

DRAFT UGANDA STANDARD

Second Edition
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Meat grading system — Requirements — Part 1: Beef



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Foreword

Uganda National Bureau of Standards (UNBS) is a parastatal under the Ministry of Trade, Industry and Cooperatives established under Cap 327, of the Laws of Uganda, as amended. UNBS is mandated to co-ordinate the elaboration of standards and is

- (a) a member of International Organisation for Standardisation (ISO) and
- (b) a contact point for the WHO/FAO Codex Alimentarius Commission on Food Standards, and
- (c) the National Enquiry Point on TBT Agreement of the World Trade Organisation (WTO).

The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2, [Food and Agriculture], Subcommittee SC 12, [Meat, poultry and processed products].

This the Second edition (DUS 922:2019), which has replaced US 922:2011 and has been technically revised.

Introduction

Promotion of standardization and grading of meat and its products is an important aspect of agricultural marketing.

This standard has been designed with the objectives to:

- a) enable farmers get prices commensurate with the quality produced by them;
- b) aid production of quality carcasses and enable the consumers buy the type of quality meat they have a need for, and
- c) ensure a reliable production base of consistent and safe meat that meet customer requirements
- d) create a common understanding of the grading system

This standard has been developed to take into account:

- a) the needs of the market for the meat grading system;
- b) the need to facilitate fair domestic, regional and international trade and prevent technical barriers to trade by establishing a common trading language for buyers and sellers;
- c) the need to transport the product in a manner that ensures keeping of quality until it reaches the consumer;
- d) the need to promote good animal husbandry and management practices that will enhance wider market access, involvement of small-scale traders and hence making livestock farming a viable business; and

Meat grading system — Requirements — Part 1: Beef

1 Scope

This Draft Uganda Standard specifies requirements for grading system of the whole cattle carcasses which are fit for human consumption at the abattoir.

It applies to all categories of cattle.

2 Normative Reference

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

US 734, *Requirements for the design and operation of abattoirs and slaughterhouses*

US EAS 38, *Labelling of prepackaged foods — Specification*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

bovine

scientific name for cattle

3.2

cattle

domesticated mammals of the genus *Bos*, including cows, steers, bulls, heifer, and oxen, often raised for meat and dairy products

3.3

bull

bovine male usually of breeding age

3.4

oxen

adult castrated bull

3.5

calf

young, sexually immature bovine animal

3.6

Carcass

body of any slaughtered animal after bleeding and dressing

3.7 carcass grading
assessment of the quality of the carcass depending on the relationship between the three major components: meat, fat and bones

3.8 competent authority
official authority charged by the government with the control of meat hygiene, including setting and enforcing regulatory meat hygiene and quality requirements including meat grading

3.9 conformation
general build, form, shape, contour or outline of the carcass, side, or cut

3.10 dressing
removal of head, hide or skin, viscera, genital organs , urinary bladder and from the carpal and tarsal joints of leg and udder of lactating animals that have calved or are in advanced pregnancy and where necessary splitting of the carcass lengthwise

3.11 heifer
young female bovine that has not produced its first calf

3.12 meat
edible parts of an animal including poultry, rabbits, hares, camel, cattle, sheep, goats, pigs, horses, farmed and wild game that are intended for, or have been judged as safe and suitable for human consumption

3.13 ossification
process of the synthesis of bone from cartilage

3.14 split
dividing the carcass lengthwise into two sides

3.15 steer
bovine male castrated as a calf for better meat production

4 Presentation

4.1 Carcass parts

The carcass shall be presented without the removal of external fat, the neck being cut in accordance with veterinary requirements, the animals from which carcass is obtained shall be slaughtered in slaughterhouse or abattoirs whose design and operations are in accordance with US 734.

without kidneys; kidney fat; pelvic fat; thin skirt; thick skirt; the tail; the spinal cord; cod fat; fat on the inside of topside; jugular vein and the adjacent fat.

In the case where the presentation of the carcass, at the moment of weighing and classifying on the hook, differs from the presentation provided for above , the weight of the carcass shall be adjusted by application of the corrective factors specified in Annex A in order to progress from that presentation to the reference presentation.

4.2 Carcass categories

4.2.1 Young bull, bull, steer, heifer, young cow or cow carcass

The carcass shall be presented in the following manner:

• split carcass, half carcass or carcass quarters without head, tail and feet

- a) splitting of carcass is done in agreement between buyer and seller. Splitting the carcass is to be done at a maximum of 8 mm more from the back midline. Splitting the sternum (breast bone) is to be done at a maximum 5 mm from the bone mid line
- b) presented hanging on cattle carcass hook and S-hook. The back part hangs directly in one cattle hook. The fore parts hang on an S-hook, between the 9th and 10th rib. S-hook hangs directly on the cattle hook;
- c) the forearm is cut at the edge of the metatarsal bone that means the tarsal knuckle bone is on the carcass. The hind leg is cut at the hock joint. The head is cut such that all the cervical vertebrae are on the carcass. The tail is cut before the first coccygeal vertebrae; and
- d) The hide shall be physically and carefully removed so that the subcutaneous fat is on the carcass.
- e) Dividing into quarter shall be done by splitting the half part between the 10th and 11th rib

4.2.2 Calf carcass

The carcass shall be presented in the following manner:

- a) calf carcass without head, tail and feet, splitting depends on weight, a small calf is sold as whole in a cattle hook. One hook for every carcass: a big carcass 90 or more kilograms is sold in a cattle hook, one hook for each half part
- b) splitting of carcass is done in agreement between buyer and seller. Splitting the carcass is to be done at a maximum of 8 mm more from the back midline. Splitting the sternum (breast bone) is to be done at a maximum 5 mm from the bone mid line. Dividing into quarter between 6th and 7th rib. A customer who does not want splitting has to request that per case;
- c) sold hanging on cattle carcass hook and S-hook. The back part hangs directly in one cattle hook. The fore parts hang on an S-hook, between the 9th and 10th rib. S-hook hangs directly on the cattle hook;
- d) the forearm is cut at the edge of the metatarsal bone that means the tarsal knuckle bone is on the carcass. The hind leg is cut at the hock joint. The head is cut such that all the cervical vertebrae are on the carcass. The tail is cut before the first coccygeal vertebrae; and
- e) the hide is to be removed carefully so that the subcutaneous fat is on the carcass.

4.3 Dressing

The carcass shall be free of blood stains, remains of main arteries, dirt from stomach and intestine content, internal organs including sex organs, skin, spinal cord and splitting saw shavings.

There will be a maximum of 0.5 cm of the diaphragm. The neck meat is deboned with the natural membrane on the neck bone. The maximum content of tallow (sebaceous material) in the cervical cavity is 50 g. The carcass is free from tallow and tendons in the back, tail root and over rump steak. The abdominal membrane has to be free of fat.

5 Carcass description

5.1 Production system

Carcasses may be described in accordance with production systems as follows

Code	Production system	Description
1	Intensive	Restrictive animal feeding and stocking systems adopted to promote growth

2	extensive	Relatively unrestricted access to natural forage for the majority of the animals life
3	Organic / ecological	Production system that conforms to national organic standards
4	Other	Any other production system agreed between buyer and seller

Note 1: The producer may provide evidence for the production system used

5.2 Slaughter system

Carcasses may be described in accordance with slaughter systems as follows:

Code	Slaughter system	Description
5	Conventional	Stunning prior to bleeding
6	Halal	Appropriate ritual system used based on Islamic principles
7	Kosher	Appropriate ritual system used based on Jewish principles
8	Emergency slaughter	Carcass of all animals slaughtered outside the slaughterhouse in the presence of a veterinarian, due to injury will have a veterinary certificate to that effect. The certificate should not be older than 24 h.
9	Other	Any other slaughter system agreed between buyer and seller

6 Weight of the carcass

The weight to be taken into account shall be the warm weight of the carcass taken not later than one hour after the animal has been stuck.

The cold weight of the carcass shall correspond to the warm weight as referred to above, less 2 %.

7 Classification and identification of carcasses

7.1 General

Slaughterhouses approved under the meat regulations and conforming to US 734 may grade carcasses from cattle slaughtered in such slaughterhouses.

Where grading is undertaken, slaughterhouses shall take measures to ensure that carcasses or half-carcasses from cattle slaughtered in such slaughterhouses provided in the regulations are classified and identified in accordance with this standard.

Carcasses may be graded only when they have been passed as fit for human consumption and bear an official health mark.

Before identification by marking, external fat may be removed from the carcasses or half-carcasses if this is justified by the fat cover.

The removal of external fat shall involve exclusively the partial removal of external fat:

- a) from the haunch, the sirloin and the middle ribs;
- b) from the point end of brisket, the outer ano-genital area and the tail; and
- c) from the topside.

The classification and identification shall be carried out in the slaughterhouse itself.

Classification, identification and weighing of a carcass shall take place not later than one hour after the animal has been bled. In cases where the automated grading techniques are used to classify carcasses, classification and identification of these carcasses shall take place any time on the day of slaughter.

7.2 Categories of carcasses

Beef carcasses shall be classified, depending on maturity and sex, into calves, young bulls, bulls, steers, heifers, young cows or cows as indicated in Table 1.

Carcasses of uncastrated young male animals of less than two years of age and carcasses of other uncastrated male animals shall be distinguished by the animal's age verified on the basis of the information available in the bovine animal identification and registration system (farm records).

Table 1 – Cattle categories and description

Nr	Code	Category name	Description of category
160	K	Calf	Carcass with light meat and fat colour with fine meat structure. Carcass with calf features, but with darkish meat colour will be classified as young cow, castrate or heifer. Exception is calf with Dark, Firm and Dry (DFD) meat due to stress or injury before slaughter
162	A	Young bull	If age is known, then it is important. Maximum age is 2 years (24 months) If age is not available, then ossification of the ventral ends of the ribs is decisive. The cartilaginous ends of the 1st four ribs shall not show more than the beginning of ossification (about 10 % or more) and the cartilaginous ventral ends from the 5th to 9th ribs shall not show substantial ossification (about 33 % or more)
163	B	Bull	If age is known, then it is decisive. Cattle elder than two years shall be classified as oxen, irrespective of the ossification of the ventral ends of the ribs If age is not available, then ossification of the ventral ends of the ribs is decisive. The cartilaginous ends of the 1st four ribs show more than the beginning of ossification (about 10 % or more) and the cartilaginous ventral ends from the 5th to 9th ribs show substantial ossification (about 33 % or more)
164	C	Steer	Castrated oxen. They have weaker neck than ordinary oxen. Castrates are classified as castrates irrespective of age.
166	E	Heifers	Young females that have not calved. Old heifers are classified as young cows.
168	D	Young cow	Those that have calved. Exception old heifers. $\frac{3}{4}$ (75 %) of cartilaginous ventral ends of the first four ribs an be ossified
169	F	Cow	Those that have calved with $\frac{3}{4}$ (75 %) total ossification of cartilaginous ventral ends of the first four ribs

7.3 Male and female carcasses

7.3.1 Male carcasses

Carcasses from males (steers, young bulls and bulls) are distinguished from carcasses from females (heifers and cows) as follows:

- steer, young bull and bull carcasses have a “pizzle muscle” (attachment of the penis) and related “pizzle eye” adjacent to the posterior end of the aitchbone;
- steer, young bull, and bull carcasses have, if present, rather rough, irregular fat in the region of the cod. In heifer and cow carcasses, the fat in this region, if present, is much smoother; and
- in steer, young bull, and bull carcasses, the area of lean exposed immediately ventral to the aitchbone is much smaller than in heifer and cow carcasses

Steer, young bull, and bull carcasses are distinguished by the following:

- a) in steer carcasses, the “pizzle muscle” is relatively small, light red in colour, and fine in texture and the related “pizzle eye” is relatively small;
- b) in young bull and bull carcasses, the “pizzle muscle” is relatively large, dark red in colour, and coarse in texture and the related “pizzle eye” is relatively large; and
- c) young bull and bull carcasses usually have a noticeable crest.
- d) young bull and bull carcasses also usually have a noticeably developed small round muscle adjacent to the hipbone commonly referred to as the “jump muscle.” However, in carcasses with a considerable amount of external fat, the development of this muscle may be obscured.
- e) although the development of the secondary sex characteristics is given primary consideration in distinguishing steer carcasses from young bull or bull carcasses, this differentiation is also facilitated by consideration of the colour and texture of the lean. In young bull and bull carcasses, the lean is frequently at least dark red in colour with a dull, “muddy” appearance and in some cases it may have an iridescent sheen. Also, it frequently has an “open” texture
- f) the distinction between young bull and bull carcasses is based solely on their evidence of skeletal maturity. Carcasses with the maximum maturity permitted in the young bull class have slightly red and slightly soft chine bones, and the cartilages on the ends of the thoracic vertebrae have some evidence of ossification; the sacral vertebrae are completely fused; the cartilages on the ends of the lumbar vertebrae are nearly completely ossified; and the rib bones are slightly wide and slightly flat. Bull carcasses have evidences of more advanced maturity.

7.3.2 Female carcasses

Heifer and cow carcasses are distinguished by the following

- a) heifer carcasses have a relatively small pelvic cavity and a slightly curved aitchbone. In cow carcasses, the pelvic cavity is relatively large and the aitchbone is nearly straight; and
- b) in heifer carcasses, the udder usually will be present. In cow carcasses, the udder usually will have been removed.

7.4 Carcass conformation classes

Beef carcasses shall be graded into conformation classes, through direct visual assessment, using the description of the carcass as indicated in Table 2 and Annex B.

Automated grading system may be used provided that it is approved by competent authority basing on specified requirements

Table 2 – Conformation classes for beef carcasses

Main Class	Class	Nr	Description of conformation classes
E Superior	E+	15	Exceptional (extra ordinary) muscle development. Profiles on the whole will be very convex to super convex Round (thigh): Very convex. Back : Very broad and well developed up to the shoulder Shoulder (fore part): Very clearly round.
	E	14	
	E-	13	
U Excellent	U+	12	Very good muscle development. Profiles will be convex Round (thigh): convex. Back : Very broad and well developed up to the shoulder Shoulder (fore part): Very clearly round.
	U	11	
	U-	10	
R Good	R+	9	Good muscle development. All profiles on the whole will be straight Round (thigh): Well developed Back : thick , minimum straight lines , but less thick towards the shoulder Shoulder (forepart): round.
	R	8	
	R-	7	
O Fair	O+	6	Medium muscle development. All profiles will be straight to weak concave Round (thigh) : medium developed
	O	5	

	O-	4	Back : medium developed Shoulder (fore part) : medium developed
P Poor	P+	3	Poor muscle development. All profile will be concave to very concave
	P	2	Round (thigh) : poorly developed
	P-	1	Back : poorly developed , thin with visible bone Shoulder (fore part) poorly developed, flat with visible bone

7.5 Carcass fat categories

Carcasses shall be graded into five main classes ranging from 5 (very fat) to 1 (very lean) by a visual appraisal of external fat development on the outside of the carcass and thoracic cavity as indicated in Table 3

Table 3 – Fat categories for beef carcasses

Nr	Fat-groups	Description of fat categories
15	5+	Whole carcass covered with a thick fat layer. Large fat deposits in the thoracic cavity
14	5 Very high	External: The whole thigh (round) is almost covered with fat. So the lines between the individual muscles and fat stripes between the muscle fibres are not visible.
13	5-	Internal: Muscles between the ribs are infiltrated with fat. Visible fat deposits in the thoracic cavity
12	4+	The surface is covered with fat, but there will be areas with visible meat on the thigh and shoulders
11	4 High	External: A thick layer of fat covers most of the carcass. Clear fat strips
10	4-	Internal: Muscles between the ribs can be infiltrated with fat. Some big fat deposits in the thoracic cavity
9	3+	Meat except the thigh and shoulders almost covered with fat. Small deposits of fat in the thoracic cavity
8	3 Average	External: A little layer of fat covers most of the carcass with the exception of the thigh and shoulders
7	3-	Internal: Within the thoracic cavity, muscles between the ribs are still visible.
6	2+	Thin layer of fat. Meat will be visible almost overall the carcass
5	2 Slight	External: A thin layer of fat covers most of the carcass, very little fat over the thigh and shoulders
4	2-	Internal: Within the thoracic cavity, muscles between the ribs are well visible.
3	1+	No or very thin fat
2	1 Low	External : No fat to traces of fat
1	1-	Internal: Within the thoracic cavity, muscles between the ribs are still visible.

7.6 Identification of the carcasses

7.6.1 Marking on the carcass

The identification of the carcasses shall be carried out by means of a mark indicating the category and the class of conformation and fat cover referred to in 7.4 and 7.5 respectively.

This marking shall be carried out by stamping on the outside surface of the carcass using an indelible and non-toxic food grade ink following a method approved by the competent authorities; the letters and figures shall be not less than two centimetres in height.

The marks shall be applied on the hindquarters on the striploin at the level of the fourth lumbar vertebra and on the forequarters, on the brisket between 10 cm and 30 cm from the cut edge of the sternum. Other positions on each quarter may be used for marking provided that such positions are approved by the competent authority beforehand.

7.6.2 Use of labels in marking

Marking by the use of labels may replace the marking under the following conditions, in any case of labels used shall be in accordance with US EAS 38.

- a) labels may be kept and attached only in the approved establishments which slaughter the animals;
- b) labels shall be of a size not less than 50 cm²;
- c) in addition to the requirements laid down in 7.6.1, the labels shall indicate the approval number of the slaughterhouse, the identification or slaughter number of the animal, the date of slaughter, the weight of the carcass and, where applicable, that the classification has been carried out by using automated grading techniques;
- d) indications referred to in point (c) shall be perfectly legible and have no alterations except if they are clearly marked on the label and carried out under the supervision of and the practical conditions determined by the competent authorities; and
- e) labels shall be tamper-proof, tear-resistant and firmly attached to each quarter in the places defined in 7.6.1.

Where classification is carried out by using automated grading techniques, the use of labels shall be compulsory.

The marks and labels shall not be removed before the quarters are boned.

Identification of carcasses shall not apply to approved slaughterhouses which themselves bone all of the carcasses obtained.

7.6.3 Grade designations

The carcass shall be marked with grade as follows:

- a) type, class and grade of the carcass;
- b) it may also be marked with production and /or slaughter systems class;
- c) shelf life;
- d) net weight and gross weight;
- e) date of packing; and
- f) storage conditions.

Official grade designations shall appear in any one or any combination of the following ways;

- shipping container markings, or
- on individual bags or wrapping material.

The processor shall comply with grade labelling requirements.

8 Traceability

The carcass shall be appropriately marked with an identification code that provides for traceability of the carcass at all times.

9 Classification by qualified classifiers / graders

In order to ensure the accuracy and reliability of the classification of carcasses of cattle that classification shall be carried out by staff having the necessary qualifications certified by a licence or approval.

Classification shall only be carried out by qualified classifiers who have obtained approval for this purpose.

The approval shall correspond to recognition of a qualification.

10 Communication of the classification results

The legal persons who have the slaughtering of bovines carried out shall be informed of the result of the classification of the animals delivered for slaughter. That communication shall also include additional information in order to ensure full transparency towards the suppliers

The results of the classification carried out shall be communicated in writing or by electronic means to the legal person who has the slaughtering carried out.

For the purpose of communicating the classification results, a document attached thereto, addressed to the supplier of the animal, to the physical or legal person responsible for the slaughter operations shall indicate per carcass:

- a) the category as well as the class of conformation and fat cover, by means of the corresponding letters
- b) and figures referred to in Clause 7;
- c) the carcass weight established in accordance with Clause 6, specifying whether it relates to the warm or cold weight;
- d) the carcass presentation applied at the moment of weighing and classifying on the hook; and
- e) where applicable, that classification has been carried out using automated grading techniques.

11 On the spot check

The reliability of the classification of carcasses of adult bovine, shall be verified by regular on-the-spot checks carried out by bodies that are independent from the establishments they inspect.

The performance of the classifiers as well as the classification and identification of the carcasses in the establishments shall be checked on the spot without prior warning by a body independent of the classification agencies and of the establishments.

However, the requirement to be independent of the classification agencies shall not apply where the competent authority itself carries out such controls.

Checks shall be carried out at least twice every three months in all approved establishments which slaughter more than 75 adult bovine animals per week as an annual average.

Each check shall relate to at least 40 carcasses, selected at random.

In approved establishments which slaughter 75 adult bovine animals or less per week as an annual average, the frequency of the checks and the minimum number of carcasses to be checked shall be determined on the basis of their risk assessment, taking into account the number of slaughtering of adult bovines in the slaughterhouses concerned and the findings during previous checks in these slaughterhouses.

In all approved establishments operating classification by using automated grading techniques, at least six checks shall be carried out every three months during the first 12 months after the licence is granted

Thereafter checks shall be carried out at least twice every three months in all approved establishments operating classification by using automated grading techniques. Each check shall relate to at least 40 carcasses, selected at random. The checks shall in particular verify:

- a) the category of the carcass;
- b) the accuracy of the automated grading techniques;
- c) the carcass presentation;
- d) the daily calibration as well as any other technical aspects of the automated grading techniques, that are relevant for ensuring that the level of accuracy obtained by using automated grading techniques is at least as good as the one achieved during the certification test;
- e) the daily control reports.

12 Inspection reports and follow-up actions

Reports referring to the on spot checks referred to in Clause 11 shall be made and kept by the national controlling bodies.

These reports shall include in particular the number of carcasses checked and the number of those which were incorrectly classified or identified. They shall also give full details of the type of carcass presentations used, and where applicable, of their conformity with meat rules.

In cases where a significant number of incorrect classifications or of identifications failing to comply with the rules is ascertained during the checks referred to in Clause 11:

- a) the number of carcasses inspected and the frequency of spot checks shall be increased; and
- b) the approvals provided may be revoked

Annex A (normative)

Correction factors for carcass weight under various presentation

Percentage	Decrease			Increase				
	1-2	3	4-5	1	2	3	4	5
Fat classes	-0.4							
Kidneys	-0.4							
Kidney fat	-1.75	-2.5	-3.5					
Pelvic fat	-0.5							
Liver	-2.5							
Thin skirt	-0.4							
Thick skirt	-0.4							
Tail	-0.4							
Spinal cord	-0.05							
Mammary fat	-1.0							
Testicles	-0.3							
Cold fat	-0.5							
Fat on inside of topside	-0.3							
Jugular vein and adjacent fat								
Removal of external fat				0	0	+2	+3	+4
Removal of brisket fat to leave a covering of fat (the muscle tissue shall not be exposed)				0	+0.2	+0.2	+0.3	+0.4
Removal of flank fat adjacent to the cod fat				0	+0.3	+0.4	+0.5	+0.6

Annex B

(normative)

Additional provisions on the classes of conformation and fat cover of carcasses of adult bovine animals

A.1 Conformation

Development of carcass profiles and in particular the essential parts (round, back and shoulder)

Conformation	Additional provisions	
S Superior	Round: very highly rounded double muscled visibly separates seams Back; very wide and very thick up to the shoulder Shoulder: very highly rounded	Top side spreads very markedly over the symphysis (symphysis pelvis) Rump very rounded
E Excellent	Round: very rounded Back; wide and very thick up to the shoulder Shoulder: very rounded	Top side spreads markedly over the symphysis (symphysis pelvis) Rump very rounded
U Very good	Round: rounded Back; wide and thick up to the shoulder Shoulder: rounded	Top side spreads over the symphysis (symphysis pelvis) Rump rounded
R Good	Round: well-developed Back; still thick but less wide at the shoulder Shoulder: fairly well-developed	Top side and rump slightly rounded
O Fair	Round: average development to lacking development Back; average thickness to lacking thickness Shoulder: average development to almost flat	Rump straight
P Poor	Round: poorly developed Back; narrow with bones visible Shoulder: flat with bones visible	

A.2 Degree of fat cover

Amount of fat on the outside of the carcass and in the thoracic cavity

Class of fat cover	Additional provisions
1 Low	No fat within the thoracic cavity
2 Slight	Within the thoracic cavity the muscle is clearly visible between the ribs
3 Average	Within the thoracic cavity the muscle is still visible between the ribs
4 High	The seams of fat on the round are prominent. Within the thoracic cavity the muscle between the ribs may be infiltrated with fat
5 Very high	The round is almost completely covered with fat, so that the seams of fat are no longer clearly visible. Within the thoracic cavity the muscle between the ribs may be infiltrated with fat

Bibliography

- [1] EAS 84-1:2000, Meat grades and meat cuts – Part 1 – Specification
- [2] COMMISSION REGULATION (EC) No 1249/2008 of 10 December 2008 laying down detailed rules on the implementation of the Community scales for the classification of beef, pig and sheep carcasses and the reporting of prices thereof
- [3] US 922:2011, Meat grading system – Requirements – Part 1: Beef

PUBLIC REVIEW DRAFT

Certification marking

Products that conform to Uganda standards may be marked with Uganda National Bureau of Standards (UNBS) Certification Mark shown in the figure below.

The use of the UNBS Certification Mark is governed by the Standards Act, and the Regulations made thereunder. This mark can be used only by those licensed under the certification mark scheme operated by the Uganda National Bureau of Standards and in conjunction with the relevant Uganda Standard. The presence of this mark on a product or in relation to a product is an assurance that the goods comply with the requirements of that standard under a system of supervision, control and testing in accordance with the certification mark scheme of the Uganda National Bureau of Standards. UNBS marked products are continually checked by UNBS for conformity to that standard.

Further particulars of the terms and conditions of licensing may be obtained from the Director, Uganda National Bureau of Standards.



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