



— SHEEPMEAT —

Australian lamb and mutton is a product of its environment. Australia's vast pastures, clean rainfall and brilliant sunshine, coupled with advanced farm management, animal husbandry and meat processing techniques, have developed a sheepmeat production unit that is second to none in the world.

SHEEPMEAT PRIMAL CUTS

A LEG CUTS 5065

SILVERSIDE 5071



OUTSIDE 5075



THICK FLANK 5076



KNUCKLE 5072



TOPSIDE 5073



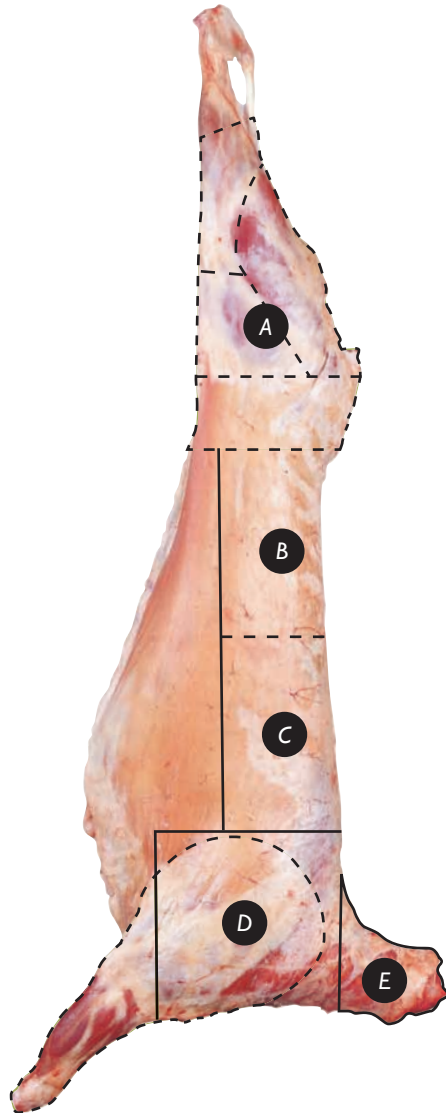
TOPSIDE CAP OFF 5077



CHUMP 5130



RUMP 5074



B

LOIN 4860

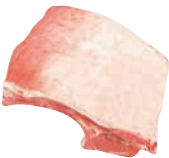


SHORT LOIN 4880



C

RACK 4932



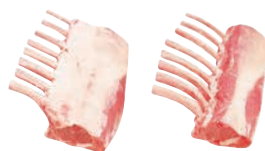
RACK CAP ON
Frenched 4756



RACK CAP OFF
4748



RACK CAP OFF
Frenched 4764



E

NECK 5020



D

SQUARE CUT
SHOULDER 4990



SHOULDER - SQUARE CUT
(Rolled/Netted) 5050



SHOULDER -
OYSTER CUT 4980



SHOULDER -
BANJO CUT 4995

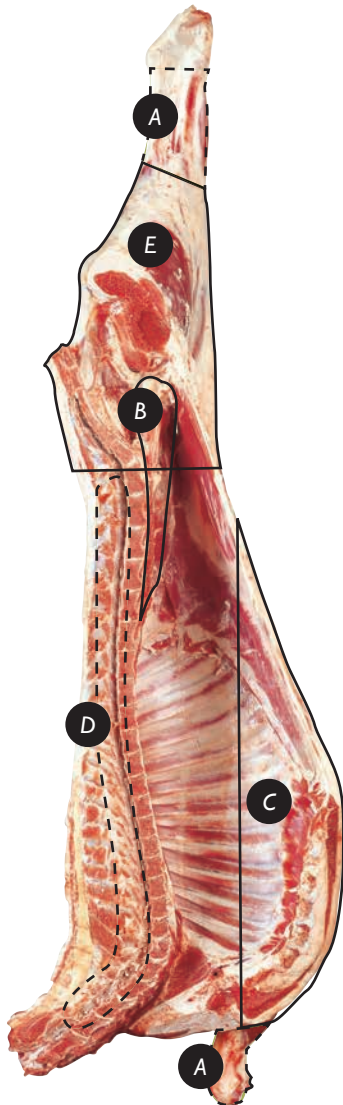


E

NECK FILLET ROAST
5059



SHEEPMEAT PRIMAL CUTS



A

FORESHANK 5030



FORESHANK
(Frenched) 5029



HINDSHANK 5031



HINDSHANK
(Frenched) 5029



B

TENDERLOIN 5080



TENDERLOIN
BUTT OFF 5082



BUTT TENDERLOIN
5081



C

BREAST AND FLAP 5010

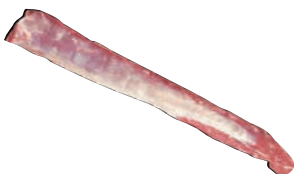


BREAST AND FLAP (Boneless)
5172



D

BACKSTRAP 5109



EYE OF SHORT LOIN
5150



EYE OF SHOULDER
5151



E

LEG - CHUMP ON
4800



LEG - CHUMP OFF
4820



LEG CHUMP ON -
SHANK OFF 4810



LEG CHUMP OFF -
SHANK OFF 4830

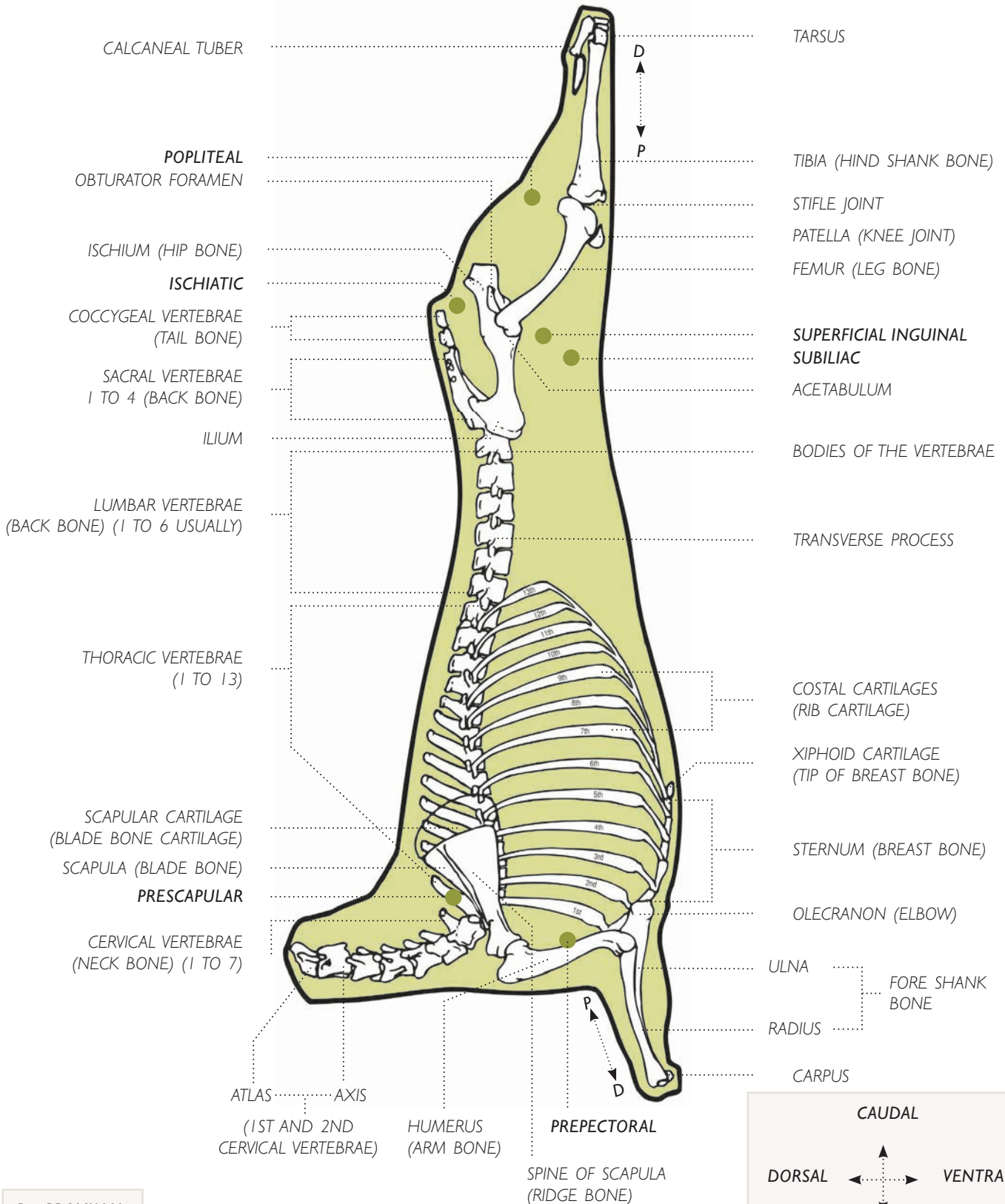


LEG SHANK BONE/
EASY CARVE 4821



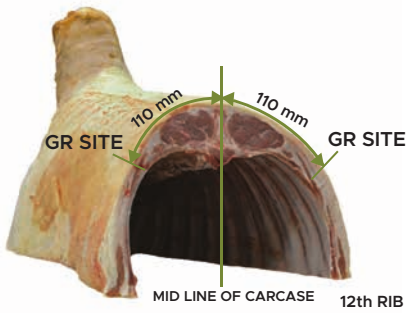
SHEEP SKELETAL DIAGRAM

● MAJOR GLAND LOCATIONS



P = PROXIMAL
D = DISTAL

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.

| CLASS 1 | CLASS 2 | CLASS 3 | CLASS 4 | CLASS 5 |
|-----------------|------------------------------|-------------------------------|-------------------------------|-----------------|
| | | | | |
| | | | | |
| GR Up to 5mm | GR Over 5mm up to 10mm | GR Over 10mm up to 15mm | GR Over 15mm up to 20mm | GR Over 20mm |

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 |
| 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 | |

— SHEEPMEAT — CARCASE 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 19 and 20. 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 Carcase and Primal Cut Weight Ranges and Yield Guide chart to find out what weights are available so you can order the primal that best suits 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 |
| carcase % | 32.6% | 9.5% | 12.1% | 20.5% | 3.2% | 5.8% | 12.1% |
| 18-20kg | 2.0 - 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.

Carcase - Primal Cut Weight Ranges

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

CARCASE PIECES

LAMB 4500/MUTTON 4620/RAM 4621

4500

4620

4621

Carcase 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 (Carcass Pieces 6 way cut).

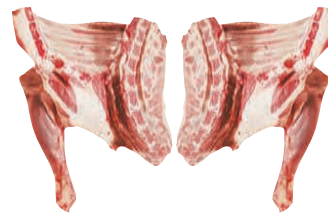
ITEM NO.
Lamb 4500
Mutton 4620
Hogget 4600
Ram 4621



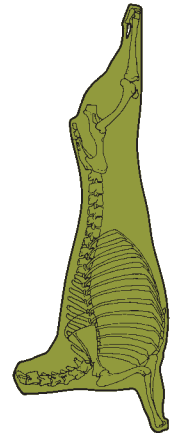
LEG



LOIN



FOREQUARTER



CARCASS

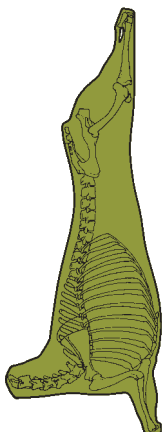
4500

Carcass 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.

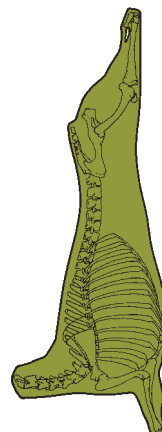
For further details of the minimum trim standard definition for Sheepmeat carcass visit AUS-MEAT web site.

Point requiring specification

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



ITEM NO.
Lamb 4500
Mutton 4620
Hogget 4600
Ram 4621



TELESCOPED CARCASS

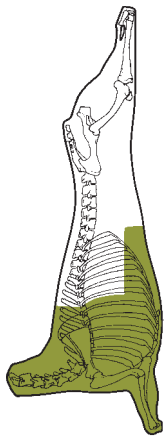
4505

Telescoped Carcass is 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.
4959 (3-rib)
4960 (5-rib)
4961 (4-rib)
4962 (6-rib)



FOREQUARTER PAIR

4960

Forequarter Pair is prepared from a Carcase by a cut along the contour of the specified rib and ventral to the flap cutting line retaining the Flap on the Forequarter Pair, and at right angles through the thoracic vertebrae severing the back bone.

Points requiring specification:

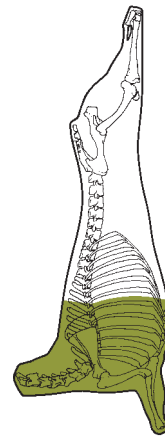
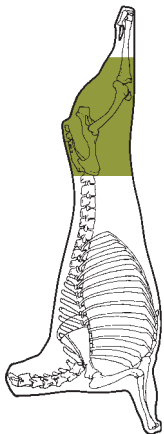
- Rib number required.
- Carpus removed.
- Length of flap retained to be specified.
- Specify surface fat trim level.

LEG PAIR 4816

Leg Pair is prepared from a Carcase by a straight cut through the 6th lumbar vertebra to clear the tip of the ilium to the ventral portion of the Flank.

Points requiring specification:

- Shank tipped.
- Flank removed.
- Tail removal point.
- Butt Tenderloin removed.
- Specify surface fat trim level.



ITEM NO.
4969 (13-rib)
4970 (5-rib)
4971 (4-rib)
4972 (6-rib)



FOREQUARTER 4972

Forequarter is prepared from a Side by a cut along the contour of the specified rib to the ventral edge and at right angles through the thoracic vertebrae separating the Forequarter and the Hindquarter.

Points requiring specification:

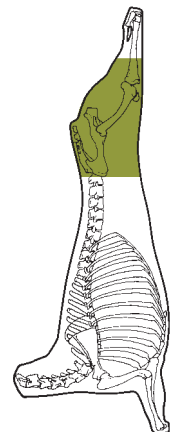
- Rib number required.
- Atlas bone removed.
- Carpus removed.
- Breast removed.
- Specify surface fat trim level.

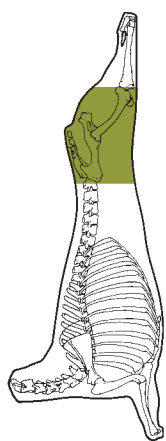
LEG CHUMP ON 4800

Leg - Chump On is prepared from a Side and is removed by a straight cut through the 6th lumbar vertebra to a point just clear of the tip of the ilium to the ventral portion of the Flank. The lymph node gland (subiliac) and gland fats situated on the Flank are removed.

Points requiring specification:

- Shank tipped.
- Flank removed.
- Tail removal point.
- Sacrum removed.
- Butt Tenderloin removed.
- Specify surface fat trim level.





LEG – CHUMP ON – SHANK OFF 4810

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 4800) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut through the heel muscles of the Silverside. The lymph node gland (subiliac) and gland fats situated on the Flank are removed.

Points requiring specification:

- Flank removed.
- Tail removal point.
- Sacrum removed.
- Butt Tenderloin removed.
- Heel muscles removed.
- Specify surface fat trim level.

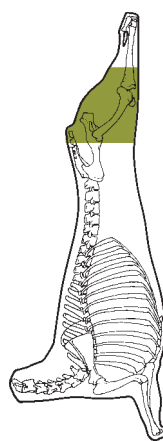
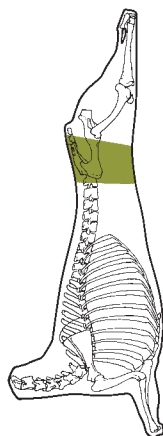
CHUMP 4790

Alternative Description: SIRLOIN

Chump - Bone in is prepared from a bone in Leg - Chump On (item 4800). The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum. Butt Tenderloin retained.

Points requiring specification:

- Flank removed.
- Butt Tenderloin removed.



LEG – CHUMP OFF 4820

Leg - Chump Off is prepared from a Leg - Chump On (item 4800), by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum. The shank is tipped at the caudal level of the Shin meat on the tibia.

Points requiring specification:

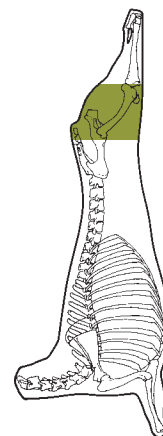
- Aitch bone removed.
- Tail removal point.
- Sacrum removed.
- Specify Chump cutting lines (cranial) to acetabulum.
- Specify surface fat trim level.

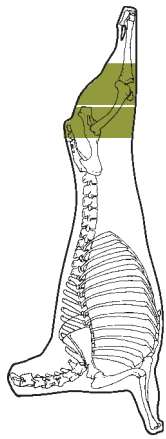
LEG – CHUMP OFF – SHANK OFF 4830

Leg - Chump Off - Shank Off is prepared from a Leg - Chump Off (item 4820) by the removal of the Shank (item 5031).

Points requiring specification:

- Tail removal point.
- Sacrum removed.
- Specify: Chump cutting lines (cranial) to acetabulum.
- Patella bone removed.
- Specify surface fat trim level.





4822

ITEM NO
4822
4823

4823

LEG – FILLET END LEG – SHANK END

Leg - Fillet End is prepared from a Leg - Chump Off (item 4820) by the removal of the middle portion of the Leg by a straight cut ventral to the tip of the exposed portion of the ischium bone and parallel to the Chump removal line.

Points requiring specification:

- Tail removal point.
- Sacrum removed: Specify distance of the cutting line from the ischium bone. Specify surface fat trim level.

Leg - Shank End is prepared from a Leg - Chump Off (item 4820) by the removal of the Leg - Fillet End (item 4822) and is the remaining caudal portion of the Leg with the Shank attached. The shank is tipped at the caudal level of the Shin meat on the tibia.

Point requiring specification:

- Specify: distance of the cutting line from the ischium bone.

LEG – CHUMP OFF AITCH BONE REMOVED 4805

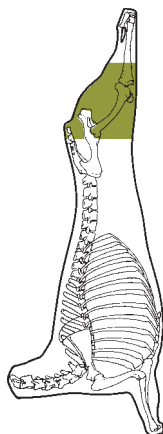
Leg - Chump Off - Aitch Bone Removed is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump (item 4790). The shank is tipped at the caudal level of the shin meat on the tibia.

Points requiring specification:

- Specify: Chump removal distance from hip joint (acetabulum).
- Specify surface fat trim level.

Option: Leg Chump Off / Shank Off - Aitch Bone Removed 4806

- Shank removed (refer item 5031)



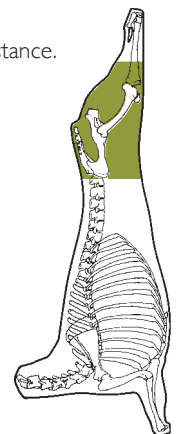
LEG SHANK BONE 4821

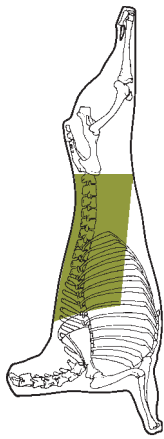
Alternative description: EASY CARVE LEG

Leg Shank Bone is prepared from a Leg Chump On - Aitch Bone Removed (item 4801) by the removal of the femur bone by tunnel or seam boning. The Knuckle (and patella) is removed along the natural seam and the Leg is evenly rolled, tied and or netted.

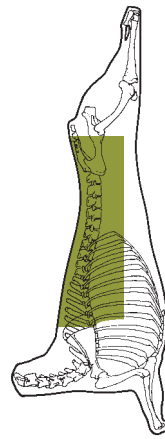
Points requiring specification:

- Chump removed.
- Flank removed.
- Shank (tibia) Frenched to a specified distance.
- Specify Leg tied or netted.
- Specify surface fat trim level.
- Femur retained (ball joint of femur removed).





ITEM NO
4910 (8-rib)
4911 (7-rib)
4912 (9-rib)



SADDLE 4910

Saddle is prepared from a full Carcase and is removed by a cut through the 6th lumbar vertebra to the tip of the ilium continuing to the ventral portion of the Flank. Another cut is made removing the Forequarter between the specified ribs and severing dorsal edge of the thoracic vertebrae and to the ventral portion of the breast.

Points requiring specification:

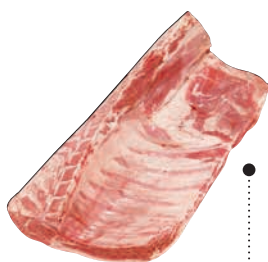
- Rib number required.
- Scapular cartilage removed.
- Diaphragm removed.
- Distance from eye muscle.
- Specify surface fat trim level.

LOIN 4860

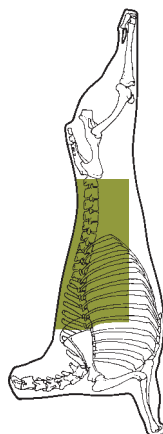
Loin is prepared from a Side and is removed by a cut through the 6th lumbar vertebra to the tip of the ilium continuing to the ventral portion of the Flank. Another cut is made removing the Forequarter between the specified ribs and severing the dorsal edge of the thoracic vertebrae and to the ventral portion of the breast.

Points requiring specification:

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



ITEM NO.
4859 (6-rib)
4860 (8-rib)
4861 (7-rib)
4862 (9-rib)



LOIN – CHUMP ON 4840

Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line at right angles at a measured distance from the hip joint to clear the acetabulum. The Breast and Flap is removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).

Points requiring specification:

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

SHORT LOIN – CHUMP ON 4874

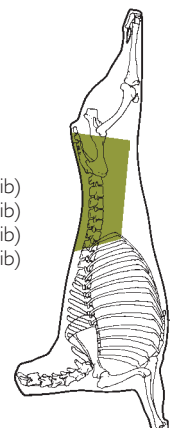
Short Loin - Chump On is prepared from a Loin - Chump On (item 4840) by the removal of specified ribs and parallel to the Chump cutting line.

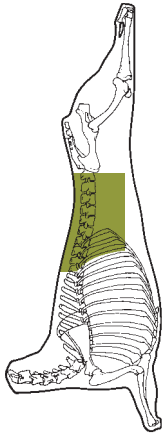
Points requiring specification:

- Rib number required.
- Distance from the acetabulum.
- Diaphragm removed.
- Distance from eye muscle.
- M. cutaneus trunci removed.
- Specify surface fat trim level.



ITEM NO.
4873 (0-rib)
4874 (1-rib)
4875 (2-rib)
4876 (3-rib)





ITEM NO.
4882 (0-rib)
4883 (1-rib)
4884 (2-rib)
4885 (3-rib)



SHORT LOIN PAIR

4883

Alternative Description: SHORT LOIN SADDLE

Short Loin Pair is prepared from the Saddle (item 4910) by a cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the back bone. The ribs and Flank on both sides of the Short Loin Pair are cut parallel at a specified distance from the eye muscle at the (cranial) end.

Points requiring specification:

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

SHOULDER RACK

4733

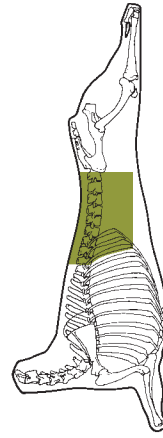
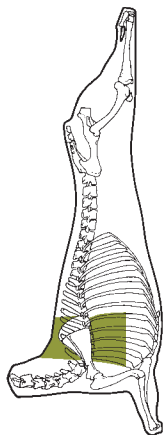
Shoulder Rack is prepared from a Forequarter by the removal of the blade leaving the underlying muscles attached to the ribs. The ventral cutting line is determined by a measurement from the tip of the eye muscle (M. longissimus thoracis) at the caudal end. The cranial cutting line is at the junction of the 1st thoracic vertebra and 7th cervical vertebra parallel with the 1st rib. The chine and feather bones are removed.

Points requiring specification:

- Rib number required.
- Distance from eye muscle.



ITEM NO.
4730 (2-rib)
4731 (3-rib)
4732 (4-rib)
4733 (5-rib)



ITEM NO.
4878 (3-rib)
4879 (2-rib)
4880 (1-rib)
4881 (0-rib)



SHORT LOIN

4880

Short Loin is prepared from a Loin (item 4860) by the removal of specified ribs parallel to the Forequarter cutting line. To remove the ribs a cut is made along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.

Points requiring specification:

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

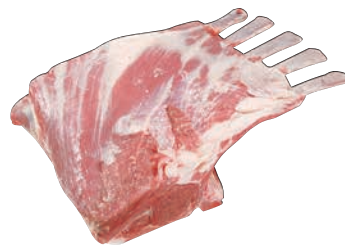
SHOULDER RACK – FRENCHED

4739

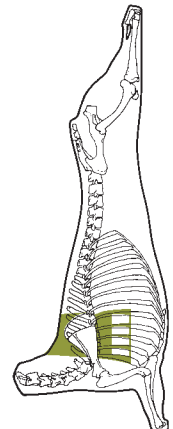
Shoulder Rack (Frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (Frenched) and exposed to the specified length.

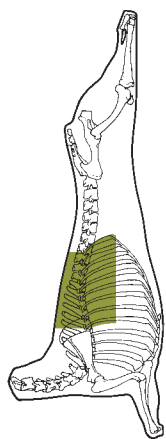
Points requiring specification:

- Rib number required.
- Length of exposed ribs.



ITEM NO.
4736 (2-rib)
4737 (3-rib)
4738 (4-rib)
4739 (5-rib)





ITEM NO.
4926 (6-rib)
4927 (7-rib)
4928 (8-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.

RACK CAP ON — FRENCHED

4756

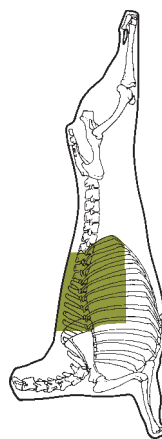
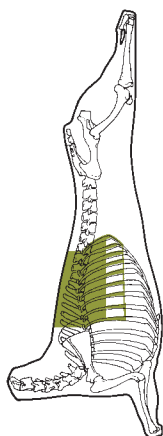
Rack Cap On - Frenched is prepared from a Rack (item 4932), the cap muscle to be retained in situ. The feather bones and chine are removed. The cap muscle overlay on the ribs is removed at a specified distance from the eye muscle and parallel to the backbone. Ribs are Frenched.

Points requiring specification:

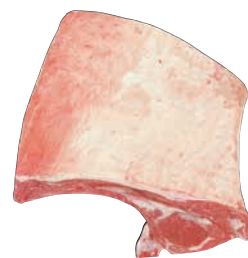
- Rib number required.
- Distance from eye muscle.
- Length of exposed rib.
- Scapular cartilage removed.
- Specify surface fat trim level.
- Chine and feather bones retained.



ITEM NO.
4752 (4-rib) 4756 (8-rib)
4753 (5-rib) 4757 (9-rib)
4754 (6-rib)
4755 (7-rib)



ITEM NO.
4930 (7-rib)
4931 (6-rib)
4932 (8-rib)
4933 (9-rib)



RACK

4932

Rack is prepared from a Side by the removal of the Forequarter (item 4970) 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.

Points requiring specification:

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

RACK CAP OFF

4748

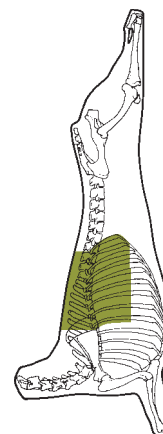
Rack Cap Off is prepared from a Rack (item 4932) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and Eye of Loin.

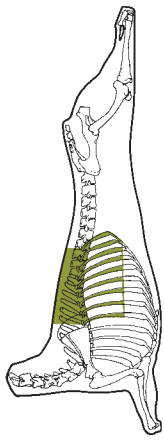
Points requiring specification:

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



ITEM NO.
4746 (6-rib)
4747 (7-rib)
4748 (8-rib)
4749 (9-rib)





ITEM NO.
 4760 (4-rib) 4763 (7-rib)
 4761 (5-rib) 4764 (8-rib)
 4762 (6-rib) 4765 (9-rib)



RACK CAP OFF – FRENCHED 4764

Rack Cap Off - Frenched is prepared from a Rack Cap On -Frenched (item 4756) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and Eye of Loin. The ribs are Frenched trimmed.

Alternative Trim:

RACK CAP OFF FULLY Frenched

RACK CAP OFF FULLY Frenched (DENUDED)

Points requiring specification:

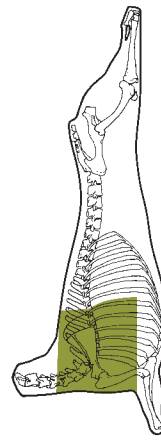
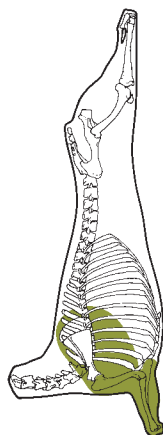
- Rib number required.
- Distance from eye muscle.
- Length of exposed rib.

SHOULDER (BANJO CUT) 4995

Shoulder (Banjo Cut) is prepared from a Shoulder Oyster Cut (item 4980). The Shoulder is shaped into an oval appearance by trimming the outer selvage along the ventral edge. The undercut is retained in situ when the blade bone is removed.

Points requiring specification:

- Shank tipped.
- Shank joint severed.
- Shank removed.
- Blade bone retained.
- Specify surface fat trim level.



ITEM NO.
 4990 (5-rib)
 4991 (4-rib)
 4992 (6-rib)



SQUARE CUT SHOULDER 4992

Square Cut Shoulder is prepared from a Forequarter (item 4972) by removing the Neck (item 5020) by a straight cut between the 3rd and 4th cervical vertebrae. The Breast and Fore Shank are removed by a cut commencing at the junction of the 1st rib and 1st sternal segment continuing to the specified rib running parallel to the back bone.

Points requiring specification:

- Rib number required.

SHOULDER (OYSTER CUT) 4980

Shoulder (Oyster Cut) is prepared from a Forequarter (item 4972) and consists of the scapular, humerus and foreshank bones together with associated muscles. Shoulder is removed from a Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (M. subscapularis) attached.

Points requiring specification:

- Shank tipped.
- Shank joint severed.

SHOULDER (OYSTER CUT) 5055

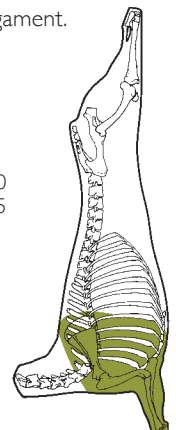
Shoulder (Oyster Cut) is further prepared from item 4980 by removal of all bones, cartilage and ligament.

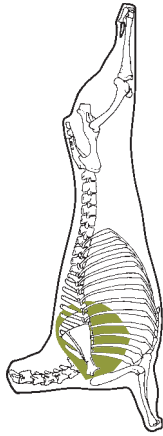
Point requiring specification:

- Foreshank removed.



ITEM NO.
 Bone-in 4980
 Boneless 5055





COMPACT SHOULDER ROAST

4997

Compact Shoulder Roast (CSR) is prepared from a Forequarter by removing the Neck at the first rib, trimming off the breastbone and removing the 4 rib Shoulder Rack. A straight cut through the joint between the scapula and the humerus removes the CSR from the Round Bone Piece.

Points requiring specification:

- Neck Removal Point
- Surface fat trim level

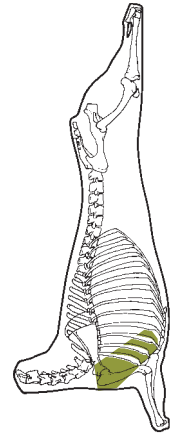
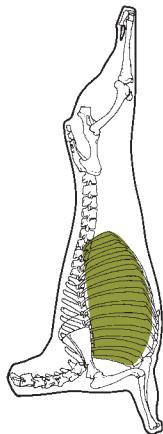
RIB SET – FULL

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.



ROUND BONE PIECE

4998

Round Bone Piece is prepared from a Forequarter by trimming off the breastbone and removing the 4 rib Shoulder Rack. A straight cut through the joint between the scapula and the humerus removes the Round Bone Piece from the CSR. The Shank is removed by making a cut through the joint between the humerus and Shank.

Points requiring specification:

- Surface fat trim level

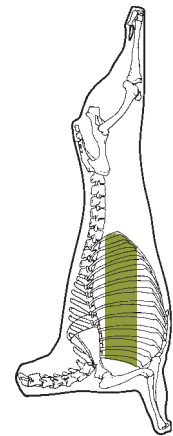
RIB SET

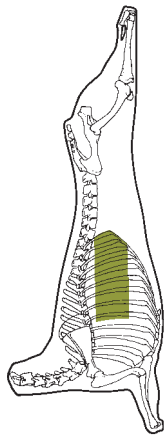
4921

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.





SPARE RIBS

5015

Spare Ribs are prepared from a Side by a cut at a specified width measured ventral from the eye of meat and cut parallel to the back bone. The Breast and Flap is removed along the cutting line (refer item 5010). Specify rib numbers required. Spare Ribs consists of rib bones and intercostal muscles and all overlaying fat and muscle.

Points requiring specification:

- Rib length to be specified.
- M. cutaneus trunci removed.
- Diaphragm removed.
- Rib number required.
- M. latissimus dorsi muscle removed.

HINDSHANK

Hindshank is prepared from a Leg (item 4800) and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Leg by a cut through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur. The Shank is tipped at the caudal level of the shin meat on the tibia.

Points requiring specification:

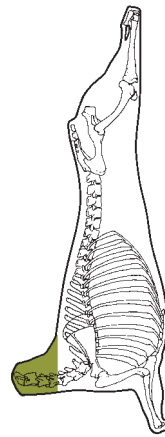
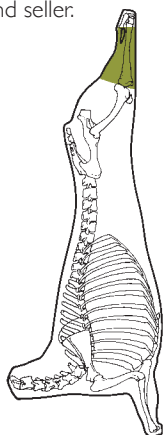
- Specify French trim (item 5029)
- Heel muscle removed.
- Separated by saw cut or severed joint.
- Tarsus retained.

Option: SHANK Frenched 5029 – Prepared from items 5030 and/or 5031 by frenching the leg bones to the specified length as agreed between buyer and seller.



5031

5029



NECK

5020

Neck is prepared from a Carcase by a cut through and between the 3rd and 4th cervical vertebrae which is the dorsal cutting line preparation for the Square Cut Shoulder (item 4992). The atlas and portion of the axis neck vertebrae may be removed to facilitate hygiene requirements.

Points requiring specification:

- Specify caudal cutting lines.
- Specify surface fat trim level.

FORESHANK

Foreshank is prepared from a Forequarter (item 4972) and consists of the radius, ulna, carpus and distal portion of the humerus bone and associated muscles. The Foreshank is removed from the Forequarter by a cut following the Breast and Flap distal end of the humerus bone cutting line. The shank is tipped at the cranial level of the shin meat on the radius.

Points requiring specification:

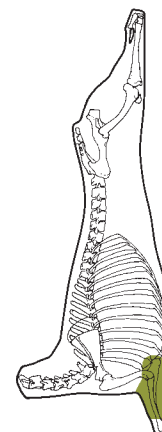
- Specify French trim (item 5029)
- Carpus retained.
- Separated by saw cut or severed joint.

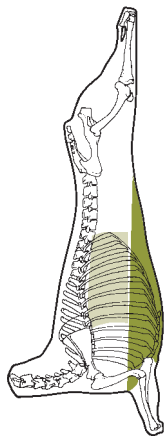
Option: SHANK Frenched 5029 – Prepared from items 5030 and/or 5031 by frenching the leg bones to the specified length as agreed between buyer and seller.



5030

5029





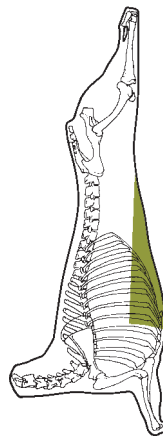
BREAST & FLAP

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.

Dorsal cutting line: The Breast and Flap can be prepared to include attached residual rib portions remaining after the removal of bone-in - Loin, Saddle, Rack or Short Loin.

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).



5011



5009



FLAP BREAST & FLAP PIECES

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
- Dorsal cutting line as specified may include rib portion of Flap.
- Rib number required.

BREAST AND FLAP PIECES 5009

Breast and Flap Pieces is the product description when portions of the Breast and/or Flap have been prepared less than the standard cutting line (as described for item 5010).

This pack can include small residual rib pieces removed from Loin/Rack/Short Loin.

FOOD SERVICE

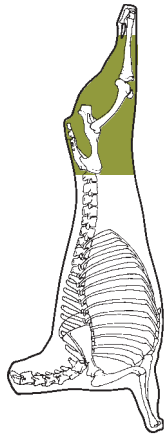
DICED – 5250

STRIPS – 5248

MINCE – 5260

Diced – Strips – Mince is prepared from specified primal cuts or portion of primal cuts excluding Shin, tendons, ligaments, heavy connective tissue, blood vessels and cartilage. Value added product is prepared as specified between buyer and seller.





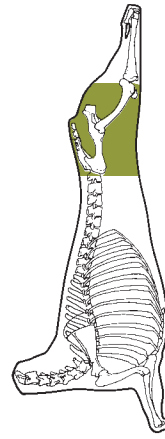
LEG – CHUMP ON

5060

Leg - Chump On (Boneless) is prepared from Leg - Chump On (item 4800) by the removal of bones, cartilage and tendons. The lymph node gland (subiliac) and gland fats situated on the Flank are removed.

Points requiring specification:

- Flank removed.
- Leg tendon removed.
- Lymph nodes gland removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Specify surface fat trim level.



LEG – CHUMP ON SHANK OFF

5061

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (item 5060). The Shank is removed by a straight cut through the heel muscle of the Silverside. The lymph node gland (subiliac) and gland fats situated on the Flank are removed.

Points requiring specification:

- Flank removed.
- Heel muscle retained.
- Lymph nodes gland removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Specify surface fat trim level.

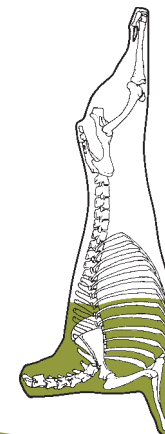
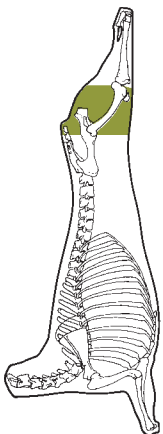
LEG – CHUMP OFF SHANK OFF

5070

Leg - Chump Off - Shank Off is prepared from a Leg - Chump On - Shank Off (item 5061). The Chump (item 5130) is removed.

Points requiring specification:

- Heel muscle retained.
- Lymph nodes removed.
- Boning method: seam between the Inside and Knuckle or tunnel boned.
- Specify surface fat trim level.



FOREQUARTER

5047

Forequarter (Boneless) is prepared from a Bone-in Forequarter (item 4972) by the removal of bones, cartilage, ligamentum nuchae and lymph node glands.

Points requiring specification:

- Rib number required.
- Intercostals removed.
- Specify surface fat trim level.

LEG CUTS

Leg Cuts are prepared from a Leg - Chump On (item 5060) and seamed into four individual primals and trimmed as specified.

Points requiring specification:

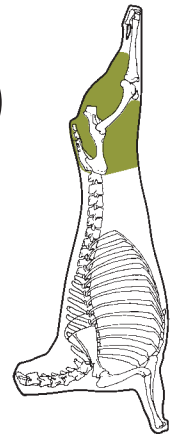
- Variation of primal composition.
- Specify surface fat trim level.

ITEM NO.

| | |
|------|------|
| 5065 | 5075 |
| 5071 | 5076 |
| 5072 | 5077 |
| 5073 | 5130 |
| 5074 | |



5065



THICK FLANK & KNUCKLE

Thick Flank is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Topside and Silverside. The patella, joint capsule and tendon are removed.

KNUCKLE 5072

Knuckle is prepared from the Thick Flank with the cap muscle and fat cover removed.

5076



5072



SILVERSIDE & OUTSIDE

Silverside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Inside and Thick Flank.

OUTSIDE 5075 – **Outside** is prepared from Silverside with the heel muscle removed along the natural seam. Outside is denuded to silver skin.

5071



5075



TOPSIDE / TOPSIDE – CAP OFF

Topside is prepared from a Leg - Chump On Boneless (item 5060) by separating the primal along the natural seam between the Thick Flank and Silverside. The pizzle butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.

TOPSIDE - CAP OFF 5077

Topside - Cap Off is prepared from the Topside (item 5073) by the removal of the M. gracilis muscle along the natural seam. Remaining subcutaneous fat deposits are removed completely.

5073



5077



CHUMP & RUMP

Chump is prepared from a Leg Chump On Boneless (item 5060) and is removed by a straight cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal.

Points requiring specification:

- Flank removed.
- Specify surface fat trim level.

RUMP 5074 – **Rump** is prepared from a Chump (item 5130).

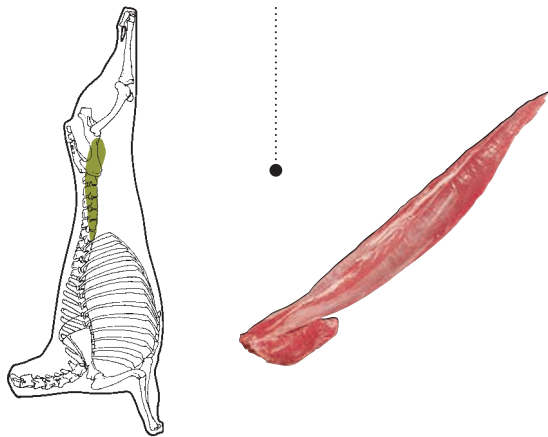
The tail (Flank) portion is removed. The cap muscle and the subcutaneous fat are completely removed.

5130



5074





TENDERLOIN

5080

Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The side strap (M. psoas minor) remains attached.

Points requiring specification:

- Side strap (M. psoas minor) removed.
- Specify surface fat trim level.

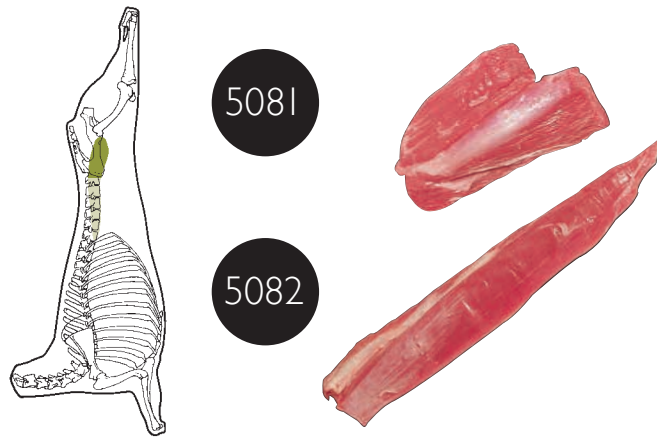
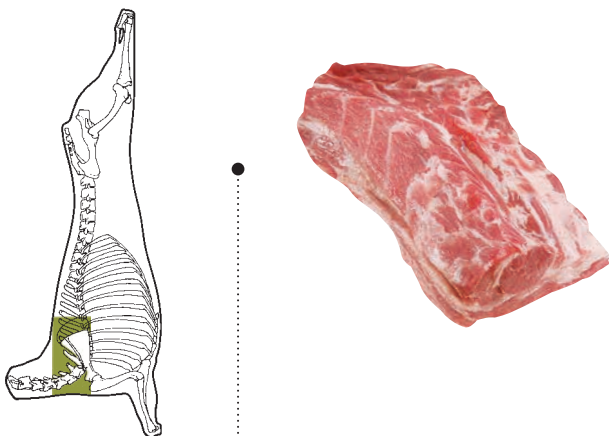
NECK FILLET ROAST

5059

Neck Fillet Roast is prepared from a Forequarter by the removal of the Oyster Blade, Shank, Breast and Flap. The Neck is removed between the 3rd and 4th cervical vertebrae. The ventral cutting line is approximately 60mm measured from the ventral edge of the M. longissimus dorsi muscle cut in a straight line and parallel to the dorsal edge.

Points requiring specification:

- Rib number required.
- Cranial cutting line.
- M. trapezius and/or M. subscapularis removed.



BUTT TENDERLOIN TENDERLOIN – BUTT OFF

5081

5082

Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the ilium after the separation of the Short Loin from the Leg and is removed in one piece. The side strap (M. psoas minor) portion remains attached.

TENDERLOIN - BUTT OFF 5082

Tenderloin - Butt Off is the tail of the Tenderloin attached to the ventral surface of the lumbar vertebrae of the Short Loin after the separation of the Leg and is removed in one piece.

Points requiring specification:

- Side strap (M. psoas minor) removed.
- Specify surface fat trim level.

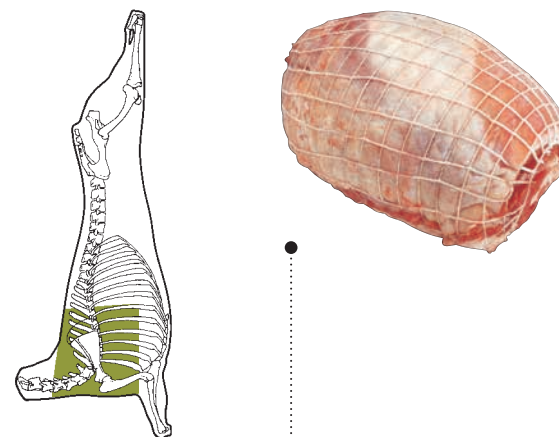
SQUARE CUT SHOULDER

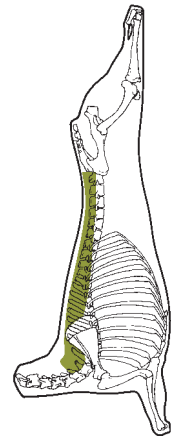
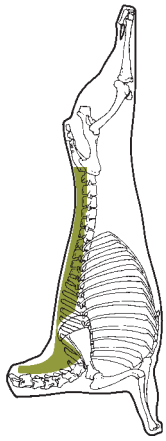
5050

Square Cut Shoulder is prepared from a Square Cut Shoulder (item 4992) by the removal of bones, cartilage, and sinew and ligamentum nuchae. The Shoulder is rolled and or netted.

Points requiring specification:

- Rib number required.
- Lymph node and surrounding fat removed.
- Specify surface fat trim level.





BACKSTRAP 5109

Backstrap is prepared from a Side and consists of the eye muscle (M. longissimus dorsi) lying along the spinous processes and transverse processes of the lumbar; thoracic and cervical vertebrae. The Backstrap comprises of the portion commencing from the 1st cervical vertebra to the lumbosacral junction.

Points requiring specification:

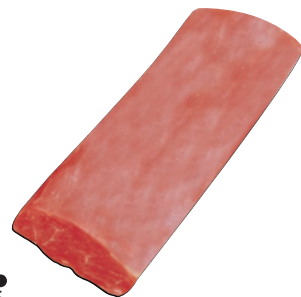
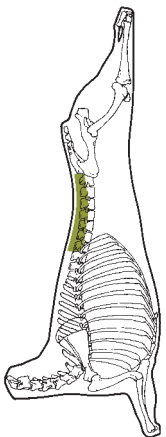
- Silver skin removed.
- Specify: muscle length by indicating the removal point along the vertebrae.

EYE OF SHORT LOIN 5150

Eye of Short Loin is a portion of the Backstrap (item 5109) and comprises of the portion commencing at the 10th thoracic vertebra to the lumbosacral junction.

Point requiring specification:

- Silver skin removed.



BACKSTRAP 5101 5100

Backstrap comprises of the portion commencing from the 1st thoracic vertebra to the lumbosacral junction.

Points requiring specification:

- Silver skin removed.
- Specify: muscle length by indicating the removal point along the vertebrae.

BACKSTRAP 5100

Backstrap comprises of the portion commencing from the 4th cervical vertebra to the lumbosacral junction.

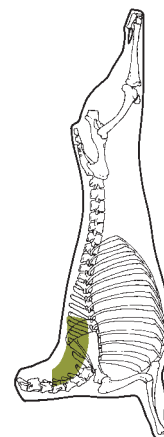
*Trade description can be shown as: BACKSTRAP or BACKSTRIP

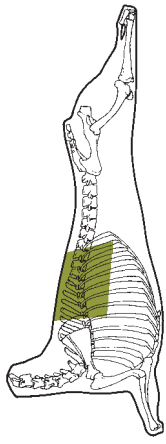
EYE OF SHOULDER 5151

Eye of Shoulder is a portion of the Backstrap and comprises the portion commencing from the 1st cervical vertebra up to the 4th - 5th or 6th thoracic vertebrae.

Points requiring specification:

- Silver skin removed.
- Specify: muscle length by indicating the removal point along the vertebrae.





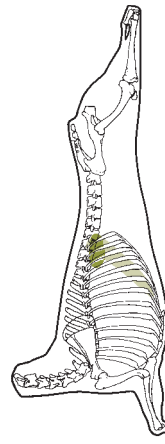
RACK CAP

5086

Rack Cap is prepared from a Rack – Cap On (item 4932) by removing the cap muscle covering the eye muscle portion. The cap will be comprised of the M. trapezius and M. latissimus dorsi. Further trimming of the cap is as agreed between buyer and seller.

Point requiring specification:

- Specify fat trim level.



THICK SKIRT / THIN SKIRT

5119

Thick Skirt (item 5110) is prepared from the lumbar part of the diaphragm.

Thin Skirt (item 5120) is derived from the costal muscular portion of the diaphragm. The combination pack of Thin and Thick Skirts are to be on an even ratio of both items.

Point requiring specification:

- Membrane removed.

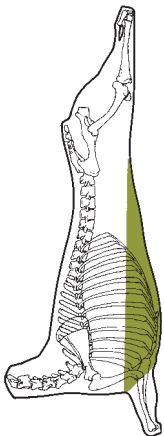
BREAST AND FLAP

5172

Breast and Flap is prepared from a Breast and Flap (item 5010) with all bones and cartilage removed.

Points requiring specification:

- Diaphragm removed.
- Breast & Flap retained in one piece.
- Extension of the dorsal cutting line.



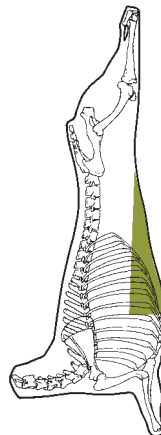
FLAP

5173

Flap is prepared from a bone-in Flap (item 5011). All bones and cartilage are removed.

Points requiring specification

- Dorsal cutting line as specified may include attached boneless rib portion of Flap.
- Diaphragm removed.



COMBINATION PACKS

ASSORTED CUTS

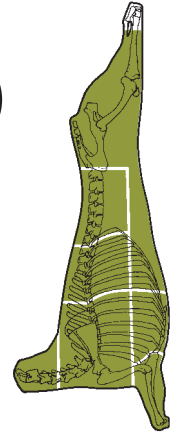
Assorted Cuts (bone-in) are prepared from a Carcase and can be any combination of at least (3) three major primals in natural proportions:

Neck, Shanks and Breast and Flap can also be included if a Square Cut Shoulder is packed.

Point requiring specification: Any combination of major primals packed in one carton.

- ITEM 4800 LEG - CHUMP ON
- ITEM 4992 SQUARE CUT SHOULDER
- ITEM 4972 FOREQUARTER
- ITEM 5020 NECK
- ITEM 4860 LOIN
- ITEM 5030 FORESHANK
- ITEM 4880 SHORT LOIN
- ITEM 5031 HIND SHANK
- ITEM 4932 RACK
- ITEM 5010 BREAST & FLAP

5036



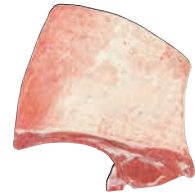
4880



4800



4932



5020



5030



4972



4860



4992



5031



5010



BONELESS SHEEPMEAT MANUFACTURING BULK PACKS DEFINITION



Manufacturing Bulk packs are generally made up of the following combinations:

- Primal cuts or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Carcase or Trunk meats.
- Grinding sheepmeat.

Manufacturing packs are generally prepared to a specified lean content, assessed visually or tested chemically and expressed as a percentage of lean meat of the pack (CL). Lean assessment by chemical testing of bulk pack manufacturing meat for export is a standard industry requirement.

MEAT IMAGES SHOWN ARE EXAMPLES OF FAT/LEAN ONLY.

CARCASE 5201

Carcase is prepared from a bone in Carcase by the removal of bones, cartilage, tendons, ligamentum nuchae and lymph nodes. Carcase consists of specified primal cuts and assorted trimming pieces. Any or all of the following may be removed: Neck, Shank, Backstrap, Tenderloin.

(Only pieces of acceptable size are included).

Points requiring specification:

- Intercostals, lymph nodes, diaphragm retained.
- Specified primal cuts to be included.

CARCASE MEAT 5202

Carcase Meat is prepared from a Carcase by the complete removal of bones, cartilage and ligament. Carcase Meat consists of specified primal cuts and associated trimming pieces. Carcase Meat packs do not have to contain any of the primal cuts listed in group A, but must contain at least 1 in every 2 primal cuts listed in group B.

Group A – Tenderloin, Backstrap, Shank, Neck, Breast & Flap.

Group B – Shoulder Blade (Oyster Cut) - Leg Chump On / Chump Off.

Points requiring specification:

- Specify primal cuts to be included.
- Lymph nodes removed.

TRUNK 5212

Trunk is prepared from a Carcase by the removal of the legs by a straight cut through the 6th lumbar vertebra to the ventral portion of the Flank and all bones, cartilage, lymph nodes, ligament and selected primals. Trunk does not have to contain any of the primal cuts listed in group A.

Group A: Shank, Neck, Backstrap, Tenderloin.

Point requiring specification:

- Intercostals, lymph nodes, diaphragm retained.

TRUNK MEAT – 5220

Trunk Meat is prepared from the Trunk (item 5212) less any or all of the following items:

Breast & Flap, and one in every (2) two Shoulder Blade Oyster Cut. (Only pieces of acceptable size are included).

Point requiring specification:

- Intercostals, lymph nodes, diaphragm retained.

ROLLS – 5240

Sheepmeat Rolls are prepared from any registered Sheepmeat cut/item, but the content will comply with the cut item description requirements.

The name of the registered cut/item must be shown in the trade description: e.g. Carcase Rolls, Trunk Rolls.

Points requiring specification:

- Specified cut/item requirements.
- Minimum size pieces.
- Roll dimension and weight.

TRIMMINGS FAT – 5271

Trimming Fat - defined as those portions of sheepmeat (fat trim) remaining after the preparation of primal cuts and shall not include any head meat, internal organs, major tendons or ligaments. The residual fat and meat portions may be included provided these are removed from primal cuts due to trim of excessive external fat or where a primal has been denuded. These packs must have a chemical lean content of 40CL or LESS and the predominant component must be fat (adipose tissue).

TRIMMINGS – 5270

Trimming are portions of meat remaining after the preparation of primal cuts from a Carcase or a portion of a Carcase and shall not include any portion of head meat, internal organs, major tendons and ligament.

Point requiring specification:

- Minimum size pieces.

FOREQUARTER – 5280

Forequarter is prepared from a boneless Forequarter (item 5047) and is less any or all of the following: Shank, Neck.

Points requiring specification:

- Intercostals removed.
- Lymph Nodes removed.

FOREQUARTER MEAT – 5290

Forequarter Meat is prepared from Forequarter (item 5280) less any or all of the following:

One in every two Shoulder Blade - Oyster Cut.

Points requiring specification:

- Intercostals removed.
- Lymph Nodes remove

SHOULDER MEAT – 5291

Shoulder Meat consists of specified primal cuts and associated trimmings. Shoulder Meat pack does not have to contain any of the primal cuts listed in Group A.

Group A: Eye of Shoulder (Neck Fillet), Shank.

Points requiring specification:

- Neck removed.
- Shank removed.
- Intercostals removed.

SHANK – 5230

Shank is prepared from the boneless Extensor and Flexor group of muscles of the Fore/Hind.

Points requiring specification:

- Fore leg only
- Hind leg only.

LEG – 5300

Leg will comprise of any combination of boneless Leg and may be tunnel boned or seam boned. Where specified Flank, Shank, Butt Tenderloin can be included.

Point requiring specification:

- Specify Leg requirements: Chump on or off.