Botswana Meat Commission
Meat Perfection Defined
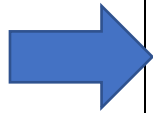
Beef Cuts Specification	
Subject: Beef Cuts	*Effective Date:01.01. 2023*

Flat fat on

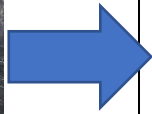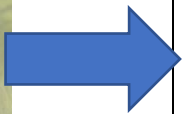| Description |
| --- |
| **Boning**: Silverside flat fat on is derived from the outside of the silverside after separating the silverside from the femur and the pelvic bones. The flat is separated from the main cut on the natural seam to remove the eye round. |
| **Trimming**: Excess fat cover is trimmed to specification. Defects including bruises blood clots, pieces of cartilage and bone chips are removed |

Flat Deffated

Description
Boning: Silverside defatted is derived from the outside of the silverside after separating the silverside from the femur and the pelvic bones. The flat defatted is separated from the main cut on the natural seam to remove the eye round.
Trimming: Fat cover is trimmed off to specification. Defects including bruises blood clots, pieces of cartilage and bone chips are removed

LMC

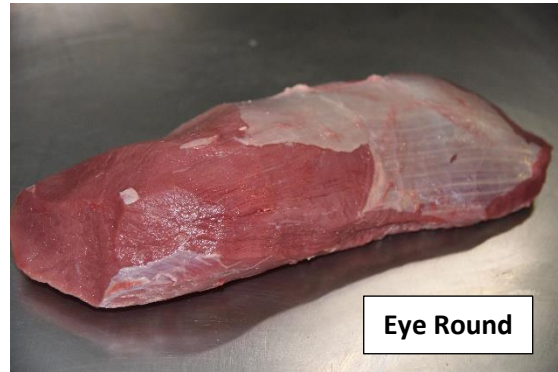| Description |
| --- |
| **Boning**: Leg of Mutton cut (LMC) is derived from the inside of the shoulder after removing the scapula and humerus bones |
| **Trimming**: Excess fat cover is trimmed to specification. Defects including bruises, blood clots, pieces of cartilage and bone chips are removed |

BMC | **Botswana Meat Commission**
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Eye Round

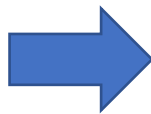| Description |
|---|
| **Boning**: Eye round is derived from the silverside after separating the silverside from the femur and the pelvic bones. The eye round is separated from the main cut on the natural seam to expose the eye round and cut it off.

Trimming: Excess fat cover and connective tissue are trimmed to specification. Defects including, bruises blood clots, pieces of cartilage and bone chips are removed |
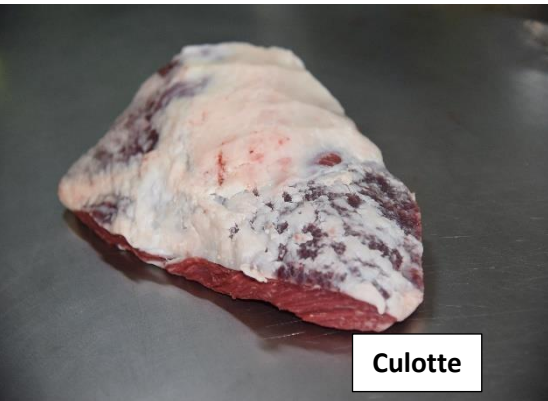
Culotte

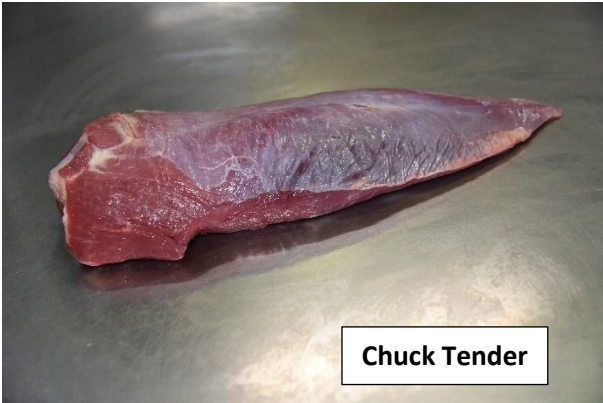| Description |
|---|
| **Boning**: Culotte is prepared from the Rump by the removal of the cap muscle (M. gluteobiceps) along the natural seam.

Trimming: Excess fat cover is trimmed to specification. Defects including bruises blood clots are removed |
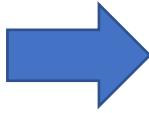
Chuck Tender

Description
Boning: Chuck Tender is a conical shape muscle lying lateral to the blade bone on the cranial side of the blade ridge. It is removed from the Forequarter following the natural seam. **Trimming**: Connective tissue is removed

Topside Caps 80vl
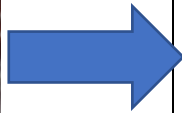
Description
Boning: Topside cap is derived from the Topside cut along the natural seam. It consists of the M. gracilis muscle. **Trimming**: Fat deposits and fibrous tissue are removed.

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Striploin Scan Trim

Description
Boning: Striploin Scan trim is derived from striploin from the hindquarter by a cut at the lumbosacral junction to the ventral portion of the flank. The striploin is scan trimmed to removed adipose tissue. **Trimming**: Scan trimmed to remove adipose and connective tissue.

RIBEYE

Description
Boning: RIBEYE is removed from the Forequarter and consist of M. longissimus dorsi and muscles underlying the caudal edge of the 4th rib to the 13th rib. **Trimming**: connective tissue is trimmed to specification. Defects including, bruises blood clots, pieces of cartilage and bone chips are removed.

Shin

Description
Boning: Shin is removed from the muscles of leg bones (the extensor and flexor group of muscle
Trimming: sinews, blood clots, bruises, connective tissue removed. Defects including hair, rail dust, bruises blood clots, pieces of cartilage and bone chips are removed.

80 vl Trimmings

Description
Boning: 80 VL Trimmings are trimmings both from forequarter and hindquarter under 100g in weight
Trimming: Connective tissues, fats are removed to 80vl specification. Defects including bruises, hair, rail dust, blood clots, pieces of cartilage and bone chips are removed.
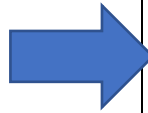
80 vl H.Q Flank

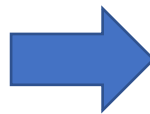| Description |
| --- |
| **Boning**: 80 vl H.Q Flank, The 3rd rib hindquarter flank is removed from the hindquarter by a curved cut commencing at the superficial inguinal lymph node and cutting to the specified rib approximately 50mm from the eye muscle, then continuing along the rib to the ventral surface. Care is taken to prevent knife and hook damage.

 Trimming: The connective tissue along the ventral edge is removed. Fat is removed to achieve the required fat content. Defects including hair, rail dust, bruises, blood clots, pieces of cartilage and bone chips are removed. |

Feather Blade

Description
Boning: Feather Blade is removed underneath the scapula bone along the natural seam from the M. infraspinatus.   **Trimming**: sinews, blood clots, bruises, connective tissue removed. Defects including hair, rail dust, bruises blood clots, pieces of cartilage and bone chips are removed

Heel Muscle

Description
Boning: Heel Muscle is removed from hindquarter extensor group of muscles. **Trimming**: sinews, blood clots, bruises, connective tissue removed. Defects including hair, rail dust, bruises blood clots, pieces of cartilage and bone chips are removed.

Rump Tail

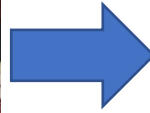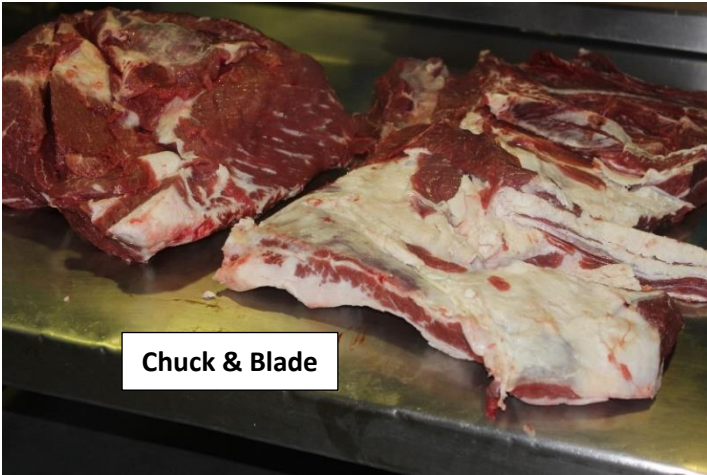| Description |
|---|
| **Boning**: Rump Tail is a portion of the triangle shape muscle separated from the Rump along the natural seam between the M. tensor fasciae latae and the M.gluteus medius muscles.

Trimming: Connective tissue removed. |

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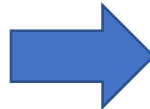Meat Perfection Defined

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Chuck & Blade

Description
Boning: Chuck & Blade is removed from the forequarter after the removal of the fore shin, chuck tender, feather blade, LMC, rib set and scapula bone. **Trimming**: Sinews, paddy whack, cartilage, lymph nodes are removed. Defects including hair, rail dust, bruises, blood clots, pieces of cartilage and bone chips are removed. Excess fat to meet specification 80l/90vl

KNUCKLE

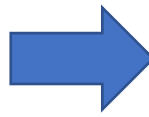| Description |
|---|
| **Boning**: KNUCKLE is prepared from the Thick Flank by removing the cap muscle and associated fat and subiliac lymph node.

Trimming: sinews, blood clots, bruises, connective tissue removed. Defects including hair, rail dust, bruises blood clots, pieces of cartilage and bone chips are removed. |

FILLET

Description
Boning: FILLET is removed by freeing the head of the fillet from the inside of the pelvic bones and then freeing the remainder of the fillet from the ventral surface of the lumbar vertebrae with side strap muscle attached.
Trimming: Fat is removed to achieve the required fat content. Defects including hair, rail dust, bruises, blood clots, pieces of cartilage and bone chips are removed.

BRISKET

Description
Boning: BRISKET is separated from the forequarter by a scribe cut from the reflection of the diaphragm on the 11th rib to the point of the sternum. The boneless brisket is prepared by the removal of the sternum ad ribs from the bone in brisket.
Trimming: Defects including hair, rail dust, bruises, blood clots, pieces of cartilage and bone chips are removed.

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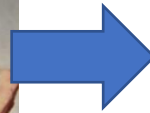| Beef Cuts Specification	
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BEEF MEMBRANE

Description
Boning: Beef Membrane are prepared from denuded silverside and striploin **Trimming**: Defects including hair, rail dust, bruises, blood clots, pieces of cartilage and bone chips are removed.

RED MEAT

Description
Boning: RED MEAT is prepared from deformed primal cuts both from both the forequarter and hindquarter. **Trimming**: Defects including hair, rail dust, bruises, blood clots, pieces of cartilage, bone chips and connective tissue are removed.