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Steering Committee on Trade Capacity and Standards

**Working Party on Agricultural Quality Standards**

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Item 4 of the provisional agenda





**Specialized Section on Standardization of Meat**






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






The following document contains the lamb and veal meat cuts to be added to the UNECE Standard for Retail Meat Cuts (document ECE/TRADE/C/WP.7/2013/5). It is submitted to the Working Party for adoption.

## Lamb retail cuts





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

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





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| <b>Shank Portion</b>  | <b>UNECE source No. 4820</b>   |
|    | This item is prepared from a leg, chump off and is described as item No. 4823.   |
| <b>Chump On</b>   | <b>UNECE source 4800</b>   |
|    | 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. |
| <b>Chump Off</b>  | <b>UNECE source No. 4800</b>   |
|   | 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.   |
| <b>Chump and Shank Off</b>  | <b>UNECE source No. 4820</b>   |
|  | 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.   |
| <b>Chump Chop – Sirloin chop</b>  | <b>UNECE source No. 4790</b>   |
|  | Chump chops are prepared from a chump bone in item and cut to specified thickness  |





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| <b>Shoulder Roast, BNLS</b>   | <b>UNECE source No. 5050</b>  |
|    | <p>Square Cut Shoulder (boneless) 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.</p>   |
| <b>Loin Saddle Chops</b>  | <b>UNECE source No. 4883</b>  |
|    | <p>Loin saddle chops are prepared from a loin saddle and cut to specified thickness.</p>  |
| <b>Tenderloin</b>   | <b>UNECE source No. 5080</b>  |
|  | <p>This item is described as item No. 5080</p>  |
| <b>Rib Chop Lip on</b>  | <b>UNECE source No. 4754</b>  |
|  | <p>Rack - Cap On (frenched) is prepared from a Rack (item 4932), the cap muscle to be retained in situ.</p> <p>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.</p> |
| <b>Rack, Frenched, Cap off</b>  | <b>UNECE source No. 4764</b>  |
|  | <p>This is described as item No. 4764.</p>  |

## Veal retail cuts

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| <b>Breast</b><br>      | <b>UNECE source No. xxxx</b><br><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> |
| <b>Osso Bucco</b><br> | <b>UNECE source No. 3630</b><br><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>   |
| <b>Leg Steak</b><br> | <b>UNECE source No. 3681</b><br><p>Steaks can be cut from any bone-in leg item.</p>  |
| <b>Rib Roast</b><br> | <b>UNECE source No. 3581</b><br><p>Rib roast can be prepared from the full rack and contain 3 ribs or more.</p>  |



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| <b>Rib Chop</b>   | <b>UNECE source No. 3582</b>  |
|    | <p>The rib chops shall be prepared from one-half of the veal rack. 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 cannot be greater than the depth of the main muscles of the chop starting from the dorsal edge to the ventral edge of the <i>longissimus dorsi</i> muscle.</p> |
| <b>Shoulder Arm Roast, Boneless</b>   | <b>UNECE source No. 3830, 3840</b>  |
|   | <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>  |

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| <b>Loin Chop</b>  | <b>UNECE source No. 3575</b>   |
|    | 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.  |
| <b>Flank Steak</b>  | <b>UNECE source No. xxxx</b>   |
|    | 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. |
| <b>Cutlet</b>   | <b>UNECE source No. TBD</b>  |
|  | These thin slices can be fabricated from many different boneless veal cuts.  |
| <b>Tenderloin Roast</b>   | <b>UNECE source No. 3770</b>   |
|  | This item is a portion cut from the full tenderloin, weight may be specified.  |
| <b>Tenderloin Steak</b>   | <b>UNECE source No. xxxx</b>   |
|   | 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.   |