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Meat (Porcine, Bovine and Poultry)
(Seventh session, 11 to 13 May 1998, Geneva)

Item 4 of the Provisional Agenda

CONSIDERATION OF A REVISED DRAFT STANDARD FOR BEEF
CARCASSES AND CUTS

Note by the Secretariat

This document was prepared by the secretariat and contains decisions taken at the Meeting of Experts in March 1997 and the Meeting of Rapporteurs held in Athens, Greece in January 1998. Owing to lack of time, the document was not reviewed by the Rapporteurs. Any changes or corrections will be communicated at the May 1998 session of the Meeting of Experts. The proposed Annexes (see report of the Meeting of Rapporteurs, document TRADE/WP.7/GE.11/1998/3) have not been incorporated yet pending discussion at the May 1998 session of the Meeting of Experts. [Changes and amendment have been marked in bold; deletions have been marked by //.]

GE.98-30487

DRAFT STANDARDS FOR BEEF CARCASSES AND CUTS

UN/ECE STANDARD

concerning the standardization, marketing, and
commercial quality of

BEEF CARCASSES AND CUTS
moving in international trade

1.0 FORWARD

The purpose of this standard is to define and describe commercial quality and merchandising requirements of beef carcasses and cuts moving into international wholesale trade as fit for human consumption. It is recognized that many other requirements of food standardization and veterinary control must be complied with to market beef meat across international borders. The standard does not attempt to prescribe those aspects which are covered elsewhere, and throughout the standard, such provisions are left to national or international legislation, or requirements of the importing country.

This standard includes photographs of carcasses and selected commercial cuts to facilitate a better understanding of its provisions with a view to ensuring a wide application in international trade. A summary table of requirements laid down by the standard is also included.

2.0 SCOPE

This standard applies to carcasses and/or associated cuts of domesticated *Bos taurus* and *Bos indicus* beef older than nine months of age, marketed as fit for human consumption. **Beef demonstrates a characteristic red colour.**

3.0 FIELD OF APPLICATION

The purpose of this standard is to define certain aspects of quality and cutting requirements of beef carcasses and cuts intended to be sold in international trade.

The standard may contain references to other international agreements, standards and codes of practice which 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 which fall outside the scope of this standard. Codex Alimentarius Commission Standards, Guidelines,

and Codes of Practice should be consulted as the competent international reference concerning health and sanitation requirements.

4.0 GENERAL REQUIREMENTS

4.1 PROVISIONS CONCERNING // TEMPERATURE

Beef meat may be presented in chilled //, frozen, or deep-frozen conditions, such that:

- (A) Chilled refers to product maintained at an internal temperature not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process **and may be (1) wrapped (2) unwrapped.**
- (B) Frozen refers to product maintained at an internal temperature not exceeding -12°C at any time after freezing.
- (C) Deep-frozen refers to product maintained at an internal temperature not exceeding -18°C at any time after freezing.

4.2 PROVISIONS CONCERNING CONDITION OF THE MEAT

(A) Beef cuts must be:

- 1. Intact, taking into account the presentation.
- 2. Clean, free from any visible foreign matter, dirt, blood clots, spinal cord or bone dust.
- 3. Free of offensive odours.
- 4. Free of visible bloodstains except those which are small and unobtrusive.
- 5. Free of protruding broken bones.
- 6. Free of contusions. 1/
- 7. Free from freezerburn. 2/

1/ Contusions having a material impact on any product are not permitted.

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

- (B) Cutting, trimming, and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity, and avoid // scores in the lean. Ragged edges shall be removed close to the lean

surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone shall be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and surface lymph glands shall be removed.

4.3 PROVISIONS FOR EVALUATING FAT THICKNESS IN CERTAIN CUTS.

- (A) 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:
1. Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.
 2. 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 in width is considered (known as bridging). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing).

For the purpose of measuring seam (intermuscular) fat, when specified, the maximum fat thickness at any one point is evaluated by visually determining the thickest (widest, deepest) deposits on any exposed, cross-sectional surface, and measuring the depth of fat at that point. Average fat thickness for seam fat is determined by visually determining the various areas of seam fat and taking measurements representing the depth at each area. The average is the computed mean of such measures.

4.4 PROVISIONS CONCERNING LEAN COLOUR

Normal lean beef meat is to be intensive red. Dark, firm and dry meat (DFD) is expected to have high pH above limiting value 6.0 and this is unacceptable. pH is measured in m. longissimus dorsi according to ISO 2917:1974 "Meat and meat products". Measurement of pH not earlier than 24 hours post mortem. Any other conditions of pH measurement and higher or lower limiting value within the region 5.8-6.3 can be defined by contractual agreement. Lean colour could be evaluated organoleptically in fresh cross-section of fixed muscle using available colour guide. Range of lean colour for too dark (DFD) or too light meat (veal) and the representative muscle is defined in contractual agreement.

4.5 PROVISIONS CONCERNING ORIGIN AND PRODUCTION HISTORY

These provisions are optional, however, the purchaser can request proof of documentary procedures for validation purposes. //

1. Production Systems

- (A) Intensive systems describe production methods which include restricted stocking and housing and feeding regimes developed to promote rapid growth.
- (B) Extensive systems describe production methods which include relatively unrestricted access to natural forage for the majority of the animals' lives.
- (C) Organic systems describe production methods which follow internationally recognized standards or national standards if they are more restrictive.
- (D) Other systems must be described by the seller.

2. Feeding Systems

- (A) High Energy: beef carcasses or cuts designated as high-energy, concentrate-fed must have received a diet consisting of no less than 70 per cent carbohydrates for a minimum of 110 days. In addition, there must be no evidence of yellow fat indicative of high levels of beta carotene metabolism.
- (B) Any other unless agreed between buyer and seller.

3. Animal Identification

- (A) Breed or breed race
- (B) Date and Place of Birth

4.6 PROVISIONS CONCERNING PACKING, STORAGE, AND TRANSPORT

The packaging (or prepacking) is the primary covering of a product. The packing is the secondary covering containing the packaged products. The materials used must be food grade materials.

During the storage and transport, the beef must be packaged to the following minimum requirements:

- (A) Carcasses and quarters
 - 1. Chilled with or without packaging
 - 2. Frozen/deep frozen packed to protect the products
- (B) Cuts
 - 1. Chilled
 - a. I.W.P. (Individually wrapped)
 - b. Bulk packaged (plastic lined container)
 - c. Vacuum-packed (VP)
 - d. Modified atmosphere packaging (MAP)
 - 2. Frozen/deep frozen
 - a. I.W.P.
 - b. vacuum-packed

// The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical 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 Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP).

4.7 PROVISIONS CONCERNING LABELLING

Without prejudice to national requirements of the importing countries with respect to labelling of prepacked foods, **the following information shall be provided:**

//

BEEF PRODUCTS	STATUTORY INFORMATION	ADDITIONAL OPTIONAL INFORMATION
Bone-in quarters	<ul style="list-style-type: none"> - Health stamp using food grade ink - Slaughter number or batch number using food grade ink - Slaughter date 	
Cuts	<p>Information to be mentioned on primary packaging</p> <ul style="list-style-type: none"> - name of the product - packaging date - use-by information as required by each country - storage methods: chilled, vacuum-packed chilled, MAP chilled, frozen, deep-frozen - storage conditions - cutting plant health stamp <p>-----</p> <p>Information to be mentioned on secondary packaging</p> <ul style="list-style-type: none"> - details of packer or retailer - name of the product - storage conditions - quantity (number of pieces) - net weight - batch number - any storage treatments other than refrigeration 	<ul style="list-style-type: none"> - pH - optimum ageing date - classification/grading: conformation, fat cover, category - origin - breed - breed type - information concerning breeding or production methods (see Annex) - net weight for bone-in quarters <ul style="list-style-type: none"> - ethnic slaughter - validation symbol or production methods

4.8 AUTHORITY FOR CONFORMITY ASSESSMENT

In addition to detailed product descriptions, this standard includes an option for purchasers to voluntarily select a conformity assessment authority within each contract. Conformity assessment authorities voluntarily selected by purchasers will apply and/or assign merchandising criteria and assist with resolution of claims in contractual disputes.

Each conformity assessment authority listed, if selected voluntarily in a contractual agreement, will be wholly responsible for third party assessment of compliance with the standards detailed herein, based on that authorities operating methodology. Additionally, voluntarily selected authorities can determine characteristics to be utilized for merchandising criteria on the part of the purchaser based on standards and methodology specific to that authority under secondary lists of merchandising options, contained in this document, that are related to palatability, yields, or other quality/value related characteristics of the product.

If dispute resolution is considered important between trading partners and is addressed and included as part of the contractual language between traders, purchasing entities first can voluntarily select a conformity assessment authority that will have the final responsibility for determining compliance of product with the contractual agreement based on the standards contained herein, inclusive of any additional requirements specified in the contract. Conformity assessment for compliance can voluntarily be mandated at the point of origin, prior to shipping, or can be obtained strictly on an "as-needed" basis to resolve a contractual dispute. When a claim is filed against a supplier, the parties should be obligated to comply with the findings of their voluntarily selected third party conformity assessment authority if such an authority is designated at the time of contract initiation.

If a authority for determining compliance is voluntarily selected by the purchasing entity, that purchasing entity also will have access to additional services or procedures provided by that specific authority, e.g.; carcass classification and certification services, quality systems certification services, etc.

Suppliers in some nations may be required to submit product or management systems for certification based on the laws and regulations of their country. Such mechanisms for conformity assessment should be selected by the purchasing entity in the contractual language as the authority option for binding conformity assessment.

[4.9 UCC/EAN-128 CODIFICATION SYSTEM (Tentative pending approval)]

The collaborative Uniform Code Council (UCC)/International Article Numbering (EAN) 14-digit Shipping Container Codes (SCC) and Code 128 Application Identifier (AI) coding are utilized in this document as the standard codification system. Codes utilized to describe beef carcasses and cuts are presented in TABLE 1. This is a codification system standardized by the UCC and EAN for use across international borders. It is monitored by country specific coding authorities around the world. Use of SCC and 128 Code improves efficiency and accuracy of product distribution by uniquely identifying shipping containers. Code structures for the 14-digit length SCC code is determined within each country by the numbering authority which issues manufacturer identification numbers.

The SCC is a 14-digit number used as the primary identification for fixed content multi packs, shipping containers, pallets, and unit loads. It is comprised of a single-digit packaging indicator code, a 7-digit manufacturers identification number (the first two digits are number system characters), a 5-digit item number, and a check character.

Standardized Code 128 AI's are prefixes used in this standard in conjunction with SCC's to accommodate additional data within the overall bar-coding system. A standardized AI prefix specifically indicates "the meaning and format" of the data following it. For this document, standardized AI's are used to indicate the authority for conformity assessment option, and all purchaser options described herein. Combined use of SCCs in Code 128 symbology increases tolerance for the harsh conditions to which typical shipping container codes are exposed.

Coding formats are attached to each item. Use of UCC/EAN 128 Code is recommended to enhance communication between buyers, sellers, and third-party conformity assessment entities.

Example: (01) 1 06 71815 87160 9 (0000) 02 1 2 2 3 1 1 1 001 5 1 1 1 (3202)
008250 (15) 940831

(01) 1 06 7185 87160 9 = Number system character and 14 digit Shipping Container Code which includes a packaging level indicator, manufacturer identification, and product identification

(0000) 02 1 2 2 3 1 1 1 001 5 1 1 1 = AI {proposed} for a Beef Round, Primal, Shortcut, topside round, Style 2 cap-off, boneless, all external fat removed, weight category 1, fresh refrigeration, vacuum packaged, U.S. conformity assessment, sex class of steer/heifer, no maturity modifications, production history of grain-fed, and no additional options specified

(3202) 008250 = AI for weight in pounds to two decimal places

(15) 940831 = AI for sell-by-date in YYMMDD

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TRADE DESCRIPTIONS FOR BEEF CARCASSES AND CUTS

CUT	PARAGRAPH NO.
Beef Carcass/half	5.1
Beef Forequarter	5.2
Beef Hindquarter	5.3
Beef Pistola	5.4
Beef Round, Primal, Shortcut	5.5
Beef Round, Subprimals, Shortcut	5.6
Beef Round, Primal, Longcut	5.7
Beef Round, Subprimals, Longcut	5.8
Beef Loin, Primal, Full	5.9
Beef Sirloin, Subprimals	5.10
Beef Short Loin, Subprimals	5.11
Beef Rib, Primal	5.12
Beef Rib, Subprimals	5.13
Beef Chuck, Primal	5.14
Beef Chuck, Subprimals	5.15
Miscellaneous Items	5.16
Beef Trimmings	5.17

Table 1. Codification System For Beef Carcasses and Cuts

	Options	Item	Code
S t a n d a r d N u m b e r	Species	Beef	1
	Primals	Carcass/half	01
		Forequarter	02
		Hindquarter	03
		Pistola	04
		Round, Shortcut	05
		Round, longcut	06
		Loin	07
		Sirloin	08
		Short Loin	09
		Rib	10
		Chuck	11
		Miscellaneous Items	12
		Trimnings	13
	Sub-primals	No subprimal code required (See trade descriptions for code)	0
P u r c h a s i n g O p t i o n s	Style	(See trade descriptions for code)	
	Bone	Bone in	1
		Boneless	2
		Partially boneless	3
	Fat	Commodity (no) trim	1
		Peeled, surface membrane removed	2
		Maximum fat thickness of 0 mm	3
		Average fat thickness of 3 mm	4
		Average fat thickness of 6 mm	5
		Average fat thickness of 13 mm	6
	Weight range	(see Weight range Code, Appendix I.)	
	State of refrigeration	Chilled	1
		Frozen	2
		Deep-Frozen	3
	Packaging	Vacuum-packaged	1
		Gas flushed	2
		Frozen/wrapped	3
		Combo (trimmings only)	4

Table 1 (cont.) Codification System For Beef Carcasses and Cuts

Options		Item	Code
C o n f o r m i t y A s s e s s m e n t	Authority	United States	001
		Australia	002
		New Zealand	003
		South Africa	004
		European Union	005
		Japan	006
		Argentina	007
		Canada	008
		Germany	009
		United Kingdom	010
		Greece	011
		France	012
		Italy	013
		Spain	014
		Denmark	015
		Finland	016
		The Netherlands	017
		Belgium	018
		Switzerland	019
		Poland	020
		Mexico	021

Table 1 (cont.) Codification System For Beef Carcasses and Cuts

	Options	Item	Code
M e r c h a n d i s i n g	Sex classification	Intact male (evident sex traits, > 18 mo)	1
		Young intact male (< 18 mo)	2
		Steer (young castrate)	3
		Heifer (young female, never-calved)	4
		Steer and/or heifer	5
		Young Cow (mature female, < 5 yr of age)	6
		Old Cow (mature female, > 5 yr of age)	7
		None specified	8
C r i t e r i a	Maturity	No modifications to descriptions	1
		Contractual modifications specified (dentition, skeletal, and lean)	2
C r i t e r i a	Production history	High-energy, concentrate-fed	1
		Forage fed	2
C r i t e r i a	Additional options	No modifications to descriptions	1
		Contractual modifications specified	2

4.10 DEFINITION OF PRODUCE**(A) Definitions used in the standard.**

Beef carcasses and cuts which do not correspond to the definitions laid down in this standard shall be designated in accordance with normal trade practice, provided that the designations used are not liable to be confused with the designations given herein.

(B) Schematic System for Description of Beef Carcasses and Cuts

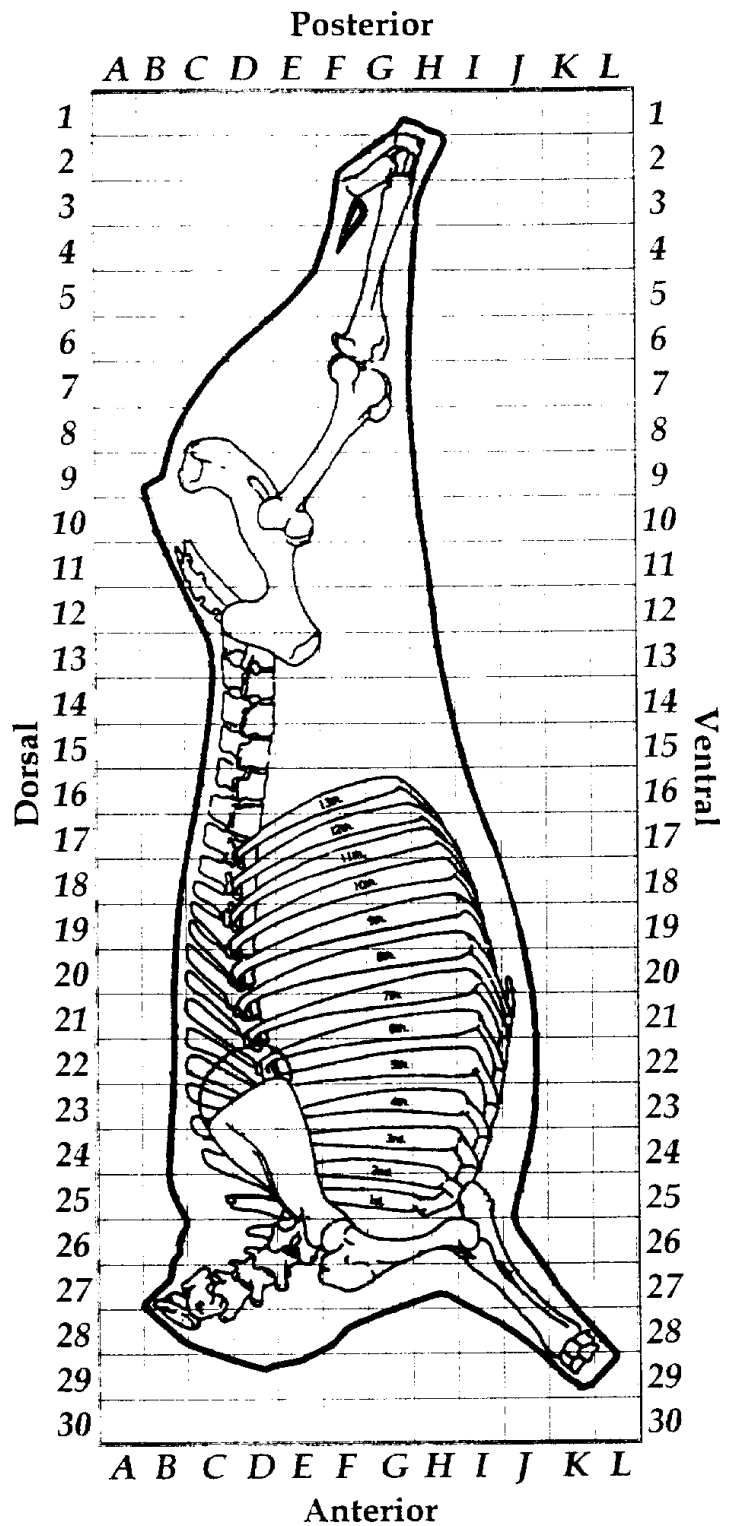
For the descriptions in this standard, the grid depicted in Figure 1 forms the same scale throughout the document Reference coordinates are expressed in alphanumeric characters for clarification of the terminology used within the item descriptions in the standard.

1. Muscle Groups:

a.	Adducter	p.	Rectus Femoris
b.	Biceps Femoris - Cap	q.	Rhomboideus
c.	Complexus	r.	Sartorius
d.	Deep Pectoral	s.	Semimembranosus
e.	Gluteus - Center Cut	t.	Semitendinosus
f.	Gluteus Medius	u.	Serratus Ventralis
g.	Gracilis - Cap	v.	Spinalis Dorsi
h.	Heel	w.	Subscapularis
i.	Iliopsoas	x.	Superficial Pectoral
j.	Infraspinatus	y.	Supraspinatus
k.	Longissimus Dorsi	z.	Tensor Facilatae - Triangle
l.	Multifidus Dorsi	aa.	Trapezius
m.	Oblique Abdominous Internus	bb.	Triceps Brachii
n.	Pectineus	cc.	Vastis Lateralis
o.	Rectus Abdominous		

Figure 1. Schematic System for Description and Codification of Beef Carcasses and Cuts

For the descriptions
in this standard,
reference points indicated
on this page are expressed
in alphanumeric characters
for clarification of the
terminology used within
the item descriptions in
the standard.



5.0 SPECIAL REQUIREMENTS

5.1 BEEF CARCASS/HALF

A carcass includes two matched halves each consisting of a forequarter and a hindquarter. Carcass halves shall be produced by splitting the carcass down the back exposing the spinal groove at least 75 percent of the length of either half. No more than a minor amount of major muscles shall be removed from either half. The diaphragm may be removed. However, if present it shall be firmly attached and the membranous portion shall be removed close to the lean. The thymus gland and heart fat shall be closely removed.

Sub-primal Codes:

- 1) Full Carcass. As described above.
- 2) Carcass half. One matched forequarter and hindquarter, as described above.

Purchasing Options

Style Codes:

- 1) As described above.
- 2) Same as Style 1 except that the kidney, kidney knob, adjacent internal fats, and hanging tender are removed. Fat covering the lumbar, sacral, pelvic, and tenderloin regions shall be trimmed to not exceed 25 mm in depth at any point.
- 3) Same as Style 2 except that the flank, short plate, and brisket shall be removed. The flank shall be removed by a straight cut from a point which is ventral to the tensor fasciae latae (without exposing) to a point that is ventral to, but no more than 15 cm from the longissimus dorsi at the 13th rib. The brisket and short plate shall be removed by a straight cut from a point at the 13th rib that is ventral to, but not more than 15 cm from the longissimus dorsi, extending to a point on the neck end which exposes the cartilaginous juncture of the 1st rib and the sternum. The brisket is separated from the foreshank through the natural seam.

Bone Codes:

- 1) Bone in.

5.2 BEEF FOREQUARTER

The beef forequarter is the anterior portion of the carcass half after severance from the hindquarter by a cut following the natural curvature between the 12th and 13th ribs. The forequarter shall be trimmed as described for Style 1 of the Carcass/Half.

Purchasing Options

Styles:

1) *As described above.*

2) *Same as style 1 except that the short plate and brisket shall be removed by a straight cut from a point on the hindquarter-end that is ventral to, but not more than 15 cm from the longissimus dorsi, extending to a point on the neck end which exposes the cartilaginous juncture of the 1st rib and the sternum. The brisket is separated from the foreshank through the natural seam. The diaphragm may be removed. However, if present, it shall be firmly attached and the membranous portion shall be trimmed close to the lean. The thymus gland and heart fat shall be closely removed.*

3) *Same as Style 1 except that the forequarter is separated from the hindquarter by a cut following the natural curvature between the 10th and 11th ribs.*

4) *Same as Style 2 except that the forequarter is separated from the hindquarter by a cut following the natural curvature between the 10th and 11 the ribs.*

Bone Codes:

1) *Bone in.*

2) *Boneless. Purchaser shall specify if this item remains intact or is separated into cuts.*

3) *Partially boneless.*

5.3 BEEF HINDQUARTER

The beef hindquarter is the posterior portion of the carcass half after severance from the forequarter by a cut following the natural curvature between the 12th and 13th ribs. The hindquarter shall be trimmed as described for Style 1 of the Beef Carcass/Half.

Purchasing Options

Styles:

1) As described above.

2) Same as Style 1 except that the flank shall be removed by a straight cut from a point that is ventral to the knuckle and tensor fasciae latae (without severing) and to a point that is ventral to but no more than 15 cm from the longissimus dorsi at the forequarter end. The hanging tender, kidney, kidney knob, and adjacent internal fats shall be removed. Fat covering the lumbar, sacral, pelvic, and tenderloin regions shall be trimmed to not exceed 25 mm in depth at any point.

3) Same as Style 1 except that the hanging tender, kidney, kidney knob, and adjacent internal fats shall be removed. Fat covering the lumbar, sacral, pelvic, and tenderloin regions shall be trimmed to not exceed 25 mm in depth at any point.

4) Same as Style 1 except that the hindquarter is separated from the forequarter by a cut following the natural curvature between the 10th and 11th ribs.

5) Same as Style 2 except that the hindquarter is separated from the forequarter by a cut following the natural curvature between the 10th and 11th ribs.

6) Same as Style 3 except that the hindquarter is separated from the forequarter by a cut following the natural curvature between the 10th and 11th ribs.

Bone Codes:

1) Bone in.

2) Boneless. The tenderloin shall be excluded unless specified. The purchaser shall specify if this item remains intact or is separated into cuts.

3) Partially-boneless.

5.4 BEEF PISTOLA

Need Description.

5.5 ROUND, PRIMAL, SHORTCUT

Consists of the topside and silverside round, all or part of the knuckle, rump, heel, and shank. The loin is removed by a straight cut beginning at the juncture of the last sacral and the first caudal vertebrae, exposing the ball of the femur without severing the protuberance, and extending across (**POINT**). The tensor fasciae latae not extend completely around the outside of the knuckle, and no more than two vertebrae shall remain. The flank muscle shall be removed.

Purchasing Options

Style Codes:

- 1) As described above.
- 2) Diamond-Cut. Same as Style 1 except the loin is removed by two cuts. The first starts at the 4th sacral vertebra and extends to the ball of the femur (**POINT**). A second cut extends from the ball of the femur to a point on the ventral edge exposing the tensor fasciae latae where it encircles the knuckle (**POINT**). Knuckles may be separated from topside and silverside rounds and femurs through the natural seams, individually packaged and packed in the same container.
- 3) Same as Style 1 except the shank is removed along the natural seam and between the joint of the tibia and femur (stifle joint, **POINT**).
- 4) Same as Style 3 except the rump is removed by a straight cut that exposes a cross section of the semitendinosus and the femur bone, posterior to the ball of the femur (**POINT**).
- 5) Same as Style 2 except the shank is removed as described for Style 3.

Bone Codes:

- 1) Bone In. As described above.
- 2) Boneless. Bones, cartilages, ligaments, peripheral lean and fat, and popliteal and prefemoral lymph glands shall be removed.
- 3) Partially-boneless. Same as Bone Code 2 except that the femur bone remains attached to the cut.

5.6 BEEF ROUND, SUBPRIMALS, SHORTCUT

Prepared from the Beef Round, Primal, Shortcut.

Sub-primal Codes:

- 1) Topside (inside) round. This cut consists of the semimembranosus, adductor, gracilis, pectineus, and sartorius, and is separated from the silverside (bottom), knuckle, and femur along natural seams.
- 2) Silverside (bottom) round. Primarily consists of the semitendinosus, biceps femoris, and heel. Also may contain portions of the gluteus medius, gluteus accessorius, and gluteus profundus. Separated from the topside (inside), knuckle, and femur along natural seams.
- 3) Flat. Same as the silverside (bottom) round except that the heel and semitendinosus are removed along natural seams.
- 4) Flat-rump-off. Same as the flat except that the rump roast is cross-sectionally removed anterior to the deepest portion of the biceps femoris.
- 5) Eye of round. Consists of only the semitendinosus, intact, and separated from the silverside along the natural seam.
- 6) Rump roast. That portion removed from the flat-rump-off.
- 7) Knuckle. Consists of the vastus intermedius, vastus lateralis, vastus medialis, rectus femoris (quadriceps), and the tensor fasciae latae. Separated from the topside (inside) and silverside (bottom) along natural seams.
- 8) Packed 3-way (topside, silverside, knuckle).
- 9) Packed 4-way (topside, flat, eye of round, knuckle).
- 10) Packed 5-way (topside, flat-rump-off, eye of round, rump, knuckle).

Purchasing Options**Style Codes:**

- 1) As described above.
- 2) Caps-off. Same as Style 1 except that the gracilis and subpelvic tendon of the topside (inside) round and/or the tensor fasciae latae muscle, fat, and connective tissue of the knuckle shall be removed.
- 3) Diamond-cut. Same as Style 1 except cuts are derived from Style 2 of the Beef Round, Primal, Shortcut.
- 4) Diamond-cut. Same as Style 2 except that cuts are derived from Style 2 of the Beef Round, Primal, Shortcut.

Bone Codes:

- 1) Bone in.
- 2) Boneless. All bones, cartilages, and ligaments shall be removed.
- 3) Partially-boneless.

5.7 BEEF ROUND, PRIMAL, LONGCUT

Consists of the round (topside and silverside round, a full knuckle, heel, and shank) and the full sirloin. The flank shall be removed ventral to the tensor fasciae latae (without exposing). The short loin is removed by a straight cut beginning at the middle of the 5th lumbar vertebra, (**POINT**) anterior to the hip-bone cartilage, and extending across (**POINT**).

Purchasing Options**Style Codes:**

- 1) As described above.
- 2) Same as Style 1 except the shank is removed along the natural seam and between the joint of the tibia and femur (stifle joint, **POINT**).
- 3) Same as Style 1 except that the tenderloin is removed before separating the longcut round from the short loin.

4) Same as Style 2 except that the tenderloin is removed before separating the longcut round and the short loin.

Bone Codes:

1) Bone In. As described above.

2) Boneless. All bones, cartilages, sacrociatic ligament, lean and fat overlaying the sacrociatic ligament, the lean and fat (oyster) overlaying the aitch bone, and popliteal and prefemoral lymph glands shall be removed.

3) Partially-boneless. Same as Bone Code 2 except that the femur bone remains attached to the cut.

5.8 BEEF ROUND, SUBPRIMALS, LONGCUT

Boneless round subprimals listed for the Beef Round, Subprimals, Shortcut item are not duplicated here. Subprimals shall be packed independently of other sub-primal cuts.

Sub-primal Codes:

1) Silverside (bottom) round, long. Consists of the semitendinosus, biceps femoris, gluteus group, and heel. Separated from the topside (inside), top sirloin, knuckle, and femur along natural seams.

2) Flat, long. Same as the silverside (bottom) round, long, except that a full biceps femoris is obtained. The gluteus group, heel and semitendinosus are removed along natural seams.

3) Rump roast, long. Obtained from the silverside round, long, by cross-sectional removal anterior to the deepest portion of the biceps femoris, of the remaining biceps femoris and the gluteus group. The gluteus group shall remain attached.

4) Rump roast, trimmed. Same as Sub-primal Code 3, except that the gluteus group is removed.

5) Eye of sirloin (rump). Consists of the gluteus medius removed from Sub-primal Code 4.

6) Butt tenderloin. Consists of portions of the psoas major, psoas minor, iliacus, and sartorius. The anterior face shall expose the psoas major and psoas minor, no more than 13 mm anterior to the iliacus.

7) Flap meat. Consists of the obliquus abdominis internus, separated from the bottom sirloin butt along natural seams.

8) Triangle (tri-tip). Consists of the tensor fasciae latae, separated from the bottom sirloin butt along natural seams.

Purchasing Options

Style Codes:

1) *As described above.*

Bone Codes:

2) *Boneless. All bones, cartilages, and ligaments shall be removed.*

5.9 BEEF LOIN, PRIMAL FULL

Remaining hindquarter portion after removal of the Beef Round, Primal, Shortcut and the flank. Consists of the short loin, sirloin, and 13th rib. The hanging tender, kidney, kidney knob, and excess internal fat shall be removed. The loin shall be removed by a straight cut anterior to the ball of the femur (**POINT**). The rib end shall follow the natural contour of the 13th rib. The flank shall be removed by a straight cut ventral to, but not more than 15 cm from the longissimus dorsi at the rib end (**POINT**), to a point on the round end which is ventral to, but not more than 25 mm from the tensor fasciae latae (**POINT**).

Sub-primal Codes:

1) Full tenderloin. Primarily consists of the psoas major, psoas minor, and iliacus. The obliquus abdominis internus, if present, shall be trimmed level with the fat surface.

2) Full tenderloin, side muscle off. Same as Sub-primal Code 1, except that the psoas minor will be removed.

Purchasing Options

Style Codes:

1) *As described above.*

2) *Diamond-Cut.* Same as Style 1 except that the round is separated from the loin as described for the Beef Round, Primal, Shortcut, Style 2.

3) Same as Style 1, except that the full loin is separated into two pieces (sirloin and short loin) by a cross-sectional cut across the middle of the 5th lumbar vertebra, anterior to the hip-bone cartilage (**POINT**).

4) Same as Style 2 except that the full loin is separated as described for Style 3.

5) Same as Style 1 except the loin shall contain 3 ribs.

6) Same as Style 5 except that the full loin is separated as described for Style 3.

Bone Codes:

1) *Bone in.*

2) *Boneless.*

3) *Partially-boneless.*

5.10 BEEF SIRLOIN, SUBPRIMALS

Prepared from the sirloin portion of the Beef Loin, Primal, Full, Styles 3, 4, or 6.

Sub-primal Codes:

1) Top sirloin butt. Consists of the gluteus group and the anterior portion of the biceps femoris. The short loin end shall be approximately parallel to the round end, exposing the gluteus medius. The biceps femoris shall be approximately equal to or larger than the gluteus medius. The bottom sirloin shall be removed by a cut along the natural seam and continue to the outside surface leaving a portion of the tensor fasciae latae attached.

2) Bottom sirloin. Consists of the tensor fasciae latae, vastus medialis, vastus lateralis, rectus femoris, and the obliquus abdominis internus. The short loin side shall be approximately parallel to the round end. The round end shall not expose the tensor fasciae latae to a point where it extends

completely around the outside of the knuckle. The top sirloin side shall not expose the gluteus medius. The flank side shall be exposed by a cut that is not more than 10 cm in length on the short loin end to a point on the round end ventral to, but not more than 25 mm from, the tensor fasciae latae.

3) Eye of sirloin (rump). As described for Sub-primal Code 5 of Beef Round, Subprimals, Longcut.

4) Butt tenderloin. As described for Sub-primal Code 6 of Beef Round, Subprimals, Longcut.

5) Ball tip. Consists of the vastus medialis, vastus lateralis, and rectus femoris. The tensor fasciae latae and obliquus abdominis internus are removed along natural seams.

6) Flap meat. As described for Sub-primal Code 7 of Beef Round, Subprimals, Longcut.

7) Triangle (tri-tip). As described for Sub-primal Code 8 of Beef Round, Subprimals, Longcut.

Purchasing options

Style Codes:

1) *As described above.*

Bone Codes:

1) *Bone in.*

2) *Boneless.*

3) *Partially-boneless.*

5.11 BEEF SHORT LOIN, SUBPRIMALS

Prepared from the short loin portion of the Beef Loin, Primal, Full, Styles 3 or 4. Also prepared from that portion of the Beef Hindquarter (Styles 1, 2, or 3) remaining after removal of the Beef Round, Primal, Longcut, and the flank.

Sub-primal Codes:

- 1) Short loin, trimmed. The rib end shall follow the natural curvature of the rib. The sirloin shall be removed by a cut anterior to the hipbone cartilage, forming an approximate right angle with the length of the short loin, that exposes the gluteus medius. There shall be no evidence of hip bone cartilage removal. The flank shall be removed by a straight cut ventral to, but not more than, 8 cm from the longissimus dorsi on the rib end, extending to a point on the sirloin end ventral to, but not more than 5 cm from the longissimus dorsi. The sharp edges of the chine shall be removed.
- 2) Short loin, short-cut. Same as Sub-primal Code 1 except that the flank shall be removed by a straight cut ventral to, but not more than, 3 cm from the longissimus dorsi on the rib end, extending to a point on the sirloin end flush with, but not damaging, the longissimus dorsi.
- 3) Strip loin. Prepared from Sub-primal Code 1 except that the short tenderloin is removed. The chine bones shall be removed along the dorsal edge of the spinal groove without scoring the longissimus dorsi.
- 4) Strip loin, short-cut. Same as Sub-primal Code 3 except the flank is removed as described for Sub-primal Code 2.
- 5) Short tenderloin. Consists of the short loin portion of the full tenderloin. The posterior end shall only expose the psoas major and psoas minor.

Purchasing Options

Style Codes:

- 1) *As described above.*
- 2) *Prepared from the Beef Loin, Primal, Full, Style 6 or Beef Hindquarter, Styles 4, 5 or 6, following removal of the flank.*

Bone Codes:

- 1) *Bone in.*
- 2) *Boneless.*

5.12 BEEF RIB, PRIMAL

Consists of that portion of the forequarter after removal of the cross-cut chuck and short plate, and shall contain seven ribs (6th to 12th inclusive), the posterior tip of the blade bone (scapula), and the thoracic vertebrae attached to the ribs. The loin end shall follow the natural contour of the 12th rib. The chuck is removed by a straight cut between the 5th and 6th ribs. The short plate shall be removed by a cut which is ventral to, but not more than, 15 cm from the longissimus dorsi on the loin end (**POINT**), to a point on the chuck end ventral to, but not more than, 25 cm from the longissimus dorsi (**POINT**). The diaphragm and fat on the ventral surface of the vertebrae shall be removed.

Purchasing Options

Style Codes:

1) As described above.

2) Same as Style 1 except that the cut shall contain five ribs (6th to 10th, inclusive) by separating the posterior end from the loin with a cut along the natural curvature between the 10th and 11th ribs. The short plate is removed by a cut ventral to, but not more than 8 cm from the longissimus dorsi on the loin end to a point on the chuck end ventral to, but not more than, 10 cm from the longissimus dorsi.

3) Same as Style 1 except that the rib shall contain six ribs (7th to 12th, inclusive) by separating the posterior end from the loin with a cut along the natural curvature between the 12th and 13th ribs. The chuck is removed by a cut between the 6th and 7th ribs. The short plate is removed as described for Style 2.

4) Same as Style 2 except that the rib shall contain four ribs (7th to 10th, inclusive) by separating the posterior end from the loin with a cut along the natural contour between the 10th and 11th ribs. The chuck is removed by a cut between the 6th and 7th ribs. The short plate is removed as described for Style 2.

Bone Codes:

1) Bone in.

2) Boneless.

3) Partially-boneless.

5.13 BEEF RIB, SUBPRIMALS

Prepared from the Beef Rib, Primal.

Sub-primal Codes:

- 1) Regular. Prepared as described for the Beef Rib, Primal, Style 1 except that the remaining short plate shall be removed by a cut which is ventral to, but not more than, 8 cm from the longissimus dorsi at the loin end to a point on the chuck end ventral to, but not more than, 10 cm from the longissimus dorsi (short-rib section). The longissimus dorsi on the chuck end shall be twice as large as the complexus and the spinalis dorsi on the loin end shall extend over two-thirds the length of the longissimus dorsi.
- 2) Lip-on. Prepared as described for Sub-primal Code 1, except that the remaining short plate shall be removed by a cut which is ventral to, but not more than, 5 cm from the longissimus dorsi at any point. Fat, blade bone, and blade muscles (primarily the latissimus dorsi, trapezius, rhomboideus, subscapularis, and subcutaneous fat) overlying the longissimus dorsi and the spinalis dorsi, shall be removed.
- 3) Ribeye-ready. Prepared as described for Sub-primal Code 2, except that the remaining short plate shall be removed by a cut which is flush with the ventral side of the longissimus dorsi, but that does not damage the longissimus dorsi.
- 4) Blade (lifter) meat. Cap meat obtained from Sub-primal Codes 2 or 3, and in production of short ribs from the short-rib section described in Sub-primal Code 1, consisting of the latissimus dorsi and trapezius trimmed of all exterior fat.

Purchasing Options

Style Codes:

- 1) *As described above.*
- 2) *As described above except the item is prepared from the Beef Rib, Primal, Style 2.*
- 3) *As described above except the item is prepared from the Beef Rib, Primal, Style 3.*

4) As described above except the item is prepared from the Beef Rib, Primal, Style 4.

Bone Codes:

1) Bone in.

2) Boneless. All bones, cartilages, related intercostal meat, and backstrap (ligimentum nuchae) shall be removed.

3) Partially-boneless. The protruding, sharp edge of the chine bone shall be removed such that the lean is exposed between the ribs and the feather bone/vertebrae junctures. The feather bones are removed leaving the multifidus dorsi intact, and scapula bone/cartilage are removed.

5.14 BEEF CHUCK, PRIMAL

Remaining anterior portion of the forequarter after removal of the primal rib, short plate, foreshank, and brisket. The chuck is separated on the posterior end (blade) from the rib by a cut between the 5th and 6th ribs. On the rib end, the longissimus dorsi shall be at least twice as large the complexus. The brisket and foreshank are removed from the ventral side (arm) by a cut perpendicular to the blade separation, through the cartilaginous juncture of the 1st rib and the sternum (this separation already exists on the Beef Forequarter, Styles 2 and 4). Thymus gland and heart fat shall be closely removed.

Purchasing Options

Style Codes:

1) As described above.

2) Same as Style 1 except that the chuck is separated into blade and arm sections by a cut parallel to the arm/brisket separation, 8 cm and 12 cm ventral to the longissimus dorsi as exposed on the blade end. On the brisket side, the deep pectoral shall extend to the 3rd rib, but not past the 5th rib.

3) Same as Style 2 except that the neck is removed from the blade portion by a cut approximately parallel to the blade end, leaving no more than two cervical vertebrae on the chuck.

4) Same as Style 1 except that the brisket and foreshank section is not removed.

5) Same as Style 1 except that the chuck is separated on the posterior end (blade) from the rib by a cut between the 6th and 7th ribs.

6) Same as Style 2 except that the chuck is separated from the rib as described for Style 5.

7) Same as Style 3 except that the chuck is separated from the rib as described for Style 5.

8) Same as Style 4 except that the chuck is separated from the rib as described for Style 5.

Bone Codes:

1) Bone in.

2) Boneless. Purchaser shall specify if this item remains intact or is separated into cuts.

3) Partially boneless.

5.15 BEEF CHUCK, SUBPRIMALS

Prepared from the Beef Chuck, Primal.

Sub-primal Codes:

1) Outside shoulder. Consists primarily of the trapezius, latissimus dorsi, infraspinatus, triceps brachii, cutaneous trunci, and minor muscles over the humerus, removed from the ventral/posterior side of the medial ridge of the scapula, laterally over the humerus and deep pectoralis. The cutaneous muscle may be removed to meet fat thickness specifications.

2) Top blade. Consists of the infraspinatus removed along the natural seam from Sub-primal Code 1.

3) Shoulder clod. Consists of the triceps brachii removed from Sub-primal Code 1.

4) Blade portion. Same as the blade section produced in Styles 2 or 6, Beef Chuck, Primal, except that the clod is removed.

5) Blade portion, neck-off. Same as the blade section produced in Styles 3 or 7, Beef Chuck, Primal, except that the clod is removed.

- 6) Chuck roll. Prepared from Sub-primal Code 5. Includes the large muscle system consisting of the longissimus dorsi, rhomboideus, spinalis dorsi, complexus, multifidus dorsi, serratus ventralis, subscapularis, and splenius.
- 7) Chuck tender. Consists of the supraspinatus which is separated along natural seams from the dorsal side of the medial ridge of the scapula.
- 8) Under-blade. This item is prepared from Sub-primal Code 5 and consists of the serratus ventralis after separation from all other muscles.
- 9) Chuck eye roll. This item is prepared from Sub-primal Code 5 and consists of the longissimus dorsi, complexus, spinalis dorsi, splenius, and multifidus dorsi after separation from all other muscles along the natural seam.

Purchasing Options**Style Codes:**

- 1) *As described above.*
- 2) *Prepared from Style 2, Beef Chuck, Primal.*
- 3) *Prepared from Style 3, Beef Chuck, Primal.*
- 4) *Prepared from Style 4, Beef Chuck, Primal.*
- 5) *Prepared from Style 5, Beef Chuck, Primal.*
- 6) *Prepared from Style 6, Beef Chuck, Primal.*
- 7) *Prepared from Style 7, Beef Chuck, Primal.*
- 8) *Prepared from Style 8, Beef Chuck, Primal.*

Bone Codes:

- 1) *Bone in.*
- 2) *Boneless.*
- 3) *Partially-boneless.*

5.16 MISCELLANEOUS ITEMS

Sub-primal Codes:

- 1) Foreshank. Removed from the chuck by a cut exposing a cross section of the humerus. The brisket shall be separated by a cut through the natural seam.
- 2) Brisket, bone-in. Consists of the anterior end of the sternum bones, deep pectoral and superficial pectoral. The brisket is separated from the foreshank as specified in Sub-primal Code 1. The arm and the short plate sides shall be straight cuts which form an approximate right angle. The cartilaginous juncture of the 1st rib and sternum shall be present.
- 3) Brisket, boneless, deckle-off. Prepared from Sub-primal Code 2. All bones and cartilages shall be removed, and the deckle (hard fat and intercostal meat on the inside surface) shall be removed at the natural seam exposing the lean surface of the deep pectoral. The hard fat along the sternum edge shall be trimmed level with the boned surface. The inside lean surface shall be trimmed practically free of fat.
- 4) Brisket, flat cut, boneless. Consists of the deep pectoral muscle only, separated from Sub-primal Code 3.
- 5) Short plate, boneless. Consists of the boneless portion of the forequarter immediately ventral to the primal rib. The diaphragm muscle may be removed.
- 6) Short ribs. Consists of a flat, rib bone section from any primal rib, primal chuck, or short plate item and shall contain at least 2, but no more than 5 ribs. Cross-sectional cuts shall be made at approximate right angles to the ribs. Overlying muscles and fat shall be removed.
- 7) Pectoral. Consists of the deep pectoral removed from the short plate or arm section of the primal chuck.
- 8) Outside skirt. Consists of the wing of the diaphragm. Serous membrane may be attached.
- 9) Inside skirt. Consists of the transversus abdominis. The serous membrane shall be removed.
- 10) Flank steak. Consists of the rectus abdominus from the flank region, separated along the natural seam. This item shall be practically free of fat and membranous tissue.

11) Hanging tender. Pillar of diaphragm muscle, trimmed of fat and connective tissue.

12) Backribs. Consists of the intact ribs removed from the internal side of any beef rib. Excess fat shall be removed.

Purchasing Options

Style Codes:

1) *As described*

Bone Codes:

2) *As described.*

5.17 BEEF LEAN/FAT TRIMMINGS

Trimblings can include lean, fat, and any combination thereof. They shall be prepared from any portion of the carcass, and shall be free of bones, cartilages, and lymph glands (including the prefemoral, popliteal, prescapular, and other exposed lymph glands). Trimblings will be packed in uniformly weighed boxes, and frozen. The chemically determined fat content (AOAC approved or equivalent) of the trimblings, based on core sampling or other accepted methods of sampling to be determined by the purchaser, shall be specified and marked on the shipping container.

Purchasing Options

Style Codes:

1) *As described above.*

2) *Same as Style 1 except the trimblings shall be packed fresh.*

3) *Same as Style 1 except the trimblings shall be packed in bulk combo bin containers.*

4) *Same as Style 3, except the trimblings shall be packed in combo bins fresh.*

Bone Codes:

2) *Boneless.*