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Série 32

WITHDRAWAL

April 2020

Selected standards in the series Food

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Avril 2020

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GCS 32.46-92

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Veal Cuts

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Veal 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 32.46. The original content has not been modified.

Withdrawn

CANADIAN GENERAL STANDARDS BOARD

VEAL CUTS

1. SCOPE

- 1.1 This specification applies to fresh and frozen veal carcasses and cuts, such as primals, subprimals, roasts and portion control cuts. It is primarily intended for use by food services in procurement of food.

2. APPLICABLE PUBLICATIONS

- 2.1 The following publications are applicable to this standard:

2.1.1 Canadian General Standards Board (CGSB)

32.72M — 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 Act

The Veal 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 specification. The sources of all publications are shown in the Notes section.

3. CLASSIFICATION

- 3.1 Veal shall be supplied fresh or frozen in the following grades and the cuts shall derive from such grades as specified (par 7.1):

3.1.1 *Grades*

Canada A1

Canada A2

Canada A3.

- 3.2 **Type and Size of Cut** — Veal to this specification 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 and 2. 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 par. 5.6.

4. GENERAL REQUIREMENTS

- 4.1 In addition to meeting the requirements of this specification, the veal shall comply with the applicable requirements of the publications listed in Section 2.

- 4.2 Veal 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 veal shall be prepared in an establishment that is registered under the Meat Inspection Act and Regulations. Chilled veal shall not be older than 10 d at the time of vacuum packaging and/or delivery.

5. DETAILED REQUIREMENTS

5.1 Refrigeration Requirements

- 5.1.1 Fresh (chilled) carcasses and cuts shall be chilled to a temperature not above 2°C and shall not have been frozen at any time.
- 5.1.2 Carcasses and cuts to be frozen shall be wrapped and 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.

5.2 Condition on Delivery

- 5.2.1 At the time of delivery the fresh (chilled) cuts shall not show evidence of off condition, including but not restricted to off odour, blood clots, sores and mutilation, superficial appendages, dehydration, discolouration or mishandling.
- 5.2.2 Frozen cuts shall be delivered at a temperature not exceeding -18°C and shall not show evidence of defrosting or freezer deterioration.
- 5.3 **Tying and Netting** — When string-tying is required in the detailed 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 or artificial casing may be used, provided it complies with the Meat Inspection Regulations. When specified (par 7.1), string-tying shall be provided for other cuts.

5.4 **Fat Wrapping** — When specified (par. 7.1) cuts may be wrapped as follows, but, in either case, the fat wrap shall not exceed 15%, by mass, of the finished cut.

- 5.4.1 **Caul Fat Wrapped** — Using a caul of veal or beef fat not exceeding 6 mm in thickness.
- 5.4.2 **Pork Back Fat Wrapped** — Using a covering of pork back fat not exceeding 10 mm in thickness at any one point and not more than an average of 6 mm.

5.5 Preparation of Cuts

- 5.5.1 **Preparation of Portion Control Cuts (1300-1336)** — 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. When a band saw is used for cutting, the meat shall be scraped clean from the bone dust.
- 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 not exceed an average of 6 mm in thickness, and the thickness of any point shall be not more than 13 mm.

Defatting shall be effected by smoothly removing the fat in 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 veal carcasses 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 300 — Carcass** — A veal carcass shall consist of the entire unsplit well-dressed carcass, with not more than 2 tail (caudal) vertebrae and without the hide and caul fat. Practically all mediastinal tissue and heart fat usually present in the lower thorax (1st rib and sternum region), and bloody tissue and frayed ends, such as are usually at the neck, shall be closely removed and excluded. The skirt (diaphragm) and the hanging tender may be removed in whole or in part.
- 5.6.2 **Cut 303 — Side (Illustrated)** — A side shall consist of the approximate half portion of the carcass produced by neatly and uniformly splitting or sawing and cutting lengthwise centrally through the spine of the carcass, thus separating the two sides. Sides shall be matched (right and left sides from the same carcass) insofar as practicable. The sides may, if required, be divided into a forequarter and hindquarter.
- 5.6.3 **Cut 304 — Foresaddle** — The foresaddle shall be the unsplit anterior portion of the unsplit carcass, that is, separating the foresaddle from the hindsaddle by cutting between the 11th and 12th ribs, and continuing the cut between the flank and plate portions at approximate right angles to the spine. Practically all mediastinal tissue, heart fat, bloody neck meat, and the skirt shall be removed and excluded.
- 5.6.4 **Cut 305 — Bracelet (Double)** — The double bracelet shall be the double hotel rack and attached plates remaining all in one piece after separation is made from the front, regular, 5-bone (Cut 308, par. 5.6.6) by cutting reasonably straight across and through the foresaddle at right angles to the spine between the 5th and 6th ribs so that the 6th through the 11th ribs remain in the hotel rack. The bracelet (Double) requires no further trimming.
- 5.6.5 **Cut 306 — (Hotel) Rack, Trimmed (Double) (Illustrated)** — The double trimmed (hotel) rack shall be that portion of the bracelet (double) (Cut 305, par. 5.6.4) remaining after the breast portions have been removed. The breast portions shall be removed by starting a cut on the 11th rib not more than 100 mm from the extreme outer tip of the rib eye muscle, and continuing in a straight line to a point on the 6th rib not more than 100 mm measured in a straight line from the extreme outer tip of the rib eye muscle.
- 5.6.6 **Cut 308 — Front, Regular, 5-bone (Chuck, Regular, Double)** — The regular 5-bone front shall be that portion of the foresaddle (Cut 304, par. 5.6.3) remaining after the removal of the bracelet (double) (Cut 305, par. 5.6.4).
- 5.6.7 **Cut 309 — Shoulder (Double) (Illustrated)** — The double shoulder shall be that portion of the front, regular, 5-bone (Cut 308, par. 5.6.6) remaining after removal of the foreshank (Cut 312, par. 5.6.11) and breast (Cut 313, par. 5.6.12) and shall be obtained by making a straight cut perpendicular to the outer skin surface that passes through the cartilagenous juncture of the 1st rib and the anterior extremity of the sternum (manubrium or breast bone cartilage), and perpendicular to the long axis of the 5th rib.
- 5.6.8 **Cut 1309R — Shoulder Roast Boneless, Tied (Illustrated)** — The tied, boneless shoulder shall be prepared from one half of the shoulder (double) (Cut 309, par. 5.6.7) after sawing and cutting centrally through the spine, except that the neck shall be removed at a point where it joins the shoulder by a straight cut reasonably perpendicular to the neck vertebrae. The double shoulder shall be completely boned by scalping to produce a smooth boned surface. The blade bone shall be removed without cutting through the flesh at the ridge of the blade bone so as to leave the shoulder meat including the clod and the petite muscle intact in one piece. All bones and cartilages, the backstrap, exposed major arteries and veins, neck meat with dark blood discoloration, and the prescapular lymph gland and surrounding fat in excess of 13 mm in thickness shall be removed and excluded. The boneless shoulder shall be rolled with the eye muscle lengthwise of the roll and string-tied girthwise and lengthwise. If smaller cuts are required, the boneless shoulder shall be cut at a right angle to the length of the cut. The shoulder roast shall be supplied wrapped in caul fat, if so specified (par. 7.1).
- 5.6.9 **Cut 310 (1310R) — Shoulder Clod (Illustrated)** — 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; specifically the petite muscle and the eye muscle shall be included. The clod shall be removed in one piece without undue scoring and all sides shall be trimmed so that the clod is at least 13 mm thick at any point. The heavy tendons at the elbow end of the clod shall be removed and excluded.
- 5.6.10 **Cut 311 (1311R) — Square Cut Chuck, Boneless, Clod out** — The shoulder clod (Cut 310, par. 5.6.9) shall be removed as described in par. 5.6.9 and excluded. The remaining meat of the shoulder shall be left intact in one piece. In addition to all bones and cartilages, the backstrap, exposed major arteries, neck meat discoloured with blood, and the prescapular lymph gland, located just in front of the shoulder joint, shall be removed and excluded. Boning

procedure shall be accomplished with sufficient care to allow single cut to retain its identity and avoid objectionable scores in the meat.

- 5.6.11 **Cut 312 — Foreshank** — The foreshank and breast shall be removed from the front, regular, 5-bone (Cut 308, par. 5.6.6) by means of the cut described for separating the shoulder (double) (Cut 309, par. 5.6.7). The foreshank shall then be separated from the breast by a cut following the dividing or natural seam and leaving the entire “lip” (web muscle) on the breast.
- 5.6.12 **Cut 313 — Breast (Brisket)** — The breast or brisket shall be that portion of the front, regular, 5-bone (Cut 308, par. 5.6.6) remaining after the removal of the shoulder (Cut 309, par. 5.6.7) and the foreshank (Cut 312, par. 5.6.11).
- 5.6.13 **Cut 330 — Hindsaddle** — The hindsaddle shall be the posterior portion of the unsplit carcass remaining after the removal of the foresaddle (Cut 304, par. 5.6.3).
- 5.6.14 a. **Cut 331 — Loin, Regular (Double) (Illustrated as Single)** — The double regular loin shall consist of both loins (double) remaining all in one piece as a pair after their separation from the hindsaddle (Cut 330, par. 5.6.13) at the anterior end of the hip bone, leaving all the hip bone in the leg. The cut shall be perpendicular to the outer skin surface and also perpendicular to the backbone. The regular loin requires no further trimming.
- 5.6.14 b. **Cut D33 — Striploin** — The striploin shall be prepared from a deboned half of the cut 331, Loin, Regular, (Double). The back strap, finger meat and attached cartilage shall be removed. The flank shall be separated by a straight line removing the tail completely, unless either 13 x 13 mm or 25 x 25 mm tail has been specified to be left (par. 7.1) (measured from the outer edge of the eye muscle).
- 5.6.15 **Cut 332 — Loin, Trimmed (Double)** — The double trimmed loin shall consist of that portion of the loin, regular (double) (Cut 331, par. 5.6.14 a.) remaining after the flank portions have been removed. The flank portions shall be removed by starting a cut on the 12th rib not more than 100 mm from the extreme outer tip of the loin eye muscle, and continuing it in a straight line to a point on the leg end not more than 100 mm from the extreme outer tip of the loin eye muscle. The kidney knobs shall be removed, and in addition, the lumbar fat shall be trimmed from the loin so that the fat does not exceed 13 mm in thickness at the butt end. The fat shall then be tapered down to the lean surface at a point not beyond three quarters of the length of the entire loin.
- 5.6.16 **Cut 333 — Full Loin, Trimmed (Single)** — The single trimmed full loin shall be prepared from one-half of the hindsaddle (Cut 330, par. 5.6.13) after sawing and cutting lengthwise centrally through the spine; it shall be obtained as follows: the untrimmed full loin and flank shall be removed from the half of the hindsaddle by cutting in a straight line perpendicular to the contour of the outer skin surface. The cut shall be made in a straight line starting at a point on the backbone that is the juncture of the last (5th) sacral vertebra and the first tail (caudal) vertebra, passing through a second point that is immediately anterior to the protuberance of the femur bone, exposing the ball of the femur bone, and then continuing in the same straight line beyond the second point to complete the cut. The kidney knob and the fat lying closely around the kidney shall be removed by a cut starting at the rear end of the kidney and slanting directly to the rear edge of the 12th rib, thus leaving the 12th rib practically free of lumbar fat. The hanging tender shall be entirely removed at a point opposite the juncture of the 1st and 2nd lumbar vertebrae. The flank shall be removed by a cut starting at a point on the leg end of the full loin, leaving not more than 13 mm of fat and flank muscle on the ventral edge of the loin end (sirloin), and continuing in a straight line to a point on the 12th rib not more than 100 mm measured in a straight line from the extreme outer tip of the rib eye muscle. The fat shall be trimmed from the internal section of the loin, with the full loin lying flat, and with the outer skin surface down. The fat extending above a flat plane parallel to the flat surface of the cutting bench and level with the protruding edge of the chine bone shall be removed. Another cut shall be made trimming and removing all fat extending above a flat plane, the following two lines being used 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 20 mm in depth.
- 5.6.17 a. **Cut 334 — Legs (Double) (Illustrated as single)** — The legs (double) shall consist of the portion of the hindsaddle (Cut 330, par. 5.6.13) remaining after the removal of the loin, regular (double) (Cut 331, par. 5.6.14).
- 5.6.17 b. **Cut 1334 (C 32) — Three-piece veal combo (leg portions, boneless, seamed) (Illustrated)** — The seamed leg portions shall be prepared from one half of the cut 334, (legs) by removing shank, bones, tendons and cartilage. It shall consist of an inside round, outside round and a knuckle, all separated along the natural seams. The inside round shall have the cap on and weigh 3.5–6 kg. The outside round shall include the heel muscle. The knee cap and heavy

tendons shall be removed from the knuckle. The three leg portions shall be seamed together and the combination shall be free of loose portions and knife cuts.

- 5.6.18 **Cut 335 (I335R) — Leg, Oven-Prepared, Boneless (Single)** — The boneless oven-prepared leg is prepared from one-half of the legs (double) (Cut 334, par. 5.6.17 a.) after sawing and cutting lengthwise centrally through the spine. The pelvic bone, back bones and tail bones shall be closely removed from the rum and sirloin portions of the leg. The shank bone shall be removed by cuts starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the leg) to the shank bone, following the bone to the stifle joint, passing through the joint, then removing the shank bone from the leg. The round bone (femur) is removed by cutting between the inside and knuckle in a straight line through the natural seam and then closely removing the round bone, kneecap, and the adjacent heavy tendons, leaving the boneless leg intact in one piece. The boneless leg shall be formed into a compact parcel and held intact by individual loops of strong twine spaced uniformly around it.
- 5.6.19 **Cut 336 — Leg, Shank Off, Boneless (Single)** — The single boneless leg, shank off, shall be prepared from one-half of the legs (double) (Cut 334, par. 5.6.17 a.) after sawing and cutting lengthwise centrally through the spine; the shank meat and all bones shall be removed and excluded. The boneless leg, shank off, shall be prepared as described for leg, oven prepared, boneless (Cut 335, par. 5.6.18) except that the shank meat and shank bone shall be removed by cutting through the muscular end of the gambrel cord to the natural seam between the heel (gastrocnemius) and the shank meat, following this seam to the stifle joint, passing through the joint and flesh, severing the shank meat and shank bone from the boneless leg.
- 5.6.20 **Cut 337 — Leg, Rump and Shank Off (Single)** — The single leg, rump and shank off shall be prepared from one-half of the legs (double) (Cut 334, par. 5.6.17 a.) after sawing and cutting lengthwise centrally through the spine. The shank meat, shank bone, the sirloin (loin end), and the rough rump shall be removed as follows: the shank meat and shank bone as described for leg, shank off, boneless (Cut 336, par. 5.6.19); the rough rump and sirloin (steakpiece) by a straight cut perpendicular to the outer skin surface immediately posterior and parallel to the long axis of the exposed surface of the aitchbone, leaving no part of the aitchbone in the leg.
- 5.6.21 **Cut 338 — Leg, Rump and Shank Off, Boneless (Single)** — The boneless single leg, rump and shank off shall be the same as cut 337 (par. 5.6.20) except that it shall be made completely boneless. The round bone (femur) shall be removed by separating the inside and outside (with the heel attached) by a cut starting at the muscular end of the gambrel cord between the inside and knuckle, continuing through the natural seam, and then closely removing the round bone. This leaves the boneless leg (rump, sirloin, and shank off) intact in one piece. The flank, and the fat on any surface (including pelvic, cod of udder fat) in excess of 13 mm shall be removed and excluded. The boneless leg shall be formed into a compact parcel and held intact by individual loops of strong twine spaced uniformly around it.
- 5.6.22 **Cut 339 — Leg, Short-Cut (Single)** — The short-cut leg (single) shall be that portion of the half hindsaddle remaining after the removal of the full loin, trimmed (Single) (Cut 333, par. 5.6.16). Not more than 2 trial (coccygeal) vertebrae shall remain on the short-cut leg.
- 5.6.23 **Cut 340 — Back, Regular** — The regular back shall be that portion of the carcass remaining all in one piece after the removal of the front, regular, 5-bone (Cut 308, par. 5.6.6) and the legs (double) (Cut 334, par. 5.6.17 a.). The regular back shall require no further trimming.
- 5.6.24 **Cut 341 — Back, Trimmed** — The trimmed back shall be that portion of the back, regular (Cut 340, par. 5.6.23) remaining after the breast and flanks have been removed by a cut starting at a point on the 6th rib not more than 100 mm measured in a straight line from the extreme outer tip of the rib eye muscle and continuing in a reasonably straight line to a point on the leg end not more than 100 mm measured in a straight line from the extreme outer tip of the loin eye muscle. The kidney knobs shall be removed and the lumbar fat trimmed from the loin so that the fat does not exceed 13 mm in thickness at the loin end. The fat shall then be tapered down to the lean surface at a point not beyond three quarters of the length of the entire loin.
- 5.6.25 **Cut 342 — Hindsaddle, Long-Cut, Regular** — The regular long-cut hindsaddle shall be that portion of the carcass remaining after the removal of the front, regular, 5-bone (Cut 308, par. 5.6.6). It shall require no further trimming.
- 5.6.26 **Cut 343 — Hindsaddle, Long-Cut, Trimmed** — The trimmed long-cut hindsaddle shall be the legs (double) (Cut 334, par. 5.6.17 a.) and the back, trimmed (Cut 341, par. 5.6.24) all in one piece.

- 5.6.27 **Cut 1300 — Cutlets, Delicated, Regular (Illustrated)** — Regular delicated cutlets shall be produced from any boneless meat from the veal carcass that is reasonably free of membranous tissue, cartilage, tendons and ligaments. The meat shall be made into delicated cutlets by machines designed for this purpose. Knitting two or more pieces and folding the meat shall be permitted. They shall be reasonably uniform in shape, i.e. practically square, oval or round as specified (par. 7.1). After delicating, surface fat on the edge of the cutlets shall not exceed 6 mm in width at any one point when measured from the edge of the lean. Surface or seam fat shall not cover more than 15% of the total area on either side of the cutlet. The cutlets shall not break when suspended from any point 13 mm from the outer edge.
- 5.6.28 **Cut 1301 — Cutlets, Delicated, Special** — Special delicated cutlets shall meet all the requirements for cutlets, delicated, regular (Cut 1300, par. 5.6.27), except that they shall be produced from any one or any combination of boneless muscles contained in the following cuts: hotel rack, trimmed (Cut 306, par. 5.6.5), shoulder (Cut 309, par. 5.6.7), loin, trimmed (Cut 332, par. 5.6.15), legs (Cut 334, par. 5.6.17 a.). Knitting two pieces of meat to produce a special delicated cutlet shall not be permitted.
- 5.6.29 **Cut 1306 — Rib Chops (Illustrated)** — Rib chops shall be prepared from a hotel rack, trimmed (Cut 306, par. 5.6.5) or a portion of a hotel rack, except that the breast portion shall be removed by a cut starting on the 11th rib not more than 75 mm from the extreme outer tip of the rib eye muscle and continuing in a straight line to a point on the 6th rib not more than 75 mm from the extreme outer tip of the rib eye muscle. The protruding edge of the chine bone shall be removed at an angle of approximately 45° to the split thoracic vertebrae beginning at the dorsal edge of the spinal cord groove. Chops produced from the blade bone section of the hotel rack shall be free of blade bone and related cartilage, and all muscles and fat lying above the blade bone and cartilage. The fat covering shall not be more than 6 mm.
- 5.6.30 **Cut 1309 — Shoulder Chops** — Shoulder chops shall be prepared from the arm and blade bone sections of one-half of the shoulder (double) (Cut 309, par. 5.6.7). The arm chops shall be removed first and cut reasonably parallel to the normal line of separation of the foreshank from the shoulder, up to but not including the knuckle bone. The rib bones (riblets) and underlying fat in excess of 6 mm shall be removed and excluded from the arm chops. The blade chops shall be cut approximately parallel to the rib bones up to the juncture of the blade and knuckle bones.
- 5.6.31 **Cut 1332 — Loin Chops** — Loin chops shall be prepared from one-half of the loin, trimmed (double) (Cut 332, par. 5.6.15) except that the flank shall be removed by a cut starting on the 12th rib 75 mm from the extreme outer tip of the loin eye muscle and continuing in a straight line to a point on the leg end not more than 75 mm from the extreme outer tip of the loin eye muscle. Loin chops shall contain no portion of the hip bone; however, a portion of the 12th rib may be present in chops cut from rib end. The fat covering shall not be more than 6 mm.
- 5.6.32 **Cut 1336 — Cutlets, Select, Not Delicated (Illustrated)** — Select cutlets, not delicated shall be prepared from the leg, shank-off, boneless (single) (Cut 336, par. 5.6.19) except that the flank from the loin end and the heel (gastrocnemius muscle) shall be removed. Major muscles of the leg shall be separated by cutting through the natural seams. All fat and membranous tissue shall be removed from all surfaces of muscles. The cutlets shall be cut at an angle of not less than 45° from the muscle surface. The cutlets shall be hammered (frenched) out to a thickness of not more than 6 mm. A single portion shall be made of single piece.
- 5.6.33 **Cut 1395 — Diced Veal (Veal for Stewing) (Illustrated)** — Veal for stewing shall be prepared from any boneless portion of the following cuts: front, regular, 5-bone (Cut 308, par. 5.6.6), breast (Cut 313, par. 5.6.12) and legs, double (Cut 334, par. 5.6.17 a.). When present, the following shall be removed and excluded: bone, shank meat, cartilage, periosteum, heavy connective tissue, major ligaments and tendons, and the tendinous ends of major boneless cuts. The boneless meat may be hand or machine cut into uniform cubes of the approximate size specified (par. 7.1). Grinding shall not be permitted unless specifically requested (par. 7.1). Surface or seam fat on any one piece shall not exceed 6 mm. The fat content for the total lot shall not exceed 10% (chemical lean 90%).

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 and primal cut shall bear the Canadian Department of Agriculture Inspection legend and grade identification with corresponding roller brand.
- 6.2.2 The shipping containers and packages shall be marked in accordance with the Meat Inspection Regulations and shall include the grade identification, and 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 carcass, side or primal cut of veal.
- 6.2.4 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.) to the effect 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:

- a. Grade (par. 3.1)
- b. If fresh or frozen meat is desired (par. 3.1)
- c. Type and mass (size) of cut (par. 3.2)
- d. If string-tying is required (par. 5.3)
- e. If fat wrapping is required and which kind (par. 5.4 and 5.6.8)
- f. Surface fat limits if other than as specified (par. 5.5.2)
- g. Options offered in par. 5.6.2 and 5.6.33
- h. The size of tail that may remain on the striploin (13 x 13 mm or 25 x 25 mm, par. 5.6.14 b.)
- i. Package style and container size (par. 6.1 and specification 32.72).

7.2 Illustrations

Coloured illustrations of those cuts so noted in section 5.6 are given in the Food Service Meat Manual (par. 2.1.2) and 7.3.2).

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.

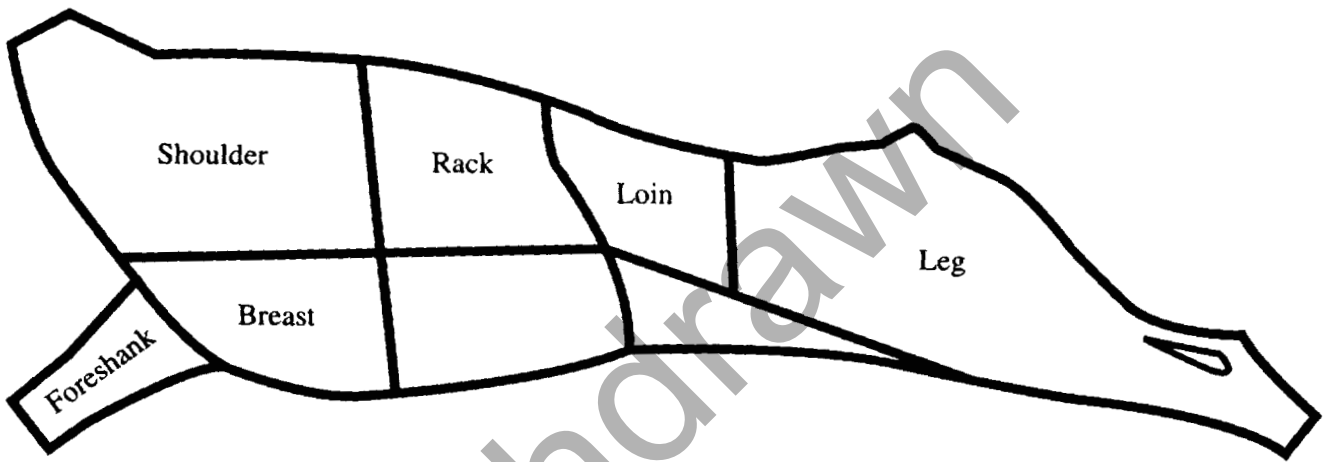


FIGURE 1
Primal Cuts of Veal

TABLE 1
Mass Ranges for Carcasses, Primal and Subprimal Cuts of Veal

Cut No.	Cut Name	Mass Range (kg)
300	CARCASS	43-112
303	SIDE	22-56
304	FORESADDLE	22-56
305	BRACELET (DOUBLE)	4-12
306	(HOTEL) RACK, TRIMMED (DOUBLE)	3-9.5
308	FRONT, REGULAR, 5-BONE (CHUCK, REGULAR, DOUBLE)	17-52
309	SHOULDER (DOUBLE)	10-23
310/1310R	SHOULDER CLOD	3.5-4
311/1311R	SQUARE CUT CHUCK, BONELESS, CLOD OUT	9-21
312	FORESHANK	1-2.5
313	BREAST (BRISKET)	3-6
330	HINDSADDLE	21-61
331	LOIN, REGULAR, (DOUBLE)	8-10
332	LOIN, TRIMMED (DOUBLE)	3-8.5
333	FULL LOIN, TRIMMED (SINGLE)	3-11
334	LEGS (DOUBLE)	17-45
335/1335R	LEG, OVEN-PREPARED, BONELESS (SINGLE)	7-11
336	LEG, SHANK OFF, BONELESS (SINGLE)	5-11
337	LEG, RUMP AND SHANK OFF (SINGLE)	3-9
338	LEG, RUMP AND SHANK OFF, BONELESS (SINGLE)	2.5-4
339	LEG, SHORT-CUT (SINGLE)	7-20
340	BACK, REGULAR	7-24
341	BACK, TRIMMED	6.5-18
342	HINDSADDLE, LONG-CUT, REGULAR	25-73
343	HINDSADDLE, LONG-CUT, TRIMMED	24-68
1309R	SHOULDER, ROAST BONELESS, TIED	3-8
1334/C32	THREE-PIECE VEAL COMBO	11-16
D 33	STRIPLOIN	1-1.5

TABLE 2
Portion Control Cuts of Veal

Cut No.	Cut Name	50 g	75 g	100 g	125 g	140 g	175 g
1300	CUTLETS, DELICATED, REGULAR	X	X	X	X	X	—
1306	RIB CHOPS	—	—	—	X	X	X
1332	LOIN CHOPS	—	—	—	X	X	X
1336	CUTLETS, SELECT, NOT DELICATED	X	X	X	X	X	—

Mass tolerances for portion cuts of veal: 150 g or less ± 8 g
175 g ± 15 g