

**1 Scope**

This Standard covers fresh, fresh chilled, or fresh frozen rabbit meat cuts and edible offals intended for markets, direct human consumption, or for further processing. It covers provisions on food safety and specification requirements of rabbit carcasses.

**2 Normative References**

The following documents are referred to in the text in such a way that some or all their contents constitute the requirements of this document. The latest edition of the referenced documents (including any amendments) applies:

Bureau of Agriculture and Fisheries Standards (BAFS)-Department of Agriculture (DA). (2022). General standard for contaminants and toxins in food and feed (PNS/BAFS 194:2022)

BAFS-DA. (2022). Prepackaged fresh chilled and fresh frozen meat — Product standard — Labeling (PNS/BAFS 339:2022)

BAFS-DA. (2022). Veterinary drug residues in food — Product standard — Maximum Residue Limit (MRL) (PNS/BAFS 48:2022)

BAFS-DA. (2022). Rabbit — Code of Practice — Slaughtering (PNS/BAFS 327:2022)

BAFS-DA. (2023). Primary and postharvest food and feed — Product standard — Microbiological criteria (PNS/BAFS 372:2023)

National Meat Inspection Service (NMIS)–Department of Agriculture (DA). (2012). Rules and regulations on hygienic handling of chilled, frozen, and thawed meat in meat markets. (DA Administrative Order No. 6, series of 2012).  
<https://nmis.gov.ph/images/pdf/ao-06-2012.pdf>

NMIS–DA. (2012). Rules and regulations on hygienic handling of newly slaughtered meat in meat markets. (DA Administrative Order No. 5, series of 2012).  
<https://nmis.gov.ph/images/pdf/ao-05-2012.pdf>

### 3 Terms and Definitions

For the purpose of this Standard, the following definition shall apply:

#### 3.1

##### **carcass**

includes the whole body skeletal musculature and bone extending to and including the hock joint (tarsus) and knee joint (carpus), without the head (UNECE, 2013)

#### 3.2

##### **competent authority**

government authority or official body authorized by the government that is responsible for the setting of regulatory food safety requirements and/or for the organization of official controls, including enforcement (Codex Alimentarius Commission [CAC], 2022) In the context of the DA, it refers to the bureau or agency mandated by law with responsibility and competence for ensuring and supervising the implementation of Sanitary and Phytosanitary (SPS) measures regulations, or standards (BAFS-DA, 2022)

#### 3.3

##### **fabrication**

any means of cutting and/or altering the physical characteristics of carcass or meat into standards table/manufacturing cut but not its chemical composition for the purpose of satisfying customer's specification and/or for further production requirements (Department of Agriculture, 2004)

#### 3.4

##### **labeling**

includes any written, printed, or graphic matter that is present on the label, accompanies the food, or is displayed near the food, including that for the purpose of promoting its sale or disposal (CAC, 1991; DA-DOH, 2015; DA-BAFS)

### 4 Recommended carcass handling prior to fabrication

**4.1** Fresh, chilled and frozen rabbit carcass and cutting facilities shall comply with all the relevant regulations of the competent authority. All rabbit meat cuts shall originate from healthy animals slaughtered in establishments subject to official approval and official control systems applied according to food safety and inspection rules from the competent authority.

**4.2** Cutting, trimming and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity and to avoid unnecessary cutting on the lean portion. Ragged edges shall be removed close to the lean surfaces. Except for

1 cuts that are separated through natural seams, all cross-sectional surfaces shall  
2 form approximate right angles with the skin surface. Minimal amounts of lean, fat,  
3 or bone may be included on a cut from an adjacent cut. For boneless cuts, all  
4 bones, cartilage, and visible surface lymph glands shall be removed.  
5  
6

7 **5 Rabbit meat cuts**

8  
9 **5.1** The rabbit carcasses and cuts shall be obtained after slaughtering following the  
10 PNS/BAFS 327:2022 (Rabbit — Code of Practice — Slaughtering)  
11

12 **5.2** A “six-piece cut-up” cutting scheme may be used by cutting the carcass into (1)  
13 two forelegs, (2) two hind legs, (3) loin, (4) rib cage, (5) two flank, and (6) tail back  
14



15  
16  
17 **5.3 Retail Cuts**

18 The retail cuts of rabbit carcass shall be composed of the following:

19  
20  
21 **5.3.1 Hindleg**

22  
23 Hindleg should be separated from the rest of the carcass by cutting through the  
24 hip joint, separating the head of femur and acetabulum. The hindleg cut should be  
25 composed of femur and radio-ulna bones with the surrounding muscles.  
26  
27

**5.3.2 Front leg**

The front leg should be separated by cutting through the natural separation of the scapula from the ribcage. The front leg cuts shall be composed of scapula, humerus and radio-ulna bones with their attached muscles.

**5.3.3 Rib cage-neck**

Ribcage-neck is the part containing the thoracic region including all the ribs, and should be separated from the remaining parts by cutting perpendicularly to the backbone.

**5.3.4 Loin**

The loin part should be composed of all the loin (longissimus) muscles.

**5.3.5 Tailback**

The tailback is a bony cut composed of the ilium, sacrum and part of the caudal vertebrae.

**5.3.6 Flank**

The flank should be separated from the loin. It should be composed of the thin abdominal muscles.

**6 Edible Offals of Rabbit Carcass**

Edible offals of rabbit carcass shall be composed of the following:

**6.1 Head**

The whole head is skinned or scalded, including the ears.

**6.2 White offals include the following organs:**

- a) stomach;
- b) intestines; and
- c) mesentery.

**6.3 Red Offals include the following organs:**

- a) heart;

- 1           b) liver;  
2           c) lungs (including esophagus and trachea);  
3           d) kidney; and  
4           e) spleen.  
5  
6

## 7       **Contaminants**

8  
9       The rabbit meat cuts shall conform to contaminant limits and levels based on the  
10       following PNS:

- 11  
12       a) Microbiological contaminants - limits set in PNS/BAFS 372:2023 (Primary and  
13       postharvest food and feed — Product standard — Microbiological criteria);  
14       b) Chemical contaminants - Maximum Levels (ML) set in PNS/BAFS 194:2022  
15       (General standard for contaminants and toxins in food and feed); and  
16       c) Veterinary drugs - Maximum Residue Limits (MRL) set in PNS/BAFS 48:2022  
17       (Veterinary drug residues in food — Product standard — MRL).  
18  
19

## 20       **Labeling**

21  
22       Where applicable, labeling of rabbit meat cuts shall meet the requirements of the  
23       following standards and regulations:

- 24       a) PNS/BAFS 339:2022 (Prepackaged fresh chilled and fresh frozen meat —  
25       Product standard — Labeling);  
26       b) PNS/BAFS 384:2024 (Packaged primary and postharvest foods — Product  
27       standard — Labelling);  
28       c) DA Administrative Order (AO) No. 5, series of 2012 (Rules and regulations on  
29       hygienic handling of newly slaughtered meat in meat markets); and  
30       d) DA AO No. 6, series of 2012 (Rules and regulations on hygienic handling of  
31       chilled, frozen, and thawed meat in meat markets).  
32  
33  
34  
35  
36  
37  
38  
39  
40  
41  
42

1 **References**

- 2
- 3 Bureau of Agriculture and Fisheries Standards (BAFS)-Department of Agriculture (DA).  
4 (2022). General standard for contaminants and toxins in food and feed  
5 (PNS/BAFS 194:2022)  
6
- 7 Bureau of Agriculture and Fisheries Standards (BAFS)-Department of Agriculture  
8 (DA). (2022). Prepackaged fresh chilled and fresh frozen meat — Product  
9 standard — Labeling (PNS/BAFS 339:2022)  
10
- 11 Bureau of Agriculture and Fisheries Standards (BAFS)-Department of Agriculture (DA).  
12 (2022). Veterinary drug residues in food — Product standard — Maximum Residue  
13 Limit (MRL) (PNS/BAFS 194:2022)  
14
- 15 Bureau of Agriculture and Fisheries Standards (BAFS)-Department of Agriculture (DA).  
16 (2023). Primary and postharvest food and feed — Product standard —  
17 Microbiological criteria (PNS/BAFS 372:2023)  
18
- 19 Bureau of Agriculture and Fisheries Standards (BAFS)-Department of Agriculture (DA).  
20 (2024). Packaged primary and postharvest foods — Product standard — Labelling  
21 (PNS/BAFS 384:2024)
- 22 Codex Alimentarius Commission (CAC). (2022). General principle of food hygiene (CXC  
23 1-1969)  
24 [https://www.fao.org/fao-who-codexalimentarius/sh-  
25 proxy/it/?Ink=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252F  
26 Fcodex%252FStandards%252FCXC%2B1-1969%252FCXC\\_001e.pdf](https://www.fao.org/fao-who-codexalimentarius/sh-proxy/it/?Ink=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCXC%2B1-1969%252FCXC_001e.pdf)  
27
- 28 Department of Agriculture (DA). (2010). General guidelines on labeling of meat and  
29 meat products. Administrative Order No. 24, series of 2010.  
30 <https://www.nmis.gov.ph/images/pdf/ao-24-2010.pdf>  
31
- 32 Department of Agriculture (DA)-Department of Health (DOH).(2015).The  
33 Implementing Rules and Regulations (IRR) of Republic Act (RA) No. 10611,  
34 “An act to strengthen the food safety regulatory system in the country to protect  
35 consumer health and facilitate market access of local foods and food products,  
36 and for other purposes” otherwise known as the “The Food Safety Act of 2013”.  
37
- 38 Department of Science and Technology-Food and Nutrition Research Institute (DOST-  
39 FNRI). (2019). The Philippine Food Composition Tables 2019. Taguig City,  
40 Philippines  
41
- 42 Lowe, Whitney and Chaitow, Leon. (2009). Orthopedic Massage (Second Edition),  
43 Mosby, Chapter 2 - Understanding soft-tissue injuries,

- 1           Pages 13-25, ISBN 9780443068126,  
2           <https://doi.org/10.1016/B978-0-443-06812-6.00002-7>  
3
- 4 Michigan State University. (2017). Meat quality and carcass evaluation. Rabbit Tracks.  
5           4 -H Rabbit Developmental Committee. Michigan State University Extension.  
6           [https://www.canr.msu.edu/uploads/resources/pdfs/4h1508\\_4-](https://www.canr.msu.edu/uploads/resources/pdfs/4h1508_4-h_rabbittracks_meat_quality.pdf)  
7           [h\\_rabbittracks\\_meat\\_quality.pdf](https://www.canr.msu.edu/uploads/resources/pdfs/4h1508_4-h_rabbittracks_meat_quality.pdf)  
8
- 9 National Meat Inspection Service (NMIS)—Department of Agriculture (DA). (2012). Rules  
10           and regulations on hygienic handling of chilled, frozen, and thawed meat in meat  
11           markets. (DA Administrative Order No. 6, series of 2012).  
12           <https://nmis.gov.ph/images/pdf/ao-06-2012.pdf>  
13
- 14 National Meat Inspection Service (NMIS)—Department of Agriculture (DA). (2012). Rules  
15           and regulations on hygienic handling of newly slaughtered meat in meat markets.  
16           (DA Administrative Order No. 5, series of 2012).  
17           <https://nmis.gov.ph/images/pdf/ao-05-2012.pdf>  
18
- 19 United Nations Economic Commission for Europe (UNECE). (2013). Rabbit meat,  
20           carcasses and cuts.  
21           [https://unece.org/sites/default/files/2024-03/Rabbit\\_Meat-2013\\_E.pdf](https://unece.org/sites/default/files/2024-03/Rabbit_Meat-2013_E.pdf)  
22
- 23 United States Department of Agriculture (USDA). (2002). United States Classes,  
24           Standards, and Grades for Rabbits, AMS 70.300 et seq., Effective September 5,  
25           2002. [https://www.ams.usda.gov/sites/default/files/media/Rabbit\\_Standard%5B1](https://www.ams.usda.gov/sites/default/files/media/Rabbit_Standard%5B1%5D.pdf)  
26           [%5D.pdf](https://www.ams.usda.gov/sites/default/files/media/Rabbit_Standard%5B1%5D.pdf)  
27  
28