

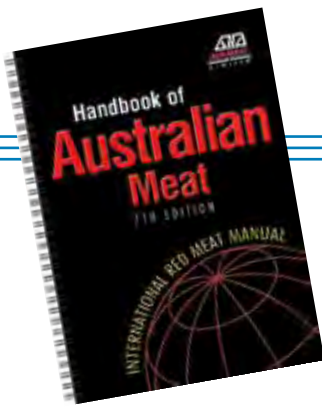


Handbook of
**Australian
Meat**

7TH EDITION

INTERNATIONAL RED MEAT MANUAL

A stylized red globe graphic composed of intersecting lines, positioned at the bottom of the cover.



FOREWORD

Welcome to the:
Handbook of Australian Meat 7th Edition
(International Red Meat Manual)

In developing the Handbook of Australian Meat (*International Red Meat Manual*) AUS-MEAT wishes to acknowledge the support of the following Australian Red Meat Industry partners, in particular:

- ◆ The Australian Meat Industry Language and Standards Committee
- ◆ Australian Meat Industry Council (AMIC)
- ◆ Meat and Livestock Australia (MLA)

This 7th edition update includes current Australian Industry Programs and an expanded list of product specifications and colour meat images for all species and takes into account the wider range of trade descriptions that have been adopted globally.

The Handbook of Australian Meat 7th Edition has been published as an “**International Red Meat Manual**” to facilitate the wider global customer response to the use of accurate product descriptions in international trade.

A handwritten signature in black ink, appearing to read 'Ian King'.

Ian King
Chief Executive Officer
AUS-MEAT Limited



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AUSTRALIAN RED MEAT INDUSTRY

(General Information)

AUSTRALIAN RED MEAT INDUSTRY

- Industry Overview

AUS-MEAT LANGUAGE

- Species – Bovine – Ovine – Caprine - Categories and Descriptions
- Bovine Carcase Assessment Scheme (Chiller Assessment Language)
- Packaging Descriptions and Codes
- Carton Labelling Information
- A Guide - How to Use the Handbook of Australian Meat
- Check List Guide for ordering Australian Red Meat

INDUSTRY PROGRAMS

- Australian Grain Fed Beef - Minimum Standard Specifications
- Meat Standards Australia (MSA) - Beef Grading Standards
- GS1 (Australia) - Standards in the Australian Red Meat Industry

AUSTRALIAN RED MEAT INDUSTRY



AUS-MEAT

*AUS-MEAT the Organisation and the Role
in the Australian Meat Industry*

STANDARDS

AUS-MEAT develops, maintains and reviews accreditation standards in consultation with the Australian Meat Industry. The standards are designed to protect the reputation of AUS-MEAT, the integrity of the AUS-MEAT Language and the interest of the Australian Meat and Livestock Industry in relation to sales, distribution and export of Australian Meat and Livestock.

ACCREDITATION PROGRAMS

AUS-MEAT offers accreditation programs for abattoirs, boning rooms (packer Enterprises). All export abattoirs and boning rooms must be accredited by AUS-MEAT under Federal Legislation.

Establishments wishing to be accredited by AUS-MEAT must implement an AUS-MEAT approved quality management system designed to ensure consistency of quality and accurate product description.

To view a current listing of AUS-MEAT Accredited Establishments visit:

www.ausmeat.com.au

Refer to AUS-MEAT Accredited Establishment Listing.

MONITORING



AUS-MEAT monitors accredited Enterprises to determine their levels of compliance to their approved quality management system and to ensure each Enterprise is accurately using the AUS-MEAT Language and maintaining the accreditation standards.

AUSTRALIAN QUARANTINE INSPECTION SERVICES



AQIS

Export meat processing plants in Australia are required to operate under the Export Control Act 1982.

Under this Act, Export Control (Meat and Meat Products) Orders 2005 provide the framework for meeting the detailed legislative requirements that apply to export meat processing plants.

This Act governs all aspects of how meat is handled during processing. Each export meat abattoir has a veterinary officer from AQIS - the Australian Government agency responsible for meat hygiene, safety regulation and certification - to verify that the legislation is being correctly implemented.

FOOD SAFETY PROGRAMS

Australia's commitment to food safety, integrity and product quality compliments our focus on meeting the demands of our international customers.

To maintain Australia's high product standards, the Australian red meat industry and the Australian Government have worked together to develop stringent standards and quality assurance systems through the entire supply chain. These standards and quality assurance systems are based on an assessment of risk and sound science to meet the requirements of our international customers, with independently audited systems.

Quality Assurance

All sectors of Australia's Red Meat industry are currently able to implement systems that operate under independently audited Quality Assurance (QA) programs developed in partnership by the Australian industry, government and other relevant bodies.

Processing Quality Assurance

A comprehensive level of Australian Federal and State Government monitoring, detailed auditing and verification processes form an integral part of Australian control systems. Elements of these systems are subject to Australian Government legislation.

The Australian Standard

All export licensed processing plants operate under the Australian Standard for hygienic production and transportation of meat and meat products for human consumption (AS4696:2002) which is based on world's best practice and is consistent with the ISO 9001:2000 standard. HACCP-based quality assurance is mandatory for all Australian export abattoirs.



All registered abattoirs are required to have qualified inspectors stationed in each export meat abattoir to:

- ◆ Carry out daily hygiene inspections before operations begin each day;
- ◆ Monitor quality assurance and meat safety throughout the production process; and

Conduct ante-mortem and post-mortem health inspections to ensure the safety and suitability of products of human consumption.

Department of Agriculture Fisheries and Forestry Australia (DAFF) - www.affa.gov.au

AUSTRALIAN Quarantine and Inspection Services (AQIS) - www.aqis.gov.au

Meat & Livestock Australia (MLA) - www.mla.com.au

SAFEMEAT - www.safemeat.com.au



Marketing Australian red meat around the world

Australia's responsiveness to the needs of our markets, and the successful marketing support for Australian red meat products globally, ensure Australia remains the largest red meat exporting country in the world.

To build demand for Australian red meat, Meat & Livestock Australia (MLA) designs and delivers marketing programs tailored to each market and distribution channel.

Programs target trade, retail, foodservice, government and consumers, with the overall objectives of increasing market access, market share and sales of Australian beef, sheepmeat and goatmeat.

MLA interacts regularly with governments and various other organisations to defend and improve accessibility of overseas markets for Australian red meat products.

Trade shows are used to support suppliers, disseminate information about Australian red meat

products and also strengthen existing relationships with the industry in each market. Trade missions to Australia are organised for importers and other trade contacts to familiarise and introduce international industry players to Australian production systems. First hand experience, combined with structured trade education activities, strengthens user loyalty and enables new business opportunities.

Our cooperative branding program with exporters and importers is enjoying success around the world, and MLA continues to train butchers and retailers to ensure Australian red meat is prepared and presented for consumers in the best possible way.

In-store displays are held in supermarkets and butcher shops and point-of-sale material designed for specific countries educates consumers and encourages them to buy Australian red meat. These various activities work to support Australia's red meat export sales, building long-term trade loyalty and consumer demand.

For more information about what MLA is doing in your region, contact your MLA regional office.

Europe

NCI Business Center, 149 Avenue Louise
Box 24, 1050 Brussels, Belgium
Ph: +32 2 535 7558, Fax: +32 2 535 7563
Enquiries: europa@mla.com.au

South East Asia / Chinas

Level 1, 165 Walker Street,
North Sydney NSW 2060, Australia
Ph: +61 2 9463 9147, Fax: +61 2 9463 9226
Enquiries: seachinas@mla.com.au

North America

Suite 602, 1401 K Street, NW
Washington DC 20005, USA
Ph: +1 202 521 2551, Fax: +1 202 521 2699
Enquiries: nthamerica@mla.com.au

Korea

7th Floor, Kwanghwamoon Building
211, Sejongro, Jongro-gu,
Seoul, 110-730, The Republic of South Korea
Ph: +82 2 3210 8400, Fax: +82 2 733 8337
www.mla.co.kr

Japan

World Trade Centre Building
PO Box 29, Trade Centre
2-4-1 Hamamatsucho
Minato-Ku, Tokyo 105-6112, Japan
Ph: +81 3 3435 6300, Fax: +81 3 3438 1677
Enquiries: japan@mla.com.au

Middle East / Africa

Meat and Livestock Australia
Building East 1, Office E313, PO Box 293715
Dubai Airport Free Zone, Dubai
United Arab Emirates
Tel: +971 4 433 1355, Fax: +971 4 454 9543
www.mla.com.au

China

Meat and Livestock Australia
Beijing Representative Office
20 | Oriental Kenzo Office Building
No. 48 Dongzhimenwai Street
Dongcheng District, Beijing
China 100027
Ph: +86 10 8454 9377
Fax: +86 10 8454 9296

AUS-MEAT LANGUAGE

IDENTIFYING CARCASS CATEGORY DESCRIPTIONS BY DENTITION (BASIC AND ALTERNATIVE)

AUS-MEAT has utilized the objective carcass measurements, in particular dentition, to form Basic and Alternative Category descriptors for Bovine (Veal/Beef/Bull), Ovine (Lamb/Mutton/Ram) and Caprine (Goat). Dentition is the eruption of permanent incisor teeth as an animal gets older. Dentition ranges from zero up to a maximum of eight permanent incisor teeth.

Categories for all species are divided into **BASIC CATEGORIES** and **ALTERNATIVE CATEGORIES**, and all have a unique coded cipher.

BASIC CATEGORY




Animals assessed for Basic Category ranging from zero permanent incisor teeth and up to eight permanent incisor teeth (0-8) are grouped as the following species:

- ◆ Bovine – (Beef/Veal, Bull)
- ◆ Ovine – (Lamb/Mutton/Ram) and
- ◆ Caprine – (Goat).

ALTERNATIVE CATEGORIES

Alternative Categories are determined by grouping permanent incisor eruptions to indicate the progressive chronological age of animals. Alternative Category for the species Bovine, Ovine, and Caprine are individually coded and identified by the application of a unique category cipher that describes the sex of the animal represented under that species description.











BOVINE – BASIC CATEGORIES (VEAL / BEEF / BULL)

DENTITION	DESCRIPTION	CATEGORY/CIPHER
<p>0</p> 	<p>VEAL - Female or castrate or entire male bovine that:</p> <ul style="list-style-type: none"> ◆ Has no evidence of eruption of permanent incisor teeth. ◆ Weighs no more than 150kg (HSCW). ◆ In males after SSC assessment shows no evidence of SSC. ◆ Shows youthfulness and Veal colour (Veal meat colour must not exceed the AUS-MEAT Veal colour standard V5). 	<p>VEAL * V * Optional Veal classes: Refer Veal section</p>
<p>0 - 8</p> 	<p>BEEF - Female or castrate or entire male bovine that:</p> <ul style="list-style-type: none"> ◆ In males shows no evidence of Secondary Sexual Characteristics (SSC). ◆ Dentition range for this category is 0 to 8 permanent incisor teeth. 	<p>BEEF * A * OR BEEF</p>
<p>0 - 8</p> 	<p>BULL - Derived from entire or castrate male bovine animals showing signs of Secondary Sexual Characteristics (SSC).</p> <ul style="list-style-type: none"> ◆ (SSC) in bovine are defined by the following well developed aspects: <ul style="list-style-type: none"> • Muscles on the neck and shoulder. • Inguinal canal and prominent erector muscle • Penis stub. • Pubic tubercle. <p>Exposed area of M. semimembranosus muscle-triangular and, relatively scarce scrotal fat and dark muscle colour.</p>	<p>BULL * B *</p>




* SSC: Secondary Sexual Characteristics

BOVINE – ALTERNATIVE CATEGORIES (BEEF)

* Chronological age as shown is approximate only

DENTITION	DESCRIPTION	CATEGORY/CIPHER
0 	Carcase is derived from castrate or entire male bovine that: ◆ Has 0 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	YEARLING STEER * YS * * Up to 18 months
0 	Carcase is derived from female, castrate or entire male bovine that: ◆ Has 0 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	YEARLING BEEF * Y * * Up to 18 months
0 - 2 	Carcase is derived from castrate or entire male bovine that: ◆ Has no more than 2 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	YOUNG STEER * YGS * * Up to 30 months
0 - 2 	Carcase is derived from female, castrate or entire male bovine that: ◆ Has no more than 2 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	YOUNG BEEF * YG * * Up to 30 months
0 - 4 	Carcase is derived from castrate or entire male bovine that: ◆ Has no more than 4 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	YOUNG PRIME STEER * YPS * * Up to 36 months
0 - 4 	Carcase is derived from female, castrate or entire male bovine that: ◆ Has no more than 4 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	YOUNG PRIME BEEF * YP * * Up to 36 months
0 - 7 	Carcase is derived from castrate or entire male bovine that: ◆ Has no more than 7 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	PRIME STEER * PRS * * Up to 42 months
0 - 7 	Carcase is derived from female, castrate or entire male bovine that: ◆ Has no more than 7 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	PRIME BEEF * PR * * Up to 42 months
0 - 7 	OX – Carcase is derived from female (only) bovine that: ◆ Has no more than 7 permanent incisor teeth.	OX * S * * Up to 42 months
0 - 8 	OX – STEER – Carcase is derived from castrate or entire male bovine that: ◆ Has up to 8 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC).	OX * S * or STEER * SS * * Any age
0 - 8 	Carcase is derived from female bovine that: ◆ Has 8 permanent incisor teeth.	COW * C * * All ages




BOVINE – ALTERNATIVE CATEGORIES (BULL)

DENTITION	DESCRIPTION	CATEGORY/CIPHER
 <p>0</p>	<p>Carcase derived from entire male not assessed for SSC.</p> <ul style="list-style-type: none"> ◆ Has no evidence of eruption of permanent incisor teeth. ◆ Carcase weighs more than 150kg *(HCSW). 	<p>YEARLING ENTIRE * YE *</p>
 <p>0 - 2</p>	<p>Carcase derived from entire male not assessed for SSC.</p> <ul style="list-style-type: none"> ◆ Has no evidence of eruption of more than 2 permanent incisor teeth. ◆ Carcase weighs more than 150kg *(HCSW). 	<p>YOUNG ENTIRE * YGE *</p>
 <p>0 - 2</p>	<p>Carcase derived from castrate or entire male bovine that:</p> <ul style="list-style-type: none"> ◆ Has no evidence of eruption of more than 2 permanent incisor teeth. ◆ Show signs of Secondary Sexual Characteristics (SSC). ◆ Carcase weighs more than 150kg *(HCSW). 	<p>YOUNG BULL * BYG *</p>





* (HSCW) Hot Standard Carcase Weight.

OVINE – BASIC CATEGORIES (SHEEPMEAT)


* Chronological age as shown is approximate only

DENTITION	DESCRIPTION	CATEGORY/CIPHER
 <p>0</p>	<p>LAMB - female, castrate or entire male animal that:</p> <ul style="list-style-type: none"> ◆ Has 0 permanent incisor teeth. 	<p>LAMB * L * * 12 months (approx.)</p>
 <p>1 - 8</p>	<p>MUTTON - female or castrate male animal that:</p> <ul style="list-style-type: none"> ◆ Has at least one (1) permanent incisor tooth. ◆ In male has no evidence of Secondary Sexual Characteristics (SSC). 	<p>MUTTON * M * * Over 10 months</p>
 <p>1 - 8</p>	<p>RAM - Entire or castrate male that shows Secondary Sexual Characteristics (SSC).</p> <ul style="list-style-type: none"> ◆ Entire male has evidence of at least one (1) permanent incisor tooth. 	<p>RAM * R * * Over 10 months</p>






OVINE – ALTERNATIVE CATEGORIES (SHEEPMEAT)

DENTITION	DESCRIPTION	CATEGORY/CIPHER
 <p>0</p>	<p>Carcase derived from female or castrate male ovine that:</p> <ul style="list-style-type: none"> ◆ Has 0 permanent incisor teeth (in addition): ◆ Has no eruption of permanent upper molar teeth. 	<p>YOUNG LAMB * YL * * Up to 5 months only</p>
 <p>1 - 2</p>	<p>Carcase derived from female or castrate male ovine that:</p> <ul style="list-style-type: none"> ◆ Has 1 but no more than 2 permanent incisor teeth. ◆ In male has no evidence of Secondary Sexual Characteristics (SSC). 	<p>HOGGET * H * or YEARLING MUTTON * 10 to 18 months</p>
 <p>1 - 8</p>	<p>Carcase derived from female ovine that:</p> <ul style="list-style-type: none"> ◆ Has 1 or more permanent incisor teeth. 	<p>EWE MUTTON * E * * Over 10 months</p>
 <p>1 - 8</p>	<p>Carcase derived from castrate male ovine that:</p> <ul style="list-style-type: none"> ◆ Has 1 or more permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC). 	<p>WETHER MUTTON * W * * Over 10 months</p>


CAPRINE – BASIC CATEGORY (GOATMEAT)

DENTITION	DESCRIPTION	CATEGORY/CIPHER
<p>0 - 8</p> 	<p>GOAT – Any caprine animal.</p>	<p>GOAT * G *</p>

CAPRINE – ALTERNATIVE CATEGORIES (GOATMEAT)

DENTITION	DESCRIPTION	CATEGORY/CIPHER
<p>0</p> 	<p>Carcase derived from female or male caprine that:</p> <ul style="list-style-type: none"> ◆ Has 0 permanent incisor teeth (in addition): ◆ In male shows no evidence of Secondary Sexual Characteristics (SSC). ◆ CHEVON can be used as an optional description for this category. 	<p>KID * GK *</p>
<p>1 - 2</p> 	<p>Carcase derived from female or castrate male caprine that:</p> <ul style="list-style-type: none"> ◆ Has 1 but no more than 2 permanent incisor teeth. ◆ In castrate male has no evidence of Secondary Sexual Characteristics (SSC). ◆ CHEVON can be used as an optional description for this category. 	<p>CAPRA * GC *</p>
<p>0 - 8</p> 	<p>Carcase derived from female caprine that:</p> <ul style="list-style-type: none"> ◆ Has up to 8 permanent incisor teeth. 	<p>DOE * GD *</p>
<p>0 - 8</p> 	<p>Carcase derived from castrate or entire male caprine that:</p> <ul style="list-style-type: none"> ◆ Has up to 8 permanent incisor teeth. ◆ Has no evidence of Secondary Sexual Characteristics (SSC). 	<p>GOAT WETHER * GW *</p>
<p>0 - 8</p> 	<p>Carcase derived from male caprine that:</p> <ul style="list-style-type: none"> ◆ Has up to 8 permanent incisor teeth. ◆ Shows Secondary Sexual Characteristics (SSC). 	<p>BUCK * GB *</p>

OPTIONAL - SUPPLEMENTARY SPECIFICATION CAPRETTO

DENTITION	DESCRIPTION	CATEGORY/CIPHER
<p>0</p> 	<p>Kid Goat definition may as an option be alternatively described as "CAPRETTO" but the carcase must meet the following requirements:</p> <ul style="list-style-type: none"> ◆ Be within the following weight classes (HSCW): <ul style="list-style-type: none"> - class 6 – up to 6 (kg) - class 8 – over 6 and up to 8 (kg) - class 10 – over 8 and up to 10 (kg) - class 12 – over 10 and up to 12 (kg) ◆ Have pale pink meat colour of the internal flank muscle. ◆ In male shows no evidence of Secondary Sexual Characteristics (SSC). 	<p>CAPRETTO KID * GK *</p>

BOVINE CARCASS ASSESSMENT SCHEME (CHILLER ASSESSMENT LANGUAGE)



Chiller Assessment was developed to enable AUS-MEAT accredited Enterprises to assess, grade or class carcasses using a uniform set of standards under controlled conditions. The scheme provides a means of describing meat characteristics and of classifying product prior to packaging. These characteristics include the colour of meat and fat, the amount of marbling, eye muscle area, the rib fat and the maturity of the carcass.

Assessments are made by qualified assessors and results are allocated to the carcass and provide a means of (carcass) selection according to individual contract specifications.

The AUS-MEAT Chiller Assessment Language is only available to AUS-MEAT accredited Enterprises, their clients and suppliers.

BEEF and VEAL – MEAT COLOUR

Meat Colour is the predominant colour of the rib eye muscle (M. longissimus dorsi). Meat colour (Beef and/or Veal) is assessed on the chilled carcass at the bloomed rib eye muscle area (M. longissimus dorsi) and is scored against the AUS-MEAT colour reference standards.

BEEF MEAT COLOUR

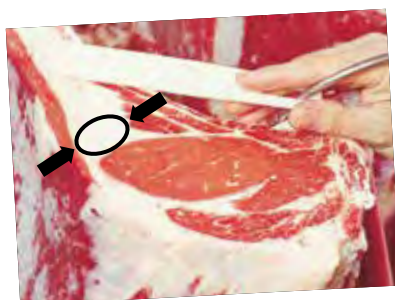
1A	1B	1C	2	3	4	5	6	7
								Colour darker than the 6 chip

Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

VEAL MEAT COLOUR

V1	V2	V3	V4	V5

Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.



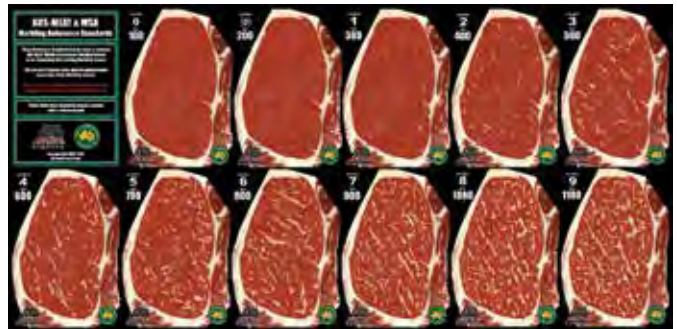
FAT COLOUR

Fat colour is the intermuscular fat lateral to the rib eye muscle. It is assessed on the chilled carcass and scored against the AUS-MEAT fat colour reference standards. Fat colour is assessed by comparing the intermuscular fat colour lateral to the M. longissimus dorsi and adjacent to the M. iliocostalis and is scored against the AUS-MEAT Fat Colour reference standards.

0	1	2	3	4	5	6	7	8	9
									Colour darker than the 8 chip

Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

MARBLING



The AUS-MEAT Marbling system provides an indication of the amount of marbling in beef. The MSA marbling system provides an additional indication of the fineness of distribution and the size of marbling pieces. The AUS-MEAT marbling evaluation system and the MSA marbling evaluation system can be used in harmony to provide more detail about the product.

Marbling is the fat that is deposited between muscle fibres of the M. longissimus dorsi muscle. Marbling is assessed and scored against the AUS-MEAT Marbling reference standards.

Marbling is an assessment of the chilled carcass and scored by comparing the proportion of marble fat to meat at the surface of the assessment site which lies within the M. longissimus dorsi boundary. Marbling is assessed against the proportion of marbling to meat depicted in the Marbling reference standards.

Chiller Assessors who assess marbling above marbling score 6 must hold a high marbling endorsement as well as holding the standard Chiller Assessment qualification.

RIB FAT MEASUREMENT (SUBCUTANEOUS RIB FAT MEASUREMENT)



Subcutaneous Rib Fat measurement is a measurement in millimeters of the thickness of subcutaneous fat at a specified rib.

TOTAL RIB FAT MEASUREMENT

Total Rib Fat measurement is a measurement in millimetres of the thickness of subcutaneous fat and intermuscular fat at the specified rib.

CARCASE MATURITY

Maturity is an estimation of the development of a Beef carcass determined by the degree of ossification of the dorsal spinous processes of the vertebrae, the fusing of the vertebrae, and the shape and colour of the rib bones.



Maturity image examples are MSA Standards

PACKAGING OF RED MEAT

Correct packaging of red meat is crucial to the overall quality and shelf life of the product, which in turn affects the return to the customer/importer. The polythene covering (sheet or bag) must be of a size to adequately secure the meat content for exposure to outer contamination or freezer damage.

The methods of packaging and symbols are outlined.

INDIVIDUALLY WRAPPED (IW)

Indicates that the meat cut has been individually wrapped in an approved material, such as a sheet, stock netting or bag. These are most commonly used on larger primal cuts. **Individually Wrapped uses the cipher 'IW'.**



LAYER PACKED (LP)

Indicates the product is packed into a carton containing two or more layers of meat with each layer separated by an approved material. Layer packed meat is most commonly used to layer small cut items (e.g. Flank Steaks or Backstraps). **Layer Packed uses the cipher 'LP'.**



MULTI WRAPPED (MW)

Multi Wrapped indicates the meat has been packed in a single bag or covering and contains two or more cut items. This method is most commonly used for small and medium sized primal cut items (e.g. Chuck Tenders – Lamb Racks). **Multi Wrapped uses the cipher 'MW'.**



TRAY PACKED (TP)

Tray packed meat is when the meat is packed into an open container or tray, and covered with a film. This is mainly used in smaller primal cuts or portioned meat. **Tray Packed uses the cipher 'TP'.**



MODIFIED ATMOSPHERE PACKED (MAP)

Modified Atmosphere Packed indicates that packs (primal cuts or retail ready tray) are wrapped and are flushed with a mixture of gases to remove the oxygen. The packs are impermeable to gases and retain the modified gas atmosphere around the meat to preserve the meat quality and shelf life by restricting the amount of bacteria growth. **Modified Atmosphere Packed uses the cipher "MAP".**



VACUUM PACKED (VAC)

Vacuum Packed involves the removal of air and oxygen from the packaging. This creates a vacuum and assists in the preservation of meat and improvement in meat quality due to the lack of oxygen around the meat that promotes bacterial growth. Vacuum packing is adapted to all methods of packaging, including:

- ◆ Individually Wrapped – Vacuum Packed (IW/VAC) ◆ Layer Packed – Vacuum Packed (LP/VAC) ◆ Multi Wrapped – Vacuum Packed (MW/VAC) ◆ Tray Packed – Vacuum Packed (TP/VAC)



LABELLING INFORMATION

A label is applied on cartons of packaged meat identifying the product and traceability aspect.

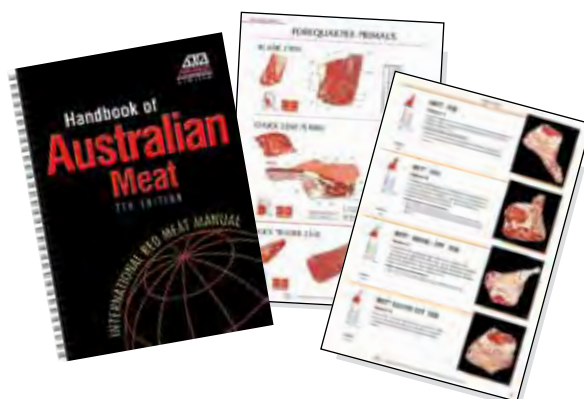


1. **Generic:** Statement Bone-in or Boneless and identification of species.
 2. **Country of Origin:** This is an export requirement and is applied to all cartons from export establishments.
 3. **Carcase Identification:** Category cipher which identifies the Carcage age and sex (*YG*) or YOUNG BEEF.
 4. **Product Identification:** Primal cut description (e.g. STRIPLOIN) as shown in the Handbook of Australian Meat. Common code cipher can be applied for customer country requirements (e.g. *STL*).
 5. **Primal Weight Range:** Indicates that each primal cut in the carton is the minimum / maximum weight range as shown on the label.
 6. **Packaging type:** IW/VAC indicates that the product has been Individually Wrapped and Vacuum Packed.
 7. **GS1 - EAN•UCC 128 Bar Code:** Bar code that has been developed and compliant with the international meat industry guidelines.
 8. **Packed on date:** Indicates the day, month, year and time that the product was packed into the carton.
 9. **“Best Before” date:** Means the packaged date is at the end of the period for meat stored in accordance with any stated storage condition. Meat marked with “best before” date can continue to be sold after that date provided that the meat is not damaged, deteriorated or perished. Meat marked with “use by” date is prohibited from being sold after this date.
 10. **Net Weight:** Meat content of the carton less all the packing material and shown to two decimal places in kilograms and in some cases dual weights are shown in kilograms and pounds.
 11. **Batch number:** This is an in-house company identification number for a production batch for product trace back purposes when required.
 12. **Carton serial number:** Serial number is the same as shown in the bar code.
 13. **Halal Approved:** Indicates that the product has been ritually slaughtered and certified by an approved Islamic organisation.
 14. **Establishment number:** Plant registered Establishment number.
 15. **AI Stamp:** Australia Federal Government Inspected stamp.
 16. **Refrigeration Statement:** Keep Chilled / Refrigerated indicates that the product in the carton has been held in a controlled chilled condition from time of packing.
 17. **Number of Pieces:** Indicates the number of primal cuts in the carton.
 18. **Company Code:** In-house identification code for the product in the carton.
 19. **Company trading name:** Indicates the name of the packer of the product.
- Other Label requirements: MSA:** Beef only - **EU:** High Quality Beef Labelling requirements for EU and other importing country requirements.

HOW TO USE THE HANDBOOK OF AUSTRALIAN MEAT

The Handbook of Australian Meat is designed to enable Exporters and Importers of Australian product to communicate detailed specifications and descriptions of red meat items using the same common Language.

AUS-MEAT has assigned a distinct four-digit number for every primal cut specification and offal product derived from beef, veal, sheep and goat. Primal cuts are a muscle, or group of muscles, (Bone in or Boneless) which are defined by detailed cutting lines using objective measurements (e.g. rib number), standard descriptions and directions.



How to read and understand the Handbook Of Australian Meat Specification.

Meat Image Reflects accurate cutting lines to detailed specification.	Product Description Name of the product cut or item.	Unique Product Code Number Indicating Cut Name - Side										
	<p>BONE-IN BEEF</p> <p>SIDE 1000</p> <p>Carcass is split into Sides down the length dividing the spinal column. Carcass trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the Australian meat industry agreed minimum trim requirements. For further details of the minimum trim standard definition for beef carcass see page 110 or visit the AUS-MEAT web site.</p> <p>Point requiring specification:</p> <ul style="list-style-type: none"> Variations to minimum trim standard definition (buyer/seller agreed variation). 	<p>Skeletal Shaded Area Indicates the location of the product.</p> <p>ITEM NO. 1000</p>										
	<p>HINDQUARTER 1010</p> <p>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.</p> <p>Points requiring specification:</p> <ul style="list-style-type: none"> Rib number required. Diaphragm removed. 	<p>Item No. Item number is reference to specification details and rib number variations.</p> <p>ITEM NO.</p> <table border="0"> <tr> <td>1010 (3-rib)</td> <td>1015 (8-rib)</td> </tr> <tr> <td>1011 (0-rib)</td> <td>1016 (4-rib)</td> </tr> <tr> <td>1012 (1-rib)</td> <td>1017 (6-rib)</td> </tr> <tr> <td>1013 (2-rib)</td> <td>1018 (8-rib)</td> </tr> <tr> <td>1014 (7-rib)</td> <td>1019 (10-rib)</td> </tr> </table>	1010 (3-rib)	1015 (8-rib)	1011 (0-rib)	1016 (4-rib)	1012 (1-rib)	1017 (6-rib)	1013 (2-rib)	1018 (8-rib)	1014 (7-rib)	1019 (10-rib)
1010 (3-rib)	1015 (8-rib)											
1011 (0-rib)	1016 (4-rib)											
1012 (1-rib)	1017 (6-rib)											
1013 (2-rib)	1018 (8-rib)											
1014 (7-rib)	1019 (10-rib)											
<p>Points requiring specification Additional criteria that can be used to specify a purchaser's requirements for a specific product item.</p>												

This 7th Edition of the Handbook of Australian Meat contains a selected list of detailed product specifications and codes but it is by no means a full comprehensive list of products registered with AUS-MEAT.

Further details on Australian Meat specifications and product code listings can be obtained by contacting AUS-MEAT at:
ausmeat@ausmeat.com.au
or visit the web site at **www.ausmeat.com.au**

Australian Meat Industry Stakeholders can access the Handbook Library Database by becoming an AUS-MEAT **On Line Member**.
For more details contact AUS-MEAT at
ausmeat@ausmeat.com.au

CHECK LIST GUIDE FOR ORDERING AUSTRALIAN RED MEAT

When ordering Australian Red Meat cut items from the Handbook of Australian Meat the following check list should be considered.

- ✓ **SPECIES AND CATEGORY:**
Select the species and Category (Basic or Alternative) that you require: eg. Beef / Veal / Bull / Lamb / Mutton / Goat. (See Species and Category listing)
- ✓ **PRODUCT ITEM:**
Select the product from the Handbook of Australian Meat by cut item description and unique product code number.
- ✓ **ADDITIONAL REQUIREMENTS:**
List from the specifications details, e.g. Points requiring specification: fat depth, rib numbers, fat/lean content, trim variation, muscle content variation.
- ✓ **WEIGHT OF PRODUCT:**
Specify carcass or cut item minimum and maximum weight range or bulk pack even weight.
- ✓ **SPECIAL PROCESS:**
Halal certified product, EU - High Quality Beef.
- ✓ **QUALITY REQUIREMENTS:**
Meat/Fat Colour Assessment, Marbling Assessment, MSA Graded, Grain Fed Certification, Aged for a specified period.
- ✓ **CONDITION OF PRODUCT:**
Fresh/Chilled or Frozen.
- ✓ **PACKAGING REQUIREMENTS:**
Specify – how the product is contained i.e. Vacuum Packed (VAC) – Individual Wrapped in plastic (IW) – Layer Packed (LP) and specify that the wrapping be secure with no exposure of meat or entrapment of polythene in frozen meat. (See list of packaging methods available)
- ✓ **SPECIAL LABELLING REQUIREMENTS:**
Specify details in addition to the mandatory information, i.e. other language details included, e.g. Best Before date.
- ✓ **SPECIFY THE QUANTITY OF YOUR ORDER:**
Ensure that the quantity of your purchase is verified.
- ✓ **VERIFICATION:**
To ensure that the specification items on your order are correct, request the details of the order be verified by the supplier.
- ✓ **TRANSPORTATION / DELIVERY:**
Stipulate Transportation and delivery requirement details.

INDUSTRY PROGRAMS

AUSTRALIAN GRAIN FED BEEF MINIMUM STANDARD SPECIFICATIONS

The Australian Grain Fed cattle industry through the National Feedlot Accreditation Scheme, administers the certification and specification for minimum standards for Grain Fed Beef.

CERTIFICATION

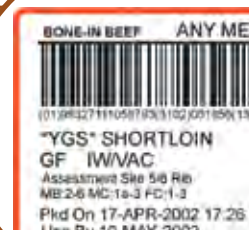
Cattle slaughtered and processed as Grain Fed must be sourced from a feedlot accredited with the National Feedlot Accreditation Scheme (NFAS) and audited by AUS-MEAT. All cattle from accredited feedlots must have the necessary NFAS Delivery Documents at time of slaughter. Australian Quarantine Inspection Services (AQIS) are the responsible organisation for the administration of declaration/documents on plant.

AUS-MEAT is the organisation responsible for post-slaughter monitoring of Grain Fed product. Carcasses eligible for Grain Fed Certification must comply with the following criteria for meat quality assessments.



GRAIN FED – SYMBOL – GF

- ◆ **Number of days on feed:** 100 days
- ◆ **Age of animal (Dentition):** 6 permanent incisor teeth (maximum) except where carcasses with thoracic vertebrae are only partially ossified.
- ◆ **P8 Fat depth (mm):** 7 mm (minimum)
- ◆ **Meat Colour Score:** 1 a-b-c – 3
- ◆ **Fat Colour Score:** 0 – 3

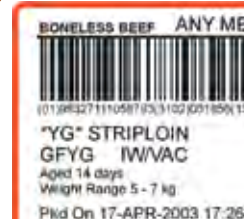


Feed Ration

Cattle must have been fed in a feedlot for not less than 100 days, and for not less than 80 days of that, on a nutritionally balanced ration of a recognised high energy feed of which grain is the highest single component. Rations must have an average metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.

GRAIN FED YOUNG BEEF – SYMBOL – GFYG

- ◆ **Number of days on feed:** 70 days (Females not less than 60 days)
- ◆ **Age of animal (Dentition):** 0 to 2 permanent incisor teeth
- ◆ **P8 Fat depth (mm):** 5 mm (minimum)
- ◆ **Meat Colour Score:** 1 a-b-c – 3
- ◆ **Fat Colour Score:** 0 – 3



Feed Ration

Cattle must have been fed in a feedlot for not less than 70 days, and (females for not less than 60 days) and not less than 50 days of that, on a nutritionally balanced ration of a recognised high energy feed of which grain is the highest single component. Rations must have average metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.

GS1 AUSTRALIA

Standards in the Australian Meat Industry



Food Safety in today's global environment has become a critical priority for the meat industry. Consumers throughout

the world now have an expectation that retailers are able to identify, or trace the origin of the food products they sell. This growing pressure from consumers has forced the need for a review of supply chain concepts and methodologies available to provide this evidence of traceability.

The EAN•UCC system is an internationally compatible system for the identification of items, services, logistic units, assets and locations traded worldwide. There are 101 GS1 Member Organisations representing over 1 million companies in 155 nations around the globe.

The EAN•UCC system provides an open standard that meets the needs of all industry sectors, including the Australian meat industry. The primary objective of the EAN•UCC system is to facilitate communication, data collection and exchange of information in the interests of trading partners. The system provides a common language of communication for trade and commerce worldwide.

The EAN•UCC systems consists of:

1. Standard numbering structures for the identification of goods, services, shipments, assets and locations;
2. Data carriers to represent the identification numbers in machine readable format; and
3. Electronic messaging standards to transmit the captured data between trading partners.

GS1 Australia in conjunction with meat industry representatives including, AUS-MEAT, AQIS, Food Science Australia, Meat & Livestock Australia, and the Australian Meat Industry Council, formed a working group that looked at how the EAN•UCC numbering, bar coding and electronic messaging standards could be implemented into the Australian Meat Industry. The group developed a set of guidelines titled: Australian Meat Industry Guidelines for Numbering and Bar Coding of Non-Retail Trade Items. A copy of the guidelines can be obtained by phoning GS1 Australia on 1300 366 033 or visiting www.gs1au.org

This guideline is intended to apply to the domestic and export sectors of the Australian Meat Industry. It is fully consistent with emerging commercial arrangements for the identification of products through the distribution and wholesale chain, as well as with developments internationally where the EAN•UCC system is also being adopted.

Some examples of EAN•UCC bar codes being used in the Australian meat industry today are shown below.

Figure 1: Carcase ticket with EAN•UCC - 128 bar code



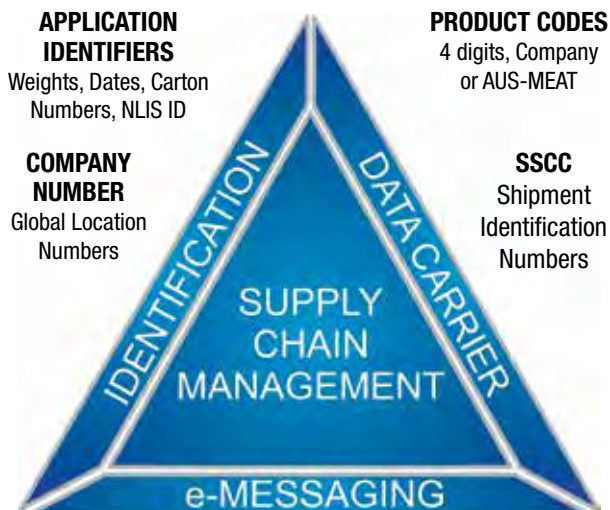
Figure 2: Variable Weight Carton with EAN•UCC - 128 bar code



Figure 3: EAN•UCC Logistics Label Format



COMPONENTS OF THE EAN•UCC SYSTEM



MEAT STANDARDS AUSTRALIA

Meat Standards Australia (MSA™) Beef Grading Program predicts Eating Quality by grade, cooking method and ageing requirement to guarantee the tenderness of beef for consumers.

The MSA grade/s are determined by calculating the direct and interactive effects of factors which affect beef eating quality. Such factors include breed, sex, marbling, age, growth history, carcass quality attributes, processing methods and treatments.



INTEGRITY

All participants in the program are required to be licensed. Licensees of the MSA Trade Marks and technology are required to have auditable procedures in place to prove proficiency to the MSA Standards. The MSA program is operated under an AS/NZS ISO 9001:2000 Certified System.

TRADE DESCRIPTION SPECIFICATIONS

MSA Licensed grading Enterprises include within the carton label or carton panel trade description information the MSA grade, cooking method and ageing requirements. Licensed Enterprises ensure that procedures for use of the MSA descriptions as part of the product description are integrated into their approved Quality System before label approval is given.

TRADE MARKS

Meat & Livestock Australia (MLA) is the owner of the Trade Marks which are used to certify the eating quality of beef to which they are applied. MLA grants a license to use the MSA Trade Marks on the terms of the Licence and Standards Manuals.

MSA CERTIFICATION

MSA certified beef provides a consumer guarantee of eating quality at three quality levels in conjunction with cooking method.

The quality grades are defined as follows:

(MSA Trade Marks)



MSA 3

Guaranteed
Tenderness



MSA 4

Premium
Tenderness

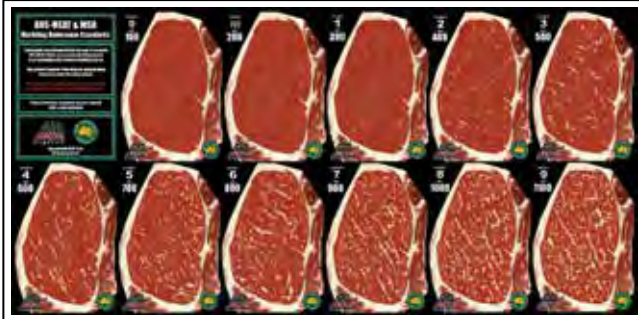


MSA 5

Supreme
Tenderness

BEEF CARCASS GRADING SYSTEM

MSA MARBLING (MSAMB)



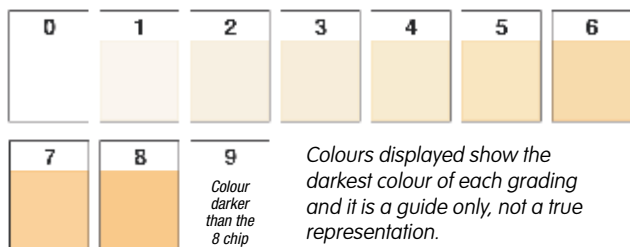
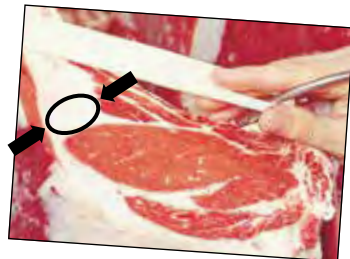
The MSA marbling system provides an indication of the fineness of distribution and the size of marbling pieces. The AUS-MEAT Marbling system provides an indication of the amount of marbling in beef. The MSA marbling evaluation system and the AUS-MEAT marbling evaluation system can be used in harmony to provide more detail about the product.

Marbling is the fat that is deposited between individual muscle fibres of the longissimus dorsi muscle.

The assessment of marbling provides an indication of distribution and piece size as well as the amount of marbling. The steps between the MSA marbling standard are judged to tenths for grading, creating a score range from 100 to 1100 in increments of ten.

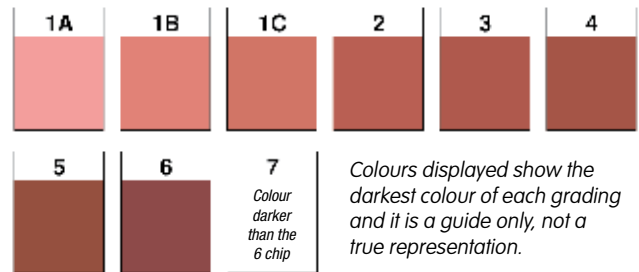
FAT COLOUR (FC)

Fat colour is the colour of Intermuscular fat lateral to the rib eye muscle. It is assessed on the chilled carcass and scored against the AUS-MEAT Fat Colour Reference Standards. Fat Colour is assessed by comparing the Intermuscular fat colour lateral to the M. longissimus dorsi and adjacent to the M. iliocostalis scored against the AUS-MEAT Fat Colour reference standards.



MEAT COLOUR (MC)

Beef Meat Colour is the colour assessed at the rib eye muscle (M. longissimus dorsi). It is assessed on the chilled carcass and scored against the AUS-MEAT Meat Colour reference standards in that area of the M. longissimus dorsi that displays the most predominant colour.



MATURITY/OSSIFICATION (OSS)



Maturity scoring provides a scale for the assessment of physiological age of a bovine animal. The term refers to the cartilage turning to bone in the spinous processes in three sections along the backbone - sacral (tail), lumbar (loin) and thoracic (head). The process starts in the sacral region in the form of red spots and as the process increases turns to hard, yellow bones.

The shape and colour of the rib bones are also used to determine scores. Maturity is measured in increments of ten with the lowest being 100 and the highest being 590.

ULTIMATE pH (pHu)

Ultimate pH is a measurement of lactic acid within the muscle. Measurements are taken from a pH probe that is calibrated daily before each grade. The optimum pH level of meat is 5.70 and

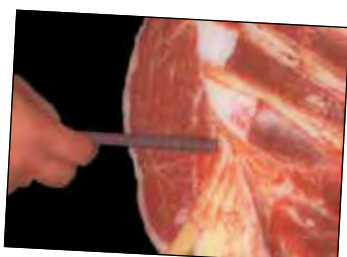


below, with levels above this being downgraded to non-MSA product. When measured correctly, pH is one of the most accurate indicators of eating quality and is an essential part of the grading process.

The Ultimate pH is affected by treatment, temperament and condition of the live animal. The speed at which pH declines from the live state (approx pH 7.0) to the Ultimate pH affects eating quality. This is affected by post-slaughter treatments such as quantity of electrical inputs and temperature.

HUMP HEIGHT (HUMP HT)

Animals of the same breed type can show different levels of visual (phenotypic) Tropical Breed Content.



The hump is measured by holding a ruler parallel to the ribs. The ruler is moved to the position of the greatest hump width and includes all of the meat from the top (dorsal) edge of the paddywhack (ligamentum nuchae) and across to the top (dorsal) surface of the rhomboideus (hump) muscle.

SUBCUTANEOUS RIB FAT (RF)

Subcutaneous rib fat is a measurement in millimetres of the thickness of Subcutaneous fat at a specified rib.



LABELLING INFORMATION



- MSA 3 Grl @ 5 days
- MSA 3 Rst @ 5 days, MSA 4 @ 34 days
- MSA 3 Sfr @ 5 days, MSA 4 @ 28 days
- MSA 3 Tsl @ 5 days, MSA 4 @ 14 days
- MSA 3 Cas @ 5 days, MSA 4 @ 14 days

The labelling information must include MSA quality grade 3, 4 or 5, recommended cooking methods and required ageing period.

For more information, visit the MSA web site at:
www.msagrading.com

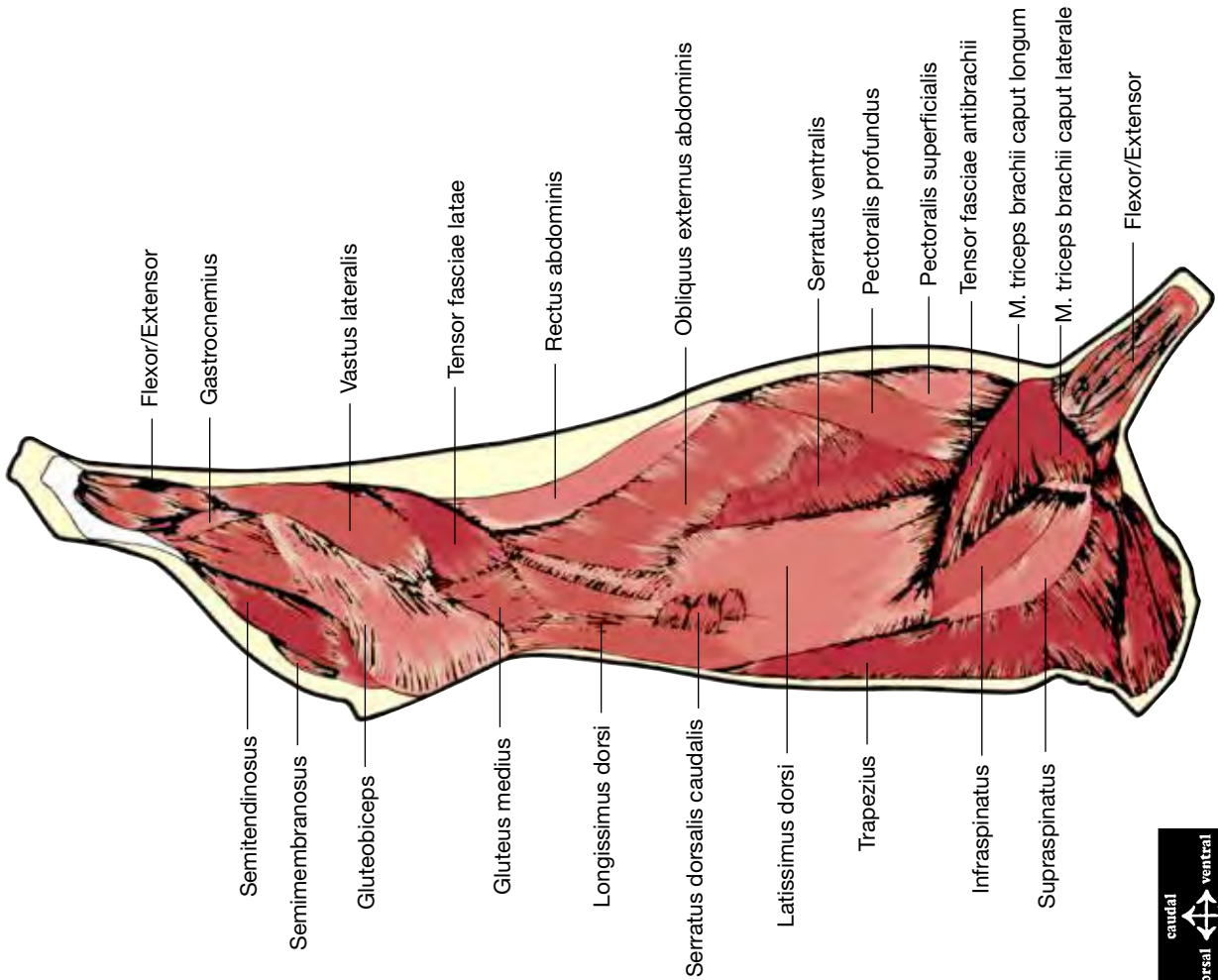




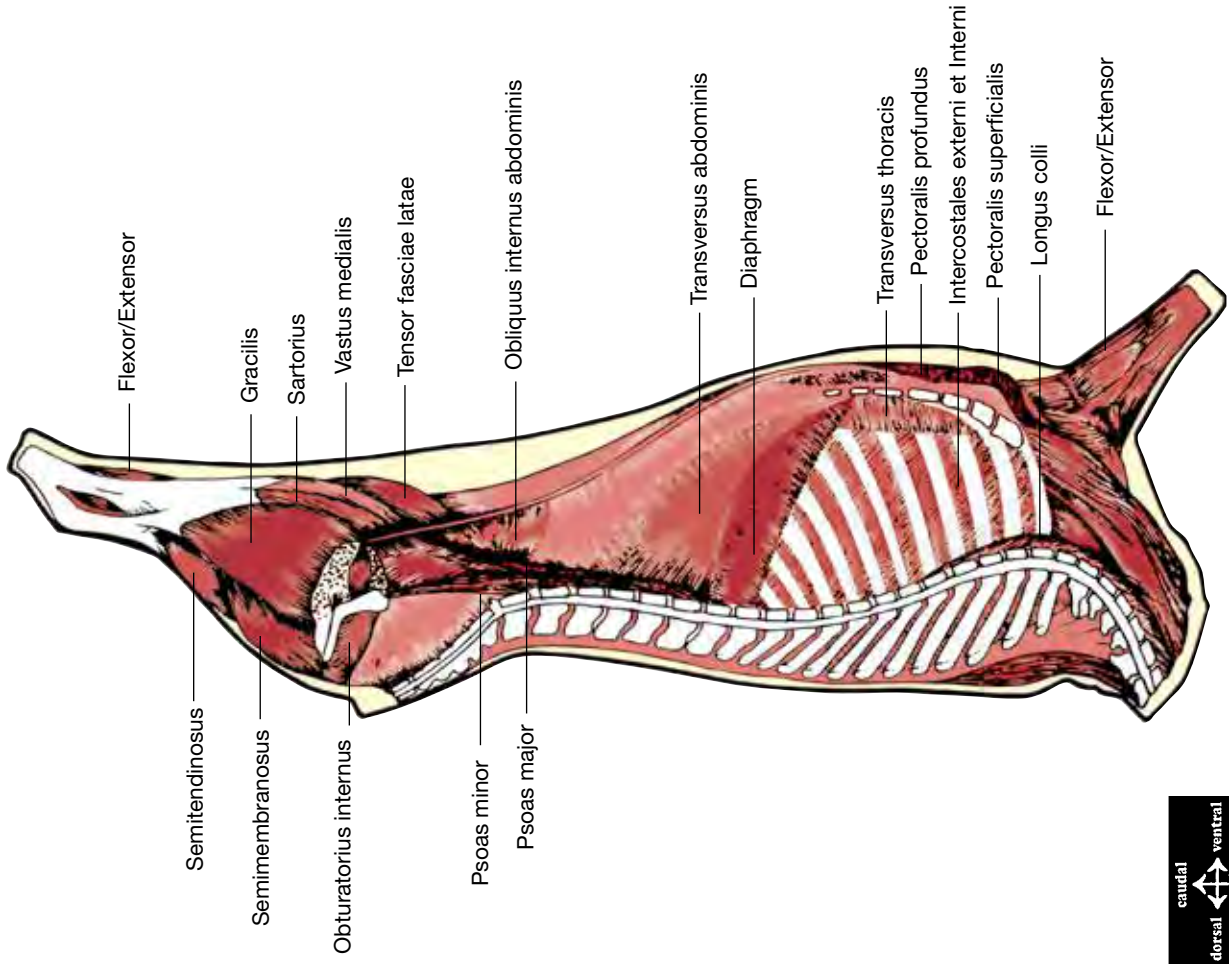
STANDARD BOVINE PRIMAL CUTS MUSCLE REFERENCE

	Page No.
Carcase Structures	23
Alphabetical List of Muscle Names	24
Beef Skeletal Diagram	25
Beef Cross Sectional Views	26
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Blade	230028
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Chuck Tender	231028
Chuck (5 Ribs)	226028
Fore Shin	236029
Spencer Roll (5 Ribs)	223029
Hindquarter Primals	
Hind Shank	236032
Silverside	202030
Sirloin Butt (Rump)	208131
Striploin (3 Ribs)	214032
Tenderloin (Side Strap On)	215032
Knuckle	207030
Thin Flank (3 Ribs)	220031
Topside	200030

BEEF MUSCLE LATERAL VIEW

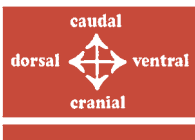
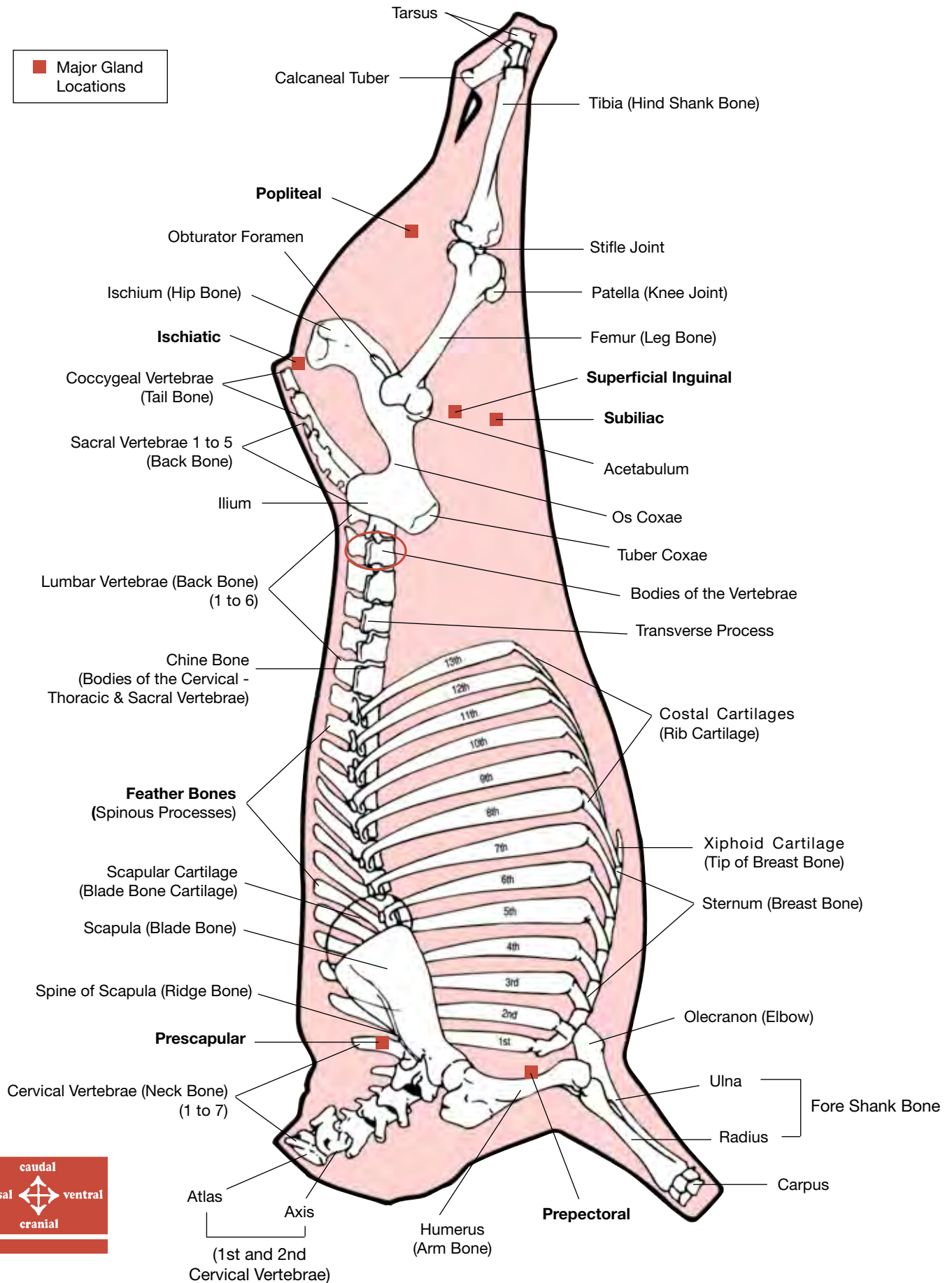


BEEF MUSCLE MEDIAL VIEW

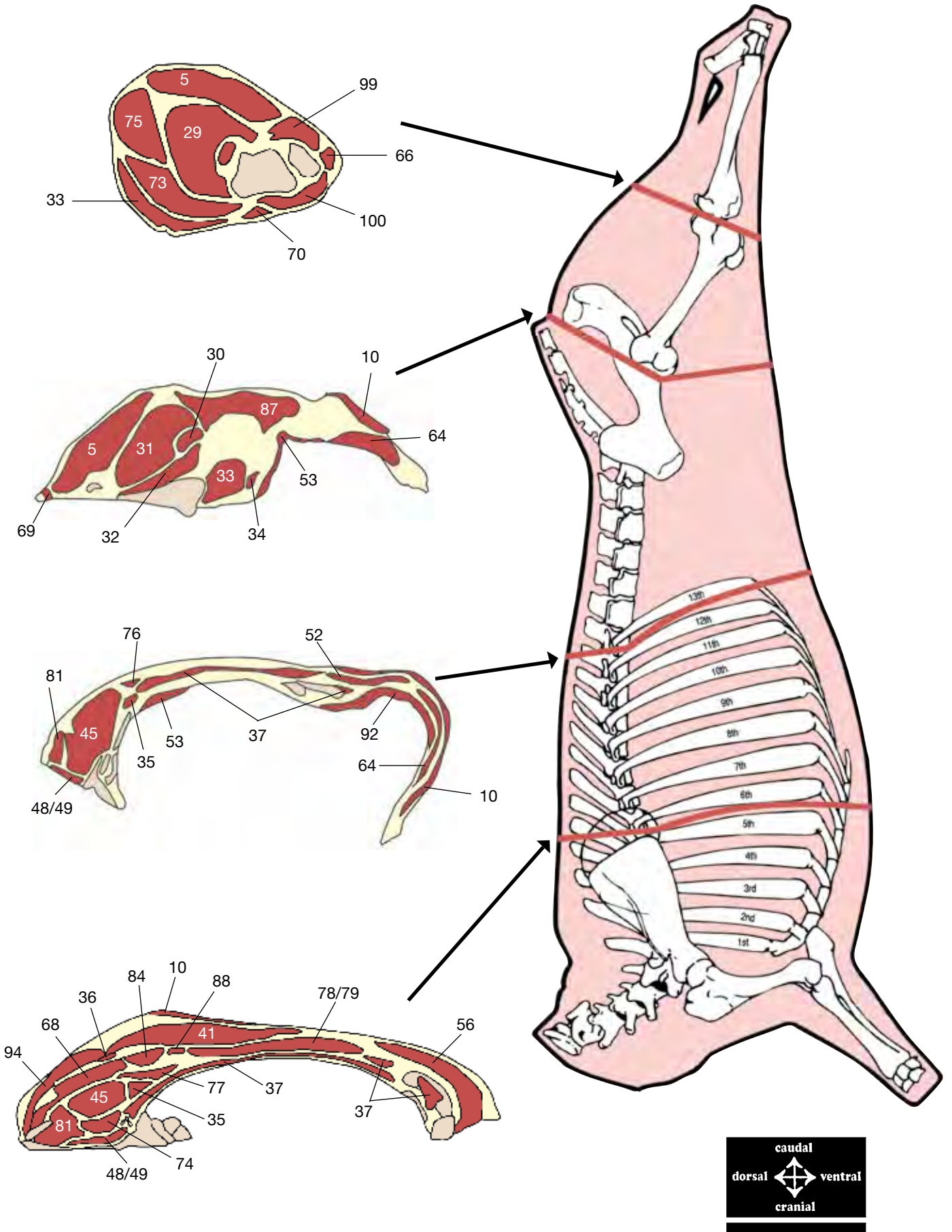


BEEF SKELETAL DIAGRAM

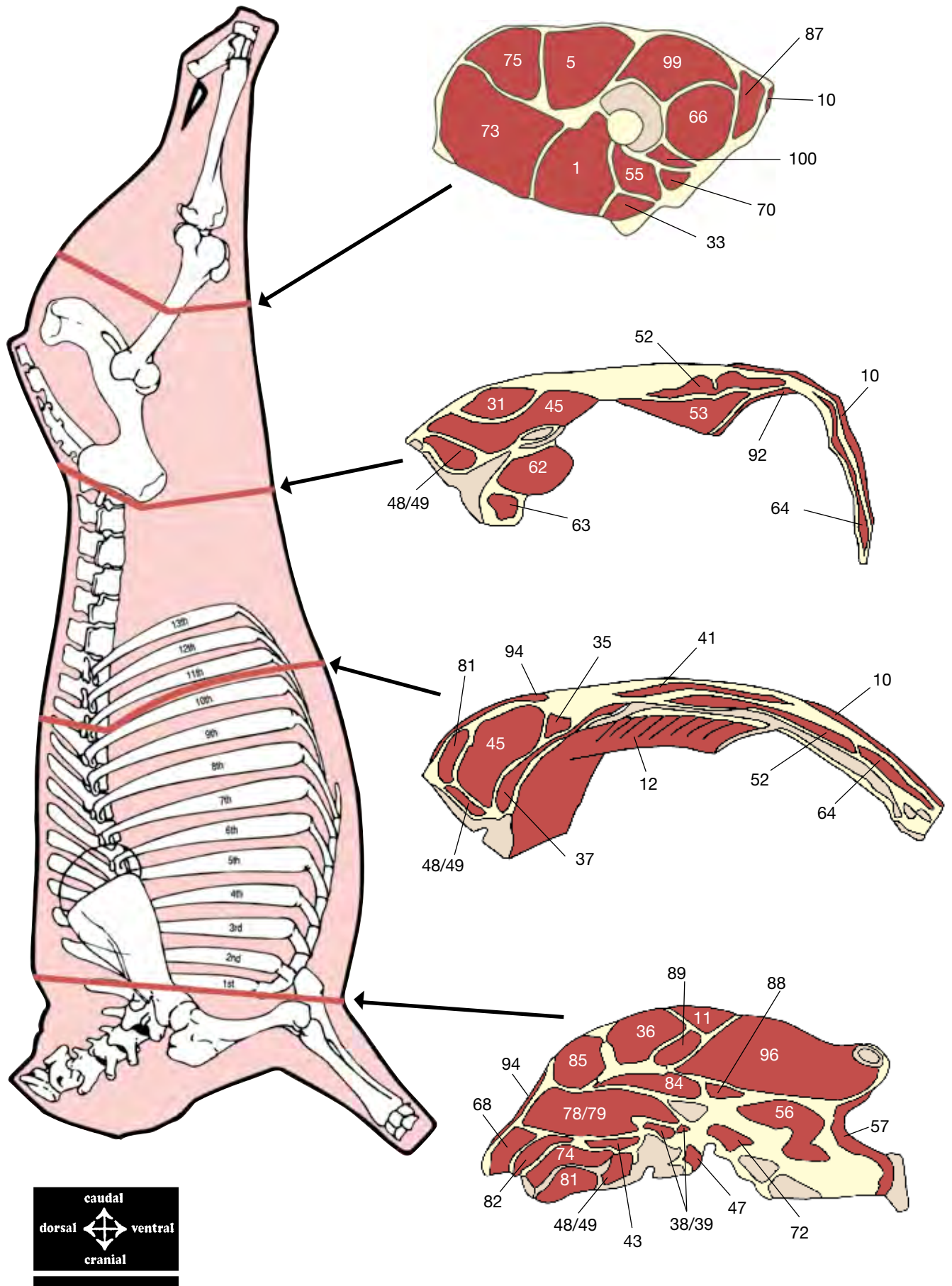
■ Major Gland Locations



BEEF CROSS SECTIONAL VIEW

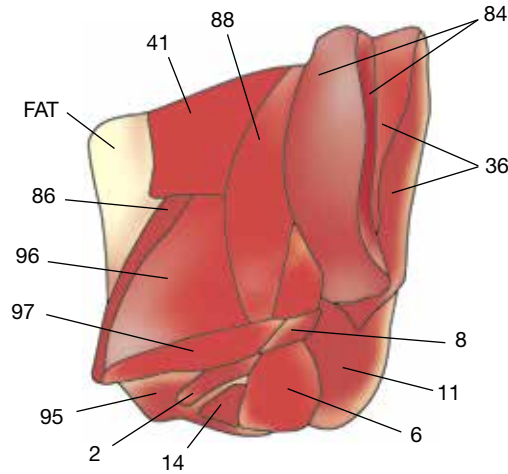
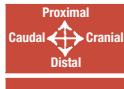
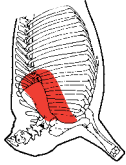


BEEF CROSS SECTIONAL VIEW



FOREQUARTER PRIMALS

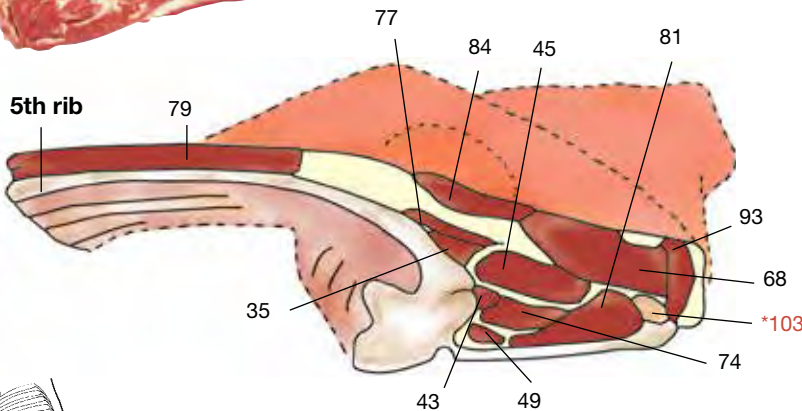
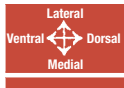
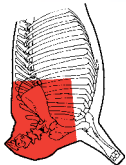
BLADE 2300



List of Muscles:

- 2 M. anconaeus
- 6 M. brachialis
- 8 M. coracobrachialis
- 11 M. deltoideus
- 14 M. extensor carpi radialis
- 36 M. infraspinatus
- 41 M. latissimus dorsi
- 84 M. subscapularis
- 86 M. tensor fasciae antibrachii
- 88 M. teres major
- 89 M. teres minor
- 95 M. triceps brachii caput laterale
- 96 M. triceps brachii caput longum
- 97 M. triceps brachii caput mediale

CHUCK 2260 (5 RIBS)



List of Muscles:

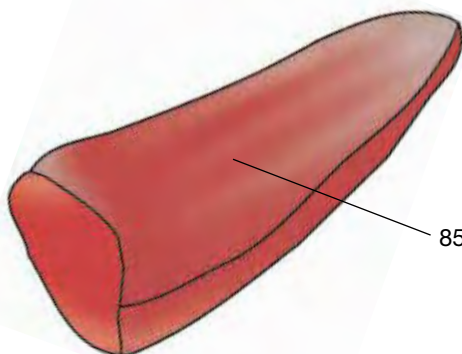
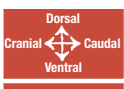
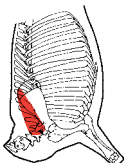
- 35 M. iliocostalis (syn. M. longissimus costarum)
- 43 M. longissimus cervicis
- 45 M. longissimus dorsi (syn. M. longissimus thoracis et lumborum)
- 49 M. multifidi dorsi
- 68 M. rhomboideus
- 74 M. semispinalis capitis (syn. M. complexus)
- 77 M. serratus dorsalis cranialis
- 79 M. serratus ventralis thoracis
- 81 M. spinalis dorsi
- 84 M. subscapularis
- 93 M. trapezius cervicalis
- 6# M. brachialis
- 7# M. brachiocephalicus
- 38# M. intertransversarii cervicis
- 39# M. intertransversarius longus
- 44# M. longissimus capitis et atlantis
- 46# M. longus capitis
- 47# M. longus colli
- 48# M. multifidi cervicis
- 50# M. obliquus capitis caudalis
- 54# M. omotransversarius
- 65# M. rectus capitis dorsalis major
- 71# M. scalenus dorsalis
- 72# M. scalenus ventralis
- 82# M. splenius
- 83# M. sternocephalicus

Other Structures

*103 ligamentum nuchae

Muscles of the Chuck not shown in illustrations.

CHUCK TENDER 2310

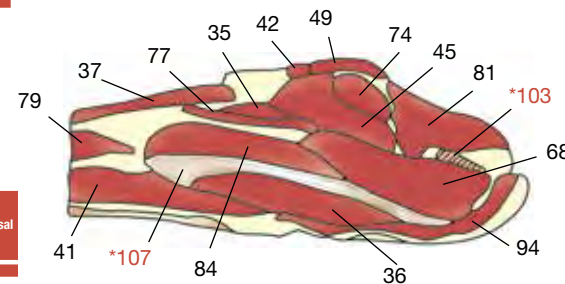
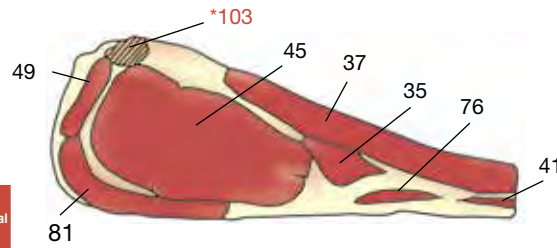
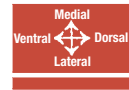
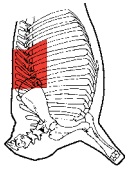
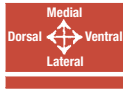


List of Muscles:

- 85 M. supraspinatus

FOREQUARTER PRIMALS

SPENCER ROLL 2230 (5 RIBS)



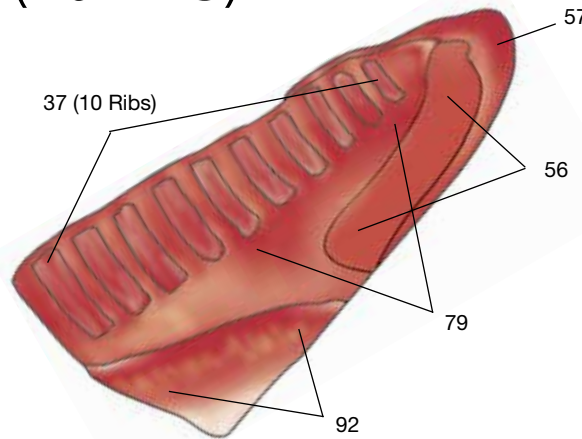
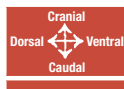
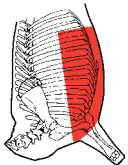
List of Muscles:

- 35 M. iliocostalis (syn. M. longissimus costarum)
- 36 M. infraspinatus
- 37 Mm. intercostales externus et internus
- 41 M. latissimus dorsi
- 42 M. levatores costarum
- 45 M. longissimus dorsi (syn. M. longissimus thoracis et lumborum)
- 49 M. multifidi dorsi
- 68 M. rhomboideus
- 74 M. semispinalis capitis (syn. M. complexus)
- 76 M. serratus dorsalis caudalis
- 77 M. serratus dorsalis cranialis
- 79 M. serratus ventralis thoracis
- 81 M. spinalis dorsi
- 84 M. subscapularis
- 94 M. trapezius thoracis

Other Structures

- *103 ligamentum nuchae
- *107 scapula cartilage

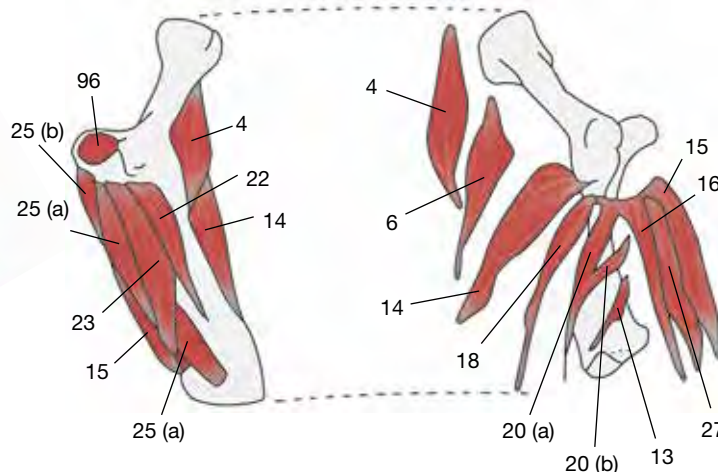
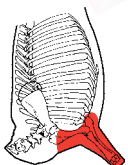
BRISKET 2320 (10 RIBS)



List of Muscles:

- 37 Mm. intercostales externus et internus
- 56 M. pectoralis profundus (syn. M. pectoralis ascendens)
- 57 M. pectoralis superficialis (syn. M. pectoralis descendens et transversus)
- 79 M. serratus ventralis thoracis
- 92 M. transversus abdominis

FORE SHIN 2360

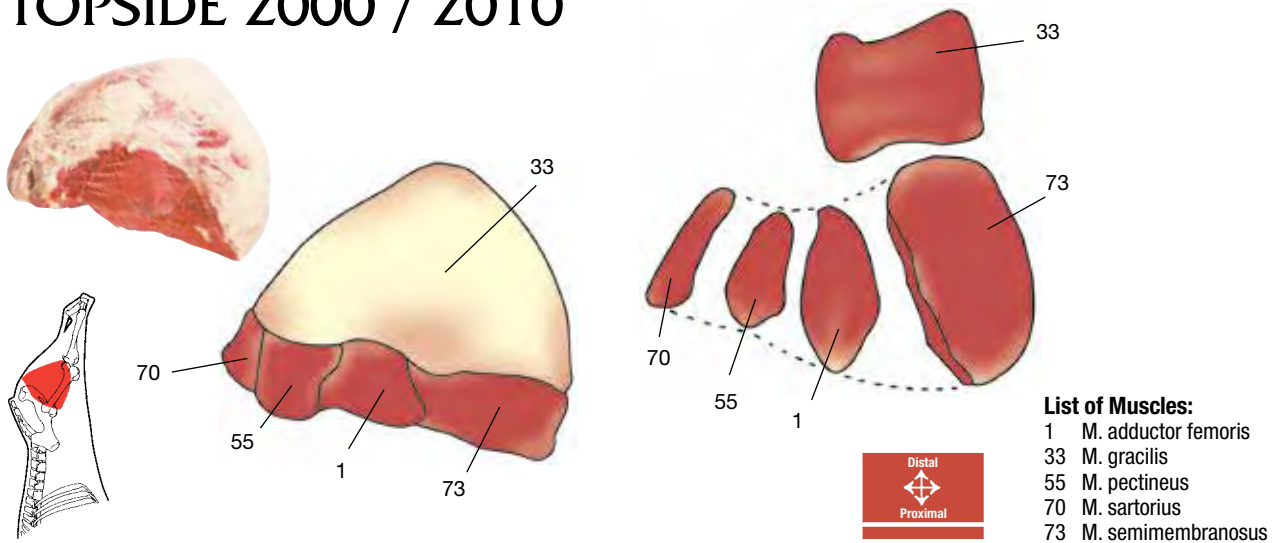


List of Muscles:

- 4 M. biceps brachii
- 6 M. brachialis
- 13 M. extensor carpi obliquus (syn. M. abductor pollicis longus)
- 14 M. extensor carpi radialis
- 15 M. extensor carpi ulnaris (syn. M. ulnaris lateralis)
- 16 M. extensor digiti quartii proprius (syn. M. extensor digitorum lateralis)
- 18 M. extensor digiti tertii proprius
- 20 M. extensor digitorum communis (a) humeral head (b) ulnar head
- 22 M. flexor carpi radialis
- 23 M. flexor carpi ulnaris
- 25 M. flexor digitorum profundus (a) humeral head (b) ulna head
- 27 M. flexor digitorum sublimis (syn. M. flexor digitorum superficialis)
- 95 M. triceps brachii caput laterale (not shown)
- 96 M. triceps brachii caput longum

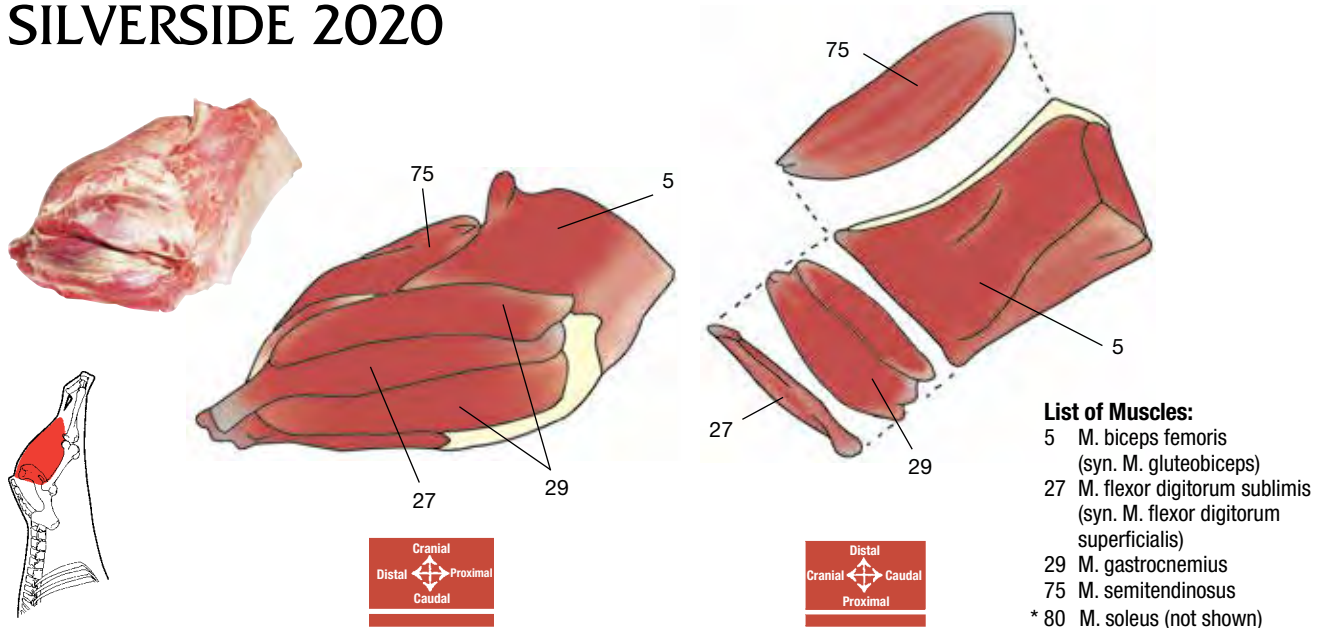
HINDQUARTER PRIMALS

TOPSIDE 2000 / 2010



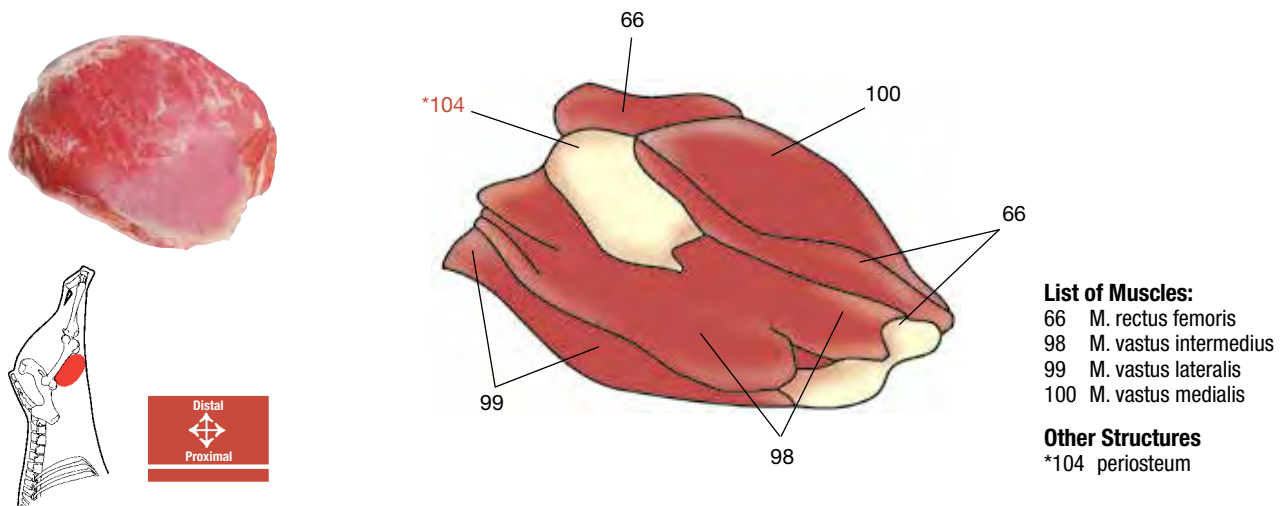
- List of Muscles:**
 1 M. adductor femoris
 33 M. gracilis
 55 M. pectineus
 70 M. sartorius
 73 M. semimembranosus

SILVERSIDE 2020



- List of Muscles:**
 5 M. biceps femoris (syn. M. gluteobiceps)
 27 M. flexor digitorum sublimis (syn. M. flexor digitorum superficialis)
 29 M. gastrocnemius
 75 M. semitendinosus
 * 80 M. soleus (not shown)

KNUCKLE 2070

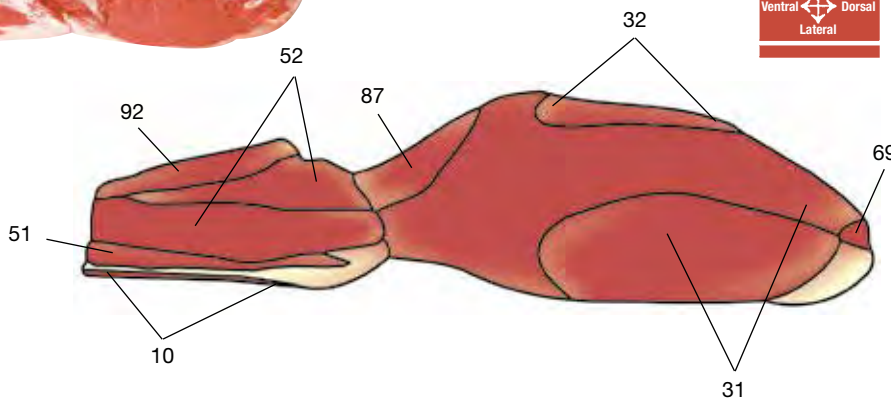
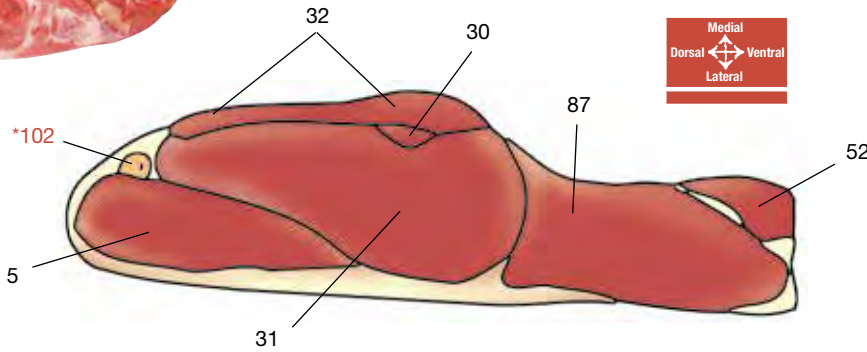
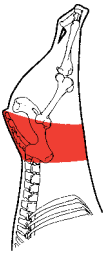


- List of Muscles:**
 66 M. rectus femoris
 98 M. vastus intermedius
 99 M. vastus lateralis
 100 M. vastus medialis

Other Structures
 *104 periosteum

HINDQUARTER PRIMALS

SIRLOIN BUTT (RUMP) 2081



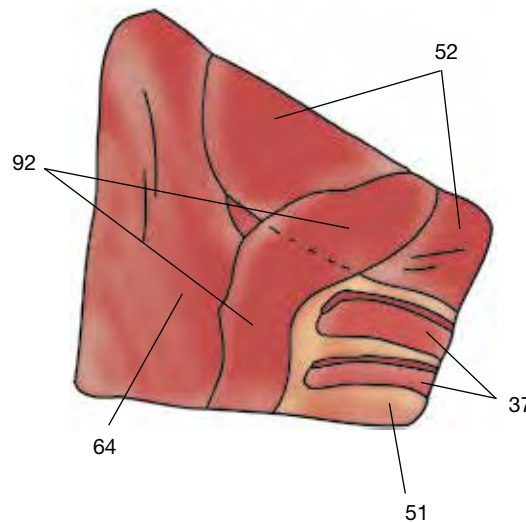
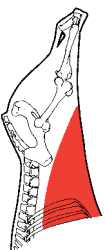
List of Muscles:

- 5 M. biceps femoris (syn M. gluteobiceps)
- 10 M. cutaneus trunci
- 30 M. gluteus accessorius
- 31 M. gluteus medius
- 32 M. gluteus profundus
- 51 M. obliquus externus abdominis
- 52 M. obliquus internus abdominis
- 69 M. sacrococcygeus dorsalis et lateralis
- 87 M. tensor fasciae latae
- 92 M. transversus abdominis

Other Structures

*102 ischiatic lymph node

THIN FLANK (3 RIBS) 2200

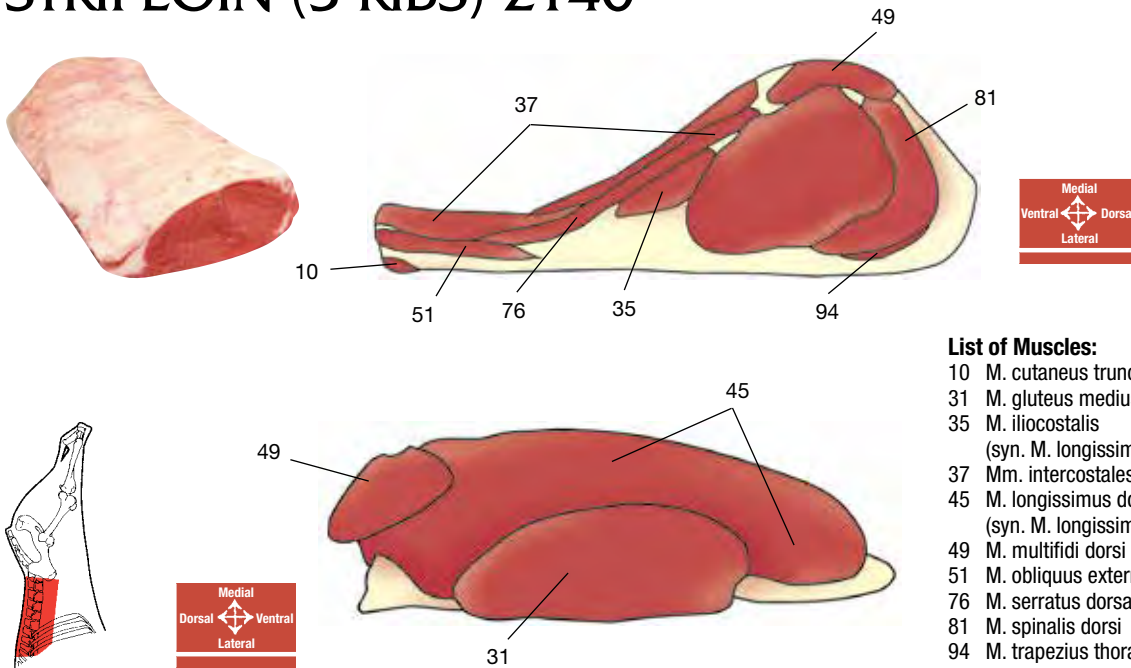


List of Muscles:

- 37 Mm. intercostales externus et internus
- 51 M. obliquus externus abdominis
- 52 M. obliquus internus abdominis
- 64 M. rectus abdominis
- 92 M. transversus abdominis

HINDQUARTER PRIMALS

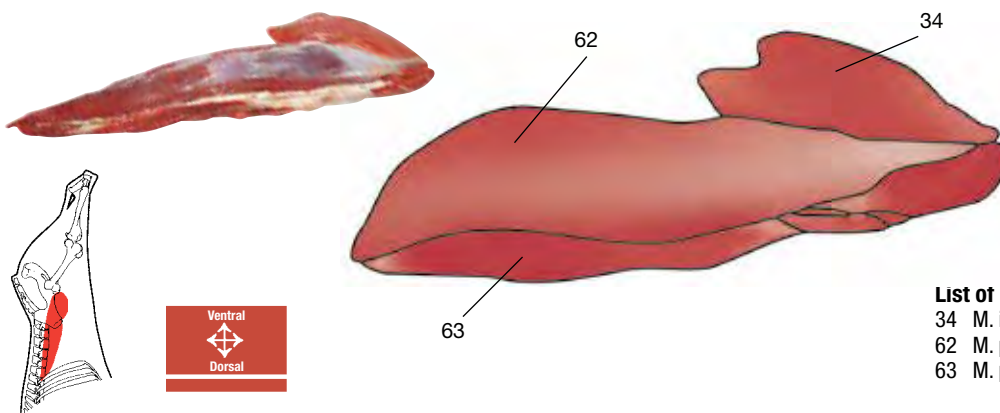
STRIPLOIN (3 RIBS) 2140



List of Muscles:

- 10 M. cutaneus trunci
- 31 M. gluteus medius
- 35 M. iliocostalis
(syn. M. longissimus costarum)
- 37 Mm. intercostales externus et internus
- 45 M. longissimus dorsi
(syn. M. longissimus thoracis et lumborum)
- 49 M. multifidi dorsi
- 51 M. obliquus externus abdominis
- 76 M. serratus dorsalis caudalis
- 81 M. spinalis dorsi
- 94 M. trapezius thoracis

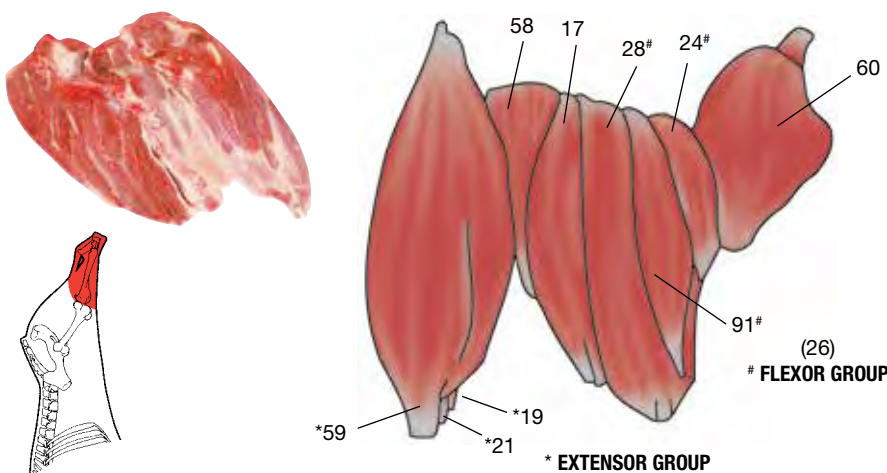
TENDERLOIN 2150



List of Muscles:

- 34 M. iliacus
- 62 M. psoas major
- 63 M. psoas minor

HIND SHANK 2360



List of Muscles:

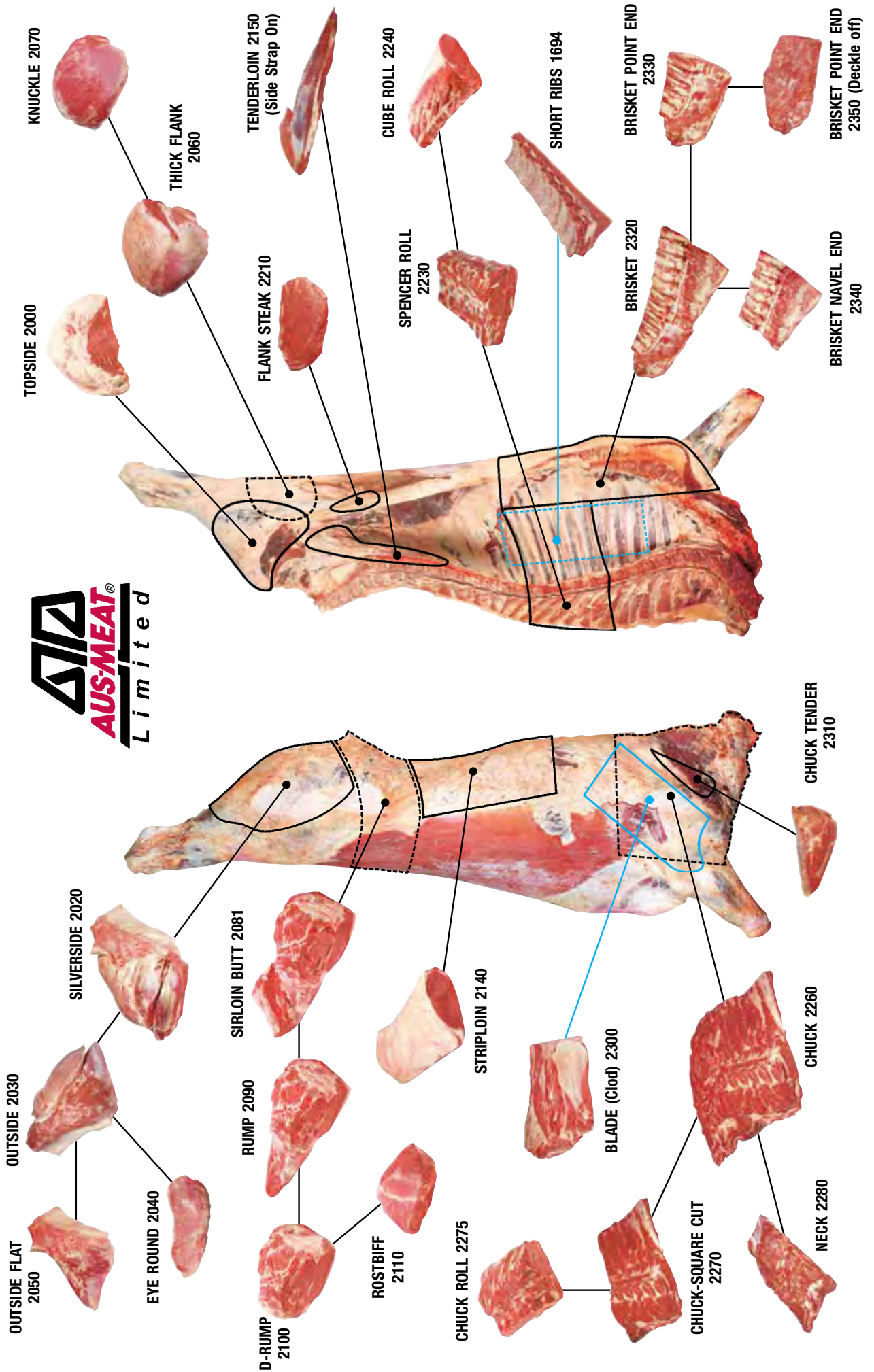
- 17 M. extensor digiti quartii proprius (pedis)
(syn. M. extensor digitorum lateralis)
- 19 M. extensor digiti tertii proprius (pedis)
(syn. M. extensor digitorum longus of the Extensor group)
- 21 M. extensor digitorum longus
(of the extensor group)
- 24 M. flexor digitorum longus
(of the flexor digitorum profundus (pedis))
- 26 M. flexor digitorum profundus (pedis)
consisting of (a) M. tibialis posterior (91),
(b) M. flexor hallucis longus (28) and
(c) M. flexor digitorum longus (24)
- 28 M. flexor hallucis longus
(of M. flexor digitorum profundus (pedis))
- 58 M. peronaeus longus
- 59 M. peronaeus tertius (of the Extensor group)
- 60 M. popliteus
- 91 M. tibialis posterior



BEEF

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BEEF PRIMAL CUTS














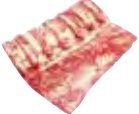
BEEF CARCASS and PRIMAL CUT WEIGHT RANGES and YIELD GUIDE

The size of a primal cut depends mostly on the size of an animal. Therefore, compared with a smaller animal, a larger animal will generally produce larger primal cuts. Specifying the required weight range for a primal cut can reduce waste and ensure product integrity. However, this can add to the cost of the cut.

Use the Beef Carcasses and Primal Cut Weight Ranges and Yield Guide chart to find out what weights are available and order the primal that best suits your requirements.

PRIMAL								
CUT	Topside	Outside	Outside Flat	Eye Round	Thick Flank	Knuckle	D-Rump	
H.A.M. No.	2000	2030	2050	2040	2060	2070	2100	
Carcass - Primal Cut Weight Ranges	carcase %	6.2%	5.7%	3.8%	1.4%	3.7%	3.3%	3.8%
	160-180kg	5.0 - 5.6	4.6 - 5.1	3.0 - 3.4	1.1 - 1.3	3.0 - 3.3	2.6 - 3.0	3.0 - 3.4
	180-220kg	5.6 - 6.8	5.1 - 6.3	3.4 - 4.2	1.3 - 1.5	3.3 - 4.1	3.0 - 3.6	3.4 - 4.2
	220-260kg	6.8 - 8.0	6.3 - 7.4	4.2 - 5.0	1.5 - 1.8	4.1 - 4.8	3.6 - 4.3	4.2 - 5.0
	260-300kg	8.0 - 9.3	7.4 - 8.5	5.0 - 5.7	1.8 - 2.1	4.8 - 5.5	4.3 - 4.9	5.0 - 5.7

PRIMAL							
CUT	Short Loin (1r)	Striploin (1r)	Striploin (3r)	Tenderloin	Cube Roll (5r)	Cube Roll (8r)	
H.A.M. No.	1552	2142	2140	2150	2240	2244	
Carcass - Primal Cut Weight Ranges	carcase %	5.5%	3.0%	4.4%	1.6%	1.7%	2.8%
	160-180kg	4.4 - 5.0	2.4 - 2.7	3.5 - 4.0	1.3 - 1.4	1.4 - 1.5	2.2 - 2.5
	180-220kg	5.0 - 6.0	2.7 - 3.3	4.0 - 4.8	1.4 - 1.8	1.5 - 1.9	2.5 - 3.1
	220-260kg	6.0 - 7.2	3.3 - 3.9	4.8 - 5.7	1.8 - 2.1	1.9 - 2.2	3.1 - 3.6
	260-300kg	7.2 - 8.3	3.9 - 4.5	5.7 - 6.6	2.1 - 2.4	2.2 - 2.6	3.6 - 4.2

PRIMAL							
CUT	Blade	Chuck Roll (5r)	Chuck Tender	Short Rib (5r)	Brisket P/End (6r)	Brisket N/End (6r)	
H.A.M. No.	2300	2275	2310	1690	2332	2342	
Carcass - Primal Cut Weight Ranges	carcase %	5.5%	4.8%	0.9%	2.0%	3.8%	3.3%
	160-180kg	4.4 - 5.0	3.8 - 4.3	.75 - .80	1.6 - 1.8	3.0 - 3.4	2.6 - 3.0
	180-220kg	5.0 - 6.0	4.3 - 5.3	.80 - 1.0	1.8 - 2.2	3.4 - 4.2	3.0 - 3.6
	220-260kg	6.0 - 7.2	5.3 - 6.2	1.0 - 1.2	2.2 - 2.6	4.2 - 5.0	3.6 - 4.3
	260-300kg	7.2 - 8.3	6.2 - 7.2	1.2 - 1.4	2.6 - 3.0	5.0 - 5.7	4.3 - 4.9

This chart can be used to identify the average primal weight from various carcass weight ranges. This information is to be used as a GUIDE ONLY.



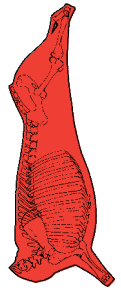
SIDE 1000

Carcase is split into Sides down the length dividing the spinal column. Carcase trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the Australian meat industry agreed minimum trim requirements.

For further details of the minimum trim standard definition for beef carcass see page 110 or visit the AUS-MEAT web site.

Point requiring specification:

- Variations to minimum trim standard definition (buyer/seller agreed variation).



ITEM NO.
1000

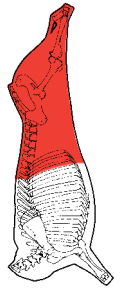


HINDQUARTER 1010

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.
- Diaphragm removed.



ITEM NO.
1010 (3-rib) 1015 (8-rib)
1011 (0-rib) 1016 (4-rib)
1012 (1-rib) 1017 (6-rib)
1013 (2-rib) 1018 (9-rib)
1014 (7-rib) 1019 (10-rib)

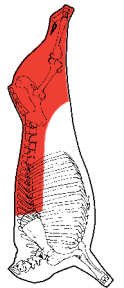


PISTOLA HINDQUARTER 1020

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 abdominis and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 75mm from the eye muscle (M. longissimus dorsi) to the specified rib.

Points requiring specification:

- Rib number required.
- Diaphragm removed.
- Distance from eye muscle.

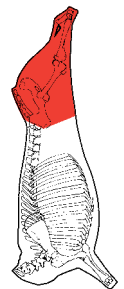


ITEM NO.
1020 (8-rib) 1025 (5-rib)
1021 (1-rib) 1026 (6-rib)
1022 (2-rib) 1027 (7-rib)
1023 (3-rib) 1028 (9-rib)
1024 (4-rib) 1029 (10-rib)

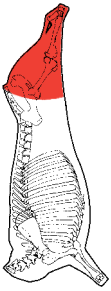


BUTT AND RUMP 1502

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.



ITEM NO.
1502



ITEM NO.
1500

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 ischiatic lymph node.

Points requiring specification:

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



ITEM NO.
1503

BUTT 1503

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 coccygeal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebrae shall remain on the Butt.

Points requiring specification:

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



ITEM NO.
1510

BUTT / SHANK - OFF 1510

Option C

Butt Shank Off is prepared from a Butt (item 1500) 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 heel muscle (M. gastrocnemius), archilles tendon and flexor group of muscles in situ.

Point requiring specification:

- Remove the superficial inguinal and subiliac lymph node.



ITEM NO.
1520

BUTT SQUARE CUT 1520

Option D

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



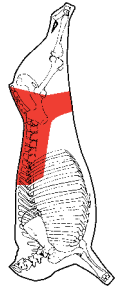


RUMP AND LOIN 1540

Rump and Loin is prepared from a Hindquarter by a straight cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischiatic lymph node. The Thin Flank is removed at a point cranial to the tuber coxae and approximately 75mm from eye muscle (M. longissimus dorsi) and running parallel to the body of the vertebrae to the specified rib.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Diaphragm removed.



ITEM NO.

1539 (4-6R) 1542 (1-rib)
1540 (3-rib) 1543 (2-rib)
1541 (0-rib)

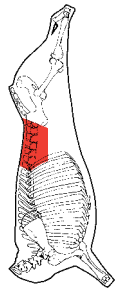


SHORT LOIN 1552

Short Loin 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 to 75mm from eye muscle (M. longissimus dorsi) 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.



ITEM NO.

1550 (3-rib)
1551 (0-rib)
1552 (1-rib)
1553 (2-rib)

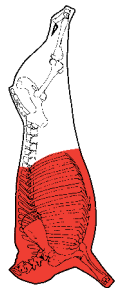


FOREQUARTER 1063

Forequarter is prepared from a Carcase 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.
- Diaphragm retained.



ITEM NO.

1060 (10-rib) 1065 (5-rib)
1061 (11-rib) 1066 (7-rib)
1062 (12-rib) 1067 (9-rib)
1063 (13-rib) 1068 (8-rib)
1064 (6-rib)

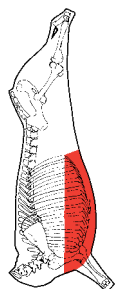


BRISKET 1643

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.

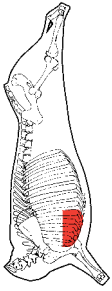
Points requiring specification:

- Rib number required.
- Diaphragm removed.
- Specify parallel cutting line and Brisket removal point.



ITEM NO.

1640 (10-rib)
1641 (11-rib)
1642 (12-rib)
1643 (13-rib)



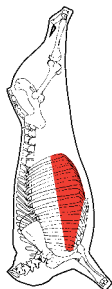
ITEM NO.
1671

PLATE RIBS 1671

Plate Ribs are the intercostal muscles and rib bones prepared from a bone in Brisket. Portions of the deckle may be retained as attachments to the bones.

Point requiring specification:

- Specify the minimum width, length and number of ribs.



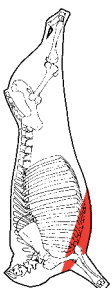
ITEM NO.
1673

BRISKET RIB PLATE 1673

Brisket Rib Plate is prepared from a 13 rib Brisket (item 1643). The sternum and associated muscles are 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 attached 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: (4th 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.



ITEM NO.
1674

BRISKET POINT (STERNUM) 1674

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 sternum is removed with associated muscle attached. (Major muscles M. pectoralis superficialis, M. pectoralis profundus, M. rectus thoracis).

Point requiring Specification:

- Remove the M. transversus thoracis muscle.



ITEM NO.
2473

BRISKET NAVEL PLATE 2473

Brisket Navel End Plate is prepared from a Brisket (item 1643) 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.

Point requiring specification:

- Peritoneum removed.



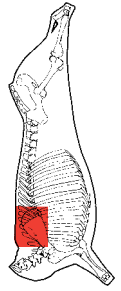


CHUCK - SQUARE CUT 1617

Chuck Square Cut is prepared from a Forequarter after the removal of the Brisket and Ribs Prepared. 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 vertebra. The Chuck Square Cut to consist of 4 to 6 ribs and 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.
- Distance from eye muscle.
- M. subscapularis muscle removed.
- Ligamentum nuchae removed.



ITEM NO.
1615 (5-rib)
1616 (4-rib)
1617 (6-rib)

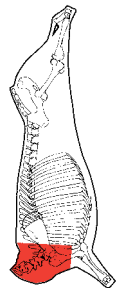


NECK 1630

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 vertebra.

Point requiring specification:

- Ligamentum nuchae removed.



ITEM NO.
1630

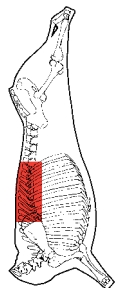


RIBS - PREPARED 1601

Ribs Prepared is prepared from a Forequarter after the removal of the Brisket (item 1643) and Chuck Square Cut. Short Ribs portion is removed at a distance of 75mm from the M. longissimus dorsi at the loin (caudal) end, parallel with the vertebral column to the specified rib. The body of the vertebrae (chine) is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.

Points requiring specification:

- Rib number required.
- Spinous processes removed.
- Tip of scapular and associated cartilage removed.
- Distance from eye muscle.
- Cap muscle removed (M. trapezius).
- Ligamentum nuchae removed.



ITEM NO.
1600 (5-rib) 1603 (8-rib)
1601 (6-rib) 1604 (9-rib)
1602 (7-rib) 1605 (4-rib)

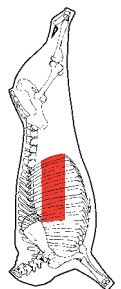


SHORT RIBS 1694

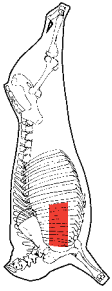
Short Ribs are prepared from a Forequarter after the removal of the Brisket (item 1643)/Ribs Prepared/Chuck Square Cut. The cutting line is approximately 75mm from the eye of meat (M. longissimus dorsi) and parallel to the vertebral column. The M. cutaneus trunci is removed.

Points requiring Specification:

- Specify rib numbers and rib location.
- M. cutaneus trunci retained.
- M. latissimus dorsi muscle removed.
- Fat cover removed.
- Diaphragm removed.
- Specify sliced portion size requirements.



ITEM NO.
1686 (1-rib) 1691 (6-rib)
1687 (2-rib) 1692 (7-rib)
1688 (3-rib) 1693 (8-rib)
1689 (4-rib) 1694 (9-rib)
1690 (5-rib)



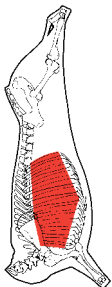
ITEM NO.
1631

CHUCK SHORT RIBS 1631

Chuck Short Ribs is derived from a Chuck and comprises of the ribs, intercostal muscles and the major portion of the M. serratus ventralis. The portion of the Short Ribs is determined by the required number of ribs as agreed between buyer and seller.

Points requiring specification:

- Rib number required.
- Variation of the dorsal and ventral cutting line as specified.



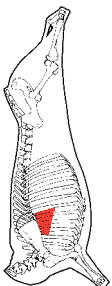
ITEM NO.
1695

SPARE RIBS 1695

Spare Ribs are prepared from a Forequarter and consist of rib bones and intercostal muscles. Spare Ribs can be derived from any portion of the rib cage.

Points requiring specification:

- Specify rib number and rib location.
- Specify size of rib portion.



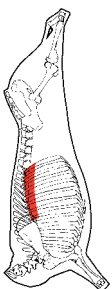
ITEM NO.
1696

CHUCK RIB MEAT 1696

Chuck Rib Meat is prepared from a Chuck after the removal of the Brisket and Chuck Roll. The Chuck Rib Meat is wedge shaped retaining the ribs, intercostal muscles and the dorsal portion of the M. serratus ventralis.

Points requiring specification:

- Specify the ventral cutting line.
- Rib number required.



ITEM NO.
1697

BACK RIBS 1697

Back Ribs are prepared from the Ribs Prepared (item 1601) (Chine and feather bone removed) by fleecing (sheet boning) and removing the ribs in one piece.

Point requiring specification:

- Rib number required.





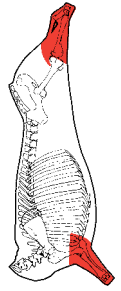
SHIN / SHANK FOREQUARTER 1682

SHIN / SHANK HINDQUARTER 1683

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.
- Removal of Forequarter elbow (olecranon) and carpus joint at meat level.
- Removal of Hindquarter tarsus and stifle joints at meat level.



ITEM NO.

1682 FQ
1683 HQ

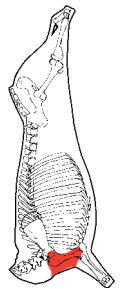


ARMBONE SHIN 1685

Armbone Shin is prepared from a Forequarter by the removal of the humerus bone with the M. biceps brachii attached. The ulna and radius are removed.

Point requiring specification:

- Removal of the humerus bone tuberosity.



ITEM NO.

1685



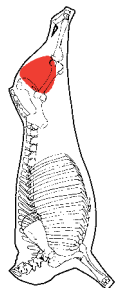
TOPSIDE 2000

Alternative description: INSIDE 2010

Topside 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:

- Erector muscle removed.
- Connective tissue removed.
- Femoral blood vessels removed.



ITEM NO.

2000
2010



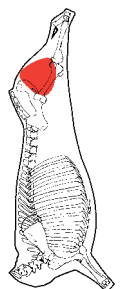
TOPSIDE CAP OFF 2001

Alternative description: INSIDE CAP OFF 2011

Topside Cap Off is prepared from the Topside (item 2000) by the removal of the M. gracilis muscle along the natural seam. Fat deposits are removed.

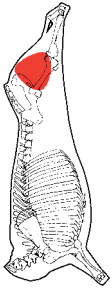
Point requiring specification:

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



ITEM NO.

2001
2011



ITEM NO.
2002
2012

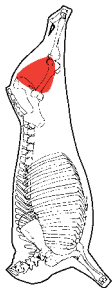
TOPSIDE CAP 2002

Alternative description: INSIDE CAP 2012

Topside Cap consists of the M. gracilis muscle removed from the Topside along the natural seam.

Point requiring specification:

- Removal of fibrous tissue and fat deposits.



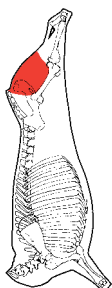
ITEM NO.
2035

INSIDE MEAT 2035

Inside Meat is prepared from an Inside Cap Off with the removal of all the membrane, connective tissue and femoral blood vessels. The M. pectineus and M. sartorius muscles are removed along the natural seams.

*Alternative description: RED MEAT 2035

Specified combinations of Inside Meat (item: 2035) and Outside Meat (item: 2033) can be described alternatively as **RED MEAT** and apply either code identification.



ITEM NO.
2033

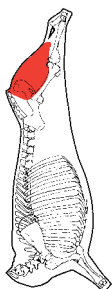
OUTSIDE MEAT 2033

Outside Meat is prepared from an Outside (item 2030) and by separating the Outside Flat (item 2050) and Eye Round (item 2040) along the natural seam. All sub-cutaneous/internal fat, connective tissue, membrane and silver skin on the Outside Flat and Eye Round are removed. The wedge shape muscle located on the caudal flat portion of the Outside Flat (M. glutobiceps) can be removed to allow fat deposits along the seam to be removed.

Point requiring specification:

- Wedge shape muscle or flat portion of the M. gluteobiceps removed.

*Alternative description: RED MEAT (Refer Item 2035)



ITEM NO.
2020

SILVERSIDE 2020

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

Points requiring specification:

- Achilles tendon removed.
- Removal of the popliteal lymph node.



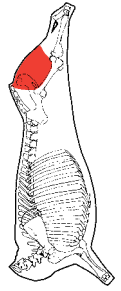


OUTSIDE 2030

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.

Point requiring specification:

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

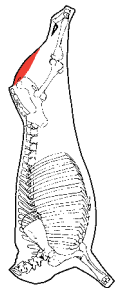


ITEM NO.
2030



EYE ROUND 2040

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.



ITEM NO.
2040

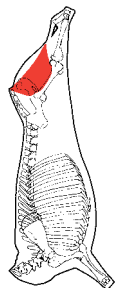


OUTSIDE FLAT 2050

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*).

Point requiring specification:

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



ITEM NO.
2050



THICK FLANK 2060

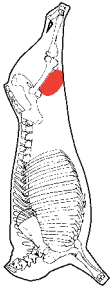
Thick Flank is removed along the natural seams between the Topside and Silverside. The patella, joint capsule and surrounding connective tissue are removed.

Points requiring specification:

- *M. cutaneus trunci* removed.
- Specify degree of exposure of ball tip muscles at Rump end.



ITEM NO.
2060



ITEM NO.
2070

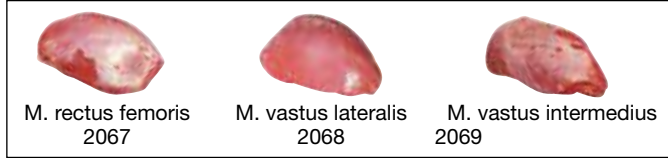
KNUCKLE 2070

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.

Point requiring specification:

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

MAJOR MUSCLES



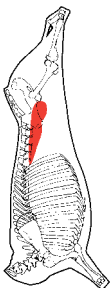
ITEM NO.
2140 (3-rib) 2142 (1-rib)
2141 (0-rib) 2143 (2-rib)

STRIPLOIN 2140

Striploin is prepared from a Hindquarter by a cut at the lumbosacral 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 number required.
- Distance from eye muscle.
- Intercostals removed.
- Supraspinous ligament removed.
- *M. multifidi dorsi* muscle removed.



ITEM NO.
2150
2160

TENDERLOIN 2150

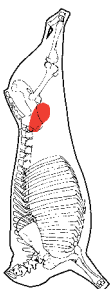
Tenderloin is prepared from the Hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (*M. psoas minor*) remains attached.

Points requiring specification:

- Fat cover removed.
- Silver skin removed.
- *M. iliacus* (adjacent to side strap) removed.

TENDERLOIN SIDE STRAP OFF 2160

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



ITEM NO.
2170

BUTT TENDERLOIN 2170

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

Points requiring specification:

- Fat cover removed.
- Silver skin removed.
- *M. iliacus* (adjacent to side strap) removed.





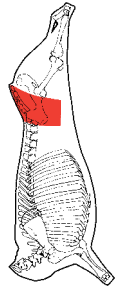
SIRLOIN BUTT 2081

Sirloin Butt is prepared from a Hindquarter by a cut commencing at the subiliac lymph node to a point cranial to the acetabulum to the ischiatic lymph node and the ventral portion of the Flank.

The Loin (cranial end) is separated from the Hindquarter by a cut at the lumbosacral junction in a straight line cranial to the tuber coxae to the ventral portion of the Flank. The ventral portion of the tail (Flank) is removed by a cut medial to and removing the subiliac lymph node.

Point requiring specification:

- Heavy connective tissue removed.



ITEM NO.
2081



RUMP 2090

Rump is prepared from a Sirloin Butt (item 2081) by the removal of the abdominal muscles from the tail (flank) leaving the M.tensor fasciae latae in situ.

Points requiring specification:

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

To prepare a TOP SIRLOIN 2120 from a Rump 2090

the following trim applies: Remove the tail (Flank) by a cut at the junction of the M. gluteus medius and the M. tensor fasciae latae exposing approximately 25mm of the surface area of the M. gluteus medius.



ITEM NO.
2090

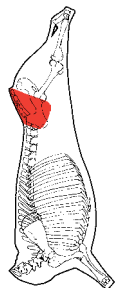


D-RUMP 2100

D-Rump is prepared from a Rump (item 2090) by the removal of the tail (Flank) by a cut following the natural seam between the M. tensor fasciae latae and the M. gluteus medius removing all of the tail from the lateral surface.

Point requiring specification:

- Heavy connective tissue removed.



ITEM NO.
2100



ROSTBIFF 2110

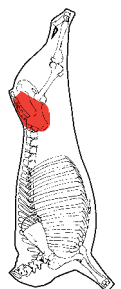
Rostbiff is prepared from a Rump (item 2090) by the removal of M. tensor fasciae latae, M. gluteobiceps and the M. sacrocaudalis along the natural seam. The periosteum and associated fats are removed.

Point requiring specification:

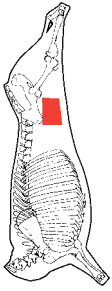
- Heavy connective tissue removed.

Alternative description: EYE of RUMP 2093

Eye of Rump is prepared from the Rostbiff and consists of the (M. gluteus medius) muscle only.



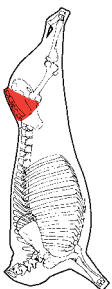
ITEM NO.
2110



BOTTOM SIRLOIN 2130

Bottom Sirloin is prepared from the remaining portion of tail (Flank) from the Sirloin Butt (item 2081) after the removal of the Top Sirloin (item 2120).

ITEM NO.
2130



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:

- Denuded of all external fat.
- Silver skin removed.

ITEM NO.
2091



TRI-TIP 2131 (BOTTOM SIRLOIN TRIANGLE)

Bottom Sirloin Triangle Tip (Tri-Tip) is the portion of the triangle shape muscle (M. tensor fasciae latae) 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:

- Denuded of all external fat.
- Connective tissue removed.

ITEM NO.
2131



THIN FLANK 2200

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

Points requiring specification:

- Removal of M. cutaneus trunci.
- Removal of gland and fat deposits under M. cutaneus trunci.
- Rib number required.

ITEM NO.
2200

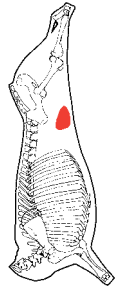
* **THIN FLANK MEAT 2201** – Thin Flank Meat is the remaining portion after the removal of the Flank Steak.





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.

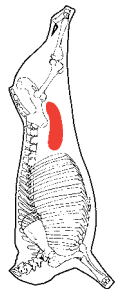


ITEM NO.
2210



INTERNAL FLANK PLATE 2203

Internal Flank Plate is prepared from the Thin Flank and is the thickest portion of the M. obliquus internus abdominis muscle. All visual fat is removed.



ITEM NO.
2203



EXTERNAL FLANK PLATE 2204

External Flank Plate is prepared from a Thin Flank by the removal of the M. obliquus externus abdominis. All covering fat and accessible internal pockets of fat are removed.



ITEM NO.
2204

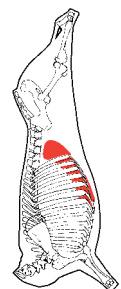


INSIDE SKIRT 2205

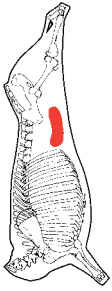
Inside Skirt (M. transversus abdominis) is located on the inside of the abdominal wall of the Hindquarter and extends to the Naval End portion of the Brisket. The peritoneum and fat flakes are removed.

Points requiring specification:

- Hindquarter and/or Forequarter portion included.
- Membrane covering removed.



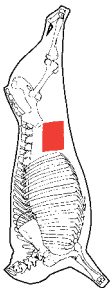
ITEM NO.
2205



FLAP MEAT 2206

Flap Meat is prepared from the Internal Flank Plate (item 2203). The thin tapered ends of the muscle are trimmed.

ITEM NO.
2206



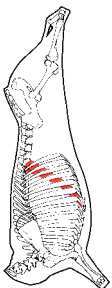
FLANK PLATE STEAK TIP 2207

Flank Plate Steak Tip is prepared from a Thin Flank (item 2200) and consists of the M. obliquus internus and M. obliquus externus abdominis which are removed from the Thin Flank in one piece. The thin tapered ends of the muscles are trimmed and the thick fleshy portion is retained. All covering fat and accessible internal pockets of fat are removed.

Point requiring specification:

- Silver tissue may be retained.

ITEM NO.
2207



THIN SKIRT 2190

Alternative description: OUTSIDE SKIRT

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

Point requiring specification:

- Fat and membrane covering removed.

ITEM NO.
2190



THICK SKIRT 2180

Alternative description: HANGING TENDER

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

Point requiring specification:

- Membrane removed.

ITEM NO.
2180



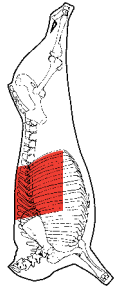


RIB SET 2223

Rib Set is prepared from a Forequarter (item 1063) with the Brisket and Shin removed by a cut between the specified ribs following the contour of the rib to the Brisket removal line. The Rib Set is prepared by the removal of all bones, ligamentum nuchae, scapular and scapula cartilage.

Points requiring specification:

- Rib number required.
- Intercostals retained.
- M. cutaneous trunci removed.
- Ligamentum nuchae retained.



ITEM NO.

2220 (5-rib) 2223 (8-rib)
2221 (6-rib) 2224 (9-rib)
2222 (7-rib) 2225 (4-rib)

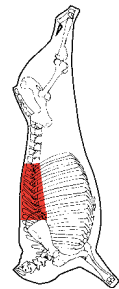


SPENCER ROLL 2233

The boneless Spencer Roll is prepared from a Ribset (item 2223). The Rib Ends are removed at a specified distance from the eye muscle (M. longissimus dorsi). Intercostal muscles are removed.

Points requiring specification:

- Specify: rib numbers and rib location.
- Distance from eye muscle.
- Ligamentum nuchae removed.



ITEM NO.

2230 (4-5R) 2233 (8-rib)
2231 (6-rib) 2234 (9-rib)
2232 (7-rib)



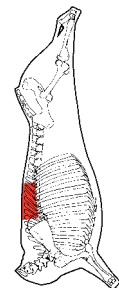
CUBE ROLL 2244

Alternative description: RIB EYE ROLL

Cube Roll is prepared from a Forequarter (item 1063) and consists of the M. longissimus dorsi and associated muscles underlying the dorsal aspect of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).

Points requiring specification:

- Specify: rib number and rib location.
- Lip (M. iliocostalis) retained.



ITEM NO.

2240 (5-rib) 2243 (7-rib)
2241 (4-rib) 2244 (8-rib)
2242 (6-rib)

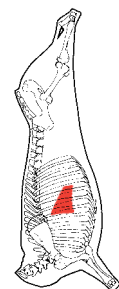


SHORT RIB MEAT 2465

Short Rib Meat is the thickest portion of the M. serratus ventralis covering the 5th to the 8th ribs and following the dorsal cutting line of the Brisket. Short Rib Meat can be prepared from any portion of the serratus muscle and cut to any specific size as agreed between buyer and seller. All visual fat is removed.

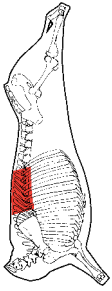
Points requiring specification:

- Silver skin removed.
- Specify the ventral and dorsal cutting line.
- Rib number required.



ITEM NO.

2465



RIB CAP 2470

Rib Cap is prepared from the Rib Cover (M. trapezius) and a portion of the (M. latissimus dorsi) removed along the natural seam and is the lateral surface covering of the Cube Roll. Where specified all visual fat, membrane and associated tissue are removed from the meat surface.

Points requiring specification:

- Silver skin removed.
- Removal of the M. trapezius.

ITEM NO.
2470



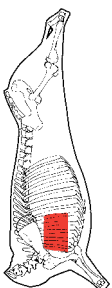
CHUCK RIB MEAT 2640

Chuck Rib Meat is prepared from a Chuck (item 2260) and is the portion of the M. serratus ventralis muscle remaining over the ribs after removal of the Chuck Roll and is a wedge shape.

Point requiring specification:

- Rib number required.

ITEM NO.
2640



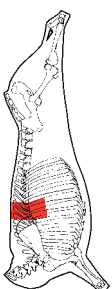
CHUCK MEAT SQUARE 2645

Chuck Meat Square is prepared from a Chuck (item 2260) and is a portion of rib meat (M. serratus ventralis and M. rectus thoracis) remaining after the removal of the Chuck Roll.

Points requiring specification:

- Rib number required.
- Distance from eye muscle (Chuck Roll).

ITEM NO.
2645



RIB MEAT SQUARE 2650

Rib Meat Square is the caudal portion of rib covering from the 5th to the 8th rib and consists of a portion of the M. latissimus dorsi and M. serratus ventralis. The M. cutaneous trunci and external fat surface are removed.

Points requiring specification:

- Silver skin removed.
- Specify the M. latissimus dorsi and/or M. serratus ventralis muscles packed separately.

ITEM NO.
2650 (4-rib)



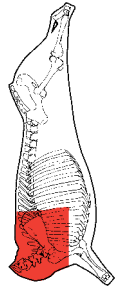


CHUCK AND BLADE 2250

Chuck and Blade is prepared from a Forequarter by the removal of the caudal portion of ribs and following the specified rib. The Brisket is removed along the cropping line. The Shin is removed along with all bones cartilage, tendons, ligamentum nuchae and lymph nodes.

Points requiring specification:

- Rib number required.
- Intercostals removed.
- Chuck Tender removed.



ITEM NO.
2250 (5-rib)
2251 (4-rib)
2252 (6-rib)

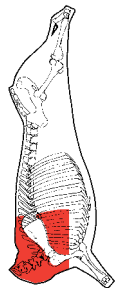


CHUCK 2260

Chuck is prepared from a Forequarter by the removal of the Rib Set (item 2223) at the specified rib number. The Brisket is removed along the cropping line. The Shin, Blade, Chuck Tender is removed along with all bones cartilage, tendons, ligamentum nuchae and lymph nodes.

Points requiring specification:

- Rib number required.
- Intercostals removed.
- Undercut (M. subscapularis) removed.



ITEM NO.
2260 (5-rib)
2261 (4-rib)
2262 (6-rib)

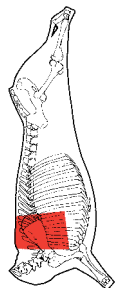


CHUCK - SQUARE CUT 2270

Chuck – Square Cut is prepared from the Chuck (item 2260) by the removal of the neck portion by a straight cut at right angles at the junctions of the 7th cervical and 1st thoracic vertebra.

Points requiring specification:

- Rib number required.
- Intercostals removed.
- Undercut (M. subscapularis) removed.



ITEM NO.
2270 (5-rib)
2271 (4-rib)
2272 (6-rib)

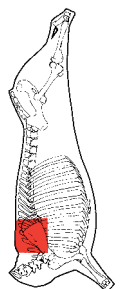


CHUCK ROLL 2275

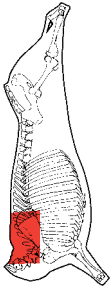
Chuck Roll is prepared from a Chuck (item 2260) by the removal of the neck between the 5th and 6th cervical vertebra parallel to the caudal cutting line. The ventral cutting line is approximately 75mm from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column to the 1st rib. The M. trapezius and the M. rhomboideus are removed and the undercut (M. subscapularis) remains firmly attached.

Points requiring specification:

- Rib number required.
- Cranial cutting line: - between the 6th and 7th cervical vertebra.
- between the 7th cervical and 1st thoracic vertebra.
- M. trapezius retained.
- Ligamentum nuchae removed.
- Undercut (M. subscapularis) removed.



ITEM NO.
2275 (5-rib)
2276 (4-rib)
2277 (6-rib)



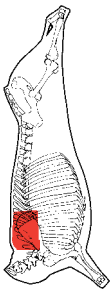
ITEM NO.
2289

CHUCK ROLL - LONG CUT 2289

Chuck Roll - Long Cut is prepared from a Forequarter after the removal of the Brisket and Ribs Prepared. The ventral cutting line is approximately 75mm from the eye muscle (M. longissimus dorsi) 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 undercut (M. subscapularis) remains firmly attached.

Points requiring specification:

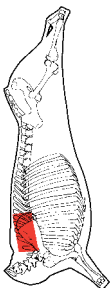
- M. trapezius retained.
- Ligamentum nuchae removed.
- Undercut (M. subscapularis) removed.



ITEM NO.
2268 (5-rib)

CHUCK EYE ROLL 2268

Chuck Eye Roll is prepared from the Chuck Roll (item 2275) by removing a portion of the M. serratus ventralis at approximately 75mm from the ventral edge and cut parallel to the vertebral column.

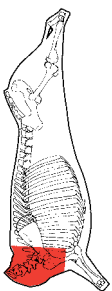


ITEM NO.
2264

CHUCK EYE LOG 2264

Chuck Eye Log is prepared from a Chuck Eye Roll (item 2268) and is the remaining eye muscle mass after the removal of rib meat at the ventral edge of the eye meat and parallel to the chine edge.

The dorsal portion of the hump (M. rhomboideus) is removed by a straight cut parallel to the ventral edge.



ITEM NO.
2280

NECK 2280

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

Point requiring specification:

- Ligamentum nuchae retained.



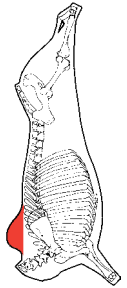


CHUCK CREST 2278

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.

Point requiring specification:

- Proportion of muscle retained.



ITEM NO.
2278



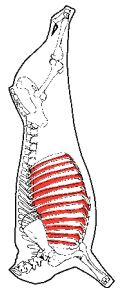
INTERCOSTALS 2430

Alternative description: RIB FINGERS

Intercostal muscles are derived from and in between the ribs of the Hindquarter and Forequarter. Specific primals can also be used to prepare Intercostals. Where a complete (or portion) of the intercostal muscle is packed, the specification must describe the method of identifying that portion as being incomplete i.e. portion, pieces, small etc.

Point requiring specification:

- Specify minimum length of muscle.



ITEM NO.
2430

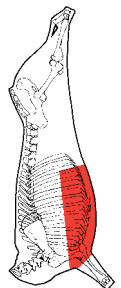


BRISKET 2323

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. All bones and cartilage are removed. 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.
- Intercostals removed.
- Diaphragm removed.
- Peritoneum removed.
- Inside Skirt (M. transversus abdominis) removed.



ITEM NO.
2320 (10-rib) 2322 (12-rib)
2321 (11-rib) 2323 (13-rib)

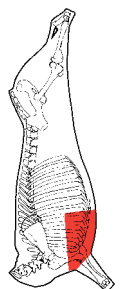


BRISKET POINT END 2332

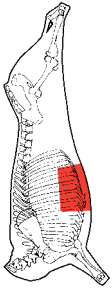
Brisket Point End is prepared from a Brisket (item 2323) by the removal of the Navel End and following the caudal edge of the specified rib.

Points requiring specification:

- Rib number required.
- Intercostals removed.



ITEM NO.
2330 (5-rib) 2332 (6-rib)
2331 (4-rib) 2333 (7-rib)



BRISKET NAVEL END 2342

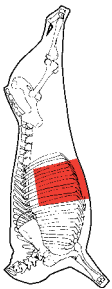
Brisket Navel End is prepared from a Brisket (item 2323) by the removal of the Point End and following the caudal edge of the specified rib.

Points requiring specification:

- Rib number required.
- Intercostals removed.

ITEM NO.

2340 (5-rib) 2343 (7-rib)
2341 (4-rib) 2344 (8-rib)
2342 (6-rib) 2345 (9-rib)



SHORT PLATE 2346

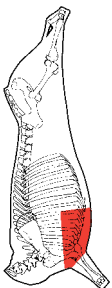
Short Plate is prepared from a Forequarter and comprises Rib Ends and Brisket Navel End in one piece. Short Plate can be prepared to 5 or 8 ribs and the dorsal cutting line can vary or as agreed between buyer and seller. All bones and costal cartilage are removed.

Points requiring specification:

- Intercostals retained.
- Diaphragm removed.
- Rib number required.
- Variation to cutting line.
- Red bark (M. cutaneus trunci) removed.
- Denuded of all external fat.

ITEM NO.

2346 (5-rib) 2348 (7-rib)
2347 (6-rib) 2349 (8-rib)



BRISKET POINT END - DECKLE OFF 2353

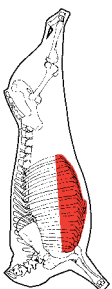
Brisket Point End Deckle Off is prepared from a Brisket (item 2323) by the removal of the Navel End portion following the caudal edge of the specified rib. The Deckle is removed from the Point End along the natural seam together with associated fat and intercostals. The fatty tissue located between the pectoral muscles is completely removed.

Points requiring specification:

- Rib number and rib location.
- M. cutaneus trunci removed.

ITEM NO.

2350 (5-rib) 2352 (6-rib)
2351 (4-rib) 2353 (7-rib)



BRISKET PIECES - DECKLE 2326

Brisket Pieces are prepared from a Brisket Point End and/or Navel End after removal of the Deckle (M. serratus ventralis). Brisket Pieces can comprise any or all of the muscles that comprise the Brisket.

The required pieces/portions are trimmed as specified between the buyer and seller.

Points requiring specification:

- Specify deckle portion by the number of ribs.
- Muscle content.
- Intercostals removed.

ITEM NO.

2326



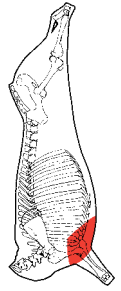


BRISKET POINT END PLATE 2327

Point End Plate is the M. pectoralis superficialis muscle and is prepared from a Brisket Point End Deckle Off (item 2353) by separating the M. pectoralis profundus and the M. pectoralis superficialis.

Points requiring specification:

- Rib number required.
- Denuded of all external fat.



ITEM NO.
2327

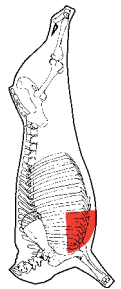


BRISKET POINT END - PECTORAL 2328

Pectoral is the M. pectoralis profundus muscle and is prepared from a Point End Deckle Off (item 2353) by separating the M. pectoralis profundus and the M. pectoralis superficialis.

Points requiring specification:

- Rib number required.
- Denuded of all external fat.



ITEM NO.
2328

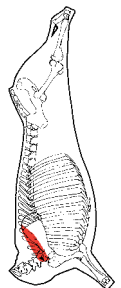


CHUCK TENDER 2310

Chuck Tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge and is removed from the Forequarter following the natural seam.

Point requiring specification:

- Connective tissue removed.



ITEM NO.
2310



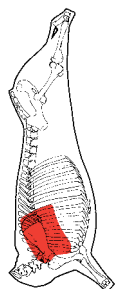
BLADE 2300

Alternative description: CLOD

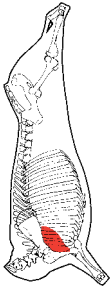
Blade is prepared from a Forequarter by following the natural seam between the ribs and the scapular (M. latissimus dorsi) and overlying muscle (M. trapezius) and the underlying muscle (M. serratus ventralis). The Blade lies caudal to the humerus and below the spine of the scapula and comprises of a large portion of the triceps group of muscles.

Points requiring specification:

- Specify length of tail from tip of scapular cartilage.
- Undercut (M. subscapularis) attached.
- Tendons at shoulder joint end removed.



ITEM NO.
2300



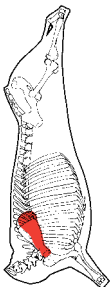
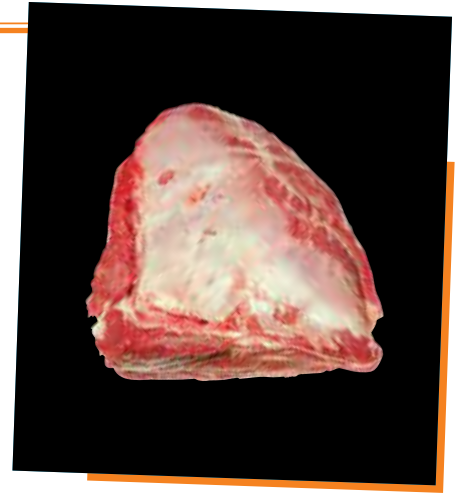
ITEM NO.
2302

BOLAR BLADE 2302

Bolar Blade is prepared from the Blade (item 2300) by the removal of the M. infraspinatus and M. trapezius lying caudal to the humerus, the Bolar Blade includes a large portion of the triceps group of muscles.

Points requiring specification:

- M. cutaneus trunci removed.
- M. latissimus dorsi removed.



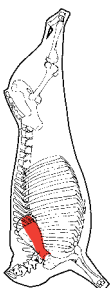
ITEM NO.
2303

OYSTER BLADE 2303

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

Points requiring specification:

- M. trapezius removed.
- Periosteum removed.



ITEM NO.
2304

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.

Point requiring specification:

- Prepared to specific size requirements.



ITEM NO.
2360

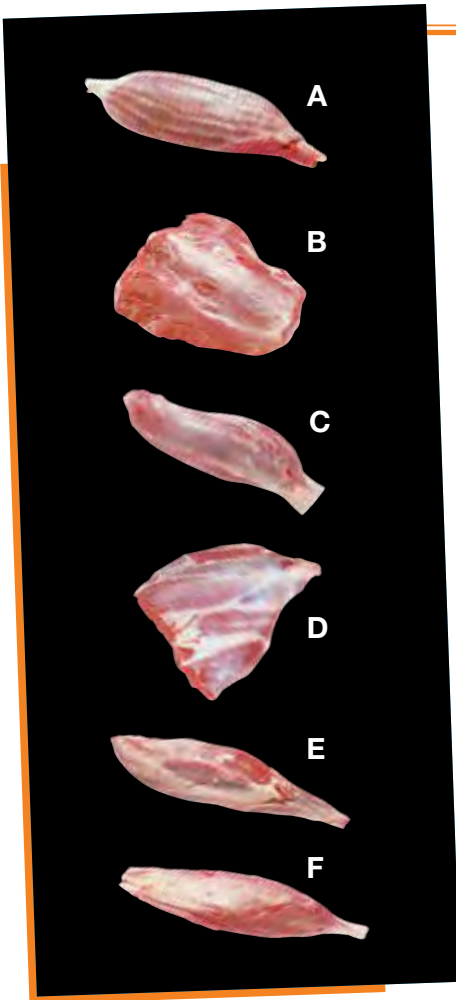
SHIN/SHANK 2360 FOREQUARTER/HINDQUARTER

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 pack can include the Heel Muscle (M. gastrocnemius).

Points requiring specification:

- Connective tissue and skin removed.
- Fore or Hind.
- Sinews/tendons removed.
- Specific muscle content i.e. Heel muscle (only).





SHIN – SPECIAL TRIM 2365

Shin-Special Trim is derived from Shin/Shank (item 2360) and is prepared into individual muscles or specified muscle groups.

The maximum tendon length on all muscles is 15mm, which may be measured from either end of the muscle. Muscle grouping is identified in the following manner:

Group A - Hindquarter Extensor Group.

Group B - Heel Muscle.

Group C - Conical Muscle (M.biceps brachii)

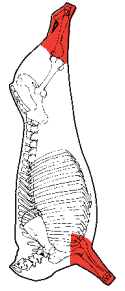
Group D - Hindquarter Flexor Group.

Group E - Forequarter Extensor Group.

Group F - Forequarter Flexor Group.

Points requiring specification:

- Skin and connective tissue removed.
- Specify Muscle Group listed as Group A to F.

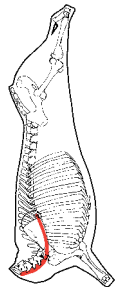


ITEM NO.
2365



NECK CHAIN 2460

Neck chain (M. longus colli) muscle is the thin muscle prepared from the Forequarter by removing from the ventral aspect of the cervical and thoracic vertebrae up to the 6th rib in one piece.



ITEM NO.
2460

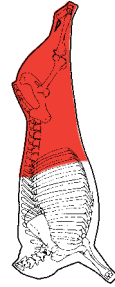
COMBINATION PACKS

HINDQUARTER CUTS MIXED 2410

Hindquarter Cuts Mixed is a combination pack containing at least 2 or more primal cuts that have been removed from the Hindquarter. The individual preparation requirements of each specific primal will be included in the specification details between buyer and seller.

Points requiring specification:

- Number of ribs on the Hindquarter.
- Specify primal and specification details.



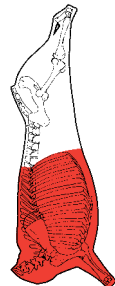
ITEM NO.
2410 (3-rib)
2411 (0-rib)
2412 (1-rib)
2413 (2-rib)

FOREQUARTER CUTS MIXED 2420

Forequarter Cuts Mixed is a combination pack containing at least 2 or more primal cuts that have been removed from the Forequarter. The individual preparation requirements of each specific primal will be included in the specification details between buyer and seller.

Points requiring specification:

- Number of ribs on the Forequarter.
- Specify primal and specification details.



ITEM NO.
2420 (10-rib)
2421 (11-rib)
2422 (12-rib)
2423 (13-rib)

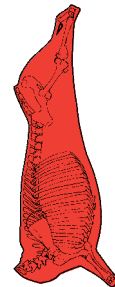
FORE CUTS AND HIND CUTS 2450

Forequarter Cuts and Hindquarter Cuts are a combination pack containing at least 2 or more primal cuts that have been removed from the Hindquarter and Forequarter. The individual preparation requirements of each specific primal will be included in the specification details between buyer and seller.

The pack must contain at least 1 primal cut from both quarters (Fore and Hind).

Points requiring specification:

- Number of ribs on the Forequarter.
- Specify primal and specification details.

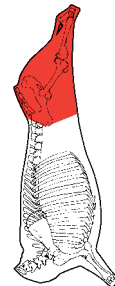


ITEM NO.
2450

BUTT SET 2483

Butt Set is a combination pack containing primal cuts prepared from a Rump and Butt packed in any combination; Topside, Silverside, Thick Flank (Knuckle) and Rump.

The individual preparation requirements of each specific primal will be included in the specification details between buyer and seller.



ITEM NO.
2483

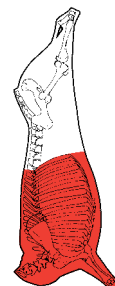
FOREQUARTER SET 2484

Forequarter Set is a combination pack containing the primal cuts prepared from the Forequarter, Chuck Roll, Blade, Point End Brisket, Navel End Brisket, Chuck Tender, Short Rib, Chuck Rib and packed in any combination.

The individual preparation requirements of each specific primal will be included in the specification details between buyer and seller.

Point requiring specification:

- Brisket and Shin removed.



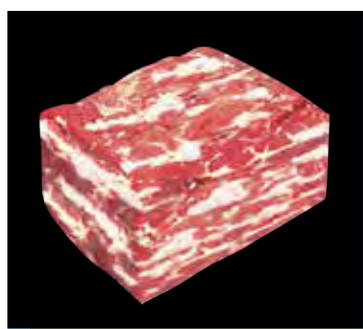
ITEM NO.
2484

BONELESS BEEF MANUFACTURING BULK PACKS DEFINITION

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 Forequarter or Hindquarter.
- Grinding beef.

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 (CL). Lean assessment by chemical testing of bulk pack manufacturing meat for export is a standard industry requirement.



60CL



80CL



90CL

Meat images shown are examples of fat/lean only.

HINDQUARTER

2521 (3-rib) - 2522 (0-rib) - 2523 (1-rib) - 2524 (2-rib)

Hindquarter packs consist of specified primal cuts and assorted trimming pieces. Hindquarter packs do not have to contain any of the primal cuts listed in Group A.

Points requiring specification:

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.
- Specify any Forequarter meat included.

GROUP A

Tenderloin, Shank, Flank Steak.

HINDQUARTER MEAT

2530 (3-rib) - 2531 (0-rib) - 2532 (1-rib) - 2533 (2-rib)

Hindquarter Meat packs consist of specified primal cuts and associated trim pieces. The pack does not have to contain any of the primal cuts listed in Group A, but contain at least two primal cuts as listed in Group B.

Points requiring specification:

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.
- Specify any Forequarter meats included.

GROUP A

Tenderloin, Shank, Flank Steak.

GROUP B

Topside, Silverside, Thick Flank (Knuckle), Rump, Striploin.

FOREQUARTER

2601 (10-rib) - 2602 (11-rib) - 2603 (12-rib) - 2604 (13-rib)

Forequarter packs consist of primal cuts and associated trim pieces. Forequarter packs do not have to contain any of the primal cuts listed in Group A.

Points requiring specification:

- Primal cut included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.
- Brisket meat included.
- Specify any Hindquarter meats included.

GROUP A

Cube Roll, Chuck Tender, Shin/Shank.

FOREQUARTER MEAT

2610 (10-rib) - 2611 (11-rib) - 2612 (12-rib) - 2613 (13-rib)

Forequarter Meat packs consists of primal cuts and associated trim pieces. Forequarter meat packs do not have to contain any of the primals listed in Group A, but must contain at least two primals listed in Group B.

Points requiring specification:

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.
- Brisket meat included.
- Specify any Hindquarter meats included.

GROUP A

Cube Roll, Chuck Tender, Shin/Shank.

GROUP B

Chuck, Neck, Blade.

FORE AND HIND 2590

Forequarter and Hindquarter packs consist of specified primal cuts and associated trim pieces. Fore and Hind packs do not have to contain any of the primals listed in Group A, but must contain at least two primal cuts listed in Group B, and at least two primal cuts listed in Group C.

Point requiring specification:

- Trims and any identifiable pieces are to be excluded.

GROUP A

Cube Roll, Chuck Tender, Shin/Shank, Tenderloin, Flank Steak.

GROUP B.

Chuck, Neck, Blade.

GROUP C

Topside, Silverside, Thick Flank (Knuckle), Rump, Striploin.

FORE AND HIND MEAT 2620

Forequarter and Hindquarter Meat packs consist of specified primal cuts and associated trim pieces. Fore and Hind Meat packs do not have to contain any of the primals listed in Group A, but must contain at least two

primal cuts listed in Group B, and at least two primal cuts listed in Group C.

Points requiring specification:

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.

GROUP A

Rib Eye Roll, Chuck Tender, Shin/Shank, Tenderloin, Flank Steak.

GROUP B

Topside, Silverside, Thick Flank (Knuckle), Rump, Striploin.

GROUP C.

Chuck, Neck, Blade.

CHUCK MEAT 2630

Chuck Meat is the portion(s) of Chuck remaining after the removal of any of the Chuck primal cuts in Group A.

Points requiring specification:

- Intercostals removed.
- Specify variation of chuck piece requirement.

GROUP A

Chuck Roll, Chuck Roll Long, Chuck Eye Roll, Chuck Eye Log.

TRIMMINGS 2560

Trimming are portions of meat remaining after the preparation of primal cuts from carcass, side, quarter or portion of a carcass. Trimming packs must not include any portion of head meat, internal organs, major tendons or ligaments. Items classed as Fancy Meats (Offal), major tendons or ligaments must not be included.

Trimming - Code 2561: When a minimum size trim pieces as agreed between buyer and seller.

TRIMMINGS FAT 2565

Trimming – Fat are defined as those portion of beef (fat trim) remaining after the preparation of primal cuts and shall not include any head meat, internal organs, major tendons or ligaments. The residual fat and meat portions may be included provided these are removed from primal cuts due to trim of excessive external fat or where a primal has been denuded. These packs must have a chemical lean content of 40 chemical lean (cl) or LESS and the predominant component must be fat (adipose tissue).

DICED 2570 - STRIPS 2575 - MINCE 2580

Diced – Strips – Mince is prepared from specified primals or portion of primals excluding Shin, tendons, ligaments, heavy connective tissue, blood vessels and cartilage.

Value added products are prepared as specified between buyer and seller.



FANCY MEATS - BEEF / VEAL

FANCY MEATS	Item No.	Page No.	Item No.	Page No.
Abomasum	6499A.....	66	Tongue - Long Cut	6000/V6500.....62
Brain	6120/V6570.....	65	Tongue Root	6040.....63
Cheek - Papillae Off	6060.....	64	Tongue Root fillet	6045.....63
Cheek - Papillae On	6050.....	64	Tongue - Short Cut	6010/V6510.....62
Feet	6499M.....	69	Tongue - Swiss Cut	6030/V6520.....63
Head Meat	6240.....	64	Tongue - Swiss Cut Special Trim.....	6025.....63
Heart	6100/V6550.....	65	Tripe - Honeycomb.....	6152.....67
Kidney	6090/V6540.....	65	Tripe - Scalded	6150.....66
Large Intestine.....	6497.....	68	Tripe Pieces - Raw Unscalded	6151.....66
Lips	6260.....	64	Tripe Pieces - Scalded	6153.....67
Liver	6080/V6530.....	65	Tripe - Raw Unscalded	6140.....66
Lungs	6210.....	67	Vell	V6600.....68
Omasum	6150A.....	66	Weasand Meat	6280.....68
Rumen Pillars	6141.....	66		
Small Intestine	6496.....	68	VARIETY ITEMS	
Spleen	6190/V6580.....	67	Beef Bone.....	6499E.....70
Tail	6070/V6561.....	64	Body Fat	6221.....69
Tendons	6200/V6590.....	65	Diaphragm / Membrane	6270.....69
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Tongue - Short Cut Special Trim	6020/V6515.....	63	Neck Bone	6222.....69



TONGUE - LONG CUT 6000 / V6500

Tongue Long Cut consists of the tongue blade with the hyoid bones (less the stylohyoid). The larynx, three tracheal rings, lymph nodes, salivary glands, fat and associated fat on the lateral and ventral surface of the tongue must be trimmed to a depth of approximately 12 mm.

Point requiring specification:

- Removal of lymph nodes and salivary glands.



TONGUE - SHORT CUT 6010 / V6510

Tongue – Short Cut derived from a Tongue – Long Cut (item 6000) by the removal of the larynx (tip of the epiglottis to remain attached) and the tongue root is removed directly below the hyoid bones, and the membrane between the epiglottis and the tongue (glosso-epiglottic fold) is retained undamaged. Salivary glands are removed.

Point requiring specification:

- Removal of lymph nodes and salivary glands.

TONGUE SHORT CUT - SPECIAL TRIM 6020 / V6515

Derived from a Tongue – Short Cut (Item 6010) and prepared by the removal of fat from the ventral surface of the tongue and the tip of the epiglottis as specified between buyer and seller.



TONGUE - SWISS CUT SPECIAL TRIM 6025

Derived from a Tongue Short Cut – Special Trim (Item 6020) - the hyoid bone is removed.



TONGUE - SWISS CUT 6030 / V6520

Derived from a Tongue Short Cut – Special Trim (Item 6020). - the hyoid bone, sublingual salivary glands and M. mylohyoideus of the tongue blade is removed.

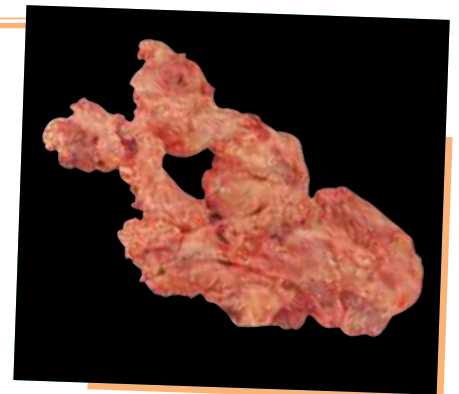


TONGUE ROOT 6040

Derived from a Tongue Long Cut (item 6000) and consists of the soft tissue surrounding the throat organs.

Point requiring specification:

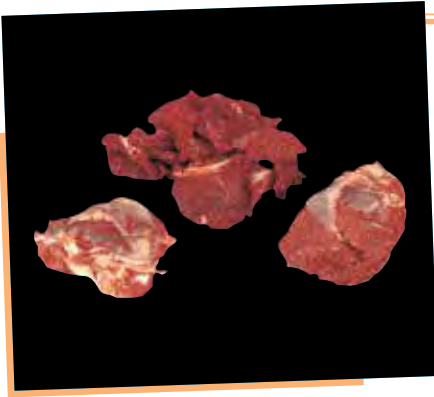
- Tongue fillets removed.



TONGUE ROOT FILLET 6045

Tongue Root Fillet are derived from the Tongue Root (item 6040) by removing the muscles from each side of the root.





HEAD MEAT 6240

Head Meat consists of any meat removed from the skull or lower jaw with the exception of the cheek papillae.

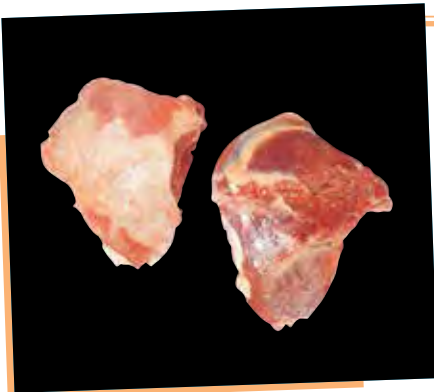


CHEEK – PAPILLAE ON 6050

Cheek - Papillae On consists to the muscles external to the upper jaws, together with the mucous membrane of the mouth containing the large pointed conical papillae. The muscle lying inside the lower jaw is retained.

Points requiring specification:

- M. pterygoideus removed.
- Parotid lymph node removed.
- Parotid salivary gland removed.
- Lower jaw muscle removed.



CHEEK - PAPILLAE OFF 6060

Cheek - Papillae Off is prepared by the removal of the lips (mucous membrane of the mouth) from the conical papillae. Excessive fat is removed.

Points requiring specification:

- M. pterygoideus removed.
- Parotid lymph node removed.
- Parotid salivary gland removed.



LIPS 6260

Lips are derived from the Cheek Papillae On (item 6050) and are the portion of the cheek exhibiting the conical papillae.

Points requiring specification:

- Inner lip removed.
- Mucous membrane removed.



TAIL 6070 / V6561

The Tail is removed from the Carcass at the sacrococcygeal junction and the fat is trimmed to 6mm. The last two or three tail joints (vertebrae) are removed to a minimum tail length and thickness as agreed between buyer and seller.

Points requiring specification:

- Specify fat cover measurement.
- Specify method of preparation, partly jointed and folded, tail jointed.
- Tail length and measurement as specified.

BRAIN 6120 / V6570

(Some countries may have restrictions on the entry of this commodity – check with AQIS or the importing country).

A Brain is removed from the skull and the dura mater (outer skin) but is left in the membrane and consists of the cerebrum (two large cerebral hemispheres) the cerebellum and small portion of the spinal cord.

Brain Skinned – item 6130 by removal of the fine membrane.

Point requiring specification:

- Degree of detachment of cerebral hemisphere or cerebellum permitted.

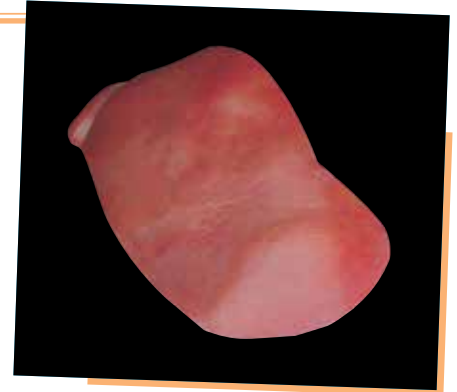


LIVER 6080 / V6530

Liver is prepared from the hepatic lymph nodes incised and attached. Fat, blood vessels and connective tissue attached to the liver are removed.

Points requiring specification:

- Skinned.
- Veins removed.



KIDNEY 6090 / V6540

Kidney is prepared by the removal of blood vessels and ureter at their point of entry. The Kidney capsule is removed and the fat in the renal hilus is partially removed.

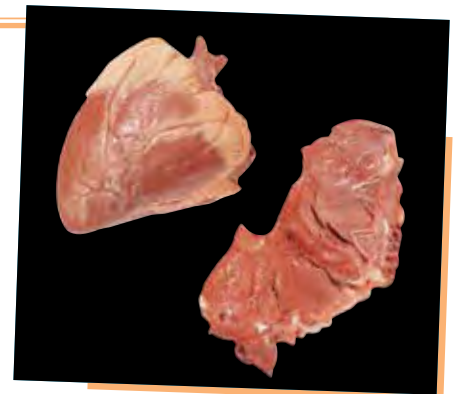


HEART 6100 / V6550

Heart is removed from the pericardium and the arteries, veins and fat cap is trimmed from the base of the heart.

Points requiring specification:

- Specify fat cover requirements.
- Auricles removed.
- Ossa Cordis bone removed.
- Specify alternative preparation: split or split and trimmed.



TENDONS 6200 / V6590

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the Fore and Hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles tendon, Flexor tendons.

Point requiring specification:

- Attached small muscle portions are retained or removed.





TRIPE – RAW UNSCALDED 6140

Tripe consists of the paunch (rumen) and the Honeycomb (reticulum). Tripe is prepared in a manner as to avoid cutting of the Rumen Pillars. The Tripe is rinsed clean of any paunch content leaving the brown/black mucous membrane intact. The external surface is trimmed of fat deposits.

Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained.

OMASUM 6150A

Omasum is the solid spherical part of the stomach containing numerous thin muscular folds or “leaves” covered by horny papillae. Omasum is commonly known as the 3rd stomach located between the Abomasum and the Reticulum and covered by a lesser caul fat.

Points requiring specification:

- Scalded.
- Scalded and bleached.
- Cleaning process is to be specified.

ABOMASUM 6499A

Abomasum is the true stomach located between the Omasum (bible) and the duodenum. It is separated from the duodenum by the pyloric valve, a strong muscular sphincter.

Point requiring specification:

- Specify cooked or cooked and bleached.



RUMEN PILLARS 6141

Rumen Pillars (Mountain Chain) are derived from Tripe Raw Un-scalded (item 6140). Rumen Pillars are removed from the Tripe in one piece with external fat deposits removed.



TRIPE (SCALDED) 6150

Tripe Scalded is prepared from Raw Tripe (item 6140) and the mucous membrane is removed by scalding with hot water.

Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained.



TRIPE PIECES (RAW UN-SCALDED) 6151

Tripe Pieces are the remaining portions of Tripe after the removal of the Pillars and Honeycomb.

TRIPLE PIECES (SCALDED) 6153

Tripe Pieces are the remaining portions of Tripe scalded after the removal of the Pillars and Honeycomb.



TRIPLE – HONEYCOMB 6152

Honeycomb (reticulum) is derived from Tripe - Scalded (item 6150).

Points requiring specification:

- Cooked or cooked and bleached.
- Split open or retained in natural shape.



TESTES 6180

Testes are prepared by the removal of the epididymis, which is attached to the caudal border.

Point requiring specification:

- Specify if the capsule is removed.



SPLEEN 6190 / V6580

The spleen is prepared by the removal of the splenic blood vessels.



LUNGS 6210

Lungs are prepared by the removal of the trachea.





THYMUS GLAND 6110 / V6560

Thymus Gland (sweetbread or throat bread) is derived from young animals and is pale and lobulated. The glands are situated in the neck region, on either side of the trachea. The Thymus Gland is trimmed of surrounding fat and connective tissue.



WEASAND MEAT 6280

Weasand Meat is the muscular (tunica muscularis) and the mucosal portions of the oesophagus.

Point requiring specification:

- Specify if the mucosa is removed.



SMALL INTESTINE 6496

Small Intestine is the tube which connects the stomach with the large intestine. It begins at the pylorus and ends by projecting into the caecum to form the (ileo-caecal valve). The intestine comprises of three sections - duodenum, jejunum and ileum.

Points requiring specification:

- Specify amount of fat retained.
- Mucous membrane removed.
- Length of intestine.



LARGE INTESTINE 6497

Large Intestine comprises of three portions:

- The caecum begins with a blind end and is often referred to as the "blind gut".
- The colon is arranged in a double elliptical coil between the layers of the mesentery.
- The rectum extends from the start of the pelvic channel to the anus.

Points requiring specification:

- Specify amount of fat retained.
- Mucous membrane removed.
- Length of intestine.



VELL V6600

Vell is the abomasums derived from milk fed calves up to 40kg dressed weight which is trimmed, inflated and dried or frozen.

Point requiring specification:

- Derived from calves up to 62kg dressed weight may include vells which are cut or grass stained.

FEET 6499M

Beef Feet are prepared from a bovine animal comprising of the metacarpus (front leg), metatarsus (hind leg) and phalanges.

Approved processes combining hot washing, steam rinsing, acetic acid rinse and bleaching can be used to prepare the feet to an edible standard.

Point requiring specification:

- Fore or Hind feet.



VARIETY ITEMS

Miscellaneous Variety Items means an edible by-product (Carcase part) handled in a hygienic manner and packed to edible standard.

Check with AUS-MEAT for other variety items for beef not allocated a code.

BODY FAT 6221

Body Fat is derived from a Bovine carcass, and is prepared by removing the fat overlying specific regions of the body. Body fat is predominantly subcutaneous or selvage fat but can include intramuscular fat. Dingo bait, kidney, sinew, membrane and portions of meat are not included.

Point requiring specification:

- Specify the body region requirements.



NECK BONE 6222

Neck Bone consists of the 7 cervical vertebrae. The muscular portion along the lateral side is removed. The neck can be further processed by whizard trimming to remove meat portions after the boning process.

Points requiring specification:

- Specify the residual meat to be retained.
- Vertebrae jointed or portioned.



DIAPHRAGM MEMBRANE 6270

Diaphragm Membrane is the fascia with pleura and peritoneal covering. Membrane may contain small amounts of muscular pillars and associated fat.

Point requiring specification:

- Specify if the fleshy rim of the diaphragm is removed.





LIGAMENTUM NUCHAE 6273

Ligamentum Nuchae is a large portion of the supraspinous ligament which extends along the vertebral column, being particularly evident in the neck and the thoracic region.

Points requiring specification:

- Specify whole piece or individual sections.
- Specify level of attached meat portions.



BEEF BONE 6499E

Beef Bone is prepared from a bovine carcass and will comprise various portions of the body skeletal. Descriptions may include reference to general area of the carcass where the bone is situated e.g.: Leg, pelvic, back, knee cap, alternatively the name of the bone may be used e.g. Femur, Tibia, Aitch, Patella, Cervical Vertebrae.

Points requiring specification:

- Specific bones required.
- Amount of meat residue retained.

Extended descriptions can be applied e.g., Knee Cap and Sinew, Bones with Meat.

MEMBRANE 6272

Membrane is the sheath of connective tissue that forms an envelop for muscles or organs. Types of membrane located within the muscular system.

Outer thin serous membrane (perimysium) stripped from the muscle surface (e.g. Flank Steak, Tenderloin).

Thick fascia membrane is silver fascia lining covering muscles groups. (e.g. Striploin, Silverside).

Other membrane is Peritoneum and Pleura.

Points requiring specification:

- Specification details to be derived from individual muscle or muscle group.
- Linea alba to be included.



VEAL




	Item No.	Page No.
LIGHT VEAL (Up to 70 kg)		
Backstrap	3440	74
Carcase (Pieces or 6 Way Cut).....	3000	73
Leg Long Cut	3230	73
Leg Set (Hind Set)	3235	74
Tenderloin	3330	74
Trunk.....	3480	74
VEAL (70.1 - 150 kg)		
BONE-IN		
Brisket Navel End	3660-64	77
Brisket Point End	3650-53	76
Loin.....	3575-78	75
Osso Bucco.....	3631	75
Rib Prepared	3605-09	76
Shin/Shank	3630	75
Short Ribs	3665-69	76
Spare Ribs.....	3670	76
BONELESS		
Blade (Clod).....	3850	81
Chuck	3830-32	80
Chuck Roll	3840-42	80
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Cube Roll	3815-19	79
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Outside	3695	78
Rump	3735	79
Shin/Shank	3886	80
Silverside	3690	78
Striploin	3761/3765-68	78
Tenderloin	3770	79
Tenderloin - Side Strap Off	3775	79
Thick Flank	3710	77
Topside (Inside)	3680/3685	77
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MANUFACTURING BULK PACK		
Forequarter	3975-78	82
Forequarter & Hindquarter	3970	81
Forequarter & Hindquarter Meat	3985	81
Forequarter Meat	3980-83	82
Hindquarter	3950-53	82
Hindquarter Meat	3955-58	82
Trimming	3960	81

VEAL CATEGORY

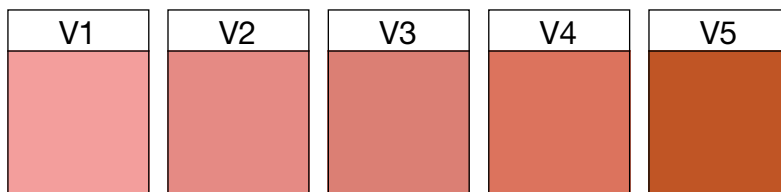
Female or castrate or entire male bovine that:

- ◆ Has no evidence of eruption of permanent incisor teeth
- ◆ Weighs no more than 150kg (HSCW)
- ◆ In males after SSC assessment shows no evidence of SSC
- ◆ Shows youthfulness and Veal colour (*Veal meat colour must not exceed the AUS-MEAT Veal colour standard V5*)

VEAL: OPTIONAL SUPPLEMENTARY CLASSES

LIGHT VEAL < 40kg	LIGHT VEAL 40.1 - 70kg	VEAL 70.1 - 150 kg
		
<p style="text-align: center;">LIGHT VEAL</p> <p>LIGHT VEAL (BOBBY)</p> <ul style="list-style-type: none"> ◆ Weighing no more than 40kg (HSCW) <p>LIGHT VEAL</p> <ul style="list-style-type: none"> ◆ Weighing no more than 70kg (HSCW) ◆ Veal colour (refer AUS-MEAT Veal meat colour standards) 		<p style="text-align: center;">VEAL</p> <ul style="list-style-type: none"> ◆ Weighing 70.1kg to 150kg (HSCW) ◆ Veal meat colour (refer AUS-MEAT Veal colour standards)

AUS-MEAT VEAL MEAT COLOUR STANDARDS



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

Veal meat colour is assessed on the chilled carcass of the rib eye muscle area (M. longissimus dorsi) and scored against the AUS-MEAT Veal Meat Colour reference standards.

Reference AUS-MEAT Chiller Assessment Standards or visit AUS-MEAT web site: www.ausmeat.com.au

VEAL (LIGHT VEAL)

VEAL CARCASS 3000

Veal Carcass 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.

Carcass trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the Australian meat industry agreed minimum trim requirements.

For further details of the minimum trim standard definition for Veal carcass, see page 110 or visit the AUS-MEAT web site.

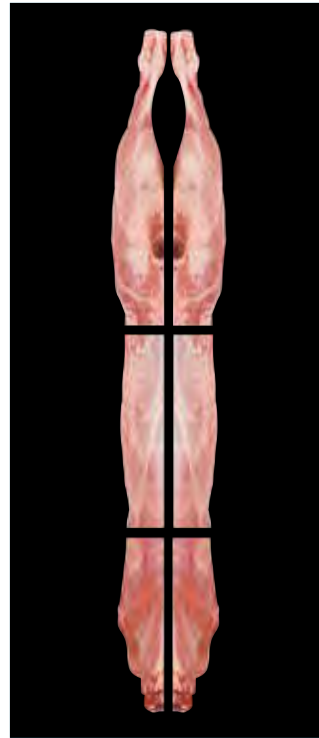
Point requiring specification:

- Variations to minimum trim standard definition (customer agreed variation).

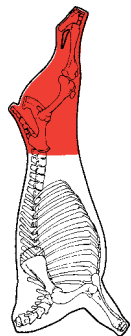
OPTION - CARCASS PIECES or 6 WAY CUT

- Carcass cut into more than (2) two pieces will be described as: **Carcass Pieces**.
- Carcass cut into (6) six pieces are described as: **Carcass Pieces 6 way cut**.
- All primal cuts must be retained with the possible exception of the Tenderloin.

LIGHT VEAL CARCASS



CARCASS PIECES or 6 WAY CUT



LEG LONG CUT 3230

Leg Long Cut is prepared from a Side and is removed by a cut through the 6th lumbar vertebra to a point just clear of the hip bone. The Leg is further prepared by the removal of bones, cartilage and exposed tendons.

Points requiring specification:

- Butt tenderloin removed.
- Flank removed.
- Shank removed.

ITEM NO.
3230





LEG SET 3235

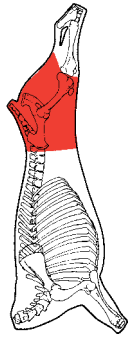
Alternative description: HIND SET

Leg Set is prepared from a Leg Long Cut (item 3230) by the removal of individual primals. Topside, Silverside, Knuckle and the optional inclusion of the Rump. Variations to the preparation of these primals can be used where specified.

Points requiring specification:

- Variation to primals: Thick Flank, Outside, Outside Flat/Eye Round, D-Rump.
- Rump option retained.
- Primals denuded.

Alternative description: Hind Set can consist of 2 primals of each type of cut: Topside, Silverside, Knuckle and the optional inclusion of the Rump. Variations to the preparation of these primals can be used where specified.



ITEM NO.
3235

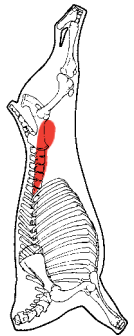


TENDERLOIN 3330

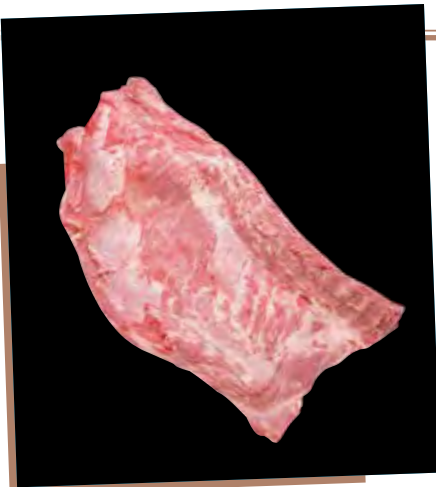
Tenderloin is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The side strap (M. psoas minor) remains attached.

Points requiring specification:

- Side strap (M. psoas minor) removed.
- Silver skin removed.



ITEM NO.
3330



TRUNK 3480

Trunk packs are prepared from a Carcase by the removal of the Leg Long Cut and by the removal of all bones, cartilage, exposed tendons, ligamentum nuchae and lymph nodes.

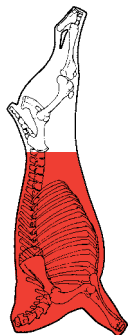
Trunk packs do not have to contain any of the primals listed in group A.

Group A.

Shank, Neck, Backstrap, Tenderloin.

Points requiring specification

- Intercostals removed.
- Diaphragm removed.



ITEM NO.
3480

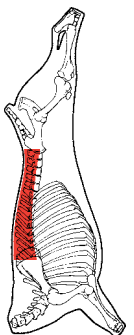


BACKSTRAP 3440

Backstrap is prepared from a Side and consists of the eye muscle (M. longissimus dorsi) lying along the spinous processes and transverse processes of the lumbar, thoracic and cervical vertebrae. Backstrap comprises of the portion commencing from the 4th cervical vertebra to the hip bone and can be prepared at variable lengths when specified between buyer and seller.

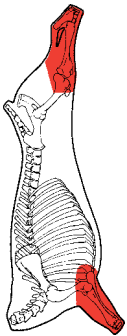
Points requiring specification

- Silver skin removed.
- Alternative length to be agreed between buyer and seller.



ITEM NO.
3440

VEAL



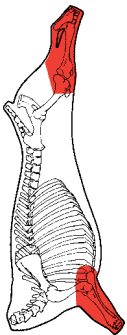
ITEM NO.
3630

SHIN/SHANK 3630

Shin/Shank is prepared from Forequarter and/or 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 the distal end of the humerus to include the (radius/ulna) and associated muscles. The hind 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.
- Removal of Forequarter elbow (olecranon) and carpus joint at meat level.
- Removal of Hindquarter tarsus and stifle joint at meat level.
- Frenched.



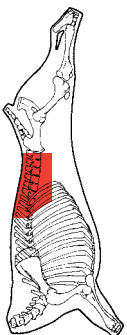
ITEM NO.
3631

OSSO BUCCO 3631

Osso Bucco is Shin cutlets prepared from Forequarter and/or Hindquarter Shin/Shank (item 3630). The cutlets are prepared to a specified thickness by a transverse cut across the bone.

Points requiring specification:

- Thickness of cutlet.
- Fore shin only.
- Hind shank only.



ITEM NO.

3575 (3-rib) 3577 (1-rib)
3576 (0-rib) 3578 (2-rib)

LOIN 3575

Loin is prepared from a Side by the removal of the Forequarter along the specified rib, and removal of the Leg (Butt and Rump) by a cut passing through the lumbosacral junction to the ventral edge of the flank.

Remove the Flank at a specified distance from the eye of meat at the rib end and parallel to the vertebrae to the caudal end.

Points requiring specification:

- Rib number required.
- Flank retained.
- Distance from eye muscle.



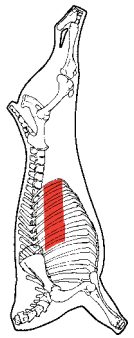


SPARE RIBS 3670

Spare Ribs are prepared from any portion of the rib cage and consists of bones and intercostals only.

Points requiring specification:

- Rib number required.
- Size of portion.



ITEM NO.
3670

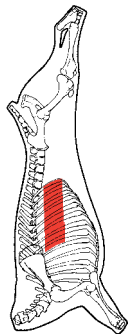


SHORT RIBS 3669

Short Ribs are prepared from a Forequarter after the removal of the Brisket/Ribs Prepared/Chuck Square Cut. Short Rib cutting line is approximately 75mm from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column. The M. cutaneus trunci is removed.

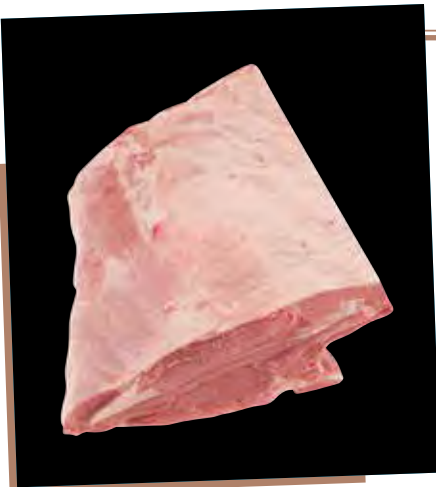
Points requiring specification:

- Specify: rib numbers and rib location.
- M. cutaneus trunci retained.
- M. latissimus dorsi muscle removed.



ITEM NO.

3665 (5-rib) 3668 (8-rib)
3666 (6-rib) 3669 (9-rib)
3667 (7-rib)

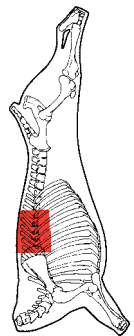


RIBS PREPARED 3607

Ribs Prepared is prepared from a Forequarter after the removal of the Brisket and Chuck. Short Ribs portion is removed at a distance of 75mm from the eye muscle (M. longissimus dorsi) at the loin (caudal) end, parallel with the vertebral column to the specified rib. The body of the vertebrae (chine) is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.

Points requiring specification:

- Rib number required.
- Spinous processes removed.
- Tip of scapular and associated cartilage removed.
- Distance from eye muscle.
- Cap muscle (M. trapezius) removed.
- Ligamentum nuchae removed.



ITEM NO.

3605 (5-rib) 3608 (7-rib)
3606 (4-rib) 3609 (8-rib)
3607 (6-rib)

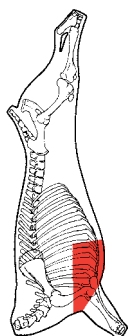


BRISKET POINT END 3650

Brisket Point End is prepared from Brisket by the removal of the Navel End following the caudal edge of the specified rib.

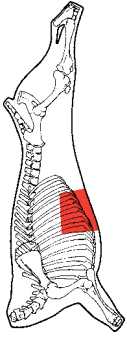
Point requiring specification:

- Rib number required.



ITEM NO.

3650 (5-rib) 3652 (6-rib)
3651 (4-rib) 3653 (7-rib)

**ITEM NO.**

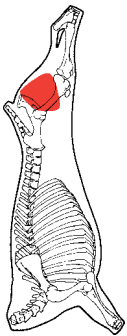
3660 (5-rib) 3663 (7-rib)
 3661 (4-rib) 3664 (8-rib)
 3662 (6-rib)

BRISKET NAVEL END 3660

Brisket Navel End is prepared from Brisket by the removal of the Brisket Point End following the caudal edge of the specified rib.

Points requiring specification:

- Rib number required.
- Diaphragm removed.
- Peritoneum removed.
- Inside skirt removed.

**ITEM NO.**

3680
 3685

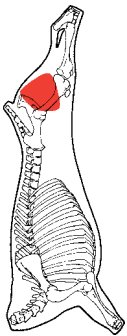
TOPSIDE 3680

Alternative description: INSIDE 3685

Topside 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:

- Erector muscle removed.
- Connective tissue removed.
- Femoral blood vessels removed.

**ITEM NO.**

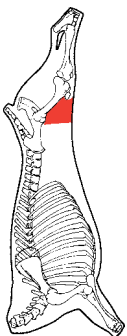
3686

TOPSIDE CAP OFF 3686

Topside Cap Off is prepared from the Topside (item 3680) by the removal of the M. gracilis muscle along the natural seam. Fat deposits are removed.

Point requiring specification:

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

**ITEM NO.**

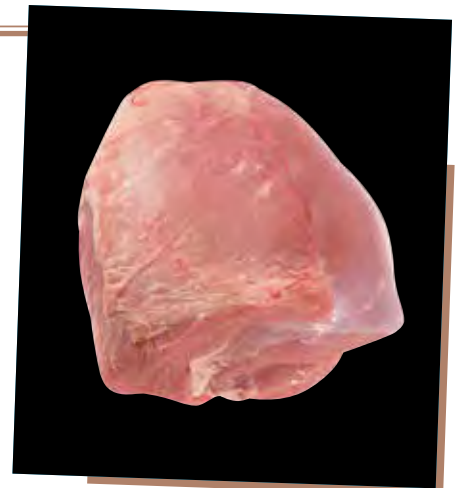
3710

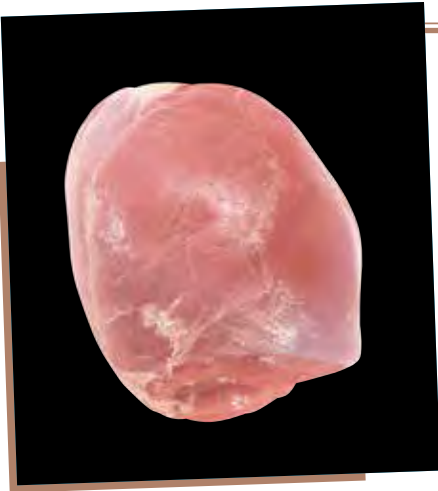
THICK FLANK 3710

Thick Flank is removed along the natural seams between the Topside (item 3680) and Silverside (item 3690). The patella, joint capsule and surrounding connective tissue are removed.

Points requiring specification:

- M. cutaneus trunci removed.
- Specify degree of exposure of ball tip muscles at Rump end.



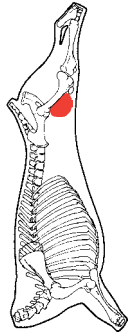


KNUCKLE 3715

Knuckle is prepared from a Thick Flank (item 3710) by removing the cap muscle (*M. tensor fasciae latae*) and associated fat and subiliac lymph node.

Point requiring specification:

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



ITEM NO.
3715

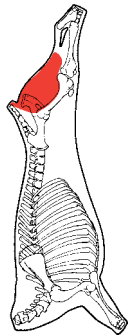


SILVERSIDE 3690

Silverside is situated lateral/caudal to the femur bone and attached to the os coxae (aitchbone) and is removed by following the natural seam between the Thick Flank (item 3710) and Topside (item 3680). The leg end of the primal is cut straight at the junction of the Achilles tendon and heel muscle (*M. gastrocnemius*). The attached cartilage/gristle (thimble) from the aitch bone is removed.

Points requiring specification:

- Achilles tendon removed.
- Removal of the popliteal lymph node.



ITEM NO.
3690

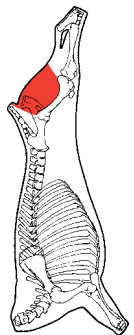


OUTSIDE 3695

Outside is prepared from the Silverside (item 3690) by the removal of the heel muscle (*M. gastrocnemius*). The popliteal lymph node, surrounding fat and connective tissue are removed.

Point requiring specification:

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



ITEM NO.
3695

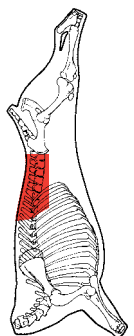


STRIPLOIN 3765

Striploin is prepared from a Hindquarter by a cut at the lumbosacral 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.

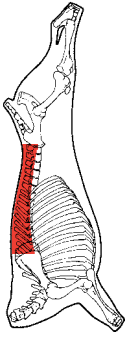
Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Intercostals removed.
- Supraspinous ligament removed.
- *M. multifidi* muscle removed.



ITEM NO.

3761 (8-rib) 3767 (1-rib)
3765 (3-rib) 3768 (2-rib)
3766 (0-rib)



ITEM NO.
3769

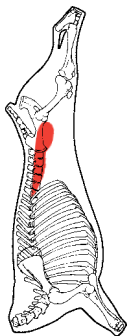
EYE OF LOIN 3769

Alternative description: BACKSTRAP

Backstrap is prepared from a Side and consists of the eye muscle (M. longissimus dorsi) lying along the spinous processes and transverse processes of the lumbar, thoracic vertebrae. The Backstrap comprises of the portion commencing from the 4th thoracic vertebra to the lumbosacral junction.

Points requiring specification:

- Eye of Loin length to be specified between buyer and seller.
- Silver skin removed.



ITEM NO.
3770
3775

TENDERLOIN 3770

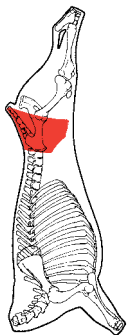
Tenderloin is prepared from the Hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (M. psoas minor) remains attached.

TENDERLOIN SIDE STRAP OFF 3775

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

Point requiring specification:

- Silver skin removed.



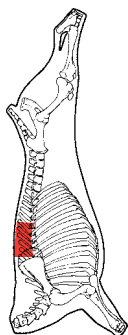
ITEM NO.
3735

RUMP 3735

Rump is prepared from a Hindquarter by a cut commencing at the caudal tip of the M. tensor fasciae latae muscle lying 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 lumbosacral 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 M. tensor fasciae latae muscle retained.



ITEM NO.

3815 (5-rib) 3818 (7-rib)
3816 (4-rib) 3819 (8/9-rib)
3817 (6-rib)

CUBE ROLL 3815

Cube Roll is prepared from a side and consists of the M. longissimus dorsi and associated muscles underlying the dorsal aspects of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).

Points requiring specification:

- Specify rib number and rib location.
- Lip (M. iliocostalis) retained.





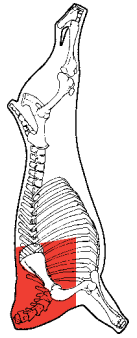
CHUCK 3830

Chuck is prepared from a Forequarter by the removal of the Rib Set at the specified rib.

The Brisket is removed along the cropping line. The Shin, Blade, Chuck Tender is removed along with all bones cartilage, tendons, ligamentum nuchae and lymph nodes.

Points requiring specification

- Rib number required.
- Intercostals removed
- Undercut (M. subscapularis) removed.



ITEM NO.

3830 (5-rib)
3831 (4-rib)
3832 (6-rib)

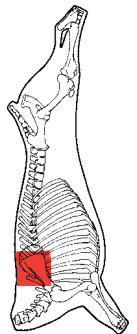


CHUCK ROLL 3840

Chuck Roll is prepared from a Chuck (item 3830) by the removal of the neck between the 5th and 6th cervical vertebra parallel to the caudal cutting line. The ventral cutting line is approximately 75mm from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column to the 1st rib. The M. trapezius and the M. rhomboideus are removed and the Undercut (M. subscapularis) remains firmly attached.

Points requiring specification:

- Rib number required.
- Cranial cutting line: - between the 6th and 7th cervical vertebrae.
- between the 7th cervical and 1st thoracic vertebrae.
- M. trapezius retained.
- Ligamentum nuchae removed.
- Undercut (M. subscapularis) removed.



ITEM NO.

3840 (5-rib)
3841 (4-rib)
3842 (6-rib)

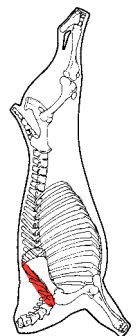


CHUCK TENDER 3855

Chuck Tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge and is removed from the Forequarter following the natural seam.

Point requiring specification:

- Connective tissue cover removed.



ITEM NO.

3855

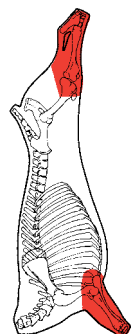


SHIN/SHANK 3886

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 Heel Muscle (M. gastrocnemius).

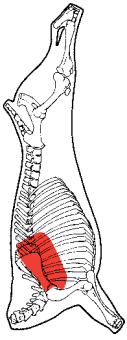
Points requiring specification:

- Connective tissue and skin removed.
- Fore or Hind.
- Sinews/tendons removed.
- Specify muscle content, e.g. Heel muscle (only).



ITEM NO.

3886



ITEM NO.
3850

BLADE 3850

Alternative description: CLOD

Blade is prepared from a Forequarter by following the natural seam between the ribs and the scapular (M. latissimus dorsi) and overlying muscle (M. trapezius) and the underlying muscle (M. serratus ventralis). 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.
- Undercut (M. subscapularis) attached.
- Tendons at shoulder joint end removed.



MANUFACTURING PACKS



TRIMMINGS 3960

Trimming are portions of meat remaining after the preparation of primal cuts from carcass, side, quarter or portion of a carcass. Trimming packs must not include any portion of head meat, internal organs, major tendons or ligaments. Items classed as Fancy Meats (Offal) not to be included.

Point requiring specification

- Minimum size trim pieces as agreed between buyer and seller.

FOREQUARTER AND HINDQUARTER 3970

Forequarter and Hindquarter packs consist of specified primal cuts from the Hind & Fore and associated trim pieces. Packs do not have to contain any of the primals listed in Group A, but must contain at least two primal cuts listed in Group B, and at least two primal cuts listed in Group C.

Point requiring specification

- Trims and any identifiable pieces are to be excluded.

Group A: Rib Eye Roll, Chuck Tender, Shin/Shank, Tenderloin, Flank Steak.

Group B: Chuck, Neck, Blade.

Group C: Topside, Silverside, Thick Flank (Knuckle), Rump, Striploin.

FOREQUARTER AND HINDQUARTER MEAT 3985

Forequarter and Hindquarter Meat packs consist of specified primal cuts from the Hind & Fore and associated trim pieces. Packs do not have to contain any of the primals listed in Group A, but must contain at least two primal cuts listed in Group B, and at least two primal cuts listed in Group C.

Points requiring specification

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.

Group A: Cube Roll, Chuck Tender, Shin/Shank, Tenderloin, Flank Steak.

Group B: Chuck, Neck, Blade.

Group C: Topside, Silverside, Thick Flank (Knuckle), Rump, Striploin.

FOREQUARTER

3975 (10R) - 3976 (11R) - 3977 (12R) - 3978 (13R)

Forequarter packs consist of primal cuts from the Forequarter and associated trim pieces. Forequarter packs do not have to contain any of the primal cuts listed in Group A.

Points requiring specification

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.
- Brisket meat included.
- Specify any Hindquarter meats included.

Group A: Cube Roll, Chuck Tender, Shin/Shank.

FOREQUARTER MEAT

3980 (10R) - 3981 (11R) - 3982 (12R) - 3983 (13R)

Forequarter Meat packs consists of primal cuts from the Forequarter and associated trim pieces. Forequarter packs do not have to contain any of the primal listed in Group A, but must contain at least two primal listed in Group B.

Points requiring specification

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.
- Brisket meat included.
- Specify any Hindquarter meats included.

Group A: Cube Roll, Chuck Tender, Shin/Shank.

Group B: Chuck, Neck, Blade.

HINDQUARTER

3950 (3R) - 3951 (0R) - 3952 (1R) - 3953 (2R)

Hindquarter packs are prepared from Hindquarters and consist of specified primal cuts and assorted trimming pieces. Hindquarter packs do not have to contain any of the primal cuts listed in Group A.

Points requiring specification

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.
- Specify any Forequarter meats included.

Group A: Tenderloin, Shank, Flank Steak.

HINDQUARTER MEAT

3955 (3R) - 3956 (0R) - 3957 (1R) - 3958 (2R)

Hindquarter Meat packs consist of specified Hindquarter primal cuts and associated trim pieces. The pack does not have to contain any of the primal cuts listed in Group A, but contain at least two primal cuts as listed in Group B.

Points requiring specification

- Primal cuts included.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm removed.
- Intercostals removed.
- Specify any Forequarter meats included.

Group A: Tenderloin, Shank, Flank Steak.

Group B: Topside, Silverside, Thick Flank (Knuckle), Rump, Striploin.

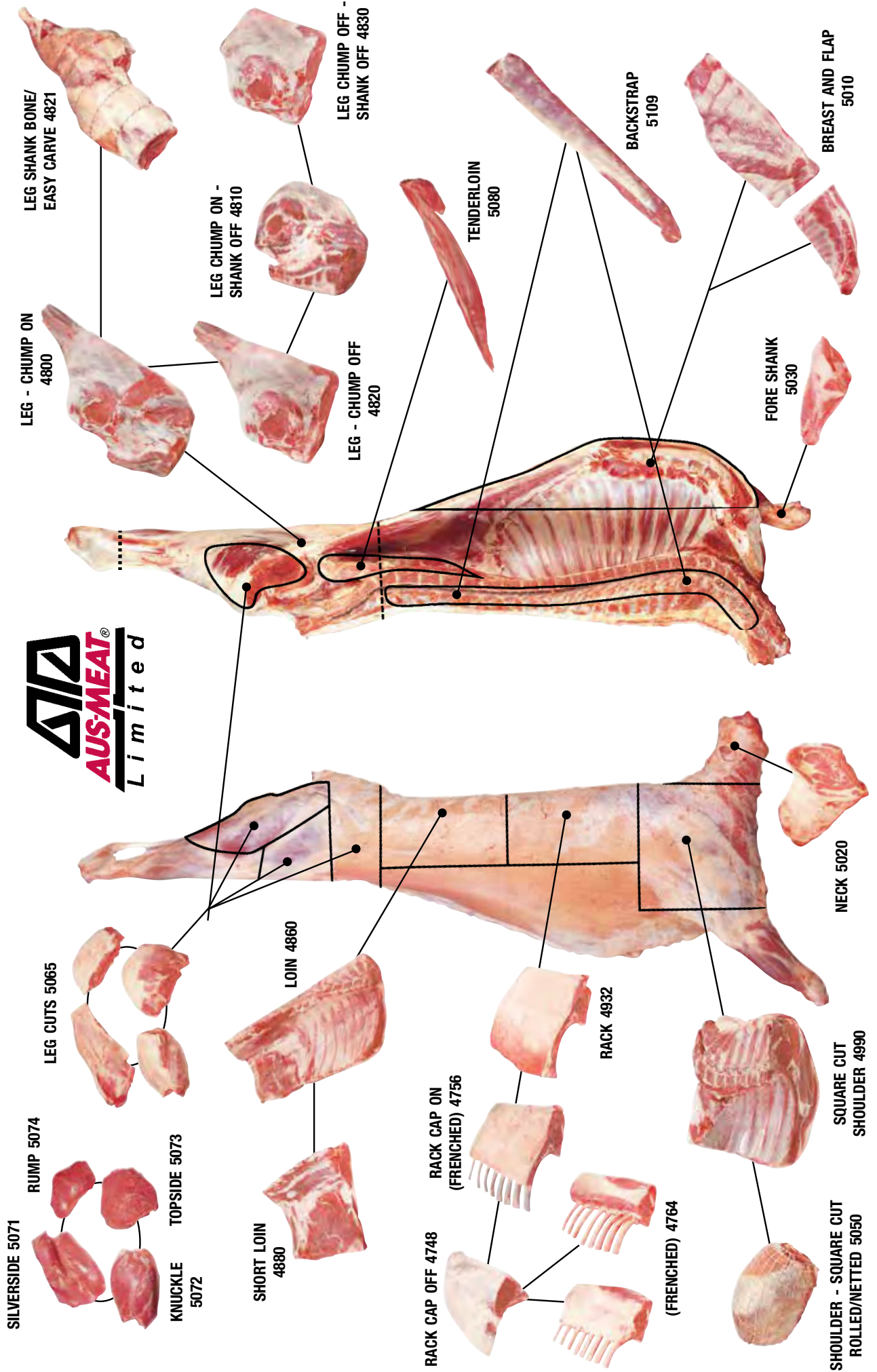


SHEEPMEAT

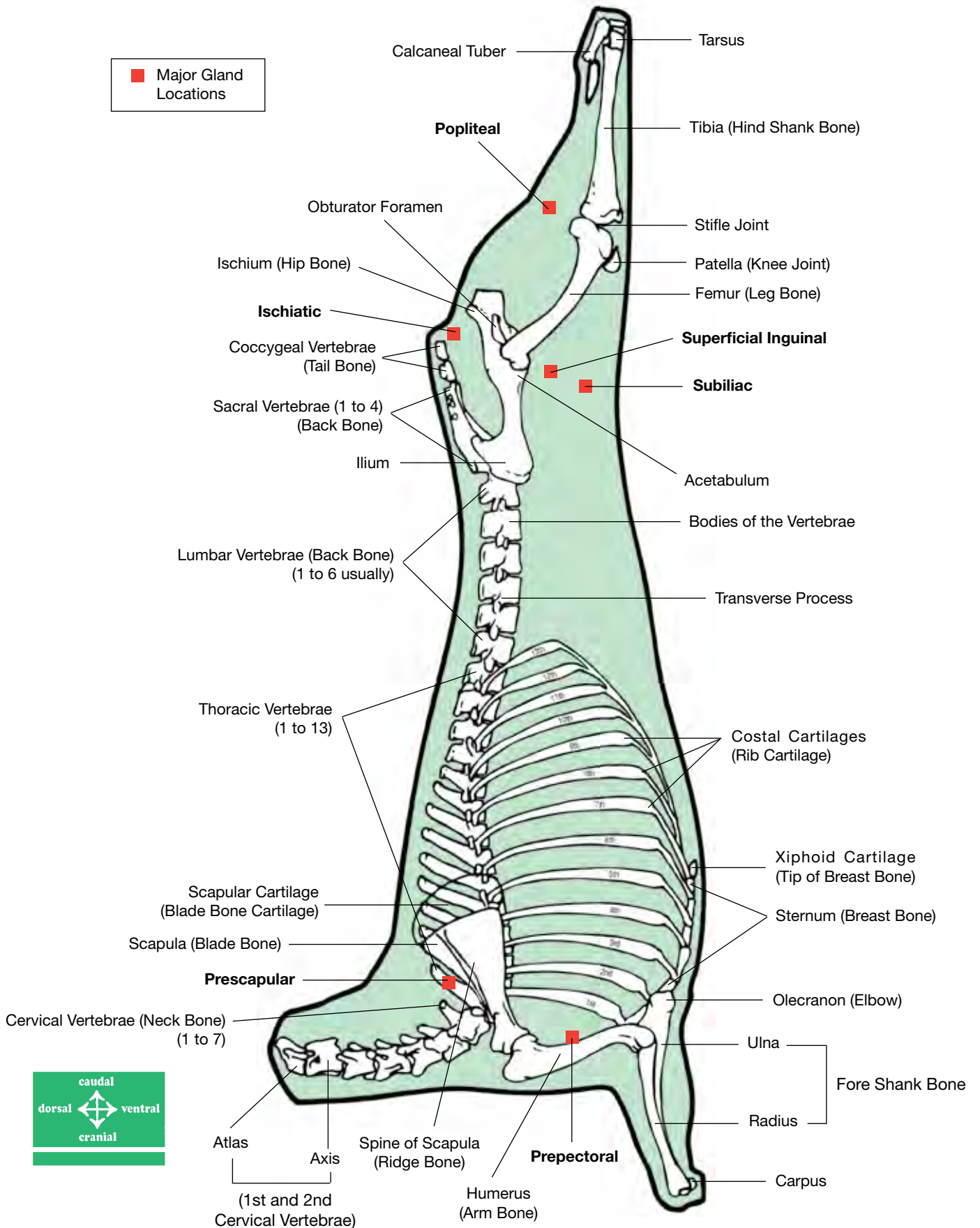
Goatmeat primal preparation are the same specification and codes as Sheepmeat

Item No. Page No.	Item No. Page No.
BONE-IN SHEEPMEAT	
Assorted Cuts 5036.....102	BONELESS SHEEPMEAT
Breast and Flap 5010.....95	Backstrap 5100.....100
Breast and Flap Pieces 5009.....95	Backstrap 5101.....100
Carcase - Hogget 4600.....87	Backstrap 5109.....100
Carcase - Lamb 4500.....87	Breast and Flap 5172.....101
Carcase - Mutton 4620.....87	Butt Tenderloin 5081.....99
Carcase - Ram 4621.....87	Chump 5130.....98
Carcase Pieces 4500/4620/4621 ..87	Eye of Short Loin 5150.....100
Chump 4790.....89	Eye of Shoulder 5151.....100
Flap 5011.....95	Flap 5173.....101
Forequarter 4969-7288	Forequarter 5047.....97
Forequarter Pair 4959-6288	Knuckle 5072.....98
Foreshank 5030.....96	Leg - Chump On - Shank Off 5061.....97
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Leg - Chump Off 4820.....89	Rack Cap 5086.....101
Leg - Chump On 4800.....88	Rump 5074.....98
Leg Fillet End 4822.....90	Shoulder - Oyster Cut 5055.....94
Leg Pair 481688	Silverside 5071.....98
Leg Shank Bone/Easy Carve 482190	Square Cut Shoulder 5050.....99
Leg Shank End 4823.....90	Tenderloin - Butt Off 5082.....99
Loin 4859-6291	Tenderloin 5080.....99
Loin - Chump On 4840.....91	Thick Flank 5076.....98
Neck 5020.....96	Thick Skirt/Thin Skirt 5119.....101
Rack 4930-3393	Topside 5073.....98
Rack Cap Off 4746-4993	Topside - Cap Off 5077.....98
Rack Cap Off - Frenched 4760-6594	
Rack Cap On - Frenched 4752-5793	MANUFACTURING
Rack Saddle 4926-2993	Carcase Meat 5202.....103
Rib Set 492195	Carcase 5201.....103
Rib Set - Full 4920.....95	Diced 5250.....104
Saddle 4910-1291	Forequarter Meat 5290.....104
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Short Loin 4878-8192	Leg 5300.....104
Short Loin - Chump On 4874.....91	Mince 5260.....104
Short Loin Pair 4882-8592	Rolls 5240.....104
Shoulder (Banjo Cut) 4995.....94	Shank 5230.....104
Shoulder (Oyster Cut) 4980.....94	Shoulder Meat 5291.....104
Shoulder Rack 4730-3392	Strips 5248.....104
Shoulder Rack - Frenched 4736-3992	Trimming 5270.....104
Spare Ribs 5015.....96	Trimming Fat 5271.....104
Square Cut Shoulder 4990-9294	Trunk 5212.....103
Telescoped Carcase 4505.....87	Trunk Meat 5220.....104

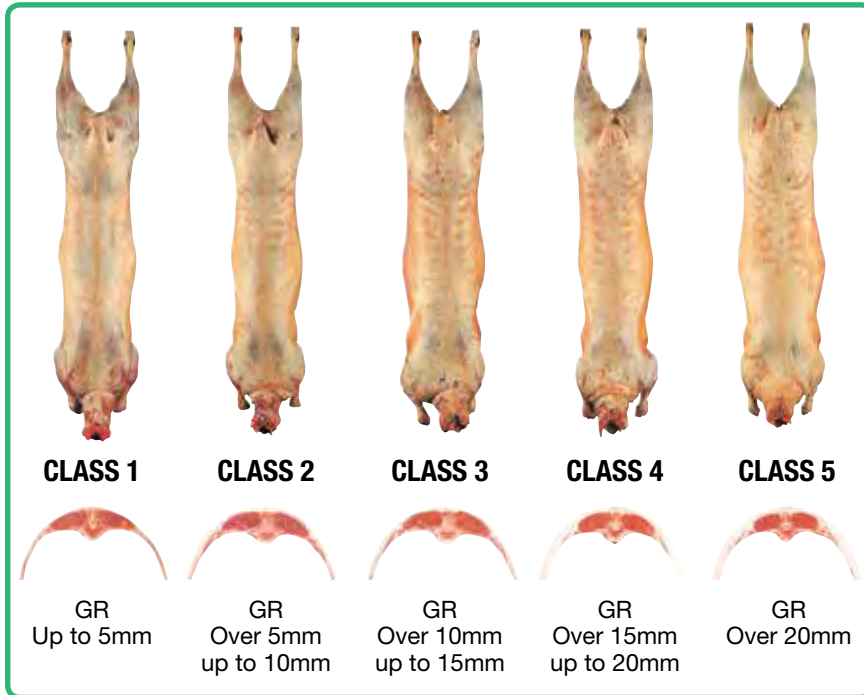
SHEEPMEAT PRIMAL CUTS



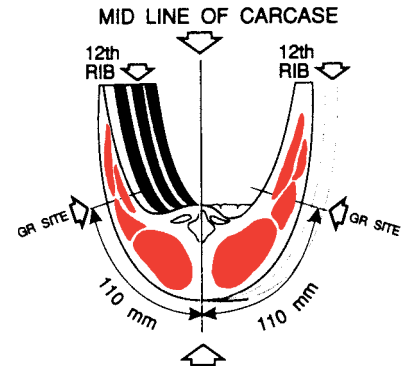
SHEEP SKELETAL DIAGRAM



CARCASE FAT CLASS



The fat cover on a carcass is described by fat classes on a scale of 1 to 5. The class is determined on the depth of tissue at the GR SITE. This site is located over the 12th rib, 110mm from the mid line as shown in the diagram below.



WEIGHT CLASSES (Scores)

Carcasses may be classified into weight classes. The classes are based on HSCW as follows:

CLASS		8	10	12	14	16	18	20	22	24	26	28
WEIGHT	Over (kg)		8	10	12	14	16	18	20	22	24	26
	& up to (kg)	8	10	12	14	16	18	20	22	24	26	

SHEEPMEAT CARCASS and PRIMAL CUT WEIGHT RANGES AND YIELD GUIDE

Sheepmeat is a general term used to describe product from the Ovine species.

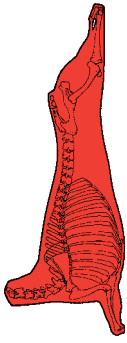
Sheepmeat products are generally classified using Basic and Alternative category descriptions found on page 9. Lamb / Mutton use common product specifications, cutting lines and (HAM) product codes within this publication.

Specifying the required weight range for primal cuts can eliminate waste and ensure product consistency. Use this Sheepmeat Carcass and cut Weight Ranges and Yield Guide chart to find out what weights are available so you can order primal that best suit your requirements.

PRIMAL								
CUT	Leg-Chump On (Tipped)	Rack (7 rib)	Short Loin (1 rib)	Square Cut Shoulder (5 rib)	Neck (Whole)	Foreshank	Breast / Flap	
H.A.M. No.	4800	4930	4880	4990	5020	5030	5010	
Carcass - Primal Cut Weight Ranges	carcass %	32.6%	9.5%	12.1%	20.5%	3.2%	5.8%	12.1%
	18-20kg	2.9 - 3.3	0.95 - 1.0	1.1 - 1.2	1.9 - 2.1	0.6 - 0.7	0.5 - 0.6	1.1 - 1.2
	20-24kg	3.3 - 3.9	1.0 - 1.2	1.2 - 1.5	2.1 - 2.5	0.7 - 0.8	0.6 - 0.7	1.2 - 1.5
	24-28kg	3.9 - 4.6	1.2 - 1.3	1.5 - 1.7	2.5 - 2.9	0.8 - 0.9	0.7 - 0.8	1.5 - 1.7

Fat trim on primals maximum 10mm.

This chart can be used to identify a carcass cut percentage and average primal weight from various carcass weight ranges. This information is to be used as a guide only.



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.

Carcase trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the Australian meat industry agreed minimum trim requirements.

For further details of the minimum trim standard definition for Sheepmeat carcass see page 110 or visit AUS-MEAT web site.

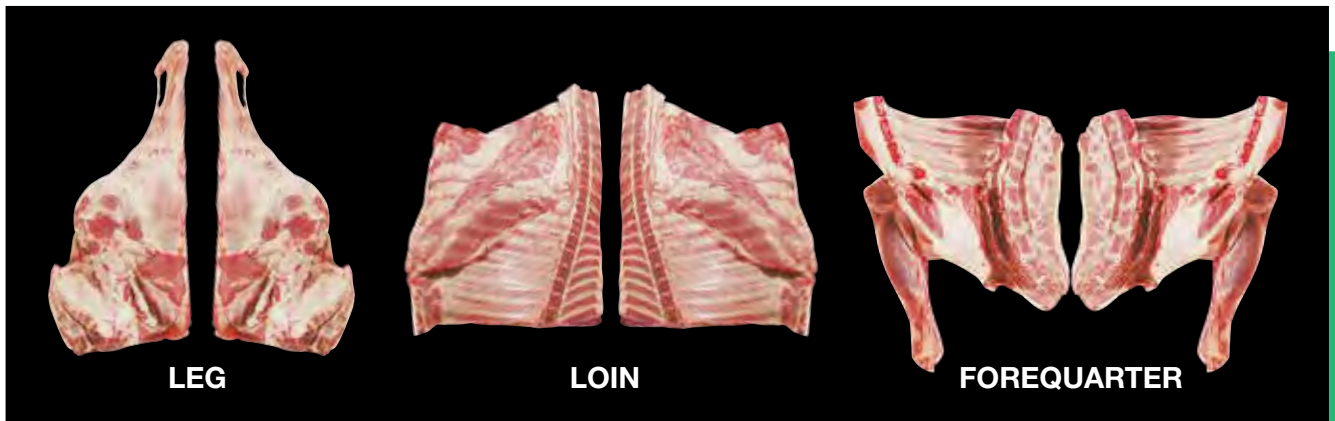
Point requiring specification

- Variations to minimum trim standard definition (buyer/seller agreed variation).



ITEM NO.

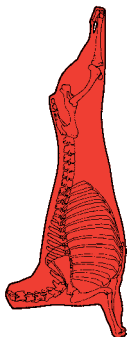
Lamb 4500 Hogget 4600
Mutton 4620 Ram 4621



LEG

LOIN

FOREQUARTER



CARCASE PIECES – LAMB 4500/MUTTON 4620/RAM 4621

Carcass Pieces are derived from a full Carcass and include all pieces as specified.

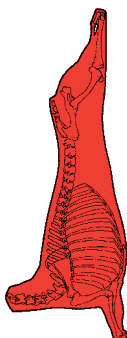
All primal cuts must be retained with the possible exception of the Tenderloin.

Points requiring specification.

- Carcass cut into more than 2 (two) pieces will be described as:
Carcass Pieces.
- Carcass cut into 6 pieces are described as:
Carcass Pieces 6 way cut.

ITEM NO.

Lamb 4500
Mutton 4620
Ram 4621



TELESCOPED CARCASS 4505

Prepared from a full Carcass (item 4500) with the leg folded or placed into the chest cavity. A cut is made horizontally across the dorsal edge of the carcass 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 carcass

Points requiring specification:

- Tarsus removed
- Diaphragm removed.
- Neck removed.
- Foreshank removed.
- Breast and Flap removed.
- Tail removed.

ITEM NO.

Lamb 4505



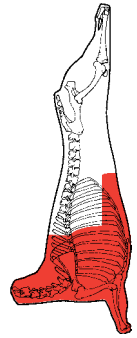


FOREQUARTER PAIR 4960

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:

- Rib number required.
- Carpus removed.
- Length of flap retained to be specified.
- Specify surface fat trim level.



ITEM NO.
4959 (3-rib)
4960 (5-rib)
4961 (4-rib)
4962 (6-rib)

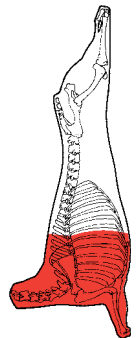


FOREQUARTER 4972

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:

- Rib number required.
- Atlas bone removed.
- Carpus removed.
- Breast removed.
- Specify surface fat trim level.



ITEM NO.
4969 (13-rib)
4970 (5-rib)
4971 (4-rib)
4972 (6-rib)

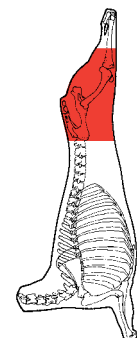


LEG PAIR 4816

Leg Pair is prepared from a Carcase by a straight cut through the 6th lumbar vertebra to clear the tip of the ilium to the ventral portion of the Flank.

Points requiring specification:

- Shank tipped.
- Flank removed.
- Tail removal point.
- Butt Tenderloin removed.
- Specify surface fat trim level.



ITEM NO
4816

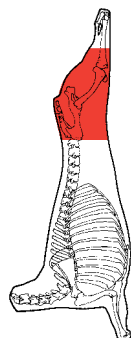


LEG - CHUMP ON 4800

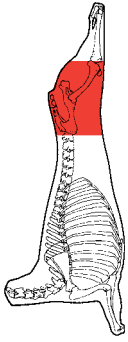
Leg - Chump On is prepared from a Side and is removed by a straight cut through the 6th lumbar vertebra to a point just clear of the tip of the ilium to the ventral portion of the Flank. The lymph node gland (subiliac) and gland fats situated on the Flank are removed. The shank is tipped at the caudal level of the Shin meat on the tibia.

Points requiring specification:

- Flank removed.
- Tail removal point.
- Sacrum removed.
- Butt Tenderloin removed.
- Specify surface fat trim level.



ITEM NO.
4800



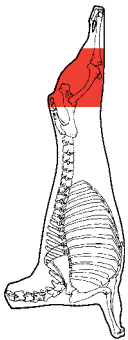
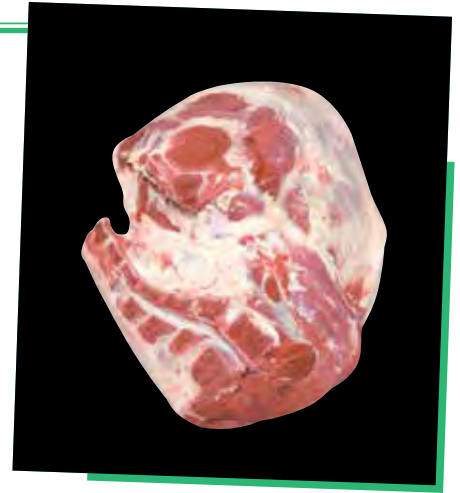
ITEM NO.
4810

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 through the heel muscles of the Silverside. The lymph node gland (subiliac) and gland fats situated on the Flank are removed.

Points requiring specification:

- Flank removed.
- Tail removal point.
- Sacrum removed.
- Butt Tenderloin removed.
- Heel muscles removed.
- Specify surface fat trim level.



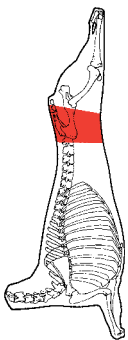
ITEM NO.
4820

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. The shank is tipped at the caudal level of the Shin meat on the tibia.

Points requiring specification:

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



ITEM NO.
4790

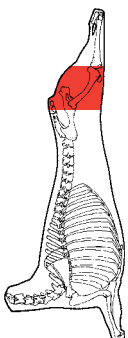
CHUMP 4790

Alternative Description: SIRLOIN

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. Butt Tenderloin retained.

Points requiring specification:

- Flank removed.
- Butt Tenderloin removed.



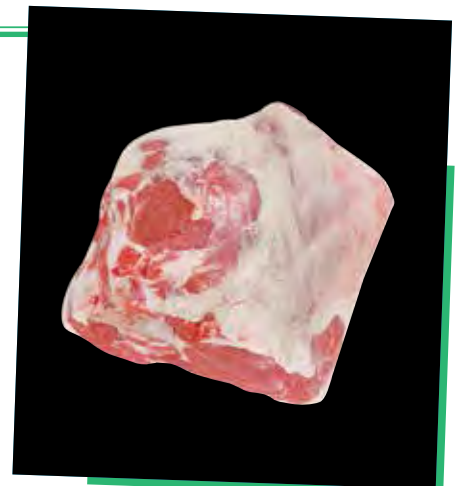
ITEM NO.
4830

LEG - CHUMP OFF - SHANK OFF 4830

Prepared from a Leg - Chump Off (item 4820) by the removal of the Shank (item 5031).

Points requiring specification:

- Tail removal point.
- Sacrum removed.
- Specify: Chump cutting lines (cranial) to acetabulum.
- Patella bone removed.
- 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:

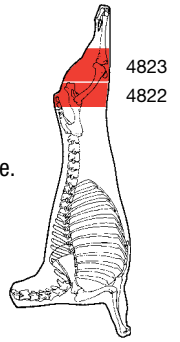
- Tail removal point. - Specify distance of the cutting line from the ischium bone.
- Sacrum removed. - Specify surface fat trim level.

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. The shank is tipped at the caudal level of the Shin meat on the tibia.

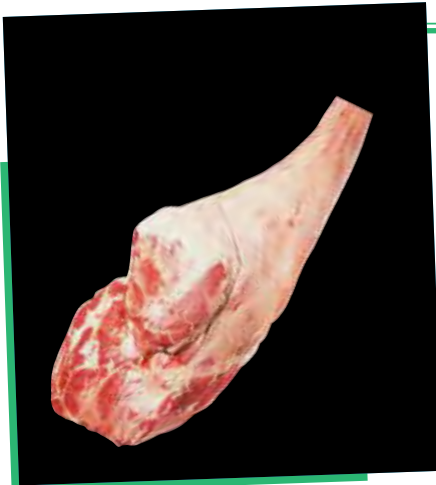
Point requiring specification:

- Specify: distance of the cutting line from the ischium bone.



ITEM NO.

4822
4823



LEG - CHUMP ON - AITCH BONE REMOVED 4801

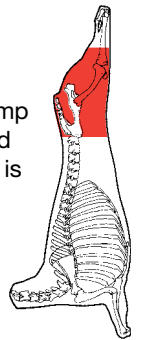
Leg - Chump On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The lymph node gland (subiliac) and gland fats situated on the Flank are removed. The shank is tipped at the caudal level of the shin meat on the tibia.

Points requiring specification:

- Flank removed.
- Butt Tenderloin removed.
- Specify surface fat trim level.

Option: Leg Chump on / Shank Off - Aitch Bone Removed 4802

- Shank removed (refer item 5031)



ITEM NO.

4801



LEG - CHUMP OFF - AITCH BONE REMOVED 4805

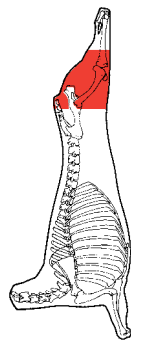
Leg - Chump Off - Aitch Bone Removed is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump (item 4790). The shank is tipped at the caudal level of the shin meat on the tibia.

Points requiring specification:

- Specify: Chump removal distance from hip joint (acetabulum).
- Specify surface fat trim level.

Option: Leg Chump Off / Shank Off - Aitch Bone Removed 4806

- Shank removed (refer item 5031)



ITEM NO.

4805



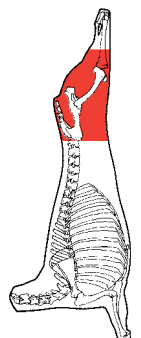
LEG SHANK BONE 4821

Alternative description: **EASY CARVE LEG**

Leg Shank Bone is prepared from a Leg Chump On - Aitch Bone Removed (item 4801) by the removal of the femur bone by tunnel or seam boning. The Topside is removed along the natural seam and the Leg is evenly rolled, tied and or netted.

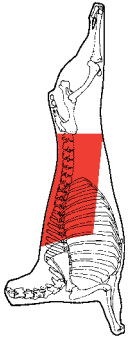
Points requiring specification:

- Chump removed.
- Flank 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).



ITEM NO.

4821

**ITEM NO.**

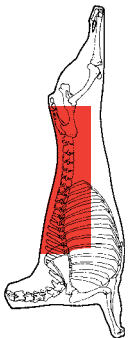
4910 (8-rib) 4912 (9-rib)
4911 (7-rib)

SADDLE 4910

Saddle is prepared from a full Carcase and is removed by a cut through the 6th lumbar vertebra 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 and severing dorsal edge of the thoracic vertebrae and to the ventral portion of the breast.

Points requiring specification:

- Rib number required.
- Scapular cartilage removed.
- Diaphragm removed.
- Distance from eye muscle.
- Specify surface fat trim level.

**ITEM NO.**

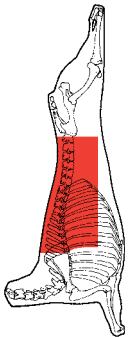
4840 (8-rib)

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 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 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:

- Rib number required.
- Specify the removal distance from the acetabulum.
- Diaphragm removed.
- Distance from eye muscle.
- Scapular cartilage removed.
- Specify surface fat trim level.

**ITEM NO.**

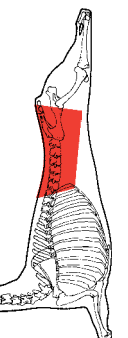
4859 (6-rib)
4860 (8-rib)
4861 (7-rib)
4862 (9-rib)

LOIN 4860

Loin is prepared from a Side and is removed by a cut through the 6th lumbar vertebra 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 and severing the dorsal edge of the thoracic vertebrae and to the ventral portion of the breast.

Points requiring specification:

- Rib number required.
- Diaphragm removed.
- Distance from eye muscle.
- Specify surface fat trim level.



ITEM NO.
4874 (1-rib)

SHORT LOIN - CHUMP ON 4874

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

Points requiring specification:

- Rib number required.
- Distance from the acetabulum.
- Diaphragm removed.
- Distance from eye muscle.
- M. cutaneus trunci removed.
- Specify surface fat trim level.





SHORT LOIN PAIR 4883

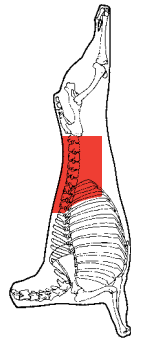
Alternative Description: SHORT LOIN SADDLE

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 Flank 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:

- Rib number required.
- Diaphragm removed.
- Distance from eye muscle.
- Specify surface fat trim level.



ITEM NO.
4882 (0-rib)
4883 (1-rib)
4884 (2-rib)
4885 (3-rib)

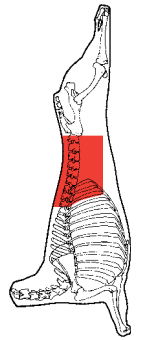


SHORT LOIN 4880

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 along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.

Points requiring specification:

- Rib number required.
- Diaphragm removed.
- Distance from eye muscle.
- Specify surface fat trim level.



ITEM NO.
4878 (3-rib)
4879 (2-rib)
4880 (1-rib)
4881 (0-rib)

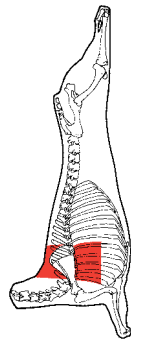


SHOULDER RACK 4733

Shoulder Rack is prepared from a Forequarter by the removal of the blade leaving the underlying muscles attached to the ribs. The ventral cutting line is determined by a measurement from the tip of the eye muscle (M. longissimus thoracis) at the caudal end. The cranial cutting line is at the junction of the 1st thoracic vertebra and 7th cervical vertebra parallel with the 1st rib. The chine and feather bones are removed.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.



ITEM NO.
4730 (2-rib)
4731 (3-rib)
4732 (4-rib)
4733 (5-rib)

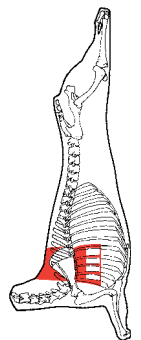


SHOULDER RACK - FRENCHED 4739

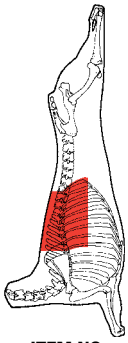
Shoulder Rack (Frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (frenched) and exposed to the specified length.

Points requiring specification:

- Rib number required.
- Length of exposed ribs.



ITEM NO.
4736 (2-rib)
4737 (3-rib)
4738 (4-rib)
4739 (5-rib)

**ITEM NO.**

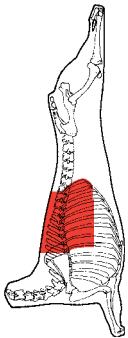
4926 (6-rib)
4927 (7-rib)
4928 (8-rib)
4929 (9-rib)

RACK SADDLE 4928

Rack Saddle is prepared from a Saddle (item 4910) by the removal of a Short Loin Pair (item 4883). 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:

- Rib number required.
- Diaphragm removed.
- Scapular cartilage removed.
- Distance from eye muscle.
- Specify surface fat trim level.

**ITEM NO.**

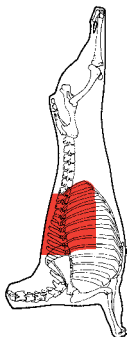
4930 (7-rib)
4931 (6-rib)
4932 (8-rib)
4933 (9-rib)

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 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. Feather and chine bone are removed.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Scapular cartilage removed.
- Diaphragm removed.
- Specify surface fat trim level.
- Chine and feather bones retained.

**ITEM NO.**

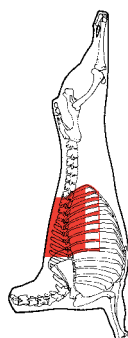
4746 (6-rib)
4747 (7-rib)
4748 (8-rib)
4749 (9-rib)

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:

- Rib number required.
- Distance from eye muscle.
- Diaphragm removed.
- Specify surface fat trim level.

**ITEM NO.**

4752 (4-rib) 4755 (7-rib)
4753 (5-rib) 4756 (8-rib)
4754 (6-rib) 4757 (9-rib)

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 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:

- Rib number required.
- Distance from eye muscle.
- Length of exposed rib.
- Scapular cartilage removed.
- Specify surface fat trim level.
- Chine and feather bones retained.





RACK CAP OFF - FRENCHED 4764

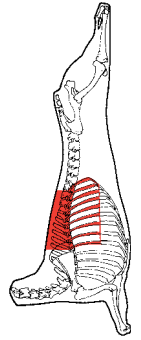
Rack Cap Off - Frenched is prepared from a Rack Cap On -Frenched (item 4756) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and Eye of Loin. The ribs are frenched trimmed.

Alternative Trim:

- RACK CAP OFF FULLY FRENCHED
- RACK CAP OFF FULLY FRENCHED (DENUDED)

Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Length of exposed rib.



ITEM NO.

4760 (4-rib)	4763 (7-rib)
4761 (5-rib)	4764 (8-rib)
4762 (6-rib)	4765 (9-rib)

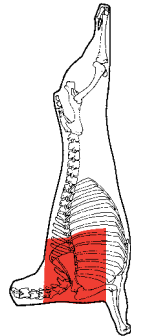


SQUARE CUT SHOULDER 4992

Square Cut Shoulder is prepared from a Forequarter (item 4972) by removing the Neck (item 5020) 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 and Breast removal points.
- Rib number required.



ITEM NO.

4990 (5-rib)
4991 (4-rib)
4992 (6-rib)



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

Points requiring specification:

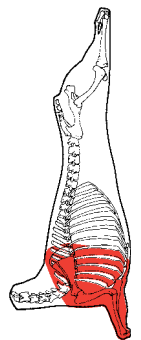
- Shank tipped.
- Shank joint severed.
- Shank removed.
- Specify surface fat trim level.

SHOULDER (OYSTER CUT) 5055

Shoulder (Oyster Cut) is further prepared from item 4980 by removal of all bones, cartilage and ligament.

Point requiring specification:

- Foreshank removed.



ITEM NO.

Bone-in	4980
Boneless	5055

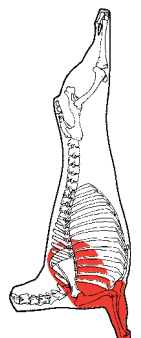


SHOULDER (BANJO CUT) 4995

Shoulder (Banjo Cut) is prepared from a Shoulder Oyster Cut (item 4980). 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 removed.

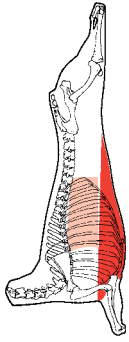
Points requiring Specification:

- Shank tipped.
- Shank joint severed.
- Shank removed.
- Blade bone retained.
- Specify surface fat trim level.



ITEM NO.

4995

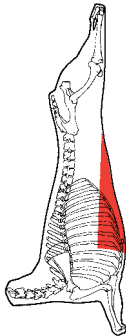


ITEM NO.
5010

BREAST & FLAP 5010

Breast & Flap are the remaining portions of a Side after the preparation of major primals. The Breast is removed after preparing a Square Cut Shoulder using the standard cutting line which commences at the 1st rib/sternal segment. The Standard Flap dorsal cutting line is a continuation of the Breast cutting line up through the ribs parallel with the backbone through the Flank to the superficial inguinal lymph node. Variations can be made by extending the dorsal cutting line where tail lengths of Loin/Rack/Short Loin have been specified. This extension increases the size of the Flap and Flank.

Note: Any production that has portions of Breast or Flap which have been prepared less than the standard cutting line (as described above) can only be described as Breast and Flap Pieces (item 5009).



ITEM NO.
5011

FLAP 5011

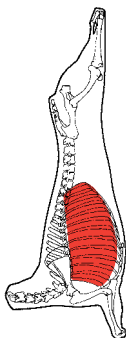
Flap is prepared from a Breast and Flap (item 5010) by a straight cut between the 5th and 6th ribs and consisting of the remaining caudal portion and abdominal muscles.

Points requiring specification:

- Diaphragm removed
- Breast and Flap retained in 1 piece
- Extension of the dorsal cutting line

BREAST AND FLAP PIECES 5009

Small residual rib pieces removed from Loin/Rack/Short Loin can only be included.



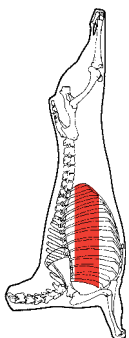
ITEM NO.
4920

RIB SET - FULL 4920

Rib Set – Full is prepared from a Side and consists of the residual rib portions and attached muscles after the removal of the major primals – Leg, Loin, Neck, Shank and Oyster Shoulder. The Breast and Flap can be removed by a cut along the costal cartilage and rib joints or by removing the Breast and Flap along the standard cutting line (item 5010).

Points requiring specification:

- Breast and Flap – retain.
- Red bark removed.
- Rib number required.
- Distance from eye muscle.



ITEM NO.
4921

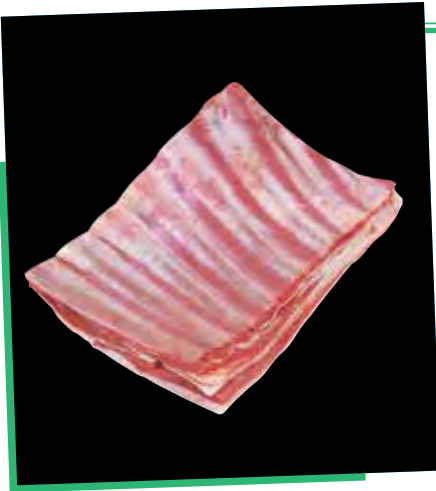
RIB SET 4921

Rib Set is prepared from Rib Set Full (item 4920) and can consist of the entire 13 ribs and attached muscles after the removal of the major primals. The Breast and Flap (item 5010) is removed along the Breast and Flap standard cutting line.

Points requiring specification:

- Rib number required.
- Dorsal cutting line variation.
- Prepared as strips.



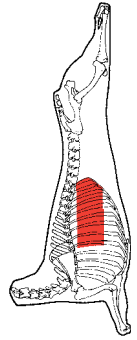


SPARE RIBS 5015

Spare Ribs are prepared from a Side by a cut at a specified width measured ventral from the eye of meat and cut parallel to the back bone. The Breast and Flat is removed along the cutting line (refer item 5010). Spare Ribs consists of rib bones and intercostal muscles and all overlaying fat and muscle.

Points requiring specification:

- Rib number required.
- Rib length to be specified.
- M. cutaneous trunci removed.
- Diaphragm removed.
- M. latissimus dorsi muscle removed.



ITEM NO.
5015

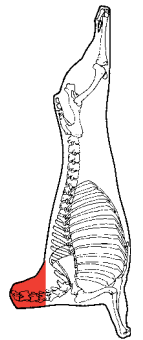


NECK 5020

Neck is prepared from a Carcase by a cut through and between the 3rd and 4th cervical vertebrae which is the dorsal cutting line preparation for the Square Cut Shoulder (item 4992). The atlas and portion of the axis neck vertebrae may be removed to facilitate hygiene requirements.

Points requiring specification:

- Specify caudal cutting lines.
- Specify surface fat trim level.



ITEM NO.
5020



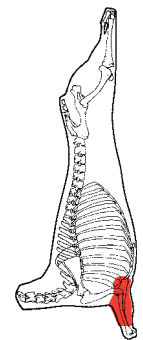
FORESHANK 5030

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. The shank is tipped at the cranial level of the shin meat on the radius.

Points requiring specification:

- Specify French trim (item 5029)
- Separated by saw cut or severed joint.
- Carpus retained.

Option: SHANK FRENCHED 5029 – Prepared from items 5030 and/or 5031 by frenching the leg bone to the specified length as agreed between buyer and seller.



ITEM NO.
5030



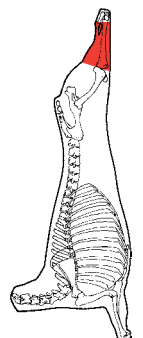
HINDSHANK 5031

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 through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur. The Shank is tipped at the caudal level of the shin meat on the tibia.

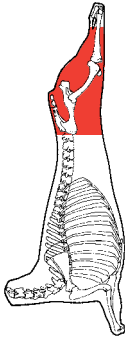
Points requiring specification:

- Specify French trim (item 5029)
- Separated by saw cut or severed joint.
- Heel muscle removed.
- Tarsus retained.

Option: SHANK FRENCHED 5029 – Prepared from items 5030 and/or 5031 by frenching the leg bones to the specified length as agreed between buyer and seller.



ITEM NO.
5031



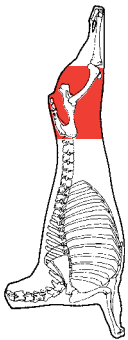
ITEM NO.
5060

LEG - CHUMP ON 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 Flank are removed.

Points requiring specification:

- Flank removed.
- Leg tendon removed.
- Lymph nodes gland removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Specify surface fat trim level.



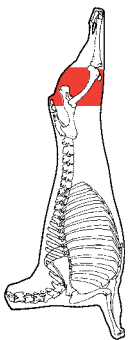
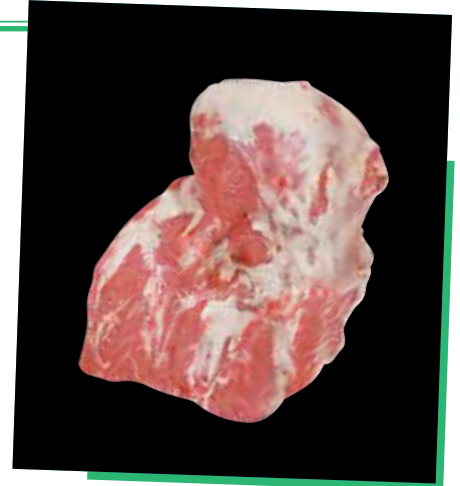
ITEM NO.
5061

LEG - CHUMP ON - SHANK OFF 5061

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 5060). The Shank is removed by a straight cut through the heel muscle of the Silverside. The lymph node gland (subiliac) and gland fats situated on the Flank are removed.

Points requiring specification:

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



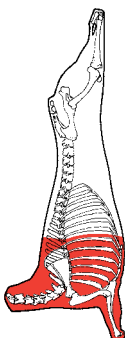
ITEM NO.
5070

LEG - CHUMP OFF - SHANK OFF 5070

Leg - Chump Off - Shank Off is prepared from a Leg - Chump On - Shank Off (item 5061). The Chump (item 5130) is removed.

Points requiring specification:

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



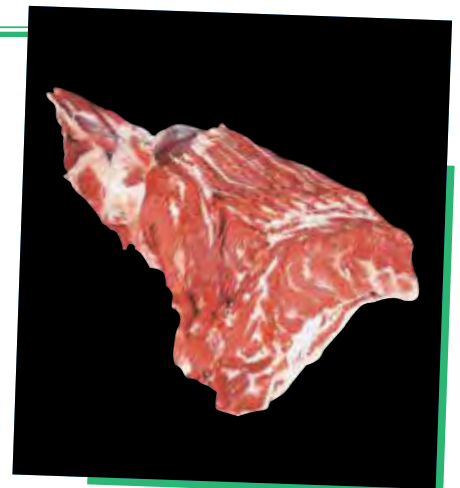
ITEM NO.
5047

FOREQUARTER 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:

- Rib number required.
- Intercostals removed.
- Specify surface fat trim level.





LEG CUTS 5065

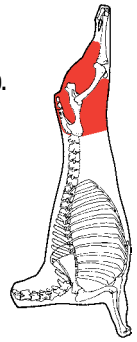
Leg Cuts are prepared from a Leg - Chump On (item 5060) and seamed into four individual primals and trimmed as specified.

Points requiring specification:

- Variation of primal composition.
- Specify surface fat trim level.

ITEM NO.

5065
5071
5072
5073
5074
5075
5076
5077
5130



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

Outside is prepared from Silverside with the heel muscle removed along the natural seam. Outside is denuded to silver skin.



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 Topside and Silverside. The patella, joint capsule and tendon are removed.

KNUCKLE 5072

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

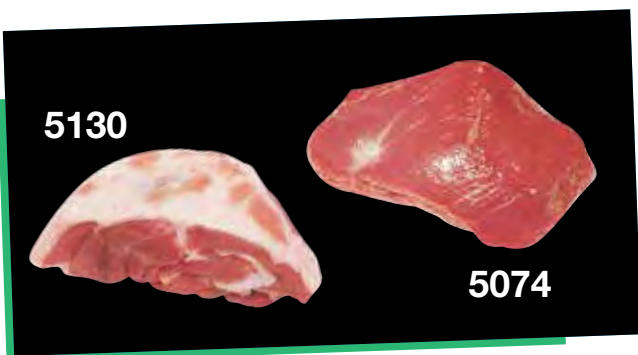


TOPSIDE 5073

Topside 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 pizzle butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.

TOPSIDE - CAP OFF 5077

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



CHUMP 5130

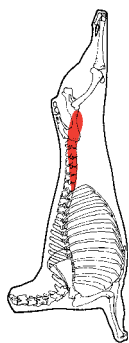
Chump is prepared from a Leg Chump On Boneless (item 5060) and is removed by a straight cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal.

Points requiring specification:

- Flank removed.
- Specify surface fat trim level.

RUMP 5074

Rump is prepared from a Chump (item 5130). The tail (Flank) portion is removed. The cap muscle and the subcutaneous fat are completely removed.



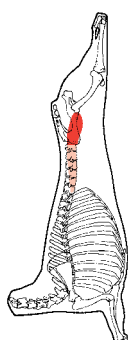
ITEM NO.
5080

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:

- Side strap (M. psoas minor) removed.
- Specify surface fat trim level.



ITEM NO.
5081
5082

BUTT TENDERLOIN 5081

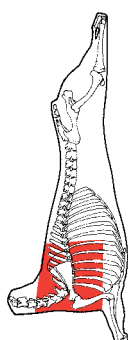
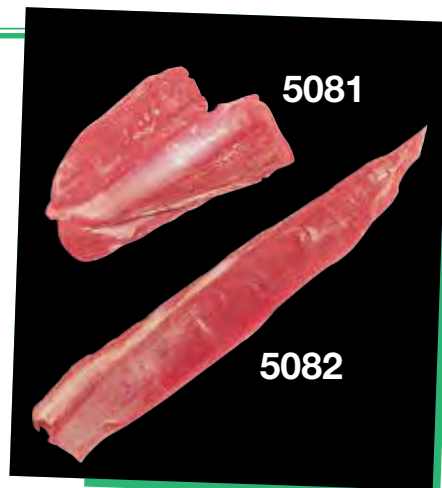
Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the ilium after the separation of the Short Loin from the Leg and is removed in one piece. The side strap (M. psoas minor) portion remains attached.

TENDERLOIN - BUTT OFF 5082

Tenderloin - Butt Off is the tail 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:

- Side strap (M. psoas minor) removed.
- Specify surface fat trim level.



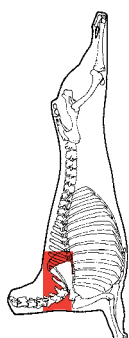
ITEM NO.
5050

SQUARE CUT SHOULDER 5050

Square Cut Shoulder is prepared from a Square Cut Shoulder (item 4992) by the removal of bones, cartilage, and sinew and ligamentum nuchae. The Shoulder is rolled and or netted.

Points requiring specification:

- Rib number required.
- Lymph node and surrounding fat removed.
- Specify surface fat trim level.



ITEM NO.
5059

NECK FILLET ROAST 5059

Neck Fillet Roast is prepared from a Forequarter by the removal of the Oyster Blade, Shank, Breast and Flap. The Neck is removed between the 3rd and 4th cervical vertebrae. The ventral cutting line is approximately 60mm measured from the ventral edge of the M. longissimus dorsi muscle cut in a straight line and parallel to the dorsal edge.

Points requiring specification:

- Rib number required.
- Cranial cutting line.
- M. trapezius and/or M. subscapularis removed.





BACKSTRAP 5109

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

Points requiring specification:

- Silver skin removed.
- Specify: muscle length by indicating the removal point along the vertebrae.

BACKSTRAP 5101

Backstrap comprises of the portion commencing from the 1st thoracic vertebra to the lumbosacral junction.

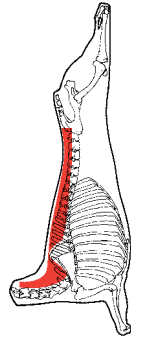
Points requiring specification:

- Silver skin removed.
- Specify: muscle length by indicating the removal point along the vertebrae.

BACKSTRAP 5100

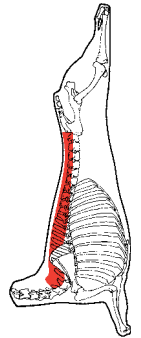
Backstrap comprises of the portion commencing from the 4th cervical vertebra to the lumbar sacral junction.

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



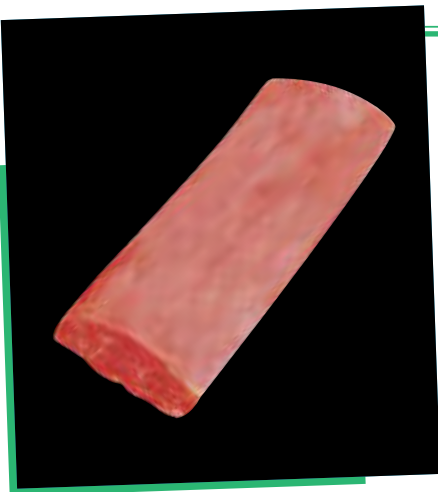
ITEM NO.

5109



ITEM NO.

5101

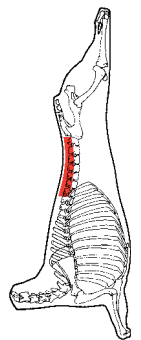


EYE OF SHORT LOIN 5150

The Eye of Short Loin is a portion of the Backstrap (item 5109) and comprises of the portion commencing at the 10th thoracic vertebra to the junction of lumbosacral vertebrae.

Point requiring specification:

- Silver skin removed.



ITEM NO.

5150

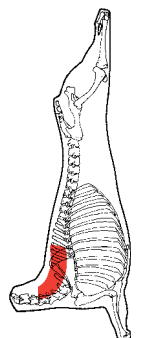


EYE OF SHOULDER 5151

Eye of Shoulder is a portion of the Backstrap and comprises the portion commencing from the 1st cervical vertebra up to the 4th - 5th or 6th thoracic vertebrae.

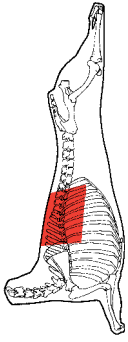
Points requiring specification:

- Silver skin removed.
- Specify: muscle length by indicating the removal point along the vertebrae.



ITEM NO.

5151



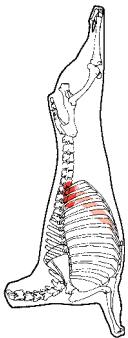
ITEM NO.
5086

RACK CAP 5086

Rack Cap is prepared from a Rack – Cap On (item 4932) by removing the cap muscle covering the eye muscle portion. The cap will be comprised of the M. trapezius, M. latissimus dorsi. Further trimming of the cap is as agreed between buyer and seller.

Point requiring specification:

- Specify fat trim level.



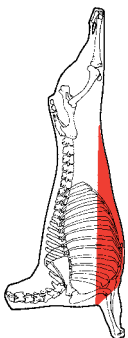
ITEM NO.
5119

THICK SKIRT / THIN SKIRT 5119

Thick Skirt (item 5110) is prepared from the lumbar part of the diaphragm. Thin Skirt (item 5120) is derived from the costal muscular portion of the diaphragm. The combination pack of Thin and Thick Skirts are to be on an even ratio of both items.

Point requiring specification:

- Membrane removed.



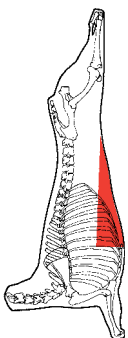
ITEM NO.
5172

BREAST AND FLAP 5172

Breast and Flap is prepared from a Breast and Flap (item 5010) with all bones and cartilage removed.

Points requiring specification:

- Diaphragm removed.
- Breast & Flap retained in 1 piece.
- Extension of the dorsal cutting line.



ITEM NO.
5173

FLAP 5173

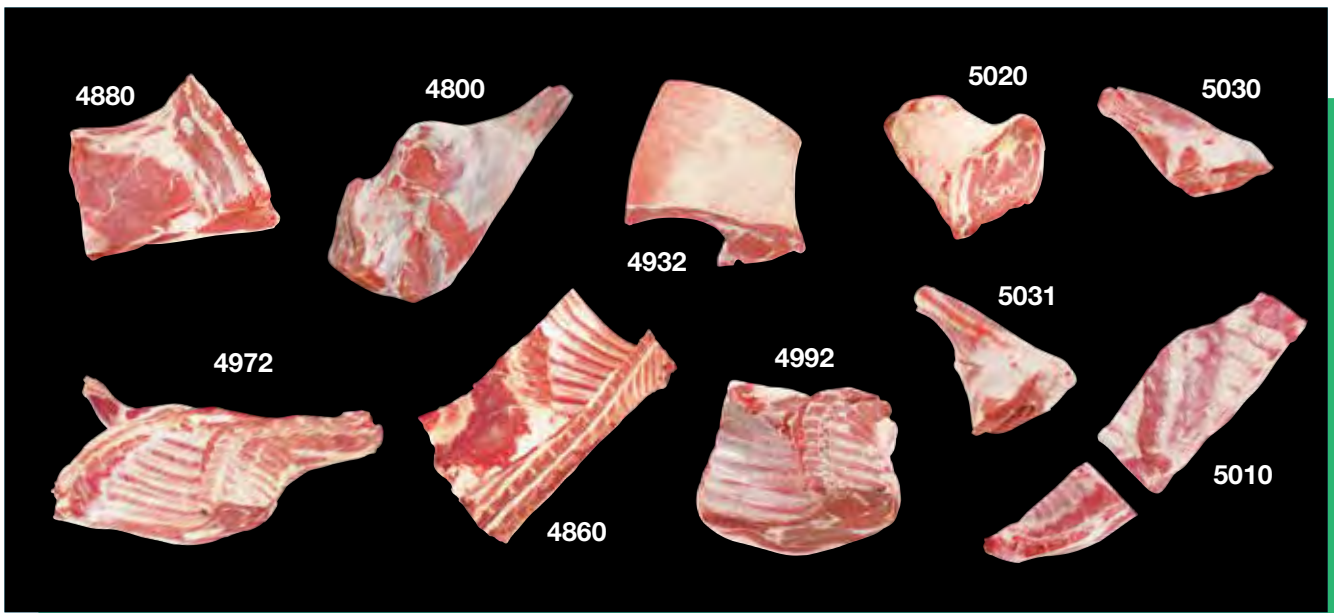
Flap is prepared from a bone-in Flap (item 5011). All bones and cartilage are removed.

Points requiring specification

- Dorsal cutting line to include attached boneless rib portions.
- Diaphragm removed.



COMBINATION PACKS



ASSORTED CUTS 5036

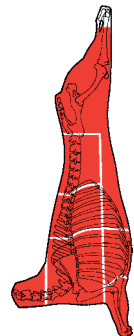
Assorted Cuts (bone-in) are prepared from a Carcase and can be any combination of at least (3) three major primals in natural proportions:

- Item 4800 Leg - Chump On
- Item 4992 Square Cut Shoulder
- Item 4972 Forequarter
- Item 5020 Neck
- Item 4860 Loin
- Item 5030 Foreshank
- Item 4880 Short Loin
- Item 5031 Hind Shank
- Item 4932 Rack
- Item 5010 Breast & Flap

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

Point requiring specification:

- Any combination of major primals packed in one carton.



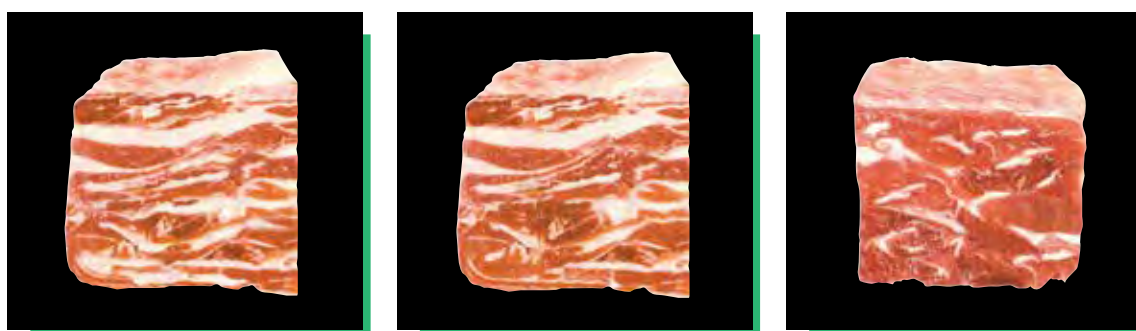
ITEM NO.
5036

BONELESS SHEEPMEAT MANUFACTURING BULK PACKS DEFINITION

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 or Trunk meats.
- Grinding sheepmeat.

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 (CL). Lean assessment by chemical testing of bulk pack manufacturing meat for export is a standard industry requirement.



50CL

60CL

80CL

Meat images shown are examples of fat/lean only.

CARCASE 5201

Carcase is prepared from a bone in Carcase by the removal of bones, cartilage, tendons, ligamentum nuchae and lymph nodes. Carcase consists of specified primal cuts and assorted trimming pieces. Any or all of the following may be removed: Neck, Shank, Backstrap, Tenderloin. *(Only pieces of acceptable size are included).*

Points requiring specification:

- Intercostals, lymph nodes, diaphragm retained.
- Specified primal cuts to be included.

TRUNK 5212

Trunk is prepared from Carcase by the removal of the legs by a straight cut through the 6th lumbar vertebra to the ventral portion of the Flank and all bones, cartilage, lymph nodes, ligament and selected primals. Trunk does not have to contain any of the primal cuts listed in group A.

GROUP A

Shank, Neck, Backstrap, Tenderloin.

Point requiring specification:

- Intercostals, lymph nodes, diaphragm retained.

CARCASE MEAT 5202

Carcase Meat is prepared from a Carcase by the complete removal of bones, cartilage and ligament. Carcase Meat consists of specified primal cuts and associated trimming pieces. Carcase meat packs do not have to contain any of the primal cuts listed in group A, but must contain at least 1 in every 2 primal cuts listed in group B.

GROUP A

Tenderloin, Backstrap, Shank, Neck, Breast & Flap.

GROUP B

Shoulder Blade (Oyster Cut) – Leg Chump On or Chump Off.

Points requiring specification:

- Specify primal cuts to be included.
- Lymph nodes removed.

TRUNK MEAT 5220

Trunk Meat is prepared from the Trunk (item 5212) less any or all of the following items:

Breast & Flap, and one in every (2) two Shoulder Blade Oyster Cut.

(Only pieces of acceptable size are included).

Point requiring specification:

- Intercostals, lymph nodes, diaphragm retained.

SHANK 5230

Shank is prepared from the boneless Extensor and Flexor group of muscles of the Fore/Hind.

Points requiring specification:

- Fore leg only
- Hind leg only.

ROLLS 5240

Sheepmeat Rolls are prepared from any registered Sheepmeat cut/item, but the content will comply with the cut item description requirements.

The name of the registered cut/item must be shown in the trade description: e.g. Carcase Rolls, Trunk Rolls.

Points requiring specification:

- Specified cut/item requirements.
- Minimum size pieces.
- Roll dimension and weight.

TRIMMINGS 5270

Trimblings are portions of meat remaining after the preparation of primal cuts from a Carcase or a portion of a Carcase and shall not include any portion of head meat, internal organs, major tendons and ligament.

Point requiring specification:

- Minimum size piece.

TRIMMINGS FAT 5271

Trimblings Fat - defined as those portions of sheepmeat (fat trim) remaining after the preparation of primal cuts and shall not include any head meat, internal organs, major tendons or ligaments. The residual fat and meat portions may be included provided these are removed from primal cuts due to trim of excessive external fat or where a primal has been denuded. These packs must have a chemical lean content of 40cl or LESS and the predominant component must be fat (adipose tissue).

FOREQUARTER 5280

Forequarter is prepared from a boneless Forequarter (item 5047) and is less any or all of the following: Shank, Neck.

Points requiring specification:

- Intercostals removed.
- Lymph Nodes removed.

FOREQUARTER MEAT 5290

Forequarter Meat is prepared from Forequarter (item 5280) less any or all of the following:

One in every two Shoulder Blade - Oyster Cut.

Points requiring specification:

- Intercostals removed.
- Lymph Nodes remove

SHOULDER MEAT 5291

Shoulder Meat consists of specified primal cuts and associated trimmings. Shoulder Meat pack does not have to contain any of the primal cuts listed in Group A.

GROUP A

Eye of Shoulder (Neck Fillet), Shank.

Points requiring specification:

- Neck removed.
- Shank removed.
- Intercostals removed.

LEG 5300

Leg will comprise of any combination of boneless Leg and may be tunnel boned or seam boned. Where specified Flank, Shank, Butt Tenderloin can be included.

Point requiring specification:

- Specify Leg requirements: Chump on or off.

DICED 5250 - STRIPS 5248 - MINCE 5260

Diced – Strips – Mince is prepared from specified primal cuts or portion of primal cuts excluding Shin, tendons, ligaments, heavy connective tissue, blood vessels and cartilage.

Value added product is prepared as specified between buyer and seller.



FANCY MEATS

SHEEPMEAT / GOATMEAT

FANCY MEATS	Item No.	Page No.	Item No.	Page No.
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Heart	7050.....	106	Tripe - Scalded	7080.....107
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Pluck.....	7140.....	108	Back Bone.....	7490.....108
Spleen	7090.....	107	Backstrap Membrane.....	7480.....108
Tendons.....	7091.....	107	Leg Bones	7493.....108
Thymus Gland	7060.....	106	Neck Bone	7491.....108

TONGUE - LONG CUT 7000

Tongue - Long Cut is prepared with the roots attached. The fat attached to the lateral and ventral surface of the tongue is trimmed as specified between buyer and seller.

TONGUE - SHORT CUT 7010

Tongue - Short Cut is prepared from a Tongue - Long Cut (item 7000) by the removal of the larynx (tip of the epiglottis to remain attached) and the tongue root is removed directly below the hyoid bones.

Point requiring specification:

- Salivary glands removed.



TONGUE ROOT 7025

Derived from a Tongue Long Cut (item 7000) and is the soft tissue surrounding the throat organs.

Point requiring specification

- Tongue root fillets removed.





LIVER 7030

Liver is prepared with the hepatic lymph nodes incised and attached. Fat, blood vessels and connective tissue attached to the Liver are removed.



KIDNEY 7040

Kidney is prepared by the removal of blood vessels and ureter at their point of entry. The Kidney capsule is removed and the fat in the renal hilus is partially removed.

Point requiring specification:

- Skin removed.



HEART 7050

Heart is removed from the pericardium and the arteries and veins trimmed from the base of the Heart.

Points requiring specification:

- Auricles removed.
- Specify alternative preparation.



THYMUS GLAND 7060

Thymus Gland (sweetbread or throatbread) is derived from young animals and is pale and lobulated. The glands are situated in the neck region, on either side of the trachea. The Thymus Gland is trimmed of surrounding fat and connective tissue.



BRAIN 7070

(Some countries may have restrictions on the entry of this commodity – check with AQIS or the importing country).

A Brain is removed from the skull and the dura mater (outer skin) but is left in the membrane and consists of the cerebrum (two large cerebral hemispheres) the cerebellum and small portion of the spinal cord.

Points requiring specification:

- Degree of detachment of cerebral hemisphere or cerebellum permitted.
- Skin removed.

TRIPE 7080 (SCALDED)

Tripe Scalded is prepared from Raw Tripe and consists of the paunch (rumen) and the Honeycomb (reticulum). The Tripe is rinsed clean of any paunch content leaving the brown/black mucous membrane intact. The external surface is trimmed of fat deposits and the mucous membrane is removed by scalding with hot water.

Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained
- Cutting lines to be specified.

TRIPE (UN-SCALDED) 7081 consists of raw tripe not scalded.



SPLEEN 7090

Spleen is prepared by the trimming of the splenic blood vessels.



TENDONS 7091

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the Fore and Hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles Tendon, Flexor Tendons.

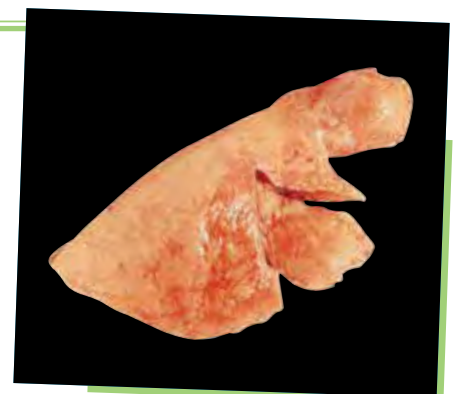
Point requiring specification

- Attached small muscle portions are retained or removed.



LUNGS 7100

Lungs are prepared by removal of the trachea and separating left and right lung.



HEAD MEAT 7110

Head Meat is meat removed from the skull or lower jaw and excludes cheek papillae.





PLUCK 7140

Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.



HEAD 7150

Head consist of the skull (horns removed) and lower jaw with muscles attached.

Points requiring specification:

- Eyes removed.
- Tongue removed.

VARIETY ITEMS

Miscellaneous Variety Items means an edible by-product (Carcase part) handled in a hygienic manner and packed to edible standard.

Check with AUS-MEAT for other variety items for Sheepmeat/Goatmeat not allocated a code number

BACKSTRAP MEMBRANE 7480

Backstrap membrane is the silver skin removed from the Backstrap (on any length), which has been removed either mechanically or manually. Residual meat can be retained as part of the specification.

Point requiring specification:

- Amount of residual meat retained.

NECK BONE 7491

Neck vertebrae are prepared from a full Neck by the removal of the ligamentum nuchae, and partial boning to remove all external fat and the major muscle portions along the lateral surfaces. The neck vertebrae will retain portions of meat as detailed between buyer and seller.

Points requiring specification:

- Number of vertebrae required.
- Meat content retained.
- Vertebrae split.
- Preparation as individual vertebrae.

BACK BONE 7490

Back bone is derived from a Carcase or Side and consists of the bodies of the thoracic and lumbar vertebrae after the cutting and boning process. The remaining cervical vertebrae (after neck removal) and the spinous processes can also be included. Residual meats can be retained as part of the specification.

Points requiring specification:

- Portions of the skeletal required and preparation.
- Amount of residual meats retained.

LEG BONES 7493

Leg Bones are prepared from fore legs (humerus, ulna, radius and carpus) or hind leg (femur, tibia, patella and tarsus). A small amount of meat may be retained (less than 5%). Tendons can be retained as part of the specification providing importing country requirements allow bone with tendons in situ.

Points requiring specification:

- Bones required. Amount of residual meat retained.
- Extended description: Knee Cap, Sinew, Bones with Meat.

GOATMEAT

GOAT CARCASS - SKIN ON / SKIN OFF - 4640

Carcass Skin On or Skin Off 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.

Carcass trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the Australian meat industry agreed minimum trim requirements.

For further details of the minimum trim standard definition for Goatmeat carcass see page 110 or visit the AUS-MEAT web site.

Points requiring specification:

- Carcass can be prepared as agreed between the buyer and seller skin on or skin off.
- Variations to minimum trim standard definition (customer agreed variation).

OPTION - CARCASS PIECES:

- Carcass cut into more than 2 (two) pieces will be described as: **Carcass Pieces**.
- Carcass cut into 6 pieces are described as: **Carcass Pieces 6 way cut**.
- All primal cuts must be retained with the possible exception of the Tenderloin.

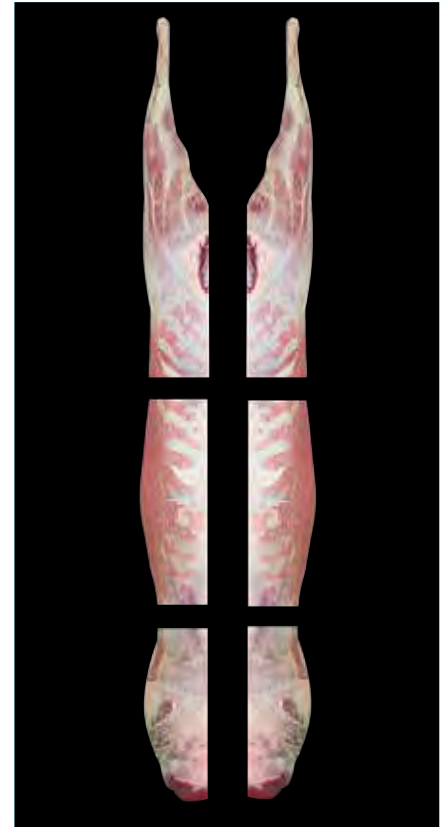
GOAT CARCASS
SKIN ON



GOAT CARCASS
SKIN OFF



CARCASS PIECES or
6 WAY CUT



GOATMEAT PRIMAL CUTS

- Goatmeat primal cuts are referenced to the same specification and cut code numbers as Sheepmeat.
- To purchase Goatmeat primal cuts use the Sheepmeat Cut Code Number reference and associated rib number where applicable and stipulating that the product is sourced from Goat.

STANDARD CARCASE TRIM REQUIREMENTS

The requirements of the Australian Standard Carcase Trim Definitions for Beef / Veal / Sheep and Goat are shown in the table below.

Government Health and Hygiene inspection services requirements are performed to pass meat fit for human consumption.

The Australian Standard Carcase Trim requirements apply to Cattle / Sheep / Goats that are traded in AUS-MEAT Accredited Enterprises.

BEEF / VEAL- STANDARD CARCASE TRIM DEFINITION

HYGIENE REQUIREMENTS

- ◆ Minimum trimming as required by meat inspection services for the carcase to be passed fit for human consumption.
- ◆ Trimming of the neck and neck region may be extended to ensure compliance with “Zero Tolerance” for ingesta contamination, especially where halal slaughter has been performed. This extension of the standard carcase for beef is limited to a hygiene trim and must be controlled by the approved arrangement under the Australian Standards.

STANDARD TRIM REQUIREMENTS

- ◆ Head removed between the skull and first cervical vertebrae.
- ◆ Feet between the knee joint and hock joint.
- ◆ Tail at the junction between the sacral and coccygeal vertebrae.
- ◆ Skirts removed (Thin/Thick).
- ◆ Kidney, kidney fat and fat from within the pelvic channel fat.
- ◆ Udder, testes, penis and external fat on the ventral abdomen – precrucial, udder and cod fats.
- ◆ Fat on the channel rim from the tuber ischii to the sacro-coccygeal junction.
- ◆ Excess fat on the Topside rim up to 1cm from the underlying muscle.
- ◆ Xiphoid cartilage and intra-thoracic fat.
- ◆ Excess external brisket fat up to 1 cm from underlying muscles.

SHEEPMEAT / GOATMEAT STANDARD CARCASE TRIM DEFINITION

HYGIENE REQUIREMENTS

- ◆ Minimum trimming as required by meat inspection services for the carcase to be passed fit for human consumption.
- ◆ Trimming of the neck and neck region may be extended to ensure compliance with “Zero Tolerance” for ingesta contamination, especially where halal slaughter has been performed. This extension of the standard carcase trim is limited to a hygiene trim and may include complete removal of the 1st cervical vertebrae. This process must be controlled by the approved arrangement under the Australian Standards.

STANDARD TRIM REQUIREMENTS

- ◆ Head removed between the skull and first cervical vertebrae.
- ◆ Feet between the knee joint and hock joint.
- ◆ Thick Skirt removed.
- ◆ Tail is removed so that it is no longer than 5 coccygeal vertebrae.
- ◆ Kidney, kidney knob and pelvic channel fat.
- ◆ Udder, or testes, penis and udder fat.

MAP OF AUSTRALIA



AUS-MEAT LIMITED
PO Box 3403, Tingalpa DC, QLD 4173, Australia
Phone: +61 7 3361 9200, Fax: +61 7 3361 9222
www.ausmeat.com.au



MEAT & LIVESTOCK AUSTRALIA
Level 1, 165 Walker Street, North Sydney NSW 2060, Australia
Phone: +61 2 9463 9333, Fax: +61 2 9463 9393
www.mla.com.au





Handbook of Australian Meat

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AUS-MEAT LIMITED A.B.N. 44 082 528 881