

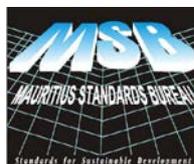
MAURITIAN
STANDARD

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**Meat and meat products —
Vocabulary**

ICS 67.120.10



**Mauritius Standards Bureau
Moka**

National foreword

This Mauritian Standard is identical with the International Standard **ISO 23722:2021**, *Meat and meat products — Vocabulary*. It was adopted by the Mauritius Standards Bureau on the recommendation of the **Food Products Standards Committee**. The standard was approved by the **Standards Council** on 31 March 2023 and notified in the Government Gazette on **21 April 2023***.

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PREVIEW

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.

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