**Brick 10005832:**

**Alternative Meat/Poultry Sausages – Prepared/Processed**

**Definition**

Includes any products that can be described/observed as a food made from ground meat from a single kind of animal other than beef, chicken, lamb, pork, turkey, or veal, which may be prepared using a specific, regionally based process. The ground meat is mixed with other ingredients such as animal fat, salt, spices, herbs, vegetables or fruit and then typically packed in a casing, which may be link shaped or form a rope or ring, or sold without a casing such as bologna and some frankfurters. Some sausages are cooked during processing and may be preserved by curing, drying in cool air, or smoking.  
  
Excludes products such as vegetarian sausages made from meat substitutes.

**If Organic (20000142)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging the descriptive term that is used by the product manufacturer to identify the presence of an industry recognized "organic" certification upon the product labelling or packaging.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**If Sliced (20002712)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify whether or not the product is sliced.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Level of Cooking (20002676)**

**Attribute Definition**

The extent to which heat is used to preserve product quality and maintain wholesomeness.

**Attribute Values**

BLANCHED (30013599)

FULLY COOKED (30013601)

PARTIALLY COOKED (30013600)

RAW/UNCOOKED (30013598)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Level of Fat Claim (20000123)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the level of fat contained within the product.

**Attribute Values**

FULL FAT (30001082)

HALF FAT (30001222)

LOW FAT (30002967)

NON FAT (30001687)

REDUCED FAT (30002766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Meat Shape (20002689)**

**Attribute Definition**

Describes the presentation of the meat and the way it has been cut such as diced, sliced, rolled or shredded and shaped into patties, loafs, nuggets or meatballs.

**Attribute Values**

BULK/UNSHAPED (30013642)

CHUB/LOG (30013643)

DEFINED BY THE PACKAGING (30016102)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

PATTY (30013649)

ROPE/RING (30013651)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Non-Thermal Preservation (20002677)**

**Attribute Definition**

Treatments other than those involving heat or refrigeration to preserve product quality and maintain wholesomeness.

**Attribute Values**

DRIED (30002762)

DRY AGED (30013615)

FERMENTED (30000977)

IRRADIATED (30013616)

NO NON-THERMAL PRESERVATION (30013620)

PICKLED (30013617)

SALTED/CURED (30013618)

SEMIDRIED (30015666)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

CEREAL (30000563)

CHEESE (30002835)

FLAVOURED SOLUTION/MARINADE INCORPORATED (30013612)

FLAVOURED SOLUTION/MARINADE INCORPORATED AND TOPICAL MARINADE (30013613)

FRUIT (30001060)

GLAZING (30013606)

NO ADDED INGREDIENTS (30013614)

SAUCE/GRAVY (30013608)

SEASONING (30013609)

STUFFING/FILLING (30013610)

TOPICAL MARINADE (30013607)

UNCLASSIFIED (30002515)

UNFLAVOURED SOLUTION INCORPORATED (30013611)

UNIDENTIFIED (30002518)

VEGETABLE (30002842)

**Refrigeration State (20002673)**

**Attribute Definition**

The preservation state or extent to which heat is removed to preserve product quality.

**Attribute Values**

BULK FROZEN (30013594)

CHILLED (30013593)

INDIVIDUALLY FROZEN WITH ICE GLAZING (30013595)

INDIVIDUALLY FROZEN WITHOUT ICE GLAZING (30013596)

SHELF STABLE (30013597)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Source (20000163)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the source of the product.

**Attribute Values**

DOMESTICATED/FARM RAISED (30013602)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WILD/WILD CAUGHT (30013603)

**Type of Sausage (20002711)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the type of sausage.

**Attribute Values**

ANDOUILLE (30014527)

BIERSCHINKEN/KRAKAUER (30014518)

BLOOD SAUSAGE/BLACK PUDDING/BLOOD PUDDING (30014508)

BOCKWURST (30014528)

BOEREWORS (30014529)

BOLOGNA (30014520)

BRATWURST (30014514)

CERVELAT (30014517)

CHORIZO/CHOURICO/LONGANIZA (30014515)

COUNTRY/BREAKFAST (30014521)

EXTRAWURST (30014510)

ITALIAN SAUSAGE (30014522)

KIELBASA (30014523)

KNOCKWURST (30014525)

LINGUICA (30014524)

LIVERWURST/LIVER SAUSAGE/BRAUNSWEIGER (30014509)

MERGUEZ (30014511)

MET(T)WURST (30014512)

MORTADELLA (30014506)

SALAMI (30002098)

TEEWURST (30014519)

THURINGER (30014526)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WEISSWURST (30014516)

WIENER/VIENNA/FRANKFURTER (WURSTEL)/HOT DOG (30014507)

**Brick 10005833:**

**Beef Sausages – Prepared/Processed**

**Definition**

Includes any products that can be described/observed as a food made from ground beef, which may be prepared using a specific, regionally based process. The ground meat is mixed with other ingredients such as animal fat, salt, spices, herbs, vegetables or fruit and then typically packed in a casing, which may be link shaped or form a rope or ring, or sold without a casing such as bologna and some frankfurters. Some sausages are cooked during processing and may be preserved by curing, drying in cool air, or smoking.  
  
Excludes products such as vegetarian sausages made from meat substitutes.

**If Organic (20000142)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging the descriptive term that is used by the product manufacturer to identify the presence of an industry recognized "organic" certification upon the product labelling or packaging.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**If Sliced (20002712)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify whether or not the product is sliced.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Level of Cooking (20002676)**

**Attribute Definition**

The extent to which heat is used to preserve product quality and maintain wholesomeness.

**Attribute Values**

BLANCHED (30013599)

FULLY COOKED (30013601)

PARTIALLY COOKED (30013600)

RAW/UNCOOKED (30013598)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Level of Fat Claim (20000123)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the level of fat contained within the product.

**Attribute Values**

FULL FAT (30001082)

HALF FAT (30001222)

LOW FAT (30002967)

NON FAT (30001687)

REDUCED FAT (30002766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Meat Shape (20002689)**

**Attribute Definition**

Describes the presentation of the meat and the way it has been cut such as diced, sliced, rolled or shredded and shaped into patties, loafs, nuggets or meatballs.

**Attribute Values**

BULK/UNSHAPED (30013642)

CHUB/LOG (30013643)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

PATTY (30013649)

ROPE/RING (30013651)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Non-Thermal Preservation (20002677)**

**Attribute Definition**

Treatments other than those involving heat or refrigeration to preserve product quality and maintain wholesomeness.

**Attribute Values**

DRIED (30002762)

DRY AGED (30013615)

FERMENTED (30000977)

IRRADIATED (30013616)

NO NON-THERMAL PRESERVATION (30013620)

PICKLED (30013617)

SALTED/CURED (30013618)

SEMIDRIED (30015666)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

BATTER (30013604)

BREADING (30013605)

CEREAL (30000563)

CHEESE (30002835)

FLAVOURED SOLUTION/MARINADE INCORPORATED (30013612)

FLAVOURED SOLUTION/MARINADE INCORPORATED AND TOPICAL MARINADE (30013613)

FRUIT (30001060)

GLAZING (30013606)

NO ADDED INGREDIENTS (30013614)

SAUCE/GRAVY (30013608)

SEASONING (30013609)

STUFFING/FILLING (30013610)

TOPICAL MARINADE (30013607)

UNCLASSIFIED (30002515)

UNFLAVOURED SOLUTION INCORPORATED (30013611)

UNIDENTIFIED (30002518)

VEGETABLE (30002842)

**Refrigeration State (20002673)**

**Attribute Definition**

The preservation state or extent to which heat is removed to preserve product quality.

**Attribute Values**

BULK FROZEN (30013594)

CHILLED (30013593)

INDIVIDUALLY FROZEN WITH ICE GLAZING (30013595)

INDIVIDUALLY FROZEN WITHOUT ICE GLAZING (30013596)

SHELF STABLE (30013597)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Source (20000163)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the source of the product.

**Attribute Values**

DOMESTICATED/FARM RAISED (30013602)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WILD/WILD CAUGHT (30013603)

**Type of Sausage (20002711)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the type of sausage.

**Attribute Values**

ANDOUILLE (30014527)

BIERSCHINKEN/KRAKAUER (30014518)

BLOOD SAUSAGE/BLACK PUDDING/BLOOD PUDDING (30014508)

BOCKWURST (30014528)

BOEREWORS (30014529)

BOLOGNA (30014520)

BRATWURST (30014514)

CERVELAT (30014517)

CHORIZO/CHOURICO/LONGANIZA (30014515)

COUNTRY/BREAKFAST (30014521)

EXTRAWURST (30014510)

ITALIAN SAUSAGE (30014522)

KIELBASA (30014523)

KNOCKWURST (30014525)

LINGUICA (30014524)

LIVERWURST/LIVER SAUSAGE/BRAUNSWEIGER (30014509)

MERGUEZ (30014511)

MET(T)WURST (30014512)

MORTADELLA (30014506)

SALAMI (30002098)

TEEWURST (30014519)

THURINGER (30014526)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WEISSWURST (30014516)

WIENER/VIENNA/FRANKFURTER (WURSTEL)/HOT DOG (30014507)

**Brick 10005834:**

**Chicken Sausages – Prepared/Processed**

**Definition**

Includes any products that can be described/observed as a food made from ground chicken, which may be prepared using a specific, regionally based process. The ground meat is mixed with other ingredients such as animal fat, salt, spices, herbs, vegetables or fruit and then typically packed in a casing, which may be link shaped or form a rope or ring, or sold without a casing such as bologna and some frankfurters. Some sausages are cooked during processing and may be preserved by curing, drying in cool air, or smoking.  
  
Excludes products such as vegetarian sausages made from meat substitutes.

**If Organic (20000142)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging the descriptive term that is used by the product manufacturer to identify the presence of an industry recognized "organic" certification upon the product labelling or packaging.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**If Sliced (20002712)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify whether or not the product is sliced.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Level of Cooking (20002676)**

**Attribute Definition**

The extent to which heat is used to preserve product quality and maintain wholesomeness.

**Attribute Values**

BLANCHED (30013599)

FULLY COOKED (30013601)

PARTIALLY COOKED (30013600)

RAW/UNCOOKED (30013598)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Level of Fat Claim (20000123)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the level of fat contained within the product.

**Attribute Values**

FULL FAT (30001082)

HALF FAT (30001222)

LOW FAT (30002967)

NON FAT (30001687)

REDUCED FAT (30002766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Meat Shape (20002689)**

**Attribute Definition**

Describes the presentation of the meat and the way it has been cut such as diced, sliced, rolled or shredded and shaped into patties, loafs, nuggets or meatballs.

**Attribute Values**

BULK/UNSHAPED (30013642)

CHUB/LOG (30013643)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

PATTY (30013649)

ROPE/RING (30013651)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Non-Thermal Preservation (20002677)**

**Attribute Definition**

Treatments other than those involving heat or refrigeration to preserve product quality and maintain wholesomeness.

**Attribute Values**

DRIED (30002762)

DRY AGED (30013615)

FERMENTED (30000977)

IRRADIATED (30013616)

NO NON-THERMAL PRESERVATION (30013620)

PICKLED (30013617)

SALTED/CURED (30013618)

SEMIDRIED (30015666)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

CEREAL (30000563)

CHEESE (30002835)

FLAVOURED SOLUTION/MARINADE INCORPORATED (30013612)

FLAVOURED SOLUTION/MARINADE INCORPORATED AND TOPICAL MARINADE (30013613)

FRUIT (30001060)

GLAZING (30013606)

NO ADDED INGREDIENTS (30013614)

SAUCE/GRAVY (30013608)

SEASONING (30013609)

STUFFING/FILLING (30013610)

TOPICAL MARINADE (30013607)

UNCLASSIFIED (30002515)

UNFLAVOURED SOLUTION INCORPORATED (30013611)

UNIDENTIFIED (30002518)

VEGETABLE (30002842)

**Refrigeration State (20002673)**

**Attribute Definition**

The preservation state or extent to which heat is removed to preserve product quality.

**Attribute Values**

BULK FROZEN (30013594)

CHILLED (30013593)

INDIVIDUALLY FROZEN WITH ICE GLAZING (30013595)

INDIVIDUALLY FROZEN WITHOUT ICE GLAZING (30013596)

SHELF STABLE (30013597)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Source (20000163)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the source of the product.

**Attribute Values**

DOMESTICATED/FARM RAISED (30013602)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WILD/WILD CAUGHT (30013603)

**Type of Sausage (20002711)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the type of sausage.

**Attribute Values**

ANDOUILLE (30014527)

BIERSCHINKEN/KRAKAUER (30014518)

BLOOD SAUSAGE/BLACK PUDDING/BLOOD PUDDING (30014508)

BOCKWURST (30014528)

BOEREWORS (30014529)

BOLOGNA (30014520)

BRATWURST (30014514)

CERVELAT (30014517)

CHORIZO/CHOURICO/LONGANIZA (30014515)

COUNTRY/BREAKFAST (30014521)

EXTRAWURST (30014510)

ITALIAN SAUSAGE (30014522)

KIELBASA (30014523)

KNOCKWURST (30014525)

LINGUICA (30014524)

LIVERWURST/LIVER SAUSAGE/BRAUNSWEIGER (30014509)

MERGUEZ (30014511)

MET(T)WURST (30014512)

MORTADELLA (30014506)

SALAMI (30002098)

TEEWURST (30014519)

THURINGER (30014526)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WEISSWURST (30014516)

WIENER/VIENNA/FRANKFURTER (WURSTEL)/HOT DOG (30014507)

**Brick 10005835:**

**Lamb/Mutton Sausages – Prepared/Processed**

**Definition**

Includes any products that can be described/observed as a food made from ground lamb/mutton, which may be prepared using a specific, regionally based process. The ground meat is mixed with other ingredients such as animal fat, salt, spices, herbs, vegetables or fruit and then typically packed in a casing, which may be link shaped or form a rope or ring, or sold without a casing such as bologna and some frankfurters. Some sausages are cooked during processing and may be preserved by curing, drying in cool air, or smoking.  
  
Excludes products such as vegetarian sausages made from meat substitutes.

**If Organic (20000142)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging the descriptive term that is used by the product manufacturer to identify the presence of an industry recognized "organic" certification upon the product labelling or packaging.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**If Sliced (20002712)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify whether or not the product is sliced.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Level of Cooking (20002676)**

**Attribute Definition**

The extent to which heat is used to preserve product quality and maintain wholesomeness.

**Attribute Values**

BLANCHED (30013599)

FULLY COOKED (30013601)

PARTIALLY COOKED (30013600)

RAW/UNCOOKED (30013598)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Level of Fat Claim (20000123)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the level of fat contained within the product.

**Attribute Values**

FULL FAT (30001082)

HALF FAT (30001222)

LOW FAT (30002967)

NON FAT (30001687)

REDUCED FAT (30002766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Meat Shape (20002689)**

**Attribute Definition**

Describes the presentation of the meat and the way it has been cut such as diced, sliced, rolled or shredded and shaped into patties, loafs, nuggets or meatballs.

**Attribute Values**

BULK/UNSHAPED (30013642)

CHUB/LOG (30013643)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

PATTY (30013649)

ROPE/RING (30013651)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Non-Thermal Preservation (20002677)**

**Attribute Definition**

Treatments other than those involving heat or refrigeration to preserve product quality and maintain wholesomeness.

**Attribute Values**

DRIED (30002762)

DRY AGED (30013615)

FERMENTED (30000977)

IRRADIATED (30013616)

NO NON-THERMAL PRESERVATION (30013620)

PICKLED (30013617)

SALTED/CURED (30013618)

SEMIDRIED (30015666)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

BATTER (30013604)

BREADING (30013605)

CEREAL (30000563)

CHEESE (30002835)

FLAVOURED SOLUTION/MARINADE INCORPORATED (30013612)

FLAVOURED SOLUTION/MARINADE INCORPORATED AND TOPICAL MARINADE (30013613)

FRUIT (30001060)

GLAZING (30013606)

NO ADDED INGREDIENTS (30013614)

SAUCE/GRAVY (30013608)

SEASONING (30013609)

STUFFING/FILLING (30013610)

TOPICAL MARINADE (30013607)

UNCLASSIFIED (30002515)

UNFLAVOURED SOLUTION INCORPORATED (30013611)

UNIDENTIFIED (30002518)

VEGETABLE (30002842)

**Refrigeration State (20002673)**

**Attribute Definition**

The preservation state or extent to which heat is removed to preserve product quality.

**Attribute Values**

BULK FROZEN (30013594)

CHILLED (30013593)

INDIVIDUALLY FROZEN WITH ICE GLAZING (30013595)

INDIVIDUALLY FROZEN WITHOUT ICE GLAZING (30013596)

SHELF STABLE (30013597)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Source (20000163)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the source of the product.

**Attribute Values**

DOMESTICATED/FARM RAISED (30013602)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WILD/WILD CAUGHT (30013603)

**Type of Sausage (20002711)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the type of sausage.

**Attribute Values**

ANDOUILLE (30014527)

BIERSCHINKEN/KRAKAUER (30014518)

BLOOD SAUSAGE/BLACK PUDDING/BLOOD PUDDING (30014508)

BOCKWURST (30014528)

BOLOGNA (30014520)

BRATWURST (30014514)

CERVELAT (30014517)

CHORIZO/CHOURICO/LONGANIZA (30014515)

COUNTRY/BREAKFAST (30014521)

EXTRAWURST (30014510)

ITALIAN SAUSAGE (30014522)

KIELBASA (30014523)

KNOCKWURST (30014525)

LINGUICA (30014524)

LIVERWURST/LIVER SAUSAGE/BRAUNSWEIGER (30014509)

MERGUEZ (30014511)

MET(T)WURST (30014512)

MORTADELLA (30014506)

SALAMI (30002098)

TEEWURST (30014519)

THURINGER (30014526)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WEISSWURST (30014516)

WIENER/VIENNA/FRANKFURTER (WURSTEL)/HOT DOG (30014507)

**Brick 10005836:**

**Mixed Species Sausages – Prepared/Processed**

**Definition**

Includes any products that can be described/observed as a food made from ground meat from two or more species of animal, which may be prepared using a specific, regionally based process. The ground meat is mixed with other ingredients such as animal fat, salt, spices, herbs, vegetables or fruit and then typically packed in a casing, which may be link shaped or form a rope or ring, or sold without a casing such as bologna and some frankfurters. Some sausages are cooked during processing and may be preserved by curing, drying in cool air, or smoking.  
  
Excludes products such as vegetarian sausages made from meat substitutes and sausages made from the meat of individual species.

**First Mixed Meat Kind (20002855)**

**Attribute Definition**

Indicates for mixed species meat products which kind of meat is the first largest component of the product by percentage of composition, or in products where different kinds of meat are used in equal proportions, which kind of meat is present in a percentage at least not lower than any other kinds of meat .

**Attribute Values**

BEEF MEAT (30015621)

BISON/BUFFALO MEAT (30015622)

CHICKEN MEAT (30015623)

DEER MEAT (30015624)

DUCK MEAT (30015625)

GOAT MEAT (30015626)

GOOSE MEAT (30015627)

HORSE MEAT (30015628)

LAMB MEAT (30015629)

MUTTON MEAT (30015630)

OSTRICH MEAT (30015631)

PORK MEAT (30015632)

TURKEY MEAT (30015633)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

VEAL MEAT (30015634)

**If Organic (20000142)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging the descriptive term that is used by the product manufacturer to identify the presence of an industry recognized "organic" certification upon the product labelling or packaging.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**If Sliced (20002712)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify whether or not the product is sliced.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Level of Cooking (20002676)**

**Attribute Definition**

The extent to which heat is used to preserve product quality and maintain wholesomeness.

**Attribute Values**

BLANCHED (30013599)

FULLY COOKED (30013601)

PARTIALLY COOKED (30013600)

RAW/UNCOOKED (30013598)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Level of Fat Claim (20000123)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the level of fat contained within the product.

**Attribute Values**

FULL FAT (30001082)

HALF FAT (30001222)

LOW FAT (30002967)

NON FAT (30001687)

REDUCED FAT (30002766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Meat Shape (20002689)**

**Attribute Definition**

Describes the presentation of the meat and the way it has been cut such as diced, sliced, rolled or shredded and shaped into patties, loafs, nuggets or meatballs.

**Attribute Values**

BULK/UNSHAPED (30013642)

CHUB/LOG (30013643)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

PATTY (30013649)

ROPE/RING (30013651)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Non-Thermal Preservation (20002677)**

**Attribute Definition**

Treatments other than those involving heat or refrigeration to preserve product quality and maintain wholesomeness.

**Attribute Values**

DRIED (30002762)

DRY AGED (30013615)

FERMENTED (30000977)

IRRADIATED (30013616)

NO NON-THERMAL PRESERVATION (30013620)

PICKLED (30013617)

SALTED/CURED (30013618)

SEMIDRIED (30015666)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

BATTER (30013604)

BREADING (30013605)

CEREAL (30000563)

CHEESE (30002835)

FLAVOURED SOLUTION/MARINADE INCORPORATED (30013612)

FLAVOURED SOLUTION/MARINADE INCORPORATED AND TOPICAL MARINADE (30013613)

FRUIT (30001060)

GLAZING (30013606)

NO ADDED INGREDIENTS (30013614)

SAUCE/GRAVY (30013608)

SEASONING (30013609)

STUFFING/FILLING (30013610)

TOPICAL MARINADE (30013607)

UNCLASSIFIED (30002515)

UNFLAVOURED SOLUTION INCORPORATED (30013611)

UNIDENTIFIED (30002518)

VEGETABLE (30002842)

**Refrigeration State (20002673)**

**Attribute Definition**

The preservation state or extent to which heat is removed to preserve product quality.

**Attribute Values**

BULK FROZEN (30013594)

CHILLED (30013593)

INDIVIDUALLY FROZEN WITH ICE GLAZING (30013595)

INDIVIDUALLY FROZEN WITHOUT ICE GLAZING (30013596)

SHELF STABLE (30013597)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Second Mixed Meat Kind (20002856)**

**Attribute Definition**

Indicates for mixed species meat products which kind of meat is the second largest component of the product by percentage of composition, or in products where different kinds of meat are used in equal proportions, which kind of meat is present in a percentage at least not lower than any other kind of meat .

**Attribute Values**

BEEF MEAT (30015621)

BISON/BUFFALO MEAT (30015622)

CHICKEN MEAT (30015623)

DEER MEAT (30015624)

DUCK MEAT (30015625)

GOAT MEAT (30015626)

GOOSE MEAT (30015627)

HORSE MEAT (30015628)

LAMB MEAT (30015629)

MUTTON MEAT (30015630)

OSTRICH MEAT (30015631)

PORK MEAT (30015632)

TURKEY MEAT (30015633)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

VEAL MEAT (30015634)

**Source (20000163)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the source of the product.

**Attribute Values**

DOMESTICATED/FARM RAISED (30013602)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WILD/WILD CAUGHT (30013603)

**Third Mixed Meat Kind (20002857)**

**Attribute Definition**

Indicates for mixed species meat products which kind of meat is the third largest component of the product by percentage of composition, or in products where different kinds of meat are used in equal proportions, which kind of meat is present in a percentage at least not lower than any other kind of meat .

**Attribute Values**

BEEF MEAT (30015621)

BISON/BUFFALO MEAT (30015622)

CHICKEN MEAT (30015623)

DEER MEAT (30015624)

DUCK MEAT (30015625)

GOAT MEAT (30015626)

GOOSE MEAT (30015627)

HORSE MEAT (30015628)

LAMB MEAT (30015629)

MUTTON MEAT (30015630)

OSTRICH MEAT (30015631)

PORK MEAT (30015632)

TURKEY MEAT (30015633)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

VEAL MEAT (30015634)

**Type of Sausage (20002711)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the type of sausage.

**Attribute Values**

ANDOUILLE (30014527)

BIERSCHINKEN/KRAKAUER (30014518)

BLOOD SAUSAGE/BLACK PUDDING/BLOOD PUDDING (30014508)

BOCKWURST (30014528)

BOEREWORS (30014529)

BOLOGNA (30014520)

BRATWURST (30014514)

CERVELAT (30014517)

CHORIZO/CHOURICO/LONGANIZA (30014515)

COUNTRY/BREAKFAST (30014521)

EXTRAWURST (30014510)

ITALIAN SAUSAGE (30014522)

KIELBASA (30014523)

KNOCKWURST (30014525)

LINGUICA (30014524)

LIVERWURST/LIVER SAUSAGE/BRAUNSWEIGER (30014509)

MERGUEZ (30014511)

MET(T)WURST (30014512)

MORTADELLA (30014506)

SALAMI (30002098)

STRASBOURG (30016116)

TEEWURST (30014519)

THURINGER (30014526)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WEISSWURST (30014516)

WIENER/VIENNA/FRANKFURTER (WURSTEL)/HOT DOG (30014507)

**Brick 10005840:**

**Pork Sausages – Prepared/Processed**

**Definition**

Includes any products that can be described/observed as a food made from ground pork, which may be prepared using a specific, regionally based process. The ground meat is mixed with other ingredients such as animal fat, salt, spices, herbs, vegetables or fruit and then typically packed in a casing, which may be link shaped or form a rope or ring, or sold without a casing such as bologna and some frankfurters. Some sausages are cooked during processing and may be preserved by curing, drying in cool air, or smoking.  
  
Excludes products such as vegetarian sausages made from meat substitutes.

**If Organic (20000142)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging the descriptive term that is used by the product manufacturer to identify the presence of an industry recognized "organic" certification upon the product labelling or packaging.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**If Sliced (20002712)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify whether or not the product is sliced.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Level of Cooking (20002676)**

**Attribute Definition**

The extent to which heat is used to preserve product quality and maintain wholesomeness.

**Attribute Values**

BLANCHED (30013599)

FULLY COOKED (30013601)

PARTIALLY COOKED (30013600)

RAW/UNCOOKED (30013598)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Level of Fat Claim (20000123)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the level of fat contained within the product.

**Attribute Values**

FULL FAT (30001082)

HALF FAT (30001222)

LOW FAT (30002967)

NON FAT (30001687)

REDUCED FAT (30002766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Meat Shape (20002689)**

**Attribute Definition**

Describes the presentation of the meat and the way it has been cut such as diced, sliced, rolled or shredded and shaped into patties, loafs, nuggets or meatballs.

**Attribute Values**

BULK/UNSHAPED (30013642)

CHUB/LOG (30013643)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

PATTY (30013649)

ROPE/RING (30013651)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Non-Thermal Preservation (20002677)**

**Attribute Definition**

Treatments other than those involving heat or refrigeration to preserve product quality and maintain wholesomeness.

**Attribute Values**

DRIED (30002762)

DRY AGED (30013615)

FERMENTED (30000977)

IRRADIATED (30013616)

NO NON-THERMAL PRESERVATION (30013620)

PICKLED (30013617)

SALTED/CURED (30013618)

SEMIDRIED (30015666)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

BATTER (30013604)

BREADING (30013605)

CEREAL (30000563)

CHEESE (30002835)

FLAVOURED SOLUTION/MARINADE INCORPORATED (30013612)

FLAVOURED SOLUTION/MARINADE INCORPORATED AND TOPICAL MARINADE (30013613)

FRUIT (30001060)

GLAZING (30013606)

NO ADDED INGREDIENTS (30013614)

SAUCE/GRAVY (30013608)

SEASONING (30013609)

STUFFING/FILLING (30013610)

TOPICAL MARINADE (30013607)

UNCLASSIFIED (30002515)

UNFLAVOURED SOLUTION INCORPORATED (30013611)

UNIDENTIFIED (30002518)

VEGETABLE (30002842)

**Refrigeration State (20002673)**

**Attribute Definition**

The preservation state or extent to which heat is removed to preserve product quality.

**Attribute Values**

BULK FROZEN (30013594)

CHILLED (30013593)

INDIVIDUALLY FROZEN WITH ICE GLAZING (30013595)

INDIVIDUALLY FROZEN WITHOUT ICE GLAZING (30013596)

SHELF STABLE (30013597)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Source (20000163)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the source of the product.

**Attribute Values**

DOMESTICATED/FARM RAISED (30013602)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WILD/WILD CAUGHT (30013603)

**Type of Sausage (20002711)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the type of sausage.

**Attribute Values**

ANDOUILLE (30014527)

BIERSCHINKEN/KRAKAUER (30014518)

BLOOD SAUSAGE/BLACK PUDDING/BLOOD PUDDING (30014508)

BOCKWURST (30014528)

BOEREWORS (30014529)

BOLOGNA (30014520)

BRATWURST (30014514)

CERVELAT (30014517)

CHORIZO/CHOURICO/LONGANIZA (30014515)

COUNTRY/BREAKFAST (30014521)

EXTRAWURST (30014510)

FIGATELLI (30016233)

ITALIAN SAUSAGE (30014522)

KIELBASA (30014523)

KNOCKWURST (30014525)

LINGUICA (30014524)

LIVERWURST/LIVER SAUSAGE/BRAUNSWEIGER (30014509)

MERGUEZ (30014511)

MET(T)WURST (30014512)

MONTBELIARD (30016117)

MORTADELLA (30014506)

MORTEAU (30016118)

SALAMI (30002098)

TEEWURST (30014519)

THURINGER (30014526)

TOULOUSE (30016119)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WEISSWURST (30014516)

WIENER/VIENNA/FRANKFURTER (WURSTEL)/HOT DOG (30014507)

**Brick 10005837:**

**Turkey Sausages – Prepared/Processed**

**Definition**

Includes any products that can be described/observed as a food made from ground turkey meat, which may be prepared using a specific, regionally based process. The ground meat is mixed with other ingredients such as animal fat, salt, spices, herbs, vegetables or fruit and then typically packed in a casing, which may be link shaped or form a rope or ring, or sold without a casing such as bologna and some frankfurters. Some sausages are cooked during processing and may be preserved by curing, drying in cool air, or smoking.  
  
Excludes products such as vegetarian sausages made from meat substitutes.

**If Organic (20000142)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging the descriptive term that is used by the product manufacturer to identify the presence of an industry recognized "organic" certification upon the product labelling or packaging.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**If Sliced (20002712)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify whether or not the product is sliced.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Level of Cooking (20002676)**

**Attribute Definition**

The extent to which heat is used to preserve product quality and maintain wholesomeness.

**Attribute Values**

BLANCHED (30013599)

FULLY COOKED (30013601)

PARTIALLY COOKED (30013600)

RAW/UNCOOKED (30013598)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Level of Fat Claim (20000123)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the level of fat contained within the product.

**Attribute Values**

FULL FAT (30001082)

HALF FAT (30001222)

LOW FAT (30002967)

NON FAT (30001687)

REDUCED FAT (30002766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Meat Shape (20002689)**

**Attribute Definition**

Describes the presentation of the meat and the way it has been cut such as diced, sliced, rolled or shredded and shaped into patties, loafs, nuggets or meatballs.

**Attribute Values**

BULK/UNSHAPED (30013642)

CHUB/LOG (30013643)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

PATTY (30013649)

ROPE/RING (30013651)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Non-Thermal Preservation (20002677)**

**Attribute Definition**

Treatments other than those involving heat or refrigeration to preserve product quality and maintain wholesomeness.

**Attribute Values**

DRIED (30002762)

DRY AGED (30013615)

FERMENTED (30000977)

IRRADIATED (30013616)

NO NON-THERMAL PRESERVATION (30013620)

PICKLED (30013617)

SALTED/CURED (30013618)

SEMIDRIED (30015666)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

BATTER (30013604)

BREADING (30013605)

CEREAL (30000563)

CHEESE (30002835)

FLAVOURED SOLUTION/MARINADE INCORPORATED (30013612)

FLAVOURED SOLUTION/MARINADE INCORPORATED AND TOPICAL MARINADE (30013613)

FRUIT (30001060)

GLAZING (30013606)

NO ADDED INGREDIENTS (30013614)

SAUCE/GRAVY (30013608)

SEASONING (30013609)

STUFFING/FILLING (30013610)

TOPICAL MARINADE (30013607)

UNCLASSIFIED (30002515)

UNFLAVOURED SOLUTION INCORPORATED (30013611)

UNIDENTIFIED (30002518)

VEGETABLE (30002842)

**Refrigeration State (20002673)**

**Attribute Definition**

The preservation state or extent to which heat is removed to preserve product quality.

**Attribute Values**

BULK FROZEN (30013594)

CHILLED (30013593)

INDIVIDUALLY FROZEN WITH ICE GLAZING (30013595)

INDIVIDUALLY FROZEN WITHOUT ICE GLAZING (30013596)

SHELF STABLE (30013597)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Source (20000163)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the source of the product.

**Attribute Values**

DOMESTICATED/FARM RAISED (30013602)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WILD/WILD CAUGHT (30013603)

**Type of Sausage (20002711)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the type of sausage.

**Attribute Values**

ANDOUILLE (30014527)

BIERSCHINKEN/KRAKAUER (30014518)

BLOOD SAUSAGE/BLACK PUDDING/BLOOD PUDDING (30014508)

BOCKWURST (30014528)

BOEREWORS (30014529)

BOLOGNA (30014520)

BRATWURST (30014514)

CERVELAT (30014517)

CHORIZO/CHOURICO/LONGANIZA (30014515)

COUNTRY/BREAKFAST (30014521)

EXTRAWURST (30014510)

ITALIAN SAUSAGE (30014522)

KIELBASA (30014523)

KNOCKWURST (30014525)

LINGUICA (30014524)

LIVERWURST/LIVER SAUSAGE/BRAUNSWEIGER (30014509)

MERGUEZ (30014511)

MET(T)WURST (30014512)

MORTADELLA (30014506)

SALAMI (30002098)

TEEWURST (30014519)

THURINGER (30014526)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WEISSWURST (30014516)

WIENER/VIENNA/FRANKFURTER (WURSTEL)/HOT DOG (30014507)

**Brick 10005838:**

**Veal Sausages – Prepared/Processed**

**Definition**

Includes any products that can be described/observed as a food made from ground veal, which may be prepared using a specific, regionally based process. The ground meat is mixed with other ingredients such as animal fat, salt, spices, herbs, vegetables or fruit and then typically packed in a casing, which may be link shaped or form a rope or ring, or sold without a casing such as bologna and some frankfurters. Some sausages are cooked during processing and may be preserved by curing, drying in cool air, or smoking.  
  
Excludes products such as vegetarian sausages made from meat substitutes.

**If Organic (20000142)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging the descriptive term that is used by the product manufacturer to identify the presence of an industry recognized "organic" certification upon the product labelling or packaging.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**If Sliced (20002712)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify whether or not the product is sliced.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Level of Cooking (20002676)**

**Attribute Definition**

The extent to which heat is used to preserve product quality and maintain wholesomeness.

**Attribute Values**

BLANCHED (30013599)

FULLY COOKED (30013601)

PARTIALLY COOKED (30013600)

RAW/UNCOOKED (30013598)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Level of Fat Claim (20000123)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the level of fat contained within the product.

**Attribute Values**

FULL FAT (30001082)

HALF FAT (30001222)

LOW FAT (30002967)

NON FAT (30001687)

REDUCED FAT (30002766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Meat Shape (20002689)**

**Attribute Definition**

Describes the presentation of the meat and the way it has been cut such as diced, sliced, rolled or shredded and shaped into patties, loafs, nuggets or meatballs.

**Attribute Values**

BULK/UNSHAPED (30013642)

CHUB/LOG (30013643)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

PATTY (30013649)

ROPE/RING (30013651)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Non-Thermal Preservation (20002677)**

**Attribute Definition**

Treatments other than those involving heat or refrigeration to preserve product quality and maintain wholesomeness.

**Attribute Values**

DRIED (30002762)

DRY AGED (30013615)

FERMENTED (30000977)

IRRADIATED (30013616)

NO NON-THERMAL PRESERVATION (30013620)

PICKLED (30013617)

SALTED/CURED (30013618)

SEMIDRIED (30015666)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

BATTER (30013604)

BREADING (30013605)

CEREAL (30000563)

CHEESE (30002835)

FLAVOURED SOLUTION/MARINADE INCORPORATED (30013612)

FLAVOURED SOLUTION/MARINADE INCORPORATED AND TOPICAL MARINADE (30013613)

FRUIT (30001060)

GLAZING (30013606)

NO ADDED INGREDIENTS (30013614)

SAUCE/GRAVY (30013608)

SEASONING (30013609)

STUFFING/FILLING (30013610)

TOPICAL MARINADE (30013607)

UNCLASSIFIED (30002515)

UNFLAVOURED SOLUTION INCORPORATED (30013611)

UNIDENTIFIED (30002518)

VEGETABLE (30002842)

**Refrigeration State (20002673)**

**Attribute Definition**

The preservation state or extent to which heat is removed to preserve product quality.

**Attribute Values**

BULK FROZEN (30013594)

CHILLED (30013593)

INDIVIDUALLY FROZEN WITH ICE GLAZING (30013595)

INDIVIDUALLY FROZEN WITHOUT ICE GLAZING (30013596)

SHELF STABLE (30013597)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Source (20000163)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the source of the product.

**Attribute Values**

DOMESTICATED/FARM RAISED (30013602)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WILD/WILD CAUGHT (30013603)

**Type of Sausage (20002711)**

**Attribute Definition**

Indicates, with reference to the product branding, labelling or packaging, the descriptive term that is used by the product manufacturer to identify the type of sausage.

**Attribute Values**

ANDOUILLE (30014527)

BIERSCHINKEN/KRAKAUER (30014518)

BLOOD SAUSAGE/BLACK PUDDING/BLOOD PUDDING (30014508)

BOCKWURST (30014528)

BOEREWORS (30014529)

BOLOGNA (30014520)

BRATWURST (30014514)

CERVELAT (30014517)

CHORIZO/CHOURICO/LONGANIZA (30014515)

COUNTRY/BREAKFAST (30014521)

EXTRAWURST (30014510)

ITALIAN SAUSAGE (30014522)

KIELBASA (30014523)

KNOCKWURST (30014525)

LINGUICA (30014524)

LIVERWURST/LIVER SAUSAGE/BRAUNSWEIGER (30014509)

MERGUEZ (30014511)

MET(T)WURST (30014512)

MORTADELLA (30014506)

SALAMI (30002098)

TEEWURST (30014519)

THURINGER (30014526)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WEISSWURST (30014516)

WIENER/VIENNA/FRANKFURTER (WURSTEL)/HOT DOG (30014507)