



# FANCY MEATS - BEEF / VEAL

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## TONGUE - LONG CUT 6000 / V6500

Tongue Long Cut consists of the tongue blade with the hyoid bones (less the stylohyoid). The larynx, three tracheal rings, lymph nodes, salivary glands, fat and associated fat on the lateral and ventral surface of the tongue must be trimmed to a depth of approximately 12 mm.

**Point requiring specification:**

- Removal of lymph nodes and salivary glands.



## TONGUE - SHORT CUT 6010 / V6510

Tongue – Short Cut derived from a Tongue – Long Cut (item 6000) by the removal of the larynx (tip of the epiglottis to remain attached) and the tongue root is removed directly below the hyoid bones, and the membrane between the epiglottis and the tongue (glosso-epiglottic fold) is retained undamaged. Salivary glands are removed.

**Point requiring specification:**

- Removal of lymph nodes and salivary glands.

## TONGUE SHORT CUT - SPECIAL TRIM 6020 / V6515

Derived from a Tongue – Short Cut (Item 6010) and prepared by the removal of fat from the ventral surface of the tongue and the tip of the epiglottis as specified between buyer and seller.



## TONGUE - SWISS CUT SPECIAL TRIM 6025

Derived from a Tongue Short Cut – Special Trim (Item 6020) - the hyoid bone is removed.



## TONGUE - SWISS CUT 6030 / V6520

Derived from a Tongue Short Cut – Special Trim (Item 6020). - the hyoid bone, sublingual salivary glands and M. mylohyoideus of the tongue blade is removed.



## TONGUE ROOT 6040

Derived from a Tongue Long Cut (item 6000) and consists of the soft tissue surrounding the throat organs.

**Point requiring specification:**

- Tongue fillets removed.



## TONGUE ROOT FILLET 6045

Tongue Root Fillet are derived from the Tongue Root (item 6040) by removing the muscles from each side of the root.





## HEAD MEAT 6240

Head Meat consists of any meat removed from the skull or lower jaw with the exception of the cheek papillae.

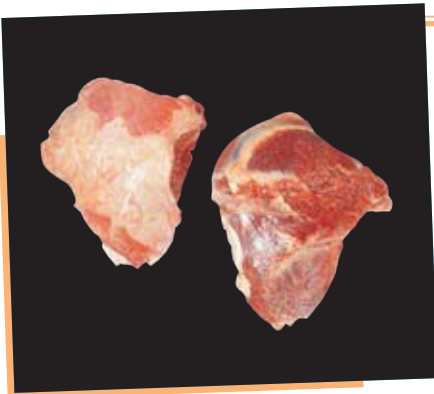


## CHEEK – PAPILLAE ON 6050

Cheek - Papillae On consists to the muscles external to the upper jaws, together with the mucous membrane of the mouth containing the large pointed conical papillae. The muscle lying inside the lower jaw is retained.

**Points requiring specification:**

- M. pterygoideus removed.
- Parotid lymph node removed.
- Parotid salivary gland removed.
- Lower jaw muscle removed.



## CHEEK - PAPILLAE OFF 6060

Cheek - Papillae Off is prepared by the removal of the lips (mucous membrane of the mouth) from the conical papillae. Excessive fat is removed.

**Points requiring specification:**

- M. pterygoideus removed.
- Parotid lymph node removed.
- Parotid salivary gland removed.



## LIPS 6260

Lips are derived from the Cheek Papillae On (item 6050) and are the portion of the cheek exhibiting the conical papillae.

**Points requiring specification:**

- Inner lip removed.
- Mucous membrane removed.



## TAIL 6070 / V6561

The Tail is removed from the Carcase at the sacrococcygeal junction and the fat is trimmed to 6mm. The last two or three tail joints (vertebrae) are removed to a minimum tail length and thickness as agreed between buyer and seller.

**Points requiring specification:**

- Specify fat cover measurement.
- Specify method of preparation, partly jointed and folded, tail jointed.
- Tail length and measurement as specified.

## BRAIN 6120 / V6570

*(Some countries may have restrictions on the entry of this commodity – check with AQIS or the importing country).*

A Brain is removed from the skull and the dura mater (outer skin) but is left in the membrane and consists of the cerebrum (two large cerebral hemispheres) the cerebellum and small portion of the spinal cord.

**Brain Skinned** – item 6130 by removal of the fine membrane.

**Point requiring specification:**

- Degree of detachment of cerebral hemisphere or cerebellum permitted.

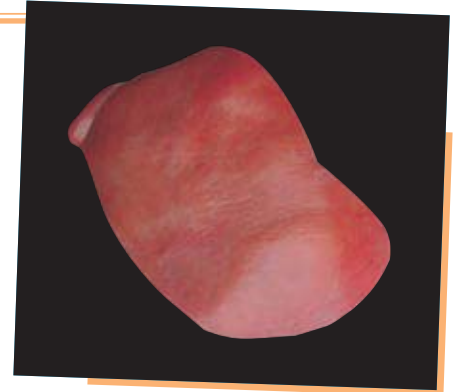


## LIVER 6080 / V6530

Liver is prepared from the hepatic lymph nodes incised and attached. Fat, blood vessels and connective tissue attached to the liver are removed.

**Points requiring specification:**

- Skinned.
- Veins removed.



## KIDNEY 6090 / V6540

Kidney is prepared by the removal of blood vessels and ureter at their point of entry. The Kidney capsule is removed and the fat in the renal hilus is partially removed.

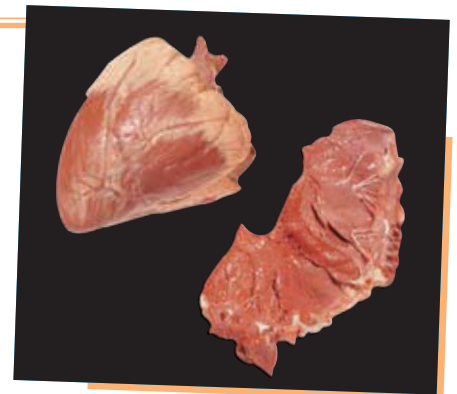


## HEART 6100 / V6550

Heart is removed from the pericardium and the arteries, veins and fat cap is trimmed from the base of the heart.

**Points requiring specification:**

- Specify fat cover requirements.
- Auricles removed.
- Ossa Cordis bone removed.
- Specify alternative preparation: split or split and trimmed.



## TENDONS 6200 / V6590

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the Fore and Hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles tendon, Flexor tendons.

**Point requiring specification:**

- Attached small muscle portions are retained or removed.





## TRIPLE – RAW UNSCALDED 6140

Tripe consists of the paunch (rumen) and the Honeycomb (reticulum). Tripe is prepared in a manner as to avoid cutting of the Rumen Pillars. The Tripe is rinsed clean of any paunch content leaving the brown/black mucous membrane intact. The external surface is trimmed of fat deposits.

### Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained.

## OMASUM 6150A

Omasum is the solid spherical part of the stomach containing numerous thin muscular folds or "leaves" covered by horny papillae. Omasum is commonly known as the 3rd stomach located between the Abomasum and the Reticulum and covered by a lesser caul fat.

### Points requiring specification:

- Scalded.
- Scalded and bleached.
- Cleaning process is to be specified.

## ABOMASUM 6499A

Abomasum is the true stomach located between the Omasum (bible) and the duodenum. It is separated from the duodenum by the pyloric valve, a strong muscular sphincter.

### Point requiring specification:

- Specify cooked or cooked and bleached.



## RUMEN PILLARS 6141

Rumen Pillars (Mountain Chain) are derived from Tripe Raw Un-scalded (item 6140). Rumen Pillars are removed from the Tripe in one piece with external fat deposits removed.



## TRIPLE (SCALDED) 6150

Tripe Scalded is prepared from Raw Tripe (item 6140) and the mucous membrane is removed by scalding with hot water.

### Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained.



## TRIPLE PIECES (RAW UN-SCALDED) 6151

Tripe Pieces are the remaining portions of Tripe after the removal of the Pillars and Honeycomb.

## TRIPE PIECES (SCALDED) 6153

Tripe Pieces are the remaining portions of Tripe scalded after the removal of the Pillars and Honeycomb.



## TRIPE – HONEYCOMB 6152

Honeycomb (reticulum) is derived from Tripe - Scalded (item 6150).

**Points requiring specification:**

- Cooked or cooked and bleached.
- Split open or retained in natural shape.



## TESTES 6180

Testes are prepared by the removal of the epididymis, which is attached to the caudal border.

**Point requiring specification:**

- Specify if the capsule is removed.



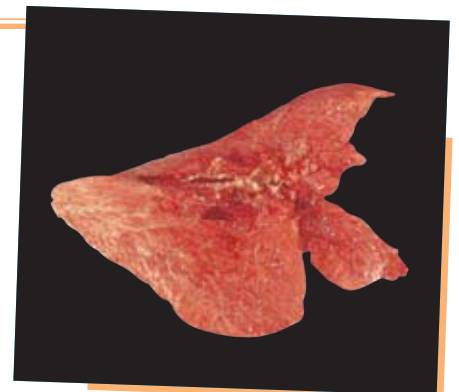
## SPLEEN 6190 / V6580

The spleen is prepared by the removal of the splenic blood vessels.



## LUNGS 6210

Lungs are prepared by the removal of the trachea.





## THYMUS GLAND 6110 / V6560

Thymus Gland (sweetbread or throat bread) is derived from young animals and is pale and lobulated. The glands are situated in the neck region, on either side of the trachea. The Thymus Gland is trimmed of surrounding fat and connective tissue.



## WEASAND MEAT 6280

Weasand Meat is the muscular (tunica muscularis) and the mucosal portions of the oesophagus.

**Point requiring specification:**

- Specify if the mucosa is removed.



## SMALL INTESTINE 6496

Small Intestine is the tube which connects the stomach with the large intestine. It begins at the pylorus and ends by projecting into the caecum to form the (ileo-caecal valve). The intestine comprises of three sections - duodenum, jejunum and ileum.

**Points requiring specification:**

- Specify amount of fat retained.
- Mucous membrane removed.
- Length of intestine.



## LARGE INTESTINE 6497

Large Intestine comprises of three portions:

- The caecum begins with a blind end and is often referred to as the "blind gut".
- The colon is arranged in a double elliptical coil between the layers of the mesentery.
- The rectum extends from the start of the pelvic channel to the anus.

**Points requiring specification:**

- Specify amount of fat retained.
- Mucous membrane removed.
- Length of intestine.



## VELL V6600

Vell is the abomasums derived from milk fed calves up to 40kg dressed weight which is trimmed, inflated and dried or frozen.

**Point requiring specification:**

- Derived from calves up to 62kg dressed weight may include vells which are cut or grass stained.

## FEET 6499M

Beef Feet are prepared from a bovine animal comprising of the metacarpus (front leg), metatarsus (hind leg) and phalanges.

Approved processes combining hot washing, steam rinsing, acetic acid rinse and bleaching can be used to prepare the feet to an edible standard.

**Point requiring specification:**

- Fore or Hind feet.



## VARIETY ITEMS

Miscellaneous Variety Items means an edible by-product (Carcase part) handled in a hygienic manner and packed to edible standard.

Check with AUS-MEAT for other variety items for beef not allocated a code.

## BODY FAT 6221

Body Fat is derived from a Bovine carcass, and is prepared by removing the fat overlying specific regions of the body. Body fat is predominantly subcutaneous or selvedge fat but can include intramuscular fat. Dingo bait, kidney, sinew, membrane and portions of meat are not included.

**Point requiring specification:**

- Specify the body region requirements.



## NECK BONE 6222

Neck Bone consists of the 7 cervical vertebrae. The muscular portion along the lateral side is removed. The neck can be further processed by whizard trimming to remove meat portions after the boning process.

**Points requiring specification:**

- Specify the residual meat to be retained.
- Vertebrae jointed or portioned.

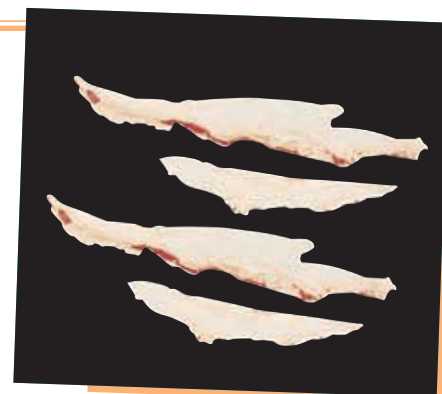


## DIAPHRAGM MEMBRANE 6270

Diaphragm Membrane is the fascia with pleura and peritoneal covering. Membrane may contain small amounts of muscular pillars and associated fat.

**Point requiring specification:**

- Specify if the fleshy rim of the diaphragm is removed.







## LIGAMENTUM NUCHAE 6273

Ligamentum Nuchae is a large portion of the supraspinous ligament which extends along the vertebral column, being particularly evident in the neck and the thoracic region.

**Points requiring specification:**

- Specify whole piece or individual sections.
- Specify level of attached meat portions.



## BEEF BONE 6499E

Beef Bone is prepared from a bovine carcass and will comprise various portions of the body skeletal. Descriptions may include reference to general area of the carcass where the bone is situated e.g.: Leg, pelvic, back, knee cap, alternatively the name of the bone may be used e.g. Femur, Tibia, Aitch, Patella, Cervical Vertebrae.

**Points requiring specification:**

- Specific bones required.
- Amount of meat residue retained.

*Extended descriptions can be applied e.g., Knee Cap and Sinew, Bones with Meat.*

## MEMBRANE 6272

Membrane is the sheath of connective tissue that forms an envelop for muscles or organs. Types of membrane located within the muscular system.

Outer thin serous membrane (perimysium) stripped from the muscle surface (e.g. Flank Steak, Tenderloin).

Thick fascia membrane is silver fascia lining covering muscles groups. (e.g. Striploin, Silverside).

Other membrane is Peritoneum and Pleura.

**Points requiring specification:**

- Specification details to be derived from individual muscle or muscle group.
- Linea alba to be included.



# FANCY MEATS

## SHEEPMEAT / GOATMEAT

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### TONGUE - LONG CUT 7000

Tongue - Long Cut is prepared with the roots attached. The fat attached to the lateral and ventral surface of the tongue is trimmed as specified between buyer and seller.

### TONGUE - SHORT CUT 7010

Tongue - Short Cut is prepared from a Tongue - Long Cut (item 7000) by the removal of the larynx (tip of the epiglottis to remain attached) and the tongue root is removed directly below the hyoid bones.

#### Point requiring specification:

- Salivary glands removed.

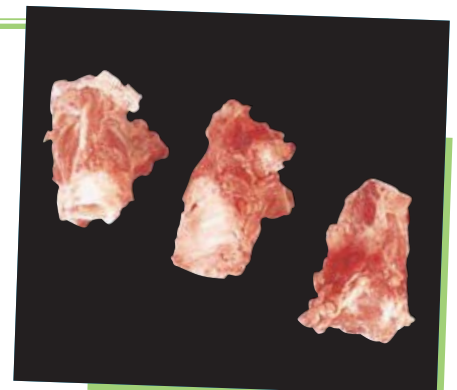


### TONGUE ROOT 7025

Derived from a Tongue Long Cut (item 7000) and is the soft tissue surrounding the throat organs.

#### Point requiring specification

- Tongue root fillets removed.





## LIVER 7030

Liver is prepared with the hepatic lymph nodes incised and attached. Fat, blood vessels and connective tissue attached to the Liver are removed.



## KIDNEY 7040

Kidney is prepared by the removal of blood vessels and ureter at their point of entry. The Kidney capsule is removed and the fat in the renal hilus is partially removed.

**Point requiring specification:**

- Skin removed.



## HEART 7050

Heart is removed from the pericardium and the arteries and veins trimmed from the base of the Heart.

**Points requiring specification:**

- Auricles removed.
- Specify alternative preparation.



## THYMUS GLAND 7060

Thymus Gland (sweetbread or throatbread) is derived from young animals and is pale and lobulated. The glands are situated in the neck region, on either side of the trachea. The Thymus Gland is trimmed of surrounding fat and connective tissue.



## BRAIN 7070

*(Some countries may have restrictions on the entry of this commodity – check with AQIS or the importing country).*

A Brain is removed from the skull and the dura mater (outer skin) but is left in the membrane and consists of the cerebrum (two large cerebral hemispheres) the cerebellum and small portion of the spinal cord.

**Points requiring specification:**

- Degree of detachment of cerebral hemisphere or cerebellum permitted.
- Skin removed.

## TRIPLE 7080 (SCALDED)

Tripe Scalded is prepared from Raw Tripe and consists of the paunch (rumen) and the Honeycomb (reticulum). The Tripe is rinsed clean of any paunch content leaving the brown/black mucous membrane intact. The external surface is trimmed of fat deposits and the mucous membrane is removed by scalding with hot water.

### Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained
- Cutting lines to be specified.

**TRIPLE (UN-SCALDED) 7081** consists of raw tripe not scalded.



## SPLEEN 7090

Spleen is prepared by the trimming of the splenic blood vessels.



## TENDONS 7091

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the Fore and Hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles Tendon, Flexor Tendons.

### Point requiring specification

- Attached small muscle portions are retained or removed.



## LUNGS 7100

Lungs are prepared by removal of the trachea and separating left and right lung.



## HEAD MEAT 7110

Head Meat is meat removed from the skull or lower jaw and excludes cheek papillae.





## PLUCK 7140

Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.



## HEAD 7150

Head consist of the skull (horns removed) and lower jaw with muscles attached.

**Points requiring specification:**

- Eyes removed.
- Tongue removed.

# VARIETY ITEMS

Miscellaneous Variety Items means an edible by-product (Carcase part) handled in a hygienic manner and packed to edible standard.

**Check with AUS-MEAT for other variety items for Sheepmeat/Goatmeat not allocated a code number**

## BACKSTRAP MEMBRANE 7480

Backstrap membrane is the silver skin removed from the Backstrap (on any length), which has been removed either mechanically or manually. Residual meat can be retained as part of the specification.

**Point requiring specification:**

- Amount of residual meat retained.

## NECK BONE 7491

Neck vertebrae are prepared from a full Neck by the removal of the ligamentum nuchae, and partial boning to remove all external fat and the major muscle portions along the lateral surfaces. The neck vertebrae will retain portions of meat as detailed between buyer and seller.

**Points requiring specification:**

- Number of vertebrae required.
- Meat content retained.
- Vertebrae split.
- Preparation as individual vertebrae.

## BACK BONE 7490

Back bone is derived from a Carcase or Side and consists of the bodies of the thoracic and lumbar vertebrae after the cutting and boning process. The remaining cervical vertebrae (after neck removal) and the spinous processes can also be included. Residual meats can be retained as part of the specification.

**Points requiring specification:**

- Portions of the skeletal required and preparation.
- Amount of residual meats retained.

## LEG BONES 7493

Leg Bones are prepared from fore legs (humerus, ulna, radius and carpus) or hind leg (femur, tibia, patella and tarsus). A small amount of meat may be retained (less than 5%). Tendons can be retained as part of the specification providing importing country requirements allow bone with tendons in situ.

**Points requiring specification:**

- Bones required. Amount of residual meat retained.
- Extended description: Knee Cap, Sinew, Bones with Meat.