

FOODLINE & CO

BEEF CUTS CATALOGUE



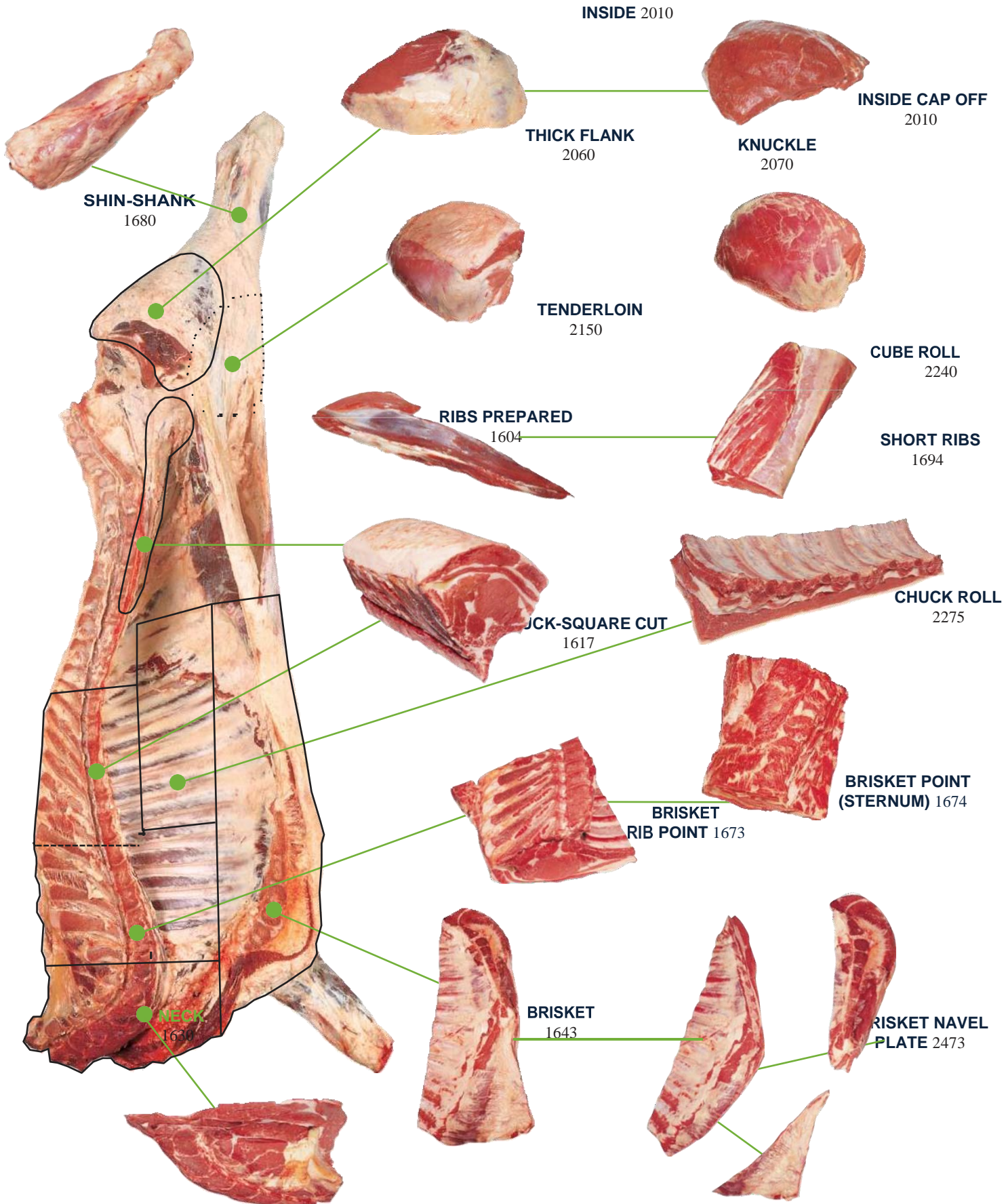
FOODLINE & Co. LLC

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STANDARD PRIMAL CUTS

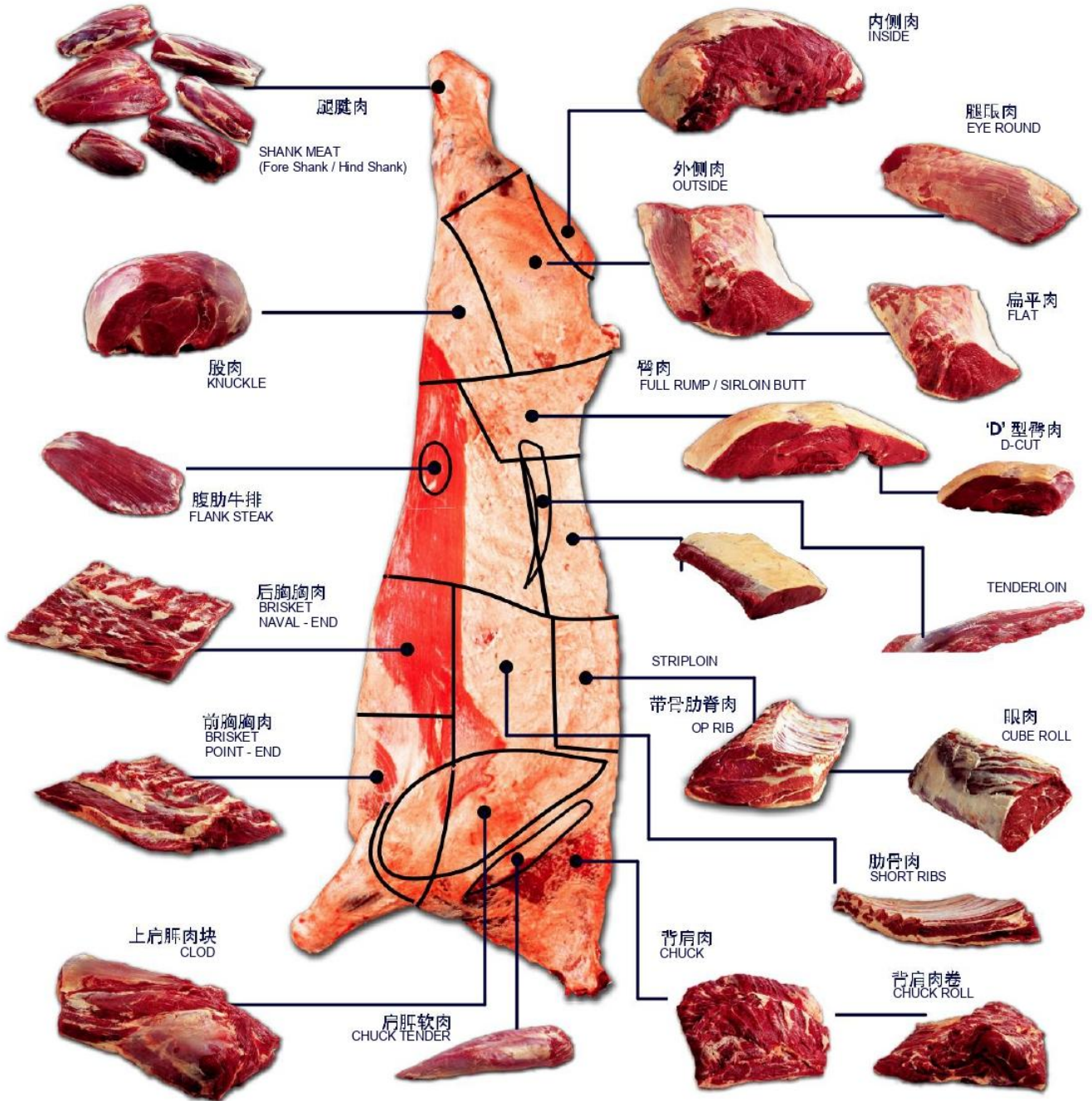


BONELESS BEEF MEAT

		14 Cuts deboned beef catle	KG	%
1	脖子肉\眼肉	FROZEN BONLESS BEEF NECK	4,778.32	19.02%
2	大三角\板腱	FROZEN BONLESS BEEF SHOULDER	1,840.72	7.33%
3	黄瓜条	FROZEN BONLESS BEEF CHUCK TENDER	399.79	1.59%
4	绘扒\小米龙	FROZEN BONLESS BEEF SILVERSIDE	2,074.76	8.26%
5	针扒	FROZEN BONLESS BEEF TOPSIDE ON INSIDE RUMP	2,155.96	8.58%
6	霖扒	FROZEN BONLESS BEEF KNUCKLE	1,482.08	5.90%
7	尾龙扒	FROZEN BONLESS BEEF RUMP	1,223.09	4.87%
8	西冷	FROZEN BONLESS BEEF STRIPOLIN	920.02	3.66%
9	牛柳	FROZEN BONLESS BEEF TENDERLOIN CHAIN ON	577.65	2.30%
10	龟腱	FROZEN BONLESS BEEF heel muscle	737.65	2.94%
11	牛腱 (前\后)	FROZEN BONLESS BEEF SHIN SHANK	1,875.89	7.47%
12	碎肉	FROZEN BONLESS BEEF TRIMMING	2,151.05	8.56%
13	牛腩	FROZEN BONLESS BEEF FLANK STEAK GOULASHMEAT	3,120.60	12.42%
14	肋条	FROZEN BONLESS BEEF THIN SKIRT	1,782.35	7.10%
			25,119.9	100.00%

- ✓ ONE FRIGO CONTAINER OF 40 FEET HAS A CAPACITY OF 25 TO 27 MT., PACKED IN CARDBOARD BOXES OF 20-30 KG, DEPENDING ON THE SLAUGHTERHOUSE.
- ✓ THE PERCENTAGES LISTED ABOVE VARY DEPENDING ON THE TYPE OF CATTLE IN ADDITION TO DELIVERY OF 14 CUTS, WE CAN DELIVER IN 8 OR 24 CUTS.
- ✓ EACH CARDBOARD BOX CARRIES A LABEL IN ENGLISH AND CHINESE, OR ARABIC, WITH THE SLAUGHTERHOUSE NUMBER, COUNTRY OF ORIGIN AND BEEF CUT NAME.
- ✓ ALSO, SPECIAL SLAUGHTERHOUSES PRODUCE MEAT ACCORDING TO THE HALAL METHOD OF SLAUGHTERING, AND A HALAL CERTIFICATE IS ISSUED.
- ✓ WHEN ORDERING WITH LOI, IT IS REQUIRED TO SPECIFY THE NUMBER NEXT TO EACH CUT.

新西兰牛肉 出口牛肉



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牛心
HEART



牛舌
TONGUE



牛背大板筋
PADDYWRACK



牛肚梁
MOUNTAIN CHAIN



牛颊肉
CHEEK MEAT



牛肚
TRIFE

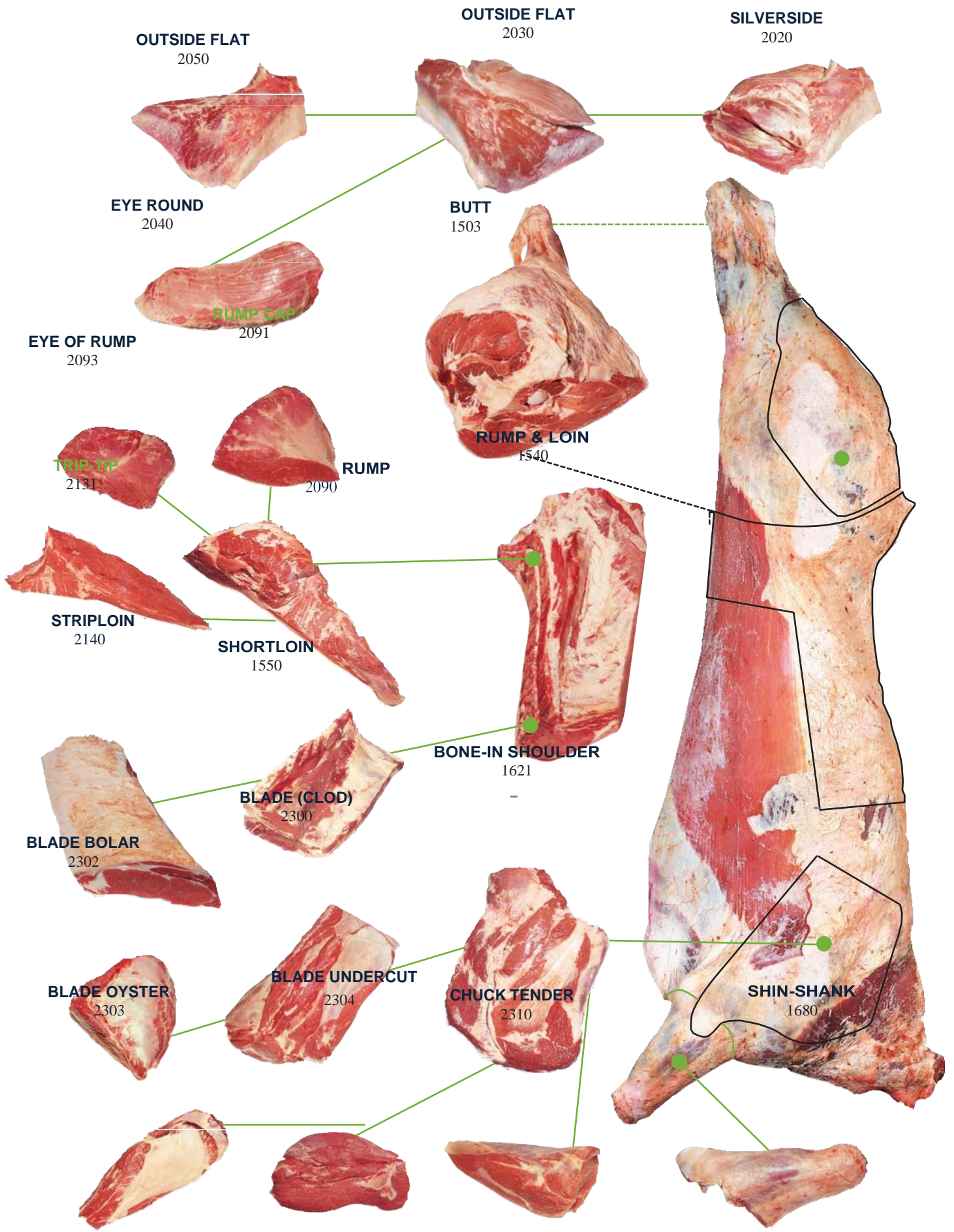


牛尾
TAIL



牛肝
LIVER







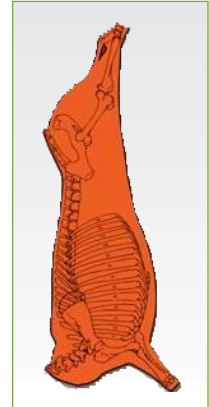
SIDE 1000

The carcass is split into sides down the length dividing the spinal column.

To be specified:

- Diaphragm: retained or removed.
- Kidney retained.
- Kidney fats and channel fats: retained, partial or completely removed.
- Standard carcass trim to be defined.

NOTE: Item number 1001 for the whole carcass.



ITEM NO.

1000
1001

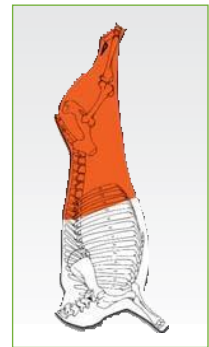


HINDQUARTER 1010

Hindquarter is prepared from a side (1000) 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.

To be specified:

- Rib number required. (0 to 10)
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney/channel fat retained or removed.



ITEM NO.

1009 (5-rib) 1015 (8-rib)
1010 (3-rib) 1016 (4-rib)
1011 (0-rib) 1017 (6-rib)
1012 (1-rib) 1018 (9-rib)
1013 (2-rib) 1019 (10-rib)
1014 (7-rib)



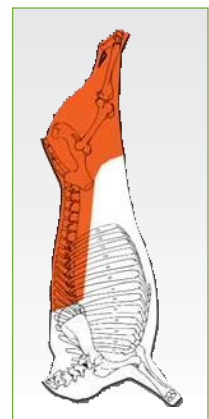
PISTOLA HINDQUARTER 1020

Pistola hindquarter is prepared from a hindquarter (1010) by the removal of the thin flank (2200), 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 abdominus and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 50mm from the M. longissimus dorsi (eye muscle) to the specified rib.

To be specified:

- Rib number required (1 to 10).
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney/channel retained or removed.
- Specified rib length from eye muscle.

NOTE: Pistola hindquarter is frequently prepared from a side (1000).



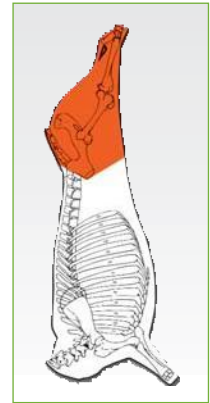
ITEM NO.

1020 (8-rib) 1025 (5-rib)
1021 (1-rib) 1026 (6-rib)
1022 (2-rib) 1027 (7-rib)
1023 (3-rib) 1028 (9-rib)
1024 (4-rib) 1029 (10-rib)



BUTT & RUMP 1502

Butt and rump is prepared from a hindquarter (1010) with the removal of the tenderloin (2150) 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.



ITEMNO.
1502

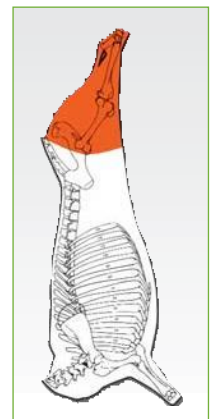


BUTT 1500

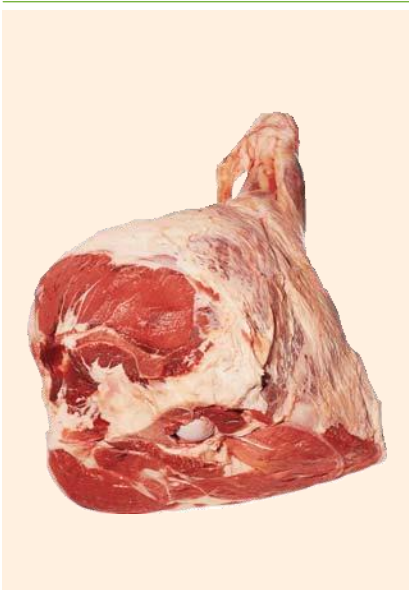
Butt is prepared from a hindquarter (1010) by a cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischial lymph node.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.



ITEMNO.
1500
1503

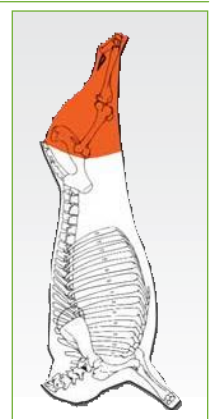


BUTT 1503

Butt is prepared from a hindquarter (1010) by a straight cut at the cranial end beginning at the junction of the last sacral and first caudal vertebrae, exposing the ball of the femur without severing the protuberance. No more than two vertebrae shall remain on the butt.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.
- Portion of aitch bone and overlying fibrous tissue retained or removed.



ITEMNO.
1500
1503

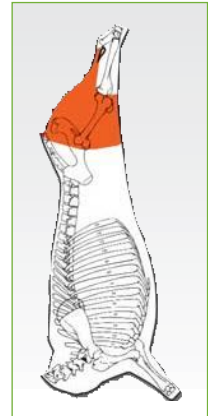


BUTT / SHANK -- OFF 1510

Butt shank off is prepared from a butt (1500-1503) 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 M. gastrocnemius (heel muscle), archilles tendon and flexor group of muscles in situ.

To be specified:

- Superficial inguinal and subiliac lymph node retained or removed.

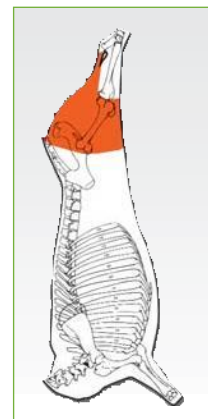


ITEM NO.
1510
1520



BUTT SQUARE CUT 1520

Buttsquare cut is prepared from (item 1500-1503) by a cut through the stifle joint, parallel to the base, removing the tibia, tarsal bones and surrounding meat.



ITEM NO.
1510
1520



RUMP AND LOIN 1540

Rump and loin is prepared from a hindquarter (Item 1010) by removing the butt (Item 1500). The thin flank (2200) is removed at a point cranial to the tuber coxae and approximately 75mm from M. longissimus dorsi (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

To be specified:

- Rib number required (0 to 6 ribs).
- Distance from eye muscle.
- Diaphragm retained or removed.
- Kidney and kidney fat retained or removed.

NOTE: This cut can also be prepared from a pistola hindquarter (1020).



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

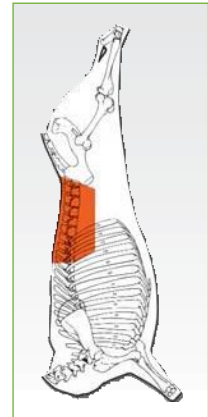


SHORTLOIN 1550

Shortloin is prepared from a hindquarter (1010) 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 (2200) is removed at a point cranial to the tuber coxae and approximately 50mm to 75mm from M. longissimus dorsi (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

To be specified:

- Rib number required (0 to 3 ribs).
- Distance from eye muscle.
- Diaphragm retained or removed.
- Kidney retained or removed.



ITEM NO.

1550 (3-rib)

1551 (0-rib)

1552 (1-rib)

1553 (2-rib)

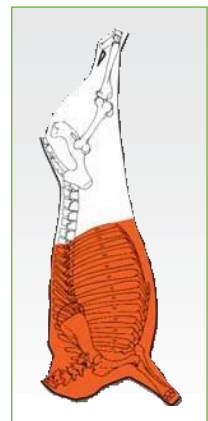


FOREQUARTER 1063

Forequarter is prepared from a side (1000) by the separation of the forequarter and hindquarter (1010) by a cut along the specified rib and at right angles to the vertebral column through to the ventral portion of the flank.

To be specified:

- Rib number required (5 to 13 ribs).
- Diaphragm retained or removed.



ITEM NO.

1060 (10-rib) 1065(5-rib)

1061 (11-rib) 1066(7-rib)

1062 (12-rib) 1067(9-rib)

1063 (13-rib) 1068(8-rib)

1064 (6-rib)



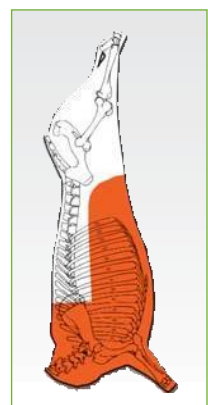
FOREQUARTER & FLANK 1050

(PISTOLA FOREQUARTER)

Forequarter and flank is prepared from a side (1000) and consists of a forequarter cut to the specified rib after the removal of a hindquarter pistola trim (item 1020) from a side. The 13 rib brisket (1643) / full flank remains attached to the forequarter.

To be specified:

- Forequarter rib numbers (5 to 9 ribs).
- Diaphragm retained or removed.
- Rib length distance from eye muscle.



ITEM NO.

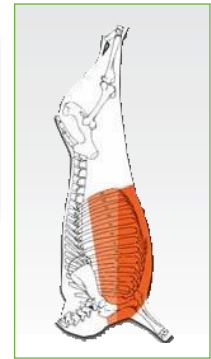
1049 (4-rib) 1054(9-rib)

1050 (5-rib) 1055(10-rib)

1051 (6-rib) 1056(11-rib)

1052 (7-rib) 1057(12-rib)

1053 (8-rib) 1058(13-rib)



BRISKET 1643

Brisket is prepared from a 13 rib forequarter (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.

To be specified:

- Rib number required (10 to 13 ribs).
- Diaphragm retained or removed.
- Specify parallel cutting line and brisket removal point.

Brisket Set: see specification details code item numbers 1673,1674,2473.

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



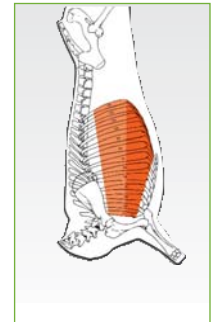
BRISKET RIB PLATE 1673

Brisket rib plate is prepared from a 13 rib brisket (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).

To be specified:

- Specify: rib numbers and rib location.
- Length of rib from dorsal cutting line.
- Diaphragm retained or removed.



ITEM NO.
1673

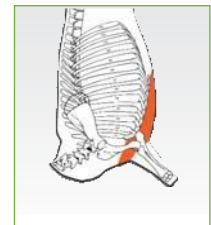


BRISKET POINT (STERNUM) 1674

The brisket point (sternum) and associated muscles are removed from a brisket (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).

To be specified:

- M. transversus thoracis retained or removed.



ITEM NO.
1674

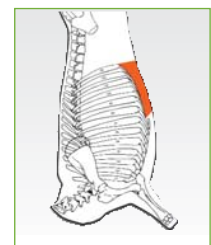


BRISKET NAVEL PLATE 2473

Brisket navel end plate is prepared from a brisket (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.

To be specified:

- Peritoneum removed or retained.

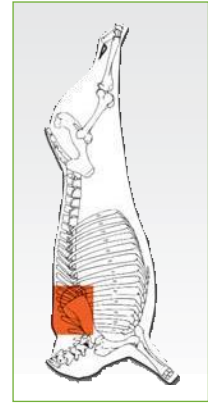


ITEM NO.
2473



CHUCK - SQUARE CUT 1617

Chuck square cut is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). Neck (1630) 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 vertebrae. 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.

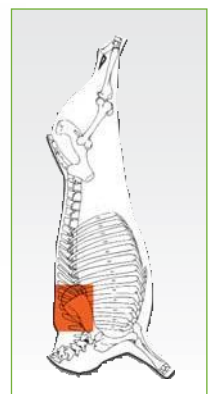


ITEM NO.
1615(5-rib)
1616(4-rib)
1617(6-rib)



To be specified:

- Rib number required (4 to 6 ribs).
- Distance from eye muscle.
- M. subscapularis retained or removed.
- Ligamentum nuchae retained or removed.



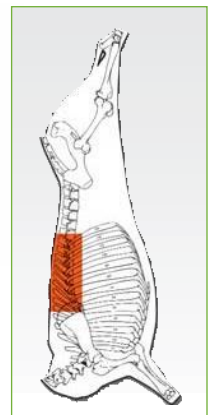
ITEM NO.
1630 Bone-In

NECK 1630

Neck is removed from the forequarter (1063) by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.

To be specified:

- Ligamentum nuchae retained or removed



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

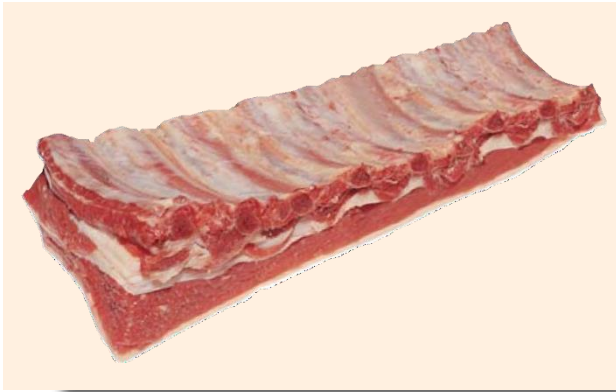
RIBS - PREPARED 1604

Ribs prepared is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck square cut (1617). Short ribs portion (1694) is removed at a distance of 75mm from the M. longissimus dorsi (eye muscle) at the loin (caudal) end, parallel with the vertebral column (cranial) to the specified rib. The body of the vertebrae (chine) on the ribs prepared is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.

To be specified:

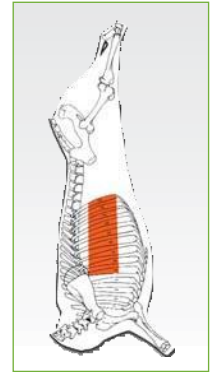
- Rib numbers required (4 to 9 ribs).
- Spinous process retained or removed.
- Tip of scapular and associated cartilage retained or removed.
- Rib length distance from eye muscle.
- Cap muscle (M. trapezius) retained or removed.
- Ligamentum nuchae retained or removed.

NOTE: Ribs prepared is frequently derived from a pistola hindquarter (1020 to 1028).



SHORT RIBS 1694

Short ribs are prepared from a forequarter (1063) after the removal of the brisket (1643) / ribs prepared (1604) and chuck square cut (1617). Short rib 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 unless otherwise specified.

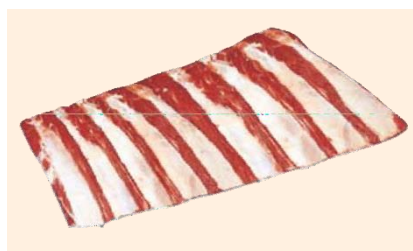
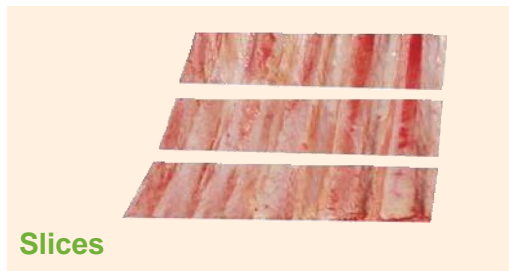


ITEM NO.

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)

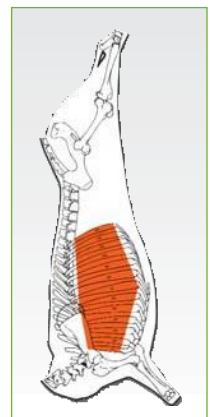
To be specified:

- Rib numbers required (1 to 9 ribs) and rib location.
- M. cutaneus trunci retained.
- M. laterissimus dorsi muscle retained or removed.
- Fat cover retained or removed.
- Diaphragm retained or removed.
- Specify: sliced portion size requirements.



SPARE RIBS 1695

Spare ribs are prepared from a forequarter (1063) and consist of rib bones and intercostal muscles. Spare ribs can be derived from any portion of the rib cage.



ITEM NO.

1695

To be specified:

- Rib number and rib location.
- Size of rib portion.

FOREQUARTER / HINDQUARTER SHIN - SHANK 1680

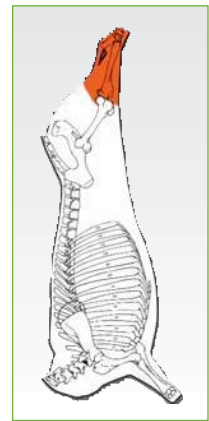
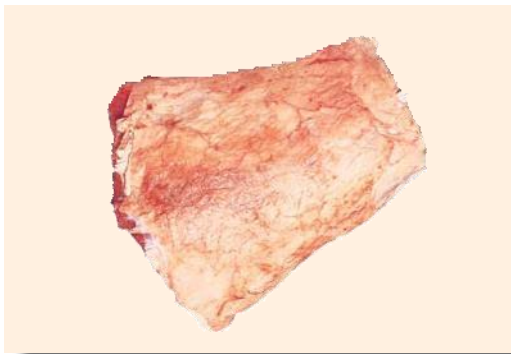
Shin-shank is prepared from either forequarter / hindquarter legs (extensor / flexor group of muscles). The fore leg is removed by a cut following the brisket removal line from the forequarter through the M. triceps and M. biceps brachii and distal end to the humerus to include the (radius/ulna) and 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.

To be specified:

- Removal of forequarter elbow (olecranon) and carpus joint at meat level.
- Removal of hindquarter tragus and stifle joints at meat level.

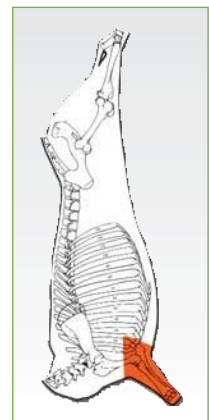
NOTE:1680 as forequarter / hindquarter shin / shank (packed together). 1682 specifically for forequarter and 1683 specifically for hindquarter.



ITEMNO.

1680

1682 Forequarter



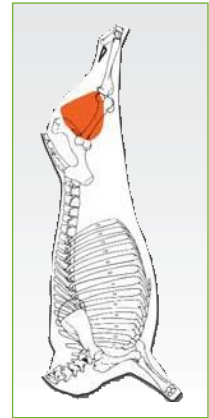
ITEMNO.

1683 Hindquarter



INSIDE 2010

Inside 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 (2060) and silverside (2020). The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.



ITEM NO.

2010
2011
2012

To be specified:

- Fat cover to be specified.
- Erector muscle retained or removed.
- Connective tissue retained or removed.
- Femoral blood vessels retained or removed.

INSIDE CAP OFF 2011

Inside - Cap Off is prepared from the Inside (2010) by the removal of the M. gracilis along the natural seam. Fat deposits are removed.

To be specified:

- M. pectineus and /or M. sartorius retained or removed.

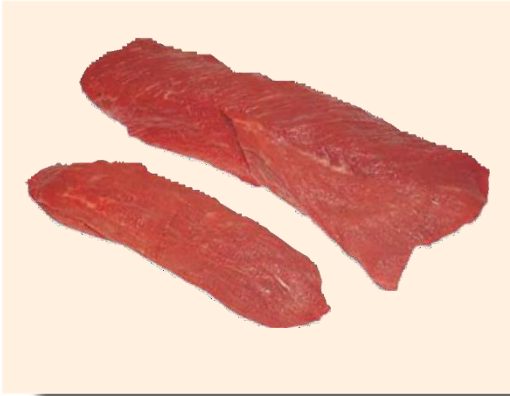


INSIDE CAP 2012

Inside Cap consists of the M. gracilis muscle removed from the Inside (2010) along the natural seam.

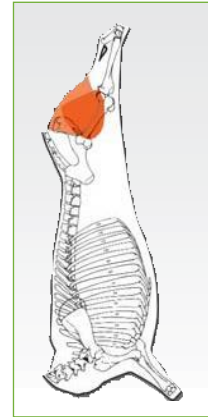
To be specified:

- Fibrous tissue and fat deposits retained or removed.
- M. pectineus and M. sartorius retained or removed.



OUTSIDE MEAT 2033

Outside meat is prepared from an outside (2030) and by separating the outside flat (2050) and eye of round (2040) along the natural seam. All sub-cutaneous fat, connective tissue, membrane and silverskin on the outside flat and eye round are removed. The wedge shape muscle located on the caudal flat portion of the M. glutobiceps (outside flat) can be removed to allow fat deposits along the seam to be removed.



ITEM NO.
2033
2035

To be specified:

- WedgeshapemuscleorflatportionoftheM.glutobicepsretainedorremoved.

INSIDE MEAT 2035

Inside meat is prepared from an inside - cap off (2011) with the removal of all the membrane, connective tissue and femoral blood vessels.



To be specified:

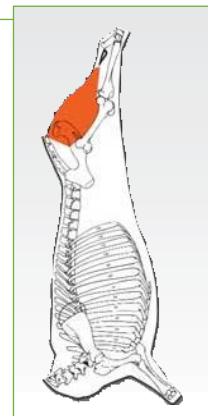
- M. pectineus and M. sartorius retained or removed.

NOTE: Specified combinations of inside meat (item: 2035) and outside meat (item: 2033) can be described alternatively as RED MEAT and apply either code identification.



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 (2060) and Inside (2010). The leg end of the primal is cut straight at the junction of the archilles tendon and heel muscle (M. gastrocnemius). The attached cartilage / gristle (thimble) from the aitch bone is removed.



ITEM NO.
2020

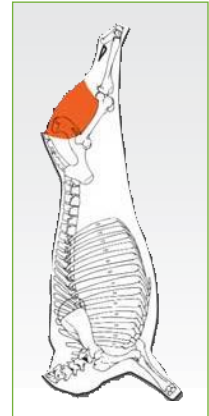
To be specified:

- Achilles tendon retained or removed.
- Popliteal lymph node retained or removed.



OUTSIDE 2030

Outside is prepared from the Silverside (2020) by the removal of the heel muscle (M. gastrocnemius). The popliteal lymph node, surrounding fat and connective tissue are removed.



ITEM NO.
2030

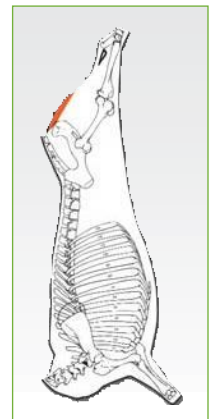
To be specified:

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



EYE ROUND 2040

The Eye Round is prepared from the outside (2030) by following the natural seam between the outside flat M. gluteobiceps and the eye round M. semitendinosus separating the two muscles.

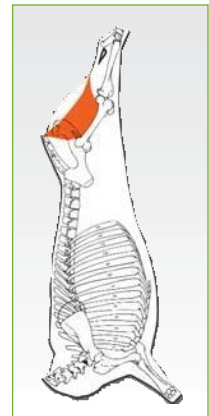


ITEM NO.
2040



OUTSIDE FLAT 2050

Outside flat is prepared from the outside (2030) by following the natural seam between the outside flat M. gluteobiceps and the eye round M. semitendinosus separating the two muscles



ITEM NO.
2050

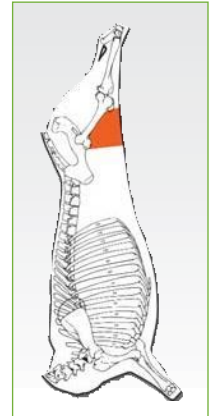
To be specified:

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



THICK FLANK 2060

Thick flank is derived from a butt (1500) and is removed along the natural seams between the inside (2010) and silverside (2020). The patella, joint capsule and surrounding connective tissue are removed.



ITEM NO.
2060

To be specified:

- Red bark (*M. cutaneus trunci*) retained or removed.
- Specify degree of exposure of ball tip muscles at rump end.

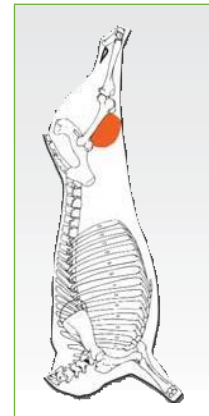


KNUCKLE 2070

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.

To be specified:

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



ITEM NO.
2070

MAJOR MUSCLES



M. rectus femoris
(eye of knuckle)



M. vastus lateralis
(knuckle cover)



M. vastus intermedius
(knuckle undercut)

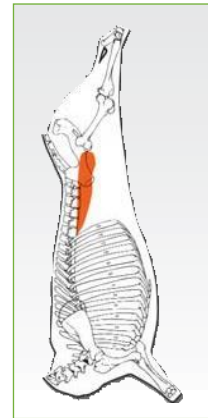


TENDERLOIN 2150

Tenderloin is prepared from the hindquarter (1010) 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.

To be specified:

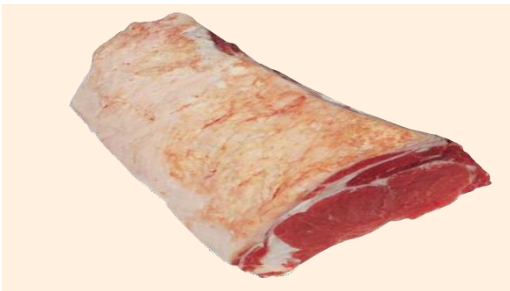
- Fat cover retained or removed.
- Silverskin retained or removed.
- M. iliacus (adjacent to side strap) retained or removed.



ITEM NO.
2150
2160

TENDERLOIN SIDE STRAP OFF 2160

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



STRIPLOIN 2140

Striploin is prepared from a hindquarter (1010) by a cut at the lumbo sacral 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.

To be specified:

- Rib numbers required (0 to 3 ribs).
- Distance from eye muscle.
- Intercostals retained or removed.
- Supraspinous ligament retained or removed.
- M. multifidus retained or removed.



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

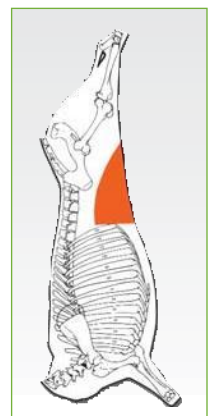


THIN FLANK 2200

Thin Flank is prepared from a hindquarter (1010) by a cut commencing at the superficial inguinal lymph node, bisecting the M. rectus abdominus and following the contour of the hip, and continuing to the 13th rib by following the contour of the rib to the ventral surface. The connective tissue (linea alba) on the ventral edge is removed.

To be specified:

- M. cutaneus trunci retained or removed.
- Gland and fat deposits under M. cutaneus trunci retained or removed

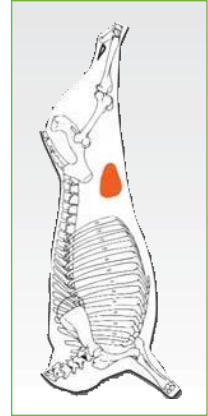


ITEM NO.



FLANK STEAK 2210

Flank steak is prepared from a thin flank (2200) and is the flat lean fleshy portion of the M. rectus abdominis with the serous membrane and connective tissue stripped from the muscle.

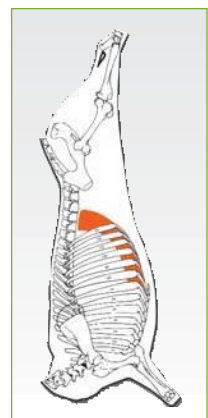


ITEM NO.
2210



INSIDE SKIRT 2205

Inside skirt (M. transversus abdominis) is located on the inside of the abdominal wall of the hindquarter (1010) and extends to the naval end portion of the brisket (1643). The peritoneum and fat flakes are removed.



ITEM NO.
2205

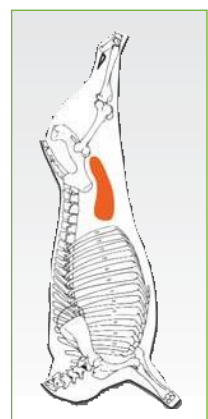
To be specified:

- Hindquarter and/or forequarter portion included.
- Membrane covering retained or removed.

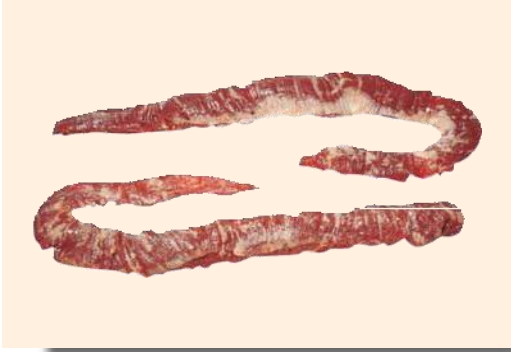


INTERNAL FLANK PLATE 2203 (FLAP)

Internal flank plate is prepared from the flank and is the thickest portion of the M. obliquus internus abdominis. All visual fat is removed.

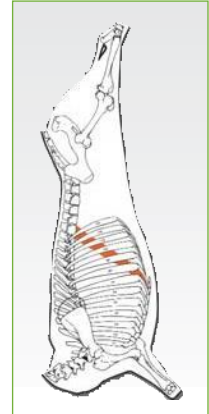


ITEM NO.
2203



THIN SKIRT 2190 (OUTSIDE SKIRT)

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



To be specified:

- Fat and membrane covering retained or removed.

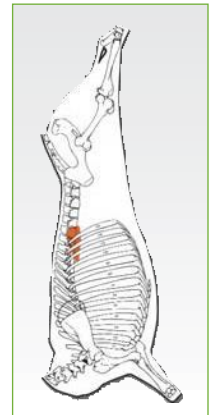
ITEM NO.

2190



THICK SKIRT 2180 (HANGING TENDER)

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



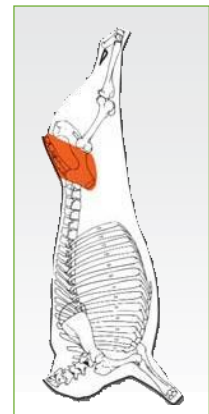
ITEM NO.

2180



TOP SIRLOIN 2120 (TOP BUTT)

Top sirloin is prepared from a rump (2090) by the removal of the M. tensor fasciae latae (tail) by a straight cut at the junction of the M. gluteus medius and the M. tensor fasciae latae exposing approximately 25mm surface of the M. gluteus medius, leaving a portion of the M. tensor fasciae latae attached to the lateral surface of the top sirloin.



To be specified:

- Heavy connective tissue retained or removed.

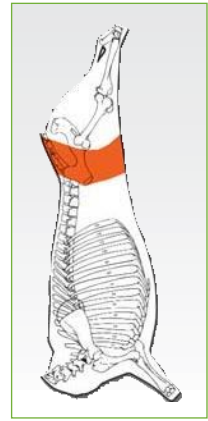
ITEM NO.

2120



RUMP 2090

Rump is prepared from a hindquarter (1010) by a cut commencing at the caudal tip of the M. tensor fasciae latae lying over of the knuckle (2070) and cutting along the natural seam to the base of the quadriceps group of muscles. A straight cut is made to a point cranial of the acetabulum to the ischiatic lymph node at the dorsal edge of the rump. The loin (cranial end) is separated by a cut at



lumbo sacral junction in a straight line cranial to the tuber coxae to the ventral portion of the flank.

To be specified:

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

ITEM NO.

2090
2091
2093
2131

EYE OF RUMP 2093

Eye of rump is prepared from rump (2090) by the removal of all muscle groups and retaining the portion M. gluteus medius muscle only as the eye of rump.



To be specified:

- Heavy connective tissue retained or removed.



RUMP CAP 2091

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

To be specified:

- Fat retained or removed.
- Silverskin retained or removed.

TRI-TIP 2131

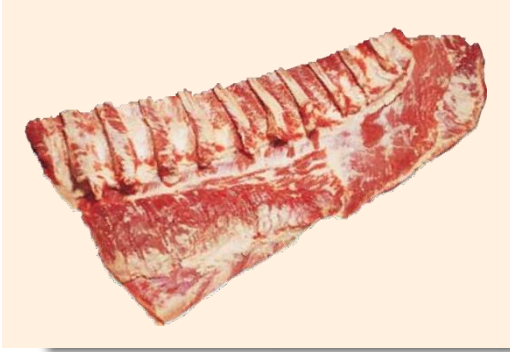
Bottom sirloin triangle tip (tri-tip) is the portion of the M. tensor fasciae latae (triangle shape muscle) separated from the rump (2090) along the natural seam between the M. tensor fasciae latae and the M. gluteus medius muscles.



To be specified:

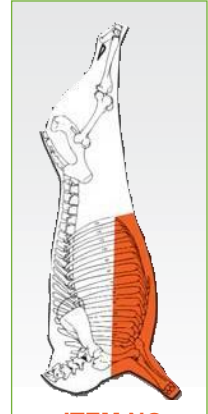
- Fat cover retained or removed.
- Connective tissue retained or removed.

2200



BRISKET 2323

Brisket is prepared from a bone-in brisket (1643) by the removal of all bones and cartilage. The fatty tissue medial to the pectoral muscles is removed. The white fibrous tissue on the ventral edge (linea alba) is removed.



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

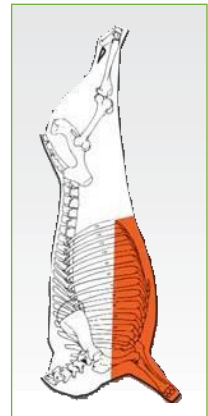
To be specified:

- Rib number required (10 to 13 ribs).
- Intercostals retained or removed.
- Diaphragm retained or removed.
- Peritoneum retained or removed.
- Inside skirt (2205) (M. transversus abdominis) retained or removed.



BRISKET DECKLE OFF 2358

Brisket deckle off is prepared from a brisket (2323) by the complete removal of the deckle, associated fat and intercostals by following the natural seam. The Inside skirt (2205) (M. transversus abdominis) and white fibrous tissue (linea alba) on the navel end are removed. Red Bark (M. cutaneus trunci) is removed unless otherwise specified



ITEM NO.
2355(10-rib)
2356(11-rib)
2357(12-rib)
2358(13-rib)

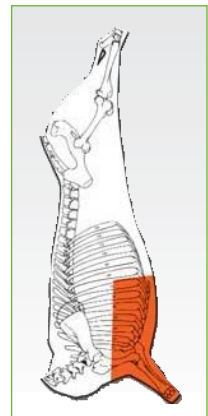
To be specified:

- Rib number required (10 to 13 ribs).
- Red bark (M. cutaneus trunci) retained.



BRISKET POINT END DECKLE OFF 2353

Brisket point end deckle off is prepared from a brisket (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 between the pectoral muscles is completely removed.



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

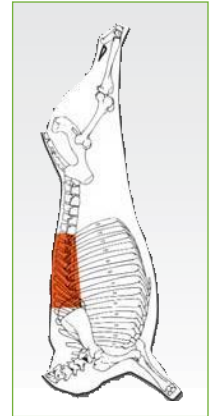
To be specified:

- Rib number required (4 to 7 ribs) and rib location.
- M. cutaneus trunci retained or removed.



SPENCER ROLL 2230

The boneless spencer roll is prepared from a forequarter (1063) after the removal of the brisket (1643) and chuck - square cut (1617). The rib ends are removed at a specified distance from the M. longissimus dorsi (eye muscle). Intercostals muscles are removed.



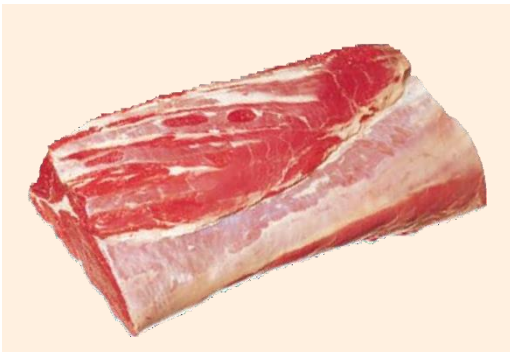
ITEM NO.

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

To be specified:

- Rib number required (5 to 9 ribs) and rib location.
- Rib end removal line distance from the eye muscle.
- Ligamentum nuchae retained or removed.

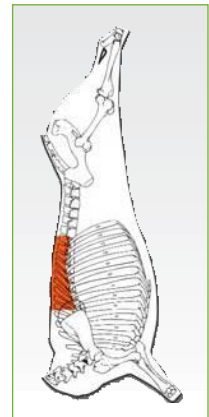
NOTE: Spencer roll is frequently derived from a pistola hindquarter (1020 to 1028).



CUBE ROLL 2240

(RIB EYE ROLL)

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



ITEM NO.

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

To be specified:

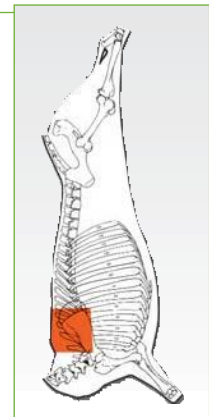
- Rib number required (4 to 8 ribs) and rib location.
- M. illocostralis: Retained or removed

NOTE: Cube roll is frequently derived from a pistola hindquarter code numbers 1020 to 1028.



CHUCK ROLL 2275

Chuck roll (boneless) is prepared from a bone-in chuck-square cut (1617). The ventral cutting line is approximately 75mm from the M. longissimus dorsi (eye muscle) and parallel to the vertebral column to the 1st rib. The M. rhomboideus is removed and the M. subscapularis (undercut) remains firmly attached. The M. trapezius is removed unless otherwise specified.



ITEM NO.

2275 (5-rib)
2276 (4-rib)
2277 (6-rib)

- Rib numbers required (4 to 6 ribs).
- Cranial cutting line:
 - Between the 6th and 7th cervical vertebrae.
 - Between the 7th cervical and 1st thoracic vertebrae.

- M. trapezius retained.
- Ligamentum nuchae retained or removed.
- M. subscapularis (undercut) retained or removed.



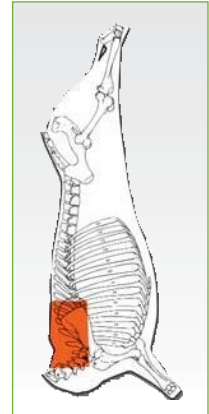
CHUCK ROLL - LONG CUT 2289

Chuck roll long cut (boneless) is prepared from a forequarter (1063) after the removal of the brisket (1643) and ribs prepared (1604). The ventral cutting line is approximately 75mm from the M. longissimus dorsi (eye muscle) and parallel to the vertebral column. The neck (2280) is removed by a straight cut parallel to the caudal cutting line between the 3rd and 4th cervical vertebrae. The M. rhomboideus is

removed. The M. subscapularis (undercut) remains firmly attached unless otherwise specified. The M. trapezius is removed unless otherwise specified.

To be specified:

- M. trapezius retained.
- Ligamentum nuchae retained or removed.
- M. subscapularis (undercut) removed.



ITEM NO.
2289

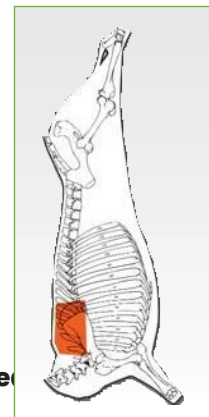


CHUCK EYE ROLL 2268

The chuck eye roll is prepared from the chuck roll (2275) by removing a portion of the M. serratus ventralis at approximate distance of 75mm from the ventral edge and cut parallel to the vertebral column.

To be specified:

- Width: distance of cutting line from ventral edge.
- Ligamentum nuchae retained or removed.



ITEM NO.
2268 (5-rib)

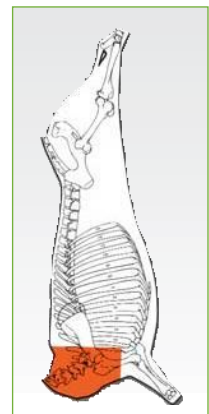


NECK 2280

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

To be specified:

- Ligamentum nuchae retained

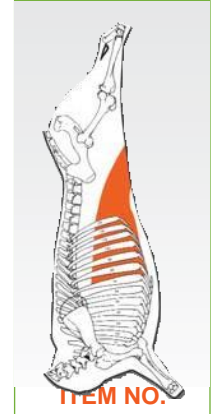


ITEM NO.
2280



CUTANEUS TRUNCI 2196 (ROSE)

Cutaneus trunci (rose) is the thin red meat cover on the external surface of the carcass and is removed by separation from the underlying fat.



ITEM NO.

2196

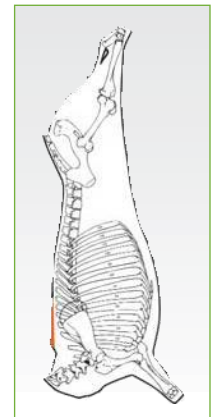
To be specified:

- Thickest portion retained or removed.
- Minimum size of portion.



CHUCK CREST 2278

The chuck crest is derived from a forequarter (1063) and is the predominant portion of the M. rhomboideus muscle which is located on the dorsal edge of the chuck and neck.



ITEM NO.

2278

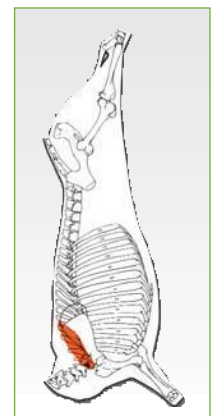
To be specified:

- Proportion of muscle retained.



CHUCK TENDER 2310

Chuck tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge. The fat cover is removed.



ITEM NO.

2310

To be specified:

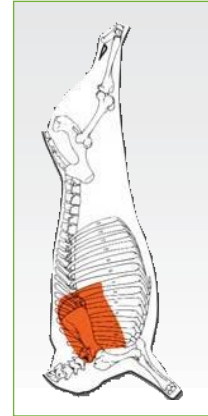
- Connective tissue cover: retained or removed.



BONE-IN SHOULDER 1621

Consisting of:

- Blade (2300)
- Blade bolar (2302)
- Blade oyster (2303)
- Blade undercut (2304)
- Chuck tender (2310)



ITEM NO.
1621



BLADE (CLOD) 2300

Blade is prepared from a forequarter (1063) by following the natural seam between the ribs and the scapular *M. latissimus dorsi* and *M. trapezius* (overlying muscle) and the *M. serratus ventralis* (underlying muscle). 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.

To be specified:

- Length of tail from tip of scapular cartilage.
- *M. subscapularis* retained (undercut) or removed.
- Tendons at shoulder joint end retained or removed.



BLADE BOLAR 2302

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

To be specified:

- *M. cutaneous trunci* retained or removed.
- *M. latissimus dorsi* retained or removed.



BLADE OYSTER 2303

Blade oyster is prepared from a blade (item 2300) by the removal of the blade bolar (2302) (triceps group) along the natural seam from the *M. infraspinatus*.

To be specified:

- *M. trapezius* retained or removed.
- Periosteum retained or 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.

To be specified:

- Prepared to specific size requirements.

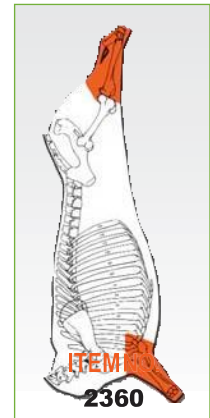


FOREQUARTER/ HINDQUARTER 2360

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 M. gastrocnemius (heel muscle from the silverside).

To be specified:

- Connective tissue and skin retained or removed.
- Fore or hind shin - shank only.
- Sinews/tendons removed or retained.
- Heel muscle (only).

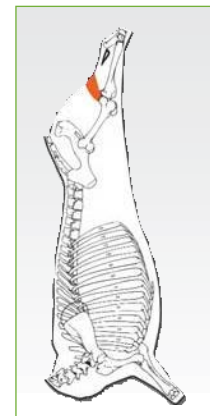


HEEL MUSCLE 2364

Heel muscle is prepared from a silverside (2020) by separation from the M. gluteo biceps. The heel muscle consists of the M. gastrocnemius and the M. flexor superficialis. Both muscles must be retained.

To be specified:

- Connective tissue retained or removed.
- Maximum length of tendon retained.



ITEM NO.
2364



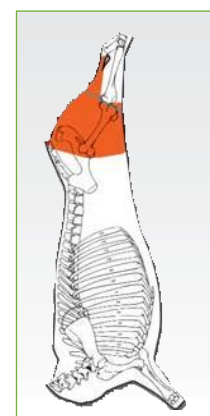
BUTT SET 2483

Butt set consists of the primals cuts from the butt (1500 - 1503).

- Inside (2010)
- Silverside (2020) - outside (2030)
- Thick flank (2060) - knuckle (2070)

To be specified:

- Refer each item number for specification details.



ITEM NO.
2483



Boneless beef manufacturing bulk packs definition

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

- **Primal 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.



60CL



80CL



90CL



TRADE MARK