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PROPOSAL FOR A UNECE STANDARD FOR VEAL MEAT – CARCASSES AND CUTS

Document submitted by Australia

This document has been prepared following the decision of the Specialized Section to develop the standard for Veal Meat – Carcasses and Cuts. The text is submitted as a proposal to complete the list of products that was discussed at the meeting of the Rapporteurs held in Rennes, France, in April 2008. It should serve as a paper to help the discussions to define a new standard for Veal Meat – Carcasses and Cuts.

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Multilingual index of products

TBA (To be advised): Codes will be provided when rib numbers are decided for each cut item.

English	Item	Image number
Bone-in		
Carcase	3500	
Side (style 1)	3505	
Side (style 2)	3506	1
Side (style 3)	3507	2
Hindquarter and saddle pair	TBA	3
Hindquarter pair (Flank on)	TBA	6
(Pistola) Hindquarter - (Flank on) (style 1)	TBA	4
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(Pistola) Forequarter pair (style 1)	TBA	8
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Forequarter and flank - (Pistola - Forequarter) (style 1)	TBA	
Forequarter (style 2)	3510-3513	
Shoulder (Blade)	3615	12
Hindquarter (style 1)	3530-3533	
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Butt	3565	
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Saddle - cap off (style3)	TBA	11
Loin	3575-3578	
Shortloin	3590-3593	
Rack	3581-3582	
Rack cap off (frenched)	3583-3584	
Ribs prepared	3605-3609	
Spare ribs	3670	
Short ribs	3665-3669	
Shin-shank	3630	
Brisket and Shin	3645	13
Brisket point end	3650-3653	14
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Boneless		
Butt and rump (Leg long cut)	3681	
Leg set/Hind set	3682	
Inside	3680	
Inside - cap off	3686	
Thick flank	3710	
Knuckle	3715	
Silverside	3690	

English	Item	Image number
Outside	3695	
Striploin (0 to 3 rib) (style 1)	3765-3768	
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Eye of loin	3769	
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Rump	3735	
Cube roll	3815-3819	
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Chuck tender	3855	
Shin-shank	3886	
Heel muscle	3887	
Thin flank	3785	
Blade	3850	
Thick skirt **	France	

5.4 Veal meat cuts

5.4.1 Bone-in

CARCASE 3500

Veal carcass includes all parts of the body skeletal musculature and bones, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae. The tail is retained. Kidneys and kidney fat is retained. Hanging tender (thick skirt) retained. Carcass trim must comply with all government hygiene regulations that pass a carcass fit for human consumption.

To be specified:

- Variations to minimum trim standard definition (customer agreed variation)
- Tail removed.
- Kidneys and kidney fat removed.
- Hanging tender (thick skirt) removed.

SIDE 3505

(Style 1)

Carcass is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained. Diaphragm is retained.

Carcass trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the meat industry agreed minimum trim requirements.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidney and kidney fat removed.

- Diaphragm removed.

SIDE (BRISKET REMOVED) 3506
(Style 2)

Carcase is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained.

Brisket is removed by a cut parallel to the dorsal aspect of a side starting at the first rib. The portion of the brisket point is removed along the natural seam between the shoulder muscles.

The portion of the pectoral muscle of the brisket point remains firmly attached to the shoulder. The remainder of the brisket is removed to the caudal aspect of the thin flank. The thin flank remains attached to the side.

Carcase trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the meat industry agreed minimum trim requirements.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidney and kidney fat removed.

SIDE - (BRISKET AND SHIN REMOVED) 3507
(Style 3)

Carcass is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained.

The brisket point end is removed along the natural seam between the shoulder muscles and the humerus bone and shin are also removed and retained attached to the brisket.

The portion of the pectoral muscle of the brisket point end remains firmly attached to the shoulder. The belly portion of the brisket is removed by a cut continuing to the caudal aspect of the thin flank. The thin flank remains attached to the side.

Carcass trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the meat industry agreed minimum trim requirements.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidney and kidney fat removed.
- Spinal cord removed.

HINDQUARTER PAIR (TBA)

Hindquarter pair is prepared from a carcass by the removal of a forequarter pair by a straight cut through the specified thoracic vertebrae severing the back bone and along the specified rib to the ventral portion of the breast. Kidneys and kidney fat retained. Tail is retained.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidney and kidney fat removed
- Tail removed.

HINDQUARTER AND SADDLE PAIR (FLANK ON) (TBA)

Hindquarter and saddle pair (flank on) is prepared from a hindquarter pair (item TBA). The belly (ribs and flank) are removed at the specified rib and distance from the vertebrae and parallel to the back bone and removed at the cranial edge of the thin flanks. The thin flanks are retained. The kidneys and kidney fat is retained. The tail is retained.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidneys and kidney fat removed
- Tail removed
- Tenderloin removed.

Option: Thin Flank removed.

PISTOLA HINDQUARTER (FLANK ON) (TBA)

(Style 1)

Pistola hindquarter (flank on) is prepared from a pistola hindquarter pair (item TBA) after splitting into equal sides down the vertebrae column. The spinal cord, kidney and kidney fat is retained.

To be specified:

- Rib number required
- Diaphragm removed
- Kidney and kidney fat removed.
- Specified rib length distance from eye muscle

PISTOLA HINDQUARTER (TBA)

(Style2)

Pistola hindquarter is prepared from (item TBA) the thin flank is removed by a cut commencing at the superficial inguinal lymph node separating the M. rectus abdominis and following the contour of the hip.

To be specified:

- Rib number required
- Diaphragm removed
- Specified rib length distance from eye muscle

(PISTOLA) FOREQUARTER PAIR (TBA)

Style 1

Pistola forequarter pair is the remaining portion from a carcass after the removal of the Pistola Hindquarter Pair (Style 1). The diaphragm is retained.

FOREQUARTER PAIR (TBA)**Style 2**

Forequarter pair is prepared from a carcass by a cut along the contour of the specified rib to the ventral edge of the breast. Another cut is made through the specified thoracic vertebra severing the back bone.

To be specified:

- Rib number required

FOREQUARTER PAIR – BRISKET REMOVED (TBA)**Style 3**

Forequarter pair is prepared from a carcass by a cut along the contour of the specified rib to the ventral edge of the breast. Another cut is made through the specified thoracic vertebra severing the back bone. The brisket (point end) on both sides is removed along the natural seam between the blade muscles and the rib length is cut at a specified distance from the vertebral column.

To be specified:

- Rib number required

FOREQUARTER AND FLANK (PISTOLA FOREQUARTER) (TBA)**Style 1**

Forequarter is prepared from a Forequarter pair (Style 1) and split down the vertebral column. The thin flank is retained. The diaphragm is retained.

To be specified:

- Rib number required
- Diaphragm retained

FOREQUARTER 3510 – 3513

(3510–19, 3511 – 11r, 3512 – 12r, 3513 –13r)

Style 2

Forequarter is prepared from a carcass side by the separation of the forequarter and hindquarter 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
- Diaphragm retained

SHOULDER (BLADE) 3615

Shoulder (Blade) is prepared from a forequarter and consists of the scapular, humerus and fore shank bones together with associated muscles. Shoulder is removed from a forequarter by a cut following a seam between the overlying muscles of the ribs, leaving the undercut M. subscapularis muscle attached to the blade bone.

HINDQUARTER 3530 – 3533

(3530– 3r, 3531 – 0r, 3532 – 1r, 3533 – 2r)

Style 1

Hindquarter is prepared from a carcass side 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. Kidney and kidney fat retained. Spinal cord retained.

To be specified:

- Rib number required
- Kidney and kidney fat removed.
- Spinal cord removed.
- Diaphragm removed
- Carcass weight requirement

>> Note from the secretariat:

Definition of product 'Hindquarter-shank off' in document ECE/TRADE/C/WP.7/GE.11/2009/4 is slightly different.

HINDQUARTER – SHANK OFF 3535 - 3538

(3535– 3r, 3536 –2r, 3537 – 1r, 3538 – 0r)

(Style 2)

Hindquarter is prepared from a carcass side 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. The shank is removed by a cut at and through the stifle joint (tibia and femur bones) releasing the shank from the hindquarter. The achilles tendon and portion of the calcaneal tuber bone is retained on the hindquarter.

Kidney and kidney fat retained. Spinal cord retained.

To be specified:

- Rib number required
- Kidney and kidney fat removed.
- Spinal cord removed.
- Diaphragm removed

BUTT AND RUMP 3560

Alternative description: (Leg long cut)

Butt and rump is prepared from a hindquarter (TBA) with the removal of the tenderloin in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The loin 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.

BUTT 3565

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

To be specified:

- Remove the superficial inguinal and subiliac lymph node
- Removal of the portion of aitch bone and overlying fibrous tissue

SADDLE (TBA)**Style 1**

Saddle is prepared from a carcass by the removal of the forequarter pair (style 3).

The saddle is removed from the hind legs pair by a straight cut at the lumbosacral junction and ventral to the edge of the flank.

Length of rib distance remaining from the vertebral column to be specified between buyer and seller.

Blade cartilage retained. Tenderloin tail retained.

To be specified:

- Tenderloin tail removed.
- Kidney fat retained or removed.
- Diaphragm retained or removed.

SADDLE – (TENDERLOIN ON) (TBA)**Style 2**

Saddle is prepared from a carcass by the removal of the forequarter pair (style 3).

The head of the tenderloin is removed from the lateral surface of the ilium and retained attached to the saddle.

The saddle is removed from the hind legs pair by a straight cut at the lumbosacral junction and ventral to the edge of the flank.

Length of rib distance remaining from the vertebral column to be specified between buyer and seller.

Blade cartilage retained.

To be specified:

- Kidney fat retained or removed.
- Diaphragm retained or removed.

SADDLE – CAP OFF (TBA)**Style 3**

Saddle cap off is prepared from (style 2 or style 3) saddle by the removal of a portion of the outer surface of the saddle cover along the natural seam. The cap consists of the removal of the scapular cartilage and the attached M.subscapularis muscle, the remaining portions of the M. latissimus dorsi muscle removed along the natural seams on both sides of the saddle surface.

The extended area of cap portion removed to be specified between buyer and seller.

To be specified:

- Kidney fat retained or removed.
- Diaphragm retained or removed.

LOIN 3575 – 3578

(3575 – 3r, 3576 – 0r, 3577 – 1r, 3578 – 2r)

Loin is prepared from a side by the removal of the forequarter along the specified rib, and removal of the leg (butt and rump) by a cut passing through the lumbosacral junction to the ventral edge of the

flank. Remove the flank and rib portion at a specified distance from the eye of meat at the specified rib and parallel to the vertebrae. Diaphragm retained.

To be specified:

- Rib number required
- Flank retained
- Flank removal distance from eye muscle at rib end
- Diaphragm removed.

SHORTLOIN 3590 – 3593

(3590 – 1r, 3592 – 2r, 3593 – 3r)

Short loin is prepared from a loin (item 3575) by the removal of specified ribs parallel to the forequarter cutting line. To remove the ribs a cut is made following along the contour of the specified rib and severing at the dorsal edge of the thoracic vertebrae.

To be specified:

- Brisket removal line and distance from eye muscle
- Rib number required

RACK 3581 – 3582

(3581 – 6r, 3582 – 7r)

Rack is prepared from a side by a cut through the vertebral column between the 12th and 13th ribs and the forequarter is removed by a cut through the vertebral column between the 4th and 5th rib or as specified between buyer and seller. The brisket is removed by a straight cut parallel to the chine and measured at a specified distance from the eye of meat.

To be specified:

- Rib number required
- Chine/feather bone retained or removed
- Ventral cutting line distance
- Rack further prepared (frenched).

RACK - CAP OFF (FRENCHED) 3583 – 3584

(3583– 6r, 3584 – 7r)

Rack - cap off (frenched) is prepared from a rack (item 3581) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin. The ribs are (frenched) trimmed to expose the ribs to the buyer and sellers specified length.

Alternative Trim:

- **Rack - cap off (fully frenched)**

To be specified:

- Chine/feather bone retained or removed
- Rib number required
- Ventral cutting line distance

RIBS PREPARED 3605 – 3609

(3605 – 4r, 3606 – 5r, 3607 – 6r, 3608 – 7r, 3609 – 8r)

Ribs prepared is prepared from a forequarter after the removal of the brisket and chuck. Short ribs portion is removed at a specified distance from the eye muscle (*M. longissimus dorsi*) at the loin (caudal) 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 number required
- Spinous process removed
- Tip of scapular and associated cartilage removed
- Rib length distance from eye muscle
- Cap muscle (*M. trapezius*) removed
- Ligamentum nuchae removed

SPARE RIBS 3670

Spare Ribs are prepared form any portion of the rib cage and consists of bones and intercostals only.

To be specified:

- Rib number required
- Size of portion

SHORT RIBS 3665 – 3669

(3665 - 5r, 3666 – 6r, 3667 – 7r, 3668 – 8r, 3669 – 9r)

Short ribs are prepared from a forequarter after the removal of the brisket, ribs prepared and chuck.

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 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

SHIN-SHANK 3630

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 the distal end of the humerus to include the (radius/ulna) and associated muscles. The hind 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:

- Forequarter or hindquarter
- Removal of forequarter elbow (olecranon) and carpus joint at meat level
- Removal of hindquarter tarsus and stifle joints at meat level

BRISKET AND SHIN 3645

Brisket and Shin attached is prepared from a side (style 3). Brisket and shin is removed in one piece by a cut across the ribs parallel to the dorsal aspect of a side starting at the first rib and continuing to the caudal aspect of the thin flank.

The brisket point end is removed along the natural seam between the shoulder muscles. The humerus bone and shin are also removed from the side and retained firmly attached to the brisket. The portion of the pectoral muscle of the brisket point end remains firmly attached to the shoulder. Diaphragm retained.

To be specified:

- Diaphragm removed.
- Thin flank removed.

BRISKET POINT END 3650 – 3653

(3650 – 4r, 3651- 5r, 3652 - 6r, 3653-7r)

Brisket point end is prepared from brisket by the removal of the navel end following the caudal edge of the specified rib. Specify point end removal distance from vertebral column.

To be specified:

- Rib number required

BRISKET NAVEL END 3660 – 3664**Alternative description: Rib Plate**

(3660- 4r, 3661- 5r, 3662-6r, 3663-7r, 3664- 8r)

Brisket navel end is prepared from brisket by the removal of the brisket point end following the caudal edge of the specified rib. Specify navel end removal distance from vertebral column

To be specified:

- Rib number required
- Diaphragm removed
- Peritoneum removed
- Inside skirt removed

5.4.2 Boneless**BUTT AND RUMP 3681****Alternative description: Leg long cut**

Butt and rump (Leg long cut) is prepared from a side and is removed by a cut through the 6th lumbar vertebra to a point just clear of the hip bone. The leg is further prepared by the removal of bones, cartilage and exposed tendons.

To be specified:

- Butt tenderloin removed
- Flank removed
- Shank removed

LEG SET 3682**Alternative description: *Hind set.**

Leg set is prepared from a leg long cut (3681) by the removal of individual primals, inside, silverside, and knuckle with the optional inclusion of the rump. Variations to the preparation of these primals can be used where specified.

To be specified:

- Variation to primals: thick flank, outside, outside flat/eye round, D-rump
- Rump option retained
- Primals denuded

*Hind set consists of 2 primals of each type of cut: inside, silverside, knuckle and the optional inclusion of the rump. Variations to the preparation of these primals can be used where specified.

>> Note from the secretariat:

Topside (3680) - Inside (3685).

In document ECE/TRADE/C/WP.7/GE.11/2009/4 the product appears defined as Topside. Code?

INSIDE 3685

Inside is situated caudal and medial to the femur bone and attached to the os coxae (aitchbone), and removed by following the natural seam between the Thick flank and silverside. The pizzelle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

To be specified:

- Erector muscle removed
- Connective tissue removed
- Femoral blood vessels removed

INSIDE - CAP OFF 3686

Inside- cap off is prepared from the inside (3685) by the removal of the M. gracilis muscle along the natural seam. Fat deposits are removed.

To be specified:

- Removal of the M. pectineus and / or M. sartorius muscles

THICK FLANK 3710

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

To be specified:

- M. cutaneus trunci removed
- Specify degree of exposure of ball tip muscles at rump end

KNUCKLE 3715

Knuckle is prepared from a thick flank (3710) 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

SILVERSIDE 3690

Silverside is situated lateral/caudal to the femur bone and attached to the os coxae (aitchbone) and is removed by following the natural seam between the thick flank and inside . The leg end of the primal is cut straight at the junction of the Achilles tendon and heel muscle (M. gastrocnemius). The attached cartilage / gristle (thimble) from the aitch bone is removed.

To be specified:

- Achilles tendon removed
- Removal of the popliteal lymph node

OUTSIDE 3695

Outside is prepared from the silverside (3690) 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 **
****Insert option to have the ischiatic head of the biceps femoris removed. ?**

STRIPLOIN 3765 - 3768

(3765 – 3r, 3766 – 0r, 3767 – 1r, 3768 – 2r)

Style 1

Striploin is prepared from a hindquarter by a cut at the lumbosacral 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 number required
- Distance from eye muscle
- Intercostals removed
- Supraspinous ligament removed
- M. multifidi muscle removed

STRIPLOIN 3761

(8 Ribs)

Style 2

Striploin is prepared from a hindquarter by a cut at the lumbosacral 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 number required
- Distance from eye muscle
- Intercostals removed
- Supraspinous ligament removed
- M. multifidi muscle removed

EYE OF LOIN 3769

Eye of loin is prepared from a side and consists of the eye muscle (M. longissimus dorsi) lying along the spinous process and transverse processes of the lumbar, thoracic vertebrae. The eye of loin comprises of the portion commencing from the 4th thoracic vertebra to the lumbosacral junction.

To be specified:

- Eye of loin length as specified between buyer and seller

TENDERLOIN 3770

Tenderloin is prepared from the hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (M. psoas minor) remains attached.

To be specified:

- Silver skin removed
- (M. psoas minor) muscle removed.

RUMP 3735

Rump is prepared from a hindquarter by a cut commencing at the caudal tip of the M. tensor fasciae latae muscle lying over of the knuckle 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 lumbosacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank.

To be specified:

- Heavy connective tissue removed
- Specify length of M. tensor fasciae latae muscle retained

CUBE ROLL 3815 – 3819

(3815 - 4r, 3816 - 5r, 3817 – 6r, 3818 – 7r, 3819 – 8r)

Cube roll is prepared from a side and consists of the 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:

- Specify rib number and rib location
- Lip (M. illocostalis) retained

BACKSTRAP 3838

Backstrap is prepared from a side and consists of the eye muscle (M. longissimus dorsi) lying along the spinous process and transverse processes of the lumbar, thoracic and cervical vertebrae. Backstrap

comprises of the portion commencing from the 4th cervical vertebra to the hip bone and can be prepared at variable lengths when specified between buyer and seller.

To be specified:

- Silver skin removed
- Specify alternative length requirements

TRUNK 3839

Trunk packs are prepared from a carcass by the removal of the leg long cut (butt and rump) (TBA) and by the removal of all bones, cartilage, exposed tendons, ligamentum nuchae and lymph nodes.

To be specified:

- Intercostals removed
- Diaphragm removed

CHUCK 3830 – 3832

(3830 – 4r, 3831 – 5r, 3832 -6r)

Chuck is prepared from a forequarter by the removal of the rib portion between the specified ribs and the brisket. The shin, blade, chuck tender is removed along with all bones cartilage, tendons, ligamentum nuchae and lymph nodes.

To be specified:

- Rib number required
- Intercostals removed
- Undercut (M. subscapularis) removed

CHUCK ROLL 3840 – 3842

(3840 – 4r, 3841 – 5r, 3842 – 6r)

Chuck roll is prepared from a chuck. The ventral cutting line is approximately 75mm from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column to the first rib. The M. trapezius and the M. rhomboideus are removed and the undercut (M. subscapularis) remains firmly attached.

To be specified:

- Rib number required
- Cranial cutting line:
 - Between the 6th and 7th cervical vertebrae
 - Between the 7th cervical and 1st thoracic vertebrae
- M. trapezius retained
- Ligamentum nuchae removed
- Undercut (M. subscapularis) removed **

****Insert alternative or have a new item that separates the chuck roll into two trimmed portions (underblade (M. serratus ventralis, M. splenius, M. rhomboideus) and chuck eye roll (complexus and spinalis). ?**

CHUCK TENDER 3855

Chuck tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge and is removed from the forequarter following the natural seam.

To be specified:

- Connective tissue cover removed

SHIN – SHANK 3886

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 heel muscle of the silverside (M. gastrocnemius).

To be specified:

- Connective tissue and skin removed
- Fore or hind shin-shank only
- Sinews/tendons removed
- Specify muscle content i.e. heel muscle (only)

HEEL MUSCLE 3887

Heel Muscle is prepared from silverside by separation from the M. gluteo biceps. The Heel muscle consists of the M. gastrocnemius and the M. flexor digitorum superficialis. Both muscles must be retained.

THIN FLANK 3785

Thin flank is prepared from a hindquarter 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

BLADE 3850**Alternative description: Clod**

Blade is prepared from a forequarter by following the natural seam between the ribs and the scapular (M. latissimus dorsi) and overlying muscle (M. trapezius) and the underlying muscle (M. serratus ventralis). 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
- Undercut (M. subscapularis attached)
- Tendons at shoulder joint end removed **** See below.**

**** Insert alternative or new item that detaches the M. infraspinatus and M. triceps brachii to be packaged together. All other muscles are excluded.**