



FANCY MEATS

SHEEPMEAT / GOATMEAT

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TONGUE - LONG CUT 7000

Tongue - Long Cut is prepared with the roots attached. The fat attached to the lateral and ventral surface of the tongue is trimmed as specified between buyer and seller.

TONGUE - SHORT CUT 7010

Tongue - Short Cut is prepared from a Tongue - Long Cut (item 7000) by the removal of the larynx (tip of the epiglottis to remain attached) and the tongue root is removed directly below the hyoid bones.

Point requiring specification:

- Salivary glands removed.

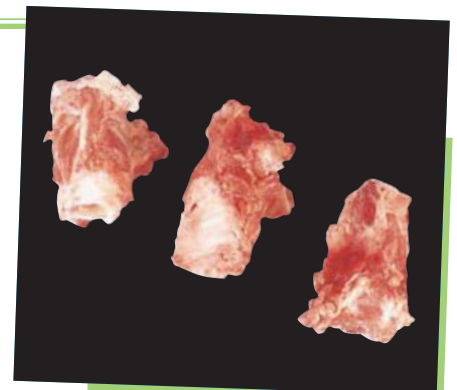


TONGUE ROOT 7025

Derived from a Tongue Long Cut (item 7000) and is the soft tissue surrounding the throat organs.

Point requiring specification

- Tongue root fillets removed.





LIVER 7030

Liver is prepared with the hepatic lymph nodes incised and attached. Fat, blood vessels and connective tissue attached to the Liver are removed.



KIDNEY 7040

Kidney is prepared by the removal of blood vessels and ureter at their point of entry. The Kidney capsule is removed and the fat in the renal hilus is partially removed.

Point requiring specification:

- Skin removed.

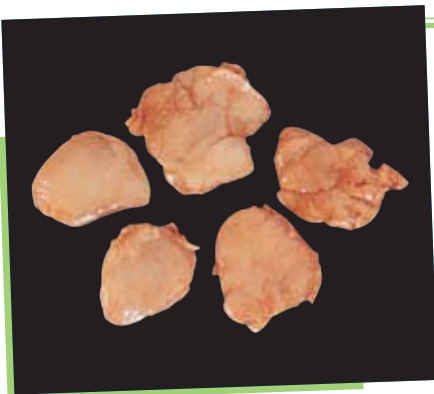


HEART 7050

Heart is removed from the pericardium and the arteries and veins trimmed from the base of the Heart.

Points requiring specification:

- Auricles removed.
- Specify alternative preparation.



THYMUS GLAND 7060

Thymus Gland (sweetbread or throatbread) is derived from young animals and is pale and lobulated. The glands are situated in the neck region, on either side of the trachea. The Thymus Gland is trimmed of surrounding fat and connective tissue.



BRAIN 7070

(Some countries may have restrictions on the entry of this commodity – check with AQIS or the importing country).

A Brain is removed from the skull and the dura mater (outer skin) but is left in the membrane and consists of the cerebrum (two large cerebral hemispheres) the cerebellum and small portion of the spinal cord.

Points requiring specification:

- Degree of detachment of cerebral hemisphere or cerebellum permitted.
- Skin removed.

TRIPE 7080 (SCALDED)

Tripe Scalded is prepared from Raw Tripe and consists of the paunch (rumen) and the Honeycomb (reticulum). The Tripe is rinsed clean of any paunch content leaving the brown/black mucous membrane intact. The external surface is trimmed of fat deposits and the mucous membrane is removed by scalding with hot water.

Points requiring specification:

- Reticulum removed.
- Reticulum portion only retained
- Cutting lines to be specified.

TRIPE (UN-SCALDED) 7081 consists of raw tripe not scalded.



SPLEEN 7090

Spleen is prepared by the trimming of the splenic blood vessels.



TENDONS 7091

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the Fore and Hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles Tendon, Flexor Tendons.

Point requiring specification

- Attached small muscle portions are retained or removed.



LUNGS 7100

Lungs are prepared by removal of the trachea and separating left and right lung.



HEAD MEAT 7110

Head Meat is meat removed from the skull or lower jaw and excludes cheek papillae.





PLUCK 7140

Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.



HEAD 7150

Head consist of the skull (horns removed) and lower jaw with muscles attached.

Points requiring specification:

- Eyes removed.
- Tongue removed.

VARIETY ITEMS

Miscellaneous Variety Items means an edible by-product (Carcase part) handled in a hygienic manner and packed to edible standard.

Check with AUS-MEAT for other variety items for Sheepmeat/Goatmeat not allocated a code number

BACKSTRAP MEMBRANE 7480

Backstrap membrane is the silver skin removed from the Backstrap (on any length), which has been removed either mechanically or manually. Residual meat can be retained as part of the specification.

Point requiring specification:

- Amount of residual meat retained.

NECK BONE 7491

Neck vertebrae are prepared from a full Neck by the removal of the ligamentum nuchae, and partial boning to remove all external fat and the major muscle portions along the lateral surfaces. The neck vertebrae will retain portions of meat as detailed between buyer and seller.

Points requiring specification:

- Number of vertebrae required.
- Meat content retained.
- Vertebrae split.
- Preparation as individual vertebrae.

BACK BONE 7490

Back bone is derived from a Carcase or Side and consists of the bodies of the thoracic and lumbar vertebrae after the cutting and boning process. The remaining cervical vertebrae (after neck removal) and the spinous processes can also be included. Residual meats can be retained as part of the specification.

Points requiring specification:

- Portions of the skeletal required and preparation.
- Amount of residual meats retained.

LEG BONES 7493

Leg Bones are prepared from fore legs (humerus, ulna, radius and carpus) or hind leg (femur, tibia, patella and tarsus). A small amount of meat may be retained (less than 5%). Tendons can be retained as part of the specification providing importing country requirements allow bone with tendons in situ.

Points requiring specification:

- Bones required. Amount of residual meat retained.
- Extended description: Knee Cap, Sinew, Bones with Meat.