# Cutting Specification Manual

Quality Standard beef & lamb



















Now contains over 320 beef and lamb cuts including mutton





# Quality & Consistency for the Meat Industry

Lifestyle changes and the increasing demand from the discerning consumer have led to tremendous changes and pressures on the red meat industry in terms of product integrity and consistency.

This coupled with more and more meat products and specifications being readily available in the retail and catering market place has resulted in varying degrees of product inconsistency and standards. The variations inherent in meat carcases and processing methods have also contributed to these inconsistencies.

With this in mind, EBLEX has developed a completely new specification and coding for lamb and beef products.

The specifications in the guide are very clear and concise. They include codes for each product and a step-by-step guide on the processing procedures and techniques.

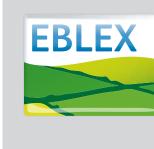
Dick van Leeuwen has worked in the meat industry for over 30 years. He did his training at the widely acclaimed Utrecht School of Butchery in Holland. He worked in various sectors of the industry including retail outlets, processing plants and the Meat and Livestock Commission where he developed products and new cutting techniques.

Working now for EBLEX, primarily with processors and specialist butchers, and acclaimed as a leading authority in butchery skills and meat processing techniques, Dick van Leeuwen has been the principal author of this new specification guide and coding system.

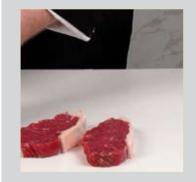
"Meeting the demands of the



















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# Farm Assured, Quality Assured Be Assured

The Quality Standard Mark scheme for beef and lamb provides high levels of assurance about the meat you buy. The Quality Standard scheme for beef and lamb is the only scheme to cover eating quality. All beef and lamb carrying the mark is chosen according to a strict selection process to ensure it is succulent and tender. Quality Standard beef and lamb is produced to higher standards than required by law with a supply chain which is fully assured and independently inspected at every stage from farm to point of purchase.

The EBLEX \*Quality Standard beef and lamb scheme includes additional requirements, which are above current commercial and legal standards applicable to the production and processing of beef and lamb.

These minimise the impact of animal age on eating quality such that product approved under the scheme provides consumers with the potential for improved and more consistent eating quality.

**Beef** – Prime cuts from carcases from an acceptable female or steer over 30 months of age must be subjected to a maturation period of a minimum of 14 days from slaughter to the final consumer. Alternatively they can be subjected to one of the processes detailed in the MLC \*\*Blueprint for beef.

**Lamb** – Carcases of any acceptable animal slaughtered during the periodfrom 1st January through to 30th April of any year and born before 1st October of the previous year must be subjected to a minimum of 7 days maturation (and ideally 10 days) from slaughter to the final consumer.

Alternatively they can be subjected to one of the processes detailed in the MLC \*\*Blueprint for lamb.





















<sup>\*\*</sup>For further information relating to the Quality Standard Mark scheme, a detailed operating guide is available highlighting the scheme standards.

<sup>\*\*</sup>Information relating to Blueprint specifications can be obtained by calling the Quality Standard Mark scheme hotline on 0845 491 8787

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Topside Mini Joints (with added fat)

Daubes (Topside)

Topside Mini Joints and Daubes

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"Premium" Rump Roast "Traditional" Rump Roast

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Dice 95%VL Frozen Dice 98%VL

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14 Mince - Trim - Burger Quality Standard Specification for

Minced Beef Mince 98% VI

Mince 90%VL

Quality Standard Mark Burgers Trim 98% VL Trim 85% VI

Trim 90% VL

Trim 65% VL Clod and Sticking

### Trim 70% VL 15 Offal

Beef Offal

Skirt Steaks (diaphragm) Hanger Pavé (body skirt)

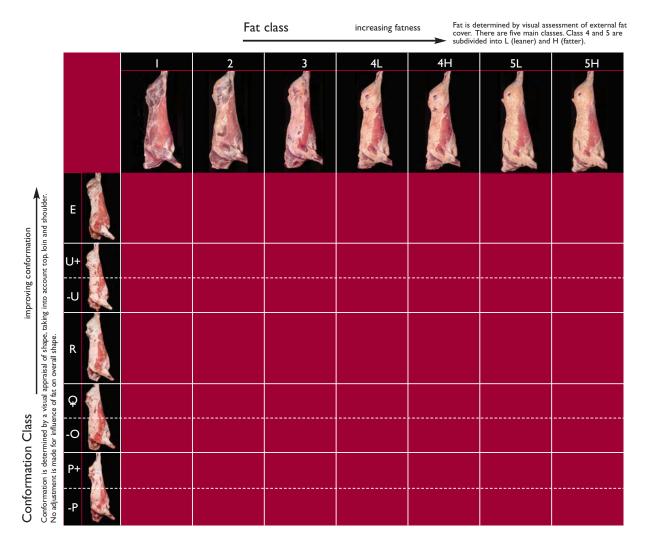
Hanger Steaks (body skirt)





# Beef carcase classification

Carcase assessment addresses conformation and fat. Fat cover is scored on a 1-5 scale. Conformation is assessed from E to P. Combining scores for conformation and fat determines the markets which cattle suit.

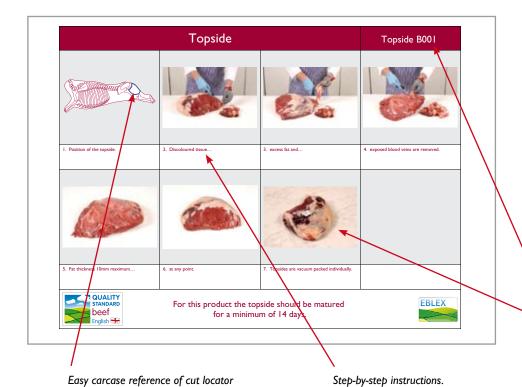


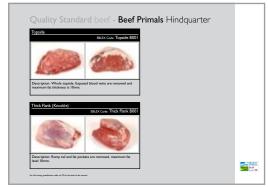






# How to use this guide





An example of the meat purchasing guide

Your customer will quote this code and product name when they place their beef and lamb order

The last image to appear is the only image that your customer will see.



**EBLEX** 



# Flat Brisket Brisket B001 2. Internal and... I. Position of flat brisket. 3. external fat is... 4. removed to a maximum level of 10mm at any point. 5. Top and... 6. under side of the brisket. 7. Flat briskets are vacuum packed individually.





# **Brisket Joints** Brisket B002 I. Position of the brisket. 2. Remove all bones, cartilage and 3. Trim external fat to a maximum thickness 4. The fully trimmed boneless brisket ready for fat deposits. of 5mm and remove all discoloured tissue. further preparation. 5. Roll and tie securely with string at regular 6. The rolled brisket ready to be cut into 7. Cut the rolled brisket into required smaller joints. joint sizes. intervals.





# Brisket Mini Joints Brisket B003 I. Position of the brisket. 2. Remove all bones, cartilage and 3. Trim external fat to a maximum thickness 4. Cut the prepared brisket into three pieces fat deposits. of 5mm and remove all discoloured tissue. as illustrated. 5. Hold in shape with elasticated roasting 6. Brisket mini joints prepared to bands at regular intervals and cut into specification and ready for sale. smaller mini joints.





# Brisket Pave Brisket B004 I. Position of the brisket. 2. Remove all bones, cartilage and 3. Trim external fat to a maximum thickness 4. Cut the prepared brisket into two equal-sized pieces as illustrated. fat deposits. of 5mm and remove all discoloured tissue. 5. Slice into pave for braise or casserole. 6. Brisket pave prepared to specification and ready for sale.





# Rustic Style Brisket Pave Brisket B005 I. Position of the brisket. 2. Remove all bones, cartilage and 3. Trim external fat to a maximum thickness 4. Cut the prepared brisket into two equal-sized pieces as illustrated. fat deposits. of 5mm and remove all discoloured tissue. 5. Slice into portions and score. 6. Rustic-style brisket pave.





# Forequarter Flank (bone -in) EBLEX Code: Brisket B006 1. The forequarter flank is removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards). 2. Forequarter flank to be cut 60mm from tip of the rib eye muscle. Internal view.





# Forequarter Flank (boneless) EBLEX Code: Brisket B007 1. The forequarter flank is removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards). 2. Forequarter flank to be cut 60mm from tip of the rib eye muscle. Internal view. 3. Forequarter flank on the bone. External view. 4. All bones and cartilage are removed.





# EBLEX Code: Beef Ribs - French Trimmed Brisket B008 1. Position of the Jacobs ladder. 2. Jacobs ladder from a 10 bone fore. 3. Trim outer muscle by following the natural 4. Trim fat and gristle and remove first 3 or 4 seam and expose fat layer. ribs (the ribs from the chuck area). 7. ...meaty side for ribs and French trim. 5. Saw the ribs in half. 6. Discard the thin side and use the... 8. Beef Ribs - French Trimmed.





# EBLEX Code: Beef Short Ribs (Jacobs ladder) Brisket B009 1. Position of the Jacobs ladder. 2. Jacobs ladder from a 10 bone fore. 3. Trim outer muscle by following the natural 4. Trim fat and gristle and remove first 3 and seam and expose the fat layer. last 3 ribs. 5. Saw through ribs as illustrated... 6. ...and cut between the ribs to create Beef Short Ribs.





# EBLEX Code: Whole Beef Ribs (Jacobs ladder) Brisket B010 1. Position of the Jacobs ladder. 2. Jacobs ladder from a 10 bone fore. 3. Trim outer muscle by following the natural 4. Trim fat and gristle and remove first 3 and seam and expose fat layer. last 3 ribs. 5. Cut between the ribs of the remainder to 6. Whole Beef ribs. create Whole Beef Ribs.





# EBLEX Code: Beef Ribs - split (Jacobs ladder) Brisket B011 1. Position of the Jacobs ladder. 2. Jacobs ladder from a 10 bone fore. 3. Trim outer muscle by following the natural 4. Trim fat and gristle and remove first 3 and seam and expose fat layer. last 3 ribs. 6. ...create single Whole Beef Ribs and saw 5. Cut between the ribs of the remainder 7. Beef Ribs. through the middle of the rib. to...





# **Chuck Roll** Chuck B001 I. Chuck roll. 2. Yellow gristle (back strap) is removed. 3. Large fat pockets and... 4. discoloured tissue is removed. 5. Chuck roll is vacuum packed individually.





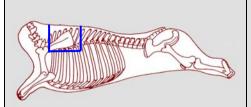
# Chuck Roll Chuck B002 1. Position of chuck eye. 2. External view. 3. Internal view.





# Chuck Eye Joint

## Chuck B003









1. The chuck is situated in the forequarter as illustrated.

2. Trimmed primal chuck ready for further preparation.

3. Separate the blade and feather muscles by cutting along the natural seam between them and the rest of the chuck.

4. Chuck muscles ready for preparation.



 Remove the tail by cutting from the ventral tip of the eye muscle and parallel to the back line of the carcase.



6. Tie securely with string at regular intervals.



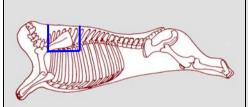
 Chuck joint prepared to specification and ready to be cut into joints of required size.





# Chuck Eye Steaks











1. The chuck is situated in the forequarter as illustrated.

2. Trimmed primal chuck ready for further preparation.

Separate the blade and feather muscles by cutting along the natural seam between them and the rest of the chuck. 4. Chuck muscles ready for preparation.



 Remove the tail by cutting from the ventral tip of the eye muscle and parallel to the back line of the carcase.



6. Slice the chuck muscles evenly in thickness at 20mm intervals.



7. Chuck steaks cut and prepared to specification.





# Chuck Steaks Chuck B005 Chuck B005 1. Position of chuck eye. 2. Chuck eye. 3. Cut into chuck steaks of even thickness.





# Diced Chuck Chuck B006 1. Position of chuck eye. 2. Chuck 95% visual lean. 3. Dice into 25mm x 25mm.





# Chuck Daubes Chuck B007 Chuck B007 1. Position of chuck eye. 2. Chuck. 3. Cut into 50mm² chuck daubes and use roasting bands to maintain even shape.





# Blade (Chuck Tender) Chuck B008 1. Chuck Tender. 2. External fat and... 3. discoloured tissue removed. 4. Chuck Tender (Blade) muscles are vacuum packed, two muscles per bag.





# Blade Steak Chuck B009 I. The chuck is situated in the forequarter 2. Trimmed primal chuck ready for further 3. Remove the blade and feather muscles by 4. Separate the blade and feather muscles by cutting along the natural seam. as illustrated. preparation. cutting along the natural seam between them and the rest of the chuck. 6. Cut into steaks of even thickness. 7. Blade steaks. 5. Blade muscle trimmed of all fat, excess gristle and connective tissue.





# Feather Chuck B010 1. Feather muscle. 2. Discoloured tissue and... 3. excess fat removed. 4. Feathers are vacuum packed, two muscles per bag.





# Feather - extra trimmed Chuck B011 1. Position of the feather. 2. Feather muscle. 3. Remove all gristle and fat... 4. from both sides.





# Feather Steaks and Dice Chuck B012 2. Feather muscle. I. Position of the feather muscle. 3. Cut into braising steaks of even thickness 4. When the central gristle starts to appear and across the grain. very thick... 5. carefully remove it... 6. and use the remainder for diced beef.





# Flat Iron Steak Chuck B013 I. Position of the feather. 2. Untrimmed feather muscle. 3. Remove all visible external fat and gristle. 4. Remove the muscle and gristle at the anterior end of the feather muscle. 8. These portions are ideal for marinating. 5. Separate the feather into two parts by 6. Remove the gristle sheath. 7. Cut into portions of the required sized and carefully cutting on and along the central score diagonally. gristle sheath.



For this product the feather should be matured for a minimum of 14 days.



# Flat Iron Escallops Chuck B014 I. Position of the feather. 2. Untrimmed feather muscle. 3. Remove all visible external fat and gristle. 4. Remove the muscle and gristle at the anterior end of the feather muscle. 5. Split the muscle by following the centre 6. Butterfly each portion. 7. Cut butterfly portions into escallops. 8. Escallops are ideal for marinating. gristle and remove the gristle.



For this product the feather should be matured for a minimum of 14 days.



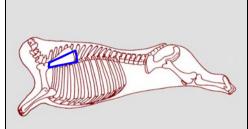
# Flat Iron Roast Chuck B015 I. Position of the feather. 2. Untrimmed feather muscle. 3. Remove all visible external fat and gristle. 4. Remove the muscle and gristle at the anterior end of the feather muscle. 5. Split the muscle by following the centre 6. Roll and tie securely with string or gristle and remove the gristle. elasticated roasting bands.





## Beef Pot Roast with carrot and leek (feather)

## Chuck B016







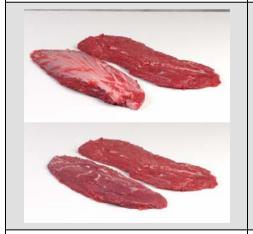


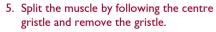
I. Position of the feather.

2. Untrimmed feather muscle.

3. Remove all visible external fat and gristle.

4. Remove the muscle and gristle at the anterior end of the feather muscle.







6. Butterfly each portion.



 Lay flat and place carrots and leeks along the grain of the muscle. Roll and tie securely with string.



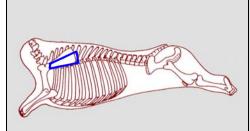
8. Pot roast prepared to specification and ready for use.





## Beef Pot Roasties — (Feather) (150gm portions)

## Chuck B017







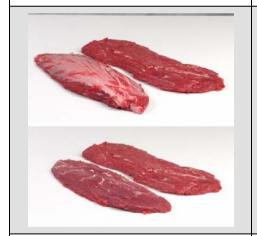


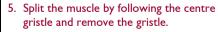
I. Position of the feather.

2. Untrimmed feather muscle.

3. Remove all visible external fat and gristle.

4. Remove the muscle and gristle at the anterior end of the feather muscle.







6. Butterfly each portion.



7. Use baby leeks and thin strips of carrots, and roll and tie securely with string.



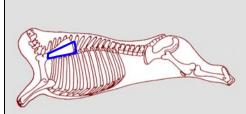
8. Cut into individual portions.





# Beef Stir-Fry (feather)

## Chuck B018







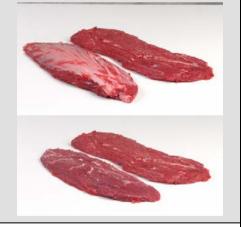


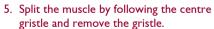
I. Position of the feather.

2. Untrimmed feather muscle.

3. Remove all visible external fat and gristle.

4. Remove the muscle and gristle at the anterior end of the feather muscle.







6. Cut into stir-fry strips of 10mm x 10mm x 60mm.





# Pavé (underblade) Chuck B019 I. Position of the underblade muscles. 2. Underblade muscles as highlighted. 3. Start removing the underblade muscles by 4. Underblade muscles. exposing the blade bone (scapula). 5. Separate the muscle as illustrated. The 8. Pavé (underblade). 6. Remove the small muscle on top of the 7. Remove all gristle from both sides of the highlighted muscle is only suitable for braising main muscle to expose gristle. muscle and cut into Pavés. as it contains connective tissue through the centre of the muscle.



For this product the underblade muscle must be matured for a minimum of 14 days.



## Pavé (underblade fillet) Chuck B020 2. Underblade muscle (underblade fillet) as I. Position of the underblade muscle 3. Remove the underblade muscle 4. ...by following the natural seam between it (underblade fillet). highlighted. (underblade fillet)... and the LMC (thick rib). 5. Underblade muscle (underblade fillet). 8. Pavé (underblade fillet). 6. Trim the muscle of all fat and connective 7. Fully trimmed muscle to be cut into Pavés. tissue.



For this product the underblade muscle must be matured for a minimum of 14 days.



# Underblade Muscle Chuck B021 1. Position of the underblade muscle. 2. Underblade muscles as highlighted. 3. Start removing the underblade muscles by exposing the blade bone (scapula). 4. Underblade muscle.





# EBLEX Code: Underblade Fillet Chuck B022 I. Position of the underblade muscle 2. Underblade muscle (underblade fillet) as 3. Remove the underblade muscle 4. ...by following the natural seam between it and the LMC (thick rib). (underblade fillet). highlighted. (underblade fillet)... 5. Underblade muscle (underblade fillet).





# Pony (bone-in) EBLEX Code: Chuck B023 I. Position of the pony. 2. The pony is cut from a 6 bone forequarter. Internal view. 3. External view. 4. External view.





Pony (boneless)			EBLEX Code: Chuck B024
I. Position of the pony.	The pony is cut from a 6 bone forequarter. Internal view.	3. External view.	4. External view.
5. All bones, intercostal muscle, cartilage and			
5. All bones, intercostal muscle, cartilage and yellow gristle (backstrap) is removed.			





## EBLEX Code: Denver Steak Chuck B025 I. Chuck roll. 2. Remove yellow gristle (backstrap). 3. Follow the natural seam of the top muscles 4. ...remove the crest muscle (Rhomboideus). of the chuck roll starting with the chuck eye and.... 5. Discoloured tissue, gristle and excess fat 6. Cut spider muscle into Denver Steaks along 7. Denver Steaks. 8. Denver Steak. is to be removed from the spider muscle the grain as illustrated. (Serratus ventralis).



For this product the spider muscle (Serratus ventralis) must be matured for a minimum of 14 days.



## EBLEX Code: Chuck Eye "Centre Cut" Joint Chuck B026 I. Position of the Chuck roll. 2. Remove yellow gristle (backstrap). 3. Follow the natural seams, starting with the 4. Remove the continuation of the rib eye. chuck eye and remove the spider muscle (Serratus ventralis). 5. Discoloured tissue, gristle and excess fat is 6. ...from the Chuck Eye "Centre Cut". 7. Roll "Centre Cut" and secure with string. 8. The joint can be left whole or cut into removed... smaller portions.





# EBLEX Code: Rib Eye Fillet Chuck B027 I. Position of the chuck roll. 2. Remove yellow gristle (backstrap) from the 3. Follow the natural seams, starting with the 4. Remove the continuation of the rib eye chuck roll. chuck eye and remove the spider muscle following the natural seams. (Serratus ventralis). 5. Remove excess fat and gristle. 6. Rib Eye Fillet.





## EBLEX Code: Chuck Eye "Centre Cut" Steak Chuck B028 I. Position of the Chuck roll. 2. Remove yellow gristle (backstrap) from the 3. Follow the natural seams, starting with the 4. Remove the continuation of the rib eye. chuck eye and remove the spider muscle chuck roll. (Serratus ventralis). 5. Discoloured tissue, gristle and excess fat is 6. ...from the Chuck Eye "Centre Cut". 7. Cut into Chuck Eye "Centre Cut" Steak. removed...





# EBLEX Code: "King Arthur's" Beef Roast Chuck B029 I. Position of the Chuck roll. 2. Remove yellow gristle (backstrap) and the 3. Utilise the cap of the Fore Rib... 4. ...and place on top of the Chuck Eye roll. crest (rhomboideus) muscle. 8. King Arthur's Beef Roast (Chuck end view). 5. Remove and square end the Chuck Eye in 6. ...and tie at regular intervals. 7. King Arthur's Beef Roast (Rib end view). line with the rib cap muscle...



For this product the Chuck roll must be matured for a minimum of 14 days.



### EBLEX Code: Chuck Rib Steaks on the bone Chuck B030 I. Position of the Chuck roll from a 6 bone 2. Saw and remove vertebrae as illustrated. 3. Remove yellow gristle (backstrap) and any 4. Follow the natural seams, starting with the bone gristle. chuck eye and remove the spider muscle forequarter. leaving just the rib bones. (Serratus ventralis). 8. The remainder produces Chuck Rib Steaks 5. Excess fat is removed. 6. Cut between the ribs and French trim. 7. The first 2-3 ribs next to the Fore Rib (depending on 5 or 6 bone forequarter) on the bone. produce Back Rib Steaks on the bone.





## EBLEX Code: Back Rib Steaks on the bone Chuck B031 I. Position of the Chuck roll. 2. Saw and remove vertebrae as illustrated. 3. Remove yellow gristle (backstrap) and any 4. Follow the natural seams, starting with the leaving just the rib bones. bone gristle. chuck eye and remove the spider muscle (Serratus ventralis). 5. Excess fat is removed. 6. Cut between the ribs and French trim. 7. The first 2-3 ribs next to the Fore Rib 8. Back Rib Steaks on the bone. (depending on 5 or 6 bone forequarter) produce Back Rib Steaks on the bone.





Dice 98% VL		Dice B001	
Same Ville Andrews			
Dice can be prepared from various parts of the carcase.	2. Dice prepared to 98% visual lean.		





Dice 95%VL		Dice B002	
San Marine Valle Control of the Cont			
Dice can be prepared from various parts of the carcase.	2. Dice prepared to 95% visual lean.		





Frozen Dice 98%VL			Dice B003
Dice can be prepared from various parts of the carcase.	Free flow frozen dice cut to specification and ready for sale.		





# Stir-Fry of Beef Stir-fry B004 1. The following cuts can be used but must not be mixed: topside, thick flank, fillet ends, sirloin ends, rump ends and LMC. 2. Remove all gristle, connective tissue and fat. Cut lean muscle into stir-fry strips of 10mm x 10mm x 60mm.





# Steak and Kidney Dice B005 1. The diced steak can be prepared from various parts of the carcase as specified. 2. Dice lean steak and ox kidney into 25mm cubes ensuring that all gristle, connective tissue and kidney tubes are removed.





# Fillet Fillet B001 4. Excess fat and bone gristle from the underside of the fillet is removed. 2. External fat... I. Position of the fillet. 3. and discoloured tissue from the top of the fillet is removed. 5. Top and... 6. underside view of the fillet. 7. Fillet is vacuum packed individually.





# Fillet ex chain Fillet B002 1. Position of the fillet. 2. External view. 3. Internal view.





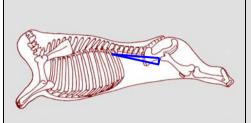
## "Premium" Fillet Steaks Fillet B003 3. Remove excess fat, gristle and I. Position of the fillet. 2. Boneless untrimmed fillet primal. 4. Remove the chain muscle. connective tissue to expose underlying lean cut surface. 6. Head and tail not to be used for 7. Cut the remaining part of the fillet 5. Remove the tail and head so that the remaining steaks have a minimum "Premium" fillet steaks. across the grain and evenly at the diameter of 60mm. thickness required.





### "Extra Trim" Fillet Steaks (ex. chain trimmed head)

### Fillet B004









I. Remove whole fillet from hindquarter.

2. Whole fillet of beef untrimmed.

3. Remove the chain muscle and...

4. all gristle, fat and connective tissue.



5. Free the top of the fillet of all connective tissue, gristle and fat.



6. Remove all fat, gristle and bone sinews from underside of the fillet.



7. Underside of the fillet free of all connective tissue, gristle and fat.



8. Remove loose hanging chain muscle from the head of the fillet (I) and square cut the side muscle (2).





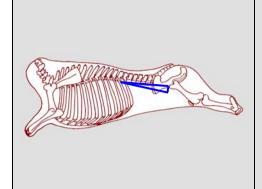
# "Extra Trim" Fillet Steaks (ex. chain trimmed head) - continued Fillet B004 9. Remove the tail leaving the fillet with a minimum 40mm diameter. 10. Cut the fillet across the grain into steaks of even thickness, not wedge shaped.





### Fillet Steaks (with chain ex. silver gristle)

### Fillet B005









I. Position of the fillet.

2. Boneless untrimmed fillet primal.

3. Remove excess fat, gristle and connective tissue to expose underlying lean cut surface.

4. Cut the fillet into even-sized steaks. Remove the tail so that remaining steaks have a minimum diameter of 40mm.





# Fillet Steak Standard Fillet B006 I. Position of the fillet. 2. External fat and discoloured tissue from 3. Excess fat and bone gristle from the 4. Cut the fillet into even-sized steaks. the top of the fillet is removed. underside of the fillet is removed. 5. Remove the tail so that remaining steaks have a minimum diameter of 40mm.





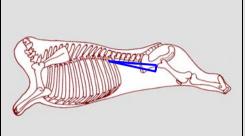
Fillet Tails/stir-fry		Fillet B007	
1. Position of the fillet.	2. Fillet tail / stir-fry.		





### Rump Fillet, Middle Fillet and Fillet Tail

### Fillet B008









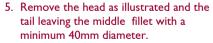
1. Remove whole fillet from hindquarter.

2. Whole fillet of beef untrimmed.

3. Remove the chain muscle and all gristle, fat and connective tissue.

4. Free the top and underside of the fillet of all connective tissue, gristle and fat.







6. Rump fillet.



7. Middle fillet.



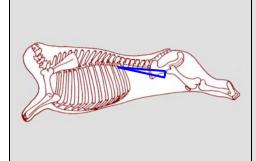
8. Fillet tail.





### Rump Fillet with silver gristle

### Fillet B009









I. Position of the fillet.

2. Start with a whole fillet with the chain muscle removed.

3. Separate the rump fillet by cutting at right angles to the ventral tip of the lean fillet muscle indicated.

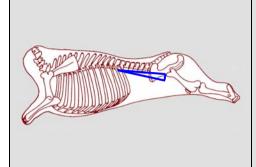
4. Rump fillet prepared to specification.





### Loin Fillet with silver gristle

### Fillet B010









I. Position of the fillet.

- 2. Start with a whole fillet with the chain muscle removed.
- 3. Separate the loin fillet by cutting at right angles to the ventral tip of the lean fillet muscle indicated.
- 4. Loin fillet prepared to specification.





# Rump Fillet with silver gristle and chain muscle Fillet B011 1. Position of the fillet. 2. Rump fillet prepared to specification.





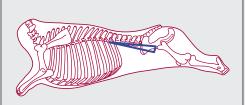
Loin Fillet with silver gristle and chain muscle			Fillet B012
Same Value tempre			
I. Position of the fillet.	2. Loin fillet prepared to specification.		





### Spatchcock Fillet

## EBLEX Code: Fillet B013









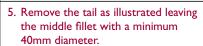
I. Position of the fillet.

2. Whole fillet of beef untrimmed.

3. Remove the chain muscle and all gristle, fat and connective tissue.

4. Free the top and underside of the fillet of all connective tissue, gristle and fat.







6. Fillet tail.



7. Butterfly cut the fillet tail to create a spatchcock fillet.





# EBLEX Code: Fillet Steak on the bone Fillet B014 4. Bones not to exceed 25mm thickness at I. Position of the fillet. 2. Sheet bone the sirloin leaving the bones 3. Saw and remove excess back bones from attached to the fillet. the fillet. any point. 5. Cut and saw into steaks of required weight/thickness.





## EBLEX Code: Fillet Tail on the bone Fillet B015 4. Bones not to exceed 25mm thickness at I. Position of the fillet. 2. Sheet bone the sirloin leaving the bones 3. Saw and remove excess back bones from attached to the fillet. the fillet. any point. 5. Cut and saw into Fillet Steaks on the bone 6. Fillet tail on the bone. The thickest part of the fillet tail should be 40mm minimum. of required weight/thickness.





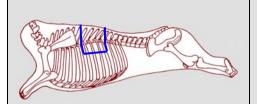
# Fore rib bone-in Fore rib B001 1. The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards). 2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.





### Fore rib - French Trimmed

### Fore rib B002



1. The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards).



Blade bone cartilage to be removed.
 The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.



3. Trim back 40mm of the meat to expose the rib bone ends.



4. Remove the chine bone.



Remove feather bones and backstrap.
 Trim external fat to a maximum thickness of 10mm.



6. Tie the joint securely with string between the ribs to hold it in shape.



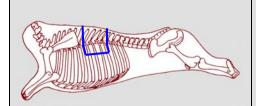
7. Either sell whole or cut into smaller-sized joints.





### Fore rib French Trimmed oven-prepared

### Fore rib B003



1. The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards).



Blade bone cartilage to be removed.
 The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.



3. Trim back 40mm of the meat to expose the rib bones. Trim external fat thickness to a maximum of 10mm, internal fat thickness to a maximum of 15mm.



4. Saw through the chine bone...



5. and remove the feather bones separately.



6. Remove yellow sinew (backstrap). Place feather bones back on the joint to give it support during cooking...



7. and tie the joint securely with string at regular intervals as illustrated.



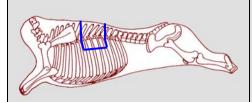
8. Rib of Beef French Trimmed and oven prepared.





### Fore rib - bone-in, partly chined









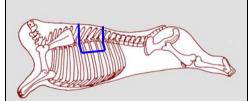
 The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards).  The length of the tail is not to exceed 60mm from the outer tip of the eye muscle. The backbone is partly removed as illustrated. 3. Cut and saw between the ribs to produce joints.





### Fore rib - Carvery (rolled)

### Fore rib B005









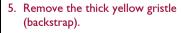
1. The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards).

2. Rib of beef. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.

3. Saw through the ribs.

4. Remove back and feather bones.







6. Tie securely with string at regular intervals.



7. Cut between the ribs...



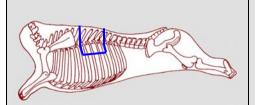
8. to produce joints.

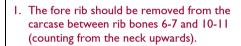




### "Premium" Rib of Beef - boned and rolled

### Fore rib B006







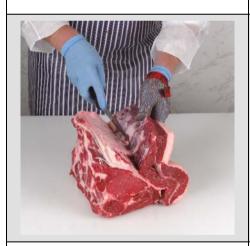
2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.



3. Blade bone cartilage to be removed.



4. Bones should be removed by sheet boning. Remove yellow sinew (backstrap).



5. Cut back the cap muscle to expose internal fat layer.



6. Remove the internal fat layer.



7. Trim back external fat level to a maximum thickness of 10mm. Internal fat thickness not to exceed 15mm.



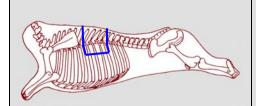
8. Tie the joint securely including two ties lengthways to ensure the joint keeps its shape during cooking.

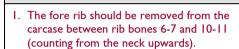




### Fore rib - boned and rolled

### Fore rib B007







2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.



3. Remove the rib and back bones using a sheet boning method.



4. Remove backstrap.



5. Trim external fat to a maximum thickness of 10mm.



Roll and tie joint securely with string at regular intervals. Cut to required size for sale.



7. Square slicing surfaces as illustrated.



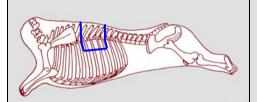
8. Cut to required size for sale.

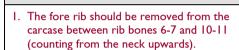




### Rib Eye Steaks

### Fore rib B008







2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.



3. Blade bone cartilage to be removed.



4. Remove bones by sheet boning.



5. Remove the eye muscle by following the natural seam.



6. Trim excess fat and gristle.



7. Internal and external fat thickness not to exceed 15mm.



8. Cut rib eye into steaks of even thickness and of required weight.





## Rib Eye Roll Fore rib B009 I. The fore rib should be removed from the 2. The length of the tail is not to exceed 3. Blade bone cartilage to be removed. 4. Remove bones by sheet boning. carcase between rib bones 6-7 and 10-11 60mm from the outer tip of the (counting from the neck upwards) eye muscle. 5. Remove the eye muscle by following the 6. Trim excess fat and gristle. Internal and external fat thickness not to exceed 15mm. natural seam.





# I. The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards). 2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle. Remove the chine bone by sawing along the line as illustrated. 3. Remove the outer muscle layer and cut and saw into 2cm thick club steaks. Trim back 40mm of the meat to expose the rib bone ends.





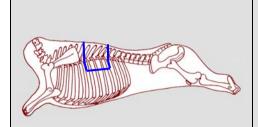
Rib Eye			Fore rib B011	
I. Rib eye.	2. Rib eyes are removed from	3. the fore rib as illustrated.	4. Trimmed of excess fat.	
5. Rib eye is vacuum packed individually.				
T OUALITY ERLEY				





## Fore rib - Carvery











1. The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards).

 The length of the tail is not to exceed 60m m from the outer tip of the eye muscle. Remove the blade bone cartilage. 3. Saw through the ribs and remove back and feather bones. Remove the thick yellow gristle (backstrap).

4. External fat cover trimmed to a maximum of 10 mm.







5. Internal view.

6. External view.

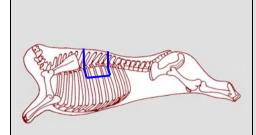
7. Carvery rib is vacuum packed individually and packed four per box.





### Fore rib - boned and rolled

### Fore rib B013









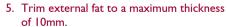
1. The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards).

2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.

3. Remove the rib and back bones using a sheet boning method.

4. Remove backstrap.







6. Roll and tie joint securely with string at regular intervals.



7. Rolled rib is vacuum packed individually.





## EBLEX Code: Beef Back Ribs - 2 bone Rack Fore rib B014 I. The fore rib should be removed from the 2. The length of the tail is not to exceed 3. Remove the bone by sheet boning. 4. Saw to remove the rib section. 60mm from the outer tip of the eye muscle. carcase between rib bones 6-7 and 10-11 (counting from the neck upwards). 5. Cut between the ribs to produce 2 bone 6. Beef Back Ribs - 2 bone rack. racks.





Beef Back Ribs - 4 bone Rack			EBLEX Code: Fore rib B015
The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards).	The length of the tail is not to exceed     60mm from the outer tip of the eye muscle.	3. Remove the bone by sheet boning.	4. Saw to remove the rib section.
5. Saw ribs in half to create Beef Back Ribs - 4 bone racks.			





## EBLEX Code: Beef Mini Back Ribs - 2 bone Rack Fore rib B016 I. The fore rib should be removed from the 2. The length of the tail is not to exceed 3. Remove the bone by sheet boning. 4. Saw to remove the rib section. 60mm from the outer tip of the eye muscle. carcase between rib bones 6-7 and 10-11 (counting from the neck upwards). 5. Saw ribs in half lengthways and cut between the ribs to create Beef Mini Back Ribs -2 bone rack.





# Heel Muscle Leg B001 1. Heel muscle.. 2. Excess fat and... 3. discoloured tissue is removed. 4. Heel muscles are vacuum packed two per bag.



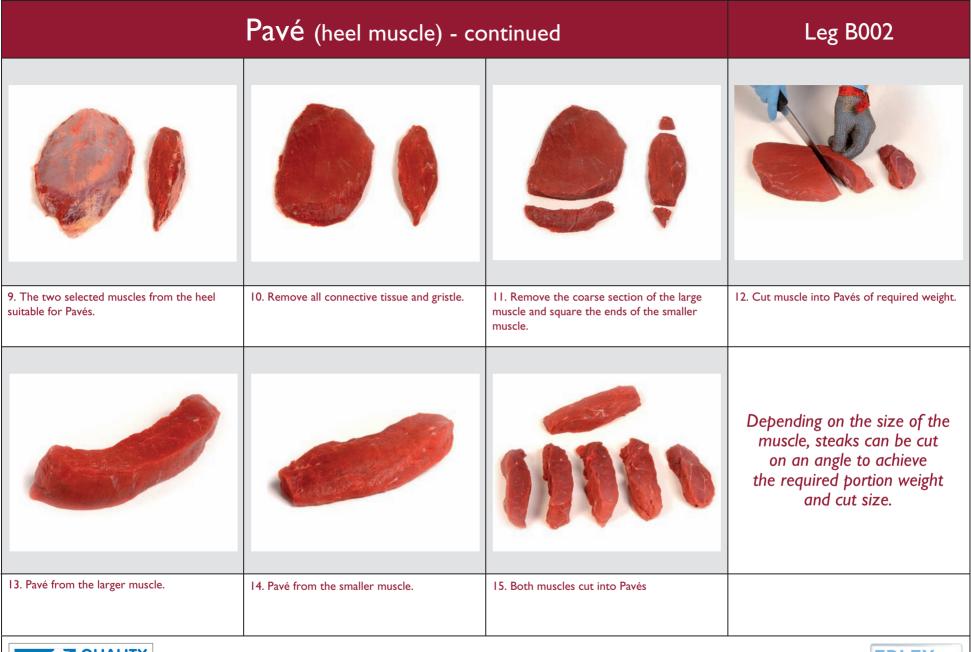


## Pavé (heel muscle) Leg B002 I. Position of the heel muscle.. 2. Internal and... 3. ...external view of the heel muscle. The 4. Remove this muscle by following the seam highlighted muscle is to be used for Pavés. along the shin - like centre muscle. The small section to the left of the dotted line is removed. 8. ...the small muscle as illustrated. 5. Internal view. 6. External view. 7. Follow the natural seam and also remove...



For this product the heel muscle must be matured for a minimum of 14 days.







For this product the heel muscle must be matured for a minimum of 14 days.



Pencil Muscle			EBLEX Code:  Leg B003
The William Property of the Control			
I. The position of the Heel muscle.	2. The Heel muscle.	The centre muscle (pencil) is removed by following the natural seam.	4. Pencil Muscle. Internal view.
5. Pencil Muscle, External view.			





# LMC (single muscle) LMC B001 LMC B001 LMC B001 LMC B001 A. The LMC muscle is vacuum packed individually.





### Rustic Steaks (LMC) **LMC B002** Braising I. Position of the LMC. 2. Remove external fat gristle and 3. Follow the central gristle sheath and 4. Remove part of the muscle for braising meat separate the muscle. Remove gristle. as illustrated. connective tissue. Braising Stir-fry 6. Top part of the LMC. 7. Cut into half along the grain and cut into 8. Score each steak. 5. Trim muscle as illustrated and cut into steaks of the required weight. steaks of the required weight across the grain.



For this product the LMC should be matured for a minimum of 14 days.



### Escallops (LMC) LMC B003 Braising I. Position of the LMC. 2. Remove external fat gristle and 3. Follow the central gristle sheath and 4. Remove part of the muscle for braising meat separate the muscle. Remove gristle. as illustrated. connective tissue. Braising Stir-fry 5. Trim muscle as illustrated and cut into 6. Top part of the LMC. 7. Cut into half along the grain and cut into 8. Escallops. 10mm thick escallops. 10 mm thick escallops across the grain.



For this product the LMC should be matured for a minimum of 14 days.



# LMC Steaks LMC B004 I. Position of the LMC. 2. LMC. 4. and the thickest part of the large central 3. Remove silver gristle sheath... gristle. 5. Slice into braising steaks of even thickness and across the grain. **EBLEX**





### Mini Joints (LMC) **LMC B005** Braising I. Position of the LMC. 2. Remove external fat gristle and 3. Follow the central gristle sheath and 4. Remove part of the muscle for braising meat separate the muscle. Remove gristle. as illustrated. connective tissue. Stir-fry Braising 6. Top part of the LMC. 7. Cut into half along the grain and cut into 8. Use elasticated roasting bands to 5. Trim muscle as illustrated and cut into mini joints of the required weight. mini joints of the required weight. secure joint.



For this product the LMC should be matured for a minimum of 14 days.



### Daubes (LMC) LMC B006 Braising I. Position of the LMC. 2. Remove external fat gristle and 3. Follow the central gristle sheath and 4. Remove part of the muscle for braising meat separate the muscle. Remove gristle. as illustrated. connective tissue. Stir-fry Braising 5. Trim muscle as illustrated and cut into 6. Top part of the LMC. 8. Place roasting bands in opposite directions 7. Cut into half along the grain and cut into required weight daubes. daubes of the required weight. to secure the daubes into shape.





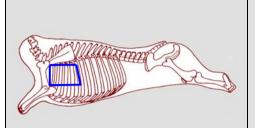
# LMC (not single muscle) LMC B007 LMC B007 LMC B007 1. LMC (single muscle). 2. Excess fat and discoloured tissue is removed. 3. Maximum fat thickness I0mm.





### LMC (Leg of mutton cut) Roast (with added fat)

### LMC B008









I. Position of the LMC.

2. The external surface of the LMC after removal from the forequarter.

3. Separate the smaller muscles from the main muscle by cutting along the seams between them.

4. Remove external fat cover taking care not to cut into the underlying muscles.







6. and the thickest part of the large central gristle.



7. Add a layer of fat no thicker than 5mm at any point and tie securely with string at regular intervals.



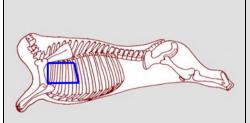
8. LMC roast prepared to specification.





### LMC (Leg of mutton cut) Roast (without fat)

### **LMC B009**









I. Position of the LMC.

2. The external surface of the LMC after removal from the forequarter.

3. Separate the smaller muscles from the main muscle by cutting along the seams between them.

4. Remove external fat cover taking care not to cut into the underlying muscles.







6. and the thickest part of the large central gristle.



7. Tie securely with string at regular intervals. LMC roast prepared to specification.





# Quality Standard Specification for Minced Beef Mince B001

- All livestock must be from farms operating in compliance with a farm-assurance scheme, and must be transported, slaughtered and processed in compliance with a quality assurance scheme. Each such assurance scheme must have been approved by EBLEX in relation to this Quality Standard and must be independently audited to EN 45011 standard.
- Cattle of any age or sex are acceptable.
- Mince must contain a maximum of 20% fat (as measured by chemical analysis using British Standard methods), approximately equivalent to beef having overall 85% visual lean prior to mincing (final mix stage).
- Mince must be 100% beef with no added water, additives, fillers or other ingredients.
- All minced product must be produced and labelled in accordance with legislative requirements.





# Mince 98% VL Mince B002 1. Mince to be prepared from fresh fore and hindquarter cuts and trimmings, excluding head meat and offal. Meat should be free of all bone, discoloured tissue, gristle, blood vessels and glands. Mince 98% VL A mince B002





Mince 90%VL			Mince B004
Strate Victoria de la constante de la constant			
Mince to be prepared from fresh fore and hindquarter cuts and trimmings, excluding the head meat and offal. Meat should be free of all bone, discoloured tissue, gristle, blood vessels and glands.	Mince the 90% visual lean cuts twice through a 5mm plate.		





# Quality Standard Mark Burgers Mince B005

### **QSM Burger Specification**

- All livestock must be from farms operating in compliance with a scheme, and must be transported, slaughtered and processed in compliance with an EBLEX approved quality assurance scheme. Each such assurance scheme must be independently audited to EN 45011 standard.
- No meat other than beef may be used.
- The beef may be obtained from cattle of any age or sex.
- The beef used must be of a quality such that it would, if minced, satisfy the requirements of the EBLEX Quality Standard for minced beef.
- The minimum beef content of the burger is 70% (as defined by the Food Labelling Regulations 1996 as amended in 2003).
- The manufacturer or processor must be a registered member of the EBLEX QSM scheme.





# Beef Offal Offal B001 I. Ox liver 2. Ox kidney 3. Ox heart 4. Ox tongue 5. Diaphragm 6. Body skirt 7. Ox cheek 8. Oxtail



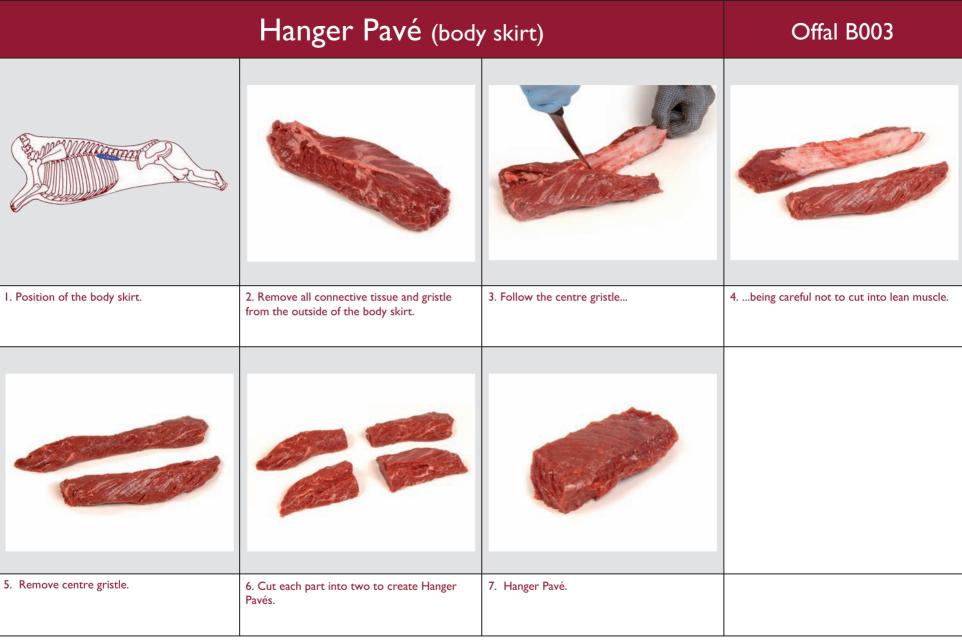


## Skirt Steaks (diaphragm) Offal B002 I. Position of the skirt (diaphragm). 2. Whole skirt (diaphragm) with all connective 3. Remove the gristle by following the contour 4. Remove the gristle on both sides of the tissue and gristle attached. of the muscle. meat by gently pulling it away, being careful not to pull the muscle apart. The second 5. Lean skirt (diaphragm). 6. Cut into steaks of required weight. 7. Skirt Steak.



For this product the skirt (diaphragm) must be matured for a minimum of 14 days, in vacuum bags, not on the bone, to enhance keeping quality.







For this product the body skirt must be matured for a minimum of 14 days.



# Hanger Steaks (body skirt) Offal B004 I. Position of the body skirt. 2. Remove all connective tissue and gristle 4. ...being careful not to cut into lean muscle. 3. Follow the centre gristle... from the outside of the body skirt. 5. Remove centre gristle. 6. Cut each part into two portions 7. Butterfly cut each portion to create steaks 7. Hanger Steak. with a bigger surface area.



For this product the body skirt must be matured for a minimum of 14 days.



# Rump and Loin bone-in Rump B001 1. Position of rump and loin. 2. External view. 3. Internal view. Flank to be removed by cutting 5cm from the tip of the eye muscle.





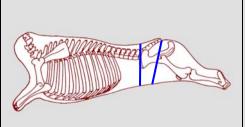
# Rump (with part tail) Rump B002 2. The rump tail is trimmed to a maximum I. Position of the rump. 3. Excess gristle and... 4. blood veins are removed. length of 50mm. 5. External fat thickness does not exceed 6. Rump is vacuum packed individually. 10mm at any point.



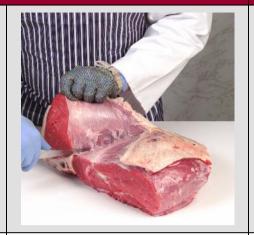


#### "Premium" Prime Rump Steaks

#### Rump B003









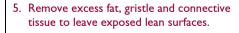
I. Position of the rump.

2. Boneless untrimmed rump with the tail muscle (TFL) removed.

3. Remove the cap muscle by cutting along the seam between it and the rest of the rump.

4. Separate the remaining two muscles by cutting along the seam between them.







6. Slice the centre rump muscle evenly across the grain into...



7. "Premium" Prime Rump Steak.



8. Slice the side rump muscle evenly across the grain into...





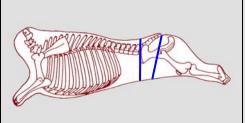
"Premium" Bistro Rump Steaks			Rump B003
9. "Premium" Bistro Rump Steaks.			





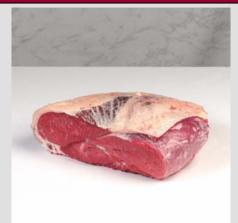
#### "D" Rump (without tail)

#### Rump B004









I. Position of the rump.

2. The rump tail is removed.

3. Excess gristle and blood veins are removed.

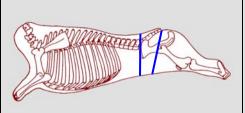
4. External fat thickness does not exceed 10mm at any point.

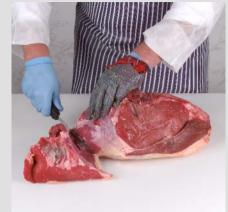




#### Rump and Picanha Steak

#### Rump B005









I. Position of the rump.

2. Tail muscle to be removed from the rump.

3. Remove any bone fragments, gristle and discoloured tissue.

4. Separate the two main rump muscles by following the natural seam.







6. The cap muscle and the main rump muscle.



7. Cut the main rump muscle into steaks of even thickness, (no wedge shapes) across the grain.



8. Traditionally the cap muscle is left on the main rump muscle and is cut along the grain which creates less tender steaks.





#### Rump and Picanha Steak - continued

#### Rump B005



 By removing the cap muscle, the steaks can be cut across the grain to improve tenderness.



 Cut the cap muscle across the grain into picanha steaks of even thickness (no wedge shapes).



11. Steaks to be vacuum packed and the picanha and main rump steaks...



 should be delivered in natural proportions (approx. 5-6 picanha steaks per whole rump).





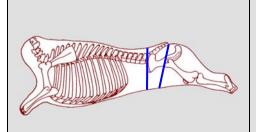
# Traditional Rump Steak Rump B006 I. Position of the rump. 2. Remove bone and trim fat to a maximum 3. Cut steaks 15mm thick and even... 4. throughout each slice. thickness of 10mm. Total Col 5. Cut each steak into required portion size.





#### Picanha Roast

#### Rump B007







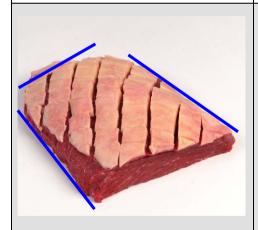


I. Position of the rump.

2. Separate the cap muscle by cutting along the seam between it and the main rump muscle.

3. Carefully remove external sheets of gristle from the cap muscle.

4. Score the fat in a diamond pattern taking care not to cut into the underlying lean.







6. Alternatively cut into two equal-sized portions and sell as smaller roasting joints...



7. or cut into individual portions of 150-200 gm.



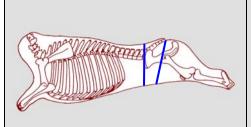
8. Picanha roast prepared to specification.





#### "Premium" Easy-Carve Rump Roast

#### Rump B008









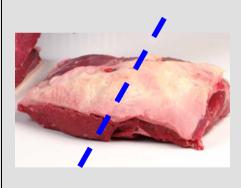
I. Position of the rump.

2. Remove any small loosely attached muscles.

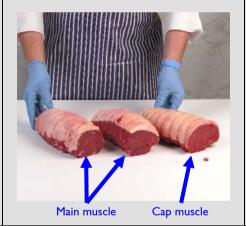
 Separate the cap muscle by cutting along the seam between it and the main rump muscles. 4. Carefully remove external sheets of gristle.



5. Add 5mm thick fat to cover lean parts of joint if required.



6. Cut the main muscle into two portions.



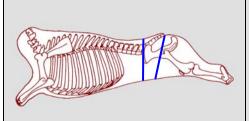
7. Main muscle (two portions) and cap tied securely for use as roasting joints.





#### "Premium" Rump Roast

#### Rump B009







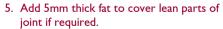


I. Position of the rump.

2. Remove any small loosely attached muscles.

Separate the cap muscle by cutting along the seam between it and the main rump muscles. 4. Carefully remove external sheets of gristle.







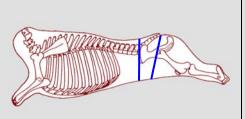
6. Tie the cap and main rump muscle securely with string at regular intervals.





#### "Traditional" Rump Roast

#### Rump B010









I. Position of the rump.

2. Remove any small loosely attached muscles.

3. Remove internal fat deposits.

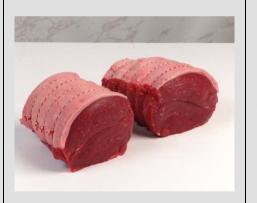
4. Trim external fat to a maximum thickness of 5mm.



5. Cut the trimmed primal into two equalsized portions.



Tie securely with string, making sure the cap muscle stays in position to prevent the joint tapering.



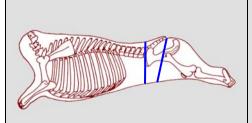
7. Rump roasting joints prepared to specification and ready for use.

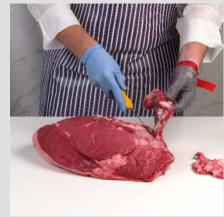




#### "Premium" and "Easy-Carve" Rump Roast

#### Rump B011









I. Position of the rump.

2. Remove any small loosely attached muscles.

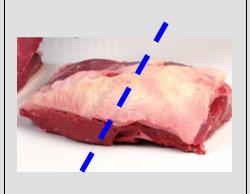
Separate the cap muscle by cutting along the seam between it and the main rump muscles. 4. Carefully remove external sheets of gristle.



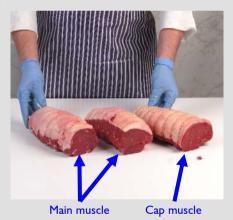
5. Add fat 5mm thick to cover lean parts of joint if required.



6. Tie the cap and main rump muscle securely with string at regular intervals.



7. Alternatively cut the main muscle into two portions and form into joints.



8. Main muscle (two portions) and cap muscle tied securely for use as roasting joints.





Rump Tail		Rump B012	
The state of the s			
I. Position of the rump.	2. Rump tail. Maximum fat thickness 10mm.		





# Picanha Steak Rump B013 I. Position of the rump 2. Separate the cap muscle by cutting along 3. Carefully remove external sheets of gristle 4. Slice the cap muscle across the grain, the seam between it and the main rump from the cap muscle. evenly to a required thickness. muscle. 5. Picanha steak sliced and ready for sale.





# Hip Steak EBLEX Code: Rump B014 1. Position of the hip (altch) bone. 2. This muscle is attached to the hip (altch) bone and partly to the topside. 3. Excess gristle and fat is removed. 4. Hip Steak.





Hind Shin		Shin B002	
1. Position of the hind shin.	De-boned, trimmed hind shin ready for slicing.		





Fore Shin		Shin B003	
The state of the s			
I. Position of the fore shin.	De-boned trimmed fore shin ready for slicing.		





Sliced Shin		Shin B004	
Strate Variation of the Control of t			
1. Shin and leg illustrated.	Remove bone, excess fat, gristle, connective tissue and slice to required thickness.		





Diced Shin		Shin B005	
Same Variation of the same of			
1. Shin and leg illustrated.	Remove bone, excess fat, gristle, connective tissue and dice into 3cm cubes.		





Beef Bucco		Shin B006	
Strate Value			
Shin and leg illustrated.	Remove excess fat, gristle and connective tissue and cut and saw slices on the bone to a required thickness.		





## EBLEX Code: Prime Hind Shin Muscle Shin B007 3. Remove the thick shin muscle... I. Position of the hind shin. 2. De-boned hind shin. 4. ...by following the natural seams. 5. Remove the thick gristles by cutting 6. Prime Hind shin Muscle trimmed. 7. Prime Hind shin Muscle. the ends.





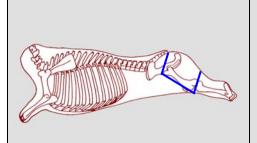
# Silverside (without silver gristle) Silverside B001 I. Position of the silverside. 2. The internal fat pocket and... 3. silver gristle is removed. 4. External fat level not to exceed 15mm. 5. Silversides are vacuum packed individually.





#### Silverside Joint (with added fat)











I. Position of the silverside.

2. Silverside.

3. Cut the silverside into two equal-sized joints as illustrated.

 Cut cod fat into thin slices and flatten with a fat basher if needed. Alternatively use pre-pressed cod fat.



5. Place a layer of cod fat (maximum thickness 10 mm) over the centre of the lean side of the joint.



6. Tie securely with string at regular intervals.



7. Silverside joints prepared and ready to cut into joints of the required size.





#### Silverside Mini Joints (with added fat) Silverside B003 I. Position of the silverside. 2. Boneless untrimmed silverside 3. Boneless untrimmed silverside 4. Remove the salmon cut from the rest of the anterior view. posterior view. silverside by cutting along the natural seam. Remove silverwall, excess fat and connective tissue. 5. Cut into mini joints. 6. Add a 5mm layer of fat if required. 7. Secure with elasticated roasting bands.



For this product the silverside should be matured for a minimum of 14 days.



# Escallops (Salmon Cut) Silverside B004 I. Position of the silverside. 2. Remove the salmon cut from the silverside 3. Remove all external fat and gristle. 4. Square the ends and slice escallops across by cutting along the natural seam. the grain at 5mm intervals. 5. Escallops are ideal for marinating.



For this product the salmon cut should be matured for a minimum of 14 days.



#### Salmon Cut Steaks Silverside B005 I. Position of the silverside. 2. Boneless untrimmed silverside anterior 3. Boneless untrimmed silverside 4. Remove the salmon cut from the rest of the silverside by cutting along the natural seam. view. posterior view. Remove silverwall, excess fat and connective tissue. 5. Slice the salmon cut into steaks of even 6. Salmon cut steaks prepared to specification and ready for sale. thickness.





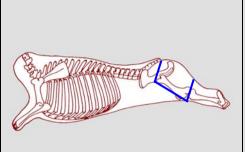
### Silverside Steaks Silverside B006 I. Position of the silverside. 2. Boneless untrimmed silverside 3. Boneless untrimmed silverside 4. Remove the salmon cut from the rest of the silverside by cutting along the natural seam. anterior view posterior view. Remove silverwall gristle, excess fat and connective tissue. 5. Cut silverside muscle into steaks.





#### Silverside Steaks, Escallops and Dice

#### Silverside B007





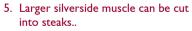


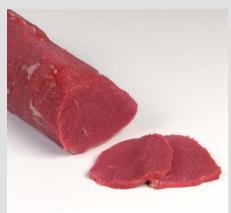


I. Position of the silverside.

- 2. Boneless untrimmed silverside anterior view.
- 3. Boneless untrimmed silverside posterior view.
- Remove the salmon cut from the rest of the silverside by cutting along the natural seam.
   Remove silverwall gristle, excess fat and connective tissue.







 or square the ends of the salmon cut and slice into escallops across the grain at 5mm intervals.



7. Escallops are ideal for marinating.



8. Alternatively the silverside can be used for dice.



For this product the silverside should be matured for a minimum of 14 days.



### Silverside Dice Silverside B008 I. Position of the silverside. 2. Boneless untrimmed silverside 3. Boneless untrimmed silverside 4. Remove the salmon cut from the rest of the silverside by cutting along the natural seam. anterior view. posterior view. Remove silverwall, excess fat and connective tissue. 5. Cut silverside muscle into dice.





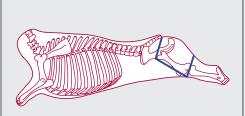
# Silverside (with silver gristle) Silverside B009 I. Position of the silverside. 2. The internal fat pocket and... 3. external fat level not to exceed 15mm. 4. Boneless silverside anterior view. 5. Boneless silverside posterior view. 6. Silverside is packed individually.





#### Salmon Cut (Silverside Round)

#### EBLEX Code: Silverside B010









1. Position of the silverside.

- 2. Boneless untrimmed silverside anterior view.
- 3. Boneless untrimmed silverside posterior view.
- 4. Remove the salmon cut from the rest of the silverside by cutting along the natural seam.









# Sirloin and Fillet bone-in Sirloin B001 1. Position of sirloin and fillet. 2. External view. 3. Internal view. Flank to be removed by cutting 50mm from the tip of the eye muscle.





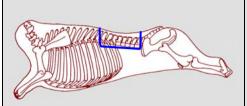
# Striploin Sirloin B002 3. The tail is trimmed to 40mm maximum I. Position of the three-rib sirloin. 2. Intercostal meat (meat between the ribs) 4. 25mm wide back strap is removed. is removed. from the tip of the eye muscle. 5. External fat level trimmed back to a 6. Striploin is vacuum packed individually. maximum of 10mm.





#### "Premium" Sirloin Steaks

#### Sirloin B003









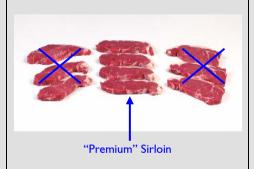
I. Position of the three-rib sirloin.

2. Boneless untrimmed sirloin.

 Remove the tail by cutting 25mm from the ventral tip of the eye muscle.
 Remove the chain. 4. Remove the backstrap to a width of 70mm and parallel to the backline of the carcase. Trim external fat to a maximum thickness of 8mm.







 Separate the sirloin into three by cutting across the anterior tip of the gluteus medius and the posterior tip of the spinalis dorsi. 6. The sirloin cut into the three different types of steak.

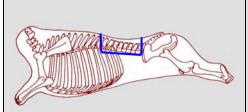
7. Steaks cut to specification from the three pieces. Only centre steaks are eligible for "Premium" status.





#### Sirloin Steak (without "D" muscle)

#### Sirloin B004









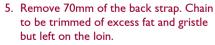
I. Position of the two-rib sirloin.

2. Remove the bones by sheet boning technique. Trim the tail to a maximum width of 25mm from the tip of the eye muscle.

3. Remove all gristle and connective tissue...

4. and internal fat pockets.







Trim external fat to a maximum thickness of 10mm.



7. Remove the D muscle (not to be included with these sirloin steaks).



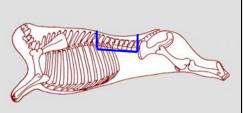
8. Cut remaining sirloin into steaks of even thickness (no wedge shapes) and of required portion weight.





#### Sirloin Steak - Extra Trim

#### Sirloin B005









I. Position of the two-rib sirloin.

2. Remove the bones by sheet boning technique.

3. Trim the tail to a maximum width of 25mm from the tip of the eye muscle.

4. Remove all gristle and connective tissue...







6. Remove 70mm of the backstrap. Chain to be trimmed of excess fat and gristle but left on the loin.



7. Trim external fat to a maximum thickness of 10mm.



8. Cut remaining sirloin into steaks of even thickness (no wedge shapes) and of required portion weight.





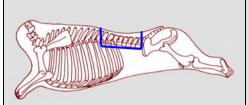
#### Sirloin Steaks - Standard Trim Sirloin B006 I. Position of the three-rib sirloin. 2. Intercostal meat (meat between the ribs) 3. The tail is trimmed to 50mm maximum 4. 25mm wide backstrap is removed. from the tip of the eye muscle. Chain remains. is removed. 5. External fat level trimmed back to a 6. The whole sirloin can be cut into steaks of maximum of 10mm. even thickness. Fat thickness not to exceed 10 – 15 mm.





#### Sirloin - Sandwich Steaks

#### Sirloin B007









I. Position of the sirloin.

2. The length of the tail is not to exceed 25mm from the outer tip of the eye muscle. Remove the bones by sheet boning technique.

3. Remove all gristle connective tissue...

4. and internal fat pockets. Remove 50mm of the backstrap.



5. Remove the whole D muscle from the rump end of the sirloin.



6. Trim fat level to a maximum of 10mm...



7. and cut into steaks 10mm thick (no wedge shapes).





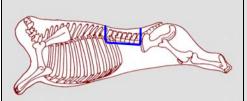
### T - Bone Steaks Sirloin B008 I. T-Bone position. 2. From a sirloin with the fillet attached... 3. remove a four-vertebrae section counting 4. Four-vertebrae T-bone section. from the rump end. 5. Remove all kidney fat and gristle. Trim 6. Internal and external fat thickness not to the tail to a maximum width of 25mm exceed 10mm. Cut and saw the T-bone from the tip of the eye muscle. section into steaks of required weight and remove bone dust.





#### Sirloin Cannon

#### Sirloin B009









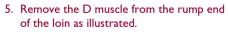
I. Position of two-rib bone sirloin.

2. Remove the bones by sheet boning technique. Remove the tail by cutting 25mm from the tip of the eye muscle.

3. Trim all gristle, connective tissue...

4. and fat from the internal side.







6. Remove chain and external fat.



7. Cut the eye muscle of the sirloin...



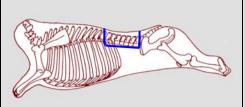
8. into two, lengthways.





#### "Premium" Sirloin Cannon Steak

#### Sirloin B010









I. Position of two-rib bone sirloin.

2. Remove the bones by sheet boning technique.

3. Remove the tail by cutting 25mm from the tip of the eye muscle and parallel to the backline of the carcase.

4. Trim all gristle, connective tissue...







6. Remove the D muscle from the rump end of the loin as illustrated.



7. Remove chain and external fat.



8. Cut the eye muscle of the sirloin...





## "Premium" Sirloin Cannon Steak - continued Sirloin B010 9. into two, lengthways. 10. Cut into individual portions. 11. Vacuum pack in quantities required.





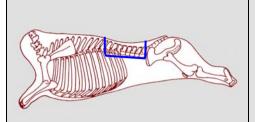
### **Rolled Sirloin** Sirloin B011 3. The tail is trimmed to 50mm maximum I. Position of the sirloin. 2. Intercostal meat (meat between the ribs) 4. 25mm wide backstrap is removed. from the tip of the eye muscle. Chain remains. is removed. 5. External fat level trimmed back to a 6. Roll and secure the shape using string, tie at regular intervals and cut into required maximum of 10mm. portion weight.





#### Sirloin Banqueting Roast - Cannon Steaks

#### Sirloin B012









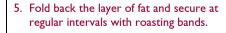
1. Position of the sirloin.

2. Remove the chain, all gristle and connective tissue.

3. Lift up the layer of fat to expose gristle sheet. Remove gristle.

4. Remove part of the sirloin (8cm diameter) as illustrated.







6. Sirloin Banqueting Roast.



7. Cut cannon into required weight portions.



8. Sirloin cannon steaks.





## Top Sirloin Pave Sirloin B013 I. Position of the sirloin. 2. Remove the pave section from the rump 3. as illustrated. 4. Remove the top sirloin pave muscle by cutting close and on to the underlying side of the sirloin... gristle sheath. 5. Trim top sirloin pave muscle of excess fat. 6. Top sirloin pave ready for use.





## Lower Sirloin Pave Sirloin B014 I. Position of the sirloin. 2. Remove the pave section from the rump 3. as illustrated. 4. Remove the top sirloin pave muscle by side of the sirloin... cutting close and on to the underlying gristle sheath. 5. Trim lower sirloin pave muscle of all fat 6. Lower sirloin pave ready for use. and gristle.





## Larder Trim Sirloin Sirloin B015 I. Position of the sirloin. 2. Carefully remove the intercostal meat, 3. Remove the backstrap to a width of 60mm 4. Trim external fat to a maximum thickness gristle and chain muscle. Remove the tail and parallel to the backline of the carcase. of 5mm. to a length of 25mm. 5. Larder trimmed sirloin prepared to specification.





## EBLEX Code: Rib and Loin (bone-in) Sirloin B016 I. Position of the rib and loin (7 rib). 2. Flank to be removed by cutting 50mm from 3. External view. 4. Internal view. the tip of the eye muscle. 5. Internal view.





## EBLEX Code: Bone-in Porterhouse Steak Sirloin B017 I. Position of the 3 bone sirloin. 2. Bone-in sirloin with the fillet removed. 3. Separate the rib section by cutting in a 4. Trim the tail to a maximum 25mm from the straight line from the tip of the first rib. tip of the eye muscle. Remove part of the vertebrae as illustrated. 5. Cut/saw rib section into steaks of required 6. Bone-in Porterhouse Steak. thickness or weight.





## EBLEX Code: Bone-In Sirloin Steak Sirloin B018 1. Position of the 3 bone sirloin. 2. Bone-in sirloin with the fillet removed. 3. Separate the rib section by cutting in a... 4. ...straight line from the tip of the first rib. 5. Trim the tail to a maximum 25mm from the 6. Remove paddywack and cut/saw sirloin 7. Bone-in Sirloin Steaks. tip of the eye muscle. Remove part of the section into steaks. vertebrae as illustrated.





## Thick Flank (Knuckle) Thick Flank B001 I. Position of the thick flank (knuckle), 2. Excess fat and... 3. discoloured tissue... 4. is removed. without rump tail. 5. Thick Flank (Knuckle) is vacuum packed individually.





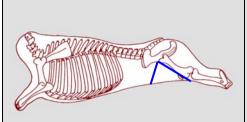
### Thick Flank Joints Thick Flank B002 I. Position of the thick flank, with rump tail. 2. Boneless untrimmed thick flank ready for 3. Seam back large external muscle and cut 4. Remove excess fat, connective tissue and the primal lengthways along the grain to gristle. Tie securely with string at regular preparation. produce two equal-sized portions. intervals. 5. The two thick flank rolls are ready to cut 6. Cut into joint of the size required. into smaller joints.





#### Thick Flank Joints (with added fat)

#### Thick Flank B003









1. Position of the thick flank, with rump tail.

2. Boneless untrimmed thick flank ready for preparation.

 Seam back large external muscle and cut the primal lengthways along the grain to produce two equal-sized portions.

 Cut cod fat into thin slices and flatten with a fat basher if needed. Alternatively use pre-pressed cod fat.







 Remove excess fat, connective tissue and gristle. Add 10mm thick roasting fat on lean top surface and tie securely with string at regular intervals.

6. Cut into joint of the size required.

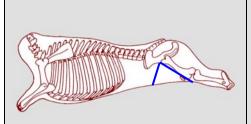
7. Joints vacuum packed and ready for sale.





#### Braising Steaks - large (thick flank)

#### Thick Flank B004







1. Position of the thick flank (Knuckle), without rump tail.

2. Remove excess fat from thick flank (Knuckle).

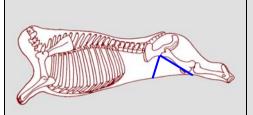
3. Cut into braising steaks of even thickness.



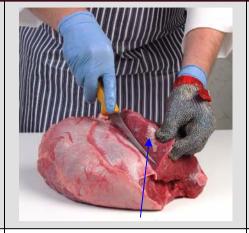


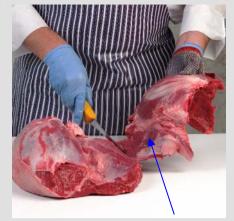
#### Thick Flank - seam cut

#### Thick Flank B005







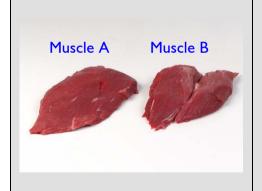


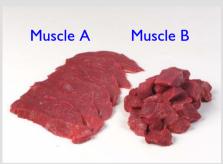
1. Position of the thick flank, without rump tail.

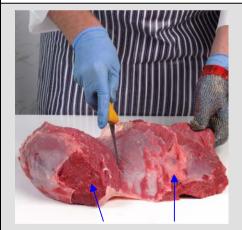
2. Remove the gristle from the thin top muscle (A).

3. Separate the thin top muscle (A) from the main muscle block.

4. Continue by also removing the muscle which runs along the femur, muscle (B).









5. Separate muscles A and B and remove all connective tissue.

6. Muscle A can be used for frying steaks. Muscle B can be used for braising.

7. Separate muscle C (Bullet) and muscle D.

8. Remove all gristle and connective tissue from muscle C (Bullet).

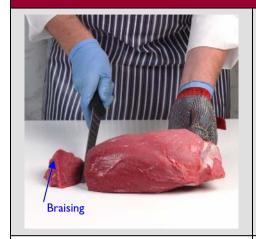


For this product the thick flank should be matured for a minimum of 14 days.



#### Thick Flank - seam cut - continued

#### Thick Flank B005



9. Muscle C (Bullet): remove a 3cm thick slice from where the muscle is attached to the knee cap and use for braising.



10. Follow the centre gristle and split the muscle into two.



11. Remove all gristle.



12. Hold the joints in shape by placing elasticated roasting bands at regular intervals.



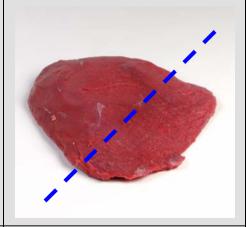
13. Cut joints into half to create "Centre Cut" Mini Joints.



14. Alternatively Muscle C (Bullet) can be cut into "Centre Cut" Steaks.



15. "Centre Cut" steak for frying or grilling.



16. Remove all gristle and connective tissue from muscle D. Muscle D contains a section of fine and a section of coarse grain.

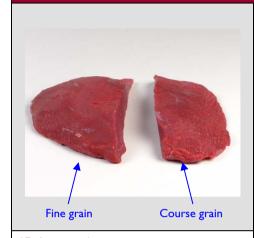


For this product the thick flank should be matured for a minimum of 14 days.



#### Thick Flank - seam cut - continued

#### Thick Flank B005









17. Separate the two.

18. The fine grain section of muscle D can be cut into Escallops.

19. The coarse section of muscle D can be...

20. used for Diced Braising.







#### Pavé (thick flank) Thick Flank B007 4. Separate the thin top muscle (A) from the I. Position of the thick flank, without rump 2. The selected muscle is to be used for this 3. Remove the gristle from the thin top tail. Pavé. The small section below the dotted line is muscle (A). main muscle block. removed and used for braising. Muscle A Muscle B 5. Continue by also removing the muscle 7. Remove all gristle and connective tissue 8. Remove the section where the muscle 6. Separate muscles A and B and remove all which runs along the femur, muscle (B). grain is coarse. This coarse grain part is to be connective tissue. Muscle A can be used for from the muscle A. used for braising. Pavés. Muscle B can be used for braising.



For this product the thick flank must be matured for a minimum of 14 days.



Pavé (thick flank) - continued			Thick Flank B007
46660		Depending on the size of the muscle, steaks can be cut on an angle to achieve the required portion weight and cut size.	
9. The remainder to be cut into Pavés of required weight.	10. Pavé.		



For this product the thick flank must be matured for a minimum of 14 days.



# Thin Flank Skirts Thin Flank B001 1. Position of the thin flank. 2. Thin flank primal. 3. Main flank muscles trimmed and ready for sale. 4. Goose skirt muscle trimmed and ready for sale.





Goose Skirt		Thin Flank B002	
Service Visiting and the service of			
I. Position of the goose skirt.	Trim goose skirt muscles of external fat and connective tissue.		





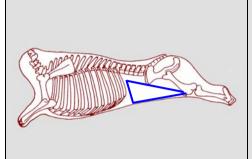
	Flank Skirt	Thin Flank B003
Some Village and the second of		
Position of flank skirt.	2. Flank skirt.	





#### Goose Skirt Steak-dice

#### Thin Flank B004









1. Position of goose skirt.

2. Goose skirt.

3. Cut into portions for braising or...

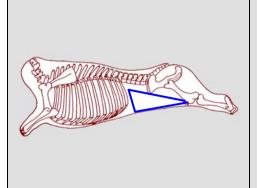
4. use for diced beef.





#### Flank Skirt Steak-dice

#### Thin Flank B005









I. Position of flank skirt.

2. Flank skirt.

3. Cut into portions for braising or...

4. use for diced beef.





Bavette (flank skirt)			Thin Flank B006
I. Position of the flank skirt.	2. Trim flank skirt muscles of external fat and connective tissue.	3. Lean flank skirt.	4. Cut steaks on an angle to create a larger surface area.
5. Bavette.			



For this product the flank skirt must be matured for a minimum of 14 days.



Flank skirt (Bavette)		EBLEX Code: Thin Flank B007	
I. Position of the flank skirt.	Trim flank skirt muscle (bavette) of external fat.		





# Flank skirt (Bavette) - Fully Trimmed Thin Flank B008 1. Position of the flank skirt. 2. Trim flank skirt muscle (bavette) of... 3. ...external fat and gristle.





# Thin Flank (boneless) EBLEX Code: Thin Flank B009 1. Position of the 3 rib bone thin flank. 2. 3 rib bone thin flank (boneless). Internal view. Gristle sheet on the internal side to be removed.





# Thin Flank (bone in) EBLEX Code: Thin Flank B010 1. Position of the 3 rib bone thin flank. 2. 3 rib bone thin flank. Internal view. 3. External view.





## EBLEX Code: Thin Flank Boned and Rolled Thin Flank B011 I. Position of the 3 rib bone thin flank. 2. 3 rib bone thin flank, Internal view. 3. Remove all bones, gristle sheet and 4. Remove thin outer muscle. excess fat. 5. Roll and secure with string at regular 6. Joint can be left whole or cut into smaller intervals. portions. Thin Flank Joint Boned and Rolled.





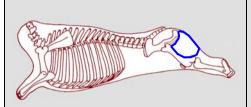
Topside			Topside B001
Position of the topside.	2. Discoloured tissue	3. excess fat and	4. exposed blood veins are removed.
5 Est thickness 10mm maximum	4 at any point	7. Topsides are vacuum packed individually.	
5. Fat thickness 10mm maximum	6. at any point.	7. Topsides are vacuum packed individually.	
ZOLIALITY	EDIEV		





#### "Premium" Topside Joints

#### Topside B002







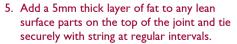


I. Position of the topside.

 Remove the first joint of the topside, which contains the thickest part of the gracilis.
 This part can be used for a traditional roasting joint. 3. Remove the loosely attached muscle (gracilis) by cutting along the natural seam.

4. Cut the remaining topside into two equalsized portions. Only these parts are to be used for Premium topside joints.







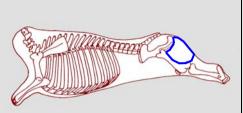
6. Premium topside roasting joints prepared and ready to cut into joints of the required size.





#### Topside Joints (without gracilis)











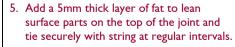
I. Position of the topside.

2. Remove the loosely attached muscle (gracilis) by cutting along the natural seam.

3. Boneless trimmed topside ready for further preparation.

4. Cut the topside into three equal sized portions.







6. Topside roasting joints prepared and ready to cut into joints of the required size.





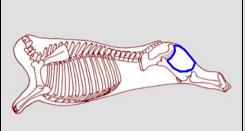
# Topside Joints (traditional) Topside B004 1. Position of the topside. 2. Remove all discoloured tissue, gristle 3. From the internal side remove the loose 4. blood veins, gristle and discoloured tissue. and excess fat from external side of hanging muscle... the topside. 5. Cut the topside into three equal pieces. 7. Vacuum pack. 6. Add fat to lean parts on top of the joint and tie at regular intervals. Fat thickness not to exceed 10mm.





## Topside Joints (without side muscle, fat added)

### Topside B005









1. Position of the topside.

2. Square cut the side muscle of the topside.

3. Cut the remainder into three equalsized pieces.

4. Place a sheet of cod fat (maximum thickness 10mm) over the centre of the lean side of the joint.



5. Tie and secure with string at regular intervals.



6. Square ends...



7. as illustrated.



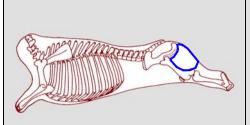
8. Cut into joints of the required size.





## Topside Mini Joints (with added fat)

### Topside B006







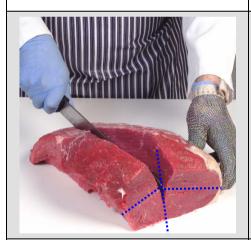


I. Position of the topside.

2. Remove the loosely attached muscle (gracilis) by cutting along the natural seam.

3. Boneless trimmed topside ready for further preparation.

 Separate the topside into the two main muscles by cutting along the natural seam between them.



5. Take the largest muscle and cut into smaller pieces as illustrated.



6. Add a 5mm layer of fat over one cut surface and hold in place with elasticated roasting bands at regular intervals.



7. Cut mini joint into required size for sale.





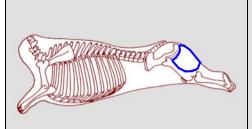
# Daubes (Topside) Topside B007 I. Position of the topside. 2. Remove the loosely attached muscle 3. Boneless trimmed topside ready for 4. Separate the topside into the two main (gracilis) by cutting along the natural seam. further preparation. muscles by cutting along the natural seam between them. 5. Take the largest muscle and cut into 6. Cut into smaller pieces by cutting along 7. Cut the muscles into 50mm cubes, place a smaller pieces as illustrated. the grain. band in both directions and display for sale as "Daubes".

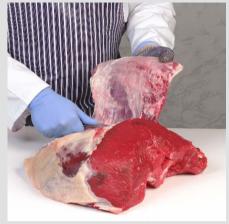




## Topside Mini Joints and Daubes

### Topside B008







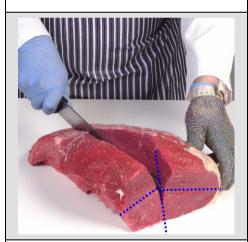


I. Position of the topside.

2. Remove the loosely attached muscle (gracilis) by cutting along the natural seam.

3. Boneless trimmed topside ready for further preparation.

4. Separate the topside into the two main muscles by cutting along the natural seam between them.



5. Take the largest muscle and cut into smaller pieces as illustrated.



6. Add a 5mm layer of fat over one cut surface and hold in place with elasticated roasting bands at regular intervals.



7. Cut mini joint into required size for sale.



8. Alternatively cut the mini joints into 50mm cubes, place a band in both directions and display for sale as "Daubes".





# Ranch Steaks Topside B009 I. Position of the topside. 2. Remove the loosely attached muscle 3. Boneless trimmed topside ready for 4. Separate the topside into the two main (gracilis) by cutting along the natural seam. muscles by cutting along the natural seam further preparation. between them. 5. Slice the larger muscle across the grain 6. Lightly score each steak with a diamond pattern and display for sale. and evenly at 10mm intervals.





# Ranch Steaks (extra lean) Topside B010 I. Position of the topside. 2. Trim topside of all visible fat, gristle and 3. Remove gracilis muscle by following the 4. Separate the topside into the two main muscles by cutting along the natural seam natural seams and trim all connective connective tissue. tissue. between them.





6. Cut into 10mm thick portions and score each steak.





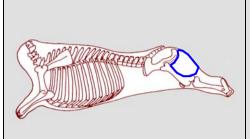
# Escallops (topside) Topside B011 I. Position of the topside. 2. Remove the loosely attached muscle 3. Boneless trimmed topside ready for 4. Separate the topside into the two main (gracilis) by cutting along the natural seam. muscles by cutting along the natural seam further preparation. between them. 5. Slice the smaller muscle across the grain 6. Escallops ready for sale. and evenly at 5mm intervals to produce escallops.





## **Escallops and Ranch Steaks**

### Topside B012









I. Position of the topside.

2. Remove the loosely attached muscle (gracilis) by cutting along the natural seam.

3. Boneless trimmed topside ready for further preparation.

 Separate the topside into the two main muscles by cutting along the natural seam between them.



5. Slice the smaller muscle across the grain and evenly at 5mm intervals to produce escallops.



6. Escallops ready for sale.



7. Slice the larger muscle across the grain and evenly at 10mm intervals.



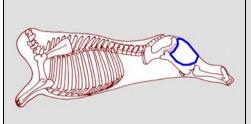
8. Lightly score each steak with a diamond pattern and display for sale.





### Swiss Rolled Beef Whirls

### Topside B013









I. Position of the topside.

2. Remove the loosely attached muscle (gracilis) by cutting along the natural seam.

3. Trim this muscle of excess fat, gristle and connective tissue to expose the underlying lean surface.

4. Form into a roll with grain of the muscle running lengthways.



 Hold in shape by placing elasticated roasting bands at regular intervals and then inserting wooden skewers between the bands.



6. Carefully slice between the skewers.



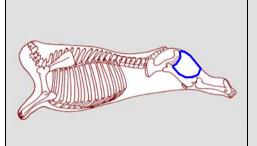
7. Swiss rolled beef whirls ready for sale.





# Topside Stir-fry

### Topside B014









I. Position of the topside.

2. Trim topside of all visible fat, gristle and connective tissue.

3. Remove gracilis muscle by following the natural seams and trim all connective tissue. Gracilis muscle not to be used for stir-fry.

Remove all gristle, connective tissue and fat.
 Cut lean muscle into stir-fry strips of Icm x Icm x 6cm.







# Tender Top Steaks Topside B015 1. Position of the topside. 2. Trim topside of all visible fat, gristle and 3. Remove gracilis muscle by following the 4. Separate the topside into the two main muscles by cutting along the natural seam connective tissue. natural seam and trim all connective tissue. between them. Only the side muscle (bullet) is to be used for this steak. 5. Expose the main blood veins by removing... 6. ...the top layer of the muscle. Remove the 7. Cut into portions of required weight. 8. Tender Top Steak. main blood veins.





# Topside (without gracilis) EBLEX Code: Topside B016 Position of the topside. 2. Remove the loosely attached muscle (gracilis) by cutting along the natural seam. 3. Boneless trimmed topside without gracilis.





Trim 98% VL		Trim B007	
Lean trimmings from the beef carcase.	98% visual lean trimmings. Vacuum packed in 10 kg bags. Two bags per box.		





	Trim 85% VL	Trim B008
The Walter Walter Control of the Con		
Lean trimmings from the beef carcase.	85% visual lean trimmings. Vacuum packed in 10 kg bags.Two bags per box.	





Trim 65% VL			Trim B009
Trimmings from the beef carcase.	65% visual lean trimmings. Vacuum packed in 10 kg bags. Two bags per box.		





# Clod and Sticking Trim B010 1. Position of clod and sticking. 2. External view. 3. Internal view.





Trim 90% VL		EBLEX Code: Trim B011
2. 90% visual lean trimmings.		





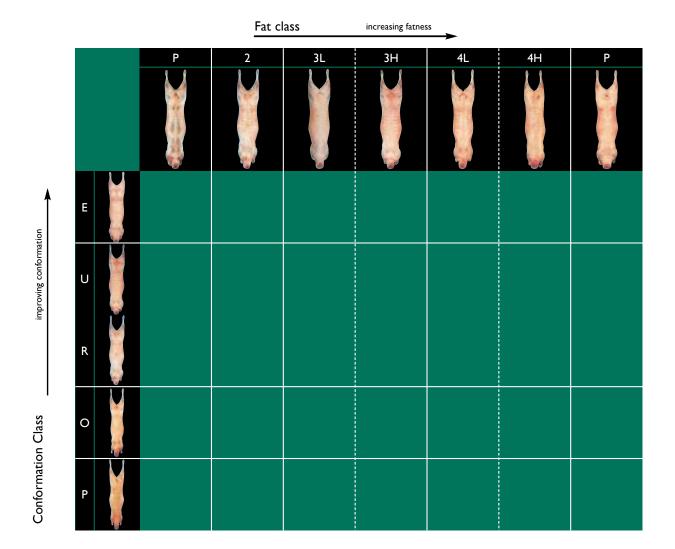
	Trim 70% VL	EBLEX Code: Trim B012
Stylle Vish Record		
Lean trimmings from the beef carcase.	2. 70% visual lean trimmings.	





## Lamb carcase classification

Carcase assessment addresses conformation and fat. Fat cover is assessed as described on a scale of 1-5 with class I being extremely lean and class 5 being extremely fat. Classes 3 and 4 are divided into low (L) and high (H).









### Lamb Index

### I Leg

Leg - with chump

Leg - without chump

Leg - Carvery without chump

Leg - Carvery French-trimmed, with chump

"Premium" Carvery Leg of Lamb

Leg Joints (traditional)

Leg (boned and rolled)

Chump (bone-in)

Chump (boneless)

Topside Roast

Mini-roast (Topside)

Lamb - Pave

Mini-roast (Thick Flank)

Leg Noisette Joint

Daubes (Leg)

"Premium" Lamb Leg Steaks

Leg Steaks

Escallops (Thick flank)

Leg Steaks (bone-in)

Chump Steaks (bone-in)

Chump Steaks (boneless)

Shank (Leg)

Shank - French-trimmed (Leg)

Shank French-trimmed (without heel muscle)

Leg of Lamb

Leg - fully trimmed

Leg – dice and meaty bones

Chump – centre cut (boneless and fully trimmed)

Legs with Chumps

Lamb Rump portion

Lamb Spatchcock (portions)

Bone-In Lamb Rump

Bone-In Lamb Rump portions

### 2 Loin

Middle

Middle - excluding breast flanks

Short Saddle

Short Saddle - de-boned and rolled

Short Saddle - Stuffed

Best End Neck - Short - un-split

Best End of Neck - short and split

Loin - with Chump

Loin - without Chump

Rack - seven-rib

Racks - two x three rib to include one cutlet

"Premium" single bone mini-rack

Rack - Banqueting-Style

Cannon - bone-in

"Premium" Lamb Sirloin

"Premium" Lamb Cannon

Loin - boned and rolled

Barnsley Chops

"Premium" French-trimmed cutlets

Cutlets

"Premium" T-bone chops

Valentine Steaks

"Premium" Lamb Noisettes

Noisette Skewers

Cannon Skewers

Fillets

Saddle - bone-in

Saddle - boneless

Best End (Long)

Chine and end (long)

Chine and end (short)

Saddle without flank - untrimmed

Saddle without flank – fully trimmed

Loin without flank- fully trimmed

T- bone chops without flank – fully trimmed

Fully trimmed Barnsley chop

Loin – double untrimmed

Loin – double fully trimmed

Loin – single untrimmed

Loin - single fully trimmed

Cutlets – single fully trimmed

Loin – eye muscle fully trimmed

Rack - seven rib (part fat removed)

Rack – seven rib (cap and fat removed)

Hinds and Ends (breast and flanks removed)

### 3 Forequarter

Short fore

Shoulder Traditional (bo ne-in)

Shoulder - half (bone-in)

Scrag Joint

Scrag Slices

"Rustic" Lamb Roast

Shoulder - boned and rolled

"Premium" Shoulder - Carvery Roast

Lamb Victoria Roast / Mini Roast

Shoulder - Noisette Joint

Rack - shoulder six-ribs

Daubes

Rustic Lamb Chunkies

Lamb Rosettes

Neck

Neck Fillet

Knuckle (Shoulder)

Knuckle Short (shoulder)

Knuckle – Standard (shoulder)

Neck – untrimmed

Neck – fully trimmed

Neck – bone pieces

Shoulder

Shoulder – partly boned and fully trimmed

Shoulder – dice and meaty bones

### 4 Breast

Breast - Square cut

Breast with flank

Breast Tip

Flank Flank Muscles – fully trimmed

Breast - untrimmed

Breast – fully trimmed

Ribs - individual

Ribs – small pieces

Boneless Rolled Breasts

### 5 Dice - Stir Fry

"Premium" Diced Leg 95% VL Diced Shoulder 90% VL

### Stir-fry 6 Mince

Minced Lamb 95% VL Minced Lamb 90% VL

### 7 Lamb Offal

### 8 Trim

90% VL la mb Lamb Fat





# Breast - Square cut Breast L002 1. Position of the breast. 2. Insert the point of the knife between the 6" and 7" ribs and complete the cut as though removing a forequarter. 3. Make a cut from the first point, parallel to the backline of the carcase. Flank tails to be left on the leg.





# Breast with flank Breast L003 1. Position of the breast with flank. 2. Insert the point of the knife between the 6th and 7th ribs and complete the cut as though removing a forequarter. 3. Make a cut from the first point, parallel to the backline of the carcase.





Breast Tip		
2. Insert the point of the knife between the 6 <sup>th</sup> and 7 <sup>th</sup> ribs and complete the cut as though removing a forequarter.	Make a cut from the first point, parallel to the backline of the carcase.	4. Remove the breast tip by cutting along the same line to remove the square cut breast.
	2. Insert the point of the knife between the 6 <sup>th</sup> and 7 <sup>th</sup> ribs and complete the cut as	2. Insert the point of the knife between the 6th and 7th ribs and complete the cut as  3. Make a cut from the first point, parallel to the backline of the carcase.





# Flank Breast L005 4. Follow the tip of the eye muscle (taking I. Position of the flank. 2. Start by removing the tip of the flank and 3. until the tip of the eye muscle of the loin. follow the natural seam along the leg care not to cut into the eye muscle) 5. until the rib section. Cut along the rib 6. Follow the soft rib bone cartilage towards 7. Flank (external view). 8. Flank (internal view). the breast bone and remove the flank. upwards.





# Flank Muscles - fully trimmed Breast L006 3. Flank (internal view). I. Position of the flank. 2. Flank (external view). 4. Remove the 8. Fully trimmed flank muscles. 5. flank muscles 6. as illustrated 7. and remove excess fat.





Breast - untrimmed			Breast L007
I. Position of the breast.	2. The breast section is removed by sawing	3. 40mm from the tip of the loin eye muscle.	4. Breast (internal view).
5. Breast (external view).			





# Breast - fully trimmed Breast L008 I. Position of the breast. 2. The breast is removed by 3. sawing 40mm from the tip of the loin eye 4. Breast section. muscle. 5. Remove excess fat 6. and skin (bark) as 7. illustrated. 8. Fully trimmed breast.





# Ribs - individual Breast L009 I. Position of the breast. 2. Breast. 3. Remove excess fat 4. and skin (bark) as 5. illustrated. 6. Fully trimmed rib section. 7. Cut and chop in between the ribs, 8. to create individual ribs.





# Ribs - small pieces Breast L010 I. Position of the breast. 2. Breast. 3. Remove excess fat 4. and skin (bark) 5. as illustrated. 6. Fully trimmed breast. 7. Cut individual ribs into 30-40 mm length pieces,





# Boneless Rolled Breasts EBLEX Code: Breast LOII 1. Position of the breast. 2. Remove bones and excess fat. 3. 2 breasts laid on top of each other facing opposite sides and are rolled together. 4. Boneless Rolled Breasts.





# EBLEX Code: Lamb Spare Rib Breast L012 I. Position of the breast with flank. 2. Only lean breasts are suitable for this cut. 3. Following the line of the soft bones 4. ...remove the flank. (cartilage) and... 5. Trim off excess fat... 6. ...and score the outer side. 7. Lamb Spare Rib.





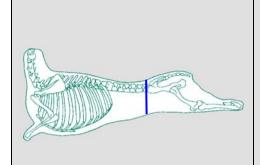
# EBLEX Code: Rolled Belly of Lamb Breast L013 I. Position of the breast with flank. 2. Only lean breasts are suitable for this cut. 3. Remove ribs and soft bones (cartilage). 4. Remove gristle sheet and excess fat. 5. Remove red flank meat and excess fat 6. Place 3-4 trimmed breasts (depending 8. Rolled Belly of Lamb. 7. Roll using string or netting to secure. on size) on top of each other facing from the outer side. opposite sides.





## "Premium" Diced Leg 95% VL

### Dice/stir-fry L001









1. Position of the leg and chump on the carcase.

2. De-bone a leg and chump of lamb.

3. Trim off all fat and connective tissue.

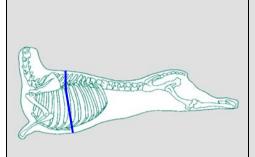
4. Cut into dice of 25mm diameter.





### Diced Shoulder 90% VL

### Dice/stir-fry L002









1. The forequarter is to be removed from the carcase between the 6<sup>th</sup> and 7<sup>th</sup> ribs.

2. Remove the shoulder with the neck fillet from the fore by sheet boning.

3. Expose the blade bone of the shoulder.

4. Continue to expose humerus.







6. Remove knuckle and remaining bones. Trim excess fat and gristle.



7. Cut into dice of 25mm diameter.





# Stir-fry Dice/stir-fry L003 1. Stir-fry strips can be produced from many parts of the carcase. 2. Strips should be 60mm x 10mm x 10mm and be all lean. 3. Stir-fry strips cut to specification and vacuum packed ready for use.





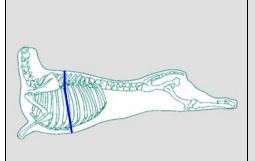
Short fore			Forequarter L001
Position of short fore removed from the carcase between the 6 <sup>th</sup> and 7 <sup>th</sup> ribs.	2. Short fore (six ribs).		





#### Shoulder Traditional - bone-in

#### Forequarter L002









I. Position of the shoulder.

2. Remove the forequarter from the carcase by cutting between the 6<sup>th</sup> and 7<sup>th</sup> ribs.

3. Remove the tip of the breast.

4. Sheet bone the ribs and backbone taking care not to cut into the underlying muscles.







6. Remove the knuckle as illustrated.



7. Internal view of prepared shoulder.



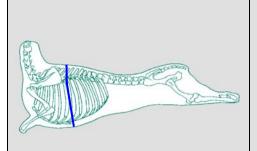
8. External view of prepared shoulder.





#### Shoulder - half - bone-in

#### Forequarter L003









I. Position of the shoulder.

 Remove the fores from the lamb by cutting and sawing between the 6<sup>th</sup> and 7<sup>th</sup> rib bones. 3. Remove the shoulder by cutting down each side of the spinous processes.

4. Then turn the fore over and separate the shoulders using the sheet boning method.



5. Remove backstrap, fat deposits. Depending on requirements either remove or leave the neck fillet muscle attached.



 Cut the shoulder into two equal pieces by cutting and sawing from the edge of the bladebone (Illustrated) and parallel to the backline of the carcase.



7. The two halves of the shoulder prepared and ready for sale.





# Scrag Joint Forequarter L004 1. Position of the scrag joint. 2. Short fore. 3. Scrag joint.





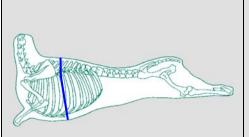
# Scrag Slices Forequarter L005 I. Position of the scrag joint. 2. Short fore. 3. Scrag slices.





#### "Rustic" Lamb Roast

#### Forequarter L006









1. The forequarter is to be removed from the carcase between the 6<sup>th</sup> and 7<sup>th</sup> ribs.

2. Remove the rib cage by sheet boning.

3. Follow the natural seam to remove...

4. the neck fillet.



5. Trim the knuckle bone as illustrated and remove any excess gristle and blood veins. Internal and external fat thickness not to exceed 10 mm.



6. Cut and saw the remaining shoulder into three or more equal portions.



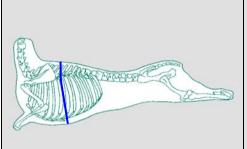
7. Score the fat side to create Rustic Lamb Roasts.





#### Shoulder - boned and rolled











I. Position of shoulder.

2. Shoulder of lamb.

3. Remove knuckle by cutting through the joint.

4. Carefully remove blade and shoulder bones.







6. Roll and tie joint securely with string at regular intervals.



7. Trim both ends.



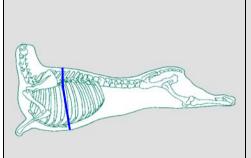
8. Boned and rolled shoulder, ready for sale.





#### "Premium" Shoulder - Carvery Roast

#### Forequarter L008









I. Position of shoulder.

2. Shoulder of lamb.

3. French trim the knuckle to expose 25mm of clean bone.

4. Remove the blade bone...



5. and humerus but leave the knuckle intact.



6. Trim off any excess fat.



7. Roll and tie securely with string at regular intervals.



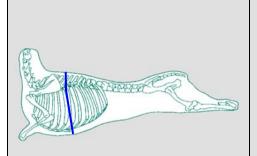
8. Carvery roast (shoulder).





#### Lamb Victoria Roast / Mini Roast

#### Forequarter L009









1. The forequarter is to be removed from the carcase between the 6<sup>th</sup> and 7<sup>th</sup> ribs.

2. Remove the shoulder with the neck fillet from the fore by sheet boning.

3. Expose the blade bone of the shoulder.

4. Continue to expose humerus.



 $5. \ \ Separate muscle blocks as illustrated.$ 



6. Remove knuckle and remaining bones. Trim excess fat and gristle.



7. Using string or roasting bands, form each portion into a Lamb Victoria Roast.



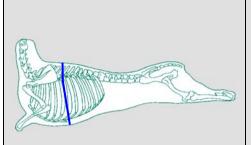
8. Alternatively cut each joint in half to create Mini Roasts.





#### Shoulder - Noisette Joint

#### Forequarter L010









1. The position of the forequarter on the carcase.

2. The shoulder is seam cut from the forequarter.

3. Remove the knuckle by cutting through the joint of the humerus and radius/ulna.

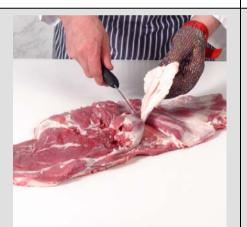
4. Release the muscles on the underside of the bladebone.







6. Remove the humerus...



7. and any fat deposits.



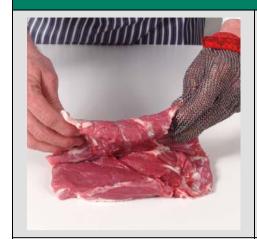
8. Cut along the feather muscle to separate the shoulder into two equal portions.





#### Shoulder - Noisette Joint - continued

#### Forequarter L010

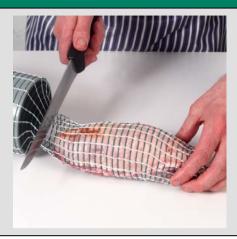






10. a cylindrical shape...

(The remaining part can be used for dice.)



11. and retain in shape with elasticated netting. Square ends.



12. Prepared cut ready to slice into noisettes.





# Rack - shoulder six-ribs Forequarter L011 1. The forequarter is to be removed from the carcase between the 6<sup>th</sup> and 7<sup>th</sup> ribs. 2. Forequarter. 3. Sheet bone the ribs and backbone, taking 4. Leave the neck fillet attached to the bone. care not to cut into the underlying muscles. 7. Prepared shoulder rack. 5. Saw rib bones 60mm from backbone. 6. Remove the neck bones.





### Daubes Forequarter L012 1. The forequarter is to be removed from the carcase between the 6<sup>th</sup> and 7<sup>th</sup> ribs. 2. Remove the shoulder with the neck fillet 3. Expose the blade bone of the shoulder. 4. Continue to expose humerus. from the fore by sheet boning. WWW. 5. Separate muscle blocks as illustrated. 6. Remove knuckle and remaining bones. 7. Roll muscles and using string or roasting Trim excess fat and gristle. bands, form each portion into daubes.





## Rustic Lamb Chunkies Forequarter L013 1. The forequarter is to be removed from the carcase between the 6<sup>th</sup> and 7<sup>th</sup> ribs. 2. Remove the shoulder with the neck fillet 3. Expose the blade bone of the shoulder. 4. Continue to expose humerus. from the fore by sheet boning. 224444A 5. Separate muscle blocks as illustrated. 6. Remove knuckle and remaining bones. 7. Cut into portions and score. Trim excess fat and gristle.





# Lamb Rosettes Forequarter L014 1. The forequarter is to be removed from the carcase between the 6<sup>th</sup> and 7<sup>th</sup> ribs. 2. Remove the shoulder with the neck fillet 3. Expose the blade bone of the shoulder. 4. Continue to expose humerus. from the fore by sheet boning. 224444A

7. Roll muscle blocks and use skewers to

produce lamb rosettes.

6. Remove knuckle and remaining bones.

Trim excess fat and gristle.

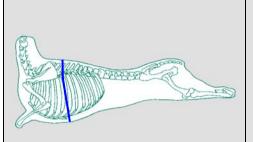


5. Separate muscle blocks as illustrated.



## Neck

#### Forequarter L015









1. The forequarter is to be removed from the carcase between the 6<sup>th</sup> and 7<sup>th</sup> ribs.

2. Remove the tip of the breast from the forequarter.

 Sheet bone the ribs and backbone, taking care not to cut into the underlying muscles.

4. Leave the neck fillet attached to the bone.







6. Remove the first neck bone and discard.



7. Prepared neck of lamb – internal view.



8. Prepared neck of lamb – external view.





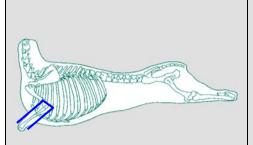
# Neck Fillet Forequarter L016 I. Position of neck. 2. Bone-in neck. 3. Carefully remove the neck fillet. 4. Remove the thick yellow gristle. 5. Trim and square up the neck end as 6. Neck fillet external view. 7. Neck fillet internal view. illustrated.





#### Knuckle (Shoulder)

#### Forequarter L017









1. Position of the lamb knuckle on the carcase.

2. The shoulder is seam cut from the forequarter.

3. Remove the knuckle by cutting through the joint of the humerus and radius/ulna.

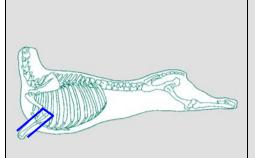
4. Trim excess fat, connective tissue and gristle. Then trim the knuckle to expose 25mm of clean bone.





#### Knuckle Short (shoulder)

#### Forequarter L018









I. Position of the knuckle.

2. Remove the end of the knuckle bone as illustrated.

3. Remove the knuckle from the shoulder by cutting through the joint.

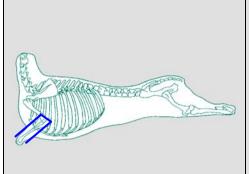
4. The knuckle prepared to specification.



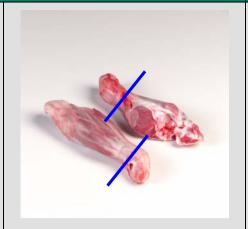


#### Knuckle - standard (shoulder)

#### Forequarter L019









I. Position of the knuckle.

2. Remove the knuckle from the shoulder by cutting through the joint.

3. Remove the end of the knuckle bone as illustrated.

4. The knuckle prepared to specification.





	Forequarter L020		
I. Position of the neck.	2. The neck is removed	3. in line with the first rib.	4. Neck of lamb.





# Neck - fully trimmed Forequarter L021 I. Position of the neck. 2. The neck is removed 3. in line with the first rib. 4. Neck of lamb. 5. Remove the back strap and excess fat. 6. Fully trimmed neck.





# Neck - bone pieces Forequarter L022 I. Position of the neck. 2. The neck is removed 3. in line with the first rib. 4. Neck of lamb. 5. Remove the back strap and excess fat. 6. Fully trimmed neck. 7. The neck is sawn into two lengthways 8. and then sawn into 15mm thick slices.





# Shoulder Forequarter L023 I. Position of the shoulder. 2. To remove the shoulder cut in a straight 3. Follow the natural seam and use the outer 4. edge of the blade bone cartilage as a guide, line onto the ribs. 5. leaving all the cartilage on the shoulder. 7. Shoulder (internal view). 8. Shoulder (external view). 6. Take care not to cut into the neck muscles.





# Shoulder - partly boned and fully trimmed Forequarter L024 3. Trim excess fat and I. Position of the shoulder. 2. Shoulder. 4. cut between 5. the joints and remove the 6. shoulder blade, but leaving the blade bone 7. cartilage attached to the shoulder muscles. 8. Fully trimmed and partly boned shoulder.





# Shoulder - dice and meaty bones Forequarter L025 I. Position of the shoulder. 2. Shoulder. 3. Trim excess fat to create a round shoulder. 4. cut between the joints and remove the 5. shoulder blade, but leaving the blade bone 6. cartilage attached to the shoulder muscles. 7. Remove the meat from the shoulder 8. to leave enough meat on the bones taking care





# Shoulder - dice and meaty bones - continued Forequarter L025 9. which can be sawn into 10. meaty bone pieces. 11. Lean shoulder meat for dice. 12. Diced shoulder meat.





#### EBLEX Code: Lamb Spatchcock (shoulder) Forequarter L030 I. The forequarter is to be removed from 4. through the humerus as illustrated 2. Sheet bone the ribs leaving the neck fillet 3. Remove the breast tip, and knuckle by the carcase between the 6th and 7th ribs. to create Knuckle EBLEX Code: attached to the bone. sawing. Forequarter L017. 7. Trim off remaining excess fat and gristles. 5. Remove large fat pocket, blade bone and.... 6. ...the remainder of the humerus bone. 8. Lamb Spatchcock (shoulder). The fat side can be scored.





### EBLEX Code: Chunky Neck – chops Forequarter L037 I. The forequarter is to be removed from 2. The forequarter of lamb. 3. Sheet bone the ribs leaving the neck fillet 4. Remove the neck in line with the first rib. the carcase between the 6th and 7th ribs. attached to the bone. 8. Chunky Neck chops. 5. The rib section can be used for racks 6. Remove excess fat. 7. Cut neck section into 3 portions. or chops.





Leg - with chump			Leg L001
I. Position of leg with chump.	2. Leg and chump.		





# Leg - without chump Leg L002 1. Position of leg without chump. 2. Pair of legs without chumps. 3. Single leg without chump.





### Leg - Carvery without chump Leg L003 I. Position of the leg without the chump. 2. Remove the leg and chump by cutting 3. Leg and chump internal view. 4. Leg and chump external view. between the last two lumbar vertebrae. 5. Remove the chump by cutting in a straight 6. Leg without chump. 7. Remove the tail... 8. and aitch bone. line 20mm from the tip of the aitch bone.





#### Leg - Carvery without chump - continued

#### Leg L003









9. Remove knuckle bone.

10. Trim off excess fat.

11. Carving leg – internal view.

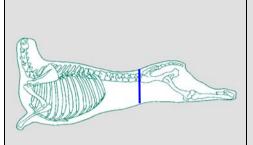
12. Carving leg – external view.





#### Leg - Carvery French-trimmed, with chump











1. Position of leg and chump.

2. Remove the legs and chumps from the carcase, cutting between the last two lumbar vertebrae.

3. Split legs by cutting through the natural seam joining them.

4. Remove the aitch and tail bone and trim off excess fat, gristle and connective tissue.



5. Remove the knuckle bone and larder trim the remaining to expose 40mm.



 Hold the carvery leg in shape by placing elasticated roasting bands at regular intervals.



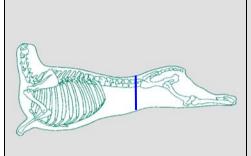
7. The carvery leg prepared and ready for sale.





#### "Premium" Carvery Leg of Lamb











1. Remove the leg between the last two lumbar vertebrae.

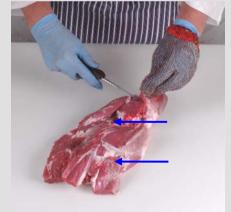
2. French trim the knuckle and saw the end off.

3. Remove aitch and tail bone.

4. Remove the topside by following the natural seams.



5. Remove femur but leave the knuckle bone attached.



 Trim all excess fat, especially the fat pockets (see arrows) gristle and blood particles.



7. Roll joint and secure using elasticated roasting bands or string.





#### Leg Joints (traditional) Leg L006 I. Position of the leg. 2. Remove the legs and chumps from the 3. Split legs by cutting through the natural 4. Remove the chump by cutting and sawing carcase, cutting between the last two seam joining them. along the line illustrated. lumbar vertebrae. 5. Remove the knuckle bone. 6. Cut the leg into two by cutting and sawing 7. Fillet leg end (left) and knuckle leg end (right) ready for sale. as illustrated.





## Leg (boned and rolled) Leg L007 I. Position of the leg. 2. Leg without chump. 3. Remove the knuckle by cutting through 4. Remove the aitch bone. the joint. 5. Remove the leg bone (femur) and 6. Trim off excess fat. 7. Roll and tie securely with string at regular 8. Boned and rolled leg prepared to kneecap (patella) by tunnel boning. specification. intervals.





# Chump (bone-in) Leg L008 1. Position of the chump. 2. Remove the chump by cutting and sawing in a straight line... 3. from a point 20mm away from the tip of the aitch bone. 4. Bone-in chump.





# Chump (boneless) Leg L009 2. Remove the chump by cutting and sawing 1. Position of the chump. 3. from a point 20mm away from the tip of 4. Bone-in chump. in a straight line... the aitch bone. 5. Boneless chump.





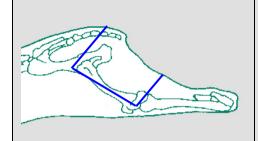
# Topside Roast Leg L010 2. Leg and chump. 1. Position of leg and chump. 3. Remove aitch, back and tailbones. 4. Separate topside muscles by following the natural seam. 5. Topside (internal view). 6. Topside (external view). Maximum fat thickness 5mm.





## Mini-roast (Topside)











1. Position of the topside.

2. Remove aitch bone and tail bone.

3. Follow the seam between the topside, thick flank and silverside.

4. Remove the topside, taking care not to make any deep incisions in the muscles.



 Remove discoloured tissue, gristle and veins. External and internal fat thickness not to exceed 5mm.



6. Cut topside in half along the grain of the meat.



7. Lamb mini-roast (topside).



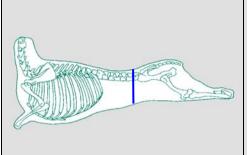
8. Vacuum pack two lamb mini-roasts per bag





#### Lamb - Pave











1. Position of leg and chump.

2. Leg and chump removed from the carcase.

3. Remove the knuckle by cutting through the knee joint.

4. Carefully remove the aitch and tail bones.



5. Start cutting along the seam between the topside and the remainder of the leg.



6. Continue cutting along this seam until the topside muscle is released.



7. Remove gristle and connective tissue. Maximum fat thickness 5mm.



8. The trimmed and prepared topside muscle.





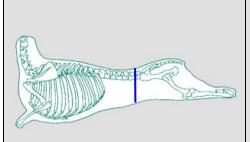
# Lamb - Pave - continued Leg L012 9. Cut the topside muscle into three equalsized portions. 10. This produces three lamb paves. 11. A single lamb pave trimmed and ready for use.





## Mini-roast (Thick Flank)











1. Position of the leg and chump on the carcase.

2. Remove the knuckle by cutting through the joint between the femur and tibia/fibula.

3. Carefully remove the tail and aitch bones.

4. Start cutting along the seam between the topside and the remainder of the leg.



5. Remove the topside muscle by cutting along the seam between it and the remainder of the leg.



6. Remove the femur and patella taking care not to cut into the underlying muscles.



7. Remove fat deposits.



8. Remove the rump muscles by a straight cut parallel to the anterior cut surface.





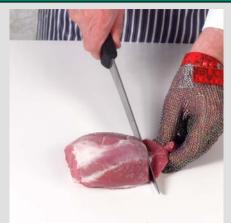
## Mini-roast (Thick Flank) - continued

Leg L013







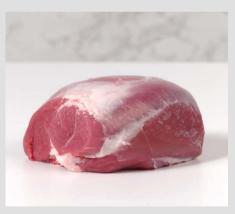


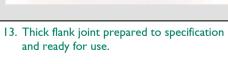
9. Separate the thick flank and silverside muscles by cutting along the natural seam between them.

10. Remove excess gristle and connective tissue.

11. Remove any loosely adhering muscles.

12. Square the ends.



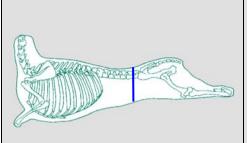






## Leg Noisette Joint











1. Position of the leg and chump on the carcase.

2. Remove the leg and chump from the carcase by cutting between the last two lumbar vertebrae.

3. Remove the knuckle by cutting through the joint between the femur and tibia/fibula.

4. Carefully remove the tail and aitch bones.



5. Remove the topside muscle by cutting along the seam between it and the remainder of the leg.



6. Remove the femur and patella taking care not to cut into the underlying muscles.



7. Remove the rump muscles by a straight cut parallel to the anterior cut surface.



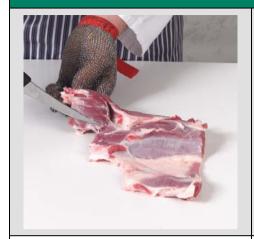
 Separate the thick flank and silverside muscles by cutting along the natural seam between them.





## Leg Noisette Joint - continued









10. Remove fat deposits...



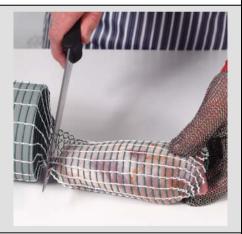
11. and connective tissue to expose the lean surface.



12. Silverside trimmed to specification.



13. Roll the silverside muscles so that the lean surface is covered by an external fat layer...



14. and secure in shape with elasticated netting.



15. Prepared noisette joint.





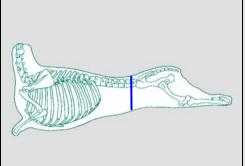
## Daubes (Leg) Leg L015 1. Position of leg and chump. 2. The knuckle and four main muscles 3. Cut the topside, silverside, thick flank 4. Place elasticated roasting bands at regular prepared and ready for further preparation. and rump muscles along the grain and into intervals to produce mini-joints. two pieces. 5. Cut the joints into two, apply another 6. Daubes prepared and ready for sale. roasting band in the opposite direction and produce daubes.





## "Premium" Lamb Leg Steaks











1. Position of leg and chump.

2. Leg and chump.

3. Remove aitch, back and tailbones.

4. Separate topside muscles by following the natural seam.







5. Topside.

6. Remove excess fat, gristle and connective tissue. Maximum fat thickness 5mm.

7. Cut into steaks.





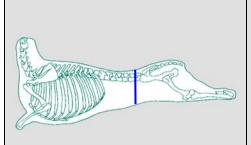
## Leg Steaks Leg L017 I. Position of leg without chump. 2. Remove the aitch bone taking care not to 3. Remove the knuckle by a straight cut. 4. Remove the topside muscle by cutting along the seam between it and the rest of the leg. cut into the underlying muscles. 5. Remove the femur and patella taking care 6. Remove gristle and connective tissue. 7. Cut into steaks of even thickness. not to cut into the underlying muscles. Maximum fat level 5mm.





#### Escallops (Thick flank)











1. Position of the leg and chump on the carcase.

2. Remove the leg and chump from the carcase by cutting between the last two lumbar vertebrae.

3. Remove the knuckle by cutting through the joint between the femur and tibia/fibula.

4. Carefully remove the tail and aitch bones.



5. Remove the topside muscle by cutting along the seam between it and the remainder of the leg.



6. Remove the femur and patella taking care not to cut into the underlying muscles.



7. Remove the rump muscles by a straight cut parallel to the anterior cut surface.



 Separate the thick flank and silverside muscles by cutting along the natural seam between them.





## Escallops (Thick flank) - continued











9. Remove excess gristle and connective tissue.

10. Remove any loosely adhering muscles.

11. Square the ends.

12. Slice across the grain into three equal-sized portions.



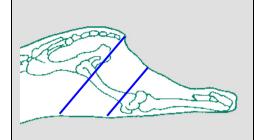
13. Thick flank escallops prepared to specification and ready for use.



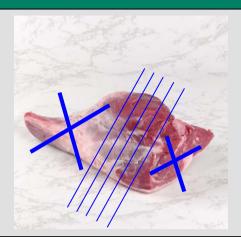


## Leg Steaks (bone-in)

#### Leg L019



The femur section of the leg should be used and should only include the narrow part of the bone



2. Cut into 20mm thick steaks.



3. Remove any bone dust, fat deposits and blood particles. Internal or external fat thickness should not exceed 10mm.



4. Vacuum pack steaks.





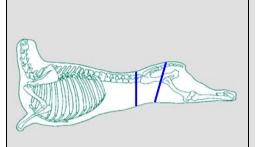
## Chump Steaks (bone-in) Leg L020 I. Position of the chump. 2. Remove the chump by cutting and sawing 3. Trim off fat deposits and any loosely 4. Cut and saw the trimmed chump into attached tissues. along the line illustrated. three to four chops depending on the thickness required. 5. Bone-in chops ready for sale.





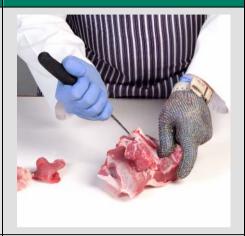
## Chump Steaks (boneless)











1. Position of the chump.

2. Remove the chump by cutting and sawing along the line illustrated.

3. Trim off fat deposits and any loosely attached tissues.

4. Alternatively remove the bone from the chump.



5. Trim off excess fat, gristle and connective tissue.



 Slice the boneless chump into three to four steaks depending on the thickness required.



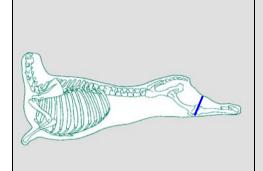
7. Boneless steaks prepared and ready for sale.





## Shank (Leg)











I. Position of the shank.

2. Remove the end of the knuckle bone as illustrated.

3. Separate the shank from the leg by cutting through the joint.

4. The prepared shank.





# Shank - French-trimmed (Leg) Leg L023 I. Position of the shank on the carcase. 2. Leg and chump. 3. Take the leg and chump... 4. and remove the shank by cutting through the joint of the femur and tibia/fibula. 5. French trim the shank to expose 25mm 6. Lamb shank trimmed and ready for use. of clean bone.





Shank French-trimmed (without heel muscle)			Leg L024
1. Position of the knuckle.	Trim the knuckles of excess fat and larder trim to expose 3cm of bone if required.		





# Leg of Lamb Leg L025 I. Position of the legs. 2. Remove the legs by cutting between 3. the last two vertebrae. 4. Separate the legs by cutting through the vertebrae and tail bone. 5. Leg of Lamb (internal view). 6. Leg of Lamb (external view).





# Leg - fully trimmed Leg L026 I. Position of the leg. 2. Leg of Lamb. 3. Remove the vertebrae and tail bone, 4. excess blood particles 5. and fat. 6. Remove the end of the knuckle bone. 7. Fully trimmed and prepared leg.





# Leg - dice and meaty bones Leg L027 2. Leg of Lamb. I. Position of the legs. 3. Remove the vertebrae and tail bone, 4. excess blood particles 5. and excess fat. 6. Remove the end of the knuckle bone. 7. Remove the meat 8. from the bones





# Leg - dice and meaty bones - continued Leg L027 9. taking care to 10. leave enough meat II. on the bones. 12. Lean leg meat for dice. 13. Diced leg meat. 15. meaty bone pieces. 14. The bones can be sawn into





## EBLEX Code: Chump - centre cut (boneless and fully trimmed) Leg L028 I. Position of the chump. 2. Remove the topside from a boneless leg. 3. Remove the whole silverside by following 4. Separate the thick flank from the chump by following the seam. the seam. 5. Remove all fat. 6. Chump centre cut fully trimmed.





Legs - with chump			EBLEX Code:  Leg L029
I. Position of legs with chump.	2. Legs and chump.		





## EBLEX Code: Rump portion (boneless) Leg L030 2. Remove the topside from a boneless leg 3. Remove the fillet. I. Position of the rump. 4. Remove the rump... and chump. 5. ...to the required weight. 6. Boneless rump. 7. Boneless rump.





## EBLEX Code: Lamb Spatchcock (portions) Leg L031 1. Position of legs with chump. 2. The shank and remaining bones are 3. Remove the fillet and... 4. ...trim remaining muscle blocks of excess fat and gristle. removed. 5. Cut the topside in half horizontally and the 6. Lamb Spatchcock. remainder into required sized portions.





# EBLEX Code: Bone-in Lamb Rump Leg L032 I. Position of the rump. 2. Lamb Rump. 3. Lamb Rump. 4. The tail bone is removed. 5. Bone-in Lamb Rump.





# EBLEX Code: Bone-In Lamb Rump Portions Leg L033 I. Position of the rump. 2. Lamb Rump. 3. Lamb Rump. 4. The tail bone is removed. 5. Bone-in Lamb Rump is cut/sawn into two 6. Bone-in Lamb Rump portions. portions.





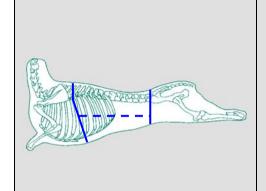
Middle			Loin L001
1. Position of the middle.	Middle including breast flanks. Short fore and leg and chump removed.		

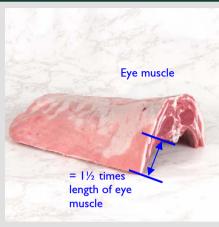




#### Middle - excluding breast flanks

#### Loin L002









I. Position of the middle.

2. The middle is prepared by removing the breast flanks a distance equal to 1½ times the length of the eye muscle.

3. Anterior cut surface.

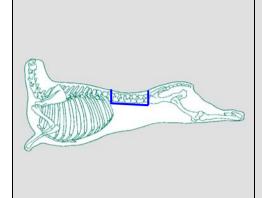
4. Posterior cut surface.





#### Short Saddle

#### Loin L003









I. Position of the saddle.

2. Start with a pair of full loins from an unsplit carcase.

3. Cut and saw in straight line between the last cervical and first lumbar vertebrae.

4. Short saddle trimmed and ready for use.





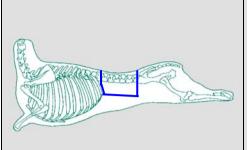
## Short Saddle - de-boned and rolled Loin L004 I. Position of the saddle. 2. Start with a pair of full loins from an 3. Cut and saw in straight line between the 4. Short saddle trimmed and ready for unsplit carcase. last cervical and first lumbar vertebrae. de-boning. 5. Remove all bones, excess fat, gristle and 6. Rolled short saddle ready for use. The fillets connective tissue. Roll and tie securely are left inside the joint. with string at regular intervals.





#### Short Saddle - Stuffed











I. Position of the saddle on the carcase.

2. Bone-in saddle.

3. Remove both fillet muscles.

4. Remove the bark muscles.



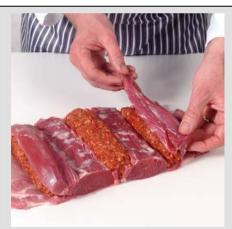
5. Carefully remove the backbone, taking care not to cut through the external fat surface.



6. Remove fat deposits.



 Position stuffing rolls in the backbone cavity and along the ventral edge of the eye muscles.



8. Cover the two outer stuffing rolls with the trimmed fillet muscles.





#### Short Saddle - Stuffed - continued





9. Form into a cylindrical shape making sure the stuffing stays in place.



10. Roll and tie securely with string at regular intervals.



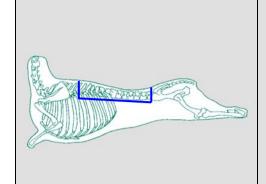
11. The stuffed saddle prepared to specification and ready to use.



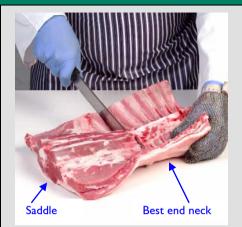


#### Best End Neck - Short - un-split

#### Loin L006









I. Position of the loin.

2. Start with a pair of full loins from an unsplit carcase.

3. Cut and saw in straight line between the last cervical and first lumbar vertebrae.

4. Best end of neck - short and un-split.





# Best End of Neck - short and split Loin L007 1. Position of best end of neck. 2. Loin of lamb, only rib section to be used. 3. The breast flanks should not exceed 1½ times the length of the eye muscle.





## Loin - with Chump Loin L008 1. Position of loin and chump. 2. Remove the kidney knob and channel fat. 3. Remove the breast/flank to leave a loin tail 4. Loin with chump – internal view. $1\frac{1}{2}$ times the length of the eye muscle as illustrated. 5. Loin with chump – external view.





## Loin - without Chump Loin L009 1. Position of loin and chump. 2. Remove the kidney knob and channel fat. 3. Remove the breast/flank to leave a loin tail 4. Loin without chump – internal view. 1½ times the length of the eye muscle as illustrated. 5. Loin without chump – external view.





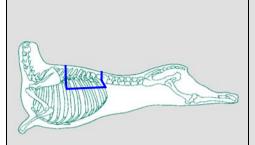
### Rack - seven-rib Loin L010 I. Position of rack. 2. Loin of lamb. Loin tail to be 11/2 times the 3. Remove the rib section of the loin. 4. Carefully saw through the rib bones close to the backbone. length of the eye muscle. 6. Remove the thick yellow gristle. 7. French trim the ribs to leave 50mm of 8. Rack prepared and ready for sale. 5. Then remove the backbone. bone exposed.





#### Racks - two x three rib to include one cutlet

#### Loin L011





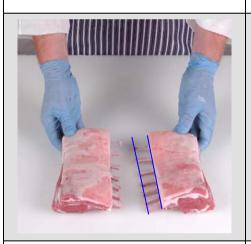




 Remove best end by cutting between the 6<sup>th</sup> and 7<sup>th</sup> ribs and the lumbar section after the 13<sup>th</sup> rib as illustrated. 2. Remove the breast 45 mm from the tip of the eye muscle.

3. Remove chine and feather bones and separate the loins.

 Remove any bone dust, blade bone cartilage and yellow gristle (back strap).
 The external fat thickness is not to exceed 6mm at any point.



5. Trim 20mm of meat/fat away to expose the rib ends.



6. Cut the rack into two x three-bone racks and one chop as illustrated.



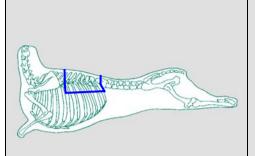
7. Vacuum pack.





#### "Premium" single bone mini-rack

#### Loin L012









I. Position of rack.

2. Pair of racks from an unsplit carcase. Loin tail to be  $1\frac{1}{2}$  times the length of the eye muscle

 Saw along each side of the backbone taking care not to cut into the eye muscles. 4. Then remove the backbone with a knife.



5. Remove the cartilage tip of the blade bone.



Make a cut along the anterior edge of the eye muscle and remove the meat from over the ribs.



7. Remove the bark.



8. Trim the intercostal muscle to leave clean rib ends.





#### "Premium" single bone mini-rack - continued

#### Loin L012



9. Separate by cutting between the  $10^{th}$  and  $11^{th}$  ribs.



 Take the three-bone piece and remove the two outer ribs leaving the central one in place.



11. Internal view of "Premium" one-bone mini-rack.



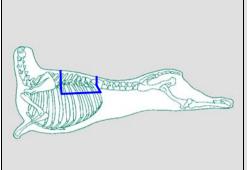
12. "Premium" one-bone mini-rack prepared to specification and ready for use.





#### Rack - Banqueting-Style











I. Position of rack.

2. Loin of lamb.

3. Remove the rib section of the loin.

4. Carefully saw through the rib bones close to the backbone.







6. French trim the ribs to leave 50mm of bone exposed.



7. Remove three rib bones at alternative intervals to create four-bone rack.



8. Trim excess fat.





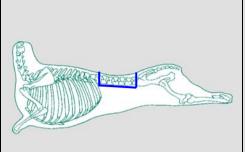
### Cannon - bone-in Loin L014 I. Position of cannon. 2. Separate the lumbar section from the 3. Then split the lumbar section down the 4. Remove the fillet muscle. centre of the backbone. saddle. 5. Completely remove the tail taking care 6. Remove the bark and any excess fat. 7. Carefully remove the toe bone. 8. The bone-in cannon ready for use. not to cut the eye muscle.





#### "Premium" Lamb Sirloin











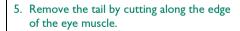
I. Position of sirloin.

2. Separate the lumbar section from the saddle.

3. Then split the lumbar section down the centre of the backbone.

 Remove the fillet muscle and the bones taking care not to cut into the underlying muscles.







6. Remove the backstrap gristle.



7. Remove bark, maximum fat thickness 5mm.



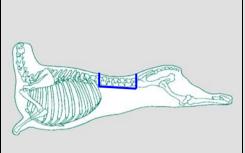
8. "Premium" lamb sirloin, prepared and ready for use.





#### "Premium" Lamb Cannon

#### Loin L016









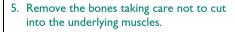
I. Position of cannon.

2. Separate the lumbar section from the saddle.

3. Then split the lumbar section down the centre of the backbone.

4. Remove the fillet muscle.







6. Remove the tail by cutting along the edge of the eye muscle.



7. Remove the backstrap gristle. Carefully remove the eye muscles and trim off all fat, gristle and connective tissue.



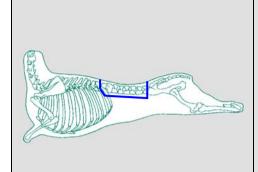
8. "Premium" cannon of lamb, prepared to specification and ready for use.





#### Loin - boned and rolled

#### Loin L017









I. Position of the loin.

2. Prepared from the saddle.

3. Remove bones. The length of the breast flanks is the same as the length of the eye muscle maximum.

4. Remove the yellow gristle (backstrap), maximum fat thickness 5mm. Roll single loins.





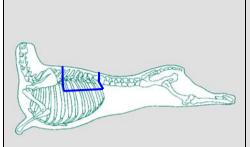
# Barnsley Chops Loin L018 1. Position of the lumbar section. 2. Remove remaining parts of the ribs from the lumbar section. Trim excess gristle and kidney fat. External fat cover not to exceed 6mm. 3. The flanks should not overlap each other when folded around the product. The loin to be cut between each vertebra into Barnsley Chops.





#### "Premium" French-trimmed cutlets











1. Remove the best end by cutting between the 6<sup>th</sup> and 7<sup>th</sup> ribs and lumbar section after the 13<sup>th</sup> rib as illustrated.

2. Remove the breast 45 mm from the tip of the eye muscle.

3. Remove chine and feather bones and separate the loins.

4. Remove any bone dust, blade bone cartilage and yellow gristle (backstrap).













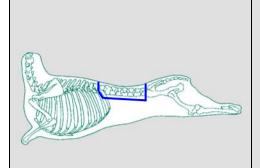
# Cutlets Loin L020 1. Position of best end neck. 2. Loin of lamb, only rib section to be used. 3. The breast flanks should not exceed 1½ times the length of the eye muscle. 4. Cutlets prepared to specification.

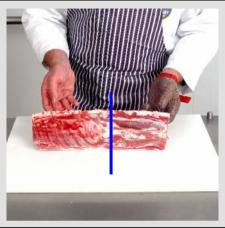




#### "Premium" T-bone chops

#### Loin L021









I. Position of the loin.

2. Only the lumbar section to be used.

The length of the breast flanks is the same as the length of the eye muscle maximum.

3. Maximum fat thickness 6mm. Prepare chops by cutting between each lumbar vertebra.

4. "Prepared" T-bone chops, trimmed and prepared to specification.





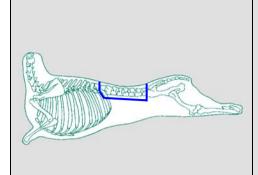
# Valentine Steaks Loin L022 1. Position of Valentine steaks, 2. Only the lumbar section to be used, 3. Valentine steaks cut to specification,

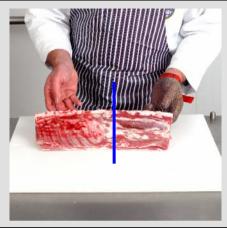




#### "Premium" Lamb Noisettes

#### Loin L023









I. Position of noisettes.

2. Only the lumbar section to be used.

The length of the breast flanks is the same as the length of the eye muscle.

3. Remove fillet, bones and yellow gristle (backstrap). Maximum fat thickness 6mm.

4. Roll single loins and cut into noisettes.





## Noisette Skewers Loin L024 1. Position of the loin. 2. Only the lumbar section to be used. The length of the eye muscle. 3. Remove fillet, bones and yellow gristle (backstrap). Maximum fat thickness 6mm. Roll and secure with roasting bands. Roll and secure with roasting bands.





# Cannon Skewers Loin L025 1. Position of the loin. 2. Prepared cannon. 3. Place two cannons next to each other and skewer. Cut between the skewers to produce portions. 4. Vacuum pack in numbers required.





# Fillets Loin L026 Loin L026 1. Position of the saddle on the carcase 2. Bone-in saddle 3. Remove both fillet muscles. 4. Trim fillets of all fat and connective tissue.





## Saddle - bone-in Loin L027 I. Position of the saddle. 2. Start with a chine and end (long or short). 3. Separate the saddle by cutting between 4. Carefully remove the bark. the last two rib bones. 5. The bone-in saddle prepared to specification.





### Saddle - boneless Loin L028 I. Position of the saddle. 2. Start with a chine and end (long or short). 3. Separate the saddle by cutting between 4. Carefully remove the bark. the last two rib bones. 5. Carefully peel back the fillet muscles and 6. Take great care not to cut through the 7. Remove any visible internal fat deposits. 8. The boneless saddle with external fat remove the backbone. outer surface. surface intact.





## Saddle - boneless - continued Loin L028 9. Form the saddle into a cylindrical shape. 10. Tie securely with string at regular intervals. 11. Boneless saddle prepared to specification.





# Best End (Long) Loin L029 1. Position of the best end (long). 2. Start with a long chine and end. 3. Separate the best end (long) by cutting and sawing between the 12th and 13th ribs. 4. Best end (long) cut to specification.





### Chine and end (long) Loin L030 I. Position of the chine and end (long). 2. Start with a carcase minus the breasts 3. Remove both shoulders leaving the middle 4. Remove the scrag end (right) at the ventral edge of the first ribs. and remove the legs by cutting at an neck muscles attached. angle 20mm anterior to the ventral tip of the aitch bone. 5. Chine and end cut to specification.





# Chine and end (short) Loin L031 1. Position of the chine and end (short). 2. Start with a long chine and end and remove the middle neck by cutting and sawing between the 6th and 7th rib bones.





## Saddle without flank - untrimmed Loin L032 I. Position of the saddle. 2. Remove the legs by cutting between the 3. Remove the saddle by cutting along the ribs 4. and sawing through the vertebrae. last two vertebrae. 5. Untrimmed saddle without flank.





### Saddle without flank - fully trimmed Loin L033 I. Position of the saddle. 2. Remove the legs by cutting between the 3. Remove the saddle by cutting along the ribs 4. Remove excess fat deposits and last two vertebrae. and sawing through the vertebrae. 6. Saddle without flank fully trimmed. 5. back fat.





### Loin without flank - fully trimmed Loin L034 I. Position of the loin. 2. Remove the legs by cutting between the 3. Remove the saddle by cutting along the ribs 4. Remove excess fat deposits and last two vertebrae. and sawing through the vertebrae. 6. Saddle fully trimmed. 7. Saddle sawn into single loins. 5. back fat.





### T-bone chops without flank - fully trimmed Loin L035 I. Position of the T-bone chop. 2. Remove the legs by cutting between the 3. Remove the saddle by cutting along the ribs 4. Remove excess fat deposits and last two vertebrae. and sawing through the vertebrae. 6. Saddle fully trimmed. 7. Saddle sawn into single loins and sawn 8. into 15mm thick T-bone chops. 5. back fat.





### Fully trimmed Barnsley chop Loin L036 1. Position of the Barnsley chop. 2. Remove the legs by cutting between the 3. Remove the saddle by cutting along the ribs 4. Remove excess fat deposits and last two vertebrae. and sawing through the vertebrae. 6. Saddle fully trimmed and sawn 7. into 15mm thick double fully trimmed 5. back fat. Barnsley chops.





## Loin - double untrimmed Loin L037 2. The breast is removed by I. Position of the loin. The neck is removed in 3. sawing 40mm from the tip 4. of the loin eye muscle. line with the first rib. 5. Double loin.





## Loin - double fully trimmed Loin L038 I. Position of the loin. The neck is removed in 2. The breast is removed by 3. sawing 40mm from the tip 4. of the loin eye muscle. line with the first rib. 5. Remove the back strap 7. Fully trimmed double loin. 6. and excess fat.





## Loin - single untrimmed Loin L039 2. The breast is removed by I. Position of the loin. The neck is removed in 3. sawing 40mm from the tip 4. of the loin eye muscle. line with the first rib. 5. The double loin is sawn into two to create single loins.





### Loin - single fully trimmed Loin L040 I. Position of the loin. The neck is removed in 2. The breast is removed by 3. sawing 40mm from the tip 4. of the loin eye muscle. line with the first rib. 5. Remove the back strap 7. Fully trimmed double loin. 8. The double loin is sawn into two to create 6. and excess fat. single loins.





### Cutlets - single fully trimmed Loin L041 I. Position of the loin. The neck is removed in 2. The breast is removed by 3. sawing 40mm from the tip of the loin eye 4. Remove the back strap line with the first rib. muscle. 6. Fully trimmed double loin. 7. The double loin is sawn into two to create 8. Cut between the ribs to create fully 5. and excess fat. single loins. trimmed cutlets.





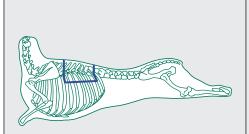
## Loin - eye muscle fully trimmed Loin L042 I. Position of the loin. The neck is removed in 2. The breast is removed by 3. sawing 40mm from the tip 4. of the loin eye muscle. line with the first rib. 5. Remove the back strap and excess fat. 6. Remove the eye muscle and trim off all 6. fat and connective tissue, to create fully trimmed loin eye muscle.





### Rack - seven-rib (part fat removed)

### EBLEX Code: Loin L043









1. Position of rack.

2. Loin tail to be  $1\frac{1}{2}$  times the length of the eye muscle.

3. Carefully saw through the rib bones close to the backbone. Then remove the backbone.

4. Remove the thick yellow gristle.







6. Trim outer layer of fat from the eye muscle but leaving fat on the rib section...



7. ...to a maximum depth of 3mm.





### EBLEX Code: Rack - seven-rib (cap and fat removed) Loin L044 I. Position of rack. 2. Remove the rib section of the loin. Loin tail 3. Carefully saw through the rib bones and 4. Remove the thick yellow gristle. to be I times the length of the eye muscle. remove the backbones. 5. French trim the ribs up to the eye 6. ...and remove the cap and all backfat. 7. Internal view. muscle...





Hinds and ends (breast and flanks removed)			EBLEX Code: <b>Loin L045</b>
I. Position of the hinds and ends.	2. Remove the forequarter by cutting and sawing between the 6th and 7th rib bones. Remove the breast flanks at a distance equal to 1½ times the length of the eye muscle.		





M	Minced Lamb 95% VL		Mince L001
Mince can be produced from many parts of the carcase.	95% VL mince. Minced twice through a 5mm plate.		





<b>M</b>	Minced Lamb 90% VL		Mince L002
Mince can be produced from many parts of the carcase.	2. 90% VL mince. Minced twice through a 5mm plate.		





## Lamb Offal Offal L001 Lamb's kidney. 2. Lamb's liver. 3. Lamb's heart. 4. Sweet breads (Thymus gland) trimmed, cleaned and ready for use.





90% VL Boneless Lamb		EBLEX Code: Trim L001	
I. Lamb Carcase.	Boneless lamb to be prepared from fresh carcasses. Meat should be free from all bone, discoloured tissue, gristle, blood clots and glands.		





Lamb Fat		EBLEX Code: Trim L002	
1. Lamb Carcase.	Lamb fat to be prepared from fresh carcasses. Fat should be free from all bone, discoloured tissue, gristle, blood clots and glands.		





#### Mutton Index

#### I Leg

Leg and Chump
Leg and Chump without Shank (boneless)
Leg without Chump and Shank (boneless)
Leg without Chump and Shank (boneless, netted)
Chump (boneless)
Shank - with Knuckle (Leg)
Shank (Leg)
Leg and Chump - without aitch and tail bone

#### 2 Loin

Middle

Loin - without Chump

Loin - without Chump (boneless)

Loin - eye muscle fully trimmed

Loin - eye muscle (with silver skin)

Fillets

Best End and Middle Neck

#### 3 Forequarter

Forequarter

Forequarter (without ribcage and neckbones)

Neck Fillet

Shoulder (round)

Shoulder Joint - boneless and netted

#### 4 Breast

Breast - Square cut

Breast - Square cut (boneless)

#### 5 Trim

90% VL Boneless Mutton



Breast - Square cut		EBLEX Code: Breast M001	
I. Position of the breast.	2. The breast is removed between the 6th and 7th ribs and flank tails to be left on the leg.		





Breast - Square cut (boneless)			EBLEX Code: Breast M002
I. Position of the breast.	2. The breast is removed between the 6th and 7th ribs and flank tails to be left on the leg.	3. Bones and cartilage removed.	





Forequarter			EBLEX Code: Forequarter M001
I. Position of the forequarter.	2. Remove the forequarter from the carcase	3by cutting between the 6th and 7th ribs.	





# Forequarter (without ribcage and neckbones) Forequarter M002 1. Position of the forequarter. 2. Remove the forequarter from the carcase... 3. ...by cutting between the 6th and 7th ribs. 4. Sheet bone the ribs and backbone taking care not to cut into the underlying muscles.





Neck Fillet			EBLEX Code: Forequarter M003
I. Position of neck.	Neck fillet internal view, thick yellow gristle removed.	3. Neck fillet external view.	





	Shoulder (round)	EBLEX Code: Forequarter M004
I. Position of the round shoulder.	2. Trim excess fat to create a round shoulder.	





# Shoulder Joint - boneless and netted EBLEX Code: Forequarter M005 1. Position of the forequarter. 2. Remove the forequarter from the carcase by cutting between the 6th and 7th ribs. 3. Sheet bone the ribs and backbones taking care not to cut into the underlying muscles. Remove knuckle and remaining bones.





Leg and chump		EBLEX Code: Leg M001	
I. Position of the leg and chump.	2. Leg with chump.		





### EBLEX Code: Leg and Chump without shank (boneless) Leg M002 1. Position of the leg and chump. 2. Leg with chump. 3. Remove the aitch and tail bones. 4. Remove the knuckle by cutting through the joint. 5. Remove kneecap (patella) and the leg bone 6. Trim off excess fat. 7. Boned leg prepared to specification. (femur) by tunnel boning.





### EBLEX Code: Leg without chump and shank (boneless) Leg M003 I. Position of the leg without chump. 2. Leg and chump. 3. Remove the aitch and tail bones. 4. Remove the knuckle by cutting through the joint. 5. Remove kneecap (patella) and the leg bone 6. Trim off excess fat and remove chump. 7. Boneless leg without chump and shank (femur) by tunnel boning. prepared to specification.





### EBLEX Code: Leg without chump and shank (boneless, netted) Leg M004 I. Position of the leg without chump. 2. Leg and chump. 3. Remove the aitch and tail bones. 4. Remove the knuckle by cutting through the joint. 5. Remove the kneecap (patella) and leg bone 6. Trim off excess fat and remove chump. 7. Boned leg without chump and shank. 8. Rolled and netted joint. (femur) by tunnel boning.





Chump (boneless)		
2. External view.	3. Internal view.	





Shank - with knuckle (Leg)			EBLEX Code:  Leg M007
1. Position of the shank.	Separate the shank from the leg by cutting through the joint.	3. The prepared shank.	





# Shank (Leg) EBLEX Code: Leg M008 1. Position of the shank. 2. Separate the shank from the leg by... 3. ...cutting through the joint. 4. Remove knuckle bone. The prepared shank.





# Leg and Chump - without aitch and tail bone Leg M009 1. Position of the leg and chump. 2. Leg with chump. 3. Remove the aitch and tail bones. 4. Remove the knuckle bone. Leg and chump prepared to specification.





Middle		EBLEX Code: Loin M001	
I. Position of the middle.	Middle including breast. Short fore and leg and chump removed.		





Loin - without Chump			EBLEX Code: Loin M002
	= 1½ times length of eye muscle		
I. Position of the loin.	2. The loin is prepared by removing the breast flank at a distance equal to 1½ times the length of the eye muscle.	3. Internal view.	





# Loin - without Chump (boneless) = 1/3 times length of eye muscle 2. The loin is prepared by removing the breast flanks a distance equal to 1/3 times the length of the eye muscle. 4. Bones and fillet removed.





## EBLEX Code: Loin - eye muscle fully trimmed Loin M004 1. Position of the loin eye muscle. 2. Bone-in loin. 3. Remove the fillet and the bones taking care 4. Remove the loin eye muscle. not to cut into underlying muscles. 5. Remove all fat and connective tissue... 6. ...to create fully trimmed loin eye muscle.





## Loin - eye muscle (with silver skin) EBLEX Code: Loin M005 1. Position of the loin. 2. Bone-in loin. 3. Remove the fillet and the bones taking care not to cut into underlying muscles.





Fillets		EBLEX Code: Loin M006	
I. Position of the fillet on the carcase.	2. Trim fillets of excess fat.		





# Best End and Middle Neck EBLEX Code: Loin M007 1. Position of the best end and middle neck. 2. The best end and middle neck is prepared by removing the breast flank at a distance equal to 1½ times the length of the eye muscle.





90% VL Boneless Mutton			EBLEX Code: Trim M001
I. Mutton Carcase.	2. Boneless mutton to be prepared from fresh carcasses. Meat should be free from all bone, discoloured tissue, gristle, blood clots and glands.		



