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Specialized Section on Standardization of Meat

UNECE Standard for Deer Meat – Carcasses and Cuts

This text is submitted by the Specialized Section on Standardization of Meat for approval by the Working Party as a new UNECE Standard for Deer Meat – Carcasses and Cuts.

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE STANDARD

DEER MEAT - CARCASSES AND CUTS

2013 EDITION

NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards of the UNECE Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations, and cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products. For more information on UNECE agricultural standards, please visit our website (www.unece.org/trade/agr/welcome.html).

This present edition of the Standard for Deer Meat- Carcasses and Cuts is based on document ECE/TRADE/C/WP.7/2013/6.

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Please contact us at the following address with any comments or enquiries:

Agricultural Standards Unit

Trade and Sustainable Land Management Division

United Nations Economic Commission for Europe

Palais des Nations

CH-1211 Geneva 10, Switzerland

Tel: +41 22 917 1366

Fax: +41 22 917 0629

e-mail: agrstandards@unece.org

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UNECE standard for deer meat – carcasses and cuts

1. Introduction

1.1 UNECE standards for meat products

The purpose of 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 that UNECE has developed or is planning to develop. The following table contains the species/types of meat for which UNECE standards exist or are in different stages of development and their code for use in the UNECE meat code (see section 4).

<i>Species/type of meat</i>	<i>UNECE species code (see section 4)</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)	80
Edible meat co-products	90
Retail meat cuts	91

For further information about publication details please visit the UNECE website at: www.unece.org/trade/agr/standard/meat/meat_e.html.

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

1.2 Scope

This Standard recommends an international language for raw (unprocessed) deer carcasses and cuts of all deer species (for example, reindeer, roe deer, moose and others) marketed as fit for human consumption. It provides a variety of options to purchasers for meat handling,

packing and conformity assessment, which conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market deer carcasses and parts across international borders, 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 quality after dispatch and of providing guidance to governments on certain aspects of food hygiene, labelling and other matters which fall outside the scope of this Standard. The standards, guidelines, and codes of practice of the Codex Alimentarius Commission (a subsidiary body of the Food and Agriculture Organization of the United Nations and the World Health Organization for the development of food standards) should be consulted as the international reference concerning health and sanitation requirements.

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 cuts to make it easier to understand the provisions and to ensure that it can be widely used in international trade.

1.4 Adoption and publication history

The standard for deer meat was published in 2013 and adopted by the Working Party on Agricultural Quality Standards at its sixty-ninth session in November 2013 (document ECE/TRADE/C/WP.7/2013/6)

The Standard is divided into five sections, including sections describing general requirements, specific requirements for deer meat, and descriptions of carcasses and cuts, in order to align it with the other standards

UNECE standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at: www.unece.org/trade/agr/standard/meat/meat_e.html

2. Mandatory 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);¹
- Free of offensive odours;
- Free of obtrusive bloodstains;
- Free of unspecified protruding or broken bones;
- Free of contusions;
- Free from freezer-burn;²
- Free of spinal cord (except for whole unsplit carcasses).

Cutting, trimming and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity and to 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 deer meat code (see section 4).

3.1 Additional requirements

Additional purchaser-specified requirements, which are either not accounted for in the code (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 deer meat in data field 1 as defined in section 1.1 is 20.

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 should be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain as to ensure uniform internal product temperatures as follows.

¹ When specified by the purchaser, meat items will be subject to metal particle detection.

² 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).

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than -1.5° C and not more than +7° C at all times following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not more than -12° C at all times after freezing
3	Deep-frozen	Internal product temperature maintained at not more than -18° C at all times after freezing
4–8	Codes not used	
9	Other	

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 deer, carcasses, cartons and cuts at all stages of production. When a traceability procedure is used, it should be established by a conformity assessment body mentioned in section 3.11.

3.5.2 Deer category

<i>Category code (data field 3)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	No specific category specified
1	Adult male	Developed sexual organs. Age: over 24 months
2	Adult female	Developed sexual organs. Age: over 24 months
3	Young mature male	Developed sexual organs. Age: 12 to 24 months
4	Young mature female	Developed sexual organs. Age: 12 to 24 months
5	Calf/fawn	Age: 4 to 12 month
6	Young calf/fawn	Age: 14 days to 4 months
7	Not specified	
8-9	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>Refrigeration code (data field 6)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Pasture	Production methods that include unlimited access to natural forage for most of the animal's life
2	Restricted grazing	Production methods that include unlimited access to natural forage for most of the animal's life and supplementary feeding regimes to promote rapid growth
3	Organic	Production methods that conform to international standards, or to national standards if they are more stringent
4	In natural conditions	Deer in natural habitats, with unlimited access to native forage for the entire lifetime of the animal, with no human influence
5–8	Codes not used	
9	Other systems	

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 (data field 7 (a))</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Natural	Feeding system based on pasture
2	Grain fed	Feeding system based on grain
3	Forage fed	Feeding system based on forage
4–8	Codes not used	
9	Other	May be used for descriptions of any type of feeding system agreed between the purchaser and the seller

Note 1: The purchaser may request from the seller a list of mixtures and ingredients given to the animals (in feed or as medicines).

3.5.5 Slaughter system

<i>Category code (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
4	Shooting	Slaughter during commercial hunting
5–8	Codes not used	
9	Other	Any other accepted method of slaughter must be agreed between buyer and seller

3.5.6 Post-slaughter system

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

Note 1: Removal of high-risk material: Specific market requirements will define the requirements for removal of the spinal cord and nervous and lymphatic tissues. The requirements for spinal cord removal will specify at what processing stage the carcass or cut must have the spinal cord removed. If removal is required, it must be removed in full.

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 UNECE coding for deer meat.

- Dressing specification;
- Electrical stimulation;
- Method of carcass suspension;
- Neck stringing;
- Chilling regimes;
- Maturation process.

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 (data field 10)</i>	<i>Category</i>
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	0–3 mm or as specified
4	6–9 mm or as specified
5	9–12 mm or as specified
6	12–15 mm or as specified
7	15 mm and over or as specified
8	Other categories
9	Code not used

3.6.2 Trimming and evaluating fat thickness

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 to seam (intermuscular) fat (marbling), 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 which 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 only where surface fat is evident. Average fat depth is determined by computing the mean depth in those areas.

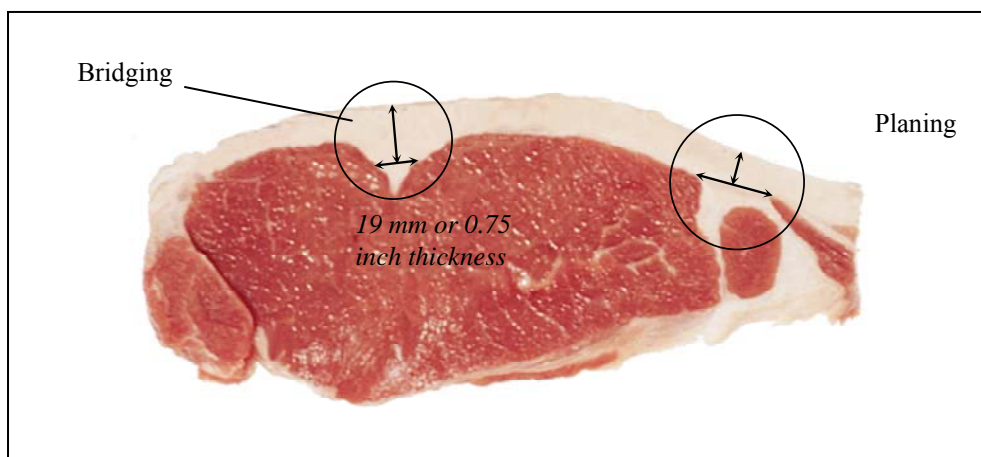


Figure 1

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 that 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 are specified for cuts that are peeled/denuded³ or peeled/denuded, surface membrane removed,⁴ the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

3.7 Deer meat quality classification systems

The coding system makes it possible for the purchaser to specify which classification system is to be used.

<i>Deer meat quality classification system code (data field 11)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Specified clearly	Additional information on the classification systems of specific countries can be received from the corresponding standardization agencies

3.8 Weight ranges 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 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 1.0 inch (2.5 cm) in the longest dimension and/or 0.125 inch (3 mm) in depth at any point. The term “denuded” implies all surface fat is removed so that the resulting cut’s seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 1.0 inch (2.5 cm) in any dimension and/or 0.125 inch (3 mm) in depth at any point.

⁴ 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 0.125 inch (3 mm) in depth.

3.9 Packing, storage and transport

3.9.1 Description and provisions

The primary packaging is the primary covering of a product and must consist of food grade materials. The secondary packaging contains products packaged in their primary packaging. During storage and transport, the meat must be packaged to the following minimum requirements:

Carcases and quarters

- Chilled with or without packaging;
- Frozen/deep-frozen and 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>).

3.9.2 Packing code

<i>Packing code (data field 13)</i>	<i>Category</i>
0	Not specified
1	Carcases, sides and quarters – without packaging
2	Carcases, sides 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

3.10 Labelling information to be mentioned on or affixed to the marketing units of meat

Without prejudice to the national requirements of the importing countries, the following table contains information that must be listed on product labels (noted with an “x”) used for unpackaged carcasses, quarters and cuts and for pre-packed or packaged meat products.

<i>Labelling information</i>	<i>Unpackaged carcasses, quarters and cuts</i>	<i>Packaged or pre-packed meat</i>
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of product	X	X
Use-by information as required by each country	X	X
Storage methods: chilled, frozen, deep frozen	X	X
Storage conditions	X	X
Details of packer or retailer		X ⁵
Quantity (number of units)	X ⁵	X ⁵
Net weight		X ⁵

⁵ This information can also be provided in accompanying documentation.

Other product information

Producers may include other information on goods labels, in accordance with regulations in force in the importing country, at the purchaser's request or on their own initiative. Any such information must be subject to monitoring (see also 3.5.1).

Some examples of such information include:

- Country of birth;
- Country(ies) of production;
- Country of slaughter;
- Country(ies) of processing/butchering;
- Country(ies) of packaging;
- Country of origin: in this standard, the term "country of origin" is reserved to indicate that birth, production, slaughter, processing/cutting and packing have taken place in the same country;
- Production and processing systems;
- Characteristics of the deer species' production, including feeding systems;
- Slaughtering procedures;
- Date of processing/packaging;
- Quality/grade/classification;
- pH, colour of meat and fat.

3.11 Provisions concerning conformity-assessment requirements

Purchasers may request that a third party assess the product's conformity with indicators defined by them or with standards and/or animal identification. Individual conformity assessments or combinations thereof 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. An authoritative third-party certifying body and the quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines the product and certifies that it 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.

Animal or batch identification conformity assessment (animal/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 (data field 14)</i>	<i>Category</i>
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Animal or batch identification (animal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and animal/batch ID conformity assessment
6	Trade standard and animal/batch ID conformity assessment
7	Quality, trade standard and animal/batch ID conformity assessment
8	Code not used
9	Other categories

4. UNECE Code for Purchaser Requirements for Deer Meat

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Deer Meat has 14 fields and 20 digits (3 digits not used) and is a combination of the use codes defined in chapter 3.

<i>No.</i>	<i>Name</i>	<i>Section</i>	<i>Code range</i>
1	Species	3.2	20
2	Product/cut	3.3/5	0–9999
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
7 (a)	Feeding system	3.5.4	0–9
7 (b)	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	Deer meat quality classification system	3.7	0–1
12	Weight range	3.8	0–9
13	Packing	3.9.2	0–9
14	Conformity assessment	3.11	0–9

4.2 Example

The following example describes a chilled, vacuum-packed, bone-in loin cut with a maximum fat thickness of 3 mm, from an organically-produced young mature male deer slaughtered according to the conventional method.

This item has the following UNECE code: 20912100133101040050.

<i>No.</i>	<i>Name</i>	<i>Requirement</i>	<i>Code value</i>
1	Species	Deer	20
2	Product/cut	Bone-in loin cut	9121
3	Field not used	-	00
4	Refrigeration	Chilled	1
5	Category	Young mature male	3
6	Production system	Organic	3
7 (a)	Feeding system	Natural	1
7 (b)	Field not used	-	0
8	Slaughter system	Conventional	1
9	Post-slaughter system	Not specified	0
10	Fat thickness	Maximum fat thickness 3 mm	4
11	Deer meat quality classification system	Not specified	0
12	Weight range	Not specified	0
13	Packing	Vacuum packed	5
14	Conformity assessment	Not specified	0

5. Carcasses and cut descriptions

5.1 Multilingual index of products

<i>Russian</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>English</i>	<i>Spanish</i>	<i>Chinese</i>
На кости			Avec os	Bone-in	Con hueso	
ЦЕЛАЯ ТУША	9000			Carcass		
СЛОЖЕННАЯ ТУША	9001			Telescoped carcass		
ПРОДОЛЬНАЯ ПОЛУТУША	9002			Side		
ЗАДНЯЯ ЧЕТВЕРТИНА	9110			Hindquarter		
ЗАДНЯЯ ПОЛОВИНА	9003			Hindquarter pair		
ЗАДНЯЯ ЧАСТЬ	9004			Pair of leg, long-cuts		
ТАЗОБЕДРЕННЫЙ ОТРУБ	9111			Leg, long-cut		
ТАЗОБЕДРЕННЫЙ ОТРУБ БЕЗ ГОЛЯШКИ	9112			Leg, long-cut /shank-off		
ТАЗОБЕДРЕННЫЙ ОТРУБ КОРОТКИЙ	9113			Butt		
ТАЗОБЕДРЕННЫЙ ОТРУБ КОРОТКИЙ БЕЗ ГОЛЯШКИ	9114			Butt/shank-off		

<i>Russian</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>English</i>	<i>Spanish</i>	<i>Chinese</i>
КРЕСТЦОВАЯ ЧАСТЬ	9115			Aitchbone, surrounding muscles and other tissue		
ПЕРЕДНЯЯ ЧЕТВЕРТИНА	9120			Forequarter		
ПЕРЕДНЯЯ ПОЛОВИНА	9005			Forequarter pair		
СЕДЛО	9117			Saddle		
ШЕЙНЫЙ ОТРУБ	9130			Neck		
СПИННО-ПОЯСНИЧНЫЙ ОТРУБ	9121			Loin		
СПИННОЙ ОТРУБ	9122			Dorsal cut		
ПОЯСНИЧНЫЙ ОТРУБ	9123			Lumbar cut		
ЗАДНЯЯ ГОЛЯШКА	9116			Hindshank		
ЛОПАТОЧНЫЙ ОТРУБ	9124			Shoulder		
ЛОПАТОЧНЫЙ ОТРУБ БЕЗ ПЕРЕДНЕЙ ГОЛЯШКИ	9125			Shoulder/shank-off		
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ТАЗОБЕДРЕННЫЙ ОТРУБ	9211			Boneless leg, long-cut		
ТАЗОБЕДРЕННЫЙ ОТРУБ БЕЗ ГОЛЯШКИ	9212			Boneless leg, long-cut /shank-off		
ТАЗОБЕДРЕННЫЙ ОТРУБ КОРОТКИЙ	9213			Boneless butt		
ТАЗОБЕДРЕННЫЙ ОТРУБ КОРОТКИЙ БЕЗ ГОЛЯШКИ	9214			Boneless butt/shank-off		
ЧАСТИ ТАЗОБЕДРЕННОГО ОТРУБА	9250			Leg, long-cut parts		
НАРУЖНАЯ ЧАСТЬ ТАЗОБЕДРЕННОГО ОТРУБА	9217			Outer part of the leg, long-cut		
ПОЛУСУХОЖИЛЬНАЯ МЫШЦА	9218			M. semitendinosus		
ЯГОДИЧНО-ДВУГЛАВАЯ МЫШЦА БЕДРА	9219			M. gluteobiceps		
ВЕРХНЯЯ ЧАСТЬ ТАЗОБЕДРЕННОГО ОТРУБА	9220			Upper part of the leg, long-cut		
СРЕДНЯЯ ЯГОДИЧНАЯ МЫШЦА	9234			M. gluteus medius		
ГЛУБОКАЯ ЯГОДИЧНАЯ МЫШЦА	9235			M. gluteus profundus		
ГРУШЕВИДНАЯ МЫШЦА	9236			M. piriformis		
ВНУТРЕННЯЯ ЧАСТЬ ТАЗОБЕДРЕННОГО ОТРУБА	9237			Inner part of the leg, long-cut		
ВНУТРЕННЯЯ ЧАСТЬ ТАЗОБЕДРЕННОГО ОТРУБА БЕЗ ВЕРХУШКИ	9238			Inner part of the leg, long-cut /cap-off		
ВЕРХУШКА ВНУТРЕННЕЙ ЧАСТИ ТАЗОБЕДРЕННОГО ОТРУБА	9239			Cap of the inner part of the leg, long-cut		
БОКОВАЯ ЧАСТЬ ТАЗОБЕДРЕННОГО ОТРУБА	9240			Side part of the leg, long-cut		
ПРЯМАЯ МЫШЦА БЕДРА	9241			M. rectus femoris		
ЛАТЕРАЛЬНАЯ МЫШЦА	9242			M. vastus lateralis		

<i>Russian</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>English</i>	<i>Spanish</i>	<i>Chinese</i>
ПРОМЕЖУТОЧНАЯ И МЕДИАЛЬНАЯ МЫШЦЫ	9243			Mm. vastus intermedius and medialis		
ВЫРЕЗКА	9201			Tenderloin (M. iliopsoas)		
ВЫРЕЗКА БЕЗ МАЛОЙ ПОЯСНИЧНОЙ МЫШЦЫ	9202			Tenderloin/psoas minor off		
ШЕЙНЫЙ ОТРУБ	9230			Boneless neck		
СПИННО-ПОЯСНИЧНЫЙ ОТРУБ	9221			Boneless loin		
СПИННОЙ ОТРУБ	9222			Boneless dorsal cut		
ПОЯСНИЧНЫЙ ОТРУБ	9223			Boneless lumbar cut		
ЗАДНЯЯ ГОЛЯШКА	9216			Boneless hindshank		
ПАШИНА	9215			Flank		
ЛОПАТОЧНЫЙ ОТРУБ БЕЗ ПЕРЕДНЕЙ ГОЛЯШКИ	9225			Boneless shoulder/shank-off		
ТРЕХГЛАВАЯ МЫШЦА	9227			M. triceps brachii		
ПРЕДОСТНАЯ МЫШЦА	9229			M. supraspinatus		
ЗАОСТНАЯ И ДЕЛЬТОВИДНАЯ МЫШЦЫ	9231			Mm. infraspinatus and deltoideus		
ВНУТРЕННЯ ЧАСТЬ ЛОПАТОЧНОГО ОТРУБА	9232			Inner part of the shoulder (M. subscapularis and M. teres major)		
ПЛЕЧЕВАЯ ЧАСТЬ ЛОПАТОЧНОГО ОТРУБА	9233			Brachial part of the shoulder (M. biceps brachii and M. brachialis)		
ПЕРЕДНЯЯ ГОЛЯШКА	9226			Boneless foreshank		
РЕБЕРНЫЙ ОТРУБ	9228			Boneless brisket		

5.2 Deer side skeletal diagram

Caudal	Хвостовой
Dorsal	дорсальный
Cranial	черепной
Ventral	брюшной

5.3 Standard deer meat primal cuts flow chart

5.4 Deer meat cuts

Carcase (9000)

Includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae. The udder or testes, penis, and udder or cod fat are removed.

To be specified:

- Tenderloin: retained or removed;
- Kidneys: retained or removed;
- Kidney fat and pelvic fat: retained, partially or fully removed;
- Diaphragm: retained or removed;
- Tail: retained or removed;
- Weight range;
- Ligamentum nuchae: retained or removed;
- Carpus: retained or removed;
- Tarsus: retained or removed.

Options: Carcase pieces – carcase cut into more than two pieces will be described as carcase pieces. All cuts must be retained with the possible exception of the tenderloin.

Telescoped carcase (9001)

Prepared from a carcase (9000). To prepare the hindquarter folded or placed into the chest cavity of the forequarter, a cut is made horizontally across the back of the carcase at the junction of the fifth lumbar and first sacral vertebrae, breaking the spine.

To be specified:

- Tenderloin: retained or removed;
- Kidneys: retained or removed;
- Kidney fat and pelvic fat: retained, partially or fully removed;
- Diaphragm: retained or removed;
- Tail: retained or removed;
- Neck: retained or removed;
- Brisket and flank retained or removed;
- Ligamentum nuchae: retained or removed;
- Carpus: retained or removed;
- Tarsus: retained or removed;
- Weight range.

Side (9002)

Prepared from a carcase (9000). The carcase is split into sides with one longitudinal cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae without damaging the spinal cord, which is removed.

To be specified:

- Tenderloin: retained or removed;
- Kidneys: retained or removed;
- Kidney fat and pelvic fat: retained, partially or fully removed;
- Diaphragm: retained or removed;
- Tail: retained or removed;

- Ligamentum nuchae: retained or removed;
- Carpus: retained or removed;
- Tarsus: retained or removed;
- Weight range.

Hindquarter pair (9003)

The hindquarter pair is prepared from the carcase (9000) by removing the forequarter pair (9005) with a straight cut along the contour of the specified rib and through the relevant vertebra to the ventral portion of the flank.

To be specified:

- Hind shank: tipped or untipped;
- Flank: retained or removed;
- Tail: retained or removed;
- Upper edge of tenderloin: retained or removed;
- Kidney fat and pelvic fat: retained, partially or fully removed;
- Achilles tendon: retained or removed.

Pair of leg, long-cuts (9004)

The pair of leg, long-cuts is prepared from a carcase by a straight cut between the last lumbar and the first sacral vertebrae to clear the tip of the ilium to the ventral portion of the flank.

To be specified:

- Achilles tendon: retained or removed;
- Hind shank: tipped or untipped;
- Flank: retained or removed;
- Tail: retained or removed;
- Pelvic fat: retained, partially or fully removed;
- Upper part of tenderloin: retained or removed.

Forequarter pair (9005)

The forequarter pair is prepared from the carcase (9000) by removing the hindquarter pair (9003) with a straight cut along the contour of the specified rib and through the relevant vertebra to the ventral portion of the flank.

To be specified:

- Ligamentum nuchae: retained or removed;
- First cervical vertebra (atlas): retained or removed;
- Carpus: retained or removed;
- Length of remaining flank: specify or remove completely.

Forequarter (9120)

The forequarter is prepared from a forequarter pair (9005) by dividing it in two along the spinal column, or from a side (9002) with a straight cut along the contour of the specified rib and through the relevant vertebra to the ventral portion of the flank, splitting the forequarter from the hindquarter.

To be specified:

- Ligamentum nuchae: retained or removed;
- First cervical vertebra (atlas): retained or removed;
- Carpus: retained or removed.

Hindquarter (9110)

The hindquarter is prepared from a hindquarter pair (9003) by dividing it in two along the spinal column, or from a side (9002) with a straight cut along the contour of the specified rib and through the relevant vertebra to the ventral portion of the flank, splitting the hindquarter from the forequarter.

To be specified:

- Hind shank: tipped or untipped;
- Flank: retained or removed;
- Tail: retained or removed;
- Upper part of tenderloin: retained or removed;
- Kidney fat and pelvic fat: retained, partially or fully removed;
- Achilles tendon: retained or removed.

Leg, long-cut (9111)

The leg, long-cut is prepared from a side (9002) by a straight cut between the last lumbar and the first sacral vertebrae to clear the tip of the ilium to the ventral portion of the flank.

To be specified:

- Flank: retained or removed;
- Tail: retained or removed;
- Pelvic fat: retained, partially or fully removed;
- Hind shank: tipped or untipped;
- Achilles tendon: retained or removed;
- Superficial inguinal and subiliac lymph nodes retained or removed.

Leg, long-cut /shank-off (9112)

The leg, long-cut /shank-off is prepared from the leg, long-cut (9111) by separating the shank at the joint of the femur and the tibia (stifle joint).

To be specified:

- Flank: retained or removed;
- Tail: retained or removed;

- Pelvic fat: retained, partially or fully removed;
- Superficial inguinal and subiliac lymph nodes retained or removed;
- Heel muscles: retained or removed.

Butt (9113)

The butt is prepared from the leg, long-cut (9111) by a straight cut at the specified distance from the hip joint (acetabulum).

To be specified:

- Hind shank: tipped or untipped;
- Achilles tendon: retained or removed;
- Superficial inguinal and subiliac lymph nodes retained or removed.

Butt/shank-off (9114)

The butt/shank-off is prepared from the butt (9113) by separating the shank at the joint of the femur and the tibia (stifle joint).

To be specified:

- Superficial inguinal and subiliac lymph nodes retained or removed.

Aitchbone, surrounding muscles and other tissue (9115)

The aitchbone, surrounding muscles and other tissue is prepared from the leg, long-cut (9111) by separating the aitchbone and coccygeal vertebrae with the attached tail muscles: caudal, supplementary intertransverse extensors and flexors.

To be specified:

- Tail: retained or removed

Boneless leg, long-cut (9211)

The boneless leg, long-cut h is prepared by deboning the leg, long-cut (9111), removing the ilium, the aitchbone, pubic and pelvic bones, femur, tibia, cartilage and tendons. The cut consists of the outer, upper, inner and side parts of the leg, long-cut and the boneless shank.

To be specified:

- Flank: retained or removed;
- Pelvic fat: retained, partially or fully removed;
- Superficial inguinal and subiliac lymph nodes retained or removed.

Boneless leg, long-cut /shank-off (9212)

The boneless leg, long-cut /shank-off is prepared by deboning the leg, long-cut /shank-off (9112), removing the ilium, the aitchbone, pubic and pelvic bones and the femur. The cut consists of the outer, upper, inner and side parts.

To be specified:

- Flank: retained or removed;
- Pelvic fat: retained, partially or fully removed;
- Superficial inguinal and subiliac lymph nodes retained or removed.

Boneless butt (9213)

The boneless butt is prepared by deboning the butt (9113), removing the aitchbone, pubic and pelvic bones, femur, tibia, cartilage and tendons. The cut consists of the outer, inner and side parts of the butt and the boneless hindshank.

To be specified:

- Superficial inguinal lymph node retained or removed.

Boneless butt/shank-off (9214)

The boneless butt/shank-off is prepared by deboning the butt/shank-off (9114), removing the aitchbone, pubic and pelvic bones, femur, cartilage and tendons. The cut consists of the outer, inner and side parts of the butt.

To be specified:

- Superficial inguinal lymph node retained or removed.

Leg, long-cut parts (9250)

The leg, long-cut parts are prepared from the boneless leg, long-cut /shank-off (9212) by separating it into four cuts trimmed as specified.

Upper part of the leg, long-cut (9220)

The upper part of the leg, long-cut is prepared from the leg, long-cut (9111) by removing the butt (9113) and flank (9215) by cutting along the connective membrane from the greater trochanter towards the sacroiliac ligament. It consists of the gluteus group, separated from the ilium.

The surface membrane that maintains the natural shape of the muscles and the subcutaneous fat are retained. The cut can be divided into the gluteus medius, gluteus profundus and M. piriformis.

To be specified:

- Connective tissue retained or removed.

M. gluteus medius (9234)

The gluteus medius is prepared from the upper part of the leg, long-cut (9220) by following the natural seam. The thick fleshy triangle lies across the gluteus surface of the wing of the ilium, covering the gluteus profundus. It starts at the wing of the ilium and extends to the greater trochanter.

To be specified:

- Connective tissue retained or removed.

M. gluteus profundus (9235)

The gluteus profundus is prepared from the upper part of the leg, long-cut (9220) by following the natural seam. It starts at the lateral surface of the ilium and the ischium and ends in the anterior part of the greater trochanter.

To be specified:

- Connective tissue retained or removed.

M. piriformis (9236)

The piriformis is prepared from the upper part of the leg, long-cut (9220) by following the natural seam. It begins at the gluteal fascia, is attached to the greater trochanter just below the gluteus medius and above the submuscular bursa.

To be specified:

- Connective tissue retained or removed.

Outer part of the leg, long-cut (9217)

The outer part of the leg, long-cut is prepared from the leg, long-cut (9211). It is situated caudal and medial to the femur and is attached to the os coxae (aitchbone). Outer part of the leg, long-cut is removed by following the natural seam between the thick flank and the inside from the calcaneal tuber to the ligament of the stifle joint, and further in the direction of the sacrosciatic ligament and the anterior surface of the ischial tuberosity.

To be specified:

- Popliteal lymph node retained or removed;
- Fat retained or removed.

M. semitendinosus (9218)

The semitendinosus is prepared from the outer part of the leg, long-cut (9217) by following the natural seam between the M. biceps femoris and the semitendinosus. The semitendinosus lies behind the biceps and is located on the femur in a lateral-caudal position. It has an oblong, rounded shape.

To be specified:

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

M. gluteobiceps (9219)

The gluteobiceps is prepared from the outer part of the leg, long-cut (9217) by following the natural seam between the M. biceps femoris and the M. semitendinosus. The gluteobiceps is the biggest muscle of the femur; it takes almost the entire outer (lateral) surface of the caudal part of the femur: from the ischial tuberosity to the dorsal crest of the tibia and the calcaneal tuber.

To be specified:

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

Inner part of the leg, long-cut (9237)

The inner part of the leg, long-cut is prepared from the leg, long-cut (9211). The inside round is situated caudal and medial to the tibia and attached to the aitchbone. It is removed by following the natural seam from the bottom of the femur towards the tuber of the ischium and the sacrosciatic ligament. It consists of the semimembranosus, adductor, sartorius and pectinate muscles and the gracilis muscle that covers all the muscles from the medial side, the gemellus muscles, the quadratus femoris and the obturator externus and obturator internum. The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

To be specified:

- Gracilis muscle retained or removed;
- Connective tissue retained or removed.

Inner part of the leg, long-cut /cap-off (9238)

The inner part of the leg, long-cut /cap-off is prepared from the inner part of the leg, long-cut (9237) after removal of the M. gracilis along the natural seam. Fat deposits are removed entirely.

To be specified:

- Connective tissue retained or removed.

Cap of the inner part of the leg, long-cut (9239)

The boneless cap of the inner part of the leg, long-cut consists of the M. gracilis muscle removed from the inner part of the leg, long-cut (9237) along the natural seam. The gracilis muscle is thick, broadening to a triangle. It starts at the pelvic seam and ends on the line ligament of the patella and the crest of the tibia.

To be specified:

- Connective tissue retained or removed.

Side part of the leg, long-cut (9240)

The side part of the leg, long-cut is prepared from the leg, long-cut (9211). It is located in front of the femur and consists of the quadriceps femoris and tensor fasciae latae. It is removed by cutting from the patella to the greater trochanter of the femur.

The patella, joint capsule and surrounding connective tissue are removed.

The straight, lateral, mixed and median muscles are generally removed from the quadriceps femoris.

To be specified:

- Connective tissue retained or removed.

M. rectus femoris (9241)

The rectus femoris is prepared from the quadriceps from the side part of the leg, long-cut (9240) by cutting along the natural seam. It begins with a tendon in the double fossa on the ventral surface of the ilium and ends on the patella.

To be specified:

- Connective tissue retained or removed.

M. vastus lateralis (9242)

The vastus lateralis is prepared from the quadriceps from the side part of the leg, long-cut (9240) by cutting along the natural seam. It starts at the base of the greater trochanter and ends at the patella.

To be specified:

- Connective tissue retained or removed.

Mm. vastus intermedius and medialis (9243)

The vastus intermedius and medialis is prepared from the quadriceps from the side part of the leg, long-cut (9240) by cutting along the natural seam. The vastus intermedius is situated in front of the femur, the vastus medialis begins from the upper third of the femur and ends at the patella.

To be specified:

- Connective tissue retained or removed.

Hindshank (9116)

The hindshank is prepared from the leg, long-cut (9111); it consists of the leg bone (tibia and fibula), tarsus, calcaneal bone and associated muscles, the largest of which is M. gastrocnemius. The hindshank is separated from the leg, long-cut through the stifle joint on the lower edge of the femur (between the femur and tibia).

To be specified:

- Tarsus retained or removed;
- Achilles tendon retained or removed;
- Separated by saw cut or broken joint.

Boneless hindshank (9216)

The boneless hindshank is prepared by boning the hindshank (9116). It includes groups of flexor and extensor muscles of the hind limbs, the gastrocnemius, tibial, peroneal and heel muscles.

To be specified:

- Tendon/ligament retained or removed.

Saddle (9117)

The saddle is prepared from the hindquarter pair (9003) by removing the pair of leg, long-cuts (9004) by means of a straight cut between the last lumbar and the first sacral vertebrae to clear the tip of the ilium to the ventral portion of the flank. The ribs (where present) and flank are removed at the specified distance from the (cranial) end.

To be specified:

- Flank: flap retained or removed;
- Number of ribs required;
- Number of ribs frenched;
- Length of frenching required;
- Kidneys: retained or removed;
- Pelvic fat: retained, partially or fully removed;
- Diaphragm: retained or removed;
- Distance of separation of flank from M. longissimus dorsi;
- Surface fat trim level.

Neck (9130)

The neck is removed from the carcase (9000) or the forequarter pair (9005) by a straight cut parallel to the first rib and through the junction of the last cervical and first thoracic vertebrae.

To be specified:

- Ligamentum nuchae: retained or removed;
- Neck-end retained or removed;
- First cervical vertebra (atlas): retained or removed.

Boneless neck (9230)

Boneless neck is prepared from a bone-in neck (9130). Bones, cartilage and exposed tendons are removed. The ligamentum nuchae is removed unless otherwise specified.

To be specified:

- Ligamentum nuchae retained or removed;
- Neck-end retained or removed.

Loin (9121)

The loin is prepared from a side (9002) along the following lines: front – between the specified thoracic vertebra and the corresponding rib, back – between the last (fifth) lumbar and first sacral vertebrae along the anterior (cranial) edge of the ilium, lower – 70 mm from the body of the vertebrae and parallel to the vertebral body (unless otherwise specified).

To be specified:

- Number of ribs;
- Spinous processes retained or removed;
- Rib length distance from body of vertebrae;
- Tip of scapular cartilage retained or removed;
- M. trapezius retained or removed;
- Ligamentum nuchae retained or removed;
- Supraspinous ligament retained or removed;
- Tenderloin retained or removed.

Boneless loin (9221)

The boneless loin is prepared from the loin (9121) by cutting the medullated tissue along the spinous processes, removing the vertebrae and the corresponding parts of the ribs. It includes the following muscles: Mm. longissimus lumborum and dorsi, Mm. spinalis and semispinalis dorsi, Mm. multifidus lumborum and dorsi, Mm. iliocostalis lumborum and dorsi, M. psoas major and M. quadratus lumborum.

To be specified:

- Number of boned ribs;
- Supraspinous ligament retained or removed;
- Parts of Mm. trapezius, rhomboideus and latissimus dorsi retained or removed;

- M. multifidus retained or removed;
- Ligamentum nuchae retained or removed;
- Tenderloin retained or removed;
- Connective tissue retained or removed.

Dorsal cut (9122)

The dorsal cut is produced by dividing the loin (9121) into the dorsal cut and the lumbar cut between the first lumbar and the last thoracic vertebrae, continuing the cut through the back edge of the last rib.

To be specified:

- Number of ribs;
- Spinous processes retained or removed;
- Tip of scapular cartilage retained or removed;
- Rib length distance from body of vertebrae;
- Parts of Mm. trapezius, rhomboideus and latissimus dorsi retained or removed;
- M. multifidus retained or removed;
- Ligamentum nuchae retained or removed;
- Tenderloin retained or removed;
- Connective tissue retained or removed.

Boneless dorsal cut (9222)

Boneless dorsal cut is prepared from the dorsal cut (9122), by cutting the medullated tissue and removing the spinous processes of the vertebrae and the ribs.

To be specified:

- Number of boned ribs;
- Intercostal muscles retained or removed;
- Supraspinous ligament retained or removed;
- M. multifidus retained or removed;
- Parts of Mm. trapezius, rhomboideus and latissimus dorsi retained or removed;
- Tenderloin retained or removed;
- Connective tissue retained or removed.

Lumbar cut (9123)

The lumbar cut is produced by dividing the bone-in loin (9121) into the dorsal cut and the lumbar cut between the first lumbar and the last thoracic vertebrae, continuing the cut through the back edge of the last rib.

To be specified:

- Spinous processes retained or removed;

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

Boneless lumbar cut (9223)

Boneless lumbar cut is prepared from the bone-in lumbar cut (9123), by cutting the medullated tissue and removing the spinous processes of the vertebrae.

To be specified:

- Supraspinous ligament retained or removed;
- M. multifidus retained or removed;
- Part of the gluteus medius retained or removed;
- Tenderloin retained or removed.

Flank (9215)

The flank is produced from a side (9002) as a layer of meat lying below the lumbar part, starting from the superficial inguinal lymph node, following the contour of the hip, to the border with the last lumbar vertebra, then along the lumbar vertebrae 70 mm from the body of the vertebrae, rounding the last rib and the contour of the rib cartilage to the sternum.

To be specified:

- Superficial fascia of the M. obliquus externus abdominis retained or removed;
- Gland and fat deposits under the M. obliquus externus abdominis retained or removed;
- Connective tissue retained or removed.

Shoulder (9124)

The shoulder is prepared from a side (9002) by a circular cut along the fascias: from the outer (lateral) side — as a semicircle on the upper (dorsal) edge of the scapular cartilage, from the inner (medial) side — by following the natural seam between the front limbs and ribs.

To be specified:

- Length of the cut from the upper end of the scapular cartilage;
- Tendons retained or removed.

Shoulder/shank-off (9125)

The shoulder/shank-off is prepared from the shoulder (9124) after the removal of the shank at the line passing between the humerus and the bones of the forearm.

To be specified:

- Length of the cut from the upper end of the scapular cartilage;
- Tendons retained or removed.

Boneless shoulder/shank-off (9225)

The boneless shoulder/shank-off is prepared from the shoulder/shank-off (9125), by removing the blade-bone and humerus.

The resulting cut is divided, retaining all the muscles and the natural surface membrane, into the following parts:

- M. triceps brachii;
- Mm. infraspinatus and deltoideus;
- M. supraspinatus;
- Brachial part of the shoulder;
- Inner part of the shoulder.

To be specified:

- Tendons retained or removed.

M. triceps brachii (9227)

The M. triceps brachii is prepared from the boneless shoulder/shank-off (9225) by separating the meat filling the triangular space between the humerus and ulna, with retention of the integrity of the muscles and the natural surface membrane that preserves the natural shape of the muscles. It is wedge-shaped and includes the triceps group of muscles.

To be specified:

- Connective tissue retained or removed.

M. supraspinatus (9229)

M. supraspinatus is produced from the boneless shoulder/shank-off (9225). It is a conical-shaped muscle that fills the whole supraspinatous fossa and ends in the tubercles of the humerus. It is cylindrical in shape.

To be specified:

- Connective tissue retained or removed.

Mm. infraspinatus and deltoideus (9231)

Mm. infraspinatus and deltoideus is produced from the boneless shoulder/shank-off (9225). It is located on the outer (lateral) side of the blade and fills the whole infraspinatous fossa.

To be specified:

- Connective tissue retained or removed.

Inner part of the shoulder (9232)

The inner part of the shoulder is prepared from the boneless shoulder/shank-off (9225). It is located on the medial surface of the blade bone and consists of M. subscapularis and M. teres major, which fill the subscapular fossa.

To be specified:

- M. serratus ventralis retained or removed.

Brachial part of the shoulder (9233)

The boneless brachial part of the shoulder is prepared from the lower part of the boneless shoulder (9225). It consists of M. biceps brachii and M. brachialis.

To be specified:

- Connective tissue retained or removed.

Foreshank (9126)

The foreshank is prepared from the shoulder (9124). It is separated along the line passing between the humerus and the bones of the forearm through the distal end to the humerus. It must include the radius/ulna and their respective flexor/extensor muscles.

Boneless foreshank (9226)

The boneless foreshank is prepared by boning the foreshank (9126). It includes flexor/extensor muscles of the forelimbs.

To be specified:

- Tendons/ligaments retained or removed.

Brisket and rib plate (9127)

Brisket and rib plate is prepared from the forequarter (9120) after removing the loin (9121), neck (9130) and shoulder (9124).

To be specified:

- Number of ribs;
- Diaphragm retained or removed;
- Fascia superficialis removed or retained;
- M. latissimus dorsi removed or retained;
- M. serratus ventralis retained or removed;
- Fat cover removed or retained.

Brisket (9129)

The brisket is prepared from the forequarter (9120) or the brisket and rib plate (9127) along the junction of true and false ribs, starting with the first segment of the sternum through the costal cartilages to the eighth rib.

Rib plate (9128)

The rib plate is prepared from the brisket and rib plate (9127) after removal of the brisket (9129).

To be specified:

- Number of ribs;
- Diaphragm retained or removed;
- Fascia superficialis removed or retained;
- M. latissimus dorsi removed or retained;
- M. serratus ventralis retained or removed;
- Fat cover removed or retained.

Boneless rib plate (9228)

Boneless rib plate is prepared by boning the rib plate (9128). Fatty tissue lying medial to the pectoral muscles is removed. The white fibrous tissue on the ventral edge (linea alba) is removed.

To be specified:

- Number of boned ribs;
- Intercostal muscles retained or removed;
- Diaphragm retained or removed.

Tenderloin (9201)

The tenderloin (M. iliopsoas) is prepared from the hindquarter (9110) and is removed in one piece from the last ribs to the hip along the line between the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. M. psoas minor is not removed.

To be specified:

- Fat retained or removed;
- Connective tissue retained or removed;
- M. iliacus retained or removed;
- Mm. psoas minor and quadratus lumborum retained or removed.

Tenderloin/psoas minor off (9202)

The tenderloin (9201) is trimmed by the removal of M. psoas minor.

5.5 Boneless deer meat manufacturing bulk pack definition

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

- Cuts or parts of cuts;
- Residual trimming from primal cut preparation;
- Boneless forequarters or hindquarters;
- Minimum piece size may be specified;
- Manufacturing bulk packs with specified chemical lean content;
- Manufacturing bulk packs with specified visual lean content.

Chemical lean is defined as total meat minus the fat content determined chemically and is generally expressed in percentage terms.

Visual lean is the visual assessment of total meat minus fat content and expressed in percentage terms.

All bulk packed manufacturing meat prepared to a chemical lean specification must conform to chemical lean statements. The chemical lean statement must be accurate and must be supported by an accurate sampling, testing and recording programme. Chemical lean is generally specified as a percentage, for example: (85% CL).

The method for determining chemical lean content in manufacturing meat needs to be agreed between buyer and seller.

Visual or chemical lean is indicated as a percentage of lean meat to fat on the packaging and in the accompanying documentation.

5.6 Standard venison primal cuts muscle reference

5.6.1 Lateral/medial views of carcase structure

5.6.2 Alphabetical list of muscle names

Alphabetical list of muscle names*

0001	M. adductor femoris
0002	M. anconaeus
0003	M. articularis genu
0004	M. biceps brachii
0005	M. biceps femoris (synonym: 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

* 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.

- 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. infraspinatus
- 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 atlantis
- 0045 M. longissimus dorsi
- 0046 M. longus capitis
- 0047 M. longus colli
- 0048 M. multifidi cervicis
- 0049 M. 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 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 Lymph node of the first cervical vertebra

0102 Ischiatic lymph node

0103 Ligamentum nuchae

0104 Periosteum

0105 Prescapular lymph node

0106 Scapula

0107 Scapular cartilage

0108 Subiliac lymph node

5.7 Meat Quality Standards

Meat and fat are assessed by qualified assessors who compare the meat and fat colour on the eye muscle area of the deer carcass side quartered from the fifth to the thirteenth rib.

Such procedures are carried out using the meat and fat colour standards below.

5.7.1 Meat colour reference standards

Meat colour may be assessed at any site from the fifth to the thirteenth rib. Where there is no clearly predominant colour, the darkest significant colour will be assessed and scored accordingly. Where the meat colour falls between two of the reference standards, the number corresponding to the darker of the reference standards shall be assigned to the carcass.

The colours simply serve as a guide and are not authoritative for rating purposes.

5.7.2 Fat colour reference standards

Fat colour may be assessed at any site from the fifth to the thirteenth rib. Where the fat colour falls between two of the reference standards, the number corresponding to the more yellow of the reference standards shall be assigned to the carcass.

The colours simply serve as a guide and are not authoritative for rating purposes.
