

THE COMPARISON CHARACTERISTIC the SYSTEM of ASSESSMENT the CARCASSES of SHEEP in UKRAINE and EU COUNTRIES

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In this article has been done the comparison of the current Ukrainian evaluation system of sheep carcasses and high-quality cutting of meat for retail with the requirements which are used in the EU countries. It was found that the current Ukrainian standards for mutton had inherited from the former Soviet Union, which were passed in the middle of the last century. They differ significantly from the EUROP System, used in the European Union. In order of convergence of existing national and international standards adopted by the State Standard ECE / TRADE / 308-2007 "Meat of Mutton. Carcasses and cuts. Instructions concerning the delivery and quality control", created on the basis of standard ECE / TRADE / C / WP.7 / 2006/12 of the United Nations Economic Commission for Europe. Its goal is to promote the integration of domestic producers in the global market so as an opportunity to realize the mutton in the foreign market largely depends on the quality of the carcasses, and the ways in which they have been cut. The standard offers the internationally agreed specifications, the cutting line is set out consistently and in detail with the use of anatomical terms. This standard should be used by the exporters of mutton, which should take account of the specific requirements of the importer to the quality of products, methods of cutting, packing, etc. Compliance with the specific parameters will be a guarantee of getting proper prices for their produce. Institute of animal husbandry in the steppe regions "Askania-Nova" has developed national standards that are harmonized with international: DSTU "Meat - mutton and goat meat in carcasses and Technical conditions" and DSTU "Meat. Mutton and goat meat in the cuts. Technical conditions".

Keywords: mutton, standards, assessment of carcasses, high-quality cutting of meat.