



**Cutting and packaging  
guidelines**

# What's in a box

Detailed cutting specifications for each of the cuts begin on the next page and a carcass will make up 20 packs.

**Contents and weights will vary but, as a guideline, each pack should weigh approximately 10-12kg and contain:**

- 3 roasting/pot roasting joints – derived from topside, silverside, thick flank, LMC or brisket
- 3-4 packs of grilling/frying steak – derived from rump, sirloin, fillet and rib eye
- 3 packs of braising steaks – derived from the chuck eye, feather and blade
- 1 pack of stewing steak – derived from the leg and the shin
- 2 packs of diced beef – derived from lean trimmings
- 3 packs of mince – derived from trimmings



You can print off sheets and indicate what products are in the box, when you deliver it to your customers.

| Cut          | Code           | Fry/Grill | Roast     | Braise/<br>Pot Roast | Stew  | Mince |
|--------------|----------------|-----------|-----------|----------------------|-------|-------|
| Topsides     | B004           |           | 12 joints |                      |       |       |
| Silversides  | B002           |           | 16 joints |                      |       |       |
| Thick Flanks | B003           |           | 12 joints |                      |       |       |
| Rumps        | B006           | 40 steaks |           |                      |       |       |
| Sirloins     | B006           | 60 steaks |           |                      |       |       |
| Fillets      | B005           | 40 steaks |           |                      |       |       |
| Fore Ribs    | B008           | 20 steaks |           |                      |       |       |
| Chucks       | B005/B009/B012 |           |           | 25 kg                |       |       |
| LMCs         | B008           |           | 6 joints  |                      |       |       |
| Briskets     | B002           |           |           | 14 joints            |       |       |
| Thin Flanks  | B001           |           |           |                      |       | 10 kg |
| Shin/Heels   | B004/B001      |           |           |                      | 10 kg |       |
| Dice         | B001           |           |           |                      | 16 kg |       |
| Mince        | B004           |           |           |                      |       | 22 kg |



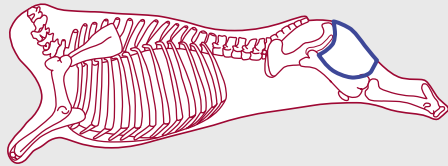
The cuts/pack information in this brochure is based on a 300 kg carcass, MLC Classification R4H. Therefore, the number/weight of cuts in the packs are intended to act as a guideline only as butchery techniques may vary from one business to another.



# Topside Joints (traditional)

Code:

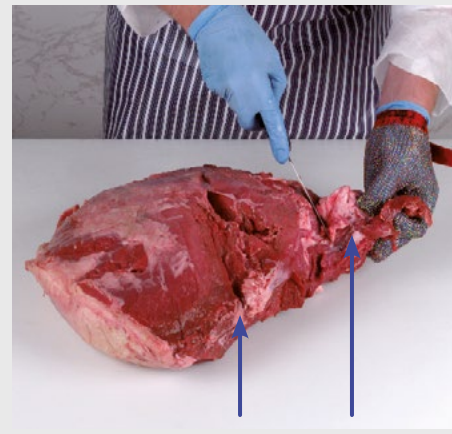
**Topside B004**



1. Position of the topside.



2. Remove all discoloured tissue, gristle and excess fat from external side of the topside.



3. From the internal side remove the loose hanging muscle...



4. blood veins, gristle and discoloured tissue.



5. Cut the topside into three equal pieces.



6. Add fat to lean parts on top of the joint and tie at regular intervals. Fat thickness not to exceed 10mm.

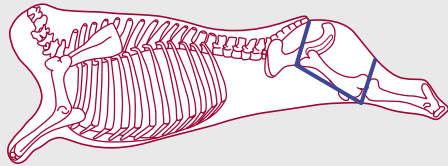


Cut the prepared topside rolls into 6 equal-sized joints.

# Silverside Joint (with added fat)

Code:

**Silverside B002**



1. Position of the silverside.



2. Silverside.



3. Cut the silverside into two equal-sized joints as illustrated.



4. Cut cod fat into thin slices and flatten with a fat basher if needed. Alternatively use pre-pressed cod fat.



5. Place a layer of cod fat (maximum thickness 10 mm) over the centre of the lean side of the joint.



6. Tie securely with string at regular intervals.



7. Silverside joints prepared and ready to cut into joints of the required size.

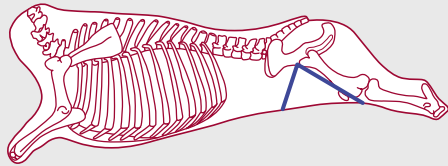


Cut the prepared silverside rolls into 8 equal-sized joints.

# Thick Flank Joints (with added fat)

Code:

**Thick Flank B003**



1. Position of the thick flank, with rump tail.



2. Boneless untrimmed thick flank ready for preparation.



3. Seam back large external muscle and cut the primal lengthways along the grain to produce two equal-sized portions.



4. Cut cod fat into thin slices and flatten with a fat basher if needed. Alternatively use pre-pressed cod fat.



5. Remove excess fat, connective tissue and gristle. Add 10mm thick roasting fat on lean top surface and tie securely with string at regular intervals.



6. Cut into joints of the size required.



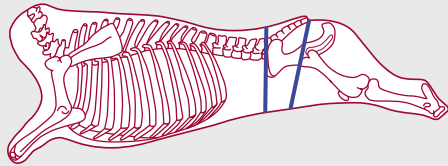
Cut the prepared thick flank rolls into 6 equal-sized joints.



# Traditional Rump Steak

Code:

**Rump B006**



1. Position of the rump.

2. Remove bone and trim fat to a maximum thickness of 10mm.

3. Cut steaks 15mm thick and even...

4. throughout each slice.



5. Cut each steak into required portion size.

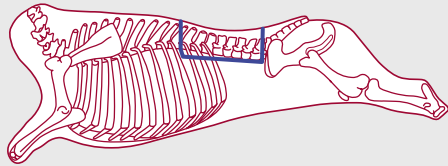


Slice each trimmed rump into seven slices of equal thickness. Cut the six largest slices into three equal-sized steak portions and the seventh into two equal-sized steak portions to produce 20 portions. Pack two per pack.

# Sirloin Steaks – Standard Trim

Code:

**Sirloin B006**



1. Position of the three-rib sirloin.



2. 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 backstrap is removed. Chain remains.



5. External fat level trimmed back to a maximum of 10mm.



6. The whole sirloin can be cut into steaks of even thickness. Fat thickness not to exceed 10-15mm.

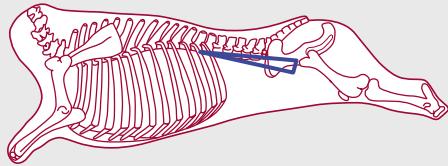


Slice each sirloin into 30 equal-sized steaks and pack two per pack.

# Fillet Steaks (with chain ex. silver gristle)

Code:

Fillet B005



1. Position of the fillet.



2. Boneless untrimmed fillet primal.



3. Remove excess fat, gristle and connective tissue to expose underlying lean cut surface.



4. Cut the fillet into even-sized steaks. Remove the tail so that remaining steaks have a minimum diameter of 40mm.



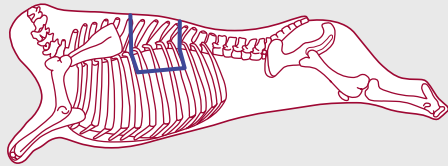
Cut each trimmed fillet into 20 equal-sized steaks and pack two per pack.



# Rib Eye Steaks

Code:

Fore rib B008



1. The fore rib should be removed from the carcass between rib bones 6-7 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.

3. Blade bone cartilage to be removed.

4. Remove bones by sheet boning.



5. Remove the eye muscle by following the natural seam.

6. Trim excess fat and gristle.

7. Internal and external fat thickness not to exceed 15mm.

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

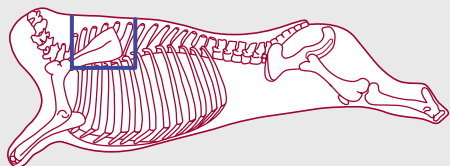


Cut each trimmed rib eye muscle into 10 equal-sized steaks and pack two per pack.

# Chuck Steaks

Code:

Chuck B005



1. Position of chuck eye.



2. Chuck eye.



3. Cut into chuck steaks of even thickness

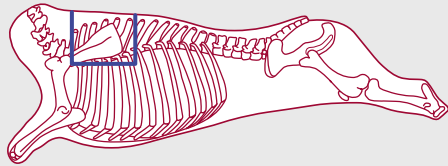


Slice each trimmed chuck into 20 equal-sized steaks and pack one per pack.

# Blade Steak

Code:

**Chuck B009**



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



2. Trimmed primal chuck ready for further preparation.



3. Remove the blade and feather muscles by cutting along the natural seam between them and the rest of the chuck.



4. Separate the blade and feather muscles by cutting along the natural seam



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



6. Cut into steaks of even thickness.



7. Blade steaks.



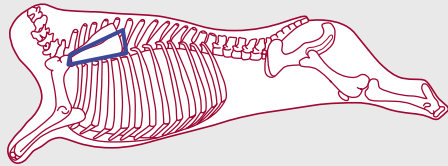
Slice each trimmed blade muscle into 10 equal-sized pieces and pack two per pack.



# Feather Steaks and Dice

Code:

Chuck B012



1. Position of the feather muscle.



2. Feather muscle.



3. Cut into braising steaks of even thickness and across the grain.



4. When the central gristle starts to appear very thick...



5. carefully remove it...



6. and use the remainder for diced beef.

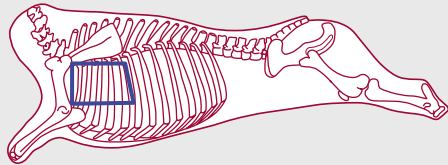


Slice each trimmed feather muscle into 10 equal-sized slices and pack two per pack.

# LMC (Leg of mutton cut) Roast (with added fat)

Code:

**LMC B008**



1. Position of the LMC.



2. The external surface of the LMC after removal from the forequarter.



3. Separate the smaller muscles from the main muscle by cutting along the seams between them.



4. Remove external fat cover taking care not to cut into the underlying muscles.



5. Remove the external gristle sheath...



6. and the thickest part of the large central gristle.



7. Add a layer of fat no thicker than 5mm at any point and tie securely with string at regular intervals.



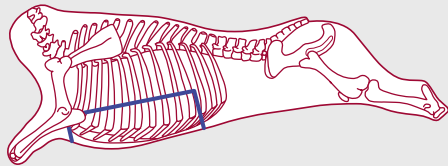
8. LMC roast prepared to specification



# Brisket Joints

Code:

**Brisket B002**



1. Position of the brisket.

2. Remove all bones, cartilage and fat deposits.

3. Trim external fat to a maximum thickness of 5mm and remove all discoloured tissue.

4. The fully trimmed boneless brisket ready for further preparation



5. Roll and tie securely with string at regular intervals.

6. The rolled brisket ready to be cut into smaller joints.

7. Cut the rolled brisket into required joint sizes.



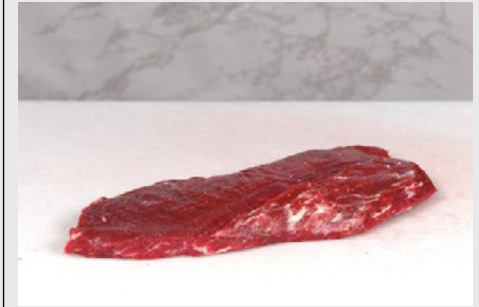
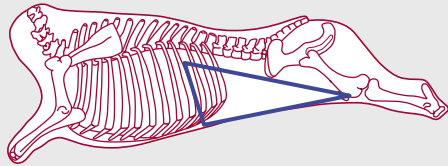
Cut each prepared brisket (fig 6) into 7 equal-sized joints.



# Thin Flank Skirts

Code:

Thin Flank B001



1. Position of the thin flank.

2. Thin flank primal.

3. Main flank muscles trimmed and ready for sale.

4. Goose skirt muscle trimmed and ready for sale.

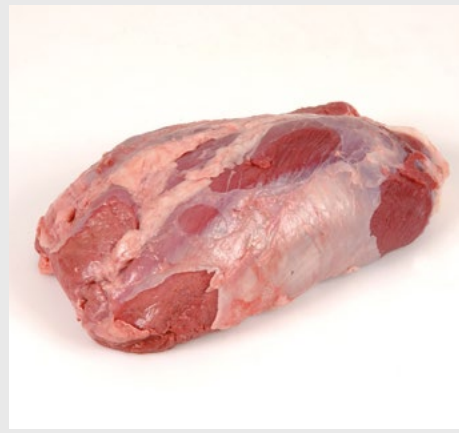
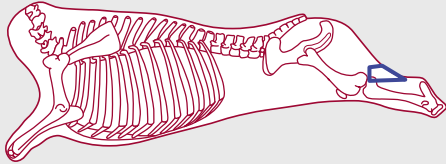


After removing the skirt muscles prepare the remainder of the thin flank for mincing.  
Dice the skirt muscles.

# Heel Muscle

Code:

Leg B001



1. Heel muscle...

2. Excess fat and...

3. discoloured tissue is removed.

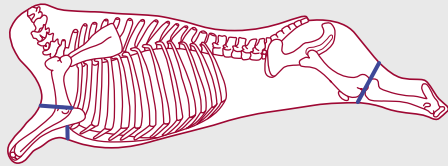


Slice the heel muscle into equal-sized steaks and pack two per pack.

# Sliced Shin

Code:

Shin B004



1. Shin and leg illustrated.

2. Remove bone, excess fat, gristle, connective tissue and slice to required thickness.



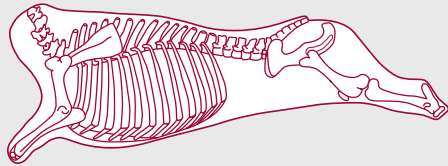
Slice the shin muscle into equal-sized steaks and pack two per pack.



# Dice 98% VL

Code:

Dice B001



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

2. Dice prepared to 98% visual lean.

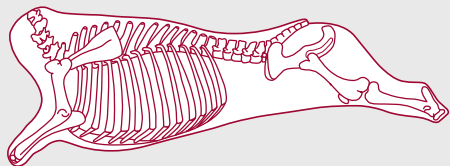


Use all suitable muscle/off-cuts to prepare 98% visual lean dice.  
There will be approximately 20 kg of dice which should be packed into 500 g packs to produce 40 packs.

# Mince 90%VL

Code:

Mince B004



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.



All muscles not suitable for dice should be trimmed and used for 90% visual lean mince. There will be **approximately** 30 kg of mince which should be packed into 500 g packs to produce 60 packs.

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