

CDNAMS 0028: 2024

First Edition

NAMIBIAN STANDARD

Marketing and commercial quality control of Processed poultry meat

This Namibian standard is a home grown standard

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National foreword

This Namibian Standard (NAMS) is a homegrown and was approved for adoptions by the Namibian Standards Institution CEO.

Namibian standards are developed based on NSI Standards development procedures in accordance with the rules given in the International Organisation for Standardisation/ International Electrotechnical Commission (ISO/IEC) Directives 2 and WTO – TBT World Trade Organisation code of Good Practice (which is published as Annex 3 in the TBT Agreement)

The NSI Technical Committee responsible for this standard is NSI TC 3, Food Safety Management Systems, Subcommittee SC7 on Poultry and Poultry product standards

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Marketing and commercial quality control of Processed poultry meat

1. Scope

This standard specifies the requirements for processed poultry meat, including ready-to-cook preparations of the species *Gallus domesticus* (Chicken), ready-to-cook (RTC) or ready-to-eat (RTE) marketed as fit for human consumption. Processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat is defined in the following categories:

1.1 Ready-to-Cook Preparation:

Uncooked – to include partial treatments such as marinades, seasonings, batter and breaded, brine solutions, etc.

Partially Cooked – a product which has gone through minimal processing or partial thermal processing (e.g., flash-fried)

1.2 Ready to Eat Product:

Fully Cooked – Heat *ad corem*

Other processes (e.g., Smoke, brine, and cured,)

The standard provides purchasers with a variety of options for meat handling, packing and conformity assessment, which corresponds to good commercial practice for meat and meat products, intended to be sold in international trade.

To market processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat across international borders, the appropriate legislative requirements of food standardization and veterinary control must be met. The standard does not attempt to prescribe those aspects which are covered elsewhere, and throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.

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

2. Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this documents. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

Note: Information on currently valid national and international standards can be obtained from the Namibian Standards Institution (NSI)

UNECE Standard, Processed Poultry Meat, including ready-to-cook preparations and ready-to-eat products

CAC/RCP 1, Code of Practice – General Principles of Food Hygiene

CAC/RCP 58, Code of Hygienic Practice for Meat

CAC/RCP 8, Code of Practice for the Processing and Handling of Quick Frozen Foods

CAC/RCP 54, Code of Practice on Good Animal Feeding (CAC/RCP 54).

CODEX STAN 193, Codex General Standard for Contaminants and Toxin in Food and Feed

CAC/GL 21, Principle for the Establishment and Application of Microbiological Criteria for Foods

CAC/RCP13, Rev.1, Recommended international code of hygienic practice for the Processed meat and Poultry products

3. Terms and Definitions

For the purpose of this document, the following definitions apply.

3.1

baking

Food cooking method that uses prolonged dry heat by convection, rather than by thermal radiation, normally in an oven, but also in hot ashes, or on hot stones

3.2

batter

semi-liquid mixture of one or more grains used to prepare various foods. Many batters are made by combining dry flours with liquids such as water, milk or eggs; batters can also be made by soaking grains in water and grinding them wet. Often a leavening agent such as

baking powder is included to aerate and fluff up the batter as it cooks, or the mixture may be naturally fermented for this purpose as well as to add flavour.

3.3

breeding

dry grain-derived food coating, made from bread crumbs or a breeding mixture with seasonings. Breeding can also refer to the process of applying a bread like coating to a food.

3.4

binder

agents that are mixed homogenously in the processing to help in the structural consistency of the meat product.

3.5

casing

wrapper or involucres in direct contact with the meat preparation/ product, in which the technical production process takes place.

3.6

cure

cooking medium for poultry products which is made, but no limited to, salt, spices, herbs, onion and meat extracts in a liquid broth. The repeated use of the cure is called "old cure" which can contribute to a unique flavour and odour of the products.

3.7

drying

method of food preservation that works by removing water from the food.

3.8

faeces contamination and digestive tract secretions

waste product from an animal's gastrointestinal tract

3.9

filling (stuffing)

edible substance or mixture used to fill a cavity in another food item

3.10

food ingredient

one of the food components that are used to make a final food product.

3.11

fruits

the edible reproductive body of a seed plant; especially: one having a sweet pulp associated with the seed

3.12

frying

food cooking method to cook or be cooked in fat or oil

3.13

herbs

any plants used for flavouring as referring to the leafy green parts of a plant (either fresh or dried).

3.14

marination

the process of soaking foods in a seasoned, often acidic, liquid before cooking. The liquid in question, the 'marinade', can be either acidic ingredients or enzymatic. In addition to these ingredients, a marinade often contains oils, herbs, and spices to further flavor the food items. It is commonly used to flavor foods and to tenderize tougher cuts of meat.

3.15

mechanically separated meat (MSM) or mechanically deboned meat (MDM)

a paste-like meat product produced by forcing poultry, under high pressure through a sieve or similar device to separate the bone from the edible meat tissue.

3.16

patty

flattened, usually disc-shaped, serving of chopped or formed meat. The meat is compacted and shaped, cooked if applicable, and served.

3.17

pre- dust

a base component of a coating system. The pre-dust helps prepare the substrate for building the coating system.

3.18

Processing aid

are substances that have no technical or functional effect in a finished food but may be present in that food by having been used as ingredients of another food in which they had a technical effect.

3.19

roasting

cooking method that uses dry heat, whether an open flame, oven, or other heat source. Roasting uses indirect, diffused heat (as in an oven), and is suitable for slower cooking of meat in a larger, whole piece.

3.20

Smoking

the process of flavoring, cooking, or preserving food by exposing it to the smoke from burning or smoldering plant materials. There are several types of smoking including cold, hot, and smoke roasting or smoke baking.

3.21

spice

dried seed, fruit, root, bark, or vegetative substance primarily used for flavouring, colouring or preserving food.

3.22

thermal treatment

heat treatment involves the use of heating, normally to temperatures, to achieve a desired result such as heating for finishing to the necessary degree of readiness.

3.23

traceability

ability to follow the history, application, movement and location of an object through specified stage(s) of production, processing and distribution. Note 1: Movement can relate to the origin of the materials, processing history or distribution of the food.

3.24

vegetables

herbaceous plant (as the cabbage, bean, or potato) grown for an edible part that is usually eaten.

4. Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements under a quality-control system designed to assure compliance. For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third-party to ensure product compliance with a purchaser's specified options. The standard includes illustrative photographs of selected poultry meat, including ready-to-cook preparations and ready-to-eat products to make it easier to understand the provisions.

5. Minimum Requirements

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

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat items must originate from poultry meat that meets the following conditions:

Free from any foreign material and odours (e.g., glass, rubber, plastic, metal).

Free of visual fecal and digestive tract secretions contamination.

Free of improper bleeding.

Free of viscera, trachea, esophagus, mature reproductive organs, and lungs.

Practically free of feathers and haemorrhaging.

Free of freezer-burn.

Free of discoloration.

Adheres to the chemical residue regulations of importing country

6. Purchaser-specified requirements

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Processed poultry meat, including ready to-cook preparations and ready-to-eat products Code (see in 4). The UNECE Code for packing is described in 6.8.

6.1 Additional requirements

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

6.2 Species (poultry products)

The code for ready-to-cook (RTC) or ready-to-eat (RTE) products, as defined by UNECE is 70 for Chicken; 71 for Turkey; 72 for Duck, and 73 for Goose

6.3 Product/part

6.3.1 Product/part code

The four-digit product-code examples for data field 2 are defined in the carcass and parts section of the specific UNECE species standards.

6.3.2 Bone

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products, vary in presentation for bone as follows:

Bone code (data field 3a)	Category	Description
0	Not specified	
1	Bone -in	Product has no bone removed
2	Partially boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed
4-9	Code not used	

6.3.3 Skin

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products are available for trade with skin (skin-on) or without skin (skinless). Skin-on carcasses and parts are available in skin colours “yellow” and “white.” Skin options are:

Skin code (data field 3b)	Category	Description
0	Not specified	
1	1 Skin-On, colour not specified	Product with skin that is either whitish or yellowish in colour; white skin and yellow skin product shall not be mixed in the same lot without the consent of the buyer
2	Skin-On, White Skin	Product with skin that has a whitish colour
3	Skin-On, Yellow Skin	Product with skin that has yellowish colour
4	Skinless Product with all skin removed	
5-9	Codes not removed	

6.3.4 Product meat type

A buyer may specify they type of meat for use in the RTE and RTC products.

Meat types codes	Category/Description
00	Code not used
01	Full Carcass
02	Whole muscle parts
03	Whole muscle cuts
04	Chopped and formal meat
05	Mixture of raw materials without MSM
06	Mixture of raw materials without MSM
07	MSM
08	Trimming
09	Code not used

6.4 Production

6.4.1 Traceability

The requirements concerning production history/origin as specified by the purchaser must have traceability systems in place. Traceability requires a verifiable method of identification of products or batches of products at all relevant stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with the provisions concerning conformity assessment requirements in 6.7

The purchaser requirements, found in the tables in this document should be negotiated before the acquisition of the processed poultry meat, including ready-to-cook preparations and ready-to-eat products.

6.4.2 Additional Ingredients

A buyer may stipulate specific additions, food ingredients, fillers (stuffing) for use in RTE and RTC products. These products must meet with the importing country legislation, and would be an agreement between a buyer and seller. In acknowledgement of the vast number of options available, the agreement between buyer and seller must be declared.

<i>Additional ingredients codes</i>	<i>Category/Description</i>
00	Code not used
01	Without any additional food ingredients
02-09	Codes not used
10	Food ingredients
11-19	Codes not used
20	Filler or stuffings
21-29	Codes not used
30	Food ingredient(s), filler(s), stuffing(s)
31-100	Codes not used

6.4.3 Meat Preparations

A buyer may specify the type(s) of preparations for their products including marination, pre-dust and batter and breading

<i>Preparations codes</i>	<i>Category/Description</i>
00	Code not used
01	No preparations
02	Marination
03	Pre-dust
04	Batter
05	Breading
06	Pre-dust, batter and breading
07	Batter and breading
08-09	Code not used

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6.4.4 Treatments

A buyer may specify the type or combination of treatments of the product.

<i>Thermal codes</i>	<i>Category/Description</i>
01	Baking
02-09	Codes not used
10	Boiling
11-19	Codes not used
20	Brine
21-29	Codes not used
30	Curing
31-39	Codes not used
40	Frying
41-49	Codes not used
50	Roasting
51-59	Codes not used
60	Smoking
61-69	Codes not used
70	Dry cured
71-99	Codes not used

6.4.5 Post-processing refrigeration

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick) deep frozen without ice glazing, or individually (quick) deep frozen with ice glazing. Not all categories may be used by all regions. Depending on refrigeration method used, tolerances for product weight are to be agreed between the buyer and seller. It is the responsibility of the operator to ensure that ambient temperatures are such throughout the supply chain as to ensure uniform internal product temperatures as follows:

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than $-2\text{ }^{\circ}\text{C}$ or more than $+4.0\text{ }^{\circ}\text{C}$ at all times following the post-slaughter chilling process

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2	Chilled, with Ice Added	Internal product temperature maintained at not less than $-2.0\text{ }^{\circ}\text{C}$ or more than $+4.0\text{ }^{\circ}\text{C}$ at all times following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice)
3	Chilled, with Dry Ice (CO_2) Added ⁵	Internal product temperature maintained at not less than $-2\text{ }^{\circ}\text{C}$ or more than $+4.0\text{ }^{\circ}\text{C}$ at all times following the post-slaughter chilling process and packed in a container with dry ice (CO_2)
4	Deeply Chilled ⁸	Internal product temperature maintained at not less than $-12\text{ }^{\circ}\text{C}$ or more than $-2.0\text{ }^{\circ}\text{C}$ at all times after freezing
5	Frozen	Internal product temperature maintained at $-12\text{ }^{\circ}\text{C}$ or less at all times after freezing
6	Deep Frozen	Internal product temperature maintained at $-18\text{ }^{\circ}\text{C}$ or less at all times after freezing
7	Individually (Quick) Frozen, without Ice Glazing	Product is individually frozen before packing and maintained at an internal temperature of $-12\text{ }^{\circ}\text{C}$ or less at all times after freezing
8	Individually (Quick) Frozen, with Ice Glazing	Product is individually frozen before packing and maintained at an internal temperature of $-12\text{ }^{\circ}\text{C}$ or less at all times after freezing. Ice glazing methodology and labelling terminology must be agreed between buyer and seller. The methodology used and any weight pick-up due to ice glazing must be declared on the product description/label

6.5 Quality level

The quality level must conform to the requirements of the importing country.

A poultry meat preparation/ product should meet the following organoleptic requirements:

In terms of surface appearance and colour, meat preparations and products should not be contaminated on their surface, their wrapping or casing should not be damaged, aside from portioning, the shape should not be deformed, if this shape does not correspond directly with the production process; the surface of a product should be evenly smoked without large contact spots and without contamination by soot;

When sliced open, the appearance and colour should correspond to the ingredients and process used, should not contain cartilaginous and unprocessed parts and, in case of preparation/products with filler, it should not spontaneously separate from then binder; when the preparation/ product is sliced open, water and fat should not be released;

Consistency should be characteristic of the ingredients used, sliceable or spreadable;

The aroma should be characteristic of the ingredient/s used and free of any foreign odours;

The taste should be characteristic of the ingredient used and free of any foreign tastes.

Following preparation/production:

a meat product should be kept and stored, the quickest possible, in a way that the internal temperature of the product is in accordance with the group classification criteria.

6.6 Labelling information to be mentioned on or affixed to the marketing units of processed poultry meat, including ready-to-cook preparations and ready-to-eat products

6.6.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following list contains information that must be listed on product labels on packed processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat:

- Product name or similar identification
- Ingredients/composition
- Biological, chemical, and physical characteristics relevant for food safety
- Allergen
- **Health stamp/inspection stamp**
- Sell-by/use-by date as required by each country
- Intended shelf life and storage conditions
- Storage conditions: e.g., “Store at or below 1 – 4 °C (fresh product) and -12 °C and colder (frozen product)”
- Appropriate identification of packer, distributor or dispatcher

- Net weight in kg (and optionally lb.)
- Cooking recommendations
- Country of origin (provenance)

6.6.2 Other product claims

Other product claims may be listed on product labels as required by the importing country's legislation or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 6.4.1).

Examples of such product claims include the following:

Country of origin: In this standard the term "country of origin" is reserved to packing have taken place in the same country. When a food undergoes processing in a second country which changes its nature, the country in which the processing is performed shall be considered to be the county of origin for the purpose of labelling.

If fresh product is sourced from other countries the countries should be listed.

Processing/packaging date

Quality/grade/classification

Ready to cook or ready to eat

Percentage of additional water conforming to the requirements of the importing country

6.7 Provisions concerning conformity assessment requirements

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

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 6.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 6.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

Final product batch identification conformity assessment (final product batch ID): a third party certifies that the product traceability meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 6.1.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Final product batch identification (final product batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and final product batch ID conformity assessment
6	Trade standard and final product batch ID conformity assessment
7	Quality, trade standard, and final product batch ID conformity assessment
8	Code not used
9	Other

6.8 Provisions concerning packing, storage, and transport

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, to the thermal condition of the chicken carcasses and parts (chilled or frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (www.unece.org/trans/main/wp11/atp.html).

6.8.1 Piece weight

A “piece” is a singular final product.

The weight can also be indicated as a weight range. Definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Buyer and seller may agree on individual product piece weight as follows:

<i>Piece weight code (data field P1)</i>	<i>Category/Description</i>
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

6.8.2 Primary packaging

The primary packaging is in direct contact with the product and is used to segregate the product into consumer- or institutional-sized units, and is placed inside a shipping container during transport. One or more pieces may be enclosed in a primary packaging. The primary packaging may be specified as follows:

<i>Primary packaging code (data field P2)</i>	<i>Category</i>	<i>Description</i>
00	Not specified	
01	Plastic bag	Packaging made from flexible, plastic film to enclose product that is closed by commercial methods. A plastic-film liner in a box is considered part of the shipping container and not an internal package
02	Plastic bag, vacuum packaged	Plastic bag or other similar material that adheres to the product through the removal of air by vacuum and a heat-sealing closure
03	Plastic bag, resealable	Plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed
04	Plastic bag, with modified atmosphere	Plastic bag or other similar material that is filled with a gas and sealed to assist in maintaining product quality
05	Bubble pack, portion control	Plastic bag or other similar material that is used to enclose individual servings of product

06	Tray pack	Flat bottom, tray-shaped container made of polystyrene or other similar plastic material. Product is placed in the tray and then over-wrapped with a plastic film that encloses the product. A moisture-absorbing pad may be placed in the tray under the product to absorb excess moisture
07	Tray pack, with modified atmosphere	Shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad, then over-wrapped with a plastic film that encloses the tray and the product, and gas is added and the package sealed to assist in maintaining product quality
08	Cup/tub	Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure
09	Carton	Paper container that holds the product and is packed inside a packing container. The carton may: (1) have an impregnated and/or coated wax surface, or (2) be lined with a plastic-film or other polyethylene bag. The carton is closed using commercial methods. If this package is selected, the purchaser must also specify the type of packing container into which the carton is placed
10-97	Codes not used	
98	Not packaged	Product is not packaged into consumer- or institutional-sized units, (e.g. product is packed directly in a packing container such as a returnable plastic container, lined box, or bulk bin) such as a returnable plastic container, lined box, or bulk bin)
99	Other	

6.8.3 Consumer labelling

Consumer labelling of the primary package may be specified as follows:

Consumer labelling code (data field P3)	Category/Description
0	Not specified
1	Labelling: They must be in accordance with the requirements of the country of destination
2	Not labelled
3 -9	Codes not used

6.8.4 Weight of the primary package

The weight of the primary package contents is the sum of the weight of the pieces contained, as defined in 6.8.1. The weight can also be indicated as a weight range. In this case the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

*Primary package weight code
(data field P4)*

Category/Description

0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

6.8.5 Secondary packaging

Secondary packaging is used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. Secondary packages must be labelled in accordance with the requirements of the country of destination. Secondary packaging may be specified as follows:

*Secondary packing code
(data field P5)*

Category

Description

0	Not specified	
1	Box, unlined and unwaxed	Container made from corrugated paper. Closed using tape, straps, or other commercially acceptable methods
2	Box, lined and unwaxed	Corrugated paper container that has a plastic-film bag lining the inside of the container. Closed using tape, straps, or other commercially acceptable methods

<i>Secondary packing code (data field P5)</i>	<i>Category</i>	<i>Description</i>
3	Box, unlined and waxed	Corrugated paper box impregnated and/or coated with wax to waterproof the container. Closed using tape, straps, or other commercially acceptable methods
4	Container, returnable	Container or “tote” made of plastic or other authorized material that is recovered by the processor after delivery
5	Bulk bin, non-returnable	Large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag
6	Bulk bin, returnable	Large container made of plastic or other authorized material that is recovered by the processor after delivery
7-8	Codes not used	
9	Other	

6.8.6 Secondary package weight

Secondary package weight is specified in kilograms as five digits with one decimal place (0000.0 kg). Secondary package weight tolerances and weight ranges to be determined by the buyer and seller as noted in 6.8.1.

<i>Secondary package weight code (data field P6)</i>	<i>Category/Description</i>
00000	Not specified
00001-99999	Specify five-digit piece weight (0000.0) in kilograms

6.8.7 Processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat packaging and packing coding format

The following table demonstrates the general application of the coding format for describing packaging and packing for chicken:

<i>Data field</i>	<i>Description</i>	<i>Section</i>	<i>Code range</i>
P1	Piece weight	3.8.1	0-9
P2	Primary packaging	3.8.2	00-99
P3	Primary package consumer labelling	3.8.3	0-9
P4	Primary package weight	3.8.4	0-9
P5	Secondary packaging	3.8.5	0-9
P6	Secondary package weight	3.8.6	00000-99999

7. UNECE Code for purchaser requirements for processed poultry meat, including ready-to-cook preparations and ready-to-eat products

7.1 Definition of the traceability section code

The UNECE Code for Purchaser Requirements for further processed poultry has nine fields and is a combination of the codes defined in 6 and the examples of commonly traded “processed poultry meat, including ready-to-cook preparations and ready-to-eat products” items along with the specific species standards

<i>Name</i>	<i>Section</i>	<i>Code Range</i>
Species	3.2	00-99
Product meat type	3.3.4	0 – 9
Bone	3.3.2	0 - 9
Skin	3.3.3	0 - 9
Additional Ingredients	3.4.2	00-99
Meat Preparations	3.4.3	0 - 9
Treatments	3.4.4	00-99
Post-processing refrigeration	3.4.5	0 - 9
Conformity assessment	3.7	0 - 9

7.2 Example of the purchaser specified traceability code

The following example describes: a chicken nugget. The chicken nugget is of the highest quality and the quality and trade standard are to be certified by a company specified by the buyer.

This item has the following UNECE processed poultry meat, including ready-to-cook preparations and ready-to-eat products.

Field No.	Name	Requirement	Value
1	Species	Chicken	70
2	Product meat type	Whole muscle cuts	3
3	Bone	Boneless	1
4	Skin	Skinless	4
5	Additional Ingredients	Rib meat	10
6	Meat preparation	Pre-dust, batter, and beading	6
7	Treatment	Frying	40
8	Refrigeration	Deep-frozen	6
9	Conformity assessment	Quality and trade standard conformity assessment	4

Bibliography

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