

SHEEPMEAT Language



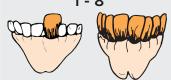


BASIC CATEGORIES (LAMB / MUTTON / RAM)

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DENTITION	DESCRIPTION	CATEGORY / CIPHER		
	 LAMB means meat derived from an ovine animal that: (a) is under 12 months of age; or (b) does not have any permanent incisor teeth in wear. Grain Fed Lamb (Symbol GF) 	LAMB *L* MUTTON *M*		
1-8	 MUTTON means meat derived from: (a) a female ovine animal that has at least one (1) permanent incisor tooth in wear; or (b) a castrated male ovine animal that: (i) has at least one (1) permanent incisor tooth in wear; and (ii) shows no evidence of secondary sexual characteristics Ovine May be used as an optional generic description for Mutton 			
1-8	 RAM means meat derived from: (a) an entire male ovine animal that: (i) has at least one (1) permanent incisor tooth in wear; or (ii) shows evidence of secondary sexual characteristics; or (b) a castrated male ovine animal that shows evidence of secondary sexual characteristics 	RAM *R*		

ALTERNATIVE CATEGORIES (SHEEPMEAT)

DENTITION	DESCRIPTION	CATEGORY / CIPHER
	 YOUNG LAMB means a young female or castrate male ovine that: (a) Has O permanent incisor teeth (In addition) (b) Has no eruption of permanent upper molar teeth Milk Fed Lamb (Symbol MF) Lamb that has not been weaned. Younger than 8 weeks 	YOUNG LAMB *YL*
1-2	 HOGGET means meat derived from: (a) A female or castrate male ovine animal that has one (1) but no more than two (2) permanent incisor teeth in wear; and (b) In males shows no evidence of secondary sexual characteristics. 	HOGGET OR YEARLING MUTTON OR YEARLING SHEEP MEAT *H*
1-8	EWE means meat derived from a female ovine animal that: (a) Has at least one (1) permanent incisor tooth in wear.	EWE MUTTON *E*
1 - 8	WETHER means meat derived from a castrate male ovine	WETHER MUTTON



•		nal that:
J	(a)	Has at least one (1) permanent incisor tooth in wear; and
]	(b)	Shows no evidence of secondary sexual characteristics.

DEFINITIONS

A permanent incisor is defined as:

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

A permanent incisor is considered 'in wear' if:

- It touches the upper pad when the sheep's mouth is closed
- It is above the height of the milk teeth either side of the permanent incisors.

PERMANENT INCISOR

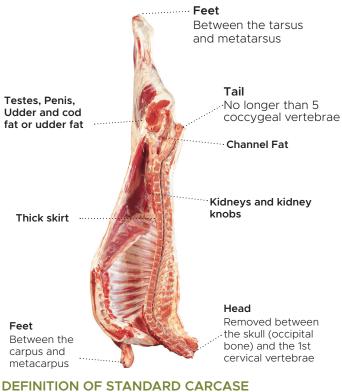


PERMANENT INCISOR NOT IN WEAR



W

STANDARD CARCASE



A sheepmeat carcase is the body of a slaughtered sheep 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 carcase 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 Carcase Trim is limited to a hygiene trim but may include complete removal of the 1st cervical vertebrae. This process must be controlled under the Approved Arrangement 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 carcase must be weighed hot (HSCW).

Hot Standard Carcase

The AUS-MEAT Standard Carcase 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 carcase must be stated on the feedback sheet

FAT CLASS





up to 10mm





Class 5

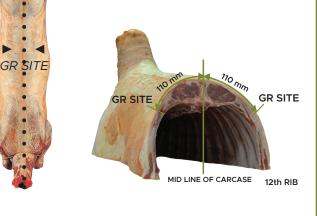
Over 15mm Over 20mm up t0 20mm

MID LINE

Up to 5mm

THE GR SITE

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



WEIGHT CLASSES (Scores)

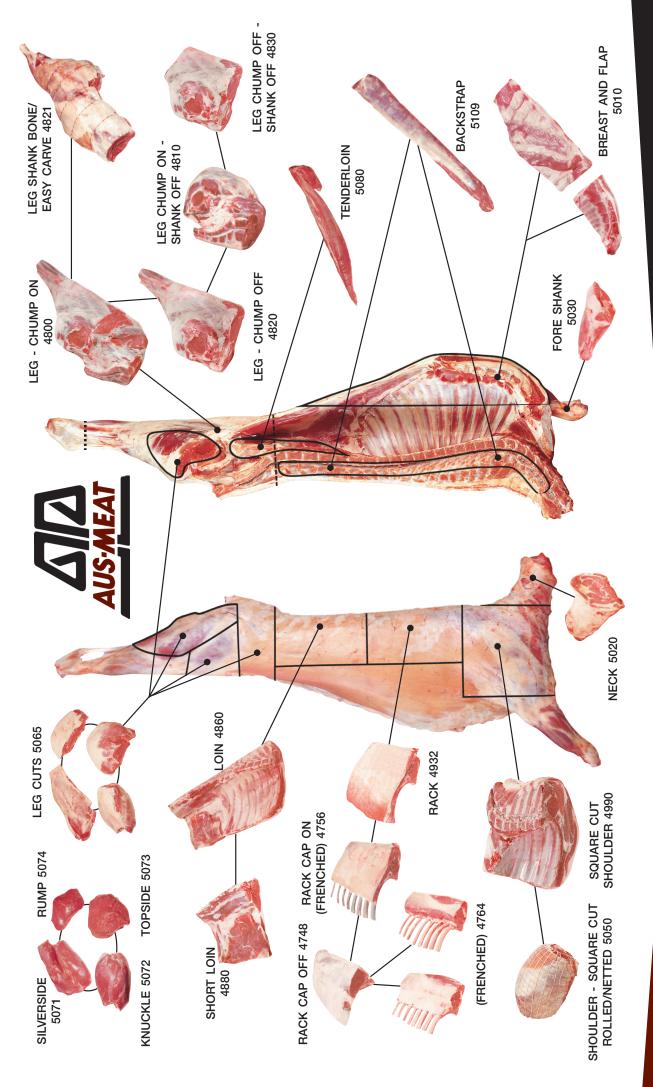
Carcases may be classified into weight classes. The classes are based on HSCW as follows:

(CLASS	8	10	12	14	16	18	20	22	24	26	28
W E I	Over (kg)		8	10	12	14	16	18	20	22	24	26
G H T	& up to (kg)	8	10	12	14	16	18	20	22	24	26	

HSCW:

Weight Secondary Sexual Characteristics

AUSTRALIAN SHEEPMEAT PRIMAL CUTS



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