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Specialized Section on Standardization of Meat

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Item 9 of the provisional agenda

PROPOSAL FOR A NEW UNECE STANDARD FOR RETAIL MEAT CUTS

This document contains proposals by the Delegation of the United States to start work on a new Standard for Retail Meat Cuts.

Table of Contents

**UNECE STANDARD
RETAIL MEAT - CARCASES AND CUTS**

1. INTRODUCTION

1.1 UNECE Standards for Meat Products

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

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

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

For further information please visit the UNECE website at <www.unece.org/trade/agr>.

Annex I contains a description of the codification system, which includes 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

This standard recommends an international language for raw (unprocessed) retail meat cuts marketed as fit for human consumption. It provides purchaser with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market retail meat cuts across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The Standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the Standard, such provisions are left for national or international legislation, or requirements of the importing country.

The Standard contains references to other international agreements, standards and codes of practice that 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 that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3   Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.

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

1.4   Adoption and publication history

Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards (WP.7) adopted this text at its xx^{th} session (Reference: ECE/TRADE/C/WP.7/*xx*).

The first edition was agreed by the Specialized Section in *date* – see ECE/TRADE/C/WP.7/GE.11/*year*/*xx*).

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

2.   MINIMUM REQUIREMENTS

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

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, plastic, 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 carcasses) [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 retail meat cuts code (see section 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 on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2   Species

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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 3.5.5 Post-slaughter system.

The retail meat cuts standard contains multiple species. The code for each of the species can be found in data field 1 as defined in section 1.1.

3.3   Product/cut

The retail meat cuts listed in this document are recommendations only. Different cuts of meat will be added or deleted as necessary as updates of this document evolve. Many of these cuts are traded internationally under the auspices of more than one trade name. The objective of using an harmonized codification system (see annex I) will facilitate the use of this document.

The four-digit product code in data field 2 is defined in section 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 throughout the supply chain should be such as to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	Category	Description
0	Not specified	No category specified
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 retail meat cuts, 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 Retail meat cuts category

Not applicable.

<table>
<tr><td>Note by the secretariat:

To be discussed.</td></tr>
</table>

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	Indoors	Production methods that are based on indoors housing
2	Outdoors	Production methods that are based on outdoor housing for part of their lives
3	Organic	Production methods that conform to the legislation of the importing country concerning organic production
4 – 8	Codes not used	
9	Other	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	
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

Feeding system code (data field 7)	Category	Description
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	Any other feeding system agreed between buyer and seller

3.5.5 Slaughter system

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

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

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

Post-slaughter processing code (data field 9)	Category	Description
0	Not specified	
1	Specified	Post-slaughter system specified as agreed between buyer and seller

Post-slaughter processing code (data field 9)	Category	Description
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. 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 for specific retail meat cuts.

- Dressing specification
- Chilling regimes

3.6   Fat limitations and evaluation of fat thickness in certain cuts

3.6.1   Fat thickness

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	0 - 3 mm maximum fat thickness or as specified
4	4 - 6 mm maximum fat thickness or as specified
5	7 - 9 mm maximum fat thickness or as specified
6	10 - 12 mm maximum fat thickness or as specified
7	13 -15 mm maximum fat thickness or as specified
8	16 mm 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. 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 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.

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 (0.75 inch) 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.

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[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) in the longest dimension and/or 3mm (0.125 inch) 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) in any dimension and/or 3mm (0.125 inch) 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 per cent lean with remaining "flake" fat not to exceed 3mm (0.125 inch) in depth.
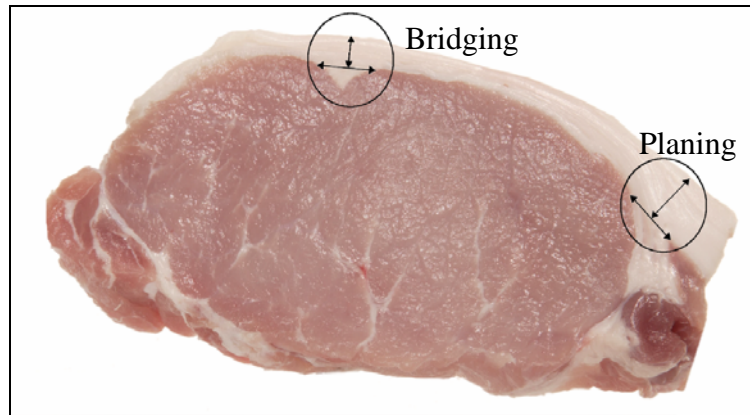
Figure 1

3.7   Retail Meat Cuts quality system

The coding system offers the possibility for purchasers to specify a grading/classification system.

Retail meat cuts quality system code (data field 11)	Category	Description
0	Not specified	
1	Specified	For more information on individual grading systems, contact the appropriate standardization authority
2 – 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, marbling, and pH need to be agreed between buyer and seller and are not provided for in the coding system.

The specified system requirements will be agreed upon between the buyer and seller. These quality systems may include, but are not limited to, percentage of lean product, marbling, lean colour and pH. These different quality standards are based on specifications developed by different countries, companies and/or industries.

3.9   Weight ranges of carcasses and cuts

Weight range code (data field 12)	Category	Description
0	Not specified	
1	Specified	Less than 9 kg
2	Specified	9 to less than19 kg
3	Specified	19 kg or more
4 - 9	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 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
- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts - Frozen / deep-frozen
- 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 Packing code

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 – individually wrapped (I.W)
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packaging (MAP)
7	Layer packed with plastic or wax-lined dividers
8	Code not used
9	Other

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

All labelling information must be verifiable (see also 3.5.1).

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:

- for carcase sides and quarters, the mandatory information must be fixed to the product (stamped and/or tagged).
- for packaged cuts, the mandatory information must be listed on the shipping container.

Labelling information	Carcases and cuts	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Packaging date		X
Name of the product		X
Use-by date, as required by each country		X
Storage conditions (see section 3.4 Refrigeration)		X
Appropriate identification of packer, processor or retailer		X
Quantity (number of pieces)		X
Net weight		X

3.11.2 Additional Information

Additional information may be listed on product labels as required by national or importing country requirements or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also section 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.
- Slaughter and post-slaughter systems
- Further processing
- Characteristics of the livestock, production and feeding systems
- Slaughter date
- 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 section 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 section 3.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

Animal or batch identification conformity assessment (animal/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 section 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	Animal/batch identification (Animal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and animal/batch ID conformity assessment
6	Trade standard and animal/batch ID conformity assessment
7	Quality, trade standard, and animal/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR RETAIL MEAT CUTS

4.1 Definition of the code

The UNECE code for purchaser requirements for retail meat cuts has 14 fields and 20 digits (3 digits not used) and is a combination of the codes defined in sectiond 3 and 5. The following table indicates how the different data fields are put together as well as their used code range.

Field no.	Name	Section	Code Range
1	Species	3.2	00 – 99
2	Product/cut	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 system	3.7	0 – 9
12	Weight range	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, beef short ribs that was third-party certified, trimmed to 0-3mm maximum fax thickness and weight range specified from a beef that was outdoors raised and forage fed.

This item has the following UNECE retail meat cuts code: **99**159900102200130152

Field no.	Name	Requirement	Code value
1	Species	Retail meat cuts	99
2	Product/cut	Short ribs	1599
3	Field not used	–	00
4	Refrigeration	Chilled	1
5	Category	–	0
6	Production system	Outdoors	2
7a	Feeding system	Forage fed	2
7b	Field not used	–	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Specified	1
10	Fat thickness	0 - 3 mm maximum fat thickness	3
11	Quality system	Not specified	0
12	Weight range	Specified	1
13	Packing	Cuts – vacuum-packed (VAC)	5
14	Conformity assessment	Trade standard conformity assessment	2

5.   RETAIL CUTS AND DESCRIPTIONS

5.1   Multilingual index of products

Note by the United States:

Due to the many errors, AMS recommends deletion of this section (index) and all descriptions and replace with Uniform Retail Meat Identity Standards found at
http://www.beefretail.org/uDocs/urmis/contents/introduction.pdf

The list can be modified to accommodate a consensus of the committee.

English	Product	Page	French	Russian
Bone-in (Beef)			**Avec os**	**С Костями**
Arm, Roast	1047			
Blade Roast	1064			
Blade Steak	1066			
Bottom Round Steak	1466			
Brisket (Whole)	1615			
Chuck Arm Pot Roast	1048			
Rib Eye Roast	1094 1193			
Eye Round Steak (not typically a bone – in item)	1481			
Eye Round Roast (not typically a bone – in item)	1480			
Flank Steak (not typically a bone – in item)	1581			
Fore shank Cross Cuts (Shank)	1636			
Heel of Round Roast (not typically a bone – in item)	1477			
Loin T-Bone Steak	1369			
Mock Tender Roast (not typically a bone – in item)	1115			
Porterhouse Steak	1330			
Rib Eye Steak	1222			
Round Steak	1494			
Short Ribs	1599			
Sirloin Steak	1358			
Tenderloin Whole Roast	1386			
Tip Roast	1525			
Tip Steak	1308			
Top Loin Steak	1398			
Top Round Steak (not typically a bone – in item)	1553			
Boneless (Beef)	**Product**	**Page**	**Sans os**	**Без Костей**
Arm Pot Roast	1049			
Arm Steak	1056			
Chuck Eye Roast	1095			
Cross Cuts (Shank) (not typically a boneless item)	1639			
Cube Steak	1577			
Flat Half (Brisket)	1623			
Ground Beef (70%-79%)	1653			
Ground Chuck (78%-84%)	1700			
Ground Round (85%-89%)	1702			
Ground Sirloin (90%-94%)	1704			
Loin Top Sirloin Steak	1423			
Point Half (Brisket)	1629			
Rib Eye Steak	1209			
Skirt Steak	1607			
Top Loin Steak	1404			
Top Sirloin Steak	1422			
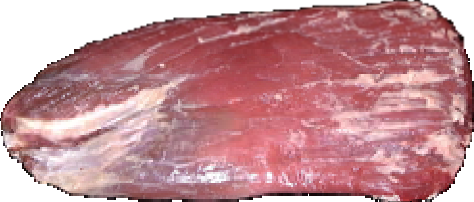
Bovine Retail Cuts

Bone-in (Beef)

U.P.C. #	Retail Cut	Corresponding Picture
1047	**Arm Roast** This item shall consist of the large muscle system of the thick end of the clod (*triceps brachii long head, triceps brachii lateral head,* and my consist of the *triceps brachii medial head* and *tensor fascia antibrachii).*	
1064	**Blade Roast** This large roast contains many small muscles and is easily identified by the blade bone located in the upper center of this cut. Note also that rib bones and a portion of the backbone are located along the lower left protion of the cut. However, these bones may be removed from this large roast before it is packaged and put in the meat counter at the local supermarket.	
1066	**Blade Steak** The Beef Chuck Blade Steak is similar to the beef chuck blade roast. It is usually cut less than one inch thick. The blade bone shown in this slide has the typical shape of the "sevenbone", a term frequently used in the meat trade.	

1466	**Bottom Round Steak** This item consists of the *semi-tendinosus, biceps femoris,* and heel and in addition, may contain the *gluteus medius, gluteus accessorius,* and *gluteus profundus.* The *semitendinosus* muscle shall not be exposed on the loin end. All bones , cartilages, *sacrosciatic* ligament, the lean and fat that overlaid the *sacrosciatic* ligament, *popliteal* lymph gland, and the heavy opaque connective tissue separating the bottom round from the knuckle shall be excluded. This item is typically not a bone-in item. Should moved to boneless list.	
1615	**Brisket (Whole)** This cartilage-free item is prepared from a bone-in brisket. The deckle, which is the hard fat and intercostal meat on the inside surface, shall be excluded at the natural seam exposing the lean surface of the *deep pectoral* muscle, which terminates just prior to the short plate separation. The hard fat along the sternum edge shall be trimmed level with the boned surface. The inside lean surface shall be trimmed practically free fat. Purchasers may request the exterior fat cover be further trimmed. This item is typically not a bone-in item. Should moved to boneless list.	

1048	**Chuck Arm Pot Roast** The Beef Chuck Arm Roast is identified by its thickness as a roast, the large round bone in the center of the cut and the many small muscles of which it is made. This roast may or may not have a cross cut rib bones showing but if present would be at the bottom of the picture. Not sure what the difference, (as written) to item 1047 listed above.	
~~1094~~ 1193	**Rib Eye Roast** This item is prepared a primal rib and shall have the blade bone and related cartilage, backstrap, latissimus dorsi, infraspinatus, subscapularis, rhomboideus, trapezius and fat cover removed. The rib shall be netted or tied when specified. Wrong picture – refer to UPC item 1193 for bone-in rib eye roast. Also need to consider listing other retail bone-in rib items.	
1481	**Eye Round Steak** This item consists of the *semitendinosus* muscle and is produced by separating the eye of round from the top and outside rounds and heel between the natural seams. It shall not be severed on either end.	
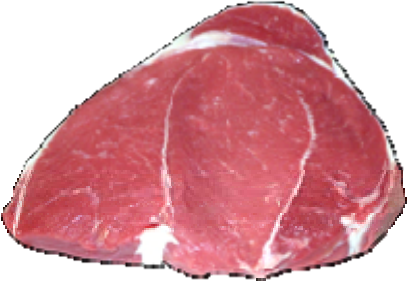
1480	**Eye Round Roast** This item consists of the *semitendinosus* muscle and is produced by separating the eye of round from the top and outside rounds and heel between the natural seams. It shall not be severed on either end.	
1581	**Flank Steak** The Beef Flank Steak is the only steak in the carcass containing an entire large muscle. Also, although most other steaks are cut across the muscle fibers, the flank steak fibers run the full length of the steak. To help tenderize these long fibers, you will notice the knife scores across the cut. Since the flank steak is one of the less tender steaks, it should be cooked with moist heat cookery.	
1636	**Fore shank Cross Cuts (Shank)** A bone-in fore shank is the item after its separation from a square-cut chuck and brisket. The fore shank is made by a straight cut exposing a cross section of the humerus bone. The brisket is excluded by a cut through the natural seam.	

1477	**Heel of Round Roast**	
1369	**Loin, T-Bone Steak** The steaks shall be prepared from any beef short loin item. The minimum width of the tenderloin shall be at least 0.5 inch (13 mm) when measured parallel to the length of the back bone.	
1115	**Mock Tender Roast**	

1330	**Porterhouse Steak** The steaks shall be prepared from any beef short loin item. The minimum width of the tenderloin shall be at least 1.25 inches (3.2 cm) when measured parallel to the length of the back bone.	
1222	**Rib Eye Steak** Bone-in Rib Eye Steaks may be prepared from any bone-in rib item. The *latissimus dorsi, infraspinatus,* and *trapezius* muscles above the blade bone and the *subscapularis* and *rhomboideus* muscles below it including the blade bone, related cartilage, feather bones, chine bones, and backstrap shall be excluded. The short ribs shall be excluded at a point that is no more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* muscle.	
1494	**Round Steak**	
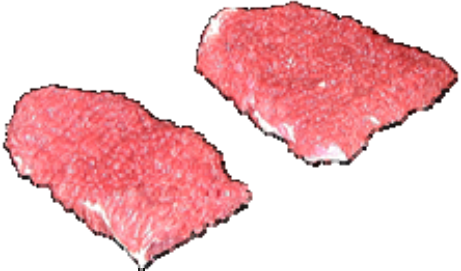
1599	**Short Ribs** This item may be prepared from any beef chuck, rib or plate short rib item. The bone-in short rib shall consist of the ribs, intercostal meat, and the intact *serratus ventralis* muscle. The *serratus ventralis* muscle shall be continuous across both the dorsal and ventral side of the specified portion. The ribs shall be cut flanken style by cutting them at a right angle to the rib bones. The purchaser shall specify both the width of the cut and the number of ribs in each portion.	
1358	**Sirloin Steak**	
1386	**Tenderloin Whole Roast** This item is derived from a full loin. The *obliquus abdominis internus* muscle, or flap, if present, shall be trimmed level with the fat surface. The surface fat shall be trimmed so as not to exceed 0.75 inch (19mm) in depth at any point measured along the tenderloin from head or butt end to the exposed lymph gland. The tenderloin shall also be trimmed free of ragged edges. A score into the tenderloin exceeding 0.5 inch (13 mm) in depth is not acceptable.	
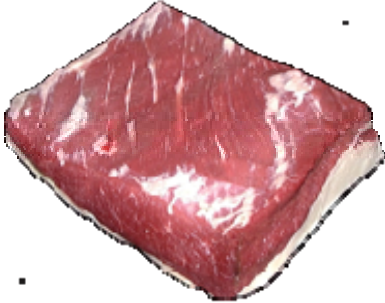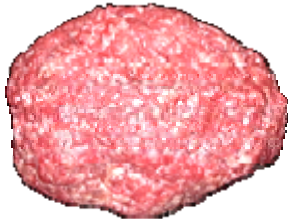
1525	**Tip Roast** The Beef Round Tip Roast is a rolled and tied roast that is identified by four individual muscles within one large muscle mass.	
1308	**Tip Steak** The steaks shall be prepared from the knuckle portion (*rectus femoris* and *vastus lateralis*) of the bottom sirloin butt. The tensor *fasciae latae* and *obliquus abdominis internus* shall not be present. The steaks shall be made by cuts that are at approximate right angles to the grain. All bones, cartilage, and outside "skin" tissue shall be removed.	
1398	**Top Loin Steak** This bone-in item is what remains after both the bottom sirloin butt is separated from the bone-in sirloin. The bottom sirloin butt is excluded by a straight cut along 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 *tensor fasciae latae* attached to the top sirloin. The butt tender is excluded by separating it from the hip bone. The protruding points of the hip bone socket and the first sacral vertebrate shall also be excluded to facilitate handling and packaging.	

1553	**Top Round Steak** This steak may be prepared from any top (inside) round item. The thick opaque portion of the *gracilis* membrane shall be removed. The top round may be separated lengthwise into sections to accommodate the cutting of specified portion-size steaks.	

Boneless (Beef)
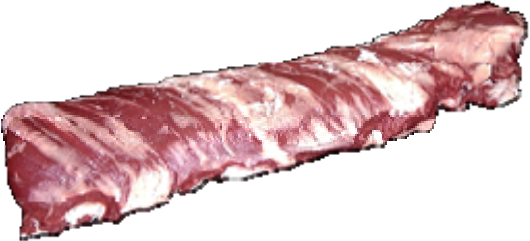
U.P.C. #	Retail Cut	Corresponding Picture
1049	**Arm Pot Roast** The Beef Chuck Arm Roast is identified by its thickness as a roast, the large round bone in the center of the cut and the many small muscles of which it is made. This roast may or may not have a cross cut rib bones showing.	
1056	**Arm Steak** The Chuck Arm Steak is similar to the Chuck Arm Roast, thickness is the only difference. Note the round bone surrounded by many small muscles. This steak will usually not have any rib bones showing.	

1095	**Chuck Eye Roast**	
1639	**Cross Cut (Shank)** The Beef Shank Cross Cut is identified by a cross section of the arm bone and many very small muscles, each surrounded by connective tissue.	
1577	**Cube Steak** Cube steaks shall be prepared from any portion of the carcass excluding the shank and heel meat that yields product that meets the end-item requirements. Unless otherwise specified, the steaks shall be cubed twice at approximate right angles. Knitting of two or more pieces and folding the meat when cubing is permissible. After cubing, surface and seam fat shall not exceed 15% of the total area on either side of the steak. Individual steaks shall remain intact when suspended 0.5 inches (13 mm) from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands.	
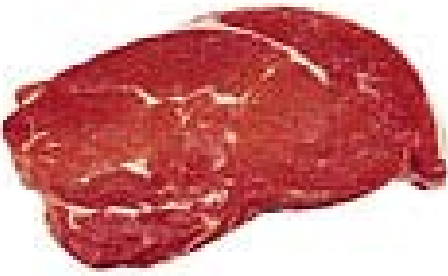
1623	**Flat Half (Brisket)**	
1653	**Ground Beef (70%-77%)** Ground beef shall be prepared from any portion of a boneless graded or ungraded carcass. The meat shall be free of bones; cartilages; *prefemoral*, *popliteal* and *prescapular*, and other exposed lymph glands; heavy connective tissue; and the tendinous ends of shanks, shoulder clods, and knuckles to a point that exposes at least 75% lean on a cross-sectional cut. **Processing:** Unless otherwise specified, final grading shall be through a plate having holes 0.125 inch (3 mm) in diameter. Beef shall be thoroughly blended at least once prior to final grinding. Initial reduction in size, blending and final grading shall be a continuous sequence. **Fat Content:** Unless otherwise specified, the fat content shall not exceed 22%. The purchaser may, however, specify a different fat content provided it does not exceed 30%.	

1700	**Ground Chuck (78%-84%)** Ground beef chuck may be derived from any portion of a boneless chuck item including the foreshank provided that the shank meat in the mixture not exceed its natural 6 percent proportions. If, however, the purchaser specifies the product's fat content to be 20% or less, ore when the producer's label declares that the fat content of packaged ground beef chuck product is 20% or less, then, unless otherwise specified, the producer will be allowed to use foreshanks up to 50% of the formulation as a source for lean, provided the shanks have been mechanically desinewed.	
1702	**Ground Round (85%-89%)** Ground beef round may be derived from any portion of a boneless round item including the hindshank, provided that the shank meat in the mixture not exceed its 6.0% natural proportions. However, if the purchaser specifies the product's fat content to be 15% or less, or when the label declares that the fat content of packaged ground beef round product is 15% or less, then the producer, unless otherwise specified, will be allowed to use hindshanks up to 50% of the formulation as a source of lean, provided the shanks have been mechanically desinewed.	

1704	**Ground Sirloin (90%-94%)** Ground beef sirloin may be derived from any portion of a boneless sirloin item. When the purchaser specifies the product's fat content to be 15% or less, or when the producer's label declares that the fat content of packaged ground beef sirloin product is 15% or less, then the producer, unless specified, will be allowed to use any portion of a boneless knuckle item up to 50% of the formulation as a lean source.	
1423	**Loin Top Sirloin Steak**	
1629	**Point Half (Brisket)**	

1209	**Rib Eye Steak** Boneless rib eye steaks shall be prepared from any boneless rib eye roll item. Any lip, if present on the product being used to prepare this item, shall be excluded so as to expose the natural seam immediately ventral to the *longissimus dorsi* muscle.	
1607	**Skirt Steak** These steaks shall be prepared from an outside skirt or diaphragm muscle that shall consist of the *transversus abdominis* muscle only. The *serous membrane* (*peritoneum*) shall be excluded. The lean surface shall be trimmed practically free of fat.	
1404	**Top Loin Steak** These steaks shall be prepared from any beef short loin, bone-in strip loin or boneless strip loin item. This item shall be further prepared by excluding the posterior or sirloin butt end of the bone-in strip loin at or anterior to the *gluteus medius*. The *gluteus medius*, if present, may appear only on one side of the steak. In further preparing the steak, the protruding edge of the chine bone shall be excluded so that no portion of the spinal groove is present.	

| 1422 | **Top Sirloin Steak** The boneless steaks may be prepared from any top sirloin butt as long as it contains the *gluteus medius, gluteus accessorius, gluteus profundus,* and the *biceps femoris.* The short loin end of the top butt shall be approximately parallel to the round end exposing the *gluteus medius.* Prior to cutting the top sirloin butt into steaks, it shall be faced by a straight cut to exclude the heavy connective tissue closely associated with the protuberance of the femur so that the appearance of the *gluteus medius* is oval in shape. The bonless top sirloin but may be separated into sections reasonably parallel to the backbone line to accommodate the cutting of specified portion-size steaks. The section shall be cut into steaks reasonably parallel to the cut surface of the round end. | |
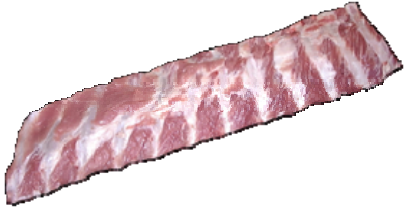
Porcine Retail Cuts

English	Product	Page	French	Russian
Bone-in (Pork)			**Avec Os**	**С Костями**
Arm Picnic	3168			
Arm Steaks	3174			
Center Roasts	3402			
Half Roasts	3284			
Hocks	3589			
Leg (Fresh Ham, Shank Roast)	3395			
Loin Assorted Chops	3236			
Loin, Back Ribs	3243			
Loin, Blade Chops	3314			
Loin, Blade Roast	3315			
Loin, Center Loin Roasts	3268			
Loin, Center Cut, 8 ribs	3479			
Loin, Chops	3313			
Loin, Country Style ribs	3278			
Loin, Crown Roast	3271			
Loin, Sirloin Cutlets	3382			
Loin, Top Loin Chops	3369			
Pig's Feet, Front	3956			
Hind-Shank Portion	3396			
Shoulder, Arm Roasts	3172			
Shoulder, Blade Boston Roast	3184			
Shoulder, Blade Steaks	3186			
Side	3427			
Smoked Pork Neck Bones	3955			
Spareribs	3468			
Top Steaks	3564			
Whole Roasts	3573			
Boneless (Pork)	**Product**	**Page**	**Sans Os**	**Без Костей**
Belly Side	3426			
Chops, Center Cuts	3428			
Cube Steak	3421			
Ground Pork	3433			
Jowls	3944			
Loin, Blade Roast	3185			
Loin, Boneless, Center Cut, 8 ribs	3337			
Loin, Chops	3374			
Loin, Country Style Ribs	3275			
Loin, Crown Roasts	3276			
Loin, Sirloin Chops	3328			
Loin, Sirloin Roast	3329			
Loin, Tenderloin, Whole Roasts	3358			
Loin, Top-Loin Roasts	3368			
Loin, Top-Loin, Double Roast	3270			
Shoulder, Blade Boston Roast	3189			
Sirloin Chops	3338			
Spareribs	3469			
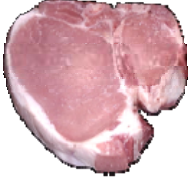
Porcine Retail Cuts

Bone-in (Pork)

U.P.C. #	Retail Cut	Corresponding Picture
3168	**Arm Picnic** The butt shall be excluded by a straight cut, dorsal to the shoulder joint, at an approximate right angle with the belly side. The jowl shall be excluded by a straight cut approximately parallel with the belly side, which is not more than 1.0 inch (2.5 cm) anterior from the half moon muscle (*pectoralis profundi)*, measured on the butt side. The fat skin shall be beveled to meet the lean on the dorsal edge.	
3174	**Arm Steaks** These are slices cut from the arm picnic. They're best if braised slowly.	
3402	**Center Roast** The section of the loin between the blade end and sirloin end.	
3284	**Half Roasts**	
3589	**Hocks** Shoulder hocks shall be separated from the front feet at or above the upper knee joint. Shoulder hocks shall be at least 2.0 inches (5.0 cm) in length.	

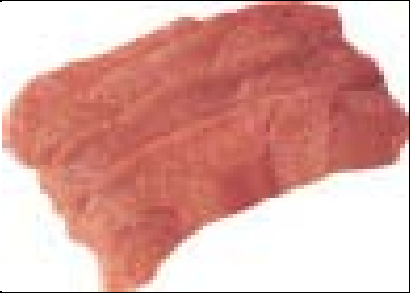| 3395	**Leg (Fresh Ham, Shank Roast)** The pork leg, or fresh ham as it is commonly known, is separated from a pork side by a straight cut approximately perpendicular to a line parallel to the shank bones. The cut passes through a point which is not less than 1.5 inches (3.8 cm) and not more than 3.5 inches (8.8 cm) from the anterior edge of the aitch bone. The shank shall be excluded by a straight cut made at an approximate right angle to the shank bones exposing a cross section of the heel (*gastrocnemius)*. The skin overlying the medial side (inside) of the *quadriceps femoris* and fat close to the lean overlying the *quadriceps femoris* and pelvic are shall be excluded.	
3236	**Loin, Assorted Chops** Pork loins are a cut of meat along the top of the rib cage. The loin can be divided up into roasts (blade loin roasts, center loin roasts, and sirloin roasts come from the front, center, or rear of the loin), back ribs (also called baby back ribs, or riblets), pork cutlets, and pork chops.	
3243	**Loin, Back Ribs** This item is prepared from the Pork Loin, bone-in. All bones, cartilages, tenderloin, and lean and fat overlying the blade bone shall be excluded. The shoulder and sirloin ends shall be excluded by straight cuts approximately parallel to each other. On the shoulder end, the *longissuimus* shall be equal to or larger than the combined areas of the *splenius* and *semispinalis capitis*, and the sirloin shall be removed immediately anterior to the hip cartilage.	

3314	**Loin, Blade Chops** Pork end chops may be derived from the blade and sirloin portions of any IMPS pork loin.	
3315	**Loin, Blade Roast** This roast contains part of the blade bone, rib bones, and the backbone. The muscles are separated by seam fat.	
3268	**Loin, Center Loin Roast** Most desirable loin from the pork carcass which contains the characteristic T-bone with eye muscle and tenderloin.	
3479	**Loin, Center Cut, 8 Ribs** This item is prepared from a Pork Loin, Bone-In cut. The blade and sirloin portions are eliminated by straight cuts made approximately perpendicular to the split surface of the backbone and the length of the loin. The sirloin is removed anterior to the hip bone and associated cartilage exposing the *gluteus medius*. The blade portion shall be removed to leave not more then eight ribs present. Surface fat shall be trimmed to an average of 0.25 inch (6 mm) in depth. Lumber fat shall be trimmed not to exceed 0.5 inch (13 mm) in depth. The tenderloin shall remain intact. The spinal cord groove shall be evident on at least 75% of the vertebrae.	

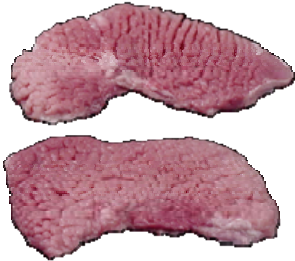| 3313	**Loin, Chops** The Pork Loin Chops are prepared from the Pork Loin, Bone-in cut. For all pork loin portion cut items, the *Tail length* – if not specified, the tail length will not exceed 1.0 inch (2.5 cm) from the *longissimus*.	
3278	**Loin, Country-Style Ribs**	
3271	**Loin, Crown Roast** A pork loin crown roast is arranged into a circle, either boneless or with rib bones protruding upward as points in a crown. Pork tenderloin, removed from the loin, should be practically free of fat.	
3382	**Loin, Sirloin Cutlets** The pork loin sirloin chop contains portions of the hipbone and backbone.	

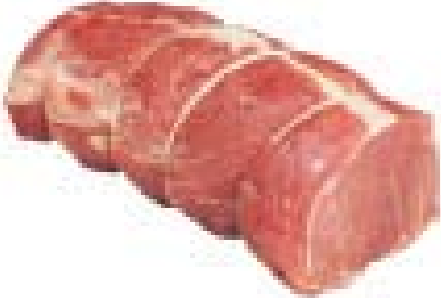| 3369	**Loin, Top Loin Chops**	
3956	**Pig's Feet, Front** The feet shall be removed at or above the upper knee joint of the front legs. All feet shall be trimmed practically free of hair and hair roots.	
3396	**Hind-Shank Portion** This item will consist of the skinless hind shank of the pork leg. It is separated from the leg by straight cut passing through the stifle joint. The foot will be removed at or slightly above the hock joint.	
3172	**Shoulder, Arm Roasts** The shoulder is separated from the side by a straight cut that is approximately perpendicular to the length of the side. The cut shall be made posterior to (so as not to expose) the elbow, but not more than 1.9 inch (2.5 cm) from the tip of the elbow. The outer tip of the *subscapularis* muscle shall not extend past the dorsal edge of the base of the medial ridge of the blade bone. The foot and jowl shall be excluded. The neck bones, ribs, breast bones, associated cartilage, and breast flap shall also be excluded. The fat and skin shall be beveled to meet the lean on the dorsal edge.	

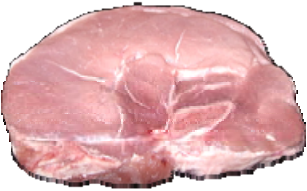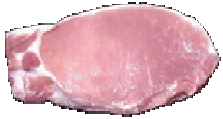|		
3184	**Shoulder, Blade Boston Roast** This item is described in Item No. 3172, except that the picnic is excluded as describe in Item No. 3168. Skin, neck bones, and related cartilage shall be excluded. Traces of false lean shall be visible.	
3186	**Shoulder, Blade Steak**	
3427	**Side** The side shall be dressed without the head and kidneys and be practically free of internal fat. Sides with a "stuck" shoulder are not acceptable. Unless otherwise specified, the carcass shall be skin-on. It shall be split into reasonably uniform sides by cutting lengthwise through the backbone so that the major muscles of the loin and shoulder are not scored and so that the spinal cord groove is evident on at least 75% of both sides of the back bone. Mutilated feet shall be removed either at the hock or upper knee joint. The membranous portion of the diaphragm shall be excluded close to the lean, although the lean portion and the membrane surrounding it may remain, if firmly attached to the carcass. The jowl may remain intact each side. Minor trimming of the jowl is acceptable for removal of bloody portions and ragged edges. Excessively trimmed or mutilated jowls, however shall be excluded by a reasonably straight cut perpendicular to the length of the carcass that is not more than 1.0 inch (2.5 cm) anterior to ear dip.	

3955	**Smoked Pork, Neck Bones** The neck bones shall contain at least two cervical vertebrae and at least one, but not more than four, thoracic vertebrae, adjoining ribs, and inter-costal lean.	
3468	**Spareribs** Spareribs shall contain at least 11 ribs and associated costal cartilages and may include portions of the sternum and diaphragm. The membranous portion of the diaphragm close to the lean, and any portion of the diaphragm not firmly attached close to the inside surface of the ribs, shall be excluded. The lean shall not extend more than 2.0 inches (5.0 cm) past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed 0.25 inch (6 mm) average depth. Leaf fat shall be trimmed practically free from the diaphragm and *transverse abdominis.*	
3564	**Top Steaks**	
3573	**Whole Roasts**	

Boneless (Pork)

U.P.C. #	Retail Cut	Corresponding Picture
3426	**Belly, Side** The belly is prepared from the side after removal of the leg, shoulder, loin, fat back, and spareribs. All bones and cartilages, and practically all leaf fat, shall be excluded. The fat back shall also be excluded by a straight cut not more than 1.5 inches (3.8 cm) from the outermost dorsal curvature of scribe line. The anterior (shoulder) and posterior (leg) ends of the belly shall be reasonably straight and parallel. No side of the belly shall be more than 2.0 inches (5.0 cm) longer than its opposing side. The width of the flank muscle (*rectus abdominis)* shall be at least 25% of the width of the belly and adjacent to the flank shall be trimmed to within 0.75 inch (19 mm) from the lean. The area ventral to the scribe line shall be free of scores that measure 3.0 square inches (19.4 sq cm) or more. The belly shall be free of enlarged, soft, porous, dark, or seedy mammary tissue. The scribe line is not considered a score but shall not be more than 0.25 inch (6 mm) in depth at any point.	
3428	**Chops, Center Cuts**	
3421	**Cube Steak** Cubed steaks shall be prepared from any portion of the carcass, except the shank or inner shank meat that yields product that meets the end-item requirements. The unfrozen steaks shall be cubed twice, unless otherwise specified, at approximate right angles. Knitting of two or more pieces and folding the meat when cubing is permissible. After cubing,	

	surface and seam fat shall not exceed 15% of the total area on either side of the steak. Individual steaks shall remain intact when suspended 0.5 inch (13 mm) from the outer edge. The steaks shall be free of heavy connective tissue, bones, cartilages, and lymph glands.	
3433	**Ground Pork** **Material** – The meat shall be free of bones, cartilages, seedy mammary tissue, heavy exposed tendons, and exposed heavy (opaque) connective tissue. The *prefemoral, popliteal, prescapular*, and other exposed lymph glands shall be excluded. The tendinous ends of shanks shall be excluded so that a cross-sectional cut exposes at least 75% lean. **Processing** – Unless otherwise specified, final grinding shall be through a plate having holes 0.1875 inches (5 mm) in diameter. When appropriate, a bone collector/extruder system may be used during the final grind. Pork may be thoroughly blended at least once prior to final grinding. However, the ground pork shall not be mixed after final grinding. Initial reduction in size, blending, final grinding, and packaging shall be a continuous sequence. **Fat Content** – Unless otherwise specified, the fat content shall not exceed 22%. Purchaser, however, may specify any fat content provided it does not exceed 30%.	

3944	**Jowls** The pork loin sirloin chop contains portions of the hipbone and backbone.	
3185	**Loin, Blade Roast** This roast is prepared from a boneless loin that is further cut into two pieces of approximately equal length. These pieces shall be reversed with the boned surfaces positioned together so that the blade and sirloin portions are on opposite ends. The pieces shall be trimmed so that one piece of the boneless loin will not extend more than 1.0 inch (2.5 cm) in total length past is opposing piece. The boneless loin shall be netted or tied.	
3337	**Loin, Center-Cut, 8 Ribs** This item is prepared from Item No. 3479. The tenderloin and all bones and cartilages shall be excluded. On the blade end, the *longissimus* shall be at least twice as large as the *spinalis dorsi*. The sirloin is eliminated anterior to the hip bone cartilage and shall expose the *gluteus medius*. The belly shall be excluded by a cut ventral to, but not more than 4.0 inches (10.0 cm) from, the *longissimus* at the blade end to a point on the sirloin end ventral to, but not more than 3.0 inches (7.5 cm) from, the *longissimus*. To facilitate packaging, this item may be butterflied perpendicular to the length of the loin.	
3374	**Loin, Chops** The chops are prepared from Item No. 3479	

3275	**Loin, Country-Style Ribs**	
3276	**Loin, Crown Roast**	
3328	**Loin, Sirloin Chops** This item may be prepared from Item No. 3479, except that the sirloin shall be excluded at a point approximately 1.5 inches (3.8 cm) anterior to the hip cartilage so that the *longissimus* appears as one muscle. All muscles other that the *longissimus* and the *multifidus dorsi* shall be excluded. This item shall be practically free of fat and sliced at the thickness and/or portion weight specified by the purchaser. This item may be referred to as "America's Cut" when sliced to a thickness of not less than 1.25 inches (3.2 cm) or not more than 1.5 inches (3.8 cm).	
3329	**Loin, Sirloin Roast**	
3358	**Loin, Tenderloin, Whole Roasts** This item is prepared from the Pork Loin, Bone-in. The tenderloin shall be removed intact and shall consist of the *psoas major, psoas minor* and *iliacus* only. The side strip muscle (*psoas minor)* shall be removed if not firmly attached. The anterior portion (tail end) shall be trimmed so that the tail is not split more that 1.0 inch (2.5 cm). The tenderloin shall be practically free of fat.	
3368	**Loin, Top Loin Roast**	

3270	**Loin, Top Loin Double Roast**	
3189	**Shoulder, Blade Boston Roast** This item is prepared from Item No. 3184. All bones, cartilages and skin shall be removed. The loin side of the butt shall expose the *longissimus* equal to or larger that the combined areas of the *splenius* and *semispinalis capitis.* The picnic side shall expose a cross section of the *supraspinatus* with no more than a slight enlargement of tendons. The jowl shall be removed by a straight cut, approximately parallel with the loin side, which is not more than 1.0 inch (2.5 cm) anterior to the half moon muscle (*pectoralis profundi),* measured on the picnic side. Traces of false lean shall be firmly attached. Purchaser may specify the boneless butt be netted or tied.	
3338	**Sirloin Chops**	
3469	**Spareribs** The spareribs shall be as described in Item No. 3468, except the sternum and the ventral portion of the costal cartilages shall be excluded along	

with the flank portion. The breast shall be removed at a point that is dorsal to the curvature of the costal cartilages. If specified by the purchaser the diaphragm shall be excluded. Purchaser may also specify that the spareribs be separated into two approximate equal portions by a lengthwise cut.	

Ovine Retail Cuts

English	Product	Page	French	Russian
Bone-in (Lamb)			**Avec Os**	**С Костями**
American Style Roast	2920			
Arm Chop	2918			
Blade Chop	2922			
Breasts	2002			
Center Slice	2980			
Double Chop	2959			
Frenched Style Roast	2965			
Loin Chop	2955			
Loin Roast	2954			
Neck Slice	2831			
Rib Chop	2948			
Rib-lets	2005			
Shank Portion (Fore)	2969			
Sirloin Chop	2983			
Square Cut (Whole)	2940			
Boneless (Lamb)	**Product**	**Page**	**Sans Os**	**Без Костей**
Shoulder	2823			
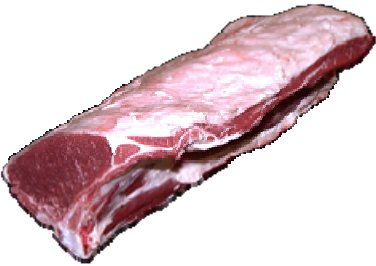
Ovine Retail Cuts

Bone-in (Lamb)

U.P.C. #	Retail Cut	Corresponding Picture
2920	**American Style Roast**	
2983	**Arm Chop**	
2922	**Blade Chop**	

2002	**Breasts** This item is that portion of the carcass ventral to the separation of the Lamb Rack and posterior to the separation of the Lamb Shoulder. The diaphragm may be removed. However, if present, the membranous portion of the diaphragm shall be trimmed close to the lean. The heart fat shall be closely removed.	
2980	**Center Slice**	
2959	**Double Chop**	
2965	**Frenched Style Roast** This item is item is prepared like a Lamb Rib Chop, except all of the inter-costal meat and lean and fat over the visible rib bone shall have been Frenched from a point immediately ventral to the *longissimus dorsi* muscle. Any other rib bone shall also be removed at this same point. The maximum tail length of the bone shall be no more than 3.0 inches	

	(7.5 cm).	
2955	**Loin Chop** These chops shall be prepared from any bone-in loin item that yields product that meets the end-item requirements. No chop shall contain any portion of the hipbone. The tail length shall be no longer that 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* unless an optional tail length is specified.	
2954	**Loin Roast**	
2831	**Neck Slice**	
2948	**Rib Chop** This item shall be prepared from any Style A bone-in rack that yields product that meets the end-item requirement unless the purchaser specifies that Style B be used. The feather bones, exterior fat cover, fell, backstrap, blade bone, and the *trapezius, infraspinatus,* and *latissimus dorsi* muscles shall also be excluded. The tail length of the chop shall be	

	not more that 3.0 inches (7.5 cm) from the ventral edge of the *longissimu dorsi* muscle.	
2005	**Rib-lets**	
2969	**Shank Portion (Fore)** The fore-shank shall be removed from the shoulder by a straight cut exposing the humerus and removed from the brisket by a cut through the natural seam and may contain a portion of the web muscle (*pectoralis superficialis)*. The trotter or lower fore-shank shall be removed at or above the knee joint.	
2983	**Sirloin Chop**	
2940	**Square Cut (Whole)**	

Boneless (Lamb)

U.P.C. #	Retail Cut	Corresponding Picture
2823	**Shoulder** This item is produced from any lamb shoulder after removal of any outside shoulder portion that may remain. The arm portion is separated from the blade portion by a cut that is ventral to, but no more than 3.0 inches (7.5 cm) from, the *longissimus dorsi* muscle at the rack end, unless specified otherwise by the purchaser, but not to be less than 1.0 inches (2.5 cm) ventral from the *longissimus dorsi*. The outside shoulder and blade portion shall be individually pacakaged.	

Veal Retail Cuts

English	Product	Page	French	Russian
Bone-in (Veal)			**Avec Os**	**С Костями**
Breast	2728			
Foreshank Cross Cuts	2734			
Leg, Round Steak	2688			
Leg, Top Roast	2704			
Leg, Whole Primal	2710			
Loin, Loin Chops	2669			
Loin, Loin Cuts Roast	2667			
Loin, Loin Whole	2672			
Loin, Whole Sub-Primal	2677			
Rib, Rib Chops	2659			
Rib, Rib Roast	2656			
Shoulder, Arm Roast	2639			
Shoulder, Arm Steak	2641			
Shoulder, Blade Roast	2644			
Shoulder, Blade Steak	2646			
Shoulder, Neck Piece	2653			
Boneless (Veal)	**Product**	**Page**	**Sans Os**	**Без Костей**
Breast	2729			
Flank Steak	2801			
Leg, Bottom Roast	2706			
Leg, Bottom Steak	2707			
Leg, Eye Roast	2699			
Leg, Eye Steak	2690			
Leg, Round Roast	2687			
Leg, Round Steak	2689			
Leg, Rump Roast	2695			
Leg, Sirloin Roast	2698			
Leg, Sirloin Steak	2700			
Leg, Tip Roast	2708			
Leg, Tip Steak	2709			
Leg, Top Inside Steak	2705			
Leg, Whole Primal	2711			
Loin, Loin Chop	2671			
Loin, Tenderloin Roast	2673			
Loin, Tenderloin Steak	2674			
Rib, Rib Chops	2660			
Shoulder, Arm Steak	2642			
Shoulder, Blade Steak	2647			

Bone-in (Veal)

	Retail Cuts	Corresponding Picture
2728	**Breast** The breast shall contain 11 ribs and consists of the intact plate and brisket portion of the forequarter. The diaphragm may be removed, but if present, the membranous portion shall be trimmed close to the lean. The heart fat shall be excluded.	
2734	**Foreshank Cross Cuts** This item is the foreleg portion from the chuck. A cross section of the arm bone (*humerus)* shall be exposed. The foreshank is separated from the brisket by cutting through the natural seam. A small portion of the web muscle (*pectoralis superficialis)* may remain attached to the foreshank.	
2688	**Leg, Round Steak**	
2704	**Leg, Top Roast**	
2710	**Leg, Whole Primal**	
2669	**Loin, Loin Chop** This item is prepared from a single veal loin. Loin chops shall contain no portion of the hip bone or related cartilage. The tail length of the chop shall not be more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* muscle.	
2667	**Loin, Loin Cuts Roast**	
2672	**Loin, Loin Whole**	
2677	**Loin, Whole Sub-Primal**	
2659	**Rib, Rib Chops** The rib chops shall be prepared from one-half of the veal rack, 7 ribs. The protruding edge of the chine bone shall be excluded by a cut along the dorsal edge of the spinal cord groobe that does not	

	score the eye (*longissimus dorsi*) muscle. The tail length of the chop shall not be more than 3.0 inches (7.5 cm) from the ventral edge of the *longissimus dorsi* muscle.	
2656	**Rib, Rib Roast**	
2639	**Shoulder, Arm Roast**	
2641	**Shoulder, Arm Steak**	
2644	**Shoulder, Blade Roast**	
2646	**Shoulder, Blade Steak**	
2653	**Shoulder, Neck Piece**	

Boneless (Veal)

U.P.C. #	Retail Cuts	Corresponding Picture
2729	**Breast**	
2801	**Flank Steak** This boneless item consists of the *rectus abdominis* muscle from the flank region of the carcass. The flank steak is located at the cod or udder end of the flank. It is separated from the *transversus abdominis, obliquus abdominis internus,* and *obliquus abdominis externus* muscles through the natural seams. This item shall be prepared practically free of fat and membranous tissue.	
2706	**Leg, Bottom Roast**	
2707	**Leg, Bottom Steak**	
2699	**Leg, Eye Roast**	
2690	**Leg, Eye Steak**	
2687	**Leg, Round Roast** The cutlets shall be prepared from a top round (inside) cut. All fat and membranous surface tissue shall be excluded. If specified by the purchaser, each cutlet shall be	

	cubed twice in such a manner that the portion shall retain its approximate original shape. Knitting of two or more pieces or folding of the meat is not allowed.	
2689	**Leg, Round Steak**	
2695	**Leg, Rump Roast**	
2698	**Leg, Sirloin Roast**	
2700	**Leg, Sirloin Steak**	
2708	**Leg, Tip Roast**	
2709	**Leg, Tip Steak**	
2705	**Leg, Top Inside Steak** The top round is prepared from any leg item. The item shall consist of the *semimembranosus, adductor, gracilis,* and the firmly attached *pectineus, iliopsoas,* and *satorius* muscles. The top round is separated from the outside and knuckle portions of the leg along the natural seams. Surface fat shall not exceed 0.5 inches (13 mm).	
2711	**Leg, Whole Primal**	
2671	**Loin, Loin Chop**	
2673	**Loin, Tenderloin Roast**	
2674	**Loin, Tenderloin Steak** This item is that portion of the tenderloin removed from the veal loins. Practically all fat and the *psoas minor* shall be excluded.	
2660	**Rib, Rib Chop**	

2642	**Shoulder, Arm Steak**	
2647	**Shoulder, Blade Steak**	

ANNEX I.   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.

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 examples 1 and 2).

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) 91234567890121(3102) 000076(15) 990801

(7002) 44932211340000145100(10) 000831
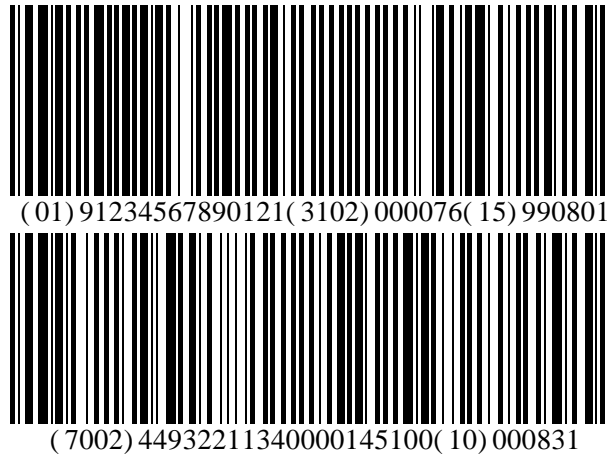
(01)   Global Trade Item Number (GTIN)
(3102)   Net weight, kilograms
(15)   Use-by date
(7002)   UNECE purchase specification code
(10)   Batch number

Example 2:

(01) 99312345678917(3102) 004770(13) 000105(21) 12345678
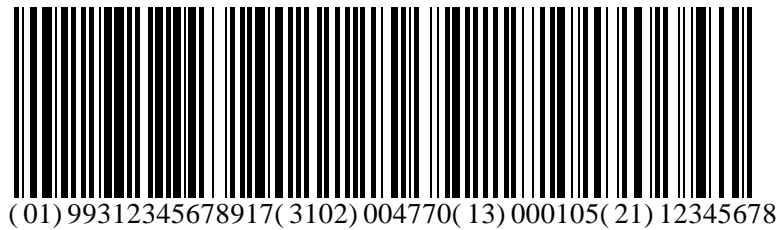
(01)   Global Trade Item Number (GTIN)
(3102)   Net weight, kilograms
(13)   Slaughter/packing date
(21)   Serial number

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.   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 GS1-128 bar code symbol.

(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.


(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.
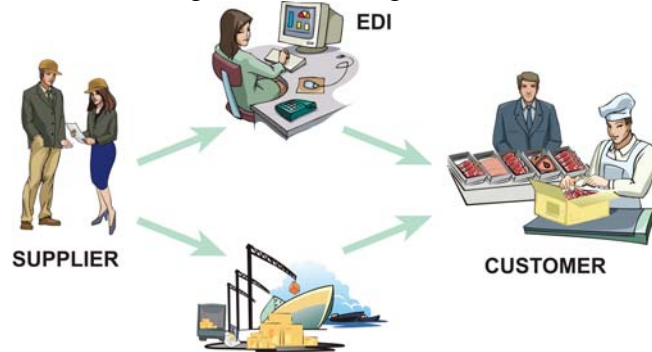
Example 3:

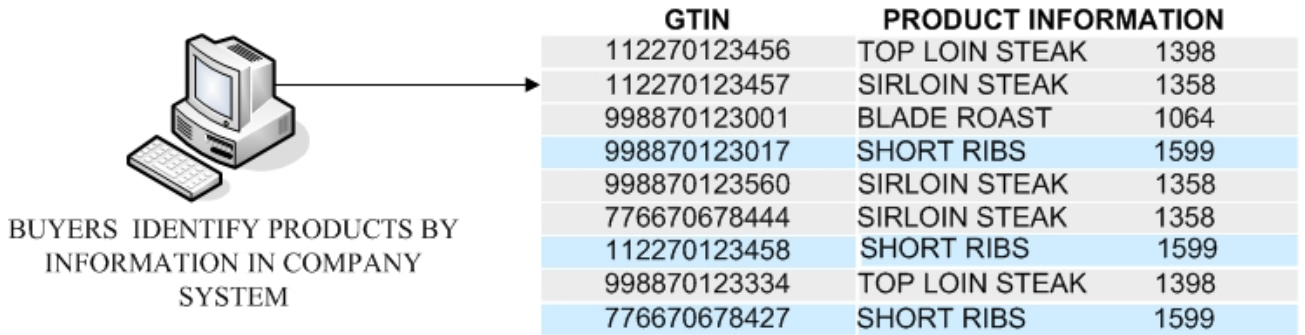**4.   Use of UNECE meat-cut definitions in the GDSN**

(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.

GS1 GLOBAL DATA
SYNCHRONISATION
NETWORK

Internet

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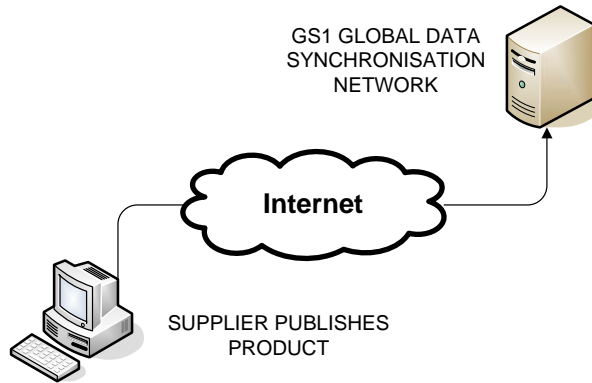
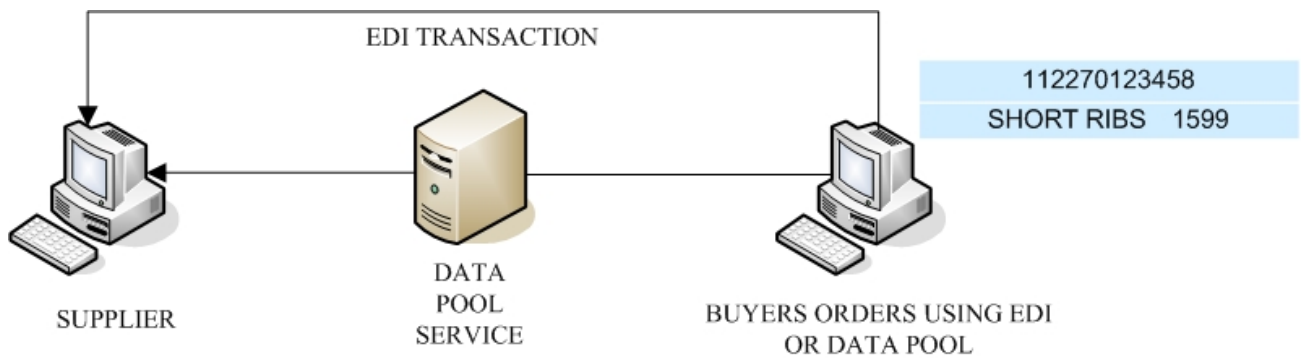(2) Interested buyers use the UNECE meat-cut and other product information published in the GDSN to synchronize product information in their own information systems.

GS1 GLOBAL DATA
SYNCHRONISATION
NETWORK

Internet

BUYERS LOAD PRODUCT
INFORMATION INTO
COMPANY SYSTEM
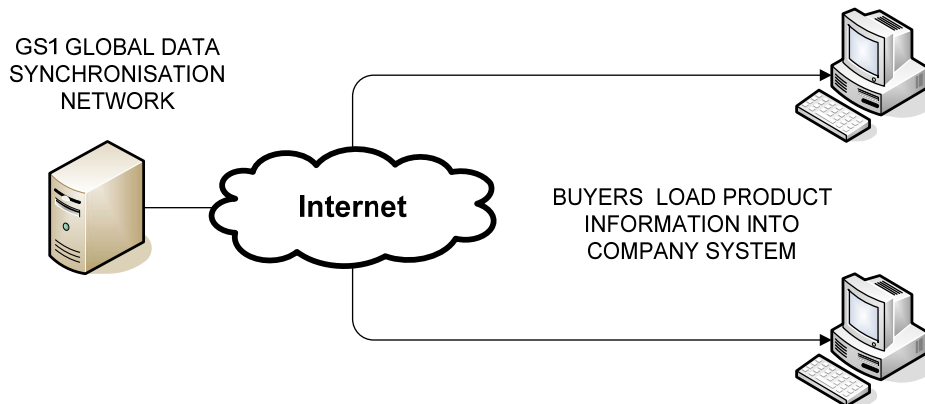
(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.

GTIN	PRODUCT INFORMATION	
112270123456	TOP LOIN STEAK	1398
112270123457	SIRLOIN STEAK	1358
998870123001	BLADE ROAST	1064
998870123017	SHORT RIBS	1599
998870123560	SIRLOIN STEAK	1358
776670678444	SIRLOIN STEAK	1358
112270123458	SHORT RIBS	1599
998870123334	TOP LOIN STEAK	1398
776670678427	SHORT RIBS	1599

BUYERS IDENTIFY PRODUCTS BY
INFORMATION IN COMPANY
SYSTEM

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

EDI TRANSACTION

112270123458
SHORT RIBS   1599

DATA
POOL
SERVICE

SUPPLIER

BUYERS ORDERS USING EDI
OR DATA POOL

ANNEX II.   ADDRESSES

United Nations Economic Commission for Europe

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Trade and Timber Division
Palais des Nations
CH–1211 Geneva 10
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