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**TEXT RECOMMENDED FOR ADOPTION AS REVISED UNECE STANDARDS**

**OVINE MEAT - CARCASSES AND CUTS**

Note by the secretariat

The present document is based on documents TRADE/WP.7/GE.11/2003/12, TRADE/WP.7/GE.11/2003/12/Add.2 and amendments introduced to the standard based on documents ECE/TRADE/WP.7/GE.11/2006/5 and the report of the fifteenth session of the Specialized Section on Standardization of Meat (ECE/TRADE/WP.7/GE.11/2006/9).

## UNECE STANDARD FOR OVINE MEAT - CARCASSES AND CUTS

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## **PREFACE**

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

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

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

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

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

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

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

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

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

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

Marek Belka  
Executive Secretary  
United Nations Economic Commission for Europe (UNECE)

### **ACKNOWLEDGEMENTS**

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**UNECE STANDARD  
OVINE MEAT - CARCASSES AND CUTS**

## 1. INTRODUCTION

### 1.1 UNECE Standards for Meat Products

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

2) The text of this publication has been developed under the auspices of the 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 standards exist/or are in different stages of development and their code for use in the UNECE code (see chapter 4).

For further information please visit the UNECE website at:

[www.unece.org/trade/agr](http://www.unece.org/trade/agr)

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

<b>Species</b>	<b>Species Code (data field 1)</b>
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

### 1.2 Scope

1) This standard recommends an international language for raw (unprocessed) sheep (*ovine*) carcasses and cuts marketed as fit for human consumption. It provides a variety of options to purchasers for meat handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products intended to be sold in international trade.

2) It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market ovine carcasses and cuts across international borders. The standard does not attempt to prescribe those aspects, which are covered elsewhere, and throughout the standard, such provisions are left for national or international legislation, or requirements of the

importing country.

3) The standard contains references to other international agreements, standards and codes of practice which have the objective of maintaining the quality after dispatch and of providing guidance to governments on certain aspects of food hygiene, labelling and other matters which fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice*, should be consulted as the international reference concerning health and sanitation requirements.

### **1.3 Application**

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

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

### **1.4 Adoption and publication history**

1) Following the recommendation of the Specialized Section, the Working Party on Standardization of Perishable Produce and Quality Development (now: Working Party on Agricultural Quality Standards) adopted this text at its 58<sup>th</sup> session in October 2002 (Reference: TRADE/WP.7/2002/9).

2) In this first edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/2003/12) a number of editorial changes were made to the original text adopted. The standard is now presented in five Chapters including the former General Requirements, Ovine Specific Requirements and Carcasses and Cuts Descriptions in order to align it with the other standards. This alignment included also a reordering of the data fields in the ovine code and minor corrections to the carcasses and cuts descriptions.

3) UNECE Standards for meat undergo complete review three years after publication. If necessary new editions are published following the review. Changes requiring immediate attention are published on the UNECE website at: [www.unece.org/trade/agr](http://www.unece.org/trade/agr).

## **2. MINIMUM REQUIREMENTS**

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

2) Carcasses/cuts must be:

- Intact, taking into account the presentation.
- Free from visible blood clots, or bone dust.
- Free from any visible foreign matter (e.g. dirt, wood, metal particles)<sup>1</sup>
- Free of offensive odours.
- Free of obtrusive bloodstains.
- Free of unspecified protruding or broken bones.
- Free of contusions having a material impact on the product.

- Free from freezerburn<sup>2</sup>.
- Free of spinal cord (except for whole unsplit carcasses)<sup>3</sup>

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

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

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

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

### **3. PURCHASER SPECIFIED REQUIREMENTS**

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



### 3.1 Additional requirements

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

### 3.2 Species

The code for ovine in data field 1 as defined in 1.1 (2) is 40.

### 3.3 Product/ Cut

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

### 3.4 Refrigeration

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

Refrigeration code (data field 4)	Category	Description
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than +7°C at any time following the post-slaughter chilling process.
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing
3	Deep frozen	Internal product temperature maintained at not exceeding -18°C at any time after freezing.
4 - 8	Codes not used	
9	Other	

### 3.5 Production History

#### 3.5.1 Traceability

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

#### 3.5.2 Ovine Category

Ovine category code (data field 5)	Category	Description
0	Not specified	No category specified.
1	Young lamb	Young lamb under 6 months of age which

		does not have any permanent incisor teeth.
2	Lamb	Lamb under 12 months of age which does not have any permanent incisor teeth.
3	Hogget	A young male or female ovine having one but not more than two permanent incisor teeth.
4	Mutton	Female or castrated male ovine having more than one permanent incisor teeth.
5	Ewe mutton	Female ovine having one or more permanent incisor teeth.
6	Wether mutton	Castrated male ovine having one or more permanent incisor teeth.
7	Ram	Adult entire or castrated male ovine having more than one permanent incisor teeth.
8	Code not used	
9	Other	

### 3.5.3 Production system

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

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

### 3.5.4 Feeding System

Feeding system code (data field 7)	Category	Description
0	Not specified	No system specified
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet, with some grain supplement
3	Exclusively forage fed	Forage is the only component of the diet
4	Milk fed	Feeding system based on mother's milk

<b>5</b>	Formula fed	Feeding systems that are milk or milk substitute based
<b>6 - 8</b>	Codes not used	
<b>9</b>	Other	Can be used to describe any other feeding system agreed between buyer and seller

### 3.5.5 Slaughter Systems

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

### 3.5.6 Post slaughter system

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

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

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

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

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

### 3.6.1 Definition of codes

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

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

### 3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Beveled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.
- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.



Figure 1

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam 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<sup>4</sup> or Peeled/Denuded, Surface Membrane Removed<sup>5</sup> are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

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 0.125 inch (3mm) in depth at any point. The term “denuded” implies all surface fat is removed so that the resulting cuts seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 2.5 cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) in depth at any point.

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

### 3.7 Ovine quality systems

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

### 3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Specific requirements regarding colour and pH if required need to be agreed between buyer and seller and are not provided for in the coding system.

### 3.9 Weight ranging of carcasses and cuts

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

### 3.10 Packing, storage, and transport

#### 3.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During the storage and transport, the meat must be packaged to the following minimum requirements:

#### Carcasses and quarters

- Chilled with or without packaging
- Frozen / deep frozen packed to protect the products

#### Cuts - Chilled

- I.W. (Individually wrapped)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)

- Modified atmosphere packaging (MAP)
- Other

**Cuts - Frozen / deep frozen**

- I.W. (Individually wrapped)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)*.

**3.10.2 Definition of codes**

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

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

**3.11.1 Mandatory Information**

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

<b>Labelling information</b>	<b>Unpackaged carcasses, quarters and cuts</b>	<b>Packaged or packed meat</b>
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X

Details of packer or retailer		X <sup>1</sup>
Quantity (number of pieces)		X <sup>6</sup>
Net weight		X <sup>6</sup>

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

### 3.11.2 Other Product Claims

Other product claims may be listed on product labels as requested by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughtering procedures
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour

### 3.12 Provisions concerning conformity assessment requirements

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

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

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

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

Conformity assessment	Category
-----------------------	----------



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

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

### 4.1 Definition of the code

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

No.	Name	Section	Code Range
1	Species/Class	3.2	0 - 9
2	Product/Cut	3.3/ 5	0000 - 9999
3	Field not used	-	00 - 99
4	Refrigeration	3.4	0 - 9
5	Category	3.5.2	0 - 9
6	Production system	3.5.3	0 - 9
7a	Feeding system	3.5.4	0 - 9
7b	Field not used	-	0 - 9
8	Slaughter system	3.5.5	0 - 9
9	Post slaughter system	3.5.6	0 - 9
10	Fat thickness	3.6.1	0 - 9
11	Quality	3.7	0 - 9
12	Weight ranging	3.9	0 - 9
13	Packing	3.10.2	0 - 9
14	Conformity assessment	3.12	0 - 9

### 4.2 Example

The following example describes a chilled, vacuum packaged, rack that was third party certified, trimmed to 3-6 mm max fat thickness and weight range specified from a lamb that was pasture raised and forage fed.

This item has the following UNECE Ovine code: 40493200123200040152

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

## 5. CARCASSES AND CUTS DESCRIPTIONS

### 5.1 Multilingual index of products in alphabetical order

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

English	Product	Page	French	Russian	Spanish	Chinese
<b>Bone-In</b>			<b>Avec os</b>	<b>С костями</b>	<b>Con hueso</b>	<b>带骨羊肉</b>
Assorted Cuts (Block Ready)	5036		Assortiments de découpes (prêtes pour le comptoir)	Набор отрубов (для приготовления мясных блоков)	<u>Juego de cortes</u>	<u>组合分割肉切块</u>
Blade Shoulder	4776 - 4778		Partie d'épaule + partie de poitrine	Лопатка	<u>Paleta ventral con asado desosado</u>	肩肉
Breast & Flap	5010		Poitrine	Грудинка с пашиной	Pecho y falda	胸腹肉
Carcase: Hogget	4620		Carcasse: antenais	Туша: баранчика или ярки	Canal: Borrego	周岁羊胴体
Carcase: Lamb	4500		Carcasse: agneau	Туша: ягненка	Canal: Cordero	羔羊胴体
Carcase: Mutton	4600		Carcasse: mouton	Туша: ярочки или валушка	Canal: Adulto	成年羊胴体
Carcase: Ram	4621		Carcasse: bélier	Туша: барана	Canal: Carnero	公羊胴体
Chump (Alternative: Sirloin)	4790		Selle	Толстый край поясничной части (альтернативный вариант: боковая часть тазобедренного отруба)	Cuadril	臀腰肉
Flap	5011		Partie de poitrine	Пашина	Falda	腹肉

ENGLISH	PRODUCT	PAGE	FRENCH	RUSSIAN	SPANISH	CHINESE
Forequarter	4969 – 4972		Quartier avant	Передняя четвертина	Cuarto delantero	<u>前四分体</u>
Forequarter (Partially boned)	4770 – 4772		Quartier avant (partiellement désossé)	Передняя четвертина (частично обваленная)	Cuarto delantero (parcialmente desosado)	前四分体 (部分剔骨)
Forequarter Pair	4959 – 4962		Quartier avant double (demi-avant)	Неразделенные передние четвертины	Delantero completo (par)	前四分体对
Foreshank	5030		Jarret avant	Рулька	Brazuelo	前腱子

ENGLISH	PRODUCT	PAGE	FRENCH	RUSSIAN	SPANISH	CHINESE
Hindquarter	4786 – 4789		Demi-rosbif court	Пистолетный отруб задней четвертины	Cuarto trasero	后四分体
Hindshank	5031		Jarret arrière	Голяшка	Garrón	后腱子
Knuckle Shoulder	4773 – 4775		Basse-côte avec partie de collier	Лопаточно- плечевая часть с рулькой	Paleta dorsal	肩脊排
Leg – Chump Off	4820		Gigot raccourci	Тазобедренный отруб без толстого края поясничной части	Pierna-sin cuadril	去臀腿
Leg – Chump Off - Shank Off	4830		Gigot raccourci sans jarret	Тазобедренный отруб без толстого края поясничной части и голяшки	Pierna-sin cuadril-sin garrón	去臀去腱腿
Leg - Chump Off - Shank On - Aitch Bone Removed	4805		Gigot raccourci – avec jarret – os du coxal retiré	Тазобедренный отруб с голяшкой без толстого края поясничной части и крестцо- вой кости	Pierna-sin cuadril-con garrón-sin hueso coxal	去臀带腱去髋骨 腿
Leg - Chump On	4800		Gigot entier	Тазобедренный отруб с толстым краем поясничной части	Pierna-con cuadril	带臀腿
Leg - Chump On - Shank Off	4810		Gigot sans jarret	Тазобедренный отруб с толстым краем поясничной части без голяшки	Pierna-con cuadril-sin garrón	带臀去腱腿
Leg - Chump On - Shank Off - Aitch Bone Removed	4802		Gigot sans jarret – os du coxal retiré	Тазобедренный отруб с толстым краем поясничной части без голяшки и крестцовой кости	Pierna-con cuadril-sin garrón-sin hueso coxal	带臀去腱去髋骨 腿

ENGLISH	PRODUCT	PAGE	FRENCH	RUSSIAN	SPANISH	CHINESE
Leg - Chump On - Shank On - Aitch Bone Removed	4801		Gigot entier – os du coxal retiré	Тазобедренный отруб с толстым краем поясничной части и голяшкой без крестцовой кости	Pierna con cuadril-con garrón-sin hueso coxal	带臀带腱去髌骨 腿
Leg - Fillet End	4822		Gigot côté selle	Тазобедренный отруб - филейная часть	Pierna-porción dorsal	腰端腿
Leg - Shank End	4823		Gigot côté jarret	Берцовая часть тазобедренного отруба с голяшкой	Pierna corta (porción ventral)	腱端腿
Leg Pair	4816		Culotte	Задняя часть	Pierna doble (par)	后腿对
Leg Pair and Loin Saddle	4901 – 4907		Baron	Задняя часть с почечной частью седла	Pierna doble con silla	腰鞍脊后腿对
Leg Pair and Saddle	4940 – 4946		Rosbif long	Задняя часть с седлом	Pierna doble con silla y campana	鞍脊后腿对
Leg Shank Bone (Easy Carve Leg)	4821		Gigot semi- désossé roulé (facile à découper)	Тазобедренный отруб на берцовой кости (легко разделя- ваемый окорок)	Pierna semidesosada- con hueso del garrón	腿腱骨
Leg- Chump Off - Shank Off – Aitch Bone Removed	4806		Gigot raccourci sans jarret – os du coxal retiré	Тазобедренный отруб без толстого края поясничной части, голяшки и крестцовой кости	Pierna sin cuadril-sin garrón-sin hueso coxal	去臀去腱去髌骨 腿
Loin	4859 – 4862		Carré filet + carré couvert	Спинальная часть	Espinazo	腰肉
Loin - Chump On	4839 – 4842		Carré de côtes couvert – carré de côtes filet avec selle	Спинальная часть с толстым краем поясничной части	Espinazo-con cuadril	带臀腰肉
Neck	5020		Collier	Шея	Cogote	颈肉
Outside Shoulder (Banjo Cut)	4995		Épaule (coupe <i>Banjo</i> )	Наружная часть лопатки (отруб "банджо")	Paleta (corte <i>Banjo</i> )	琴肉

ENGLISH	PRODUCT	PAGE	FRENCH	RUSSIAN	SPANISH	CHINESE
Outside Shoulder (Oyster Cut)	4980		Épaule	Наружная часть лопатки ("устричный" отруб)	Paleta	牡蛎肉
Outside Shoulder Pair	4976		Papillon	Наружная часть неразделенных лопаток	Paletas con brazuelos (par)	肩臂对
Rack	4930 – 4933		Carré couvert	Передок туши	Costillar-rack	脊排
Rack - Cap Off	4746 – 4749		Carré – sans dessus de côte	Передок туши без хребтового края	Costillar-rack sin tapa	去盖脊排
Rack - Cap Off (Frenched)	4758 – 4765		Carré – sans dessus de côte (manches dégagés)	Передок туши без хребтового края (зачищенный)	Costillar a la francesa sin tapa	法式去盖脊排
Rack - Cap On (Frenched)	4750 – 4757		Carré de côtes couvert – avec dessus de côte (manches dégagés)	Передок туши с хребтовым краем (зачищенный)	Costillar a la francesa con tapa	法式带盖脊排
Rack Saddle	4926 – 4929		Carré couvert double	Передняя часть седла	Campana	肩鞍脊排
Saddle	4897 – 4900 4910 – 4912		Demi-rosbif	Седло	Espinazo doble	鞍脊
Short Loin	4878 – 4881		Carré filet	Почечная часть	Espinazo corto	腰脊肉
Short Loin - Chump On	4873 – 4876		Côte filet avec selle	Почечная часть с толстым краем поясничной части	Espinazo corto-con cuadril	带臀腰脊肉
Short Loin Pair (Alternative : Loin Saddle)	4882 – 4885		Côtes filet double	Неразделенная почечная часть (альтернативный вариант: заднее седло)	Espinazo corto doble	腰脊对
Shoulder Rack	4730 – 4733		Carré de côtes découvert	Лопаточно-плечевая часть	Rack de paleta	肩脊排
Shoulder Rack (Frenched)	4736 – 4739		Carré de côtes découvert (manches dégagés)	Лопаточно-плечевая часть с зачищенными ребрами	Rack de paleta a la francesa	法式肩脊排

ENGLISH	PRODUCT	PAGE	FRENCH	RUSSIAN	SPANISH	CHINESE
Shoulder Rack Pair	4726 – 4727		Carré de côtes découvert double	Неразделенная лопаточно-плечевая часть	Rack de paleta doble	肩脊排对
Side: Hogget	4610		Demi-carcasse: antenais	Полутуша: баранчика или ярки	Media canal: Borrego	周岁羊半胴体
Side: Lamb	4510		Demi-carcasse: agneau	Полутуша: ягненка	Media canal: Cordero	羔羊半胴体
Side: Mutton	4630		Demi-carcasse: mouton	Полутуша: ярочки или валушка	Media canal: Adulto	成年羊半胴体
Side: Ram	4631		Demi-carcasse: bélier	Полутуша: барана	Media canal: Carnero	公羊半胴体
Spare Ribs	5015 – 5018		Partie de poitrine	Ребра с тонким слоем мяса	Centro de asado	仔排
Square Cut Shoulder	4990 – 4992		Bas de carré épais	Квадратно вырезанная лопатка	Paleta corte cuadrado	方切肩肉
Telescoped Carcase (Lamb)	4505		Carcasse d'agneau avec pattes repliées	Сложенная туша (ягненка)	Canal telescópica	套叠羊羔胴体
Trunk	4720		Coffre	Туша без задней части	Maleta	躯干肉
Trunk - Chump On	4721		Coffre avec selle	Туша без задней части с толстым краем поясничной части	Maleta con cuadril	带臀躯干肉
<b>BONELESS</b>			<b>SANS OS</b>	<b>БЕЗ КОСТЕЙ</b>	<b>SIN HUESO</b>	<b>不带骨肉</b>
Backstrap or Backstrip	5101		Muscle long dorsal	Краевая покровка или спинная полоска (короткая)	Bife completo	通脊
Backstrap or Backstrip	5109		Muscle long dorsal	Краевая покровка или спинная полоска (длинная)	Bife completo	通脊
Boneless Manufacturing Bulk Packs			Emballages vrac de viande ovine sans os destinée à la transformation	Обваленные мясные блоки	Carne sin hueso en bloque	不带骨加工用大包装
Breast and Flap	5172		Poitrine	Грудинка с пашиной	Pecho y falda	精修胸腹肉
Butt Tenderloin	5081		Tête de filet	Верхний край вырезки	Cabeza de lomo	里脊头

ENGLISH	PRODUCT	PAGE	FRENCH	RUSSIAN	SPANISH	CHINESE
Chump (Alternative : Sirloin)	5130		Selle	Толстый край поясничной части (альтернативный вариант: боковая часть тазобедренного отруба)	Cuadril	臀腰肉
Eye of Forequarter (Neck Fillet)	5152		Noix de collier découvert + noix de collier	Вырезка из передней четвертины (шейное филе)	Centro de cogote y aguja	精修肩颈肉
Eye of Rack	5153		Noix de carré couvert	Вырезка из передка туши	Ojo de costillar	精修脊排
Eye of Short Loin	5150		Noix de carré – filet	Филейная покромка	Ojo de espinazo corto	精修腰脊肉
Flap	5173		Partie de poitrine	Пашина	Falda	精修腹肉
Forequarter	5045 - 5047		Quartier avant	Передняя четвертина	Cuarto delantero	前四分体
Inside	5073		Tende de tranche	Внутренняя часть бедра	Nalga de adentro	臀肉
Inside - Cap Off	5077		Tende de tranche – sans dessus de tranche	Внутренняя часть бедра без горбушки	Nalga de adentro sin tapa	去盖臀肉
Knuckle (Alternative : Leg Tip)	5072		Tranche grasse (variante: pointe de gigot)	Затылок боковой части тазобедренного отруба (альтернативный вариант: край боковой части тазобедренного отруба)	Bola de lomo	膝圆
Leg - Chump Off - Shank Off	5070		Gigot raccourci – sans jarret	Тазобедренный отруб без толстого края поясничной части и голяшки	Pierna-sin cuadril-sin garrón	去臀去腱腿肉
Leg - Chump On	5060		Gigot entier	Тазобедренный отруб с толстым краем поясничной части	Pierna-con cuadril	带臀腿肉



ENGLISH	PRODUCT	PAGE	FRENCH	RUSSIAN	SPANISH	CHINESE
Leg - Chump On - Shank Off	5061		Gigot sans jarret	Тазобедренный отруб с толстым краем поясничной части без голяшки	Pierna con cuadril-sin garrón	帶臀去腿腿肉
Leg Cuts	5065		Découpes de gigot	Части тазобедренного отруба	Cortes de la pierna	腿肉块
Outside	5075		Semelle	Верх наружной части тазобедренного отруба	Nalga de afuera	米龙
Outside Shoulder (Oyster Cut)	5055		Épaule	Наружная часть лопатки (устричный отруб)	Paleta	牡蛎肉
<b>PORTION CUTS</b>			<b>PARTIES DE DÉCOUPES</b>	<b>ПОРЦИОННЫЕ КУСКИ</b>	<b>PORCIÓN DE CORTES</b>	<b>分切肉块</b>
Silverside	5071		Semelle entière	Наружная часть тазобедренного отруба	Nalga de afuera con tortugueta	粗修米龙
Square Cut Shoulder	5050 - 5052		Bas de carré épais	Квадратно вырезанная лопатка	Paleta corte cuadrado	方切肩肉
Tenderloin	5080		Filet	Вырезка	Lomo	里脊
Tenderloin - Butt Off	5082		Filet sans tête	Вырезка без верхнего края	Lomo sin cabeza	去头里脊
Thick flank	5076		Tranche grasse + aiguillette baronne	Боковая часть тазобедренного отруба	Bola de lomo con colita	粗修膝圓

## 5.2 Ovine Side Skeletal Diagram

## 5.3 Standard ovine primal cuts flow chart

## 5.4 Ovine meat cuts

### CARCASE

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

To be specified:

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

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

## **SIDE**

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

To be specified:

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

## **TELESCOPED CARCASS 4505**

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

To be specified:

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

## **TRUNK 4720**

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

To be specified:

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

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

## **LEG PAIR & SADDLE 4946**

Leg Pair and Saddle is prepared from a Carcase (item 4500) by the removal of the following portions:

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

To be specified:

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

## **HINDQUARTER 4789**

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

To be specified:

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

## **LEG PAIR AND LOIN SADDLE 4901**

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

the ventral portion of the Flap.

To be specified:

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

### **LEG PAIR 4816**

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

To be specified:

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

### **FOREQUARTER PAIR 4960**

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

To be specified:

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

### **OUTSIDE SHOULDER PAIR 4976**

Outside Shoulder Pair is prepared from a carcass or a forequarter pair (5-rib) item 4960 (flaps removed) by peeling each shoulder separately from the ventral edge of the breast and cutting along the natural seam between the overlying muscles and ribs, leaving the undercut (*M. subscapularis*) attached to the blade bone. The shoulders are separated at the dorsal edge of the forequarter by a cut following the contour of the outer edge of the primal to a point adjacent to the junction of the 1st rib and 7th cervical vertebrae. The shoulders remain firmly attached to the neck by the connected muscles of the *M. trapezius*. The ribs are separated from the neck by a cut through the junction of the 7th cervical vertebrae and 1st ribs severing the neck from the rib cage leaving the shoulders firmly attached to the neck. Bloodstains on the

underside of the neck are removed.

To be specified:

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

#### **FOREQUARTER 4972**

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

To be specified:

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

#### **LEG - CHUMP ON 4800**

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

To be specified:

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

#### **LEG - CHUMP ON - SHANK OFF 4810**

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

To be specified:

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

### **LEG - CHUMP OFF 4820**

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

To be specified:

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

### **LEG - FILLET END 4822**

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

To be specified:

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

### **LEG - SHANK END 4823**

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

To be specified:

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

### **LEG - CHUMP OFF - SHANK OFF 4830**

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

To be specified:

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

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

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

To be specified:

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

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

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

To be specified:

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

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

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

To be specified:

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

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

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

To be specified:

- Chump retained or removed.
- Flap retained or removed.
- Leg tendon retained or removed.

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

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

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

To be specified

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

### **LEG - CHUMP ON (BONELESS) 5060**

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

To be specified:

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

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

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

To be specified:

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



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

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

To be specified:

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

### **LEG CUTS 5065**

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

To be specified:

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

### **SILVERSIDE 5071**

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

### **OUTSIDE 5075**

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

### **KNUCKLE 5072**

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

*Alternative Description: LEG TIP*

### **THICK FLANK 5076**

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

### **INSIDE 5073**

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

**INSIDE - CAP OFF 5077**

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

**CHUMP - BONELESS 5130**

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

To be specified:

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

*Alternative Description: SIRLOIN*

**CHUMP - BONE IN 4790**

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

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

To be specified:

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

*Alternative Description: SIRLOIN*

**FORESHANK 5030**

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

To be specified:

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

**HINDSHANK 5031**

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

To be specified:

- Tarsus retained.

- Heel muscle retained or removed.
- Leg tendon retained or removed.
- Separated by saw cut or broken joint.

#### **SADDLE 4900**

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

To be specified:

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

#### **LOIN - CHUMP ON 4840**

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

To be specified:

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

#### **SHORT LOIN - CHUMP ON 4874**

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

To be specified:

- Number of ribs required.
- The removal distance from the acetabulum.
- Diaphragm retained or removed.

- Kidney and channel fats retained, partially or completely removed.
- Breast removal distance from eye muscle.
- M. cutaneus trunci retained or removed.
- Surface fat trim level.

### **LOIN 4860**

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

To be specified:

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

### **SHORT LOIN PAIR 4883**

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

To be specified:

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

*Alternative Description: LOIN SADDLE*

### **SHORT LOIN 4880**

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

To be specified:

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

### **SHOULDER RACK PAIR 4727**

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

To be specified:

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

**SHOULDER RACK 4733**

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

To be specified:

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

**SHOULDER RACK (FRENCHED) 4739**

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

To be specified:

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

**RACK - SADDLE 4928**

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

To be specified:

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

**RACK 4932**

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

To be specified:

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

- Surface fat trim level.

#### **RACK - CAP OFF 4748**

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

To be specified:

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

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

Rack - Cap On (Frenched) is prepared from a Rack (item 4932), the cap muscle to be retained in situ.

The cap muscle overlay on the ribs is removed at a specified distance from the eye muscle and parallel to the backbone. Ribs are frenched.

To be specified:

- Numbers of ribs required.
- Breast removal distance from eye muscle.
- The feather bones and chine are removed.
- Length of exposed rib.
- Scapular cartilage retained or removed.
- Surface fat trim level.

#### **RACK - CAP OFF (FRENCHED) 4764**

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

To be specified:

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

#### **BACKSTRAP OR BACKSTRIP 5109\***

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

To be specified:

- Silverskin removed or retained.

- Specify: muscle length by indicating the removal point along the vertebrae.

### **BACKSTRAP OR BACKSTRIP 5101 \***

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

To be specified:

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

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

### **EYE OF RACK 5153**

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

To be specified:

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

### **EYE OF SHORT LOIN 5150**

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

To be specified:

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

### **EYE OF FOREQUARTER 5152 (NECK FILLET)**

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

To be specified:

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

### **TENDERLOIN 5080**

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

To be specified:

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



### **BUTT TENDERLOIN 5081**

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

To be specified:

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

### **TENDERLOIN - BUTT OFF 5082**

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

To be specified:

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

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

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

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

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

To be specified:

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

### **FOREQUARTER (BONELESS) 5047**

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

To be specified:

- Number of ribs required.
- Shank retained or removed.
- Breast retained or removed.
- Neck retained or removed.
- Intercostals retained or removed.

- Surface fat trim level.
- Specify: rolled or netted.

### **FOREQUARTER (PARTIALLY BONED) 4772**

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

To be specified:

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

### **KNUCKLE SHOULDER 4775**

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

To be specified:

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

### **BLADE SHOULDER 4778**

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

To be specified:

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

### **SQUARE CUT SHOULDER 4990**

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

To be specified:

- Neck removal point.
- Number of ribs required.

- Specify: rib length.
- Surface fat trim level.

#### **SQUARE CUT SHOULDER (BONELESS) 5050**

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

To be specified:

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

#### **OUTSIDE SHOULDER (OYSTER CUT) 4980**

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

To be specified:

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

#### **OUTSIDE SHOULDER (OYSTER CUT) BONELESS 5055**

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

To be specified:

- Foreshank retained or removed.

#### **OUTSIDE SHOULDER (BANJO CUT) 4995**

Outside Shoulder (Banjo Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and Foreshank bones together with associated muscles. Shoulder is removed from the Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (M. subscapularis) attached. The Shoulder is shaped into an oval appearance by trimming the outer selvage along the ventral edge. The undercut is retained in situ when the blade bone is required to be removed. Outside Shoulder (Banjo Cut) is prepared from a non neck strung carcass.

To be specified:

- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Blade bone retained or removed.

- Surface fat trim level.

### **BREAST AND FLAP 5010**

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

**Dorsal cutting line** - The Breast & Flap can be prepared to include **attached** residual rib portions remaining after the removal of bone in - Loin - Saddle - Rack or Short Loin.

To be specified:

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

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

### **FLAP 5011**

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

To be specified:

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

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

### **SPARE RIBS 5015**

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

To be specified:

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

### **NECK 5020**

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

To be specified:

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

- Surface fat trim level.

## **5.5 Boneless Ovine Manufacturing Bulk Pack Definition**

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

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

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

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

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

## **5.6 Portion Cuts**

### **LEG - CHUMP OFF (STEAKS) 4820**

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

### **CHUMP (CHOPS) 4790**

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

### **LOIN SADDLE (CHOPS) 4883**

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

### **SHORT LOIN (CHOPS) 4880**

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

**SHOULDER (CHOPS) 4990**

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

**RACK (CUTLETS) 4762**

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

**ANNEX I: ADDRESSES**

<p><b>United Nations Economic Commission for Europe (UNECE)</b></p>	<p>Agricultural Standards Unit Trade and Timber Division Palais des Nations CH – 1211 Geneva 10, SWITZERLAND</p> <p>Tel: +41 22 917 1366 Fax: +41 22 917 0629 E-mail: <a href="mailto:agrstandards@unece.org">agrstandards@unece.org</a> <a href="http://www.unece.org/trade/agr">http://www.unece.org/trade/agr</a></p>
<p><b>United States Department of Agriculture (USDA)</b></p>	<p>Agricultural Marketing Service Livestock and Seed Program 1400 Independence Ave., S.W. Washington D.C. 20250 0249 UNITED STATES</p> <p>Tel: +1 202 720 5705 Fax: +1 202 720 3499 <a href="mailto:Barry.Carpenter@usda.gov">Barry.Carpenter@usda.gov</a> <a href="http://www.ams.usda.gov">http://www.ams.usda.gov</a></p>
<p><b>AUS-MEAT Ltd</b></p>	<p>9 Buchanan Street South Brisbane 4101 Queensland AUSTRALIA</p> <p>Tel: +61 7 3361 9200 Fax: +61 7 3361 9222 E-mail: <a href="mailto:ausmeat@ausmeat.com.au">ausmeat@ausmeat.com.au</a> <a href="http://www.ausmeat.com.au">http://www.ausmeat.com.au</a></p>
<p><b>AFFCO New Zealand</b></p>	<p>P.O. Box 90 Auckland 1 NEW ZEALAND</p> <p>Tel: +64 9 355 5755 Fax: +64 9 355 5760</p> <p><a href="mailto:jim.gooch@affco.co.nz">jim.gooch@affco.co.nz</a></p>
<p><b>GS1 International</b></p>	<p>Blue Tower Avenue Louise, 326 BE 1050 Brussels BELGIUM</p> <p>Tel: +32 2 788 7800 Fax: +32 2 788 7899 <a href="http://www.gs1.org/contact/">http://www.gs1.org/contact/</a></p>





## **ANNEX II: EAN-UCC CODIFICATION SYSTEM**

### **1. Purpose of the EAN-UCC system**

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

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

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

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

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

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

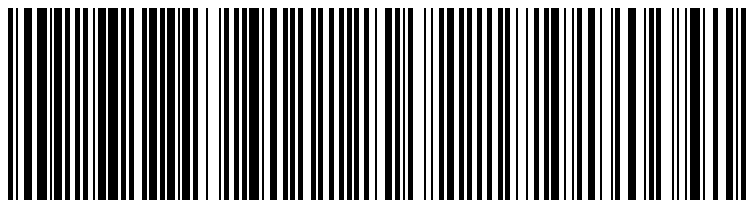
EAN-UCC system uses application identifier as prefixes to identify the meaning and format of the data that follows it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

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

Example 1 : (Bar code)

- (01) Global trade item number (GTIN)
- (3102) Net weight, kilograms
- (7002) UNECE standard code
- (15) Use by date
- (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 – EANCOM® messages).

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

#### (Figure)

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

#### (Figure)

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

#### (Figure)

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

#### (Figure)

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

#### (Figure)

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