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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****Thirty-first session**

Geneva, 28 and 29 August 2023

Item 5 of the provisional agenda

**Revision of standards: Bovine Meat – Carcasses and Cuts****Standard for Bovine Meat – Carcasses and Cuts: comparison to the 2014 version****Submitted by the secretariat***Summary*

At its 2022 session, the Specialized Section agreed to initiate a review of the entire Standard for Bovine Meat – Carcasses and Cuts. During the first half of 2023, the standard was discussed in a rapporteur's group which focused on the section on meat quality standards and submitted proposed additional texts for that section as well as proposals for two additional cuts, as contained in document ECE/CTCS/WP.7/GE.11/2023/3.

The last time the full standard was reviewed was in 2014. Since then, the standard has undergone partial revisions in 2015 (addition of a cut) and in 2022 (integration of Harmonized System (HS) codes and modifications to the Russian language terminology in the multilingual table).

The aim of this document is to bring all changes that have been approved by the Working Party between 2014 and 2022 into one document, showing in all changes done since the 2014 version in track-change, to facilitate the review of the entire standard by the Specialized Section.

# United Nations Economic Commission for Europe Standard Bovine Meat – Carcasses and Cuts

## 1. Introduction

### 1.1 United Nations Economic Commission for Europe standards for meat products

The purpose of United Nations Economic Commission for Europe (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.

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

For further information please visit the dedicated UNECE web site ~~page~~ at: <https://unece.org/trade/wp7/Meat-Standards> ~~www.unece.org/trade/agr/standard/meat/meat\_e.html~~.

~~This web page also includes a description of the codification system and a specific application identifier for the implementation of the UNECE Code.~~

| <i>Species</i>                           | <i>Species code (data field 1)</i> |
|--|------------------------------------|
| Bovine (beef)                            | 10                                 |
| Bovine (veal)                            | 11                                 |
| Deer meat                                | 20                                 |
| Porcine (pork)                           | 30                                 |
| Ovine (sheep)                            | 40                                 |
| Caprine (goat)                           | 50                                 |
| Llama                                    | 60                                 |
| Alpaca                                   | 61                                 |
| Chicken                                  | 70                                 |
| Turkey                                   | 71                                 |
| Duck                                     | 72                                 |
| Goose                                    | 73                                 |
| Rabbit                                   | 74                                 |
| Equine (horse <del>meat (equine)</del> ) | 80                                 |
| Edible meat co-products                  | 90                                 |
| Retail meat cuts                         | 91                                 |

## 1.2 Scope

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

To market beef (bovine) carcasses and cuts, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.

The standard contains references to other international agreements, standards and codes of practice that 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 that fall outside the scope of this standard. Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice should be consulted as the international reference for health and sanitation requirements.<sup>1</sup>

## 1.3 Application

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.

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 illustrative photographs of carcasses and selected commercial parts/cuts to make it easier to understand the provisions.

## 1.4 Adoption and publication history

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 the text for the first edition of this standard at its fifty-sixth session (TRADE/WP.7/2000/11). ~~The first edition of the standard was published on behalf of UNECE by AUS MEAT.~~

In the second edition (agreed by the Specialized Section in May 2003, ~~document—see TRADE/WP.7/GE.11/2003/12~~) a number of editorial changes were made. The standard ~~is now~~ ~~was then~~ ~~revised to be~~ presented in five chapters ~~including the former General Requirements, Bovine Specific Requirements and Carcasses and Cuts Descriptions~~ in order to align it with the other standards. This alignment ~~included also~~ ~~included~~ a reordering of the data fields in the bovine code and minor corrections to the carcasses and cuts descriptions.

The document ECE/TRADE/C/WP.7/2007/24 ~~collected~~ ~~s~~ amendments and editorial changes to the second edition of the standard. In 2012, the 2007 edition of the standard was revised and updated and adopted by the Working Party at its sixty-eighth session in November 2012 (ECE/TRADE/C/WP.7/2012/7). Document ECE/TRADE/C/WP.7/GE.11/2014/5 contains ~~further~~ editorial changes. Following this, partial revisions of the standard were undertaken in 2015 (addition of a cut) and in 2022 (integration of the Harmonized System (HS) codes and modifications to the Russian language terminology in the multilingual table).

~~UNECE Standards standards for meat undergo complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate~~

<sup>1</sup> <https://www.fao.org/fao-who-codexalimentarius>.

attention are published on the dedicated UNECE web site page at:  
<https://unece.org/trade/wp7/MeatStandards>  
[www.unece.org/trade/agr/standard/meat/meat\\_e.html](https://www.unece.org/trade/agr/standard/meat/meat_e.html).

## **1.5 Alignment of the United Nations Economic Commission for Europe standard and the Harmonized Commodity Description and Coding System (HS) Alignment of ECE standard and the Harmonised System (HS) of trade classification**

The Harmonized Commodity Description and Coding System, generally referred to as the Harmonized System (HS), of the World Customs Organization (WCO) is an internationally recognized system of product classification that is used to describe trade in goods. It is used as a base for import duties and rules of origin, to describe products in freight documents and for statistical purposes. The Harmonized System is a nomenclature that classifies traded goods under a six-digit code. The first two digits establish the broader chapters, the next two digits constitute the headings and the last two digits the subheadings. The WCO HS codes and associated descriptions are an additional means of classifying meat products to the UNECE standard. However, the two can be aligned, with the WCO HS codes acting as a broader description and the UNECE standard providing a more detailed description.

For beef products WCO HS classifies products at the four-digit level between chilled and frozen and then at the six-digit level between boneless, bone-in and carcass bovine meat. Hence the UNECE refrigeration code can be used to determine the four-digit WCO HS code (see section 3.4 Refrigeration) and the UNECE cut code can be used to determine the six-digit WCO HS code (see section 5.1 Multilingual index of products). Those trading meat products under the UNECE standard can therefore use this document to determine the appropriate WCO HS code.

Beyond WCO HS, many countries extend the six-digit code string to an eight-digit tariff line (used to determine import duties) and beyond that to a ten-digit (or more) code for national statistical collection purposes. Hence, where suitable, those referencing the standard for the appropriate WCO HS code should also assess whether further classification is required.

The bovine WCO HS codes and descriptions are as follows:

| <i>Code</i>   | <i>Description</i>                              |
|---------------|---|
| <u>02</u>     | <u>Meat and edible meat offal</u>               |
| <u>0201</u>   | <u>Meat of bovine animals, fresh or chilled</u> |
| <u>020110</u> | <u>– Carcasses and half-carcasses</u>           |
| <u>020120</u> | <u>– Other cuts with bone in</u>                |
| <u>020130</u> | <u>– Boneless</u>                               |
| <u>0202</u>   | <u>Meat of bovine animals, frozen</u>           |
| <u>020210</u> | <u>– Carcasses and half-carcasses</u>           |
| <u>020220</u> | <u>– Other cuts with bone in</u>                |
| <u>020230</u> | <u>– Boneless</u>                               |

## **2. Minimum requirements**

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

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>2</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 freezer-burn<sup>3</sup>
- Free of spinal cord (except for whole unsplit carcasses).<sup>4</sup>

Cutting, trimming, and boning of cuts shall be done 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 [code for purchaser requirements for beef Bovine Code](#) (see chapter 4).

#### 3.1 Additional requirements

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

#### 3.2 Species

The code for bovine ([beef](#)) in data field 1 as defined in section 1.1 is 10.

#### 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 are to be agreed between buyer and seller. Throughout the supply chain, aAmbient temperatures should be such as throughout the supply chain to ensure uniform internal product temperatures as follows:

<sup>2</sup> When specified by the purchaser, meat items will be subject to metal particle detection.

<sup>3</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>4</sup> Removal of other high risk material can be specified under 3.5.6 Post-slaughter system.

| <i>Refrigeration code<br/>(data field 4)</i> | <i>Category</i>       | <i>Description (UNECE)</i>   | <i>WCO HS codes</i>                   |
|--|-----------------------|--|---------------------------------------|
| <u>0</u>                                     | <u>Not specified</u>  |  |                                       |
| <u>1</u>                                     | <u>Chilled</u>        | <u>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</u> | <u>020130,<br/>020120,<br/>020110</u> |
| <u>2</u>                                     | <u>Frozen</u>         | <u>Internal product temperature maintained at not exceeding –12°C at any time after freezing</u>   | <u>020230,<br/>020220,<br/>020210</u> |
| <u>3</u>                                     | <u>Deep-frozen</u>    | <u>Internal product temperature maintained at not exceeding –18°C at any time after freezing</u>   | <u>020230,<br/>020220,<br/>020210</u> |
| <u>4–8</u>                                   | <u>Codes not used</u> |  | <u>N/A</u>                            |
| <u>9</u>                                     | <u>Other</u>          |  | <u>N/A</u>                            |

### 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 bovine animals, carcasses, ~~cuts cartons~~ and ~~cartons 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 Bovine category

| <i>Bovine category code<br/>(data field 5)</i> | <i>Category</i>                          | <i>Description</i>                             |
|--|--|--|
| 0  | Not specified                            |  |
| 1  | Intact male                              | Evidence of sex traits, greater than 24 months |
| 2  | Young intact male                        | Less than 24 months                            |
| 3  | Steer                                    | Young castrate                                 |
| 4  | Heifer                                   | Young female, uncalved                         |
| 5  | Steer and/or heifer                      | Young castrate or young female, uncalved       |
| 6  | Cow                                      | Mature female                                  |
| 7  | Young bovine                             | 6–12 months                                    |
| 8  | Steer and/or heifer older than 24 months | Castrate/female (uncalved)                     |
| 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.

| <i>Production system code<br/>(data field 6)</i> | <i>Category</i> | <i>Description</i>  |
|--|-----------------|---|
| 0  | Not specified   |   |
| 1  | Intensive       | Production methods that include restricted stocking, housing and feeding regimes developed to promote rapid growth      |
| 2  | Extensive       | Production methods that include relatively unrestricted access to natural forage for the majority of the animals' lives |
| 3  | Organic         | Production methods that are conform to the legislation of the importing country concerning organic production           |
| 4–8  | Codes not used  |   |
| 9  | Other           | Can be used to describe any other production system agreed between buyer and seller                                     |

### 3.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

| <i>Feeding system code<br/>(data field 7a)</i> | <i>Category</i>        | <i>Description</i>   |
|--|------------------------|--|
| 0  | Not 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 fed                                     |
| 4–8  | Codes not used         |  |
| 9  | Other                  | Can be used to describe any other system agreed between buyer and seller feeding |

### 3.5.5 Slaughter system

| <i>Slaughter system code<br/>(data field 8)</i> | <i>Category</i> | <i>Description</i>                           |
|---|-----------------|--|
| 0   | Not specified   |  |
| 1   | Conventional    | Stunning prior to bleeding                   |
| 2   | Kosher          | Appropriate ritual slaughter procedures used |
| 3   | Halal           | Appropriate ritual slaughter procedures used |

| <i>Slaughter system code<br/>(data field 8)</i> | <i>Category</i> | <i>Description</i>   |
|---|-----------------|--|
| 4–8   | Codes not used  |  |
| 9   | Other           | Any other authorized method of slaughter must be agreed between buyer and seller |

### 3.5.6 Post-slaughter system

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

**Note 1:** Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord. 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 bovine specific coding.

- Dressing specification
- Electrical stimulation
- Method of carcass suspension
- Neck stringing
- Chilling regimes/maturation (24 hours)
- Maturation/ageing process (post 24 hours).

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

### 3.6.1 Fat thickness

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

| <i>Fat thickness code<br/>(data field 10)</i> | <i>Category</i>  |
|---|--|
| 0   | Not specified  |
| 1   | Peeled, denuded, surface membrane removed                |
| 2   | Peeled, denuded  |
| 3   | Practically free (75 per cent lean/seam surface removed) |
| 4   | 3 mm maximum fat thickness or as specified               |
| 5   | 6 mm maximum fat thickness or as specified               |
| 6   | 13 mm maximum fat thickness or as specified              |



| <i>Fat thickness code<br/>(data field 10)</i> | <i>Category</i>                             |
|---|---|
| 7   | 25 mm maximum fat thickness or as specified |
| 8   | Chemical lean specified                     |
| 9   | Other                                       |

### 3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled 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 that 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.

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>5</sup> or “Peeled\_#denuded, surface membrane removed”<sup>6</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.

[Figure 1 – photo of cut with bridging and planing indicated]

### 3.7 Bovine quality system

| <i>Bovine quality system<br/>code<br/>(data field 11)</i> | <i>Category</i>    | <i>Description</i>   |
|---|--------------------|--|
| 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                          |

<sup>5</sup> 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 2.5 cm (1.0 inch) in the longest dimension and/or 3 mm (0.125 inch) 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 3 mm (0.125 inch) in depth at any point.

<sup>6</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 per cent lean with remaining “flake” fat not to exceed 3 mm (0.125 inch) in depth.

| <i>Bovine quality system code (data field 11)</i> | <i>Category</i>    | <i>Description</i>  |
|---|--------------------|---|
| 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. Any specific requirements regarding colour and pH 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

| <i>Weight range code (data field 12)</i> | <i>Category</i> | <i>Description</i> |
|--|-----------------|--------------------|
| 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

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

Cuts – frozen/deep-frozen

- Individually wrapped (I.W.)
- 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) (<http://www.unece.org/trans/main/wp11/atp.html>).

### 3.10.2 Definition of codes

| <i>Packing code<br/>(data field 13)</i> | <i>Category</i>   |
|---|---|
| 0                                       | Not specified   |
| 1                                       | Carcases, half carcasses and quarters – without packaging |
| 2                                       | Carcases, half carcasses and quarters – with packaging    |
| 3                                       | Cuts – individually wrapped (I.W.)                        |
| 4                                       | Cuts – bulk packaged (plastic or wax-lined container)     |
| 5                                       | Cuts – vacuum-packed (VAC)                                |
| 6                                       | Cuts – modified atmosphere packaging (MAP)                |
| 7–8                                     | Codes not used  |
| 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, as designated by an “X”, for unpackaged carcasses, quarters, and cuts, and for packaged or packed meat items.

| <i>Labelling information</i>                   | <i>Unpackaged carcasses,<br/>quarters and cuts</i> | <i>Packaged or packed<br/>meat</i> |
|--|--|------------------------------------|
| 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>a</sup>                     |
| Quantity (number of pieces)                    |  | X <sup>a</sup>                     |
| Net weight                                     |  | X <sup>a</sup>                     |

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

### 3.11.2 Additional information

Additional information may be listed on product labels as required 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 packing
- Country 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.

**Bovine or batch identification conformity assessment (bovine/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.

| <i>Conformity assessment code<br/>(data field 14)</i> | <i>Category</i>   |
|---|---|
| 0   | Not specified   |
| 1   | Quality/grade/classification (quality) conformity assessment        |
| 2   | Trade standard conformity assessment                                |
| 3   | Bovine/batch identification (bovine/batch ID) conformity assessment |

| <i>Conformity assessment code<br/>(data field 14)</i> | <i>Category</i>  |
|---|--|
| 4   | Quality and trade standard conformity assessment                   |
| 5   | Quality and bovine/batch ID conformity assessment                  |
| 6   | Trade standard and bovine/batch ID conformity assessment           |
| 7   | Quality, trade standard, and bovine/batch ID conformity assessment |
| 8   | Code not used  |
| 9   | Other  |

## 4. United Nations Economic Commission for Europe code for purchaser requirements for beef

### 4.1 Definition of the code

The UNECE code for purchaser requirements for beef has 14 fields and 20 digits (3 digits unused) and is a combination of the codes defined in chapter 3.

| <i>Field no.</i> | <i>Name</i>           | <i>Section</i> | <i>Code range</i> |
|------------------|-----------------------|----------------|-------------------|
| 1                | Species               | 3.2            | 00–99             |
| 2                | Product/cut           | 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 range          | 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-packed, brisket that was trimmed to 3 mm max fat thickness from a steer or heifer raised in an organic production system, forage fed and slaughtered conventionally.

This item has the following code: 10164300153201040050.

| <i>Field no.</i> | <i>Name</i>           | <i>Requirement</i>         | <i>Value</i> |
|------------------|-----------------------|----------------------------|--------------|
| 1                | Species               | Beef                       | 10           |
| 2                | Product/cut           | Brisket                    | 1643         |
| 3                | Field not used        | –                          | 00           |
| 4                | Refrigeration         | Chilled                    | 1            |
| 5                | Category              | Steer and/or heifer        | 5            |
| 6                | Production system     | Organic                    | 3            |
| 7a               | Feeding system        | Forage fed                 | 2            |
| 7b               | Field not used        | –                          | 0            |
| 8                | Slaughter system      | Conventional               | 1            |
| 9                | Post-slaughter system | Not specified              | 0            |
| 10               | Fat thickness         | 3 mm maximum fat thickness | 4            |
| 11               | Quality               | Not specified              | 0            |
| 12               | Weight range          | Not specified              | 0            |
| 13               | Packing               | Cuts – vacuum-packed (VAC) | 5            |
| 14               | Conformity assessment | Not specified              | 0            |

The corresponding WCO HS code for this example would be 020120 (Meat of bovine animals, Fresh or chilled, Cuts with bone in (other than half or whole carcasses)) as it is chilled (UNECE refrigeration value 1/WCO HS heading 0201) and bone-in (UNECE cut value 1643/WCO HS subheading 020120).

## 5. Carcasses and cuts descriptions

### 5.1 Multilingual index of products

Codes for bone-in cuts start with 1 and codes for boneless cuts with 2.

| <i>English</i>                               | <i>Item</i>                 | <i>WCO HS codes</i>             | <i>French</i>                                | <i>Russian</i>   | <i>Spanish</i>                              | <i>Chinese</i>     |
|--|-----------------------------|---------------------------------|--|--|---|--------------------|
| <b><u>Bone-in</u></b>                        |                             |                                 | <b><u>Avec os</u></b>                        | <b><u>На кости</u></b>   | <b><u>Con hueso</u></b>                     | <b><u>带骨牛肉</u></b> |
| <u>Brisket</u>                               | <u>1643</u>                 | <u>020120,</u><br><u>020220</u> | <u>Poitrine sans</u><br><u>plat de côtes</u> | <u>Грудино-реберный</u><br><u>отруб на кости</u>                                       | <u>Pecho</u>                                | <u>胸肉</u>          |
| <u>Brisket point</u><br><u>end (bone-in)</u> | <u>1650-</u><br><u>1653</u> | <u>020120,</u><br><u>020220</u> |  | <u>Передняя часть</u><br><u>грудино-реберного</u><br><u>отруба (на кости)</u>          | <u>Punta de pecho</u><br><u>(Con hueso)</u> |                    |
| <u>Brisket navel</u><br><u>end (bone-in)</u> | <u>1660-</u><br><u>1665</u> | <u>020120,</u><br><u>020220</u> |  | <u>Задняя часть</u><br><u>грудино-</u><br><u>реберного отруба</u><br><u>(на кости)</u> |   |                    |
| <u>Brisket point</u><br><u>(sternum)</u>     | <u>1674</u>                 | <u>020120,</u><br><u>020220</u> | <u>Gros bout</u><br><u>de poitrine</u>       | <u>Грудной отруб</u><br><u>(sternum)</u>   | <u>Punta de pecho</u>                       | <u>前胸肉</u>         |

| <i>English</i>   | <i>Item</i>                 | <i>WCO HS codes</i>             | <i>French</i>                                 | <i>Russian</i>  | <i>Spanish</i>                              | <i>Chinese</i> |
|--|-----------------------------|---------------------------------|---|---|---|----------------|
| <u>Brisket rib plate</u>   | <u>1673</u>                 | <u>020120,</u><br><u>020220</u> | <u>Poitrine</u>                               | <u>Реберная часть</u><br><u>грудино-реберного</u><br><u>отруба</u>  | <u>Asado ventral</u>                        | <u>胸肋肉</u>     |
| <u>Butt</u>  | <u>1500-</u><br><u>1503</u> | <u>020120,</u><br><u>020220</u> | <u>Cuisse entière</u>                         | <u>Тазобедренный</u><br><u>отруб</u><br><u>без верхней части</u>  | <u>Rueda</u>                                | <u>臀腿肉</u>     |
| <u>Butt – shank-</u><br><u>off</u>                                     | <u>1510</u>                 | <u>020120,</u><br><u>020220</u> | <u>Cuisse sans</u><br><u>jarret</u>           | <u>Тазобедренный</u><br><u>отруб</u><br><u>без верхней части</u><br><u>и голяшки</u>  | <u>Rueda sin garrón</u>                     | <u>去腱臀腿肉</u>   |
| <u>Butt and rump</u>   | <u>1502</u>                 | <u>020120,</u><br><u>020220</u> | <u>Cuisse et</u><br><u>Rumsteck</u>           | <u>Тазобедренный</u><br><u>отруб</u>  | <u>Rueda con</u><br><u>cuadril</u>          | <u>臀部肉</u>     |
| <u>Butt square cut</u>   | <u>1520</u>                 | <u>020120,</u><br><u>020220</u> | <u>Cuisse coupe</u><br><u>droite</u>          | <u>Тазобедренный</u><br><u>отруб</u><br><u>без верхней части,</u><br><u>квадратный</u>  | <u>Rueda corte</u><br><u>cuadrado</u>       | <u>方切臀腿肉</u>   |
| <u>Carcase</u>   | <u>1001</u>                 | <u>020110,</u><br><u>020210</u> | <u>Carcasse</u><br><u>entière</u>             | <u>Цельная туша</u>   | <u>Canal</u>                                | <u>胴体</u>      |
| <u>Chuck roll –</u><br><u>long cut (bone-</u><br><u>in)</u>            | <u>1622</u>                 | <u>020120,</u><br><u>020220</u> |   | <u>Подлопаточный</u><br><u>отруб</u><br><u>длинный (на кости)</u>   |   |                |
| <u>Chuck – square</u><br><u>cut</u>                                    | <u>1617</u>                 | <u>020120,</u><br><u>020220</u> | <u>Basse-côtes</u>                            | <u>Подлопаточный</u><br><u>отруб квадратный</u>   | <u>Aguja</u>                                | <u>方切肩肉</u>    |
| <u>Full rib set</u>  | <u>1599</u>                 | <u>020120,</u><br><u>020220</u> |   | <u>Реберный отруб</u><br><u>полный</u>  |   |                |
| <u>Forequarter</u>   | <u>1063</u>                 | <u>020110,</u><br><u>020210</u> | <u>Quartier avant</u><br><u>droit</u>         | <u>Передняя</u><br><u>четвертина</u>  | <u>Cuarto delantero</u>                     | <u>前四分体</u>    |
| <u>Forequarter and</u><br><u>flank (pistola</u><br><u>forequarter)</u> | <u>1050</u>                 | <u>020110,</u><br><u>020210</u> | <u>Quartier avant</u><br><u>CAPA</u>          | <u>Передняя</u><br><u>четвертина</u><br><u>с пашинной</u><br><u>(Передняя</u><br><u>четвертина —</u><br><u>пистолетный отруб)</u> | <u>Cuarto delantero</u><br><u>con vacío</u> | <u>枪形前四分体</u>  |
| <u>Forequarter/</u><br><u>hindquarter shin</u><br><u>– shank</u>       | <u>1680</u>                 | <u>020120,</u><br><u>020220</u> | <u>Jarret avant/</u><br><u>Jarret arrière</u> | <u>Передняя/задняя</u><br><u>рулька-голяшка</u>   | <u>Brazuelo/garrón</u>                      | <u>前/后腱子肉</u>  |
| <u>Hindquarter</u>   | <u>1010</u>                 | <u>020110,</u><br><u>020210</u> | <u>Quartier arrière</u><br><u>droit</u>       | <u>Задняя четвертина</u>  | <u>Cuarto trasero</u>                       | <u>后四分体</u>    |
| <u>Loin (bone-in)</u>  | <u>1525</u>                 | <u>020120,</u><br><u>020220</u> |   | <u>Спинно-</u><br><u>поясничный</u><br><u>отруб (на кости)</u>  | <u>Bifes con hueso</u>                      |                |
| <u>Neck</u>  | <u>1630</u>                 | <u>020120,</u><br><u>020220</u> | <u>Collier</u>                                | <u>Шейный отруб</u>   | <u>Cogote</u>                               | <u>颈肉</u>      |
| <u>Pistola</u><br><u>hindquarter</u>                                   | <u>1020</u>                 | <u>020110,</u><br><u>020210</u> | <u>Quartier arrière</u><br><u>pistola</u>     | <u>Задняя четвертина</u><br><u>— пистолетный</u><br><u>отруб</u>  | <u>Pistola</u>                              | <u>枪形后四分体</u>  |

| <i>English</i>                                 | <i>Item</i>                | <i>WCO HS codes</i>             | <i>French</i>   | <i>Russian</i>   | <i>Spanish</i>   | <i>Chinese</i>     |
|--|----------------------------|---------------------------------|---|--|--|--------------------|
| <u>Ribs</u>                                    | <u>1597</u>                | <u>020120,</u><br><u>020220</u> |   | <u>Реберный отруб</u>  | <u>Costillas</u>   |                    |
| <u>Ribs-prepared</u>                           | <u>1604</u>                | <u>020120,</u><br><u>020220</u> | <u>Milieu de train</u><br><u>de côtes</u>               | <u>Спинной отруб</u><br><u>(на кости)</u>  | <u>Espinazo</u><br><u>preparado</u>  | <u>脊排</u>          |
| <u>Rump and loin</u>                           | <u>1540</u>                | <u>020120,</u><br><u>020220</u> | <u>Rumsteck</u><br><u>et aloyau</u>                     | <u>Тазобедренный</u><br><u>отруб</u>   | <u>Rump and loin</u><br><u>(in Argentina) or</u><br><u>Espinazo con</u><br><u>cuadril (in</u><br><u>Uruguay)</u> | <u>臀腰部肉</u>        |
| <u>Short ribs</u>                              | <u>1694</u>                | <u>020120,</u><br><u>020220</u> | <u>Plat de côtes</u>                                    | <u>Задняя верхняя</u><br><u>часть</u><br><u>реберного отруба</u>   | <u>Asado corto</u><br><u>(Porción de</u><br><u>asado)</u>  | <u>肋排</u>          |
| <u>Shortloin</u>                               | <u>1550</u>                | <u>020120,</u><br><u>020220</u> | <u>Faux-filet</u>                                       | <u>Поясничный отруб</u>  | <u>Bifes angostos</u>  | <u>腰脊肉</u>         |
| <u>Loin with full</u><br><u>tenderloin</u>     | <u>1556</u>                | <u>020120,</u><br><u>020220</u> |   | <u>Спинно-</u><br><u>поясничный отруб</u><br><u>с вырезкой</u>   |  |                    |
| <u>Shoulder and</u><br><u>foreleg</u>          | <u>1626</u>                | <u>020120,</u><br><u>020220</u> |   | <u>Лопаточный отруб</u><br><u>с голяшкой</u>   | <u>Delantero</u><br><u>completo</u>  |                    |
| <u>Side</u>                                    | <u>1000</u>                | <u>020110,</u><br><u>020210</u> | <u>Demi-carcasse</u>                                    | <u>Полутуша</u>  | <u>Media canal or</u><br><u>Media res</u>  | <u>半胴体</u>         |
| <u>Spare ribs</u>                              | <u>1695</u>                | <u>020120,</u><br><u>020220</u> | <u>Plat de côtes</u>                                    | <u>Реберный отруб</u><br><u>зачищенный</u>   | <u>Costillar</u>   | <u>仔排</u>          |
| <b><u>Boneless</u></b>                         |                            |                                 | <b><u>Sans Os</u></b>                                   | <b><u>Бескостные</u></b>   | <b><u>Sin hueso</u></b>  | <b><u>剔骨牛肉</u></b> |
| <u>Blade (clod)</u>                            | <u>2300</u>                | <u>020130,</u><br><u>020230</u> | <u>Macreuse</u><br><u>à bifteck</u><br><u>+ paleron</u> | <u>Лопаточный отруб</u><br><u>(бескостный)</u>   | <u>Paleta</u>  | <u>肩胛肉</u>         |
| <u>Blade bolar</u>                             | <u>2302</u>                | <u>020130,</u><br><u>020230</u> | <u>Boule</u><br><u>de macreuse</u>                      | <u>Трехглавая мышца</u>  | <u>Centro de</u><br><u>carnaza de paleta</u>   | <u>保乐肩肉</u>        |
| <u>Blade oyster</u>                            | <u>2303</u>                | <u>020130,</u><br><u>020230</u> | <u>Paleron</u>  | <u>Заостренная и</u><br><u>дельтовидная</u><br><u>мышцы</u>  | <u>Marucha</u>   | <u>牡蛎肉</u>         |
| <u>Blade undercut</u>                          | <u>2304</u>                | <u>020130,</u><br><u>020230</u> | <u>Dessus</u><br><u>de palette</u>                      | <u>Подлопаточная</u><br><u>мышца</u>   | <u>Paleta sin tapa</u>   | <u>肩胛肉</u>         |
| <u>Bottom sirloin</u><br><u>butt, ball tip</u> | <u>2205</u>                | <u>020130,</u><br><u>020230</u> |   | <u>Шаровидные</u><br><u>мышцы</u><br><u>нижнего края</u><br><u>верхней</u><br><u>части</u><br><u>тазобедренного</u><br><u>отруба</u> | <u>Cuadril</u>   |                    |
| <u>Brisket</u>                                 | <u>2323</u>                | <u>020130,</u><br><u>020230</u> | <u>Poitrine sans os</u>                                 | <u>Грудино-реберный</u><br><u>отруб (бескостный)</u>   | <u>Pecho</u>   | <u>胸肉</u>          |
| <u>Brisket point</u><br><u>end (boneless)</u>  | <u>2330</u><br><u>2333</u> | <u>020130,</u><br><u>020230</u> |   | <u>Передняя часть</u><br><u>грудино-реберного</u>  |  |                    |



| <u>English</u>                          | <u>Item</u>                | <u>WCO HS codes</u>             | <u>French</u>  | <u>Russian</u>   | <u>Spanish</u>                  | <u>Chinese</u> |
|---|----------------------------|---------------------------------|--|--|---------------------------------|----------------|
|   |                            |                                 |  | отруба<br>(бескостная)   |                                 |                |
| <u>Brisket navel<br/>end (boneless)</u> | <u>2340</u><br><u>2345</u> | <u>020130,</u><br><u>020230</u> |  | Задняя часть<br>грудино-<br>реберного отруба<br>(бескостная)           |                                 |                |
| <u>Brisket deckle<br/>off</u>           | <u>2358</u>                | <u>020130,</u><br><u>020230</u> | <u>Morceau de<br/>poitrine sans os<br/>épluché</u>         | Грудино-реберный<br>отруб бескостный<br>без кромки                     | <u>Pecho sin tapa</u>           | <u>精修胸肉</u>    |
| <u>Brisket navel<br/>plate</u>          | <u>2473</u>                | <u>020130,</u><br><u>020230</u> | <u>Flanchet/<br/>tendron sans os</u>                       | Завиток  | <u>Falda</u>                    | <u>后胸肉</u>     |
| <u>Brisket point<br/>end deckle off</u> | <u>2353</u>                | <u>020130,</u><br><u>020230</u> | <u>Gros bout de<br/>poitrine sans os<br/>épluché</u>       | Передняя часть<br>грудино-реберного<br>отруба бескостная<br>без кромки | <u>Pecho corto sin<br/>tapa</u> | <u>精修前胸肉</u>   |
| <u>Butt set</u>                         | <u>2483</u>                | <u>020130,</u><br><u>020230</u> | <u>Ensemble<br/>cuisse :<br/>T de T, semelle<br/>et TG</u> | Набор из<br>тазобедренного<br>отруба                                   | <u>Cortes de la<br/>rueda</u>   | <u>臀腿肉系列</u>   |
| <u>Chuck crest</u>                      | <u>2278</u>                | <u>020130,</u><br><u>020230</u> | <u>Bosse du cou</u>  | Ромбовидная<br>мышца   | <u>Giba</u>                     | <u>上脑盖</u>     |
| <u>Chuck eye roll</u>                   | <u>2268</u>                | <u>020130,</u><br><u>020230</u> | <u>Morceau de<br/>basse-côte<br/>sans os</u>               | Подлопаточный<br>отруб<br>бескостный<br>зачищенный                     | <u>Aguja sin tapa</u>           | <u>精修上脑</u>    |
| <u>Chuck roll</u>                       | <u>2275</u>                | <u>020130,</u><br><u>020230</u> | <u>Basse-côte<br/>sans os</u>                              | Подлопаточный<br>отруб бескостный                                      | <u>Aguja</u>                    | <u>上脑</u>      |
| <u>Chuck eye</u>                        | <u>2264</u>                | <u>020130,</u><br><u>020230</u> |  | Внутренняя часть<br>подлопаточного<br>отруба                           |                                 |                |
| <u>Chuck roll –<br/>long cut</u>        | <u>2289</u>                | <u>020130,</u><br><u>020230</u> | <u>Collier basse-<br/>côte sans os</u>                     | Подлопаточный<br>отруб<br>бескостный<br>длинный                        | <u>Aguja larga</u>              | <u>长切上脑</u>    |
| <u>Chuck tender</u>                     | <u>2310</u>                | <u>020130,</u><br><u>020230</u> | <u>Jumeau<br/>à bifteck</u>                                | Предостная мышца   | <u>Chingolo</u>                 | <u>嫩肩肉</u>     |
| <u>Cube roll (rib<br/>eye roll)</u>     | <u>2240</u>                | <u>020130,</u><br><u>020230</u> | <u>Noix<br/>d'entrecôte</u>                                | Спинной отруб<br>бескостный  | <u>Bife ancho<br/>sin tapa</u>  | <u>精修眼肉</u>    |
| <u>Cutaneus trunci<br/>(rose)</u>       | <u>2196</u>                | <u>020130,</u><br><u>020230</u> | <u>Peaucler<br/>du tronc</u>                               | Подкожная мышца<br>туловища<br>( <i>Cutaneus trunci</i> )              | <u>Matambre</u>                 | <u>皮肤</u>      |
| <u>Eye of rump</u>                      | <u>2093</u>                | <u>020130,</u><br><u>020230</u> | <u>Coeur de<br/>rumsteck</u>                               | Средняя ягодичная<br>мышца   | <u>Corazón de<br/>cuadril</u>   | <u>臀腰肉心</u>    |
| <u>Eye round</u>                        | <u>2040</u>                | <u>020130,</u><br><u>020230</u> | <u>Rond de gîte<br/>noix</u>                               | Полусухожильная<br>мышца   | <u>Peceto</u>                   | <u>小米龙</u>     |

| <i>English</i>                        | <i>Item</i> | <i>WCO HS codes</i>             | <i>French</i>  | <i>Russian</i>   | <i>Spanish</i>                                     | <i>Chinese</i> |
|---------------------------------------|-------------|---------------------------------|--|--|--|----------------|
| <u>Flank steak</u>                    | <u>2210</u> | <u>020130,</u><br><u>020230</u> | <u>Bavette</u><br><u>de flanchet</u>   | <u>Прямая мышца</u><br><u>живота</u>   | <u>Bife de vacio</u>                               | <u>牛腩排</u>     |
| <u>Shin – shank</u>                   | <u>2360</u> | <u>020130,</u><br><u>020230</u> | <u>Jarret</u><br><u>avant/jarret</u><br><u>arrière sans os</u>                   | <u>Передняя/задняя</u><br><u>рулька-голяшка</u><br><u>(бескостные)</u>                       | <u>Brazuelo/ Garrón</u>                            | <u>前后腱子肉</u>   |
| <u>Heel muscle</u>                    | <u>2364</u> | <u>020130,</u><br><u>020230</u> | <u>Nerveux de gîte</u><br><u>noix</u>  | <u>Нижняя часть</u><br><u>тазобедренного</u><br><u>отруба</u>                                | <u>Tortuguita</u>                                  | <u>蹄肉</u>      |
| <u>Inside</u>                         | <u>2010</u> | <u>020130,</u><br><u>020230</u> | <u>Tende</u><br><u>de tranche</u>  | <u>Внутренняя часть</u><br><u>тазобедренного</u><br><u>отруба</u>                            | <u>Nalga de adentro</u>                            | <u>臀肉</u>      |
| <u>Inside cap</u>                     | <u>2012</u> | <u>020130,</u><br><u>020230</u> | <u>Dessus</u><br><u>de tranche</u>   | <u>Тонкая мышца</u>  | <u>Tapa de nalga</u>                               | <u>臀肉盖</u>     |
| <u>Inside – cap off</u>               | <u>2011</u> | <u>020130,</u><br><u>020230</u> | <u>Tende de</u><br><u>tranche sans</u><br><u>dessus de</u><br><u>tranche</u>     | <u>Внутренняя часть</u><br><u>тазобедренного</u><br><u>отруба</u><br><u>без тонкой мышцы</u> | <u>Nalga de adentro</u><br><u>sin tapa</u>         | <u>去盖臀肉</u>    |
| <u>Inside meat</u>                    | <u>2035</u> | <u>020130,</u><br><u>020230</u> | <u>Tende de</u><br><u>tranche sans</u><br><u>dessus de</u><br><u>tranche PAD</u> | <u>Жилованное мясо</u><br><u>внутренней части</u><br><u>тазобедренного</u><br><u>отруба</u>  | <u>Nalga de adentro</u><br><u>sin tapa al rojo</u> | <u>精修臀肉</u>    |
| <u>Inside skirt</u>                   | <u>2205</u> | <u>020130,</u><br><u>020230</u> | <u>Fausse bavette</u>  | <u>Поперечная мышца</u><br><u>живота</u>   | <u>Entraña fina</u>                                | <u>内裙肉</u>     |
| <u>Internal flank</u><br><u>plate</u> | <u>2203</u> | <u>020130,</u><br><u>020230</u> | <u>Bavette</u><br><u>d'aloyau</u>  | <u>Внутренняя косая</u><br><u>мышца живота</u>   | <u>Bife grande</u><br><u>de vacio</u>              | <u>内腹肉</u>     |
| <u>Knuckle</u>                        | <u>2070</u> | <u>020130,</u><br><u>020230</u> | <u>Tranche grasse</u>  | <u>Боковая часть</u><br><u>тазобедренного</u><br><u>отруба</u><br><u>зачищенная</u>          | <u>Bola de lomo</u>                                | <u>膝圆</u>      |
| <u>Loin (boneless)</u>                | <u>2146</u> | <u>020130,</u><br><u>020230</u> |  | <u>Спинно-</u><br><u>поясничный отруб</u><br><u>(бескостный)</u>                             |  |                |
| <u>Neck</u>                           | <u>2280</u> | <u>020130,</u><br><u>020230</u> | <u>Collier sans os</u>   | <u>Шейный отруб</u><br><u>(бескостный)</u>   | <u>Cogote</u>                                      | <u>颈肉</u>      |
| <u>Outside</u>                        | <u>2030</u> | <u>020130,</u><br><u>020230</u> | <u>Semelle sans</u><br><u>nerveux</u>  | <u>Наружная часть</u><br><u>тазобедренного</u><br><u>отруба</u>                              | <u>Nalga de afuera</u>                             | <u>米龙</u>      |
| <u>Outside flat</u>                   | <u>2050</u> | <u>020130,</u><br><u>020230</u> | <u>Gîte noix</u>   | <u>Двуглавая мышца</u>   | <u>Cuadrada</u>                                    | <u>大米龙</u>     |
| <u>Outside meat</u>                   | <u>2033</u> | <u>020130,</u><br><u>020230</u> | <u>Gîte noix et</u><br><u>rond de gîte</u><br><u>PAD</u>                         | <u>Жилованное мясо</u><br><u>наружной части</u><br><u>тазобедренного</u><br><u>отруба</u>    | <u>Nalga de afuera</u><br><u>al rojo</u>           | <u>米龙肉</u>     |
| <u>Pectoral meat</u>                  | <u>2329</u> | <u>020130,</u><br><u>020230</u> |  | <u>Грудной отруб</u><br><u>(бескостный)</u>  |  |                |

| <i>English</i>  | <i>Item</i> | <i>WCO HS codes</i>             | <i>French</i>   | <i>Russian</i>  | <i>Spanish</i>                                  | <i>Chinese</i> |
|---|-------------|---------------------------------|---|---|---|----------------|
| <u>Rump</u>   | <u>2090</u> | <u>020130,</u><br><u>020230</u> | <u>Rumsteck</u>   | <u>Верхняя часть</u><br><u>тазобедренного</u><br><u>отруба</u>                        | <u>Cuadril con</u><br><u>colita</u>             | <u>臀腰肉</u>     |
| <u>Rump cap</u>   | <u>2091</u> | <u>020130,</u><br><u>020230</u> | <u>Aiguillette</u><br><u>de rumsteck</u>                                      | <u>Ягодично-</u><br><u>двуглавая</u><br><u>мышца</u>                                  | <u>Tapa de cuadril</u><br><u>(Picaña)</u>       | <u>臀腰肉盖</u>    |
| <u>Rib eye cap</u><br><u>meat</u>                       | <u>2229</u> | <u>020130,</u><br><u>020230</u> |   | <u>Мясо верхней части</u><br><u>спинного отруба</u><br><u>бескостного</u>             |   |                |
| <u>Bottom sirloin</u><br><u>butt</u>                    | <u>2081</u> | <u>020130,</u><br><u>020230</u> |   | <u>Нижний край</u><br><u>верхней части</u><br><u>тазобедренного</u><br><u>отруба</u>  |   |                |
| <u>Silverside</u>                                       | <u>2020</u> | <u>020130,</u><br><u>020230</u> | <u>Semelle entière</u>  | <u>Задняя часть</u><br><u>тазобедренного</u><br><u>отруба</u>                         | <u>Nalga de afuera</u><br><u>con tortugueta</u> | <u>粗米龙</u>     |
| <u>Spencer roll</u>                                     | <u>2230</u> | <u>020130,</u><br><u>020230</u> | <u>Entrecôte sans</u><br><u>os avec dessus</u><br><u>de côte</u>              | <u>Спинной отруб</u><br><u>бескостный</u><br><u>«спенсер»</u>                         | <u>Bife ancho</u>                               | <u>眼肉</u>      |
| <u>Striploin</u>  | <u>2140</u> | <u>020130,</u><br><u>020230</u> | <u>Faux-filet</u>   | <u>Поясничный отруб</u><br><u>(бескостный)</u>  | <u>Bife angosto</u>                             | <u>外脊 (西冷)</u> |
| <u>Shoulder</u><br><u>tender</u>                        | <u>2306</u> | <u>020130,</u><br><u>020230</u> |   | <u>Большая круглая</u><br><u>мышца</u>  |   |                |
| <u>Tenderloin</u>                                       | <u>2150</u> | <u>020130,</u><br><u>020230</u> | <u>Filet avec</u><br><u>chaînette</u>   | <u>Вырезка</u>  | <u>Lomo</u>                                     | <u>里脊 (牛柳)</u> |
| <u>Tenderloin</u><br><u>side strap off</u>              | <u>2160</u> | <u>020130,</u><br><u>020230</u> | <u>Filet sans</u><br><u>chaînette</u>   | <u>Вырезка без</u><br><u>малой поясничной</u><br><u>мышцы</u>                         | <u>Lomo sin cadena</u>                          | <u>修清里脊</u>    |
| <u>Thick flank</u>                                      | <u>2060</u> | <u>020130,</u><br><u>020230</u> | <u>Tranche grasse</u><br><u>+ aiguillette</u><br><u>baronne</u>               | <u>Боковая часть</u><br><u>тазобедренного</u><br><u>отруба</u>                        | <u>Bola de lomo</u><br><u>con colita</u>        | <u>粗膝圆</u>     |
| <u>Thick skirt</u><br><u>(hanging</u><br><u>tender)</u> | <u>2180</u> | <u>020130,</u><br><u>020230</u> | <u>Onglet</u>   | <u>Толстая диафрагма</u><br><u>(мясистая часть</u><br><u>диафрагмы)</u>               | <u>Entraña gruesa</u>                           | <u>厚裙肉</u>     |
| <u>Thin flank</u>                                       | <u>2200</u> | <u>020130,</u><br><u>020230</u> | <u>Bavettes</u>   | <u>Пашина</u>   | <u>Vacio</u>                                    | <u>腹肉</u>      |
| <u>Thin skirt</u><br><u>(outside skirt)</u>             | <u>2190</u> | <u>020130,</u><br><u>020230</u> | <u>Hampe</u>  | <u>Тонкая диафрагма</u><br><u>(наружная</u><br><u>диафрагма)</u>                      | <u>Entraña fina</u>                             | <u>薄裙肉</u>     |
| <u>Top sirloin</u><br><u>(top butt)</u>                 | <u>2120</u> | <u>020130,</u><br><u>020230</u> | <u>Rumsteck et</u><br><u>partie</u><br><u>d'aiguillette</u><br><u>baronne</u> | <u>Верхний край</u><br><u>верхней части</u><br><u>тазобедренного</u><br><u>отруба</u> | <u>Cuadril</u>                                  | <u>上臀腰肉</u>    |
| <u>Tri-tip</u>  | <u>2131</u> | <u>020130,</u><br><u>020230</u> | <u>Partie</u><br><u>d'aiguillette</u><br><u>baronne</u>                       | <u>Мышца-</u><br><u>напрягатель</u><br><u>широкой фасции</u>                          | <u>Colita de cuadril</u>                        | <u>下臀腰肉</u>    |

| <i>English</i>       | <i>Item</i> | <i>WCO HS codes</i> | <i>French</i>  | <i>Russian</i>     | <i>Spanish</i>         | <i>Chinese</i> |
|----------------------|-------------|---------------------|----------------|--------------------|------------------------|----------------|
| <u>Manufacturing</u> |             | <u>020130</u>       | <u>Minerai</u> | <u>Мясной блок</u> | <u>Carne sin hueso</u> | <u>加工牛肉</u>    |
| <u>bulk packs</u>    |             | <u>020230</u>       | <u>de bœuf</u> |                    | <u>en bloque</u>       |                |

## 5.2 Bovine side skeletal diagram

[Picture: OTHERS: skel\_col – but text and lines and gland locations need to be added]

## 5.3 Standard bovine primal cuts flow chart

[Picture: MEATCUTS b-carcase1, b-carcase2 and assorted meat cuts on white background]

## 5.4 Bovine meat cuts

### *Side 1000*

The carcass is split into sides down the length dividing the spinal column.

To be specified:

- Diaphragm: retained or removed.
- Kidney retained.
- Kidney fats and channel fats: retained, partial or completely removed.
- Standard carcass trim to be defined.

**Note:** Item number 1001 for the whole carcass.

**HS:** 020110, 020210

**[Picture B-carcass 1]**

### *Hindquarter 1010*

Hindquarter is prepared from a side (1000) by the separation of the hindquarter and forequarter by a cut along the specified rib, at right angles to the vertebral column through to the ventral portion of the flank.

To be specified:

- Rib number required (0 to 10).
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney/channel fat retained or removed.

**HS:** 020110, 020210

**[Picture B1010]**

### *Pistola hindquarter 1020*

Pistola hindquarter is prepared from a hindquarter (1010) by the removal of the thin flank (2200), lateral portion ribs and portion of the navel end brisket. A cut is made commencing at the superficial inguinal lymph node separating the *M. rectus abdominus* and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 50 mm from the *M. longissimus dorsi* (eye muscle) to the specified rib.

To be specified:

- Rib number required (1 to 10).
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney/channel retained or removed.
- Specified rib length from eye muscle.
- Flank steak, inside skirt and internal flank plate retained.

**Note:** Pistola hindquarter is frequently prepared from a side (1000).

**HS:** [020110](#), [020210](#)

**[Picture B1020]**

*Butt and rump 1502*

Butt and rump is prepared from a hindquarter (1010) with the removal of the tenderloin (2150) in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The loin is removed by a cut at the junction of the lumbar and sacral vertebrae at a point cranial to the tuber coxae to the ventral portion of the flank.

**HS:** [020120](#), [020220](#)

**[Picture U1502]**

*Butt 1500*

Butt is prepared from a hindquarter (1010) by a cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischia lymph node.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.
- Tri-tip (2131) removed.

**HS:** [020120](#), [020220](#)

**[Picture U1500]**

*Butt 1503*

Butt is prepared from a hindquarter (1010) by a straight cut at the cranial end beginning at the junction of the last sacral and first coccygeal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebrae shall remain on the butt.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.

**HS:** [020120](#), [020220](#)

**[Picture U1503]**

*Butt – shank-off 1510*

Butt shank off is prepared from a butt (1500–1503) by the removal of the tibia (at the stifle joint), the tarsal bone (excluding the calcaneal tuber) and the extensor group of muscles along the seam, leaving the *M. gastrocnemius* (heel muscle) in situ.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.

**HS:** [020120](#), [020220](#)

**[Picture U1510]***Butt square cut 1520*

Butt square cut is prepared from a [butt](#) (1500–1503) by a cut through the stifle joint, parallel to the base, removing the tibia, tarsal bones and surrounding meat.

[HS: 020120, 020220](#)

**[Picture U1520]***Rump and loin 1540*

Rump and loin is prepared from a hindquarter (1010) by removing the butt (1500). The thin flank (2200) is removed at a point cranial to the tuber coxae and approximately 75 mm from *M. longissimus dorsi* (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

To be specified:

- Rib number required (0 to 8 ribs).
- Distance from eye muscle.
- Diaphragm retained or removed.
- Kidney and kidney fat retained or removed.

*Item number 1538 (6–8 ribs)*

**Note:** This cut can also be prepared from a pistola hindquarter (1020).

[HS: 020120, 020220](#)

**[Picture U1540]***Loin (bone-in) 1525*

Loin is prepared from a pistola hindquarter (1020) by the removal of 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.
- Scapular cartilage retained or removed.

[HS: 020120, 020220](#)

**[Picture U1525]***Shortloin 1550*

Shortloin is prepared from a hindquarter (1010) by a straight cut at the junction of the lumbar and sacral vertebrae to a point cranial to the tuber coxae to the ventral portion of the flank. The thin flank (2200) is removed at a point cranial to the tuber coxae and approximately 50 mm to 75 mm from *M. longissimus dorsi* (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

To be specified:

- Rib number required (0 to 3 ribs).
- Distance from eye muscle.
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney fat retained or removed.

**HS: 020120, 020220****[Picture U1552]***Loin (bone-in) with full tenderloin 1556*

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 5th rib).
- Scapular cartilage retained or removed.
- Distance from the eye muscle.

**HS: 020120, 020220****[Picture – see 2015 ed.]***Forequarter 1063*

Forequarter is prepared from a side (1000) by the separation of the forequarter and hindquarter (1010) by a cut along the specified rib and at right angles to the vertebral column through to the ventral portion of the flank.

To be specified:

- Rib number required (5 to 13 ribs).
- Diaphragm retained or removed.

**HS: 020110, 020210****[Picture U1060]***Forequarter and flank 1050  
(Pistola forequarter)*

Forequarter and flank is prepared from a side (1000) and consists of a forequarter cut to the specified rib after the removal of a hindquarter pistola trim (1020) from a side. The 13 rib brisket (1643)-/full flank remains attached to the forequarter.

To be specified:

- Forequarter rib numbers (5 to 9 ribs).
- Diaphragm retained or removed.
- Rib length distance from eye muscle.
- The flank portion removed along the contour of the 13th rib.

**HS: 020110, 020210****[Picture U1050]***Brisket 1643*

Brisket is prepared from a 13-rib forequarter (1063) by a straight cut that commences at the junction of the 1st rib and 1st sternal segment to the reflection of the diaphragm at the 11th rib and continuing to the 13th rib.

To be specified:

- Rib number required (10 to 13 ribs).
- Diaphragm retained or removed.
- Specify parallel cutting line and brisket removal point.

**Note:** Brisket set: see specification details code item numbers 1673, 1674 and 2473.

**HS:** [020120, 020220](#)

**[Picture U1643, U1673\_74\_2473]**

*Brisket point end 1650–1653*

(1650 – 5 ribs, 1651 – 4 ribs, 1652 – 6 ribs, 1653 – 7 ribs)

Brisket point is prepared from a brisket (item 1643) by the removal of the navel end by following the caudal edge of the specified rib.

To be specified:

- Rib number required.

*Brisket point end (boneless) 2330–2333*

(2330 – 5 ribs, 2331 – 4 ribs, 2332 – 6 ribs, 2333 – 7 ribs)

**HS:** [020130, 020230](#)

**[Picture U2473]**

*Brisket navel end (bone-in) 1660–1665*

(1660 – 5 ribs, 1661 – 4 ribs, 1662 – 6 ribs, 1663 – 7 ribs, 1664 – 8 ribs, 1665 – 9 ribs)

Navel end is prepared from a brisket (1643) by the removal of the point end by following the caudal edge of the specified rib.

To be specified:

- Rib number required.

*Brisket navel end (boneless) 2341–2345*

(2342 – 6 ribs, 2340 – 5 ribs, 2341 – 4 ribs, 2343 – 7 ribs, 2344 – 8 ribs, 2345 – 9 ribs)

**HS:** [020120, 020220](#)

**[Picture U1662]**

*Brisket rib plate 1673*

Brisket rib plate is prepared from a 13-rib brisket (1643). The sternum and associated muscles are removed by a cut commencing at the 1st sternal segment cutting through the costal cartilage to and including the cartilage at the 7th rib removing the sternum and associated attached muscle. A cut is made following the ventral contour of the rib cartilage from the 7th rib to the 13th rib of the forequarter removing the boneless ventral portion of the navel (*M. transversus abdominis*) and associated muscles. The brisket rib plate can consist of the following optional rib numbers: (4th to 13th rib – 1st to 10th rib inclusive).

To be specified:

- Rib numbers and rib location.
- Length of rib from dorsal cutting line.
- Diaphragm retained or removed.

**HS:** [020120, 020220](#)

**[Picture U1673]**

*Brisket point (sternum) 1674*

The brisket point (sternum) and associated muscles are removed from a brisket (1643) by a cut commencing at the 1st sternal segment cutting through and along the costal cartilage to and including the cartilage at the 7th rib. The sternum is removed with associated muscle



attached. (Major muscles *M. pectoralis superficialis*, *M. pectoralis profundus* and *M. rectus thoracis*).

To be specified:

- *M. transversus thoracis* retained or removed.
- *M. pectoralis profundus* muscle removed.

HS: 020120, 020220

**[Picture U1674]**

*Brisket navel plate 2473*

Brisket navel end plate is prepared from a brisket (1643) by a cut following the ventral contour of the costal cartilage from the 7th rib to the 13th rib of the forequarter removing the boneless ventral portion of the navel end. Major muscles are *M. transversus abdominis* and *M. rectus abdominis*. The white fibrous tissue on the ventral edge (*linea alba*) is removed.

To be specified:

- *Peritoneum* removed or retained.

HS: 020130, 020230

**[Picture U2473]**

*Full rib set 1599*

Full rib set is prepared from a forequarter (1063). The shoulder and foreleg (1626) is removed. Rib set is removed by a cut commencing at the dorsal end of the 1st rib and cut parallel to the vertical column. The diaphragm skirt is retained.

To be specified:

- Rib number to be agreed between buyer and seller.
- Width of ribs.
- Diaphragm skirt remove.

HS: 020120, 020220

**[Picture U1599]**

*Ribs 1597*

Ribs are prepared from the pistola forequarter (1049). To remove the ribs from the pistola forequarter a straight cut is made between and along contour of the 5th and 6th rib to the ventral edge separating the rib portion from the forequarter. The flank is removed by a cut along the contour of the 13th rib to the ventral edge.

To be specified:

- Rib number to be agreed between buyer and seller.
- Width of ribs.
- Diaphragm skirt retained or removed.

HS: 020120, 020220

**[Picture U1659]**

*Chuck roll – long cut (bone-in) 1622*

Chuck roll – long cut (bone-in) is prepared from a forequarter (items 1049) after the removal of the shoulder foreleg (1626), full rib full-set (1599), and the ribs prepared (1604).

The ventral cutting line is approximately 75 mm from the eye muscle (*M. longissimus dorsi*) and cut parallel to the vertebral column and includes 7 cervical vertebrae and 4 to 6 thoracic

vertebrae and corresponding rib numbers. The *M. trapezius* and the *M. rhomboideus* are removed and the undercut (*M. subscapularis*) remains firmly attached.

Points requiring specification:

- *M. trapezius* retained.
- Rib number required.
- *Ligamentum nuchae* removed.
- Undercut (*M. subscapularis*) removed.

**HS:** [020120, 020220](#)

**[Picture B1622]**

*Chuck – square cut 1617*

Chuck – square cut is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). Neck (1630) is removed from the forequarter by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae. The chuck – square cut to consist of 4 to 6 ribs and the ventral cutting line is 75 mm from the eye muscle (*M. longissimus dorsi*) and parallel to the vertebral column to the 1st rib. The fat deposit located at the dorsal edge is removed along with loose muscle tissue.

To be specified:

- Rib number required (4 to 6 ribs).
- Distance from eye muscle.
- *M. subscapularis* retained or removed.
- *Ligamentum nuchae* retained or removed.

**HS:** [020120, 020220](#)

**[Picture U1617\_1, U1617\_2]**

*Neck 1630*

Neck is removed from the forequarter (1063) by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.

To be specified:

- *Ligamentum nuchae* retained or removed.

**HS:** [020120, 020220](#)

**[Picture U1630\_1, U1630\_2]**

*Ribs – prepared 1604*

Ribs prepared is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck – square cut (1617). Short ribs portion (1694) is removed at a distance of 75 mm from the *M. longissimus dorsi* (eye muscle) at the loin (caudal) end, parallel with the vertebral column (cranial) to the specified rib.

The body of the vertebrae (chine) on the ribs prepared is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.

To be specified:

- Rib numbers required (4 to 9 ribs).
- Spinous process retained or removed.
- Tip of scapular and associated cartilage retained or removed.
- Rib length distance from eye muscle.

- Cap muscle (*M. trapezius*) retained or removed.
- *Ligamentum nuchae* retained or removed.

**Note:** Ribs prepared is frequently derived from a pistola hindquarter (1020 to 1028).

**HS:** [020120, 020220](#)

**[Picture U1604\_CR, U1604\_w]**

#### *Short ribs 1694*

Short ribs are prepared from a forequarter (1063) after the removal of the brisket (1643)/ribs prepared (1604) and chuck – square cut (1617). Short rib cutting line is approximately 75 mm from the (eye of meat) *M. longissimus dorsi* and parallel to the vertebral column. The *M. cutaneus trunci* is removed unless otherwise specified.

To be specified:

- Rib numbers required (1 to 9 ribs) and rib location.
- *M. cutaneus trunci* retained.
- *M. laterissimus dorsi* muscle retained or removed.
- Fat cover retained or removed.
- Diaphragm retained or removed.
- Sliced portion size requirements.

**HS:** [020120, 020220](#)

**[Picture U 1694\_w, U 1694\_s, U 1694\_5Rb, U 1694\_5FR, U 1694\_5CO]**

#### *Spare ribs 1695*

Spare ribs are prepared from a forequarter (1063) and consist of rib bones and intercostals muscles. Spare ribs can be derived from any portion of the rib cage.

To be specified:

- Rib number and rib location.
- Size of rib portion.

**HS:** [020120, 020220](#)

**[Picture U1695\_9R]**

#### *Forequarter/hindquarter shin – shank 1680*

Shin – shank is prepared from either forequarter/hindquarter legs (extensor/flexor group of muscles). The foreleg is removed by a cut following the brisket removal line from the forequarter through the *M. triceps* and *M. biceps brachii* and distal end to the humerus to include the (radius/ulna) and associated muscles.

The hind leg is removed from the hindquarter by a cut through the stifle joint removing the (tibia/tarsal bones) including the surrounding flexor/extensor muscle groups. The hind shank includes the tibia/tarsal bones and surrounding muscle groups of the flexor/extensor.

To be specified:

- Removal of forequarter elbow (olecranon) and carpus joint at meat level.
- Removal of hindquarter trusus and stifle joints at meat level.

**Note:**

1680 as forequarter/hindquarter shin – shank (packed together).

1682 specifically for forequarter and

1683 specifically for hindquarter.

HS: 020120, 020220**[Picture U 1682, U1683, U 1680a, U 1680b/U 1680b\_w]***Inside 2010*

Inside is situated caudal and medial to the femur bone and attached to the os coxae (aitchbone), and removed by following the natural seam between the thick flank (2060) and silverside (2020). The pizzelle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

To be specified:

- Fat cover to be specified.
- Erector muscle retained or removed.
- Connective tissue retained or removed.
- Femoral blood vessels retained or removed.

HS: 020130, 020230**[Picture BP2000]***Inside – cap off 2011*

Inside – cap off is prepared from the inside (2010) by the removal of the *M. gracilis* along the natural seam. Fat deposits are removed.

To be specified:

- *M. pectineus* and/or *M. sartorius* retained or removed.

**[Picture BP2011] Inside – cap off side muscles removed 2014****Alternative Description: Topside – cap off side muscle removed 2006**

Topside cap off is prepared from the topside (item 2000) by the removal of the *M. gracilis* muscle along the natural seam. The following side muscles are removed: *M. pectineus* and *M. sartorius* muscles. Fat deposits are removed.

HS: 020130, 020230*Inside cap 2012*

Inside cap consists of the *M. gracilis* muscle removed from the inside (2010) along the natural seam.

To be specified:

- Fibrous tissue and fat deposits retained or removed.
- *M. pectineus* and *M. sartorius* retained or removed.

HS: 020130, 020230**[Picture B2002]***Outside meat 2033*

Outside meat is prepared from an outside (2030) and by separating the outside flat (2050) and eye of round (2040) along the natural seam. All subcutaneous fat, connective tissue, membrane and silverskin on the outside flat and eye round are removed. The wedge shape muscle located on the caudal flat portion of the *M. glutobiceps* (outside flat) can be separated to allow fat deposits along the seam to be removed.

To be specified:

- Wedge shape muscle or flat portion of the *M. glutobiceps* retained or removed.

HS: 020130, 020230

**[Picture B2033]***Inside meat 2035*

Inside meat is prepared from an inside – cap off (2011) with the removal of all the membrane, connective tissue and femoral blood vessels.

To be specified:

- *M. pectineus* and *M. sartorius* retained or removed.

**Note:** Specified combinations of inside meat (2035) and outside meat (2033) can be described alternatively as read meat and apply either code identification.

**HS:** [020130, 020230](#)

**[Picture B2035]***Silverside 2020*

Silverside is situated lateral/caudal to the femur bone and attached to the os coxae (aitchbone) and is removed by following the natural seam between the thick flank (2060) and inside (2010). The leg end of the primal is cut straight at the junction of the achilles tendon and heel muscle (*M. gastrocnemius*). The attached cartilage/gristle (thimble) from the aitch bone is removed.

To be specified:

- Achilles tendon retained or removed.
- Popliteal lymph node retained or removed.

**HS:** [020130, 020230](#)

**[Picture B2020]***Outside 2030*

Outside is prepared from the silverside (2020) by the removal of the heel muscle (*M. gastrocnemius*). The popliteal lymph node, surrounding fat and connective tissue are removed.

To be specified:

- Heavy connective tissue (silverskin) on ventral side removed or retained.

**HS:** [020130, 020230](#)

**[Picture B2030]***Eye round 2040*

The eye round is prepared from the outside (2030) by following the natural seam between the outside flat *M. gluteobiceps* and the eye round *M. semitendinosus* separating the two muscles.

**HS:** [020130, 020230](#)

**[Picture B2040]***Outside flat 2050*

Outside flat is prepared from the outside (2030) by following the natural seam between the outside flat *M. gluteobiceps* and the eye round *M. semitendinosus* separating the two muscles.

To be specified:

- Heavy connective tissue (silverskin) on ventral side removed or retained.

**HS:** [020130, 020230](#)

**[Picture B2050]**

*Thick flank 2060*

Thick flank is derived from a butt (1500) and is removed along the natural seams between the inside (2010) and silverside (2020). The patella, joint capsule and surrounding connective tissue are removed.

To be specified:

- Red bark (*M. cutaneus trunci*) retained or removed.
- Specify degree of exposure of ball tip muscles at rump end.

[HS: 020130, 020230](#)

**[Picture B2060]**

*Knuckle 2070*

Knuckle is prepared from a thick flank (2060) by removing the cap muscle (*M. tensor fasciae latae*) and associated fat and subiliac lymph node.

To be specified:

- Specify degree of exposure of ball tip muscles at rump end.

[HS: 020130, 020230](#)

**[Picture B2070]**

Major muscles:

- *M. rectus femoris* (eye of knuckle) 2067
- *M. vastus lateralis* (knuckle cover) 2068
- *M. vastus intermedius* (knuckle undercut) 2069

**[Picture U 2067, U 2068, U 2069]**

*Tenderloin 2150*

Tenderloin is prepared from the hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (*M. psoas minor*), remains attached.

To be specified:

- Fat cover retained or removed.
- Silverskin retained or removed.
- *M. iliacus* (adjacent to side strap) retained or removed.

[HS: 020130, 020230](#)

**[Picture B2150]**

*Tenderloin side strap off 2160*

Tenderloin (2150) is further trimmed by the removal of the side strap *M. psoas minor*.

[HS: 020130, 020230](#)

**[Picture B2160]**

*Loin (boneless) 2146*

Loin is prepared from the bone-in loin (1525) by the removal of all bones and cartilage. Loin consists of the *M. longissimus dorsi* and associated muscles.

To be specified:

- Rib number required.

- Distance from eye muscle.
- M. multifidus retained or removed.

**HS:** [020130, 020230](#)

**[Picture B2146]**

*Striploin 2140*

Striploin is prepared from a hindquarter (1010) by a cut at the lumbo sacral junction to the ventral portion of the flank. The flank is removed at a specified distance from the eye muscle *M. longissimus dorsi* at both cranial and caudal ends.

To be specified:

- Rib numbers required (0 to 3 ribs).
- Distance from eye muscle.
- Intercostals retained or removed.
- Supraspinous ligament retained or removed.
- M. multifidus retained or removed.

**HS:** [020130, 020230](#)

**[Picture U2140]**

*Thin flank 2200*

Thin flank is prepared from a hindquarter (1010) by a cut commencing at the superficial inguinal lymph node, bisecting the *M. rectus abdominus* and following the contour of the hip, and continuing to the 13th rib by following the contour of the rib to the ventral surface. The connective tissue (*linea alba*) on the ventral edge is removed.

To be specified:

- *M. cutaneus trunci* retained or removed.
- Gland and fat deposits under *M. cutaneus trunci* retained or removed.

**HS:** [020130, 020230](#)

**[Picture B2200]**

*Flank steak 2210*

Flank steak is prepared from a thin flank (2200) and is the flat lean fleshy portion of the *M. rectus abdominis* with the serous membrane and connective tissue stripped from the muscle.

**HS:** [020130, 020230](#)

**[Picture B2210]**

*Inside skirt 2205*

Inside skirt (*M. transversus abdominis*) is located on the inside of the abdominal wall of the hindquarter (1010) and extends to the naval end portion of the brisket (1643). The peritoneum and fat flakes are removed.

To be specified:

- Hindquarter and/or forequarter portion included.
- Membrane covering retained or removed.

**HS:** [020130, 020230](#)

**[Picture B2205]**

*Internal flank plate 2203*

**Alternative description:** Bottom sirloin butt, flap

Internal flank plate is prepared from the thin flank (2200) and is the thickest portion of the *M. obliquus internus abdominis* muscle. All visual fat is removed.

[HS: 020130, 020230](#)

**[Picture B2203]**

*Thin skirt (outside skirt) 2190*

Thin skirt is the costal muscle portion of the diaphragm. All white tendinous tissue not covering lean red muscle is removed.

To be specified:

- Fat and membrane covering retained or removed.

[HS: 020130, 020230](#)

**[Picture B2190]**

*Thick skirt (hanging tender) 2180*

Thick skirt is the lumbar portion of the diaphragm. All connective tissue, membrane and fat are removed.

[HS: 020130, 020230](#)

**[Picture B2180]**

*Bottom sirloin butt 2081*

Bottom sirloin butt is prepared from a hindquarter (1010–1020) and is removed by a cut cranial to the acetabulum to the ischiatic lymph node and a ventral cut across the quadriceps group of muscles and following along the natural seam to include the *M. tensor fasciae latae* muscle.

The loin is separated by a cut at the lumbo sacral junction in a straight line to the ventral portion of the flank. A portion of the tail (flank) is removed.

To be specified:

- Heavy connective tissue removed.

[HS: 020130, 020230](#)

**[Picture B2081]**

*Top sirloin (top butt) 2120*

Top sirloin is prepared from a rump (2090) by the removal of the *M. tensor fasciae latae* (tail) by a straight cut at the junction of the *M. gluteus medius* and the *M. tensor fasciae latae* exposing approximately 25 mm surface of the *M. gluteus medius*, leaving a portion of the *M. tensor fasciae latae* attached to the lateral surface of the top sirloin.

To be specified:

- Heavy connective tissue retained or removed.

[HS: 020130, 020230](#)

**[Picture B2120]**

*Rump 2090*

Rump is prepared from a hindquarter (1010) by a cut commencing at the caudal tip of the *M. tensor fasciae latae* lying over of the knuckle (2070) and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of



the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial end) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank.

To be specified:

- Heavy connective tissue retained or removed.
- Specify length of *M. tensor fasciae latae* (tail) retained.

HS: 020130, 020230

**[Picture B2090]**

*Eye of rump 2093*

Eye of rump is prepared from rump (2090) by the removal of all muscle groups and retaining the portion *M. gluteus medius* muscle only as the eye of rump.

To be specified:

- Heavy connective tissue retained or removed.
- Separation of the dorsal side of the *M. gluteus medius* muscle by a cut following along the natural seam.
- Removal of membrane and silverskin.
- Specification to be agreed between buyer and seller.

HS: 020130, 020230

**[Picture BP2110]**

*Rump cap 2091*

Rump cap is prepared from a rump (2090) by removal of the cap muscle (*M. gluteobiceps*) along the natural seam.

To be specified:

- Fat retained or removed.
- Silverskin retained or removed.

HS: 020130, 020230

**[Picture B2091]**

*Bottom sirloin butt, ball tip 2133*

Bottom sirloin butt ball tip consists of the muscles *M. vastus lateralis* and the *M. rectus femoris*. The bottom sirloin butt ball tip is separated from the *M. tensor fasciae laterate* (tri-tip) and the *M. obliquus internus adbominus* (internal flank plate) through the natural seam. All pieces of bone, cartilage and external skin tissue are excluded.

HS: 020130, 020230

**[Picture B2133]**

*Tri-tip 2131*

Bottom sirloin triangle tip (tri-tip) is the portion of the *M. tensor fasciae latae* (triangle shape muscle) separated from the rump (2090) along the natural seam between the *M. tensor fasciae latae* and the *M. gluteus medius* muscles.

To be specified:

- Fat cover retained or removed.
- Connective tissue retained or removed.

HS: 020130, 020230

**[Picture U2131/U2131\_w]***Brisket 2323*

Brisket is prepared from a bone-in brisket (1643) by the removal of all bones and cartilage. The fatty tissue medial to the pectoral muscles is removed. The white fibrous tissue on the ventral edge (*linea alba*) is removed.

To be specified:

- Rib number required (10 to 13 ribs).
- Intercostals retained or removed.
- Diaphragm retained or removed.
- Peritoneum retained or removed.
- Inside skirt (2205) (*M. transversus abdominis*) retained or removed.

HS: 020130, 020230

**[Picture B2320]***Brisket deckle off 2358*

Brisket deckle off is prepared from a brisket (2323) by the complete removal of the deckle, associated fat and intercostals by following the natural seam. The inside skirt (2205) (*M. transversus abdominis*) and white fibrous tissue (*linea alba*) on the navel end are removed. Red bark (*M. cutaneus trunci*) is removed unless otherwise specified

To be specified:

- Rib number required (10 to 13 ribs).
- Red bark (*M. cutaneus trunci*) retained.

HS: 020130, 020230

**[Picture B2355]***Brisket point end deckle off 2353*

Brisket point end deckle off is prepared from a brisket (2323) by the removal of the navel end portion following the caudal edge of the specified rib. The deckle is removed from the point end along the natural seam together with associated fat and intercostals. The fatty tissue between the pectoral muscles is completely removed.

To be specified:

- Rib number required (4 to 7 ribs) and rib location.
- *M. cutaneus trunci* retained or removed.

HS: 020130, 020230

**[Picture B2350]***Pectoral meat 2329*

**Alternative description:** Chuck – square cut – pectoral meat

Pectoral meat is remaining portion of the (*M. pectoralis profundus*) muscle located in the chuck after the removal of the brisket (1643) along the specified cutting line. The deep pectoral or (*M. pectoralis profundus*) muscle portion remaining in the chuck is removed by following the natural seams.

To be specified:

- Brisket removal cutting line.

HS: 020130, 020230

**[Picture B2329]***Spencer roll 2230*

The Spencer roll is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck – square cut (1617), the blade (2300) and the foreshin (1680). The rib ends are removed at a specified distance from the *M. longissimus dorsi* (eye muscle). All bones and intercostals muscles are removed.

To be specified:

- Rib number required and rib location.
- Rib end removal line distance from the eye muscle.
- *Ligamentum nuchae* retained or removed.

**Note:** Spencer roll is frequently derived from a pistola hindquarter (1020 to 1028).

**HS:** [020130, 020230](#)

**[Picture B2232]***Cube roll (rib eye roll) 2240*

Cube roll is prepared from a forequarter (1063) and consists of *M. longissimus dorsi* and associated muscles underlying the dorsal aspects of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).

To be specified:

- Rib number required (4 to 8 ribs) and rib location.
- *M. illocostralis*: Retained or removed

**Note:** Cube roll is frequently derived from a pistola hindquarter code numbers 1020 to 1028.

**HS:** [020130, 020230](#)

**[Picture B2240]***Rib eye cap meat 2229*

**Alternative description:** Cube roll plate

Rib eye cap meat is derived from the cube roll (rib eye roll) (2240) and consists of the *M. spinalis dorsi* and *M. multifidus dorsi* muscles. The *M. longissimus* and *M. complexus* muscles shall be removed by cutting through the natural seams.

To be specified:

- *M. complexus* included.
- *M. multifidus* removed.

**HS:** [020130, 020230](#)

**[Picture B2229]***Chuck roll 2275*

Chuck roll (boneless) is prepared from a bone-in chuck – square cut (1617). The ventral cutting line is approximately 75 mm from the *M. longissimus dorsi* (eye muscle) and parallel to the vertebral column to the 1st rib. The *M. rhomboideus* is removed and the *M. subscapularis* (undercut) remains firmly attached. The *M. trapezius* is removed unless otherwise specified.

To be specified:

- Rib numbers required (4 to 6 ribs).
- Cranial cutting line:

- Between the 6th and 7th cervical vertebrae.
- Between the 7th cervical and 1st thoracic vertebrae.
- *M. trapezius* retained.
- *Ligamentum nuchae* retained or removed.
- *M. subscapularis* (undercut) retained or removed.

[HS: 020130, 020230](#)

**[Picture B2275]**

*Chuck roll – long cut 2289*

Chuck roll – long cut (boneless) is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). The ventral cutting line is approximately 75 mm from the *M. longissimus dorsi* (eye muscle) and parallel to the vertebral column. The neck (2280) is removed by a straight cut parallel to the caudal cutting line between the 3rd and 4th cervical vertebrae. The *M. rhomboideus* is removed. The *M. subscapularis* (undercut) remains firmly attached unless otherwise specified. The *M. trapezius* is removed unless otherwise specified.

To be specified:

- *M. trapezius* retained.
- *Ligamentum nuchae* retained or removed.
- *M. subscapularis* (undercut) removed.

[HS: 020130, 020230](#)

**[Picture B2289]**

*Chuck eye roll 2268*

The chuck eye roll is prepared from the chuck roll (2275) by removing a portion of the *M. serratus ventralis* at approximate distance of 75 mm from the ventral edge and cut parallel to the vertebral column.

To be specified:

- Width: distance of cutting line from ventral edge.
- *Ligamentum nuchae* retained or removed.

[HS: 020130, 020230](#)

**[Picture B2268a/B2268b]**

*Chuck eye 2264*

Chuck eye is prepared from a chuck eye roll (2268) and is the eye muscle mass remaining after the removal of rib meat at the ventral edge of the eye of meat and parallel to the thoracic vertebrae. The chuck eye consists of the *M. longissimus dorsi*, *M. spinalis dorsi*, *M. complexus* and *M. multifidus dorsi*.

To be specified

- Cranial cutting line as agreed between buyer and seller.

[HS: 020130, 020230](#)

**[Picture B2264]**

*Neck 2280*

Neck is prepared from a bone-in neck (1630). Bones, cartilage and exposed tendons are removed. The *ligamentum nuchae* is removed unless otherwise specified.

To be specified:

- Ligamentum nuchae retained.

**HS: 020130, 020230**

**[Picture B2280]**

*Cutaneus trunci (rose) 2196*

*Cutaneus trunci* (rose) is the thin red meat cover on the external surface of the carcass and is removed by separation from the underlying fat.

To be specified:

- Thickest portion retained or removed.
- Minimum size of portion.

**HS: 020130, 020230**

**[Picture U2196]**

*Chuck crest 2278*

The chuck crest is derived from a forequarter (1063) and is the predominant portion of the *M. rhomboideus* muscle which is located on the dorsal edge of the chuck and neck.

To be specified:

- Proportion of muscle retained.

**HS: 020130, 020230**

**[Picture B2278]**

*Chuck tender 2310*

Chuck tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge. The fat cover is removed.

To be specified:

- Connective tissue cover: retained or removed.

**HS: 020130, 020230**

**[Picture B2310]**

*Bone-in shoulder 1621*

Consisting of:

- Blade (2300)
- Blade bolar (2302)
- Blade oyster (2303)
- Blade undercut (2304)
- Chuck tender (2310)

**HS: 020130, 020230**

*Shoulder and foreleg 1626*

Shoulder and foreleg is removed from a forequarter by following the natural seams between the ribs and scapular. The scapular and scapular cartilage is retained. The shoulder and foreleg is removed from the forequarter in one piece by a cut lateral to the *M. serratus ventralis* (deep pectoral muscles) and continues to the scapula ensuring that the *M. subscapularis* (undercut) is retained in situ. The blade and chuck tender will remain in situ and all muscles associated with the humerus, radius ulna are retained.

To be specified:

- *M. pectoralis profundus* muscle removed or retained.
- Scapular cartilage removed or retained.
- Shin removed or retained (muscle pertaining to radius-ulna) separated at the joint or sawn.

[HS: 020130, 020230](#)

**[Picture U1626]**

*Blade (clod) 2300*

Blade is prepared from a forequarter (1063) by following the natural seam between the ribs and the scapular *M. latissimus dorsi* and *M. trapezius* (overlying muscle) and the *M. serratus ventralis* (underlying muscle). The blade lies caudal to the humerus and below the spine of the scapula and comprises of a large portion of the triceps group of muscles.

To be specified:

- Length of tail from tip of scapular cartilage.
- *M. subscapularis* retained (undercut) or removed.
- Tendons at shoulder joint end retained or removed.

[HS: 020130, 020230](#)

**[Picture B2300]**

*Blade bolar 2302*

Blade bolar is prepared from the blade (2300) by the removal of the *M. infraspinalis* and *M. trapezius* lying caudal to the humerus, the blade bolar includes a large portion of the triceps group of muscles.

To be specified:

- *M. cutaneous trunci* retained or removed.
- *M. latissimus dorsi* retained or removed.

[HS: 020130, 020230](#)

**[Picture B2302]**

*Blade oyster 2303*

Blade oyster is prepared from a blade (clod) (2300) by the removal of the blade bolar (2302) (triceps group) along the natural seam from the *M. infraspinalis*.

To be specified:

- *M. trapezius* removed.
- Periosteum removed.

[HS: 020130, 020230](#)

**[Picture B2303]**

*Blade undercut 2304*

Blade undercut is prepared by removing the *M. subscapularis* from the medial surface of the scapular bone. The muscle consists of 3 parts and is trimmed to the required specification.

To be specified:

- Prepared to specific size requirements.

[HS: 020130, 020230](#)

**[Picture B2304]***Shoulder tender 2306***Alternative description:** \*Chuck shoulder tender

Shoulder tender is derived from the blade (clod) (2300) by separating the *M. teres major* from the clod by cutting through the natural seam.

\* This individual muscle is sometimes referred to as petite tender.

To be specified:

- Peeled/denuded.
- Surface membrane removed.

**HS:** [020130, 020230](#)

**[Picture B2306]***Shin – shank 2360***Forequarter/hindquarter (2360)**

Shin – shank is prepared from the muscles of the fore- and hind legs, namely the extensor and flexor group of muscles. In addition, the shin – shank includes the *M. gastrocnemius* (heel muscle from the silverside).

To be specified:

- Connective tissue and skin retained or removed.
- Fore- or hind shin – shank only.
- Sinews/tendons removed or retained.
- Heel muscle (only).

**HS:** [020130, 020230](#)

**[Picture U 2360a, U2360b, U2364]***Heel muscle 2364*

Heel muscle is prepared from a silverside (2020) by separation from the *M. gluteo biceps*. The heel muscle consists of the *M. gastrocnemius* and the *M. flexor superficialis*. Both muscles must be retained.

To be specified:

- Connective tissue retained or removed.
- Maximum length of tendon retained.

**HS:** [020130, 020230](#)

**[Picture U2364]***Butt set 2483*

Butt set consists of the primal cuts from the butt (1500–1503):

- Inside (2010)
- Silverside (2020) – outside (2030)
- Thick flank (2060) – knuckle (2070)

To be specified:

- Refer each item number for specification details.

**HS:** [020130, 020230](#)

[Picture Bp2000/BP2020/BP2060]

## 5.5 Boneless beef manufacturing bulk packs definition

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

- Primal or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless forequarter or hindquarter.
- Grinding beef.

Manufacturing packs are generally prepared to a specified lean content assessed visually or tested chemically and expressed as a percentage of lean meat of the pack.

[HS: 020130, 020230](#)

[Picture Bp 90cl, Bp 80cl, Bp 60cl]

## 5.6 Standard bovine primal cuts muscle reference

### 5.6.1 Lateral/medial view carcass structure

[Picture MUSCLE U\_Lview, U\_Mview]

### 5.6.2 Alphabetical list of muscle names

- 0001 *M. adductor femoris*
- 0002 *M. anconaeus*
- 0003 *M. articularis genu*
- 0004 *M. biceps brachii*
- 0005 *M. biceps femoris* (syn. *M. gluteobiceps*)
- 0006 *M. brachialis*
- 0007 *M. brachiocephalicus*
- 0008 *M. coracobrachialis*
- 0009 *M. cutaneus omobrachialis*
- 0010 *M. cutaneus trunci*
- 0011 *M. deltoideus*
- 0012 *M. diaphragma*
- 0013 *M. extensor carpi obliquus*
- 0014 *M. extensor carpi radialis*
- 0015 *M. extensor carpi ulnaris*
- 0016 *M. extensor digiti quarti proprius*
- 0017 *M. extensor digiti quarti proprius (pedis)*
- 0018 *M. extensor digiti tertii proprius*
- 0019 *M. extensor digiti tertii proprius (pedis)*
- 0020 *M. extensor digitorum communis*
- 0021 *M. extensor digitorum longus*
- 0022 *M. flexor carpi radialis*



- 0023 *M. flexor carpi ulnaris*  
0024 *M. flexor digitorum longus*  
0025 *M. flexor digitorum profundus*  
0026 *M. flexor digitorum profundus*  
0027 *M. flexor digitorum sublimis*  
0028 *M. flexor hallucis longus*  
0029 *M. gastrocnemius*  
0030 *M. gluteus accessorius*  
0031 *M. gluteus medius*  
0032 *M. gluteus profundus*  
0033 *M. gracilis*  
0034 *M. iliacus*  
0035 *M. iliocostalis*  
0036 *M. infraspinalis*  
0037 *Mm. intercostales externus and internus*  
0038 *Mm. intertransversarii cervicis*  
0039 *M. intertransversarius longus*  
0040 *M. ischiocavernosus*  
0041 *M. latissimus dorsi*  
0042 *M. levatores costarum*  
0043 *M. longissimus cervicis*  
0044 *Mm. longissimus capitis and et-atlantis*  
0045 *M. longissimus dorsi (syn. M longissimus thoracis and et-lumborum)*  
0046 *M. longus capitis*  
0047 *M. longus colli*  
0048 *M. multifidi cervicis*  
0049 *Mm. multifidi dorsi*  
0050 *M. obliquus capitis caudalis*  
0051 *M. obliquus externus abdominis*  
0052 *M. obliquus internus abdominis*  
0053 *Mm. obturator externus and internus*  
0054 *M. omotransversarius*  
0055 *M. pectineus*  
0056 *M. pectoralis profundus*  
0057 *M. pectoralis superficialis*  
0058 *M. peroneus longus*  
0059 *M. peroneus tertius*  
0060 *M. popliteus*  
0061 *M. protractor praeputii*  
0062 *M. psoas major*

- 0063 *M. psoas minor*
- 0064 *M. rectus abdominis*
- 0065 *M. rectus capitis dorsalis major*
- 0066 *M. rectus femoris*
- 0067 *M. rectus thoracis*
- 0068 *M. rhomboideus*
- 0069 *Mm. sacrococcygeus dorsalis and ~~et~~ lateralis*
- 0070 *M. sartorius*
- 0071 *M. scalenus dorsalis*
- 0072 *M. scalenus ventralis*
- 0073 *M. semimembranosus*
- 0074 *M. semispinalis capitis*
- 0075 *M. semitendinosus*
- 0076 *M. serratus dorsalis caudalis*
- 0077 *M. serratus dorsalis cranialis*
- 0078 *M. serratus ventralis cervicis*
- 0079 *M. serratus ventralis thoracis*
- 0080 *M. soleus*
- 0081 *M. spinalis dorsi*
- 0082 *M. splenius*
- 0083 *M. sternocephalicus*
- 0084 *M. subscapularis*
- 0085 *M. supraspinatus*
- 0086 *M. tensor fasciae antibrachii*
- 0087 *M. tensor fasciae latae*
- 0088 *M. teres major*
- 0089 *M. teres minor*
- 0090 *M. tibialis anterior*
- 0091 *M. tibialis posterior*
- 0092 *M. transversus abdominis*
- 0093 *M. trapezius cervicalis*
- 0094 *M. trapezius thoracis*
- 0095 *M. triceps brachii caput laterale*
- 0096 *M. triceps brachii caput longum*
- 0097 *M. triceps brachii caput mediale*
- 0098 *M. vastus intermedius*
- 0099 *M. vastus lateralis*
- 0100 *M. vastus medialis*
- Other structures**
- 0101 atlantal lymph node

- 0102 ischiatic lymph node
- 0103 *ligamentum nuchae*
- 0104 periosteum
- 0105 prescapular lymph node
- 0106 scapula
- 0107 scapula cartilage
- 0108 subiliac lymph node

**Note:** The inclusion of four digit numbers shown in the index is for bar coding requirements. Muscle illustration numbers on the following pages are shown numerically.

### 5.6.3 Hindquarter primals

Inside/silverside

**[Picture MUSCLE Topside B.&A/Silverside A.&B]**

Rump/thick flank/thin flank (3 ribs)

**[Picture MUSCLE full rump A.&B/thick flankA/thin flankA]**

Striploin (3 ribs)/tenderloin

**[Picture MUSCLE Striploin A.& B/tenderloin A.& B]**

### 5.6.4 Forequarter primals

Blade/chuck tender

**[Picture MUSCLE blade/chuck tender]**

Short ribs (5 ribs)/rib set (5 ribs, 6th to 10th rib) **[Picture MUSCLE rib set A/rib set B&C]**

Chuck (5 ribs)/brisket (10 ribs)

**[Picture MUSCLE chuck A.&B/brisket A.&B]**

Shin – shank (forequarter)/shin – shank (hindquarter)

**[Picture MUSCLE shin shankA, foreshinB/hind shankA.&B]**

## 5.7 Meat quality standards

### Bovine carcass assessment

The following bovine meat quality standards are a benchmark for the measurement of the main quality characteristics of the bovine carcasses using a uniform set of standards under controlled conditions. Assessments are to be made by qualified assessors and results are allocated to the carcass and provide a means of (carcass) selection according to individual contract specifications prior to packaging.

These characteristics include the colour of meat and fat, the amount of marbling of the carcass.

**[Picture OTHERS chiller assessment]**

### 5.7.1 Meat colour reference standards

*Beef and veal – meat colour*

Meat colour is the predominant colour of the rib eye muscle (*M. longissimus dorsi*). Meat colour (beef and or veal) is assessed on the chilled carcass at the bloomed surface of the rib eye muscle area (*M. longissimus dorsi*) and is scored against the colour reference standards.

Beef meat colour standards range – (0) to (7). Veal meat colour standards range - (V1) to (V5)

[Picture OTHERS meat colour.TIF & meat col.tif]

### 5.7.2 Fat colour reference standards

#### *Fat colour*

Fat colour is the intermuscular fat lateral to the rib eye muscle. Fat colour is assessed on the chilled carcass and scored against the fat colour reference standards. Fat colour is assessed by comparing the intermuscular fat colour lateral to the *M. longissimus dorsi* muscle and adjacent to the *M. iliocostalis* with reference standards.

Fat colour standards range – (0) to (9).

[Picture OTHERS fat col.tif&fat colour.tif]

### 5.7.3 Marbling

Marbling is the fat that is deposited between muscles fibres of the *M. longissimus dorsi* muscle.

Marbling is assessed and scored against the marbling reference standards. Marbling is an assessment of the chilled carcass and scored by comparing the proportion of marble fat to meat at the surface of the assessment site which lies within the *M. longissimus dorsi* boundary.

Marbling standards range – (0) to (9).

[Picture OTHERS marbling.tif & marble0-6.tif]

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