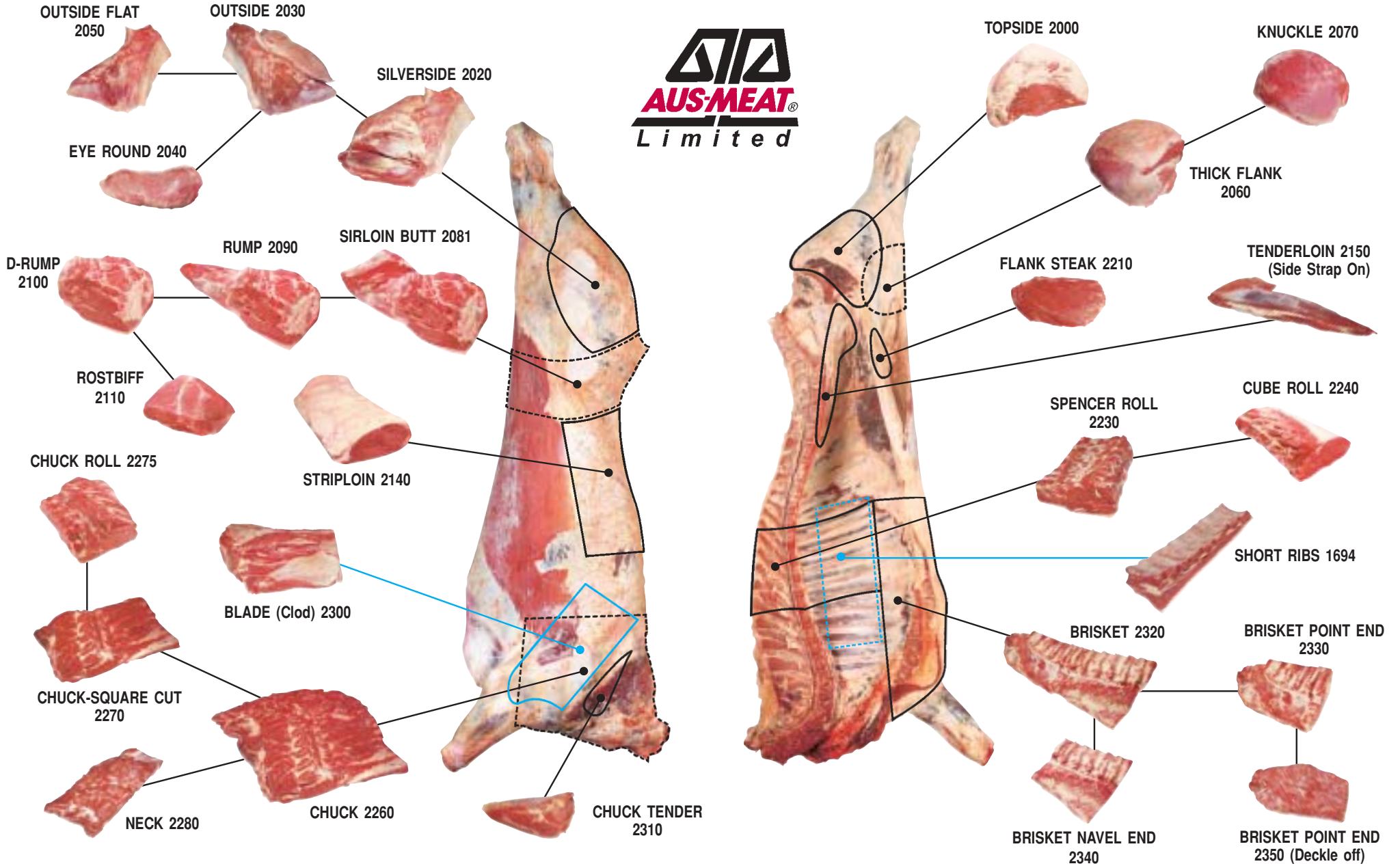




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BEEF PRIMAL CUTS



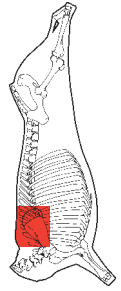


CHUCK - SQUARE CUT 1617

Chuck Square Cut is prepared from a Forequarter after the removal of the Brisket and Ribs Prepared. Neck is removed from the Forequarter by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebra. The Chuck Square Cut to consist of 4 to 6 ribs and the ventral cutting line is 75mm from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column to the 1st rib. The fat deposit located at the dorsal edge is removed along with loose muscle tissue.

Points Requiring Specification:

- Rib number required.
- Distance from eye muscle.
- M. subscapularis muscle removed.
- Ligamentum nuchae removed.



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

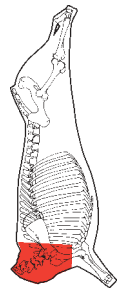


NECK 1630

Neck is removed from the Forequarter by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebra.

Point Requiring Specification:

- Ligamentum nuchae removed.



ITEM NO.
 1630



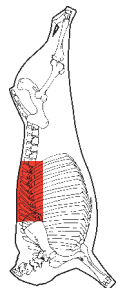
CAP REMOVED

RIBS - PREPARED 1601

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

Points requiring specification:

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



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

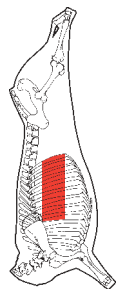


SHORT RIBS 1694

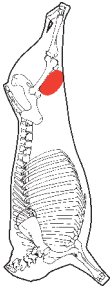
Short Ribs are prepared from a Forequarter after the removal of the Brisket (item 1643)/Ribs Prepared/Chuck Square Cut. The cutting line is approximately 75mm from the eye of meat (M. longissimus dorsi) and parallel to the vertebral column. The M. cutaneus trunci is removed.

Points requiring Specification:

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



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



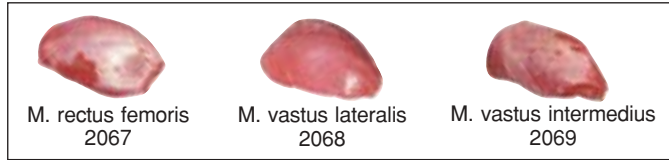
KNUCKLE 2070

Knuckle is prepared from a Thick Flank (item 2060) by removing the cap muscle (M. tensor fasciae latae) and associated fat and subiliac lymph node.

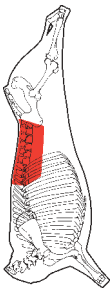
Point requiring specification:

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

MAJOR MUSCLES



ITEM NO.
2070



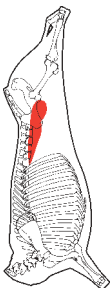
STRIPLOIN 2140

Striploin is prepared from a Hindquarter by a cut at the lumbosacral junction to the ventral portion of the Flank. The Flank is removed at a specified distance from the eye muscle (M. longissimus dorsi) at both cranial and caudal ends.

Points requiring specification:

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

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



TENDERLOIN 2150

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

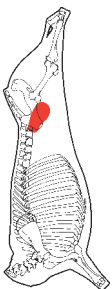
Points requiring specification:

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

TENDERLOIN SIDE STRAP OFF 2160

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

ITEM NO.
2150
2160



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.

ITEM NO.
2170





SHIN – SPECIAL TRIM 2365

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

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

Group A - Hindquarter Extensor Group.

Group B - Heel Muscle.

Group C - Conical Muscle (M.biceps brachii)

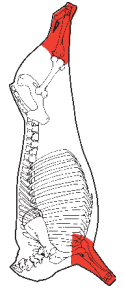
Group D - Hindquarter Flexor Group.

Group E - Forequarter Extensor Group.

Group F - Forequarter Flexor Group.

Points requiring specification:

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

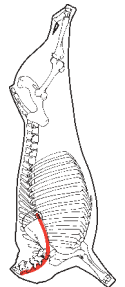


ITEM NO.
2365



NECK CHAIN 2460

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



ITEM NO.
2460

BONELESS BEEF MANUFACTURING BULK PACKS DEFINITION

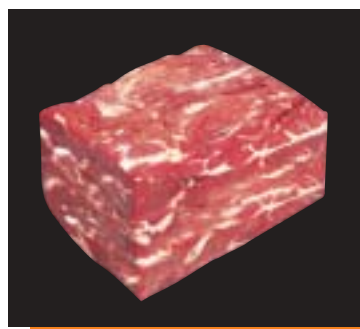
Manufacturing Bulk packs are generally made up of the following combinations:

- Primal cuts or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Forequarter or Hindquarter.
- Grinding beef.

Manufacturing packs are generally prepared to a specified lean content, assessed visually or tested chemically and expressed as a percentage of lean meat of the pack (CL). Lean assessment by chemical testing of bulk pack manufacturing meat for export is a standard industry requirement.



60CL



80CL



90CL

Meat images shown are examples of fat/lean only.

HINDQUARTER

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

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

Points requiring specification:

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

GROUP A

Tenderloin, Shank, Flank Steak.

HINDQUARTER MEAT

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

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

Points requiring specification:

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

GROUP A

Tenderloin, Shank, Flank Steak.

GROUP B

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

TONGUE SHORT CUT - SPECIAL TRIM 6020 / V6515

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



TONGUE - SWISS CUT SPECIAL TRIM 6025

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



TONGUE - SWISS CUT 6030 / V6520

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

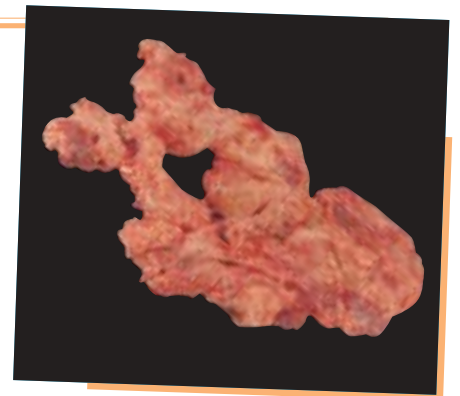


TONGUE ROOT 6040

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

Point requiring specification:

- Tongue fillets removed.



TONGUE ROOT FILLET 6045

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

