



The Global Language of Business

# GS1 Global Meat and Poultry Traceability Guideline Glossary

glossary only for meat and poultry relevant terms and  
definitions

*Release 1.0, Ratified, Nov 2015*

---



## Document Summary

Document Item	Current Value
Document Name	GS1 Global Meat and Poultry Traceability Guideline Glossary
Document Date	Nov 2015
Document Version	1.0
Document Issue	
Document Status	Ratified
Document Description	glossary only for meat and poultry relevant terms and definitions

## Contributors

Name	Organisation
Andrew Steele	GS1 Australia
Angela Schillings-Schmitz	GS1 Germany
Carolyn Lee	GS1 Global
Craig Alan Repec	GS1 Global
Denis O'Brien	GS1 Ireland
Des Bowler	INIT Media
Diana Carrillo	GS1 France
Diana Carrillo	GS1 France
Douglas Hill	GS1 Denmark
Erik Sogard	GS1 Denmark
Gary Hartley	GS1 New Zealand
Greg Rowe	GS1 Global
Isabelle Chatagnier	GS1 France
Jim Bracken	GS1 Global
John Hall	GS1 UK
Kurt Herregodts	GS1 Belgium Luxembourg
Mark Rance	anzcofoods
Michelle Southall	GS1 US
Mike Sadiwynk	GS1 Canada
Paul Lothian	Tyson Foods
Ralph Troeger	GS1 Germany
Roxanna Saravia	GS1 Argentina
Sabine Klaesser	GS1 Germany
Silverio Paixo	GS1 Portugal
Slobodan Romac	GS1 Croatia



## Log of Changes

Release	Date of Change	Changed By	Summary of Change
0.1	17 December 2014	Jim Bracken	Post for community review
0.1	10 March 2015	Des Bowler	Update based upon community review comments
1.0	Nov 2015	D.Buckley & Des Bowler	GS1 branding applied, formatting corrected and definition of SGTIN removed (as already referenced in GS1 General Specifications)

## Disclaimer

GS1<sup>®</sup>, under its IP Policy, seeks to avoid uncertainty regarding intellectual property claims by requiring the participants in the Work Group that developed this **GS1 Global Meat and Poultry Traceability Guideline Glossary** to agree to grant to GS1 members a royalty-free licence or a RAND licence to Necessary Claims, as that term is defined in the GS1 IP Policy. Furthermore, attention is drawn to the possibility that an implementation of one or more features of this Specification may be the subject of a patent or other intellectual property right that does not involve a Necessary Claim. Any such patent or other intellectual property right is not subject to the licencing obligations of GS1. Moreover, the agreement to grant licences provided under the GS1 IP Policy does not include IP rights and any claims of third parties who were not participants in the Work Group.

Accordingly, GS1 recommends that any organisation developing an implementation designed to be in conformance with this Specification should determine whether there are any patents that may encompass a specific implementation that the organisation is developing in compliance with the Specification and whether a licence under a patent or other intellectual property right is needed. Such a determination of a need for licencing should be made in view of the details of the specific system designed by the organisation in consultation with their own patent counsel.

THIS DOCUMENT IS PROVIDED "AS IS" WITH NO WARRANTIES WHATSOEVER, INCLUDING ANY WARRANTY OF MERCHANTABILITY, NONINFRINGEMENT, FITNESS FOR PARTICULAR PURPOSE, OR ANY WARRANTY OTHERWISE ARISING OUT OF THIS SPECIFICATION. GS1 disclaims all liability for any damages arising from use or misuse of this Standard, whether special, indirect, consequential, or compensatory damages, and including liability for infringement of any intellectual property rights, relating to use of information in or reliance upon this document.

GS1 retains the right to make changes to this document at any time, without notice. GS1 makes no warranty for the use of this document and assumes no responsibility for any errors which may appear in the document, nor does it make a commitment to update the information contained herein.

GS1 and the GS1 logo are registered trademarks of GS1 AISBL.

# 1 Glossary

For GS1 related terms and definitions, refer to the GS1 Glossary found at:

<http://www.gs1.org/glossary>

The glossary below only contains meat and poultry relevant terms and definitions:

Term	Definition	Also Known As
Carton	A trade level item made from cardboard or other disposable material. Outer food grade sealed container. This may include reusable containers such as plastic totes used for trade.	Case, Container; Box; Tote; Packet; Crate
Establishment Number	Regulatory authorities' applied codes to represent a registered location where meat and poultry is processed or stored. This applies to a "Processor" (slaughterhouse, deboning establishment or valuing adding establishment), "Cold storage" (importer or wholesaler) and retailer.	Plant Number; Establishment; EST
Grinding	The process of finely mincing or chopping meat to make ground or minced meat.	Mincing
Ground Beef Tube	Tubes of fresh or frozen ground (minced) beef in tube shaped vacuum sealed packaging.	Ground Beef Chubs
Ground Meat	Finely chopped meat put through a grinder or mincer. This is used to make sausages, rissoles, etc. Example: "Ground Beef".	Minced meat
Lot Control Date	A date reference used in accordance with the product type to assign a date value to lots of product for inventory management and as a general lot control reference. When referring to a date used for this purpose, this guide will use the term "Lot Control Date" as a general reference to the Sell-By Date, Use-By Date, Production Date, or Packaging Date that is used by the supplier for this purpose.	
Meat Off-cuts	Meat pieces and strips that are too small to sell and are used to make ground or minced meat.	Meat trimmings; Trim
Primary Producer	Grower of live animals for the purpose of meat production.	Livestock producer; Livestock supplier; Farm/farmer; Ranch/rancher; Feedlot
Processor	A place where animals are slaughtered, butchered, boned, ground, minced, processed and packaged for food. Refer to country/region/state regulatory definitions.	Abattoir; Slaughterhouse; Meat processing plant; Packing establishment; Meat Packer; Value adding establishment; Further processing establishment.
Shelf Stable Food	Food that has been processed so that it can be safely stored in a sealed container at room temperature for a usefully long shelf life. Various preservatives and packaging techniques are used to extend a food's shelf life.	Ambient Food (food that can be stored at ambient or room temperature)



Traceability	<p>National Regulatory authorities, industry associations and customers have various definitions for traceability. For food production, traceability is the structured process of being able to identify all source materials including country/region of production and some level of batch or unit unique identification. Traceability for food production also means the ability to track forward along the supply chain based on a batch or some unique identification.</p> <p>Traceability is the ability to track forward the movement through specified stage(s) of the extended supply chain and trace backward the history, application or location of that which is under consideration. (GS1 Global Traceability Standard, issue 2)</p>	Track forward; Trace back.
--------------	--	----------------------------