

New Zealand Meat



GUIDE TO BEEF CARCASS CLASSIFICATION



To the producers, buyers & sellers of New Zealand Meat

The New Zealand Meat Classification Authority, a joint body of the New Zealand Meat Board and the Meat Industry Association of New Zealand, provides the classification system, described in this guide, on a voluntary basis.

The classifications have been developed by the New Zealand Meat Board, in consultation with the Meat Industry Association of New Zealand.

New Zealand export meat is sold on a cold weight basis. For ease of understanding the term "export weight" is used in this brochure to describe cold weight. New Zealand farmers are paid on a hot weight basis. Weight ranges shown in this guide are hot weight.

The system, which is available only to licensed users, is protected by a registered trademark i.e.



Use of the system is audited by a Meat Classification Authority appointed body.

Beef

The system classifies carcasses according to maturity, sex, fat content and muscling. Weight is relevant for payment purposes.

Types of carcasses are:

- Steer, heifer, cow, bull;
- Bobby calf

Steer, Heifer, Cow, Bull

Definitions:

Steer: Male cattle castrated when young.

Heifer: Female cattle having no more than six permanent incisors.

Cow: Female cattle having more than six permanent incisors.

Bull: Entire cattle with masculine characteristics.

Bobby calf: Milk-fed, generally under two weeks old.

They are not classified into either classes or weight ranges.

Selected Young Beef (SYB): This is a voluntary carcass category.

The dentition criterion is no more than 4 permanent incisors erupted. It must be grass feed, growth promotant free and encompass carcasses between 245kg and 360kg.

Fat Classes: All carcasses, except bobby calves, are classified into Fat Classes (see table on next page).

Muscling: All adult cattle, other than M cow are classified into three muscling classes, 1, 2 and 3. Each is based on the degree of muscling of the hindquarter (see illustrations on back page).

Standard carcass trim is illustrated below.

Standard Carcass Trim

TRIMMING IS LIMITED TO:

COD/UDDER, TESTES OR PENIS: ●
(Total removal ensuring flank remains in situ).

Fat on VENTRAL ABDOMEN ●
Including precorial fat: ●
(Total removal ensuring no meat/muscle is exposed or removed and limited to the level of the 12th rib).

THICK SKIRT ●

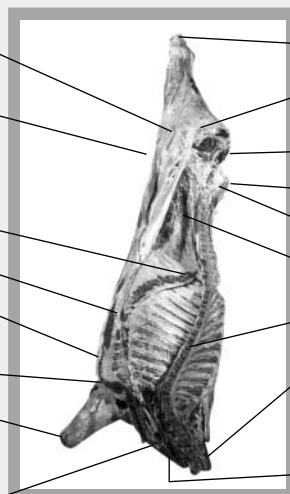
XIPHOID CARTILAGE ●

Excess fat off BRISKET: ●
(Ensure no meat/muscle is exposed).

INTRA-THORACIC FAT ●

FEET: (Between Carpus and Metacarpus). ●

NECK: – extraneous matter only (that which is contaminated by blood clots ingesta etc), ensuring no unnecessary removal of muscle/meat. ●



● **FEET:** (Between the Tarsus and Metatarsus).

● **Excess fat off TOPSIDE RIM:** ●
(Ensure no meat/muscle is exposed).

● **Fat off CHANNEL RIM:** (Total removal).

● **TAIL:** (Between Sacral and coccygeal vertebra).

● **CHANNEL FAT**

● **KIDNEY AND KIDNEY KNOBS**

● **SPINAL CORD:** Total removal (Voluntary).

● **HEAD:** (Between the Occipital bone and the 1st cervical vertebra. Ensure that no neck meat is attached to the head).

● **NECK – SEAM FAT:** (Between the muscles of the neck [within the jugular furrow]. Total removal ensuring no meat/muscle attached).

Mandatory Carcass Category

Fat Cover Description	Steer and Heifer			Prime Cow			M Cow			
	Fat Class	Fat Depth	Weight Ranges	Fat Class	Fat Depth	Weight Ranges	Fat Class	Fat Depth	Weight Ranges	
Devoid	A	Nil	145-159.5kg	P	3-10mm	160-195kg	M	Under 4mm	Under 145kg	
			160-195kg						145-170kg	
			195.5-220kg						170.5-195kg	
Light, patchy	L	Under 3mm	220.5-245kg			195.5-220kg			195.5-220kg	
			245.5-270kg						Over 220kg	
			270.5-295kg						220.5-245kg	
			Over 295kg							
Light to medium	P	3-10mm	145-159.5kg	T	11-16mm	245.5-270kg				
			160-195kg							
			195.5-220kg							
			220.5-245kg							Over 270kg
			245.5-270kg							
Heavy	T	11-16mm	270.5-295kg	F	17mm and over	160-270kg				
			295.5-320kg							
			320.5-345kg							
			Over 345kg							270.5-295kg
Excessive	F	17mm and over	145-159.5kg			Over 295kg				
			160-270kg							
			270.5-295kg							
			Over 295kg							
Number of muscling classes: 3			Number of muscling classes: 3			No muscling classes				

Mandatory Carcass Category

Fat Cover Description	Bull		
	Fat Class	Fat Depth	Weight Ranges
Devoid to light, patchy	M	Under 3mm	Up to 195kg
			195.5-220kg
			220.5-245kg
			245.5-270kg
			270.5-295kg
			295.5-320kg
Light or medium to excessive	TM	3mm and over	320.5-345kg
			Over 345kg
Number of muscling classes: 3			

Voluntary Carcass Category

Selected Young Beef (SYB)

Young bovine carcasses with not more than 4 permanent incisors erupted, grass fed and growth promotant free

Qualifying fat classes	Fat Depth	Weight Ranges
M	Under 3mm	245-360kg
TM	3mm and over	
Number of muscling classes: 3		

Hot weight:

The basis on which New Zealand producers are paid. This measurement is used only within New Zealand.

Fat thickness:

The depth of subcutaneous fat over the fourth quarter of the eye muscle at the 12th rib.

In practice company graders and auditors use it as a guide while also considering the fat content of the whole carcass.

Cow:

Includes steer and heifer which are either: i) under 145kg; or ii) excessively yellow; - includes cow which are either i) under 160kg; or ii) excessively yellow.

L Type:

L Type-Cow carcasses are classified as M cow.

A class is intended to encompass those well-muscled steer and heifer carcasses over 145kg, which are devoid of fat.

Selected Young Beef (SYB):

SYB is a voluntary carcass category. SYB are bovine carcasses with not more than 4 permanent incisors erupted, grass fed and growth promotant free. The SYB category encompasses carcasses between 245kg and 360kg.

Muscling

All adult cattle, other than M cow are classified into three muscling classes, 1, 2 and 3. Each is based on the degree of muscling of the hindquarter (see illustration below).



Class 1

- profiles convex to super convex
- excellent muscle development

Round: Very rounded

Rump: Very rounded

Loin: Full

Carcasses with any two of the three attributes qualify.



Class 2

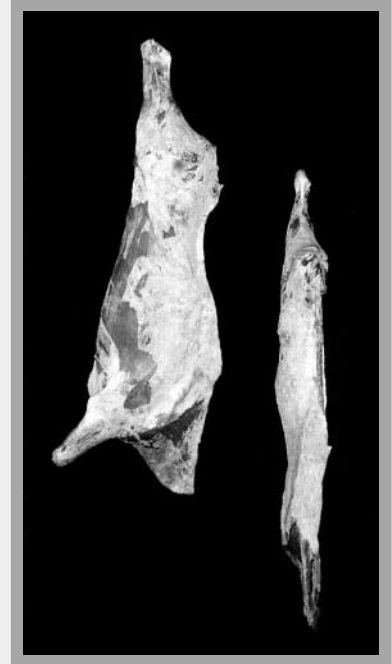
- profiles on the whole, straight but may vary from slightly convex to slightly concave
- good muscle development

Round: Well developed to average development

Rump: Rounded to average development

Loin: Generally full

Carcasses with any two of the three attributes qualify.



Class 3

- profiles on the whole, concave

Round: Lacking development

Rump: Straight profile lacking development

Loin: Average to shallow development
