CEN

WORKSHOP

AGREEMENT

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Meat raw materials obtained by deboning - Assessment of the muscle fibre structure - Pork, poultry and rabbit

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Foreword

The production of this CWA (CEN Workshop Agreement) specifying “Meat raw material obtained by deboning – Assessment of the muscle fibre structure - Pork, poultry and rabbit” was formally accepted at the Workshop's kick-off meeting on 21st of January 2010.

The document has been developed through the collaboration of a number of contributing partners in this Workshop, representing the interest of food industry, professional organization, separator machine manufacturer (mention the different sectors represented in the WS, i.e, association, public authorities, industry, academics, etc...)

A list of the individuals and organizations which supported the technical consensus represented by the CEN Workshop Agreement is available to purchasers from the CEN-CENELEC Management Centre. These organizations were drawn from the following organisations:

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The final review/endorsement round for this CWA was started on 3rd of September 2010 and was successfully closed on the 3rd of October 2010. The final text of this CWA was submitted to CEN for publication on 2010-12-16

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Comments or suggestions from the users of the CEN Workshop Agreement are welcome and should be addressed to the CEN-CENELEC Management Centre.

Introduction

Technological progress, changes in market expectations and economic factors have prompted the emergence of a category of meat raw material defined in this document as meat raw material obtained by deboning.

New technologies can be used to retrieve meat left on the bones or poultry carcases while producing a raw material of a highly satisfactory quality. If the parameters are correctly controlled, these new mechanical processes can be used to produce meat made essentially of muscle with a relatively well preserved fibre structure.

This meat raw material, obtained by removal from bones and reduced into fragments without significantly modifying the internal muscle fibre structure, still presents the meat characteristics.

This raw material can be used as meat in processed meat products and meat preparations. It neither can be considered as minced meat nor to be part of the composition of minced meat as according to European Regulation (EC) No 853/2004 (annex I) [1] minced meat is defined as *"boned meat that has been minced into fragments and contains less than 1% salt."*

1 Scope

This document describes the specifications for meat raw material made with deboned meat and proposes a test method to measure their characteristics.

This document applies to meat raw material from poultry, pork and rabbit intended for further processing. It is designed to be used by professionals for Business to Business transactions.

The main requirements apply to the muscle fibre structure.

2 Normative references

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

NF V 04-417, *Meat and meat-based products — Preparation of a section for histological analysis- Paraffin technique*

3 Terms and definitions

For the purposes of this document, the European legislation terms and definitions apply as well as the following ones:

3.1
meat
skeletal muscles of mammalian and bird species recognized as fit for human consumption with naturally included or adherent tissue. The diaphragm and the masseters are part of the skeletal muscles, while the heart, tongue, the muscles of the head (other than the masseters), and with the exception of poultry, the muscles of the carpus, the tarsus and the tail are excluded

3.2
meat raw material
meat intended to be used for processed food

3.3
meat raw material obtained by deboning (mechanical deboning)
meat raw material that complies with the requirements of this document

3.4
muscle fibre structure
structure related to the tissue organisation of the muscle made of long cells, known as muscle fibre

3.5
destructuration
loss or modification of the muscle fibre structure

3.6
Meat Destructuration Indicator (MDI)
unit of measurement expressing the destructuration (as a %) of meat, as formulated in the bibliographic reference [3]

3.7
non-destructured fibres
muscle fibre where the structure appears to be unchanged when observed with a microscope [3]