Trim/Muscles 60% VL Trim B014 1. Trim to be prepared from fresh fore and hindquarter muscle and trimmings.

Trim Specification

- 1. Trim/muscles to be prepared from fresh beef fore and hindquarters, excluding head meat and offal. Meat should be free of all bone, bone gristle, cartilage, discoloured tissue and glands.
- 2. The chemical lean % (as measured by chemical analysis using British Standard methods) tolerance should be agreed by buyer and seller.
- 3. No meat other than beef may be used
- 4. All livestock must be from farms operating in compliance with a scheme and must be transported, slaughtered and processed in compliance with an AHDB Beef & Lamb approved quality assurance scheme. Each such assurance scheme must be independently audited to EN 45011 standard.
- 5. The manufacturer or processor must be a registered member of the Quality Standard Mark Scheme.



