

DRAFT UGANDA STANDARD

DUS DEAS 84-1

**Second Edition
2025-mm-dd**

Meat grades and meat cuts — Specification — Part 1: Beef grades and cuts



Reference number
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National foreword

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Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

This Draft Uganda Standard, DUS DEAS 84-1: 2024, *Meat grades and meat cuts — Specification — Part 1: Beef grades and cuts*, is identical with and has been reproduced from an East African Standard, DEAS 84-1: 2024, *Meat grades and meat cuts — Specification — Part 1: Beef grades and cuts*, and adopted as a Uganda Standard.

The committee responsible for this document is Technical Committee UNBS/TC 213, *Live animals, meat and meat products*.

This second edition cancels and replaces the first edition (US EAS 84-1: 2020), which has been technically revised.

Wherever the words, "East African Standard" appear, they should be replaced by "Uganda Standard".

US EAS consists of the following parts, under the general title *Meat grades and meat cuts — Specification*:

- — *Part 1: Beef grades and cuts*
- — *Part 2: Ovine*
- — *Part 3: Pork*



DRAFT EAST AFRICAN STANDARD

Meat grades and meat cuts — Specification — Part 1: Beef grades and cuts

EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 004, *Meat, Poultry, Game, Eggs and their products*

This second edition cancels and replaces the first edition (EAS 84-1:2000), which has been technically revised.

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Meat grades and meat cuts — Specification — Part 1: Beef grades and cuts

1 Scope

This Draft East African Standard specifies methods of grading and grades of beef including veal, quality and safety requirements, sampling and test method of carcasses thereof, intended for human consumption

This standard also defines major portions of meat cuts from the carcasses for sale.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC 952.13, *Arsenic in food — Silver diethyldithiocarbamate method*

CAC/MRL 2, *Maximum residue limits for veterinary drugs in food.*

CAC/RCP 58, *Code of hygienic practice for meat*

EAS 38, *Labelling of pre-packaged foods — General requirements*

ISO 4833-1, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 °C by the pour plate technique*

ISO 4833-2, *Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 2: Colony count at 30 °C by the surface plating technique*

ISO 16649-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 °C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide*

ISO 6888-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

ISO 7937, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of Clostridium perfringens — Colony-count technique*

ISO 11290-1, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 1: Detection method*

ISO 16654, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli 0157*

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1

carcass

body of slaughtered cattle after bleeding and dressing

3.2

cold dressed weight (CDW)

weight of the chilled carcass

3.3

dressing

progressive removal of head, hide or skin, viscera, genital or gums, urinary bladder and feet up to the carpal and tarsal joints and udder of lactating animals and where necessary halving the carcass lengthwise

3.4

veal

meat from young calf of not more than six months old

3.5

halving

dividing the carcass lengthwise into two sides through the midline

4 Grading specifications

4.1 Grading requirements

Grading of beef shall be done in accordance with the requirements specified in Table 1 and Table 2.

Table 1 — Requirements for grading beef carcasses

S/No.	Grade	Animal	Age Months	Dentition	CDW weight kg	Fat cover mm
a)	Prime	Steers and Heifer	Max. 30	Max. 6 incisors	Min. 150	15
		s bulls	Max. 18	Max. 2 incisors	Min. 100	15
b)	Choice	Steers and Heifers	Max. 42	No Limit	Min. 150	20
		bulls	Max. 18	2 incisors	No limit	20
c)	Standard	All eligible slaughter stock	No limit	No limit	Min. 100	No limit
					No limit	
d)	Commercial	All eligible slaughter stock	No limit	No limit	No limit	No limit

Table 2 — Requirements for grading veal

Grade	CDW Limits	Description
Veal 'A' Grade	32 kg to 61 kg	'A' Grade veal shall be derived from prime fully fed calves. The carcasses shall be pale pink, well finished and free from bruising and taint.
Veal 'B' Grade	61 kg to 68 kg	'B' Grade veal shall be derived from calves whose carcasses shall be of light finish but of fair average flesh and conformation, free from bruising and taint, and may include carcasses overweight for 'A' Grade to a maximum of 68 kg

4.2 Grade additional requirements

In addition to the requirements given in Table 1, the following additional requirements shall be met.

4.2.1 Prime grade

4.2.1.1 Prime grade beef shall be derived from carcasses with very good conformation and shall be well finished. The fat covering shall be a white-creamy colour and of firm consistency. The rib eye muscle shall be well rounded with a bright cherry red colour and a moderate amount of marbling. The lean muscular meat shall have a fine texture.

4.2.1.2 Final grading of carcasses meeting the prime grade specification shall not be done until after they have been chilled overnight and quartered between the 10th and 11th rib for inspection of the rib eye muscle.

4.2.1.3 The carcass shall be free of blemishes other than statutory excisions.

4.2.1.4 Carcasses retained for measles shall be excluded from this grade.

4.2.2 Choice grade beef

4.2.2.1 Choice grade beef shall be derived from well-proportioned and well fleshed carcasses with evenly distributed fat.

4.2.2.2 The hindquarters shall be free from blemishes but superficial blemishes shall be allowed in the forequarters.

4.2.2.3 Carcasses retained for measles shall be excluded from this grade.

4.2.3 Standard grade beef

4.2.3.1 Standard grade beef shall be derived from carcasses with some covering of fat.

4.2.3.2 Carcasses having extensive and penetrating blemishes affecting the prime cuts shall not be included in this grade.

4.2.4 Commercial grade beef

4.2.4.1 Commercial grade beef shall be derived from plain carcasses of steers, heifers, cows or bulls.

4.2.4.2 This grade shall include beef from higher grades which are severely blemished.

5 Beef prime cuts

Beef prime cuts can be described as follows:

5.1 Leg

Cut extending from stifle joint to the hock joint.

5.2 Silver side

Cut taken from the outer side of the buttock (round) with all leg muscle below the stifle joint removed.

5.3 Topside

Cut taken from the inner side of the buttock (round).

5.4 Thick flank steak

Cut taken from around the femur or round bone to the fore of the buttock.

5.5 Rump steak

Cut taken from between the rump knuckle bone of the buttock and the point of the hip bone.

5.6 Sirloin

Cut extending from the rump to and including the eleventh rib with a thin flank removed, and may be sold on the bone or boned and rolled with or without the eye fillet.

5.7 Rolled loin

Striploin rolled with fillet.

5.8 Fore rib

Cut of beef in front of Sirloin comprising of the five bones loin located between the shoulders and the mid back

5.9 Middle rib

Consists of 5 ribs to 10 ribs depending upon the ribs left on the hindquarters.

5.10 Thick rib/Top rib

Cut found on the shoulder in the fore quarter of the carcass.

5.11 Brisket

Cut taken from that portion of the carcass which extends along the outer edge of the forequarter from the neck up to, and not including, the eleventh rib. It may be sold on the bone, or boned and rolled.

5.12 Shin

Cut from the knee to the arm bone joint.

5.13 Chuck ribs

Cut comprising the last end of chuck and including the first three ribs.

5.14 Neck

Portion which comprises of the neck bones.

6 General requirements

6.1 General

6.1.1 Animals from which beef is derived shall be slaughtered in inspected and licensed facilities in accordance with CXC 58.

6.1.2 The bovine animals and carcasses thereof shall be subjected to ante-and post-mortem veterinary inspection, respectively as prescribed in the Meat Control Acts of respective Partner States, and beef carcasses thereof shall be certified as being sound and free from contagious and infectious diseases and fit for human consumption.

6.1.3 The carcasses shall bear an approval mark of such inspection, the symbol or number or name of the facility where they were prepared

6.1.4 The marking ink used shall be of food grade.

6.1.5 The beef shall be prepared in a plant which is regularly operated under supervision of the relevant competent authority.

6.1.6 The beef shall be prepared, handled and delivered under hygienic conditions.

6.2 Preparation of beef carcasses and beef cuts

6.2.1 Beef carcasses and cuts shall have been neatly butchered, trimmed, weighed and properly labelled.

6.2.2 Beef carcasses shall be free from bruises or blemishes of any kind.

6.2.3 They shall be delivered in good condition and shall show no evidence of deterioration at the time of delivery.

6.3 Specific requirements

The following requirements shall apply to the specified types of beef carcasses or cuts:

6.3.1 Type A: Fresh carcass

The deepest part of the carcass near the bone shall be cooled to the ambient temperature when delivered and shall show no evidence of deterioration.

6.3.2 Type B: Fresh-chilled carcass

The carcass shall be chilled so that the temperature at the deepest portion of the flesh near the bones shall be between 1 °C and 4 °C and shall show no evidence of deterioration.

6.3.3 Type C: Fresh-frozen carcass

The carcasses shall be frozen solid -18 °C when delivered and shall show no evidence of deterioration.

6.3.4 Type D: Beef cuts; fresh

These shall be prepared from fresh carcasses of Type A and cooled to the ambient temperature. The cuts shall be well trimmed and clean with surplus fat removed.

6.3.5 Type E: Beef cuts, fresh, chilled

These shall be obtained from carcasses of Type A and chilled as under 6.3.2 or from carcasses of Type B.

6.3.6 Type F: Beef cuts; fresh, frozen

These shall be obtained from the carcasses of Type A or Type B and frozen solid (see 6.3.3). The cuts shall show no evidence of defreezing or deterioration.

6.4 Hygienic requirements

Beef carcasses and beef cuts shall comply with the microbiological limits given in Table 3, when tested in accordance with the methods given therein.

Table 3 — Microbiological limits for beef, carcasses and beef cuts

S/No	Micro-organism	Limits (max.)	Test method
i)	<i>Escherichia Coli</i> , cfu/g	10^2	ISO 16649
ii)	<i>Staphylococcus aureus</i> , cfu/g	10^3	ISO 6888-1
iii)	<i>Salmonella</i> ssp. per 25 g	Absent	ISO 6579

7 Contaminants

7.1 Heavy metals

Beef carcasses and beef cuts shall comply with heavy metal requirements established in the Codex Alimentarius Commission

7.2 Veterinary drugs residues

Beef carcasses and beef cuts shall comply with the maximum residue limits specified in CAC/MRL 2.

7.3 pesticide residues

Beef carcasses and beef cuts shall comply with the maximum residue limits specified in the Codex Alimentarius Commission

8 Ageing

8.1 Dry aged, primal and bone in fabricated cuts shall be aged at 1 °C to 4 °C for up to 4 weeks.

8.2 Wet aged carcass side, primal and fabricated cuts shall be aged at 1 °C to 4 °C in vacuum sealed bags for a period of up to 4 weeks.

9 Chilling

Fresh beef carcass sides shall be brought to a temperature of between 4 °C and 7 °C within 24 h. Carcass and cuts meant for chilling shall be further chilled to temperatures of 1 °C to 4 °C and shall be consumed within a period of 4 weeks.

10 Freezing and storage

10.1 The beef carcasses sides or cuts shall be pre-chilled before freezing and the freezing shall be completed at -18 °C at the highest, within three days.

10.2 Frozen beef carcasses sides or cuts shall be stored at -18 °C at the highest. The frozen carcass shall be consumed within 12 months under normal conditions of storage.

11 Meat marking ink

11.1 The marking ink used for inspection marks or grade marks shall be of food grade material.

11.2 Grade designation marks on the carcass, side or cuts shall be applied with a roller stamp which leaves its mark on the full length of the carcass. In case of stamping, there shall be three stamps on each side of the carcass that is hind leg, middle rib section and fore leg.

12 Packaging

12.1 Fresh and chilled meat shall be packaged in food grade materials. If wrapped, the products may be packaged in waxed cartons or other food grade containers.

12.2 The frozen meat shall be wrapped in food grade material.

12.4 Vacuum-packaged cuts shall be delivered intact.

13 Labelling

In addition to the requirements of EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly labelled:

- a) type of cut and grade of the beef;
- b) slaughter facility identification number;
- c) name of the manufacturer and physical address;
- d) country of origin;
- e) batch or code number;
- f) net weight in metric units;
- g) storage condition;
- h) date of production and
- i) expiry date.

14 Transportation

14.1 The fresh and chilled meat shall be handled and transported under hygienic conditions meeting the microbiological limits specified under Table 3 of this standard.

14.2 Chilled meat shall be handled and transported at temperature between 1 °C and 4 °C.

14.3 Frozen meat shall be transported under -18 °C and the packages shall be handled with care to preserve quality and safety of the product.

15 Sampling

Sampling should be done according to CXS/GL 50 and ISO 17605

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