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JOINT FAO/WHO PROGRAM ON FOOD STANDARDS
CODEX ALIMENTARIUS COMMISSION
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Report of First Meeting of Codex Committee on Meat
and Meat Products - Kulmbach, 28-30 October 1964

The Joint FAO/WHO Codex Alimentarius Commission has decided at its first meeting held in Rome from 25th June to 3rd July, 1963 to set up a worldwide Expert Committee to elaborate proposals for

- (1) Classification and grading of carcasses and cuts of beef, lamb, mutton, pork, and veal;
- (2) Definitions, labelling, and other requirements for such processed meat products as the Expert Committee might deem them desirable at this stage.

In view of the lead taken in this field by OECD as well as of the programs of ISO and EAAP with which the Federal Republic of Germany is closely associated, the Commission requested the Government of the Federal Republic of Germany to take over responsibility for this Expert Committee and to work, to this aim, in close cooperation with the competent Joint FAO/WHO Expert Committee on Heat Hygiene. The Federal Republic of Germany accepted and was thereupon nominated by the Commission under Rule IX.8. The Commission felt that the key position of the Heat Institute in Kulmbach and its close relations with OECD and ISO would put the Institute in a good position to guide this work. The Commission recognized that this Expert Committee should be free to set up subcommittees, if so desired, to master its extensive work. This mandate was confirmed by the Commission at its second session.

1. In accordance with the guiding principles as established by the Commission under § 15 a it has been envisaged to draw up a list of priorities under point 1 of the provisional agenda, of the first meeting of the Committee. Point 2 of the provisional agenda referred to the possible establishment of subcommittees in accordance with § 41 of the report (last paragraph).
2. The wide range of subjects required extensive preparatory work which was undertaken by the secretariat of the committee. This secretariat had been appointed by the government of the Federal Republic of Germany. In view of this preparatory work the first meeting of the committee had to be postponed for a certain length of time. It was convened for its first session in Kulmbach, Germany, from 28th to 30th October, 1964.

3. On the first day of the meeting the proposed agenda was adopted unanimously. The committee agreed that duplication with other work undertaken on the international level in the same field should be avoided under all circumstances. Any work which has been planned, initiated or concluded by other organizations and bodies shall be incorporated in the program of the committee to the full extent.
4. The discussion on part 1 (page 1) of the terms of reference followed a schedule of work divided into two sections, part A of which reads as follows:
 - A. Production and handling of unprocessed material
 - a) Treatment of the animal a prior to slaughter
 - b) Slaughtering procedure
 - c) Dressing carcasses
 - c.1 Cutting procedures
 - d) Refrigerating
 - e) Storing of carcasses and parts of carcasses
 - f) Packing of carcasses and parts of carcasses
 - f.1 Packing material
 - f.2 Kind of packing (e.g. boneless meat, carcasses, cuts)
 - g) Transport of carcasses and parts of carcasses
 - g.1 Means of transport
 - g.2 Kind of transport
 - h) Sanitary requirements in the production of unprocessed material

The Expert Committee felt that all items listed under this part A of the schedule of work deserve high priority. The following points were emphasized:

- a) Treatment of the animals prior to slaughter:

It was mentioned that this point covers various aspects of rather different nature.

 - a.1 Influence of transport, period of rest, and treatment of animals immediately prior to slaughter, involving points of view regarding the quality of meat and also aspects of veterinary hygiene which should not be neglected.
 - a.2 Methods of treatment that might cause biological residues in the carcass.
 - a.3 Feeding regulations for preparing the animals for slaughter over a certain period and immediately prior to slaughter.

Reference was made to the work of OECD and of the FAO/WHO Expert Committee on Meat Hygiene in this field. The literature (considered under this item as well as under all following items) is indicated in the annex.

- b) Slaughtering procedure

Extensive work on this subject is at present underway in the framework of the FAO/WHO Expert Committee for Meat Hygiene as well as in the OECD Expert Committee on Meat Hygiene.

- c) Dressing of carcasses.
The dressing of carcasses of cattle, calves, and pigs is covered by work undertaken by OECD. As far as work on lambs and mutton is concerned, it was envisaged to establish a subcommittee.
- d) Refrigerating
For better mark of frozen meat it was suggested to establish a stamp indicating the date of freezing. The same importance for the international trade was given to the following methods of preserving:
 - preserving by means of additions, e.g. antibiotics
 - preserving by irradiation
 - preserving by drying (billtongue)
 - freezedrying
 Some of these method of preserving involving irreversible changes in the treated material, the difficulty of defining the exact limit between meat and meat products was noted in this connection.
- e) Storing of carcasses and parts of carcasses:
This field is covered by work undertaken by the International Institute of Refrigeration.
- f) Packing of carcasses and parts of carcasses:
Not only the process of packing, but also the packing material deserves high priority.
- g) Transport of carcasses and parts of carcasses: Reference was made to the work of ECE. The formation of a subcommittee was envisaged.
- h) Sanitary requirements in the production of unprocessed material:
As regards general food hygiene, work shall be done in cooperation with the Expert Committee on Food Hygiene established under the responsibility of the United States. Subjects of special importance such as the need for a list of internationally admitted cleaning agents, detergents, and disinfectants may be referred to that Committee requesting to give them high priority. Aspects of general veterinary hygiene including meat inspection are covered by the work of the OECD Expert Group on Meat Hygiene (Draft for a sanitary agreement about interstate traffic with slaughter stock in OECD countries). Whenever any hygienic problems of basic scientific aspects are involved, these problems shall be referred to the FAO/WHO Expert Commit-tee on Meat Hygiene in accordance with instructions given by the Commission.

Part B of the schedule of work for mandate 1 (page 1) reads as follows:

- B. Marketing of raw material of the bovine, ovine, and porcine species
 - a) Classification of the carcasses within the species according to
 - a.1 Sex
 - a.2 Age
 - a.3 Weight

- b) Classification of the meat according to kind of meat
 - b.1 Meat for frying
 - b.2 Meat for boiling
 - b.3 Meat for processing
- c) Specific classification of kinds of meat according to their localization in the carcass
- d) Gutting procedure for commercial units
 - d.1 Halves
 - d.2 Quarters
 - d.3 Partial cuts
 - d.4 Finishing cuts
- e) Nature of the commercial units
 - e.1 Fresh meat
 - e.2 Chilled meat
 - e.3 Deep-frozen meat
- f) Methods for the determination of the slaughtering value
 - f.1 Characteristics for determination of category
 - f.2 Standards for the determination of the quantity of tissue
 - f.2.1 objective methods
 - f.2.2 subjective evaluation
 - f.2.3 combined procedures
 - f.3 Methods for the determination of the nature of the tissue
 - f.3.1 objective methods
 - f.3.2 subjective evaluation
- g) Definitions for the unprocessed material
- h) Sanitary requirements in the marketing of the unprocessed material.

As to the different points of Part B for mandate 1 (page 1) there existed the following opinions:

- a) Classification of the carcasses

Classification of the carcasses was considered to be of priority. This will, however, as far as carcasses of cattle, Calves, and pigs are concerned, be covered by OECD.

A report of EAAP on ovine meat production in Europe deals with the classification of carcasses according to age, weight, and sex. The formation of a subcommittee was suggested in which the cooperation of EAAP, ISO and the governments of countries particularly interested in ovine meat production was felt to be desirable.
- b) Classification of the meat according to kind of meat
- c) Specific classification of kinds of meat according to their localization in the carcass:

The items b) and c) should be postponed since they are not of great importance for international trade at the present stage. First the secretariat

shall compile a comprehensive report on the international cutting forms and their designations.

d) Cutting procedure for commercial units

This item was recognized to be of highest interest for the international trade. Reference was made to work undertaken by OECD, EEC, and EAAP.

The establishment of a subcommittee was suggested and it was recommended that for cuts which are at present very important for the international trade, exact definitions - suitable also for use in practice - be worked out.

In view of the obvious urgency of information of this type it was suggested not to wait only for the establishment of the final Codex Alimentarius, but to pass on currently partial results as well. This preliminary effort of establishing definitions as soon as possible does not mean that a complete bibliography shall not be set up gradually.

e) Nature of the commercial units

The importance of this item was out of question. The close relation between the problems involved here and those covered under item A d) (Refrigerating) was pointed out. It was taken into consideration whether these two items should be covered under one heading.

Reference was made to the work of the FAO/WHO Expert Committee on Meat Hygiene. It was recommended to have that Committee evaluate additional scientific information as they may emerge from the difficulty of maintaining low temperatures during sea transportation. The formation of a subcommittee was envisaged.

f) Methods for the determination of the slaughtering value of various commercial units

The priority of this item was unanimously recognized. It was agreed, however, to wait for the outcome of current work done by OECD in regard to calves, cattle, and pigs, and not to decide at the present stage to which extent FAO/WHO should perhaps deal with this subject in the future. It is to be expected that the final report of OECD on this subject will be available in the course of 1965.

Since 1960 sheep have no longer been included in the work of OECD, The Expert Committee therefore considered that this item might be referred to the subcommittee for "mutton and lamb", the formation of which had been envisaged. The secretariat was charged to ask OECD whether that work has indeed been stopped by that organization,

g) Definitions for the unprocessed material

The Expert Committee felt that the definitions ought to be listed among the different items under B) since these definitions automatically belong to the responsibilities of the subcommittees in question.

h) Sanitary requirements in the marketing of the unprocessed material:

A subcommittee is to be formed. This subcommittee will gather any hygienical questions not yet definitely answered by the FAO/WHO Expert-

Committee on Meat Hygiene, and will put them before that Committee to hear their opinion. Any general questions regarding veterinary hygiene for the items as listed under B) will be treated by the OECD Expert Committee on Meat Hygiene (Draft of a sanitary Code for the trade with fresh meat between the OECD member countries as well as fresh meat imports into those countries).

Certain hygienic aspects as they may be specifically applicable in the marketing of unprocessed material, will be taken into consideration by the corresponding parts of the impending Codex Standards.

5. The working schedule for the discussion about selection of questions and fixing of priorities for part 2 (page 1) of the mandate "Definitions, labelling, and other requirements for any meat products the recording of which the Expert -Committee esteems desirable at present" reads as follows:

C. Meat Products

- a) Quality requirements regarding meat products
 - a.1 Organoleptic evaluation
 - a.2 Chemical and histological composition
 - a.3 Bacteriological condition
- b) Classification of meat products
 - b.1 Meat products
 - b.2 Sausages
 - b.3 Canned meat and sausage, preserved by heat or by acidification in hermetically closed containers
- c) Auxiliary means and additives for the preparation of meat products
- d) Packing of meat products
 - d.1 Kind of packing
 - d.2 Packing materials
- e) Transport of meat products
- f) Methods for testing the quality and nature of meat products
 - f.1 Examination in view of composition
 - f.2 Organoleptic tests
 - f.3 Bacteriological tests
 - f.4 Method of sampling
- g) Food legislation requirements regarding meat products
 - g.1 Compositions
 - g.2 Fitness for consumption / sanitary inoffensiveness
 - g.3 Labelling
- h) Definitions for-meat products
- i) Sanitary requirements with respect to meat products in
 - 1.1 Production
 - 1.2 Packing
 - 1.3 Transport

1.4

The discussion about the different items of the working program, Section C, furnished the following results:

C. Meat products

As to the above designation, the Expert Committee states that certain difficulties are resulting from the insufficient definition of the term "processed meat products".

The scope of products to be covered under this heading is comprised in an indirect way by the definition given under § 40 point 1 of the Session Report. Point 1 covers carcasses and cuts. As a consequence, point 2 comprises any meat preparations and meat products that are neither whole carcasses nor partial cuts as provided under the above mentioned point 1. However, such a definition of the term "processed meat products" is differing from the meaning as assigned to these meat products within some countries as well as from the definition given to them by EEC for use within the EEC countries. It appears therefore desirable that a different wording be found to express the notion concerned here. A suitable new term, it was felt, might be helpful to avoid any confusion which otherwise might result.

- to a): Quality requirements regarding meat products
Quality requirements regarding meat products should be dealt with only in connection with the topics covered under the following Section b).
- to b): Classification of meat products
A classification shall be set up, comprising all the parts of the section "Meat products". Formation, therefore, of a working group was deemed to be necessary. The Experts who would be trusted with that task should at the same time elaborate the definitions for meat products stated under item h). The close cooperation of the Committee as a whole was emphasized.
- to c): Auxiliary means and additives for the preparation of meat products
Comprehensive documentation on any additives used for meat products on a world level is desirable. The formation of a small subcommittee was suggested which, under the responsibility of the Netherlands, works together with the Codex Alimentarius Expert Committee on Food Additives and, in the event, will be asking the Committee for an expertise about the additives used in the products in question.
- to d): Packing of meat products
- to e): Transport of meat products
Obviously this subject can be dealt with only in connection with particular products. For the time being, this point is therefore postponed.
- to f): Methods for testing the quality and nature of meat products,
The standardization of the examination methods for the identification of the quality and nature of meat products is being tested by ISO. The standards will be taken into consideration by the Codex Committee.
- to g): Food legislation requirements regarding meat products This subject will be dealt with in connection with the item "Sanitary Requirements" covered under the above section i). Full use will be made in this connection of any

current or closed investigations of the FAO/WHO Expert Committee on Meat Hygiene.

to h): see "to b)"

to i): see "to g)"

R e s o l u t i o n s

of the First Meeting of the Expert Committee on Meat and Meat Products of the Joint FAO/WHO Codex Alimentarius Commission on the Establishment of Sub-Committees.*)

* In the discussion on the selection of items to be dealt with, on priorities, and on the establishment of sub-committees, reference has been made to the publications enumerated in the appendix.

I. Sub-Committee on Cutting Methods and Cuts of Carcasses.

The members of the Expert- Committee decided to set up a Sub-Committee on cuts of all kinds of carcasses as far as the latter play a role in international trade. The envisaged standardization shall be preceded by a collection of internationally used trade standards. The Secretariat shall assume the following responsibilities:

1. To compile information on the different methods of cutting and dressing carcasses.
2. To compile definitions of the various cuts of carcasses and their classification according to the kind of meat, purpose, and costs.

The information will be presented to the experts at their next meeting. Reference shall be made to the activities of the EAAP⁶ OECD⁷ and EEC in this field.

In view of the urgency of this project it was proposed to publish preliminary information on individual standards in advance.

The standards are to describe in definite anatomical definitions the individual characteristics of the respective cuts. The term shall be stated in German, English, French, and Spanish

The following countries and organizations wish to be represented on the Sub-Committee:

Country providing Secretariat: Federal Republic of Germany

Other member countries: Australia, Canada/USA (one representative only for both countries), Denmark, Netherlands, Ireland, New Zealand, United Kingdom

Institutions: Mr. Debessac, representative of the "Association Internationale de Documentation du Commerce en Gross des Viandes", Paris.

II. Sub-Committee on Transportation and Storage of Carcasses and Cuts.

This sub-committee shall deal with the different methods of transportation and storage of carcasses and cuts. The representatives of Australia and New Zealand stressed that in transoceanic transportation it proved difficult to maintain the prescribed freezing temperatures. It was recommended to establish contacts with the International Institute of Refrigeration and with ECE.

The specific problems of hygiene arising from the packing and transportation of carcasses shall be treated by the Sub-Committee on Meat Hygiene of the Joint FAO/WHO Codex Alimentarius Commission, Activities of OECD in this field shall be taken into consideration.⁵⁾

The following countries and institutions are interested in co-operating in this Sub-Committee:

Country providing

Secretariat :

Other member countries: Australia, Federal Republic of Germany, New Zealand, Netherlands, and Sweden

Institutions: Mr. Debessac (France) as representative of the "Association Internationale de Documentation du Commerce en Gros des Viandes", Paris, and WHO

III. Classification and Evaluation of Carcasses and Cuts of Lamb and Sheep.

The establishment of a Sub-Committee was agreed pending the comments of OECD. The program of work includes the following activities:

1. Classification of carcasses according to sex, age or weight
2. Identification and classification, respectively, of carcasses and cuts and of the qualities of meat and fat tissue.

OECD compiled and published a bibliography on classification methods for carcasses of cattle, pigs, and sheep in use in member countries⁸. While the standardization of the international trade in carcasses of cattle and pigs is nearing completion, OECD discontinued work on the standardization of trade in sheep carcasses. In order to avoid duplication, OECD is to be asked whether they intend to extend their activities to sheep before measures in that direction are being envisaged by the Sub-Committee.

The following countries and institutions are interested in collaborating in this Sub-Committee:

Country providing

Secretariat:

Other member countries: Australia, New Zealand

Institutions: OECD, EAAP, ISO

FAO and the Federal Republic of Germany suggested that EAAP should participate in the work of this Sub-Committee. Attention was drawn to a "Report on Mutton Production in Europe"⁹.

The representatives of the USA, Ireland, and the United Kingdom were also interested in the work of the Sub-Committee. In order to limit the number of persons serving on the Sub-Committee, these countries intend to be represented by OECD, subject to OECD's approval.

IV. Sub-Committee on Meat Products.

The Meeting agreed to set up a Sub-Committee which should first elaborate a classification and definitions for all major meat products traded internationally. It appears desirable to extend these terms of reference to include the following items suggested by the Codex Alimentarius Commission:

1. Definitions
2. Designations and standards
3. Additives
4. Labelling

Labelling requirements shall be subject to the criteria set up by the authorities responsible for human and animal health. As far as the labelling requires the designation of quality and composition, the guiding principle should be to facilitate as far as possible the harmonization of requirements for home produced and for imported products in the main importing countries.

Denmark agreed to provide the Secretariat for this Sub-Committee. The member countries of FAO and/or WHO interested in the work of the Sub-Committee shall confirm this upon request and shall also indicate to which products they would wish to give priority.

The following countries agreed to cooperate in the Sub-Committee:

Country providing Secretariat:	Denmark
<u>Other member countries</u>	Federal Republic of Germany, France, Italy, New Zealand, Netherlands, U.K. and U.S.A.

V. Sub-Committee on Meat Hygiene.

A Sub-Committee shall be set up to deal with the requirements of hygiene to be observed in the production of meat and meat products. It shall draw up meat hygiene regulations to be included in the Codex Alimentarius. In order to avoid duplication, the Sub-Committee shall make use of the documentation assembled by other international organizations. Should there be any unsolved scientific problems of hygiene, these shall be referred to the Expert Committee on Meat Hygiene for discussion. The activities of the Sub-Committee shall be based on the reports of the Expert Committee on Meat Hygiene (1), (2), (3).

As far as the packing and transportation of meat and meat products raises problems of hygiene, the Secretariat of the FAO/WHO Expert Committee on Meat Hygiene shall be asked whether they would be prepared to include further items in their terms of reference. The work of OECD in this field shall also be taken into consideration (5).

The Sub-Committee will also cooperate with the Codex Alimentarius Committee on Food Hygiene for which the USA provide the Secretariat, and ask the latter for guidance on issues which are not specifically limited to meat (e.g. list of internationally admitted cleansing agents, detergents, and disinfectants).

The Federal Republic of Germany agreed to provide the Secretariat for this Sub-Committee and will be supported by the Netherlands and New Zealand who shall be participating in the activities of the Sub-Committee.

Country providing Secretariat:	Federal Republic of Germany
<u>Other member countries</u>	New Zealand and Netherlands

Co-operation shall be sought with the following institutions:

FAO/WHO Expert Committee on Meat Hygiene
FAO/WHO Expert Committee on Food Hygiene
OECD

VI. Sub-Committee on Additives Used in the Production of Meat Products.

The Meeting agreed to set up a small Sub-Committee with 2 or 3 members only which shall establish close contacts with the Codex Alimentarius Expert Committee on Food Additives for which the Netherlands provide the Secretariat. The Subcommittee will seek the Expert Committee on Food Additives advice on additives which may be used with meat and meat products, if the latter are not substances already generally approved by the Expert Committee.

In addition, the Sub-Committee will deal with permitted colourings and other substances used in the meat inspection stamping, with the chemical qualities of packing materials, etc.

For this small group only one representative each shall be nominated by WHO and the Federal Republic of Germany.

In the discussions on the selection of problems to be studied on the establishment of priorities and on the setting up of sub-committees, reference has been made to the following publications:

1. "Joint FAO/WHO Committee on Meat Hygiene - First Report"
WHO Technical Report Series, No. 99 - December 1955
2. "Joint FAO/WHO Expert Committee on Meat Hygiene - Second Report"
WHO Technical Series, No. 241 - 1962
3. "Meat Hygiene - WHO Monograph Series, No. 33 - 1957
4. "Joint FAO/WHO Codex Alimentarius Commission - Report of the First Session" - Rome, 25 June - 3 July 1963
5. "Anwendung der sanitären Bestimmungen, die den internationalen Handel mit Tieren und Fleisch beeinträchtigen" - OECD - AGR/T (63) 7
6. "The Production and Marketing of Meat" - Publication No. 4 Siene - Rome, September 1953
7. "Meat Cuts in O.E.E.C. Member Countries" - OECD Documentation Serie 1960, No. 32 - Project No. 7/II - IB - Paris 16^e
8. "Meat Grading in O.E.E.C. Member Countries". - OECD Documentation on Food and Agriculture - December 1961. No. 43 - Paris 16^e
9. "Bericht über die Lage der Schaffleischproduktion in Europa"
unveröffentlicht - von R. Wassmuth, Gießen und R. Bocard,
Jouy-en-Josas