

# Purchasing Guides and Cutting Specifications

Quality Standard veal

First Edition  
July 2009



# Quality & Consistency for the Meat Industry

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

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

With this in mind, EBLEX (a division of the Agriculture and Horticulture Development Board) has developed a completely new specification and coding CD for veal products.

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

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

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

visit [www.eblexfoodservice.co.uk](http://www.eblexfoodservice.co.uk)

*“Meeting the demands of the meat buyer”*

Dick van Leeuwen



# Farm Assured, Quality Assured Be Assured

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

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

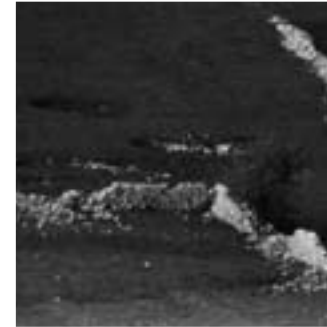
The EBLEX \*Quality Standard veal scheme includes additional requirements, which are above current commercial and legal standards applicable to the production and processing of veal.

## Veal Specification

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

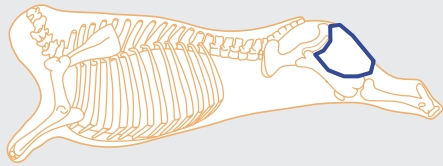
Therefore the Quality Standard veal logo will apply to meat from animals under 8 months of age and the Quality Standard beef logo for animals over 8 months at slaughter.

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



# Topside

# Topside V001



1. Position of the topside.

2. Remove discoloured tissue...

3. excess fat and...

4. exposed blood veins.



5. Fat thickness 10mm maximum...

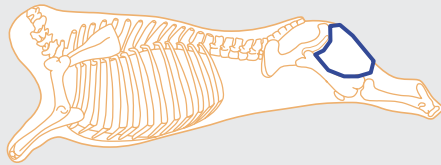
6. at any point.





# Trimmed Topside without Cap (gracilis)

Topside V002



1. Position of the topside.

2. Remove discoloured tissue.

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

4. Cap muscle (gracilis).



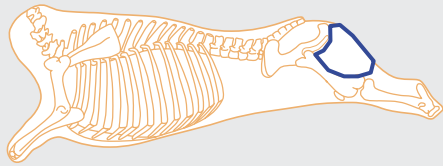
5. Topside without cap muscle (gracilis).

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



# Topside Cap Muscle (gracilis)

Topside V003



1. Position of the topside.

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

3. Cap muscle (gracilis) untrimmed.

4. Excess fat and

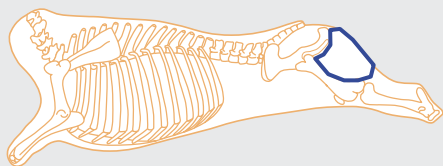


5. gristle removed.



# Topside Escallops

Topside V004

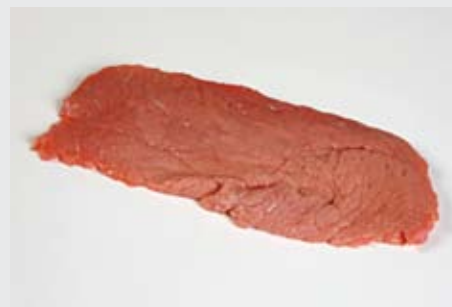


1. Position of the topside.

2. Remove discoloured tissue.

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

4. Cap muscle (gracilis).



5. Topside without cap muscle (gracilis).

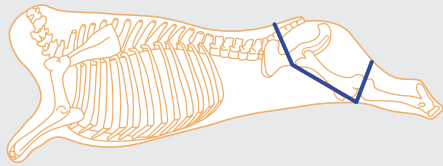
6. Boneless trimmed topside without cap muscle (gracilis), all visible fat removed. Cut into escallops of required weight.

7. Flatten out between two sheets of plastic using a fat basher to achieve 5mm even thickness and to improve tenderness.



# Silverside with Heel Muscle and Rump Cap

Silverside V001



1. Position of the silverside.

2. Silverside with heel muscle...

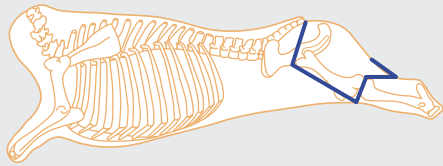
3. ...salmon cut and rump cap.





# Silverside with Heel Muscle

Silverside V002



1. Position of the silverside.

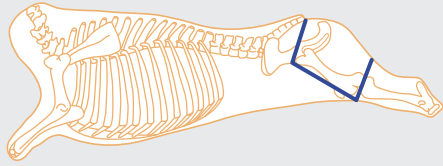
2. Silverside with...

3 ...heel muscle and salmon cut.



# Silverside

Silverside V003



1. Position of the silverside.

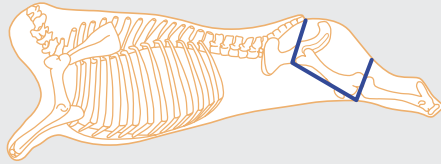
2. Silverside anterior view.

3. Silverside posterior view.



# Silverside (without Salmon cut)

Silverside V004



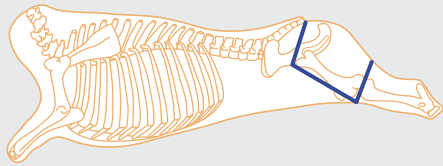
1. Position of the silverside.

2. Silverside, salmon cut and heel muscle removed.



# Silverside (fully trimmed)

Silverside V005



1. Position of the silverside.

2. Silverside, salmon cut and heel muscle removed.

3. All external fat and...

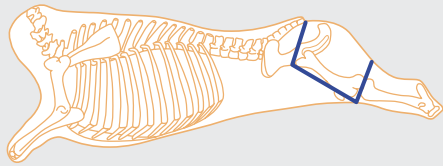
4 ...gristle to be removed.





# Salmon cut

Silverside V006



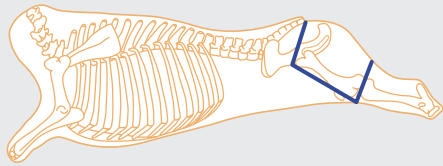
1. Position of the silverside.

2. Salmon cut.



# Salmon cut (fully trimmed)

Silverside V007



1. Position of the silverside.

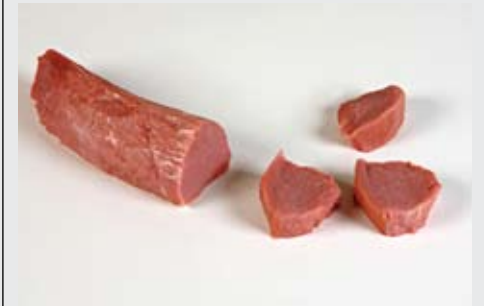
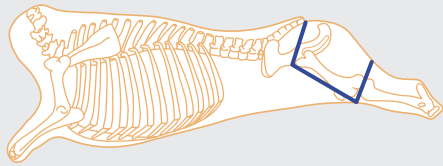
2. Salmon cut.

3. Remove all connective tissue and fat.



# Salmon Cut Steaks

Silverside V008



1. Position of the silverside.

2. Salmon cut.

3. Remove all connective tissue and fat.

4. Cut steaks into required weight or thickness.

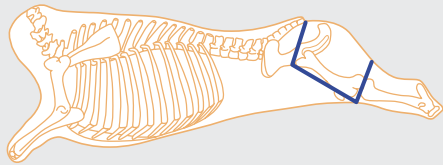


5. Salmon Cut Steaks.



# Escallops (Silverside)

Silverside V009



1. Position of the silverside.

2. Silverside, salmon cut and heel muscle removed.

3. All external fat and...

4. ...gristle to be removed.



5. Remove centre gristle by following the seam.

6. Cut both pieces into escallops.

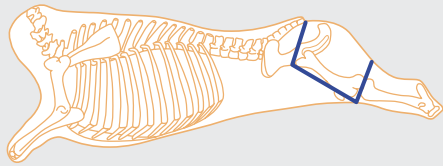
7. Flatten out between two sheets of plastic using a fat basher to achieve 5mm thickness and to improve tenderness.





# Silverside Joint

# Silverside V010



1. Position of the silverside.

2. Silverside.

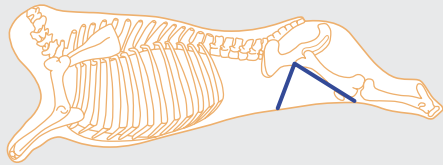
3. Cut silverside into two lengthways...

4. ...and roll and tie securely into joints.



# Thick Flank Joints

Thick Flank V003



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

2. Excess fat and...

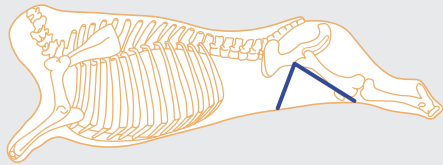
3. discoloured tissue is removed.

4. Cut the primal lengthways along the grain to produce two equal-sized joints.



# Whole Thick Flank Joint

Thick Flank V004



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

2. Excess fat and...

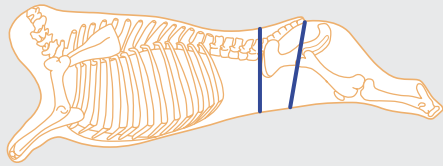
3. discoloured tissue is removed.

4. Tie the thick flank securely with string at regular intervals.



# Rump (with part tail)

# Rump V001



1. Position of the rump.

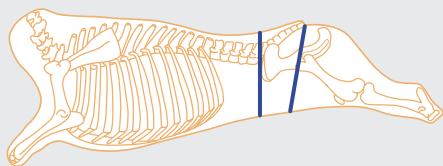
2. The rump tail is trimmed to a maximum length of 50mm.

3. Excess gristle and blood veins are removed. External fat thickness does not exceed 10mm at any point.



# Rump Steaks (with part tail)

Rump V002



1. Position of the rump.

2. The rump tail is trimmed to a maximum length of 50mm.

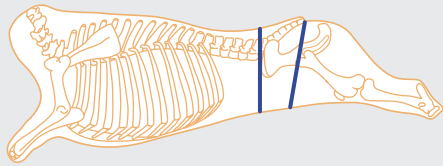
3. Excess gristle and blood veins are removed.

4. Slice the rump into steaks of 15mm thickness. External fat thickness not to exceed 10mm at any point.



# Rump Cap

Rump V003



1. Position of the rump.

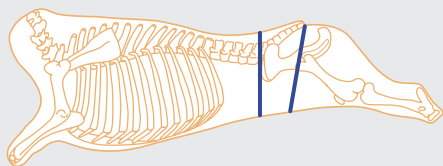
2. Separate the cap muscle by cutting along...

3. the seam between it and the main rump muscle. Maximum fat thickness 15mm.



# Centre Cut Rump

Rump V004



1. Position of the rump.

2. Rump with rump tail and cap muscle removed.

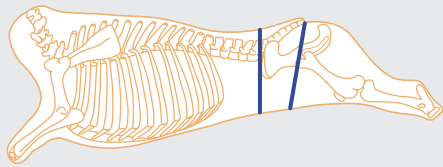
3. Excess gristle and blood veins are removed.





# Prime Rump Steaks

Rump V005



1. Position of the rump.

2. Rump with rump tail and cap muscle removed.

3. Excess gristle and blood veins are removed.

4. Slice the rump into steaks of 15mm thickness.

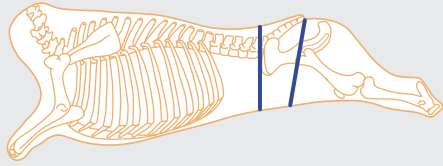


5. Prime Rump Steak



# Rump Tail

Rump V006



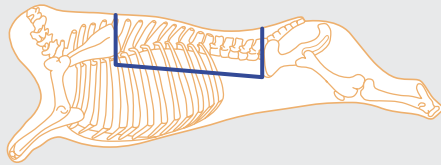
1. Position of the rump.

2. Rump tail. Maximum fat thickness 10mm.



# Sirloin and Whole Fillet - 8 bone

Sirloin V001



1. Position of sirloin and fillet.

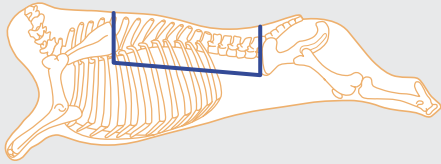
2. External view.

3. Internal view. Flank to be removed by cutting 50mm from the tip of the eye muscle.



# Sirloin and Short Fillet - 8 bone

Sirloin V002



1. Position of sirloin and fillet.

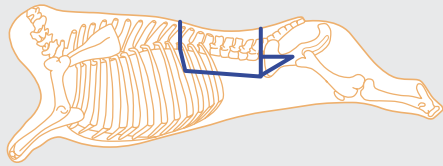
2. Internal view.

3. Flank to be removed by cutting 50mm from the tip of the eye muscle.



# Sirloin and Whole Fillet - 3 bone

Sirloin V003



1. Position of sirloin and fillet.

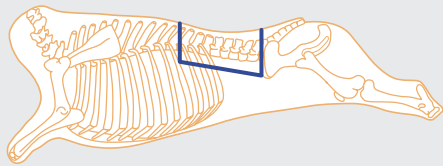
2. Internal view.

3. Flank to be removed by cutting 50mm from the tip of the eye muscle.



# Boneless Sirloin - 3 bone

Sirloin V004



1. Position of 3 rib sirloin.

2. Internal view.

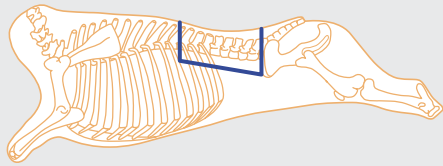
3. Flank to be removed by cutting 50mm...

4. ...from the tip of the eye muscle.



# Sirloin Steaks - Standard Trim

Sirloin V005



1. Position of the three-rib sirloin.

2. Three rib sirloin. Remove all bones using a sheet boning method. Intercostal meat (meat between the ribs) is removed.

3. The tail is trimmed to 50mm maximum from the tip of the eye muscle.

4. 25mm wide back strap is removed. External fat level trimmed back to a maximum of 10mm.



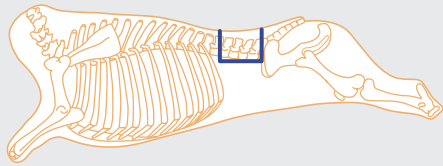
5. Cut remaining sirloin into steaks of even thickness and required portion weight.





# T - Bone Steaks

Sirloin V006



1. T-Bone position.

2. From a sirloin with the fillet attached remove a four-vertebrae section counting from the rump.

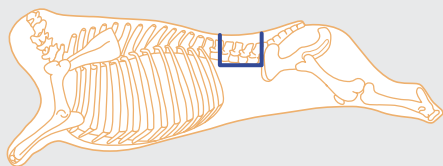
3. Remove all kidney fat and gristle. Trim the tail to a maximum length of 25mm from the tip of the eye muscle.

4. Internal and external fat thickness not to exceed 10mm. Cut and saw the T-bone section into steaks of required weight or thickness and remove bone dust.



# Sirloin - T - Bone section

Sirloin V007



1. T-Bone position.

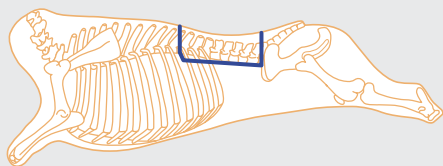
2. From a sirloin with the fillet attached remove a four-vertebrae section counting from the rump.

3. Remove all kidney fat and gristle. Trim the tail to a maximum length of 25mm from the tip of the eye muscle.



# Sirloin Cannon Steak

Sirloin V008



1. Position of the sirloin.

2. Remove all gristle, connective tissue and fat from the sirloin. Chain muscle and tail to be removed.

3. Eye muscle of the loin.

4. Cut the eye of the sirloin into two, lengthways.



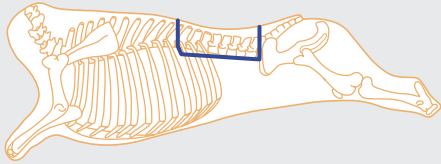
5. Cut into portions of required weight or thickness.

6. Sirloin Cannon Steak.



# Sirloin Escallops

Sirloin V009



1. Position of the sirloin.

2. Remove all gristle, connective tissue and fat from the sirloin. Chain muscle and tail to be left on.

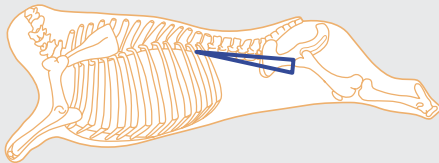
3. Eye muscle of the loin.

4. Cut the eye of the sirloin into escallops of required weight and thickness.



# Fillet

Fillet V001



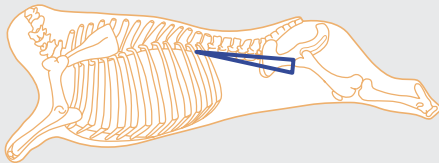
1. Position of the fillet.

2. External fat and discoloured tissue from the top of the fillet is removed. Excess fat and bone gristle from the underside of the fillet is removed.



# Fillet "Fully Trimmed"

Fillet V002



1. Position of the fillet.

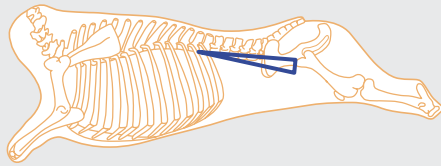
2. Boneless untrimmed fillet primal. Remove excess fat, gristle and...

3. ...connective tissue to expose underlying lean cut surface. Remove the chain muscle.



# Fillet Steaks “Fully Trimmed”

Fillet V003



1. Position of the fillet.

2. Boneless untrimmed fillet primal. Remove excess fat, gristle and...

3. ...connective tissue to expose underlying lean cut surface. Remove the chain muscle.

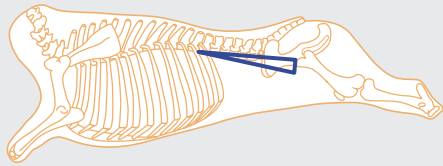
4. Cut the fillet into steaks of required weight or thickness.





# Rump Fillet with silver gristle and chain muscle

Fillet V004



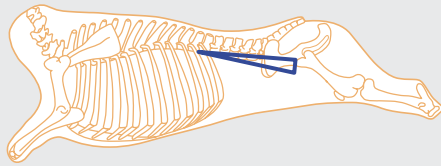
1. Position of the fillet.

2. Rump fillet prepared to specification.



# Loin Fillet without silver gristle and chain muscle

Fillet V005



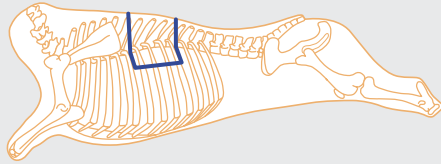
1. Position of the fillet.

2. Loin fillet prepared to specification.



# Fore rib - 5 Bone

Fore rib V001



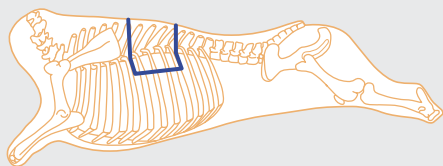
1. The fore rib should be removed from the carcass between rib bones 5-6 and 10-11 (counting from the neck upwards).

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



# Fore rib - 5 Bone - French Trimmed

Fore rib V002



1. The fore rib should be removed from the carcass between rib bones 5-6 and 10-11 (counting from the neck upwards).

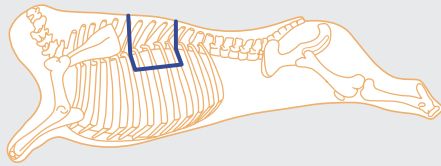
2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle. Remove blade bone cartilage, chine/feather bones and back strap.

3. Trim back 60mm of the meat to expose the rib bone ends. Tie the joint at regular intervals as illustrated.



# Rib Eye

Fore rib V003



1. The fore rib should be removed from the carcass between rib bones 5-6 and 10-11 (counting from the neck upwards).

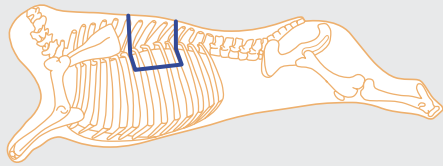
2. Blade bone cartilage to be removed. Remove bones by sheet boning. Remove the eye muscle by following...

3. ....the natural seam. Trim excess fat and gristle. Internal and external fat thickness not to exceed 15mm.



# Rib Eye Steaks

# Fore rib V004



1. The fore rib should be removed from the carcass between rib bones 5-6 and 10-11 (counting from the neck upwards).

2. Blade bone cartilage to be removed. Remove bones by sheet boning. Remove the eye muscle by following the natural seam.

3. ...the natural seam. Trim excess fat and internal and external fat thickness to not exceed 15mm.

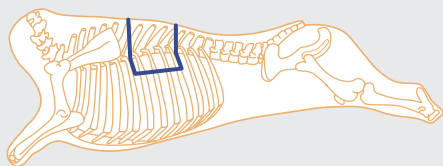
4. Cut rib eye into steaks of even thickness and required weight.

Fore rib V005 - Club Steaks



# Club Steaks

Fore rib V005



1. The fore rib should be removed from the carcass between rib bones 5-6 and 10-11 (counting from the neck upwards).

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

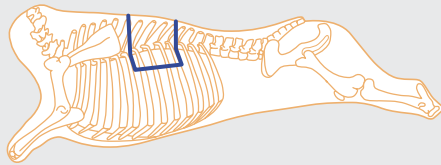
3. Cut in between the ribs and trim back 60mm of the meat to expose the rib bone ends to create club steaks.





# Fore rib - 5 Bone - boned and rolled

Fore rib V006



1. The fore rib should be removed from the carcass between rib bones 5-6 and 10-11 (counting from the neck upwards).

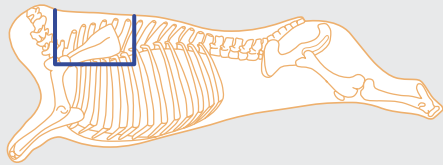
2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle. Remove all bones, blade bone cartilage, chine/feather bones and back strap.

3. Trim external fat to a maximum of 10mm. Tie the joint at regular intervals as illustrated.



# Chuck Roll - including neck

Chuck V001



1. Chuck roll.

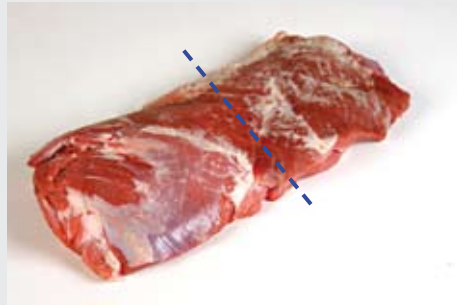
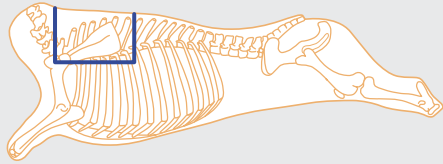
2. Yellow gristle (back strap) is removed.

3. Large fat pockets and discoloured tissue are removed.



# Chuck Roll

# Chuck V002



1. Chuck roll.

2. The neck and yellow gristle (back strap) is removed.

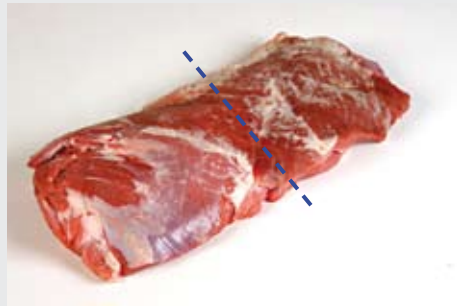
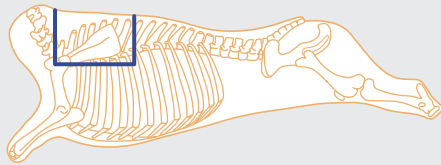
3. Large fat pockets and...

4. discoloured tissue are removed.



# Chuck Roast

# Chuck V003



1. Chuck roll.

2. The neck and yellow gristle (back strap) is removed.

3. Large fat pockets and

4. discoloured tissue are removed.

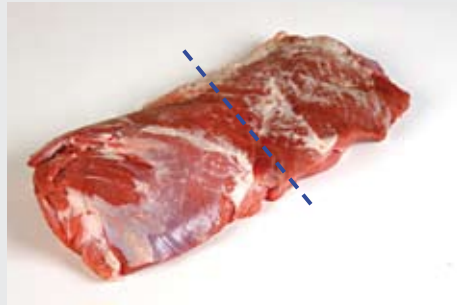
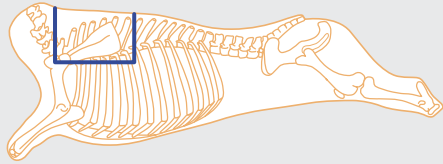


5. Tie securely at regular intervals.



# Chuck Daubes

# Chuck V004



1. Chuck roll.

2. The neck and yellow gristle (back strap) is removed.

3. Large fat pockets and...

4. discoloured tissue are removed.

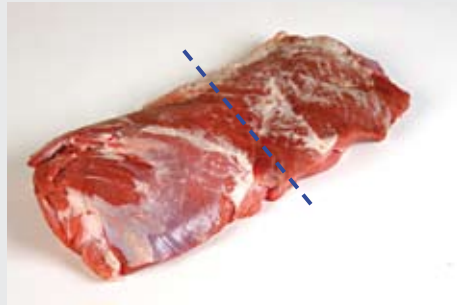
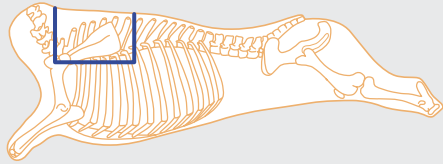


5. Cut into 50mm<sup>2</sup> chuck daubes and use roasting bands to maintain shape.



# Chuck Steaks

Chuck V005



1. Chuck roll.

2. The neck and yellow gristle (back strap) is removed.

3. Large fat pockets and...

4. discoloured tissue are removed.

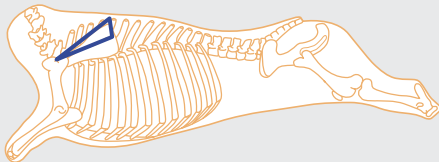


5. Cut into steaks of even thickness.



# Blade Steak

# Chuck V006



1. The blade muscle is situated in the forequarter as illustrated.

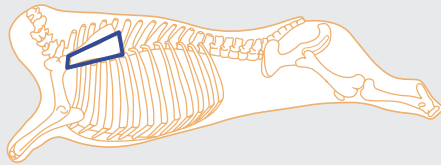
2. Blade muscle trimmed of all fat, excess gristle and connective tissue.

3. Cut into steaks of even thickness.



# Feather - extra trimmed

Chuck V007



1. Position of the feather.

2. Feather muscle.

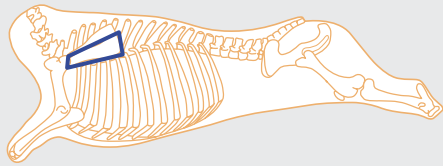
3. Remove all external gristle and excessive fat from both sides





# Feather Steaks

Chuck V008



1. Position of the feather.

2. Feather muscle.

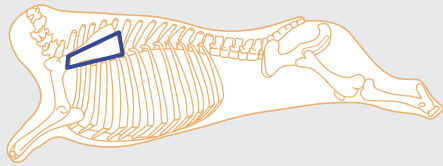
3. Remove all external gristle and excess fat.

4. Cut across the grain into steaks of even thickness.



# Flat Iron Steaks

Chuck V009



1. Position of the feather.

2. Feather muscle.

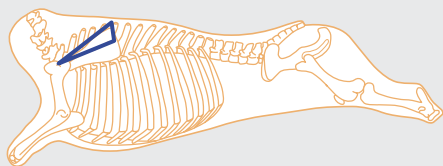
3. Remove all gristle and fat and remove the centre gristle to produce 2 portions of meat.

4. Cut into Flat Iron steaks and score.



# Blade

Chuck V010



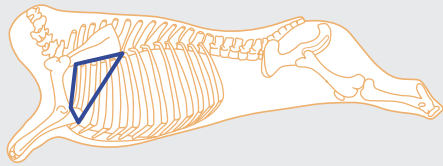
1. The blade is situated in the forequarter as illustrated.

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



# Escallops (LMC)

LMC V001



1. Position of the LMC.

2. Remove external fat gristle and...

3. ....connective tissue.

4. Follow the central gristle sheath and separate the muscle. Remove gristle.



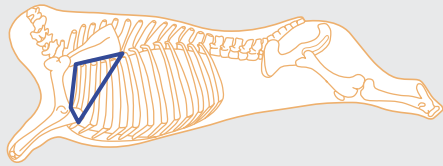
5. Trim muscle as illustrated and cut into steaks of the required weight.

6. Flatten out between two sheets of plastic using a fat basher to achieve the required thickness and to improve tenderness.



# LMC

# LMC V002



1. Position of the LMC.

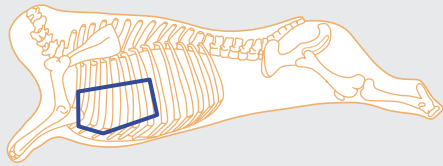
2. Remove excessive fat gristle and...

3. ...connective tissue.



# Short 5 bone Brisket

Brisket V001



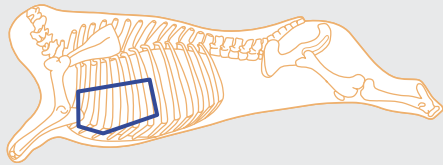
1. Position of short brisket.

2. Short 5 bone brisket.



# Short 5 bone Brisket - boneless trimmed

Brisket V002



1. Position of short brisket.

2. Short 5 bone brisket.

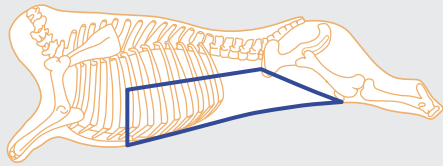
3. Internal and external fat is removed...

4. ...to a maximum thickness of 10mm at any point.



# Veal ribs

# Brisket V003



1. Position of the 8 - bone pistola flank.

2. Remove the rib section by cutting through the cartilages.

3. Internal and external fat is...

4. removed to a maximum thickness of 10mm at any point.



5. Cut into portions of required weight.

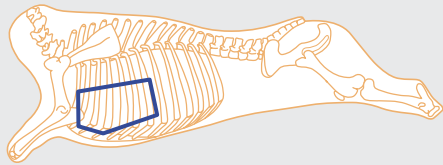
6. Veal ribs.





# Brisket joint

# Brisket V004



1. Position of short brisket.

2. Short 5 bone brisket.

3. Internal and external fat is removed...

4. ...to a maximum thickness of 10mm at any point.

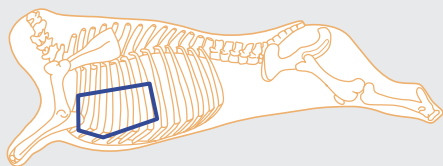


5. Roll and tie securely at regular intervals.



# Brisket Pave

# Brisket V005



1. Position of short brisket.

2. Short 5 bone brisket.

3. Internal and external fat is removed...

4. ...to a maximum thickness of 10mm at any point.



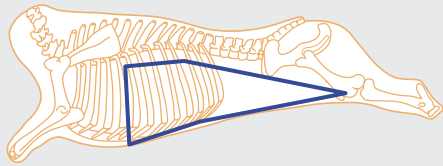
5. Cut the prepared brisket into 3 equal-sized pieces as illustrated.

6. Brisket pave.



# Bavette Steak

# Thin Flank V001



1. Position of the 8 - bone pistola flank.

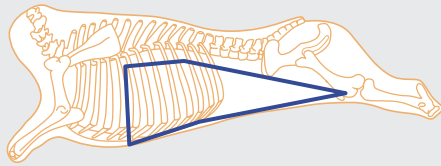
2. The main thin flank muscle trimmed of all fat and connective tissue.

3. Cut the main muscle at an angle to produce Bavette steaks.



# 8 - bone Pistola Flank

Thin Flank V002



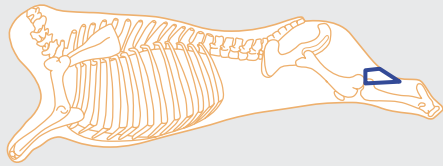
1. Position of the 8 - bone pistola flank.

2. Internal and external fat is removed to a maximum thickness of 10mm at any point.



# Heel Muscle

Leg V001



1. Heel muscle.

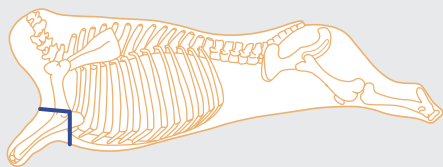
2. Excess fat and...

3. discoloured tissue is removed.



# Fore Shin – trimmed

Shin V001



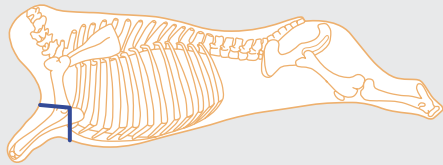
1. Shin and leg illustrated.

2. Fore shin removed by cutting through the joint.



# Fore Shin – trimmed

Shin V002



1. Shin and leg illustrated.

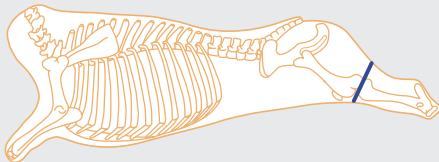
2. Remove hock and...

3. ...knuckle end to produce a fully trimmed shin



# Hind Shin

Shin V003



1. Shin and leg illustrated.

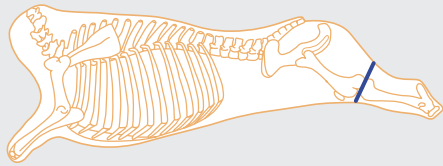
2. Hind shin.





# Hind Shin (trimmed)

Shin V004



1. Shin and leg illustrated.

2. Remove hock and...

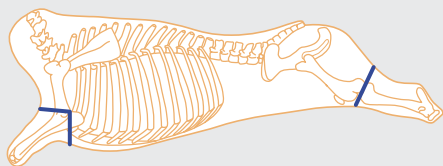
3. ...knuckle end.

4. Fully trimmed hind shin.



# Osso Bucco

# Shin V005



1. Shin and leg illustrated.

2. Remove hock and...

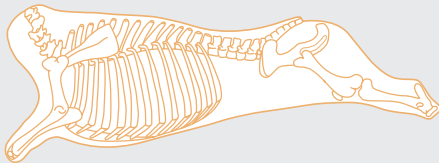
3. ...knuckle end to produce a fully trimmed fore and hind shin.

4. Cut and saw into required thickness to produce osso bucco. Saw dust to be removed.



Dice 98% VL

Dice V001



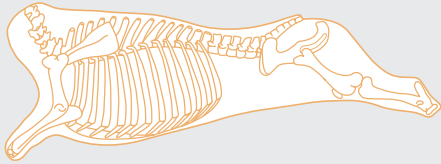
1. Dice can be prepared from various parts of the carcase.

2. Dice prepared to 98% visual lean.



# Stir-Fry

Stir-fry V002



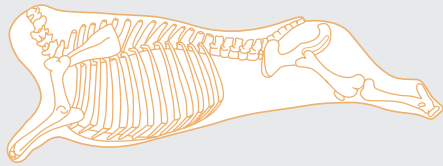
1. The following cuts can be used but must not be mixed: topside, thick flank, fillet ends, sirloin ends, rump ends and LMC.

2. Remove all gristle, connective tissue and fat. Cut lean muscle into stir-fry strips of 10mm x 10mm x 60mm.



# Burgers 90% VL

# Burgers V003



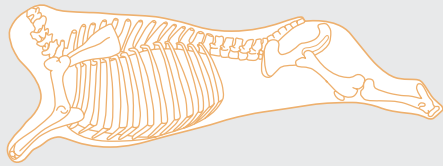
1. Mince to be prepared from fresh fore and hindquarter cuts and trimmings, excluding the head meat and offal. Meat should be free of all bone, discoloured tissue, gristle, blood vessels and glands.

2. Mince the 90% visual lean cuts twice through a 5mm plate and form into burgers.



# Mince 85% VL

# Mince V001



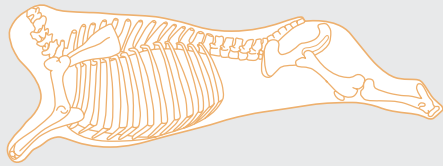
1. Mince to be prepared from fresh fore and hindquarter cuts and trimmings, excluding the head meat and offal. Meat should be free of all bone, discoloured tissue, gristle, blood vessels and glands.

2. Mince the 85% visual lean cuts twice through a 5mm plate.



# Mince 95% VL

# Mince V002



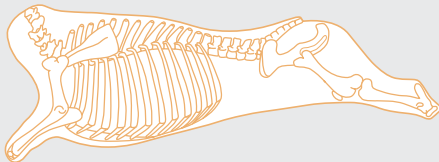
1. Mince to be prepared from fresh fore and hindquarter cuts and trimmings, excluding the head meat and offal. Meat should be free of all bone, discoloured tissue, gristle, blood vessels and glands.

2. Mince the 95% visual lean cuts twice through a 5mm plate.



Trim 85% VL

Trim V001



1. Lean trimmings from the veal carcass.

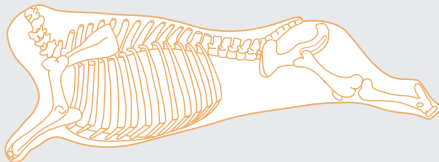
2. 85% visual lean trimmings.





Trim 98% VL

Trim V002



1. Lean trimmings from the veal carcase.

2. 98% visual lean trimmings.



# Veal Offal

Offal V001



1. Calf liver.

2. Calf kidney.

3. Calf heart.

4. Calf tongue.



5. Veal body skirt.

6. Calf tail.

7. Calf sweetbread.

8. Calf spleen.



# Veal Offal

# Offal V002



1. Veal bones.

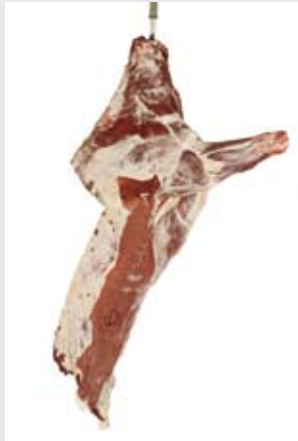
2. Veal hock bones.

3. Veal marrow bones.

4. Veal marrow bone portions.



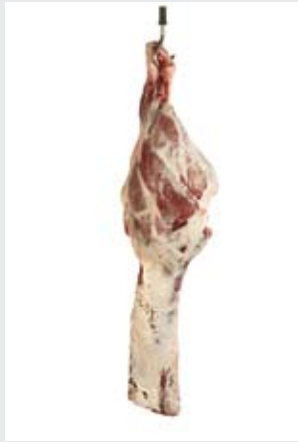
# Veal Primals - Fore Quarter



Pistola Fore Quarter - 5 rib bones.  
Primal Fore Quarter V001.



# Veal Primals - Hind Quarter



Pistola Hind Quarter - 8 rib bones.  
Primal Hind Quarter V002.



Top bit and rump.  
Primal Hind Quarter V003.



Top bit without rump.  
Primal Hind Quarter V004.

