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**ECONOMIC COMMISSION FOR EUROPE**

**COMMITTEE ON TRADE**

Working Party on Agricultural Quality Standards  
**Specialized Section on Standardization of Meat**  
Nineteenth session  
Geneva, 19-23 April 2010  
Item 6 (d) of the provisional agenda  
Proposal for new UNECE standards:  
Retail meat cuts

**DRAFT NEW UNECE STANDARD FOR RETAIL MEAT CUTS  
RETAIL MEAT CUTS DESCRIPTIONS**

Note by the secretariat\*

The present document UNECE Standard for Retail Meat Cuts - Retail Meat Cuts Descriptions has been submitted by the United States of America. It contains former section 5 of the Draft New UNECE Standard for Retail Meat Cuts which has been separated from the main text of the draft standard contained in document ECE/TRADE/C/WP.7/GE.11/2010/6. The documents were prepared following the decision of the Specialized Section to begin work on a standard for retail meat cuts (document ECE/TRADE/C/WP.7/GE.11/2008/8, para. 41). The revised documents are based on deliberations held at the Rapporteurs Meeting on Retail Meat Cuts (Beef) (Stillwater, United States, 16 to 20 November 2009). This document is presented for discussion.

The document is prepared in accordance with paragraph 5 of the Working Party's Terms of Reference.

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\* This document was submitted late due to delayed inputs from other sources.

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## 1. RETAIL MEAT CUTS DESCRIPTIONS

### 1.1 Standard Beef Retail Cuts









#### 1.1.1 Multilingual index of Beef Retail Cuts [to be revised]







<b>Beef Cuts</b>	<b>URMIS</b>	<b>UNECE</b>	<b>UNECE</b>
	<b>Select</b>	<b>Proposed</b>	<b>Current</b>
<b>CHUCK</b>			
Beef Chuck arm pot roast	1048	1610	
Beef Chuck arm steak	1050	1615	
Beef Chuck arm pot roast - bnls	1049	1660	
Beef Chuck arm steak - bnls	1056	1665	
Beef chuck blade roast	1064	1510	
Beef chuck blade steak	1066	1515	
Beef chuck 7 bone pot roast	1033	1530	
Beef chuck 7 bone steak	1035	1535	
Beef chuck under blade pot roast - bnls	1151	1550	
Beef chuck under blade steak - bnls	1098	1555	
Beef chuck under blade flat - bnls	1097	1564	
Beef chuck mock tender roast - bnls	1115	1561	2310
Beef chcuk mock tender steak - bnls	1116	1566	2310
Beef shoulder top blade steak - bnls	1144	1562	2303
Beef shoulder top blade steak - bnls (flat iron)	1166	1567	2303
Beef shoulder petite tender - bnls	1030	1570	
Beef shoulder petite tender - medallions	1164	1575	
Beef shoulder center roast		1580	
Beef shoulder center steak (ranch steak)	1162	1585	2302
Beef chuck eye roast - bnls	1095	1680	
Beef chuck eye steak - bnls	1102	1685	
Beef chuck eye country style ribs - bnls	1096	1686	
Beef shank cross cuts	1636	1640	1680
Beef shank cross cuts - bnls	1639	1645	1680


<b>Beef Cuts</b>	<b>URMIS</b>	<b>UNECE</b>	<b>UNECE</b>
	<b>Select</b>	<b>Proposed</b>	<b>Current</b>
Beef brisket whole	1615	1690	2353
Beef brisket point cut half	1628	1691	2353
Beef brisket flat cut half	1623	1692	2353
<b>LOIN</b>			
Beef loin t-bone steak	1369	1325	1550
Beef loin porterhouse steak	1330	1335	1550
Beef top loin steak	1398	1315	2140
Beef top loin steak - bnls	1404	1365	2140
Beef top loin petite roast - bnls	1320	1390	2140
Beef top loin filet - bnls	1322	1395	2140
<b>TENDERLOIN</b>			
Beef loin tenderloin roast - bnls	1386	1380	2150
Beef loin tenderloin steak	1388	1385	2150
<b>RIB</b>			
Beef ribeye roast lip on	1193	1410	1604
Beef ribeye steak lip on	1197	1415	1604
Beef ribeye roast lip on - bnls	1194	1460	2240
Beef ribeye steak lip on - bnls	1203	1465	2240
Beef ribeye roast - bnls	1192	1470	2240
Beef ribeye steak - bnls	1209	1475	2240
Beef ribeye petite roast - bnls	1250	1480	2240
Beef ribeye filet - bnls	1253	1485	2240
Beef ribeye cap steak - bnls	1254	1495	2240
<b>SIRLOIN</b>			
Beef loin top sirloin steak - bnls	1422	1255	
Beef loin top sirloin center cut steak - bnls	1323	1265	
Beef loin top sirloin cap steak - bnls	1421	1275	
Beef loin tri-tip roast - bnls	1429	1280	2131
Beef loin tri-tip steak - bnls	1430	1285	2131
Beef loin bottom sirloin flap		1290	2203




<b>Beef Cuts</b>	<b>URMIS</b>	<b>UNECE</b>	<b>UNECE</b>
	<b>Select</b>	<b>Proposed</b>	<b>Current</b>
<b>ROUND</b>			
Beef round steak - bnls	1501	1100	
Beef round inside round roast	1551	1150	2011
Beef round inside round steak	1553	1155	2011
Beef round inside cap		1156	2012
Beef bottom round rump roast - bnls	1465	1160	2050
Beef bottom round rump steak - bnls	1269	1165	2050
Beef bottom round roast - bnls	1464	1170	2050
Beef bottom round steak - bnls	1466	1175	2050
Beef eye of round roast - bnls	1480	1180	2040
Beef eye of round steak – bnls	1481	1185	2040
Beef round tip roast cap off – bnls	1526	1190	2070
Beef round tip steak cap off – bnls	1535	1195	2070
<b>THIN CUTS</b>			
Beef plate inside skirt steak – bnls		1860	2205
Beef plate outside skirt steak – bnls		1870	2190
Beef flank steak	1584	1880	2210
Thick skirt (hanging tender or Onglet steak)		1890	2180
<b>RIBS</b>			
Beef chuck short ribs	1124	1710	1694
Beef chuck short ribs – bnls	1127	1760	1694
Beef rib short ribs - bone in	1259	1720	1694
Beef rib short ribs – bnls	1265	1770	1694
Beef rib back ribs		1730	
Beef rib fingers		1780	


**1.1.2 Beef retail meat cuts**

<b><u>LOIN – CODE = 3</u></b>		
<b>1325</b>	<b>T-Bone Steak</b> - This item comes from any short loin item and the diameter of the tenderloin must be no less than 1/2 inch, as measured across the center of the tenderloin	
<b>1335</b>	<b>Porterhouse Steak</b> - This item comes from any short loin item and the diameter of the tenderloin must be no less than 1-1/2 inch, as measured across the center of the tenderloin	
<b>1315</b>	<b>Top Loin Steak</b> - This item comes from any short loin item cut into steak thickness, and excluding the tenderloin	
<b>BNLS 1365</b> -	<b>Top Loin Steak</b> - Boneless version of UNECE item 1315	
<b>BNLS 1390</b> -	<b>Top Loin Petite Roast</b> - This item consists of the <i>longissimus dorsi</i> muscle from any short loin item cut into roast portions	
<b>BNLS 1395</b> -	<b>Top Loin Filet Steak</b> - This item consists of the <i>longissimus dorsi</i> muscle from any short loin item cut into steak portions	
<b>BNLS 1380</b> -	<b>Tenderloin Roast</b> - This item consists of the <i>psaos major</i> muscle cut into roast portions	
<b>BNLS 1385</b> -	<b>Tenderloin Steak</b> - This item consists of the <i>psaos major</i> muscle cut into steak portions	








<b><u>RIB - CODE = 4</u></b>		
<b>1410</b>	<b>Ribeye Roast Lip-on</b> - Cut from any bone-in rib item, contains large ribeye muscles and surrounding muscles, cut into roast portions	Picture
<b>1415</b>	<b>Ribeye Steak Lip-on</b> - Same as UNECE item 1410, cut into steak portions	
<b>BNLS - 1460</b>	<b>Ribeye Roast Lip-on</b> - Boneless version of UNECE item 1410	
<b>BNLS - 1465</b>	<b>Ribeye Steak Lip-on</b> - Same as UNECE item 1460, cut into steak portions	Picture
<b>BNLS - 1470</b>	<b>Ribeye Roast</b> - Same as UNECE item 1460, with the lip excluded to expose the natural seam immediately ventral to the <i>longissimus dorsi</i> muscle	
<b>BNLS - 1475</b>	<b>Ribeye Steak</b> - Same as UNECE item 1470, cut into steak portions	
<b>BNLS - 1480</b>	<b>Ribeye Petite Roast</b> - This item consists of the <i>longissimus dorsi</i> muscle from any ribeye roll item	
<b>BNLS - 1485</b>	<b>Ribeye Filet</b> - Same as UNECE item 1480, cut into steak portions	


<b>BNLS - 1495</b>	<b>Ribeye Steak, Cap</b> - This item consists of the <i>spinalis dorsi/multifidus dorsi</i> muscle from any ribeye roll item	
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<b><u>RIB CUTS – CODE = 7</u></b>		
<b>1710</b>	<b>Short Ribs</b> - This cut consists of ribs derived from the shoulder or rib cuts and contains associated muscles	
<b>BNLS - 1760</b>	<b>Short Ribs</b> - Same as UNECE item 1710 only boneless	
<b>1730</b>	<b>Spare Ribs</b> - This cut is from the shoulder and rib cuts and contains rib bones and intercostal meat	
<b>BNLS - 1780</b>	<b>Spare Rib Fingers</b> - Boneless portion of item 1730 and contains intercostal meat	Picture





<b><u>ROUND – CODE = 1</u></b>		
<b>1100</b>	<b>Full Cut Round Steak</b> - This item contains the three major components of the round, top, bottom and eye, but does not contain any part of the tip (knuckle)	
<b>1150</b>	<b>Inside Round Roast</b> - This item is the inside round and contains the muscle groups of the <i>semimembranosus</i> and <i>adductor</i> , cut to roast portions	Picture













BNLS - 1155	<b>Inside Round Steak</b> - Same item as UNECE 1150, cut to steak portions	
BNLS - 1156	<b>Inside Round Cap Steak</b> - This item consists of the <i>gracilis</i> muscle	
BNLS - 1160	<b>Bottom Round Rump Roast</b> - This item consists of the outside round, sirloin end and contains the <i>biceps femoris muscle</i> , cut to roast portions	
BNLS - 1165	<b>Bottom Round Rump Steak</b> - Same item as UNECE 1160, cut to steak portions	Picture
BNLS - 1170	<b>Bottom Round Roast</b> - This item consists of the outside round and contains the <i>biceps femoris</i> muscle, cut to roast portions	
BNLS - 1175	<b>Bottom Round Steak</b> - Same item as UNECE 1170, cut to steak portions	
BNLS - 1180	<b>Eye of Round Roast</b> - This item consists of the eye of round and contains the <i>semitendinosus</i> muscle, cut into roast portions	
BNLS - 1185	<b>Eye of Round Steak</b> - Same item as UNECE 1180, cut into steak	
BNLS - 1190	<b>Round Tip Roast</b> - This item consists of the tip (knuckle), excluding the cap ( <i>tensor fasciae latae</i> ) and contains the <i>vastus lateralis</i> and <i>rectus femoris</i>	Picture




<b>BNLS - 1195</b>	<b>Round Tip Steak</b> - Same item as UNECE 1190, cut into steak portions	
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**SHOULDER BLADE/CLOD – CODE = 5****SHOULDER ARM – CODE = 6**

<b>1610</b>	<b>Shoulder Arm Pot Roast</b> - Contains round arm bone and may contain cross sections of rib bones and includes the following muscles: ( <i>triceps brachii</i> long head, <i>triceps brachii</i> lateral head, and may consist of the <i>triceps brachii</i> medial head and <i>tensor fascia antibrachii</i> ).	
<b>1615</b>	<b>Shoulder Arm Steak</b> - Same as UNECE item 1610 cut into steak portions	Picture
<b>BNLS - 1660</b>	<b>Shoulder Arm Pot Roast</b> - Boneless version of UNECE item 1610	
<b>BNLS - 1665</b>	<b>Shoulder Arm Steak</b> - Same as UNECE item 1660 cut into steak portions	Picture
<b>1510</b>	<b>Shoulder Blade Roast</b> - Contains blade bone, backbone, rib bone and a variety of muscles	Picture
<b>1515</b>	<b>Shoulder Blade Steak</b> - Same as UNECE item 1510 cut into steak portions	Picture
<b>1530</b>	<b>Shoulder Blade 7-Bone Roast</b> - Cut from the center of the blade portion of the chuck. Identified by the "7" shaped blade bone	
<b>1535</b>	<b>Shoulder Blade 7-Bone Steak</b> - Same as UNECE item 1530 cut into steak portions	


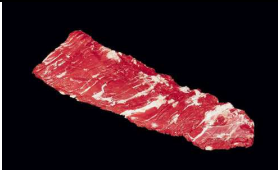




<b>BNLS 1550</b>	<b>Shoulder Under Blade Pot Roast</b> - Boneless version of UNECE item 1530, leaving chuck eye and several additional muscles	Picture
<b>BNLS 1555</b>	<b>Shoulder Under Blade Steak</b> - This item is cut in steak portions from the <i>serratus ventralis</i> muscle, the largest, single muscle from the under blade	
<b>BNLS 1556</b>	<b>Shoulder Under Blade Flat</b> - This item is the <i>splenius</i> muscle	Picture
<b>BNLS 1560</b>	<b>Shoulder Clod Roast</b> - This item consists of muscles overlying the blade bone including the <i>infraspinatus</i> , <i>triceps brachii</i> and <i>teres major</i>	Picture
<b>BNLS 1565</b>	<b>Shoulder Clod Steak</b> - Same as UNECE item 1560 cut into steak portions	Picture
<b>BNLS 1561</b>	<b>Shoulder Clod Mock Tender Roast</b> - This item consists of the <i>supraspinatus</i> muscle which comes from the ridge of the blade bone	Picture
<b>BNLS 1566</b>	<b>Shoulder Clod Mock Tender Steak</b> - Same as UNECE item 1561 cut into steak portions	
<b>BNLS 1562</b>	<b>Shoulder Clod Top Blade Steak</b> - This item is cut across the length of the <i>infraspinatus</i> muscle, and includes the large connective tissue in the center	
<b>BNLS 1567</b>	<b>Shoulder Clod Flat Iron Steak</b> - This item consists of the <i>infraspinatus</i> muscle, with the large connective tissue removed from the center and outer surfaces	
<b>BNLS 1570</b>	<b>Shoulder Clod Petite Tender</b> - This item consists of the <i>teres major</i> muscle	




<b>BNLS 1575</b>	<b>Shoulder Clod Petite Tender Medallions</b> - This item consists of the <i>teres major</i> muscle, cut into medallions	
<b>BNLS 1580</b>	<b>Shoulder Clod Center Roast</b> - This item consists of the <i>triceps brachii</i> muscle	Picture
<b>BNLS 1585</b>	<b>Shoulder Clod Center Steak</b> - Same as UNECE item 1580 cut into steak portions	
<b>BNLS 1590</b>	<b>Shoulder Under Blade Chuck Eye Roast</b> - This item consists of the anterior portion (neck end) of the chuck eye roll	
<b>BNLS 1595</b>	<b>Shoulder Under Blade Chuck Eye Steak</b> - This item consists of steaks cut across the length (first 3-4") of the posterior portion (rib end) of the chuck eye roll	
<b>BNLS 1596</b>	<b>Shoulder Under Blade Chuck Eye Country Style Ribs</b> - Same as UNECE item 1681 and 1680, but cut into strips by splitting 1 1/4" to 1 1/2" thick pieces lengthwise	

<b><u>SIRLOIN – CODE = 2</u></b>		
<b>BNLS 1255</b>	<b>Top Sirloin Steak</b> - This item comes from any top sirloin item with bones and tenderloin removed	
<b>BNLS 1265</b>	<b>Top Sirloin Steak, Center</b> - This item comes from any top sirloin item, cap off, <i>gluteus medius</i> muscle only	
<b>BNLS 1275</b>	<b>Top Sirloin Steak, Cap</b> - This item consists of the cap ( <i>biceps femoris</i> ) muscle from any top sirloin item cut into steak portions	

<b>BNLS 1280</b>	<b>Tri-Tip Roast</b> - This item consists of the <i>tensor fasciae latae</i> muscle cut into roast portions	
<b>BNLS 1285</b>	<b>Tri-Tip Steak</b> - This item consists of the <i>tensor fasciae latae</i> muscle cut into steak portions	Picture
<b>BNLS 1290</b>	<b>Bottom Sirloin, Flap</b> - This item consists of the <i>obliquus internus abdominus</i> muscle	

**THIN CUST-MISC – CODE = 9**

<b>1960</b>	<b>Inside skirt</b> - This item consists of the <i>transverse abdominus</i> muscle	
<b>1961</b>	<b>Outside skirt</b> - This item consists of the costal muscle portion of the diaphragm	
<b>1962</b>	<b>Thick skirt</b> - This item consists of the diaphragm muscle and trimmed of any connective tissue	
<b>BNLS 1963</b>	<b>Flank steak</b> - This item consists of the <i>rectus abdominus</i> muscle	
<b>BNLS 1970</b>	<b>Brisket</b> - Cut from the breast section between the foreshank and the plate, includes the <i>deep pectoral</i> and <i>superficial pectoral</i> muscles	
<b>BNLS 1971</b>	<b>Brisket Point Half</b> - Same as UNECE item 1950, but contains only the <i>superficial pectoral</i> muscle	

<b>BNLS - 1972</b>	<b>Brisket Flat Half</b> - Same as UNECE item 1950, but contains only the <i>deep pectoral</i> muscle		
<b>1930</b>	<b>Shank</b> - Cut from the hindshank or foreshank perpendicular to the bone		
<b>BNLS - 1980</b>	<b>Shank</b> - Boneless version of UNECE item 1930		

## 1.2 Standard Veal Retail Cuts [to be added]

## 1.3 Standard Retail Porcine Cuts

### 1.3.1 Multilingual index of Porcine Retail Cuts [to be revised]

Item	English	French	Russian
	Pork leg bone in retail cuts		
4013	Pork leg, long cut		
4016	Pork leg, short cut		
4015	Pork leg, long cut semi boneless		
4018	Pork leg, short-cut semi boneless		
Xxxx	Pork leg, long cut rump half		
Xxxx	Pork leg, rump half, short-cut		
Xxxx	Pork leg, shank half		
4172	Pork leg, hock		
Xxxx	Pork leg, hind shank		
	Pork leg bone in retail cuts		
4013	Pork leg, long cut		
4016	Pork leg, short cut		
xxxx	Pork leg, centre portion		
xxxx	Pork leg, centre slice		
4130	Pork sirloin (rump)		
xxxx	Pork sirloin (rump) slices		
4176	Hind feet (trotter)		

Item	English	French	Russian
xxxx	Ham, cured and smoked		
xxxx	Ham, short cut, cured and smoked		
xxxx	Ham, short cut, shank half, cured and smoked.		
xxxx	Ham, long cut, rump half, cured and smoked		
xxxx	Ham, short cut, rump half, cured and smoked		
xxxx	Ham, centre portion, cured and smoked		
xxxx	Ham, cured and smoked, centre slice		
xxxx	Smoked ham hock		
xxxx	Smoked pigs' feet		
<b>Pork leg boneless retail cuts (1)</b>			
4200	Pork leg, long cut boneless		
4311	Pork leg, short cut, boneless, 3-way		
4300	Pork leg, outside		
4301	Pork leg, outside eye		
xxxx	Pork leg, outside flat (silverside)		
4310	Pork leg, tip (knuckle).		
4290	Pork leg, inside		
xxxx	Pork leg, inside, cap-off		
xxxx	Pork leg, bottom		
<b>Pork leg boneless retail cuts (2)</b>			
4200	Pork leg, long cut boneless		
4314	Pork leg, short cut, boneless, 6-way		
xxxx	Pork sirloin (rump), boneless		
xxxx	Pork sirloin (rump) cutlets		
4301	Pork leg, cutlets		
xxxx	Pork for stew		
xxxx	Pork for kebabs		
Xxxx	Pork cubed steaks		
<b>Boneless cured and smoked ham items</b>			
Xxxx	Ham, cured and smoked, boneless		
Xxxx	Ham, slice, boneless, cured and smoked		
Xxxx	Ham, diced, cured and smoked		
Xxxx	Ham, chopped, cured and smoked		

Item	English	French	Russian
4032	Pork shoulder, square cut		
4050	Shoulder lower half		
4059	Shoulder upper half		
4170	Hock shoulder		
4165	Shoulder ribs		
4029	Pork shoulder, square cut		
4046	Shoulder inside		
Xxxx	Inside shoulder slices		
4166	Inside shoulder slices, semi boneless		
4044	Pork shoulder, outside		
Xxxx	Shoulder outside lower half		
4165	Shoulder ribs		
Xxxx	Arm roast		
Xxxx	Arm slices		
xxxx	Pork shoulder, square cut, short cut boneless		
xxxx	Shoulder square cut short cut, boneless		
xxxx	Shoulder square cut long cut, boneless		
xxxx	Shoulder square cut upper half long cut boneless		
xxxx	Shoulder square cut upper half short cut boneless		
xxxx	Inside shoulder boneless		
4166	Inside shoulder slices, semi boneless		
xxxx	Pork shoulder, square cut, short cut boneless		
4240	Collar butt – special trim		
4182	Shoulder serratus ventralis		
4180	Shoulder (m. pectoralis)		
4181	Shoulder (m. teres major)		
4183	Shoulder (cushion)		
xxxx	Pork shoulder cutlets		
xxxx	Pork for stew		
xxxx	Pork for kebabs		
xxxx	Pork cubed steaks		
4113	Loin, long 4 – way		



Item	English	French	Russian
4046	Shoulder inside		
xxxx	Inside shoulder slices		
4098 – 4101	Loin centre cut		
xxxx	Loin centre cut chops		
xxxx	Loin rib chops		
xxxx	Loin, loin chops		
xxxx	Loin centre cut, semi boneless		
xxxx	Loin centre cut chops, semi boneless		
4130	Pork sirloin (rump)		
xxxx	Pork sirloin (rump) slices		
4280	Tenderloin		
4159	Loin riblet		
4161	Back ribs		
4140	Loin, long cut		
xxxx	Loin shoulder end		
xxxx	Loin shoulder slices		
4098 – 4101	Loin centre cut		
xxxx	Loin centre cut chops		
xxxx	Loin centre cut rib chops		
xxxx	Loin centre cut loin chops		
xxxx	Loin centre cut, semi boneless		
xxxx	Loin centre cut chops, semi boneless		






### ***1.3.2 Porcine side skeletal diagram***









**[Figure].** [To be included later].






### ***1.3.3 Standard porcine primal cuts flow chart***


**[Figure].** [To be included later].









**1.3.4 Porcine retail meat cuts**


<b><u>LEG – CODE = 1</u></b>		
<b>3120</b>	<b>Leg Rump Half</b> - Sirloin and of the pork leg	
<b>BNLS - 3170</b>	<b>Leg Rump Half</b> - Sirloin and of the pork leg	Picture
<b>3130</b>	<b>Leg Center Roast</b> - Roast portion from the center of the pork leg, contains top, bottom, eye and tip muscles along with the leg bone	
<b>BNLS - 3180</b>	<b>Leg Center roast</b> - Roast portion from the center of the pork leg, contains top, bottom, eye and tip muscles along with the leg bone	Picture
<b>3135</b>	<b>Leg Center Slice</b> - A slice portion of item UNECE item # 3130	
<b>BNLS - 3185</b>	<b>Leg Center slice</b> - Boneless version of UNECE item # 3135	Picture
<b>3140</b>	<b>Leg Shank half</b> - Lower half of pork leg, contains the shank bone and part of round leg bone	
<b>BNLS - 3190</b>	<b>Leg Shank half</b> - Boneless version of UNECE item # 3140	Picture
<b>BNLS - 3150</b>	<b>Leg Bottom Roast</b> - Roast portion consisting of the <i>Biceps femoris</i> muscle	






BNLS - 3155	<b>Leg Bottom steak</b> - Steak portion from UNECE item # 3150	
BNLS - 3161	<b>Leg Inside Roast</b> - Roast portion consisting of the <i>Semimembranosus</i> and <i>Gracillis</i> muscle	
BNLS - 3162	<b>Leg Inside Roast, cap off</b> - Roast portion consisting of the <i>Semimembranosus</i> muscle, <i>Gracillis</i> removed	
BNLS - 3163	<b>Leg Inside Steak</b> - Steak portion of UNECE item # 3161	
BNLS - 3164	<b>Leg Cap Steak</b> - Steak portion of <i>Gracillis</i> muscle	Picture
BNLS - 3171	<b>Leg Tip Roast</b> - Roast portion of the Leg tip, consisting of the <i>rectus femoris</i> , <i>vastus lateralis</i> , <i>vastus intermedius</i> and <i>vastus medialis</i>	
BNLS - 3172	<b>Leg Tip Steak</b> - Steak portion of UNECE item # 3171, consisting of the <i>rectus femoris</i> , <i>vastus lateralis</i> , <i>vastus intermedius</i> and <i>vastus medialis</i>	
BNLS - 3181	<b>Leg Eye Roast</b> - Roast portion of the leg eye, consisting of the <i>semitendinosus</i>	
BNLS - 3182	<b>Leg Eye Steak</b> - Steak portion of UNECE item # 3181, consisting of the <i>semitendinosus</i>	


<b><u>SIRLOIN – CODE = 2</u></b>		
<b>3200</b>	<b>Sirloin Roast</b> - Roast portion consisting of sirloin end of full loin, contains the hip bone and backbone .	
<b>BNLS - 3250</b>	<b>Sirloin Roast</b> - Boneless version of UNECE item # 3200	
<b>3215</b>	<b>Sirloin Chop</b> - Steak portion from UNECE item # 3200	
<b>BNLS - 3265</b>	<b>Sirloin Chop</b> - Steak portion from UNECE item # 3250	
<b>3230</b>	<b>Sirloin Half</b> - Roast portion from the sirloin end of the full loin which is cut in equal halves (the remaining half is the Rib end half roast)	
<b>BNLS - 3280</b>	<b>Sirloin Half</b> - Boneless roast portion cut from UNECE item # 3230	Picture

<b><u>LOIN – CODE = 3</u></b>		
<b>3300</b>	<b>Loin Whole</b> - This item consists of the full loin from the shoulder break to the leg break, includes the sirloin and blade portions.	
<b>BNLS - 3350</b>	<b>Loin Whole</b> - Boneless version of UNECE item # 3300	Picture



3305	<b>Loin Center Cut Roast</b> - Roast portion of cut from the center portion of the full loin, UNECE item # 3300	
BNLS - 3355	<b>Loin Center Cut Roast</b> - Boneless roast portion cut from UNECE item # 3350	
3310	<b>Loin Top Loin Roast</b> - This item is cut from the center of the full loin with the loin eye being the primary muscle	Picture
BNLS - 3360	<b>Loin Top Loin Roast</b> - Boneless roast portion form UNECE item # 3310	
3315	<b>Loin Top Loin Chop</b> - Similar to the loin chop, but tenderloin and part of the chine bone has been removed, the primary muscle is the loin eye	
BNLS - 3365	<b>Loin Top Loin Chop</b> - Boneless version of UNECE item # 3315	
3335	<b>Loin Back Ribs</b> - Cut from the blade and center portions of the loin, contains rib bones and muscle between the ribs	
BNLS - 3370	<b>Loin Tenderloin</b> - Consists of the <i>psoas major</i> muscle	
BNLS - 3371	<b>Loin Tenderloin Filets</b> - Steak portions from UNECE item # 3370	

<b>BNLS - 3372</b>	<b>Loin Tenderloin Tips</b> - Small, boneless portions from UNECE item #3370 from the anterior end of the tenderloin	
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<b><u>RIB/BLADE – CODE = 4</u></b>		
<b>3410</b>	<b>Loin Blade Roast</b> - This item is cut from the full loin and contains part of the blade bone, rib bones, backbone, and loin eye is surrounded by several smaller muscles.	
<b>BNLS - 3460</b>	<b>Loin Blade Roast</b> - Boneless version from UNECE item # 3410	
<b>3415</b>	<b>Loin Blade Chop</b> - Steak portion cut from UNECE item #3410	
<b>BNLS - 3465</b>	<b>Loin Blade Chop</b> - Boneless steak portion cut from UNECE item # 3415	
<b>3425</b>	<b>Loin Rib Chop</b> - Contains loin eye muscle, backbone and part of rib bone	
<b>BNLS - 3475</b>	<b>Loin Rib Chop</b> - Boneless version of UNECE item # 3425	Picture
<b>3430</b>	<b>Loin Rib Half Roast</b> - Roast portion from the rib end of the full loin which is cut in equal halves (the remaining half is the Sirloin half roast)	Picture
<b>BNLS - 3480</b>	<b>Loin Rib Half</b> - Boneless roast portion from UNECE item # 3430	Picture



<b>3440</b>	<b>Loin Crown Rib Roast</b> - This item is formed from a rib roast (UNECE item # 3430) and is tied in a circle with ribs up	
<b>3445</b>	<b>Loin Country Style Ribs</b> - This item is made by splitting the blade end of the full loin into halves lengthwise, contains part of the loin eye muscle and either rib bones or backbones	Picture
<b>BNLS - 3495</b>	<b>Loin Country Style Ribs</b> - Boneless portions cut from UNECE item # 3445	Picture



**BLADE/SHOULDER – CODE = 5**



<b>3510</b>	<b>Blade Boston Roast</b> - Roast portion cut from the full Boston shoulder and contains the blade bone that is exposed on two sides of the cut	
<b>BNLS - 3560</b>	<b>Blade Boston Roast</b> - Boneless roast portion cut from UNECE item # 3510	

**ARM/SHOULDER – CODE = 5**

<b>3620</b>	<b>Arm Roast</b> - Roast portion cut from the full arm portion, shank removed, leaving the round arm bone and a variety of muscles	
<b>BNLS - 3670</b>	<b>Arm Roast</b> - Boneless roast portion from UNECE item # 3620	

<b>3625</b>	<b>Arm Steak</b> - Steak portion cut from UNECE item # 3620		
<b>BNLS - 3675</b>	<b>Arm Steak</b> - Boneless steak portion cut from UNECE item # 3670		

<b><u>BELLY – CODE = 8</u></b>			
<b>3800</b>	<b>Fresh Pork Side</b> - Contains a section of the side remaining after loin and spareribs have been removed, similar to smoked slab bacon, but fresh		
<b>3810</b>	<b>Spareribs</b> - Contains the long rib bones with a thin covering of meat on the outside and between ribs and may contain rib cartilage		

<b><u>MISC – CODE = 9</u></b>			
<b>3900</b>	<b>Hocks</b>		
<b>3901</b>	<b>Hocks Fore</b>		

1.4 Standard Ovine Retail Cuts [to be added]

1.5 Standard Caprine Retail Cuts [to be added]

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