



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.11/2000/7/Add.3
5 July 2000

ORIGINAL : ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Standardization of Meat
9th session, 27-29 March 2000, Geneva

**REPORT OF THE NINTH SESSION
ADDENDUM 3**

Bovine Specific Cut Descriptions

Note by the Secretariat: This addendum contains the text of the bovine specific cut descriptions. A version containing the colour photographs will be available for review. The text is submitted to the Working Party (together with Addenda 1 and 2) for adoption as a new UN/ECE standard for bovine carcasses and cuts.

GE.00-

FOREWORD

This publication should be read in conjunction with the General Requirements and the Bovine Specific Section. The descriptions contained in this document indicate one way of accurately producing the cut. Other production methods yielding equivalent results may be used.

The development of the International language for Bovine meat products has been carried out under the Auspices of the United Nations/Economic Commission for Europe.

Following the recommendations of the Specialised Section on the Standardisation of Meat, the working party on Standardisation of perishable product and quality development adopted the text to facilitate international trade.

The UN/ECE trade mark to ensure product integrity for the description of meat cuts is in preparation.

The UN/ECE Specialised Section on Standardisation of Meat would like to acknowledge the contributions of the following delegations during the development of this publication:

<u>Argentina</u>	<u>Italy</u>
<u>Australia</u>	<u>Lithuania</u>
<u>Austria</u>	<u>Netherlands</u>
<u>Brazil</u>	<u>New Zealand</u>
<u>Canada</u>	<u>Poland</u>
<u>EAN International</u>	<u>Russian Federation</u>
<u>Finland</u>	<u>Slovakia</u>
<u>France</u>	<u>Spain</u>
<u>Germany</u>	<u>Switzerland</u>
<u>Greece</u>	<u>United Kingdom</u>
<u>Hungary</u>	<u>United States of America</u>

CONTENTS

Bovine Carcase & Cuts

Bovine Side Skeletal Diagram

Standard Bovine Primal Cuts Flow Chart

Bovine Meat Cuts

Standard Bovine Primal Cuts Muscle Reference

~~Lateral~~ Lateral/Medial View Carcase Structure

Alphabetical List of Muscle Names

Hindquarter Primals

Inside / Silverside

Rump / Thick Flank / Thin Flank

Striploin / Tenderloin

Forequarter Primals

Blade / Chuck Tender

Short Ribs / Rib Set

Chuck / Brisket

Shin-Shank (Forequarter) / Shin-Shank (Hindquarter)

Meat Quality Standards

Meat Colour Reference Standards

Fat Colour Reference Standards

Marbling Reference Standards

Accredited Certifying Authorities

SIDE 1000

The carcass is split into Sides down the length dividing the spinal column.

Points requiring specification:

- Diaphragm: retained or removed.
- Kidney retained.
- Kidney fats and channel fats: retained, partial or completely removed.
- Standard Carcass trim to be defined.

FULL CARCASS: ITEM NUMBER 1001

HINDQUARTER 1010

Hindquarter is prepared from a carcass side by the separation of the Hindquarter and Forequarter by a cut along the specified rib, at right angles to the vertebral column through to the ventral portion of the Flank.

Points requiring specification:

- Rib number required. (0 to 3 ribs and/or 7 to ~~8~~10 ribs)
- Diaphragm retained or removed.
- Kidney retained.
- Kidney/channel fat retained or removed.

New codes :item numbers 1016 (9 ribs) – 1017 (10 ribs)

PISTOLA HINDQUARTER 1020

Pistola Hindquarter is prepared from a Hindquarter by the removal of the Thin Flank, lateral portion ribs and portion of the Navel End Brisket. A cut is made commencing at the superficial inguinal lymph node separating the M. rectus abdominus and following the contour of the hip, running parallel to the bodies of the vertebrae approximately ~~75~~ 50mm from the M. longissimus dorsi (eye muscle) to the specified rib.

Points requiring specification:

- Rib number required (4 to ~~9~~10 ribs).
- Diaphragm retained.
- Kidney retained.
- Kidney / channel retained.
- Specified rib length from eye muscle.

New Code : 10 ribs item number – 1029 to be added.

BUTT & RUMP 1502

Butt and Rump is prepared from a Hindquarter with the removal of the Tenderloin in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The Loin is removed by a cut at the junction of the lumbar and sacral vertebrae at a point cranial to the tuber coxae to the ventral portion of the Flank.

BUTT 1500~~Option A~~

Butt is prepared from a Hindquarter by a cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischia lymph node.

Points requiring specification:

- Remove the superficial inguinal and subiliac lymph node.
- Removal of the portion of aitch bone and overlying fibrous tissue.

~~Option B~~ **BUTT 1503**

The Butt is prepared from a Hindquarter by a straight cut at the cranial end beginning at the junction of the last sacral and first caudal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebrae shall remain on the Butt.

Points requiring specification:

- Remove the superficial inguinal and subiliac lymph node.
- Removal of the portion of aitch bone and overlying fibrous tissue.

BUTT / SHANK - OFF 1510

Butt Shank Off is prepared from a Butt (item 1500 - 1503) by the removal of the tibia (at the stifle joint), the tarsal bone (excluding the calcaneal tuber) and the extensor group of muscles along the seam, leaving the M. gastrocnemius (heel muscle), archilles tendon and flexor group of muscles in situ.

Point requiring specification:

- Remove the superficial inguinal and subiliac lymph node.

BUTT SQUARE CUT 1520

Butt Square Cut is prepared from (item 1500 - 1503) by a cut through the stifle joint, parallel to the base, removing the tibia, tarsal bones and surrounding meat.

RUMP AND LOIN 1540

Rump and Loin is prepared from a Butt by a straight cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischia lymph node. The Thin Flank is removed at a point cranial to the tuber coxae and approximately 75mm from M. longissimus dorsi (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

Points requiring specification:

- Rib number required (0 to 6 ribs).
- Distance from eye muscle.
- Diaphragm retained or removed.
- Kidney and kidney fat retained or removed.

SHORTLOIN 1550

Shortloin is prepared from a Hindquarter by a straight cut at the junction of the lumbar and sacral vertebrae to a point cranial to the tuber coxae to the ventral portion of the Flank. The Thin Flank is removed at a point cranial to the tuber coxae and approximately 50mm to 75mm from M. longissimus dorsi (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

Points requiring specification:

- Rib number required (0 to 3 ribs).
- Distance from eye muscle.
- Diaphragm retained.
- Kidney retained.
- Kidney fat retained.

FOREQUARTER 1063

Forequarter is prepared from a carcass side by the separation of the Forequarter and Hindquarter by a cut along the specified rib and at right angles to the vertebral column through to the ventral portion of the Flank.

Points requiring specification:

- Rib number required (5 to 13 ribs).
- Diaphragm retained.

FOREQUARTER & FLANK 1050

(FOREQUARTER PISTOLA)

Forequarter and Flank is prepared from a carcass side and consists of a Forequarter cut to the specified rib after the removal of a Hindquarter Pistola Trim (item 1020) from a side. The 13 rib Brisket / Full Flank remains attached to the Forequarter.

Points requiring Specification:

- Forequarter rib numbers (5 to 9 ribs).
- Diaphragm retained or removed.
- Rib length distance from eye muscle.

BRISKET 1643

Brisket is prepared from a 13 rib Forequarter (item 1063) by a straight cut which commences at the junction of the 1st rib and 1st sternal segment to the reflection of the diaphragm at the 11th rib and continuing to the 13th rib.

Points Requiring Specification:

- Rib number required (10 to 13 ribs).
- Diaphragm removed or retained.
- Specify parallel cutting line and Brisket removal point.
- Brisket Set : see specification details code item numbers 1673,1674,2473.

BRISKET RIB PLATE 1673

Brisket Rib Plate is prepared from a 13 rib Brisket (item 1643). The sternum and associated muscles is removed by a cut commencing at the 1st sternal segment cutting through the costal cartilage to and including the cartilage at the 7th rib removing the sternum and associated attached muscle. A cut is made following the ventral contour of the rib cartilage from the 7th rib to the 13th rib of the Forequarter removing the boneless ventral portion of the navel (M. transversus abdominis) and associated muscles. The Brisket Rib Plate can consist of the following optional rib numbers: (4th to 13th rib - 1st to 10th rib inclusive).

Points requiring Specification:

- Specify: rib numbers and rib location.
- Length of rib from dorsal cutting line.
- Diaphragm removed or retained.

BRISKET POINT (STERNUM) 1674

The Brisket Point (sternum) and associated muscles is removed from a Brisket (item 1643) by a cut commencing at the 1st sternal segment cutting through and along the costal cartilage to and including the cartilage at the 7th rib. The sternum is removed with associated muscle attached. (Major muscles M. pectoralis superficialis, M. pectoralis profundus M. rectus thoracis).

Point requiring Specification:

- Remove or retain the M. transversus thoracis muscle.

BRISKET NAVEL PLATE 2473

Brisket Navel End Plate is prepared from a Brisket (item 1643) by a cut following the ventral contour of the costal cartilage from the 7th rib to the 13th rib of the Forequarter removing the boneless ventral portion of the navel end. Major muscles are (M. transversus abdominis and M. rectus abdominis). The white fibrous tissue on the ventral edge (linea alba) is removed.

Point requiring specification:

- Peritoneum removed or retained.

CHUCK - SQUARE CUT 1617

Chuck Square Cut is prepared from a Forequarter after the removal of the Brisket and Ribs Prepared. Neck is removed from the Forequarter by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae. The Chuck Square Cut to consist of 4 to 6 ribs and the ventral cutting line is 75mm from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column to the 1st rib. The fat deposit located at the dorsal edge is removed along with loose muscle tissue.

Points Requiring Specification:

- Rib number required (4 to 6 ribs).
- Distance from eye muscle.
- Retain or remove M. subscapularis muscle.
- Ligamentum nuchae retained or removed.

NECK 1630

Neck is removed from the Forequarter by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.

Point Requiring Specification:

- Ligamentum nuchae retained or removed.

RIBS - PREPARED 1604

Ribs Prepared is prepared from a Forequarter after the removal of the Brisket (item 1643) and Chuck Square Cut. Short Ribs portion is removed at a distance of 75mm from the M. longissimus dorsi (eye muscle) at the loin (caudal) end, parallel with the vertebral column (cranial) to the specified rib. The body of the vertebrae (chine) on the ribs prepared is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.

Code item 1604 is frequently derived from a Pistola Hindquarter code numbers 1020 to 1028.

Points requiring specification:

- Rib numbers required (4 to 9 ribs).
- Spinous process removed or retained.
- Tip of scapular and associated cartilage removed.
- Rib length distance from eye muscle.
- Cap muscle removed (M. trapezius).
- Ligamentum nuchae retained or removed.

SHORT RIBS 1694

Short Ribs are prepared from a Forequarter after the removal of the Brisket (item 1643) / Ribs Prepared / Chuck Square Cut. Short Rib cutting line is approximately 75mm from the (eye of meat) M. longissimus dorsi and parallel to the vertebral column. The M. cutaneus trunci is removed.

Points requiring Specification:

- Specify: rib numbers and rib location (1 to 9 ribs).
- M. cutaneus trunci retained.
- M. laterissimus dorsi muscle removed.
- Fat cover retained or removed.
- Diaphragm removed or retained.
- Specify: sliced portion size requirements.

SPARE RIBS 1695

Spare Ribs are prepared from a Forequarter and consist of rib bones and intercostals muscles. Spare ribs can be derived from any portion of the rib cage.

Points requiring specification:

- Specify: rib number and rib location.
- Specify: size of rib portion.

FOREQUARTER / HINDQUARTER SHIN - SHANK 1680

Shin-Shank is prepared from either Forequarter / Hindquarter legs (extensor / flexor group of muscles). The fore leg is removed by a cut following the Brisket removal line from the Forequarter through the M. triceps and M. biceps brachii and distal end to the humerus to include the (radius/ulna) and associated muscles. The Hindquarter leg is removed by a cut through the stifle joint removing the (tibia/tarsal bones) including the surrounding flexor / extensor muscle groups.

Points requiring Specification:

- Forequarter or Hindquarter retained.
- Removal of Forequarter elbow (olecranon) and carpus joint at meat level.
- Removal of Hindquarter trusus and stifle joints at meat level.

Image of Forequarter show Code item: 1682

Image of Hindquarter show Code item: 1683

~~BEEF BONES 6449E~~

~~To consist of the femur and or humerus bones and cut into sections or specified lengths. Bone marrow must be exposed on any one end of each portion. (This item is deleted).~~

INSIDE 2010

Inside is situated caudal and medial to the femur bone and attached to the os coxae (aitchbone), and removed by following the natural seam between the Thick Flank and Silverside. The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

Points requiring specification:

- Fat cover to be specified.
- Erector muscle removed or retained.
- Connective tissue removed.
- Femoral blood vessels removed.

INSIDE CAP OFF 2011

Inside - Cap Off is prepared from the Inside (item 2010) by the removal of the M. gracilis muscle along the natural seam. Fat deposits are removed.

Point requiring specification:

- Removal or retention of the M. pectineus and / or M. sartorius muscles.

INSIDE CAP 2012

Inside Cap consists of the M. gracilis muscle removed from the Inside along the natural seam.

Points requiring Specification:

- Removal of fibrous tissue and fat deposits.
- Removal or retention of the M. pectineus and M. sartorius muscles.

OUTSIDE MEAT 2033

Outside Meat is prepared from an Outside (item 2030) and by separating the Outside Flat (item 2050) and Eye of Round (item 2040) along the natural seam. All sub-cutaneous fat, connective tissue, membrane and silverskin on the Outside Flat and Eye Round are removed. The wedge shape muscle located on the caudal flat portion of the M. glutobiceps (Outside Flat) can be removed to allow fat deposits along the seam to be removed.

Point requiring specification:

- Wedge shape muscle or flat portion of the M. glutobiceps retained or removed.

INSIDE MEAT 2035

Inside Meat is prepared from an Inside - Cap Off (item 2011) with the removal of all the membrane, connective tissue and femoral blood vessels.

Point requiring specification:

- Removal or retention of the M. pectineus and M. sartorius muscles.
- * *Specified combinations of Inside Meat (item: 2035) and Outside Meat (item: 2033) can be described alternatively as RED MEAT and apply either code identification.*

SILVERSIDE 2020

Silverside is situated lateral / caudal to the femur bone and attached to the os coxae (aitchbone) and is removed by following the natural seam between the Thick Flank and inside. The leg end of the primal is cut straight at the junction of the archilles tendon and heel muscle (M. gastrocnemius). The attached cartilage / gristle (thimble) from the aitch bone is removed.

Points requiring specification:

- Achilles tendon retained or removed.
- Removal or retention of the popliteal lymph node.

OUTSIDE 2030

Outside is prepared from the Silverside (item 2020) by the removal of the heel muscle (M. gastrocnemius). The popliteal lymph node, surrounding fat and connective tissue are removed.

Point requiring Specification:

- Heavy connective tissue (silver skin) on ventral side removed or retained.

EYE ROUND 2040

The Eye Round is prepared from the Outside (item 2030) by following the natural seam between the Outside Flat M. gluteobiceps and the Eye Round M. semitendinosus separating the two muscles.

OUTSIDE FLAT 2050

Outside Flat is prepared from an Outside (item 2030) by the removal of the Outside Flat along the natural

seam between the Eye Round M. semitendinosus and the Outside Flat M. gluteobiceps.

Point requiring Specification:

- Heavy connective tissue (silver skin) on ventral side removed or retained.

THICK FLANK 2060

Thick Flank is derived from a Butt and is removed along the natural seams between the Inside and Silverside. The patella, joint capsule and surrounding connective tissue are removed.

Points requiring specification:

- Red bark M. cutaneus trunci retained or removed.
- Specify degree of exposure of ball tip muscles at rump end.

KNUCKLE 2070

Knuckle is prepared from a Thick Flank (item 2060) by removing the cap muscle (M. tensor fasciae latae) and associated fat and subiliac lymph node.

Point requiring specification:

- Specify degree of exposure of ball tip muscles at rump end.

MAJOR MUSCLES

M. rectus femoris 2067

M. vastus lateralis 2068

M. vastus intermedius 2069

TENDERLOIN 2150

Tenderloin is prepared from the Hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle M. psoas minor, remains attached.

Points requiring specification:

- Fat cover removed.
- Silverskin removed or retained.
- M. iliacus (adjacent to side strap) removed.

TENDERLOIN SIDE STRAP OFF 2160

Tenderloin (item 2150) is further trimmed by the removal of the side strap M. psoas minor.

STRIPLOIN 2140

Striploin is prepared from a Hindquarter by a cut at the lumbo sacral junction to the ventral portion of the Flank. The Flank is removed at a specified distance from the eye muscle M. longissimus dorsi at both cranial and caudal ends.

Points requiring specification:

- Rib numbers required (1 to 3 ribs).
- Distance from eye muscle.
- Intercostals removed.
- Supraspinous ligament removed.
- M. multifidus muscle removed.

THIN FLANK 2200

Thin Flank is prepared from a Hindquarter by a cut commencing at the superficial inguinal lymph node, bisecting the M. rectus abdominis and following the contour of the hip, and continuing to the 13th rib by following the contour of the rib to the ventral surface. The connective tissue (linea alba) on the ventral edge is removed.

Points Requiring Specification:

- Removal or retention of M. cutaneus trunci.
- Removal of gland and fat deposits under M. cutaneus trunci.

FLANK STEAK 2210

Flank Steak is prepared from a Thin Flank and is the flat lean fleshy portion of the M. rectus abdominis , and is further prepared by stripping the serous membrane and connective tissue from the muscle.

INSIDE SKIRT 2205

Inside Skirt (M. transversus abdominis) is located on the inside of the abdominal wall of the Hindquarter and extends to the naval end portion of the Brisket. The peritoneum and fat flakes are removed.

Points Requiring Specification.

- Hindquarter and / or Forequarter portion included.
- Membrane covering removed or retained.

INTERNAL FLANK PLATE 2203 (FLAP)

Internal Flank Plate is prepared from the Flank and is the thickest portion of the M. obliquus internus abdominis muscle. All visual fat is removed.

THIN SKIRT 2190 (OUTSIDE SKIRT)

Thin Skirt is the costal muscle portion of the diaphragm. All white tendinous tissue not covering lean red muscle is removed.

Point requiring specification:

- Fat and membrane covering retained or removed.

THICK SKIRT 2180 (HANGING TENDER)

Thick Skirt is the lumbar portion of the diaphragm. All connective tissue, membrane and fat are removed.

Point requiring specification:

- Membrane removed or retained.

TOP SIRLOIN 2120 (TOP BUTT)

Top Sirloin is prepared from a Rump (item 2090) by the removal of the (tail), M. tensor fasciae latae by a straight cut at the junction of the M. gluteus medius and the M. tensor fasciae latae exposing approximately 25mm surface of the M. gluteus medius, leaving a portion of the M. tensor fasciae latae attached to the lateral surface to the Top Sirloin.

Point requiring specification:

- Heavy connective tissue retained.

RUMP 2090

Rump is prepared from a Hindquarter by a cut commencing at the caudal tip of the M. tensor fasciae latae muscle lying over of the Knuckle and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the Rump. The Loin (cranial end) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the Flank.

Points requiring specification:

- Heavy connective tissue removed.
- Specify length of (tail) M. tensor fasciae latae muscle retained.

EYE OF RUMP 2093

Eye of Rump is prepared from (item 2090) by the removal of all muscle groups and retaining the portion M. gluteus medius muscle only as the Eye of Rump.

Point requiring specification:

- Heavy connective tissue removed.

RUMP CAP 2091

Rump Cap is prepared from a rump (item 2090) by removal of the cap muscle M. gluteobiceps along the natural seam.

Points requiring specification:

- Removal of fat.
- Silverskin removed.

TRI-TIP 2131

Bottom Sirloin Triangle Tip (Tri-Tip) is the portion of the M. tensor fasciae latae (triangle shape muscle)

separated from the Rump (item 2090) along the natural seam between the M. tensor fasciae latae and the M. gluteus medius muscles.

Points requiring specification:

- Fat cover retained or removed.
- Connective tissue removed.

BRISKET 2323

Brisket is prepared from a bone-in Brisket (item 1643) by the removal of all bones and cartilage. The fatty tissue medial to the pectoral muscles is removed. The white fibrous tissue on the ventral edge (linea alba) is removed.

Points requiring specification:

- Rib number required (10 to 13 ribs).
- Intercostals retained or removed.
- Diaphragm retained or removed.
- Peritoneum retained or removed.
- Inside Skirt (M. transversus abdominis) removed.

BRISKET DECKLE OFF 2358

Brisket Deckle Off is prepared from a Brisket (item 2323) by the complete removal of the deckle, associated fat and intercostals by following the natural seam. The Inside Skirt (M. transversus abdominis) Red Bark (M. cutaneus trunci) and white fibrous tissue (linea alba) on the navel end are removed.

Points requiring specification:

- Rib number required.
- Red Bark (M. cutaneus trunci) retained.

BRISKET POINT END DECKLE OFF 2353

Brisket Point End Deckle Off is prepared from a Brisket (item 2323) by the removal of the navel end portion following the caudal edge of the specified rib. The Deckle is removed from the point end along the natural seam together with associated fat and intercostals. The fatty tissue between the pectoral muscles is completely removed.

Points requiring specification:

- Rib number and rib location requirements (4 to 7 ribs).
- M. cutaneus trunci retained or removed.

SPENCER ROLL ~~2234~~ 2230

The boneless Spencer Roll is prepared from a Forequarter (item 1063) after the removal of the Brisket (item 1643) and Square Cut Chuck. The Rib Ends are removed at a specified distance from the M. longissimus dorsi (eye muscle). Intercostals muscles are removed.

Code item 2230 is frequently derived from a Pistola Hindquarter Code numbers 1020 to 1028.

Points requiring specification:

- Specify: rib numbers and rib location (5 to 9 ribs).
- Rib end removal line distance from the eye muscle.
- Ligamentum nuchae retained or removed.

CUBE ROLL ~~2244~~ 2240**(RIB EYE ROLL)**

Cube Roll is prepared from a Forequarter (item 1063) and consists of the muscles (M. longissimus dorsi) and associated muscles underlying the dorsal aspects of the ribs (caudal edge of the 4th rib to the 13th rib inclusive). Code item 2240 is frequently derived from a Pistola Hindquarter Code numbers 1020 to 1028.

Points requiring specification:

- Specify: rib number and rib location (4 to 8 ribs).
- M. illocostalis: Retained or removed

CHUCK ROLL 2275

Chuck Roll (boneless) is prepared from a bone-in Chuck Square Cut. The ventral cutting line is approximately 75mm from the M. longissimus dorsi (eye muscle) and parallel to the vertebral column to the 1st rib. The M. trapezius and the M. rhomboideus are removed and the M. subscapularis (undercut) remains firmly attached.

Points requiring specification:

- Rib numbers required (4 to 6 ribs).
- Cranial cutting line:
Between the 6th and 7th cervical vertebrae.
Between the 7th cervical and 1st thoracic vertebrae.
- M. trapezius retained.
- Ligamentum nuchae retained or removed.
- M. subscapularis (undercut) removed.

CHUCK ROLL - LONG CUT 2289

Chuck Roll Long Cut (boneless) is prepared from a Forequarter after the removal of the Brisket and Ribs Prepared. The ventral cutting line is approximately 75mm from the M. longissimus dorsi (eye muscle) and parallel to the vertebral column. The Neck is removed by a straight cut parallel to the caudal cutting line between the 3rd and 4th cervical vertebrae. The M. trapezius and the M. rhomboideus are removed and the M. subscapularis (undercut) remains firmly attached.

Points requiring specification:

- M. trapezius retained.
- Ligamentum nuchae retained or removed.
- M. subscapularis (undercut) removed.

CHUCK EYE ROLL 2268

The Chuck Eye Roll is prepared from the Chuck Roll (item 2275) by removing a portion of the M. serratus ventralis at approximate distance of 75mm from the ventral edge and cut parallel to the vertebral column.

Points requiring specification:

- Width: distance of cutting line from ventral edge.
- Ligamentum nuchae retained or removed.

NECK 2280

Neck is prepared from a bone-in Neck (item 1630). Bones, cartilage, exposed tendons and ligamentum nuchae are removed.

Point requiring specification:

- Ligamentum nuchae retained .

CUTANEUS TRUNCI 2196(ROSE)

Cutaneus Trunci (Rose) is the thin red meat cover on the external surface of the carcass and is removed by separation from the underlying fat.

Points requiring specification:

- Thickest portion retained.
- Minimum size of portion.

CHUCK CREST 2278

The Chuck Crest is derived from a Forequarter and is the predominant portion of the M. rhomboideus muscle which is located on the dorsal edge of the Chuck and Neck.

Point requiring specification:

- Proportion of muscle retained.

CHUCK TENDER 2310

Chuck Tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge. The fat cover is removed.

Point requiring specification:

- Connective tissue cover: retained or removed.

BONE-IN SHOULDER 1621

Consisting of:

- Blade (Item 2300)
- Blade Bolar (item 2302)

- Blade Oyster (item 2303)
- Blade Undercut (item 2304)
- Chuck Tender (item 2310)

BLADE (CLOD) 2300

Blade is prepared from a Forequarter by following the natural seam between the ribs and the scapular M. latissimus dorsi and M. trapezius (overlying muscle) and the M. serratus ventralis (underlying muscle). The Blade lies caudal to the humerus and below the spine of the scapula and comprises of a large portion of the triceps group of muscles.

Points requiring specification:

- Length of tail from tip of scapular cartilage.
- M. subscapularis attached (undercut).
- Tendons at shoulder joint end removed.

BLADE BOLAR 2302

Blade Bolar is prepared from the Blade (item 2300) by the removal of the M. infraspinatus and M. trapezius lying caudal to the humerus, the Blade Bolar includes a large portion of the triceps group of muscles.

Points requiring specification:

- M. cutaneous trunci removed.
- M. latissimus dorsi removed.

BLADE OYSTER 2303

Blade Oyster is prepared from a Blade (item 2300) by the removal of the Blade Bolar (triceps group) along the natural seam from the M. infraspinatus.

Points requiring specification:

- M. trapezius removed.
- Periosteum removed.

BLADE UNDERCUT 2304

Blade Undercut is prepared by removing the M. subscapularis from the medial surface of the scapular bone. The muscle consists of 3 parts and is trimmed to the required specification.

Point requiring specification:

- Prepared to specific size requirements.

SHIN - SHANK 2360**FOREQUARTER/HINDQUARTER**

Shin-Shank is prepared from the muscles of the fore and hind legs, namely the extensor and flexor group of

muscles. In addition, the Shin-Shank includes the M. gastrocnemius (heel muscle from the Silverside).

Points requiring specification:

- Connective tissue and skin retained or removed.
- Fore or hind Shin - Shank only.
- Sinews / tendons removed or retained.
- Heel muscle (only).

HEEL MUSCLE 2364

Heel Muscle is prepared from a Silverside (item 2020) by separation from the M. gluteo biceps. The Heel Muscle consists of the M. gastrocnemius and the M. flexor superficialis. Both muscles must be retained.

Points requiring specification:

- Connective tissue retained or removed.
- Maximum length of tendon retained.

BUTT SET 2483

Butt Set consists of the primal cuts from the Butt (item 1500 - 1503).

- Inside (item 2010)
- Silverside (item 2020) - Outside (2030)
- Thick Flank (item 2060) - Knuckle (2070)

Point requiring specification:

- Refer each item number for specification details.

BONELESS BEEF MANUFACTURING BULK PACKS DEFINITION

Manufacturing Bulk packs are generally made up of the following combinations :

- Primal or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Forequarter or Hindquarter.
- Grinding beef.

Manufacturing packs are generally prepared to a specified lean content assessed visually or tested chemically and expressed as a percentage of lean meat of the pack.

ALPHABETICAL LIST OF MUSCLE NAMES

- 0001. M. adductor femoris
- 0002. M. anconaeus
- 0003. M. articularis genu
- 0004. M. biceps brachii
- 0005. M. biceps femoris (syn. gluteobiceps)
- 0006. M. brachialis
- 0007. M. brachiocephalicus
- 0008. M. coracobrachialis
- 0009. M. cutaneus omobrachialis
- 0010. M. cutaneus trunci
- 0011. M. deltoideus
- 0012. M. diaphragma
- 0013. M. extensor carpi obliquus
- 0014. M. extensor carpi radialis
- 0015. M. extensor carpi ulnaris
- 0016. M. extensor digiti quarti proprius
- 0017. M. extensor digiti quarti proprius (pedis)
- 0018. M. extensor digiti tertii proprius
- 0019. M. extensor digiti tertii proprius (pedis)
- 0020. M. extensor digitorum communis
- 0021. M. extensor digitorum longus
- 0022. M. flexor carpi radialis
- 0023. M. flexor carpi ulnaris
- 0024. M. flexor digitorum longus
- 0025. M. flexor digitorum profundus
- 0026. M. flexor digitorum profundus
- 0027. M. flexor digitorum sublimis
- 0028. M. flexor hallucis longus
- 0029. M. gastrocnemius
- 0030. M. gluteus accessorius
- 0031. M. gluteus medius
- 0032. M. gluteus profundus
- 0033. M. gracilis
- 0034. M. iliacus
- 0035. M. iliocostalis
- 0036. M. infraspinatus
- 0037. Mm. intercostales externus and internus
- 0038. Mm. intertransversarii cervicis
- 0039. M. intertransversarius longus
- 0040. M. ischiocavernosus
- 0041. M. latissimus dorsi
- 0042. M. levatores costarum
- 0043. M. longissimus cervicis

- 0044. Mm. longissimus capitis et atlantis
- 0045. M. longissimus dorsi (syn. M longissimus thoracis et lumborum)
- 0046. M. longus capitis
- 0047. M. longus colli
- 0048. M. multifidi cervicis
- 0049. Mm. multifidi dorsi
- 0050. M. obliquus capitus caudalis
- 0051. M. obliquus externus abdominis
- 0052. M. obliquus internus abdominis
- 0053. Mm. obturator externus and internus
- 0054. M. omotransversarius
- 0055. M. pectineus
- 0056. M. pectoralis profundus
- 0057. M. pectoralis superficialis
- 0058. M. peronaeus longus
- 0059. M. peronaeus tertius
- 0060. M. popliteus
- 0061. M. protractor praeputii
- 0062. M. psoas major
- 0063. M. psoas minor
- 0064. M. rectus abdominis
- 0065. M. rectus capitis dorsalis major
- 0066. M. rectus femoris
- 0067. M. rectus thoracis
- 0068. M. rhomboideus
- 0069. Mm. sacrococcygeus dorsalis et lateralis
- 0070. M. sartorius
- 0071. M. scalenus dorsalis
- 0072. M. scalenus ventralis
- 0073. M. semimembranosus
- 0074. M. semispinalis capitis
- 0075. M. semitendinosus
- 0076. M. serratus dorsalis caudalis
- 0077. M. serratus dorsalis cranialis
- 0078. M. serratus ventralis cervicis
- 0079. M. serratus ventralis thoracis
- 0080. M. soleus
- 0081. M. spinalis dorsi
- 0082. M. splenius
- 0083. M. sternocephalicus
- 0084. M. subscapularis
- 0085. M. supraspinatus
- 0086. M. tensor fasciae antibrachii
- 0087. M. tensor fasciae latae
- 0088. M. teres major

- 0089. M. teres minor
- 0090. M. tibialis anterior
- 0091. M. tibialis posterior
- 0092. M. transversus abdominis
- 0093. M. trapezius cervicalis
- 0094. M. trapezius thoracis
- 0095. M. triceps brachii caput laterale
- 0096. M. triceps brachii caput longum
- 0097. M. triceps brachii caput mediale
- 0098. M. vastus intermedius
- 0099. M. vastus lateralis
- 0100. M. vastus medialis

Other Structures

- 0101. atlantal lymph node
- 0102. ischiatic lymph node
- 0103. ligamentum nuchae
- 0104. periosteum
- 0105. prescapular lymph node
- 0106. scapula
- 0107. scapula cartilage
- 0108. subiliac lymph node

* Note: The inclusion of four digit numbers shown in the index is for bar coding requirements. Muscle illustration numbers on the following pages are shown numerically.

REFERENCE CRITERIA

These Bovine Meat Quality Standards have been developed by the Australian Meat Industry and AUS-MEAT Limited and is the benchmark for the measurement of the main quality characteristics of the bovine carcasses.

Meat, fat and marbling are assessed by qualified assessors and compare the Meat Colour, Fat Colour and Marbling criteria on the eye muscle area of the bovine carcass side quartered from the 5th to the 13th rib.

These assessments are conducted by using the standards for the meat, fat colours and marbling that appear on the following pages.

MEAT COLOUR

Meat colour may be assessed at any site from the 5th to the 13th rib. Where there is no clearly predominant colour, the darkest significant colour will be assessed and scored accordingly. Where the Meat Colour falls between two of the Reference Standards, the number corresponding to the darker of the Reference Standards shall be assigned to the carcass.

FAT COLOUR

Fat colour may be assessed at any site from the 5th to 13th rib. Where the Fat Colour falls between two of the Reference Standards, the number corresponding to the more yellow of the Reference Standards shall be assigned to the carcass.

MARBLING

Marbling may be assessed at any ribbing site from the 5th to the 13th rib. If the Marbling score falls between two Standards, the lower of the two scores is assigned.

ACCREDITED CERTIFYING AUTHORITY

ACCREDITED CERTIFYING AUTHORITY - which is:

- (a) Accredited by UN/ECE to certify enterprise quality management systems and,
- (b) Approved by UN/ECE to conduct audits of certified enterprises in accordance with the standards.
- (c) An official State-run (or State controlled) control body.

* Details are located in - **GENERAL REQUIREMENTS (SECTION 1)** - (Item 4.8 ~~4.81~~)

AUSTRIA Classification Services Beef

AUSTRALIA AUS-MEAT Limited - Authority for Uniform Specification - Meat and Livestock

~~AUSTRIA~~ ~~Classification Services Beef~~

UNITED STATES OF AMERICA United States Department of Agriculture (USDA)

ARGENTINA Servicio nacional de sanidad y calidad agroalimentaria (SENASA)

UNITED KINGDOM Meat and Livestock Commission (MLC)

FRANCE Ministère de l' Economie

GREECE Minister of Agriculture

LITHUANIA Department of Standardisation

POLAND Agriculture and Food Quality Inspection

RUSSIAN FEDERATION Department of Agroindustrial Service and Technology

EXAMPLES ONLY