

Carcass Classification System

FOR LAMB, MUTTON, BEEF AND GOAT MEAT

CARCASS FATNESS

0	(000 roller mark)	- no visible fat
1	(111 roller mark)	- very lean
2	(222 roller mark)	- lean
3	(333 roller mark)	- medium fat
4	(444 roller mark)	- fat
5	(555 roller mark)	- overfat
6	(666 roller mark)	- excessively fat



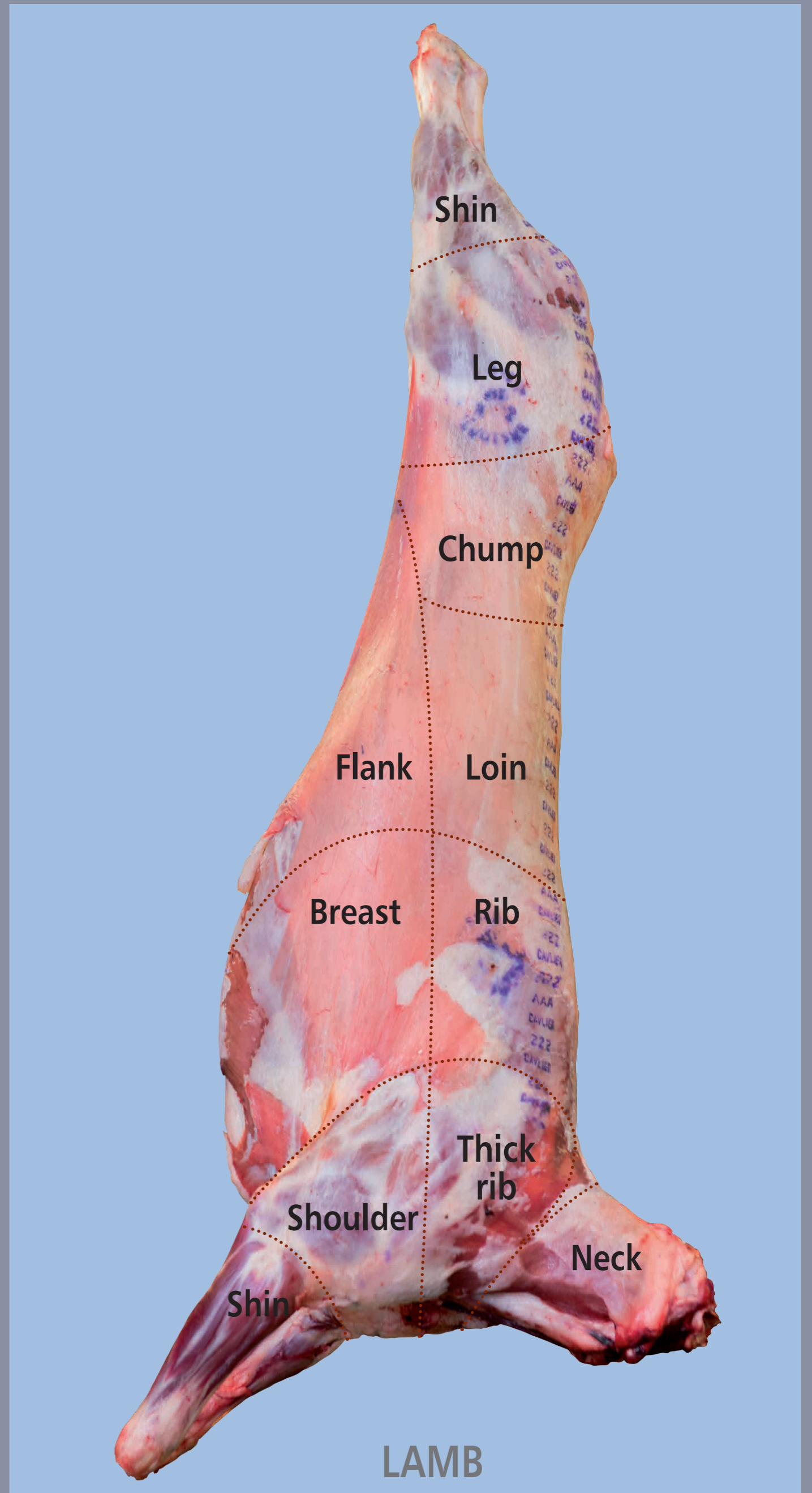
CARCASS AGE

A	(PURPLE AAA ROLLER MARK)	0 teeth - young animal
AB	(GREEN ABAB ROLLER MARK)	1 to 2 teeth - slightly older animal
B	(BROWN BBB ROLLER MARK)	3 to 6 teeth - older animal
C	(RED CCC ROLLER MARK)	More than 6 teeth - old animal



PRIMARY CUT USES

	NECK Stews or Casserole
	THICK RIB Braai chops
	SHOULDER Braai chops, Roast
	BREAST AND FLANK Stews
	RIB Braai riblets
	LOIN Loin chops, Saddle chops
	LEG Leg roast, Cutlets, Steaks
	CHUMP Chump chops
	SHIN/SHANK Stews



LAMB

Red meat carcasses are classified according to the South African carcass classification system indicated by roller-marks on the carcass. These coloured roller-marks which are sometimes visible on raw meat are completely harmless, and illustrate the age of the animal before slaughter as well as the fatness of the carcass.



We provide health information on Lamb & Mutton and delicious recipes
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