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Ovine (Lamb) meat — Carcases 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) a member of International Organisation for Standardisation (ISO) and

(b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and

(c) 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, eggs and processes products]*.

This is the first edition (DUS 2122:2019), which has been technically developed.

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Ovine (Lamb) meat — Carcases and cuts — Specification

1 Scope

This Draft Uganda Standard specifies the requirements for raw Lamb meat fit for human consumption and for use in the food industries.

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.

DUS ISO 11290-1, *Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. —Part 1: Detection method*

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

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

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

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

US 45*, General standards for food additives*

FDUS 734, *Design and operation of abattoirs and slaughterhouses — Requirements*

FDUS 737*, Production of packaged meat products (processed) — Hygienic requirements*

FDUS 779*, Transportation of meat and meat products —Requirements*

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*

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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 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 separated from the carcass of an animal during butchering

3.5
trimming
removal of unwanted fat, bone, and sinew from meat

4 General requirements

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection as in accordance with DUS 734. The meat shall be obtained from sheep which have gone through the right ante and post mortem procedures and inspections as in accordance with CAC/RCP 58.

4.1 Minimum requirements

Ovine meat 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)

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 carcases)

i) Of natural colour and texture

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4.1.1 Other carcases 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.

e) For boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

4.2 Specific requirements

4.2.1 Types of carcasses or cuts

Ovine meat shall be from the following listed age groups of lambs;

a) Young lamb; Young lamb under 6 months of age which does not have any permanent incisor teeth

b) Lamb; Lamb under 12 months of age which does not have any permanent incisor teeth

c) Hogge; A young male or female ovine having one but not more than two permanent incisor teeth

d) Mutton; Female or castrated male ovine having more than one permanent incisor teeth

e) Ewe mutton; Female ovine having one or more permanent incisor teeth

f) Wether mutton; Castrated male ovine having one or more permanent incisor teeth

g) Ram; Adultentire or castrated male ovine having more than one permanent incisor teeth

4.2.2 Grading of cuts

Ovine meat cuts shall be graded as stated in annex A 1

4.2.3 Fat thickness and evaluation

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

Table 1- Allowable fat limits

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded, surface membrane not removed
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

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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

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

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.

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.

b 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 inch) 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 muscle.

4.2.4 Meat and fat colour and pH

The specific requirements on colour and pH shall be agreed between buyer and seller and are not provided for in the Specification. Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH.

5 Hygiene

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

5.1 Microbiology

Ovine meat carcasses and cuts shall be free or have a limited and acceptable number of microorganisms that shall be not harmful for human consumption as stated in Table 2 below;

Table 2 — Microbiological limits for Ovine meat

S/N	Microorganism	Limit	Test method
i)	*Salmonella spp*	Absent	US ISO 6579
ii)	*Escherichia coli* , cfu/g maxi.	< 10	US ISO 7251
iii)	*Listeria monocytogenes* (for ready to eat cuts) cfu/g max.	<100	US CAC/GL 61 ISO 11290-1

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iv)	*Staphylococcus areaus*, cfu/ml max.	10^3	US ISO 6888-1
v)	*Total plate count* ,cfu/g	10^6	US ISO 4833-1
vi)	Pseudomonas aeruginosa / g	< 10	US ISO 13720

6 Food additives

Ovine meat cuts and carcasses preservation prior to storage or ageing shall be done in accordance with US 45

7 Forms of presentation

Ovine meat shall be presented as cuts or carcasses as seen in annex A 2

8 Contaminants

Ovine meat shall be free from foreign contaminant such as dust and faecal material, hide and skin contacts, spilling body fluids, hair, soils, aerosol and sprays.

8.1 Food borne parasites

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

8.2 Veterinary Drug Residue

Ovine meat shall have a maximum Residual limit for veterinary drugs in accordance with CAC/MRL- 2,

8.3 Pesticide residues

Ovine meat shall have a maximum pesticide residues limit as in accordance with Codex Alimentarious standards.

9 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) Conventional -stunning prior to bleeding

b) Kosher -appropriate ritual slaughter procedures used

c) Halal –appropriate ritual slaughter procedures used

d) Other -any other authorized method of slaughter must be specified by buyer and seller

10 Storage method

Ovine meat carcasses and cuts may be stored and preserved as; chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller.

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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°C at any time after freezing The carcasses, sides or cuts, shall be pre chilled before freezing and the freezing completed at -18°C or lower temperature within 24 hours.

b) Frozen meat - Internal product temperature maintained at not exceeding -12°C at any time after freezing Frozen carcass, sides or cuts, shall be stored at -18°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°C or more than +7°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 12 hours The carcass may be aged for a period of 2 weeks at before use a temperature of 1°C.

13 Packaging, handling and transportation

Ovine meat shall be packaged, handled and transported in accordance with DUS 737 and DUS 779

During storage and transport, the meat shall be following minimum requirements as below;

a) Wrapped in food grade material

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 slings and the packages shall not be exposed to direct sun or rain.

Carcases and quarters

a) Chilled with or without packaging

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

Cuts - Chilled

a) Individually wrapped (I.W.)

b) Bulk packaged (plastic or wax-lined container)

c) Vacuum-packed (VAC)

d) Modified atmosphere packaging (MAP)

e) Other

Cuts - Frozen / deep-frozen

a) Individually wrapped (I.W.)

b) Bulk packaged (plastic or wax-lined container)

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c) Vacuum-packed (VAC)

Note 2: 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.

14 Labelling

In addition to the requirements of US EAS 38, the following labelling requirements shall apply and shall be legibly and indelibly marked

For carcasses, 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.

The labelling requirements are listed in Table 3 below;

Table 3 — labelling information

Labelling information	Carcasses and cuts	Packaged or parked meat
Health stamp or inspection stamp or carcass tag	✓	
Slaughter number or batch number	✓	
Name of the product ‘’Ovine (lamb)’’ meat		✓
Use-by information as required by each country		✓
Storage conditions: e.g. refrigeration		✓
Appropriate identification of packer processor or retailer		✓
Quality or class		✓
Net weight		✓
Quality/grade/classification		✓
Processing/packaging date		✓
Number of pieces		✓
Species		✓
Other claims e.g. production method; organic		✓

13 Nutrition and health claims

Ovine 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

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Annex A
(normative)

Characteristics of Ovine cuts

A.1 Characteristics of ovine carcass and cuts on retail and whole sale

Table A 1 — Characteristics of ovine carcass and cuts on retail and whole sale

Whole sale	Description	Specifics
CARCASE	Includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae. The udder or testes, penis and udder or cod fat are removed	To be specified: ● Number of pieces required. ● Tenderloin retained or removed. ● Kidneys retained or removed. ● Kidney and channel fats retained, partially or completely removed. ● Diaphragm retained or removed. ● Tail removal point. ● Weight range. ● Confirmation of grading. ● Surface fat trim level. ● Fat score. ● Neck string on or off. ● Head retained. ● Lower Foreshank (metacarpal bone) retained
SIDE	Prepared from a full Carcase. The carcase is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae	To be specified: ● Tenderloin retained or removed. ● Kidney retained or removed. ● Kidney and channel fats retained, partially or completely removed. ● Diaphragm retained or removed. ● Tail removal point. ● Surface fat trim level. ● Fat score. ● Neck string on or off.
4505 TELESCOPED CARCASE	Prepared from a full Carcase. To prepare the leg folded or placed into the chest cavity, a cut is made	To be specified: ● Tarsus retained or removed. ● Diaphragm retained or removed.

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	horizontally across the dorsal edge of the carcase at the junction of the 6th lumbar and 1st sacral vertebrae breaking the spine sufficiently to allow the legs to fold into the cavity of the carcase	● Kidneys retained or removed. ● Kidney and channel fats retained, partially or completely removed. ● Neck retained or removed. ● Foreshank retained or removed. ● Breast and Flap retained or removed. ● Tail retained or removed. ● Weight range. ● Fat score. ● Neck string on or off.
4720 TRUNK	Trunk is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the Flap	To be specified: ● Diaphragm retained or removed. ● Kidneys retained or removed. ● Kidney and channel fats retained, partially or completely removed
4946 LEG PAIR AND SADDLE	Leg Pair and Saddle is prepared from a Carcase by the removal of the following portions: Breast and Flap are removed by a straight cut parallel on each side and measured from the dorsal edge and commencing from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib and following on through the Flap to the superficial inguinal lymph node. The Neck is removed by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.	To be specified: ● Shank tipped. ● Flap retained or removed. ● Shoulder retained or removed. ● Leg tendon retained or removed. ● Number of ribs required. ● Kidney and channel fats retained, partially or completely removed. ● Scapular cartilage retained or removed. ● Rib numbers to be frenched and length of frenching required. ● Surface fat trim level. ● The rib ends are frenched to a distance as specified from the ventral edge.
4789 HINDQUARTER	Hindquarter is prepared from a Leg Pair and Saddle (item 4946) by splitting the pair evenly by one longitudinal cut down the sacral, lumbar and thoracic vertebrae to the specified rib.	To be specified: ● Shank tipped. ● Leg tendon retained or removed. ● Number of ribs required. ● Scapular cartilage retained or removed. ● Kidney and channel fats retained, partially or completely removed. ● Surface fat trim level
4901 LEG PAIR AND LOIN SADDLE	Leg Pair and Loin Saddle is prepared from a Carcase by removing the Forequarter Pair by a straight cut	To be specified: ● Shank tipped. ● Number of ribs required.

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	through the junction of the specified lumbar or thoracic vertebrae along the contour of the specified rib to the ventral portion of the Flap.	● Kidney and channel fats retained, partially or completely removed. ● Flap retained or removed. ● Tail removal point. ● Channel fat retained, partially or completely removed. ● Leg tendon retained or removed. ● Surface fat trim level.
4816 LEG PAIR	Leg Pair is prepared from a Carcase by a straight cut through the 6th lumbar vertebrae to clear the tip of the ilium to the ventral portion of the Flap	To be specified: ● Leg tendon retained or removed. ● Shank tipped. ● Flap retained or removed. ● Tail removal point. ● Channel fat retained, partially or completely removed. ● Butt Tenderloin retained or removed. ● Surface fat trim level.
4960 FOREQUARTER PAIR	Forequarter Pair is prepared from a Carcase by a cut along the contour of the specified rib and ventral to the flap cutting line retaining the Flap on the Forequarter Pair, and at right angle through the thoracic vertebrae severing the back bone.	To be specified: ● Number of ribs required. ● Neck string on or off. ● Atlas bone retained or removed. ● Carpus retained or removed. ● Length of flap retained, to be specified or removed completely. ● Surface fat trim level
4976 OUTSIDE SHOULDER PAIR	Outside Shoulder Pair is prepared from a Carcase or a Forequarter Pair (5-rib) (item 4960) (flaps removed) by peeling each shoulder separately from the ventral edge of the breast and cutting along the natural seam between the overlying muscles and ribs, leaving the undercut (M. subscapularis) attached to the blade bone. The shoulders are separated at the dorsal edge of the forequarter by a cut following the contour of the outer edge of the primal to a point adjacent to the junction of the 1st rib and 7th	To be specified: ● Surface fat trim level. ● Rib removal point. ● Atlas bone retained or removed. ● Carpus retained or removed.

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	cervical vertebrae. The shoulders remain firmly attached to the neck by the connected muscles of the M. trapezius. The ribs are separated from the neck by a cut through the junction of the 7th cervical vertebrae and 1st ribs severing the neck from the rib cage leaving the shoulders firmly attached to the neck. Bloodstains on the underside of the neck are removed	
4972 FOREQUARTER	Forequarter is prepared from a Side by a cut along the contour of the specified rib to the ventral edge and at right angles through the thoracic vertebrae separating the Forequarter and the Hindquarter.	To be specified: ● Number of ribs required. ● Neck string on or off. ● Atlas bone retained or removed. Carpus retained or removed. ● Breast retained or removed. ● Surface fat trim level.
4800 LEG - CHUMP ON	Leg - Chump On is prepared from a Side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the Flap. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.	To be specified: ● Flap retained or removed. ● Tail removal point. ● Sacrum retained or removed. ● Channel fat retained, partially or completely removed. Butt Tenderloin retained or removed. ● Shank tipped. ● Leg tendon retained or removed. ● Surface fat trim level
4810 LEG - CHUMP ON - SHANK OFF	Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed	To be specified: ● Flap retained or removed. ● Tail removal point. ● Sacrum retained or removed. ● Butt Tenderloin retained or removed. Channel fat retained, partially or completely removed. ● Heel muscles retained or removed. ● Surface fat trim level.
4820 LEG - CHUMP OFF	Leg - Chump Off is prepared from a Leg - Chump On (item 4800), by the removal of the Chump by a cut at right angles across the Leg at a specified	To be specified: ● Tail removal point. ● Sacrum retained or removed. ● Shank tipped. ● Leg tendon retained or removed.

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	measured distance from the acetabulum.	Channel fat retained, partially or completely removed. ● Chump cutting lines (cranial) to acetabulum. ● Surface fat trim level
4822 LEG - FILLET END	Leg - Fillet End is prepared from a Leg - Chump Off (item 4820) by the removal of the middle portion of the Leg by a straight cut ventral to the tip of the exposed portion of the ischium bone and parallel to the Chump removal line.	To be specified: ● Tail removal point. ● Sacrum retained or removed. ● Distance of the cutting line from the ischium bone. ● Surface fat trim level
4823 LEG - SHANK END	Leg - Shank End is prepared from a Leg - Chump Off (item 4820) by the removal of the Leg - Fillet End (item 4822) and is the remaining caudal portion of the Leg with the Shank attached.	To be specified: ● Shank tipped. ● Leg tendon retained or removed. ● Distance of the cutting line from the ischium bone. ● Surface fat trim level.
4830 LEG - CHUMP OFF - SHANK OFF	Prepared from a Leg - Chump Off (item 4820) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel to the cutting line of the Chump and through the heel muscles of the Silverside	To be specified: ● Tail removal point. ● Sacrum retained or removed. ● Chump cutting lines (cranial) to acetabulum. Patella bone retained or removed. ● Surface fat trim level.
4801 LEG - CHUMP ON - SHANK ON - AITCH BONE REMOVED	Leg - Chump On - Shank On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.	To be specified: ● Flap retained or removed. ● Shank tipped. ● Leg tendon retained or removed. ● Butt Tenderloin retained or removed. ● Surface fat trim level
4802 LEG - CHUMP ON - SHANK OFF - AITCH BONE REMOVED	Leg - Chump on - Shank Off - Aitch Bone Removed is prepared from a Leg - Chump On -Shank On - Aitch Bone Removed (item 4801), by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.	To be specified: ● Patella bone retained or removed. ● Heel muscle retained or removed. ● Flap retained or removed. ● Surface fat trim level
5065 LEG CUTS	Leg Cuts are prepared from a Leg - Chump On Boneless (item 5060) and seamed into four individual primals and trimmed as	To be specified: ● Variation of primal composition. ● Cartilage removal.

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	specified	● Surface fat trim level.
5071 SILVERSIDE	Silverside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Thick Flank.	
5075 OUTSIDE	The Outside is prepared from a Silverside with the heel muscle removed along the natural seam. Outside is denuded to silverskin.	
5072 KNUCKLE (LEG TIP)	The Knuckle is prepared from the Thick Flank with the cap muscle and fat cover removed.	
5076 THICK FLANK	Thick Flank is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Silverside. The patella, joint capsule and tendon are removed	
5073 INSIDE	Inside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Thick Flank and Silverside. The pizzel butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.	
5130 CHUMP - BONELESS (SIRLOIN)	Chump - Boneless is prepared from a bone-in Chump (item 4790) by the removal of all bones, cartilage and Butt Tenderloin. The lymph node gland (Subiliac) and gland fats situated on the Flap are removed.	To be specified: ● Butt Tenderloin retained or removed. ● Surface fat trim level.
4790 CHUMP - BONE-IN (SIRLOIN)	Chump - Bone-in is prepared from a Bone-in Leg - Chump On (item 4800). The Chump is removed by a cut at right angles across the leg at a specified measured distance from the acetabulum. The lymph node gland and gland fats situated on the flap are removed. Chump removal points from the Leg to be parallel (Cranial and Caudal).	To be specified: ● Channel fat retained, partially or completely removed. ● Flap retained or removed. ● Butt Tenderloin retained or removed. ● Chump removal distance from hip joint (acetabulum). ● Surface fat trim level

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5031 HINDSHANK	Hindshank is prepared from a Leg (item 4800) and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Leg by a cut parallel to the Chump removal cutting line through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur.	To be specified: ● Tarsus retained. ● Heel muscle retained or removed. ● Leg tendon retained or removed. ● Separated by saw cut or broken joint.
4900 SADDLE	Saddle is prepared from a Leg Pair and Saddle (item 4946) by the removal of the Leg Pair (item 4816) by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flap. The ribs and flap on both sides of the saddle are cut parallel at a specified distance from the (cranial) end.	To be specified: ● Flap retained or removed. ● Number of ribs required. ● Number of ribs frenched. ● Length of frenching required. ● Kidneys retained or removed. ● Kidney channel fat retained, partially or completely removed Scapular cartilage retained or removed. ● Diaphragm retained or removed. ● Flap removal distance from eye muscle. ● Blade (scapular cartilage) retained or removed. ● Surface fat trim level. ● Rib ends are frenched to a distance (as specified) from the ventral edge.
4840 LOIN - CHUMP ON	Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut a right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line at right angles at a measured distance from the hip joint cranial to the acetabulum. The Breast and Flap is removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).	To be specified: ● Number of ribs required. ● Removal distance from the acetabulum. ● Diaphragm retained or removed. ● Kidney and channel fats retained, partially or completely removed. Breast and Flap removal line and distance from eye muscle. ● Scapular cartilage retained or removed. ● Surface fat trim level.
4860 LOIN	Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles	To be specified: ● Number of ribs required. ● Diaphragm retained or removed. ● Kidney and channel fats retained, partially or completely

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	severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end).	removed. ● Breast and Flap removal line and distance from eye muscle. ● Surface fat trim level.
4880 SHORT LOIN	Short Loin is prepared from a Loin (item 4860) by the removal of specified ribs parallel to the Forequarter cutting line. To remove the ribs a cut is made following along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.	To be specified: ● Number of ribs required. ● Diaphragm retained or removed. ● Kidney and channel fats retained, partially or completely removed Breast and Flap removal line and distance from eye muscle. ● Surface fat trim level.
4727 SHOULDER RACK PAIR	Shoulder Rack Pair is prepared from a Forequarter Pair (item 4960 flap removed) by the removal of the Shoulders, leaving the underlying muscles attached to the ribs. The cranial cutting line is along the contour of the 1st rib and through the junction of the 1st thoracic and 7th cervical vertebrae and parallel with the specified caudal cutting line. The ventral cutting line is determined by a measurement from the tip of the M. longissimus thoracis (eye muscle) at the caudal end.	To be specified: ● Number of ribs required. ● Breast removal line and distance from eye muscle.
4739 SHOULDER RACK (FRENCHED)	Shoulder Rack (frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (frenched) to expose the ribs to the specified length.	To be specified: ● Number of ribs required. ● Breast removal line and distance from eye muscle. Feather / chine bones retained or

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		removed. ● Length of exposed rib.
4928 RACK-SADDLE	Rack-Saddle is prepared from a Saddle (item 4910) by a cut along the contour of the specified rib parallel to the loin end and rack end cutting line and by a cut at right angle through the thoracic vertebrae severing the back bone. The ribs on both sides of the Saddle Rack are cut parallel at a specified distance from the eye muscle at the (caudal) end.	To be specified: ● Number of ribs required. ● Diaphragm retained or removed. ● Blade (scapular cartilage) retained or removed. Rib removal distance from the eye muscle. ● Surface fat trim level.
4932 RACK	Rack is prepared from a Side by the removal of the Forequarter (item 4972) by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The caudal cutting line is along the specified rib and caudal to the edge of the specified rib and parallel. The Breast and Flap cutting line is at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end.	To be specified: ● Number of ribs required. ● Breast removal distance from eye muscle. ● Scapular cartilage retained or removed. ● Feather and chine bones retained or removed. Diaphragm retained or removed. ● Surface fat trim level
5109 BACKSTRAP OR BACKSTRIP (LONG)*	Backstrap (long) is prepared from a Side and consists of the eye muscle lying along the spinous process and transverse processes of the lumber, thoracic and cervical vertebrae. The Backstrap comprises of the portion commencing from the 1st cervical vertebrae to the lumbar sacral junction.	To be specified: ● Silverskin removed or retained. ● Muscle length by indicating the removal point along the vertebrae.
5153 EYE OF RACK	Eye of Rack is prepared from Backstrap (item 5109) and comprises of the portion commencing from the 6th thoracic vertebrae	To be specified: ● Silverskin removed or retained. ● Muscle length by indicating the removal point along the vertebrae.

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	to the junction of the 13th thoracic and 1st lumbar vertebrae.	
5080 TENDERLOIN	Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (M. psoas minor) remains attached	To be specified: ● Sidestrap (M. psoas minor) retained or removed. ● Surface fat trim level
5010 BREAST AND FLAP	Breast and Flap is prepared from a Side and is removed by a straight cut, parallel to the back bone and from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib then through the Flap to the superficial inguinal lymph node. Dorsal cutting line - The Breast and Flap can be prepared to include attached residual rib portions remaining after the removal of bone-in - Loin - Saddle - Rack or Short Loin	To be specified: ● Diaphragm retained or removed. ● Dorsal cutting line.
5011 FLAP	A Flap is prepared from a Breast and Flap (item 5010). The Breast is removed from the Flap by a straight cut between the specified rib and the Flap consists of the remaining caudal portion.	To be specified: ● Dorsal cutting line as specified may include rib portion of Flap. ● Number of ribs required.
5015 SPARE RIBS	Spare Ribs are prepared from a side. The rib cage is cut at specified width measured ventral from the eye of meat and cut parallel to the back bone. The Breast and Flap cutting line refer (item 5010). Specify rib numbers required. The rib cage consists of rib bones and intercostals muscles and all overlaying fat and muscle.	To be specified: ● Number of ribs required. ● Rib length to be specified. ● M. cutaneous trunci retained or removed. ● Diaphragm retained or removed. ● M. latissimus dorsi muscle removed
5020 NECK	Neck is prepared from a carcase by a straight cut through and between the junction of the 7th cervical and the 1st thoracic vertebrae	To be specified: ● Caudal cutting lines. ● Atlas neck joint retained or removed. ● Neck split into half by a cut central to back bone. ● Sliced as Rosettes to a specify thickness. ● Number of vertebrae.

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		● Surface fat trim level
Other class of grading the ovine cuts and carcasses		
Lamb		Lamb is a general term which refers to the flesh of young ovine animals of both sexes whose age is 4-12months. Lamb carcasses, as a group, are distinguished from mutton carcasses by their smaller and softer bones, lighter coloured flesh, softer and whiter external and internal fats, smaller size of carcasses and cuts, and by the break joint of fore legs. Their outer covering of fat is smooth, relatively thin, and evenly distributed, and has a creamy or slightly pinkish colour. Lamb fats lack brittleness and possess in a greater or lesser degree, the softness and sheen characteristic of milk fat.
Yearling Mutton		Yearling mutton carcasses are from young sheep of both sexes usually ranging from 12 to 20 months of age. Such carcasses are distinguished from lamb carcasses by harder and whiter bones, darker and somewhat coarser flesh, firmer and somewhat thicker exterior fat, and more liberal quantities of interior fat. They Have wider and larger abdominal cavity, and longer body and legs. The break joint of the foreleg usually breaks in ridges similar in shape to a lamb joint, but the surface is rough, porous. Dry and lacks redness. If the leg fails to break at this joint, the carcass is mature mutton, The meat from yearling mutton is darker pink inclining to a light red in colour comparatively tender, but lacking somewhat in juiciness. Exterior and interior fats are firm, somewhat brittle, and are white to slightly creamy in colour.
Mature Mutton		It is the flesh from both males (castrated and uncastrated) and females of the ovine species that are over 20 months in age at the time of slaughter. In mature mutton, the sides show a distended or barrel-like appearance. The break joint fails to break due to hardening and ossification of the bones and the separation of the foot from the foreleg is. therefore, made at the ankle joint. The colour of mature mutton ranges from light to-dark red.

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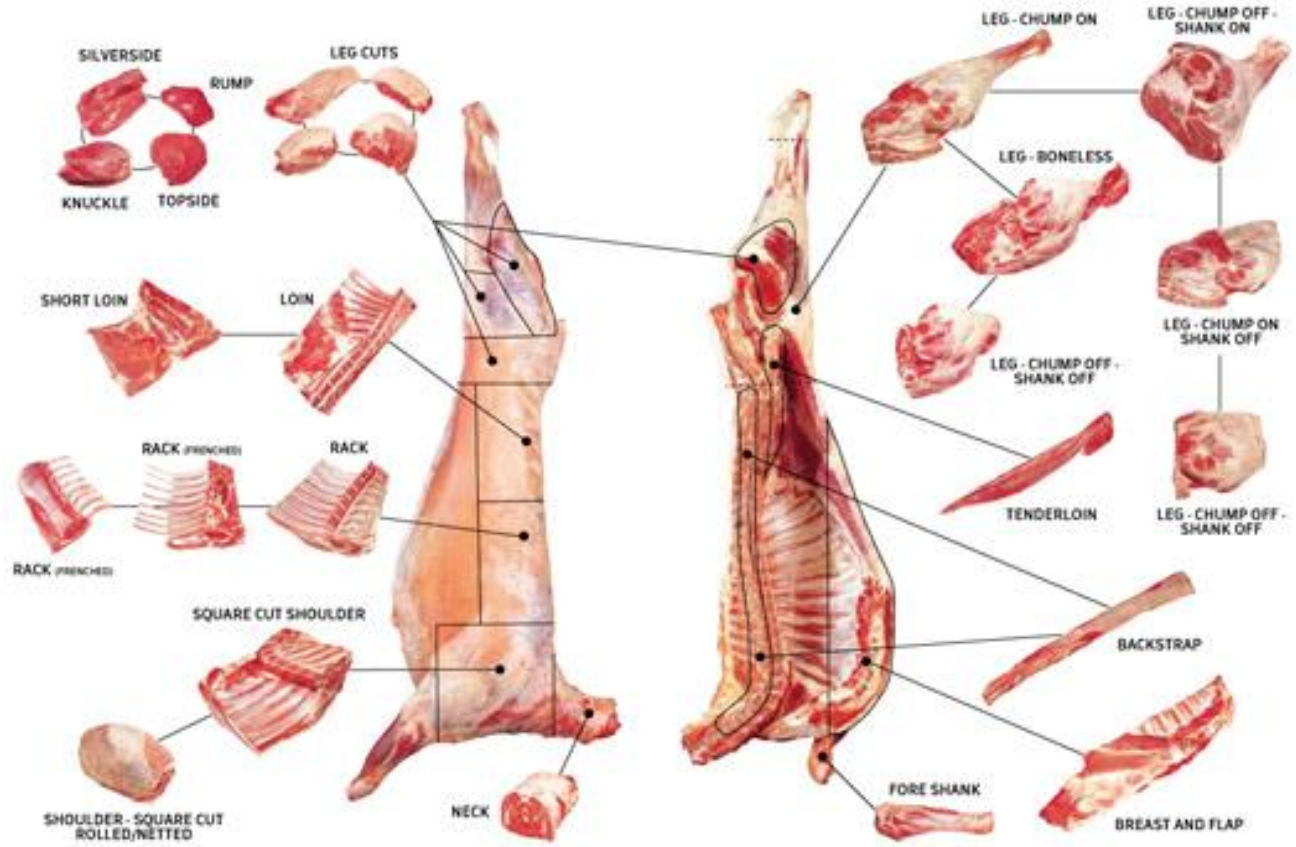
A.2 Lamb meat carcass and cuts



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