

# Buy South African red meat with confidence!

Choose the appropriate cut for your requirements. Visit [www.healthymeat.co.za](http://www.healthymeat.co.za) for information and recipes.

## Meat you can trust! Consumers are realising more and more the value of fresh South African meat.

- ✓ More than 80% of South African sheep is pasture fed, which means they graze naturally on open fields.
- ✓ 95% of all carcasses are classified according to the SA Meat Classification System. This enables you to select a meat cut according to your preference.
- ✓ Classification provides you with a high level of assurance about the meat you buy. Meat is classified by an independent and qualified Meat Classifier at the abattoir.
- ✓ A class code is allocated to a carcass based on factors like, the age of the animal, the fatness and several other factors. Classification is based on Regulations\* set out by law.
- ✓ The coloured marks on the flesh are completely harmless. The ink is made from edible vegetable dyes.

## Selecting Quality

- ✓ If you prefer a young and tender cut of meat, select a young carcass either A or AB class.
- ✓ If you prefer a more flavourful meat cut, or meat for a curry or a stew, choose meat from the B or C class.
- ✓ The higher the fatness code, the higher the subcutaneous fat percentage and the juicier the meat.

\*National Department of Agriculture, Forestry and Fisheries, Agricultural Product Standards Act, 1990 (Act No. 119 of 1990) Regulations No R 863, as amended on the 1st of September 2006, regarding the Classification and Marking.

## THE SA RED MEAT CLASSIFICATION SYSTEM FOR LAMB, MUTTON, BEEF AND GOAT

CARCASS AGE	<b>A</b> (purple AAA roller mark)	Flavour ↑ Tenderness ↑
	<b>AB</b> (green ABAB roller mark)	
	<b>B</b> (brown BBB roller mark)	
	<b>C</b> (red CCC roller mark)	
	Very young animal: 0 permanent teeth	
	Young animal: 1 - 2 permanent teeth	
	Older animal: 3 - 6 permanent teeth	
	Old animal: > 6 permanent teeth	

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

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Sponsored by the Red Meat Industry of South Africa

