

## ANNEX III

### BEEF

#### PART VI

##### **Provisions applicable to carcasses, half-carcasses and quarters**

1. Carcasses and half-carcasses, fresh or chilled (CN code 0201), of animals slaughtered not more than six days and not less than two days previously.
2. For the purposes of this Regulation, the following definitions apply:
  - (a) carcass: the whole body of the slaughtered animal hung from the slaughterhouse hook by the shank tendon after bleeding, evisceration and skinning, presented:
    - without the head and without the feet; the head must be separated from the carcass at the atloido-occipital joint and the feet must be severed at the carpometacarpal or tarsometatarsal joints,
    - without the organs contained in the thoracic and abdominal cavities, and without the kidneys, the kidney fat and the pelvic fat,
    - without the sexual organs and the attached muscles,
    - without the thin skirt and the thick skirt,
    - without the tail and the first coccygeal vertebra,
    - without the spinal cord,
    - without the codfat and the adjacent flank fat,
    - without the fascial linea alba of the abdominal muscle,
    - without fat on the inside of topside,
    - without the jugular vein and the adjacent fat, the neck being cut in accordance with veterinary requirements,
    - without removal of the neck muscle, the brisket fat must not be more than 1 cm thick;
  - (b) half-carcass: the product obtained by separating the carcass as referred to in (a) symmetrically through the middle of the cervical, dorsal, lumbar and sacral vertebrae and through the middle of the sternum and the ischiopubic symphysis. During carcass processing, the dorsal and lumbar vertebrae must not be seriously dislocated; associated muscles and tendons must not show any serious damage from saws or knives;
  - (c) forequarters:
    - cut from the carcass after cooling off,
    - five-rib straight cut;
  - (d) hindquarters:
    - cut from the carcass after cooling off,
    - eight-rib straight cut.
3. Products as specified in points 1 and 2 must come from well-bled carcasses, the animal having been properly flayed, the carcass surface in no way peeling, suffused or bruised; superficial fat must not be torn or removed to any significant degree. The pleura must be undamaged except in order to facilitate hanging of the forequarters.

---

*Status: This is the original version as it was originally adopted in the EU. This  
legislation may since have been updated - see the latest available (revised) version*

---

Carcases must not be soiled by any source of contamination, in particular by faecal matter or significant bloodstain.

4. Products as specified in point 2(c) and (d) must come from carcasses or half-carcasses satisfying the requirements in point 2(a) and (b).
5. Products as specified in points 1 and 2 must be chilled immediately after slaughter for at least 48 hours so that the internal temperature at the end of the chilling period does not exceed + 7 °C. This temperature must be maintained until they are taken over.