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Proposal for new UNECE Standards

Draft new UNECE standard for Veal meat – carcasses and cuts*

Submitted by the Secretariat

This draft document contains comments made during the 2010 session of the Specialized Section as well as comments by the delegations of France and the United States. The reference document for the list of cuts is ECE/TRADE/C/WP.7/2009/16 which is posted on the web page in all three official languages.

The Specialized Section will consider final amendments to the text, if necessary.

The document is prepared in accordance with paragraph 5 of the Working Party's Terms of Reference.

* This document was submitted late due to resource restraints.

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UNECE STANDARD FOR VEAL MEAT CARCASSES AND PARTS

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.

<i>Species</i>	<i>Species code (data field 1)</i>
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
Goose	73
Edible meat co-products	90
Retail meat cuts	91

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* www.codexalimentarius.net 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.

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

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

- 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.

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:

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.

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
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

The purchaser may specify a veal/calf category. In any case the category has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the category system shall be agreed between buyer and seller. Veal products are derived from young animals in accordance with the regulations from individual countries requirements, as defined:

- Female (heifer) or castrate (steer) or entire bovine (bull) that has no permanent incisor teeth. Carcase weight based on cold weight or
- Animals not exceeding 8 months of age. (insert EU New Category regulation as footnote)
- From 8 to 12 months, only if there is an agreement between buyers and sellers, and corresponding to the requirements of the importing country

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- Female (heifer) or castrate (steer) or entire bovine (bull) that has no permanent incisor teeth. Carcase weight based on cold weight or

- Animals not exceeding 8 months of age. (insert EU New Category regulation as footnote)
- From 8 to 12 months, only if there is an agreement between buyers and sellers, and corresponding to the requirements of the importing country

<i>Veal/calf category code (data field 5)</i>	<i>Category*</i>	<i>Description</i>
0	Not specified	No weight specified
1	Light veal/calf	Carcases weighing no more than 40 kg
2	Light veal/calf	Carcases 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 between 150.1 kg and no more than 200 kg
5	Veal/calf	Carcases weighing more than 200 kg
6-9	Codes not used	

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 production system shall be agreed between buyer and seller.

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

3.5.4 Feeding System

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

<i>Feeding system</i>		
<i>code</i>	<i>Category</i>	<i>Description</i>
<i>(data field 7)</i>		
00	Not specified	
01	Milk fed	Whole milk feeding, not mother
02	Mother fed	Fed by mother
03	Formula fed	Formula fed
04	Combination fed	Mixed feeding which could include milk, formula, silage, grains, cereals and/or any other vegetable products
05-09	Codes not used	
10	FM free	
11	FM & IAO free	
12	FM, IAO & GP free	
13	FM, IAO, GP & GMO free	
14	FM & GP free	
15	FM, GP & GMO free	
16	FM & GMO free	
17 – 29	Codes not used	
30	IAO free	
31	IAO & GP free	
32	IAO & GMO free	
33	IAO, GP & GMO free	
34 – 49	Codes not used	
50	GP free	
51	GP & GMO free	
52 – 59	Codes not used	
60	GMO free	
61 – 98	Codes not used	
99	Other	Any other feeding system agreed between buyer and seller

The definitions of the terms below have to be in conformity with the legislation of the importing country:

FM free	Free from fish meal
IAO free	Free from ingredients of animal origin
GP free	Free from growth promoters
GMO free	Free of products derived from genetically modified organisms.

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.

<i>Slaughter system code (data field 8)</i>		
	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Conventional	Mandatory stunning prior to bleeding
2	Kosher	Includes appropriate ritual slaughter procedures used
3	Halal	Includes 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.

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

Note: 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.

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	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	More than 6 mm fat thickness or as specified
7-8	Codes not used
9	Other

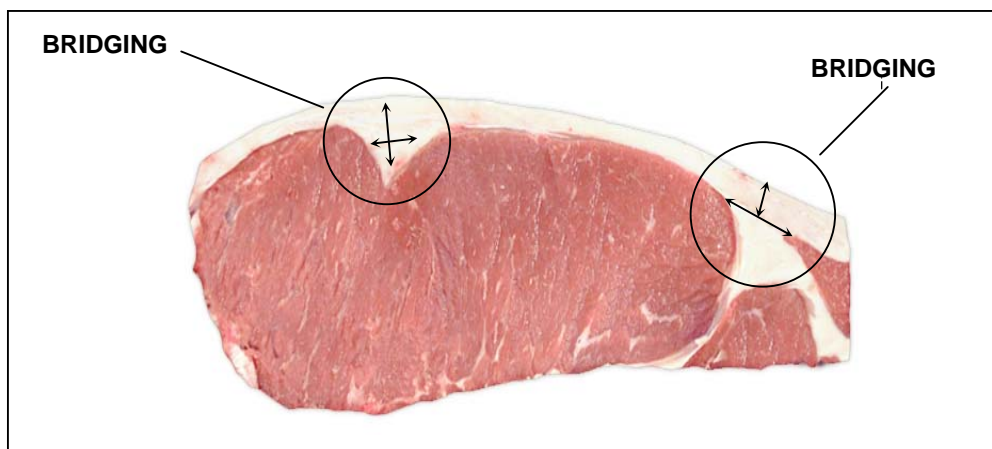
3.6.2 Trimming and evaluating fat thickness

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 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



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

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 (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.

3.7 Veal quality system

<i>Veal quality system code (data field 11)</i>	<i>Category</i>	<i>Description</i>
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.

3.9 Weight ranges of 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	

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:

Carcases 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

<i>Packing code</i> <i>(data field 13)</i>	<i>Category</i>
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)

<i>Packing code (data field 13)</i>	<i>Category</i>
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.

<i>Labelling information</i>	<i>Unpackaged carcasses, quarters and cuts</i>	<i>Packaged or packed meat</i>
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by 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 ^a
Quantity (number of pieces)		X ^a
Net weight		X ^a

^a This information can also be provided in accompanying documentation.

3.11.2 Additional information

Additional information may be listed on product labels as required by the importing country's legislation, or at the buyer's request, or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country (ies) of raising
- Country of slaughter
- Country (ies) of processing/cutting

- Country (ies) of packing
- Country of origin. In this Standard the term “country of origin” is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- 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.

<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	Veal/batch identification (veal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and veal/batch ID conformity assessment

<i>Conformity assessment code (data field 14)</i>	<i>Category</i>
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 (2 digits unused) and is a combination of the codes defined in sections 3 and 5.

<i>Field No.</i>	<i>Name</i>	<i>Section</i>	<i>Code Range</i>
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
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, formula fed and slaughtered conventionally.

This item has the following UNECE veal code: **11373500153031040050**

<i>Field No.</i>	<i>Name</i>	<i>Requirement</i>	<i>Value</i>
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
7	Feeding system	Formula fed	03
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. Carcases and cuts descriptions

5.1 Multilingual index of products

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
<i>Bone-in</i>			<i>Avec os</i>	<i>Kocmu</i>	<i>Con hueso</i>	<i>帶骨牛肉</i>
Carcase	3500					
Side	3505					
Side (brisket removed)	3506					
Side (brisket and shin removed)	3507					
Trunk	3508					
Forequarter pair	3509					
Forequarter	3510-3513					

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Forequarter saddle	3524- 3525					
Pistola forequarter pair	TBA					
Forequarter pair (brisket removed)	TBA					
Hindquarter	3530- 3533					
Pistola hindquarter	3540- 3543					
Hindquarter pair	TBA					
Hindquarter and saddle pair (flank on)	TBA					
Pistola hindquarter (flank on)	TBA					
Pistola hindquarter (flank off)	TBA					
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					

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Brisket navel end	3660- 3664					
Shoulder (blade)	3615					
Butt and rump	3560					
Saddle	TBA					
Saddle cap off	TBA					
Brisket and shin	3645					
Brisket point end	3650 3653					
<i>Boneless</i>			<i>Sans Os</i>	<i>Без костей</i>	<i>Sin hueso</i>	<i>剔骨牛肉</i>
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					
Cube roll	3815- 3819					
Backstrap	3838					
Trunk	3839					
Chuck	3830- 3832					
Chuck roll	3840- 3842					

<i>English</i>	<i>Item</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Chuck tender	3855					
Shin-shank	3886					
Blade	3850					
Striploin	3761					
Heel muscle	3887					
Thin flank	3785					
Veal manufacturing						
Trimming	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

5.4 Veal meat cuts

[**Note:** TBA (To be advised): Codes will be provided when rib numbers are decided for each cut item.]

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:

- Tail removed
- Thick skirt removed
- Thin skirt removed
- Kidneys removed
- Kidney fat removed (tenderloin showing)
- Channel fat removed
- Pelvic fat removed
- Split
- Spinal cord removed
- Shoulder tied back
- 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:

- Tail removed
- Thick skirt removed
- Thin skirt removed
- Breast removed (rectus abdominis flank steak retained)
- Breast removed (rectus abdominis flank steak removed)
- Shin and shank removed (cut at the joint, heel muscle left on)
- Kidneys removed
- Kidney fat removed (tenderloin showing)
- Channel fat removed
- Pelvic fat removed
- Spinal cord removed
- Shoulder tied back
- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Carcase weight requirement

Side (brisket removed) (Style 2) 3506

Carcase is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained.

Brisket is removed by a cut parallel to the dorsal aspect of a side starting at the first rib. The portion of the brisket point is removed along the natural seam between the shoulder muscles.

The portion of the pectoral muscle of the brisket point remains firmly attached to the shoulder. The remainder of the brisket is removed to the caudal aspect of the thin flank. The thin flank remains attached to the side.

Carcase trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the minimum trim requirements as agreed by the meat industry.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation).
- Kidney and kidney fat removed.

Side (brisket and shin removed) (Style 3) 3507

Carcass is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained.

The brisket point end is removed along the natural seam between the shoulder muscles and the humerus bone and shin are also removed and retained attached to the brisket.

The portion of the pectoral muscle of the brisket point end remains firmly attached to the shoulder. The belly portion of the brisket is removed by a cut continuing to the caudal aspect of the thin flank.

The thin flank remains attached to the side.

Carcass trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the minimum trim requirements as agreed by the meat industry.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidney and kidney fat removed
- Spinal cord removed

Trunk 3508

Trunk is prepared from a carcass 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
- Carcass weight requirement

Forequarter pair 3509

Forequarter pair is prepared from a carcass 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 carcass 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

Forend (pistola)

[allow several codes, including at least: one for 5 ribs and one for 10 ribs]

The forend (pistola) is prepared from a carcass [code] by separation of the hindquarters (hindend (pistola) [code]) using three cuts on each side:

- The first cut is transversal, through the brisket navel plate;
- The second cut is parallel to the vertebral axis at a specified distance from the vertebrae;
- The third cut is at a right angle to the vertebral column, between the specified vertebrae and the corresponding parts of the ribs.

To be specified:

- Thin flank retained

Forequarter (pistola)

[allow several codes, including at least: one for 5 ribs and one for 10 ribs]

The forequarter is prepared from separation of a forend [code] following the vertebral axis or is prepared from a side [code] by separating the hindquarter [code] using the three previous cuts (see forend) [code].

To be specified:

- Thin flank retained
- Spinal cord removed

Forend (straight cut)

[allow several codes, including at least: one for 5 ribs and one for 10 ribs]

The forend (straight cut) is prepared from a carcass [code] by separation of the hindquarter (hindend (straight cut)) [code] by a transversal cut between the specified vertebrae and the corresponding ribs.

Forequarter (straight cut)

[allow several codes, including at least: one for 5 ribs and one for 10 ribs]

The forequarter (straight cut) is prepared by separation of a forend (straight cut) [code] following the vertebral axis or is prepared from a side by separation of the hindquarter (straight cut) [code] using the previous cut (see forend (straight cut)) [code].

To be specified:

- Spinal cord removed

Forequarter saddle 3524 – 3525 (3524 – 11r, 3525 – 12 r)

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

To be specified:

- Diaphragm retained or removed

Double crops (5 ribs)

Obtained from a forend (pistola) [code] or a forend (straight cut) [code] after removal the ventral parts of the thorax and the abdomen (breast) [code] or part of the breast [code].

To be specified:

- Split

Single crops (5 ribs)

Prepared from splitting the double crops [code] in two parts down the vertebral axis.

To be specified:

- Spinal cord removed

Pistola forequarter pair (Style 1) (TBA)

Pistola forequarter pair is the remaining portion from a carcass after the removal of the Pistola hindquarter pair (Style 1). The diaphragm is retained.

Forequarter pair (brisket removed) (Style 3) (TBA)

Forequarter pair is prepared from a carcass by a cut along the contour of the specified rib to the ventral edge of the breast. Another cut is made through the specified thoracic vertebra severing the backbone.

The brisket (point end) on both sides is removed along the natural seam between the blade muscles, and the rib length is cut at a specified distance from the vertebral column.

To be specified:

- Rib number required

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

Hindend (pistola)

[allow several codes, including at least one for 8 ribs and one for 3 ribs]

The hindend is prepared from a carcass [code] by separating the forequarters (forend) [code] with three cuts on each side:

- The first cut is transversal, through the brisket navel plate [code];
- The second cut is parallel to the vertebral axis at a specified distance from the vertebrae;
- The third cut is at a right angle to the vertebral column, between the specified vertebrae and the corresponding parts of the ribs.

To be specified:

- Thin flank removed (pistola cut)
- Tail removed
- Kidneys removed
- Shin and shank removed (cut at the joint, heel muscle left on)
- Split
- Split, spinal cord removed
- Kidney fat removed (tenderloin showing)
- Pelvic fat removed

Hindend (straight cut)

[allow several codes, including at least one for 8 ribs and one for 3 ribs]

The hindend (straight cut) is prepared from a carcass [code] by separating the forequarters (forend straight cut) [code] by means of a transversal cut between the specified vertebrae and the corresponding ribs.

To be specified:

- Tail removed
- Kidneys removed
- Shank removed (joint removed, heel muscle left on)
- Split
- Split, spinal cord removed
- Kidney fat removed (tenderloin showing)
- Pelvic fat removed

Hindquarter (pistola)

[allow several codes, including at least one for 8 ribs and one for 3 ribs]

The hindquarter comes from separation of a hindend [code], following the vertebral canal, or is prepared from a side [code] by separation of the forequarter (lower), using the three previous cuts (see hindend [code]).

To be specified:

- Thin flank removed (pistola cut)
- Shank removed (cut at the joint, heel muscle left on)
- Tail removed
- Kidney removed

- Kidney fat removed (tenderloin showing)
- Pelvic fat removed
- Split
- Split, spinal cord removed

Hindquarter (straight cut)

[allow several codes, including at least one for 8 ribs and one for 3 ribs]

The hindquarter (straight cut) is prepared from a hindend (straight cut) [code] following the vertebral canal, or is prepared from a side [code] by separation of the forequarter (straight cut) [code] using the previous cut (see hindend [code]).

To be specified:

- Tail removed
- Kidneys removed
- Shank removed (joint removed, heel muscle left on)
- Spinal cord removed
- Kidney fat removed (tenderloin showing)
- Pelvic fat removed
- Ventral cut following the contour of the inside skirt (M. transversus abdominis) Kosher specifications

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
- Carcase weight requirement

Hindquarter pair (TBA)

Hindquarter pair is prepared from a carcase by the removal of a forequarter pair by a straight cut through the specified thoracic vertebrae severing the back bone and along the specified rib to the ventral portion of the breast. Kidneys and kidney fat retained. Tail is retained.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidney and kidney fat removed
- Tail removed

Hindquarter and saddle pair (flank on) (TBA)

Hindquarter and saddle pair (flank on) is prepared from a hindquarter pair (item TBA). The belly (ribs and flank) are removed at the specified rib and distance from the vertebrae and parallel to the back bone and removed at the cranial edge of the thin flanks. The thin flanks are retained. The kidneys and kidney fat is retained. The tail is retained.

To be specified:

- Variations to minimum trim standard definition (buyer/seller agreed variation)
- Kidneys and kidney fat removed
- Tail removed
- Tenderloin removed

Option: Thin flank removed.

Pistola hindquarter (flank on) (Style 1) (TBA)

Pistola hindquarter (flank on) is prepared from a pistola hindquarter pair (item TBA) after splitting into equal sides down the vertebrae column. The spinal cord, kidney and kidney fat is retained.

To be specified:

- Rib number required
- Diaphragm removed
- Kidney and kidney fat removed
- Specified rib length distance from eye muscle

Pistola hindquarter (flank off) (Style 2) (TBA)

Pistola hindquarter is prepared from (item TBA). The thin flank is removed by a cut commencing at the superficial inguinal lymph node separating the M. rectus abdominis and following the contour of the hip.

To be specified:

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

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
- Carcase weight requirement

Double haunch (leg pair long cut)

Obtained from the hindend (pistola) [code] or the hindend (straight cut) [code]:

Bone base: tibia-fibula and tarsus (shank [code]), femur, patella, os coxae, sacrum and last lumbar vertebra;

Muscle base: muscles of the pelvic bone, the thigh and the leg.

To be specified:

- Tail removed
- Thin flank removed
- Shank removed (joint removed, muscle left on)
- Tenderloin head removed
- Split

Butt (leg long cut)

Prepared by splitting in two parts the double haunch (leg pair long cut) [code] along the vertebral axis.

To be specified:

- Tail removed
- Thin flank removed
- Shank removed (joint removed, muscle left in place)
- Tenderloin head removed
- Spinal cord removed

Hindquarter saddle 3535-3536 (3535 – 1r, 3536 – 2r)

Hindquarter saddle is the posterior of the carcass remaining after the removal 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 we have another loin next page (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
- Carcase weight requirement

Saddle

Prepared from the hindend (pistola) [code] using a transversal cut at the next-to-last lumbar or from the hindend (straight cut) [code] using a transversal cut at the next-to-last lumbar and a longitudinal cut parallel to the vertebral axis:

- Bone base: from the specified dorsal (or thoracic) vertebra to the next-to-last lumbar vertebra, plus the adjacent parts of the corresponding ribs, at a specified distance from the vertebrae;
- Muscle base: muscles of the dorso-lumbar region, parts of the greater dorsal and trapezoidal regions (top of rib), plus part of the thin flank [code].

To be specified:

- Specify number of ribs and lumbar vertebrae
- Thin flank retained or removed
- Kidneys retained or removed
- Tenderloin head retained
- Tenderloin removed
- Thick skirt retained
- Cap muscle removed (covering 3 ribs)
- Cap muscle removed (covering 5 ribs)
- Fat removed
- Rib length from eye muscle specified
- Split

Loin

Prepared from a saddle [code] split on the vertebral axis (or from hinds [code] or hinds, straight cut [code] using a cut of the saddle):

- Bone base: from the specified thoracic (or dorsal) vertebra, to the next-to-last lumbar vertebra, plus the adjacent parts of the corresponding ribs, at a specified distance from the vertebrae;
- Muscle base: dorso-lumbar region and muscular attachments of the rib wall, parts of the greater dorsal and trapezoidal regions, plus part of the brisket navel plate [code]

To be specified:

- Specify number of ribs and lumbar vertebrae

- Thin flank retained or removed
- Kidney retained or removed
- Tenderloin head retained
- Tenderloin removed
- Thick skirt retained
- Cap muscle removed (covering 3 ribs)
- Cap muscle removed (covering 5 ribs)
- Rib length specified (from the eye muscle)
- Spinal cord removed

Short loin 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

[French proposal for rack is different: see to point 15 of ECE/TRADE/C/WP7/2009/16]

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

[French proposal for rack is different: see to point 15 of ECE/TRADE/C/WP7/2009/16]

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

Shin

Distal part of the foreleg (without foot):

- Bone base: radius-ulna, carpus;
- Muscle base: muscles of the foreleg.

To be specified:

- Cut through the stifle joint
- Squared off

Shank

Distal part of the hindleg (without foot):

- Bone base: tibia-fibula and tarsus;
- Muscle base: muscles of the hindleg.

To be specified:

- Cut through the stifle joint

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

Breast and flank

[It is not french definition (see to point 19 of ECE/TRADE/C/WP7/2009/16) this cut is not possible from a forend or forequarter.] Ventral part of the thorax and abdomen wall prepared from a forend (pistola) or forequarter (pistola) [codes] after separation of the crops [code]. The breast includes: the brisket navel plate [code], the brisket rib plate [code] and the brisket point end (sternum) [code]:

- Bone base: sternum, median and distal parts of the ribs (specified number);
- Muscle base: pectoral and ventral region muscles of the rib and abdomen wall, fleshy part of the diaphragm (thin skirt).

To be specified:

- Thin flank retained
- Number of ribs specified

- M. pectoralis ascendens retained
- Thin skirt removed

Flank

[Same description as for the breast and flank [code], without the sternum, and with the distal extremities of the adjacent ribs (number to be specified).]

To be specified:

- Number of ribs specified
- Thin flank retained
- Thick skirt removed

Breast and brisket rib plate/breast and flank without brisket navel plate

[Same description as for the breast and flank [code], without the brisket navel plate [code].]

To be specified:

- Number of ribs specified
- Thick skirt removed

Brisket point end (sternum)

Cranioventral portion of the thorax:

- Bone base: sternum and distal extremities of the adjacent ribs (specified number);
- Muscle base: muscles of the cranioventral portion of the thorax.

To be specified:

- Number of ribs specified

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

[French proposal is different (see to point 21 of ECE/TRADE/C/WP7/2009/16)]

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

Shoulder (blade) 3615

Shoulder (blade) is prepared from a forequarter and consists of the scapular, humerus and fore shank bones together with associated muscles. Shoulder is removed from a forequarter by a cut following a seam between the overlying muscles of the ribs, leaving the undercut M. subscapularis muscle attached to the blade bone.

[Point 18 of ECE/TRADE/C/WP7/2009/16 is different for shoulder: this is a US defined (just a part of UE shoulder). French proposal contained in Point 18 of ECE/TRADE/C/WP7/2009/16 is different for shoulder: this is a US defined (just a part of UE shoulder).]

Butt and rump 3560

Alternative description: (Leg long cut)

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

Saddle (Style 1) (TBA)

Saddle is prepared from a carcass by the removal of the forequarter pair (style 3).

The saddle is removed from the hind legs pair by a straight cut at the lumbosacral junction and ventral to the edge of the flank.

Length of rib distance remaining from the vertebral column to be specified between buyer and seller. Blade cartilage retained. Tenderloin tail retained.

To be specified:

- Tenderloin tail removed
- Kidney fat retained or removed
- Diaphragm retained or removed

Saddle – cap off (Style 3) (TBA)

Saddle cap off is prepared from (style 2 or style 3) saddle by the removal of a portion of the outer surface of the saddle cover along the natural seam. The cap consists of the removal of the scapular cartilage and the attached M. subscapularis muscle, the remaining portions of the M. latissimus dorsi muscle removed along the natural seams on both sides of the saddle surface.

The extended area of cap portion removed to be specified between buyer and seller.

To be specified:

- Kidney fat retained or removed
- Diaphragm retained or removed

Brisket and shin 3645

Brisket and shin attached is prepared from a side (style 3). Brisket and shin is removed in one piece by a cut across the ribs parallel to the dorsal aspect of a side starting at the first rib and continuing to the caudal aspect of the thin flank.

The brisket point end is removed along the natural seam between the shoulder muscles. The humerus bone and shin are also removed from the side and retained firmly attached to the brisket. The portion of the pectoral muscle of the brisket point end remains firmly attached to the shoulder. Diaphragm retained.

To be specified:

- Diaphragm removed
- Thin flank removed

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. Specify point end removal distance from vertebral column.

To be specified:

- Rib number required

[French proposals: French proposal is different (see to point 21 of ECE/TRADE/C/WP7/2009/16)]

French proposals to add

- Brisket navel plate: point 23 of ECE/TRADE/C/WP7/2009/16
- Middle of breast: point 24 of ECE/TRADE/C/WP7/2009/16]

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

[Topside (3680) - Inside (3685). Check 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.

French proposal for another description: point 40 of ECE/TRADE/C/WP7/2009/16]

To be specified:

- Erector muscle removed
- Connective tissue removed
- Femoral blood vessels removed
- Trimmed
- Trimmed with a knife
- Peeled and denuded

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.

To be specified:

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

Thick flank 3710 french proposal: point 41 of ECE/TRADE/C/WP7/2009/16

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.

To be specified:

- 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.

To be specified:

- Heavy connective tissue (silver skin) on ventral side removed
- Ischiatic head of the biceps femoris removed

Silverside and rump (heel muscle attached)

Part of the butt corresponding to the following muscles: gastrocnemius, biceps femoris and glutaefemoralis, biceps femoris and glutaefemoralis, semitendinosus (eye of round) and gluteus: spericalis, medius, profundus, accessorius (rump steak).

To be specified:

- Trimmed
- Trimmed with a knife
- Peeled and denuded

Silverside (heel muscle attached, rump removed)

Part of the butt corresponding to the following muscles: gastrocnemius, biceps femoris and glutaefemoralis, semitendinosus (eye of round).

To be specified:

- Heel muscle removed
- Rump cap retained
- Trimmed
- Trimmed with a knife
- Peeled and denuded

Eye of silverside (heel muscle, rump and rump tail removed)

Part of the butt corresponding to the following muscles: biceps femoris and glutaefemoralis, semitendinosus stripped of their distal and proximal parts.

To be specified:

- Trimmed
- Trimmed with a knife
- Peeled and denuded

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

Produced from a loin with bone, includes the following muscles: erector spinae and longissimus thoracis (dorsal chain), multifidus lumborum and thoracis, iliocostalis thoracis and muscular attachments of the abdomen and the rib wall (ventral chain), parts of the latissimus dorsi and trapezius (top of rib) and part of the brisket navel plate [code].

To be specified:

- Number of ribs and lumbar vertebrae removed to be specified
- Cap muscle removed (covering 3 ribs)
- Cap muscle removed (covering 5 ribs)
- Tenderloin retained

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.

To be specified:

- 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. [French prefer point 34 of ECE/TRADE/C/WP7/2009/16]

To be specified:

- Trimmed
- Peeled and denuded

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

Tenderloin head (top fillet)

Caudal part of the ilio psoas

To be specified:

- Trimmed
- Peeled and denuded

Rump 3735 [Comment by France: point 44 of ECE/TRADE/C/WP7/2009/16 is more simple]

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 carcase 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.

To be specified:

- 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

Chuck eye roll 3843?

Chuck eye roll contains longissimus, spinalis, complexus, multifidus

The chuck eye roll is prepared from the chuck roll (2275) by removing a portion of the M. serratus ventralis at approximate distance of 75mm from the ventral edge and cut parallel to the vertebral column. [Note: text from beef standard 2268]

To be specified:

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

Underblade 3844?

Underblade contains Serratus ventralis and all associated muscle.

[Proposal by the US delegation to add:

Under Blade Boneless Rib *serratus ventralis* 3845 (or related international veal term, we call it the “Veal Boneless Shoulder Rib”)

This is a large fan-shaped muscle lying from the dorsal or back region just over the ribs down (ventral) towards the sternum or brisket. The muscle fibers run parallel to the long axis of the muscle with heavy sheets of surface connective tissue.

To be specified:

- Connective tissue removal, tendon removal]

[Chuck – long cut Comment by France - it is not the good place, we are on boneless cuts]

Dorsal region of the cranial extremity of the thorax, plus the cervical region. It includes: the neck [code] and the chuck [code]:

- Bone base: 7 cervical vertebrae plus the first thoracic vertebrae or (number to be specified) plus the adjacent part of the corresponding ribs;
- Muscle base: muscles of the neck region and the craniodorsal part of the thorax.

To be specified:

- Number of ribs specified
- Spinal cord removed

Neck[Comment by France it is not the good place, we are on boneless cuts]

Cervical region:

- Bone base: 7 cervical vertebrae;
- Muscle base: muscles of the neck region.

Chuck [Comment by France it is not the good place, we are on boneless cuts]

Dorsal region of the cranial extremity of the thorax:

- Bone base: first thoracic or dorsal vertebrae (number to be specified) plus the adjacent part of the corresponding ribs;
- Muscle base: muscles of the craniodorsal part of the thorax region.

To be specified:

- Number of ribs specified

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)

Brisket point end (sternum) [Comment by France This is not the good place, this cut is with bone and we are on boneless.]

Cranioventral portion of the thorax:

- Bone base: sternum and distal extremities of the adjacent ribs (specified number);
- Muscle base: muscles of the cranioventral portion of the thorax.

To be specified:

- Number of ribs specified

Breast and brisket rib plate/breast and flank without brisket navel plate

[Comment Same description as for the breast and flank [code], without the brisket navel plate [code].]

To be specified:

- Number of ribs specified
- Thick skirt removed

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

[Proposal by the US delegation- add:

Blade Oyster 3851 infraspinatus (or related international veal term, we call it the “Veal Flat Iron”) This muscle extends from the juncture of the arm bone and scapula lying on top of the blade bone. The spine of the bone lies anterior to this muscle. It can be characterized by appearance of heavy sheets of connective tissue on the internal and external surfaces. The muscle fibers run parallel to the length of the muscle.

To be specified:

- Connective tissue removal, tendon removal

Blade Bolar 3852

triceps brachii (or related international veal term, we call it the “Veal Shoulder Filet”)

This is a three-headed muscle located posterior and dorsal to the humerus and running along the posterior edge of the blade bone. It is a moderately large wedge-shaped muscle with connective tissue between the different heads of the muscle. The fibers run across the width of the muscle.

To be specified:

- Connective tissue removal, tendon removal

Blade tender 3853

teres major (or related international veal term, we call it the “Veal Petite Tender”

This is a small cone-shaped muscle lying just beneath the *triceps brachii* as well as under and to the posterior edge of the scapula/blade bone. The muscle fibers run parallel to the long axis of the muscle. This muscle can have some heavy connective tissue on the external surface.

To be specified:

- Connective tissue removal, tendon removal]

[Comment from the delegation of the United States –to be reviewed at 2011 session.

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

[French proposal to add:

- Shoulder : point 31 of ECE/TRADE/C/WP7/2009/16
- Middle of shoulder: point 32 of ECE/TRADE/C/WP7/2009/16
- Thick skirt: point 36 of ECE/TRADE/C/WP7/2009/16
- Cap of rump: point 46 of ECE/TRADE/C/WP7/2009/16
- Heel muscle: point 47 of ECE/TRADE/C/WP7/2009/16
- Heel muscle straight cut: point 48 of ECE/TRADE/C/WP7/2009/16]

Striploin (Style 2) 3761 (8 Ribs)

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

Heel muscle 3887

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

Thin flank 3785

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

To be specified:

- M. cutaneus trunci retained or removed

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

5.4.3 Veal - manufacturing packs

Trimmings 3960

Trimmings 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.

To be specified:

- 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.

To be specified:

- 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 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. [(^{*} insert bovine definition as an option - section 5.5), Text from the beef standard (section 5.5. for consideration at the next session in 2011)]

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

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

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

- Chemical lean is defined as total sample weight minus the fat content determined chemically expressed as a percentage.
- 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).
- Visual lean is the visual assessment of total meat minus fat content and expressed in percentage terms.

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.

[Insert 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]

Annex I

Codification system

1. Purpose of the GS1 system

The GS1 system is widely used internationally to enhance communication between buyers and sellers and third-party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by GS1 Global Office, together with national GS1 member organizations around the world.

The system is designed to overcome the limitations of using company, industry or country-specific coding systems and to make trading more efficient and responsive to trading partners. The use of the GS1 standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

GS1 standards can be used in Electronic Data Interchange (EDI) and the GS1 Global Data Synchronization Network (GDSN). Trading partners use EDI to electronically exchange messages regarding the purchase and shipping status of product lots. Trading partners use GDSN to synchronize trade-item and party information in their back-end information systems. This synchronization supports consistent global product identification and classification, a critical step towards efficient global electronic commerce.

2. Use of the UNECE code in the GS1 system

GS1 uses application identifiers as prefixes to identify the meaning and format of the data that follow it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE purchase specification code defined in section 4.1 has been assigned the GS1 application identifier (7002) to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 bar code symbology. This allows the UNECE code information to be included in GS1-128 bar code symbols on shipping containers along with other product information (see examples 1 and 2).

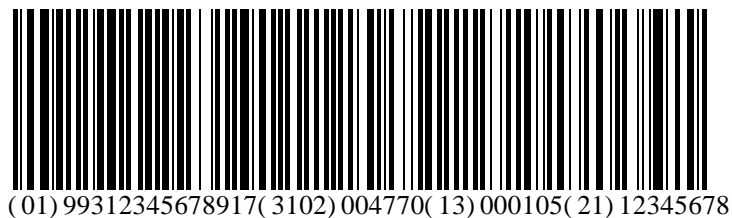
UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN global product classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers will know the exact UNECE cut of each product published in the GDSN (see example 3).

Example 1:



- (01) Global Trade Item Number (GTIN)
- (3102) Net weight, kilograms
- (15) Use-by date
- (7002) UNECE purchase specification code
- (10) Batch number

Example 2:



- (01) Global Trade Item Number (GTIN)
- (3102) Net weight, kilograms
- (13) Slaughter/packing date
- (21) Serial number

Other data, such as the UNECE code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI) messages.

3. Application of the system in the supply chain

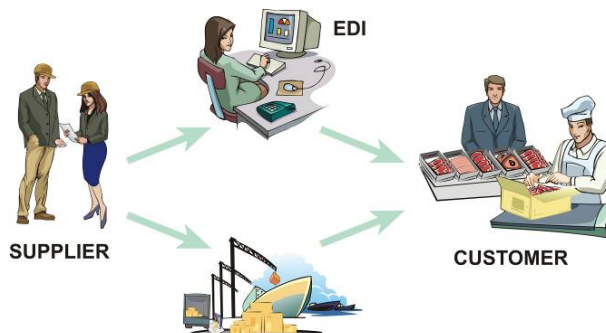
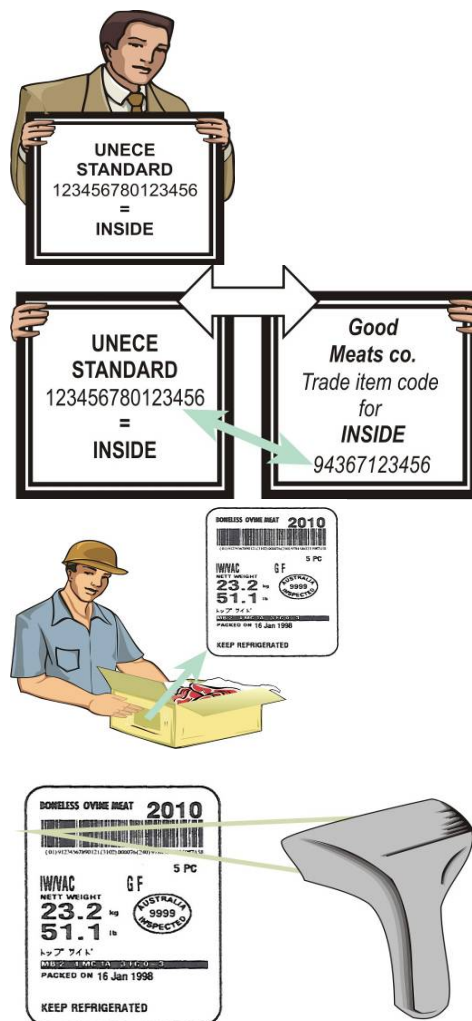
(1) Customers order, using the UNECE standard and the coding scheme.

(2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).

(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.

(4) Customers receive the order and the GS1-128 bar code symbol scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

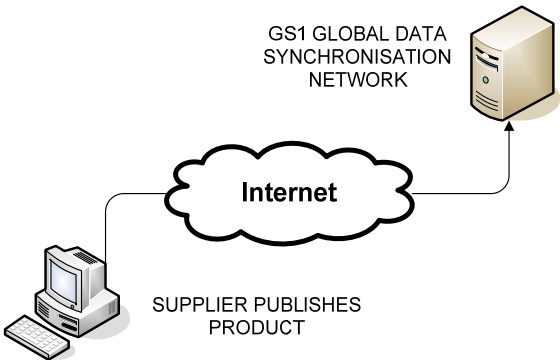
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.



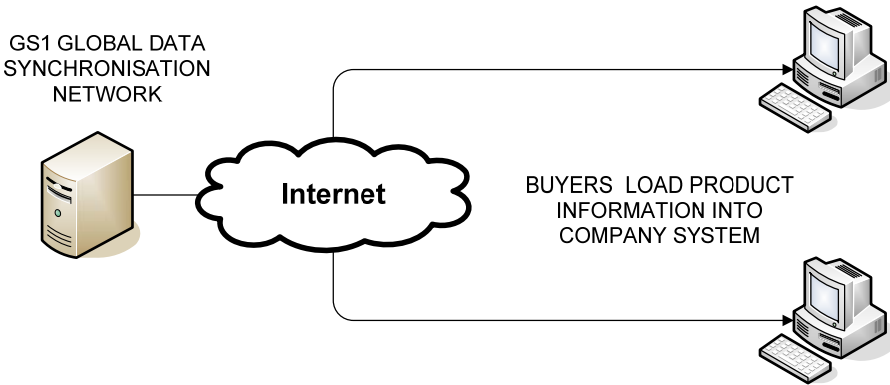
Example 3:

4. Use of UNECE meat-cut definitions in the GDSN

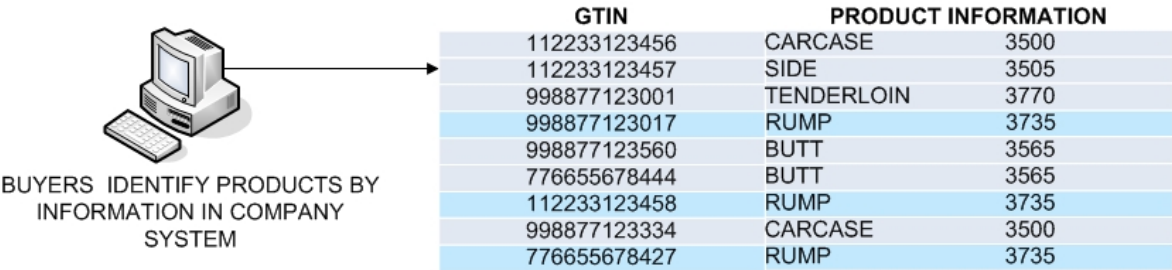
(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN meat cut attribute.



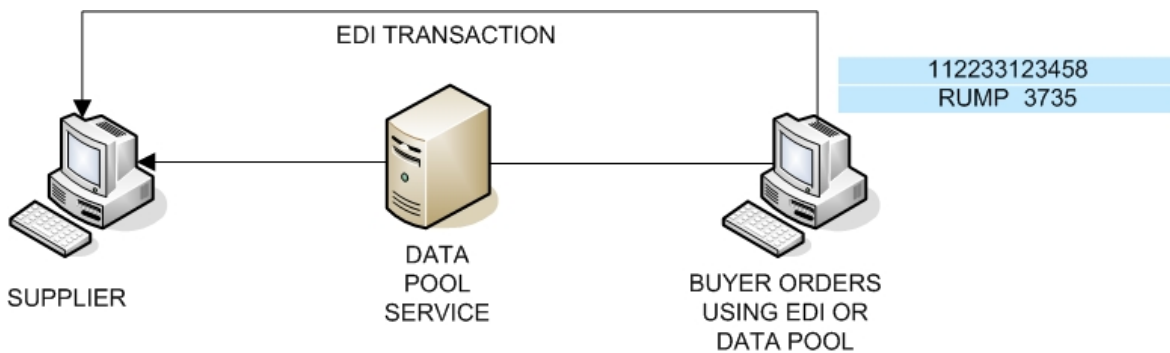
(2) Interested buyers use the UNECE meat cut and other product information published in the GDSN to synchronize product information in their own information systems.



(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.



(4) Buyers use product GTIN and related information to order product from supplier using EDI or GDSN-compatible data pool service providers.



Annex II

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