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TEXT RECOMMENDED FOR ADOPTION AS REVISED UNECE STANDARDS

BOVINE MEAT - CARCASSES AND CUTS

Note by the secretariat

The Specialized Section will present the revised UNECE Standard for Bovine Meat – Carcasses and Cuts to the Working Party for approval.

UNECE STANDARD
BOVINE MEAT - CARCASSES AND CUTS

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UNECE STANDARD
BOVINE MEAT - CARCASSES AND CUTS

1. INTRODUCTION

1.1 UNECE standards for meat products

1) The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. The texts will be updated regularly, therefore meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the secretariat of the United Nations Economic Commission for Europe (UNECE).

2) The text of this publication has been prepared under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards that UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist/or are in different stages of development and their code for use in the UNECE meat code (see chapter 4).

For further information please visit the UNECE website at:

<http://www.unece.org/trade/agr>

Annex II contains a description of the EAN-UCC system, which contains a specific application identifier for the implementation of the UNECE Code.

Species	Species code (Data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

1.2 Scope

- 1) This Standard recommends an international language for raw (unprocessed) beef (*bovine*) carcasses and cuts marketed as fit for human consumption. It provides a variety of options to purchasers for meat handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products, intended to be sold in international trade.
- 2) To market beef (bovine) carcasses and cuts, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.
- 3) The standard contains references to other international agreements, standards and codes of practice which have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters which fall outside its scope. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice*, should be consulted as the competent international reference concerning health and sanitation requirements.

1.3 Application

- 1) Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.
- 2) For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third-party to ensure product compliance with a purchaser's specified options. The standard includes illustrative photographs of carcasses and selected commercial parts/cuts to facilitate a better understanding of the provisions.

1.4 Adoption and publication history

- 1) Following the recommendation of the Specialized Section, the Working Party on Standardization of Perishable Produce and Quality Development (now: Working Party on Agricultural Quality Standards) adopted the text for the first edition of this standard at its 56th session (TRADE/WP.7/2000/11). The first edition of the standard was published on behalf of UNECE by AUS-MEAT.
- 2) In the second edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/2003/12) a number of editorial changes were made. The standard is now presented in five Chapters including the former General Requirements, Bovine Specific Requirements and Carcasses and Cuts Descriptions in order to align it with the other standards. This alignment included also a reordering of the data fields in the bovine code and minor corrections to the carcasses and cuts descriptions. The document ECE/TRADE/C/WP.7/2006/11 collects editorial changes to the second edition of the standard.
- 3) UNECE Standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at:

<http://www.unece.org/trade/agr/standards.htm>

2. MINIMUM REQUIREMENTS

1) All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

2) Carcasses/cuts must be:

- Intact, taking into account the presentation.
- Free from visible blood clots, or bone dust.
- Free from any visible foreign matter (e.g. dirt, wood, metal particles ¹).
- Free of offensive odours.
- Free of obtrusive bloodstains.
- Free of unspecified protruding or broken bones.
- Free of contusions having a material impact on the product.
- Free from freezer-burn. ²
- Free of spinal cord (except for whole unsplit carcasses)³

3) Cutting, trimming, and boning of cuts shall be done with sufficient care to maintain cut integrity and identity, and avoid scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone may be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

3. PURCHASER SPECIFIED REQUIREMENTS

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Code for Purchaser Requirements for Beef (see chapter 4).

3.1 Additional requirements

Additional purchaser specified requirements, which are either not accounted for in the code (e.g. if code 9 “other” is used) or that provide additional clarification to the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for bovine in data field 1 as defined in 1.1.2) is 10.

3.3 Product/cut

The four-digit product code in data field 2 is defined in chapter 5.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used,

¹ When specified by the purchaser, meat items will be subject to metal particle detection.

² Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), and / or tactile properties (dry, spongy).

³ Removal of other high risk material can be specified under 3.5.6 Post slaughter system.

tolerances for product weight are to be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain as to ensure uniform internal product temperatures as follows:

Refrigeration code (Data field 4)	Category	Description
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process.
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing
3	Deep frozen	Internal product temperature maintained at not exceeding -18°C at any time after freezing.
4 – 8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of bovine animals, carcasses, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with 3.12.

3.5.2 Bovine category

Bovine category code (Data field 5)	Category	Description
0	Not specified	
1	Intact male	Evidence of sex traits, greater than 24 months
2	Young intact male	Less than 24 months
3	Steer	Young castrate
4	Heifer	Young female, uncalved
5	Steer and/or Heifer	Young castrate or young female, uncalved
6	Cow	Mature female
7	Young bovine	6-12 months
8	Code not used	
9	Other	

3.5.3 Production system

The purchaser may specify a production system, but the system has to be in conformity with the regulation in force in the importing country. If no such regulation exists the regulation of the exporting country shall be used.

Production system code (Data field 6)	Category	Description
0	Not specified	
1	Intensive	Production methods that include restricted stocking, housing and feeding regimes developed to promote rapid growth.

Production system code (Data field 6)	Category	Description
2	Extensive	Production methods that include relatively unrestricted access to natural forage for the majority of the animals' lives.
3	Organic	Production methods that conform to the legislation of the importing country concerning organic production.
4-8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller.

3.5.4 Feeding System

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulation in force in the **importing** country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (Data field 7a)	Category	Description
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet with some grain supplement
3	Exclusively forage fed	Forage is the only component of the diet
4-8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller.

3.5.5 Slaughter system

Slaughter system code (Data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunning prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4-8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller

3.5.6 Post slaughter system

Post-slaughter processing codes (Data field 9)	Category	Description
0	Not specified	
1	Specified	Post slaughter system specified as agreed between buyer and seller.
2 – 9	Codes not used	

NOTE 1: Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord. Regulations applicable to spinal cord removal, will specify at what stage the carcass and/or cut must have the spinal cord removed. If required, there must be total removal.

NOTE 2: The following list describes some common post slaughter processes that may be agreed between buyer and seller. These requirements are not included in the bovine specific coding.

- Dressing specification
- Electrical stimulation
- Method of carcass suspension
- Neck Stringing
- Chilling regimes
- Maturation process

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 Definition of codes

The purchaser can specify the maximum fat thickness of carcasses, sides and cuts. Allowable fat limitations are as follows:

Fat thickness code (Data field 10)	Category
0	NOT SPECIFIED
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	Practically free (75% lean/seam surface removed)
4	3 mm maximum fat thickness or as specified
5	6 mm maximum fat thickness or as specified
6	13 mm maximum fat thickness or as specified
7	25 mm maximum fat thickness or as specified
8	Chemical lean specified
9	Other

3.6.2 *Trimming*

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut that has the greatest fat depth, and measuring the thickness of the fat at that point.
- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression, which is more than 19 mm (3/4") in width is considered (known as bridging; See Figure 1). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; See Figure 1).

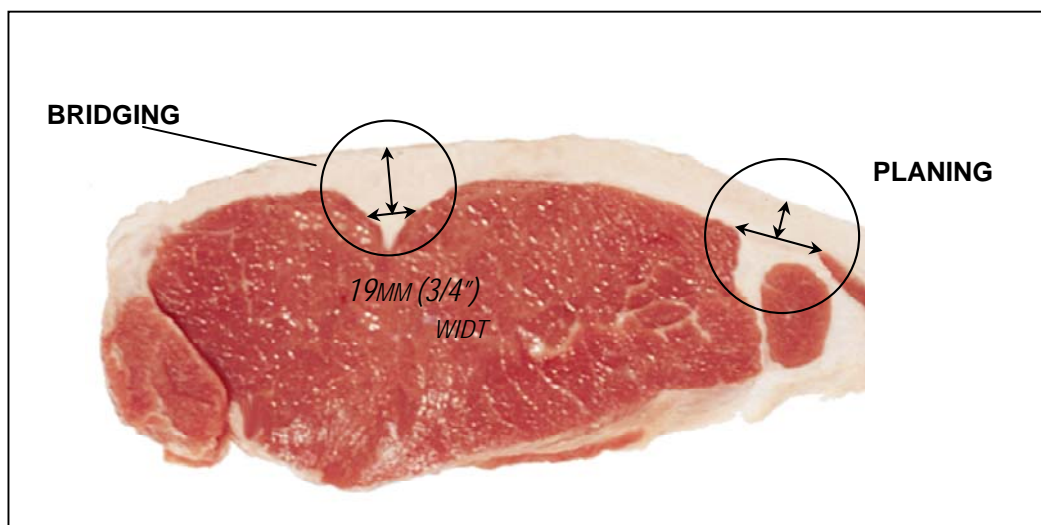


Figure 1

However, when fat limitations for Peeled/Denuded⁴ or Peeled/Denuded, Surface Membrane Removed⁵ are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

3.7 Bovine quality system

Bovine quality system code (Data field 11)	Category	Description
0	Not specified	
1	Official standards	Quality classifications based on official standards of the exporting country
2	Company standards	Quality classifications based on sellers' standards
3	Industry standards	Quality classifications based on industry-wide standards
4-8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Any specific requirements regarding colour and pH need to be agreed between buyer and seller and are not provided for in the coding system.

3.9 Weight ranging of carcasses and cuts

Weight range code (Data field 12)	Category	Description
0	Not specified	
1	Specified	Range required
2-9	Codes not used	

⁴ Peeled/Denuded – The term “Peeled” implies surface fat and muscle separation through natural seams so that the resulting cut’s seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 2.5cm (1.0 inch) in the longest dimension and/or 3mm (0.125 inch) in depth at any point. The term “denuded” implies all surface fat is removed so that the resulting cuts seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 2.5cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) in depth at any point.

⁵ Peeled/Denuded, Surface Membrane Removed – When the surface membrane (“silver” or “blue tissue”) is required to be removed (skinned), the resulting cut surface shall expose at least 90 percent lean with remaining “flake” fat not to exceed 3mm (0.125 inch) in depth.

3.10 Packing, storage, and transport

3.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During the storage and transport, the meat must be packaged to the following minimum requirements:

Carcases and quarters

- Chilled with or without packaging
- Frozen / deep frozen packed to protect the products

Cuts - chilled

- I.W. (Individually wrapped)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts - frozen / deep frozen

- I.W. (Individually wrapped)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)*.

3.10.2 Definition of codes

Packing code (Data field 13)	Category
0	Not specified
1	Carcases, halve carcasses and quarters – without packaging
2	Carcases, halve carcasses and quarters – with packaging
3	Cuts – I.W. (individually wrapped)
4	Cuts – bulk packaged (plastic or wax-lined container).
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packed (MAP).
7 – 8	Codes not used
9	Other.

3.11 Labelling information to be mentioned on or fixed to the marketing units of meat

3.11.1 Mandatory Information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels, as designated by an “X”, for unpackaged carcasses, quarters, and cuts, and for packaged or packed meat items.

Labelling information	Unpackaged carcasses, quarters and cuts	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Details of packer or retailer		X ⁶
Quantity (number of pieces)		X ⁶
Net weight		X ⁶

3.11.2 Other Product Claims

Other product claims may be listed on product labels as required by the importing country’s legislation, or at the buyer’s request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following.

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing
- Country of origin: In this standard the term “country of origin” is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughtering procedures
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour

⁶ This information can also be provided in accompanying documentation.

3.12 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity-assessment of the product's quality/grade/classification, purchaser-specified options of the standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser-specified options to be certified after the name of the third-party certifying authority.

Bovine or batch identification conformity assessment (bovine /batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (Data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Bovine/batch identification (bovine /batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and bovine /batch ID conformity assessment
6	Trade standard and bovine /batch ID conformity assessment
7	Quality, trade standard, and bovine /batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR BEEF

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Beef has 14 fields and 20 digits (3 digits unused). It is a combination of the codes defined in chapter 3.

Annex II contains a description of the EAN-UCC system, which contains a specific application identifier for the implementation of the UNECE Code.

No.	Name	Section	Code Range
1	Species	3.2	10
2	Product/cut	3.3/ 5	0 – 9999
3	Field not used	-	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9

No.	Name	Section	Code Range
6	Production system	3.5.3	0 – 9
7a	Feeding system	3.5.4	0 – 9
7b	Field not used	-	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight ranging	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, vacuum-packed, brisket that was trimmed to 3 mm max fat thickness from a steer or heifer raised in an organic production system, forage fed and slaughtered conventionally.

This item has the following code: **10164300153201040050**

No.	Name	Requirement	Value
1	Species	Beef	10
2	Product/cut	Brisket	1643
3	Field not used	-	00
4	Refrigeration	Chilled	1
5	Category	Steer or heifer	5
6	Production system	Organic	3
7a	Feeding system	Forage fed	2
7b	Field not used	-	0
8	Slaughter system	Conventional	1
9	Post slaughter system	-	0
10	Fat thickness	Trimmed to 3mm max fat thickness	4
11	Quality	-	0
12	Weight ranging	-	0
13	Packing	Vacuum-packed	5
14	Conformity assessment	-	0

5. CARCASSES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products

Codes for Bone-In cuts start with 1 and codes for Boneless cuts with 2.

English	Item	Page	French	Russian	Spanish	Chinese
Bone-in			Avec Os	Кости	Con hueso	
Brisket	1643		Poitrine sans plat de côtes	Чельшко	Pecho	
Brisket point (sternum)	1674		Gros bout de poitrine	Край чельшка (грудина)	Punta de pecho	
Brisket rib plate	1673		Poitrine	Передняя часть говяжьей грудинки	Asado ventral	
Butt	1500 - 1503		Cuisse entière	Оковалок	Rueda	
But – shank off	1510		Cuisse sans jarret	Оковалок без голяшки	Rueda sin garrón	
Butt & rump	1502		Cuisse et Rumsteck	Оковалок и кострец	Rueda con cuadril	
Butt square cut	1520		Cuisse coupe droite	Оковалок прямоугольной разделки	Rueda corte cuadrado	
Carcase	1001		Carcasse entière	Цельная туша	Canal	
Chuck – square cut	1617		Basse-côtes	Лопаточная часть прямоугольной разделки	Aguja	
Forequarter	1063		Quartier avant droit	Передняя четвертина	Cuarto delantero	
Forequarter & flank (pistola forequarter)	1050		Quartier avant CARA	Передняя четвертина и пашина (Пистолетный отруб передней четвертины)	Cuarto delantero con vacío	
FQ/HQ shine – shank	1680		Jarret avant / Jarret arrière	Рулька-Голяшка передней/задней четвертины	Brazuelo/garrón	
Hindquarter	1010		Quartier arrière droit	Задняя четвертина	Cuarto trasero	
Neck	1630		Collier	Шейная часть	Cogote	
Pistola hindquarter	1020		Quartier arrière pistola	Пистолетный отруб задней четвертины	Pistola	
Ribs-prepared	1604		Milieu de train de côtes	Реберная часть – подготовленная	Espinazo preparado	
Rump & loin	1540		Rumsteck et aloyau	Кострец и Филей	Espinazo con cuadril	
Short ribs	1694		Plat de côtes	Реберный край грудинки	Asado corto (Porción de asado)	
Shortloin	1550		Faux-filet	Короткий филей	Espinazo trasero	
Shoulder	1621		Epaule palette	Лопаточная часть	Paleta	

English	Item	Page	French	Russian	Spanish	Chinese
Side	1000		Demi-carcasse	Полутуша	Media canal	
Spare ribs	1695		Plat de côtes	Ребра без поверхностного мяса	Costillar	
Boneless			Sans Os	Без костей	Sin hueso	
Blade (clod)	2300		Macreuse à bifteck + paleron	Лопатка (мякоть лопаточной части)	Paleta	
Blade bolar	2302		Boule de macreuse	Основание лопатки	Centro de carnaza de paleta	
Blade oyster	2303		Paleron	Нежная мякоть лопатки	Marucha	
Blade undercut	2304		Dessus de palette	Подрезанная лопатка	Paleta sin tapa	
Brisket	2323		Poitrine sans os	Чельшко	Pecho	
Brisket deckle off	2358		Morceau de poitrine sans os épluché	Чельшко без декеля	Pecho sin tapa	
Brisket navel plate	2473		Flanchet / tendron sans os	Завиток	Falda	
Brisket point end deckle off	2353		Gros bout de poitrine sans os épluché	Край чельшка без декеля	Pecho corto sin tapa	
Butt set	2483		Ensemble cuisse : T de T, semelle et TG	Набор отрубов оковалка	Cortes de la rueda	
Chuck crest	2278		Bosse du cou	Выступ лопаточной мякоти	Giba	
Chuck eye roll	2268		Morceau de basse-côte sans os	Рулёт изглазка лопаточной мякоти	Aguja sin tapa	
Chuck roll	2275		Basse-côte sans os	Рулёт из лопаточной мякоти	Aguja	
Chuck roll – long cut	2289		Collier basse-côte sans os	Рулёт из лопаточной части – длинновырезанный	Aguja larga	
Chuck tender	2310		Jumeau à bifteck	Мякоть передка	Chingolo	
Cube roll (rib eye roll)	2240		Noix d'entrecôte	Рулёт из спинной мякоти (Рулёт из мясистой части спины)	Bife ancho sin tapa	
Cutaneus trunci (rose)	2196		Peaucler du tronc	Поверхностная фасция (розовая)	Matambre	
Eye of rump	2093		Coeur de rumsteck	Глазок костреца	Corazón de cuadril	
Eye round	2040		Rond de gîte noix	Глазок бедра	Peceto	
Flank steak	2210		Bavette de flanchet	Порционный кусок пашины	Bife de vacio	
FQ/HQ shin – shank	2360		Jarret avant / jarret arrière sans os	Рулька/Голяшка передней/задней четвертины	Brazuelo/Garrón	
Heel muscle	2364		Nerveux de gîte noix	Пяточная мышца	Tortuguita	
Inside	2010		Tende de tranche	Внутренняя часть бедра	Nalga de adentro	

English	Item	Page	French	Russian	Spanish	Chinese
Inside cap	2012		Dessus de tranche	Верх внутренней части	Tapa de nalga	
Inside – cap off	2011		Tende de tranche sans dessus de tranche	Внутренняя часть без верха	Nalga de adentro sin tapa	
Inside meat	2035		Tende de tranche sans dessus de tranche PAD	Мясо внутренней части	Nalga de adentro sin tapa al rojo	
Inside skirt	2205		Fausse bavette	Внутренняя диафрагма	Entraña interna (Falsa entraña)	
Internal flank plate (flap)	2203		Bavette d'loyau	Внутренняя часть пашины (плоская часть)	Bife grande de vacío	
Knuckle	2070		Tranche grasse	Огузок	Bola de lomo	
Manufacturing bulk packs			Minerai de boeuf	Упаковка навалом	Carne sin hueso en bloque	
Neck	2280		Collier sans os	Шейная часть	Cogote	
Outside	2030		Semelle sans nerveux	Наружная часть	Nalga de afuera	
Outside flat	2050		Gîte noix	Плоский отруб наружной части	Cuadrada	
Outside meat	2033		Gîte noix et rond de gîte PAD	Мясо наружной части	Nalga de afuera al rojo	
Rump	2090		Rumsteck	Кострец	Cuadril con colita	
Rump cap	2091		Aiguillette de rumsteck	Верх костреца	Tapa de cuadril (Picaña)	
Silverside	2020		Semelle entière	Ссек	Nalga de afuera con tortuguita	
Spencer roll	2230		Entrecôte sans os avec dessus de côte	Рулэт «Спенсер»	Bife ancho	
Striploin	2140		Faux-filet	Филейный край	Bife angosto	
Tenderloin	2150		Filet avec chaînette	Вырезка	Lomo	
Tenderloin – side strap off	2160		Filet sans chaînette	Вырезка из малой поясничной мышцы	Lomo sin cadena	
Thick flank	2060		Tranche grasse + aiguillette baronne	Толстая часть пашины	Bola de lomo con colita	
Thick skirt (hanging tender)	2180		Onglet	Толстая диафрагма (мясистая часть диафрагмы)	Entraña gruesa	
Thin flank	2200		Bavettes	Тонкая часть пашины	Vacio	
Thin skirt (outside skirt)	2190		Hampe	Тонкая диафрагма (наружная)	Entraña fina	
Top sirloin (top butt)	2120		Rumsteck et partie d'aiguillette baronne	Оковалок (верхняя часть)	Cuadril	
Tri-tip	2131		Partie d'aiguillette baronne	Тройная верхушка	Colita de cuadril	

5.2 Bovine side skeletal diagram

[Picture: OTHERS: skel_col – but text and lines and gland locations need to be added]

5.3 Standard bovine primal cuts flow chart

[Picture: MEATCUTS b-carcase1, b-carcase2 and assorted meat cuts on white background]

5.4 Bovine meat cuts

SIDE 1000

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

To be specified:

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

[Picture B-carcass 1 all images in 5.4 are in the directory Meat Cuts]

NOTE: Item number 1001 for the whole carcass.

HINDQUARTER 1010

Hindquarter is prepared from a side (1000) 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.

To be specified:

- Rib number required. (0 to 10)
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney/channel fat retained or removed.

[Picture B1010]

PISTOLA HINDQUARTER 1020

Pistola hindquarter is prepared from a hindquarter (1010) by the removal of the thin flank (2200), 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 abdominis and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 50mm from the M. longissimus dorsi (eye muscle) to the specified rib.

To be specified:

- Rib number required (1 to 10).
- Diaphragm retained or removed.
- Kidney retained or removed.

- Kidney / channel retained or removed.
- Specified rib length from eye muscle.
- Flank steak, inside skirt and internal flank plate retained.

NOTE: Pistola hindquarter is frequently prepared from a side (1000).

[Picture B1020]

BUTT & RUMP 1502

Butt and rump is prepared from a hindquarter (1010) with the removal of the tenderloin (2150) 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.

[Picture U1502]

BUTT 1500

Butt is prepared from a hindquarter (1010) by a cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischia lymph node.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.

[Picture U1500]

BUTT 1503

Butt is prepared from a hindquarter (1010) by a straight cut at the cranial end beginning at the junction of the last sacral and first coccygeal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebrae shall remain on the butt.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.

[Picture U1503]

BUTT / SHANK - OFF 1510

Butt shank off is prepared from a butt (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.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.

[Picture U1510]

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.

[Picture U1520]

RUMP AND LOIN 1540

Rump and loin is prepared from a hindquarter (Item 1010) by removing the butt (Item 1500). The thin flank (2200) 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.

To be specified:

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

NOTE: This cut can also be prepared from a pistola hindquarter (1020).

[Picture U1540]

SHORTLOIN 1550

Shortloin is prepared from a hindquarter (1010) 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 (2200) 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.

To be specified:

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

[Picture U1552]

FOREQUARTER 1063

Forequarter is prepared from a side (1000) by the separation of the forequarter and hindquarter (1010) by a cut along the specified rib and at right angles to the vertebral column through to the ventral portion of the flank.

To be specified:

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

[Picture U1060]

FOREQUARTER & FLANK 1050

(PISTOLA FOREQUARTER)

Forequarter and flank is prepared from a side (1000) 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 (1643) / full flank remains attached to the forequarter.

To be specified:

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

[** The following item numbers to be added in the box with the carcass drawing ****]**

1049 (4-rib)
1055 (10-rib)
1056 (11-rib)
1057 (12-rib)
1058 (13-rib)

[Picture U1050]

BRISKET 1643

Brisket is prepared from a 13-rib forequarter (1063) by a straight cut that 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.

To be specified:

- Rib number required (10 to 13 ribs).
- Diaphragm retained or removed.
- Specify parallel cutting line and brisket removal point.

NOTE: Brisket Set: see specification details code item numbers 1673,1674,2473.

[Picture U1643, U1673_74_2473]

BRISKET RIB PLATE 1673

Brisket rib plate is prepared from a 13-rib brisket (1643). The sternum and associated muscles are 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).

To be specified:

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

[Picture U1673]

BRISKET POINT (STERNUM) 1674

The brisket point (sternum) and associated muscles are removed from a brisket (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).

To be specified:

- M. transversus thoracis retained or removed.

[Picture U1674]

BRISKET NAVEL PLATE 2473

Brisket navel end plate is prepared from a brisket (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.

To be specified:

- Peritoneum removed or retained.

[Picture U2473]

CHUCK - SQUARE CUT 1617

Chuck square cut is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). Neck (1630) 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.

To be specified:

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

[Picture U1617_1, U1617_2]

NECK 1630

Neck is removed from the forequarter (1063) by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.

To be specified:

- Ligamentum nuchae retained or removed.

[Picture U1630_1, U1630_2]

RIBS - PREPARED 1604

Ribs prepared is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck square cut (1617). Short ribs portion (1694) 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.

To be specified:

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

NOTE: Ribs prepared is frequently derived from a pistola hindquarter (1020 to 1028).

[Picture U1604_CR, U1604_w]

SHORT RIBS 1694

Short ribs are prepared from a forequarter (1063) after the removal of the brisket (1643) / ribs prepared (1604) and chuck square cut (1617). 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 unless otherwise specified.

To be specified:

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

[Picture U 1694_w, U 1694_s, U 1694_5Rb, U 1694_5FR, U 1694_5CO]

SPARE RIBS 1695

Spare ribs are prepared from a forequarter (1063) and consist of rib bones and intercostals muscles. Spare ribs can be derived from any portion of the rib cage.

To be specified:

- Rib number and rib location.
- Size of rib portion.

[Picture U1695_9R]

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.

To be specified:

- Removal of forequarter elbow (olecranon) and carpus joint at meat level.
- Removal of hindquarter trusus and stifle joints at meat level.

NOTE:

1680 as forequarter / hindquarter shin / shank (packed together).
1682 specifically for forequarter and
1683 specifically for hindquarter.

[Picture U 1682, U1683, U 1680a, U 1680b/U 1680b_w]

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 (2060) and silverside (2020). The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

To be specified:

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

[Picture BP2000]

INSIDE CAP OFF 2011

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

To be specified:

- M. pectineus and / or M. sartorius retained or removed.

[Picture BP2011]

INSIDE CAP 2012

Inside Cap consists of the M. gracilis muscle removed from the Inside (2010) along the natural seam.

To be specified:

- Fibrous tissue and fat deposits retained or removed.
- M. pectineus and M. sartorius retained or removed.

[Picture B2002]

OUTSIDE MEAT 2033

Outside meat is prepared from an outside (2030) and by separating the outside flat (2050) and eye of round (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.

To be specified:

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

[Picture B2033]

INSIDE MEAT 2035

Inside meat is prepared from an inside - cap off (2011) with the removal of all the membrane, connective tissue and femoral blood vessels.

To be specified:

- M. pectineus and M. sartorius retained or removed.

NOTE: Specified combinations of inside meat (item: 2035) and outside meat (item: 2033) can be described alternatively as RED MEAT and apply either code identification.

[Picture B2035]

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 (2060) and Inside (2010). 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.

To be specified:

- Achilles tendon retained or removed.
- Popliteal lymph node retained or removed.

[Picture B2020]

OUTSIDE 2030

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

To be specified:

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

[Picture B2030]

EYE ROUND 2040

The Eye Round is prepared from the outside (2030) by following the natural seam between the outside flat M. gluteobiceps and the eye round M. semitendinosus separating the two muscles.

[Picture B2040]

OUTSIDE FLAT 2050

Outside flat is prepared from the outside (2030) by following the natural seam between the outside flat M. gluteobiceps and the eye round M. semitendinosus separating the two muscles

To be specified:

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

[Picture B2050]

THICK FLANK 2060

Thick flank is derived from a butt (1500) and is removed along the natural seams between the inside (2010) and silverside (2020). The patella, joint capsule and surrounding connective tissue are removed.

To be specified:

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

[Picture B2060]

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.

To be specified:

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

[Picture B2070]

MAJOR MUSCLES

M. rectus femoris (eye of knuckle) **2067**

M. vastus lateralis (knuckle cover) **2068**

M. vastus intermedius (knuckle undercut) **2069**

[Picture U 2067, U 2068, U 2069]

TENDERLOIN 2150

Tenderloin is prepared from the hindquarter (1010) 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.

To be specified:

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

[Picture B2150]

TENDERLOIN SIDE STRAP OFF 2160

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

[Picture B2160]

STRIPLOIN 2140

Striploin is prepared from a hindquarter (1010) 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.

To be specified:

- Rib numbers required (0 to 3 ribs).
- Distance from eye muscle.
- Intercostals retained or removed.
- Supraspinous ligament retained or removed.
- M. multifidus retained or removed.

[Picture U2140]

THIN FLANK 2200

Thin Flank is prepared from a hindquarter (1010) 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.

To be specified:

- M. cutaneus trunci retained or removed.
- Gland and fat deposits under M. cutaneus trunci retained or removed

[Picture B2200]

FLANK STEAK 2210

Flank steak is prepared from a thin flank (2200) and is the flat lean fleshy portion of the M. rectus abdominis with the serous membrane and connective tissue stripped from the muscle.

[Picture B2210]

INSIDE SKIRT 2205

Inside skirt (*M. transversus abdominis*) is located on the inside of the abdominal wall of the hindquarter (1010) and extends to the naval end portion of the brisket (1643). The peritoneum and fat flakes are removed.

To be specified:

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

[Picture B2205]

INTERNAL FLANK PLATE 2203 (FLAP)

Internal flank plate is prepared from the flank and is the thickest portion of the *M. obliquus internus abdominis*. All visual fat is removed.

[Picture B2203]

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.

To be specified:

- Fat and membrane covering retained or removed.

[Picture B2190]

THICK SKIRT 2180 (HANGING TENDER)

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

[Picture B2180]

TOP SIRLOIN 2120 (TOP BUTT)

Top sirloin is prepared from a rump (2090) by the removal of the *M. tensor fasciae latae* (tail) 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 of the top sirloin.

To be specified:

- Heavy connective tissue retained or removed.

[Picture B2120]

RUMP 2090

Rump is prepared from a hindquarter (1010) by a cut commencing at the caudal tip of the *M. tensor fasciae*

latae lying over of the knuckle (2070) 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.

To be specified:

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

[Picture B2090]

EYE OF RUMP 2093

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

To be specified:

- Heavy connective tissue retained or removed.

[Picture BP2110]

RUMP CAP 2091

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

To be specified:

- Fat retained or removed.
- Silverskin retained or removed.

[Picture B2091]

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

To be specified:

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

[Picture U2131/ U2131_w]

BRISKET 2323

Brisket is prepared from a bone-in brisket (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.

To be specified:

- Rib number required (10 to 13 ribs).

- Intercostals retained or removed.
- Diaphragm retained or removed.
- Peritoneum retained or removed.
- Inside skirt (2205) (*M. transversus abdominis*) retained or removed.

[Picture B2320]

BRISKET DECKLE OFF 2358

Brisket deckle off is prepared from a brisket (2323) by the complete removal of the deckle, associated fat and intercostals by following the natural seam. The Inside skirt (2205) (*M. transversus abdominis*) and white fibrous tissue (*linea alba*) on the navel end are removed. Red Bark (*M. cutaneus trunci*) is removed unless otherwise specified

To be specified:

- Rib number required (10 to 13 ribs).
- Red bark (*M. cutaneus trunci*) retained.

[Picture B2355]

BRISKET POINT END DECKLE OFF 2353

Brisket point end deckle off is prepared from a brisket (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.

To be specified:

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

[Picture B2350]

SPENCER ROLL 2230

The boneless spencer roll is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck - square cut (1617). The rib ends are removed at a specified distance from the *M. longissimus dorsi* (eye muscle). Intercostals muscles are removed.

To be specified:

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

NOTE: Spencer roll is frequently derived from a pistola hindquarter (1020 to 1028).

[Picture B2232]

CUBE ROLL 2240

(RIB EYE ROLL)

Cube roll is prepared from a forequarter (1063) and consists of *M. longissimus dorsi* and associated

muscles underlying the dorsal aspects of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).

To be specified:

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

NOTE: Cube roll is frequently derived from a pistola hindquarter code numbers 1020 to 1028.

[Picture B2240]

CHUCK ROLL 2275

Chuck roll (boneless) is prepared from a bone-in chuck - square cut (1617). 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. rhomboideus is removed and the M. subscapularis (undercut) remains firmly attached. The M. trapezius is removed unless otherwise specified.

To be specified:

- 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) retained or removed.

[Picture B2275]

CHUCK ROLL - LONG CUT 2289

Chuck roll long cut (boneless) is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). The ventral cutting line is approximately 75mm from the M. longissimus dorsi (eye muscle) and parallel to the vertebral column. The neck (2280) is removed by a straight cut parallel to the caudal cutting line between the 3rd and 4th cervical vertebrae. The M. rhomboideus is removed. The M. subscapularis (undercut) remains firmly attached unless otherwise specified. The M. trapezius is removed unless otherwise specified.

To be specified:

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

[Picture B2289]

CHUCK EYE ROLL 2268

The chuck eye roll is prepared from the chuck roll (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.

To be specified:

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

[Picture B2268a/ B2268b]

NECK 2280

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

To be specified:

- Ligamentum nuchae retained

[Picture B2280]

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.

To be specified:

- Thickest portion retained or removed.
- Minimum size of portion.

[Picture U2196]

CHUCK CREST 2278

The chuck crest is derived from a forequarter (1063) and is the predominant portion of the M. rhomboideus muscle which is located on the dorsal edge of the chuck and neck.

To be specified:

- Proportion of muscle retained.

[Picture B2278]

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.

To be specified:

- Connective tissue cover: retained or removed.

[Picture B2310]

BONE-IN SHOULDER 1621

Consisting of:

- Blade (2300)
- Blade bolar (2302)
- Blade oyster (2303)
- Blade undercut (2304)
- Chuck tender (2310)

[Picture U1621]

BLADE (CLOD) 2300

Blade is prepared from a forequarter (1063) 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.

To be specified:

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

[Picture B2300]

BLADE BOLAR 2302

Blade bolar is prepared from the blade (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.

To be specified:

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

[Picture B2302]

BLADE OYSTER 2303

Blade oyster is prepared from a blade (item 2300) by the removal of the blade bolar (2302) (triceps group) along the natural seam from the M. infraspinatus.

To be specified:

- M. trapezius retained or removed.
- Periosteum retained or removed.

[Picture B2303]

BLADE UNDERCUT 2304

Blade undercut is prepared by removing the M. subscapularis, M. teres major from the medial surface of the blade. The muscle consists of 3 parts and is trimmed to the required specification.

To be specified:

- Prepared to specific size requirements.

[Picture B2304]

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).

To be specified:

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

[Picture U 2360a, U2360b, U2364]

HEEL MUSCLE 2364

Heel muscle is prepared from a silverside (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.

To be specified:

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

[Picture U2364]

BUTT SET 2483

Butt set consists of the primals cuts from the butt (1500 - 1503).

- Inside (2010)
- Silverside (2020) - outside (2030)
- Thick flank (2060) - knuckle (2070)

To be specified:

- Refer each item number for specification details.

[Picture Bp2000/ BP2020/ BP2060]

5.5 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.

[Picture Bp 90cl, Bp 80cl, Bp 60cl]

5.6 Standard bovine primal cuts muscle reference

5.6.1 *Lateral/medial view carcass structure*

[Picture MUSCLE U_Lview, U_Mview]

5.6.2 *Alphabetical list of muscle names*

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 capitis 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. peroneus longus
0059	M. peroneus 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.

5.6.3 *Hindquarter primals*

Inside / silverside

[Picture MUSCLE Topside B.&A/ Silverside A.&B]

Rump / thick flank / thin flank (3 ribs)

[Picture MUSCLE full rump A.&B/thick flankA/thin flankA]

Striploin (3 ribs)/ tenderloin

[Picture MUSCLE Striploin A.&B/tenderloin A.&B]

5.6.4 *Forequarter primals*

Blade / chuck tender

[Picture MUSCLE blade/chuck tender]

Short ribs (5 ribs)/ rib set (5 ribs – 6th to 10th rib)

[Picture MUSCLE rib set A/ rib set B&C]

Chuck (5 ribs)/ brisket (10 ribs)

[Picture MUSCLE chuck A.&B/brisket A.&B]

Shin-shank (forequarter) / shin-shank (hindquarter)

[Picture MUSCLE shin shankA, fore shinB/hind shankA.&B]

5.7 Meat quality standards

The following bovine meat quality standards have been developed by the Australian Meat Industry and AUS-MEAT Limited as a 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.

[Picture OTHERS chiller assessment]

5.7.1 Meat colour reference standards

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.

[Picture OTHERS meat colour.TIF& meat col.tif]

5.7.2 Fat colour reference standards

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.

[Picture OTHERS fat col.tif&fat colour.tif]

5.7.3 Marbling reference standards

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.

[Picture OTHERS marbling.tif & marble0-6.tif]

ANNEX I. ADDRESSES

United Nations Economic Commission for Europe	Agricultural Standards Unit Trade and Timber Division Palais des Nations CH – 1211 Geneva 10 SWITZERLAND Tel: +41 22 917 1366 Fax: +41 22 917 0629 E-mail: agristandards@unece.org http://www.unece.org/trade/agr
AUS-MEAT Ltd	9 Buchanan Street South Brisbane 4101 Queensland AUSTRALIA Tel: +61 7 33 61 92 00 Fax: +61 7 33 61 92 22 E-mail: ausmeat@ausmeat.com.au http://www.ausmeat.com.au
United States Department of Agriculture (USDA)	Agricultural Marketing Service Livestock and Seed Program 1400 Independence Ave., S.W. Washington D.C. 20250 0249 UNITED STATES Tel: +1 202 720 5705 Fax: +1 202 720 3499 E-mail: Barry.Carpenter@usda.gov http://www.ams.usda.gov
GS1 International	Blue Tower Avenue Louise, 326 BE 1050 Brussels BELGIUM Tel: +32 2 788 7800 Fax: +32 2 788 7899 http://www.gs1.org/contact/

ANNEX II: EAN-UCC CODIFICATION SYSTEM

1. Purpose of the EAN-UCC system

The system is widely used in the world to enhance communication between buyers and sellers and third party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by EAN International, together with national EAN organizations around the world, and by the Uniform Code Council (UCC) in the USA and Canada.

The system is designed to overcome the limitations of using company, industry or country specific coding systems and to make trading more efficient and responsive to trading partners. The use of the EAN-UCC System improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying goods, services and locations.

It is also used in electronic data interchange (EDI). EAN-UCC codes can be represented by data carriers (e.g. bar code symbols) to enable electronic reading wherever required in the trading process.

The EAN-UCC System also provides a global language of traceability by means of multi-industry standards for identification and communication for products, services and locations. They may be used by organizations for traceability purposes across the supply chain to track and trace beef products between the farm and retail outlets. For information on using the EAN-UCC System please refer to the "Traceability of Beef" guidelines obtainable from EAN International or national EAN organizations.

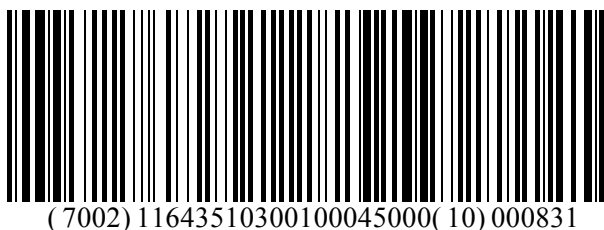
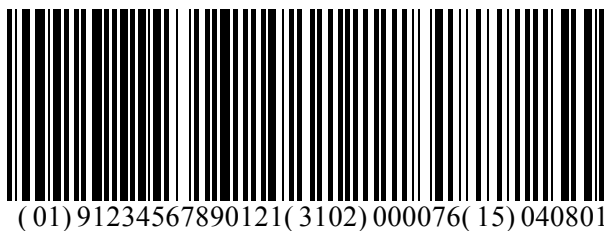
Contact addresses for EAN-UCC System are included in the annex.

2. Use of the UNECE code in the EAN-UCC system

EAN-UCC system uses application identifier as prefixes to identify the meaning and format of the data that follows it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE code defined in section 4.1 has been assigned the EAN-UCC application identifier (**7002**) in the UCC/EAN -128 bar code symbol.

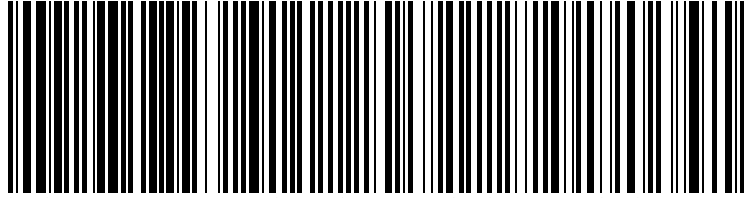
Example 1:



(01) Global trade item number (GTIN)

- (3102) Net weight, kilograms
- (7002) UNECE standard code
- (15) Use by date
- (10) Batch number

Example 2:



(01)99312345678917(3102)004770(13)000105(21)12345678

- (01) Global trade item number (GTIN)
- (3102) Net weight, kilograms
- (13) Slaughter/packing date
- (21) Serial number

Other data, such as the UNECE Code, refrigeration, grade and fat depth can be linked to the GTIN via electronic data interchange (EDI - EANCOM® messages).

3. Application of the system in the supply chain

- (1) The customer orders, using the UNECE Standard and the coding scheme.

[picture]

- (2) On receipt of the order, the supplier translates the UNECE codes into its own trade item codes (i.e., Global Trade Item Number).

[picture]

- (3) The supplier delivers the order to the customer. The goods are marked with the UCC/EAN-128 bar code standard.

[picture]

- (4) The customer receives the order and the UCC/EAN-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

[picture]

- (5) The physical flow of goods, marked with EAN-UCC standards, may be linked to the information flow using electronic data interchange (EDI – EANCOM® messages).

[picture]