

Meat Purchasing Guide

Quality Standard beef & lamb



Fourth Edition November 2010

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 carcasses 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.

visit www.eblextrade.co.uk

“Meeting the demands of the meat buyer”

Dick van Leeuwen



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 carcasses 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 – Carcasses of any acceptable animal slaughtered during the period from 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.

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


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



How to use this guide


Quality Standard beef - Beef Primals Hindquarter

Topside
EBLEX Code: **Topside B001**




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

Thick Flank (Knuckle)
EBLEX Code: **Thick Flank B001**



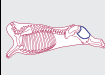








Description: Rump tail and fat pockets are removed, maximum fat level 10mm.

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



Product description and useful hints

Please quote this code and product name when you place your beef and lamb order.

Topside		Topside B001	
			
1. Position of the topside	2. Discoloured tissue...	3. veins for and...	4. exposed blood veins are removed
			
5. Fat thickness (skin removed)...	6. in any part	7. Trenders are vacuum packed individually	
		For this product the topside should be matured for a minimum of 14 days.	
			

An example of the cutting specification manual.



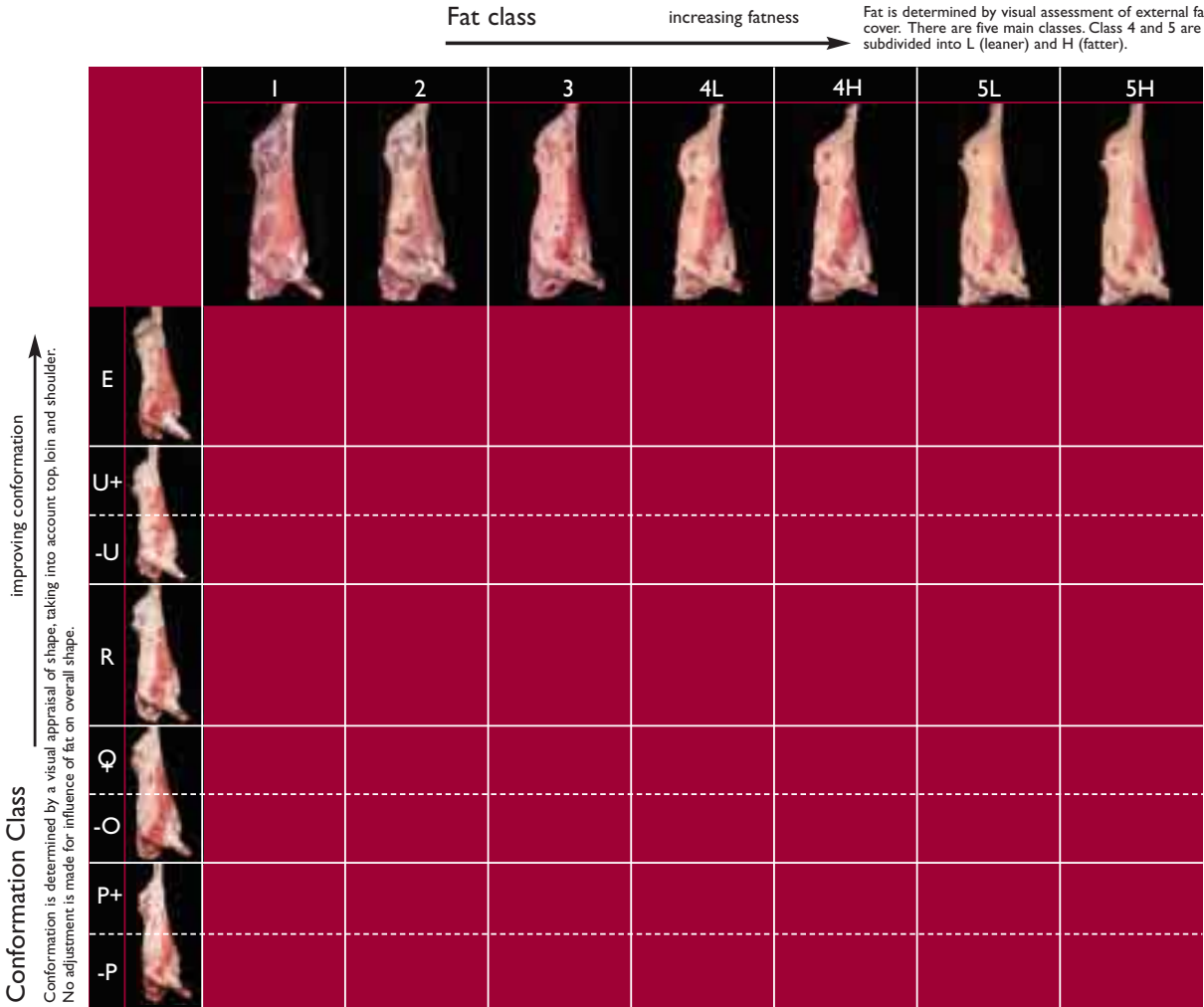
Please refer to the CD, which can be found at the back of this manual. The CD contains our entire range of step-by-step guides that your supplier can use.

visit www.eblextrade.co.uk



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.



Beef Index

1 Beef Primals Hind Quarter

Topside
Topside (without gracilis)
Thick Flank (Knuckle)
Silverside (with silver gristle)
Silverside (without silver gristle)
Salmon Cut (Silverside Round)
Rump and Loin (bone-in)
Rib and Loin (bone-in)
Sirloin and fillet (bone-in)
Rump (with part tail)
"D" Rump (without tail)
Rump tail
Striploin
Larder Trim Sirloin
Fillet
Fillet ex. chain
Rump Fillet with silver gristle and chain muscle
Rump Fillet
Loin Fillet with silver gristle and chain muscle
Loin Fillet
Heel Muscle
Pencil Muscle
Hind Shin
Prime Hind Shin Muscle
Thin Flank (bone-in)
Thin Flank (boneless)
Flank Skirt (Bavette)
Flank Skirt (Bavette) – fully trimmed
Goose Skirt
Flank Skirt

2 Beef Primals Fore Quarter

Pony (bone-in)
Pony (boneless)
Chuck Roll
Blade (Chuck Tender)
Feather
LMC (not single muscle)
LMC (single muscle)
Underblade Muscle
Underblade Fillet
Fore rib bone-in
Fore rib - Carvery
Fore rib boned and rolled
Rib Eye Roll
Flat Brisket
Forequarter Flank (bone-in)
Forequarter Flank (boneless)
Fore Shin
Clod and sticking
Trim 98% VL
Trim 85% VL
Trim 65% VL

3 Roasting Joints

"Premium" Topside Joints
Topside Joint (without gracilis)
Topside Joint (traditional)
Topside Joint (without side muscle, fat added)
"Premium" Easy Carve Rump Roast
"Premium" Rump Roast
Traditional Rump Roast
"Premium" Picanha Roast
Rolled Sirloin
Sirloin Banqueting Roast
Sirloin Cannon
Silverside Joint (with added fat)
Thick Flank Joints
Thick Flank Joints (with added fat)
LMC Roast (without fat)
LMC Roast (with added fat)
Fore rib – bone-in
Fore rib – bone-in partly chined
Fore rib - French Trimmed
Fore rib - French Trimmed oven prepared
Fore rib – carvery (rolled)
"Premium" Fore rib – boned and rolled
Fore rib – boned and rolled
King Arthur's Beef Roast
Chuck Eye Joint
Chuck Eye Centre Cut Joint
Brisket Joint
Thin Flank Boned and Rolled
Feather – extra trimmed
Flat Iron Roast
Mini Joints (with added fat) Topside
Mini Joints (with added fat) Silverside
Mini Joints (LMC)
Mini Joints (Brisket)
Mini Joints "Centre Cut"

4 Steaks, Daubes and Ribs

"Premium" Fillet Steaks
"Extra trim" Fillet Steaks (ex, chain, trimmed head)
Fillet Steaks (with chain, ex. Silver gristle)
Fillet Steak Standard
Spatchcock Fillet
Fillet Steak on the Bone
Fillet Tail on the Bone
Rump Fillet
Middle Fillet
Fillet Tail
Rump Fillet with silver gristle
Loin Fillet with silver gristle
Rump Fillet with silver gristle and chain muscle
Loin Fillet with silver gristle and chain muscle
"Premium" Sirloin Cannon Steaks
"Premium" Sirloin Steaks
Sirloin Steak (without "D" muscle)
Sirloin Steak "Extra Trim"
Sirloin Larder Trim
Sirloin Steak Standard Trim
Sirloin "Sandwich" Steaks
Top Sirloin Pavé
Lower Sirloin Pavé
Rib Eye Steaks
Rib Eye Fillet
T-bone steaks
Bone-In Porterhouse Steak
Bone-In Sirloin Steak
Club steaks
Back Rib Steaks on the Bone
Chuck Rib Steaks on the Bone
"Premium" Bistro Rump Steaks
"Premium" Prime rump steaks
Rump and Picanha Steaks
Traditional Rump Steaks
Picanha steak
Picanha Roast (portions)
Flat Iron Steaks
"Centre Cut" Steaks
Tender Top Steaks
Denver Steak
Ranch Steaks (extra lean)
Ranch Steaks
Hip Steak
Rustic steak
Hanger Pavé (body skirt)
Hanger Steaks (body skirt)
Bavette (flank skirt)
Skirt Steaks (diaphragm)
Pavé (underblade)
Pavé (underblade fillet)
Pavé (thick flank)
Pavé (heel muscle)
Escallops (topside)
Flat Iron Escallops
Escallops (thick flank)
Escallops (LMC)
Escallops (salmon cut)
Daubes (Topside)
Daubes (LMC)
Daubes (Chuck)
Brisket Pavé
"Rustic Style" Brisket Pavé
Chuck Eye Steaks
Chuck Eye Centre Cut Steak
Feather Steaks

Blade Steak
LMC Steaks
Silverside Steaks
Salmon Cut Steaks
Braising Steaks - (Thick Flank)
Goose Skirt Steak
Flank Skirt Steak
Swiss Rolled Beef Whirls
Beef Bucco
Sliced Shin
Prime Hind Shin Muscle
Beef Back Ribs – 2 bone rack
Beef Back Ribs – 4 bone rack
Beef Mini Back Ribs – 2 bone rack
Ribs (French-trimmed)
Beef Short Ribs (Jacobs ladder)
Whole Beef Ribs (Jacobs ladder)
Beef Ribs Split (Jacobs ladder)

5 Dice and Stir-Fry

Stir-Fry (Feather)
Stir-Fry (Fillet Tail)
Stir-fry (Topside)
Stir-fry of Beef
Dice (Silverside)
Dice (Chuck)
Dice (Goose Skirt)
Dice (Flank Skirt)
Dice 98% Visual lean
Dice 95% Visual lean
Dice (Shin)
Dice 98% Visual lean – Frozen
Steak and Kidney

6 Mince - Burgers

Quality Standard Mark – Minced Beef
Mince 98% Visual Lean
Mince 90% Visual Lean
Quality Standard Mark Burgers

7 Offal

Liver
Kidney
Heart
Ox Tongue
Diaphragm
Body Skirt
Ox Cheek
Ox Tail

8 Trim

Trim 90% VL
Trim 70% VL



Quality Standard beef - Beef Primals Hindquarter

Topside

EBLEX Code: Topside B001



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

Thick Flank (Knuckle)

EBLEX Code: Thick Flank B001



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

Quality Standard beef - Beef Primals Hindquarter

Silverside (with silver gristle)

EBLEX Code: Silverside B009



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

Silverside (without silver gristle)

EBLEX Code: Silverside B001



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

Quality Standard beef - Beef Primals Hindquarter

Rump and Loin (bone-in)

EBLEX Code: Rump B001



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

Sirloin and fillet (bone-in)

EBLEX Code: Sirloin B001



Description: A 3-rib sirloin with the flank removed 50mm from the tip of the eye muscle.

Quality Standard beef - Beef Primals Hindquarter

Rump (with part tail)

EBLEX Code: Rump B002



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

Rump tail

EBLEX Code: Rump B012



Description: Maximum fat thickness 10mm.

“D” Rump (without tail)

EBLEX Code: Rump B004



Description: This rump contains no rump tail. Maximum fat thickness is 10mm.

Quality Standard beef - Beef Primals Hindquarter

Striploin

EBLEX Code: Sirloin B002



Description: 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.

Larder Trim Sirloin

EBLEX Code: Sirloin B015

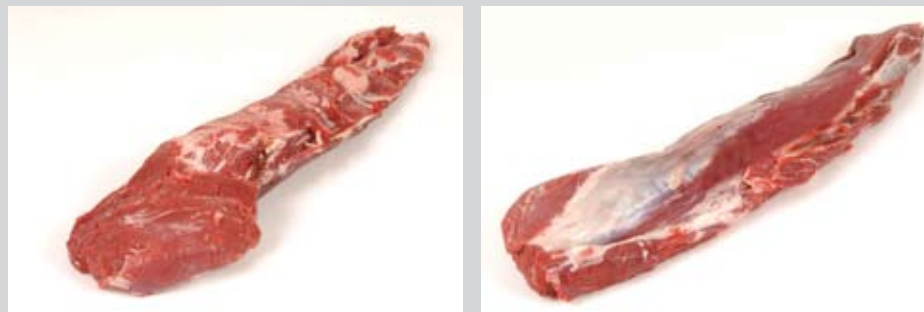


Description: A 3-rib boneless sirloin with the flank removed 25mm from the tip of the eye muscle. 60mm backstrap is removed and fat level is not to exceed 5mm.

Quality Standard beef - Beef Primals Hindquarter

Fillet

EBLEX Code: Fillet B001



Description: Whole fillet with chain. External fat and discoloured tissue removed.

Fillet ex.chain

EBLEX Code: Fillet B002



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

Quality Standard beef - Beef Primals Hindquarter

Rump Fillet with silver gristle and chain muscle

EBLEX Code: Fillet B011



Description: This is the head of the fillet (rump end) with the chain, trimmed of all fat, but silver gristle remains.

Rump Fillet

EBLEX Code: Fillet B009



Description: This is the head of the fillet (rump end) without the chain, trimmed of all fat, but silver gristle remains.

Loin Fillet with silver gristle and chain muscle

EBLEX Code: Fillet B012



Description: This is part of the fillet which is attached to the sirloin end with the chain, trimmed of all fat, but silver gristle remains.

Loin Fillet

EBLEX Code: Fillet B010



Description: This is part of the fillet which is attached to the sirloin end, without the chain, trimmed of all fat, but silver gristle remains.

Quality Standard beef - Beef Primals Hindquarter

Heel Muscle

EBLEX Code: Leg B001



Description: The heel muscle is trimmed of excess fat. This muscle is ideal for slow cooking and is similar to shin meat.

Hind Shin

EBLEX Code: Shin B002



Description: Trimmed of excess fat. This muscle is ideal for slow cooking.

Goose Skirt

EBLEX Code: Thin Flank B002



Description: The goose skirt is trimmed of all gristle and excess fat.

Flank Skirt

EBLEX Code: Thin Flank B003



Description: The flank skirts are trimmed of all gristle and excess fat.

Quality Standard beef - Beef Primals Hindquarter

Salmon Cut (Silverside Round)

EBLEX Code: Silverside B010



Description: Maximum fat level 15mm.

Flank skirt (Bavette)

EBLEX Code: Thin Flank B007



Description: Flank skirt (bavette) excess fat removed.

Flank skirt (Bavette) - Fully Trimmed

EBLEX Code: Thin Flank B008



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

Thin Flank (boneless)

EBLEX Code: Thin Flank B009



Description: 3 Bone thin flank primal (boneless).

Quality Standard beef - Beef Primals Hindquarter

Thin Flank (bone in)

EBLEX Code: Thin Flank B010



Description: 3 Bone thin flank.

Pencil Muscle

EBLEX Code: Leg B003



Description: This muscle is part of the heel muscle and is similar to the shin muscle structure.

Prime Hind Shin Muscle

EBLEX Code: Shin B007



Description: This muscle is the thickest muscle in the hind shin and ideal for slow cooking methods.

Rib and Loin (bone-in)

EBLEX Code: Sirloin B016



Description: Bone-in rib and loin containing 7 rib bones.

Quality Standard beef - Beef Primals Forequarter

Fore rib bone-in

EBLEX Code: Fore rib B001



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

Fore rib boned and rolled

EBLEX Code: Fore rib B013



Description: The fore rib contains ribs 7, 8, 9 and 10 counting from the neck upwards. Maximum 60mm tail. Maximum fat thickness 10mm. De-boned and rolled using string or netting.

Fore rib - Carvery

EBLEX Code: Fore rib B012



Description: This fore rib contains ribs 7, 8, 9 and 10 counting from the neck upwards. Maximum 60mm tail. Maximum fat thickness 10mm. Chine, featherbones and backstrap are removed.

Quality Standard beef - Beef Primals Forequarter

Rib Eye Roll

EBLEX Code: Fore rib B009



Description: The eye muscle is removed from the fore rib B001 and can be used as a joint or cut into rib eye steaks. Maximum fat thickness 10mm.

Chuck Roll

EBLEX Code: Chuck eye B002



Description: The chuck roll is a versatile muscle and can be used for a slow cooked roast, steaks or dice.

Quality Standard beef - Beef Primals Forequarter

Blade (Chuck Tender)

EBLEX Code: Chuck B008



Description: The blade is a forequarter muscle and is ideal for slow cooking.

Feather

EBLEX Code: Chuck B010



Description: The feather is a distinctive muscle with lots of flavour. It contains a thick gristle running through the middle of the joint and when cooked slowly the gristle will turn into jelly.

Quality Standard beef - Beef Primals Forequarter

LMC (single muscle)

EBLEX Code: LMC B001



Description: A cut from the shoulder with very versatile usage.

LMC (not single muscle)

EBLEX Code: LMC B007



Description: A cut from the shoulder with very versatile usage. This cut also contains a part of the feather muscle.

Quality Standard beef - Beef Primals Forequarter

Flat Brisket

EBLEX Code: Brisket B001



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

Fore Shin

EBLEX Code: Shin B003



Description: Trimmed of excess fat. This muscle is ideal for slow cooking.

Quality Standard beef - Beef Primals Forequarter

Trim 98% VL

EBLEX Code: Trim B007



Description: 98% visual lean trimmings.

Trim 85% VL

EBLEX Code: Trim B008



Description: 85% visual lean trimmings.

Trim 65%VL

EBLEX Code: Trim B009



Description: A group of forequarter muscles ideal for mincing. 65% visual lean trimmings.

Clod and sticking

EBLEX Code: Trim B010



Description: A group of forequarter muscles ideal for mincing.

Quality Standard beef - Beef Primals Forequarter

Underblade Muscle

EBLEX Code: Chuck B021



Description: When trimmed of all connective tissue this muscle is very tender and ideal for stir-fry, steaks or Pave's.

Underblade Fillet

EBLEX Code: Chuck B022



Description: When trimmed of all connective tissue this muscle is very tender and ideal for stir-fry, steaks or Pave's.

Pony (bone-in)

EBLEX Code: Chuck B023



Description: The pony is cut from a 6 bone forequarter.

Pony (boneless)

EBLEX Code: Chuck B024



Description: The pony is cut from a 6 bone forequarter.

Forequarter Flank (bone -in)

EBLEX Code: Brisket B006



Description: 4 ribs section.

Forequarter Flank (boneless)

EBLEX Code: Brisket B007



Description: boneless 4 ribs section.

Quality Standard beef - Beef Roasting Joints

Sirloin Banqueting Roast

EBLEX Code: Sirloin B012



Description: A perfect sirloin roast with a consistent smaller diameter slicing face for consistent cooking, easy carving and no plate waste. A cannon of 80mm diameter is removed. Fat is then rolled back over the remaining sirloin and secured with string.

Sirloin Cannon

EBLEX Code: Sirloin B009



Description: Prepared from a 2-rib bone sirloin with the rump ("D" muscle) section removed. The eye muscle is seamed out and fat and gristle removed. The lean eye muscle is then cut lengthways into two cannons.

Rolled Sirloin

EBLEX Code: Sirloin B011



Description: Prepared from the strip loin. Flank is removed 50mm from the tip of the eye muscle. 25mm back strap is removed and fat level is not to exceed 10mm.

Quality Standard beef - Beef Roasting Joints

“Premium” Picanha Roast

EBLEX Code: Rump B007



Description: A favourite. Cut from the cap of the rump, a delicious flavoured joint containing a thin layer of scored natural fat.

“Premium” Rump Roast

EBLEX Code: Rump B009



Description: The corner cut of the rump is removed using a seam cutting method and both joints are rolled. Unlike B008 the joints will not have an even diameter slicing face.

“Premium” Easy Carve Rump Roast

EBLEX Code: Rump B008



Description: A premium rump joint. This rump is cut into three joints of even-sized diameter for easy carving so that the slices will not fall apart.

Quality Standard beef - Beef Roasting Joints

Traditional Rump Roast

EBLEX Code: Rump B010



Description: The whole rump is cut into two even-sized joints and rolled. This joint is more difficult to carve than the “Easy Carve” version as slices might fall apart.

“Premium” Topside Joints

EBLEX Code: Topside B002



Description: A premium topside joint. The loosely attached muscle (*gracilis*) is removed and only the *middle and corner cut* of the topside is used. This results in no gristle in the middle of the joint, and the cooked slices will not fall apart. 5mm thick basting fat is added to any lean surface part on top of the joint.

Quality Standard beef - Beef Roasting Joints

Topside Joint (without gracilis)

EBLEX Code: Topside B003



Description: The loosely attached muscle (gracilis) is removed and the remainder of the topside is used. 5mm thick basting fat is added to any lean surface on top of the joint.

Topside Joint (traditional)

EBLEX Code: Topside B004



Description: The whole topside is cut into three equal joints. 5mm thick basting fat is added to any lean surface on top of the joint.

Quality Standard beef - Beef Roasting Joints

Topside Joint (without side muscle, fat added)

EBLEX Code: **Topside B005**



Description: The side muscle of the topside containing internal gristle is removed. A cover of a maximum of 10mm fat is added to the underside of the joint resulting in both sides of the topside containing basting fat.

Silverside Joint (with added fat)

EBLEX Code: **Silverside B002**



Description: The whole silverside is cut into two equal portions. A 10mm thick layer of basting fat is added to the lean surface part of the joint.

Quality Standard beef - Beef Roasting Joints

Thick Flank Joints

EBLEX Code: Thick Flank B002



Description: This joint includes part of the rump tail.
Maximum natural fat level 10mm.

Thick Flank Joints (with added fat)

EBLEX Code: Thick Flank B003



Description: This joint includes part of the rump tail.
Basting fat is added to the lean parts on top of the joint.
Maximum fat level 10mm.

Quality Standard beef - Beef Roasting Joints

LMC Roast (without fat)

EBLEX Code: LMC B009



Description: Gristle and connective tissue from the outside of the joint and 30mm of the thickest part of the centre gristle is removed. The remainder is rolled into a joint.

For this cut the LMC will be matured for a minimum of 14 days.

LMC Roast (with added fat)

EBLEX Code: LMC B008



Description: Gristle and connective tissue from the outside of the joint and 30mm of the thickest part of the centre gristle is removed. Basting fat is added to the top and the remainder is rolled into a joint.

For this cut the LMC will be matured for a minimum of 14 days.

Quality Standard beef - Beef Roasting Joints

“Premium” Fore rib – boned and rolled

EBLEX Code: Fore rib B006



Description: A premium boneless fore rib with the cap muscle seamed back to expose internal fat pockets, which are removed. Maximum 60mm tail. The rib is rolled and an additional two strings placed lengthways to help the joint to stay in shape during cooking. Maximum fat thickness 10mm.

Fore rib – boned and rolled

EBLEX Code: Fore rib B007



Description: A boneless rolled fore rib with a maximum 60mm tail. Maximum fat thickness 10mm.

Quality Standard beef - Beef Roasting Joints

Fore rib - French Trimmed

EBLEX Code: Fore rib B002



Description: 40mm of meat is removed to expose rib bones. Chine, feather bones and backstrap are removed. Maximum 60mm tail and fat thickness 10mm.

Fore rib - French Trimmed oven-prepared

EBLEX Code: Fore rib B003



Description: 40mm of meat is removed to expose rib bones. Chine, feather bones and backstrap are removed. Feather bones are placed back at the base of the joint before rolling to help it stand up during roasting. Maximum 60mm tail and fat thickness 10mm.

Quality Standard beef - Beef Roasting Joints

Fore rib – carvery (rolled)

EBLEX Code: Fore rib B005



Description: Back, chine bones and backstrap are removed.
Maximum 75mm tail and fat thickness 10mm.

Fore rib – bone-in partly chined

EBLEX Code: Fore rib B004



Description: The backbone is partly chined. Maximum 60mm tail and fat thickness 10mm.

Quality Standard beef - Beef Roasting Joints

Fore rib – bone-in

EBLEX Code: Fore rib B001



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

Chuck Eye Joint

EBLEX Code: Chuck eye B003



Description: A cylindrical joint, ideal economy joint for slow cooking.

Quality Standard beef - Beef Roasting Joints

Feather – extra trimmed

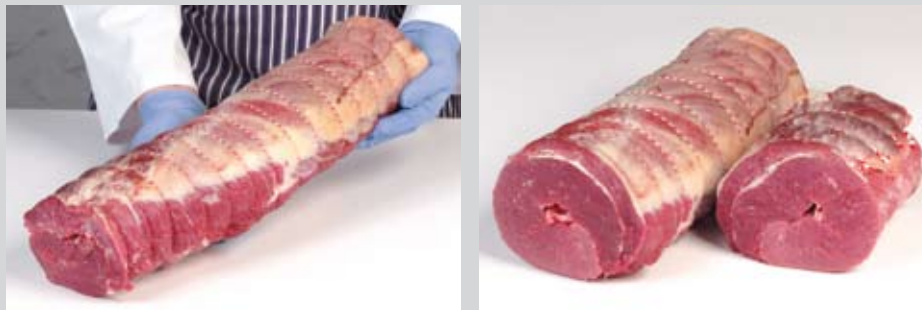
EBLEX Code: Chuck B011



Description: The feather is a distinctive muscle with lots of flavour. It contains a thick gristle running through the middle of the joint and when cooked slowly the gristle will turn into jelly.

Brisket Joint

EBLEX Code: Brisket B002



Description: All bone, cartilage and fat deposits are removed from the brisket. The joint is then rolled ready to be cut into the required size. Maximum fat thickness 5mm.

Quality Standard beef - Beef Roasting Joints

Topside Mini Joints (with added fat)

EBLEX Code: Topside B006



Description: The loosely attached muscle (gracilis) is removed and the remainder of the topside prepared into mini joints. 5mm thick basting fat is added to the lean surface on top of the joint. The diameter of the joint is approx 60mm - 70mm.

Silverside Mini Joints (with added fat)

EBLEX Code: Silverside B003



Description: All connective tissue and gristle is removed from the silverside. The remainder is cut into mini joints, and a 5mm layer of fat is added and secured with roasting bands. The diameter of the joint is approx 60mm - 70mm.

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

Quality Standard beef - Beef Roasting Joints

Flat Iron Roast

EBLEX Code: Chuck B015



Description: Cut from a seam cut feather muscle, from which all fat and centre gristle is removed. The remaining lean meat produces a very tender flavoursome roast.

Mini Joints (LMC)

EBLEX Code: LMC B005



Description: Produced from the LMC muscle, which is seam cut to remove all gristle and connective tissue. The remainder is cut into mini joints and secured with roasting bands. The diameter of the joint is approx 60mm – 70mm.

For this cut the LMC will be matured for a minimum of 14 days.

Quality Standard beef - Beef Roasting Joints

Mini Joints (Brisket)

EBLEX Code: Brisket B003



Description: All bone, cartilage and fat deposits are removed from the brisket. The joint is then cut into mini joints of required weights and secured with roasting bands. The diameter of the joint is approx 60mm – 70mm. Maximum fat thickness 5mm.

Mini Joints “Centre Cut”

EBLEX Code: Thick Flank B005



Description: These joints are produced from the tender centre muscle of the thick flank. These joints are totally lean, without any gristle and suitable for grilling/frying.

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

Quality Standard beef - Beef Roasting Joints

Chuck Eye "Centre Cut" Joint

EBLEX Code: Chuck B026



Description: This joint has a smaller diameter than the Chuck Eye Joint and is ideal for a slow roast.

"King Arthur's" Beef Roast

EBLEX Code: Chuck B029



Description: Prepared from the Chuck Eye Roll with the Cap of the Fore Rib added.

Thin Flank Boned and Rolled

EBLEX Code: Thin Flank B011

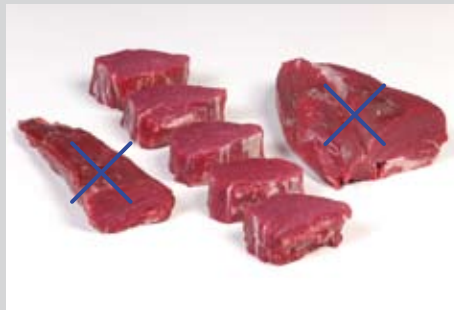


Description: This joint needs slow cooking.

Quality Standard beef - Steaks and Daubes

“Premium” Fillet Steaks

EBLEX Code: Fillet B003



Description: A premium fillet steak, because only the centre of the fillet is eligible for this steak. All gristle, the chain, tail and head of the fillet are removed. All steaks have a minimum diameter of 60mm.

“Extra trim” Fillet Steaks (ex.chain trimmed head)

EBLEX Code: Fillet B004



Description: All gristle, chain, head chain, loose hanging part of the head and the tail are removed from the fillet. This results in a solid muscle, which can be cut into steaks of required weight.

Quality Standard beef - Steaks and Daubes

Fillet Steaks (with chain ex.silver gristle)

EBLEX Code: Fillet B005



Description: The chain is left on but silver gristle is removed. The remainder is cut into steaks. The tail is removed so that steaks have a minimum diameter of 60mm.

Fillet Steak Standard

EBLEX Code: Fillet B006



Description: This fillet contains the chain and the silver gristle; the remainder is cut into steaks. The tail is removed so that steaks have a minimum diameter of 60mm.

Quality Standard beef - Steaks and Daubes

Rump Fillet

EBLEX Code: Fillet B008



Description: The head of the fillet (rump end), chain removed and trimmed of all fat, gristle and connective tissue.

Middle Fillet

EBLEX Code: Fillet B008



Description: The fillet which is attached to the sirloin. The chain and tail are removed and the remainder is trimmed of all fat, gristle and connective tissue.

Fillet Tail

EBLEX Code: Fillet B008



Description: The tail end of the fillet trimmed of all fat, gristle and connective tissue.

Quality Standard beef - Steaks and Daubes

Rump Fillet with silver gristle

EBLEX Code: Fillet B009



Description: The head of the fillet (rump end) without the chain, trimmed of all fat, but silver gristle remains.

Loin Fillet with silver gristle

EBLEX Code: Fillet B010



Description: This is part of the fillet, which is attached to the sirloin. With the tail but without the chain. Trimmed of all fat, but silver gristle remains.

Rump Fillet with silver gristle and chain muscle

EBLEX Code: Fillet B011



Description: The head of the fillet (rump end) with the chain left on. Trimmed of all fat but silver gristle remains.

Loin Fillet with silver gristle and chain muscle

EBLEX Code: Fillet B012

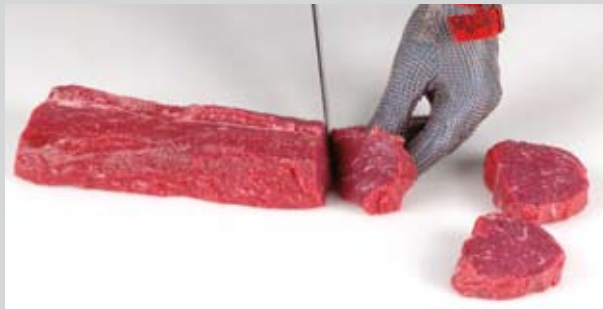


Description: This is the part of the fillet which is attached to the sirloin. With the tail and chain. Trimmed of all fat, but silver gristle remains.

Quality Standard beef - Steaks and Daubes

“Premium” Sirloin Cannon Steaks

EBLEX Code: Sirloin B010



Description: Prepared from a two-rib bone sirloin with the rump (“D” muscle) section removed. The eye muscle is seamed out and fat and gristle removed. The lean eye muscle is cut lengthways into two cannons, which can then be cut into premium cannon steaks.

“Premium” Sirloin Steaks

EBLEX Code: Sirloin B003



Description: Only the centre of the sirloin is eligible for this premium steak. The rib and rump (“D” muscle) section is removed. Maximum 25mm tail, chain and 70mm wide backstrap is removed. Maximum fat thickness 8mm.

Quality Standard beef - Steaks and Daubes

Sirloin Steak (without “D” muscle)

EBLEX Code: Sirloin B004



Description: Prepared from a two-rib bone sirloin with the rump (“D” muscle) section removed. 70mm wide backstrap is removed. 25mm tail and fat thickness 10mm maximum.

Sirloin Steak “Extra Trim”

EBLEX Code: Sirloin B005



Description: Prepared from a two-rib bone sirloin. 70mm wide backstrap is removed. 25mm tail and fat thickness 10mm maximum.

Quality Standard beef - Steaks and Daubes

Sirloin Larder Trim

EBLEX Code: Sirloin B015



Description: A three-rib sirloin with 25mm tail. 60mm back strap is removed and fat level is not to exceed 5mm.

Sirloin Steak Standard Trim

EBLEX Code: Sirloin B006



Description: A three-rib sirloin. Flank is removed 50mm from the tip of the eye muscle. 25mm backstrap is removed and fat level is not to exceed 10-15mm.

Quality Standard beef - Steaks and Daubes

Sirloin “Sandwich” Steaks

EBLEX Code: Sirloin B007



Description: Thinly cut steaks from the sirloin-rump (“D” muscle) section. 25mm tail and fat thickness 10mm maximum.

“Premium” Bistro Rump Steaks

EBLEX Code: Rump B003



Description: This premium lean steak is cut from the most tender part of the rump and contains no gristle and leaves no plate waste.

Quality Standard beef - Steaks and Daubes

“Premium” Prime rump steaks

EBLEX Code: Rump B003



Description: This premium steak is cut from the centre part of the rump. The benefit is that a layer of thick gristle is removed and because it is single muscle the steak will not fall apart.

Picanha steak

EBLEX Code: Rump B013



Description: Cut from the cap of the rump. In traditional rump steak it is cut along the grain but in this case cut across the grain and therefore more tender to eat.

Quality Standard beef - Steaks and Daubes

Rump and Picanha Steaks

EBLEX Code: Rump B005



Description: The cap of the rump is separated from the rump. The silver gristle is removed from the cap muscle. Both muscles are cut into steaks of the required weight. The benefits are that the steaks will not fall apart and the cap (Picanha) can be cut across the grain and is therefore more tender.

Rib Eye Steaks

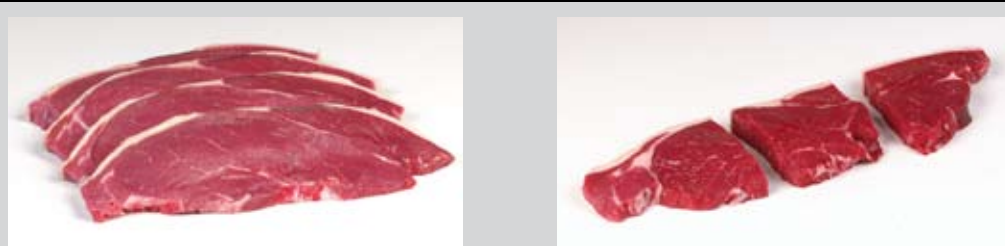
EBLEX Code: Fore rib B008



Description: Cut from the eye muscle of the fore rib. Maximum fat thickness 10mm.

Traditional Rump Steaks

EBLEX Code: Rump B006

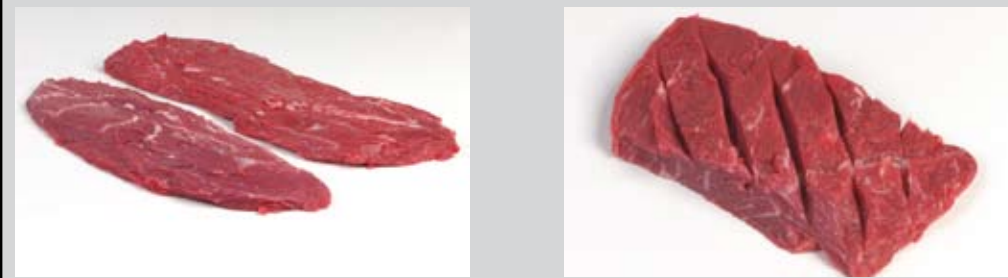


Description: For this steak the rump is used as a whole and cut into steaks. Because the rump consists of more than one muscle and the grain of the meat runs in different directions the steaks can fall apart or have inconsistent eating qualities.

Quality Standard beef - Steaks and Daubes

Flat Iron Steaks

EBLEX Code: Chuck B013



Description: Cut from a seam cut feather muscle, of which all fat and centre gristle is removed. The remaining lean meat produces a very flavoursome grilling/frying steak.

Ranch Steaks (extra lean)

EBLEX Code: Topside B010



Description: The loosely attached muscle (gracilis) is removed and the remainder of the topside is trimmed of all connective tissue and fat.
Weight range 100g – 250g.

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

Quality Standard beef - Steaks and Daubes

Ranch steaks

EBLEX Code: Topside B009



Description: The loosely attached muscle (gracilis) is removed and the remainder of the topside is trimmed of all connective tissue. A thin layer of natural fat is left, 5mm max. The steaks are of large diameter. Weight range 200g – 350g.

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

“Centre Cut” Steaks

EBLEX Code: Thick Flank B005



Description: These steaks are produced from the tender centre muscle of the thick flank. These steaks are totally lean, without any gristle and suitable for grilling/frying.

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

Quality Standard beef - Steaks and Daubes

Rustic steak

EBLEX Code: LMC B002

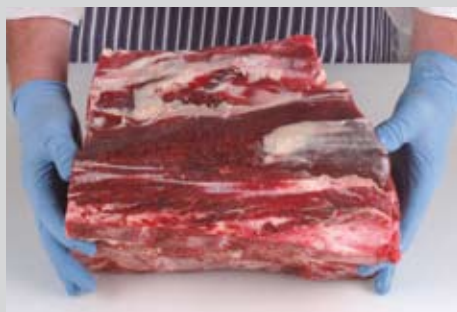


Description: Produced from the LMC muscle, which is seam cut to remove all gristle and connective tissue. The muscle is then cut across the grain and each steak scored.

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

T-bone steaks

EBLEX Code: Sirloin B008



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

Club steaks

EBLEX Code: Fore rib B010



Description: Prepared from the fore rib. Each steak contains half a rib bone.

Quality Standard beef - Steaks and Daubes

Escallops (topside)

EBLEX Code: Topside B011



Description: The steaks are cut from the most tender and succulent muscle in the topside. All gristle and connective tissue is removed. Maximum thickness 10mm.

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

Escallops (salmon cut)

EBLEX Code: Silverside B004



Description: The salmon cut is trimmed of all connective tissue, gristle and cut into 10mm thick steaks.

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

Flat Iron Escallops

EBLEX Code: Chuck B014



Description: Cut from a seam cut feather muscle, of which all fat and centre gristle is removed. The lean muscle is then butterfly cut to produce thin escallops.

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

Quality Standard beef - Steaks and Daubes

Escallops (thick flank)

EBLEX Code: Thick Flank B005



Description: These steaks are produced from the tender part of the large thick flank muscle. Maximum thickness 10mm.

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

Escallops (LMC)

EBLEX Code: LMC B003



Description: Produced from the LMC muscle, which is seam cut to remove all gristle and connective tissue. The muscle is then cut across the grain to produce 10mm thick escallops.

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

Quality Standard beef - Steaks and Daubes

Picanha Roast (portions)

EBLEX Code: Rump B007



Description: Cut from the cap muscle of the rump. Delicious flavoured portions containing a thin layer of scored natural fat. Weight range 125g - 200g for individual portions or 375g - 450g for two larger portions.

Daubes (Topside)

EBLEX Code: Topside B007



Description: The loosely attached muscle (gracilis) is removed and the remainder of the topside is trimmed of all fat and connective tissue and cut into daubes. The dimensions of the daubes are approx 50mm x 50mm x 50mm.

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

Quality Standard beef - Steaks and Daubes

Top Sirloin Pave

EBLEX Code: Sirloin B013



Description: Seam cut from the rump end of the sirloin with the natural thin layer of fat still attached. All gristle is removed. Ideal as a single portion.

Lower Sirloin Pave

EBLEX Code: Sirloin B014



Description: Seam cut from the rump end of the sirloin with all gristle and fat removed. Can be used for paves or stir-fry.

Quality Standard beef - Steaks and Daubes

Daubes (LMC)

EBLEX Code: LMC B006



Description: Prepared from the LMC muscle, which is seam cut to remove all gristle and connective tissue. The remainder is cut into daubes and held in shape by roasting bands.

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

Daubes (Chuck)

EBLEX Code: Chuck B007



Description: Prepared from the chuck eye and held in shape by roasting bands. This cut is ideal for slow cooking.

Quality Standard beef - Steaks and Daubes

Goose Skirt Steak

EBLEX Code: Thin Flank B004



Description: The Goose skirt can be cut into tender steaks.

Flank Skirt Steak

EBLEX Code: Thin Flank B005



Description: The flank skirt can be cut into tender steaks.

Quality Standard beef - Steaks and Daubes

Hanger Pavé (body skirt)

EBLEX Code: Offal B003



Description: Produced from the body skirt, which is split into two to remove the centre gristle. The remainder is cut into Pavés. The meat grain is coarse and loose but very tender.

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

Hanger Steaks (body skirt)

EBLEX Code: Offal B004



Description: The Pavé is butterfly cut to create steaks.

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

Bavette (flank skirt)

EBLEX Code: Thin Flank B006



Description: The bavette is cut from the thin flank skirt which is trimmed of all fat and connective tissue. The meat grain is coarse but tender.

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

Quality Standard beef - Steaks and Daubes

Skirt Steaks (diaphragm)

EBLEX Code: Offal B002



Description: Produced from the skirt (diaphragm), with all gristle and connective tissue removed. The meat grain is coarse but tender and is also ideal for stir fry.

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

Pavé (underblade)

EBLEX Code: Chuck B019



Description: The underblade muscle is situated between the shoulder blade and chuck. When trimmed of all fat and connective tissue is then cut into Pavés.

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

Pavé (underblade fillet)

EBLEX Code: Chuck B020



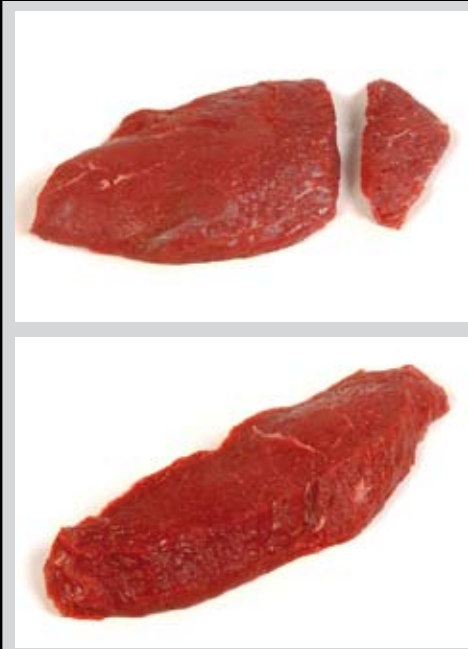
Description: The smaller underblade muscle (fillet) can be cut into tender Pavés.

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

Quality Standard beef - Steaks and Daubes

Pavé (thick flank)

EBLEX Code: Thick Flank B007



Description: This pavé is cut from a thin muscle which is part the thick flank. All connective tissue and a section of coarse grain meat is removed leaving a very tender muscle which is cut into pavés. This pavé has a similar texture to the Pavé (heel muscle).

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

Pavé (heel muscle)

EBLEX Code: Leg B002



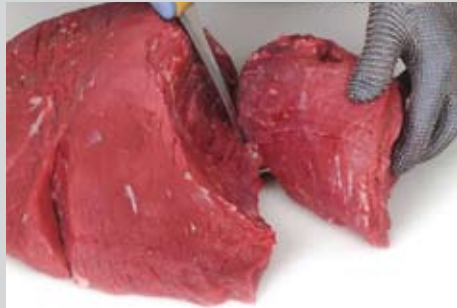
Description: The heel muscle is seam cut and two tender muscles are removed to use for this pavé. A section of coarse grain meat is removed. This pavé has a similar texture to the Pavé (thick flank).

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

Quality Standard beef - Steaks and Daubes

Tender Top Steaks

EBLEX Code: Topside B015



Description: The topside is separated into the two main muscles and the side muscle (bullet) is used for tender top steaks.

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

Quality Standard beef - Steaks and Daubes

Brisket Pave

EBLEX Code: Brisket B004



Description: Lean brisket muscle cut into individual “Chunky” pieces.

“Rustic Style” Brisket Pave

EBLEX Code: Brisket B005



Description: Lean brisket muscle cut into individual pieces, which are then scored.

Swiss Rolled Beef Whirls

EBLEX Code: Topside B013



Description: Prepared from the gracilis muscle and needs slow cooking. Weight range 100g – 150g.

Quality Standard beef - Steaks and Daubes

Salmon Cut Steaks

EBLEX Code: **Silverside B005**



Description: The salmon cut is trimmed of all gristle but a layer of natural fat, 5mm maximum is left. The steaks are cut into 20mm thick steaks. Needs slow cooking.

Silverside Steaks

EBLEX Code: **Silverside B006**



Description: The silverside is trimmed of excess fat and gristle and cut into steaks of even thickness. Needs slow cooking.

Braising Steaks

EBLEX Code: **Thick Flank B004**



Description: These large steaks are cut from the thick flank without the rump tail. Needs slow cooking.

LMC Steaks

EBLEX Code: **LMC B004**



Description: These braising steaks are produced from the LMC muscle, cut across the grain. Needs slow cooking.

Chuck Eye Steaks

EBLEX Code: **Chuck B004**



Description: 20mm thick steaks, cut from the chuck eye, ideal for slow cooking.

Quality Standard beef - Steaks and Daubes

Blade Steak

EBLEX Code: Chuck B009



Description: The blade is a forequarter muscle and is ideal for slow cooking.

Feather Steaks

EBLEX Code: Chuck B012



Description: The feather is a distinctive muscle with lots of flavour. It contains a thick gristle running through the middle of the steak and when cooked slowly the gristle turns into jelly.

Sliced Shin

EBLEX Code: Shin B004



Description: Shin trimmed of excess fat and cut into slices of required weight and thickness.

Beef Bucco

EBLEX Code: Shin B006



Description: Shin with the marrow bone left in and cut into slices.

Quality Standard beef - Steaks and Daubes

Hip Steak

EBLEX Code: Rump B014



Description: There are only 2 steaks like this in the entire carcass. In some countries this steak is known as the butcher's choice, because of its tenderness and flavour, butchers will keep this steak for themselves.

Bone-In Porterhouse Steak

EBLEX Code: Sirloin B017



Description: This steak is prepared from the 3 bone rib section of the sirloin.

Bone-In Sirloin Steak

EBLEX Code: Sirloin B018



Description: Prepared from the sirloin without the rib section.

Quality Standard beef - Steaks and Daubes

Spatchcock Fillet

EBLEX Code: Fillet B013



Description: Prepared from the Fillet Tail and butterfly cut.

Fillet Steak on the bone

EBLEX Code: Fillet B014



Description: Maximum thickness of the bones 25mm.

Fillet Tail on the bone

EBLEX Code: Fillet B015



Description: Maximum thickness of the bones 25mm.

Quality Standard beef - Steaks and Daubes

Beef Back Ribs - 2 bone Rack

EBLEX Code: Fore rib B014



Description: These racks are produced from the Fore Rib section.

Beef Back Ribs - 4 bone Rack

EBLEX Code: Fore rib B015



Description: These racks are produced from the Fore Rib section.

Beef Mini Back Ribs - 2 bone Rack

EBLEX Code: Fore rib B016



Description: These racks are produced from the Fore Rib section.

Quality Standard beef - Steaks and Daubes

Denver Steak

EBLEX Code: Chuck B025



Description: This steak is prepared from a single muscle out of the chuck. Succulent and full of flavour.

Rib Eye Fillet

EBLEX Code: Chuck B027



Description: The rib eye fillet is the continuation of the rib eye situated in the chuck.

Chuck Eye "Centre Cut" Steak

EBLEX Code: Chuck B028



Description: This steak has a smaller diameter than Chuck Steak and is ideal for braising.

Quality Standard beef - Steaks and Daubes

Chuck Rib Steaks on the bone

EBLEX Code: Chuck B030



Description: Produced from the first 3 ribs of the forequarter and ideal for slow cooking.

Back Rib Steaks on the bone

EBLEX Code: Chuck B031



Description: Produced from ribs 4, 5 and 6 of the forequarter.

Beef Ribs - French Trimmed

EBLEX Code: Brisket B008



Description: These meaty ribs are from the Chuck section.

Beef Short Ribs (Jacobs ladder)

EBLEX Code: Brisket B009



Description: Prepared from the Jacobs Ladder with excess fat and gristle removed.

Whole Beef Ribs (Jacobs ladder)

EBLEX Code: Brisket B010



Description: Single beef ribs utilising the whole width of the Jacobs Ladder.

Beef Ribs - split (Jacobs ladder)

EBLEX Code: Brisket B011



Description: Single beef ribs utilising the whole width of the Jacobs ladder and split through the centre of the ribs.

Quality Standard beef - Dice and Stir-Fry

Stir-Fry (Feather)

EBLEX Code: Chuck B018



Description: Cut from a seam cut feather muscle, of which all fat and centre gristle is removed. The remaining lean meat is cut into stir-fry.

Stir-Fry (Fillet Tail)

EBLEX Code: Fillet B007



Description: Prepared from tender fillet tails.

Stir-fry (Topside)

EBLEX Code: Topside B014



Description: The loosely attached muscle (gracilis) is removed and the remainder of the topside is trimmed of all connective tissue and fat and used for stir-fry.

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

Stir-fry of Beef

EBLEX Code: Stir-fry B004



Description: A range of tender muscles are used in this stir-fry. Different muscles are not mixed to make sure the eating quality is consistent.

Quality Standard beef - Dice and Stir-Fry

Dice (Silverside)

EBLEX Code: Silverside B008



Description: The silverside is trimmed of all excess fat, gristle and connective tissue. The remainder is cut into dice.

Dice (Chuck)

EBLEX Code: Chuck B006



Description: Prepared from the chuck eye.

Dice (Goose Skirt)

EBLEX Code: Thin Flank B004



Description: The Goose skirt can be cut into tender steaks but is also ideal for dice.

Quality Standard beef - Dice and Stir-Fry

Dice (Flank Skirt)

EBLEX Code: Thin Flank B005



Description: The thin flank skirt can be cut into tender steak but is also ideal for dice.

Dice 98% Visual lean

EBLEX Code: Dice B001



Description: This dice is prepared from various parts of the carcass and trimmed to 98% visual lean.

Dice 95% Visual lean

EBLEX Code: Dice B002



Description: This dice is prepared from various parts of the carcass and trimmed to 95% visual lean.

Dice (Shin)

EBLEX Code: Shin B005



Description: Shin trimmed of excess fat and cut into dice.

Quality Standard beef - Dice and Stir-Fry

Dice 98% Visual lean – Frozen

EBLEX Code: Dice B003



Description: This dice is prepared from various parts of the carcass and trimmed to 98% visual lean. It is then cut while frozen to produce free flow frozen dice.

Steak and Kidney

EBLEX Code: Dice B005



Description: This dice is prepared from various parts of the carcass and trimmed to 98% visual lean. The ox kidney is trimmed of all fat and kidney tubes are removed. The mix is 25% kidney and 75% beef.

Quality Standard beef - Mince

Quality Standard Mark – Minced Beef

EBLEX Code: Mince B001



Description:

- 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.

Quality Standard beef - Mince

Mince 98% Visual Lean

EBLEX Code: Mince B002



Description: This mince is prepared from fresh fore, hindquarter cuts and trimmings excluding head meat and offal.

Mince 90% Visual Lean

EBLEX Code: Mince B004



Description: This mince is prepared from fresh fore, hindquarter cuts and trimmings excluding head meat and offal.

Quality Standard beef - Mince

Quality Standard Mark Burgers

EBLEX Code: Mince B005




Description:


- 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.

Quality Standard beef - Offal


Liver
EBLEX Code: **Offal B001**




Kidney
EBLEX Code: **Offal B001**




Heart
EBLEX Code: **Offal B001**



Ox Tongue
EBLEX Code: **Offal B001**



Diaphragm
EBLEX Code: **Offal B001**



Body Skirt
EBLEX Code: **Offal B001**




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




Quality Standard beef - Offal

Ox Cheek
EBLEX Code: **Offal B001**



A large, dark red, irregularly shaped piece of beef, identified as Ox Cheek. The meat has a rich, dark red color and a slightly textured surface. It is shown against a white background.

Ox Tail
EBLEX Code: **Offal B001**



A long, thin, reddish-brown piece of beef, identified as Ox Tail. The tail is long and tapers towards the end, with a slightly irregular shape. It is shown against a white background.

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



Quality Standard beef - Trim

Trim 90% VL

EBLEX Code: **Trim B011**



Description: 90% visual lean trimmings.

Trim 70% VL

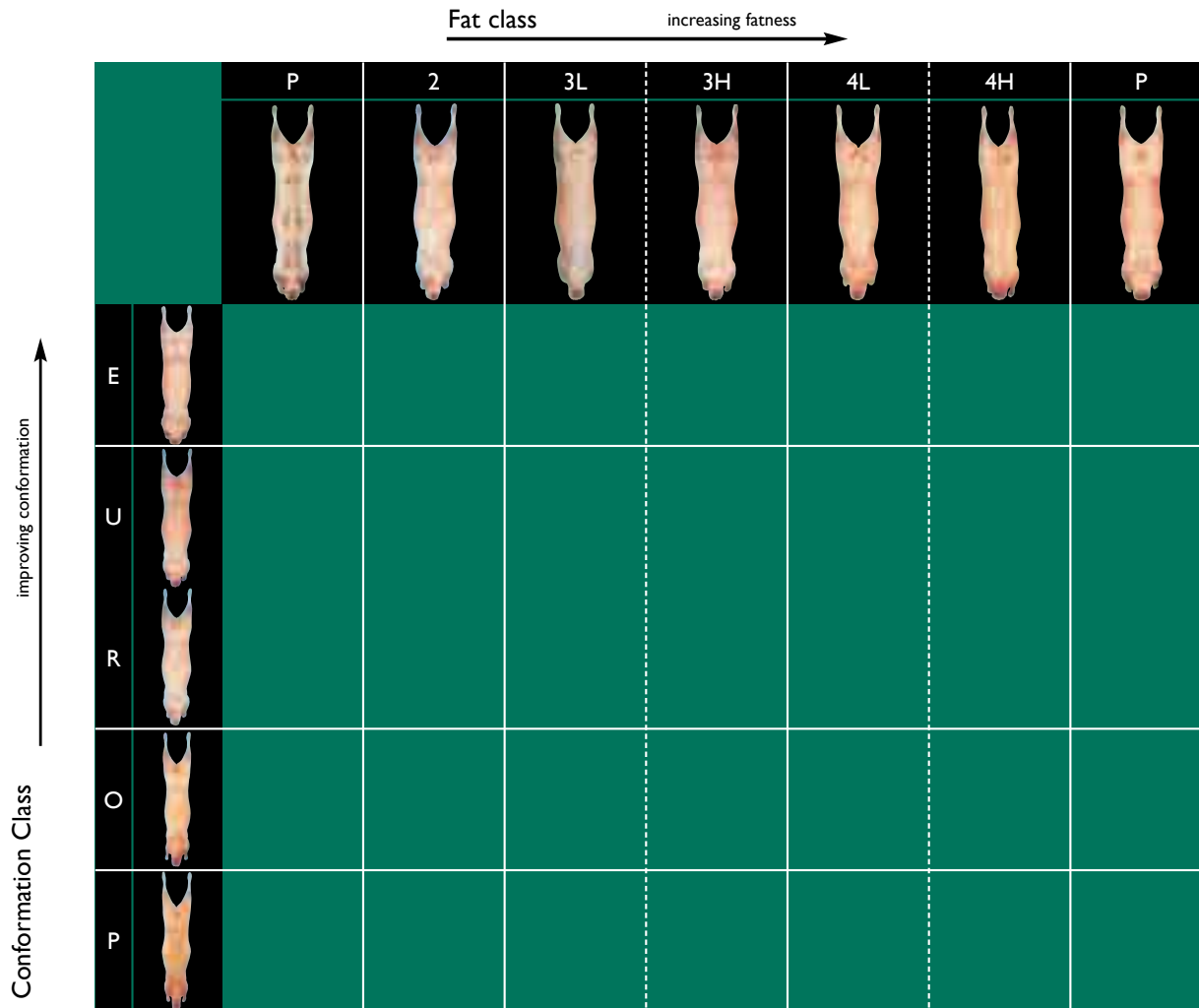
EBLEX Code: **Trim B012**



Description: 70% visual lean trimmings.

Lamb carcass classification

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



Lamb Index

1 Lamb Primals

Legs with Chumps
Leg with Chump
Leg without Chump
Chump – bone-in
Chump – boneless
Chump – centre cut (boneless and fully trimmed)
Hinds and Ends (breast and flanks removed)
Chine and End (long)
Chine and End (short)
Best End (long)
Loin – double untrimmed
Loin – single untrimmed
Loin – double fully trimmed
Loin – single fully trimmed
Middle
Middle excluding breast flanks
Loin with chump
Loin without chump
Best End of Neck – short and un-split
Best End of Neck – short and split
Saddle – bone-in
Short Saddle
Filletts
Short Fore
Shoulder – traditional bone-in
Shoulder
Neck – untrimmed
Neck – fully trimmed
Neck
Neck Fillet
Breast – with flank
Breast – square cut
Breast Tip
Breast – untrimmed
Breast – fully trimmed
Flank
Flank Muscles – fully trimmed

2 Roasting Joints

“Premium” Carvery Leg of Lamb
Leg - Carvery French trimmed with the Chump
Leg - Carvery without Chump
Leg – boned and rolled
Leg Joints – traditional
Leg – fully trimmed
Leg Noisette Joint
Topside Roast
Mini Roast (Topside)
Mini Roast (Thick Flank)

Bone-In Lamb Rump
Chump – boneless
Rump Portion (boneless)
Chump – centre cut (boneless and fully trimmed)
Shoulder – traditional bone-in
Shoulder – partly boned and fully trimmed
Shoulder – half
“Rustic” Lamb Roast
“Premium” Shoulder – Carvery Roast
Shoulder – boned and rolled
Victoria Roast
Mini Roast
Shoulder Noisette Joint
Saddle bone-in
Saddle boneless
Short Saddle
Short Saddle de-boned and rolled
Short Saddle – stuffed
Saddle without flank – untrimmed
Saddle without flank – fully trimmed
Loin without flank – fully trimmed
Loin – boned and rolled
Cannon – bone-in
“Premium” Lamb Sirloin
“Premium” Lamb Cannon
Loin – eye muscle fully trimmed
Neck
Scrag Joint
Boneless Rolled Breasts

3 Steaks & Daubes

Legs Steaks - bone-in
“Premium” Lamb Leg Steaks
Lamb Leg Steaks
Escallops (Thick Flank)
Chump Steaks – bone-in
Chump Steaks – boneless
Bone-In Lamb Rump Portions
Rump Portion (boneless)
Lamb Spatchcock (portions)
Lamb Pave
Daubes (leg)
Daubes (shoulder)
Rustic Lamb Chunkies
Scrag Slices
Valentine Steaks
“Premium” Lamb Noisettes
Noisette Skewers
Canon Skewers
Lamb Rosettes
Fillet

4 Racks, Cutlets and Ribs

Rack – seven-rib
Rack - seven rib (part fat removed)
Rack – seven rib (cap and fat removed)
Rack – Banqueting-style
“Premium” single-bone mini rack
Rack – two x three-rib to include one cutlet
Rack – shoulder six-rib
Cutlets
Cutlets – fully trimmed
“Premium” French Trimmed Cutlets
“Premium” T-bone Chops
T- bone chops without flank – fully trimmed
Barnsley Chop
Fully trimmed Barnsley chop
Ribs – individual
Ribs – small pieces

5 Knuckles

Shank
Shank French trimmed
Shank French trimmed without heel muscle
Knuckle Standard Shoulder
Knuckle - short
Knuckle

6 Dice & Stirfry

“Premium” Diced Leg 95% visual lean
Diced Shoulder 90% visual lean
Stir-fry
Neck Fillet
Leg – dice and meaty bones
Shoulder – dice and meaty bones
Neck – meaty bones

7 Mince

Minced Lamb 95% visual lean
Minced Lamb 90% visual lean

8 Offal

Lamb's kidneys
Lamb's heart
Lamb's liver
Lamb's sweetbreads

9 Trim

90% VL lamb
Lamb Fat



Quality Standard lamb - Lamb Primals

Legs - with chump

EBLEX Code: Leg L029



Description: Pair of legs and chump.

Leg with Chump

EBLEX Code: Leg L001



Description: Whole leg and chump.

Leg without Chump

EBLEX Code: Leg L002



Description: Leg where the chump is removed, part of the tail still attached.

Chump – bone-in

EBLEX Code: Leg L008



Description: The chump is removed from the leg.

Chump – boneless

EBLEX Code: Leg L009



Description: The chump is removed from the leg and de-boned. A very versatile cut. It can be used as a small joint, cut into paves, steaks or dice.

Quality Standard lamb - Lamb Primals

Chump - centre cut (boneless and fully trimmed)

EBLEX Code: Leg L028



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

Hinds and ends (breast and flanks removed)

EBLEX Code: Loin L045



Description: Fore end, breast and flanks are removed from the carcass.

Chine and End (long)

EBLEX Code: Loin L030



Description: Legs, shoulders, scrag and breast are removed.

Chine and End (short)

EBLEX Code: Loin L031



Description: Fore end, legs and breast are removed.

Best End (long)

EBLEX Code: Loin L029



Description: The best end (long) will consist of 12 rib bones on each side.

Quality Standard lamb - Lamb Primals

Loin – double untrimmed

EBLEX Code: Loin L037



Description: The length of the ribs is 40mm from the tip of the eye muscle. The neck is removed in line with the first rib.

Loin – single untrimmed

EBLEX Code: Loin L039



Description: The length of the ribs is 40mm from the tip of the eye muscle. The neck is removed in line with the first rib.

Loin – double fully trimmed

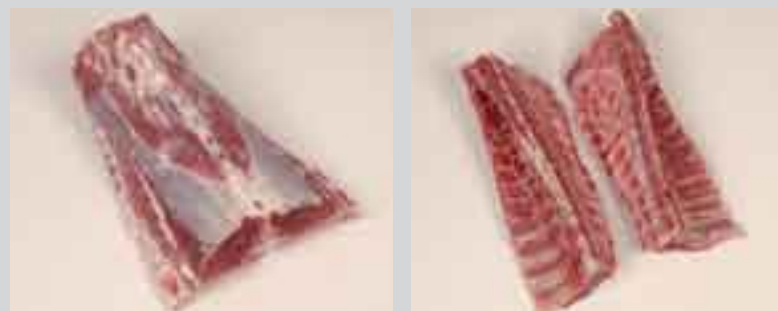
EBLEX Code: Loin L038



Description: The length of the ribs is 40mm from the tip of the eye muscle. External fat is removed. The neck is removed in line with the first rib.

Loin – single fully trimmed

EBLEX Code: Loin L040



Description: The length of the ribs is 40mm from the tip of the eye muscle. External fat is removed. The neck is removed in line with the first rib.

Quality Standard lamb - Lamb Primals

Middle

EBLEX Code: Loin L001



Description: The fore end and the legs and chumps are removed.

Middle excluding breast flanks

EBLEX Code: Loin L002



Description: The breast flanks are removed at a distance equal to 1½ times the length of the eye muscle.

Loin with chump

EBLEX Code: Loin L008



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

Loin without chump

EBLEX Code: Loin L009



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

Quality Standard lamb - Lamb Primals

Best End of Neck – short and un-split

EBLEX Code: Loin L006



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

Best End of Neck – short and split

EBLEX Code: Loin L007



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

Saddle – bone-in

EBLEX Code: Loin L027



Description: Fully trimmed and prepared saddle of lamb.

Short Saddle

EBLEX Code: Loin L003



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

Quality Standard lamb - Lamb Primals

Fillets

EBLEX Code: Loin L026



Description: Fully trimmed fillets of lamb.

Short Fore

EBLEX Code: Forequarter L001



Description: A six-rib short fore.

Shoulder – traditional bone-in

EBLEX Code: Forequarter L002



Description: A square cut shoulder with part of the knuckle removed.

Shoulder –

EBLEX Code: Forequarter L023



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

Quality Standard lamb - Lamb Primals

Neck – untrimmed

EBLEX Code: Forequarter L020



Description: Neck (scrag) removed in line with the first rib.

Neck – fully trimmed

EBLEX Code: Forequarter L021



Description: Neck (scrag) is removed in line with the first rib. Back strap and excess fat removed.

Neck

EBLEX Code: Forequarter L015



Description: A bone-in neck.

Neck Fillet

EBLEX Code: Forequarter L016



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

Quality Standard lamb - Lamb Primals

Breast – with flank

EBLEX Code: Breast L003



Description: Breast without the breast tip but thin flank part remains.

Breast – square cut

EBLEX Code: Breast L002



Description: Breast without the breast tip and thin flank part.

Breast Tip

EBLEX Code: Breast L004



Description: Tip of the breast from the forequarter.

Quality Standard lamb - Lamb Primals

Breast – untrimmed

EBLEX Code: Breast L007



Description: The rib section of the breast with the flank removed.

Breast – fully trimmed

EBLEX Code: Breast L008



Description: The rib section of the breast with the flank removed.

Quality Standard lamb - Lamb Primals

Flank

EBLEX Code: Breast L005



Description: Flank section without the bones or cartilage.

Flank Muscles – fully trimmed

EBLEX Code: Breast L006



Description: Flank muscles trimmed of excess fat.

Quality Standard lamb - Roasting Joints

“Premium” Carvery Leg of Lamb

EBLEX Code: Leg L005



Description: This premium carvery leg is de-boned except for the knucklebone. The topside is removed to give even diameter slices and for easy carving.

Leg - Carvery French trimmed with the Chump

EBLEX Code: Leg L004



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

Quality Standard lamb - Roasting Joints

Leg - Carvery without Chump

EBLEX Code: Leg L003



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

Leg Joints - traditional

EBLEX Code: Leg L006



Description: This leg has the chump removed and is cut in half.

Leg – boned and rolled

EBLEX Code: Leg L007



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

Leg – fully trimmed

EBLEX Code: L026



Description: Whole leg and chump of lamb with external fat removed.

Quality Standard lamb - Roasting Joints

Leg Noisette Joint

EBLEX Code: Leg L014



Description: Prepared from the silverside muscle of the leg. Even in diameter and easy to cut into noisettes after cooking.

Topside Roast

EBLEX Code: Leg L010



Description: Whole topside with maximum fat thickness of 5mm.

Mini Roast (Topside)

EBLEX Code: Leg L011



Description: Whole topside cut into half with maximum fat thickness of 5mm.

Mini Roast (Thick Flank)

EBLEX Code: Leg L013



Description: A thick flank joint with the ends squared off.

Bone-in Lamb Rump

EBLEX Code: Leg L032



Description: Prepared from the chump with the tail bone removed.

Quality Standard lamb - Roasting Joints

Chump – boneless

EBLEX Code: Leg L009



Description: The chump is removed from the leg and de-boned. A very versatile cut. It can be used as a small joint, cut into paves, steaks or dice.

Rump portion (boneless)

EBLEX Code: Leg L030



Description: Boneless Rump prepared from the leg and chump.

Chump - centre cut (boneless and fully trimmed)

EBLEX Code: Leg L028



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

Shoulder – traditional bone-in

EBLEX Code: Forequarter L002



Description: A square cut shoulder with part of the knuckle removed.

Quality Standard lamb - Roasting Joints

Shoulder – partly boned and fully trimmed

EBLEX Code: Forequarter L024



Description: A round shoulder with blade bone removed, leaving the blade bone cartilage attached to the shoulder. Excess fat removed.

Shoulder – half

EBLEX Code: Forequarter L003



Description: A traditional shoulder cut in half.

“Rustic” Lamb Roast

EBLEX Code: Forequarter L006



Description: A traditional bone-in shoulder cut into three or more portions and scored.

“Premium” Shoulder – Carvery Roast

EBLEX Code: Forequarter L008



Description: Partly de-boned shoulder with a French trimmed knuckle attached. Very easy to carve.

Quality Standard lamb - Roasting Joints

Shoulder – boned and rolled

EBLEX Code: Forequarter L007



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

Victoria Roast

EBLEX Code: Forequarter L009



Description: A de-boned and highly trimmed shoulder rolled into two equal-sized joints.

Mini Roast

EBLEX Code: Forequarter L009



Description: A de-boned and highly trimmed shoulder rolled into four equal-sized mini joints.

Shoulder Noisette Joint

EBLEX Code: Forequarter L010



Description: After highly trimming only the best parts of the shoulder are used for this product.

Quality Standard lamb - Roasting Joints

Saddle bone-in

EBLEX Code: Loin L027



Description: Fully trimmed and prepared saddle of lamb.

Saddle boneless

EBLEX Code: Loin L028



Description: Fully trimmed, de-boned and rolled saddle of lamb.

Short Saddle

EBLEX Code: Loin L003



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

Short Saddle de-boned and rolled

EBLEX Code: Loin L004



Description: The bones are removed from the saddle and the whole joint is rolled. The fillets are left inside the joint.

Short Saddle - stuffed

EBLEX Code: Loin L005



Description: Boneless saddle stuffed with a flavoured lamb mince stuffing. The fillets are left inside the joint.

Quality Standard lamb - Roasting Joints

Saddle without flank –
untrimmed

EBLEX Code: Loin L032



Description: Saddle, breast flank is removed in line with the eye muscle. With back fat.

Saddle without flank –
fully trimmed

EBLEX Code: Loin L033



Description: Saddle, breast flank is removed in line with the eye muscle. External fat is removed.

Loin without flank – fully trimmed

EBLEX Code: Loin L034



Description: Saddle, breast flank is removed in line with the eye muscle and back is split into single loins. External fat is removed.

Quality Standard lamb - Roasting Joints

Loin – boned and rolled

EBLEX Code: Loin L017



Description: The whole loin is used for this joint.
The length of the breast flanks is the same as the length of the eye muscle.
Maximum fat thickness 6mm.

Cannon – bone-in

EBLEX Code: Loin L014



Description: A bone-in cannon of lamb with the fat left on but the bark removed.

Quality Standard lamb - Roasting Joints

“Premium” Lamb Sirloin

EBLEX Code: Loin L015



Description: Highly trimmed loin of lamb with the fat left on but the bark removed.

“Premium” Lamb Cannon

EBLEX Code: Loin L016



Description: Just a fully trimmed eye muscle is used for this premium cannon.

Quality Standard lamb - Roasting Joints

Loin – eye muscle fully trimmed

EBLEX Code: Loin L042



Description: Fully trimmed eye muscle, fat and connective tissue removed.

Neck

EBLEX Code: Forequarter L015



Description: A bone-in neck.

Scrag Joint

EBLEX Code: Forequarter L004



Description: Cut from a section of the neck.

Boneless Rolled Breasts

EBLEX Code: Breast L011



Description: 2 Boneless trimmed breasts rolled together.

Quality Standard lamb - Steaks/daubes

Leg Steaks - bone-in

EBLEX Code: Leg L019



Description: Cut from the centre of the leg and contains a small bone in the centre of each steak.

“Premium” Lamb Leg Steaks

EBLEX Code: Leg L016



Description: Premium lamb leg steaks are cut from the topside of lamb. Maximum fat thickness 5mm.

Lamb Leg Steaks

EBLEX Code: Leg L017



Description: Boneless leg steaks. The whole leg is used for this steak.

Escallops (Thick Flank)

EBLEX Code: Leg L018



Description: A trimmed thick flank muscle cut into three equal-sized escallops.

Quality Standard lamb - Steaks/daubes

Chump Steaks – bone-in

EBLEX Code: Leg L020



Description: These steaks are cut from a bone-in chump and the amount of bone can be different in each steak.

Chump Steaks – boneless

EBLEX Code: Leg L021



Description: Boneless steaks cut from the chump.

Bone-In Lamb Rump Portions

EBLEX Code: Leg L033



Description: Prepared from the chump with the tail bone removed and cut into two portions.

Rump portion (boneless)

EBLEX Code: Leg L030



Description: Boneless Rump prepared from the leg and chump.

Quality Standard lamb - Steaks/daubes

Lamb Spatchcock (portions)

EBLEX Code: Leg L031



Description: Prepared from the leg and chump of lamb.

Lamb Pave

EBLEX Code: Leg L012



Description: Whole topside cut into three equal portions with maximum fat thickness of 5mm.

Daubes (leg)

EBLEX Code: Leg L015



Description: Prepared from boneless leg meat and secured with two roasting bands to keep the daubes in shape during cooking.

Daubes (shoulder)

EBLEX Code: Forequarter L012



Description: These daubes are cut from a de-boned and highly trimmed shoulder and secured with two roasting bands to keep the daubes in shape during cooking.

Quality Standard lamb - Steaks/daubes

Rustic Lamb Chunkies

EBLEX Code: Forequarter L013



Description: De-boned and highly trimmed shoulder cut into individual portions, which are scored.

Scrag Slices

EBLEX Code: Forequarter L005



Description: A section of the neck cut into slices.

Valentine Steaks

EBLEX Code: Loin L022



Description: Cut from the lumbar section of the loin and butterfly cut.

“Premium” Lamb Noisettes

EBLEX Code: Loin L023



Description: Cut from the lumbar section of the loin. The length of the breast flanks is the same as the length of the eye muscle. Maximum fat thickness 6mm.

Quality Standard lamb - Steaks/daubes

Noisette Skewers

EBLEX Code: Loin L024



Description: Two noisettes on a wooden skewer.

Cannon Skewers

EBLEX Code: Loin L025



Description: Only the eye of the loin is used for this product.

Lamb Rosettes

EBLEX Code: Forequarter L014



Description: This product is produced from a de-boned and highly trimmed shoulder.

Fillet

EBLEX Code: Loin L026



Description: Fully trimmed fillets of lamb.

Quality Standard lamb - Racks/cutlets

Rack – seven-rib

EBLEX Code: Loin L010



Description: The rib section of the loin is used.

Rack - seven-rib (part fat removed)

EBLEX Code: Loin L043



Description: Rack of lamb with the outer layer of fat removed from the eye muscle, but some fat is left on the rib section.

Rack - seven-rib (cap and fat removed)

EBLEX Code: Loin L044



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

Quality Standard lamb - Racks/cutlets

Rack – Banqueting-style

EBLEX Code: Loin L013



Description: A seven-bone rack, which has three rib bones removed at alternate intervals.

“Premium” single-bone mini rack

EBLEX Code: Loin L012



Description: A premium three-rib rack, which has two of the outside rib bones removed leaving the centre rib attached.

Quality Standard lamb - Racks/cutlets

Rack – two x three-rib to include one cutlet

EBLEX Code: Loin L011



Description: These two x three-rib racks are cut from a seven-bone rib leaving one French cutlet, which will be included in the delivery.

Rack – shoulder six-rib

EBLEX Code: Forequarter L011



Description: This rack is cut from the rib section of the forequarter.

Cutlets

EBLEX Code: Loin L020



Description: Only the rib section of the loin is used.

Cutlets – fully trimmed

EBLEX Code: Loin L041



Description: The length of the ribs is 40mm from the tip of the eye muscle. External fat is removed.

Quality Standard lamb - Racks/cutlets

“Premium” French-Trimmed Cutlets

EBLEX Code: Loin L019



Description: Rack of lamb cut into individual premium cutlets.

“Premium” T-bone Chops

EBLEX Code: Loin L021



Description: Only the lumbar section of the loin is used for this premium T-bone chop.

T-bone chops without flank –

EBLEX Code: Loin L035



Description: The flanks and back fat is removed.

Barnsley Chop

EBLEX Code: Loin L018



Description: A double lamb chop.
Maximum fat thickness 6mm.

Quality Standard lamb - Racks/cutlets

Fully trimmed Barnsley chop

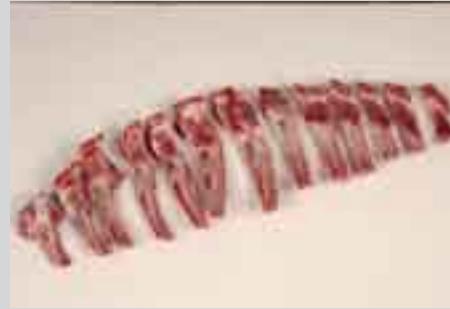
EBLEX Code: Loin L036



Description: The flanks and all back fat is removed.

Ribs – individual

EBLEX Code: Breast L009



Description: The rib section of the breast with the flank removed. Trimmed of excess fat and cut into individual ribs.

Ribs – small pieces

EBLEX Code: Breast L010



Description: The rib section of the breast with the flank removed. Trimmed of excess fat and cut into individual ribs. Ribs are cut into 30-40mm length pieces.

Quality Standard lamb - Knuckles

Shank

EBLEX Code: Leg L022



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

Shank French trimmed

EBLEX Code: Leg L023



Description: Cut from the leg with some of the heel muscle attached to create a meaty shank. The shank is trimmed to expose 25mm of bone.

Shank French trimmed without heel muscle

EBLEX Code: Leg L024



Description: Cut from the leg without the heel muscle to create a mini shank. The shank is trimmed to expose 25mm of bone.

Quality Standard lamb - Knuckles

Knuckle Standard Shoulder

EBLEX Code: Forequarter L019



Description: Knuckle with one end square cut.

Knuckle - short

EBLEX Code: Forequarter L018



Description: Knuckle with both ends square cut.

Knuckle

EBLEX Code: Forequarter L017



Description: This is the meaty knuckle version, which contains extra shoulder meat and is French trimmed.

Quality Standard lamb - Dice/Stir-fry

“Premium” Diced Leg 95% visual lean

EBLEX Code: Dice L001



Description: Prepared from a highly trimmed leg cut into 2.5cm diameter dice. 95% visual lean.

Stir-fry

EBLEX Code: Stir-fry L003



Description: Prepared from highly trimmed lamb and cut into strips 10cm long and 1cm wide.

Diced Shoulder 90% visual lean

EBLEX Code: Dice L002



Description: Prepared from a highly trimmed shoulder cut into 2.5cm diameter dice. 90% visual lean.

Neck Fillet

EBLEX Code: Forequarter L016



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

Quality Standard lamb - Dice/Stir-fry

Leg – dice and meaty bones

EBLEX Code: Leg L027



Description: Flank section without the bones or cartilage.

Neck – meaty bones

EBLEX Code: Forequarter L022



Description: The rib section of the breast with the flank removed.

Shoulder – dice and meaty bones

EBLEX Code: Forequarter L025



Description: A round shoulder with blade bone and excess fat removed. The remainder is de-boned and diced. Some meat is left on the bones and sawn into 2cm thick pieces.

Quality Standard lamb - Mince

Minced Lamb 95% visual lean

EBLEX Code: Mince L001



Description: Mince is 95% visual lean.

Minced Lamb 90% visual lean

EBLEX Code: Mince L002



Description: Mince is 90% visual lean.

Quality Standard lamb - Offal

Lamb's kidneys
EBLEX Code: **Offal L001**



A photograph showing six individual lamb kidneys, which are dark red, bean-shaped organs with a smooth, glossy surface. They are arranged in a loose cluster on a white background.

Lamb's heart
EBLEX Code: **Offal L001**



A photograph showing four lamb hearts, which are reddish-pink, muscular organs with a textured surface. They are arranged in a loose cluster on a white background.

Lamb's liver
EBLEX Code: **Offal L001**



A photograph showing a single lamb liver, which is a large, dark red, elongated organ with a smooth surface. It is positioned horizontally on a white background.

Lamb's sweetbreads
EBLEX Code: **Offal L001**



A photograph showing a pile of lamb sweetbreads, which are light pink, irregularly shaped, and moist-looking organs. They are piled together on a white background.

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



Quality Standard lamb - Trim

90% VL Boneless Lamb

EBLEX Code: Trim L001



Description: Lamb trim.

Lamb Fat

EBLEX Code: Trim L002



Description: Fat from the lamb carcasse.

Mutton Index

1 Mutton Primals

- Leg and Chump
- Leg and Chump - without aitch and tail bone
- Leg and Chump without shank (boneless)
- Leg without chump and shank (boneless)
- Chump (boneless)
- Middle
- Best End and Middle Neck
- Loin - without Chump
- Loin - without Chump (boneless)
- Loin - eye muscle fully trimmed
- Loin - eye muscle (with silver skin)
- Fillets
- Forequarter
- Forequarter (without ribcage and neckbones)
- Neck Fillet
- Shoulder (round)
- Breast - Square cut
- Breast - Square cut (boneless)

2 Roasting Joints

- Leg without chump and shank (boneless, netted)
- Shoulder Joint - boneless and netted

3 Knuckles

- Shank - with knuckle (Leg)
- Shank (Leg)

4 Trim

- 90% VL Boneless Mutton



Mutton - Mutton Primals

Leg and chump

EBLEX Code: Leg M001



Description: Whole leg and chump.

Leg and Chump - without aitch and tail bone

EBLEX Code: Leg M009



Description: Partly deboned leg and chump with the knuckle trimmed.

Leg and Chump without shank (boneless)

EBLEX Code: Leg M002



Description: Boneless leg and chump without shank meat.

Leg without chump and shank (boneless)

EBLEX Code: Leg M003



Description: Boneless leg without chump and shank meat.

Mutton - Mutton Primals

Chump (boneless)

EBLEX Code: Leg M006



Description: The chump is removed from the leg and deboned.

Middle

EBLEX Code: Loin M001



Description: The fore end is removed between the 6th and 7th rib and the chump is left on the leg.

Best End and Middle Neck

EBLEX Code: Loin M007



Description: The breast flank is removed at a distance of 1½ times the length of the eye muscle.

Loin - without Chump

EBLEX Code: Loin M002



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

Mutton - Mutton Primals

Loin - without Chump (boneless)

EBLEX Code: Loin M003



Description: Boneless loin without chump. The flank is 1½ times the length of the eye muscle.

Loin - eye muscle fully trimmed

EBLEX Code: Loin M004



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

Loin - eye muscle (with silver skin)

EBLEX Code: Loin M005



Description: Untrimmed eye muscle prepared from a complete loin.

Fillets

EBLEX Code: Loin M006



Description: Fully trimmed fillets of mutton.

Mutton - Mutton Primals

Forequarter

EBLEX Code: Forequarter M001



Description: A 6 rib bone forequarter.

Forequarter (without ribcage and neckbones)

EBLEX Code: Forequarter M002



Description: A partly de-boned (6 rib bone) forequarter.

Neck Fillet

EBLEX Code: Forequarter M003



Description: A neck fillet with the yellow gristle removed.

Shoulder (round)

EBLEX Code: Forequarter M004



Description: Round shoulder removed from the carcass by following the natural seams.

Mutton - Mutton Primals

Breast - Square cut

EBLEX Code: Breast M001



Description: Breast is removed between the 6th and 7th ribs and flank tails are left on the leg.

Breast - Square cut (boneless)

EBLEX Code: Breast M002



Description: Breast is removed between the 6th and 7th ribs and flank tails are left on the leg.

Mutton - Roasting Joints

Leg without chump and shank
(boneless, netted)

EBLEX Code: Leg M004



Description: Boneless netted leg joint.

Shoulder Joint - boneless and netted

EBLEX Code: Forequarter M005



Description: Boneless joint prepared from a boneless forequarter.

Mutton - Knuckles

Shank - with knuckle (Leg)

EBLEX Code: Leg M007



Description: Cut from the leg with the knuckle still attached.

Shank (Leg)

EBLEX Code: Leg M008



Description: Cut from the leg with the knuckle removed.

Mutton - Trim

90% VL Boneless Mutton

EBLEX Code: **Trim M001**



Description: Lean mutton trim.

Acknowledgements

A special thanks to all those who have contributed to putting this guide together. In particular, Keith Fisher, John Satelle and Viv Harvey. Also a special extended thanks to the NACB for their invaluable consultation and to Peter Allen for his input and guidance, with the development of additional Quality Standard beef and lamb products.

All copyright including images and photography remain that of AHDB. Any duplication of this Guide is strictly forbidden. No duplication, either in part or full without prior consent from the publisher, is allowed. All images and copy remain the property of AHDB.

© Agriculture and Horticulture Development Board 2010. All rights reserved.

EBLEX, Stoneleigh Park, Kenilworth, Warwickshire CV8 2TL.

EBLEX is a division of the Agriculture and Horticulture Development Board.

Designed and produced by, Design Promotion Marketing Limited,
Dean Court, 85A Adlington Road, Wilmslow, Cheshire, SK9 2BT.
Telephone: 01625 547999
Fax: 0800 7814223

