



BEEF

Australian beef is a product of its environment. Australia's vast pastures, clean rainfall and brilliant sunshine, coupled with advanced farm and feedlot management, animal husbandry and meat processing techniques, have developed a beef production unit that is second to none in the world.

BEEF PRIMAL CUTS

A

SHIN / SHANK
HINDQUARTER 2360



SHIN / SHANK
FOREQUARTER 2360



B

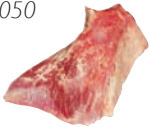
SILVERSIDE 2020



OUTSIDE 2030



OUTSIDE FLAT
2050



EYE ROUND 2040



C

SIRLOIN BUTT 2081



RUMP 2090



D-RUMP 2100



ROSTBIFF 2110



D

SHORTLOIN 1550



STRIPLOIN 2140

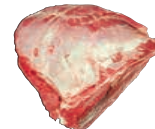


E

BLADE (Clod) 2300



BOLAR BLADE 2302



OYSTER BLADE 2303



F

CHUCK 2260



NECK 2280



CHUCK-SQUARE
CUT 2270

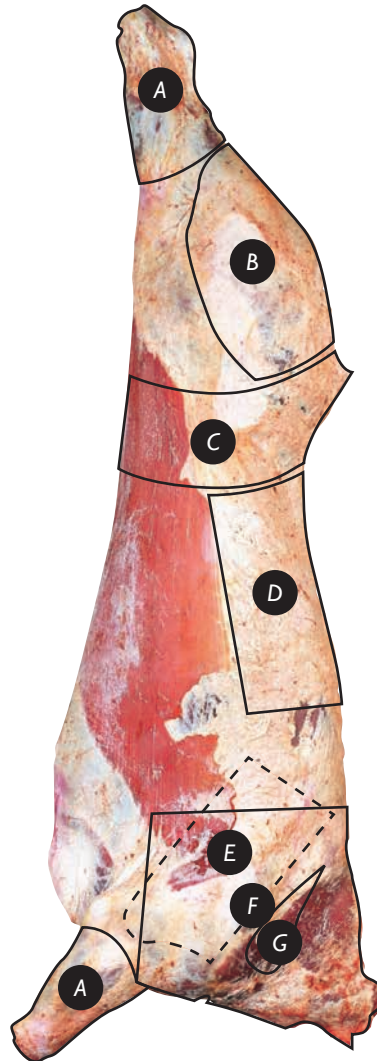


CHUCK ROLL 2275

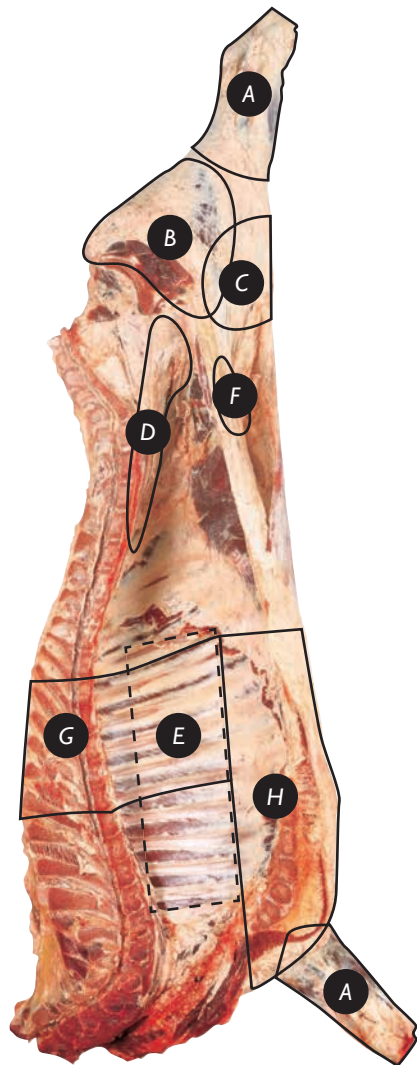


G

CHUCK TENDER 2310



BEEF PRIMAL CUTS



A SHIN / SHANK HINDQUARTER 1683 SHIN / SHANK FOREQUARTER 1682

B TOPSIDE 2000 TOPSIDE CAP OFF 2001

C THICK FLANK 2060 KNUCKLE 2070

D TENDERLOIN 2150 TENDERLOIN 2160 SIDE STRAP OFF

E SHORT RIBS 1694 CHUCK SHORT RIBS 1631

F FLANK STEAK 2210

G RIBS PREPARED 1601

SPENCER ROLL 2230

CUBE ROLL 2240

H BRISKET 2320

BRISKET NAVEL END 2340

BRISKET POINT END - 2330

BRISKET POINT END DECKLE OFF 2350

— BEEF CARCASE — 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.

Use the Beef Carcase 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.

CUT	Topside	Outside	Outside Flat	Eye Round	Thick Flank	Knuckle	D-Rump
H.A.M. No.	2000	2030	2050	2040	2060	2070	2100
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

Carcase - Primal Cut Weight Ranges

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
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

Carcase - Primal Cut Weight Ranges

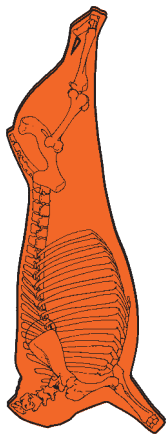
PRIMAL



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
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

Carcase - Primal Cut Weight Ranges

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



SIDE 1000

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 visit the AUS-MEAT web site.

Point requiring specification:

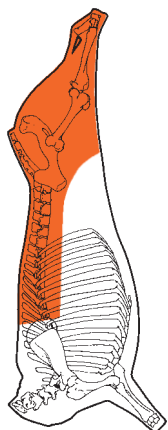
- Variations to minimum trim standard definition (buyer/seller agreed variation).

PISTOLA HINDQUARTER 1020

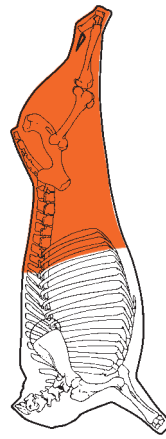
Pistola Hindquarter is prepared from a Hindquarter by the removal of the Thin Flank, lateral portion ribs and portion of the Navel End Brisket. A cut is made commencing at the superficial inguinal lymph node separating the M. rectus abdominis and following the contour of the hip, running parallel to 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)
 - 1021 (1-rib)
 - 1022 (2-rib)
 - 1023 (3-rib)
 - 1024 (4-rib)
 - 1025 (5-rib)
 - 1026 (6-rib)
 - 1027 (7-rib)
 - 1028 (9-rib)
 - 1029 (10-rib)



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



HINDQUARTER 1010

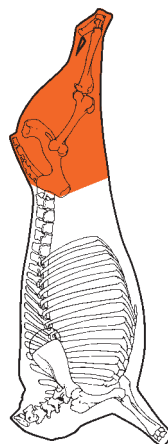
Hindquarter is prepared from a Carcass Side by the separation of the Hindquarter and Forequarter by a cut along the specified rib, at right angles to the vertebral column through to the ventral portion of the Flank.

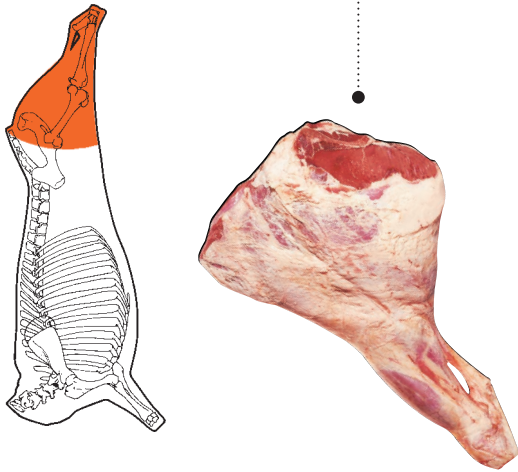
Points requiring specification:

- Rib number required.
- Diaphragm removed.

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.





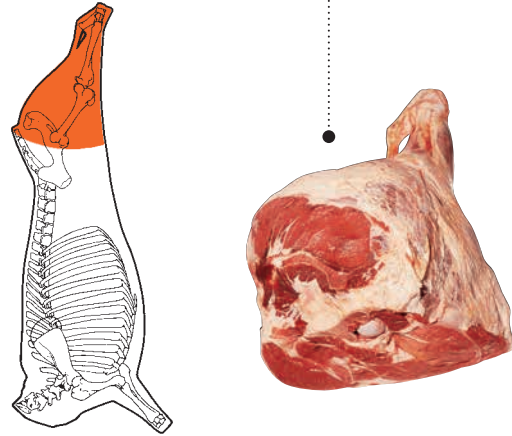
BUTT OPTION A

1500

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.



BUTT OPTION B

1503

Butt is prepared from a Hindquarter by a straight cut 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.

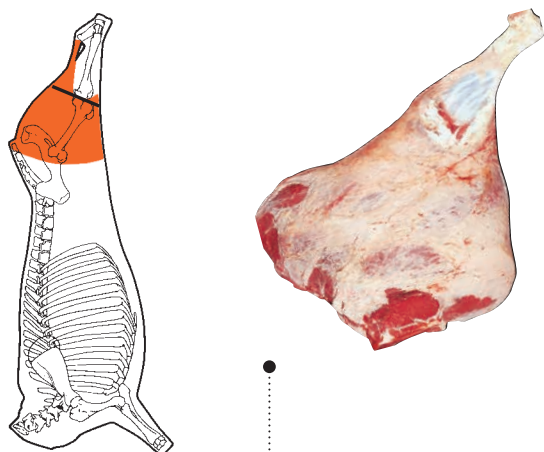
BUTT / SHANK-OFF OPTION C

1510

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), achilles tendon and flexor group of muscles in situ.

Point requiring specification:

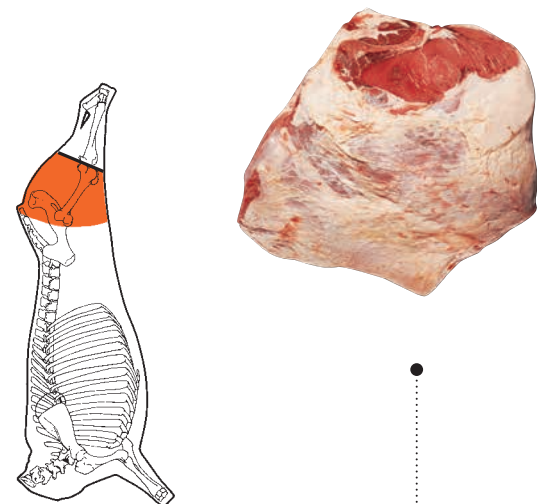
- Remove the superficial inguinal and subiliac lymph node.

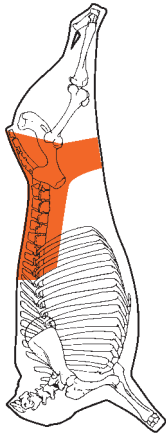


BUTT SQUARE CUT OPTION D

1520

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.





ITEM NO.
 1539 (4-6R)
 1540 (3-rib)
 1541 (0-rib)
 1542 (1-rib)
 1543 (2-rib)



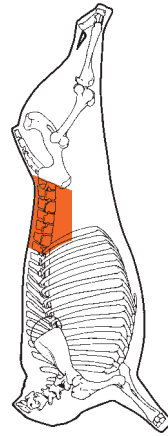
RUMP AND LOIN

1540

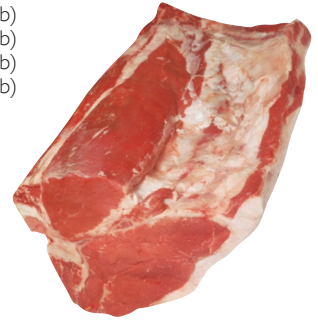
Rump and Loin is prepared from a Hindquarter by a straight cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischiatic lymph node. The Thin Flank is removed at a point cranial to the tuber coxae and approximately 75mm from eye muscle (M. longissimus dorsi) and running 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.
 1550 (3-rib)
 1551 (0-rib)
 1552 (1-rib)
 1553 (2-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.

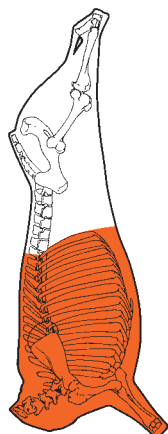
FOREQUARTER

1063

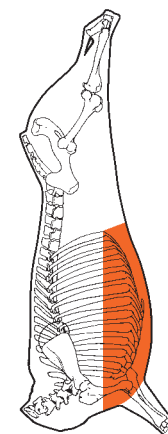
Forequarter is prepared from a Carcase Side by the separation of the Forequarter and Hindquarter by a cut along the specified rib and at right angles to the vertebral column through to the ventral portion of the Flank.

Points requiring specification:

- Rib number required.
- Diaphragm retained.



ITEM NO.
 1060 (10-rib)
 1061 (11-rib)
 1062 (12-rib)
 1063 (13-rib)
 1064 (6-rib)
 1065 (5-rib)
 1066 (7-rib)
 1067 (9-rib)
 1068 (8-rib)



ITEM NO.
 1640 (10-rib)
 1641 (11-rib)
 1642 (12-rib)
 1643 (13-rib)

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.



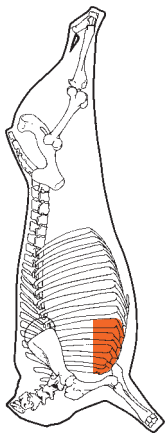


PLATE RIBS 1671

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:

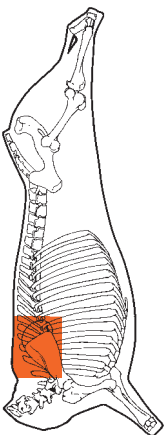
- Specify the minimum width, length and number of ribs.

CHUCK SQUARE CUT 1617

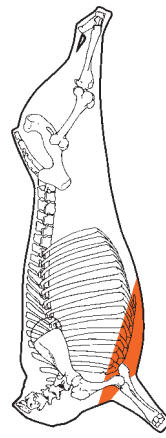
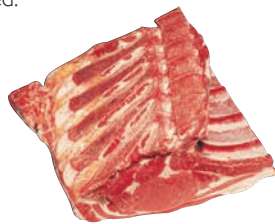
Chuck Square Cut is prepared from a Forequarter after the removal of the Brisket and Ribs Prepared. Neck is removed from the Forequarter by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebra. The Chuck Square Cut to consist of 4 to 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)



BRISKET POINT (STERNUM) 1674

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).

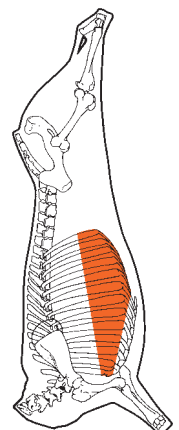
Point requiring specification:

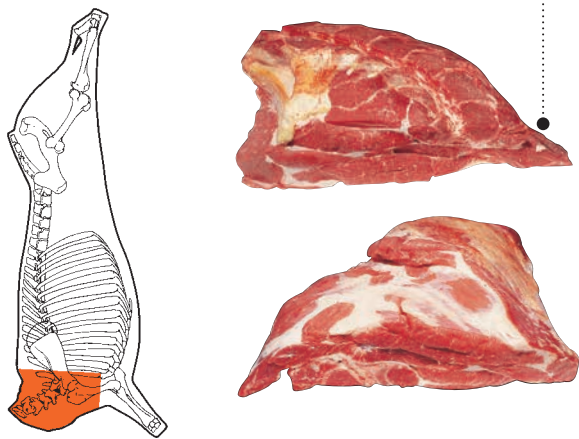
- Remove the M. transversus thoracis muscle.

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.





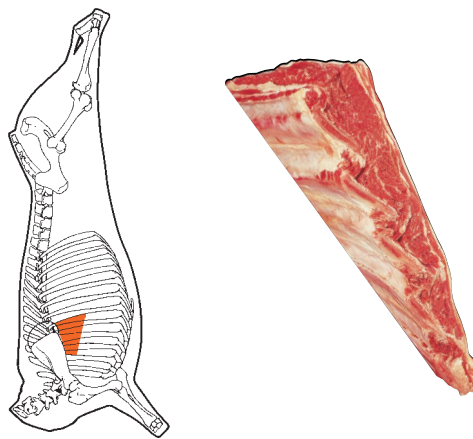
NECK

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.



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.

SHORT RIBS

1694

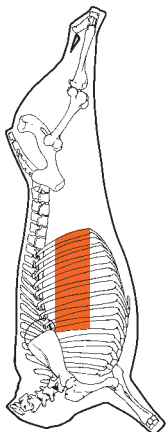
Short Ribs are prepared from a Forequarter after the removal of the Brisket (item 1643)/Ribs Prepared/Chuck Square Cut. The cutting line is approximately 75mm from the eye of meat (M. longissimus dorsi) and parallel to the vertebral column. The M. cutaneus trunci is removed.

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)
- 1687 (2-rib)
- 1688 (3-rib)
- 1689 (4-rib)
- 1690 (5-rib)
- 1691 (6-rib)
- 1692 (7-rib)
- 1693 (8-rib)
- 1694 (9-rib)



RIBS PREPARED

1601

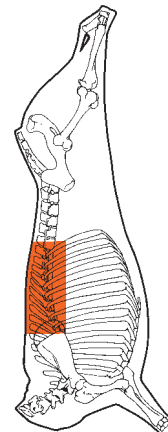
Ribs Prepared is prepared from a Forequarter after the removal of the Brisket (item 1643) and Chuck Square Cut. Short Ribs portion is removed at a distance of 75mm from the M. longissimus dorsi at the loin (caudal) end, parallel with the vertebral column to the specified rib. The body of the vertebrae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

Points requiring specification:

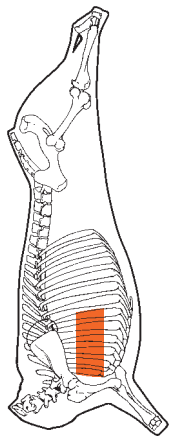
- Rib number required.
- Spinous processes removed.
- Tip of scapular and associated cartilage removed.
- Distance from eye muscle.
- Cap muscle removed (M. trapezius).
- Ligamentum nuchae removed.

ITEM NO.

- 1600 (5-rib)
- 1601 (6-rib)
- 1602 (7-rib)
- 1603 (8-rib)
- 1604 (9-rib)
- 1605 (4-rib)



Cap Removed



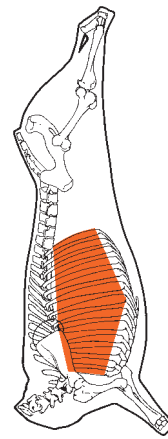
CHUCK SHORT RIBS

1631

Chuck Short Ribs are derived from a Chuck and comprise 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.



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.

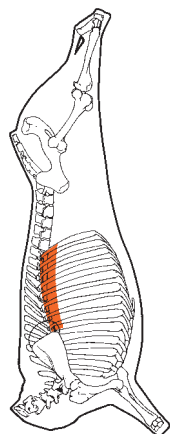
BACK RIBS

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.

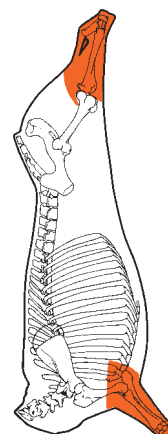


SHIN/SHANK FOREQUARTER SHIN/SHANK HINDQUARTER

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.

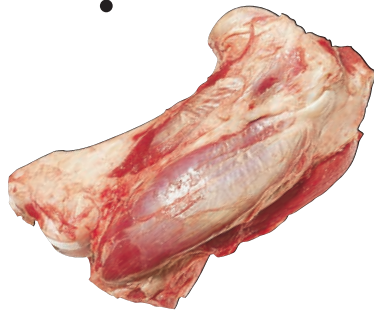
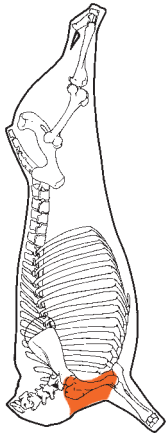


1683



1682





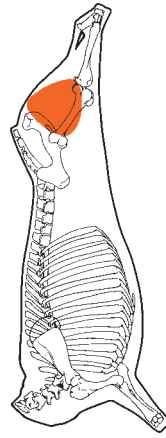
ARMBONE SHIN

1685

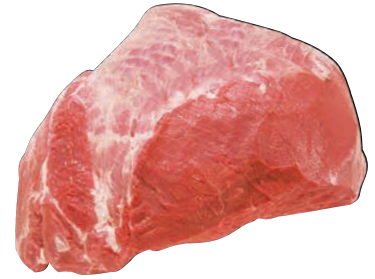
Armbone Shin is prepared from a Forequarter by the removal of the humerus bone with the M. biceps brachii attached. The ulna and radius are removed.

Point requiring specification:

- Removal of the humerus bone tuberosity.



ITEM NO.
2001
2011



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.

TOPSIDE

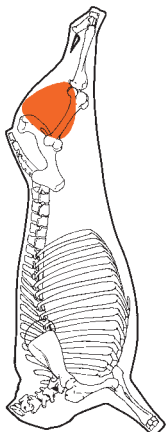
2000

Alternative description: INSIDE 2010

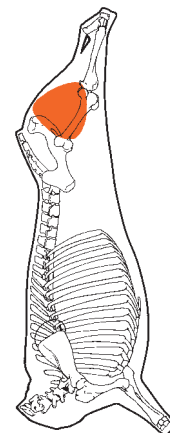
Topside is situated caudal and medial to the femur bone and attached to the os coxae (aitchbone), and removed by following the natural seam between the Thick Flank and Silverside. The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

Points requiring specification:

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



ITEM NO.
2000
2010



ITEM NO.
2002
2012



TOPSIDE CAP

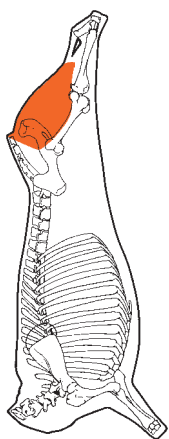
2002

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.

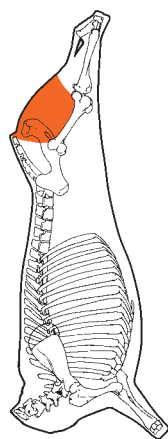


SILVERSIDE 2020

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 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.



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.

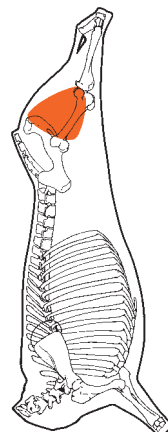
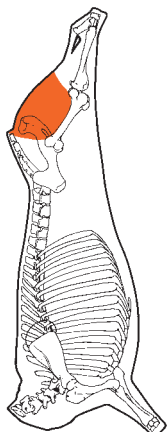
OUTSIDE MEAT 2033

***Alternative description: RED MEAT (Refer Item 2035)**

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 subcutaneous/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. gluteobiceps) 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.

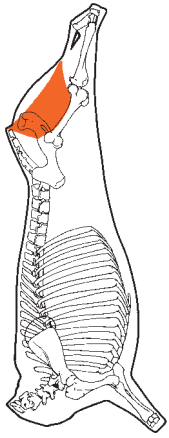


INSIDE MEAT 2035

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.



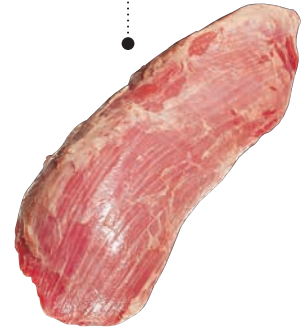
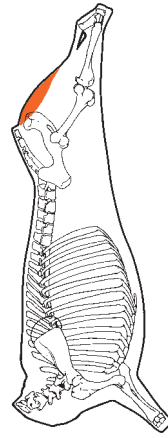
OUTSIDE FLAT

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.



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.

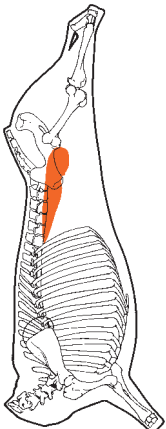
TENDERLOIN

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:

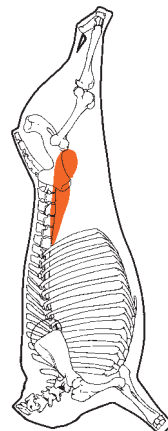
- Fat cover removed.
- Silver skin removed.
- M. iliacus (adjacent to side strap) removed.

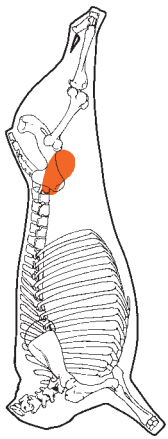


TENDERLOIN SIDE STRAP OFF

2160

Tenderloin Side Strap Off - Tenderloin (item 2150) is further trimmed by the removal of the side strap (M. psoas minor).





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.

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



2067

Eye of Knuckle

M. rectus femoris



2068

Knuckle Cover

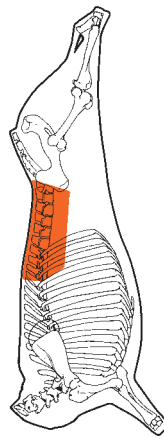
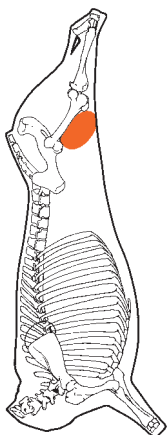
M. vastus lateralis



2069

Knuckle Undercut

M. vastus intermedius
M. vastus medialis



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

Larder Trim

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.

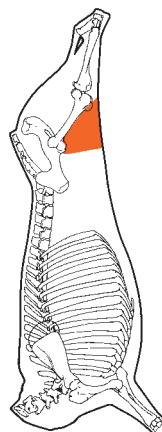
THICK FLANK

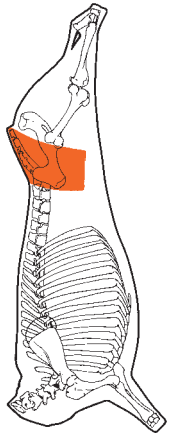
2060

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.





SIRLOIN BUTT

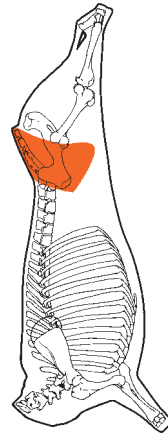
2081

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.



RUMP

2090

Rump is prepared from a Sirloin Butt (item 2081) by the removal of the abdominal muscles and associated fat over the 'rump tail' (M. tensor fasciae latae).

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.

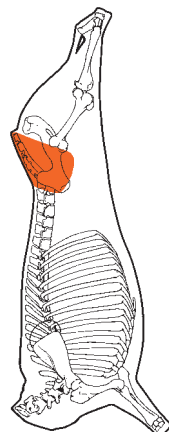
D-RUMP

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.



ROSTBIFF

2110

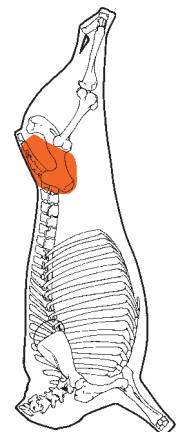
Rostbiff is prepared from a Rump (item 2090) by the removal of M. tensor fasciae latae, M. gluteobiceps and the M. sacrocaudalis along the natural seam. The periosteum and associated fats are removed.

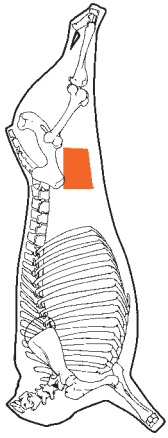
Point requiring specification:

- Heavy connective tissue removed.

EYE of RUMP 2093

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

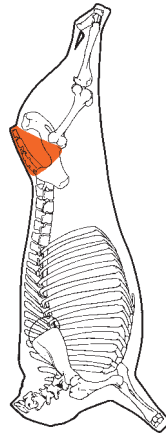




BOTTOM SIRLOIN

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).



RUMP CAP

2091

Rump Cap is prepared from a Rump (item 2090) by removal of the cap muscle (M. gluteobiceps) along the natural seam.

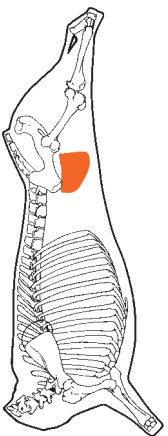
- Points requiring specification:
- Denuded of all external fat.
 - Silver skin removed.

TRI-TIP BOTTOM SIRLOIN TRIANGLE

2131

Bottom Sirloin Triangle (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.



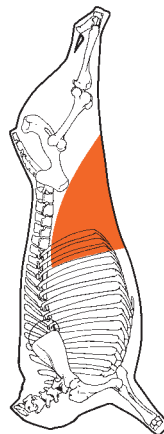
THIN FLANK

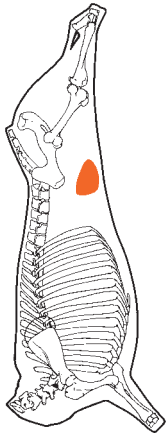
2200

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.

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

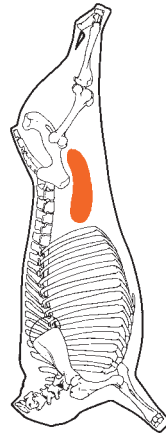




FLANK STEAK

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.



INTERNAL FLANK PLATE

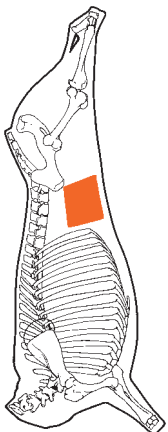
2203

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.

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.



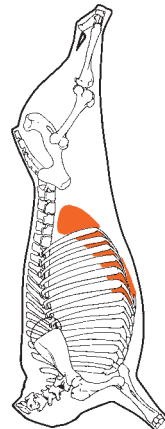
INSIDE SKIRT

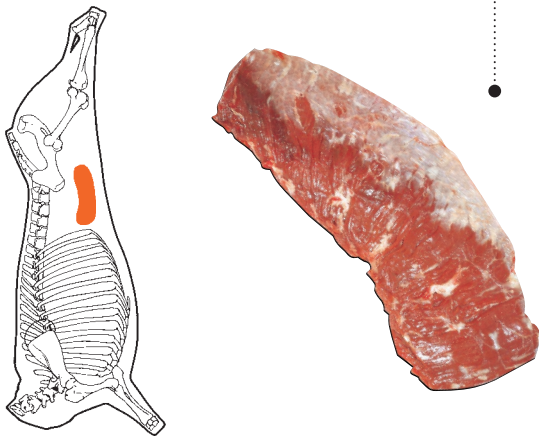
2205

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:

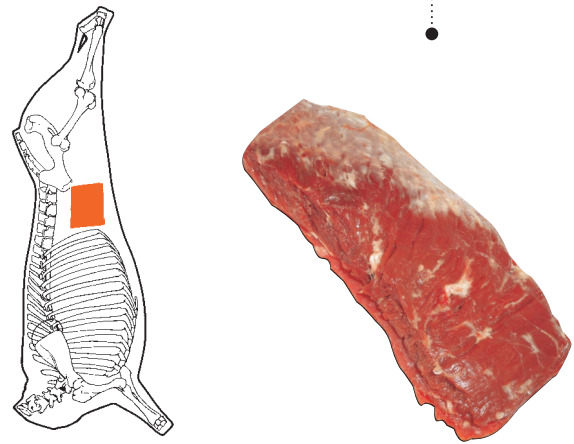
- Hindquarter and/or Forequarter portion included.
- Membrane covering removed.





FLAP MEAT 2206

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



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.

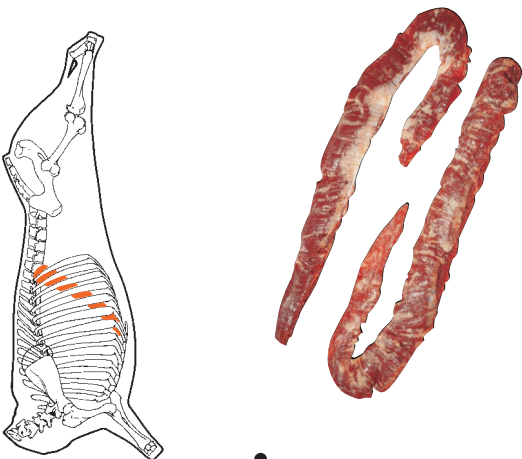
THIN SKIRT 2190

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.



THICK SKIRT 2180

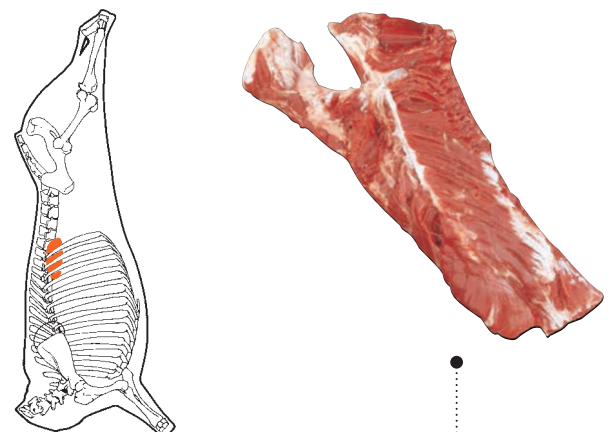
Alternative description: HANGING TENDER

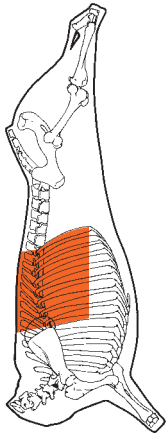
Thick Skirt is the lumbar portion of the diaphragm.

All connective tissue, membrane and fat are removed.

Point requiring specification:

- Membrane removed.





ITEM NO.
 2220 (5-rib)
 2221 (6-rib)
 2222 (7-rib)
 2223 (8-rib)
 2224 (9-rib)
 2225 (4-rib)



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.

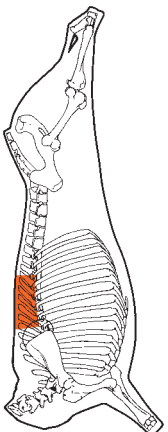
CUBE ROLL 2244

Alternative description: RIB EYE ROLL

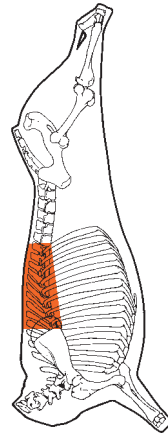
Cube Roll is prepared from a Forequarter (item 1063) and consists of the M. longissimus dorsi and associated muscles underlying the dorsal aspect of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).

Points requiring specification:

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



ITEM NO.
 2240 (5-rib)
 2241 (4-rib)
 2242 (6-rib)
 2243 (7-rib)
 2244 (8-rib)



ITEM NO.
 2230 (4-5R)
 2231 (6-rib)
 2232 (7-rib)
 2233 (8-rib)
 2234 (9-rib)



SPENCER ROLL 2233

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:

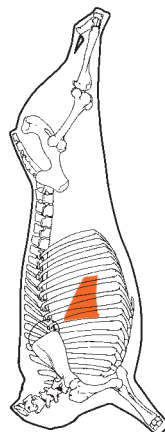
- Specify: rib numbers and rib location.
- Distance from eye muscle.
- Ligamentum nuchae removed.

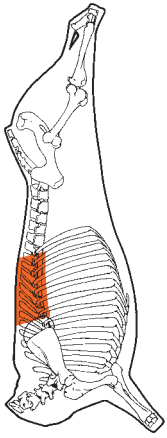
SHORT RIB MEAT 2465

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.



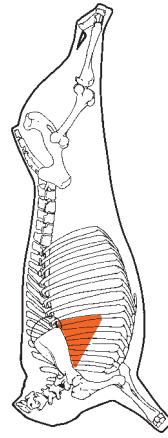


RIB CAP 2470

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.



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:

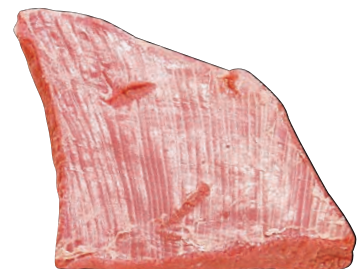
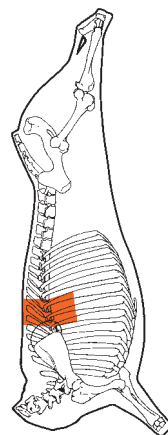
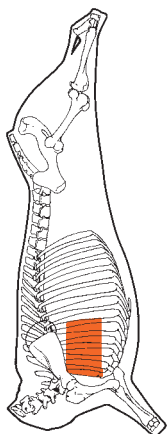
- Rib number required.

CHUCK MEAT SQUARE 2645

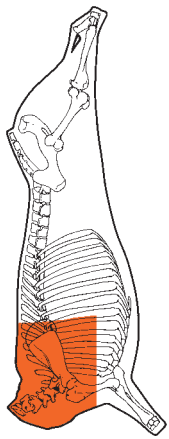
Chuck Meat Square is prepared from a Chuck (item 2260) and is a portion of rib meat (M. serratus ventralis and M. rectus thoracis) remaining after the removal of the Chuck Roll.

Points requiring specification:

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



ITEM NO.
2650 (4-rib)



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

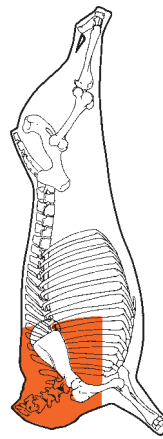


CHUCK AND BLADE 2250

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.
2260 (5-rib)
2261 (4-rib)
2262 (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:

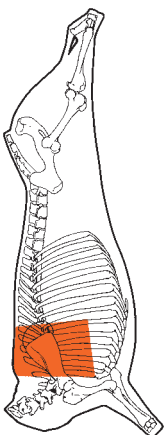
- Rib number required.
- Intercostals removed.
- Undercut (M. subscapularis) removed.

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

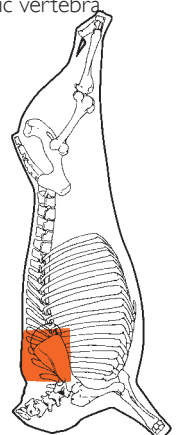
Chuck Roll is prepared from a Chuck (item 2260) by the removal of the neck between the 5th and 6th cervical vertebra parallel to the caudal cutting line. The ventral cutting line is a specified distance from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column to the 1st rib. The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

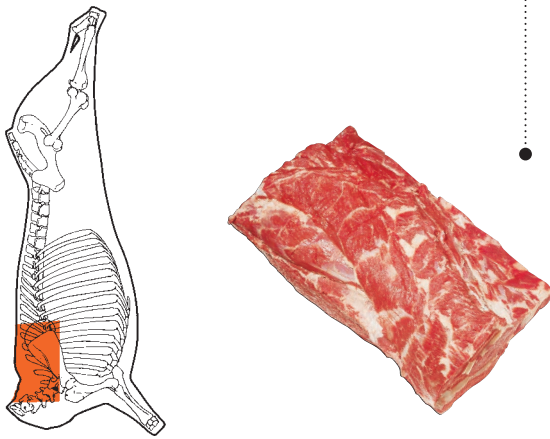
Points requiring specification:

- Rib number required.
- Ventral cutting line
- Cranial cutting line:
 - between the 6th and 7th cervical 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)





CHUCK ROLL LONG CUT 2289

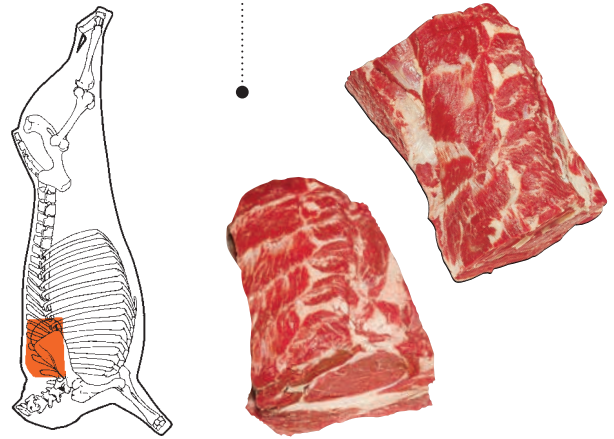
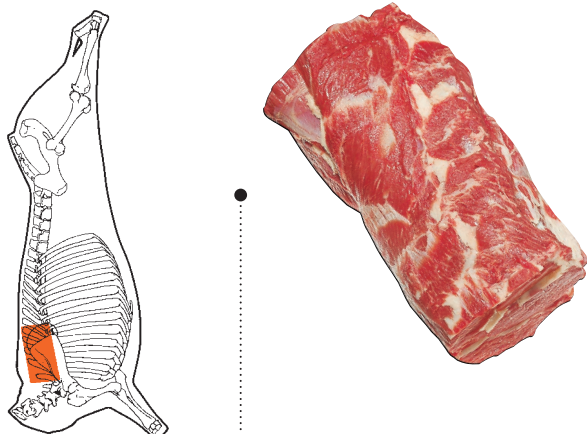
Chuck Roll - Long Cut is prepared from a Forequarter after the removal of the Brisket and Ribs Prepared. The ventral cutting line is a specified distance from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column. The Neck is removed by a straight cut parallel to the caudal cutting 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:

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

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.



CHUCK EYE ROLL 2268

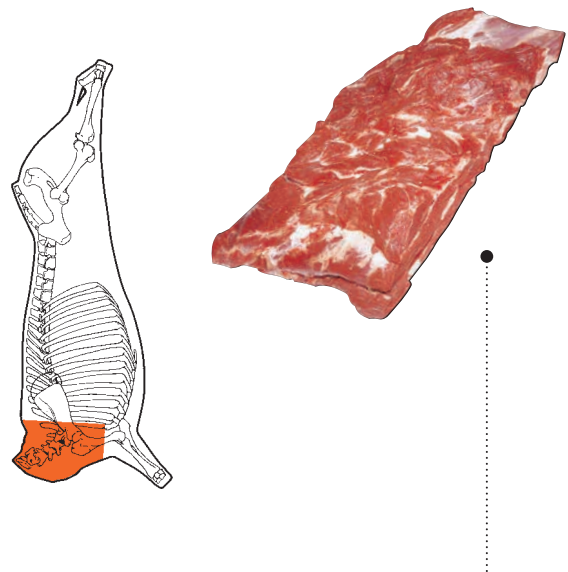
Chuck Eye Roll is prepared from the Chuck Roll (item 2275) by removing a portion of the M. serratus ventralis at approximately 75mm from the ventral edge and cut parallel to the vertebral column.

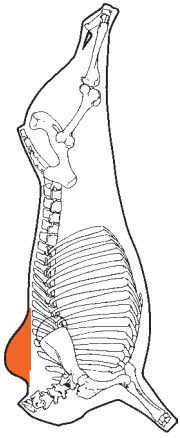
NECK 2280

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.

BRISKET

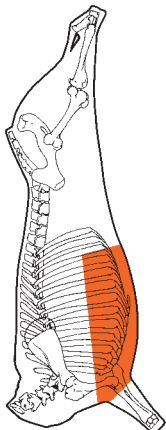
2323

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.

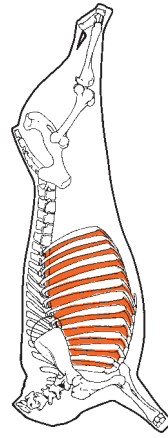
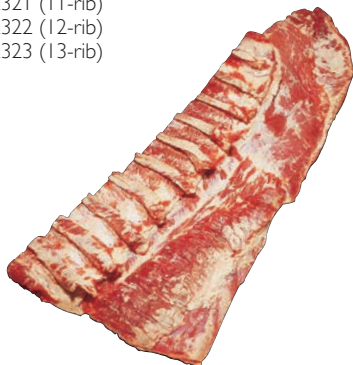
All bones and cartilage are removed. The fatty tissue medial to the pectoral muscles is removed. The white fibrous tissue on the ventral edge (linea alba) is removed.

Points requiring specification:

- Rib number required.
- Intercostals removed.
- Diaphragm removed.
- Peritoneum removed.
- Inside Skirt (M. transversus abdominis) removed.



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



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.

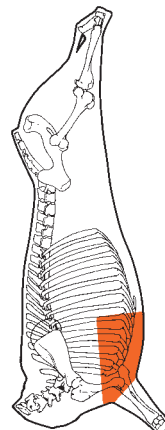
BRISKET POINT END

2332

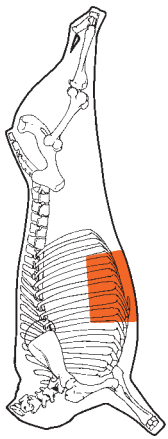
Brisket Point End is prepared from a Brisket (item 2323) by the removal of the Navel End and following the caudal edge of the specified rib.

Points requiring specification:

- Rib number required.
- Intercostals removed.



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



ITEM NO.
2340 (5-rib)
2341 (4-rib)
2342 (6-rib)
2343 (7-rib)
2344 (8-rib)
2345 (9-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.

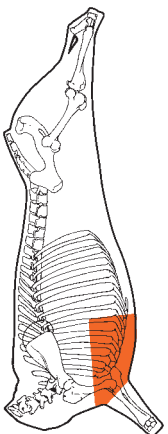
BRISKET POINT END DECKLE OFF

2353

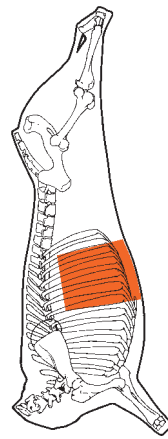
Brisket Point End Deckle Off is prepared from a Brisket (item 2323) by the removal of the Navel End portion following the caudal edge of the specified rib. The Deckle is removed from the Point End along the natural seam together with associated fat and intercostals. The fatty tissue located between the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

Points requiring specification:

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



ITEM NO.
2350 (5-rib)
2351 (4-rib)
2352 (6-rib)
2353 (7-rib)



ITEM NO.
2346 (5-rib)
2347 (6-rib)
2348 (7-rib)
2349 (8-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.

BRISKET PIECES DECKLE

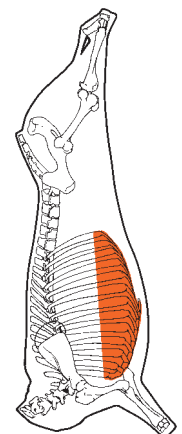
2326

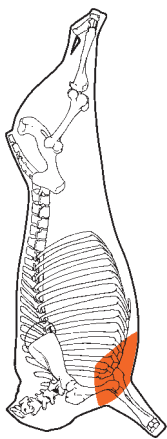
Brisket Pieces are prepared from a Brisket Point End and/or Navel End after removal of the Deckle (M. serratus ventralis). Brisket Pieces can comprise any or all of the muscles that comprise the Brisket.

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.





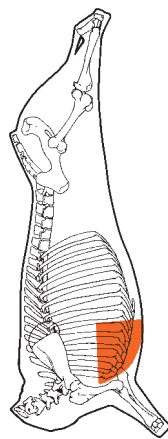
BRISKET POINT END PLATE

2327

Brisket 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.



BRISKET POINT END PECTORAL

2328

Brisket Point End 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.

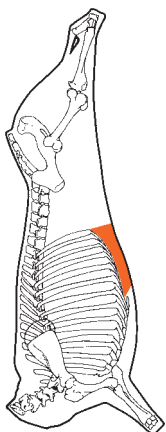
BRISKET NAVEL PLATE

2473

Brisket Navel 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.



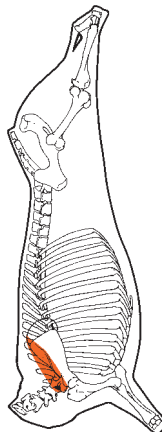
CHUCK TENDER

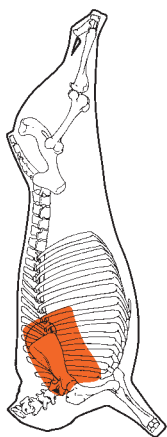
2310

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.





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.
- M. teres major (Shoulder Tender) removed.

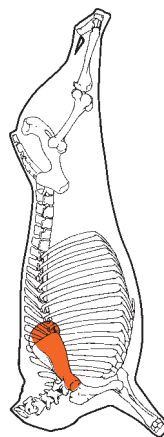
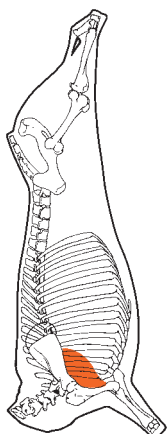
Shoulder Tender 2306 - M. teres major prepared from the blade

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.



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:

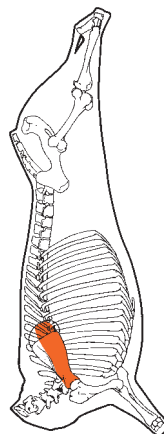
- M. trapezius removed.
- Periosteum removed.

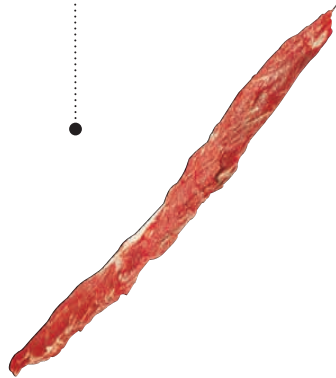
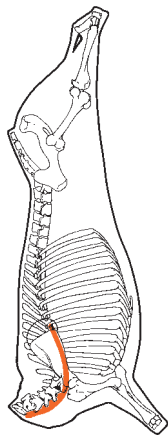
BLADE UNDERCUT 2304

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.

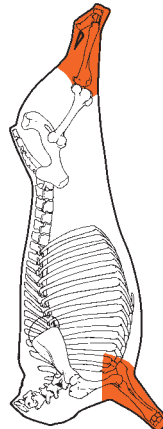




NECK CHAIN

2460

Neck chain (M. longus colli) 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.



GROUP A



GROUP B



GROUP C



GROUP D



GROUP E or GROUP F



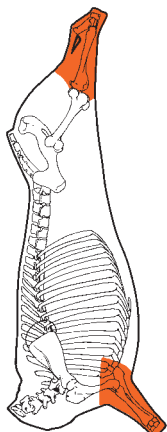
HEEL MUSCLE 2364

SHIN/SHANK FOREQUARTER SHIN/SHANK 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.
- Specify muscle content i.e. Heel muscle (only).



2360 HQ



2360 FQ



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 may be identified in the following manner:

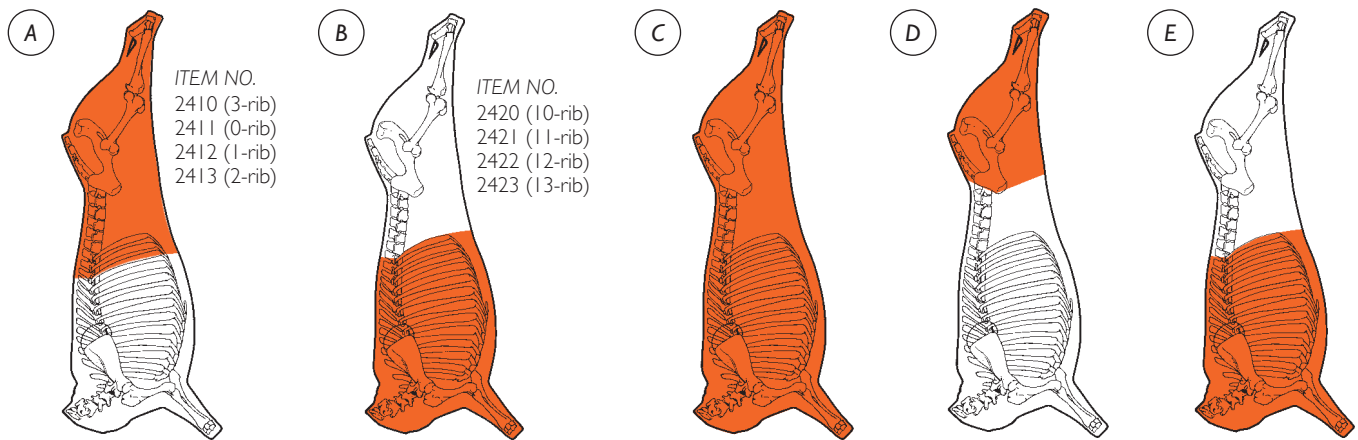
- Group A** - M. peroneus tertius (of Extensor Group)
- Group B** - M. flexor digitorum superficialis (of Heel Muscle)
- Group C** - Conical Muscle (M.biceps brachii)
- Group D** - Hindquarter Flexor Group.
- Group E** - Forequarter Extensor Group.
- Group F** - Forequarter Flexor Group.
- Other** - Heel Muscle (item 2364).

Points requiring specification:

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



COMBINATION PACKS



A 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.

B 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.

C 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.

D 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.

E 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.

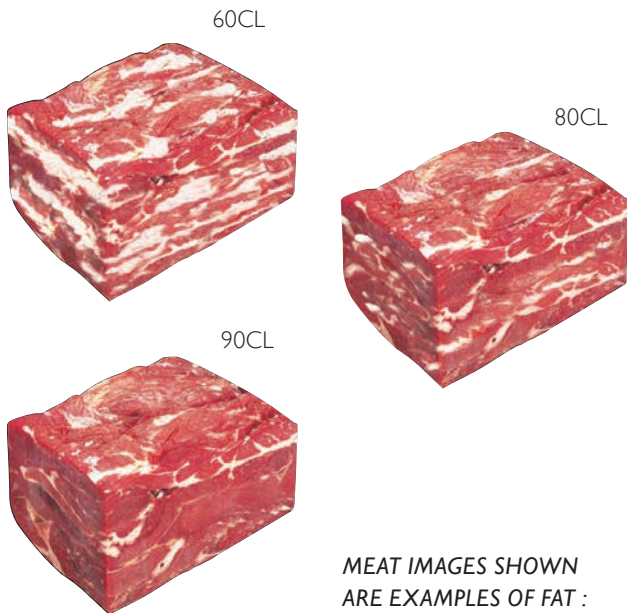
The individual preparation requirements of each specific primal will be included in the specification details between buyer and seller.

Point requiring specification:

- Brisket and Shin removed.

— BONELESS BEEF —

MANUFACTURING BULK PACKS DEFINITION



**MEAT IMAGES SHOWN
ARE EXAMPLES OF FAT :
LEAN ONLY.**



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.

Grain Fed Beef

Manufacturing Bulk packs can be labelled and exported as Grain Fed Beef provided all carcasses have met the feeding and certification (NFAS delivery documentation) requirements as detailed in the Minimum Standards Grain Fed Beef (refer pg 31).

Note: The Meat Quality assessments are not applicable.

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 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.

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.

FOREQUARTER

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

Group B - Chuck, Neck, Blade.

HINDQUARTER

Group A - Tenderloin, Shin/Shank, Flank Steak.

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

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 MEAT – 2620

Forequarter and **Hindquarter Meat** packs consist of specified primal cuts and associated trim pieces.

Points requiring specification:

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

Fore and Hind meat pack combinations as follows:

HQ Meat 2530 (3 rib) and FQ Meat 2610 (10rib)

HQ Meat 2531 (0 rib) and FQ Meat 2613 (13 rib)

HQ Meat 2532 (1 rib) and FQ Meat 2612 (12 rib)

HQ Meat 2533 (2 rib) and FQ Meat 2611 (11 rib)



TRIMMINGS – 2560

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), major tendons or ligaments must not be included.

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

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 Cut, Chuck Eye Roll, Chuck Eye Log.

TRIMMINGS FAT – 2565

Trimmings Fat are defined as those portions 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).

FOOD SERVICE

MANUFACTURING BEEF – 2615

Manufacturing Beef consists of specified primal cuts and associated trim pieces. Packs will consist of a minimum of two (2) major primals (to be calculated from each side boned, or the equivalent of each side boned) from the combination of the following primals: Clod, Chuck, Neck, Thick Flank, Silverside, Topside, Rump, Striploin.

Points requiring specification

Primal cuts included

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.