Purchasing Guides and Cutting Specifications

Quality Standard veal

First Edition
July 2009





















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 (a division of the Agriculture and Horticulture Development Board) has developed a completely new specification and coding CD for veal products.

The specifications on the CD 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.

visit www.eblexfoodservice.co.uk





"Meeting the demands of the meat buyer"

Dick van Leeuwen













Farm Assured, Quality Assured Be Assured

The Quality Standard Mark scheme for veal provides high levels of assurance about the meat you buy.

The Quality Standard scheme for veal is the only scheme to cover eating quality. All veal carrying the mark is chosen according to a strict selection process to ensure it is succulent and tender.

Quality Standard veal 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.

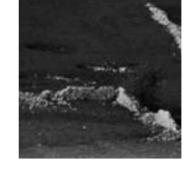
The EBLEX *Quality Standard veal scheme includes additional requirements, which are above current commercial and legal standards applicable to the production and processing of veal.

Veal Specification

Meat from young cattle is subject to specific labelling requirements based on age at slaughter. Meat from such animals must be labelled as either veal or beef depending on age.

Therefore the Quality Standard veal logo will apply to meat from animals under 8 months of age and the Quality Standard beef logo for animals over 8 months at slaughter.





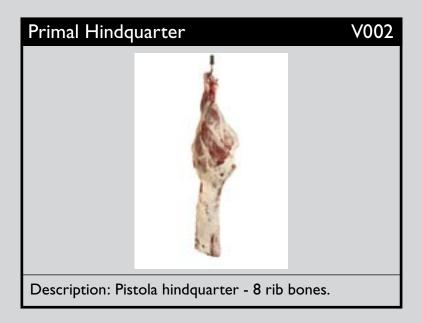


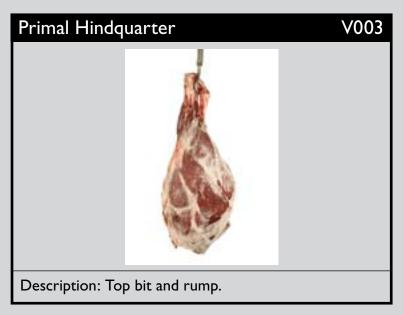


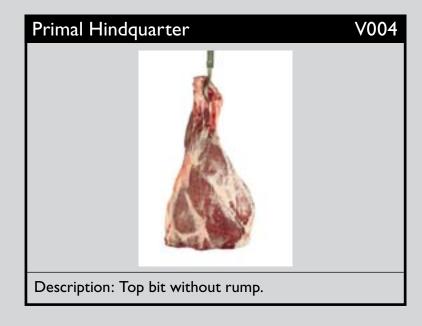














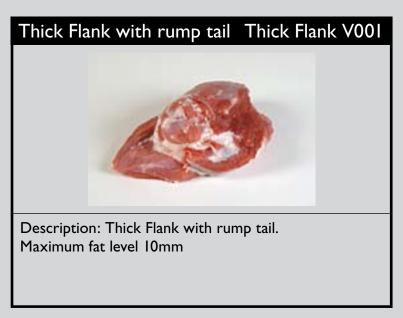


Description: Whole topside. Exposed blood veins are removed and miximum fat thickness is 10mm.



ss is 10mm. muscle (gracilis), all visible fat removed.







Thick Flank (Knuckle) without rump tail Thick Flank V002



Description: Rump tail and fat pockets are removed. Maximum fat level 10mm.

Sirloin and Whole Fillet - 8 bone Sirloin V001



Description: Flank removed 50mm from the tip of the eye muscle.

Sirloin and Short Fillet - 8 bone

Sirloin V002



Description: Flank removed 50mm from the tip of the eye muscle.

Sirloin and whole Fillet - 3 bone

Sirloin V003



Description: Flank removed 50mm from the tip of the eye muscle.





Description: The fore rib contains rib 6, 7, 8, 9, 10 counting from the neck upwards. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle. Maximum fat level 10mm.



Boneless Sirloin - 3 bone Sirloin V004



Description: Flank removed 50mm from the tip of the eye muscle. Maximum fat level 15mm.

Silverside with heel muscle and rump cap
Silverside V001

counting from the rump. Maximum fat level 15mm.



Description: Triangle fat pocket and silver gristle attached. Maximum fat level 15mm.



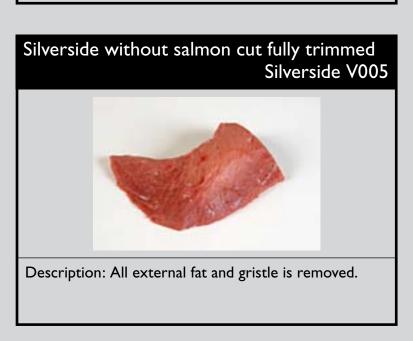


Description: Triangle fat pocket and silver gristle attached. Maximum fat level 15mm.

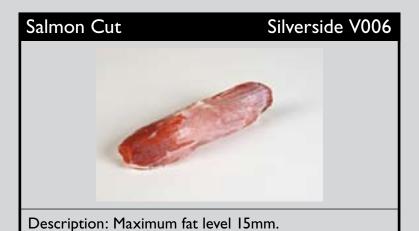


gristle left attached. Maximum fat level 15mm.

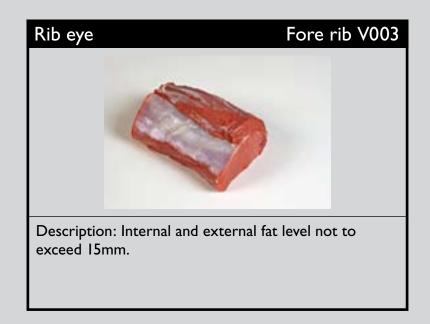


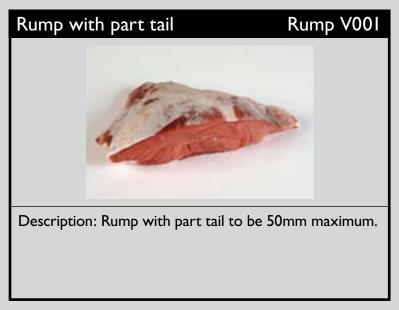




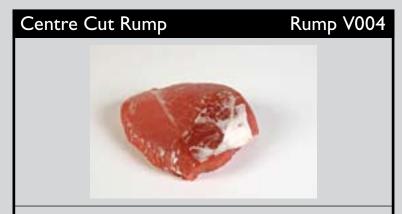




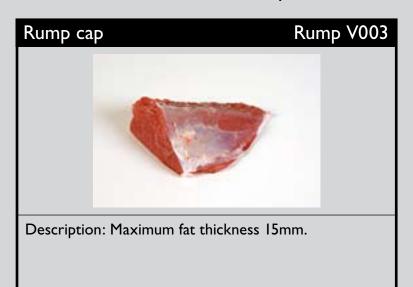


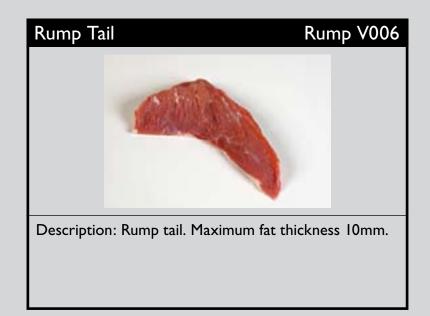


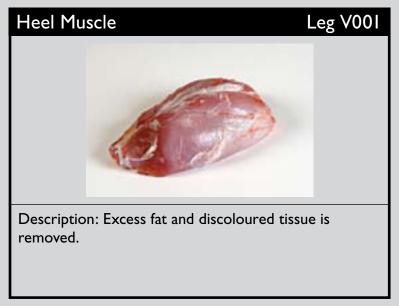




Description: Rump with rump tail, cap muscle, excess gristle and blood veins removed.







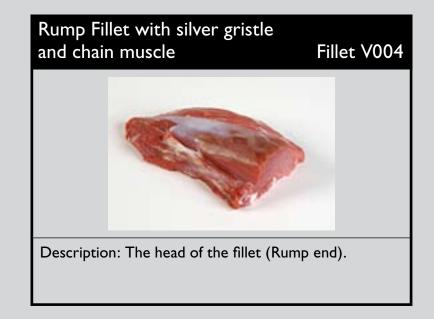


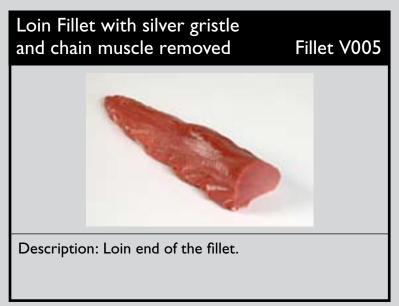


Description: External fat, discoloured tissue and bone gristle from the underside of the fillet is removed. Silver gristle remains.



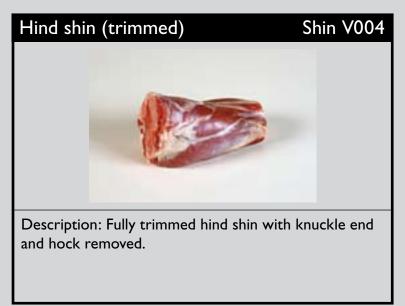
Description: Excess fat, gristle and connective tissue is removed to expose underlying lean cut surface. The chain muscle is also removed.



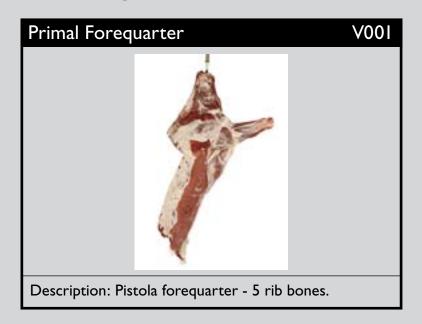


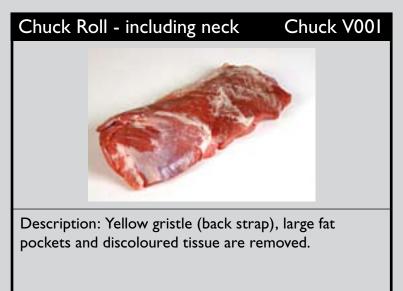


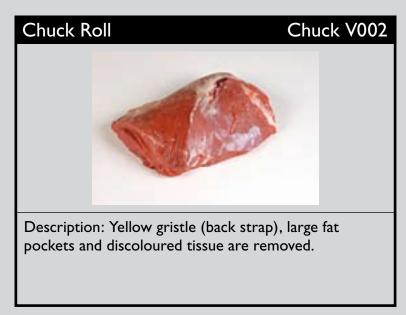


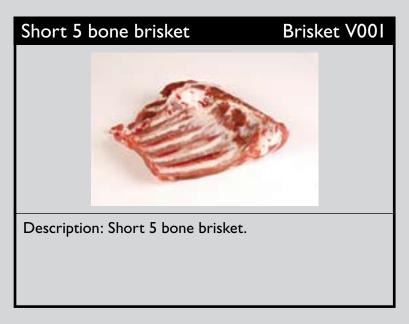








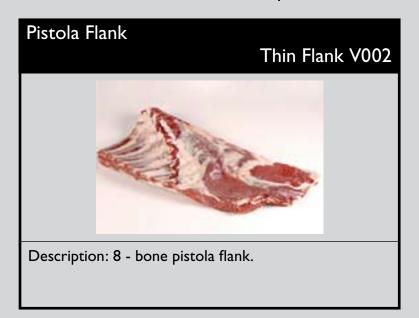


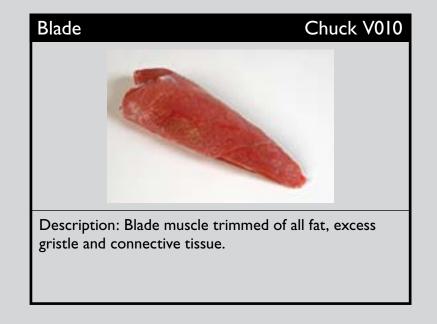






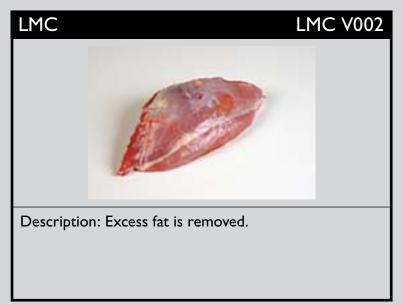
Description: Short boneless trimmed brisket with internal and external fat removed to a maximum level of 10mm.

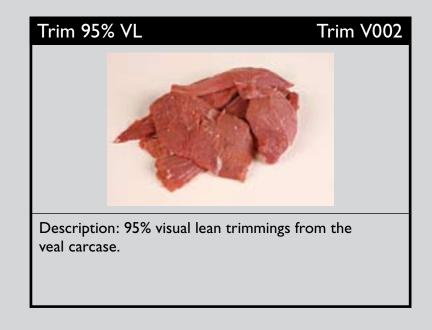






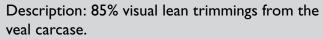




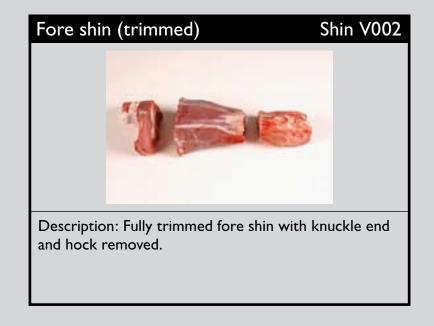






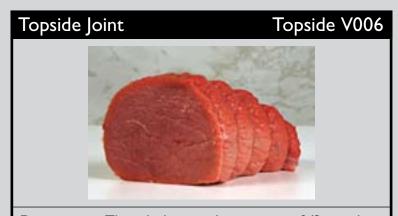




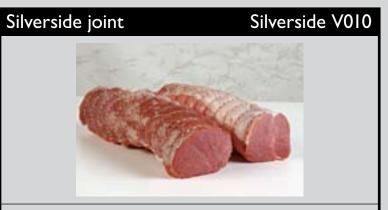




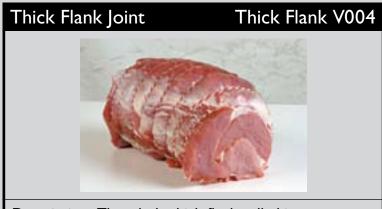
Quality Standard veal - Roasting Joints



Description: The whole topside is cut into 2/3 equal sized joints. All excess fat, gristle and exposed blood veins are removed.



Description: The whole silverside including salmon cut is cut into 2 equal sized joints. All excess fat, gristle and exposed blood veins are removed.

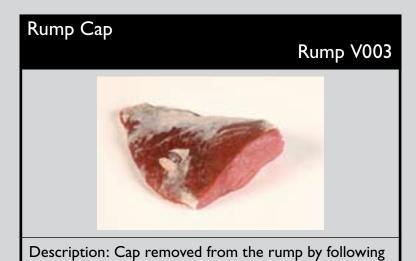


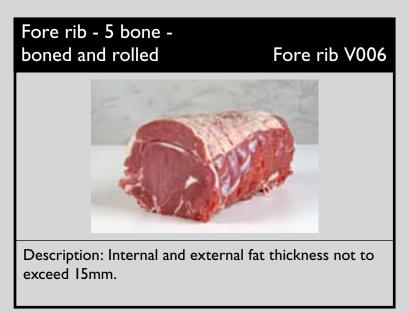
Description: The whole thick flank rolled into a single joint.

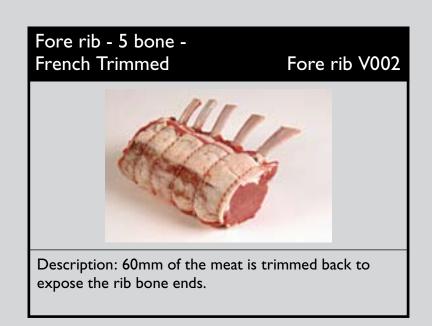


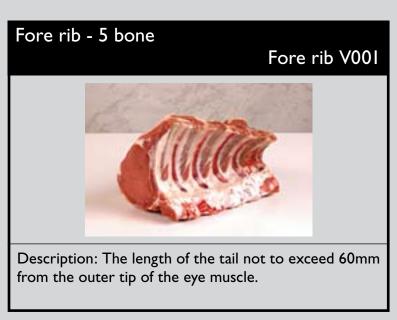


Quality Standard veal - Roasting Joints









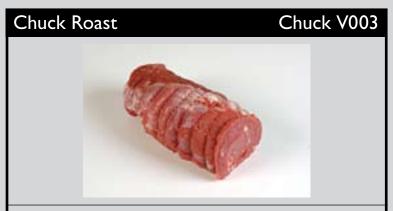


the natural seams.

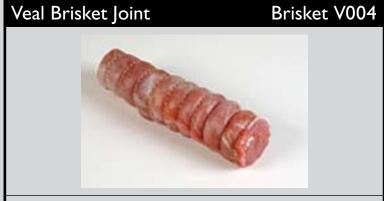
Quality Standard veal - Roasting Joints



Description: Internal and external fat thickness not to exceed 15mm.

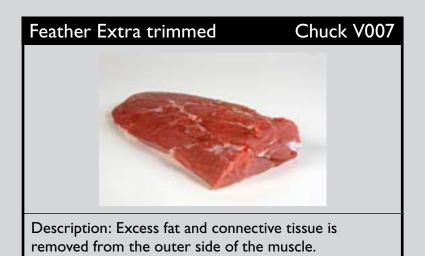


Description: Yellow gristle (back strap), large fat pockets and discoloured tissue are removed before the joint is tied.



Description: All bone, cartilage and fat deposits are removed from the brisket.

Maximum fat thickness 5mm.







Description: A three-rib sirloin. Flank remove 40mm from the tip of the eye muscle. 25mm back strap is removed and fat levels not to exceed 10-15mm.



Description: Prepared from a four-vertebrae section counting from the rump. 25mm tail and fat thickness 10mm maximum.

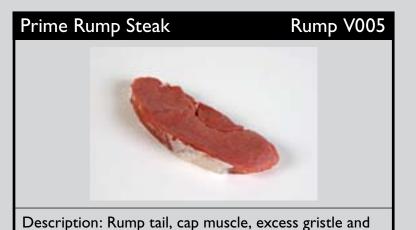




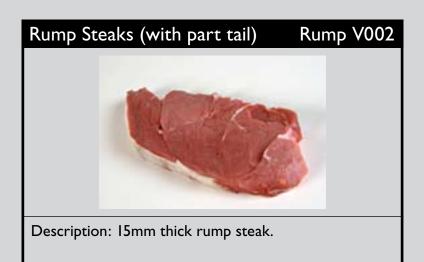


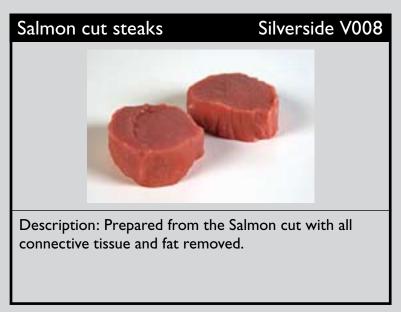


Description: Excess fat, gristle and connective tissue is removed. The chain muscle is also removed.

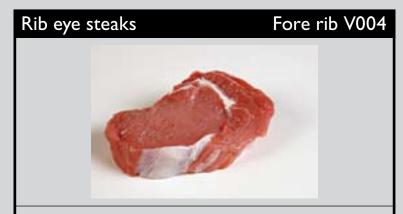


blood veins are removed.

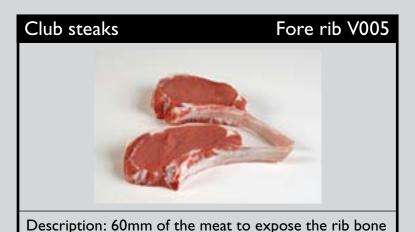




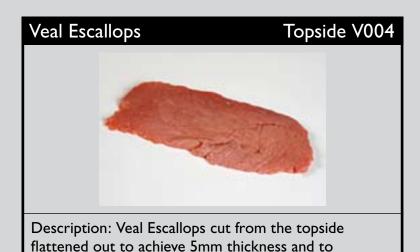


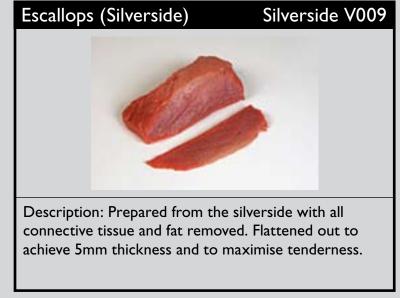


Description: Internal and external fat thickness not to exceed 15mm.



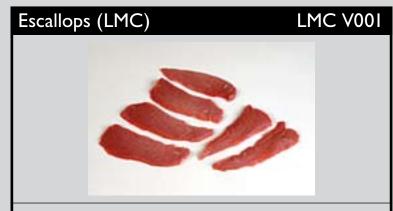
ends is removed, to create club steaks.



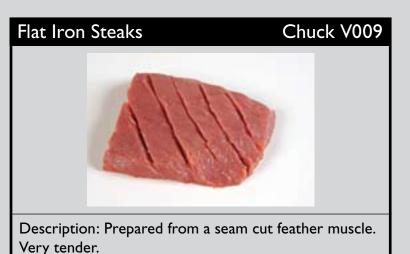




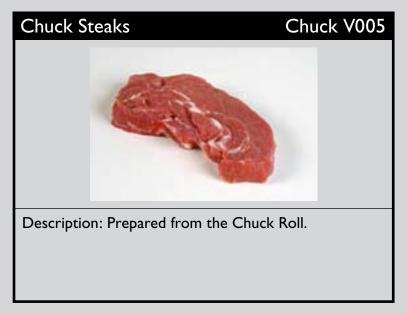
maximise tenderness.



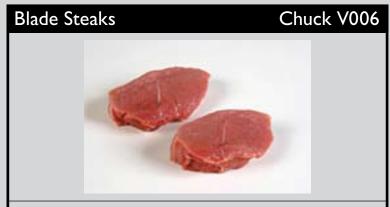
Description: Prepared from the LMC with all connective tissue and fat removed. Flattened out to achieve the correct thickness and to maximise tenderness.



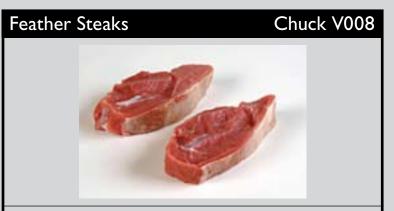








Description: Ideal for slow cooking.



Description: This steak contains a centre gristle which will turn very soft and gelatinous after slow cooking.

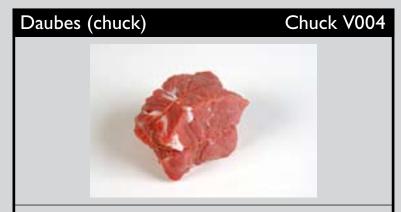


Description: The daubes are cut into 50mm² and secured with roasting bands to maintain shape during cooking.

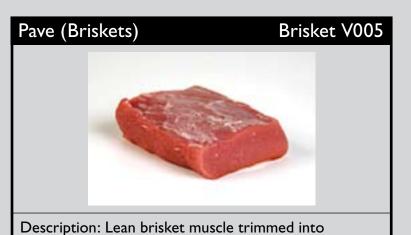


Description: The daubes are cut into 50mm² and secured with roasting bands to maintain shape during cooking.

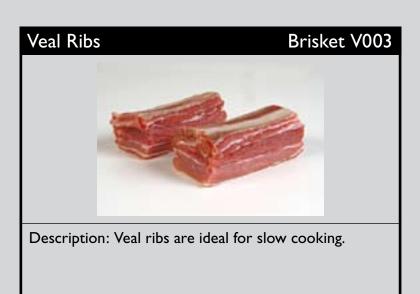




Description: The daubes are cut into 50mm² and secured with roasting bands to maintain shape during cooking.



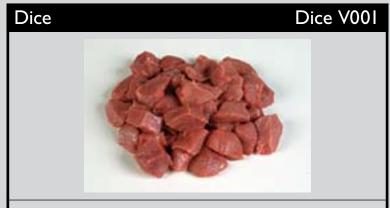
individual Pavés.



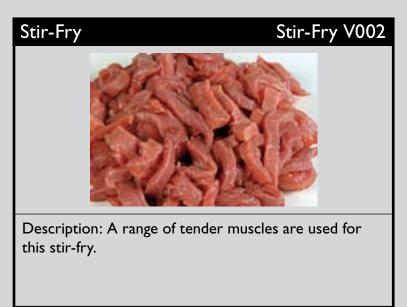




Quality Standard veal - Dice and Stir-Fry



Description: This dice prepared from various part of the carcase and trimmed to 98% visual lean.





Quality Standard veal - Mince and Burgers

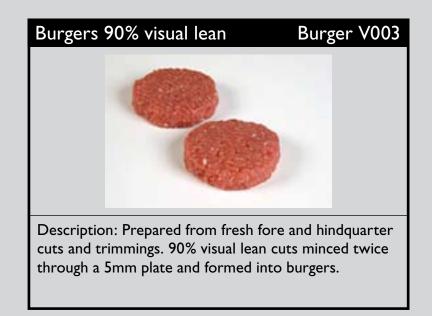


Description: Mince prepared from fresh fore and hindquarter cuts and trimmings. 95% visual lean cuts minced twice through a 5mm plate.



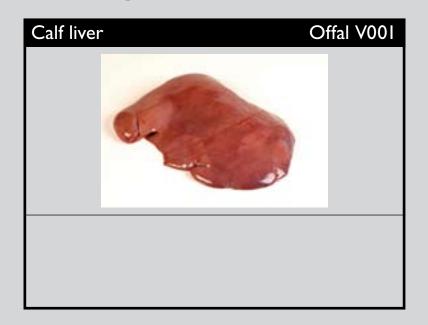
hindquarter cuts and trimmings. 85% visual lean cuts

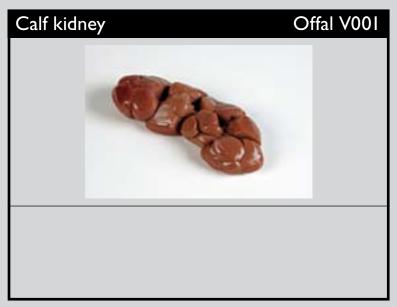
minced twice through a 5mm plate.

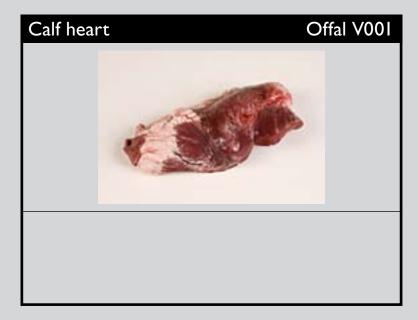




Quality Standard veal - Veal Offal



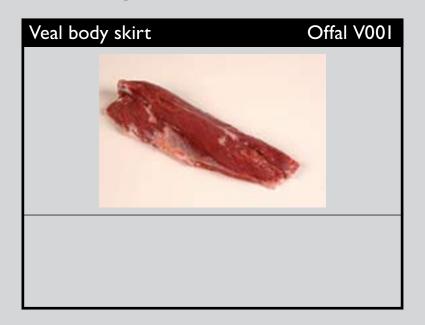








Quality Standard veal - Veal Offal











Quality Standard veal - Veal Offal





