



Tool 3.6

MSA Sheepmeat processing guide



MEAT STANDARDS AUSTRALIA

SHEEPMET PROCESSING GUIDE

MINIMUM REQUIREMENTS

- #### STEP 1
- ##### RECOMMENDED GROWTH RATES:
- 1st and 2nd cross - a minimum of 100grams/day for 2 weeks prior to consignment.
 - Overseer than 50% Merinos and pure Merinos at least 150grams/day for 2 weeks prior to consignment.

- ##### SUPPLY METHODS
- Direct consignment - All categories eligible.
 - Saleryards - 1st and 2nd cross accepted through saleryards.
 - Overseer than 50% Merinos or pure Merinos accepted through saleryards providing processor can demonstrate that animals through this pathway meet pH time window requirements and pH requirements as outlined in MSA Sheepmeat Standards Manual.

- ##### PRE - SLAUGHTER
- Minimum 2 weeks off shears (scold length \geq 5mm).
 - Fat score \geq 2.
 - HSCW = 10kg for suckler (milk fed lambs), HSCW = 10kg for all weaned lambs, hogget and wether.
 - Total live off load not greater than 48 hours before slaughter.
 - Animals to have access to water at all times while not in transit.
 - Minimum of 2 weeks at consignment property before dispatch.
 - Maximum time in transit 24 hours.
 - National Vendor Declaration (S)heep and Lamb(s) and W(eth)l to be correctly filled out and accompany consignment to saleryards or processor.

- ##### PROCESSING
- AUS-MEAT accreditation.
 - Time spent in lairage yards at processing plant to be not greater than 24 hours with access to water.
 - If livestock are held over in a holding paddock and fed at the processing plant, the processor must demonstrate that animals through this pathway meet pH requirements and pH requirements as outlined in MSA Sheepmeat Standards Manual.
 - Head only electrical stunning.
 - No sick or injured animals to be included.
 - Extensively damaged carcasses to be excluded (eg leg removed from carcass).
 - Identification identification.

CARCASE FAT CLASS

STEP 2

Category / Coffer	HSCW	Fat Score	GR
Lambs (Milk fed) as declared on NVD or Young Lamb "YL"	\geq 10kg	2 - 2	\geq 6mm
Hogget "H"	\geq 10kg	2 - 2	\geq 6mm
Mutton "M", "W", "E"	\geq 10kg	2 - 2	\geq 6mm

STEP 3

REFER: SHEEPMET PRIMAL CUTS CHART

Meat Method	pH Temperature @ pH 6	Minimum ageing (before consumption / display / sale)
AT	18-25°C	5 days
AF	8-10°C	10 days
TB	8-25°C	5 days

GR MEASUREMENT SITE

ADDITION	DESCRIPTION	CATEGORY/COFFER
0	LAMB - level, centre or widely wide across the neck No 2 permanent ribs with 33rd rib (Rump MP) Lumpy that has no base except for the 2 ribs.	LAMB "L" 12 weeks up to 18 months
1 - 6	MUTTON - level or centre ribs with 1st rib No 1st rib (1) permanent ribs with No 1st rib to indicate of Secondary Sexual Characteristics (SSC)	MUTTON "M" 12 weeks to 18 months
ADDITION	DESCRIPTION	CATEGORY/COFFER
0	Carass level from base to carass ribs with the No 1st rib of permanent ribs with No 1st rib of permanent ribs with	YOUNG LAMB Up to 18 months only
1 - 2	Carass level from base to carass ribs with the No 1st rib to indicate of Secondary Sexual Characteristics (SSC)	HOGGET "H" or YEARLING MUTTON 18 to 18 months
3 - 6	Carass level from base to carass ribs with the No 1st rib to indicate of Secondary Sexual Characteristics (SSC)	EWE MUTTON "E" Over 12 months
1 - 6	Carass level from carass ribs with the No 1st rib to indicate of Secondary Sexual Characteristics (SSC)	WETHER MUTTON "W" Over 12 months

* Chronological age at arrival at abattoir only