I have included here only those components of the act that relate to the definition of a bovine carcass and the actual grading standards.

“beef carcass”

“beef carcass” means the carcass of a slaughtered bovine animal that is produced for beef and has had the following removed, namely,

* (*a*) the hide,
* (*b*) that portion of the head and neck forward of the first cervical vertebra,
* (*c*) that portion of the foreshank below the carpal (knee) joint and that portion of the hindshank below the tarsal (hock) joint,
* (*d*) the respiratory, digestive, reproductive and urinary systems and the thoracic and abdominal organs,
* (*e*) the membranous portion of the diaphragm and the pillar of the diaphragm,
* (*f*) the spinal cord,
* (*g*) the kidney fat, pelvic fat, heart fat and scrotal or udder fat,
* (*h*) the tail posterior to the first coccygeal vertebra, and
	+ (*i*) any portion of the carcass the removal of which is required for pathological reasons under the [*Meat Inspection Regulations, 1990*](http://laws-lois.justice.gc.ca/eng/regulations/SOR-90-288); (*carcasse de boeuf*)