
Meat and meat products — Vocabulary

Viande et produits carnés — Vocabulaire

iTeh Standards
(<https://standards.iteh.ai>)
Document Preview

ISO 23722:2021

<https://standards.iteh.ai/catalog/standards/iso/659826c4-16e6-475f-a60a-d8d6b6b9986e/iso-23722-2021>



iTeh Standards
(<https://standards.iteh.ai>)
Document Preview

ISO 23722:2021

<https://standards.iteh.ai/catalog/standards/iso/659826c4-16e6-475f-a60a-d8d6b6b9986e/iso-23722-2021>



COPYRIGHT PROTECTED DOCUMENT

© ISO 2021

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents

	Page
Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1

iTeh Standards
(<https://standards.itih.ai>)
Document Preview

ISO 23722:2021

<https://standards.itih.ai/catalog/standards/iso/659826c4-16e6-475f-a60a-d8d6b6b9986e/iso-23722-2021>

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

<https://standards.iteh.ai/catalog/standards/iso/659826c4-16e6-475f-a60a-d8d6b6b9986e/iso-23722-2021>

Meat and meat products — Vocabulary

1 Scope

This document defines terms for meat and meat products.

It is applicable to the processing, trade and storage of meat and meat products.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

abnormal meat

fresh meat (3.22) that exhibits abnormality in colour and/or texture, such as *pale soft exudative (PSE) meat* (3.38), *dark firm dry (DFD) meat* (3.14) and *woody breast* (3.48)

3.2

bacon

product prepared from *pork* (3.40) loins or belly *meat* (3.33) by curing, and shaping or forming, and/or smoking

3.3

beef

edible *meat* (3.33) tissues derived from mature domesticated cattle

3.4

buffalo meat

edible *meat* (3.33) tissues derived from domesticated water buffalo

3.5

burger

product that consists of cooked patties of ground *meat* (3.33) by pan-frying, grilling or flame broiling

3.6

canned meat product

product prepared with *meat* (3.33) as the main raw material by pre-treating, canning, sealing and sterilization

3.7

carcass

body of an animal after dressing

3.8

chilled meat

fresh meat (3.22) with an internal temperature maintained at not less than $-1,5\text{ °C}$ or more than $+7\text{ °C}$ at any time following the post-mortem chilling process

3.9

cooked ham

product prepared with large pieces of *pork* (3.40) by cure-injection, tumbling, stuffing into casings or containers and cooking

3.10

cooked/smoked sausage

sausage (3.44) that is followed by cooking and/or smoking or the addition of smoke flavouring

3.11

cultured meat

muscle tissue generated in vitro by culturing and biomanufacturing of animal cells

3.12

cured meat

product prepared with *meat* (3.33) as the main raw material together with salt, and with or without other seasonings, preservatives, antioxidants, etc. through curing and/or drying

3.13

cut

piece of *meat* (3.33) separated from an animal *carcass* (3.7), with definite cuts following the style of fabrication for each species

3.14

dark firm dry meat

DFD meat

fresh meat (3.22) that appears abnormally dark, firm and dry

3.15

deep-frozen meat

raw *meat* (3.33) with an internal temperature maintained at not exceeding -18 °C at any time after freezing

3.16

dried meat product

product prepared with *meat* (3.33) as the main raw material by pre-cooking, dicing (slicing or stripping), seasoning, cooking, soup-concentrating and then drying, with a water activity of no more than 0,85

3.17

dry-cured ham

product prepared with whole porcine hindleg by dry application of a curing mixture with salt, and with or without other seasonings, preservatives, antioxidants, etc. to the surface of the *meat* (3.33) followed by stabilization/maturation

3.18

dry-cured meat product

product prepared with *meat* (3.33) as the main raw material through dry-curing and drying, but that does not include slow-cured dried meat, with a water activity of no more than 0,85

3.19

dry sausage

sausage (3.44) with 25 % to 50 % reduced moisture of the starting mass through drying or smoking

3.20

edible offal

portion of the non-*carcass* (3.7) components of an animal that is determined wholesome, and sold as food for human consumption

3.21

fermented sausage

sausage (3.44) with stable microbial characteristics and typical fermented aroma through fermentation