
Meat and meat products — Vocabulary

Viande et produits carnés — Vocabulaire

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Foreword

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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).

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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.

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

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

3.22**fresh meat**

meat (3.33) that retains its original compositional and structural properties, and has not been subjected to heating, canning, salting or drying, etc.

3.23**fresh sausage**

uncured and uncooked *sausage* (3.44)

3.24**frozen meat**

raw *meat* (3.33) with an internal temperature maintained at not exceeding -12°C at any time after freezing

3.25**game meat**

edible *meat* (3.33) tissues derived from land animals and birds that are not conventionally domesticated

3.26**goat meat**

edible *meat* (3.33) tissues derived from domesticated goats

3.27**hamburger**

product that consists of cooked patties of ground *beef* (3.3) by pan-frying, grilling or flame broiling

3.28**horse meat**

edible *meat* (3.33) tissues derived from horses

3.29**hot boned meat**

fresh meat (3.22) removed from the bones/skeleton in a pre-rigor state

3.30**jerky**

product prepared with lean *meat* (3.33) by cutting into strips, dry-cured with salt, seasoned with spices and sugar, cooked and dried with or without smoking

3.31**lachang**

product prepared with *meat* (3.33) as the main raw material by cutting meat and fat into pieces of a certain size, mixing them with ingredients, stuffing them into casings and drying

3.32**lamb**

edible *meat* (3.33) tissues derived from young domesticated sheep

3.33**meat**

flesh of animals used as food

3.34**meat floss**

dried fibrous *meat product* (3.35) prepared with lean *meat* (3.33) by cooking, dicing, drying and seasoning

3.35

meat product

processed product resulting from the processing of *meat* (3.33) or from the further processing of such a processed product, so that the cut surface shows that the product no longer has the characteristics of *fresh meat* (3.22)

3.36

mechanically separated meat

MSM

product obtained by removing *meat* (3.33) from flesh-bearing bones after boning or from poultry *carcasses* (3.7) through mechanical means resulting in the loss or modification of the muscle fibre structure

3.37

mutton

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

3.38

pale soft exudative meat

PSE meat

fresh meat (3.22) that appears abnormally pale, soft and exudative

3.39

pickled and stewed meat product

product prepared by immersing *meat* (3.33) in a cure-based solution with or without spices followed by cooking

3.40

pork

edible *meat* (3.33) tissues derived from domesticated pigs

3.41

poultry meat

edible *meat* (3.33) tissues derived from domestic avian species including chicken, turkey, goose, duck, etc.

3.42

prepared meat product

product prepared by cutting, dicing or chopping *meat* (3.33) into smaller pieces, mixing with ingredients, packaging and then storing at 4 °C or lower temperatures

3.43

rabbit meat

edible *meat* (3.33) tissues derived from domesticated rabbits

3.44

sausage

product prepared with *meat* (3.33) as the main raw material that is salted, marinated, ground, chopped and filled into casings

3.45

semi-dry sausage

sausage (3.44) with 10 % to 20 % reduced moisture of the starting mass through drying or smoking

3.46

smoked and roasted meat product

product prepared by marinating *meat* (3.33) with ingredients, roasting and baking by smoke-firing, open flame or other heating media or methods