



## **Economic and Social Council**

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### **Economic Commission for Europe**

#### **Committee on Trade**

#### **Working Party on Agricultural Quality Standards**

##### **Specialized Section on Standardization of Meat**

##### **Twenty-second session**

Geneva, 8-10 July 2013

Item 5 (d) of the provisional agenda

##### **Proposals for new UNECE Standards**

### **Proposals for new UNECE Standards \***

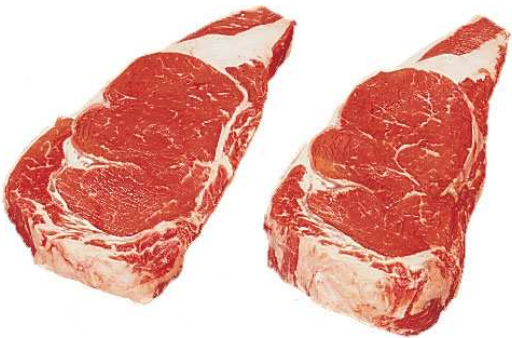

#### **Submitted by the delegation of the United States**

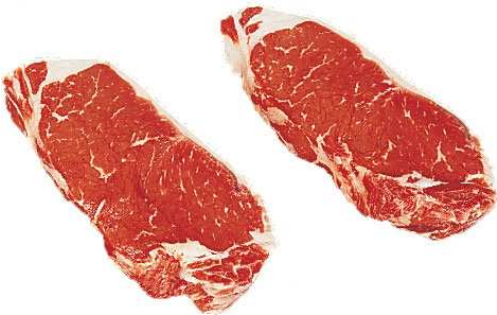
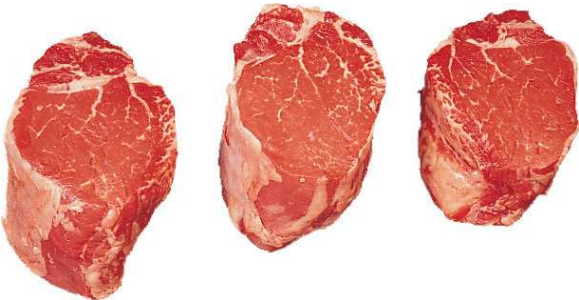
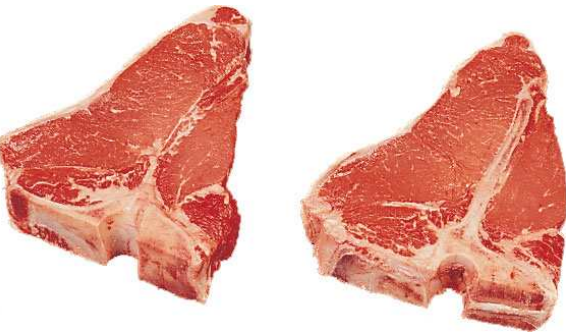
The following document containing descriptions and photographs of retail meat cuts for the draft standard was submitted by the United States.

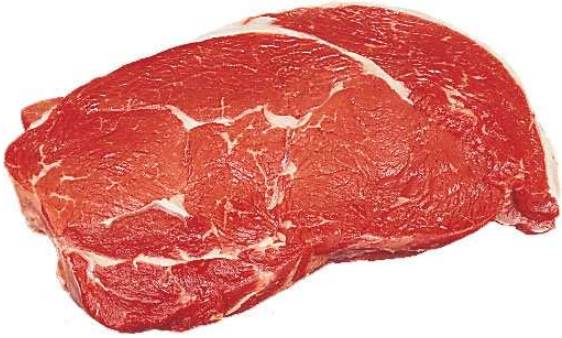

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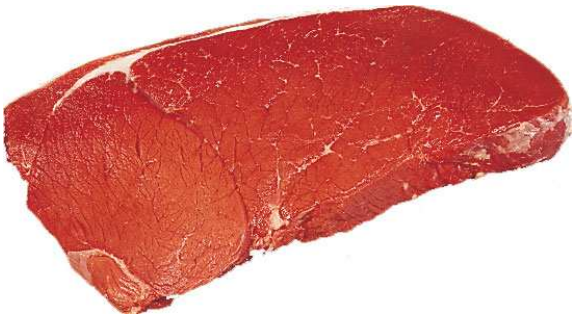

\* Submitted on the date indicated due to delayed inputs.

**Beef Retail Cuts**


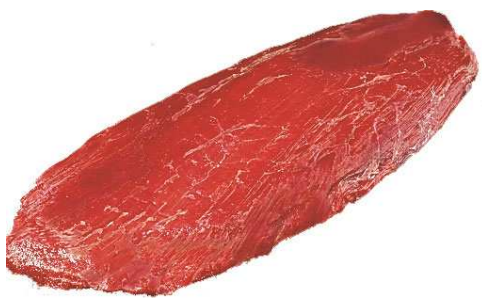
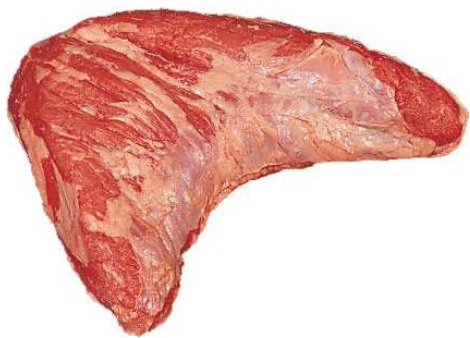
Ribeye Steak, Boneless	
	<p>Description: Ribeye steaks, lip-on shall be prepared from Item No. 2240. The short rib side shall be exposed by a straight cut which is ventral to, but no more than 5.0 cm from, the <i>M. longissimus dorsi</i> leaving the lip firmly attached.</p> <p>UNECE source No. 2240 Cube Roll</p>
Ribeye Steak, Bone in	
	<p>Description: Ribeye steaks may be prepared from any bone-in rib Item No. 1604. The blade bone and related cartilage, feather bones, chine bones, backstrap, and those muscles that are immediately below (<i>M. subscapularis</i> and <i>M. rhomboideus</i>) and above (<i>M. latissimus dorsi</i>, <i>M. infraspinatus</i>, and <i>M. trapezius</i>) the blade bone and related cartilages shall be removed. The short ribs shall be removed at a point which is no more than 7.5 cm from the ventral edge of the <i>M. longissimus dorsi</i>.</p> <p>UNECE source No. 1604 Ribs – prepared</p>

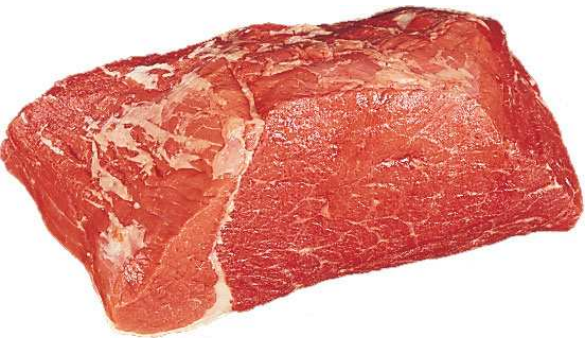
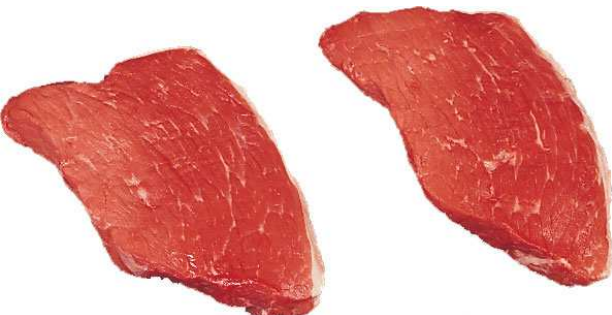
Strip Steak, Boneless	
	<p>Description: This item is prepared from any boneless strip loin Item No. 2140 that has the posterior portion of the strip loin removed at or anterior to the <i>M. gluteus medius</i>. The <i>M. gluteus medius</i>, if present, may appear only on one side of the steak.</p> <p>UNECE source No. 2140 Striploin</p>
Tenderloin Steak, Boneless	
	<p>Description: The steaks shall be prepared from any tenderloin Item No. 2150 after being defatted. The narrowest diameter of the cut surface of the <i>M. psoas major</i> must be at least 25 mm, excluding fat.</p> <p>UNECE source No. 2150</p>
T Bone Steak,	
	<p>Description: The steaks shall be prepared from any short loin Item No. 1550. The maximum width of the tenderloin shall be at least 13 mm when measured parallel to the length of the back bone.</p> <p>UNECE source No. 1550 Shortloin</p>

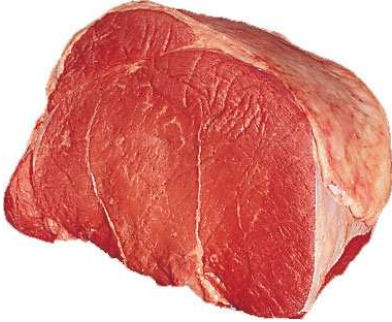


Top Sirloin Steak, Boneless	
	<p>Description: The steaks shall be prepared from Item No. 2120. Prior to slicing, the heavy connective tissue closely associated with the protuberance of the femur shall be removed by a straight cut (faced) so that the appearance of the M. gluteus medius is oval in shape. The boneless top sirloin may be separated into sections reasonably parallel to the backbone line to accommodate the cutting of specified portion size steaks. The sections shall be cut into steaks reasonably parallel to the cut surface of the round end.</p> <p>UNECE source No. 2120 Top Sirloin</p>
Porterhouse Steak	
	<p>Description: The steaks shall be prepared from any short loin Item No. 1150. The maximum width of the tenderloin shall be at least 3.2 cm when measured parallel to the length of the back bone.</p> <p>UNECE source No. 1150 Shortloin</p>

Ribeye Roast, Bone in	
	<p>Description: This item is as described in Item No. 1604 Ribs prepared, except that the spinous processes (feather bones) are removed.</p> <p>UNECE source No. 1604 Ribs - Prepared</p>
Top Round Steak, Boneless	
	<p>Description: The steaks shall be prepared from any inside round Item No. 2010. The thick opaque portion of the <i>M. gracilis</i> membrane shall be removed. The top round may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.</p> <p>UNECE source No. 2010 Inside</p>
Chuck Underblade Roast, boneless	
	<p>Description: This item is derived from Item No. 2289 after removal of the chuck eye roll and shall consist of the <i>M. serratus ventralis</i>, <i>M. rhomboideus</i> and <i>M. splenius</i>. The dorsal and ventral edges shall be straight cuts which are approximately parallel with each other, removing the 'hump meat' (dorsal portion of the <i>M. rhomboideus</i>).</p> <p>UNECE source No. 2289 Chuck Roll Long Cut</p>


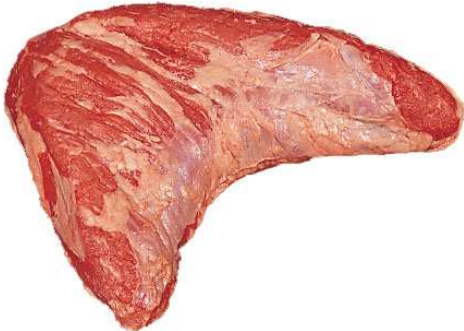
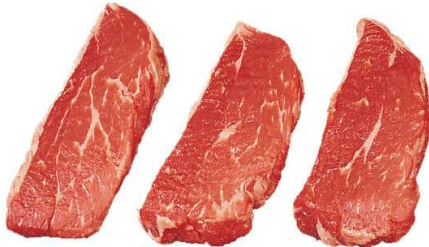



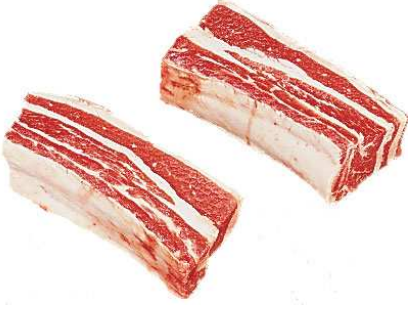
Chuck Underblade Steak, Boneless	
	<p>Description: This item shall be prepared from any portion of the <i>serratus ventralis</i> muscle removed from any Item No. 2289 and made into steaks by slicing across the grain.</p> <p>UNECE Source No. 2289</p>
Flank Steak, Boneless	
	<p>Description: This item consists of the <i>M. rectus abdominis</i> from the flank region from Item No. 2210. This item shall be practically free of fat and the membranous tissue.</p> <p>UNECE source No. 2210 Flank Steak</p>
Tri Tip Roast, Boneless	
	<p>Description This item consists of the <i>M. tensor fasciae latae</i> from the rump Item No. 2131.</p> <p>UNECE source No. 2131 Tri-Tip</p>




Bottom Round Roast, Boneless	
	<p>Description: This boneless item is prepared from Item No. 2050 and shall consist of the <i>M. biceps femoris</i>, and may contain the <i>M. gluteus medius</i>, <i>M. gluteus profundus</i> and <i>M. gluteus accessorius</i>. The loin end shall expose the <i>M. biceps femoris</i> equal to or larger than the <i>M. gluteus medius</i> (when present). All bones, cartilages, sacrociatic ligament and the lean and fat that overlaid the ligament, the opaque heavy connective tissue (silver skin) along the ventral side, and the popliteal lymph gland shall be removed.</p> <p>UNECE source No. 2050 Outside Flat</p>
Bottom Round Steak, Boneless	
	<p>Description: The steaks shall be prepared from Item No. 2050. The bottom round may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.</p> <p>UNECE Source No. 2050 Outside flat</p>

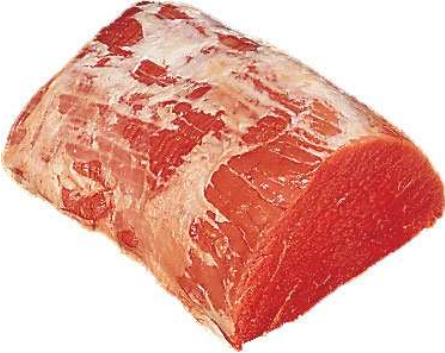
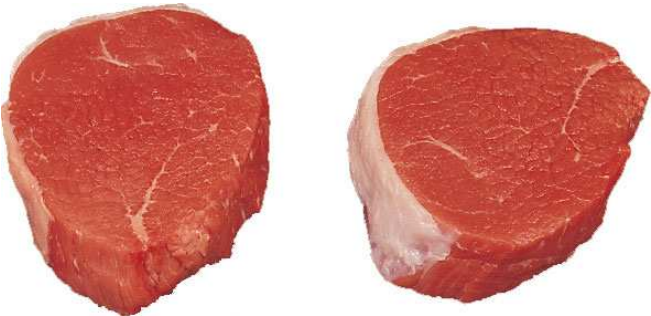

Round Tip Roast, Boneless	
	<p>Description: This boneless item is prepared from the knuckle Item No. 2070 and consists of the posterior portion of the knuckle (<i>M. vastus intermedius</i>, <i>M. vastus lateralis</i>, <i>M. vastus medialis</i>, and <i>M. rectus femoris</i>) and the <i>M. tensor fasciae latae</i>. A portion of the <i>M. sartorius</i> may remain, if firmly attached.</p> <p>UNECE source No. 2070 Knuckle</p>
Round Tip Steak, Boneless	
	<p>Description: The steaks shall be prepared from the knuckle Item No. 2070. The Tip may be separated lengthwise into sections to accommodate the cutting of specified portion size steaks.</p> <p>UNECE source No. 2070 Knuckle</p>
Brisket, Flat Cut Boneless	
	<p>Description: This item may be prepared from any brisket Item No 2353 and shall consist only of the <i>M. pectoralis superficialis</i>. All surfaces shall be trimmed practically free of fat and shall be no more than 13 mm thick any point.</p> <p>UNECE source No. 2353 Brisket Point</p>




Petite Tender	
	<p>Description: This item shall consist of the <i>M. teres major</i> derived from the medial surface of the shoulder Item No. 2300.</p> <p>UNECE source No. 2300</p>
Tri Tip Roast, Boneless	
	<p>Description This item consists of the <i>M. tensor fasciae latae</i> from the rump Item No. 2131.</p> <p>UNECE source No. 2131 Tri-Tip</p>
Tri Tip Steak, Boneless	
	<p>Description: The steaks shall be prepared from Item No. 2131. The steaks shall be made by cuts which are at approximate right angles to the grain.</p> <p>UNECE Source No. 2131 Tri-Tip</p>

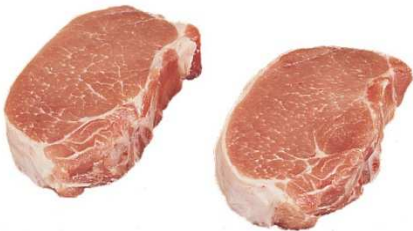
Hanging Tender	
	<p>Description: This item is obtained from Item No. 2180. All connective tissue, membrane and fat are removed.</p> <p>UNECE source No. 2180 Thick skirt (Hanging tender)</p>
Short Ribs, Bone in	
	<p>Description: This item consists of the rib section from Item No. 1694. The dorsal side shall be at an approximate right angle to the rib bones and the <i>M. latissimus dorsi</i> shall be continuous across the cut surface. The ventral side shall be a straight cut which is approximately parallel to the dorsal side and does not contain any costal cartilages. The <i>M. cutaneous trunci</i>, diaphragm, and serous membrane (peritoneum) shall be removed. The surface fat shall be trimmed to less than 6 mm at any point. The purchaser shall specify the number of ribs and the width (distance between the dorsal and ventral sides) of the rib sections.</p> <p>UNECE source No. 1694 Short Ribs</p>

Back Ribs	
	<p>Description: This item is obtained from Item No. 1695. Unless otherwise specified, back ribs shall be no less than 15.0 cm or no more than 20.0 cm wide at any point.</p> <p>UNECE source No. 1695 Spare Ribs</p>
Top Blade Steak	
	<p>Description: Top blade steaks shall be prepared from Item No. 2303 consisting of the <i>M. infraspinatus</i>.</p> <p>UNECE source No. 2303 Blade Oyster</p>
Flat Iron steak	
	<p>Description: Flat Iron steaks shall be prepared from Item No. 2303 consisting of the <i>M. infraspinatus</i>. The internal connective tissue (shoulder tendon) and external connective tissue shall be removed.</p> <p>UNECE source No. 2303 Blade Oyster</p>


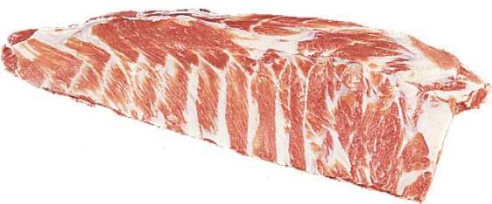
Eye of Round Roast, Boneless	
	<p>Description: The Eye of Round is prepared from Item No. 2040 and consists of the <i>M. semitendinosus</i>.</p> <p>UNECE source No. 2040 Eye Round</p>
Eye of Round Steaks	
	<p>Description: Eye of round steaks shall be from Item No. 2040 and consists of the <i>M. semitendinosus</i></p> <p>UNECE source No. 2040 Eye Round</p>
Inside Skirt Steak	
	<p>Description: This is obtained from Item No. 2205 and shall consist of the <i>M. transversus abdominis</i> only. The serous membrane (peritoneum) shall be removed. The lean surface shall be trimmed practically free of fat.</p> <p>UNECE source No. 2205 Inside Skirt</p>

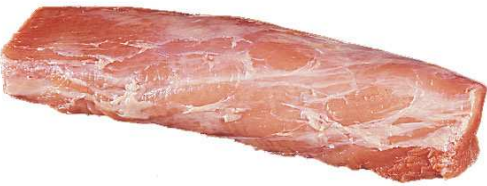

Outside Skirt Steak	
	<p>Description: This item is obtained from Item No. 2190 and shall consist of the costal portion of the diaphragm and the fat and membrane shall be removed from both sides.</p> <p>UNECE source No. 2190 Thin skirt (Outside skirt)</p>

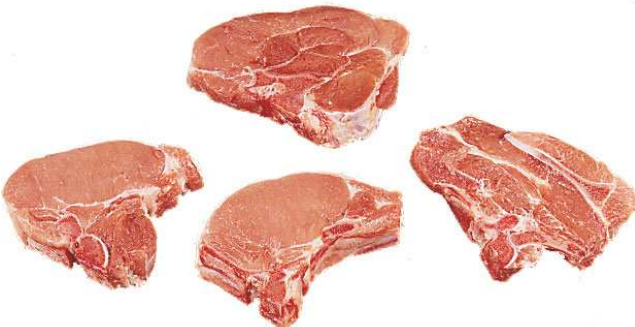

### Pork Retail cuts


Loin Chops, Boneless	
	<p>Description: This item may be prepared from Item No. 4102, except that the sirloin shall be removed approximately 3.8 cm inches anterior to the hip cartilage so that the M. longissimus appears as one muscle. All muscles other than the M. longissimus and the M. multifidus dorsi shall be excluded. This item shall be practically free of fat and sliced at the thickness and/or portion weight specified by the purchaser.</p> <p>UNECE source No. 4102 Semi-Boneless Loin, Center Cut</p>

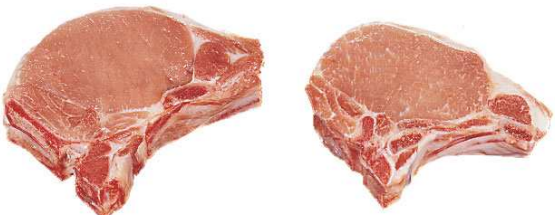

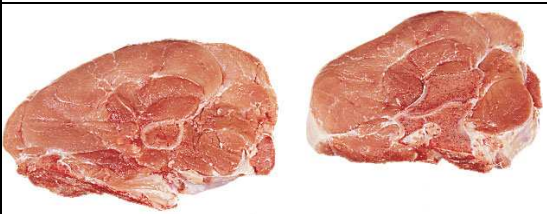


Back Ribs	
	<p>Description: The back ribs are obtained from item No. 4102 and shall consist of at least eight (8) ribs and related M. intercostal from a loin. The back rib sections shall be intact, and the bodies of the thoracic vertebrae shall be removed except that small portions of the vertebrae may remain between the rib ends. When specified, the "skin" (peritoneum) shall be removed from the inside surface of the ribs and M. intercostal.</p> <p>UNECE source No. 4102 Semi-boneless loin, 4161 Back Ribs</p>
Spareribs	
	<p>Description: Spareribs are obtained from item No. 4079 and shall contain at least 11 ribs and associated costal cartilages and may include portions of the sternum and diaphragm. The membranous portion of the diaphragm must be removed close to the lean. Any portion of the diaphragm not firmly attached shall be removed close to the inside surface of the ribs. The lean shall not extend more than 5.0 cm past the curvature of the last rib and costal cartilage. Heart fat on the inside surface of the ribs shall not exceed 6 mm average depth. Leaf fat shall be trimmed practically free from the diaphragm and M. transverse abdominis.</p> <p>UNECE No. 4079 Belly, 4160 Belly Ribs</p>

Tenderloin	
	<p>Description: This item is prepared from Item No. 4140. The tenderloin shall be removed intact and shall consist of the M. psoas major, M. psoas minor, and M. iliacus only. The side muscle (M. psoas minor) shall be removed if not firmly attached. The anterior portion (tail end) shall be trimmed so that the tail is not split more than 25 mm. The tenderloin shall be practically free of fat.</p> <p>UNECE No. 4140 Loin long, 4280</p>
Country Style ribs, bone-in	
	<p>Description: This item shall be prepared from the blade end of a pork loin and shall include not less than three (3) or more than six (6) ribs. The chine bones shall be removed by a cut which exposes lean meat between the feather bones and ribs.</p> <p>Country style ribs shall be divided into approximately equal portions by cutting through the flesh from the rib end (ventral) side to the feather bone side without severing the muscle cover (M. trapezius), leaving both portions attached. This cut leaves the blade bone and overlying lean and fat in one portion and the ribs and feather bones in the other.</p> <p>UNECE source No. 4140 Loin - Long</p>

Loin Chops, assorted, Bone in	
	<p>IMPS description: The chops are prepared from Item No. 4140.</p> <p>UNECE source No. 4140 Loin – Long</p>
Blade steaks, Bone in	
	<p>Description: The steaks are prepared from Item No. 4059.</p> <p>UNECE Source No. 4059 Shoulder Upper Half</p>

Loin Roast, Boneless	
	<p>Description: This item is prepared from Item No. 4361. The tenderloin, all bones and cartilages shall be removed. On the blade end, the <i>M. longissimus dorsi</i> shall be at least twice as large as the <i>M. spinalis dorsi</i>. The sirloin is removed anterior to the hip bone cartilage and shall expose the <i>M. gluteus medius</i>. The belly shall be removed by a cut ventral to, but not more than 10.0 cm from, the <i>M. longissimus dorsi</i> at the blade end to a point on the sirloin end ventral to, but not more than 7.5 cm from, the <i>M. longissimus dorsi</i>. To facilitate packaging, this item may be “butterflied” perpendicular to the length of the loin.</p> <p>UNECE source No. 4361 Eye of Loin</p>
Boston Roast, Bone in	
(Picture not available)	<p>Description: This item is prepared from Item No. 4059. Skin, neck bones and related cartilage shall be removed. At least traces of false lean (<i>M. trapezius</i>) shall be exposed. When specified, the neck shall be removed by a straight cut approximately parallel to the loin side, immediately anterior to the half-moon muscle (<i>M. pectorales profundus</i>).</p> <p>UNECE Source No. 4059 Shoulder Upper Half</p>

Rib Chops, Bone in	
	<p>Description: This item is prepared from the rib portion of Item No. 4140. Each chop shall consist of at least one rib.</p> <p>UNECE source No. 4140 Loin Long</p>
Sirloin Chops, Boneless	
	<p>Description: The boneless pork chops may be derived from the sirloin portion of any boneless loin.</p> <p>UNECE source No. 4140 Loin Long cut, 4305 Sirloin (rump), 4130 Sirloin (rump)</p>
Sirloin Chops, Bone in	
	<p>Description: Pork end chops may be derived from the sirloin portion of any bone in pork loin.</p> <p>UNECE source No. 4140 Loin Long cut, 4130 Sirloin (rump)</p>