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Meat and meat products — Basic terminology

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Foreword

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Meat and meat products — Basic terminology

1 Scope

This standard provides the terms and definitions of meat and meat products, which is suitable for the processing, trade and management in meat and meat products.

2 Normative references

The following documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

Code of Hygienic Practice for Meat, CAC/RCP 58-2005

UNECE standards for porcine carcass and cuts

Encyclopaedia of Meat Sciences (2nd edition). Academic Press, Diekeman, M. and Devine, C. (2014)

Seman, D.L., Boler, D.D., Carr, C.C., Diekeman, M.E., Owens, C.M., Keeton, J.T., Pringle, T.D., Sindelar, J.J., Woerner, D.R., de Mello, A.S., & Powell, T.H. (2018). Meat and Muscle Biology. AMSA Meat Science Lexicon, 2, 127-141

CFR 319.107 Bacon — Code of Federal Regulations

CFR 319.15 Miscellaneous beef products — Code of Federal Regulations

GB/T 19480-2009 Terminology of meat and meat products — China National Standard

Zhou, G., Luo, X., Xu X., Zhao, G., Liu, D., Ma, H., Hun, Y., Sun, J., Li, C., Huang, M., & Chen, T. (2008). The Classification of Chinese Meat Products. Meat Research, 10, 1-5. Chinese Article number: 1001-8123(2008)10-0003-03.

3 Terms and definitions of meat

For the purposes of this document, the following terms and definitions of meat and meat products apply.

3.1

Meat

Skeletal muscle and its associated tissues derived from animals used for food. Edible offal consisting of organs and non-skeletal muscle tissues are also considered meat.

3.2

Fresh meat

Meat that retains its original compositional properties, and has not been treated for the purpose of preservation by freezing, heating, canning, salting, smoking or drying other than through protective packaging.

3.3

Chilled meat

Fresh meat with an internal temperature maintained between 0°C and +4°C at any time following the post-mortem chilling process.

3.4

Hot boned meat

Fresh meat removed from the bones/skeleton in a pre-rigor state.

3.5

Frozen meat

Raw meat with an internal temperature maintained at lower than -18°C at any time after freezing.

3.6

Meat species

3.6.1

Pork

Edible meat tissues generated from domesticated pigs (*Sus scrofa domesticus*).

3.6.2

Beef

Edible meat tissues generated from domesticated cattle (*Bos indicus* and *Bos taurus*).

3.6.3

Lamb and mutton

Edible meat tissues generated from young and mature domesticated sheep (*Ovis aries*).

3.6.4

Goat meat

Edible meat tissues generated from domesticated goats (*Capra aegagrus hircus*).

3.6.5

Poultry meat

Edible meat tissues generated from domestic avian species that includes chickens, turkeys, geese, ducks, guinea, squab, ostrich, emu, rhea, quail and pheasant.

3.7

Carcass

The body of an animal after dressing.

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3.8

Cut

A piece of meat initially separated from the carcass of an animal, such as loin, breast, etc.

3.9

Mechanically separated meat

A paste-like or batter-like raw meat product made by removing edible soft tissue from the bones of livestock and poultry. The soft tissue is separated from the bone through the application of high pressure that forces it through a sieve.

3.10

Edible offal

The portion of the non-carcass components of an animal that is determined wholesome, and sold as food. Edible offal may include organs, blood, glands, feet, tongues, and poultry paws and giblets (e.g., neck, heart, liver, and gizzard).

3.11

Abnormal meat

Fresh meat that appears abnormal color and texture, mainly including PSE, DFD, or wooden breast.

3.11.1

Pale soft exudative meat/PSE meat

Fresh meat that appears pale, soft, and exudative, which typically occurs in pork.

3.12.2

Dark firm dry meat/DFD meat

Fresh meat that appears dark, firm and dry, which typically occurs in beef.

3.13.3**Woody breast**

Fresh chicken breast meat that exhibits abnormal tissue hardness and rigidity upon palpation.

4 Terms and definitions of meat products**4.1 Meat products**

Products that are processed with meat as main raw materials.

4.2 Sausage

A product that is prepared by mincing or cutting meat and fat, and mixing them with ingredients.

4.2.1 Fermented sausage

A sausage that is prepared by mincing or crushing meat and fat, mixing them with salt, cure agent, starter culture, spices, and stuffing the mixture into casings, which has stable microbial characteristics and typical fermented aroma.

4.2.2 Dry sausage

A fermented sausage that is naturally or artificially fermented, by reducing 25% to 50% of moisture of starting weight through drying or smoking.

4.2.3 Semi-dry sausage

A fermented sausage product that is naturally or artificially fermented by reducing 10% to 20% of moisture of starting weight through drying or smoking.

4.2.4 Smoked and cooked sausage

A meat product that can be salted, marinated, ground, chopped, and filled into casings, which is followed by cooking and smoking or the addition of smoke flavoring.

4.2.5 Fresh sausage

An uncooked meat product that is ground, chopped, mixed with ingredients and may or may not be filled into casings.

4.3 Dry-cured ham

A product that is prepared with whole porcine hindleg or foreleg (bone-in or bone-off) by long term curing, drying and fermentation.

4.4 Cured meat

A product that is made of chilled or frozen meat through curing and/or drying.

4.4.1 Dry-cured meat products

A product that is made of chilled or frozen meat through dry-curing and drying.

4.4.2 Lachang

A product that is made of chilled or frozen meat by cutting meat and fat into pieces of certain size, mixing them with ingredients, stuffing them into casings and drying.

4.4.3 Wet-cured meat

A product that is made of chilled or frozen meat through wet-curing.

4.4.4 Bacon

A product that is prepared by curing, smoking, and shaping or forming pork loins or belly meat.

4.5 Pickled and stewed meat products

A meat product that is immersed in a cure-based solution with or without spices followed by cooking, smoking or retorting, which can be prepared by livestock and poultry meat.

4.6 Smoked and roasted meat products

A meat product that is prepared by marinating meat with ingredients, roasting and baking by smoke-firing, open flame or others heating medium.

4.7 Dried meat products

A meat product that is prepared with lean meat by precooking, dicing (slicing or stripping), seasoning, cooking, soup concentrating and then drying.

4.7.1 Meat floss

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A dried silk-like meat product that is prepared with lean meat by cooking, dicing, drying and seasoning.

4.7.2 Jerky

A dried meat product that is prepared with lean meat by pre-cooking, pre-treatment (dicing, slicing or stripping), seasoning, cooking, soup concentrating and drying.

4.7.3 Dried meat crisp

A dried meat product that is prepared with lean meat by chopping, stripping, and baking.

4.8 Deep fried meat products

A product that is prepared by deep-frying sauced or flour-coated meat pieces or meat balls.

4.9 Prepared meat products

A product that is prepared by cutting, dicing or chopping meat into smaller pieces, mixing then with ingredients, packaging and then storing at 4°C or lower temperatures.

4.10 Canned meat products

A meat product that is prepared by pre-treating, canning, sealing and sterilization or pasteurization.