

The New Zealand Meat Specifications Guide

FOR PRODUCT PURCHASED FOR THE DOMESTIC MARKET



BEEF + LAMB
NEW ZEALAND

CONTENTS

NEW ZEALAND BEEF AND LAMB: PRODUCTS TO BE PROUD OF.....	2
THE NEW ZEALAND BEEF AND LAMB QUALITY MARK .3 STANDARDS.....	4
PACKAGING	4
WHOLESALE TO RETAIL	5

NEW ZEALAND BEEF	7
BEEF CARCASS BREAK-OUT.....	8
ROUND	10
SIRLOIN BUTT - RUMP.....	13
LOIN	16
FLANK.....	18
RIBS	19
5 RIB CHUCK AND BLADE.....	22
BRISKET	24
SHANKS	25
INGREDIENT BEEF	27
PORTION CONTROL.....	28
BEEF CO-PRODUCTS.....	30
BEEF STANDARD MUSCLE REFERENCE	36
MUSCLE LATERAL VIEW	37
MUSCLE MEDIAL VIEW.....	38
BEEF HINDQUARTER PRIMALS.....	39
BEEF FOREQUARTER PRIMALS	43

NEW ZEALAND BOBBY VEAL.....	47
LEGS	48
MIDDLES.....	49
SHANKS	51
TRUNK.....	51

NEW ZEALAND LAMB	53
LAMB CARCASS BREAK-OUT.....	54
CARCASS CLASSIFICATION GUIDE.....	56
LEGS	58
MIDDLES.....	63
WHOLE SHOULDER.....	68
SQUARE CUT SHOULDER	70
SHANKS	71
BREAST AND FLAP	72

NEW ZEALAND MUTTON	75
LEGS	76
LOIN	78
BONELESS FLAP	79
NECK FILLET	79
SHANKS	80
INGREDIENT MUTTON.....	81
LAMB AND MUTTON CO-PRODUCTS	82

NEW ZEALAND GOAT	85
LEGS	86
MIDDLES.....	86
WHOLE SHOULDER.....	87
SIDE	87

INTRODUCTION

NEW ZEALAND BEEF AND LAMB: PRODUCTS TO BE PROUD OF

WHY A GUIDE?

This guide has been produced by Beef + Lamb New Zealand Inc to provide wholesale buyers with internationally recognized carcass and cut specifications for beef and veal, lamb and mutton as well as goat. Specifications for co-products (offal) are also included.

Given the complexity and seasonality of our industry, together with supply and demand offshore, it is acknowledged that not all cuts listed in this schedule will necessarily be available at all times to New Zealand buyers.

NEW ZEALAND BEEF AND LAMB: Pride in our Products

New Zealand has a long history as a producer of quality meat. We are justly proud of the excellent reputation of our naturally raised, grass fed beef and lamb, in export markets around the world, and on New Zealand tables.

Beef and lamb are delicious, nutritious meats which make an important contribution to a healthy, balanced diet. Additionally, the meat industry makes a very significant contribution to employment and foreign exchange earnings, through export and via tourist visitors who enjoy beef and lamb dining experiences here at home.

Beef + Lamb New Zealand Inc is responsible for the promotion of beef and lamb within New Zealand. It is funded by Beef + Lamb New Zealand Ltd, New Zealand processors, and New Zealand wholesalers and retailers. All funding is voluntary.



THE NEW ZEALAND BEEF AND LAMB QUALITY MARK

QUALITY FOR THE CUSTOMER

Amongst its many and varied activities, Beef + Lamb New Zealand Inc manages the New Zealand Beef and Lamb Quality Mark. The Quality Mark represents a set of standards designed to deliver a consistent level of quality.

The New Zealand Meat Board is the owner of the Quality Mark, and Beef + Lamb New Zealand Inc is responsible for implementing and overseeing the Quality Mark programme.

It's a 'given' that all meat produced in New Zealand has been subject to strict food hygiene and animal welfare standards, and the Quality Mark provides for some additional requirements in these areas as well as having a specific eating quality standard.

With the Quality Mark, New Zealand domestic consumers have a comprehensive programme that ensures beef and lamb complies with quality standards at every stage from entering the processing plant through to retail sale.

The Quality Mark label on beef and lamb provides customers with an assurance the meat has been produced in a way which ensures high standards of:

- eating quality, including tenderness and colour
- microbiological quality (food safety)
- storage and handling treatment
- animal welfare



AUDITING

The Quality Mark programme involves producers, processors, wholesalers, retailers and marketers. To ensure the success of the Quality Mark, regular auditing is undertaken at all points to ensure standards are being met. Processors and independent wholesalers are audited on average four times a year and retailers are audited a minimum of twice a year.

Product tenderness is audited at point of sale. In addition, random samples of beef and lamb are purchased from meat retailers and analysed for tenderness.

CUSTOMER FEEDBACK

Customers are encouraged to call Beef + Lamb New Zealand Inc on freephone 0800 733 466 or email enquiries@beeflambnz.co.nz if they have any concerns about Quality Mark beef or lamb products.

INTRODUCTION

STANDARDS

New Zealand's meat processing plants are required to meet the highest of food hygiene standards.

Well-defined specifications and guidelines have been developed with palatability, safety and consistency in mind.

These include:

- controls on transport of livestock to ensure stress-free travel from farm to processor
- inspection of export meat by government-approved veterinarians and meat inspectors
- processing in a temperature controlled environment of below 10°Celsius (C)/50°Fahrenheit (F)
- fastidious levels of cleanliness at all stages
- products refrigerated within 30 minutes of processing
- chilled cuts being rapidly chilled and held at $-1^{\circ}\text{C} \pm 0.5^{\circ}\text{C}/30.2^{\circ}\text{F}-41^{\circ}\text{F}$
- temperatures controlled and monitored by automatic sensing equipment
- regimes for tenderness control
- specifications for fat cover, trim, packaging and label integrity

This means that New Zealand meat complies with its customers' hygiene and product specification requirements and buyers can confidently order products to meet their specifications.

Animals are selected for processing when at their prime for their intended purpose. This is an important reason for New Zealand's superior quality and is a significant contributor to its tenderness, succulence and flavour.

PACKAGING

Having your meat cut to specification is only half the story. New Zealand meat can be wrapped in a wide range of inner and outer packaging types, depending on the buyer's needs.

FROZEN CUTS

- normally packed in one of the following ways:

- Polythene
- Shrink film
- Bulk Pack
- Layer Pack
- Bulk vacuum
- Vacuum: There are three systems:
 - Bags
 - Thermoforming
 - Vacuum skin

CHILLED CARCASSES OR CUTS

- are packaged in one of the following ways:

- Vacuum: There are three systems:
 - Bags
 - Thermoforming and vacuum skin
 - Controlled atmosphere packaging (CAP)

CAP controls an atmosphere, currently within a laminated foil material. The air is drawn out and carbon dioxide back-flushed into the pack, creating an atmosphere which is oxygen-free. The meat is packaged under 100% carbon dioxide and the bag sealed.

The first successful system, CAPTECH™, designed to increase the storage life and to serve the needs of distance buyers for consumer-ready packs of chilled meat, was developed in New Zealand.

Trials have shown that consumers perceive no significant difference between CAP-packaged meat and fresh domestic meat. Its benefits include extended shelf-life and improved display life when unpacked.

WHOLESALE TO RETAIL

Having acquired a premium product, proper handling will ensure it stays in premium condition right up to the moment the consumer lifts it off the display shelf.

CHILLED

Chilled meat is a very convenient product. It is the ideal choice for those planning to use it immediately, as it doesn't require any time for thawing. It also has a good shelf life if stored under the proper conditions.

Held at -1°C/30.2°F with minimal fluctuations, chilled meat can be transported around the world and stored for a period of up to 84 days. Temperature loggers are regularly included with consignments. At the unloading point a temperature history of the product can be obtained to check if any deterioration is likely to have occurred.

Chilled vacuum-packed meat can be frozen as long as it remains unopened in its original packaging. It is important to remember that chilled vacuum-packed meat should be used immediately after it is removed from its packaging. In its pack it will be a dark purplish-red colour that changes to bright red within 30 minutes of opening. Vacuum packs sometime give off a sour/acid smell on opening – this 'confinement odour' quickly disappears and is not an indication of product deterioration.

FROZEN

Blast freezing locks in the flavour of New Zealand meat and minimises tissue damage and moisture loss. To get the best from all the careful preparation that has gone into the product, remember the cardinal rule: freeze quickly, but thaw slowly. It is possible to speed thaw if necessity requires it.

TRANSPORTATION

- Hold frozen meat at -12°C/10.4°F or colder.
- Minimise the time taken to load in and out of coldstores.

STORAGE

- Use clean, dry cold stores.
- Rotate stock to ensure first-in, first-out (FIFO).
- Stow meat so as to ensure good air circulation with uniform temperatures throughout the room and around the stacks.
- Keep air flows below 0.5 metres per second to prevent desiccation of polythene and stockinette-wrapped carcasses.
- Never stow in direct contact with floor, exterior walls or naked ceiling lights. Use pallets with at

least 100mm of space clear of floor or walls to avoid hot spots.

- Close stack carcasses for efficient use of space. Lay them on a rack, placing the first layer side by side on their backs, with the legs and necks facing the same direction. Continue stacking, reversing the direction with each layer.
- If space is limited, cut carcasses into primal and sub-primals and repack in tight-fitting polythene bags or shrink wrapping, then restow in the freezer.
- Avoid storing unprotected cuts in stockinette.

DISPLAY

The type of film used to wrap chilled, frozen or thawed cuts for display will affect display life, the duration of bloom and the extent of oxidation and moisture loss.

CHILLED

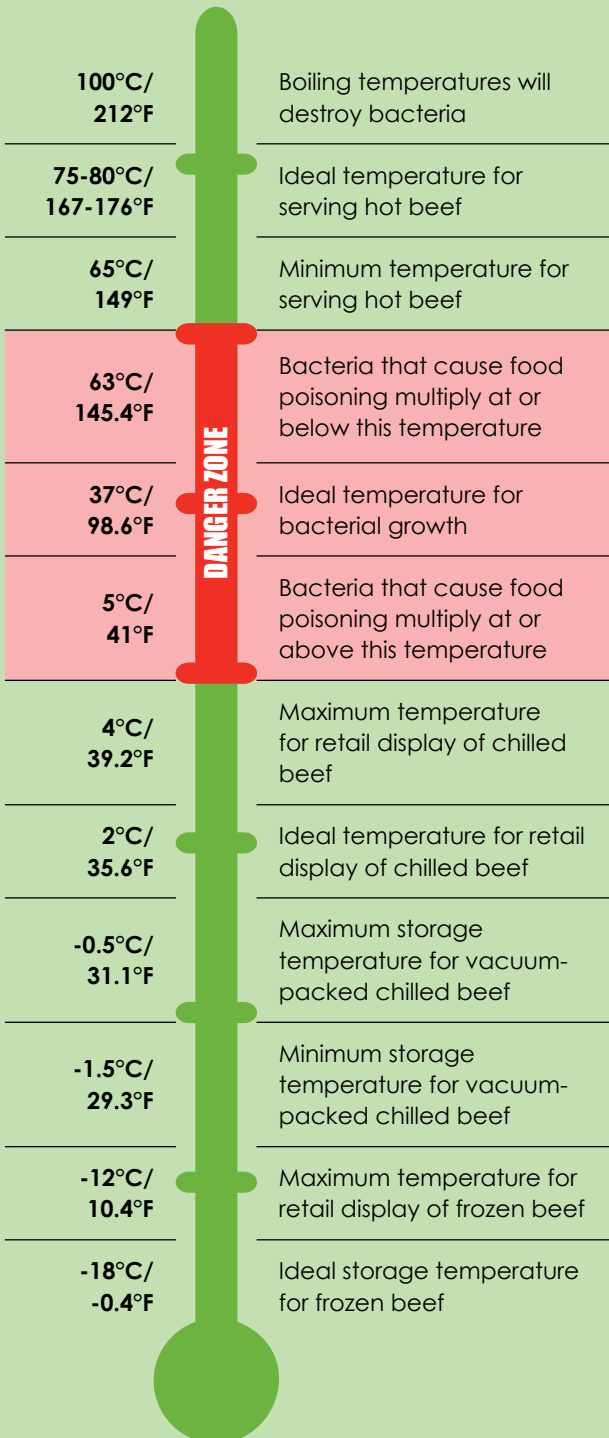
- To brighten meat colour for retail presentation, vacuum-packed cuts may be repacked in a variety of films.
- Oxygen-permeable repackaging will give at least two days of shelf life.
- Modified atmosphere packaging in a high oxygen gas mixture (greater than 20% oxygen) gives at least four days of display life.
- Display at about 2°C/35.6°F, and not warmer than 5°C/41°F. **NB: Temperatures less than -2°C cause freezing, resulting in extra drip or liquid release from meat surfaces when the temperature is increased.**

FROZEN

- Oxygen-permeable wrapping allows slow blooming but also oxidation.
- Low oxygen-permeable wrapping may prevent blooming but will not completely stop oxidation and discolouration.
- Uncovered meat loses weight through evaporation. Moisture-impermeable wrapping slows evaporation but ice can form under the wrapping.
- Do not store with products that give off strong odours.
- In display cabinets, use fluorescent lights, which have low colour temperatures or increased red-emission.
- Hold cabinet temperatures at -18°C/0.4°F or colder. Do not allow temperatures to fluctuate.
- Do not load cabinets above the load line.
- Rotate stock. Remember the FIFO rule.

NEW ZEALAND BEEF

BEEF IS A PERISHABLE PRODUCT THAT MUST BE STORED, PREPARED AND COOKED AT PARTICULAR TEMPERATURES.



PRODUCT HANDLING IS CRITICAL TO FOOD SAFETY:

- Wash equipment thoroughly
- Wash hands with soap & water
- Keep room temperatures below 10°C
- Keep work surfaces clean





NEW ZEALAND BEEF

NEW ZEALAND BEEF

BEEF CARCASS BREAK-OUT

1: Shanks, Shin, Shin on bone



3: Knuckle



2: Thick flank



4: Flank steak/flank skirt



5: Brisket navel end



6: Brisket point end



7: Short ribs/spare ribs



8: Blade (clod)



NEW ZEALAND BEEF

9: Chuck tender (blade roll)



10: Inside (topside)



14: Sirloin butt (rump)



12: Eye round



11: Outside (silverside)



13: Flat



15: D - rump



17: Striploin (sirloin) steak ready



16: Shortloin



18: Tenderloin (eye fillet)



21: Chuck



19: Ribs prepared



20: Cube roll/Ribeye roll



NEW ZEALAND BEEF

BUTTOCK



1200: TOPSIDE

This is the Inside, but with the scrotal gland and associated fat attached.



1210: INSIDE

One of three cuts to come from a bone-in round, this is the inside, or medial part, of the round. A cut following the line of femur bone separates this cut from the knuckle and the outside round. The scrotal gland and associated fat are removed.



1214: INSIDE CAP OFF 100VL

This is prepared from the 1210 Inside by removal of the cap (outside tissue) to obtain a 100 VL red meat cut.



1224: INSIDE CAP OFF – TRIMMED TO THE 'BLUE'

This is prepared from the 1210 Inside by removal of the cap, following the natural seam, to leave the membrane intact.



BUTTOCK CONTINUED...

**1310: OUTSIDE - SILVERSIDE**

The 'Outside' or 'Bottom Round' is the mate of the Inside, being the other side of the joint. The heel meat, popliteal gland, cartilage and gristle from the aitch bone are removed.

- If the heel meat is left attached, the resulting cut is the silverside.

**1320: FLAT**

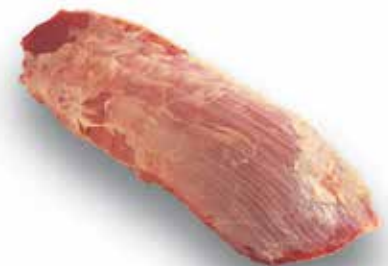
The outside with the complete Eye round removed along its natural seam.

**1324: FLAT 100VL**

This is prepared from the flat by removal of the outside tissue to obtain a 100 VL red meat cut.

**1330: EYE ROUND**

The complete long eye muscle after removal of the 1320 Flat from the 1310 Outside.



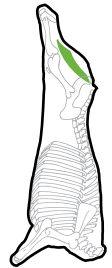
NEW ZEALAND BEEF

BUTTOCK CONTINUED...



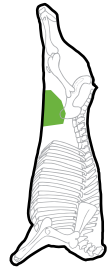
1334: EYE ROUND 100 VL

This is prepared from the 1330 Eye round by removal of the outside tissue to obtain a 100 VL red meat cut.



1400: THICK FLANK

The remaining portion of the bone-in round after the inside and outside are removed. The patella, joint capsule and tendon are removed.



1410: KNUCKLE

The 1400 Thick flank with the lip, cap (web) and associated fat removed. Knuckle cut into muscle groups: (1440 Eye of knuckle, 1450 Under cut, 1460 Knuckle cover)



1440



1450



1460

SIRLOIN BUTT - RUMP



1500: SIRLOIN BUTT

The sirloin butt is the completely boned part of the bone-in rump. It is removed at the pin bone and includes the flank or tail of the rump, with the butt end tenderloin removed.



1510: D-RUMP

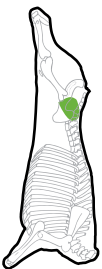
The thick top eye muscle of the Sirloin Butt is separated from the bottom sirloin along the natural seam.

- For a Top Sirloin the bottom sirloin is knifed off.



1530: ROSTBIFF (RUMPHEART)

The section of the 1510 D-Rump left after removal of the Rump Cap and external fat cover along the natural seam.



1540: EYE OF RUMP

Separated from 1530 Rostbiff (Rumpheart) by following the natural seam from the rump centre.



NEW ZEALAND BEEF

SIRLOIN BUTT - RUMP CONTINUED...

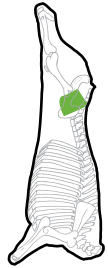


1550: RUMP CENTRE

1550 – After removal of the 1540 Eye of Rump from the rumpheart, the tri-tip and underlying muscles are removed leaving the rump centre.

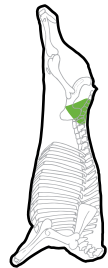
RUMP CENTRE

1555 – Sliced for steaks.



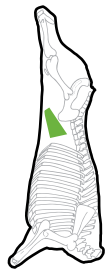
1560: RUMP CAP – DENUDED

The Rump Cap is the top muscle lying beneath the fat surface of 1510 D-Rump. It is separated along the natural seam.



1567: BEEF STRIPS

Prepared by slicing 1560 Rump Cap into strips. The 1540 Eye of Rump and 1550 Rump Centre may be similarly sliced.



1568: DICED BEEF

Prepared by cutting 1560 Rump Cap into cubes. The 1540 Eye of Rump and 1550 Rump Centre may be similarly cubed.



SIRLOIN BUTT - RUMP CONTINUED...

**1569: MINCE**

Prepared by mincing 1560 Rump Cap. The 1540 Eye of Rump and 1550 Rump Centre may be similarly minced.

**1580: TRITIP**

Heavy fat on the inside surface is removed after separation, along the seam from the 1510 D-Rump.



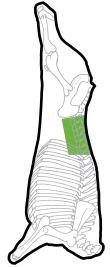
NEW ZEALAND BEEF

LOIN



1601: SHORTLOIN

Separated from the rump and loin at the pin bone, the shortloin is usually one rib, but may have up to three ribs. Thin flank is removed in a straight line at a distance measured from the outer edge of the eye of the meat, at the rib end and parallel to the chine bone. Tenderloin retained except for the butt end.



1611: SHELL-LOIN (BONE-IN)

The shortloin after removal of tenderloin, with the chine bone sawn off flush with the rib end.



1620: STRIPLON: STANDARD - SIRLOIN

This is the remaining portion of the shortloin after the tenderloin and all bones have been removed.

Additional specifications:

- The number of ribs on the loin from which the striploin is derived.
- The distance of flank removal from the outer edge of the eye muscle parallel to the loin.
- Weight range.

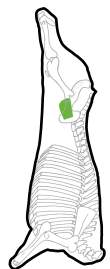


1640: STRIPLON: CHAIN MUSCLE, SILVERSKIN OFF, STEAK READY - SIRLOIN

The 1620 Striploin with chain muscle removed. The silverskin is removed 25mm from the vertebrae edge.

Additional specifications:

- Number of ribs on the loin from which striploin is removed.
- The distance of flank removal from the outer edge of the muscle parallel to the loin.
- Weight range.



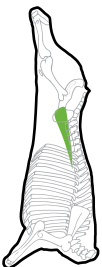
LOIN CONTINUED...

**1700: TENDERLOIN: SIDE MUSCLE-ON (EYE FILLET)**

The full tenderloin, or fillet, is removed in one piece from the full rump and loin and completely trimmed of fat.

**1710: TENDERLOIN: SIDE MUSCLE-OFF**

The full tenderloin, or fillet, is removed in one piece from the full rump and loin and completely trimmed of fat. Side muscle removed.

**1720: BUTT TENDERLOIN**

The thick end of the full tenderloin, which is not attached to the shortloin.



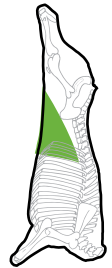
NEW ZEALAND BEEF

FLANK



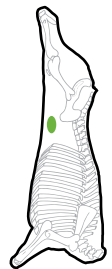
1800: THIN FLANK

This is the boneless flank, excluding the flank steak, removed from the rump and loin.



1820: FLANK STEAK - FLANK SKIRT

The oval flat muscle at the end of the flank, free of excess fat and connective tissues.



1830: THIN SKIRT

Thin diaphragm muscle on the inside of the hindquarter abdominal wall.



1850: INTERNAL FLANK PLATE

Internal flank plate is prepared from the thin flank and is the thickest portion of m.obliquus internus abdominus. Covering fat and internal pockets of fat are removed.



1860: FLAP MEAT

Flap meat is prepared from the internal flank plate. The thin, tapered ends of the muscles are trimmed.



RIBS

**2201: 7 RIB SET**

The rib portion from a 12 rib forequarter separated from the chuck by cutting between the 5th and 6th ribs. The brisket is removed by a straight cut along the line from the junction of the 1st rib and 1st sternal segment, to the reflection of the diaphragm on the 11th rib. The tip of the blade bone, diaphragm and paddywack are removed.

**2211: RIBS PREPARED**

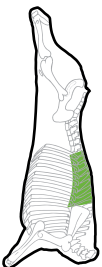
Prepared from the 2201 7 Rib Set by removal of the chine and feather bones. The ribs are cut 75mm from the eye, at the loin end, parallel to the vertebrae.

Additional specifications:

- The distance of rib set removal from the outer edge of the eye muscle.
- Weight range.

**2212: RIBS PREPARED – FRENCHED**

Prepared from the 2211 Ribs Prepared by removal of all tissue over and between the ribs 25mm from the eye of the meat, at the loin end, parallel to the vertebrae. The cap (m.trapezius and associated tissue) is removed.

**2220: SPENCER ROLL – 7 RIB**

Prepared from the 7 Rib Set by removal along the contour of the ribs. The tip of the blade bone, paddywack and m.trapezius are removed. The rib muscles and associated tissue are removed 25mm from the eye of the meat, at the loin end, parallel to the vertebrae.



NEW ZEALAND BEEF

RIBS CONTINUED...



2240: CUBE ROLL/RIBEYE ROLL

The cube roll, or rib eye roll, is the muscle or eye of meat adjacent to the chine bone – from the 5th to the 12th rib. All bone, cartilage, sinew, lip and associated fat are removed.



2251: SHORT RIBS

Short ribs are derived from the rib set portion remaining after removal of 2211 Ribs Prepared.

Additional specifications:

- Number of ribs required.
- Red bark retained if required.



2261: SPARE RIBS (BACK RIBS)

Spare ribs are derived from the short rib and are the rib bones and intercostals only.

Additional specifications:

- Number of ribs required.



2270: INTERCOSTALS (RIB FINGERS)

The intercostal muscles are those between the ribs of a forequarter. The membrane is left in situ.



RIBS CONTINUED...

**2280: SHORT RIB MEAT**

The thickest portion of the muscles covering the section between the 5th and 8th ribs inclusive, following the cutting line for removing the brisket.

Additional specifications:

- Number of ribs required.
- Silverskin to remain on cut.

**2230: CUBE ROLL – 7 RIB LIP-ON**

The cube roll is the muscle or eye of meat adjacent to the chine bone from the 5th to the 12 rib, including the lip (m. serratus dorsalis) and associated fat. All bone, cartilage and paddywack is removed.



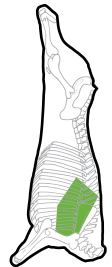
NEW ZEALAND BEEF

5 RIB CHUCK AND BLADE



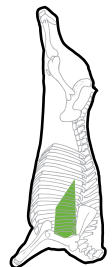
2310: BLADE (CLOD)

The Blade (Clod) is all the large muscles from the outside of the blade bone extending from the foreshank joint to the tip of the blade bone cartilage. Heavy, exposed shoulder tendons are removed.



2320: BOLAR BLADE

The bulky muscle group of the 2310 Blade (Clod) separated from the blade by a straight cut along the line of the blade bone edge.



2330: OYSTER BLADE - CROSS-CUT

The flat muscle group of the 2310 Blade (Clod) separated from the bolar by a straight cut along the line of the blade bone edge.

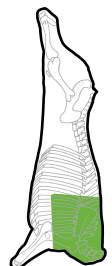


2410: SQUARE CUT CHUCK – 5 RIB

The boneless chuck is derived from that portion of the bone-in forequarter from the neck up to the 6th rib and is trimmed to a specified chemical lean (CL) content. The shoulder clod, brisket and shank are removed.

Additional specifications:

- Number of ribs from which the chuck is derived.

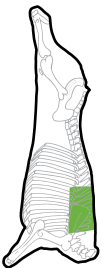


5 RIB CHUCK AND BLADE CONTINUED...

**2420: CHUCK ROLL: CAP-ON – 5 RIB**

Prepared from a 5 rib chuck by separating the neck piece with a straight cut between the 3rd and 4th cervical vertebrae.

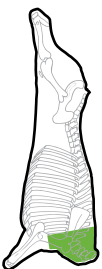
The rib section is removed 75mm from the eye muscle parallel to the vertebrae.

**2430: CHUCK EYE ROLL – 5 RIB**

Prepared from a 2420 Chuck roll. The rib muscles and associated tissue are removed 75mm from the eye of the meat, at the loin end, parallel to the vertebrae. The M. trapezius and rhomboideus are removed.

**2440: CHUCK TENDER - BLADE ROLL**

The chuck tender, or blade roll, is the round muscle next to the Blade (Clod), but separated from it by the blade bone ridge.

**2450: NECK**

Prepared from the full chuck and is the remaining portion after the removal of the square cut chuck, between the 3rd and 4th cervical vertebrae.

**2460: NECK CHAIN**

The long muscle of the cervical and thoracic vertebrae.



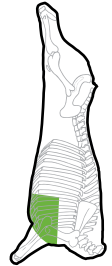
NEW ZEALAND BEEF

BRISKET



2510: BRISKET POINT END

This is the equivalent of the first five ribs of full bone-in brisket. It is separated from the forequarter by a straight cut from the junction of the 1st rib and 1st sternal segment to the reflection of the diaphragm on the 11th rib. The deckle is left on.



2520: BRISKET POINT END – DECKLE OFF

Prepared from a 2510 Brisket Point end by removing the deckle (fat layer) along the natural seam between inner and outer layers.



2530: BRISKET POINT END PECTORAL (CRAZOR TRIM)

Produced from a 2520 Brisket Point end – deckle off and trimmed of all removable fat below the deckle and external surface.

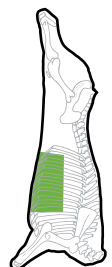


2540: BRISKET NAVEL END

This is boneless equivalent of the full bone-in brisket after the removal of the point-end, at the 5th rib. Intercostals are left on.

Additional specifications:

- Intercostals off.



SHANKS

SHIN – SHANK: 1100: HIND; 2100: FORE

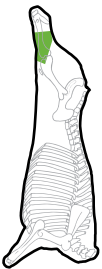


This consists of the boneless portions of the 1100 hindquarter and 2100 forequarter shin muscles packed together.

1. Hindquarter extensor group
2. Heel muscle
3. Forequarter extensor group
4. Conical muscle
5. Forequarter flexor group
6. Hindquarter flexor group



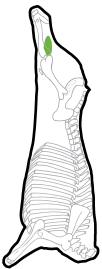
1101: HINDSHANK (BONE-IN)



The hindshank is cut from below the knee joint through the femur bone of a hindquarter, leaving the patella intact. This cut includes the tibia bone and the patella. The outer skin and other surface fat are removed.



1110: HEEL MEAT



Heel muscle removed from the silverside.



NEW ZEALAND BEEF

SHANKS CONTINUED...

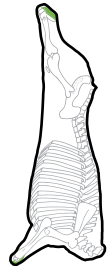


1120: ACHILLES PLUS HIND TENDON

The superficial and deep flexor tendons and surrounding fibrous tissue of the fore and hind feet.

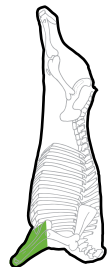
Additional specifications:

- Other tendons: Achilles, M infraspinatus, M biceps brachii.



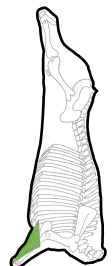
2101: FORESHANK (BONE-IN)

The bone-in foreshank is derived from a forequarter by a cut through the joint of the arm bone and humerus.



2110: FORE SHIN CONICAL

The tapered muscle from the underside of the foreshank.



2610: PADDYWACK

The yellow elastin connective tissue separated from the eye muscle along the length of the spinal column to the 10th rib.



INGREDIENT BEEF

Boneless beef and manufacturing beef are packed to a standard weight 27.2kg (60lb) in polythene-lined board cartons. It is standard practice to include manufacturing grade steers and heifers in the manufacturing cow pack. Meat derived from bulls is packed separately.

Buyers should specify:

- Visual or chemical lean content.



2715: 95 CL BULL BEEF

Consists wholly of bull meat derived from both fore and hindquarters, which have been boned out and blended in the one pack.



2720: 90 CL COW BEEF

A blended pack wholly of cow meat derived from both fore and hindquarters, and blended in the one pack.



2737: PACKS – BONELESS BULK TRIMMINGS

Trimming is the term for all usable meat that remains after the preparation of other beef packs. Visual or chemical lean content must be specified.



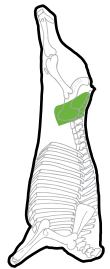
NEW ZEALAND BEEF

PORTION CONTROL



1533: PORTIONED ROSTBIFF (RUMPHEART) STEAKS

Prepared from 1530 Rostbiff (Rumpheart). Each slice is halved. The weight or thickness of each steak to be specified.



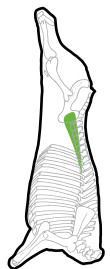
1643: PORTIONED STRIPLAIN (SIRLOIN) STEAKS

Prepared from 1640 Striploin chain muscle silverskin off. The weight or thickness of each steak to be specified.



1733: PORTIONED TENDERLOIN (EYE FILLET) STEAKS

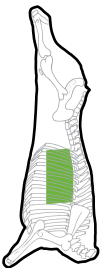
Prepared from a butt-off, side muscle-off tenderloin. The weight or thickness of each steak to be specified.



PORTION CONTROL CONTINUED...

**2243: PORTIONED CUBE ROLL/RIBEYE ROLL STEAKS**

Prepared from 2240 7 Rib Cube roll, lip-off. The weight or thickness of each steak to be specified.

**2253: PORTIONED SHORT RIBS (LA RIBS)**

Prepared from 2251 Short ribs sliced at right angles to the rib bones. The external surface fat and tissue down to the serratus ventralis is excluded. The weight or the number of ribs in each cut to be specified.



NEW ZEALAND BEEF

BEEF CO-PRODUCTS



0111: TONGUE – SHORT CUT

The root, trachea, most salivary glands and the excess fat are removed, but hyoid bone, submaxillary glands, remain. The sublingual gland is retained.



0112: TONGUE – SWISS CUT

The portion of the tongue remaining after the removal of the hyoid bone, a severe fat trim, and removal of excess muscle from underneath the tongue.



0114: TONGUE ROOTS

Tongue root derives from a tongue – long cut, and is the soft tissue surrounding the throat organs.

Additional specifications:

- Tongue root fillets retained or removed.
-



0115: TONGUE ROOT FILLETS

Tongue root fillets are derived from the tongue root by removing the muscles each side of the root.

Additional specifications:

- All connective tissue and fat removed.
-



0116: TONGUE ROOT TRIM

The material removed from the tongue root, excluding the hyoid bone.

BEEF CO-PRODUCTS CONTINUED...**0117: SWEETBREAD**

The thymus glands removed from the neck and heart regions. All fat removed.

**0120: HEART: CAP-ON**

Complete heart.

**0121: HEART: CAP-OFF**

Cap and os-cordis removed.

**0130: LIVER**

The complete liver with portal lymph glands retained, gall bladder and all fat removed.

**0140: KIDNEYS**

The whole kidney. Blood vessels, ureter, capsule and fat removed.



NEW ZEALAND BEEF

BEEF CO-PRODUCTS CONTINUED...



0150: THICK SKIRT

This is the thickest part of the diaphragm, next to the spinal column. All fat and connective tissue is generally removed.



0151: THIN SKIRT

The thin portion of the diaphragm. All white tendinous tissue not covering red muscle is removed, as is the pleural membrane covering.



0152: DIAPHRAGM MEMBRANE

The white tendinous outer tissue of the thin skirt.



0160: TAIL

The last two or three tail segments are usually removed.



0170: GREEN TRIPE, HONEYCOMB AND RUMEN

The complete paunch:

- 1.** honeycomb or reticulum
- 2.** rumen

Opened and rinsed clean.

Additional specifications:

- Retention or removal of reticulum and degree of fat trim.
-

BEEF CO-PRODUCTS CONTINUED...**0171: TRIPE MOUNTAIN CHAIN**

Also known as muscular pillars or Roman pillars. Removed from rumen in one piece – heavily trimmed back to the thick pillar. Fat removed.

**0173: TRIPE**

The rumen without the honeycomb or reticulum. Opened and rinsed clean, then cooked.

Additional specifications:

- Degree of fat trim.
- Degree of cooking – (a) raw scalded, (b) cooked or (c) cooked and bleached.

**0175: SPLEEN**

Prepared by the removal of the splenic blood vessels.

**0180: HEADMEAT**

Pieces trimmed from the head after cheeks and papillae removed.

**0181: CHEEK: PAPILLAE-ON**

The whole of the muscle, together with mouth lining, covering upper and lower jaw. All glands retained.



NEW ZEALAND BEEF

BEEF CO-PRODUCTS CONTINUED...



0182: CHEEK: PAPPILLAE-OFF

Square cut and trimmed, with papillae, glands and tip removed.



0184: LIPS: CHEEKS REMOVED

Consists of the papillae glands and tip.



0185: MUZZLES/SNOOTS



0190: LUNGS

The lungs are prepared by the removal of the trachea.



0191: AORTA

BEEF CO-PRODUCTS CONTINUED...**0192: TRACHEA**

The 'windpipe' between the lungs and tongue root.

**0193: WEASAND**

Whole weasand, skinned of white tissue, split open and cleaned of all extraneous matter.

**0194: TESTICLES****0195: PIZZLES**

NEW ZEALAND BEEF

BEEF STANDARD MUSCLE REFERENCE

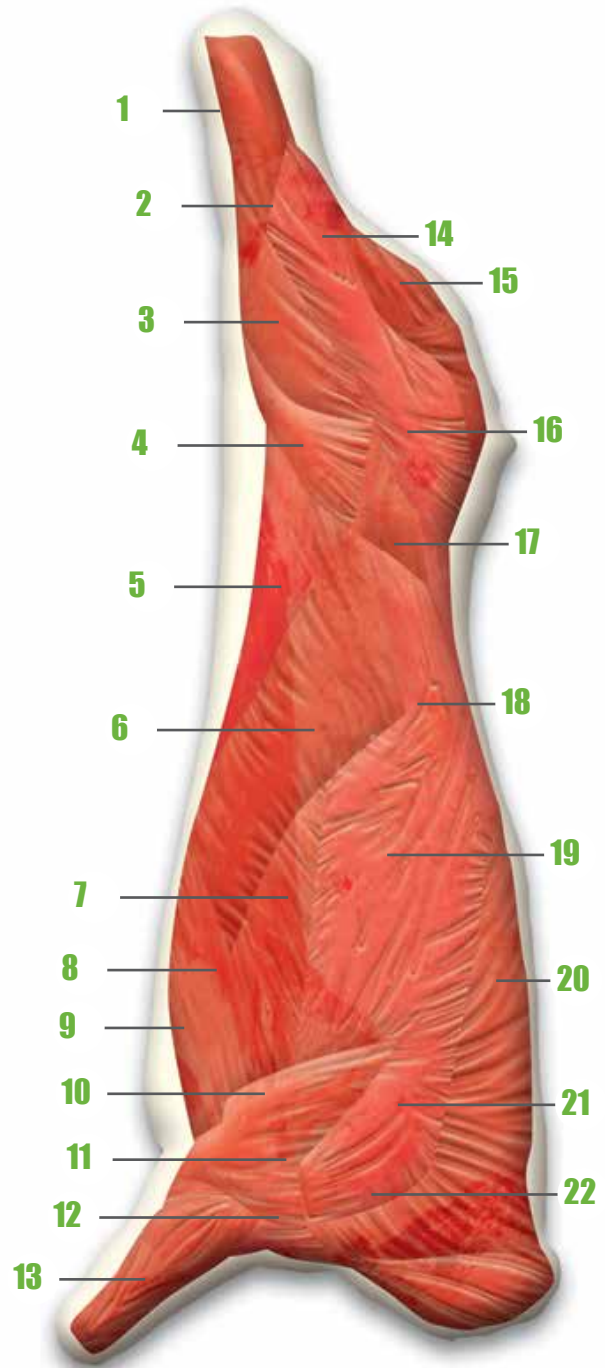
ALPHABETICAL LIST OF MUSCLE NAMES

1. M. adductor femoris
2. M. anconaeus
3. M. articularis genu
4. M. biceps brachii
5. M. biceps femoris (syn. gluteobiceps)
6. M. brachialis
7. M. brachiocephalicus
8. M. coracobrachialis
9. M. cutaneus omobrachialis
10. M. cutaneus trunci
11. M. deltoideus
12. M. diaphragma
13. M. extensor carpi obliquus
14. M. extensor carpi radialis
15. M. extensor carpi ulnaris
16. M. extensor digiti quarti proprius
17. M. extensor digiti quarti proprius (pedis)
18. M. extensor digiti tertii proprius
19. M. extensor digiti tertii proprius (pedis)
20. M. extensor digitorum communis
21. M. extensor digitorum longus
22. M. flexor carpi radialis
23. M. flexor carpi ulnaris
24. M. flexor digitorum longus
25. M. flexor digitorum profundus
26. M. flexor digitorum profundus (pedis)
27. M. flexor digitorum sublimis
28. M. flexor hallucis longus
29. M. gastrocnemius
30. M. gluteus accessorius
31. M. gluteus medius
32. M. gluteus profundus
33. M. gracilis
34. M. iliacus
35. M. iliocostalis
36. M. infraspinatus
37. Mm. intercostales externus and internus
38. Mm. intertransversarii cervicis
39. M. intertransversarius longus
40. M. ischiocavernosus
41. M. latissimus dorsi
42. M. levatores costarum
43. M. longissimus cervicis
44. Mm. longissimus capitis et atlantis
45. M. longissimus dorsi (syn. M. longissimus thoracis et lumborum)
46. M. longus capitis
47. M. longus colli
48. M. multifidi cervicis
49. Mm. multifidi dorsi

MUSCLE LATERAL VIEW

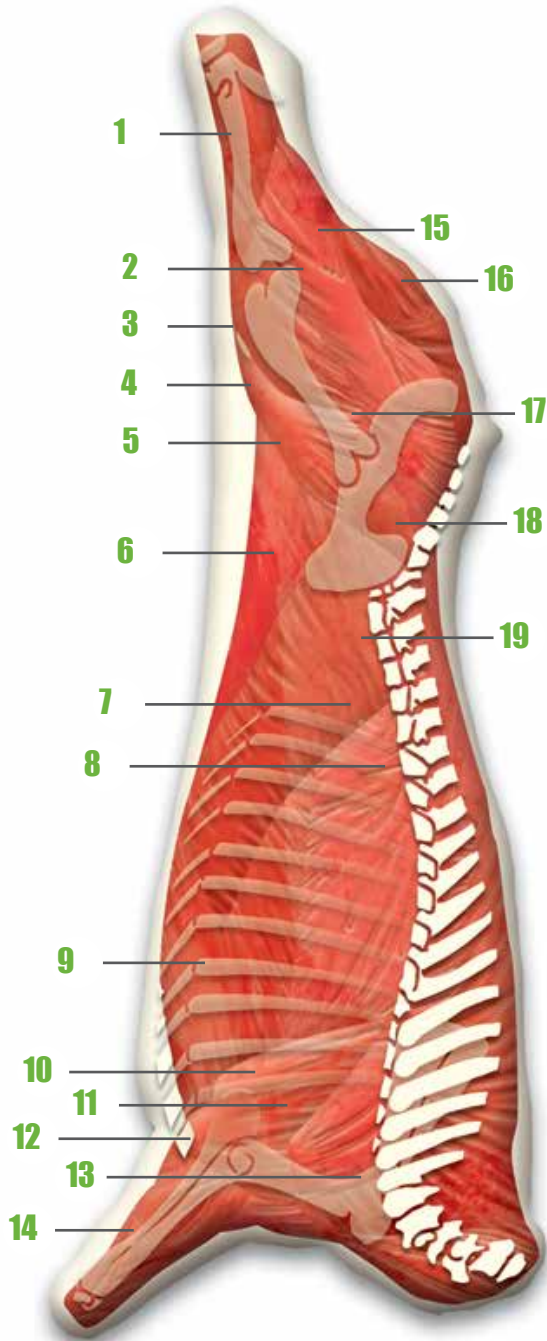
LIST OF MUSCLES:

1. Flexor/ Extensor
2. Gastrocnemius
3. Vastus lateralis
4. Tensor fasciae latae
5. Rectus abdominis
6. Obliquus externus abdominis
7. Serratus ventralis
8. Pectoralis profundus
9. Pectoralis superficialis
10. Tensor fasciae antibrachii
11. M. triceps brachii caput logum
12. M. triceps brachii caput laterale
13. Flexor/ Extensor
14. Semitendinosus
15. Semimembranosus
16. Gluteobiceps
17. Gluteus medius
18. Longissimus dorsi
19. Serratus dorsaliscaudalis
20. Trapezius
21. Infraspinatus
22. Supraspinatus



NEW ZEALAND BEEF

MUSCLE MEDIAL VIEW



LIST OF MUSCLES:

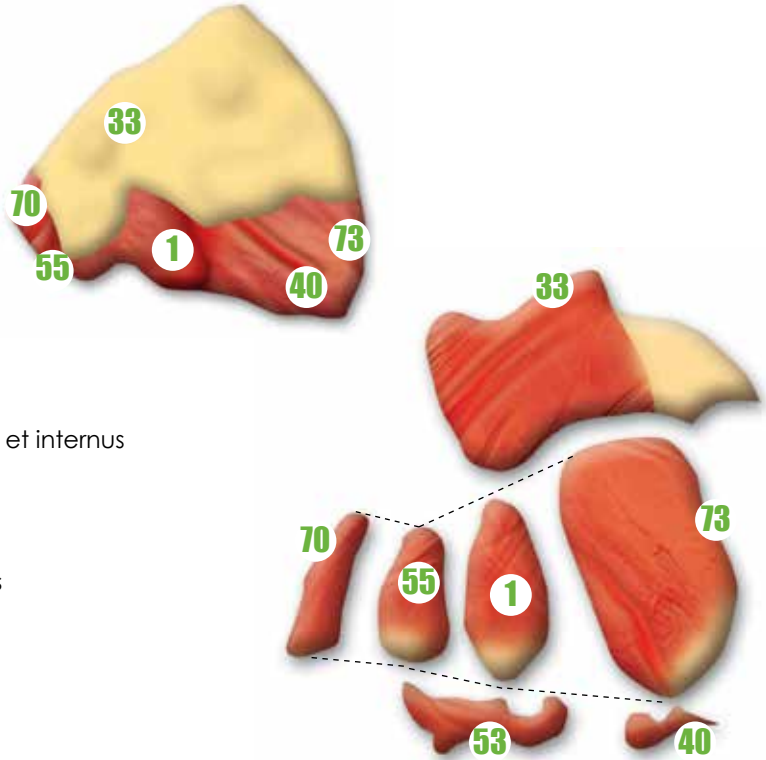
1. Flexor/ Extensor
2. Gracilis
3. Sartorius
4. Vastus medialis
5. Tensor fasciae latae
6. Obliquus internus abdominis
7. Transversus abdominis
8. Diaphragm
9. Transversus thoracis
10. Pectoralis profundus
11. Intercostales externi et Interni
12. Pectoralis superficialis
13. Longus colli
14. Flexor/ Extensor
15. Semitendinosus
16. Semimembranosus
17. Obturatorius internus
18. Psoas minor
19. Psoas major

BEEF HINDQUARTER PRIMALS

1210: INSIDE

List of Muscles:

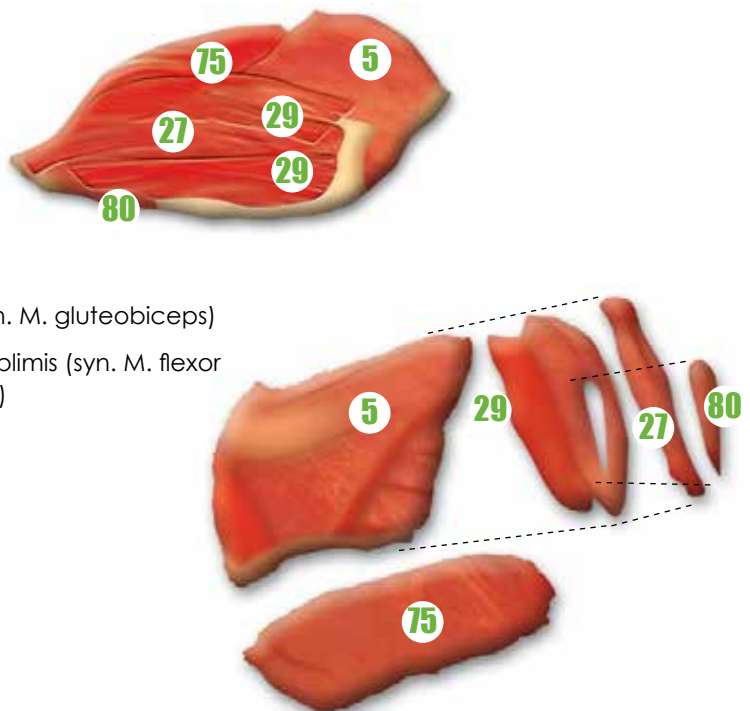
- 1. M. adductor femoris
- 33. M. gracilis
- 40. M. ischiocavernosus
- 53. M. obturator externus et internus
- 55. M. pectineus
- 70. M. sartorius
- 73. M. semimembranosus



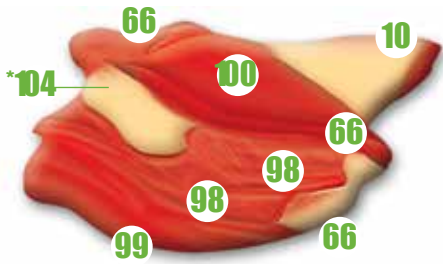
1300: OUTSIDE

List of Muscles:

- 5. M. biceps femoris (syn. M. gluteobiceps)
- 27. M. flexor digitorum sublimis (syn. M. flexor digitorum superficialis)
- 29. M. gastrocnemius
- 75. M. semitendinosus
- 80. M. soleus



NEW ZEALAND BEEF



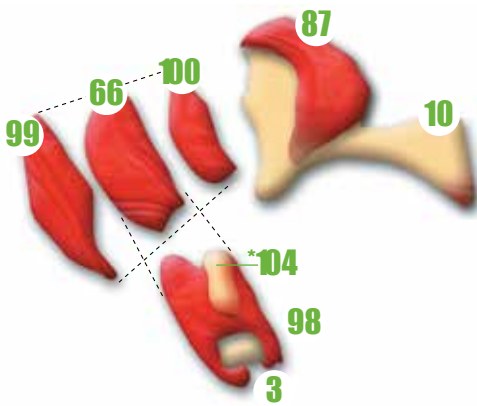
1400: THICK FLANK

List of Muscles:

- 3. M. articularis genu
- 10. M. cutaneus trunci
- 66. M. rectus femoris
- 87. M. tensor fasciae latae
- 98. M. vastus intermedius
- 99. M. vastus lateralis
- 100. M. vastus medialis

Other Structures:

- *104. periosteum



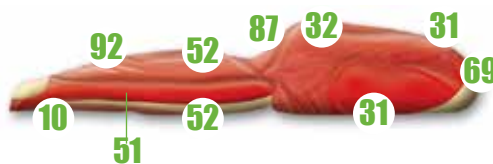
1500: SIRLOIN BUTT

List of Muscles:

- 5. M. biceps femoris (syn M. gluteobiceps)
- 10. M. cutaneus trunci
- 30. M. gluteus accessorius
- 31. M. gluteus medius
- 32. M. gluteus profundus
- 51. M. obliquus externus abdominis
- 52. M. obliquus internus abdominis
- 69. M. sacrococcygeus dorsalis et lateralis
- 87. M. tensor fasciae latae
- 92. M. transversus adomnis

Other Structures:

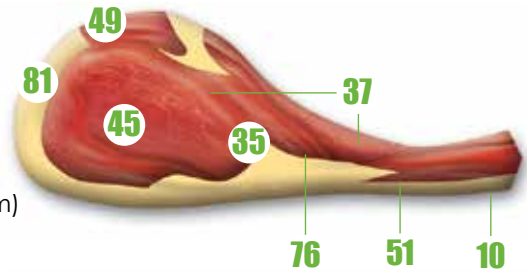
- *102. ischiatic lymph node
- *108. subiliac lymph node



1620: STRIPLAIN - 1 RIB

List of Muscles:

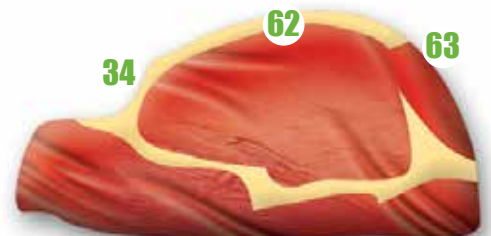
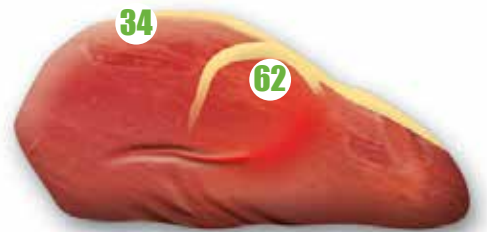
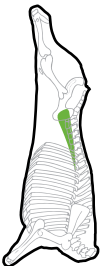
- 10. M. cutaneus trunci
- 31. M. gluteus medius
- 35. M. iliocostalis (syn. M. longissimus costarum)
- 37. Mm. intercostales externus and internus
- 45. M. longissimus dorsi (syn. M. longissimus thoracis et lumborum)
- 49. M. multifidi dorsi
- 51. M. obliquus externus abdominis
- 76. M. serratus dorsalis caudalis
- 81. M. spinalis dorsi
- 94. M. trapezius thoracis



1700: TENDERLOIN

List of Muscles:

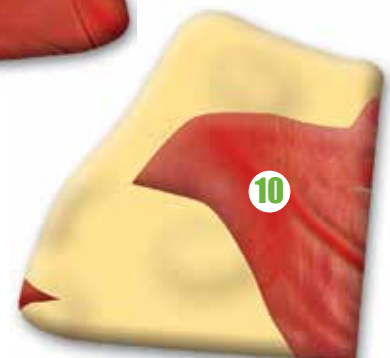
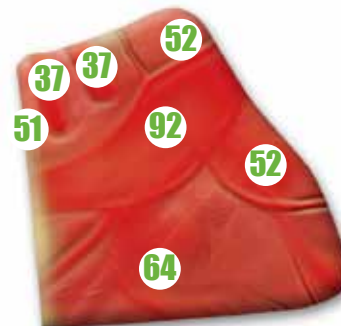
- 34. M. iliacus
- 62. M. psoas major
- 63. M. psoas minor



1800: THICK FLANK - 1 RIB

List of Muscles:

- 10. M. cutaneus trunci
- 37. Mm. intercostales externus and internus
- 51. M. obliquus externus abdominis
- 52. M. obliquus internus abdominis
- 64. M. rectus abdominis
- 92. M. transversus abdominis

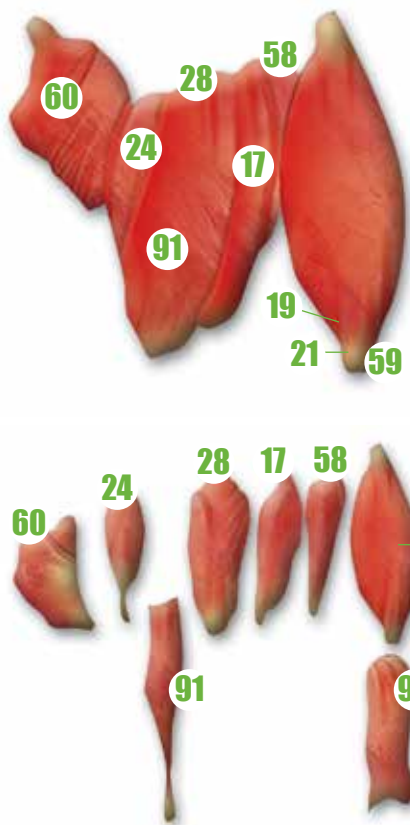


NEW ZEALAND BEEF

1100: HINDSHANK

List of Muscles:

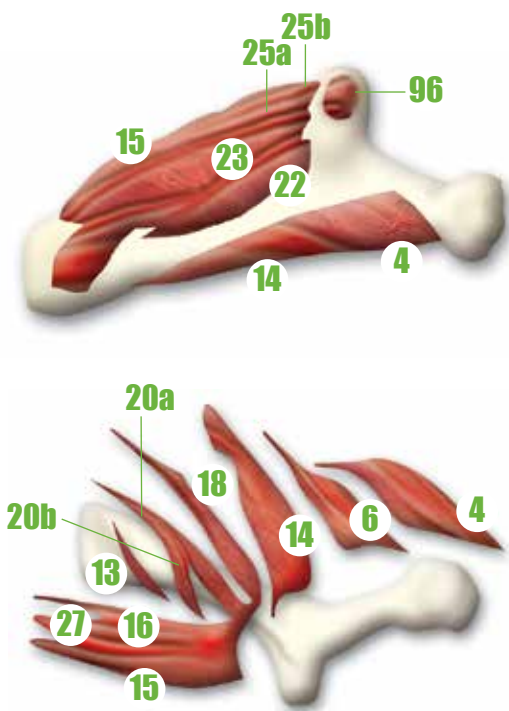
- 17. M. extensor digiti quartii proprius (pedis) (syn. M. extensor digitorum lateralis)
- 19. M. extensor digiti tertii proprius (pedis) (syn.M. extensor digitorum longus of the Extensor group)
- 21. M. extensor digitorum longus (of the Extensor group)
- 24. M. flexor digitorum longus (of the flexor digitorum profundus (pedis)
- 26. M. flexor digitorum profundus (pedis) consisting of (a) M. tibialis posterior (91), (b) M. flexor hallucis longus (28) and (c) M. flexor digitorum longus (24)
- 28. M. flexor hallucis longus (of M. flexor digitorum profundus (pedis))
- 58. M. peronaeus longus
- 59. M. peronaeus tertius (of the Extensor group)
- 60. M. popliteus
- 90. M. tibialis anterior
- 91. M. tibialis posterior



2100: FORESHANK

List of Muscles:

- 4. M. biceps brachii
- 6. M. brachialis
- 13. M. extensor carpi obliquus (syn. M. abductor pollicis longus)
- 14. M. extensor carpi radialis
- 15. M. extensor carpi ulnaris (syn. M. ulnaris lateralis)
- 16. M. extensor digiti quartii proprius (syn. M. extensor digitorum lateralis)
- 18. M. extensor digiti tertii proprius
- 20. M. extensor digitorum communis (a) humeral head (b) ulnar head
- 22. M. flexor carpi radialis
- 23. M. flexor carpi ulnaris
- 25. M. flexor digitorum profundus (a) humeral head (b) ulnar head
- 27. M. flexor digitorum sublimis (syn. M. flexor digitorum superficialis)
- 95. M. triceps brachii caput laterale
- 96. M. triceps brachii caput longum



BEEF FOREQUARTER PRIMALS

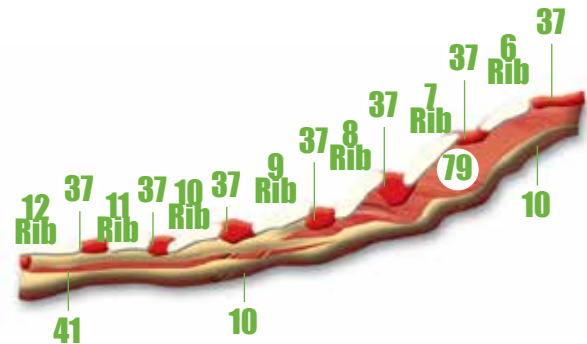
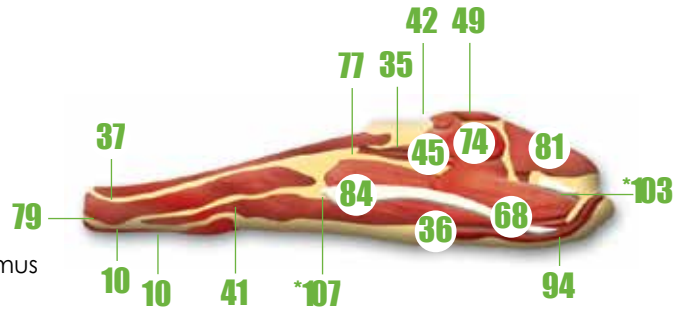
2201: 7 RIB SET

List of Muscles:

- 110. M. cutaneus trunci
- 35. M. iliocostalis (syn. M. longissimus costarum)
- 36. M. infraspinatus
- 37. Mm. intercostales externus and internus
- 41. M. latissimus dorsi
- 42. M. levatores costarum
- 45. M. longissimus dorsi (syn. M. longissimus thoracis et lumborum)
- 49. M. multifidi dorsi
- 68. M. rhomboideus
- 74. M. semispinalis capitis (syn. M. complexus)
- 76. M. serratus dorsalis caudalis
- 77. M. serratus dorsalis cranialis
- 79. M. serratus ventralis thoracis
- 81. M. spinalis dorsi
- 84. M. subscapularis
- 94. M. trapezius thoracis

Other Structures:

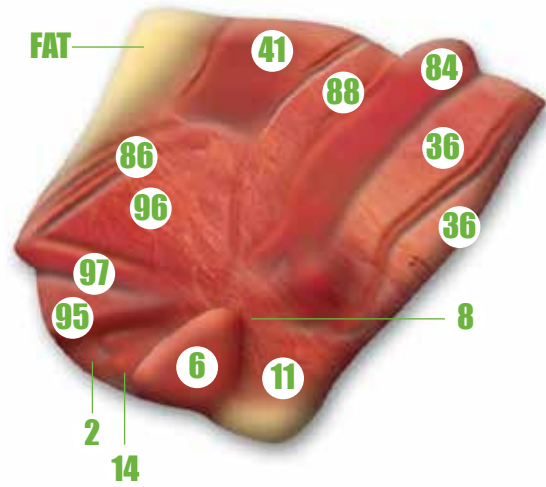
- *103. ligamentum nuchae
- *107. scapula cartilage



2310: BLADE (CLOD)

List of Muscles:

- 2. M. anconaeus
- 6. M. brachialis
- 8. M. coracobrachialis
- 11. M. deltoideus
- 14. M. extensor carpi radialis
- 36. M. infraspinatus
- 41. M. latissimus dorsi
- 84. M. subscapularis
- 86. M. tensor fasciae antibrachii
- 88. M. teres major
- 89. M. teres minor
- 95. M. triceps brachii caput laterale
- 96. M. triceps brachii caput longum
- 97. M. triceps brachii caput mediale



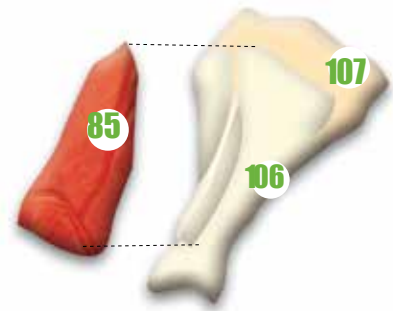
2440: CHUCK TENDER

List of Muscles:

- 85. M. supraspinatus

Other Structures:

- 106. scapula
- 107. scapula cartilage

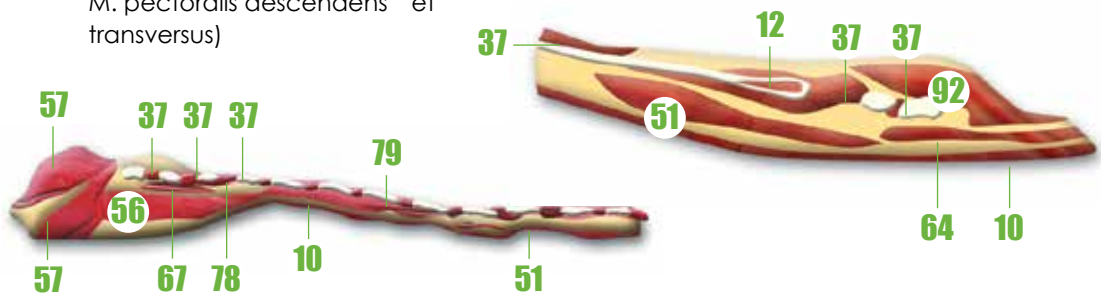
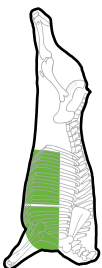


2510: BRISKET POINT END

2540: BRISKET NAVEL END

List of Muscles:

- 10. M. cutaneus trunci
- 12. M. diaphragma
- 37. Mm. intercostales externus and internus
- 51. M. obliquus externus abdominis
- 56. M. pectoralis profundus (syn. M. pectoralis ascendens)
- 57. M. pectoralis superficialis (syn. M. pectoralis descendens et transversus)
- 61. M. protractor praeputii
- 64. M. rectus abdominis
- 67. M. rectus thoraci
- 78. M. serratus ventralis cervicis
- 79. M. serratus ventralis thoracis
- 92. M. transversus abdominis



NEW ZEALAND BOBBY VEAL



NEW ZEALAND BOBBY VEAL



NEW ZEALAND BOBBY VEAL

LEGS



2900: LEG BONELESS, CHUMP-ON, SHANK-OFF, HEELMEAT ON

Prepared from a long leg from which all bones are removed. The shank, heel and flank meat may be removed according to specification.

Additional specifications:

- Amount of trimming.
- Method of packaging (rolled, tied, netted).
- Diameter of roll if presented in polythene casing.

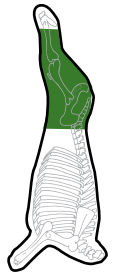


2901: LEG, PART BONED, CHUMP-ON, SHANK-ON, AITCH BONE REMOVED

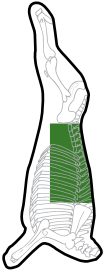
Derived from a long leg by the removal of the aitch bone and sacral vertebrae.

Additional specifications:

- Removal of cod, udder and other fat deposits.
- Removal of the hind shank, and chump.



MIDDLES



2921: SADDLE 8 RIB CHUMP-OFF 75MM

Derived from a saddle with the flap removed 75mm from the eye meat cut parallel to the spine.

Additional specifications:

- Measurement from the eye meat.



2934: LOIN FILLET (BACKSTRAP)

Derived by the removal of the eye muscle from an 8 rib chump off loin or boneless side.

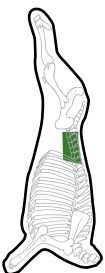
Additional specifications:

- Removal of silverskin.
- Method of packaging.



2935: LOIN FILLET, SILVERSKIN REMOVED

Prepared as medallions.

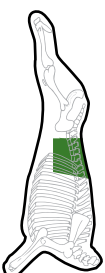


2940: SHORTLOIN BONELESS

Derived by the removal of the eye muscle from a 1-rib loin, or boneless side.

Additional specifications:

- Removal of silverskin.
- Method of packaging.



2941: SHORTLOIN BONE IN (1-RIB LOIN)

Derived from an 8-rib chump off saddle, by a cut at right angles to the back between the 12th and 13th thoracic vertebrae, leaving a 7-rib rack.

Additional specifications:

- Number of ribs.
- Removal of fell.
- Length of flap from the eye muscle.
- Method of packaging.



NEW ZEALAND BOBBY VEAL

MIDDLES CONTINUED...

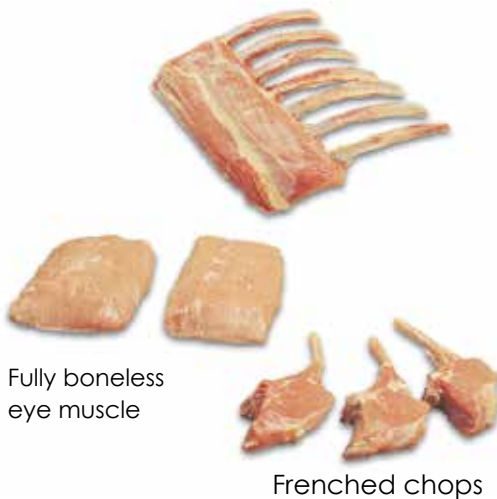
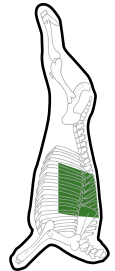


2951: STANDARD RACK - CHINED AND FEATHERED

Derived from an 8-rib chump off 75mm long loin by a cut at right angles to the line of the back between the 12th and 13th thoracic vertebrae, leaving a 1-rib loin.

Additional specifications:

- Number of ribs.
- Length of ribs.
- Removal of fell, and scapular cartilage.



Fully boneless eye muscle

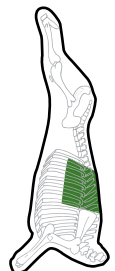
Frenched chops

2952: RACK FRENCHED - CHINED AND FEATHERED

Derived from a rack by the removal of the chine and feather bones. Rib ends are frenched back to expose rib fingers. All meat and tissue removed from and between rib fingers.

Additional specifications:

- Number of ribs, length of ribs.
- Stated degree of frenching (usually expressed as the distance to be frenched back from the eye muscle to the base of the french).
- Removal of fell, and scapular cartilage.
- Method of packaging.

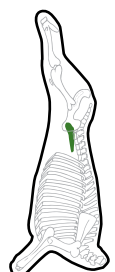


2944: TENDERLOIN - BUTT ON

Derived from a boneless side or an aitch bone removed leg. Side muscle is generally removed.

Additional specifications:

- Side muscle on/off.
- Method of packaging.



TRUNK

2960: SIDE, BONELESS (TRUNK)

Derived from a bone-in side, by the removal of all bones. Leg, backstrap and tenderloin are removed.

Additional specifications:

- Chemical/visual lean.
- Inclusion of rib cage.
- Removal of intercostal muscles.
- Method of packaging.



SHANKS

2971: A THE BONE-IN FORESHANK

Is removed from the shoulder by a cut through the arm bone. Can be cut in conjunction with either a square cut shoulder or boneless side. Knuckle tip is removed.

Additional specifications:

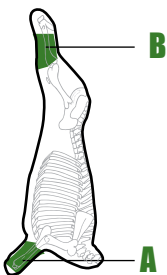
- Frenched.

2981: B THE BONE-IN HINDSHANK

Is prepared from a bone-in leg by a straight cut through the stifle joint. Knuckle tip is removed.

Additional specifications:

- Sliced for osso buco.



NEW ZEALAND LAMB





NEW ZEALAND LAMB

NEW ZEALAND LAMB

LAMB CARCASS BREAK-OUT



3701: Hind shank



3031: Part boned leg chump-off



3011: Short cut leg chump-off



3285: Heart of rump

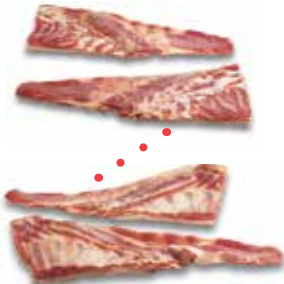


3270: Boneless chump



3201: Bone-in chump

3820: Boneless flap



3811: Flap bone-in



3346: Saddle chops



3341: Long loin saddle



3620: Boneless rolled netted shoulder



3601: 5 Rib forequarter



3801: Bone-in breast



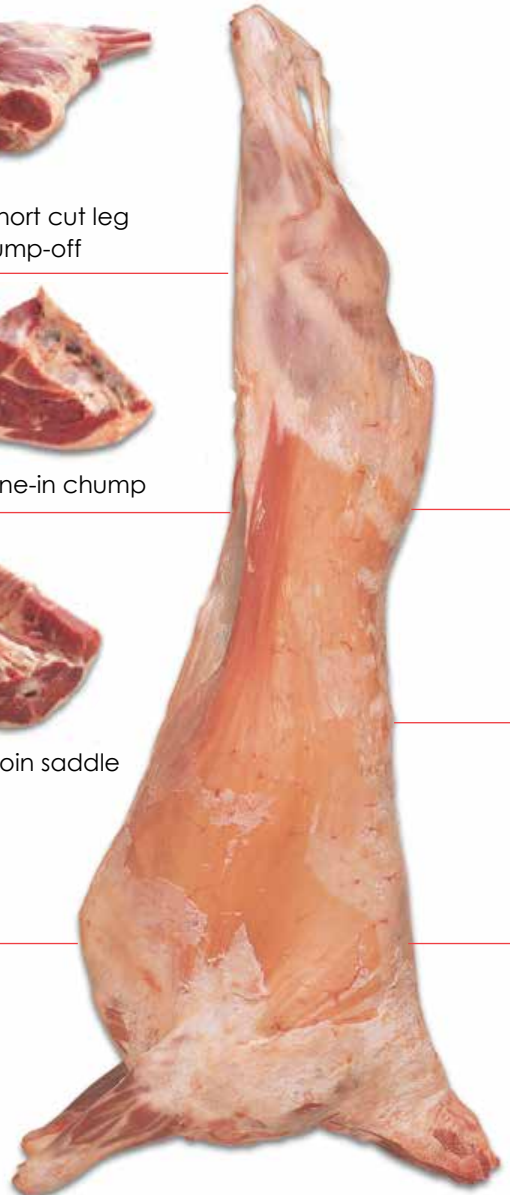
3722: Shanks frenched



3711: Foreshank



3675: Neck slices



NEW ZEALAND LAMB



3001: Long Leg bone-in



3081: Carvery leg



3041: Part boned leg chump-on



3051: Part boned leg chump-off



3110: Boneless leg



3436: Loin chop



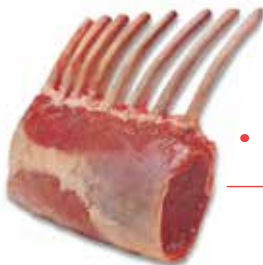
3431: 1 Rib loin



3434: Boneless loin



3450: Tenderloin butt off



3552: Rack fully Frenched



3501: 7 Rib rack



3506: Rack chop



3631: Oyster cut shoulder



3641: Banjo shoulder



3661: Square cut shoulder



3662: Shoulder Frenched Rack

NEW ZEALAND LAMB

CARCASS CLASSIFICATION GUIDE

GUIDE TO THE NEW ZEALAND MEAT CLASSIFICATION AUTHORITY SYSTEM

Dressed carcasses are classified according to:

- animal type (e.g. lamb, hogget or mutton);
- weight;
- fat content. (a fat content assessment based on measurement of total tissue depth over the 12th rib at a point 11cm from the midline of the carcass.)

Lamb carcasses have the following removed when dressed for export:

- skin, head, feet, all internal and genital organs, the viscera, intestines and offals, kidney fat, channel fat, tail and thin and thick skirts.

CROSS-SECTION AT 12TH RIB

Less than 9.0 kg



9.0 kg to 12.5 kg



9.0 kg to 12.5 kg



13.0 kg to 16.0 kg



13.0 kg to 16.0 kg



YM



16.5 kg and over



YX



16.5 kg to 20.0 kg



PX



20.5 kg and over



PH



NEW ZEALAND LAMB

LEGS



3001: LONG LEG BONE-IN

Taken from a bone-in side. Separated by a straight cut at right angles to the line of the back between the 5th and 6th lumbar vertebrae.

Additional specifications:

- Knuckle tip removed.
- Flank and precural gland removed.



3011: SHORT CUT LEG, BONE-IN, CHUMP-OFF

Taken from a bone-in side by a straight cut at right angles to the line of the back, approximately 30mm below the round of the aitch bone.

Additional specifications:

- Distance of removal from the aitch bone;
- Removal of the knuckle tip.
- Removal of flank and precural gland.
- Amount of trimming.
- 3015 Bone-in leg steaks.
- 3105 Boneless leg steaks.



3015

3105



3021: PART BONED LEG, CHUMP-ON, SHANK-ON, AITCH BONE REMOVED

Prepared from a long leg by the removal of the aitch bone and sacral vertebrae.



3031: PART BONED LEG, CHUMP-OFF, SHANK-ON, AITCH BONE REMOVED

Prepared from a short leg by removing the aitch bone and sacral vertebrae.

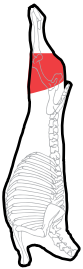


NEW ZEALAND LAMB

LEGS CONTINUED...

**3041: FEMUR BONE OR PART BONED LEG, CHUMP-ON, SHANK-OFF**

Prepared from a long leg by removing the aitch bone and sacral vertebrae. The shank is removed by a straight cut through the stifle joint.

**3051: FEMUR BONE OR PART BONED LEG, CHUMP-OFF, SHANK-OFF**

Prepared from a short leg by removing the aitch bone and sacral vertebrae. The shank is removed by a straight cut through the stifle joint.

**3061: HALF LEG SHANK END AND 3071: HALF LEG FILLET END**

The chump-off, shank-on leg is cut into a 'shank end' and a 'fillet end' by a straight cut immediately below the stifle joint.

**3081: EASY CARVE LEG OR CARVERY LEG**

Prepared from a long leg by the removal of the aitch bone, sacral vertebrae, femur bone, patella and knuckle.

Additional specifications:

- Tied or netted.



NEW ZEALAND LAMB

LEG CUTS



3100: BONELESS LEG, CHUMP-ON, SHANK-OFF

Prepared from a chump-on, shank-off leg by removing the aitch bone and sacral vertebrae, and by the tunnel bone removal of the femur bone.



3110: BONELESS LEG, CHUMP-OFF, SHANK-OFF

Prepared from a chump-off, shank-off femur bone leg by the tunnel bone removal of the femur bone.

Additional specifications:

- Amount of trimming.
- Method of packaging.



3130: BONELESS ROLLED NETTED LEG

Boneless leg chump-on, shank-off, rolled and netted.



3201: CHUMP (BONE-IN)

Taken from a long leg by the removal of a short leg.



LEG CUTS CONTINUED...



3200: BONELESS LEG CUTS – SEAM BONED

Prepared from a bone-in long leg, shank off, by separating the muscles along the natural seams. The cuts are prepared skin on, or skinless by the removal of the surface tissue.



3210: TOP ROUND SKIN ON



3214: TOP ROUND SKINLESS



3220: OUTSIDE SKINLESS, EYE ON



3234: OUTSIDE (FLAT) SKINLESS, EYE OFF



3240: EYE ROUND SKIN ON



3244: EYE ROUND SKINLESS

NEW ZEALAND LAMB

LEG CUTS CONTINUED...



3250: THICK FLANK



3254: KNUCKLE



3270: BONELESS CHUMP



3280: BONELESS RUMP



3284: HEART OF RUMP

MIDDLE AND LOIN CUTS



3301: 8 RIB CHUMP-ON SADDLE 75MM

Derived from a bone-in carcass by removing the forequarter saddle between the 5th and 6th ribs, and the leg saddle at right angles to the line of the back approximately 30mm below the round of the aitch bone. The flap is removed 75mm from the eye of meat.



3311: 8 RIB CHUMP-OFF SADDLE 75MM

Derived from an 8 rib chump-on saddle by removal of the chump, at the cushion between the first and second lumbar vertebrae. The flap is removed 75mm from eye of meat.

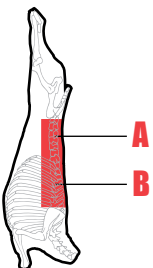


3321: 1 RIB LOIN SADDLE

A Derived from an 8 rib chump-off saddle by separating at right angles to the backbone between the 12th and 13th thoracic vertebrae creating a 1 rib loin saddle and a 7 rib rack saddle. The flap is removed 25mm from the eye.

Additional specifications:

- Also available cut as saddle chops to specified thickness or distance from the eye.



3331: 7 RIB RACK SADDLE

B Derived from an 8 rib chump-off saddle by separating at right angles to the backbone between the 12th and 13th thoracic vertebrae creating a 1 rib loin saddle and a 7 rib rack saddle. The flap is removed 25mm from the eye.



NEW ZEALAND LAMB

MIDDLE AND LOIN CUTS CONTINUED...



**3401: 8 RIB LONG LOIN CHUMP-ON
75MM**

Derived from an 8 rib chump-on saddle by sawing it along the backbone. The flap is removed 75mm from the eye of the meat.

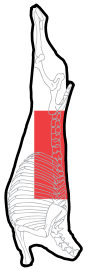
Additional specifications:

- Number of ribs required on a loin if varying from the above.
- Removal of flap (state line of removal, i.e. width of loin required usually expressed as the distance from the outer edge of the eye of meat).



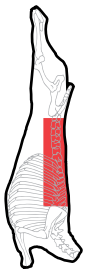
**3411: 8 RIB LONG LOIN CHUMP-OFF
75MM**

Derived from an 8 rib chump-off saddle by sawing it along the backbone. The flap is removed 75mm from the eye of meat.



**3421: 8 RIB LONG LOIN CHUMP-OFF
25MM**

Derived from an 8 rib chump-off saddle by sawing it along the backbone. The flap is removed 25mm from the eye of meat.

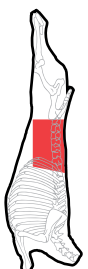


3431: 1 RIB SHORT LOIN

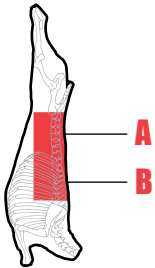
The 1 rib loin remains after the 7 rib rack is removed from the 8 rib chump-off long loin, by a right angled cut to the line of the backbone, between 12th and 13th vertebrae. Flap is removed 75mm from the eye.

Additional specifications:

- Removal of flap at 25mm.
- Zero Rib cut at 13th vertebrae.



MIDDLE AND LOIN CUTS CONTINUED...

**3444: LOIN CHOP**

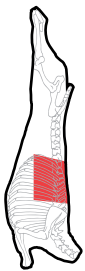
A 3436: A loin chop is cut from a 1 rib shortloin. Flap removed 75mm from eye.

Additional specifications:

- Thickness or weight of cutlets.

RACK CHOP

B 3506: A rack chop is cut from a 7 rib rack. Flap removed 75mm from eye.

**3501: 7 RIB RACK**

Derived from an 8 rib chump-off long loin by a right-angled cut to the line of the backbone between the 12th and 13th vertebrae leaving a 1 rib loin (short loin) and the 7 rib rack.

Additional specifications:

- Number of ribs; ie 7, 8
- Removal of fell.
- Also available cut as rack chops (best end) to specified thickness.



3521: RACK, CHINE AND FEATHER BONES REMOVED.



3531: FRENCHED RACK, CAP ON. FELL SEAMED OFF.



3542: RACK, FRENCHED 25MM FROM EYE. ALSO KNOWN AS BABY RACK.

NEW ZEALAND LAMB

LOIN CUTS



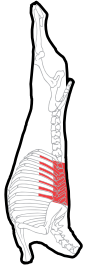
3552: RACK – FULLY FRENCHED

Additional specifications:

- Ribs cut to 75mm from eye. Alternatives at 50mm, 37mm or 25mm from eye.
- Number of ribs.

3560: RIBLETS

Intercostals from frenching a rack.

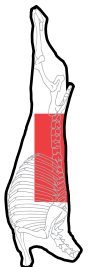


3346: SADDLE CHOPS

Cutlets from an 8 rib chump-off saddle showing loin saddle chops (lower) and rack saddle chops (upper)

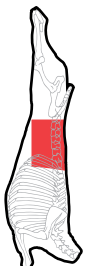
Additional specifications:

- Thickness or weight of cutlets.

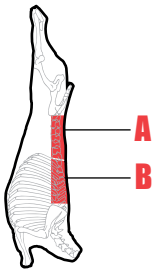


3475: NOISETTES

The eye of meat from a 1 rib loin, flap on, rolled and tied. Available as a roll or cut into noisettes.



LOIN CUTS CONTINUED...

**3434: BONELESS LOIN**

A 3434: The eye of meat from a 1 rib shortloin with silverskin off.

A B 3404: It may also be full length eye of meat from an 8 rib chump-off long loin with silverskin off.

Additional specifications:

- Method of packaging; eg. 1kg tray pack

**3440: TENDERLOIN**

The full length tenderloin is taken from a chump-on loin or a boneless side. Side muscle is generally removed.

Additional specifications:

- Method of packaging; eg. 500g tray pack
- Side muscle on or off.

**3450: TENDERLOIN, SIDE MUSCLE OFF, BUTT-OFF**

The butt-off (short) tenderloin is taken from a 1 rib chump-off loin.

Additional specifications:

- Method of packaging; eg 500g tray pack



NEW ZEALAND LAMB

SHOULDER CUTS



3601: SHORT FOREQUARTER (BREAST ON)

Cut from a neck string-on carcass. Prepared from a bone-in side by a cut at right angles to the line of the back between the 5th and 6th ribs. The neck and shank are left on.

Additional specifications:

- Number of ribs to be left on forequarters if varying from above.



3610: BONELESS FLATPACK SHOULDER

Prepared from a bone-in forequarter by the removal of all bones. The resulting boneless cut may be rolled, tied, netted or inserted in a polythene casing.

Additional specifications:

- Number of ribs on forequarter.
- Removal of neck, breast and shank.
- Method of packing.
- Diameter of roll if presented in that form.



3611: SHORT FOREQUARTER (BREAST OFF)

Prepared from the breast-on short forequarter. The point end brisket is removed by a cut parallel to the line of the back, just clearing the elbow joint. The neck is removed between the 3rd and 4th cervical vertebrae.



3620: BONELESS ROLLED NETTED SHOULDER

Derived from a 5 rib forequarter by the removal of bones and paddywack.

Additional specifications:

- Number of ribs required.
- Intercostals retained or removed.
- Lymph nodes retained or removed.
- Rolled and netted.
- Tied.



SHOULDER CUTS CONTINUED...



3670: NECK FILLET

The eye of meat from a 5 rib forequarter produced in conjunction with an oyster shoulder or a boneless shoulder.



3631: OYSTER CUT SHOULDER

Prepared from a bone-in forequarter and includes the foreshank, arm bone and shoulder blade and the first underlying muscle attached to the shoulder blade. These parts are separated from the balance of the forequarter along the natural seam beneath the rib cage.



3641: BANJO CUT



3651: SHANK REMOVED

NEW ZEALAND LAMB

SHOULDER CUTS CONTINUED...



3661: SQUARE CUT SHOULDER

The square cut shoulder is derived from a neck string-off carcass. Taken from a bone-in forequarter by removing the shank and breast on a straight line parallel to the line of the back. The protruding neck is removed in line with the line of the back.

Additional specifications:

- Number of ribs to be left on the shoulder.



3662: SHOULDER FRENCHED RACK

The 5 rib roast is prepared from a square cut shoulder by the removal of the blade, leaving the underlying muscles attached. The ribs are usually 75mm long, Frenched back to 50mm from the eye of meat at the rack end.

Additional specifications:

- Flap removal line and distance from eye muscle.



SQUARE CUT SHOULDER CHOPS

Obtained from a square cut shoulder. After cutting 3 or 4 arm bone chops parallel to the line of the back, the shoulder chops are cut from the remaining shoulder at right angles to the line of the back.

Additional specifications:

- Thickness of chops.



NECK SLICES

The neck slices originate from a bone-in full neck which provides up to four cervical vertebrae and associated muscle tissue cut into slices approximately 16mm thick.

Additional specifications:

- Thickness of slices if varying from the above.



NEW ZEALAND LAMB

SHANKS

**3701: HIND SHANK**

Prepared from a bone-in leg by a straight cut through the stifle joint. The knuckle tip is removed.

**3711: FORESHANK – KNUCKLE TIP-OFF**

The bone-in shank is removed from the shoulder by a cut through the arm bone joint. Cut in conjunction with a square cut shoulder. Knuckle tip is removed.

**3722: LAMB SHANKS – FRENCHED**

Trimmed lamb shanks that are also known as frenched shanks.



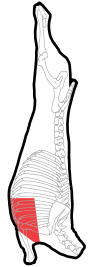
NEW ZEALAND LAMB

BREAST AND FLAP



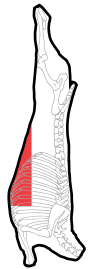
3801: BREAST

Consists of the point end brisket removed from a bone-in 5 rib forequarter



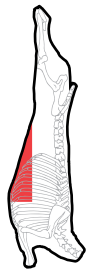
3811: FLAP (BONE-IN)

Derived as an offcut from a pistola, saddle or long loin. The bone-in flap consists of the abdominal wall tissues and rib ends. It is removed by a cut commencing below the precrucial gland and continuing on a line parallel to the line of the back, to a specified distance from the eye at the 6th rib, determined by the specification of the primal cut.



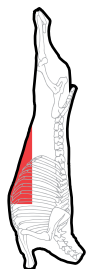
3820: BONELESS FLAP

Derived from a bone-in flap with all bones and cartilage removed.

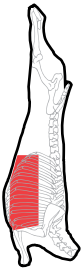


3839: BONELESS FLAP

Rolled and string tied.



ADDITIONAL CUTS



3482: LAMB PARTY RIBS

The rib portion of a side, from 2nd to 12th ribs, remaining after the removal of a leg chump-on and a long loin and forequarter. Also known as a full rib set.



3298: LAMB – DICED/CUBED

Diced/cubed meat is normally from the rump or boneless chump, cut into uniform size.

Additional specifications:

- Size of pieces.
- Packing details.



3299: LAMB – MINCED

Prepared from any boneless cut and processed to a uniform size.

Additional specifications:

- Packing details.
- CL content.



NEW ZEALAND MUTTON





NEW ZEALAND MUTTON

NEW ZEALAND MUTTON

LEGS AND LEG CUTS



4001: LONG LEG BONE-IN

Taken from a bone-in side by a straight cut at right angles to the line of the back through the cushion between the 5th and 6th lumbar vertebrae.

Additional specifications:

- Removal of knuckle tip.
- Removal of flank and precrural gland.
- Weight ranging.



4011: SHORT CUT LEG, BONE-IN, CHUMP-OFF

Taken from a bone-in side by a straight cut at right angles to the line of the back approximately 30mm below the round of the aitch bone.



4021: LEG, BONE-IN, CHUMP-ON, SHANK-OFF

A long leg with the shank removed. The shank is removed by a straight cut through the stifle joint at right angles to the line of the back.



2081: FEMUR BONE, OR PART BONED LEG, CHUMP-ON, SHANK-OFF

Taken from a long leg by the removal of the shank, tail and aitch bones.



LEGS AND LEG CUTS CONTINUED...

**4100: BONELESS LEG, CHUMP-ON, SHANK-OFF, TUNNEL-BONED**

Prepared from a chump-on, shank-off femur bone leg by the removal of the femur bone using the tunnel boning method.

**4110: BONELESS LEG, CHUMP-OFF, SHANK-OFF, TUNNEL-BONED**

Prepared from a chump-on, shank-off femur bone leg by the removal of the chump.



NEW ZEALAND MUTTON

LOIN CUTS

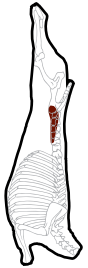


4440: TENDERLOIN

The complete tenderloin is removed from a boneless side in a whole piece. The side muscle is generally removed.

Additional specifications:

- Method of packaging; eg 500g tray pack
- Side muscle on or off.



4450: TENDERLOIN SIDE MUSCLE OFF, BUTT-OFF

Additional specifications:

- Method of packaging; eg. 500g tray pack

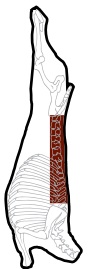


4400: BACKSTRAP

The backstrap, excluding the neck muscle, is removed from the side in one piece.

Additional specifications:

- Method of packaging; eg. 1kg tray pack

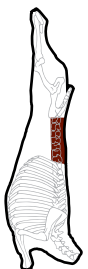


4434: BONELESS LOIN

Eye muscle removed from a 1 rib shortloin, silverskin removed.

Additional specifications:

- Method of packaging; eg. 1kg tray pack



NEW ZEALAND MUTTON

NECK FILLET



4670: NECK FILLET

The eye of meat from a 5 rib forequarter produced in conjunction with an oyster shoulder or a boneless shoulder.



BONELESS FLAP



4820: BONELESS FLAP

Derived from a bone-in flap with all bones and cartilage removed.



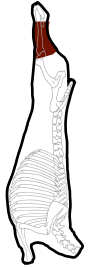
NEW ZEALAND MUTTON

SHANKS



4701: HINDSHANK, BONE-IN

Prepared from a bone-in leg by a straight cut through the stifle joint. The knuckle tip is removed.



4711: FORESHANK, BONE-IN

The bone-in shank is removed from the shoulder by a cut through the arm bone. Cut in conjunction with a square cut shoulder. Knuckle tip is removed.



4720: SHANK BONELESS (FORE AND HIND)

Hindshank meat is removed from the tibia and fibula bones and the foreshank meat from ulna and radius bones. It may be layer or solid packed in polythene-lined standard weight cartons.



INGREDIENT MUTTON

4890: BONELESS MUTTON

This is produced from all classes of carcass. Fat content is expressed as a percentage chemical lean (%CL). The standard specifications are 65%CL, 75%CL, 80%CL, 85%CL but production of other %CL specifications can be arranged.

Most boneless mutton is bulk packed in a 27.2kg (60lb) carton as a single block with a polythene liner/ waxed carton. Production to other specifications such as minimum/ maximum size of pieces and inclusion of specified muscle groups in a pack is possible.



NEW ZEALAND MUTTON

LAMB AND MUTTON CO-PRODUCTS



0212: TONGUE – SWISS CUT

The portion of the tongue remaining after the removal of the hyoid bones, a severe fat trim and removal of excess muscle from underneath the tongue.



0217: SWEETBREAD

The thymus gland extracted from the neck and heart regions with all fat removed.



0220: HEART

The whole heart with the arteries and veins cut at their entry into the heart.



0230: LIVER

The complete liver with portal lymph glands retained, gall bladder and all fat removed.



0240: KIDNEY

The whole enucleated (skinned) kidney with blood vessels, etc. removed.

0250: THICK SKIRT

The thickest portion of the diaphragm, adjacent to the spinal column. All fat and connective tissue are generally removed.



0251: THIN SKIRT

The thin portion of the diaphragm with all white tendinous tissue not covering lean red muscle removed. The pleural membrane covering or skin is removed.



0275: SPLEEN

All splenic blood vessels are removed.



0280: BRAIN

The complete brain, with or without membrane. Bloodstains are removed.



NEW ZEALAND GOAT



NEW ZEALAND GOAT



NEW ZEALAND GOAT

LEGS

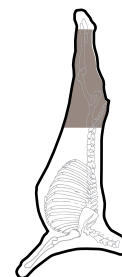


5021: PART BONED LEG, CHUMP-ON, SHANK-ON, AITCH BONE REMOVED

Derived from a long leg by the removal of the aitch bone and sacral vertebrae.

Additional specifications:

- Removal of cod, udder and other fat deposits.
- Removal of the hindshank.
- Removal of the chump.

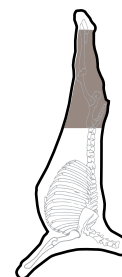


5120: BONELESS LEG, CHUMP-ON, SHANK-ON, SLASH BONED

Derived from a chump-on, shank-on, aitch bone removed leg. Flank and precural gland removed.

Additional specifications:

- Removal of shank.
- Removal of heel meat.
- Removal of the chump.
- Method of packaging.



MIDDLES

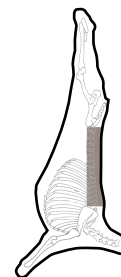


5404: LOIN FILLET (BACKSTRAP)

Derived from the removal of the eye muscle from an 8 rib chump-off loin or boneless side.

Additional specifications:

- Removal of silverskin.
- Method of packaging.



5460: TENDERLOIN

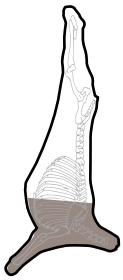
The butt-on tenderloin is derived from a boneless side or an aitch bone removed leg. Side muscle is generally removed.

Additional specifications:

- Method of packaging.



WHOLE SHOULDER

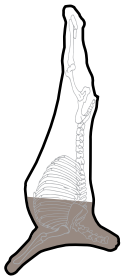


5610: BONELESS FLATPACK SHOULDER

Derived from a 4/5 rib bone-in forequarter. Excess fat and glands are removed.

Additional specifications:

- Method of trimming.
- Removal of brisket.
- Removal of shankmeat.
- Removal of neck fillet.
- Method of packaging, bulk or layer.

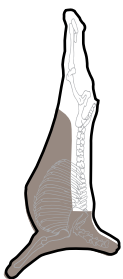


5620: BONELESS ROLLED NETTED SHOULDER

Derived from a 4/5 rib bone-in forequarter. Excess fat and glands are removed. Product is then rolled and netted.



SIDE



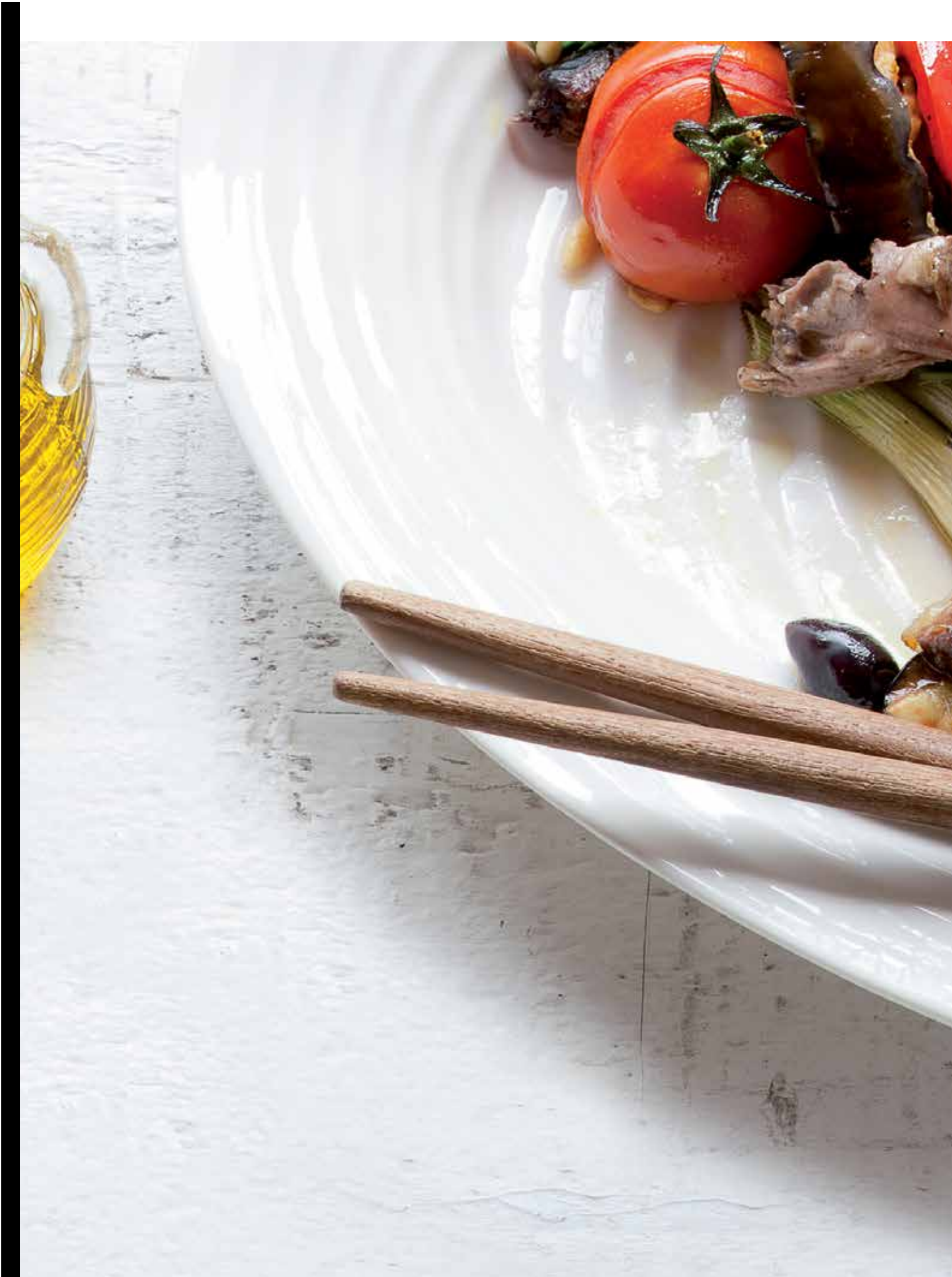
5890: BONELESS SIDE (TRUNK)

Derived from a bone-in side by the removal of all bones. Leg, loin fillet (backstrap) and tenderloin are removed.

Additional specifications:

- Visual or chemical lean content.
- Inclusion of rib cage.
- Removal of intercostal muscles.
- Method of packaging.









BEEF + LAMB
NEW ZEALAND

PO BOX 33 648, TAKAPUNA, NORTH SHORE
CITY 0740, AUCKLAND

0800 733 466

ENQUIRIES@BEEFLAMB.NZ.CO.NZ

BEEFLAMB.NZ.CO.NZ