

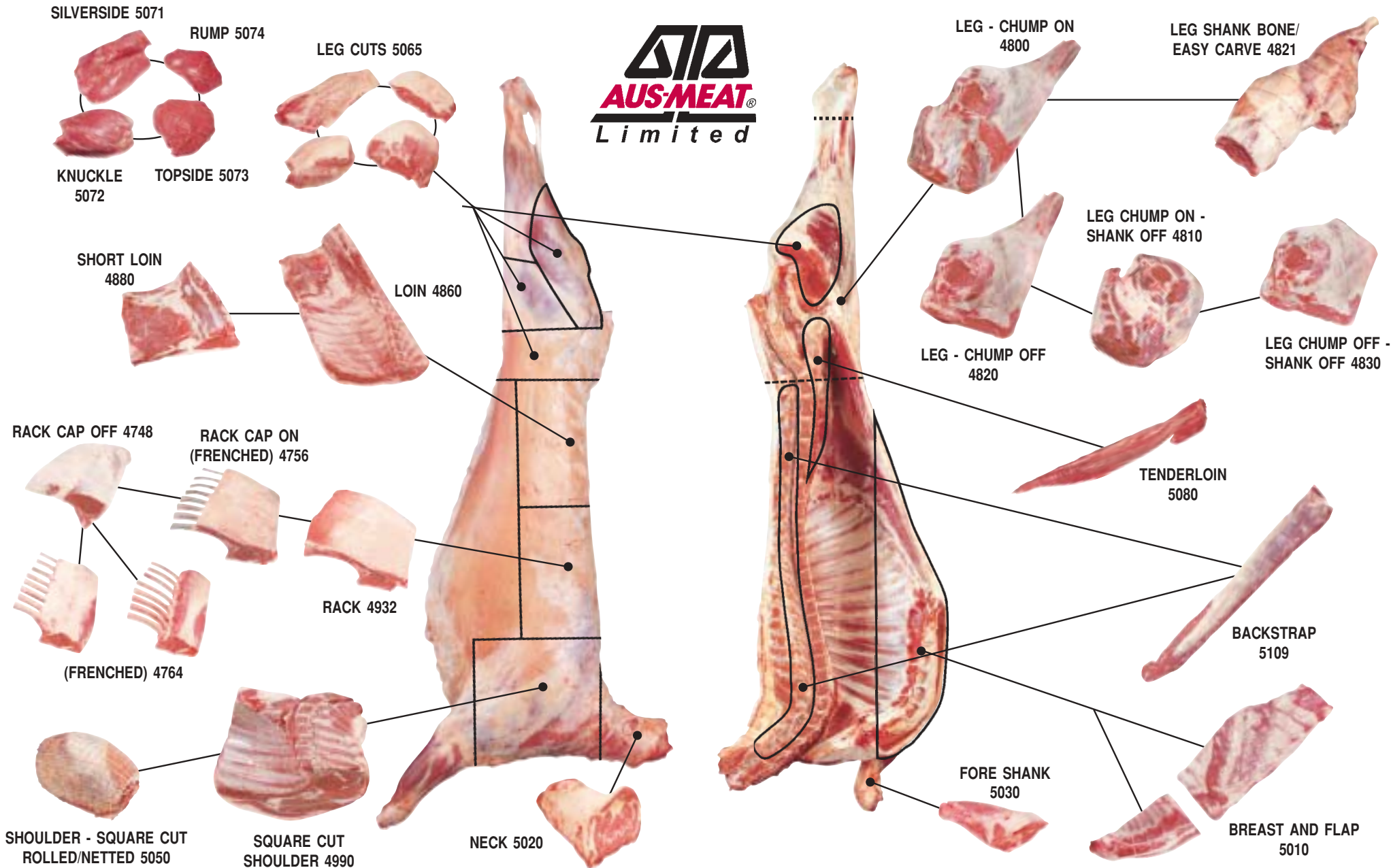


SHEEPMEAT

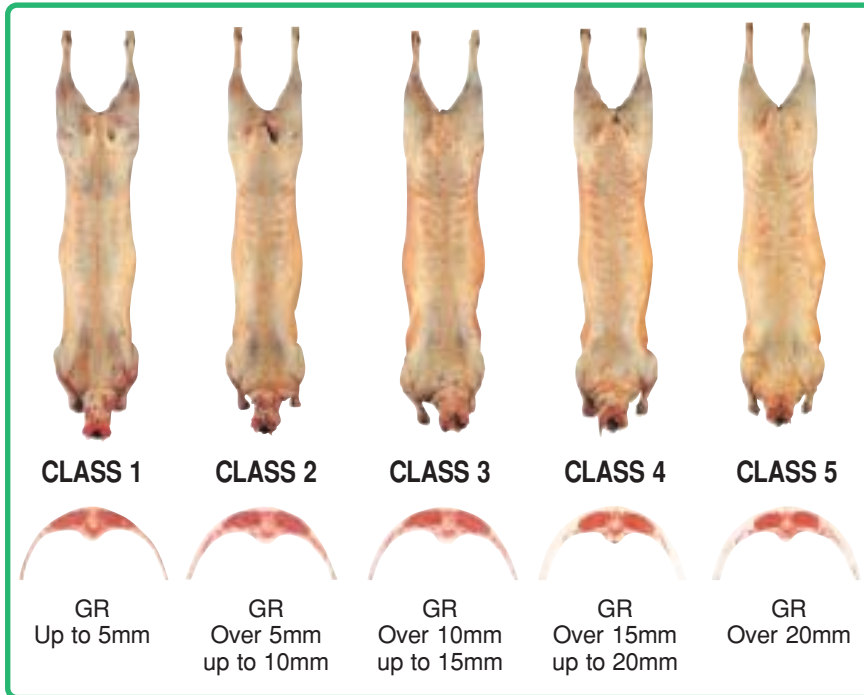
Goatmeat primal preparation are the same specification and codes as Sheepmeat

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BONE-IN SHEEPMEAT		BONELESS SHEEPMEAT	
Assorted Cuts	5036 102	Backstrap	5100 100
Breast and Flap	5010 95	Backstrap	5101 100
Breast and Flap Pieces	5009 95	Backstrap	5109 100
Carcase - Hogget	4620 87	Breast and Flap	5172 101
Carcase - Lamb	4500 87	Butt Tenderloin	5081 99
Carcase - Mutton	4600 87	Chump	5130 98
Carcase - Ram	4621 87	Eye of Short Loin	5150 100
Carcase Pieces	4500/4600/4621 .. 87	Eye of Shoulder	5151 100
Chump	4790 89	Flap	5173 101
Flap	5011 95	Forequarter	5047 97
Forequarter	4969-72 88	Knuckle	5072 98
Forequarter Pair	4959-62 88	Leg - Chump On - Shank Off	5061 97
Foreshank	5030 96	Leg - Chump Off - Shank Off	5070 97
Hindshank	5031 96	Leg - Chump On	5060 97
Leg - Chump Off-Aitch Bone Removed	4805 90	Leg Cuts	5065 98
Leg - Chump Off - Shank Off	4830 89	Neck Fillet Roast	5059 99
Leg - Chump On - Shank Off	4810 89	Outside	5075 98
Leg - Chump On-Aitch Bone Removed	4801 90	Rack Cap	5086 101
Leg - Chump Off	4820 89	Rump	5074 98
Leg - Chump On	4800 88	Shoulder - Oyster Cut	5055 94
Leg Fillet End	4822 90	Silverside	5071 98
Leg Pair	4816 88	Square Cut Shoulder	5050 99
Leg Shank Bone/Easy Carve	4821 90	Tenderloin - Butt Off	5082 99
Leg Shank End	4823 90	Tenderloin	5080 99
Loin	4859-62 91	Thick Flank	5076 98
Loin - Chump On	4840 91	Thick Skirt/Thin Skirt	5119 101
Neck	5020 96	Topside	5073 98
Rack	4930-33 93	Topside - Cap Off	5077 98
Rack Cap Off	4746-49 93		
Rack Cap Off - Frenched	4760-65 94	MANUFACTURING	
Rack Cap On - Frenched	4752-57 93	Carcase Meat	5202 103
Rack Saddle	4926-29 93	Carcase	5201 103
Rib Set	4921 95	Diced	5250 104
Rib Set - Full	4920 95	Forequarter Meat	5290 104
Saddle	4910-12 91	Forequarter	5280 104
Shin/Shank - Frenched	5029 96	Leg	5300 104
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Short Loin - Chump On	4874 91	Rolls	5240 104
Short Loin Pair	4882-85 92	Shank	5230 104
Shoulder (Banjo Cut)	4995 94	Shoulder Meat	5291 104
Shoulder (Oyster Cut)	4980 94	Strips	5248 104
Shoulder Rack	4730-33 92	Trimming	5270 104
Shoulder Rack - Frenched	4736-39 92	Trimming Fat	5271 104
Spare Ribs	5015 96	Trunk	5212 103
Square Cut Shoulder	4990-92 94	Trunk Meat	5220 104
Telescoped Carcase	4505 87		

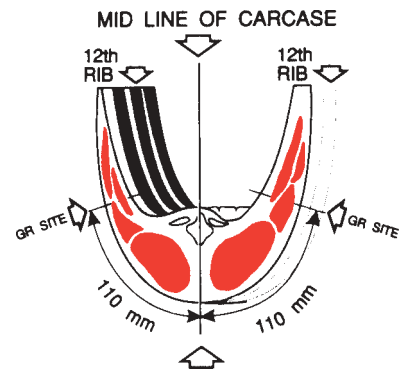
SHEEPMEAT PRIMAL CUTS



CARCASE FAT CLASS



The fat cover on a carcass is described by fat classes on a scale of 1 to 5. The class is determined on the depth of tissue at the GR SITE. This site is located over the 12th rib, 110mm from the mid line as shown in the diagram below.



WEIGHT CLASSES (Scores)

Carcasses 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
WEIGHT	Over (kg)		8	10	12	14	16	18	20	22	24	26
	& up to (kg)	8	10	12	14	16	18	20	22	24	26	

SHEEPMET CARCASS and PRIMAL CUT WEIGHT RANGES AND YIELD GUIDE

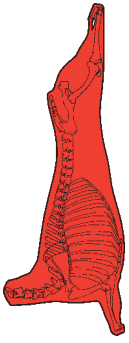
Sheepmeat is a general term used to describe product from the Ovine species.

Sheepmeat products are generally classified using Basic and Alternative category descriptions found on page 9. Lamb / Mutton use common product specifications, cutting lines and (HAM) product codes within this publication.

Specifying the required weight range for primal cuts can eliminate waste and ensure product consistency. Use this Sheepmeat Carcass and cut Weight Ranges and Yield Guide chart to find out what weights are available so you can order primal that best suit your requirements.

PRIMAL								
CUT	Leg-Chump On (Tipped)	Rack (7 rib)	Short Loin (1 rib)	Square Cut Shoulder (5 rib)	Neck (Whole)	Foreshank	Breast / Flap	
H.A.M. No.	4800	4930	4880	4990	5020	5030	5010	
Carcass - Primal Cut Weight Ranges	carcass %	32.6%	9.5%	12.1%	20.5%	3.2%	5.8%	12.1%
	18-20kg	2.9 - 3.3	0.95 - 1.0	1.1 - 1.2	1.9 - 2.1	0.6 - 0.7	0.5 - 0.6	1.1 - 1.2
	20-24kg	3.3 - 3.9	1.0 - 1.2	1.2 - 1.5	2.1 - 2.5	0.7 - 0.8	0.6 - 0.7	1.2 - 1.5
	24-28kg	3.9 - 4.6	1.2 - 1.3	1.5 - 1.7	2.5 - 2.9	0.8 - 0.9	0.7 - 0.8	1.5 - 1.7
Fat trim on primals maximum 10mm.								

This chart can be used to identify a carcass cut percentage and average primal weight from various carcass weight ranges. This information is to be used as a guide only.



CARCASE 4500

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.

Carcase 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 Sheepmeat carcass see page 110 or visit AUS-MEAT web site.

Point requiring specification

- Variations to minimum trim standard definition (buyer/seller agreed variation).



ITEM NO.

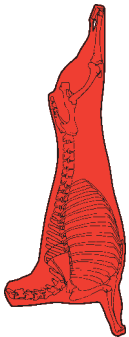
Lamb	4500	Hogget	4620
Mutton	4600	Ram	4621



LEG

LOIN

FOREQUARTER



CARCASS PIECES – LAMB 4500/MUTTON 4600/RAM 4621

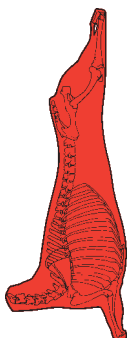
Carcass Pieces are derived from a full Carcass and include all pieces as specified. All primal cuts must be retained with the possible exception of the Tenderloin.

Points requiring specification.

- 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.

ITEM NO.

Lamb	4500
Mutton	4600
Ram	4621



TELESCOPED CARCASS 4505

Prepared from a full Carcass (item 4500) with the leg folded or placed into the chest cavity. A cut is made horizontally across the dorsal edge of the carcass 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 carcass

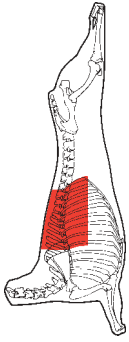
Points requiring specification:

- Tarsus removed
- Diaphragm removed.
- Neck removed.
- Foreshank removed.
- Breast and Flap removed.
- Tail removed.



ITEM NO.

Lamb	4505
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ITEM NO.

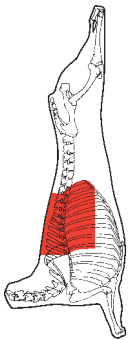
4926 (6-rib) 4928 (8-rib)
4927 (7-rib) 4929 (9-rib)

RACK SADDLE 4928

Rack Saddle is prepared from a Saddle (item 4910) by the removal of a Short Loin Pair (item 4883). The ribs on both sides of the Saddle Rack are cut parallel at a specified distance from the eye muscle at the (caudal) end.

Points requiring specification:

- Rib number required.
- Diaphragm removed.
- Scapular cartilage removed.
- Distance from eye muscle.
- Specify surface fat trim level.



ITEM NO.

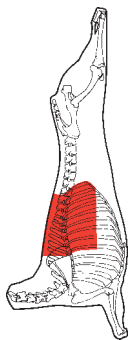
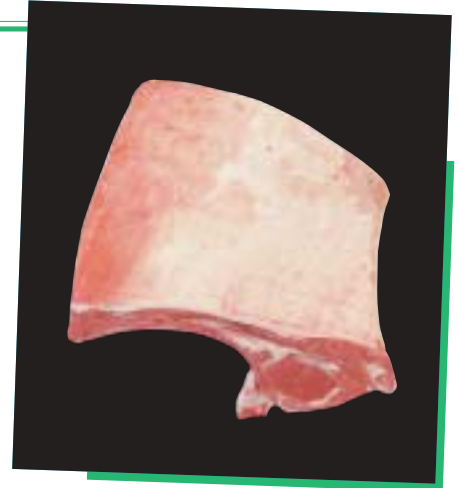
4930 (7-rib) 4932 (8-rib)
4931 (6-rib) 4933 (9-rib)

RACK 4932

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 Breast & 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. Feather and chine bone are removed.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Scapular cartilage removed.
- Diaphragm removed.
- Specify surface fat trim level.



ITEM NO.

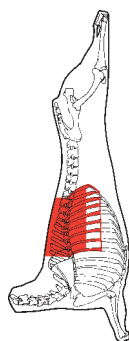
4746 (6-rib) 4748 (8-rib)
4747 (7-rib) 4749 (9-rib)

RACK CAP OFF 4748

Rack Cap Off is prepared from a Rack (item 4932) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and Eye of Loin.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Diaphragm removed.
- Specify surface fat trim level.



ITEM NO.

4752 (4-rib) 4755 (7-rib)
4753 (5-rib) 4756 (8-rib)
4754 (6-rib) 4757 (9-rib)

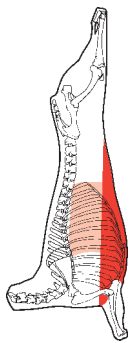
RACK CAP ON - FRENCHED 4756

Rack Cap On - Frenched is prepared from a Rack (item 4932), the cap muscle to be retained in situ. The feather bones and chine are removed. The cap muscle overlay on the ribs is removed at a specified distance from the eye muscle and parallel to the backbone. Ribs are frenched.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.
- Length of exposed rib.
- Scapular cartilage removed.
- Specify surface fat trim level.



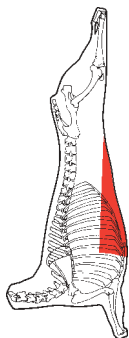


ITEM NO.
5010

BREAST & FLAP 5010

Breast & Flap are the remaining portions of a Side after the preparation of major primals. The Breast is removed after preparing a Square Cut Shoulder using the standard cutting line which commences at the 1st rib/sternal segment. The Standard Flap dorsal cutting line is a continuation of the Breast cutting line up through the ribs parallel with the backbone through the Flank to the superficial inguinal lymph node. Variations can be made by extending the dorsal cutting line where tail lengths of Loin/Rack/Short Loin have been specified. This extension increases the size of the Flap and Flank.

Note: Any production that has portions of Breast or Flap which have been prepared less than the standard cutting line (as described above) can only be described as Breast and Flap Pieces (item 5009).



ITEM NO.
5011

FLAP 5011

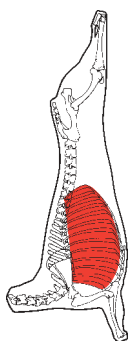
Flap is prepared from a Breast and Flap (item 5010) by a straight cut between the 5th and 6th ribs and consisting of the remaining caudal portion and abdominal muscles.

Points requiring specification:

- Diaphragm removed
- Breast and Flap retained in 1 piece
- Extension of the dorsal cutting line

BREAST AND FLAP PIECES 5009

Small residual rib pieces removed from Loin/Rack/Short Loin can only be included.



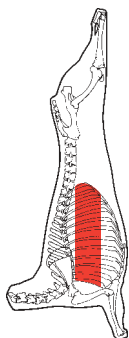
ITEM NO.
4920

RIB SET - FULL 4920

Rib Set – Full is prepared from a Side and consists of the residual rib portions and attached muscles after the removal of the major primals – Leg, Loin, Neck, Shank and Oyster Shoulder. The Breast and Flap can be removed by a cut along the costal cartilage and rib joints or by removing the Breast and Flap along the standard cutting line (item 5010).

Points requiring specification:

- Breast and Flap – retain.
- Red bark removed.
- Rib number required.
- Distance from eye muscle.



ITEM NO.
4921

RIB SET 4921

Rib Set is prepared from Rib Set Full (item 4920) and can consist of the entire 13 ribs and attached muscles after the removal of the major primals. The Breast and Flap (item 5010) is removed along the Breast and Flap standard cutting line.

Points requiring specification:

- Rib number required.
- Dorsal cutting line variation.
- Prepared as strips.

