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Perishable Produce and Quality Development

Specialized Section on Standardization of Meat
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Item 4 (b) of the provisional agenda

**Draft UN/ECE Standard
for Ovine Carcases and Cuts**

Transmitted by New Zealand and Australia

Note by the Secretariat : This document contains the outcome of the work at the meeting of rapporteurs in Brazil and subsequent bilateral discussions between New Zealand and Australia. A limited number of copies containing the cuts photographs in black and white will be available for review at the meeting.

**UNECE STANDARD
OVINE CARCASE AND CUTS**

CARCASE 4500 (Lamb - 4500 / Mutton - 4600/ Hogget - 4620/ Ram - 4621)

Includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all the cervical vertebrae and up to five coccygeal vertebrae. The udder or testes and penis and udder or cod fat are removed.

CARCASE PIECES: Carcase cut into more than 2 (two) pieces will be described as Carcase Pieces. All primal cuts must be retained with the exception of the Tenderloin.

Points requiring specification:

- Number of pieces required.
- Tenderloin removed.
- Kidneys: retained or removed.
- Kidney & channel fats: retained or partial removed.
- Diaphragm: removed or retained.
- Tail: removal point.
- Weight range.
- Fat score.
- Neck string on/off.
- Hard fat removed.
- Lower foreshank (metacarpal bone) retained.

LAMB TELESCOPED CARCASE 4505

Prepared from a full Carcase (item 4500) with the legs folded or placed into the chest cavity.

Points requiring specification:

- Diaphragm: retained or removed.
- Kidneys: retained or removed.
- Kidney and channel fats: retained or removed.
- Neck: retained or removed.
- Foreshank: retained or removed.
- Breast and Flap: retained or removed.
- Tail: retained or removed.
- Weight range.
- Fat score.
- Neck string on/off.

TRUNK 4720

Trunk is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the Flank.

OPTION:**TRUNK - CHUMP ON (Item 4721)**

Trunk - Chump On is prepared from a Carcase by a straight cut cranial to the tip of the pubic symphysis through the hip joint.

Points requiring specification:

- Diaphragm retained.
- Kidneys retained.
- Kidney fats retained.

PISTOLA HINDQUARTER PAIR 4957

Pistola Hindquarter Pair is prepared from a Carcase by the removal of the following portions: Breast and Flap and Flank removed by a straight cut commencing from the junction of the 1st rib / sternum to the reflection of the diaphragm at the 11th rib and then through the Flank to the superficial inguinal lymph node. The Neck is removed by a straight cut parallel and cranial to the 1st rib and through the junction the 7th cervical and 1st thoracic vertebrae.

Specify the number of rib (ends) to be frenched and the required trim distance from the ventral edge.

Points Requiring Specification

- Number of ribs required.
- Kidney fats retained or removed.
- Scapular cartilage retained or removed.

SADDLE SET 4900

Saddle Set is prepared from a Pistola Hindquarter Pair by the removal of the Legs Chump On by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flank. Rib Ends are frenched to a distance (as specified) from the ventral edge.

Points Requiring Specification

- Specify: number of ribs required.
- Specify: Rib Ends frenched (e.g. 5th to 9th rib).
- Kidney fats retained or removed.
- Scapular cartilage retained or removed.

HINDQUARTER SADDLE 4955

Hindquarter Saddle is prepared from a Carcase by removing the Forequarter with a straight cut through the junction of the 1st lumbar vertebrae along the contour of the 13th rib to the ventral portion of the Flank.

Points Requiring Specification

- Kidney fats retained or removed.
- Flank retained or removed.

FOREQUARTER PAIR 4960 (4961-4 rib / 4962-6 rib)

Forequarter Pair is prepared from a Carcase by the removal of the Hindquarter Pair at the specified rib.

Points Requiring Specification

- Specify: number of ribs required.
- Breast removal points.
- Optional specification: Flaps are retained by a cut from the specified rib following the cropping line of the rack removal to a point lateral to the 13th rib.

LEG PAIR 4816

Leg Pair is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to clear the tip of the ilium removing the Trunk.

Points Requiring Specification

- Flank retained or removed.
- Tail removal point.
- Channel fat retained or removed.
- Butt Tenderloin retained or removed.
- Shank tip/tendon retained or removed.
- Specify: surface fat trim level.

LEG - CHUMP ON 4800

Leg - Chump On is prepared from a Side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the Flank.

Points requiring specification:

- Flank: retained or removed.
- Specify: surface fat trim level.
- Tail: removal point.
- Channel fats: retained, partial or complete removal.
- Tipped or untipped.
- Butt Tenderloin retained/removed.
- Sacrum: retained or removed.
- Leg tendon retained or removed.

LEG - CHUMP ON - SHANK OFF 4810

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of the Shank at the stifle joint, and a cut through the heel muscles of the Outside.

Points requiring specification:

- Flank: retained or removed.
- Specify: surface fat trim level.

- Tail: removal point.
- Channel fats: retained, partial or complete removal.
- Butt Tenderloin retained or removed.
- Sacrum: retained or removed.
- Heel muscles retained or removed.

LEG - CHUMP OFF 4820

Leg - Chump Off is prepared from a Leg - Chump On (item 4800), by the removal of the Chump by a cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal.

Points requiring specification:

- Tail removal point.
- Sacrum: retained or removed.
- Specify: surface fat trim level.
- Channel fat: retained, partial or complete removal.
- Shank: tipped or untipped.
- Specify: Chump cutting lines (cranial) to acetabulum.
- Leg tendon retained or removed.

LEG - FILLET END 4822

Leg - Fillet End is prepared from a Leg-Chump Off (item 4820) by the removal of the middle portion by a straight cut at approximately 10mm ventral to the tip of the exposed portion of the ischium bone and parallel to the Chump removal line.

Points requiring Specification:

- Tail removal point.
- Sacrum: retained or removed.
- Specify: surface fat trim level.

LEG – SHANK END 4823

Leg - Shank End is prepared from a Leg - Chump Off (item 4820) by the removal of the Leg - Fillet End (item 4822) and is the remaining caudal portion of the Leg with the Shank attached.

Points requiring Specification:

- Specify: surface fat trim level.
- Shank: tipped or untipped.
- Leg tendon retained or removed.
- Specify: distance from ischium bone.

LEG - CHUMP OFF - SHANK OFF 4830

Prepared from a Leg - Chump Off (item 4820) by the removal of the Shank (tibia) at the stifle joint, and by a cut through the heel muscles of the Outside.

Points requiring specification:

- Tail removal point.
- Sacrum: retained or removed.
- Specify: Chump cutting lines (cranial) to acetabulum.
- Specify: surface fat trim level.
- Patella bone retained or removed.

LEG – FEMUR BONE 4802

Leg - Femur Bone (shank off partially boned) is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801), by the removal of the Shank (tibia) at the stifle joint. The Flank and surrounding fat are removed.

Point requiring specification:

- Specify: surface fat trim level.
- Patella bone retained or removed.
- Heel muscle retained or removed.

LEG - FEMUR BONE - CHUMP OFF 4806

Leg - Femur Bone - Chump Off is prepared from a Leg - Femur Bone (item 4802) by the removal of the Chump by a straight cut approximately 12mm from the hip joint and by a cut parallel to the cranial end of the Chump.

Points requiring Specification:

- Specify: surface fat trim level.
- Specify: Chump removal distance from hip joint (acetabulum).
- Patella removed.
- Heel muscle retained or removed.

LEG - CHUMP ON – SHANK ON - AITCH BONE REMOVED 4801

Leg - Chump On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The Flank and surrounding fat are removed.

Points requiring specification:

- Shank: tipped or untipped.
- Leg tendon removed or retained.
- Butt Tenderloin retained or removed.
Specify: surface fat trim level.

**LEG SHANK BONE 4821
(EASY CARVE LEG)**

Leg Shank Bone is prepared from a Leg (item 4801), the shank (tibia) bone is tipped and a portion of the shank meat is removed (frenched) at a specified distance along the tibia bone. The Inside is removed along the natural seam and the Leg is evenly rolled, tied and or netted.

Points requiring specification

- Chump retained or removed.
- Inside retained or removed.
- Specify: netted or tied.
- Shank: tipped only.
- Specify: surface fat trim level.

LEG - CHUMP OFF – SHANK ON – AITCH BONE REMOVED 4805

Leg Chump Off - Shank On is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump by a straight cut approximately 12mm from the hip joint and by a cut parallel to the cranial end of the Chump.

Points requiring Specification:

- Specify: surface fat trim level.
- Shank: tipped or untipped.
- Leg tendon retained or removed.
- Specify: Chump removal distance from hip joint (acetabulum).

LEG - CHUMP ON - SHANK ON (BONELESS) 5060

Leg - Chump On (boneless) is prepared from Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons.

Points requiring specification:

- Flank, lymph nodes, cod fat: retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Heel muscle retained or removed.
- Specify: surface fat trim level.
- Netted or tied.

LEG - CHUMP ON - SHANK OFF (BONELESS) 5061

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons. The Shank is removed at the stifle joint by a cut through the heel muscles of the Outside.

Points requiring specification:

- Flank, lymph nodes, cod fat: Retained or removed.
- Boning method: seam or tunnel boned.
- Heel muscle retained or removed.
- Specify: surface fat trim level.
- Netted or tied.

LEG - CHUMP OFF – SHANK OFF (BONELESS) 5070

Leg - Chump Off - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of bones, cartilage, tendons and lymph nodes. The Shank is removed at the stifle joint by a cut through the heel muscles of the Outside. The Chump is removed by a straight cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal.

Points requiring specification:

- Flank, lymph nodes, cod fat: retained or removed.
- Boning method: seam or tunnel boned.
- Heel muscle retained or removed.
- Specify: surface fat trim level.
- Netted or tied.
- Chump removal distance from hip joint (acetabulum).

LEG CUTS 5065

Leg cuts are prepared from a boneless Leg (item 5060) and seamed into four individual primals and trimmed to the specified item number: eg - Outside(item 5071), Knuckle (item 5072 Inside(item 5073), Rump (item 5074)

Points requiring specification:

- Variation of primal composition.
- Trim to silverskin.

OUTSIDE 5071

Outside is prepared from a boneless leg (item 5060) by separating the primal along the natural seam between the inside and thick flank. Cartilage is removed.

Points requiring specification:

- Removal of Heel Muscle.
- Denuded to silverskin.

KNUCKLE 5072

Knuckle is prepared from a boneless Leg (item 5060) by separating the primal along the natural seam between the inside and outside. The patella, joint capsule and tendon are removed.

Points requiring specification:

- Denuded to silverskin.
- Kernel of fat retained or removed.

INSIDE 5073

Inside is prepared from a boneless leg (item 5060) by separating the primal along the natural seam between the thick flank and outside. The face of the inside (aitchbone) is trimmed.

Point requiring specification:

- Denuded to silverskin.

RUMP 5074

Rump is prepared from a boneless Leg (item 5060) and removed by a straight cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal. A portion of the tail is removed.

Points requiring specification:

- Length of tail removed.
- Denuded to silverskin.

Option

Removal of the tail along the seam between the M. gluteus medius and M. tensor fascia latae. The cap muscle (M. gluteo biceps) and all subcutaneous fat are further removed.

- *M. gluteobiceps retained.*
- Subcutaneous fat retained.

CHUMP 4790

Chump is prepared from a Leg - Chump On (item 4800), by the removal of the Chump by a cut approximately 12mm from the hip joint (acetabulum), and at right angles across the primal.

Points requiring specification:

- Specify: surface fat trim level.
- Channel fat: retained, partial or complete removal.
- Flank retained or removed.
- Butt Tenderloin retained.
- Chump removal distance from hip joint (acetabulum).

Note: *Chump removal points from the Leg to be parallel (Cranial / Caudal).*

CHUMP 5130

Chump (boneless) is prepared from a bone in Chump (item 4790) by the removal of all bones, cartilage and the Butt Tenderloin.

Points requiring Specification

- Flank retained or removed
- Butt Tenderloin retained/removed.
- Chump denuded to red meat.
- Cap muscle (only) removed.
- Netted or tied.

FORESHANK 5030

Foreshank is prepared from a Forequarter and consists of the radius, ulna, carpus and distal portion of the humerus bones and associated muscles.

The Foreshank is removed from the Forequarter by a cut following the Breast and Flap distal end of the humerus bone cutting line.

Point requiring specification:

- Removal of carpus joint (tipped).
- Separated and detached by saw cut or broken joint.

HINDSHANK 5031

Hindshank is prepared from a Hindquarter and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Hindquarter by a cut through the stifle joint separating the tibia and the femur.

Points requiring specification:

- Tarsus joint removed or retained.
- Heel muscle retained or removed.
- Leg tendon removed or retained.
- Separated and detached by saw cut or broken joint.

SADDLE 4910 (4910- 8rib / 4911-7 rib / 4912- 9 rib / 4913-10rib)

Saddle is prepared from a full Carcase by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flank. Another cut is made removing the Forequarter between the specified ribs to the ventral portion of the Breast. Blade (scapular) cartilage is retained or completely removed.

SADDLE - LOIN 4883

Optional specification: Saddle - Loin is prepared by the removal of the Rack - Saddle (item 4928) from the Saddle (item 4910) by a cut along the contour of and between the 12th and 13th rib.

Points requiring specification:

- Specify: rib number required.
- Diaphragm retained or removed.
- Kidneys and kidney fats retained or removed.
- Flap removal distance from eye muscle (trim distance to be specified).
- Specify: surface fat trim level.

RACK - SADDLE 4928

Rack - Saddle is prepared from a full Carcase by a straight cut through the M. longissimus thoracis (eye muscle) between the 11th and 12th ribs and by removing the Forequarter between the 4th and 5th rib leaving an 8 rib Rack Saddle or as specified. The Flaps are removed at the specified distance from the eye muscle.

Points requiring specification.

- Diaphragm retained.
- Flap distance from the eye muscle to be specified.
- Specify: surface fat trim level.
- Specify: Rack removal points and rib number.

SPARE RIBS 5015

Spare Ribs are prepared from a portion of the rib cage and consists of rib bones and intercostals muscles only and cut to a specified length.

Points requiring specification.

- Ribs: number required.
- Length of ribs.
- M. cutaneous trunci retained or removed.
- Diaphragm retained or removed.
- M. laterissimus dorsi muscle removed.
- Scapular cartilage removed or retained.

RACK 4932 (4931- 6 rib/ 4930- 7 rib/ 4932- 8 rib/ 4933- 9 rib)

Rack is prepared from a Side by a straight cut through the back bone between the specified ribs separating of the Forequarter (4th to 7th ribs). The caudal cutting line is through the back bone at the specified ribs (10th to 13th ribs) or caudal to the edge of the 13th rib. The Breast and Flap can be removed at the standard cutting line, or at a specified distance from the ventral edge of the eye muscle.

Points requiring specification:

- Specify: rib numbers.
- Specify: Flap removal distance from eye muscle to be specified.
- Scapular cartilage retained or removed.
- Feather/chine bones retained or removed.
- Specify: surface fat trim level.
- Cap muscle: retained or removed.
- Diaphragm retained/removed.

RACK (FRENCHED) 4938 (4936- 6 rib/ 4937-7 rib/ 4938-8 rib/ 4939-9 rib)

Rack (Frenched) is prepared from a Rack (item 4932), the cap muscle to be retained in situ. The feather bones and chine are removed. The ribs are cut parallel to the chine edge at a distance as specified from the eye of meat. The ribs are trimmed (frenched) 100mm from the eye of meat or as specified.

Points requiring specification:

- Specify: rib numbers required and distance from eye muscle.
- Cap muscle: retained or removed.
- Length of exposed rib.
- Scapular cartilage retained or removed.

SHOULDER RACK 4935

Shoulder Rack is prepared from a Square Cut Shoulder by the removal of the blade, leaving the underlying muscles attached. The ventral cutting line is determined by a measurement from the tip of the M. longissimus thoracis (eye muscle) at the caudal end.

Points requiring specification:

- Rib number required.
- Flap removal line and distance from eye muscle.
- Frenched and length of exposed rib.
- Feather/chine bone: retained or removed.

LOIN - CHUMP ON 4840 (4840-8 rib / 4841-7 rib / 4842 – 9 rib)

Loin - Chump On is prepared from a Side by the removal of the Forequarter along the specified rib, and removal of the leg by a cut passing through the lumbar vertebrae to clear the acetabulum. The Breast and Flap can be removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).

Points requiring specification:

- Specify: rib number required.
- Specify: surface fat trim level.
- Diaphragm retained or removed.
- Kidney/kidney fat removed or retained.
- Specify: Flap removal distance from eye muscle (trim distance to be specified).
- Scapular cartilage retained or removed.

SHORT LOIN – CHUMP ON 4874 (4873-0 ribs / 4874 – 1 rib)

Short Loin - Chump On is prepared from a Side by a straight cut through the lumbar vertebrae to clear the acetabulum. The Rack is removed at the specified rib site by a straight cut through the back bone of the ventral portion of the Breast/Flap, or by a cut following the contour of the caudal edge of the specified rib. The Flank can be removed at the standard cutting line or as specified (75mm from eye muscle).

Points requiring specification:

- Diaphragm retained or removed.
- Length of ribs (ventral cutting line).
- Specify: surface fat trim level.
- M. cutaneus trunci removed.
- Number of ribs to be specified.
- Tenderloin retained or removed.

NECK 5020

Neck is prepared from a carcass by a cut through and between the 3rd and 4th cervical vertebrae.

Points requiring specification.

- Variation to caudal cutting line.
- Removals of Atlas neck joint for hygiene trim purpose.
- Split into half.
- Sliced as Rosettes (specify thickness).
- Fat depth level.
- Specify vertebrae.

5101 BACKSTRAP

Backstrap is prepared from a Side and consists of the eye muscle lying along the spinous process and transverse processes of the lumbar, thoracic and cervical vertebrae. The Backstrap comprises of the portion commencing from the 1st thoracic vertebrae up to the lumbar sacral junction.

Point requiring specification:

- Silverskin removed or retained.
- Specify muscle length by indicating the removal point from the vertebrae.

TENDERLOIN 5080

Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (M. psoas minor) remains attached.

Points requiring specification:

- Sidestrap retained or removed.
- Trim to silverskin.

BUTT TENDERLOIN 5081

Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the ilium after the separation of the Short Loin from the Leg.

Points requiring specification:

- Sidestrap retained or removed.
- Trim to silverskin.

TENDERLOIN - BUTT OFF 5082

Tenderloin - Butt Off is the (tail) muscle of the tenderloin attached to the Short Loin after the separation of the Leg.

Points requiring specification:

- Sidestrap retained or removed.
- Trim to silverskin.

LOIN 4860 (4860-8 rib / 4861-7 rib / 4862-9 rib)

Loin is prepared from a Side by the removal of the Forequarter along the specified rib, and the Leg by a cut passing through the lumbo sacral junction of the Flank.

Points requiring specification:

- Specify: rib number required.
- Flap removal line and distance from eye muscle as specified.
- Kidney, kidney fat retained or removed.
- Specify: surface fat trim level.
- Diaphragm retained or removed.

ASSORTED CUTS (BONE-IN) 5036

Assorted Cuts (bone-in) are prepared from a Carcase and can be any combination of at least (3) three major primals: Leg, Forequarter, Loin, Short Loin/Rack.

Neck, Shanks and Breast and Flap can also be included if a Square Cut Shoulder is packed.

Points requiring specification:

- Any combination of major primals packed in one carton.
- Inclusion of Breast and Flap.
- Inclusion of Neck.
- Inclusion of Fore/Hind Shanks.

FOREQUARTER 4972 (4971-4 rib / 4970-5 rib / 4972-6 rib / 4969-13 rib)

Forequarter is prepared from a Side by a straight cut between the specified ribs separating the Forequarter and the Hindquarter.

Points requiring specification:

- Specify rib number required.
- Fore leg tucked into neck region.
- Neck string on/off.

- Atlas bone tipped.
- Carpus joint tipped.
- Breast retained or removed.
- Specify: surface fat trim level.

FOREQUARTER 4974

(SHOULDER)

A Forequarter (Shoulder) is prepared from a Forequarter (item 4972) partially boned by removing the Neck between the 3rd and 4th cervical vertebrae. The ribs and vertebrae are removed.

The Forequarter (Shoulder) is cut into two separate portions. The ventral cutting line is 12mm from the eye muscle (*M. longissimus*) at the specified rib by a straight cut running parallel and cranial to the dorsal edge separating the two portions.

Points requiring specification:

- Specify: rib number required.
- Neck removal point.
- Shank retained/removed and or tipped.
- Specify: surface fat trim level.

KNUCKLE SHOULDER 4975

Knuckle Shoulder is the dorsal portion of the Forequarter.

BLADE SHOULDER 4976

Blade Shoulder is the ventral portion of the Forequarter.

Points requiring specification:

- Specify: rib number required.
- Neck removal point.
- Shank retained/removed and or tipped.
- Specify: surface fat trim level.

SQUARE CUT SHOULDER 4990 (4991-4 rib/4990-5 rib/4992-6 rib).

Square Cut Shoulder is prepared from a Forequarter (item 4972) by removing the Neck. The Breast and Fore Shank are removed by a cut commencing at the junction of the 1st rib and 1st sternal segment continuing to the caudal cutting line at the specified rib.

Points requiring specification:

- Neck removal line.
- Specify: rib number required.
- Specify rib length.
- Specify: surface fat trim level.

SQUARE CUT SHOULDER - ROLLED / NETTED 5050 (5051-4 rib /5050-5 rib /5052-6 rib).

Square Cut Shoulder - Rolled/Netted is prepared from a Square Cut Shoulder (item 4991) by the removal of bones, cartilage, sinew and ligamentum nuchae. The Shoulder is rolled and netted.

Points requiring specification:

- Specify: rib numbers required.
- Shank muscle retained or removed.
- Lymph node and surrounding fat removed.
- Specify: surface fat trim level.

SHOULDER (OYSTER CUT) 4980

Shoulder (Oyster Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and foreshank bones together with associated muscles. Shoulder is removed from a Forequarter quartered between the 4th and 5th ribs. A cut is made following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (M. subscapularis) attached.

Points requiring specification:

- Shank joint severed.
- Specify: surface fat trim level.

Option:

Boneless Shoulder Blade (Oyster Cut) - Item 5055

SHOULDER 4995 (BANJO CUT)

Shoulder (Banjo Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and foreshank bones together with associated muscles. A cut is made following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (M. subscapularis) attached. The blade bone is removed and the undercut is retained in situ. The Shoulder is shaped in an oval appearance by trimming the outer selvage along the ventral edge.

Points requiring Specification:

- Blade bone retained or removed.
- Specify: surface fat trim level.

EYE OF SHOULDER 5151 (NECK FILLET)

Eye of Shoulder (Neck Fillet) is prepared from a Forequarter (item 4970) by removing the eye muscle portion lying along the spinous processes and transverse processes and the thoracic vertebrae. The Eye of Shoulder muscle commences from the 4th cervical vertebrae to the 4th/5th or 6th thoracic vertebrae. The number of vertebrae will determine the portion length. Trimmed to silverskin.

Points requiring specification:

- Specify: length of eye muscle.
- Silverskin retained or removed.

EYE OF FOREQUARTER 5152

(NECK FILLET)

Eye of Forequarter (Neck Fillet) is prepared from a Forequarter (item 4970) by removing the eye muscle portion lying along the spinous processes and transverse processes and the thoracic vertebrae. The Eye of Forequarter muscle commences at the 1st cervical vertebrae to the 4th/5th or 6th thoracic vertebrae. The number of vertebrae required will determine the length of the Neck Fillet. Trimmed to silverskin.

Points requiring specification:

- Specify: length of eye muscle.
- Silverskin retained or removed.

BREAST AND FLAP 5010

Breast & Flap is prepared from a Side by a straight cut from the junction of the 1st rib/sternum to the reflection of the diaphragm at the 11th rib then through the Flank to the superficial inguinal lymph node.

Dorsal cutting line - The Breast & Flap can be prepared to include **attached** residual rib portions remaining after the removal of bone in - Loin - Saddle - Rack and Short Loin.

Points requiring specification:

- Diaphragm retained.
- Dorsal cutting line.

Breast & Flap (boneless) - Item 5172

FLAP 5011

A Flap is prepared from a Breast & Flap (item 5010) by a straight cut between the 5th/6th ribs and consists of the remaining caudal portion.

Points requiring specification:

- Dorsal cutting line may include rib portion of Flank.
- Specify: rib numbers required.

Flap (boneless) - Item 5173

BONELESS OVINE MANUFACTURING BULK PACK 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 Carcase, Trunk, Forequarter, Rolls.
- Grinding meat.
- Minimum piece size may be specified.

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.

***** Images of meat blocks 50cl-60cl-80cl.**

PORTION CUTS

LEG STEAKS / CHUMP CHOPS

Prepared from Items 4820 / 4790

LOIN SADDLE CHOPS / SHORT LOIN CHOPS

Prepared from Items 4883 / 4880

SHOULDER CHOPS

Prepared from Item 4990

RACK CUTLETS

Prepared from Item 4938 (Frenched)