

MEAT OF POULTRY (FRESH, FROZEN OR CHILLED)

PRODUCT CATEGORY CLASSIFICATION: UN CPC 2112, 2114, 2117

2010:13

VERSION 3.0.3

VALID UNITL: 2026-04-02



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1 INTRODUCTION

This document constitutes Product Category Rules (PCR) developed in the framework of the International EPD® System: a programme for type III environmental declarations¹ according to ISO 14025:2006. Environmental Product Declarations (EPD) are voluntary documents for a company or organisation to present transparent information about the life cycle environmental impact for their goods or services.

The rules for the overall administration and operation of the programme are the General Programme Instructions, publicly available at www.environdec.com. A PCR complements the General Programme Instructions and the standards by providing specific rules, requirements and guidelines for developing an EPD for one or more specific product categories (see Figure 1). A PCR should enable different practitioners using the PCR to generate consistent results when assessing products of the same product category.

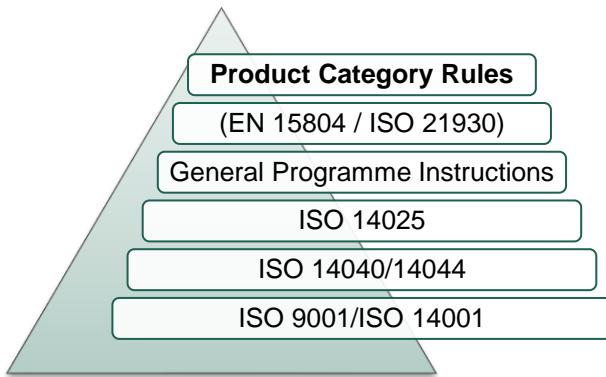


Figure 1 Illustration PCR in relation to the hierarchy of standards and other documents.

Within the present PCR, the following terminology is adopted:

- The term "shall" is used to indicate what is obligatory.
- The term "should" is used to indicate a recommendation, rather than a requirement.
- The term "may" or "can" is used to indicate an option that is permissible

For the definition of terms used in the document, see the normative standards.

A PCR is valid for a pre-determined period of time to ensure that it is updated at regular intervals. The latest version of the PCR is available via www.environdec.com. Stakeholder feedback on PCRs is very much encouraged. Any comments on this PCR document may be given via the PCR Forum at www.environdec.com or sent directly to the PCR moderator during its development or during the period of validity.

Any references to this document should include the PCR registration number, name and version.

The programme operator maintains the copyright of the document to ensure that it is possible to publish, update when necessary, and available to all organisations to develop and register EPDs. Stakeholders participating in PCR development should be acknowledged in the final document and on the website.

¹ Type III environmental declarations in the International EPD® System are referred to as EPD, Environmental Product Declarations.

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2 GENERAL INFORMATION

2.1 ADMINISTRATIVE INFORMATION

Name:	Meat of poultry (fresh, chilled or frozen)
Registration number and version:	2010:13, version 3.0.3
Programme:	 The International EPD® System
Programme operator:	EPD International AB, Box 210 60, SE-100 31 Stockholm, Sweden. Website: www.environdec.com E-mail: info@.environdec.com
PCR moderator:	Sonia Pignatelli, Life Cycle Engineering, Italy, pignatelli@studiolce.it
PCR Committee:	Life Cycle Engineering, Italy Unaitalia, Italy (Italian Association of Poultry and Eggs Producers)
Date of publication and last revision:	2025-04-02 (version 3.0.3). A version history is available in Section 8.
Valid until:	2026-04-02
Schedule for renewal:	<p>A PCR is valid for a pre-determined period of time to ensure that it is updated at regular intervals. When the PCR is about to expire the PCR moderator shall initiate a discussion with the Secretariat how to proceed with updating the document and renewing its validity.</p> <p>A PCR document may be revised during its period of validity provided significant and well-justified proposals for changes or amendments are presented. See www.environdec.com for up-to-date information and the latest version.</p>
Standards conformance:	<ul style="list-style-type: none"> ▪ General Programme Instructions of the International EPD® System, version 3.01, based on ISO 14025 and ISO 14040/14044 ▪ PCR Basic Module, CPC Division 21 Meat, fish, fruit, vegetables, oil and fats, version 3.02
PCR language(s):	This PCR was developed and is available in English. In case of translated versions, the English version takes precedence in case of any discrepancies.

2.2 SCOPE OF PCR

2.2.1 PRODUCT CATEGORY DEFINITION AND DESCRIPTION

This document provides Product Category Rules (PCR) for the assessment of the environmental performance of Meat of poultry (fresh, chilled or frozen) and the declaration of this performance by an EPD. The product category corresponds to *UN CPC 2112 - Meat of poultry, fresh or chilled* (and its Subclasses) and *Class 2114 – Meat of poultry, frozen* (and its Subclasses)

This PCR covers all products under the CPC classes 2112 and 2114 as well as its underlying classes and subclasses. Its position in the UN CPC hierarchy is:

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- Division: 21 - Meat, fish, fruit, vegetables, oils and fats
 - Group: 211 – Meat and meat products
 - Class 2112 - Meat of poultry, fresh or chilled (and its Subclasses)
 - Class 2114 – Meat of poultry, frozen (and its Subclasses)
 - Class 2117 – Other meat and edible offal, fresh, chilled or frozen

More information is available on https://unstats.un.org/unsd/classifications/Econ/Download/In%20Text/CPCprov_english.pdf.

All kind of poultry meat (fresh, chilled or frozen) are included in this product group, as defined by UN CPC 2112 and 2114, but not limited to:

- Chicken
- Duck
- Emu
- Geese
- Ostrich
- Turkey
- Guinea fowl
- Pheasant

For the purposes of this document, the terms "meat" refers to the poultry animal flesh that is used as food. The product group and UN CPC code (CPC 2112, 2114 and 2117) shall be specified in the EPD. CPC 2117 shall be only used to identify emu, ostrich and pheasant meat, since they are not covered by any of the other listed codes.

The following related UN CPC codes are not included in the scope of this PCR:

- 2111 - Meat of mammals, fresh or chilled
- 2113 - Meat of mammals, frozen
- 2115 - Edible offal of mammals, fresh, chilled or frozen
- 2116 - Edible offal of poultry, fresh, chilled or frozen
- 2118 - Preserves and preparations of meat, meat offal or blood
- 2119 - Flours, meals and pellets of meat or meat offal, inedible; greaves

2.2.2 GEOGRAPHICAL REGION

This PCR is applicable to be used globally.

2.2.3 EPD VALIDITY

An EPD based on this PCR shall be valid from its registration and publication at www.environdec.com and for a five year period starting from the date of the verification report ("approval date"), or until the EPD has been de-registered from the International EPD® System.

An EPD shall be updated and re-verified during its validity if changes in technology or other circumstances have led to:

- an increase of 10% or more of any of the indicators listed in Section 5.4.5.1,
- errors in the declared information, or
- significant changes to the declared product information, content declaration, or additional environmental information.

If such changes have occurred, but the EPD is not updated, the EPD owner shall contact the Secretariat to de-register the EPD.

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3 PCR REVIEW AND BACKGROUND INFORMATION

This PCR was developed in accordance with the process described in the General Programme Instructions of the International EPD® System, including PCR review and open consultation.

3.1 PCR REVIEW

3.1.1 VERSION 1.0

Version 1.0 of the PCR was reviewed by the Technical Committee of the International EPD System.

3.1.2 VERSION 2.0

Version 2.0 of the PCR was reviewed by the Technical Committee of the International EPD System. Chair of the PCR review was Adriana del Borghi.

3.1.3 VERSION 3.0

PCR review panel:	The Technical Committee of the International EPD® System. A full list of members available on www.environdec.com . The review panel may be contacted via info@.environdec.com .
	Members of the Technical Committee were requested to state any potential conflict of interest with the PCR moderator or PCR committee. One member, Paolo Borla, was therefore excused from the review.
Chair of the PCR review:	Filippo Sessa
Review dates:	2020-07-01 until 2020-07-31

3.2 OPEN CONSULTATION

3.2.1 VERSION 1.0

This PCR was available for open consultation from 2010-02-18 until 2010-03-22.

3.2.2 VERSION 2.0

This PCR was available for open consultation from 2015-01-30 until 2015-03-30.

3.2.3 VERSION 3.0

This PCR was available for open consultation from 2019-12-13 until 2020-02-21, during which any stakeholder was able to provide comments by posting on the PCR forum on www.environdec.com or by contacting the PCR moderator.

Stakeholders were invited via e-mail or other means to take part in the open consultation, and were encouraged to forward the invitation to other relevant stakeholders. The following stakeholders provided comments during the open consultation, and agreed to be listed as contributors to the PCR and at www.environdec.com:

- AVEC, Europe (European Association of Poultry Processors and Poultry Trade)
- Fileni, Itali (Italian poultry producer)
- Aia, Italy (Italian poultry producer)
- Amadori, Italy (Italian poultry producer)

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3.3 EXISTING PCRS FOR THE PRODUCT CATEGORY

As part of the development of this PCR, existing PCRs were considered in order to avoid overlaps in scope. The existence of such documents was checked in the public PCR listings of the following programmes based on ISO 14025 or similar (such as the International EPD® System, www.environdec.com). No existing PCRs with overlapping scope were identified.

3.4 REASONING FOR DEVELOPMENT OF PCR

This PCR was developed in order to enable publication of Environmental Product Declarations (EPD) for this product category based on ISO 14025, ISO 14040/14044 and other relevant standards to be used in different applications and target audiences, as well as for the quantification of Carbon footprint of product according to ISO 14067.

3.5 UNDERLYING STUDIES

The methodological choices made during the development of this PCR (functional unit, system boundary, allocation methods, impact categories, data quality rules, etc.) in this PCR were primarily based on the following underlying studies:

- FAO. 2016. Greenhouse gas emissions and fossil energy use from poultry supply chains: Guidelines for assessment. Livestock Environmental Assessment and Performance Partnership. FAO, Rome, Italy.
- Kalhor T., et al, 2016. Environmental impact assessment of chicken meat production using life cycle assessment, Inf. Proc. in Agriculture 3 (4), 262-271
- Leinonen, I. 2013. Comparing the environmental impacts of alternative protein crops in poultry diets: The consequences of uncertainty, Agricultural Systems 121, 33–42
- Murawska, 2013. Age-related changes in the percentage content of edible and nonedible components in turkeys, Poultry Science 92 :255–264 <http://dx.doi.org/10.3382/ps.2012-02611>
- PCR CPC 2310 2011:15 Hen eggs in shell, fresh (Version 3.11)
- PCR 2012:11 Meat of mammals, fresh, chilled or frozen (Version 3.11)
- ISO 14067:2018; Greenhouse gases - Carbon footprint of products - Requirements and guidelines for quantification

Full references to the underlying studies are also given in Section 7.

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4 GOAL AND SCOPE, LIFE CYCLE INVENTORY AND LIFE CYCLE IMPACT ASSESSMENT

The goal of this section is to provide specific rules, requirements and guidelines for developing an EPD for the product category as defined in Section 2.2.1.

4.1 FUNCTIONAL UNIT

The functional unit shall be defined as 1 kg of product (fresh, chilled or frozen meat and, possibly, other ingredients), including its packaging. The weight of packaging is not included in the weight of the functional unit but in scope of the analysis. The reference flow in the Life Cycle Assessment shall be defined at the customer gate, at the shelf of the retailer or at the marketplace.

If the product includes other ingredients than meat (e.g. water, salt, aroma, spices, etc.), they should be declared in the EPD and they shall not exceed 5% of the total weight of the product. For poultry meat products with other ingredients exceeding 5% of the weight of the product, PCR 2016:05 (Preserves and preparations of meat) of the International EPD® System may be used instead.

It shall be declared in the EPD which anatomic part of the animal the meat corresponds to. The carcass yield and the deboning yield considered for the production of edible meat shall also be declared.

The functional unit shall be stated in the EPD. The environmental impact shall be given per functional unit. A description of the function of the product should be included in the EPD, if relevant.

4.2 REFERENCE SERVICE LIFE (RSL)

Not applicable for this product category.

4.3 SYSTEM BOUNDARY

The International EPD® System uses an approach where all attributional processes from "cradle to grave" should be included using the principle of "limited loss of information at the final product". This is especially important in the case of business-to-consumer communication.

The scope of this PCR and EPDs based on it is cradle-to-grave.

4.3.1 LIFE CYCLE STAGES

For the purpose of different data quality rules and for the presentation of results, the life cycle of products is divided into three different life cycle stages:

- Upstream processes (from cradle-to-gate)
- Core processes (from gate-to-gate)
- Downstream processes (from gate-to-grave)

In the EPD, the environmental performance associated with each of the three life-cycle stages above shall be reported separately. The processes included in the scope of the PCR and belonging to each life cycle stage are described in Sections 4.3.1.1–4.3.1.3.

4.3.1.1 Upstream processes

The following attributional processes are part of the product system and classified as upstream processes:

- Feed cultivation. This phase includes e.g. air and water emissions and emissions from energy wares used in the agriculture as well as emissions related to fertilization activities (i.e. N₂O and NH₃);
- Production of fertilizers used in the agriculture
- Feed product preparation

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- Poultry rearing including farm (i.e. energy and water consumption, waste production) and manure management. At farm level, the manure/slurry management represents a key issue that shall be deeply analysed in order to evaluate the environmental impact of meat production system. It is usually associated with the emission of greenhouse gases, with particular regard to methane (CH_4) and nitrous oxide (N_2O). If specific data are not available, emissions could be evaluated considering the methodology reported in the IPCC Guidelines for National Greenhouse Gas Inventories². The Guidelines provides guidance on estimating the quantities of greenhouse gases which are emitted in function of the specific manure management system.
- Production processes of energy wares used in agriculture, at the farm, and in manufacturing
- Production of possible auxiliary products used in farms such as detergents for cleaning, etc.
- Production of other ingredients as spices, additives used in the product
- Production of auxiliary products used such as detergents for cleaning, etc.
- Impacts due to the production of electricity and fuels used in the upstream module
- Manufacturing of primary and secondary packaging (tertiary packaging shall be considered as well, if relevant).

Upstream processes not listed may also be included. All elementary flows at resource extraction shall be included, except for the flows that fall under the general cut-off rule in Section 4.5.

Any exclusion of life cycle stages and unit processes shall be justified.

4.3.1.2. Core processes

The following attributional processes are part of the product system and classified as core processes:

- External transportation of poultry to the core processes
- Preparation of the final product (e.g. slaughter activities, poultry meat processing filling and packaging of the final product)
- Rendering processes for inedible products (only if it happens within the slaughterhouse)
- Maintenance (e.g. of the machines) if relevant (e.g. more frequent than every three years)
- Waste treatment of waste generated during manufacturing
- Impacts due to the production of electricity and fuels used in the core module
- Cold or frozen storage

Manufacturing processes not listed may also be included. The production of the raw materials used for production of all product parts shall be included. A minimum of 99% of the total weight of the declared product including packaging shall be included.

The technical system shall not include:

- Manufacturing of production equipment, buildings and other capital goods.
- Business travel of personnel.
- Travel to and from work by personnel.
- Research and development activities.

Any exclusion of life cycle stages and unit processes shall be justified.

4.3.1.3. Downstream processes

The following attributional processes are part of the product system and classified as downstream processes:

- Refrigerated transportation from production plant to an average retailer/distribution platform (e.g. an average platform can be considered, the hypothesis shall be presented in the declaration)
- Customer or consumer use of the product

² The latest available guidelines are: IPCC 2019 Refinement to the 2006 IPCC Guidelines for National Greenhouse Gas Inventories; Chapter 10 and Chapter 11, please refer to Section 7 for full reference and website

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- End-of-life processes of any wasted part of the product ((e.g. fat, skin, ...), if applicable³
- End-of-life processes of packaging waste

The use of the product by the consumer shall be included within the downstream process. However, the use of the product is highly dependent on the consumer itself in terms of habits, cooking way and geography, thus it is suggested to make an evaluation of environmental impacts related to cooking phase and include them as additional information.

Any exclusion of life cycle stages and unit processes shall be justified.

4.3.2 OTHER BOUNDARY SETTING

4.3.2.1. Boundary towards nature

Boundaries to nature are defined as where flows of material and energy resources leaves and enters the technical system, i.e. the part of the environment that is made or modified by humans. Emissions to air, water and soil cross the system boundary when they are emitted from the product system.

4.3.2.2. Boundaries in the life cycle

See Section 4.3.1. The EPD may present the information divided into additional sub-divisions.

4.3.2.3. Boundaries towards other technical systems

See Section 4.6.2.

4.4 SYSTEM DIAGRAM

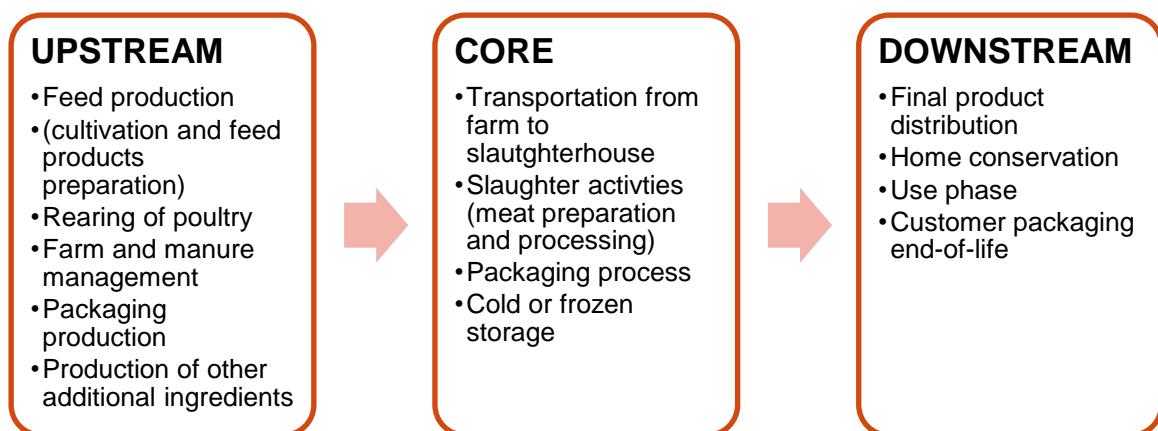


Figure 2 System diagram illustrating the processes that are included in the product system, divided into upstream, core and downstream processes.

4.5 CUT-OFF RULES

Data for elementary flows to and from the product system contributing to a minimum of 99% of the declared environmental impacts shall be included (not including processes that are explicitly outside the system boundary as described in Section 4.3).

³ If any part of the product is potentially thrown away, for that parts the average end-of-life scenario for waste food should be taken into account, compliant with regulations in the relevant geographical area

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The check for cut-off rules in a satisfactory way is through the combination of expert judgment based on experience of similar product systems and a sensitivity analysis in which it is possible to understand how the un-investigated input or output could affect the final results.

4.6 ALLOCATION RULES

4.6.1 CO-PRODUCT ALLOCATION

The following step-wise procedure shall be applied for multifunctional products and multiproduct processes:

- Allocation shall be avoided, if possible, by dividing the unit process into two or more sub-processes and collecting the environmental data related to these sub-processes.
- If allocation cannot be avoided, the inputs and outputs of the system shall be partitioned between its different products or functions in a way that reflects the underlying physical relationships between them; i.e. they should reflect the way in which the inputs and outputs are changed by quantitative changes in the products or functions delivered by the system.
- Where physical relationships alone cannot be established or used as the basis for allocation (or they are too time consuming), Table 1 shall be consulted for key processes. For processes not listed the most suitable allocation procedure shall be used and documented.

PROCESS	MAIN PRODUCT AND CO-PRODUCTS	ALLOCATION INSTRUCTION
Farming	Poultry rearing and manure	<p>Physical (mass) allocation shall be used since poultry farms are usually related to one species each (e.g. broilers).</p> <p>All the burdens and activities shall be allocated to the reared animals (e.g. water and energy consumption, feed, etc.); specific emissions related to manure management shall be also allocated to the poultry under study and evaluated following FAO-UNEP methodology⁴ (IPCC guidelines⁵).</p> <p>Any deviation (e.g. use of specific emission factors coming from national accounting) shall be declared and specified in the EDP document and described in the LCA report.</p> <p>Whether the litter/manure is a co-product, residual or waste shall be determined on the basis of revenue generation for the operation.</p> <p>Co-product: if manure is a valuable output of the farm (e.g. it is sold) constituting more than 70% of the farm revenue, manure production cannot be separated from the system of animal production, then the full supply chain emissions to the farm gate shall be shared by all the co-products, using biophysical reasoning.</p> <p>Residual: the system is cut-off at the boundary and no burden is carried to downstream use of the litter.</p> <p>Waste: emissions from subsequent activities are assigned to the main co-products.</p>
Meat processing (slaughtering process)	Edible poultry meat and inedible products	<p>Allocation between different poultry products and co-products (both edible and inedible) shall be based on physical (mass) allocation.</p> <p>If any rendering processes for treating edible/inedible products happens within the slaughterhouse, it should be considered and its impact should be allocated (using mass allocation) to rendered products only.</p>

⁴ FAO. 2016. *Greenhouse gas emissions and fossil energy use from poultry supply chains: Guidelines for assessment*. Livestock Environmental Assessment and Performance Partnership. FAO, Rome, Italy.

⁵ IPCC 2019 Refinement to the 2006 IPCC Guidelines for National Greenhouse Gas Inventories; Chapter 10 and Chapter 11 (2006 version updated)

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Table 1 Allocation procedure for key processes in the product system, if steps 1 and 2 are not possible.

In every production process it is important to have a point of reference to improve plant processing performances: the reference benchmark should be stable and should not change as a function of time, either circumstantial market events (e.g. avian influenza). For this reason, mass allocation has been selected since economic allocation doesn't represent a stable benchmark to be used.

Mass allocation better allows to have a benchmark to quantify how the sector has been really performing and how much it has improved compared to another (previous) period (i.e. in poultry slaughterhouses ten years ago it was not possible to produce mechanically separated meat, now it is: with this equipment, the share of edible part for human consumption has been increased and it is therefore much more performant than years before).

Since for poultry meat processing physical allocation is mandated, the impact for each meat product and co-product that exit the slaughterhouse shall be evaluated considering the annual quantity exiting the process as well as the whole mass balance.

In commercial processing of poultry, edible products have different functions and markets than the remaining co-products, not edible by humans. If any rendering treatment happens within the slaughterhouse, it should be considered. Rendering is a process that convert industry by-products into usable materials (e.g. blood, bone and feather meals that all serve as a protein source) contributing to sustainability and circular economy by ensuring that animal products are reused and, where safe re-enter, the supply chain as feed, fuel and fertilisers.

There are two kind of rendering products: inedible and edible rendered products.

The former (inedible by-products) represents slaughtered animal by-products and fallen stock that died on farm and it falls into three categories (category I (high risk), II and III). Rendering uses heat and pressure to sterilise and stabilise animal material. Sterilisation kills harmful microorganisms thus eliminating disease risk. Stabilising prevents any further decomposition of by-products and makes them suitable for storage and reprocessing for other uses. From the process two main products are produced, fat (known as tallow) and protein.

The latter (edible by-products) are instead taken from the carcasses of animals in the abattoir but kept separate from other lower quality category three material. Premium grade fat is cut from the abdominal cavity and under the skin; it is then purified filtered and refined to produce high grade oils and fats.

A brief description of the production process is required, it shall be documented in the LCA Report and available during EPD verification, along with a description of sources and main hypotheses done for the calculation. **It is highly recommended to use primary industry data**, specific for the analysed system, **to evaluate mass allocation factors**: if this is not feasible, general default values are reported in

SLAUGHTER edible and non-edible products	Average mass allocation factors
Meat	61.2%
Skin with fat	9.9%
Feet	2.8%
Head	1.6%
Liver	1.0%
Heart	0.5%
Gizzard	0.7%
Bones	10.7%
Gastrointestinal tract (abdominal fat, lungs, trachea, kidneys)	3.2%
Feathers	2.9%
Blood	3.5%
Loss (body weight loss during post slaughter processing and dissection)	2.2%

Table 2.

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SLAUGHTER edible and non-edible products	Average mass allocation factors
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Bones	10.7%
Gastrointestinal tract (<i>abdominal fat, lungs, trachea, kidneys</i>)	3.2%
Feathers	2.9%
Blood	3.5%
Loss (<i>body weight loss during post slaughter processing and dissection</i>)	2.2%

Table 2 provides an example of allocation factors for meat processing based on mass based on literature⁶.

SLAUGHTER edible and non-edible products	Average mass allocation factors
Meat	61.2%
Skin with fat	9.9%
Feet	2.8%
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Bones	10.7%
Gastrointestinal tract (<i>abdominal fat, lungs, trachea, kidneys</i>)	3.2%
Feathers	2.9%
Blood	3.5%
Loss (<i>body weight loss during post slaughter processing and dissection</i>)	2.2%

Table 2 Example of meat processing allocation factors (Source: Murawska, 2013)

⁶ Murawska, 2013. Age-related changes in the percentage content of edible and nonedible components in turkeys, Poultry Science 92:255–264 <http://dx.doi.org/10.3382/ps.2012-02611>.

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4.6.2 REUSE, RECYCLING, AND RECOVERY

In the framework of the International EPD® System, the methodological choices for allocation for reuse, recycling and recovery have been set according to the polluter pays principle (PPP). This means that the generator of the waste shall carry the full environmental impact until the point in the product's life cycle at which the waste is transported to a scrapyard or the gate of a waste processing plant (collection site). The subsequent user of the waste shall carry the environmental impact from the processing and refinement of the waste but not the environmental impact caused in the "earlier" life cycles. See the General Programme Instructions for further information and examples.

4.7 DATA QUALITY REQUIREMENTS

An LCA calculation requires two different kinds of information:

- data related to the **environmental aspects** of the considered system (such materials or energy flows that enter the production system). These data usually come from the company that is performing the LCA calculation.
- data related to the **life cycle impacts** of the material or energy flows that enter the production system. These data usually come from databases.

Data on environmental aspects shall be as specific as possible and shall be representative of the studied process.

Data on the life cycle of materials or energy inputs are classified into three categories – specific data, selected generic data, and proxy data, defined as follows:

- **specific data** (also referred to as "primary data" or "site-specific data") – data gathered from the actual manufacturing plant where product-specific processes are carried out, and data from other parts of the life cycle traced to the specific product system under study, e.g. materials or electricity provided by a contracted supplier that is able to provide data for the actual delivered services, transportation that takes place based on actual fuel consumption, and related emissions, etc.,
- **generic data** (sometimes referred to as "secondary data"), divided into:
 - **selected generic data** – data from commonly available data sources (e.g. commercial databases and free databases) that fulfil prescribed data quality characteristics for precision, completeness, and,
 - **proxy data** – data from commonly available data sources (e.g. commercial databases and free databases) that do not fulfil all of the data quality characteristics of "selected generic data".

As a general rule, specific data shall always be used, if available, after performing a data quality assessment. It is mandatory to use specific data for the core processes as defined above. For the upstream processes, downstream processes, and infrastructure, generic data may also be used if specific data are not available.

Any data used should preferably represent average values for a specific reference year. However, the way these data are generated could vary, e.g. over time, and in such cases they should have the form of a representative annual average value for a specified reference period. Such deviations should be declared.

4.7.1 RULES FOR USING GENERIC DATA

The attributional LCA approach in the International EPD® System forms the basic prerequisites for selecting generic data. To allow the classification of generic data as "selected generic data", they shall fulfil selected prescribed characteristics for precision, completeness, and representativeness (temporal, geographical, and technological), such as:

- the reference year must be as current as possible and preferably assessed to be representative for at least the validity period of the EPD,
- the cut-off criteria to be met on the level of the modelled product system are the qualitative coverage of at least 99% of energy, mass, and overall environmental relevance of the flows,
- completeness in which the inventory data set should, in principle, cover all elementary flows that contribute to a relevant degree of the impact categories, and
- the representativeness of the resulting inventory in the given temporal, technological, and geographical reference should, as a general principle, be better than $\pm 5\%$ of the environmental impact of fully representative data.

Section 4.8 provides a list of recommended databases/data sets to be used for generic data.

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If selected generic data that meets the requirements of the International EPD® System are not available as the necessary input data, proxy data may be used and documented. The environmental impacts associated with proxy data shall not exceed 10% of the overall environmental impact from the product system.

The EPD may include a data quality declaration to demonstrate the share of specific data, selected generic data and proxy data for the environmental impacts.

4.8 RECOMMENDED DATABASES FOR GENERIC DATA

Table 3 lists recommended databases for generic data. Please note that this listing does not imply that other data that fulfil the data quality requirements may not be used and that data quality assessment shall also be performed for the data sets in the recommended database by an LCA practitioner.

PROCESS	GEOGRAPHICAL SCOPE	DATABASE
Feed cultivation (agricultural products)	Global	Ecoinvent, www.ecoinvent.org Agri-footprint, www.agri-footprint.com
	Europe	Agribalyse (French database from ADEME), https://www.ademe.fr/en/expertise/alternative-approaches-to-production/agribalyse-program
Steel	Global	Steel World Steel, www.worldsteel.org
Primary copper Copper products	Global	ICA (International Copper Association), www.copperinfo.com ECI (European Copper Institute – Life Cycle Centre), www.copper-life-cycle.org
Electricity	Global	Data combined with IEA (International Energy Agency) statistics on electricity generation mixes for nations, regions etc.
Fuels	Global	International Energy Agency, www.iea.org/Textbase/stats/index.asp
Aluminium	Global	Ecoinvent, www.ecoinvent.org EAA (European Aluminum Association), www.aluminium.org
Plastics	Global	Plastics Europe (Industry data), www.plastics-europe.org
Chemicals	Global	Ecoinvent www.ecoinvent.org
Transports	Global	Ecoinvent, www.ecoinvent.org , or regional alternatives
Waste management	Global	Ecoinvent, www.ecoinvent.org

Table 3 Recommended databases for generic data.

Note that any credits (for avoided impacts) shall be excluded in data used from databases. Data from databases using data calculated with a consequential approach using system expansion and credits are not permitted in LCA for EPDs. If no other data are available for a certain input all negative parameters shall be set to zero.

If selected generic data that meets the requirements of the International EPD® System are not available as the necessary input data, proxy data may be used and documented. The environmental impacts associated to proxy data must not exceed 10% of the overall environmental impact from the product system.

The EPD may include a data quality declaration to demonstrate the share of specific data, selected generic data and proxy data for the environmental impacts.

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If relevant, the EPD may include a reference to the database(s) used.

If there are no site or region-specific data available, emissions due to fertilizer use shall be calculated according to the rules described by PCR for Vegetable and Arable crops (<https://www.environdec.com/PCR/Detail/?Pcr=16577>).

4.9 IMPACT CATEGORIES AND IMPACT ASSESSMENT

The EPD shall declare the default impact categories as described in the General Programme Instructions. The characterisation models and factors to use for the default impact categories are available on www.environdec.com/indicators and shall be updated on a regular basis based on the latest developments in LCA methodology and ensuring the market stability of EPDs. The source and version of the characterisation models and the factors used shall be reported in the EPD. Alternative regional life cycle impact assessment methods and characterisation factors are allowed to be calculated and displayed in addition to the default list. If so, the EPD shall contain an explanation of the difference between the different sets of indicators, as they may appear to the reader to display duplicate information.

4.10 OTHER CALCULATION RULES AND SCENARIOS

4.10.1 UPSTREAM PROCESSES

The following requirements apply to the upstream processes:

- Data referring to processes and activities upstream in a supply chain over which an organisation has direct management control shall be specific and collected on site.
- Data referring to contractors that supply main parts, packaging, or main auxiliaries should be requested from the contractor as specific data, as well as infrastructure, where relevant.
- The transport of main parts and components along the supply chain to a distribution point (e.g. a stockroom or warehouse) where the final delivery to the manufacturer can take place based on the actual transportation mode, distance from the supplier, and vehicle load.
- In case specific data is lacking, selected generic data may be used. If this is also lacking, proxy data may be used.
- For the electricity used in the upstream processes, electricity production impacts shall be accounted for in this priority when specific data are used in the upstream processes:
 1. Specific electricity mix as generated, or purchased, from an electricity supplier, demonstrated by a Guarantee of Origin (or similar, where reliability, traceability, and the avoidance of double-counting are ensured) as provided by the electricity supplier. If no specific mix is purchased, the residual electricity mix from the electricity supplier shall be used.⁷
 2. National residual electricity mix or residual electricity mix on the market
 3. National electricity production mix or electricity mix on the market.

The mix of electricity used in upstream processes shall be documented in the EPD, where relevant.

- Packaging: specific data shall be used for the consumer packaging production if it is under the direct control of the organization or if the environmental impact related to the consumer packaging production is more than 10% of the total product environmental indicators. In other cases, generic data may be used. When consumer packaging shows the organization's logo, the LCA report should report the exerted/non exerted direct control on the production of consumer packaging by the organization.

4.10.2 CORE PROCESSES

The following requirements apply to the core processes:

- Specific data shall be used for the assembly of the product and for the manufacture of main parts as well as for on-site generation of steam, heat, electricity, etc., where relevant.

⁷ The residual electricity mix is the mix when all contract-specific electricity that has been sold to other customers has been subtracted from the total production mix of the electricity supplier.

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- For the electricity used in the core processes, electricity production impacts shall be accounted for in this priority:
 1. Specific electricity mix as generated, or purchased, from an electricity supplier, demonstrated by a Guarantee of Origin (or similar, where reliability, traceability, and the avoidance of double-counting are ensured) as provided by the electricity supplier. If no specific mix is purchased, the residual electricity mix from the electricity supplier shall be used.⁸
 2. National residual electricity mix or residual electricity mix on the market
 3. National electricity production mix or electricity mix on the market.

The mix of electricity used in the core processes shall be documented in the EPD, where relevant.
- Transport from the final delivery point of raw materials, chemicals, main parts, and components (see above regarding upstream processes) to the manufacturing plant/place of service provision should be based on the actual transportation mode, distance from the supplier, and vehicle load, if available.
- Waste treatment processes of manufacturing waste should be based on specific data, if available.

4.10.3 DOWNSTREAM PROCESSES

The following requirements apply to the downstream processes.

USE PHASE

The downstream module shall be based on relevant scenarios for the geographical area in which the EPD® is valid:

- Data for the use stage are usually based on scenarios, but specific data should be used when available and relevant.
- The use of the energy mix in the region/country where the product is sold and then used shall be approximated with OECD electricity mix statistics. For non-OECD countries, in order to adopt a suitable region- or country-specific electricity mix (reflecting approximately the region(s)/countries' share) a similar precision will be required. The mix used shall be documented, if significant.
- Use phase scenarios for cold or frozen domestic conservation and cooking phase shall be taken into consideration; see the sections about COLD OR FROZEN STORAGE and MEAT COOKING for rules and details⁹.
- Refrigerated transport of the product to customer shall, as a first option, be based on the actual transportation distances. If primary data are available, transport may be also modelled referring to the PCR 2005:15 *Road transport services of freight of food products and meals*¹⁰ of the International EPD System. As a second option, it could be calculated as the average distance of that product type transported with different means of transport or. If also such data is not available the distance may be calculated as a fixed long transport (1 000 km distance with refrigerated transport).
- With regard to data quality requirements for the end-of-life stage (referred to packaging materials) based on scenarios, the following shall apply for the information being:
 - technically and economically practicable, and
 - compliant with current regulations in the relevant geographical area.

Key assumptions regarding the end-of-life stage shall be documented.

USE PHASE SCENARIO – HOME CONSERVATION

If the product needs a cold storage for preserving its shelf life, the environmental impacts related to this process shall be estimated. The following expression shall be adopted to calculate energy consumption for home conservation in a "comparable" way. This expression comes from www.lcafood.dk.

Electric energy due to the cold storage shall be evaluated by the following formula:

⁸ The residual electricity mix is the mix when all contract-specific electricity that has been sold to other customers has been subtracted from the total production mix of the electricity supplier.

⁹ PCR MEAT OF MAMMALS 2012:11 has been used as reference for all the methodological issues related to cooking phase because the product is similar and the type of cooking could be the same.

¹⁰ <http://www.environdec.com/en/PCR/Detail/?Pcr=5750>

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$$E_p = E_s \times \frac{100}{u} \times V_p \times t$$

Where:

- E_s is the specific electricity consumption of the cooling room (kWh per m³ per day)
- u is the degree of utilization of the storage room (%)
- V_p is the volume of the considered product (functional unit = 1 kg).
- t is the time of the storage (days).

Values have to be set as follow:

- E_s = 0,59 kWh per m³ per day in the product is stored in a **cold place (5°C)**;
= 0,63 kWh per m³ per day in the product is stored in a frozen place (-20°C);
- u = 50%
- V_p = 0,001 m³ (if more specific data are available, the hypotheses shall be included in the EPD).
- t = shelf life of the product (days).

The time of cold or frozen storage used for the study must be declared in the EPD.

Different default values could be used but they have to be presented in the EPD.

The used electricity mix in the region/country where the product is sold and then used shall be approximated as the OECD electricity mix. For non-OECD countries, in order to adopt a suitable region- or country-specific electricity mix (reflecting approximately the region(s)/countries' share) a similar precision is required. The electricity mix used shall be documented, if significant.

USE PHASE SCENARIO – MEAT COOKING

Meat needs cooking before eating.

Since the impacts of cooking could be quite variable, the following data about the electricity consumption shall be adopted to estimate the impact in a "comparable"¹¹:

- Cooking in the pan on stove: 5.5 kW per hour of operation;
- Boiling in the pot on stove: 3 kW per hour of operation;
- Cooking in the oven (with 15 minutes of pre-heating): 2.2 kW per hour of operation;
- Cooking in microwave oven: 1.4 kW per hour of operation

Different default value could be used but they shall be presented in the EPD. The cooking time considered in the study must be declared in the EPD.

The used electricity mix in the region/country where the product is sold and then used shall be approximated as the OECD electricity mix. For non-OECD countries, in order to adopt a suitable region- or country-specific electricity mix (reflecting approximately the region(s)/countries' share) a similar precision will be required. The electricity mix used shall be documented, if significant.

PACKAGING END-OF-LIFE

For the calculation of packaging end-of-life environmental impact, a typical scenario of the area in which the product is mainly distributed shall be considered. The scenario considered must be declared in the EPD.

Recommendations for the responsible and correct recycling of packaging materials, as well as recommendations for other waste treatment of product parts, if relevant, shall be provided.

¹¹ Supporting Technical Paper of Double Pyramid 11/10/2016 • Version: 7; www.barillacfn.com

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5 CONTENT AND FORMAT OF EPD

EPDs based on this PCR shall contain the information described in this section. Flexibility is allowed in the formatting and layout provided that the EPD still includes the prescribed information. A generic template for EPDs is available via www.environdec.com

As a general rule the EPD content:

- shall be in line with the requirements and guidelines in ISO 14020 (Environmental labels and declarations - General principles),
- shall be verifiable, accurate, relevant and not misleading, and
- shall not include rating, judgements or direct comparison with other products.

An EPD should be made with a reasonable number of pages for the intended audience and use.

5.1 EPD LANGUAGES

EPDs should be published in English, but may also be published in additional languages. If the EPD is not available in English, it shall contain an executive summary in English including the main content of the EPD. This summary is part of the EPD and thus subject to the same verification procedure.

5.2 UNITS AND QUANTITIES

The following requirements apply for units and quantities:

- The International System of Units (SI units) shall be used, e.g., kilograms (kg), Joules (J) and metres (m). Reasonable multiples of SI units may be decided in the PCR to improve readability, e.g., grams (g) or megajoules (MJ). The following exceptions apply:
 - Resources used for energy input (primary energy) should be expressed as kilowatt-hours (kWh) or megajoules (MJ), including renewable energy sources, e.g., hydropower, wind power and geothermal power.
 - Water use should be expressed in cubic metres (m³)
 - Temperature should be expressed in degrees Celsius (°C),
 - Time should be expressed in the units most practical, e.g., seconds, minutes, hours, days or years.
- Three significant figures¹² should be adopted for all results. The number of significant digits shall be appropriate and consistent.
- The thousand separator and decimal mark in the EPD shall follow one of the following styles (a number with six significant figures shown for illustration):
 - SI style (French version): 1 234,56
 - SI style (English version): 1 234.56

In case of potential confusion or intended use of the EPD in markets where different symbols are used, the EPD shall state what symbols are used for thousand separator and decimal mark.

- Dates and times presented in the EPD should follow the format in ISO 8601. For years, the prescribed format is YYYY-MM-DD, e.g., 2017-03-26 for March 26th, 2017.
- The result tables shall:
 - Only contain values or the letters "INA" (Indicator Not Assessed). It is not possible to specify INA for mandatory indicators. INA shall only be used for voluntary parameters that are not quantified because no data is available.¹³
 - Contain no blank cells, hyphens, less than or greater than signs or letters (except "INA").

¹² Significant figures are those digits that carry meaning contributing to its precision. For example with two significant digits, the result of 123.45 shall be displayed as 120, and 0.12345 shall be displayed as 0.12. In scientific notation, these two examples would be displayed as 1.2*10² and 1.2*10⁻².

¹³ This requirement does not intend to give guidance on what indicators are mandated ("shall") or voluntary.

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- Use the value 0 only for parameters that have been calculated to be zero.
- Footnotes shall be used to explain any limitation to the result value.

5.3 USE OF IMAGES IN EPD

Images used in the EPD, especially pictures featured on the cover page, may in themselves be interpreted as an environmental claim. Images such as trees, mountains, wildlife that are not related to the declared product should therefore be used with caution and in compliance with national legislation and best available practices in the markets in which the EPD is intended to be used.

5.4 EPD REPORTING FORMAT

The reporting format of the EPD shall include the following sections:

- Cover page (see Section 5.4.1)
- Programme information (see Section 5.4.2)
- Product information (see Section 5.4.3)
- Content declaration (see Section 5.4.4)
- Environmental performance (see Section 5.4.5)
- Additional environmental information (see Section 5.4.6)
- References (see Section 5.4.9)

The following information shall be included, when applicable:

- Information related to Sector EPDs (see Section 5.4.7)
- Differences versus previous versions (see Section 5.4.8)
- Executive summary in English (see Section 5.4.10)

5.4.1 COVER PAGE

The cover page shall include:

- Product name and image,
- Name and logotype of EPD owner,
- The text "Environmental Product Declaration" and/or "EPD"
- *Programme: The International EPD® System, www.environdec.com,*
- *Programme operator: EPD International AB*
- Logotype of the International EPD® System,
- EPD registration number as issued by the programme operator¹⁴,
- *Date of publication (issue): 20XX-YY-ZZ,*
- *Date of revision: 20XX-YY-ZZ, when applicable,*
- *Date of validity: 20XX-YY-ZZ*
- *A note that "An EPD should provide current information, and may be updated if conditions change. The stated validity is therefore subject to the continued registration and publication at www.environdec.com."*
- A statement of conformity with ISO 14025,

¹⁴ The EPD shall not include a "registration number" if such is provided by the certification body, as this may be confused with the registration number issued by the programme operator.

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5.4.2 PROGRAMME INFORMATION

The programme information section of the EPD shall include:

- Address of programme operator: *EPD International AB, Box 210 60, SE-100 31 Stockholm, Sweden, E-mail: info@environdec.com*
- The following mandatory statement from ISO 14025: *"EPDs within the same product category but from different programmes may not be comparable."*
- A statement that the EPD owner has the sole ownership, liability and responsibility of the EPD
- Information about verification¹⁵ and reference PCR in a table with the following format and contents:

Product category rules (PCR): <i><name, registration number, version and UN CPC code(s)></i>
PCR review was conducted by: <i><name and organisation of the review chair, and information on how to contact the chair through the programme operator></i>
Independent third-party verification of the declaration and data, according to ISO 14025:2006:
<input type="checkbox"/> EPD process certification <input type="checkbox"/> EPD verification
Third party verifier: <i><name, organisation and signature of the third party verifier></i>
<i>In case of certification bodies:</i> Accredited by: <i><name of the accreditation body and accreditation number, if applicable></i> .
<i>In case of individual verifiers:</i> Approved by: The International EPD® System Technical Committee, supported by the Secretariat
Procedure for follow-up of data during EPD validity involves third party verifier:
<input type="checkbox"/> Yes <input type="checkbox"/> No

5.4.3 PRODUCT INFORMATION

The product information section of the EPD shall include:

- Address and contact information to EPD owner,
- Description of the organisation. This may include information on products- or management system-related certifications (e.g. ISO 14024 Type I environmental labels, ISO 9001- and 14001-certificates and EMAS-registrations) and other relevant work the organisation wants to communicate (e.g. SA 8000, supply-chain management and social responsibility),
- Name and location of production site,
- Product identification by name, and an unambiguous identification of the product by standards, concessions or other means,
- Identification of the product according to the UN CPC scheme system. Other relevant codes for product classification may also be included, e.g.
 - Common Procurement Vocabulary (CPV),
 - United Nations Standard Products and Services Code® (UNSPSC),
 - Classification of Products by Activity (NACE/CPA) or
 - Australian and New Zealand Standard Industrial Classification (ANZSIC),

¹⁵ If the EPD has been verified by an approved individual verifier who has received contractual assistance from a certification body that is not accredited, this certification body shall not be included in this table.

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- Description of the product, its application/intended use and technical functions, e.g. expected service life time,
- Geographical scope of the EPD, i.e., for which geographical location(s) of use and end-of-life the product's performance has been calculated,
- Functional unit,
- Reference service life (RSL), if applicable,
- Declaration of the year(s) covered by the data used for the LCA calculation and other relevant reference years,
- Reference to the main database(s) for generic data and LCA software used, if relevant,
- System diagram of the processes included in the LCA, divided into the life cycle stages,
- Description if the EPD system boundary is "cradle-to-gate", "cradle-to-gate with options" or "cradle-to-grave",
- Information on which life cycle stages are not considered (if any), with a justification of the omission,
- Relevant websites for more information or explanatory materials.

This section may also include:

- Name and contact information of organisation carrying out the underlying LCA study,
- Additional information about the underlying LCA-based information, such as assumptions, cut-off rules, data quality and allocation.

5.4.4 CONTENT DECLARATION

The content declaration shall have the form of a list of materials and chemical substances including information on their environmental and hazardous properties. The gross weight of material shall be declared in the EPD at a minimum of 99 % of one unit of product.

Information on the hazardous properties of materials and chemical substances should follow the requirements given in the latest revision of the Globally Harmonized System of Classification and Labelling of Chemicals (GHS)¹⁶, issued by United Nations or national or regional applications of the GHS.

As an example, the following regulations should be used for EPDs intended to be used in the European Union:

- Regulation (EC) No 1907/2006 of the European parliament and of the council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH)
- Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures

5.4.4.1. Information about recycled materials

Not relevant for this product category.

5.4.4.2. Information about packaging

As packaging is strongly connected with the product, the producer shall provide information about packaging in the EPD, when applicable. Packaging may be classified as:

- Distribution Packaging: packaging designed to contain one or more articles or packages, or bulk materials, for the purposes of transport, handling and/or distribution (ISO 21067-1:2016, Par. 2.2.6)
- Consumer Packaging: packaging constituting, with its content, a sales unit for the final user or consumer at the point of retail (ISO 21067-1:2016, Par. 2.2.7).

¹⁶ The GHS document is available on www.unece.org.

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Consumer packaging is generally the outcome of eco-design processes, or other activities, under direct control of the organisation. Many critical categories with strict legal requirements belong to consumer packaging category like food contact packaging and pharmaceutical packaging.

The type and function of packaging shall be reported in the EPD.

A statement of the source of the materials (pre-consumer or post-consumer) shall be presented in the EPD when the packaging is made in whole or in part by recycled materials.

5.4.5 ENVIRONMENTAL PERFORMANCE

5.4.5.1. Environmental impacts

The EPD shall declare the environmental impact indicators, per functional unit and per life cycle stage, using the default impact categories, characterisation models and factors available on www.environdec.com/indicators. The source and version of the characterisation models and the factors used shall be reported in the EPD. Alternative regional life cycle impact assessment methods and characterisation factors are allowed to be calculated and displayed in addition to the default list. If so, the EPD shall contain an explanation of the difference between the different sets of indicators, as they may appear to the reader to display duplicate information.

5.4.5.2. Use of resources

The EPD shall declare the indicators for resource use listed at www.environdec.com/indicators per functional unit, per life-cycle stage and in aggregated form.

5.4.5.3. Waste production and output flows

Waste generated along the whole life cycle production chains shall be treated following the technical specifications described in the GPI. The EPD shall declare the indicators for waste production and output flows as listed at www.environdec.com/indicators per functional, per life-cycle stage and in aggregated form.

5.4.6 ADDITIONAL INFORMATION

Under this heading information that is not part of the LCA but identified as an important environmental aspect of the product or information asked for by customers and other stakeholders, shall be declared. Any literature reference or methodology used to acquire and describe additional environmental information shall be openly accessible and made available to the verifier.

The following issues should be addressed, if relevant and applicable.

- Environmental improvement made at farm level or other parts of the production chain (e.g. some progresses made at the farm level to decrease environmental burdens)
- If there are any particular environmentally relevant features of primary packaging (such as it is made from recycled material and/or renewable content), they can be stated as additional information. Moreover recommendations for the responsible and correct recycling of packaging materials could be addressed.

5.4.7 INFORMATION RELATED TO SECTOR EPDS

For sector EPDs, the following information shall also be included:

- a list of the contributing manufacturers that the Sector EPD covers,
- a description of how the selection of the sites/products has been done and how the average has been determined, and
- a statement that the document covers average values for an entire or partial product category (specifying the percentage of representativeness) and, hence, the declared product is an average that is not available for purchase on the market.

5.4.8 DIFFERENCES VERSUS PREVIOUS VERSIONS

For EPDs that have been updated, the following information shall also be included:

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- a description of the differences versus previously published versions, e.g. a description of the percentage change in results and the main reason for the change;
- a revision date on the cover page

5.4.9 REFERENCES

A list of references shall be included, including references to the General Programme Instructions (including version number), standards and PCR (registration number, name and version). The source and version of the characterization models and the factors used shall be reported in the EPD.

5.4.10 EXECUTIVE SUMMARY IN ENGLISH

For EPDs published in another language than English, an executive summary in English shall be included.

The executive summary should contain relevant summarised information related to the programme, product, environmental performance, additional information, information related to sector EPDs, references and differences versus previous versions.

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6 GLOSSARY

°C	degree Celsius
ADP	Abiotic depletion potential
AP	Acidification Potential
CEN	European Committee for Standardisation
CO ₂	Carbon dioxide
CPC	Central product classification
EP	Eutrophication Potential
EPD	Environmental product declaration
g	grams
GHG	Greenhouse gases
GWP	Global Warming Potential
INA	Indicator Not Assessed
ISO	International Organization for Standardization
J	Joule
kg	kilogram
kWh	kilowatt hour
LCA	Life cycle assessment
LCI	Life Cycle Inventory
m ³	cubic metres
MJ	Megajoule
PCR	Product Category Rules
POFP	Photochemical oxidant formation potential
Sb	Antimony
SI	The International System of Units
SO ₂	Sulphur dioxide
WSF	Water Scarcity Footprint

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7 REFERENCES

CEN (2013), EN 15804:2012+A1:2013, Sustainability of construction works – Environmental product declarations – Core rules for the product category of construction products.

EPD International (2017) General Programme Instructions for the International EPD® System. Version 3.01, dated 2019-09-18. www.environdec.com

EPD International (2017), PCR 2011:15 Hen eggs in shell, fresh (Version 3.11)

EPD International (2017), PCR 2012:11 Meat of mammals, fresh, chilled or frozen (Version 3.11)

FAO. 2016. Greenhouse gas emissions and fossil energy use from poultry supply chains: Guidelines for assessment. Livestock Environmental Assessment and Performance Partnership. FAO, Rome, Italy. (<http://www.fao.org/partnerships/leap/publications/en/>)

IPCC, 2019 Refinement to the 2006 Guidelines for National Greenhouse Gas Inventories - Volume 4 Agriculture, Forestry and Other Land Use -Chapter 10 Emissions from livestock and manure management <https://www.ipcc-nccc.iges.or.jp/public/2019rf/vol4.html>

IPCC, 2019 Refinement to the 2006 IPCC Guidelines for National Greenhouse Gas Inventories - Volume 4 Agriculture, Forestry and Other Land Use -Chapter 11 N2O Emissions from Managed Soils and CO2 Emissions from Lime and Urea Application <https://www.ipcc-nccc.iges.or.jp/public/2019rf/vol4.html>

ISO (2000), ISO 14020:2000, Environmental labels and declarations – General principles

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MEAT OF POULTRY (FRESH, FROZEN OR CHILLED)

PRODUCT CATEGORY CLASSIFICATION: UN CPC 2112, 2114, 2117

8 VERSION HISTORY OF PCR

VERSION 1.0, 2010-07-07

Original version of PCR.

VERSION 2.0, 2015-10-20

- General introduction and General information updated
- Additional information about the product group added
- Reference to UN CPC website added
- Declared unit and reference flow clarified, adding a minimum percentage of meat (95%) in the final product.
- System boundaries updated to clarify that maintenance activities more frequent than every three years, waste treatment, waste water treatment and electricity generation are all part of the Core module.
- Mandatory information par 2.1 changed in compliance with the Basic module CPC 21, version 2.0
- Clarification regarding the specification of the product, in compliance with the Basic module CPC 21 version 2.0
- Clarification regarding selected generic data and other generic data use and quality
- Feed cultivation and animal rearing shall be included in upstream processes
- Transport to an average distribution platform shall be include in downstream processes
- Clarification regarding nuclear power as "uranium" between non-renewable resources
- Clarification in waste production indicator, "Slaughtering co-products (not suitable for human consumption)" added as process' by-products
- Editorial changes.

VERSION 2.01, 2019-09-06

- Clarified terms of use
- Editorial changes

VERSION 3.0, 2020-09-04

- Compliance with the General Programme Instructions, Version 3.01
- Use of the latest basic module as template: PCR Basic Module CPC 29 (version 3.02)
- Clarification regarding allocation rules for upstream processes in alignment with LEAP guidelines
- Amendment in core processes: switch from economic to physical allocation procedure at the slaughterhouse level.
- Some processes were added to downstream: use phase of the product, e.g. storage in domestic refrigerator and/or cooking and end-of-life processes of any wasted part of the product ((e.g. fat, skin, ...), if applicable. Since the use of the product is highly dependent on the consumer itself in terms of habits, cooking way and geography, thus it is suggested to make an evaluation of environmental impacts related to cooking phase and include them as additional information
- Editorial changes

VERSION 3.0.1, 2022-04-13

- Editorial changes in Sections 5.4.5.1 to 5.4.5.3, to clarify the indicator list at www.environdec.com applies also for the indicators of resource use, waste production and other output flows.

MEAT OF POULTRY (FRESH, FROZEN OR CHILLED)

PRODUCT CATEGORY CLASSIFICATION: UN CPC 2112, 2114, 2117

VERSION 3.0.2, 2024-06-24

- The validity period of the PCR was extended by 6 months, until 2025-03-04, due to the new PCR development for food and beverage products.
- Editorial changes

VERSION 3.0.3, 2025-04-02

- The validity period of the PCR was extended by another 12 months, until 2026-04-02, due to a delay in the development of the new PCR food and beverage products.

MEAT OF POULTRY (FRESH, FROZEN OR CHILLED)

PRODUCT CATEGORY CLASSIFICATION: UN CPC 2112, 2114, 2117

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