



乌拉圭国家肉类协会  
*National Meat Institute*



# 乌拉圭肉品手册

*Handbook of Uruguayan Meat*

Uruguay





Urrugun  
Karrigan





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*National Meat Institute*

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Rincón 545 - C.P. 11.00 - Montevideo, Uruguay.  
Tels.: (598 2) 916 04 30 - Fax. (598 2) 916 2071  
[www.inac.gub.uy](http://www.inac.gub.uy)

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# 前言

# Foreword

我

我很荣幸向所有有兴趣了解乌拉圭肉类生产和销售的企业及个人介绍手册的新版本。这是专门为中华人民共和国制作的特别版本。

乌拉圭产品的可靠性以及我们不断提高肉类产品品质的努力使我们在屠宰量、出口销量和市场占有率方面在过去的10年里屡创历史新高，肉类产品远销100多个国家。

乌拉圭是全球空气质量和森林覆盖率排名靠前的国家之一（根据耶鲁大学的研究），同时也是全球25个疯牛病可以忽略不计和无需注射口蹄疫疫苗的国家之一（根据国际兽疫局）。这些都意味着我们的增长潜力巨大。

这是我们向全世界提供的产品的保证：在善待动物和自然环境友好的条件下培育出最高品质的安全而美味的肉类产品！

It is a great pleasure for me to introduce a new edition of this Handbook, meant for those who want to become acquainted with Uruguayan meat production and marketing. This is a special edition intended specifically for the People's Republic of China.

The reliability of our country and the constant efforts to improve the quality of our products have allowed us to reach historic figures in slaughter, exports and market access in the past 10 years, selling meat products to over 100 countries.

In this framework of ongoing evolution, Uruguay's position among the countries with the highest index of air quality and forestry -according to studies carried out Yale University- and the fact that it is one of the 25 countries with negligible risk of BSE (Bovine Spongiform Encephalopathy) and FMD-free with vaccination according to the OIE, indicate possible greater growth.

These recognitions are the guarantee of what we offer the world: top-quality, safe and tasty meat products, from animals raised in a friendly environment that takes special care of animal welfare.

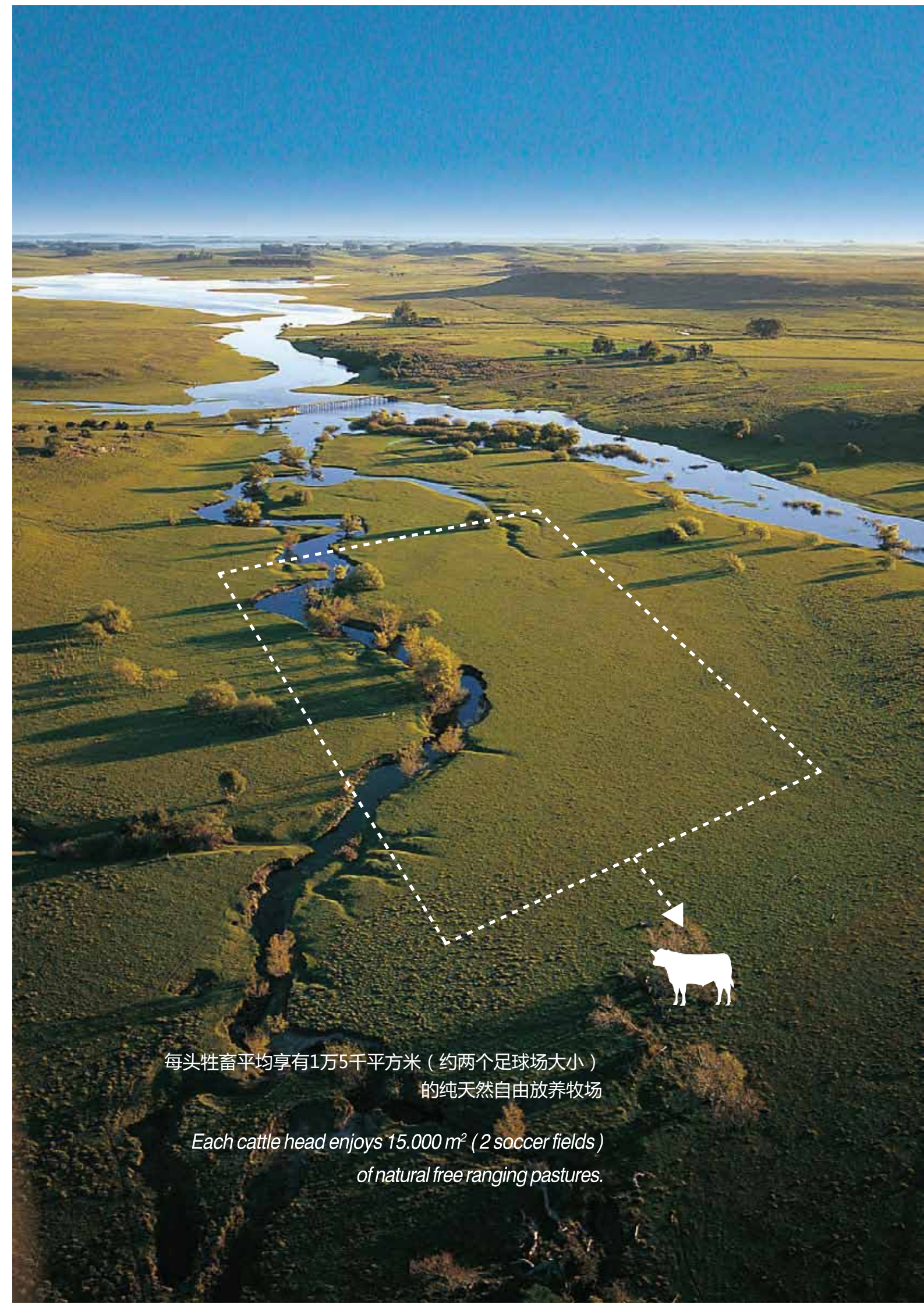


Dr. Luis Alfredo Fratti  
Presidente  
Instituto Nacional de Carnes

乌拉圭气候温和，终年无雪，雨水充足，  
地势平坦，土壤肥沃，河流小溪纵横交错，  
是生产肉类产品的最佳场所。

*Uruguay has optimum conditions  
to produce meat due to its mild climate  
without snow, abundant rainfall,  
lowlands without mountains,  
fertile soil and a great amount  
of rivers and brooks.*





每头牲畜平均享有1万5千平方米（约两个足球场大小）  
的纯天然自由放养牧场

*Each cattle head enjoys 15,000 m<sup>2</sup> (2 soccer fields)  
of natural free ranging pastures.*



**首都:** 蒙得维的亚  
南共市总部  
Capital: Montevideo,  
Headquarters of MERCOSUR

**人口:** 3百万  
Population: 3 million

**语言:** 西班牙语  
Language: Spanish

**面积:** 176220平方千米  
超过80%的土地用于畜牧业  
Area: 176,220 sq. Km  
More than 80% of the land is dedicated to livestock.

**牛存栏量:** 1150万头  
Cattle stock: 11.5 million head

**主要品种:** 海福特牛和安格斯牛 (超过80%的牲畜是英国品种)  
Major breeds: Hereford and Aberdeen Angus More than 80% of livestock are British breeds

**牛存栏量/人口比:** 3.6  
Cattle/inhabitants: 3.6

**羊存栏量:** 850万头  
Sheep stock: 8.5 million head

**主要品种:** 考利代羊, 美利奴羊和波尔沃思羊  
Major breeds: Corriedale, Merino and Polwarth

**羊存栏量/人口比:** 3.3  
Sheep/inhabitants: 3.3

## 地

地理位置：乌拉圭地处南美洲潘帕斯草原，东临大西洋，位于阿根廷和巴西之间，是南方共同市场的成员国。南方共同市场是全球第四重要的经济共同体，拥有全球最大的牲畜存栏量。

美洲国家组织就是在乌拉圭成立的，乌拉圭也是世界贸易组织乌拉圭回合谈判的所在地。

欧洲移民对乌拉圭人民，对他们的文化和习俗产生了深远影响。



乌拉圭各项人口和社会指标均接近发达国家水平。在耶鲁大学和哥伦比亚大学2001年编制的世界环境排名中乌拉圭位居第六（共142个国家参加排名）。

乌拉圭地表水和地下水资源丰富，拥有全球最大的清洁水资源之一。

Location: Uruguay is in the "South American Pampas", on the Atlantic Ocean coastline, between Argentina and Brazil.

It's the entry to Mercosur, the world's fourth most important block economy. In particular, in the meat sector, Mercosur has the largest livestock population in the world.

The Organization of American States was created the Uruguay Round Agreements of WTO began.

Uruguayan people, their culture and customs have been strongly influenced by European immigrant. Demographic and sociological indicators are similar to those of developed countries.



Uruguay is 6th in the Environmental Rankin considers 142 countries University – University of

Uruguay's hydrographic system of clear superficial considered one of the largest clean water supplies in





# Uruguay

## 乌拉圭

乌拉圭肉类产品生产和出口的历史和文化悠久。

A country with a long tradition  
and culture in meat production and exports.

### 历史

**当** 16世纪西班牙王国的触角伸到乌拉圭时，他们既没有发现黄金，也没有发现贵金属，因此他们将乌拉圭命名为“毫无价值的土地”。

17世纪初，牛和马匹引入乌拉圭，并在短时间内快速繁殖。一个世纪以后，羊引入乌拉圭。此后，牲畜养殖成为了财富的源泉，并开始塑造和孕育新的社会传统和价值。

18世纪初，土地开始被开垦为大牧场；18世纪末，英国和北美投资者建立了乌拉圭的第一所屠宰场，并根据英国和北美的标准整合了整个行业。

在过去几年中，乌拉圭肉类行业蓬勃发展，成为了国民经济最重要的组成部分之一。

### History

**W**hen the Spanish empire reached these lands in the XVI century, they did not find gold nor precious metals, and therefore they named them “unworthy lands”.

At the beginning of XVII century cattle and horses were introduced, which in a short time multiplied in an amazing way. A century later, sheep were introduced. In this way, livestock farming constituted a source of wealth and the beginning of a new society with its own traditions and values.

At the beginning of the XVIII century, land began to be exploited in ranches and towards the end of that Century, the first slaughter houses appeared, with British and North American investors, which helped to consolidate an industry based on the criteria of those countries.

During the last years, the evolution of the meat sector has been known for its dynamic growth, occupying one of the most important and committed economic areas of the country.



乌拉圭是全球主要的牛羊肉出口国之一，  
且国内人均消费量也居世界前列。

Uruguay is one of the main exporters of beef and  
sheep meat and has one of the highest  
indexes of domestic consumption.



**我**们的牧场一年四季露天混合放养牛羊，牧场是纯天然的草场，没有围栏，与自然环境融为一体。牛羊与自然环境友好相处，保持了自然环境动植物的多样性，维持了可持续发展。

每一头牲畜平均享有1万5千平方米的牧场。

牛羊都以植物蛋白为饲料，不食用任何动物产品或者副产品。

乌拉圭法律明文禁止使用生长激素。

国际社会公认乌拉圭没有受到疯牛病的影响。

# 安全



乌拉圭有大量屠宰场和肉类加工厂，具有最为严格的进口市场的进口准入证。

所有的生产和加工过程都需满足以下严格的标准：

› 优质生产规范体系（GMP），卫生标准操作程序（SSOP），危害分析和关键控制点方案（HACCP）。这些都确保了我們向消费者提供安全的产品。

› 可追踪产品来源的任何一个加工环节。

› 合理处理加工残留水以保护环境。

乌拉圭农牧渔业部和国家肉类协会努力确保产品在卫生和商业方面符合市场准入要求。

生产过程全程可追溯。乌拉圭面积不大，东西南北之间的距离最大不超过660千米（412英里），有利于追溯控制。在全新的国家牲畜识别系统（SNIG）支持下，从动物出生到最终产品的获得都可追溯。



**Q**ur production system is based on native pastures and characterized by mixed grazing of cattle and sheep, in the open, all year round, without confinement and in total environmental harmony. Cattle and sheep live in an environmentally friendly way, keeping biodiversity of flora and fauna, which contribute to a sustainable productive system.

Each animal has an area of pastures of 15.000 sq meters.

They are fed only on vegetable proteins, without products or by-products of animal origin.

The use of growth hormones is prohibited by law.

Uruguay is internationally recognized as a country free of BSE.

safe

Uruguay has a large number of slaughter and meat industrialization plants approved to export to the most demanding markets.

All processes are developed following strict standards which involve aspects such as:

- > **Good Manufacturing Practice Programmes (GMP), Sanitation Standard Operating Procedures (SSOP) and Hazard Analysis and Critical Control Points Programmes (HACCP), which in a whole, assure the safety of the products to the consumer.**
- > **Traceability which allows to identify the origin of the product at any time during the process.**
- > **Environmental care through an appropriate treatment of residual waters.**

The Ministry of Livestock, Agriculture and Fisheries (MGAP) and the National Meat Institute (INAC) ensure the fulfilment of all the markets' requirements in the hygienic-sanitary and commercial aspects.

Traceability exists all along the productive process. The size of the country (maximum distance 660 Km / 412 miles) facilitates the traceability control, since the animals are born until the final product is obtained, supported by the new National Livestock Identification System (SNIG).

这是我们在食品安全，动物福利和环境可持续方面对世界的承诺和保证的标志。

This is our presentation and guarantee seal to the world concerning food safety, animal welfare and environmental sustainability.

乌拉圭肉品=放心

Uruguayan meat = "confidence"



## 我们认证 我们做到

 乌拉圭企业不断努力满足客户需求，开发了以下特别认证项目：

乌拉圭认证天然牛肉和羊肉；

乌拉圭海福特牛肉；

乌拉圭安格斯牛肉；


认证有机牛肉

更多详情请查询：[uruguaymeat@inac.gub.uy](mailto:uruguaymeat@inac.gub.uy)

# 安全

WE CERTIFY

WHAT WE DO

 In constant commitment to satisfy consumers, Uruguayan companies have developed special certified programs:

URUGUAYAN CERTIFIED NATURAL BEEF AND LAMB

URUGUAYAN HEREFORD BEEF

URUGUAYAN ANGUS BEEF

CERTIFIED ORGANIC BEEF

Further information: [uruguaymeat@inac.gub.uy](mailto:uruguaymeat@inac.gub.uy)





*safe*

**自由放养** / Free - range

**纯草喂食** / Grass - fed

**无生长激素** / No hormones used

**无抗生素** / No antibiotics used

**无动物蛋白喂食** / No animal protein fed

# 健康

## 健康与营养

**美**国科学和健康理事会近日发布报告《牛肉在美国饮食中的地位》。该报告认为牛肉营养十分丰富，为膳食提供重要的营养元素。食用牛肉可以预防疾病，符合目前的防止疾病膳食指导意见。瘦牛肉符合心脏健康的食谱。牛肉一半的脂肪是单元不饱和脂肪，不会增长胆固醇。此外，牛肉含有共轭亚油酸（CLA），可以起到防癌的作用。



### HEALTH AND NUTRITION

**T**he American Council on Science and Health prepared a recent report on The Role of Beef in the American Diet (Meister et al., 2003). The conclusions of this report showed beef as a highly nutritious food, which contributes important nutrients to the diet, and it can be incorporated into a diet that meets current dietary guidelines for disease prevention. Lean beef fits well in a heart-healthy diet and half of the fat in beef is monounsaturated fat, which does not raise cholesterol levels. Beef also contains Conjugated Linoleic Acid (CLA), an anticarcinogenic associated with certain health benefits.





# healthy

因为乌拉圭牛都食草，所以乌拉圭牛肉都是瘦牛肉。美国佐治亚大学研究表明，乌拉圭草食牛脂肪含量低，却有高比例的“好”脂肪，如有助于降低胆固醇的单元/多元不饱和脂肪酸，欧米茄3和中性饱和脂肪酸。

另外，共轭亚油酸（CLA）含量也很高。

Beef from Uruguay is definitely lean because animals are grass-fed. Research by the University of Georgia showed that Uruguayan grass-fed beef has low levels of fat, and high % of “good” fats such as cholesterol reducing mono and polyunsaturated fatty acids, Omega 3 and neutral saturated fatty acids. More so, CLA contents are also high (Realini et al., 2003).

# 味道鲜

**自**由放养和吃牧草长大的动物肉质鲜美无比。这就是为什么鼎鼎大名的厨师们喜欢用这种肉来提升他们大作的美味感。

乌拉圭牛肉不仅口感独特，而且脂肪含量低，富含各种营养成分




美

The taste of meat from animals raised in freedom and fed on pastures is incomparable. That is why the most important Chefs use this meat to enhance the taste of their creations.

Uruguayan meat allows to enjoy a special taste with the certainty of contributing low levels of fat and many other nutrients with health benefits.


*delicious*



 乌拉圭国家肉类协会建立的初衷是为政府建言。由行业私人企业和生产者代表组成的董事会负责协会的工作。现在，随着行业的发展，协会的主要任务是推动行业进步和制定政策措施，使整个行业的附加值得到提升，并不断在生产加工，产业化和商业方面，以及储存和运输方面提高效率和竞争力。为了实现以上目标，协会确定了行业和国内外市场技术服务的研发重点。

同时，协会负责在全世界宣传乌拉圭肉类产品，并对出口产品实行质量控制。

协会负责天然牛肉识别项目。协会2003年6月成为欧洲良好农业规范动物生产委员会成员。此外，协会还是国际肉类秘书处（IMS）和美国肉类进口商协会等知名组织的成员。

 The National Meat Institute (INAC) is an organization created to advise the Government. It is directed by a Board with representatives from the private sectors of the industry and the producers.

Nowadays, accompanying the evolution of this sector, the Mission is focused on promoting activities and formulating strategies which add value to the meat chain, improving its efficiency and competitiveness in the production, industrialization, commercialisation, storage and transport systems. To achieve this, the Institute identifies top priority issues concerning research and development in the areas of technical services to the industry, foreign and domestic markets. Likewise, INAC is responsible for promoting Uruguayan meat in the world and also for the commercial quality control of products which are exported.

INAC leads the Certified Natural Meat Program. In June 2003 became member of the EUREPGAP Committee in Animal Production. Likewise, INAC is member of other prestigious organizations such as International Meat Secretariat (IMS) and Meat Importers Council of America (MICA).



乌拉圭农牧渔业部直接向共和国总统汇报工作，并且按照《牲畜服务指南》努力维护生活在乌拉圭的各种动物的福利，保证来源于动物的食品和产品符合卫生标准，确保这些产品的消费安全。

农牧渔业部由两个大处组成：动物健康处和动物产业处。

动物健康处根据国内法律框架和国际市场要求，防止、控制和消除疾病，为动物或者动物制品的进出口开具卫生证明。

动物产业部控制和认证内脏和副产品的卫生和相关技术要求，同时负责对销往国内外市场的动物胴体进行分类和评级。

The Ministry of Livestock, Agriculture and Fisheries reports directly to the Presidency of the Republic, and through the General Direction of Livestock Services, has as objective, to achieve the animal welfare of all species which inhabit the country and guarantee the hygienic-sanitary conditions of food and products of animal origin, assuring their safety for consumption.

It works mainly in two large areas: Animal Health Division and Animal Industry Division.

The Animal Health Division prevents, controls and eradicates diseases and also certifies the fulfillment of sanitary registers for imports and exports of animal and products of animal origin, according to the national legal framework and international market demands.

The Animal Industry Division, enables, controls and certifies, the hygienic-sanitary and technological aspects of meat processing plants, meat products, offals and by-products.

It is also responsible for the classification and grading of carcasses with national and external market destinations.

# 编码 codification

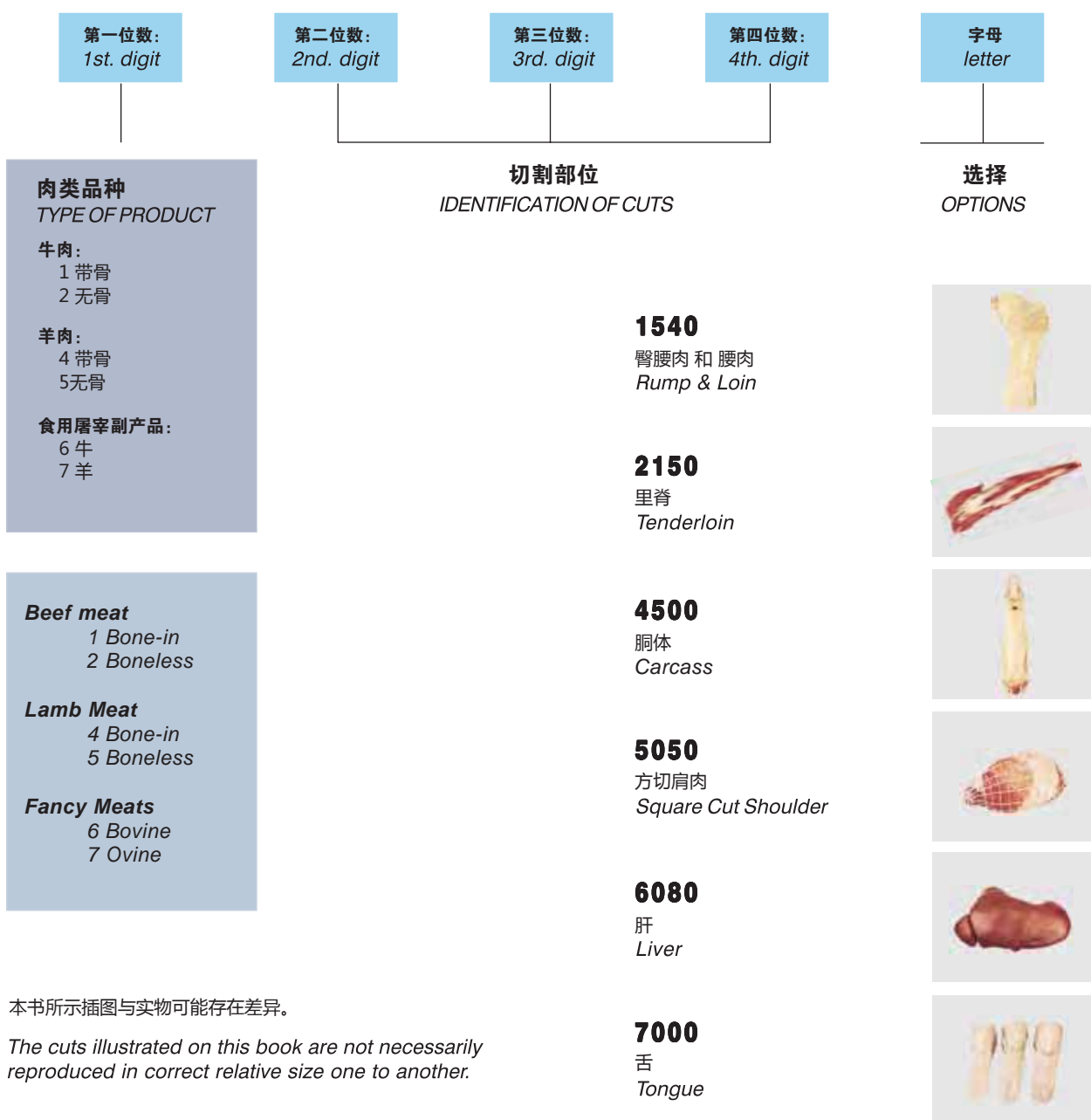


我们根据联合国制定的标准编码（联合国/欧洲经济委员会牛胴体和分割肉标准，2001年第一版）进行编码。  
主体部分由4位数字组成编码，特殊种类的在末尾加字母。

A standard Code established by United Nations (UN / ECE Standard For Bovine Carcasses & Cuts, 1st Edition 2001) is basically used to refer to each cut or offal.

The main parts are identified by the use of 4 digits, adding a letter in the case of non-specified options.

## 编码注释 / Code Reading



本书所示插图与实物可能存在差异。

The cuts illustrated on this book are not necessarily reproduced in correct relative size one to another.

## 切块描述 标准

根据解剖标准依照以下顺序进行描述

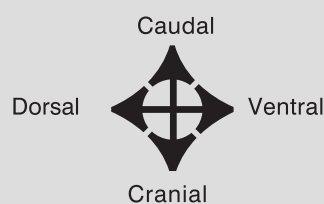
1. 解剖学定位
2. 骨骼
3. 肌肉部分
4. 根据纵轴和矢状，横向和水平平面确定相对部位

根据上述标准，我们将使用下列图解：

### 纵向和垂直部位：



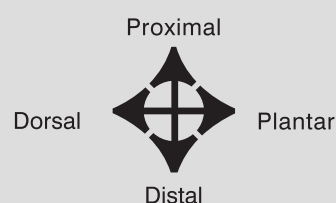
### Longitudinal and vertical location in the beef side:



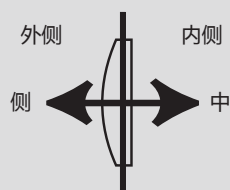
### 四肢部位：



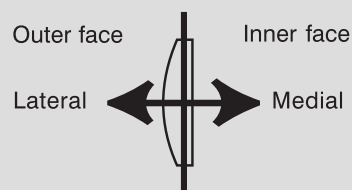
### Location in the limbs:



### 横向定位：



### Transversal location in the beef side:



## *criteria used to describe cuts*

*Description will be carried out according to anatomical criteria, in the following order:*

- 1. Anatomical location in the animal*
- 2. Skeletal references*
- 3. Muscular components*
- 4. Relative location according to the longitudinal axis and the sagittal, transversal and horizontal planes*

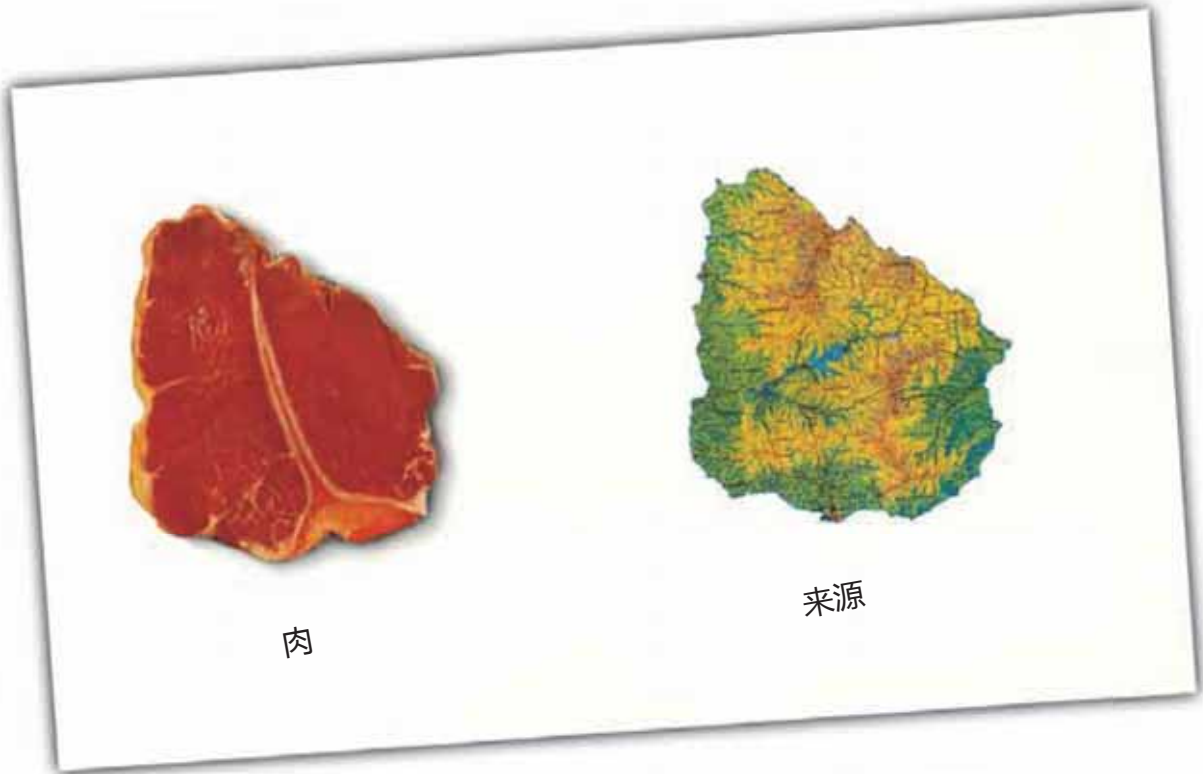
*According to the previous criteria, the following diagrams will be used:*

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# 牛肉切块 *Beef Cuts*

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肉

来源

The meat.

The origin.



您是喜欢加工过的牛肉？

还是乌拉圭新鲜牛肉？

Would you rather have stressed beef meat ?

or uruguayan beef ?

# 索引 >> index

Item N°	带骨	Bone-in
1000	半胴体	Side
1010	后四分体	Hindquarter
1020	枪型四分体	Pistola
1050	侧前四分体	Forequarter & Flank
1060	前四分体	Forequarter
1070	蹄型前四分体	Herradura Forequarter
1500	臀腿肉	Butt
1502	臀腿肉和臀腰肉	Butt & Rump
1540	臀腰肉和腰肉	Rump & Loin
1550	腰脊肉	Shortloin
1590	脊肋排	Rib Set
1600	脊排	Ribs Prepared
1640	后胸肉	Brisket & Navel Plate
1650	带腩肋板	Rib Plate Flank On
1680	腱子肉	Shin / Shank
1690	肋板	Rib Plate

Item N°	无骨	Boneless
2010	臀肉	Inside (Topside)
2011	去盖臀肉	Inside Cap Off
2012	臀肉盖	Inside Cap
2020	粗修米龙(鹅颈状)	Silverside (Gooseneck)
2030	米龙	Outside
2040	小米龙	Eye Round
2050	大米龙	Outside Flat (Flat)
2070	和尚头	Knuckle
2091	臀腰肉盖	Rump Cap
2093	臀眼肉(臀心肉)	Eye of Rump (Heart of Rump)
2120	上后腰肉 (D型臀腰肉)	Top Sirloin (D - Rump)
2121	去盖上后腰肉(去D型臀腰肉)	Top Sirloin, Cap Off (D - Rump Cap Off)
2131	三角肉	Tri-Tip
2140	外脊	Striploin
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2160	清修里脊	Tenderloin Side Strap Off
2180	厚裙肉	Thick Skirt (Hanging Tender)
2190	薄裙肉	Thin Skirt (Outside Skirt)
2196	腹肋肉 (五花肉)	Cutaneous Trunci (Rose Meat)
2200	牛腹肉	Thin Flank (Flank)
2203	带筋内腹肉	Internal Flank Plate (Flap)
2205	内裙肉	Inside Skirt
2210	牛腩排	Flank Steak
2230	无骨眼肉	Spencer Roll
2240	眼肉心	Cube Roll (Rib Eye Roll)
2255	肉眼盖	Rib Eye Cap
2265	肩肉小片	Chuck Cover
2275	上脑	Chuck Roll
2280	颈肉	Neck
2301	上肩胛肉	Shoulder Clod
2302	保乐肩肉(颈心肉)	Blade Bolar (Heart of Clod)
2303	牡蛎肩肉	Blade Oyster (Oyster Blade)
2310	嫩肩肉	Chuck Tender
2323	胸肉	Brisket
2360	腱子肉	Shin / Shank
2364	腱子心	Heel Muscle
2473	后胸肉	Brisket Navel Plate
2565	碎肉	Trimnings

# 索引 >> *index*

按字母顺序

带骨	Item N°	Bone-in
肋板	1690	Rib Plate
带腩肋板	1650	Rib Plate Flank On
腱子肉	1680	Shin / Shank
前四分体	1060	Forequarter
侧前四分体	1050	Forequarter & Flank
蹄型前四分体	1070	Herradura Forequarter
后四分体	1010	Hindquarter
臀腰肉与腰肉	1540	Rump & Loin
脊肋排	1590	Rib Set
脊排	1600	Ribs Prepared
腰脊肉	1550	Shortloin
半胴体	1000	Side
后胸肉	1640	Brisket & Navel Plate
枪型后四分体	1020	Pistola
臀腿肉	1500	Butt
臀腿肉与臀腰肉	1502	Butt & Rump
无骨	Item N°	Boneless
上脑	2275	Chuck Roll
无骨眼肉	2230	Spencer Roll
眼肉心	2240	Cube Roll (Rib Eye Roll)
外脊	2140	Striploin
牛腩排	2210	Flank Steak
带筋内腹肉	2203	Internal Flank Plate (Flap)
和尚头	2070	Knuckle
腱子肉	2360	Shin / Shank
上肩胛肉	2301	Shoulder Clod
保乐肩肉(颈心肉)	2302	Blade Bolar (Heart of Clod)
嫩肩肉	2310	Chuck Tender
颈肉	2280	Neck
三角肉	2131	Tri-Tip
臀眼肉(臀心肉)	2093	Eye of Rump (Heart of Rump)
大米龙	2050	Outside Flat (Flat)
上后腰肉(D型臀腰肉)	2120	Top Sirloin (D - Rump)
去盖上下腰肉(去盖D型臀腰肉)	2121	Top Sirloin, Cap Off (D - Rump Cap Off)
薄裙肉	2190	Thin Skirt (Outside Skirt)
厚裙肉	2180	Thick Skirt (Hanging Tender)
内裙肉	2205	Inside Skirt (Hanging Tender)
后胸肉	2473	Brisket Navel Plate
里脊	2150	Tenderloin
清修里脊	2160	Tenderloin Side Strap Off
牡蛎肩肉	2303	Blade Oyster (Oyster Blade)
腹肋肉(五花肉)	2196	Cutaneus Trunci (Rose Meat)
臀肉	2010	Inside (Topside)
去盖臀肉	2011	Inside Cap Off
米龙	2030	Outside
粗修米龙(鹅颈状)	2020	Silverside (Gooseneck)
小米龙	2040	Eye Round
胸肉	2323	Brisket
肩肉小片	2265	Chuck Cover
肉眼盖	2255	Rib Eye Cap
臀腰肉盖	2091	Rump Cap
臀肉盖	2012	Inside Cap
腱子心	2364	Heel Muscle
牛腹肉	2200	Thin Flank (Flank)

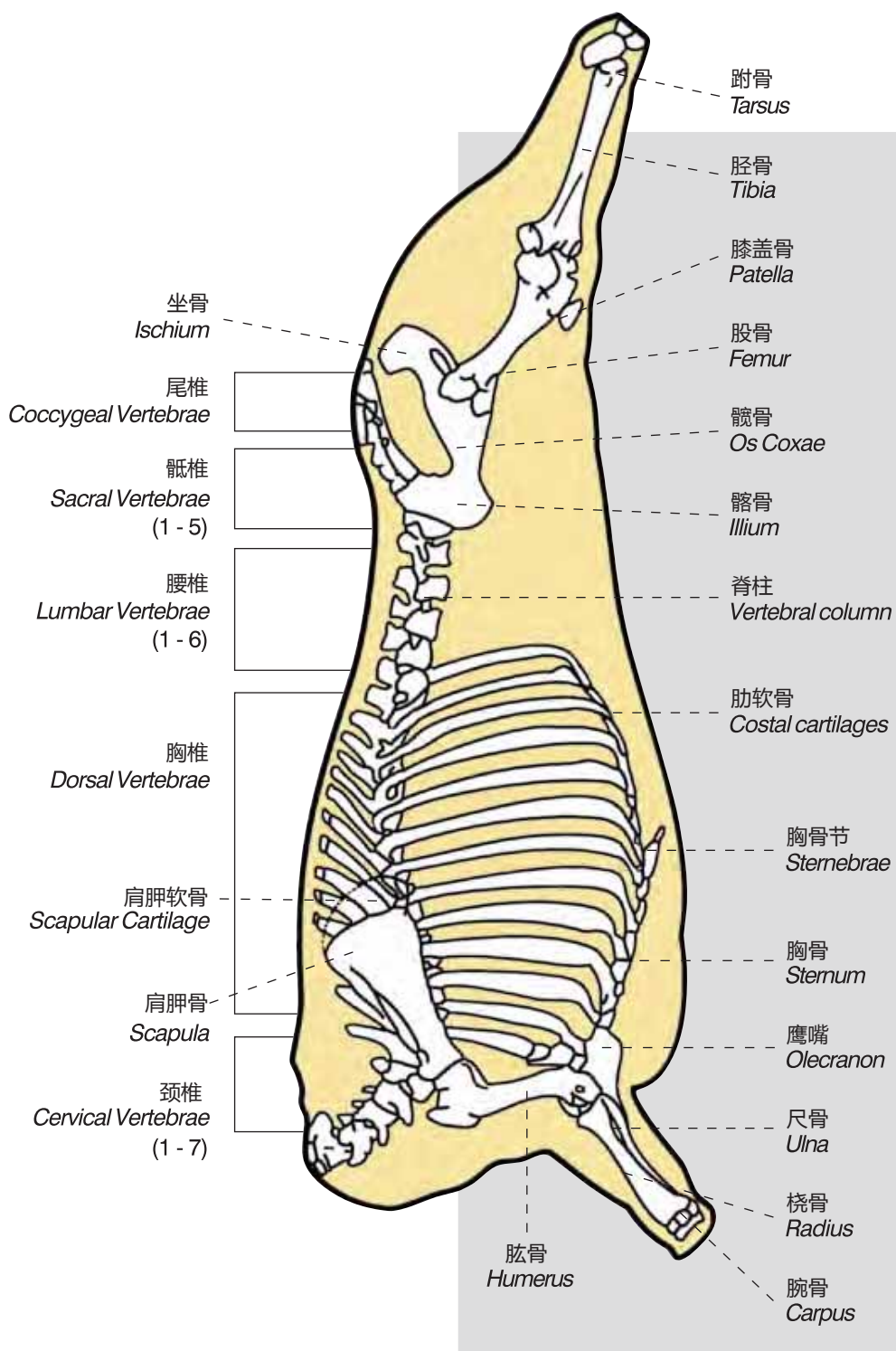
# index >> 索引

in alphabetical order

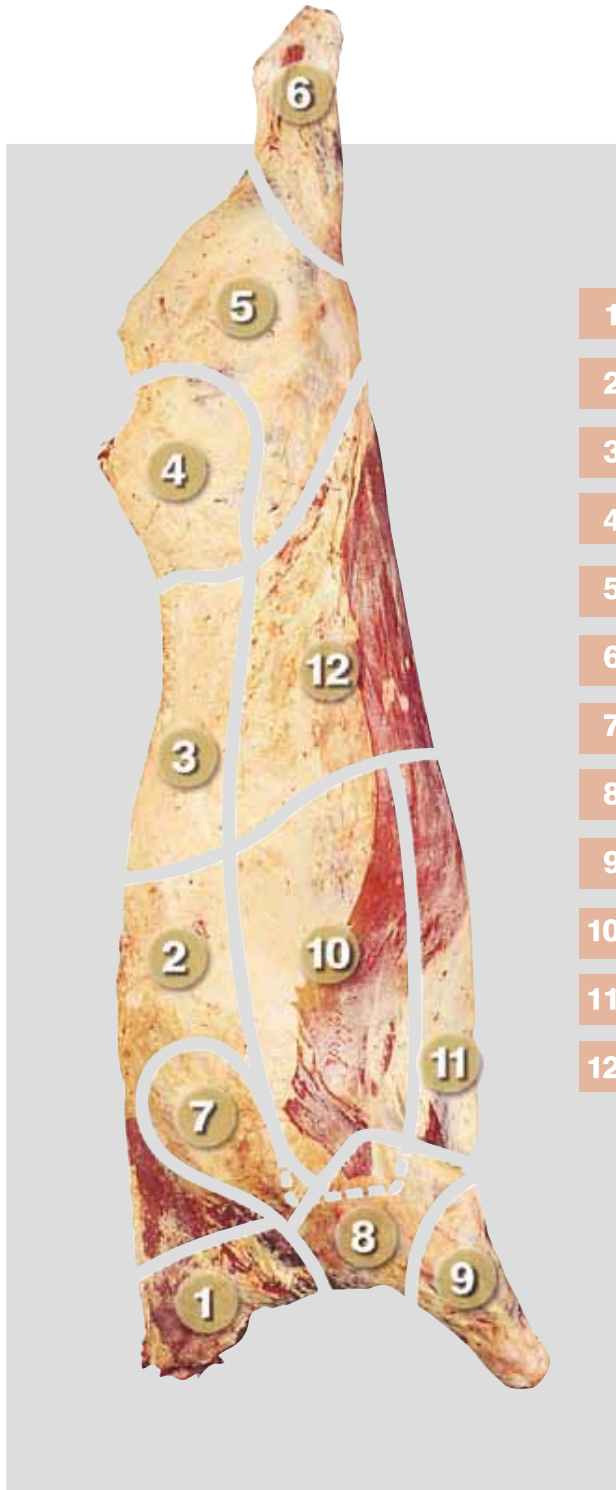
Bone-in	Item N <sup>o</sup>	带骨
Brisket & Navel Plate	1640	后胸肉
Butt	1500	臀腿肉
Butt & Rump	1502	臀腿肉与臀腰肉
Forequarter	1060	前四分体
Forequarter & Flank	1050	前侧四分体
Herradura Forequarter	1070	蹄型前四分体
Hindquarter	1010	后四分体
Pistola	1020	枪型后四分体
Rib Plate	1690	肋板
Rib Plate Flank On	1650	带腩肋板
Rib Set	1590	脊肋排
Ribs Prepared	1600	脊排
Rump & Loin	1540	臀腰肉与腰肉
Shin / Shank	1680	腱子肉
Shortloin	1550	腰脊肉
Side	1000	半胴体

Boneless	Item N <sup>o</sup>	无骨
Blade Bolar (Heart of Clod)	2302	保乐肩肉 (颈心肉)
Blade Oyster (Oyster Blade)	2303	牡蛎肩肉
Brisket	2323	胸肉
Brisket Navel Plate	2473	后胸肉
Chuck Cover	2265	肩肉小片
Chuck Roll	2275	上脑
Chuck Tender	2310	嫩肩肉
Cube Roll (Rib Eye Roll)	2240	眼肉心
Cutaneous Trunci (Rose Meat)	2196	腹肋肉 (五花肉)
Eye of Rump (Heart of Rump)	2093	臀眼肉 (臀心肉)
Eye Round	2040	小米龙
Flank Steak	2210	牛腩排
Heel Muscle	2364	腱子心
Inside (Topside)	2010	臀肉
Inside Cap	2012	臀肉盖
Inside Cap Off	2011	去盖臀肉
Inside Skirt (Hanging Tender)	2205	内裙肉
Internal Flank Plate (Flap)	2203	带筋内腹肉
Knuckle	2070	和尚头
Neck	2280	颈肉
Outside	2030	米龙
Outside Flat (Flat)	2050	大米龙
Rib Eye Cap	2255	肉眼盖
Rump Cap	2091	臀腰肉盖
Shin / Shank	2360	腱子肉
Shoulder Clod	2301	上肩胛肉
Silverside (Gooseneck)	2020	粗修米龙 (鹅颈状)
Spencer Roll	2230	无骨眼肉
Striploin	2140	外脊
Tenderloin	2150	里脊
Tenderloin Side Strap Off	2160	清修里脊
Thick Skirt (Hanging Tender)	2180	厚裙肉
Thin Flank (Flank)	2200	牛腹肉
Thin Skirt (Outside Skirt)	2190	薄裙肉
Top Sirloin (D - Rump)	2120	上后腰肉 (D型臀腰肉)
Top Sirloin, Cap Off (D - Rump Cap Off)	2121	去盖上下后腰肉(去D型臀腰肉)
Tri-Tip	2131	三角肉
Trimming	2565	碎肉

# 骨骼图 *Skeletal Diagram*



# 解剖区域 *Anatomical Regions*



1	颈部	<i>Cervical</i>
2	背部	<i>Dorsal</i>
3	腰背	<i>Dorso - Lumbar</i>
4	臀腿肉	<i>Croup</i>
5	大腿	<i>Thigh</i>
6	小腿	<i>Leg</i>
7	肩胛骨	<i>Scapular</i>
8	手臂	<i>Arm</i>
9	前臂	<i>Forearm</i>
10	肋骨	<i>Costal</i>
11	胸骨	<i>Sternal</i>
12	腹部	<i>Abdominal</i>



# 官方分类和评级系统

## official classifying and grading system

类别 CATEGORY		组成 CONFORMATION						评级 GRADING					
		I	N	A	C	U	R	0	1	2	3	4	
阉牛 STEER	一岁阉牛 YEARLING STEER	II	NN	AA	CC				■	■	■	■	■
	小阉牛 YOUNG STEER	II	NJ	AJ	CJ			■	■	■	■	■	■
						U		■	■				
	六齿小阉牛 6 TOOTH YOUNG STEER	I6	N6	A6	C6			■	■	■	■	■	■
					U		■	■					
阉牛 STEER		I	N	A	C			■	■	■	■	■	
						U		■	■				
奶牛 COW	小母牛 HEIFER	VQI	VQN	VQA	VQC			■	■	■	■	■	
						VQU		■	■				
							VQR						
	六齿小奶牛 6 TOOTH YOUNG COW		VN6	VA6	VC6			■	■	■	■	■	
						VU		■	■				
	奶牛 COW			VN	VA	VC			■	■	■	■	
						VU		■	■				
小牛 VEAL	小牛 VEAL		tN	tA				■	■	■	■		
						tU		■	■				
							tR						
公牛 BULL	公牛 BULL		TN	TA				■	■	■	■		
						TU		■	■				
							TR						

# 分类和评级

## *classification and grading*

### **一岁阉牛** (0恒切齿)

无恒切齿且温屠体重170公斤以上的公牛。达不到更高级别的或者脂肪评分为0的胴体归入小牛。

### **小阉牛** (2 - 4 恒切齿)

### **六齿小阉牛** (6 恒切齿)

### **阉牛** (8 恒切齿)

### **母牛** (0 - 2 - 4 恒切齿)

有0, 2或4 颗恒切齿，且温屠体重150公斤以上的母牛

### **六齿小奶牛** (6 恒切齿)

### **奶牛** (8 恒切齿)

### **小牛** (0 恒切齿)

无恒切齿且不满足小阉牛或者小母牛分类要求的公牛（不论阉割与否）或者母牛

### **公牛**

出现第二性征且有恒牙的公牛（不论阉割与否）

按照字母I - N - A - C - U - R的降序评判肌肉等级

按0 - 1 - 2 - 3 - 4的升序评判脂肪含量。

### **YEARLING STEER** (0 permanent incisors)

*Male bovines without permanent incisors which attain a hot carcass weighing of at least 170 kg. Those carcasses which do not attain the superior conformation types (I - N - A - C), or whose fat grading scores 0, are included in the veal category.*

### **YOUNG STEER** (2 - 4 permanent incisors)

### **6 TOOTH YOUNG STEER** (6 permanent incisors)

### **STEER** (8 permanent incisors)

### **HEIFER** (0 - 2 - 4 permanent incisors)

*Female bovines with 0, 2 or 4 permanent incisors which attain a hot carcass weight of at least 150kg.*

### **6 TOOTH YOUNG COW** (6 permanent incisors)

### **COW** (8 permanent incisors)

### **VEAL** (0 permanent incisors)

*Male (entire or castrated) or female bovines with no permanent incisors which do not reach the necessary complements to be graded as yearling steers or heifers.*

### **BULL**

*Male bovines (whole or castrated) including secondary sexual characters, showing permanent incisors.*

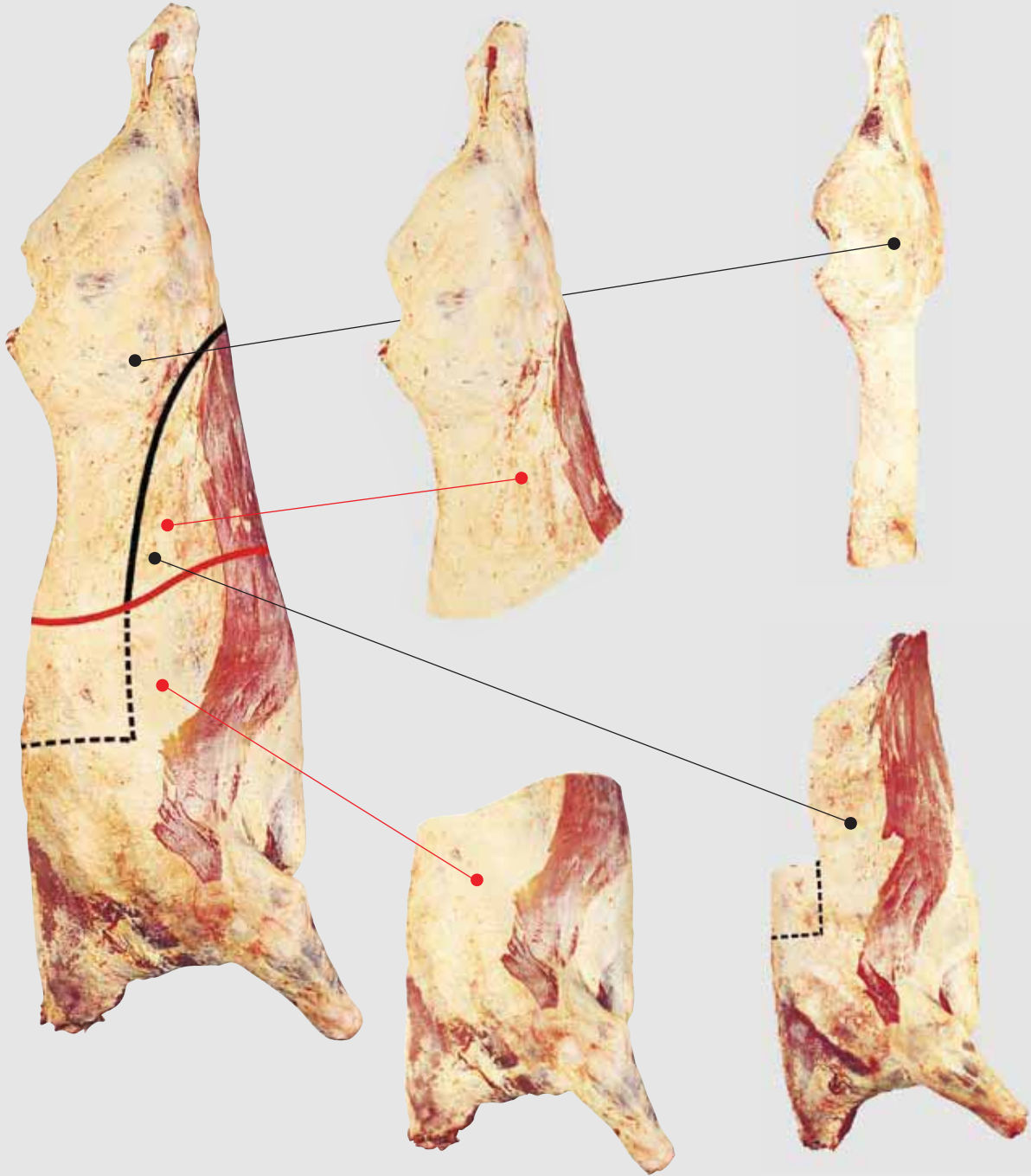
*The different muscling grades are identified by the letters belonging to the word I - N - A - C - U - R, from a great muscular development to a minor or defective one.*

*Fat finish is classified in five grades: 0 - 1 - 2 - 3 - 4 which go from total absence to excessive covering.*

1000  
半胴体  
*Side*

1010  
后四分体  
*Hindquarter*

1020 a  
枪型后四分体 - 8肋骨  
*Pistola - Eight Ribs*



1060  
前四分体  
*Forequarter*

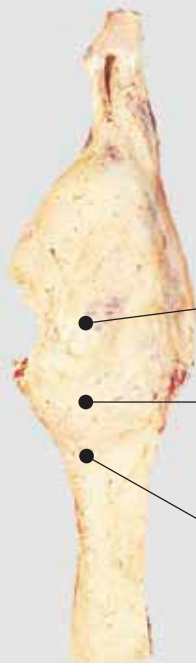
1050  
侧前四分体  
*Forequarter & Flank*

# 带骨 *bone - in*

牛肉切块

Beef Cuts

1020  
枪型后四分体  
*Pistola*



1500  
臀腿肉  
*Butt*



1502  
臀腿肉与臀腰肉  
*Butt & Rump*



1680  
后腱子肉  
*Shank*



1550  
腰脊肉  
*Shortloin*



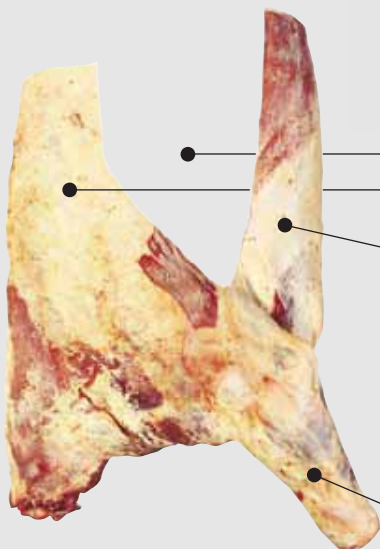
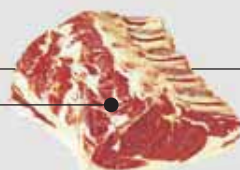
1540  
臀腰肉与腰肉  
*Rump & Loin*



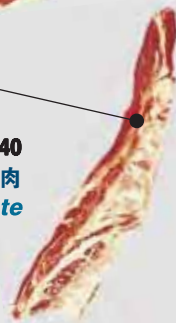
1650  
带脯肋板  
*Rib Plate Flank On*



1600  
脊排  
*Ribs Prepared*



1640  
后胸肉  
*Brisket & Navel Plate*

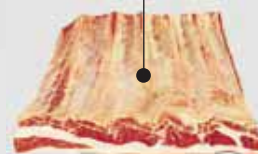


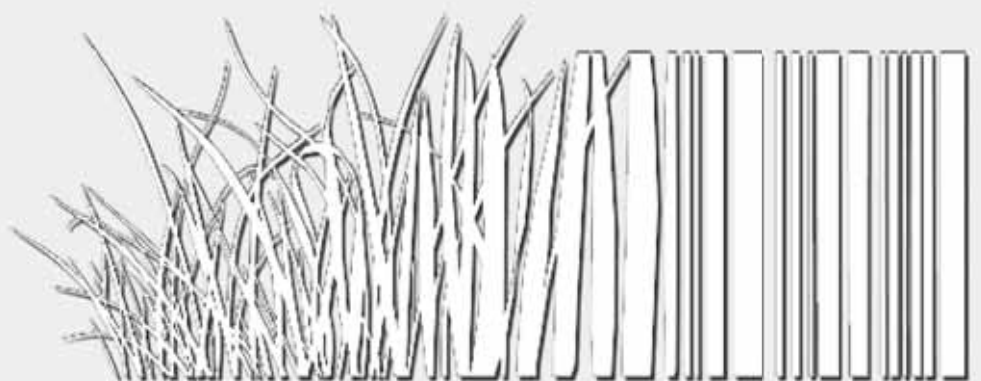
1070  
蹄型前四分体  
*Herradura Forequarter*



1680  
前腱子肉  
*Shin*

1690 a  
短肋  
*Short Ribs*





### 1000 半胴体 *Side*

以脊柱为分割线将胴体均等分割为两半即得。

**需具体说明:**

- 去除隔膜
- 精修胴体.

*The Carcase is split in two equal Sides down the length dividing the spinal column.*

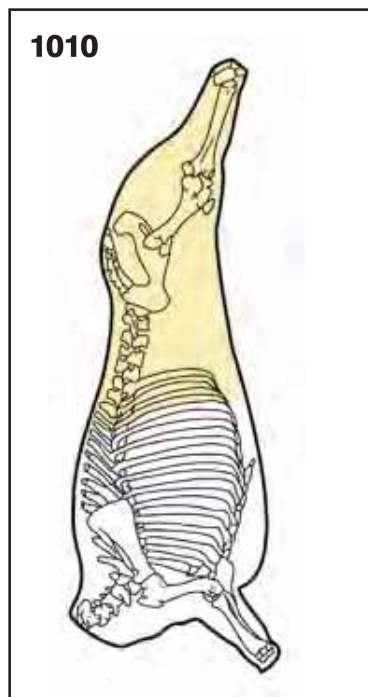
**Points requiring specification:**

- Diaphragm removed.
- Carcase trim.

1000 北美肉类加工工业协会 101  
USA NAMP 101



### 1010 后四分体 *Hindquarter*



标准后四分体从半胴体第10和第11根肋骨处横切即得。

**需具体说明:**

- 肋骨数
- 除隔膜
- 修割标准

*Standard Hindquarter is prepared from a Side by the separation of the Hind- and Forequarters by a cut between the 10<sup>th</sup> and 11<sup>th</sup> ribs, perpendicular to the vertebral column down to the ventral portion of the Flank, along the rib.*

**Points requiring specification:**

- Number of ribs.
- Diaphragm removed.
- Trim standard.



1010 北美肉类加工工业协会 155  
USA NAMP 155

**1020 枪型后四分体**  
***Pistola***

枪型后四分体是在去除腹肉、腹侧肋骨和后胸肉后得到的四分体。切割始于腹股沟浅淋巴结处，沿臀部轮廓切开腹直肌，再沿脊柱长轴背最长肌（眼肌）侧处向前平行切开至指定肋骨处。

**需具体说明:**

- 肋骨数
- 距眼肌距离.
- 带骨去腱.
- 修割标准.

*Pistola is prepared from a Hindquarter by the removal of the Thin Flank, lateral portion ribs and a portion of the Navel End Brisket. A cut is made commencing at the superficial inguinal lymph node separating the M. rectus abdominus and following the contour of the hip, running parallel to the bodies of the vertebrae and the M. longissimus dorsi (eye muscle) to the specified ribs.*

**Points requiring specification:**

- Number of ribs.
- Cut distance from M. Longissimus dorsi (eye muscle).
- Bone-in Shank off.
- Trim standard.

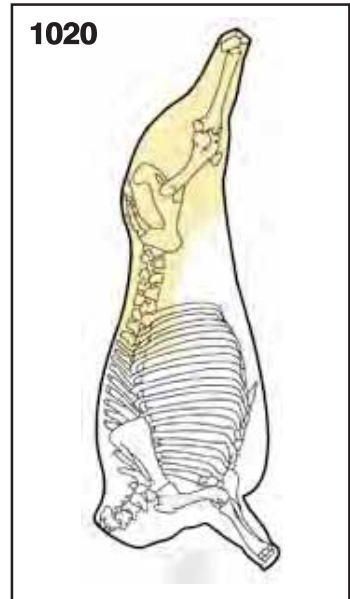
**可选:****Options:**

1020 a - 枪型后四分体 – 八肋骨  
*Pistola - Eight Ribs*

1020 b - 枪型后四分体 – 四肋骨  
*Pistola - Four Ribs*

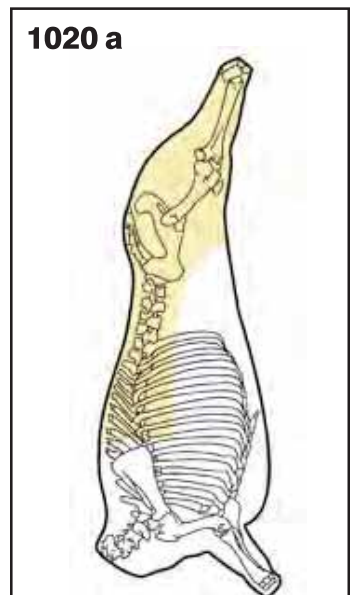


1020



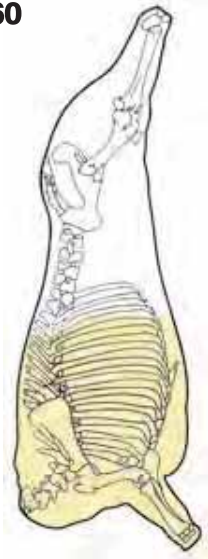
联合国欧洲经济委员会 1023  
UN - ECE 1023

1020 a



联合国欧洲经济委员会 1020  
UN - ECE 1020

1060



1060 北美肉类加工商协会 102  
USA NAMP 102

### 1060 前四分体 *Forequarter*



前四分体从半胴体某一特定的肋骨处，沿脊柱短轴方向背侧至腹侧切开即得。

#### 需具体说明:

- 肋骨数
- 除隔膜.
- 去除胸腹皮肤
- 修割标准.

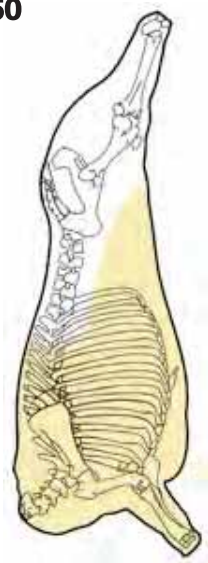
*Forequarter is prepared from a Side by separating the Forequarter, cutting along the specific rib, at right angles to the vertebral column down to the ventral portion of the Flank.*

#### Points requiring specification:

- Number of ribs.
- Diaphragm removed.
- *M. Cutaneus trunci* removed.
- Trim standard.

### 1050 前四分体和侧腹 *Forequarter and Flank*

1050



1050 北美肉类加工商协会 102  
USA NAMP 102



前四分体和侧腹在半胴体去除枪型后四分体后即得。

#### 需具体说明:

- 肋骨下刀处.
- 肋骨距眼肌距离
- 去除隔膜.
- 去除皮肤
- 修割标准.

#### Points requiring specification:

- Rib number where the cut is made.
- Rib length distance from eye muscle.
- Diaphragm removed.
- *M. cutaneus* removed.
- Trim standard.

### 1070 蹄型前四分体 *Herradura Forequarter*

蹄型前四分体在前四分体去除肋板后即得。

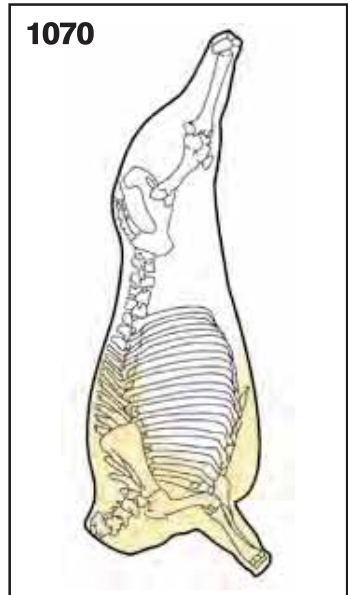
#### 需具体说明:

- 肋骨数
- 修割标准。

*Herradura Forequarter is prepared from a forequarter by removing the Rib Plate.*

#### Points requiring specification:

- Number of ribs.
- Trim standard.



### 1500 臀腿肉 *Butt*

臀腿肉从后四分体髂下淋巴结开始，经髋关节的紧前方切至坐骨淋巴结处即得。

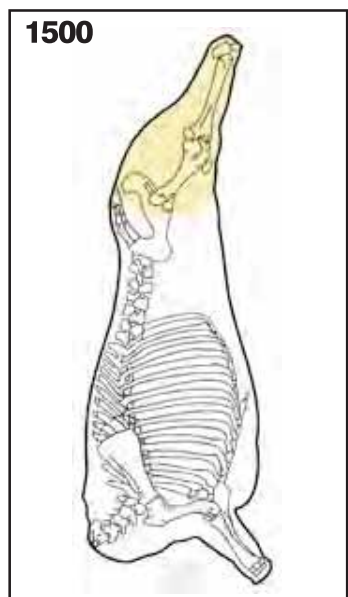
#### 需具体说明:

- 带骨去腱。
- 修割标准。

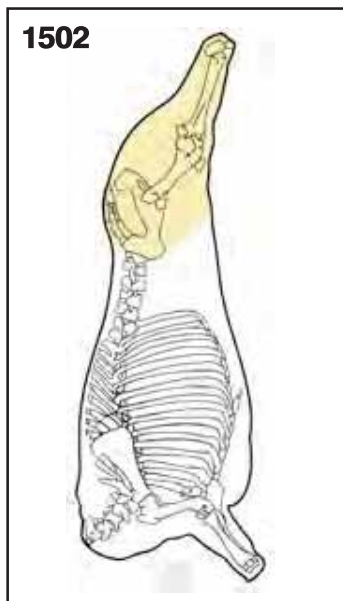
*Butt is prepared from a Hindquarter by a cut commencing at the subiliac lymph node passing just cranial of the hip joint to the ischiatic lymph node.*

#### Points requiring specification:

- Bone-in Shank off.
- Trim standard.



北美肉类加工工业协会 158 1500  
USA NAMP 158



### 1502 臀腿肉和臀腰肉 *Butt and Rump*



臀腿肉和臀腰肉从切除腰肉的枪型后四分体中得到。腰肉在腰椎和骶椎之间切除。

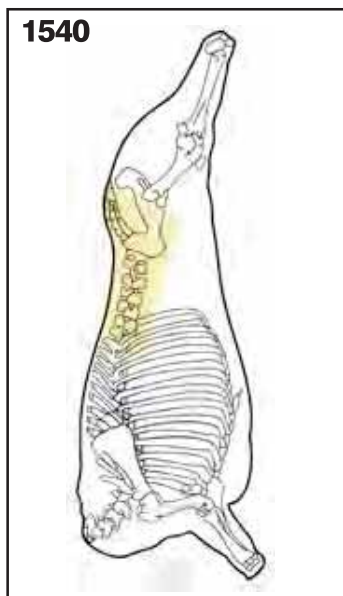
#### 需具体说明:

- 带骨去腱.
- 修割标准.

*Butt and Rump is prepared from a Pistola, by removing the loins cutting between the lumbar and sacral vertebrae at a point cranial to the tuber coxae.*

#### Points requiring specification:

- Bone-in Shank off.
- Trim standard.



### 1540 臀腰肉和腰肉 *Rump and Loin*



臀腰肉和腰肉从枪型后四分体切除臀腿肉后获得，由臀腰肉、下腰肉和里脊组成。

#### 需具体说明:

- 肋骨数
- 距眼肌距离.
- 去除里脊
- 修割标准.

*Rump and Loin is prepared from a Pistola Cut after removing the Butt. Consists in Rump, Striploin and Tenderloin.*

#### Points requiring specification:

- Number of ribs.
- Distance from the eye muscle.
- Tenderloin removed.
- Trim standard.

## 1550 腰脊肉 *Shortloin*

腰脊肉是去除臀腿肉和臀腰肉的枪型后四分体从腰肩结合处，沿髋关节近端方向下切开的部分。由下腰肉和里脊组成。

### 需具体说明:

- 肋骨数量
- 距眼肌距离.
- 修割标准.

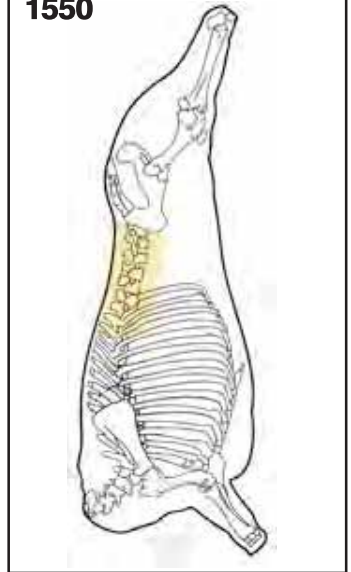
*Shortloin is prepared from a Pistola Cut by the removal of the Butt and Rump. Consists of Striploin and Tenderloin.*

### Points requiring specification:

- Number of ribs.
- Distance from the eye muscle.
- Trim standard.



1550



北美肉类加工工业协会 174 1550  
USA NAMP 174

## 1590 脊肋排 *Rib Set*

从前四分体去除的胸肉和前腱子肉后，剔除所带骨、韧带、肩胛骨和肩胛软骨即得。

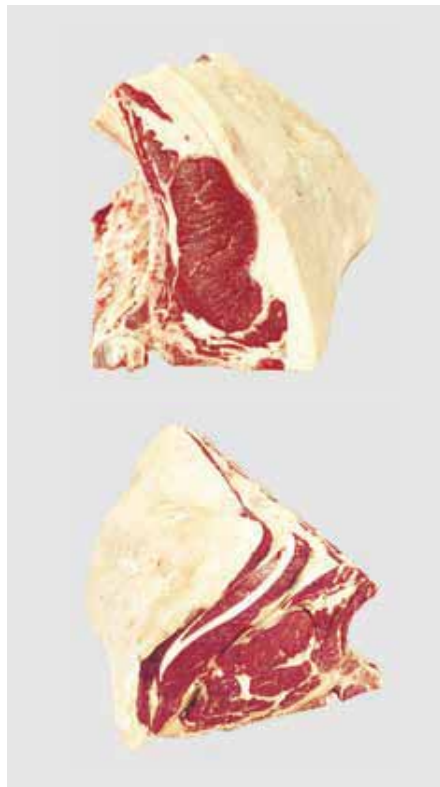
### 需具体说明:

- 肋骨数量
- 距眼肌距离.
- 去除肩胛软骨.
- 修割标准.

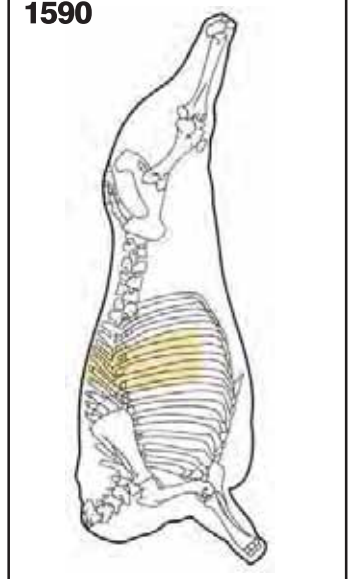
*Rib Set is prepared from a Forequarter by a cut between the 5th and 6th ribs.*

### Points requiring specification:

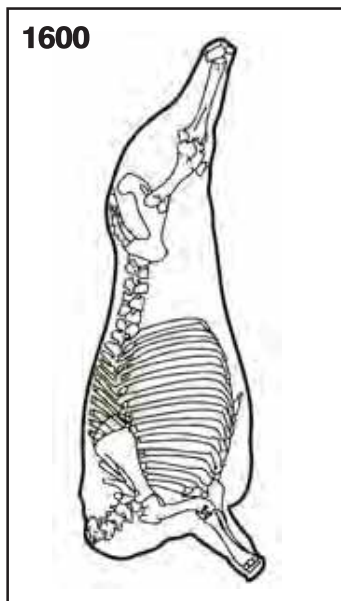
- Number of ribs.
- Distance from the eye muscle.
- Scapular cartilage removed.
- Trim standard.



1590



北美肉类加工工业协会 103 1590  
USA NAMP 103



1600

1600 北美肉类加工商协会 104  
USA NAMP 104

### 1600 脊排 *Ribs, Prepared*



从前四分体上去除胸肉和方切肩肉后即得到脊排。

#### 需具体说明:

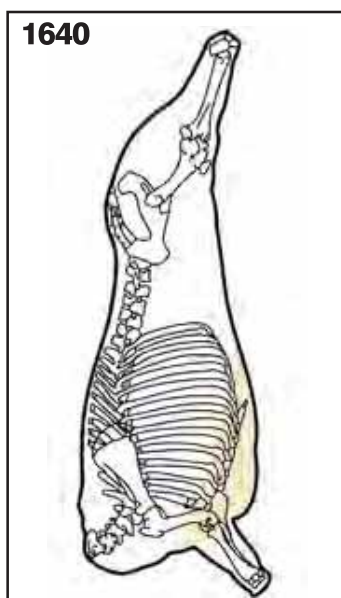
- 肋骨数量
- 距眼肌距离.
- 去除羽骨
- 去除肩胛软骨.
- 修割标准.

*Ribs, prepared, comes from a Rib Set by removing the bodies of the corresponding vertebrae.*

#### Points requiring specification:

- Number of ribs.
- Distance from the eye muscle.
- Feather bones removed.
- Scapular cartilage removed.
- Trim standard.

### 1640 后胸肉 (全胸) *Brisket and Navel Plate (Whole Brisket)*



1640



后胸肉从前四分体第一肋骨至最后一根肋骨切得。

#### 需具体说明:

- 肋骨数量
- 去除隔膜.

*Brisket and Navel Plate is prepared from a Forequarter by a straight cut starting at the junction of the 1st rib and the 1st sternal segment to the last rib.*

#### Points requiring specification:

- Number of ribs.
- Diaphragm removed.

## 1650 带腩肋板 Rib Plate Flank On

带牛腹肉和肋骨的切块

### 需具体说明:

- 肋骨数量
  - 距眼肌距离.
  - 去除隔膜.
- 胸腹皮肤  
(五花)去除
- 修割标准

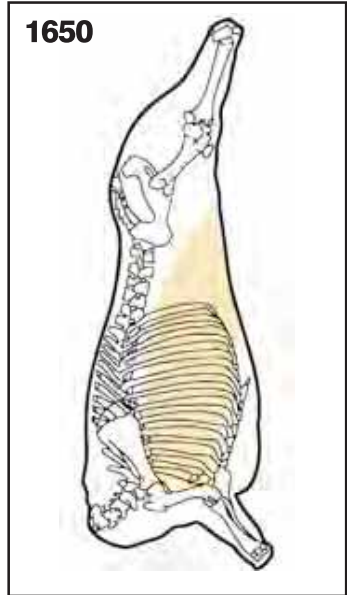
*Cut consisting of Ribs and Flank.*

### Points requiring specification:

- Number of ribs.
- Distance from the eye muscle.
- Diaphragm removed.
- M. Cutaneous trunci (Rose) removed.
- Trim standard.



1650



可选:  
Option:

1651- 3 带腩肋板  
3 Rib Plate – Flank On

## 1680 腱子肉 Shin / Shank

前腱子肉：沿胸肉的切割线经臂三头肌和臂二头肌切至肱骨远端，取下前臂即得。前腱子肉包括桡骨/尺骨及其相连的肌肉。后腱子肉：经膝关节切开，取下小腿即得。包括胫骨和腓骨及其周围的伸肌群和屈肌群。

### 需具体说明:

- 去除结缔组织
- 横向切片

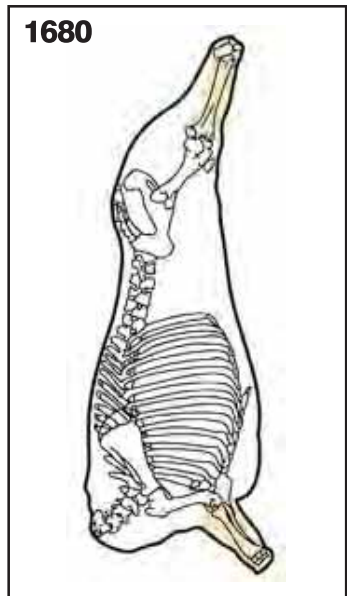
*Shin / Shank is prepared from either Forequarter/ Hindquarter legs (extensor/ flexor group of muscles). Constituted by the distal end of the Humerus and Radius / Tibia and their associated muscles.*

### Points requiring specification:

- Connective tissue off.
- Transversally sliced.

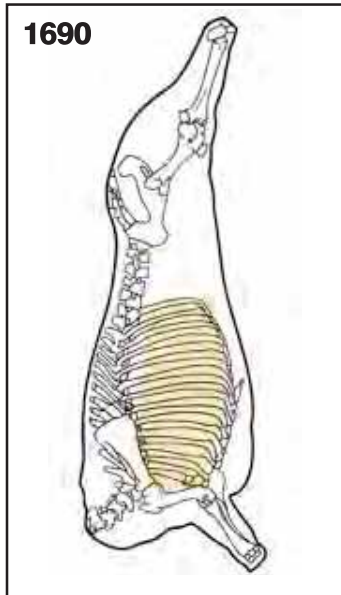


1680



可选:  
Options:

1682 - 前腱子肉  
Shin  
1683 - 后腱子肉  
Shank



### 1690 肋板 *Rib Plate*



肋板从前四分体去除胸肉，脊排肉和方切肩肉后即得。

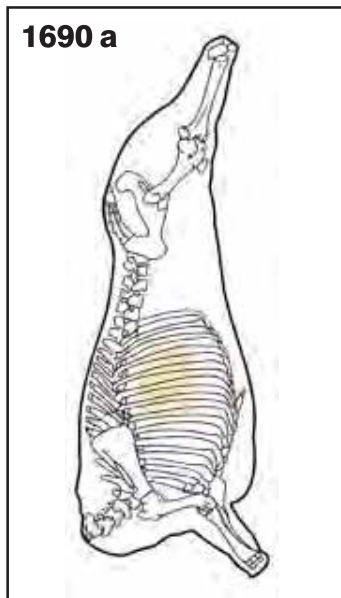
#### 需具体说明:

- 肋骨数量
- 距眼肌距离
- 去除隔膜
- 去除胸腹皮肤
- 修割标准

*Prepared from the Rib Plate limiting dorsally with the M. longissimus dorsi and ventrally with the costosternal and costo-condral cartilages.*

#### Points requiring specification:

- Number of ribs.
- Cut distance from the eye muscle.
- Diaphragm removed.
- M. Cutaneus trunci removed.
- Trim standard.



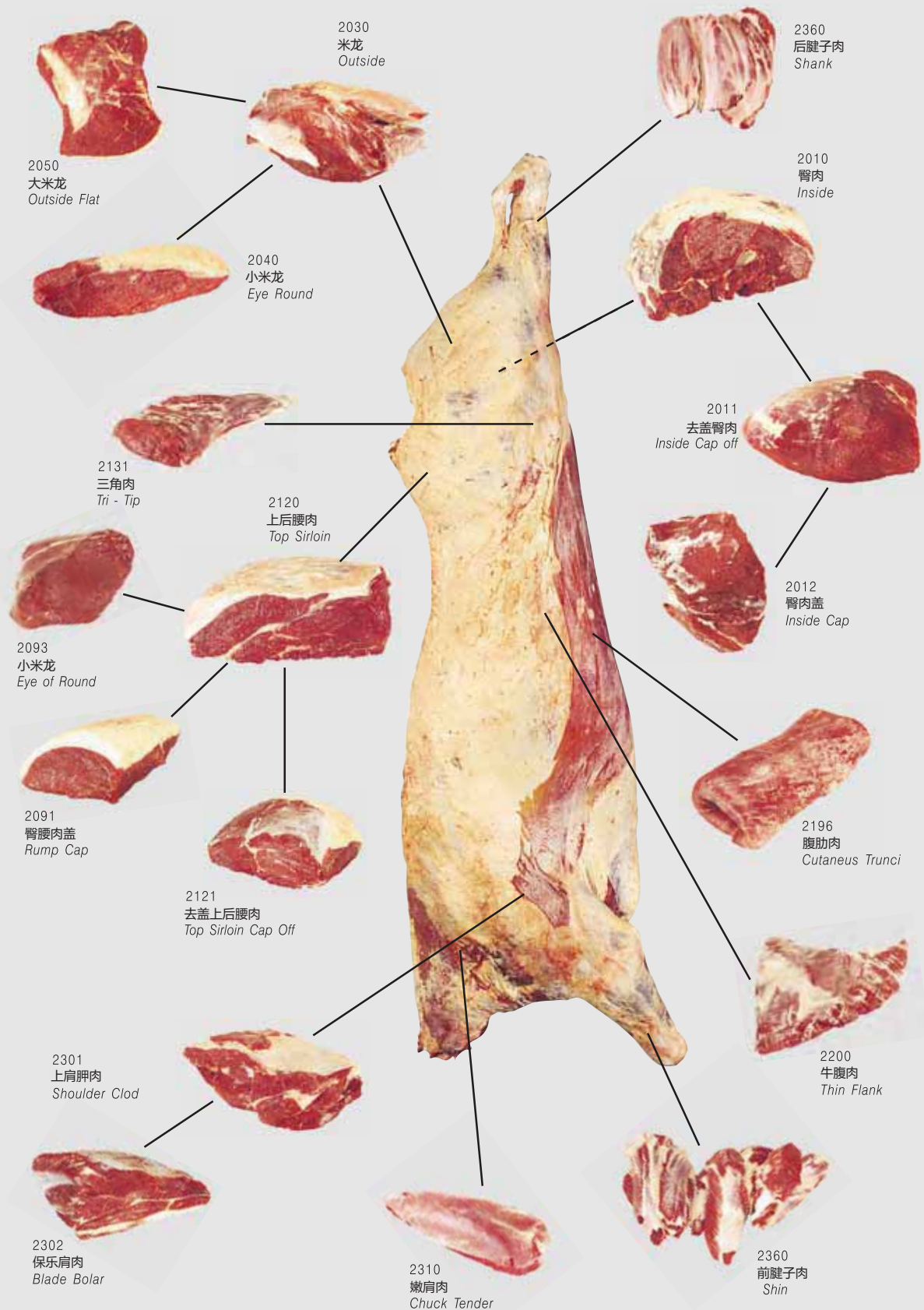
### 1690 a 短肋排 *Short Ribs*



1690 a 北美肉类加工商协会 123  
USA NAMP 123

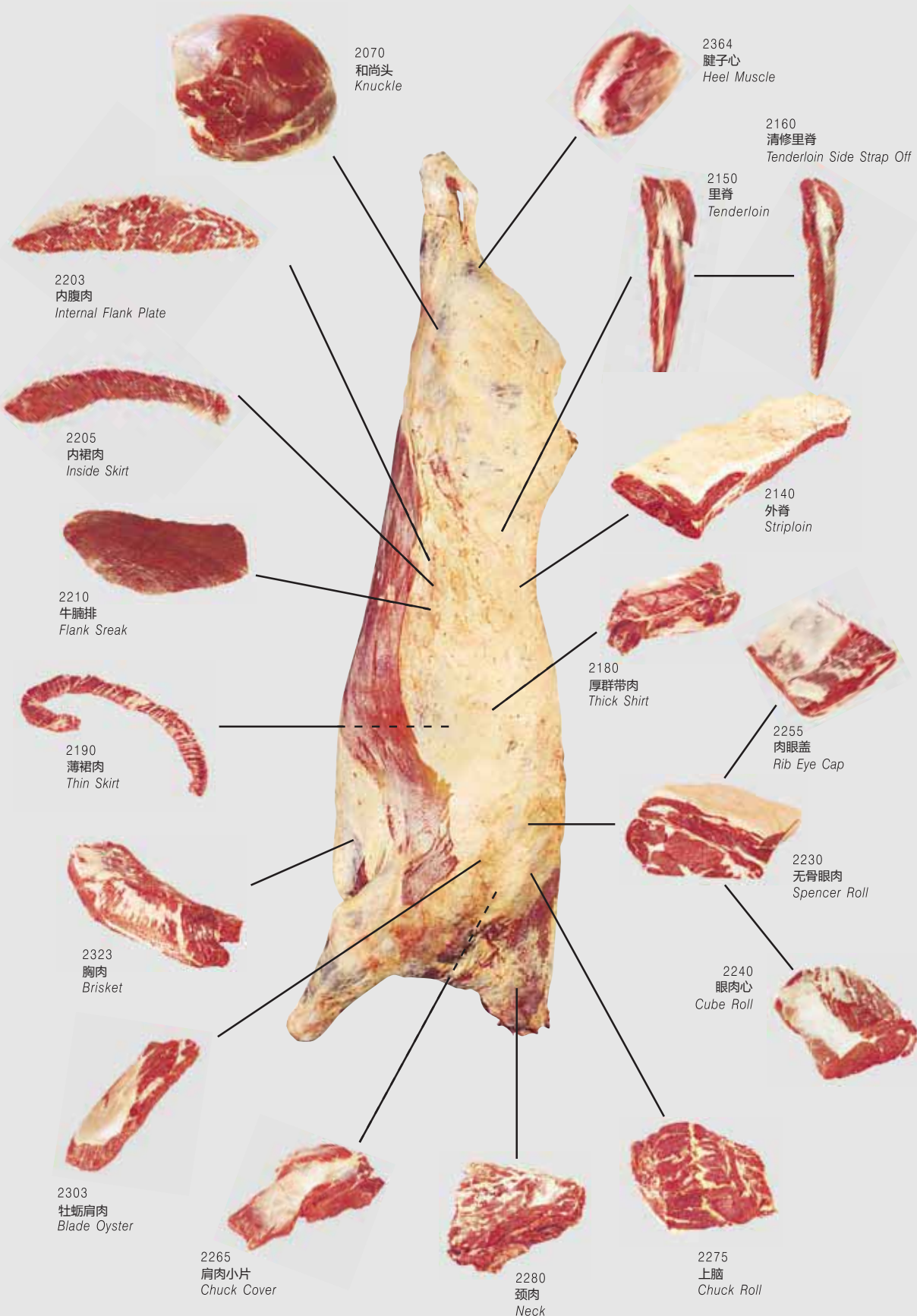
# 牛肉切块

## Beef Cuts

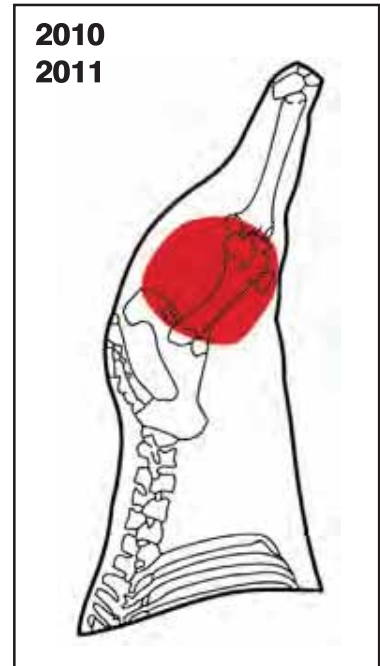


# 牛肉切块

## Beef Cuts



**2010 臀肉**  
*Inside (Topside)*



北美肉类加工工业协会 168 2010  
USA NAMP 168

臀肉位于股骨中后方，与髌骨相连，去除腹肉和米龙后即得。去除牛鞭脚、纤维组织和腹股沟淋巴结及表面脂肪。

**需具体说明:**

- 含脂肪
- 去除臀肉

*Inside is situated caudal and medial to the femur bone and attached to the os coxae (aitchbone). It is removed by following the natural seam between the Thick Flank and Silverside. The pizzle butt, fibrous tissue, inguinal lymph node and it's surrounding fat are removed.*

**Points requiring specification:**

- Fat cover.
- Connective tissue removed.



**2011 去盖臀肉**  
*Inside, Cap Off*

去盖臀肉从臀肉去除股薄肌和脂肪组织后即得。

**需具体说明:**

- 去除耻骨肌

*Inside Cap Off is prepared from the Inside (item 2010) by removal of the M. gracilis and M. sartorius along the natural seams. Fat deposits are removed.*

**Point requiring specification:**

- M. pectineus removed.



可选:

**Option:**

2011 a - 去盖臀肉, 去除结缔组织

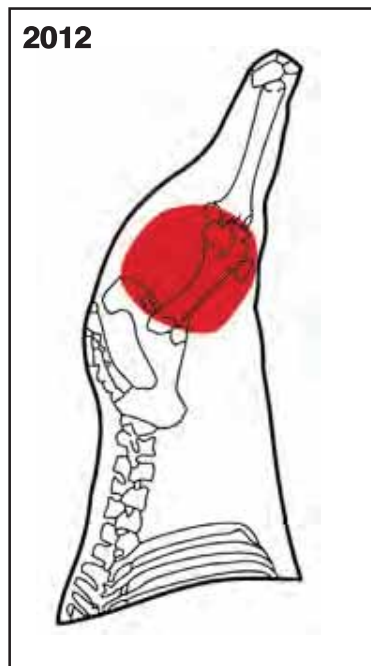
*Red Inside Cap Off, connective tissue removed.*

**需具体说明:**

- 去除耻骨肌

**Point requiring specification:**

- M. pectineus removed.



### 2012 臀肉盖 *Inside Cap*



臀肉盖是从臀肉上剥离的股薄肌

**需具体说明:**

- 去除纤维组织和脂肪组织
- 去除股薄肌和耻骨肌

*Consists of the M. gracilis removed from the Inside along the natural seam.*

**Points requiring specification:**

- Removal of fibrous tissue and fat deposits.
- Removal of the pectineus and sartorius muscles.

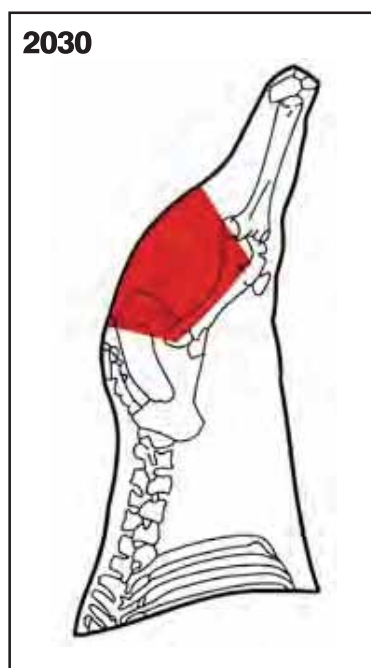
### 2020 粗修米龙 Silverside (Gooseneck)

北美肉类加工工业协会 170  
USA NAMP 170

带腓肠肌的米龙

*Is the Outside (item 2030) including the Heel Muscle.*

### 2030 米龙 *Outside*



米龙从粗米龙上切除腓肠肌、腓淋巴结及其周围的脂肪和结缔组织即得。

**需具体说明:**

- 含脂肪
- 移除腹侧厚结缔组织 (粗修米龙)

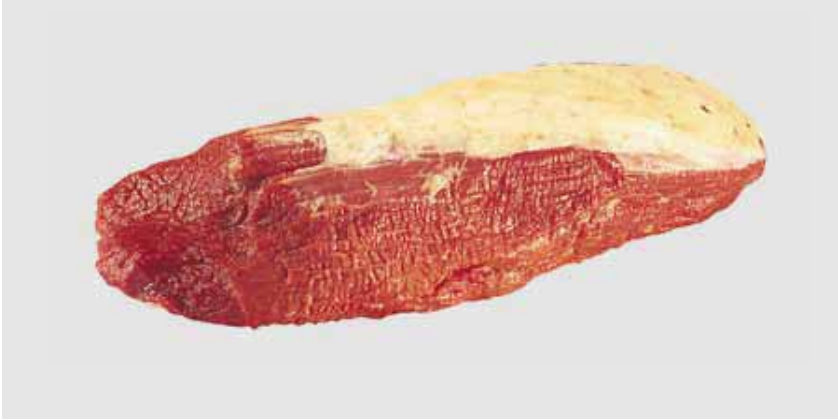
*Outside is a cut consisting of the Flat and the Eye Round. The Heel Muscle (M. gastrocnemius), popliteal lymph node, surrounding fat and connective tissue are removed.*

**Points requiring specification:**

- Fat cover.
- Thick connective tissue (silverskin) on ventral side removed.

2030 北美肉类加工工业协会 171 A  
USA NAMP 171 A

## 2040 小米龙 Eye Round



小米龙是米龙沿臀股二头肌与半腱肌之间的自然缝取下的半腱肌。

### 需具体说明:

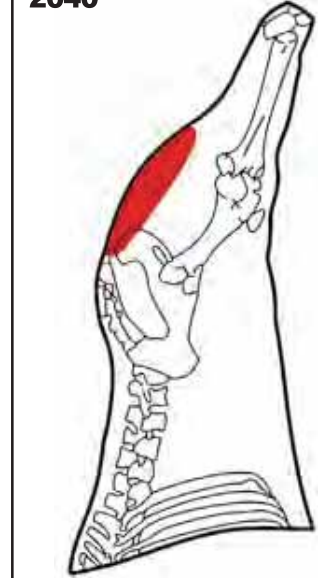
- 含脂肪
- 移除结缔组织

The Eye Round is prepared from the Outside (item 2030) by following the natural seam between the Outside Flat (*M. gluteobiceps*) and the Eye Round (*M. semitendinosus*) separating both muscles.

### Points requiring specification:

- Fat cover.
- Connective tissue removed.

2040



北美肉类加工工业协会 171 C 2040  
USA NAMP 171 C

## 2050 大米龙 Outside Flat (Flat)



大米龙是沿半腱肌与臀股二头肌之间的自然缝取下小米龙后的臀股二头肌。

### 需具体说明:

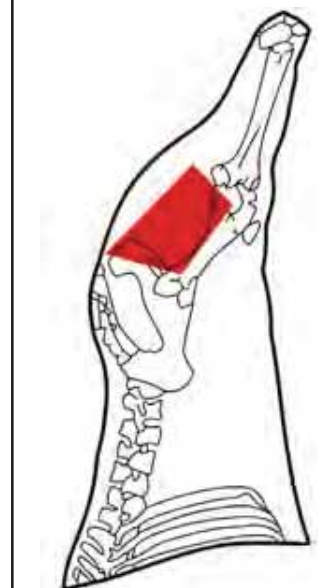
- 含脂肪
- 移除腹侧厚结缔组织 (粗修米龙)

Outside Flat is prepared by removing the Eye Round from an Outside (item 2030), along the natural seam between both muscles.

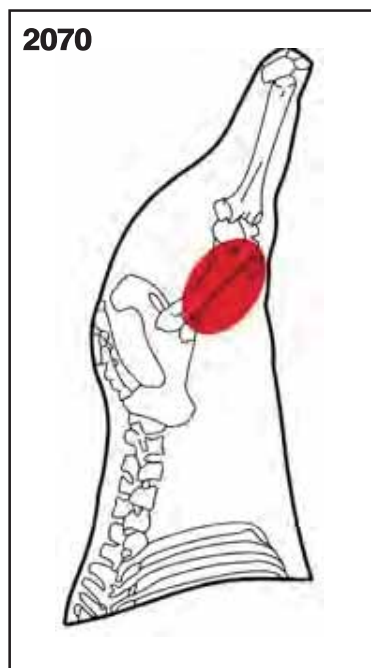
### Points requiring specification:

- Fat cover.
- Thick connective tissue (silverskin) removed.

2050



北美肉类加工工业协会 171 B 2050  
USA NAMP 171 B



2070

2070 北美肉类加工工业协会 167 A  
USA NAMF 167 A



### 2070 和尚头 *Knuckle*

和尚头是从后腿股骨和膝盖骨上切下的前颜面肉块，带阔筋膜张肌。

**需具体说明:**

- 移除结缔组织
- 移除股骨骨膜

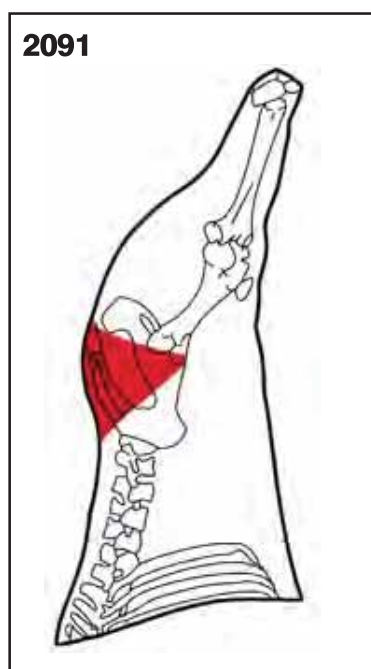
*Knuckle is a cut obtained from the foreface of the hind-leg, resting on the femur and the patella consisting of the cuadriceps femoris muscle.*

**Points requiring specification:**

- Connective tissue removed.
- Femur periostium removed.

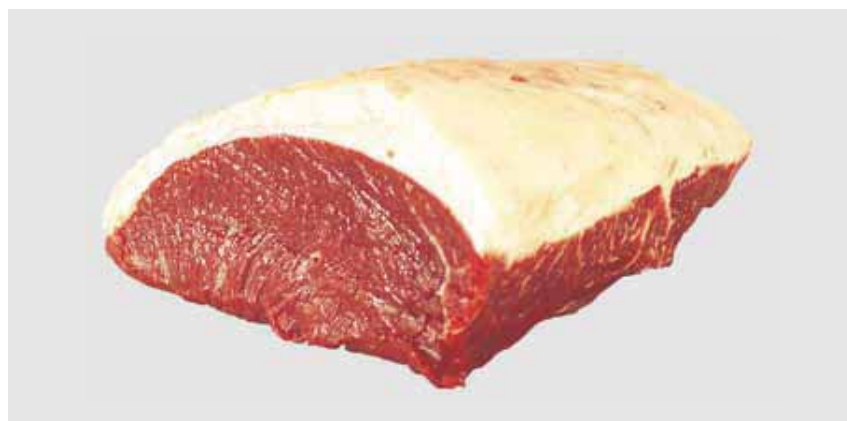


### 2091 臀腰肉盖 *Rump Cap*



2091

2091 北美肉类加工工业协会 184  
USA NAMF 184



臀腰肉盖由从臀腰肉切下的臀股二头肌的上部和前部构成。

**需具体说明:**

- 含脂肪
- 移除结缔组织

*Rump Cap consist in the upper and fore portion of the biceps femoris muscle (M. gluteobiceps) which covers the Rump, and is obtained by separating it along the natural seam from the Rump.*

**Points requiring specification:**

- Fat cover.
- Connective tissue removed.

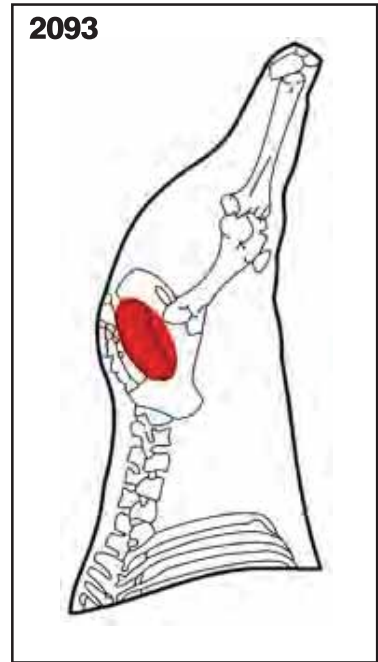
**2093 臀眼肉(臀心肉)**  
**Eye of Rump (Heart of Rump)**



臀眼肉(臀心肉)由臀中肌构成

*Compose only by the M. gluteus medius.*

2093



**2120 上后腰肉 (D型臀腰肉)**  
**Top Sirloin (D-Rump)**



上后腰肉从臀腰肉的背侧切除腹肉即得。主要肌肉有臀股二头肌的上部和臀中肌。

*Consist in a cut from the croup based on the coxis and the sacral hemi-vertebrae. Main muscle group: upper portion of the biceps femoris, glutei medius, accesorius and profundus.*

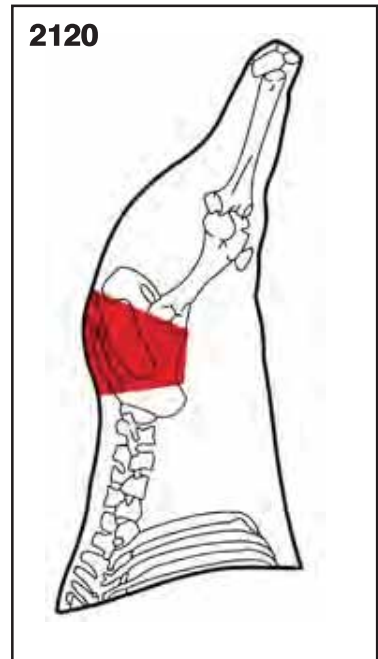
需具体说明:

- 含脂肪
- 带三角肉

**Points requiring specification:**

- Fat cover.
- With Tri-Tip.

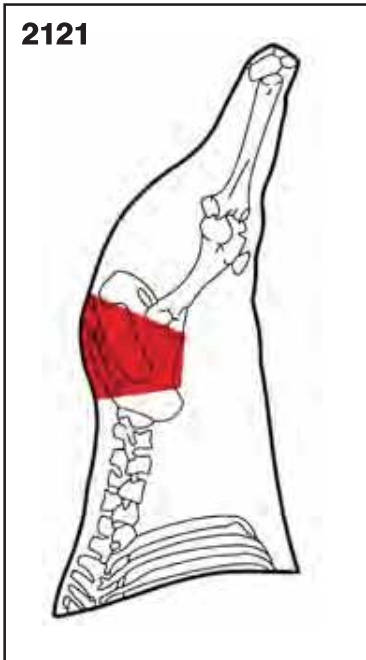
2120



北美肉类加工工业协会 184 2120  
USA NAMP 184

澳大利亚火腿 2100 2120  
AUSTRALIA HAM 2100

2121



2121 北美肉类加工商协会 185  
USA NAMP 185

### 2121 去盖上后腰肉(去盖D型臀腰肉) *Top Sirloin Cap Off (D-Rump Cap Off)*



去盖上后腰肉在移除股二头肌上部后即得。

需具体说明:

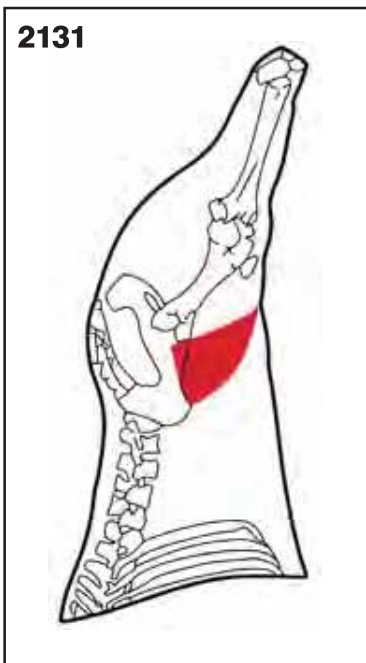
- 剔除脂肪

*Prepared by removing the upper portion M. biceps femoris.*

**Point requiring specification:**

- Fat trim

2131



2131 北美肉类加工商协会 185 D  
USA NAMP 185 D

### 2131 三角肉 *Tri-Tip*



三角肉附于骨盆荐结和坐骨边缘的大腿肉前部。主要由三角肌构成。

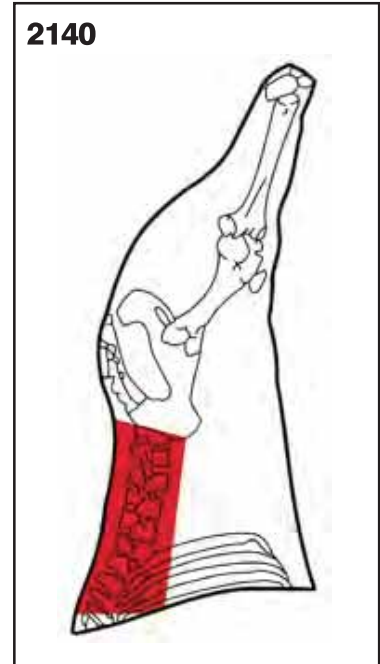
需具体说明:

- 含脂肪
- 移除结缔组织

*Consist in a cut from the fore portion of the thigh based on the tuber coxae and the edge of the ischium. It is composed by the M. tensor fasciae lata (triangle shaped muscle).*

**Points requiring specification:**

- Fat cover.
- Connective tissue removed.

2140 外脊  
*Striploin*北美肉类加工商协会 180 2140  
USA NAMP 180

外脊从后四分体腰荐结合处切至腹肉腹侧，并在其前、后端距背最长肌一特定距离处去除腹肉。

**需具体说明:**

- 肋骨数量
- 含脂肪
- 距眼肌距离
- 移除肋间肉
- 移除多裂肌 (可选项 2140 a)
- 移除结缔组织(可选项 2140 b)

*Striploin is prepared from a Pistola cut by cutting at the lumbo sacral junction based on the lumbar and the last 3 or 4 dorsal hemi-vertebrae (according to specification). It is composed by the M. longissimus dorsi, M. iliocostalis, M. serratus dorsalis (according to distance of the cut from the eye muscle).*

**Points requiring specification:**

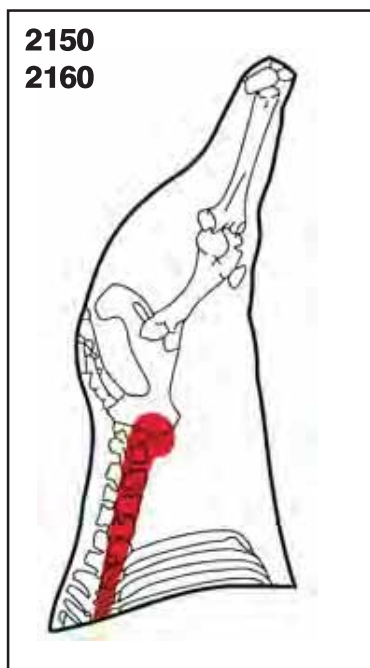
- Number of ribs.
- Fat cover.
- Distance from the eye muscle.
- Intercostals removed.
- M. multifidus removed (Option item 2140 a).
- Connective tissue removed (Option item 2140 b).



2140 a



2140 b



2150 北美肉类加工工业协会 189USA  
USA NAMP 189

2160 北美肉类加工工业协会 190USA  
USA NAMP 190

2170 北美肉类加工工业协会 191USA  
USA NAMP 191

## 2150 里脊 *Tenderloin*



里脊从后四分体的腰椎腹侧和髂骨背侧剥离即得，附带腰小肌。

### 需具体说明:

- 以磅或者公斤为单位
- 含脂肪
- 去除银皮

*Tenderloin is removed from the ventral surface of the lumbar and last dorsal vertebrae and the lateral surface of the ilium. It is composed by the M. psoas major, M. psoas minor, M. iliacus lateralis and M. cuadratus lumborum.*

### Points requiring specification:

- Weight in Lb or Kg.
- Fat cover.
- Silverskin removed.

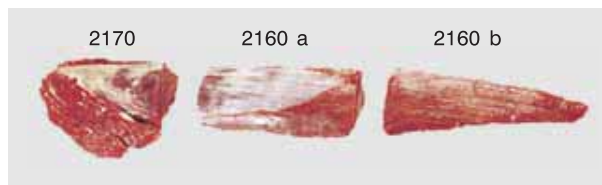
## 2160 精修里脊 *Tenderloin, side strap off*

可选 / Options:



精修里脊从里脊上切除腰小肌即得。

*Tenderloin is further trimmed by the removal of the side strap M. psoas minor.*



2170 臀腿里脊  
*Butt Tenderloin*

2160 a - 里脊心  
*Tenderloin Center*

2160 b - 里脊尖  
*Tenderloin Tip*

## 2180 厚裙肉 *Thick Skirt (Hanging Tender)*

厚裙肉即腰椎部位的隔膜。

### 需具体说明:

- 去膜
- 剔除脂肪
- 移除结缔组织

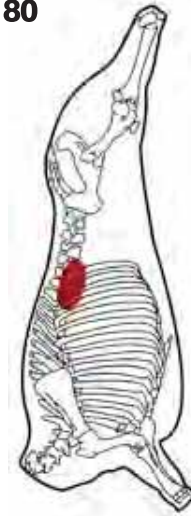
*Thick Skirt is the lumbar portion of the diaphragm.*

### Points requiring specification:

- Membrane removed.
- Fat trim.
- Connective tissue removed.



2180



## 2190 薄裙肉 *Thin Skirt (Outside Skirt)*

为膈肌与肋骨相连的肉质部分。将膈切除腱质部分后即得。

### 需具体说明:

- 移除膜
- 剔除脂肪

*Thin Skirt is the costal muscle portion of the diaphragm. All white tendinous tissue not covering lean red muscle is removed as is also the lumbar portion.*

### Points requiring specification:

- Membrane covering removed.
- Fat trim.



北美肉类加工商协会 121 C  
USA NAMP 121 C

2190

2190



## 2196 腹肋肉 (五花肉) *Cutaneus Trunci (Rose Meat)*

腹肋肉沿腹部，肋部和上臂切得。

### 需具体说明:

- 剔除脂肪

*Cutaneus Trunci (Rose) is a cut extended along the abdominal, costal and brachial regions.*

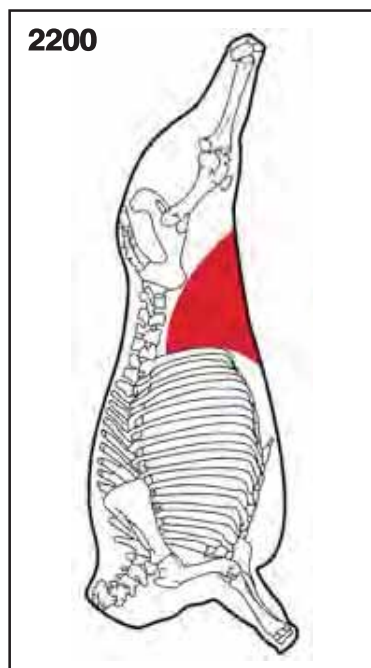
### Point requiring specification:

- Fat trim.



2196





### 2200 牛腹肉 *Thin Flank (Flank)*



牛腹肉从后四分体的腹股沟浅淋巴结切至腹直肌，再沿髂廓，向前切至某一肋骨处，沿肋弓切至腹侧缘，去除腹侧缘的结缔组织（腹白线）即得。

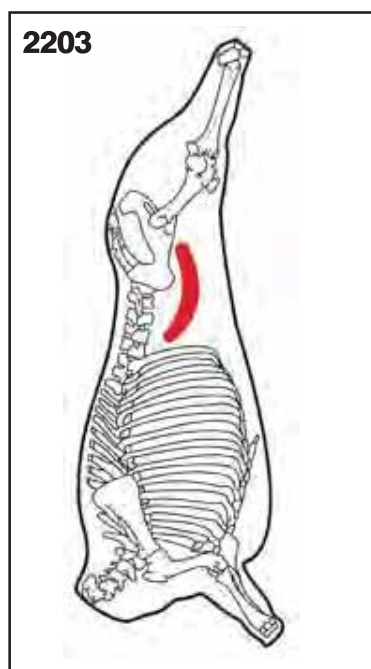
#### 需具体说明:

- 剔除脂肪

*Thin Flank is located on the abdominal side and composed by the abdominal wall. Main muscles planes: M. obliquus externus abdominis, M. obliquus internus abdominis, M. transversus abdominis, M. rectus abdominis.*

#### Point requiring specification:

- Fat trim.



### 2203 带筋内腹肉 *Internal Flank Plate (Flap)*



内腹肉由腹内斜肌组成，位于肋腹尾部。

#### 需具体说明:

- 剔除脂肪

*Inner Flank Plate is the upper caudal part of the Flank composed by the obliquus internus abdominis muscle.*

#### Point requiring specification:

- Fat trim.

## 2205 内裙肉 *Inside Skirt*

内裙肉即腹横肌，位于后四分体腹壁内侧，向前延伸至后胸肉。去除腹膜和夹层脂肪。

### 需具体说明:

- 移除膜
- 剔除脂肪

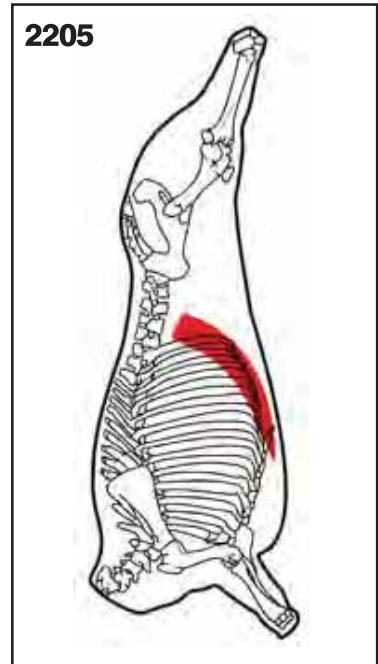
*Inside Skirt (M. transversus abdominis) is located on the inside of the abdominal wall and extends to the navel end portion of the Brisket. The peritoneum and fat flakes are removed.*

### Points requiring specification:

- Membrane covering removed.
- Fat trim.



2205



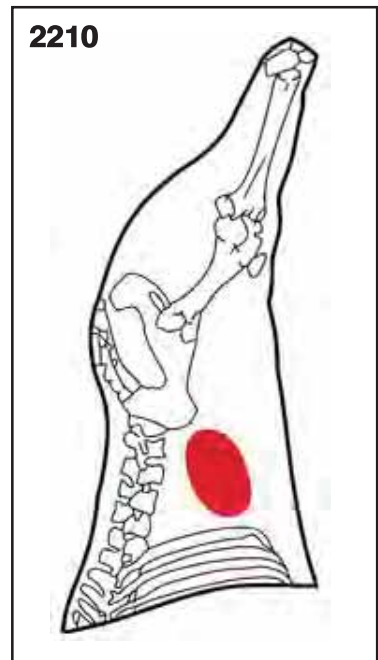
## 2210 牛腩排 *Flank Steak*



牛腩排为腹直肌扁平的部分，剥离膜和结缔组织。

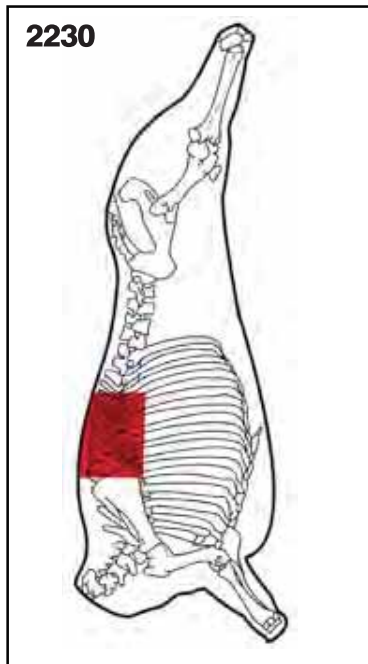
*Flank Steak is the muscular portion of the rectus abdominis, after stripping the connective tissue from the muscle.*

2210



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USA NAMP 193

2210



### 2230 无骨眼肉 *Spencer Roll*



无骨眼肉从前四分体切除肩肉和颈肉即得。按照距离眼肌的既定距离下刀。由斜方肌，背阔肌，髂肋肌，背最长肌等构成。

#### 需具体说明:

- 肋骨数目和位置
- 保留项韧带
- 离眼肌的距离
- 去除肋间肉
- 剔除脂肪

*Spencer Roll is prepared from a Forequarter's dorsal portion after the removal of the Chuck and Neck. The Rib Ends are cut at a specified distance from the M. longissimus dorsi (eye muscle). It includes the following main muscles: M. trapezius thoracis, M. latissimus dorsi, M. iliocostalis, M. longissimus dorsi, M. multifidus dorsi, M. serratus dorsalis, M. M. intercostali and M.M. levatori costarum.*

#### Points requiring specification:

- Rib number and location.
- Ligamentum-nuchae retained.
- Distance of the ventral cut to the rib eye.
- Intercostals removed.
- Fat trim.



**2240 眼肉心**  
***Cube Roll (Rib Eye Roll)***



眼肉心主要为背最长肌和附着在肋骨背侧的肌肉组成。

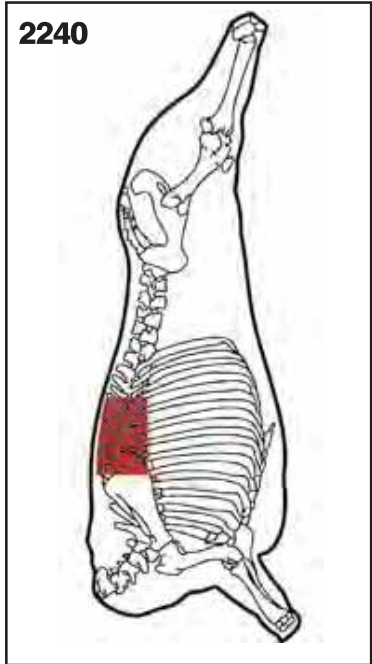
**需具体说明:**

- 肋骨数目和位置
- 去除髂肋肌

*Cube Roll is prepared from a Spencer Roll by removing the following muscles: M. trapezius thoracis, M. serratus dorsalis and M. latissimus dorsi.*

**Points requiring specification:**

- Rib number and location.
- M. iliocostalis removed.



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**2255 眼肉盖**  
***Rib Eye Cap***



眼肉盖在眼肉上，由斜方胸肌，背阔肌和后背侧锯肌组成。

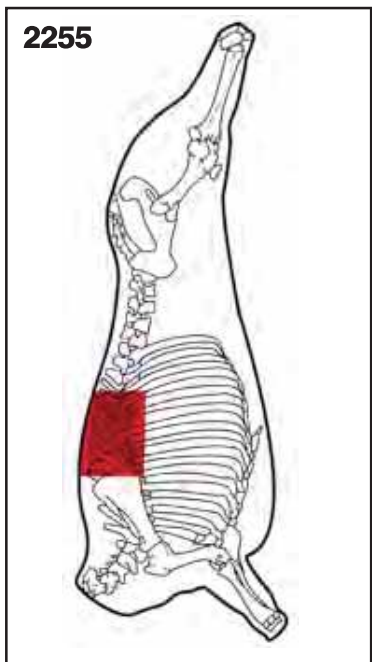
**需具体说明:**

- 剔除脂肪

*Rib Eye Cap located over the Rib Eye including the following muscles: M. trapezius thoracis, M. latissimus dorsi and M. serratus dorsalis.*

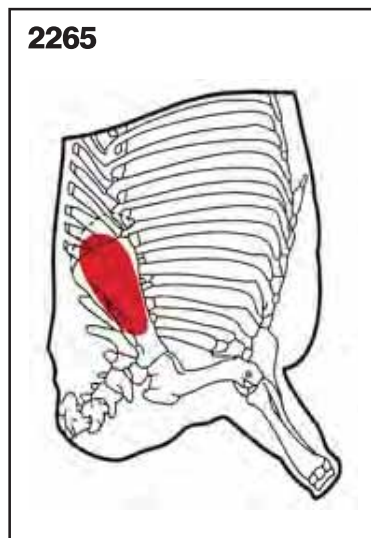
**Point requiring specification:**

- Fat trim.



2255

### 2265 肩肉小片 *Chuck Cover*



2265

2270 北美肉类加工商协会 116  
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位于肩胛，附于肩胛骨和软骨内侧。  
由肩胛下肌构成。

#### 需具体说明:

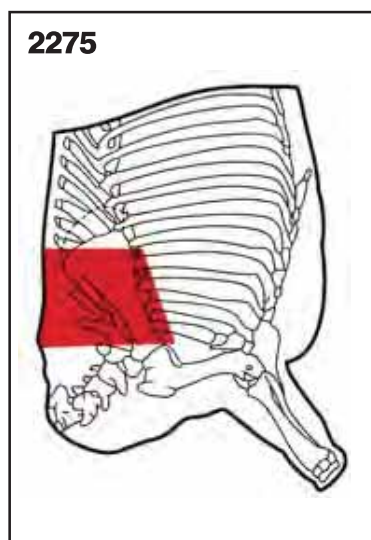
- 剔除脂肪
- 剔除肌肉

*Chuck Cover is a cut located in the scapular region. Based on the inner side of the scapula and it's complementary cartilage. Main muscle: M. subscapularis.*

#### Points requiring specification:

- Fat trim.
- Muscle trim.

### 2275 上脑 *Chuck Roll*



2275



上脑是沿脊柱短轴方向从肩肉第五、六颈椎之间切除颈肉，再沿长轴方向距背最长肌（眼肌）切至第一肋的部分。切除斜方肌和菱形肌，保留肩胛下肌。

#### 需具体说明:

- 肋骨数目和位置
- 腹侧限制
- 去除项韧带
- 剔除脂肪

*Chuck Roll is located in the dorsal region. Based on the four first dorsal hemi-vertebrae and their corresponding rib ends. Main muscles planes: M. trapezius thoracis, M. rhomboides, M. splenius, M. longissimus dorsi, M. iliocostalis, M. multifidus dorsi.*

#### Points requiring specification:

- Rib number and location.
- Ventral limit.
- Ligamentum-nuchae retained.
- Fat trim.

## 2280 颈肉 Neck

颈肉从带骨颈肉上切除骨、软骨、筋膜和项韧带后即得。

### 需具体说明:

- 剔除脂肪
- 修割标准

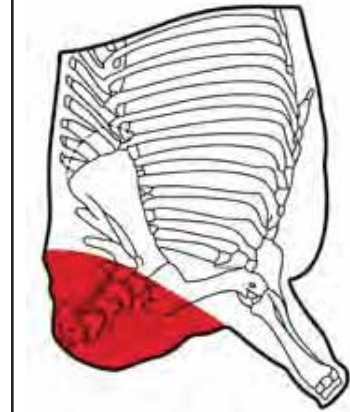
*Located in the cervical region based on the cervical hemi-vertebrae except the Atlas. It is composed by all the muscles from the neck.*

### Points requiring specification:

- Fat trim.
- Trim standard.



2280



## 2301 上肩胛肉 Shoulder Clod



上肩胛肉位于上臂，附于肱骨，肩胛骨，尺骨和桡骨。由肱二头肌，伸肌筋膜，肘肌和腹肋肌构成。

### 需具体说明:

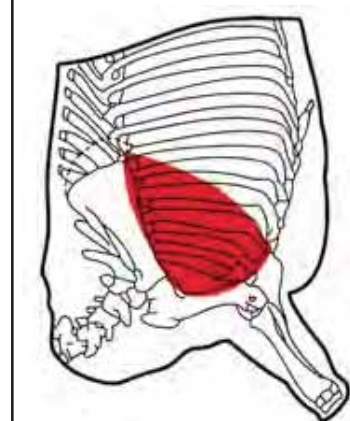
- 剔除脂肪
- 去皮

*Located in the arm (brachial) region, based on the humerus, scapula, ulna and radius. Main muscles planes: M. triceps brachii, M. tensor antebrachii, M. anconaeus and M. cutaneus trunci.*

### Points requiring specification:

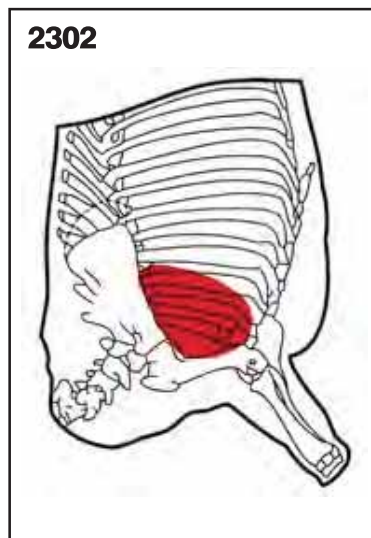
- Fat trim.
- M. cutaneus removed.

2301

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USA NAMP 114

2301

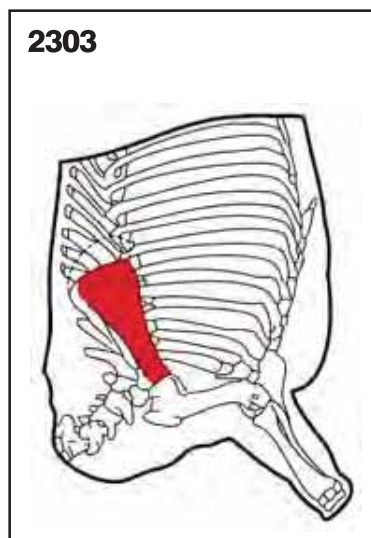
#### 2302 保乐肩肉 *Blade Bolar (Heart of Clod)*



保乐肩肉从保乐肩上切除冈下肌和斜方肌后即得，位于肱骨后端，包括臂三头肌群的大部分。

*The Blade Bolar includes a large portion of the triceps group of muscles.*

#### 2303 牡蛎肩肉 *Blade Oyster (Oyster Blade)*



牡蛎肩肉从保乐肩上沿冈下肌切除保乐肩肉（三头肌群）后即得。

##### 需具体说明:

- 剔除脂肪
- 去除骨膜

*Blade Oyster is located on the blade bone and it's complementary cartilage below the blade ridge and composed by the M. infraspinatus.*

##### Points requiring specification:

- Fat trim.
- Periosteum removed.

## 2310 嫩肩肉 Chuck Tender

嫩肩肉呈锥形，位于肩胛骨的外侧，肩胛冈后侧

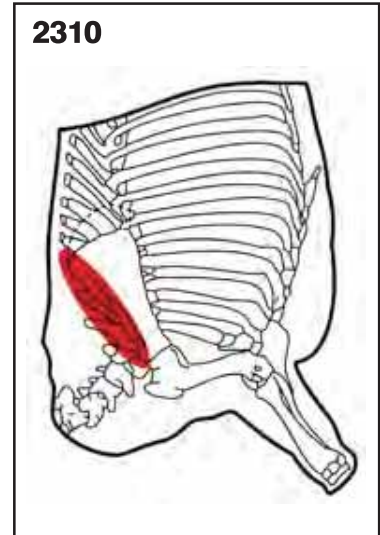
### 需具体说明:

- 剔除脂肪
- 去除结缔组织

*Chuck Tender is a conical shaped muscle (M. supraspinatus) lying lateral to the blade bone on the cranial side of the blade ridge.*

### Points requiring specification:

- Fat trim.
- Connective tissue removed.



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USA NAMP 116 B

## 2323 胸肉 Brisket

胸肉位于胸骨和肋软骨地带，剔除所有的肋骨和肋软骨，修去胸肌中间的脂肪组织和腹白线上的白色纤维组织即得。

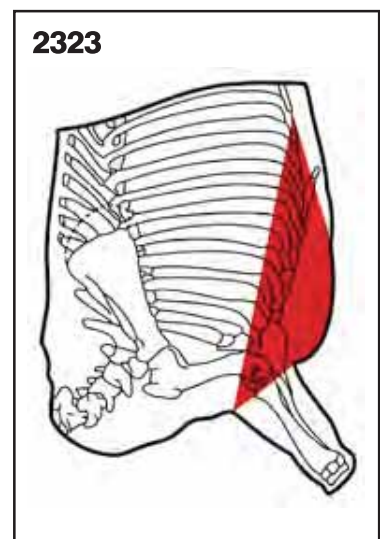
### 需具体说明:

- 剔除脂肪
- 去除结缔组织

*Brisket is located in the sternal region based on the sternum and corresponding costal cartilages. The main muscles are the M.M. pectoralis superficialis and profundis.*

### Points requiring specification:

- Fat trim.
- Connective tissue removed.



2323

### 可选: / Options:

#### 2327 - 上前胸肉

##### **Brisket Point End Plate.**

上前胸肉为胸浅肌，从精修前胸肉上切除胸深肌后即得。

*Brisket composed only by M. pectoralis superficialis.*

#### 2330 - 前胸肉

##### **Brisket Point End.**

#### 2350 - 前胸肉-修清.

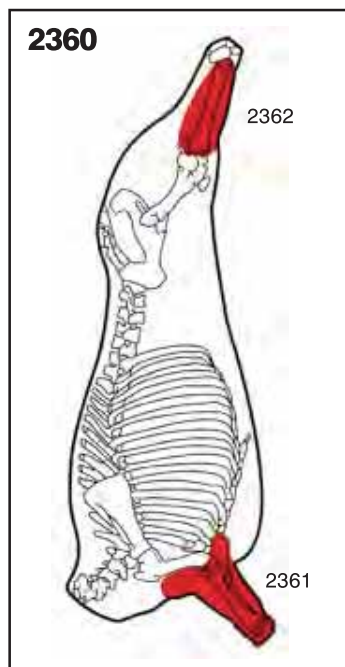
##### **Brisket Point End Deckle Off.**



2327

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USA NAMP 120

#### 2360 腱子肉 *Shin / Shank*



可选 / *Options:*  
2361 - 前腱子肉 / *Shin*  
2362 - 后腱子肉 / *Shank*

2361 北美肉类加工工业协会 117  
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#### 2361 前腱子肉 / *Shin*

前腱子肉位于前肢, 附于肱骨, 尺骨, 桡骨和腕骨。主要由肱二头肌, 喙肱肌, 腕屈肌和伸肌构成。

*Shin is located in the forearm, based on the humerus, ulna and radius, and carpus. Main muscles are the M. biceps brachii, M. coracobrachialis and carpal flexors and extensors.*

#### 2362 后腱子肉 / *Shank*

后腱子肉位于小腿, 附于股骨, 胫骨, 跟节骨和跗骨。主要由后腿和后脚的伸肌和屈肌构成。

#### 需具体说明:

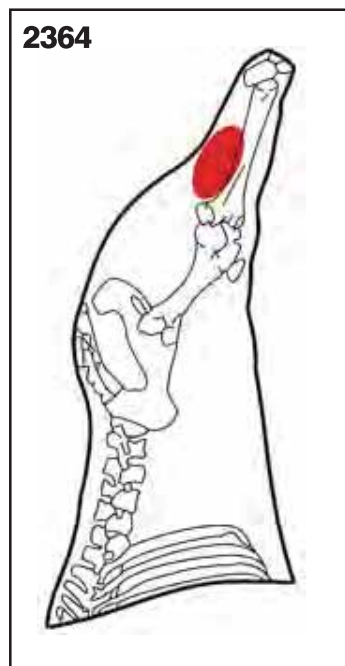
- 剔除脂肪
- 去除结缔组织
- 去除腱和肌腱

*Shank is located in the leg region, based on the distal end of the Femur, Tibia, calcaneal tuber and Tarsus. Main muscles are the flexor and extensor muscles of the hind leg and foot.*

#### Points requiring specification:

- Fat trim.
- Connective tissue removed.
- Sinew and tendon trim.

#### 2364



#### 2364 腱子心 *Heel Muscle*



腱子心位于小腿, 由腓肠肌和浅屈肌构成。

#### 需具体说明:

- 去除结缔组织
- 去腱

*The Heel Muscle is located in the leg region and consists of the M. gastrocnemius and the M. flexor superficialis.*

#### Points requiring specification:

- Connective tissue removed.
- Tendon trim.

---

# 羊肉切块

## *Lamb Cuts*





*Do you prefer artificial meat?*

*Or uruguayan meat?*



*From nature to consumer*

# 索引 >> *index*

编号/Item N°	带骨	Bone-in
4500	胴体	Carcase
4730	带脯肋板	Five Rib Fore - Rib Plate and Flank on
4801	带臀带腱腿	Leg - Chump and Shank on
4802	带臀去腱腿	Leg - Chump on - Shank off
4806	去臀去腱腿	Leg - Chump and Shank off
4840	带臀背腰肉 (8 肋骨)	Loin - Chump on (8 Ribs)
4850	枪型肉后四分体 -8肋骨	Pistola - Eight Ribs
4860	腰肉 - 带脯肋板	Loin - Rib Plate and Flank on
4880	腰脊肉	Short Loin
4883	双腰脊肉	Short Loin Pair (Short Loin Saddle)
4928	脊鞍排	Rack Saddle
4932	脊排	Rack
4938	法式脊排	Rack Frenched
4970	前四分体	Forequarter
4980	牡蛎肩肉	Shoulder (Oyster cut)
4990	方切肩肉	Square Cut Shoulder
5008	肋骨, 胸肉和腹部肉	Ribs, Breast and Flank
5010	精修胸腹肉	Breast and Flap
5020	颈肉	Neck
5030	前腱子肉	Foreshank
5031	后腱子肉	Hindshank
编号/Item N°	无骨	Boneless
5040	半胴体	Side
5047	前四分体	Forequarter
5050	方切肩肉	Square Cut Shoulder
5061	带臀去腱腿	Leg - Chump on and Shank off
5065	腿切块	Leg cuts
5070	去腱带臀腿	Leg - Chump and Shank off
5080	里脊	Tenderloin
5108	通脊	Backstrap
5152	前四分体眼肉	Eye of Forequarter
5160	前腱子肉	Shin
5161	后腱子肉	Shank
5270	碎肉	Trimnings

# 索引 >> *index*

按字母顺序

带骨	编号 / Item N°	Bone-in
带胸肋板	4730	Rib Plate and Flank on
带臀背腰肉 (8 肋骨)	4840	Loin - Chump on (8 Ribs)
带臀带腱腿	4801	Leg - Chump and Shank on
带臀去腱腿	4802	Leg - Chump on - Shank off
胴体	4500	Carcase
法式脊排	4938	Rack Frenched
方切肩肉	4990	Square Cut Shoulder
后腱子肉	5031	Hindshank
脊鞍排	4928	Rack Saddle
脊排	4932	Rack
精修胸腹肉	5010	Breast and Flap
颈肉	5020	Neck
肋骨, 胸肉和腹部肉	5008	Ribs, Breast and Flank
牡蛎肩肉	4980	Shoulder (Oyster cut)
前腱子肉	5030	Foreshank
前四分体	4970	Forequarter
枪型肉后四分体 - 8肋骨	4850	Pistola - Eight Ribs
去臀去腱腿	4806	Leg - Chump and Shank off
双腰脊肉	4883	Short Loin Pair (Short Loin Saddle)
腰脊肉	4880	Short Loin
腰肉 - 带胸肋板	4860	Loin - Rib Plate and Flank on
无骨	编号 / Item N°	Boneless
半胴体	5040	Side
带臀去腱腿	5061	Leg - Chump on and Shank off
方切肩肉	5050	Square Cut Shoulder
后腱子肉	5161	Shank
里脊	5080	Tenderloin
前腱子肉	5160	Shin
前四分体	5047	Forequarter
前四分体眼肉	5152	Eye of Forequarter
去腱带臀腿	5070	Leg Chump and Shank off
碎肉	5270	Trimnings
通脊	5108	Backstrap
腿切块	5065	Leg cuts

# index >> 索引

*in alphabetical order*

<b>Bone-in</b>	<b>编号/Item N°</b>	<b>带骨</b>
Breast and Flap	5010	精修胸腹肉
Carcase	4500	胴体
Five Rib Fore - Rib Plate and Flank on	4730	前四分体
Forequarter	4970	前腱子肉
Foreshank	5030	后腱子肉
Hindshank	5031	去臀去腱腿
Leg - Chump and Shank off	4806	带臀带腱腿
Leg - Chump and Shank on	4801	带臀去腱腿
Leg - Chump on and Shank off	4802	带臀背腰肉 (8 肋骨)
Loin - Chump on (8 Ribs)	4840	腰肉 - 带腩肋板
Loin - Rib Plate and Flank on	4860	颈肉
Neck	5020	枪型后四分体 - 8肋骨
Pistola - Eight Ribs	4850	脊排
Rack	4932	法式脊排
Rack Frenched	4938	脊鞍排
Rack Saddle	4928	带腩肋板
Ribs, Breast and Flank	5008	肋骨, 胸肉和腹部肉
Short Loin	4880	带骨前腰脊肉
Short Loin Pair (Short Loin Saddle)	4883	双腰脊肉
Shoulder (Oyster cut)	4980	牡蛎肩肉
Square Cut Shoulder	4990	方切肩肉
<b>Boneless</b>	<b>编号/Item N°</b>	<b>无骨</b>
Backstrap	5108	通脊
Eye of Forequarter	5152	前四分体眼肉
Forequarter	5047	前四分体
Leg cuts	5065	带臀去腱腿
Leg, Chump and Shank off	5070	去臀去腱腿
Leg, Chump on and Shank off	5061	小腿切块
Shank	5161	后腱子肉
Shin	5160	前腱子肉
Side	5040	半胴体
Square Cut Shoulder	5050	方切肩肉
Tenderloin	5080	里脊
Trimnings	5270	碎肉

# 分类和评级

## *classification and grading*

分类 CATEGORY	组成 CONFORMATION				评级 GRADING		
	S	P	M	I	0	1	2
羔羊 LAMB	CS	CP	CM	CI			
一岁羔羊 YEARLING LAMB	BS	BP	BM	BI			
绵羊 SHEEP	AS	AP	AM	AI			

### 分类

羔羊(0 恒切齿)  
无恒切齿的羊。

一岁羔羊 (2 - 4 恒切齿)  
公羔羊和母羔羊. 拥有不超过2恒切齿的公羊也包括在内。

绵羊 (6 - 8 恒切齿)  
包括拥有超过 2 恒切齿的公羊，母羊和未阉割公羊。

### *classification*

*LAMB (0 permanent incisors)*  
*Lamb with no permanent incisors.*

*YEARLING LAMB (2 - 4 permanent incisors)*  
*These are female and male Lambs. Entired males are also includes with up to 2 permanent incisors.*

*SHEEP (6 - 8 permanent incisors)*  
*Includes male, female and entire males with more than 2 permanent incisors.*

### 评级

按照字母S - P - M - I的降序评判肌肉等级

按0 - 1 - 2 - 3 - 4的升序评判脂肪含量。

### *grading*

*The different muscling grades are identified by the letters S - P - M - I, from a great muscular development to a minor or defective one.*

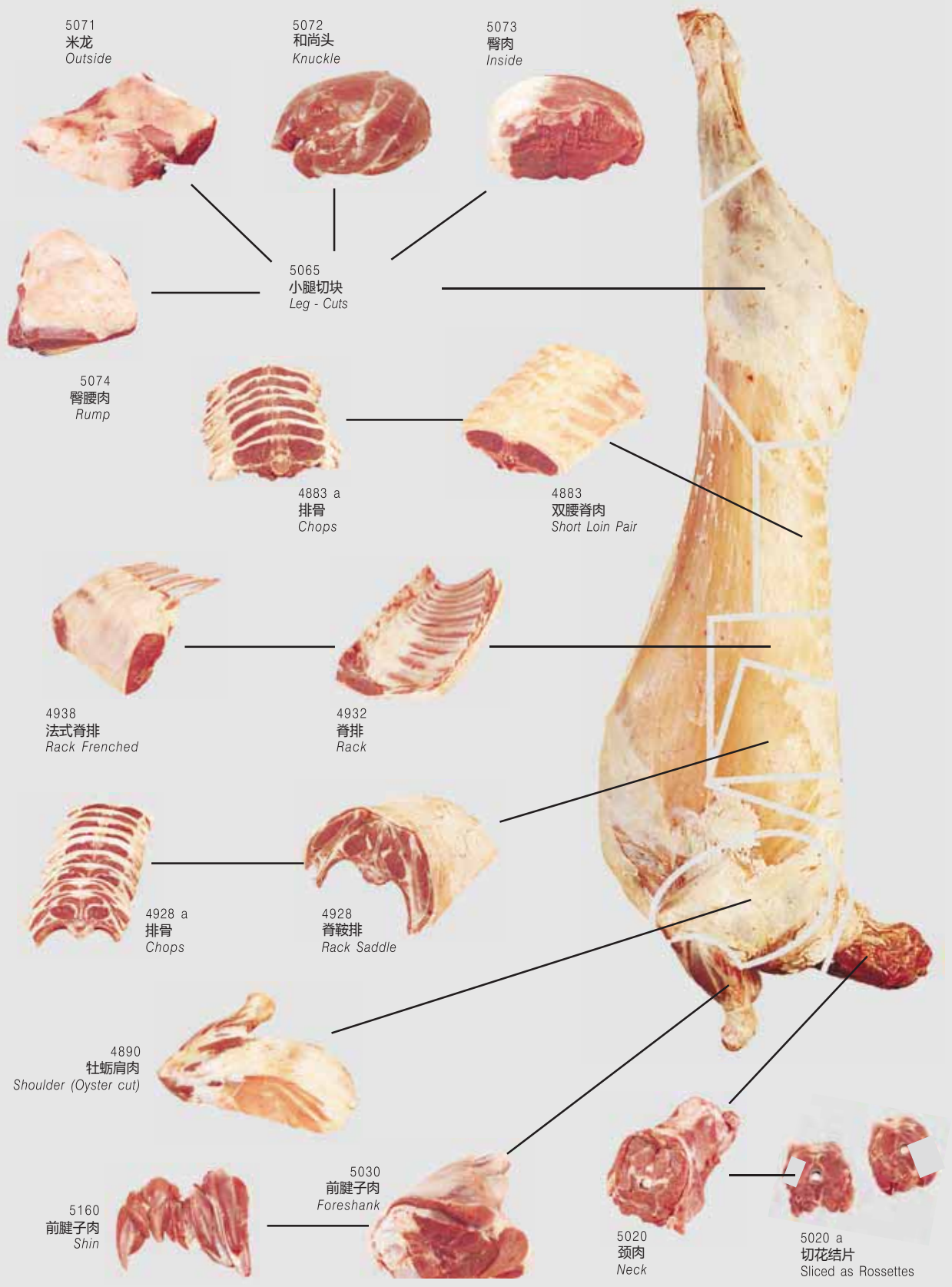
*Fat finish is classified in three grades: 0 - 1 - 2 , which go from total absence to excessive covering.*

# 评级 *grading*



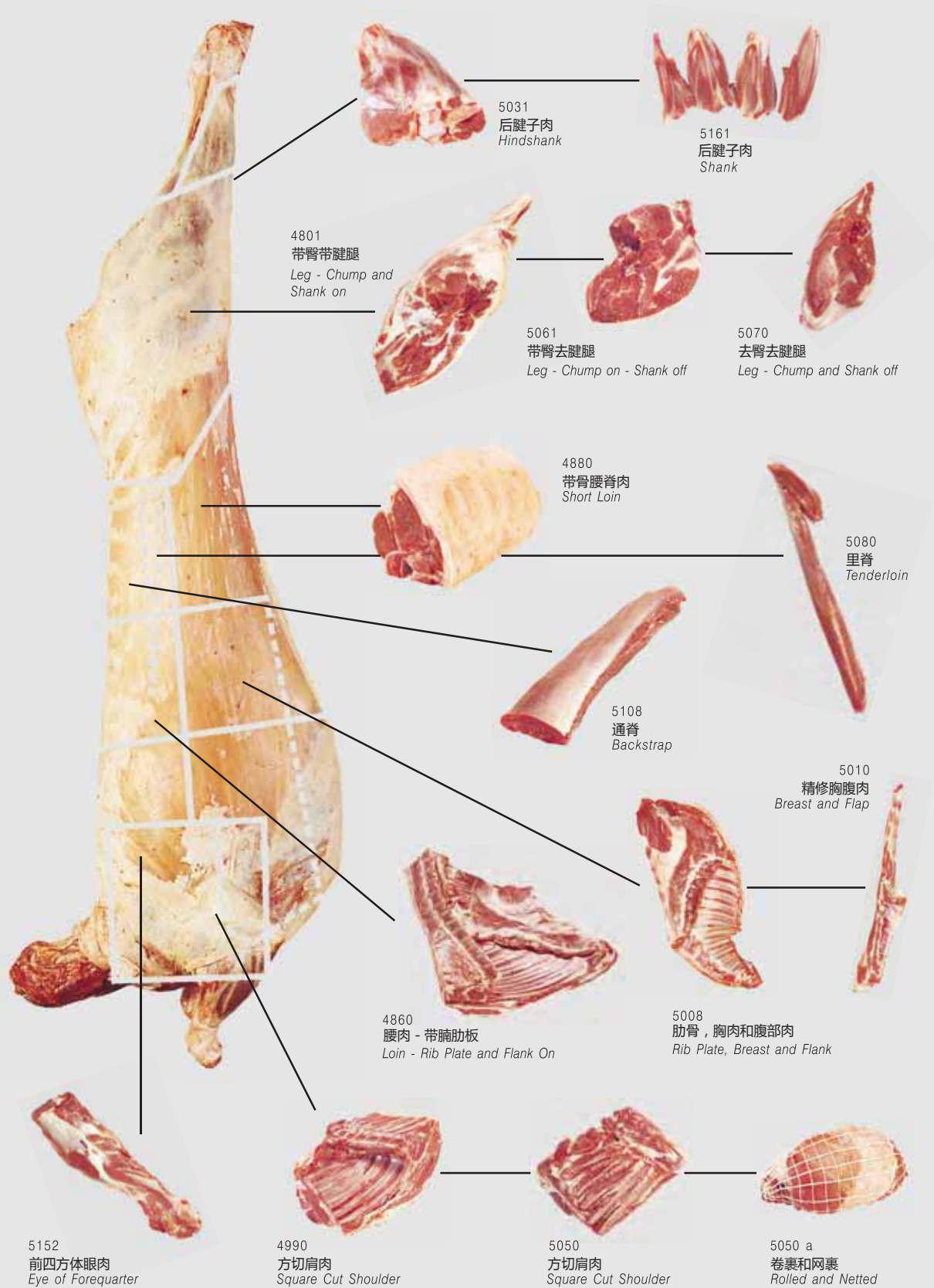
# 羊肉切块

## Lamb Cuts



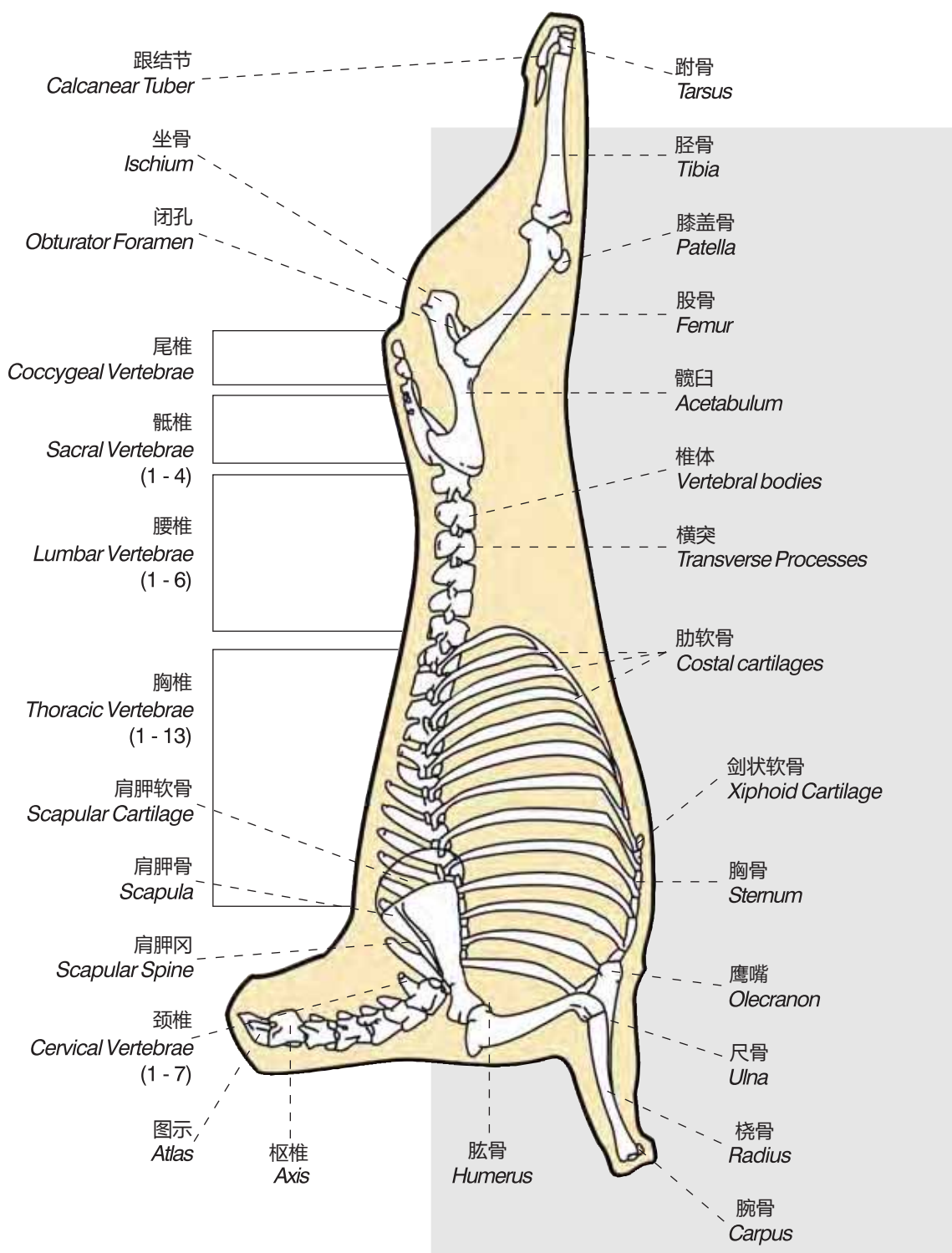
# 羊肉切块

## Lamb Cuts



# Skeletal Diagram

## 骨骼图



#### 4500 胴体 *Carcase*



包括身体各部位的肌肉和骨（肘关节、膝关节、所有的颈椎和前5个尾椎）。移除头和手脚

##### 需具体说明:

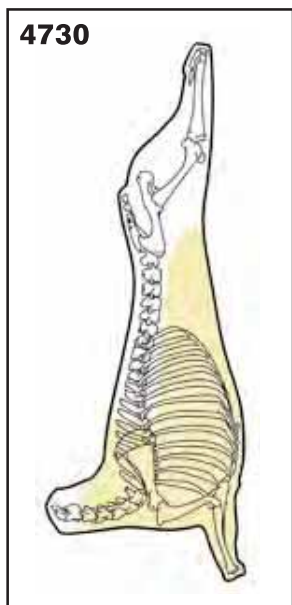
- 性别和年龄
- 体重
- 保留肾
- 脂肪含量
- 精修胴体

*Includes all parts of the body's skeletal muscles and bones, extending to and including the hock and knee joint (tarsus and carpus), all the cervical vertebrae and up to three first coccygeal vertebrae. Head and limb-ends are removed.*

##### Points requiring specification:

- Sex and age.
- Weight range.
- Kidneys retained.
- Fat score.
- Carcase trim.

#### 4730 五肋骨板 – 带肋板和牛腹肉 *Five Rib Fore - Rib Plate and Flank On*



从腰椎第五节肋骨处按照距眼肌确定的距离横向切半胴体即可。从淋巴结到第五根胸椎按照距眼肌确定的距离纵向切背部两侧。

##### 需具体说明:

- 距眼肌距离
- 修割标准
- 含脂肪

*Is the cranial portion of a Carcase obtained by means of a transversal cut in the back bone at the 5<sup>th</sup> intercostal level down to a pre-established distance from the eye muscle. Two longitudinal cuts are made along both sides of the back from the precrural lymph nodes down to the 5<sup>th</sup> dorsal vertebra at a specified distance from the eye muscle.*

##### Points requiring specification:

- Cut distance from the eye muscle.
- Trim standard.
- Fat cover.

**4801 带臀带腱腿**  
**Leg - Chump and Shank on**

从半胴体腰肩结合处直切至腹肉的腹侧,去除股骨。

**需具体说明:**

- 体重
- 含脂肪

*Prepared from a Side by a straight cut at the lumbo-sacral joint down to the ilium. Aitch bone is removed.*

**Points requiring specification:**

- Weight range.
- Fat cover.

**可选:**

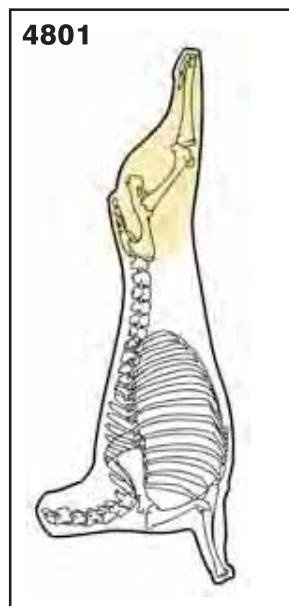
- 4800 - 保留股骨.
- 4801 a - 排骨 (标明宽度).

**Options:**

- 4800 - Aitch bone retained.
- 4801 a - Chops (specify width).



4801 a



**4802 带臀去腱腿**  
**Leg - Chump on and Shank off**

从带臀带腱腿的膝关节处切除腱子肉及腓肠肌即得, 去除股骨。

**需具体说明:**

- 体重
- 含脂肪

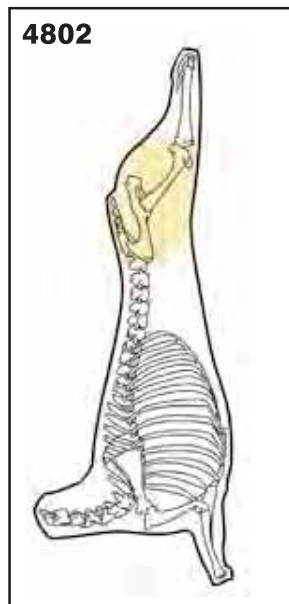
*Prepared from the Leg - Chump on - Shank on (item 4801) by the removal of the bone-in Hindshank at the stifle joint. Aitch bone is also removed.*

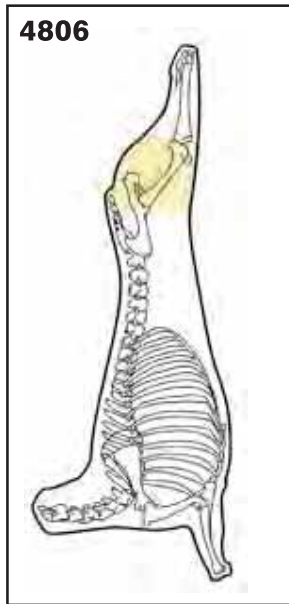
**Points requiring specification:**

- Weight range.
- Fat cover.

**可选:/Option:**

- 4810 - 保留股骨
- 4810 - Aitch bone retained.





### 4806 去臀去腱腿 *Leg - Chump and Shank off*



从去臀腿切除腱子肉即得。

**需具体说明:**

- 体重
- 含脂肪

*Prepared from a Leg – Chump on and Shank off (item 4802) by removing the Chump through a cut starting at the last sacral vertebra and tangent to the Femur head.*

**Points requiring specification:**

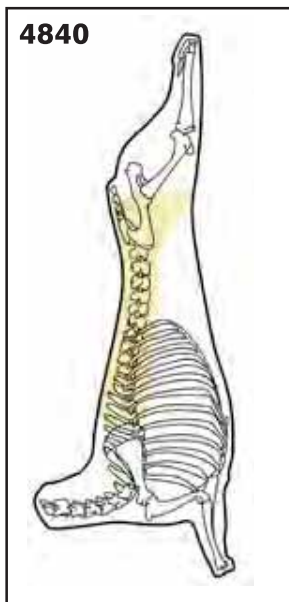
- Weight range.
- Fat cover.

**可选:**

4830 - 保留股骨

**Option:**

4830 - Aitch bone retained.



### 4840 带臀背腰肉 (8根肋骨) *Loin - Chump on (8 Ribs)*



沿半胴体指定肋骨的轮廓垂直切开胸椎，去除前四分体。在距髋结节指定距离处沿平行于前四分体分割线方向切除髋骨和后腿，再沿脊柱长轴方向距眼肉背侧缘指定距离处切除胸腹肉。

**需具体说明:**

- 肋骨数量
- 距眼肌距离
- 含脂肪

*Loins – Chump On is prepared from a Side by removing the Five Rib Forequarter, the Leg and the sacral vertebrae. Ribs and Flank are removed at a specified distance from the ventral edge of the eye muscle.*

**Points requiring specification:**

- Number of ribs.
- Cut distance from the eye muscle.
- Fat cover.

**4850 枪型后四分体 – 8肋骨**  
***Pistola - Eight Ribs***

从胴体距离眼肌指定距离下刀，切除5根肋骨的前四分体（包括肋板和牛腹肉）即得。

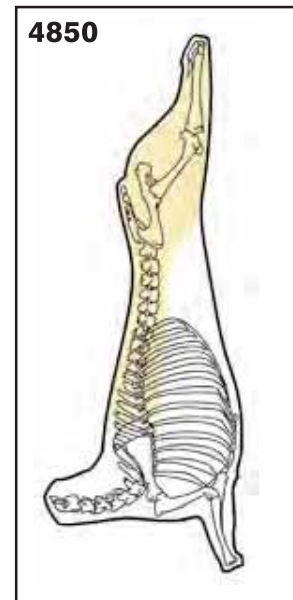
**需具体说明:**

- 肋骨数量
- 距眼肌距离
- 含脂肪

*Prepared from a Carcase by removing the 5 rib Forequarter including Ribs and Flanks, cut at a pre-established distance from the eye muscle.*

**Points requiring specification:**

- Number of ribs.
- Cut distance from the eye muscle.
- Fat cover.



**4860 腰肉 – 带腩肋板**  
***Loin - Rib Plate and Flank On***

从半胴体腰背部（倒数第八根胸椎和地六根腰椎）切开即可，保留肋排和腹壁。

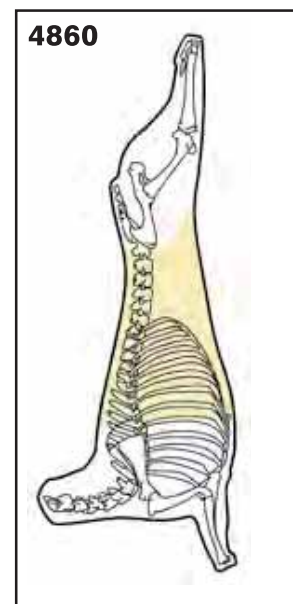
**需具体说明:**

- 肋骨数量
- 保留肾
- 去除隔膜
- 含脂肪

*Prepared from a Side by separating the dorso-lumbar region (last eight dorsal and six lumbar vertebrae), keeping the Rib Plate and abdominal wall (Flank) attached.*

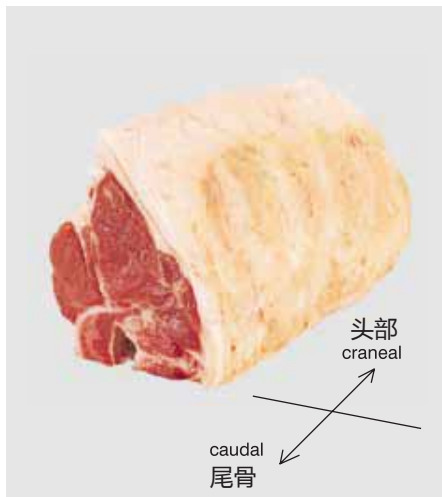
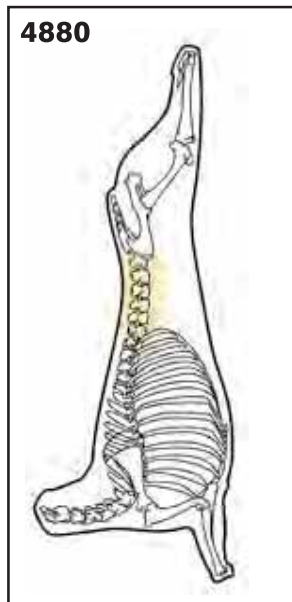
**Points requiring specification:**

- Number of ribs.
- Kidney retained.
- Diaphragm removed.
- Fat cover.



**可选:**  
**4860 a - 去筋**  
**Option:**  
**4860 a - Flap removed.**

### 4880 腰脊肉 *Short Loin*



腰脊肉从腰肉指定肋骨处沿平行于前四分体切线方向切开即得。

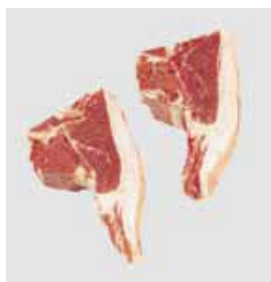
**需具体说明:**

- 移除背部
- 距眼肌距离

*Short Loin is prepared from a Loin by cutting through the M. longissimus dorsi (eye muscle) between the two last dorsal vertebrae and the specified ribs, at a pre-established distance from the rib eye.*

**Points requiring specification:**

- Dorsal region removed.
- Cut distance from the eye muscle.

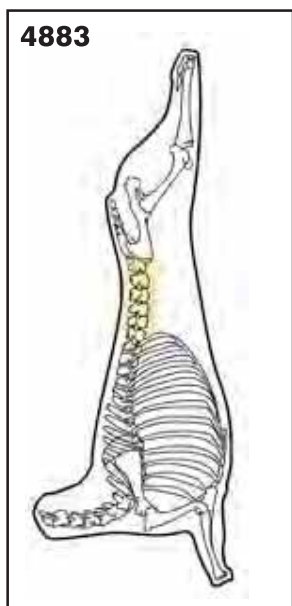


**可选:**

4880 a - 排骨 (标明宽度).

**Option:**

4880 a - Chops (specify width).



### 4883 双腰脊肉 *Short Loin Pair (Short Loin Saddle)*



双腰脊肉从沿鞍肉指定肋骨轮廓垂直切断胸椎,再沿脊柱长轴方向距眼肌前末端指定距离处切开即得。

**需具体说明:**

- 距眼肌距离

*A Short Loin Pair is prepared from a Carcass by a straight cut along both sides of the 6 lumbar vertebrae from the lumbo-sacral to the dorso-lumbar joints. The Flank is removed at a pre-established distance from the ventral edge of the eye muscle.*

**Point requiring specification:**

- Cut distance from the eye muscle.



**可选:**

4880 a - 排骨 (标明宽度).

**Option:**

4880 a - Chops (specify width).

**4928 脊鞍排**  
**Rack Saddle**

脊鞍排由鞍肉切除双腰脊肉而成。沿脊柱长轴方向距眼肌指定距离处切断两侧的肋骨。

**需具体说明:**

- 距眼肌距离

*Rack Saddle is prepared from a Carcase by a straight cut through the back bone between the 5<sup>th</sup> and 6<sup>th</sup> ribs and by another cut inmediately behind the last ribs leaving an 8 rib Rack Saddle. The Ribs are cut at a specified distance parallel to the back bone.*

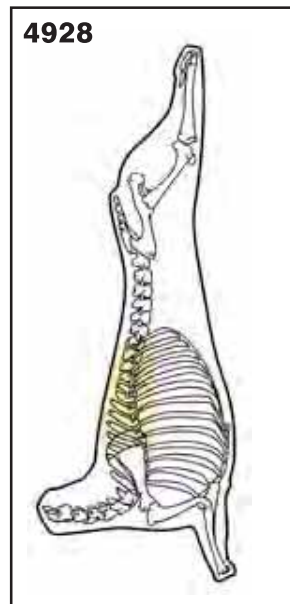
**Point requiring specification:**

- Cut distance from the eye muscle.

**可选: / Option:**

**4928 a** - 排骨 (标明宽度).

**4928 a** - Chops (specify width).



**4932 脊排**  
**Rack**

脊排是沿半胴体指定肋骨弓方向垂直切断胸椎，去除前四分体，再沿脊柱长轴方向距眼肉腹侧缘指定距离切除胸腹肉，去除脊椎骨及其棘突的部分。

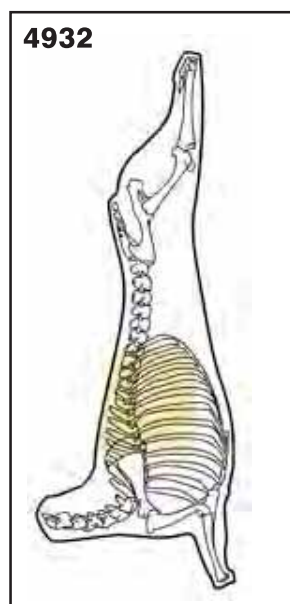
**需具体说明:**

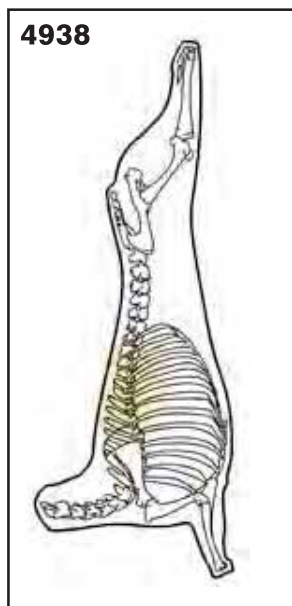
- 肋骨数量
- 距眼肌距离

*Rack is prepared from a Side by a straight cut through the back bone between the specified ribs separating the Forequarter (4<sup>th</sup> to 7<sup>th</sup> ribs); the caudal cutting line is through the back bone at the specified ribs (10<sup>th</sup> to 13<sup>th</sup>) or caudal to the edge of the 13<sup>th</sup> rib.*

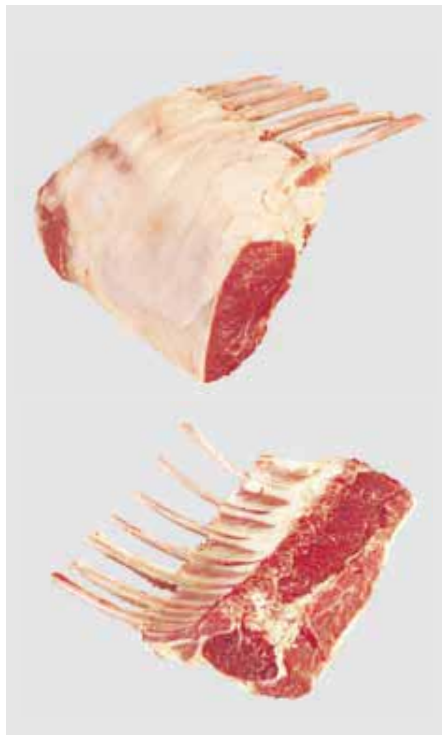
**Points requiring specification:**

- Number of ribs.
- Cut distance from the eye muscle.





### 4938 法式脊排 *Rack, Frenched*



法式脊排是沿脊柱长轴方向距眼肌指定距离处从脊排肋骨（第4932条）上切得的盖肉，去除了脊椎及其棘突。

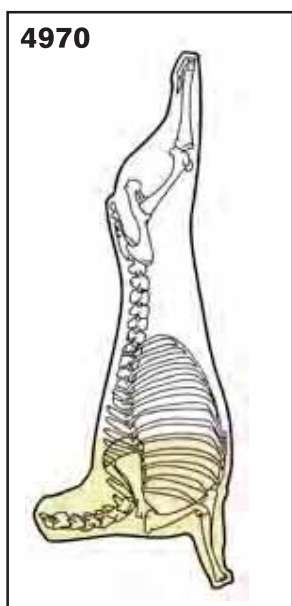
#### 需具体说明:

- 肋骨数量
- 肋骨暴露的长度
- 移除肋间的距离
- 保留盖

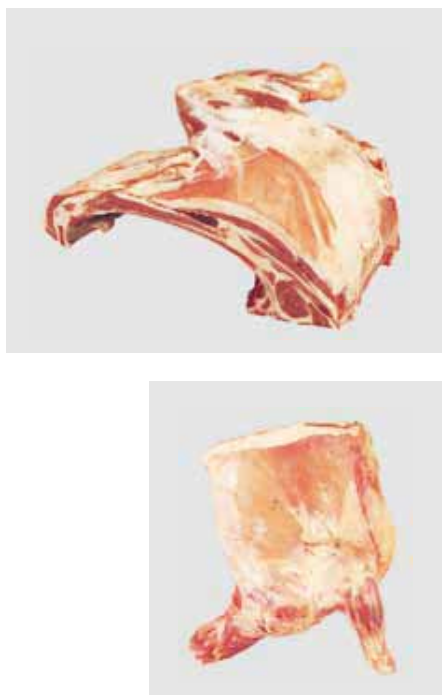
*Rack (Frenched) is prepared from a Rack (item 4932). The feather bones and chine are removed. The ribs are cut parallel to the chine edge at a pre-established distance from the eye muscle. The cap muscle could be retained in situ.*

#### Points requiring specification:

- Number of ribs.
- Rib length.
- Distance of the intercostal's removal.
- Cap muscle retained.



### 4970 带骨前四分体 *Forequarter*



从半胴体沿指定肋骨弓切至腹边缘。分离前，后四分体。

#### 需具体说明:

- 肋骨数量
- 剔除脂肪.

*Prepared from a Side by a straight cut through the back bone and Rib Plate along the 5<sup>th</sup> intercostal space, separating the Fore and Hindquarter.*

#### Points requiring specification:

- Number of ribs.
- Fat trim..

#### 可选:

4976 - 10肋骨

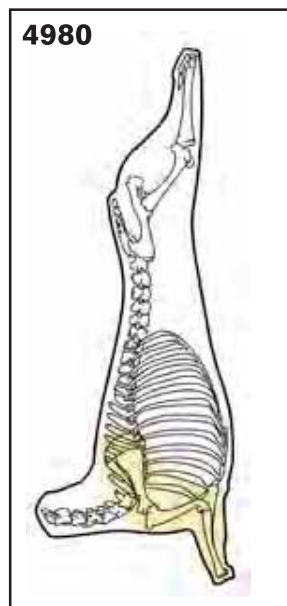
#### Option:

4976 - 10 Ribs

**4980 牡蛎肩肉**  
**Shoulder Oyster Cut**

牡蛎肩肉由肩胛骨、肱骨和前臂骨及附着的肌肉组成。沿肩胛骨上下层肌肉之间，及肌肉和肋骨之间的自然缝切开即得，保留肩胛下肌。

*Shoulder Oyster Cut is prepared from a Forequarter (item 4970) and consists of the scapular, humerus and foreshank bones together with their associated muscles. A cut is made following the natural seams between the overlying and underlying muscles and the rib plate, leaving the undercut (M. subscapularis) attached.*



**4990 带骨方切肩肉**  
**Square Cut Shoulder**

带骨方切肩肉由前四分体第三四颈椎之间切开，去除颈肉而得，并从第一胸肋结合处沿脊柱长轴方向切开，去除胸肉和前腱子肉。

**需具体说明:**

- 肋骨数量

*Square Cut Shoulder is prepared from a Forequarter (item 4970) by removing the Neck between the 3<sup>rd</sup> and 4<sup>th</sup> cervical vertebrae. The Breast and Foreshank are removed by a parallel cut to the backbone commencing at the junction of the 1<sup>st</sup> rib and 1<sup>st</sup> sternal segment continuing to the caudal cutting line at the specified rib.*

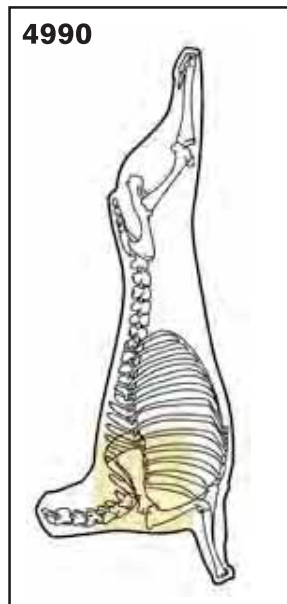
**Point requiring specification:**

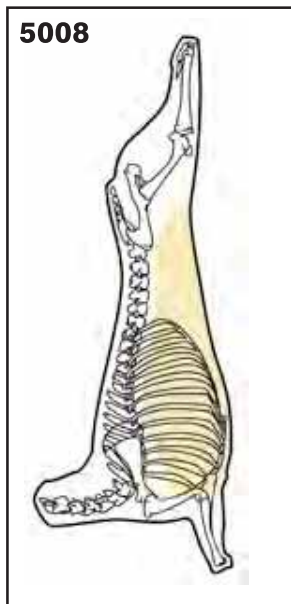
- Number of ribs.

**可选: / Option:**

**4990 a - 排骨 (标明宽度).**

**4990 a - Chops (specify width).**





### 5008 肋骨板，胸肉和腹部肉 *Rib Plate, Breast and Flank*



肋骨板，胸肉和腹部肉包括带骨肋板和胸腹肉。按既定距眼肌距离从脊柱分离即得。

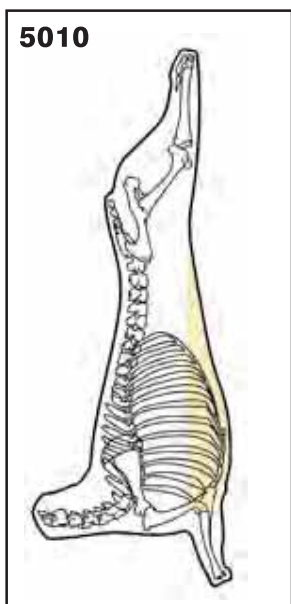
*Includes the hole bone-in Rib Plate, Breast and Flank, separated from the back bone at a pre-established distance from the eye muscle.*

#### 需具体说明:

- 肋骨数量
- 距眼肌距离.

#### **Points requiring specification:**

- Number of ribs.
- Cut distance from the eye muscle.



### 5010 胸腹肉 *Breast and Flap*

胸腹肉是从半胴体分割完主要分割肉切块后剩余的部分。从第1胸肋结合处沿标准切割线切除方切肩肉后，同时切除胸肉。沿脊柱长轴方向（胸肉切割线）经腹肉切至腹股沟浅淋巴结即得。

*Breast & Flap is prepared from a Side by a straight cut starting at the junction of the 1<sup>st</sup> rib and the sternum which goes caudal passing by the reflection of the diaphragm in the 11<sup>th</sup> rib.*

**5020 颈肉**  
**Neck**

颈肉从胴体第三四颈椎处（即方切肩肉4992的背切线位置）切开即得。

**需具体说明:**

- 椎骨数量

*Neck is a bone-in cut composed by the cervical vertebrae and the muscles surrounding them.*

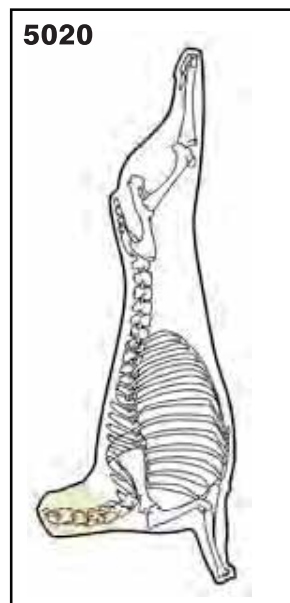
**Point requiring specification:**

- Number of vertebrae.

**可选: / Option:**

**5020 a** - 花结切片 (需标明厚度).

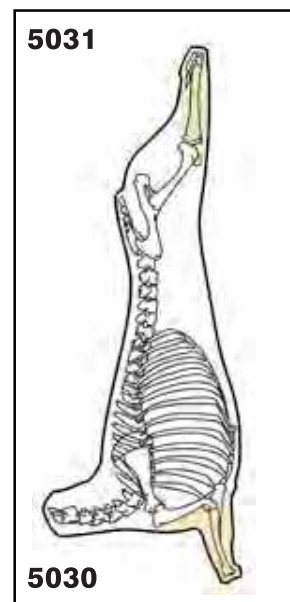
**5020 a** - Sliced as Rosettes (specify thickness).



**5031 后腱子肉**  
**Hindshank**

后腱子肉从后腿分割而成，由胫骨、跗骨和跟骨及肌肉组成。从胫骨与股骨之间膝关节处直切即得。后腱尖切除。

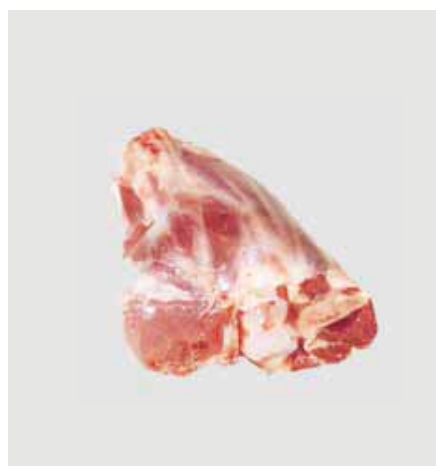
*Foreshank is prepared from a Forequarter and consists of the radius, ulna, carpus and distal portion of the humerus bones and their associated muscles.*



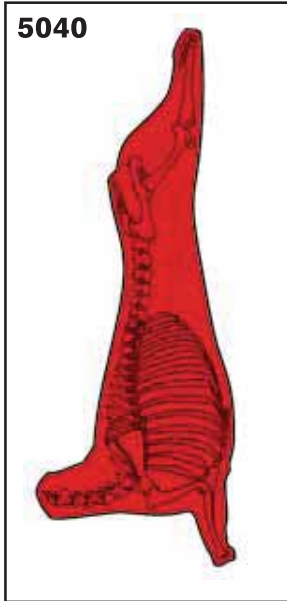
**5030 前腱子肉**  
**Foreshank**

前腱子肉从前四分体肱骨远端沿胸腹肉切除线切开即得，由桡骨、尺骨、腕骨和肱骨的远端及肌肉组成。前腱子尖切除。

*Hindshank is prepared from a Hindquarter and consists of the tibia, tarsus and calcaneal tuber bones and their associated muscles.*



5040



### 5040 半胴体 *Side*



半胴体是胴体去除骨，软骨，淋巴结及所有可见的韧带和筋后所得。

**需具体说明:**

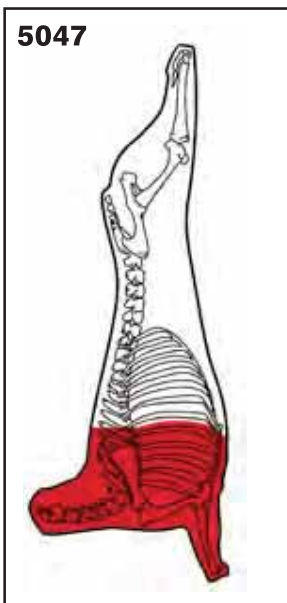
- 去除里脊
- 去除肋间
- 去除隔膜
- 脂肪含量

*Prepared from a Carcase (item 4500) by the removal of all bones, cartilage, lymph nodes and all visible ligaments and sinews.*

**Points requiring specification:**

- Tenderloin removed.
- Intercostals removed.
- Diaphragm removed.
- Fat score.

5047



### 5047 前四分体 *Forequarter*



前四分体从带骨前四分体去除骨，软骨，韧带和淋巴结即得。

**需具体说明:**

- 后四分体尾部限制
- 去除肋间
- 去除隔膜
- 脂肪含量

*Prepared from a Bone-In Forequarter (item 4970) by the removal of bones, cartilages, lymph nodes and visible ligaments and sinews..*

**Points requiring specification:**

- Caudal limit of the Forequarter.
- Intercostals removed.
- Diaphragm removed.
- Fat score.

**可选: / Option:**

5047 a - 卷裹和网裹.

5047 a - Rolled and netted.

**5050 方切肩肉**  
**Square Cut Shoulder**



方切肩肉由带骨方切肩肉去除骨、软骨、淋巴腺以及筋和韧带后而得。

*Boneless Square Cut Shoulder is prepared from a Bone-In Square Cut Shoulder (item 4990) by the removal of bones, cartilages, lymph glands and visible sinews and ligaments.*

可选:

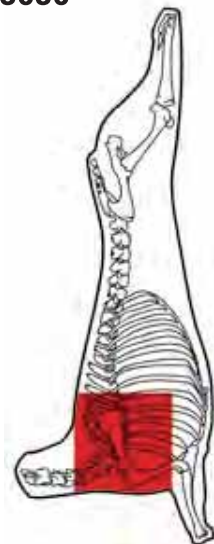
**5050 a** - 卷裹和网裹.

**Option:**

**5050 a** - *Rolled and netted.*



5050



**5061 带臀去腱腿**  
**Leg - Chump on and Shank off**

无骨带臀去腱腿从带骨带臀去腱腿切除骨头、软骨、肌腱、韧带和淋巴结而得。

需具体说明:

- 体重
- 脂肪含量

*Boneless Leg, Chump On and Shank Off is prepared from a Bone-in Leg, Chump On and Shank Off (item 4802) by the removal of bones, cartilage, tendons, ligaments and lymph nodes.*

**Points requiring specification:**

- Weight range.
- Fat score.

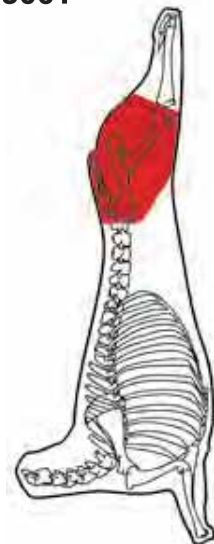
可选: / **Option:**

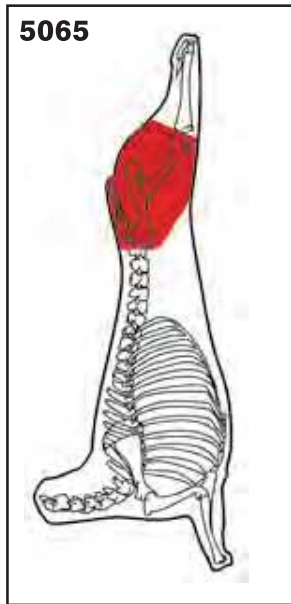
**5060** - 后腱子肉.

**5060** - *Shank on.*



5061





### 5065 小腿切块 *Leg Cuts*

小腿切块沿无骨小腿天然缝，按需求切割为四个优质肉块

- 5071 - 米龙.
- 5072 - 和尚头.
- 5073 - 臀肉.
- 5074 - 臀腰肉

*Leg Cuts are prepared from a boneless Leg and separated into four individual primals along the natural seams and trimmed to the specified item number:*

- 5071 - *Outside.*
- 5072 - *Knuckle.*
- 5073 - *Inside.*
- 5074 - *Rump*



5071 米龙.  
5071 *Outside.*



和尚头. 5072  
*Knuckle. 5072*



5073 臀肉.  
5073 *Inside.*



臀腰肉. 5074  
*Rump. 5074*

**5070 去臀去腱腿**  
**Leg - Chump and Shank off**

去臀去腱腿从无骨带臀去腱腿切除臀腰肉即得。

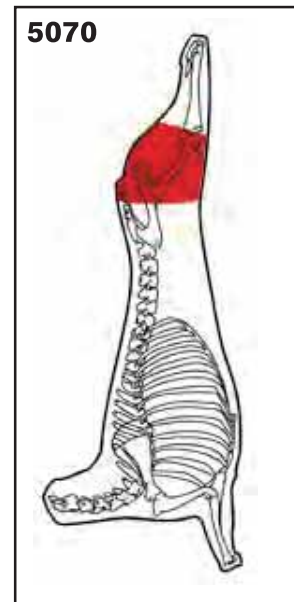
**需具体说明:**

- 体重
- 脂肪含量

*Boneless Leg, Chump and Shank Off is prepared from a Boneless Leg, Chump On and Shank Off (item 5061) by removing the Chump.*

**Points requiring specification:**

- Weight range.
- Fat score.



**5080 里脊**  
**Tenderloin**

里脊肉从半胴体腰椎腹侧和髂骨背侧剥离而得。

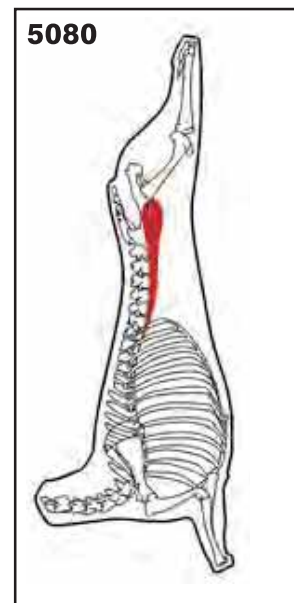
**需具体说明:**

- 去除腰小肌
- 去除结缔组织

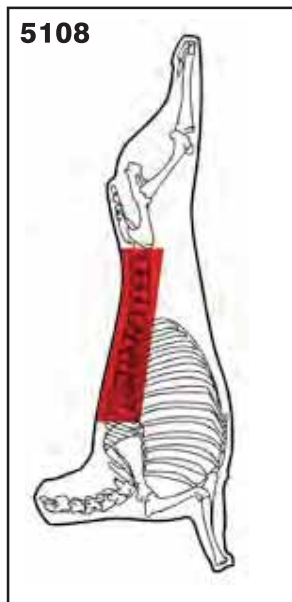
*Tenderloin is prepared from the Side by removing the lumbar muscles Psoas Major and Minor in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium, Cuadratus lumborum and iliacus lateralis.*

**Points requiring specification:**

- Sidelstrap removed. (Psoas minor).
- Connective tissue removed. (Red cut).



#### 5108 通脊 *Backstrap*



通脊主要为背最长肌，位于腰椎、胸椎和颈椎棘突和横突上。

**需具体说明:**

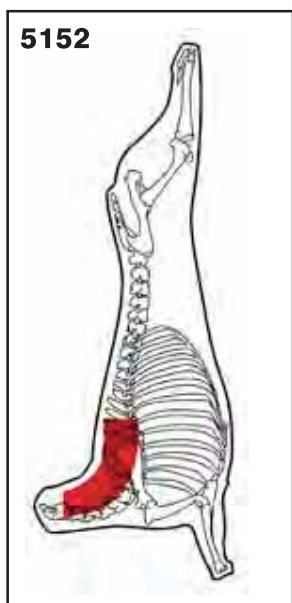
- 通脊长度
- 去除结缔组织

*Prepared from a Side and consists of the eye muscle lying along the spinous and transverse processes of the dorsal and lumbar vertebrae.*

**Points requiring specification:**

- Cut length relative to the backbone.
- Connective tissue removed.

#### 5152 前四分体眼 *Eye of Forequarter*



前四分体眼位于棘突和横突之间，从第五节胸椎到顶部的背最长肌。

**需具体说明:**

- 通脊长度
- 去除结缔组织

*Eye of Forequarter is the longissimus dorsi muscle portion lying along the spinous and transverse processes from the 5<sup>th</sup> dorsal vertebra up to and including the cervical region.*

**Points requiring specification:**

- Cut length relative to the backbone.
- Connective tissue removed.

**5161 后腱子肉**  
**Shank**

后腱子肉由后腿屈伸肌群构成。

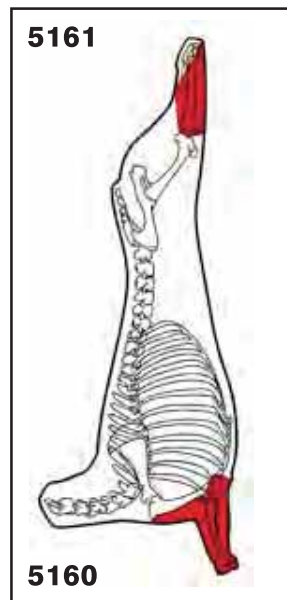
*Prepared from the muscles of the hind-leg namely the extensor and flexor group.*



**5160 前腱子肉**  
**Shin**

前腱子肉由前腿屈伸肌群构成。

*Prepared from the muscles of the foreleg namely the extensor and flexor group.*



**5170 碎肉**  
**Trimmings**

碎肉由胴体去除骨和优质肉块后的剩余部分组成。不包括韧带和牛蹄筋。

需具体说明:

- 脂肪含量

*Trimmings are those portions of meat remaining after deboning the carcass and preparing the primal cuts. Ligaments and tendons are excluded.*

**Point requiring specification:**

- Fat score.

# 食用屠宰副产品

## *Fancy Meats*

牛 *bovine*

羊 *Ovine*



## 索引和词汇表 >> *index & glossary*

### 牛食用屠宰副产品 >> *Bovine Fancy Meats*

编码 / CODE	中文 / Chinese	西班牙语 / Spanish	英语 / English	葡萄牙语 / Portugues	法语 / French
2180	厚裙肉	Entraña Gruesa	Thick Skirt (Hanging Tender)	Lombinho	Onglet
6020	舌 (瑞士型)	Lengua (Corte Suizo)	Tongue (Swiss Cut)	Língua	Langue
6060	精修颊肉	Nuez de Quijada	Cheek Meat Papillae Off	-	-
6070	尾	Rabo	Tail	Rabo	Queue
6080	肝	Hígado	Liver	Fígado	Foie
6090	肾	Riñón	Kidney	Rim	Rognon
6100	心	Corazón	Heart	Coração	Coeur
6110	胸腺	Molleja	Sweetbread (Thymus gland)	Timo	Thymus
6150	白三叶	Mondongo (Escaldado)	Tripe (Scalded)	Bucho	Tripes
6152	胃网	Redecilla	Honeycomb	Colméia	Reticulum
6154	脱色漂白瓣胃	Librillo (Omaso) Blanqueado	Bible (Omasum) Bleached	Buchinho Branqueado	Omassum
6190	牛脾	Bazo	Spleen	Baço	Rate
6200	牛蹄筋	Tendones	Tendons	Tendão	Tendon
6240	头肉	Carne de Cabeza	Head Meat	-	Viande de Tête
6260	牛唇	Labios	Lips	Lábios	Lèvres
6273	项韧带	Ligamento Cervical	Ligamentum Nuchae	Ligamento Cervical	Nerf Cervical
6280	食管肉	Esófago	Weasand Meat	Esôfago	Oesophage
6500	动脉肉	Aorta	Aorta	Aorta	Aorte
6530	肠	Chinchulines	Chitterlings (Ropes)	-	-

#### 厚裙肉 2180

#### *Thick Skirt (Hanging Tender)*

厚裙肉即腰椎部位的隔膜

*Thick Skirt is the lumbar portion of the diaphragm.*

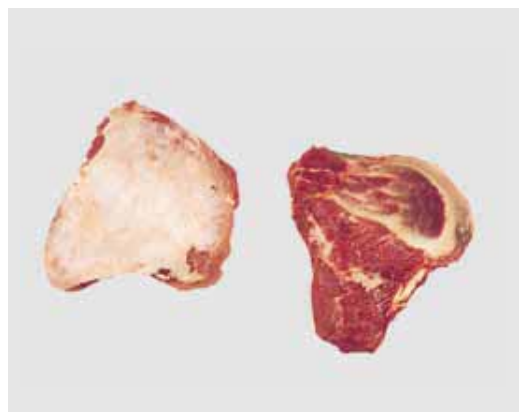




#### **6020** 舌 (瑞士型) *Tongue (Swiss cut)*

剔除舌骨、脂肪结缔组织及淋巴结即得。根据重量和颜色评级。

*Prepared by removal of the hyoid bone, fat, connective tissue and regional lymph nodes. Graded according to weight and color.*



#### **6060** 精修颊肉 *Cheek Meat Papillae Off*

切除颊肉上的口腔粘膜锥状乳头即得。去除多余的脂肪。

*Consists of the masseter muscles after removing the membranes and the mouth papillae.*



#### **6070** 尾 *Tail*

由带骨尾构成

*Consists of the bone-in tail.*

需具体说明:

- 剔除脂肪

*Point requiring specification:*

- Fat trim



#### **6080** 肝 *Liver*

肝脏将去除附于肝上的被膜、淋巴结和脂肪。

*Red abdominal offal prepared by removing the capsule, lymph nodes and fat deposits.*

肾 6090

*Kidney*

*Red abdominal offal prepared by removing the kidney capsule, ureter, blood vessels and fat.*



心 6100

*Heart*

从心包内取出心，切除心基部的动脉,脂肪盖和静脉。

*Red thoracic offal prepared by removing the auriculae, valves and pericardium trimming the visceral fat.*



胸腺 6110

*Sweetbread (Thymus Gland)*

年龄小的动物胸腺色浅，分叶。胸腺位于颈部气管两侧。修切胸腺周围的脂肪和结缔组织。

*Sweetbread is the glandular part of the Thymus gland from young animals. It is prepared by removing all the fat and adjacent connective tissues.*





#### **6150** 白三叶 *Tripe (Scalded)*

三叶或有或无胃网，自然的，或经漂烫去除粘膜后即得。

*It is the rumen prepared with or without the honeycomb, natural or bleached.*



#### **6152** 胃网 *Honeycomb*

从三叶剥离即得，或自然或经漂烫。

*Separated from the Tripe; can be prepared natural or bleached.*



#### **6154** 瓣胃 *Bible (Omasum) Bleached*

瓣胃是胃坚实的球形部分。有很多细小肌肉皱褶（胃乳头）。瓣胃是第3个胃，在皱胃和网状组织之间，被网膜脂肪覆盖。可自然也可漂白。

*One of the proventriculi of the stomach which can be prepared natural or bleached.*



#### **6200** 牛脾 *Spleen*

牛脾在去除脾血管和结缔组织后即得。

*Red abdominal offal prepared by removing its blood vessels and adjacent connective tissues.*

**牛蹄筋 6200**  
**Tendons**

牛蹄筋由前脚和后脚的指（趾）浅、深屈肌腱及其周围的纤维组织组成。

*Obtained from the flexor and extensor groups of muscles in the fore and hindlimbs*



**头肉 6240**  
**Head Meat**

头肉是从头骨（颅骨）或下颌修割下来的肉，去除了唇肉和颊乳头。

*Trimblings of the head and cheek meat after removing the lips and papillae.*



**牛唇 6260**  
**Lips**

牛唇由颊肉构成，为有锥状乳头的部分。

*Prepared from the moving sides of the mouth, with the conic papillae.*





**6273 项韧带**  
*Ligamentum Nuchae*

即棘上韧带颈椎部分。

*Cervical portion of the supraspinal ligament found along the backbone.*



**6280 食管肉**  
*Weasand Meat*

包括食管的肌层和粘膜部分。

*Consists in the muscular part of the esophagus, with or without mucous tissue.*



**6500 动脉肉**  
*Aorta*

由胸部大动脉构成。

*Consists in the thoracic portion of the aorta artery.*



**6530 肠**  
*Chitterlings (Ropes)*

由小肠末端部分构成

*Consists of the anterior portion of the thin bowels (jejunum).*

## 索引和词汇表 >> *index & glossary*

### 羊食用屠宰副产品 >> *Ovine Fancy Meats*

编码 / CODE	中文 / Chinese	西班牙语 / Spanish	英语 / English	葡萄牙语 / Portugues	法语 / French
7000	舌	Lengua	Tongue	Lingua	Langue
7030	肝	Hígado	Liver	Fígado	Foie
7040	肾 (去脂)	Riñón (Sin Grasa)	Kidney (Fat off)	Rim	Rognon
7041	肾 (带脂)	Riñón (Con Grasa)	Kidney (Fat on)	Rim	Rognon avec graisse
7050	心	Corazón	Heart	Coração	Coeur
7060	胸腺	Molleja	Sweetbread (Thymus gland)	Timo	Thymus
7080	白三叶	Mondongo Limpio	Tripe (Scalded)	Bucho	Tripes
7081	白三叶	Mondongo Blanqueado	Tripe Bleached	Bucho Branqueado	Tripes Blanchies
7530	肠	Chinchulines	Chitterlings (Ropes)	-	-

### 舌 **7000** *Tongue*

剔除舌骨、脂肪结缔组织及淋巴结即得。

*Prepared by removal of the hyoid bone, fat, connective tissue and regional lymph nodes.*



### 肝 **7030** *Liver*

肝脏将去除附于肝上的被膜、淋巴结和脂肪。

*Red abdominal offal prepared by removing the capsule, lymph nodes and fat deposits.*





**7040 肾 (去脂)**  
*Kidney (Fat Off)*

去除肾囊，输尿管，血管和脂肪即得。

*Red abdominal offal prepared by removing the kidney capsule, ureter, blood vessels and all the fat.*



**7041 肾 (带脂)**  
*Kidney (Fat On)*

保留肾囊脂肪即可。

*Prepared by retaining the fat deposits of the kidney capsule.*



**7050 心**  
*Heart*

从心包内取出心，切除心基部的动脉、静脉和脂肪。

*Red thoracic offal prepared by removing the auriculae, valves and pericardium trimming the visceral fat.*



**7060 胸腺**  
*Sweetbread (Thymus Gland)*

年幼动物的胸腺色浅，分叶。胸腺位于颈部气管两侧。修切胸腺周围的脂肪和结缔组织。

*Sweetbread is the glandular part of the Thymus gland from young animals. It is prepared by removing all the fat and adjacent connective tissues.*

白三叶 (经烫洗) **7080**  
*Tripe (Scalded)*

包括瘤胃和网胃，经切开，冲洗和用热水烫漂去除胃粘膜。

*Prepared from a complete rumen and reticulum, opened, cleaned and scalded.*



白三叶 (漂白) **7081**  
*Tripe (Bleached)*

包括瘤胃和网胃经切开，冲洗和用热水烫漂去除胃粘膜，并漂白。

*Prepared from a complete rumen and reticulum, opened, cleaned, scalded and bleached.*



肠 **7530**  
*Chitterlings (Ropes)*

由小肠末端构成

*Consists of the anterior portion of the thin bowels (jejunum).*



# 其他产品

## *Other Products available*

**6600 - 牛 / *Bovine***

**7600 - 羊 / *Ovine***

我们同时也出口以下牛羊屠宰副产品。以下产品并无固定规格，规格依买家需求而定。

*The following variety items derived from Beef and Lamb are occasionally exported.*

*There are no set specifications for these items, the specification details are dependent upon the buyer's requirements.*

有机酸	<i>Organic Acids</i>
角和蹄	<i>Horns and Hoofs</i>
胆囊结石	<i>Gall Stones</i>
软骨	<i>Cartilages</i>
胶原蛋白	<i>Collagen and derivatives</i>
凝乳酶	<i>Rennet</i>
皮革	<i>Hides</i>
上皮细胞	<i>Epithelia</i>
腺体	<i>Glands</i>
脂肪	<i>Fats and derivatives</i>
骨和副产品	<i>Bones and By Products</i>
隔膜	<i>Diaphragm Membrane</i>
器官	<i>Opotherapics</i>
暖巢	<i>Ovaries</i>
胰腺	<i>Pancreas</i>
蹄	<i>Feet</i>
毛发	<i>Hairs and Wools</i>
阴茎	<i>Penis</i>
胎盘	<i>Placenta and derivatives</i>
肺	<i>Lungs</i>
血和副产品	<i>Blood and By Products</i>
睾丸	<i>Testicles</i>
气管	<i>Trachea</i>
内脏	<i>Guts</i>
乳房	<i>Udder</i>

乌拉圭肉类行业依靠现代技术生产大量各种各样的肉品，包括鲜肉，冻肉，脱水肉，巴氏消毒肉和灭菌肉，并储存在固定或者灵活的容器中。如需更多信息，请联系我们。

电子邮箱: [inacarnes@inac.gub.uy](mailto:inacarnes@inac.gub.uy)  
[www.inac.gub.uy](http://www.inac.gub.uy)

*Uruguayan meat industry counts on choice modern technology that gives it the chance to produce a great deal of meat products. This wide range includes fresh products, frozen ones, dehydrated, pasteurized and sterilized ones, kept in rigid or flexible containers. In case you wish more information, contact us at:*

*E-mail: [inacarnes@inac.gub.uy](mailto:inacarnes@inac.gub.uy)  
[www.inac.gub.uy](http://www.inac.gub.uy)*



乌拉圭肉品:

*Uruguayan meat:*

最佳选择

*The best option*

乌拉圭肉品同时满足三项难以在同一产品达到的境界

Uruguayan meat complies with 3 conditions which are not easy to find in one single product:

安全 / *safe*  
健康 / *healthy*  
鲜美 / *delicious*



# 词汇表 >> glossary



	牛肉切块 中国	CORTES VACUNOS URUGUAY	BEEF CUTS UNITED NATIONS	COUPES DE BOVINS FRANCE
编号/Item N°	<b>带骨</b>	<b>CON HUESO</b>	<b>BONE-IN</b>	<b>AVEC OS</b>
1000	半胴体	Media Canal (Media Res)	Side	Demi - Carcasse
1010	后四分体	Cuarto Trasero	Hindquarter	Quartier arrière
1020	枪型后四分体	Pistola	Pistola	Arrière traité
1050	侧前四分体	Cuarto Delantero con Vacío	Forequarter & Flank	Quartier avant avec Flanchet
1060	前四分体	Cuarto Delantero	Forequarter	Quartier avant
1070	蹄型前四分体	Cuarto Delantero Herradura	Herradura Forequarter	Quartier avant Herradura
1500	臀腿肉	Rueda	Butt	Globe
1502	臀腿肉和臀腰肉	Rueda con Cuadril	Butt & Rump	Cuisse avec Rumsteck
1540	臀腰肉&腰肉	Espinazo con Cuadril	Rump & Loin	Aloyau
1550	腰脊肉	Espinazo Trasero	Shortloin	Aloyau Court (sans Rumsteck)
1590	脊肋排	Espinazo Delantero	Rib Set	D. de Millieu de Train de cotés
1600	脊排	Espinazo Preparado	Ribs Prepared	D. de M. de Train côtes préparé
1640	后胸肉	Pecho y Falda	Brisket & Navel Plate	Poitrine avec Flanchet
1650	带肋肋板	Asado con Vacío	Rib Plate Flank On	Plat de côtes avec Bavettes
1680	腱子肉	Brazuelo y Garrón	Shin/Shank	Jarret avant/ Jarret arrière
1690	肋板	Asado	Rib Plate	Plat de côtes
编号/Item N°	<b>无骨</b>	<b>SIN HUESO</b>	<b>BONELESS</b>	<b>SANS OS</b>
2010	臀肉	Nalga de adentro	Inside	Tende de tranche
2011	去盖臀肉	Nalga de adentro sin tapa	Inside Cap Off	Tende de tranche sans Dessus
2012	臀肉盖	Tapa de Nalga	Inside Cap	Dessus de tranche
2020	粗修米龙	Nalga de afuera con Tortuguita	Silverside	Semelle entière
2030	米龙	Nalga de afuera	Outside	Semelle sans gîte
2040	小米龙	Peceto	Eye Round	Ronde de gîte noix
2050	大米龙	Cuadrada	Outside Flat	Gîte de noix (Tranche)
2070	和尚头	Bola de Lomo	Knuckle	Tranche grasse
2091	臀腰肉盖	Tapa de Cuadril (Picaña)	Rump Cap	Dessus de Rumsteck
2093	臀眼肉	Corazón de Cuadril	Eye of Rump	Coeur (Noix) de Rumsteck
2120	上后腰肉	Cuadril	Top Sirloin	Rumsteck
2121	去盖上后腰肉	Cuadril sin Tapa	Top Sirloin Cap Off	Rumsteck sans couverture
2131	三角肉	Colita de Cuadril	Tri-Tip	Aiguillete de Rumsteck
2140	外脊	Bife Angosto	Striploin	Faux - filet
2150	里脊	Lomo	Tenderloin	Filet avec Chaînette
2160	清修里脊	Lomo sin cadena	Tenderloin Side Strap Off	Filet sans Chaînette
2180	厚裙肉	Entraña Gruesa	Thick Skirt (Hanging Tender)	Onglet
2190	薄裙肉	Entraña Fina	Thin Skirt (Outside Skirt)	Hampe
2196	腹肋肉 (五花肉)	Matambre	Cutaneous Trunci (Rose Meat)	Dessus de côtes
2200	牛腹肉	Vacío	Thin Flank	Bavettes
2203	带筋内腹肉	Bife Grande de Vacío	Internal Flank Plate (Flap)	Bavette d' Aloyaux
2205	内裙肉	Entraña Interna	Inside Skirt	Fausse Hampe
2210	牛腩排	Bife de Vacío	Flank Steak	Steack de Bavette
2230	无骨眼肉	Bife Ancho	Spencer Roll	Entrecôte.
2240	眼肉心	Bife Ancho sin tapa	Cube Roll (Rib Eye Roll)	Noix d' entrecôte
2255	肉眼盖	Tapa de Bife Ancho	Rib Eye Cap	Dessus de côtes
2265	肩肉小片	Tapa de Aguja	Chuck Cover	Dessus de Basses-côtes
2275	上脑	Aguja	Chuck Roll	Basses-côtes
2280	颈肉	Cogote	Neck	Collier
2301	上肩胛肉	Canaza de Paleta	Shoulder Clod	Boule de Macreuse
2302	保乐肩肉	Centro de Canaza de Paleta	Blade Bolar	Coeur de Macreuse
2303	牡蛎肩肉	Marucha	Blade Oyster	Paleron
2310	嫩肩肉	Chingolo	Chuck Tender	Jumeau
2323	胸肉	Pecho	Brisket	Poitrine
2360	腱子肉	Brazuelo/Garrón	Shin/Shank	Jarret avant/Jarret arrière
2364	腱子心	Tortuguita	Heel Muscle	Faux Jarret (Gîte)
2473	后胸板	Falda	Brisket Navel Plate	Flanchet

# 词汇表 >> glossary



	CORTES DO BOVINO BRASIL	CORTES VACUNOS CHILE	CORTES VACUNOS MEXICO	RINDFLEISCH ZUSCHNITTE DEUTSCHLAND
编号/Item Nº	COM OSSO	CON HUESO	CON HUESO	MIT KNOCHEN
1000	Meia Carcaça	Media Canal	Canal	Rinderhälfte
1010	Quarto Traseiro	Pierna	Cuarto Trasero	Hinterviertel
1020	Traseiro Serrote	Pistola	Cuarto Trasero Pistola	Pistole
1050	Quarto Dianteiro com Vazio	Paleta c/Asado, Coluda y Tapabarriga	Cuarto Delantero con Falda	Vorderviertel mit Lappen
1060	Quarto Dianteiro	Paleta	Cuarto Delantero	Vorderviertel
1070	Quarto Dianteiro Herradura	Paleta Herradura	Cuarto Delantero Herradura	Herradura Vorderviertel
1500	Coxão-Bola	Rueda con Hueso	Pierna (Piña Corta)	Keule
1502	Coxão	Rueda c/Asiento y Punta de Ganso	Piña Corta con Aguayón	Keule mit Hüfte
1540	Lombo com Alcatra	Lomo Liso, Filete y Asiento c/P Ganso	"T-Bone" con Aguayón	Hüfte, Roastbeef und Filet
1550	Lombo	Lomo Liso y Filete	"T-Bone"	Roastbeef und Filet
1590	Costela	Lomo vetado con hueso	Chulelón	Entrecôte
1600	Costela preparada	Lomo vetado con hueso, preparado	"Prime Rib"	Entrecôte, vorberitten.
1640	Peito e Ponta do Peito	Tapapecho y Estomaguillo	Pecho ("Brisket" Completo)	Brust und Nabelende
1650	Ponta do Agulha	Asado de tira, Coluda y Tapabarriga	Costillas con Falda	Rippen und Lappen
1680	Músculo do Dianteiro/Garrão	Ossobuco de mano y pierna	Chambaretos Delanteros/Traseros	Vorderbein und Hesse
1690	Costela	Asado de Tira	Costillar	-
编号/Item Nº	SEM OSSO	SIN HUESO	SIN HUESO	OHNE KNOCHEN
2010	Coxão Mole	Posta Negra	Cara (Pulpa Negra) sin Limpiar	Oberschale
2011	Coxão sem Capa	Posta Negra sin Tapa	Cara (Pulpa Negra) sin Tapa	Oberschale ohne Deckel
2012	Capa da Coxão	Tapa de Posta Negra	Tapa de Cara (o de Pulpa Negra)	Oberschaledeckel
2020	Coxão Duro c/Lagarto e M. Mole	Ganso c/Pollo Ganso y Abastero	-	Unterschale
2030	Coxão Duro com Lagarto	Ganso con Pollo Ganso	Contracara (Pulpa Blanca) con Cuete	Unterschale ohne Kniekehlfleisch
2040	Lagarto	Pollo Ganso	Cuete	Seemerolle
2050	Coxão Duro sem Lagarto	Ganso	Contracara (Pulpa Blanca) sin Cuete	U. oh/Kniekehlfleisch u. Seemerolle
2070	Patinho	Posta Rosada	Bola Limpia	Kugel
2091	Picanha	Punta de Ganso	Tapa de Aguayón	Hüftdeckel
2093	Corazón (Miolo) da Alcatra	Asiento de Picana	-	Steakhüfte
2120	Alcatra con Picanha	Asiento de Picana con Punta de Ganso	Aguayón sin Tapa	Hüfte
2121	Alcatra	Asiento de Picana	-	Hüfte ohne Deckel
2131	Maminha	Punta de Picana	M. Triangular del Aguayón Inferior	Hüftspitze
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2190	Fraldinha	Entraña	Arrachera Delgada de Diafragma	Saumfleisch
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2200	Vazio	Tapabarriga	Falda	Lappen
2203	Bife interno do Vazio	-	Falda Interna	Grobes Bavette
2205	-	-	Arrachera	Falsches Saumfleisch
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**Coordinator:**

Arch. Jorge Patrone:

**With the participation of:**

Arch. D. Mateo

Dr. L. Castro

Dr. A. Ferreira

Dr. A. Ibarlucea

Dr. J. Imelio

Dr. J. A. Mangado

G. Dassatti

A. Guerra

M. Silberman

D. Sparano

**External Markets Directorate**

Ec. Silvana Bonsignore

**Quality Control and Development Directorate**

Ricardo Robaina

**Special Analyses Unit**

Food Eng. Carlos Méndez

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Mr. Shen Yi, Professor at the Beijing Foreign Studies University.





Rincón 545 , C.P. 11.000

Tels.: (598 2) 916 04 30

Fax: (598 2) 916 20 71

[www.inac.gub.uy](http://www.inac.gub.uy)

Montevideo - Uruguay

