



American Meat Science Association

MEAT SCIENCE LEXICON 1.0



PURPOSE OF THE MEAT SCIENCE LEXICON:

Over the years there has been a general acceptance of various terms used to describe meat and meat processing. As technology has improved and the variety of meat products have expanded, so has the need for providing clear, concise, and common definitions for terms used to define meat and meat processing. This led AMSA to develop and publish a meat science lexicon, a dictionary for the meat science branch of knowledge, that will provide clear and concise definitions for terms used to define meat and meat processing. The lexicon will help the meat industry and all affiliated parties to accurately describe and classify meat and meat products when conveying meat related information.

GENERAL MEAT TERMS AND DEFINITIONS

MEAT: Skeletal muscle and its associated tissues derived from mammalian, avian, reptilian, amphibian, and aquatic species harvested for human consumption. Edible offal consisting of organs and non-skeletal muscle tissues also are considered meat.

RED/WHITE MEAT: These terms provide a traditional, broad classification of meats based on species, color and/or lipid composition that have been used for regulatory/historic/nutritional/health classification purposes. Red meat has been most commonly associated with beef, pork, and lamb, whereas white meat has been most commonly associated with breast muscle from chicken and turkey. These designations do not adequately describe the unique properties associated with the various species such as visual and cooked color, myoglobin content, lipid content, and nutrient profile, and are inappropriate to broadly classify meats for health and nutritional purposes.

CELL CULTURED OR CULTIVATED MEAT: Animal-sourced food is produced by culturing muscle tissue in vitro from stem cells. To be considered meat, these products must be comparable in composition and sensory characteristics to meat derived naturally from animals. In particular, the essential amino and fatty acid composition, macro and micronutrient content, and processing functionality should meet or exceed those of conventional meat. The production of human food made using animal cell culture technology is subject to approval of global regulatory agencies.

MEAT ANALOG (NON-ANIMAL): Plant- (often soy and gluten) or fungal-based non-meat products produced to mimic animal-derived meat.

FRESH MEAT: Meat that retains its original compositional properties and has not been subjected to freezing, heating, canning, salting or drying. Regulatory definitions may allow the term fresh to be used for meat that has not been previously frozen, except in the case of poultry where fresh poultry cannot reach temperatures below -3.3°C or 26°F .

BEEF: Edible meat tissues generated from domesticated *Bos indicus* and *Bos taurus* cattle.

PORK: Edible meat tissues derived from domesticated pigs *Sus scrofa domestica*.

POULTRY: Domestic avian species that include chickens, turkeys, geese, ducks, guinea, squab, and in some cases, ratites (ostrich, emu, rhea).

SEAFOOD: Any form of animal sea life regarded as food by humans. Seafood predominantly includes fish and shellfish. Shellfish include various species of mollusks, crustaceans, and echinoderms. This category also includes fish, such as salmon, tilapia, and catfish.

FARMED GAME: Land animals and birds that are not conventionally regarded as domesticated but are bred and reared in captivity.

VARIETY MEAT: The portion of the non-carcass component of an animal that can be inspected, determined wholesome, and sold as food for human consumption. Variety meat may include products such as organs, blood, glands, feet, tongues, etc. The term “variety meat” is also commonly used interchangeably with “edible offal” in the industry for the same product scope.

TRIMMINGS: All raw skeletal muscle products used as a source of materials for making ground products such as hamburger, ground beef, or sausages.

