



EAST AFRICAN STANDARD

Llama/alpaca meat — Carcasses and cuts



EAST AFRICAN COMMUNITY

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to meet the above objectives, the EAC Partner States have enacted an East African Standardization, Quality Assurance, Metrology and Test Act, 2006 (EAC SQMT Act, 2006) to make provisions for ensuring standardization, quality assurance, metrology and testing of products produced or originating in a third country and traded in the Community in order to facilitate industrial development and trade as well as helping to protect the health and safety of society and the environment in the Community.

East African Standards are formulated in accordance with the procedures established by the East African Standards Committee. The East African Standards Committee is established under the provisions of Article 4 of the EAC SQMT Act, 2006. The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

Article 15(1) of the EAC SQMT Act, 2006 provides that "Within six months of the declaration of an East African Standard, the Partner States shall adopt, without deviation from the approved text of the standard, the East African Standard as a national standard and withdraw any existing national standard with similar scope and purpose".

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

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Introduction

The purpose of the East African Standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade.

Species	Species code (data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Edible meat co-products	90

In the preparation of this East African Standard, the following sources were consulted extensively:

ECE/TRADE/368:2008, *UNECE Standard — Llama/alpaca meat — Carcasses and cuts*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/pestdes/jsp/pest_q-e.jsp

USDA Foreign Agricultural Service website: <http://www.mrlatabase.com>

USDA Agricultural Marketing Service website: <http://www.ams.usda.gov/AMSV1.0/Standards>

USDA Plant Inspectorate Service website: http://www.aphis.usda.gov/import_export/plants

European Union: http://ec.europa.eu/sanco_pesticides/public

Assistance derived from these sources is hereby acknowledged.

Contents

1	Scope	1
2	Normative references	1
3	Definitions.....	2
4	Minimum requirements	2
5	Purchaser specified requirements	3
5.1	Additional requirements	3
5.2	Species.....	3
5.3	Product/cut	3
5.4	Refrigeration	3
5.5	Production history.....	4
5.6	Fat limitations and evaluation of fat thickness in certain cuts.....	5
5.7	Llama/Alpaca quality system	7
5.8	Meat and fat colour, marbling, and pH.....	7
5.9	Weight ranges of carcasses and cuts.....	7
5.10	Packing, storage and transport.....	7
5.11	Labelling information to be mentioned on or fixed to the marketing units of meat.....	8
5.12	Provisions concerning conformity-assessment requirements	9
6	Code for purchaser requirements for llama/alpaca meat	10
6.1	Definition of the code.....	10
6.2	Example	10
7	Carcasses and cuts descriptions	11
7.1	Multilingual index of products	11
7.2	Llama/Alpaca side skeletal diagram	12
7.3	Standard Llama/Alpaca primal cuts flow chart.....	14
7.4	Llama/Alpaca meat cuts	15
	Annex B (informative) Codification system	23

Draft for comments only — Not to be cited as East African Standard

Llama/alpaca meat — Carcasses and cuts

1 Scope

1.1 This Standard refers to products from the species *lama glama* and *lama paco*. It recommends an international language for raw (unprocessed) llama/alpaca carcasses and cuts marketed as fit for human consumption. It provides purchasers with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products, intended to be sold in international trade.

The appropriate legislative requirements of food standardization and veterinary control must be complied with to market llama/alpaca carcasses and cuts across international borders. The Standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the Standard, such provisions are left for national or international legislation, or requirements of the importing country.

1.2 The Standard contains references to other international agreements, standards and codes of practice that have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.

For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third party to ensure product compliance with a purchaser's specified options. The standard includes illustrative photographs of carcasses and selected commercial parts/cuts to make it easier to understand the provisions.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC Official Method 931.06:1931, *Phosphorus (Total) (P_2O_5) in Eggs*

CAC/RCP 1, *Recommended international code of practice — General principles of food hygiene*

EAS 35, *Edible salt — Specification*

EAS 12, *Drinking (potable water) — Specification*

EAS 38, *Labelling of prepackaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

EAS 41, *Fruits, vegetables and derived products — Sampling and methods of test*

EAS 103, *Schedule for permitted food additives*

EAS 123, *Distilled water — Specification*

ISO 936, *Meat and meat products — Determination of total ash*

ISO 1736, *Dried milk and dried milk products — Determination of fat content — Gravimetric method (Reference method)*

ISO 1737, *Evaporated milk and sweetened condensed milk — Determination of fat content — Gravimetric method (Reference method)*

ISO 4831, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 4833, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C*

ISO 5537, *Dried milk — Determination of moisture content (Reference method)*

ISO 5985, *Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid*

ISO 6491, *Animal feeding stuffs — Determination of phosphorus content — Spectrometric method*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

ISO 8156, *Dried milk and dried milk products — Determination of insolubility index*

ISO 9390, *Water quality — Determination of borate — Spectrometric method using azomethine-H*

ISO 13730, *Meat and meat products — Determination of total phosphorus content — Spectrometric method*

ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0.95*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95*

3 Definitions

For the purpose of this standard the definitions given in CD-K-697:2010 shall apply.

4 Minimum requirements

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Carcases/cuts must be:

- (a) Intact, taking into account the presentation.
- (b) Free from visible blood clots, or bone dust.
- (c) Free from any visible foreign matter (e.g. dirt, wood, metal particles).¹

¹ When specified by the purchaser, meat items will be subject to metal particle detection.

- (d) Free of offensive odours.
- (e) Free of obtrusive bloodstains.
- (f) Free of unspecified protruding or broken bones.
- (g) Free of contusions having a material impact on the product.
- (h) Free from freezer-burn².

Cutting, trimming, and boning of cuts shall be done with sufficient care to maintain cut integrity and identity, and avoid scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone may be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage and visible surface lymph glands shall be removed.

5 Purchaser specified requirements

The following subsections define the requirements that can be specified by the purchaser, together with the codes to be used in the Code for Purchaser Requirements for Llama/Alpaca Meat (see section 4).

5.1 Additional requirements

Additional purchaser-specified requirements, which are either not accounted for in the code (e.g. if code 9 "other" is used) or that provide additional clarification on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

5.2 Species

The species code for llama in data field 1 is 60. The code for alpaca is 61.

5.3 Product/cut

The four-digit product code in data field 2 is defined in Clause 7.

5.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures throughout the supply chain should be such as to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	Category	Description
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding -18°C at any time after freezing
4-8	Codes not used	
9	Other	

² Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), and / or tactile properties (dry, spongy).

5.5 Production history

5.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of llama/alpaca animals, carcasses, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with the provisions concerning conformity-assessment requirements in 5.12.

5.5.2 Llama/Alpaca category

The standard provides for the categorization of llama and alpaca animals into five categories.

Llama/Alpaca category code (data field 5)	Category
0	Not specified
1	Young male (intact or castrated) or young female less than 2 years
2	Castrated male between 2 and 5 years
3	Female uncalved between 2 and 5 years
4	Castrated male older than 5 years/Intact male between 2 and 5 years
5	Female or intact male older than 5 years
6 – 8	Codes not used
9	Other

5.5.3 Production system

The purchaser may specify a production system. In any case the production system has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	Category	Description
0	Not specified	No system specified
1	Mainly indoors	Production methods that are based on indoor housing
2	Restricted outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based on access to open land
4	Organic	Production methods that conform to the legislation of the importing country concerning organic production
5 – 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

5.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding system has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	Category	Description
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet with some grain supplement

3	Exclusively forage fed	Forage is the only component of the diet
4 – 8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller

5.5.5 Slaughter system

The purchaser may specify a slaughter system. In any case the slaughter system has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the slaughter system shall be agreed between buyer and seller.

Slaughter system code (data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunning prior to bleeding
2	Kosher ³	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4 – 8	Codes not used	
9	Other	

5.5.6 Post-slaughter system

Post-slaughter processing code (data field 9)	Category	Description
0	Not specified	
1	Specified	Post-slaughter system specified as agreed between buyer and seller
2 – 9	Codes not used	

NOTE The following list describes some common post-slaughter processes that may be agreed between buyer and seller.

- Dressing specification
- Electrical stimulation
- Method of carcase suspension
- Neck stringing
- Chilling regimes
- Maturation process

5.6 Fat limitations and evaluation of fat thickness in certain cuts

As llama is in general a lean animal, no objective measure is applied. The purchaser can specify the maximum fat thickness of carcasses, sides and cuts of meats. Allowable fat limitations are as follows:

5.6.1 Fat thickness

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	From 0 to 3 mm fat thickness
4	From 3 to 6 mm fat thickness
5	Free of kidney, brisket and pelvic fat
6	From 0 to 3 mm fat thickness and free of kidney, brisket and pelvic fat
7	From 3 to 6 mm fat thickness and free of kidney, brisket and pelvic fat
8	Code not used
9	Other

³ Animals from the camelidae family are not considered kosher.

NOTE Location of fat measurements on carcasses to be agreed by buyer and seller (e.g. rib sites). For information on the calculation of the percentage of lean, see 5.8.

5.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.
- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where only surface fat is evident. Average fat depth is determined by computing the mean depth in those areas.

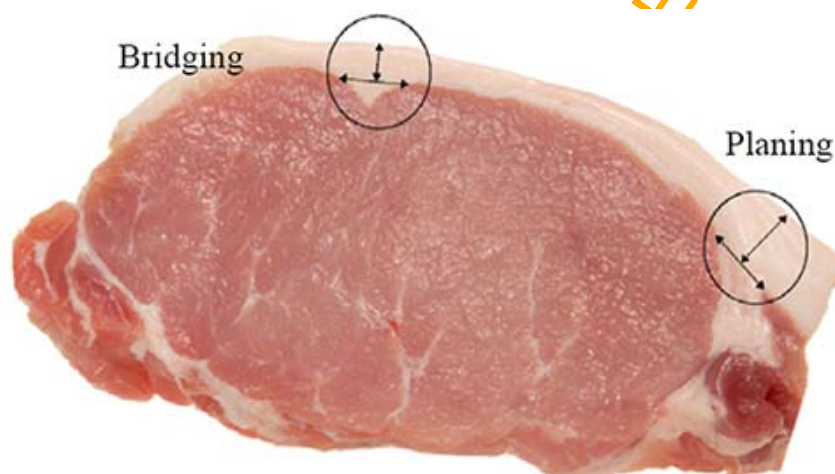


Figure 1

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle or when a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; see Figure 1).

However, when fat limitations for Peeled/Denuded⁴ or Peeled/Denuded, Surface Membrane Removed⁵ are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

⁴ Peeled/Denuded – The term “Peeled” implies surface fat and muscle separation through natural seams so that the resulting cut’s seamed surface (“silver” or “blue tissue”) is exposed, with remaining “flake” fat not to exceed 2.5cm (1.0 inch) in the longest dimension and/or 3mm (0.125 inch) in depth at any point. The term “denuded” implies all surface fat is removed so that the resulting cuts seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 2.5cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) in depth at any point.

⁵ Peeled/Denuded, Surface Membrane Removed – When the surface membrane (“silver” or “blue tissue”) is required to be removed (skinned), the resulting cut surface shall expose at least 90 per cent lean, with remaining “flake” fat not to exceed 3mm (0.125 inch) in depth.

5.7 Llama/Alpaca quality system

Llama/Alpaca quality system code (data field 11)	Category	Description
0	Not specified	
1	Official standards	Quality classifications based on an official quality system of the exporting country
2	Company standards	Quality classifications based on sellers' quality systems
3	Industry standards	Quality classifications based on an industry-wide quality system
4 – 8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

5.8 Meat and fat colour, marbling, and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Any specific requirements regarding colour, marbling and pH need to be agreed between buyer and seller and are not provided for in the coding system.

The specified system requirements will be agreed upon between the buyer and seller. These quality systems may include, but are not limited to, percentage of lean product, marbling, lean colour and pH. The different quality standards are based on specifications developed by different countries, companies and/or industries.

NOTE Marbling or intra-muscular fat is one of the criteria commonly used in determining meat quality. There is no llama/alpaca meat marbling measure system available, due to the leanness of llama meat.

5.9 Weight ranges of carcasses and cuts

Weight range code (data field 12)	Category	Description
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

5.10 Packing, storage and transport

5.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food-grade materials. The secondary packaging contains products packaged in their primary packaging. During the storage and transport, the meat must be packaged to the following minimum requirements:

Carcasses, split carcass sides and quarters

- Chilled, frozen or deep-frozen with or without packaging

Cuts — chilled

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts — frozen / deep-frozen

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (ECE/TRANS/165).

5.10.2 Packing code

Packing code (data field 13)	Category
0	Not specified
1	Carcases, split carcass sides and quarters – without packaging
2	Carcases, split carcass sides and quarters – with packaging
3	Cuts – individually wrapped (I.W.)
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packaging (MAP)
7	Layer packed with plastic or wax-lined dividers
8	Code not used
9	Other

5.11 Labelling information to be mentioned on or fixed to the marketing units of meat

All labelling information must be verifiable (see also 5.5.1).

5.11.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels:

- For carcass sides and quarters, the mandatory information must be fixed to the product (stamped and/or tagged).
- For packaged cuts, the mandatory information must be listed on the shipping container.

Labelling information	Unpackaged carcasses, quarters and cuts	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Details of packer or retailer		X ⁶
Quantity (number of pieces)		X ⁶
Net weight		X ⁶

5.11.2 Additional information

Additional information may be listed on product labels as required by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 5.5.1).

⁶ This information can also be provided in accompanying documentation.

Examples of such product claims include the following:

- Country of birth
- Country/countries of raising
- Country of slaughter
- Country/countries of processing/cutting
- Country/countries of packing
- Country of origin: In this standard the term “country of origin” is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughter and post-slaughter systems
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour
- Quantity (number of pieces)

5.12 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity assessment of the product's quality/grade/classification, purchaser-specified options of the standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 5.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 5.1. Optionally, the purchaser may indicate specific purchaser-specified options to be certified after the name of the third-party certifying authority.

Llama/Alpaca or batch identification conformity assessment (llama/alpaca / batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 5.1.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Llama/Alpaca/batch identification (llama/alpaca /batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and llama/alpaca / batch ID conformity assessment

6	Trade standard and llama/alpaca / batch ID conformity assessment
7	Quality, trade standard, and llama/alpaca / batch ID conformity assessment
8	Code not used
9	Other

6 Code for purchaser requirements for llama/alpaca meat

6.1 Definition of the code

The Code for Purchaser Requirements for Llama/Alpaca Meat has 14 fields and 20 digits (2 digits not used) and is a combination of the use codes defined in Clauses 5 and 7.

No.	Name	Section	Code range
1	Species	3.2	60 (Llama) 61 (Alpaca)
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7a	Feeding system	3.5.4	0 – 9
7b	Field not used	–	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight range	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

6.2 Example

The following example describes a chilled, individually wrapped, llama cube roll of a specified weight range, with a maximum of 0.3 mm fat thickness, from a female uncalved between 2 and 5 years raised in a pasture production system with a forage fed feeding system, slaughtered with a conventional system, with an official standards quality system applied.

This item has the following UNECE Llama/Alpaca code: **60012500133201031134**

No.	Name	Requirement	Code Value
1	Species	Llama	60
2	Product/cut	Cube roll	0125
3	Field not used	–	00
4	Refrigeration	Chilled	1
5	Category	Female uncalved between 2 and 5 years	3
6	Production system	Pasture	3
7a	Feeding system	Forage fed	2
7b	Field not used	–	0
8	Slaughter system	Conventional	1
9	Post-slaughter system	Not specified	0
10	Fat thickness	From 0 to 3 mm fat thickness	3
11	Quality	Official standards	1
12	Weight range	Specified	1
13	Packing	Cuts – individually wrapped (I.W.)	3
14	Conformity assessment	Quality and trade standard conformity assessment	4

7 Carcasses and cuts descriptions

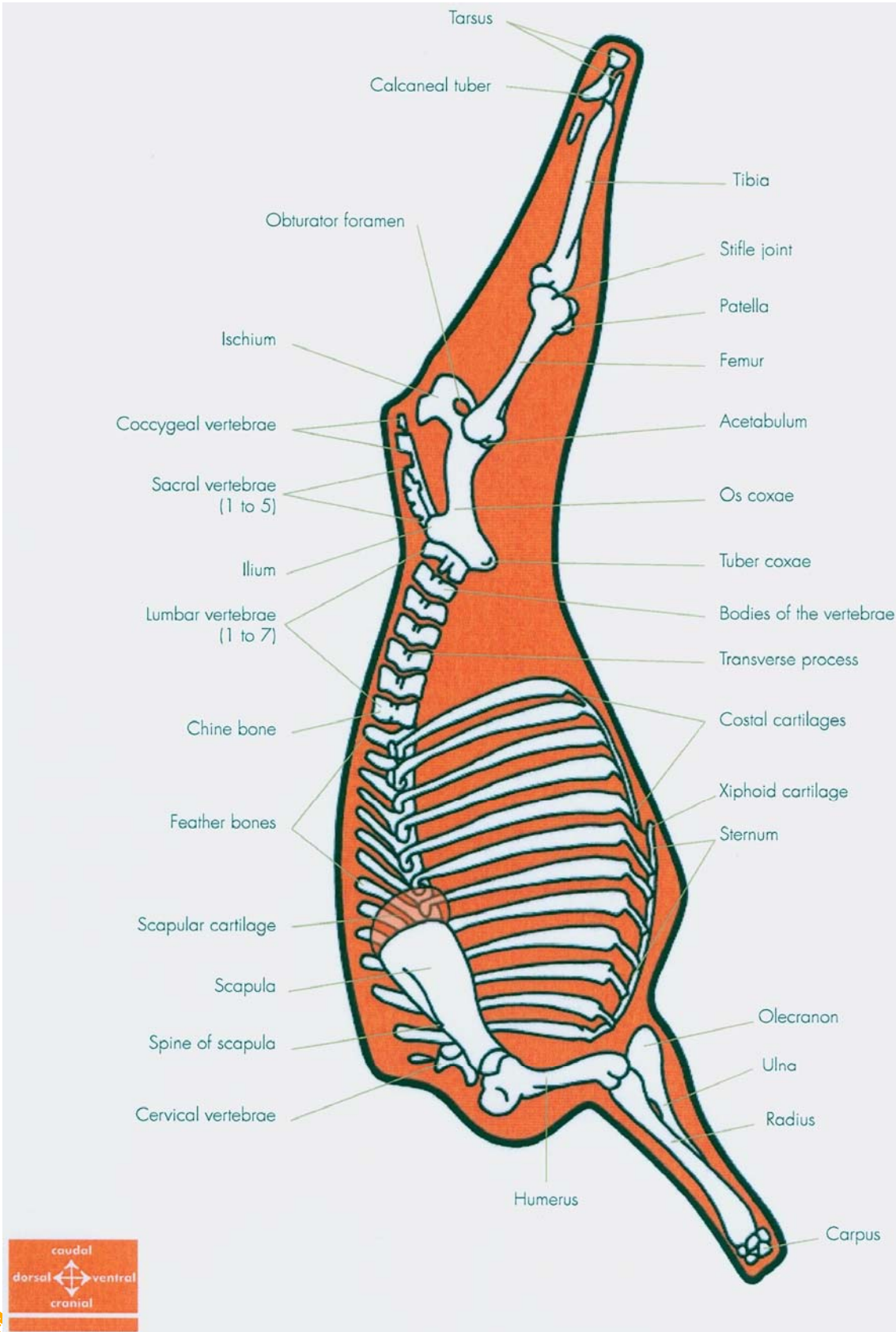
7.1 Multilingual index of products

Item	English	French
	Bone-in	Avec os
0010	Carcase	Carcasse
0011	Side	Demi carcasse
0020	Forequarter	Quartier avant
0030	Hindquarter	Quartier arrière
0040	Neck	Collier
0041	Neck chop	Tranche de collier
0051/0061	Palet chop	Tranche d'épaule
0081	Chop	Côtelettes
0090	Ribs	Côtes
	Boneless	Sans os
0121	Blade	Macreuse à bifteck + paleron
0122	Bolar blade	Boule de macreuse
0123	Brisket point	Gros bout de poitrine
0124	Chuck tender	Jumeau à bifteck
0125	Cube roll	Noix d'entrecôte
0131	Thin flank	Bavette
0152/0162	Shin/Shank	Jarret avant / jarret arrière sans os
0171	Eye of rump	Cœur de rumsteck
0172	Eye round	Rond de gîte noix
0173	Inside	Tende de tranche
0175	Knuckle	Tranche grasse
0176	Outside	Gîte noix et rond de gîte noix
0177	Outside flat	Gîte noix
0178	Rump (tail off)	Rumsteck (sans aiguillette baronne)
0181	Striploin	Faux-filet
0182	Tenderloin	Filet
	Fancy meats	Abats
0210	Kidney	Rognon

7.2 Llama/Alpaca side skeletal diagram

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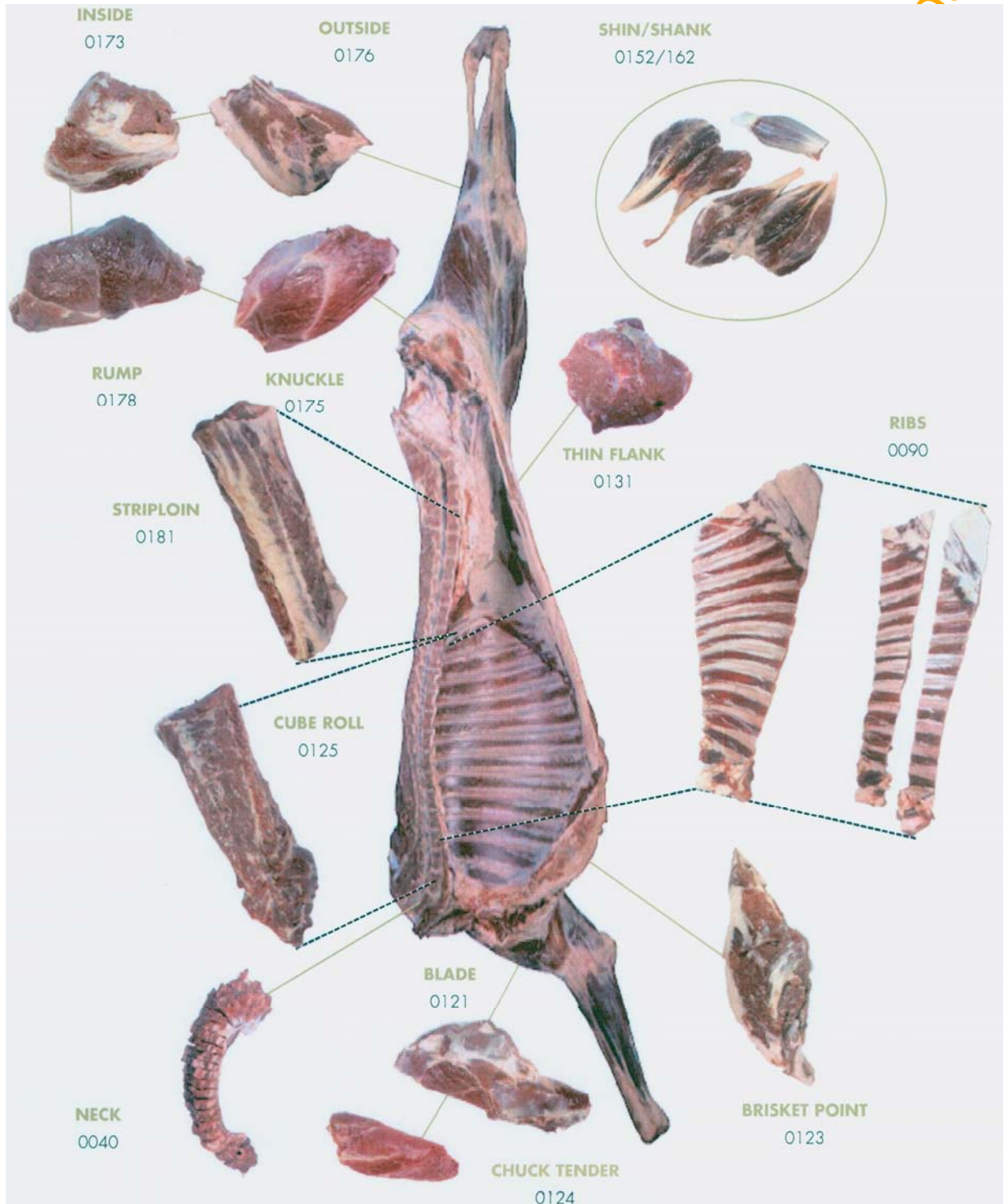
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7.3 Standard Llama/Alpaca primal cuts flow chart



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7.4 Llama/Alpaca meat cuts



7.4.1 BONE-IN CUTS



	<p>CARCASE 0010 Includes the whole body skeletal musculature and bone extending to and including the hock joint (tarsus) and knee joint (carpus), without the head.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tail removed at the sacrococcygeal junction • Kidneys - kidney fats removed • Diaphragm removed • Tenderloin removed • Neck removed 	 <p>ITEM NO. 0010</p>
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	<p>SIDE 0011 Prepared from the carcass (0010). The neck is removed by a cut made between the 7th cervical vertebra and the 1st thoracic vertebra. The carcass is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic vertebra.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Kidneys - kidney fats removed • Diaphragm removed • Spinal cord removed 	 <p>ITEM NO. 0011</p>
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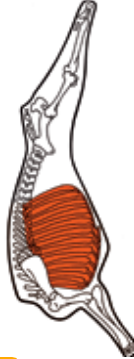
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	<p>NECK 0040 Neck is composed of the total cervical vertebrae and the muscle attached, obtained from the whole carcass (0010) by a cut made between the 7th cervical vertebra and the 1st thoracic vertebra.</p> <p>To be specified: Neck string removed (Ligamentum nuchae)</p>
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	<p>FOREQUARTER 0020 Cranial portion from the side (0011), prepared by a transversal cut made to the column vertebra at the 12th rib and the first lumbar vertebra.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Forequarter to consist of 11 ribs • Diaphragm removed • Spinal cord removed 	 <p>ITEM NO. 0020</p>
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	<p>HINDQUARTER 0030 Caudal portion from the side (0011), prepared by transversal cut made through the vertebral column between the 12th rib and the 1st lumbar vertebra</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Hindquarter to consist of 1 rib • Diaphragm removed • Kidney - kidney fats removed • Tail removed at the sacrococcygeal junction • Spinal cord removed 	 <p>ITEM NO. 0030</p>
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	<p>RIBS 0090 Ribs are the remaining portion of the ribs, after removing the brisket point (0123) and are removed by a cut parallel to the vertebra column.</p>	 <p>ITEM NO. 0090</p>
	<p>To be specified:</p> <ul style="list-style-type: none"> • Distance of the vertebra column cut 	









	<p>CHOP 0081 Chop is prepared from the dorsal end of the hindquarter between the 1st and 6th lumbar vertebra, it is composed by the <i>M. Longissimus dorsi</i>, and it has the lumbar vertebra bones retained.</p>	 <p>ITEM NO. 0081</p>
	<p>To be specified:</p> <ul style="list-style-type: none"> • Chop thickness 	


	<p>PALET CHOP 0051/0061 Palet chop is obtained from the arm, with all the muscle surrounding the humerus bone, cut transversally across the arm bone.</p>	 <p>ITEM NO. 0051/0061</p>
	<p>To be specified:</p> <ul style="list-style-type: none"> • Palet Chop thickness 	



	<p>NECK CHOP 0041 Neck chop is obtained from the Neck (0040) and is cut transversally across the cervical vertebra.</p>	
	<p>To be specified:</p> <ul style="list-style-type: none"> • Neck chop thickness 	

7.4.2 HINDQUARTER CUTS (BONELESS)



	<p>INSIDE 0173 Inside is the internal portion of the butt of the hindquarter and is removed from the butt along the natural seam division separating the outside (0176) and the knuckle (0175).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External fat, silverskin (membrane), connective and fibrous tissue removed 	 <p>ITEM NO. 0173</p>
	<p>OUTSIDE 0176 Outside is the external portion of the butt of the hindquarter and is removed from the butt of the hindquarter along the natural seams between the inside (0173), the knuckle (0175) and the heel muscle (<i>M. Gastrocnemius</i>).</p>	 <p>ITEM NO. 0176</p>
	<p>OUTSIDE FLAT 0177 Outside flat is the <i>M. gluteobiceps</i>, prepared from the outside (0176) by the separation along the natural seam of the eye round (<i>M. semitendinosus</i>) muscle.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Fat and connective tissue removed 	 <p>ITEM NO. 0177</p>
	<p>EYE ROUND 0172 Eye round is the <i>M. semitendinosus</i> of the outside (0176) remaining after the removal of the outside flat (0177) (<i>M. gluteobiceps</i>) along the natural seam</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Eye round completely denuded 	 <p>ITEM NO. 0172</p>



	<p>KNUCKLE 0175 Knuckle is the portion of the butt of the hindquarter, composed by the group of muscles (<i>M. Quadriceps femoral</i>) attached to the femur bone. It is removed from its attachment to the outside and inside along the natural seam. The patella bone and joint attachments tendons are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Connective tissue removed • Periostio from the femur bone removed 	 <p>ITEM NO. 0175</p>
	<p>RUMP (TAIL OFF) 0178 Rump (tail off) is a group of muscles (<i>M. gluteus superficial</i>, medius, internal and the superior part from the <i>M. glutobiceps</i>) from the pelvic region attached to the coxae and sacral vertebra. The Rump is separated by a cut at the lumbo sacral junction in a straight line, other cut from the sacral coxae junction to the cranial point of the femur (trocanter mayor) and from there continuing along the natural seam between the <i>M. tensor fasciae latae</i> and the <i>M. Quadriceps femoral</i>.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Caudal tip (<i>M. tensor fasciae latae</i>) attached 	 <p>ITEM NO. 0178</p>
	<p>EYE OF RUMP 0171 Eye of rump is prepared from the Rump (tail off) (0178) by removing the glutobiceps muscle.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Caudal tip (<i>M. tensor fasciae latae</i>) attached • Fat removed 	 <p>ITEM NO. 0171</p>
	<p>STRIPLOIN 0181 Striploin is prepared from a (0 rib) Hindquarter (0030) by a cut made at the lumbo sacral junction and that portion of the <i>M. Longissimus dorsi</i> muscle attached to and along the edge of the (1st to 6th) lumbar vertebra. The flank (tail) is removed at the eye of meat at the junction of the 12th rib and parallel to the 1st lumbar vertebra.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The distance of flank removal from eye of meat • Obtained from the Hindquarter to consist of 1 rib 	 <p>ITEM NO. 0181</p>



	<p>TENDERLOIN 0182 Tenderloin (Fillet) is prepared from the Side (0011) by removing the muscles in one piece from the ventral surface of the lumbar vertebra and lateral surface of the ilium. The Side Strap (<i>M. psoas minor</i>) remains attached.</p>	 <p>ITEM NO. 0182</p>
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	<p>THIN FLANK 0131 Thin Flank is prepared from a Hindquarter (0030) by a cut commencing at the superficial inguinal lymph node, bisecting the <i>M. rectus abdominus</i> and following the contour of the hip, and continuing to the 12th rib by following the contour of the rib to the ventral surface.</p>	 <p>ITEM NO. 0131</p>
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7.4.3 FOREQUARTER CUTS (BONELESS)



	<p>BLADE 0121 Blade consists of a large group of muscles, which lie outside of the blade bone and extend from the humerus to the tip of the scapular cartilage. Consists mainly of the <i>M. triceps brachii</i>, group of muscles infraespinatus and supraespinatus (Chuck tender (0124)).</p>	 <p>ITEM NO. 0121</p>
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	<p>BOLAR BLADE 0122 Bolar blade is prepared from the Blade (0122) by removal of all muscles surrounding and attached to the bolar (<i>M. triceps brachii</i>) group of muscles.</p>	 <p>ITEM NO. 0122</p>
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	<p>CUBE ROLL 0125 Cube roll consists of that portion of the <i>M. Longissimus dorsi</i> and the associated muscles that is located along the dorsal aspect of the carcass. The cube roll consists of that portion of the <i>M. Longissimus dorsi</i> muscle from the 1st thoracic vertebra to the 12th rib inclusive.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Obtained from a Forequarter to consist of 11 ribs 	 <p>ITEM NO. 0125</p>
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	<p>CHUCK TENDER 0124 Chuck tender consists of the round (conical) shape muscle lying lateral to the blade bone on the cranial side of the blade edge, consisting of the <i>M. supraespinatus</i>. The fat cover and connective tissue are removed.</p>	 <p>ITEM NO. 0124</p>
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	<p>BRISKET POINT 0123 Brisket is obtained from the Forequarter (0020) by a cut made at the first rib and sternum junction, continue to the middle point of the 5th rib and then to the xiphoides cartilage. Consists of the group of muscles that lies on the sternum and part of the ribs.</p>	 <p>ITEM NO. 0123</p>
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	<p>SHIN/SHANK 0152/0162 Shin/Shank is derived from the muscles of the fore and hind legs skinned and tipped. The heel muscle removed from the leg end of the silverside and conical muscle is also included.</p>	 <p>ITEM NO. 0152/0162</p>
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7.4.4 FANCY MEATS

	<p>KIDNEY 0210 Kidney is prepared by the removal of blood vessels, skin; the fat in the renal hilus is partially removed.</p>
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Annex B (informative)

Codification system

B.1 Purpose of the GS1 System

The GS1 System is widely used internationally to enhance communication between buyers and sellers and third-party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by GS1 Global Office, together with national GS1 member organizations around the world.

The system is designed to overcome the limitations of using company, industry or country-specific coding systems and to make trading more efficient and responsive to trading partners. The use of the GS1 standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

GS1 Standards can be used in Electronic Data Interchange (EDI) and the GS1 Global Data Synchronization Network (GDSN). Trading partners use EDI to electronically exchange messages regarding the purchase and shipping status of product lots. Trading partners use GDSN to synchronize trade-item and party information in their back-end information systems. This synchronization supports consistent global product identification and classification, a critical step towards efficient global electronic commerce.

B.2 Use of the UNECE code in the GS1 System

GS1 uses Application Identifiers as prefixes to identify the meaning and format of the data that follow it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE purchase specification code defined in section 4.1 has been assigned the GS1 Application Identifier **(7002)** to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 Bar Code Symbology. This allows the UNECE code information to be included in GS1-128 Bar Code Symbols on shipping containers along with other product information (see examples 1 and 2).

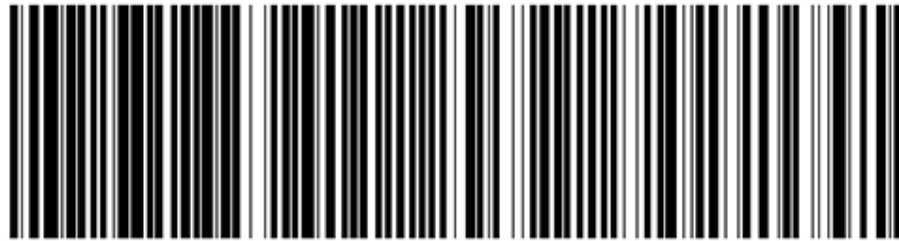
UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN Global Product Classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers will know the exact UNECE cut of each product published in the GDSN (see example 3).

Example 1:



- (01) Global trade item number (GTIN)
- (3102) Net weight, kilograms
- (15) Use-by date
- (7002) UNECE purchase specification code
- (10) Batch number

Example 2:



(01)99312345678917(3102)004770(13)000105(21)12345678

- (01) Global Trade Item Number (GTIN)
- (3102) Net weight, kilograms
- (13) Slaughter/packing date
- (21) Serial number

Other data, such as the UNECE code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI) messages.

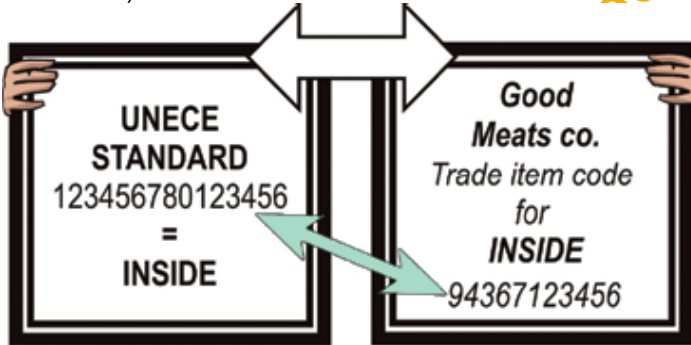
B.3 Application of the system in the supply chain

- (1) Customers order, using the UNECE Standard and the coding scheme.

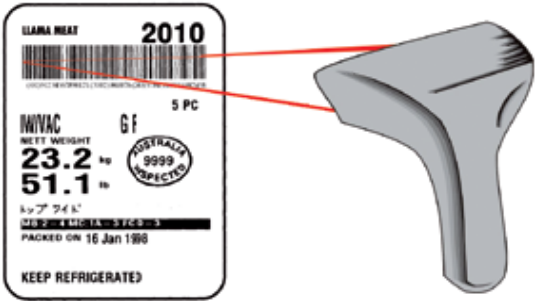
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(2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).

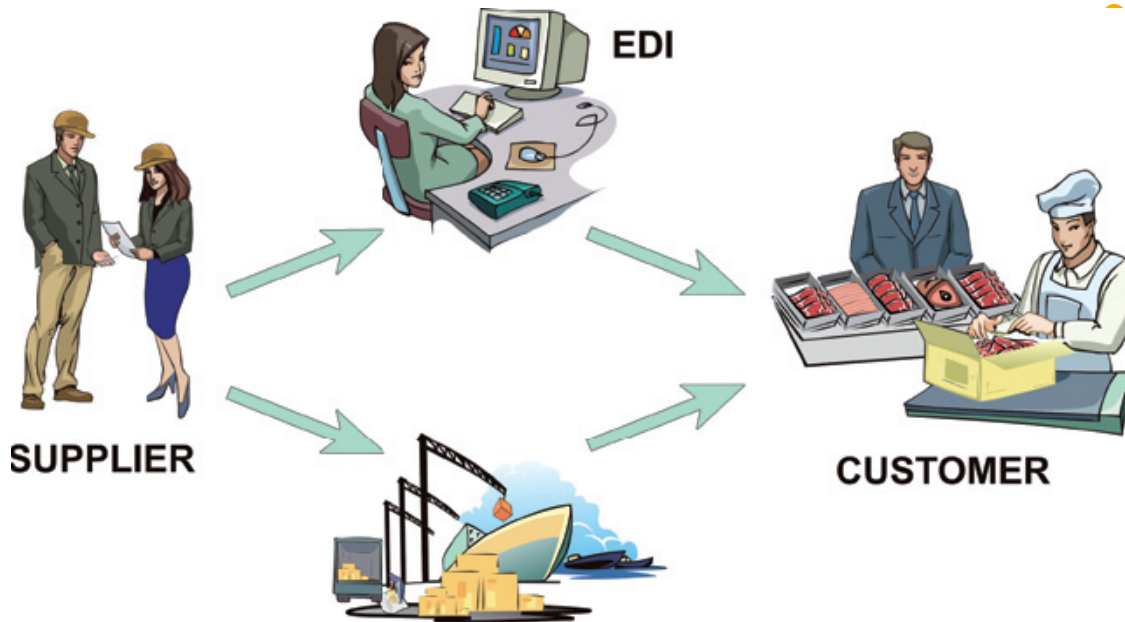


(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.



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(4) Customers receive the order and the GS1-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.



(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

Example 3:

B.4 Use of UNECE meat-cut definitions in the GDSN

(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN Meat Cut attribute.

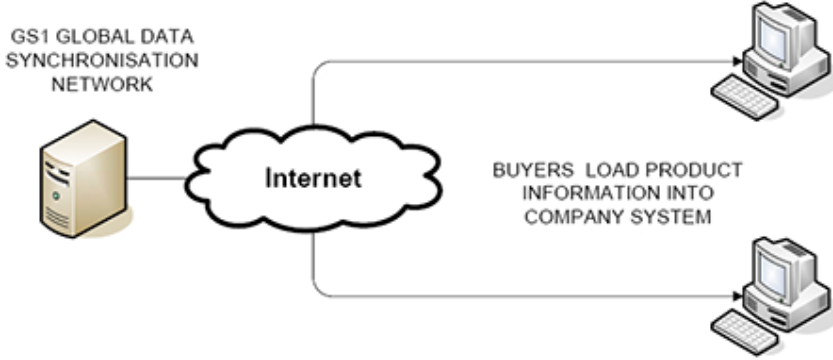


(2) Interested buyers use the UNECE meat-cut and other product information published in the GDSN to synchronize product information in their own information systems.

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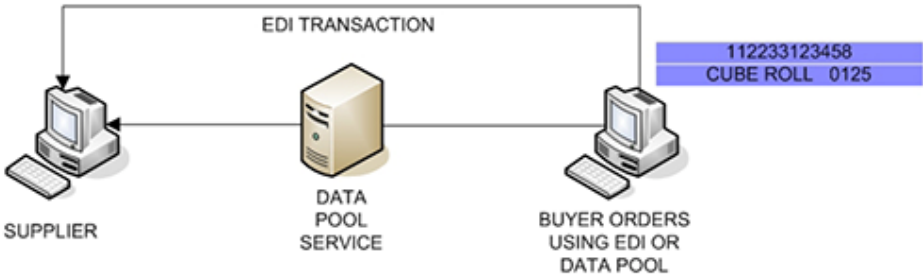
standard



(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.



(4) Buyers use product GTIN and related information to order product from supplier using EDI or GDSN-compatible data pool service providers.



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