



## **Economic and Social Council**

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### **Economic Commission for Europe**

Steering Committee on Trade Capacity and Standards

**Working Party on Agricultural Quality Standards**

**Specialized Section on Standardization of Meat**

**Twenty-fifth session**

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Item 5 of the provisional agenda





**Amendments to UNECE Standards**





#### **Retail meat cuts – lamb and veal \***





The following document, coordinated by the Rapporteur (United States), contains proposals and descriptions for lamb and veal retail cuts. It is submitted to the Specialized Section for negotiation.



\* Submitted on the above date to finalize cuts, descriptions and accompanying photos.

**Lamb retail cuts**



<p><b>Rib cutlets</b></p> 	<p><b>UNECE source No. 4762</b></p> <p>Rack cutlets are prepared from a rack, cap off, frenched item and cut to specified thickness.</p>
<p><b>Arm Chop</b></p> 	<p><b>UNECE source No. 4990</b></p> <p>Arm chops are prepared from a square cut shoulder item and cut horizontally across the shoulder (dorsal to ventral) to a specified thickness.</p>
<p><b>Blade Chop</b></p> 	<p><b>UNECE source No. 4990</b></p> <p>Blade chops are prepared from a square cut shoulder item and cut horizontally across the shoulder (posterior to anterior) to a specified thickness.</p>
<p><b>Breast</b></p> 	<p><b>UNECE source No. 5010</b></p>

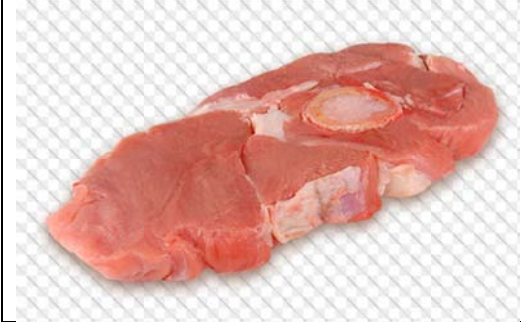



<b>Short Loin Chop</b> 	<b>UNECE source No. 4880</b> Short loin chops are prepared from a short loin and cut to a specified thickness.
<b>Loin Roast</b> 	<b>UNECE source No. 4840</b>
<b>Neck Slice</b> 	<b>UNECE source No. 5020</b> This item is cut from the full neck into steak size portions.
<b>Leg Steaks</b> 	<b>UNECE source No. 4820</b> Leg steaks are prepared from a leg, chump off and cut horizontally across the leg to specified thickness.





<p><b>Shank Portion</b></p>	<p><b>UNECE source No. 4820</b></p>
	<p>This item is prepared from a leg, chump off and is described as item No. 4823</p>
<p><b>Chump Chop – Sirloin chop</b></p>	<p><b>UNECE source No. 4790</b></p>
	<p>Chump chops are prepared from a chump bone in item and cut to specified thickness</p>
<p><b>Shoulder Roast, BNLS</b></p>	<p><b>UNECE source No. 5050</b></p>
	
<p><b>Loin Saddle Chops</b></p>	<p><b>UNECE source No. 4883</b></p>
	<p>Loin saddle chops are prepared from a loin saddle and cut to specified thickness.</p>

<p><b>Tenderloin</b></p> 	<p><b>UNECE source No. 5080</b></p> <p>This item is described as item No. 5080</p>
<p><b>Rack, Frenched, Cap off</b></p> 	<p><b>UNECE source No. 4764</b></p> <p>This is described as item No. 4764.</p>



### Veal retail cuts

<p><b>Breast</b></p> 	<p><b>UNECE source No. xxxx</b></p> <p>The breast shall contain 11 ribs and consists of the intact plate and brisket portion of the forequarter. The diaphragm may be removed, but if present, the membranous portion shall be trimmed close to the lean. The heart fat shall be excluded.</p>
<p><b>Osso Bucco</b></p> 	<p><b>UNECE source No. 3630</b></p> <p>Osso bucco is shin cutlets prepared from forequarter/hindquarter shin-shank (item 3630). The cutlets are prepared to a specified thickness by a transverse cut across the bone.</p>

<p><b>Leg Steak</b></p> 	<p><b>UNECE source No. 3681</b></p> <p>Steaks can be cut from any bone in leg item.</p>
<p><b>Rib Roast</b></p> 	<p><b>UNECE source No. 3581</b></p> <p>Rib roast can be prepared from the full rack and contain 3 ribs or more.</p>
<p><b>Rib Chop</b></p> 	<p><b>UNECE source No. xxxx</b></p> <p>The rib chops shall be prepared from one-half of the veal rack, 7 ribs. The protruding edge of the chine bone shall be excluded by a cut along the dorsal edge of the spinal cord groove that does not score the eye (<i>longissimus dorsi</i>) muscle. The tail length of the chop shall not be more than 3.0 inches (7.5 cm) from the ventral edge of the <i>longissimus dorsi</i> muscle.</p>
<p><b>Shoulder Arm Roast, Boneless</b></p> 	<p><b>UNECE source No. 3830, 3840</b></p> <p>Boneless shoulder roasts can be prepared from any chuck item, including the chuck roll or chuck eye roll, and underblade. The roasts are typically netted or tied.</p>

<b>Shoulder, Arm Steak</b>	<b>UNECE source No. 3830-3832</b>
	<p>Arm steaks are cut from the arm portion of the bone in chuck.</p>
<b>Shoulder, Blade Steak</b>	<b>UNECE source No. 3830, 3840</b>
	<p>Blade steaks are cut from the blade portion of the bone in chuck.</p>
<b>Loin Chop</b>	<b>UNECE source No. 3575</b>
	<p>This item is prepared from a single veal loin. Loin chops shall contain no portion of the hip bone or related cartilage. The tail length of the chop shall not be more than 3.0 inches (7.5 cm) from the ventral edge of the <i>longissimus dorsi</i> muscle.</p>
<b>Flank Steak</b>	<b>UNECE source No. xxxx</b>
	<p>This boneless item consists of the <i>rectus abdominis</i> muscle from the flank region of the carcass. The flank steak is located at the cod or udder end of the flank. It is separated from the <i>transversus abdominis</i>, <i>obliquus abdominis internus</i>, and <i>obliquus abdominis externus</i> muscles through the natural seams. This item shall be prepared practically free of fat and membranous tissue.</p>



<b>Cutlet</b>	<b>UNECE source No. TBD</b>
	<p>These thin slices can be fabricated from many different boneless veal cuts.</p>
<b>Tenderloin Roast</b>	<b>UNECE source No. 3770</b>
	<p>This item is a portion cut from the full tenderloin, weight may be specified.</p>
<b>Tenderloin Steak</b>	<b>UNECE source No. xxxx</b>
	<p>This item is that portion of the tenderloin removed from the veal loins. Practically all fat and the <i>psoas minor</i> shall be excluded.</p>