

UNECE STANDARD

**VEAL MEAT
CARCASSES AND CUTS**

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NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards developed by the United Nations Economic Commission for Europe (UNECE) Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

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The new Standard for Veal Meat Carcasses and Cuts is based on document ECE/TRADE/C/WP.7/2011/6, reviewed and adopted by the Working Party at its sixty-seventh session.

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Contents

	<i>Page</i>
1. Introduction	4
1.1 UNECE standards for meat products	4
1.2 Scope	5
1.3 Application	5
1.4 Adoption and publication history	5
2. Minimum requirements	5
3. Purchaser-specified requirements.....	6
3.1 Additional requirements	6
3.2 Species	6
3.3 Product/cut.....	6
3.4 Refrigeration.....	7
3.5 Production history.....	7
3.5.1 Traceability	7
3.5.2 Veal/calf category	7
3.5.3 Production system.....	8
3.5.4 Feeding system.....	9
3.5.5 Slaughter system	10
3.5.6 Post-slaughter system.....	10
3.6 Fat limitations and evaluation of fat thickness in certain cuts	11
3.6.1 Fat thickness.....	11
3.6.2 Trimming and evaluating fat thickness	11
3.7 Veal quality system.....	13
3.8 Meat and fat colour and pH	13
3.9 Weight ranges of cuts	13
3.10 Packing, storage and transport	13
3.10.1 Description and provisions.....	13
3.10.2 Packing code	14
3.11 Labelling information to be mentioned on or affixed to the marketing units of meat	15
3.11.1 Mandatory information	15
3.11.2 Additional information.....	15
3.12 Provisions concerning conformity-assessment requirements	16
4. UNECE Code for Purchaser Requirements for Veal.....	17
4.1 Definition of the code	17

4.2	Example	17
5.	Carcases and cut descriptions	18
5.1	Multilingual index of products	18
5.2	Veal side skeletal diagram	24
5.3	Standard veal primal cuts flow chart	24
5.4	Veal meat cuts.....	24
5.4.1	Bone-in.....	24
5.4.2	Boneless	36
5.4.3	Veal - manufacturing packs	44
5.5	Boneless veal manufacturing bulk packs definition.....	46
5.6	Standard veal primal cuts muscle reference.....	47
5.6.1	Lateral/medial view carcass structure	47
5.6.2	Alphabetical list of muscle names and other structures	47
5.6.3	Hindquarter primals	50
5.6.4	Forequarter primals	50
Annexes		
Annex I:	Codification system.....	51
Annex II:	Addresses	56

UNECE STANDARD FOR VEAL MEAT CARCASSES AND CUTS

1. Introduction

1.1 UNECE standards for meat products

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

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

The following table contains the species for which UNECE standards exist or are being developed and their code for use in the UNECE meat code (see section 4).

For further information please visit the UNECE website at <http://www.unece.org/trade/agr>.

Annex I contains a description of the codification system, which includes a specific application identifier for the implementation of the UNECE code.

<i>Species</i>	<i>Species code (data field 1)</i>
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73
Edible meat co-products	90
Retail meat cuts	91

1.2 Scope

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

To market veal carcasses and cuts across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The Standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the Standard, such provisions are left for national or international legislation, or requirements of the importing country.

The Standard contains references to other international agreements, standards and codes of practice that have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* www.codexalimentarius.net should be consulted as the international reference for health and sanitation requirements.

1.3 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.

For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third-party to ensure product compliance with a purchaser's specified options. The Standard includes illustrative photographs of carcasses and selected commercial parts/cuts to make it easier to understand the provisions.

1.4 Adoption and publication history

Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted this text at its sixty-seventh session (Reference: ECE/TRADE/C/WP.7/6).

UNECE Standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at: www.unece.org/trade/agr/standards.htm.

2. Minimum requirements

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

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, plastic, metal particles)¹
- Free of offensive odours
- Free of obtrusive bloodstains
- Free of unspecified protruding or broken bones
- Free of contusions having a material impact on the product
- Free from freezer-burn²
- Free of spinal cord (except for whole un-split carcasses)³.

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

3. Purchaser specified requirements

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE veal code (see section 4).

3.1 Additional requirements

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

3.2 Species

The species code for veal in data field 1 as defined in section 1.1 is 11.

3.3 Product/cut

The veal cuts listed in this document are recommendations only. Different cuts of meat will be added or deleted as necessary as updates of this document evolve. Many of these cuts are traded internationally under the auspices of more than one trade name. The objective of using an harmonized codification system (see annex I) will facilitate the use of this document.

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

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

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

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

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures throughout the supply chain should be such as to ensure uniform internal product temperatures as follows:

Refrigeration

code

(data field 4)

Category

Description

0	Not specified	No category specified
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing
3	Deep frozen	Internal product temperature maintained at not exceeding -18°C at any time after freezing
4 – 8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of veal 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 the provisions concerning conformity-assessment requirements in section 3.12.

3.5.2 Veal/calf category

The purchaser may specify a veal/calf category. In any case the category has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the category system shall be agreed between buyer and seller. Veal products are derived from young animals in accordance with the regulations from individual countries requirements, as defined:

- Female (heifer) or castrate (steer) or entire bovine (bull) that has no permanent incisor teeth. Carcase weight based on cold weight or
- Animals not exceeding 8 months of age. (insert EU New Category regulation as footnote)
- From 8 to 12 months, only if there is an agreement between buyers and sellers, and corresponding to the requirements of the importing country

<i>Veal/calf category code (data field 5)</i>	<i>Category*</i>	<i>Description</i>
0	Not specified	No weight specified
1	Light veal/calf	Carcases weighing no more than 40 kg
2	Light veal/calf	Carcases weighing 40.1 kg and no more than 70 kg
3	Veal/calf	Carcases weighing 70.1 kg and no more than 150 kg
4	Veal/calf	Carcases weighing between 150.1 kg and no more than 200 kg
5	Veal/calf	Carcases weighing more than 200 kg
6-9	Codes not used	

3.5.3 Production system

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

<i>Production system code (data field 6)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Intensive	Production methods that include restricted stocking, housing and feeding regimes developed to promote rapid growth
2	Extensive	Production methods that include relatively unrestricted access to natural forage for the majority of the animals' lives
3	Organic	Production methods that conform to the legislation of the importing country concerning organic production
4 – 8	Codes not used	
9	Other	Any other production system agreed between buyer and seller

3.5.4 Feeding System

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

<i>Feeding system code (data field 7)</i>	<i>Category</i>	<i>Description</i>
00	Not specified	
01	Milk fed	Whole milk feeding, not mother
02	Mother fed	Fed by mother
03	Formula fed	Formula fed
04	Combination fed	Mixed feeding which could include milk, formula, silage, grains, cereals and/or any other vegetable products
05-09	Codes not used	
10	FM free	
11	FM & IAO free	
12	FM, IAO & GP free	
13	FM, IAO, GP & GMO free	
14	FM & GP free	
15	FM, GP & GMO free	
16	FM & GMO free	
17 – 29	Codes not used	
30	IAO free	
31	IAO & GP free	
32	IAO & GMO free	
33	IAO, GP & GMO free	
34 – 49	Codes not used	
50	GP free	
51	GP & GMO free	
52 – 59	Codes not used	
60	GMO free	
61 – 98	Codes not used	
99	Other	Any other feeding system agreed between buyer and seller

The definitions of the terms below have to be in conformity with the legislation of the importing country:

- FM free Free from fish meal
- IAO free Free from ingredients of animal origin
- GP free Free from growth promoters
- GMO free Free of products derived from genetically modified organisms.

3.5.5 Slaughter system

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

<i>Slaughter system code (data field 8)</i>		
<i>Category</i>	<i>Description</i>	
0	Not specified	
1	Conventional	Mandatory stunning prior to bleeding
2	Kosher	Includes appropriate ritual slaughter procedures used
3	Halal	Includes 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

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

<i>Post-slaughter processing code (data field 9)</i>		
<i>Category</i>	<i>Description</i>	
0	Not specified	
1	Specified	Post slaughter system specified as agreed between buyer and seller
2 – 9	Codes not used	

Note: Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord and nervous and lymphatic tissues. 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.

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 Fat thickness

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

<i>Fat thickness code (data field 10)</i>	<i>Category</i>
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	More than 6 mm fat thickness or as specified
7-8	Codes not used
9	Other

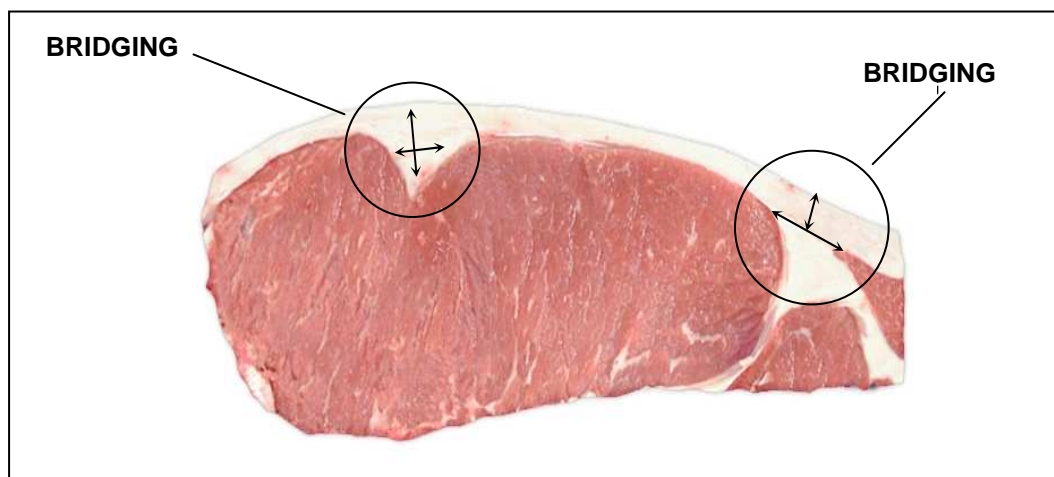
3.6.2 Trimming and evaluating fat thickness

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

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut 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 (0.75 inches) 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 also figure 1).

Figure 1



However, when fat limitations for “Peeled/denuded”⁴ or “Peeled/denuded, surface membrane removed”⁵ 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 2.5cm (1.0 inch) in the longest dimension and/or 3mm (0.125 inch) in depth at any point. The term “denuded” implies all surface fat is removed so that the resulting cuts seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 2.5cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) in depth at any point.

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

3.7 Veal quality system

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

Note: Any system should meet or exceed the official quality requirements of the consuming country.

3.8 Meat and fat colour and pH

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

3.9 Weight ranges of cuts

<i>Weight range code (data field 12)</i>		
<i>12)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

Note: These weight ranges are not available for portion control but rather to delineate the size of cuts being sold

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 storage and transport, the meat must be packaged to the following minimum requirements:

Carcases and quarters

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

Cuts - chilled

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

Cuts - frozen/deep frozen

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

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP) (ECE/TRANS/165).

3.10.2 Packing code

<i>Packing code</i> <i>(data field 13)</i>	<i>Category</i>
0	Not specified
1	Carcases, split carcass sides and quarters – without packaging
2	Carcases, split carcass sides and quarters – with packaging
3	Cuts – individually wrapped (I.W.)
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)

<i>Packing code (data field 13)</i>	<i>Category</i>
6	Cuts – modified atmosphere packaging (MAP)
7 – 8	Codes not used
9	Other

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

All labelling information must be verifiable (See also 3.5.1).

3.11.1 Mandatory Information

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

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

^a This information can also be provided in accompanying documentation.

3.11.2 Additional information

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

Examples of such product claims include the following:

- Country of birth
- Country (ies) of raising
- Country of slaughter
- Country (ies) of processing/cutting

- Country (ies) of packing
- Country of origin. In this Standard the term “country of origin” is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Slaughter and post-slaughter systems
- Further processing
- Characteristics of the livestock, production and feeding systems
- Slaughter date
- 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.

Veal or batch identification conformity assessment (veal/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.

<i>Conformity assessment code (data field 14)</i>	<i>Category</i>
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Veal/batch identification (veal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and veal/batch ID conformity assessment

<i>Conformity assessment code (data field 14)</i>	<i>Category</i>
6	Trade standard and veal/batch ID conformity assessment
7	Quality, trade standard, and veal/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE Code for purchaser requirements for veal

4.1 Definition of the code

The UNECE code for purchaser requirements for veal meat has 14 fields and 20 digits (2 digits unused) and is a combination of the codes defined in sections 3 and 5.

<i>Field No.</i>	<i>Name</i>	<i>Section</i>	<i>Code Range</i>
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight range	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, vacuum-packed, rump that was trimmed to 3 mm max fat thickness from veal raised in an organic production system, formula fed and slaughtered conventionally.

This item has the following UNECE veal code: **11373500153031040050**

<i>Field No.</i>	<i>Name</i>	<i>Requirement</i>	<i>Value</i>
1	Species	Veal	11
2	Product/cut	Rump	3735
3	Field not used	–	00
4	Refrigeration	Chilled	1
5	Category	Veal/calf	5
6	Production system	Organic	3
7	Feeding system	Formula fed	03
8	Slaughter system	Conventional	1
9	Post-slaughter system	Not specified	0
10	Fat thickness	3 mm maximum fat thickness or as specified	4
11	Quality	Not specified	0
12	Weight range	Not specified	0
13	Packing	Cuts – vacuum-packed (VAC)	5
14	Conformity assessment	Not specified	0

5. Carcasses and cuts descriptions

5.1 Multilingual index of products

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
<i>Bone-in</i>			<i>Avec os</i>	<i>Костми</i>	<i>Con hueso</i>	带骨牛肉
Carcase	3500		Carcasse	Цельная туша		
Side	3505		Demi-carcasse	Полутуша		
Side (brisket removed)	3506		Demi-carcasse (poitrine enlevée)	Полутуша (без грудины)		
Side (brisket and shin removed)	3507		Demi-carcasse (poitrine et jarret enlevés)	Полутуша (без грудины и рульки)		
Trunk	3508		Coffre	Туша без задней части		

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Forequarter pair	3509		Paire de quartiers avant (coupe droite)	Неразделенные передние четвертины		
Forequarter	3510-3513		Quartier avant	Передняя четвертина		
Forend (pistoła)	TBA		Basse double (pistoła)			
Forequarter (pistoła)	TBA		Basse simple (pistoła)			
Forend (straight cut)	TBA		Basse double (droite)			
Forequarter (straight cut)	TBA		Basse simple (droite)			
Forequarter saddle	3524-3525		Carré de côtes double avec poitrine	Передняя часть седла		
Double crops (5 ribs)	TBA		Crops double			
Single crops (5 ribs)	TBA		Crops simple			
Pistoła forequarter pair	TBA		Paire de quartiers avant pistoła	Пистолетный отруб неразделенных передних четвертин		
Forequarter pair (brisket removed)	TBA		paire de quartiers avant (coupe droite) sans poitrine	Неразделенные передние четвертины (без грудины)		
Hindquarter	3530-3533		Quartier arrière	Задняя четвертина		
Hindend (straight cut)	TBA		Pan double (droit)			
Hindend (pistoła)	TBA		Pan double (pistoła)			
Hindquarter (straight cut)	TBA		Pan simple (droit)			
Pistoła hindquarter	3540-3543		Pan simple (pistoła)	Пистолетный отруб задней четвертины		
Butt	3565		Cuisseau (coupe courte)	Тазобедренный отруб		

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Double haunch (leg pair long cut)	TBA		Cuisseau double (coupe longue)			
Butt (leg long cut)	TBA		Cuisseau (coupe longue)			
Hindquarter saddle	3535-3536		Carré filet double avec poitrine	Задняя часть седла		
Saddle	TBA		Carré double			
Loin	3575-3578		carré simple	Спинная часть		
Shortloin	3590-3593		Faux-filet	Почечная часть		
Rack	3581-3582		Carré couvert	Передок туши		
Rack cap off (frenched)	3583-3584		Carré – sans dessus de côte (manches dégagées)	Передок туши без хребтового края (зачищенный)		
Ribs prepared	3605-3609		Carré de côtes couvert	Реберная часть - подготовленная		
Spare ribs	3670		Plat de poitrine	Ребра без поверхностного мяса		
Short ribs	3665-3669		Haut-de-côtes (à confirmer par une photo, SVP)	Реберный край грудинки		
Shin-shank	3630		Jarret	Рулька/голяшка передней/задней четвертины		
Shin	TBA		Jarret avant			
Shank	TBA		Jarret arrière			
Ossobucco	3631		Tranches de jarret	Оссобукко		
Breast and flank	TBA		Poitrine entière			
Flank	TBA		Poitrine sans gros bout			

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
breast and flank without brisket navel plate	TBA		Poitrine sans flanchet			
Brisket point end	3650-3653		Gros bout de poitrine	Передняя часть грудинки с костью		
Brisket navel end	3660-3664		flanchet	Завиток грудинки с костью		
Shoulder (blade)	3615		palette	Плечо (лопатка)		
<i>Brisket navel plate</i>	TBA		Flanchet (demander la difference entre brisket navel plate and brisket navel end?)			
<i>Brisket rib plate</i>	TBA		Milieu de poitrine			
[<i>Chuck – long cut</i>]	TBA		Collier + bas de carré			
<i>Neck</i>	TBA		collier			
Chuck	TBA		Bas de carré			
<i>Boneless</i>			<i>Sans Os</i>	<i>Без костей</i>	<i>Sin hueso</i>	<i>剔骨牛肉</i>
Leg long cut	3681		Cuisseau – coupe longue	Бедровый отруб длинный		
Leg set	3682		Muscles du cuisseau	Комплект отрубов тазобедренной части туши		
Topside	3680		Noix	Щуп		
Topside cap off	3686		Noix sans dessus de noix	Щуп зачищенный		
Thick flank	3710		Noix pâtissière avec aiguillette baronne	Боковая часть тазобедренного отруба		
Knuckle	3715		Noix pâtissière	Огузок		
Silverside	3690		Sous-noix	Наружная часть тазобедренного отруба		

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Outside	3695		sous noix sans nerveux	Наружная часть тазобедренного отруба без пяточной мышцы		
Silverside and rump (heel muscle attached)	TBA		Sous-noix + quasi			
Eye of silverside (heel muscle, rump and rump tail removed)	TBA		Milieu de sous-noix			
Striploin (0 to 3 rib)	3765-3768		Faux-filet (0 à 3 côtes)	Поясничный отруб (0-3 ребра)		
Eye of loin	3769		Noix de longe	Филейная вырезка		
Tenderloin	3770		Filet	Вырезка		
Tenderloin side strap off	3775		Filet sans chaînette	Вырезка без малой поясничной мышцы		
Rump	3735		Quasi	Верхняя часть тазобедренного отруба		
Cube roll	3815-3819		Noix de longe	Рулет из спинной мякоти		
Backstrap	3838		Muscle long dorsal	Краевая покровка		
Trunk	3839		Coffre	Туша без задней части		
Chuck	3830-3832		Bas de carré + collier	Лопаточная часть		
Chuck roll	3840-3842		Bas de carré	Рулет из подлопаточной части		
Chuck eye roll	TBA		Partie de bas de carré			
Underblade	TBA					
Chuck tender	3855		jumeau	Предостная мышца		

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Shin-shank	3886		Jarret	Рулька/голяшк а передней/задней четвертины		
breast and flank without brisket navel plate	TBA		Poitrine sans flanchet			
Blade	3850		macreuse + paleron + merlan d'épaule	Лопатка		
<i>Blade Oyster</i>	3851		paleron			
<i>Blade Bolar</i>	3852		Boule de macreuse			
<i>Blade tender</i>	3853		Merlan d'épaule			
Shoulder	TBA		épaule			
Middle of shoulder Eye of shoulder (blade and part of the blade undercut)[code]	TBA		Milieu d'épaule (macreuse + paleron + partie de dessus de palette)			
Thick skirt (hanging tender)	TBA		onglet			
Heel muscle	TBA		Nerveux de sous-noix			
Heel muscle (straight cut)	TBA		Nerveux de sous-noix (coupe droite)			
Striploin	3761		Faux-filet	Филейный край		
Heel muscle	3887		Nerveux de gîte noix	Икроножная мышца		
Thin flank	3785		Bavette	Тонкая пашина		
Veal manufacturing						
Trimmings	3960		Parages	Обрезки		
Forequarter and hindquarter	3970		Quartier avant et quartier arrière	Передняя и задняя четвертина		
Forequarter and hindquarter meat	3895		Viande du quartier avant et du quartier	Мясо передней и задней		

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
			arrière	четвертины		
Forequarter	3975		Quartier avant	Передняя четвертина		
Forequarter meat	3980-3983		Viande du quartier avant	Мясо передней четвертины		
Hindquarter	3950-3953		Quartier arrière	Задняя четвертина		
Hindquarter meat	3955-3958		Viande du quartier arrière	Мясо задней четвертины		

5.2 Veal side skeletal diagram

5.3 Standard veal primal cuts flow chart

5.4 Veal meat cuts

5.4.1 Bone-in

Carcase 3500

Veal carcass includes all parts of the body skeletal musculature and bones, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae.

Carcass trim must comply with all government hygiene regulations that pass a carcass fit for human consumption.

To be specified:

- Tail removed
- Thick skirt removed
- Thin skirt removed
- Kidneys removed
- Kidney fat removed (tenderloin showing)
- Channel fat removed
- Pelvic fat removed
- Split
- Spinal cord removed
- Shoulder tied back
- Variations to minimum trim standard definition (customer agreed variation)
- Carcass weight requirement

Side 3505

Carcase is split into sides down the length dividing the spinal column. Carcase trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the meat industry agreed minimum trim requirements.

To be specified:

- Tail removed
- Thick skirt removed
- Thin skirt removed
- Breast removed (flank steak retained)
- Breast removed
- Shin and shank removed (cut at the joint, heel muscle left on)
- Kidneys removed
- Kidney fat removed (tenderloin showing)
- Channel fat removed
- Pelvic fat removed
- Spinal cord removed
- Shoulder tied back
- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Carcase weight requirement

Side (brisket removed) (Style 2) 3506

Carcass is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained.

Brisket is removed by a cut parallel to the dorsal aspect of a side starting at the first rib. The portion of the brisket point is removed along the natural seam between the shoulder muscles.

The portion of the pectoral muscle of the brisket point remains firmly attached to the shoulder. The remainder of the brisket is removed to the caudal aspect of the thin flank. The thin flank remains attached to the side.

Carcass trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the minimum trim requirements as agreed by the meat industry.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation).
- Kidney and kidney fat removed.

Side (brisket and shin removed) (Style 3) 3507

Carcass is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained.

The brisket point end is removed along the natural seam between the shoulder muscles and the humerus bone and shin are also removed and retained attached to the brisket.

The portion of the pectoral muscle of the brisket point end remains firmly attached to the shoulder. The belly portion of the brisket is removed by a cut continuing to the caudal aspect of the thin flank.

The thin flank remains attached to the side.

Carcase trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the minimum trim requirements as agreed by the meat industry.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidney and kidney fat removed
- Spinal cord removed

Trunk 3508

Trunk is prepared from a carcass by a straight cut through the 6th lumbar vertebra to just clear the tip of the ilium to the ventral portion of the flank.

To be specified:

- Diaphragm removed
- Carcass weight requirement

Forequarter pair 3509

Forequarter pair is prepared from a carcass by a cut along the contour of the specified rib to the ventral edge of the breast. Another cut is made through the vertebral column severing the back bone.

To be specified:

- Rib number required

Forequarter 3510 – 3513 (3510 – 10r, 3511 – 11r, 3512 – 12r, 3513 – 13r)

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

To be specified:

- Rib number required
- Diaphragm retained

Forend (pistola)

[allow several codes, including at least: one for 5 ribs and one for 10 ribs]

The forend (pistola) is prepared from a carcass [code] by separation of the hindquarters (hindend (pistola) [code]) using three cuts on each side:

- The first cut is transversal, through the brisket navel plate;
- The second cut is parallel to the vertebral axis at a specified distance from the vertebrae;

- The third cut is at a right angle to the vertebral column, between the specified vertebrae and the corresponding parts of the ribs.

To be specified:

- Thin flank retained

Forequarter (pistola)

[allow several codes, including at least: one for 5 ribs and one for 10 ribs]

The forequarter is prepared from separation of a forend [code] following the vertebral axis or is prepared from a side [code] by separating the hindquarter [code] using the three previous cuts (see forend) [code].

To be specified:

- Thin flank retained
- Spinal cord removed

Forend (straight cut)

[allow several codes, including at least: one for 5 ribs and one for 10 ribs]

The forend (straight cut) is prepared from a carcass [code] by separation of the hindquarter (hindend (straight cut)) [code] by a transversal cut between the specified vertebrae and the corresponding ribs.

Forequarter (straight cut)

[allow several codes, including at least: one for 5 ribs and one for 10 ribs]

The forequarter (straight cut) is prepared by separation of a forend (straight cut) [code] following the vertebral axis or is prepared from a side by separation of the hindquarter (straight cut) [code] using the previous cut (see forend (straight cut)) [code].

To be specified:

- Spinal cord removed

Forequarter saddle 3524 – 3525 (3524 – 11r, 3525 – 12 r)

Forequarter saddle is the anterior portion removed from the carcass by a cut through the vertebrae at the 1st and another at the 11th rib inclusive.

To be specified:

- Diaphragm retained or removed

Double crops (5 ribs)

Obtained from a forend (pistola) [code] or a forend (straight cut) [code] after removal the ventral parts of the thorax and the abdomen (breast) [code] or part of the breast [code].

To be specified:

- Split

Single crops (5 ribs)

Prepared from splitting the double crops [code] in two parts down the vertebral axis.

To be specified:

- Spinal cord removed

Pistola forequarter pair (Style 1)

Pistola forequarter pair is the remaining portion from a carcass after the removal of the Pistola hindquarter pair (Style 1). The diaphragm is retained.

Forequarter pair (brisket removed) (Style 3)

Forequarter pair is prepared from a carcass by a cut along the contour of the specified rib to the ventral edge of the breast. Another cut is made through the specified thoracic vertebra severing the backbone.

The brisket (point end) on both sides is removed along the natural seam between the blade muscles, and the rib length is cut at a specified distance from the vertebral column.

To be specified:

- Rib number required

Hindquarter 3530 – 3533 (3530 – 3r, 3531 – 2r, 3532 – 1r, 3533 – 0r)

Hindquarter is prepared from a carcass side (3505) 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
- Diaphragm removed
- Carcass weight requirement

Hindend (straight cut)

[allow several codes, including at least one for 8 ribs and one for 3 ribs]

The hindend (straight cut) is prepared from a carcass [code] by separating the forequarters (forend straight cut) [code] by means of a transversal cut between the specified vertebrae and the corresponding ribs.

To be specified:

- Tail removed
- Kidneys removed
- Shank removed (joint removed, heel muscle left on)
- Split
- Split, spinal cord removed
- Kidney fat removed (tenderloin showing)
- Pelvic fat removed

Hindend (pistola)

[allow several codes, including at least one for 8 ribs and one for 3 ribs]

The hindend comes from a carcass [code], by separation of the forend (lower), using the three previous cuts (see hindend [code]). A cut is made commencing at the superficial

inguinal lymph node separating the M. rectus abdominis and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 50mm from the ventral edge of the eye muscle (M. longissimus dorsi) to the specified rib.

To be specified:

- Thin flank removed
- Thin flank removal can be specified as per customer specification
- Shin and shank removed (cut at the joint, heel muscle left on)
- Tail removed
- Kidney removed
- Kidney fat removed (tenderloin showing)
- Pelvic fat removed
- Number of ribs
- Spinal cord removed

Hindquarter (straight cut)

[allow several codes, including at least one for 8 ribs and one for 3 ribs]

The hindquarter (straight cut) is prepared from a hindend (straight cut) [code] following the vertebral canal, or is prepared from a side [code] by separation of the forequarter (straight cut) [code] using the previous cut (see hindend [code]).

To be specified:

- Tail removed
- Kidneys removed
- Shank removed (joint removed, heel muscle left on)
- Spinal cord removed
- Kidney fat removed (tenderloin showing)
- Pelvic fat removed
- Ventral cut following the contour of the inside skirt (M. transversus abdominis)
Kosher specifications

Pistola hindquarter 3540 – 3543 (3540 – 8r, 3541 – 7r, 3542 – 6r, 3543 – 0r)

Pistola hindquarter is prepared from a hindquarter by the removal of the thin flank, lateral portion ribs and portion of the navel end brisket. A cut is made commencing at the superficial inguinal lymph node separating the M. rectus abdominis and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 50mm from the ventral edge of the eye muscle (M. longissimus dorsi) to the specified rib.

To be specified:

- Rib number required
- Diaphragm removed
- Specified rib length distance from eye muscle
- Carcase weight requirement

Butt 3565

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

To be specified:

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

Double haunch (leg pair long cut)[code]

Obtained from the hindend (pistoleta) [code] or the hindend (straight cut) [code]:

Bone base: tibia-fibula and tarsus (shank [code]), femur, patella, os coxae, sacrum and last lumbar vertebra;

Muscle base: muscles of the pelvic bone, the thigh and the leg.

To be specified:

- Tail removed
- Thin flank removed
- Shank removed (joint removed, muscle left on)
- Tenderloin head removed
- Split

Butt (leg long cut) [code]

Prepared by splitting in two parts the double haunch (leg pair long cut) [code] along the vertebral axis.

To be specified:

- Tail removed
- Thin flank removed
- Shank removed (joint removed, muscle left in place)
- Tenderloin head removed
- Spinal cord removed

Hindquarter saddle 3535-3536 (3535 – 1r, 3536 – 2r)

Hindquarter saddle is the posterior of the carcass remaining after the removal forequarter saddle and the leg pair at the junction of the lumbosacral junction.

To be specified:

- Number of ribs retained
- Hanging tender and diaphragm retained or removed

Saddle [code]

Prepared from the hindend (pistola) [code] using a transversal cut at the next-to-last lumbar or from the hindend (straight cut) [code] using a transversal cut at the next-to-last lumbar and a longitudinal cut parallel to the vertebral axis:

- Bone base: from the specified dorsal (or thoracic) vertebra to the next-to-last lumbar vertebra, plus the adjacent parts of the corresponding ribs, at a specified distance from the vertebrae;
- Muscle base: muscles of the dorso-lumbar region, parts of the greater dorsal and trapezoidal regions (top of rib), plus part of the thin flank [code].

To be specified:

- Specify number of ribs and lumbar vertebrae
- Thin flank retained or removed
- Kidneys retained or removed
- Tenderloin head retained
- Tenderloin removed
- Thick skirt retained
- Cap muscle removed (covering 3 ribs)
- Cap muscle removed (covering 5 ribs)
- Fat removed
- Rib length from eye muscle specified
- Split

Loin 3575 – 3578 (3575 – 3r, 3576 – 2r, 3577 – 1r, 3578 – 0r)

Prepared from a saddle [code] split on the vertebral axis (or from hinds [code] or hinds, straight cut [code] using a cut of the saddle):

- Bone base: from the specified thoracic (or dorsal) vertebra, to the next-to-last lumbar vertebra, plus the adjacent parts of the corresponding ribs, at a specified distance from the vertebrae;
- Muscle base: dorso-lumbar region and muscular attachments of the rib wall, parts of the greater dorsal and trapezoidal regions, plus part of the brisket navel plate [code]

To be specified:

- Specify number of ribs and lumbar vertebrae
- Thin flank retained or removed
- Kidney retained or removed
- Tenderloin head retained
- Tenderloin removed
- Thick skirt retained
- Cap muscle removed (covering 3 ribs)
- Cap muscle removed (covering 5 ribs)

- Rib length specified (from the eye muscle)
- Spinal cord removed

Shortloin 3590 – 3593 (3590 – 1r, 3592 – 2r, 3593 – 3r)

Short loin is prepared from a loin by the removal of specified ribs parallel to the forequarter cutting line. To remove the ribs, a cut is made following along the contour of the specified rib and severing at the dorsal edge of the thoracic vertebrae.

To be specified:

- Brisket removal line and distance from eye muscle
- Rib number required

Rack 3581 – 3582 (3581 – 6r, 3582 – 7r)

Rack is prepared from a side by a cut through the vertebral column between the 12th and 13th ribs. The forequarter is removed by a cut through the vertebral column between the 4th and 5th rib or between the 5th and 6th rib. The brisket is removed by a straight cut parallel to the chine and measured at a specified distance from the eye of meat.

To be specified:

- Rib number required
- Chine/feather bone retained or removed
- Ventral cutting line distance
- Rack frenched

Rack cap off (frenched) 3583 – 3584 (3583 – 6r, 3584 – 7r)

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

Alternative Trim: Rack cap off fully frenched; Rack cap off fully frenched (denuded)

To be specified:

- Rib number required
- Chine/feather bone retained or removed
- Ventral cutting line distance

Ribs prepared 3605 – 3609 (3605 – 4r, 3606 – 5r, 3607 – 6r, 3608 – 7r, 3609 – 8r)

Ribs prepared is prepared from a forequarter after the removal of the brisket and chuck. Short ribs portion is removed at a distance of 75mm from the eye muscle (*M. longissimus dorsi*) 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 number required
- Spinous process removed
- Tip of scapular and associated cartilage removed

- Rib length distance from eye muscle
- Cap muscle (M. trapezius) removed
- Ligamentum nuchae removed
- Carcase weight requirement

Spare ribs 3670

Spare Ribs are prepared from any portion of the rib cage and consists of bones and intercostals only.

To be specified:

- Rib number required
- Size of portion

Short ribs 3665 – 3669 (3665 - 5r, 3666 – 6r, 3667 – 7r, 3668 – 8r, 3669 – 9r)

Short ribs are prepared from a forequarter after the removal of the brisket, ribs prepared and chuck. Short rib cutting line is approximately 75mm from the (eye of meat) M. longissimus dorsi and parallel to the vertebral column. The M. cutaneus trunci is removed unless otherwise specified.

To be specified:

- Rib numbers required 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

Shin-shank 3630

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 the distal end of the humerus to include the (radius/ulna) and associated muscles. The hind 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:

- Forequarter or hindquarter
- Removal of forequarter elbow (olecranon) and carpus joint at meat level
- Removal of hindquarter tarsus and stifle joints at meat level

Shin [code]

Distal part of the foreleg (without foot):

- Bone base: radius-ulna, carpus;
- Muscle base: muscles of the foreleg.

To be specified:

- Cut through the stifle joint
- Squared off

Shank [code]

Distal part of the hindleg (without foot):

- Bone base: tibia-fibula and tarsus;
- Muscle base: muscles of the hindleg.

To be specified:

- Cut through the stifle joint

Ossobucco 3631

Ossobucco is shin cutlets prepared from forequarter/hindquarter shin-shank (item 3630). The cutlets are prepared to a specified thickness by a transverse cut across the bone.

To be specified:

- Thickness of cutlet
- Fore shin only
- Hind shank only

Breast and flank [code]

[Ventral part of the thorax and abdomen wall prepared from a forend (pistola) or forequarter (pistola) [codes] after separation of the crops [code]. The breast includes: the brisket navel plate [code], the brisket rib plate [code] and the brisket point end (sternum) [code]:

- Bone base: sternum, median and distal parts of the ribs (specified number);
- Muscle base: pectoral and ventral region muscles of the rib and abdomen wall, fleshy part of the diaphragm (thin skirt).

To be specified:

- Thin flank retained
- Number of ribs specified
- M. pectoralis ascendens retained
- Thin skirt removed

Flank [code]

Same description as for the breast and flank [code], without the sternum, and with the distal extremities of the adjacent ribs (number to be specified).

To be specified:

- Number of ribs specified
- Thin flank retained
- Thick skirt removed

Breast and brisket rib plate/breast and flank without brisket navel plate [code]

Same description as for the breast and flank [code], without the brisket navel plate [code].

To be specified:

- Number of ribs specified
- Thick skirt removed

Brisket point end 3650 – 3653 (3650 – 4r, 3651- 5r, 3652 - 6r, 3653-7r)

Brisket point end is prepared from brisket by the removal of the navel end following the caudal edge of the specified rib.

To be specified:

- Rib number required

Brisket navel end 3660 – 3664 (3660- 4r, 3661- 5r, 3662-6r, 3663-7r, 3664- 8r)

Brisket navel end is prepared from brisket by the removal of the brisket point end following the caudal edge of the specified rib.

To be specified:

- Rib number required
- Diaphragm removed
- Peritoneum removed
- Inside skirt removed

Shoulder (blade) 3615

Shoulder (blade) is prepared from a forequarter and consists of the scapular, humerus and fore shank bones together with associated muscles. Shoulder is removed from a forequarter by a cut following a seam between the overlying muscles of the ribs, leaving the undercut M. subscapularis muscle attached to the blade bone.

Brisket navel plate [code]

Ventral part of the abdomen:

Muscle base: part of the following muscles: rectus abdominis (flank steak), obliquus internus abdominis (internal flank plate (flap)), transversus abdominis and obliquus externus and cutaneus trunci (inside skirt).

Brisket rib plate [code]

Part of the breast and flank located between the brisket navel plate (code?) and the brisket point end (sternum) (code?):

Bone base: middle and distal portions of the ribs (specified number);

Muscle base: muscles of the rib wall.

To be specified

- Number of ribs specified
- Thick skirt removed

[*Chuck – long cut [code]*]

Dorsal region of the cranial extremity of the thorax, plus the cervical region. It includes: the neck [code] and the chuck [code]:

- Bone base: 7 cervical vertebrae plus the first thoracic vertebrae or (number to be specified) plus the adjacent part of the corresponding ribs;
- Muscle base: muscles of the neck region and the craniodorsal part of the thorax.

To be specified:

- Number of ribs specified
- Spinal cord removed
- Boneless

Cervical region:

- Bone base: 7 cervical vertebrae;
- Muscle base: muscles of the neck region.

To be specified

- Boneless

Neck [code]

Cervical region:

- Bone base: 7 cervical vertebrae;
- Muscle base: muscles of the neck region.

Chuck [code]

Dorsal region of the cranial extremity of the thorax:

- Bone base: first thoracic or dorsal vertebrae (number to be specified) plus the adjacent part of the corresponding ribs;
- Muscle base: muscles of the craniodorsal part of the thorax region.

To be specified:

- Number of ribs specified
- Boneless

5.4.2 Boneless

Leg long cut 3681

Leg long cut is prepared from a side of veal (3505) and is removed by a cut through the 6th lumbar vertebra to a point just clear of the hip bone. The leg is further prepared by the removal of bones, cartilage and exposed tendons.

To be specified:

- Butt tenderloin removed
- Flank removed
- Shank removed

Leg set 3682

Alternative description: Hind set.

Leg set is prepared from a leg long cut (3681) by the removal of individual primals, topside, silverside, and knuckle with the optional inclusion of the rump. Variations to the preparation of these primals can be used where specified.

To be specified:

- Variation to primals: thick flank, outside, outside flat/eye round, D-rump
- Rump option retained
- Primals denuded

Hind set consists of two primals of each type of cut: topside, silverside, knuckle and the optional inclusion of the rump. Variations to the preparation of these primals can be used where specified.

Topside 3680

Alternative description: Inside 3685

Topside (3680) - Inside (3685). [Check codes.]

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

To be specified:

- Erector muscle removed
- Connective tissue removed
- Femoral blood vessels removed
- Trimmed
- Trimmed with a knife
- Peeled and denuded

Topside cap off 3686

Topside - cap off is prepared from the inside (3685) by the removal of the M. gracilis muscle along the natural seam. Fat deposits are removed.

To be specified:

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

Thick flank 3710

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

To be specified:

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

Knuckle 3715

Knuckle is prepared from a thick flank (3710) 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

Silverside 3690

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

To be specified:

- Achilles tendon removed
- Removal of the popliteal lymph node
- Heel muscle removed
- Rump cap retained
- Trimmed
- Trimmed with a knife
- Peeled and denuded

Outside 3695

Outside is prepared from the silverside (3690) by the removal of the heel muscle (*M. gastrocnemius*). The popliteal lymph node, surrounding fat and connective tissue are removed.

To be specified:

- Heavy connective tissue (silver skin) on ventral side removed
- Ischiatic head of the biceps femoris removed

Silverside and rump (heel muscle attached) [code]

Part of the butt corresponding to the following muscles: *gastrocnemius*, *biceps femoris* and *glutaeofemoralis*, *biceps femoris* and *glutaeofemoralis*, *semitendinosus* (eye of round) and *gluteus: spercialis, medius, profundus, accessorius* (rump steak).

To be specified:

- Trimmed
- Trimmed with a knife
- Peeled and denuded

Eye of silverside (heel muscle, rump and rump tail removed) [code]

Part of the butt corresponding to the following muscles: *biceps femoris* and *glutaeofemoralis*, *semitendinosus* stripped of their distal and proximal parts.

To be specified:

- Trimmed
- Trimmed with a knife
- Peeled and denuded

Striploin 3765-3768 (3765 – 3r, 3766 – 2r, 3767 – 1r, 3768 – 0r)

Striploin is prepared from a hindquarter by a cut at the lumbosacral 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 number required
- Distance from eye muscle
- Intercostals removed
- Supraspinous ligament removed
- M. multifidi muscle removed

Eye of loin 3769

Eye of loin is prepared from a side and consists of the eye muscle (M. longissimus dorsi) lying along the spinous process and transverse processes of the lumbar, thoracic vertebrae. The eye of loin comprises of the portion commencing from the 4th thoracic vertebra to the lumbosacral junction.

To be specified:

- Eye of loin length as specified between buyer and seller

Tenderloin 3770

Produced from a hindend (pistola) or hindquarter (pistola), with the following muscle base: iliacus and psoas major (tenderloin), psoas minor and quadratus lumborum (side straps). To be specified:

- Trimmed
- Peeled and denuded

Tenderloin side strap off 3775

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

To be specified:

- Silver skin removed

Tenderloin head (top fillet) [code]

Caudal part of the ilio psoas

To be specified:

- Trimmed
- Peeled and denuded

Rump 3735

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

To be specified:

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

Cube roll 3815 – 3819 (3815 - 4r, 3816 - 5r, 3817 – 6r, 3818 – 7r, 3819 – 8r)

Cube roll is prepared from a side and consists of the M. longissimus dorsi and associated muscles underlying the dorsal aspects of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).

To be specified:

- Specify rib number and rib location
- Lip (M. illocostalis) retained

Backstrap 3838

Backstrap is prepared from a side and consists of the eye muscle (M. longissimus dorsi) lying along the spinous process and transverse processes of the lumbar, thoracic and cervical vertebrae. Backstrap comprises of the portion commencing from the 4th cervical vertebra to the hip bone and can be prepared at variable lengths when specified between buyer and seller.

To be specified:

- Silver skin removed
- Specify alternative length requirements

Trunk 3839

Trunk packs are prepared from a carcass of light veal by the removal of the leg long cut (3681) and by the removal of all bones, cartilage, exposed tendons, ligamentum nuchae and lymph nodes. Trunk packs do not have to contain any of the primals listed in group A.

Group A

Shank, neck, backstrap, tenderloin

To be specified:

- Intercostals removed
- Diaphragm removed

Chuck 3830 – 3832 (3830 – 4r, 3831 – 5r, 3832 -6r)

Chuck is prepared from a forequarter by the removal of the rib set between the specified ribs and the brisket along the cropping line. The shin, blade, chuck tender is removed along with all bones cartilage, tendons, ligamentum nuchae and lymph nodes.

To be specified:

- Rib number required
- Intercostals removed
- Undercut (*M. subscapularis*) removed

Chuck roll 3840 – 3842 (3840 – 4r, 3841 – 5r, 3842 – 6r)

Chuck roll is prepared from a chuck. The ventral cutting line is approximately 75mm from the eye muscle (*M. longissimus dorsi*) and parallel to the vertebral column to the first rib. The *M. trapezius* and the *M. rhomboideus* are removed and the undercut (*M. subscapularis*) remains firmly attached.

To be specified:

- Rib number required
- Cranial cutting line:
 - Between the 6th and 7th cervical vertebrae
 - Between the 7th cervical and 1st thoracic vertebrae
- *M. trapezius* retained
- Ligamentum nuchae removed
- Undercut (*M. subscapularis*) removed

Chuck eye roll 3843?

Chuck eye roll contains longissimus, spinalis, complexus, multifidus

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.

Underblade 3844

Underblade contains *Serratus ventralis* and all associated muscle.

Under Blade Boneless Rib *serratus ventralis* 3845

(or related international veal term, we call it the “Veal Boneless Shoulder Rib”)

This is a large fan-shaped muscle lying from the dorsal or back region just over the ribs down (ventral) towards the sternum or brisket. The muscle fibers run parallel to the long axis of the muscle with heavy sheets of surface connective tissue.

To be specified:

- Connective tissue removal, tendon removal

Chuck tender 3855

Chuck tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge and is removed from the forequarter following the natural seam.

Point requiring specification:

- Connective tissue cover removed

Shin – shank 3886

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 heel muscle (M. gastrocnemius).

To be specified:

- Connective tissue and skin removed
- Fore or hind shin-shank only
- Sinews/tendons removed
- Specify muscle content i.e. heel muscle (only)

Breast and brisket rib plate/breast and flank without brisket navel plate [code]

To be specified:

- Number of ribs specified
- Thick skirt removed

Blade 3850 Alternative description: Clod

Blade is prepared from a forequarter by following the natural seam between the ribs and the scapular (M. latissimus dorsi) and overlying muscle (M. trapezius) and the underlying muscle (M. serratus ventralis). 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
- Undercut (M. subscapularis attached)
- Tendons at shoulder joint end removed

Blade Oyster 3851

Infraspinatus This muscle extends from the juncture of the arm bone and scapula lying on top of the blade bone. The spine of the bone lies anterior to this muscle. It can be characterized by appearance of heavy sheets of connective tissue on the internal and external surfaces. The muscle fibers run parallel to the length of the muscle.

To be specified:

- Connective tissue removal, tendon removal

Blade Bolar 3852

triceps brachii This is a three-headed muscle located posterior and dorsal to the humerus and running along the posterior edge of the blade bone. It is a moderately large wedge-shaped muscle with connective tissue between the different heads of the muscle. The fibers run across the width of the muscle.

To be specified:

- Connective tissue removal, tendon removal

Blade tender 3853

Teres major

This is a small cone-shaped muscle lying just beneath the *triceps brachii* as well as under and to the posterior edge of the scapula/blade bone. The muscle fibers run parallel to the long axis of the muscle. This muscle can have some heavy connective tissue on the external surface.

To be specified:

- Connective tissue removal, tendon removal]

Shoulder [code]

Anterior prepared from a forequarter (code?) or foreend (code?) after separation of the breast (code?) and the chuck long cut (code?):

Bone base: scapula with cartilage, humerus, radius, ulna, carpus;

Muscle base: muscles of the shoulder, foreleg and lower foreleg (shin) (code?) and part of the ascending pectoral (pectoralis profundus).

To be specified:

- M. pectoralis ascendens removed

Middle of shoulder Eye of shoulder (blade and part of the blade undercut)[code]

Comes from a deboned shoulder:

Muscle base: triceps brachii (forequarter primals), infraspinatus (blade oyster), subscapularis (blade undercut) and teres major.

To be specified:

- Blade oyster point squared off
- Trimmed with a knife

Thick skirt (hanging tender) [code]

To be specified:

- Trimmed
- Peeled and denuded

Heel muscle [code]

- Gastrocnemius.

Heel muscle (straight cut) [code]

Gastrocnemius and distal extremities of the biceps femoris and glutaefemoralis, semitendinosus (eye round).

To be specified:

- Part of eye of round and of outside flat attached

Striploin (Style 2) 3761 (8 Ribs)

Striploin is prepared from a hindquarter by a cut at the lumbosacral 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 number required
- Distance from eye muscle
- Intercostals removed
- Supraspinous ligament removed
- M. multifidi muscle removed

Heel muscle 3887

Heel muscle is prepared from silverside by separation from the M. gluteo biceps. The heel muscle consists of the M. gastrocnemius and the M. flexor digitorum superficialis. Both muscles must be retained.

Thin flank 3785

Thin flank is prepared from a hindquarter 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

5.4.3 Veal - manufacturing packs

Trimming 3960

Trimming are portions of meat remaining after the preparation of primal cuts from carcass, side, quarter or portion of a carcass. Trimming packs must not include any portion of head meat, internal organs, major tendons or ligaments. Items classed as Fancy Meats (Offal), major tendons or ligaments must not be included.

To be specified:

- Minimum size trim pieces as agreed between buyer and seller

Forequarter and hindquarter 3970

Forequarter and hindquarter packs consist of specified primal cuts from the hindquarter & forequarter and associated trim pieces. Packs do not have to contain any of the primal listed in Group 1, but must contain at least two primal cuts listed in Group 2, and at least two primal cuts listed in Group 3.

To be specified:

- Trims and any identifiable pieces are to be excluded

Group 1: Rib eye roll, chuck tender, shin/shank, tenderloin, flank steak

Group 2: Chuck, neck, blade

Group 3: Silverside, thick flank (knuckle), rump, striploin

Forequarter and hindquarter meat 3985

Forequarter and hindquarter meat packs consist of specified primal cuts from the hindquarter & forequarter and associated trim pieces. Packs do not have to contain any of the primal listed in Group 1, but must contain at least two primal cuts listed in Group 2, and at least two primal cuts listed in Group 3.

To be specified:

- Primal cuts included
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed

Group 1: Cube roll, chuck tender, shin/shank, tenderloin, flank steak

Group 2: Topside, silverside, thick flank (knuckle), rump, striploin

Group 3: Chuck, neck, blade

Forequarter 3975

Forequarter packs consist of primal cuts from the forequarter and associated trim pieces. Forequarter packs do not have to contain any of the primal cuts listed in Group 1.

To be specified:

- Primal cut included
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed
- Brisket meat included
- Specify any hindquarter meats included

Group 1: Cube roll, chuck tender, shin/shank

Forequarter meat 3980-3983 (3980 – 10r, 3981 – 11r, 3982 – 12r, 3983 – 13r)

Forequarter meat packs consists of primal cuts from the forequarter and associated trim pieces. Forequarter packs do not have to contain any of the primal listed in Group 1, but must contain at least two primal listed in Group 2.

To be specified:

- Primal cut included
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed
- Brisket meat included
- Specify any hindquarter meats included

Group 1: Cube roll, chuck tender, shin/shank

Group 2: Chuck, neck, blade

Hindquarter 3950-3953 (3950 – 3r, 3951 – 2r, 3952 – 1r, 3953 – 0r)

Hindquarter packs are prepared from hindquarters and consist of specified primal cuts and assorted trimming pieces. Hindquarter packs do not have to contain any of the primal cuts listed in Group 1.

To be specified:

- Primal included
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed
- Specify any forequarter meat included

Group 1: Tenderloin, shank, flank steak

Hindquarter meat 3955-3958 (3955 – 3r, 3956 – 2r, 3957 – 1r, 3958 – 0r)

Hindquarter meat packs consist of specified hindquarter primal cuts and associated trim pieces. The pack does not have to contain any of the primal cuts listed in Group 1, but contain at least two primal cuts as listed in Group 2.

To be specified:

- Primal cut included.
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed
- Specify any forequarter meats included

Group 1: Tenderloin, shank, flank steak

Group 2: Topside, silverside, thick flank (knuckle), rump, striploin

5.5 Boneless veal 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.

- Chemical lean is defined as total sample weight minus the fat content determined chemically expressed as a percentage.

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

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

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

- Primal cuts or portions of primal cuts
- Residual trimming from primal cut preparation
- Boneless carcass, trunk, forequarter, hindquarter or trimmings
- Minimum piece size may be specified

5.6 Standard veal primal cuts muscle reference

5.6.1 Lateral/medial view carcass structure

[Picture MUSCLE U_Lview, U_Mview]

5.6.2 Alphabetical list of muscle names and other structures

- 0001 M. adductor femoris
- 0002 M. anconaeus
- 0003 M. articularis genu
- 0004 M. biceps brachii
- 0005 M. biceps femoris (syn. gluteobiceps)
- 0006 M. brachialis
- 0007 M. brachiocephalicus
- 0008 M. coracobrachialis
- 0009 M. cutaneus omobrachialis
- 0010 M. cutaneus trunci
- 0011 M. deltoideus
- 0012 M. diaphragma
- 0013 M. extensor carpi obliquus
- 0014 M. extensor carpi radialis
- 0015 M. extensor carpi ulnaris
- 0016 M. extensor digiti quarti proprius
- 0017 M. extensor digiti quarti proprius (pedis)
- 0018 M. extensor digiti tertii proprius

- 0019 M. extensor digiti tertii proprius (pedis)
- 0020 M. extensor digitorum communis
- 0021 M. extensor digitorum longus
- 0022 M. flexor carpi radialis
- 0023 M. flexor carpi ulnaris
- 0024 M. flexor digitorum longus
- 0025 M. flexor digitorum profundus
- 0026 M. flexor digitorum profundus
- 0027 M. flexor digitorum sublimis
- 0028 M. flexor hallucis longus
- 0029 M. gastrocnemius
- 0030 M. gluteus accessorius
- 0031 M. gluteus medius
- 0032 M. gluteus profundus
- 0033 M. gracilis
- 0034 M. iliacus
- 0035 M. iliocostalis
- 0036 M. infraspinatus
- 0037 Mm. intercostales externus et internus
- 0038 Mm. intertransversarii cervicis
- 0039 M. intertransversarius longus
- 0040 M. ischiocavernosus
- 0041 M. latissimus dorsi
- 0042 M. levatores costarum
- 0043 M. longissimus cervicis
- 0044 Mm. longissimus capitis et atlantis
- 0045 M. longissimus dorsi (syn. M longissimus thoracis et lumborum)
- 0046 M. longus capitis
- 0047 M. longus colli
- 0048 M. multifidi cervicis
- 0049 Mm. multifidi dorsi
- 0050 M. obliquus capitis caudalis
- 0051 M. obliquus externus abdominis
- 0052 M. obliquus internus abdominis
- 0053 Mm. obturator externus et internus
- 0054 M. omotransversarius

0055	<i>M. pectineus</i>
0056	<i>M. pectoralis profundus</i>
0057	<i>M. pectoralis superficialis</i>
0058	<i>M. peroneus longus</i>
0059	<i>M. peroneus tertius</i>
0060	<i>M. popliteus</i>
0061	<i>M. protractor praeputii</i>
0062	<i>M. psoas major</i>
0063	<i>M. psoas minor</i>
0064	<i>M. rectus abdominis</i>
0065	<i>M. rectus capitis dorsalis major</i>
0066	<i>M. rectus femoris</i>
0067	<i>M. rectus thoracis</i>
0068	<i>M. rhomboideus</i>
0069	<i>Mm. sacrococcygeus dorsalis et lateralis</i>
0070	<i>M. sartorius</i>
0071	<i>M. scalenus dorsalis</i>
0072	<i>M. scalenus ventralis</i>
0073	<i>M. semimembranosus</i>
0074	<i>M. semispinalis capitis</i>
0075	<i>M. semitendinosus</i>
0076	<i>M. serratus dorsalis caudalis</i>
0077	<i>M. serratus dorsalis cranialis</i>
0078	<i>M. serratus ventralis cervicis</i>
0079	<i>M. serratus ventralis thoracis</i>
0080	<i>M. soleus</i>
0081	<i>M. spinalis dorsi</i>
0082	<i>M. splenius</i>
0083	<i>M. sternocephalicus</i>
0084	<i>M. subscapularis</i>
0085	<i>M. supraspinatus</i>
0086	<i>M. tensor fasciae antibrachii</i>
0087	<i>M. tensor fasciae latae</i>
0088	<i>M. teres major</i>
0089	<i>M. teres minor</i>
0090	<i>M. tibialis anterior</i>

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

Other structures

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

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

[Insert skeletal diagram.]

5.6.3 Hindquarter primals

[Inside / silverside - Picture MUSCLE Topside B&A/ Silverside A&B]

Rump / thick flank / thin flank (3 ribs) - Picture MUSCLE full rump A&B/thick flankA/thin flankA]

[Striploin (3 ribs)/ tenderloin - Picture MUSCLE Striploin A&B/tenderloin A&B]

5.6.4 Forequarter primals

[Blade / chuck tender - Picture MUSCLE blade/chuck tender]

[Short ribs (5 ribs)/ rib set (5 ribs – 6th to 10th rib) - Picture MUSCLE rib set A/ rib set B&C]

[Chuck (5 ribs)/ brisket (10 ribs) - Picture MUSCLE chuck A&B/brisket A&B]

[Shin-shank (forequarter) / shin-shank (hindquarter) - Picture MUSCLE shin shankA, fore shin B/hind shank A&B]

Annex I

Codification system

1. Purpose of the GS1 system

The GS1 system is widely used internationally to enhance communication between buyers and sellers and third-party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by GS1 Global Office, together with national GS1 member organizations around the world.

The system is designed to overcome the limitations of using company, industry or country-specific coding systems and to make trading more efficient and responsive to trading partners. The use of the GS1 standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

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

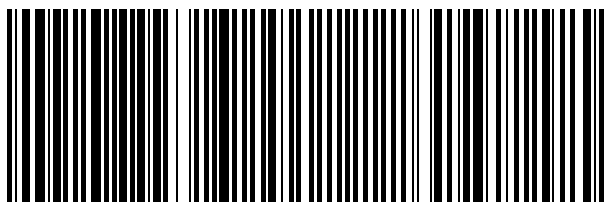
2. Use of the UNECE code in the GS1 system

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

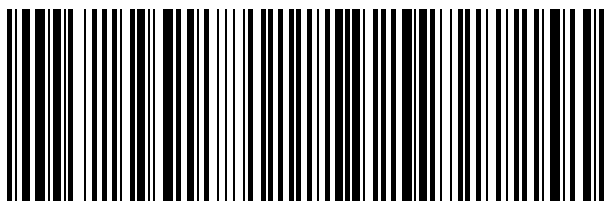
The UNECE purchase specification code defined in section 4.1 has been assigned the GS1 application identifier (7002) to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 bar code symbology. This allows the UNECE code information to be included in GS1-128 bar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

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

Example 1:



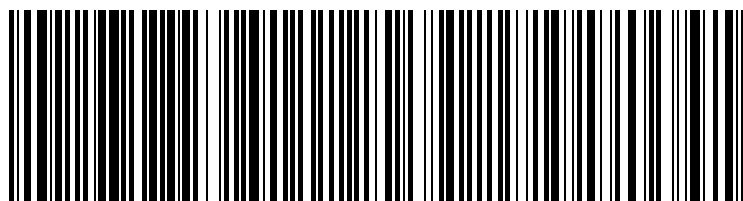
(01)91234567890121(3102)000076(15)990801



(7002)44932211340000145100(10)000831

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

Example 2:



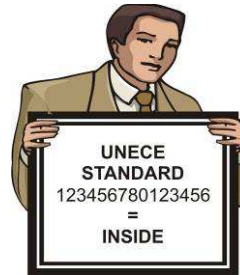
(01)99312345678917(3102)004770(13)000105(21)12345678

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

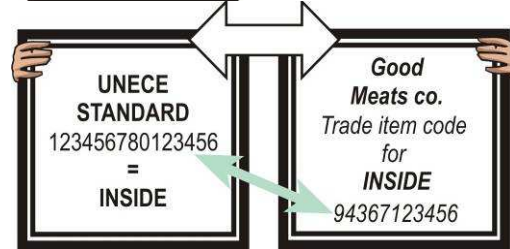
Other data, such as the UNECE code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI) messages.

3. Application of the system in the supply chain

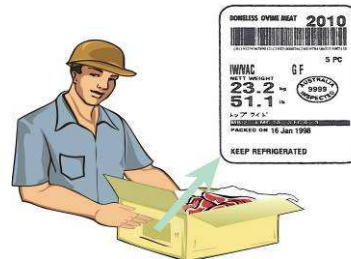
(1) Customers order, using the UNECE standard and the coding scheme.



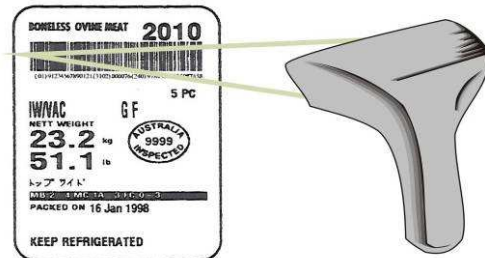
(2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).



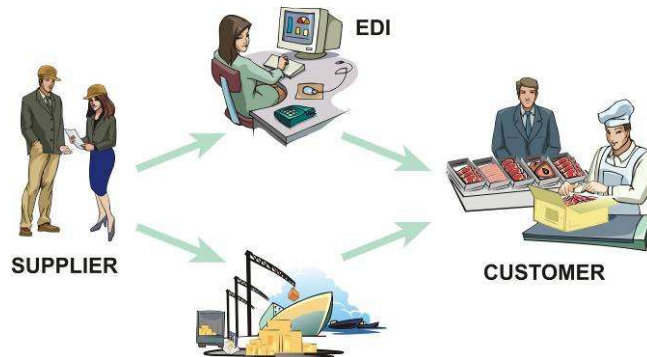
(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.



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



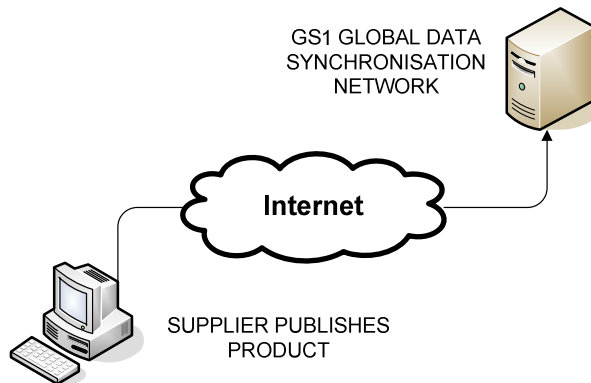
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.



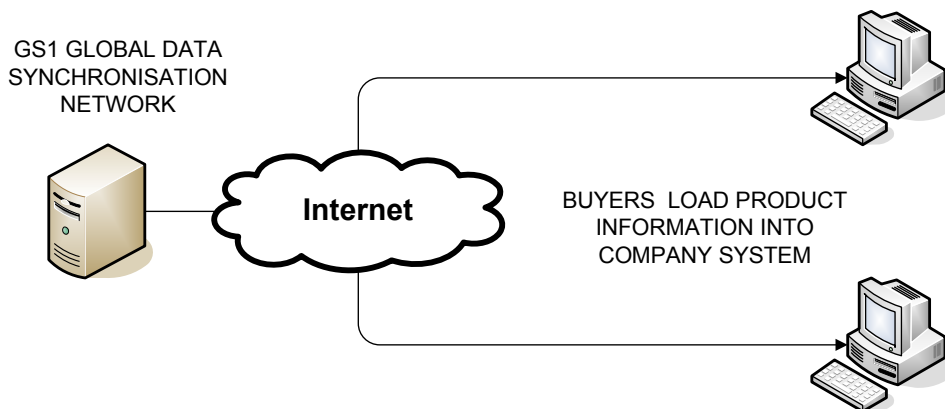
Example 3:

4. Use of UNECE meat-cut definitions in the GDSN

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



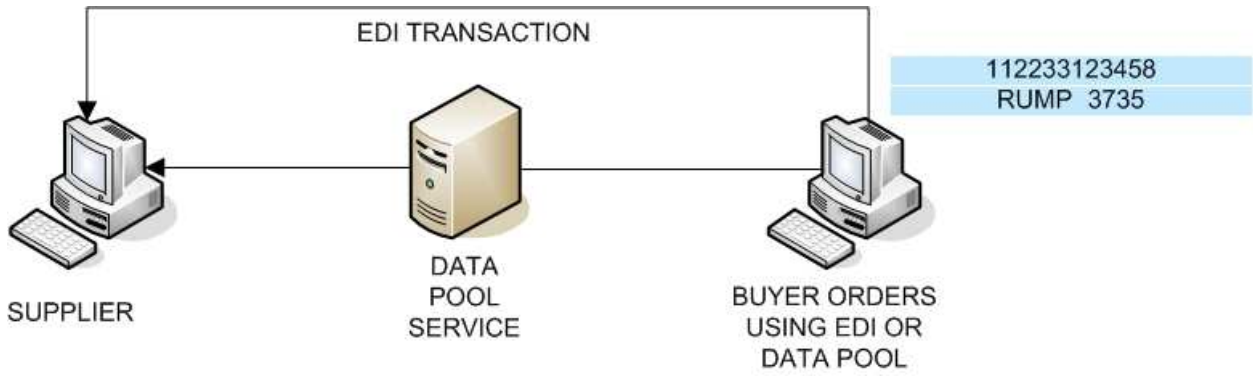
(2) Interested buyers use the UNECE meat cut and other product information published in the GDSN to synchronize product information in their own information systems.



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



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



Annex II

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