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Specialized Section on Standardization of Meat
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Item 3(c) of the provisional agenda

**Summary Text for Individual Product
Specifications
Draft - Bovine Specifications**

Transmitted by Australia

Note by the Secretariat: The document contains a summary text of the individual product descriptions and forms part of the carcasses and cuts specification section. Australia (AUS-MEAT) has undertaken to develop photos and to prepare completed draft copies for all countries attending the session of the Specialized Section in March. These will be in English only and forwarded directly to the different delegations.

GE.99-33245

Summary Text for Individual Product Specifications

DRAFT - BOVINE SPECIFICATIONS

BONE IN

SIDE 1000

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

Points requiring specification:

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

FULL CARCASS : ITEM NUMBER 1000A

HINDQUARTER 1010 (3 ribs)

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

Points requiring specification:

- Rib number required. (0 to 3 and or 7 to 8 ribs)
- Diaphragm retained or removed.
- Kidney retained.
- Kidney/channel fat retained or removed.

PISTOLA HINDQUARTER 1020 (8 ribs)

Pistola Hindquarter is prepared from a hindquarter by the removal of the thin flank, lateral portion ribs and portion of the navel end brisket. A cut is made commencing at the superficial inguinal lymph node separating the M. rectus 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).

Points requiring specification:

- Rib number required (4 to 8 ribs).
- Diaphragm retained.
- Kidney retained.
- Kidney/channel retained.
- Specified rib length from eye muscle.

BUTT & RUMP 1502

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

BUTT 1500**Option A.**

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

Option B.

The butt is prepared from a hindquarter by a straight cut at the cranial end beginning at the junction of the last sacral and first caudal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebrae shall remain on the butt. The flank is completely removed.

Points requiring specification:

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

BUTT/ SHANK - OFF 1510

Butt shank off is prepared from a butt (item 1500 A-B) 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), archilles tendon and flexor group of muscles in situ.

Points requiring specification:

- Remove the superficial inguinal and subiliac lymph node.

BUTT SQUARE CUT 1520

Butt Square Cut is prepared from (item 1500 A-B) by a cut through the stifle joint, parallel to the base, removing the tibia, tarsal bones and surrounding meat.

RUMP & LOIN 1540 (3 ribs)

Rump and loin is prepared from a Butt by a straight cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischia lymph node. The thin flank 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.

Points requiring Specification

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

SHORTLOIN 1550 (3 ribs)

Shortloin is prepared from a hindquarter 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 is removed at a point cranial to the tuber coxae and approximately 50mm from M. longissimus dorsi (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Diaphragm retained.
- Kidney retained.
- Kidney fat retained.

FOREQUARTER 1063 (13 ribs)

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

Points requiring specification:

- Rib number required. (10 to 13 ribs)
- Diaphragm retained.

FOREQUARTER & FLANK -----TBA----- (13 ribs)

(PISTOLA FOREQUARTER)

Forequarter and Flank is derived from a carcass side and consists of a 13rib forequarter and the remaining flank. attached after the removal of an 8 rib Hindquarter Pistola trim (item 1020) from a side.

Points requiring Specification.

- Pistola Hindquarter/ Forequarter rib number. (5 to 9 ribs)
- Diaphragm retained or removed.
- Rib length distance from eye muscle.

BRISKET 1643 (13 ribs)

Brisket is prepared from a 13 rib forequarter (item 1063) by a straight cut which 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.

Points Requiring Specification.

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

BRISKET RIB PLATE -----TBA-----

Brisket rib plate is prepared from a 13 rib brisket (item 1643). The sternum portion and associated muscles is 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 sternum 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 :

(3rd to 13th rib - 1st to 10th rib inclusive).

Points requiring Specification.

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

BRISKET POINT (STERNUM)-----TBA-----

The brisket point (sternum) and associated muscles is removed from a brisket (item 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 portion is removed with associated muscle of the brisket point attached. (Major muscles M. pectoralis superficialis, M. pectoralis profundus M. rectus thoracis).

Points requiring Specification.

- Remove or retain the M. transversus thoracis muscle.

BRISKET NAVEL PLATE -----TBA-----

Brisket navel end plate is prepared 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.

Points requiring specification:

- Peritoneum removed or retained.

CHUCK - SQUARE CUT 1615 (5 ribs)

Chuck Square Cut is prepared from a forequarter after the removal of the brisket (item 1643) and ribs prepared (item 1600). Neck 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 5 ribs (1st to 5th inclusive) 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.

Points Requiring Specification.

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

NECK 1630

Neck 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.

Point Requiring Specification.

- Ligamentum nuchae retained or removed.

RIBS - PREPARED 1600 (5 ribs)

Ribs Prepared is prepared from a forequarter after the removal of the brisket (item 1643) and Chuck Square Cut (item 1615). Short Ribs portion 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 6th 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.

Points requiring specification:

- Rib numbers required. (5 to 9 ribs).
- Spinous process removed or retained.
- Tip of scapular and associated cartilage removed.
- Rib length distance from eye muscle.
- Cap muscle removed (M.trapezius).
- Ligamentum nuchae retained or removed.

SHORT RIBS 1694 (9 ribs)

Short Ribs are prepared from a forequarter after the removal of the brisket (item 1643) / Prepared Ribs (item 1600) / Chuck Square Cut (item 1615). The 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.

Points requiring Specification.

- Specify : Rib numbers and rib location . (1 to 9 ribs).
- M. cutaneus trunci retained.
- Fat cover retained or removed.
- Diaphragm removed or retained.

Refer NAMP images for additional specification options.

FQ/HQ 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 hindquarter leg is removed by a cut through the stifle joint removing the (tibia / tarsal bones) including the surrounding flexor / extensor muscle groups.

Points requiring Specification.

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

(additional images showing joint removal)

BEEF BONES 6449E

To consist of the femur and or humerus bones and cut into sections or specified lengths. Bone marrow must be exposed on any one end of each portion.

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

Points requiring specification:

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

INSIDE CAP OFF 2011

Inside Cap Off is prepared from the Inside by the removal of the M. gracilis muscle along the natural seam. Fat deposits are completely removed.

Points requiring specification:

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

Additional Image showing major muscle.

INSIDE CAP 2012

Inside Cap is the M. gracilis muscle which is removed from the inside along the natural seam.

Points requiring Specification.

- Removal of fibrous tissue and fat deposits.
- Removal or retention of the M. pectineus and M. sarorius muscles.

INSIDE MEAT 2035

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

Points requiring specification:

- M. pectineus muscle removal or retention.
- *A specified combination of Inside meat (item: 2035) and Outside meat (item: 2033) can be described alternatively as RED MEAT and apply the same code identification.*

OUTSIDE MEAT 2033

Outside meat is prepared from an outside (item 2030) and by separating the outside flat (item 2040) and eye of round (item 2050) 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 portion of the M. glutobiceps (outside flat) can be removed to allow fat deposits along the seam to be removed.

Points requiring specification:

- Wedge shape muscle or portion of the M. glutobiceps retained or removed.
- *A specified combination of Inside meat (item: 2035) and Outside meat (item: 2033) can be described alternatively as RED MEAT and apply the same code identification.*

SILVERSIDE 2020

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

Points requiring specification:

- Achilles tendon retained or removed.
- Removal or retention of the popliteal lymph node.

OUTSIDE 2030

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

OUTSIDE FLAT 2040

Outside Flat is prepared from an outside (item 2030) by the removal of the outside flat along the natural seam between the eye round M. semitendinosus and the outside flat M. gluteobiceps.

Points requiring Specification.

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

EYE ROUND 2050

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

THICK FLANK 2060

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

Points requiring specification:

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

KNUCKLE 2070

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

Points requiring specification:

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

Major muscles coded ABC to be shown as separate image.

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.

Points requiring specification:

- Fat cover removed.
- Silverskin removed or retained.

Points requiring specification:

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

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

(item coded 2160).

STRIPLOIN 2140 (3 ribs)

Striploin is prepared from a hindquarter 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.

Points requiring specification:

- Rib numbers required. (1 to 3 ribs)
- Distance from eye muscle.
- Intercostals removed.

- Supraspinous ligament removed.
- M. multifidus muscle removed.

THIN FLANK 2200

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

Points Requiring Specification.

- Removal or retention of M cutaneus trunci.
- Removal of gland and fat deposits under M cutaneus trunci.

FLANK STEAK 2210

Flank Steak is prepared from a thin flank and is the flat lean fleshy portion of the M rectus abdominis , and is further prepared by stripping the serous membrane and connective tissue from the muscle.

INSIDE SKIRT 2205

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

Points Requiring Specification.

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

INTERNAL FLANK PLATE 2203 (FLAP)

Internal flank plate is prepared from the flank and is the thickest portion of the M. obliquus abdominis muscle. All visual fat is removed.

THIN SKIRT 2190

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

Points requiring specification:

- Fat and membrane covering retained or removed.

RUMP 2090

Rump is prepared from a hindquarter by a cut commencing at the caudal tip of the M tensor fasciae latae muscle over of the knuckle and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial end) is separated by a cut at the

lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank.

Points requiring specification:

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

TOP SIRLOIN 2120

(TOP BUTT)

Top sirloin is prepared from a rump (item 2090) by the removal of the (tail), M tensor fasciae latae 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 to the top sirloin.

Points requiring specification:

- Heavy connective tissue retained.

RUMP CAP 2091

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

Points requiring specification:

- Removal of fat.
- Silverskin removed.

EYE OF RUMP 2093

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

Points requiring specification:

- Heavy connective tissue removed.

(TR-ITIP) 2131

Bottom Sirloin Triangle Tip (Tri-tip) is the portion of the M. tensor fasciae latae (triangle shape muscle) separated from the Rump (item 2090) along the natural seam between the M. tensor fasciae latae and the M. gluteus medius muscles.

Points requiring specification

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

SHOW ; 2093/2091/2131 ; AS IN ONE IMAGE.

BRISKET 2323 (13 ribs)

Brisket is prepared from a bone in brisket (item 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.

Points requiring specification:

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

BRISKET DECKLE OFF 2358 (13 ribs)

Brisket deckle off is prepared from a brisket (item 2323) by the complete removal of the deckle, associated fat and intercostals by following the natural seam. The inside skirt (M. transversus abdominis) red bark (M.cutaneus trunci) and white fibrous tissue (linea alba) on the navel end are removed.

Points requiring specification:

- Rib number required.
- Red bark (M.cutaneus trunci) retained.

BRISKET POINT END DECKLE OFF 2353 (7 ribs)

Brisket point end deckle off is prepared from a brisket (item 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.

Points requiring specification:

- Rib number and rib location requirements. (5 to 8 ribs)
- M. cutaneus trunci retained or removed.

SPENCER ROLL 2233 (8 ribs)

The boneless Spencer Roll is prepared from a forequarter (item 1063) after the removal of the brisket (item 1643) square cut chuck (item 1615). The rib ends are removed at a specified distance from the M.longissimus dorsi (eye muscle). Intercostals muscles are removed.

Points requiring specification:

- Rib numbers required. (5 to 9 ribs).
- Rib end removal line distance from the eye muscle.
- Ligamentum nuchae retained or removed

CUBE ROLL 2244 (8 ribs)**(RIB EYE ROLL)**

Cube Roll is prepared from a forequarter (item 1063) and consists of the muscles (M.longissimus dorsi) and associated muscles underlying the dorsal aspects of the ribs (caudal edge of the 5th rib to the 13th rib inclusive).

Points requiring specification:

- Rib numbers required (5 to 9 ribs).
- M. illocostalis: Retained or removed

CHUCK ROLL 2275 (5 ribs)

Chuck roll (boneless) is prepared from a bone in chuck square cut (item 1615). 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. trapezius and the M. rhomboideus are removed and the M subscapularis (undercut) remains firmly attached.

Points requiring specification:

- 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) removed.

CHUCK ROLL - LONG CUT 2289 (5 ribs)

Chuck roll long cut (boneless) is prepared from a bone in chuck square cut (item 1615). The ventral cutting line is approximately 75mm from the M.longissimus dorsi (eye muscle) and parallel to the vertebral column. The neck is removed by a straight cut parallel to the caudal cutting line between the 3rd and 4th cervical vertebrae. The M. trapezius and the M. rhomboideus are removed and the M subscapularis (undercut) remains firmly attached.

Points requiring specification:

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

CHUCK EYE ROLL 2268 (5 ribs)

The chuck eye roll is prepared from the chuck roll (item 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.

Points requiring specification:

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

NECK 2280

Neck is prepared from a bone in neck (item 1630). Bones, cartilage, exposed tendons and ligamentum nuchae are removed.

Points requiring specification:

- Ligamentum nuchae retained .

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.

Points requiring specification:

- Thickest portion retained.
- Minimum size of portion.

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.

Points requiring specification:

- Connective tissue cover: Retained or removed.

CHUCK CREST 2278

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

Points requiring specification:

- Proportion of muscle retained.

BLADE (CLOD) 2300

Blade is prepared from a forequarter 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.

Points requiring specification:

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

BLADE BOLAR 2302

Blade Bolar is prepared from the blade (item 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.

Points requiring specification:

- M. cutaneous trunci removed.
- M. latissimus dorsi removed.

BLADE OYSTER 2303

Blade Oyster is prepared from a blade (item 2300) by the removal of the blade bolar (triceps group) along the natural seam from the M. infraspinatus.

Points requiring specification:

- M. trapezius removed.
- Periosteum removed.

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.

Points requiring specification:

- Prepared to specific size requirements.

THICK SKIRT 2180**(HANGING TENDER)**

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

Points requiring specification:

- .Membrane removed or retained

FQ/HQ SHIN - SHANK 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) and the M. biceps brachii (conical muscle) and the associated muscles from the humerus.

Points requiring specification:

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

BUTT SET 2483

Butt set consists of the primals from the butt (item 1500).

- Inside (item 2010)
- Silverside (item 2020) – Outside (2030)
- Thick Flank (item 2060) – Knuckle (2070)

Points requiring specification:

- Refer each item number for specification details.

Boneless Beef Manufacturing Bulk Packs Definition.

Manufacturing Bulk packs are generally made up of the following :

- Primals or portions of primal cuts.
- Residue trimming from primal cut preparation.
- Boneless forequarter or hindquarter.

Manufacturing packs are generally packed to a specified lean content measured visually or chemically tested and the content is expressed as a percentage of lean meat to fat content of packs.

**Images of Manufacturing packs with range of chemical content. (75% - 80% -
90%**