



## List of reviewed standards

**Key to review category**

- A** Dates changed, but no other changes are made - the new version of the standard carries the same Id and a new version number
- B** Changes made, but the overall outcome remains the same - the new version of the standard carries the same Id and a new version number
- C** Major changes that necessitate the registration of a replacement standard with a new Id
- D** Standard will expire and not be replaced

Subfield Meat Processing  
Domain Meat Retailing

<b>Id</b>	<b>Title</b>	<b>Level</b>	<b>Credit</b>	<b>Review Category</b>
16103	Break and bone beef carcasses to produce meat cuts	4	25	B
16104	Cut and bone poultry carcasses to produce meat cuts	4	5	B
16105	Break and bone pork carcasses to produce meat cuts	4	14	B
16106	Break and bone sheep carcasses to produce meat cuts	4	14	B
16107	Produce trimmed, sliced, sawn, minced and rolled beef meat cuts, and tray them for display and sale	4	30	B
16108	Produce trimmed, sliced, minced and rolled poultry meat cuts, and tray them for display and sale	4	7	B
16109	Produce trimmed, sliced, sawn, minced and rolled pork meat cuts, and tray them for display and sale	4	15	B
16110	Produce trimmed, sliced, sawn, minced and rolled sheep meat cuts, and tray them for display and sale	4	15	B