**INFORMAL DOCUMENT NO. ~~1~~ 1**
19.03.2007

**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Sixteenth session
Geneva, 30 April – 3 May 2007

Item 4 of the provisional agenda

# REVIEW OF THE UNECE STANDARD FOR BOVINE MEAT – CARCASES AND CUTS

Note by the secretariat

The Specialized Section will discuss proposals to revise the UNECE Standard for Bovine Meat – Carcases and Cuts published in 2004. UNECE Standards for meat undergo a complete review three years after publication. The amendments adopted by the Specialized Section on Standardization of Meat will be submitted to the Working Party for approval. Following the review, a new edition is published as necessary.

This document is based on document ECE/TRADE/C/WP.7/2006/11 and publication ECE/TRADE/326.

New text has been underlined and text to be deleted has been struck-out.

# UNECE STANDARD
# BOVINE MEAT - CARCASES AND CUTS

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# UNECE STANDARD
# BOVINE 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. The texts will be updated regularly, therefore meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the ~~UNECE S~~secretariat ~~(see Annex I for the address.)~~of the United Nations Economic Commission for Europe (UNECE).

~~2)~~ The text of this publication has been ~~developed~~ prepared under the auspices of the UNECE Specialized Section on Standardization of Meat~~ of the United Nations Economic Commission for Europe~~. It is part of a series of standards~~, which~~ that 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 ~~about publication details~~ please visit the UNECE website at~~:~~

<http://www.unece.org/trade/agr>

Annex II contains a description of the ~~EAN/UCC~~GS1 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 sStandard recommends an international language for raw (unprocessed) beef (*bovine*) carcases 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) To market beef (bovine) carcases and cuts, It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market beef carcases and cuts across international borders. The standard does not attempt to prescribe those aspects, which are covered elsewhere. , and tThroughout 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 gGovernments on certain aspects of food hygiene, labelling and other matters which fall outside the its scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice*, should be consulted as the competent 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 illustrative photographs of carcases and selected commercial parts/cuts to facilitate a better understanding of 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 the text for the first edition of this standard at its 56th session (Reference: TRADE/WP.7/2000/11). The first edition of the standard was published on behalf of UNECE by AUS-MEAT.

2) In the second edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/2003/12) a number of editorial changes were made. The standard is now presented in five Chapters including the former General Requirements, Bovine Specific Requirements and Carcases and Cuts Descriptions in order to align it with the other standards. This alignment included also a reordering of the data fields in the bovine code and minor corrections to the carcases and cuts descriptions.
The document ECE/TRADE/C/WP.7/2006/11 collects editorial changes to the second edition of the standard.

3) UNECE Standards for meat undergo a complete review three years after publication. If necessary new editions are published following the review.Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE homepage website at : <http://www.unece.org/trade/agr/standards.htm>.

## 2. MINIMUM REQUIREMENTS

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

~~2)~~ Carcases/cuts must be:

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

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

## 3. PURCHASER SPECIFIED REQUIREMENTS

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Code for Purchaser Requirements for Beef (see chapter 4).

### 3.1 Additional requirements

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

### 3.2 Species

The code for bovine in data field 1 as defined in section 1.1~~.2~~ is 10.

### 3.3 Product/cut

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

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

2 Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), and / or tactile properties (dry, spongy).

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

## 3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight are to be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain as 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 bovine animals, carcases, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with 3.12.

### *3.5.2 Bovine category*

| Bovine category code (Data field 5) | Category | Description |
|---|---|---|
| **0** | Not specified | |
| **1** | Intact male | Evidence of sex traits, greater than 24 months |
| **2** | Young intact male | Less than 24 months |
| **3** | Steer | Young castrate |
| **4** | Heifer | Young female, uncalved |
| **5** | Steer and/or Heifer | Young castrate or young female, uncalved |
| **6** | Cow | Mature female |
| **7** | Young bovine | 6-12 months |
| **8** | Code not used | |
| **9** | Other | |

### *3.5.3 Production system*

The purchaser may specify a production system, but the 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 | |
| **1** | Intensive | Production methods ~~which~~ that include restricted stocking, housing and feeding regimes developed to promote rapid growth. |
| **2** | Extensive | Production methods ~~which~~ that include relatively unrestricted access to natural forage for the majority of the animals' lives. |
| **3** | Organic | Production methods~~, which~~ that conform to the legislation of the importing country concerning organic production. |
| **4-8** | 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 7a) | Category | Description |
|---|---|---|
| **0** | Not 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 |
| **4-8** | 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 carcase and/or cut must have the spinal cord removed. If required, there must be total removal.

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

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

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

### *3.6.1 Fat thickness~~Definition of codes~~*

The purchaser can specify the maximum fat thickness of carcases, 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** | Practically free (75% lean/seam surface removed) |
| **4** | 3 mm maximum fat thickness or as specified |
| **5** | 6 mm maximum fat thickness or as specified |
| **6** | 13 mm maximum fat thickness or as specified |
| **7** | 25 mm maximum fat thickness or as specified |
| **8** | Chemical lean specified |
| **9** | Other |

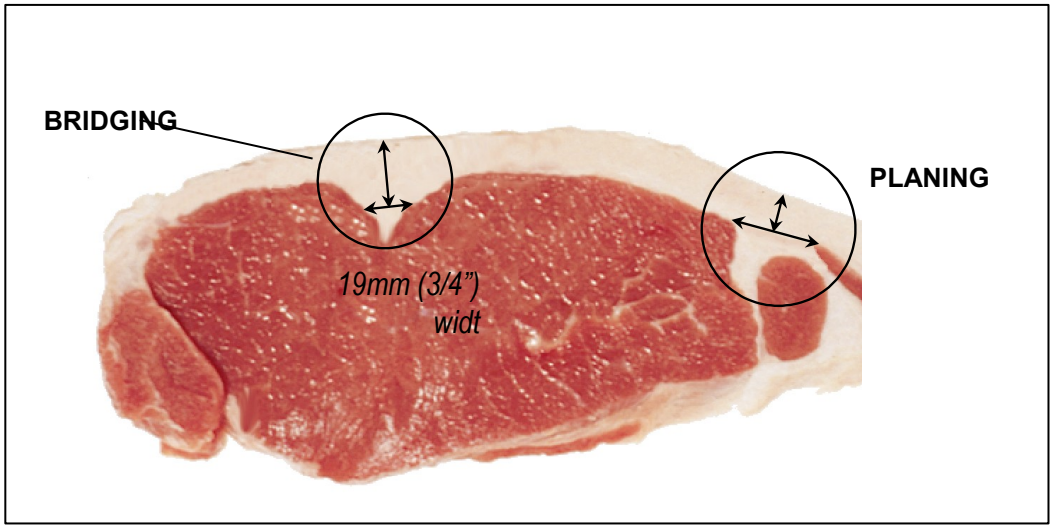
### *3.6.2 Trimming*

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled 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 that 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.

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



However, when fat limitations for Peeled/Denuded[4] or Peeled/Denuded, Surface Membrane Removed[5] are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

## 3.7 Bovine quality system

| Bovine 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. Any specific requirements regarding colour and pH ~~if required~~ need to be agreed between buyer and seller and are not provided for in the coding system.

## 3.9 Weight ranging of carcases and cuts

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

[4] Peeled/Denuded – The term "Peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat not to exceed 2.5cm (1.0 inch) ~~(2.5cm)~~ in the longest dimension and/or 3mm (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 2.5cm (1.0 inch) ~~(2.5cm)~~ in any dimension and/or 3mm (0.125 inch) ~~(3mm)~~ in depth at any point.

[5] Peeled/Denuded, Surface Membrane Removed – When the surface membrane ("silver" or "blue tissue") is required to be removed (skinned), the resulting cut surface shall expose at least 90 percent lean with remaining "flake" fat not to exceed 3mm (0.125 inch) ~~(3mm)~~ in depth.

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

**Cuts - frozen / deep frozen**
- ~~I.W. (~~Individually wrapped (I.W.)
- 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)* (ECE/TRANS/165).

### *3.10.2 Definition of codes*

| Packing code (Data field 13) | Category |
|---|---|
| **0** | Not specified |
| **1** | Carcases, halve carcases and quarters – without packaging |
| **2** | Carcases, halve carcases and quarters – with packaging |
| **3** | Cuts – ~~I.W. (~~individually wrapped (I.W.) |
| **4** | Cuts – bulk packaged (plastic or wax-lined container)~~.~~ |
| **5** | Cuts – vacuum-packed (VAC) |
| **6** | Cuts – modified atmosphere pack~~ed~~aging (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, as designated by an "X~~x~~", for unpackaged carcases, quarters, and cuts, and for packaged or packed meat items.

| Labelling information | Unpackaged carcases, 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 [6] |
| Quantity (number of pieces) | | X [6] |
| Net weight | | X [6] |

### *3.11.2 ~~Other Product Claims~~Additional information*

Additional information~~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

[6] This information can also be provided in accompanying documentation.

### 3.12 Provisions concerning conformity - assessment requirements

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

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

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

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

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

## 4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR BEEF

### 4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Beef has 14 fields and 20 digits (3 digits unused). It - and is a combination of the codes defined in chapter 3.

Annex II contains a description of the ~~EAN/UCC~~GS1 system, which contains a specific application identifier for the implementation of the UNECE Code.

| Field No. | Name | Section | Code Range |
|---|---|---|---|
| 1 | Species | 3.2 | ~~1~~00 – 99 |
| 2 | Product/cut | ~~3.3/~~ 5- | 0000 – 9999 |
| 3 | Field not used | – | 00 – 99 |

| Field No. | Name | Section | Code Range |
|---|---|---|---|
| 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, brisket that was trimmed to 3 mm max fat thickness from a steer or heifer raised in an organic production system, forage fed and slaughtered conventionally.

This item has the following code: **10164300153201040050**

| Field No. | Name | Requirement | Value |
|---|---|---|---|
| 1 | Species | Beef | 10 |
| 2 | Product/cut | Brisket | 1643 |
| 3 | Field not used | – | 00 |
| 4 | Refrigeration | Chilled | 1 |
| 5 | Category | Steer or heifer | 5 |
| 6 | Production system | Organic | 3 |
| 7a | Feeding system | Forage fed | 2 |
| 7b | Field not used | – | 0 |
| 8 | Slaughter system | Conventional | 1 |
| 9 | Post-slaughter system | Not specified | 0 |
| 10 | Fat thickness | Trimmed to 3mm max fat thickness | 4 |
| 11 | Quality | Not specified | 0 |
| 12 | Weight ranging | Not specified | 0 |
| 13 | Packing | Vacuum-packed | 5 |
| 14 | Conformity assessment | Not specified | 0 |

# 5. CARCASES AND CUTS DESCRIPTIONS

## 5.1 Multilingual index of products

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

| English | Item | Page | French | Russian | Spanish | Chinese |
|---|---|---|---|---|---|---|
| Bone-~~I~~Nin | | | Avec Os | Кости | Con hueso | 带骨牛肉 |
| Brisket | 1643 | | Poitrine sans plat de côtes | Челышко | Pecho | 胸肉 |
| Brisket point (sternum) | 1674 | | Gros bout de poitrine | Край челышка (грудина) | Punta de pecho | 前胸肉 |
| Brisket rib plate | 1673 | | Poitrine | Передняя часть говяжей грудинки | Asado ventral | 胸肋肉 |
| Butt | 1500 - 1503 | | Cuisse entière | Оковалок | Rueda | 臀腿肉 |
| But – shank off | 1510 | | Cuisse sans jarret | Оковалок без голяшки | Rueda sin garrón | 去腱臀腿肉 |
| Butt & rump | 1502 | | Cuisse et Rumsteck | Оковалок и кострец | Rueda con cuadril | 臀部肉 |
| Butt square cut | 1520 | | Cuisse coupe droite | Оковалок прямоу-гольной разделки | Rueda corte cuadrado | |
| Carcase | 1001 | | Carcasse entière | Цельная туша | Canal | 胴体 |
| Chuck – square cut | 1617 | | Basse-côtes | Лопаточная часть прямоугольной разделки | Aguja | 方切肩肉 |
| Forequarter | 1063 | | Quartier avant droit | Передняя четвертина | Cuarto delantero | 前1/4胴体 |
| Forequarter & flank (pistola forequarter) | 1050 | | Quartier avant CAPA | Передняя четвер-тина и пашина (Пистолетный отруб передней четвертины) | Cuarto delantero con vacío | 枪形前1/4胴体 |
| | | | Collier basses-côtes : | | | |
| | | | Epaule avec os | | | |
| | | | capa | | | |
| FQ/HQ shine – shank | 1680 | | Jarret avant / Jarret arrière | Рулька-Голяшка передней/задней четвертины | Brazuelo/garrón | 前/后腱子肉 |
| Hindquarter | 1010 | | Quartier arrière droit | Задняя четвертина | Cuarto trasero | 后1/4胴体 |
| Neck | 1630 | | Collier | Шейная часть | Cogote | 颈肉 |
| Pistola hindquarter | 1020 | | Quartier arrière pistola | Пистолетный отруб задней четвертины | Pistola | 枪形后1/4胴体 |
| Ribs-prepared | 1604 | | Milieu de train de côtes | Реберная часть – подготовленная | Espinazo preparado | 脊排 |
| Rump & loin | 1540 | | ~~Rumsteck et~~ aloyau | Кострец и Филей | Espinazo con cuadril | 臀腰部肉 |

| English | Item | Page | French | Russian | Spanish | Chinese |
|---|---|---|---|---|---|---|
| Short ribs | 1694 | | Plat de côtes | Реберный край грудинки | Asado corto (Porción de asado) | 肋排 |
| Shortloin | 1550 | | Faux-filet | Короткий филей | Espinazo trasero | 腰脊肉 |
| Shoulder | 1621 | | Epaule ~~palette~~ | Лопаточная часть | Paleta | 带腿肩肉 |
| Side | 1000 | | Demi-carcasse | Полутуша | Media canal | 半胴体 |
| Spare ribs | 1695 | | Plat de côtes | Ребра без поверх-ностного мяса | Costillar | 肋排 |
| **Boneless** | | | **Sans Os** | **Без костей** | **Sin hueso** | **剔骨牛肉** |
| Blade (clod) | 2300 | | Macreuse à bifteck + paleron | Лопатка (мякоть лопаточной части) | Paleta | 肩胛肉 |
| Blade bolar | 2302 | | Boule de macreuse | Основание лопатки | Centro de carnaza de paleta | 保乐肉 |
| Blade oyster | 2303 | | Paleron | Нежная мякоть лопатки | Marucha | 牡蛎肉 |
| Blade undercut | 2304 | | Dessus de palette | Подрезанная лопатка | Paleta sin tapa | 肩胛内肉 |
| Brisket | 2323 | | Poitrine sans os | Челышко | Pecho | 胸肉 |
| Brisket deckle off | 2358 | | Morceau de poitrine sans os épluché | Челышко без декеля | Pecho sin tapa | 修清胸肉 |
| Brisket navel plate | 2473 | | Flanchet / tendron sans os | Завиток | Falda | 后胸肉 |
| Brisket point end deckle off | 2353 | | Gros bout de poitrine sans os épluché | Край челышка без декеля | Pecho corto sin tapa | 修清前胸肉 |
| Butt set | 2483 | | ~~Ensemble cuisse : T de T, semelle et TG~~= globe | Набор отрубов оковалка | Cortes de la rueda | 臀肉系列 |
| Chuck crest | 2278 | | Bosse du cou | Выступ лопаточ-ной мякоти | Giba | 肩肉冠 |
| Chuck eye roll | 2268 | | Morceau de basse-côte sans os | Рулет изглазка ло-паточной мякоти | Aguja sin tapa | 上脑心 |
| Chuck roll | 2275 | | Basse-côte sans os | Рулет из лопа-точной мякоти | Aguja | 上脑 |
| Chuck roll – long cut | 2289 | | Collier basse-côte sans os | Рулет из лопаточ-ной части – длин-новырезанный | Aguja larga | 长切上脑 |
| Chuck tender | 2310 | | Jumeau à bifteck | Мякоть передка | Chingolo | 嫩肩肉 |
| Cube roll (rib eye roll) | 2240 | | Noix d'entrecôte | Рулет из спинной мякоти (Рулет из мясистой части спины) | Bife ancho sin tapa | 眼肉心 |
| Cutaneus trunci (rose) | 2196 | | Peaucler du tronc | Поверхностная фасция (розовая) | Matambre | 胸腹皮下肉 |
| Eye of rump | 2093 | | Coeur de rumsteck | Глазок костреца | Corazón de cuadril | 臀腰肉心 |
| Eye round | 2040 | | Rond de gîte noix | Глазок бедра | Peceto | 小米龙 |
| Flank steak | 2210 | | Bavette de flanchet | Порционный | Bife de vacio | 牛腩排（F肉） |

| English | Item | Page | French | Russian | Spanish | Chinese |
|---|---|---|---|---|---|---|
| | | | | кусок пашинки | | |
| FQ/HQ shin – shank | 2360 | | Jarret avant / jarret arrière sans os | Рулька/Голяшка передней/задней четвертины | Brazuelo/Garrón | 腱子肉 |
| Heel muscle | 2364 | | Nerveux de gîte noix | Пяточная мышца | Tortuguita | |
| Inside | 2010 | | Tende de tranche | Внутренняя часть бедра | Nalga de adentro | 臀肉 |
| Inside cap | 2012 | | Dessus de tranche | Верх внутренней части | Tapa de nalga | 带盖臀肉 |
| Inside – cap off | 2011 | | Tende de tranche sans dessus de tranche | Внутренняя часть без верха | Nalga de adentro sin tapa | 去盖臀肉 |
| Inside meat | 2035 | | Tende de tranche sans dessus de tranche PAD | Мясо внутренней части | Nalga de adentro sin tapa al rojo | 内臀肉 |
| Inside skirt | 2205 | | Fausse bavette | Внутренняя диафрагма | Entraña interna (Falsa entraña) | 内裙肉 |
| Internal flank plate (flap) | 2203 | | Bavette d'aloyau | Внутренняя часть пашины (плоская часть) | Bife grande de vacío | 内腹肉 |
| Knuckle | 2070 | | Tranche grasse | Огузок | Bola de lomo | 膝圆 |
| **Manufacturing bulk packs** | | | **Minerai de boeuf** | **Упаковка навалом** | **Carne sin hueso en bloque** | **加工牛肉** |
| Neck | 2280 | | Collier sans os | Шейная часть | Cogote | 颈肉 |
| Outside | 2030 | | Semelle sans nerveux | Наружная часть | Nalga de afuera | 米龙 |
| Outside flat | 2050 | | Oreille de Gîte noix | Плоский отруб наружной части | Cuadrada | 大米龙 |
| Outside meat | 2033 | | Gîte noix et rond de gîte PAD | Мясо наружной части | Nalga de afuera al rojo | 米龙肉 |
| Rump | 2090 | | Rumsteck | Кострец | Cuadril con colita | 臀腰肉 |
| Rump cap | 2091 | | Aiguillette de rumsteck | Верх костреца | Tapa de cuadril (Picaña) | 臀腰肉盖 |
| Silverside | 2020 | | Semelle entière | Ссек | Nalga de afuera con tortuguita | 粗米龙 |
| Spencer roll | 2230 | | Entrecôte sans os avec dessus de côte | Рулет «Спенсер» | Bife ancho | 眼肉 |
| Striploin | 2140 | | Faux-filet | Филейный край | Bife angosto | 外脊（西冷） |
| Tenderloin | 2150 | | Filet avec chaînette | Вырезка | Lomo | 里脊（牛柳） |
| Tenderloin – side strap off | 2160 | | Filet sans chaînette | Вырезка из малой поясничной мышцы | Lomo sin cadena | 修清里脊 |
| Thick flank | 2060 | | Tranche grasse + aiguillette baronne | Толстая часть пашины | Bola de lomo con colita | 粗膝圆 |
| Thick skirt (hanging tender) | 2180 | | Onglet | Толстая диафраг-ма (мясистая часть диафрагмы) | Entraña gruesa | 厚裙肉 |

| English | Item | Page | French | Russian | Spanish | Chinese |
|---|---|---|---|---|---|---|
| Thin flank | 2200 | | Bavettes | Тонкая часть пашины | Vacio | 腹肉 |
| Thin skirt (outside skirt) | 2190 | | Hampe | Тонкая диафрагма (наружная) | Entraña fina | 薄裙肉 |
| Top sirloin (top butt) | 2120 | | Rumsteck et partie d'aiguillette baronne | Оковалок (верхняя часть) | Cuadril | 上臀腰肉 |
| Tri-tip | 2131 | | Partie d'aiguillette baronne | Тройная верхушка | Colita de cuadril | 下臀腰肉 |

## 5.2 Bovine side skeletal diagram

**[Picture: OTHERS: skel_col – but text and lines and gland locations need to be added]**

## 5.3 Standard bovine primal cuts flow chart

**[Picture: MEATCUTS b-carcase1, b-carcase2 and assorted meat cuts on white background]**

## 5.4 Bovine meat cuts

**SIDE 1000**

The carcase is split into sides down the length dividing the spinal column.

**To be specified**:
- Diaphragm: retained or removed.
- Kidney retained.
- Kidney fats and channel fats: retained, partial or completely removed.
- Standard carcase trim to be defined.

**[Picture B-carcase 1 all images in 5.4 are in the directory Meat Cuts]**

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

**HINDQUARTER 1010**

Hindquarter is prepared from a side (1000) by the separation of the hindquarter and forequarter by a cut along the specified rib, at right angles to the vertebral column through to the ventral portion of the flank.

**To be specified**:
- Rib number required. (0 to 10)
- ~~Diaphragm~~ onglet retained or removed.
- Kidney retained or removed.
- Kidney/channel fat retained or removed.

**[Picture B1010]**

**PISTOLA HINDQUARTER 1020**

Pistola hindquarter is prepared from a hindquarter (1010) by the removal of the thin flank (2200), lateral portion ribs and portion of the navel end brisket. A cut is made commencing at the superficial inguinal lymph node separating the M. rectus abdominus and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 50mm from the M. longissimus dorsi (eye muscle) to the specified rib.

**To be specified**:

- Rib number required (1 to 10).
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney / channel retained or removed.
- Specified rib length from eye muscle.
- Flank steak, inside skirt and internal flank plate retained.

**NOTE**: Pistola hindquarter is frequently prepared from a side (1000).

**[Picture B1020]**

**BUTT & RUMP 1502**

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

**[Picture U1502]**

**BUTT 1500**

Butt is prepared from a hindquarter (1010) by a cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischia lymph node.

**To be specified**:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.
- Sans aiguillette baronne

**[Picture U1500]**

**BUTT 1503**

Butt is prepared from a hindquarter (1010) by a straight cut at the cranial end beginning at the junction of the last sacral and first coccygeal ~~caudal~~ vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebrae shall remain on the butt.

**To be specified**:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.

**[Picture U1503]**

**BUTT / SHANK - OFF 1510**

Butt shank off is prepared from a butt (1500 - 1503) by the removal of the tibia (at the stifle joint), the tarsal bone (excluding the calcaneal tuber) and the extensor group of muscles along the seam, leaving the M. gastrocnemius (heel muscle), archilles tendon and flexor group of muscles in situ. (Les experts français ne comprennent pas cette dernière spécificité)

**To be specified**:

- Superficial inguinal and subiliac lymph node retained or removed.

**[Picture U1510]**

**BUTT SQUARE CUT 1520**

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

**[Picture U1520]**

**RUMP AND LOIN 1540** = "ALOYAU"

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

**To be specified**:

- Rib number required (0 to 6 ribs).
- Distance from eye muscle.
- Diaphragm retained or removed.
- Kidney and kidney fat retained or removed.
- Avec aiguillette baronne
- Avec bavettes

**NOTE:** This cut can also be prepared from a pistola hindquarter (1020).

**[Picture U1540]**

**SHORTLOIN 1550**

Shortloin is prepared from a hindquarter (1010) by a straight cut at the junction of the lumbar and sacral vertebrae to a point cranial to the tuber coxae to the ventral portion of the flank. The thin flank (2200) is removed at a point cranial to the tuber coxae and approximately 50mm to 75mm from M. longissimus dorsi (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

**To be specified**:

- Rib number required (0 to 3 ribs).
- Distance from eye muscle.
- Diaphragm retained or removed.
- Kidney retained or removed.

- Kidney fat retained or removed.

**[Picture U1552]**

**FOREQUARTER 1063**

Forequarter is prepared from a side (1000) by the separation of the forequarter and hindquarter (1010) by a cut along the specified rib and at right angles to the vertebral column through to the ventral portion of the flank.

**To be specified**:
- Rib number required (5 to 13 ribs).
- Diaphragm retained or removed.

**[Picture U1060]**

**FOREQUARTER & FLANK 1050**

**(PISTOLA FOREQUARTER)**

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

**To be specified**:
- Forequarter rib numbers (5 to 9 ribs).
- Diaphragm retained or removed.
- Rib length distance from eye muscle.

**[**** The following item numbers to be added in the box with the carcase drawing ****]**

1049 (4-rib)
1055 (10-rib)
1056 (11-rib)
1057 (12-rib)
1058 (13-rib)

**[Picture U1050]**

Nous souhaitons ajouter trios découpes supplémentaires à cet endroit :

- Collier basses-côtes :
- Epaule avec os
- capa

**BRISKET 1643**

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

rib. Cette description est incompréhensible en français

**To be specified**:

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

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

**[Picture U1643, U1673_74_2473]**

**BRISKET RIB PLATE 1673**

Brisket rib plate is prepared from a 13-rib brisket (1643). The sternum and associated muscles are removed by a cut commencing at the 1st sternal segment cutting through the costal cartilage to and including the cartilage at the 7th rib removing the sternum and associated attached muscle. A cut is made following the ventral contour of the rib cartilage from the 7th rib to the 13th rib of the forequarter removing the boneless ventral portion of the navel (M. transversus abdominis) and associated muscles.

Cette description est bien compliquée!

The brisket rib plate can consist of the following optional rib numbers: (4th to 13th rib - 1st to 10th rib inclusive).

**To be specified**:

- Specify: rib numbers and rib location.
- Length of rib from dorsal cutting line.
- Diaphragm retained or removed.

**[Picture U1673]**

**BRISKET POINT (STERNUM) 1674**

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

**To be specified:**

- M. transversus thoracis et ascendant (profondus) retained or removed.

**[Picture U1674]**

**BRISKET NAVEL PLATE 2473**

Brisket navel end plate is prepared from a brisket (1643) by a cut following the ventral contour of the costal cartilage from the 7th rib to the 13th rib of the forequarter removing the boneless ventral portion of the navel end. major muscles are (M. transversus abdominis and M. rectus abdominis). The white fibrous tissue on the ventral edge (linea alba) is removed.

**To be specified:**

- Peritoneum removed or retained.

**[Picture U2473]**

**CHUCK - SQUARE CUT 1617**

Chuck square cut is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). Neck (1630) is removed from the forequarter by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae. The chuck square cut to consist of 4 to 6 ribs and the ventral cutting line is 75mm from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column to the 1st rib. The fat deposit located at the dorsal edge is removed along with loose muscle tissue.

**To be specified**:

- Rib number required (4 to 6 ribs).
- Distance from eye muscle.
- M. subscapularis retained or removed. le subscapularis correspond au “dessus de palette”. Il s’agit de la face interne de l’épaule attenante au scapulum qui reste, lors de la séparation de l’épaule, sur cette dernière.
- Ligamentum nuchae retained or removed.

**[Picture U1617_1, U1617_2]**

**NECK 1630**

Neck is removed from the forequarter (1063) by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.

**To be specified:**

- Ligamentum nuchae retained or removed.

**[Picture U1630_1, U1630_2]**

**RIBS - PREPARED 1604**

Ribs prepared is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck square cut (1617). Short ribs portion (1694) is removed at a distance of 75mm from the M. longissimus dorsi (eye muscle) at the loin (~~caudal~~ c'est inexact) end, parallel with the vertebral column (cranial) to the specified rib.

The body of the vertebrae (chine) on the ribs prepared is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.

**To be specified**:

- Rib numbers required (4 to 9 ribs).
- Spinous process retained or removed.
- Tip of scapular and associated cartilage retained or removed.
- Rib length distance from eye muscle.
- Cap muscle (M. trapezius) retained or removed.
- Ligamentum nuchae retained or removed.
- Apophyses épineuses laissées en place

**NOTE:** Ribs prepared is frequently derived from a pistola hindquarter (1020 to 1028).

**[Picture U1604_CR, U1604_w]**

**SHORT RIBS 1694**

Short ribs are prepared from a forequarter (1063) after the removal of the brisket (1643) / ribs prepared (1604) and chuck square cut (1617). Short rib cutting line is approximately 75mm from the (eye of meat) M. longissimus dorsi and parallel to the vertebral column. The M. cutaneus trunci is removed unless otherwise specified.

**To be specified**:

- Rib numbers required (1 to 9 ribs) and rib location.
- M. cutaneus trunci retained.
- M. laterissimus dorsi muscle retained or removed.
- Fat cover retained or removed.
- Diaphragm retained or removed.
- Specify: sliced portion size requirements.

**[Picture U 1694_w, U 1694_s, U 1694_5Rb, U 1694_5FR, U 1694_5CO]**

**SPARE RIBS 1695**

Spare ribs are prepared from a forequarter (1063) and consist of rib bones and intercostals muscles. Spare ribs can be derived from any portion of the rib cage.

**To be specified**:

- Rib number and rib location.
- Size of rib portion.

**[Picture U1695_9R]**

**FOREQUARTER / HINDQUARTER SHIN - SHANK 1680**

Shin-shank is prepared from either forequarter / hindquarter legs (extensor / flexor group of muscles). The fore leg is removed by a cut following the brisket removal line from the forequarter through the M. triceps and M. biceps brachii and distal end to the humerus to include the (radius/ulna) and associated muscles. Cette phrase est incompréhensible dans la version française. De plus cette description ne correspond pas au dessin de la publication de la norme bovine

The hindquarter leg is removed by a cut through the stifle joint removing the (tibia/tarsal bones) including the surrounding flexor / extensor muscle groups.

**To be specified**:

- Removal of forequarter elbow (olecranon) and carpus joint at meat level.
- Removal of hindquarter trasus and stifle joints at meat level.

**NOTE:**

1680 as forequarter / hindquarter shin / shank (packed together).
1682 specifically for forequarter and
1683 specifically for hindquarter.

**[Picture U 1682, U1683, U 1680a, U 1680b/U 1680b_w]**

**INSIDE 2010**

Inside is situated caudal and medial (non il est situé sur toute la longueur du femur) to the femur bone and attached to the os coxae (aitchbone), and removed by following the natural seam between the thick flank (2060) and silverside (2020). The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

**To be specified**:

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

**[Picture BP2000]**

**INSIDE CAP OFF 2011**

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

**To be specified**:

- M. pectineus and / or M. sartorius retained or removed.

**[Picture BP2011]**

**INSIDE CAP 2012**

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

**To be specified:**

- Fibrous tissue and fat deposits retained or removed.
- M. pectineus and M. sartorius retained or removed.

**[Picture B2002]**

**OUTSIDE MEAT 2033**

Outside meat is prepared from an outside (2030) and by separating the outside flat (2050) and eye of round (2040) along the natural seam. All sub-cutaneous fat, connective tissue, membrane and silverskin on the outside flat and eye round are removed. The wedge shape muscle located on the caudal flat portion of the M. glutobiceps (outside flat = oreille de gîte en français)) can be removed to allow fat deposits along the seam to be removed.

**To be specified**:

- Wedge shape muscle or flat portion of the M. glutobiceps retained or removed.

**[Picture B2033]**

**INSIDE MEAT 2035**

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

**To be specified**:

- M. pectineus and M. sartorius retained or removed.

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

**[Picture B2035]**

**SILVERSIDE 2020**

Silverside is situated lateral / caudal (dans la version française: mettre “sur le côté et la longueur du fémur) to the femur bone and attached to the os coxae (aitchbone) and is removed by following the natural seam

between the thick flank (2060) and Inside (2010). The leg end of the primal is cut straight at the junction of the archilles tendon and heel muscle (M. gastrocnemius). The attached cartilage / gristle (thimble) from the aitch bone is removed.

**To be specified**:

- Achilles tendon retained or removed.
- Popliteal lymph node retained or removed.

**[Picture B2020]**

**OUTSIDE 2030**

Outside is prepared from the Silverside (2020) by the removal of the heel muscle (M. gastrocnemius). The popliteal lymph node, surrounding fat and connective tissue are removed.

**To be specified:**

- Heavy connective tissue (silver skin) on ventral side removed or retained.

**[Picture B2030]**

**EYE ROUND 2040**

The Eye Round is prepared from the outside (2030) by following the natural seam between the outside flat M. gluteobiceps and the eye round M. semitendinosus separating the two muscles.

**[Picture B2040]**

**OUTSIDE FLAT 2050** = OREILLE DE GÎTE NOIX

Outside flat is prepared from the outside (2030) by following the natural seam between the outside flat M. gluteobiceps and the eye round M. semitendinosus separating the two muscles

**To be specified**:

- Heavy connective tissue (silver skin) on ventral side removed or retained.

**[Picture B2050]**

**THICK FLANK 2060**

Thick flank is derived from a butt (1500) and is removed along the natural seams between the inside (2010) and silverside (2020). The patella, joint capsule and surrounding connective tissue are removed.

**To be specified**:

- Red bark (M. cutaneus trunci) retained or removed.
- Specify degree of exposure of ball tip muscles at rump end.

**[Picture B2060]**

**KNUCKLE 2070**

Knuckle is prepared from a thick flank (item 2060) by removing the cap muscle (M. tensor fasciae latae)

and associated fat and subiliac lymph node.

**To be specified**:

- Specify degree of exposure of ball tip muscles at rump end.

**[Picture B2070]**

**MAJOR MUSCLES**

M. rectus femoris (eye of knuckle) **2067 = rond de tranche grasse**
M. vastus lateralis (knuckle cover) **2068 = plat de tranche grasse**
M. vastus intermedius (knuckle undercut) **2069** = mouvant de tranche grasse
(attention ces trios codes ne figurent pas dans le tableau récapitulatif)

**[Picture U 2067, U 2068, U 2069]**

**TENDERLOIN 2150**

Tenderloin is prepared from the hindquarter (1010) dans la description de cette découpe il serait préférable de ne pas mettre le code du quartier arrière car en Europe on ne part pas du 1010 mais du quartier arrière pistola. C'est un problème général dans cette norme, la logique de découpe utilisée correspond aux usages Australiens ou USA qui sont différents des usages européens) and is removed in one piece from the ventral surface of the lumbar vertebrae and the laterial surface of the ilium. The side strap muscle (M. psoas minor), remains attached.

**To be specified**:

- Fat cover retained or removed.
- Silverskin retained or removed.
- M. iliacus (adjacent to side strap) retained or removed.

**[Picture B2150]**

**TENDERLOIN SIDE STRAP OFF 2160**

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

**[Picture B2160]**

**STRIPLOIN 2140**

Striploin is prepared from a hindquarter (1010) by a cut at the lumbo sacral junction to the ventral portion of the flank. The flank is removed at a specified distance from the eye muscle M. longissimus dorsi at both cranial and caudal ends.

**To be specified:**

- Rib numbers required (0 to 3 ribs).
- Distance from eye muscle.
- Intercostals retained or removed.
- Supraspinous ligament retained or removed.
- M. multifidus retained or removed.

**[Picture U2140]**

**THIN FLANK 2200**

Thin Flank is prepared from a hindquarter (1010) by a cut commencing at the superficial inguinal lymph node, bisecting the M. rectus abdominus and following the contour of the hip, and continuing to the 13th rib by following the contour of the rib to the ventral surface. The connective tissue (linea alba) on the ventral edge is removed.

**To be specified**:

- M. cutaneus trunci retained or removed.
- Gland and fat deposits under M. cutaneus trunci retained or removed

**[Picture B2200]**

**FLANK STEAK 2210**

Flank steak is prepared from a thin flank (2200) and is the flat lean fleshy portion of the M. rectus abdominis with the serous membrane and connective tissue stripped from the muscle.

**[Picture B2210]**

**INSIDE SKIRT 2205**

Inside skirt (M. transversus abdominis) is located on the inside of the abdominal wall of the hindquarter (1010) and extends to the naval end portion of the brisket (1643). The peritoneum and fat flakes are removed.

**To be specified**:

- Hindquarter and / or forequarter portion included.
- Membrane covering retained or removed.

**[Picture B2205]**

**INTERNAL FLANK PLATE 2203 (FLAP)**

Internal flank plate ~~is prepared from the flank~~ même remarque que précédemment, la bavette d'aloyau aux USA ou en Australie reste sur le quartier avant lors de la séparation de la carcase en quartiers mais en France elle reste attenante au quartier arrière. Dans ces conditions supprimons ce morceau de phrase et tout le monde sera satisfait and is the thickest portion of the M. obliquus internus abdominis. All visual fat is

**[Picture B2203]**

**THIN SKIRT 2190 (OUTSIDE SKIRT)**

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

**To be specified**:

- Fat and membrane covering retained or removed.

**[Picture B2190]**

**THICK SKIRT 2180 (HANGING TENDER)**

Thick skirt is the lumbar portion of the diaphragm. All connective tissue, membrane and fat are removed.

**[Picture B2180]**

**TOP SIRLOIN 2120 (TOP BUTT)**

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

**To be specified**:

- Heavy connective tissue retained or removed.

**[Picture B2120]**

**RUMP 2090**

Rump is prepared from a hindquarter (1010) by a cut commencing at the caudal tip of the M. tensor fasciae latae lying over of the knuckle (2070) and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial end) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank. Ce paragraphe est quasiment incompréhensible en français

**To be specified**:

- Heavy connective tissue retained or removed.
- Specify length of M. tensor fasciae latae (tail) retained.

**[Picture B2090]**

**EYE OF RUMP 2093**

Eye of rump is prepared from rump (2090) by the removal of all muscle groups and retaining the portion M. gluteus medius muscle only as the eye of rump.

**To be specified**:

- Heavy connective tissue retained or removed.

**[Picture BP2110]**

**RUMP CAP 2091**

Rump cap is prepared from a rump (2090) by removal of the cap muscle (M. gluteobiceps) along the natural seam.

**To be specified**:

- Fat retained or removed.
- Silverskin retained or removed.

**[Picture B2091]**

**TRI-TIP 2131**

Bottom sirloin triangle tip (tri-tip) is the portion of the M. tensor fasciae latae (triangle shape muscle) separated from the rump (2090) along the natural seam between the M. tensor fasciae latae and the M. gluteus medius muscles.

**To be specified**:

- Fat cover retained or removed.
- Connective tissue retained or removed.

**[Picture U2131/ U2131_w]**

**BRISKET 2323**

Brisket is prepared from a bone-in brisket (1643) by the removal of all bones and cartilage. The fatty tissue medial to the pectoral muscles is removed. The white fibrous tissue on the ventral edge (linea alba) is removed. Sur le schéma de la publication se trouve le jarret. Ce doit être une erreur.

**To be specified**:

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

**[Picture B2320]**

**BRISKET DECKLE OFF 2358**

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

**To be specified**:

- Rib number required (10 to 13 ribs).
- Red bark (M. cutaneus trunci) retained.

**[Picture B2355]**

**BRISKET POINT END DECKLE OFF 2353**

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

**To be specified**:

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

**[Picture B2350]**

**SPENCER ROLL 2230**

The boneless spencer roll is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck - square cut (1617) "du collier et de l'épaule". The rib ends are removed at a specified distance from the M. longissimus dorsi (eye muscle). Intercostals muscles are removed. Là encore il y a un problème de logique. En Europe l'entrecôte provient d'un quartier arrière.

**To be specified**:

- Rib number required (5 to 9 ribs) and rib location. Il y a un problème général au niveau du nombre de côtes : dans le 2230 on dit de 5 à 9, dans le 1664 qui est le même morceau mais avec os on dit de 4 à 9 côtes et dans le 2240 qui est le 2230 sans le dessus de côtes il est écrit de 4 à 8 côtes. Il est nécessaire d'harmoniser cela.
- Rib end removal line distance from the eye muscle.
- Ligamentum nuchae retained or removed.

**NOTE:** Spencer roll is frequently derived from a pistola hindquarter (1020 to 1028).

**[Picture B2232]**

**CUBE ROLL 2240**
**(RIB EYE ROLL)**

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

**To be specified**:

- Rib number required (4 to 8 ribs) and rib location.
- M. illocostalis: Retained or removed

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

**[Picture B2240]**

**CHUCK ROLL 2275**

Chuck roll (boneless) is prepared from a bone-in chuck - square cut (1617). The ventral cutting line is approximately 75mm from the M. longissimus dorsi (eye muscle) and parallel to the vertebral column to the 1st rib. The M. rhomboideus is removed and the M. subscapularis (~~undercut~~ problème dans la version française: le subscapularis correspond au dessus de palette et pas au dessus de côte. Il s'agit là d'une remarque générale qui concerne plusieurs découpes)) remains firmly attached.
The M. trapezius is removed unless otherwise specified.

**To be specified**:

- Rib numbers required (4 to 6 ribs).

- Cranial cutting line:
  - Between the 6th and 7th cervical vertebrae.
  - Between the 7th cervical and 1st thoracic vertebrae.

- M. trapezius retained.
- Ligamentum nuchae retained or removed.
- M. subscapularis (undercut) retained or removed.

**[Picture B2275]**

**CHUCK ROLL - LONG CUT2289**

Chuck roll long cut (boneless) is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). The ventral cutting line is approximately 75mm from the M. longissimus dorsi (eye muscle) and parallel to the vertebral column. The neck (2280) is removed by a straight cut parallel to the caudal cutting line between the 3rd and 4th cervical vertebrae. The M. rhomboideus is removed.
The M. subscapularis (undercut) remains firmly attached unless otherwise specified.
The M. trapezius is removed unless otherwise specified.

Cette découpe correspond au collier basse côte sans os. Elle n'est cohérente que si l'on a ajouté dans la partie des découpes avec os le collier basses-côtes avec os.

**To be specified**: .

- M. trapezius retained.
- Ligamentum nuchae retained or removed.
- M. subscapularis (undercut = dessus de palette) removed.

**[Picture B2289]**

**CHUCK EYE ROLL 2268**

The chuck eye roll is prepared from the chuck roll (2275) by removing a portion of the M. serratus ventralis at approximate distance of 75mm from the ventral edge and cut parallel to the vertebral column.

**To be specified**:

- Width: distance of cutting line from ventral edge.
- Ligamentum nuchae retained or removed.

**[Picture B2268a/ B2268b]**

**NECK 2280**
Neck is prepared from a bone-in neck (item 1630). Bones, cartilage and exposed tendons are removed. The ligamentum nuchae is removed unless otherwise specified.

**To be specified**:

- Ligamentum nuchae retained

**[Picture B2280]**

**CUTANEUS TRUNCI2196 (ROSE)**

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

**To be specified**:

- Thickest portion retained or removed.
- Minimum size of portion.

**[Picture U2196]**

**CHUCK CREST 2278**

The chuck crest is derived from a forequarter (1063) and is the predominant portion of the M. rhomboideus muscle which is located on the dorsal edge of the chuck and neck.

**To be specified**:

- Proportion of muscle retained.

**[Picture B2278]**

**CHUCK TENDER 2310**

Chuck tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge. The fat cover is removed.

**To be specified:**

- Connective tissue cover: retained or removed.

**[Picture B2310]**

**BONE-IN SHOULDER 1621 "ÉPAULE"**

Consisting of:

- Blade (2300)
- Blade bolar (2302)
- Blade oyster (2303)
- Blade undercut (2304)
- Chuck tender (2310)

**[Picture U1621] photo non conforme dans la publication**

**BLADE (CLOD) 2300**

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

**To be specified**:

- Length of tail from tip of scapular cartilage.
- M. subscapularis retained (undercut dessus de palette) or removed les experts français ont du mal à comprendre cette découpe.
- Tendons at shoulder joint end retained or removed.

**[Picture B2300]**

**BLADE BOLAR 2302**

Blade bolar is prepared from the blade (2300) en europe ce serait plus logique de partir de l'épaule by the removal of the M. infraspinatus and M. trapezius lying caudal to the humerus, the blade bolar includes a large portion of the triceps group of muscles.

**To be specified**:

- M. cutaneous trunci retained or removed.
- M. latissimus dorsi retained or removed.

**[Picture B2302]**

**BLADE OYSTER 2303**

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

**To be specified**:

- M. trapezius retained or removed.
- Periosteum retained or removed.

**[Picture B2303]**

**BLADE UNDERCUT 2304**

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

**To be specified**:

- Prepared to specific size requirements.

**[Picture B2304]**

**SHIN - SHANK 2360**

**FOREQUARTER/HINDQUARTER**

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

**To be specified**:

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

**[Picture U 2360a, U2360b, U2364]**

**HEEL MUSCLE 2364**

Heel muscle is prepared from a silverside (2020) by separation from the M. gloteo biceps. The heel muscle consists of the M. gastrocnemius and the M. flexor superficialis. Both muscles must be retained.

**To be specified**:

- Connective tissue retained or removed.
- Maximum length of tendon retained.

**[Picture U2364]**

**BUTT SET 2483** = GLOBE

Butt set consists of the primals cuts from the butt (1500 - 1503).

- Inside (2010)
- Silverside (2020) - outside (2030)
- Thick flank (2060) - knuckle (2070)

**To be specified**:

- Refer each item number for specification details.

**[Picture Bp2000/ BP2020/ BP2060]**

## 5.5 Boneless beef manufacturing bulk packs definition

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

- Primal or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless forequarter or hindquarter.
- Grinding beef.

Manufacturing packs are generally prepared to a specified lean content assessed visually or tested chemically and expressed as a percentage of lean meat of the pack.

**[Picture Bp 90cl, Bp 80cl, Bp 60cl]**

## 5.6 Standard bovine primal cuts muscle reference

### *5.6.1 Lateral/medial view carcase structure*

**[Picture MUSCLE U_Lview, U_Mview]**

### *5.6.2 Alphabetical list of muscle names*

**ALPHABETICAL LIST OF MUSCLE NAMES**

0001 M. adductor femoris
0002 M. anconaeus
0003 M. articularis genu
0004 M. biceps brachii
0005 M. biceps femoris (syn. gluteobiceps)
0006 M. brachialis
0007 M. brachiocephalicus
0008 M. coracobrachialis
0009 M. cutaneus omobrachialis
0010 M. cutaneus trunci
0011 M. deltoideus
0012 M. diaphragma
0013 M. extensor carpi obliquus
0014 M. extensor carpi radialis
0015 M. extensor carpi ulnaris
0016 M. extensor digiti quarti proprius
0017 M. extensor digiti quarti proprius (pedis)
0018 M. extensor digiti tertii proprius
0019 M. extensor digiti tertii proprius (pedis)
0020 M. extensor digitorum communis

0021 M. extensor digitorum longus
0022 M. flexor carpi radialis
0023 M. flexor carpi ulnaris
0024 M. flexor digitorum longus
0025 M. flexor digitorum profundus
0026 M. flexor digitorum profundus
0027 M. flexor digitorum sublimis
0028 M. flexor hallucis longus
0029 M. gastrocnemius
0030 M. gluteus accessorius
0031 M. gluteus medius
0032 M. gluteus profundus
0033 M. gracilis
0034 M. iliacus
0035 M. iliocostalis
0036 M. infraspinatus
0037 Mm. intercostales externus and internus
0038 Mm. intertransversarii cervicis
0039 M. intertransversarius longus
0040 M. ischiocavernosus
0041 M. latissimus dorsi
0042 M. levatores costarum
0043 M. longissimus cervicis
0044 Mm. longissimus capitis et atlantis
0045 M. longissimus dorsi (syn. M longissimus thoracis et lumborum)
0046 M. longus capitis
0047 M. longus colli
0048 M. multifidi cervicis
0049 Mm. multifidi dorsi
0050 M. obliquus capitus caudalis
0051 M. obliquus externus abdominis
0052 M. obliquus internus abdominis
0053 Mm. obturator externus and internus
0054 M. omotransversarius
0055 M. pectineus
0056 M. pectoralis profundus
0057 M. pectoralis superficialis
0058 M. peronaeus longus
0059 M. peronaeus tertius
0060 M. popliteus
0061 M. protractor praeputii
0062 M. psoas major
0063 M. psoas minor
0064 M. rectus abdominis
0065 M. rectus capitis dorsalis major
0066 M. rectus femoris
0067 M. rectus thoracis
0068 M. rhomboideus
0069 Mm. sacrococcygeus dorsalis et lateralis
0070 M. sartorius
0071 M. scalenus dorsalis
0072 M. scalenus ventralis

0073 M. semimembranosus
0074 M. semispinalis capitis
0075 M. semitendinosus
0076 M. serratus dorsalis caudalis
0077 M. serratus dorsalis cranialis
0078 M. serratus ventralis cervicis
0079 M. serratus ventralis thoracis
0080 M. soleus
0081 M. spinalis dorsi
0082 M. splenius
0083 M. sternocephalicus
0084 M. subscapularis
0085 M. supraspinatus
0086 M. tensor fasciae antibrachii
0087 M. tensor fasciae latae
0088 M. teres major
0089 M. teres minor
0090 M. tibialis anterior
0091 M. tibialis posterior
0092 M. transversus abdominis
0093 M. trapezius cervicalis
0094 M. trapezius thoracis
0095 M. triceps brachii caput laterale
0096 M. triceps brachii caput longum
0097 M. triceps brachii caput mediale
0098 M. vastus intermedius
0099 M. vastus lateralis
0100 M. vastus medialis

Other structures

0101 atlantal lymph node
0102 ischiatic lymph node
0103 ligamentum nuchae
0104 periosteum
0105 prescapular lymph node
0106 scapula
0107 scapula cartilage
0108 subiliac lymph node

* Note: The inclusion of four digit numbers shown in the index is for bar coding requirements. Muscle illustration numbers on the following pages are shown numerically.

### *5.6.3 Hindquarter primals*

Inside / silverside

**[Picture MUSCLE Topside B.&A/ Silverside A.&B]**

Rump / thick flank / thin flank (3 ~~ribs~~ 3 bavettes)

**[Picture MUSCLE** full rump A.&B/thick flankA/thin flankA**]**

Striploin (3 ribs)/ tenderloin

**[Picture MUSCLE** Striploin A.&B/tenderloin A.&B**]**

#### *5.6.4 Forequarter primals = épaule sans jumeau*

~~Blade~~ épaule sans jumeau / chuck tender

**[Picture MUSCLE blade/chuck tender]**

Short ribs (5 ribs)/ rib set (5 ribs – 6th to 10th rib)

**[Picture MUSCLE rib set A/ rib set B&C]**

~~Chuck~~ collier basses-côtes (5 ribs)/ brisket (10 ribs)

**[Picture MUSCLE chuck A.&B/brisket A.&B]**

Shin-shank (forequarter) / shin-shank (hindquarter)

**[Picture MUSCLE shin shankA, fore shinB/hind shankA.&B]**

### 5.7 Meat quality standards

The following bovine meat quality standards have been developed by the Australian Meat Industry and AUS-MEAT Limited as a benchmark for the measurement of the main quality characteristics of the bovine carcases.

Meat, fat and marbling are assessed by qualified assessors and compare the meat colour, fat colour and marbling criteria on the ~~eye muscle~~ problème de traduction dans la version française area of the bovine carcase side quartered from the 5th to the 13th rib.

These assessments are conducted by using the standards for the meat, fat colours and marbling that appear on the following pages.

**[Picture OTHERS chiller asessment]**

#### *5.7.1 Meat colour reference standards*

Meat colour may be assessed at any site from the 5th to the 13th rib. Where there is no clearly predominant colour, the darkest significant colour will be assessed and scored accordingly. Where the Meat Colour falls between two of the Reference Standards, the number corresponding to the darker of the Reference Standards shall be assigned to the carcase.

**[Picture OTHERS meat colour.TIF& meat col.tif]**

### *5.7.2 Fat colour reference standards*

Fat colour may be assessed at any site from the 5th to 13th rib. Where the fat colour falls between two of the reference standards, the number corresponding to the more yellow of the reference standards shall be assigned to the carcase.

**[Picture OTHERS fat col.tif&fat colour.tif]**

### *5.7.3 Marbling reference standards*

Marbling may be assessed at any ribbing site from the 5th to the 13th rib. If the marbling score falls between two standards, the lower of the two scores is assigned.

**[Picture OTHERS marbling.tif & marble0-6.tif]**

## ANNEX I. ADDRESSES

| | |
|---|---|
| **United Nations**<br>**Economic Commission for Europe** | Agricultural Standards Unit<br>Trade ~~Development~~ and Timber Division<br>Palais des Nations~~, Office 432~~<br>CH – 1211 Geneva 10~~,~~<br>SWITZERLAND<br><br>Tel: +41 22 917 1366~~2450~~<br>Fax: +41 22 917 0629<br>E-mail: agristandards@unece.org<br>http://www.unece.org/trade/agr |
| **AUS-MEAT Ltd** | 9 Buchanan Street<br>South Brisbane<br>4101 Queensland<br>AUSTRALIA<br><br>Tel: +61 7 33 61 92 00~~247 7200~~<br>Fax: +61 7 ~~3247 722~~33 61 92 22<br>E-mail: ausmeat@ausmeat.com.au<br>http://www.ausmeat.com.au |
| ~~**EAN International**~~ | ~~145 rue Royale~~<br>~~B-1000 Brussels~~<br>~~BELGIUM~~<br><br>~~Tel: +32-2-227 10 20~~<br>~~Fax: +32-2-227 10 21~~<br>~~info@ean.be~~<br>~~http://www.ean-int.org~~ |
| ~~**Uniform Code Council (UCC)**~~ | ~~Princeton Pike Corporate Center~~<br>~~1009 Lenox Drive, suite 202~~<br>~~Lawrenceville~~<br>~~New Jersey 08648~~<br>~~UNITED STATES~~<br><br>~~Tel: +1-609-620 0200~~<br>~~Fax:+1-609-620 1200~~<br>~~www.uc-council.org~~ |
| **United States Department of Agriculture (USDA)** | Agricultural Marketing Service<br>Livestock and Seed Program<br>1400 Independence Ave., S.W.<br>Washington D.C. 20250 ~~02490~~254<br>UNITED STATES<br><br>Tel: +1 202 720 5705<br>Fax: +1 202 720 ~~3499~~1112<br>E-mail: Justin.Ransom@usda.gov~~Barry.Carpenter@usda.gov~~ |

| | |
|---|---|
| | http://www.ams.usda.gov |
| **GS1 International** | Blue Tower<br>Avenue Louise, 326<br>BE 1050 Brussels<br>BELGIUM<br><br>Tel: +32 2 788 7800<br>Fax: +32 2 788 7899<br>http://www.gs1.org/contact/ |

## ~~ANNEX II: EAN•UCC CODIFICATION SYSTEM~~

### ~~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 the USA and Canada.~~

~~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. They may be used by organizations for traceability purposes across the supply chain to track and trace beef 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.~~

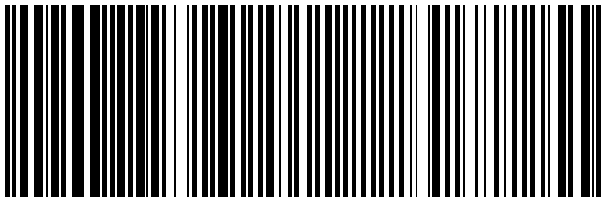
~~Contact addresses for EAN•UCC System are included in the annex.~~

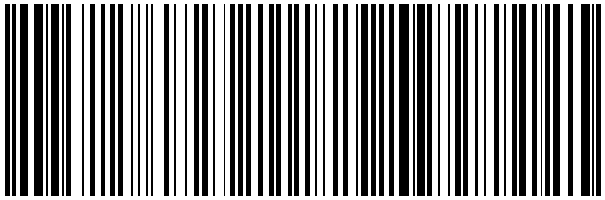
### ~~Use of the UNECE code in the EAN•UCC system~~

~~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.~~

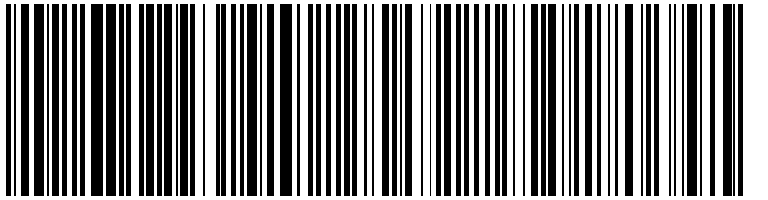
~~**Example 1:**~~




~~(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 - EANCOM8 messages).~~

## ~~Application of the system in the supply chain~~

~~(1) The customer orders, using the UNECE Standard and the coding scheme.~~

~~[picture]~~

~~(2) On receipt of the order, the supplier translates the UNECE codes into its own trade item codes (i.e., Global Trade Item Number).~~

~~[picture]~~

~~(3) The supplier delivers the order to the customer. The goods are marked with the UCC/EAN-128 bar~~

~~code standard.~~

~~**[picture]**~~

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

~~**[picture]**~~

~~(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).~~

~~**[picture]**~~

# ANNEX II: CODIFICATION SYSTEM

## 1. Purpose of the GS1 System

The GS1 System is widely used internationally 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 GS1 Global Office, together with national GS1 member organizations around the world.

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 GS1 Standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

GS1 Standards can be used in Electronic Data Interchange (EDI) and the GS1 Global Data Synchronization Network (GDSN). Trading partners use EDI to electronically exchange messages regarding the purchase and shipping status of product lots. Trading partners use GDSN to synchronize trade-item and party information in their back-end information systems. This synchronization supports consistent global product identification and classification, a critical step towards efficient global electronic commerce.

Contact addresses for GS1 are included in Annex 1.

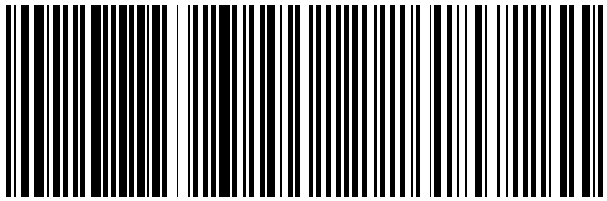
## 2. Use of the UNECE code in the GS1 System

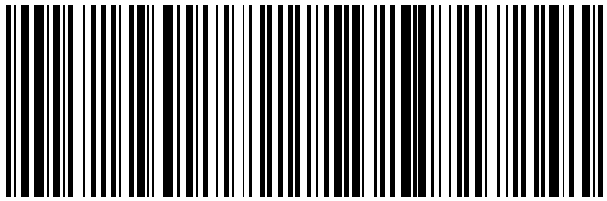
GS1 uses Application Identifiers as prefixes to identify the meaning and format of the data that follow it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE purchase specification code defined in section 4.1 has been assigned the GS1 Application Identifier **(7002)** to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 Bar Code Symbology. This allows the UNECE code information to be included in GS1-128 Bar Code Symbols on shipping containers along with other product information (see example 1).

UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN Global Product Classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers will know the exact UNECE cut of each product published in the GDSN (see example 3).

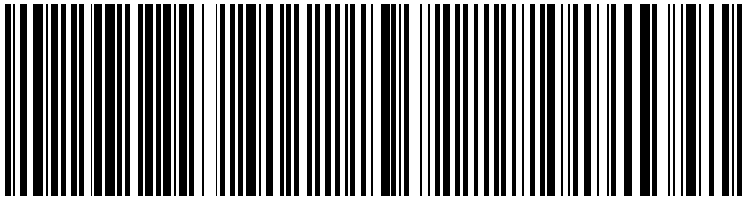
**Example 1:**






(01) Global trade item number (GTIN)
(3102) Net weight, kilograms
(15) Use-by date
(7002) UNECE purchase specification code
(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) messages.

## 3. Use of the UNECE Application Identifier in Bar Code Symbols

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

***[picture]***

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

***[picture]***

(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.

***[picture]***

(4) Customers receive the order and the GS1-128 bar code symbol scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

***[picture]***

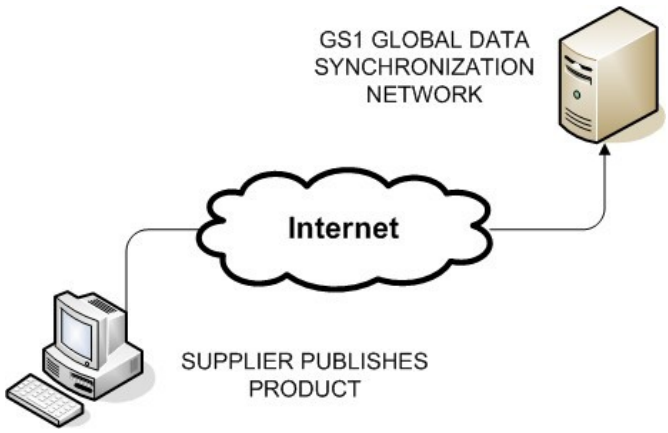
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

***[picture]***

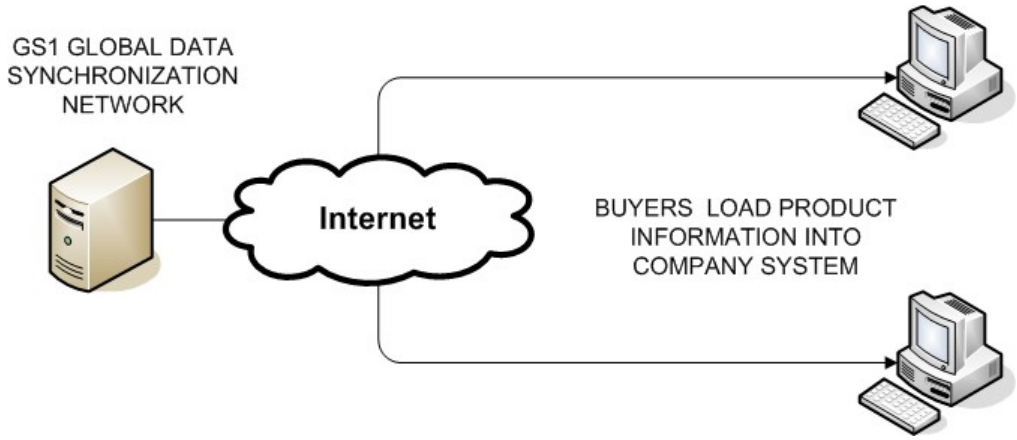
**Example 3**

## 4. Use of UNECE meat-cut definitions in the GDSN

(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN Meat Cut attribute.




(2) Interested buyers use the UNECE meat-cut and other product information published in the GDSN to synchronize product information in their own information systems.




(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.


| GTIN | PRODUCT INFORMATION | |
|---|---|---|
| 112233123456 | HINDQUARTER | 1010 |
| 112233123457 | SHORT RIBS | 1694 |
| 998877123001 | SILVERSIDE | 2020 |
| 998877123017 | BRISKET | 1643 |
| 998877123560 | TENDERLOIN | 2150 |
| 776655678444 | TENDERLOIN | 2150 |
| 112233123458 | BRISKET | 1643 |
| 998877123334 | HINDQUARTER | 1010 |
| 776655678427 | BRISKET | 1643 |

(4) Buyers use product GTIN and related information to order product from supplier using EDI or GDSN-compatible data pool service providers.