




VEAL CATEGORY

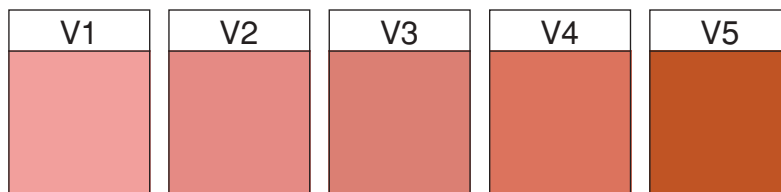
Female or castrate or entire male bovine that:

- ◆ Has no evidence of eruption of permanent incisor teeth
- ◆ Weighs no more than 150kg (HSCW)
- ◆ In males after SSC assessment shows no evidence of SSC
- ◆ Shows youthfulness and Veal colour (*Veal meat colour must not exceed the AUS-MEAT Veal colour standard V5*)

VEAL: OPTIONAL SUPPLEMENTARY CLASSES

LIGHT VEAL < 40kg	LIGHT VEAL 40.1 - 70kg	VEAL 70.1 - 150 kg
		
<p style="text-align: center;">LIGHT VEAL</p> <p>LIGHT VEAL (BOBBY)</p> <ul style="list-style-type: none"> ◆ Weighing no more than 40kg (HSCW) <p>LIGHT VEAL</p> <ul style="list-style-type: none"> ◆ Weighing no more than 70kg (HSCW) ◆ Veal colour (refer AUS-MEAT Veal meat colour standards) 		<p style="text-align: center;">VEAL</p> <ul style="list-style-type: none"> ◆ Weighing 70.1kg to 150kg (HSCW) ◆ Veal meat colour (refer AUS-MEAT Veal colour standards)

AUS-MEAT VEAL MEAT COLOUR STANDARDS



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

Veal meat colour is assessed on the chilled carcass of the rib eye muscle area (M. longissimus dorsi) and scored against the AUS-MEAT Veal Meat Colour reference standards.

Reference AUS-MEAT Chiller Assessment Standards or visit AUS-MEAT web site: www.ausmeat.com.au

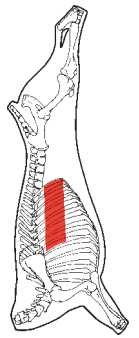


SPARE RIBS 3670

Spare Ribs are prepared from any portion of the rib cage and consists of bones and intercostals only.

Points requiring Specification:

- Rib number required.
- Size of portion.



ITEM NO.
3670

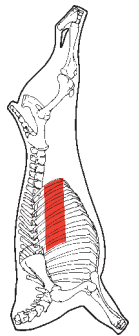


SHORT RIBS 3669

Short Ribs are prepared from a Forequarter after the removal of the Brisket/Ribs Prepared/Chuck Square Cut. Short Rib cutting line is approximately 75mm from the eye muscle (M. longissimus dorsi) and parallel to the vertebral column. The M. cutaneus trunci is removed.

Points requiring Specification:

- Specify: rib numbers and rib location.
- M. cutaneus trunci retained.
- M. latissimus dorsi muscle removed.



ITEM NO.

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|--------------|--------------|
| 3665 (5-rib) | 3668 (8-rib) |
| 3666 (6-rib) | 3669 (9-rib) |
| 3667 (7-rib) | |

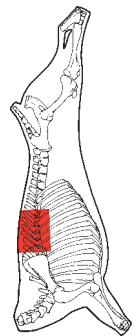


RIBS PREPARED 3607

Ribs Prepared is prepared from a Forequarter after the removal of the Brisket and Chuck. Short Ribs portion is removed at a distance of 75mm from the eye muscle (M. longissimus dorsi) at the loin (caudal) end, parallel with the vertebral column to the specified rib. The body of the vertebrae (chine) is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.

Points requiring specification:

- Rib number required.
- Spinous processes removed.
- Tip of scapular and associated cartilage removed.
- Distance from eye muscle.
- Cap muscle (M. trapezius) removed.
- Ligamentum nuchae removed.



ITEM NO.

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|--------------|--------------|
| 3605 (5-rib) | 3608 (7-rib) |
| 3606 (4-rib) | 3609 (8-rib) |
| 3607 (6-rib) | |

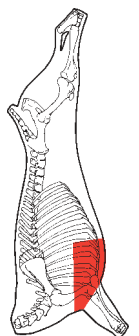


BRISKET POINT END 3650

Brisket Point End is prepared from Brisket by the removal of the Navel End following the caudal edge of the specified rib.

Point requiring specification:

- Rib number required.



ITEM NO.

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|--------------|--------------|
| 3650 (5-rib) | 3652 (6-rib) |
| 3651 (4-rib) | 3653 (7-rib) |