

AUS-MEAT - Beef/Veal Chiller Assessment Language

Chiller Assessment was developed to enable AUS-MEAT accredited enterprises to assess, grade or class carcasses using a uniform set of standards under controlled conditions.

The scheme provides a means of describing meat characteristics and classifying product prior to packaging.

These characteristics include the colour of meat and fat, the amount of marbling, eye muscle



area, the fat depth and the maturity of the carcase.

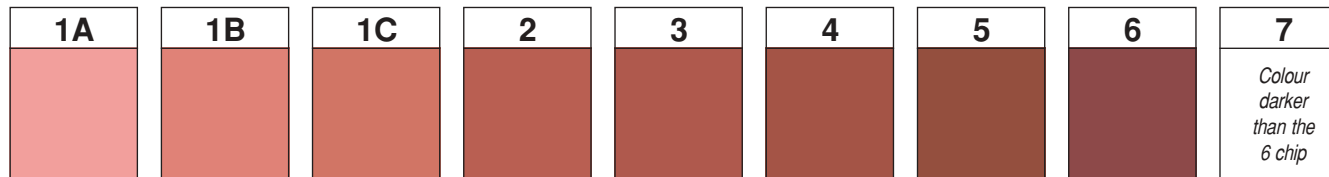
Assessments are made by qualified assessors and results are allocated to the carcase and provide a means of (carcase) selection according to individual contract specifications, grading schemes and / or company brand requirements.

The AUS-MEAT Chiller Assessment Language is only available to AUS-MEAT accredited Enterprises, their clients and suppliers.

Beef - Meat Colour/Veal - Meat Colour

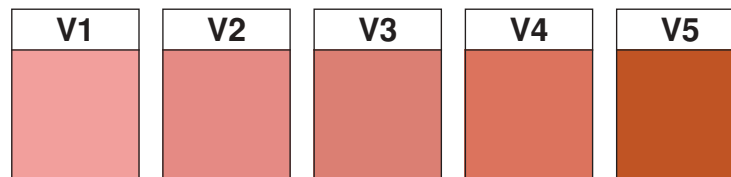
Beef and Veal Meat colours are assessed on the chilled carcase of the rib eye muscle area (M. longissimus dorsi) and scored against the AUS-MEAT Beef or Veal Meat Colour reference standards.

BEEF MEAT COLOUR



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

VEAL MEAT COLOUR



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

