



# QUALITY BEEF & LAMB

Purchasing guide for  
the export market

AHDB

# How to use this guide

## Beef leg cuts

| Topside  | Knuckle<br>(Thick flank)  | Silverside<br>(with silver gristle)   | Silverside round<br>(Salmon cut)  | Rump<br>(with part tail)  |
|--|---|---|---|---|
| Code: 11230  | Code: 11221   | Code: 11240   | Code: 11241   | Code: 11250   |
|   |  |                                      |  |  |
| Whole topside. Exposed blood veins are removed and maximum fat thickness is 10 mm. | Rump tail and fat pockets are removed, maximum fat level 10 mm.                   | Whole silverside and salmoncut. Internal fat pockets are removed but silver gristle remains. Maximum fat level 15 mm. | Maximum fat level 15 mm.  | This rump contains a maximum of 50 mm rump tail. Maximum fat thickness is 10 mm.  |

← Please quote this code and product name when you place your order or search online

← Product description and useful hints

## Cutting specifications

Our website contains our entire range of step-by-step cutting specifications that your supplier can use. Visit [ahdb.org.uk/mpg](http://ahdb.org.uk/mpg)

# The Red Tractor Assurance

The Red Tractor is a food assurance programme that ensures you can trust the food you purchase and eat. It is the largest food standards programme in the United Kingdom, covering all the areas consumers care about; animal welfare, food safety, traceability and environmental protection.

Our food and drink has been responsibly produced to some of the most comprehensive and respected standards in the world. All stages of the food production are regularly checked by independent experts.

The Union Jack on the logo confirms that the beef and lamb have been produced entirely in the United Kingdom.



# Beef of tradition and excellence

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

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

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

The United Kingdom produces some 900,000 tonnes of beef, of which around 150,000 tonnes are exported. Computerised lifetime traceability and the Red Tractor programme scheme ensure that beef from natural environments comes with quality and safety assurance for the customer.







# Beef carcass classification

Carcass assessment addresses conformation and fat. Fat cover is scored on a 1–5 scale.

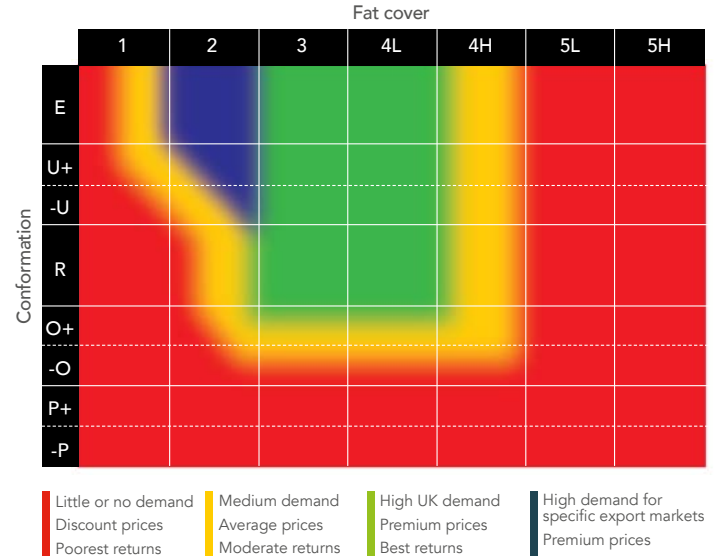
Conformation is assessed from E to P. Combining scores for conformation and fat determines the markets most suited to cattle.

## Fat class

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

## Conformation class

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



# Beef carcass cuts

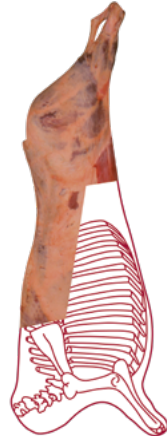
**Straight-cut  
Hindquarter  
with Three Ribs**



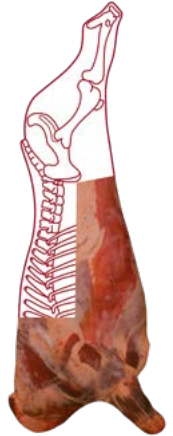
**Straight-cut  
Forequarter  
with Ten Ribs**



**Pistola-cut  
Forequarter  
with Five Ribs**



**Pistola-cut  
Forequarter  
with Eight Ribs**





## Beef carcass cuts

Rib and Loin

Code: 13101



Sirloin and rib (7 rib bones).

Rump and Loin (bone-in)



Code: 13102








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



# Beef leg cuts

| Topside  | Knuckle<br>(Thick flank)  | Silverside<br>(with silver gristle)   | Silverside round<br>(Salmon cut)  | Rump<br>(with part tail)  |
|--|---|---|---|---|
| Code: 11230  | Code: 11221   | Code: 11240   | Code: 11241   | Code: 11250   |
|   |  |                                     |  |  |
| Whole topside. Exposed blood veins are removed and maximum fat thickness is 10 mm. | Rump tail and fat pockets are removed, maximum fat level 10 mm.                   | Whole silverside and salmoncut. Internal fat pockets are removed but silver gristle remains. Maximum fat level 15 mm. | Maximum fat level 15 mm.  | This rump contains a maximum of 50 mm rump tail. Maximum fat thickness is 10 mm.    |

# Beef loin cuts

|   |  |  |   |   |
|---|--|--|---|---|
| <b>Fillet excl. chain</b>   | <b>Striploin</b>   | <b>Goose skirt – PAD</b>   | <b>Flank skirt – PAD<br/>(Bavette) Fully Trimmed</b>                                | <b>Hindquarter flank<br/>(Thin flank – boneless)</b>                                |
| <b>Code: 11270</b>  | <b>Code: 11230</b>   | <b>Code: 11283</b>   | <b>Code: 11230</b>  | <b>Code: 11230</b>  |
|  |   |  |  |  |
| Whole fillet without chain. External fat and discoloured tissue removed.          | A 3 rib boneless sirloin with the flank removed 40 mm from the tip of the eye muscle. 25 mm backstrap is removed and fat level is not to exceed 10 mm. | The goose skirt is trimmed of all external fat and connective tissue.              | Flank skirt (bavette) fully trimmed of gristle and excess fat.                      | Whole topside. Exposed blood veins are removed and maximum fat thickness is 10 mm.  |

# Beef rib and flank cuts

## Fore Rib bone-in

Code: 12221



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

## Cuberoll (Rib eye)

Code: 12220



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

## Forequarter flank (Boneless)

Code: 11230



Boneless 4 ribs section.

## Flat brisket

Code: 12260



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

## Fore shin

Code: 12280



Trimmed of excess fat.

# Beef forequarter cuts

**Pony (boneless)**

**Code: 12240**



Produced from neck and shoulder cuts.

**Leg of mutton cut  
(Thick rib single muscle)**

**Code: 12241**



Excess fat is removed.

**Feather**

**Code: 12242**



90% visual lean trimmings.

**Blade (Chuck tender)**

**Code: 12290**



70% visual lean trimmings.






**Underblade fillet**

**Code: 12291**



Single muscle, excess fat is removed.

# Boneless beef cuts

|   |   |  |   |   |
|---|---|--|---|---|
| Clod and sticking   | Hind shin   | Trim 90% VL  | Trim 70% VL   | Oxtail  |
| Code: 12251   | Code: 11210   | Code: 12202  | Code: 12203   | Code: 11230   |
|  |  |  |  |    |
| Produced from neck and shoulder cuts.   | Trimmed of excess fat.  | 90% visual lean trimmings.   | 70% visual lean trimmings.  | The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae. The excess rootfat and attached tissues are trimmed off cleanly. The tip (last two or three coccygeal vertebrae) is removed. |



# Lamb

England produces the majority of the lamb in the UK, a country with the world's eighth-largest production and third-largest exports of sheep meat. Some 300,000 tonnes of lamb and mutton are produced annually in the UK, of which around 90,000 tonnes are exported.

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

The country has the perfect conditions for the production of high-quality lamb, with a temperate and moist climate, as more than half of the total land area is covered by green pastures. Sheep thrive in an unspoilt environment producing lamb fed off grass with a succulent, mild taste and a tender texture.

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





# Lamb carcass classification

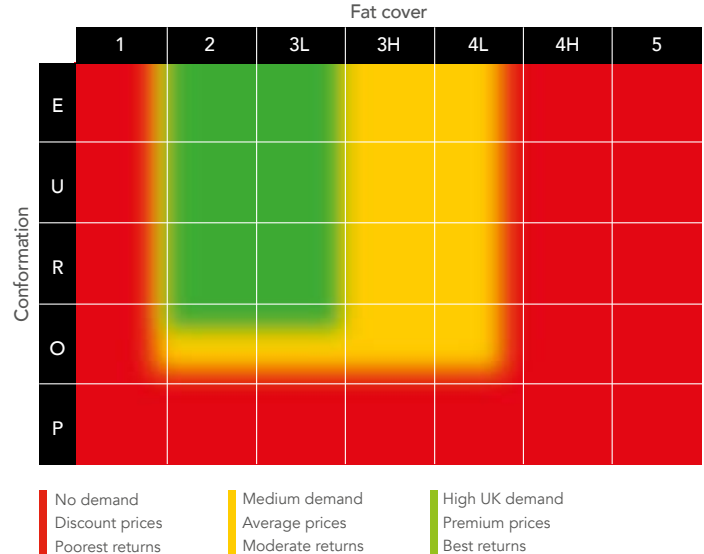
Carcass assessment addresses conformation and fat. Fat cover is scored on a 1–5 scale. Conformation is assessed from E to P. Combining scores for conformation and fat determines the markets which lambs suit best.

## Fat class






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

## Conformation class






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



# Lamb main cuts

|   |  |  |   |   |
|---|--|--|---|---|
| <b>Short Fore</b>   | <b>Hinds Legs<br/>(Hinds and ends)</b>   | <b>Legs with Chumps</b>  | <b>Double Loin (Middle)</b><br>(Breast and chumps removed)                                  | <b>Breast with Flanks</b>   |
| <b>Code: 38120</b>  | <b>Code: 11230</b>   | <b>Code: 32110</b>   | <b>Code: 33120</b>  | <b>Code: 35100</b>  |
|  |                   |  |          |  |
| A six rib short fore.   | Breast and flank are removed. Fore end is separated from the carcass between the 6th and 7th ribs. | The legs are left as a pair.   | The breast flanks are removed at a distance equal to 1½ times the length of the eye muscle. | Breast without the breast tip but thin flank part remains.                          |

# Lamb leg cuts





|   |  |  |   |  |
|---|--|--|---|--|
| <b>Leg<br/>(Chump-in)</b>   | <b>Leg<br/>(Chump-off)</b>   | <b>Leg – Carvery French<br/>trimmed with the chump</b>   | <b>Leg – boned and rolled</b>   | <b>Shank</b>   |
| <b>Code: 32211</b>  | <b>Code: 32121</b>   | <b>Code: 32212</b>   | <b>Code: 32213</b>  | <b>Code: 32122</b>   |
|  <p>Whole leg and chump.</p> |  <p>This leg is part boned and the chump, tail and H-bone are removed from the leg. Knuckle bone and excess fat is trimmed.</p> |  <p>This leg is part boned and has the chump still attached. The H-bone is removed and knuckle French trimmed.</p> |  <p>This leg has the chump and knuckle removed and is then deboned and rolled.</p> |  <p>Cut from the leg with some of the heel muscle attached to create a meaty shank.</p> |








# Lamb chump and breast cuts

| Chump – bone-in   | Chump (boneless)  | Chump heart (boneless and fully trimmed)   | Breast – Square cut   | Breast tip  |
|---|---|--|---|---|
| Code: 32300   | Code: 32301   | Code: 32310  | Code: 35110   | Code: 35120   |
|  |  |    |  |  |
| The chump is removed from the leg.  | The chump is removed from the leg and deboned.                                    | The chump centre cut is removed from the leg without the remainder of the silverside.<br>All fat and connective tissue is removed. | Breast without the breast tip and thin flank part.                                  | Tip of the breast from the forequarter.   |






# Lamb loin cuts

|  |   |  |   |   |
|--|---|--|---|---|
| <b>Single loin<br/>(Chump removed)</b>   | <b>Rack – 7 rib<br/>(cap on)</b>  | <b>Rack – 7 rib<br/>(cap-off)</b>  | <b>Backstrap<br/>(Cannon)</b>   | <b>Tenderloins<br/>(Fillets)</b>  |
| <b>Code: 33130</b>   | <b>Code: 33140</b>  | <b>Code: 33150</b>   | <b>Code: 33160</b>  | <b>Code: 33170</b>  |
|       |  |  |  |  |
| The length of the breast flanks is a maximum of 1½ times the length of the eye muscle. | The rib section of the loin is used.  | Rack of lamb with cap and outer layer of fat removed.                              | A fully trimmed eye muscle prepared from the lumbar section of the loin only.       | Fully trimmed fillets of lamb.  |

# Lamb shoulder cuts

|  |   |  |  |   |
|--|---|--|--|---|
| <b>Shoulder</b>  | <b>Forequarter shank<br/>(Shoulder knuckle)</b>   | <b>Shoulder –<br/>boned and rolled</b>   | <b>Neck<br/>(Scrag joint)</b>  | <b>Neck fillet</b>  |
| <b>Code: 38131</b>   | <b>Code: 38140</b>  | <b>Code: 38150</b>   | <b>Code: 38160</b>   | <b>Code: 38155</b>  |
|  <p>Round un-trimmed shoulder. The blade bone cartilage remains attached to the shoulder.</p> |  <p>Knuckle with one end square cut.</p> |  <p>A deboned shoulder with internal fat pockets and large gristles removed. Evenly rolled and both ends are trimmed square.</p> |  <p>Cut from a section of the neck.</p> |  <p>A fully trimmed neck fillet with the yellow gristle removed and end squared.</p> |

# Boneless lamb and mutton cuts

|   |   |  |  |   |
|---|---|--|--|---|
| 90% VL<br>boneless lamb   | Lamb fat  | Mutton – Leg and chump<br>without shank (deboned)                                  | Mutton backstrap (Mutton<br>loin eye – fully trimmed)                                | 90% VL<br>boneless mutton   |
| Code: 39100   | Code: 39200   | Code: 40210  | Code: 43160  | Code: 49100   |
|  |  |  |   |  |
| 90% visual lean trimmings.  | Fat from the lamb carcass.  | Boneless leg and chump<br>without shank meat.                                      | Eye muscle prepared from<br>a complete loin and fully<br>trimmed of fat and gristle. | 90% visual lean trimmings.  |





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