

# PHILIPPINE NATIONAL STANDARD

PNS/BAFS 165:2015  
ICS 67.120

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## Chevon cuts



### BUREAU OF PHILIPPINE STANDARDS (BPS)

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## **Foreword**

This Philippine National Standard (PNS) for Chevron cuts was developed by the Technical Working Group (TWG) organized by the Bureau of Agriculture and Fisheries Standards (BAFS) through a Department of Agriculture (DA) Special Order No. 902, Series of 2014.

The development of this PNS built upon the results of various projects funded by the Department of Science and Technology - Philippine Council for Agriculture, Aquatic and Natural Resources Research and Development (DOST-PCAARRD), and implemented by the Cagayan Valley Small Ruminants Research Center - Isabela State University (CVSRRC-ISU) in collaboration with the Bureau of Animal Industry - Animal Products Development Center (BAI-APDC), such as Value-adding of chevon thru processing and packaging (2009-2011) and Process standardization of goat slaughtering and chevon cutting scheme (2013-2014). The initiative to provide goat its own standard on slaughtering was conceptualized under the National S&T Program on Slaughter Goat (2013-2015) with the aim to improve marketing of chevon.

The TWG is composed of members representing the National Meat Inspection Service (NMIS), BAI-APDC, CVSRRC-ISU, and Federation of Goat and Sheep Producers Association of the Philippines, Inc. (FGASPAPI), with BAFS as Secretariat.

The proposed standard was presented and reviewed during the consultative meetings with the concerned stakeholders conducted in the cities of Baguio (CAR), Cebu (Region 7), and Davao (Region 11). Comments gathered during the consultations were carefully evaluated by the TWG and included accordingly in the final version of this standard.

**Chevon cuts**

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**1 Scope**

This document provides standards for establishments conducting goat meat fabrication intended for food trade.

**2 References**

The titles of the standard publications and other references of this Code are listed on the inside back cover.

**3 Objectives**

The purpose of this Code is to ensure that the meat fabrication and other practices of the establishment provide greater confidence in consumer expectations that the final goat products are safe and fit for human consumption

**4 Terms and definitions****4.1****braise**

to cook slowly in fat and little moisture in a closed pot; refers to cooking of meat in dry form, usually sautéed

**4.2****broil**

to cook by direct exposure to radiant heat

**4.3****chilled carcass**

carcass stored under refrigeration between 0 to 4 °C

**4.4****frozen carcass**

carcass stored in freezer, with temperature below 0°C; carcass stored in this condition can be stored for a longer period

**4.5****grill**

to broil on a grill

**4.6****roast**

to cook by exposing to dry heat (oven or fire) or by surrounding it with hot embers; refers to cooking of meat with fire using either charcoal or any material that produces low fire

**4.7**

**steak**

slice of meat from fleshy part of carcass; refers to culinary method of preparing the meat usually served half-cooked with sauce

**4.8**

**stew**

to boil slowly; refers to cooking of meat in water until tender; usually producing hot soup

**5 Cutting scheme**

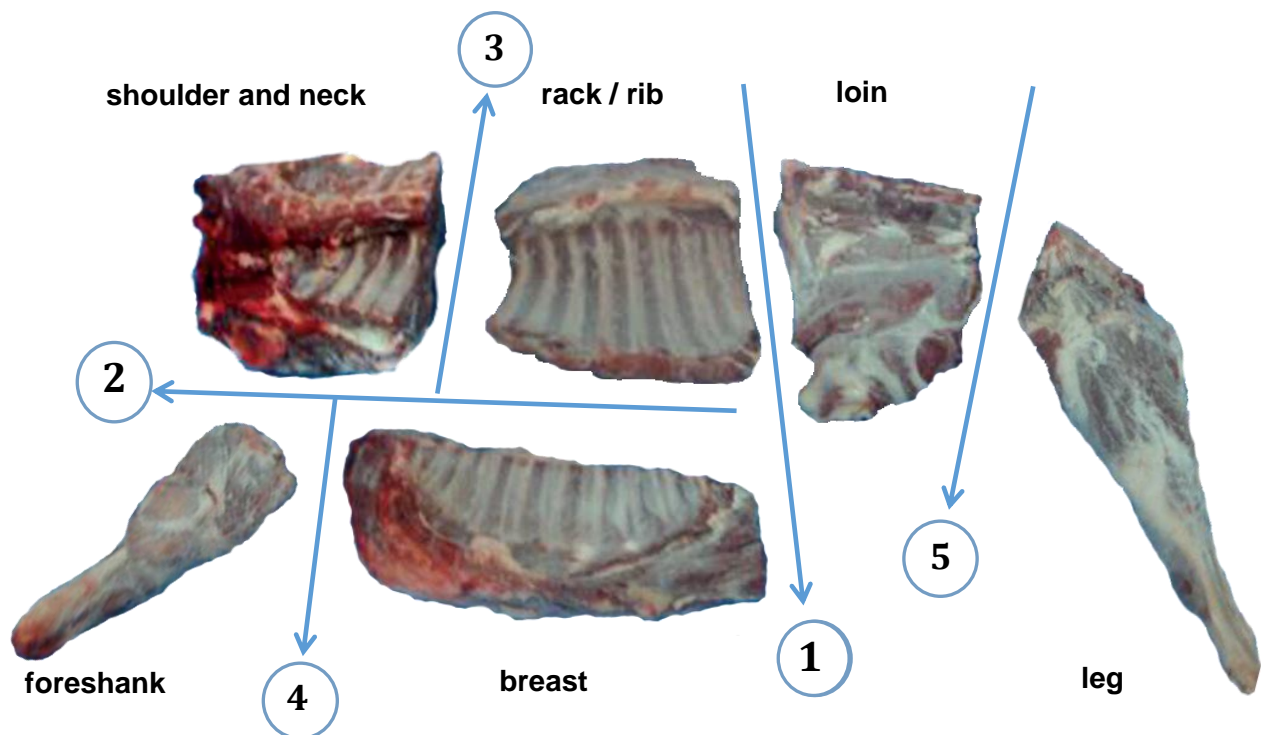
**5.1** After goats are slaughtered, their carcasses are split, quartered and divided into large wholesale cuts such as shoulder, rib, loin, leg, breast and shanks.

**5.2** The second cut is a horizontal slice between rack/rib and breast parts.

**5.3** The third cut will separate shoulder and neck from rack/ rib parts.

**5.4** The fourth cut will entail separation of foreshank from the breast parts.

**5.5** Finally, the fifth cut will separate the loin and leg parts.



## **6 Chevon cuts may be sold as**

**6.1** Fresh chevon cuts

**6.2** Chilled chevon cuts

**6.3** Frozen chevon cuts

## **7 Requirements**

### **7.1 Chilling**

**7.1.1** Chilled meat must be kept cold until it is sold or cooked. If it is exposed to higher temperature, condensation forms and microbes grow rapidly.

**7.1.2** When sold commercially, chiller temperatures are kept at 0 to 4°C or meat temperatures at 0 to 10 °C to prevent bacterial growth.

### **7.2 Freezing**

**7.2.1** The aim of freezing of carcass is to extend the shelf-life from weeks to several months. Bacterial growth stops at temperature below 12°C.

**7.2.2** When carcass are stored at temperature above 12°C, enzyme reactions will not stop, making the fat content rancid.

## **8 Description and diagram of the different prime cuts**

**8.1 Shoulder.** The shoulder includes regions from the fourth rib, back, and neck. The arm portion is included in this cut. The shoulder is often used in roasting and sometimes cut into chops, and cooked with moist heat. On the other hand, the neck, which is made up of cartilage, is best used for making stew. This part is usually used in cooking “adobo”.



**8.2 Rack.** Rib is the cut detached from the shoulder anteriorly and separated from the loin between the 12<sup>th</sup> and 13<sup>th</sup> ribs. The rack or rib part is best for roasting and for braised dishes. Traditionally, this part is used in cooking “kaldereta”. Steaks can also be tried or chopped from bigger goat carcasses.



**8.3 Breast.** The breast part contains a lot of cartilage and other connective tissues, making it one of the few goat primal cuts that needs to be cooked with moist heat, usually braised or as stew.



**8.4 Shanks.** The shanks are the lower section of the animal's leg, and they're extremely tough and full of connective tissues. Ideal for braised dishes.



**8.5 Loin.** The loin is the part of the carcass from the base of the pelvic bone to the 12<sup>th</sup> rib. The loin part is best for roasting and chops prepared using dry- heat method or grilled or as steak.



**Leg.** The leg is separated by a cut at the base of the pelvic bone perpendicular to the underline when the carcass is extended. The anterior portion of the leg is where the carcass is attached. The leg part can be cut into leg chops, though more frequently it is prepared whole, ideal for roast or braised dishes. This part is best cooked for “sinampalokan”.



## References

- 1) Ababa, A. 2010. Hygiene, dressing and carcass handling guideline (for municipal abattoirs). Ethiopia.
- 2) DA Administrative Order No.05, series of 2012. Rules and regulations on hygienic handling of newly-slaughtered meat in meat markets.
- 3) DA Administrative Order No.06, series of 2012. Rules and regulations on hygienic handling of chilled, frozen and thawed meat in meat markets.
- 4) Nayga, JN, EA Lopez, AM Guno, MR Andres, BB Estrada, EB Valdez and RB Tamayo. Value-adding of goat meat products thru processing and packaging. 2011. Terminal project, PCAARRD-DOST funded
- 5) Nayga, JN, AM Guno, MR Andres, BB Estrada. 2013. Evaluation of carcass recovery using different slaughtering procedures for goat. Terminal project, PCAARRD-DOST funded



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**BUREAU OF PHILIPPINE STANDARDS (BPS)**

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3F Trade and Industry Building  
361 Sen. Gil J. Puyat Avenue, Makati City 1200, Metro Manila, Philippines  
T/ (632) 751.3127 / 751.4730 / 751.4735  
F/ (632) 751.4706  
E-mail address: [bps@dti.gov.ph](mailto:bps@dti.gov.ph)  
Website: [www.dti.gov.ph](http://www.dti.gov.ph)



**Department of Agriculture  
Bureau of Agriculture and Fisheries Standards**

**Technical Working Group for the Development of the Code of Hygienic  
Practice for Natural Ingredients**

**Chairperson**

Angel M. Guno  
Bureau of Animal Industry

**Co – Chairperson**

Ponciano Noel M. Soliman III  
Federation of Goat and Sheep Producers  
Association of the Philippines, Inc.

**MEMBERS**

Marvin B. Vicente  
National Meat Inspection Service - National Capital Region

Jonathan N. Nayga  
Aubrey Joy M. Balbin  
Isabela State University

**Secretariat**

Alpha P. Mateo-Lanuza  
Gari Pellinor U. Hernandez  
Raisa Mariel P. Lagrimas  
Bureau of Agriculture and Fisheries Standards (BAFS)