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## Caprine (goat) — Carcasses and cuts — Specification

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## Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to co-ordinate the elaboration of standards and is

a member of International Organisation for Standardisation (ISO) and

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the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2, *[Food and Agriculture]*, Subcommittee SC 12, *[Meat, poultry and processes products]*.

This is the first edition (CDUS 1698:2017), which has been technically developed.

# Caprine (goat) — Carcasses and cuts — Specification

## 1 Scope

This Draft Uganda Standard specifies the requirements, method of sampling and test for raw goat meat cuts and carcasses fit for the food industries and human consumption.

## 2 Normative references

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CDUS CAC/GL 61, *Guidelines on the application of general principles of food hygiene to the control of listeria monocytogenes in foods*

CDUS CAC/GL 88, *Guidelines on application of general principles of food hygiene to control of food borne parasites*

CDUS CAC/RCP 58, *Code of hygiene practice for meat*

US 1659, *Materials in Contact with Food — Requirements for Packaging materials*

US 45, *General standards for food additives*

US 779, *Requirement for transportation of meat and meat products*

US CAC/GL 50, *General guidelines on sampling*

US CAC/MRL- 2, *Maximum Residue Limits (MRLs) and Risk management Recommendations (RMRs) for Residues of veterinary Drugs in food*

US EAS 38, *Labelling of pre-packaged foods — General requirements*

US EAS 803, *Nutrition labelling — Requirements*

US EAS 805, *Use of nutrition and health claims — Requirements*

US ISO 6579, *Microbiology of food and animal feeds — Horizontal method for detection, enumeration and serotyping of Salmonella, Enumeration by a miniaturized most probable number technique*

US ISO 6888-1, *Microbiology of food and animal feeds — Horizontal method for enumeration of Coagulase-positive staphylococci. (Staphylococcus aureus and other species), Detection and MPN technique for low numbers*

US ISO 7251, *Microbiology of food and animal feeds — Horizontal method for detection, enumeration of presumptive Escherichia coli – Most probable number technique*

### 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

**3.1 ageing**  
tendering process of preparing goat meat for consumption, mainly by breaking down the connective tissue

**3.2 carcass**  
the body of an animal after dressing

**3.3 contusion**  
a bruise, in which the skin is not broken, often having broken blood vessels and discolouration

**3.4 cut**  
piece of meat initially separated from the carcass of an animal during butchering

**3.5 trimming**  
removal of unwanted parts such as fat, bone, bruise, and sinew from meat

### 4 Requirements

#### 4.1 General requirements

All goat meat must originate from animals slaughtered in establishments operated under the applicable regulations pertaining to food safety and inspection. The meat shall be obtained from animals which have gone through the right ante and post mortem procedures and inspections as in accordance with CDUS CAC/RCP 58.

#### 4.2 Specific requirements

The carcasses or cuts shall be;

- a) intact, taking into account the presentation
- b) free from visible blood clots, or bone dust
- c) free from any visible foreign matter (e.g. dirt, wood, metal particles, hair, skin)
- d) free of offensive odours
- e) free of obtrusive bloodstains
- f) free of contusions having a material impact on the product of unspecified protruding or broken bones
- g) free from freezer-burn
- h) free of spinal cord (except for whole un split carcasses)
- i) natural colour

- j) original natural texture

#### 4.2.1 Other carcasses and cut minimal requirements

- a) cutting, trimming, and boning of cuts shall be accomplished with sufficient care to maintain cut integrity, identity, and avoid scores in the lean.
- b) ragged edges shall be removed close to the lean surfaces.
- c) except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface.
- d) minimal amounts of lean, fat, or bone may be included on a cut from an adjacent cut. and
- e) for boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

#### 4.3 Types of carcasses or cuts

Goat meat shall be from the following listed age groups of goats;

- a) Kid (chevreau), young caprine under 3 months of age which does not have any permanent incisor teeth.
- b) Kid caprine, young caprine under 6 months of age which does not have any permanent incisor teeth
- c) Wether (capra), young castrated male caprine having one but not more than two permanent incisor teeth
- d) Nanny (doe), mature female caprine having more than one permanent incisor teeth.
- e) Billy (buck), mature male caprine having one or more permanent incisor teeth
- f) Goat, any caprine animal which is male or female

#### 4.4 Grading of cuts

The cuts shall be graded as stated in Annex A

#### 4.5 Fat thickness and evaluation

The purchaser shall specify the maximum fat thickness of carcasses, sides and cuts. Allowable fat limitations are as follows in Table 1;

**Table 1- Allowable fat limits**

Fat thickness code	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	0 - 3 mm maximum fat thickness or as specified
4	3 - 6 mm maximum fat thickness or as specified
5	6 - 9 mm maximum fat thickness or as specified
6	9 - 12 mm maximum fat thickness or as specified

7	12 - 15 mm maximum fat thickness or as specified
8	15mm and over or as specified
9	Other

4.5.1 Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces.

4.5.2 Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations as below;

4.5.3 Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.

4.5.4 Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

4.5.5 Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 19 mm/0.75 in width is considered (known as bridging). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planning).

**Note 1:** when fat limitations for Peeled/Denuded, Surface Membrane Removed are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

## 4.6 Meat fat colour and pH

The specific requirements on colour and pH shall be agreed between buyer and seller normally lean meat and fat depending on specific breed. The ultimate pH shall be in a range of 5.6 – 6.2

## 5 Hygiene

Goat meat shall be handled, stored and transported following hygienic practices in accordance with CDUS CAC/RCP 58, the personal handling caprine carcasses and cuts shall also be clean and health.

### 5.1 Microbiology

Goat meat carcasses and cuts shall be free or have an acceptable limits of microorganisms as stated in Table 2 below;

**Table 2 — Microbiological limits for Carprine meat**

Microorganism	Limit	Test method
<i>Salmonella spp</i>	Absent	US ISO 6579
<i>Escherichia coli</i>	< 10 cfu/g	US ISO 7251
<i>Listeria monocytogenes</i> (for ready to eat cuts)	<100 cfu/g	CDUS CAC/GL 61
<i>Staphylococcus aureus</i>	10 <sup>3</sup> cfu/ml max.	US ISO 6888-1



## 6 Food additives

Goat meat cuts shall be preserved prior to storage or ageing as in accordance with US 45.

## 7 Forms of presentation

Goat meat shall be presented as cuts or carcasses as indicated in Annex A.

## 8 Contaminants

Goat meat shall be free from foreign contaminant such as dust and faecal material, bones, hair, hide and skin contacts, unwanted fat, bruise, spilling body fluids, aerosol and sprays, insecticides

### 8.1 Veterinary Drug Residues

Goat meat shall have a maximum residual limit for veterinary drugs in accordance with US CAC/MRL- 2.

## 9 Food borne parasites

Goat meat shall be free from food borne parasites and in accordance with CDUS CAC/GL 88

## 10 Slaughter system / method

The supplier shall specify the slaughter system or method to the purchaser either on packaging material or on stalls of sell as follows;

- a) Kosher -appropriate ritual slaughter procedures used
- b) Halal –appropriate ritual slaughter procedures used
- c) Other -any other authorized method of slaughter must be specified by buyer and seller

## 11 Packaging

- a) goat meat shall be packaged and handled in accordance with DUS CAC/RCP 58.
- b) primary packaging is the primary covering of a product and must be of food grade materials.
- c) secondary packaging contains products packaged in their primary packaging.
- d) goat meat cuts shall be packaged in clean food grade packaging material which only comply with US, 1659
- e) during packaging the carcasses and cuts shall be as below;

### Carcases and quarters

- a) Chilled with or without packaging

- b) Frozen / deep-frozen packed to protect the products

#### **Cuts - Chilled**

- a) Individually wrapped
- b) Bulk packaged (plastic or wax-lined container)
- c) Vacuum-packaged
- d) Modified atmosphere packaging
- e) Other

#### **Cuts - Frozen / deep-frozen**

- a) Individually wrapped
- b) Bulk packaged (plastic or wax-lined container)
- c) Vacuum-packed

## **12 Labelling**

In addition to the requirements of US EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly marked. For carcass sides and quarters, the mandatory information shall be fixed to the product (stamped and/or tagged). For packaged cuts, the mandatory information shall be listed on the shipping container.

- a) name of the product "caprine (goat) meat"
- b) Grade/ class of carcass or cut
- c) health stamp or inspection stamp on the carcass or cuts
- d) slaughter number or batch number on the carcass or cut
- e) use-by information / date
- f) storage conditions e.g. refrigeration
- g) appropriate identification of packer
- h) name and address of processor or retailer
- i) net weight in metric units
- j) processing/packaging date
- k) number of pieces
- l) health and nutrition claims
- m) ingredients (in case cured fresh meat)

n) other claims e.g. production method; organic

### 13 Nutrition and health claims

Goat meat carcasses and cuts may have health claims associated with nutrition and health. Such claims when declared shall be consistent with US EAS 805 and shall follow nutritional labelling concepts as in accordance with US EAS 803.

### 14 Storage method

Goat meat carcasses and cuts may be stored and preserved depending on the refrigeration method used, ambient temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows;

- a) Deep frozen meat-Internal product temperature maintained at not exceeding  $-18^{\circ}\text{C}$  at any time after freezing The carcasses, sides or cuts, shall be pre chilled before freezing and the freezing completed at  $-18^{\circ}\text{C}$  or lower temperature within 24 hours.
- b) Frozen meat-Internal product temperature maintained at not exceeding  $-12^{\circ}\text{C}$  at any time after freezing Frozen carcass, sides or cuts, shall be stored at  $-18^{\circ}\text{C}$  or lower and the material shall be consumed within 9 months.
- c) Chilled meat-Internal product temperature maintained at not less than  $-1.5^{\circ}\text{C}$  or more than  $+8^{\circ}\text{C}$  at any time following the post-slaughter chilling process within 12 hours and consumed in a week under normal storage.

**Note 1;** Ageing solution is stirred and allowed to stand for 12hours. The carcass may be aged for a period of 2 weeks at before use a temperature of  $1^{\circ}\text{C}$ .

### 15 Transportation

During transportation, Goat meat shall be following minimum requirements below as in accordance with US 779.

- a) Wrapped in food grade polyethylene film or any other flexible packaging material and packed in cartons
- b) Transported under clean and hygienic conditions
- c) The frozen material shall be moved in refrigerated transport and the packages shall be handled under hygienic conditions.
- d) At the port, the loading of the packages shall be done by using canvas stings and the packages shall not be exposed to direct sun or rain

**Note 1:** The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country.

### 16 Sampling

Sampling shall be carried out in accordance with US CAC/GL 50

## Annex A (normative)

### Characteristics of Caprine cuts

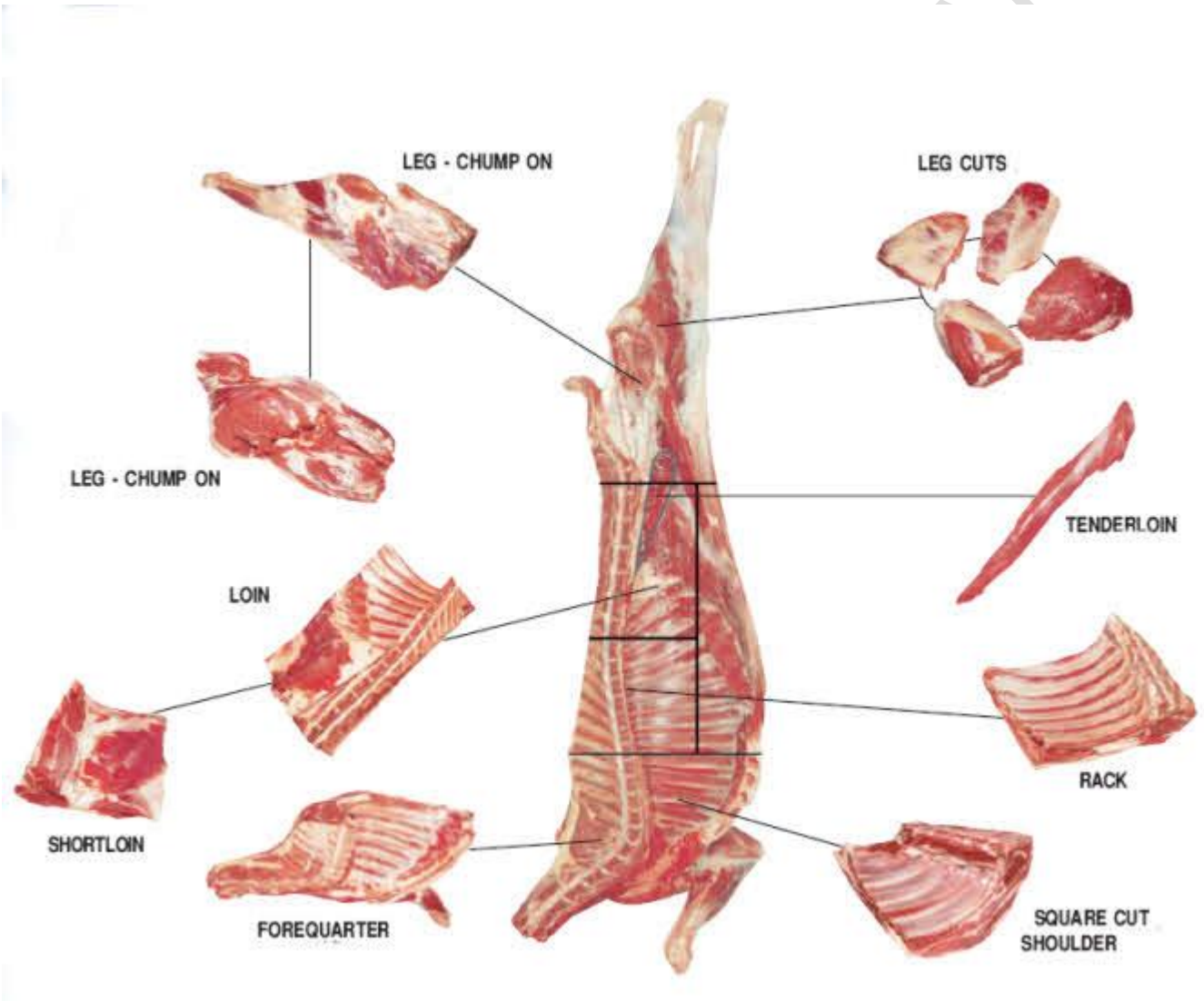
#### A.1 Characteristics of caprine cuts on retail and whole sale

**Table A 1 — Characteristics of caprine cuts on retail and whole sale**

Whole sale	Retail sell	characteristics
Leg	Frenched leg American leg Half of leg Leg chops(steaks) Sirloin chops Boneless sirloin roast	<p>Shank bone is 'trenched', that is, meat is removed to expose 2.5 or more of lower end of shank bone.</p> <p>Shank meat is removed at stifle joint. Shank meat is tucked into pocket under fell and pinned into place.</p> <p>Either the shank half or the loin half.</p> <p>May contain cross-section of backbone and aitchbone. centre cut steaks look like miniature goat meat round steaks.</p> <p>Correspond to goat meat sirloin steaks. Pin bone chops have considerable bone.</p> <p>Small boneless roll weighing from 1 to 1.75 kg</p>
Loin	Loin roast Rolled loin roast Loin chops English chops	<p>Corresponds to goat meat short loin. It can be the unsplit loin but is usually one side of the split loin.</p> <p>Boned and rolled loin.</p> <p>Contain T-shaped bones; correspond to porter house, T-bone, and club goat meat steaks.</p> <p>Cut across the unsplit loin. Backbone removed and boneless chop</p>
Rack	Rib (rack) roast Crown roast Fenced chops	<p>Contains rib bones and rib eye muscle.</p> <p>Ribs are 'frenched', that is, meat is removed from rib ends, and then two or more rib sections are shaped and tied into a 'crown'. Contain rib bone and rib eye muscle.</p> <p>Same as rib chops except meat is removed from ends of ribs.</p>
Shoulder	Square-cut shoulder Cushion shoulder Rolled shoulder Boneless shoulder	<p>Thickest part of fore quarter, with shank, breast rib (rack), and neck removed.</p> <p>Boned and left flat. Sewed on two sides. One side may be left open for stuffing, then skewered or sewed.</p> <p>Boneless roll made from square-cut shoulder.</p> <p>Cut from bone less rolled shoulder</p>
Chops	Mock duck Arm chop Blade chops Saratoga chops Neck slicesps	<p>Made from outside of shoulder. Shaped like a duck.</p> <p>Contain small round bone and usually the cross sections of 4 or rib bones</p> <p>Contain portions of rib, back and blade bones.</p> <p>Boneless chops made from the inside shoulder muscle.</p> <p>Rounds lice with neck vertebrae in centre</p>

Breast	Breast Breast with pocket Rolled breast Riblets	Corresponds to veal breast and to short plate and brisket of meat. Narrow strip of meat containing breast bone and ends of 12 ribs. Same as above but with pocket between ribs and lean. Small boneless roll. Alternating layers of lean and fat. Breastbone removed and breast cut between ribs. Each small piece contains part of a rib bone.
Shank	Shank	Contain shank and elbow bone

**A.2 Goat meat carcass and cuts**



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