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DRAFT NEW UNECE STANDARD FOR VEAL MEAT – CARCASSES AND CUTS

Note by the secretariat^(*)

This draft document has been prepared following the decision of the Specialized Section to develop the standard for Veal Meat – Carcasses and Cuts (document ECE/TRADE/C/WP.7/GE.11/2008/8, para. 38). The text was discussed at the meeting of the rapporteurs held in Rennes, France, in April 2008. It should serve as a paper to initiate the discussions to define a new standard for Veal Meat – Carcasses and Cuts.

The Specialized Section is invited to finalize the text and to consider submitting it to the Working Party for approval as a new standard for trial use for a period of one or two years.

^(*) The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

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**UNECE STANDARD
VEAL 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 which UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist or are being developed and their code for use in the UNECE meat code (see section 4).

For further information please visit the UNECE website at <http://www.unece.org/trade/agr>.

Annex I contains a description of the codification system, which includes a specific application identifier for the implementation of the UNECE code.

Species	Species code (data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Edible Meat Co-Products	90

1.2 Scope

This Standard recommends an international language for raw (unprocessed) veal carcasses and cuts marketed as fit for human consumption. It provides purchaser with a variety of options to purchasers 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 veal carcasses and cuts 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 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.

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

The first edition of this standard was adopted by the Working Party on Agricultural Quality Standards at its xx session in 20xx (see ECE/TRADE/C/WP.7/xxx).

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 <http://www.unece.org/trade/agr/standards.htm>.

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, plastic, metal particles ¹)
- 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-burn²
- Free of spinal cord (except for whole un-split carcasses)³.

Cutting, trimming and boning of cuts shall be accomplished 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 veal 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 species code for veal in data field 1 as defined in section 1.1 is 11.

3.3 Product/cut

The veal cuts listed in this document are recommendations only. Different cuts of meat will be added or deleted as necessary as updates of this document evolve. Many of these cuts are traded internationally under the auspices of more than one trade name. The objective of using an harmonized codification system (see annex I) will facilitate the use of this document.

The four-digit product code in data field 2 is defined in section 5.

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).

³ Removal of other high risk material can be specified under 3.5.6 Post slaughter system.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures throughout the supply chain should be such as to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	Category	Description
0	Not specified	No category specified
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing
3	Deep frozen	Internal product temperature maintained at not exceeding -18°C at any time 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 veal animals, carcasses, cartons and 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 the provisions concerning conformity-assessment requirements in section 3.12.

3.5.2 Veal/calf category

>> Comments from the delegation of the United States

Veal/calf category definition: Female (heifer) or castrate (steer) or entire bovine (bull) that has no permanent incisor teeth. Carcass weight based on cold weight.

**Consider (EC) New Category Regulation – Veal and Beef age restriction - bovine animals aged 12 months or less:

Category V: aged 8 months or less.

Category Z: aged more than 8 months but not more than 12 months.

Category: Z = aged more than 8 months but not more than 12 months.
 Recommend categories for less than 21 days, less than 3 months; 3 – 6 months.

* Recommend inserting in table Veal/Calf, colour category as listed below:

- Light greyish-pink
- Greyish-pink
- Greyish-red

Veal/calf category code (data field 5)	Category*	Description
0	Not specified	No category specified
1	Light veal/calf	Carcase weighing no more than 40 kg
2	Light veal/calf	Carcase weighing 40.1 kg and no more than 70 kg
3	Veal/calf	Carcases weighing 70.1 kg and no more than 150 kg
4	Veal/calf	Carcases weighing 70.1 kg and no more than 175 kg
5	Veal/calf	Carcases weighing no more than 150 kg
6	Veal/calf	Carcases weighing no more than 175 kg
7	Veal/calf	Carcases weighing no more than 200 kg
8	Code not used	
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.

Production system code (data field 6)	Category	Description
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 conform to the legislation of the importing country concerning organic production
4 – 8	Codes not used	
9	Other	Any other production system agreed between

Production system code (data field 6)	Category	Description
		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.

Note from Secretariat: Consider using Feeding System defined for Porcine.

Feeding system code (data field 7a)	Category	Description
0	Not specified	
1		<i>NOTE: US Recommend specific description stating milk/formula feeding only</i>
2 – 8	Codes not used	
9	Other	Any other feeding system agreed between buyer and seller

3.5.5 Slaughter system

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

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

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

Post-slaughter processing code (data field 9)	Category	Description
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 and nervous and lymphatic tissues. 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 veal-specific coding.

- 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:

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	Practically free (75% 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
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 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 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 inches) 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 also figure 1).

Figure 1 – ***Revise image colour to appear like veal meat.***

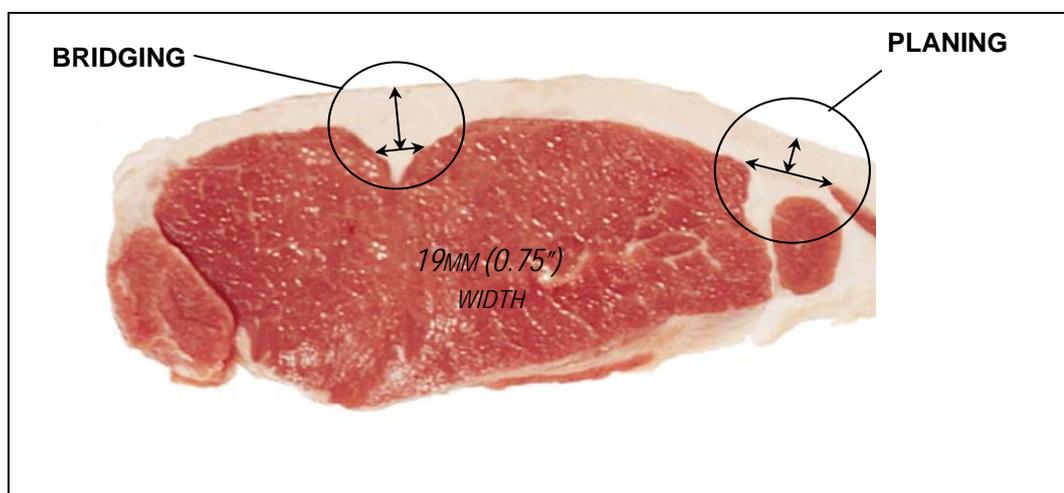


Figure 1

However, when fat limitations for “Peeled/denuded”⁴ or “Peeled/denuded, surface membrane

⁴ 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 2.5cm

removed”⁵ are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

3.7 Veal quality system

Veal quality system code (data field 11)	Category	Description
0	Not specified	
1	Official standards	Quality classifications based on an official quality system of the exporting country
2	Company standards	Quality classifications based on sellers' quality systems
3	Industry standards	Quality classifications based on an industry-wide quality system
4 – 8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

NOTE: Any system should meet or exceed the official quality requirements of the consuming country.

3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrate 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.

>> Comments from the delegation of the United States

As an alternative to previous comment, recommend inserting guidance regarding common colours associated with veal/calf as listed below:

- **Light greyish-pink**
- **Greyish-pink**
- **Greyish-red**

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

⁵ 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 percent lean with remaining “flake” fat not to exceed 3mm (0.125 inch) in depth.

3.9 Weight ranges of carcasses and cuts

Weight range code (data field 12)	Category	Description
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

NOTE: These weight ranges are not available for portion control but rather to delineate the size of cuts being sold

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 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)* (ECE/TRANS/165).

3.10.2 Packing code

Packing code (data field 13)	Category
0	Not specified
1	Carcases, split carcase sides and quarters – without packaging
2	Carcases, split carcase 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

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

All labelling information must be verifiable (See also 3.5.1).

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.

Labelling information	Unpackaged carcasses, quarters and cuts	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by date, as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Appropriate identification of packer, processor or retailer		X ⁶
Quantity (number of pieces)		X ⁶
Net weight		X ⁶

3.11.2 Additional information

⁶ This information can also be provided in accompanying documentation.

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.
- Slaughter and post-slaughter systems
- Further processing
- Characteristics of the livestock, production and feeding systems
- Slaughter date
- 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.

Veal or batch identification conformity assessment (veal/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.

Conformity assessment code (data field 14)	Category
0	Not specified

Conformity assessment code (data field 14)	Category
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Veal/batch identification (veal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and veal/batch ID conformity assessment
6	Trade standard and veal/batch ID conformity assessment
7	Quality, trade standard, and veal/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR VEAL

4.1 Definition of the code

The UNECE code for purchaser requirements for veal meat has 14 fields and 20 digits (3 digits unused) and is a combination of the codes defined in sections 3 and 5.

Field No.	Name	Section	Code Range
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, rump that was trimmed to 3 mm max fat thickness from veal raised in an organic production system, forage fed and slaughtered conventionally.

This item has the following UNECE veal code: **11373500153201040050**

Field No.	Name	Requirement	Value
1	Species	Veal	11
2	Product/cut	Rump	3735
3	Field not used	–	00
4	Refrigeration	Chilled	1
5	Category	Veal/calf	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 or as specified	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

5. CARCASSES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products

English	Item	Page	French	Russian	Spanish	Chinese
Bone-in			Avec os	Кости	Con hueso	帶骨牛肉
Carcase	3500					
Side	3505					
Trunk	3508					
Forequarter pair	3509					
Forequarter	3510-3513					
Forequarter saddle	3524-3525					
Hindquarter	3530-3533					
Pistola hindquarter	3540-3543					
Butt	3565					
Hindquarter saddle	3535-3536					
Leg long cut	3534					
Loin	3575-3578					
Shortloin	3590-3593					
Rack	3581-3582					
Rack cap off (frenched)	3583-3584					
Ribs prepared	3605-3609					
Spare ribs	3670					
Short ribs	3665-3669					
Shin-shank	3630					
Ossobucco	3631					
Brisket point end	3650-3653					
Brisket navel end	3660-3664					
Boneless			Sans Os	Без костей	Sin hueso	剔骨牛肉
Leg long cut	3681					
Leg set	3682					
Topside	3680					
Topside cap off	3686					
Thick flank	3710					
Knuckle	3715					
Silverside	3690					
Outside	3695					
Striploin (0 to 3 rib)	3765-3768					
Eye of loin	3769					
Tenderloin	3770					
Tenderloin side strap off	3775					
Rump	3735					

English	Item	Page	French	Russian	Spanish	Chinese
Cube roll	3815-3819					
Backstrap	3838					
Trunk	3839					
Chuck	3830-3832					
Chuck roll	3840-3842					
Chuck tender	3855					
Shin-shank	3886					
Blade	3850					
Veal manufacturing						
Trimnings	3960					
Forequarter and hindquarter	3970					
Forequarter and hindquarter meat	3895					
Forequarter	3975					
Forequarter meat	3980-3983					
Hindquarter	3950-3953					
Hindquarter meat	3955-3958					

5.2 Veal side skeletal diagram

5.3 Standard veal primal cuts flow chart (To be developed)

5.4 Veal meat cuts

5.4.1 Bone-in

CARCASE 3500

Veal carcass includes all parts of the body skeletal musculature and bones, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae.

Carcass trim must comply with all government hygiene regulations that pass a carcass fit for human consumption.

To be specified:

- Variations to minimum trim standard definition (customer agreed variation)

- Carcase weight requirement

SIDE 3505

Carcase is split into sides down the length dividing the spinal column. Carcase trim must comply with all government hygiene regulations that passes a carcase fit for human consumption and with the meat industry agreed minimum trim requirements.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Carcase weight requirement

TRUNK 3508

Trunk is prepared from a carcase by a straight cut through the 6th lumbar vertebra to just clear the tip of the ilium to the ventral portion of the flank.

To be specified:

- Diaphragm removed
- Carcase weight requirement

FOREQUARTER PAIR 3509

Forequarter pair is prepared from a carcase by a cut along the contour of the specified rib to the ventral edge of the breast. Another cut is made through the vertebral column severing the back bone.

To be specified:

- Rib number required

FOREQUARTER 3510 – 3513
(3510 – 10r, 3511 – 11r, 3512 – 12r, 3513 – 13r)

Forequarter is prepared from a carcase side by the separation of the forequarter and hindquarter 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
- Diaphragm retained

FOREQUARTER SADDLE 3524 – 3525
(3524 – 11r, 3525 – 12 r)

Forequarter saddle is the anterior portion removed from the carcase by a cut through the vertebrae at the 1st and another at the 11th rib inclusive.

To be specified:

- Diaphragm retained or removed

HINDQUARTER 3530 – 3533

(3530– 3r, 3531 – 2r, 3532 – 1r, 3533 – 0r)

Hindquarter is prepared from a carcass side 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
- Diaphragm removed
- Carcass weight requirement

PISTOLA HINDQUARTER 3540 – 3543

(3540 – 8r, 3541 – 7r, 3542 – 6r, 3543 – 0r)

Pistola hindquarter is prepared from a hindquarter by the removal of the thin flank, 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 abdominis and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 75mm from the eye muscle (M. longissimus dorsi) to the specified rib.

To be specified:

- Rib number required
- Diaphragm removed
- Specified rib length distance from eye muscle
- Carcass weight requirement

BUTT 3565

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

To be specified:

- Remove the superficial inguinal and subiliac lymph node
- Removal of the portion of aitch bone and overlying fibrous tissue
- Carcass weight requirement

HINDQUARTER SADDLE 3535-3536

(3535 – 1r, 3536 – 2r)

Hindquarter saddle is the posterior of the carcass remaining after the removal of forequarter saddle and the leg pair at the junction of the lumbosacral junction.

To be specified:

- Number of ribs retained
- Hanging tender and diaphragm retained or removed

LEG LONG CUT 3534

Leg long cut is prepared from a side of veal and is removed by a cut through the 6th lumbar vertebra to a point just clear of the hip bone. The leg is further prepared by the removal of bones, cartilage and exposed tendons.

To be specified:

- Butt tenderloin removed
- Flank removed
- Shank removed
- Carcass weight requirement

LOIN 3575 – 3578

(3575 – 3r, 3576 – 2r, 3577 – 1r, 3578 – 0r)

Loin is prepared from a side by the removal of the forequarter along the specified rib, and removal of the leg (butt and rump) by a cut passing through the lumbosacral junction to the ventral edge of the flank. Remove the flank at a specified distance from the eye of meat at the rib end and parallel to the vertebrae to the caudal end.

To be specified:

- Rib number required
- Flank retained
- Flank removal distance from eye muscle at rib end
- Carcass weight requirement

SHORTLOIN 3590 – 3593

(3590 – 1r, 3592 – 2r, 3593 – 3r)

Short loin is prepared from a loin by the removal of specified ribs parallel to the forequarter cutting line. To remove the ribs, a cut is made following along the contour of the specified rib and severing at the dorsal edge of the thoracic vertebrae.

To be specified:

- Brisket removal line and distance from eye muscle
- Rib number required

RACK 3581 – 3582

(3581 – 6r, 3582 – 7r)

Rack is prepared from a side by a cut through the vertebral column between the 12th and 13th ribs. The forequarter is removed by a cut through the vertebral column between the 4th and 5th rib. The brisket is removed by a straight cut parallel to the chine and measured at a specified distance from the eye of meat.

To be specified:

- Rib number required
- Chine/feather bone retained or removed
- Ventral cutting line distance
- Rack frenched

RACK CAP OFF (FRENCHED) 3583 – 3584

(3583– 6r, 3584 – 7r)

Rack - cap off (frenched) is prepared from a rack by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin. The ribs are frenched trimmed to expose the ribs to the specified length.

Alternative Trim:

- **Rack cap off fully frenched**
- **Rack cap off fully frenched (denuded)**

To be specified:

- Rib number required
- Chine/feather bone retained or removed
- Ventral cutting line distance

RIBS PREPARED 3605 – 3609

(3605 – 4r, 3606 – 5r, 3607 – 6r, 3608 – 7r, 3609 – 8r)

Ribs prepared is prepared from a forequarter after the removal of the brisket and chuck. Short ribs portion is removed at a distance of 75mm from the eye muscle (M. longissimus dorsi) 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 number required
- Spinous process removed
- Tip of scapular and associated cartilage removed
- Rib length distance from eye muscle
- Cap muscle (M. trapezius) removed
- Ligamentum nuchae removed
- Carcase weight requirement

SPARE RIBS 3670

Spare Ribs are prepared from any portion of the rib cage and consists of bones and intercostals only.

To be specified:

- Rib number required
- Size of portion

SHORT RIBS 3665 – 3669

(3665 - 5r, 3666 – 6r, 3667 – 7r, 3668 – 8r, 3669 – 9r)

Short ribs are prepared from a forequarter after the removal of the brisket, ribs prepared and chuck. Short rib cutting line is approximately 75mm 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 and rib location
- M. cutaneus trunci retained
- M. laterissimus dorsi muscle retained or removed
- Fat cover retained or removed
- Diaphragm retained or removed
- Specify: sliced portion size requirements

SHIN-SHANK 3630

Shin-shank is prepared from either forequarter/hindquarter legs (extensor / flexor group of muscles). The fore leg is removed by a cut following the brisket removal line from the forequarter through the M. triceps and M. biceps brachii and the distal end of the humerus to include the (radius/ulna) and associated muscles. The hind leg is removed by a cut through the stifle joint removing the tibia/tarsal bones including the surrounding flexor / extensor muscle groups.

To be specified:

- Forequarter or hindquarter
- Removal of forequarter elbow (olecranon) and carpus joint at meat level
- Removal of hindquarter tarsus and stifle joints at meat level

OSSOBUCCO 3631

Ossobucco is shin cutlets prepared from forequarter/hindquarter shin-shank (item 3630). The cutlets are prepared to a specified thickness by a transverse cut across the bone.

To be specified:

- Thickness of cutlet

- Fore shin only
- Hind shank only

BRISKET POINT END 3650 – 3653

(3650 – 4r, 3651- 5r, 3652 - 6r, 3653-7r)

Brisket point end is prepared from brisket by the removal of the navel end following the caudal edge of the specified rib.

To be specified:

- Rib number required

BRISKET NAVEL END 3660 – 3664

(3660- 4r, 3661- 5r, 3662-6r, 3663-7r, 3664- 8r)

Brisket navel end is prepared from brisket by the removal of the brisket point end following the caudal edge of the specified rib.

To be specified:

- Rib number required
- Diaphragm removed
- Peritoneum removed
- Inside skirt removed

5.4.2 Boneless**LEG LONG CUT 3681**

Leg long cut is prepared from a side of veal (3505) and is removed by a cut through the 6th lumbar vertebra to a point just clear of the hip bone. The leg is further prepared by the removal of bones, cartilage and exposed tendons.

To be specified:

- Butt tenderloin removed
- Flank removed
- Shank removed

LEG SET 3682

Alternative description: Hind set.

Leg set is prepared from a leg long cut (3681) by the removal of individual primals, topside, silverside, and knuckle with the optional inclusion of the rump. Variations to the preparation of these primals can be used where specified.

To be specified:

- Variation to primals: thick flank, outside, outside flat/eye round, D-rump
- Rump option retained
- Primals denuded

Hind set consists of two primals of each type of cut: topside, silverside, knuckle and the optional inclusion of the rump. Variations to the preparation of these primals can be used where specified.

TOPSIDE 3680

Alternative description: Inside 3685

>> Comment from the secretariat:

Topside (3680) - Inside (3685). Different codes?

Topside 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 and silverside. The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

To be specified:

- Erector muscle removed
- Connective tissue removed
- Femoral blood vessels removed

TOPSIDE CAP OFF 3686

Topside - cap off is prepared from the inside (3685) by the removal of the M. gracilis muscle along the natural seam. Fat deposits are removed.

Point requiring specification:

- Removal of the M. pectineus and / or M. sartorius muscles

THICK FLANK 3710

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

To be specified:

- M. cutaneus trunci removed
- Specify degree of exposure of ball tip muscles at rump end

KNUCKLE 3715

Knuckle is prepared from a thick flank (3710) by removing the cap muscle (M. tensor fasciae latae) and associated fat and subiliac lymph node.

Point requiring specification:

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

SILVERSIDE 3690

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 and topside. 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 removed
- Removal of the popliteal lymph node

OUTSIDE 3695

Outside is prepared from the silverside (3690) by the removal of the heel muscle (M. gastrocnemius). The popliteal lymph node, surrounding fat and connective tissue are removed.

Point requiring specification:

- Heavy connective tissue (silver skin) on ventral side removed

>> Comment from the delegation of the United States

Insert option to have the ischiatic head of the biceps femoris removed.

STRIPLOIN 3765-3768

(3765 – 3r, 3766 – 2r, 3767 – 1r, 3768 – 0r)

Striploin is prepared from a hindquarter by a cut at the lumbosacral 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 number required
- Distance from eye muscle
- Intercostals removed
- Supraspinous ligament removed
- M. multifidi muscle removed

EYE OF LOIN 3769

Eye of loin is prepared from a side and consists of the eye muscle (M. longissimus dorsi) lying along the spinous process and transverse processes of the lumbar, thoracic vertebrae. The eye of

loin comprises of the portion commencing from the 4th thoracic vertebra to the lumbosacral junction.

Point requiring specification:

- Eye of loin length as specified between buyer and seller

TENDERLOIN 3770

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.

TENDERLOIN SIDE STRAP OFF 3775

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

To be specified:

- Silver skin removed

RUMP 3735

Rump is prepared from a hindquarter by a cut commencing at the caudal tip of the M. tensor fasciae latae muscle lying over of the knuckle 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 lumbosacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank.

To be specified:

- Heavy connective tissue removed
- Specify length of M. tensor fasciae latae muscle retained

CUBE ROLL 3815 – 3819

(3815 - 4r, 3816 - 5r, 3817 – 6r, 3818 – 7r, 3819 – 8r)

Cube roll is prepared from a side and consists of the 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:

- Specify rib number and rib location
- Lip (M. illocostalis) retained

BACKSTRAP 3838

Backstrap is prepared from a side and consists of the eye muscle (*M. longissimus dorsi*) lying along the spinous process and transverse processes of the lumbar, thoracic and cervical vertebrae. Backstrap comprises of the portion commencing from the 4th cervical vertebra to the hip bone and can be prepared at variable lengths when specified between buyer and seller.

To be specified:

- Silver skin removed
- Specify alternative length requirements

TRUNK 3839

Trunk packs are prepared from a carcass of light veal by the removal of the leg long cut (3681) and by the removal of all bones, cartilage, exposed tendons, ligamentum nuchae and lymph nodes. Trunk packs do not have to contain any of the primals listed in group A.

Group A

Shank, neck, backstrap, tenderloin

To be specified:

- Intercostals removed
- Diaphragm removed

CHUCK 3830 – 3832
(3830 – 4r, 3831 – 5r, 3832 -6r)

Chuck is prepared from a forequarter by the removal of the rib set between the specified ribs and the brisket along the cropping line. The shin, blade, chuck tender is removed along with all bones cartilage, tendons, ligamentum nuchae and lymph nodes.

Point requiring specification

- Rib number required
- Intercostals removed
- Undercut (*M. subscapularis*) removed

CHUCK ROLL 3840 – 3842
(3840 – 4r, 3841 – 5r, 3842 – 6r)

Chuck roll is prepared from a chuck. The ventral cutting line is approximately 75mm from the eye muscle (*M. longissimus dorsi*) and parallel to the vertebral column to the first rib. The *M. trapezius* and the *M. rhomboideus* are removed and the undercut (*M. subscapularis*) remains firmly attached.

To be specified:

- Rib number required
- Cranial cutting line:
Between the 6th and 7th cervical vertebrae

Between the 7th cervical and 1st thoracic vertebrae

- M. trapezius retained
- Ligamentum nuchae removed
- Undercut (M. subscapularis) removed

>> Comment from the delegation of the United States

Insert alternative or have a new item that separates the chuck roll into two trimmed portions (underblade (M. serratus ventralis, M. splenius, M. rhomboideus) and chuck eye roll (complexus and spinalis).

CHUCK TENDER 3855

Chuck tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge and is removed from the forequarter following the natural seam.

Point requiring specification:

- Connective tissue cover removed

SHIN – SHANK 3886

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 heel muscle (M. gastrocnemius).

To be specified:

- Connective tissue and skin removed
- Fore or hind shin-shank only
- Sinews/tendons removed
- Specify muscle content i.e. heel muscle (only)

BLADE 3850

Alternative description: Clod

Blade is prepared from a forequarter by following the natural seam between the ribs and the scapular (M. latissimus dorsi) and overlying muscle (M. trapezius) and the underlying muscle (M. serratus ventralis). 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
- Undercut (M. subscapularis attached)
- Tendons at shoulder joint end removed

>> Comment from the delegation of the United States

Insert alternative or new item that detaches the M. infraspinatus and M. triceps brachii to be packaged together. All other muscles are excluded. ?

>> **Comment from the delegation of the United States**

5.4.3 Veal - manufacturing packs

TRIMMINGS 3960

Trimming are portions of meat remaining after the preparation of primal cuts from carcass, side, quarter or portion of a carcass. Trimming packs must not include any portion of head meat, internal organs, major tendons or ligaments. Items classed as Fancy Meats (Offal), major tendons or ligaments must not be included.

Point requiring specification

- Minimum size trim pieces as agreed between buyer and seller

FOREQUARTER AND HINDQUARTER 3970

Forequarter and hindquarter packs consist of specified primal cuts from the hindquarter & forequarter and associated trim pieces. Packs do not have to contain any of the primal listed in Group 1, but must contain at least two primal cuts listed in Group 2, and at least two primal cuts listed in Group 3.

Point requiring specification

- Trims and any identifiable pieces are to be excluded

Group 1: Rib eye roll, chuck tender, shin/shank, tenderloin, flank steak

Group 2: Chuck, neck, blade

Group 3: Silverside, thick flank (knuckle), rump, striploin

FOREQUARTER AND HINDQUARTER MEAT 3985

Forequarter and hindquarter meat packs consist of specified primal cuts from the hindquarter & forequarter and associated trim pieces. Packs do not have to contain any of the primal listed in Group 1, but must contain at least two primal cuts listed in Group 2, and two primal cuts listed in Group 1, but must contain at least two primal cuts listed in Group 2, and at least two primal cuts listed in Group 3.

To be specified:

- Primal cuts included
- Inclusion of thin flank/thin flank meat
- Diaphragm removed

- Intercostals removed

Group 1: Cube roll, chuck tender, shin/shank, tenderloin, flank steak

Group 2: Topside, silverside, thick flank (knuckle), rump, striploin

Group 3: Chuck, neck, blade

FOREQUARTER 3975

Forequarter packs consist of primal cuts from the forequarter and associated trim pieces. Forequarter packs do not have to contain any of the primal cuts listed in Group 1.

To be specified:

- Primal cut included
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed
- Brisket meat included
- Specify any hindquarter meats included

Group 1: Cube roll, chuck tender, shin/shank

FOREQUARTER MEAT 3980-3983

(3980 – 10r, 3981 – 11r, 3982 – 12r, 3983 – 13r)

Forequarter meat packs consists of primal cuts from the forequarter and associated trim pieces. Forequarter packs do not have to contain any of the primal listed in Group 1, but must contain at least two primal listed in Group 2.

To be specified:

- Primal cut included
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed
- Brisket meat included
- Specify any hindquarter meats included

Group 1: Cube roll, chuck tender, shin/shank

Group 2: Chuck, neck, blade

HINDQUARTER 3950-3953

(3950 – 3r, 3951 – 2r, 3952 – 1r, 3953 – 0r)

Hindquarter packs are prepared from hindquarters and consist of specified primal cuts and assorted trimming pieces. Hindquarter packs do not have to contain any of the primal cuts listed in Group 1.

To be specified:

- Primal included
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed
- Specify any forequarter meat included

Group 1: Tenderloin, shank, flank steak

HINDQUARTER MEAT 3955-3958

(3955 – 3r, 3956 – 2r, 3957 – 1r, 3958 – 0r)

Hindquarter meat packs consist of specified hindquarter primal cuts and associated trim pieces. The pack does not have to contain any of the primal cuts listed in Group 1, but contain at least two primal cuts as listed in Group 2.

To be specified:

- Primal cut included.
- Inclusion of thin flank/thin flank meat
- Diaphragm removed
- Intercostals removed
- Specify any forequarter meats included

Group 1: Tenderloin, shank, flank steak

Group 2: Topside, silverside, thick flank (knuckle), rump, striploin

5.5 Boneless veal manufacturing bulk packs definition

Manufacturing packs are generally prepared to a specified lean content specification assessed visually or tested chemically.

- 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 program for determination. Chemical lean is generally specified as a percentage, example: (85% CL).

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

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

- Primal cuts or portions of primal cuts
- Residual trimming from primal cut preparation
- Boneless carcass, trunk, forequarter, hindquarter or trimmings
- Minimum piece size may be specified

5.6 Standard veal 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 and other structures*

0001	M. adductor femoris
0002	M. anconaeus
0003	M. articularis genu
0004	M. biceps brachii
0005	M. biceps femoris (syn. 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. infraspinatus
- 0037 Mm. intercostales externus et 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 et atlantis
- 0045 M. longissimus dorsi (syn. M longissimus thoracis 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 et internus
- 0054 M. omotransversarius
- 0055 M. pectineus
- 0056 M. pectoralis profundus
- 0057 M. pectoralis superficialis
- 0058 M. peronaeus longus
- 0059 M. peronaeus 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 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.

Should the muscle reference illustrations be included in this standard, then each corresponding reference will have to show the veal primal cut and cut location with all corresponding product code. Also each cut should be displayed on the skeletal diagram.

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, fore shin B/hind shank A&B]

5.7 Veal meat quality standards

Open for discussion.

5.7.1 *Meat colour reference standards for veal*

5.7.2 *Fat colour reference standards for veal*