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2014 Amendments to UNECE Standards

UNECE Standard for Bovine Meat - Carcasses and Cuts

Note by the secretariat

This text contains editorial changes to the UNECE Standard for Bovine Meat - Carcasses and Cuts. It is submitted to the Specialized Section on Standardization of Meat for adoption.

GE.14-07911 (E)



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Please recycle A small graphic of a recycling symbol, consisting of three chasing arrows forming a triangle.



ECE/TRADE/326/REV.1

NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards of the UNECE Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations, and cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products. For more information on UNECE agricultural standards, please visit our website (<http://www.unece.org/trade/agr/welcome.html>). This present edition of the Standard for Bovine Meat – Carcasses and Cuts is based on document ECE/TRADE/C/WP.7/2012/7, adopted at the sixty-eighth session of the Working Party and document ECE/TRADE/C/WP.7/GE.11/2014/5 which contains editorial changes.

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UNECE STANDARD BOVINE MEAT - CARCASSES AND CUTS

1. Introduction

1.1 UNECE standards for meat products

The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. As the texts will be updated regularly, meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the UNECE secretariat.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards, which UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist/or are in different stages of development and their code for use in the UNECE meat code (see chapter 4).

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

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

<i>Species</i>	<i>Species code (data field 1)</i>
Bovine (Beef)	10
Bovine (Veal)	11
Deer meat	20
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73
Rabbit	74

<i>Species</i>	<i>Species code (data field 1)</i>
Equine Horse	80
Edible meat co-products	90
Retail meat cuts	91

1.2 Scope

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

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

The standard contains references to other international agreements, standards and codes of practice that have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters that fall outside the scope of this standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality control system designed to assure compliance.

For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third-party to ensure product compliance with a purchaser's specified options. The standard includes illustrative photographs of carcasses and selected commercial parts/cuts to make it easier to understand the provisions.

1.4 Adoption and publication history

Following the recommendation of the Specialized Section, the Working Party on Standardization of Perishable Produce and Quality Development (now: Working Party on Agricultural Quality Standards) adopted the text for the first edition of this standard at its 56th session (TRADE/WP.7/2000/11). The first edition of the standard was published on behalf of UNECE by AUS-MEAT.

In the second edition (agreed by the Specialized Section in May 2003 – see TRADE/WP.7/GE.11/2003/12) a number of editorial changes were made. The standard is now presented in five Chapters including the former General Requirements, Bovine Specific Requirements and Carcasses and Cuts Descriptions in order to align it with the

other standards. This alignment included also a reordering of the data fields in the bovine code and minor corrections to the carcasses and cuts descriptions.

The document ECE/TRADE/C/WP.7/2007/24 collects amendments and editorial changes to the second edition of the standard. In 2012, the 2007 edition of the Standard was revised and up-dated and adopted by the Working Party at its sixty-eighth session in November 2012 (ECE/TRADE/C/WP.7/2012/7). Document ECE/TRADE/C/WP.7/GE.11/2014/5 contains further editorial changes.

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

2. Minimum requirements

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

Carcasses/cuts must be:

- Intact, taking into account the presentation.
- Free from visible blood clots, or bone dust.
- Free from any visible foreign matter (e.g. dirt, wood, metal particles 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-burn ².
- Free of spinal cord (except for whole unsplit carcasses) ³.

Cutting, trimming, and boning of cuts shall be done with sufficient care to maintain cut integrity and identity, and avoid scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone may be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

3. Purchaser-specified requirements

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Bovine Code (see chapter 4).

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

² Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), and/or tactile properties (dry, spongy).

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

3.1 Additional requirements

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

3.2 Species

The code for bovine in data field 1 as defined in section 1.1 is 10.

3.3 Product/cut

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

3.4 Refrigeration

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

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Chilled	<u>Internal product temperature</u> 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	<u>Internal product temperature</u> 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 bovine 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 Provisions concerning conformity assessment requirements in section 3.12.

3.5.2 Bovine category

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

3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

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

3.5.4 Feeding System

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

<i>Feeding system code (data field 7a)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet with some grain supplement
3	Exclusively forage	Forage is the only component of the diet
4-8	Codes not used	
9	Other	Can be used to describe any other system agreed between buyer and seller feeding

3.5.5 Slaughter system

<i>Slaughter system code (data field 8)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Conventional	Stunning prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4-8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller

3.5.6 Post-slaughter system

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

NOTE 1: Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord. Regulations applicable to spinal cord removal will specify at what stage the carcass and/or cut must have the spinal cord removed. If required, there must be total removal.

NOTE 2: The following list describes some common post-slaughter processes that may be agreed between buyer and seller. These requirements are not included in the bovine specific coding.

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

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 Fat thickness

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

<i>Fat thickness code (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	13 mm maximum fat thickness or as specified
7	25 mm maximum fat thickness or as specified
8	Chemical lean specified
9	Other

3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut that has the greatest fat depth, and measuring the thickness of the fat at that point.
- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression, which is more than 19 mm (0.75 inch) in width is considered (known as bridging; see figure 1). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; see figure 1).

However, when fat limitations for Peeled/Denuded⁴ or Peeled/Denuded, Surface Membrane Removed⁵ 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

3.7 Bovine quality system

*Bovine quality system
code
(data field 11)*

<i>Category</i>	<i>Description</i>
0	Not specified
1	Official standards
2	Company standards
3	Industry standards
4-8	Codes not used
9	Other

3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Any specific requirements regarding colour and pH need to be agreed between buyer and seller and are not provided for in the coding system.

3.9 Weight ranging of carcasses and cuts

*Weight range code
(data field 12)*

<i>Category</i>	<i>Description</i>
0	Not specified
1	Specified
2-9	Codes not used

3.10 Packing, storage, and transport

3.10.1 Description and provisions

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

Carcasses and quarters

- Chilled with or without packaging

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

- Frozen / deep-frozen packed to protect the products

Cuts - chilled

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

Cuts - frozen / deep frozen

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

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (<http://www.unece.org/trans/main/wp11/atp.html>).

3.10.2 Definition of codes

<i>Packing code (data field 13)</i>	<i>Category</i>
0	Not specified
1	Carcases, half carcasses and quarters – without packaging
2	Carcases, half carcasses and quarters – with packaging
3	Cuts – individually wrapped (I.W.)
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packaging (MAP)
7 – 8	Codes not used
9	Other

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

3.11.1 Mandatory Information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels, as designated by an “X”, for unpackaged carcasses, quarters, and cuts, and for packaged or packed meat items.

<i>Labelling information</i>	<i>Unpackaged carcasses, 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 information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Details of packer or retailer		X ⁶
Quantity (number of pieces)		X ⁶
Net weight		X ⁶

3.11.2 Additional information

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

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing
- Country of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughtering procedures
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour

3.12 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity assessment of the product's quality/grade/classification, purchaser-specified options of the Standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

⁶ This information can also be provided in accompanying documentation.

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser-specified options to be certified after the name of the third-party certifying authority.

Bovine or batch identification conformity assessment (bovine/batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

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

4. UNECE code for purchaser requirements for beef

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Beef has 14 fields and 20 digits (3 digits unused) and is a combination of the codes defined in chapter 3..

<i>Field no.</i>	<i>Name</i>	<i>Section</i>	<i>Code Range</i>
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7a	Feeding system	3.5.4	0 – 9
7b	Field not used	–	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight range	3.9	0 – 9

<i>Field no.</i>	<i>Name</i>	<i>Section</i>	<i>Code Range</i>
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, vacuum-packed, brisket that was trimmed to 3 mm max fat thickness from a steer or heifer raised in an organic production system, forage fed and slaughtered conventionally.

This item has the following code: 10164300153201040050

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

5. Carcasses and cuts descriptions

5.1 Multilingual index of products

<i>English</i>	<i>Item</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Bone-in		Avec os	Кости	Con hueso	帶骨牛肉
Brisket	1643	Poitrine sans plat de côtes	Чельшко	Pecho	胸肉
Brisket point end (Bone-in)	1650-1653			Punta de pecho (Con hueso)	
Brisket navel end (Bone-in)	1660-1665				
Brisket point (sternum)	1674	Gros bout de poitrine	Край чельшка (грудина)	Punta de pecho	前胸肉
Brisket rib plate	1673	Poitrine	Передняя часть говяжей грудинки	Asado ventral	胸肋肉

<i>English</i>	<i>Item</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Butt	1500-1503	Cuisse entière	Оковалок	Rueda	臀腿肉
Butt - shank- off	1510	Cuisse sans jarret	Оковалок без Голяшки	Rueda sin garrón	去腱臀腿肉
Butt and rump	1502	Cuisse et Rumsteck	Оковалок и Кострец	Rueda con cuadril	臀部肉
Butt square cut	1520	Cuisse coupe droite	Оковалок прямоугольной разделки	Rueda corte cuadrado	方切臀腿肉
Carcase	1001	Carcasse entière	Цельная туша	Canal	胴体
Chuck roll- long cut (Bone-in)	1622				
Chuck - square cut	1617	Basse-côtes	Лопаточная часть прямоугольной разделки	Aguja	方切肩肉
Full Rib Set	1599				
Forequarter	1063	Quartier avant droit	Передняя Четвертина	Cuarto delantero	前四分体
Forequarter and flank (pistola forequarter)	1050	Quartier avant CAPA	Передняя четвертина и пашина (Пистолетный отруб передней четвертины)	Cuarto delantero con vacío	枪形前四分体
Forequarter / Hindquarter shin – shank	1680	Jarret avant / Jarret arrière	Рулька-Голяшка передней/задней четвертины	Brazuelo/garrón	前/后腱子肉
Hindquarter	1010	Quartier arrière droit	Задняя Четвертина	Cuarto trasero	后四分体
Loin (bone-in)	1525			Bifes con hueso	
Neck	1630	Collier	Шейная часть	Cogote	颈肉
Pistola hindquarter	1020	Quartier arrière pistola	Пистолетный отруб задней четвертины	Pistola	枪形后四分体
Ribs	1597			Costillas	
Ribs-prepared	1604	Milieu de train de côtes	Реберная часть – подготовленная	Espinazo preparado	脊排
Rump and loin	1540	Rumsteck et aloyau	Кострец и Филей	Rump and loin (in Argentina) or Espinazo con cuadril (in Uruguay)	臀腰部肉
Short ribs	1694	Plat de côtes	Реберный край грудинки	Asado corto (Porción de asado)	肋排

<i>English</i>	<i>Item</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Shortloin	1550	Faux-filet	Короткий филей	Bifes angostos	腰脊肉
Shoulder and foreleg	1626			Delantero completo	
Side	1000	Demi-carcasse	Полутуша	Media canal or Media res	半胴体
Spare ribs	1695	Plat de côtes	Ребра без поверх-ностного мяса	Costillar	仔排
Boneless		Sans Os	Без костей	Sin hueso	剔骨牛肉
Blade (clod)	2300	Macreuse à bifteck + paleron	Лопатка (мякоть лопаточной части)	Paleta	肩胛肉
Blade bolar	2302	Boule de macreuse	Основание лопатки	Centro de carnaza de paleta	保乐肩肉
Blade oyster	2303	Paleron	Нежная мякоть лопатки	Marucha	牡蛎肉
Blade undercut	2304	Dessus de palette	Подрезанная лопатка	Paleta sin tapa	肩胛内肉
Bottom sirloin butt, ball tip	2205			Cuadril	
Brisket	2323	Poitrine sans os	Челышко	Pecho	胸肉
Brisket point end (Boneless)	2330 2333				
Brisket navel end (Boneless)	2340 2345				
Brisket deckle off	2358	Morceau de poitrine sans os épluché	Челышко без декеля	Pecho sin tapa	精修胸肉
Brisket navel plate	2473	Flanchet / tendron sans os	Завиток	Falda	后胸肉
Brisket point end deckle off	2353	Gros bout de poitrine sans os épluché	Край челышка без декеля	Pecho corto sin tapa	精修前胸肉
Butt set	2483	Ensemble cuisse : T de T, semelle et TG	Набор отрубов оковалка	Cortes de la rueda	臀腿肉系列
Chuck crest	2278	Bosse du cou	Выступ лопаточной мякоти	Giba	上脑盖
Chuck eye roll	2268	Morceau de basse-côte sans os	Рулет изглазка ло-паточной мякоти	Aguja sin tapa	精修上脑

<i>English</i>	<i>Item</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Chuck roll	2275	Basse-côte sans os	Рулет из лопаточной мякоти	Aguja	上脑
Chuck eye	2264				
Chuck roll – long cut	2289	Collier basse-côte sans os	Рулет из лопаточной части длин-новырезанный	Aguja larga	长切上脑
Chuck tender	2310	Jumeau à bifteck	Мякоть передка	Chingolo	嫩肩肉
Cube roll (rib eye roll)	2240	Noix d'entrecôte	Рулет из спинной мякоти (Рулет из мясистой части спины)	Bife ancho sin tapa	精修眼肉
Cutaneus trunci (rose)	2196	Peaucler du tronc	Поверхностная фасция (розовая)	Matambre	皮肤
Eye of rump	2093	Coeur de rumsteck	Глазок костреца	Corazón de cuadril	臀腰肉心
Eye round	2040	Rond de gîte noix	Глазок бедра	Peceto	小米龙
Flank steak	2210	Bavette de flanchet	Порционный кусок пашины	Bife de vacio	牛腩排 (F肉)
Shin – shank	2360	Jarret avant / jarret arrière sans os	Рулька/Голяшка передней/задней четвертины	Brazuelo/Garrón	前后腱子肉
Heel muscle	2364	Nerveux de gîte noix	Пяточная мышца	Tortugueta	蹄肉
Inside	2010	Tende de tranche	Внутренняя часть бедра	Nalga de adentro	臀肉
Inside cap	2012	Dessus de tranche	Верх внутренней части	Tapa de nalga	臀肉盖
Inside – cap off	2011	Tende de tranche sans dessus de tranche	Внутренняя часть без верха	Nalga de adentro sin tapa	去盖臀肉
Inside meat	2035	Tende de tranche sans dessus de tranche PAD	Мясо внутренней части	Nalga de adentro sin tapa al rojo	精修臀肉
Inside skirt	2205	Fausse bavette	Внутренняя диафрагма	Entraña fina	内裙肉
Internal flank plate	2203	Bavette d'aloyau	Внутренняя часть пашины (плоская часть)	Bife grande de vacío	内腹肉
Knuckle	2070	Tranche grasse	Огузок	Bola de lomo	膝圆
Loin (boneless)	2146				
Neck	2280	Collier sans os	Шейная часть	Cogote	颈肉

<i>English</i>	<i>Item</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Outside	2030	Semelle sans nerveux	Наружная часть	Nalga de afuera	米龙
Outside flat	2050	Gîte noix	Плоский отруб наружной части	Cuadrada	大米龙
Outside meat	2033	Gîte noix et rond de gîte PAD	Мясо наружной части	Nalga de afuera al rojo	米龙肉
Pectoral meat	2329				
Rump	2090	Rumsteck	Кострец	Cuadril con colita	臀腰肉
Rump cap	2091	Aiguillette de rumsteck	Верх костреца	Tapa de cuadril (Picaña)	臀腰肉盖
Rib eye cap meat	2229				
Bottom sirloin butt	2081				
Silverside	2020	Semelle entière	Ссек	Nalga de afuera con tortugueta	粗米龙
Spencer roll	2230	Entrecôte sans os avec dessus de côte	Рулет «Спенсер»	Bife ancho	眼肉
Striploin	2140	Faux-filet	Филейный край	Bife angosto	外脊 (西冷)
Shoulder tender	2306				
Tenderloin	2150	Filet avec chaînette	Вырезка	Lomo	里脊 (牛柳)
Tenderloin side strap off	2160	Filet sans chaînette	Вырезка из малой поясничной мышцы	Lomo sin cadena	修清里脊
Thick flank	2060	Tranche grasse + aiguillette baronne	Толстая часть пашины	Bola de lomo con colita	粗膝圆
Thick skirt (hanging tender)	2180	Onglet	Толстая диафрагма (мясистая часть диафрагмы)	Entraña gruesa	厚裙肉
Thin flank	2200	Bavettes	Тонкая часть пашины	Vacio	腹肉
Thin skirt (outside skirt)	2190	Hampe	Тонкая диафрагма (наружная)	Entraña fina	薄裙肉
Top sirloin (top butt)	2120	Rumsteck et partie d'aiguillette	Оковалок (верхняя часть)	Cuadril	上臀腰肉

<i>English</i>	<i>Item</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
		barone			
Tri-tip	2131	Partie d'aiguillette baronne	Тройная верхушка	Colita de cuadril	下臀腰肉
Manufacturing bulk packs		Minerai de boeuf	Упаковка навалом	Carne sin hueso en bloque	加工牛肉

5.2 Bovine side skeletal diagram

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

5.3 Standard bovine primal cuts flow chart

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

5.4 Bovine meat cuts

Side 1000

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

To be specified:

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

Note: Item number 1001 for the whole carcass.

[Picture B-carcass 1]

Hindquarter 1010

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

To be specified:

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

[Picture B1010]

Pistola hindquarter 1020

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

To be specified:

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

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

[Picture B1020]*Butt and rump 1502*

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

[Picture U1502]*Butt 1500*

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

To be specified:

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

[Picture U1500]*Butt 1503*

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

To be specified:

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

[Picture U1503]

Butt - shank-off 1510

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

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.

[Picture U1510]

Butt square cut 1520

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

[Picture U1520]

Rump and loin 1540

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

To be specified:

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

Item number 1538 (6-8 ribs)

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

[Picture U1540]

Loin (bone-in) 1525

Loin is prepared from a Pistola Hindquarter (1020) by the removal of the Tenderloin (2150). The Loin is removed from the Butt and Rump (1502) by a cut at the junction of the lumbar and sacral vertebrae.

To be specified:

- Rib number required.
- Scapular cartilage retained or removed.

[Picture U1525]

Shortloin 1550

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

To be specified:

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

[Picture U1552]

Forequarter 1063

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

To be specified:

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

[Picture U1060]

Forequarter and flank 1050

(Pistola forequarter)

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

To be specified:

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

[Picture U1050]

Brisket 1643

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

To be specified:

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

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

[Picture U1643, U1673_74_2473]*Brisket point end 1650-1653*

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

Brisket Point is prepared from a Brisket (item1643) by the removal of the Navel End by following the caudal edge of the specified rib.

To be specified:

- Rib number required.

Brisket point end (boneless) 2330-2333

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

[Picture U2473]*Brisket navel end (bone-in) 1660-1665*

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

Navel End is prepared from a Brisket (1643) by the removal of the Point End by following the caudal edge of the specified rib.

To be specified:

- Rib number required.

Brisket navel end (boneless) 2341-2345

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

[Picture U1662]*Brisket rib plate 1673*

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

To be specified:

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

[Picture U1673]*Brisket point (sternum) 1674*

The brisket point (sternum) and associated muscles are removed from a brisket (1643) by a cut commencing at the 1st sternal segment cutting through and along the costal cartilage to and including the cartilage at the 7th rib. The sternum is removed with associated muscle attached. (Major muscles *M. pectoralis superficialis*, *M. pectoralis profundus* and *M. rectus thoracis*).

To be specified:

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

[Picture U1674]

Brisket navel plate 2473

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

To be specified:

- *Peritoneum* removed or retained.

[Picture U2473]

Full rib set 1599

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

To be specified:

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

[Picture U1599]

Ribs 1597

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

To be specified:

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

[Picture U1659]

Chuck roll-long cut (bone-in) 1622

Chuck Roll-Long Cut (bone-in) is prepared from a Forequarter (items 1049) after the removal of the shoulder foreleg (1626), rib full set (1599), and the ribs prepared (1604).

The ventral cutting line is approximately 75mm from the eye muscle (*M. longissimus dorsi*) and cut parallel to the vertebral column and includes 7 cervical vertebrae and 4 to 6 thoracic vertebrae and corresponding rib numbers. The *M. trapezius* and the *M. rhomboideus* are removed and the undercut (*M. subscapularis*) remains firmly attached.

Points requiring specification:

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

[Picture B1622]

Chuck - square cut 1617

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

To be specified:

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

[Picture U1617_1, U1617_2]

Neck 1630

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

To be specified:

- Ligamentum nuchae retained or removed.

[Picture U1630_1, U1630_2]

Ribs - prepared 1604

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

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

To be specified:

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

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

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

[Picture U1604_CR, U1604_w]

Short ribs 1694

Short ribs are prepared from a forequarter (1063) after the removal of the brisket (1643) / ribs prepared (1604) and chuck square cut (1617). Short rib cutting line is approximately 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 (1 to 9 ribs) and rib location.
- *M. cutaneus trunci* retained.
- *M. laterissimus dorsi* muscle retained or removed.
- Fat cover retained or removed.
- Diaphragm retained or removed.
- Sliced portion size requirements.

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

Spare ribs 1695

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

To be specified:

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

[Picture U1695_9R]

Forequarter / hindquarter shin - shank 1680

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 distal end to the humerus to include the (radius/ulna) and associated muscles.

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

To be specified:

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

Note:

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

1682 specifically for forequarter and

1683 specifically for hindquarter.

[Picture U 1682, U1683, U 1680a, U 1680b/U 1680b_w]

Inside 2010

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

To be specified:

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

[Picture BP2000]

Inside cap off 2011

Inside - Cap Off is prepared from the Inside (2010) by the removal of the *M. gracilis* along the natural seam. Fat deposits are removed.

To be specified:

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

[Picture BP2011]

Inside cap off side muscles removed 2014

Alternative Description: Topside cap off side muscle removed 2006

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

Inside cap 2012

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

To be specified:

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

[Picture B2002]

Outside meat 2033

Outside meat is prepared from an outside (2030) and by separating the outside flat (2050) and eye of round (2040) along the natural seam. All sub-cutaneous fat, connective tissue, membrane and silverskin on the outside flat and eye round are removed. The wedge shape

muscle located on the caudal flat portion of the *M. glutobiceps* (outside flat) can be separated to allow fat deposits along the seam to be removed.

To be specified:

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

[Picture B2033]

Inside meat 2035

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

To be specified:

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

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

[Picture B2035]

Silverside 2020

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

To be specified:

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

[Picture B2020]

Outside 2030

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

To be specified:

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

[Picture B2030]

Eye round 2040

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

[Picture B2040]

Outside flat 2050

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

To be specified:

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

[Picture B2050]

Thick flank 2060

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

To be specified:

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

[Picture B2060]

Knuckle 2070

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

To be specified:

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

[Picture B2070]

Major muscles

M. rectus femoris (eye of knuckle) **2067**

M. vastus lateralis (knuckle cover) **2068**

M. vastus intermedius (knuckle undercut) **2069**

[Picture U 2067, U 2068, U 2069]

Tenderloin 2150

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

To be specified:

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

[Picture B2150]

Tenderloin side strap off 2160

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

[Picture B2160]*Loin (boneless) 2146*

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

To be specified:

- Rib number required.
- Distance from eye muscle.
- *M. multifidus* retained or removed.

[Picture B2146]*Striploin 2140*

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

To be specified:

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

[Picture U2140]*Thin flank 2200*

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

To be specified:

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

[Picture B2200]*Flank steak 2210*

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

[Picture B2210]

Inside skirt 2205

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

To be specified:

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

[Picture B2205]

Internal flank plate 2203

Alternative description: Bottom sirloin butt, flap

Internal Flank Plate is prepared from the Thin Flank (2200) and is the thickest portion of the *M. obliquus internus abdominis* muscle. All visual fat is removed.

[Picture B2203]

Thin skirt (outside skirt) 2190

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

To be specified:

- Fat and membrane covering retained or removed.

[Picture B2190]

Thick skirt (hanging tender) 2180

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

[Picture B2180]

Bottom sirloin butt 2081

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

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

To be specified:

- Heavy connective tissue removed.

[Picture B2081]

Top sirloin (top butt) 2120

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

To be specified:

- Heavy connective tissue retained or removed.

[Picture B2120]

Rump 2090

Rump is prepared from a hindquarter (1010) by a cut commencing at the caudal tip of the *M. tensor fasciae latae* lying over of the knuckle (2070) and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial end) is separated by a cut at the lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank.

To be specified:

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

[Picture B2090]

Eye of rump 2093

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

To be specified:

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

[Picture BP2110]

Rump cap 2091

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

To be specified:

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

[Picture B2091]

Bottom sirloin butt, ball tip 2133

Bottom Sirloin Butt Ball Tip consists of the muscles *M. vastus lateralis* and the *M. rectus femoris*. The Bottom Sirloin Butt Ball Tip is separated from the *M. tensor fascia laterate* (Tritip) and the *M. obliquus internus adbominus* (Internal Flank Plate) through the natural seam. All pieces of bone, cartilage and external skin tissue are excluded.

[Picture B2133]

Tri-tip 2131

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

To be specified:

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

[Picture U2131/ U2131_w]

Brisket 2323

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

To be specified:

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

[Picture B2320]

Brisket deckle off 2358

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

To be specified:

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

[Picture B2355]

Brisket point end deckle off 2353

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

To be specified:

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

[Picture B2350]

*Pectoral meat*2329

Alternative description: Chuck-square cut – pectoral meat

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

To be specified:

- Brisket removal cutting line.

[Picture B2329]

Spencer roll 2230

The Spencer Roll is prepared from a forequarter (1063) after the removal of the Brisket (1643) and Chuck - Square cut (1617), the Blade (2300) and the Foreshin (1680). The rib ends are removed at a specified distance from the *M. longissimus dorsi* (eye muscle). All bones and intercostals muscles are removed.

To be specified:

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

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

[Picture B2232]

Cube roll (rib eye roll) 2240

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

To be specified:

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

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

[Picture B2240]

Rib eye cap meat 2229

Alternative description: Cube roll plate

Rib Eye Cap Meat is derived from the Cube Roll (Rib Eye Roll) (2240) and consists of the *M. spinalis dorsi* and *M. multifidus dorsi* muscles. The *M. longissimus* and *M. complexus* muscles shall be removed by cutting through the natural seams.

To be specified:

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

[Picture B2229]

Chuck roll 2275

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

To be specified:

- Rib numbers required (4 to 6 ribs).
- Cranial cutting line:
 - Between the 6th and 7th cervical vertebrae.
 - Between the 7th cervical and 1st thoracic vertebrae.
- *M. trapezius* retained.
- Ligamentum nuchae retained or removed.
- *M. subscapularis* (undercut) retained or removed.

[Picture B2275]

Chuck roll - long cut 2289

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

To be specified: .

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

[Picture B2289]

Chuck eye roll 2268

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

To be specified:

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

[Picture B2268a/ B2268b]

Chuck eye 2264

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

To be specified

- Cranial cutting line as agreed between buyer and seller.

[Picture B2264]

Neck 2280

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

To be specified:

- Ligamentum nuchae retained

[Picture B2280]

Cutaneus trunci (rose) 2196

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

To be specified:

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

[Picture U2196]

Chuck crest 2278

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

To be specified:

- Proportion of muscle retained.

[Picture B2278]

Chuck tender 2310

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

To be specified:

- Connective tissue cover: retained or removed.

[Picture B2310]

Bone-in Shoulder 1621

Consisting of:

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

Shoulder and foreleg 1626

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

To be specified:

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

[Picture U1626]

Blade (clod) 2300

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

To be specified:

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

[Picture B2300]

Blade bolar 2302

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

To be specified:

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

[Picture B2302]*Blade oyster 2303*

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

To be specified:

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

[Picture B2303]*Blade undercut 2304*

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

To be specified:

- Prepared to specific size requirements.

[Picture B2304]*Shoulder tender 2306*

Alternative description: *Chuck shoulder tender

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

* This individual muscle is sometimes referred to as Petite tender.

To be specified:

- Peeled/denuded.
- Surface membrane removed.

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

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

To be specified:

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

[Picture U 2360a, U2360b, U2364]

Heel muscle 2364

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

To be specified:

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

[Picture U2364]

Butt set 2483

Butt set consists of the primals cuts from the butt (1500 - 1503).

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

To be specified:

- Refer each item number for specification details.

[Picture Bp2000/ BP2020/ BP2060]

5.5 Boneless beef manufacturing bulk packs definition

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

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

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

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

5.6 Standard bovine primal cuts muscle reference

5.6.1 Lateral/medial view carcass structure

[Picture MUSCLE U_Lview, U_Mview]

5.6.2 Alphabetical list of muscle names

- 0001 M. adductor femoris
- 0002 M. anconaeus
- 0003 M. articularis genu
- 0004 M. biceps brachii

- 0005 M. biceps femoris (syn. gluteobiceps)
- 0006 M. brachialis
- 0007 M. brachiocephalicus
- 0008 M. coracobrachialis
- 0009 M. cutaneus omobrachialis
- 0010 M. cutaneus trunci
- 0011 M. deltoideus
- 0012 M. diaphragma
- 0013 M. extensor carpi obliquus
- 0014 M. extensor carpi radialis
- 0015 M. extensor carpi ulnaris
- 0016 M. extensor digiti quarti proprius
- 0017 M. extensor digiti quarti proprius (pedis)
- 0018 M. extensor digiti tertii proprius
- 0019 M. extensor digiti tertii proprius (pedis)
- 0020 M. extensor digitorum communis
- 0021 M. extensor digitorum longus
- 0022 M. flexor carpi radialis
- 0023 M. flexor carpi ulnaris
- 0024 M. flexor digitorum longus
- 0025 M. flexor digitorum profundus
- 0026 M. flexor digitorum profundus
- 0027 M. flexor digitorum sublimis
- 0028 M. flexor hallucis longus
- 0029 M. gastrocnemius
- 0030 M. gluteus accessorius
- 0031 M. gluteus medius
- 0032 M. gluteus profundus
- 0033 M. gracilis
- 0034 M. iliacus
- 0035 M. iliocostalis
- 0036 M. infraspinalis
- 0037 Mm. intercostales externus and internus
- 0038 Mm. intertransversarii cervicis
- 0039 M. intertransversarius longus
- 0040 M. ischiocavernosus

- 0041 M. latissimus dorsi
- 0042 M. levatores costarum
- 0043 M. longissimus cervicis
- 0044 Mm. longissimus capitis 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 and internus
- 0054 M. omotransversarius
- 0055 M. pectineus
- 0056 M. pectoralis profundus
- 0057 M. pectoralis superficialis
- 0058 M. peroneus longus
- 0059 M. peroneus tertius
- 0060 M. popliteus
- 0061 M. protractor praeputii
- 0062 M. psoas major
- 0063 M. psoas minor
- 0064 M. rectus abdominis
- 0065 M. rectus capitis dorsalis major
- 0066 M. rectus femoris
- 0067 M. rectus thoracis
- 0068 M. rhomboideus
- 0069 Mm. sacrocoecygeus 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.

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 shinB/hind shankA.&B]

5.7 Meat quality standards

Bovine carcass assessment

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

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

[Picture OTHERS chiller assessment]

5.7.1 Meat colour reference standards

Beef and veal – meat colour

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

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

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

5.7.2 Fat colour reference standards

Fat colour

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

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

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

5.7.3 Marbling

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

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

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

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