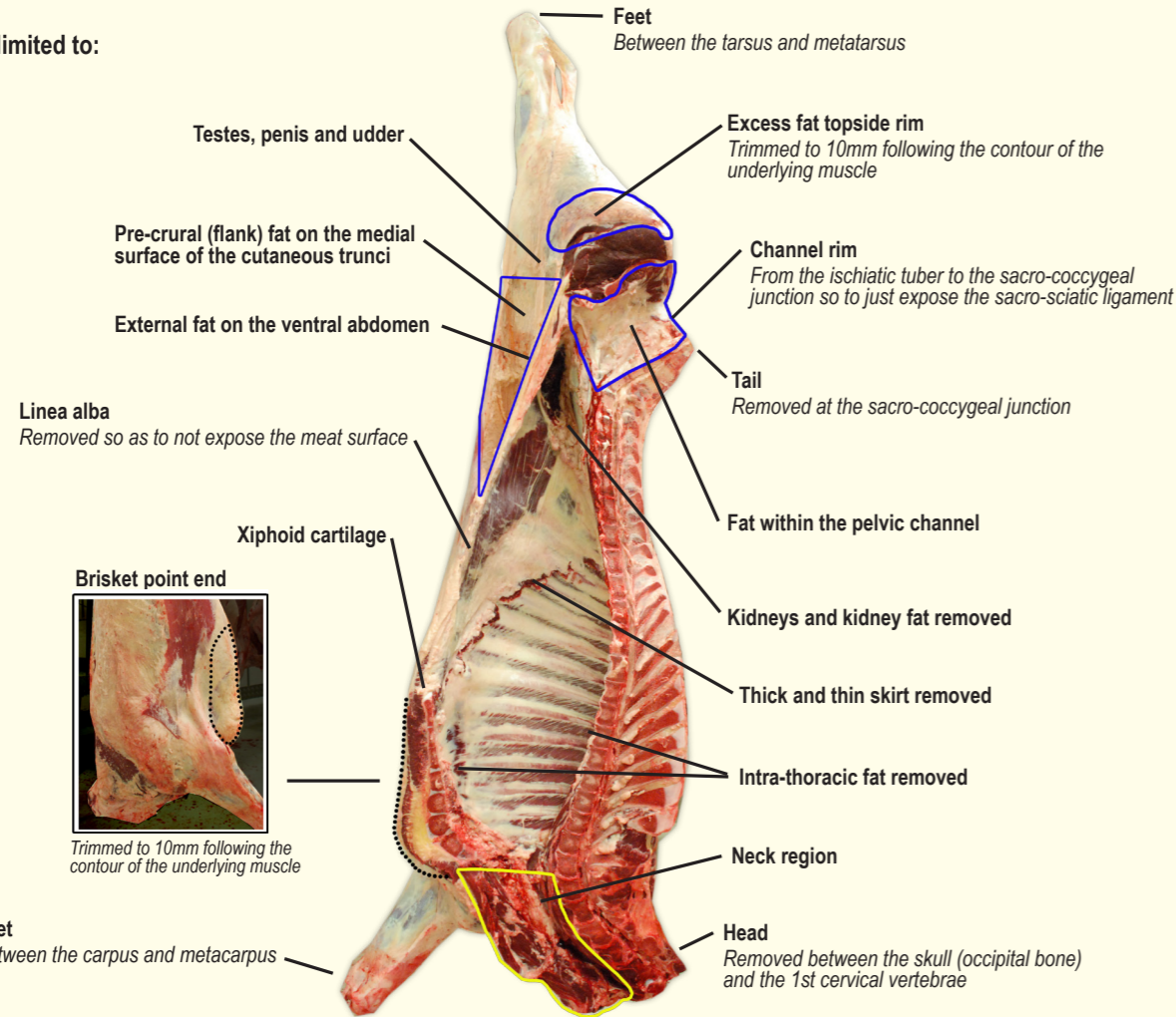




# STANDARD CARCASS DEFINITION

Trimming is limited to:



VEAL - As per beef except; that thin skirt and pelvic fat may be retained in an unsplit carcass up to 70kg.

The AUS-MEAT Standard Carcass applies to all Over-The-Hooks trading in AUS-MEAT Accredited processing facilities, unless a variation is agreed to by the producer / processor involved. In this case, the trim can not go beyond the Standard Carcass definition. (Refer National Accreditation Standards for requirements.)

**A standard beef or veal carcass, is the body of a slaughtered bovine animal after:**

- Bleeding.
- Hide removal.
- Removal of all internal digestive, respiratory, excretory, reproductive and circulatory organs.

**And by the removal of:**

- Head between the skull (occipital bone) and the 1st cervical vertebrae, by a square cut transversely across the neck muscles.
- Feet between the knee joint (carpus and metacarpus) and the hock joint (tarsus and metatarsus).
- Tail at the junction between the sacral and coccygeal vertebrae.
- Skirts (thick and thin) by separating the connective tissues as close as possible from the abdominal and thoracic walls. On un-split veal carcasses (maximum 70kgs) thin skirts may be retained.
- Kidneys, kidney fat and fat within the pelvic channel (meat and tendoneus membrane must not be scored or scalloped). On un-split veal carcasses the pelvic channel fat may be retained.
- Removal of testes, penis and udder.
- Pre-crunal (flank) fat on the medial surface of the cutaneous trunci, external fat on the ventral abdomen including udder and cod fat.
- Fat on the channel rim from the ischiatic tuber to the sacro-coccygeal junction trimmed at no greater than 90 degrees to the sawn sacral vertebrae so to just expose the sacro-sciatic ligament.
- Excess fat on the topside rim trimmed to 10mm (where excess fat is applicable) following the contour of the underlying muscle. Further trimming is

accepted only where contamination is visible.

- Xiphoid cartilage and intra-thoracic fat.
- Scar tissue (linea alba) that extends from the xiphoid cartilage at the sternum to the most caudal point of the thin flank so as to not expose the meat surface.
- External fat on the brisket point end (where excess fat is applicable) to be trimmed to 10mm following the contour of the underlying muscle.

**Hygiene – Wholesomeness And Integrity**

Additional hygiene trim requirements may exist due to operational process (e.g. Halal sticking). In all such cases to maintain the integrity of the Standard Carcass Trim, the Approved Arrangement must include detailed work instructions and use of competent personnel in the application of these instructions.

**Sufficient trimming of visually contaminated surfaces that may compromise food safety or wholesomeness.**

- Evidence of visible contamination including faecal material, urine, milk, ingesta and other excreta and secretions;
- Exudates from a lesion and any other defect likely to contaminate a carcass.
- Blood Clots from the neck region. Must be controlled under the Approved Arrangement and company process work instructions.
- Where Halal Slaughter has been performed on a Veal carcass, Standard Carcass Trim may be extended to include the complete removal of the first cervical vertebrae. This extension must be controlled under the Approved Arrangement and company process work instructions.

The carcass must be weighed hot, within 2 hours of slaughter. This is referred to as Hot Standard Carcass Weight (HSCW)

# BEEF BRUISE REPORTING

	NUMBER OF SERIOUS BRUISE AREAS
1 BUTT	1
2 RUMP	1
3 LOIN	1
4 FOREQUARTER	1
5 HINDQUARTER	2
6 HINDQUARTER	3
7 HINDQUARTER FOREQUARTER	2
8 HINDQUARTER FOREQUARTER	3
9 SIDE	4

## DEFINITION

**Scorable Bruise Description:**

- 1 Where muscle is bruised, it qualifies as a scorable bruise if; an area of muscle (exposed) by trimming into the muscle tissue to the extent that it cannot be covered by a 100mm diameter circle or an irregular shaped equivalent area.
- 2 Where the trimming of a serious bruise has exposed muscle tissue smaller than 100mm and deeper than 20mm.

**Serious (flank bruise):**

A serious bruise located in the thin flank area is recorded as a score (3) when the muscle tissue of the primal (strip-loin) is damaged.

**Where a bruise straddles two scorable areas:**

- 1 The score will be recorded in the area where the bruise is most predominant.
- 2 A straddle bruise that covers at least 100 mm in both scorable areas will count as separate bruises and be recorded as such.

\* For position of bruising details, refer to Australian Meat Industry Information Manual Vol 1 - Language: Beef & Veal.

## FAT MEASUREMENT P8 SITE

**MANUAL MEASUREMENT**

Fat depths may be measured manually using a cut and measure knife. The measurement is taken at the P8 site and is recorded on the Feedback Sheet as consistent indication of the fatness of the carcass.

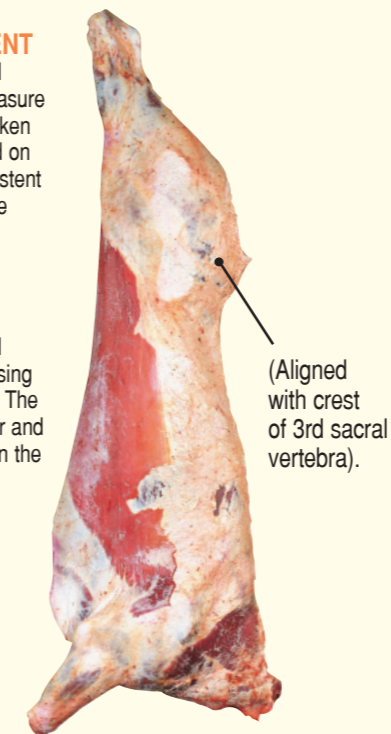
**AUTOMATIC MEASUREMENT**

Fat depths may be measured electronically at the P8 site using a Hennessey Grading Probe. The reading is fed into a computer and the measurement recorded on the Feedback Sheet.

**FAT CLASS**

Table shows mm of fat at P8 site.

- 1 up to 2
- 2 over 2 and up to 6
- 3 over 6 and up to 12
- 4 over 12 and up to 22
- 5 over 22 and up to 32
- 6 over 32



## WEIGHT CLASSES (Scores)

Carcasses may be classified into weight classes. Sides, quarters or portions may refer to the weight class of the carcass they came from. The classes are based on Hot Standard Carcass Weight (HSCW) as follows:

Class	Weight (kg)	
	Over	& up to
4		40
7	40	70
9	70	90
11	90	110
13	110	130
15	130	150
16	150	160
18	160	180
20	180	200
22	200	220
24	220	240
26	240	260
28	260	280
30	280	300
32	300	320
34	320	340
36	340	360
38	360	380
40	380	400
42	400	420
44	420	440
46	440	