# National Diploma Animal Production

# Livestock Production Part 5

## Handout 4

## Classification of Red Meat

# Classification of Red Meat

**Classification provides a sound basis for:**

- Meat traders to describe their specific requirements in simple terms when purchasing carcasses.
- Utilisation of variety in the market with a view to optimum consumer satisfaction.
- Utilisation of price differences.
- Determining selling prices.

## CLASSIFICATION CHARACTERISTICS OF:

### Beef, Lamb, Sheep and Goat Meat

| AGE | CLASS |
|---|---|
| 0 Teeth | A |
| 1-2 Teeth | AB |
| 3-6 Teeth | B |
| More than 6 Teeth | C |

| FATNESS | CLASS |
|---|---|
| No fat | 0 |
| Very lean | 1 |
| Lean | 2 |
| Medium | 3 |
| Fat | 4 |
| Slightly overfat | 5 |
| Excessively overfat | 6 |

goat roller-marked in orange

| CONFORMATION | CLASS |
|---|---|
| Very flat | 1 |
| Flat | 2 |
| Medium | 3 |
| Round | 4 |
| Very round | 5 |

| DAMAGE | CLASS |
|---|---|
| Slight | <1> |
| Moderate | <2> |
| Severe | <3> |

| SEX | |
|---|---|
| | MD |

The carcase of a ram or a bull as well as of a hamel, a kapater or an ox showing signs of late castration of the AB, B or C age classes, are identified.