

# PHILIPPINE NATIONAL STANDARD

PNS/BAFS 83:2018  
ICS 67.120.10

---

## Beef primal cuts



### BUREAU OF PHILIPPINE STANDARDS (BPS)

Member to the

- International Organization for Standardization (ISO)
- International Electrotechnical Commission (IEC)

Standards and Conformance Portal: [www.bps.dti.gov.ph](http://www.bps.dti.gov.ph)

## **Foreword**

This Philippine National Standard for Beef primal cuts PNS/BAFS 83:2018 was prepared by the Technical Working Group (TWG) for Meat Cuts as per Department of Agriculture Special Order No. 573 series of 2017 and was approved by the Secretary of the Department of Agriculture. The Bureau of Philippine Standards approved the adoption of this standard as Philippine National Standards.

This PNS/BAFS 83:2018 cancels and replaces PNS/BAFPS 83:2009 which has been technically revised.

This edition includes the following significant changes compared to the previous edition:

- modification of format in accordance with ISO/IEC Directives Part 2 eight edition;
- correction of definition of beef to exclude offal in clause 3.1;
- deletion of connective tissues, meat inspection and median in the definition of terms;
- modification of statement in clause 4.

---

**Beef primal cuts**

---

## **1 Scope**

This standard applies to beef primal cuts intended for trade as fresh, chilled, frozen and aged.

## **2 Terms and definitions**

For the purpose of this document, the following terms and definitions apply.

### **2.1**

#### **beef**

fresh, chilled, aged or frozen meat, excluding offal, derived from mature cattle

### **2.2**

#### **carcass**

body of a slaughtered cattle after removing the blood, head, feet, tail, hide and all the internal organs

### **2.3**

#### **caudal**

posterior or primal cut towards the tail

### **2.4**

#### **cranial**

anterior or primal cut towards the head

### **2.5**

#### **distal**

primal cut towards the far end of the limb or appendage from the center of the body

### **2.6**

#### **dorsal**

primal cut towards the back

### **2.7**

#### **lateral**

primal cut or surface at the outside or far side of the center of the body

### **2.8**

#### **medial**

primal cut or surface near the center of the body

## **2.9**

### **primal cuts**

basic major cuts that result from cutting carcasses and sides into smaller portions. The wholesale or primal cuts are front limb, neck, chuck, brisket, rib set, plate, flank, loin, rump, round and hind shank.

## **2.10**

### **seams**

connective tissues and fats located between muscle bundles where muscles are bluntly separated

## **2.11**

### **ventral**

primal cut towards the ground

## **3 Recommended carcass handling prior to fabrication**

Fresh, chilled and frozen beef carcass and cutting facilities should comply with all the existing regulations of the competent authority.

## **4 Beef cuts**

The standard beef carcass is the body of a cattle after:

- a. Bleeding
- b. Removal of the head, feet, tail and hide
- c. Removal of all digestive, respiratory, excretory, reproductive and circulatory organs
- d. Removal of minimum trimmings as required by the National Meat Inspection Service

Standard beef primal cuts (see Figure 1) can be obtained by using anatomical names to identify cutting lines and boundaries. See Annex A for beef skeletal diagram.

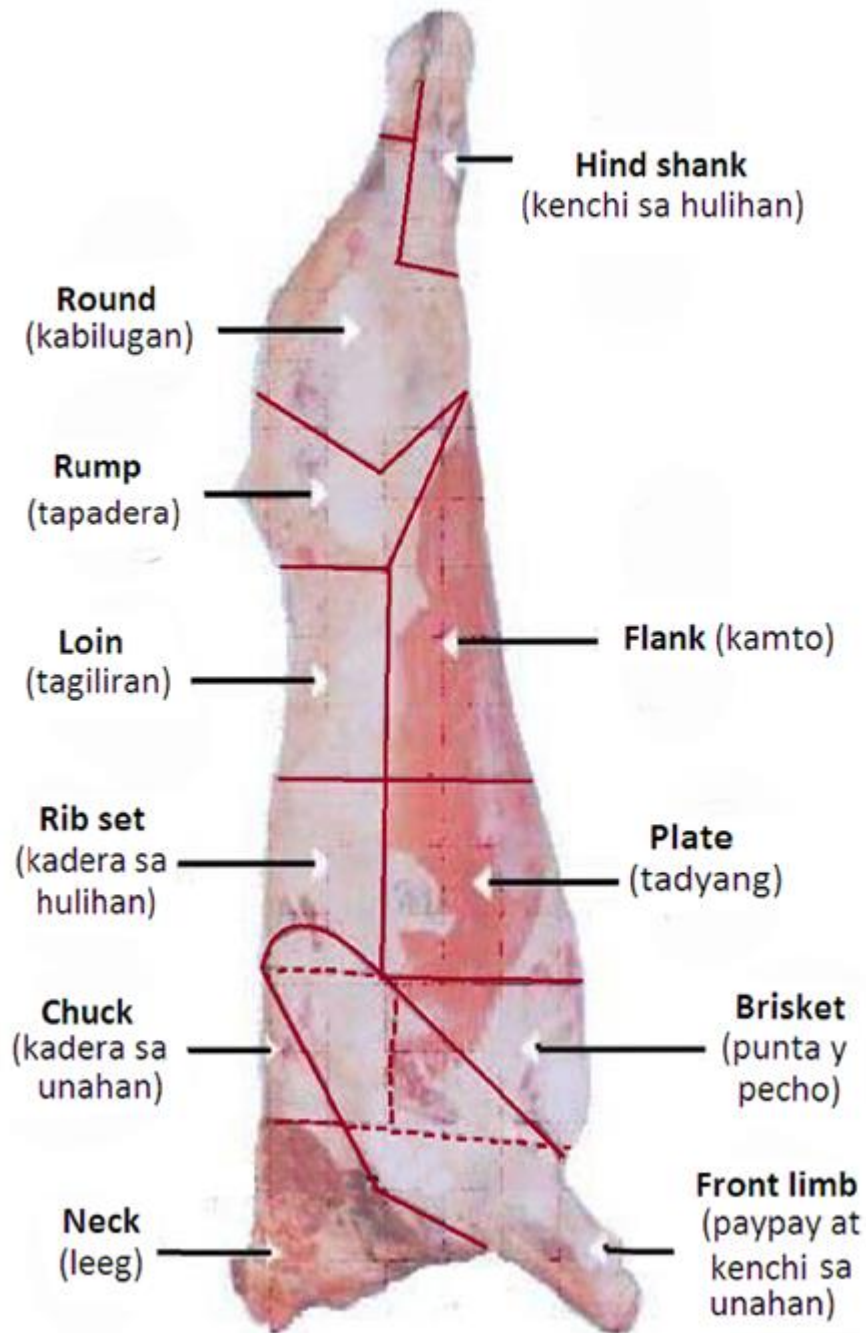


Figure 1 – Beef side showing the different primal cuts

The cutting scheme for beef carcass is as follows:

#### 4.1 Sides

The standard beef carcass is first cut into beef sides. Sides (see Figure 2) means one of the two approximately equal (halves) portions of a beef carcass obtained by cutting from the remaining tailbone to the neck along the midline following the vertebral column.



**Figure 2 – Left beef side showing lateral and medial view**

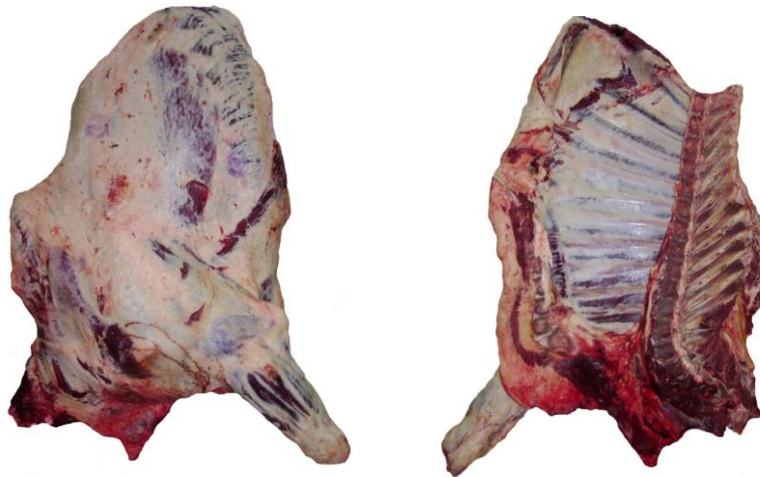
#### 4.2 Quarters

The beef sides are further cut into quarters.

Quarters are the portions of the beef side which are separated by a cut usually passing between the 12<sup>th</sup> and 13<sup>th</sup> ribs, back muscles and abdominal and back (thoracoabdominal) muscles.

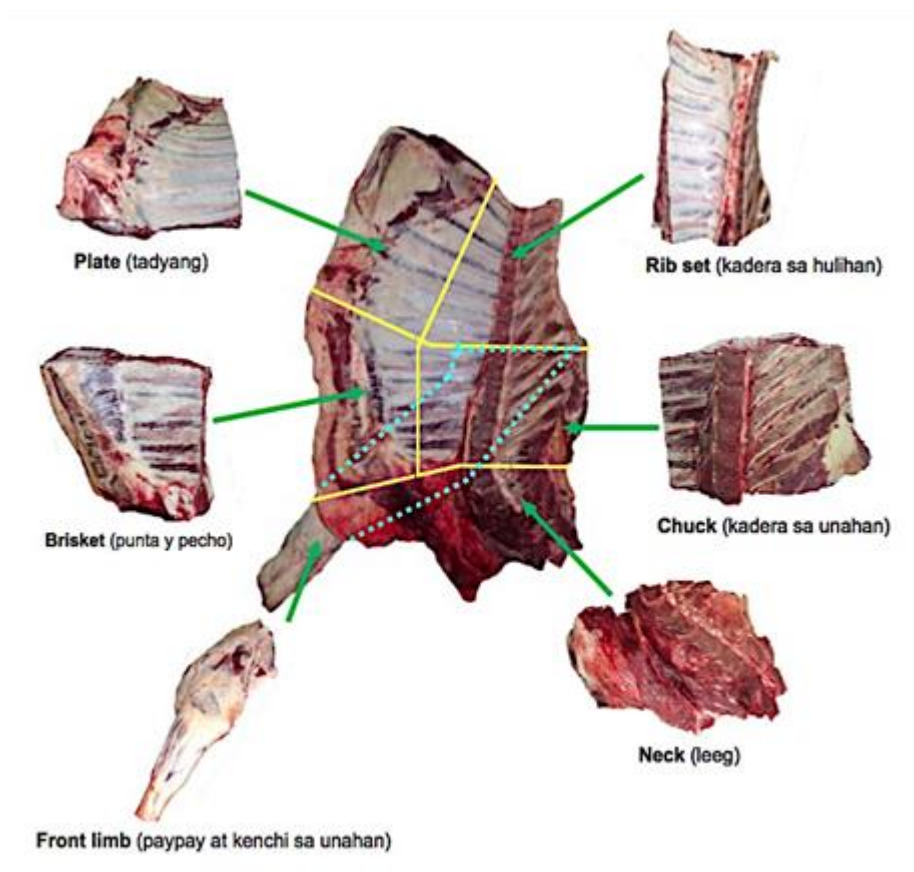
##### 4.2.1 Forequarter

Forequarter (see Figure 3) is the anterior portion of the beef side which is separated from the hindquarter by a cut usually passing between the 12<sup>th</sup> and 13<sup>th</sup> ribs.



**Figure 3 – Left forequarter showing lateral and medial view**

The following are the primal cuts of the forequarter (see Figure 4)



**Figure 4 – Primal cuts of the forequarter**

#### 4.2.1.1 Front limb

The front limb (see Figure 5) is composed of the shoulder blade, arm, and front shank bones, muscles and other tissues. It is separated from the forequarter by an initial cut made on the fifth intercostal muscles to loosen the seam between the blade/arm and chest. With the use of a meat hook, the front limb is pulled down while cutting the said seam until it is completely separated. It is also known as paypay at kenchi sa unahan.



**Figure 5 – Front limb**



#### 4.2.1.2 Neck

The neck (see Figure 6) is composed of the neck bones, muscles and other tissues. It is separated from the forequarter by making a straight cut of all the muscles and other soft tissues at the level of the joint of the last neck (cervical) and first back (thoracic) bones. It is also known as “leeg”.



**Figure 6 – Neck**

#### 4.2.1.3 Chuck

The chuck (see Figure 7) is composed of the first five backbones, first five ribs, muscles and other tissues. It is separated from the forequarter by a complete cut of the back and the fifth intercostal muscles caudally, removal of the neck in front of the first rib cranially and the removal of the brisket by a cut across the first five ribs with an approximate measurement of four fingers from the backbone on the first rib and six fingers from the backbone on the fifth rib ventrally. It is also known as “kadera sa unahan”.



**Figure 7 – Chuck**

#### 4.2.1.4 Brisket

The point end brisket (see Figure 8) is composed of the sternum, five ribs, muscles and other tissues. It is separated from the forequarter by the removal of the neck cranially, the chuck dorsally and the plate caudally. This is the chest of the carcass and also known as “punta y pecho”.



**Figure 8 - Brisket**

#### 4.2.1.5 Rib set

The rib set (see Figure 9) is composed of the last seven back (thoracic) bones, seven ribs, muscles and other tissues. It is separated from the forequarter by the caudal cutting line of the chuck cranially and the removal of the plate ventrally by cutting the sixth rib with a saw at about four fingers from the backbone. It is also known as “kadera sa hulihan”.



**Figure 9 - Rib set**

#### 4.2.1.6 Plate

The plate (see Figure 10) is composed of the last seven ribs, navel end brisket, muscles and other tissues. It is separated from the forequarter by the caudal cutting line of the point end brisket cranially and by the ventral cutting line of the rib set dorsally. It is also known as “tadyang”.



Figure 10 - Plate



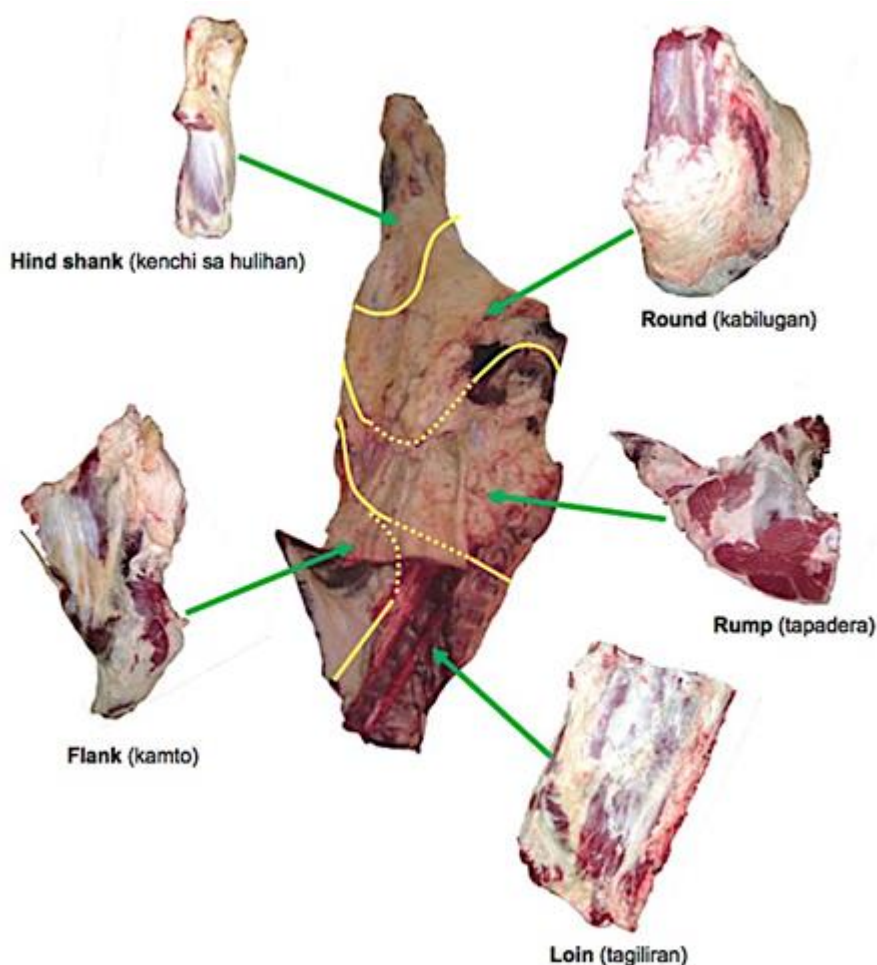
#### 4.2.2 Hindquarter

The hindquarter (see Figure 11) is the posterior portion of the beef side which is separated from the forequarter by a cut between the twelfth and thirteenth ribs.



**Figure 11 - Hindquarter**

The following are the primal cuts of the hindquarter. See Figure 12.



**Figure 12 - Primal cuts of the hindquarter**

#### **4.2.2.1 Flank**

The flank (see Figure 13) is composed of a rib, muscles and other tissues of the abdomen. It is separated from the hindquarter by cutting its tip from the medial side of the round 45° towards the tip of the hip bone. The cut is continued forward nearly parallel to the loin bones and tenderloin cutting across the last rib approximately six fingers from the backbone. It is also known as “kamto”.



**Figure 13 - Flank**

#### **4.2.2.2 Loin**

The loin (see Figure 14) is composed of the last backbone, first five loin bones, muscles and other tissues. The tenderloin is or may be separated first from the loin and rump by cutting along the base of the hip bone towards the wings of the loin bones down to the last backbone. The loin is then separated from the hindquarter by cutting the muscles and other tissues between the fifth and sixth loin bones detaching it from the rump. It is also known as “tagiliran”.





**Figure 14 - Loin**

#### **4.2.2.3 Rump**

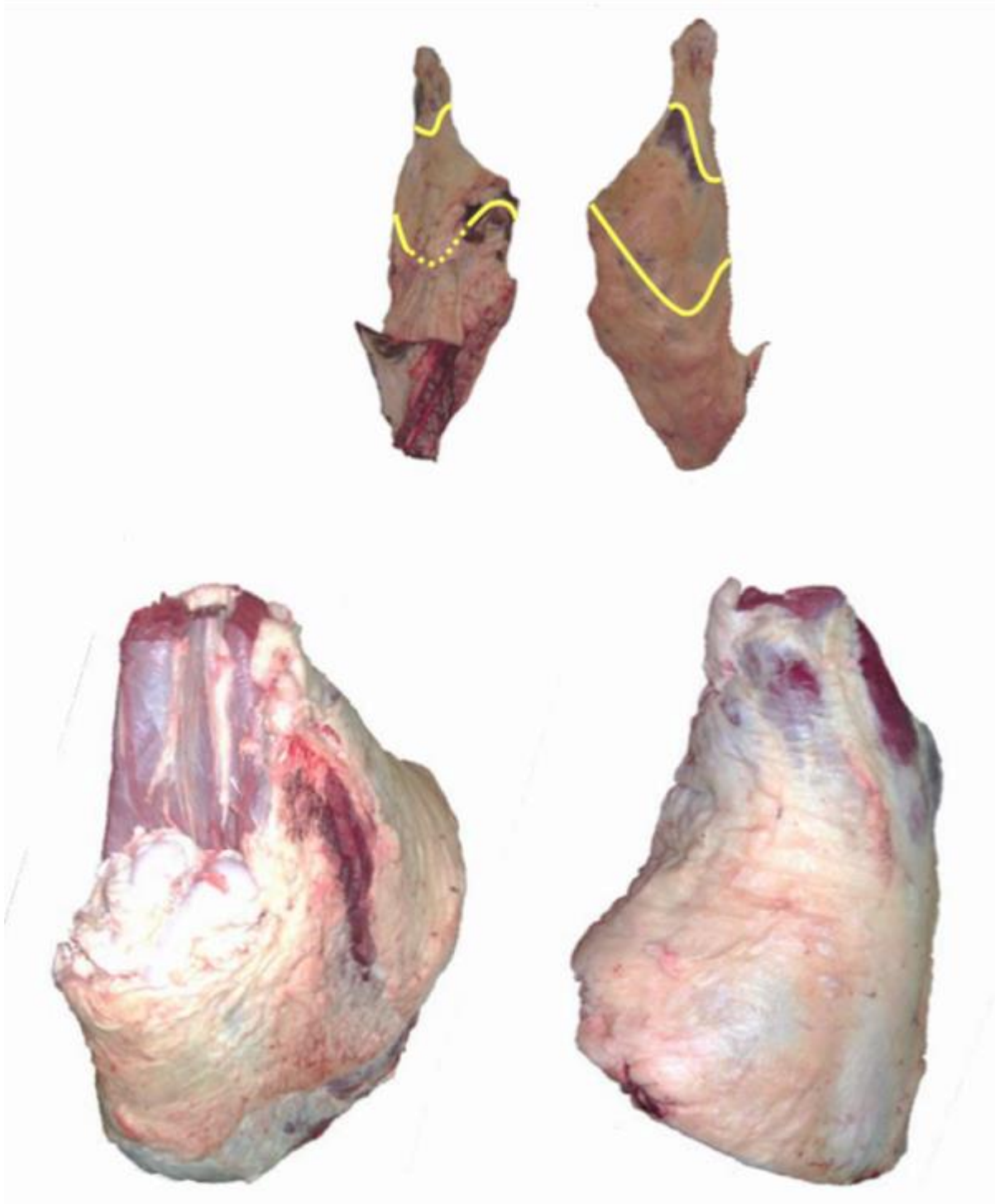
The rump (see Figure 15) is composed of the last loin bone, hip bone, sacrum, muscles and other tissues. It is separated from the hindquarter by cutting the natural seam of the muscle in front of the knuckle up to its origin. The muscles on the lateral side of the hip are then cut at the level of hip joint. The cut is continued towards the opposite side passing through the hip joint separating the rump from the round. It is also known as “tapadera”.



**Figure 15 – Rump**

#### **4.2.2.4 Round**

The round (see Figure 16) is composed of the leg bone (femur), knee cap, muscles and other tissues of the thigh. The round is separated from the hindquarter by caudal cutting line of the rump cranio-dorsally and by a cut passing through the stifle joint distally. It is also known as kabilugan.



**Figure 16 – Round**

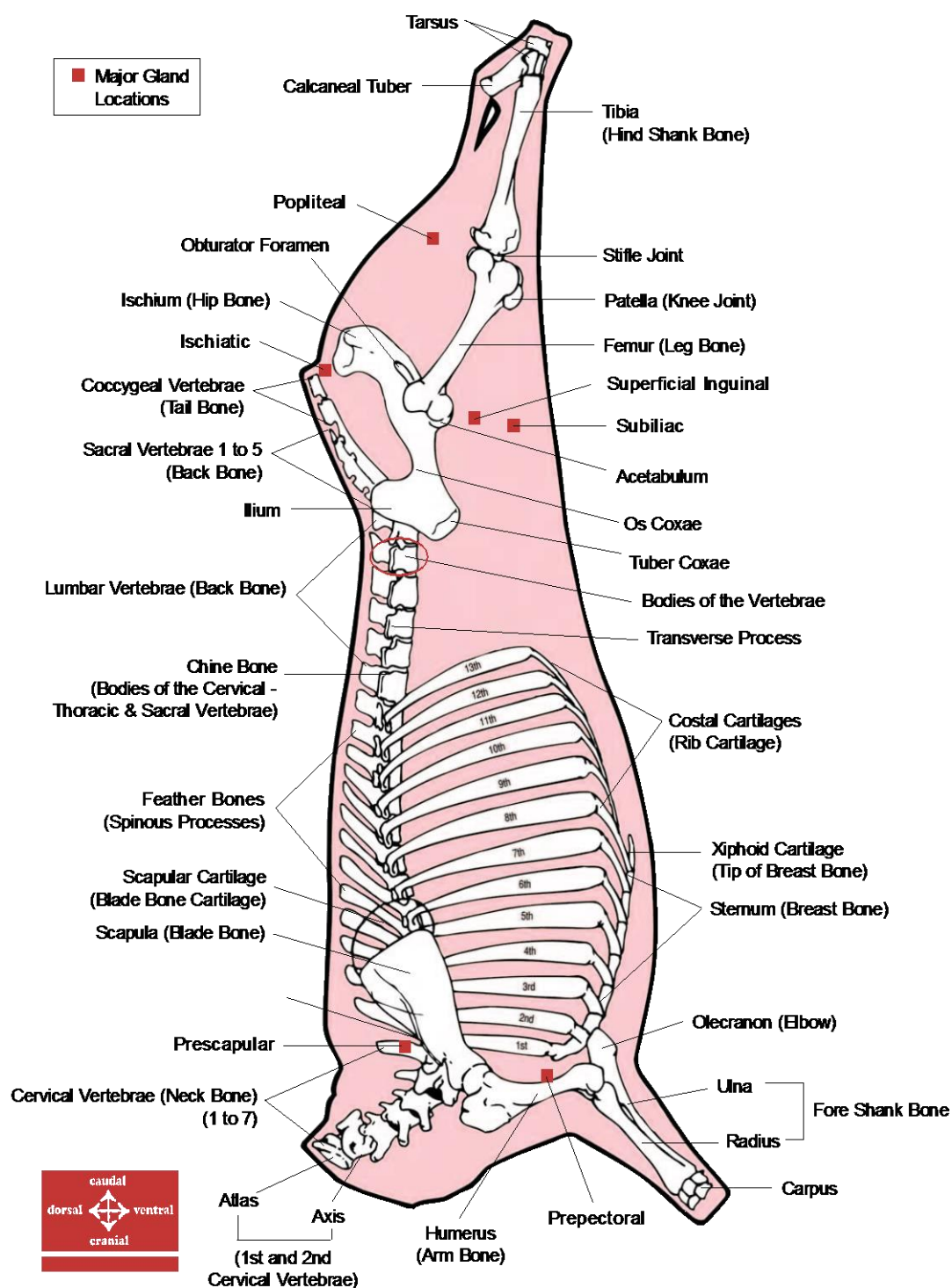
#### **4.2.2.5 Hind shank**

The hind shank (see Figure 17) is composed of the shank bone, muscles and other tissues. It is separated from the hindquarter by a cut passing through the stifle joint separating it from the round. This is also known as “kenchi sa hulihan”.



**Figure 17 – Hind shank**

## Annex A (informative) Beef skeletal diagram



1

<sup>1</sup> Picture from Handbook of Australian Meat, 7th edition. 2006. <https://www.ausmeat.com.au/custom-content/cdrom/Handbook-7th-edition/English/9F32E086-F68A-11DA-AA4B-000A95D14B6E.html> - Accessed July 11, 2017



- (1) Animal Products Development Center – Bureau of Animal Industry (APDC-BAI), Manual on Slaughtering Techniques for Cattle/Pigs. 2005.
- (2) Brazilian Beef handbook
- (3) Canadian Standard Cut
- (4) Handbook of Australian Meat, 7<sup>th</sup> edition. 2006. [viewed 2017-07-11] Available from <https://www.ausmeat.com.au/custom-content/cdrom/Handbook-7th-editionEnglish/9F32E086-F68A-11DA-AA4B-000A95D14B6E.html>
- (5) Monterey Foods Corporation Slaughter Operations, Beef Fabrication, Major Cuts and Boning Procedures
- (6) New Zealand Meat: A Trade Guide
- (7) North American Meat Processors Association, The Meat Buyer's Guide, 2007
- (8) People's Republic of China Food and Agricultural Import Regulations and Standards Fresh and Frozen Beef Cuts Standard 2002
- (9) The Nibble, Beef Glossary and Beef Cuts Diagram. [viewed 2017-07-11] Available from <http://thenibble.com/reviews/main/meats/beef/glossary.asp>
- (10) United Nations Economic Commission for Europe Standard Bovine Meat Carcass and Cuts. United Nations, New York and Geneva. 2004
- (11) United States Department of Agriculture Food Safety and Inspection Service, Beef from Farm to Table. [viewed 2017-07-11] Available from [https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/meat-preparation/beef-from-farm-to-table/ct\\_index](https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/meat-preparation/beef-from-farm-to-table/ct_index)



*Your partner in product safety*

**BUREAU OF PHILIPPINE STANDARDS (BPS)**

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

**Technical Working Group (TWG) for the Revision of the Philippine National  
Standard (PNS) Beef Primal Cuts**

**Chairperson**

- 1    Angel M. Guno  
      Bureau of Animal Industry

**Members**

- |   |                                  |   |   |
|---|----------------------------------|---|---|
| 2 | Magdiwang S. Cruz                | 6 | Eduardo Jose Manuel Jr.                 |
| 3 | Paulo Q. Silarde                 | 7 | Manolita Z. Gaerlan                     |
|   | National Meat Inspection Service |   | Bureau of Animal Industry               |
| 3 | Jocelyn F. Lejano                | 8 | Oliver D. Abanto                        |
| 4 | Agapito T. Bulabos Jr.           |   | University of the Philippines Los Baños |
| 5 | Ryan R. Gonzaga                  |   |   |
|   | San Miguel Food Inc.             |   |   |

**Project Manager**

Lara V. Navarro  
Gari Pellinor U. Hernandez  
Abbie Stephanie S. Uy

Bureau of Agriculture and Fisheries Standards