

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE STANDARD

**OVINE MEAT
CARCASSES AND CUTS**

2006 EDITION



United Nations
New York and Geneva, 2007

NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards of the UNECE Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations, and cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products. For more information on UNECE agricultural standards, please visit our website <www.unece.org/trade/agr>.

This present edition of the Standard for Ovine Meat – Carcasses and Cuts is based on document ECE/TRADE/C/WP.7/2006/12.

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Please contact us at the following address with any comments or enquiries:

Agricultural Standards Unit
Trade and Timber Division
United Nations Economic Commission for Europe
Palais des Nations
CH-1211 Geneva 10, Switzerland
Tel: +41 22 917 1366
Fax: +41 22 917 0629
e-mail: agristandards@unece.org

To obtain copies of publications, please contact

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Palais des Nations,
CH-1211 Geneva 10, Switzerland
Tel: +41 22 917 32 23
Fax: +41 22 917 00 27
e-mail: unpubli@unog.ch

ECE/TRADE/308

UNITED NATIONS PUBLICATION
Sales No. E.03.II.E.59
ISBN 978-92-1-116886-0
ISSN 1810-1917

PREFACE

One of the principal goals of the United Nations Economic Commission for Europe (UNECE) is to promote greater economic integration of its members. As one activity for achieving this goal, UNECE provides a forum for Governments to develop internationally harmonized standards that:

- Facilitate fair international trade and prevent technical barriers to trade
- Define a common trading language for sellers and buyers
- Promote a high quality, sustainable production
- Create market transparency for buyers and consumers

UNECE began work on standards for perishable produce in 1949. Today, close to 100 internationally harmonized, commercial quality standards have been developed for different agricultural produce: Fresh Fruit and Vegetables, Dry and Dried Produce, Potatoes (Early, Ware and Seed), Eggs and Egg Products, Meat and Cut Flowers.

Issues of commercial quality that have implications for international trade can be discussed in different specialized groups, and assistance is offered to countries that are interested in implementing UNECE standards (e.g. training workshops and seminars).

For each standard it is the aim to involve all interested parties in the work (members and non-members of UNECE, international governmental and non-governmental organizations) and to come to a consensus acceptable to all. It is a sign of the quality of UNECE standards that in many cases they have served as a basis for European Union, Codex Alimentarius and OECD standards.

The UNECE standards for Meat occupy a special place because of the complexity of the subject: a large number of product options can be specified by the buyer and the quality of the final product depends to a large extent on the way the meat is cut.

The standards offer, for the first time, internationally agreed specifications written in a consistent, detailed and accurate manner using anatomical names to identify cutting lines. Comprehensive colour photographs and diagrams are included to facilitate practical application of the standards.

The standards also define a product code allowing all relevant information to be combined in 20-digits. In developing this code, UNECE cooperated closely with GS1 International, a not-for-profit private sector organization that supports supply chain systems with globally unique identification codes and electronic communications (e.g. bar codes).

The standardization of the trading language is the foundation which allows the meat industry to adopt modern data transfer methods and streamline the flow of information and product throughout the supply chain.

I hope that the new edition of the UNECE Standard for Ovine Meat – Carcasses and Cuts will contribute substantially to the facilitation of fair international trade.

Marek Belka
Executive Secretary
United Nations Economic Commission for Europe

ACKNOWLEDGEMENTS

UNECE would like to thank all delegations who have contributed to the creation of the UNECE Standard for Ovine Meat – Carcasses and Cuts: Argentina, Australia, Austria, Bolivia, Brazil, Canada, China, GS1 International, European Union, Finland, France, Germany, Greece, Hungary, Italy, Japan, Lithuania, Netherlands, New Zealand, Paraguay, Poland, Russian Federation, Slovakia, Spain, Switzerland, United Kingdom, United States of America, and Uruguay. UNECE would also like to acknowledge the special contribution of the delegations of Australia and New Zealand for preparing the draft version of this standard and the photographs.

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UNECE STANDARD

OVINE MEAT

CARCASES AND CUTS

1. INTRODUCTION

1.1 UNECE standards for meat products

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. As the texts will be updated regularly, 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 UNECE secretariat.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards which 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 www.unece.org/trade/agr.

Annex II contains a description of the GS1 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

This Standard recommends an international language for raw (unprocessed) sheep (*ovine*) carcasses and cuts marketed as fit for human consumption. It provides purchasers with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

The appropriate legislative requirements of food standardization and veterinary control must be complied with to market ovine carcasses and cuts across international borders. 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.

The Standard contains references to other international agreements, standards and codes of practice that 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 that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3 Application

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.

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 make it easier to understand the provisions.

1.4 Adoption and publication history

Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted this text at its 58th session in October 2002 (Reference: TRADE/WP.7/2002/9).

In this first edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/2003/12) a number of editorial changes were made to the original text adopted. The Standard is now presented in five chapters including the former General Requirements, Ovine Specific Requirements and Carcasses and Cuts Descriptions in order to align it with the other standards. This alignment also includes a reordering of the data fields in the ovine code and minor corrections to the carcasses and cuts descriptions. The present text (based on document ECE/TRADE/WP.7/GE.11/2003/12) collects editorial changes to the first edition of the standard.

UNECE Standards for meat undergo 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: www.unece.org/trade/agr/standards.htm.

2. MINIMUM REQUIREMENTS

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

Carcases/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 particles¹).
- 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-burn².
- Free of spinal cord (except for whole unsplit carcasses)³.

Cutting, trimming, and boning of cuts shall be accomplished 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 Ovine Code (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 on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for ovine in data field 1 as defined in section 1.1 is 40.

3.3 Product/cut

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

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.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight 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
0	Not specified	
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 ovine 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 Provisions concerning conformity assessment requirements in section 3.12.

■ 3.5.2 Ovine category

Ovine category code (data field 5)	Category	Description
0	Not specified	No category specified
1	Young lamb	Young lamb under 6 months of age which does not have any permanent incisor teeth
2	Lamb	Lamb under 12 months of age which does not have any permanent incisor teeth
3	Hogget	A young male or female ovine having one but not more than two permanent incisor teeth
4	Mutton	Female or castrated male ovine having more than one permanent incisor teeth
5	Ewe mutton	Female ovine having one or more permanent incisor teeth
6	Wether mutton	Castrated male ovine having one or more permanent incisor teeth
7	Ram	Adult entire or castrated male ovine having more than one permanent incisor teeth
8	Code not used	
9	Other	

■ 3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulations 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	No system specified
1	Mainly indoors	Production methods that are based on indoor housing
2	Restricted outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based on access to open land
4	Organic	Production methods that are conform to the legislation of the importing country concerning organic production
5 – 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 regulations 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 7)	Category	Description
0	Not specified	No system 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	Milk fed	Feeding system based on mother's milk
5	Formula fed	Feeding systems that are milk or milk substitute based
6 – 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, nervous and lymphatic tissues, or other material. 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 ovine-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 Fat thickness

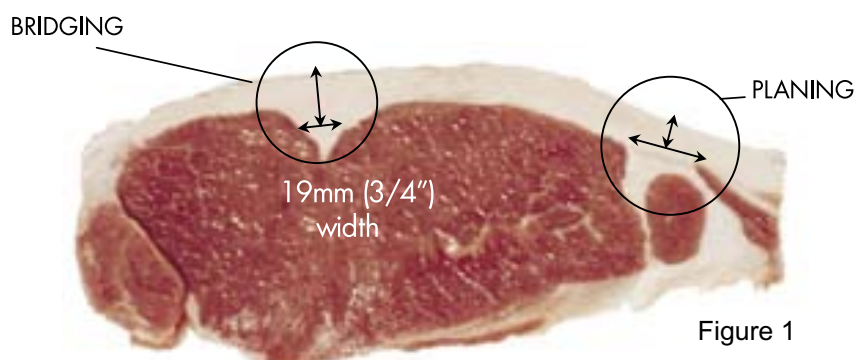
The purchaser can specify the maximum fat thickness of carcasses, sides and cuts. Allowable fat limitations are as follows:

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	0 - 3 mm maximum fat thickness or as specified
4	3 - 6 mm maximum fat thickness or as specified
5	6 - 9 mm maximum fat thickness or as specified
6	9 - 12 mm maximum fat thickness or as specified
7	12 - 15 mm maximum fat thickness or as specified
8	15 mm and over or as specified
9	Other

■ 3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Beveled 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 which 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 that 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 (0.75 inch) 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).

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 Ovine quality system

Ovine quality system code (data field 11)	Category	Description
0	Not specified	
1	Official standards	Quality classifications based on official standards at 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. Specific requirements regarding colour and pH if required need to be agreed between buyer and seller and are not provided for in the coding system.

3.9 Weight ranges 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 2.5 cm (1.0 inch) in any dimension and/or 3 mm (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 3 mm (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

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

Cuts - frozen / deep frozen

- Individually wrapped (I.W.)
- 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)* (ECE/TRANS/165).

■ 3.10.2 Definition of codes

Packing code (data field 13)	Category
0	Not specified
1	Carcases, half carcases and quarters - without packaging
2	Carcases, half carcases and quarters - with packaging
3	Cuts - individually wrapped (I.W.)
4	Cuts - bulk packaged (plastic or wax-lined container)
5	Cuts - vacuum-packed (VAC)
6	Cuts - modified atmosphere packaging (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.

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 Additional information

Additional information 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
- Slaughter and post-slaughter systems
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour
- Quantity (number of pieces)

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.

Ovine or batch identification conformity assessment (ovine /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	Ovine/batch identification (ovine/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and ovine/batch ID conformity assessment
6	Trade standard and ovine/batch ID conformity assessment
7	Quality, trade standard, and ovine/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR OVINE MEAT

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Ovine Meat has 14 fields and 20 digits (3 digits not used) and is a combination of the use codes defined in chapters 3 and 5.

Field no.	Name	Section	Code Range
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	-	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
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 range	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, rack that was third-party certified, trimmed to 3-6 mm fat thickness and weight range specified from a lamb that was pasture raised and forage fed.

This item has the following UNECE Ovine code: **40493200123200040152**

Field no.	Name	Requirement	Code value
1	Species	Ovine	40
2	Product/cut	Rack	4932
3	Field not used	-	00
4	Refrigeration	Chilled	1
5	Category	Lamb	2
6	Production system	Pasture	3
7a	Feeding system	Forage fed	2
7b	Field not used	-	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Not specified	0
10	Fat thickness	3 - 6 mm maximum fat thickness	4
11	Quality	Not specified	0
12	Weight range	Specified	1
13	Packing	Cuts - vacuum-packed	5
14	Conformity assessment	Trade standard conformity assessment	2

5. CARCASSES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products

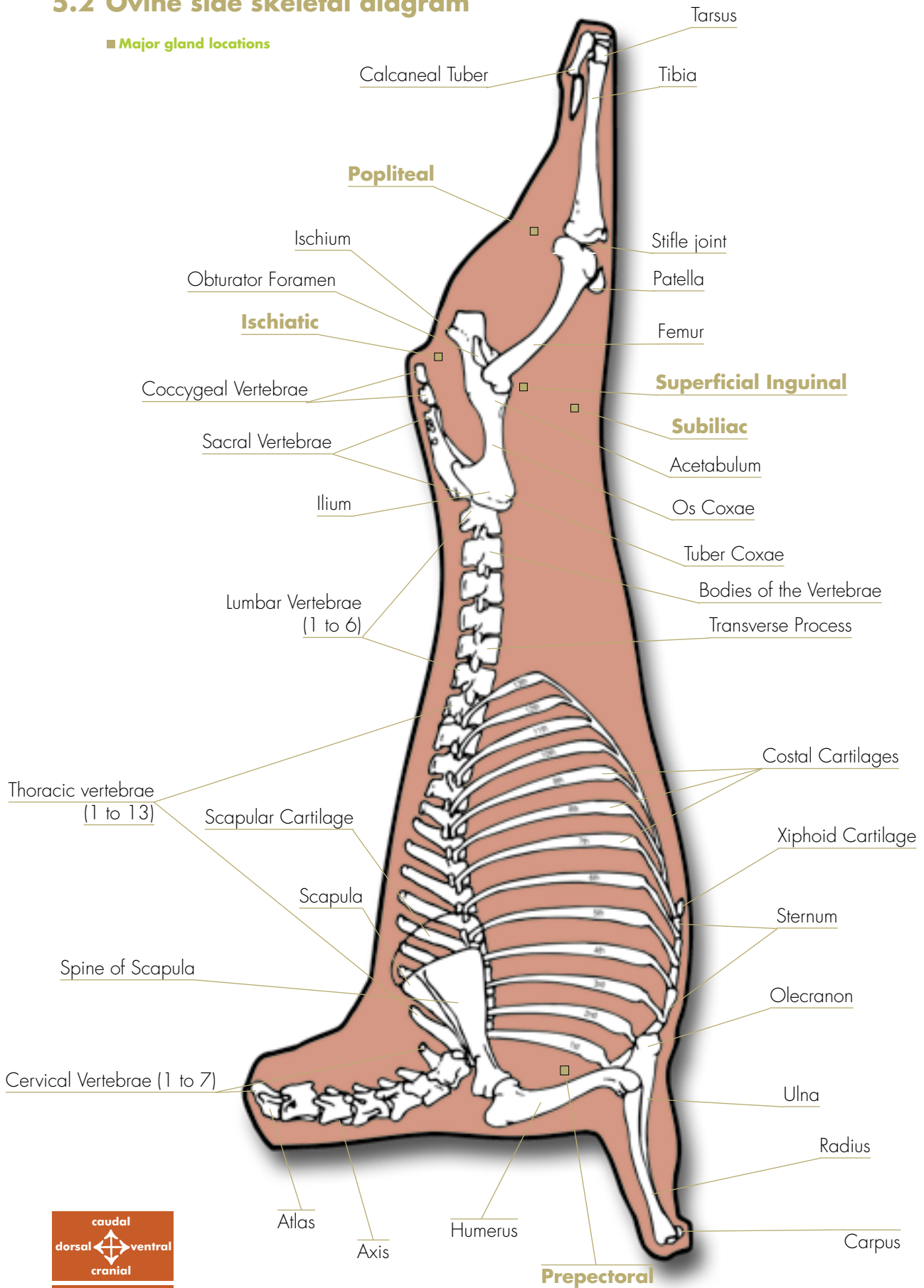
Product	English	Page	French	Russian	Spanish	Chinese
	Bone-in		Avec Os	С Костями	Con hueso	帶骨羊肉
5036	Assorted cuts (block ready) - bone-in	39	Assortiments de découpes (prêtes pour le comptoir) avec os	Набор отрубов (для приготовления мясных блоков)	Juego de cortes	组合分割肉切块
4776-4778	Blade shoulder	40	Partie d'épaule + partie de poitrine	Лопатка	Paleta ventral con asado desosado	肩肉
5010	Breast and flap	42	Poitrine	Грудинка с пашиной	Pecho y falda	胸腹肉
4620	Carcase: Hogget	20	Carcasse: Jeune ovin	Туша: баранчика или ярки	Canal: Borrego	周岁羊胴体
4500	Carcase: Lamb	20	Carcasse: Agneau	Туша: ягненка	Canal: Cordero	羔羊胴体
4600	Carcase: Mutton	20	Carcasse: Mouton	Туша: ярочки или валушка	Canal: Cordero adulto	成年羊胴体
4621	Carcase: Ram	20	Carcasse: Bélier	Туша: барана	Canal: Carnero	公羊胴体
4790	Chump - bone-in (Sirloin)	30	Selle avec os (Selle)	Толстый край поясничной части (альтернативный вариант: боковая часть тазобедренного отруба)	Cuadril	臀腰肉
5011	Flap	42	Partie ventrale de la poitrine	Пашина	Falda	腹肉
4969-4972	Forequarter	24	Quartier avant	Передняя четвертина	Cuarto delantero	前四分体
4770-4772	Forequarter (partially boned)	40	Quartier - avant partiellement désossé, sans partie de collier	Передняя четвертина (частично обваленная)	Cuarto delantero (parcialmente desosado)	前四分体 (部分剔骨)
4959-4962	Forequarter pair	23	Casque entier	Неразделенные передние четвертины	Delantero completo (par)	前四分体对
5030	Foreshank	31	Jarret avant	Рулька	Brazuelo	前腱子
4786-4789	Hindquarter	22	Moitié de rosbif court	Пистолетный отруб задней четвертины	Cuarto trasero	后四分体
5031	Hindshank	31	Jarret arrière	Голяшка	Garrón	后腱子
4773-4775	Knuckle shoulder	40	Basse-côte avec partie de collier	Лопаточно-плечевая часть с рулькой	Paleta dorsal	肩脊排
4820	Leg - chump off	25	Gigot raccourci	Тазобедренный отруб без толстого края поясничной части	Pierna sin cuadril	去臀腿
4830	Leg - chump off - shank off	26	Gigot raccourci sans jarret	Тазобедренный отруб без толстого края поясничной части и голяшки	Pierna-sin cuadril-sin garrón	去臀去腱腿
4806	Leg - chump off - shank off - aitch bone removed	27	Milieu de gigot raccourci sans jarret - os du coxal retiré	Тазобедренный отруб без толстого края поясничной части, голяшки и крестцовой кости	Pierna sin cuadril-sin garrón-sin hueso coxal	去臀去腱去髌骨腿
4800	Leg - chump on	24	Gigot entier	Тазобедренный отруб с толстым краем поясничной части	Pierna con cuadril	带臀腿
4810	Leg - chump on - shank off	25	Gigot sans jarret	Тазобедренный отруб с толстым краем поясничной части без голяшки	Pierna-con cuadril-sin garrón	带臀去腱腿
4802	Leg - chump on - shank off - aitch bone removed	26	Gigot sans jarret - os du coxal retiré	Тазобедренный отруб с толстым краем поясничной части без голяшки и крестцовой кости	Pierna-con cuadril-sin garrón-sin hueso coxal	带臀去腱去髌骨腿
4801	Leg - chump on - shank on - aitch bone removed	26	Gigot entier - os du coxal retiré	Тазобедренный отруб с толстым краем поясничной части и голяшкой без крестцовой кости	Pierna con cuadril-con garrón-sin hueso coxal	带臀带腱去髌骨腿

Product	English	Page	French	Russian	Spanish	Chinese
	Bone-in		Avec Os	С Костями	Con hueso	带骨羊肉
4823	Leg - shank end	25	Partie de gigot côté jarret	Берцовая часть тазобедренного отруба с голяшкой	Pierna corta (porción ventral)	腿端腿
4816	Leg pair	23	Culotte	Задняя часть	Pierna doble (par)	后腿对
4901-4907	Leg pair and loin saddle	23	Baron	Задняя часть с почечной частью седла	Pierna doble con silla	腰鞍脊后腿对
4940-4946	Leg pair and saddle	22	Rosbif long	Задняя часть с седлом	Pierna doble con silla y campana	鞍脊后腿对
4821	Leg shank bone (easy carve leg)	27	Gigot semi-désossé roulé (facile à découper)	Тазобедренный отруб на берцовой кости (легко разделываемый окорок)	Pierna semidesosada-con hueso del garrón	腿腱骨
4805	Leg - chump off - shank on - aitch bone removed	27	Gigot raccourci - os du coxal retiré	Тазобедренный отруб с голяшкой без толстого края поясничной части и крестцовой кости	Pierna-sin cuadril-con garrón-sin hueso coxal	去臀带腱去髌骨腿
4822	Leg - fillet end	25	Partie de gigot côté selle	Тазобедренный отруб - филейная часть	Pierna-porción dorsal	腰端腿
4859-4862	Loin	32	Carré filet + carré couvert	Спинная часть	Espinazo	腰肉
4839-4842	Loin - chump on	32	Carré de côtes couvert - carré de côtes filet avec selle	Спинная часть с толстым краем поясничной части	Espinazo con cuadril	带臀腰肉
5020	Neck	43	Collier	Шея	Cogote	颈肉
4995	Outside shoulder (Banjo cut)	42	Épaule (coupe banjo)	Наружная часть лопатки (отруб "банджо")	Paleta (corte banjo)	琴肉
4980	Outside shoulder (oyster cut)	41	Épaule	Наружная часть лопатки ("устричный" отруб)	Paleta	牡蛎肉
4976	Outside shoulder pair	24	Papillon	Наружная часть неразделенных лопаток	Paletas con brazuelos (par)	肩臂对
4930-4933	Rack	35	Carré couvert	Передок туши	Costillar	脊排
4926-4929	Rack - Saddle	34	Carré couvert double	Передняя часть седла	Campana	肩鞍脊排
4746-4749	Rack - cap off	35	Carré couvert - sans dessus de côte	Передок туши без хребтового края	Costillar sin tapa	去盖脊排
4758-4765	Rack - cap off (frenched)	36	Carré - sans dessus de côte (manches dégagés)	Передок туши без хребтового края (зачищенный)	Costillar a la francesa sin tapa	法式去盖脊排
4750-4757	Rack - cap on (frenched)	35	Carré de côtes couvert - avec dessus de côtes (manches dégagés)	Передок туши с хребтовым краем (зачищенный)	Costillar a la francesa con tapa	法式带盖脊排
4897-4900 4910-4912	Saddle	31	Carré double	Седло	Espinazo doble	鞍脊
4878-4881	Short loin	33	Carré filet	Почечная часть	Espinazo corto	腰脊肉
4873-4876	Short loin - chump on	32	Carré filet avec selle	Почечная часть с толстым краем поясничной части	Espinazo corto con cuadril	带臀腰脊肉
4882-4885	Short loin pair (Loin saddle)	33	Carré filet double	Неразделенная почечная часть (альтернативный вариант: заднее седло)	Espinazo corto doble	腰脊对
4730-4733	Shoulder rack	34	Carré de côtes découvert	Лопаточно-плечевая часть	Rack de paleta	肩脊排
4736-4739	Shoulder rack (frenched)	34	Carré de côtes découvert (manches dégagés)	Лопаточно-плечевая часть с зачищенными ребрами	Rack de paleta a la francesa	法式肩脊排
4726-4727	Shoulder rack pair	33	Carré de côtes découvert double	Неразделенная лопаточно-плечевая часть	Rack de paleta doble	肩脊排对
4610	Side: Hogget	20	Demi-carcasse: Jeune ovin	Полутуша: баранчика или ярки	Media canal: Borrego	周岁羊半胴体
4510	Side: Lamb	20	Demi-carcasse: Agneau	Полутуша: ягненка	Media canal: Cordero	羔羊半胴体
4630	Side: Mutton	20	Demi-carcasse: Mouton	Полутуша: ярочки или валушка	Media canal: Cordero adulto	成年羊半胴体
4631	Side: Ram	20	Demi-carcasse: Bélier	Полутуша:барана	Media canal: Carnero	公羊半胴体
5015-5018	Spare ribs	43	Plat de poitrine	Ребра с тонким слоем мяса	Centro de asado	仔排
4990-4992	Square cut shoulder	41	Bas de carré épais	Квадратно вырезанная лопатка	Paleta corte cuadrado	方切肩肉
4505	Telescoped carcass	21	Carcasse avec pattes repliées	Сложная туша (ягненка)	Canal telescópica	套叠羊羔胴体

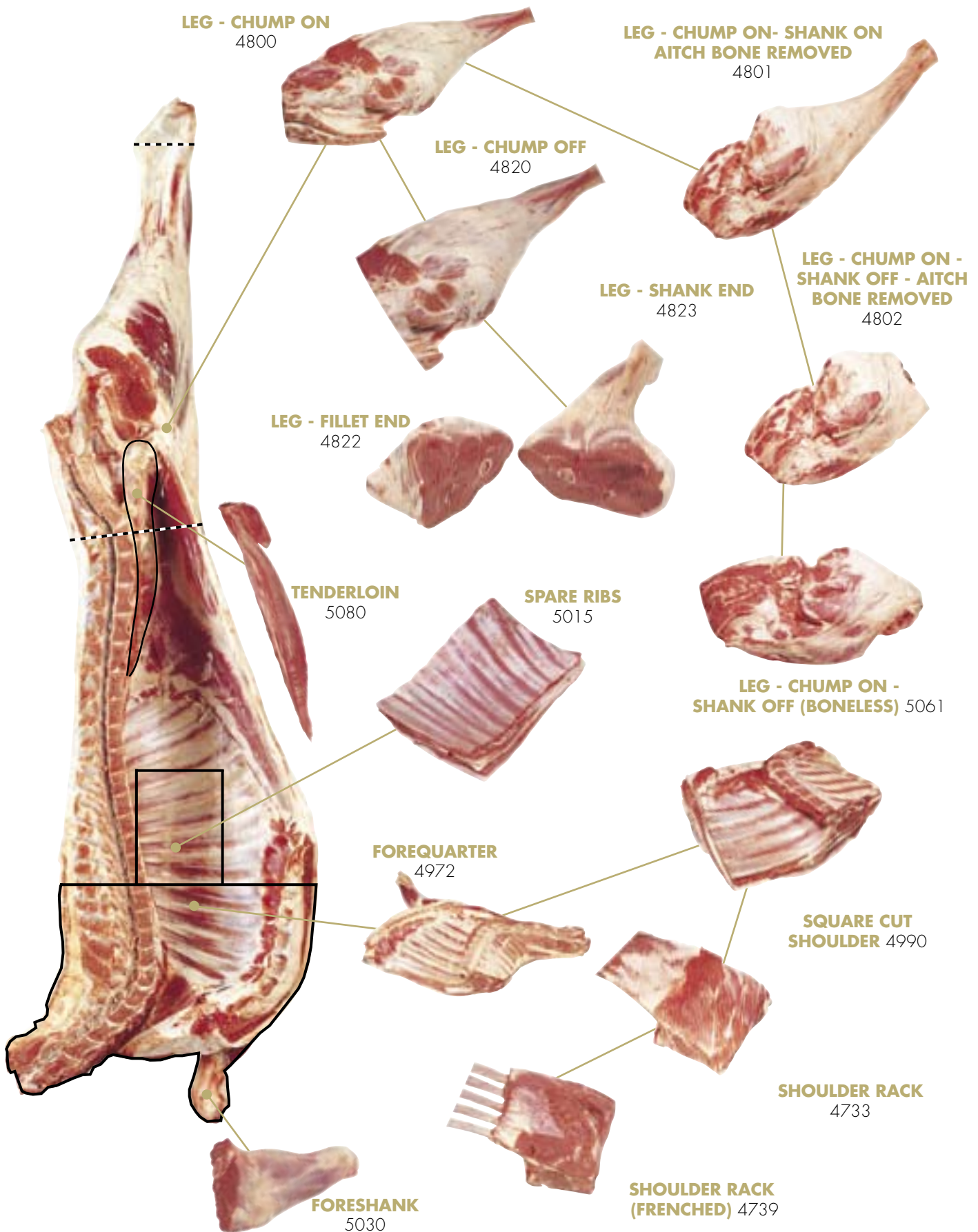
Product	English	Page	French	Russian	Spanish	Chinese
	Bone-in		Avec Os	С Костями	Con hueso	带骨羊肉
4720	Trunk	21	Coffre	Туша без задней части	Maleta	躯干肉
4721	Trunk - chump on	21	Coffre avec selle	Туша без задней части с толстым краем поясничной части	Maleta con cuadril	带臀躯干肉
	Boneless		Sans os	Без костей	Sin hueso	不带骨肉
5109	Backstrap or backstrip (long)	36	Lanière du dos	Красевая покровка или спинная полоска (длинная)	Bife completo (largo)	长切通脊
5101	Backstrap or backstrip (short)	36	Muscle long dorsal (court)	Красевая покровка или спинная полоска (короткая)	Bife completo (corto)	短切通脊
5172	Breast and flap (boneless)	42	Poitrine (désossée)	Грудинка с пашиной	Pecho y falda (desosado)	精修胸腹肉
5081	Butt tenderloin	38	Tête de filet	Верхний край вырезки	Cabeza de lomo	里脊头
5130	Chump - boneless (Sirloin)	30	Selle désossée (Selle)	Толстый край поясничной части (альтернативный вариант: боковая часть тазобедренного отруба)	Cuadril (desosado)	臀腰肉
5152	Eye of forequarter (Neck fillet)	37	Noix de carré découvert + noix de collier	Вырезка из передней четвертины (шейное филе)	Centro de cogote y aguja	精修肩颈肉
5153	Eye of rack	37	Noix de carré couvert	Вырезка из передка туши	Ojo de costillar	精修脊排
5150	Eye of short loin	37	Noix de carré - filet	Филейная покровка	Ojo de espinazo corto	精修腰脊肉
5173	Flap (boneless)	42	Partie ventrale de la poitrine (désossée)	Пашина	Falda (desosada)	精修腹肉
5045-5047	Forequarter (boneless)	39	Quartier avant (desossé)	Передняя четвертина	Cuarto delantero (desosado)	前四分体
5073	Inside	29	Noix	Внутренняя часть бедра	Nalga de adentro	臀肉
5077	Inside - cap off	29	Noix - sans dessus de noix	Внутренняя часть бедра без горбушки	Nalga de adentro sin tapa	去盖臀肉
5072	Knuckle (Leg tip)	29	Noix pâtissière (Pointe de gigot)	Затылок боковой части тазобедренного отруба (альтернативный вариант: край боковой части тазобедренного отруба)	Bola de lomo	膝圆
5065	Leg cuts	29	Découpes de gigot	Части тазобедренного отруба	Cortes de la pierna	腿肉块
5061	Leg - chump on - shank off (boneless)	28	Gigot sans jarret (désossé)	Тазобедренный отруб с толстым краем поясничной части без голяшки	Pierna con cuadril-sin garrón	带臀去腿腿肉
5070	Leg - chump off - shank off (boneless)	28	Gigot raccourci - sans jarret (désossé)	Тазобедренный отруб без толстого края поясничной части и голяшки	Pierna-sin cuadril-sin garrón (desosada)	去臀去腿腿肉
5060	Leg - chump on (boneless)	28	Gigot entier (désossé)	Тазобедренный отруб с толстым краем поясничной части	Pierna con cuadril (desosada)	带臀腿肉
5075	Outside	29	Sous-noix	Верх наружной части тазобедренного отруба	Nalga de afuera	米龙
5055	Outside shoulder (oyster cut) boneless	41	Épaupe désossé	Наружная часть лопатки (устричный отруб)	Paleta (desosada)	牡蛎肉
5071	Silverside	29	Sous-noix entière	Наружная часть тазобедренного отруба	Nalga de afuera con tortuguita	粗修米龙
5050-5052	Square cut shoulder (boneless)	41	Bas de carré épais (desossé)	Квадратно вырезанная лопатка	Paleta corte cuadrado (desosado)	方切肩肉
5080	Tenderloin	38	Filet	Вырезка	Lomo	里脊
5082	Tenderloin - butt off	38	Filet sans tête	Вырезка без верхнего края	Lomo sin cabeza	去头里脊
5076	Thick flank	29	Noix pâtissière + aiguillette baronne	Боковая часть тазобедренного отруба	Bola de lomo con colita	粗修膝圆
	Portion cuts	45	Parties des découpes	Порционные куски	Porción de cortes	分切肉块
	Boneless manufacturing bulk packs	44	Emballages en vrac de viande ovine sans os destinée à la transformation	Обваленные мясные блоки	Carne sin hueso en bloque	不带骨加工用大包装
	Portion cuts	45	Parties des découpes	Порционные куски	Porción de cortes	分切肉块

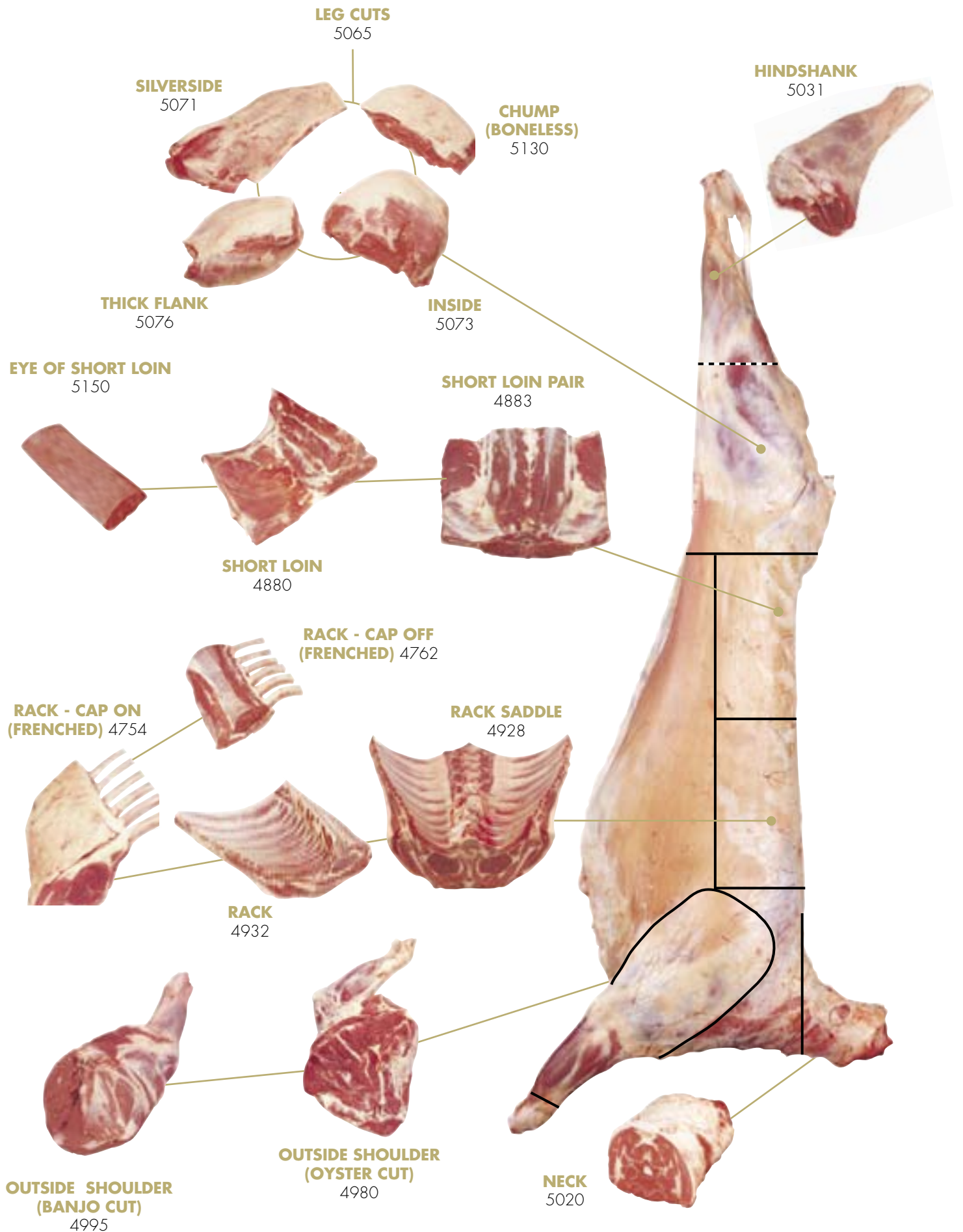
5.2 Ovine side skeletal diagram

■ Major gland locations



5.3 Standard ovine primal cuts flow chart





5.4 Ovine meat cuts

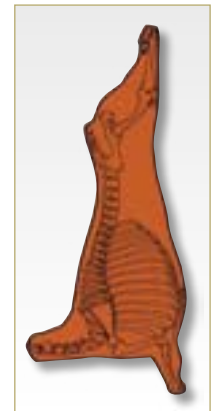


CARCASE*

Includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae. The udder or testes, penis and udder or cod fat are removed.

To be specified:

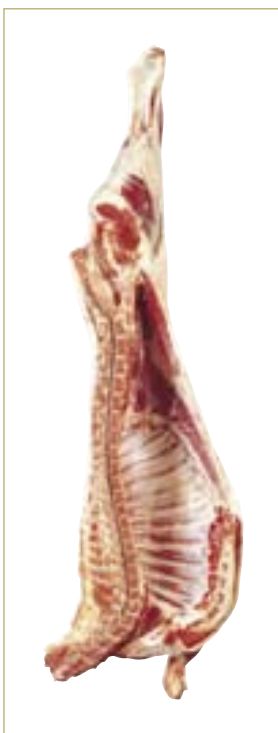
- Number of pieces required.
- Tenderloin retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Weight range.
- Confirmation of grading.
- Surface fat trim level.
- Fat score.
- Neck string on or off.
- Head retained.
- Lower Foreshank (metacarpal bone) retained.



*ITEM NO.

Lamb	4500
Mutton	4600
Hogget	4620
Ram	4621

Options: CARCASE PIECES - Carcass cut into more than 2 (two) pieces will be described as Carcass Pieces. All primal cuts must be retained with the possible exception of the Tenderloin.



SIDE*

Prepared from a full Carcass. The carcass is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae.

To be specified:

- Tenderloin retained or removed.
- Kidney retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Surface fat trim level.
- Fat score.
- Neck string on or off.



*ITEM NO.

Lamb	4510
Mutton	4630
Hogget	4610
Ram	4631



4505 TELESCOPED CARCASS

Prepared from a full Carcass. To prepare the leg folded or placed into the chest cavity, a cut is made horizontally across the dorsal edge of the carcass at the junction of the 6th lumbar and 1st sacral vertebrae breaking the spine sufficiently to allow the legs to fold into the cavity of the carcass.

To be specified:

- Tarsus retained or removed.
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Neck retained or removed.
- Foreshank retained or removed.
- Breast and Flap retained or removed.
- Tail retained or removed.
- Weight range.
- Fat score.
- Neck string on or off.



ITEM NO.

Lamb 4505



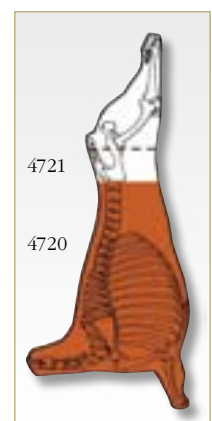
4720 TRUNK

Trunk is prepared from a Carcass by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the Flap.

To be specified:

- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.

Options: TRUNK - CHUMP ON 4721 - *Trunk - Chump On* is prepared from a Carcass by a straight cut cranial to the tip of the pubic symphysis through the hip joint.



ITEM NO.

4720
4721



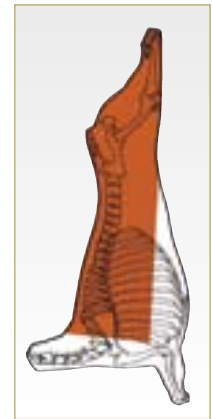
4946 LEG PAIR AND SADDLE

Leg Pair and Saddle is prepared from a Carcass by the removal of the following portions:

Breast and Flap are removed by a straight cut parallel on each side and measured from the dorsal edge and commencing from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib and following on through the Flap to the superficial inguinal lymph node. The Neck is removed 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:

- Shank tipped.
- Flap retained or removed.
- Shoulder retained or removed.
- Leg tendon retained or removed.
- Number of ribs required.
- Kidney and channel fats retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Rib numbers to be frenched and length of frenching required.
- Surface fat trim level.
- The rib ends are frenched to a distance as specified from the ventral edge.



ITEM NO.

4940 (8-rib) 4944 (11-rib)
 4941 (7-rib) 4945 (12-rib)
 4942 (9-rib) 4946 (13-rib)
 4943 (10-rib)

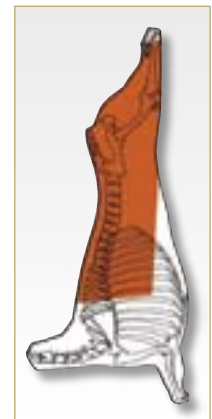


4789 HINDQUARTER

Hindquarter is prepared from a Leg Pair and Saddle (item 4946) by splitting the pair evenly by one longitudinal cut down the sacral, lumbar and thoracic vertebrae to the specified rib.

To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Number of ribs required.
- Scapular cartilage retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Surface fat trim level.



ITEM NO.

4786 (6-rib)
 4787 (7-rib)
 4788 (8-rib)
 4789 (9-rib)

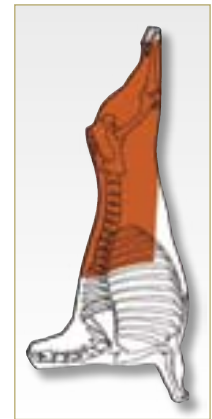


4901 LEG PAIR AND LOIN SADDLE

Leg Pair and Loin Saddle is prepared from a Carcase by removing the Forequarter Pair by a straight cut through the junction of the specified lumbar or thoracic vertebrae along the contour of the specified rib to the ventral portion of the Flap.

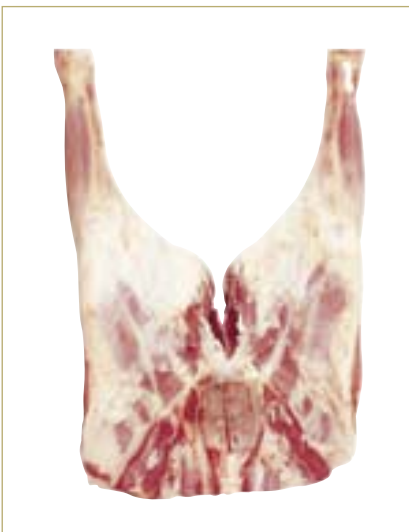
To be specified:

- Shank tipped.
- Number of ribs required.
- Kidney and channel fats retained, partially or completely removed.
- Flap retained or removed.
- Tail removal point.
- Channel fat retained, partially or completely removed.
- Leg tendon retained or removed.
- Surface fat trim level.



ITEM NO.

4901 (0-rib)	4905 (4-rib)
4902 (1-rib)	4906 (5-rib)
4903 (2-rib)	4907 (6-rib)
4904 (3-rib)	

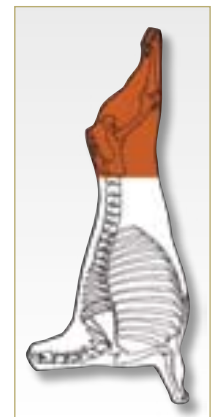


4816 LEG PAIR

Leg Pair is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to clear the tip of the ilium to the ventral portion of the Flap.

To be specified:

- Leg tendon retained or removed.
- Shank tipped.
- Flap retained or removed.
- Tail removal point.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Surface fat trim level.



ITEM NO.

4816



4960 FOREQUARTER PAIR

Forequarter Pair is prepared from a Carcase by a cut along the contour of the specified rib and ventral to the flap cutting line retaining the Flap on the Forequarter Pair, and at right angle through the thoracic vertebrae severing the back bone.

To be specified:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Length of flap retained, to be specified or removed completely.
- Surface fat trim level.



ITEM NO.

4959 (3-rib)
4960 (5-rib)
4961 (4-rib)
4962 (6-rib)



4976 OUTSIDE SHOULDER PAIR

Outside Shoulder Pair is prepared from a Carcase or a Forequarter Pair (5-rib) (item 4960) (flaps removed) by peeling each shoulder separately from the ventral edge of the breast and cutting along the natural seam between the overlying muscles and ribs, leaving the undercut (*M. subscapularis*) attached to the blade bone. The shoulders are separated at the dorsal edge of the forequarter by a cut following the contour

of the outer edge of the primal to a point adjacent to the junction of the 1st rib and 7th cervical vertebrae. The shoulders remain firmly attached to the neck by the connected muscles of the *M. trapezius*. The ribs are separated from the neck by a cut through the junction of the 7th cervical vertebrae and 1st ribs severing the neck from the rib cage leaving the shoulders firmly attached to the neck. Bloodstains on the underside of the neck are removed.

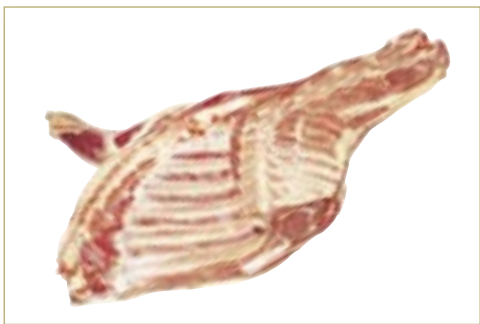
To be specified:

- Surface fat trim level.
- Rib removal point.
- Atlas bone retained or removed.
- Carpus retained or removed.



ITEM NO.

4976



4972 FOREQUARTER

Forequarter is prepared from a Side by a cut along the contour of the specified rib to the ventral edge and at right angles through the thoracic vertebrae separating the Forequarter and the Hindquarter.

To be specified:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Breast retained or removed.
- Surface fat trim level.



ITEM NO.

4969 (13-rib)
4970 (5-rib)
4971 (4-rib)
4972 (6-rib)

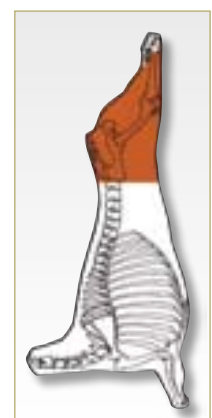


4800 LEG - CHUMP ON

Leg - Chump On is prepared from a Side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the Flap. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Surface fat trim level.



ITEM NO.

4800

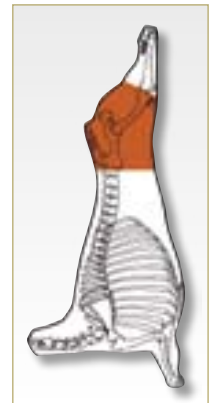


4810 LEG - CHUMP ON - SHANK OFF

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Butt Tenderloin retained or removed.
- Channel fat retained, partially or completely removed.
- Heel muscles retained or removed.
- Surface fat trim level.



ITEM NO.

4810



4820 LEG - CHUMP OFF

Leg - Chump Off is prepared from a Leg - Chump On (item 4800), by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Channel fat retained, partially or completely removed.
- Chump cutting lines (cranial) to acetabulum.
- Surface fat trim level.



ITEM NO.

4820



4822 LEG - FILLET END

Leg - Fillet End is prepared from a Leg - Chump Off (item 4820) by the removal of the middle portion of the Leg by a straight cut ventral to the tip of the exposed portion of the ischium bone and parallel to the Chump removal line.

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Distance of the cutting line from the ischium bone.
- Surface fat trim level.



ITEM NO.

4822
4823



4823 LEG - SHANK END

Leg - Shank End is prepared from a Leg - Chump Off (item 4820) by the removal of the Leg - Fillet End (item 4822) and is the remaining caudal portion of the Leg with the Shank attached.

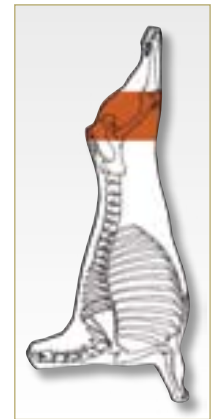
To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Distance of the cutting line from the ischium bone.
- Surface fat trim level.



4830 LEG - CHUMP OFF - SHANK OFF

Prepared from a Leg - Chump Off (item 4820) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel to the cutting line of the Chump and through the heel muscles of the Silverside.



ITEM NO.
4830

To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Chump cutting lines (cranial) to acetabulum.
- Patella bone retained or removed.
- Surface fat trim level.



4801 LEG-CHUMP ON - SHANK ON - AITCH BONE REMOVED

Leg - Chump On - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.



ITEM NO.
4801

To be specified:

- Flap retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Butt Tenderloin retained or removed.
- Surface fat trim level.



4802 LEG - CHUMP ON - SHANK OFF - AITCH BONE REMOVED

Leg - Chump on - Shank Off - Aitch Bone Removed is prepared from a Leg - Chump On - Shank On - Aitch Bone Removed (item 4801), by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.



ITEM NO.
4802

To be specified:

- Patella bone retained or removed.
- Heel muscle retained or removed.
- Flap retained or removed.
- Surface fat trim level.



4805 LEG - CHUMP OFF - SHANK ON - AITCH BONE REMOVED

Leg - Chump Off - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.



ITEM NO.
4805

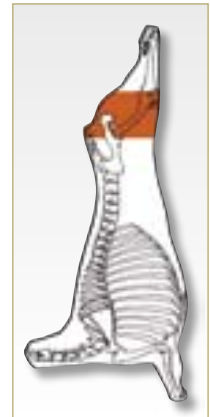
To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Chump removal distance from hip joint (acetabulum).
- Surface fat trim level.



4806 LEG - CHUMP OFF - SHANK OFF - AITCH BONE REMOVED

Leg - Chump Off - Shank Off Aitch Bone Removed is prepared from a Leg - Chump On - Shank Off - Aitch Bone Removed (item 4802) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.



ITEM NO.
4806

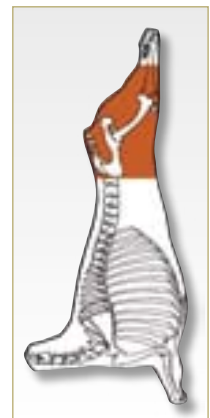
To be specified:

- Flap retained or removed.
- Leg tendon retained or removed.
- Leg tied or netted.
- Shank (tibia) frenched to a specified distance.
- Surface fat trim level.
- Femur retained (ball joint of femur removed).



4821 LEG SHANK BONE (EASY CARVE LEG)

Leg Shank Bone is prepared from a Leg Chump On - Shank On - Aitch Bone Removed (item 4801) by the removal of the femur bone by tunnel or seam boning. The Inside is removed along the natural seam and the Leg is evenly rolled, tied and or netted.



ITEM NO.
4821

To be specified:

- Chump retained or removed.
- Flap retained or removed.
- Leg tendon retained or removed.
- Shank (tibia) frenched to a specified distance.
- Leg tied or netted.
- Surface fat trim level.
- Femur retained (ball joint of femur removed).

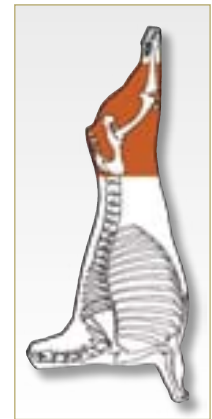


5060 LEG - CHUMP ON (BONELESS)

Leg - Chump On (Boneless) is prepared from Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Leg tendon retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.



ITEM NO.
5060



5061 LEG - CHUMP ON - SHANK OFF (BONELESS)

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons and exposed lymph nodes. The Shank (tibia) is removed at the stifle joint, and by a straight cut parallel through the heel muscles of the silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed.
- Heel muscle retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.



ITEM NO.
5061



5070 LEG - CHUMP OFF - SHANK OFF (BONELESS)

Leg - Chump Off - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage, tendons and exposed lymph nodes. The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum. The Shank is removed at the stifle joint by a cut through the heel muscles of the Silverside parallel to the Chump cutting line.

To be specified:

- Heel muscle retained or removed.
- Lymph nodes retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Netted or tied.



ITEM NO.
5070

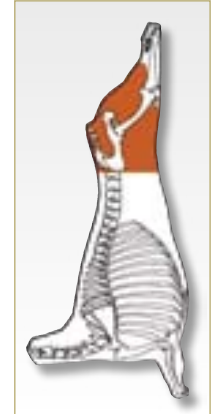
5065 LEG CUTS

Leg Cuts are prepared from a Leg - Chump On Boneless (item 5060) and seamed into four individual primals and trimmed as specified.



To be specified:

- Variation of primal composition.
- Cartilage removal.
- Surface fat trim level.



5071 SILVERSIDE

Silverside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Thick Flank.

ITEM NO.

5065

5071	5075
5072	5076
5073	5077

5075 OUTSIDE

The Outside is prepared from a Silverside with the heel muscle removed along the natural seam. Outside is denuded to silverskin.



5072 KNUCKLE (LEG TIP)

The Knuckle is prepared from the Thick Flank with the cap muscle and fat cover removed.

5076 THICK FLANK

Thick Flank is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Silverside. The patella, joint capsule and tendon are removed.



5073 INSIDE

Inside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Thick Flank and Silverside. The pizzel butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.

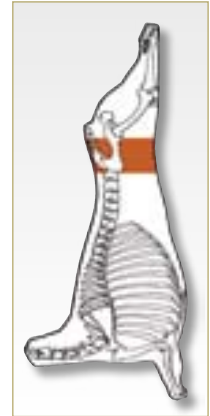
5077 INSIDE - CAP OFF

The Inside - Cap Off is prepared from the Inside (item 5073) by the removal of the *M. gracilis* muscle along the natural seam. Remaining subcutaneous fat deposits are removed completely.



5130 CHUMP - BONELESS (SIRLOIN)

Chump - Boneless is prepared from a bone-in Chump (item 4790) by the removal of all bones, cartilage and Butt Tenderloin. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.



ITEM NO.

5130

To be specified:

- Butt Tenderloin retained or removed.
- Surface fat trim level.



4790 CHUMP - BONE-IN (SIRLOIN)

Chump - Bone-in is prepared from a Bone-in Leg - Chump On (item 4800). The Chump is removed by a cut at right angles across the leg at a specified measured distance from the acetabulum.

The lymph node gland and gland fats situated on the flap are removed. Chump removal points from the Leg to be parallel (Cranial and Caudal).



ITEM NO.

4790

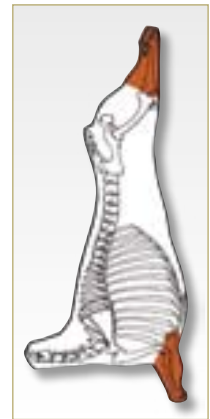
To be specified:

- Channel fat retained, partially or completely removed.
- Flap retained or removed.
- Butt Tenderloin retained or removed.
- Chump removal distance from hip joint (acetabulum).
- Surface fat trim level.



5030 FORESHANK

Foreshank is prepared from a Forequarter (item 4972) and consists of the radius, ulna, carpus and distal portion of the humerus bones and associated muscles.



ITEM NO.

5030
5031

To be specified:

- Carpus retained.
- Separated by saw cut or broken joint.



5031 HINDSHANK

Hindshank is prepared from a Leg (item 4800) and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Leg by a cut parallel to the Chump removal cutting line through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur.

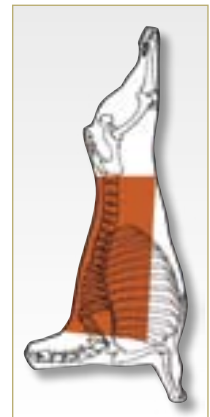
To be specified:

- Tarsus retained.
- Heel muscle retained or removed.
- Leg tendon retained or removed.
- Separated by saw cut or broken joint.



4900 SADDLE

Saddle is prepared from a Leg Pair and Saddle (item 4946) by the removal of the Leg Pair (item 4816) by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flap. The ribs and flap on both sides of the saddle are cut parallel at a specified distance from the (cranial) end.



ITEM NO.

4897 (10-rib) 4910 (8-rib)
4898 (11-rib) 4911 (7-rib)
4899 (12-rib) 4912 (9-rib)
4900 (13-rib)

To be specified:

- Flap retained or removed.
- Number of ribs required.
- Number of ribs frenched.
- Length of frenching required.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Diaphragm retained or removed.
- Flap removal distance from eye muscle.
- Blade (scapular cartilage) retained or removed.
- Surface fat trim level.
- Rib ends are frenched to a distance (as specified) from the ventral edge.



4840 LOIN - CHUMP ON

Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line at right angles at a measured distance from the hip joint cranial to the acetabulum. The Breast and Flap is removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).



ITEM NO.

4839 (6-rib)
4840 (8-rib)
4841 (7-rib)
4842 (9-rib)

To be specified:

- Number of ribs required.
- Removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Scapular cartilage retained or removed.
- Surface fat trim level.



4874 SHORT LOIN - CHUMP ON

Short Loin - Chump On is prepared from a Loin - Chump On (item 4840) by the removal of specified ribs parallel to the Chump cutting line.

To be specified:

- Number of ribs required.
- The removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast removal distance from eye muscle.
- *M. cutaneus trunci* retained or removed.
- Surface fat trim level.



ITEM NO.

4873 (0-rib) 4975 (2-rib)
4874 (1-rib) 4976 (3-rib)



4860 LOIN

Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end).



ITEM NO.

4859 (6-rib)
4860 (8-rib)
4861 (7-rib)
4862 (9-rib)

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Surface fat trim level.



4883 SHORT LOIN PAIR (LOIN SADDLE)

Short Loin Pair is prepared from a carcass or a Saddle (item 4910) by a cut along the contour of the specified rib and by a cut at right angles through the thoracic vertebrae severing the back bone. The ribs and flap on both sides of the Short Loin Pair are cut parallel at a specified distance from the eye muscle at the (cranial) end.



ITEM NO.

4882 (0-rib)
4883 (1-rib)
4884 (2-rib)
4885 (3-rib)

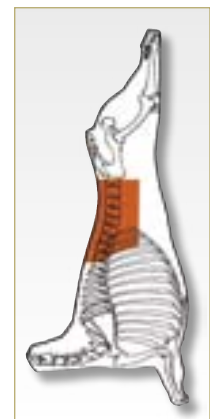
To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.
- Flap removal distance from the eye muscle.
- Surface fat trim level.



4880 SHORT LOIN

Short Loin is prepared from a Loin (item 4860) by the removal of specified ribs parallel to the Forequarter cutting line. To remove the ribs a cut is made following along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.



ITEM NO.

4878 (3-rib)
4879 (2-rib)
4880 (1-rib)
4881 (0-rib)

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Surface fat trim level.



4727 SHOULDER RACK PAIR

Shoulder Rack Pair is prepared from a Forequarter Pair (item 4960 flap removed) by the removal of the Shoulders, leaving the underlying muscles attached to the ribs. The cranial cutting line is along the contour of the 1st rib and through the junction of the 1st thoracic and 7th cervical vertebrae and parallel with the specified caudal cutting line. The ventral cutting line is determined by a measurement from the tip of the *M. longissimus thoracis* (eye muscle) at the caudal end.



ITEM NO.

4726 (4-rib)
4727 (5-rib)

To be specified:

- Number of ribs required.
- Breast removal line and distance from eye muscle.

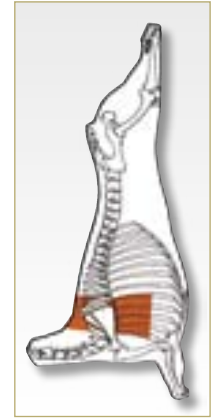


4733 SHOULDER RACK

Shoulder Rack is prepared from a Shoulder Rack Pair (item 4727) by splitting the pair evenly by one longitudinal cut down the thoracic vertebrae. Spinal cord may be removed as a country or specification requirement.

To be specified:

- Number of ribs required.
- Feather / chine bones retained or removed.
- Breast removal line and distance from eye muscle.



ITEM NO.

4730 (2-rib)	4732 (4-rib)
4731 (3-rib)	4733 (5-rib)



4739 SHOULDER RACK (FRENCHED)

Shoulder Rack (frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (frenched) to expose the ribs to the specified length.

To be specified:

- Number of ribs required.
- Breast removal line and distance from eye muscle.
- Feather / chine bones retained or removed.
- Length of exposed rib.



ITEM NO.

4736 (2-rib)	4738 (4-rib)
4737 (3-rib)	4739 (5-rib)

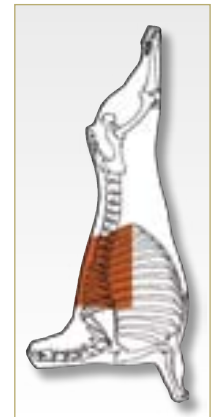


4928 RACK-SADDLE

Rack-Saddle is prepared from a Saddle (item 4910) by a cut along the contour of the specified rib parallel to the loin end and rack end cutting line and by a cut at right angle through the thoracic vertebrae severing the back bone. The ribs on both sides of the Saddle Rack are cut parallel at a specified distance from the eye muscle at the (caudal) end.

To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Blade (scapular cartilage) retained or removed.
- Rib removal distance from the eye muscle.
- Surface fat trim level.



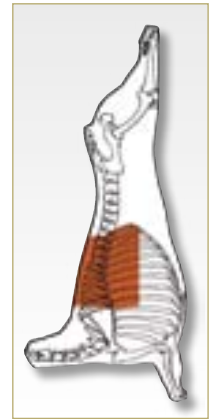
ITEM NO.

4926 (6-rib)	4928 (8-rib)
4927 (7-rib)	4929 (9-rib)



4932 RACK

Rack is prepared from a Side by the removal of the Forequarter (item 4972) by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The caudal cutting line is along the specified rib and caudal to the edge of the specified rib and parallel. The Breast and Flap cutting line is at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end.



ITEM NO.

4930 (7-rib)
4931 (6-rib)
4932 (8-rib)
4933 (9-rib)

To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Scapular cartilage retained or removed.
- Feather and chine bones retained or removed.
- Diaphragm retained or removed.
- Surface fat trim level.

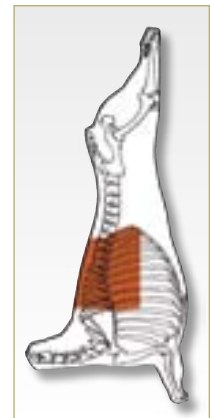


4748 RACK - CAP OFF

Rack - Cap Off is prepared from a Rack (item 4932) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin.

To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Diaphragm retained or removed.
- Surface fat trim level.
- Feather and chine bones retained or removed.



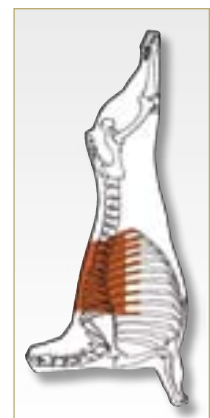
ITEM NO.

4746 (6-rib) 4748 (8-rib)
4747 (7-rib) 4749 (9-rib)



4754 RACK - CAP ON (FRENCHED)

Rack - Cap On (frenched) is prepared from a Rack (item 4932), the cap muscle to be retained in situ. The cap muscle overlay on the ribs is removed at a specified distance from the eye muscle and parallel to the backbone. Ribs are frenched.



ITEM NO.

4750 (2-rib) 4754 (6-rib)
4751 (3-rib) 4755 (7-rib)
4752 (4-rib) 4756 (8-rib)
4753 (5-rib) 4757 (9-rib)

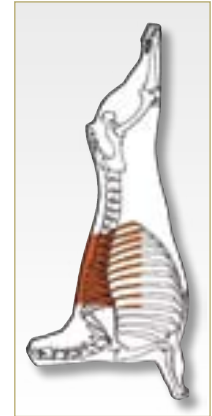
To be specified:

- Numbers of ribs required.
- Breast removal distance from eye muscle.
- Length of exposed rib.
- Feather bones and chine are removed.
- Scapular cartilage retained or removed.
- Surface fat trim level.



4764 RACK - CAP OFF (FRENCHED)

Rack - Cap Off (frenched) is prepared from a Rack - Cap On (frenched) (item 4756) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin. The ribs are trimmed (frenched) to expose the ribs to the specified length.



To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Length of exposed rib.
- Surface fat trim level.

ITEM NO.

4758 (2-rib)	4762 (6-rib)
4759 (3-rib)	4763 (7-rib)
4760 (4-rib)	4764 (8-rib)
4761 (5-rib)	4765 (9-rib)



5109 BACKSTRAP OR BACKSTRIP (LONG)*

Backstrap (long) is prepared from a Side and consists of the eye muscle lying along the spinous process and transverse processes of the lumbar, thoracic and cervical vertebrae. The Backstrap comprises of the portion commencing from the 1st cervical vertebrae to the lumbar sacral junction.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.

ITEM NO.

5109
5101

5101 BACKSTRAP OR BACKSTRIP (SHORT)*

Backstrap (short) is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 1st thoracic vertebrae to the lumbar sacral junction.

To be specified:

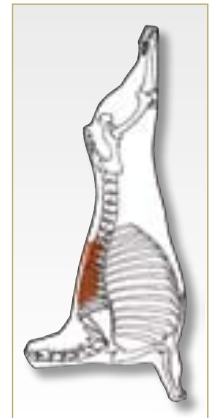
- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.

* Trade description can be shown as: BACKSTRAP or BACKSTRIP



5153 EYE OF RACK

Eye of Rack is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 6th thoracic vertebrae to the junction of the 13th thoracic and 1st lumbar vertebrae.



ITEM NO.

5153

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.



5150 EYE OF SHORT LOIN

The Eye of Short Loin is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 10th thoracic vertebrae to the junction of lumbar sacral vertebrae.

To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point from the lumbar and thoracic vertebrae.



ITEM NO.

5150



5152 EYE OF FOREQUARTER (NECK FILLET)

Eye of Forequarter (Neck Fillet) is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 1st cervical vertebrae to the 4th, 5th or 6th thoracic vertebrae. The number of vertebrae (cervical and thoracic) specified will determine the length of the Neck Fillet. Trimmed to silverskin.



ITEM NO.

5152

To be specified:

- Silverskin retained or removed.
- Length of eye muscle by the removal point from vertebrae.



5080 TENDERLOIN

Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (*M. psoas minor*) remains attached.

To be specified:

- Sidestrap (*M. psoas minor*) retained or removed.
- Surface fat trim level.



ITEM NO.

5080
5081
5082



5081 BUTT TENDERLOIN

Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the ilium after the separation of the Short Loin from the Leg and is removed in one piece. The Side Strap (*M. psoas minor*) portion remains attached to the (*M. psoas major*) muscle.

To be specified:

- Sidestrap (*M. psoas minor*) retained or removed.
- Surface fat trim level.

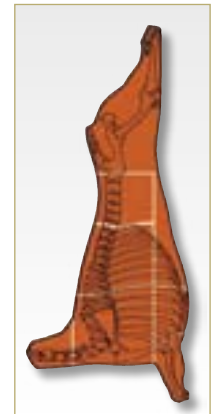
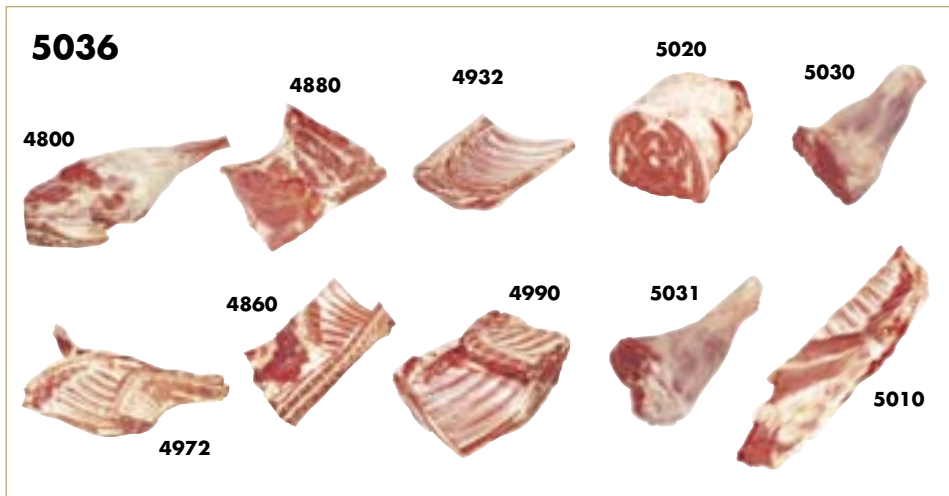


5082 TENDERLOIN - BUTT OFF

Tenderloin - Butt Off is the (tail) muscle (*M. psoas major*) of the Tenderloin attached to the ventral surface of the lumbar vertebrae of the Short Loin after the separation of the Leg and is removed in one piece.

To be specified:

- Sidestrap (*M. psoas minor*) retained or removed.
- Surface fat trim level.



ITEM NO.
5036

5036 ASSORTED CUTS (BLOCK READY) - BONE-IN

Assorted Cuts (bone-in) are prepared from a Carcass and can be any combination of at least three (3) major primals in natural proportions:

Item 4800 Leg	Item 4990 Square Cut Shoulder
Item 4972 Forequarter	Item 5020 Neck
Item 4860 Loin	Item 5030 Foreshank
Item 4880 Short Loin	Item 5031 Hindquarter Shank
Item 4932 Rack	Item 5010 Breast

Neck, Shanks and Breast and Flap can also be included if a Square Cut Shoulder is packed.

To be specified:

- Any combination of major primals packed in one carton.
- Kidney and channel fats retained, partially or completely removed.



5047 FOREQUARTER (BONELESS)

Forequarter (Boneless) is prepared from a Bone-in Forequarter (item 4972) by the removal of bones, cartilage, ligamentum nuchae and lymph node glands.

To be specified:

- Number of ribs required.
- Shank retained or removed.
- Breast retained or removed.
- Neck retained or removed.
- Intercostals retained or removed.
- Surface fat trim level.
- Rolled or netted.



ITEM NO.
5045 (4-rib)
5046 (5-rib)
5047 (6-rib)



4772 FOREQUARTER (PARTIALLY BONED)

Forequarter (Partially Boned) is prepared from a Forequarter (item 4972) and is partially boned by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The specified ribs and associated thoracic vertebrae are removed.



ITEM NO.

4770 (4-rib)
4771 (5-rib)
4772 (6-rib)

To be specified:

- Number of ribs required.
- Neck removal point.
- Shank tipped.
- Surface fat trim level.



4775 KNUCKLE SHOULDER

The Knuckle Shoulder is prepared from the Forequarter (Partially Boned) (item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (*M. longissimus*) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Knuckle Shoulder.



ITEM NO.

4773 (4-rib)
4774 (5-rib)
4775 (6-rib)

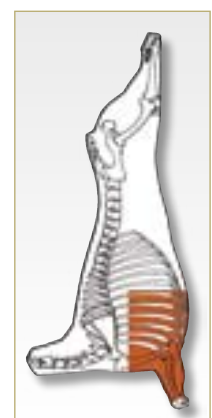
To be specified:

- Number of ribs required.
- Neck removal point.
- Surface fat trim level.



4778 BLADE SHOULDER

Blade Shoulder is the ventral portion of the Forequarter. The Blade Shoulder is prepared from the Forequarter (Partially Boned) (item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (*M. longissimus*) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Blade Shoulder.



ITEM NO.

4776 (4-rib)
4777 (5-rib)
4778 (6-rib)

To be specified:

- Number of ribs required.
- Shank tipped.
- Shank retained or removed.
- Surface fat trim level.



4990 SQUARE CUT SHOULDER

Square Cut Shoulder is prepared from a Forequarter (item 4972) by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The Breast and Fore Shank are removed by a cut commencing at the junction of the 1st rib and 1st sternal segment continuing to the specified rib running parallel to the back bone.



ITEM NO.

4990 (5-rib)
4991 (4-rib)
4992 (6-rib)

To be specified:

- Neck removal point.
- Number of ribs required.
- Rib length.
- Surface fat trim level.



5050 SQUARE CUT SHOULDER (BONELESS)

Square Cut Shoulder is prepared from a Square Cut Shoulder (item 4990) by the removal of bones, cartilage, sinew and ligamentum nuchae. The Shoulder is rolled and/or netted.



ITEM NO.

5050 (5-rib)
5051 (4-rib)
5052 (6-rib)

To be specified:

- Number of ribs required.
- Lymph node and surrounding fat retained or removed.
- Surface fat trim level.

4980 OUTSIDE SHOULDER (OYSTER CUT)

Outside Shoulder (Oyster Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and foreshank bones together with associated muscles. Shoulder is removed from a Forequarter by a cut following the seams between the overlying muscles of the ribs, leaving the undercut (*M. subscapularis*) attached.



To be specified:

- Neck string on or off.
- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Surface fat trim level.



ITEM NO.

Bone-in 4980
Boneless 5055

5055 OUTSIDE SHOULDER BONELESS (OYSTER CUT)

Outside Shoulder (Oyster Cut) boneless is prepared from a bone-in Outside Shoulder (Oyster Cut) (item 4980) by removal of all bones, cartilage and ligament. The foreshank can be further removed.

To be specified:

- Foreshank retained or removed.



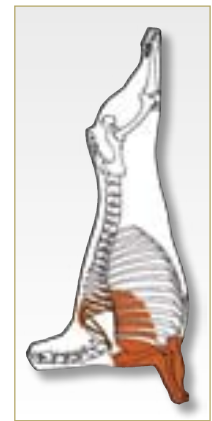
4995 OUTSIDE SHOULDER (BANJO CUT)

Outside Shoulder (Banjo Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and Foreshank bones together with associated muscles. Shoulder is removed from the Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (*M. subscapularis*) attached. The Shoulder is shaped into an oval appearance by trimming the

outer selvage along the ventral edge. The undercut is retained in situ when the blade bone is required to be removed. Outside Shoulder (Banjo Cut) is prepared from a non neck strung carcass.

To be specified:

- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Blade bone retained or removed.
- Surface fat trim level.



ITEM NO.

4995



5010 BREAST AND FLAP

Breast and Flap is prepared from a Side and is removed by a straight cut, parallel to the back bone and from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib then through the Flap to the superficial inguinal lymph node.

Dorsal cutting line - The Breast and Flap can be prepared to include attached residual rib portions remaining after the removal of bone-in - Loin - Saddle - Rack or Short Loin.

To be specified:

- Diaphragm retained or removed.
- Dorsal cutting line.

Reference Item 5172 Breast and Flap (boneless) is prepared by the removal of all bones and cartilage.



ITEM NO.

Bone-in	5010
Boneless	5172



5011 FLAP

A Flap is prepared from a Breast and Flap (item 5010). The Breast is removed from the Flap by a straight cut between the specified rib and the Flap consists of the remaining caudal portion.

To be specified:

- Dorsal cutting line as specified may include rib portion of Flap.
- Number of ribs required.

Options: *Flap (boneless) (item 5173) is prepared by the removal of all bones and cartilage.*



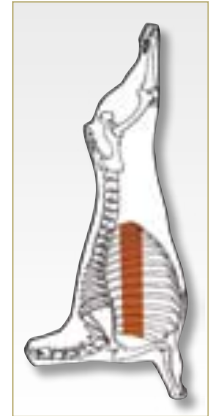
ITEM NO.

Bone-in	5011
Boneless	5173



5015 SPARE RIBS

Spare Ribs are prepared from a side. The rib cage is cut at specified width measured ventral from the eye of meat and cut parallel to the back bone. The Breast and Flap cutting line refer (item 5010). Specify rib numbers required. The rib cage consists of rib bones and intercostals muscles and all overlaying fat and muscle.



ITEM NO.

5015 (6-rib)
5016 (7-rib)
5017 (8-rib)
5018 (9-rib)

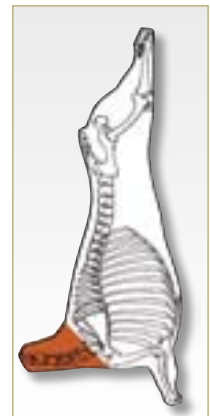
To be specified:

- Number of ribs required.
- Rib length to be specified.
- *M. cutaneous trunci* retained or removed.
- Diaphragm retained or removed.
- *M. latissimus dorsi* muscle removed.



5020 NECK

Neck is prepared from a carcass by a straight cut through and between the junction of the 7th cervical and the 1st thoracic vertebrae.



ITEM NO.

5020

To be specified:

- Caudal cutting lines.
- Atlas neck joint retained or removed.
- Neck split into half by a cut central to back bone.
- Sliced as Rosettes to a specify thickness.
- Number of vertebrae.
- Surface fat trim level.

5.5 Boneless ovine manufacturing bulk pack definition

Manufacturing packs are generally prepared to a specified lean content specification assessed visually or tested chemically.



- Chemical Lean is defined as total meat minus the fat content determined chemically and is generally expressed in percentage terms.
- Visual Lean is the visual assessment of total meat minus fat content and expressed in percentage terms.
- All bulk packed manufacturing meat prepared to a Chemical Lean specification must conform to Chemical Lean Statements. The Chemical Lean Statement must be accurate and must be supported by an accurate sampling, testing and recording programme for determination. Chemical Lean is generally specified as a percentage, example : (85% CL).

The method for determination of chemical lean content in manufacturing meat needs to be agreed between buyer and seller.

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

- Primal cuts or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Carcase, Trunk, Forequarter, Rolls.
- Minimum piece size may be specified.



50CL



60CL



80CL

5.6 Portion cuts



4820 LEG - CHUMP OFF (STEAKS)

Leg Steaks are prepared from a Leg - Chump Off (item 4820) and cut horizontally across the leg to a specified thickness.



4880 SHORT LOIN (CHOPS)

Short Loin Chops are prepared from a Short Loin (item 4880) and cut to a specified thickness.



4790 CHUMP (CHOPS)

Chump Chops are prepared from a Chump - Bone-in (item 4790) and cut to a specified thickness.



4990 SHOULDER (CHOPS)

Shoulder Chops are prepared from a Square Cut Shoulder (item 4990) and cut horizontally across the Shoulder (dorsal to ventral) to a specified thickness.



4883 LOIN SADDLE (CHOPS)

Loin Saddle Chops are prepared from a Loin Saddle (item 4883) and cut to a specified thickness.



4762 RACK (CUTLETS)

Rack Cutlets are prepared from a Rack - Cap Off (frenched) (item 4762) and cut to a specified thickness.

ANNEX I

ADDRESSES

United Nations Economic Commission for Europe (UNECE)

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: agrstandards@unece.org
www.unece.org/trade/agr

AUS-MEAT Ltd

9 Buchanan Street
South Brisbane
4101 Queensland
AUSTRALIA
Tel: +61 7 3361 9200
Fax: +61 7 3361 9222
e-mail: ausmeat@ausmeat.com.au
www.ausmeat.com.au

GS1 International

Blue Tower
Avenue Louise, 326
BE 1050 Brussels
BELGIUM
Tel: +32 2 788 78 00
Fax: +32 2 788 78 99
www.gs1.org/contact/

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: justin.ransom@usda.gov
www.ams.usda.gov

AFFCO New Zealand

Corporate Office
Great South Road, Horotiu
Private Bag 3301, Hamilton
NEW ZEALAND
Tel: +64 7 829 2888
Fax: +64 7 829 2889
e-mail: jim.gooch@affco.co.nz
www.affco.co.nz

ANNEX II

CODIFICATION SYSTEM

1. Purpose of the GS1 System

The GS1 System is widely used internationally 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 GS1 Global Office, together with national GS1 member organizations around the world.

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 GS1 Standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

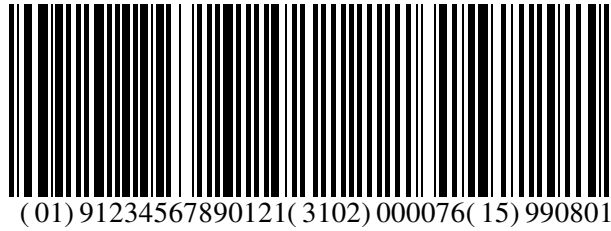
GS1 Standards can be used in Electronic Data Interchange (EDI) and the GS1 Global Data Synchronization Network (GDSN). Trading partners use EDI to electronically exchange messages regarding the purchase and shipping status of product lots. Trading partners use GDSN to synchronize trade-item and party information in their back-end information systems. This synchronization supports consistent global product identification and classification, a critical step towards efficient global electronic commerce.

2. Use of the UNECE code in the GS1 System

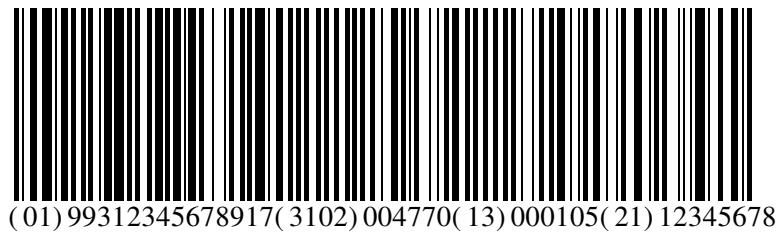
GS1 uses Application Identifiers as prefixes to identify the meaning and format of the data that follow it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE purchase specification code defined in section 4.1 has been assigned the GS1 Application Identifier (7002) to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 Bar Code Symbology. This allows the UNECE code information to be included in GS1-128 Bar Code Symbols on shipping containers along with other product information (see examples 1 and 2).

UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN Global Product Classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers will know the exact UNECE cut of each product published in the GDSN (see example 3).

Example 1:

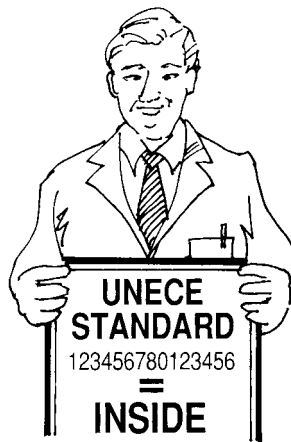
- (01) Global Trade Item Number (GTIN)
- (3102) Net weight, kilograms
- (15) Use-by date
- (7002) UNECE standard code
- (10) Batch number

Example 2:

- (01) Global Trade Item Number (GTIN)
- (3102) Net weight, kilograms
- (13) Slaughter/packing date
- (21) Serial number

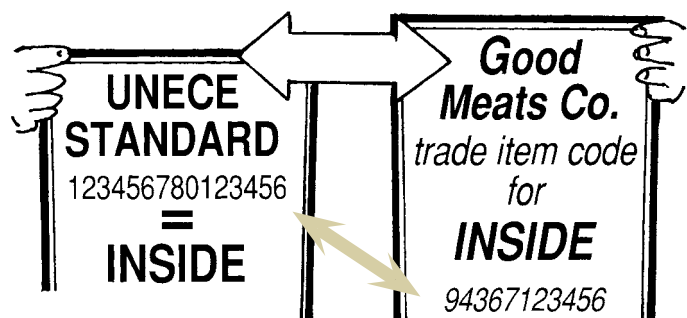
Other data, such as the UNECE Code, refrigeration, grade and fat depth, can be linked to the GTIN via Electronic Data Interchange (EDI) messages.

3. Application of the system in the supply chain.

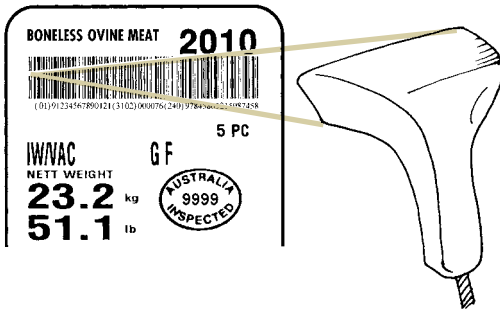


- (1) Customers order, using the UNECE Standard and the coding scheme.

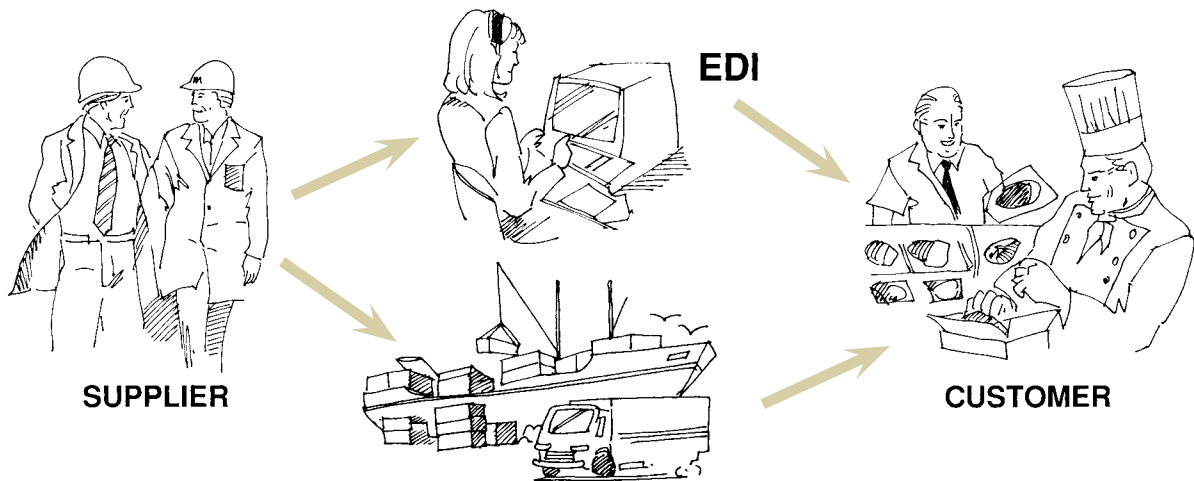
- (2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).



- (3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.



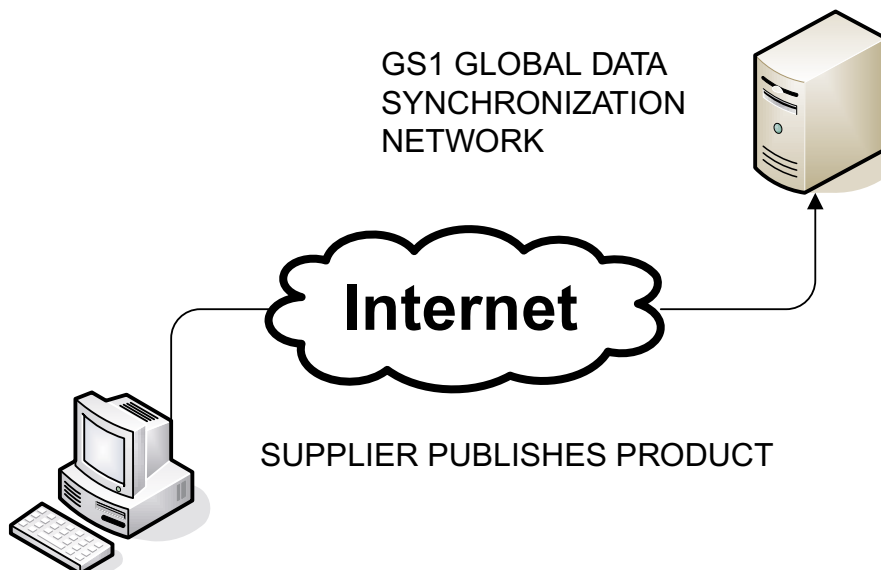
(4) Customers receive the order and the GS1-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.



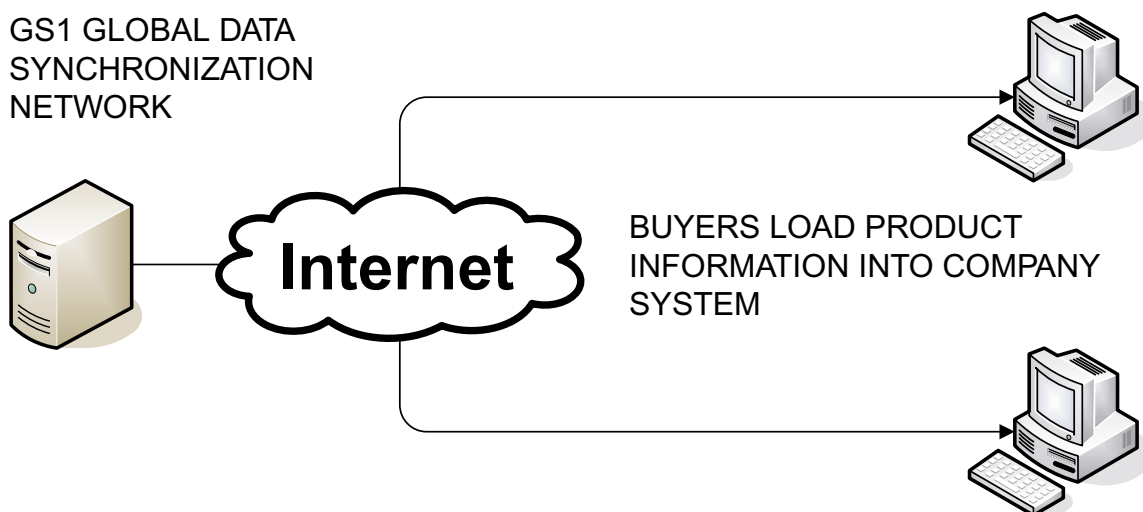
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

Example 3:**4. Use of UNECE meat-cut definitions in the GDSN**

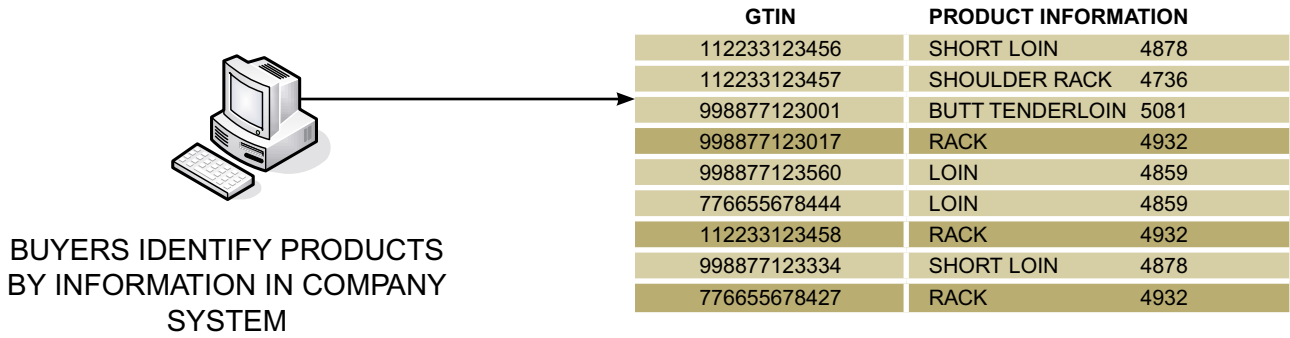
- (1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN Meat Cut attribute.



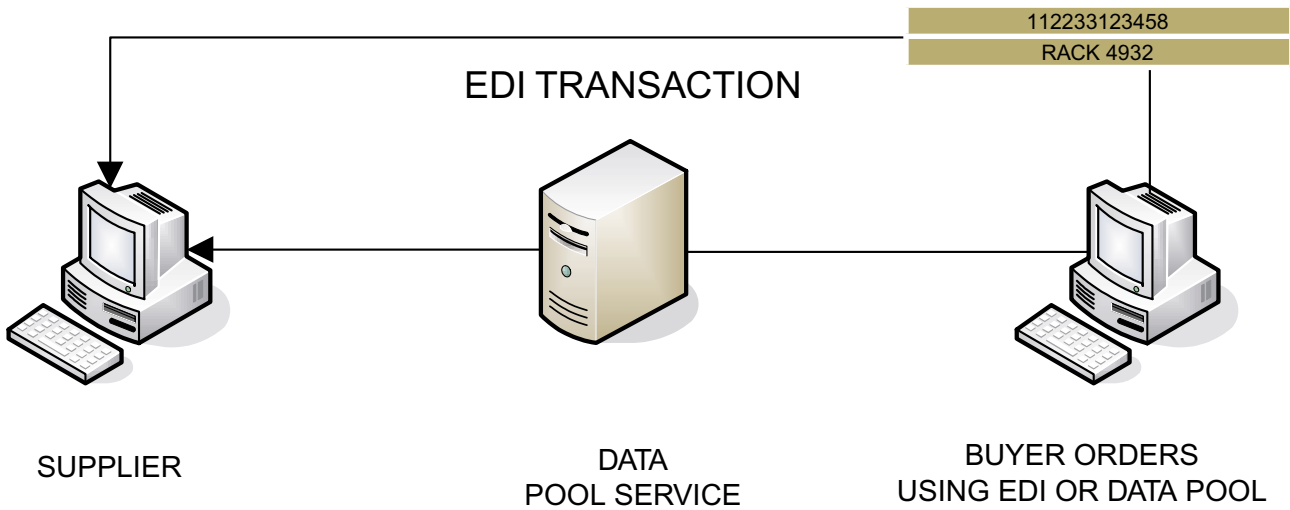
- (2) Interested buyers use the UNECE meat-cut and other product information published in the GDSN to synchronize product information in their own information systems.



(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.



(4) Buyers use product GTIN and related information to order product from supplier using EDI or GDSN-compatible data pool service providers.



Designed and printed by Publishing Service, United Nations, Geneva
GE.05-30569–October 2007–1,700

ECE/TRADE/308

United Nations publication
Sales No. E.03.II.E.59

ISBN 978-92-1-116886-0
ISSN 1810-1917
