



## 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

##### Seventy-first session

Geneva, 2-4 November 2015

Item 3 of the provisional agenda

##### Specialized Section on Standardization of Meat

### Proposals to amend the UNECE Standard for Bovine Meat – Carcases and Cuts\*\*

The following new bovine meat cut is submitted by the Specialized Section on Standardization of Meat for inclusion in the current Standard for Bovine Meat:

#### LOIN (BONE-IN) with FULL TENDERLOIN

Loin is prepared from a Pistola Hindquarter (1020) including the tenderloin (2150). The loin is removed from the butt and rump (1502) by a cut at the junction of the lumbar and sacral vertebrae.

To be specified:

- Rib number required (maximum - caudal to the 5<sup>th</sup> rib)
- Scapular cartilage retained or removed
- Distance from the eye muscle

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\* Submitted on the above date to include the decisions of the Specialized Section on Standardization of Meat (28 to 30 September 2015).

**Proposed photos**



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