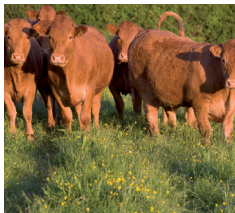


# Beef and Lamb Purchasing Guide for the Export Market



FARM ASSURED • QUALITY ASSURED • BE ASSURED



# Specifications are important

switch to retail  
switch to eblex.org.uk

## Foodservice

# EBLEXTrade

Regional brands provide suppliers and caterers with a marketing edge over their competitors!




Laura Bishop, Trade Marketing Executive

Home News Quality Standard Mark Cutting specifications Diary dates Members' materials Recipes Resources Contacts Links

Saturday, May 15, 2010

### Cutting Specification Manuals

Click on Beef, Veal or Lamb to view specifications

**Quality Standard Beef**  
Read the standards relating to beef.  
[read more >](#)

**Quality Standard Lamb**  
Read the standards relating to lamb.  
[read more >](#)

**Quality Standard Veal**  
Read the standards relating to veal.  
[read more >](#)

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







This coupled with 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.

That's why EBLEX set about developing a new specification and coding manual for beef and lamb 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.

### Beef cutting specification manual

pages: 41 / 162

#### Rump (with part tail) Rump B002

 1. Position of the rump.	 2. The rump is trimmed to a maximum length of 10cm.	 3. Excess gristle and...	 4. Blood veins are removed.
 5. Separated by thickness does not exceed 10mm at any point.	 6. Rump is vacuum packed individually.		


QUALITY STANDARD beef ENGLISH

EBLEX ENGLISH BEEF & LAMB EDUCATION

### Lamb cutting specification manual

pages: 86 / 120

#### Shoulder Traditional - bone-in Forequarter L002

 1. Position of the shoulder.	 2. Remove the forequarter from the carcass by cutting between the 4 <sup>th</sup> and 7 <sup>th</sup> ribs.	 3. Remove the lip of the breast.	 4. Shear bone the ribs and backbone using one saw to cut into the underlying muscles.
 1. Leave the ribs attached as the neck bone.	 2. Remove the knuckle as butchering.	 3. Internal view of prepared shoulder.	 4. External view of prepared shoulder.

QUALITY STANDARD lamb ENGLISH

EBLEX ENGLISH BEEF & LAMB EDUCATION

Detailed step by step cutting specifications for all the cuts in this leaflet are available to download from

[www.eblex-export.org.uk](http://www.eblex-export.org.uk)

# Beef of Tradition and Excellence

Tradition and modernity are both important in beef production from knowledge of beef rearing techniques to animal breeding and genetics. Beef breeds such as the Hereford, the Shorthorn, the Devon and the Longhorn and more recently the Limousin and Charolais help produce high quality beef.

Beef production is shared between animals from beef breeds and animals crossed from the dairy herd in large and efficient farms. This allows the supply of a wide range of cattle types: traditional steers, heifers, young bulls and cows of various types.

Beef is available in carcase, boneless or processed form. However, the quality of beef reaches its pinnacle with grazing steers and heifers well finished on lush pastures, processed with care and matured on the bone for tenderness and flavour.

The United Kingdom (U.K.) produces some 900,000 tonnes of beef, of which around 100,000 tonnes are exported. Computerised lifetime traceability and the “Quality Standard Beef” scheme ensure that beef from natural environments comes with quality and safety assurance for the customer.



# Beef carcass classification

Carcass 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.

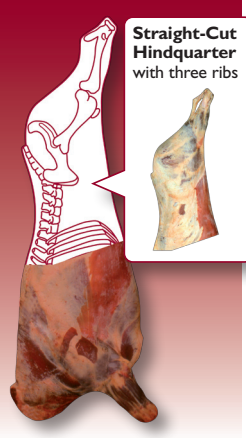
Conformation is determined by a visual appraisal of shape, taking into account top, loin and shoulder. No adjustment is made for influence of fat on overall shape.

Fat is determined by visual assessment of external fat cover. There are five main classes. Class 4 and 5 are subdivided into L (leaner) and H (fatter).

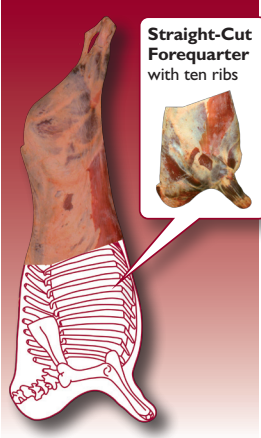


		Fat class <span style="float: right;">→ increasing fatness</span>						
		1	2	3	4L	4H	5L	5H
Conformation Class	E							
	U+							
	-U							
	R							
	Q							
	-O							
	P+							
	-P							

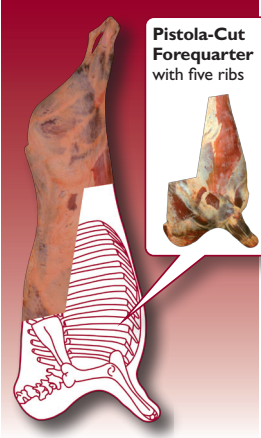
# Beef Carcass Cuts



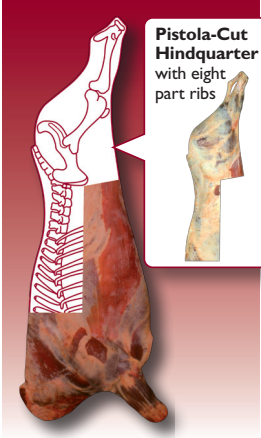
**Straight-Cut Hindquarter**  
with three ribs



**Straight-Cut Forequarter**  
with ten ribs



**Pistola-Cut Forequarter**  
with five ribs



**Pistola-Cut Hindquarter**  
with eight part ribs

## Rib and Loin

EBLEX code: Sirloin B016

MLC Code: I3101



Sirloin and rib (7 rib bones).

## Rump and Loin Bone-in

EBLEX code: Rump B001

MLC Code: I3102



Flank is removed 50mm from tip of the eye muscle. Sirloin contains three ribs.

# Beef Leg Cuts

## Topside

EBLEX Code: Topside B001

MLC Code: 11230



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

## Knuckle (Thick Flank)

EBLEX Code: Thick Flank B001

MLC Code: 11221



Rump tail and fat pockets are removed, maximum fat level 10mm.

## Silverside (with silver gristle)

EBLEX Code: Silverside B009

MLC Code: 11240



Whole silverside and salmon cut. Internal fat pockets are removed but silver gristle remains. Maximum fat level 15mm.

## Silverside Round (Salmon Cut)

EBLEX Code: Silverside B010

MLC Code: 11241



Maximum fat level 15mm.

## Rump (with part tail)

EBLEX Code: Rump B002

MLC Code: 11250



This rump contains a maximum of 50mm rump tail. Maximum fat thickness is 10mm.

# Beef Loin Cuts

## Fillet ex. chain

EBLEX Code: Fillet B002

MLC Code: 11260



Whole fillet without chain. External fat and discoloured tissue removed.

## Striploin

EBLEX Code: Sirloin B002

MLC Code: 11270



A 3-rib boneless sirloin with the flank removed 40mm from the tip of the eye muscle. 25mm backstrap is removed and fat level is not to exceed 10mm.

## Goose Skirt – PAD

EBLEX Code: Thin Flank B002

MLC Code: 11283



The goose skirt is trimmed of all external fat and connective tissue.

## Flank Skirt – PAD (Bavette) fully trimmed

EBLEX Code: Thin Flank B008

MLC Code: 11281



Flank skirt (bavette) fully trimmed of gristle and excess fat.

## Hindquarter Flank (Thin Flank – boneless)

EBLEX Code: Thin Flank B009

MLC Code: 11280



3 Bone thin flank primal (boneless).

# Beef Rib and Flank Cuts

## Fore rib bone-in

EBLEX Code: Fore rib B001

MLC Code: 12221



The fore rib contains ribs 7, 8, 9 and 10 counting from the neck upwards. Maximum 60mm tail. Maximum fat thickness 10mm.

## Cuberoll (Rib Eye)

EBLEX Code: Fore rib B009

MLC Code: 12220



The eye muscle is removed from the fore rib and can be used as a joint or cut into rib eye steaks. Maximum fat thickness 10mm.

## Forequarter Flank (boneless)

EBLEX Code: Brisket B007

MLC Code: 12230



Boneless 4 ribs section.

## Flat Brisket

EBLEX Code: Brisket B001

MLC Code: 12260



Flat Brisket is boneless and highly trimmed, maximum fat thickness 10mm.

## Fore Shin

EBLEX Code: Shin B003

MLC Code: 12280



Trimmed of excess fat.



# Beef Forequarter Cuts

## Pony (boneless)

EBLEX Code: Chuck B024

MLC Code: 12240



The pony is cut from a 6 bone forequarter.

## Leg of Mutton Cut (LMC – thick rib single muscle)

EBLEX Code: LMC B001

MLC Code: 12241



Excess fat is removed.

## Feather

EBLEX Code: Chuck B010

MLC Code: 12242



Excess fat is removed.

## Blade (Chuck Tender)

EBLEX Code: Chuck B008

MLC Code: 12290



Excess fat is removed.

## Underblade Fillet

EBLEX Code: Chuck B022

MLC Code: 12291



Single muscle, excess fat is removed.

# Boneless Beef Cuts

## Clod and Sticking

EBLEX Code: Trim B010

MLC Code: 12251



Produced from neck and shoulder cuts.

## Hind Shin

EBLEX Code: Shin B002

MLC Code: 11210



Trimmed of excess fat.

## Trim 90% VL

EBLEX Code: Trim B011

MLC Code: 12202



90% visual lean trimmings.

## Trim 70% VL

EBLEX Code: Trim B012

MLC Code: 12203



70% visual lean trimmings.

## Ox Tail

EBLEX Code: Offal B001

MLC Code: 12120



The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae. The excess root fat and attached tissues are trimmed off cleanly. The tip (last two or three coccygeal vertebrae) is removed.

# Lamb

England produces the majority of the lamb in the U.K., a country with the world's fifth largest production and third largest exports of sheep meat. Some 300,000 tonnes of lamb and mutton are produced annually in the U.K., of which around 100,000 tonnes are exported.

The English countryside includes a wide variety of climates and farming situations, which has led to the development of many breeds of sheep over the centuries, including the famous Suffolk, Southdown, Shropshire, Dorset and Leicester.

The country has the perfect conditions for the production of high quality lamb, with a temperate and moist climate, as more than half of

the total land area is covered by green pastures. Sheep thrive in unspoilt environment producing lamb fed off grass with a succulent, mild taste and a tender texture.

Lambs are processed in large, modern meat plants and the fresh meat is made available for export in carcase or cut form. Exporters pride themselves on their flexibility and responsiveness at the service of a great product. Traceability backed by electronic identification and the “Quality Standard Lamb” scheme support this claim.

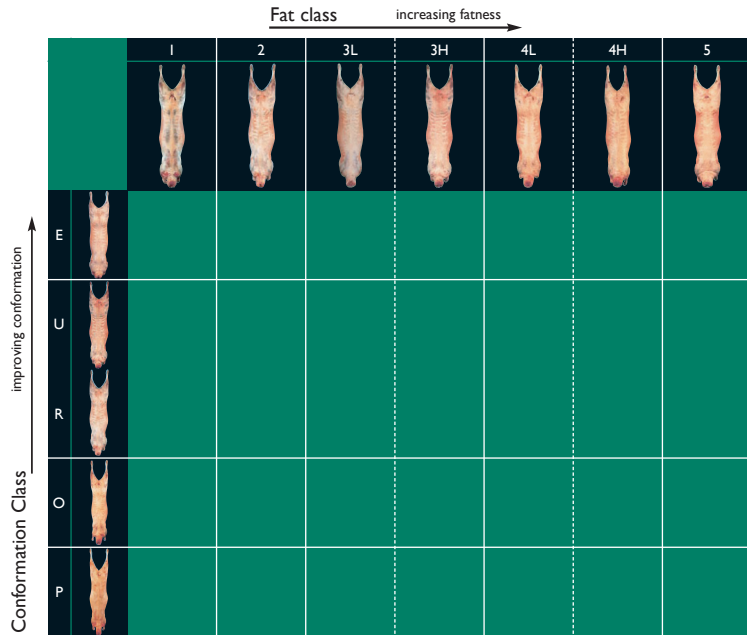


# Lamb carcass classification

Carcass 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 lambs suit best.

Conformation is determined by a visual appraisal of shape, taking into account carcass profile and fullness of legs. No adjustment is made for influence of fat on overall shape.

Fat is determined by a visual assessment of external fat cover. There are five main classes. Class 3 and 4 are sub-divided into L (leaner) and H (fatter).



# Lamb Main Cuts

## Short Fore

EBLEX Code: Forequarter L001

MLC Code: 38120



A six-rib short fore.

## Hinds and Legs

(Hinds and Ends – breast and flanks removed)

EBLEX Code: Loin L045

MLC Code: 31120



Breast and flank are removed. Fore end is separated from the carcass between the 6th and 7th ribs.

## Legs with chumps

EBLEX Code: Leg L029

MLC Code: 32110



The legs are left as a pair.

## Double Loin

(Middle – breast and chumps removed)

EBLEX Code: Loin L002

MLC Code: 33120



The breast flanks are removed at a distance equal to  $1\frac{1}{2}$  times the length of the eye muscle.

## Breast with Flanks

EBLEX Code: Breast L003

MLC Code: 35100



Breast without the breast tip but thin flank part remains.

# Lamb Leg Cuts

## Leg (Chump-in)

EBLEX Code: Leg L001

MLC Code: 32211



Whole leg and chump.

## Leg (Chump-off)

EBLEX Code: Leg L003

MLC Code: 32121



This leg is part boned and the chump, tail and H-bone are removed from the leg. Knuckle bone and excess fat is trimmed.

## Leg - Carvery French trimmed with the Chump

EBLEX Code: Leg L004

MLC Code: 32212



This leg is part boned and has the chump still attached. The H-bone is removed and knuckle French trimmed.

## Leg – boned and rolled

EBLEX Code: Leg L007

MLC Code: 32213



This leg has the chump and knuckle removed and is then de-boned and rolled.

## Shank

EBLEX Code: Leg L022

MLC Code: 32122



Cut from the leg with some of the heel muscle attached to create a meaty shank.

# Lamb Chump and Breast Cuts

## Chump – bone-in

EBLEX Code: Leg L008

MLC Code: 32300



The chump is removed from the leg.

## Chump – boneless

EBLEX Code: Leg L009

MLC Code: 32301



The chump is removed from the leg and de-boned.

## Chump Heart

(Centre cut – boneless and fully trimmed)

EBLEX Code: Leg L028

MLC Code: 32310



The chump centre cut is removed from the leg without the remainder of the silverside. All fat and connective tissue is removed.

## Breast

(Square cut)

EBLEX Code: Breast L002

MLC Code: 35110



Breast without the breast tip and thin flank part.

## Breast Tip

EBLEX Code: Breast L004

MLC Code: 35120



Tip of the breast from the forequarter.

# Lamb Loin Cuts

## Single Loin (Chump removed)

EBLEX Code: Loin L009

MLC Code: 33130



The length of the breast flanks is a maximum of 1½ times the length of the eye muscle.

## Rack – seven-rib (cap-on)

EBLEX Code: Loin L010

MLC Code: 33140



The rib section of the loin is used.

## Rack – seven rib (cap off)

EBLEX Code: Loin L044

MLC Code: 33150

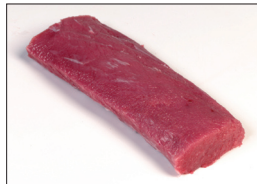


Rack of lamb with cap and outer layer of fat removed.

## Backstrap (Cannon)

EBLEX Code: Loin L016

MLC Code: 33160



A fully trimmed eye muscle prepared from the lumbar section of the loin only.

## Tenderloins (Fillets)

EBLEX Code: Loin L026

MLC Code: 33170



Fully trimmed fillets of lamb.



# Lamb Shoulder Cuts

## Shoulder

EBLEX Code: Forequarter L023

MLC Code: 38131



Round un-trimmed shoulder. The blade bone cartilage remains attached to the shoulder.

## Forequarter Shank (Shoulder Knuckle)

EBLEX Code: Forequarter L019

MLC Code: 38140



Knuckle with one end square cut.

## Shoulder – boned and rolled

EBLEX Code: Forequarter L007

MLC Code: 38150



A de-boned shoulder with internal fat pockets and large gristles removed. Evenly rolled and both ends are trimmed square.

## Neck (Scrag Joint)

EBLEX Code: Forequarter L004

MLC Code: 38160



Cut from a section of the neck.

## Neck Fillet

EBLEX Code: Forequarter L016

MLC Code: 38155



A fully trimmed neck fillet with the yellow gristle removed and end squared.

# Boneless Lamb and Mutton Cuts

## 90% VL Boneless Lamb

EBLEX Code: Trim L001

MLC Code: 39100



90% visual lean trimmings.

## Lamb Fat

EBLEX Code: Trim L002

MLC Code: 39200



Fat from the lamb carcass.

## Mutton – Leg and Chump without shank (de-boned)

EBLEX Code: Leg M002

MLC Code: 40210



Boneless leg and chump without shank meat.

## Mutton Backstrap (Mutton Loin Eye – fully trimmed)

EBLEX Code: Loin M004

MLC Code: 43160



Eye muscle prepared from a complete loin and fully trimmed of fat and gristle.

## 90% VL Boneless Mutton

EBLEX Code: Trim M001

MLC Code: 49100



90% visual lean trimmings.



EBLEX Export, Acorn Building, Stoneleigh Park, Warwickshire CV8 2TL, UK Tel. +44 2476 478617 Fax +44 2476 692405 [export-info@eblex.org.uk](mailto:export-info@eblex.org.uk)

For a list of representatives in Europe, the Middle East and Central Europe, please refer to [www.eblex-export.org.uk](http://www.eblex-export.org.uk)



The EBLEX Export Department ensures that trade development opportunities in export markets are identified and nurtured through the provision of market information, advice and support to exporters. EBLEX also aims to facilitate trade by securing market access to non-EU markets and to ensure that appropriate protocols and certification are in place to allow trade to take place.

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