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REPORT OF THE THIRD SESSION OF SUB-COMMITTEE I
ON CUTTING METHODS AND CUTS OF CARCASSES

CODEX COMMITTEE ON MEAT AND MEAT PRODUCTS

Kulmbach, 16 and 17 June 1969

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INTRODUCTION

1. The Codex Sub-Committee on Cutting Methods and Cuts of Carcasses held its third session on 16 and 17 June 1969 in Kulmbach, under the chairmanship of Dr. L. Schön (Federal Institute for Meat Research) who opened the meeting and welcomed those present. The session was attended by Delegates and Observers from 25 countries and 1 International Organization. The List of Participants is attached as Appendix I.

ADOPTION OF AGENDA

2. The Sub-Committee adopted the Provisional Agenda with some amendments.

DRAFT OECD SYSTEM FOR THE DESCRIPTION OF CARCASSES OF BOVINE AND PORCINE SPECIES (OECD DOCUMENT AGR/T(65)31 of 31.12.1965)

3. The Sub-Committee had again before it the above document. The chairman stressed that the provisions of the document had been fully discussed by the OECD and that it was designed to serve as a guide to facilitate inter-national trade in carcass meat. The Sub-Committee was informed that the recommendations contained in the document had already been adopted on an experimental basis by France and the Netherlands and that they had found no difficulties in its application. During the discussion of the document the following points were made and amendments agreed upon.

Bovine carcasses (Part A of the OECD document)

4. In respect of the grouping of carcasses according to maturity, (Section III) the Committee considered whether or not the degree of ossification could be used as an appropriate indication of maturity. A number of Delegations pointed out that ossification depended on the breed, cross-breed and sex of the animals involved and that it could only give a very approximate indication of the chronological age of the animal. At the same time the Sub-Committee was of the opinion that the system of classification of maturity, as developed by OECD, might be adapted for use in international trade. This did not mean that individual countries may not have different and more precise methods for the determination of maturity.

5. On the question of carcass criteria, (Section IV) the Sub-Committee decided to retain the OECD recommendation of grouping carcass conformation into five profiles of muscular development. The Delegate of Senegal drew the Sub-Committee's attention to the fact that in certain African breeds of cattle profiles would not necessarily be indicative of the quantity of meat on the carcass. A number of Delegations were of the opinion that in addition to the sketch of the profile of the muscle, it would be desirable to express quantity of meat also in some manner which could be measured. The Sub-Committee agreed that for the present time five profiles for carcass conformation would be sufficient and that it could be left to the trade to describe the carcasses in more detail. Some Delegations indicated that in their countries the number of profiles were sub-divided into more than five classes.

6. During the discussion of fat tissue development of carcasses, the Delegation of Argentina stated that it would supply a complete grading system prepared by the Argentine Meat Board. The Delegation also considered that the characteristics for describing the constitution of the tissue needed more study and that the present description of surface fat was too restrictive.

Porcine carcasses (Part B of the OECD document)

7. The Sub-Committee had a full discussion on the description of porcine carcasses and made certain changes in the recommendations contained in the OECD document. With regard to the definition of pork carcasses, (Section II) the Sub-Committee modified the definition which had been provided in the document on "Draft descriptions of cutting methods of commercial units of carcasses, halves and quarters in international trade" (CODEX/MEAT/SC.1/69/4) and adopted this modified definition also for the OECD document. This definition reads as follows:

"The whole body of a slaughtered animal, either intact or split lengthwise in the approximate median line of the vertebral column, without tongue, bristles, claws and genitals, after bleeding and evisceration."

The Sub-Committee, recognizing that in a number of countries carcasses were marketed with the head and hind and forefeet removed, agreed to insert to following text describing this type of carcass:

"If the cutting method requires the removal of the head or the feet, the head is separated from the carcass between the occipital bone (os occipitale) and the atlas, the forefeet are separated between the carpus and metacarpus, the hindfeet between tarsus and meta-tarsus. "

8. In connection with carcass criteria, (Section III) the problem of the determination of the thickness of the back fat was considered. The Sub-committee was of the opinion that there was no need to specify the measuring instrument for carcasses split lengthwise where the point of measurement was as described in the OECD recommendation (Section IV (b) b). It agreed that for whole carcasses a suitable device such as an optical probe could be used. The Delegation of the U.K. suggested that in such a case the point of measurement should be over the eye-muscle at the height of the last rib, to the nearest whole millimeter.

The Sub-Committee agreed that the measurement should be done on the warm carcass not more than two hours after slaughter. A modified code of indicating back fat thickness was also agreed to. The revised text of this section of the OECD recommendation is as follows (Section III (b) and (c)):

"(b) The back fat thickness, including the skin, is measured on the warm carcass not more than two hours after slaughter, along the medial splitting line at :

- a. height of the last rib, and
- b. between the last lumbar vertebra and first sacral vertebra

The back fat thickness taken into consideration is the average of the values found at the two points of measurement mentioned above and is calculated using the values obtained at both points of measurement, as follows:

$$\frac{a + b}{2} = \text{average back fat thickness}$$

The back fat thickness is indicated according to the following code:

- 1 Less than 10 mm
- 2 10 to less than 15 mm

3	15 to less than 20 mm
4	20 to less than 25 mm
5	25 to less than 30 mm
6	30 to less than 35 mm
7	35 to less than 40 mm
8	40 to less than 45 mm
9	45 to less than 50 mm
10	more than 50 mm

- (c) The meat content of the leg is correlated with the meat content of the carcass as a whole. Because of the subjective nature of the assessment, division into three categories suffices :

1	slight meat content
2	medium meat content
3	high meat content

9. As regards Factors for Describing the Constitution of the Tissue (Section IV), the Sub-Committee was in favour of the assessment of the condition of the meat tissue between 2°C and 7°C. A number of Delegations stated that these temperatures would be difficult to attain since such assessment was carried out in one operation by the producer soon after slaughter. Many Delegations indicated that in their country this was the common practice. The Sub-Committee agreed to accept the above temperature range with the proviso that, if these temperatures could not be achieved, the temperature and the time after slaughter at which the tissue was examined should be stated and that this statement should also appear as a footnote to the description card as appropriate. It was understood that temperature meant temperature at the centre of the meat of the leg. The Sub-Committee further agreed to bring in line the coding of consistency of meat and fat tissue with the principle of going from lesser to greater, i.e. from soft to firm. The revised text of this section of the OECD recommendation is as follows:

"Factors for describing the constitution of the tissue

The time for assessing the conditions of the tissues and colour of meat and fat after slaughter will be agreed between the buyer and the seller. Heat temperature at the centre should not exceed + 7°C nor be below +2°C. If this temperature is not attained the temperature and time after slaughter should be indicated. Temperature must be measured at least twice by means of a stab thermometer.

The meat constitution is assessed at the leg musculature (m. adductor). For this purpose a cut of 1-2 cm must be made.

Fat tissue conditions will be assessed at the measurement point of the back fat thickness.

The following factors are codified:

- (a) colour of meat
- (b) consistency and moisture content of meat
- (c) colour of fat tissue
- (d) consistency of fat tissue
 - (a) Meat colour is codified with a four-tone colour-scale:
 - 1. pale
 - 2. pink

3. light red
 4. red
- (b) Consistency and moisture content of meat is classified into three categories:
- 1 moist and soft
 - 2 slightly moist (normal)
 - 3 dry and firm
- (c) Fat tissue colours have three tones:
- 1 white
 - 2 creamy pink
 - 3 creamy
- (d) Variations in consistency of fatty tissues (back fat) are classified as:
- 1 soft
 - 2 medium
 - 3 firm

Status of the document on the Description and Evaluation of Carcasses of Bovine and Porcine Species (OECD document AGR/T (65)31)

10. On the question of the further disposition of the above document, which had been referred by OECD to FAO, the Sub-Committee was informed through the Secretariat that OECD had taken no further action since the last session of the Sub-Committee. Member Governments of FAO and WHO should now have an opportunity to examine these recommendations and state their views as to the usefulness for the facilitation of international trade. After some discussion the Sub-Committee concluded that the OECD recommendations should be considered as having been placed before it at Step 2 of the Codex Alimentarius Procedure, and that it should be sent out to all Member Countries and Associate Members of FAO and WHO for comments at Step 3. Some Delegations stated that in their opinion this should not be done until OECD had presented more information on the practical applicability of the recommendations. They also questioned whether these recommendations would be acceptable in international trade. The OECD document incorporating the revisions as agreed upon by the Sub-Committee is attached as Appendix II to this report.

DRAFT CODIFICATION OF CARCASSES OF THE SPECIES OVIS

11. The Sub-Committee had before it a revised version of the above document prepared by New Zealand (Codex/Meat/SC.1/69/2) and a summary paper of government comments (Codex/Meat/SC.1/69/I). The Sub-Committee had a full discussion on the draft prepared by New Zealand. During the discussion, the following points were raised and amendments agreed upon:

Categories of Carcasses

12. At its previous session the Sub-Committee had considered the definition of milk lambs and again discussed the need for sub-dividing the category of lambs into "lambs" and "milk lambs". A problem arose whether the definition of the category "milk lambs" should be based on chronological age, weight of the animal before slaughter or the fact that the animal had been fed predominantly on milk prior to slaughter; It was pointed out that the definition of this category based on chronological age should be supported by

means of determination of the age at slaughter with a reference to dentition but no specific criteria were offered. It was stated that these difficulties could be eliminated by a certification of age. Some Delegations were of the opinion that this was not possible in all countries.

13. The Sub-Committee had a full discussion with regard to the category "lamb"; some Delegations expressed the desire to sub-divide this category. Following further discussions on milk lambs a working group (ad hoc group) consisting of Argentina, Belgium, Federal Republic of Germany, France, Italy, Senegal, Spain, Turkey and Yugoslavia was set up in an endeavour to draw up a definition of milk lambs. This group proposed the following definition:

"Milk lamb: Carcasses of lambs which have been fed exclusively with milk. Milk lambs may belong only to one of the first three weight ranges, i.e. a maximum weight of 12.7 kg viz. 13 kg.

Lamb: Carcasses of lamb up to one year."

14. The working group (ad hoc group) recommended a further optional sub-division of the category lamb into two categories, namely:

carcasses of lamb up to six (6) months and
carcasses of lamb from six (6) months to one (1) year.

A number of Delegations opposed the subdivision on the grounds that it could adversely effect the existing large traditional international trade in lamb. After all Delegations and Observers had been invited to state their views individually, it was agreed that the matter be taken up again at a later session.

Weight ranges

15. The Delegation of Argentina drew the Sub-Committee's attention to the fact that the Codex Alimentarius Commission had expressed its preference with regard to the S.I. system and that, therefore, the range of carcasses should be expressed in terms of kilogrammes. Some Delegations expressed the opinion that the kilogrammes which resulted from the conversion from the pound weights should be rounded off to the nearest whole kilogramme. Other were opposed to this at the present time.

16. The Delegation of Argentina proposed to include a further weight range of not over 18 kg into the category sheep, ewes and lamb and another Delegation pointed out that there was no need for stating another lower weight range since further subdivisions were possible under the present text. The Sub-Committee agreed to rediscuss this matter at its next session.

17. The Sub-Committee next considered whether the present text drawn up by New Zealand as amended, should be brought in line with the OECD document concerning beef and pork. The Delegations of New Zealand, United Kingdom, Argentina and Australia stated that there was no need to establish graded carcass criteria for sheep as was the case for beef and pork. The US Delegate stated that in his opinion the inclusion of other identification factors, especially those relating to quantity characteristics, would be desirable. He also stated that a very recently developed system of yield grades in the US would appear to be a very good approach for use in combining the three quantity factors -amount of external fat, amount of kidney and pelvic fat, and the conformation of the legs. He explained that this system was developed based on considerable research and was very effective for reflecting differences in yields of closely trimmed retail cuts. It was agreed that governments should be requested to comment specifically on this issue.

18. The Sub-Committee agreed that the Proposed Draft Codification of Carcasses of the Species Ovis, as amended, should be sent to governments at Step 3 of the Procedure. The document is attached as Appendix III to this report.

DRAFT DESCRIPTIONS OF CUTTING METHODS OF COMMERCIAL UNITS OF CARCASSES. HALVES AND QUARTERS IN INTERNATIONAL TRADE (CODEX/MEAT/SC 1/69/4. June 1969)

19. The Sub-Committee considered the above document which had been prepared by the Secretariat of the Committee on the basis of Appendix II, ALINORM 68/15 (as edited and completed in CODEX/MEAT/SC.1/69/1 October 1968 and sent out at Step 3 of the Procedure) and on the basis of governments comments contained in Codex/Meat/SC.1/69/3.

20. A number of Delegations raised points of editorial nature and expressed the view that the text should be carefully checked. The chairman requested the Delegations to assist in this task by forwarding to the Secretariat observations of editorial and linguistic nature. The Delegation of Argentina stated that the above document on the description of cutting methods was acceptable to their country provided that the description of pistol outs formed part of the document. The Delegation of Australia, supported by the U.K. strongly objected to the inclusion of cuts, with the exception of pork, into the above Draft Descriptions (Codex/Meat/SC.1/69/4).

21. The Sub-Committee adopted the Draft Descriptions of Cutting Methods of Commercial Units of Carcasses. Halves and Quarters in International Trade at Step 4 of the Procedure and agreed that it should be sent to the Commission at Step 5. The document is attached as Appendix IV to this report.

DRAFT DESCRIPTIONS OF CUTTING METHODS OF COMMERCIAL UNITS OF CARCASSES MOVING IN INTERNATIONAL TRADE. SUPPLEMENTARY PROPOSAL. (CODEX/MEAT/SC.1/69/6 June 1969)

22. The Sub-Committee examined the above draft prepared by the Secretariat setting out the description of cutting methods referred to as "Pistol Cuts". The Delegation of Argentina explored the possibility of including the description of pistol outs into the main document on the description of cutting methods at the present session. It was pointed out that the document CODEX/MEAT/SC.1/69/6 was at Step 2 and that under the Rules of Procedure it was possible to omit only Steps 6, 7 and 8. Should the matter however prove uncontroversial at Step 4, the Sub-Committee could recommend the omission of these Steps to the Commission. The Delegation of Australia, supported by the U.K. strongly objected to the inclusion of outs, with the exception of pork, into the descriptions of cutting methods (Codex/Meat/SC.1/69/4) as stated in para. 20 above.

23. The Sub-Committee agreed that the draft descriptions of pistol cuts should be sent to governments at Step 3 of the Procedure. Governments should be asked whether work on these cuts should be continued. The document is attached to the report as Appendix V.

DRAFT CATALOGUE OF CUTS MOVING IN INTERNATIONAL TRADE (CODEX/MEAT/SC.1/69/7)

24. The Sub-Committee had before it the above document prepared by the Secretariat and containing a catalogue of cuts smaller than quarters moving in international trade. A number of Delegations pointed out that the work undertaken by the Secretariat on such cuts was enormous, in view of the fact that there was a great

divergence between countries in this field. The Sub-Committee was of the opinion that the cataloguing of various cuts represented useful information and that the Secretariat could profitably continue with this work. It was agreed that governments be asked to provide further information for this purpose. The Sub-Committee noted that the catalogue of cuts would not have to go through the Steps of the Procedure for the Elaboration of Codex Standards but that it should be regarded as a document prepared by the Secretariat for the information of those interested and that eventually the catalogue might be considered as suitable for publication in the Codex Alimentarius.

INTERNATIONAL TRADE IN BONELESS MEAT (CODEX/MEAT/SC.1/69/5)

25. The Sub-Committee had before the above document prepared by Australia concerning international trade in this commodity. The Delegation of Argentina proposed that a draft description of the various types of boneless meat should be prepared for the next session of the Sub-Committee. The Sub-Committee agreed that this document be expanded on the basis of further information supplied by importing as well as exporting countries, and invited Delegations to send all relevant information to the Secretariat of the Committee. Some Delegations expressed the view that some hygiene provisions would be of interest in this field. It was agreed that, on the basis of such a document, it would be possible to decide at the next session what further course of action should be taken.

FUTURE WORK

26. The Sub-Committee agreed that, considering the various documents now under consideration, no other work should be planned at this time.

OTHER BUSINESS

27. There was no other business to discuss.

Note by the Secretariat

The following is the status of the documents mentioned in the report of the Third Session, Sub-Committee I on Cutting Methods and Cuts of Carcasses.

- I. Proposed Draft System for the Description of Carcasses of Bovine and Porcine Species.
Advanced to Step 3 of the Codex Alimentarius Procedure for the Elaboration of Codes of Practice. Appendix II to this report.
- II. Proposed Draft Codification of Carcasses of the Species Ovis
Advanced to Step 3 of the Codex Alimentarius Procedure for the Elaboration of Codes of Practice. Appendix III to this report.
- III. Draft Description of Cutting Methods of Commercial Units of Carcasses, Halves and Quarters in International Trade.
Advanced to Step 5 of the Codex Alimentarius Procedure for the Elaboration of Codes of Practice. Appendix IV to this report.
- IV. Proposed Draft Description of Cutting Methods of Commercial Units of Carcasses moving in International Trade. Supplementary proposal ("pistol cuts").
Advanced to Step 3 of the Codex Alimentarius Procedure for the Elaboration of Codes of Practice. Appendix V to this report.
- V. Draft Catalogue of Cuts moving in International Trade.
Governments to supply further information to the Secretariat of the Sub-Committee. The document will be circulated separately at a later date.
- VI. International Trade in Boneless Meat.
Delegations to send further information, to the Secretariat of Sub-Committee I.

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CODEX COMMITTEE ON MEAT AND MEAT PRODUCTS
SUB-COMMITTEE I ON CUTTING METHODS
AND CUTS OF CARCASES

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Appendix II

PROPOSED DRAFT SYSTEM

for the

DESCRIPTION OF CARCASES OF BOVINE AND PORCINE SPECIES

(Originally document AGR/T (65)31)

Prepared by OECD

Step 3 of the Codex Alimentarius Procedure
for the
Elaboration of Codes of Practice

PROPOSED DRAFT FOR THE DESCRIPTION OF CARCASSES
OF BOVINE AND PORCINE SPECIES

(Originally OECD document AGR/T (65) 31)

INTRODUCTION

The System of describing carcasses of Bovine and Porcine Species, which follows, is based on the characteristics of economic importance in carcase trading. All of the defined characteristics may not have the same importance in transactions and hence no attempt has been made to place relative values on specific characteristics, some of which are of an objective and others of a subjective nature. However, this system will place a common language at the disposal of the buyer and seller alike to identify characteristics considered important to each and to describe the products desired or offered.

It is emphasized that this System of describing carcasses does not in any way imply a classification or grading of carcasses according to their quality or commercial value.

C O N T E N T S

PART A

DESCRIPTION OF BOVINE CARCASES

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PART B

DESCRIPTION OF PORK CARCASES

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PART A

DESCRIPTION OF BOVINE CARCASES

N.B. - Arabic numerals are used for the codification.

I. Categories of Carcases

Beef carcasses are divided into four categories :

- 1 male animals
- 2 castrated male animals
- 3 female animals which have not yet calved
- 4 female animals which have calved

II Definition of Bovine Carcases

The whole body of a slaughtered animal, either intact or split lengthwise in the approximate median line of the vertebral column, without tongue, bristles, claws and genitals, after bleeding and evisceration.

Note : If the cutting method requires the removal of the head, it is separated from the carcass between the occipital bone (os occipitale) and the atlas, the forefeet are separated between the carpus and metacarpus, the hindfeet between tarsus und metatarsus.

If the codified parts are removed from the carcass this is to be indicated by a cross in the appropriate space under the heading "weight".

Weight	1	2	3	4
--------	---	---	---	---

III. Grouping of Carcases According to Maturity

Carcasses are grouped according to age in the following recommended structure :

Code Number	Skeletal Characteristics at Maximum Limit of Maturity Group	Approximate Range in Chronological Age
1	Distinct separation between the sacral vertebrae and there is no evidence of ossification in any of the cartilages on the ends of the sacral, lumbar or thoracic vertebrae. All the vertebrae are very red in colour. Rib bones have considerable redness and are narrow and well rounded with no evidence of flatness.	Up to 4-5 months
2	Distinct separation between the sacral vertebrae but cartilages on the ends of the sacral vertebrae are slightly ossified. Cartilages on the ends of the lumbar and thoracic vertebrae are entirely cartilaginous but the posterior thoracic vertebrae show some redness. The rib bones show some redness and have a slight tendency toward flatness.	5 to 9 months
3	No separation between sacral vertebrae but outlines of some separations are still visible. Cartilages on ends of lumbar vertebrae have considerable ossification but cartilages are clearly distinguishable from the vertebrae. Cartilages on the posterior thoracic vertebrae have only slight evidence of ossification. Cartilages on the anterior thoracic vertebrae are entirely cartilaginous. Rib bones are slight narrow but slightly flattened.	Very young
4	Sacral vertebrae are greyish in colour and are completely fused into a single unit. Cartilage on ends of lumbar vertebrae are completely ossified but still distinguishable from the vertebrae. Cartilages on the posterior thoracic vertebrae are one-half ossified. Cartilages on the anterior thoracic vertebrae are one-fourth ossified. Rib bones are moderately wide and their flatness is easily noted.	Young
5	Sacral vertebrae are greyish in colour and are completely fused into a single unit. Cartilage on ends of lumbar vertebrae are completely ossified and lumbar vertebrae are hard and greyish in colour. Cartilages on the posterior thoracic vertebrae are largely completely ossified but have a narrow border of cartilage. Cartilages on the anterior thoracic vertebrae are three-fourths ossified. Rib bones are wide and flat.	Adult
6	More ossification than that described for maturity group 5.	Old animals

IV. Quantity Criteria

The following criteria are used :

- (a) weight
- (b) conformation
- (c) fat tissue

- (1) external or surface fat
- (2) internal fat including kidney and pelvic fat
- (d) area of long dorsal muscle
- (a) Warm-dressed and/or commercial weight of carcasses should be stated in kg.
- (b) When subjectively evaluating the carcase conformation particular attention should be paid to the muscular development of those parts of the carcase which are in greatest demand. Therefore, particular attention should be paid to the leg (hind) profile and to the long dorsal muscle (M.long.dorsi) which are evaluated according to the following code :
 - 1. concave
 - 2. slightly concave
 - 3. straight
 - 4. convex
 - 5. super convex

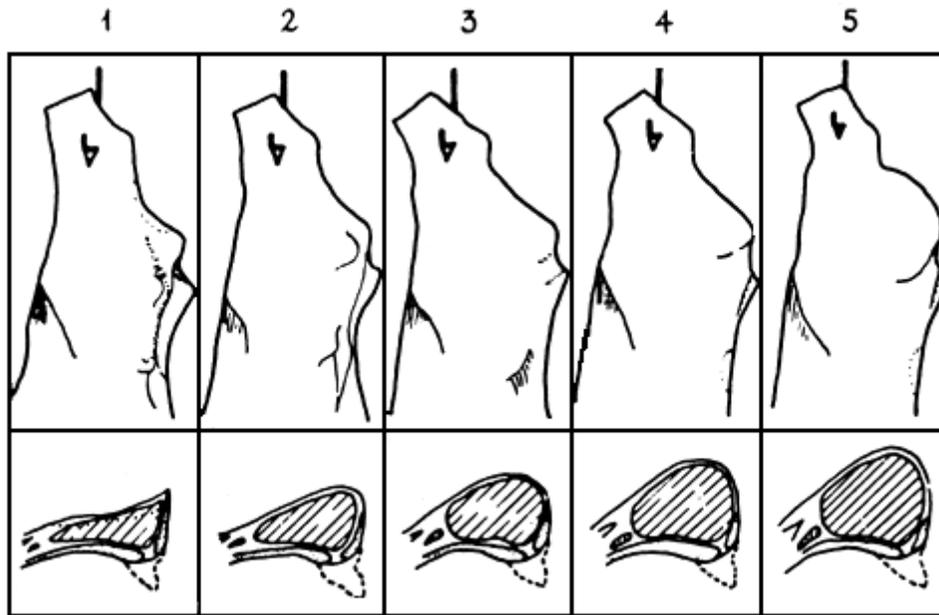


FIGURE 1 : Profiles of hind quarters and long dorsal muscles of beef

(c) For describing the fat tissue development of carcasses, reference is made to the external or surface (subcutaneous) fat and the kidney and pelvic fat.

(1) The surface fat is measured in the dorsal area posterior to the 9th rib and three quarters of the way along the curve of the longissimus dorsi, at the point of measurement to be indicated on the description card. This measure is optional.

In all cases this measure is rectified by a subjective judgement of the distribution of surface fat over the whole carcass. The measures should serve only as a guide for reference purposes.

Code Number	Maturity Groups 1 and 2 (Section III)	Maturity Groups 3 - 6 (Section III)
1 Absent	-	-
2 Slight	up to approx. 1 mm	up to approx. 2 mm
3 Medium	approx. 1 < 2 mm	approx. 2 < 5 mm
4 Abundant	approx. 2 < 5 mm	approx. 5 < 10 mm
5 Very abundant	approx. ≥ 5 mm	approx. 10 < 20 mm
6 Excessive	-	≥ 20 mm

(2) Kidney fat and pelvic fat are estimated as follows :

Code Number	Maturity Groups 1 and 2 (Section III)	Maturity Groups 3 - 6 (Section III)
1 Very slight	--	up to 1 % *
2 Slight	Kidney not covered with fat	approx. 1 < 3 %
3 Medium	Kidney half covered with fat	approx. 3 < 5 %
4 Abundant	Kidney completely covered with fat	approx. 5 7 %
5 Very abundant	--	approx. 7 < 9 %
6 Excessive	--	≥ 9%

* Percentage of carcass weight

(d) Where the carcass is cut into quarters it is possible to examine the surface of the long dorsal muscle (M.long.dorsi) as a supplementary means of assessment. The shape of the long dorsal muscle varies with the point of examination. It is necessary, therefore, to indicate the measurement point, i.e. the number of the rib on which the measurement is taken. This means :

- 1 up to 20 cm²
- 2 approx. 20 to 35 cm²
- 3 approx. 35 to 50 cm²
- 4 approx. 50 to 65 cm²
- 5 approx. 65 to 80 cm²
- 6 approx 80 to 95 cm²
- 7 approx. 95 to 110 cm²
- 8 approx. 110 to 125 cm²

9 more than 125 cm²

V. Characteristics for Describing the Constitution of the Tissue

Reference is made to the following factors for indicating the condition of the tissue :

- (a) Marbling
- (b) Colour of meat
- (c) Colour of fat tissue

(a) As an additional criterion, marbling of the meat at the long dorsal muscle (M.long.dorsi) may be considered. Since marbling at the back muscle is variable, it is necessary to specify the location of the cut (number of the rib). Six categories are outlined :

- 1 none to very slight
- 2 slight
- 3 fair
- 4 medium
- 5 strong
- 6 very strong

To determine the degree of marbling see Figure 2.

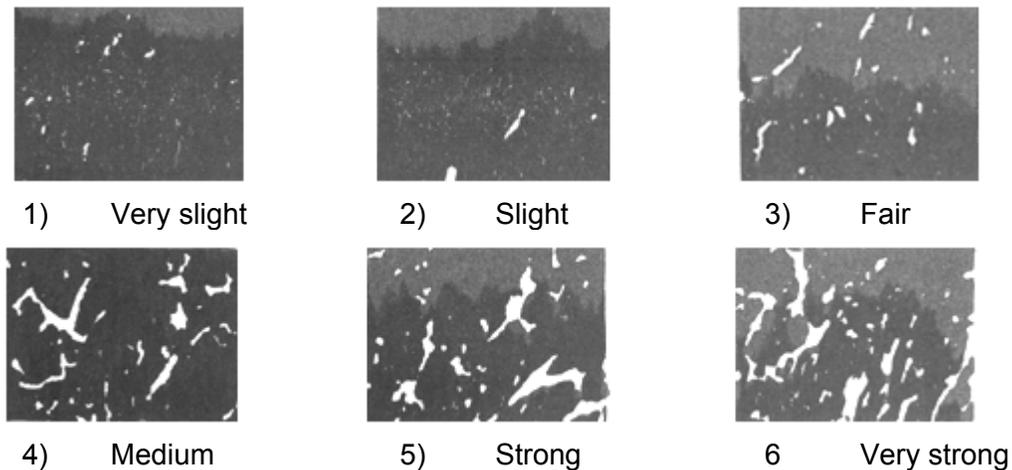


FIGURE 2 : Degree of marbling of beef

(b) The colour of meat is evaluated subjectively. The colour of carcasses of maturity groups 1 and 2 (less than 9 months) is determined by the abdominal flank muscle ; with all other carcasses by a fresh cut into the back muscle or leg. At this point of time the meat temperature must be between 0°C and 7°C at the heart of this muscle. Colours are codified as follows :

- 1 light grey
- 2 pinkish grey
- 3 light pink
- 4 pink
- 5 light red

- 6 red
- 7 dark red
- 8 very dark red

(c) To determine the colour of the fat tissue the meat temperature at the heart of the muscle must not exceed +7°C.

One distinguishes :

- 1. white
- 2. creamy
- 3. yellow

VI. Practical Application of the System

The results of the description of the carcass are presented in the following card :

<u>DESCRIPTIVE CARD</u>									
<u>FOR CARCASSES OF BOVINE SPECIES</u>									
Warm-dressed weight kg	1	2	3	4					
Category	1	2	3	4					
Maturity	1	2	3	4	5	6			
Conformation	1	2	3	4	5				
Fat tissue									
External or surface fat	1	2	3	4	5	6			
Internal fat including kidney and pelvic fat	1	2	3	4	5	6			
Back muscle area	1	2	3	4	5	6	7	8	9
Indicate the point of measurement									
Marbling	1	2	3	4	5	6			
Colour of meat	1	2	3	4	5	6	7	8	
(For maturity groups 3-6 indicate the place on the carcass where the colour was judged)									
Colour of fat tissues	1	2	3						
Commercial weight	1	2	3	4					

PART B

PROPOSALS CONCERNING THE DESCRIPTION OF PORK CARCASSES

N.B. Arabic numerals are used for the codification

I. Categories of Carcasses

Pork carcasses are divided into four categories

1. YOUNG PIGS : Carcasses of castrated and uncastrated Males and of female animals whose maximum weight does not exceed 30 kg (dead weight).
2. PIGS : Carcasses of male castrated animals and of female animals not used for breeding purposes, exceeding 30 kg (dead weight)
3. SOWS : Carcasses of female animals used for breeding purposes
4. STAGS : Carcasses of male castrated animals used for breeding purposes before castration

II. Definition of the Pork Carcass

The whole body of a slaughtered animal, either intact or split lengthwise in the approximate median line of the vertebral column, without tongue, bristles, claws and genitals, after bleeding and evisceration.

Note : If the cutting method requires the removal of the head, it is separated from the carcass between the occipital bone (os occipitale) and the atlas, the forefeet are separated between carpus and metacarpus, the hindfeet between tarsus and metatarsus.

The carcass includes :

1. the head
2. the kidneys
3. the flare fat
4. the forefeet
5. the hindfeet
6. the tail

If the above codified parts are removed from the carcass it should be indicated by a cross in the respective squares under the heading "weight".

Weight :

1	2	3	4	5	6
---	---	---	---	---	---

III. Quantity Criteria

The following criteria are used :

- (a) weight of the two half-carcasses
 - (b) back fat thickness
 - (c) meat contents of legs
- (a) The warm-dressed and/or the commercial weight is indicated in kilogrammes.

- (b) The back fat thickness including the skin is measured on the warm carcase, not more than two hours after slaughter, along the medial splitting line at :
- a. the height of the last rib ; and
 - b. between the last lumbar vertebra and the first sacral vertebra.

The back fat thickness taken into consideration is the average of the values found at the two points of measurement mentioned above and is calculated using the values obtained at both points of measurement, as follows :

$$\frac{a+b}{2} = \text{average back fat thickness}$$

The back thickness is indicated according to the following code:

1	less than 10 mm
2	10 to less than 15 mm
3	15 to less than 20 mm
4	20 to less than 25 mm
5	25 to less than 30 mm
6	30 to less than 35 mm
7	35 to less than 40 mm
8	40 to less than 45 mm
9	45 to less than 50 mm
10	more than 50 mm

- (c) The meat content of the leg is closely correlated with the meat content of the carcase as a whole. If an identification system is applied over a wide area it is, therefore, advisable to evaluate the meat content of the leg. Because of the subjective nature of the assessment a division into three categories is sufficient.
1. slight meat content
 2. medium meat content
 3. high meat content

As a supplementary means of evaluation illustrations of legs corresponding to the proposed three types are presented in Figure 3. Legs with a high meat content will generally be wide, large and deep " the leg with medium content of meat will generally be not so wide.

IV. Factors for Describing the Constitution of the Tissue

The time for assessing the conditions of the tissues and colour of meat and fat after slaughter will be agreed between the buyer and the seller. Meat temperature at the centre should not exceed +7°C nor be below +2°C. If this temperature is not attained the temperature and the time after slaughter should be indicated. Temperature must be measured at least twice by means of a stab thermometer

The meat constitution is assessed at the leg musculature (m.adductor) For this purpose a cut of 1-2 cm must be made into the leg muscle.

Fat tissue conditions are assessed at the measurement point of the back fat thickness.

The following factors are codified :

- (a) colour of meat

- (b) consistency and moisture content of meat
- (c) colour of fat tissue
- (d) consistency of fat tissue
- (a) Meat colour is codified by a four-tone colour scale :
 - 1 pale
 - 2 pink
 - 3 light red
 - 4 red
- (b) Consistency and moisture content of meat is classified as follows :
 - 1 moist and soft
 - 2 slightly moist (normal)
 - 3 dry and firm
- (c) Fat tissue colours have three tones :
 - 1 white
 - 2 creamy pink
 - 3 creamy
- (d) Variations in consistency of fat tissues (back fat) are classified as :
 - 1 soft
 - 2 medium
 - 3 firm

V. Practical Application of the System

The results of the description of the carcasses are presented in the following card:

DESCRIPTIVE CARD FOR PIG CARCASSES	
Warm-dressed weight kg	1 2 3 4 5 6
Category	1 2 3 4
Back fat thickness	1 2 3 4 5 6 7 8 9 10
Meat content of leg	1 2 3
Colour of meat	1 2 3 4
Consistency and moisture content of meat	1 2 3
Colour of fat tissue	1 2 3
Fat tissue consistency	1 2 3
Commercial weight kg	1 2 3 4 5 6



Fig. No 15

16

17

18

19



Fig. No 20

21

22

23

24



Fig. No 25

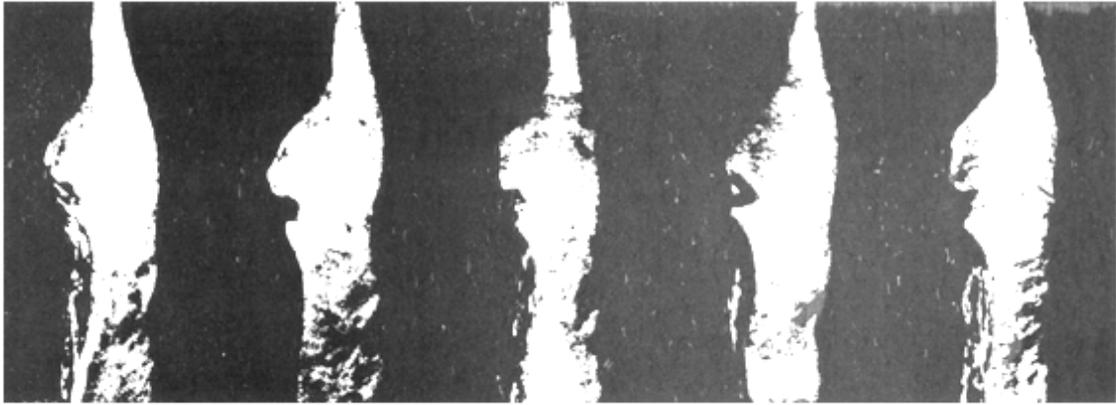
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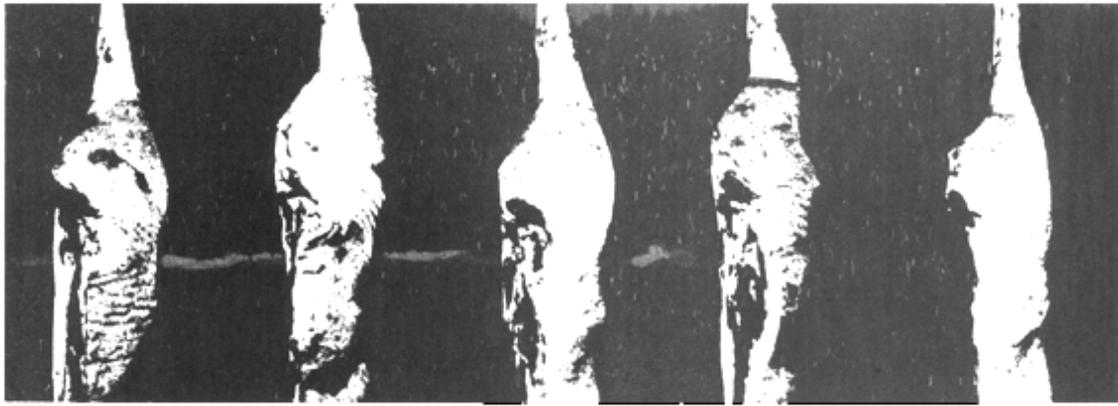
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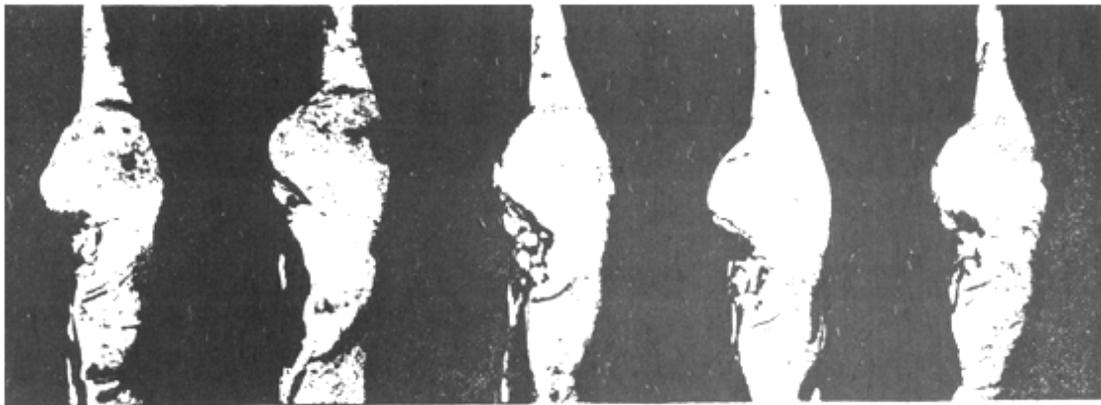
FIGURE 3. Leg shapes indicating meat



MEDIUM MEAT CONTENT



HIGH MEAT CONTENT



Content in pork carcasses

CODEX COMMITTEE ON MEAT AND
MEAT PRODUCTS
SUB-COMMITTEE I ON CUTTING METHODS
AND CUTS OF CARCASES

ALINORM 70/17
Appendix III

PROPOSED DRAFT CODIFICATION

Of

CARCASES OF THE SPECIES OVIS

(Originally document CODEX/MEAT/SC I/69/2)

Step 3 of the Codex Alimentarius Procedure
for the
Elaboration of Codes of Practice

PROPOSED DRAFT CODIFICATION
Of
CARCASES OF THE SPECIES OVIS

(Originally document CODEX/MEAT/sc I/69/2)

Step 3 of the Codex Alimentarius Procedure
for the
Elaboration of Codes of Practice

The following characteristics of carcasses are codified :

- A. Category
- B. Weight range

A. CATEGORIES OF CARCASSES

- | | | |
|----|-------------|--|
| 1. | Milk lamb | Carcases of lambs which have been fed exclusively with milk. Milk lambs may belong only to one of the first three weight ranges, .i.e. a maximum weight of 12.7 kg viz. 13 kg. |
| 2. | Lamb | Carcases of lamb up to one year. |
| | a.* | carcasses of lamb up to six (6) months and |
| | b.* | carcasses of lamb from six (6) months to one (1) year. |
| 3. | Young sheep | Carcases of female sheep not used for breeding purposes and of male castrated sheep, between the ages of 1 and 2 years. |
| 4. | Sheep | Carcases of female sheep not used for breeding purposes and of male castrated sheep, older than 2 years. |
| 5. | Ewes | Carcases of female sheep which have been used for breeding purposes. |
| 6. | Rams | Carcases of non-castrated male sheep which have developed ram characteristics and carcasses of castrated sheep which still retain secondary male characteristics. |

NOTE: Where the age classification of the animal is not obvious the age determination shall be made by the national authority concerned after reference to dentition.

* Optional subdivision to be reviewed again by Sub-Committee I (Please see paras. 13 and 14 of the Report)

B. WEIGHT RANGES

The "cold weight" range of carcasses shall be as follows :

1. LAMB

	<u>Kilos</u>	<u>(Pds)</u>		<u>Kilos</u>	<u>(Pds)</u>
	--	--	Not over	7.0	(15.4)
Over	7.0	(15.4)	but not over	8.5	(19)
"	8.5	(19)	" " "	12.7	(28)
"	12.7	(28)	" " "	16.3	(36)
"	16.3	(36)	" " "	19.1	(42)
"	19.1	(42)	-	-	-

2. YOUNG SHEEP

	<u>Kilos</u>	<u>(Pds)</u>		<u>Kilos</u>	<u>(Pds)</u>
	--	--	not over	21.8	(48)
Over	21.8	(48)	but not over	25.4	(56)
"	25.4	(56)	-	-	-

3. SHEEP, EWES AND RAMS

	<u>Kilos</u>	<u>(Pds)</u>		<u>Kilos</u>	<u>(Pds)</u>
	-	-	not over	21.8	(48)
Over	21.8	(48)	but not over	25.4	(56)
"	25.4	(56)	" " "	29.0	(64)
"	29.0	(64)	" " "	32.7	(72)
"	32.7	(72)	" " "	36.3	(80)
"	36.3	(80)	-	-	-

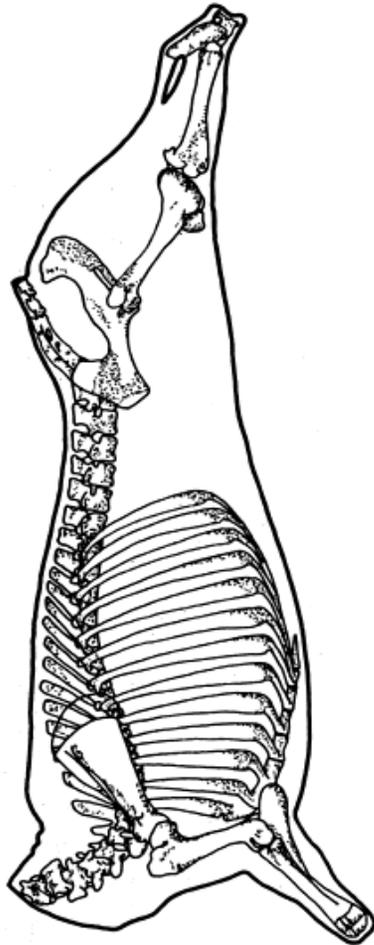
"Cold weight" shall be the weight of the carcase after the body heat has left it.

The weights in kilograms are conversion values based on the traditional weight categories in pounds as used in international trade. (Please see para. 15 of the Report)

CODEX COMMITTEE ON MEAT AND MEAT PRODUCTS
SUB-COMMITTEE I ON CUTTING METHODS AND CUTS OF CARCASSES
PROPOSED DRAFT DESCRIPTIONS OF CUTTING METHODS OF COMMERCIAL UNITS
OF CARCASSES, HALVES AND QUARTERS IN INTERNATIONAL TRADE

(Originally document CODEX/MEAT/SC I/69/1)

Submitted to the Seventh Session of the
Codex Alimentarius Commission
at Step 5 of the Procedure for the
Elaboration of Codes of Practice



Meat Species : I BEEF

Definition : Carcass

The whole body of a slaughtered animal, either intact or split lengthwise in the approximate median line of the vertebral column, after bleeding, skinning, evisceration and removal of head, genitals and udders of female animals that have calved. The head be separated from the carcass between the occipitale bone (Os occipitale) and the first cervical vertebra (atlas), the forefeet between carpus and metacarpus and the hindfeet between tarsus and metatarsus.

Note : If the cutting method requires the removal of the tail it is separated so as to leave not more than two occygeal vertebrae (vert.coudolis) in the carcass.

Meat Species : I BEEF

Commercial Unit : Commercial Unit : Carcass 1

I/1.1 The whole carcass according to the definition of Meat Species BEEF

Variation of the Commercial Unit :

I/1.2 less kidneys

I/1.3 less kidneys, kidney and pelvic fat

I/1.4 less kidneys, kidney and pelvic fat and muscle portion of the diaphragm

I/1.5 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm and tail

I/1.6 less kidneys and muscle portion of the diaphragm

I/1.7 less kidneys and tail

I/1.8 less kidneys, Kidney and pelvic fat and tail

I/1.9 less muscle portion of the diaphragm

I/1.10 less muscle portion of the diaphragm and tail

I/1.11 less tail

I/1.12 less kidneys and kidney fat

I/1.13 less kidneys, kidney fat and muscle portion of the diaphragm

I/1.14 less kidneys, kidney fat, muscle portion of the diaphragm and tail

Meat Species : I BEEF

Commercial Unit : Carcass half 2

I/2.1 Carcass, split lengthwise in the approximate median line of the vertebral column, less spinal cord.

Variation of the Commercial Unit :

I/2.2 less kidney

I/2.3 less kidney, kidney and pelvic fat

I/2.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm

I/2.5 less kidney, kidney and pelvic fat, muscle portion of the diaphragm and tail

I/2.6 less kidney and muscle portion of the diaphragm

I/2.7 less kidney and tail

I/2.8 less kidney, kidney and pelvic fat and tail

I/2.9 less muscle portion of the diaphragm

I/2.10 less muscle portion of the diaphragm and tail

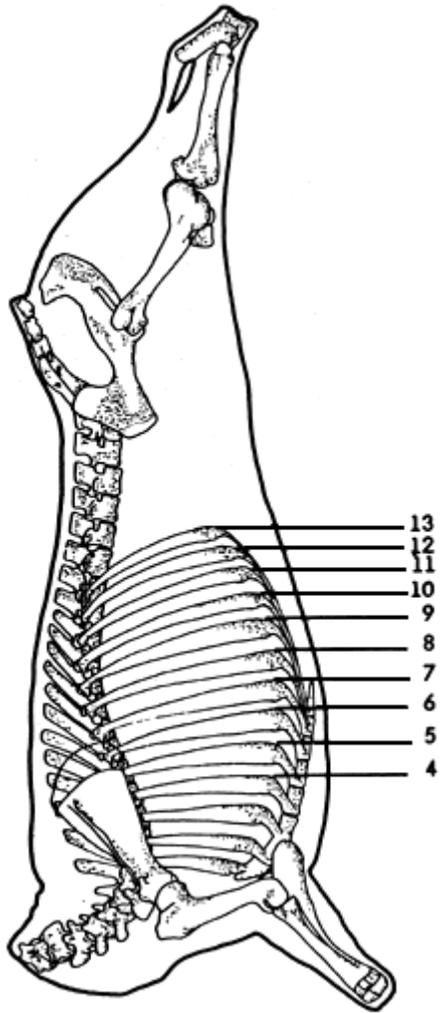
I/2.11 less tail

I/2.12 less pillar, but with peripheral muscle portion of the diaphragm

I/2.13 less kidney and kidney fat

I/2.14 less kidney, kidney fat and muscle portion of the diaphragm

I/2.15 less kidney, kidney fat, muscle portion of the diaphragm and tail



Meat Species : I BEEF

Commercial Unit : Forequarter 3

The drawing shows the variation of the cutting method for Commercial Unit
3 - Forequarter.

The figures indicate the ribs that remain if the respective cutting method is applied ; they
are added as the last figure to the respective Code Number.

Example : I/3.1.9

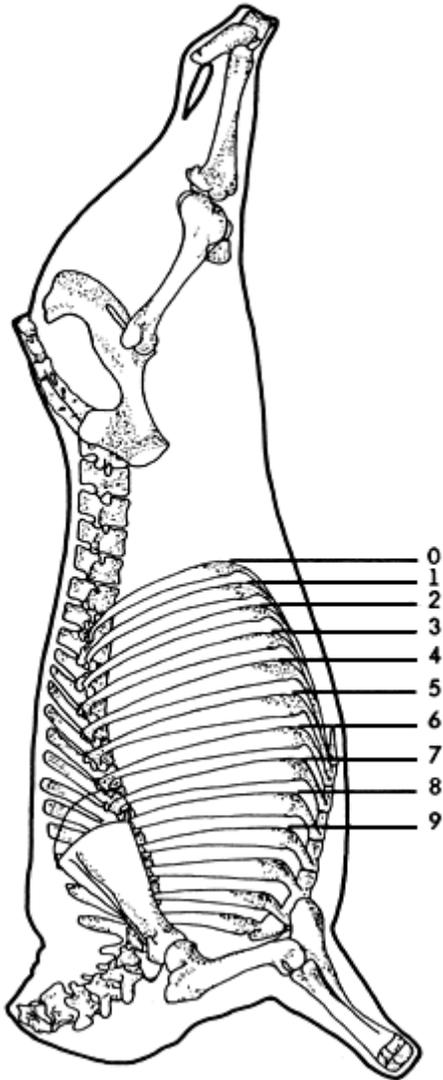
Meat Species : I BEEF

Commercial Unit : Forequarter 3

I/3.1 Anterior (cranial) part of the carcass half, less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

I/3.2 less muscle portion of the diaphragm



Meat Species : I BEEF

Commercial Unit : Hindquarter 4

The drawing shows the variation of the cutting method for Commercial Unit 4 - Hindquarter.

The figures indicate the ribs that remain if the respective cutting method is applied ; they are added as the last figure to the respective Code Number.

Example : I/3.1.9

Meat Species : I BEEF

Commercial Unit : Hindquarter 4

I/4.1 Posterior (caudal) part of the carcass half, less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

I/4.2 less kidney

I/4.3 less kidney and pelvic fat

I/4.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm

I/4.5 less kidney, kidney and pelvic fat, muscle portion of the diaphragm and tail

I/4.6 less kidney and muscle portion of the diaphragm

I/4.7 less kidney and tail

I/4.8 less kidney, kidney and pelvic fat and tail

I/4.9 less muscle portion of the diaphragm

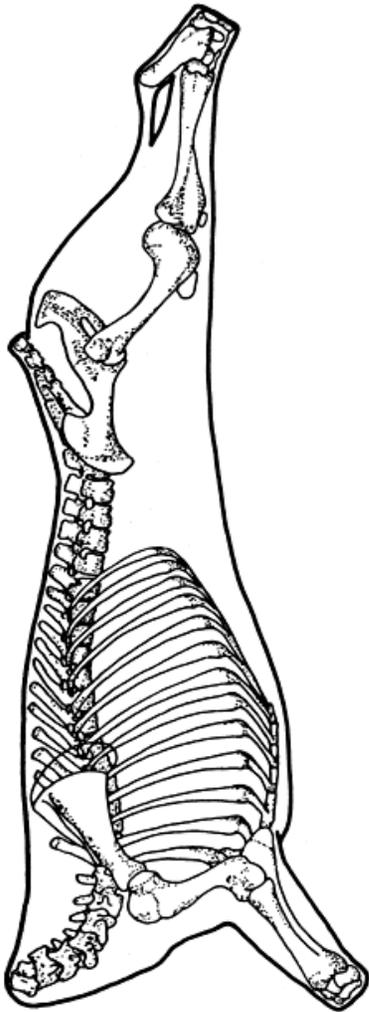
I/4.10 less muscle portion of the diaphragm and tail

I/4.11 less tail

I/4.12 less kidney and kidney fat

I/4.13 less kidney, kidney fat and muscle portion of the diaphragm

I/4.14 less kidney, kidney fat, muscle portion of the diaphragm and tail



Meat Species : II VEAL

Definition : Carcass

The whole body of a slaughtered animal, either intact or split lengthwise in the approximate median line of the vertebral column, after bleeding, skinning and evisceration, less head and genitals. The head is separated from the carcass between occipital bone (Os occipitale) and the first cervical vertebra (atlas), the forefeet are separated between corpus and metacarpus and the hindfeet between tarsus and metatarsus.

Note : If the cutting method requires the removal of the tail it is separated so as to leave not more than two occygeal vertebrae (vert.caudalia) in the carcass.

Meat Species : II VEAL

Commercial Unit : Carcass 1

II/1.1 The whole carcass according to the definition of Meat Species VEAL

Variation of the Commercial Unit :

- II/1.2 less kidneys
- II/1.3 less kidneys, kidney and pelvic fat
- II/1.4 less kidneys, kidney and pelvic fat of muscle portion of the diaphragm
- II/1.5 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm and thymus gland
- II/1.6 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm, thymus gland and tail
- II/1.7 less kidneys and muscle portion of the diaphragm
- II/1.8 less kidneys, muscle portion of the diaphragm and thymus gland
- II/1.9 less kidneys, muscle portion of the diaphragm, thymus gland and tail
- II/1.10 less kidneys and tail
- II/1.11 less kidneys, thymus gland and tail
- II/1.12 less kidneys and thymus gland
- II/1.13 less muscle portion of the diaphragm
- II/1.14 less muscle portion of the diaphragm and thymus gland
- II/1.15 less muscle portion of the diaphragm, thymus gland and tail
- II/1.16 less muscle portion of the diaphragm and tail
- II/1.17 less thymus gland
- II/1.18 less thymus gland and tail
- II/1.19 less tail
- II/1.20 less kidneys, kidney and pelvic fat and thymus gland
- II/1.21 less kidneys, kidney and pelvic fat, thymus gland and tail
- II/1.22 less kidneys, kidney and pelvic fat and tail
- II/1.23 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm and tail

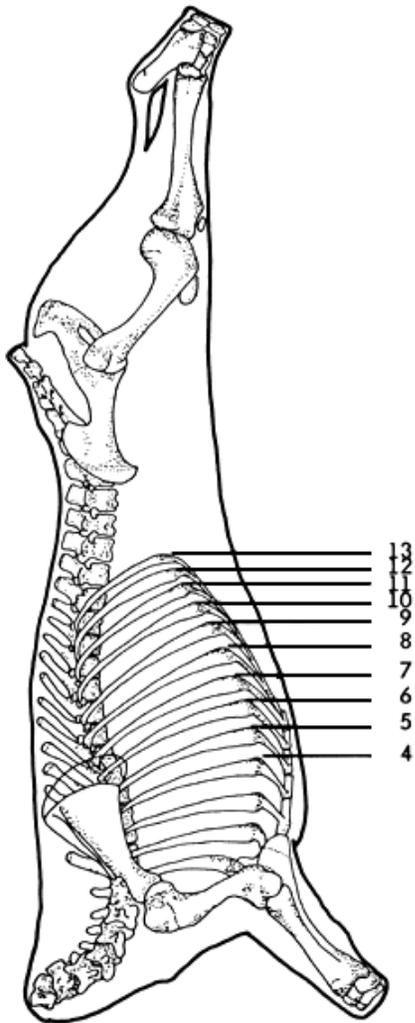
Meat Species : II VEAL

Commercial Unit : Carcass half 2

II/2.1 Median (along the vertebral column) dissected carcass less spinal cord

Variation of the Commercial Unit :

- II/2.2 less kidney
- II/2.3 less kidney, kidney and pelvic fat
- II/2.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm
- II/2.5 less kidney, kidney and pelvic fat, muscle portion of the diaphragm and thymus gland
- II/2.6 less kidney, kidney and kidney fat, muscle portion of the diaphragm, thymus gland and tail
- II/2.7 less kidney and muscle portion of the diaphragm
- II/2.8 less kidney, muscle portion of the diaphragm and thymus gland
- II/2.9 less kidney, muscle portion of the diaphragm and tail
- II/2.10 less kidney and tail
- II/2.11 less kidney, thymus gland and tail
- II/2.12 less kidney and thymus gland
- II/2.13 less muscle portion of the diaphragm
- II/2.14 less muscle portion of the diaphragm and thymus gland
- II/2.15 less muscle portion of the diaphragm, thymus gland and tail
- II/2.16 less muscle portion of the diaphragm and tail
- II/2.17 less thymus gland
- II/2.18 less thymus gland and tail
- II/2.19 less tail
- II/2.20 less kidney, kidney and pelvic fat and thymus gland
- II/2.21 less kidney, kidney and pelvic fat, thymus gland and tail
- II/2.22 less kidney, kidney and pelvic fat and tail
- II/2.23 less kidney, kidney and pelvic fat, muscle portion of the diaphragm and tail



Meat Species : II VEAL

Commercial Units : Forehalf 3

Forequarter 4

The drawing shows the variation of the cutting method for Commercial Units 3 and 4 - Forehalf and Forequarter.

The figures indicate the ribs that remain if the respective cutting method is applied ; They are added as the last figure to the respective Code Number.

Example : II/3.1.9

Meat Species : II VEAL

Commercial Unit : Forehalf 3

II/3.1 Undissected, anterior (cranial) part of the carcass, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

II/3.2 less thymus gland

II/3.3 less muscle portion of the diaphragm

II/3.4 less thymus gland and muscle portion of the diaphragm

Meat Species : IIVEAL

Commercial Unit : Forequarter 4

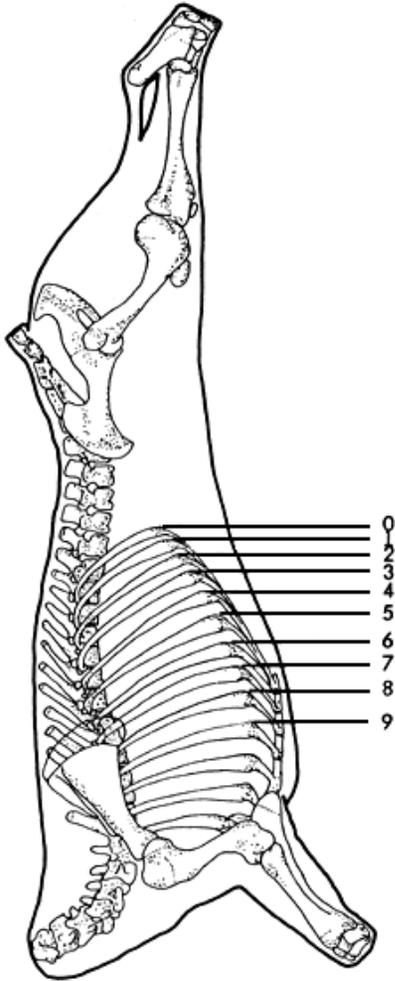
II/4.1 Anterior (cranial) part of the carcass half, less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

II/4.2 less thymus gland

II/4.3 less muscle portion of the diaphragm

II/4.4 less thymus gland and muscle portion of the diaphragm



Meat Species : II VEAL

Commercial Units : Hindhalf 5

Hindquarter 6

The drawing shows the variation of the cutting method for Commercial Units 5 and 6 - Hindhalf and Hindquarter.

The figures indicate the ribs that remain if the respective cutting method is applied ; they are added as the last figure to the respective Code Number.

Example : III/5.3.7

Meat Species: II VEAL

Commercial Unit : Hindhalf 5

II/5.1 Undissected, posterior (caudal) part of the carcass, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

II/5.2 less kidneys

II/5.3 less kidneys and kidney and pelvic fat

II/5.4 less kidneys, kidney and pelvic fat and muscle portion of the diaphragm

II/5.5 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm and tail

II/5.6 less kidneys and muscle portion of the diaphragm

II/5.7 less kidneys and tail

II/5.8 less kidneys, muscle portion of the diaphragm and tail

II/5.9 less kidneys, kidney and pelvic fat and tail

II/5.10 less muscle portion of the diaphragm

II/5.11 less muscle portion of the diaphragm and tail

II/5.12 less tail

Meat Species : II VEAL

Commercial Unit : Hindquarter 6

II/6.1 Posterior (caudal) part of the carcass half less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

II/6.2 less kidney

II/6.3 less kidney and kidney and pelvic fat

II/6.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm

II/6.5 less kidney, kidney and pelvic fat, muscle portion of the diaphragm and tail

II/6.6 less kidney and muscle portion of the diaphragm

II/6.7 less kidney and tail

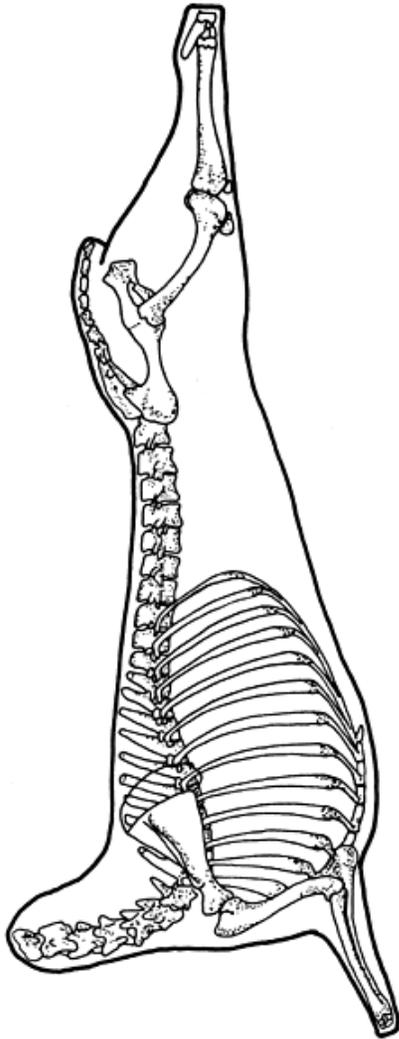
II/6.8 less kidney, muscle portion of the diaphragm and tail

II/6.9 less kidney, kidney and pelvic fat and tail

II/6.10 less muscle portion of the diaphragm

II/6.11 less muscle portion of the diaphragm and tail

II/6.12 less tail



Meat Species : III LAMB and MUTTON

Definition : Carcass

The whole body of a slaughtered animal after bleeding, skinning and evisceration, removal of head, feet, tail, genitals of males and udders of females that have lambed. The head is separated from the carcass between the occipital bone (Os occipitale) and the first cervical vertebra (atlas), the forefeet are separated between carpus and metacarpus and the hindfeet between tarsus and metatarsus. Not more than 6 occygeal vertebrae (vert.caudalis) remain in the carcass.

Meat Species : III LAMB and MUTTON

Commercial Unit : Carcass 1

III/1.1 The whole carcass according to the definition for Meat Species Lamb and Mutton

Variation of the Commercial Unit :

III/1.2 less kidneys

III/1.3 less kidneys, kidney and pelvic fat

III/1.4 less kidneys, kidney and pelvic fat und muscle portion of the diaphragm

III/1.5 less muscle portion of the diaphragm

III/1.6 less kidneys and muscle portion of the diaphragm

Meat Species : III LAMB and MUTTON

Commercial Unit : Carcass half 2

III/2.1 Median (along the vertebral column) separated carcass less spinal cord.

Variation of the Commercial Unit :

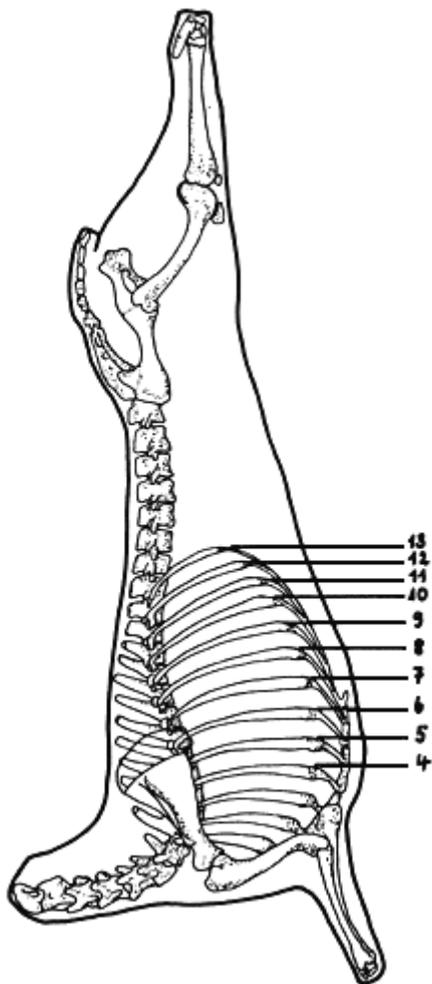
III/2.2 less kidney

III/2.3 less kidney, kidney and pelvic fat

III/2.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm

III/2.5 less muscle portion of the diaphragm

III/2.6 less kidney and muscle portion of the diaphragm



Meat Species : III LAMB and MUTTON

Commercial Units : Forehalf 3

Forequarter 4

The drawing shows the variation of the cutting method for Commercial Units 3 and 4 - Forehalf and Forequarter.

The figures indicate the ribs that remain if this cutting method is applied ; they are added as the last figure to the respective Code Number.

Example : III/3.1.7

Meat Species : III LAMB and MUTTON

Commercial Unit : Forehalf 3

III/3.1 Undissected, anterior (cranial) part of the carcass, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

III/3.2 less muscle portion of the diaphragm

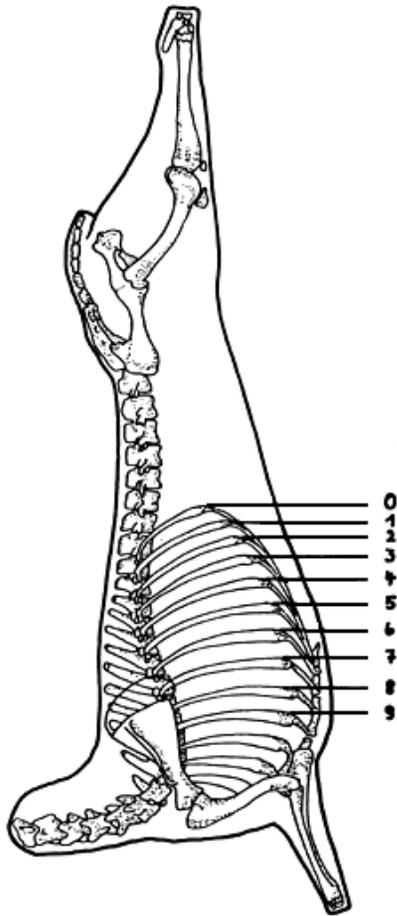
Meat Species : III LAMB and MUTTON

Commercial Unit : Forequarter 4

III/4.1 Anterior (cranial) part of the carcass half less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

III/4.2 less muscle portion of the diaphragm



Meat Species : III LAMB and MUTTON

Commercial Units : Hindhalf 5

Hindquarter 6

The drawing shows the variation of the cutting method for Commercial Units 5 and 6 - Hindhalf and Hindquarter.

The figures indicate the ribs that remain if the respective cutting method is applied ; they are added as the last figure to the respective Code Number.

Example : III/5.3.Z

Meat Species : III LAMB and MUTTON

Commercial Unit : Hindhalf 5

III/5.1 Undissected posterior (caudal) part of the carcass, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

III/5.2 less kidneys

III/5.3 less kidneys, kidney and pelvic fat

III/5.4 less kidneys, kidney and pelvic fat and muscle portion of the diaphragm

III/5.5 less kidneys and muscle portion of the diaphragm

III/5.6 less muscle portion of the diaphragm

Meat Species : III LAMB and MUTTON

Commercial Unit : Hindquarter 6

III/6.1 Posterior (caudal) part of the carcass half less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

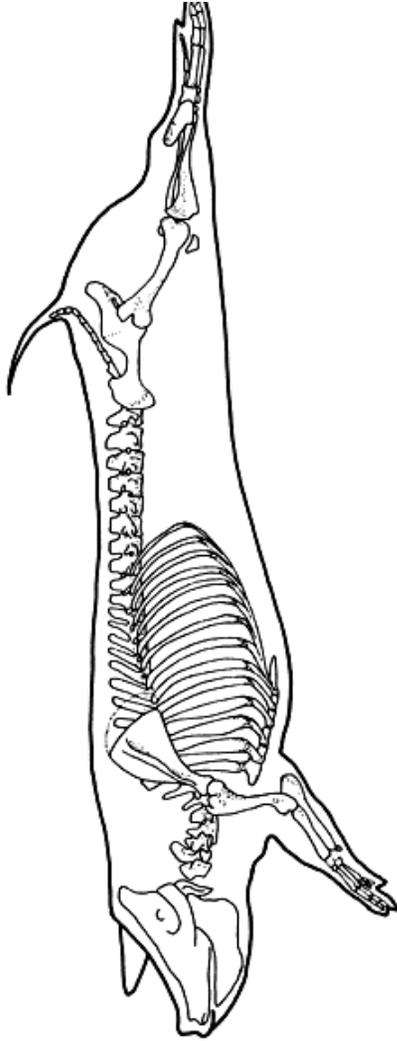
III/6.2 less kidney

III/6.3 less kidney, kidney and pelvic fat

III/6.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm

III/6.5 less kidney and muscle portion of the diaphragm

III/6.6 less muscle portion of the diaphragm



Meat Species : IV PORK

Definition : Carcass

The whole body of a slaughtered animal either intact or split lengthwise in the approximate median line of the vertebral column, without tongue, bristles, claws and genitals, after bleeding and evisceration.

Note : If the cutting method requires the removal of the head, it is separated from the carcass between the occipital bone (Os occipitale) and the first cervical vertebra (atlas), the forefeet are separated between carpus and metacarpus, the hindfeet between tarsus and metatarsus.

Meat Species : IV PORK

Commercial Unit : Carcass 1

IV/1.1 The whole carcass according to the definition for Meat Species PORK

Variations of the Commercial Unit :

- IV/1.2 less head
- IV/1.3 less head, flare fat and kidneys
- IV/1.4 less head, flare fat, kidneys and forefeet
- IV/1.5 less head, flare fat, kidneys, forefeet and tail
- IV/1.6 less head, flare fat, kidneys, forefeet, tail, but with jowl
- IV/1.7 less head, flare fat, kidneys and tail
- IV/1.8 less head, flare fat, kidneys and forefeet, but with jowl
- IV/1.9 less head and kidneys
- IV/1.10 less head, kidneys and forefeet
- IV/1.11 less head, kidneys and tail
- IV/1.12 less head, kidneys, forefeet and tail
- IV/1.13 less head, kidneys, forefeet and tail, but with jowl
- IV/1.14 less head, kidneys, forefeet, but with jowl
- IV/1.15 less head and forefeet
- IV/1.16 less head, forefeet and tail
- IV/1.17 less head, forefeet and tail, but with jowl
- IV/1.18 less head and forefeet, but with jowl
- IV/1.19 less head and tail
- IV/1.20 less head and tail, but with jowl
- IV/1.21 less head, but; with jowl
- IV/1.22 less flare fat and kidneys
- IV/1.23 less flare fat, kidneys and forefeet
- IV/1.24 less flare fat, kidneys, forefeet and tail
- IV/1.25 less flare fat, kidneys and tail
- IV/1.26 less kidneys
- IV/1.27 less kidneys and forefeet
- IV/1.28 less kidneys, forefeet and tail
- IV/1.29 less kidneys and tail

IV/1.30 less forefeet
IV/1.31 less forefeet and tail
IV/1.32 less tail

Meat Species : IV PORK

IV/2.1 Median (along the vertebral column and head) separated carcass less spinal cord and brain

Variation of the Commercial Unit :

- IV/2.2 less head
- IV/2.3 less head, flare fat and kidney
- IV/2.4 less head, flare fat, kidney and forefeet
- IV/2.5 less head, flare fat, kidney, forefeet and tail
- IV/2.6 less head, flare fat, kidney, forefeet, tail, but with jowl
- IV/2.7 less head, flare fat, kidney and tail
- IV/2.8 less head, flare fat, kidney and forefeet, but with jowl
- IV/2.9 less head and kidney
- IV/2.10 less head, kidney and forefeet
- IV/2.11 less head, kidney and tail
- IV/2.12 less head, kidney, forefeet and tail
- IV/2.13 less head, kidney, forefeet and tail, but with jowl
- IV/2.14 less head, kidney, forefeet, but with jowl
- IV/2.15 less head and forefeet
- IV/2.16 less head, forefeet and tail
- IV/2.17 less head, forefeet and tail, but with jowl
- IV/2.18 less head and forefeet, but with jowl
- IV/2.19 less head and tail
- IV/2.20 less head and tail, but with jowl
- IV/2.21 less head, but with jowl
- IV/2.22 less flare fat and kidney
- IV/2.23 less flare fat, kidney and forefeet
- IV/2.24 less flare fat, kidney, forefeet and tail
- IV/2.25 less flare fat, kidney and tail
- IV/2.26 less kidney
- IV/2.27 less kidney and forefeet
- IV/2.28 less kidney, forefeet and tail
- IV/2.29 less kidney and tail
- IV/2.30 less forefeet

IV/2.31 less forefeet and tail
IV/2.32 less tail

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Appendix V

CODEX COMMITTEE ON MEAT AND MEAT PRODUCTS
SUB-COMMITTEE I ON CUTTING METHODS AND CUTS OF CARCASSES

PROPOSED DRAFT DESCRIPTIONS OF CUTTING METHODS OF COMMERCIAL UNITS
OF CARCASSES MOVING IN INTERNATIONAL
TRADE

(Supplementary Proposal)

(Originally document CODEX/MEAT/SC.I/69/6 ("Pistol cuts") as revised by the
Secretariat of Sub-Committee I)

Step 3 of the Codex Alimentarius Procedure
for the
Elaboration of Codes of Practice

Meat Species : I BEEF

Commercial Unit : Forequarter with flank 5

1/5.1 Anterior (cranial) part of the carcass half, less spinal cord, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. The flank is left at the forequarter.

Variation of the Commercial Unit:

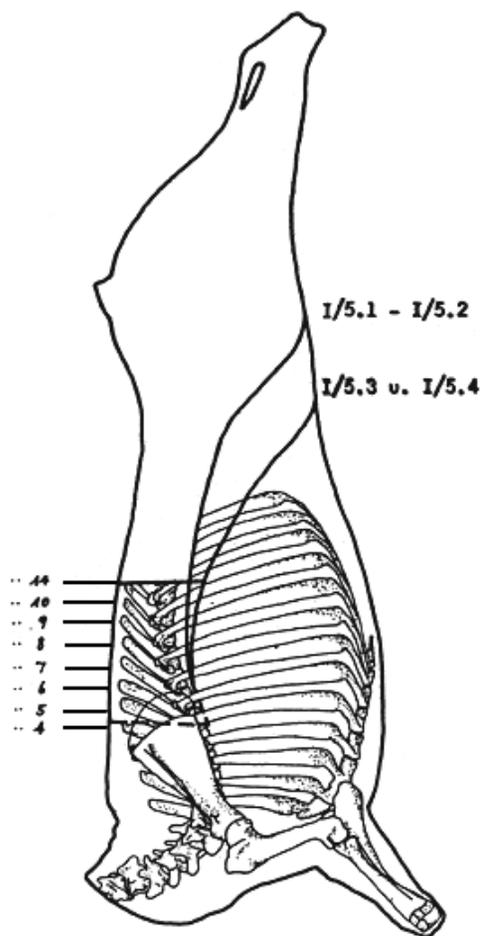
1/5.2 less muscle portion of the diaphragm

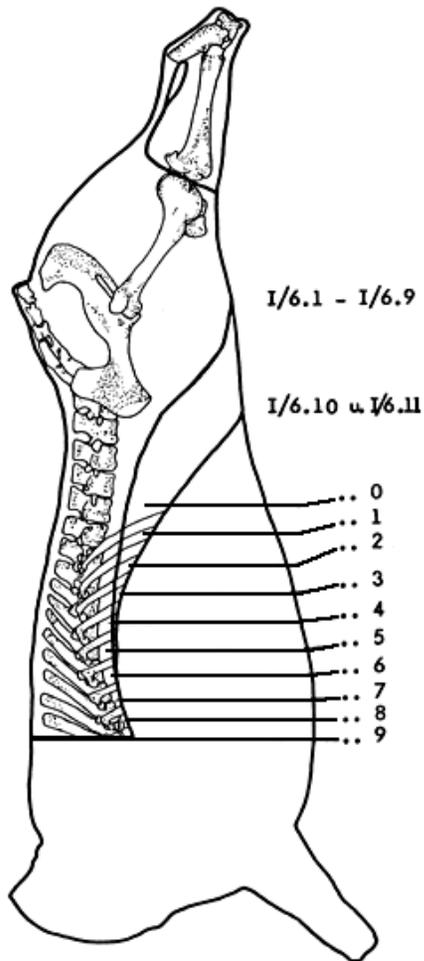
1/5.3 less dorsal part of the flank

1/5.4 less dorsal part of the flank and muscle portion of the diaphragm

The number of the thoracic vertebrae remaining at the forequarter with flank is indicated by the figure after the second point.

Example : I/5.3.6





Meat Species : I BEEF

Commercial Unit : Pistol 6

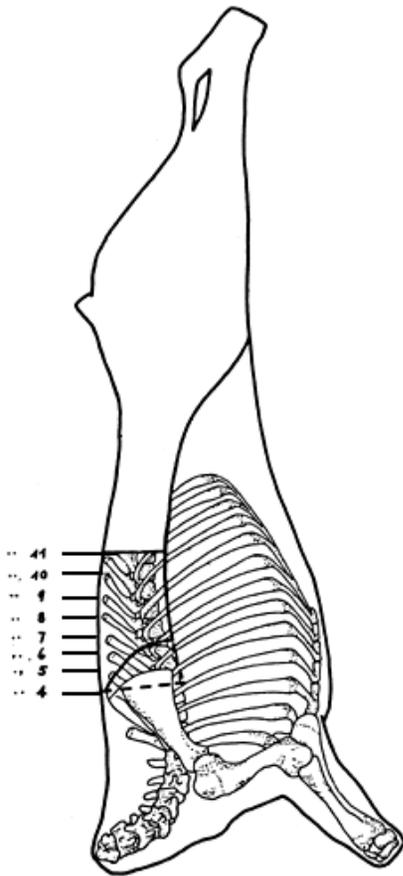
1/6.1 Posterior (caudal) part of the carcass half, less spinal cord, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. The flank is removed.

Variation of the Commercial Unit :

- I/6.2 less kidney
- I/6.3 less kidney, kidney and pelvic fat
- I/6.4 less kidney, kidney and pelvic fat and tail
- I/6.5 less tail
- I/6.6 less kidney and tail
- I/6.7 less kidney and kidney fat
- I/6.8 less kidney, kidney fat and tail
- I/6.9 less kidney, kidney fat, tail and hind shank
- I/6.10 less kidney, kidney fat, but with dorsal part of the flank
- I/6.11 less kidney, kidney fat and tail, but with dorsal part of the flank

The number of the rib butts remaining in the pistol is indicated by the figure after the second point.

Example : I/6.10.3



Meat Species : II VEAL

Commercial Unit : Fore half with brisket and flank 7

II/7.1 Undissected anterior (cranial) part of the carcass, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. Brisket and flank are left in the forehalf on both sides.

Variation of the Commercial Unit :

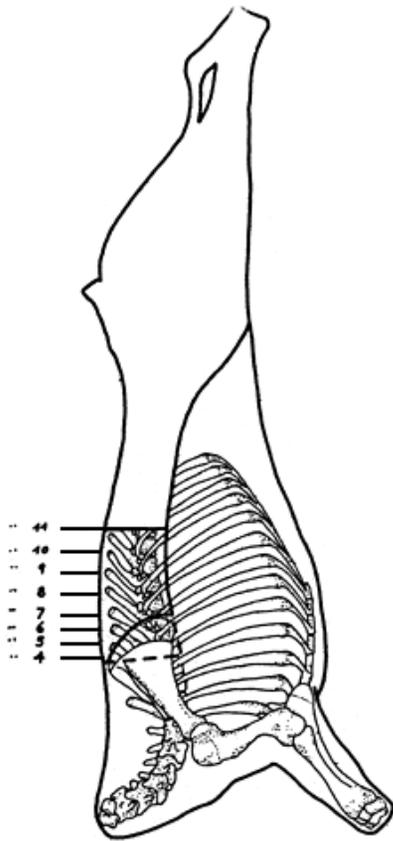
II/7.2 less muscle portion of the diaphragm

II/7.3 less thymus gland

II/7.4 less muscle portion of the diaphragm and thymus gland

The number of the thoracic vertebrae remaining at the fore half is indicated by the figure after the second point.

Example : II/7.4.3



Meat Species : II VEAL

Commercial Unit : Forequarter with brisket
and flank 8

II/8.1 Anterior (cranial) part of the carcass half less spinal cord, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. Brisket and flank are left in the forequarter.

Variation of the Commercial Unit :

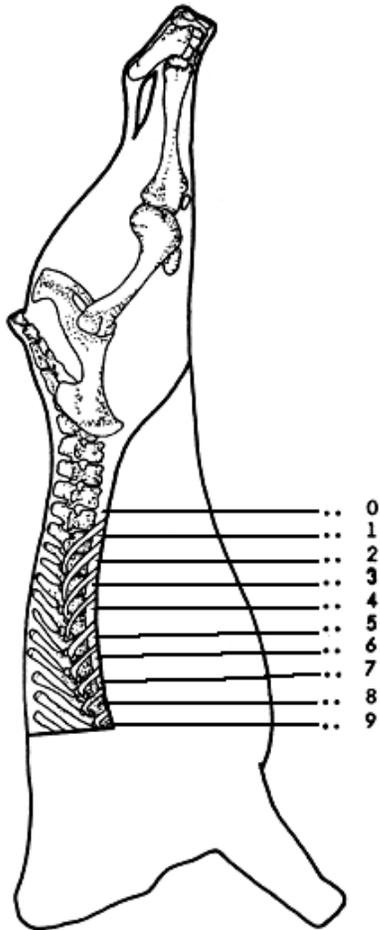
II/8.2 less muscle portion of the diaphragm

II/8.3 less thymus gland

11/8.4 less muscle portion of the diaphragm and thymus gland

The number of the thoracic vertebrae remaining at the forequarter with brisket and flank is indicated by the figure after the second point.

Example : II/8.2.5



Meat Species : II VEAL

Commercial Unit : Pistol undissected 9

II/9.1 Undissected, posterior (caudal) part of the carcass, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. Brisket and flank are removed on both sides.

Variation of the Commercial Unit :

II/9.2 less kidneys

II/9.3 less kidneys, kidney and pelvic fat

II/9.4 less kidneys, kidney and pelvic fat and tail

II/9.5 less tail

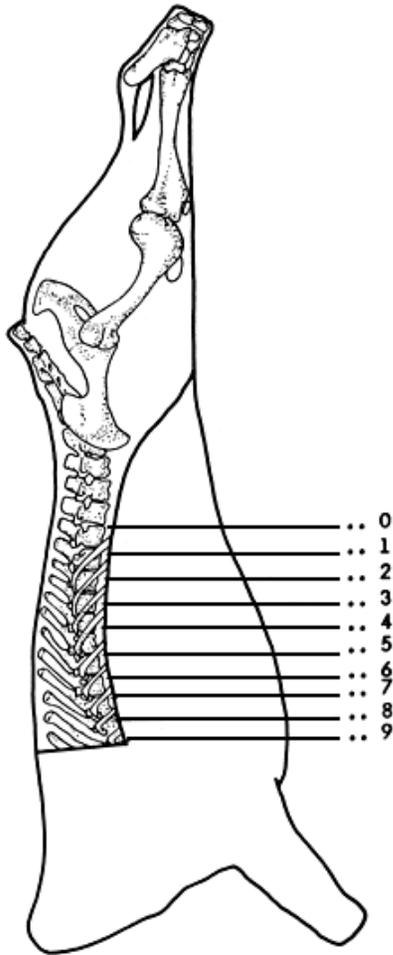
II/9.6 less kidneys and tail

II/9.7 less kidneys and kidney fat

II/9.8 less kidneys, kidney fat and tail

The number of the rib butts remaining in the pistol is indicated by the figure after the second point.

Example : II/9.4.3



Meat Species : II VEAL

Commercial Unit : Pistol 10

II/10.1 Posterior (caudal) part of the carcass half, less spinal cord, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. Brisket and flank are removed.

Variation of the Commercial Unit :

II/10.2 less kidney

II/10.3 less kidney, kidney and pelvic fat

II/10.4 less kidney, kidney and pelvic fat and tail

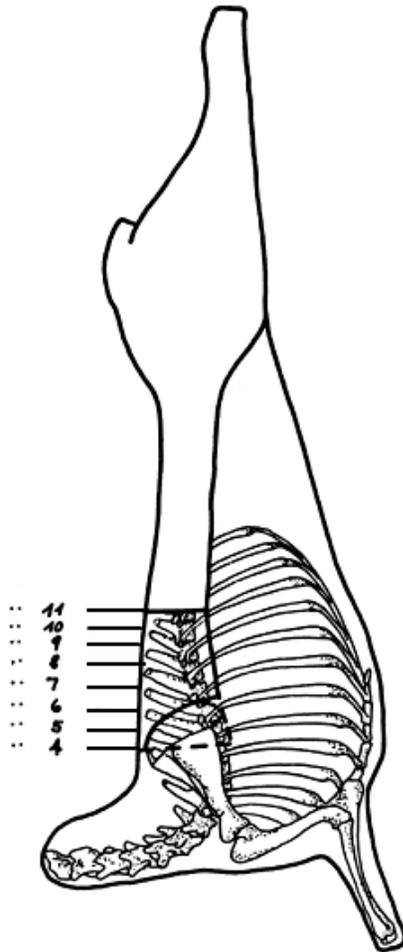
II/10.5 less tail

II/10.6 less kidney and tail

II/10.7 less kidney, kidney fat and tail

The number of the rib butts remaining in the pistol is indicated by the figure after the second point.

Example : II/10.4.7



Meat Species : III Lamb and Mutton

Commercial Unit : Forehalf 7 with
brisket and flank

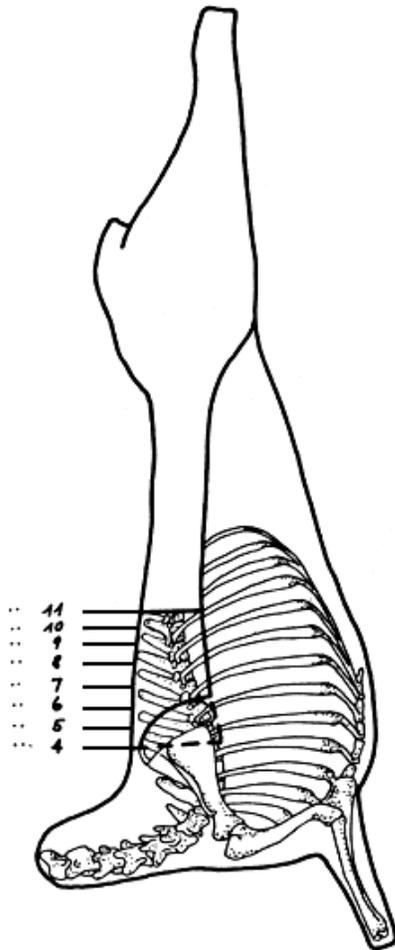
III/7.1 Undissected anterior (cranial) part of the carcass, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. Brisket and flank are left at the forehalf on both sides.

Variation of the Commercial Unit :

III/7.2 less muscle portion of the diaphragm

The number of the thoracic vertebrae is indicated by the figure after the second point.

Example : III/7.2.5



Meat Species : III Lamb and Mutton

Commercial Unit : Forequarter 8 With
brisket and flank

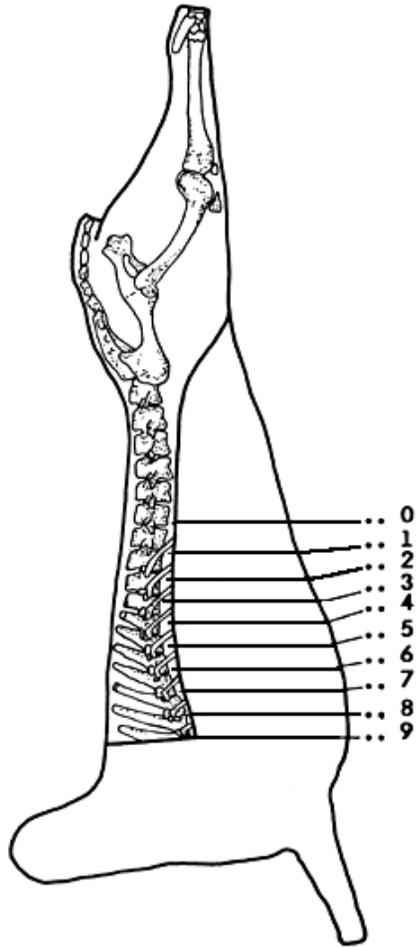
III/8.1 Anterior (cranial) part of the carcass half, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. Brisket and bank remain at the forequarter.

Variation of the Commercial Unit :

III/8.2 less muscle portion of the diaphragm

The number of the remaining thoracic vertebrae is indicated by the figure after the second point.

Example : III/8.2.5



Meat Species : III Lamb and Mutton

Commercial Unit: Pistol undissected 9

III/9.1 Undissected posterior (caudal) part of the carcass, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. Brisket and flank are removed on both sides.

Variation of the Commercial Unit :

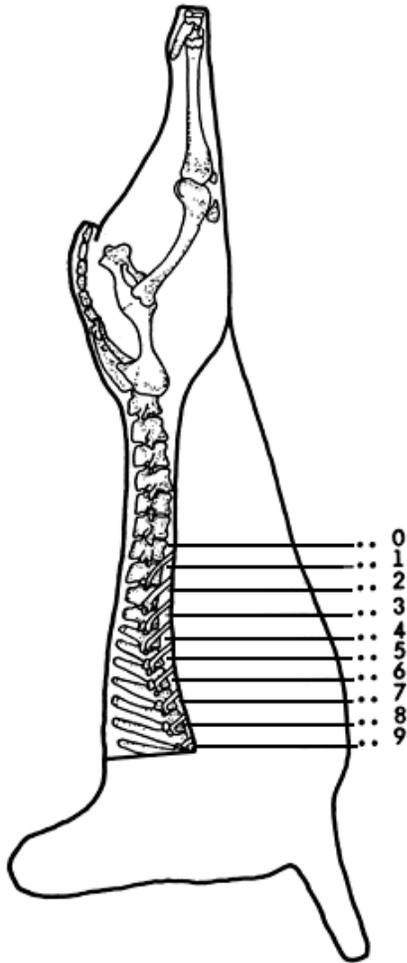
III/9.2 less kidneys

III/9.3 less kidneys, kidney and pelvic fat

III/9.4 less kidneys and kidney fat

The number of the rib butts remaining in the pistol is indicated by the figure after the second point

Example : III/9.2.2



Meat Species : III Lamb and Mutton

Commercial Unit : Pistol 10

III/10.1 Posterior (caudal) part of the carcass half, separated by the dorsal muscle portion (M. long. dorsi) at right angles to the vertebral column. Brisket and flank are removed.

Variations of the Commercial Unit :

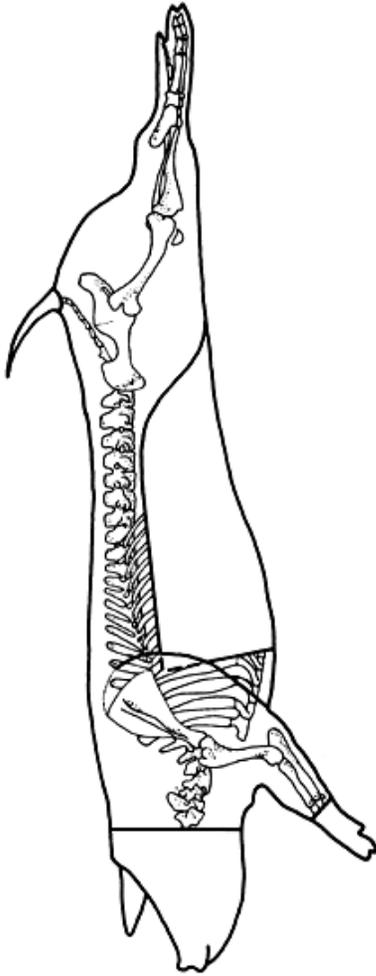
III/10.2 less kidney

III/10.3 less kidney, kidney and pelvic fat

III/10.4 less kidney and kidney fat

The number of the rib butts remaining in the pistol is indicated by the figure after the second point

Example : III/10.2.4



Meat Species : IV PORK

Commercial Unit : Torso 3

IV/3.1 Head, flare fat, kidney, tail, forefoot, belly and dewlap are removed from the carcass half. The cut by which belly and dewlap (ventral parts) are removed, runs cranially between 4th and 5th pectoral rib at right angles to the vertebral column and caudally approx. 8 cm from the centre of the vertebra, diagonally, as high as the hip joint.

Note : If back fat and rind are removed the transition points are sloped.

Variation of the Commercial Unit :

IV/3.2 less back fat and rind on loin and neck

IV/3.3 less fat, back fat and rind on ham, loin, shoulder and Neck