



— VEAL —

The production of Veal in Australia is associated with both dairy and beef industries. Light Veal carcasses weighing less than 70kg are typically produced from dairy calves. Veal carcasses weighing over 70kg and up to 150kg are produced from vealers or weaners that have had a diet of milk and grass. As the Australian cattle industry is pasture dominated, very little white 'milk fed' Veal is produced in Australia.

— VEAL — PRIMAL CUTS



There are three optional supplementary classes of Veal that are commonly available within Australian production systems. These are based on Hot Standard Carcase Weight (HSCW) and Veal meat colour. Australian Veal processors and exporters can provide quality Australian Veal cuts to meet any specification enquiries for international trading purposes.

A

OUTSIDE 3695



SILVERSIDE 3690



KNUCKLE 3715



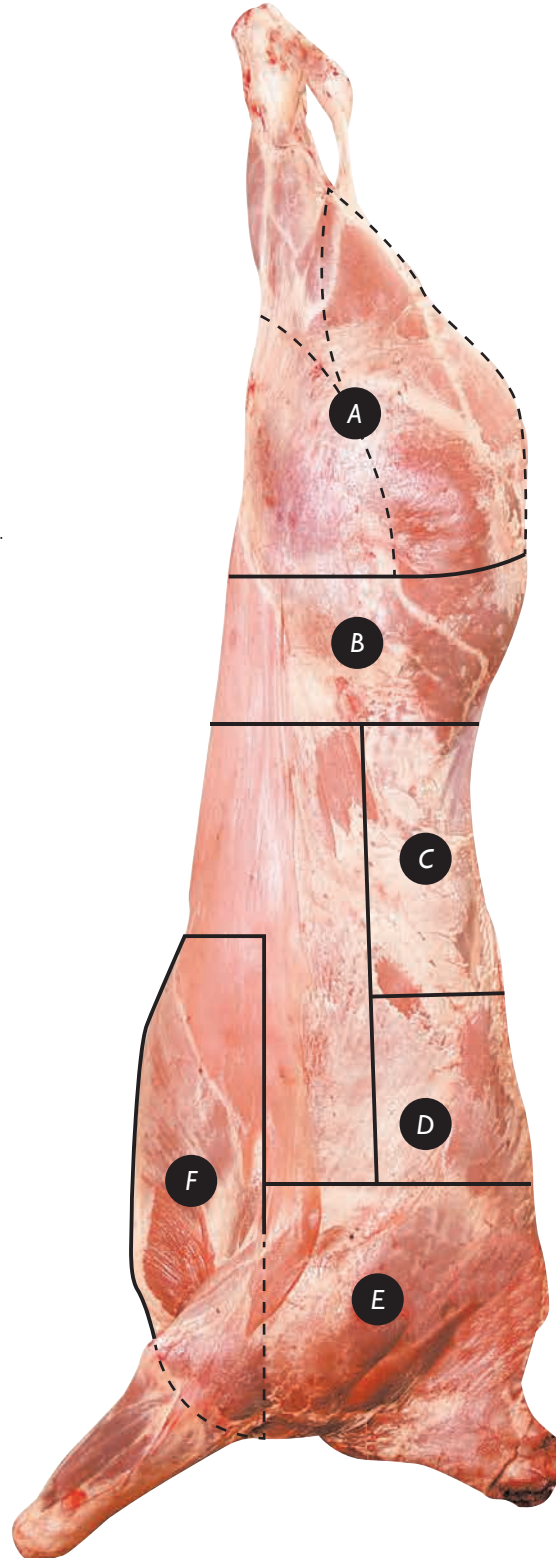
THICK FLANK 3710



TOPSIDE 3680



TOPSIDE CAP OFF 3686



— VEAL — PRIMAL CUTS



B

RUMP 3735



C

STRIPLOIN 3765



TENDERLOIN 3770



C

LOIN 3575



D

EYE OF LOIN 3769



D

RIBS PREPARED 3607



CUBE ROLL 3815



E

BLADE 3850



CHUCK 3830



CHUCK ROLL 3840



CHUCK TENDER 3855



F

BRISKET POINT END 3650



BRISKET NAVAL END 3660



— 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 meat colour standard V5)



VEAL: OPTIONAL SUPPLEMENTARY CLASSES

LIGHT VEAL < 40KG		LIGHT VEAL 40.1 - 70KG	VEAL 70.1 - 150 KG
<h3>LIGHT VEAL</h3>			<h3>VEAL</h3>
<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 meat colour 		<ul style="list-style-type: none"> • Weighing 70.1kg to 150kg (HSCW) • Veal meat colour

ROSÉ VEAL

- Specially fed veal that have been fed in a Accredited Rosé Veal feeding facility for not less than 150 days.
- Rosé Veal livestock production standards, feeding requirements and carcass specifications are available on the AUS-MEAT website.

AUS-MEAT VEAL MEAT COLOUR

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



V1 V2 V3 V4 V5

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

— 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 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



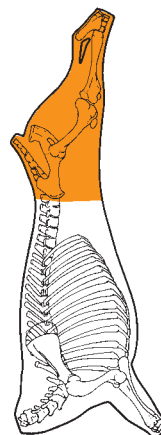
LEG LONG CUT

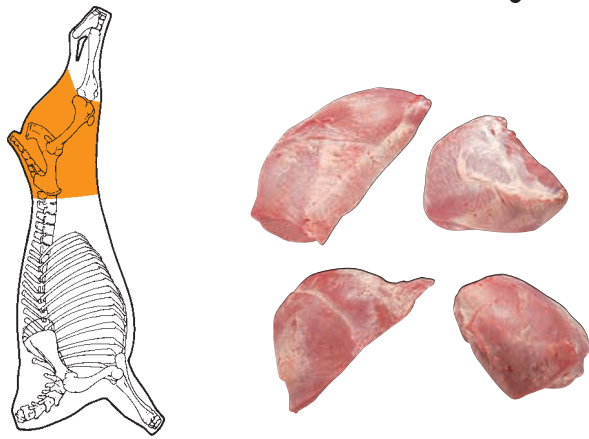
3230

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.





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.

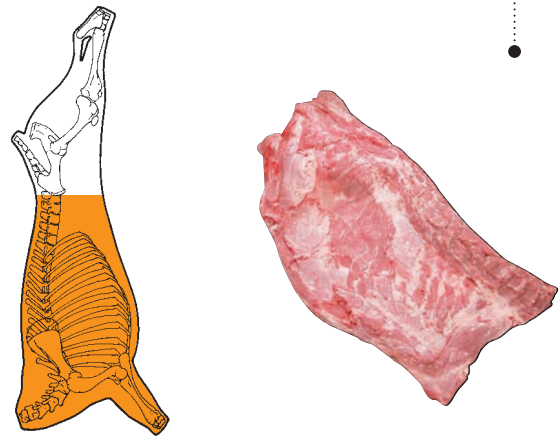
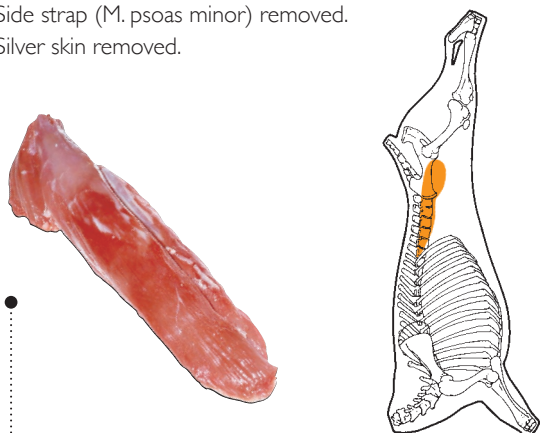
TENDERLOIN

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.



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.

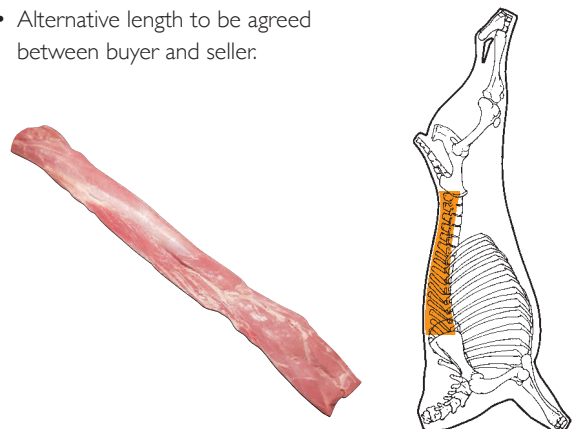
BACKSTRAP

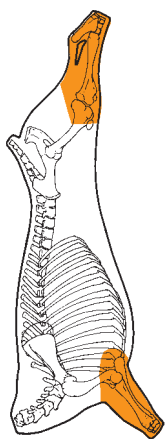
3440

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.

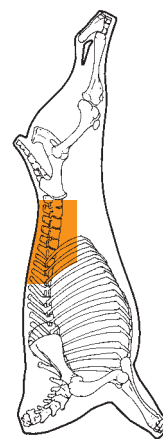




VEAL



ITEM NO.
3575 (3-rib)
3576 (0-rib)
3577 (1-rib)
3578 (2-rib)



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:

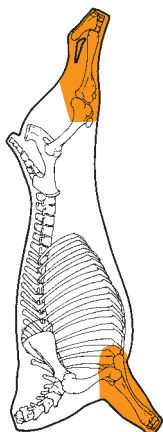
- Forequarter or Hindquarter.
- Removal of Forequarter elbow (olecranon) and carpus joint at meat level.
- Removal of Hindquarter tarsus and stifle joint at meat level.
- Frenched.

OSSO BUCCO 3631

Ossobucco 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.



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:

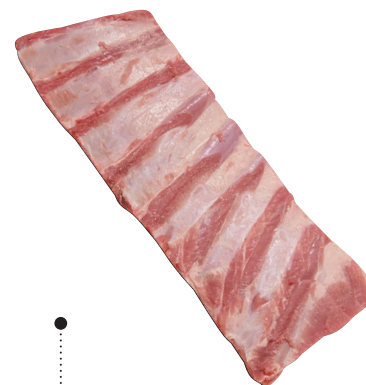
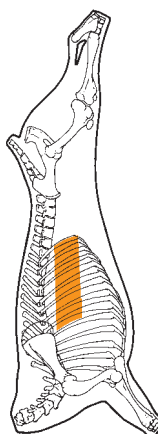
- Rib number required.
- Flank retained.
- Distance from eye muscle.

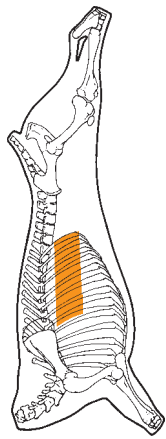
SPARE RIBS 3670

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

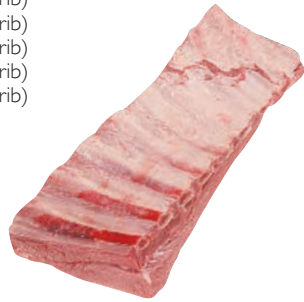
Points requiring specification:

- Rib number required.
- Size of portion.





ITEM NO.
3665 (5-rib)
3666 (6-rib)
3667 (7-rib)
3668 (8-rib)
3669 (9-rib)



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.

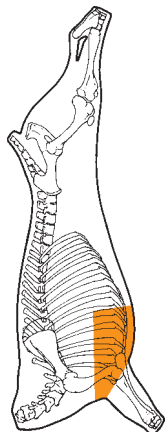
BRISKET POINT END

3650

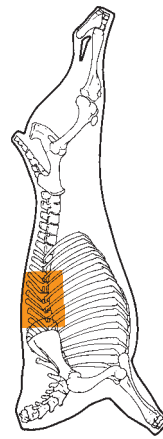
Brisket Point End is prepared from Brisket by the removal of the Navel End following the caudal edge of the specified rib.

Point requiring specification:

- Rib number required.



ITEM NO.
3650 (5-rib)
3651 (4-rib)
3652 (6-rib)
3653 (7-rib)



ITEM NO.
3605 (5-rib)
3606 (4-rib)
3607 (6-rib)
3608 (7-rib)
3609 (8-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.

BRISKET NAVEL END

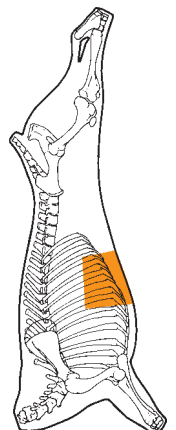
3660

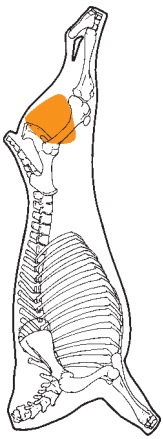
Brisket Navel End is prepared from Brisket by the removal of the Brisket Point End following the caudal edge of the specified rib.

Points requiring specification:

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

ITEM NO.
3660 (5-rib)
3661 (4-rib)
3662 (6-rib)
3663 (7-rib)
3664 (8-rib)





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.

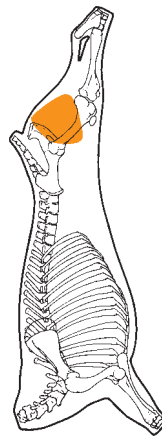
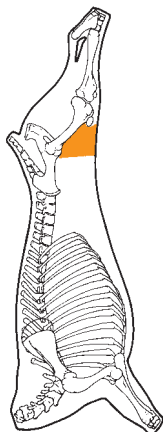
THICK FLANK

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.



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.

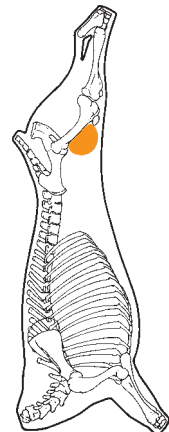
KNUCKLE

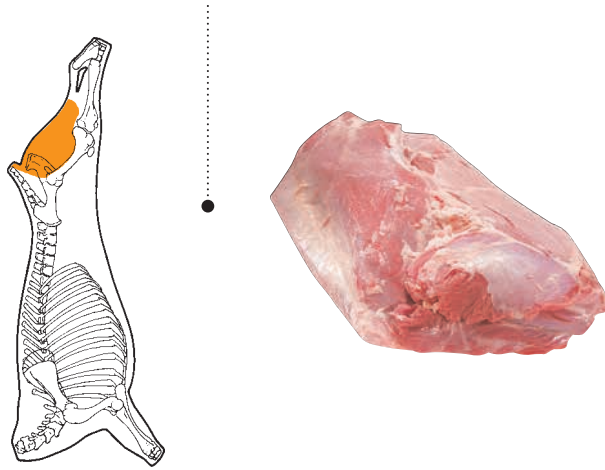
3715

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.





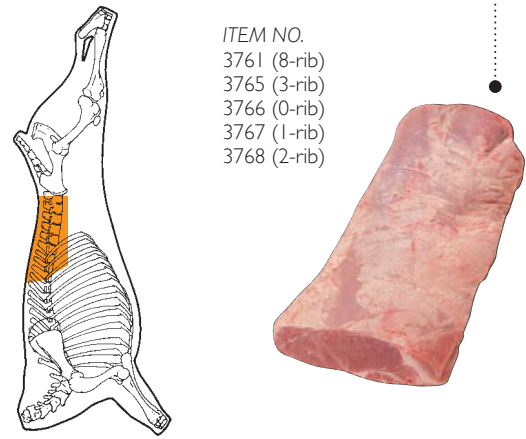
SILVERSIDE

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

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.

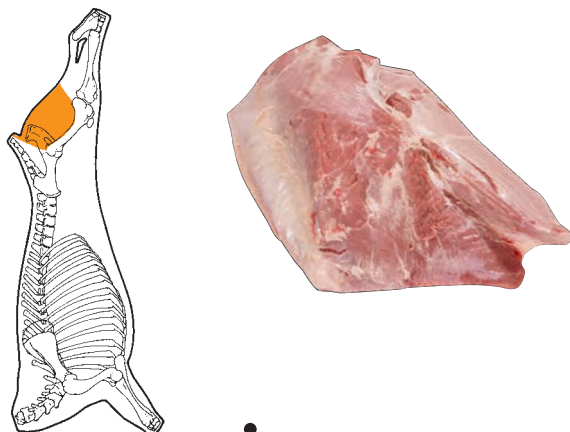
OUTSIDE

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.



EYE OF LOIN

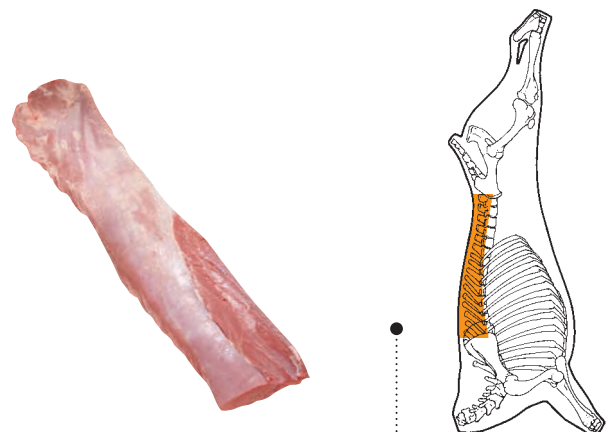
3769

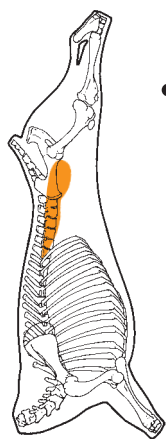
Alternative description: BACKSTRAP

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.

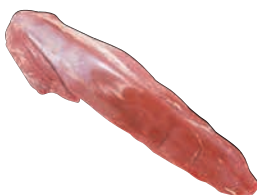
Points requiring specification:

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

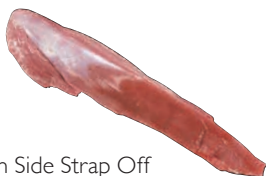




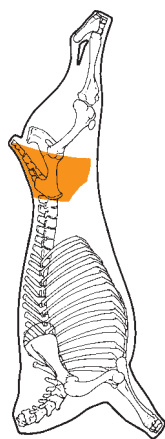
3770



3775



Tenderloin Side Strap Off



TENDERLOIN SIDE STRAP OFF

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.

RUMP 3735

Rump is prepared from a Sirloin Butt (item 3730) by the removal of the abdominal muscles and associated fat over the 'rump tail' (M. tensor fasciae latae).

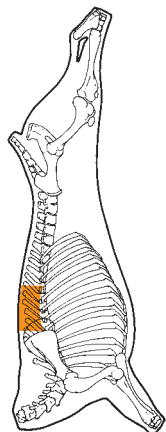
CUBE ROLL 3815

Alternative description: RIB EYE ROLL

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.



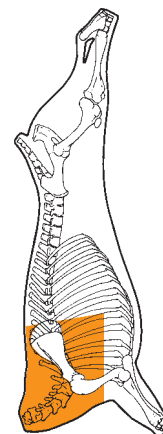
ITEM NO.

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



ITEM NO.

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



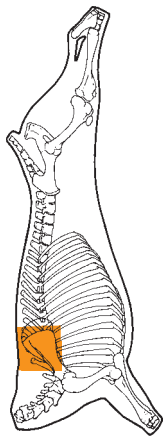
CHUCK 3830

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 are 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.
3840 (5-rib)
3841 (4-rib)
3842 (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 vertebrae parallel to the caudal cutting line. The ventral cutting line is a specified distance 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.
- Ventral cutting line
- 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.

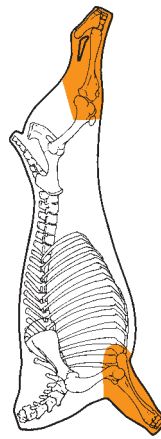
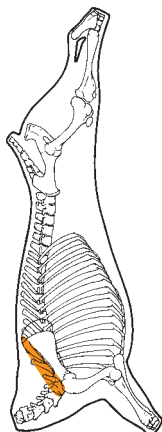
CHUCK TENDER

3855

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

Point requiring specification:

- Connective tissue removed.



SHIN / SHANK

3885

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).

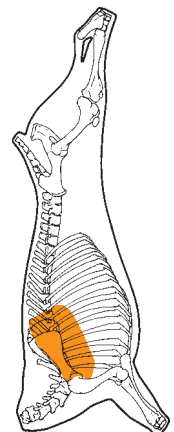
BLADE 3850

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

Trimmings 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 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.
- Intercostals removed.
- Inclusion of Thin Flank/Thin Flank Meat.
- Diaphragm 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 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

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.

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 meat included.

Group A: Tenderloin, Shank, Flank Steak

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 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.