**Brick 10005783:**

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

**Definition**

Includes products from a single kind of animal other than beef, beefalo/cattalo, bison, chicken, deer, duck, elk/wapiti, emu, frog, goose, guinea fowl, goat, horse, lamb, land snail, llama/alpaca, moose/elk, ostrich, pheasant, pork, Wild boar, quail, rabbit, hare, reindeer/caribou, rhea, squab/pigeon, turkey, veal or wild buffalo (e.g., crocodile, snake, cat, dog or turtle) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Alternative Meat/Poultry Species – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIZZARD (30001123)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

THYMUS (30015615)

TONGUE (30002465)

TRIPE (30002483)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

UTERUS (30015616)

WHOLE BIRD (30013630)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – POULTRY PART (30013632)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Animal Alternative Type (20002854)**

**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 species of the product.

**Attribute Values**

ALLIGATOR (30000165)

APE (30015604)

ASS (30003185)

BEAR (30000298)

CAMEL (30003184)

CAT (30005535)

CROCODILE (30000825)

DOG (30003191)

EUROPEAN ROBIN (30015619)

FINCH (30015617)

GROUSE (30001199)

GUINEA PIG (30005779)

MONKEY (30015605)

PARTRIDGE (30001769)

RAT (30003192)

SNAKE (30003188)

SNIPE (30002255)

SPARROW (30003189)

SQUIRREL (30005041)

STARLING (30015618)

THRUSH (30003197)

TURTLE (30003187)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WOODCOCK (30002638)

YAK (30002702)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006298:**

**Antelope – Prepared/Processed**

**Definition**

Includes products from animals of the members of the family Bovidae which are not beef, sheep, goat, buffalo/bison, water buffalo, or beefalo/catalo that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Bison/Buffalo – Prepared/Processed, Water Buffalo – Prepared/Processed, Beefalo/Catalo – Prepared/Processed, and Meat/Poultry Sausages –Prepared/Processed.Excludes Antelope–Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005767:**

**Beef – Prepared/Processed**

**Definition**

Includes products from mature animals of the genus Bos that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Beef – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

THYMUS (30015615)

TONGUE (30002465)

TRIPE (30002483)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

UTERUS (30015616)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Beef Cut (20002680)**

**Attribute Definition**

The portion of the animal present in the product and the product's customary presentation as defined by a United Nations product identity standard or other recognized, public domain standards if no standard has yet been established for that product by the United Nations.

**Attribute Values**

BRISKET BONELESS 10 RIB (UNECE 102320) (30013757)

BRISKET 10 RIB (UNECE 101640) (30013758)

BRISKET 11 RIB (UNECE 101641) (30013759)

BRISKET 12 RIB (UNECE 101642) (30013760)

BRISKET 13 RIB (UNECE 101643) (30013761)

BRISKET BONELESS 11 RIB (UNECE 102321) (30013762)

BRISKET BONELESS 12 RIB (UNECE 102322) (30013763)

BRISKET BONELESS 13 RIB (UNECE 102323) (30013764)

BRISKET DECKLE OFF 10 RIB (UNECE 102355) (30013765)

BRISKET DECKLE OFF 11 RIB (UNECE 102356) (30013766)

BRISKET DECKLE OFF 12 RIB (UNECE 102357) (30013767)

BRISKET DECKLE OFF 13 RIB (UNECE 102358) (30013768)

BRISKET NAVEL PLATE (UNECE 102473) (30013769)

BRISKET POINT END DECKLE OFF 5 RIB (UNECE 102350) (30013770)

BRISKET POINT END DECKLE OFF 4 RIB (UNECE 102351) (30013771)

BRISKET POINT END DECKLE OFF 6 RIB (UNECE 102352) (30013772)

BRISKET POINT END DECKLE OFF 7 RIB (UNECE 102353) (30013773)

BRISKET POINT STERNUM (UNECE 101674) (30013774)

BRISKET RIB PLATE (UNECE 101673) (30013775)

BUTT (UNECE 101500) (30013776)

BUTT (UNECE 101503) (30013777)

BUTT AND RUMP (UNECE 101502) (30013778)

BUTT SHANK OFF (UNECE 101510) (30013779)

BUTT SQUARE CUT (UNECE 101520) (30013780)

CARCASS SIDE (UNECE 101000) (30013781)

CHUCK BLADE BOLAR (UNECE 102302) (30013782)

CHUCK BLADE CLOD (UNECE 102300) (30013783)

CHUCK CREST (UNECE 102278) (30013784)

CHUCK MOCK TENDER (UNECE 102310) (30013785)

CHUCK ROLL (UNECE 102275) (30013786)

CHUCK ROLL 4 RIB (UNECE 102276) (30013787)

CHUCK ROLL 5 RIB (UNECE 102275) (30013788)

CHUCK ROLL 6 RIB (UNECE 102277) (30013789)

CHUCK ROLL LONG CUT (UNECE 102289) (30013790)

CHUCK SQUARE CUT 4 RIB (UNECE 101616) (30013791)

CHUCK SQUARE CUT 5 RIB (UNECE 101615) (30013792)

CHUCK SQUARE CUT 6 RIB (UNECE 101617) (30013793)

CHUCK, BLADE OYSTER (UNECE 102303) (30013794)

CHUCK, BLADE UNDERCUT (UNECE 102304) (30013795)

CHUCK, BONE-IN SHOULDER (UNECE 101621) (30013796)

CUBE ROLL-RIBEYE ROLL 4 RIB (UNECE 102241) (30013797)

CUBE ROLL-RIBEYE ROLL 5 RIB (UNECE 102240) (30013798)

CUBE ROLL-RIBEYE ROLL 6 RIB (UNECE 102242) (30013799)

CUBE ROLL-RIBEYE ROLL 7 RIB (UNECE 102243) (30013800)

CUBE ROLL-RIBEYE ROLL 8 RIB (UNECE 102244) (30013801)

CUTANEUS TRUNCI, ROSE MEAT (UNECE 102196) (30013802)

EYE OF ROUND (UNECE 102040) (30013803)

EYE OF RUMP (UNECE 102093) (30013804)

FOREQUARTER 10 RIBS (UNECE 101060) (30013805)

FOREQUARTER 11 RIBS (UNECE 101061) (30013806)

FOREQUARTER 12 RIBS (UNECE 101062) (30013807)

FOREQUARTER 13 RIBS (UNECE 101063) (30013808)

FOREQUARTER 5 RIBS (UNECE 101065) (30013809)

FOREQUARTER 6 RIBS (UNECE 101064) (30013810)

FOREQUARTER 7 RIBS (UNECE 101066) (30013811)

FOREQUARTER 8 RIBS (UNECE 101068) (30013812)

FOREQUARTER 9 RIBS (UNECE 101067) (30013813)

FOREQUARTER AND FLANK 10 RIBS (UNECE 101055) (30013814)

FOREQUARTER AND FLANK 11 RIBS (UNECE 101056) (30013815)

FOREQUARTER AND FLANK 12 RIBS (UNECE 101057) (30013816)

FOREQUARTER AND FLANK 4 RIBS (UNECE 101049) (30013817)

FOREQUARTER AND FLANK 5 RIBS (UNECE 101050) (30013818)

FOREQUARTER AND FLANK 6 RIBS (UNECE 101051) (30013819)

FOREQUARTER AND FLANK 7 RIBS (UNECE 101052) (30013820)

FOREQUARTER AND FLANK 8 RIBS (UNECE 101053) (30013821)

FOREQUARTER AND FLANK 9 RIBS (UNECE 101054) (30013822)

FOREQUARTER AND FLANK13 RIBS (UNECE 101058) (30013823)

FORESHANK (UNECE 101680) (30013824)

FORESHANK, BONELESS (UNECE 102360) (30013825)

HINDQUARTER 0 RIBS (UNECE 101011) (30013826)

HINDQUARTER 1 RIB (UNECE 101012) (30013827)

HINDQUARTER 10 RIBS (UNECE 101019) (30013828)

HINDQUARTER 2 RIBS (UNECE 101013) (30013829)

HINDQUARTER 3 7 RIBS (UNECE 101014) (30013830)

HINDQUARTER 3 RIBS (UNECE 101010) (30013831)

HINDQUARTER 4 RIBS (UNECE 101016) (30013832)

HINDQUARTER 5 RIBS (UNECE 101009) (30013833)

HINDQUARTER 6 RIBS (UNECE 101017) (30013834)

HINDQUARTER 8 RIBS (UNECE 101015) (30013835)

HINDQUARTER 9 RIBS (UNECE 101018) (30013836)

HINDSHANK (UNECE 101680) (30013837)

HINDSHANK, BONELESS (UNECE 102360) (30013838)

INSIDE SKIRT (UNECE 102205) (30013839)

INTERNAL FLANK PLATE SKIRT (UNECE 102203) (30013840)

KNUCKLE (UNECE 102070) (30013841)

LOIN TENDERLOIN (UNECE 102150) (30013842)

LOIN TENDERLOIN PSOAS MINOR REMOVED (UNECE 102160) (30013843)

LOIN TOP SIRLOIN, TOP BUTT (UNECE 102120) (30013844)

LOIN TRI TIP (UNECE 102131) (30013845)

NECK (UNECE 101630) (30013846)

NECK , BONELESS (UNECE 102280) (30013847)

PISTOLA HINDQUARTER 1 RIB (UNECE 101021) (30013848)

PISTOLA HINDQUARTER 10 RIBS (UNECE 101029) (30013849)

PISTOLA HINDQUARTER 2 RIBS (UNECE 101022) (30013850)

PISTOLA HINDQUARTER 3 RIBS (UNECE 101023) (30013851)

PISTOLA HINDQUARTER 4 RIBS (UNECE 101024) (30013852)

PISTOLA HINDQUARTER 5 RIBS (UNECE 101025) (30013853)

PISTOLA HINDQUARTER 6 RIBS (UNECE 101026) (30013854)

PISTOLA HINDQUARTER 7 RIBS (UNECE 101027) (30013855)

PISTOLA HINDQUARTER 8 RIBS (UNECE 101020) (30013856)

PISTOLA HINDQUARTER 9 RIBS (UNECE 101028) (30013857)

RIB PREPARED 4 RIB (UNECE 101605) (30013858)

RIB PREPARED 5 RIB (UNECE 101600) (30013859)

RIB PREPARED 6 RIB (UNECE 101601) (30013860)

RIB PREPARED 7 RIB (UNECE 101602) (30013861)

RIB PREPARED 8 RIB (UNECE 101603) (30013862)

RIB PREPARED 9 RIB (UNECE 101604) (30013863)

RIB SHORT RIBS 1 RIB (UNECE 101686) (30013864)

RIB SHORT RIBS 2 RIBS (UNECE 101687) (30013865)

RIB SHORT RIBS 3 RIBS (UNECE 101688) (30013866)

RIB SHORT RIBS 4 RIBS (UNECE 101689) (30013867)

RIB SHORT RIBS 5 RIBS (UNECE 101690) (30013868)

RIB SHORT RIBS 6 RIBS (UNECE 101691) (30013869)

RIB SHORT RIBS 7 RIBS (UNECE 101692) (30013870)

RIB SHORT RIBS 8 RIBS (UNECE 101693) (30013871)

RIB SHORT RIBS 9 RIBS (UNECE 101694) (30013872)

RIB SPARE RIBS (UNECE 101695) (30013873)

RIBEYE ROLL (UNECE 102240) (30013874)

ROUND INSIDE CAP (UNECE 102012) (30013875)

ROUND, INSIDE (UNECE 102010) (30013876)

ROUND, INSIDE CAP OFF (UNECE 102011) (30013877)

ROUND, INSIDE CAP OFF, TRIMMED (UNECE 102035) (30013878)

ROUND, OUTSIDE (UNECE 102030) (30013879)

ROUND, OUTSIDE FLAT (UNECE 102050) (30013880)

ROUND, OUTSIDE TRIMMED (UNECE 102033) (30013881)

ROUND, SILVERSIDE (UNECE 102020) (30013882)

RUMP (UNECE 102090) (30013883)

RUMP AND LOIN 0-RIBS (UNECE 101541) (30013884)

RUMP AND LOIN 1 RIB (UNECE 101542) (30013885)

RUMP AND LOIN 2 RIBS (UNECE 101543) (30013886)

RUMP AND LOIN 3 RIBS (UNECE 101540) (30013887)

RUMP AND LOIN 4-6 RIBS (UNECE 101539) (30013888)

RUMP CAP (UNECE 102091) (30013889)

SHORTLOIN 0 RIBS (UNECE 101551) (30013890)

SHORTLOIN 1 RIB (UNECE 101552) (30013891)

SHORTLOIN 2 RIBS (UNECE 101553) (30013892)

SHORTLOIN 3 RIBS (UNECE 101550) (30013893)

SPENCER ROLL 5 RIB (UNECE 102230) (30013894)

SPENCER ROLL 6 RIB (UNECE 102231) (30013895)

SPENCER ROLL 7 RIB (UNECE 102232) (30013896)

SPENCER ROLL 8 RIB (UNECE 102233) (30013897)

SPENCER ROLL 9 RIB (UNECE 102234) (30013898)

STRIPLOIN 3 RIBS(UNECE 102140) (30013899)

STRIPLOIN 0 RIBS (UNECE 102141) (30013900)

STRIPLOIN 1 RIB (UNECE 102142) (30013901)

STRIPLOIN 2 RIBS (UNECE 102143) (30013902)

THICK FLANK (UNECE 102060) (30013903)

THICK SKIRT, HANGING TENDER (UNECE 102180) (30013904)

THIN FLANK (UNECE 102200) (30013905)

THIN SKIRT, OUTSIDE SKIRT (UNECE 102190) (30013906)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE CARCASS (UNECE 101001) (30013907)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006299:**

**Beefalo/Cattalo – Prepared/Processed**

**Definition**

Includes products from animals that are the hybrid offspring of domestic cattle, Bos taurus, and the American bison, Bison bison, that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Bison/Buffalo – Prepared/Processed, Water Buffalo – Prepared/Processed, Antelope – Prepared/Processed, and Meat/Poultry Sausages – Prepared/Processed.Excludes Beefalo/Cattalo –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

TRIPE (30002483)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005768:**

**Bison/Buffalo – Prepared/Processed**

**Definition**

Includes products from animals of the species Bison bison (American Bison) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Bison/Buffalo – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

TRIPE (30002483)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

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)

**Brick 10005769:**

**Chicken – Prepared/Processed**

**Definition**

Includes products from animals of the species Gallus gallus domesticus that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Chicken – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Chicken Cut (20002681)**

**Attribute Definition**

The portion of the animal present in the product and the product's customary presentation as defined by a United Nations product identity standard or other recognized, public domain standards if no standard has yet been established for that product by the United Nations.

**Attribute Values**

10-PIECE CUT-UP (UNECE 700208) (30013658)

1ST AND 2ND SEGMENT WING / V-WING (UNECE 701302) (30013659)

1ST SEGMENT AND 2ND SEGMENT WINGS (UNECE 701307) (30013660)

1ST SEGMENT WING / WING DRUMMETTE (UNECE 701304) (30013661)

2ND AND 3RD SEGMENT WING / 2-JOINT WING (UNECE 701303) (30013662)

2ND SEGMENT WING / WING FLAT (UNECE 701305) (30013663)

2-PIECE CUT-UP / SPILT BIRD (UNECE 700201) (30013664)

2-PRODUCT COMBINATIONS (UNECE 704001) (30013665)

3-PRODUCT COMBINATIONS (UNECE 704002) (30013666)

3RD SEGMENT WING / WING TIP (UNECE 701306) (30013667)

4-PIECE CUT-UP / QUARTERED BIRD (UNECE 700202) (30013668)

4-PRODUCT COMBINATIONS (UNECE 704003) (30013669)

6-PIECE CUT-UP (UNECE 700203) (30013670)

8-PIECE CUT-UP, NON-TRADITIONAL (UNECE 700205) (30013671)

8-PIECE CUT-UP, TRADITIONAL (UNECE 700204) (30013672)

9-PIECE CUT-UP, COUNTRY-CUT (UNECE 700207) (30013673)

9-PIECE CUT-UP, TRADITIONAL (UNECE 700206) (30013674)

ABDOMINAL FAT / LEAF FAT (UNECE 702401) (30013675)

BACK HALF (UNECE 700401) (30013676)

BACK HALF WITHOUT TAIL (UNECE 700402) (30013677)

BODY SKIN (UNECE 702303) (30013678)

BONE-IN SPLIT BREAST WITH RIBS (UNECE 700701) (30013680)

BONE-IN SPLIT BREAST WITH RIBS AND WING (UNECE 700702) (30013679)

BONE-IN THIGH WITH BACK PORTION / THIGH QUARTER (UNECE 701102) (30013681)

BONE-IN WHOLE BREAST WITH RIBS AND WINGS (UNECE 700602) (30013682)

BONELESS SPLIT BREAST WITHOUT RIB MEAT (UNECE 700704) (30013683)

BONELESS THIGH, SQUARED (UNECE 701104) (30013684)

BONELESS THIGH, TRIMMED (UNECE 701103) (30013686)

BONELESS THIGH, TRIMMED AND SQUARED (UNECE 701105) (30013685)

BONELESS WHOLE BIRD WITHOUT WINGS AND GIBLETS (UNECE 700103) (30013687)

BONELESS WHOLE BREAST WITH RIB MEAT, WITHOUT TENDERLOINS (UNECE 700603) (30013688)

BONELESS WHOLE BREAST WITH TENDERLOINS (UNECE 700604) (30013689)

BONELESS WHOLE BREAST WITHOUT TENDERLOINS (UNECE 700605) (30013690)

BREAST QUARTER (UNECE 700501) (30013691)

BREAST SKIN (UNECE 702301) (30013692)

CREST (UNECE 701702) (30013693)

DRUMSTICK (UNECE 701201) (30013694)

FRONT HALF (UNECE 700301) (30013695)

FRONT HALF WITHOUT WINGS / WHOLE BREAST WITH BACK (UNECE 700302) (30013696)

GIZZARDS, BUTTERFLY-CUT (UNECE 701902) (30013697)

GIZZARDS, MECHANICALLY CUT (UNECE 701901) (30013698)

GIZZARDS, V-STYLE CUT (UNECE 701903) (30013699)

HEAD (UNECE 701701) (30013705)

HEARTS, CAP OFF (UNECE 702101) (30013706)

HEARTS, CAP ON (UNECE 702102) (30013707)

LEG WITH BACK PORTION / LEG QUARTER (UNECE 700901) (30013708)

LEG WITH BACK PORTION WITHOUT TAIL / LEG QUARTER WITHOUT TAIL (UNECE 700902) (30013709)

LEG WITH BACK PORTION WITHOUT TAIL OR ABDOMINAL FAT (UNECE 700903) (30013710)

LIVERS (UNECE 702001) (30013711)

LONG-CUT DRUMSTICK AND THIGH PORTION WITH BACK (UNECE 700904) (30013712)

LOWER BACK (UNECE 701402) (30013713)

NECK (UNECE 701601) (30013721)

PARTIALLY BONELESS SPLIT BREAST WITH RIB MEAT AND 1ST WING SEGMENT (UNECE 700705) (30013722)

PROCESSED FEET (UNECE 701802) (30013723)

PROCESSED PAWS (UNECE 701801) (30013724)

SLANT-CUT DRUMSTICK (UNECE 701202) (30013729)

SPLIT BREAST WITH BACK PORTION (UNECE 700502) (30013730)

STRIPPED LOWER BACK (UNECE 701401) (30013731)

TAIL (UNECE 701501) (30013732)

TENDERLOIN / INNER FILLET / TENDER / SMALL FILLET (UNECE 700801) (30013733)

TENDERLOIN WITH TENDON TIP OFF (UNECE 700802) (30013734)

TESTES / FRIES / TESTICLES (UNECE 702201) (30013735)

THIGH (UNECE 701101) (30013737)

THIGH AND LEG SKIN (UNECE 702302) (30013736)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

UPPER BACK (UNECE 701403) (30013740)

WHOLE BACK (UNECE 701404) (30013741)

WHOLE BIRD (UNECE 700101) (30013742)

WHOLE BIRD W/OUT GIBLETS WITH HALF NECK (UNECE 700105) (30013743)

WHOLE BIRD W/OUT GIBLETS WITH HEAD (UNECE 700107) (30013744)

WHOLE BIRD W/OUT GIBLETS WITH LONG-CUT DRUMSTICKS (UNECE 700104) (30013745)

WHOLE BIRD W/OUT GIBLETS WITH WHOLE NECK (UNECE 700106) (30013746)

WHOLE BIRD WITHOUT GIBLETS (UNECE 700102) (30013747)

WHOLE BIRD WITHOUT GIBLETS WITH HEAD AND FEET (UNECE 700108) (30013748)

WHOLE BREAST WITH RIBS AND TENDERLOINS (UNECE 700601) (30013749)

WHOLE LEG / SHORT-CUT LEG (UNECE 701001) (30013750)

WHOLE LEG WITH ABDOMINAL FAT (UNECE 701002) (30013751)

WHOLE LEG, LONG-CUT (UNECE 701003) (30013752)

WHOLE LEG, LONG-CUT, WITH THIGH AND DRUMSTICK INCISION / LONG-CUT SUJIIRE (UNECE 701005) (30013753)

WHOLE LEG, WITH THIGH AND DRUMSTICK INCISION / SHORT-CUT SUJIIRE (UNECE 701004) (30013754)

WHOLE WING (UNECE 701301) (30013755)

WINGS WITH BACK ATTACHED (UNECE 701308) (30013756)

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005770:**

**Deer, other than Roe Deer – Prepared/Processed**

**Definition**

Includes products from animals of the family Cervidae other than the species Cervus canadensis, Alces alces, Rangifer tarandus, and Capreolus capreolus that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.   
  
Specifically excludes Roe Deer – Prepared/Processed, Elk/Wapiti – Prepared/Processed, Moose/Elk – Prepared/Processed, and Reindeer/Caribou – Prepared/Processed, and Meat/Poultry Sausages – Prepared/Processed. Excludes Deer – Unprepared/Unprocessed, and Roe Deer – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005771:**

**Duck – Prepared/Processed**

**Definition**

Includes products from animals of the genera Anas (domestic duck) or Cairina (Moscovy duck) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Duck – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

TENDONS (30013640)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006300:**

**Elk/Wapiti – Prepared/Processed**

**Definition**

Includes products from animals of the species Cervuscanadensis that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Deer – Prepared/Processed, Moose/Elk – Prepared/Processed, and Meat/Poultry Sausages – Prepared/Processed.Excludes Elk/Wapiti–Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**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)

**Brick 10006304:**

**Emu – Prepared/Processed**

**Definition**

Includes products from animals of the species Dromaius novaehollandiae that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Emu–Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005772:**

**Frog – Prepared/Processed**

**Definition**

Includes products from animals of the genus Rana (typically Rana kl. esculenta) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Excludes Frog – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

CARCASS (NON-POULTRY) (30013627)

HEART (30002709)

NOT APPLICABLE (30006766)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

NATURAL CARCASS/PART/MUSCLE (30013646)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005773:**

**Goat – Prepared/Processed**

**Definition**

Includes products from animals of the species Capra aegagrus hircus that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Goat – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

TRIPE (30002483)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**Goat Cut (20002682)**

**Attribute Definition**

The portion of the animal present in the product and the product's customary presentation as defined by a United Nations product identity standard or other recognized, public domain standards if no standard has yet been established for that product by the United Nations.

**Attribute Values**

ASSORTED CUTS (BLOCK READY) – BONE-IN (UNECE 505036) (30014070)

ASSORTED PIECES – SPECIAL TRIM (UNECE 505199) (30014071)

BACKSTRAP/BACKSTRIP (UNECE 505101) (30014072)

CARCASS (UNECE) (30014073)

CARCASS, 4-WAY (UNECE) (30014074)

CARCASS, 5-WAY (UNECE) (30014075)

CARCASS, 6-WAY (UNECE) (30014076)

CARCASS, PIECES (UNECE) (30014077)

CHUMP, BONE-IN (UNECE 504790) (30014078)

CHUMP, BONELESS (UNECE 505130) (30014079)

FOREQUARTER (UNECE 504972) (30014080)

FORESHANK (UNECE 505030) (30014081)

HINDQUARTER (UNECE 504788) (30014082)

HINDSHANK (UNECE 505031) (30014083)

INSIDE (UNECE 505073) (30014084)

INSIDE, CAP OFF (UNECE 505077) (30014085)

KNUCKLE (UNECE 505072) (30014086)

LEG CUTS, 4-WAY (UNECE 505065) (30014087)

LEG PAIR AND LOIN SADDLE (UNECE 504901) (30014088)

LEG PAIR AND SADDLE (UNECE 504946) (30014089)

LEG, BOTTOM (UNECE 505067) (30014090)

LEG, CHUMP OFF (UNECE 504820) (30014091)

LEG, CHUMP ON – BONELESS (UNECE 505060) (30014092)

LEG, CHUMP ON – SHANK OFF (UNECE 504810) (30014093)

LEG, CHUMP ON (UNECE 504800) (30014094)

LEG, SHANK BONE (EASY CARVE LEG) (UNECE 504821) (30014095)

LOIN (UNECE 504860) (30014096)

LOIN, CHUMP ON (UNECE 504840) (30014097)

NECK (UNECE 505020) (30014098)

OUTSIDE (UNECE 505075) (30014099)

RACK, 6 RIB (UNECE 504931) (30014100)

RACK, 7 RIB (UNECE 504930) (30014101)

RACK, 8 RIB (UNECE 504932) (30014102)

RACK, 9 RIB (UNECE 504933) (30014103)

RACK, CAP OFF – 6 RIB (UNECE 504746) (30014104)

RACK, CAP OFF – 7 RIB (UNECE 504747) (30014105)

RACK, CAP OFF – 8 RIB (UNECE 504748) (30014106)

RACK, CAP OFF – 9 RIB (UNECE 504749) (30014107)

SADDLE (UNECE 504900) (30014108)

SHORT LOIN (UNECE 504880) (30014109)

SHOULDER RACK PAIR, 4 RIB (UNECE 504762) (30014110)

SHOULDER RACK PAIR, 5 RIB (UNECE 504727) (30014111)

SHOULDER, OUTSIDE (OYSTER CUT) – BONELESS (UNECE 505055) (30014112)

SHOULDER, OUTSIDE (OYSTER CUT) (UNECE 504980) (30014113)

SHOULDER, SQUARE CUT – 4 RIB (UNECE 504991) (30014114)

SHOULDER, SQUARE CUT – 5 RIB (UNECE 504990) (30014115)

SHOULDER, SQUARE CUT – 6 RIB (UNECE 504992) (30014116)

SIDE (UNECE 504650) (30014117)

SILVERSIDE (UNECE 505071) (30014118)

SPARE RIBS, 6 RIB (UNECE 505015) (30014119)

SPARE RIBS, 7 RIB (UNECE 505016) (30014120)

SPARE RIBS, 8 RIB (UNECE 505017) (30014121)

SPARE RIBS, 9 RIB (UNECE 505018) (30014122)

TENDERLOIN (UNECE 505080) (30014123)

THICK FLANK (UNECE 505076) (30014124)

TRUNK (UNECE 504720) (30014125)

TRUNK, CHUMP ON (UNECE 504721) (30014126)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006305:**

**Goose – Prepared/Processed**

**Definition**

Includes products from animals of the genus Anser (domestic goose) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Goose –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006306:**

**Guinea Fowl – Prepared/Processed**

**Definition**

Includes products from animals of the species Numida meleagris that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Excludes Guinea Fowl –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**Meat Quality Standard (20002690)**

**Attribute Definition**

The generic designation of the product's compliance with standard quality levels established by a certifying agency known to the buyer and seller.

**Attribute Values**

QUALITY LEVEL 1 (30013654)

QUALITY LEVEL 2 (30013655)

QUALITY LEVEL 3 (30013656)

QUALITY LEVEL 4 OR LOWER (30013657)

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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

**Brick 10006297:**

**Hare – Prepared/Processed**

**Definition**

Includes products from animals of the Family Leporidae genus and belonging to the genus Lepus that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Hare –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

CARCASS (NON-POULTRY) (30013627)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005774:**

**Horse – Prepared/Processed**

**Definition**

Includes products from animals of the species Equus caballus (domestic horse) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Horse – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

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)

**Brick 10006294:**

**Lamb – Prepared/Processed**

**Definition**

Includes products from immature animals of the genus Ovisthat have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Lamb –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

THYMUS (30015615)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**Lamb/Mutton Cut (20002683)**

**Attribute Definition**

The portion of the animal present in the product and the product's customary presentation as defined by a United Nations product identity standard or other recognized, public domain standards if no standard has yet been established for that product by the United Nations.

**Attribute Values**

ASSORTED CUTS BLOCK READY (UNECE 405036) (30013908)

BACKSTRAP OR BACKSTRIP LONG (UNECE 405101) (30013909)

BACKSTRAP OR BACKSTRIP SHORT (UNECE 405109) (30013910)

BLADE SHOULDER 4 RIB (UNECE 404776) (30013911)

BLADE SHOULDER 5 RIB (UNECE 404777) (30013912)

BLADE SHOULDER 6 RIB (UNECE 404778) (30013913)

BREAST AND FLAP (UNECE 405010) (30013914)

BREAST AND FLAP BONELESS (UNECE 405172) (30013915)

BUTT TENDERLOIN (UNECE 405081) (30013916)

CARCASS (UNECE 404500) (30013917)

CARCASS SIDE (UNECE 404510) (30013918)

CHUMP- SIRLOIN BONE IN (UNECE 404790) (30013919)

CHUMP- SIRLOIN BONELESS (UNECE 405130) (30013920)

EYE OF FOREQUARTER-NECK FILLET (UNECE 405152) (30013921)

EYE OF RACK (UNECE 405153) (30013922)

EYE OF SHORTLOIN (UNECE 405150) (30013923)

FLAP (UNECE 405011) (30013924)

FLAP BONELESS (UNECE 405173) (30013925)

FOREQUARTER 3 RIB (UNECE 404969) (30013926)

FOREQUARTER 4 RIB (UNECE 404971) (30013927)

FOREQUARTER 5 RIB (UNECE 404970) (30013928)

FOREQUARTER 6 RIB (UNECE 404972) (30013929)

FOREQUARTER BONELESS 4 RIB (UNECE 405045) (30013930)

FOREQUARTER BONELESS 5 RIB (UNECE 405046) (30013931)

FOREQUARTER BONELESS 6 RIB (UNECE 405047) (30013932)

FOREQUARTER PARTIALLY BONED 4 RIB (UNECE 404770) (30013933)

FOREQUARTER PARTIALLY BONED 5 RIB (UNECE 404771) (30013934)

FOREQUARTER PARTIALLY BONED 6 RIB (UNECE 404772) (30013935)

FORQUARTER PAIR 3 RIB (UNECE 404959) (30013936)

FORQUARTER PAIR 4 RIB (UNECE 404961) (30013937)

FORQUARTER PAIR 5 RIB (UNECE 404960) (30013938)

FORQUARTER PAIR 6 RIB (UNECE 404962) (30013939)

HINDQUARTER 6 RIB (UNECE 404786) (30013940)

HINDQUARTER 7 RIB (UNECE 404787) (30013941)

HINDQUARTER 8 RIB (UNECE 404788) (30013942)

HINDQUARTER 9 RIB (UNECE 404789) (30013943)

KNUCKLE SHOULDER 4 RIB (UNECE 404773) (30013944)

KNUCKLE SHOULDER 5 RIB (UNECE 404774) (30013945)

KNUCKLE SHOULDER 6 RIB (UNECE 404775) (30013946)

LEG CHUMP OFF (UNECE 404820) (30013947)

LEG CHUMP OFF SHANK OFF (UNECE 404830) (30013948)

LEG CHUMP OFF SHANK OFF AITHC BONE REMOVED (UNECE 404806) (30013949)

LEG CHUMP OFF SHANK OFF BONELESS (UNECE 405070) (30013950)

LEG CHUMP OFF SHANK ON AITCH BONE REMOVED (UNECE 404805) (30013951)

LEG CHUMP ON (UNECE 404800) (30013952)

LEG CHUMP ON BONELESS (UNECE 405060) (30013953)

LEG CHUMP ON SHANK OFF BONELESS (UNECE 405061) (30013954)

LEG CHUMP ON SHANK OFF (UNECE 404810) (30013955)

LEG CHUMP ON SHANK OFF AITHC BONE REMOVED (UNECE 404802) (30013956)

LEG CHUMP ON SHANK ON AITCH BONE REMOVED (UNECE 404801) (30013957)

LEG CUTS (UNECE 405065) (30013958)

LEG FILLET END (UNECE 404822) (30013959)

LEG FORESHANK (UNECE 405030) (30013960)

LEG HINDSHANK (UNECE 405031) (30013961)

LEG INSIDE (UNECE 405073) (30013962)

LEG INSIDE CAP OFF (UNECE 405077) (30013963)

LEG KNUCKLE TIP (UNECE 405072) (30013964)

LEG OUTSIDE (UNECE 405075) (30013965)

LEG PAIR (UNECE 404816) (30013966)

LEG PAIR AND LOIN SADDLE 0 RIB (UNECE 404901) (30013967)

LEG PAIR AND LOIN SADDLE 1 RIB (UNECE 404902) (30013968)

LEG PAIR AND LOIN SADDLE 2 RIB (UNECE 404903) (30013969)

LEG PAIR AND LOIN SADDLE 3 RIB (UNECE 404904) (30013970)

LEG PAIR AND LOIN SADDLE 4 RIB (UNECE 404905) (30013971)

LEG PAIR AND LOIN SADDLE 5 RIB (UNECE 404906) (30013972)

LEG PAIR AND LOIN SADDLE 6 RIB (UNECE 404907) (30013973)

LEG PAIR AND SADDLE 10 RIB (UNECE 404943) (30013974)

LEG PAIR AND SADDLE 11 RIB (UNECE 404944) (30013975)

LEG PAIR AND SADDLE 12 RIB (UNECE 404945) (30013976)

LEG PAIR AND SADDLE 13 RIB (UNECE 404946) (30013977)

LEG PAIR AND SADDLE 7 RIB (UNECE 404941) (30013978)

LEG PAIR AND SADDLE 8 RIB (UNECE 404940) (30013979)

LEG PAIR AND SADDLE 9 RIB (UNECE 404942) (30013980)

LEG SHANK BONE-EASY CARVE LEG (UNECE 404821) (30013981)

LEG SHANK END (UNECE 404823) (30013982)

LEG SILVERSIDE (UNECE 405071) (30013983)

LEG THICK FLANK (UNECE 405076) (30013984)

LOIN 6 RIB (UNECE 404859) (30013985)

LOIN 7 RIB (UNECE 404861) (30013986)

LOIN 8 RIB (UNECE 404860) (30013987)

LOIN 9 RIB (UNECE 404862) (30013988)

LOIN CHUMP ON 6 RIB (UNECE 404839) (30013989)

LOIN CHUMP ON 7 RIB (UNECE 404841) (30013990)

LOIN CHUMP ON 8 RIB (UNECE 404840) (30013991)

LOIN CHUMP ON 9 RIB (UNECE 404842) (30013992)

NECK (UNECE 405020) (30013993)

OUTSIDE SHOULDER BANJO CUT (UNECE 404995) (30013994)

OUTSIDE SHOULDER OYSTER CUT (UNECE 404980) (30013995)

OUTSIDE SHOULDER OYSTER CUT BONELESS (UNECE 405055) (30013996)

OUTSIDE SHOULDER PAIR (UNECE 404976) (30013997)

RACK 6 RIB (UNECE 404931) (30013998)

RACK 7 RIB (UNECE 404930) (30013999)

RACK 8 RIB (UNECE 404932) (30014000)

RACK 9 RIB (UNECE 404933) (30014001)

RACK CAP OFF 6 RIBS (UNECE 404746) (30014002)

RACK CAP OFF 7 RIBS (UNECE 404747) (30014003)

RACK CAP OFF 8 RIBS (UNECE 404748) (30014004)

RACK CAP OFF 9 RIBS (UNECE 404749) (30014005)

RACK CAP OFF FRENCHED 2 RIB (UNECE 404758) (30014006)

RACK CAP OFF FRENCHED 3 RIB (UNECE 404759) (30014007)

RACK CAP OFF FRENCHED 4 RIB (UNECE 404760) (30014008)

RACK CAP OFF FRENCHED 5 RIB (UNECE 404761) (30014009)

RACK CAP OFF FRENCHED 6 RIB (UNECE 404762) (30014010)

RACK CAP OFF FRENCHED 7 RIB (UNECE 404763) (30014011)

RACK CAP OFF FRENCHED 8 RIB (UNECE 404764) (30014012)

RACK CAP OFF FRENCHED 9 RIB (UNECE 404765) (30014013)

RACK CAP ON FRENCHED 2 RIB (UNECE 404750) (30014014)

RACK CAP ON FRENCHED 3 RIB (UNECE 404751) (30014015)

RACK CAP ON FRENCHED 4 RIB (UNECE 404752) (30014016)

RACK CAP ON FRENCHED 5 RIB (UNECE 404753) (30014017)

RACK CAP ON FRENCHED 6 RIB (UNECE 404754) (30014018)

RACK CAP ON FRENCHED 7 RIB (UNECE 404755) (30014019)

RACK CAP ON FRENCHED 8 RIB (UNECE 404756) (30014020)

RACK CAP ON FRENCHED 9 RIB (UNECE 404757) (30014021)

RACK SADDLE 6 RIB (UNECE 404926) (30014022)

RACK SADDLE 7 RIB (UNECE 404927) (30014023)

RACK SADDLE 8 RIB (UNECE 404928) (30014024)

RACK SADDLE 9 RIB (UNECE 404929) (30014025)

SADDLE 10 RIB (UNECE 404897) (30014026)

SADDLE 11 RIB (UNECE 404898) (30014027)

SADDLE 12 RIB (UNECE 404899) (30014028)

SADDLE 13 RIB (UNECE 404900) (30014029)

SADDLE 7 RIB (UNECE 404911) (30014030)

SADDLE 8 RIB (UNECE 404910) (30014031)

SADDLE 9 RIB (UNECE 404912) (30014032)

SHORLOIN 1 RIB (UNECE 404880) (30014033)

SHORTLOIN 0 RIB (UNECE 404881) (30014034)

SHORTLOIN 2 RIB (UNECE 404879) (30014035)

SHORTLOIN 3 RIB (UNECE 404878) (30014036)

SHORTLOIN CHUMP ON 0 RIB (UNECE 404873) (30014037)

SHORTLOIN CHUMP ON 1 RIB (UNECE 404874) (30014038)

SHORTLOIN CHUMP ON 2 RIB (UNECE 404875) (30014039)

SHORTLOIN CHUMP ON 3 RIB (UNECE 404876) (30014040)

SHORTLOIN PAIR 0 RIB (UNECE 404882) (30014041)

SHORTLOIN PAIR 1 RIB (UNECE 404883) (30014042)

SHORTLOIN PAIR 2 RIB (UNECE 404884) (30014043)

SHORTLOIN PAIR 3 RIB (UNECE 404885) (30014044)

SHOULDER RACK 2 RIB (UNECE 404732) (30014045)

SHOULDER RACK 3 RIB (UNECE 404731) (30014046)

SHOULDER RACK 4 RIB (UNECE 404732) (30014047)

SHOULDER RACK 5 RIB (UNECE 404733) (30014048)

SHOULDER RACK FRENCHED 2 RIB (UNECE 404736) (30014049)

SHOULDER RACK FRENCHED 3 RIB (UNECE 404737) (30014050)

SHOULDER RACK FRENCHED 4 RIB (UNECE 404738) (30014051)

SHOULDER RACK FRENCHED 5 RIB (UNECE 404739) (30014052)

SHOULDER RACK PAIR 4 RIB (UNECE 404762) (30014053)

SHOULDER RACK PAIR 5 RIB (UNECE 404727) (30014054)

SPARE RIBS 6 RIB (UNECE 405015) (30014055)

SPARE RIBS 7 RIB (UNECE 405016) (30014056)

SPARE RIBS 8 RIB (UNECE 405017) (30014057)

SPARE RIBS 9 RIB (UNECE 405018) (30014058)

SQUARE CUT SHOULDER 4 RIB (UNECE 404991) (30014059)

SQUARE CUT SHOULDER 5 RIB (UNECE 404990) (30014060)

SQUARE CUT SHOULDER 6 RIB (UNECE 404992) (30014061)

SQUARE CUT SHOULDER BONELESS 4 RIB (UNECE 405051) (30014062)

SQUARE CUT SHOULDER BONELESS 5 RIB (UNECE 405050) (30014063)

SQUARE CUT SHOULDER BONELESS 6 RIB (UNECE 405052) (30014064)

TELESCOPED CARCASS (UNECE 404505) (30014065)

TENDERLOIN (UNECE 405080) (30014066)

TENDERLOIN BUTT OFF (UNECE 405082) (30014067)

TRUNK (UNECE 4720) (30014068)

TRUNK CHUMP ON (UNECE 404720) (30014069)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005776:**

**Land Snail – Prepared/Processed**

**Definition**

Includes products from animals of the species Helix aspersa that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Excludes Land Snail – Unprepared/Unprocessed.

**If Shelled/Peeled (20000111)**

**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 or its contents have been shelled/peeled prior to being offered for sale.

**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)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005777:**

**Llama/Alpaca – Prepared/Processed**

**Definition**

Includes products from animals of the species Lama glama (Llama) or Vicugna pacos (Alpaca) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Llama/Alpaca – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

UTERUS (30015616)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**Llama/Alpaca Cut (20002685)**

**Attribute Values**

BLADE (UNECE 600121) (30014127)

BOLAR BLADE (UNECE 600122) (30014128)

BRISKET POINT (UNECE 600123) (30014129)

CARCASS (UNECE 600010) (30014130)

CHOP (UNECE 600081) (30014131)

CUBE ROLL (UNECE 600125) (30014132)

EYE OF RUMP (UNECE 600171) (30014133)

EYS ROUND (UNECE 600172) (30014134)

FOREQUARTER (UNECE 600020) (30014135)

INSIDE (UNECE 600173) (30014136)

KIDNEY (UNECE 600210) (30014137)

KNUCKLE (UNECE 600175) (30014138)

NECK (UNECE 600040) (30014139)

NECK CHOP (UNECE 600041) (30014140)

OUTSIDE (UNECE 600176) (30014141)

PALLET CHOP (UNECE 600051) (30014142)

RIBS (UNECE 600090) (30014143)

RUMP (TAIL OFF) (UNECE 600178) (30014144)

SHIN/SHANK (UNECE 600152) (30014145)

SIDE (UNECE 600011) (30014146)

STRIPLOIN (UNECE 600181) (30014147)

TENDERLOIN (UNECE 600182) (30014148)

THIN FLANK (UNECE 600131) (30014149)

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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005778:**

**Mixed Species Meat/Poultry:Alternative Meat – Prepared/Processed**

**Definition**

Includes products from two or more kind of animal that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Mixed Species Meat/Poultry – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

THYMUS (30015615)

TONGUE (30002465)

TRIPE (30002483)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

UTERUS (30015616)

WHOLE BIRD (30013630)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – POULTRY PART (30013632)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**Attribute Values**

NO (30002960)

UNIDENTIFIED (30002518)

YES (30002654)

**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**

ALTERNATIVE MEAT (30015748)

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 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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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**

ALTERNATIVE MEAT (30015748)

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**

ALTERNATIVE MEAT (30015748)

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)

**Brick 10006301:**

**Moose/Elk – Prepared/Processed**

**Definition**

Includes products from animals of the species Alces alces that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Deer – Prepared/Processed, Elk/Wapiti – Prepared/Processed, and Meat/PoultrySausages – Prepared/Processed.Excludes Moose/Elk –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006295:**

**Mutton – Prepared/Processed**

**Definition**

Includes products from mature animals of the genus Ovis that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Mutton –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

THYMUS (30015615)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

UTERUS (30015616)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**Lamb/Mutton Cut (20002683)**

**Attribute Definition**

The portion of the animal present in the product and the product's customary presentation as defined by a United Nations product identity standard or other recognized, public domain standards if no standard has yet been established for that product by the United Nations.

**Attribute Values**

ASSORTED CUTS BLOCK READY (UNECE 405036) (30013908)

BACKSTRAP OR BACKSTRIP LONG (UNECE 405101) (30013909)

BACKSTRAP OR BACKSTRIP SHORT (UNECE 405109) (30013910)

BLADE SHOULDER 4 RIB (UNECE 404776) (30013911)

BLADE SHOULDER 5 RIB (UNECE 404777) (30013912)

BLADE SHOULDER 6 RIB (UNECE 404778) (30013913)

BREAST AND FLAP (UNECE 405010) (30013914)

BREAST AND FLAP BONELESS (UNECE 405172) (30013915)

BUTT TENDERLOIN (UNECE 405081) (30013916)

CARCASS (UNECE 404500) (30013917)

CARCASS SIDE (UNECE 404510) (30013918)

CHUMP- SIRLOIN BONE IN (UNECE 404790) (30013919)

CHUMP- SIRLOIN BONELESS (UNECE 405130) (30013920)

EYE OF FOREQUARTER-NECK FILLET (UNECE 405152) (30013921)

EYE OF RACK (UNECE 405153) (30013922)

EYE OF SHORTLOIN (UNECE 405150) (30013923)

FLAP (UNECE 405011) (30013924)

FLAP BONELESS (UNECE 405173) (30013925)

FOREQUARTER 3 RIB (UNECE 404969) (30013926)

FOREQUARTER 4 RIB (UNECE 404971) (30013927)

FOREQUARTER 5 RIB (UNECE 404970) (30013928)

FOREQUARTER 6 RIB (UNECE 404972) (30013929)

FOREQUARTER BONELESS 4 RIB (UNECE 405045) (30013930)

FOREQUARTER BONELESS 5 RIB (UNECE 405046) (30013931)

FOREQUARTER BONELESS 6 RIB (UNECE 405047) (30013932)

FOREQUARTER PARTIALLY BONED 4 RIB (UNECE 404770) (30013933)

FOREQUARTER PARTIALLY BONED 5 RIB (UNECE 404771) (30013934)

FOREQUARTER PARTIALLY BONED 6 RIB (UNECE 404772) (30013935)

FORQUARTER PAIR 3 RIB (UNECE 404959) (30013936)

FORQUARTER PAIR 4 RIB (UNECE 404961) (30013937)

FORQUARTER PAIR 5 RIB (UNECE 404960) (30013938)

FORQUARTER PAIR 6 RIB (UNECE 404962) (30013939)

HINDQUARTER 6 RIB (UNECE 404786) (30013940)

HINDQUARTER 7 RIB (UNECE 404787) (30013941)

HINDQUARTER 8 RIB (UNECE 404788) (30013942)

HINDQUARTER 9 RIB (UNECE 404789) (30013943)

KNUCKLE SHOULDER 4 RIB (UNECE 404773) (30013944)

KNUCKLE SHOULDER 5 RIB (UNECE 404774) (30013945)

KNUCKLE SHOULDER 6 RIB (UNECE 404775) (30013946)

LEG CHUMP OFF (UNECE 404820) (30013947)

LEG CHUMP OFF SHANK OFF (UNECE 404830) (30013948)

LEG CHUMP OFF SHANK OFF AITHC BONE REMOVED (UNECE 404806) (30013949)

LEG CHUMP OFF SHANK OFF BONELESS (UNECE 405070) (30013950)

LEG CHUMP OFF SHANK ON AITCH BONE REMOVED (UNECE 404805) (30013951)

LEG CHUMP ON (UNECE 404800) (30013952)

LEG CHUMP ON BONELESS (UNECE 405060) (30013953)

LEG CHUMP ON SHANK OFF BONELESS (UNECE 405061) (30013954)

LEG CHUMP ON SHANK OFF (UNECE 404810) (30013955)

LEG CHUMP ON SHANK OFF AITHC BONE REMOVED (UNECE 404802) (30013956)

LEG CHUMP ON SHANK ON AITCH BONE REMOVED (UNECE 404801) (30013957)

LEG CUTS (UNECE 405065) (30013958)

LEG FILLET END (UNECE 404822) (30013959)

LEG FORESHANK (UNECE 405030) (30013960)

LEG HINDSHANK (UNECE 405031) (30013961)

LEG INSIDE (UNECE 405073) (30013962)

LEG INSIDE CAP OFF (UNECE 405077) (30013963)

LEG KNUCKLE TIP (UNECE 405072) (30013964)

LEG OUTSIDE (UNECE 405075) (30013965)

LEG PAIR (UNECE 404816) (30013966)

LEG PAIR AND LOIN SADDLE 0 RIB (UNECE 404901) (30013967)

LEG PAIR AND LOIN SADDLE 1 RIB (UNECE 404902) (30013968)

LEG PAIR AND LOIN SADDLE 2 RIB (UNECE 404903) (30013969)

LEG PAIR AND LOIN SADDLE 3 RIB (UNECE 404904) (30013970)

LEG PAIR AND LOIN SADDLE 4 RIB (UNECE 404905) (30013971)

LEG PAIR AND LOIN SADDLE 5 RIB (UNECE 404906) (30013972)

LEG PAIR AND LOIN SADDLE 6 RIB (UNECE 404907) (30013973)

LEG PAIR AND SADDLE 10 RIB (UNECE 404943) (30013974)

LEG PAIR AND SADDLE 11 RIB (UNECE 404944) (30013975)

LEG PAIR AND SADDLE 12 RIB (UNECE 404945) (30013976)

LEG PAIR AND SADDLE 13 RIB (UNECE 404946) (30013977)

LEG PAIR AND SADDLE 7 RIB (UNECE 404941) (30013978)

LEG PAIR AND SADDLE 8 RIB (UNECE 404940) (30013979)

LEG PAIR AND SADDLE 9 RIB (UNECE 404942) (30013980)

LEG SHANK BONE-EASY CARVE LEG (UNECE 404821) (30013981)

LEG SHANK END (UNECE 404823) (30013982)

LEG SILVERSIDE (UNECE 405071) (30013983)

LEG THICK FLANK (UNECE 405076) (30013984)

LOIN 6 RIB (UNECE 404859) (30013985)

LOIN 7 RIB (UNECE 404861) (30013986)

LOIN 8 RIB (UNECE 404860) (30013987)

LOIN 9 RIB (UNECE 404862) (30013988)

LOIN CHUMP ON 6 RIB (UNECE 404839) (30013989)

LOIN CHUMP ON 7 RIB (UNECE 404841) (30013990)

LOIN CHUMP ON 8 RIB (UNECE 404840) (30013991)

LOIN CHUMP ON 9 RIB (UNECE 404842) (30013992)

NECK (UNECE 405020) (30013993)

OUTSIDE SHOULDER BANJO CUT (UNECE 404995) (30013994)

OUTSIDE SHOULDER OYSTER CUT (UNECE 404980) (30013995)

OUTSIDE SHOULDER OYSTER CUT BONELESS (UNECE 405055) (30013996)

OUTSIDE SHOULDER PAIR (UNECE 404976) (30013997)

RACK 6 RIB (UNECE 404931) (30013998)

RACK 7 RIB (UNECE 404930) (30013999)

RACK 8 RIB (UNECE 404932) (30014000)

RACK 9 RIB (UNECE 404933) (30014001)

RACK CAP OFF 6 RIBS (UNECE 404746) (30014002)

RACK CAP OFF 7 RIBS (UNECE 404747) (30014003)

RACK CAP OFF 8 RIBS (UNECE 404748) (30014004)

RACK CAP OFF 9 RIBS (UNECE 404749) (30014005)

RACK CAP OFF FRENCHED 2 RIB (UNECE 404758) (30014006)

RACK CAP OFF FRENCHED 3 RIB (UNECE 404759) (30014007)

RACK CAP OFF FRENCHED 4 RIB (UNECE 404760) (30014008)

RACK CAP OFF FRENCHED 5 RIB (UNECE 404761) (30014009)

RACK CAP OFF FRENCHED 6 RIB (UNECE 404762) (30014010)

RACK CAP OFF FRENCHED 7 RIB (UNECE 404763) (30014011)

RACK CAP OFF FRENCHED 8 RIB (UNECE 404764) (30014012)

RACK CAP OFF FRENCHED 9 RIB (UNECE 404765) (30014013)

RACK CAP ON FRENCHED 2 RIB (UNECE 404750) (30014014)

RACK CAP ON FRENCHED 3 RIB (UNECE 404751) (30014015)

RACK CAP ON FRENCHED 4 RIB (UNECE 404752) (30014016)

RACK CAP ON FRENCHED 5 RIB (UNECE 404753) (30014017)

RACK CAP ON FRENCHED 6 RIB (UNECE 404754) (30014018)

RACK CAP ON FRENCHED 7 RIB (UNECE 404755) (30014019)

RACK CAP ON FRENCHED 8 RIB (UNECE 404756) (30014020)

RACK CAP ON FRENCHED 9 RIB (UNECE 404757) (30014021)

RACK SADDLE 6 RIB (UNECE 404926) (30014022)

RACK SADDLE 7 RIB (UNECE 404927) (30014023)

RACK SADDLE 8 RIB (UNECE 404928) (30014024)

RACK SADDLE 9 RIB (UNECE 404929) (30014025)

SADDLE 10 RIB (UNECE 404897) (30014026)

SADDLE 11 RIB (UNECE 404898) (30014027)

SADDLE 12 RIB (UNECE 404899) (30014028)

SADDLE 13 RIB (UNECE 404900) (30014029)

SADDLE 7 RIB (UNECE 404911) (30014030)

SADDLE 8 RIB (UNECE 404910) (30014031)

SADDLE 9 RIB (UNECE 404912) (30014032)

SHORLOIN 1 RIB (UNECE 404880) (30014033)

SHORTLOIN 0 RIB (UNECE 404881) (30014034)

SHORTLOIN 2 RIB (UNECE 404879) (30014035)

SHORTLOIN 3 RIB (UNECE 404878) (30014036)

SHORTLOIN CHUMP ON 0 RIB (UNECE 404873) (30014037)

SHORTLOIN CHUMP ON 1 RIB (UNECE 404874) (30014038)

SHORTLOIN CHUMP ON 2 RIB (UNECE 404875) (30014039)

SHORTLOIN CHUMP ON 3 RIB (UNECE 404876) (30014040)

SHORTLOIN PAIR 0 RIB (UNECE 404882) (30014041)

SHORTLOIN PAIR 1 RIB (UNECE 404883) (30014042)

SHORTLOIN PAIR 2 RIB (UNECE 404884) (30014043)

SHORTLOIN PAIR 3 RIB (UNECE 404885) (30014044)

SHOULDER RACK 2 RIB (UNECE 404732) (30014045)

SHOULDER RACK 3 RIB (UNECE 404731) (30014046)

SHOULDER RACK 4 RIB (UNECE 404732) (30014047)

SHOULDER RACK 5 RIB (UNECE 404733) (30014048)

SHOULDER RACK FRENCHED 2 RIB (UNECE 404736) (30014049)

SHOULDER RACK FRENCHED 3 RIB (UNECE 404737) (30014050)

SHOULDER RACK FRENCHED 4 RIB (UNECE 404738) (30014051)

SHOULDER RACK FRENCHED 5 RIB (UNECE 404739) (30014052)

SHOULDER RACK PAIR 4 RIB (UNECE 404762) (30014053)

SHOULDER RACK PAIR 5 RIB (UNECE 404727) (30014054)

SPARE RIBS 6 RIB (UNECE 405015) (30014055)

SPARE RIBS 7 RIB (UNECE 405016) (30014056)

SPARE RIBS 8 RIB (UNECE 405017) (30014057)

SPARE RIBS 9 RIB (UNECE 405018) (30014058)

SQUARE CUT SHOULDER 4 RIB (UNECE 404991) (30014059)

SQUARE CUT SHOULDER 5 RIB (UNECE 404990) (30014060)

SQUARE CUT SHOULDER 6 RIB (UNECE 404992) (30014061)

SQUARE CUT SHOULDER BONELESS 4 RIB (UNECE 405051) (30014062)

SQUARE CUT SHOULDER BONELESS 5 RIB (UNECE 405050) (30014063)

SQUARE CUT SHOULDER BONELESS 6 RIB (UNECE 405052) (30014064)

TELESCOPED CARCASS (UNECE 404505) (30014065)

TENDERLOIN (UNECE 405080) (30014066)

TENDERLOIN BUTT OFF (UNECE 405082) (30014067)

TRUNK (UNECE 4720) (30014068)

TRUNK CHUMP ON (UNECE 404720) (30014069)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005779:**

**Ostrich – Prepared/Processed**

**Definition**

Includes products from animals of the species Struthio camelus that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Ostrich – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

TENDONS (30013640)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005780:**

**Pheasant – Prepared/Processed**

**Definition**

Includes products from animals of the family Phasianidae and genera Phasianus or Chrysolophus (typically the Common Pheasant, Phasianus colchicus or the Golden pheasant Chrysolophus pictus) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Pheasant – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005781:**

**Pork – Prepared/Processed**

**Definition**

Includes products from animals of the domestic pig (Sus Scrofa Domesticus) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Pork – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

THYMUS (30015615)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Porcine Cut (20002686)**

**Attribute Definition**

The portion of the animal present in the product and the product's customary presentation as defined by a United Nations product identity standard or other recognized, public domain standards if no standard has yet been established for that product by the United Nations.

**Attribute Values**

BACK FAT (UNECE 307685) (30014150)

BACK RIBS (UNECE 304160) (30014151)

BELLY 10 RIBS (UNECE 304082) (30014152)

BELLY 11 RIBS (UNECE 304081) (30014153)

BELLY 12 RIBS (UNECE 304080) (30014154)

BELLY 13 RIBS (UNECE 304079) (30014155)

BELLY BONELESS (FROM 10 RIBS) (UNECE 304332) (30014156)

BELLY BONELESS (FROM 11 RIBS) (UNECE 304331) (30014157)

BELLY BONELESS (FROM 12 RIBS) (UNECE 304330) (30014158)

BELLY BONELESS (FROM 13 RIBS) (UNECE 304329) (30014159)

BELLY FLANK ON (UNECE 304333) (30014160)

BELLY RIBS (UNECE 304160) (30014161)

CARCAS SIDE BLOCK READY 4-WAY SPECIAL TRIM (UNECE 304004) (30014162)

CARCASS SIDE (UNECE 304001) (30014163)

CARCASS SIDE BLOCK READY 3-WAY (UNECE 304002) (30014164)

CARCASS SIDE BLOCK READY 3-WAY SPECIAL TRIM (UNECE 304003) (30014165)

COLLAR BUTT SPECIAL TRIM (UNECE 304240) (30014166)

EYE OF LOIN (UNECE 304361) (30014167)

EYE OF SHORTLOIN (UNECE 304360) (30014168)

FORE FEET-TROTTER (UNECE 304175) (30014169)

FOREQUARTER 1 RIB (UNECE 304005) (30014170)

FOREQUARTER 2 RIB (UNECE 304006) (30014171)

FOREQUARTER 3 RIB (UNECE 304007) (30014172)

FOREQUARTER 4 RIB (UNECE 304008) (30014173)

FULL CARCASS (UNECE 304000) (30014174)

FULL RIB PLATE (UNECE 304162) (30014175)

HIND FEET TROTTER (UNECE 304176) (30014176)

HINDQUARTER 8 RIBS (UNECE 3040010) (30014177)

HINDQUARTER 9 RIBS (UNECE 304009) (30014178)

HOCK LEG (UNECE 304172) (30014179)

HOCK SHOULDER (UNECE 304170) (30014180)

JOWL (UNECE 304350) (30014181)

LEG 3-WAY (UNECE 304311) (30014182)

LEG 4-WAY (UNECE 304312) (30014183)

LEG 5-WAY (UNECE 304313) (30014184)

LEG 6-WAY (UNECE 304314) (30014185)

LEG INSIDE (UNECE 304290) (30014186)

LEG KNUCKLE TIP (UNECE 304310) (30014187)

LEG LONG CUT BONELESS (UNECE 304200) (30014188)

LEG LONG CUT STYLE 1 (UNECE 304013) (30014189)

LEG LONG CUT STYLE 2 (UNECE 304014) (30014190)

LEG LONG CUT STYLE 3 (UNECE 304015) (30014191)

LEG OUTSIDE (UNECE 304300) (30014192)

LEG OUTSIDE EYE (UNECE 304301) (30014193)

LEG SHORT CUT STYLE 1 (UNECE 304016) (30014194)

LEG SHORT CUT STYLE 2 (UNECE 304017) (30014195)

LEG SHORT CUT STYLE 3 (UNECE 304018) (30014196)

LOIN BONELESS (FROM 10 RIBS) (UNECE 304343) (30014197)

LOIN BONELESS (FROM 11 RIBS) (UNECE 304342) (30014198)

LOIN BONELESS (FROM 12 RIBS) (UNECE 304341) (30014199)

LOIN BONELESS (FROM 13 RIBS) (UNECE 304340) (30014200)

LOIN CENTER CUT 10 RIBS (UNECE 304101) (30014201)

LOIN CENTER CUT 11 RIBS (UNECE 304100) (30014202)

LOIN CENTER CUT 12 RIBS (UNECE 304099) (30014203)

LOIN CENTRE CUT 13 RIBS (UNECE 304098) (30014204)

LOIN LONG 10 RIBS (UNECE 304107) (30014205)

LOIN LONG 11 RIBS (UNECE 304106) (30014206)

LOIN LONG 12 RIBS (UNECE 304105) (30014207)

LOIN LONG 13 RIBS (UNECE 304104) (30014208)

LOIN LONG 4-WAY (UNECE 304113) (30014209)

LOIN LONG BLADE REMOVED 10 RIBS (UNECE 304105) (30014210)

LOIN LONG BLADE REMOVED 11 RIBS (UNECE 304104) (30014211)

LOIN LONG BLADE REMOVED 12 RIBS (UNECE 304103) (30014212)

LOIN LONG BLADE REMOVED 13 RIBS (UNECE 304102) (30014213)

LOIN RIBLETS (UNECE 304159) (30014214)

MIDDLE 10 RIBS (UNECE 304072) (30014215)

MIDDLE 11 RIBS (UNECE 304071) (30014216)

MIDDLE 12 RIBS (UNECE 304070) (30014217)

MIDDLE 13 RIBS (UNECE 304069) (30014218)

MIDDLE BONELESS (FROM 10 RIBS) (UNECE 304322) (30014219)

MIDDLE BONELESS (FROM 11 RIBS) (UNECE 304321) (30014220)

MIDDLE BONELESS (FROM 12 RIBS) (UNECE 304320) (30014221)

MIDDLE BONELESS (FROM 13 RIBS) (UNECE 304319) (30014222)

ROASTING PIG FULL (UNECE 304011) (30014223)

ROASTING PIG SPLIT (UNECE 304012) (30014224)

SEMIBONELESS LOIN CENTER CUT 10 RIBS (UNECE 304105) (30014225)

SEMIBONELESS LOIN CENTER CUT 11 RIBS (UNECE 304104) (30014226)

SEMIBONELESS LOIN CENTER CUT 12 RIBS (UNECE 304103) (30014227)

SEMIBONELESS LOIN CENTER CUT 13 RIBS (UNECE 304102) (30014228)

SHOLDER TERES MAJOR (UNECE 304181) (30014229)

SHORT RIBS (UNECE 304164) (30014230)

SHOUDLER LOWER HALF (PICNIC) 2 RIBS (UNECE 304054) (30014231)

SHOUDLER UPPER HALF (BOSTON BUTT) 3 RIBS (UNECE 304060) (30014232)

SHOULDE-PICNI AND BELLY (UNECE 304335) (30014233)

SHOULDER CUSHION (UNECE 304183) (30014234)

SHOULDER FAT (UNECE 307680) (30014235)

SHOULDER INSIDE 1 RIB (UNECE 304046) (30014236)

SHOULDER INSIDE 2 RIBS (UNECE 304047) (30014237)

SHOULDER INSIDE 3 RIBS (UNECE 304048) (30014238)

SHOULDER INSIDE 4 RIBS (UNECE 304049) (30014239)

SHOULDER INSIDE BONLESS (UNECE 304241) (30014240)

SHOULDER LOWER HALD (PICNIC)1 RIB (UNECE 304055) (30014241)

SHOULDER LOWER HALF (PICNIC) 3 RIBS (UNECE 304053) (30014242)

SHOULDER LOWER HALF (PICNIC) 4 RIBS (UNECE 304052) (30014243)

SHOULDER LOWER HALF (PICNIC) 5 RIBS (UNECE 304051) (30014244)

SHOULDER LOWER HALF (PICNIC) 6 RIBS (UNECE 304050) (30014245)

SHOULDER OUTSIDE (UNECE 304044) (30014246)

SHOULDER OUTSIDE 3-WAY (UNECE 204045) (30014247)

SHOULDER PECTORALIS (UNECE 304180) (30014248)

SHOULDER RIBS 2 RIBS (UNECE 304167) (30014249)

SHOULDER RIBS 3 RIBS (UNECE 304166) (30014250)

SHOULDER RIBS 4 RIBS (UNECE 304165) (30014251)

SHOULDER SERRATUS VENTRALIS (UNECE 304182) (30014252)

SHOULDER SQUARE CUT 1 RIB (UNECE 304029) (30014253)

SHOULDER SQUARE CUT 2 RIBS (UNECE 304030) (30014254)

SHOULDER SQUARE CUT 3 RIBS (UNECE 304031) (30014255)

SHOULDER SQUARE CUT 4 RIBS (UNECE 304032) (30014256)

SHOULDER UPPER HALF (BOSTON BUTT) 1 RIB (UNECE 304062) (30014257)

SHOULDER UPPER HALF (BOSTON BUTT) 2 RIBS (UNECE 304061) (30014258)

SHOULDER UPPER HALF (BOSTON BUTT) 4 RIBS (UNECE 304059) (30014259)

SHOULDER UPPER HALF (BOSTON BUTT) BONELESS (UNECE 304245) (30014260)

SIRLOIN (RUMP) (UNECE 304130) (30014261)

SIRLOIN (RUMP) BONELESS (UNECE 304305) (30014262)

ST. LOUIS STYLE RIBS (UNECE 304164) (30014263)

TENDERLOIN (UNECE 304280) (30014264)

TRIMMINGS (UNECE 304470) (30014265)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Primary Additive (20002675)**

**Attribute Definition**

The primary non–meat ingredient added to the product.

**Attribute Values**

BATTER (30013604)

BREADING (30013605)

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)

**Brick 10006307:**

**Quail – Prepared/Processed**

**Definition**

Includes products from animals of the family Phasianidae and genera Coturnix, Anurophasis, Perdicula, or Ophrysia that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Excludes Quail –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10005782:**

**Rabbit – Prepared/Processed**

**Definition**

Includes products from small mammals in the family Leporidae that do not belong to the genus Lepus hat have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed and Hare.Excludes Rabbit –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

CARCASS (NON-POULTRY) (30013627)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006303:**

**Reindeer/Caribou – Prepared/Processed**

**Definition**

Includes products from animals of the species Rangifer tarandus that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Deer – Prepared/Processed, Moose/Elk – Prepared/Processed, Elk/Wapiti –Prepared/Processed, and Meat/Poultry Sausages – Prepared/Processed.Excludes Reindeer/Caribou – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006308:**

**Rhea – Prepared/Processed**

**Definition**

Includes products from animals of the genus Rhea that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Excludes Rhea – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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**

DICED/CUBE-SHAPED (30013644)

NATURAL CARCASS/PART/MUSCLE (30013646)

ROLLED (30002041)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

**Brick 10006393:**

**Roe Deer – Prepared/Processed**

**Definition**

Includes products from animals of the species Capreolus capreolus, also known as the European Roe Deer, Western Roe Deer, Chevreuil, or Roe Deer, that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.   
  
Specifically excludes Deer, Other than Roe Deer – Prepared/Processed, Elk/Wapiti – Prepared/Processed, Moose/Elk – Prepared/Processed, Reindeer/Caribou – Prepared/Processed and Meat/Poultry Sausages – Prepared/Processed.  
  
Excludes Roe Deer – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – POULTRY PART (30013632)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

**Brick 10006309:**

**Squab/Pigeon – Prepared/Processed**

**Definition**

Includes products from animals of the species Columba livia that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Excludes Squab/Pigeon – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

TAIL (30002397)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

**Brick 10005784:**

**Turkey – Prepared/Processed**

**Definition**

Includes products from animals of the species Meleagris gallopavo that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Turkey – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BLOOD (30005435)

BONE (30013626)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

GIBLET (30001114)

GIZZARD (30001123)

HEAD (30001246)

HEART (30002709)

HINDQUARTER (30013629)

KIDNEY (30015620)

LIVER (30001452)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TESTICLES (30002433)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE BIRD (30013630)

WHOLE MUSCLE – POULTRY PART (30013632)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Turkey Cut (20002687)**

**Attribute Definition**

The portion of the animal present in the product and the product's customary presentation as defined by a United Nations product identity standard or other recognized, public domain standards if no standard has yet been established for that product by the United Nations.

**Attribute Values**

2-PRODUCT COMBINATIONS (UNECE 714001) (30014266)

3-PRODUCT COMBINATIONS (UNECE 714002) (30014267)

4-PRODUCT COMBINATIONS (UNECE 714003) (30014268)

ABDOMINAL FAT (UNECE 712401) (30014269)

BACK HALF (UNECE 710401) (30014270)

BACK HALF WITHOUT TAIL (UNECE 710402) (30014271)

BODY SKIN (UNECE 712303) (30014272)

BONE-IN SPLIT BREAST WITH BACK AND RIBS (UNECE 710704) (30014273)

BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND BONELESS FIRST SECTION WING (UNECE 710703) (30014274)

BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND FIRST SECTION WING (UNECE 710702) (30014275)

BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND WING (UNECE 710701) (30014276)

BONE-IN SPLIT BREAST WITH BACK, WITHOUT RIBS (UNECE 710705) (30014277)

BONE-IN THIGH WITH BACK PORTION (UNECE 711102) (30014278)

BONE-IN WHOLE BREAST WITH BACK AND RIBS (UNECE 710604) (30014279)

BONE-IN WHOLE BREAST WITH BACK, RIBS AND WINGS / FRONT HALF (UNECE 710601) (30014280)

BONE-IN WHOLE BREAST WITH BACK, RIBS, AND BONELESS FIRST SECTION WING MEAT (UNECE 710603) (30014281)

BONE-IN WHOLE BREAST WITH BACK, RIBS, AND FIRST SECTION WING (UNECE 710602) (30014282)

BONE-IN WHOLE BREAST WITHOUT BACK OR RIBS, WITH TENDERLOINS (UNECE 70615) (30014283)

BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS (UNECE 710614) (30014286)

BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND BONELESS FIRST SECTION WING MEAT (UNECE 710613) (30014287)

BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND FIRST SECTION WINGS (UNECE 710612) (30014284)

BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND WINGS (UNECE 710611) (30014285)

BONELESS DRUMSTICK WITH TENDON PARTIALLY REMOVED (UNECE 711203) (30014288)

BONELESS DRUMSTICK WITH TENDON REMOVED (UNECE 711204) (30014289)

BONELESS SPLIT BREAST WITHOUT BACK OR RIBS, WITH TENDERLOIN (UNECE 710711) (30014290)

BONELESS SPLIT BREAST WITHOUT BACK, RIB MEAT, AND TENDERLOIN (UNECE 710712) (30014291)

BONELESS WHOLE BREAST WITHOUT BACK, RIBS, OR TENDERLOINS (UNECE 710616) (30014292)

BREAST SKIN (PATTERN) (UNECE 712304) (30014293)

BREAST SKIN (UNECE 712301) (30014294)

BREAST TRIMMINGS (UNECE 716002) (30014295)

BUTTERFLY-CUT GIZZARDS (UNECE 711902) (30014296)

DARK TRIMMINGS (UNECE 716004) (30014297)

DEFATTED PATTERN BREAST SKIN (UNECE 712305) (30014298)

DRUMSTICK (UNECE 711201) (30014299)

DRUMSTICK TRIMMINGS (UNECE 716006) (30014300)

FIRST AND SECOND SECTION WINGS (UNECE 711307) (30014301)

FIRST AND SECOND WING SECTION (UNECE 711302) (30014302)

HEARTS, CAP-OFF (UNECE 712101) (30014303)

HEARTS, CAP-ON (UNECE 712102) (30014304)

ILIUM MEAT (OYSTER) (UNECE 716012) (30014305)

INTESTINES (CHITTERLINGS) (UNECE 716015) (30014306)

LEG QUARTER (UNECE 710901) (30014307)

LEG QUARTER WITHOUT TAIL (UNECE 710902) (30014308)

LIVERS (UNECE 712001) (30014309)

NECK (UNECE 711601) (30014310)

NECK SKIN (UNECE 712306) (30014311)

PARTIALLY PROCESSED GIZZARDS (UNECE 711903) (30014312)

PROCESSED GIZZARDS (UNECE 711901) (30014313)

SCAPULA MEAT (UNECE 716011) (30014314)

SECOND AND THIRD WING SECTION (UNECE 711303) (30014315)

SECOND SECTION WING (UNECE 711305) (30014316)

TAILS (UNECE 711501) (30014317)

TENDERLOIN WITH TENDON (UNECE 710801) (30014318)

TENDERLOIN WITH TENDON CLIPPED (UNECE 710802) (30014319)

TENDONS (STRAPS) (UNECE 716021) (30014320)

TESTES (UNECE 712201) (30014321)

THIGH (UNECE 711101) (30014322)

THIGH / LEG SKIN (UNECE 712302) (30014323)

THIGH TRIMMINGS (UNECE 716005) (30014324)

THIRD SECTION WING (UNECE 711306) (30014325)

TRIMMED THIGH (UNECE 711103) (30014326)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHITE TURKEY TRIMMINGS (UNECE 716001) (30014327)

WHOLE BIRD (UNECE 710101) (30014328)

WHOLE BIRD WITHOUT GIBLETS (UNECE 710102) (30014329)

WHOLE LEG (UNECE 711001) (30014330)

WHOLE WING (UNECE 711301) (30014331)

WING DRUMMETTE (UNECE 711304) (30014332)

WING TRIMMINGS (UNECE 716003) (30014333)

**Brick 10005785:**

**Veal – Prepared/Processed**

**Definition**

Includes products from young animals of the genus Bos that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Veal – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

THYMUS (30015615)

TONGUE (30002465)

TRIPE (30002483)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006302:**

**Water Buffalo – Prepared/Processed**

**Definition**

Includes products from animals of the species Bubalusbubalis that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Bison/Buffalo – Prepared/Processed, Beefalo/Catalo – Prepared/Processed, Antelope– Prepared/Processed, and Meat/Poultry Sausages – Prepared/Processed.Excludes Water Buffalo – Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

HORN (30015609)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIPS (30006681)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

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)

**Brick 10006296:**

**Wild Boar – Prepared/Processed**

**Definition**

Includes products from animals of Wild boar (Sus scrofa) that have been subjected to one or more further manufacturing processes such as being cooked, dried, cured, ground, or reformed.  
  
Specifically excludes Meat/Poultry Sausages – Prepared/Processed.Excludes Wild Boar –Unprepared/Unprocessed.

**Anatomical Form (20002688)**

**Attribute Definition**

Describes the meat product in terms of whether it is the whole animal or part of the animal which has been cut such as the muscle, bone, organ, or fat.

**Attribute Values**

BELLY (30000316)

BLOOD (30005435)

BONE (30013626)

BRAIN (30015606)

CARCASS (NON-POULTRY) (30013627)

DIAPHRAGM (30005296)

ESOPHAGUS (30015607)

FAT (30013631)

FEET (30000974)

FOREQUARTER (30013628)

HEAD (30001246)

HEAD MEAT/CHEEK MEAT (30015608)

HEART (30002709)

HINDQUARTER (30013629)

INTESTINE (LARGE) (30015610)

INTESTINE (SMALL) (30015611)

KIDNEY (30015620)

LIVER (30001452)

LUNGS (30009315)

MIXED OFFAL (30015612)

MIXED PARTS FOR GROUNDING/MINCING (30013641)

NECK (30001673)

NOT APPLICABLE (30006766)

PANCREAS (30015613)

SKIN (30015614)

STOMACH (30002345)

TAIL (30002397)

TENDONS (30013640)

TESTICLES (30002433)

THYMUS (30015615)

TONGUE (30002465)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

WHOLE MUSCLE – NON POULTRY MEAT PART/PIECE (30013633)

WHOLE MUSCLE – PRIMAL (30013634)

WHOLE MUSCLE – RIB CUT (30013635)

WHOLE MUSCLE – ROAST CUT (30013636)

WHOLE MUSCLE – SLICE/CUTLET CUT (30013637)

WHOLE MUSCLE – STEAK/CHOP CUT (30013638)

WHOLE MUSCLE – SUB-PRIMAL (30013639)

**Boneless Claim (20000020)**

**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 the product makes a specific claim to contain no bones.

**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)

**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)

DICED/CUBE-SHAPED (30013644)

LINK (MEAT SHAPE) (30013652)

LOAF (30001454)

MEATBALL (30013645)

NATURAL CARCASS/PART/MUSCLE (30013646)

NATURAL MUSCLE – SPIRALLY SLICED (30013647)

NUGGETS (30013648)

PATTY (30013649)

PULLED (30013650)

ROLLED (30002041)

ROPE/RING (30013651)

SHREDDED (30002818)

SLAB (30002238)

STRIPS (30013653)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Mechanical Processing (20002678)**

**Attribute Definition**

Treatments, other than those involving heat, to tenderize the product, separate meat from non–meat, or alter the product size and appearance.

**Attribute Values**

CHOPPED AND FORMED (30013621)

GROUND/MINCED (30013623)

MECHANICAL TENDERIZATION (30013622)

MECHANICALLY SEPARATED (30013624)

NO MECHANICAL PROCESSING (30013625)

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)

SMOKED (30002249)

SMOKED/CURED (30013619)

UNCLASSIFIED (30002515)

UNIDENTIFIED (30002518)

**Porcine Cut (20002686)**

**Attribute Definition**

The portion of the animal present in the product and the product's customary presentation as defined by a United Nations product identity standard or other recognized, public domain standards if no standard has yet been established for that product by the United Nations.

**Attribute Values**

BACK FAT (UNECE 307685) (30014150)

BACK RIBS (UNECE 304160) (30014151)

BELLY 10 RIBS (UNECE 304082) (30014152)

BELLY 11 RIBS (UNECE 304081) (30014153)

BELLY 12 RIBS (UNECE 304080) (30014154)

BELLY 13 RIBS (UNECE 304079) (30014155)

BELLY BONELESS (FROM 10 RIBS) (UNECE 304332) (30014156)

BELLY BONELESS (FROM 11 RIBS) (UNECE 304331) (30014157)

BELLY BONELESS (FROM 12 RIBS) (UNECE 304330) (30014158)

BELLY BONELESS (FROM 13 RIBS) (UNECE 304329) (30014159)

BELLY FLANK ON (UNECE 304333) (30014160)

BELLY RIBS (UNECE 304160) (30014161)

CARCAS SIDE BLOCK READY 4-WAY SPECIAL TRIM (UNECE 304004) (30014162)

CARCASS SIDE (UNECE 304001) (30014163)

CARCASS SIDE BLOCK READY 3-WAY (UNECE 304002) (30014164)

CARCASS SIDE BLOCK READY 3-WAY SPECIAL TRIM (UNECE 304003) (30014165)

COLLAR BUTT SPECIAL TRIM (UNECE 304240) (30014166)

EYE OF LOIN (UNECE 304361) (30014167)

EYE OF SHORTLOIN (UNECE 304360) (30014168)

FORE FEET-TROTTER (UNECE 304175) (30014169)

FOREQUARTER 1 RIB (UNECE 304005) (30014170)

FOREQUARTER 2 RIB (UNECE 304006) (30014171)

FOREQUARTER 3 RIB (UNECE 304007) (30014172)

FOREQUARTER 4 RIB (UNECE 304008) (30014173)

FULL CARCASS (UNECE 304000) (30014174)

FULL RIB PLATE (UNECE 304162) (30014175)

HIND FEET TROTTER (UNECE 304176) (30014176)

HINDQUARTER 8 RIBS (UNECE 3040010) (30014177)

HINDQUARTER 9 RIBS (UNECE 304009) (30014178)

HOCK LEG (UNECE 304172) (30014179)

HOCK SHOULDER (UNECE 304170) (30014180)

JOWL (UNECE 304350) (30014181)

LEG 3-WAY (UNECE 304311) (30014182)

LEG 4-WAY (UNECE 304312) (30014183)

LEG 5-WAY (UNECE 304313) (30014184)

LEG 6-WAY (UNECE 304314) (30014185)

LEG INSIDE (UNECE 304290) (30014186)

LEG KNUCKLE TIP (UNECE 304310) (30014187)

LEG LONG CUT BONELESS (UNECE 304200) (30014188)

LEG LONG CUT STYLE 1 (UNECE 304013) (30014189)

LEG LONG CUT STYLE 2 (UNECE 304014) (30014190)

LEG LONG CUT STYLE 3 (UNECE 304015) (30014191)

LEG OUTSIDE (UNECE 304300) (30014192)

LEG OUTSIDE EYE (UNECE 304301) (30014193)

LEG SHORT CUT STYLE 1 (UNECE 304016) (30014194)

LEG SHORT CUT STYLE 2 (UNECE 304017) (30014195)

LEG SHORT CUT STYLE 3 (UNECE 304018) (30014196)

LOIN BONELESS (FROM 10 RIBS) (UNECE 304343) (30014197)

LOIN BONELESS (FROM 11 RIBS) (UNECE 304342) (30014198)

LOIN BONELESS (FROM 12 RIBS) (UNECE 304341) (30014199)

LOIN BONELESS (FROM 13 RIBS) (UNECE 304340) (30014200)

LOIN CENTER CUT 10 RIBS (UNECE 304101) (30014201)

LOIN CENTER CUT 11 RIBS (UNECE 304100) (30014202)

LOIN CENTER CUT 12 RIBS (UNECE 304099) (30014203)

LOIN CENTRE CUT 13 RIBS (UNECE 304098) (30014204)

LOIN LONG 10 RIBS (UNECE 304107) (30014205)

LOIN LONG 11 RIBS (UNECE 304106) (30014206)

LOIN LONG 12 RIBS (UNECE 304105) (30014207)

LOIN LONG 13 RIBS (UNECE 304104) (30014208)

LOIN LONG 4-WAY (UNECE 304113) (30014209)

LOIN LONG BLADE REMOVED 10 RIBS (UNECE 304105) (30014210)

LOIN LONG BLADE REMOVED 11 RIBS (UNECE 304104) (30014211)

LOIN LONG BLADE REMOVED 12 RIBS (UNECE 304103) (30014212)

LOIN LONG BLADE REMOVED 13 RIBS (UNECE 304102) (30014213)

LOIN RIBLETS (UNECE 304159) (30014214)

MIDDLE 10 RIBS (UNECE 304072) (30014215)

MIDDLE 11 RIBS (UNECE 304071) (30014216)

MIDDLE 12 RIBS (UNECE 304070) (30014217)

MIDDLE 13 RIBS (UNECE 304069) (30014218)

MIDDLE BONELESS (FROM 10 RIBS) (UNECE 304322) (30014219)

MIDDLE BONELESS (FROM 11 RIBS) (UNECE 304321) (30014220)

MIDDLE BONELESS (FROM 12 RIBS) (UNECE 304320) (30014221)

MIDDLE BONELESS (FROM 13 RIBS) (UNECE 304319) (30014222)

ROASTING PIG FULL (UNECE 304011) (30014223)

ROASTING PIG SPLIT (UNECE 304012) (30014224)

SEMIBONELESS LOIN CENTER CUT 10 RIBS (UNECE 304105) (30014225)

SEMIBONELESS LOIN CENTER CUT 11 RIBS (UNECE 304104) (30014226)

SEMIBONELESS LOIN CENTER CUT 12 RIBS (UNECE 304103) (30014227)

SEMIBONELESS LOIN CENTER CUT 13 RIBS (UNECE 304102) (30014228)

SHOLDER TERES MAJOR (UNECE 304181) (30014229)

SHORT RIBS (UNECE 304164) (30014230)

SHOUDLER LOWER HALF (PICNIC) 2 RIBS (UNECE 304054) (30014231)

SHOUDLER UPPER HALF (BOSTON BUTT) 3 RIBS (UNECE 304060) (30014232)

SHOULDE-PICNI AND BELLY (UNECE 304335) (30014233)

SHOULDER CUSHION (UNECE 304183) (30014234)

SHOULDER FAT (UNECE 307680) (30014235)

SHOULDER INSIDE 1 RIB (UNECE 304046) (30014236)

SHOULDER INSIDE 2 RIBS (UNECE 304047) (30014237)

SHOULDER INSIDE 3 RIBS (UNECE 304048) (30014238)

SHOULDER INSIDE 4 RIBS (UNECE 304049) (30014239)

SHOULDER INSIDE BONLESS (UNECE 304241) (30014240)

SHOULDER LOWER HALD (PICNIC)1 RIB (UNECE 304055) (30014241)

SHOULDER LOWER HALF (PICNIC) 3 RIBS (UNECE 304053) (30014242)

SHOULDER LOWER HALF (PICNIC) 4 RIBS (UNECE 304052) (30014243)

SHOULDER LOWER HALF (PICNIC) 5 RIBS (UNECE 304051) (30014244)

SHOULDER LOWER HALF (PICNIC) 6 RIBS (UNECE 304050) (30014245)

SHOULDER OUTSIDE (UNECE 304044) (30014246)

SHOULDER OUTSIDE 3-WAY (UNECE 204045) (30014247)

SHOULDER PECTORALIS (UNECE 304180) (30014248)

SHOULDER RIBS 2 RIBS (UNECE 304167) (30014249)

SHOULDER RIBS 3 RIBS (UNECE 304166) (30014250)

SHOULDER RIBS 4 RIBS (UNECE 304165) (30014251)

SHOULDER SERRATUS VENTRALIS (UNECE 304182) (30014252)

SHOULDER SQUARE CUT 1 RIB (UNECE 304029) (30014253)

SHOULDER SQUARE CUT 2 RIBS (UNECE 304030) (30014254)

SHOULDER SQUARE CUT 3 RIBS (UNECE 304031) (30014255)

SHOULDER SQUARE CUT 4 RIBS (UNECE 304032) (30014256)

SHOULDER UPPER HALF (BOSTON BUTT) 1 RIB (UNECE 304062) (30014257)

SHOULDER UPPER HALF (BOSTON BUTT) 2 RIBS (UNECE 304061) (30014258)

SHOULDER UPPER HALF (BOSTON BUTT) 4 RIBS (UNECE 304059) (30014259)

SHOULDER UPPER HALF (BOSTON BUTT) BONELESS (UNECE 304245) (30014260)

SIRLOIN (RUMP) (UNECE 304130) (30014261)

SIRLOIN (RUMP) BONELESS (UNECE 304305) (30014262)

ST. LOUIS STYLE RIBS (UNECE 304164) (30014263)

TENDERLOIN (UNECE 304280) (30014264)

TRIMMINGS (UNECE 304470) (30014265)

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)