

UNECE STANDARD

RETAIL MEAT CUTS

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NOTE

Working Party on Agricultural Quality Standards

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

This present edition of the Standard for Retail Cuts is based on document ECE/TRADE/C/WP.7/2013/5.

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UNECE would also like to thank in particular the delegation of the United States of America for preparing the draft version of this standard and for providing the photographs.

1. Introduction

1.1 UNECE standards for meat products

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

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

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

For further information please visit the UNECE website at: www.unece.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.

<i>Species/type of meat</i>	<i>UNECE species code (see section 4)</i>
Bovine (Beef)	10
Bovine (Veal)	11
Deer meat	20
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73
Rabbit	74
Equine (Horse)	80
Edible meat co-products	90
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1.2 Scope

This standard recommends an international language for retail cuts marketed as fit for human consumption. It provides purchasers with a variety of options for meat retail cuts to conform to good commercial practice for products intended to be sold in international trade.

To market retail cuts across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The Standard does

not attempt to prescribe those aspects, which are covered in the relevant Bovine and Porcine Standards.

The Standard has references to the UNECE Standards for Bovine and Porcine. Therefore, it is recommended that reference is made back to the relevant standard for:

- Section 2 Minimum Requirements
- Section 3 Purchaser Specified Requirements
- Section 4 UNECE Code for Purchaser Requirements
- Section 5 Carcase and Cuts Description

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.

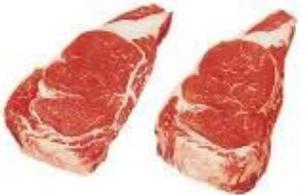
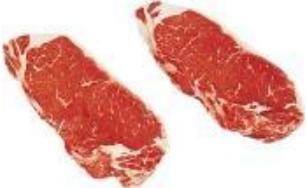
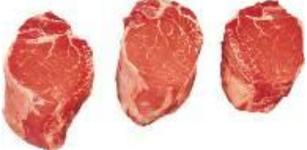
For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third-party to ensure product compliance with a purchaser's specified options. The standard includes illustrative photographs of carcasses and selected commercial parts/cuts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

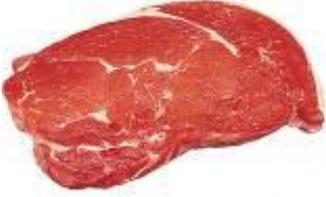
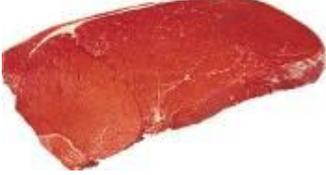
1.4 Adoption and publication history

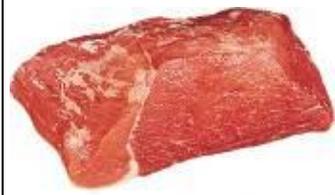
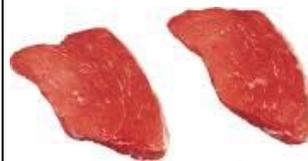
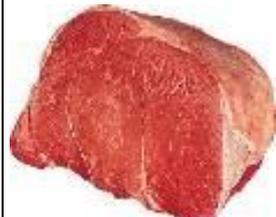
The standard for retail cuts was published in 2013 and adopted by the Working Party on Agricultural Quality Standards at its sixty-ninth session in November 2013 (document ECE/TRADE/C/WP.7/2013/5).

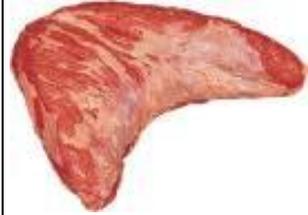
UNECE standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at: http://www.unece.org/trade/agr/standard/meat/meat_e.html

Beef Retail Cuts

<p>Ribeye Steak, Boneless</p>	<p>UNECE source No. 2240 Cube Roll</p>
	<p>Description: Ribeye steaks, lip-on shall be prepared from Item No. 2240. The short rib side shall be exposed by a straight cut which is ventral to, but no more than 5.0 cm from, the <i>M. longissimus dorsi</i> leaving the lip firmly attached.</p>
<p>Ribeye Steak, Bone in</p>	<p>UNECE source No. 1604 Ribs – prepared</p>
	<p>Description: Ribeye steaks may be prepared from any bone-in rib Item No. 1604. The blade bone and related cartilage, feather bones, chine bones, backstrap, and those muscles that are immediately below (<i>M. subscapularis</i> and <i>M. rhomboideus</i>) and above (<i>M. latissimus dorsi</i>, <i>M. infraspinatus</i>, and <i>M. trapezius</i>) the blade bone and related cartilages shall be removed. The short ribs shall be removed at a point which is no more than 7.5 cm from the ventral edge of the <i>M. longissimus dorsi</i>.</p>
<p>Strip Steak, Boneless</p>	<p>UNECE source No. 2140 Striploin</p>
	<p>Description: This item is prepared from any boneless strip loin Item No. 2140 that has the posterior portion of the strip loin removed at or anterior to the <i>M. gluteus medius</i>. The <i>M. gluteus medius</i>, if present, may appear only on one side of the steak. (NOTE: Include a Bone-in as well)</p>
<p>Tenderloin Steak, Boneless</p>	<p>UNECE source No. 2160</p>
	<p>Description: The steaks shall be prepared from any tenderloin Item No. 2150 after being defatted. The narrowest diameter of the cut surface of the <i>M. psoas major</i> must be at least 25 mm, excluding fat.</p>
<p>T Bone Steak,</p>	<p>UNECE source No. 1550 Shortloin</p>
	<p>Description: The steaks shall be prepared from any short loin Item No. 1550. The maximum width of the tenderloin shall be at least 13 mm when measured parallel to the length of the back bone.</p>

<p>Top Sirloin Steak, Boneless</p>	<p>UNECE source No. 2120 Top Sirloin</p>
	<p>Description: The steaks shall be prepared from Item No. 2120. Prior to slicing, the heavy connective tissue closely associated with the protuberance of the femur shall be removed by a straight cut (faced) so that the appearance of the <i>M. gluteus medius</i> is oval in shape. The boneless top sirloin may be separated into sections reasonably parallel to the backbone line to accommodate the cutting of specified portion size steaks. The sections shall be cut into steaks reasonably parallel to the cut surface of the round end.</p>
<p>Porterhouse Steak</p>	<p>UNECE source No. 1150 Shortloin</p>
	<p>Description: The steaks shall be prepared from any short loin Item No. 1150. The maximum width of the tenderloin shall be at least 3.2 cm when measured parallel to the length of the back bone.</p>
<p>Ribeye Roast, Bone in</p>	<p>Replicates UNECE No. 1604 Ribs - Prepared</p>
	<p>Description: This item is as described in Item No. 1604 Ribs prepared, except that the spinous processes (feather bones) are removed.</p>
<p>Top Round Portion Cut, Boneless</p>	<p>UNECE source No. 2010 Inside</p>
	<p>Description: The steaks shall be prepared from any inside round Item No. 2010. The thick opaque portion of the <i>M. gracilis</i> membrane shall be removed. The top round may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.</p>
<p>Chuck Underblade Roast, boneless</p>	<p>UNECE source No. 2289 Chuck Roll Long Cut</p>
	<p>Description: This item is derived from Item No. 2289 after removal of the chuck eye roll and shall consist of the <i>M. serratus ventralis</i>, <i>M. rhomboideus</i> and <i>M. splenius</i>. The dorsal and ventral edges shall be straight cuts which are approximately parallel with each other, removing the 'hump meat' (dorsal portion of the <i>M. rhomboideus</i>).</p>

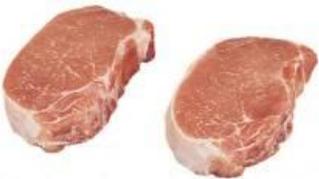
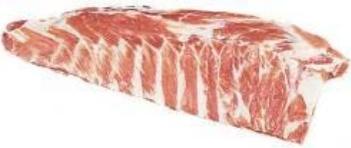
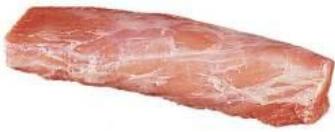
<p>Chuck Underblade Steak, Boneless</p>	<p>UNECE Source No. 2289</p>
	<p>Description: This item shall be prepared from any portion of the <i>serratus ventralis</i> muscle removed from any Item No. 2289 and made into steaks by slicing across the grain.</p>
<p>Flank Steak, Boneless</p>	<p>Replicates UNECE No. 2210 Flank Steak</p>
	<p>Description: This item consists of the <i>M. rectus abdominis</i> from the flank region from Item No. 2210. This item shall be practically free of fat and the membranous tissue.</p>
<p>Bottom Round Roast, Boneless</p>	<p>Replicates UNECE No. 2050 Outside Flat</p>
	<p>Description: This boneless item is prepared from Item No. 2050 and shall consist of the <i>M. biceps femoris</i>, and may contain the <i>M. gluteus medius</i>, <i>M. gluteus profundus</i> and <i>M. gluteus accessorius</i>. The loin end shall expose the <i>M. biceps femoris</i> equal to or larger than the <i>M. gluteus medius</i> (when present). All bones, cartilages, sacrociatic ligament and the lean and fat that overlaid the ligament, the opaque heavy connective tissue (silver skin) along the ventral side, and the popliteal lymph gland shall be removed.</p>
<p>Bottom Round Steak, Boneless</p>	<p>UNECE Source No. 2050 Outside flat</p>
	<p>Description: The steaks shall be prepared from Item No. 2050. The bottom round may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.</p>
<p>Round Tip Roast, Boneless</p>	<p>Replicates UNECE No. 2070 Knuckle</p>
	<p>Description: This boneless item is prepared from the knuckle Item No. 2070 and consists of the posterior portion of the knuckle (<i>M. vastus intermedius</i>, <i>M. vastus lateralis</i>, <i>M. vastus medialis</i>, and <i>M. rectus femoris</i>) and the <i>M. tensor fasciae latae</i>. A portion of the <i>M. sartorius</i> may remain, if firmly attached.</p>

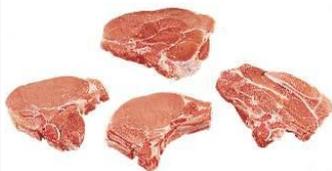
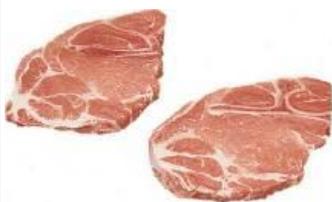
<p>Round Tip Portion Cut, Boneless</p>	<p>UNECE source No. 2070 Knuckle</p>
	<p>Description: The steaks shall be prepared from the knuckle Item No. 2070. The Tip may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.</p>
<p>Brisket, Point Cut Boneless</p>	<p>Replicates UNECE No. 2353 Brisket Point</p>
<p>(Picture not available)</p>	<p>Description: This item may be prepared from any brisket Item No 2353 and shall consist only of the <i>M. pectoralis superficialis</i>. All surfaces shall be trimmed practically free of fat and shall be no more than 13 mm thick any point.</p>
<p>Brisket, Flat Cut Boneless</p>	
<p>(Picture not available)</p>	<p>Description: This item may be prepared from any brisket Item No 2353 and shall consist only of the <i>M. pectoralis profundis</i>. All surfaces shall be trimmed practically free of fat and shall be no more than 13 mm thick any point.</p>
<p>Petite Tender</p>	<p>Replicates UNECE No. 2300</p>
	<p>Description: This item shall consist of the <i>M. teres major</i> derived from the medial surface of the shoulder Item No. 2300.</p>
<p>Tri-Tip Roast, Boneless</p>	<p>Replicates UNECE No. 2131 Tri-Tip</p>
	<p>Description This item consists of the <i>M. tensor fasciae latae</i> from the rump Item No. 2131.</p>
<p>Tri-Tip Steak, Boneless</p>	<p>UNECE Source No. 2131 Tri-Tip</p>
	<p>Description: The steaks shall be prepared from Item No. 2131. The steaks shall be made by cuts which are at approximate right angles to the grain.</p>

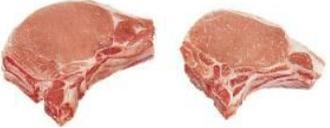
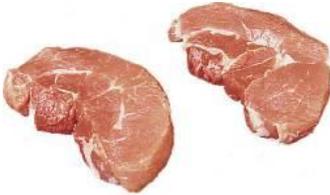
<p>Hanging Tender</p>	<p>Replicates UNECE No. 2180 Thick skirt (Hanging tender)</p>
	<p>Description: This item is obtained from Item No. 2180. All connective tissue, membrane and fat are removed.</p>
<p>Short Ribs, Bone in</p>	<p>UNECE source No. 1694 Short Ribs</p>
	<p>Description: This item consists of the rib section from Item No. 1694. The dorsal side shall be at an approximate right angle to the rib bones and the <i>M. latissimus dorsi</i> shall be continuous across the cut surface. The ventral side shall be a straight cut which is approximately parallel to the dorsal side and does not contain any costal cartilages. The <i>M. cutaneous trunci</i>, diaphragm, and serous membrane (peritoneum) shall be removed. The surface fat shall be trimmed to less than 6 mm at any point. The purchaser shall specify the number of ribs and the width (distance between the dorsal and ventral sides) of the rib sections.</p>
<p>Back Ribs</p>	<p>Replicates UNECE No. 1695 Spare Ribs</p>
	<p>Description: This item is obtained from Item No. 1695. Unless otherwise specified, back ribs shall be no less than 15.0 cm or no more than 20.0 cm wide at any point.</p>
<p>Top Blade Steak</p>	<p>UNECE source No. 2303 Blade Oyster</p>
	<p>Description: Top blade steaks shall be prepared from Item No. 2303 consisting of the <i>M. infraspinatus</i>. These steaks are cut longitudinally to the axis of the cut.</p>
<p>Flat Iron steak</p>	<p>UNECE source No. 2303 Blade Oyster</p>
	<p>Description: Flat Iron steaks shall be prepared from Item No. 2303 consisting of the <i>M. infraspinatus</i>. The internal connective tissue (shoulder tendon) and external connective tissue shall be removed.</p>

<p>Eye of Round Roast, Boneless</p>	<p>Replicates UNECE No. 2040 Eye Round</p>
	<p>Description: The Eye of Round is prepared from Item No. 2040 and consists of the <i>M. semitendinosus</i>.</p>
<p>Eye of Round Portion Cut</p>	<p>UNECE source No. 2040 Eye Round</p>
	<p>Description: Eye of round steaks shall be from Item No. 2040 and consists of the <i>M. semitendinosus</i>. Cut longitudinally into portion cuts.</p>
<p>Inside Skirt Steak</p>	<p>UNECE source No. 2205 Inside Skirt</p>
	<p>Description: This is obtained from Item No. 2205 and shall consist of the <i>M. transversus abdominis</i> only. The serous membrane (peritoneum) shall be removed. The lean surface shall be trimmed practically free of fat.</p>
<p>Outside Skirt Steak</p>	<p>Replicates UNECE No. 2190 Thin skirt (Outside skirt)</p>
	<p>Description: This item is obtained from Item No. 2190 and shall consist of the costal portion of the diaphragm and the fat and membrane shall be removed from both sides.</p>

Pork Retail cuts

<p>Loin Chops, Boneless</p>	<p>UNECE source No. 4102 Semi-Boneless Loin, Centre Cut</p>
	<p>Description: This item may be prepared from Item No. 4102, except that the sirloin shall be removed approximately 3.8 cm inches anterior to the hip cartilage so that the M. longissimus appears as one muscle. All muscles other than the M. longissimus and the M. multifidus dorsi shall be excluded. This item shall be practically free of fat and sliced at the thickness and/or portion weight specified by the purchaser.</p>
<p>Back Ribs</p>	<p>Replicates UNECE No. 4102 Semi-boneless loin, 4161 Back Ribs</p>
	<p>Description: The back ribs are obtained from item No. 4102 and shall consist of at least eight (8) ribs and related M. intercostal from a loin. The back rib sections shall be intact, and the bodies of the thoracic vertebrae shall be removed except that small portions of the vertebrae may remain between the rib ends. When specified, the "skin" (peritoneum) shall be removed from the inside surface of the ribs and M. intercostal.</p>
<p>Spareribs</p>	<p>Replicates UNECE No. 4079 Belly, 4160 Belly Ribs</p>
	<p>Description: Spareribs are obtained from item No. 4079 and shall contain at least 11 ribs and associated costal cartilages and may include portions of the sternum and diaphragm. The membranous portion of the diaphragm must be removed close to the lean. Any portion of the diaphragm not firmly attached shall be removed close to the inside surface of the ribs. The lean shall not extend more than 5.0 cm past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed 6 mm average depth. Leaf fat shall be trimmed practically free from the diaphragm and M. transverse abdominis.</p>
<p>Tenderloin</p>	<p>Replicates UNECE No. 4140 Loin long, 4280</p>
	<p>Description: This item is prepared from Item No. 4140. The tenderloin shall be removed intact and shall consist of the M. psoas major, M. psoas minor, and M. iliacus only. The side muscle (M. psoas minor) shall be removed if not firmly attached. The anterior portion (tail end) shall be trimmed so that the tail is not split more than 25 mm. The tenderloin shall</p>

	be practically free of fat.
Country Style ribs, bone-in	UNECE source No. 4140 Loin - Long
	<p>Description: This item shall be prepared from the blade end of a pork loin and shall include not less than three (3) or more than six (6) ribs. The chine bones shall be removed by a cut which exposes lean meat between the feather bones and ribs.</p> <p>Country style ribs shall be divided into approximately equal portions by cutting through the flesh from the rib end (ventral) side to the feather bone side without severing the muscle cover (M. trapezius), leaving both portions attached. This cut leaves the blade bone and overlying lean and fat in one portion and the ribs and feather bones in the other.</p>
Loin Chops, assorted, Bone in	UNECE source No. 4140 Loin – Long
	The chops are prepared from Item No. 4140.
Blade steaks, Bone in	UNECE Source No. 4059 Shoulder Upper Half
	Description: The steaks are prepared from Item No. 4059.
Loin Roast, Boneless	Replicates UNECE No. 4361 Eye of Loin
	<p>Description: This item is prepared from Item No. 4361. The tenderloin, all bones and cartilages shall be removed. On the blade end, the M. longissimus dorsi shall be at least twice as large as the M. spinalis dorsi. The sirloin is removed anterior to the hip bone cartilage and shall expose the M. gluteus medius. The belly shall be removed by a cut ventral to, but not more than 10.0 cm from, the M. longissimus dorsi at the blade end to a point on the sirloin end ventral to, but not more than 7.5 cm from, the M. longissimus dorsi. To facilitate packaging, this item may be “butterflied” perpendicular to the length of the loin.</p>

Boston Roast, Bone in	UNECE Source No. 4059 Shoulder Upper Half
(Picture not available)	Description: This item is prepared from Item No. 4059. Skin, neck bones and related cartilage shall be removed. At least traces of false lean (<i>M. trapezius</i>) shall be exposed. When specified, the neck shall be removed by a straight cut approximately parallel to the loin side, immediately anterior to the half-moon muscle (<i>M. pectorales profundus</i>).
Rib Chops, Bone in	UNECE source No. 4140 Loin Long
	Description: This item is prepared from the rib portion of Item No. 4140. Each chop shall consist of at least one rib.
Sirloin Chops, Boneless	UNECE source No. 4140 Loin Long cut, 4305 Sirloin (rump), 4130 Sirloin (rump)
	Description: The boneless pork chops may be derived from the sirloin portion of any boneless loin.
Sirloin Chops, Bone in	UNECE source No. 4140 Loin Long cut, 4130 Sirloin (rump)
	Description: Pork end chops may be derived from the sirloin portion of any bone in pork loin.