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Série 32

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April 2020

Selected standards in the series Food

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Avril 2020

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GCS 32.44-92

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Beef Cuts

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Beef Cuts

ICS 67.120.10

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Acknowledgment is made for the French translation of this Canadian General Standards Board specification by the Translation Bureau of the Department of the Secretary of State.

Preface

This document has been converted to a Government of Canada (GC) Standard in November 2014. Its previous designation was 32.44. The original content has not been modified.

Withdrawn

CANADIAN GENERAL STANDARDS BOARD

BEEF CUTS

1. SCOPE

- 1.1 This specification applies to fresh and frozen beef carcass, and cuts such as primals, subprimals, roasts and portion control cuts. It is primarily intended to be used by food services in procurement of food.

2. APPLICABLE PUBLICATIONS

- 2.1 The following publications are applicable to this specification:

2.1.1 Canadian General Standards Board (CGSB)

32.72 — Handling, Packaging and Labelling of Meat, Poultry and Fish for Food Services.

2.1.2 Canadian Meat Council

Food Service Meat Manual.

2.1.3 Department of Agriculture

The Canada Agricultural Products Standards Act

The Beef Carcass Grading Regulations.

The Meat Inspection Act and Regulations.

2.1.4 Department of National Health and Welfare

The Food and Drugs Act and Regulations.

- 2.2 Reference to the publications in par. 2.1.1 and 2.1.2 is to the latest issues, unless otherwise specified by the authority applying this standard. The sources of all publications are shown in the Notes section.

3. CLASSIFICATION

- 3.1 The beef shall be supplied fresh or frozen in the following yield classes and grades as specified (par 7.1):

3.1.1 *Yield classes*

Canada A1

Canada A2

3.1.2 *Grades*

Canada A

Canada AA

Canada AAA

Cuts shall derive from the above indicated carcasses as specified (par. 7.1). For ground meat products other grades may be used.

- 3.2 **Type and Size of Cut** — The beef shall be supplied in the type and mass of cut as specified (par 7.1). Usual mass ranges and portion masses are given in tables 1, 2 and 3. The size of portion control cuts may also be specified as thickness of cut in which case the mass cannot be specified. The types of cuts are given in section 5.6.

4. GENERAL REQUIREMENTS

- 4.1 In addition to meeting the requirements of this specification, the beef shall comply with the publications listed in Section 2.
- 4.2 Beef carcasses and cuts shall be neatly butchered and trimmed, and shall be free from bruises or blemishes of any kind. They shall be delivered in good condition and shall show no evidence of deterioration at the time of delivery.
- 4.3 The beef shall be prepared in an establishment that is registered under the Meat Inspection Act and Regulations.

5. DETAILED REQUIREMENTS

- 5.1 **Aging** — Beef shall be aged preferably between 1 and 2°C after the slaughter. Vacuum-packed products shall be aged at least fourteen days after packaging. The supplier shall ensure that the vacuum is intact. Dry-aged cuts with bones shall be aged at least ten days.

5.2 Refrigeration Requirements

- 5.2.1 Fresh (chilled) cuts shall be aged as described in par. 5.1 and shall not have been frozen at any time.
- 5.2.2 Frozen cuts, after aging as described in par. 5.1, shall be promptly and thoroughly frozen at a temperature not higher than -24°C and be stored at that temperature. Frozen portion control cuts may be produced from the frozen primal cuts provided no defrosting is permitted during the process.

5.3 Condition on Delivery

- 5.3.1 At the time of delivery, the fresh (chilled) cuts shall not show evidence of off condition, including but not restricted to off odour, stickiness, gassiness, rancidity, sourness, dehydration, discolouration or evidence of mishandling. Exception shall be made for the normal confinement odour and discolouration related to aging in vacuum packaging.
- 5.3.2 Frozen cuts shall be delivered at a temperature not exceeding -18°C and shall not show evidence of defrosting or freezer deterioration.
- 5.4 **Tying and Netting** — When string-tying is required in the detail description, cuts shall be made firm and compact and held intact by individual loops of strong twine uniformly spaced at approximately 50 mm intervals girthwise. In addition some cuts may require string-tying lengthwise. In lieu of string-tying a stretchable netting may be used, provided it complies with the Meat Inspection Regulations. When specified (par 7.1), string-tying shall be provided for other cuts.

5.5 Portion Control Cuts (Cuts 1100 to 1190)

- 5.5.1 **Preparation of Portion Control Cuts** — Unless otherwise specified in the following detailed descriptions of cuts, portion control cuts shall be cut in full slices in a straight line reasonably perpendicular to the outer surface at an approximate right angle to the length of the major cut from which they are produced.
- 5.5.2 **Surface Fat** — Unless otherwise specified (par. 7.1), or unless specific surface fat limits are given in the following detailed description of cuts, surface fat on cuts where present, shall be between 4 and 12 mm in thickness.
- 5.5.3 Defatting shall be effected by smoothly removing the fat by following the contour of the underlying muscle surface. Beveling the edges only is not acceptable. In determining the average thickness of surface fat or the thickness of fat at any one point on cuts that have an evident, natural depression into the lean, only the fat above the portion of the depression that is more than 20 mm in width shall be considered.
- 5.6 **Description of Cuts** — The beef carcass and cuts shall meet the requirements specified within this section. Where indicated after the name of the cut, an illustration depicting the actual cut is contained in the Food Service Meat Manual. The illustration is provided to complement the detailed requirements and assist both contractor and user in identification of the required product. An illustration of the primal cuts is given in Figure 1.
- 5.6.1 **Cut 100 — Carcass (Quartered)** — A beef carcass (quartered) shall consist of the four quarters split from a single carcass. The quarters shall be produced by "ribbing" the sides, that is, separating the forequarters from the

hindquarters by cutting between the 12th and 13th ribs, the 13th rib remaining with the hindquarter. Beef carcasses shall be trimmed by removing the following parts.

- a. The heads, at the atlas or first cervical joint
- b. The foreshanks, at the knee joints nearest the body, through which a straight cut is possible, leaving only the ulna and radius and the hind shanks at the back joints nearest the body between the 3rd and 4th tarsal bones.
- c. Tails, at not farther from the body than 3rd coccygeal or tailbone joint.
- d. All internal fats known as crotch or pelvic fat adhering to the surface of the body cavity.
- e. Kidneys and all kidney fat.
- f. All internal brisket fats, including fat in the heart area that does not adhere to the heart when the heart is removed.
- g. Cod fat, udder, and udder fat, in accordance with good commercial practice.
- h. Blood clots and inflamed portions, leaving only the merest trace of the damaged area.

5.6.2 **Cut 101 — Side** — The side of beef shall consist of one matched forequarter and hindquarter from one half the carcass prepared as described for carcass (quartered), cut 100.

5.6.3 **Cut 102 — Forequarter** — The forequarter shall be all of the anterior portion of the side after severance from the 1-rib hindquarter.

5.6.4 **Cut 102A — Forequarter, Boneless** — The boneless forequarter shall be the same as a forequarter (cut 102), except that it shall be made completely boneless. The clod shall be separated and trimmed as described for a shoulder clod (cut 114). All cartilages, backstrap, fibrous tissue, bone slivers, and exposed major arteries and veins, and neck meat with dark discoloration shall be removed. The prescapular lymph gland located in the shoulder area, the serous membrane (peritoneum) over the inside of the abdominal section of the navel, and the strip of heavy connective tissue along the lower edge of the navel posterior to the brisket shall be removed. The thick tendinous ends of the shank shall be removed by cutting back until a cross-sectional cut shows at least 75% lean tissue. The boneless forequarter shall not contain more than a 6 mm average thickness of fat on any surface and 10 mm maximum at any point except for seam fat. Boning procedures shall be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat.

5.6.5 **Cut 103 — Rib, Primal (Illustrated)** — The primal rib shall be that portion of the forequarter remaining after the removal of the cross-cut shuck and short plate, the skeletal part of which contains part of 7 ribs (6th to 12th inclusive), the section of the backbone attached to the ribs and the posterior tip of the blade bone (scapula). The separation between the cross-cut chuck and the rib and short plate shall be made by cutting through all the flesh and bones (backbone, shoulder blade, costal cartilage and breast bone) (sternum) of the forequarter in a straight line perpendicular to the outside or skin surface between the 5th and 6th ribs. The separation between the full rib and short plate shall be made by a straight cut across the ribs starting at a point determined by measuring off not more than 275 mm on the inside of the 12th rib in a straight line from the centre of the inside protruding edge (most ventral portion) of the 12th thoracic vertebrae (chine bone), and continuing through a point determined by measuring off not more than 225 mm on the inside of the 6th rib in a straight line from the centre of the protruding edge (most ventral portion) of the 5th thoracic vertebrae. The portion of the diaphragm remaining on the full rib after cutting shall be removed.

5.6.6 **Cut 104 — Rib, Oven Prepared, Regular** — The regular oven-prepared rib shall be that portion of a primal rib (cut 103), made by a straight cut across the ribs starting at a fixed point determined by measuring off 100 mm from the extreme outer tip of the rib eye muscle at the 12th rib, and continuing in a straight line through a fixed point determined by measuring off 200 mm from the extreme outer tip of the rib eye muscle at the 6th rib. The chine bone, or bodies of the thoracic vertebrae, shall be entirely removed by a straight cut along a line at which the vertebrae join the feather bones exposing the lean meat, but leaving the feather bones attached to the rib cut. All of the blade bone including the cartilage shall be removed.

5.6.7 **Cut 105 — Rib, Oven Prepared, Regular, Boneless** — The boneless, regular oven-prepared rib shall be that portion of cut 104 remaining after the removal of the ribs, feather bones, backstrap and intercostal meat (rib fingers). Boning procedures shall be accomplished by scalping, thereby producing a smooth inner surface on the rib.

- 5.6.8 **Cut 106 — Rib, Oven Prepared, Regular, Boneless, Rolled and Tied** — The boneless, rolled and tied, regular oven-prepared rib shall be the same as cut 105, except that the fat wedge overlying the 6th rib shall be removed and the cut rolled and the string tied girthwise and lengthwise.
- 5.6.9 **Cut 107 (1107R) — Rib, Oven Prepared, Short Cut** — The short cut oven-prepared rib shall be a portion of a primal rib (cut 103), made by a straight cut across the ribs. The cut shall start at a fixed point determined by measuring off 75 mm from the extreme outer tip of the rib eye muscle at the 12th rib and continue in a straight line through a fixed point determined by measuring off 100 mm from the extreme outer tip of the rib eye muscle at the 6th rib. The chine bone, or bodies of the thoracic vertebrae, shall be entirely removed by a straight cut along a line at which the vertebrae join the featherbone exposing the lean meat, but leaving the feather bones attached to the rib cut. All of the blade bone including the cartilage shall be removed.
- 5.6.10 **Cut 108 (1108R) — Rib, Oven Prepared, Boneless, Tied, Short Cut** — The boned and tied short cut oven-prepared rib shall be the same as cut 107 after the removal of the ribs, feather bones, backstrap, and intercostal meat (rib fingers). Boning procedures shall be accomplished by scalping, thereby producing a smooth inner surface on the rib. The boneless rib shall be string tied girthwise and lengthwise.
- 5.6.11 **Cut 109 (1109AR) — Rib, Bone In, Roast Ready (Illustrated)** — The bone in roast ready rib shall be prepared from a primal rib (cut 103). The chine bone, or bodies of the thoracic vertebrae, shall be entirely removed by sawing and cutting to the point at which they join the featherbones exposing the lean meat. The featherbones shall be removed and excluded. The short ribs shall then be removed by a straight cut across the ribs starting at a fixed point determined by measuring off 75 mm from the extreme outer tip of the rib eye muscle at the 12th rib and continuing in a straight line through a fixed point determined by measuring off 100 mm from the extreme outer tip of the rib eye muscle at the 6th rib. Beginning at the sawed end of the rib bones, an exterior fat covering the rib and short ribs shall be lifted intact from over the outermost lean muscles. All of the lean muscle lying above the level of the blade bone, the blade bone and related cartilage, the small muscle below which is firmly attached to the blade bone and the backstrap shall be removed and excluded. The fat overlying the rib eye muscle shall be trimmed to a uniform level for the entire area of the seamed surface. The exterior fat covering shall be returned to its natural position over the exposed rib eye muscle and, where the featherbones were removed, the exposed area shall be covered with the surface fat removed from the short rib piece. The fat covering shall be trimmed even with the end of the rib bones and held in place by string typing, girthwise. Cut 109 as described above, which produces a tail 75 mm at the loin end and 100 mm at the chuck end, is also available with the tail trimmed as follows 50 × 75 mm, 25 × 50 mm, 0 × 25 mm as specified by the authority applying this standard (par. 7.1).
- 5.6.12 **Cut C10 — Rib, Capless, Steak Ready** — The steak ready capless rib shall be prepared as cut 109, except that the fat cap shall be excluded and the remaining fat covering shall be between 4 and 12 mm in thickness. The tail edge shall be bevelled.
- 5.6.13 **Cut 110 (1110R) — Rib, Boneless, Tied, Roast Ready (Illustrated)** — The boneless, tied, roast ready rib shall be that portion of cut 109 remaining after the removal of the ribs, featherbones, and intercostal meat (rib fingers). Boning procedures shall be accomplished by scalping, thereby producing a smooth inner surface on the rib. The fat cap shall be replaced over the exterior of the rib eye and shall be held firmly in place by netting or tied by strings.
- 5.6.14 **Cut 111 — Spencer Roll** — The spencer roll shall be the boneless part of a primal rib (cut 103) remaining after the rib wing is removed by a cut measuring not more than 50 mm from the extreme outer tip of the rib eye muscle on the loin end to a point not more than 25 mm from the extreme outer tip of the rib eye muscle on the chuck end. The rib bones, chine bones, featherbones, backstrap, intercostal meat (rib fingers), and the blade bone, cartilage and overlying flesh shall be removed and excluded. Boning procedure shall be accomplished by scalping, therefore producing a smooth inner surface on the spencer roll.
- 5.6.15 **Cut 112 (1112R) — Rib Eye Roll (Illustrated)** — The rib eye roll includes the eye muscle (longissimus dorsi), the spinalis dorsi lying adjacent to and on the backbone side, and the complexus lying adjacent to and directly below the eye muscle of a primal rib (cut 103). All other muscles and all bones, backstrap, the blade bone and related cartilage, and the exterior fat covering, shall be removed and excluded. The muscle shall be trimmed 0 × 0 mm from the outer tip of the eye.
- 5.6.16 **Cut 113 — Square-Cut Chuck, Primal (Illustrated)** — The primal square-cut chuck shall be that portion of the forequarter (cut 102) remaining after the removal of the foreshank, brisket, short plate and rib obtained by two straight cuts perpendicular to the outside or skin surface. The first cut passes across the forequarter between the 5th

and 6th ribs (this cut separates the cross-cut chuck from the rib and short plate). The second cut passes through the cartilaginous juncture of the 1st rib and the anterior extremity of the sternum (breast bone cartilage) continuing in a straight line to the 5th rib, perpendicular to the first described cut (this cut severs the foreshank and brisket from the square-cut chuck). The fat covering shall be between 4 and 12 mm in thickness.

- 5.6.17 **Cut 114 — Shoulder Clod** — The shoulder clod is the large outside muscle that lies posterior to the elbow joint (lower end of the arm bone) and ventral to the medial ridge of the blade bone. The thick end of the clod shall include all muscles overlying the first natural seam and the thinner end shall include all the muscles lying above the rear edge of the shoulder blade. The clod shall be removed in one piece without undue scoring and all sides shall be trimmed so that the clod is not less than 25 mm thick at any point. The heavy tendons at the elbow end of the clod shall be removed and excluded.
- 5.6.18 **Cut 114A (1114R) — Shoulder Clod, Roast Ready (Illustrated)** — The roast ready shoulder clod shall be the shoulder clod (cut 114) with the following exceptions: the ventral edge shall be trimmed approximately parallel with the edge lying adjacent to the medial ridge of the blade bone. The heavy elbow and knuckle joint tendons shall be removed even with the meat surface, and the periosteum on the boned surface remaining after removal of the blade bone shall be removed and excluded. The shoulder rose (cutaneous muscle) shall be removed when the underlying fat is in excess of 12 mm. The fat covering shall be between 4 and 12 mm in thickness. The underlying fat shall be trimmed to comply with the surface fat requirements. If smaller cuts are required, the cut produced from the thin end of the clod shall be split lengthwise, and end reversed and the boned surfaces placed together to produce a uniformly thick product that shall be held intact by string tying girthwise.
- 5.6.19 **Cut 115 — Square-Cut Chuck, Boneless (Clod In)** — The boneless square-cut chuck (clod in) shall be the same as the cut 113 except that it shall be made entirely boneless. The shoulder clod shall be separated as described for cut 114 (alternatively cut 113, permitting utilization of the full clod). The remaining meat of the chuck shall be left in one piece. All bones and cartilages shall be removed along with the backstrap, exposing major arteries and veins, neck meat with dark blood discoloration, and the prescapular lymph gland located just in front of the shoulder joint. Boning procedure shall be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified (par. 7.1), the chuck and clod shall be individually wrapped and packed in the same container.
- 5.6.20 **Cut 116 — Square-Cut Chuck, Boneless (Clod out) (Illustrated)** — The boneless square-cut chuck (clod out) shall be boned and trimmed as specified for cut 115, except that the shoulder clod shall be removed and excluded. The visual lean meat shall be 82 to 85% on average.
- 5.6.21 **Cut 116A (1116R) — Chuck Roll, Boneless, Tied (Illustrated)** — The chuck roll shall be prepared from a square-cut chuck (cut 113), from which the shoulder clod has been removed and excluded (cut 114). The square-cut chuck (less clod) shall be made completely boneless. In addition, the chuck tender, the chuck cover, and the thin muscle (subscapularis) underlying the blade bone, all cartilage, backstrap, exposed major arteries and veins, and meat with dark blood discoloration shall be removed. The fat covering and exposed intermuscular fat shall be between 4 and 12 mm in thickness. The rib bones shall be removed by scalping. The chuck roll shall then be made from the remaining boneless chuck by two cuts. The first cut shall be made across the boneless meat perpendicular to the outer surface, parallel to the normal line of separation of the chuck and rib, and immediately posterior to the prescapular lymph gland (fat surrounding this gland shall be completely removed). This cut separates the neck portion (which shall be excluded) from the major portion of the chuck. The second cut shall be made perpendicular to the outer surface through a point on the rib end 75 mm from the extreme outer tip (toward the brisket) of the chuck eye muscle (*longissimus dorsi*) and continuing in a reasonably straight line approximately parallel to the backbone side to intersect the first cut thus producing a chuck roll reasonably uniform in width. The chuck roll shall be string tied. In addition, if required (par. 7.1), the chuck roll may be separated into approximately equal size cuts of mass specified by cutting through the meat at an approximate right angle to the length of the chuck roll.
- 5.6.22 **Cut 117 — Foreshank** — The foreshank shall be the foreleg portion remaining intact with the brisket after removal from the cross-cut chuck in making the square-cut chuck, (cut 113). The foreshank shall be separated from the brisket by a cut following the dividing or natural seam and leaving the entire "lip" (wed muscle) on the brisket.
- 5.6.23 **Cut 118 — Brisket** — The brisket shall be separated from the foreshank as described for cut 117. Practically all mediastinal and heart fat shall be removed and excluded.

- 5.6.24 **Cut 119 — Brisket, Boneless (Deckle On)** — The boneless brisket (deckle on) shall be that portion of the brisket (cut 118) remaining after all bones and intercostal meat have been removed. The hard fat along the sternum edge of the brisket shall be trimmed level with the boned surface of the brisket and to within 12 mm of the lean lying between the hard fat and the border of the skin surface fat. All rough fat and ragged pieces of meat shall be removed. The outside fat covering shall be between 4 and 12 mm in thickness. The web muscle (full lip) shall be left attached with the thin tissue edge trimmed to expose the narrow portion of the lean meat.
- 5.6.25 **Cut 120 — Brisket, Boneless (Deckle Off) (Illustrated)** — The boneless brisket (deckle off) shall be prepared as described for cut 119, except that the deckle shall be removed at the natural seam leaving the thick layer of fat attached to the deckle and exposing the lean meat surface lying directly below. The inside lean surface shall be practically free of all fat except for minute flakes that adhere closely to the lean.
- 5.6.26 **Cut 121 — Short Plate, Boneless** — The boneless short plate shall be that portion of the forequarter, immediately below (ventral) the rib separated from the primal rib (cut 103). It shall be made entirely boneless and the skirt (diaphragm), all cartilage, intercostal meat (rib fingers), and serous membrane (peritoneum) from the abdominal section shall be removed.
- 5.6.27 **Cut 122 — Full Plate, Boneless** — The boneless full plate shall consist of the short plate and brisket intact in one piece as described for cuts 121 and 118 respectively. It shall be boned, trimmed, and defatted as described for cuts 119 and 121.
- 5.6.28 **Cut 123 — Short Ribs, Trimmed** — Trimmed short ribs shall be strips prepared from the rib end of the primal rib (cut 103) and/or the short plate, starting at the 6th rib to between the 9th and 10th ribs, by cutting across the rib bones parallel to the cut that separates the rib and the short plate. Short ribs produced from the short plate shall not include the costal rib cartilages. The exterior fat covering on either cut shall be removed to expose the first layer of lean.
- 5.6.29 **Cut 123A — Short Ribs, Short Plate** — The short plate short ribs shall be prepared from the 6th, 7th, and 8th ribs of the short plate (cut 121) by cutting across the rib bones parallel to the cut made when separating the short plate from the primal rib. Short ribs produced from the short plate may not include the costal rib cartilages. The cutaneous muscle, the exterior fat cover, and the first layer of lean shall be removed. Surface fat thickness shall not exceed 6 mm. The width of the short ribs shall be as specified by the purchaser.
- 5.6.30 **Cut 123B — Short Ribs, Special** — The special short ribs shall be prepared from the 6th, 7th and 8th ribs of the rib end of the primal rib (cut 103) by cutting across the rib bones parallel to the cut made when separating the primal rib from the short plate. The cutaneous muscle, the exterior fat cover, and the first layer of lean shall be removed. Surface fat thickness shall not exceed 6 mm. The width of the short ribs shall be as specified by the purchaser.
- 5.6.31 **Cut 125 — Armbone Chuck** — The armbone chuck shall be the cuts 113 and 117 all in one piece.
- 5.6.32 **Cut 126 — Armbone Chuck, Boneless (Clod In)** — The boneless armbone chuck (clod in) shall be the same as cut 125, except that it shall be made entirely boneless. The clod shall be separated as described for shoulder clod (cut 114). All cartilage, backstrap, fibrous tissue, bone slivers, and exposed major arteries and veins, and neck meat with dark blood discoloration shall be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland located in the shoulder area, shall be removed and excluded. The thick tendinous ends of the shank shall be removed by cutting back until a cross-sectional cut shows at least 75% lean tissue. Boning procedure shall be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified (par. 7.1), the chuck and clod shall be individually wrapped and packed in the same container.
- 5.6.33 **Cut 127 — Cross-Cut Chuck** — The cross-cut chuck shall be the cuts 113, 117 and 118 all in one piece.
- 5.6.34 **Cut 128 — Cross-Cut Chuck, Boneless (Clod In)** — The boneless cross-cut chuck (clod in) shall be the same as cut 127, except that it shall be made completely boneless. The clod shall be separated as described for shoulder clod (cut 114). All cartilages, backstrap, fibrous tissue, bone slivers, the exposed major arteries and veins, and neck meat with dark blood discoloration shall be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland in the shoulder area shall be removed and excluded. The thick tendinous ends of the shank shall be removed by cutting back until a cross-sectional cut shows at least 75% lean tissue. Boning procedure shall be accomplished with sufficient care to allow each single cut to retain its identity and to avoid

objectionable scores in the meat. Unless otherwise specified (par. 7.1), the chuck and clod shall be individually wrapped and packed in the same container.

- 5.6.35 **Cut 129 — Cross-Cut Chuck (Diced)** — The diced cross-cut chuck shall be prepared from the cut 128 by cutting the boneless meat into approximately 25 to 40 mm chunks. The operation may be accomplished by cutting the meat by hand or by machine dicing. The surface or seam fat shall be between 4 and 12 mm in thickness. The fat content for the total lot shall not exceed 15%. The diced beef chunks from the various muscles shall be blended together to provide an even distribution of fat and lean.
- 5.6.36 **Cut 130 — Cross-Cut Chuck (Diced 13 mm Diameter)** — The 13 mm diced cross-cut chuck shall be prepared as cut 129, except that the chunks shall be approximately 13 mm in diameter.
- 5.6.37 **Cut 132 — Triangle** — The triangle shall be that portion of the forequarter remaining after the removal of the primal rib (cut 103). It shall comprise the square-cut chuck, foreshank, brisket and boneless short plate (cuts 113, 117, 118 and 121), all in one piece. The triangle shall be separated from the forequarter by a straight cut across the ribs, perpendicular to the outer skin surface, terminating on the inside of the 5th rib at a point not less than 225 mm (measured in a straight line) from the centre of the inside protruding edge (most ventral portion) of the 4th thoracic vertebrae (chine bone). A second cut shall be made perpendicular to the outer skin surface between the 5th and 6th ribs through the blade bone and chine bone to remove the primal rib.
- 5.6.38 **Cut 133 — Triangle, Boneless (Clod In)** — The boneless triangle (clod in) shall be the same as the cut 132, except that it shall be made completely boneless. The clod shall be separated as described for cut 114. All cartilages, backstrap, fibrous tissue, bone slivers, the exposed major arteries and veins and neck meat with dark discoloration shall be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland located in the shoulder area, shall be removed and excluded. The thick tendinous ends of the shank shall be removed by cutting back until a cross-sectional cut shows at least 75% lean tissue. Boning procedure shall be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified (par. 7.1), the triangle and clod shall be individually wrapped and packed in the same container.
- 5.6.39 **Cut 134 — Beef Bones** — Beef bones shall consist of the round bones, shank, femur, chuck, neck or humerus (individually or collectively), sawed to expose the marrow into lengths not exceeding 150 mm. The bones shall be fresh and sound and shall show no evidence of rancidity, sourness or deterioration.
- 5.6.40 **Cut 135 — Diced Beef, Economy (Illustrated)** — Economy diced beef shall be produced from fresh or frozen boneless carcasses that have been prepared as specified for boneless forequarter and hindquarter (cuts 102A and 155A). The product shall consist of chunks, 25 to 40 mm in size obtained by cutting the meat by hand, by machine dicing, or, in the case of frozen meat, by means of a power saw. The finished product shall not contain more than 15% fat.
- 5.6.41 **Cut 136 — Ground Beef (Illustrated)**
- 5.6.41.1 Ground beef shall be prepared from cuts or trimmings. The beef cuts shall be boned, trimmed and prepared as described for diced beef, (cut 135).
- 5.6.41.2 The beef trimmings used shall be as produced in the commercial boning of beef, including meat from shanks, flanks, skirts and hanging tenders. Meat from heads, gullets, tongues, hearts or glands, or added fat such as suet, cod, heart fat, etc. shall not be used.
- 5.6.41.3 The meat to be ground shall be made completely boneless, and all cartilage, backstrap, fibrous tissue, bone slivers, serous membranes, and neck meat with dark blood discoloration, shall be removed. The serous membrane (peritoneum) over the inside of the flank, blood vessels and all heavy external and internal connective tissue in the hanging tenders, and all connective tissue and serous membranes from both sides of the skirt, shall be removed and excluded. The thick tendinous ends of the shank shall be removed by cutting back until a cross-sectional cut shows at least 75% muscle.
- 5.6.41.4 The meat to be ground shall be thoroughly blended to distribute lean and fat portions uniformly. The final grinding shall be through a plate having holes approximately 5 mm in diameter. Other mechanical equipment (choppers, cutters, etc.) may be used in the grinding operations provided they give equivalent results. The beef used shall not

exceed 4°C during grinding or handling and shall not be mixed after final grinding. The ground beef shall be packaged in the quantity specified (par. 7.1), and packed immediately upon completion of grinding.

5.6.41.5 The ground beef shall be supplied in the following grades as specified (par. 7.1):

Regular Ground Beef — Maximum fat content 30% (70% Chemical Lean)

Medium Ground Beef — Maximum fat content 23% (77% Chemical Lean)

Lean Ground Beef — Maximum fat content 17% (83% Chemical Lean)

5.6.42 **Cut 155 — Hindquarter** — The hindquarter shall be all of the posterior portion of the beef side remaining after severance from the 12-rib forequarter (cut 102).

5.6.43 **Cut 155A — Hindquarter, Boneless**

5.6.43.1 The boneless hindquarter shall be the same as the cut 155, except that it shall be made completely boneless. In addition to all bones, bone slivers and cartilage, the following parts shall be removed and excluded:

- a. The white tissue on the gracilis muscle on the inside round.
- b. The white, fibrous sheet on the boned surface of the sirloin butt and rump.
- c. The heavy connective tissue on the edge of the outside round adjacent to the knuckle.
- d. The popliteal and prefemoral lymph glands.
- e. The fibrous tissue over the outside of the knuckle.
- f. The kneecap (patella) and surrounding heavy connective tissue.
- g. The serous membrane (peritoneum) over the inside of the flank.
- h. The heavy sheet of connective tissue (abdominal tunic) between the muscles of the flank.
- i. The strip of heavy connective tissue along the lower edge of the flank.
- j. The tendon ends of the shank to a point at which the cross-section is at least 75% muscle.
- k. All mammary tissue, udders, cod fat, pizzle end, kidneys, kidney fat, and pelvic fat.
- l. Blood vessels and all heavy external and internal connective tissue in the hanging tenders.

5.6.43.2 The boneless hindquarter shall not contain more than 6 mm average thickness of fat on any surface (10 mm maximum at any one point, except for seam fat). Boning procedures shall be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat.

5.6.44 **Cut 156 — Hindquarter, Trimmed** — The trimmed hindquarter shall be prepared from a hindquarter (cut 155) by removing the flank with a cut, beginning at a point on the inside round opposite the lower extremity of the kneecap and slanting downwards to a point on the 13th rib that is not more than 250 mm when measured in a straight line from the protruding edge of the 12th thoracic vertebrae (chine bone). The cut shall be completed by sawing through the 13th rib removing the flank. The hanging tender shall be removed entirely at a point opposite the juncture of the 1st and 2nd lumbar vertebrae. All cod or udder fat in excess of 25 mm on the round shall be removed. The fat shall be trimmed from the internal lumbar section of the loin with the hindquarter lying unsupported with the outer skin surface down on a flat surface. The fat that extends above a flat plane parallel to the flat surface of the cutting bench, and that is level with the protruding edge of the chine bone, shall be removed. Another cut shall be made, trimming and removing all fat that extends above a flat plane using the following two lines as guides for each edge of the plane: an imaginary line 25 mm above the protruding edge of the chine bone to a line on the inside of the loin 50 mm from the flank side cut edge. The fat remaining in the pelvic (sacral) region shall not exceed 25 mm in depth.

5.6.45 **Cut 157 — Long Hip, Primal, Trimmed** — The trimmed primal long hip shall be that portion of the trimmed hindquarter, (cut 156) remaining after the removal of the short loin (cut 173).

5.6.46 **Cut 158 — Short Hip, Primal (Illustrated)** — The primal short hip shall be that portion of the hindquarter remaining after the removal of the untrimmed loin and flank, and shall be obtained as follows: The untrimmed full loin and flank shall be severed from the hindquarter by cutting in a straight line perpendicular to the contour of the outside or outer-skin surface of the hindquarter. The cut shall be made on a straight line starting at a point on the backbone that is the juncture of the last (5th) sacral vertebrae and the first tail (caudal) vertebrae, passing through a

second point that is immediately anterior to the protuberance of the femur bone and exposes the ball of the femur bone, and continuing in the same straight line beyond the second point to complete the cut. Not more than one tail (coccygeal) vertebrae may remain on the hip.

- 5.6.47 **Cut 159 — Short Hip, Primal, 3-Way Boneless** — The 3-way boneless, primal, short hip shall be the same as the cut 158 except that it shall be made completely boneless and separated into three pieces: inside, outside (with heel, shank meat and rump attached), and knuckle. The rump bone and tail shall be removed. The knuckle shall be removed by cuts as follows: The knee cap (patella) shall be loosened from the stifle joint. A straight cut approximately perpendicular to the surface of the round shall be made between the knuckle and inside round beginning at the knee cap and continuing through the meat down to the round bone (femur), scoring it for its full length. Another straight cut shall be made between the knuckle and outside round beginning at the knee cap and continuing along the natural seam between the knuckle and outside round, scoring it for its full length; the knuckle shall then be pulled from the round bone. The inside and outside muscles shall be separated by a cut starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the round) and continuing along the natural seam between these sections to the inside edge of the eye muscle on the face of the round. A second cut shall be made from the lower edge of the gambrel cord to the upper end of the round bone (femur) at the stifle joint; a cut shall be made through the natural seam to remove the inside round. The outside (with the heel, shank meat and rump attached) shall be removed by cutting through the upper edge of the eye muscle, at the muscular end of the gambrel cord, to the shank bone (tibia), following the shank and round bones to separate the outside and shank meat from the bones. The knee-cap (patella) and surrounding heavy connective tissue shall be removed at the stifle joint. All cartilage and the popliteal lymph gland shall be removed and excluded. The inside, outside (with the heel, shank meat and rump attached) and knuckle shall be individually wrapped and packed in the same container.
- 5.6.48 **Cut 160 — Short Hip, Shank Off, Partially Boneless** — The partially boneless, shank off short hip shall be that portion of the short hip (cut 158) remaining after the removal of the rump bone, tail bones, shank meat and the shank bone. The shank meat and shank bone shall be removed by cutting through the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the round) following the natural seam that separates the shank meat and shank bone from the heel (gastrocnemius muscle) to the stifle joint, passing through the joint to remove the shank meat and shank bone from the round. The round bone (femur) shall not be removed.
- 5.6.49 **Cut 161 — Short Hip, Shank Off, Boneless** — The boneless, shank off, short hip shall be the same as cut 160, except that it shall be made completely boneless. The round bone (femur) shall be removed as follows: the kneecap and surrounding heavy connective tissue shall be removed at the stifle joint; a straight cut approximately perpendicular to the surface of the round shall be made between the knuckle and inside round beginning at the kneecap and continuing through the meat down to the round bone (femur), scoring it for its full length, and then closely removing the round bone; this leaves the boneless (rump on-shank off) round intact in one piece. The thicker and opaque portion of the gracilis membrane on the inside muscle shall be removed and excluded.
- 5.6.50 **Cut 162 — Short Hip, Shank Off, Boneless, Rolled and Tied** — The boneless, rolled and tied, shank off, short hip shall be the same as cut 161, except that it shall be string tied girthwise and lengthwise.
- 5.6.51 **Cut 163 — Short Hip, Shank Off, 3-Way Boneless** — The 3-way boneless, shank off, short hip shall be the same as cut 160, except that it shall be made completely boneless and separated into three pieces: the inside, outside (with heel and rump attached) and knuckle. The boning and trimming procedure shall be the same as described for the cut 159. The thicker and opaque portion of the gracilis membrane on the inside muscle, the knee-cap, and popliteal lymph gland shall be removed and excluded.
- 5.6.52 **Cut 164 — Round (Steamship)** — The steamship round shall be that portion of the short hip (cut 158) remaining after the removal of the shank meat, shank bone and the rough rump. It shall be prepared as follows: the shank meat and shank bone shall be removed as described for the cut 160. The rough rump shall be removed by a straight cut perpendicular to the outer skin surface immediately posterior to and parallel with the long axis of the exposed surface of the aitch bone, leaving no part of the aitch bone in the round. The separation of the rump from the round shall be done completed by sawing through the round bone (femur) immediately posterior to the ball joint.
- 5.6.53 **Cut 164A — Round (Ponderosa) (Illustrated)** — The ponderosa round shall be made from the short hip (cut 158), by removing the rough rump. The shank bone shall not be removed but shall be sawed below the tarsal joint. The shank meat shall be trimmed to within 50 mm of the stifle joint leaving sufficient meat to retain the shank bone firmly.

- 5.6.54 **Cut 165 — Round, Boneless** — The boneless round shall be the same as cut 164A, except that it shall be made completely boneless. The round bone (femur) shall be removed as follows: the kneecap (patella) and surrounding heavy connective tissue shall be removed at the stifle joint. A straight cut approximately perpendicular to the surface of the round beginning at the kneecap and continuing through the meat down to the round bone (femur), scoring it for its full length, and then closely removing the round bone. The thicker and opaque portion of the gracilis membrane on the inside muscle, and the kneecap shall be removed and excluded.
- 5.6.55 **Cut 166 — Round, Boneless, Rolled and Tied** — The boneless, rolled and tied round shall be the same as cut 165, except that it shall be rolled and string tied girthwise and lengthwise.
- 5.6.56 **Cut 167 (1167R) — Knuckle (Sirloin Tip, Illustrated)** — The knuckle shall be that portion of the short hip (cut 158), that is ventral to the round bone and prepared as described for the cut 159. The kneecap (patella) and surrounding heavy connective tissue shall be removed and excluded. If smaller cuts are required, the knuckle shall be separated by a lengthwise cut in a straight line reasonably perpendicular to the outer surface. The inside round muscles shall not be included.
- 5.6.57 **Cut 168 (1168R) — Inside Round (Illustrated)** — The inside round shall be the inside portion of the short hip, primal (cut 158) that is posterior to the round bone, and shall be prepared as described for the cut 159. The thicker and opaque portion of the gracilis membrane immediately posterior to the aitch bone shall be removed and excluded. If smaller cuts are required, the trimmed cut shall be separated by not more than two lengthwise cuts, and subsequent cuts, if necessary, shall be made girthwise. All cuts shall be reasonably perpendicular to the outer surface.
- 5.6.58 **Cut 169 (1169R) — Outside Round (Illustrated)** — The outside round (with the heel and rump excluded) shall be the outside portion of the steamship round (cut 164) that is posterior to the round bone and that remains after the removal of the knuckle (cut 167) the inside round (cut 168) and the heel (gastrocnemius muscle). The outside round shall be trimmed free of major sinews and large exposed ligaments. The heavy connective tissue (silver skin) on the edge of the outside round adjacent to the knuckle, and the popliteal lymph gland, shall be removed and excluded. Surface fat shall be between 4 and 12 mm in thickness. If smaller cuts are required, the trimmed cut shall be separated by not more than two lengthwise cuts, and subsequent cuts if necessary shall be made girthwise. All cuts shall be reasonably perpendicular to the outer surface.
- 5.6.59 **Cut C12 — Baron of Beef Round (Illustrated)** — The baron of beef round shall consist of the inside and outside rounds (cuts 168 and 169) held together by their natural seam. The internal or external fat covering shall be between 4 and 12 mm in thickness. The roast shall be rolled and tied.
- 5.6.60 **Cut 170 (1170R) — Gooseneck Round** — The gooseneck round shall be that portion of the short hip (cut 158), remaining after the removal of the inside round, knuckle, shank meat and all bones, as described for the cut 163, and shall comprise the outside round and the boneless rump intact in one piece, except that the heel (gastrocnemius muscle) shall be removed. The gooseneck round shall be trimmed free of major sinews and large exposed ligaments. The heavy connective tissue on the edge of the outside round (silver skin) adjacent to the knuckle, and popliteal lymph gland, shall be removed and excluded. Surface fat shall be between 4 and 12 mm in thickness. If smaller cuts are required, they shall be made as described for outside round (cut 169).
- 5.6.61 **Cut 171 — Round (New York Style)** — The New York style round shall be that portion of the short hip, primal (cut 158) remaining after removal of the knuckle (cut 167).
- 5.6.62 **Cut 172 — Long Loin, Primal, Trimmed (Illustrated)** — The trimmed, primal, long loin shall be that portion of the hindquarter remaining after the removal of the short hip primal (cut 158), the flank and excess fat from both the lumbar and sacral (pelvic) regions on the inner surface of the loin. It shall contain the short loin and sirloin (loin end) in one piece, the backbone of which shall include 2-1/2 thoracic vertebrae, 6 lumbar vertebrae, 4 sacral vertebrae, and part of the 5th sacral vertebrae. The hanging tender shall be removed entirely at a point opposite the juncture of the 1st and 2nd lumbar vertebrae. The flank shall be severed from the loin with not more than 25 mm of fat (cod or udder) remaining on the ventral edge of the sirloin, and the cut continued in a straight line to a point on the inside of the 13th, determined by measuring off not more than 275 mm in a straight line from the centre of the protruding (most ventral) edge of the 13th thoracic vertebrae (chine bone). The fat remaining in the lumbar region shall not exceed 25 mm in depth.

- 5.6.63 **Cut 173 — Short Loin, Regular (Illustrated)** — The regular short loin shall be the anterior portion of the trimmed long loin (cut 172) remaining after the removal of the sirloin (cut 181) from the trimmed full loin, and shall be obtained by a cut made in a straight line, perpendicular to the contour of the outer skin surface and perpendicular to the split surface of the lumbar vertebrae through a point flush against the hip bone, leaving no part of the hip bone and related cartilage in the short loin. The thickness of the fat covering shall be between 4 and 12 mm. The cut may be prepared so as to provide tail lengths of 50 mm at the rib end and 75 mm at the hip end, or 25 mm at the rib end and 50 mm at the hip end specified (par. 7.1).
- 5.6.64 **Cut 175 — Strip Loin, Bone-In, Regular** — The regular bone-in strip loin shall be that portion of the regular short loin (cut 173) remaining after the tenderloin, the protruding edge of the chine bone, and the flank edge have been removed (if it may be prepared from the trimmed long loin after the removal of the full tenderloin and separation of the shell loin from the loin end). The short tenderloin shall be removed by first cutting along the inside of the entire length of the chine bone, closely following the contour of the vertebrae, and then completing the removal of the tenderloin by cutting under it along the lateral processes of the lumbar vertebrae. The protruding edge of the chine bone shall be removed for the full length of the strip loin by sawing at an angle of approximately 45° to the split thoracic vertebrae beginning at the dorsal edge of the spinal cord groove. The flank edge shall be removed by a straight cut perpendicular to the outer-skin surface, starting at a point on the rib end that is not more than 150 mm from the extreme outer tip of the loin eye muscle and continuing in a straight line to a point on the butt end that is not more than 100 mm from the extreme outer tip of the loin eye muscle. Rough fat and semi-loose or frayed pieces of meat on the boned surface of the strip loin shall be removed and excluded.
- 5.6.65 **Cut 176 — Strip Loin, Boneless, Regular** — The regular, boneless strip loin shall be the same as cut 175, except that all the bones and cartilage shall be removed.
- 5.6.66 **Cut 177 — Strip Loin, Bone-in, Intermediate** — The intermediate, bone-in strip loin shall be prepared as cut 175, except that the flank edge shall be cut off in a straight line starting at a point on the rib end that is not more than 100 mm from the extreme outer tip of the loin eye muscle and continuing in a straight line the full length of the strip loin perpendicular to the outside skin surface to a point on the butt end not more than 75 mm from the extreme outer tip of the loin eye muscle.
- 5.6.67 **Cut 178 — Strip Loin, Boneless, Intermediate** — The intermediate, boneless strip loin shall be the same as cut 177, except that all bones and cartilage shall be removed.
- 5.6.68 **Cut 179 — Strip Loin, Bone-In, Short Cut (Illustrated)** — The short-cut bone-in strip loin shall be prepared as cut 175, except that the flank edge shall be cut off in a straight line. The straight line shall start at a point on the rib end not more than 75 mm from the extreme outer tip of the loin eye muscle and continue the full length of the strip loin perpendicular to the outer-skin surface to a point on the butt end not more than 50 mm from the extreme outer tip of the loin eye muscle.
- 5.6.69 **Cut 180 (1180R) — Strip Loin, Boneless, Regular Trim (Illustrated)** — The regular trim, boneless strip loin, shall be the same as cut 179, except that all bones and cartilage shall be removed. The thickness of the fat covering shall be between 4 and 12 mm. The cut may be prepared with tail lengths of 50, 25, or 0 mm at the loin end and 75, 50 or 25 mm at the rib end as specified (par. 7.1).
- 5.6.70 **Cut C11 — Strip Loin, Boneless, Special Trim (Illustrated)** — The special trim, boneless strip loin shall be prepared from cut 180. Chain meat and all finger meat shall be removed and the back strap shall be trimmed off. The front of the strip loin shall be an even strip of lean meat. The average fat covering shall not exceed 6 mm. The tail length shall be 0 x 25 mm.
- 5.6.71 **Cut 181 — Sirloin (Steakpiece)** — The sirloin (steakpiece) shall be the posterior portion of the trimmed long loin (cut 172) remaining after removal of the regular short loin, (cut 173).
- 5.6.72 **Cut 182 — Sirloin Butt (Steakpiece), Boneless, Regular (Illustrated)** — The regular, boneless sirloin butt (steakpiece) shall be that portion of the sirloin steakpiece (cut 181) remaining after the removal and exclusion of all bones and the butt tenderloin. No further trimming shall be required.
- 5.6.73 **Cut 183 — Sirloin Butt (Steakpiece), Boneless, Trimmed** — The trimmed, boneless sirloin butt (steakpiece) shall be that portion of the sirloin (steakpiece) (cut 181) remaining after the removal and exclusion of all bones and butt tenderloin. The fat and the flank muscle attached to the flank side of the sirloin shall be removed so as to expose the

underlying gland. The portion of the heavy white membrane (sacrosciatic ligament) adjacent to the sacral vertebrae shall be removed and excluded.

- 5.6.74 **Cut 184 (1184R) — Top Sirloin Butt, Boneless (Illustrated)** — The boneless top sirloin butt shall be the thick upper portion of the sirloin butt (cut 183) remaining after the removal of the bottom sirloin butt by a cut following the natural muscle seam (blue tissue). Individual cuts, if required, may be held intact by string tying parallel to the cut surface made when separating the loin from the round.
- 5.6.75 **Cut 185 — Bottom Sirloin Butt, Boneless, Regular** — The regular, boneless bottom sirloin butt shall be that portion of the boneless sirloin butt (cut 182) remaining after the removal of the top sirloin butt (cut 184). No further trimming shall be required.
- 5.6.76 **Cut 185B — Bottom Sirloin Ball Tip (Illustrated)** — The bottom sirloin ball tip shall be that portion of the knuckle muscles in the posterior end of the bottom sirloin butt, boneless trimmed (cut 186) removed along the natural seam. The average thickness of the fat covering shall not exceed 6 mm.
- 5.6.77 **Cut 185C — Bottom Sirloin Triangle (Illustrated)** — The bottom sirloin triangle shall be the triangular shaped muscle (tensor fasciae latae) in the ventral end of the boneless, trimmed bottom sirloin butt (cut 186). The average thickness of the fat covering shall not exceed 6 mm.
- 5.6.78 **Cut 186 (1186R) — Bottom Sirloin Butt, Boneless, Trimmed (Illustrated)** — The trimmed, boneless, bottom sirloin butt shall be the same as cut 185, except that the flank muscle and the underlying membrane remaining on the bottom sirloin shall be completely removed. The fat on the ventral side shall be trimmed so as to expose the underlying gland. Individual cuts, if required, may be held intact as specified in par. 5.6.74.
- 5.6.79 **Cut 189 (1189R) — Full Tenderloin, Regular (Illustrated)** — The regular full tenderloin shall be removed from the full loin, by a cut starting on the round end of the loin, following the seam over the hip bone to loosen the butt end of the tenderloin, and continuing under the tenderloin until the end of the hip bone is reached; a further cut shall be made along the inside of the chine bone, closely following the contour of the lumbar vertebrae and the adjacent lateral processes to a point where the 13th rib joins the 13th thoracic vertebrae. The tenderloin shall then be removed in one piece. The full tenderloin shall be trimmed so that the fat thickness is between 4 and 12 mm at any one point at the butt end up to a point approximately midway on the tenderloin length. It shall be trimmed free of all loose fat, and ragged and thin edges. Tenderloin with scores exceeding 13 mm in depth shall not be accepted. The protective membrane on the tapering end of the tenderloin shall be removed and excluded.
- 5.6.80 **Cut 189A — Tenderloin, Special Trim, Wedge Fat Remaining (Illustrated)** — The tenderloin, special trim, wedge fat remaining shall be prepared from the full tenderloin (cut 189), by removing all fat above the silver skin. The silver skin, side seam muscle, and wedge of fat beneath the head or wing muscle remain.
- 5.6.81 **Cut 189B — Tenderloin, Special Trim, Wedge Fat Removed (Illustrated)** — The tenderloin, special trim, wedge fat removed shall be prepared from the cut 189A, by removing the wedge of fat beneath the head or wing muscle. The silver skin and the side seam muscle remain.
- 5.6.82 **Cut 189C — Tenderloin, Special Trim, Side Seam Removed (Illustrated)** — The tenderloin, special trim, side seam removed shall be prepared from the cut 189B, by removing the side seam muscle.
- 5.6.83 **Cut 190 — Full Tenderloin, Peeled (Illustrated)** — The peeled full tenderloin shall be prepared from the cut 189B, by removing all remaining fat, silver skin and the complete side seam muscle. All ragged edges shall be trimmed.
- 5.6.84 **Cut 191 — Butt Tenderloin** — The butt tenderloin shall be that portion of the tenderloin muscle removed from a sirloin (steakpiece) (cut 181). The tenderloin shall be trimmed so that the fat thickness is between 4 and 12 mm, and all ragged and thin edges shall be removed. Tenderloin with scores exceeding 13 mm in depth shall not be accepted.
- 5.6.85 **Cut 192 — Short Tenderloin** — The short tenderloin shall be that portion of the tenderloin muscle removed from the short loin (cut 173). The fat on the short tenderloin shall not exceed 6 mm in thickness and the cut shall be trimmed free of all ragged and thin edges. Tenderloins with scores exceeding 13 mm in depth shall not be accepted.
- 5.6.86 **Cut 193 — Flank Steak** — The flank steak shall be the flat oval-shaped muscle embedded in the inside of the cod or udder end of the flank. It shall be obtained by stripping the serous membrane from over the flank steak, loosening

the narrow end of the steakpiece, and pulling the flank steak from the thick membrane that lies underneath. The flank steak shall be practically free from fat, except for minute flakes that adhere to the meat.

- 5.6.87 **Cut 1100 — Cubed Steaks, Regular (Illustrated)** — Regular cubed steaks shall be produced from any boneless meat from the beef carcass that is reasonably free of membranous tissue, tendons and ligaments. The meat shall be made into cubed steaks through use of machines designed for the purpose. Knitting of two or more pieces and folding of the meat when cubing is permissible. Cubed steaks shall be reasonably uniform in shape, i.e. practically square, round or oval. Surface fat on the edge of the cubed steaks shall not exceed 6 mm at any point. Visible fat shall not cover more than 10% of the total area on either side of the steak. The cubed steak shall not break when suspended from any point 13 mm from the outer edge of the steak.
- 5.6.88 **Cut 1101 — Cubed Steaks, Special** — Special cubed steaks shall meet all the requirements of the cut 1100 except that it may only be made of boneless muscles contained in the primal cuts (long hip, loin, rib, square-cut chuck) that will produce solid, intact cuts of meat. Knitting of two or more pieces of meat to produce a special cubed steak shall not be permitted.
- 5.6.89 **Cut 1102 — Braising Steaks (Swiss) (Illustrated)**
- 5.6.89.1 Braising steaks shall be produced from any solid muscle derived from the following boneless cuts:
- Rib eye roll (cut 112)
 - Shoulder clod (cut 114)
 - Knuckle (cut 167)
 - Inside round (cut 168)
 - Outside round (cut 169)
 - Strip loin, boneless, regular trim (cut 180)
 - Top sirloin butt, boneless (cut 184)
 - Bottom sirloin butt, boneless, trimmed (cut 186).
- 5.6.89.2 Braising steaks may also be produced from the gooseneck round (cut 170). However, if this cut is used, the heel (gastrocnemium muscle) shall be removed.
- 5.6.89.3 Each braising steak shall be trimmed practically free of fat on at least half of the circumference, and the other half of the circumference shall have an exterior surface fat thickness between 4 and 12 mm at any one point. The braising steaks shall not be cubed, delicatèd or knitted.
- 5.6.90 **Cut 1103 — Rib Steaks, Bone-in (Illustrated)** — Bone-in rib steaks shall be prepared from an oven prepared, short cut rib (cut 107), but the short ribs on individual steaks shall be removed at a point not more than 75 mm from the extreme outer tip of the rib eye muscle. In addition, all fat, meat and bone lying above the major rib eye muscle, the featherbones and the backstrap shall be removed and excluded.
- 5.6.91 **Cut 1103A — Rib Steaks, Boneless (Illustrated)** — Boneless rib steaks shall be prepared as cut 1103, except that the rib bones and rib fingers shall be removed and excluded.
- 5.6.92 **Cut 1112 — Rib Eye (Delmonico) Steaks** — Rib Eye or Delmonico steaks shall be prepared from rib eye roll (cut 112). Butterfly steaks shall not be accepted.
- 5.6.93 **Cut 1136 — Ground Beef Patties (Illustrated)** — Ground beef patties shall be prepared from ground beef shaped into a specified form and mass (par 7.1). The patty shall contain only beef, salt, flavour enhancers and seasonings. The protein content shall not be less than 16% and the fat content shall not exceed 23%.
- 5.6.94 **Cut 1138 Steakettes (Burgers)** — Ground beef steakettes shall be prepared from ground beef, water, binder and seasonings. The protein content shall not be less than 13%, and the fat content shall not be more than 23%. The ground beef shall be mechanically shaped into a specified form and mass (par. 7.1).

- 5.6.95 **Cut 1167 — Knuckle Steaks** — Knuckle steaks shall be prepared from a knuckle (cut 167), except that the knuckle cover (flank meat and membranous tissue) shall be removed and excluded. The knuckle may be separated lengthwise into sections to accommodate the cutting of specified portion-size steaks.
- 5.6.96 **Cut 1168 — Inside Round Steaks** — Inside round steaks shall be prepared from an inside round (cut 168). The inside round may be separated lengthwise into sections to accommodate the cutting of specified portion-size steaks.
- 5.6.97 **Cut 1169 — Outside Round Steaks** — Outside round steaks shall be prepared from an outside round (cut 169) or gooseneck round (cut 170). If the gooseneck round is used, the heel (gastrocnemium muscle) shall be removed. The outside or gooseneck round may be separated lengthwise into sections to accommodate the cutting of specified portion-size steaks.
- 5.6.98 **Cut 1173A — T-Bone Steaks** — T-Bone steaks shall be prepared from a short loin (cut 173) or a portion thereof. The flank edge on individual steaks shall be removed at a point not more than 50 mm from the extreme outer tip of the loin eye muscle. The diameter of the tenderloin muscle (surrounding fat excluded) shall not be less than 25 mm when measured through the centre of the tenderloin, parallel with the backbone.
- 5.6.99 **Cut 1177 — Strip Loin Steaks, Bone-In, Intermediate** — Intermediate, boneless strip loin steaks shall be prepared from the corresponding strip loin (cut 178) or any portion thereof, except that the flank edge on individual steaks shall be removed at a point not more than 75 mm from the extreme outer tip of the loin eye muscle.
- 5.6.100 **Cut 1178 — Strip Loin Steaks, Boneless, Intermediate** — Intermediate, boneless strip loin steaks shall be prepared from the corresponding strip loin (cut 178) or any portion thereof. The flank edge on individual steaks shall be removed at a point not more than 75 mm from the extreme outer tip of the loin eye muscle. All ragged and loose muscle and membranous tissue shall be trimmed from the ventral side of the loin and the backstrap shall be removed over an area at least 50 mm wide.
- 5.6.101 **Cut 1179 — Strip Loin Steaks, Bone-In, Short Cut (Illustrated)** — Short cut bone-in strip loin steaks shall be prepared from the corresponding short cut strip loin (cut 179) or any portion thereof, except that the flank edge on individual steaks shall be removed at a point not more than 50 mm from the extreme outer tip of the loin eye muscle. The fat covering shall be between 4 and 12 mm in thickness.
- 5.6.102 **Cut 1179A — Strip Loin Steaks, Bone-In, Extra Short Cut** — Extra short cut, bone-in, strip loin steaks shall be prepared from the corresponding short cut strip loin (cut 179), except that the flank edge on individual steaks shall be removed at a point not more than 25 mm from the extreme outer tip of the loin eye muscle.
- 5.6.103 **Cut 1179B — Strip Loin Steaks, Bone-In, Special** — Special bone-in strip loin steaks shall be prepared as specified for the short cut variety (cut 179), except that the flank edge on individual steaks shall be removed at a point beyond the extreme outer tip of the loin eye muscle that is not more than the specified thickness of surface fat. Removal of the flank edge shall be accomplished by following the contour of the loin eye muscle.
- 5.6.104 **Cut 1180 — Strip Loin Steaks, Boneless, Short Cut (Illustrated)** — Short cut, boneless strip loin steaks shall be prepared from a boneless strip loin (cut 180), or any portion thereof. The flank edge on individual steaks shall be removed at a point not more than 50 mm from the extreme outer tip of the loin eye muscle. All ragged and loose muscle and membranous tissue shall be trimmed from the ventral side of the loin and the backstrap shall be removed over an area at least 50 mm wide.
- 5.6.105 **Cut 1180A — Strip Loin Steaks, Boneless, Extra Short Cut (Illustrated)** — Extra short cut, boneless strip loin steaks shall be prepared as cut 1180, except that the flank edge on individual steaks shall be removed at a point not more than 25 mm from the extreme outer tip of the loin eye muscle.
- 5.6.106 **Cut 1180B — Strip Loin Steaks, Boneless, Special (Illustrated)** — Special, boneless strip loin steaks shall be prepared as cut 1180, except that the flank edge on individual steaks shall be removed at a point beyond the extreme outer tip of the loin eye muscle, not more than the thickness of surface fat. The cut removing the flank edge shall follow the contour of the loin eye muscle.
- 5.6.107 **Cut 1184 — Top Sirloin Butt Steaks (Boneless) (Illustrated)** — Boneless top sirloin butt steaks shall be prepared from a boneless top sirloin butt (cut 184), except that the last steak on the round end of the top sirloin butt containing an excessive amount of ligaments and connective tissue shall be removed and excluded. The boneless top sirloin butt may be separated into sections parallel to the backbone line to accommodate the cutting of specified

portion-size steaks. The sections shall be cut into steaks reasonably parallel to the cut surface resulting from separating the loin from the round. Butterfly steaks shall not be accepted.

- 5.6.108 **Cut 1184A — Top Sirloin Butt Steaks (Boneless) Semi-Centre Cut** — Semi-centre cut, boneless top sirloin butt steaks shall be prepared from a boneless top sirloin (cut 184,) after all muscles except the longissimus dorsi, gluteus medius, and the biceps femoris have been removed and excluded. All other cutting and trimming requirements shall be those specified for cut 1184.
- 5.6.109 **Cut 1184B — Top Sirloin Butt Steaks (Boneless) Centre Cut** — Centre cut, boneless top sirloin butt steaks shall be prepared from a boneless top sirloin butt (cut 184), after all muscles, except the major sirloin muscle (gluteus medius), have been removed and excluded. All other cutting and trimming requirements shall be those specified for cut 1184.
- 5.6.110 **Cut 1189 — Tenderloin Steaks, Close Trimmed (Illustrated)** — Close trimmed tenderloin steaks shall be prepared from a full tenderloin (cut 189), or a portion of such a tenderloin. The minimum diameter for steaks having a mass of 150 g or less shall be 40 mm and for larger steaks, the minimum diameter shall be 50 mm.
- 5.6.111 **Cut 1189A — Tenderloin Steaks, Canadian Trim** — Canadian trim tenderloin steaks shall be prepared as cut 1189, except that all surface fat shall be removed and excluded.
- 5.6.112 **Cut 1190 — Tenderloin Steaks, Special Trim (Illustrated)** — Special trim, tenderloin steaks shall be prepared from a peeled full tenderloin (cut 190). The minimum diameter for steaks having a mass of 150 g or less shall be 40 mm and for larger steaks, the minimum diameter shall be 50 mm.

6. PREPARATION FOR DELIVERY

- 6.1 **Packaging** — Preparation for delivery shall be in accordance with normal commercial practice, specification 32.72 and as specified (par 7.1).
- 6.2 **Marking**
- 6.2.1 Each carcass, side, quarter and primal cut shall be marked in accordance with the Meat Inspection Regulations and the Beef Carcass Grading Regulations.
- 6.2.2 The shipping containers and packages shall be marked in accordance with the Meat Inspection Regulations and shall include the grade identification, the cut number and name prescribed in this specification.
- 6.2.3 The cut number and net mass shall be stamped or tagged on each quarter or primal cut of beef.
- 6.3.4 The cut number and net mass shall be stamped on each package and box at least at one end, in addition to the main panel, and on each shipping container, at both ends.
- 6.2.5 A statement shall be provided on the main panel of hermetically sealed products (vacuum packed, etc.) indicating that the product is perishable and must be kept refrigerated or frozen as applicable.

7. NOTES

- 7.1 **Options** — The following options must be specified in the application of this specification:
- Grade and yield class required (par. 3.1)
 - If fresh or frozen meat is required (par 3.1)
 - Type and size of cut (par 3.2)
 - If string-tying is required (par. 5.4)
 - Surface fat limits, if other than as specified (par. 5.5.2)
 - Package style and container size (par 6.1 and specification 32.72)
 - Options offered in the following paragraphs should also be specified 5.6.11, 5.6.19, 5.6.21, 5.6.32, 5.6.34, 5.6.38, 5.6.41.4, 5.6.41.5, 5.6.62, 5.6.68, 5.6.92, 5.6.93.

- 7.2 **Illustrations** — Coloured illustrations of those cuts noted in section 5.6 are given in the Food Service Meat Manual (par. 2.1.3).
- 7.3 **Sources of Referenced Publications**
- 7.3.1 The publication referred to in par. 2.1.1 may be obtained from the Canadian General Standards Board, Sales Centre, Ottawa, Canada K1A 1G6. Telephone (613) 941-8703 or 941-8704. Fax (613) 941-8705.
- 7.3.2 The publication referred to in par. 2.1.2 may be obtained from the Canadian Meat Council, 5233 Dundas St. W., Islington, Ontario M9B 1A6.
- 7.3.3 The publications referred to in par. 2.1.3 and 2.1.4 may be obtained from the Canada Communication Group, Publishing, Ottawa, Canada K1A 0S9. Telephone (819) 956-4802.

Withdrawn

TABLE 1
Mass Ranges for Primal and Subprimal Cuts

Cut No.	Cut Name	Mass Range (kg)
100	CARCASS (QUARTERED)	180-400
101	SIDE	90-200
102	FOREQUARTER	45-100
102A	FOREQUARTER, BONELESS	40-85
103	RIB, PRIMAL	10-20
104	RIB, OVEN-PREPARED, REGULAR	7-15
105	RIB, OVEN-PREPARED, REGULAR, BONELESS	6-12
106	RIB, OVEN-PREPARED, REGULAR, BONELESS ROLLED AND TIED	6-12
107/1107R	RIB, OVEN-PREPARED, SHORT CUT	7-15
108/1108R	RIB, OVEN-PREPARED, BONELESS, TIED, SHORT CUT	4-12
109	RIB, BONE-IN, ROAST READY	5-11
C10	RIB, CAPLESS, STEAK READY	3-7
110/1110R	RIB BONELESS, TIED ROAST READY	5-9
111	SPENCER ROLL	4-10
112/1112R	RIB EYE ROLL	2-5
113	SQUARE-CUT CHUCK, PRIMAL	25-55
114	SHOULDER CLOD	5-10
114A/1114R	SHOULDER CLOD, ROAST READY	5-11
115	SQUARE-CUT CHUCK, BONELESS (CLOD IN)	20-45
116	SQUARE-CUT CHUCK, BONELESS (CLOD OUT)	22-25
116A/1116R	CHUCK ROLL, BONELESS, TIED	5-7
117	FORE SHANK	3-8
118	BRISKET	4-10
119	BRISKET, BONELESS (DECKLE ON)	3-7
120	BRISKET, BONELESS (DECKLE OFF)	4-5
121	SHORT PLATE, BONELESS	5-15
122	FULL PLATE, BONELESS	8-16
123	SHORT RIBS, TRIMMED	1-3
125	ARMBONE CHUCK	30-60
126	ARMBONE CHUCK, BONELESS (CLOD IN)	20-50
127	CROSS-CUT CHUCK	35-70
128	CROSS-CUT CHUCK, BONELESS (CLOD IN)	25-55
129	CROSS-CUT CHUCK (DICED)	AS SPECIFIED
130	CROSS-CUT CHUCK (DICED 13 mm DIAMETER)	AS SPECIFIED

TABLE 1 — continued
Mass Ranges for Primal and Subprimal Cuts

Cut No.	Cut Name	Mass Range (kg)
132	TRIANGLE	35-85
133	TRIANGLE, BONELESS (CLOD IN)	36-68
134	BEEF BONES	AS SPECIFIED
135	DICED BEEF, ECONOMY	AS SPECIFIED
136	GROUND BEEF	AS SPECIFIED
155	HINDQUARTER	45-100
155A	HINDQUARTER, BONELESS	35-75
156	HINDQUARTER, TRIMMED	40-80
157	LONG HIP, PRIMAL, TRIMMED	30-70
158	SHORT HIP, PRIMAL	25-55
159	SHORT HIP, PRIMAL, 3-WAY BONELESS	18-40
160	SHORT HIP, SHANK OFF, PARTIALLY BONELESS	20-45
161	SHORT HIP, SHANK OFF, BONELESS	18-40
162	SHORT HIP, SHANK OFF, BONELESS, ROLLED, TIED	16-38
163	SHORT HIP, SHANK OFF, 3-WAY BONELESS	16-38
164	ROUND (STEAMSHIP)	16-37
164A	ROUND (PONDEROSA)	16-36
165	ROUND, BONELESS	14-32
166	ROUND, BONELESS, ROLLED, TIED	14-32
167/1167R	KNUCKLE (SIRLOIN TIP)	2-6
168/1168R	INSIDE ROUND	4-9
169/1169R	OUTSIDE ROUND	5-11
C12	BARON OF BEEF ROUND	11-25
170/1170R	GOOSENECK ROUND	7-15
171	ROUND (NEW YORK STYLE)	20-45
172	LONG LOIN, PRIMAL, TRIMMED	16-37
173	SHORT LOIN, REGULAR	6-14
175	STRIP LOIN, BONE IN, REGULAR	5-12
176	STRIP LOIN, BONELESS, REGULAR	4-10
177	STRIP LOIN, BONE-IN INTERMEDIATE	5-11
178	STRIP LOIN, BONELESS, INTERMEDIATE	4-9
179	STRIP LOIN, BONE-IN, SHORT CUT	4-9
180/1180R	STRIP LOIN, BONELESS, REGULAR TRIM	2-8
C11	STRIP LOIN, BONELESS, SPECIAL TRIM	2-5

TABLE 1 — concluded
Mass Ranges for Primal and Subprimal Cuts

Cut No.	Cut Name	Mass Range (kg)
181	SIRLOIN (STEAKPIECE)	8-18
182	SIRLOIN BUTT (STEAKPIECE) BONELESS, REGULAR	6-12
183	SIRLOIN BUTT (STEAKPIECE) BONELESS, TRIMMED	4-10
184/1184R	TOP SIRLOIN BUTT, BONELESS	2-7
185	BOTTOM SIRLOIN BUTT, BONELESS, REGULAR	2-4
185B	BOTTOM SIRLOIN BALL TIP	ABOUT 1
185C	BOTTOM SIRLOIN TRIANGLE	ABOUT 0.5
186/1186R	BOTTOM SIRLOIN BUTT, BONELESS, TRIMMED	1-3
189/1189R	FULL TENDERLOIN, REGULAR	1.5-3
190	FULL TENDERLOIN, PEELED	1-2
191	BUTT TENDERLOIN	0.5-1.5
192	SHORT TENDERLOIN	1-2
193	FLANK STEAK	0.3-1

TABLE 2
Usual Sizes of Ground Beef Patties and Steakettes
(Burgers) and Count Per Unit

Portion Mass (g)	Count per kg	Count per 5 kg Carton
50	20	100
67	15	75
77	13	65
91	11	55
111	9	45
143	7	35
167	6	30

TABLE 3
Portion Control Cuts of Beef

Cut No.	Cut Name	115 g	125 g	150 g	175 g	200 g	225 g	250 g	300 g	350 g
1100	Cubed Steaks Regular	X	X	X	X					
1102	Braising Steaks, Boneless (SWISS)	X	X	X	X					
1103	Rib Steaks, Bone In					X	X	X	X	X
1112	Rib Eye Roll Steaks		X	X	X	X	X	X		
1173A	T-Bone Steaks					X	X	X	X	X
1179	Strip Loin Steaks, Bone In, Short Cut					X	X	X	X	X
1180	Strip Loin Steaks, Boneless, Short Cut				X	X	X	X	X	
1180A	Strip Loin Steaks, Boneless, Extra Short Cut				X	X	X	X	X	
1184	Top Sirloin Steaks, Butt Steaks, Boneless	X	X		X	X	X	X	X	
1189	Tenderloin Steaks, Close Trim	X	X	X	X	X	X	X		
1190	Tenderloin Steaks, Special Trim	X	X	X	X	X	X	X	X	

Mass Tolerances of Portion Control Cuts

<u>Mass</u>	<u>Tolerances</u>
Up to 150 g	±8 g
150 to 350 g	±15 g
350 g or more	±25 g

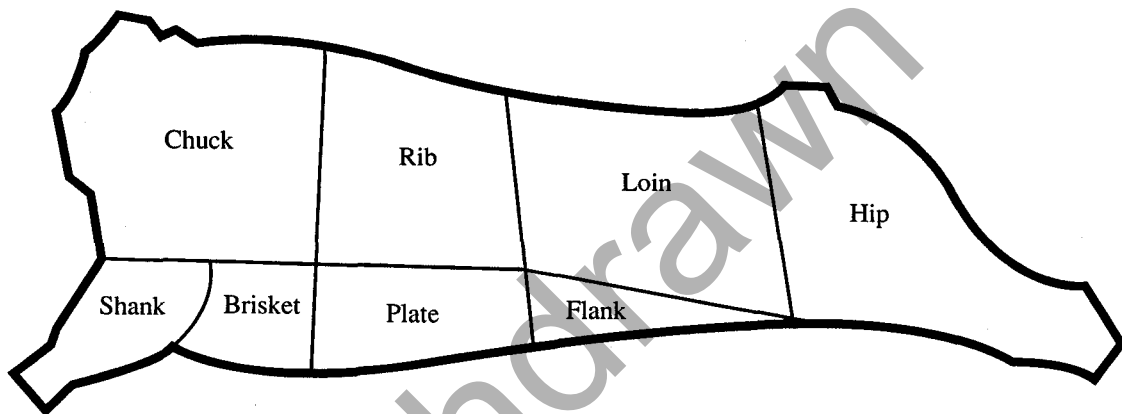


FIGURE 1
Primal Cuts of Beef

Beef

The beef carcass is split into sides in the dressing process. Each side is then directed into front and hind quarters, which, in turn, are broken into the main primals: hip, loin, rib and chuck.



Withdrawn