UNECE STANDARD

BOVINE MEAT CARCASSES AND CUTS

2015 EDITION

Working Party on Agricultural Quality standards

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

United Nations
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**Working Party on Agricultural Quality Standards**

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* References to Kosovo shall be understood to be in the context of Security Council resolution 1244 (1999).
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UNECE STANDARD

BOVINE MEAT
CARCASES AND CUTS

1. INTRODUCTION

1.1 UNECE standards for meat products

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

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

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

<table>
<thead>
<tr>
<th>Species</th>
<th>Species code (data field 1)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bovine (Beef)</td>
<td>10</td>
</tr>
<tr>
<td>Bovine (Veal)</td>
<td>11</td>
</tr>
<tr>
<td>Deer</td>
<td>20</td>
</tr>
<tr>
<td>Porcine (Pork)</td>
<td>30</td>
</tr>
<tr>
<td>Ovine (Sheep)</td>
<td>40</td>
</tr>
<tr>
<td>Caprine (Goat)</td>
<td>50</td>
</tr>
<tr>
<td>Llama</td>
<td>60</td>
</tr>
<tr>
<td>Alpaca</td>
<td>61</td>
</tr>
<tr>
<td>Chicken</td>
<td>70</td>
</tr>
<tr>
<td>Turkey</td>
<td>71</td>
</tr>
<tr>
<td>Duck</td>
<td>72</td>
</tr>
<tr>
<td>Goose</td>
<td>73</td>
</tr>
<tr>
<td>Rabbit</td>
<td>74</td>
</tr>
<tr>
<td>Equine (Horse)</td>
<td>80</td>
</tr>
<tr>
<td>Edible meat co-products</td>
<td>90</td>
</tr>
<tr>
<td>Retail meat cuts</td>
<td>91</td>
</tr>
</tbody>
</table>
For further information, please visit the UNECE website at: www.unecce.org/trade/agr/standard/meat/meat_e.html. This website also includes a description of the codification system and a specific application identifier for the implementation of the UNECE Code.

1.2 Scope

This Standard recommends an international language for raw (unprocessed) beef (bovine) carcases 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) carcases 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 carcases 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 Carcases 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 carcases and cuts descriptions.


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.unecce.org/trade/agr/standard/meat/meat_e.html>.
2. **MINIMUM REQUIREMENTS**

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

Carcases/cuts must be:

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

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).

3.1 **Additional requirements**

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

3.2 **Species**

The code for bovine in data field 1 as defined in 1.1 is 10.

3.3 **Product/cut**

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

---

\(^1\) When specified by the purchaser, meat items will be subject to metal particle detection.
\(^2\) Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), and/or tactile properties (dry, spongy).
\(^3\) Removal of other high risk material can be specified under 3.5.6 Post-slaughter system.
3.4 Refrigeration

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

<table>
<thead>
<tr>
<th>Refrigeration code (data field 4)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td>Internal product temperature maintained at not less than –1.5°C or more than +7°C at any time following the post-slaughter chilling process</td>
</tr>
<tr>
<td>1</td>
<td>Chilled</td>
<td>Internal product temperature maintained at not exceeding –12°C at any time after freezing</td>
</tr>
<tr>
<td>2</td>
<td>Frozen</td>
<td>Internal product temperature maintained at not exceeding –18°C at any time after freezing</td>
</tr>
<tr>
<td>3</td>
<td>Deep-frozen</td>
<td>Internal product temperature maintained at not exceeding –18°C at any time after freezing</td>
</tr>
<tr>
<td>4 – 8</td>
<td>Codes not used</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Other</td>
<td></td>
</tr>
</tbody>
</table>

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, carcases, 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 Bovine category

<table>
<thead>
<tr>
<th>Bovine category code (data field 5)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td>Evidence of sex traits, greater than 24 months</td>
</tr>
<tr>
<td>1</td>
<td>Intact male</td>
<td>Evidence of sex traits, greater than 24 months</td>
</tr>
<tr>
<td>2</td>
<td>Young intact male</td>
<td>Less than 24 months</td>
</tr>
<tr>
<td>3</td>
<td>Steer</td>
<td>Young castrate</td>
</tr>
<tr>
<td>4</td>
<td>Heifer</td>
<td>Young female, uncalved</td>
</tr>
<tr>
<td>5</td>
<td>Steer and/or Heifer</td>
<td>Young castrate or young female, uncalved</td>
</tr>
<tr>
<td>6</td>
<td>Cow</td>
<td>Mature female</td>
</tr>
<tr>
<td>7</td>
<td>Young bovine</td>
<td>6-12 months</td>
</tr>
<tr>
<td>8</td>
<td>Steer and/or Heifer</td>
<td>Castrate/female (uncalved)</td>
</tr>
<tr>
<td>9</td>
<td>Other</td>
<td></td>
</tr>
</tbody>
</table>

---
### 3.5.3 Production system

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

<table>
<thead>
<tr>
<th>Production system code (data field 6)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Intensive</td>
<td>Production methods which include restricted stocking, housing and feeding regimes developed to promote rapid growth.</td>
</tr>
<tr>
<td>2</td>
<td>Extensive</td>
<td>Production methods which include relatively unrestricted access to natural forage for the majority of the animals’ lives.</td>
</tr>
<tr>
<td>3</td>
<td>Organic</td>
<td>Production methods, which conform to the legislation of the importing country concerning organic production.</td>
</tr>
<tr>
<td>4-8</td>
<td>Codes not used</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Other</td>
<td>Can be used to describe any other production system agreed between buyer and seller.</td>
</tr>
</tbody>
</table>

### 3.5.4 Feeding System

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

<table>
<thead>
<tr>
<th>Feeding system code (data field 7)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Grain fed</td>
<td>Grain is the predominant component of the diet</td>
</tr>
<tr>
<td>2</td>
<td>Forage fed</td>
<td>Forage is the predominant component of the diet with some grain supplement</td>
</tr>
<tr>
<td>3</td>
<td>Exclusively forage fed</td>
<td>Forage is the only component of the diet</td>
</tr>
<tr>
<td>4-8</td>
<td>Codes not used</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Other</td>
<td>Can be used to describe any other feeding system agreed between buyer and seller.</td>
</tr>
</tbody>
</table>
### 3.5.5 Slaughter system

<table>
<thead>
<tr>
<th>Slaughter system code (data field 8)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Conventional</td>
<td>Stunning prior to bleeding</td>
</tr>
<tr>
<td>2</td>
<td>Kosher</td>
<td>Appropriate ritual slaughter procedures used</td>
</tr>
<tr>
<td>3</td>
<td>Halal</td>
<td>Appropriate ritual slaughter procedures used</td>
</tr>
<tr>
<td>4 – 8</td>
<td>Codes not used</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Other</td>
<td>Any other authorized method of slaughter must be agreed between buyer and seller</td>
</tr>
</tbody>
</table>

### 3.5.6 Post-slaughter system

<table>
<thead>
<tr>
<th>Post-slaughter processing codes (data field 9)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Specified</td>
<td>Post-slaughter system specified as agreed between buyer and seller</td>
</tr>
<tr>
<td>2 – 9</td>
<td>Codes not used</td>
<td></td>
</tr>
</tbody>
</table>

**NOTE 1:** Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, or other material. Regulations applicable to spinal cord removal, will specify at what stage the carcase 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 carcase suspension
- Neck Stringing
- Chilling regimes/Maturation (24hrs)
- Maturation process/Ageing process (post 24hrs)
3.6 Fat limitations and evaluation of fat thickness in certain cuts

■ 3.6.1 Definition of codes

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

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

■ 3.6.2 Trimming

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

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.

- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

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

However, when fat limitations for Peeled/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 Bovine quality system

<table>
<thead>
<tr>
<th>Bovine quality system code (data field 11)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Official standards</td>
<td>Quality classifications based on official standards at the exporting country</td>
</tr>
<tr>
<td>2</td>
<td>Company standards</td>
<td>Quality classifications based on sellers’ standards</td>
</tr>
<tr>
<td>3</td>
<td>Industry standards</td>
<td>Quality classifications based on industry-wide standards</td>
</tr>
<tr>
<td>4-8</td>
<td>Codes not used</td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Other</td>
<td>Other quality classifications agreed between buyer and seller</td>
</tr>
</tbody>
</table>

### 3.8 Meat and fat colour and pH

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

### 3.9 Weight ranging of carcases and cuts

<table>
<thead>
<tr>
<th>Weight range code (data field 12)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Specified</td>
<td>Range required</td>
</tr>
<tr>
<td>2-9</td>
<td>Codes not used</td>
<td></td>
</tr>
</tbody>
</table>
3.10 Packing, storage, and transport

3.10.1 Description and provisions

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

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

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

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

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP) (http://www.unece.org/trans/main/wp11/atp.html).

3.10.2 Definition of codes

<table>
<thead>
<tr>
<th>Packing code (data field 13)</th>
<th>Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
</tr>
<tr>
<td>1</td>
<td>Carcases, half carcases and quarters – without packaging</td>
</tr>
<tr>
<td>2</td>
<td>Carcases, half carcases and quarters – with packaging</td>
</tr>
<tr>
<td>3</td>
<td>Cuts – individually wrapped (I.W.)</td>
</tr>
<tr>
<td>4</td>
<td>Cuts – bulk packaged (plastic or wax-lined container)</td>
</tr>
<tr>
<td>5</td>
<td>Cuts – vacuum-packed (VAC)</td>
</tr>
<tr>
<td>6</td>
<td>Cuts – modified atmosphere packaging (MAP)</td>
</tr>
<tr>
<td>7 – 8</td>
<td>Codes not used</td>
</tr>
<tr>
<td>9</td>
<td>Other</td>
</tr>
</tbody>
</table>
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 carcases, quarters, and cuts, and for packaged or packed meat items.

<table>
<thead>
<tr>
<th>Labelling information</th>
<th>Unpackaged carcases, quarters and cuts</th>
<th>Packaged or packed meat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Health stamp</td>
<td>x</td>
<td>x</td>
</tr>
<tr>
<td>Slaughter number or batch number</td>
<td>x</td>
<td>x</td>
</tr>
<tr>
<td>Slaughter date</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Packaging date</td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Name of the product</td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Use-by information as required by each country</td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Storage methods: chilled, frozen, deep-frozen</td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Storage conditions</td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>Details of packer or retailer</td>
<td></td>
<td>x 6</td>
</tr>
<tr>
<td>Quantity (number of pieces)</td>
<td></td>
<td>x 6</td>
</tr>
<tr>
<td>Net weight</td>
<td></td>
<td>x 6</td>
</tr>
</tbody>
</table>

* 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.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughtering procedures
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour
3.12 Provisions concerning conformity assessment requirements

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

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

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

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

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

4. UNECE Code for Purchaser Requirements for Beef

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Beef has 14 fields and 20 digits (3 digits unused) and is a combination of the codes defined in chapter 3.
### Field no. | Name | Section | Code Range
--- | --- | --- | ---
1 | Species | 3.2 | 00 – 99
2 | Product/cut | 5 | 0000 – 9999
3 | Field not used | - | 00 – 99
4 | Refrigeration | 3.4 | 0 – 9
5 | Category | 3.5.2 | 0 – 9
6 | Production system | 3.5.3 | 0 – 9
7a | Feeding system | 3.5.4 | 0 – 9
7b | Field not used | - | 0 – 9
8 | Slaughter system | 3.5.5 | 0 – 9
9 | Post-slaughter system | 3.5.6 | 0 – 9
10 | Fat thickness | 3.6.1 | 0 – 9
11 | Quality | 3.7 | 0 – 9
12 | Weight range | 3.9 | 0 – 9
13 | Packing | 3.10.2 | 0 – 9
14 | Conformity assessment | 3.12 | 0 – 9

#### 4.2 Example

The following example describes a chilled, vacuum packaged, brisket that was trimmed to 3 mm max fat thickness from a steer or heifer raised in an organic production system, forage fed and slaughtered conventionally. This item has the following code: **10164300153201040050**

| Field no. | Name | Requirement | Code value |
--- | --- | --- | ---
1 | Species | Beef | 10
2 | Product/cut | Brisket | 1643
3 | Field not used | Chilled | 00
4 | Refrigeration | Steer or heifer | 1
5 | Category | Organic | 3
6 | Production system | Forage fed | 2
7b | Field not used | Conventional | 1
8 | Slaughter system | Not specified | 0
9 | Post slaughter system | 3 mm maximum fat thickness | 4
10 | Fat thickness | Not specified | 0
11 | Quality | Not specified | 0
12 | Weight ranging | Not specified | 0
13 | Packing | Cuts - vacuum-packed (VAC) | 5
14 | Conformity assessment | Not specified | 0
5. **Carcases and Cuts Descriptions**

5.1 **Multilingual index of products**

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

<table>
<thead>
<tr>
<th>English</th>
<th>Item</th>
<th>Page</th>
<th>French</th>
<th>Russian</th>
<th>Spanish</th>
<th>Chinese</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bone-in</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brisket</td>
<td>1643</td>
<td>24</td>
<td>Poitrine sans plat de côtes</td>
<td>Чельышко</td>
<td>Pecho</td>
<td>胸肉</td>
</tr>
<tr>
<td>Brisket point end (Bone-in)</td>
<td>1650-1653</td>
<td>24</td>
<td></td>
<td></td>
<td>Punta de pecho</td>
<td></td>
</tr>
<tr>
<td>Brisket ravel end (Bone-in)</td>
<td>1660-1665</td>
<td>24</td>
<td></td>
<td></td>
<td>(Con hueso)</td>
<td></td>
</tr>
<tr>
<td>Brisket point (sternum)</td>
<td>1674</td>
<td>25</td>
<td>Gros bout de poitrine</td>
<td>Край чельышка (грудина)</td>
<td>Punta de pecho</td>
<td></td>
</tr>
<tr>
<td>Brisket rib plate</td>
<td>1673</td>
<td>25</td>
<td>Poitrine</td>
<td>Передняя часть говяжьей грудинки</td>
<td>Pecho</td>
<td></td>
</tr>
<tr>
<td>Butt</td>
<td>1500-1503</td>
<td>21</td>
<td>Cuisse entière</td>
<td>Оковалок</td>
<td>Rueda</td>
<td></td>
</tr>
<tr>
<td>Butt - shank- off</td>
<td>1510</td>
<td>22</td>
<td>Cuisse sans jarret</td>
<td>Оковалок без Г оляшки</td>
<td>Rueda sin garrón</td>
<td></td>
</tr>
<tr>
<td>Butt and rump</td>
<td>1502</td>
<td>22</td>
<td>Cuisse et Rumsteck</td>
<td>Оковалок и Кострец</td>
<td>Rueda con cuadril</td>
<td></td>
</tr>
<tr>
<td>Butt square cut</td>
<td>1520</td>
<td>22</td>
<td>Cuisse coupe droite</td>
<td>Оковалок прямоугольной разделки</td>
<td>Rueda corte cuadrado</td>
<td></td>
</tr>
<tr>
<td>Carcase</td>
<td>1001</td>
<td>20</td>
<td>Carcasse entière</td>
<td>Цельная туша</td>
<td>Canal</td>
<td></td>
</tr>
<tr>
<td>Chuck roll- long cut (Bone-in)</td>
<td>1622</td>
<td>26</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chuck - square cut</td>
<td>1617</td>
<td>27</td>
<td>Basse-côtes</td>
<td>Лопаточная часть прямоугольной разделки</td>
<td>Aguja</td>
<td></td>
</tr>
<tr>
<td>Full Rib Set</td>
<td>1599</td>
<td>26</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Forequarter</td>
<td>1063</td>
<td>23</td>
<td>Quartier avant droit</td>
<td>Передняя четвертина</td>
<td>Cuarto delantero</td>
<td></td>
</tr>
<tr>
<td>Forequarter and flank (pistola forequarter)</td>
<td>1050</td>
<td>24</td>
<td>Quartier avant CAPA</td>
<td>Передняя четвер-тина и пашиня (Пистолетный отруб передней четвертины)</td>
<td>Cuarto delantero con vacío</td>
<td></td>
</tr>
<tr>
<td>Forequarter / Hindquarter shin – shank</td>
<td>1680</td>
<td>29</td>
<td>Jarret avant / Jarret arrière</td>
<td>Рулька-Г оляшка передней/ задней четвертины</td>
<td>Brazuelos/garrón</td>
<td></td>
</tr>
<tr>
<td>Hindquarter</td>
<td>1010</td>
<td>20</td>
<td>Quartier arrière droit</td>
<td>Задняя четвертина</td>
<td>Cuarto trasero</td>
<td></td>
</tr>
<tr>
<td>Loin (bone-in)</td>
<td>1525</td>
<td>23</td>
<td>Aloyau (avec-os)</td>
<td>Bifes con hueso</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Neck</td>
<td>1630</td>
<td>27</td>
<td>Collier</td>
<td>Шейная часть</td>
<td>Cogote</td>
<td></td>
</tr>
<tr>
<td>Pistola hindquarter</td>
<td>1020</td>
<td>20</td>
<td>Quartier arrière pistol</td>
<td>Пистолетный Отруб задней четвертины</td>
<td>Pistola</td>
<td></td>
</tr>
</tbody>
</table>
## Bovine meat carcases and cuts

### Bone-in

| Item | Item No | Page | Avec os | С Костями | Con hueso | 骨肉
|------|---------|------|----------|------------|-----------|------|
| Ribs | 1597    | 26   | Milieu de train de côtes | Реберная часть – подготовленная | Costillas | 骨肉
| Ribs-prepared | 1604  | 27   | Milieu de train de côtes | Реберная часть – подготовленная | Espinazo preparado | 脊排
| Rump and loin | 1540   | 22   | Rumsteck et aloyau | Кострец и Филей | Rump and loin (in Argentina) or Espinazo con cuadril (in Uruguay) | 腹脂肉
| Short ribs | 1694    | 28   | Plat de côtes | Реберный край Грудины | Asado corto (Porción de asado) | 肋排
| Shortloin | 1550    | 23   | Faux-filet | Короткий филей | Biles angostos | 腰脊肉
| Shoulder and foreleg | 1626  | 44   | demi-carapace | Полугуаша | Delantero completo | 半胸肉
| Side | 1000    | 20   | Demi-carapace | Полугуаша | Media canal or Media res | 半胸肉
| Spare ribs | 1695   | 28   | Plat de côtes | Ребра без поверх-ностного мяса | Costillar | 仔排

### Boneless

| Item | Item No | Page | Sans Os | Без Костей | Sin hueso | 骨肉
|------|---------|------|---------|------------|-----------|------|
| Blade (clod) | 2300   | 45   | Macreuse à bifteck + paleron | Лопатка (мякоть лопаточной части) | Paleta | 肩胛肉
| Blade bolar | 2302  | 45   | Boule de macreuse | Основание лопатки | Centro de carnaza de paleta | 肩胛肉
| Blade oyster | 2303   | 45   | Paleron | Нежная мякоть лопатки | Marucha | 小圆肉
| Blade undercut | 2304   | 45   | Dessus de palette | Подрезанная лопатка | Paleta sin tapa | 腹肋肉
| Bottom sirloin butt, ball tip | 2205   | 35   | Poitrine sans os | Челышко | Cuadril | 胸肉
| Brisket | 2323    | 24   | Poitrine sans os | Челышко | Pecho | 胸肉
| Brisket point end (Boneless) | 2330-2335 | 24   | Poitrine sans os | Челышко | Pecho | 胸肉
| Brisket navel end (Boneless) | 2340-2345 | 25   | Poitrine sans os | Челышко | Pecho sin tapa | 精修胸肉
| Brisket deckle off | 2358   | 39   | Morceau de poitrine sans os épluché | Челышко без девеля | Pecho sin tapa | 精修胸肉
| Brisket navel plate | 2473   | 26   | Flanchet / tendron sans os | Завиток | Faldas | 后胸肉
| Brisket point end deckle off | 2353   | 40   | Gros bout de poitrine sans os épluché | Край Челышка без девеля | Pecho corto sin tapa | 精修肩胸肉
| Butt set | 2483    | 46   | Ensemble cuisse : T de T, semelle et TG | Набор отрубов оховала | Cortes de la rueda | 脊腰肉列
| Chuck crest | 2278   | 43   | Bosse du cou | Выступ лопаточ- ной мякоти | Giba | 上脑盖
| Chuck eye roll | 2268  | 42   | Morceau de basse-côte sans os | Рулет из глазка ло-паточной мякоти | Aguja sin tapa | 精修上脑
| Chuck roll | 2275    | 41   | Basse-côte sans os | Рулет из лопа- точной мякоти | Aguja | 上脑
<table>
<thead>
<tr>
<th>Boneless Item</th>
<th>Item</th>
<th>Page</th>
<th>Sans Os</th>
<th>Без Костей</th>
<th>Sin hueso</th>
<th>脊背牛肉</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chuck eye</td>
<td>2264</td>
<td>42</td>
<td>Collier basse-côte sans os</td>
<td>Рулет из лопаточной части – длинновырезанный</td>
<td>Aguja larga</td>
<td>长切上脑</td>
</tr>
<tr>
<td>Chuck roll – long cut</td>
<td>2289</td>
<td>42</td>
<td>Jumeau à bifteck</td>
<td>Мякоть передка</td>
<td>Chingolo</td>
<td>嫩肩肉</td>
</tr>
<tr>
<td>Chuck tender</td>
<td>2310</td>
<td>44</td>
<td>Noix d’entrecôte</td>
<td>Рулет из спинной мякоти (Рулет из мясистой части спинь)</td>
<td>Bife ancho sin tapa</td>
<td>精修眼肉</td>
</tr>
<tr>
<td>Cube roll (rib eye roll)</td>
<td>2240</td>
<td>41</td>
<td>Peaucler du tronc</td>
<td>Поверхностная фасция (розовая)</td>
<td>Matambre</td>
<td>皮肌</td>
</tr>
<tr>
<td>Catameus trunci (rose)</td>
<td>2196</td>
<td>43</td>
<td>Peaucler du tronc</td>
<td>Поверхностная фасция (розовая)</td>
<td>Matambre</td>
<td>皮肌</td>
</tr>
<tr>
<td>Eye of rump</td>
<td>2093</td>
<td>38</td>
<td>Coeur de rumsteck</td>
<td>Глазок костреца</td>
<td>Corazón de cuadril</td>
<td>精修腰肉</td>
</tr>
<tr>
<td>Eye round</td>
<td>2040</td>
<td>32</td>
<td>Rond de gîte noix</td>
<td>Глазок бедра</td>
<td>Peceto</td>
<td>小米龙</td>
</tr>
<tr>
<td>Flank steak</td>
<td>2210</td>
<td>35</td>
<td>Bavette de flanket</td>
<td>Порционный кусок пашины</td>
<td>Bife de vacio</td>
<td>牛腩排(肉)</td>
</tr>
<tr>
<td>Shin-shank forequarter/ hindquarter</td>
<td>2560</td>
<td>46</td>
<td>Jarret avant / jarret arrière sans os</td>
<td>Рулька/Головка передней/ задней четвертины</td>
<td>Brazuelo/Garrón</td>
<td>后腿腱子肉</td>
</tr>
<tr>
<td>Heel muscle</td>
<td>2364</td>
<td>46</td>
<td>Nerveux de gîte noix</td>
<td>Питочная мышца</td>
<td>Tortuguita</td>
<td>脚肉</td>
</tr>
<tr>
<td>Inside</td>
<td>2010</td>
<td>30</td>
<td>Tende de tranche</td>
<td>Внутренняя часть бедра</td>
<td>Nalga de adentro</td>
<td>精修腰肉</td>
</tr>
<tr>
<td>Inside cap</td>
<td>2012</td>
<td>30</td>
<td>Dessus de tranche</td>
<td>Верх внутренней части</td>
<td>Tapa de nalga</td>
<td>去盖臀肉</td>
</tr>
<tr>
<td>Inside – cap off</td>
<td>2011</td>
<td>30</td>
<td>Tende de tranche sans dessus de tranche</td>
<td>Внутренняя часть без верха</td>
<td>Nalga de adentro sin tapa</td>
<td>去盖臀肉</td>
</tr>
<tr>
<td>Inside meat</td>
<td>2035</td>
<td>31</td>
<td>Tende de tranche sans dessus de tranche</td>
<td>Мясо внутренней части</td>
<td>Nalga de adentro sin tapa al rojo</td>
<td>精修臀肉</td>
</tr>
<tr>
<td>Inside skirt</td>
<td>2205</td>
<td>35</td>
<td>Fausse hauvette</td>
<td>Внутренняя диафрагма</td>
<td>Entraña fita</td>
<td>内脏肉</td>
</tr>
<tr>
<td>Internal flank plate</td>
<td>2203</td>
<td>36</td>
<td>Bavette d’aloyau</td>
<td>Внутренняя часть пашины (плоская часть)</td>
<td>Bife grande de vacio</td>
<td>内脏肉</td>
</tr>
<tr>
<td>Knuckle</td>
<td>2070</td>
<td>33</td>
<td>Tranche grasse</td>
<td>Огузок</td>
<td>Bola de lomo</td>
<td>髂前</td>
</tr>
<tr>
<td>Loin (boneless)</td>
<td>2146</td>
<td>34</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Neck</td>
<td>2280</td>
<td>27</td>
<td>Collier sans os</td>
<td>Шейная часть</td>
<td>Cogote</td>
<td>颈肉</td>
</tr>
<tr>
<td>Outside</td>
<td>2030</td>
<td>32</td>
<td>Semelle sans nerveux</td>
<td>Наружная часть</td>
<td>Nalga de afuerta</td>
<td>米龙</td>
</tr>
<tr>
<td>Outside flat</td>
<td>2050</td>
<td>32</td>
<td>Gîte noix</td>
<td>Плоский отруб наружной части</td>
<td>Cuadrada</td>
<td>大米夹</td>
</tr>
<tr>
<td>Outside meat</td>
<td>2033</td>
<td>31</td>
<td>Gîte noix et rond de gîte PAD</td>
<td>Мясо наружной части</td>
<td>Nalga de afuerta al rojo</td>
<td>米龙肉</td>
</tr>
<tr>
<td>Pectoral meat</td>
<td>2529</td>
<td>40</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Rump</td>
<td>2090</td>
<td>37</td>
<td>Rumsteck</td>
<td>Кострец</td>
<td>Cuadril con colita</td>
<td>精修腰肉</td>
</tr>
<tr>
<td>Rump cap</td>
<td>2091</td>
<td>38</td>
<td>Aiguillette de rumsteck</td>
<td>Верх костреца</td>
<td>Tapa de cuadril (Picata)</td>
<td>精修腰肉盖</td>
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<tr>
<td>Rib eye cap meat</td>
<td>2229</td>
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<td>Bottom sirloin butt</td>
<td>2081</td>
<td>38</td>
<td></td>
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<tr>
<td>Boneless</td>
<td>Item</td>
<td>Page</td>
<td>Sans Os</td>
<td>Без Костей</td>
<td>Sin hueso</td>
<td>脱骨牛肉</td>
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<tr>
<td>Silverside</td>
<td>2020</td>
<td>31</td>
<td>Semelle entière</td>
<td>Сек</td>
<td>Nalga de afuera con tortuguita</td>
<td>粗米龙</td>
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<td>Spencer roll</td>
<td>2230</td>
<td>40</td>
<td>Entrecôte sans os avec dessus de côte</td>
<td>Рулет «Спенсир»</td>
<td>Bife ancho</td>
<td>股肉</td>
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<td>Striploin</td>
<td>2140</td>
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<td>Faux-filet</td>
<td>Филейный край</td>
<td>Bife angosto</td>
<td>肋骨（西冷）</td>
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<td>Tenderloin</td>
<td>2150</td>
<td>34</td>
<td>Filet avec chaînette</td>
<td>Вырезка</td>
<td>Lomo</td>
<td>里脊（牛柳）</td>
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<tr>
<td>Tenderloin side strap off</td>
<td>2160</td>
<td>34</td>
<td>Filet sans chainette</td>
<td>Вырезка из малой поясничной мышцы</td>
<td>Lomo sin cadena</td>
<td>腰里脊</td>
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<tr>
<td>Thick flank</td>
<td>2080</td>
<td>33</td>
<td>Tranche grasse + aiguillette baronne</td>
<td>Толстая часть пашины</td>
<td>Bola de lomo con colita</td>
<td>粗腰肉</td>
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<tr>
<td>Thick skirt (hanging tender)</td>
<td>2180</td>
<td>36</td>
<td>Onglet</td>
<td>Толстая диафрагма (мышистая часть диафрагмы)</td>
<td>Entraña gruesa</td>
<td>厚裙肉</td>
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<td>Thin flank</td>
<td>2200</td>
<td>35</td>
<td>Bavettes</td>
<td>Тонкая часть пашины</td>
<td>Vacio</td>
<td>腹肉</td>
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<td>Thin skirt (outside skirt)</td>
<td>2190</td>
<td>36</td>
<td>Hampe</td>
<td>Тонкая диафрагма (наружная)</td>
<td>Entraña fina</td>
<td>薄裙肉</td>
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<tr>
<td>Top sirloin (top butt)</td>
<td>2120</td>
<td>37</td>
<td>Rumsteck et partie d’aiguillette baronne</td>
<td>Оковалок (верхняя часть)</td>
<td>Cuadril</td>
<td>上臀腰肉</td>
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<td>Tri-tip</td>
<td>2131</td>
<td>39</td>
<td>Partie d’aiguillette baronne</td>
<td>Тройная верхушка</td>
<td>Colita de cuadril</td>
<td>下臀腰肉</td>
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<td>Manufacturing bulk packs</td>
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<td>47</td>
<td>Minerais de boeuf</td>
<td>Упаковка навалом</td>
<td>Carne sin hueso en bloque</td>
<td>加工牛肉</td>
</tr>
</tbody>
</table>
5.2 Bovine side skeletal diagram

- **Major gland locations**
5.4 Bovine meat cuts

SIDE 1000

The carcase 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 carcase trim to be defined.

**NOTE:** Item number 1001 for the whole carcase.

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.

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 & internal flank plate retained.

**NOTE:** Pistola hindquarter is frequently prepared from a side (1000).
**BUTT & RUMP 1502**

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

**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

**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.
Bovine meat carcases and cuts

**BUTT / SHANK - OFF 1510**
Butt shank off is prepared from a butt (1500 - 1503) by the removal of the tibia (at the stifle joint), the tarsal bone (excluding the calcaneal tuber) and the extensor group of muscles along the seam, leaving the M. gastrocnemius (heel muscle), archilles tendon and flexor group of muscles in situ.

**To be specified:**
- Superficial inguinal and subiliac lymph node retained or removed.

**BUTT SQUARE CUT 1520**
Butt square cut is prepared from (item 1500 - 1503) by a cut through the stifle joint, parallel to the base, removing the tibia, tarsal bones and surrounding meat.

**RUMP AND LOIN 1540**
Rump and loin is prepared from a hindquarter (Item 1010) by removing the butt (Item 1500). The thin flank (2200) is removed at a point cranial to the tuber coxae and approximately 75mm from M. longissimus dorsi (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

**To be specified:**
- Rib number required (0 to 8 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).
**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.

**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.
**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.

**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.

**LOIN WITH FULL TENDERLOIN 1556**

Loin is prepared from a Pistola Hindquarter (1020) including 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 (maximum - caudal to the 5th rib).
- Scapular cartilage retained or removed
- Distance from eye muscle.
Bovine meat carcases and cuts

**FOREQUARTER & FLANK 1050**

(PISTOLA FOREQUARTER)
Forequarter and flank is prepared from a side (1000) and consists of a forequarter cut to the specified rib after the removal of a hindquarter pistola trim (item 1020) from a side. The 13 rib brisket (1643) / full flank remains attached to the forequarter.

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

**BRISKET 1643**
Brisket is prepared from a 13 rib forequarter (1063) by a straight cut which commences at the junction of the 1st rib and 1st sternal segment to the reflection of the diaphragm at the 11th rib and continuing to the 13th rib.

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

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

**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)
BRISKET POINT (STERNUM) 1674
The brisket point (sternum) and associated muscles are removed from a brisket (1643) by a cut commencing at the 1st sternal segment cutting through and along the costal cartilage to and including the cartilage at the 7th rib. The sternum is removed with associated muscle attached. (Major muscles M. pectoralis superficialis, M. pectoralis profundus M. rectus thoracis).

To be specified:
- M. transversus thoracis retained or removed.
- M. pectoralis profundus muscle removed.

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)

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.

BRISKET POINT (STERNUM) 1674
The brisket point (sternum) and associated muscles are removed from a brisket (1643) by a cut commencing at the 1st sternal segment cutting through and along the costal cartilage to and including the cartilage at the 7th rib. The sternum is removed with associated muscle attached. (Major muscles M. pectoralis superficialis, M. pectoralis profundus M. rectus thoracis).
To be specified:
- Peritoneum removed or retained.

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.

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.

CHUCK ROLL-LONG CUT (BONE-IN) 1622
Chuck Roll-Long Cut (bone-in) is prepared from a Forequarter (item 1049) after the removal of the shoulder and foreleg (1626), full rib 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.
Carcases and Cuts Descriptions

**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.

**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.

**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).
Bovine meat carcasses and cuts

**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 muscle) 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.

**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.
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 trasus and stifle joints at meat level.

NOTE: 1680 as forequarter / hindquarter shin / shank (packed together). 1682 specifically for forequarter and 1683 specifically for hindquarter.
INSIDE 2010
Inside is situated caudal and medial to the femur bone and attached to the os coxae (aitchbone), and removed by following the natural seam between the thick flank (2060) and silverside (2020). The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

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

INSIDE CAP OFF 2011
Inside - Cap Off is prepared from the Inside (2010) by the removal of the M. gracilis along the natural seam. Fat deposits are removed.

To be specified:
- M. pectineus and / or M. sartorius retained or removed.

INSIDE CAP 2012
Inside Cap consists of the M. gracilis muscle removed from the Inside (2010) along the natural seam.

To be specified:
- Fibrous tissue and fat deposits retained or removed.
- M. pectineus and M. sartorius retained or removed.

INSIDE CAP OFF SIDE MUSCLES REMOVED 2014
Alternative Description: Topside cap off side muscle removed 2006
Topside Cap Off is prepared from the Topside (Item 2000) by the removal of the M. gracilis muscle along the natural seam. The following side muscles are removed: M. pectineus and M. sartorius muscles. Fat deposits are removed.
OUTSIDE MEAT  2033

Outside meat is prepared from an outside (2030) and by separating the outside flat (2050) and eye of round (2040) along the natural seam. All subcutaneous 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.

INSIDE MEAT  2035

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

To be specified:
- M. pectineus and M. sartorius retained or removed.

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

SILVERSIDE  2020

Silverside is situated lateral / caudal to the femur bone and attached to the os coxae (aichbone) 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 achilles 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.
**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.

**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.

**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.
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.

MAJOR MUSCLES

M. rectus femoris (eye of knuckle)
M. vastus lateralis (knuckle cover)
M. vastus intermedius (knuckle undercut)
**TENDERLOIN 2150**

Tenderloin is prepared from the hindquarter (1010) and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (M. psoas minor), remains attached.

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

**TENDERLOIN SIDE STRAP OFF 2160**

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

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**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.

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**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.
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.

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.

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.
INTERNAL FLANK PLATE  2203  (FLAP)

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. All visual fat is removed.

THIN SKIRT  2190  (OUTSIDE SKIRT)

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

To be specified:
- Fat and membrane covering retained or removed.

THICK SKIRT  2180  (HANGING TENDER)

Thick skirt is the lumbar portion of the diaphragm. All connective tissue, membrane and fat are removed.
Rump is prepared from a hindquarter (1010) by a cut commencing at the caudal tip of the M. tensor fasciae latae lying over 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 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 retained or removed.

**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 surface of the top sirloin.

To be specified:
- Heavy connective tissue removed.

**TOP SIRLOIN 2120 (TOP BUTT)**

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

To be specified:
- Heavy connective tissue retained or removed.

**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.
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.

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.

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 fascia 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.
**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:**
- Rib number required (10 to 13 ribs).
- Fat cover retained or removed.
- Connective tissue retained or removed.

---

**BRISKET 2323**

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

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

---

**BRISKET DECKLE OFF 2358**

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

**To be specified:**
- Rib number required (10 to 13 ribs).
- Red bark (M. cutaneus trunci) retained.
BRISKET POINT END DECKLE OFF 2353

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

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

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.

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 Foreskin (1680). The rib ends are removed at a specified distance from the M. longissimus dorsi (eye muscle). All bones, cartilage and intercostals muscles are removed.

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).
CUBE ROLL 2240  
(RIB EYE ROLL)  
Cube roll is prepared from a forequarter (1063) and consists of M. longissimus dorsi and associated muscles underlying the dorsal aspects of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).

To be specified:
- Rib number required (4 to 8 ribs) and rib location.
- M. illocoastalis: Retained or removed

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

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.

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.
**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.

**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.

**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.
**Cutaneus Trunci (Rose) 2196**

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

*To be specified:*
- Thickest portion retained or removed.
- Minimum size of portion.

---

**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

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**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.
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

**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.

**BONE-IN SHOULDER 1621**
Consisting of:
- Blade (2300)
- Blade bolar (2302)
- Blade oyster (2303)
- Blade undercut (2304)
- Chuck tender (2310)
**BLADE (CLOD) 2300**

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

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

**BLADE BOLAR 2302**

Blade bolar is prepared from the blade (2300) by the removal of the M. infraspinatus and M. trapezius lying caudal to the humerus, the blade bolar includes a large portion of the triceps group of muscles.

To be specified:
- M. cutaneous trunci retained or removed.
- M. latissimus dorsi retained or removed.

**BLADE OYSTER 2303**

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

To be specified:
- M. trapezius removed.
- Periosteum removed.

**BLADE UNDERCUT 2304**

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

To be specified:
- Prepared to specific size requirements.

**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.
**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.

**SHIN-SHANK FOREQUARTER/ HINDQUARTER 2360**

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

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

**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.
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.
5.6 Standard bovine primal cuts muscle reference

5.6.1 Lateral/medial view carcase structure
### 5.6.2 Alphabetical list of muscle names

<table>
<thead>
<tr>
<th>Number</th>
<th>Muscle Name</th>
</tr>
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<tbody>
<tr>
<td>0001</td>
<td>M. adductor femoris</td>
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<td>0002</td>
<td>M. anconaeus</td>
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<td>0003</td>
<td>M. articularis genu</td>
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<td>0004</td>
<td>M. biceps brachii</td>
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<td>0005</td>
<td>M. biceps femoris (syn. gluteobiceps)</td>
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<td>M. brachialis</td>
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<td>M. brachiocephalicus</td>
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<td>M. coracobrachialis</td>
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<td>M. cutaneus trunci</td>
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<td>M. diaphragma</td>
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<td>M. gastrocnemius</td>
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<td>M. infraspinatus</td>
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<td>0037</td>
<td>Mm. intercostales externus and internus</td>
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<td>M. longissimus cervicis</td>
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<td>0044</td>
<td>Mm. longissimus capitis et atlantis</td>
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<td>0045</td>
<td>M. longissimus dorsi (syn. M longissimus thoracis et lumborum)</td>
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<td>M. longus capitis</td>
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<td>Mm. multifidi dorsi</td>
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<td>M. obliquus externus abdominis</td>
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<td>M. obliquus internus abdominis</td>
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<td>0053</td>
<td>Mm. obturator externus and internus</td>
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<td>0054</td>
<td>M. omotransversarius</td>
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<td>M. pectineus</td>
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<td>M. pectoralis profundus</td>
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<td>0095</td>
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<tr>
<td>0108</td>
<td>subiliac lymph node</td>
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</table>

*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

List of Muscles
1 M. adductor femoris
33 M. gracilis
40 M. ischiocavernosus
53 M. obturator externus and internus

SILVERSIDE

List of Muscles
5 M. biceps femoris (syn. gluteobiceps)
27 M. flexor digitorum sublimis
29 M. gastrocnemius
75 M. semitendinosus
80 M. soleus
RUMP

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

Other Structures
*102 ischiatic lymph node
*108 subiliac lymph node

THICK FLANK

List of Muscles
10  M. cutaneus trunci
66  M. rectus femoris
87  M. tensor fasciae latae
98  M. vastus intermedius
99  M. vastus lateralis
100 M. vastus medialis

Other Structures
*104 periosteum

THIN FLANK (3 RIBS)

List of Muscles
10  M. cutaneus trunci
37  Mm. intercostales externus and internus
51  M. obliquus externus abdominis
52  M. obliquus internus abdominis
64  M. rectus abdominis
92  M. transversus abdominis
STRIPOIN (3 RIBS)

**List of Muscles**

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

45 M. longissimus dorsi
(syn. M. longissimus thoracis et lumborum)

49 Mm. multifidi dorsi

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

TENDERLOIN (SIDE STRAP ON)

**List of Muscles**

34 M. iliacus
62 M. psoas major
63 M. psoas minor
5.6.4 Forequarter primals

**BLADE**

List of Muscles

<table>
<thead>
<tr>
<th>No.</th>
<th>Muscle Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>02</td>
<td>M. anconaeus</td>
</tr>
<tr>
<td>06</td>
<td>M. brachialis</td>
</tr>
<tr>
<td>08</td>
<td>M. coracobrachialis</td>
</tr>
<tr>
<td>11</td>
<td>M. deltoideus</td>
</tr>
<tr>
<td>14</td>
<td>M. extensor carpi radialis</td>
</tr>
<tr>
<td>36</td>
<td>M. infraspinatus</td>
</tr>
<tr>
<td>41</td>
<td>M. latissimus dorsi</td>
</tr>
<tr>
<td>84</td>
<td>M. subscapularis</td>
</tr>
<tr>
<td>86</td>
<td>M. tensor fasciae antibrachii</td>
</tr>
<tr>
<td>88</td>
<td>M. teres major</td>
</tr>
</tbody>
</table>

*106 scapula
*107 scapula cartilage

**CHUCK TENDER**

List of Muscles

<table>
<thead>
<tr>
<th>No.</th>
<th>Muscle Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>85</td>
<td>M. supraspinatus</td>
</tr>
</tbody>
</table>

Other Structures

*106 scapula
*107 scapula cartilage
List of Muscles

10  M. cutaneus trunci
35  M. iliocostalis
36  M. infraspinatus
37  Mm. intercostales externus and internus
41  M. latissimus dorsi
42  M. levatores costarum
45  M. longissimus dorsi
   (syn. M longissimus thoracis et lumborum)
49  Mm. multifidi dorsi
68  M. rhomboideus
74  M. semispinalis capitis
76  M. serratus dorsalis caudalis
77  M. serratus dorsalis cranialis
78  M. serratus ventralis cervicis
79  M. serratus ventralis thoracis
81  M. spinalis dorsi
84  M. subscapularis
94  M. trapezius thoracis

Other Structures

*103 ligamentum nuchae
*107 scapula cartilage
**CHUCK (5 RIBS)**

**List of Muscles**
- 06 M. brachialis
- 07 M. brachiocephalicus
- 10 M. cutaneus trunci
- 35 M. iliocostalis
- 37 Mm. intercostales externus and internus
- 38 Mm. intertransversarii cervicis
- 39 M. intertransversarius longus
- 43 M. longissimus cervicis
- 44 Mm. longissimus capitis et atlantis
- 45 M. longissimus dorsi
  (syn. M longissimus thoracis et lumbarum)

**Other Structures**
*103 ligamentum nuchae

*Muscles of the Chuck not shown in illustrations.*

**BRISKET (10 RIBS)**

**List of Muscles**
- 10 M. cutaneus trunci
- 12 M. diaphragma
- 37 Mm. intercostales externus and internus
- 51 M. obliquus externus abdominis
- 56 M. pectoralis profundus
- 57 M. pectoralis superficialis
- 61 M. protractor praeputii
- 64 M. rectus abdominis
- 67 M. rectus thoracis
- 78 M. serratus ventralis cervicis
- 79 M. serratus ventralis thoracis
- 81 M. spinalis dorsi
- 82 M. splenius
- 83 M. sternocephalicus
- 84 M. subscapularis
- 93 M. trapezius cervicalis

92 M. transversus abdominis
**List of Muscles**

**SHIN - SHANK (FOREQUARTER)**

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

**SHIN - SHANK (HINDQUARTER)**

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

The following bovine meat quality standards, which have been developed by the Australian Meat Industry and AUS-MEAT Limited, are a benchmark for the measurement of the main quality characteristics of the bovine carcases using a uniform set of standards under controlled conditions. Assessments are to be made by qualified assessors and results are allocated to the carcase and provide a means of (carcase) selection according to individual contract specifications prior to packaging.

These characteristics include the colour of meat and fat, the amount of marbling of the carcase.
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 carcase 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)
### 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 carcase 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).
5.7.3 Marbling

Marbling is the fat that is deposited between muscles fibers of the M. longissimus dorsi muscle. Marbling is assessed and scored against the Marbling reference standards. Marbling is an assessment of the chilled carcase and scored by comparing the proportion of marble fat to meat at the surface of the assessment site which lies within the M. longissimus dorsi boundary. Marbling standards range- (0) to (9).
The UNECE standard for Bovine Meat - Carcases and Cuts offers 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 standard. The standard also defines a product code allowing all relevant information to be combined in a 20-digit string.

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

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