



Advice 05 / 10

Date 15 October 2010

**TO: ALL LICENCED MEAT EXPORTERS
MANAGEMENTS OF ALL AUS-MEAT ACCREDITED ENTERPRISES**

ATTENTION: Officer in Charge AUS-MEAT Standards:

AUS-MEAT LANGUAGE CHANGES – BEEF STANDARD CARCASE TRIM

PURPOSE

The purpose of this Advice is to inform Accredited Enterprises of changes to the Beef Standard Carcase Trim.

BACKGROUND

The Beef Standard Carcase Trim has been in place for over 20 years and during this time has provided a sound basis for the application of a consistent Carcase Trim for 'Over The Hooks' trading. In acknowledgment of improved processing technologies now available and the importance of complying with the many Regulatory requirements to ensure Wholesomeness and Product Integrity, the Beef Standard Carcase Trim has been reviewed and modified to maintain its relevance.

The review process was undertaken to achieve the following outcomes:

- a) review the Standard Carcase Trim definition to ensure it adequately meets the needs of the industry, recognises the regulatory requirements of contamination removal and at the same time continues to embrace the fair trading objective it was originally established for;
- b) review and define the Standard Carcase Trim process providing clear definitions of the limits and boundaries when removing fat in the flank (pre-crural) region;
- c) develop training options (including electronic media) to provide the necessary training resources and 'skill sets' for employees involved in the beef processing operation.

The Australian Meat Industry Language and Standards Committee has approved these changes after consultation and Industry agreement.

Language Changes

Attached are the revised documents:

- a) Standard Carcase Trim Definition
- b) Standard Carcase Trim pictorial guide
- c) Approved process for removal of fat in the flank (pre-crural) region, including the Approved Process of dropping the Cutaneous Trunci muscle.

Relevant publications and brochures will be updated to show these changes and additional Training resources will soon be available for Enterprises to utilise within their Competence, Awareness and Training programs.

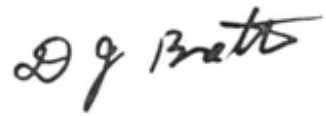
Quality Management System

- Where required, relevant sections of the Enterprise's Quality Management System (including Work Instructions) must be updated to cover operational changes;
- AUS-MEAT Area Managers will be verifying any changes made to ensure the Standard Carcase Trim definition is being implemented correctly on Over The Hooks traded Cattle;
- As per existing requirements any variation to the Standard Carcase Trim must have agreement between Producer and Processor and must NOT exceed the Standard Carcase Trim definition.

Date of Implementation

This change can be implemented immediately once all required QMS programs and Work Instructions have been amended and the necessary approvals obtained.

Further enquiries on the Beef Language Standard Carcase Trim changes contact AUS-MEAT Limited Ph (07) 3361 9200, Fax (07) 3361 9222, e-mail ausmeat@ausmeat.com.au .



Denis Brett

**GENERAL MANAGER
STANDARDS & TECHNICAL OPERATIONS**

Previous References: New

DEFINITION – STANDARD CARCASE TRIM (BOVINE)



To be referenced in conjunction with the definition - Standard Carcase Trim (Bovine) diagram

A standard beef or veal carcase, is the body of a slaughtered bovine animal after:

- Bleeding.
- Hide removal.
- Removal of all internal digestive, respiratory, excretory, reproductive and circulatory organs.

And by the removal of:

- ➔ Head between the Skull (Occipital Bone) and the 1st Cervical Vertebrae, by a square cut transversely across the Neck muscles.
- ➔ Feet between the knee joint (Carpus and Metacarpus) and the hock joint (Tarsus and Metatarsus).
- ➔ Tail at the junction between the Sacral and Coccygeal Vertebrae.
- ➔ Skirts (Thick and Thin) by separating the connective tissues as close as possible from the abdominal and thoracic walls. On un-split veal (maximum 70kgs) carcasses thin skirts may be left in situ.
- ➔ Kidneys, kidney fat and fat within the pelvic channel (meat and tendoneus membrane must not be scored or scalloped). On un-split veal carcasses the pelvic channel fat may be left in situ.
- ➔ Removal of Testes, Penis and Udder.
- ➔ Pre-crural (Flank) fat on the medial surface of the Cutaneous Trunci, external fat on the Ventral Abdomen including udder and cod fat.
- ➔ Fat on the channel rim from the Ischiatic Tuber to the sacro-coccygeal junction trimmed at no greater than 90 degrees to the sawn sacral vertebrae so to just expose the sacro-sciatic ligament.

- ➡ Excess fat on the Topside rim trimmed to 10mm (where excess fat is applicable) following the contour of the underlying muscle. Further trimming is accepted only where contamination is visible.
- ➡ Xiphoid Cartilage and Intra-thoracic fat.
- ➡ Scar tissue (Linea Alba) that extends from the Xiphoid Cartilage at the sternum to the most caudal point of the Thin Flank so as to not expose the meat surface.
- ➡ External fat on the Point End Brisket (where excess fat is applicable) to be trimmed to 10mm following the contour of the underlying muscle.

HYGIENE – WHOLESOMENESS AND INTEGRITY

Additional hygiene trim requirements may exist due to operational process (e.g. Halal sticking). In all such cases to maintain the integrity of the Standard Carcase Trim, the Approved Arrangement must include detailed work instructions and use of competent personnel in the application of these instructions.

Sufficient trimming of visually contaminated surfaces that may compromise food safety or wholesomeness.

- ➡ Evidence of visible contamination including faecal material, Urine, Milk, Ingesta and other excreta and secretions;
- ➡ Exudates from a lesion and any other defect likely to contaminate a carcase.
- ➡ Blood Clots from the neck region. Must be controlled under the Approved Arrangement and company process work instructions.
- ➡ Where Halal Slaughter has been performed on a Veal carcase, Standard Carcase Trim may be extended to include the complete removal of the first Cervical Vertebrae. This extension must be controlled under the Approved Arrangement and company process work instructions.

The carcase must be weighed hot, Within 2 hours of slaughter. This is referred to as Hot Standard Carcase Weight (HSCW)

STANDARD CARCASS TRIM (BOVINE)

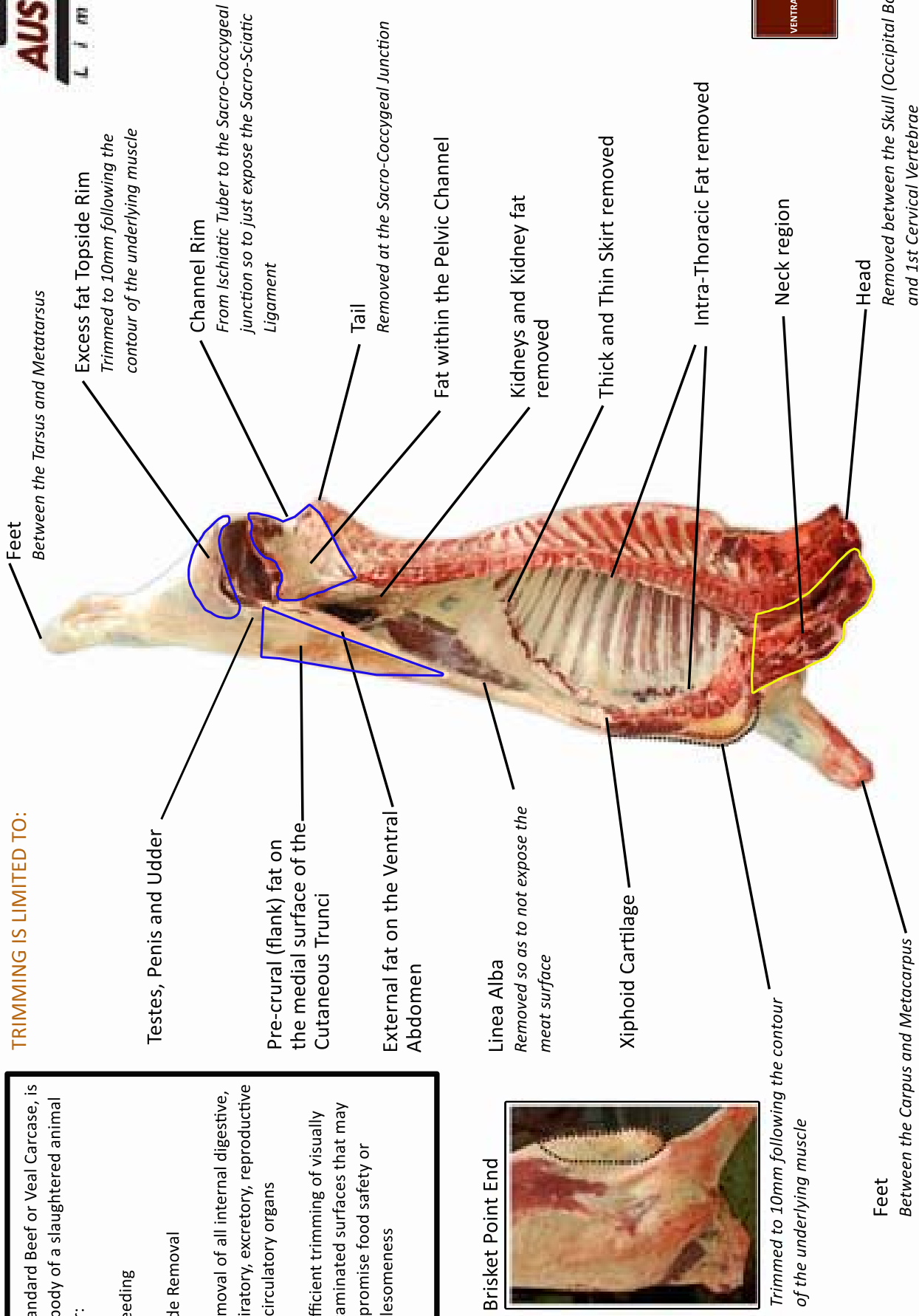
To be referenced in conjunction with the Definition - Standard Carcass Trim (Bovine)



TRIMMING IS LIMITED TO:

A Standard Beef or Veal Carcass, is the body of a slaughtered animal after:

- * Bleeding
- * Hide Removal
- * Removal of all internal digestive, respiratory, excretory, reproductive and circulatory organs
- * Sufficient trimming of visually contaminated surfaces that may compromise food safety or wholesomeness



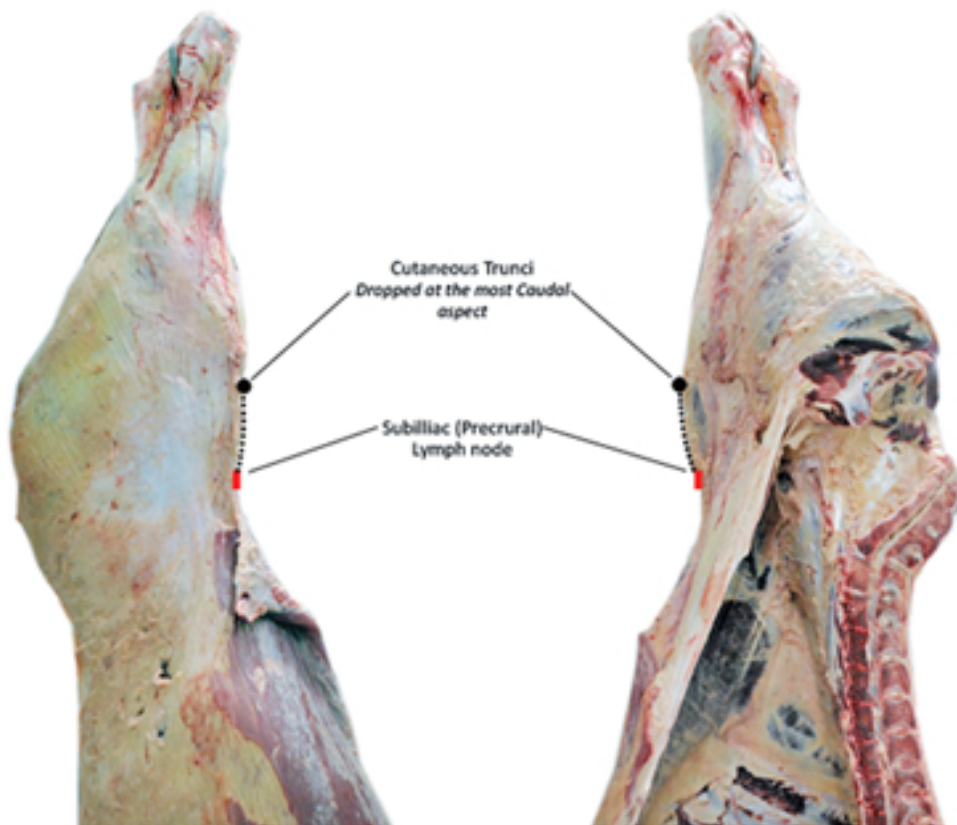
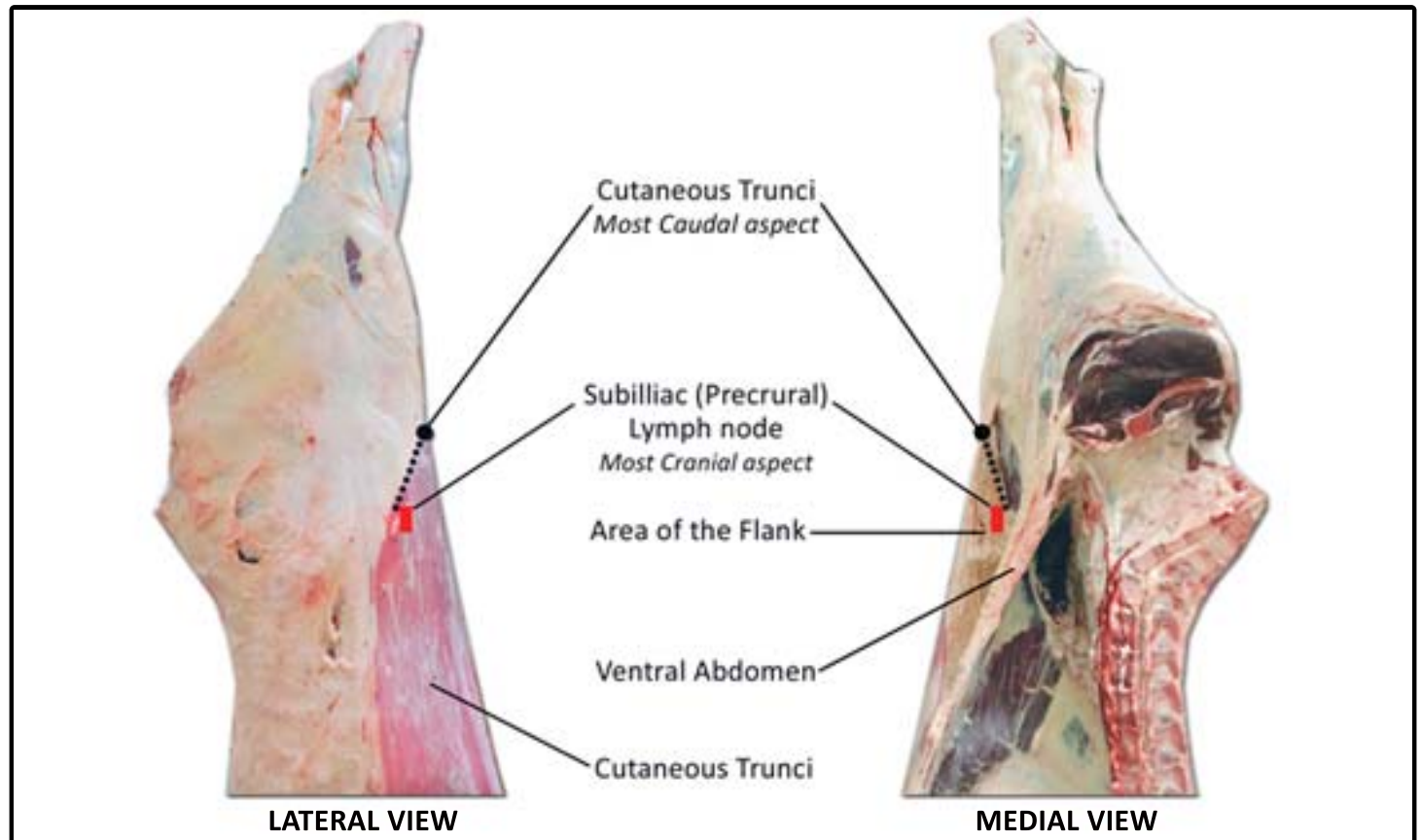
VEAL - As per Beef except; that Thin Skirt and Pelvic fat are retained in an unsplit carcass up to 70kg.

The AUS-MEAT Standard Carcass applies to all Over-The-Hooks trading in AUS-MEAT accredited processing facilities, unless a variation is agreed upon by the Producer / Processor involved. In this case the trim cannot go beyond the Standard Carcass definition.

AUS-MEAT Standard Carcase Trim



Approved Process - Detaching the Cutaneous Trunci



Detaching the Cutaneous Trunci

* From the lateral surface of the carcase - starting at the most caudal point of the Cutaneous Trunci, following the natural seam. Detach the Cutaneous Trunci to the most cranial aspect of the Subiliac (Precrural) Lymph node.

* The Subiliac (Precrural) Lymph node should be retained to demonstrate that the boundaries of this trim have not been exceeded.

Removing the fat

* Following the medial surface and remaining parallel to the muscles of the thick flank, remove all Precrural, cod, udder and associated fat.

* Fat from the area of the Flank and Ventral Abdomen is removed. With all Cutaneous Trunci meat and Abdominal tissue retained.

* Subcutaneous fat and tissue from the lateral surface of the detachment line must not be removed.

Detaching the Cutaneous Trunci Definition - Standard Carcase Trim (Bovine)

Upon commencement this process must be approved by AUS-MEAT