



TONGUE LONG CUT 6000 / V6500



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

Point requiring specification:

- Removal of lymph nodes and salivary glands.

6000



TONGUE SHORT CUT 6010 / V6510



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

Point requiring specification:

- Removal of lymph nodes and salivary glands.

6010

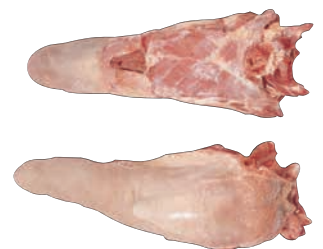


TONGUE SHORT CUT SPECIAL TRIM 6020 / V6515



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

6020



TONGUE - SWISS CUT SPECIAL TRIM 6025



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

6025



TONGUE - SWISS CUT 6030 / V6520



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

6030



TONGUE ROOT / THROAT TRIMMINGS

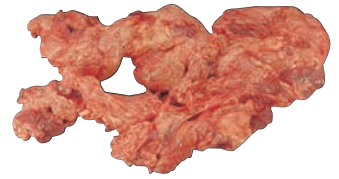


Derived from a **Tongue Long Cut** (item 6000) and consists of the soft tissue surrounding the throat organs.

Point requiring specification:

- Tongue fillets removed.

6040



TONGUE ROOT FILLET



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

6045

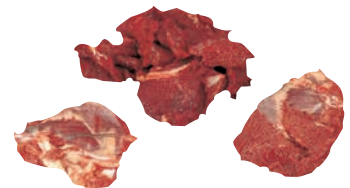


HEAD MEAT



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

6240



CHEEK - PAPILLAE ON



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

Points requiring specification:

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

6050



CHEEK - PAPILLAE OFF



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

Points requiring specification:

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

6060



BRAIN 6120 /V6570

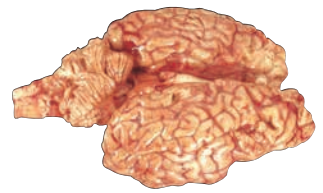
(Some countries may have restrictions on the entry of this commodity – check with The Department of Agriculture or the importing country).

Brain is removed from the skull and the dura mater (outer skin) but is left in the membrane and consists of the cerebrum (two large cerebral hemispheres) the cerebellum and small portion of the spinal cord. Brain Skinned – item 6130 by removal of the fine membrane.

Point requiring specification:

- Degree of detachment of cerebral hemisphere or cerebellum permitted.

6120



LIVER 6080 /V6530

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

Points requiring specification:

- Skinned.
- Veins removed.

6080



KIDNEY 6090 /V6540

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

6090



LIPS

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

Points requiring specification:

- Inner lip removed.
- Mucous membrane removed.

6260



TAIL 6070 /V6561

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

Points requiring specification:

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

6070



HEART 6100 / V6550

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

Points requiring specification:

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

Heart Meat 6100W

6100



TENDONS 6200 / V6590

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

Point requiring specification:

- Attached small muscle portions are retained or removed.

6200



TRIPE RAW UN-SCALDED

Tripe consists of the paunch (rumen) and the Honeycomb (reticulum).

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

Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained.

6140



OMASUM 6150A / 6154

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

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

Omasum Crown 6154

RUMEN PILLARS

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

ABOMASUM 6499A

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

Point requiring specification:

- Specify cooked or cooked and bleached.

6141



TRIPE (SCALDED)

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

Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained.

6150



TRIPE PIECES (RAW UN-SCALDED)

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

6151



TRIPE PIECES (SCALDED)

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

6153



TRIPE – HONEYCOMB

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

Points requiring specification:

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

6152



TESTES

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

Point requiring specification:

- Specify if the capsule is removed.

6180



SPLEEN 6190 / V6580

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

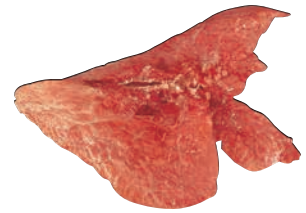
6190



LUNGS

Lungs are prepared by the removal of the trachea.

6210

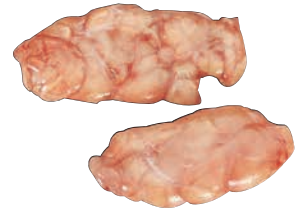


THYMUS GLAND

6110 / V6560

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

6110



WEASAND MEAT

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

Point requiring specification:

- Specify if the mucosa is removed.

6280



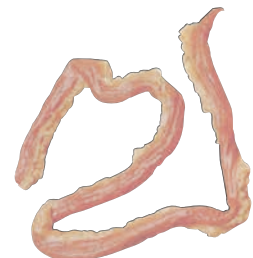
SMALL INTESTINE

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

Points requiring specification:

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

6496



LARGE INTESTINE

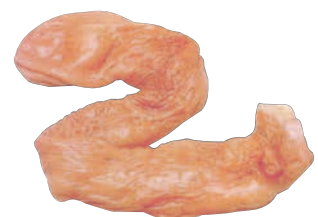
Large Intestine comprises of three portions:

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

Points requiring specification:

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

6497



VELL

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

Point requiring specification:

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

6600



FEET

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

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

Point requiring specification:

- Fore or Hind feet.

6499M



VARIETY ITEMS

Miscellaneous Variety Items means an edible by-product (Carcase part) handled in a hygienic manner and packed to edible standard. Check with AUS-MEAT for other variety items for beef not allocated a code.

BODY FAT

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

Point requiring specification:

- Specify the body region requirements.

6221



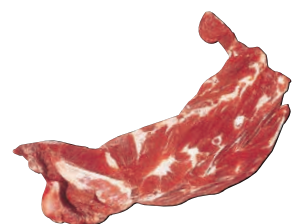
NECK BONE

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

Points requiring specification:

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

6222



DIAPHRAGM MEMBRANE

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

Point requiring specification:

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

6270



LIGAMENTUM NUCHAE

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

Points requiring specification:

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

6273



BEEF BONE

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

Points requiring specification:

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

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

6499E



MEMBRANE

Membrane is the sheath of connective tissue that forms an envelop for muscles or organs. Types of membrane located within the muscular system. Outer thin serous membrane (perimysium) stripped from the muscle surface (e.g. Flank Steak, Tenderloin). Thick fascia membrane is silver fascia lining covering muscles groups. (e.g. Striploin, Silverside).

Other membrane is Peritoneum and Pleura.

Points requiring specification:

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

6272