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Specialized Section on Standardization of Meat

Extension of the ECE standard for veal – carcasses and cuts

List of cuts

Note by the secretariat

In this document France proposes a list of additional products for inclusion in the ECE standard for veal – carcasses and cuts.

The document has been drawn up in accordance with paragraph 5 of the Working Party's terms of reference.

* Specifications adopted by the Group of Rapporteurs, 24 and 25 April 2008, Rennes, France.

<i>English</i>	<i>Description</i>	<i>Adopted specifications</i>
Bone-in		
Carcase		<ul style="list-style-type: none"> • Tail removed • Thick skirt removed • Thin skirt removed • Kidneys removed • Kidney fat removed (tenderloin showing) • Channel fat removed • Pelvic fat removed • Split • Spinal cord removed • Shoulder tied back
Side		<ul style="list-style-type: none"> • Tail removed • Thick skirt removed • Thin skirt removed • Breast removed (rectus abdominis retained) • Breast removed (rectus abdominis removed) • Shin and shank removed (cut at the joint, heel muscle left on) • Kidneys removed • Kidney fat removed (tenderloin showing) • Channel fat removed • Pelvic fat removed • Spinal cord removed • Shoulder tied back
Hindend (pistola) (allow several codes, including at least one for 8 ribs and one for 3 ribs)	<p>The hindend is prepared from a carcase (code?) by separating the forequarters (forend) (code ?) with three cuts on each side:</p> <ul style="list-style-type: none"> • The first cut is transversal, through the brisket navel plate (code?); • The second cut is parallel to the vertebral axis at a specified distance from the vertebrae; • The third cut is at a right angle to 	<ul style="list-style-type: none"> • Thin flank removed (pistola cut) • Tail removed • Kidneys removed • Shin and shank removed (cut at the joint, heel muscle left on) • Split • Split, spinal cord removed • Kidney fat removed (tenderloin showing) • Pelvic fat removed

<i>English</i>	<i>Description</i>	<i>Adopted specifications</i>
	the vertebral column, between the specified vertebrae and the corresponding parts of the ribs.	
Hindquarter (pistola) (allow several codes, including at least: one for 8 ribs and one for 3 ribs)	The hindquarter comes from separation of a hindend (code?), following the vertebral canal, or is prepared from a side (code?) by separation of the forequarter (lower), using the three previous cuts (see hindend (code?)).	<ul style="list-style-type: none"> • Thin flank removed (pistola cut) • Shank removed (cut at the joint, heel muscle left on) • Tail removed • Kidney removed • Kidney fat removed (tenderloin showing) • Pelvic fat removed • Split • Split, spinal cord removed
Hindend (straight cut) (allow several codes, including at least: one for 8 ribs and one for 3 ribs)	The hindend (straight cut) is prepared from a carcass (code?) by separating the forequarters (forend straight cut) (code?) by means of a transversal cut between the specified vertebrae and the corresponding ribs.	<ul style="list-style-type: none"> • Tail removed • Kidneys removed • Shank removed (joint removed, heel muscle left on) • Split • Split, spinal cord removed • Kidney fat removed (tenderloin showing) • Pelvic fat removed
Hindquarter (straight cut) (allow several codes, including at least: one for 8 ribs and one for 3 ribs)	The hindquarter (straight cut) is prepared from a hindend (straight cut) (code?) following the vertebral canal, or is prepared from a side (code?) by separation of the forequarter (straight cut) (code?) using the previous cut (see hindend (code?)).	<ul style="list-style-type: none"> • Tail removed • Kidneys removed • Shank removed (joint removed, heel muscle left on) • Spinal cord removed • Kidney fat removed (tenderloin showing) • Pelvic fat removed • Ventral cut following the contour of the inside skirt (<i>M. transversus abdominis</i>) Kosher specifications
Forend (pistola) (allow several codes, including at least: one for 5 ribs and one for 10 ribs)	The forend (pistola) is prepared from a carcass (code?) by separation of the hindquarters (hindend (pistola) (code?)) using three cuts on each side: <ul style="list-style-type: none"> • The first cut is transversal, through the brisket navel plate; • The second cut is parallel to the 	<ul style="list-style-type: none"> • Thin flank retained

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	vertebral axis at a specified distance from the vertebrae;	
	<ul style="list-style-type: none"> The third cut is at a right angle to the vertebral column, between the specified vertebrae and the corresponding parts of the ribs. 	
Forequarter (pistola) (allow several codes, including at least: one for 5 ribs and one for 10 ribs)	The forequarter is prepared from separation of a forend (code?) following the vertebral axis or is prepared from a side (code?) by separating the hindquarter (code?) using the three previous cuts (see forend) (code?).	<ul style="list-style-type: none"> Thin flank retained Spinal cord removed
Forend (straight cut) (allow several codes, including at least: one for 5 ribs and one for 10 ribs) (code?)	The forend (straight cut) is prepared from a carcass (code?) by separation of the hindquarter (hindend (straight cut)) (code?) by a transversal cut between the specified vertebrae and the corresponding ribs.	
Forequarter (straight cut) (allow several codes, including at least: one for 5 ribs and one for 10 ribs)	The forequarter (straight cut) is prepared by separation of a forend (straight cut) (code?) following the vertebral axis or is prepared from a side by separation of the hindquarter (straight cut) (code?) using the previous cut (see forend (straight cut)) (code?).	<ul style="list-style-type: none"> Spinal cord removed
Double crops (5 ribs)	Obtained from a forend (pistola) (code?) or a forend (straight cut) (code?) after removal of the ventral parts of the thorax and the abdomen (breast) (code?) or part of the breast (code?).	<ul style="list-style-type: none"> Split
Single crops (5 ribs)	Prepared from splitting the double crops (code?) in two parts down the vertebral axis.	<ul style="list-style-type: none"> Spinal cord removed
Double haunch (leg pair long cut)	Obtained from the hindend (pistola) (code?) or the hindend (straight cut) (code?): <ul style="list-style-type: none"> Bone base: tibia-fibula and tarsus (shank (code?)), femur, patella, os coxae, sacrum and last lumbar vertebra; 	<ul style="list-style-type: none"> Tail removed Thin flank removed Shank removed (joint removed, muscle left on) Tenderloin head removed Split

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	Muscle base: muscles of the pelvic bone, the thigh and the leg.	
Butt (leg short cut)	Prepared by splitting in two parts the double haunch (leg pair long cut) (code?) along the vertebral axis.	<ul style="list-style-type: none"> • Tail removed • Thin flank removed • Shank removed (joint removed, muscle left in place) • Tenderloin head removed • Spinal cord removed
Saddle	<p>Prepared from the hindend (pistoleta) (code?) using a transversal cut at the next-to-last lumbar or from the hindend (straight cut) (code?) using a transversal cut at the next-to-last lumbar and a longitudinal cut parallel to the vertebral axis:</p> <ul style="list-style-type: none"> • Bone base: from the specified dorsal (or thoracic) vertebra to the next-to-last lumbar vertebra, plus the adjacent parts of the corresponding ribs, at a specified distance from the vertebrae; • Muscle base: muscles of the dorso-lumbar region, parts of the greater dorsal and trapezoidal regions (top of rib), plus part of the thin flank (code?). 	<ul style="list-style-type: none"> • Specify number of ribs and lumbar vertebrae • Thin flank retained or removed • Kidneys retained or removed • Tenderloin head retained • Tenderloin removed • Thick skirt retained • Cap muscle removed (covering 3 ribs) • Cap muscle removed (covering 5 ribs) • Fat removed • Rib length from eye muscle specified • Split
Loin	<p>Prepared from a saddle (code?) split on the vertebral axis (or from hinds (code?) or hinds, straight cut (code?) using a cut of the saddle):</p> <ul style="list-style-type: none"> • Bone base: from the specified thoracic (or dorsal) vertebra, to the next-to-last lumbar vertebra, plus the adjacent parts of the corresponding ribs, at a specified distance from the vertebrae; • Muscle base: dorso-lumbar region and muscular attachments of the rib wall, parts of the greater dorsal and trapezoidal regions, plus part of the brisket navel plate (code?) 	<ul style="list-style-type: none"> • Specify number of ribs and lumbar vertebrae • Thin flank retained or removed • Kidney retained or removed • Tenderloin head retained • Tenderloin removed • Thick skirt retained • Cap muscle removed (covering 3 ribs) • Cap muscle removed (covering 5 ribs) • Rib length specified (from the eye muscle) • Spinal cord removed
Rack (frenched)	Prepared from a loin (code?) whose rib caps have been frenched (muscular attachments of the rib	<ul style="list-style-type: none"> • Number of ribs and lumbar vertebrae specified

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	wall removed, leaving the ends of the ribs visible).	<ul style="list-style-type: none"> • Thin flank retained or removed • Kidney retained or removed • Tenderloin head retained • Tenderloin removed • Thick skirt retained • Cap muscle removed (covering 3 ribs) • Cap muscle removed (covering 5 ribs) • Rib length specified (from the eye muscle) • Spinal cord removed
Shoulder	<p>Anterior prepared from a forequarter (code?) or forend (code?) after separation of the breast (code?) and the chuck long cut (code?):</p> <ul style="list-style-type: none"> • Bone base: scapula with cartilage, humerus, radius, ulna, carpus; • Muscle base: muscles of the shoulder, foreleg and lower foreleg (shin) (code?) and part of the ascending pectoral (pectoralis profundus). 	<ul style="list-style-type: none"> • M. pectoralis ascendens removed
Breast and flank	<p>Ventral part of the thorax and abdomen wall prepared from a forend (pisto) or forequarter (pisto) (codes?) after separation of the crops (code?). The breast includes: the brisket navel plate (code?), the brisket rib plate (code?) and the brisket point end (sternum) (code?):</p> <ul style="list-style-type: none"> • Bone base: sternum, median and distal parts of the ribs (specified number); • Muscle base: pectoral and ventral region muscles of the rib and abdomen wall, fleshy part of the diaphragm (thin skirt). 	<ul style="list-style-type: none"> • Thin flank retained • Number of ribs specified • M. pectoralis ascendens retained • Thin skirt removed
Flank	<p>Same description as for the breast and flank (code?), without the sternum, and with the distal extremities of the adjacent ribs (number to be specified).</p>	<ul style="list-style-type: none"> • Number of ribs specified • Thin flank retained • Thick skirt removed

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Brisket point end (sternum)	Cranioventral portion of the thorax: <ul style="list-style-type: none"> • Bone base: sternum and distal extremities of the adjacent ribs (specified number); • Muscle base: muscles of the cranioventral portion of the thorax. 	<ul style="list-style-type: none"> • Number of ribs specified
Breast and brisket rib plate/Breast and flank without brisket navel plate	Same description as for the breast and flank (code?), without the brisket navel plate (code?).	<ul style="list-style-type: none"> • Number of ribs specified • Thick skirt removed
Brisket navel plate	Ventral part of the abdomen: <ul style="list-style-type: none"> • Muscle base: part of the following muscles: rectus abdominis (flank steak), obliquus internus abdominis (internal flank plate (flap)), transversus abdominis and obliquus externus and cutaneus trunci (inside skirt). 	
Brisket rib plate	Part of the breast and flank located between the brisket navel plate (code?) and the brisket point end (sternum) (code?): <ul style="list-style-type: none"> • Bone base: middle and distal portions of the ribs (specified number); • Muscle base: muscles of the rib wall. 	<ul style="list-style-type: none"> • Number of ribs specified • Thick skirt removed
Chuck – long cut	Dorsal region of the cranial extremity of the thorax, plus the cervical region. It includes: the neck (code?) and the chuck (code?): <ul style="list-style-type: none"> • Bone base: 7 cervical vertebrae plus the first thoracic vertebrae or (number to be specified) plus the adjacent part of the corresponding ribs; • Muscle base: muscles of the neck region and the craniodorsal part of the thorax. 	<ul style="list-style-type: none"> • Number of ribs specified • Spinal cord removed

<i>English</i>	<i>Description</i>	<i>Adopted specifications</i>
Neck	Cervical region: <ul style="list-style-type: none"> • Bone base: 7 cervical vertebrae; • Muscle base: muscles of the neck region. 	
Chuck	Dorsal region of the cranial extremity of the thorax: <ul style="list-style-type: none"> • Bone base: first thoracic or dorsal vertebrae (number to be specified) plus the adjacent part of the corresponding ribs; • Muscle base: muscles of the craniodorsal part of the thorax region. 	<ul style="list-style-type: none"> • Number of ribs specified
Shin	Distal part of the foreleg (without foot): <ul style="list-style-type: none"> • Bone base: radius-ulna, carpus; • Muscle base: muscles of the foreleg. 	<ul style="list-style-type: none"> • Cut through the stifle joint • Squared off
Shank	Distal part of the hindleg (without foot): <ul style="list-style-type: none"> • Bone base: tibia-fibula and tarsus; • Muscle base: muscles of the hindleg. 	<ul style="list-style-type: none"> • Cut through the stifle joint
FQ/HQ shin-shank		<ul style="list-style-type: none"> • Cut through the stifle joint
Shoulder	Foreleg prepared from a forequarter (pistola) (code?) or forend (pistola) (code?) after separation of the breast and flank (code?) and the chuck – long cut (code?): <ul style="list-style-type: none"> • Muscle base: muscles of the shoulder, foreleg and lower foreleg and part of the ascending pectoral (pectoralis profundus). 	<ul style="list-style-type: none"> • Shin retained, bone in • Shin retained, boneless • No trimming • Trimmed • Trimmed with a knife • Peeled and denuded
Eye of shoulder (blade and part of the blade undercut)	Comes from a deboned shoulder: <ul style="list-style-type: none"> • Muscle base: triceps brachii (forequarter primals), infraspinatus (blade oyster), subscapularis (blade undercut) and teres major. 	<ul style="list-style-type: none"> • Blade oyster point squared off • Trimmed with a knife

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Loin	Produced from a loin with bone, includes the following muscles: erector spinae and longissimus thoracis (dorsal chain), multifidus lumborum and thoracis, iliocostalis thoracis and muscular attachments of the abdomen and the rib wall (ventral chain), parts of the latissimus dorsi and trapezius (top of rib) and part of the brisket navel plate (code?).	<ul style="list-style-type: none"> • Number of ribs and lumbar vertebrae removed to be specified • Cap muscle removed (covering 3 ribs) • Cap muscle removed (covering 5 ribs) • Tenderloin retained
Tenderloin	Produced from a hindend (pistola) or hindquarter (pistola), with the following muscle base: iliacus and psoas major (tenderloin), psoas minor and quadratus lumborum (side straps).	<ul style="list-style-type: none"> • Trimmed • Peeled and denuded
Tenderloin head (top fillet)	Caudal part of the ilio psoas	<ul style="list-style-type: none"> • Trimmed • Peeled and denuded
Thick skirt (hanging tender)	Hanging tender	<ul style="list-style-type: none"> • Trimmed • Peeled and denuded
Shin	Distal part of the foreleg (without foot): <ul style="list-style-type: none"> • Muscle base: muscles of the foreleg (extensor and flexor muscles). 	
Shank	Distal part of the hindleg (without foot): <ul style="list-style-type: none"> • Muscle base: muscles of the leg (extensor and flexor muscles). 	
FQ/HQ shin – shank		
Inside (topside)	Part of the butt corresponding to the following muscles: gracilis (top), pectineus and sartorius, semimembranosus and adductor (inside).	<ul style="list-style-type: none"> • Trimmed • Trimmed with a knife • Peeled and denuded
Knuckle/thick flank	Part of the butt including the muscles of the quadriceps femoris.	<ul style="list-style-type: none"> • Rump tail (M. tensor fasciae latae) retained • Trimmed • Trimmed with a knife • Peeled and denuded

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Silverside and rump (heel muscle attached)	Part of the butt corresponding to the following muscles: gastrocnemius, biceps femoris and glutaefemoralis, biceps femoris and glutaefemoralis, semitendinosus (eye of round) and gluteus: spericialis, medius, profundus, accessorius (rump steak).	<ul style="list-style-type: none"> • Trimmed • Trimmed with a knife • Peeled and denuded
Silverside (heel muscle attached, rump removed)	Part of the butt corresponding to the following muscles: gastrocnemius, biceps femoris and glutaefemoralis, semitendinosus (eye of round).	<ul style="list-style-type: none"> • Heel muscle removed • Rump cap retained • Trimmed • Trimmed with a knife • Peeled and denuded
Eye of silverside (heel muscle, rump and rump tail removed)	Part of the butt corresponding to the following muscles: biceps femoris and glutaefemoralis, semitendinosus stripped of their distal and proximal parts.	<ul style="list-style-type: none"> • Trimmed • Trimmed with a knife • Peeled and denuded
Rump tail	Corresponds to the tensor fasciae latae.	
Rump	Corresponds to the following muscles: gluteus superficialis (rump cap), gluteus medius (eye of rump), gluteus profundus, gluteus accessorius.	<ul style="list-style-type: none"> • Rump cap removed
Heel muscle	Gastrocnemius.	
Heel Muscle, straight cut	Gastrocnemius and distal extremities of the biceps femoris and glutaefemoralis, semitendinosus (eye round).	<ul style="list-style-type: none"> • Part of eye of round and of outside flat attached