

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

**UNECE STANDARD**

**OVINE MEAT  
CARCASSES AND CUTS**

**2006 EDITION**

**Working Party on Agricultural Quality Standards**



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## PREFACE

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

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

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

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

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

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

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

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

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

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

*Brigita Schmögnerová*  
*Executive Secretary*

United Nations Economic Commission for Europe

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# UNECE STANDARD

## OVINE MEAT

### CARCASES AND CUTS

## 1. INTRODUCTION

### 1.1 UNECE standards for meat products

- 1) 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.
- 2) The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards, which UNECE has developed or is planning to develop.

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

For further information please visit the UNECE website at:

[www.unece.org/trade/agr/standard/meat/meat\\_e.htm](http://www.unece.org/trade/agr/standard/meat/meat_e.htm)

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

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

## 1.2 Scope

- 1) This standard recommends an international language for raw (unprocessed) sheep (*ovine*) carcasses and cuts marketed as fit for human consumption. It provides a variety of options to purchasers for meat handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products intended to be sold in international trade.
- 2) It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market ovine carcasses and cuts across international borders. The standard does not attempt to prescribe those aspects, which are covered elsewhere, and throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.
- 3) The standard contains references to other international agreements, standards and codes of practice which 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 which fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice*, should be consulted as the international reference concerning health and sanitation requirements.

## 1.3 Application

- 1) 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.
- 2) 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 photographs of carcasses and selected commercial parts/cuts to make it easier to understand the provisions with a view to ensuring a wide application in international trade.

## 1.4 Adoption and publication history

- 1) 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 this text at its 58<sup>th</sup> session in October 2002 (Reference: TRADE/WP.7/2002/9).
- 2) In this first edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/12) a number of editorial changes were made to the original text adopted. The standard is now presented in five Chapters including the former General Requirements, Ovine Specific Requirements and Carcasses and Cuts Descriptions in order to align it with the other standards. This alignment included also a reordering of the data fields in the ovine code and minor corrections to the carcasses and cuts descriptions.
- 3) UNECE Standards for meat undergo complete review three years after publication. If necessary new editions are published following the review. Changes requiring immediate attention are published on the UNECE website at: [www.unece.org/trade/agr/standard/meat/meat\\_e.htm](http://www.unece.org/trade/agr/standard/meat/meat_e.htm).

## 2. MINIMUM REQUIREMENTS

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

2) Carcasses/cuts must be:

- Intact, taking into account the presentation.
- Free from visible blood clots, or bone dust.
- Free from any visible foreign matter (e.g. dirt, wood, metal particles<sup>1</sup>).
- 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 freezerburn.<sup>2</sup>
- Free of spinal cord (except for whole unsplit carcasses)<sup>3</sup>

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

<sup>2</sup> 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).

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

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

## 3. PURCHASER SPECIFIED REQUIREMENTS

---

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Ovine 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 ovine in data field 1 as defined in 1.1 (2) is 40.

### 3.3 Product/cut

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

---

### 3.4 Refrigeration

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

Refrigeration code (data field 4)	Category	Description
1	Chilled	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
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing
3	Deep frozen	Internal product temperature maintained at not exceeding -18°C at any time after freezing
4 - 8	Codes not used	
9	Other	

### 3.5 Production history

#### ■ 3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of ovine animals, carcasses, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with Provisions concerning conformity assessment requirements in section 3.12.

#### ■ 3.5.2 Ovine category

Ovine category code (data field 5)	Category	Description
0	Not specified	No category specified
1	Young lamb	Young lamb under 6 months of age which does not have any permanent incisor teeth
2	Lamb	Lamb under 12 months of age which does not have any permanent incisor teeth
3	Hogget	A young male or female ovine having one but not more than two permanent incisor teeth
4	Mutton	Female or castrated male ovine having more than one permanent incisor teeth
5	Ewe mutton	Female ovine having one or more permanent incisor teeth
6	Wether mutton	Castrated male ovine having one or more permanent incisor teeth
7	Ram	Adult entire or castrated male ovine having more than one permanent incisor teeth
8	Code not used	
9	Other	

### ■ 3.5.3 Production system

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

Production system code (data field 6)	Category	Description
0	Not Specified	No system specified
1	Mainly Indoors	Production methods that are based on indoors housing
2	Restricted Outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based access to open land
4	Organic	Production methods that conform to the legislation of the importing country concerning organic production
5 - 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

### ■ 3.5.4 Feeding System

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

Feeding system code (data field 7)	Category	Description
0	Not Specified	No system specified
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet, with some grain supplement
3	Exclusively forage fed	Forage is the only component of the diet
4	Milk fed	Feeding system based on mother's milk
5	Formula fed	Feeding systems that are milk or milk substitute based
6-8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller

### ■ 3.5.5 Slaughter system

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

### ■ 3.5.6 Post slaughter system

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

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

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

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

### 3.6 Fat limitations and evaluation of fat thickness in certain cuts

#### 3.6.1 Definition of codes

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

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	0 - 3 mm maximum fat thickness or as specified
4	3 - 6 mm maximum fat thickness or as specified
5	6 - 9 mm maximum fat thickness or as specified
6	9 - 12 mm maximum fat thickness or as specified
7	12-15 mm maximum fat thickness or as specified
8	15mm and over or as specified
9	Other

#### 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.

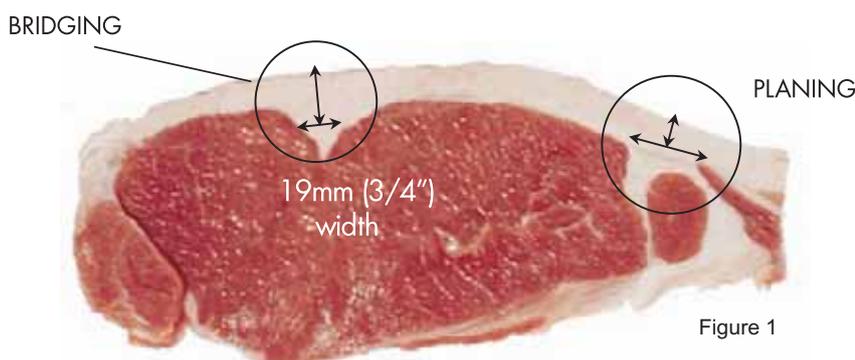


Figure 1

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 that 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<sup>4</sup> or Peeled/Denuded, Surface Membrane Removed<sup>5</sup> are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

<sup>4</sup> 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 1.0 inch (2.5cm) in the longest dimension and/or 0.125 inch (3mm) 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 1.0 inch (2.5cm) in any dimension and/or 0.125 inch (3mm) in depth at any point.

<sup>5</sup> 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 0.125 inch (3mm) in depth.

### 3.7 Ovine quality system

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

### 3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. 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 carcasses and cuts

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

## 3.10 Packing, storage, and transport

### ■ 3.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The 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)*.

### ■ 3.10.2 Definition of codes

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

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

#### 3.11.1 Mandatory Information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels.

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

<sup>6</sup> This information can also be provided in accompanying documentation.

#### 3.11.2 Other Product Claims

Other product claims 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.

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

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Ovine /batch identification (Ovine /batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and ovine /batch ID conformity assessment
6	Trade standard and ovine /batch ID conformity assessment
7	Quality, trade standard, and ovine /batch ID conformity assessment
8	Code not used
9	Other

## 4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR OVINE MEAT

### 4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Ovine Meat has 14 fields and 20 digits (3 digits not used) and is a combination of the use codes defined in chapter 3.

No.	Name	Section	Code Range
1	Species	3.2	40
2	Product/cut	3.3/ 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 ranging	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, rack that was third-party certified, trimmed to 3-6 mm max fat thickness and weight range specified from a lamb that was pasture raised and forage fed.

This item has the following UNECE Ovine code: 40493200123200040152

No.	Name	Requirement	Value
1	Species	Ovine	40
2	Product/cut	Rack	4932
3	Field not used	-	00
4	Refrigeration	Chilled	1
5	Category	Lamb	2
6	Production system	Pasture	3
7a	Feeding system	Forage	2
7b	Field not used	-	0
8	Slaughter system	Not specified	0
9	Post slaughter system	Not specified	0
10	Fat thickness	3-6mm	4
11	Quality	Not specified	0
12	Weight ranging	Specified	1
13	Packing	Vacuum packaged	5
14	Conformity assessment	Conformity assessment	2

## 5. CARCASES AND CUTS DESCRIPTIONS

### 5.1 Multilingual index of products

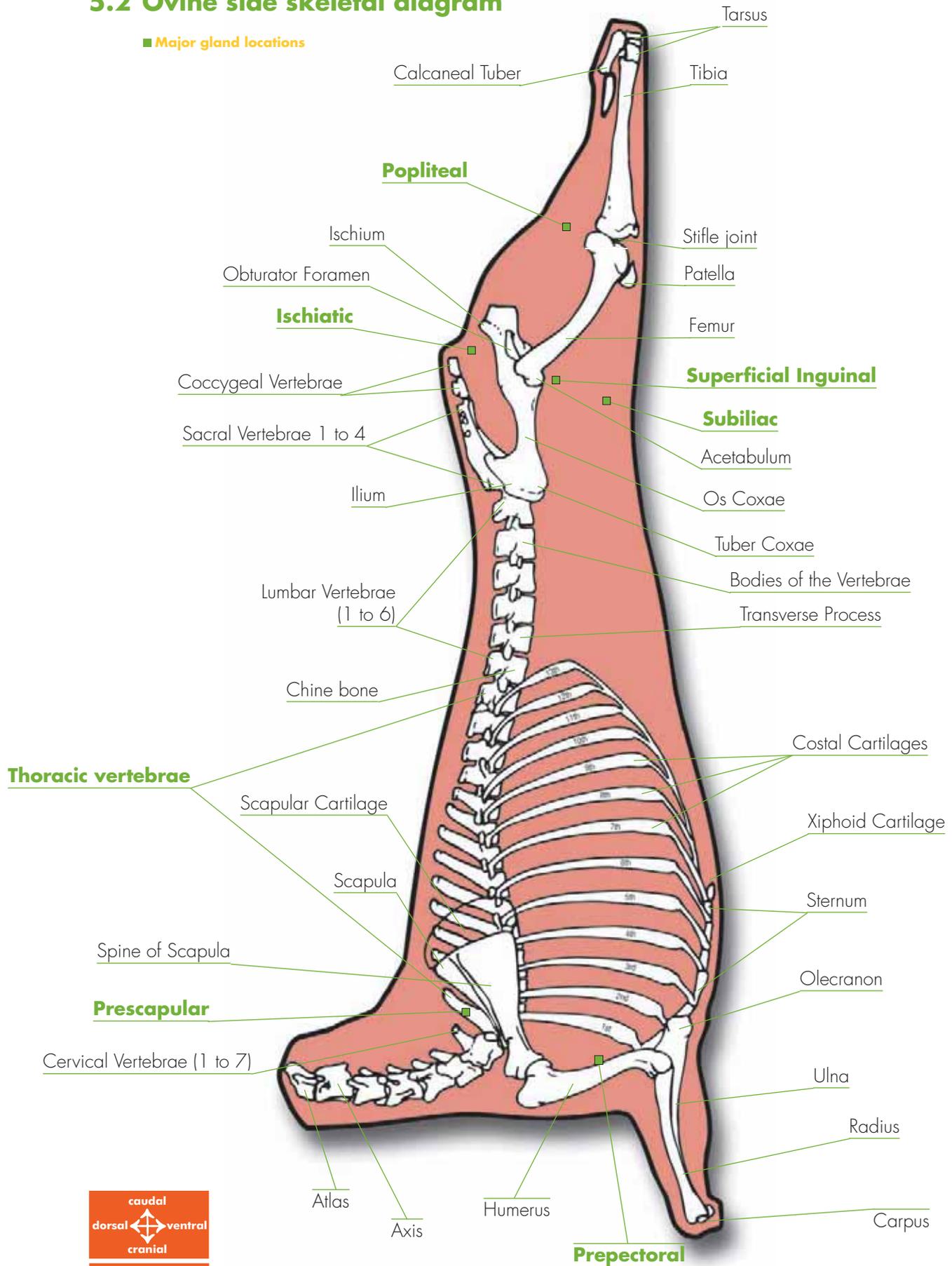
Codes for Bone-In cuts start with 4 and codes for Boneless cuts with 5.

English	Item	Page	French	Russian	Spanish
Bone-IN			Avec Os	Кости	Con hueso
Assorted Cuts (Block Ready)	5036	37	Assortiments de découpes (prêtes pour le comptoir)	Набор отрубов (для приготовления мясных блоков)	Juego de cortes
Blade Shoulder desosado	4776 - 4778	38	Partie d'épaule +	Лопатка partie de poitrine	Paleta ventral con asado
Breast & Flap	5010	40	Poitrine	Грудинка с пашинкой	Pecho y falda
Carcase: Hogget	4620	18	Carcasse: antenais	Туша: Баранчика или ярки	Canal: Borrego
Carcase: Lamb	4500	18	Carcasse: agneau	Туша: Ягненка	Canal: Cordero
Carcase: Mutton	4600	18	Carcasse: mouton	Туша: Ярочки или валушка	Canal: Adulto
Carcase: Ram	4621	18	Carcasse: bélier	Туша: Барана	Canal: Carnero
Chump (Alternative : Sirloin)	4790	28	Selle	Толстый край поясничной части (альтернативный вариант: оковалок)	Cuadril
Flap	5011	40	Partie de poitrine	Пашинка	Falda
Forequarter	4969 - 4972	22	Quartier avant	Передняя четвертина	Cuarto delantero
Forequarter (Partially boned)	4770 - 4772	38	Quartier avant (partiellement désossé)	Передняя четвертина (частично обваленная)	Cuarto delantero (parcialmente desosado)
Forequarter Pair	4959 - 4962	21	Quartier avant double (demi avant)	Неразделенные передние четвертины	Delantero completo (par)
Foreshank	5030	29	Jarret avant	Рулька	Brazuelo
Hindquarter	4786 - 4789	20	Demi rosbif court	Пистолетный отруб задней четвертины	Cuarto trasero
Hindshank	5031	29	Jarret arrière	Голяшка	Garrón
Knuckle Shoulder	4773 - 4775	38	Basse côte avec partie de collier	Лопаточно-плечевая часть с рулькой	Paleta dorsal
Leg - Chump Off	4820	23	Gigot raccourci	Окорок без толстого края поясничной части	Pierna-sin cuadril
Leg - Chump Off - Shank Off	4830	24	Gigot raccourci sans jarret	Окорок без толстого края поясничной части и голяшки	Pierna-sin cuadril-sin garrón
Leg - Chump Off - Shank On - Aitch Bone Removed	4805	25	Gigot raccourci «avec jarret» os du coxal retiré	Окорок с голяшкой без толстого края поясничной части икрестцовой кости	Pierna-sin cuadril-con garrón-sin hueso coxal
Leg - Chump On	4800	22	Gigot entier	Окорок с толстым краем поясничной части	Pierna-con cuadril
Leg - Chump On - Shank Off	4810	23	Gigot sans jarret	Окорок с толстым краем поясничной части без голяшки	Pierna-con cuadril-sin garrón
Leg - Chump On - Shank Off - Aitch Bone Removed	4802	24	Gigot sans jarret « os du coxal retiré	Окорок с толстым краем поясничной части без голяшки и крестцовой кости	Pierna-con cuadril-sin garrón-sin hueso coxal
Leg - Chump On - Shank On - Aitch Bone Removed	4801	24	Gigot entier « os du coxal retiré	Окорок с толстым краем поясничной части и голяшко кости и без крестцовой	Pierna con cuadril-con garrón-sin hueso coxal
Leg - Fillet End	4822	23	Gigot côté selle	Окорок - филейная часть	Pierna-porción dorsal
Leg - Shank End	4823	23	Gigot côté jarret	Берцовая часть окорока с голяшкой	Pierna corta (porción ventral)
Leg Pair	4816	21	Culotte	Задняя часть	Pierna doble (par)
Leg Pair and Loin Saddle	4901 - 4907	21	Baron	Задняя часть с почечной частью седла	Pierna doble con silla
Leg Pair and Saddle	4940 - 4946	20	Rosbif long	Задняя часть с седлом	Pierna doble con silla y campana
Leg Shank Bone (Easy Carve Leg)	4821	25	Gigot semi-désossé roulé (facile à découper)	Окорок на берцовой кости (легко разделяемый окорок)	Pierna semidesosada-con hueso del garrón
Leg-Chump Off - Shank Off - Aitch Bone Removed	4806	25	Gigot raccourci sans jarret - os du coxal retiré	Окорок без толстого края поясничной части, голяшки и крестцовой кости	Pierna sin cuadril-sin garrón-sin hueso coxal
Loin	4859 - 4862	31	Carré filet + carré couvert	Спинальная часть	Espinazo
Loin - Chump On	4839 - 4842	30	Carré de côtes couvert « carré de côtes filet avec selle	Спинальная часть с толстым краем поясничной части	Espinazo-con cuadril
Neck	5020	41	Collier	Шея	Cogote
Outside Shoulder (Banjo Cut)	4995	40	Épaule (coupe <i>Banjo</i> )	Наружная часть лопатки (отруб «банджо»)	Paleta (corte Banjo)
Outside Shoulder (Oyster Cut)	4980	39	Épaule	Наружная часть лопатки («устричный» отруб)	Paleta

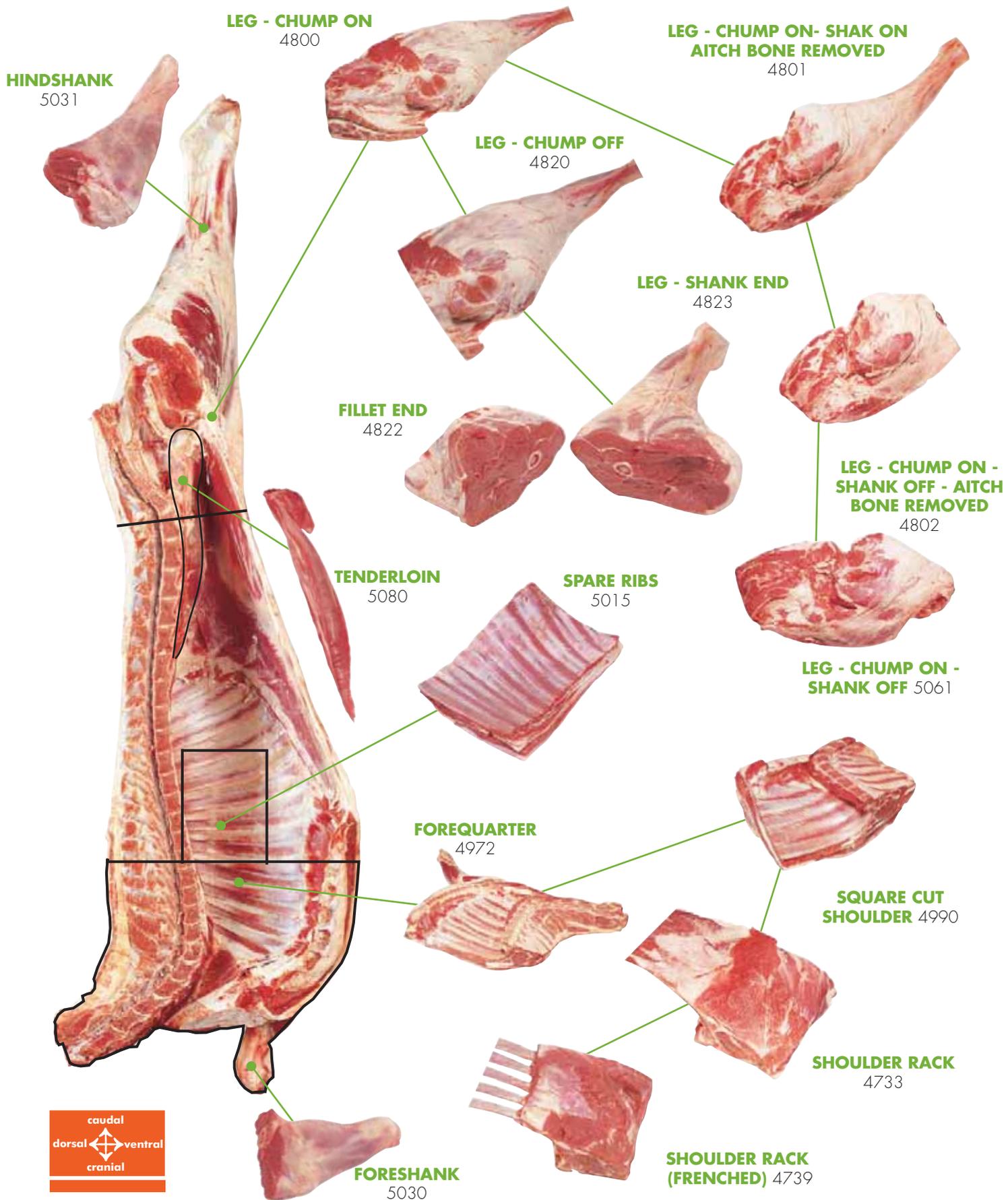
Bone-IN			Avec Os	Кости	Con hueso
Outside Shoulder Pair	4976	22	Papillon	Наружная часть неразделенных лопаток	Paletas con brazuelos (par)
Rack	4930 - 4933	33	Carré couvert	Передок туши	Costillar-rack
Rack - Cap Off	4746 - 4749	34	Carré « sans dessus de côte	Передок туши без хребтового края	Costillar-rack sin tapa
Rack - Cap Off (Frenched)	4758 - 4765	34	Carré « sans dessus de côte (manches dégagés)	Передок туши без хребтового края (зачищенный)	Costillar a la francesa sin tapa
Rack - Cap On (Frenched)	4750 - 4757	34	Carré de côtes couvert - avec dessus de côte (manches dégagés)	Передок туши с хребтовым краем (зачищенный)	Costillar a la francesa con tapa
Rack Saddle	4926 - 4929	33	Carré couvert double	Передняя часть седла	Campana
Saddle	4897 - 4900 4910 - 4912	30 30	Demi rosbif	Седло	Espinazo doble
Short Loin	4878 - 4881	32	Carré filet	Почечная часть	Espinazo corto
Short Loin - Chump On	4873 - 4876	31	Côte filet avec selle	Почечная часть с толстым краем поясничной части	Espinazo corto-con cuadril
Short Loin Pair (Alternative : Loin Saddle)	4882 - 4885	31	Côtes filet double	Неразделенная почечная часть (альтернативный вариант: заднее седло)	Espinazo corto doble
Shoulder Rack	4730 - 4733	32	Carré de côtes découvert	Лопаточно-плечевая часть	Rack de paleta
Shoulder Rack (Frenched)	4736 - 4739	33	Carré de côtes découvert (manches dégagés)	Лопаточно-плечевая часть с зачищенными ребрами	Rack de paleta a la francesa
Shoulder Rack Pair	4726 - 4727	32	Carré de côtes découvert double	Неразделенная лопаточно-плечевая часть	Rack de paleta doble
Side: Hogget	4610	18	Demi carcasse: antenais	Полутуша: Баранчика или ярки	Media canal: Borrego
Side: Lamb	4510	18	Demi carcasse: agneau	Полутуша: Ягненка	Media canal: Cordero
Side: Mutton	4630	18	Demi carcasse: mouton	Полутуша: Ярочки или валушка	Media canal: Adulto
Side: Ram	4631	18	Demi carcasse: bélier	Полутуша: Барана	Media canal: Carnero
Spare Ribs	5015 - 5018	41	Partie de poitrine	Ребра с тонким слоем мяса	Centro de asado
Square Cut Shoulder	4990 - 4992	39	Bas de carré épais	Квадратно вырезанная лопатка	Paleta corte cuadrado
Telescoped Carcase (Lamb)	4505	19	Carcasse d'agneau avec pattes repliées	Сложенная туша (ягненка)	Canal telescópica
Trunk	4720	19	Coffre	Туша без задней части	Maleta
Trunk - Chump On	4721	19	Coffre avec selle	Туша без задней части с толстым краем поясничной части	Maleta con cuadril
Boneless			Sans Os	Без Костей	Sin hueso
Backstrap or Backstrip	5101	35	Muscle long dorsal	Краевая покромка или спинная полоска	Bife completo
Backstrap or Backstrip	5109	35	Muscle long dorsal	Краевая покромка или спинная полоска	Bife completo
Boneless Manufacturing Bulk Packs		42	Emballages vrac de viande ovine sans os destinée à la transformation	Обваленные Мясные Блоки	Carne sin hueso en bloque
Breast and Flap	5172	40	Poitrine	Грудинка с пашинкой	Pecho y falda
Butt Tenderloin	5081	36	Tête de filet	Верхний край вырезки	Cabeza de lomo
Chump (Alternative : Sirloin)	5130	29	Selle	Толстый край поясничной части (альтернативный вариант: оковалок)	Cuadril
Eye of Forequarter (Neck Fillet)	5152	36	Noix de collier découvert + noix de collier	Вырезка из передней четвертины (шейное филе)	Centro de cogote y aguja
Eye of Rack	5153	35	Noix de carré couvert	Вырезка из передка туши	Ojo de costillar
Eye of Short Loin	5150	35	Noix de carré « filet	Филейная покромка	Ojo de espinazo corto
Flap	5173	40	Partie de poitrine	Пашинка	Falda
Forequarter	5045 - 5047	37	Quartier avant	Передняя четвертина	Cuarto delantero
Inside	5073	2	Tende de tranche	Внутренняя часть бедра	Nalga de adentro
Inside - Cap Off	5077	28	Tende de tranche « sans dessus de tranche	Внутренняя часть бедра без горбушки	Nalga de adentro sin tapa
Knuckle (Alternative : Leg Tip)	5072	28	Tranche grasse (variante: pointe de gigot)	Затылок оковалка (альтернативный вариант: край оковалка)	Bola de lomo
Leg - Chump Off - Shank Off	5070	26	Gigot raccourci « sans jarret	Окорок без толстого края поясничной части и голяшки	Pierna-sin cuadril-sin garrón
Leg - Chump On	5060	26	Gigot entier	Окорок с толстым краем поясничной части	Pierna-con cuadril
Leg - Chump On - Shank Off	5061	26	Gigot sans jarret	Окорок с толстым краем поясничной части без голяшки	Pierna con cuadril-sin garrón
Leg Cuts	5065	27	Découpes de gigot	Отрубы окорока	Cortes de la pierna
Outside	5075	27	Semelle	Верх наружной части бедра	Nalga de afuera
Outside Shoulder (Oyster Cut)	5055	39	Épaule	Наружная часть лопатки (устричный отруб)	Paleta
Portion Cuts		43	Parties de Découpes	Порционные Куски	Porción de cortes
Silverside	5071	27	Semelle entière	Наружная часть бедра	Nalga de afuera con tortuguita
Square Cut Shoulder	5050 - 5052	39	Bas de carré épais	Квадратно вырезанная лопатка	Paleta corte cuadrado
Tenderloin	5080	36	Filet	Вырезка	Lomo
Tenderloin - Butt Off	5082	36	Filet sans tête	Вырезка без верхнего края	Lomo sin cabeza
Thick flank	5076	28	Tranche grasse + aiguillette baronne	Оковалок	Bola de lomo con colita

## 5.2 Ovine side skeletal diagram

■ Major gland locations



### 5.3 Standard ovine primal cuts flow chart



**LEG CUTS**  
5065

**SILVERSIDE**  
5071

**CHUMP (BONELESS)**  
5130

**THICK FLANK**  
5076

**INSIDE**  
5073

**EYE OF SHORT LOIN**  
5150

**SHORT LOIN PAIR**  
4883

**SHORT LOIN**  
4880

**RACK - CAP OFF (FRENCHED)** 4762

**RACK - CAP ON (FRENCHED)** 4754

**RACK SADDLE**  
4928

**RACK**  
4932

**OUTSIDE SHOULDER (BANJO CUT)**  
4995

**OUTSIDE SHOULDER (OYSTER CUT)**  
4980

**NECK**  
5020



## 5.4 Ovine meat cuts

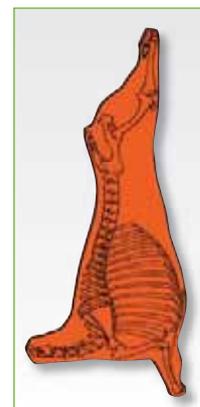


### CARCASE 4500

Includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae. The udder or testes, penis and udder or cod fat are removed.

#### To be specified:

- Number of pieces required.
- Tenderloin retained or removed.
- Kidneys retained or removed.
- Kidney & channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Weight range.
- Confirmation of grading.
- Specify surface fat trim level.
- Fat score.
- Neck string on or off.
- Head retained.
- Lower Foreshank (metacarpal bone) retained.



#### ITEM NO.

Lamb	4500
Mutton	4600
Hogget	4620
Ram	4621

**Options:** CARCASE PIECES - Carcase cut into more than 2 (two) pieces will be described as Carcase Pieces. All primal cuts must be retained with the possible exception of the Tenderloin.

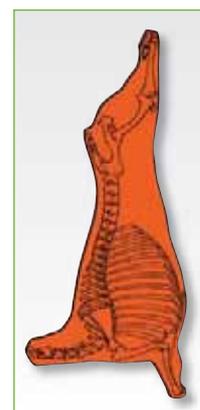


### SIDE 4510

Prepared from a full carcass (item 4500). The carcass is split into sides by one longitudinal - cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae.

#### To be specified:

- Tenderloin retained or removed.
- Kidney retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Surface fat trim level.
- Fat score.
- Neck string on or off.



#### ITEM NO.

Lamb	4510
Mutton	4630
Hogget	4610
Ram	4631

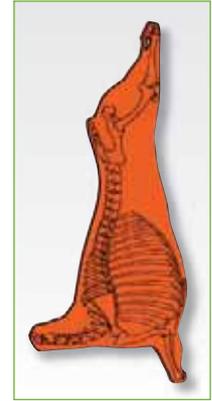


### TELESCOPED CARCASS 4505

Prepared from a full Carcass (item 4500). To prepare the leg folded or placed into the chest cavity, a cut is made horizontally across the dorsal edge of the carcass at the junction of the 6th lumbar and 1st sacral vertebrae breaking the spine sufficiently to allow the legs to fold into the cavity of the carcass.

#### To be specified:

- Tarsus retained or removed
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Neck retained or removed.
- Foreshank retained or removed.
- Breast and Flap retained or removed.
- Tail retained or removed.
- Weight range.
- Fat score.
- Neck string on or off.



#### ITEM NO.

Lamb 4505



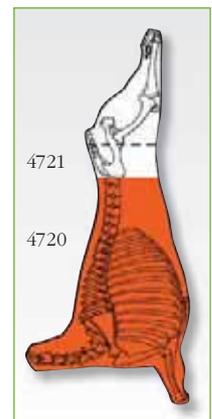
### TRUNK 4720

Trunk is prepared from a Carcass (item 4500) by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the Flap.

#### To be specified:

- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.

**Options:** TRUNK - CHUMP ON 4721 - Trunk - Chump On is prepared from a Carcass (item 4500) by a straight cut cranial to the tip of the pubic symphysis through the hip joint.



#### ITEM NO.

4720  
4721

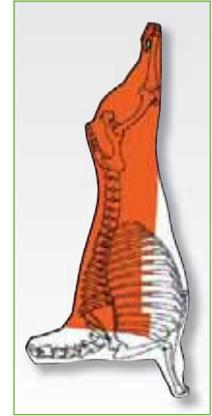


### LEG PAIR AND SADDLE 4946

Leg Pair and Saddle is prepared from a Carcass (item 4500) by the removal of the following portions: Breast and Flap are removed by a straight cut parallel on each side and measured from the dorsal edge and commencing from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib and following on through the Flap to the superficial inguinal lymph node. The Neck is removed by a straight cut parallel & cranial to the 1st rib and through the junction of the 7th cervical & 1st thoracic vertebrae. The Rib Ends are frenched to a distance as specified from the ventral edge.

#### To be specified:

- Shank tipped.
- Flap retained or removed.
- Shoulder retained or removed.
- Leg tendon retained or removed.
- Number of ribs required.
- Kidney & channel fats retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Specify: rib numbers to be frenched and length of frenching required.
- Surface fat trim level.



#### ITEM NO.

4940 ( 8-rib) 4944 (11-rib)  
 4941 ( 7-rib) 4945 (12-rib)  
 4942 ( 9-rib) 4946 (13-rib)  
 4943 (10-rib)

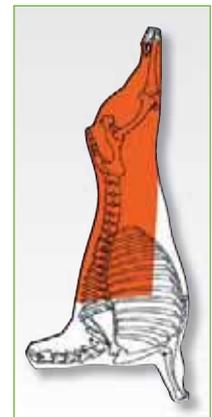


### HINDQUARTER 4789

Hindquarter is prepared from a Leg Pair & Saddle (item 4946) by splitting the pair evenly by one longitudinal cut down the sacral, lumbar and thoracic vertebrae to the specified rib.

#### To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Number of ribs required.
- Scapular cartilage retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Specify: surface fat trim level.



#### ITEM NO.

4786 (6-rib)  
 4787 (7-rib)  
 4788 (8-rib)  
 4789 (9-rib)

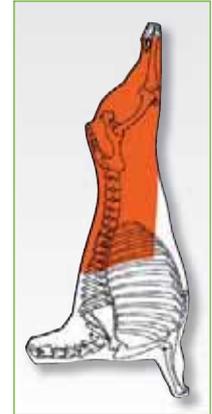


### LEG PAIR AND LOIN SADDLE 4901

Leg Pair and Loin Saddle is prepared from a Carcase by removing the Forequarter Pair by a straight cut through the junction of the specified lumbar or thoracic vertebrae along the contour of the specified rib to the ventral portion of the Flap.

#### To be specified:

- Shank tipped.
- Number of ribs required.
- Kidney and channel fats retained, partially or completely removed.
- Flap retained or removed.
- Tail removal point.
- Channel fat retained, partially or completely removed.
- Leg tendon retained or removed.
- Surface fat trim level.



#### ITEM NO.

4901 (0-rib)	4905 (4-rib)
4902 (1-rib)	4906 (5-rib)
4903 (2-rib)	4907 (6-rib)
4904 (3-rib)	

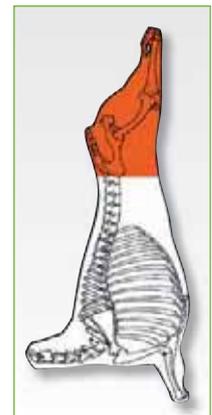


### LEG PAIR 4816

Leg Pair is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to clear the tip of the ilium to the ventral portion of the Flap.

#### To be specified:

- Leg tendon retained or removed.
- Shank tipped.
- Flap retained or removed.
- Tail removal point.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Surface fat trim level.



#### ITEM NO.

4816



### FOREQUARTER PAIR 4960

Forequarter Pair is prepared from a Carcase by a cut along the contour of the specified rib and ventral to the flap cutting line retaining the Flap on the Forequarter Pair, and at right angle through the thoracic vertebrae severing the back bone.

#### To be specified:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Length of flap retained, to be specified or removed completely.
- Surface fat trim level.



#### ITEM NO.

4959 (3-rib)
4960 (5-rib)
4961 (4-rib)
4962 (6-rib)



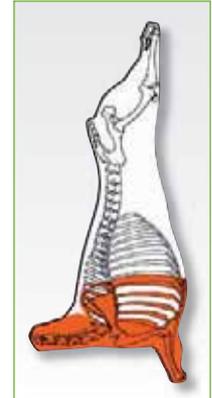
### OUTSIDE SHOULDER PAIR 4976

Outside Shoulder Pair is prepared from a Forequarter Pair (5-rib) item 4960 (flaps removed) by peeling each shoulder separately from the ventral edge of the breast and cutting along the natural seam between the overlying muscles and ribs, leaving the undercut (M. subscapularis) attached to the blade bone. The shoulders are separated at the dorsal edge of the forequarter by a cut following the contour of

the outer edge of the primal to a point adjacent to the junction of the 1st rib and 7th cervical vertebrae. The shoulders remain firmly attached to the neck by the connected muscles of the M. trapezius. The ribs are separated from the neck by a cut through the junction of the 7th cervical vertebrae and 1st ribs severing the neck from the rib cage leaving the shoulders firmly attached to the neck. Bloodstains on the underside of the neck are removed.

#### To be specified:

- Surface fat trim level.
- Rib removal point.
- Atlas bone retained or removed.
- Carpus retained or removed.



#### ITEM NO.

4976



### FOREQUARTER 4972

Forequarter is prepared from a Side by a cut along the contour of the specified rib to the ventral edge and at right angles through the thoracic vertebrae separating the Forequarter and the Hindquarter.

#### To be specified:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Breast retained or removed.
- Surface fat trim level.



#### ITEM NO.

4969 (13-rib)  
4970 ( 5-rib)  
4971 ( 4-rib)  
4972 ( 6-rib)

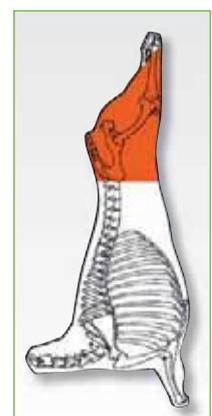


### LEG - CHUMP ON 4800

Leg - Chump On is prepared from a Side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the Flap. The lymph node gland (subiliac) and gland fats situated on the Flap are removed.

#### To be specified:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Surface fat trim level.



#### ITEM NO.

4800

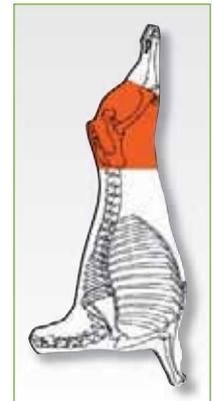


### LEG - CHUMP ON - SHANK OFF 4810

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

#### To be specified:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Butt Tenderloin retained or removed.
- Channel fat retained, partially or completely removed.
- Heel muscles retained or removed.
- Surface fat trim level.



#### ITEM NO.

4810

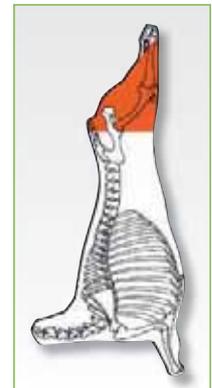


### LEG - CHUMP OFF 4820

Leg - Chump Off is prepared from a Leg - Chump On (item 4800), by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

#### To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Channel fat retained, partially or completely removed.
- Specify: Chump cutting lines (cranial) to acetabulum.
- Surface fat trim level.



#### ITEM NO.

4820

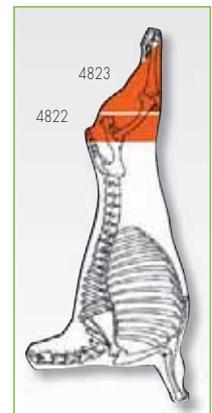


### LEG - FILLET END 4822

Leg - Fillet End is prepared from a Leg - Chump Off (item 4820) by the removal of the middle portion of the Leg by a straight cut ventral to the tip of the exposed portion of the ischium bone and parallel to the Chump removal line.

#### To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Specify: distance of the cutting line from the ischium bone.
- Surface fat trim level.



#### ITEM NO.

4822  
4823



### LEG - SHANK END 4823

Leg - Shank End is prepared from a Leg - Chump Off (item 4820) by the removal of the Leg - Fillet End (item 4822) and is the remaining caudal portion of the Leg with the Shank attached.

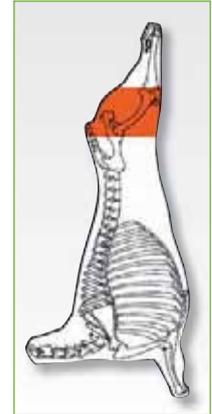
#### To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Specify: distance of the cutting line from the ischium bone.
- Surface fat trim level.



### LEG - CHUMP OFF -SHANK OFF 4830

Prepared from a Leg - Chump Off (item 4820) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel to the cutting line of the Chump and through the heel muscles of the Silverside.



ITEM NO.

4830

#### To be specified:

- Tail removal point.
- Sacrum retained or removed.
- Specify: Chump cutting lines (cranial) to acetabulum.
- Patella bone retained or removed.
- Surface fat trim level.



### LEG-CHUMP ON-SHANK ON-AITCH BONE REMOVED 4801

Leg - Chump On - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.



ITEM NO.

4801

#### To be specified:

- Flap retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Butt Tenderloin retained or removed.
- Surface fat trim level.



### LEG - CHUMP ON - SHANK OFF - AITCH BONE REMOVED 4802

Leg - Chump on - Shank Off - Aitch Bone Removed is prepared from a Leg - Chump On -Shank On - Aitch Bone Removed (item 4801), by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.



ITEM NO.

4802

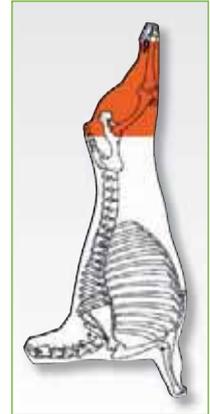
#### To be specified:

- Patella bone retained or removed.
- Heel muscle retained or removed.
- Flap retained or removed.
- Surface fat trim level.



### LEG - CHUMP OFF - SHANK ON - AITCH BONE REMOVED 4805

Leg - Chump Off - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.



ITEM NO.  
4805

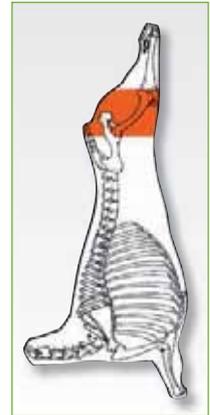
#### To be specified:

- Shank tipped.
- Leg tendon retained or removed.
- Specify: Chump removal distance from hip joint (acetabulum).
- Surface fat trim level.



### LEG - CHUMP OFF - SHANK OFF - AITCH BONE REMOVED 4806

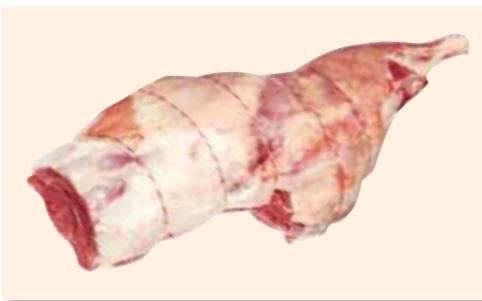
Leg - Chump Off - Shank off Aitch Bone Removed is prepared from a Leg - Chump On - Shank Off - Aitch Bone Removed (item 4802) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.



ITEM NO.  
4806

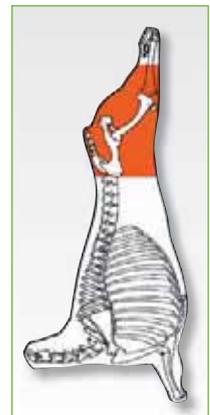
#### To be specified:

- Chump retained or removed.
- Flap retained or removed.
- Leg tendon retained or removed.
- Specify: Leg tied or netted.
- Shank (tibia) frenched to a specified distance.
- Surface fat trim level.
- Femur retained (ball joint of femur removed).



### LEG SHANK BONE 4821 (EASY CARVE LEG)

Leg Shank Bone is prepared from a Leg Chump On - Shank On - Aitch Bone Removed (item 4801) by the removal of the femur bone by tunnel or seam boning. The Inside is removed along the natural seam and the Leg is evenly rolled, tied and or netted.



ITEM NO.  
4821

#### To be specified:

- Chump retained or removed.
- Flap retained or removed.
- Leg tendon retained or removed.
- Shank (tibia) frenched to a specified distance.
- Specify: Leg tied or netted.
- Surface fat trim level.
- Femur retained (ball joint of femur removed).

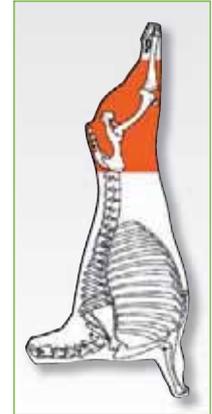


### LEG - CHUMP ON (BONELESS) 5060

Leg - Chump On (Boneless) is prepared from Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

#### To be specified:

- Flap retained or removed.
- Leg tendon retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Specify: netted or tied.



ITEM NO.  
5060

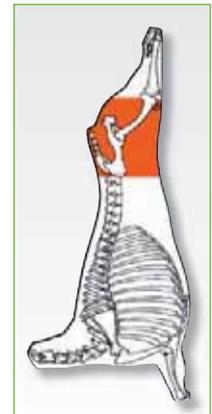


### LEG - CHUMP ON - SHANK OFF (BONELESS) 5061

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons and exposed lymph nodes. The Shank (tibia) is removed at the stifle joint, and by a straight cut parallel through the heel muscles of the silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

#### To be specified:

- Flap retained or removed.
- Heel muscle retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Specify: netted or tied.



ITEM NO.  
5061

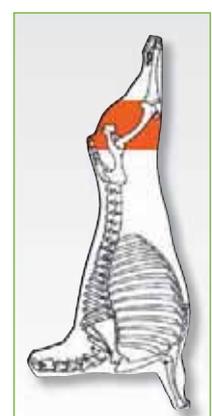


### LEG - CHUMP OFF - SHANK OFF (BONELESS) 5070

Leg - Chump Off - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage, tendons and exposed lymph nodes. The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum. The Shank is removed at the stifle joint by a cut through the heel muscles of the Silverside parallel to the Chump cutting line.

#### To be specified:

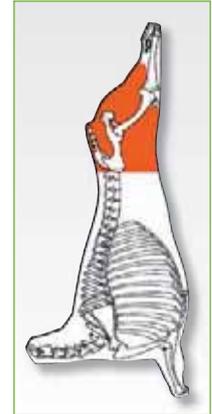
- Heel muscle retained or removed.
- Lymph nodes retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Surface fat trim level.
- Specify: netted or tied.



ITEM NO.  
5070

**LEG CUTS 5065**

Leg Cuts are prepared from a Leg - Chump On Boneless (item 5060) and seamed into four individual primals and trimmed as specified.

**ITEM NO.**

	5065	
5071		5075
5072		5076
5073		5077

**To be specified:**

- Variation of primal composition.
- Specify: cartilage removal.
- Surface fat trim level.

**SILVERSIDE 5071**

Silverside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Thick flank.

**OUTSIDE 5075**

The Outside is prepared from a Silverside with the heel muscle removed along the natural seam. Outside is denuded to silverskin.



**KNUCKLE 5072**

The Knuckle is prepared from the Thick flank with the cap muscle and fat cover removed.

Alternative Description: LEG TIP

**THICK FLANK 5076**

Thick flank is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Silverside. The patella, joint capsule and tendon are removed.



**ITEM NO.**

	5065	
5071		5075
5072		5076
5073		5077



**INSIDE 5073**

Inside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Thick flank and Silverside. The pizzel butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.

**INSIDE - CAP OFF 5077**

The Inside - Cap Off is prepared from the Inside item 5073 by the removal of the M. gracilis muscle along the natural seam. Remaining subcutaneous fat deposits are removed completely.



**CHUMP - BONE IN 4790**

Chump - Bone in is prepared from a Bone In Leg - Chump On (item 4800). The Chump is removed by a cut at right angles across the leg at a specified measured distance from the acetabulum.

The lymph node gland and gland fats situated on the flap are removed. Chump removal points from the Leg to be parallel (Cranial and Caudal).



**ITEM NO.**

4790

**To be specified:**

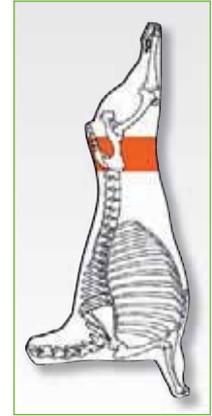
- Channel fat retained, partially or completely removed.
- Flap retained or removed.
- Butt Tenderloin retained or removed.
- Chump removal distance from hip joint (acetabulum).
- Surface fat trim level.

Alternative Description: SIRLOIN



### CHUMP - BONELESS 5130

Chump - Boneless is prepared from a bone in Chump (item 4790) by the removal of all bones, cartilage and Butt Tenderloin. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.



ITEM NO.

5130

#### To be specified:

- Butt Tenderloin retained or removed.
- Surface fat trim level.

Alternative Description: SIRLOIN



### FORESHANK 5030

Foreshank is prepared from a Forequarter (item 4972) and consists of the radius, ulna, carpus and distal portion of the humerus bones and associated muscles. The Foreshank is removed from the Forequarter by a cut following the Breast and Flap distal end of the humerus bone cutting line.



#### To be specified:

- Carpus retained.
- Separated by saw cut or broken joint.



### HINDSHANK 5031

Hindshank is prepared from a Leg (item 4800) and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Leg by a cut parallel to the Chump removal cutting line through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur.

ITEM NO.

5030

5031

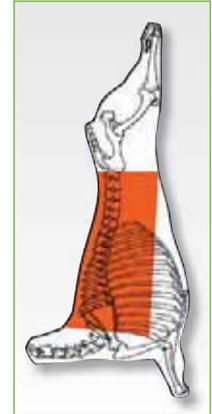
#### To be specified:

- Tarsus retained.
- Hee I muscle retained or removed.
- Leg tendon retained or removed.
- Separated by saw cut or broken joint.



### SADDLE 4900

Saddle is prepared from a Leg Pair and Saddle (item 4901) by the removal of the Leg Pair (item 4816) by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flap. The ribs and flap on both sides of the saddle are cut parallel at a specified distance from the (cranial) end. Rib Ends are frenched to a distance (as specified) from the ventral edge.



#### ITEM NO.

4897 (10-rib)	4910 (8-rib)
4898 (11-rib)	4911 (7-rib)
4899 (12-rib)	4912 (9-rib)
	4900 (13-rib)

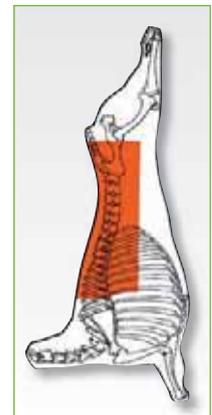
#### To be specified:

- Flap retained or removed.
- Shoulder retained or removed.
- Number of ribs required.
- Number of ribs frenched.
- Length of frenching required.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Diaphragm retained or removed.
- Flap removal distance from eye muscle.
- Blade (scapular cartilage) retained or removed.
- Surface fat trim level.



### LOIN - CHUMP ON 4840

Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line at right angles at a measured distance from the hip joint to clear the acetabulum. The Breast and Flap is removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).



#### ITEM NO.

4839 (6-rib)
4840 (8-rib)
4841 (7-rib)
4842 (9-rib)

#### To be specified:

- Number of ribs required.
- Removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Scapular cartilage retained or removed.
- Surface fat trim level.



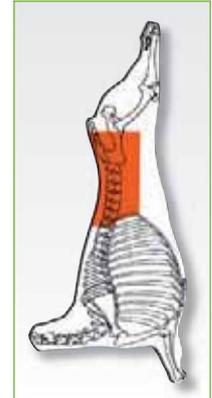
- Breast removal distance from eye muscle.
- M. cutaneus trunci retained or removed.
- Surface fat trim level.

### SHORT LOIN - CHUMP ON 4874

Short Loin - Chump On is prepared from a Loin - Chump On (item 4840) by the removal of specified ribs parallel to the Chump cutting line.

#### To be specified:

- Number of ribs required.
- The removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.



#### ITEM NO.

4873 (0-rib)	4975 (2-rib)
4874 (1-rib)	4976 (3-rib)



#### To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Surface fat trim level.

### LOIN 4860

Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end).



#### ITEM NO.

4859 (6-rib)
4860 (8-rib)
4861 (7-rib)
4862 (9-rib)

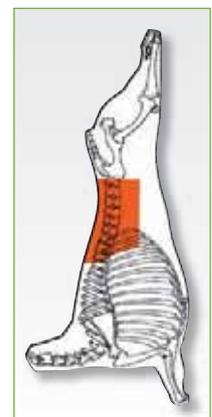


#### To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.
- Flap removal distance from the eye muscle.
- Surface fat trim level.

### SHORT LOIN PAIR 4883

Short Loin Pair is prepared from the Saddle (item 4910) by a cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the back bone. The ribs and flap on both sides of the Short Loin Pair are cut parallel at a specified distance from the eye muscle at the (cranial) end.



#### ITEM NO.

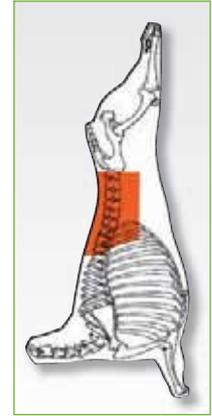
4882 (0-rib)
4883 (1-rib)
4884 (2-rib)
4885 (3-rib)

Alternative Description: LOIN SADDLE



### SHORT LOIN 4880

Short Loin is prepared from a Loin (item 4860) by the removal of specified ribs parallel to the Forequarter cutting line. To remove the ribs a cut is made following along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.



#### ITEM NO.

4878 (3-rib)  
4879 (2-rib)  
4880 (1-rib)  
4881 (0-rib)

#### To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Surface fat trim level.



### SHOULDER RACK PAIR 4727

Shoulder Rack Pair is prepared from a Forequarter Pair (item 4960 flap removed) by the removal of the Shoulders, leaving the underlying muscles attached to the ribs. The cranial cutting line is along the contour of the 1st rib and through the junction of the 1st thoracic and 7th cervical vertebrae and parallel with the specified caudal cutting line. The ventral cutting line is determined by a measurement from the tip of the M. longissimus thoracis (eye muscle) at the caudal end.



#### ITEM NO.

4726 (4-rib)  
4727 (5-rib)

#### To be specified:

- Number of ribs required.
- Specify: Breast removal line and distance from eye muscle.

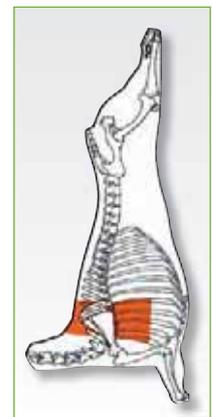


### SHOULDER RACK 4733

Shoulder Rack is prepared from a Shoulder Rack Pair (item 4727) by splitting the pair evenly by one longitudinal cut down the thoracic vertebrae. Spinal cord may be removed as a country or specification requirement.

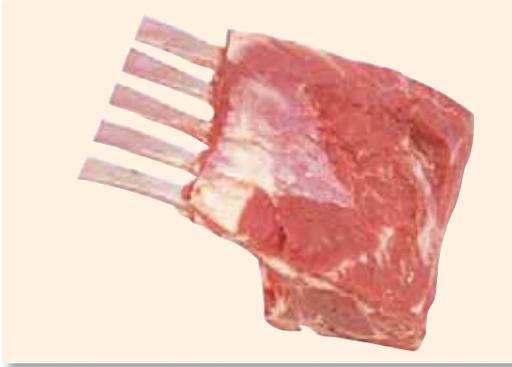
#### To be specified:

- Number of ribs required.
- Feather / chine bones retained or removed.
- Specify: Breast removal line and distance from eye muscle.



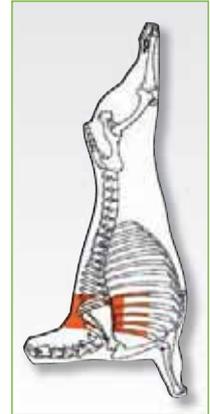
#### ITEM NO.

4730 (2-rib)    4732 (4-rib)  
4731 (3-rib)    4733 (5-rib)



## SHOULDER RACK (FRENCHED) 4739

Shoulder Rack (Frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (frenched) to expose the ribs to the specified length.

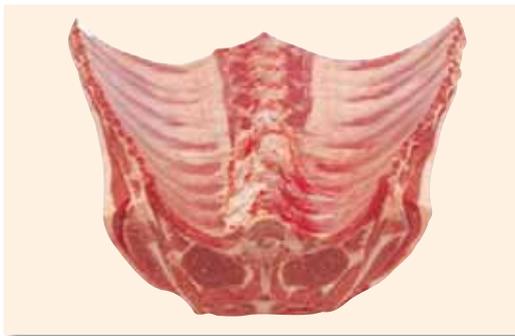


### ITEM NO.

4736 (2-rib)	4738 (4-rib)
4737 (3-rib)	4739 (5-rib)

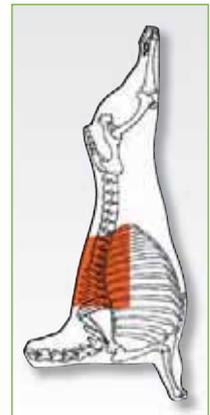
### To be specified:

- Number of ribs required.
- Specify: Breast removal line & distance from eye muscle.
- Feather / chine bones retained or removed.
- Length of exposed rib.



## RACK SADDLE 4928

Rack Saddle is prepared from a Saddle (item 4910) by a cut along the contour of the specified rib parallel to the loin end and rack end cutting line and by a cut at right angle through the thoracic vertebrae severing the back bone. The ribs on both sides of the Saddle Rack are cut parallel at a specified distance from the eye muscle at the (caudal) end.



### ITEM NO.

4926 (6-rib)	4928 (8-rib)
4927 (7-rib)	4929 (9-rib)

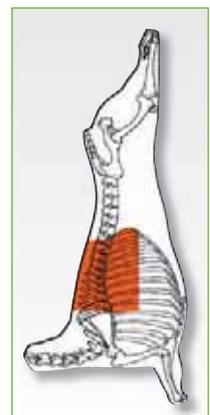
### To be specified:

- Number of ribs required.
- Diaphragm retained or removed.
- Blade (scapular cartilage) retained or removed.
- Rib removal distance from the eye muscle.
- Surface fat trim level.



## RACK 4932

Rack is prepared from a Side by the removal of the Forequarter (item 4972) by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The caudal cutting line is along the specified rib and caudal to the edge of the specified rib and parallel. The Breast & Flap cutting line is at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end.



### ITEM NO.

4930 (7-rib)	4746 (6-rib)
4931 (6-rib)	4747 (7-rib)
4932 (8-rib)	4748 (8-rib)
4933 (9-rib)	4749 (9-rib)

### To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Scapular cartilage retained or removed.
- Feather & chine bones retained or removed.
- Diaphragm retained or removed.
- Surface fat trim level.

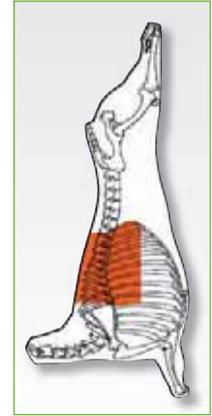


### RACK - CAP OFF 4748

Rack - Cap Off is prepared from a Rack (item 4932) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin.

#### To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Diaphragm retained or removed.
- Surface fat trim level.
- Feather & chine bones retained or removed.



#### ITEM NO.

4746 (6-rib)	4748 (8-rib)
4747 (7-rib)	4749 (9-rib)



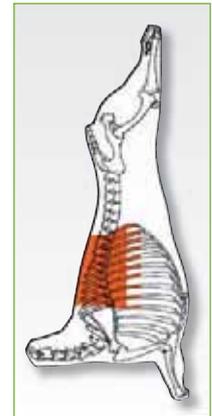
### RACK - CAP ON (FRENCHED) 4754

Rack - Cap On (Frenched) is prepared from a Rack (item 4932), the cap muscle to be retained in situ. The feather bones and chine are removed. The ribs are cut parallel to the chine edge at a distance as specified from the eye of meat measured at the caudal end. The cap muscle overlay on the ribs is removed at a specified distance from the eye muscle and parallel to the backbone. Ribs are frenched.

#### To be specified:

- Numbers of ribs required.
- Breast removal distance from eye muscle.

- Length of exposed rib.
- Scapular cartilage retained or removed.
- Surface fat trim level.



#### ITEM NO.

4750 (2-rib)	4754 (6-rib)
4751 (3-rib)	4755 (7-rib)
4752 (4-rib)	4756 (8-rib)
4753 (5-rib)	4757 (9-rib)

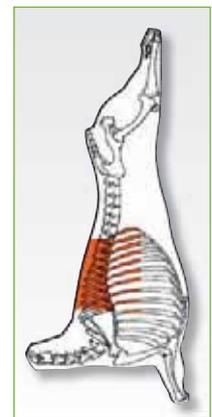


### RACK - CAP OFF (FRENCHED) 4764

Rack - Cap Off (Frenched) is prepared from a Rack - Cap On (Frenched) (item 4756) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin. The ribs are trimmed (frenched) to expose the ribs to the specified length.

#### To be specified:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Length of exposed rib.
- Surface fat trim level.



#### ITEM NO.

4758 (2-rib)	4762 (6-rib)
4759 (3-rib)	4763 (7-rib)
4760 (4-rib)	4764 (8-rib)
4761 (5-rib)	4765 (9-rib)



### BACKSTRAP OR BACKSTRIP 5109 \*

Backstrap is prepared from a Side and consists of the eye muscle (M. longissimus) lying along the spinous process and transverse processes of the lumbar, thoracic and cervical vertebrae: The Backstrap comprises of the portion commencing from the 1st cervical vertebrae to the lumbar sacral junction.

#### To be specified:

- Silverskin removed or retained.
- Specify: muscle length by indicating the removal point along the vertebrae.

### BACKSTRAP OR BACKSTRIP 5101 \*

Backstrap is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 1st thoracic vertebrae to the lumbar sacral junction.

#### To be specified:

- Silverskin removed or retained.
- Specify: muscle length by indicating the removal point along the vertebrae.

\* Trade description can be shown as: BACKSTRAP or BACKSTRIP



#### ITEM NO.

5109  
5101

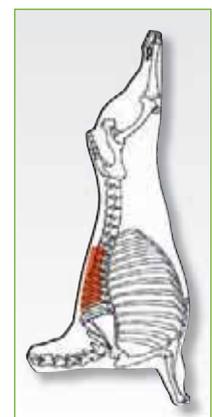


### EYE OF RACK 5153

Eye of Rack is prepared from Backstrap (item 5109) and comprises of the position commencing from the 6th thoracic vertebrae to the junction of the 13th thoracic and 1st lumbar vertebrae.

#### To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point along the vertebrae.



#### ITEM NO.

5153



### EYE OF SHORT LOIN 5150

The Eye of Short Loin is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 10th thoracic vertebrae to the junction of lumbar sacral vertebrae.

#### To be specified:

- Silverskin removed or retained.
- Muscle length by indicating the removal point from the lumbar and thoracic vertebrae.



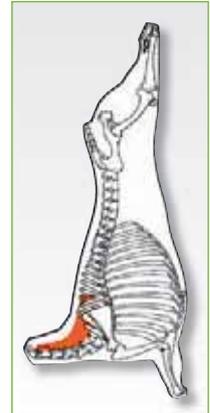
#### ITEM NO.

5150



### EYE OF FOREQUARTER 5152 (NECK FILLET)

Eye of Forequarter (Neck Fillet) is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 1st cervical vertebrae to the 4th, 5th or 6th thoracic vertebrae. The number of vertebrae (cervical and thoracic) specified will determine the length of the Neck Fillet. Trimmed to silverskin.



ITEM NO.

5152

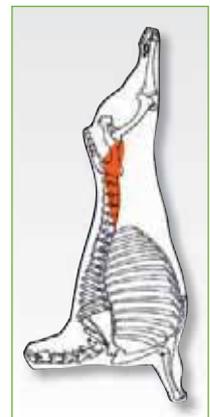
#### To be specified:

- Silverskin retained or removed.
- Length of eye muscle by the removal point from vertebrae.



### TENDERLOIN 5080

Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (M. psoas minor) remains attached.



#### To be specified:

- Sidestrap (M. psoas minor) retained or removed.
- Surface fat trim level.



### BUTT TENDERLOIN 5081

Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the ilium after the separation of the Short Loin from the Leg and is removed in one piece. The Side Strap (M. psoas minor) portion remains attached to the (M. psoas major) muscle.

ITEM NO.

5080

5081

5082

#### To be specified:

- Sidestrap (M. psoas minor) retained or removed.
- Surface fat trim level.

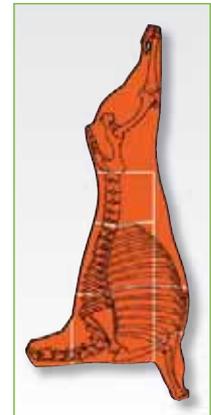
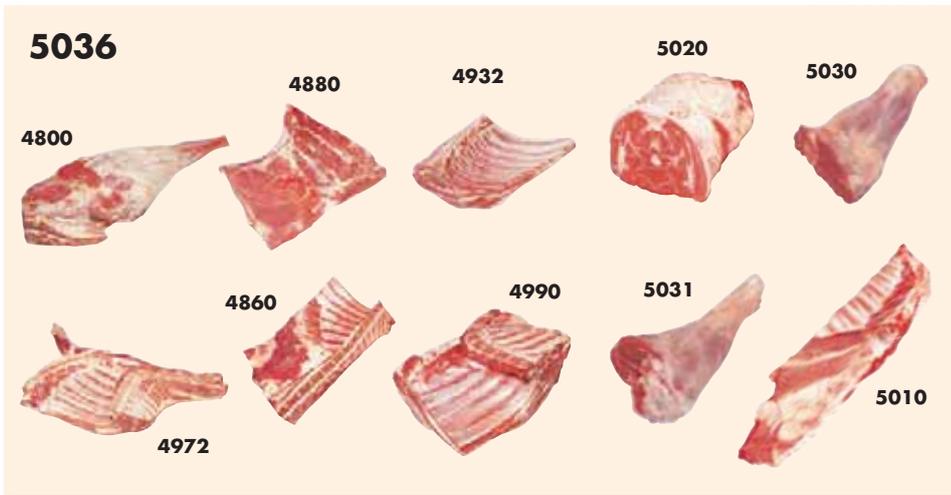


### TENDERLOIN - BUTT OFF 5082

Tenderloin - Butt Off is the (tail) muscle (M psoas major) of the Tenderloin attached to the ventral surface of the lumbar vertebrae of the Short Loin after the separation of the Leg and is removed in one piece.

#### To be specified:

- Sidestrap (M. psoas minor) retained or removed.
- Surface fat trim level.



**ITEM NO.**  
5036

### ASSORTED CUTS (BLOCK READY) - BONE-IN 5036

Assorted Cuts (bone-in) are prepared from a Carcass and can be any combination of at least (3) three major primals in natural proportions:

Item 4800 Leg	Item 4990 Square Cut Shoulder
Item 4972 Forequarter	Item 5020 Neck
Item 4860 Loin	Item 5030 Foreshank
Item 4880 Short Loin	Item 5031 Hindquarter Shank
Item 4932 Rack	Item 5010 Breast

Neck, Shanks and Breast and Flap can also be included if a Square Cut Shoulder is packed.

#### To be specified:

- Any combination of major primals packed in one carton.
- Kidney and channel fats retained, partially or completely removed.

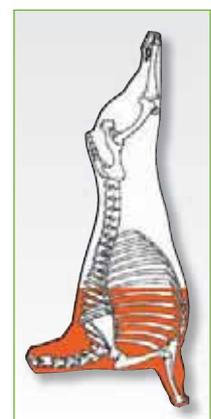


### FOREQUARTER (BONELESS) 5047

Forequarter (Boneless) is prepared from a Bone-in Forequarter (item 4972) by the removal of bones, cartilage, ligamentum nuchae and lymph node glands.

#### To be specified:

- Number of ribs required.
- Shank retained or removed.
- Breast retained or removed.
- Neck retained or removed.
- Intercostals retained or removed.
- Surface fat trim level.
- Specify: rolled or netted.

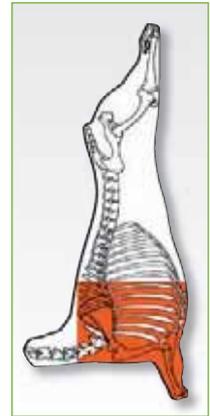


**ITEM NO.**  
5045 (4-rib)  
5046 (5-rib)  
5047 (6-rib)



### FOREQUARTER (PARTIALLY BONED) 4772

Forequarter (Partially Boned) is prepared from a Forequarter (item 4972) and is partially boned by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The specified ribs and associated thoracic vertebrae are removed.



#### ITEM NO.

4770 (4-rib)  
4771 (5-rib)  
4772 (6-rib)

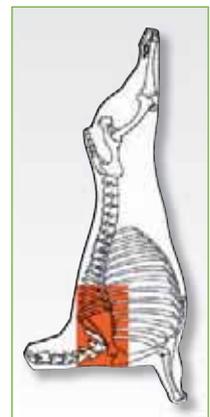
#### To be specified:

- Number of ribs required.
- Neck removal point.
- Shank tipped.
- Surface fat trim level.



### KNUCKLE SHOULDER 4775

The Knuckle Shoulder is prepared from the Forequarter (Partially Boned) (Item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (*M. longissimus*) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Knuckle Shoulder



#### ITEM NO.

4773 (4-rib)  
4774 (5-rib)  
4775 (6-rib)

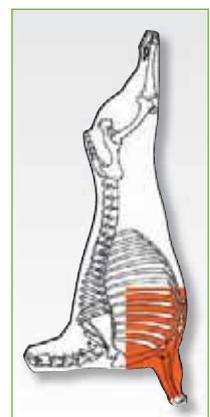
#### To be specified:

- Number of ribs required.
- Neck removal point.
- Surface fat trim level.



### BLADE SHOULDER 4778

Blade Shoulder is the ventral portion of the Forequarter. The Blade Shoulder is prepared from the Forequarter (Partially Boned) (Item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (*M. longissimus*) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Blade Shoulder



#### ITEM NO.

4776 (4-rib)  
4777 (5-rib)  
4778 (6-rib)

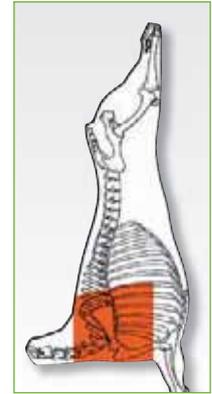
#### To be specified:

- Number of ribs required.
- Shank tipped.
- Shank retained or removed.
- Surface fat trim level.



### SQUARE CUT SHOULDER 4990

Square Cut Shoulder is prepared from a Forequarter (item 4972) by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The Breast and Fore Shank are removed by a cut commencing at the junction of the 1st rib and 1st sternal segment continuing to the specified rib running parallel to the back bone.



#### ITEM NO.

4990 (5-rib)  
4991 (4-rib)  
4992 (6-rib)

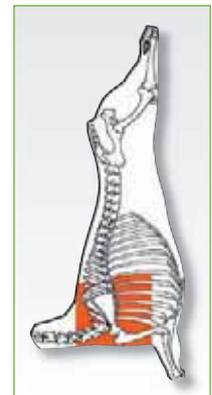
#### To be specified:

- Neck removal point.
- Number of ribs required.
- Specify: rib length.
- Surface fat trim level.



### SQUARE CUT SHOULDER (BONELESS) 5050

Square Cut Shoulder is prepared from a Square Cut Shoulder (item 4990) by the removal of bones, cartilage, sinew and ligamentum nuchae. The Shoulder is rolled and or netted.



#### ITEM NO.

5050 (5-rib)  
5051 (4-rib)  
5052 (6-rib)

#### To be specified:

- Number of ribs required.
- Lymph node and surrounding fat retained or removed.
- Surface fat trim level.

### OUTSIDE SHOULDER (OYSTER CUT) 4980

Outside Shoulder (Oyster Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and foreshank bones together with associated muscles. Shoulder is removed from a Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (M. subscapularis) attached.



#### To be specified:

- Neck string on or off.
- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Surface fat trim level.



#### ITEM NO.

Bone-in 4980  
Boneless 5055

### OUTSIDE SHOULDER (OYSTER CUT) BONELESS 5055

Outside Shoulder (Oyster Cut) boneless is prepared from a bone in Outside Shoulder (Oyster Cut) (item 4980) by removal of all bones, cartilage and ligament. The foreshank can be further removed.

#### To be specified:

- Foreshank retained or removed.



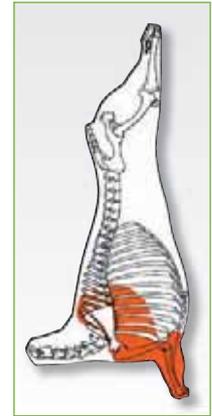
## OUTSIDE SHOULDER (BANJO CUT) 4995

Outside Shoulder (Banjo Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and Foreshank bones together with associated muscles. Shoulder is removed from the Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (M. subscapularis) attached. The Shoulder is shaped into an oval appearance by trimming the outer

selvage along the ventral edge. The undercut is retained in situ when the blade bone is required to be removed. Outside Shoulder (Banjo Cut) is prepared from a non neck strung carcass.

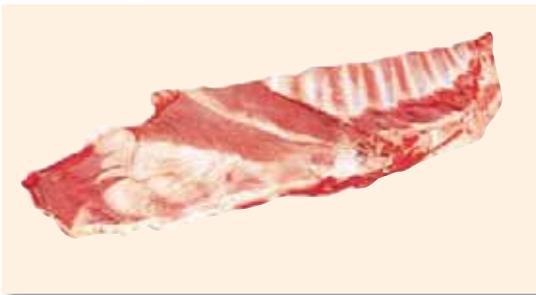
### To be specified:

- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Blade bone retained or removed.
- Surface fat trim level.



### ITEM NO.

4995



## BREAST AND FLAP 5010

Breast and Flap is prepared from a Side and is removed by a straight cut, parallel to the back bone and from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib then through the Flap to the superficial inguinal lymph node.

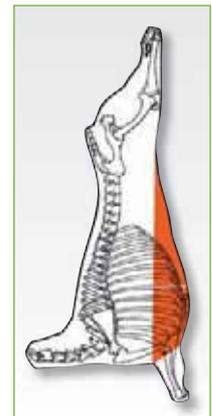
**Dorsal cutting line** - The Breast and Flap

can be prepared to include **attached** residual rib portions remaining after the removal of bone in - Loin - Saddle - Rack or Short Loin.

### To be specified:

- Diaphragm retained or removed.
- Specify: dorsal cutting line.

Reference Item 5172 Breast & Flap (boneless) is prepared by the removal of all bones and cartilage.



### ITEM NO.

Bone-in	5010
Boneless	5172



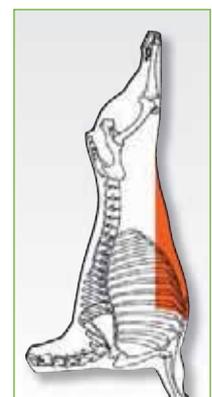
## FLAP 5011

A Flap is prepared from a Breast & Flap (item 5010). The Breast is removed from the Flap by a straight cut between the specified rib and the Flap consists of the remaining caudal portion.

### To be specified:

- Dorsal cutting line may include rib portion of Flap.
- Number of ribs required.

**Options:** Flap (Boneless) (item 5173) is prepared by the removal of all bones and cartilage.



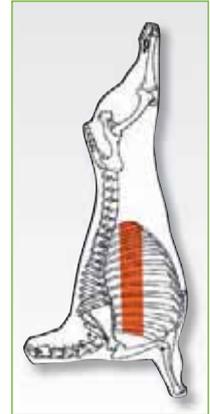
### ITEM NO.

Bone-in	5011
Boneless	5173



### SPARE RIBS 5015

Spare Ribs are prepared from a side. The rib cage is cut at specified width measured ventral from the eye of meat and cut parallel to the back bone. The Breast and Flap cutting line refer (item 5010). Specify rib numbers required. The rib cage consists of rib bones and intercostals muscles and all overlaying fat and muscle.



#### ITEM NO.

5015 (6-rib)  
5016 (7-rib)  
5017 (8-rib)  
5018 (9-rib)

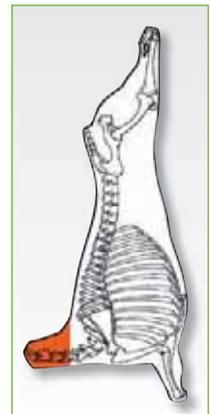
#### To be specified:

- Number of ribs required.
- Rib length to be specified.
- M. cutaneous trunci retained or removed.
- Diaphragm retained or removed.
- M. latissimus dorsi muscle removed.



### NECK 5020

Neck is prepared from a carcass by a straight cut through and between the 3rd and 4th cervical vertebrae.



#### ITEM NO.

5020

#### To be specified:

- Specify: caudal cutting lines.
- Atlas neck joint retained or removed.
- Neck split into half by a cut central to back bone.
- Sliced as Rosettes to a specify thickness.
- Specify: number of vertebrae.
- Surface fat trim level.

## 5.5 Boneless ovine manufacturing bulk pack definition

Manufacturing packs are generally prepared to a specified lean content specification assessed visually or tested chemically.



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

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

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

- Primal cuts or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Carcase, Trunk, Forequarter, Rolls.
- Minimum piece size may be specified.



50CL



60CL



80CL

## 5.6 Portion cuts



### LEG - CHUMP OFF (STEAKS) 4820

Leg Steaks are prepared from a Leg - Chump Off (item 4820) and cut horizontally across the leg to a specified thickness.



### SHORT LOIN (CHOPS) 4880

Short Loin Chops are prepared from a Short Loin (item 4880) and cut to a specified thickness.



### CHUMP (CHOPS) 4790

Chump Chops are prepared from a Chump (item 4790) and cut to a specified thickness.



### SHOULDER (CHOPS) 4990

Shoulder Chops are prepared from a Square Cut Shoulder (Item 4990) and cut horizontally across the Shoulder (dorsal to ventral) to a specified thickness.



### LOIN SADDLE (CHOPS) 4883

Loin Saddle Chops are prepared from a Loin Saddle (item 4883) and cut to a specified thickness.



### RACK (CUTLETS) 4762

Rack Cutlets are prepared from a Rack (frenched) Cap Off (Item 4762) and cut to a specified thickness.

# ANNEX I

## ADDRESSES

United Nations Economic  
Commission for Europe  
Agricultural Standards Unit  
Trade and Timber Division  
Palais des Nations  
CH - 1211 Geneva 10  
SWITZERLAND  
Tel: +41 22 917 2450  
Fax: +41 22 917 0629  
agristandards@unece.org  
www.unece.org/trade/agr

AUS-MEAT Ltd  
9 Buchanan Street  
South Brisbane  
4101 Queensland  
AUSTRALIA  
Tel: +61 7 3361 9200  
Fax: +61 7 3361 9222  
ausmeat@ausmeat.com.au  
www.ausmeat.com.au

EAN International  
145 rue Royale  
B-1000 Brussels  
BELGIUM  
Tel: +32 2 227 10 20  
Fax: +32 2 227 10 21  
info@ean.be  
www.ean-int.org

Uniform Code Council (UCC)  
Princeton Pike Corporate Center  
1009 Lenox Drive, suite 202  
Lawrenceville  
New Jersey 08648  
UNITED STATES  
Tel: +1 609 620 0200  
Fax: +1 609 620 1200  
www.uc-council.org

United States Department of Agriculture  
Agricultural Marketing Service  
Livestock and Seed Program  
1400 Independence Ave., S.W.  
Washington D.C. 20250 0249  
UNITED STATES  
Tel: +1 202 720 5705  
Fax: +1 202 720 3499  
Barry.Carpenter@usda.gov  
www.ams.usda.gov

AFFCO New Zealand  
P.O. Box 90  
Auckland 1  
Tel: +64 9 355 5755  
Fax: +64 9 355 5760  
NEW ZEALAND  
jim.gooch@affco.co.nz



# ANNEX II

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## EAN·UCC CODIFICATION SYSTEM

### 1. Purpose of the EAN·UCC system

The system is widely used in the world to enhance communication between buyers and sellers and third-party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by EAN International, together with national EAN organizations around the world, and by the Uniform Code Council (UCC) in Canada and the United States.

The system is designed to overcome the limitations of using company, industry or country specific coding systems and to make trading more efficient and responsive to trading partners. The use of the EAN·UCC System improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying goods, services and locations.

It is also used in electronic data interchange (EDI). EAN·UCC codes can be represented by data carriers (e.g. bar code symbols) to enable electronic reading wherever required in the trading process.

The EAN·UCC System also provides a global language of traceability by means of multi-industry standards for identification and communication for products, services and locations. The system may be used by organizations for traceability purposes across the supply chain to track and trace sheep products between the farm and retail outlets.

For information on using the EAN·UCC System please refer to the “Traceability of Beef” guidelines obtainable from EAN International or national EAN organizations. Contact addresses for EAN·UCC System are included in Annex I.

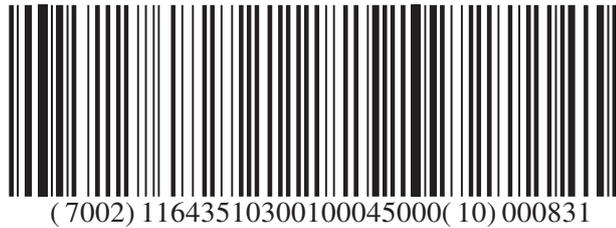
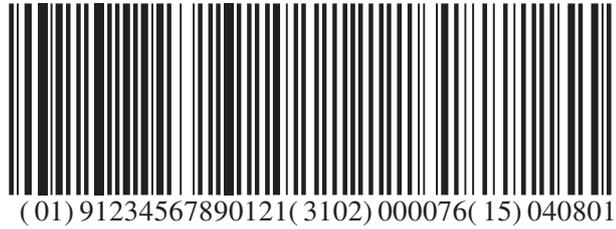
### 2. Use of the UNECE code in the EAN·UCC system

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

The UNECE code defined in section 4.1 has been assigned the EAN·UCC application identifier (7002) in the UCC/EAN - 128 bar code symbol.

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## Example 1:



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

## Example 2:



- (01) Global trade item number (GTIN)
- (3102) Net weight, kilograms
- (13) Slaughter/packing date
- (21) Serial number

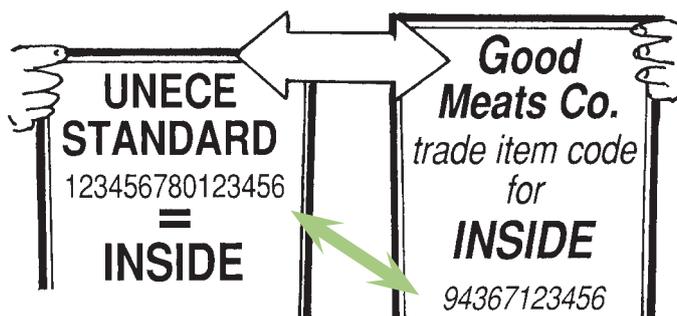
Other data, such as the UNECE Code, refrigeration, grade and fat depth can be linked to the GTIN via electronic data interchange (EDI - EANCOM® messages).

### 3. Application of the system in the supply chain

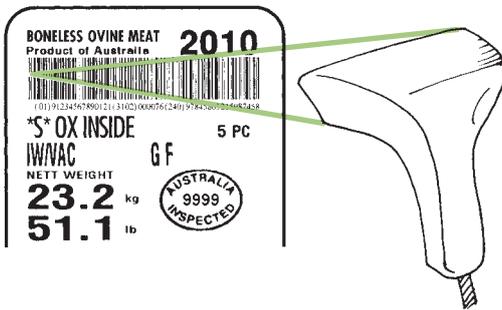


- (1) Customers order, using the UNECE Standard and the coding scheme.

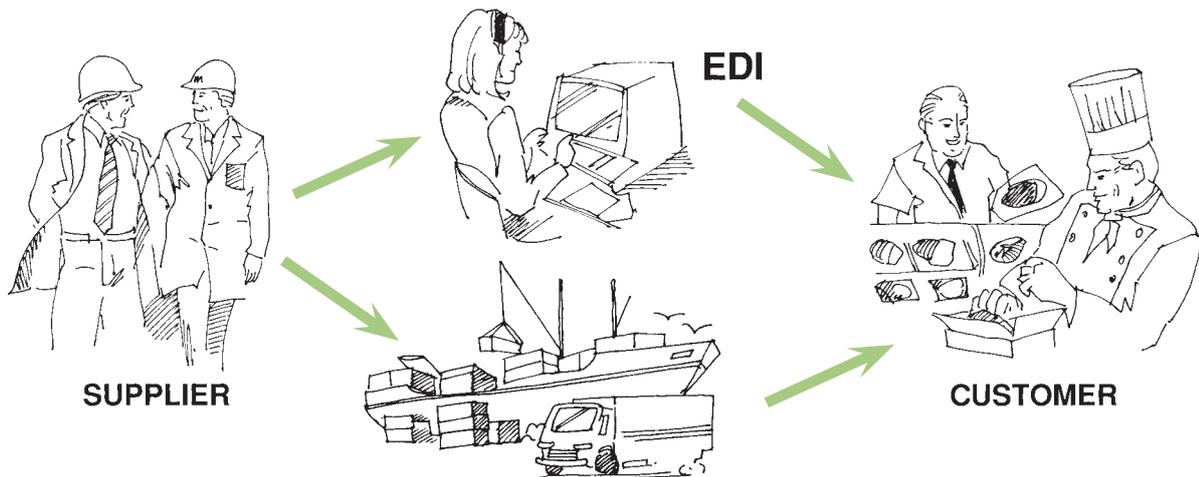
- (2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e., Global Trade Item Number).



- (3) Suppliers deliver the order to the customers. The goods are marked with the UCC/EAN-128 bar code standard.



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



(5) The physical flow of goods, marked with EAN-UCC standards, may be linked to the information flow using electronic data interchange (EDI – EANCOM® messages).