

# STANDARD CARCASE

SKINNING IS LIMITED TO:

HOODE, THROAT,  
OR PUNG

FAT ON VENTRAL  
AREAS (INCLUDING  
PRECORAL FAT  
REMOVED)

THICK & THIN BONE  
REMOVED

SPHIXO-CARTILAGE

EXCESS FAT  
OFF BASKET  
(Minimum 1/2" to  
1" & 1/2" to 1" on  
underlying muscle)

INFRA-PHRENIC  
FAT REMOVED

FEET  
(Remove large  
and fibrous)

FEET  
(Remove the bones  
and fibrous)

EXCESS FAT OFF  
TOPSIDE RIB  
(Minimum 1/2" to  
1" on underlying  
muscle)

FAT OFF  
CHAMBER, FAT

TAIL, REMOVED  
(Remove from  
animal center)

CHAMBER FAT  
REMOVED

KIDNEY AND  
KIDNEY CHINA  
(FAT) REMOVED

HEAD REMOVED  
(Remove throat  
and its meat content)

USA - As per beef accept; fat for skin and  
channel fat optional in unsplit carcass up to 10g

The United States Standard Carcass applies to those carcasses meeting the USDA/USDA Inspected standards. Where a carcass is inspected by the producer/processor (local), it is the user's sole responsibility to ensure the carcass meets the standards. Carcasses must be stored in the freezer chest.

## DEFINITION

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

- bleeding
- skinning
- removal of all the internal digestive, respiratory, urinary, reproductive and circulatory 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. The extension to the Standard Carcass Trim is limited to a hygiene trim and must be controlled by the Company MSDA program

and the removal of the:

- head between the skull (occipital base) and the first cervical vertebrae, by a square cut transversely across the neck muscles.
- feet between the knee joint (carpal and metacarpal) and the hock joint (tarsal and metatarsal)
- fat at the junction between the sacral and coccygeal vertebrae
- spleen (fatty and thin) by separating the connective tissues at close to 1/2" on either side of the sub-diaphragm and thoracic walls. On unsplit veal carcasses the spleen may be left in situ
- kidneys, kidney fat and fat from within the pelvic channel. On unsplit veal carcasses the pelvic channel fat may be left in situ
- udder, teats, penis and external fat on the ventral abdomen including pre-urethral (fat), udder and test fat
- fat on the sternal rim (just fat) from the tubular neck to the sternocostal junction so that the sternocostal ligament is just visible
- excess fat on the topcoat rim up to 1 cm from the underlying muscle
- sphincter cartilage and infra-umbilical fat
- excess external channel fat up to 1 cm from underlying muscle at the midline, using a knife held at 90 degrees to the medial-venter surface. The carcass must be weighed for (HSCM).