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IS 2537 (1995): Meat And Meat Products - Beef And Buffalo ... 4.3 A Chart Showing wholesale And Retail Cuts Is Given in Fig.2. The Number Indicated In Wholesale Cuts Correspond To The Locations Of Cuts Indicated In The retail Cuts. 5 CLASSES AND GRADES 5.1 Classes Beef/buffalo Carcasses shall Be Of The Following Six Classes Based Largely on Age, Sex And Mas Feb 4th, 2024

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