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"जानने का अधिकार, जीने का अधिकार"
Mazdoor Kisan Shakti Sangathan
“The Right to Information, The Right to Live”

“पुराँने को छोड़ नये के तरफ”
Jawaharlal Nehru
“Step Out From the Old to the New”

Indian Standard

MEAT AND MEAT PRODUCTS — MUTTON AND GOAT MEAT (CHEVON) — FRESH, CHILLED AND FROZEN — TECHNICAL REQUIREMENTS

(First Revision)

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BUREAU OF INDIAN STANDARDS
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
NEW DELHI 110002

December 1995
AMENDMENT NO. 1 MARCH 2004
TO
IS 2536 : 1995 MEAT AND MEAT PRODUCTS – MUTTON AND GOAT MEAT (CHEVON) — FRESH, CHILLED AND FROZEN — TECHNICAL REQUIREMENTS
(First Revision)

(Page 1, clause 2) — Insert reference of the following Indian Standard at the appropriate place:

<table>
<thead>
<tr>
<th>IS No.</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>4251:1967</td>
<td>Quality tolerances for water for processed food industry</td>
</tr>
</tbody>
</table>

(Page 5, clause 6.1.3) — Insert the following clause after 6.1.3:

'6.1.4 Quality of water used for processing shall conform to IS 4251 : 1967.'

(FAD 18)
AMENDMENT NO. 2 APRIL 2011
TO
IS 2536 : 1995 MEAT AND MEAT PRODUCTS —
MUTTON AND GOAT MEAT (CHEVON) — FRESH,
CHILLED AND FROZEN — TECHNICAL
REQUIREMENTS

(First Revision)

[Page 6, clause 8(e)] — Substitute 'Net quantity;' for 'Net mass;'.

[Page 6, clause 8(g)] — Substitute the following for the existing:

'g) Any other marking required under the Meat Food Products Order, 1973,
the Standards of Weights and Measures (Packaged Commodities) Rules,
framed thereunder.'
FOREWORD

This Indian Standard (First Revision) was adopted by the Bureau of Indian Standards, after the draft finalized by the Slaughter House and Meat Industry Sectional Committee had been approved by the Food and Agriculture Division Council.

This Indian Standard was originally published in 1963. This has been revised to make the following changes/additions:

a) Two grades, namely, *Choice* and *Cull* have been deleted as these are now not being used by the Trade,

b) Temperature and duration for ageing have been modified,

c) The microbiological requirements for each of fresh, chilled and frozen material as recommended by Central Avian Research Institute, Izatnagar have been specified,

d) The time limit for consumption of chilled material has been reduced, and

e) The time limit for freezing the carcass/cuts as well as the storage temperature for frozen material have been modified.

While revising the standard, its harmonization with corresponding EC Regulations/Directives was considered by the committee but it was felt that harmonization may not be desirable at this stage as India is not exporting meat to European countries.

In preparation of the standard due consideration has been given to the provisions of *Meat Food Products Order, 1973* and the *Prevention of Food Adulteration Act, 1954* and the Rules framed thereunder. However, this standard is subject to the restrictions imposed under this Order and Act and Rules framed thereunder.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 1960 ‘Rules for rounding off numerical values (revised)’. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.
Indian Standard

MEAT AND MEAT PRODUCTS — MUTTON AND GOAT MEAT (CHEVON) — FRESH, CHILLED AND FROZEN — TECHNICAL REQUIREMENTS

( First Revision )

1 SCOPE

This standard prescribes the technical requirements for mutton (including lamb) and goat meat (chevon) — fresh, chilled and frozen.

2 REFERENCES

The following Indian Standards contain provisions which through reference in this text, constitute provision of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below:

<table>
<thead>
<tr>
<th>IS No.</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>18182 : 1976</td>
<td>Code of hygienic conditions for processed meat products</td>
</tr>
<tr>
<td>10171 : 1987</td>
<td>Guide on suitability of plastics for food packaging (first revision)</td>
</tr>
</tbody>
</table>

3 TERMINOLOGY

For the purpose of this standard, the definitions and the grouping of the various characteristics of a carcass on the basis of which the grade of a carcass is determined, shall be as given in 3.1 to 3.3.

3.1 Conformation

The term conformation refers to the general build, form, shape, countour or outline of the carcass or cuts. The most desired conformation is the one which will yield the greatest quantity of edible meat. Superior conformation implies low set, blocky and compact carcass; short and thick necks; wide, rounding and moderately prominent brisket; deep, plump and squarely-set legs; thick, wide and level backs carrying squareness right up to the tail; smooth shoulders; and thickness, evenness and firmness of flesh. This is in contrast to ranginess and angularity, long necks, sloping rumps, weak and narrow backs and chests, long legs too close together and soft and flabby flesh. Generally, the goats lack blocky conformation and their carcasses are long, leggy and narrow with little fat covering the exterior.

3.2 Finish

The term finish refers to the quality, amount, colour, character and distribution of fat. Indications are that fat, within certain limits, increases palatability including juiciness, tenderness and flavour of the meat; it also adds to the general attractiveness of the carcass or cut. The best finish implies a smooth and even covering of firm white fat over most of the exterior surface of the carcass, but not excessive at any point. It also implies a covering of smooth white interior fat over the kidneys and much thinner covering over the inner.
4.1 Both the carcass and cut forms shall be fresh, chilled or frozen.

Type A — Fresh carcass
Type B — Fresh, chilled carcass
Type C — Fresh, frozen carcass
Type D — Lamb and mutton cuts, fresh
  a) Legs
  b) Loins
  c) Racks
  d) Breasts
  e) Shanks
  f) Shoulders
Type E — Cuts, fresh, chilled (as listed under Type D)
Type F — Cuts, fresh, frozen (as listed under Type D)

4.2 A chart showing the location, structure and names of bones in a side of lamb and mutton is given in Fig. 1.

4.3 A chart showing wholesale cuts is given in Fig. 2.

4.4 Annex A gives statement in relation to wholesale and retail cuts of lamb and mutton with their characteristics.

5 CLASSES AND GRADES

5.1 Classes

Lamb and mutton shall be classified under three main classes, based largely upon age, as given below:

a) Lamb — Lamb is a general term which refers to the flesh of young ovine animals of both sexes whose age is 4-12 months. Lamb carcasses, as a group, are distinguished from mutton carcasses by their smaller and softer bones, lighter coloured flesh, softer and whiter external and internal fats, smaller size of carcasses and cuts, and by the break joint of forelegs. Their outer covering of fat is smooth, relatively thin, and evenly distributed, and has a creamy or slightly pinkish colour. Lamb fats lack brittleness and possess in a greater or lesser degree, the softness and sheen characteristic of milk fat.

b) Yearling Mutton — Yearling mutton carcasses are from young sheep of both sexes usually ranging from 12 to 20 months of age. Such carcasses are distinguished from lamb carcasses by harder and whiter bones, darker and somewhat coarser flesh, firmer and somewhat thicker exterior fat, and more liberal quantities of interior fat. They have
wider and larger abdominal cavity, and longer body and legs. The break joint of the foreleg usually breaks in ridges similar in shape to a lamb joint, but the surface is rough, porous, dry and lacks redness. If the leg fails to break at this joint, the carcass is mature mutton.

The meat from yearling mutton is darker pink inclining to a light red in colour comparatively tender, but lacking somewhat in juiciness. Exterior and interior fats are firm, somewhat brittle, and are white to slightly creamy in colour.

c) Mature Mutton — It is the flesh from both males (castrated and uncastrated) and females of the ovine species that are over 20 months in age at the time of slaughter.

In mature mutton, the sides show a distended or barrel-like appearance. The break joint fails to break due to hardening and ossification of the bones and the separation of the foot from the foreleg is, therefore, made at the ankle joint. The colour of mature mutton ranges from light to dark red.

5.2 Grades

Each of the three classes given in 4.1 is again divided into the following four grades as determined by the conformation, finish and quality of the individual carcasses or cuts:

a) Prime — Prime grade ovine carcasses are practically ideal in conformation, finish and quality. The general outlines of carcasses of this grade are specially attractive, being symmetrical to a marked degree owing to an abundance of highest grade palatable flesh. They are compact and blocky; have short, thick and plump legs; broad backs; thick, well fleshed loins, ribs and chucks; well-proportioned breasts; and full thick flanks. All fats are firm and of excellent quality. The outer covering of fat is smooth, of moderate depth, and evenly distributed over the back and sides. The fat covering is interspersed with strips of pink flesh. Interior fats are plentiful but not excessive or wasty. The lean flesh is firm in all parts, fine-grained, and the cut surfaces feel smooth and velvety to touch.

b) Good — Good grade lamb and mutton carcasses have good to excellent conformation, finish and quality, but are deficient in one or more respects as compared with prime grade carcasses. Carcasses of this grade are well-proportioned and reasonably plump, but may be slightly deficient in breadth or

FIG. 1 LAMB CHART SHOWING LOCATION, STRUCTURE AND NAMES OF BONES
There may be slight indications of paunchiness or a slight tendency towards the rangy type, indicated by long tapering shanks and somewhat longer body. The outer covering of fat is smooth and even over the back and hips, diminishing sharply towards the shanks and flanks. Interior fats may be plentiful but they are not evenly distributed. All fats are good quality. The flesh is moderately firm and fine-grained.

C) Commercial - Commercial grade lamb and mutton carcasses have fair conformation, finish and quality. They are usually somewhat angular or rangy in conformation, with moderately long thin necks and shanks and relatively narrow hips, back and shoulders. They have moderately long tapering legs and they lack the plumpness of the better grades. Ribs and loins are lacking somewhat in depth of flesh. Carcasses of this grade usually have moderately thin outer covering fat but it is not evenly distributed. Some carcasses in this grade have excessive quantities of fat which disqualify them for higher grades. Interior fats are relatively scarce, the kidneys being only partially covered. The flesh is inclined to be soft, spongy and moderately fine grained.

d) Utility - Utility grade carcasses are low grade carcasses which are distinguished by the marked lack of quality and finish, and the high percentage of bone as compared to flesh. They have poor conformation and the contour of the backbone is plainly visible from neck to tail. There is hardly any exterior fat, and interior fat is also lacking. The flesh is generally moist, soft, flabby, and dark red in colour. They are angular and all bones are prominent. Such carcasses are disproportionately long and narrow. The fat may have a bluish tinge. Flesh is also coarse and fibrous.

6 REQUIREMENTS

6.1 General

6.1.1 The animal from which meat is derived should be healthy and slaughtered in a hygienically managed slaughter house (see IS 4393 : 1979). The slaughter should be supervised by a competent authority. The ovine animals and the carcasses
thereof shall be subjected to ante-mortem and post mortem veterinary inspection as prescribed in IS 1982 : 1971 and the carcasses and the cuts thereof shall be certified as being wholesome and fit for human consumption. The certified carcasses and cuts shall bear suitable marks of such inspection giving the symbol or the allotted number or name of the establishment where they are slaughtered and the legend PASSED denoting only the wholesomeness but not denoting the grade. The marking fluid used for this stamp should be harmless (see 6.4.4).

6.1.2 The carcasses shall be transported from the slaughter house to the processing plant in the hanging position in a covered vehicle. If the transportation time from the slaughter house to the processing plant is more than 2 hours, it shall be transported in a refrigerated van, failing which, in a vehicle maintained at low temperature.

6.1.3 The carcasses and cuts shall be handled and delivered fresh or chilled or frozen as the case may be, under hygienic conditions and under proper cover (see IS 8182 : 1976).

6.2 Specific

6.2.1 Type A, Fresh Carcass
The fresh carcass, when delivered, shall show no sign of deterioration.

6.2.2 Type B, Fresh, Chilled Carcass
The carcass shall be chilled so that the temperature at the deepest portion of the flesh near the bone shall be 4°C or lower and shall show no evidence of deterioration.

6.2.3 Type C, Fresh, Frozen Carcass
The lamb and mutton carcass, shall be frozen solid (−18°C or below) when delivered and shall show no evidence of deterioration.

6.2.4 Type D, Lamb and Mutton Cuts, Fresh
These shall be prepared from fresh carcasses of Type A. The lamb and mutton cuts shall be well trimmed and clean with surplus fat removed.

6.2.5 Type E, Lamb and Mutton Cuts, Fresh, Chilled
These shall be obtained from the carcasses of Type A and chilled (see 6.2.1).

6.2.6 Type F, Lamb and Mutton Cuts, Fresh, Frozen
These shall be obtained from the carcasses of Type A and frozen solid (see 6.2.1). The cuts shall show no evidence of refreezing or deterioration.

6.3 Microbiological Requirements
The material drawn from fresh, chilled or frozen carcass/sides/cuts shall comply with the microbiological requirements as prescribed in Tables 1, 2 and 3 respectively.

**Table 1 Microbiological Requirements for Mutton/Goat Meat—Fresh**

<table>
<thead>
<tr>
<th>Sl No.</th>
<th>Organism</th>
<th>n</th>
<th>m</th>
<th>M</th>
<th>c</th>
<th>Method of Test, Ref to</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>i)</td>
<td>Aerobic plate count/g</td>
<td>5</td>
<td>1×10⁶</td>
<td>5×10⁶</td>
<td>3</td>
<td>IS 5402 : 1969</td>
</tr>
<tr>
<td>ii)</td>
<td>E. coli/g</td>
<td>5</td>
<td>5×10¹</td>
<td>5×10²</td>
<td>2</td>
<td>IS 5887 (Part 1) : 1976</td>
</tr>
<tr>
<td>iii)</td>
<td><em>Salmonella</em> in 50 g</td>
<td>5</td>
<td>0</td>
<td>—</td>
<td>0</td>
<td>IS 5887 (Part 3) : 1976</td>
</tr>
<tr>
<td>iv)</td>
<td><em>S. aureus</em> /g</td>
<td>5</td>
<td>1×10¹</td>
<td>1×10²</td>
<td>2</td>
<td>IS 5887 (Part 2) : 1976</td>
</tr>
<tr>
<td>v)</td>
<td>Yeast &amp; mould /g</td>
<td>5</td>
<td>1×10⁴</td>
<td>5×10⁴</td>
<td>2</td>
<td>IS 5403 : 1969</td>
</tr>
</tbody>
</table>

**Table 2 Microbiological Requirements for Mutton/Goat Meat—Fresh, Chilled**

(Clause 6.3)

<table>
<thead>
<tr>
<th>Sl No.</th>
<th>Organism</th>
<th>n</th>
<th>m</th>
<th>M</th>
<th>c</th>
<th>Method of Test, Ref to</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>i)</td>
<td>Aerobic plate count/g</td>
<td>5</td>
<td>1×10²</td>
<td>5×10⁶</td>
<td>2</td>
<td>IS 5402 : 1969</td>
</tr>
<tr>
<td>ii)</td>
<td>E. coli/g</td>
<td>5</td>
<td>1×10¹</td>
<td>1×10²</td>
<td>1</td>
<td>IS 5887 (Part 1) : 1976</td>
</tr>
<tr>
<td>iii)</td>
<td><em>Salmonella</em> in 50 g</td>
<td>5</td>
<td>0</td>
<td>—</td>
<td>0</td>
<td>IS 5887 (Part 3) : 1976</td>
</tr>
<tr>
<td>iv)</td>
<td><em>S. aureus</em> /g</td>
<td>5</td>
<td>1×10²</td>
<td>1×10³</td>
<td>1</td>
<td>IS 5887 (Part 2) : 1976</td>
</tr>
<tr>
<td>v)</td>
<td>Yeast &amp; mould /g</td>
<td>5</td>
<td>1×10¹</td>
<td>1×10²</td>
<td>1</td>
<td>IS 5403 : 1969</td>
</tr>
</tbody>
</table>
Table 3 Microbiological Requirements for Mutton/Goat Meat—Fresh, Frozen  
(Clause 6.3)

<table>
<thead>
<tr>
<th>Sl No.</th>
<th>Organism</th>
<th>n</th>
<th>m</th>
<th>M</th>
<th>c</th>
<th>Method of Test, Ref to</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td></td>
<td>(2)</td>
<td>(3)</td>
<td>(4)</td>
<td>(5)</td>
<td>(6)</td>
</tr>
<tr>
<td>i)</td>
<td>Aerobic plate count/g</td>
<td>5</td>
<td>$1 \times 10^2$</td>
<td>$1 \times 10^3$</td>
<td>2</td>
<td>IS 5402 : 1969</td>
</tr>
<tr>
<td>ii)</td>
<td>E. coli</td>
<td>5</td>
<td>0</td>
<td>$1 \times 10^1$</td>
<td>1</td>
<td>IS 5887 (Part 1) : 1976</td>
</tr>
<tr>
<td>iii)</td>
<td>Salmonella in 50 g</td>
<td>5</td>
<td>0</td>
<td>—</td>
<td>0</td>
<td>IS 5887 (Part 3) : 1976</td>
</tr>
<tr>
<td>iv)</td>
<td>S. aureus/g</td>
<td>5</td>
<td>$1 \times 10^1$</td>
<td>$1 \times 10^2$</td>
<td>1</td>
<td>IS 5887 (Part 2) : 1976</td>
</tr>
<tr>
<td>v)</td>
<td>Yeast &amp; mould/g</td>
<td>5</td>
<td>$1 \times 10^1$</td>
<td>$1 \times 10^2$</td>
<td>1</td>
<td>IS 5403 : 1969</td>
</tr>
</tbody>
</table>

where

- \( n \) = number of samples to be tested.
- \( m \) = maximum permissible number of relevant bacteria. The values above this are marginally acceptable or unacceptable.
- \( M \) = level at or above which the lot has to be rejected.
- \( c \) = maximum allowable number of sample units having microbiological counts between \( m \) and \( M \).

6.4 Other Requirements

6.4.1 Ageing

The carcass may be aged for a period of 2 weeks at a temperature of 1°C.

6.4.2 Chilling

The carcasses or cuts, meant for chilling should be brought to a temperature of about 4°C within 12 hours. The chilled material should be consumed within 1 week under normal conditions of storage.

6.4.3 Freezing and Storage

6.4.3.1 The carcasses, sides or cuts, shall be pre-chilled before freezing and the freezing completed at \(-18°C\) or lower temperature within 24 hours.

6.4.3.2 Frozen carcass, sides or cuts, shall be stored at \(-18°C\) or lower and the material shall be consumed within 9 months.

6.4.4 Stamping Ink and Stamping

6.4.4.1 The stamping ink used for inspection marks or grade marks shall be of harmless material.

6.4.4.2 A suitable stamping ink is a solution containing 1 to 2 percent fuchsin in acetic acid. The fuchsin is dissolved first in just enough acetic acid to bring about the solution and then glycerine is added to make up the required quantity. Alternatively, a stamping ink prepared according to the following formula may be used:

- Water 1 636 ml
- Ethyl alcohol 1 363 ml
- Cane sugar 450 g
- Methyl violet 35 g

Sugar is dissolved in water, and then alcohol is added and finally the methyl violet is added. The solution is stirred and allowed to stand for 12 hours before use.

6.4.4.3 Grade designation marks on the carcass or cuts shall be applied with a rubber stamp.

7 PACKING AND TRANSPORT

The frozen material, unless agreed to otherwise between the purchaser and the vendor, shall be wrapped in food grade polyethylene film or any other flexible packaging material (see IS 10171 : 1987) and packed in cartons. It shall be transported under clean and hygienic conditions. The frozen material shall be moved in refrigerated transport and the packages shall be handled under hygienic conditions. At the port, the loading of the packages shall be done by using canvas slings. The packages shall not be exposed to direct sun or rain.

8 MARKING

The packages/consignments shall be marked to give the following information:

- a) Name of the material;
- b) Type, class and grade of the material;
- c) Batch or code number;
- d) Number of pieces;
- e) Net mass;
- f) Date of slaughtering/packing; and

6
### ANNEX A

**STATEMENT IN RELATION TO WHOLESALE AND RETAIL CUTS**

(Clause 4.4)

<table>
<thead>
<tr>
<th>Wholesale</th>
<th>Retail Cuts</th>
<th>Characteristics</th>
</tr>
</thead>
<tbody>
<tr>
<td>Leg</td>
<td>Frenched leg</td>
<td>Shank bone is 'frenched', that is, meat is removed to expose 2.5 cm or more of lower end of shank bone.</td>
</tr>
<tr>
<td></td>
<td>American leg</td>
<td>Shank meat is removed at stifle joint. Shank meat is tucked into pocket under fell and pinned into place.</td>
</tr>
<tr>
<td></td>
<td>Half of leg</td>
<td>Either the shank half or the loin half.</td>
</tr>
<tr>
<td></td>
<td>Leg chops (steaks)</td>
<td>May contain cross-section of backbone and aitchbone. Centre cut steaks look like miniature beef round steaks.</td>
</tr>
<tr>
<td></td>
<td>Sirloin chops</td>
<td>Correspond to beef sirloin steaks. Pinbone chops have considerable bone.</td>
</tr>
<tr>
<td></td>
<td>Boneless sirloin roast</td>
<td>Small boneless roll weighing from 1 to 1.75 kg.</td>
</tr>
<tr>
<td>Loin</td>
<td>Loin roast</td>
<td>Corresponds to beef short loin. It can be the unsplit loin but is usually one side of the split loin.</td>
</tr>
<tr>
<td></td>
<td>Rolled loin roast</td>
<td>Boned and rolled loin.</td>
</tr>
<tr>
<td></td>
<td>Loin chops</td>
<td>Contain T-shaped bones; correspond to porterhouse, T-bone, and club beef steaks.</td>
</tr>
<tr>
<td></td>
<td>English chops</td>
<td>Cut across the unsplit loin. Backbone removed and boneless chop.</td>
</tr>
<tr>
<td>Rack</td>
<td>Rib (rack) roast</td>
<td>Contains rib bones and rib eye muscle.</td>
</tr>
<tr>
<td></td>
<td>Crown roast</td>
<td>Ribs are 'frenched', that is, meat is removed from rib ends, then two or more rib sections are shaped and tied into a 'crown'. Contain rib bone and rib eye muscle.</td>
</tr>
<tr>
<td></td>
<td>Frenched chops</td>
<td>Same as rib chops except meat is removed from ends of ribs.</td>
</tr>
<tr>
<td>Shoulder</td>
<td>Square-cut should</td>
<td>Thickest part of forequarter, with shank, breast rib (rack), and neck removed.</td>
</tr>
<tr>
<td></td>
<td>Cushion shoulder</td>
<td>Boned and left flat. Sewed on two sides. One side may be left open for stuffing, then skewered or sewed.</td>
</tr>
<tr>
<td></td>
<td>Rolled shoulder</td>
<td>Boneless roll made from square-cut shoulder.</td>
</tr>
<tr>
<td></td>
<td>Boneless shoulder</td>
<td>Cut from boneless rolled shoulder.</td>
</tr>
<tr>
<td>Chops</td>
<td>Mock duck</td>
<td>Made from outside of shoulder. Shaped like a duck.</td>
</tr>
<tr>
<td></td>
<td>Arm chops</td>
<td>Contain small round bone and usually the cross-sections of 4 or 5 rib bones.</td>
</tr>
<tr>
<td>Wholesale</td>
<td>Retail Cuts</td>
<td>Characteristics</td>
</tr>
<tr>
<td>-----------</td>
<td>---------------------</td>
<td>-----------------------------------------------------</td>
</tr>
<tr>
<td>Blade chops</td>
<td>Contains portions of rib, back and blade bones.</td>
<td></td>
</tr>
<tr>
<td>Saratoga chops</td>
<td>Boneless chops made from the inside shoulder muscle.</td>
<td></td>
</tr>
<tr>
<td>Neck slices</td>
<td>Round slice with neck vertebrae in center.</td>
<td></td>
</tr>
<tr>
<td>Breast</td>
<td>Breast</td>
<td>Corresponds to veal breast and to short plate and brisket of beef. Narrow strip of meat containing breast bone and ends of 12 ribs.</td>
</tr>
<tr>
<td>Breast with pocket</td>
<td>Same as above but with pocket between ribs and lean.</td>
<td></td>
</tr>
<tr>
<td>Rolled breast</td>
<td>Small boneless roll. Alternating layers of lean and fat.</td>
<td></td>
</tr>
<tr>
<td>Riblets</td>
<td>Breast bone removed and breast cut between ribs. Each small piece contains part of a rib bone.</td>
<td></td>
</tr>
<tr>
<td>Shank</td>
<td>Shank</td>
<td>Contains shank and elbow bones.</td>
</tr>
</tbody>
</table>
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Amendments Issued Since Publication

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