Quality Standard beef – Roasting Joints

“Premium” Topside Joints
EBLEX Code: Topside B002

Description: A premium topside joint. The loosely attached muscle (gracilis) is removed and only the middle and corner cut of the topside is used. This results in no gristle in the middle of the joint and the cooked slices will not fall apart. 5mm thick basting fat is added to any lean surface part on top of the joint.

Topside Joint (without gracilis)
EBLEX Code: Topside B003

Description: The loosely attached muscle (gracilis) is removed and the remainder of the topside is used. 5mm thick basting fat is added to any lean surface on top of the joint.

Topside Joint (traditional)
EBLEX Code: Topside B004

Description: The whole topside is cut into three equal joints. 10mm thick basting fat is added to any lean surface on top of the joint.

Topside Joint (without side muscle, fat added)
EBLEX Code: Topside B005

Description: The side muscle of the topside containing internal gristle is removed. A cover of a maximum of 10mm fat is added to the underside of the joint resulting in both sides of the topside containing basting fat.

“Premium” Easy Carve Rump Roast
EBLEX Code: Rump B008

Description: A premium rump joint. This rump is cut into three joints of even-sized diameter for easy carving so that the slices will not fall apart.

“Premium” Rump Roast
EBLEX Code: Rump B009

Description: The cap of the rump is removed using a seam cutting method and both joints are rolled. The joints will not have an even diameter slicing face.

Traditional Rump Roast
EBLEX Code: Rump B010

Description: The whole rump is cut into two even-sized joints and rolled. This joint is more difficult to carve than the “Premium” Easy Carve Rump Roast version as slices might fall apart.

“Premium” Picanha Roast
EBLEX Code: Rump B007

Description: A favourite. Cut from the cap of the rump, a delicious flavoured joint containing a thin layer of scored natural fat.

For full cutting specification refer to CD at the back of the manual.
Quality Standard beef – Roasting Joints

Rolled Sirloin
EBLEX Code: Sirloin B011
Description: Prepared from the strip loin. Flank is removed 50mm from the tip of the eye muscle. 25mm back strap is removed and fat level is not to exceed 10mm.

Sirloin Cannon
EBLEX Code: Sirloin B009
Description: Prepared from a 2-rib bone sirloin with the rump ("D" muscle) section removed. The eye muscle is seamed out and fat and gristle removed. The lean eye muscle is then cut lengthways into two cannons.

Sirloin Banqueting Roast
EBLEX Code: Sirloin B012
Description: A perfect sirloin roast with a consistent smaller diameter slicing face for consistent cooking, easy carving and no plate waste. A cannon of 80mm diameter is removed. Fat is then rolled back over the remaining sirloin and secured with string.

Silverside Joint (with added fat)
EBLEX Code: Silverside B002
Description: The whole silverside is cut into two equal portions. A 10mm thick layer of basting fat is added to the lean surface part of the joint.

Thick Flank Joints
EBLEX Code: Thick Flank B002
Description: This joint includes part of the rump tail. Maximum natural fat level 10mm.

Thick Flank Joints (with added fat)
EBLEX Code: Thick Flank B003
Description: This joint includes part of the rump tail. Basting fat is added to the lean parts on top of the joint. Maximum fat level 10mm.

LMC Roast (without fat)
EBLEX Code: LMC B009
Description: Gristle and connective tissue from the outside of the joint and 30mm of the thickest part of the centre gristle are removed. The remainder is rolled into a joint. For this cut the LMC should be matured for a minimum of 14 days.

LMC Roast (with added fat)
EBLEX Code: LMC B008
Description: Gristle and connective tissue from the outside of the joint and 30mm of the thickest part of the centre gristle is removed. Basting fat is added to the top and the remainder is rolled into a joint. For this cut the LMC should be matured for a minimum of 14 days.

For full cutting specification refer to CD at the back of the manual.
Quality Standard beef – Roasting Joints

### Fore rib – bone-in
 EBLEX Code: Fore Rib B001

Description: The fore rib contains ribs 7, 8, 9 and 10 counting from the neck upwards. Maximum 60mm tail and fat thickness 10mm.

### Fore rib – bone-in partly chined
 EBLEX Code: Fore Rib B004

Description: The backbone is partly chined. Maximum 60mm tail and fat thickness 10mm.

### Fore rib – French Trimmed
 EBLEX Code: Fore Rib B002

Description: 40mm of meat is removed to expose rib bones. Chine, feather bones and backstrap are removed. Maximum 60mm tail and fat thickness 10mm.

### Fore rib – French Trimmed oven-prepared
 EBLEX Code: Fore Rib B003

Description: 40mm of meat is removed to expose rib bones. Chine, feather bones and backstrap are removed. Feather bones are placed back at the base of the joint before rolling to help it stand up during roasting. Maximum 60mm tail and fat thickness 10mm.

### Fore rib – carvery (rolled)
 EBLEX Code: Fore Rib B005

Description: Back, chine bones and backstrap are removed. Maximum 75mm tail and fat thickness 10mm.

### “Premium” Fore rib – boned and rolled
 EBLEX Code: Fore Rib B006

Description: A premium boneless fore rib with the cap muscle seamed back to expose internal fat pockets, which are removed. Maximum 60mm tail. The rib is rolled and an additional two strings placed lengthways to help the joint to stay in shape during cooking. Maximum fat thickness 10mm.

### Fore rib – boned and rolled
 EBLEX Code: Fore Rib B007

Description: A boneless rolled fore rib with a maximum 60mm tail. Maximum fat thickness 10mm.

### “King Arthur’s” Beef Roast
 EBLEX Code: Chuck B029

Description: Prepared from the Chuck Eye Roll with the Cap of the Fore Rib added.

For full cutting specification refer to CD at the back of the manual.
Quality Standard beef — Roasting Joints

Chuck Rib on the bone
EBLEX Code: Chuck B032

Description: This cut is produced from a bone-in chuck roll, utilising ribs 4 and 5 counting from the neck.

Chuck Eye Joint
EBLEX Code: Chuck B003

Description: A cylindrical joint, ideal economy joint for slow cooking.

Chuck Eye “Centre Cut” Joint
EBLEX Code: Chuck B026

Description: This joint has a smaller diameter than the Chuck Eye Joint and is ideal for a slow roast.

Brisket Joint
EBLEX Code: Brisket B002

Description: All bone, cartilage and fat deposits are removed from the brisket. The joint is then rolled ready to be cut into the required size. Maximum fat thickness 5mm.

Thin Flank Boned and Rolled
EBLEX Code: Thin Flank B011

Description: This joint needs slow cooking.

Feather – extra trimmed
EBLEX Code: Chuck B011

Description: The feather is a distinctive muscle with lots of flavour. It contains a thick gristle running through the middle of the joint and when cooked slowly the gristle will turn into jelly.

Flat Iron Roast
EBLEX Code: Chuck B015

Description: Cut from a seam cut feather muscle, from which all fat and centre gristle is removed. The remaining lean meat produces a very tender flavoursome roast.

For full cutting specification refer to CD at the back of the manual.
Topside Mini Joints (with added fat)

EBLEX Code: Topside B006

Description: The loosely attached muscle (gracilis) is removed and the remainder of the topside prepared into mini joints. 5mm thick basting fat is added to the lean surface on top of the joint. The diameter of the joint is approx 60mm-70mm.

Silverside Mini Joints (with added fat)

EBLEX Code: Silverside B003

Description: All connective tissue and gristle are removed from the silverside. The remainder is cut into mini joints and a 5mm layer of fat is added and secured with roasting bands. The diameter of the joint is approx 60mm-70mm. For this cut the silverside should be matured for a minimum of 14 days.

Mini Joints (LMC)

EBLEX Code: LMC B005

Description: Produced from the LMC muscle, which is seam cut to remove all gristle and connective tissue. The remainder is cut into mini joints and secured with roasting bands. The diameter of the joint is approx 60mm-70mm. For this cut the LMC should be matured for a minimum of 14 days.

Mini Joints (Brisket)

EBLEX Code: Brisket B003

Description: All bone, cartilage and fat deposits are removed from the brisket. The joint is then cut into mini joints of required weights and secured with roasting bands. The diameter of the joint is approx 60mm-70mm. Maximum fat thickness 5mm.

Mini Joints “Centre Cut”

EBLEX Code: Thick Flank B005

Description: These joints are produced from the tender centre muscle of the thick flank. These joints are totally lean, without any gristle. For this cut the thick flank should be matured for a minimum of 14 days.

Picanha Roast (portions)

EBLEX Code: Rump B007

Description: Cut from the cap muscle of the rump. Delicious flavoured portions containing a thin layer of scored natural fat. Weight range 125g-200g for individual portions or 375g-450g for two larger portions.

For full cutting specification refer to CD at the back of the manual.