CHAPTER 7

STANDARD BOVINE CUTS

In the Indian Meat Industry at present there is no grading system for red meat production unlike the grading system followed in developed countries, based on marbling which is distribution of fat between individual muscle fibres of longissimus dorsi, muscle, fat colour, meat colour and maturity scoring provides a scale for assessment of physiological age of the bovine animals.

Before export, the pH is invariably determined after chilling the carcass for 24 hours, which measures the lactic acid in the muscles. pH is measured by a pH probe which is calibrated daily. The optimum level of pH is 5.7.

LABELLING

The labelling information on the cartons give the date of manufacture, specification of the cuts, shelf life, HALAL, country of manufacture, destination, etc.

Most popular prime cuts of buffalo meat, sheep and goat meat, processed edible offals are given below.
HIND QUARTERS

APEDA 101 - Top Side

List of Muscles
- Adductor Femoris
- Gracilis
- Pectineus
- Sartorius
- Semimembranosus

APEDA 102 - Silver Side

List of Muscles
- Biceps Femoris
- Flexor Digitorum Sublimis
- Gastrocnemius

APEDA 103 - Knuckle

List of Muscles
- Rectus Femoris
- Vastus Intermedius
- Vastur Lateralis
- Vastur Medialis
APEDA 104 - Rump (Sirloin Butt)

List of Muscles
Biceps Femoris Cutaneus Trunci
Gluteus Accessorius Gluteus Medius
Gluteus Profundus
ObliquusExternus Abdominis
ObliquusInternus Abdominis
Sacrococcygeus Dorsalis et Lateralis
Tensor Fasciae Latae
Transversus Abdominis

APEDA 105 - Tenderloin

List of Muscles
Liacus
Psoas Major
Psoas Minor

FORE QUARTERS

APEDA 106 - Chuck

List of Muscles
Iliocostalis
Longissimus Cervicis
Longissimus Dorsi
Multifidi Dorsi
Rhomboideus
Semispinalis Capitis
Serratus Dorsalis Cranialis
Serratus Ventralis Thoracis
Spinalis Dorsi
Subscapularis
Trapezius Cervicalis
Branchialis
Branchiocephalicus
Intertransversarii Cervicis
Intertransversarii Longus
Longissimus Captis Et Atlantis
Longus Capitis
Lonus Coll
Multifidi Cervicis
Obliquus Capitus Caudalis
Omotransversarius
Rectus Capitis Dorsalis Major
Scalenus Dorsalis
Scalenus Ventralis
Splenius
Sternoclohalicus

**APEDA 107 - Chuck Tender**

List of Muscles
Supraspinatus

**APEDA 108 - Brisket**

List of Muscles
Intercostales Externus et Internus
Pectoralis Profundus
Pectoralis Superficialis
Serratus Ventralis Thoracis
Transversus Abdominis
**APEDA 109 - Blade**

_list of muscles_
- Anconeus
- Branchialis
- Coracobrachialis
- Deltoidus
- Extensor Carpi Radialis
- Infraspinatus
- Latissimus Dorsi
- Subscapularis
- Tensor Fascia Antibrachii
- Teres Major
- Teres Minor
- Triceps Brachii Caput Laterale
- Triceps Brachii Caput Longum
- Triceps Brachii Caput Mediat

**APEDA 110 - Shin and Shank**

They are prepared from the boneless exterior and flexor group of muscles of fore and hind legs.

**APEDA 111 - Trimming**

Trimming are prepared after the removal of prime cuts from carcass.
**APEA 201 - Leg-Chump On**

Forequarter leg is prepared by a side cut along the contour of specified rib to the ventral edge.

**APEA 202 - Trunk**

Trunk is prepared by removing the hind quarters of the carcass.

**APEA 203 - Loin End Rack**

Loin End Rack is prepared from Loin by a cut through longissimus thoracis muscle particular to the 7th ribs and posterior end of 12th ribs.
APEDA 204 - Leg-Chump Off

Leg Chump Off is prepared by cutting the hind quarter of the carcass.

APEDA 205 - Shoulder

Shoulder is prepared by removing forequarters of the legs from the carcass.

APEDA 206 - Rack

Rack is prepared from a 13 rib forequarter by a straight cut of a 1st rib and 1st sternum segment.