

GOATMEAT

GOAT CARCASS - SKIN ON / SKIN OFF - 4640

Carcass Skin On or Skin Off 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.

Carcass trim must comply with all government hygiene regulations that passes a carcass fit for human consumption and with the Australian meat industry agreed minimum trim requirements.

For further details of the minimum trim standard definition for Goatmeat carcass see page 110 or visit the AUS-MEAT web site.

Points requiring specification:

- Carcass can be prepared as agreed between the buyer and seller skin on or skin off.
- Variations to minimum trim standard definition (customer agreed variation).

OPTION - CARCASS PIECES:

- Carcass cut into more than 2 (two) pieces will be described as: **Carcass Pieces**.
- Carcass cut into 6 pieces are described as: **Carcass Pieces 6 way cut**.
- All primal cuts must be retained with the possible exception of the Tenderloin.

GOAT CARCASS
SKIN ON



GOAT CARCASS
SKIN OFF



CARCASS PIECES or
6 WAY CUT



GOATMEAT PRIMAL CUTS

- Goatmeat primal cuts are referenced to the same specification and cut code numbers as Sheepmeat.
- To purchase Goatmeat primal cuts use the Sheepmeat Cut Code Number reference and associated rib number where applicable and stipulating that the product is sourced from Goat.