

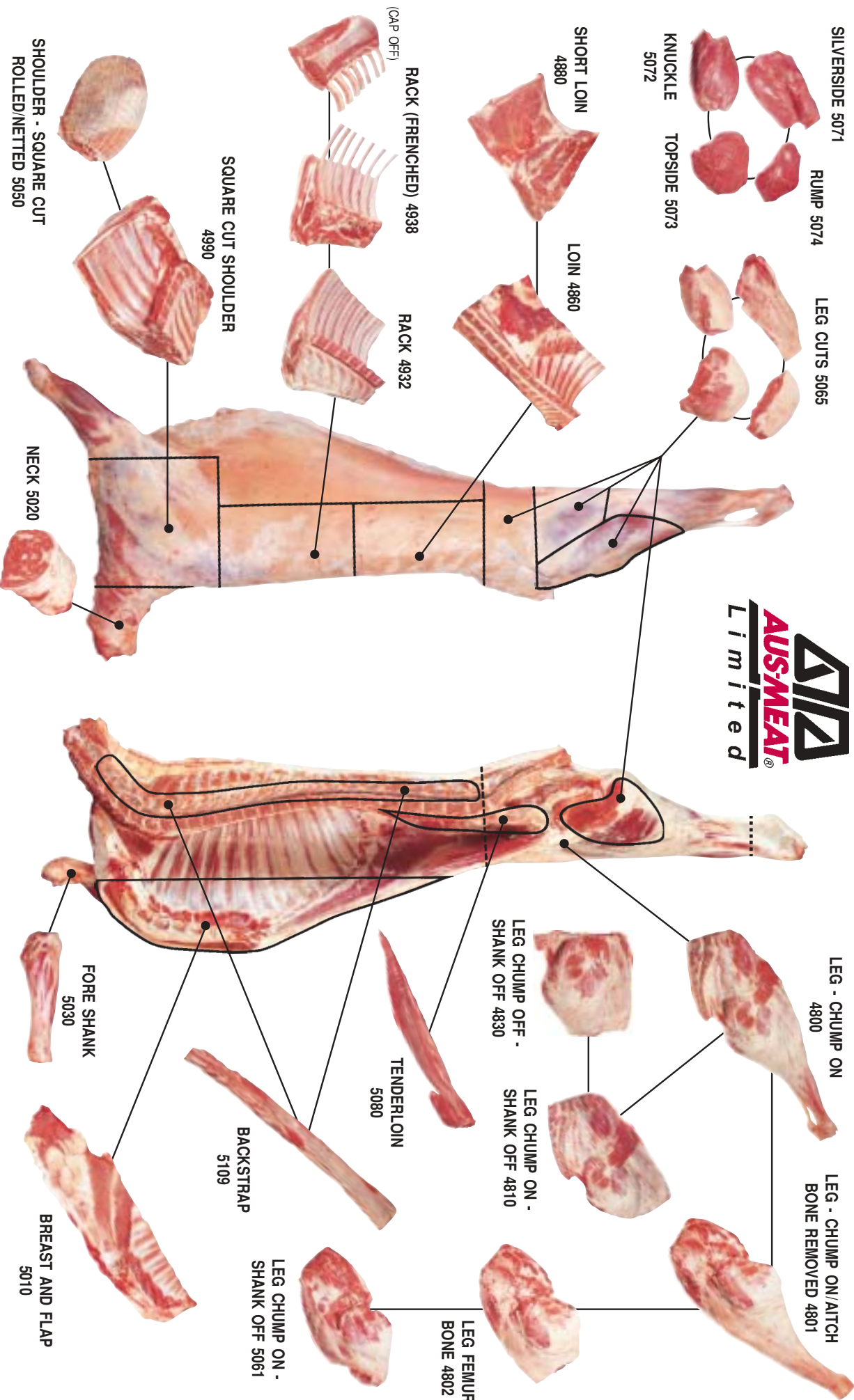


*"Adding value through Quality  
Management Partnerships"*



# SHEEPMEAT LANGUAGE

# SHEEPMEAT PRIMAL CUTS



For further information contact: AUS-MEAT Limited, PO Box 3175, South Brisbane QLD 4101,

[www.ausmeat.com.au](http://www.ausmeat.com.au)

# BASIC CATEGORIES

\* Chronological age as shown is approximates only



**LAMB \*L\***

**Female or castrate or entire male ovine that:**

- ◆ Has 0 permanent incisor teeth

\* Up to 12 months

- ◆ **Milk Fed Lamb (Symbol "MF"):** Lamb that has not been weaned. Younger than 8 weeks.
- ◆ **Grain Fed Lamb (Symbol "GF")** refer Australian Meat Industry Information for specification and feed details.



**MUTTON \*M\***

**Female or castrate male ovine that:**

- ◆ In male shows no SSC
- ◆ Has at least 1 permanent incisor tooth

\* Over 10 months

- ◆ **OVINE:** Optional alternative generic description for Mutton. Refer Australian Meat Industry Information for conditions of use.
- ◆ **MANUFACTURING BONELESS:** Lamb and Ram may be packed in the same carton with Mutton and described as Mutton.
- ◆ **PRIMAL CUTS:** Bone in or Boneless Lamb and Mutton primal cuts may be mixed in the same pack but the category used can only be the basic category Mutton - \*M\*.



**RAM \*R\***

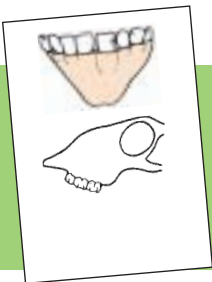
**Entire or castrate male ovine that:**

- ◆ Shows SSC
- ◆ Has at least 1 permanent incisor tooth

\* Over 10 months

SSC = Secondary Sexual Characteristics

# ALTERNATIVE CATEGORIES



**YOUNG LAMB \*YL\***

**Female or castrate male ovine that:**

- ◆ Has 0 permanent incisor teeth
- ◆ Has no evidence of eruption of permanent upper molar teeth

\* Up to 5 months only (approximately)



**HOGGET or YEARLING MUTTON \*H\***

**Female or castrate male ovine that:**

- ◆ Has 1 but no more than 2 permanent incisor teeth
- ◆ In male shows no SSC

\* 10 to 18 months (approximately)

- ◆ **Grain Fed Hogget (Symbol "GF")** refer Australian Meat Industry Information for specification and feed details.



**EWE MUTTON \*E\***

**Female ovine with evidence of eruption of 1 or more permanent incisor teeth**

\* Over 10 months



**WETHER MUTTON \*W\***

**Castrate male ovine that:**

- ◆ Has 1 or more permanent incisor teeth
- ◆ Shows no SSC

\* Over 10 months

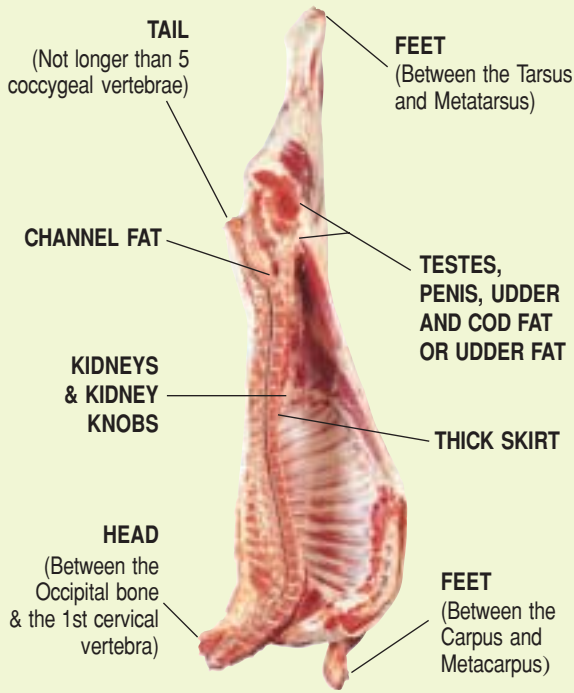


**DEFINITION OF A PERMANENT INCISOR**

**A PERMANENT INCISOR IS DEFINED AS:**

- ◆ A new incisor that has broken (erupted) through the gum surface.
- ◆ Permanent incisors are used to determine the age of animals

# STANDARD CARCASE



## DEFINITION OF STANDARD CARCASE

A sheepmeat carcass is the body of a slaughtered ovine animal after:

- ◆ bleeding
- ◆ skinning
- ◆ removal of all the internal digestive, respiratory, excretory, reproductive and circulatory organs
- ◆ minimum trimming as required by the meat inspection service for the carcass to be passed fit for human consumption
- ◆ trimming of the neck and neck region may be extended to ensure compliance with 'Zero Tolerance' for ingesta contamination especially where Halal slaughter has been performed. This extension to the Standard Carcass Trim is limited to a hygiene trim but may include complete removal of the 1st cervical vertebrae. This process must be controlled by the Company MSQA program.

and the removal of the:

- ◆ head between the skull (occipital bone) and the first cervical vertebra
- ◆ feet between the knee joint (carpus and metacarpus) and the hock joint (tarsus and metatarsus)
- ◆ tail so that it is no longer than five coccygeal vertebrae
- ◆ thick skirt by separating the connective tissues as close as possible from the bodies of the lumbar vertebrae
- ◆ kidneys, kidney knob and the pelvic channel fat
- ◆ udder, or the testes, penis and udder or cod fat

The carcass must be weighed hot (HSCW).

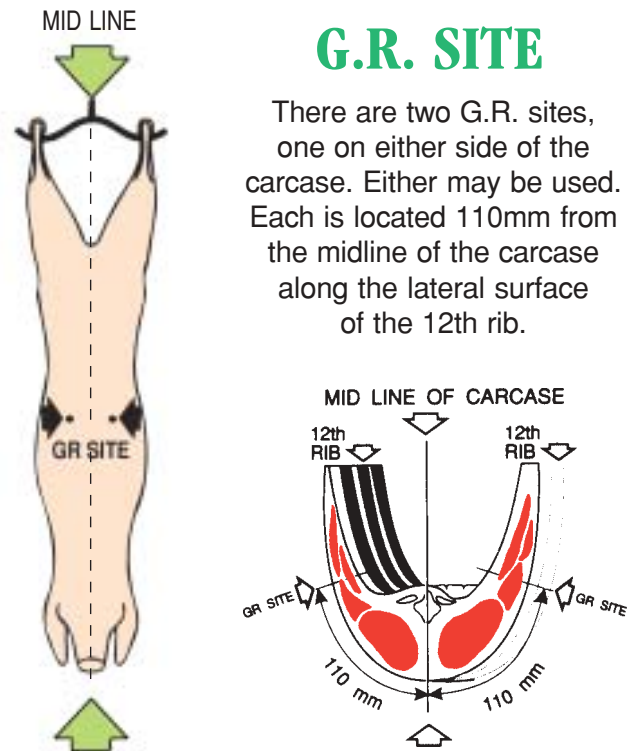
*The AUS-MEAT Standard Carcass applies to all Over-The-Hooks trading in AUS-MEAT Accredited Abattoirs unless a variation is agreed to by the producer and processor. In this case, the term non-standard carcass must be stated on the feedback sheet.*

# FAT CLASS



## G.R. SITE

There are two G.R. sites, one on either side of the carcass. Either may be used. Each is located 110mm from the midline of the carcass along the lateral surface of the 12th rib.



# WEIGHT CLASSES (Scores)

Carcasses may be classified into weight classes. The classes are based on HSCW as follows:

CLASS		8	10	12	14	16	18	20	22	24	26	28
WEIGHT	Over (kg)		8	10	12	14	16	18	20	22	24	26
	& up to (kg)	8	10	12	14	16	18	20	22	24	26	