

Purchasing Guides and Cutting Specifications

Quality Standard veal

First Edition
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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 carcasses 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.

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




Quality Standard veal - Veal Primals Hindquarter

Primal Hindquarter **V002**




Description: Pistola hindquarter - 8 rib bones.

Primal Hindquarter **V003**



Description: Top bit and rump.

Primal Hindquarter **V004**



Description: Top bit without rump.

Quality Standard veal - Veal Primals Hindquarter

Topside

Topside V001



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

Trimmed topside without cap **Topside V002**



Description: Boneless trimmed topside without cap muscle (gracilis), all visible fat removed.

Topside Cap Muscle (gracilis) **Topside V003**



Description: All excess fat removed.

Thick Flank with rump tail **Thick Flank V001**



Description: Thick Flank with rump tail.
Maximum fat level 10mm

Quality Standard veal - Veal Primals Hindquarter

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.

Quality Standard veal - Veal Primals Hindquarter

Fore rib - 5 bone

Fore rib V001



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.

Sirloin -T-Bone section

Sirloin V007



Description: Prepared from the four-vertebrae section counting from the rump. Maximum fat level 15mm.

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



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

Quality Standard veal - Veal Primals Hindquarter

Silverside with heel muscle Silverside V002



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

Silverside Silverside V003



Description: Triangle fat pocket is removed but silver gristle left attached. Maximum fat level 15mm.

Silverside without salmon cut Silverside V004



Description: Salmon cut and heel muscle are removed. Maximum fat level 15mm.

Silverside without salmon cut fully trimmed Silverside V005



Description: All external fat and gristle is removed.

Quality Standard veal - Veal Primals Hindquarter

Salmon Cut

Silverside V006



Description: Maximum fat level 15mm.

Salmon cut fully trimmed

Silverside V007



Description: All fat and connective tissue is removed.

Rib eye

Fore rib V003



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

Rump with part tail

Rump V001



Description: Rump with part tail to be 50mm maximum.

Quality Standard veal - Veal Primals Hindquarter

Centre Cut Rump

Rump V004



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

Rump cap

Rump V003



Description: Maximum fat thickness 15mm.

Rump Tail

Rump V006



Description: Rump tail. Maximum fat thickness 10mm.

Heel Muscle

Leg V001



Description: Excess fat and discoloured tissue is removed.

Quality Standard veal - Veal Primals Hindquarter

Fillet

Fillet V001



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

Fillet "Fully Trimmed"

Fillet V002



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

Rump Fillet with silver gristle
and chain muscle

Fillet V004



Description: The head of the fillet (Rump end).

Loin Fillet with silver gristle
and chain muscle removed

Fillet V005



Description: Loin end of the fillet.

Quality Standard veal - Veal Primals Hindquarter

Hind shin

Shin V003



Description: Untrimmed hind shin with knuckle attached.

Hind shin (trimmed)

Shin V004



Description: Fully trimmed hind shin with knuckle end and hock removed.

Quality Standard veal - Veal Primals Forequarter

Primal Forequarter

V001



Description: Pistola forequarter - 5 rib bones.

Chuck Roll - including neck

Chuck V001



Description: Yellow gristle (back strap), large fat pockets and discoloured tissue are removed.

Chuck Roll

Chuck V002



Description: Yellow gristle (back strap), large fat pockets and discoloured tissue are removed.

Short 5 bone brisket

Brisket V001



Description: Short 5 bone brisket.

Quality Standard veal - Veal Primals Forequarter

Short boneless
trimmed brisket

Brisket V002



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

Pistola Flank

Thin Flank V002



Description: 8 - bone pistola flank.

Blade

Chuck V010



Description: Blade muscle trimmed of all fat, excess gristle and connective tissue.

Quality Standard veal - Veal Primals Forequarter

Feather Extra Trimmed

Chuck V007



Description: Bone gristle and excessive fat is removed.

LMC

LMC V002



Description: Excess fat is removed.

Trim 95% VL

Trim V002



Description: 95% visual lean trimmings from the veal carcase.

Quality Standard veal - Veal Primals Forequarter

Trim 85% VL

Trim V001



Description: 85% visual lean trimmings from the veal carcass.

Fore shin

Shin V001



Description: Untrimmed fore shin.

Fore shin (trimmed)

Shin V002



Description: Fully trimmed fore shin with knuckle end and hock removed.

Quality Standard veal - Roasting Joints

Topside Joint

Topside V006



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

Silverside joint

Silverside V010



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

Thick Flank Joint

Thick Flank V004



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

Thick Flank Joint

Thick Flank V003



Description: The thick Flank is cut lengthways along the grain to produce two equal-sized joints.

Quality Standard veal - Roasting Joints

Rump Cap

Rump V003



Description: Cap removed from the rump by following the natural seams.

Fore rib - 5 bone -
boned and rolled

Fore rib V006



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

Fore rib - 5 bone -
French Trimmed

Fore rib V002



Description: 60mm of the meat is trimmed back to expose the rib bone ends.

Fore rib - 5 bone

Fore rib V001



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

Quality Standard veal - Roasting Joints

Rib eye

Fore rib V003



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

Chuck Roast

Chuck V003



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

Veal Brisket Joint

Brisket V004



Description: All bone, cartilage and fat deposits are removed from the brisket.
Maximum fat thickness 5mm.

Feather Extra trimmed

Chuck V007



Description: Excess fat and connective tissue is removed from the outer side of the muscle.

Quality Standard veal - Steaks and Daubes

Sirloin Steaks - Standard Trim Sirloin V005



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.

T-Bone Steak

Sirloin V006



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

Sirloin Escallops

Sirloin V009



Description: Prepare from the eye of the sirloin with the chain attached.

Sirloin Cannon Steak

Sirloin V008



Description: Prepare from the eye of the sirloin which is cut into two lengthways before it is cut into portions.

Quality Standard veal - Steaks and Daubes

Fillet Steaks “Fully Trimmed” Fillet V003



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

Prime Rump Steak Rump V005



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

Rump Steaks (with part tail) Rump V002



Description: 15mm thick rump steak.

Salmon cut steaks Silverside V008



Description: Prepared from the Salmon cut with all connective tissue and fat removed.

Quality Standard veal - Steaks and Daubes

Rib eye steaks

Fore rib V004



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

Club steaks

Fore rib V005



Description: 60mm of the meat to expose the rib bone ends is removed, to create club steaks.

Veal Escallops

Topside V004



Description: Veal Escallops cut from the topside flattened out to achieve 5mm thickness and to maximise tenderness.

Escallops (Silverside)

Silverside V009



Description: Prepared from the silverside with all connective tissue and fat removed. Flattened out to achieve 5mm thickness and to maximise tenderness.

Quality Standard veal - Steaks and Daubes

Escallops (LMC)

LMC V001



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

Flat Iron Steaks

Chuck V009



Description: Prepared from a seam cut feather muscle. Very tender.

Bavette

Thin Flank V001



Description: Prepared from the thin flank skirt. All fat and gristle is removed before it is cut into Bavettes.

Chuck Steaks

Chuck V005



Description: Prepared from the Chuck Roll.

Quality Standard veal - Steaks and Daubes

Blade Steaks

Chuck V006



Description: Ideal for slow cooking.

Feather Steaks

Chuck V008



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

Daubes (topside)

Topside V005



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

Daubes (Silverside)

Silverside V011



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

Quality Standard veal - Steaks and Daubes

Daubes (chuck)

Chuck V004



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

Pave (Briskets)

Brisket V005



Description: Lean brisket muscle trimmed into individual Pavés.

Veal Ribs

Brisket V003



Description: Veal ribs are ideal for slow cooking.

Osso Bucco

Shin V005



Description: Prepared from the fore or hind shin. Sawn into required thickness. Saw dust is removed.

Quality Standard veal - Dice and Stir-Fry

Dice

Dice V001



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

Stir-Fry

Stir-Fry V002



Description: A range of tender muscles are used for this stir-fry.

Quality Standard veal - Mince and Burgers

Mince 95% visual lean

Mince V002



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

Mince 85% visual lean

Mince V001



Description: Mince prepared from fresh fore and hindquarter cuts and trimmings. 85% visual lean cuts minced twice through a 5mm plate.

Burgers 90% visual lean

Burger V003



Description: Prepared from fresh fore and hindquarter cuts and trimmings. 90% visual lean cuts minced twice through a 5mm plate and formed into burgers.

Quality Standard veal - Veal Offal

Calf liver **Offal V001**




A photograph of a single, dark reddish-brown calf liver, showing its characteristic lobed shape and smooth surface.

Calf kidney **Offal V001**



A photograph of a pair of calf kidneys, which are dark reddish-brown, bean-shaped organs with a distinctively lobulated or segmented appearance.

Calf heart **Offal V001**



A photograph of a calf heart, showing its dark reddish-brown color and complex, multi-lobed structure with visible vessels and membranes.

Calf tongue **Offal V001**




A photograph of a single calf tongue, which is a pale, elongated organ with a slightly curved shape and a smooth surface.

For full cutting specification refer to CD at the back of the manual.



Quality Standard veal - Veal Offal

Veal body skirt **Offal V001**



Calf tail **Offal V001**



Calf sweetbread **Offal V001**



Calf spleen **Offal V001**



For full cutting specification refer to CD at the back of the manual.



Quality Standard veal - Veal Offal

Veal bones **Offal V002**




Veal hock bones **Offal V002**



Veal marrow bones **Offal V002**



Veal marrow bone portions **Offal V002**



For full cutting specification refer to CD at the back of the manual.

