UNITED
NATIONS

E

Economic and Social
Council

Distr.
GENERAL

TRADE/WP.7/GE.11/2002/13/Add.2
8 July 2002

ORIGINAL: ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Standardization of Meat
11th session, 8-10 April 2002, Geneva

Report of the Eleventh Session

Addendum 2

Draft UNECE Standard for Ovine Carcases and Cuts
Draft Ovine Carcases and Cuts Descriptions

Note by the Secretariat : This document contains the draft ovine carcases and cuts descriptions including comments made at the 11th session. The text is transmitted to the Working Party for adoption as a UNECE Standard together with document TRADE/WP.7/GE.11/2002/13/Add.1 containing the Ovine Specific requirements.

GE.02-31815

UNECE STANDARD FOR OVINE CARCASES AND CUTS

SECTION 4B

OVINE CARCASES & CUTS DESCRIPTIONS

FOREWORD

ABOUT THE CONTENTS

This publication contains the Ovine Carcases and Cuts Descriptions (Section 4B) of the UN/ECE Standard for Ovine Carcases and Cuts.

This standard has been split into Three sections:

SECTION 0: UN/ECE General Requirements for Mammalian Meat (applying to all UNECE Standards for mammalian meat)
Section 4A: UN/ECE Ovine Specific Requirements
Section 4B: UN/ECE Ovine Carcases and Cuts Descriptions

All three sections should be read in conjunction.

~~This publication should thus be read in conjunction with the General Requirements and the Ovine Specific Requirements Section 4A.~~

~~The descriptions contained in this document indicate one way of accurately producing the cut. Other production methods yielding equivalent results may be used.~~

The text of this publication has been developed under the auspices of the Specialized Section on standardization of Meat of the United Nations Economic Commission for Europe.

Following the recommendation of the Specialized Section, the Working Party on Standardization of Perishable Produce and Quality Development adopted the text at its 58th session (Reference: TRADE/WP.7/2002.....)

This standard aims to describe ovine meat items commonly traded internationally. Meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact:

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Purpose

The purpose of the Standard is to facilitate trade by recommending an international language for ovine carcases and cuts. This section includes photographs of carcases and selected commercial cuts to facilitate a better understanding of its provisions with a view to ensuring a wide application in international trade. The descriptions contained in this document indicate one way only of accurately producing the cut. Other production methods yielding equivalent results may be used.

Acknowledgement

The UN/ECE Specialized Section on Standardization of Meat would like to acknowledge the contributions of the following delegations during the development of this publication:

Argentina	Italy
Australia	Japan
Austria	Lithuania
Bolivia	Netherlands
Brazil	New Zealand
Canada	Paraguay
China	Poland
EAN International	Russian Federation
European Union	Slovakia
Finland	Spain
France	Switzerland
Germany	United Kingdom
Greece	United States of America
Hungary	Uruguay

~~***About this first edition of the UN/ECE Ovine Carcases and Cuts Descriptions***~~

~~*This edition of the* ***UNECE*** *Ovine Carcases and Cuts Descriptions is published on behalf of the United Nations Economic Commission for Europe Specialized Section on Standardization of Meat by .....*~~

~~***UNECE*** *is the United Nations Economic Commission for Europe. This organization has been developing standards for agricultural products since 1949. Close to 100 standards have been developed and 70% of the world trade in produce is based on UN/ECE standards. ALL interested United Nations and UN/ECE members can participate on an equal footing. Input from non-governmental organizations is encouraged. All standards and meeting information have been published on the UN/ECE web site at www.unece.org/trade/agr*~~

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OVINE CARCASES & CUTS

BONE-IN

Assorted Cuts (Block Ready)	5036	27
Blade Shoulder	4776 - 4778 (4-6R)	29
Breast & Flap	5010	30
Carcase - Hogget	4620	12
- Lamb	4500	12
- Mutton	4600	12
- Ram	4621	12
Chump (Alternative : Sirloin)	4790	21
Flap	5011	31
Forequarter	4969 - 4972 (4-6R & 13R)	15
Forequarter (Partially boned)	4770 - 4772 (4-6R)	28
Forequarter Pair	4959 - 4962 (3-6R)	14
Foreshank	5030	21
Hindshank	5031	21
Knuckle Shoulder	4773 - 4775 (4-6R)	28
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Leg - Chump Off - Shank Off - Aitch Bone Removed	4806	18
Leg - Chump Off - Shank On - Aitch Bone Removed	4805	18
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Leg - Chump On - Shank Off - Aitch Bone Removed	4802	17
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Leg - Fillet End	4822	16
Leg - Shank End	4823	16
Leg Pair	4816	14
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Leg Shank Bone (Easy Carve Leg)	4821	18
Loin	4859 - 4862 (6-9R)	23
Loin - Chump On	4839 - 4842 (6-9R)	22
Neck	5020	31
Outside Shoulder (Banjo Cut)	4995	30
Outside Shoulder (Oyster Cut)	4980	30
Outside Shoulder Pair	4976	15
~~Pistola~~ Hindquarter	4786 - 4789 (6-9R)	13
Rack	4930 - 4933 (6-9R)	25
Rack - Cap Off	4746 - 4749 (6-9R)	25
Rack - Cap Off (Frenched)	4758 - 4765 (2-9R)	25
Rack - Cap On (Frenched)	4750 - 4757 (2-9R)	25
Rack Saddle	4926 - 4929 (6-9R)	24
Saddle	4897 - 4900 (10-13R)	22
	4910 - 4912 (7-9R)	22
Short Loin	4878 - 4881 (0-3R)	23
Short Loin - Chump On	4873 - 4876 (0-3R)	22
Short Loin Pair (Alternative : Loin Saddle)	4882 - 4885 (0-3R)	23
Shoulder Rack	4730 - 4733 (2-5R)	24
Shoulder Rack (Frenched)	4736 - 4739 (2-5R)	24
Shoulder Rack Pair	4726 - 4727 (4-5R)	24

Side - Hogget	4610	12
- Lamb	4510	12
- Mutton	4630	12
- Ram	4631	12
Spare Ribs	5015 - 5018 (6-9R)	31
Square Cut Shoulder	4990 - 4992 (4-6R)	29
Telescoped Carcase (Lamb)	4505	12
Trunk	4720	13
Trunk - Chump On	4721	13
BONELESS		
Backstrap or Backstrip	5101	26
Backstrap or Backstrip	5109	26
Breast and Flap	5172	30
Butt Tenderloin	5081	27
Chump (Alternative : Sirloin)	5130	21
Eye of Forequarter (Neck Fillet)	5152	26
Eye of Rack	5153	26
Eye of Short Loin	5150	26
Flap	5173	31
Forequarter	5045 - 5047 (4-6R)	28
Inside	5073	20
Inside - Cap Off	5077	20
Knuckle (Alternative : Leg Tip)	5072	20
Leg - Chump Off - Shank Off	5070	19
Leg - Chump On	5060	19
Leg - Chump On - Shank Off	5061	19
Leg Cuts	5065	20
Outside	5075	20
Outside Shoulder (Oyster Cut)	5055	30
Silverside	5071	20
Square Cut Shoulder	5050 - 5052 (4-6R)	29
Tenderloin	5080	27
Tenderloin - Butt Off	5082	27
Thick flank	5076	20
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OVINE SPECIFICATIONS

BONE-IN	
Assorted Cuts (Block Ready)	5036
Blade Shoulder	4776 - 4778
Breast and Flap	5010
Carcase : Hogget / Lamb / Mutton / Ram	4620 / 4500 / 4600 / 4621
Chump (Alternative : Sirloin)	4790
Flap	5011
Forequarter	4969 - 4972
Forequarter (Partially boned)	4770 - 4772
Forequarter Pair	4959 - 4962
Foreshank	5030
Hindshank	5031
Knuckle Shoulder	4773 - 4775

Leg - Chump Off	4820
Leg - Chump Off - Shank Off	4830
Leg - Chump Off - Shank Off - Aitch Bone Removed	4806
Leg - Chump Off - Shank On - Aitch Bone Removed	4805
Leg - Chump On	4800
Leg - Chump On - Shank Off	4810
Leg - Chump On - Shank Off - Aitch Bone Removed	4802
Leg - Chump On - Shank On - Aitch Bone Removed	4801
Leg - Fillet End	4822
Leg - Shank End	4823
Leg Pair	4816
Leg Pair and Loin Saddle	4901 - 4907
Leg Pair and Saddle	4940 - 4946
Leg Shank Bone (Easy Carve Leg)	4821
Loin	4859 - 4862
Loin - Chump On	4839 - 4842
Neck	5020
Outside Shoulder (Banjo Cut)	4995
Outside Shoulder (Oyster Cut)	4980
Outside Shoulder Pair	4976
~~Pistola~~ Hindquarter	4786 - 4789
Rack	4930 - 4933
Rack - Cap Off	4746 - 4749
Rack - Cap Off (Frenched)	4758 - 4765
Rack - Cap On (Frenched)	4750 - 4757
Rack Saddle	4926 - 4929
Saddle	4897 - 4900 / 4910 - 4912
Short Loin	4878 - 4881
Short Loin - Chump On	4873 - 4876
Short Loin Pair (Alternative : Loin Saddle)	4882 - 4885
Shoulder Rack	4730 - 4733
Shoulder Rack (Frenched)	4736 - 4739
Shoulder Rack Pair	4726 - 4727
Side : Hogget / Lamb / Mutton / Ram	4610 / 4510 / 4630 / 4631
Spare Ribs	5015 - 5018
Square Cut Shoulder	4990 - 4992
Telescoped Carcase (Lamb)	4505
Trunk	4720
Trunk - Chump On	4721
BONELESS	
Backstrap or Backstrip	5101
Backstrap or Backstrip	5109
Breast and Flap	5172
Butt Tenderloin	5081
Chump (Alternative : Sirloin)	5130
Eye of Forequarter (Neck Fillet)	5152
Eye of Rack	5153
Eye of Short Loin	5150
Flap	5173
Forequarter	5045 - 5047
Inside	5073
Inside - Cap Off	5077
Knuckle (Alternative : Leg Tip)	5072
Leg - Chump Off - Shank Off	5070
Leg - Chump On	5060
Leg - Chump On - Shank Off	5061

Leg Cuts	5065
Outside	5075
Outside Shoulder (Oyster Cut)	5055
Silverside	5071
Square Cut Shoulder	5050 - 5052
Tenderloin	5080
Tenderloin - Butt Off	5082
Thick flank	5076

OVINE SIDE SKELETAL DIAGRAM

Certain markets have specific regulations regarding the removal of spinal cord, nervous and lymphatic tissue. As these requirements are subject to regular review individual market requirements should be determined prior to trade commencing.

STANDARD OVINE PRIMAL CUTS

(Flow chart)

CARCASE 4500

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

Points requiring specification:

• Number of pieces required.
• Tenderloin retained or removed.
• Kidneys retained or removed.
• Kidney & channel fats retained, partially or completely removed.
• Diaphragm retained or removed.
• Tail removal point.
• Weight range.
• Confirmation of grading.
• Specify surface fat trim level.
• Fat score.
• Neck string on or off.
• Head retained.
• Lower Foreshank (metacarpal bone) retained.

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

SIDE 4510

Prepared from a full carcase (item 4500). The carcase is split into sides by one longitudinal - cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae. ~~Spinal cord maybe removed as a specification or country requirement.~~

Points requiring specification:

• Tenderloin retained or removed.

- Kidney retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Diaphragm retained or removed.
- Tail removal point.
- Specify: surface fat trim level.
- Fat score.
- Neck string on or off.

TELESCOPED CARCASE 4505

Prepared from a full Carcase (item 4500). To prepare the leg folded or placed into the chest cavity, a cut is made horizontally across the dorsal edge of the carcase at the junction of the 6th lumbar and 1st sacral vertebrae breaking the spine sufficiently to allow the legs to fold into the cavity of the carcase.

Points requiring specification:

- Tarsus retained or removed
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely 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 or 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 Flap.

Points requiring specification:

- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney and channel fats retained, partially or completely removed.

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.

LEG PAIR & SADDLE 4946

Leg Pair and Saddle is prepared from a Carcase by the removal of the following portions:
Breast ~~& Flap~~ and Flap are removed by a straight cut parallel on each side and measured from the dorsal edge and commencing from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib and following on through the Flap to the superficial inguinal lymph node. The Neck is removed by a straight cut parallel & cranial to the 1st rib and through the junction the 7th cervical & 1st thoracic vertebrae. The Rib Ends are frenched to a distance as specified from the ventral edge.

Points Requiring Specification:
- Shank tipped.
- Flap retained or removed.
- Shoulder retained or remove.
- Leg tendon retained or removed.
- Number of ribs required.
- Kidney & channel fats retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Specify: rib numbers to be frenched and length of frenching required.
- Specify: surface fat trim level.

PISTOLA HINDQUARTER 478~~8~~

~~Pistola~~ Hindquarter is prepared from a ~~Leg Pair & Saddle (item 4946)~~ carcase by splitting ~~the pair~~ it evenly by one longitudinal cut down the sacral, lumbar and thoracic vertebrae to the specified rib.

Points Requiring Specification:
- Shank tipped.
- Flap retained or removed.
- Leg tendon retained or removed.
- Number of ribs required.
- Scapular cartilage retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Specify: surface fat trim level.

LEG PAIR AND LOIN SADDLE 4901

Leg Pair and Loin Saddle is prepared from a Carcase by removing the Forequarter Pair by a straight cut through the junction of the specified lumbar or thoracic vertebrae along the contour of the specified rib to the ventral portion of the Flap.

Points Requiring Specification:
- Shank tipped.
- Number of ribs required.
- Kidney and channel fats retained, partially or completely removed.
- Flap retained or removed.
- Tail removal point.
- Channel fat retained, partially or completely removed.
- Leg tendon retained or removed.
- Specify: surface fat trim level.

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 to the ventral portion of the Flap.

Points Requiring Specification:
- Leg tendon retained or removed.
- Shank tipped.
- Flap retained or removed.

- Tail removal point.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Specify: surface fat trim level.

FOREQUARTER PAIR 4960

Forequarter Pair is prepared from a Carcase by a cut along the contour of the specified rib and ventral to the flap cutting line retaining the Flap on the Forequarter Pair, and at right angle through the thoracic vertebrae severing the back bone.

Points Requiring Specification:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Length of flap retained, to be specified or removed completely.
- Specify: surface fat trim level.

OUTSIDE SHOULDER PAIR 4976

Outside Shoulder Pair is prepared from a Forequarter Pair (5-rib) item 4960 (flaps removed) by peeling each shoulder separately from the ventral edge of the breast and cutting along the natural seam between the overlying muscles and ribs, leaving the undercut (M. subscapularis) attached to the blade bone. The shoulders are separated at the dorsal edge of the forequarter by a cut following the contour of the outer edge of the primal to a point adjacent to the junction of the 1st rib and 7th cervical vertebrae.

The shoulders remain firmly attached to the neck by the connected muscles of the M. trapezius. The ribs are separated from the neck by a cut through the junction of the 7th cervical vertebrae and 1st ribs severing the neck from the rib cage leaving the shoulders firmly attached to the neck. Bloodstains on the underside of the neck are removed.

Points Requiring Specification:

- Specify: surface fat trim level.
- Rib removal point.
- Atlas bone retained or removed.
- Carpus retained or removed.

FOREQUARTER 4972

Forequarter is prepared from a Side by a cut along the contour of the specified rib to the ventral edge and at right angles through the thoracic vertebrae separating the Forequarter and the Hindquarter.

Points requiring specification:

- Number of ribs required.
- Neck string on or off.
- Atlas bone retained or removed.
- Carpus retained or removed.
- Breast 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 Flap. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

Points requiring specification:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Specify: surface fat trim level.

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 (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

Points requiring specification:

- Flap retained or removed.
- Tail removal point.
- Sacrum retained or removed.
- Channel fat retained, partially or completely removed.
- Butt Tenderloin retained or removed.
- Heel muscles retained or removed.
- Specify: surface fat trim level.

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 at right angles across the Leg at a specified measured distance from the acetabulum.

Points requiring specification:
- Tail removal point.
- Sacrum retained or removed.
- Shank tipped.
- Leg tendon retained or removed.
- Channel fat retained, partially or completely removed.
- Specify: Chump cutting lines (cranial) to acetabulum.
- Specify: surface fat trim level.

LEG - FILLET END 4822

Leg - Fillet End is prepared from a Leg - Chump Off (item 4820) by the removal of the middle portion of the Leg by a straight cut 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: distance of the cutting line from the ischium bone.
- 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:
- Shank tipped.
- Leg tendon retained or removed.
- Specify: distance of the cutting line from the ischium bone.
- Specify: surface fat trim level.

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 straight cut parallel to the cutting line of the Chump and through the heel muscles of the Silverside.

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

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

Leg - Chump On - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

Points requiring specification:

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

LEG - CHUMP ON - SHANK OFF - AITCH BONE REMOVED 4802

Leg - Chump on - Shank Off - Aitch Bone Removed is prepared from a Leg - Chump On -Shank On - Aitch Bone Removed (item 4801), by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

Points requiring specification:

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

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

Leg - Chump Off - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

Points requiring Specification:

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

LEG - CHUMP OFF - SHANK OFF - AITCH BONE REMOVED 4806

Leg - Chump Off - Shank off Aitch Bone Removed is prepared from a Leg - Chump On - Shank Off - Aitch Bone Removed (item 4802) by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

Points requiring Specification:

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

LEG SHANK BONE 4821 (EASY CARVE LEG)

Leg Shank Bone is prepared from a Leg Chump On - Shank On - Aitch Bone Removed (item 4801) by the removal of the femur bone by tunnel or seam boning. 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.
- Flap retained or removed.
- Leg tendon retained or removed.
- Shank (tibia) frenched to a specified distance.
- Specify: Leg tied or netted.
- Specify: surface fat trim level.
- Femur retained (ball joint of femur removed).

LEG - CHUMP ON (BONELESS) 5060

Leg - Chump On (Boneless) is prepared from Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

Points requiring specification:
- Flap retained or removed.
- Leg tendon retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Specify: surface fat trim level.
- Specify: 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 and exposed lymph nodes The Shank (tibia) is removed at the stifle joint, and by a straight cut parallel through the heel muscles of the silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

Points requiring specification:
- Flap retained or removed.
- Heel muscle retained or removed.
- Lymph nodes gland retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Specify: surface fat trim level.
- Specify: 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 exposed lymph nodes. The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum. The Shank is removed at the stifle joint by a cut through the heel muscles of the Silverside parallel to the Chump cutting line.

Points requiring specification:

- Heel muscle retained or removed.
- Lymph nodes retained or removed.
- Cod fat retained or removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Specify: surface fat trim level.
- Specify: netted or tied.

LEG CUTS 5065

Leg Cuts are prepared from a Leg - Chump On Boneless (item 5060) and seamed into four individual primals and trimmed as specified.

Points requiring specification:

- Variation of primal composition.
- Specify: cartilage removal.
- Specify: surface fat trim level.

SILVERSIDE 5071

Silverside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Thick flank.

OUTSIDE 5075

The Outside is prepared from a Silverside with the heel muscle removed along the natural seam. Outside is denuded to silverskin.

THICK FLANK 5076

Thick flank is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Silverside. The patella, joint capsule and tendon are removed.

KNUCKLE 5072

The Knuckle is prepared from the Thick flank with the cap muscle and fat cover removed.

Alternative Description: LEG TIP

INSIDE 5073

Inside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Thick flank and Silverside. The pizzel butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.

INSIDE - CAP OFF 5077

The Inside - Cap Off is prepared from the Inside item 5073 by the removal of the M. gracilis muscle along the natural seam. Remaining subcutaneous fat deposits are removed completely.

CHUMP - BONE IN 4790

Chump - Bone in is prepared from a bone in Leg - Chump On (item 4800). The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

The lymph node gland and gland fats situated on the flap are removed. Chump removal points from the Leg to be parallel (Cranial and Caudal).

Points requiring specification:

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

Alternative Description: SIRLOIN

CHUMP - BONELESS 5130

Chump - Boneless is prepared from a bone in Chump (item 4790) by the removal of all bones, cartilage and Butt Tenderloin. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.

Points requiring Specification:

- Butt Tenderloin retained or removed.
- Specify: surface fat trim level.

Alternative Description: SIRLOIN

FORESHANK 5030

Foreshank is prepared from a Forequarter (item 4972) 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.

Points requiring specification:

- Carpus retained.
- Separated by saw cut or broken joint.

HINDSHANK 5031

Hindshank is prepared from a Leg (item 4800) and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Leg by a cut parallel to the Chump removal cutting line through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur.

Points requiring specification:
- Tarsus retained.
- Heel muscle retained or removed.
- Leg tendon retained or removed.
- Separated by saw cut or broken joint.

SADDLE 4900

Saddle is prepared from a Leg Pair and Saddle (item 4901) by the removal of the Leg Pair (item 4816) by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flap. The ribs and flap on both sides of the saddle are cut parallel at a specified distance from the (cranial) end. Rib Ends are frenched to a distance (as specified) from the ventral edge.

Points Requiring Specification:
- Flap retained or removed.
- Shoulder retained or removed.
- Number of ribs required.
- Number of ribs frenched.
- Length of frenching required.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.
- Scapular cartilage retained or removed.
- Diaphragm retained or removed.
- Flap removal distance from eye muscle.
- Blade (scapular cartilage) retained or removed.
- Specify: surface fat trim level.

LOIN - CHUMP ON 4840

Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut a right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line at right angles at a measured distance from the hip joint to clear the acetabulum. The Breast and Flap is removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).

Points requiring specification:
- Number of ribs required.
- Specify: the removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Scapular cartilage retained or removed.
- Specify: surface fat trim level.

SHORT LOIN - CHUMP ON 4874

Short Loin - Chump On is prepared from a Loin - Chump On (item 4840) by the removal of specified ribs parallel to the Chump cutting line.

Points requiring specification:

- Number of ribs required.
- Specify: the removal distance from the acetabulum.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast removal distance from eye muscle.
- M. cutaneus trunci retained or removed.
- Specify: surface fat trim level.

LOIN 4860

Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end).

Points requiring specification:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Specify: surface fat trim level.

SHORT LOIN PAIR 4883

Short Loin Pair is prepared from the Saddle (item 4910) by a cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the back bone.

The ribs and flap on both sides of the Short Loin Pair are cut parallel at a specified distance from the eye muscle at the (cranial) end.

Points requiring specification:

- Number of ribs required.
- Diaphragm retained or removed.
- Kidneys retained or removed.
- Kidney channel fat retained, partially or completely removed.
- Flap removal distance from the eye muscle.
- Specify: surface fat trim level.

Alternative Description: LOIN SADDLE

SHORT LOIN 4880

Short Loin is prepared from a Loin (item 4860) by the removal of specified ribs parallel to the Forequarter cutting line. To remove the ribs a cut is made following along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.

Points requiring specification:
- Number of ribs required.
- Diaphragm retained or removed.
- Kidney and channel fats retained, partially or completely removed.
- Breast and Flap removal line and distance from eye muscle.
- Specify: surface fat trim level.

SHOULDER RACK PAIR 4727

Shoulder Rack Pair is prepared from a Forequarter Pair (item 4960 flap removed) by the removal of the Shoulders, leaving the underlying muscles attached to the ribs. The cranial cutting line is along the contour of the 1st rib and through the junction of the 1st thoracic and 7th cervical vertebrae and parallel with the specified caudal cutting line. 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:
- Number of ribs required.
- Specify: Breast removal line and distance from eye muscle.

SHOULDER RACK 4733

Shoulder Rack is prepared from a Shoulder Rack Pair (item 4727) by splitting the pair evenly by one longitudinal cut down the thoracic vertebrae. Spinal cord may be removed as a country or specification requirement.

Points requiring specification:
- Number of ribs required.
- Feather / chine bones retained or removed.
- Specify: Breast removal line & distance from eye muscle.

SHOULDER RACK (FRENCHED) 4739

Shoulder Rack (Frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (frenched) to expose the ribs to the specified length.

Points requiring specification:
- Number of ribs required.
- Specify: Breast removal line & distance from eye muscle.
- Feather / chine bones retained or removed.
- Length of exposed rib.

RACK - SADDLE 4928

Rack Saddle is prepared from a Saddle (item 4910) by a cut along the contour of the specified rib parallel to the loin end and rack end cutting line and by a cut at right angle through the thoracic vertebrae severing the back bone. The ribs on both sides of the Saddle Rack are cut parallel at a specified distance from the eye muscle at the (caudal) end.

Points requiring specification.

- Number of ribs required.
- Diaphragm retained or removed.
- Blade (scapular cartilage) retained or removed.
- Rib removal distance from the eye muscle.
- Specify: surface fat trim level.

RACK 4932

Rack is prepared from a Side by the removal of the Forequarter (item 4972) by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The caudal cutting line is along the specified rib and caudal to the edge of the specified rib and parallel. The Breast & Flap cutting line is at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end.

Points requiring specification:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Scapular cartilage retained or removed.
- Feather & chine bones retained or removed.
- Diaphragm retained or removed.
- Specify: surface fat trim level.

RACK - CAP OFF 4748

Rack - Cap Off is prepared from a Rack (item 4932) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin.

Points requiring specification:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Diaphragm retained or removed.
- Specify: surface fat trim level.
- Feather & chine bones retained or removed.

RACK - CAP ON (FRENCHED) 4756

Rack - Cap On (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 measured at the caudal end.
The cap muscle overlay on the ribs is removed at a specified distance from the eye muscle and parallel to the backbone. Ribs are frenched.

Points requiring specification:

- Numbers of ribs required.
- Breast removal distance from eye muscle.
- Length of exposed rib.
- Scapular cartilage retained or removed.
- Specify: surface fat trim level.

RACK - CAP OFF (FRENCHED) 4764

Rack - Cap Off (Frenched) is prepared from a Rack - Cap On (Frenched) (item 4756) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin. The ribs are trimmed (frenched) to expose the ribs to the specified length.

Points requiring specification:

- Number of ribs required.
- Breast removal distance from eye muscle.
- Length of exposed rib.
- Specify: surface fat trim level.

5109 BACKSTRAP OR BACKSTRIP *

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

Points requiring specification:

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

**** Trade description can be shown as: BACKSTRAP or BACKSTRIP***

5101 BACKSTRAP OR BACKSTRIP *

Backstrap is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 1st thoracic vertebrae to the lumbar sacral junction.

Points requiring specification:

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

**** Trade description can be shown as: BACKSTRAP or BACKSTRIP***

EYE OF RACK 5153

Eye of Rack is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 6th thoracic vertebrae to the junction of the 13th thoracic and 1st lumbar vertebrae.

Points requiring specification:
- Silverskin removed or retained.
- Specify: muscle length by indicating the removal point along the vertebrae.

EYE OF SHORT LOIN 5150

The Eye of Short Loin is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 10th thoracic vertebrae to the junction of lumbar sacral vertebrae.

Points requiring specification:
- Silverskin removed or retained.
- Specify: muscle length by indicating the removal point from the lumbar and thoracic vertebrae.

EYE OF FOREQUARTER 5152 (NECK FILLET)

Eye of Forequarter (Neck Fillet) is prepared from Backstrap (item 5109) and comprises of the portion commencing at the 1st cervical vertebrae to the 4th, 5th or 6th thoracic vertebrae. The number of vertebrae (cervical and thoracic) specified will determine the length of the Neck Fillet. Trimmed to silverskin.

Points requiring specification:
- Silverskin retained or removed.
- Specify: length of eye muscle by the removal point from 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 (M. psoas minor) retained or removed.
- Specify: surface fat trim level.

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 and is removed in one piece. The Side Strap (M. psoas minor) portion remains ttached to the (M. psoas major) muscle.

Points requiring specification:
- Sidestrap (M. psoas minor) retained or removed.
- Specify: surface fat trim level.

TENDERLOIN - BUTT OFF 5082

Tenderloin - Butt Off is the (tail) muscle (M psoas major) of the Tenderloin attached to the ventral surface of the lumbar vertebrae of the Short Loin after the separation of the Leg and is removed in one piece.

Points requiring specification:

- Sidestrap (M. psoas minor) retained or removed.
- Specify: surface fat trim level.

ASSORTED CUTS (BLOCK READY) - BONE-IN 5036

Assorted Cuts (bone-in) are prepared from a Carcase and can be <u>any combination</u> of at least (3) three major primals in natural proportions:

Item 4800 Leg	**Item 4990 Square Cut Shoulder**
Item 4972 Forequarter	**Item 5020 Neck**
Item 4860 Loin	**Item 5030 Foreshank**
Item 4880 Short Loin	**Item 5031 Hindquarter Shank**
Item 4932 Rack	**Item 5010 Breast**

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.
- Kidney and channel fats retained, partially or completely removed.

FOREQUARTER (BONELESS) 5047

Forequarter (Boneless) is prepared from a Bone-in Forequarter (item 4972) by the removal of bones, cartilage, ligamentum nuchae and lymph node glands.

Points requiring specification:

- Number of ribs required.
- Shank retained or removed.
- Breast retained or removed.
- Neck retained or removed.
- Intercostals retained or removed.
- Specify: surface fat trim level.
- Specify: rolled or netted.

FOREQUARTER (PARTIALLY BONED) 4772

Forequarter (Partially Boned) is prepared from a Forequarter (item 4972) and is partially boned by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The specified ribs and associated thoracic vertebrae are removed.

Points requiring specification:

- Number of ribs required.
- Neck removal point.
- Shank tipped.
- Specify: surface fat trim level.

KNUCKLE SHOULDER 4775

The Knuckle Shoulder is prepared from the Forequarter (Partially Boned) (Item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (M. longissimus) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Knuckle Shoulder

Points requiring specification:

- Number of ribs required.
- Neck removal point.
- Shank tipped.
- Shank retained or removed.
- Specify: surface fat trim level.

BLADE SHOULDER 4778

Blade Shoulder is the ventral portion of the Forequarter. The Blade Shoulder is prepared from the Forequarter (Partially Boned) (Item 4772) by cutting the Forequarter into two portions. The ventral cutting line is made at approximately 12mm from the eye muscle (M. longissimus) at the specified rib and running parallel and cranial to the dorsal edge. This portion is described as the Blade Shoulder

Points requiring specification:

- Number of ribs required.
- Neck removal point.
- Shank tipped.
- Shank retained or removed.
- Specify: surface fat trim level.

SQUARE CUT SHOULDER 4990

Square Cut Shoulder is prepared from a Forequarter (item 4972) by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. 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 specified rib running parallel to the back bone.

Points requiring specification:

- Neck removal point.
- Number of ribs required.
- Specify: rib length.
- Specify: surface fat trim level.

SQUARE CUT SHOULDER (BONELESS) 5050

Square Cut Shoulder is prepared from a Square Cut Shoulder (item 4990) by the removal of bones, cartilage, sinew and ligamentum nuchae. The Shoulder is rolled and or netted.

Points requiring specification:
- Number of ribs required.
- Lymph node and surrounding fat retained or removed.
- Specify: surface fat trim level.

OUTSIDE SHOULDER (OYSTER CUT) 4980

Outside 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 by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (M. subscapularis) attached.

Points requiring specification:
- Neck string on or off.
- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Specify: surface fat trim level.

OUTSIDE SHOULDER (OYSTER CUT) BONELESS 5055

Outside Shoulder (Oyster Cut) boneless is prepared from a bone in Outside Shoulder (Oyster Cut) (item 4980) by removal of all bones, cartilage and ligament. The foreshank can be further removed.

Point requiring specification:
- Foreshank retained or removed.

OUTSIDE SHOULDER (BANJO CUT) 4995

Outside Shoulder (Banjo 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 the Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (M. subscapularis) attached. The Shoulder is shaped into an oval appearance by trimming the outer selvage along the ventral edge. The undercut is retained in situ when the blade bone is required to be removed. Outside Shoulder (Banjo Cut) is prepared from a non neck strung carcase.

Points requiring Specification:
- Shank tipped.
- Shank joint severed.
- Shank retained or removed.
- Blade bone retained or removed.
- Specify: surface fat trim level.

BREAST AND FLAP 5010

Breast & Flap is prepared from a Side and is removed by a straight cut, parallel to the back bone and from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib then through the Flap 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 or Short Loin.

Points requiring specification:
- Diaphragm retained or removed.
- Specify: dorsal cutting line.

Reference Item 5172 :
Breast & Flap (boneless) *is prepared by the removal of all bones and cartilage.*

FLAP 5011

A Flap is prepared from a Breast & Flap (item 5010). The Breast is removed from the Flap by a straight cut between the specified rib and the Flap consists of the remaining caudal portion.

Points requiring specification:
- Dorsal cutting line may include rib portion of Flap.
- Number of ribs required.

Option:
Flap (Boneless) (item 5173) *is prepared by the removal of all bones and cartilage.*

SPARE RIBS 5015

Spare Ribs are prepared from a side. The rib cage is cut at specified width measured ventral from the eye of meat and cut parallel to the back bone. The Breast and Flap cutting line refer (item 5010). Specify rib numbers required. The rib cage consists of rib bones and intercostals muscles and all overlaying fat and muscle.

Points requiring specification:
- Number of ribs required.
- Rib length to be specified.
- M. cutaneous trunci retained or removed.
- Diaphragm retained or removed.
- M. latissimus dorsi muscle removed.

NECK 5020

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

Points requiring specification.

- Specify: caudal cutting lines.
- Atlas neck joint retained or removed.
- Neck split into half by a cut central to back bone.
- Sliced as Rosettes to a specify thickness.
- Specify: number of vertebrae.
- Specify: surface fat trim level.

BONELESS OVINE
MANUFACTURING BULK PACK DEFINITION

Manufacturing packs are generally prepared to a specified lean content specification assessed visually or tested chemically.

- Chemical Lean is defined as total meat minus the fat content determined chemically and is generally expressed in percentage terms.
- Visual Lean is the visual assessment of total meat minus fat content and expressed in percentage terms.
- All bulk packed manufacturing meat prepared to a Chemical Lean specification must conform to Chemical Lean Statements. The Chemical Lean Statement must be accurate and must be supported by an accurate sampling, testing and recording program for determination. Chemical Lean is generally specified as a percentage, example : (85% CL).

~~The following is a list of methods available for determining the Chemical Lean content in Manufacturing Meat.~~

~~1. Soxhlet (Either extraction method).~~
~~2. Foss-let (Specific Gravity of extract method).~~
~~3. Anal-ray (X-ray absorption method).~~
~~4. Microwave (Moisture determination method).~~
~~5. Babcock (Acid digestion method).~~
~~6. Emscan (MQ25).~~

The method for determination of chemical lean content in manufacturing meat needs to be agreed between buyer and seller.

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

- Primal cuts or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Carcase, Trunk, Forequarter, Rolls.
- Minimum piece size may be specified.

PORTION CUTS

LEG - CHUMP OFF (STEAKS) 4820

Leg Steaks are prepared from a Leg - Chump Off (item 4820) and cut horizontally across the leg to a specified thickness.

CHUMP (CHOPS) 4790

Chump Chops are prepared from a Chump (item 4790) and cut to a specified thickness.

LOIN SADDLE (CHOPS) 4883

Loin Saddle Chops are prepared from a Loin Saddle (item 4883) and cut to a specified thickness.

SHORT LOIN (CHOPS) 4880

Short Loin Chops are prepared from a Short Loin (item 4880) and cut to a specified thickness.

SHOULDER (CHOPS) 4990

Shoulder Chops are prepared from a Square Cut Shoulder (Item 4990) and cut horizontally across the Shoulder (dorsal to ventral) to a specified thickness.

RACK (CUTLETS) 4764

Rack Cutlets are prepared from a Rack (frenched) Cap Off (Item 4764) and cut to a specified thickness.

~~ACCREDITED CERTIFYING AUTHORITIES~~

~~**ACCREDITED CERTIFYING AUTHORITY** - which is:~~

~~(a) Accredited by UN/ECE to certify enterprise quality management systems and,~~
~~(b) Approved by UN/ECE to conduct audits of certified enterprises in accordance with the standards.~~
~~(c) An official State-run (or State-controlled) control body.~~
~~* Details are located in - **GENERAL REQUIREMENTS** (SECTION 1) - (Item 0.4.8)~~

~~For more information on individual country nominated Accredited Certifying Authorities, contact:~~

~~Food Standards Officer~~	~~OR~~	~~AUS-MEAT Limited (Australia)~~
~~UN/ECE Trade Division~~		
~~Palais des Nations~~		
~~CH-1211 Geneva 10, Switzerland~~		
~~Tel: +41 22 917 2450~~		~~Tel: +61 7 3247 7200~~
~~Fax: +41 22 917 0041~~		~~Fax: +61 7 3247 7222~~
~~Website: www.unece.org/trade~~		~~Website: www.ausmeat.com.au~~