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## Meat and meat products — Vocabulary

*Viande et produits carnés — Vocabulaire*



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## Foreword

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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](http://www.iso.org/members.html).

# 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  $-1,5\text{ }^{\circ}\text{C}$  or more than  $+7\text{ }^{\circ}\text{C}$  at any time following the post-mortem chilling process