

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE STANDARD

BOVINE MEAT

CARCASES AND CUTS

EDITION 2004

Working Party on Agricultural Quality Standards



United Nations
New York and Geneva, 2004

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ECE/TRADE/326

UNITED NATIONS PUBLICATION

Sales No. E.03.II.E.58
ISBN 92-1-116885-6
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.

All 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 a 20-digit string.

This 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.

In the development of the code UNECE cooperated closely with EAN International, a not-for-profit private sector organization responsible for supply chain systems with globally unique identification codes and electronic communications (e.g. bar-codes).

Pilot applications of the standard in Australia and New Zealand have shown that the correct application of the standard leads to fewer rejected products, satisfied customers and repeat business.

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

Brigita Schmögnerová

ACKNOWLEDGEMENTS

UNECE would like to thank all delegations who have contributed to the creation of the UNECE Standard for Bovine Meat – Carcasses and Cuts: Argentina, Australia, Austria, Bolivia, Brazil, Canada, China, EAN 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. We would in particular like to acknowledge the special contribution of Australia (AUS-MEAT) for the publication of the first edition of this standard and for providing the photographs in this edition.



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UNECE STANDARD

BOVINE MEAT

CARCASES 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 UNECE Secretariat (see Annex for the address).
- 2) The text of this publication has been developed under the auspices of the Specialized Section on Standardization of Meat of the United Nations Economic Commission for Europe. 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 about publication details please visit the UNECE website at:

www.unece.org/trade/agr/standard/meat/meat_e.htm

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) It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market beef carcasses and cuts across international borders. The standard does not attempt to prescribe those aspects, which are covered elsewhere, and 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 the scope of this Standard. 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 photographs of carcasses and selected commercial parts/cuts to facilitate a better understanding of the provisions with a view to ensuring a wide application in international trade.

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 (Reference: TRADE/WP.7/2000/11). The first edition of the standard was published on behalf of UNECE by AUS-MEAT.
 - 2) In this 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.
 - 3) UNECE Standards for meat undergo complete review three years after publication. If necessary new editions are published following the review. Changes requiring immediate attention are published on the UNECE homepage at: www.unece.org/trade/agr/standard/meat/meat_e.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 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 freezerburn.²
- Free of spinal cord (except for whole unsplit carcasses)³

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) 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 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, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain 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 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. In any case the production 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 which include restricted stocking, housing and feeding regimes developed to promote rapid growth.
2	Extensive	Production methods which include relatively unrestricted access to natural forage for the majority of the animals' lives.
3	Organic	Production methods, which 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, 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 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

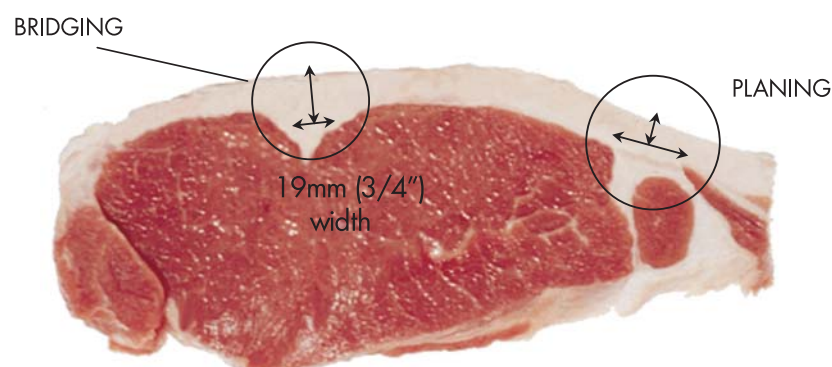
The purchaser can specify the maximum fat thickness of carcasses, sides and cuts. Allowable fat limitations are as follows:

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. 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 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).

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.

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 1.0 inch (2.5cm) in the longest dimension and/or 0.125 inch (3mm) 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 1.0 inch (2.5cm) in any dimension and/or 0.125 inch (3mm) 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 0.125 inch (3mm) in depth.

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. 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 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	

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.

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

⁶ This information can also be provided in accompanying documentation.

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

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) and 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
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 packaged, 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

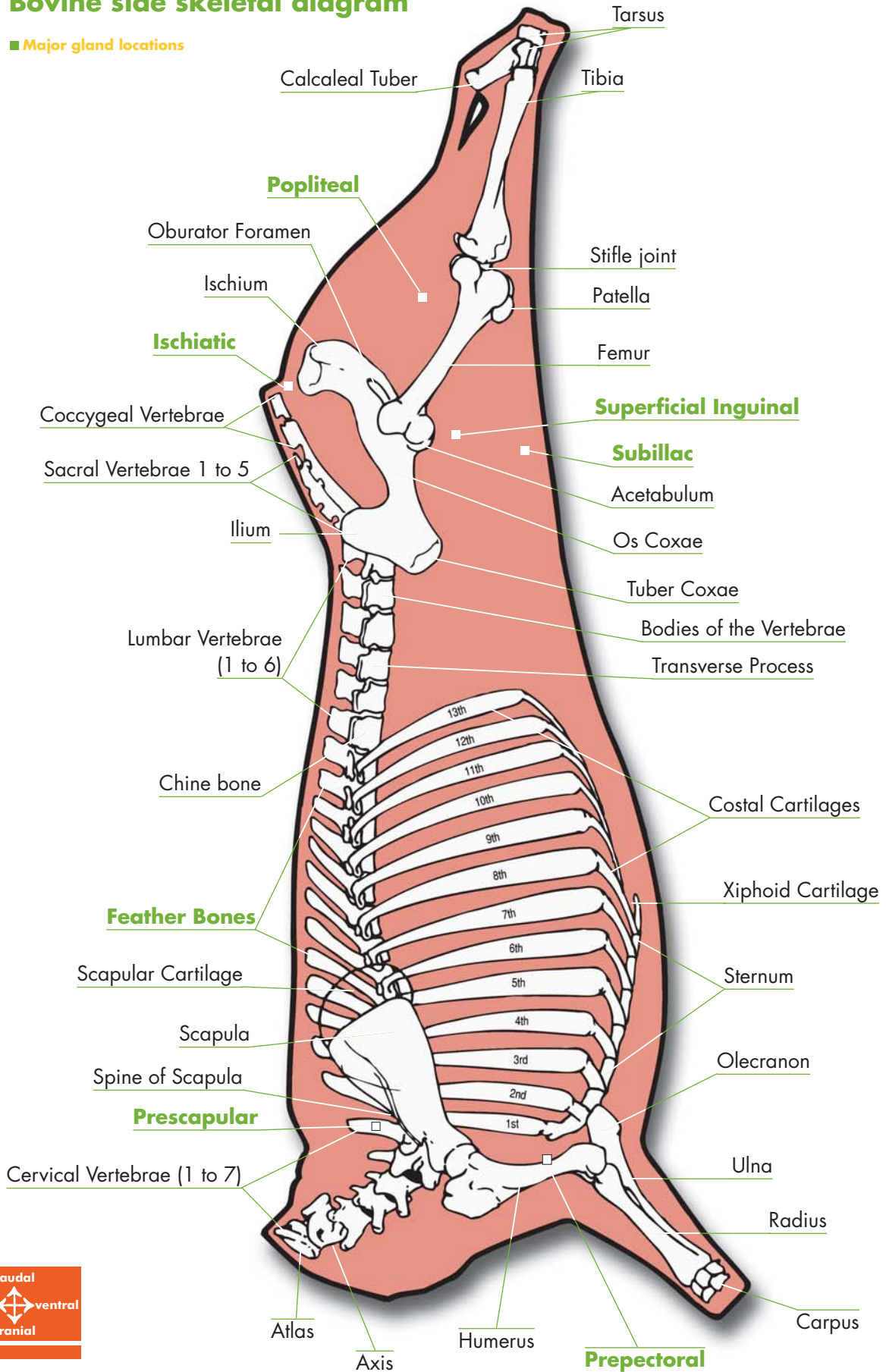
Codes for Bone-In cuts start with 1 and codes for Boneless cuts with 2.

English	Item	Page	French	Russian	Spanish	Chinese
Bone-IN			Avec Os	Кости	Con hueso	帶骨牛肉
Brisket	1643		Poitrine sans plat de côtes	Чельшко	Pecho	胸肉
Brisket point (sternum)	1674		Gros bout de poitrine	Край чельшка (грудина)	Punta de pecho	前胸肉
Brisket rib plate	1673		Poitrine	Передняя часть говяжьей грудинки	Asado ventral	胸肋肉
Butt	1500/1503		Cuisse entière	Оковалок	Rueda	前/后腱子肉
But – shank off	1510		Cuisse sans jarret	Оковалок без голяшки	Rueda sin garrón	去腱臀腿肉
Butt & rump	1502		Cuisse et Rumsteck	Оковалок и коострец	Rueda con cuadril	臀部肉
Butt square cut	1520		Cuisse coupe droite	Оковалок прямоу-гольной разделки	Rueda corte cuadrado	方切臀腿肉
Carcase	1001		Carcasse entière	Цельная туша	Canal	胴体
Chuck – square cut	1617		Basse-côtes	Лопаточная часть прямоугольной разделки	Aguja	方切肩肉
Forequarter	1063		Quartier avant droit	Передняя четвертина	Cuarto delantero	前 1/4 胴体
Forequarter & flank (pistola forequarter)	1050		Quartier avant CAPA	Передняя четвер-тина и пашина (Пистолетный отруб передней четвертины)	Cuarto delantero con vacío	枪形前 1/4 胴体
FQ/HQ shine – shank	1680		Jarret avant / Jarret arrière	Рулька-Голяшка передней/ задней четвертины	Brazuelo/garrón	前/后腱子肉
Hindquarter	1010		Quartier arrière droit	Задняя четвертина	Cuarto trasero	后 1/4 胴体
Neck	1630		Collier	Шейная часть	Cogote	颈肉
Pistola hindquarter	1020		Quartier arrière pistola	Пистолетный отруб задней четвертины	Pistola	枪形前 1/4 胴体
Ribs -prepared	1604		Milieu de train de côtes	Реберная часть - подготовленная	Espinazo preparado	脊排
Rump & loin	1540		Rumsteck et aloyau	Кострец и Филей	Espinazo con cuadril	臀腰部肉
Short ribs	1694		Plat de côtes	Реберный край грудинки	Asado corto (Porción de asado)	肋排
Shortloin	1550		Faux-filet	Короткий филей	Espinazo trasero	腰脊肉
Shoulder	1621		Epaule palette	Лопаточная часть	Paleta	带腿肩肉
Side	1000		Demi-carcasse	Полутуша	Media canal	半胴体
Spare ribs	1695		Plat de côtes	Ребра без поверхностного мяса	Costillar	肋排
Boneless			Sans Os	Без костей	Sin hueso	剔骨牛肉
Blade (clod)	2300		Macreuse à bifteck + paleron	Лопатка (мякоть лопаточной части)	Paleta	肩胛肉
Blade bolar	2302		Boule de macreuse	Основание лопатки	Centro de carnaza de paleta	保乐肉
Blade oyster	2303		Paleron	Нежная мякоть лопатки	Marucha	牡蛎肉
Blade undercut	2304		Dessus de palette	Подрезанная лопатка	Paleta sin tapa	肩胛内肉
Brisket	2323		Poitrine sans os	Чельшко	Pecho	胸肉
Brisket deckle off	2358		Morceau de poitrine sans os épluché	Чельшко без декаля	Pecho sin tapa	修清胸肉
Brisket navel plate	2473		Flanchet / tendron sans os	Завиток	Falda	保乐肉
Brisket point end deckle off	2353		Gros bout de poitrine sans os épluché	Край чельшка без декаля	Pecho corto sin tapa	修清前胸肉

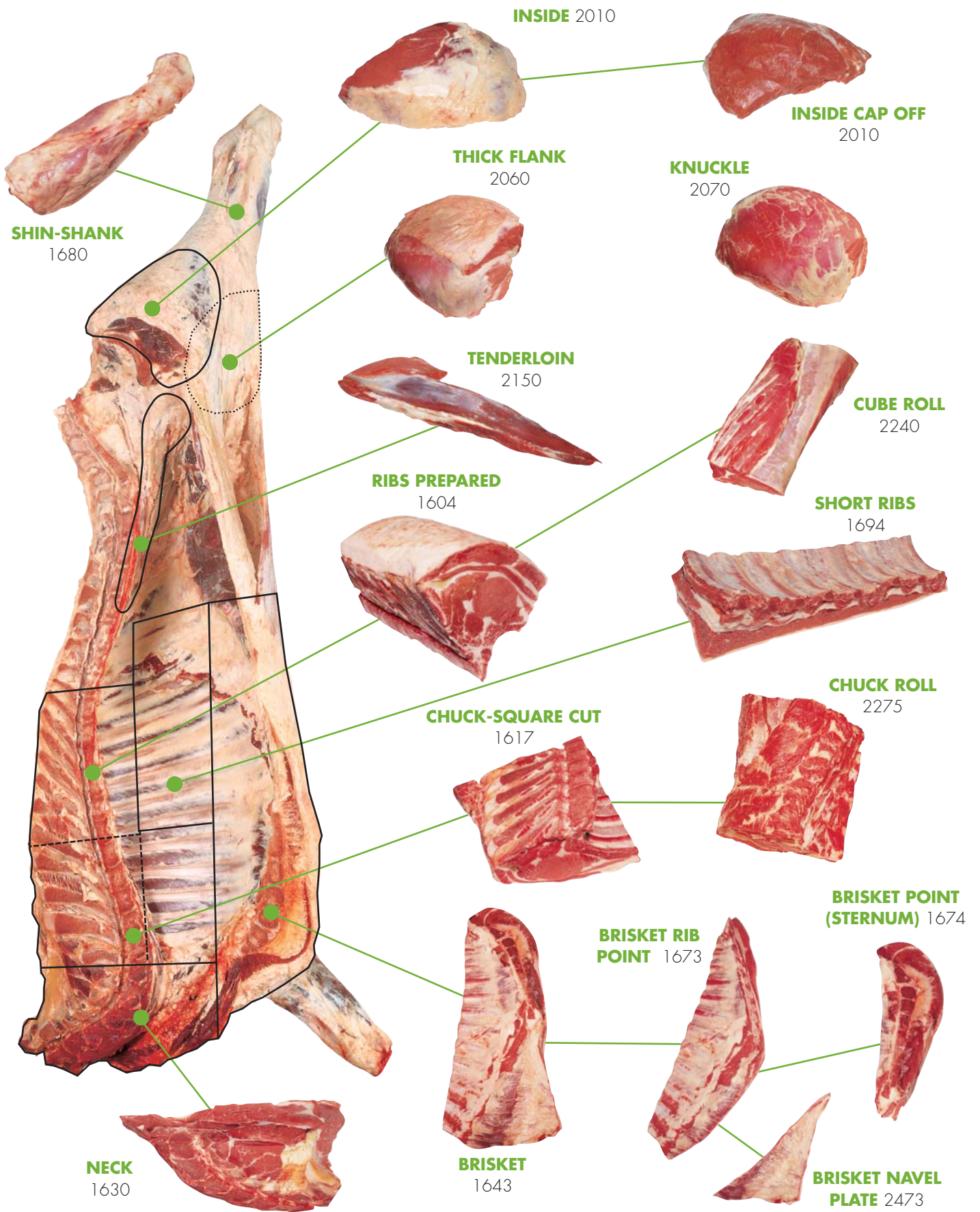
Boneless		Sans Os	Без костей	Sin hueso	剔骨牛肉
Butt set	2483	Ensemble cuisse : T de T, semelle et TG	Набор отрубов оковалка	Cortes de la rueda	臀肉系列
Chuck crest	2278	Bosse du cou	Выступ лопаточной мякоти	Giba	肩肉冠
Chuck eye roll	2268	Morceau de basse-côte sans os	Рулет изглазка лопаточной мякоти	Aguja sin tapa	上脑心
Chuck roll	2275	Basse-côte sans os	Рулет из лопаточной мякоти	Aguja	上脑
Chuck roll – long cut	2289	Collier basse-côte sans os	Рулет из лопаточной части - длинновырезанный	Aguja larga	长切上脑
Chuck tender	2310	Jumeau à bifteck	Мякоть передка	Chingolo	嫩肩肉
Cube roll (rib eye roll)	2240	Noix d'entrecôte	Рулет из спинной мякоти (Рулет из мясистой части спины)	Bife ancho sin tapa	眼肉心
Cutaneus trunci (rose)	2196	Peaucher du tronc	Поверхностная фасция (розовая)	Matambre	胸腹皮下肉
Eye of rump	2093	Coeur de rumsteck	Глазок костреца	Corazón de cuadril	臀腰肉心
Eye round	2040	Rond de gîte noix	Глазок бедра	Peceto	大米龙
F flank steak	2210	Bavette de flanchet	Порционный кусок пашинки	Bife de vacío	牛腩排 (F 肉)
FQ/HQ shin – shank	2360	Jarret avant / jarret arrière sans os	Рулька/Голяшка передней/ задней четвертины	Brazuelo/Garrón	腱子肉
Heel muscle	2364	Nerveux de gîte noix	Пяточная мышца	Tortuguita	后脚肌
Inside	2010	Tende de tranche	Внутренняя часть бедра	Nalga de adentro	臀肉
Inside cap	2012	Dessus de tranche	Верх внутренней части	Tapa de nalga	带盖臀肉
Inside – cap off	2011	Tende de tranche sans dessus de tranche	Внутренняя часть без верха	Nalga de adentro sin tapa	去盖臀肉
Inside meat	2035	Tende de tranche sans dessus de tranche PAD	Мясо внутренней части	Nalga de adentro sin tapa al rojo	内臀肉
Inside skirt	2205	Fausse bavette	Внутренняя диафрагма	Entraña interna (Falsa entraña)	内裙肉
Internal flank plate (flap)	2203	Bavette d'aloiau	Внутренняя часть пашины (плоская часть)	Bife grande de vacío	内腹肉
Knuckle	2070	Tranche grasse	Огузок	Bola de lomo	膝圆
Manufacturing bulk packs	-	Minerai de boeuf	Упаковка навалом	Carne sin hueso en bloque	加工牛肉
Neck	2280	Collier sans os	Шейная часть	Cogote	颈肉
Outside	2030	Semelle sans nerveux	Наружная часть	Nalga de afuera	米龙
Outside flat	2050	Gîte noix	Плоский отруб наружной части	Cuadrada	小米龙
Outside meat	2033	Gîte noix et rond de gîte PAD	Мясо наружной части	Nalga de afuera al rojo	米龙肉
Rump	2090	Rumsteck	Кострец	Cuadril con colita	臀腿肉
Rump cap	2091	Aiguillette de rumsteck	Верх костреца	Tapa de cuadril (Picaña)	臀腰肉盖
Silverside	2020	Semelle entière	Сек	Nalga de afuera con tortuguita	粗米龙
Spencer roll	2230	Entrecôte sans os avec dessus de côte	Рулет «Спенсер»	Bife ancho	眼肉
Striploin	2140	Faux-filet	Филейный край	Bife angosto	外脊 (西冷)
Tenderloin	2150	Filet avec chaînette	Вырезка	Lomo	里脊 (牛柳)
Tenderloin – side strap off	2160	Filet sans chaînette	Вырезка из малой поясничной мышцы	Lomo sin cadena	修清里脊
Thick flank	2060	Tranche grasse + aiguillette baronne	Толстая часть пашины	Bola de lomo con colita	粗膝圆
Thick skirt (hanging tender)	2180	Onglet	Толстая диафрагма (мясистая часть диафрагмы)	Entraña gruesa	厚裙肉
Thin flank	2200	Bavettes	Тонкая часть пашины	Vacio	腹肉
Thin skirt (outside skirt)	2190	Hampe	Тонкая диафрагма (наружная)	Entraña fina	薄裙肉
Top sirloin (top butt)	2120	Rumsteck et partie d'aiguillette baronne	Оковалок (верхняя часть)	Cuadril	上臀腰肉
Tri-tip	2131	Partie d'aiguillette baronne	Тройная вершушка	Colita de cuadril	下臀腰肉

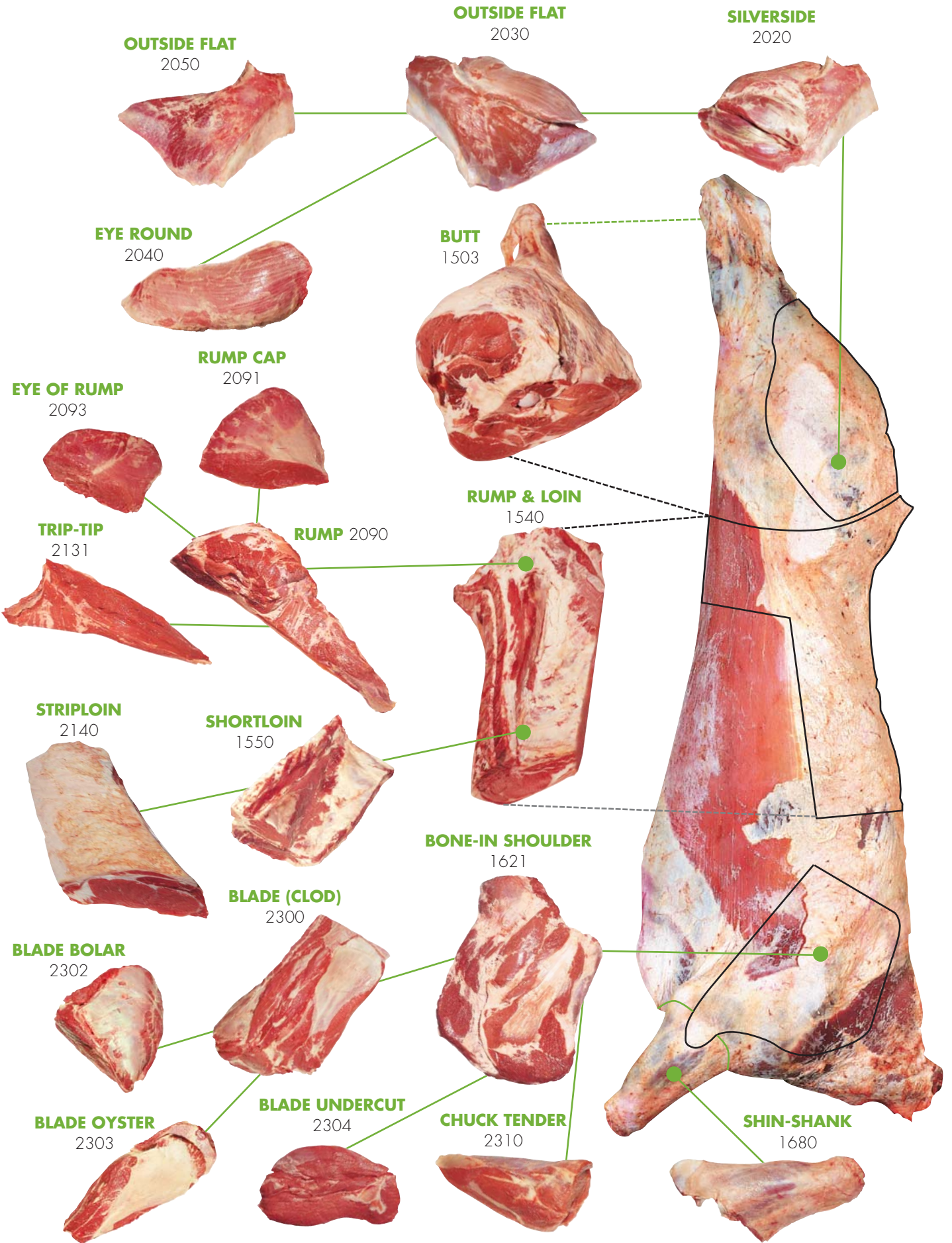
5.2 Bovine side skeletal diagram

■ Major gland locations



5.3 Standard bovine primal cuts





5.4 Bovine meat cuts



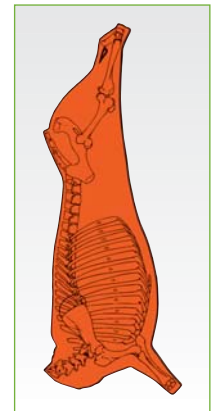
SIDE 1000

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.

NOTE: Item number 1001 for the whole carcass.



ITEM NO.

1000
1001

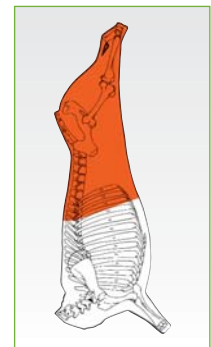


HINDQUARTER 1010

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.



ITEM NO.

1009 (5-rib)	1015 (8-rib)
1010 (3-rib)	1016 (4-rib)
1011 (0-rib)	1017 (6-rib)
1012 (1-rib)	1018 (9-rib)
1013 (2-rib)	1019 (10-rib)
1014 (7-rib)	



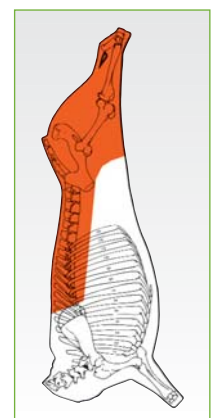
PISTOLA HINDQUARTER 1020

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 abdominus 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.

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



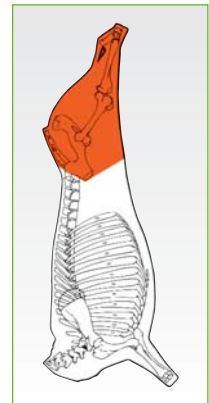
ITEM NO.

1020 (8-rib)	1025 (5-rib)
1021 (1-rib)	1026 (6-rib)
1022 (2-rib)	1027 (7-rib)
1023 (3-rib)	1028 (9-rib)
1024 (4-rib)	1029 (10-rib)



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.



ITEM NO.
1502

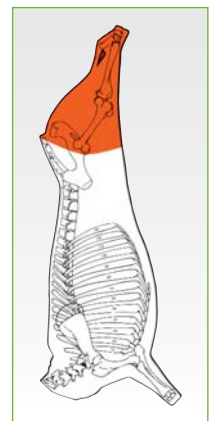


BUTT 1500

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.



ITEM NO.
1500
1503

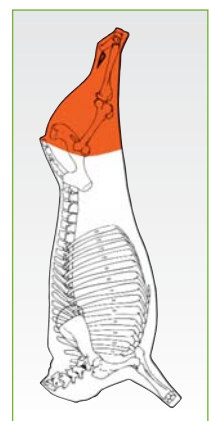


BUTT 1503

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 caudal 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.



ITEM NO.
1500
1503

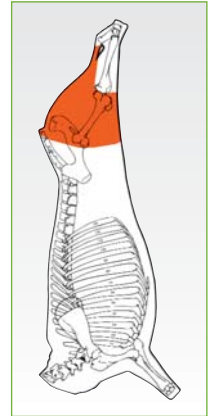


BUTT / SHANK - OFF 1510

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.



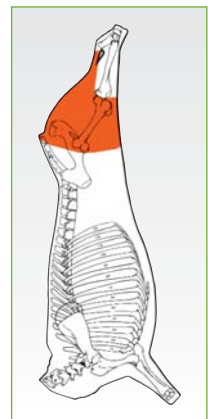
ITEM NO.

1510
1520



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.



ITEM NO.

1510
1520



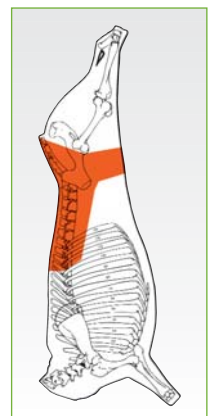
RUMP AND LOIN 1540

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).



ITEM NO.

1539 (4-6R)
1540 (3-rib)
1541 (0-rib)
1542 (1-rib)
1543 (2-rib)

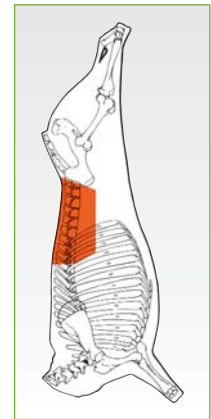


SHORTLOIN 1550

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.



ITEM NO.

1550 (3-rib)
1551 (0-rib)
1552 (1-rib)
1553 (2-rib)

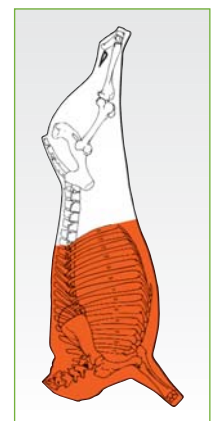


FOREQUARTER 1063

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.



ITEM NO.

1060 (10-rib) 1065 (5-rib)
1061 (11-rib) 1066 (7-rib)
1062 (12-rib) 1067 (9-rib)
1063 (13-rib) 1068 (8-rib)
1064 (6-rib)



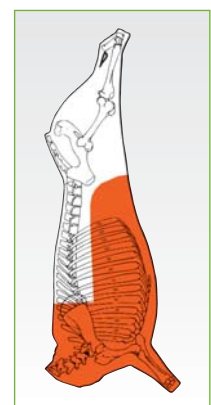
FOREQUARTER & FLANK 1050

(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.



ITEM NO.

1049 (4-rib) 1054 (9-rib)
1050 (5-rib) 1055 (10-rib)
1051 (6-rib) 1056 (11-rib)
1052 (7-rib) 1057 (12-rib)
1053 (8-rib) 1058 (13-rib)



BRISKET 1643

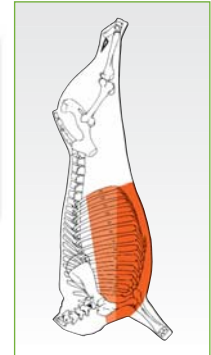
Brisket is prepared from a 13 rib forequarter (1063) by a straight cut which commences at the junction of the 1st rib and 1st sternal segment to the reflection of the diaphragm at the 11th rib and continuing to the 13th rib.



To be specified:

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

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



ITEM NO.

1640 (10-rib)
1641 (11-rib)
1642 (12-rib)
1643 (13-rib)



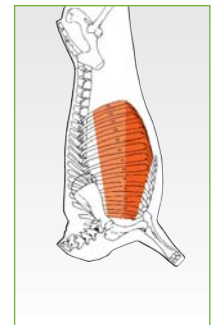
BRISKET RIB PLATE 1673

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.



ITEM NO.

1673

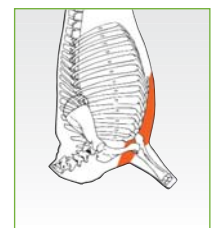


BRISKET POINT (STERNUM) 1674

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.



ITEM NO.

1674

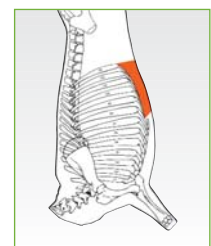


BRISKET NAVEL PLATE 2473

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.



ITEM NO.

2473

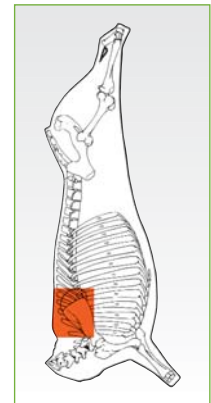


CHUCK - SQUARE CUT 1617

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.



ITEM NO.

- 1615 (5-rib)
- 1616 (4-rib)
- 1617 (6-rib)

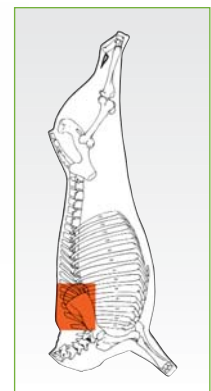


NECK 1630

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.



ITEM NO.

- 1630 Bone-In

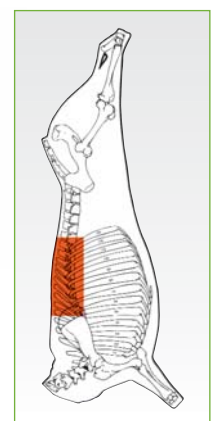


RIBS - PREPARED 1604

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.



ITEM NO.

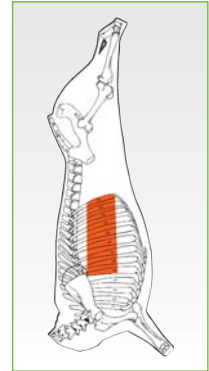
- 1600 (5-rib)
- 1601 (6-rib)
- 1602 (7-rib)
- 1603 (8-rib)
- 1604 (9-rib)
- 1605 (4-rib)

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



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.



ITEM NO.

1686 (1-rib)	1691 (6-rib)
1687 (2-rib)	1692 (7-rib)
1688 (3-rib)	1693 (8-rib)
1689 (4-rib)	1694 (9-rib)
1690 (5-rib)	

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.

5 Ribs



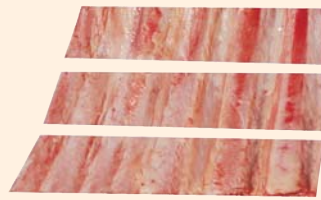
Cap Off



Fat Removed

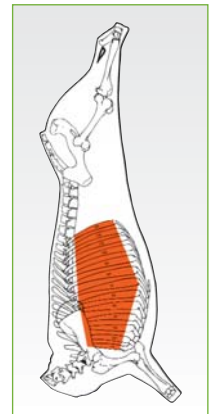


Slices



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.



ITEM NO.

1695

To be specified:

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

FOREQUARTER / HINDQUARTER SHIN - SHANK 1680

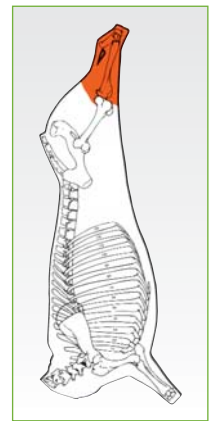
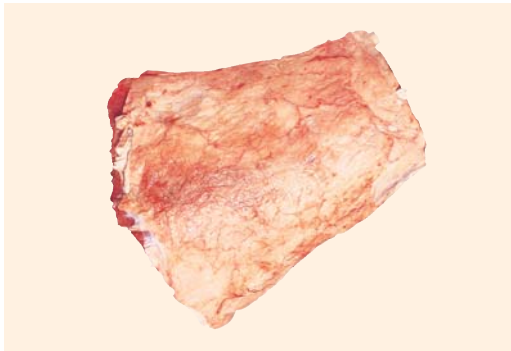
Shin-shank is prepared from either forequarter / hindquarter legs (extensor / flexor group of muscles). The fore leg is removed by a cut following the brisket removal line from the forequarter through the M. triceps and M. biceps brachii and distal end to the humerus to include the (radius/ulna) and associated muscles.

The hindquarter leg is removed by a cut through the stifle joint removing the (tibia/tarsal bones) including the surrounding flexor / extensor muscle groups.

To be specified:

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

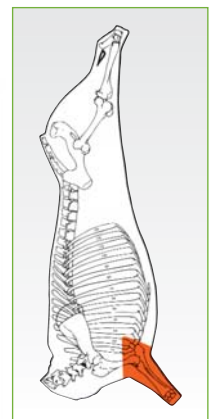
NOTE: 1680 as forequarter / hindquarter shin / shank (packed together). 1682 specifically for forequarter and 1683 specifically for hindquarter.



ITEM NO.

1680

1682 Forequarter



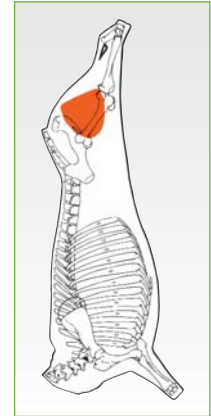
ITEM NO.

1683 Hindquarter



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.



ITEM NO.

2010
2011
2012

To be specified:

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

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.



INSIDE CAP 2012

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

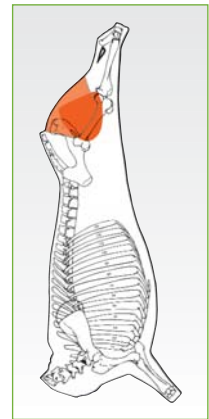
To be specified:

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



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.



ITEM NO.

2033
2035

To be specified:

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

INSIDE MEAT 2035

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



To be specified:

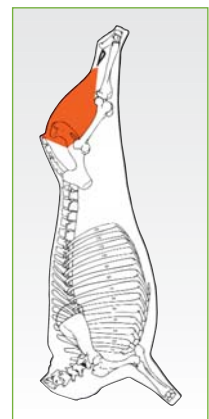
- M. pectineus and M. sartorius retained or removed.

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.



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.



ITEM NO.

2020

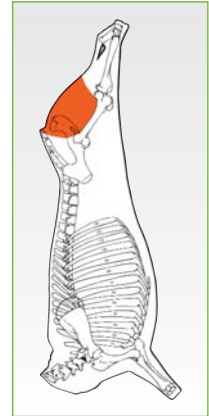
To be specified:

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



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.



ITEM NO.
2030

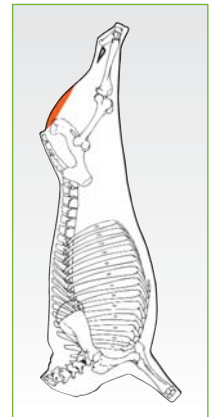
To be specified:

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



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.

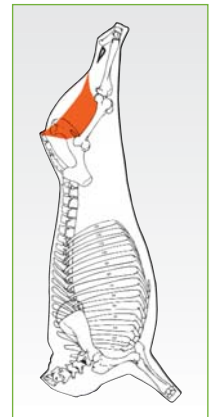


ITEM NO.
2040



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



ITEM NO.
2050

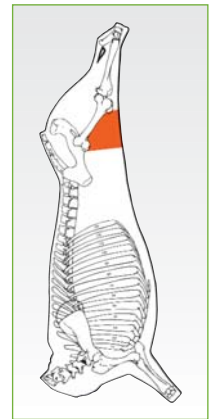
To be specified:

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



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.



ITEM NO.

2060

To be specified:

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

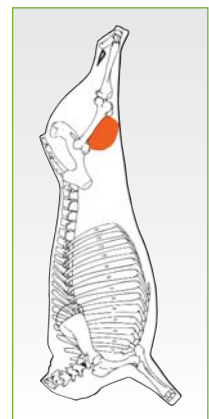


KNUCKLE 2070

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

To be specified:

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



ITEM NO.

2070

MAJOR MUSCLES



M. rectus femoris
(eye of knuckle)



M. vastus lateralis
(knuckle cover)



M. vastus intermedius
(knuckle undercut)

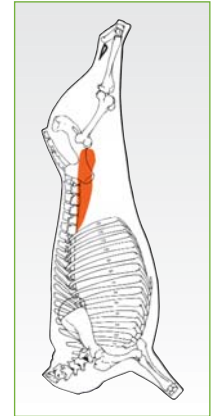


TENDERLOIN 2150

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.



ITEM NO.

2150
2160

TENDERLOIN SIDE STRAP OFF 2160

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

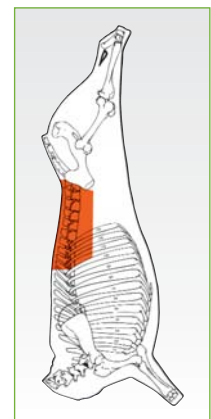


STRIPLOIN 2140

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.



ITEM NO.

2140 (3-rib) 2142 (1-rib)
2141 (0-rib) 2143 (2-rib)

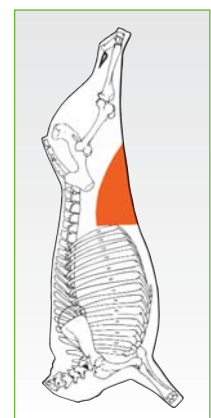


THIN FLANK 2200

Thin Flank is prepared from a hindquarter (1010) by a cut commencing at the superficial inguinal lymph node, bisecting the *M. rectus abdominus* 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



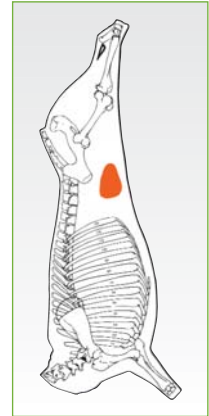
ITEM NO.

2200



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.

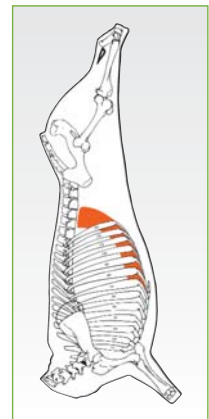


ITEM NO.
2210



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.



ITEM NO.
2205

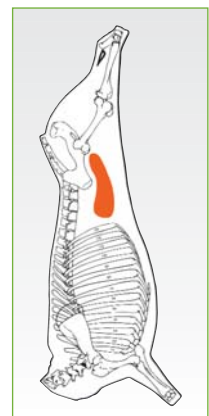
To be specified:

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



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.

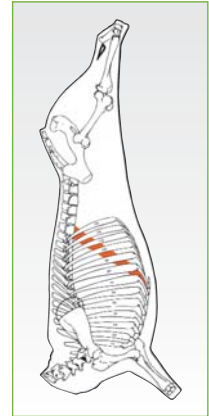


ITEM NO.
2203



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.



ITEM NO.
2190

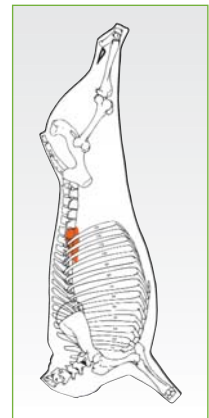
To be specified:

- Fat and membrane covering retained or removed.



THICK SKIRT 2180 (HANGING TENDER)

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

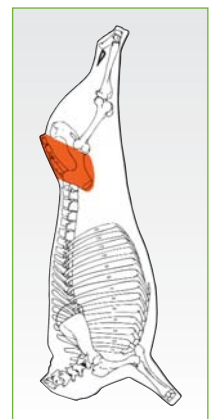


ITEM NO.
2180



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.



ITEM NO.
2120

To be specified:

- Heavy connective tissue retained or removed.



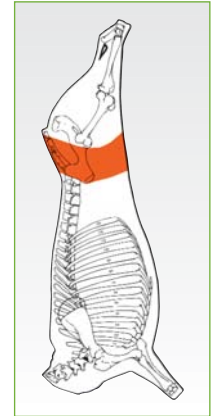
RUMP 2090

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.



ITEM NO.

2090
2091
2093
2131

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.



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.

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:

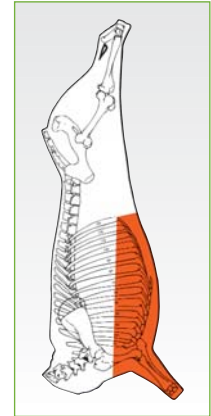
- Fat cover retained or removed.
- Connective tissue retained or removed.





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.



ITEM NO.

2320 (10-rib)
2321 (11-rib)
2322 (12-rib)
2323 (13-rib)

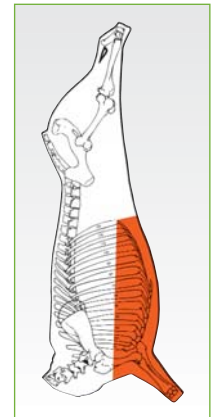
To be specified:

- 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.



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



ITEM NO.

2355 (10-rib)
2356 (11-rib)
2357 (12-rib)
2358 (13-rib)

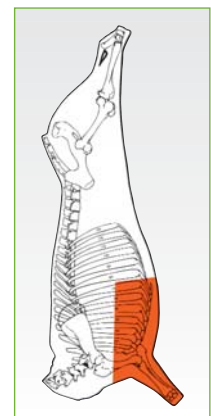
To be specified:

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



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.



ITEM NO.

2350 (5-rib)
2351 (4-rib)
2352 (6-rib)
2353 (7-rib)

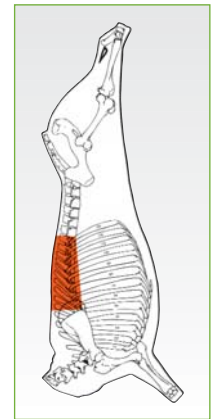
To be specified:

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



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.



ITEM NO.

2230 (5-rib) 2233 (8-rib)
2231 (6-rib) 2234 (9-rib)
2232 (7-rib)

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.

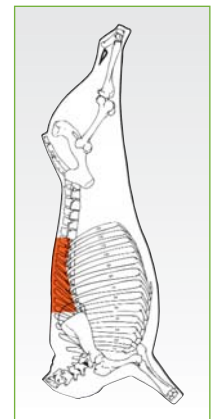
NOTE: Spencer roll is frequently derived from a pistola hindquarter (1020 to 1028).



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).



ITEM NO.

2240 (5-rib) 2243 (7-rib)
2241 (4-rib) 2244 (8-rib)
2242 (6-rib)

To be specified:

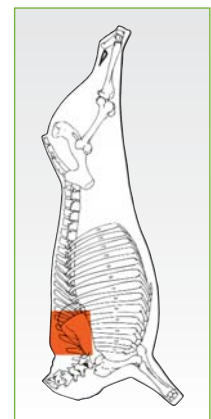
- Rib number required (4 to 8 ribs) and rib location.
- M. illocoistalis: Retained or removed

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



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.



ITEM NO.

2275 (5-rib)
2276 (4-rib)
2277 (6-rib)

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.



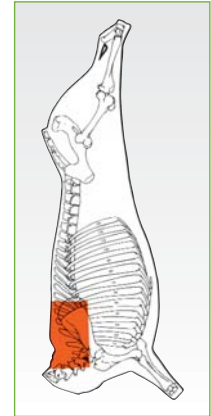
CHUCK ROLL - LONG CUT 2289

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.



ITEM NO.
2289

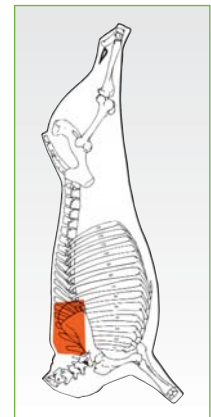


CHUCK EYE ROLL 2268

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.



ITEM NO.
2268 (5-rib)

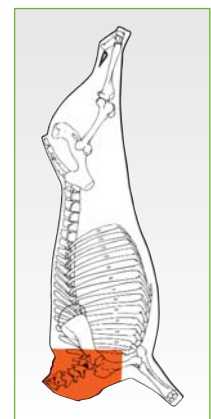


NECK 2280

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

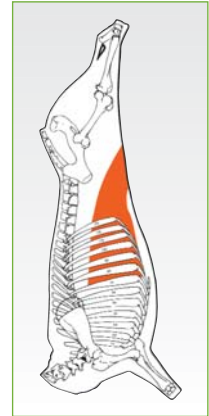


ITEM NO.
2280



CUTANEUS TRUNCI 2196 (ROSE)

Cutaneous trunci (rose) is the thin red meat cover on the external surface of the carcass and is removed by separation from the underlying fat.



ITEM NO.
2196

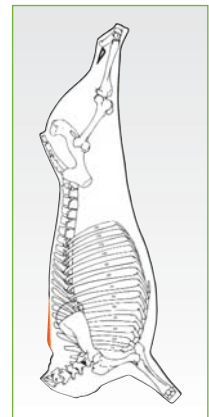
To be specified:

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



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.



ITEM NO.
2278

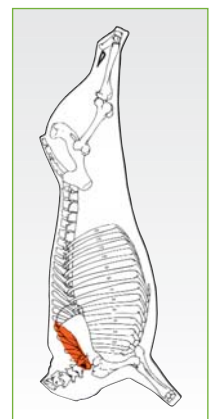
To be specified:

- Proportion of muscle retained.



CHUCK TENDER 2310

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



ITEM NO.
2310

To be specified:

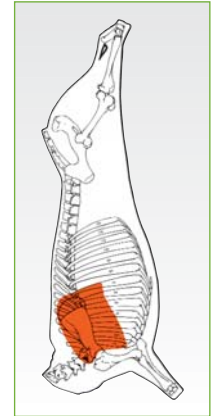
- Connective tissue cover: retained or removed.



BONE-IN SHOULDER 1621

Consisting of:

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



ITEM NO.
1621



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.



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.



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.



BLADE UNDERCUT 2304

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

To be specified:

- Prepared to specific size requirements.

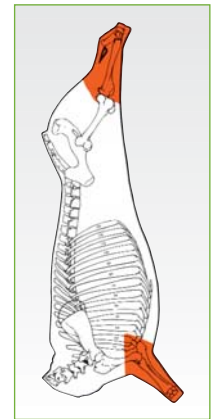


FOREQUARTER/ HINDQUARTER 2360

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).



ITEM NO.
2360

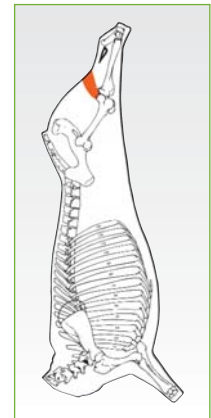


HEEL MUSCLE 2364

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.



ITEM NO.
2364



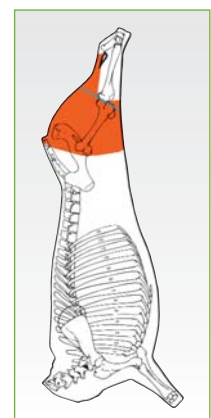
BUTT SET 2483

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.



ITEM NO.
2483



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.



60CL



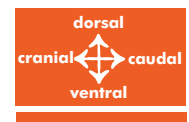
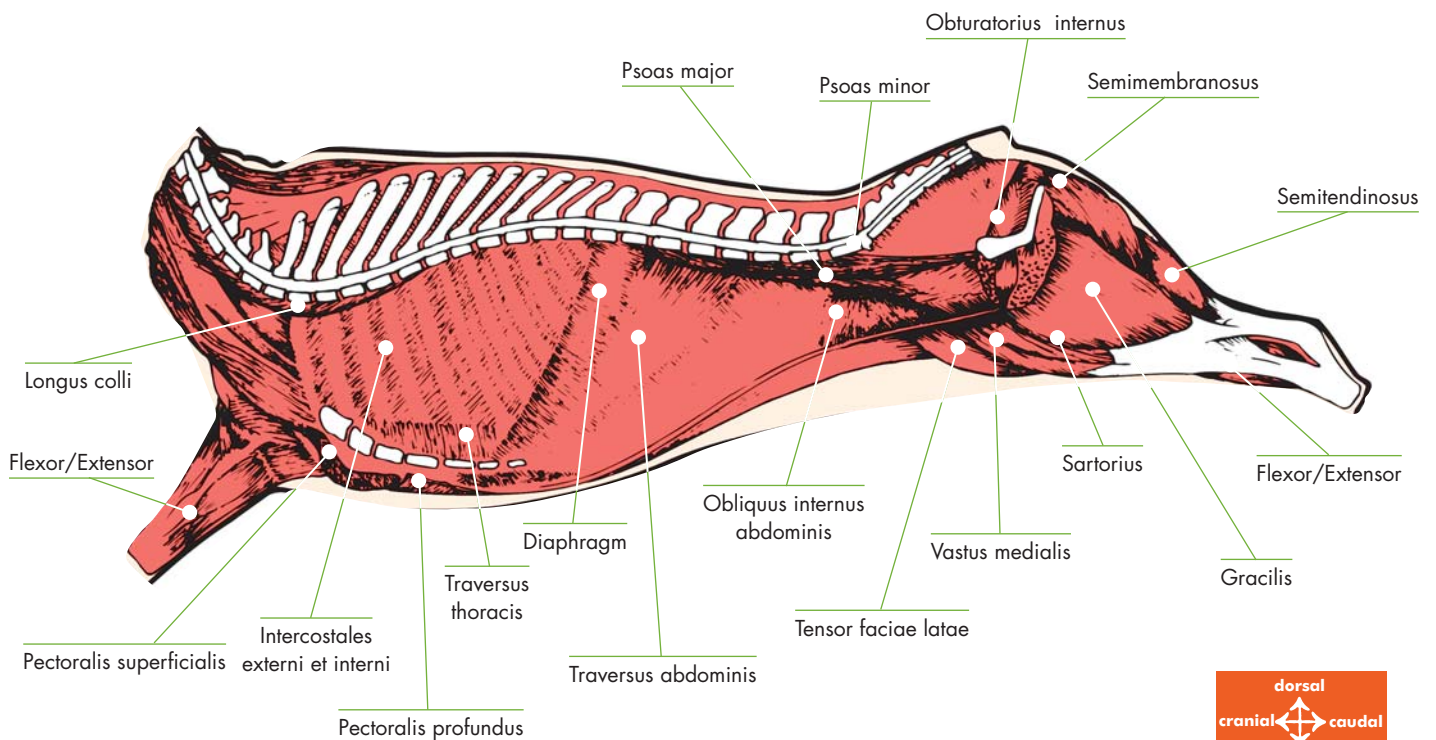
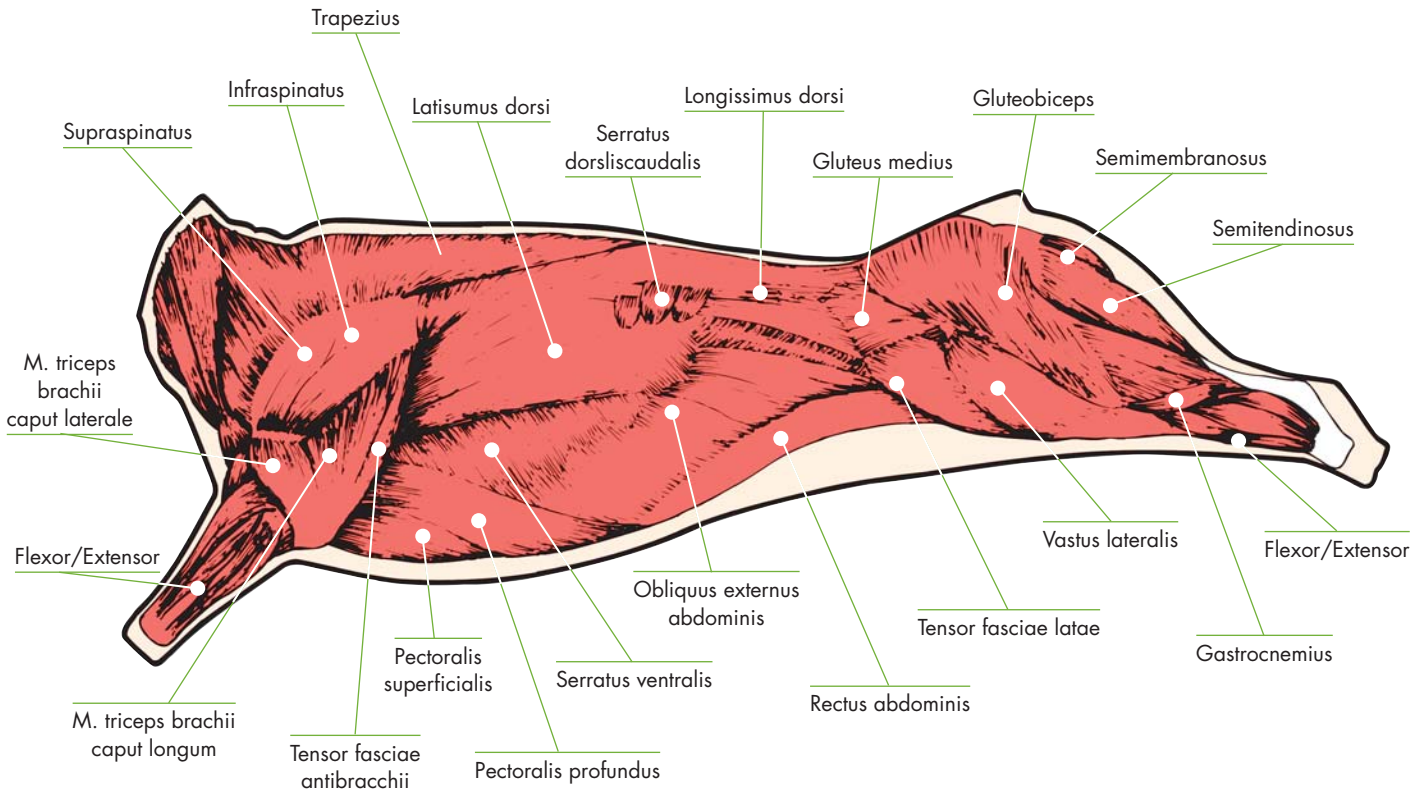
80CL



90CL

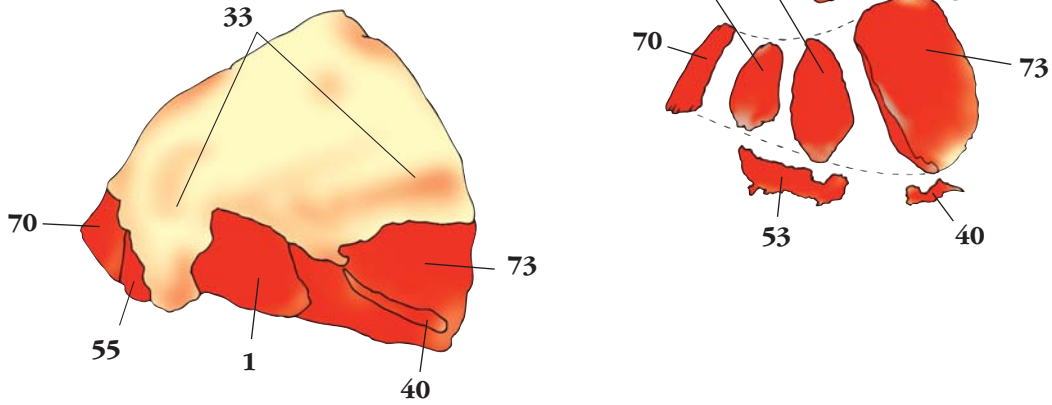
5.6 Standard bovine primal cuts muscle reference

5.6.1 Lateral/medial view carcass structure



5.6.3 Hindquarter primals

INSIDE

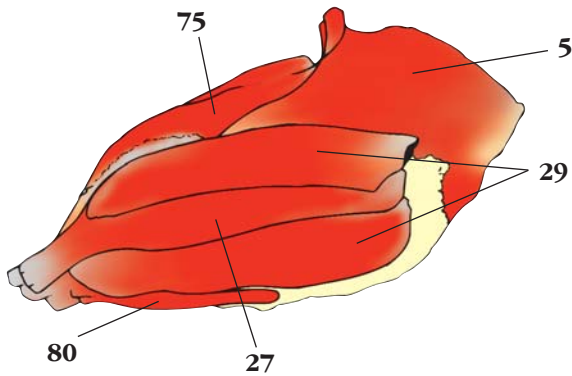
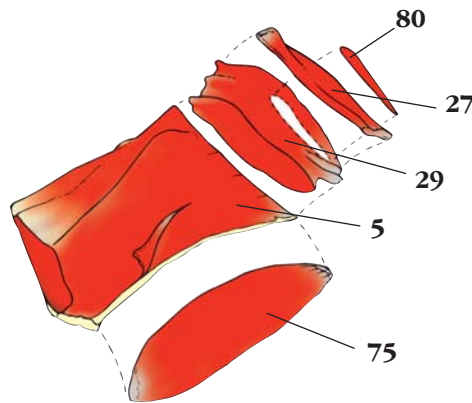
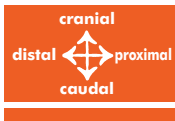


List of Muscles

- | | | | |
|----|------------------------------------|----|--------------------|
| 1 | M. adductor femoris | 55 | M. pectineus |
| 33 | M. gracilis | 70 | M. sartorius |
| 40 | M. ischiocavernosus | 73 | M. semimembranosus |
| 53 | M. obturator externus and internus | | |



SILVERSIDE

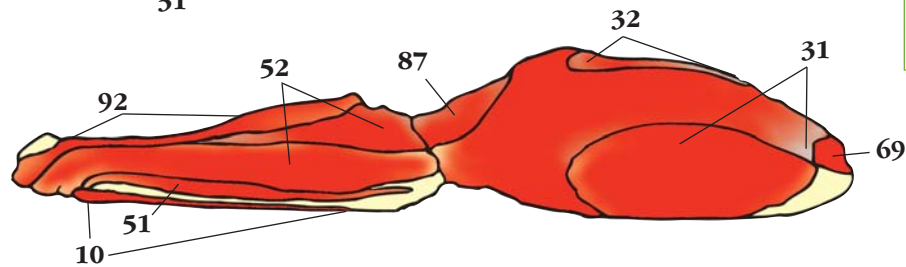
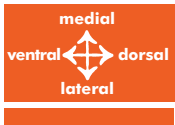
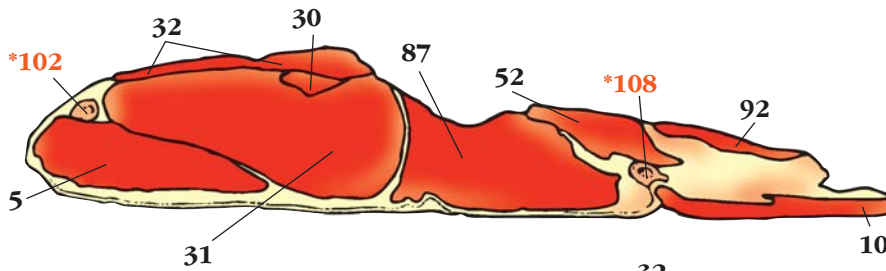
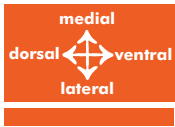


List of Muscles

- | | |
|----|---------------------------------------|
| 5 | M. biceps femoris (syn. gluteobiceps) |
| 27 | M. flexor digitorum sublimis |
| 29 | M. gastrocnemius |
| 75 | M. semitendinosus |
| 80 | M. soleus |



RUMP



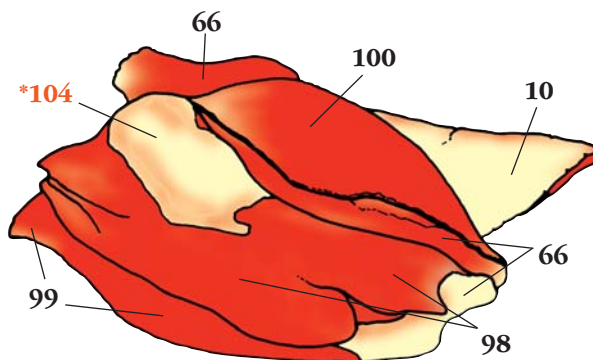
List of Muscles

- | | | | |
|----|---------------------------------------|----|--|
| 5 | M. biceps femoris (syn. gluteobiceps) | 52 | M. obliquus internus abdominis |
| 10 | M. cutaneus trunci | 69 | Mm. sacrococcygeus dorsalis et lateralis |
| 30 | M. gluteus accessorius | 87 | M. tensor fasciae latae |
| 31 | M. gluteus medius | 92 | M. transversus abdominis |
| 32 | M. gluteus profundus | | |
| 51 | M. obliquus externus abdominis | | |

Other Structures

- *102 ischiatic lymph node
*108 subiliac lymph node

THICK FLANK



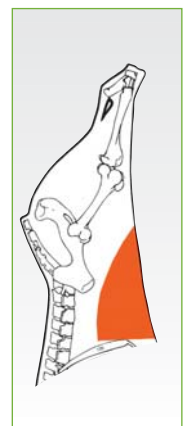
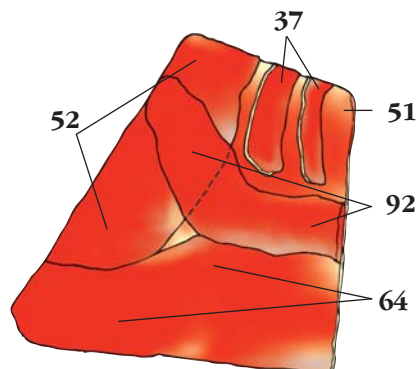
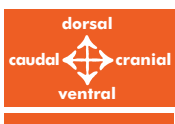
List of Muscles

- | | | | |
|----|-------------------------|-----|-----------------------|
| 10 | M. cutaneus trunci | 98 | M. vastus intermedius |
| 66 | M. rectus femoris | 99 | M. vastus lateralis |
| 87 | M. tensor fasciae latae | 100 | M. vastus medialis |

Other Structures

- *104 periosteum

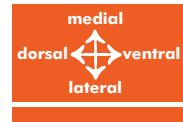
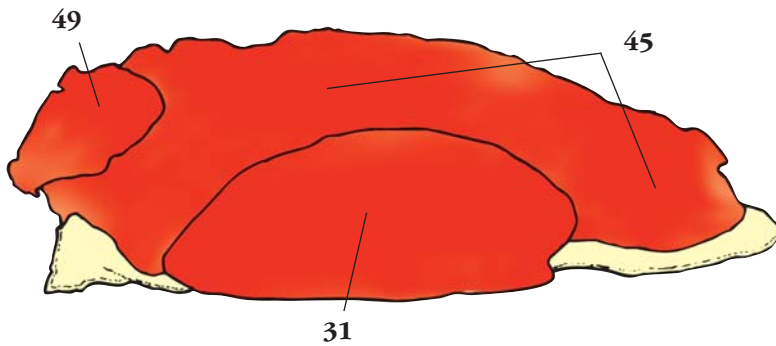
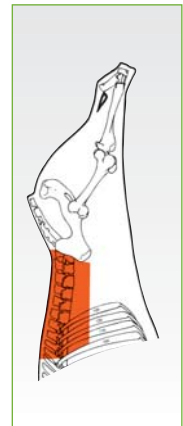
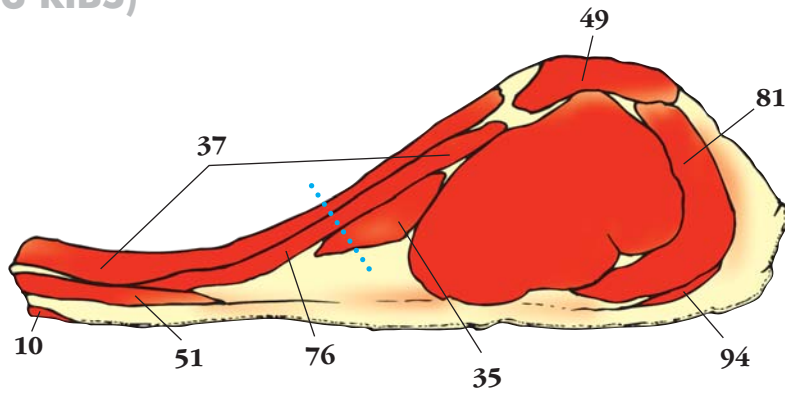
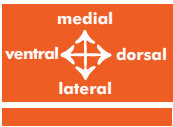
THIN FLANK (3 RUBS)



List of Muscles

- | | |
|----|---|
| 10 | M. cutaneus trunci |
| 37 | Mm. intercostales externus and internus |
| 51 | M. obliquus externus abdominis |
| 52 | M. obliquus internus abdominis |
| 64 | M. rectus abdominis |
| 92 | M. transversus abdominis |

STRIPLOIN (3 RIBS)



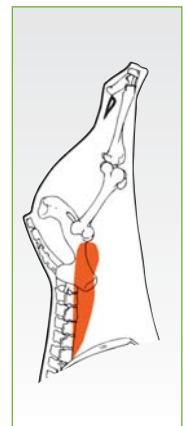
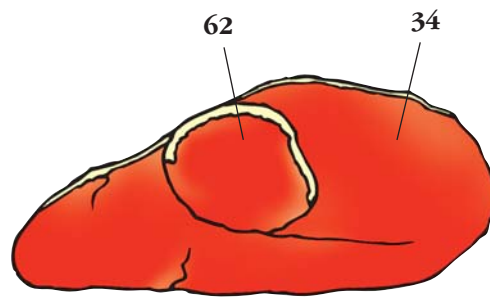
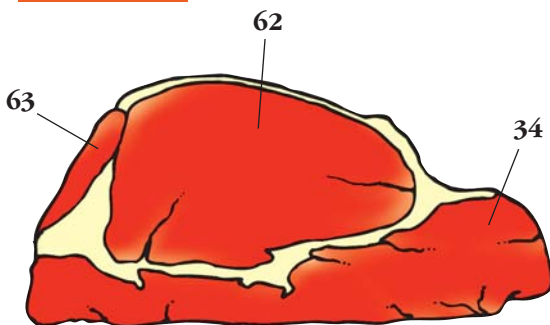
List of Muscles

- 10 M. cutaneus trunci
- 31 M. gluteus medius
- 35 M. iliocostalis
- 37 Mm. intercostales externus and

- internus
- 45 M. longissimus dorsi
(syn. M longissimus thoracis et
lumborum)
- 49 Mm. multifidi dorsi

- 51 M. obliquus externus abdominis
- 76 M. serratus dorsalis caudalis
- 81 M. spinalis dorsi
- 94 M. trapezius thoracis

TENDERLOIN (SIDE STRAP ON)

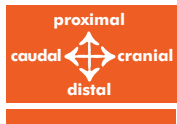
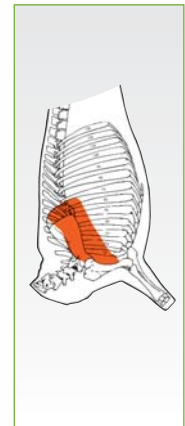
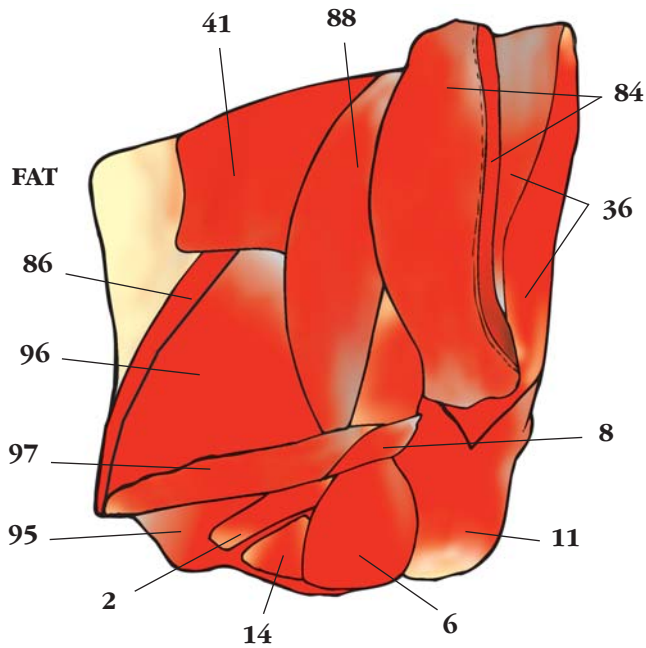


List of Muscles

- 34 M. iliacus
- 62 M. psoas major
- 63 M. psoas minor

5.6.4 Forequarter primals

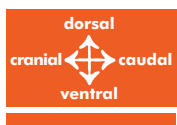
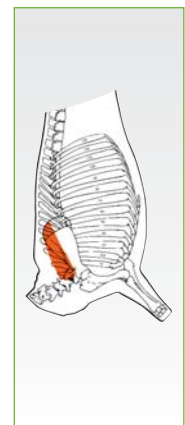
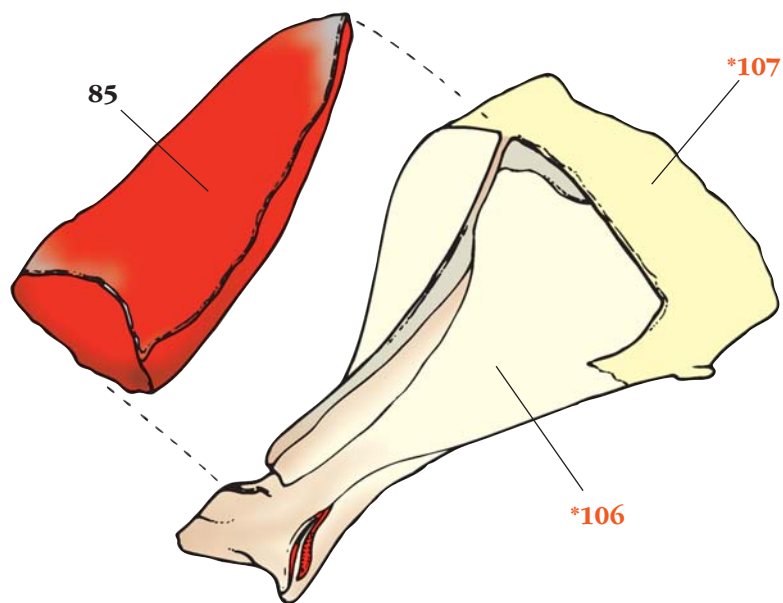
BLADE



List of Muscles

- | | | |
|-------------------------------|----------------------------------|--------------------------------------|
| 02 M. anconaeus | 36 M. infraspinatus | 89 M. teres minor |
| 06 M. brachialis | 41 M. latissimus dorsi | 95 M. triceps brachii caput laterale |
| 08 M. coracobrachialis | 84 M. subscapularis | 96 M. triceps brachii caput longum |
| 11 M. deltoideus | 86 M. tensor fasciae antibrachii | 97 M. triceps brachii caput mediale |
| 14 M. extensor carpi radialis | 88 M. teres major | |

CHUCK TENDER



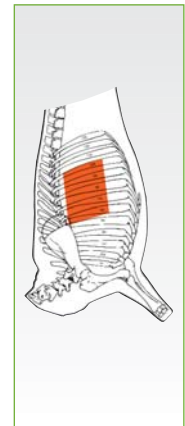
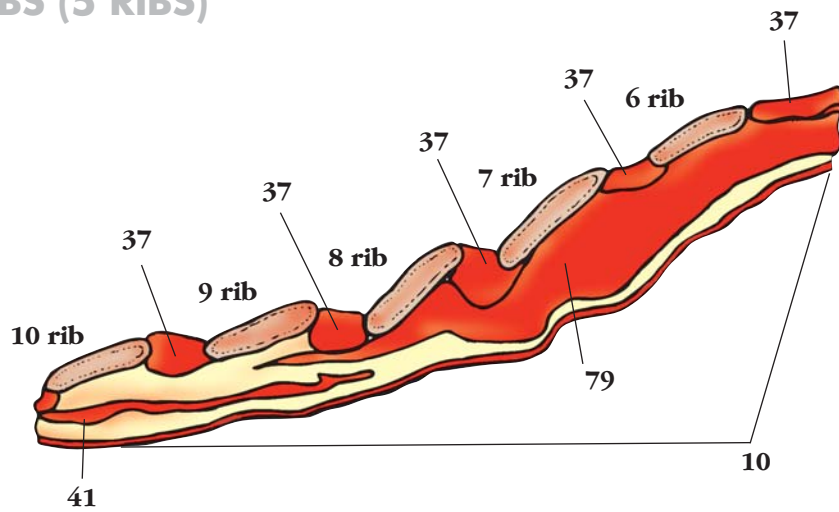
List of Muscles

- 85 M. supraspinatus

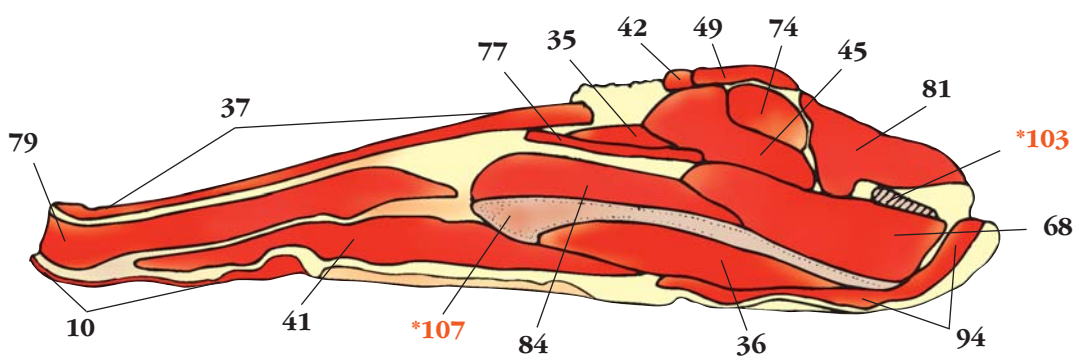
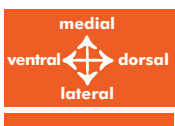
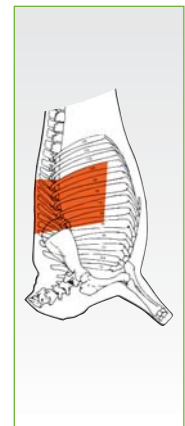
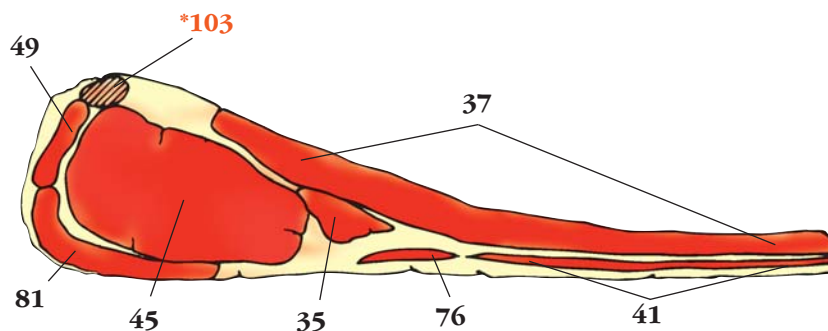
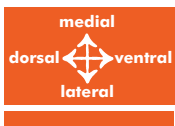
Other Structures

- *106 scapula
*107 scapula cartilage

SHORT RIBS (5 RIBS)



RIBS SET (5 RIBS) - 6TH TO 10 TH RIB



List of Muscles

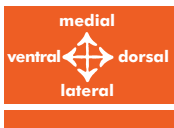
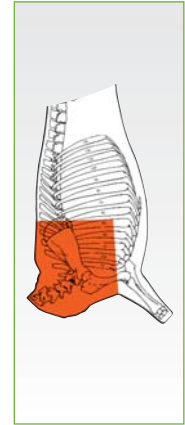
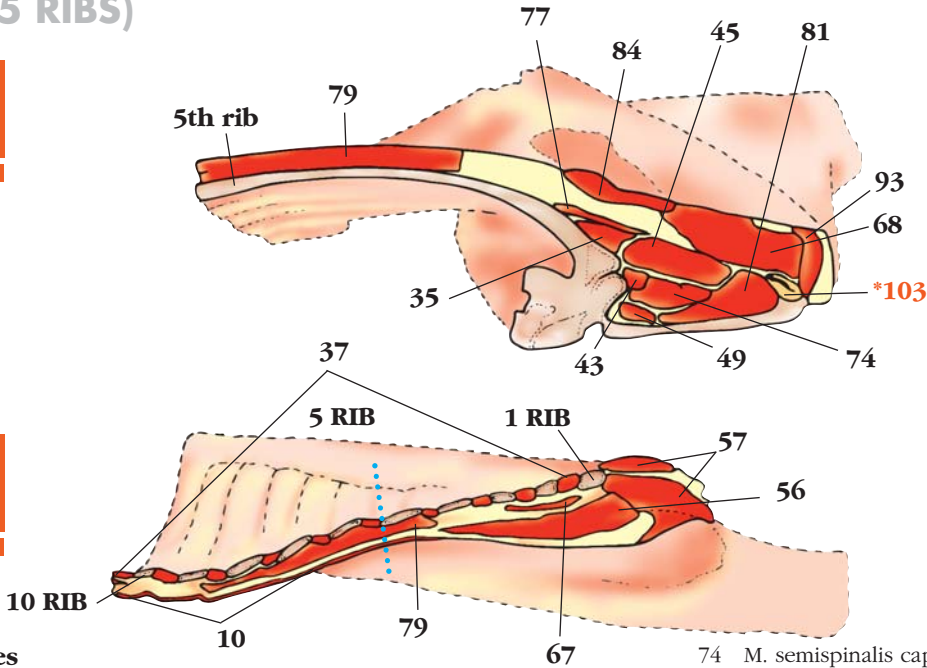
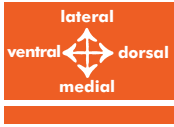
- 10 M. cutaneus trunci
- 35 M. iliocostalis
- 36 M. infraspinatus
- 37 Mm. intercostales externus and internus
- 41 M. latissimus dorsi
- 42 M. levatores costarum
- 45 M. longissimus dorsi (syn. M longissimus thoracis et lumborum)

- 49 Mm. multifidi dorsi
- 68 M. rhomboideus
- 74 M. semispinalis capitis
- 76 M. serratus dorsalis caudalis
- 77 M. serratus dorsalis cranialis
- 78 M. serratus ventralis cervicis
- 79 M. serratus ventralis thoracis
- 81 M. spinalis dorsi
- 84 M. subscapularis
- 94 M. trapezius thoracis

Other Structures

- *103 ligamentum nuchae
- *107 scapula cartilage

CHUCK (5 RIBS)



List of Muscles

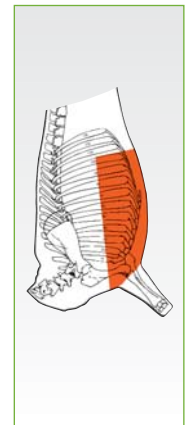
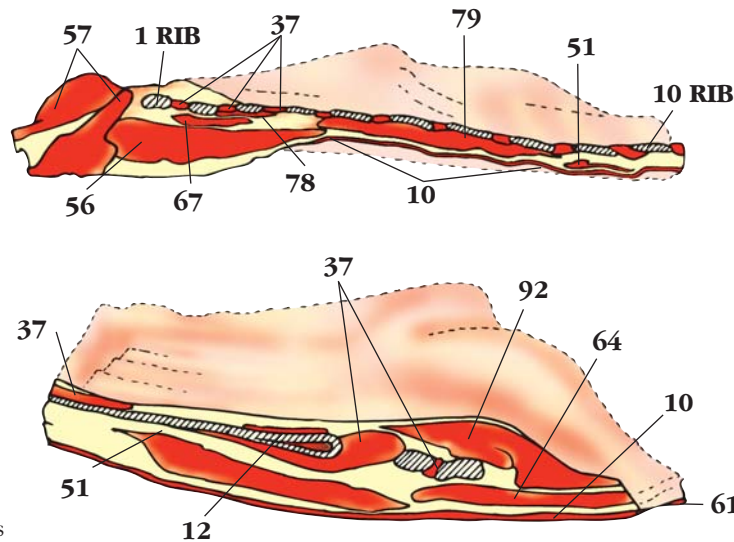
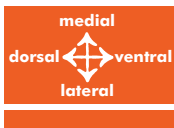
- | | | |
|---|--------------------------------------|-----------------------------------|
| 06* M. brachialis | 46* M. longus capitis | 74 M. semispinalis capitis |
| 07* M. brachiocephalicus | 47* M. longus colli | 77 M. serratus dorsalis cranialis |
| 10 M. cutaneus trunci | 48* M. multifidi cervicis | 79 M. serratus ventralis thoracis |
| 35 M. iliocostalis | 49 Mm. multifidi dorsi | 81 M. spinalis dorsi |
| 37 Mm. intercostales externus and internus | 50* M. obliquus capitis caudalis | 82* M. splenius |
| 38* Mm. intertransversarii cervicis | 54* M. omotransversarius | 83* M. sternocephalicus |
| 39* M. intertransversarius longus | 56 M. pectoralis profundus | 84 M. subscapularis |
| 43 M. longissimus cervicis | 57 M. pectoralis superficialis | 93 M. trapezius cervicalis |
| 44* Mm. longissimus capitis et atlantis | 65* M. rectus capitis dorsalis major | |
| 45 M. longissimus dorsi (syn. M longissimus thoracis et lumborum) | 67 M. rectus thoracis | |
| | 68 M. rhomboideus | |
| | 71* M. scalenus dorsalis | |
| | 72* M. scalenus ventralis | |

Other Structures

*103 ligamentum nuchae

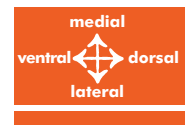
* Muscles of the Chuck not shown in illustrations.

BRISKET (10 RIBS)

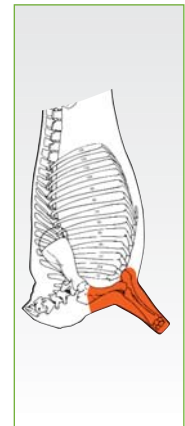
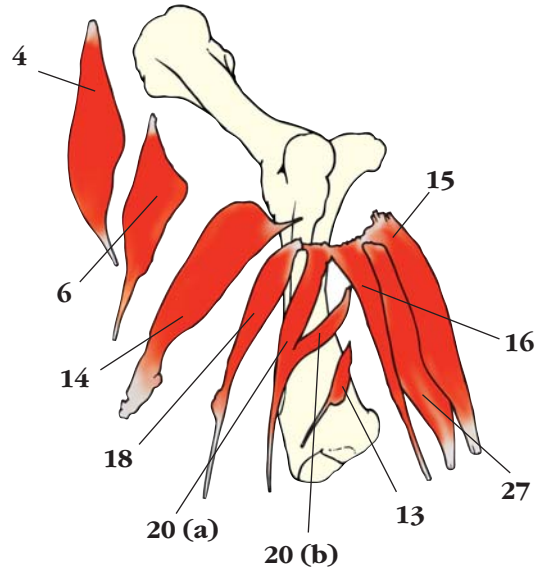
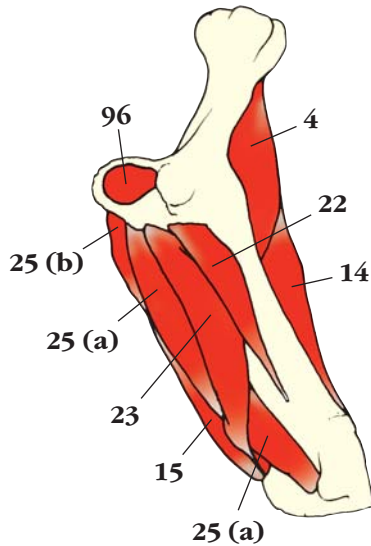


List of Muscles

- | | | |
|--|----------------------------|-----------------------------------|
| 10 M. cutaneus trunci | 61 M. protractor praeputii | 78 M. serratus ventralis cervicis |
| 12 M. diaphragma | 64 M. rectus abdominis | 79 M. serratus ventralis thoracis |
| 37 Mm. intercostales externus and internus | 67 M. rectus thoracis | 92 M. transversus abdominis |
| 51 M. obliquus externus abdominis | | |



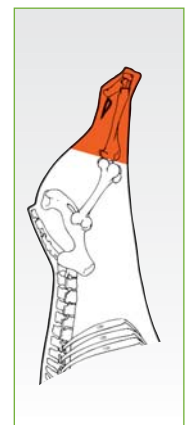
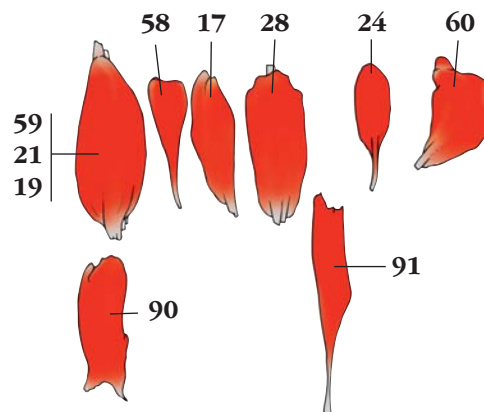
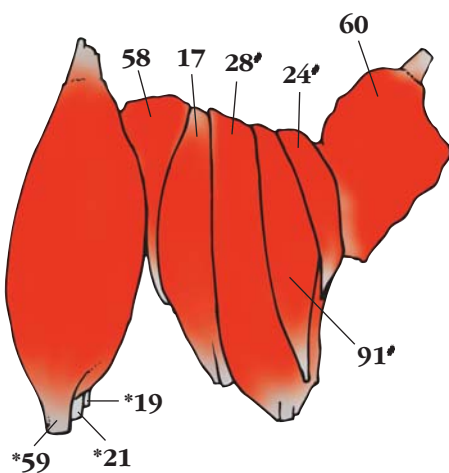
SHIN - SHANK



List of Muscles

- | | | |
|---------------------------------------|---------------------------------------|--------------------------------------|
| 04 M. biceps brachii | 18 M. extensor digiti tertii proprius | 27 M. flexor digitorum sublimis |
| 06 M. brachialis | 20 M. extensor digitorum communis | 95 M. triceps brachii caput laterale |
| 14 M. extensor carpi radialis | 22 M. flexor carpi radialis | 96 M. triceps brachii caput longum |
| 15 M. extensor carpi ulnaris | 23 M. flexor carpi ulnaris | |
| 16 M. extensor digiti quarti proprius | 25 M. flexor digitorum profundus | |

SHIN - SHANK



List of Muscles

- | | | |
|---|----------------------------------|--------------------------|
| 17 M. extensor digiti quarti proprius (pedis) | 26 M. flexor digitorum profundus | 60 M. popliteus |
| 19 M. extensor digiti tertii proprius (pedis) | 28 M. flexor hallucis longus | 90 M. tibialis anterior |
| 21 M. extensor digitorum longus | 58 M. peroneus longus | 91 M. tibialis posterior |
| 24 M. flexor digitorum longus | 59 M. peroneus tertius | |

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.

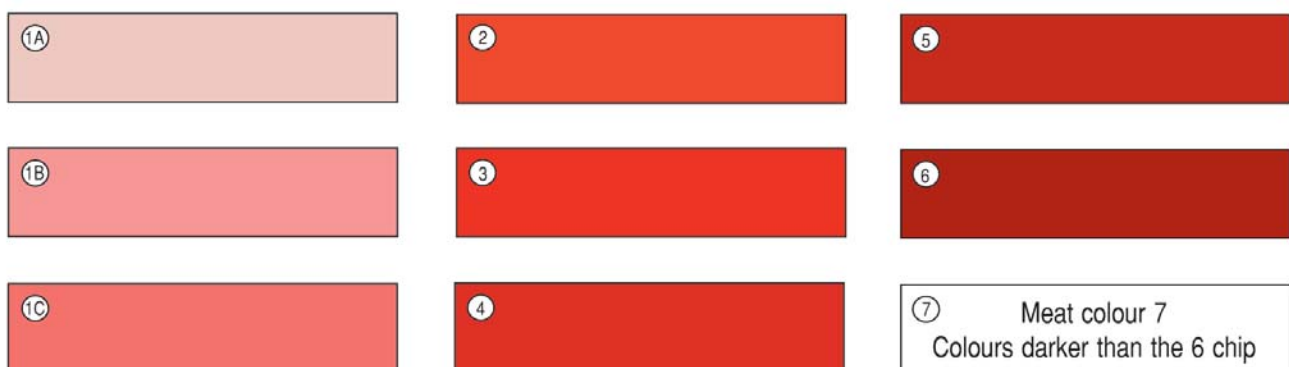
Meat, fat and marbling are assessed by qualified assessors and compare the meat colour, fat colour and marbling criteria on the eye muscle area of the bovine carcass side quartered from the 5th to the 13th rib.

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



■ 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.



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 carcase.

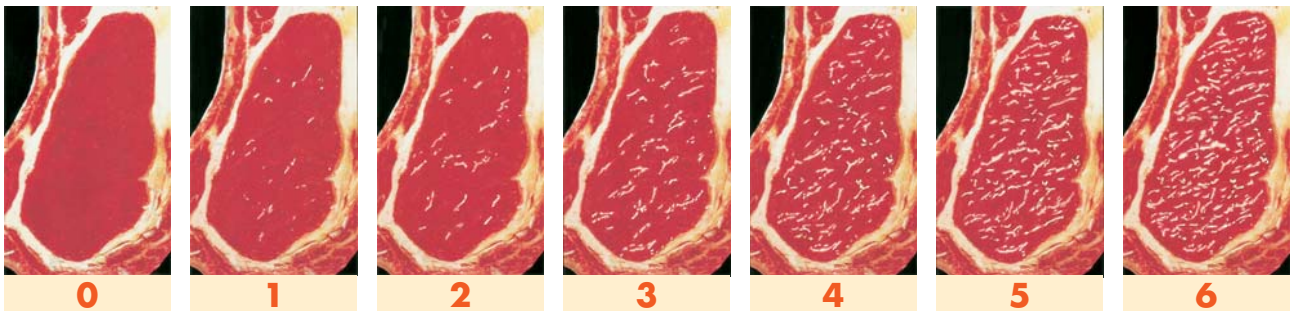


9 Fat colour 9
Colours darker than the 8 chip



■ 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.



ANNEX I

ADDRESSES

United Nations Economic Commission for Europe

Agricultural Standards Unit
Trade Development and Timber Division
Palais des Nations, Office 432
CH – 1211 Geneva 10,
SWITZERLAND
Tel: +41 22 917 2450
Fax: +41 22 917 0629
agrstandards@unece.org
www.unece.org/trade/agr

AUS-MEAT Ltd

9 Buchanan Street
South Brisbane
4101 Queensland
AUSTRALIA
Tel: +61 7 3247 7200
Fax: +61 7 3247 7222
ausmeat@ausmeat.com.au
www.ausmeat.com.au

EAN International

145 rue Royale
B-1000 Brussels
BELGIUM
Tel: +32-2-227 10 20
Fax: +32-2-227 10 21
info@ean.be
www.ean-int.org

Uniform Code Council (UCC)

Princeton Pike Corporate Center
1009 Lenox Drive, suite 202
Lawrenceville
New Jersey 08648
UNITED STATES
Tel: +1-609-620 0200
Fax:+1-609-620 1200
www.uc-council.org

United States Department of Agriculture

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
Barry.Carpenter@usda.gov
www.ams.usda.gov



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:

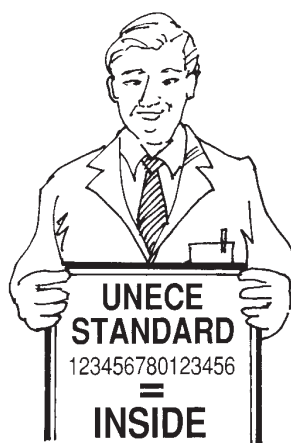
- (01) Global trade item number (GTIN)
- (3102) Net weight, kilograms
- (7002) UNECE standard code
- (15) Use by date
- (10) Batch number

Example 2:

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

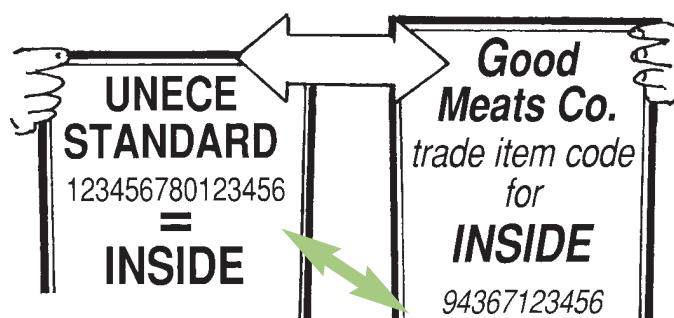
Other data, such as the UNECE Code, refrigeration, grade and fat depth can be linked to the GTIN via electronic data interchange (EDI - EANCOM8 messages).

3. Application of the system in the supply chain

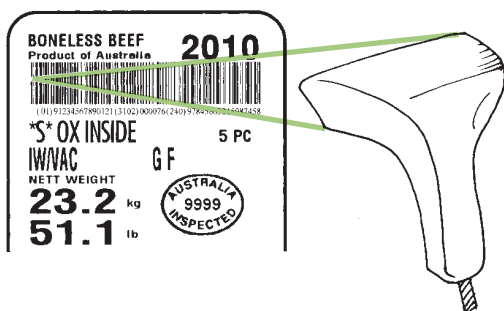


- (1) The customer orders, using the UNECE Standard and the coding scheme.

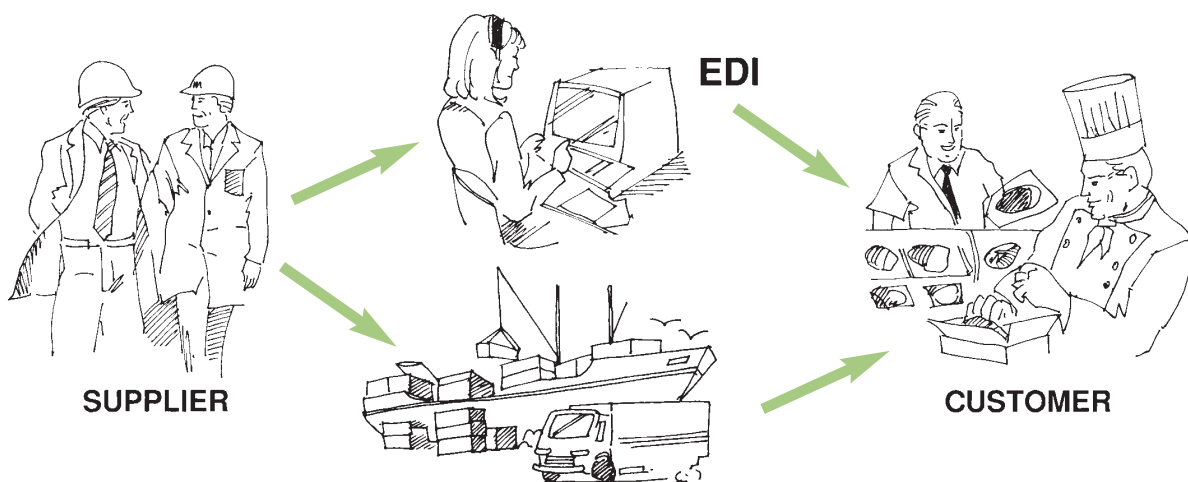
- (2) On receipt of the order, the supplier translates the UNECE codes into its own trade item codes (i.e., Global Trade Item Number).



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



(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.



(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).