

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE STANDARD

**BOVINE MEAT
CARCASSES AND CUTS**

2007 EDITION



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NOTE

The Working Party on Agricultural Quality Standards

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

This present new Standard for Bovine Meat – Carcasses and Cuts is based on document ECE/TRADE/C/WP.7/2007/24, adopted at the sixty-third session of the Working Party.

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PREFACE

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

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

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

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

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

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

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

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

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

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

Marek Belka
Executive Secretary
United Nations Economic Commission for Europe

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UNECE STANDARD
BOVINE 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 in different stages of development and their code for use in the UNECE meat code (see chapter 4).

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

Annex II contains a description of the GS1 system, which contains a specific application identifier for the implementation of the UNECE Code.

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

1.2 Scope

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

meat products intended to be sold in international trade.

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

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

1.3 Application

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

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

1.4 Adoption and publication history

Following the recommendation of the Specialized Section, the Working Party on Standardization of Perishable Produce and Quality Development (now: Working Party on Agricultural Quality Standards) adopted the text for the first edition of this standard at its 56th session (TRADE/WP.7/2000/11). The first edition of the standard was published on behalf of UNECE by AUS-MEAT.

In the second edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/2003/12) a number of editorial changes were made. The standard is now presented in five Chapters including the former General Requirements, Bovine Specific Requirements and Carcasses and Cuts Descriptions in order to align it with the other standards. This alignment included also a reordering of the data fields in the bovine code and minor corrections to the carcasses and cuts descriptions.

The document ECE/TRADE/C/WP.7/2007/24 collects amendments and editorial changes to the second edition of the standard.

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, 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 unsplit carcasses)³.

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

3. PURCHASER-SPECIFIED REQUIREMENTS

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

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.

3.1 Additional requirements

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

3.2 Species

The code for bovine in data field 1 as defined in section 1.1 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 |
|-----------------------------------|----------------|---|
| 0 | Not specified | |
| 1 | Chilled | Internal product temperature maintained at not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process |
| 2 | Frozen | Internal product temperature maintained at not exceeding -12°C at any time after freezing |
| 3 | Deep-frozen | Internal product temperature maintained at not exceeding -18°C at any time after freezing |
| 4 – 8 | Codes not used | |
| 9 | Other | |

3.5 Production history

3.5.1 Traceability

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

| Bovine category code (data field 5) | Category | Description |
|--|---------------------|--|
| 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 regulations in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

| Production system code (data field 6) | Category | Description |
|--|-----------------|---|
| 0 | Not specified | |
| 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 are 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 regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

| Feeding system code (data field 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 |

| Feeding system code (data field 7a) | Category | Description |
|--|----------|--|
| | | system agreed between buyer and seller |

3.5.5 Slaughter system

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

3.5.6 Post-slaughter system

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

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

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

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

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 Fat thickness

The purchaser can specify the maximum fat thickness of carcasses, sides and cuts. Allowable fat

limitations are as follows:

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

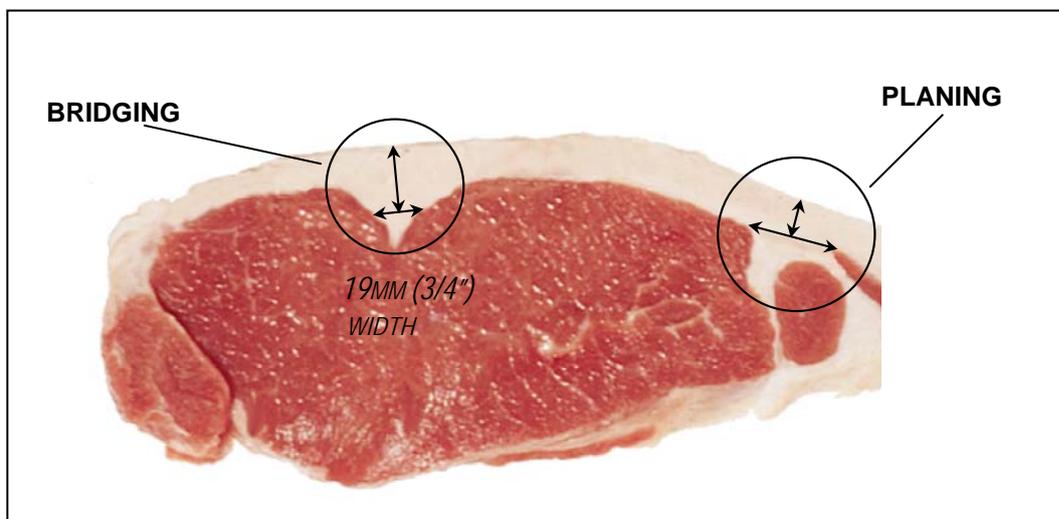
3.6.2 Trimming

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

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

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression, which is more than 19 mm (0.75 inch) in width is considered (known as bridging; see figure 1). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; see figure 1).

Figure 1



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

3.7 Bovine quality system

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

3.8 Meat and fat colour and pH

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

3.9 Weight ranging of carcasses and cuts

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

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

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.

secondary packaging contains products packaged in their primary packaging. During the storage and transport, the meat must be packaged to the following minimum requirements:

Carcasses and quarters

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

Cuts - chilled

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

Cuts - frozen / deep frozen

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

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

3.10.2 Definition of codes

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

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

3.11.1 Mandatory Information

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

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

3.11.2 Additional information

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

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing
- Country of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- 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.

⁶ This information can also be provided in accompanying documentation.

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 chapters 3 and 5.

Annex II contains a description of the GS1 system, which contains a specific application identifier for the implementation of the UNECE Code.

| Field no. | Name | Section | Code Range |
|-----------|-----------------------|---------|-------------|
| 1 | Species | 3.2 | 00 – 99 |
| 2 | Product/cut | 5 | 0000 – 9999 |
| 3 | Field not used | – | 00 – 99 |
| 4 | Refrigeration | 3.4 | 0 – 9 |
| 5 | Category | 3.5.2 | 0 – 9 |
| 6 | Production system | 3.5.3 | 0 – 9 |
| 7a | Feeding system | 3.5.4 | 0 – 9 |
| 7b | Field not used | – | 0 – 9 |
| 8 | Slaughter system | 3.5.5 | 0 – 9 |
| 9 | Post-slaughter system | 3.5.6 | 0 – 9 |
| 10 | Fat thickness | 3.6.1 | 0 – 9 |
| 11 | Quality | 3.7 | 0 – 9 |

| Field no. | Name | Section | Code Range |
|-----------|-----------------------|---------|------------|
| 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, 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**

| Field 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 and/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 | Not specified | 0 |
| 10 | Fat thickness | 3 mm maximum fat thickness | 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

| 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 end (Bone-in) | 1650-1653 | | | | Punta de pecho (Con hueso) | |
| Brisket navel end (Bone-in) | 1660-1665 | | | | | |
| 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 | 臀腿肉 |
| Butt - shank-off | 1510 | | Cuisse sans jarret | Оковалок без голяшки | Rueda sin garrón | 去腱臀腿肉 |
| Butt and rump | 1502 | | Cuisse et Rumsteck | Оковалок и кострец | 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 roll-long cut (Bone-in) | 1622 | | | | | |
| Chuck - square cut | 1617 | | Basse-côtes | Лопаточная часть прямоугольной разделки | Aguja | 方切肩肉 |
| Full Rib Set | 1599 | | | | | |
| Forequarter | 1063 | | Quartier avant droit | Передняя четвертина | Cuarto delantero | 前四分体 |
| Forequarter and flank (pistola forequarter) | 1050 | | Quartier avant CAPA | Передняя четвер-тина и пашина (Пистолетный отруб передней четвертины) | Cuarto delantero con vacío | 枪形前四分体 |
| Forequarter / Hindquarter shin – 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 | 后四分体 |
| Loin (bone-in) | 1525 | | | | | |
| Neck | 1630 | | Collier | Шейная часть | Cogote | 颈肉 |
| Pistola | 1020 | | Quartier arrière pistola | Пистолетный | Pistola | 枪形后四分体 |

| English | Item | Page | French | Russian | Spanish | Chinese |
|-------------------------------|--------------|------|---|-----------------------------------|--------------------------------|-------------|
| hindquarter | | | | отруб задней четвертины | | |
| Ribs | 1597 | | | | | |
| Ribs-prepared | 1604 | | Milieu de train de côtes | Реберная часть – подготовленная | Espinazo preparado | 脊排 |
| Rump and 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 and foreleg | 1626 | | | | | |
| Side | 1000 | | Demi-carcasse | Полутуша | Media canal | 半胴体 |
| Spare ribs | 1695 | | Plat de côtes | Ребра без верх-ностного мяса | Costillar | 仔排 |
| 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 | 保乐肩肉 |
| 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 |
| Bottom sirloin butt, ball tip | 2133 | | | | | |
| Brisket | 2323 | | Poitrine sans os | Чельшко | Pecho | 胸肉 |
| Brisket point end (Boneless) | 2330 2333 | | | | | |
| Brisket navel end (Boneless) | 2340 2345 | | | | | |
| Brisket deckle off | 2358 | | Morceau de poitrine sans os épluché | Чельшко без декеля | Pecho sin tapa | 精修胸肉 |
| Brisket navel plate | 2473 | | Flanchet / tendron sans os | Завиток | Falda | 后胸肉 |
| Brisket point end deckle off | 2353 | | Gros bout de poitrine sans os épluché | Край чельшка без декеля | Pecho corto sin tapa | 精修前胸肉 |
| Butt set | 2483 | | Ensemble cuisse : T de T, semelle et TG | Набор отрубов оковалка | Cortes de la rueda | 臀腿肉系列 |
| Chuck crest | 2278 | | Bosse du cou | Выступ лопаточной мякоти | Giba | 上脑盖 |
| Chuck eye roll | 2268 | | Morceau de basse-côte sans os | Рулет изглазка лопаточной мякоти | Aguja sin tapa | 精修上脑 |
| Chuck roll | 2275 | | Basse-côte sans os | Рулет из лопаточной мякоти | Aguja | 上脑 |

| English | Item | Page | French | Russian | Spanish | Chinese |
|--------------------------|------|------|---|---|-----------------------------------|----------|
| Chuck eye | 2264 | | | | | |
| 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 | 精修眼肉 |
| Cutaneous trunci (rose) | 2196 | | Peaucler du tronc | Поверхностная фасция (розовая) | Matambre | 皮肤 |
| 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 | 小米龙 |
| Flank steak | 2210 | | Bavette de flanchet | Порционный кусок пашинки | Bife de vacío | 牛腩排 (F肉) |
| Shin – shank | 2360 | | Jarret avant / jarret arrière sans os | Рулька/Голяшка передней/задней четвертины | Brazuelo/Garrón | 前后腱子肉 |
| Heel muscle | 2364 | | Nerveux de gîte noix | Пяточная мышца | Tortuguita | 蹄肉 |
| 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 | 臀肉盖 |
| 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 | 精修臀肉 |
| Inside skirt | 2205 | | Fausse bavette | Внутренняя диафрагма | Entraña interna (Falsa entraña) | 内裙肉 |
| Internal flank plate | 2203 | | Bavette d'aloyau | Внутренняя часть пашины (плоская часть) | Bife grande de vacío | 内腹肉 |
| Knuckle | 2070 | | Tranche grasse | Огузок | Bola de lomo | 膝圆 |
| Loin (boneless) | 2146 | | | | | |
| 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 | 大米龙 |
| Outside meat | 2033 | | Gîte noix et rond de gîte PAD | Мясо наружной части | Nalga de afuera al rojo | 米龙肉 |
| Pectoral meat | 2329 | | | | | |
| Rump | 2090 | | Rumsteck | Кострец | Cuadril con colita | 臀腰肉 |

| English | Item | Page | French | Russian | Spanish | Chinese |
|------------------------------|------|------|--|--|--------------------------------|---------|
| Rump cap | 2091 | | Aiguillette de rumsteck | Верх костреца | Tapa de cuadril (Picaña) | 臀腰肉盖 |
| Rib eye cap meat | 2229 | | | | | |
| Bottom sirloin butt | 2081 | | | | | |
| Silverside | 2020 | | Semelle entière | Ссек | 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) |
| Shoulder tender | 2306 | | | | | |
| 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 верхушка | Colita de cuadril | 下臀腰肉 |
| Manufacturing bulk packs | | | Minerai de boeuf | Упаковка навалом | Carne sin hueso en bloque | 加工牛肉 |

5.2 Bovine side skeletal diagram

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

5.3 Standard bovine primal cuts flow chart

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

5.4 Bovine meat cuts

SIDE 1000

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

To be specified:

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

[Picture B-carcass 1]

NOTE: Item number 1001 for the whole carcass.

HINDQUARTER 1010

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

To be specified:

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

[Picture B1010]

PISTOLA HINDQUARTER 1020

Pistola hindquarter is prepared from a hindquarter (1010) by the removal of the thin flank (2200), lateral portion ribs and portion of the navel end brisket. A cut is made commencing at the superficial inguinal lymph node separating the *M. rectus 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.
- Flank steak, inside skirt and internal flank plate retained.

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

[Picture B1020]

BUTT AND RUMP 1502

Butt and rump is prepared from a hindquarter (1010) with the removal of the tenderloin (2150) in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The loin is removed by a cut at the junction of the lumbar and sacral vertebrae at a point cranial to the tuber coxae to

the ventral portion of the flank.

[Picture U1502]

BUTT 1500

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

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.
- Tri-tip (2131) removed.

[Picture U1500]

BUTT 1503

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

To be specified:

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

[Picture U1503]

BUTT - SHANK-OFF 1510

Butt shank off is prepared from a butt (1500 - 1503) by the removal of the tibia (at the stifle joint), the tarsal bone (excluding the calcaneal tuber) and the extensor group of muscles along the seam, leaving the *M. gastrocnemius* (heel muscle) in situ.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.

[Picture U1510]

BUTT SQUARE CUT 1520

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

[Picture U1520]

RUMP AND LOIN 1540

Rump and loin is prepared from a hindquarter (1010) by removing the butt (1500). The thin flank (2200) is removed at a point cranial to the tuber coxae and approximately 75mm from *M. longissimus dorsi* (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

To be specified:

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

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

[Picture U1540]

LOIN (BONE-IN) 1525

Loin is prepared from a Pistola Hindquarter (1020) by the removal of the Tenderloin (2150). The Loin is removed from the Butt and Rump (1502) by a cut at the junction of the lumbar and sacral vertebrae.

To be specified:

- Rib number required.
- Scapular cartilage retained or removed.

[Picture U1525]

SHORTLOIN 1550

Shortloin is prepared from a hindquarter (1010) by a straight cut at the junction of the lumbar and sacral vertebrae to a point cranial to the tuber coxae to the ventral portion of the flank. The thin flank (2200) is removed at a point cranial to the tuber coxae and approximately 50mm to 75mm from *M. longissimus dorsi* (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

To be specified:

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

[Picture U1552]

FOREQUARTER 1063

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

To be specified:

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

[Picture U1060]

FOREQUARTER AND 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 (1020) from a side. The 13 rib brisket (1643) / full flank remains attached to the forequarter.

To be specified:

- Forequarter rib numbers (5 to 9 ribs).
- Diaphragm retained or removed.
- Rib length distance from eye muscle.
- The Flank portion removed along the contour of the 13th rib.

[Picture U1050]

BRISKET 1643

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

To be specified:

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

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

[Picture U1643, U1673_74_2473]

BRISKET POINT END 1650-1653

(1650 - 5 ribs, 1651- 4 ribs, 1652 - 6 ribs, 1653 - 7 ribs)

Brisket Point is prepared from a Brisket (item1643) by the removal of the Navel End by following the caudal edge of the specified rib.

To be specified:

- Rib number required.

BRISKET POINT END (BONELESS) 2330-2333

(2330 - 5 ribs, 2331 - 4 ribs, 2332 - 6 ribs, 2333 - 7 ribs)

[Picture U2473]

BRISKET NAVEL END (BONE-IN) 1660-1665

(1660 - 5 ribs, 1661- 4 ribs, 1662 - 6 ribs, 1663 - 7 ribs, 1664 - 8 ribs, 1665 - 9 ribs)

Navel End is prepared from a Brisket (1643) by the removal of the Point End by following the caudal edge of the specified rib.

To be specified:

- Rib number required.

BRISKET NAVEL END (BONELESS) 2341-2345

(2342 - 6 ribs, 2340 - 5 ribs, 2341 - 4 ribs, 2343 - 7 ribs, 2344 - 8 ribs, 2345 - 9 ribs)

[Picture U1662]

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:

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

[Picture U1673]

BRISKET POINT (STERNUM) 1674

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

To be specified:

- *M. transversus thoracis* retained or removed.
- *M. pectoralis profundus* muscle removed.

[Picture U1674]

BRISKET NAVEL PLATE 2473

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

To be specified:

- *Peritoneum* removed or retained.

[Picture U2473]

FULL RIB SET 1599

Full Rib Set is prepared from a Forequarter (1063). The Shoulder and Foreleg (1626) is removed. Rib Set is removed by a cut commencing at the dorsal end of the 1st rib and cut parallel to the vertical column. The diaphragm skirt is retained.

To be specified:

- Rib number to be agreed between buyer and seller.
- Width of ribs.
- Diaphragm skirt remove.

[Picture U1599]

RIBS 1597

Ribs are prepared from the Pistola Forequarter (1049). To remove the Ribs from the Pistola Forequarter a straight cut is made between and along contour of the 5th and 6th rib to the ventral edge separating the rib portion from the forequarter. The flank is removed by a cut along the contour of the 13th rib to the ventral edge.

To be specified:

- Rib number to be agreed between buyer and seller.
- Width of ribs.
- Diaphragm skirt retained or removed.

[Picture U1659]

CHUCK ROLL-LONG CUT (BONE-IN) 1622

Chuck Roll-Long Cut (bone-in) is prepared from a Forequarter (items 1049) after the removal of the shoulder foreleg (1626), rib full set (1599), and the ribs prepared (1604).

The ventral cutting line is approximately 75mm from the eye muscle (*M. longissimus dorsi*) and cut parallel to the vertebral column and includes 7 cervical vertebrae and 4 to 6 thoracic vertebrae and corresponding rib numbers.

The *M. trapezius* and the *M. rhomboideus* are removed and the undercut (*M. subscapularis*) remains firmly attached.

Points requiring specification:

- *M. trapezius* retained.
- Rib number required.
- Ligamentum nuchae removed.
- Undercut (*M. subscapularis*) removed.

[Picture B1622]

CHUCK - SQUARE CUT 1617

Chuck square cut is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). Neck (1630) is removed from the forequarter by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae. The chuck square cut to consist of 4 to 6 ribs and the ventral cutting line is 75mm from the eye muscle (*M. longissimus dorsi*) and parallel to the vertebral column to the 1st rib. The fat deposit located at the dorsal edge is removed along with loose muscle tissue.

To be specified:

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

[Picture U1617_1, U1617_2]

NECK 1630

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

To be specified:

- Ligamentum nuchae retained or removed.

[Picture U1630_1, U1630_2]

RIBS - PREPARED 1604

Ribs Prepared is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck square cut (1617). Short ribs portion (1694) is removed at a distance of 75mm from the *M. longissimus dorsi* (eye muscle) at the loin (caudal) end, parallel with the vertebral column (cranial) to the specified rib.

The body of the vertebrae (chine) on the ribs prepared is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.

To be specified:

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

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

[Picture U1604_CR, U1604_w]

SHORT RIBS 1694

Short ribs are prepared from a forequarter (1063) after the removal of the brisket (1643) / ribs prepared (1604) and chuck square cut (1617). Short rib cutting line is approximately 75mm from the (eye of meat) *M. longissimus dorsi* and parallel to the vertebral column. The *M. cutaneus trunci* is removed unless otherwise specified.

To be specified:

- Rib numbers required (1 to 9 ribs) and rib location.

- *M. cutaneus trunci* retained.
- *M. laterissimus dorsi* muscle retained or removed.
- Fat cover retained or removed.
- Diaphragm retained or removed.
- Sliced portion size requirements.

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

SPARE RIBS 1695

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

To be specified:

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

[Picture U1695_9R]

FOREQUARTER / HINDQUARTER SHIN - SHANK 1680

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

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

To be specified:

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

NOTE:

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

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

INSIDE 2010

Inside is situated caudal and medial to the femur bone and attached to the os coxae (aitchbone), and removed by following the natural seam between the thick flank (2060) and silverside (2020). The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

To be specified:

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

[Picture BP2000]

INSIDE CAP OFF 2011

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

To be specified:

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

[Picture BP2011]

INSIDE CAP 2012

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

To be specified:

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

[Picture B2002]

OUTSIDE MEAT 2033

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

To be specified:

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

[Picture B2033]

INSIDE MEAT 2035

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

To be specified:

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

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

[Picture B2035]

SILVERSIDE 2020

Silverside is situated lateral / caudal to the femur bone and attached to the os coxae (aitchbone) and is removed by following the natural seam between the thick flank (2060) and Inside (2010). The leg end of

the primal is cut straight at the junction of the archilles tendon and heel muscle (*M. gastrocnemius*). The attached cartilage / gristle (thimble) from the aitch bone is removed.

To be specified:

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

[Picture B2020]

OUTSIDE 2030

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

To be specified:

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

[Picture B2030]

EYE ROUND 2040

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

[Picture B2040]

OUTSIDE FLAT 2050

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

To be specified:

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

[Picture B2050]

THICK FLANK 2060

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

To be specified:

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

[Picture B2060]

KNUCKLE 2070

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

To be specified:

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

[Picture B2070]

MAJOR MUSCLES

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

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

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

[Picture U 2067, U 2068, U 2069]

TENDERLOIN 2150

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

To be specified:

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

[Picture B2150]

TENDERLOIN SIDE STRAP OFF 2160

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

[Picture B2160]

LOIN (BONELESS) 2146

Loin is prepared from the bone-in Loin (1525) by the removal of all bones and cartilage. Loin consists of the *M. longissimus dorsi* and associated muscles.

To be specified:

- Rib number required.
- Distance from eye muscle.
- *M. multifidus* retained or removed.

[Picture B2146]

STRIPLOIN 2140

Striploin is prepared from a hindquarter (1010) by a cut at the lumbo sacral junction to the ventral portion of the flank. The flank is removed at a specified distance from the eye muscle *M. longissimus dorsi* at both cranial and caudal ends.

To be specified:

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

[Picture U2140]

THIN FLANK 2200

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

[Picture B2200]

FLANK STEAK 2210

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

[Picture B2210]

INSIDE SKIRT 2205

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

To be specified:

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

[Picture B2205]

INTERNAL FLANK PLATE 2203

Alternative description: Bottom Sirloin Butt, Flap

Internal Flank Plate is prepared from the Thin Flank (2200) and is the thickest portion of the *M. obliquus internus abdominis* muscle. All visual fat is removed.

[Picture B2203]

THIN SKIRT (OUTSIDE SKIRT) 2190

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

muscle is removed.

To be specified:

- Fat and membrane covering retained or removed.

[Picture B2190]

THICK SKIRT (HANGING TENDER) 2180

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

[Picture B2180]

BOTTOM SIRLOIN BUTT 2081

Bottom Sirloin Butt is prepared from a Hindquarter (1010 – 1020) and is removed by a cut cranial to the acetabulum to the ischiatic lymph node and a ventral cut across the quadriceps group of muscles and following along the natural seam to include the *M. tensor fasciae latae* muscle.

The loin is separated by a cut at the lumbo sacral junction in a straight line to the ventral portion of the Flank. A portion of the tail (Flank) is removed.

To be specified:

- Heavy connective tissue removed.

[Picture B2081]

TOP SIRLOIN (TOP BUTT) 2120

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

To be specified:

- Heavy connective tissue retained or removed.

[Picture B2120]

RUMP 2090

Rump is prepared from a hindquarter (1010) by a cut commencing at the caudal tip of the *M. tensor fasciae latae* lying over of the knuckle (2070) and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial end) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank.

To be specified:

- Heavy connective tissue retained or removed.

- Specify length of *M. tensor fasciae latae* (tail) retained.

[Picture B2090]

EYE OF RUMP 2093

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

To be specified:

- Heavy connective tissue retained or removed.
- Separation of the dorsal side of the *M. gluteus medius* muscle by a cut following along the natural seam.
- Removal of membrane and silverskin.
- Specification to be agreed between buyer and seller.

[Picture BP2110]

RUMP CAP 2091

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

To be specified:

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

[Picture B2091]

BOTTOM SIRLOIN BUTT, BALL TIP 2133

Bottom Sirloin Butt Ball Tip consists of the muscles *M. vastus lateralis* and the *M. rectus femoris*. The Bottom Sirloin Butt Ball Tip is separated from the *M. tensor fasciae laterate* (Tritip) and the *M. obliquus internus adbominus* (Internal Flank Plate) through the natural seam. All pieces of bone, cartilage and external skin tissue are excluded.

[Picture B2133]

TRI-TIP 2131

Bottom sirloin triangle tip (tri-tip) is the portion of the *M. tensor fasciae latae* (triangle shape muscle) separated from the rump (2090) along the natural seam between the *M. tensor fasciae latae* and the *M. gluteus medius* muscles.

To be specified:

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

[Picture U2131/ U2131_w]

BRISKET 2323

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

To be specified:

- Rib number required (10 to 13 ribs).
- Intercostals retained or removed.
- Diaphragm retained or removed.
- Peritoneum retained or removed.
- Inside skirt (2205) (*M. transversus abdominis*) retained or removed.

Skeletal shade not correct – remove shade from shin area.

[Picture B2320]

BRISKET DECKLE OFF 2358

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

To be specified:

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

[Picture B2355]

BRISKET POINT END DECKLE OFF 2353

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

To be specified:

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

[Picture B2350]

PECTORAL MEAT 2329

Alternative description: Chuck-Square Cut – Pectoral Meat

Pectoral Meat is remaining portion of the (*M. pectoralis profundus*) muscle located in the chuck after the removal of the brisket (1643) along the specified cutting line. The deep pectoral or (*M. pectoralis profundus*) muscle portion remaining in the chuck is removed by following the natural seams.

To be specified:

- Brisket removal cutting line.

[Picture B2329]

SPENCER ROLL 2230

The Spencer Roll is prepared from a forequarter (1063) after the removal of the Brisket (1643) and Chuck - Square cut (1617) the Blade (2300) and the Foreshin (1680). The rib ends are removed at a specified distance from the *M. longissimus dorsi* (eye muscle). All bones and intercostals muscles are removed from the Spencer Roll.

To be specified:

- Rib number required and rib location.
- Rib end removal line distance from the eye muscle.
- Ligamentum nuchae retained or removed.

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

[Picture B2232]

CUBE ROLL (RIB EYE ROLL) 2240

Cube roll is prepared from a forequarter (1063) and consists of *M. longissimus dorsi* and associated muscles underlying the dorsal aspects of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).

To be specified:

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

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

[Picture B2240]

RIB EYE CAP MEAT 2229

Alternative description: CUBE ROLL PLATE

Rib Eye Cap Meat is derived from the Cube Roll (Rib Eye Roll) (2240) and consists of the *M. spinalis dorsi* and *M. multifidus dorsi* muscles. The *M. longissimus* and *M. complexus* muscles shall be removed by cutting through the natural seams.

To be specified:

- *M. complexus* included.
- *M. multifidus* removed.

[Picture B2229]

CHUCK ROLL 2275

Chuck roll (boneless) is prepared from a bone-in chuck - square cut (1617). The ventral cutting line is approximately 75mm from the *M. longissimus dorsi* (eye muscle) and parallel to the vertebral column to the 1st rib. The *M. rhomboideus* is removed and the *M. subscapularis* (undercut) remains firmly attached. The *M. trapezius* is removed unless otherwise specified.

To be specified:

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

[Picture B2275]

CHUCK ROLL - LONG CUT 2289

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

The *M. subscapularis* (undercut) remains firmly attached unless otherwise specified.

The *M. trapezius* is removed unless otherwise specified.

To be specified:

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

[Picture B2289]

CHUCK EYE ROLL 2268

The chuck eye roll is prepared from the chuck roll (2275) by removing a portion of the *M. serratus ventralis* at approximate distance of 75mm from the ventral edge and cut parallel to the vertebral column.

To be specified:

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

[Picture B2268a/ B2268b]

CHUCK EYE 2264

Chuck Eye is prepared from a Chuck Eye Roll (2268) and is the eye muscle mass remaining after the removal of rib meat at the ventral edge of the eye of meat and parallel to the thoracic vertebrae. The Chuck Eye consists of the (*M. longissimus dorsi*, *M. spinalis dorsi*, *M. complexus* and *M. multifidus dorsi*).

To be specified

- Cranial cutting line as agreed between buyer and seller.

[Picture B2264]

NECK 2280

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

To be specified:

- Ligamentum nuchae retained

[Picture B2280]

CUTANEUS TRUNCI (ROSE) 2196

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

To be specified:

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

[Picture U2196]

CHUCK CREST 2278

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

To be specified:

- Proportion of muscle retained.

[Picture B2278]

CHUCK TENDER 2310

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

To be specified:

- Connective tissue cover: retained or removed.

[Picture B2310]

SHOULDER AND FORELEG 1626

Shoulder and Foreleg is removed from a Forequarter by following the natural seams between the ribs and scapular. The scapular and scapular cartilage is retained.

The Shoulder and Foreleg is removed from the forequarter in one piece by a cut lateral to the serratus ventralis/deep pectoral muscles and continues to the scapula ensuring that the *M. subscapularis* (undercut) is retained in situ.

The blade and chuck tender will remain in situ and all muscles associated with the humerus, radius ulna are retained.

To be specified:

- *M. pectoralis profundus* muscle removed or retained.
- Scapular cartilage removed or retained
- Shin removed or retained (muscle pertaining to radius-ulna) separated at the joint or sawn

[Picture U1626]

BLADE (CLOD) 2300

Blade is prepared from a forequarter (1063) by following the natural seam between the ribs and the scapular *M. latissimus dorsi* and *M. trapezius* (overlying muscle) and the *M. serratus ventralis* (underlying muscle). The blade lies caudal to the humerus and below the spine of the scapula and comprises of a large portion of the triceps group of muscles.

To be specified:

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

[Picture B2300]

BLADE BOLAR 2302

Alternative description: BLADE - ARM ROAST

Blade Bolar or Blade Arm Roast is derived from the Blade (Clod) (2300) and shall consist of the large muscle system of the thick end of the clod (*M. triceps brachii*), long head, (*M. triceps brachii*), lateral head, and may consist of the (*M. triceps brachii*), medial head and (*M. tensor fascia antribrachii*).

To be specified:

- *M. triceps brachii*, long head and a small portion of the *M. triceps brachii*, lateral head at the thick end of the blade to be retained.
- *M. tensor fascia antibrachii* removed
- Shoulder tendon to be removed.
- *M. cutaneous trunci* – *M. latissimus dorsi* muscles retained or removed.
- Trimmed of all fat and connective tissue.

[Picture B2302]

BLADE OYSTER 2303

Alternative Description: TOP BLADE

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

To be specified:

- *M. trapezius* removed.
- Periosteum removed.
- *Separated into two separate pieces by a butterfly cut that exposes the heavy connective shoulder tendon tissue. This tendon tissue and periosteum is completely removed.
- *This item is referred to as (Flatiron) and can be prepared in two equal portions.

- Specification to be agreed between buyer and seller.
- [Picture B2303]**

BLADE UNDERCUT 2304

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

To be specified:

- Prepared to specific size requirements.

[Picture B2304]

SHOULDER TENDER 2306

Alternative description: *CHUCK SHOULDER TENDER

Shoulder Tender is derived from the Blade (Clod) (2300) by separating the *M. teres major* from the clod by cutting through the natural seam.

* This individual muscle is sometimes referred to as Petite Tender.

To be specified:

- Peeled/denuded.
- Surface membrane removed.

[Picture B2306]

SHIN - SHANK 2360

FOREQUARTER/HINDQUARTER

Shin-shank is prepared from the muscles of the fore and hind legs, namely the extensor and flexor group of muscles. In addition, the shin-shank includes the *M. gastrocnemius* (heel muscle from the silverside).

To be specified:

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

[Picture U 2360a, U2360b, U2364]

HEEL MUSCLE 2364

Heel muscle is prepared from a silverside (2020) by separation from the *M. gluteo biceps*. The heel muscle consists of the *M. gastrocnemius* and the *M. flexor superficialis*. Both muscles must be retained.

To be specified:

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

[Picture U2364]

BUTT SET 2483

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

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

To be specified:

- Refer each item number for specification details.

[Picture Bp2000/ BP2020/ BP2060]

5.5 Boneless beef manufacturing bulk packs definition

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

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

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

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

5.6 Standard bovine primal cuts muscle reference

5.6.1 Lateral/medial view carcass structure

[Picture MUSCLE U_Lview, U_Mview]

5.6.2 Alphabetical list of muscle names

- | | |
|------|---------------------------------------|
| 0001 | M. adductor femoris |
| 0002 | M. anconaeus |
| 0003 | M. articularis genu |
| 0004 | M. biceps brachii |
| 0005 | M. biceps femoris (syn. gluteobiceps) |
| 0006 | M. brachialis |
| 0007 | M. brachiocephalicus |
| 0008 | M. coracobrachialis |
| 0009 | M. cutaneus omobrachialis |
| 0010 | M. cutaneus trunci |
| 0011 | M. deltoideus |
| 0012 | M. diaphragma |
| 0013 | M. extensor carpi obliquus |

| | |
|------|--|
| 0014 | M. extensor carpi radialis |
| 0015 | M. extensor carpi ulnaris |
| 0016 | M. extensor digiti quarti proprius |
| 0017 | M. extensor digiti quarti proprius (pedis) |
| 0018 | M. extensor digiti tertii proprius |
| 0019 | M. extensor digiti tertii proprius (pedis) |
| 0020 | M. extensor digitorum communis |
| 0021 | M. extensor digitorum longus |
| 0022 | M. flexor carpi radialis |
| 0023 | M. flexor carpi ulnaris |
| 0024 | M. flexor digitorum longus |
| 0025 | M. flexor digitorum profundus |
| 0026 | M. flexor digitorum profundus |
| 0027 | M. flexor digitorum sublimis |
| 0028 | M. flexor hallucis longus |
| 0029 | M. gastrocnemius |
| 0030 | M. gluteus accessorius |
| 0031 | M. gluteus medius |
| 0032 | M. gluteus profundus |
| 0033 | M. gracilis |
| 0034 | M. iliacus |
| 0035 | M. iliocostalis |
| 0036 | M. infraspinatus |
| 0037 | Mm. intercostales externus and internus |
| 0038 | Mm. intertransversarii cervicis |
| 0039 | M. intertransversarius longus |
| 0040 | M. ischiocavernosus |
| 0041 | M. latissimus dorsi |
| 0042 | M. levatores costarum |
| 0043 | M. longissimus cervicis |
| 0044 | Mm. longissimus capitis et atlantis |
| 0045 | M. longissimus dorsi (syn. M longissimus thoracis et lumborum) |
| 0046 | M. longus capitis |
| 0047 | M. longus colli |
| 0048 | M. multifidi cervicis |
| 0049 | Mm. multifidi dorsi |
| 0050 | M. obliquus capitis caudalis |
| 0051 | M. obliquus externus abdominis |
| 0052 | M. obliquus internus abdominis |
| 0053 | Mm. obturator externus and internus |
| 0054 | M. omotransversarius |
| 0055 | M. pectineus |
| 0056 | M. pectoralis profundus |
| 0057 | M. pectoralis superficialis |
| 0058 | M. peroneus longus |
| 0059 | M. peroneus tertius |
| 0060 | M. popliteus |
| 0061 | M. protractor praeputii |
| 0062 | M. psoas major |
| 0063 | M. psoas minor |
| 0064 | M. rectus abdominis |
| 0065 | M. rectus capitis dorsalis major |

| | |
|------|--|
| 0066 | M. rectus femoris |
| 0067 | M. rectus thoracis |
| 0068 | M. rhomboideus |
| 0069 | Mm. sacrococcygeus dorsalis et lateralis |
| 0070 | M. sartorius |
| 0071 | M. scalenus dorsalis |
| 0072 | M. scalenus ventralis |
| 0073 | M. semimembranosus |
| 0074 | M. semispinalis capitis |
| 0075 | M. semitendinosus |
| 0076 | M. serratus dorsalis caudalis |
| 0077 | M. serratus dorsalis cranialis |
| 0078 | M. serratus ventralis cervicis |
| 0079 | M. serratus ventralis thoracis |
| 0080 | M. soleus |
| 0081 | M. spinalis dorsi |
| 0082 | M. splenius |
| 0083 | M. sternocephalicus |
| 0084 | M. subscapularis |
| 0085 | M. supraspinatus |
| 0086 | M. tensor fasciae antibrachii |
| 0087 | M. tensor fasciae latae |
| 0088 | M. teres major |
| 0089 | M. teres minor |
| 0090 | M. tibialis anterior |
| 0091 | M. tibialis posterior |
| 0092 | M. transversus abdominis |
| 0093 | M. trapezius cervicalis |
| 0094 | M. trapezius thoracis |
| 0095 | M. triceps brachii caput laterale |
| 0096 | M. triceps brachii caput longum |
| 0097 | M. triceps brachii caput mediale |
| 0098 | M. vastus intermedius |
| 0099 | M. vastus lateralis |
| 0100 | M. vastus medialis |

Other structures

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

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

5.6.3 *Hindquarter primals*

Inside / silverside

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

Rump / thick flank / thin flank (3 ribs)

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

Striploin (3 ribs)/ tenderloin

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

5.6.4 *Forequarter primals*

Blade / chuck tender

[Picture MUSCLE blade/chuck tender]

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

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

Chuck (5 ribs)/ brisket (10 ribs)

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

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

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

5.7 Meat quality standards

BOVINE CARCASE ASSESSMENT

The following bovine meat quality standards are a benchmark for the measurement of the main quality characteristics of the bovine carcasses using a uniform set of standards under controlled conditions. Assessments are to be made by qualified assessors and results are allocated to the carcass and provide a means of (carcass) selection according to individual contract specifications prior to packaging. These characteristics include the colour of meat and fat, the amount of marbling of the carcass.

[Picture OTHERS chiller assessment]

5.7.1 *Meat colour reference standards*

BEEF AND VEAL – MEAT COLOUR

Meat colour is the predominant colour of the rib eye muscle (*M. longissimus dorsi*). Meat colour (Beef

and or Veal) is assessed on the chilled carcass at the bloomed surface of the rib eye muscle area (*M. longissimus dorsi*) and is scored against the colour reference standards.

Beef meat colour standards range - (0) to (7).

Veal meat colour standards range - (V1) to (V5)

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

5.7.2 Fat colour reference standards

FAT COLOUR

Fat colour is the intermuscular fat lateral to the rib eye muscle. Fat colour is assessed on the chilled carcass and scored against the fat colour reference standards. Fat colour is assessed by comparing the intermuscular fat colour lateral to the *M. longissimus dorsi* muscle and adjacent to the *M. iliocostalis* with reference standards.

Fat colour standards range - (0) to (9).

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

5.7.3 Marbling

Marbling is the fat that is deposited between muscle fibers of the *M. longissimus dorsi* muscle.

Marbling is assessed and scored against the Marbling reference standards. Marbling is an assessment of the chilled carcass and scored by comparing the proportion of marbled fat to meat at the surface of the assessment site which lies within the *M. longissimus dorsi* boundary.

Marbling standards range- (0) to (9).

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

ANNEX I. ADDRESSES

| | |
|---|---|
| United Nations Economic Commission for Europe | Agricultural Standards Unit Trade and Timber Division Palais des Nations CH – 1211 Geneva 10 SWITZERLAND Tel: +41 22 917 1366 Fax: +41 22 917 0629 e-mail: agristandards@unece.org www.unece.org/trade/agr |
| AUS-MEAT Ltd | 9 Buchanan Street South Brisbane 4101 Queensland AUSTRALIA Tel: +61 7 33 61 92 00 Fax: +61 7 33 61 92 22 e-mail: ausmeat@ausmeat.com.au www.ausmeat.com.au |
| United States Department of Agriculture (USDA) | Agricultural Marketing Service Livestock and Seed Program 1400 Independence Ave., S.W. Washington D.C. 20250 0254 UNITED STATES Tel: +1 202 720 5705 Fax: +1 202 720 1112 e-mail: justin.ransom@usda.gov www.ams.usda.gov |
| GS1 International | Blue Tower Avenue Louise, 326 BE 1050 Brussels BELGIUM Tel: +32 2 788 7800 Fax: +32 2 788 7899 www.gs1.org/contact/ |

ANNEX II: CODIFICATION SYSTEM

1. Purpose of the GS1 System

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

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

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

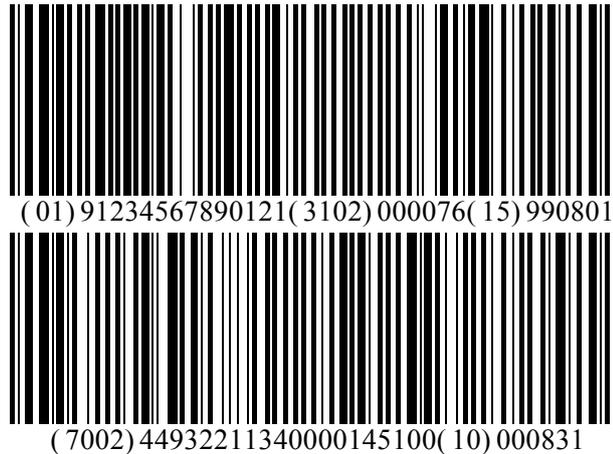
2. Use of the UNECE code in the GS1 System

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

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

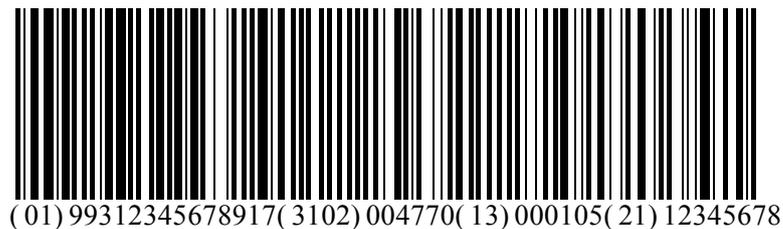
UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN Global Product Classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers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

Example 1:



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

Example 2:



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

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

3. Application of the system in the supply chain

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

[picture]

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

[picture]

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

[picture]

(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.

[picture]

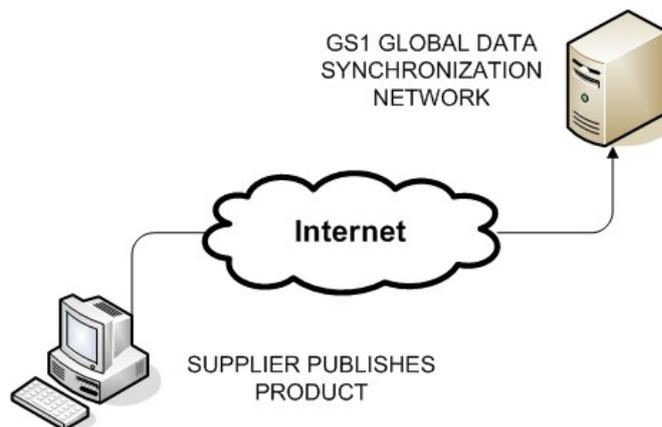
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

[picture]

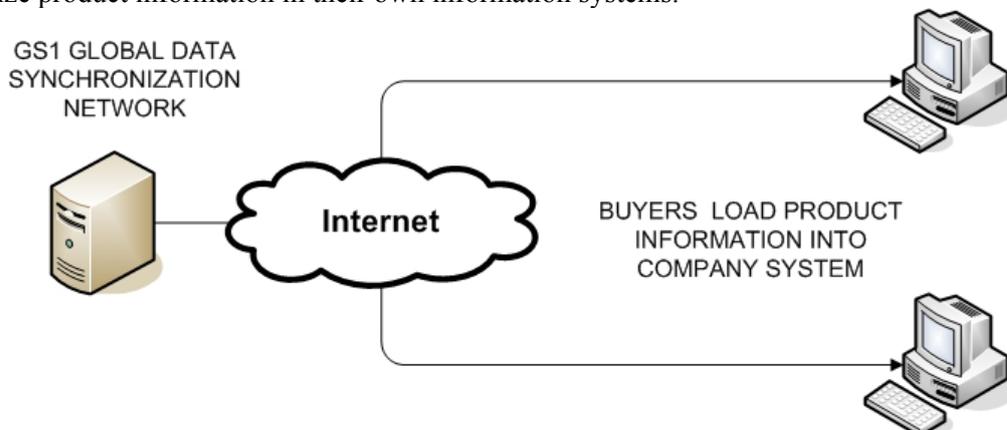
Example 3

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.

