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Specialized Section on Standardization of Meat

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Item 4 of the provisional agenda

REVIEW OF THE UNECE STANDARD FOR BOVINE MEAT – CARCASSES AND CUTS

Document submitted by United States of America

U.S. Requested Additions/Exclusions
2007 Edition of the Bovine Meat Carcasses and Cuts

Top Blade

The Top Blade is derived from the Blade (Clod) 2300 and shall consist of the M. infraspinatus muscle. The purchaser may request that this item be further trimmed to remove the internal connective tissue or shoulder tendon. To remove the tissue or tendon it must be completely exposed by a butterfly cut prior to its removal.

To be specified:

- This item may be separated into two pieces after completely removing the shoulder tendon.

NOTE: After the removal of the tendon the item is sometimes referred to as a “Flat Iron”.

Arm Roast

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

To be specified:

- Only the M. triceps brachii long head and a small portion of the triceps brachii lateral head at the thick end of the Blade shall remain.
- The heavy part of the shoulder tendon shall be removed.
- The muscle is to be completely trimmed of all fat and connective tissue.

NOTE: The item is usually referred to as the “Clod Heart”.

Chuck Shoulder Tender

The Chuck Shoulder Tender is derived from the Blade (Clod) 2300 by separating the M. teres major from the clod by cutting through the natural seam. The individual muscle (IM) is sometimes referred to as the “Petite Tender”

To be specified:

- Peeled/Denuded.
- Surface membrane removed.

Ribeye Cap Meat

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

To be specified:

- M. complexus included.

Chuck – Square Cut, Pectoral Meat

The Chuck – Square Cut, Pectoral Meat is derived from the Chuck – Square Cut and shall consist of the M. deep pectoral that remains in the square cut chuck after the brisket is removed. It is removed from the chuck by cutting through the natural seams.

Chuck Eye

The Chuck Eye is derived from the Chuck Eye Roll 2268 and shall consist of the M. complexus only. It is separated from the other muscles of the chuck eye roll by cutting through the natural seams.

Sirloin Butt

The Sirloin is the posterior section of a Rump and Loin 1540 when the Shortloin 1550 has been removed. [BONE IN]

Top Sirloin, Center Cut, Seamed

The Top Sirloin, Center Cut, Seamed is derived from the Top Sirloin (Top Butt) 2130 and is further prepared so that the dorsal side and the ventral side of the M. gluteus medius have been separated by a cut through the natural seam. The remaining fat and connective tissue on both pieces shall be removed.

Bottom Sirloin Butt

The Bottom Sirloin Butt is prepared from a Sirloin Butt by making a cut through the natural seam between the gluteus medius and the knuckle. The separation continues to the outside surface of the sirloin leaving a portion of the M. tensor fasciae latae attached to the top sirloin.

Bottom Sirloin Butt, Flap

The Bottom Sirloin Butt, Flap consists of the M. obiquus abdominis internus from the Bottom Sirloin Butt. The boneless flap is separated from the ball tip and the tri-tip through the natural seam. The heavy connective tissue and any cartilage shall be excluded.

Bottom Sirloin Butt, Ball Tip

The Bottom Sirloin Butt, Ball Tip consists of the M. vastus medialis, vastus lateralis, and rectus femoris muscles from the bottom sirloin butt. The Ball Tip is separated from the Tri Tip and the Flap through the natural seam.

In addition, the U. S. delegation would like to discuss the need for the Meat Quality Standards in section 5.7 in the 2007 Edition.