

Sec. 21a-100-3. Fanciful names and true names for cuts of meat

(a) “Fanciful name” refers to any term used in connection with a particular cut of meat, which is in any way false, misleading, deceptive, or confusing, or which otherwise fails to adequately describe the cut of meat.

(b) “True name” means the species of animal i.e, beef, veal, lamb or pork, and the primal source or area of the animal carcass from which the meat is derived and shall consist of one, but not more than one, of the following:

(1) For beef: cheeks, tongue, gullets or esophagus, shoulder, chuck, heart, brisket, shank, shin, rib, plate, diaphragm, loin, flank, rump, top round or bottom round.

As used in relation to beef herein and as set forth in Chart #1 attached hereto:

“Neck” is derived from the area of the chuck containing atlas bone through the fifth cervical vertebra.

“Shoulder” is derived from the area of the chuck which includes clod, forearm, brisket muscle and arm bone and may include cross sections of the ribs.

“Brisket” is derived from the area of the chuck which includes part of ribs 1 through 5 and the sternum (breast bone).

“Foreshank” is derived from the upper portion of the fore leg and contains the upper shank bone.

“Chuck” is derived from that area of the forequarter containing ribs 1 through 5 without neck, brisket, and foreshank.

“Diaphragm” is derived from the forequarter and includes the muscles and tendon attachments which separate the thoracic (chest) cavity from the abdominal cavity.

“Rib” is derived from the forequarter and includes the 6th through the 12th ribs after removal of the plate approximately 10 inches from the chime bone.

“Plate” is derived from the forequarter and includes the 6th through the 12th ribs cut approximately 10 inches from the chime bone.

“Hind shank” is derived by cutting through the stifle joint severing the shank meat and the shank bone from the round.

“Round” is separated from the full beef loin by a straight cut which starts at a point on the backbone at the juncture of the last (5th) sacral vertebra and the first tail (caudal) vertebra, passes through a second point which is immediately anterior to the protuberance of the femur bone and exposes the ball of the femur, and then continues in the same straight line beyond this second point to complete the cut.

“Rump” is derived from the round and is removed therefrom by a straight cut perpendicular to the outer skin surface immediately posterior to, and parallel with the long axis of the exposed surface of the aitch bone.

“Loin” is located between the rib and the round and is removed by a cut between the 12th and 13th ribs (posterior end of the rib) and contains the 13th rib vertebra, six lumbar vertebrae and five sacral vertebrae.

“Sirloin” is derived from the loin of cattle by a straight cut made perpendicular to the contour of the outer surface and perpendicular to the split surface of the lumbar vertebrae and passes flush with the ilium (pelvic bone) leaving a small part of the hip bone in the short loin.

“Short loin” is the anterior portion of the loin remaining after the removal of the posterior

portion (sirloin) of the loin and is obtained by a straight cut perpendicular to the contour of the outer surface and perpendicular to the split surface of the lumbar vertebrae and which passes through the ilium (pelvic bone) leaving a small piece of the hip bone in the short loin.

“Flank” is derived by stripping the serous membrane from over the abdomines muscles (flank steak) and by pulling the abdomines muscle from the thick membrane which lies underneath.

(2) For veal - cheeks, tongue, gullets, or esophagus, heart, neck, shank, breast, shoulder, rib, loin, sirloin, rump or leg.

As used in relation to veal herein and as set forth in Chart #2 herein:

“Neck” is derived from the shoulder by a straight line cut in front of the blade bone approximately between the 4th and 5th cervical vertebrae and parallel to the rib end of the shoulder.

“Shank” is derived from the leg bone (tibia) or the arm bone (radius).

“Breast” is derived by a cut perpendicular to the outer surface which passes through the cartilaginous juncture of the first rib and anterior extremity of the sternum and perpendicular to the long axis of the 12th rib approximately 4 inches from the eye of rib, and contains the sternum, first twelve ribs and all overlaying muscle, except the foreshank.

“Shoulder” is the section remaining after removal of the foreshank, breast and neck and contains the 1st through the 5th ribs.

“Rib” is removed from the shoulder by cutting between the 5th and 6th ribs and contains featherbone, chime bone and rib bones.

“Loin” is located between the sirloin and rib and is removed from the rib by a cut between the 12th and 13th ribs and from the sirloin by a cut perpendicular to the outer surface immediately anterior to and flush with the ilium (pelvic bone) leaving no part of the hip bone in the loin and includes the 13th rib vertebra and 5 lumbar vertebrae.

“Leg” is removed from the sirloin and rump by a straight line cut perpendicular to the outer skin surface immediately posterior to and parallel with the long axis of the exposed surface of the aitch bone, leaving no part of the aitch bone in the leg. The separation of the sirloin and rump from the leg is completed by sawing through the round bone (femur) immediately posterior to the ball joint.

“Rump” is removed from the leg as aforesaid and is removed from the loin by a cut perpendicular to the outer skin surface and perpendicular to the backbone at the anterior end of the hip bone leaving all the hip bone in the rump.

“Sirloin” is derived from the anterior end of the rump by a cut perpendicular to the dorsal side starting at any point on the backbone between the juncture of the last (5th) sacral vertebra and the anterior end of the ilium (pelvic bone) or between the 5th and 6th lumbar vertebrae.

(3) For lamb - cheeks, tongue, gullets or esophagus, heart, neck, shank, breast, shoulder, rib, loin or leg.

As used in relation to lamb herein and as set forth in Chart #3 herein:

“Neck” is derived from the anterior area of the shoulder and contains the atlas and cervical vertebrae.

“Breast” is cut from the loin, neck, and shoulder, starting at the cod or udder to and

through the shank just above the elbow.

“Shoulder” is separated from the ribs by cutting between the 5th and 6th ribs.

“Rib” is separated from the loin by cutting between the last two ribs.

“Loin” is separated from the leg by cutting just in front of the hip bone.

“Leg” is the portion remaining after the loin has been removed as aforesaid.

(4) For pork - cheeks, tongue, gullets or esophagus, heart, tail, jowl, shoulder, shoulder picnic, shoulder butt, feet, side, spareribs, loin, loin-shoulder end or loin-rib end, loin-center cut, loin-loin end, fat back or ham.

As used in relation to pork herein and as set forth in Chart #4 herein:

“Jowl” shall be removed closely to the body of the shoulder on a line approximately parallel to the opposite straight cut side of the shoulder, starting behind the “ear dip” which must remain on the jowl and continuing the cut so as to remove the entire jowl.

“Shoulder” is derived by a cut starting at a point in the armpit that is not more than 1 inch posterior to the elbow joint, but does not expose the elbow joint, and continues reasonably straight across the hogside. The foot, ribs and related cartilages, breast bone, intercostal meat, breast flap, and neck bones shall be excluded.

“Shoulder picnic” is separated from the shoulder butt by a cut which is reasonably straight and perpendicular to the outside skin surface (not slanted or under cut) and approximately parallel to the breast side of the shoulder leaving all the major shoulder bone (humerus) and not less than one nor more than two inches of the blade bone (scapula) in the shoulder picnic.

“Side (Belly)” shall be separated from the fat back on a straight line not more than $\frac{3}{4}$ inch beyond the outermost curvature of the scribe line. The belly must be boneless and the major cartilages of the sternum and the ribs must be closely and smoothly removed without deep scoring. Any enlarged soft, porous, or seedy mammary tissue and the pizzle recess of barrow bellies must be removed.

“Loin” is removed from the middle portion by a cut (scribe) extending from a point on the first rib of the loin which is not more than $1\frac{3}{4}$ inches from the junction of the foremost rib and the foremost thoracic vertebra to a point on the ham end which is immediately adjacent to the major tenderloin muscle. The loin shall be removed from the fat back and shall contain 11 or more ribs, 7 lumbar vertebrae and at least 3 sacral vertebrae.

“Loin-shoulder end” (Loin-rib end) is derived from the pork loin by a cut perpendicular to the length of the loin flush with the posterior edge of the blade bone.

“Loin-center cut” is derived from the pork after the shoulder end has been removed by cutting crosswise to the length of the loin at a point posterior to the edge of the scapular cartilage and from which the ham end of the loin has been removed by cutting crosswise to its length anterior to the cartilage on the tuber coxae.

“Loin-loin end” is derived from the pork loin by a cut perpendicular to the length of the loin flush with the anterior end of the ilium leaving no part of the hip bone in the loin.

“Fat back” is the section remaining after removal of the loin and side.

“Ham” is the posterior portion of the hog side removed by a cut $2\frac{1}{4}$ to $2\frac{3}{4}$ inches anterior to the knob end of the aitch bone. The cut shall be at right angles to an imaginary line from the top of the aitch bone through the center of the ham and shank. At the flank pocket the cut shall divert at a 45° angle posteriorly.

(Effective June 22, 1990)