



*"Adding value through Quality
Management Partnerships"*



GOATMEAT LANGUAGE

GOATMEAT LANGUAGE SUMMARY

BASIC CATEGORY



GOAT * G *

Any Caprine animal

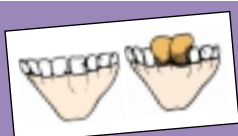
ALTERNATIVE CATEGORIES



KID * GK *

Female or male caprine that:

- ◆ Has no evidence of eruption of permanent incisor teeth
- ◆ In male shows no SSC
- ◆ ◆ “CHEVON” can be used as an optional description for this category



CAPRA * GC *

Female or castrate male that:

- ◆ Shows evidence of eruption of one but no more than two permanent incisor teeth
- ◆ In case of castrate males show no evidence of secondary sexual characteristics (SSC)
- ◆ ◆ “CHEVON” can be used as an optional description for this category



DOE * GD *

Female caprine



GOAT WETHER
* GW *

Castrate or entire male caprine that shows no SSC



BUCK * GB *

Male caprine that shows SSC

OPTIONAL - SUPPLEMENTARY SPECIFICATION

CAPRETTO



CAPRETTO
KID * GK *

Kid Goat definition may as an option be alternatively described as “CAPRETTO” but the carcass must meet the following requirements:

- ◆ Be within the following weight classes (HSCW):

Class	Weight (kg)	Class	Weight (kg)
6	Up to 6	10	Over 8 and up to 10
8	Over 6 and up to 8	12	Over 10 and up to 12

- ◆ Have pale pink meat colour of the internal flank muscle
- ◆ In the case of males show no evidence of SSC

SSC = Secondary Sexual Characteristics

HSCW = Hot Standard Carcase Weight

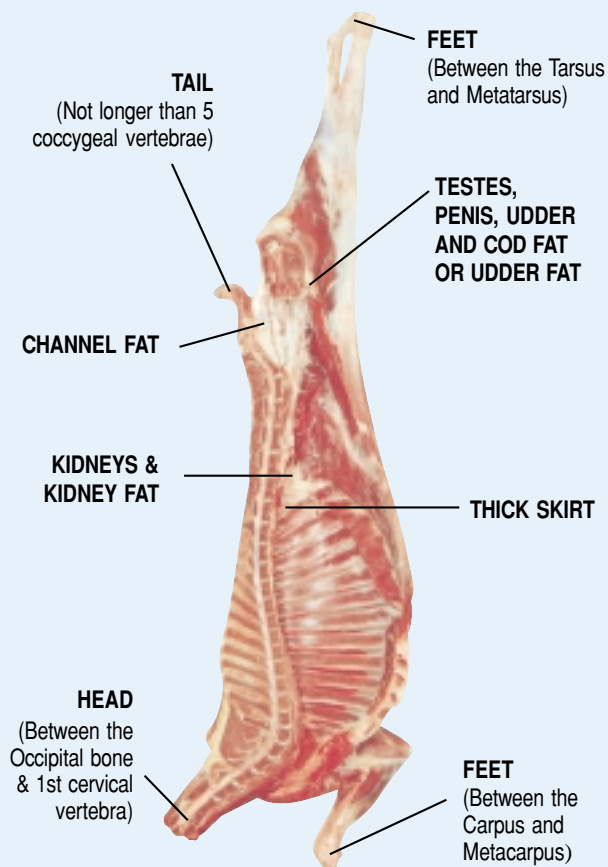


DEFINITION OF A
PERMANENT INCISOR

A PERMANENT INCISOR IS DEFINED AS:

- ◆ A new incisor that has broken (erupted) through the gum surface
- ◆ Permanent incisors are used to determine age in animals

STANDARD CARCASE



DEFINITION OF STANDARD CARCASE

Other than skin-on goat carcasses, a goat carcass is the body of a slaughtered caprine animal after:

- ◆ bleeding
- ◆ skinning
- ◆ removal of all the internal digestive, respiratory, circulatory, excretory and reproductive organs
- ◆ minimum trimming as required by the meat inspection service for the carcass to be passed fit for human consumption
- ◆ trimming of the neck and neck region may be extended to ensure compliance with 'Zero Tolerance' for ingesta contamination especially where Halal slaughter has been performed. This extension to the Standard Carcass Trim is limited to a hygiene trim but may include complete removal of the 1st cervical vertebrae. This process must be controlled by the Company MSQA program

and the removal of the:

- ◆ head between the skull (occipital bone) and the first cervical vertebra
- ◆ feet between the knee joint (carpus and metacarpus) and the hock joint (tarsus and metatarsus)
- ◆ tail so that it is no longer than five coccygeal vertebrae
- ◆ thick skirt by separating the connective tissues as close as possible from the bodies of the lumbar vertebrae
- ◆ kidneys, kidney knob and the pelvic channel fat
- ◆ udder, or the testes, penis and udder or cod fat

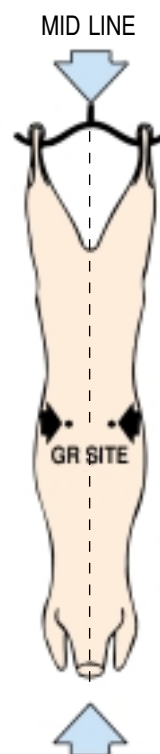
The carcass must be weighed hot (HSCW).

The AUS-MEAT Standard Carcass applies to all Over-The-Hooks trading in AUS-MEAT Accredited Abattoirs unless a variation is agreed to by the producer and processor. In this case, the term non-standard carcass must be stated on the feedback sheet.

FAT CLASS

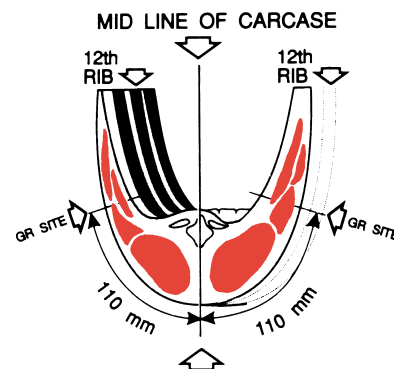
Carcasses may be classified into fat classes. These classes are decided by measuring the tissue depth at the GR site. Classes are as follows:

CLASS	TISSUE DEPTH (mm)	
	Over	& up to
1		3
2	3	6
3	6	9
4	9	12
5	12	



G.R. SITE

There are two G.R. sites, one on either side of the carcass. Either may be used. Each is located 110mm from the midline of the carcass along the lateral surface of the 12th rib.

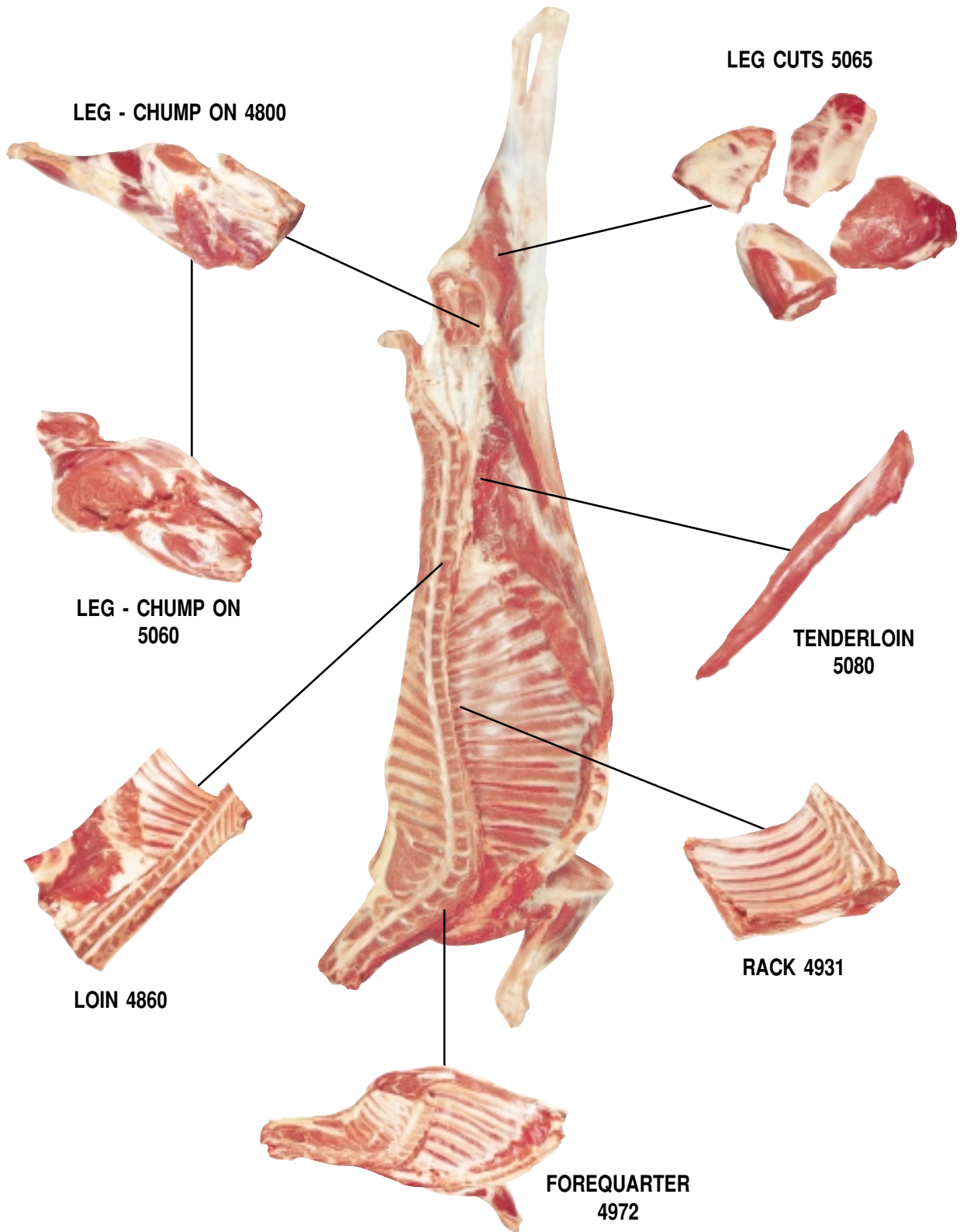


WEIGHT CLASSES

Carcasses may be classified into weight classes. The classes are based on HSCW as follows:

CLASS	WEIGHT (kg)	
	Over	& up to
6		6
8	6	8
10	8	10
12	10	12
18	12	18
26	18	26
28	26	

GOATMEAT PRIMAL CUTS



For further information contact:

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