

# Carcass Classification System

## FOR LAMB, MUTTON, BEEF AND GOAT MEAT

### CARCASS FATNESS

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












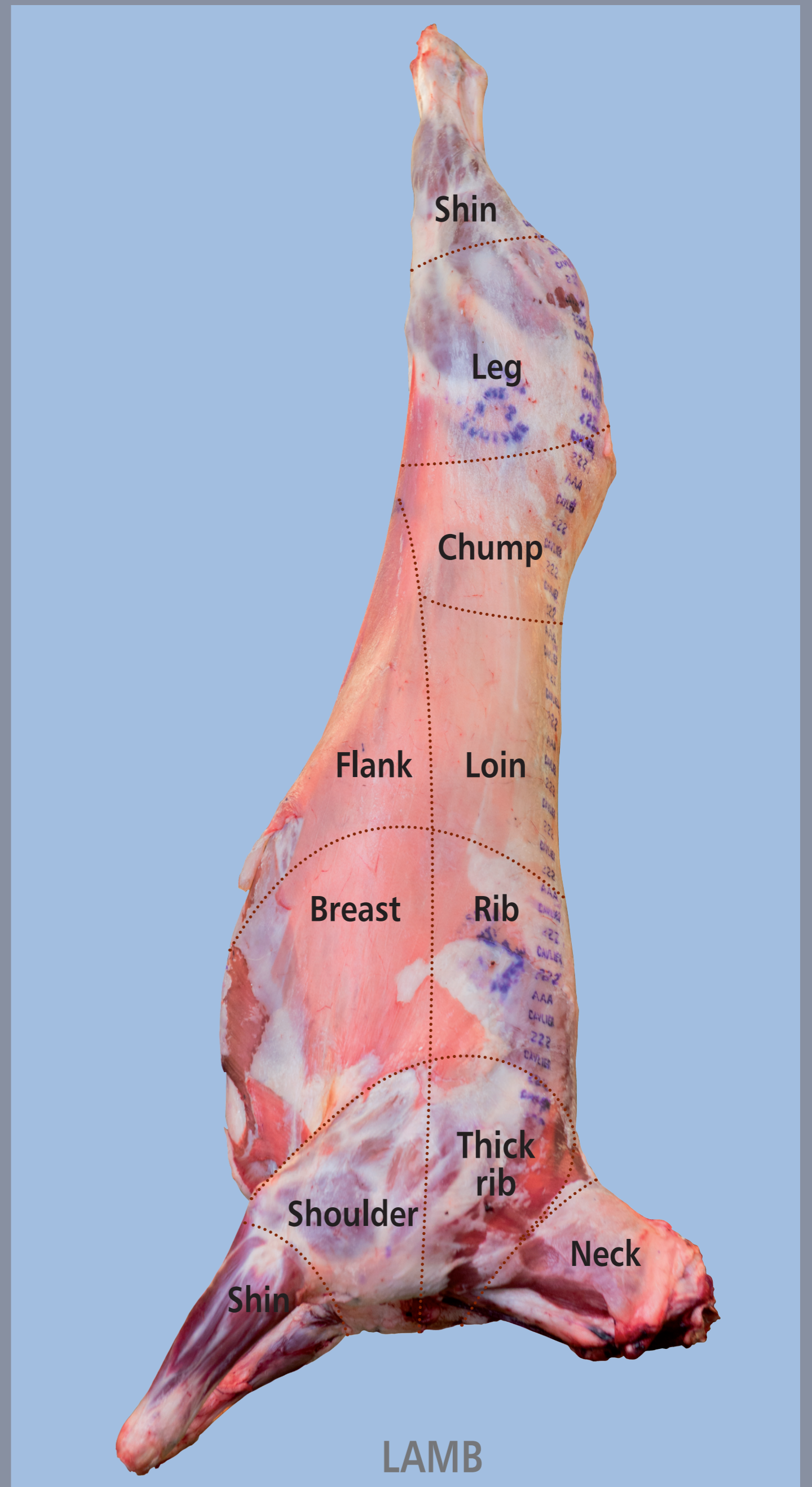
### CARCASS AGE

- A (PURPLE AAA ROLLER MARK)  
0 teeth - young animal
- AB (GREEN ABAB ROLLER MARK)  
1 to 2 teeth - slightly older animal
- B (BROWN BBB ROLLER MARK)  
3 to 6 teeth - older animal
- C (RED CCC ROLLER MARK)  
More than 6 teeth - old animal



### PRIMARY CUT USES

	<b>NECK</b> Stews or Casserole
	<b>THICK RIB</b> Braai chops
	<b>SHOULDER</b> Braai chops, Roast
	<b>BREAST AND FLANK</b> Stews
	<b>RIB</b> Braai riblets
	<b>LOIN</b> Loin chops, Saddle chops
	<b>LEG</b> Leg roast, Cutlets, Steaks
	<b>CHUMP</b> Chump chops
	<b>SHIN/SHANK</b> Stews



Red meat carcasses are classified according to the South African carcass classification system indicated by roller-marks on the carcass. These coloured roller-marks which are sometimes visible on raw meat are completely harmless, and illustrate the age of the animal before slaughter as well as the fatness of the carcass.