



Korean hanwoo beef Specification Guide



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Editors Cho Soohyun, Kang Sunmoon, Kim Hyouunwook, Bae Inseon, Seol Kukhwan, Song Dongheon, Hoa Van Ba, Kim Yunseok, Kim Jinhyeong

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Characteristics of HANWOO beef

Why HANWOO beef is special?



It contained high marbling and good taste.

Evenly distributed marbling makes the meat of good eating quality, juicy and flavorful.

※ Marbling contents of Hanwoo loin : (Grade 1**) 22~24%, (Grade 1) 14~16%

It is produced in a scientific process.

- Only 'proven breeding bulls' are selected through performance testing.
- For 'precise feeding management,' the essential nutrients necessary for each growth phase of Hanwoo cattle are provided in accordance with standardized requirements.



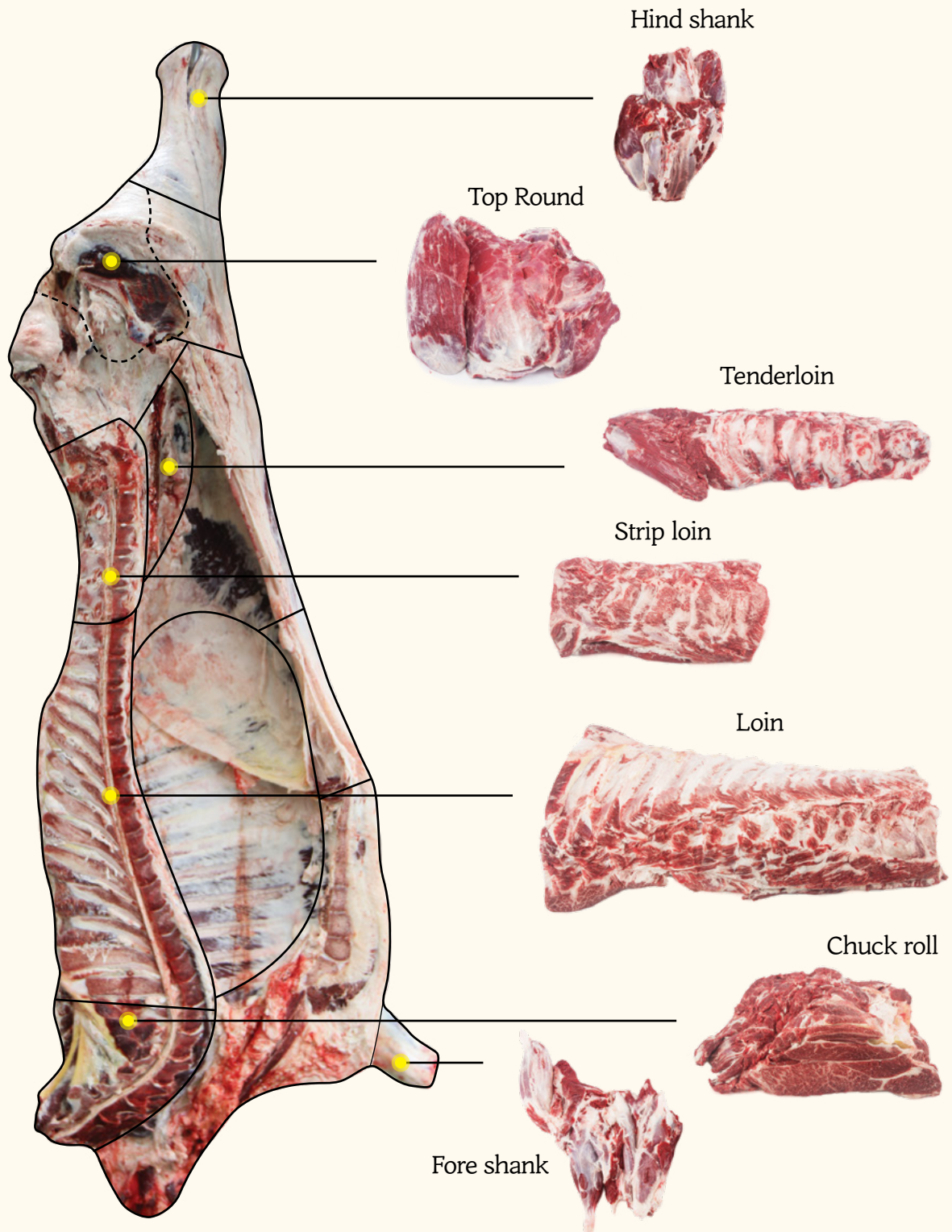
It is safe and trustworthy.

- For 'beef traceability system,' all cattle are assigned ID numbers, thereby ensuring a farm-to-fork management.
- For 'safe and sanitary production,' the Hazard Analysis and Critical Control Points, HACCP are applied to the whole process from production and processing to distribution of Hanwoo beef

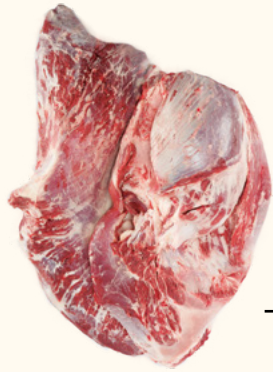
It has the prime quality.

The 'beef Grading System' is used to determine the yield and quality grade of the carcass.

Parts of Hanwoo Beef Carcass



Bottom round



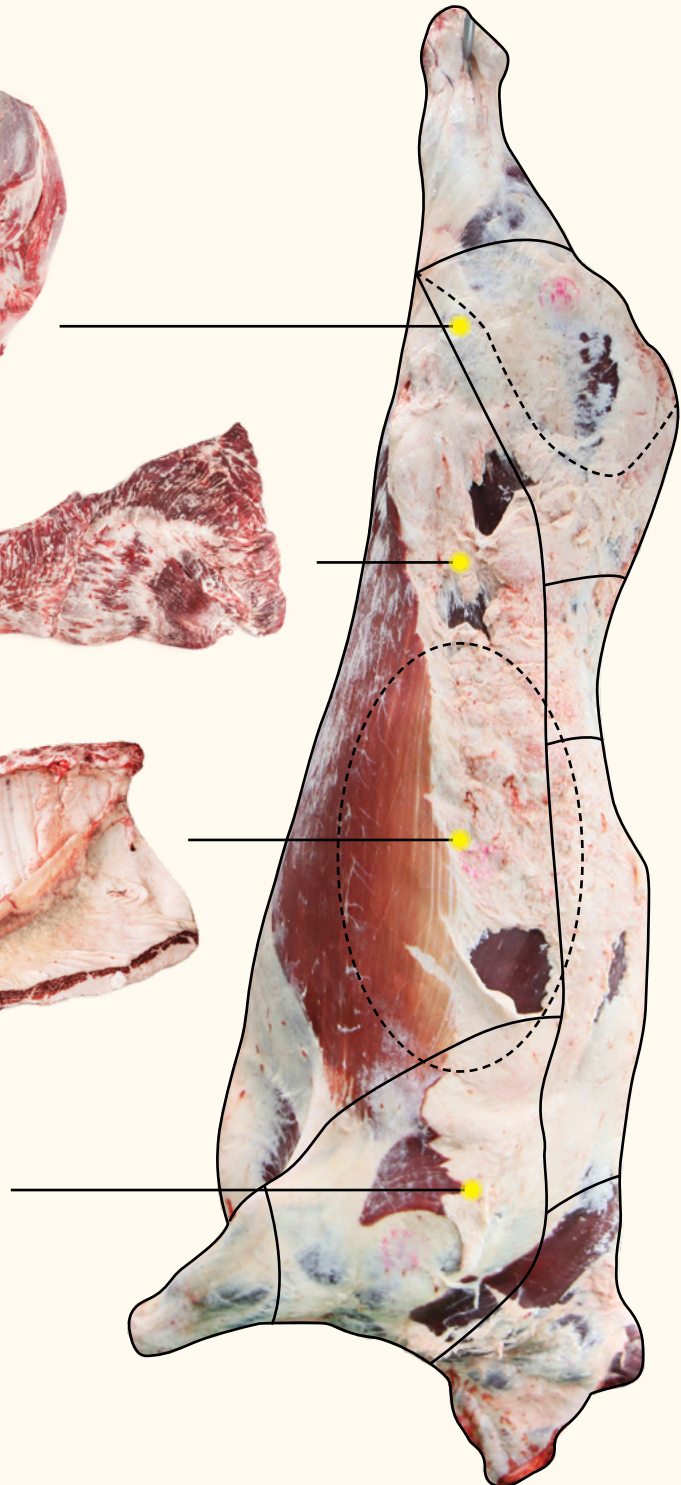
Brisket



Ribs



Clod



一頭百味



Hanwoo meat comes in
100 different flavors.

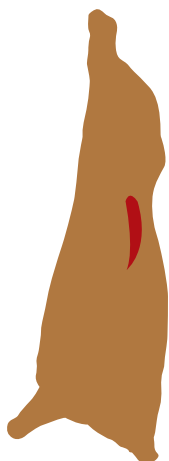


Code Number of Beef Cuts

Primal cuts	Sub-primal cuts	Name in Korean	Code No.
Tenderloin	Tenderloin	-	10
	Tenderloin	안심살	10
Loin	Loin	-	20
	Upper loin (1st-5th)	윗등심살	21
	Middle loin (6th-9th)	꽃등심살	22
	Lower loin (10th-13th)	아래등심살	23
	Chuck flap	살치살	24
	Lower loin (6th-13th)	아래등심살(꽃등심 포함)	25
Strip loin	Strip loin	-	30
	Strip loin	채끝살	30
Chuck roll	Chuck roll	-	40
	Chuck roll	목심살	40
Clod	Clod	-	50
	Chuck tender	꾸리살	51
	Oyster blade	부채살	52
	Bolar blade	앞다리살	53
	Rib blade	갈비덧살	54
	Upper oyster blade	부채덧개살	55
Top round	Top round	-	60
	Top inside round	우둔살	61
	Eye of round	홍두깨살	62
Bottom round	Bottom round	-	70
	Rump	보섭살	71
	Outside round	설깃살	72
	Outside round head	설깃머리살	73
	Knuckle	도가니살	74
	Tri-tip	삼각살	75
Brisket	Brisket	-	80
	Brisket point end	양지머리	81
	Brisket point end-deckle off	차돌박이	82
	Short plate	업진살	83
	Inside skirt	업진안살	84
	Thin flank	치마양지	85
	Internal flank plate	치마살	86
	Flank steak	앞치마살	87
Shank	Shank	-	90
	Fore shank	앞사태	91
	Hind shank	뒷사태	92
	Heel meat	몽치사태	93
	Center of heel meat	아롱사태	94
	Conical meat	상박살	95
Ribs	Ribs	-	00
	Chuck short rib(1st-5th)	본갈비	01
	Short rib (6th-8th)	꽃갈비	02
	Short rib (9th-13th)	참갈비	03
	Rib finger	갈비살	04
	Brisket bone	마구리	05
	Hanging tender	토시살	06
	Outside skirt	안창살	07
	Neck chain	제비추리	08

1. Tenderloin 안심

After removing the kidney fat inside the lumbar vertebra, the head of tenderloin is cut off in parallel with the lower pubis. *M. iliacus*, *M. psoas minor*, and *M. psoas major* are cut along the ilium and lumbar vertebra, followed by removal of fat and trimming.



Sub-primal cuts

10 Tenderloin 안심살

The tenderloin consists of *M. psoas major*, *M. psoas minor* and *M. iliacus*, trimmed after removing connective tissues to lumbar vertebra and surface fat.



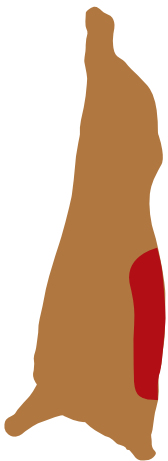
Separation of strip loin including lumbar vertebrae and tenderloin



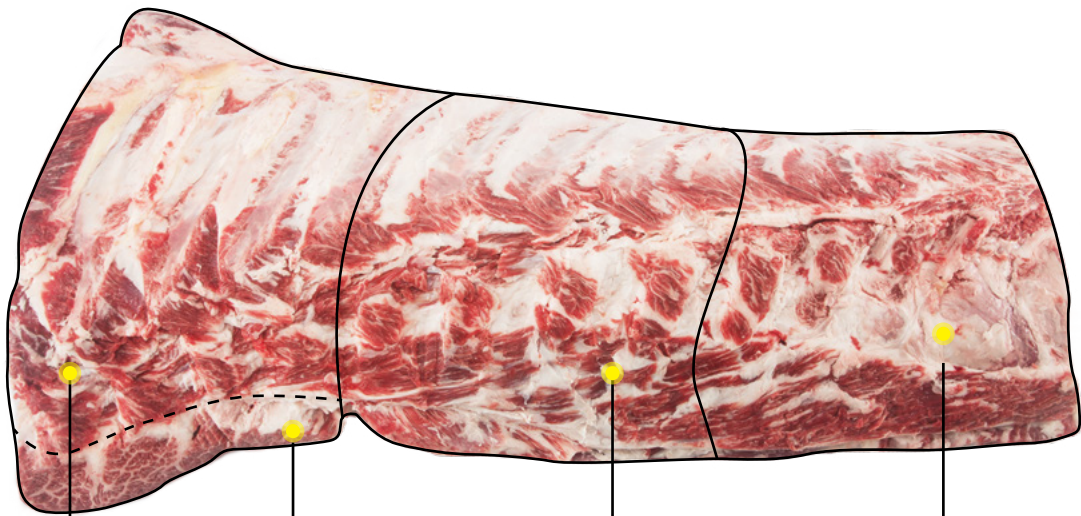
Separation of tenderloin

2. Loin 등심

The carcass is cut straight between the last backbone (thoracic vertebra) and the 1st side bone (lumbar vertebrae). Next, it is cut in parallel with the half carcass center cut line within 5 cm of the outer end of the *M. longissimus dorsi*, cutting off the ribs. Now bones from the backbone (thoracic vertebra) and neck bone (cervical vertebrae) are cut off followed by cutting between the 7th neck bone and the 1st backbone (thoracic vertebra) vertically to the half carcass center cut line. The *M. latissimus dorsi* of back outside the shoulder blade together with fore legs are then cut off, and excessive fat is removed and trimmed. Loin includes upper loin, middle loin, lower loin, and chuck flap tail.



Separation of loin and chuck from thoracic vertebra



24

Chuck flap



23

Lower Loin



21

Upper Loin



22

Middle Loin

21 Upper loin 윗등심살 (1st~5th)

The primal loin cut is made between the 5th and the 6th backbones (thoracic vertebrae) vertically to the half carcass center cut line, yielding cuts from the 1st backbone (thoracic vertebra) to the 5th backbone(thoracic vertebra).



22 Middle loin 꽃등심살 (6th~9th)

The primal loin cut is made between the 5th and 6th backbones (thoracic vertebrae) and between the 9th and 10th backbones (thoracic vertebrae) vertically to the half carcass center cut line, yielding cuts from the 6th to the 9th backbones (thoracic vertebrae).



23 Lower loin 아래등심살 (10th~13th)

The primal loin cut is made between the 9th and the 10th backbones (thoracic vertebrae) vertically to the half carcass center cut line, yielding cuts from the 10th to the 13th backbones (thoracic vertebrae).



24 Chuck flap 살차살

This is made of the serratus ventralis muscle on the foreleg cuts of the upper loin, produced by cutting the upper loin along the muscle fascia to the loin eye muscles.



25 Lower loin 아래등심살(꽃등심 포함) (6th~13th)

The primal loin cut is made between the 5th and 6th backbones (thoracic vertebrae) vertically to the half carcass center cut line, yielding cuts from the 6th to the 13th backbones (thoracic vertebrae).



3. Strip loin 채끝

Cut along the 13th rib between the last backbone (thoracic vertebra) and the 1st side bone (lumbar vertebra) and break between the last side bone (lumbar vertebrae) and the hipbone, followed by cutting off the upper ilium including the *M. obliquus externus abdominis*. Cut at the end of the 13th rib in parallel with the abdominal cut line and cut off a thin flank within 5cm of the outer end of the *M. longissimus dorsi* in parallel with the half carcass center cut line, removing and trimming excess fat.



Sub-primal cuts

30 Strip loin 채끝살

After removing the kidney fat inside the lumbar vertebra, the head of tenderloin is cut off in parallel with the lower pubis. *M. iliacus*, *M. psoas minor*, and *M. psoas major* are cut along the ilium and lumbar vertebra, followed by removal of fat and trimming.



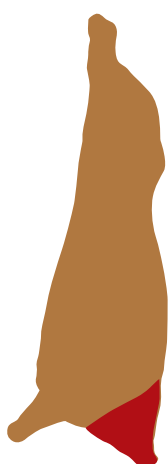
Separation of strip loin including lumbar vertebrae and tenderloin



Separation of strip loin

4. Chuck roll 목심

Chuck is comprised of muscles from the 1st to 7th neck bones (cervical vertebrae), produced by cutting from the long loin between the 7th neck bone and the 1st backbone except for clod and brisket and plate. *M. rhomboideus* outside of the lligamentum nuchae (tendons) is also cut off, and classified into chuck.



Sub-primal cuts

40 Chuck roll 목심살

Chuck comprises muscles from the 1st to 7th neck bones including head, *M. longissimus capitis et atlantis*, *M. semispinalis*, *M. splenius*, *M. rhomboideus*, *M. spinalis cervicis*, *M. longus capitis*, *M. brachiocephalicus*, and *M. longus colli*. It is produced by using the same cutting and trimming standards for the primal chuck.



Removal of cervical vertebrae



Separation of chuck and loin

5. Clod 앞다리

Clod consists of *M. biceps brachii* covering humerus, including *M. latissimus dorsi* of the back at the end of shoulders. It is produced by cutting at a 1/3 point of thick area above *M. latissimus dorsi* in a straight line with the backbone until the end of gristle at the end of the shoulder blade towards the backbone along the fascia between the body and the humerus. Next, the bones are removed, shank is cut off and excessive fat is trimmed. It includes chuck tender, oyster blade, bolar blade, rib blade, and upper oyster blade.



Separation of foreleg and shank from fore quarter



Removal of shoulder blade

53
Bolar blade



51
Chuck tender



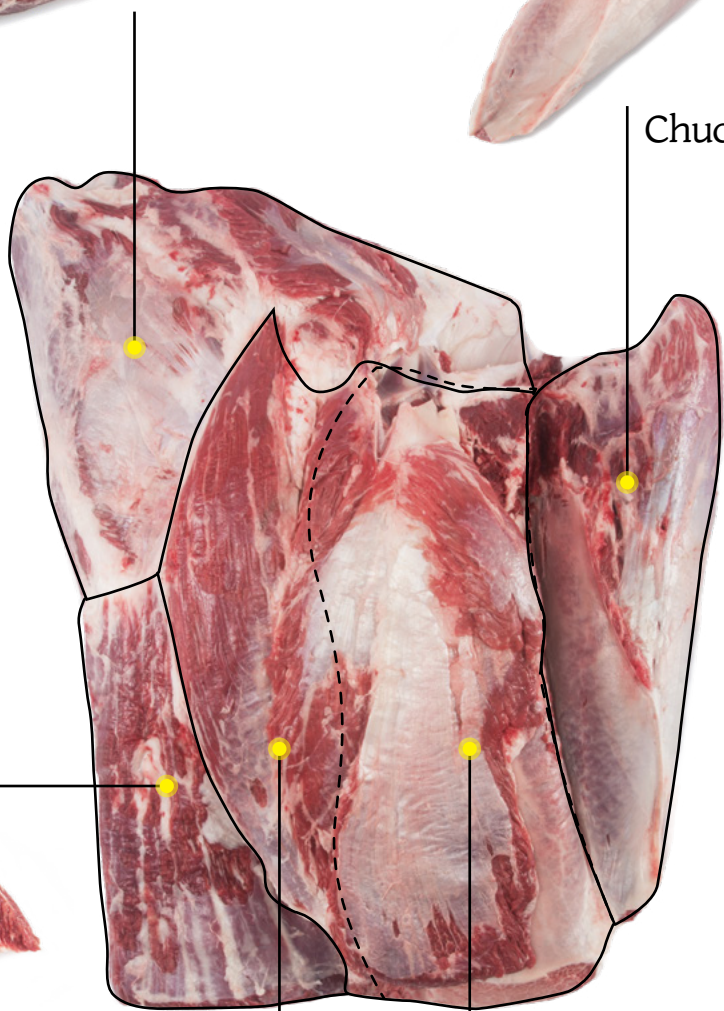
54
Rib blade



52
Oyster blade



55
Upper Oyster blade



51 Chuck tender 꾸리살

Consists of *M. supraspinatus* on the upper spina scapulae outside of the clod. It is produced by cutting fascia from the top blade muscles along the border of spina scapulae.



52 Oyster blade 부채살

This cut is made of *M. infraspinatus* on the lower spina scapulae outside of the clod. It is produced by cutting along the bolar blade, chuck tender and fascia.



53 Bolar blade 앞다리살

Bolar blade comprises of muscles covering the inside of the clod and humerus. It is produced by cutting the area from clod, except for chuck tender, oyster blade, upper oyster blade, and rib blade.



54 Rib blade 갈비덧살

Consists of *M. latissimus dorsi* included in the clod primal cuts of forelegs. It is produced by cutting from the bolar blade.



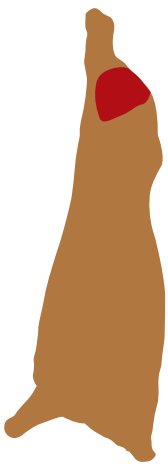
55 Upper oyster blade 부채덮개살

Consists of *M. subscapular* at the inside of clod. It is produced by cutting from primal clod cuts.



6. Top round 우둔

Round consists of *M. adductor femoris*, *M. semimembranosus*, *M. gracilis*, and *M. semitendinosus* inside of the hind legs' thigh bones. It is produced by excluding the shank around leg bones while including top inside round and eye of round.



Separation of top round from the hind leg



62

Eye of round



61

Top inside round

61 Top inside round 우둔살

Top inside round consists of *M. adductor* and *M. semimembranosus* inside the hind legs' hip. It is produced by cutting from *M. semitendinosus* along the fascia inside the round.



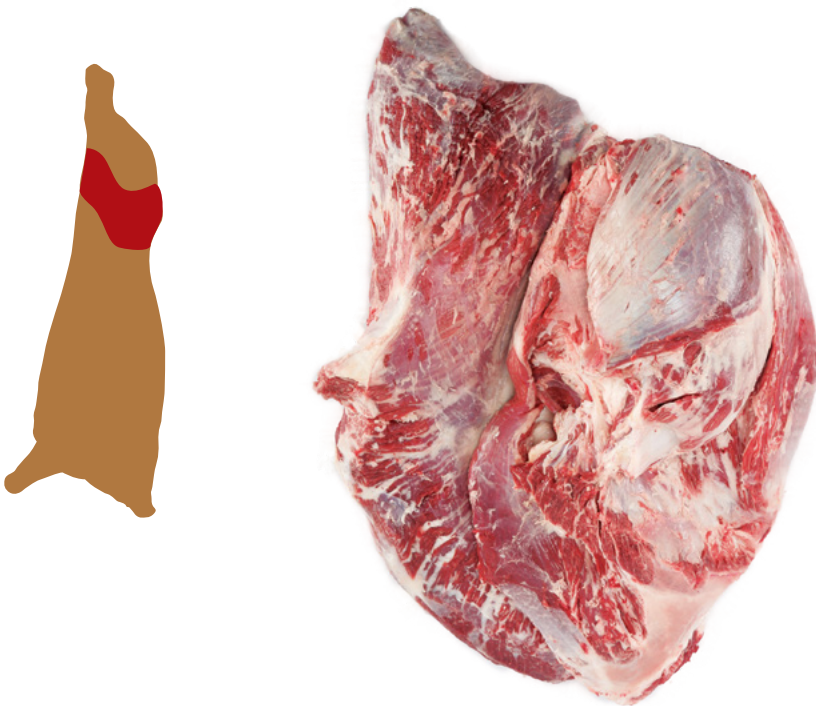
62 Eye of round 홍두깨살

Eye of round comprises a single muscle in the shape of eye of round inside the hind legs. It is a *M. semitendinosus* produced by cutting from the round along the fascia inside the round.



7. Bottom round 설도

This part is made of sacrum and thigh bones of hind legs excluding the round. It consists of *M. gluteus medius*, *M. gluteus superficialis*, *M. biceps femoris*, and *M. quadriceps femoris*. It is produced by removing ligament, subcutaneous fat and intramuscular fat, while keeping rump, outside round, outside round head, knuckle, and tri-tip.



Removal of os coxa from hind legs



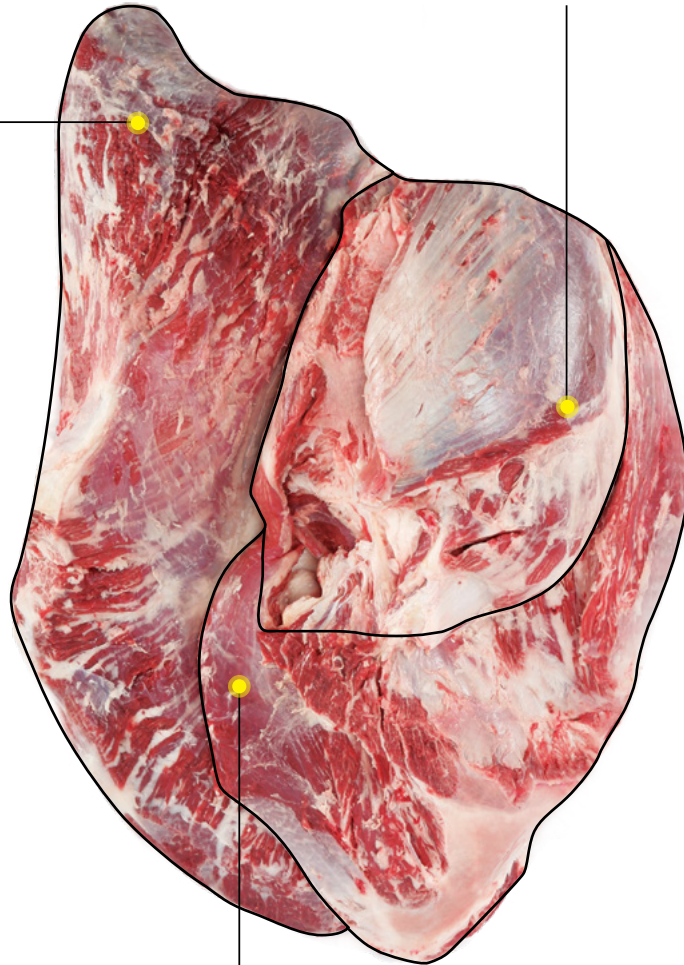
Removal of thigh bone



Removal of gristle

72
Outside round

74
Knuckle



73
Outside round head



71
Rump



75
Tri-tip



71 Rump 보첩살

It is made up of hip cut from hind legs, which consists of *M. gluteus medius*, *M. gluteus superficialis*, and *M. gluteus profunds* covering sacrum. It is produced by removing sacrum and thigh bone and separating knuckle and outside round from sacrum ilium and innominate bones in the hip joint (coxa).



72 Outside round 설깃살

This part is cut from outside thigh of the hind legs, and consists of *M. biceps femoris*. It is produced by cutting rump, tri-tip, and knuckle from thigh bones.



73 Outside round head 설깃머리살

This part comprising the upper *M. biceps femoris* (in a triangular shape) is produced by cutting along the innominate bone of os coxa in the outside round.



74 Knuckle 도가니살

This cut is made of muscle covering thigh bones from hind leg patella, which consists of the *M. quadriceps femoris*. It is produced by cutting rump, tri-tip, outside round, and outside round head from the hind leg button round.



75 Tri-tip 삼각살

Tri-tip is made of outside hip cut, which consists of *M. tensor fasciae latae*. It is produced by cutting from the rump.



8. Brisket 양지

This cut is produced by cutting off from the hind leg *M. tensor fascia lata* along the thin fascia of *M. cutaneus trunci* and *M. rectus abdominis* in the fat located in the stifle in the hind lower legs, cutting *M. obliquus externus abdominis* and *M. transversus abdominis* from the hind quarter, and in turn cutting off the thin flank.

It is produced by cutting *M. pectoralis profundus* and *M. pectoralis superficialis* along the rib gristle, xiphoid cartilage, and breast bone in the fore quarter and separating them from the ribs, cutting along outer jugular vein, including *M. cleidocervicalis* and occipital part and separating from the chuck cut, and finally removing the fat. It includes brisket point end, brisket point end-deckle off, short plate, inside skirt and thin flank, internal flank plate and flank steak of abdomen, which is separated from the strip loin.



Separation of the brisket and short plate



Separation of thin flank

86

Internal flank plate



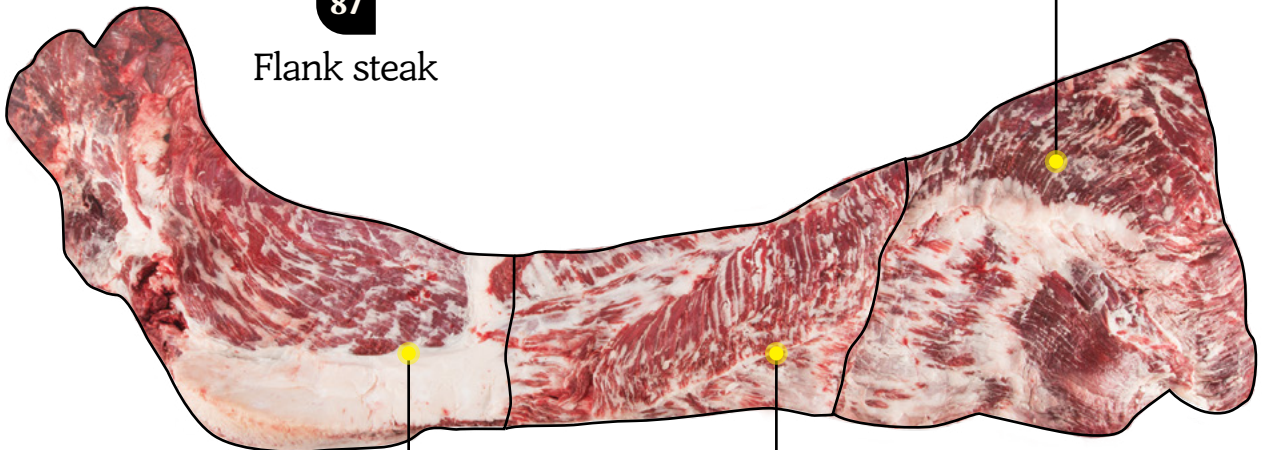
85

Thin flank



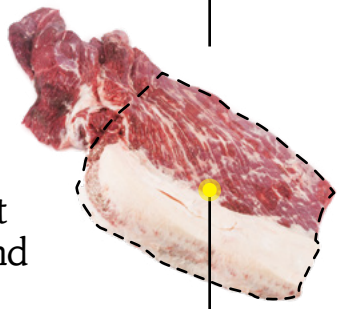
87

Flank steak



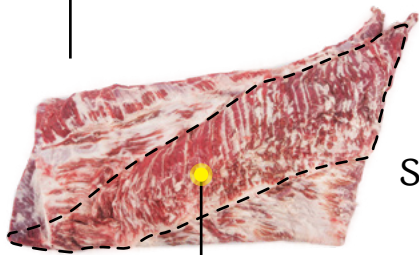
81

Brisket point end



83

Short plate



82

Brisket point end-deckle off



84

Inside skirt



81 Brisket point end 양지머리

This cut consists of muscles in the brisket and plate on the breast bone between the 1st neck bone and the 7th rib including muscles around the beef brisket. It is produced by cutting off from the chuck and ribs and trimming.



82 Brisket point end-deckle off 차돌박이

This cut is made of muscles containing white and firm fat below the 1st to 7th ribs as wide as 15cm. It is produced by cutting from brisket and trimming.



83 Short plate 업진살

Comprises abdominal muscles covering the gristle to the bottom of the 7th rib through 13th rib without ribs. Includes the inside skirt.



84 Inside skirt 업진안살

Inside skirt is cut to include *M. transversus abdominis* only located in the abdominal cavity from the 7th to 13th ribs. It is shaped as a thin, long plate and produced by cutting off from the short plate.



85 Thin flank 치마양지

Made of abdominal muscles from the 1st side bone (lumbar vertebrae) to the cut section of hind leg os coxa, mainly consisting of *M. obliquus internus abdominis*, *M. rectus abdominis*, *M. obliquus externus abdominis*, and *M. cutaneus trunci*. It is produced by cutting horizontally with the half carcass center cut line from the end of *M. longissimus dorsi* in strip loin. It covers internal flank plate and flank steak.



86 Internal flank plate 치마살

It is produced by cutting off only the *M. obliquus internus abdominis* from the thin flank.



87 Flank steak 앞치마살

It is produced by cutting off the *M. rectus abdominis* located towards the abdominal cut line from the 3rd to 6th side bones. It is shaped as an oval plate and separated from thin flank.



9. Shank 사태

This is made of the small muscles covering forearm bones of the fore legs and part of the humerus, and leg bones of the hind legs. It is produced by separating below the fore legs and the round and then removing ligament and fat. It includes fore shank, hind shank, heel meat, center of heel meat, and conical meat.



Removal of forearm bones



Separation of fore shank



Removal of leg bones



Separation of hind shank



91

Fore shank



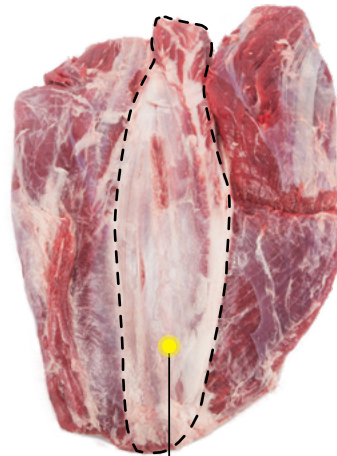
92

Hind shank



95

Conical meat



93

Heel meat



94

Center of heel meat

91 Fore shank 앞사태

The fore shank is made of many muscles covering forearm bones of the fore legs and part of the humerus. It is produced by cutting from fore legs along the fascia.



92 Hind shank 뒷사태

The hind shank comprises of many muscles covering leg bones of the hind leg. It is produced by cutting from the round along the muscle fascia.



93 Heel meat 몽치사태

This is a cut of *M. gastrocnemius* covering knee joint at the bottom of thigh bones. It is produced by separating from hind shank and includes *M. flexor digitorum superficialis*.



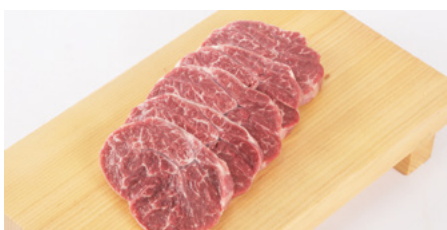
94 Center of heel meat 아롱사태

It is made of a single muscle inside the heel meat, which is *M. flexor digitorum superficialis*. It is produced by cutting between lower and upper heel meat along the muscle present on the Achilles tendon.



95 Conical meat 상박살

It is produced by cutting the *M. brachialis* covering fore leg humerus from the fore shank.



10. Ribs 갈비

It is produced by separating fore legs and cutting off muscles in the loin and brisket and plate area around the ribs and muscles, followed by separating ribs from the backbone. Ribs are included, with excessive fat removed. It includes chuck short rib (1-5th), short rib (6-8th), short rib (9-13th), rib finger, and brisket bones.

Given the characteristics of primal cuts, hanging tender, outside skirt, and neck chain are also included in the cut for classification purposes.



Separation of the foreleg



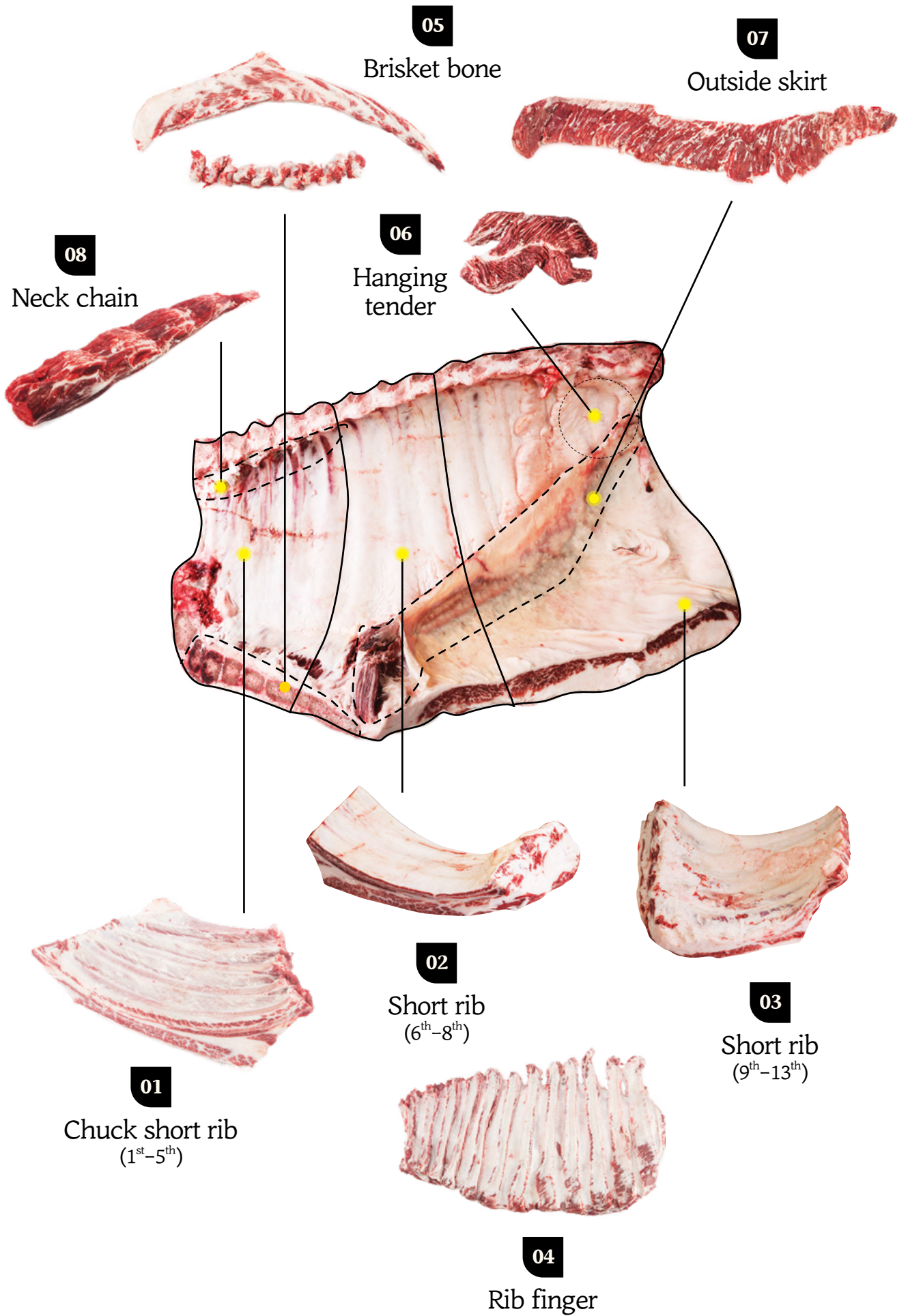
Separation of brisket



Separation of loin and chuck



Removal of thoracic vertebrae



01 Chuck short rib 본갈비 (1st~5th)

This cut is produced by cutting between the 5th and 6th ribs from the primal rib cut and trimming the area between the 1st and 5th ribs.



02 Short rib 꽃갈비 (6th~8th)

This part is produced by cutting between the 5th and 6th ribs and between the 8th and 9th ribs from the primal rib cut and trimming the area between the 6th and 8th ribs.



03 Short rib 참갈비 (9th~13th)

It is produced by cutting between the 8th and 9th ribs from the primal rib cut and trimming the area between the 9th and 13th ribs.



04 Rib finger 갈비살

It is produced by removing bones from the ribs and leaving only the meat (including boneless upper rib, middle rib and lower rib).



05 Brisket bone 마구리

This cut comprises of breast bones and costal cartilage without capituli costae and brisket and plate from the primal rib cut without long loin. It is produced by cutting the area where *M. intercostales* is located in an oval shape.



06 Hanging tender 토시살

This is comprised of muscle exposed to the abdominal cavity between phrens (outside skirt) in the 9th backbone and the 1st side bone. It is produced by cutting off from the outside skirt and the backbone.



07 Outside skirt 안창살

It consists of thin and flat *M. diaphragma* exposed to and distributed in the abdominal cavity across the ribs to the side bone at the end of the breast bone inside the ribs. It is produced by cutting from the ribs and trimmed.



08 Neck chain 제비추리

Neck chain comprises of *M. longus colli* in the shape of a strip located along the joint of the 1st backbone and the 6th backbone. It is produced by cutting in a straight line from the point separating chuck and loin.



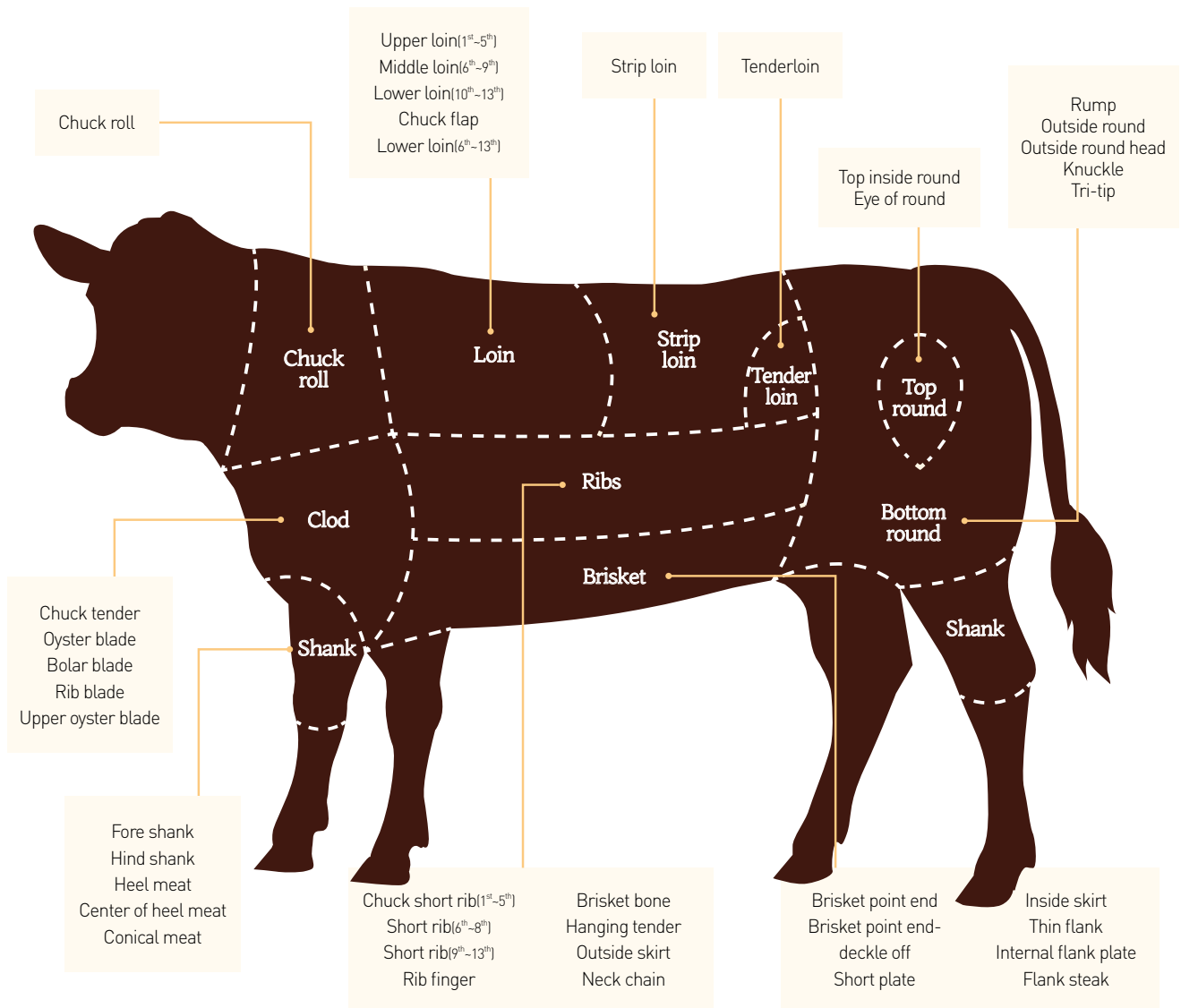
A variety of tastes
and pleasures made by
Korean hanwoo beef





Part of beef and use





Roast	Steak	Soup	Stir-fry	Skewered, sanjeok (Korean shish kebab)
Loin, Tenderloin, Strip loin, Rump, Chuck tender, Tri-tip, Center of heel meat, Brisket point end- deckle off, Oyster blade, Inside skirt, Internal flank plate, Ribs	Loin, Strip loin, Tenderloin, Rump, Oyster blade	Loin, Chuck roll, Shank, Bolar blade, Brisket, Bottom round	Loin, Strip loin, Chuck roll, Top inside round, Bolar blade, Bottom round	Loin, Strip loin, Bolar blade, Top inside round, Bottom round
Boiled down in sauce	Steamed	Bulgogi	Hotpot	Raw meat
Chuck roll, Bolar blade, Brisket, Shank, Top inside round, Bottom round	Ribs, Shank, Brisket	Loin, Chuck roll, Top inside round, Bolar blade, Bottom blade	Loin, Strip loin, Top inside round, Bottom round, Chuck roll, Brisket point end- deckle off, Oyster blade	Bolar blade, Chuck roll, Top inside round, Bottom round

Dishes by part of beef



Korean BBQ Steak

- Korean BBQ Steak is a Korean-style grilled beef dish in which raw meat cuts such as tenderloin, sirloin, and striploin are grilled over charcoal, and dipped in a pinch of salt or oil dressing.
- It is typically served with leafy vegetables, pickled onions, and seasoned scallion salad.



Meat Jeon (Korean Beef Pancake)

- Meat Jeon is a fritter, consisting of thinly sliced beef dipped in egg batter and fried.
- It is highly popular in the Jeolla-do region and usually served at the table for guests.



Galbi-jjim (Korean Braised Short Ribs)

- Galbi-jjim is a Korean traditional braised tender short ribs dish in a rich and mildly sweet sauce including soy sauce and other special ingredients.
- It is typically served on traditional holidays and special occasions where families gather.



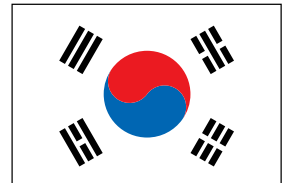
Beef Bibimbap

- Beef Bibimbap is a rice bowl topped with all sorts of seasoned sautéed vegetables, mushrooms and shredded beef marinated in bulgogi sauce.
- It is known as a nutritionally balanced dish where you can enjoy plenty of vegetables along with meat.



Stuffed Beef Rolls with Vegetables

- Stuffed Beef Rolls with Vegetables is thinly sliced beef with vegetables, rolled up, and pan-fried until crisp, and dipped in a soy-mustard sauce.
- Not only is it visually pleasing, but the texture of grilled meat and vegetables is excellent.



Korea



Tenderloin steak *Recommendation: medium well done

- It is a dish of well-prepared tenderloin marinated and grilled.
- It is served with grilled vegetables (asparagus, king oyster mushrooms, paprika, etc.), mashed potatoes, and brown gravy sauce.



Oyster blade steak *Recommendation: medium well done

- It is a dish of well-prepared oyster blade meat marinated and grilled on the grill.
- It is served with grilled vegetables (asparagus, king oyster mushrooms, paprika, etc.), mashed potatoes, and soy sauce.



Rump steak *Recommendation: medium

- It is a dish of well-prepared rump meat marinated and grilled on the grill.
- It is served with grilled vegetables (asparagus, king oyster mushrooms, paprika, etc.), mashed potatoes, and soy sauce.



Bulgogi Nutritious Leaf Wraps and Rice

- It is a dish of thinly sliced sirloin marinated in bulgogi seasoning and grilled on a grill, as well as nutritious rice made with non-glutinous rice, black rice, mung bean, and brown rice, served with ssam vegetables and ssamjang.



Wild salad

- It is a salad mixed with grilled beef fillet, grilled vegetables, balsamic cream sauce and honey mustard dressing.
- It is a healthy meal with boiled barley rice and mung bean.

Beef Grading System

What is the Beef Grading System?

The Beef Grading System evaluates the beef yield and quality of each cattle with the scientific and objective grading standard. Beef grading system is mandatory, so all Hanwoo carcasses are graded in an objective standard reference.

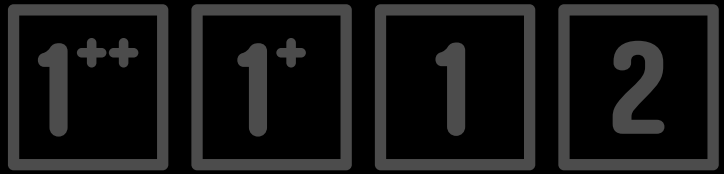
Beef grading programs have allowed the Korean beef quality become more globally competitive.

Benefit of beef grading system

Producers can more precise breeding and feeding based on the grading results.

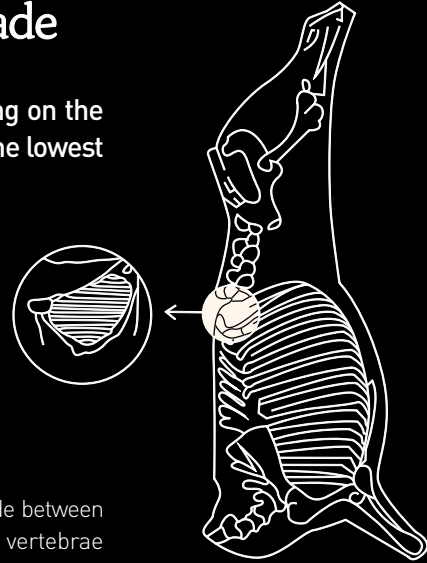
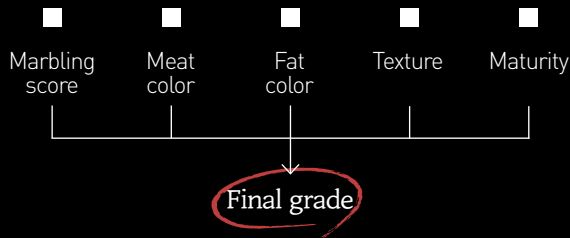
Distributors can Stable business operations and predict the price and profits.

Consumers are able to confirm the meat quality and select the product depending on individual preference and have a wider range of choice.



Determination of Meat Quality Grade

The beef quality grading system has five grades depending on the evaluation item and criteria. Each criterion is judged and the lowest grade is judged as the final grade.



※ Part of beef for grading: After slaughtering a cow, an incision is made between the last lumbar vertebrae [thoracic vertebrae] and the first lumbar vertebrae [lumbar vertebrae] on the left semi-divided semiconductor, and the incision is made on the backbone side.

- **Marbling score** Preliminary quality grading is decided with the degree of marbling

Preliminary quality grading 1 ⁺⁺ : No.9, No.8, No.7 1 ⁺ : No.6 1 : No.5, No.4 2 : No.3, No.2 3 : No.1	1⁺⁺ Grade			1⁺ Grade	
	BMS 9	BMS 8	BMS 7	BMS 6	
1 Grade		2 Grade		3 Grade	
BMS 5	BMS 4	BMS 3	BMS 2	BMS 1	

* Marking of marbling score (9, 8, 7) for 1⁺⁺ grade beef Marbling grade marking on meat price sign e.g. (1⁺⁺)(9, 8, 7) or (1⁺⁺)(9)

Carcass no.	Traceability no.	Breed	Sex	Weight	Grade	
33		Korean beef	Steer	460	Quality (Marbling score)	Yield (Yield index)
					1 ⁺⁺ (Marbling score 9)	A (68.00)

Grading Verification Form

- **Meat color** Meat color of the cut surface of rib eye is determined in accordance with meat color



- **Fat color** Fat color of the cut surface for intra-muscle and back in accordance with fat color



- **Texture** The fine muscle and firm texture of the cut surface is determined

- **Maturity** The biological age of carcass is determined by ossification degree of cartilage from the spinous process from the spine



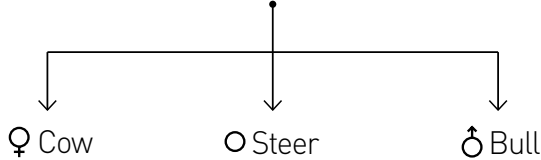
Yield Grading

The meat yield grade is determined in 3 grades with the evaluation category and criteria. There are A, B, and C grades which depend on the meat yield index values calculated from the equation. These include the back fat thickness, loin eye area and carcass weight.

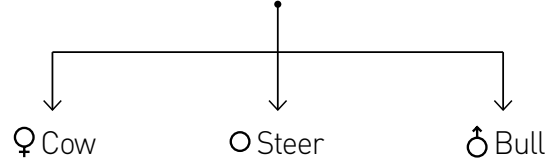
- 1. Back fat thickness (BFT):** In the grading cut, measure BFT at a 2/3 point towards the abdomen along the right side of the loin eye muscle area, expressed in mm.
- 2. Loin eye muscle area:** In the grading cut, measure the loin eye muscle area in using 1cm spaced markings both vertically and horizontally.
- 3. Carcass weight:** Weight of the carcass is measured in kg and reported by the slaughter house manager.

• Yield grade formula(6)

Korean beef



Beef cattle



• Meat Yield Grading Criteria(Korean beef steer)

$$\text{Meat Yield Index} = [11.06398 - 1.25149 \times \text{BFT(mm)} + 0.28293 \times \text{loin eye muscle area(cm}^2\text{)} + 0.56781 \times \text{Carcass weight(kg)}] \div \text{Carcass weight(kg)} \times 100$$

A

Meat Yield Index
**62.52
and over**

B

Meat Yield Index
**60.40 to
below 62.52**

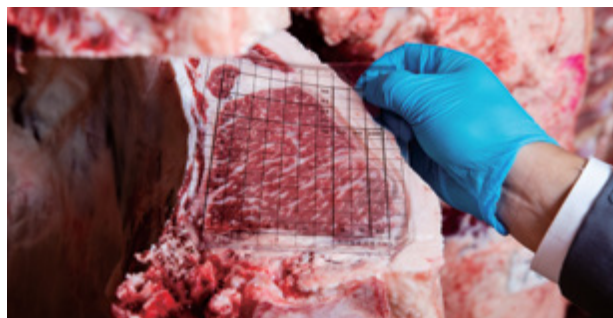
C

Meat Yield Index
Below 60.40

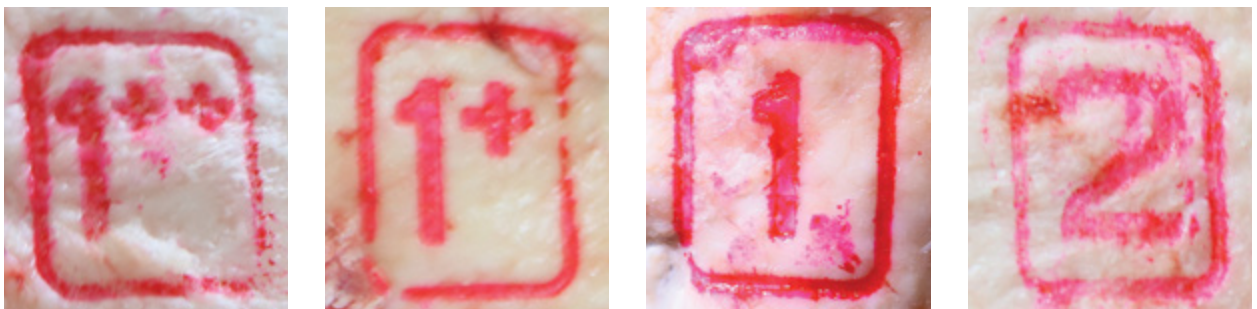
• Measuring the thickness of back fat



• Measuring of the loin eye muscle area



- The determined grade is marked on the carcass.



- Consumers can check the grade on the package.



Beef Traceability System



What is the Beef Traceability System?

The Beef Traceability System aims to document and manage all information from the birth of cattle to slaughter, packing process, and sale, making it possible for stakeholders to quickly track history and handle sanitation and safety problems. Upon birth, all cattle fed in Korea are given an ear tag containing a 12-digit Individual identification number, which is managed during the entire farm-to-fork process.

Benefit of Beef Traceability System

It can ensure transparency of beef distribution, prevent false labeling of origin and provide advanced information on sale, so consumers can purchase beef product with confidence.





Feeding Stage

Trustee facility

Birth or transportation report
Entry of ear tag



Slaughter Stage

Quality evaluator

Marking of ID number on carcass



Packing Processing Stage

Packing company

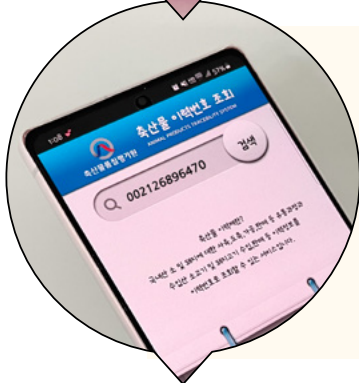
Marking of ID number on cuts



Sale Stage

Marketing company

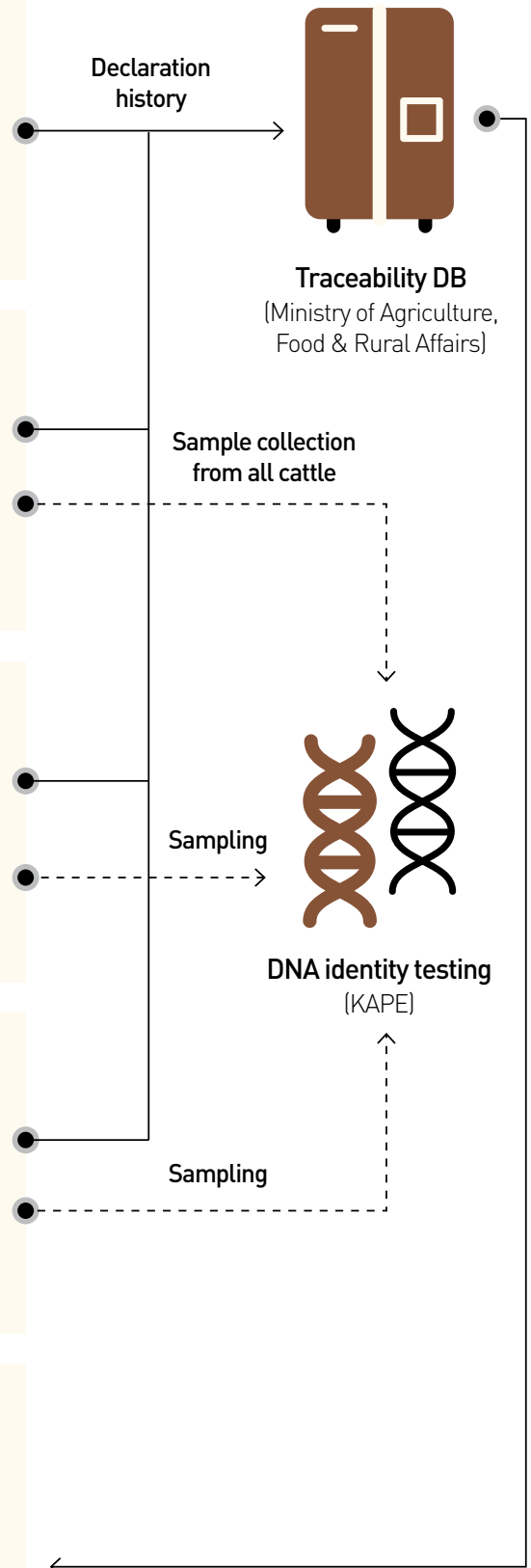
Marking of ID number for sale



Consumption Phase

Consumer / Internet

Access to beef traceability information

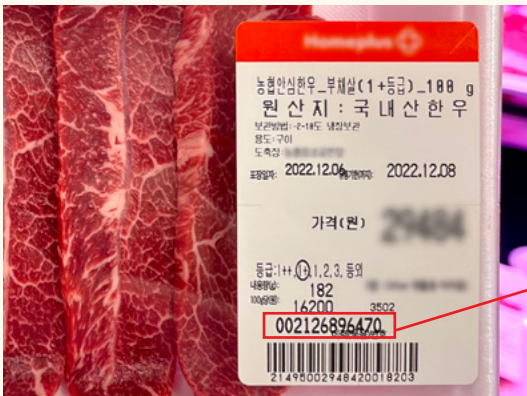


Beef Traceability System

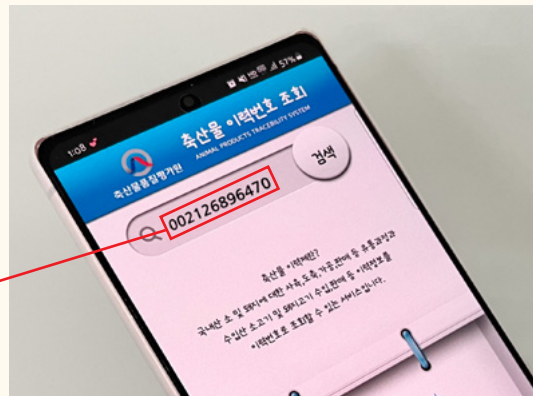
Ease of accessing history information

- Consumers can verify various history information easily with ID numbers on the package using mobile phone or the website(aunit.mtrace.go.kr)

ID Number on package



Inquire ID Number



Accurate and scientific tracking is possible.

- DNA identity testing is used to track if the cattle registered to the system and those on the market are identical.
- For this purpose, samples of carcasses slaughtered in Korea are collected, preserved, and managed.

Sample for DNA identity testing

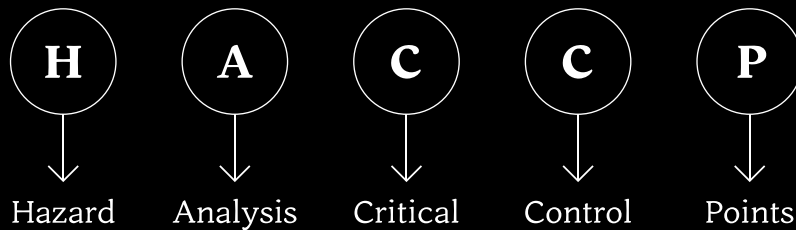


Sample for DNA identity testing



HACCP System

What is the HACCP?



- HACCP is a preventative system for food safety. It is a technique for analyzing hazardous factors on the safety of livestock products (HA) and establish the critical control point (CCP). It is scientific and systematic safety managing system for the final product
- Korea strictly follows the “12 directives for the application of HACCP” of CODEX which comply at the global level.
- Hanwoo beef is produced under the hygienic and safety guaranteed condition using this system controls all process such as raising, slaughtering, processing, packaging and distribution of Hanwoo beef.
- Consumers can confirm that Hanwoo beef is safe with the HACCP Mark on the product.

HACCP mark





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Rural Development Administration
National Institute of
Animal Science

1500 Kongjwipatjwi-ro, Iseo-myeon, Wanju-gun, Jeollabuk-do, (55365) Republic of Korea
Tel +82-63-238-7000 Fax +82-63-238-7148 Homepage www.nias.go.kr