

Fat coverage on lamb carcasses

For a lamb to meet MSA requirements, they must have a minimum fat score 2, or 6mm at the GR site.

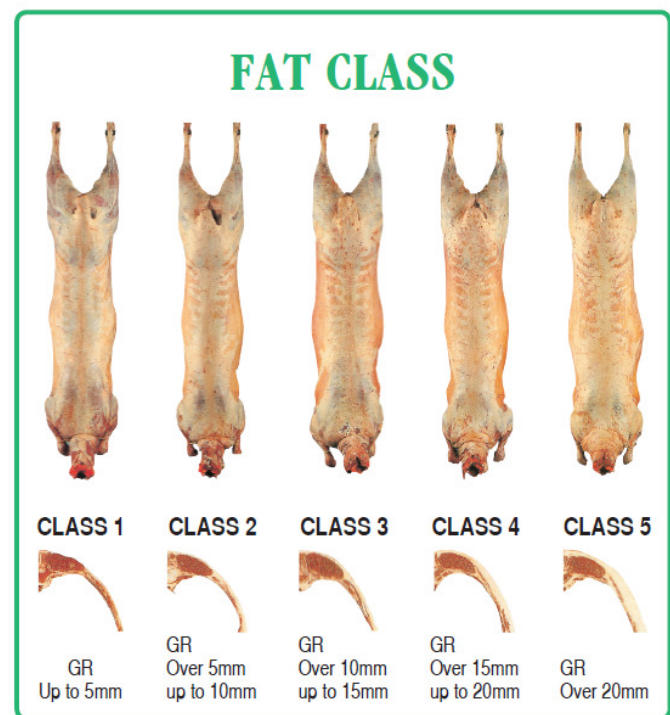
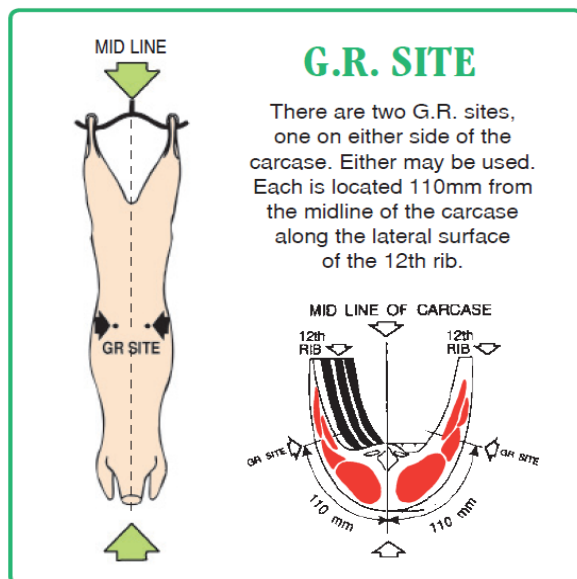
Sufficient fat coverage is necessary on a carcase to:

- Minimise carcase dehydration which can result in yield losses
- Protect muscles from severe chilling regimes that can result in muscle toughening.
- Prevent discolouration (blackening) during prolonged chilled storage

The best indication of carcase fatness is fat depth over the middle of the eye muscle. As this is difficult to measure (or assess), the best practical site for objective measurement is the GR site. The GR site is defined as:

- 11 cm from the mid line over the 12th rib (GR site).

GR measurements then determine the AUS-MEAT fat class a carcase falls into. The figure below illustrates the various fat classes, with Class 1 being the leanest and Class 5 the fattest.



For a lamb to meet MSA requirements, they must have a minimum fat score 2, or 6mm at the GR site.

MSA Carcase specifications				
Category	Dentition	HSCW (kg)	Fat Score	GR
Sucker lamb (milk fed) or Young lamb *YL*	0	≥ 16kg	≥ 2	≥ 6mm
Lamb *L*	0	≥ 18kg	≥ 2	≥ 6mm
Hogget *H*	1 –2	≥ 18kg	≥ 2	≥ 6mm
Mutton *M*, *W*, *E*	> 1	≥ 18kg	≥ 2	≥ 6mm

Below is an example of a lamb with adequate fat coverage, and one with inadequate fat coverage. A lamb with this inadequate fat coverage would be placed last in a class of lamb carcasses.

Adequate



Inadequate

