

codex alimentarius commission

FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD HEALTH
ORGANIZATION

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ALINORM 78/16

CODEX ALIMENTARIUS COMMISSION

Twelfth Session 1978

REPORT OF THE
CODEX COMMITTEE ON PROCESSED MEAT PRODUCTS

Ninth Session

Copenhagen, Denmark, 29 November - 3 December 1976

INTRODUCTION

1. The Codex Committee on Processed Meat Products held its Ninth Session in the Conference Room of the WHO Regional Office in Copenhagen, Denmark, from 29 November to 3 December 1976 by courtesy of the Government of Denmark. The participants were welcomed on behalf of the Danish Ministry of Agriculture by Dr. V. Enggaard, Chairman of the Committee. He drew the attention of the Committee to the opening address at the 11th Session of the Commission of the Deputy Director-General of FAO, Mr. R.I. Jackson, in which the shift in emphasis in FAO and WHO to country-focused activities was highlighted as well as the assistance given by the two organizations to strengthen the food control in developing countries and the impact of the Codex Alimentarius work in this respect.

2. Representatives from the following 30 countries were present:

Argentina	Finland	Norway
Australia	France	Poland
Austria	Fed.Rep. of Germany	Spain
Belgium	Hungary	Sudan
Botswana	Ireland	Sweden
Brazil	Italy	Switzerland
Bulgaria	Japan	United Kingdom
Canada	Kenya	United States of America
Chile	Netherlands	
Czechoslovakia	New Zealand	
Denmark	Nigeria	

Observers from the following international organizations participated at the session:

European Economic Community (EEC)
Association Mondiale des Industries de Traitement des Algues Marines
(MARINALG INTERNATIONAL)
Centre de liaison des Industries Transformatrices de Viande de la Communauté
Européenne (CLITRAVI)
International Organization of Consumers' Unions (IOCU)
International Commission on Microbiological Specifications for Foods (ICMSF)

A list of participants, including officers from the Food and Agriculture Organization and the World Health Organization, is given as Appendix I to this Report.

ADOPTION OF PROVISIONAL AGENDA

3. The Committee adopted the Provisional Agenda.

ELECTION OF RAPPORTEURS

4. The Committee appointed Mr. I. Adams (UK) and Mr. P. Mailly (France) as Rapporteurs of the Session.

STATEMENT BY THE REPRESENTATIVE OF WHO

5. The representative of WHO informed the Committee of recent and planned activities of his organization in the field of food hygiene related to the work of this Committee.

REVIEW OF MATTERS RELEVANT TO THE CODEX COMMITTEE ON PROCESSED MEAT PRODUCTS AS DISCUSSED BY THE CODEX ALIMENTARIUS COMMISSION (11th SESSION) AND VARIOUS CODEX COMMITTEES

Matters arising from the 11th Session of the Codex Alimentarius Commission (March/April 1976 ALINORM 76/44)

6. The Committee noted that the Commission had adopted without amendment at Step 8 of the Procedure as Recommended International Standards the standards for Canned Corned Beef (ALINORM 76/16, App. II) and for Luncheon Meat (ALINORM 76/16, App. V). The Commission had further adopted at Step 8 the Code of Hygienic Practice for Processed Meat Products (ALINORM 76/16, App. VII).

Matters arising from the 10th Session of the Committee on Food Additives (June 1975 - ALINORM 76/12)

7. The attention of the Committee was drawn to the need to provide specific information on food additives which interacted with food or otherwise underwent changes in the food.

8. As requested by the Food Additives Committee the Committee considered the desirability to include a provision for contaminants in the standard but found no need for such a provision for the products covered by the various standards under elaboration.

Matters arising from the 12th Session of the Committee on Food Hygiene (May 1975 - ALINORM 76/13A)

9. The Committee noted that the hygiene sections of all standards under elaboration had been endorsed by the Food Hygiene Committee.

Matters arising from the 11th Session of the Committee on Food Labelling (March 1976 - ALINORM 76/22A)

10. The developments with regard to the Guidelines for Date Marking of Prepackaged Foods for the Use of Codex Committees were brought to the attention of the Committee (see also para 28 of this Report).

RECONSIDERATION OF DRAFT STANDARD FOR COOKED CURED HAM AT STEP 7

11. The Committee reconsidered the above Draft Standard as contained in Appendix III of ALINORM 76/16 in the light of government comments at Step 7 of the Procedure

(CX/PMP 76/3 and Addenda 1 + 2, Conference Room Documents 1 and 2 and Analytical Data for Open Pack Cooked Cured Ham submitted by Ireland).

Section 1 - Scope

12. The Committee rediscussed whether the Standard should apply to Canned Ham only or whether it should cover all forms of packed ham. Three delegations expressed the view that sliced ham should not be covered by the standard. It was further pointed out that different forms of presentation of the cooked ham might have different analytical characteristics e.g. due to the presence or absence of exuded jelly. The Committee finally agreed that the Standard covered all forms of packed ham.

13. The Committee was reminded of its decision at the 8th Session to include under the name of the food a provision restricting the use of the term "cooked ham" (6.1.3). Later during the Session the Committee agreed to the deletion of this provision (see para 24 of this Report).

14. To clarify the Scope of the Standard the Committee amended the negative delineation by bringing it into line with the wording used in the Standard for Canned Corned Beef which had been adopted at Step 8 by the Commission (see also the Report of the 8th Session:

Section 3 - Essential Composition and Quality Factors

Essential Ingredients (3.1)

15. The Committee considered the need for the use of nitrate in addition to or as an alternative to nitrite. It was noted that for canned products in general the use of nitrate was not required but that for certain products i.e. Wiltshire ham, the use of nitrate was an essential part of the curing process. The broad scope of the Standard which also covered packs other than solely cans thus implied the necessity also to provide for nitrate. The delegation of the Fed. Rep. of Germany stated its reservation on the use of nitrate and nitrite in combination.

Optional Ingredients (3.2)

16. The Committee briefly discussed whether hydrolysed protein should be regarded as a food additive, and decided for the former at the present time (see also ALINORM 74/16, para 41 and ALINORM 76/16, para 45). The Committee noted that products covered by the standard might well be packed with other foods intended to impart some organoleptic characteristics to the ham and decided to provide for this.

Meat Content (3.4)

17. An extensive discussion took place on the requirements for meat content. At the 8th Session the concept of an average percentage protein on a fat free basis (PFF) combined with a sampling plan and an absolute minimum had been generally accepted as a means of control for establishing a compositional standard. Although it was agreed that the proposed parameters provided important information on the product, a number of delegations expressed the view that the sequential sampling system as incorporated in the standard provided neither the consumer nor the producer with sufficient protection regarding the composition of the product. The written comments received from governments contained several proposals with modifications of sampling plans. A suggestion to express the percentage PFF on the product without jelly was not accepted by the Committee.

18. The Committee also discussed as an alternative to the concept of a sampling plan a proposal to set an absolute minimum limit for PFF in the product. If in a sample of a lot the established level for PFF was not found the lot would be rejected. ? It was noted that this procedure abandoned the idea of a fixed target average as contained in the present proposed scheme for the inspection of PFF.

19. The Committee finally agreed to express the meat content of the product by setting an absolute cut off limit of 16.5% PFF with a correction for added gelatine. It further considered the desirability of setting an upper limit for the fat content but decided that this was not necessary. The Committee noted that with the cut off system it would be up to the producer to determine the extent of the risk he would take in relation to the possibility of rejection, i.e. how much meat protein on a fat free basis it would be necessary to provide for in the general run of production, in order that no single unit would fall below 16.5%. The method of sampling was thus left to national legislation.

20. The delegations of Australia, the Netherlands and USA expressed a general reservation on the notion in this product of a cut off limit alone. The delegation of the Fed. Rep. of Germany reserved its position with regard to the actual level agreed to by the Committee. The delegation of Australia pointed out that PFF alone did not in its view reflect meat content or protein content but largely the wetness or dryness of the protein.

Section 4 - Food Additives

21. The Committee noted that all of the food additive provisions in the standard had now been either endorsed or temporarily endorsed. The Committee made no change in this section of the standard. However, a number of delegations, including Belgium, Bulgaria, Fed. Rep. of Germany, France, Ireland, Poland and the United Kingdom indicated either that they were opposed to some of the food additive provisions or that one or more of the food additives listed were not permitted in their countries.

22. Having acknowledged that in some countries there was a technological need for the use of nitrate in order to produce "Wiltshire" type ham the Committee agreed to retain the provision for this additive. The Committee further noted from the Report of the Committee on Food Additives (ALINORM 76/12) that whilst the provisions permitting the use of nitrate and nitrite as additives, had been temporarily endorsed, these provisions were subject to review by the Codex Committee on Food Additives in the light of any additional information becoming available from toxicological research.

23. Attention was directed to the provision on added phosphates (3000 mg/kg expressed as P₂O₅), which, it was considered, might give rise to some difficulty of interpretation. The Committee agreed that the maximum level of 3000 mg/kg provided for was in respect of the phosphate actually added and not the total phosphate in the final product. Thus in the analysis for checking for compliance, it would be necessary to allow for the amount of naturally occurring phosphates present in the meat. It was noted that ISO was looking into this question and that an ISO method for total phosphate had been agreed.

Section 6 - Labelling

The Name of the Food

24. As a consequence of having amended the scope section, along the lines set out in the Standard for Canned Corned Beef, the Committee decided - also following the decision on the corresponding labelling section of the Standard for Corned Beef - to delete sub-section 6.1.3.

25. The delegation of Denmark had certain misgivings about this decision, illustrated by the fact that Denmark had thought it advisable, in its written comments, to stipulate that the term "cooked ham" might be used for products not covered by the standard when accompanied by a qualifying statement that specified their deviating composition compared to products covered by the standard. Basically, the delegation of Denmark was concerned about the possible implications for the future development of products similar to those covered by the standard but which would not come within the scope of the present standard.

26. It was noted that this topic, as a matter of general importance, had been the subject of some debate at the last Session of the Codex Committee on General Principles (ALINORM 76/36, paras 33-35) and that the Secretariat would be preparing a report on this subject for consideration by the Executive Committee (see also paras 98 and 100 of this Report).

27. The delegation of France enquired as to whether sliced ham fell within the scope of the standard which in its view it did not. The Committee indicated, however, that it did and the question was then raised as to whether sliced ham, should not be mentioned specifically under the sub-section dealing with the name of the product. A question was also raised as to whether there was a need to write a provision into the sub-section on name of the product to take account of the decision to provide, under optional ingredients, for the use of "any food likely to impart to the ham some organoleptic characteristics". It was agreed that both of these points could be accommodated in sub-section 6.1.4, by slightly amending it to include a reference to presentation.

Storage Instructions (6.6)

28. The Committee took note of the fact that the Codex Committee on Food Labelling was working on Draft Guidelines for date marking of Prepackaged Foods. Some delegations stressed that it was a matter for the Committee on Processed Meat Products, in the first instance, to draw up the appropriate provisions on date marking for the products it was standardizing. After some discussion the view which prevailed was to leave the text of the provision unchanged at present. This matter could be reconsidered when guidelines were finalized by the Codex Committee on Food Labelling.

Lot Identification

29. The text was amended to include a reference to the lot. The reference to date marking and to the product packed was deleted.

Section 7 - Methods of Analysis and Sampling

Protein (7.1)

30. The Committee agreed to specify that the conversion factor for protein should be 6.25 x nitrogen content (for which a method of determination was listed).

Nitrite and Nitrate (7.3)

31. It was brought to the attention of the Committee that ISO had finalized methods of determination of nitrite and nitrate. The delegation of the United Kingdom pointed out that it had encountered some difficulties in the application of these methods and had duly-informed ISO. The Committee agreed that the ISO methods would be submitted to the Committee on Methods of Analysis for endorsement.

Inspection Procedures for PFF and Correction for Gelatine (7.4)

32. In line with the decision taken for the meat content (3.4), the inspection procedure for PFF was deleted. The correction for gelatine was considered in the light of a proposal of one delegation to relate the weight of the gelatine to an equivalent protein content (100 g jelly = 12 g protein). The Committee agreed, however, to a simplified procedure for the correction for added gelatine by deducting 0.5% protein for products in which the amount of added gelatine was not known.

Net Contents

33. The Committee considered the need for a provision for a method to determine Net Contents but decided to await the results of the deliberations of the Committee on Methods of Analysis and Sampling on this issue.

Status of the Standard for Cooked Cured Ham

34. The Committee agreed to advance the above standard to Step 8 of the Procedure for consideration by the 12th Session of the Commission. The revised standard is contained in Appendix II to this Report.

RECONSIDERATION OF DRAFT STANDARD FOR COOKED CURED PORK SHOULDER AT STEP 7

35. The Committee reconsidered the above Draft Standard as revised by the Secretariat following the 8th Session in line with the Committee's decisions on the Draft Standard for Cooked Cured Ham and contained in Appendix IV of ALINORM 76/16, in the light of government comments received (CX/PMP 76/4 and Add.1).

36. After consideration of the various provisions the Committee agreed to make identical amendments to this Standard as had been made to the Standard for Cooked Cured Ham. The decision on the minimum level for the meat content was postponed until the deliberations on the paper on Collagen-Free Meat Protein in Meat Products (CX/PMP 76/6) had taken place (see paras 53-57 of this Report).

37. It was subsequently agreed that the procedure followed for Cooked Cured Ham for which a cut-off point for PFF had been set, should also be adopted and that in the final product the PFF should be not less than 16.0% (absolute minimum). For the time being no limits for the collagen content of the product would be set.

38. The delegation of Australia was in favour of a cut-off level of 14.5% PFF. The delegations of Brazil and Denmark put forward a level of 15-5%. The delegations of Australia, the Netherlands and USA opposed the concept of a cut-off point without an associated sampling plan based on an average value for meat protein content. The delegation of France wished the correction for the PFF value to be related to the quantity of gelatine in the pack. The delegation of Switzerland stated that for Pork Shoulder the PFF concept for measuring the meat content of the product was not valid and that collagen-free meat protein value provided a better basis for assessment.

39. Regarding the additives and date marking provisions in the Standard, delegations which had expressed their views in relation to additives in Cooked Cured Ham stated that those comments also applied to this standard.

Status of the Standard for Cooked Cured Pork Shoulder

40. The Committee agreed to advance the Standard to Step 8 of the Procedure for consideration by the 12th Session of the Commission. The revised Standard is contained in Appendix III to this Report.

RECONSIDERATION OF DRAFT STANDARD FOR COOKED CURED CHOPPED MEAT AT STEP 7

41. The Committee reconsidered the above Draft Standard as revised by the Secretariat following the 8th Session of the Committee and contained in Appendix VI to ALINORM 76/16, in the light of government comments received (CX/PMP 76/5 and Add. 1).

Section 2 - Description

42. During the discussion some delegations stated that in their view chopped meat was a product of a higher quality than luncheon meat and that this should be manifested in the requirements in the standard. In this connection it was proposed to deviate from the Luncheon Meat Standard in the use of binders, edible offal, ingoing meat percentage, poultry meat and the use of erythrosine in the preparation of the product.

43. It was pointed out that the standard provided for products with and without binder and edible offal and that moreover in the provision for the name of the food (6.1) a declaration of binders and edible offal was required if their omission would mislead the consumer. The Committee agreed to continue allowing for the use of edible offal but to exclude the use of lungs for the manufacture of the product. Several delegations stated that in their countries the product covered by the Standard was not marketed.

Section 3 - Essential Composition and Quality Factors

Optional Ingredients (3.2)

44. The Committee considered a proposal to allow in addition to dried blood serum the use of other dried blood products. This suggestion and also the inclusion of pork rind as an optional ingredient met with opposition from some delegations for religious and other reasons.

45. The Committee considered that there were safeguards in the labelling clauses. The dried blood serum was changed to dried blood product and pork rind was left in the list. The Committee agreed to provide for the use of edible vegetable protein rather than list a limited number of specifically named vegetable protein sources.

Composition (3.3)

46. A proposal to specify quantitatively the minimum amount of collagen free protein to be present in the product was discussed. The Committee also considered a suggestion to increase the minimum ingoing meat content. The Committee agreed to leave the provision as it stood.

Essential Quality Factors (3.4)

47. It was agreed that the raw materials used should be of a quality suitable for human consumption and the provision (3.4.1) was amended accordingly by including a statement to this effect. The delegations of the Fed. Rep. of Germany and Poland stated that they were against the use of the word "edible" in conjunction with the name of an optional ingredient: edible vegetable protein (3.2). They further held the view that the above amendment made the use of the word "edible" even more unnecessary. The

Committee retained the term "edible vegetable protein" in order to exclude specifically the use of proteins that had not been fully tested e.g. single cell protein.

Section 4 - Food Additives

48. The Committee noted that with the exception of erythrosine all additives listed had been either endorsed or temporarily endorsed. It also noted that the Food Additives Committee at its last session (1975) had not considered the food additives in this standard further as the standard was to be revised. A number of delegations including Argentina, Belgium, Bulgaria, Canada, France, Fed. Rep. of Germany, Ireland, Netherlands, New Zealand, Poland, Sweden and Switzerland indicated either that they were opposed to some of the food additive provisions or that one or more of the food additives listed were not permitted in their countries. The Committee discussed at some length the use of erythrosine in the product with binder, and ultimately agreed to the deletion of this substance.

49. The delegations of Denmark and the United Kingdom stated that for technological reasons similar to those elaborated for luncheon meat and because of the established use in certain countries of erythrosine in these products they were opposed to the deletion of erythrosine in a world-wide standard and would seek a specified deviation.

Section 6 – Labelling

The Name of the Food (6.1)

50. The delegation of Nigeria, supported by the delegation of Sudan stated that in their view in addition to a positive statement in the name of the food indicating the kind of meat used, a negative statement specifying that the meat was not derived from e.g. pork should be provided for.

51. The Committee, while sympathetic to the views expressed by the two delegations, was of the opinion that this matter could best be dealt with in the form of a deviation to acceptance of the standard. It was further noted that Regional Coordinating Committees could perhaps also give their views on the issue of how best to provide on the label information of importance to consumers with certain religious beliefs. No amendment to the provision was made.

Status of the Standard for Cooked Cured Chopped Meat

52. The Committee agreed to advance the above standard to Step 8 of the Procedure for consideration by the 12th Session of the Commission. The revised standard is contained in Appendix IV to this Report.

COLLAGEN-FREE MEAT IN MEAT PRODUCTS

53. The Committee considered a working document on assessment of Meat Products on the Basis of Collagen-free Meat Protein (CX/PMP 76/6). This paper had been prepared by the delegation of the Fed. Rep. of Germany (Rapporteur) in collaboration with the delegations of Austria and Switzerland as requested at the 8th Session of the Committee.

54. The Rapporteur in introducing the paper pointed out that as the concept of judging meat products on the basis of collagen-free meat protein had so far been limited and data from a wide range of material was not available, no specific levels were proposed for inclusion in the standards for pork. He stressed, however, the desirability of

using suitable quantitative and qualitative parameters to allow for uniform judgement of the products.

55. In the discussion the delegations of Austria, Fed. Rep. of Germany, Italy and Switzerland considered the measurement of collagen-free meat protein in meat products to be potentially a useful tool for assessing the value of the product but agreed that there was insufficient data available upon which to base an informed opinion.

56. The Committee agreed to request the delegations of the author countries of the paper: Fed. Rep. of Germany, Austria and Switzerland to continue as a working group to collect and compare data on pork shoulder. The choice of this commodity was governed by the fact that manufactured products where no gelatine was added were available and this would avoid complicating interpretation of analytical results. The delegation of the United Kingdom agreed to join the working group.

57. The Committee decided to request governments to provide such comparative information on PFF and Collagen-free meat protein together with the methods of analysis as might be useful in this study to the head of the delegation of the Fed. Rep. of Germany by 1st December 1977 and expressed their appreciation for the useful work carried put to-date.

MECHANICALLY DEBONED MEAT

58. The Committee considered a background paper on mechanically deboned meat which at the 8th Session of the Committee the delegation of the USA had undertaken to prepare (CX/PMP 76/7). The delegation had added to the paper a chapter on Low Temperature Rendered Meat as it found that the handling of this product was in a number of ways similar to mechanically deboned meat and thus the inherent issues were comparable.

59. A number of delegations expressed their appreciation for the work of the USA delegation and briefly stated the legislative position in their countries. It appeared that such legislation as existed dealt with hygienic requirements such as those for equipment, storage time and temperature limits, restrictions on the use of mechanically deboned meat (which in some countries were also related to the source of the meat e.g. backs and necks of poultry) certification for shipment, and limits for use below or above which the product would not or would have to be declared. In addition to these mainly hygienic specifications limits on bone or calcium content and bone particle size and assessment of the quality of the protein were required in some countries.

60. It was pointed out that the name of the product could also cause some difficulties as e.g. marrow may be present in the end product which in some countries was considered to be a meat by-product rather than a meat product. No general agreement appeared to exist on methods to assess the amount of bone in the product.

61. Several delegations felt that this was an opportunity for the Committee to take the lead rather than harmonizing at a later date. Other delegations felt that the issue fell outside the purview of the Committee. In this connection it was pointed out that the definition of "processed" in the Code of Hygienic Practice for Processed Meat Products included all methods of manufacture and preservation and this might be considered to cover the preparation of mechanically deboned meat.

62. As the majority of the Committee were in favour of work being undertaken on mechanically deboned meat the Committee agreed to request the Executive Committee

to give guidance on how to proceed, taking existing Terms of Reference of the various "Meat" Committees into account.

63. It was noted that no basic processing differences existed between products derived from red meat and from poultry and that this matter should also be brought to the attention of the Executive Committee

64. The Committee expressed its willingness to undertake work on mechanically deboned meat provided the Executive Committee and the Commission agreed to this. The delegations of Australia and the USA proposed that low and high temperature rendered meat also be considered (see also para 98(a) of this Report).

65. The Committee was presented with a paper prepared by the Danish Secretariat on Mechanically Deboned Meat containing an outline proposal for a code of hygienic practice and which was thought could be of possible use in pointing out to governments which items were considered of importance.

66. There was some discussion on the use to be made of the Secretariat paper. It was ultimately agreed that following the relevant decision of the Executive Committee and the Commission the paper could be sent out to governments with the USA paper attached to a circular letter indicating that this was a paper outlining the problems and requesting information on a variety of issues related to the processing and handling and conditions of use of mechanically deboned meat.

EXTENDED MEAT PRODUCTS

67. At the 8th Session of the Committee, the delegation of the USA undertook to prepare a background paper on extended meat products (ALINORM 76/16, para 104); a paper entitled "Vegetable Proteins in Meat Products" (CX/PMP 76/8) was introduced by the delegation. Although the paper was entitled as above, it concerned itself mainly with the three basic types of soy protein used in the preparation of meat and poultry products. The paper indicated that technology had been developed to a point where vegetable protein products were now appealing more to the taste and that there was a greater acceptance in the diet. This had led to the introduction of higher levels of vegetable proteins in meat and poultry products in the USA.

68. The delegation of the USA drew the particular attention of the Committee to the section of the paper in which it was stated that for meat products in which the meat content was controlled, it was technically possible to replace any desired proportion of the meat by a meat analogue made from vegetable protein, and that consumers should be able to benefit from this advance in food technology.

69. Attention was also directed to the section of the paper which indicated that official policy in the USA relating to vegetable protein replacement in meat products had not yet been decided and that the three main questions which had to be resolved were as follows:

- (a) The moisture to protein ratio of the added (hydrated) soy protein. There must be some standard here to prevent the addition of unnecessary water to the product.
- (b) Percentage declarations of meat and vegetable proteins. The vegetable protein content must be declared in the hydrated form so as to be comparable with the meat content. There must be some way to measure these proportions in the finished product.

- (c) Nutritional equivalency. This would require the vegetable protein replacing or extending meat or poultry to be fortified with vitamins and minerals to equal the levels expected in meat and poultry and the protein quality of the finished product must be essentially that of the product without the extenders or the replacements.

70. Finally, attention was directed to the conclusion in the paper which, inter alia, indicated that whilst soy products would undoubtedly play a significant role in the food supply in the USA and in other countries because of the world-wide need for additional dietary protein, economic incentives and the improved organoleptic properties of these products, it was incumbent upon the regulating machinery to permit only advancements that preserve the high quality of processed meat products and to prevent any deterioration in the overall nutrition of the consumer.

71. The purpose of this paper was to advance consideration of vegetable proteins as permitted ingredients in the recommended international standards of the Codex Alimentarius Commission for certain processed meat products.

72. The delegation of the United Kingdom indicated that novel protein foods had been the subject of study by an independent expert committee. The report recommended that the replacement of meat in meat products should not exceed 30% of the meat content and that the protein replacement should be fortified to the nutritional level of meat. Furthermore, measures were proposed to control the labelling of products and the sources and methods of manufacture of protein material.

73. Several other delegations spoke on this subject. It was noted that in most of their countries, vegetable protein was permitted to be used in meat products up to a defined level and subject to labelling requirements determined nationally. Thus the position could vary significantly from country to country; in many, use was limited to extending meat protein and not to total replacement.

74. There was discussion on the question of the desirability of fortification in order to render a meat product which had been extended with vegetable protein or indeed totally replaced by it (meat analogue) approximately nutritionally equivalent to the corresponding "traditional" product.

75. It was noted that in the USA the approach would be in favour of fortification, so that if a product looked like a meat product it should be nutritionally as good as the product it simulated. Other delegations, however, expressed the view they might be better to let the "novel" products stand on their own merits, subject, of course, to clear, accurate labelling, so that the consumer would be in no doubt as to what he was buying; in any event fortification was expensive. Some countries were, in fact, proceeding on the latter basis.

76. On the subject of total replacement of meat protein by vegetable protein, one view was put forward that meat analogues would be outside the scope of the Processed Meat Committee. One delegation informed the Committee that in their country vegetable protein was accepted as a food product, but was not permitted to be used as an extender in meat products.

77. The Secretariat drew the Committee's attention to paragraph 445 of the Report of the 11th Session of the Commission, which indicated that the delegation of the USA had expressed its interest in the Commission giving consideration to developing standards for vegetable proteins. The Secretariat had been asked to follow up, as necessary, in order to bring the matter before the Commission at its 12th Session. The structure of a

paper to be put to the Commission had not yet been determined, but it was expected that it would include a section setting out the current regulatory position or practice concerning these products in the various countries.

78. The Committee expressed its willingness to consider, as part of its future work, the use of non-meat protein in meat products. Indeed, the Committee, recognizing the widespread and still growing usage and acceptance of non-meat protein, agreed to urge the Commission to outline a specific course of action for Codex efforts with respect to the use of these proteins in combination with meat products.

79. The Committee expressed its appreciation for the informative paper on this topic which had been presented by the US delegation and to the US Food Protein Council for the opportunity to sample products made with these proteins.

MEAT PRODUCTS HEAT TREATED PRIOR TO PACKAGING

80. At the previous session the Committee had agreed to append a working paper prepared by the delegation of the United Kingdom on Meat Products Heat Treated Prior to Packaging as an Annex to the Code of Hygienic Practice for Processed Meat Products (ALINORM 76/16, App. VII, Annex B) and to request governments to comment on it at Step 3.

81. The Committee considered the document in the light of government comments received (CX/PMP 76/9) and made some editorial amendments.

82. It was agreed to delete the reference to specific temperatures in paragraph (a) of the document in line with the policy followed when elaborating the Code of Hygienic Practice for Processed Meat Products. A provision for the use of gloves when manual handling exposed meat products was also deleted as during the discussion of the Code a number of questions had been raised on the appropriateness of the use of gloves.

Status of the Document

83. The Committee agreed to advance the document to Step 5 of the Procedure for consideration by the 12th Session of the Commission and recommended omission of Steps 6 and 7 and adoption at Step 8. The revised document is contained in Appendix V to this Report.

CONSIDERATION OF SAMPLING AND INSPECTION PROCEDURES FOR MICROBIOLOGICAL EXAMINATION OF PROCESSED MEAT PRODUCTS AT STEP 4

84. The Committee considered the above Sampling and Inspection Procedure as contained in Appendix VIII to ALINORM 76/16 in the light of government comments received (CX/PMP 76/10 and Add.1) and a Conference Room Document containing a proposal by New Zealand. .

85. The representative of International Committee on Microbiological Specifications for Foods (ICMSF) presented a summary of the government comments. He stressed the importance of in-plant inspection and control in relation to the benefits obtainable from applying microbiological end-product specifications for control purposes in the plant and in the distribution chain.

86. The attention of the Committee was drawn to the Code of Hygienic Practice for Low Acid Canned Foods presently under preparation by the Codex Committee on Food Hygiene, which dealt with similar provisions to some of those in the document presently under consideration. The Committee was of the opinion that further work on the sampling and inspection procedures for microbiological examination of processed meat

products should be correlated with the relevant parts of the Code on Low Acid Canned Foods.

87. It was proposed that the Instructions for sampling and inspection should in due course be appended to the Recommended Code of Hygienic Practice for Processed Meat Products (Step 9). The Committee agreed in principle with this approach. It further agreed that paragraphs 1

to 5 of the New Zealand Conference Room Proposal be incorporated in the document as a preface.

Progression of the Document

88. Taking into account that the 2nd Joint FAO/WHO Expert Consultation on Microbiological Specifications for Foods, which would meet in February/March 1977 formed part of a series of consultations aimed at giving advice on and coordinating the establishment and application of microbiological specifications for foods for Codex codes and standards, the Committee agreed to send the document and the detailed governments comments received to the consultation for them to take these into account during their review.

Status of the Sampling and Inspection Procedures

89. The Committee agreed that the Danish Secretariat would revise the document in the light of the observations to be made by the Joint FAO/WHO Expert Consultation. The revised document would be sent to governments at Step 3 of the Procedure.

PROVISIONS FOR GAME IN THE CODE OF HYGIENIC PRACTICE FOR PROCESSED MEAT PRODUCTS

90. At its 8th Session the Committee agreed to request the delegation of Argentina in collaboration with the delegations of the Fed.Rep. of Germany and Italy, to prepare a paper dealing with the problem of including game in the provisions of the above-mentioned code. The Committee now had before it a Proposed Draft Code of Hygienic Practice for the Inspection of Game, prepared by the delegation of Argentina (CX/PMP 76/11), which was accompanied by a paper by Argentina on the need to establish a specific code of hygienic practice within the Codex Alimentarius to cover game moving in international trade. The Committee expressed its appreciation to the considerable work carried out by the delegation of Argentina.

91. Several delegations indicated their interest in the development of a code of hygienic practice for game, but pointed out that the draft before them had been drawn up mainly with hares in mind. There were other species of game which would need to be covered by the code.

92. During the discussion it was pointed out that animals or birds, which in their wild state might be regarded as game, could hardly be regarded as such if they were raised domestically and slaughtered in an abattoir. The delegations of Kenya, Nigeria and Sudan expressed keen interest in this development pointing out that there were species in their countries, which they would like to see covered by the code. One delegation commented that it would not be acceptable for semi-domesticated range animals which would normally be slaughtered in an abattoir, being shot on the range to be classed as game in order to avoid the inconvenience of putting these animals through an abattoir. It was noted that the important point was to provide in the code for the use of meat suitable for human consumption, but presently excluded because of the definition of meat in the codes already adopted by the Commission.

93. The Committee decided that the text of the proposed draft code would need to be reexamined to take account of the wishes of the various delegations which had spoken. In the interest of making more rapid progress, a small working group representing both exporting and importing countries, would be needed to examine the draft and produce a revised version. In view of the desirability of maintaining a link in this work with the Codex Committee on Meat Hygiene which, it was noted, had been adjourned sine die, the Committee asked the delegation of New Zealand to undertake the coordinating role in the development of the proposed code. New Zealand agreed to this.

94. Delegations of the following countries expressed interest in being members of the working group: Argentina, Austria, Fed. Rep. of Germany, Italy, Kenya, Nigeria and Sudan.

95. It was agreed that it would be for New Zealand to consider how best the working group might carry out its task: through correspondence or a specially convened meeting which would be a matter for arrangement by the coordinator with the other members of the working group.

96. The Committee agreed that a revised draft prepared by the working group could be distributed for government comments at Step 3.

97. The Committee agreed that the working group should also consider the question of amendments to the Code of Hygienic Practice for Processed Meat Products, which had been advanced to Step 9 by the Commission at its 11th Session, in such a way as to enable the meat of game to be used in the production of processed meat products, subject to whatever safeguards might be thought necessary for the protection of human health and the game being considered fit for human consumption.

Future Work

98. The Committee noted that at its next session it would be dealing with the following matters:

- (a) Mechanically deboned meat;
- (b) High and low temperature rendered meat (to be considered in a manner similar to mechanically deboned meat);
- (c) Microbiological specifications for processed meat products and sampling and inspection procedures for microbiological examination;
- (d) Hygienic and microbiological requirements for dry and semi-dry sausages and other products;
- (e) Collagen-free meat protein levels in meat products;
- (f) Code of Hygienic Practice for Game;
- (g) Non-meat proteins in meat products (subject to decision of Codex Alimentarius Commission - See para 78 of this Report);
- (h) Processed poultry products (see para 99 of this Report);
- (i) Labelling, including qualifying descriptions of products similar to those covered by the standards elaborated by the Committee (see para 100 of this Report).

99. Because of the importance of some processed poultry meat products (canned chicken, canned turkey, cooked poultry sausages, etc.) and because poultry meat is already a permitted ingredient without limitation in the standards for Luncheon Meat (Step 9) and for Chopped Meat (Step 8), the Committee decided to ask the Commission to consider extension of its terms of reference to enable it to embark upon work in this field, which presently was not being done nor was within the terms of reference of any other Codex Committee. The Committee also requested that consideration be given to

changing the name of the Committee to Codex Committee on Processed Meat and Poultry Products.

100. The delegation of Denmark suggested that an item dealing with meat products presently outside the scope of Codex Standards, but sufficiently similar to them to present possible difficulties from the point of view of identification and labelling and consequently trade, should be placed on the agenda. It was noted that this was not a problem unique to this Committee and that this subject would be touched on in the document which the Secretariat had been asked to prepare prior to the 12th Session of the Commission by the Codex Committee on General Principles. (For further information on this paper, see paras 33-35 of the Report of the 5th Session of the Codex Committee on General Principles, ALINORM 76/36). The Committee agreed with the proposal of the delegation of Denmark. It was agreed that a background paper on this subject should be prepared by the delegation of Denmark in collaboration with the delegations of the Netherlands and the USA.

101. The suggestion was put forward that the Committee might deal with frozen processed meat products. Another suggestion was that dry products, such as sausages and ham, might be considered for possible standardization. It was pointed out, however, that standardization of this type of product had been considered at an earlier session of the Committee and that the idea had been abandoned because of the wide range of traditional and near traditional processing techniques for such products. The Committee agreed, however, to a proposal that ; the delegation of the USA in collaboration with the delegation of Italy provide a first paper on hygienic and microbiological requirements for dry and semi-dry sausages and other products.

BONELESS MEAT

102. The delegation of the Fed. Rep. of Germany, speaking also on behalf of the delegations of Austria and Switzerland proposed that this Committee establish standards for boneless meat. This was supported by the delegation of the Netherlands on the understanding that approval for such work to be undertaken by this Committee would have to be obtained from the Commission. This proposal was also supported by the delegation of Sweden.

Date and Place of the Next Session

103. It was noted that the date and place of the next session would be discussed at the 12th Session of the Commission.

French Version of Report

104. Due to the limited time available, the French Rapporteur had not been in a position to review the French translation of the Report. This had resulted in some errors not having been corrected. The Secretariat undertook to have the Report properly translated by the FAO Translation Service.

1. SUMMARY STATUS OP WORK

Standard/Code/Document	Status (Step)	to be dealt with by	ALINORM-App./ Document
Standard for Canned Corned Beef	9	Governments	CAC/RS 88-1976 ^{1/}
Standard for Luncheon Meat	9	Governments	CAC/RS 89-1976 ^{1/}
Code of Hygienic Practice for Processed Meat Products	9	Governments	CAC/RCP 12-4976 ^{1/}
Draft Standard for Cooked Cured Hams	8 advanced	12th CAC	78/16-II
Draft Standard for Cooked Cured Pork Shoulder	8 advanced	12th CAC	78/16-III
Draft Standard for Cooked Cured Chopped Meat	8 advanced	12th CAC	78/16-IV
Meat Products Heat Treated prior to Packaging (Annex B,	5 (8) advanced	12th CAC	78/16-V
Microbiological Specifications for Processed Meat Products and Sampling and Inspection Procedures for Microbiological Examination (Annex C)	3 advanced	Expert Cons. Microb.Spec./ 10th PMP	CX/PMP 79/.. ^{1/}
Code of Hygienic Practice for Game	3	10th PMP	CX/PMP 79/.. ^{1/}
Hygienic and Microbiological Requirements for Dry and Semi-dry Sausages and Other Products	-	10th PMP	CX/PMP 79/.. ^{1/}
Assessment of Meat Products on the Basis of Collagen-Free Protein	-	10th PMP	CX/PMP 79/.. ^{1/}
Labelling, including Qualifying Descriptions of Products similar to those covered by the Standards elaborated by the Committee	-	10th PMP	CX/PMP 79/.. ^{1/}
Mechanically Deboned Meat (paras 58-60+98(a))		23rd Exec. 12th CAC 10th PMP	
Low and High Temperature Rendered Meat (paras 58+ 98(b))			
Use of Non-meat Protein in Meat Products (paras 67-79+98(g))			
Poultry Meat Products (paras 63 + 93)			
Boneless Meat (para 102) ^{2/}			
^{1/} To be distributed in due course. ^{2/} Matter to be discussed also by 10th Session of the Coordinating Committee for Europe			

2. WORK UNDERTAKEN BY VARIOUS COUNTRIES

- 2.1 Working Paper on Assessment of Meat Products on the Basis of Collagen-Free Protein
- Fed.Rep.of Germany in collaboration with Austria, Switzerland and United Kingdom (see para 56 of this Report).
- 2.2 Code of Hygienic Practice for Game, and Proposals for Special Provisions for Game in the Code of Hygienic Practice for Processed Meat Products
- New Zealand in collaboration with Argentina, Austria, Fed.Rep.of Germany, Italy, Kenya, Nigeria and Sudan (see paras 90-97 of this Report).
- 2.3 Background Paper on Labelling, including Qualifying Descriptions of Products similar to those covered by the Standards elaborated by the Committee
- Denmark in collaboration with Netherlands and USA (see para 100 of this Report).
- 2.4 Hygienic and Microbiological Requirements for Dry and Semi-dry Sausages and other Products
- USA in collaboration with Italy (see para 101 of this Report).

3. REQUEST FOR SPECIAL COMMENTS

Governments are requested to comment specifically on the matter referred to in paragraph 57 of this Report.

ALINORM 78/16
APPENDIX I

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DRAFT STANDARD FOR COOKED CURED HAM
(Advanced to Step 8 of the Procedure)

1. SCOPE

This standard applies to products designated as "Cooked Ham" packaged in any suitable packaging material as defined in section 5 below.

The standard does not apply to cooked ham products with compositional characteristics different from those specified in the standard and which are designated with a qualifying statement to this effect in connection with the term "cooked ham" in such a way that it describes the true nature of the product, that it does not mislead the consumer and that it does not lead to confusion with products covered by the standard.

2. DESCRIPTION

The product shall be made of meat from the hind leg of a pig - divided transversely from the remainder of the side at a point not further anteriorly than the end of the hip bone - excluding comminuted or chopped meat. All bones and detached cartilage, tendons and ligaments shall be removed. Skin and fat may or may not be removed.

The meat shall be cured and may be smoked, spiced and/or flavoured.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under conditions of storage, transport and sale as indicated in subsections 5.2.3 and 5.2.4.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

- Uncured ham
- Brine consisting of water and salt (sodium chloride) and sodium or potassium nitrite and/or nitrate.

3.2 Optional Ingredients

- Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup), honey
- Spices, seasonings and condiments
- Hydrolyzed protein
- Any food likely to impart to the ham some organoleptic characteristics.

3.3 Essential Quality Factors

3.3.1 Raw material

The ingredients from which the product is prepared shall be free from objectionable odours and flavours.

3.3.2 Final product

The product shall be clean and substantially free from staining and contamination from the container. The meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

3.4 Meat Content

Percentage meat-protein on fat-free basis in the final product shall be not less than 16.5% (absolute minimum) (for canned products the percentage of meat-protein is calculated on the total content of the can and corrected for gelatine, if added - see 7.4).

4. FOOD ADDITIVES

The following provisions in respect of food additives and their specifications, as contained in section of the Codex Alimentarius, are subject to endorsement, have been endorsed or temporarily endorsed by the Codex Committee on Food Additives, as indicated below:

<u>Additive</u>	<u>Maximum level calculated on the total net content of the final product</u>	<u>Status</u>
<u>Agar</u>	Limited by good manufacturing practice (GMP)	Endorsed
Alginates, potassium and/or sodium salts	Limited by GMP	Endorsed
Carrageenan	Limited by GMP	Endorsed
1-ascorbic acid, iso-ascorbic acid and their sodium salts	300 mg/kg (expressed as ascorbic acid) singly or in combination ^{1/}	Endorsed
Natural flavourings as defined in the Codex Alimentarius and their identical synthetic equivalents	Limited by GMP	Temporarily endorsed pending establishment of Codex lists
Natural smoke solutions and their extracts as defined in the Codex Alimentarius and their identical synthetic equivalents	Limited by GMP	Temporarily endorsed, pending evaluation by the JECFA
Citrate, sodium salt	Limited by GMP	Endorsed
5'-Guanylate, disodium	500 mg/kg expressed as guanylic acid	Endorsed
5'-Inosinate, disodium	500 mg/kg expressed as inosinic acid	Endorsed
Monosodium glutamate	2000 mg/kg expressed as glutamic acid	Endorsed
Nitrate, potassium and/or sodium salts	500 mg/kg expressed as sodium nitrate ^{1/}	Temporarily endorsed
Nitrite, potassium and/or sodium salts	125 mg/kg total nitrite expressed as sodium nitrite ^{1/}	Temporarily endorsed
Added phosphates (mono-, di- and poly-sodium and potassium salts)	3000 mg/kg (expressed as P ₂ O ₅) singly or in combination	Endorsed
Edible gelatine	Limited by GMP	Endorsed

^{1/} Subject to review in the light of further information based on current research.

5. HYGIENE (endorsed, ALINOHM 76/13A, para 35)

5.1 It is recommended that the Recommended Code of Hygienic Practice for Processed Meat Products of the Codex Alimentarius Commission (Ref. No. CAC/RCP ...-1976) should apply.

5.2 No meat or meat products shall be accepted by an establishment unless the meat or meat products have been derived from animals subjected to ante-mortem and post-mortem inspection. They shall not be accepted unless they are properly branded or marked and in all ways suitable for human consumption and that they have not, subsequent to being examined by an inspector, been exposed to contamination, or

processed or handled or subjected to the addition of any harmful substance which renders them unfit for human consumption.^{2/}(IV.D.39(a))

5.3 Meat and meat products shall be handled, stored or transported in an establishment in a manner that will protect the meat and meat products from contamination and deterioration. ^{2/} (IV.D.39(b))

^{2/} These provisions have been taken from the Recommended Code of Hygienic Practice for Processed Meat Products.

5.4 Products that are heat treated after packaging shall be packaged in hermetically" sealed containers which do not present any health hazard or permit contamination under the conditions of handling, storage, transport, and sale indicated on the label. The containers shall be clean and show the characteristics of sound containers and, where applicable to the type of container, shall show evidence of vacuum.

5.5 Products that are heat treated before packaging shall be packaged in such a way that contamination is kept to a minimum so that the product will withstand spoilage and present no public health hazard under the conditions of handling, storage, transport and sale indicated on the label. The containers shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean and, where applicable, show evidence of vacuum.

5.6 When processed containers are cooled in water, the water shall be of potable quality or suitably treated so as not to constitute a public health hazard. If cooling water is re-circulated, it shall be filtered and effectively disinfected by chlorine or otherwise, before use or each re-use.

5.7 The final product shall be handled and stored in such a manner as to avoid contamination of the product.

6. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply (subject to endorsement by the Codex Committee on Food Labelling):

6.1 The Name of the Food

6.1.1 The name of the product is "Cooked Ham".

6.1.2 The name of the product shall include, as appropriate, the designation:

- "with skin"
- "in/with natural juice"
- "X added" applying to gelatine, agar, alginates or carrageenan
- "smoked"
- "smoking agent added"

6.1.3 A declaration that accurately describes the method of preparation, processing or presentation shall be given so as to appear simultaneously visible with the name of the product if its omission would mislead the consumer.

6.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion, in accordance with subsection 3.2(o) of the Recommended International General Standard for the Labelling of Prepackaged Foods, except that specific names shall be used for ascorbic acid, iso-ascorbic acid and their sodium salts, nitrate (potassium and sodium), and nitrite (potassium and sodium), and added phosphates may be declared by the class title "phosphates".

6.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

6.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

6.5 Country of Origin

6.5.1 The country of origin of the product shall be declared in clear.

6.5.2 The country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

6.6 Storage Instructions

For hams which are not shelf-stable, i.e. which may be expected not to keep for at least one year in normal conditions of storage and sale, adequate storage instructions shall be given on the label. These instructions shall state the recommended maximum temperature or conditions of storage and, in the case of containers sold to the consumer, an indication of the recommended maximum period of storage in specified conditions.

6.7 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

7. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

7.1 Protein

Recommended method: Determination of Nitrogen Content of Meat and Meat Products, ISO Recommendation R 937. (Conversion factor for nitrogen: 6.25).

7.2 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

7.3 Nitrite and Nitrate

Recommended ISO methods: ISO/DIS 2918 (Nitrite) and ISO/DIS 3091 (Nitrate).

7.4 Correction for added gelatine

For products in which the amount of added gelatine is not known 0.5% protein should be deducted from the percentage protein expressed on a fat-free basis.

DRAFT STANDARD FOR COOKED CUBED PORK SHOULDER
(Advanced to Step 8 of the Procedure)

1. SCOPE

This standard applies to products designated as "Cooked Pork Shoulder" packaged in any suitable packaging material as defined in section 5 below.

The standard does not apply to cooked cured pork shoulder products with compositional characteristics different from those specified in the standard, and which are designated with a qualifying statement to this effect in connection with the term "cooked pork shoulder" in such a way that it describes the true nature of the product, that it does not mislead the consumer and that it does not lead to confusion with products covered by the standard.

2. DESCRIPTION

The product shall be made of meat from the shoulder of a pig excluding comminuted or chopped meat. All bones and detached cartilage, tendons and ligaments shall be removed. Skin and fat may or may not be removed.

The meat shall be cured and may be smoked, spiced and/or flavoured.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under conditions of storage, transport and sale as indicated in sections 5.2.3 and 5.2.4.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

- Uncured pork shoulder
- Brine consisting of water and salt (sodium chloride) and sodium or potassium nitrite and/or nitrate.

3.2 Optional Ingredients

- Sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including
- corn syrup), honey
- Spices, seasonings and condiments
- Hydrolyzed protein
- Any food likely to impart to the ham some organoleptic characteristics.

3.3 Essential Quality Factors

3.3.1 Raw material

The ingredients from which the product is prepared shall be free from objectionable odours and flavours.

3.3.2 Final product

The product shall be clean and substantially free from staining and contamination from the container. The meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

3.4 Meat Content

Percentage meat-protein on fat-free basis in the final product shall be not less than 16.0% (absolute minimum) (for canned products the percentage of meat-protein is calculated on the total content of the can and corrected for gelatine, if added - see 7.4).

4. FOOD ADDITIVES

The following provisions in respect of food additives and their specifications, as contained in section.... of the Codex Alimentarius are subject to endorsement, have been endorsed or temporarily endorsed by the Codex Committee on Food Additives, as indicated below:

<u>Additive</u>	<u>Maximum level calculated on the total net content of the final product</u>	<u>Status</u>
Agar	Limited by good manufacturing practice (GMP)	Endorsed
Alginates, potassium and/or sodium salts	Limited by GMP	Endorsed
Carrageenan	Limited by GMP	Endorsed
1-ascorbic acid, iso-ascorbic acid and their sodium salts	500 mg/kg (expressed as ascorbic acid) singly or in combination ¹	Endorsed
Natural flavourings as defined in the Codex Alimentarius and their identical synthetic equivalents	Limited by GMP	Temporarily endorsed pending establishment of Codex lists
Natural smoke solutions and their extracts as defined in the Codex Alimentarius and their identical synthetic equivalents	Limited by GMP	Temporarily endorsed, pending evaluation by the JECPA
Citrate, sodium salt	Limited by GMP	Endorsed
5'-Guanylate, disodium	500 mg/kg expressed as guanylic acid	Endorsed
5'-Inosinate, disodium	300 mg/kg expressed as inosinic acid	Endorsed
Monosodium glutamate	2000 mg/kg expressed as glutamic acid	Endorsed
Nitrate, potassium and/or sodium salts	500 mg/kg expressed as sodium nitrate ¹	Temporarily endorsed
Nitrite, potassium and/or sodium salts	125 mg/kg total nitrite expressed as sodium nitrite ¹	Temporarily endorsed

Added phosphates (mono-di- and poly-sodium and potassium salts)	3000 mg/kg (expressed as P ₂ O ₅) singly or in combination	Endorsed
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Edible gelatine	Limited by GMP	Endorsed
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^{1/} Subject to review in the light of further information based on current research.

5. HYGIENE (endorsed ALINORM 76/13A, para 35)

5.1 It is recommended that the Recommended Code of Hygienic Practice for Processed Meat Products of the Codex Alimentarius Commission (Ref. No. CAC/RCP ...-1976) should apply.

5.2 No meat or meat products shall be accepted by an establishment unless the meat or meat products have been derived from animals subjected to ante-mortem and post-mortem inspection. They shall not be accepted unless they are properly branded or marked and in all ways suitable for human consumption and that they have not, subsequent to being examined by an inspector, been exposed to contamination, or processed or handled or subjected to the addition of any harmful substance which renders them unfit for human consumption. ^{2/} (IV.D.39(a)).

5.3 Meat and meat products shall be handled, stored or transported in an establishment in a manner that will protect the meat and meat products from contamination and deterioration. ^{2/} (IV.D.39(b)).

^{2/} These provisions have been taken from the Recommended Code of Hygienic Practice for Processed Meat Products.

5.4 Products that are heat treated after packaging shall be packaged in hermetically sealed containers which do not present any health hazard or permit contamination under the conditions of handling, storage, transport and sale indicated on the label. The containers shall be clean and show the characteristics of sound containers and, where applicable to the type of container, shall show evidence of vacuum.

5.5 Products that are heat treated before packaging shall be packaged in such a way that contamination is kept to a minimum so that the product will withstand spoilage and present no public health hazard under the conditions of handling, storage, transport and sale indicated on the label. The containers shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean and, where applicable, show evidence of vacuum.

5.6 When processed containers are cooled in water, the water shall be of potable quality or suitably treated so as not to constitute a public health hazard. If cooling water is recirculated, it shall be filtered and effectively disinfected by chlorine or otherwise, before use or each re-use.

5.7 The final product shall be handled and stored in such a manner as to avoid contamination of the product.

6. LABELLING

In addition to sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1—1969), the following specific provisions apply (subject to endorsement by the Codex Committee on Food Labelling):

6.1 The Name of the Food

6.1.1 The name of the product is "Cooked Pork Shoulder".

6.1.2 The name of the product shall include, as appropriate, the designation:

- "with skin"
- "in/with natural juice"
- "X added" applying to gelatine, agar, alginates or carrageenan
- "smoked"
- "smoking agent added"

6.1.3 A declaration that accurately describes the method of preparation, processing or presentation shall be given so as to appear simultaneously visible with the name of the product if its omission would mislead the consumer.

6.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion, in accordance with subsection 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods, except that specific names shall be used for ascorbic acid, iso-ascorbic acid and their sodium salts, nitrate (potassium and sodium), and nitrite (potassium and sodium) and added phosphates may be declared by the class title "phosphates".

6.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

6.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

6.5 Country of Origin

6.5.1 The country of origin of the product shall be declared in clear.

6.5.2 The country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

6.6 Storage Instructions

For products which are not shelf-stable, i.e. which may be expected not to keep for at least one year in normal conditions of storage and sale, adequate storage instructions shall be given on the label. These instructions shall state the recommended maximum temperature or conditions of storage and, in the case of containers sold to the consumer, an indication of the recommended maximum period of storage in specified conditions.

6.7 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

7. METHODS OF ANALYSIS AND SAMPLING

The methods of analysis and sampling described hereunder are international referee methods which are to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

7.1 Protein

Recommended method: Determination of Nitrogen Content of Meat and Meat Products, ISO Recommendation R 937 (Conversion factor for nitrogen: 6.25).

7.2 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

7.3 Nitrite and Nitrate

Recommended ISO methods: ISO/DIS 2918 (Nitrite) and ISO/DIS 3091 (Nitrate).

7.4 Correction for added gelatine

For products in which the amount of added gelatine is not known 0.% protein should be deducted from the percentage protein expressed on a fat-free basis.

DRAFT STANDARD FOR COOKED CUBED CHOPPED MEAT
(Advanced to Step 8 of the Procedure)

1. SCOPE

The provisions of this standard apply to cooked, cured meat products designated as "Chopped Meat" ^{1/} which have been packed in any suitable packaging material.

^{1/} The word "meat" may be replaced by a word describing the kind(s) of meat used.

2. DESCRIPTION

The product shall be prepared from meat as defined below and which has been cured and which may have been smoked. At least 50% of the meat used shall consist of coarsely cut pieces equivalent to meat ground through holes of not less than 8 mm in diameter. No piece shall be greater than 15 mm in any dimension.

Apart from the meat as defined below, edible offal as defined below and poultry meat as defined below may also be used in the preparation of the product.

The product may or may not contain binders.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in subsections 5.2.3 and 5.2.4.

Subsidiary Definitions

For the purpose of this standard:

Edible offal means such offals as have been passed as fit for human consumption but not including lungs, ears, scalp, snouts (including lips and muzzle), mucous membrane, sinews, genital system, udders, intestines and urinary bladder.

Meat means the edible part of any mammal slaughtered in an abattoir.

Packaged means packed in a container manufactured of materials which do not permit contamination under normal conditions of handling.

Poultry meat means the edible part of any domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls or pigeons slaughtered in an abattoir.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Essential Ingredients

- meat
- water
- curing ingredients consisting of salt (sodium chloride) and sodium or potassium nitrite.

3.2 Optional Ingredients

- edible offal, fat per se, cured and uncured pork rind per se, poultry meat
- carbohydrate and protein binders
 - meal, flour or starch prepared from grain, or potato or sweet potato
 - bread, biscuit or bakery products

- milk powder, skim milk powder, butter milk powder, caseinate, whey powder, egg protein, edible vegetable proteins, dried blood products
- sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup)
- spices, seasonings and condiments
- hydrolized protein

<u>3.3 Composition</u>	<u>Product with binder</u>	<u>Product without binder and edible offal (but may include heart, tongue or head meat from mammals)</u>
- Minimum ingoing meat content	85% ^{2/}	90%
- Maximum fat content	30%	25%

^{2/} Ingoing meat includes edible offal and poultry meat.

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3.4 Essential Quality Factors

3.4.1 Raw Material

The ingredients from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.4.2 Final Product

The product shall be clean and substantially free from staining and contamination from the container. The meat and poultry meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

4. FOOD ADDITIVES

The following provisions in respect of food additives and their specifications as contained in section of the Codex Alimentarius are subject to endorsement, have been endorsed or temporarily endorsed by the Codex Committee on Food Additives as indicated below:

<u>Additive</u>	<u>Maximum level calculated on the total net content of the final product</u>	<u>Status</u>
L-ascorbic acid, iso-ascorbic acid and their sodium salts	500 mg/kg (expressed as ascorbic acid) singly or in combination	Endorsed
Natural flavourings as defined in the Codex Alimentarius and their identical synthetic equivalents	Limited by GMP	Temporarily endorsed, pending establishment of Codex lists
Sodium citrate	Limited by GMP	Endorsed
5'-Guanylate, disodium	500 mg/kg expressed as guanylic acid	Endorsement postponed pending toxicological evaluation by the JECFA
5'-Inosinate, disodium	500 mg/kg expressed as inosinic acid	
Monosodium glutamate	5000 mg/kg expressed as glutamic acid	To be endorsed
Nitrite, potassium and/or sodium salts	125 mg/kg total nitrite expressed as sodium nitrite ^{1/}	Temporarily endorsed
Added phosphates (mono-, di- and poly-), sodium and potassium salts	3000 mg/kg (expressed as P ₂ O ₅) singly or in combination	Endorsed
Glucono-delta-lactone	3000 mg/kg	To be endorsed

^{1/} Subject to review in the light of further information based on current research.

5. HYGIENE (endorsed, ALINORM 76/13A, para 35)

5.1 It is recommended that the Recommended Code of Hygienic Practice for Processed Meat Products (Ref. No. CAC/RCP ...-1976) and, where applicable, the Recommended Code of Hygienic Practice for Poultry Processing (Ref. No. CAC/RCP ...-1976) of the Codex Alimentarius Commission should apply.

5.2 No meat including poultry meat and their products shall be accepted by an establishment unless the meat or meat products have been derived from animals subjected to ante-mortem and post-mortem inspection. They shall not be accepted unless they are properly branded or marked and in all ways suitable for human consumption and that they have not, subsequent to being examined by an inspector, been exposed to contamination, or processed or handled or subjected to the addition of any harmful substance which renders them unfit for human consumption. ^{2/} (IV.D.39(a)).

^{2/} This provision has been taken from the Recommended Code of Hygienic Practice for Processed Meat Products.

5.3 Meat including poultry meat and their products shall be handled, stored or transported in an establishment in a manner that will protect the meat and meat products from contamination and deterioration ^{1/} (IV.D.39(b)).

^{1/} This provision has been taken from the Recommended Code of Hygienic Practice for Processed Meat Products.

5.4 Products that are heat treated after packaging shall be packaged in hermetically sealed containers which do not present any health hazard or permit contamination under the conditions of handling, storage, transport and sale indicated on the label. The

containers shall be clean and show the characteristics of sound containers and, where applicable to the type of container, shall show evidence of vacuum.

5.5 Products that are heat treated before packaging shall be packaged in such a way that contamination is kept to a minimum so that the product will withstand spoilage and present no public health hazard under the conditions of handling, storage, transport and sale indicated on the label. The containers shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean and, where applicable, show evidence of vacuum.

5.6 When processed containers are cooled in water, the water shall be of potable (quality or suitably treated so as not to constitute a public health hazard. If cooling water is recirculated, it shall be filtered and effectively disinfected by chlorine or otherwise, before use of each re-use.

5.7 The final product shall be handled and stored in such a manner as to avoid contamination of the product.

6. LABELLING

In addition to Sections 1, 2, 4 and 6 of the Recommended International General Standard for the Labelling of Prepackaged Foods (Ref. No. CAC/RS 1-1969), the following specific provisions apply subject to endorsement by the Codex Committee on Food Labelling:

6.1 The Name of the Food

The name of the product is "Chopped Meat" except that the word "meat" may be replaced by a word describing the kind of meat used, or where more than one kind of meat has been used, by the names in descending order of proportion, e.g. "chopped pork", "chopped pork and beef".

A declaration of the presence of binders and of edible offal and a declaration indicating the species of animal from which the meat is derived shall be given in connection with the name of the product if their omission would mislead the consumer.

6.2 List of Ingredients

A complete list of ingredients shall be declared on the label in descending order of proportion in accordance with subsection 3.2(c) of the Recommended International General Standard for the Labelling of Prepackaged Foods, except that specific names shall be used for ascorbic acid, iso-ascorbic acid and their sodium salts, and nitrite (potassium and sodium), and added phosphates may be declared by the class title "phosphates".

The list of ingredients shall indicate the species of animals from which the meat is derived.

6.3 Net Contents

The net contents shall be declared by weight in either the metric ("Système International" units) or avoirdupois or both systems of measurement as required by the country in which the product is sold.

6.4 Name and Address

The name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the product shall be declared.

6.5 Country of Origin

6.5.1 The country of origin of the product shall be declared in clear.

6.5.2 The country in which the processing is performed shall be considered to be the country of origin for the purpose of labelling.

6.6 Storage Instructions

For products which are not fully shelf-stable, i.e. which may be expected not to keep for at least one year in normal conditions of storage and sale, adequate storage instructions shall be given on the label. These instructions shall state the recommended maximum temperature or conditions of storage and, in the case of products sold to the consumer, an indication of the recommended maximum period of storage in specified conditions.

6.7 Lot Identification

Each container shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory and the lot.

7. METHODS OF ANALYSIS AND SAMPLING

The method of analysis and sampling described hereunder is an international referee method which is to be endorsed by the Codex Committee on Methods of Analysis and Sampling.

7.1 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

7.2 Nitrite

Recommended method: ISO Recommendation ISO/DIS 2918.

PRESERVATION OF MEAT PRODUCTS HEAT TREATED PRIOR TO PACKAGING
(OPEN PACK MEAT PRODUCTS)

(Advanced to Step 5)

(Annex B of Code of Practice for Processed Meat Products (Ref. No. CAC/RCP 12-1976.))

- a. In establishments in which meat products are heat treated prior to packaging hereinafter called Open Pack Meat Products, a chillroom should be available for holding raw unprocessed meat on its reception and for storing boned, cut or otherwise prepared raw unprocessed meat which is not transferred directly to the sections in which it is cooked or otherwise processed.
- b. Open pack meat products should be heat treated, handled subsequent to heat treatment and packaged in such a way that contamination is kept to a minimum so that they present no public health hazard and will withstand spoilage under the conditions of handling, storage, transport and sale indicated on the label. Particular care must be taken to prevent cross-contamination from raw unprocessed meat, preferably by physical separation of processing areas where exposed processed cooked meat products are handled.
- c. The temperature and duration of the cooking process for open pack heat treated meat products should be such that the heat treatment alone or in combination with other preserving processes protects public health.
- d. On arrival in the cooking section the prepared products should be placed in the cookers without delay. Cooking processes should be supervised by technically competent personnel and be subject to check by the Controlling Inspection Authority. Cooking operations should be controlled and monitored by suitable and accurate recording devices. Processing records adequate to identify the processing and history of each batch of products should be kept by the management and made available to the Controlling Inspection Authority.
- e. There should be adequate means for rapidly chilling in a hygienic manner any cooked meat product to an internal temperature of not more than 7°C (45°F). Water used for cooling any cooked meat product should be of potable quality and may be re-circulated if treated and returned to potable quality.
- f. At all stages following cooking manual handling of exposed meat products should be kept to an absolute minimum and, if at all possible, should be replaced by mechanical methods.
- g. Packaging of meat products preserved by heat treatment should be carried out in a separate room used only for this purpose. Packaged finished meat products should be inspected to ensure the detection of any visibly defective packages. Only properly sealed and unbroken packages should be released from the establishment.
- h. Open pack meat products requiring refrigeration should be stored in chilled accommodation used only for this purpose.
- i. Adequate laboratory facilities should be available for the purpose of making routine bacteriological examinations of meat products. Routine bacteriological checks should be made of all equipment and of all food contact surfaces to ensure that cleansing and disinfecting procedures have been satisfactory.

j. Every package of the open pack meat product should be permanently marked, in code or in clear, to identify the establishment and the lot.