

# LAMB CUT CHART

**1 Lamb Leg** CODE 4820

Easy carve leg roast    Lamb steaks (round or topside)    Leg knuckle mini roast

Boneless rolled lamb leg    Leg bone in

**2 Lamb Chump** CODE 4790

Chump chop    Lamb rump

**3 Lamb Tenderloin** CODE 5080

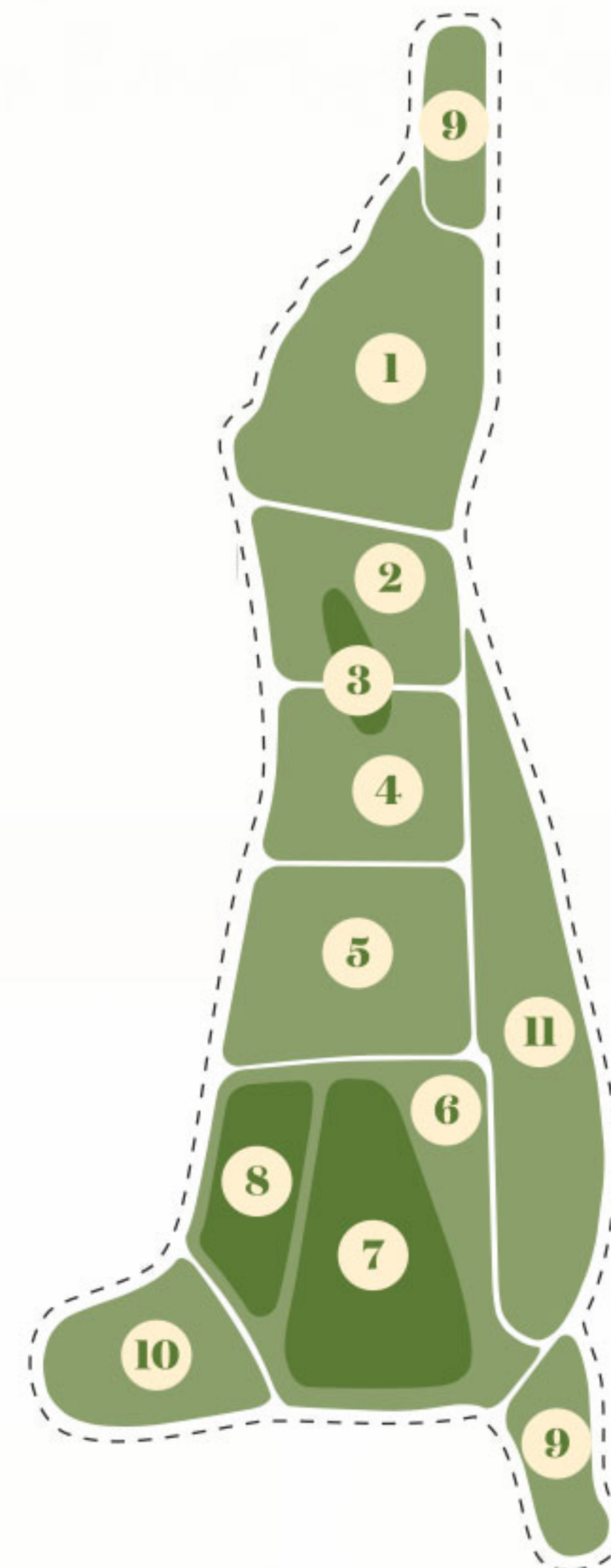
Fillet/tenderloin

**4 Lamb Shortloin** CODE 4880

Boned and rolled loin roast    Loin chop    Eye of Shortloin

**5 Lamb Rack** CODE 4932

Frenched cutlet    Frenched rack of lamb (8 rib)    Frenched lamb rack (13 rib)



**6 Lamb Forequarter** CODE 4972

Forequarter chop    Forequarter rack (4 rib)    Forequarter boned and rolled

**7 Lamb Shoulder** CODE 4995

Easy carve shoulder roast    Boned and rolled shoulder

**8 Lamb Eye of Shoulder** CODE 5151

Neck fillet roast

**9 Lamb Shank** CODE Fore 5030/Hind 5031

Foreshank    Hindshank frenched

**10 Lamb Neck** CODE 5020

Neck chop

**11 Lamb Breast & Flap** CODE 5172

Riblets





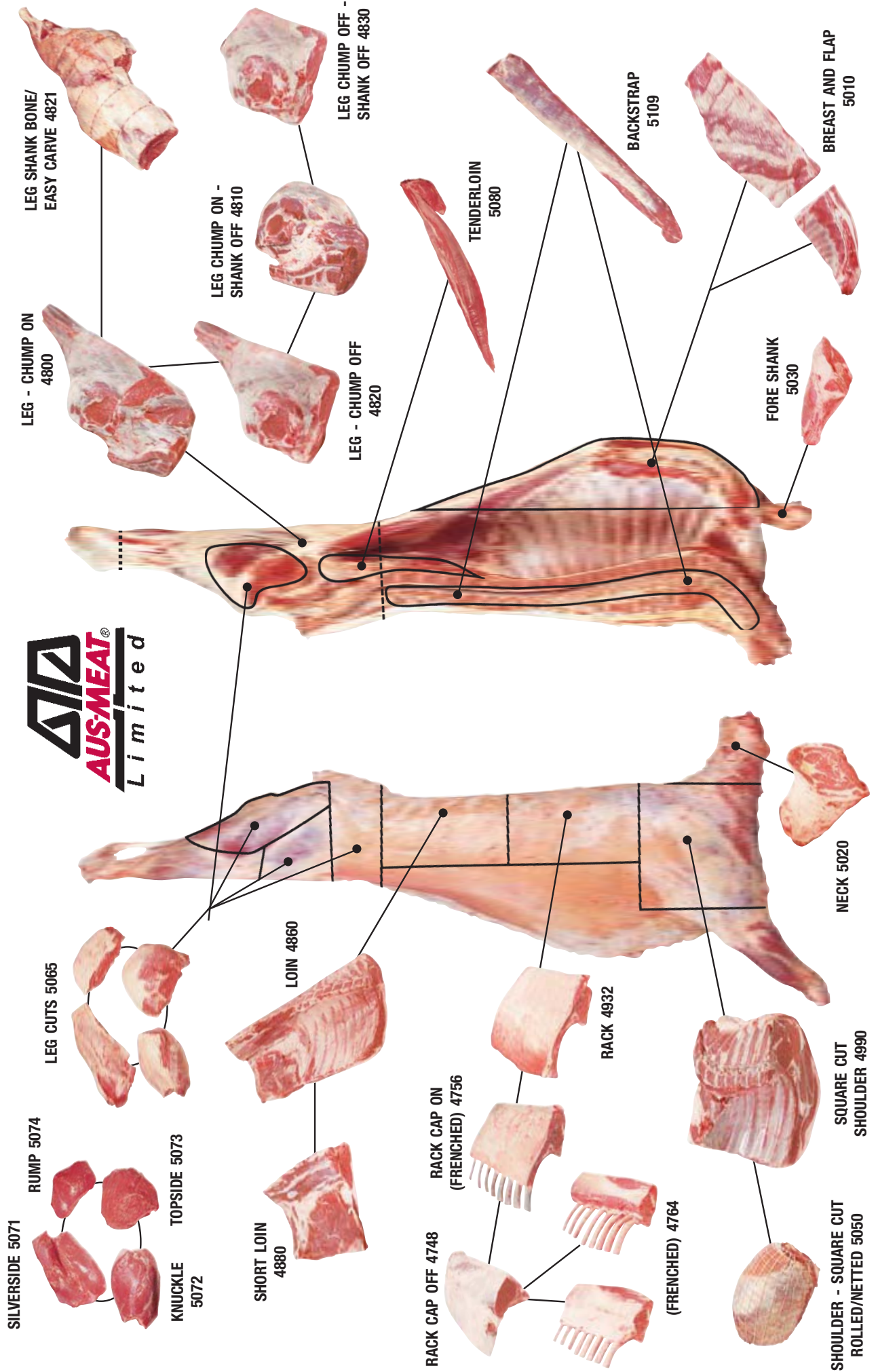


# SHEEPMEAT

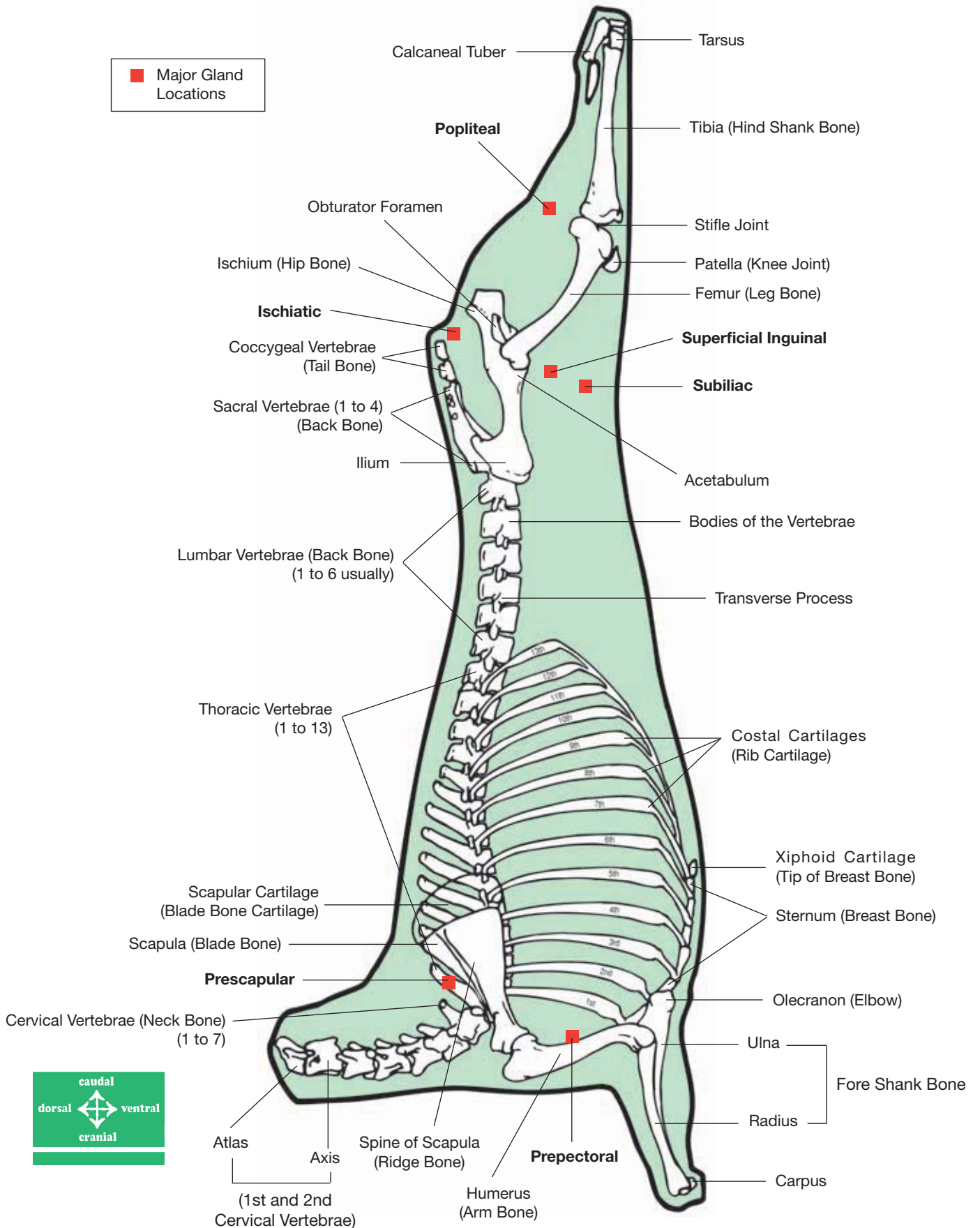
Goatmeat primal preparation are the same specification and codes as Sheepmeat

Item No. Page No.	Item No. Page No.
<b>BONE-IN SHEEPMEAT</b>	
Assorted Cuts ..... 5036.....102	<b>BONELESS SHEEPMEAT</b>
Breast and Flap ..... 5010.....95	Backstrap ..... 5100.....100
Breast and Flap Pieces ..... 5009.....95	Backstrap ..... 5101.....100
Carcase - Hogget..... 4600.....87	Backstrap ..... 5109.....100
Carcase - Lamb..... 4500.....87	Breast and Flap ..... 5172.....101
Carcase - Mutton ..... 4620.....87	Butt Tenderloin ..... 5081.....99
Carcase - Ram ..... 4621.....87	Chump..... 5130.....98
Carcase Pieces..... 4500/4620/4621 ..87	Eye of Short Loin..... 5150.....100
Chump ..... 4790.....89	Eye of Shoulder ..... 5151.....100
Flap..... 5011.....95	Flap..... 5173.....101
Forequarter ..... 4969-72 .....88	Forequarter..... 5047.....97
Forequarter Pair ..... 4959-62 .....88	Knuckle..... 5072.....98
Foreshank ..... 5030.....96	Leg - Chump On - Shank Off ..... 5061.....97
Hindshank ..... 5031.....96	Leg - Chump Off - Shank Off ..... 5070.....97
Leg - Chump Off-Aitch Bone Removed 4805 .....90	Leg - Chump On ..... 5060.....97
Leg - Chump Off - Shank Off ..... 4830.....89	Leg Cuts ..... 5065.....98
Leg - Chump On - Shank Off ..... 4810.....89	Neck Fillet Roast ..... 5059.....99
Leg - Chump On-Aitch Bone Removed 4801 .....90	Outside ..... 5075.....98
Leg - Chump Off ..... 4820.....89	Rack Cap..... 5086.....101
Leg - Chump On ..... 4800.....88	Rump ..... 5074.....98
Leg Fillet End ..... 4822.....90	Shoulder - Oyster Cut ..... 5055.....94
Leg Pair ..... 4816 .....88	Silverside ..... 5071.....98
Leg Shank Bone/Easy Carve ..... 4821 .....90	Square Cut Shoulder..... 5050.....99
Leg Shank End ..... 4823.....90	Tenderloin - Butt Off ..... 5082.....99
Loin ..... 4859-62 .....91	Tenderloin ..... 5080.....99
Loin - Chump On ..... 4840.....91	Thick Flank ..... 5076.....98
Neck ..... 5020.....96	Thick Skirt/Thin Skirt ..... 5119.....101
Rack ..... 4930-33.....93	Topside..... 5073.....98
Rack Cap Off ..... 4746-49.....93	Topside - Cap Off ..... 5077.....98
Rack Cap Off - Frenched ..... 4760-65.....94	
Rack Cap On - Frenched ..... 4752-57.....93	<b>MANUFACTURING</b>
Rack Saddle ..... 4926-29.....93	Carcase Meat ..... 5202.....103
Rib Set ..... 4921.....95	Carcase ..... 5201.....103
Rib Set - Full ..... 4920.....95	Diced ..... 5250.....104
Saddle ..... 4910-12 .....91	Forequarter Meat..... 5290.....104
Shin/Shank - Frenched ..... 5029.....96	Forequarter..... 5280.....104
Short Loin ..... 4878-81 .....92	Leg..... 5300.....104
Short Loin - Chump On ..... 4874.....91	Mince..... 5260.....104
Short Loin Pair ..... 4882-85.....92	Rolls..... 5240.....104
Shoulder (Banjo Cut) ..... 4995.....94	Shank ..... 5230.....104
Shoulder (Oyster Cut) ..... 4980.....94	Shoulder Meat..... 5291.....104
Shoulder Rack ..... 4730-33.....92	Strips ..... 5248.....104
Shoulder Rack - Frenched ..... 4736-39.....92	Trimming ..... 5270.....104
Spare Ribs ..... 5015.....96	Trimming Fat..... 5271.....104
Square Cut Shoulder ..... 4990-92.....94	Trunk..... 5212.....103
Telescoped Carcase ..... 4505.....87	Trunk Meat..... 5220.....104

# SHEEPMEAT PRIMAL CUTS

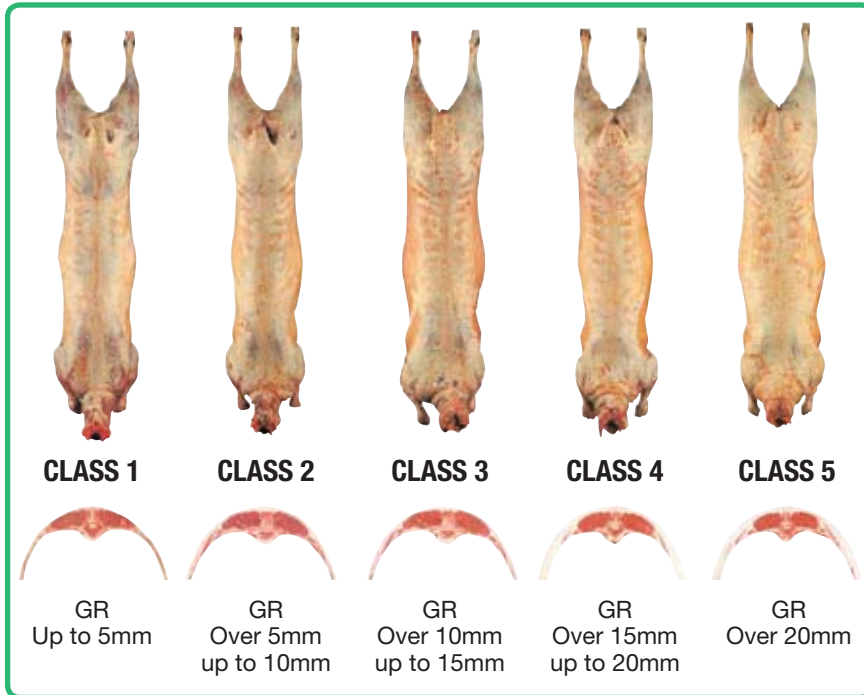


# SHEEP SKELETAL DIAGRAM

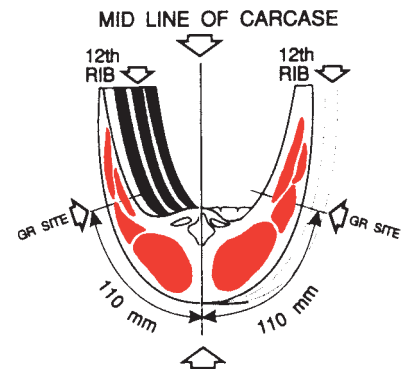




# CARCASE FAT CLASS



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 below.



## 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
WEIGHT	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	

## SHEEPMET CARCASS and PRIMAL CUT WEIGHT RANGES AND YIELD GUIDE

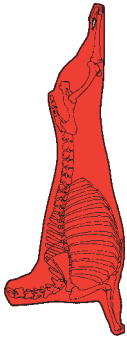
Sheepmeat is a general term used to describe product from the Ovine species.

Sheepmeat products are generally classified using Basic and Alternative category descriptions found on page 9. 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 Carcass and cut Weight Ranges and Yield Guide chart to find out what weights are available so you can order primal that best suit 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	
Carcass - Primal Cut Weight Ranges	carcass %	32.6%	9.5%	12.1%	20.5%	3.2%	5.8%	12.1%
	18-20kg	2.9 - 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.								

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



## CARCASE 4500

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.

Carcase 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 see page 110 or visit AUS-MEAT web site.

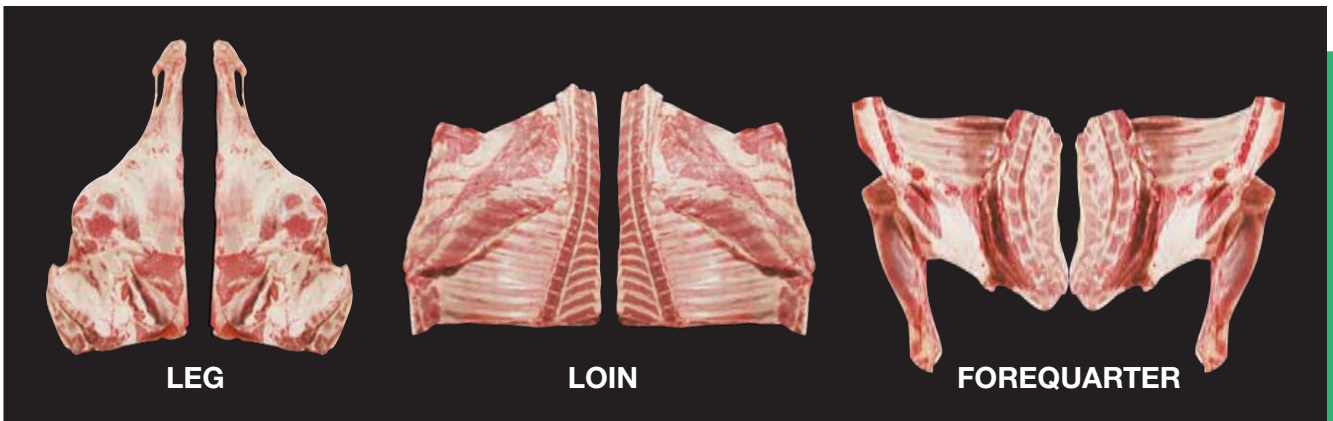
### Point requiring specification

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



### ITEM NO.

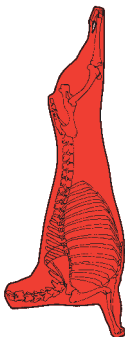
Lamb 4500 Hogget 4600  
Mutton 4620 Ram 4621



LEG

LOIN

FOREQUARTER



## CARCASE PIECES – LAMB 4500/MUTTON 4620/RAM 4621

Carcass Pieces are derived from a full Carcass and include all pieces as specified.

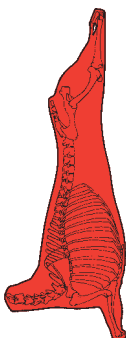
All primal cuts must be retained with the possible exception of the Tenderloin.

### Points requiring specification.

- Carcass cut into more than 2 (two) pieces will be described as:  
**Carcass Pieces.**
- Carcass cut into 6 pieces are described as:  
**Carcass Pieces 6 way cut.**

### ITEM NO.

Lamb 4500  
Mutton 4620  
Ram 4621



## TELESCOPED CARCASS 4505

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

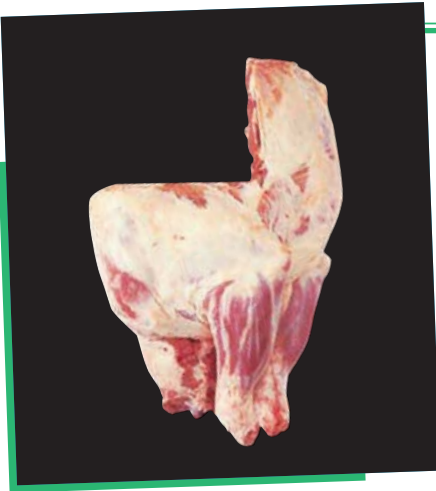
### Points requiring specification:

- Tarsus removed
- Diaphragm removed.
- Neck removed.
- Foreshank removed.
- Breast and Flap removed.
- Tail removed.

### ITEM NO.

Lamb 4505



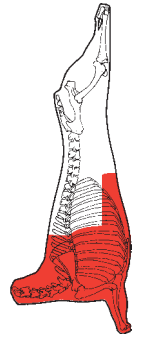


## FOREQUARTER PAIR 4960

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 angle 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.



**ITEM NO.**  
4959 (3-rib)  
4960 (5-rib)  
4961 (4-rib)  
4962 (6-rib)

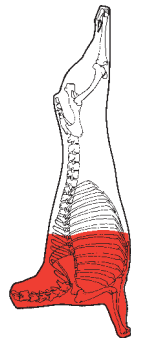


## FOREQUARTER 4972

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.



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

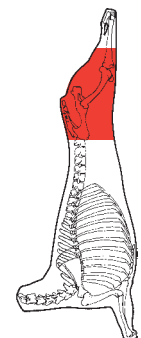


## LEG PAIR 4816

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**  
4816

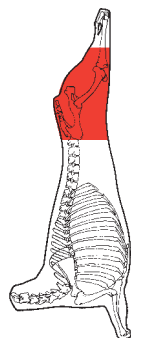


## LEG - CHUMP ON 4800

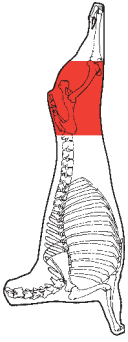
Leg - Chump On is prepared from a Side and is removed by a straight cut through the 6th lumbar vertebra to a point just clear of the tip of the ilium to the ventral portion of the Flank. The lymph node gland (subiliac) and gland fats situated on the Flank are removed. The shank is tipped at the caudal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

### Points requiring specification:

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



**ITEM NO.**  
4800



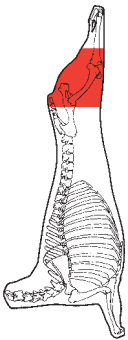
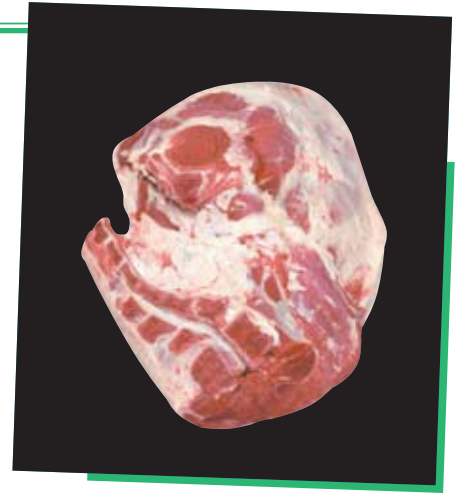
ITEM NO.  
4810

## 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.



ITEM NO.  
4820

## 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.



ITEM NO.  
4790

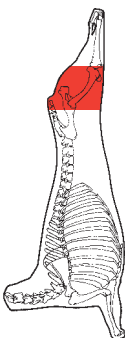
## CHUMP 4790

### 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.



ITEM NO.  
4830

## LEG - CHUMP OFF - SHANK OFF 4830

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.







## LEG - FILLET END 4822

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:

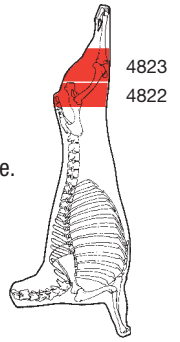
- Tail removal point. - Specify distance of the cutting line from the ischium bone.
- Sacrum removed. - Specify surface fat trim level.

## LEG - SHANK END 4823

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.



ITEM NO.

4822  
4823



## LEG - CHUMP ON - AITCH BONE REMOVED 4801

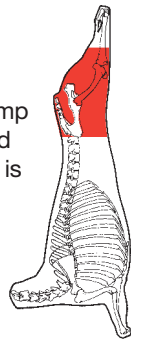
Leg - Chump On - Aitch Bone Removed is prepared from a Leg - Chump On (item 4800) by the removal of the aitch bone. The lymph node gland (subiliac) and gland fats situated on the Flank are removed. The shank is tipped at the caudal level of the shin meat on the tibia.

Points requiring specification:

- Flank removed.
- Butt Tenderloin removed.
- Specify surface fat trim level.

Option: Leg Chump on / Shank Off - Aitch Bone Removed 4802

- Shank removed (refer item 5031)



ITEM NO.

4801



## LEG - CHUMP OFF - AITCH BONE REMOVED 4805

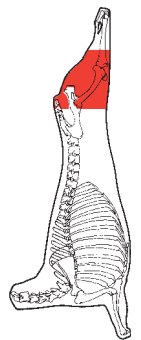
Leg - Chump Off - Aitch Bone Removed is prepared from a Leg - Chump On - Aitch Bone Removed (item 4801) by the removal of the Chump (item 4790). The shank is tipped at the caudal level of the shin meat on the tibia.

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)



ITEM NO.

4805



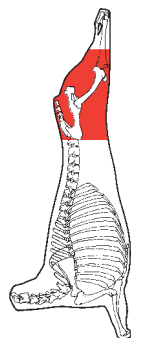
## LEG SHANK BONE 4821

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 Topside is removed along the natural seam and the Leg is evenly rolled, tied and or netted.

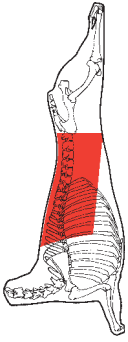
Points requiring specification:

- 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.

4821

**ITEM NO.**

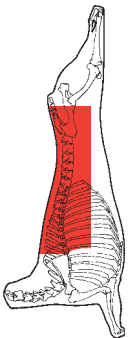
4910 (8-rib) 4912 (9-rib)  
4911 (7-rib)

**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.

**ITEM NO.**

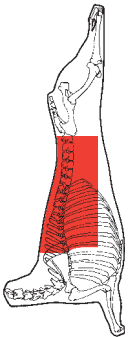
4840 (8-rib)

**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.

**ITEM NO.**

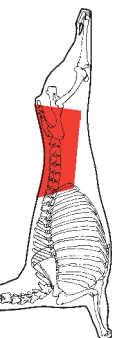
4859 (6-rib)  
4860 (8-rib)  
4861 (7-rib)  
4862 (9-rib)

**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.**

4874 (1-rib)

**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.







## SHORT LOIN PAIR 4883

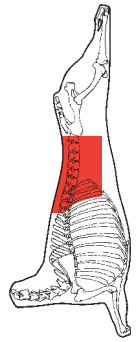
### Alternative Description: SHORT LOIN SADDLE

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.



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

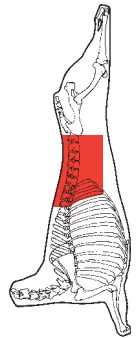


## SHORT LOIN 4880

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.



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

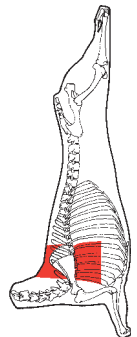


## SHOULDER RACK 4733

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)

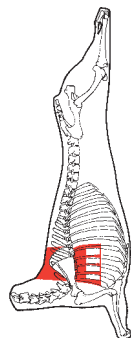


## SHOULDER RACK - FRENCHED 4739

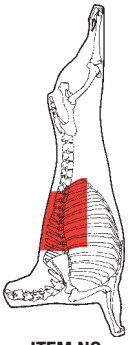
Shoulder Rack (Frenched) is prepared from Shoulder Rack (item 4733). The ribs are trimmed (frenched) and exposed to the specified length.

#### 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.**

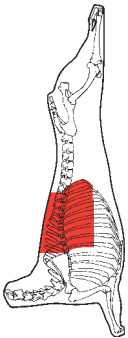
4926 (6-rib)  
4927 (7-rib)  
4928 (8-rib)  
4929 (9-rib)

## 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.

**ITEM NO.**

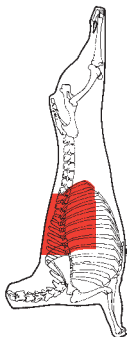
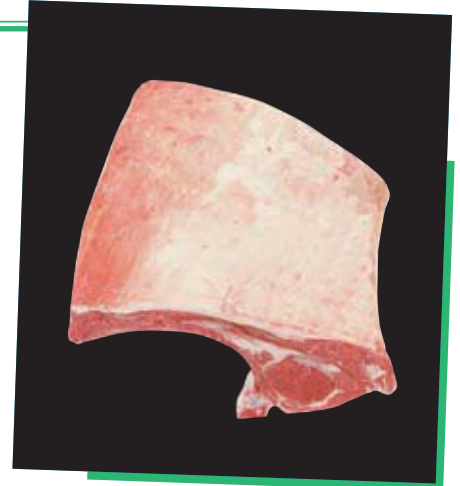
4930 (7-rib)  
4931 (6-rib)  
4932 (8-rib)  
4933 (9-rib)

## RACK 4932

Rack is prepared from a Side by the removal of the Forequarter (item 4972) 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. Feather and chine bone are removed.

**Points requiring specification:**

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

**ITEM NO.**

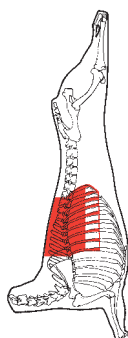
4746 (6-rib)  
4747 (7-rib)  
4748 (8-rib)  
4749 (9-rib)

## 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.**

4752 (4-rib) 4755 (7-rib)  
4753 (5-rib) 4756 (8-rib)  
4754 (6-rib) 4757 (9-rib)

## 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.







## RACK CAP OFF - FRENCHED 4764

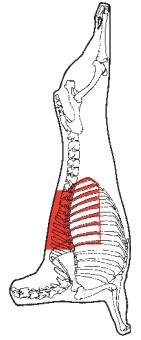
Rack Cap Off - Frenched is prepared from a Rack Cap On -Frenched (item 4756) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and Eye of Loin. The ribs are frenched trimmed.

### 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.



### ITEM NO.

4760 (4-rib)	4763 (7-rib)
4761 (5-rib)	4764 (8-rib)
4762 (6-rib)	4765 (9-rib)

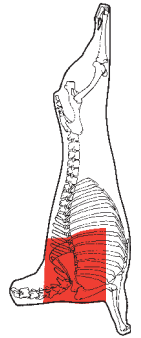


## SQUARE CUT SHOULDER 4992

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:

- Neck and Breast removal points.
- Rib number required.



### ITEM NO.

4990 (5-rib)
4991 (4-rib)
4992 (6-rib)



## 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:

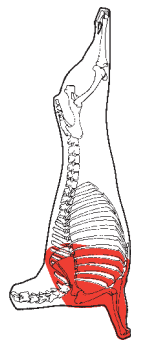
- Shank tipped.
- Shank joint severed.
- Shank removed.
- Specify surface fat trim level.

## 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

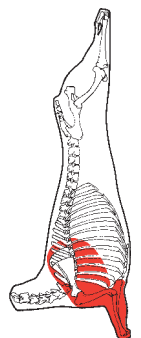


## SHOULDER (BANJO CUT) 4995

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.

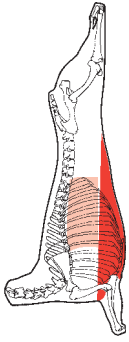
### Points requiring Specification:

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



### ITEM NO.

4995

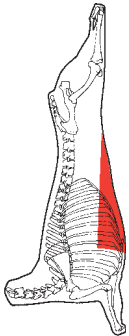


ITEM NO.  
5010

## 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. Variations can be made by extending the dorsal cutting line where tail lengths of Loin/Rack/Short Loin have been specified. This extension increases the size of the Flap and Flank.

**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).



ITEM NO.  
5011

## FLAP 5011

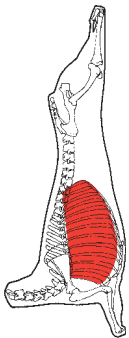
Flap is prepared from a Breast and Flap (item 5010) by a straight cut between the 5th and 6th ribs and consisting of the remaining caudal portion and abdominal muscles.

### Points requiring specification:

- Diaphragm removed
- Breast and Flap retained in 1 piece
- Extension of the dorsal cutting line

## BREAST AND FLAP PIECES 5009

Small residual rib pieces removed from Loin/Rack/Short Loin can only be included.



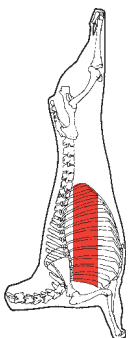
ITEM NO.  
4920

## 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.



ITEM NO.  
4921

## 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.





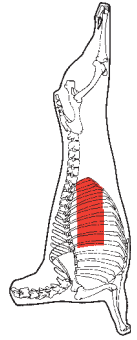


## SPARE RIBS 5015

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 Flat is removed along the cutting line (refer item 5010). Spare Ribs consists of rib bones and intercostal muscles and all overlaying fat and muscle.

### Points requiring specification:

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



ITEM NO.  
5015

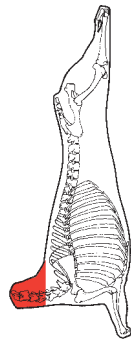


## NECK 5020

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.



ITEM NO.  
5020



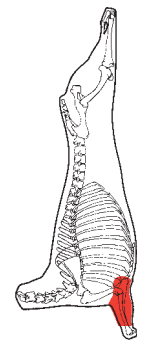
## FORESHANK 5030

Foreshank is prepared from a Forequarter (item 4972) and consists of the radius, ulna, carpus and distal portion of the humerus bones 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)
- Separated by saw cut or severed joint.
- Carpus retained.

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



ITEM NO.  
5030



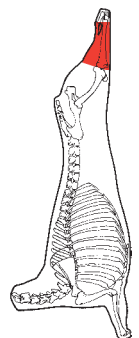
## HINDSHANK 5031

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.

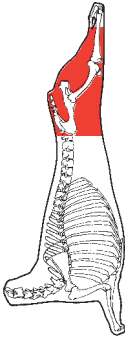
### Points requiring specification:

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



ITEM NO.  
5031



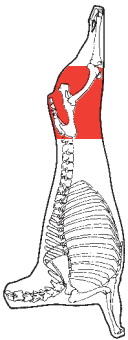
ITEM NO.  
5060

## 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.



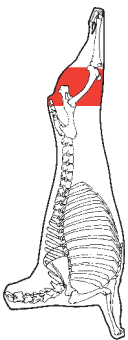
ITEM NO.  
5061

## 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.



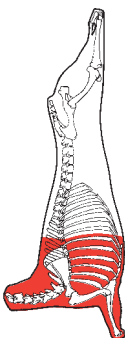
ITEM NO.  
5070

## 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.



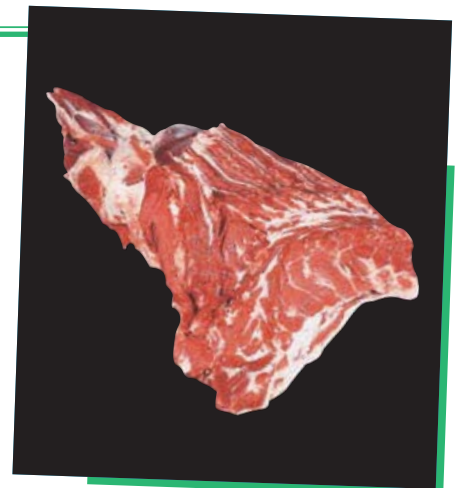
ITEM NO.  
5047

## 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 5065

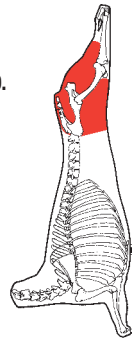
Leg Cuts are prepared from a Leg - Chump On (item 5060) and seamed into four individual primals and trimmed as specified.

### Points requiring specification:

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

### ITEM NO.

5065  
5071  
5072  
5073  
5074  
5075  
5076  
5077  
5130



## SILVERSIDE 5071

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.



## THICK FLANK 5076

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.



## TOPSIDE 5073

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.



## CHUMP 5130

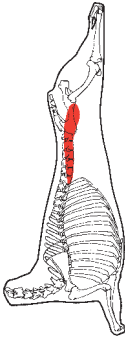
Chump is prepared from a Leg Chump On Boneless (item 5060) and is removed by a straight cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal.

### 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.



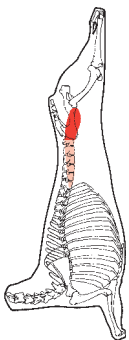
ITEM NO.  
5080

## 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.



ITEM NO.  
5081  
5082

## BUTT TENDERLOIN 5081

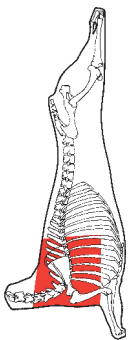
Butt Tenderloin is the portion of the Tenderloin remaining on the lateral surface of the ilium after the separation of the Short Loin from the Leg and is removed in one piece. The side strap (M. psoas minor) portion remains attached.

## 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.



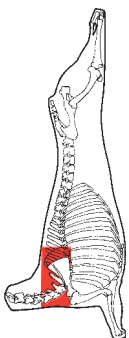
ITEM NO.  
5050

## 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.



ITEM NO.  
5059

## 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.







## 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.

## BACKSTRAP 5101

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

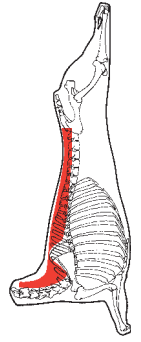
### Points requiring specification:

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

## BACKSTRAP 5100

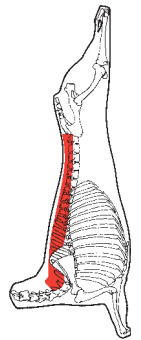
Backstrap comprises of the portion commencing from the 4th cervical vertebra to the lumbar sacral junction.

\* *Trade description can be shown as: BACKSTRAP or BACKSTRIP*



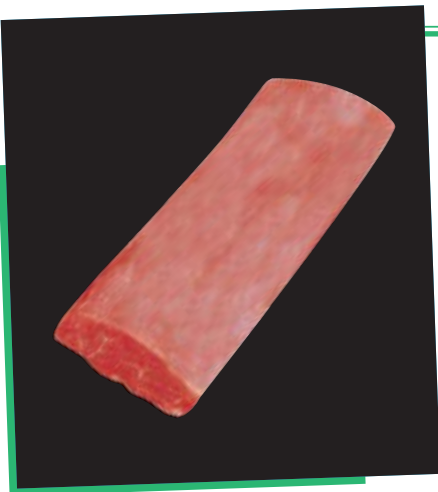
ITEM NO.

5109



ITEM NO.

5101

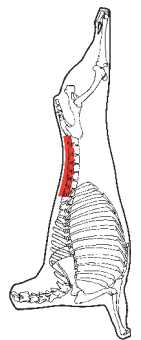


## EYE OF SHORT LOIN 5150

The 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 junction of lumbosacral vertebrae.

### Point requiring specification:

- Silver skin removed.



ITEM NO.

5150

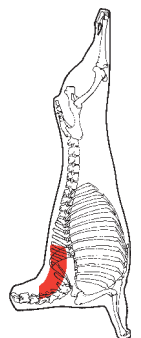


## EYE OF SHOULDER 5151

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.

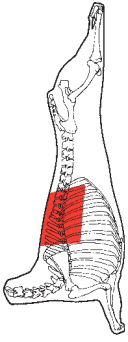
### Points requiring specification:

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



ITEM NO.

5151



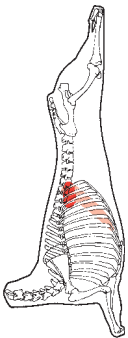
ITEM NO.  
5086

## 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, M. latissimus dorsi. Further trimming of the cap is as agreed between buyer and seller.

**Point requiring specification:**

- Specify fat trim level.



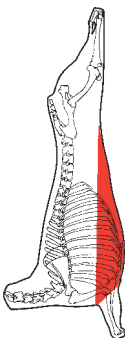
ITEM NO.  
5119

## 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.



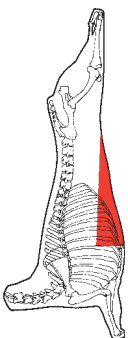
ITEM NO.  
5172

## 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 1 piece.
- Extension of the dorsal cutting line.



ITEM NO.  
5173

## FLAP 5173

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

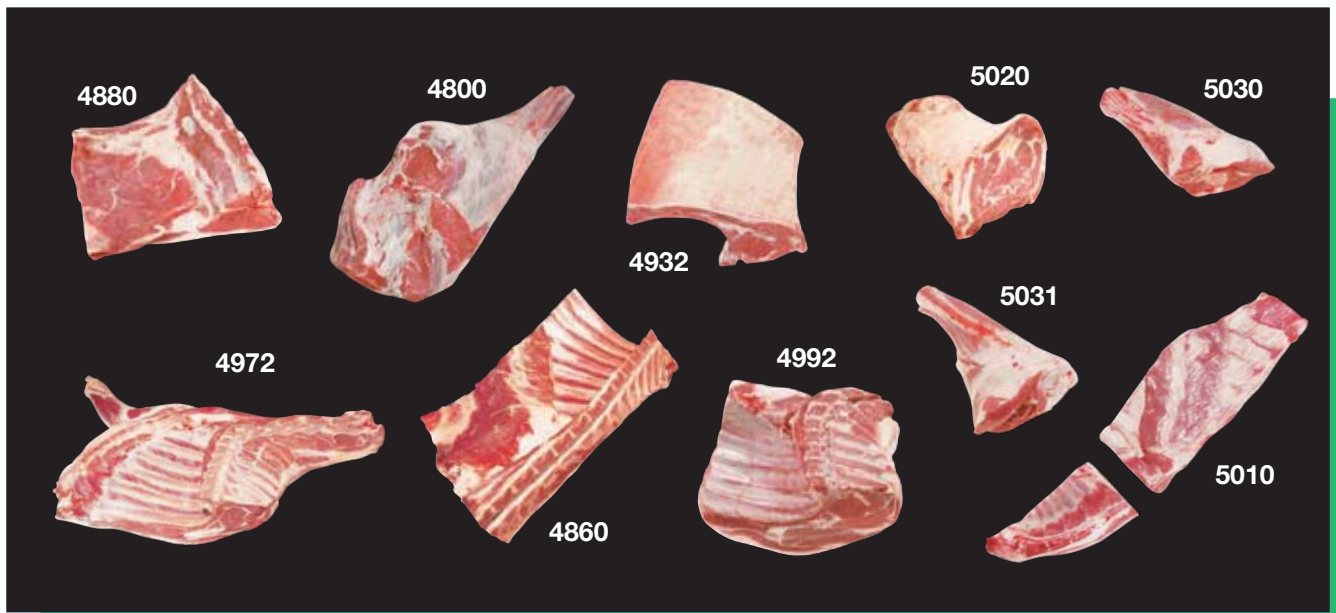
**Points requiring specification**

- Dorsal cutting line to include attached boneless rib portions.
- Diaphragm removed.





# COMBINATION PACKS



## ASSORTED CUTS 5036

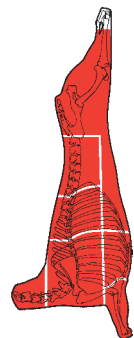
Assorted Cuts (bone-in) are prepared from a Carcase and can be any combination of at least (3) three major primals in natural proportions:

- 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

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 NO.  
5036

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# 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.



50CL

60CL

80CL

*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.

## TRUNK 5212

Trunk is prepared from 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.

## 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 or Chump Off.*

### Points requiring specification:

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

## 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.

## 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.

## 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 5270

Trimblings 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 piece.

## TRIMMINGS FAT 5271

Trimblings 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).

## 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.

## 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.

## 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.