

Bovine Industry Agreed Trimming Criteria.

Trimming is limited to:		Notes
1	Cod/Udder, testes or penis	Total removal ensuring flank remains in situ.
2	Fat on Ventral Abdomen Including precrural fat.	Total removal ensuring no meat or muscle is exposed or removed and limited to the level of the 12th rib.
3	Skirts –Thick and Thin	Total removal
4	Xiphoid cartilage	Total removal
5	Brisket	Excess fat off. Ensure no meat or muscle is exposed.
6	Intra-thoracic Fat	Total removal
7	Feet (FQ)	Between carpus and metacarpus
8	Neck	Seam fat and extraneous matter (that which is contaminated by blood clots, ingesta, etc), ensuring no unnecessary removal of muscle meat. All trimming of the neck is to be completed prior to the dropping of the neck bone.
9	Feet (HQ)	Between the Tarsus and Metatarsus
10	Tongue Root	As per a standard halal cut.
11	Topside Rim	Excess fat off. Ensure no meat or muscle is exposed.
12	Channel Rim	Fat off – total removal.
13	Tail	Between sacral and coccygeal vertebra.
14	Channel Fat	Total removal
15	Kidney and Kidney Knobs	Total removal
16	Spinal Cord	Total removal
17	Head	Between the occipital bone and the 1st cervical vertebra, ensuring that no neck meat is attached to the head.
18	Abdominal Tunic	Removed
19	Hind Shank	Skinned
20	Hind Tendon	Removed
21	Paddywack	Removed

In addition to these criteria, Meat Processors need to ensure that product is eligible for the intended market.