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Specialized Section on Standardization of Meat

Retail meat cuts – lamb and veal

The following document contains the lamb and veal meat cuts to be added to the UNECE Standard for Retail Meat Cuts (document ECE/TRADE/C/WP.7/2013/5). It is submitted to the Working Party for adoption.

GE.16-15829(E)











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Lamb retail cuts





Rib cutlets	UNECE source No. 4762
	Rack cutlets are prepared from a rack, cap off, frenched item and cut to specified thickness.
Arm Chop	UNECE source No. 4990
	Arm chops are prepared from a square cut shoulder item and cut horizontally across the shoulder (dorsal to ventral) to a specified thickness.
Blade Chop	UNECE source No. 4990
	Blade chops are prepared from a square cut shoulder item and cut horizontally across the shoulder (posterior to anterior) to a specified thickness.
Breast	UNECE source No. 5010
	Breast and Flap is prepared from a Side and is removed by a straight cut, parallel to the backbone 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.




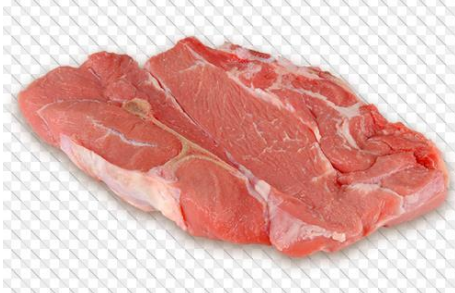
Short Loin Chop	UNECE source No. 4880
	<p>Short loin chops are prepared from a short loin and cut to a specified thickness.</p>
Loin Roast	UNECE source No. 4840
	<p>Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles 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 cranial to 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).</p>
Neck Slice	UNECE source No. 5020
	<p>This item is cut from the full neck into steak size portions.</p>
Leg Steaks	UNECE source No. 4820
	<p>Leg steaks are prepared from a leg, chump off and cut horizontally across the leg to specified thickness.</p>




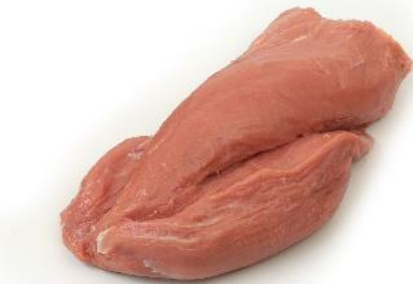
Shank Portion	UNECE source No. 4820
	This item is prepared from a leg, chump off and is described as item No. 4823.
Chump On	UNECE source 4800
	Leg - Chump On is prepared from a Side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the Flap. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.
Chump Off	UNECE source No. 4800
	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.
Chump and Shank Off	UNECE source No. 4820
	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.
Chump Chop – Sirloin chop	UNECE source No. 4790
	Chump chops are prepared from a chump bone in item and cut to specified thickness

Shoulder Roast, BNLS	UNECE source No. 5050
	Square Cut Shoulder (boneless) 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.
Loin Saddle Chops	UNECE source No. 4883
	Loin saddle chops are prepared from a loin saddle and cut to specified thickness.
Tenderloin	UNECE source No. 5080
	This item is described as item No. 5080
Rib Chop Lip on	UNECE source No. 4754
	Rack - Cap On (frenched) is prepared from a Rack (item 4932), the cap muscle to be retained in situ. 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.
Rack, Frenched, Cap off	UNECE source No. 4764
	This is described as item No. 4764.

Veal retail cuts

Breast 	UNECE source No. xxxx <p>The breast shall contain 11 ribs and consists of the intact plate and brisket portion of the forequarter. The diaphragm may be removed, but if present, the membranous portion shall be trimmed close to the lean. The heart fat shall be excluded.</p>
Osso Bucco 	UNECE source No. 3630 <p>Osso bucco is shin cutlets prepared from forequarter/hindquarter shin-shank (item 3630). The cutlets are prepared to a specified thickness by a transverse cut across the bone.</p>
Leg Steak 	UNECE source No. 3681 <p>Steaks can be cut from any bone-in leg item.</p>
Rib Roast 	UNECE source No. 3581 <p>Rib roast can be prepared from the full rack and contain 3 ribs or more.</p>

Rib Chop	UNECE source No. 3582
	The rib chops shall be prepared from one-half of the veal rack. The protruding edge of the chine bone shall be excluded by a cut along the dorsal edge of the spinal cord groove that does not score the eye (<i>longissimus dorsi</i>) muscle. The tail length cannot be greater than the depth of the main muscles of the chop starting from the dorsal edge to the ventral edge of the <i>longissimus dorsi</i> muscle.
Shoulder Arm Roast, Boneless	UNECE source No. 3830, 3840
	Boneless shoulder roasts can be prepared from any chuck item, including the chuck roll or chuck eye roll, and underblade. The roasts are typically netted or tied.
Shoulder, Arm Steak	UNECE source No. 3830-3832
	Arm steaks are cut from the arm portion of the bone in chuck.
Shoulder, Blade Steak	UNECE source No. 3830, 3840
	Blade steaks are cut from the blade portion of the bone in chuck.

Loin Chop	UNECE source No. 3575
	This item is prepared from a single veal loin. Loin chops shall contain no portion of the hip bone or related cartilage. The tail length of the chop shall not be more than 3.0 inches (7.5 cm) from the ventral edge of the <i>longissimus dorsi</i> muscle.
Flank Steak	UNECE source No. xxxx
	This boneless item consists of the <i>rectus abdominis</i> muscle from the flank region of the carcass. The flank steak is located at the cod or udder end of the flank. It is separated from the <i>transversus abdominis</i> , <i>obliquus abdominis internus</i> , and <i>obliquus abdominis externus</i> muscles through the natural seams. This item shall be prepared practically free of fat and membranous tissue.
Cutlet	UNECE source No. TBD
	These thin slices can be fabricated from many different boneless veal cuts.
Tenderloin Roast	UNECE source No. 3770
	This item is a portion cut from the full tenderloin, weight may be specified.
Tenderloin Steak	UNECE source No. xxxx
	This item is that portion of the tenderloin removed from the veal loins. Practically all fat and the <i>psoas minor</i> shall be excluded.