

CLASSIFICATION OF LAMB CARCASSES ON SLAUGHTER LINE ACCORDING TO **SEUROP** STANDARD



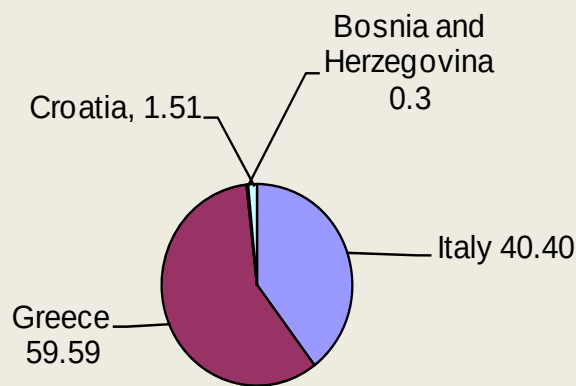
Prof. Vladimir Dzabirski, PhD.
Faculty of Agricultural Sciences and Food - Skopje

EXPORT OF LAMB MEAT OF THE REPUBLIC OF MACEDONIA

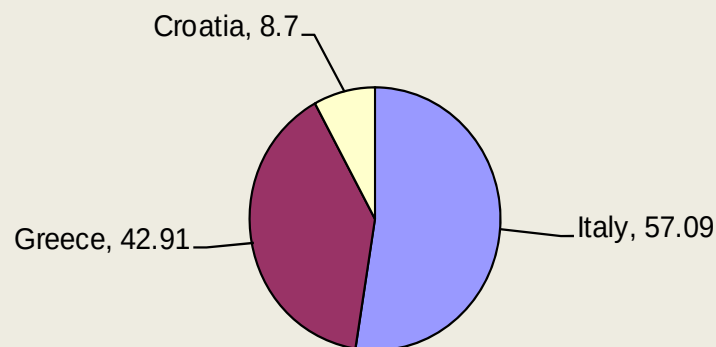
	2006		2007		2008		2009	
Country	tons	in 000	tons	in 000	tons	in 000	tons	in 000
		EUR		EUR		EUR		EUR
Total export of lamb meat, fresh and frozen , of the Republic of Macedonia								
	2.872	13.559	2.786	13.083	2.707	13.626	2.929	14.196
EU	2.821	13.316	2.541	11.947	2.378	12.256	2.647	12.868
Italy	1.039	5.38	1.348	6.82	1.464	8.503	1.471	7.59
Greece	1.782	7.935	1.194	5.127	915	3.753	1.176	5.278
Croatia	41	205	245	1.136	178	873	227	1.077
Serbia	0	0	0	0	142	475	50	227
Bosnia and Herzegovina	10	38	0	0	0	0	5	24
Montenegro					9	22		

Export of lamb meat

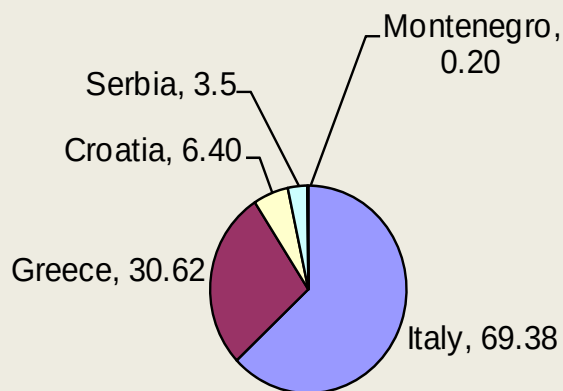
Export of lamb meat in 2006 (%)
total foreign currency inflow 13 559 000 EUR



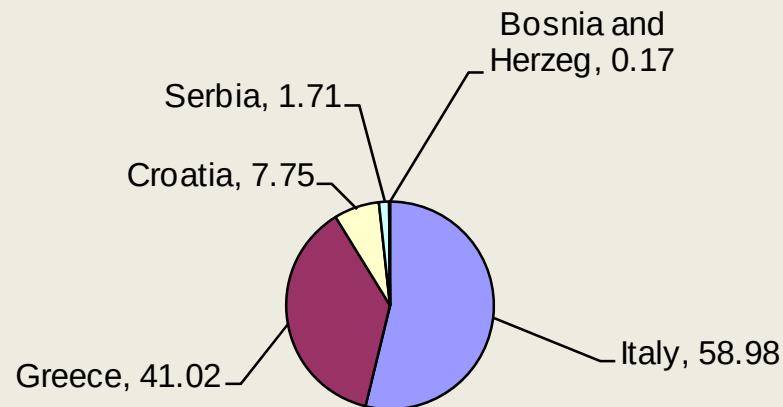
Export of lamb meat in 2007 (%)
total foreign currency inflow 13 083 000 EUR



Export of lamb meat in 2008 (%)
total foreign currency inflow 13 626 000 EUR



Export of lamb meat in 2009 (%)
total foreign currency inflow 14 196 000 EUR





DRAFT LAW ON QUALITY OF AGRICULTURAL PRODUCTS

ESTABLISHMENT OF MARKETS FOR OWINE AND GOAT MEAT (articles 103-109))

7.1 Quality standards

- Quality determination**
- Categorization of owine/goats and owine/goat carcasses**
- Classification of carcasses**

7.2 Marking

7.3 Classification procedure

7.4 Market information system

MEATINESS

Grading profiles of **carcasses** (back quarter, back, shoulder blade)

S – the best (Superior)



- **Back quarter** - double muscled, exclusively convex
- **Back** - exclusively convex, exclusively thick and wide
- **shoulder blade** - exclusively convex and thick

MEATINESS

Grading profiles of **carcasses** (back quarter, back, shoulder blade)

E – EXCELLENT



- **Back quarter** – very thick, profile very convex
- **Back** - very wide and very thick at the level of shoulder blade
- **Shoulder blade** - very convex and very thick

MEATINESS

Grading profiles of **carcasses** (back quarter, back, shoulder blade)

U - VERY GOOD



- **Back quarter** – thick, profiles are convex
- **Back** – wide and thick to the level of shoulder blade
- **Shoulder blade** – thick and convex

MEATINESS

Grading profiles of **carcasses** (back quarter, back, shoulder blade)

R - GOOD



- **Back quarter** – profiles mostly flat
- **Back –thick**, but tightened by the shoulder blade
- **Shoulder blade** – well developed, but tightened

MEATINESS

Grading profiles of **carcasses** (back quarter, back, shoulder blade)

O - FAIR



- **Back quarter** - profiles with tendency of small concavity
- **Back** - insufficiently wide and thick
- **Shoulder blade**: with tendency towards tightened, not enough thick

MEATINESS

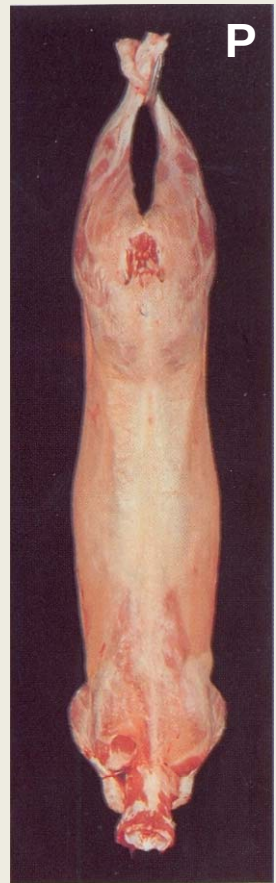
Grading profiles of **carcasses** (back quarter, back, shoulder blade)

P - POOR



- **Back quarter** – concave to very concave
- **Back** – tight with visible bones
- **Shoulder blade** – tight, flat with visible bones

SEUROP



GRADE OF FATTY LAYER

Fat on outer and inner parts of carcasses



Grade		Additional definitions	
1. Low	Outer	with traces or without visible fat	
	Inner	Stomach	with traces or without visible fat on kidneys
		Chest	with traces or without visible fat between ribs
2. weak	Outer	Thin layer of fatty covers part of the carcass, but can be weakly expressed on limbs	
	Inner	Stomach	with traces or without visible fat on part of kidneys
		Chest	Clearly defined muscles between ribs
3. Middle	Outer	Thin layer of fatty on almost whole carcass. Easy thicken fatty areas in the basis of the tail	
	Inner	Stomach	Thin layer of fatty on part or whole kidneys
			Still visible muscles between ribs
		Chest	

GRADE OF FATTY LAYER

Fat on outer and inner parts of carcasses



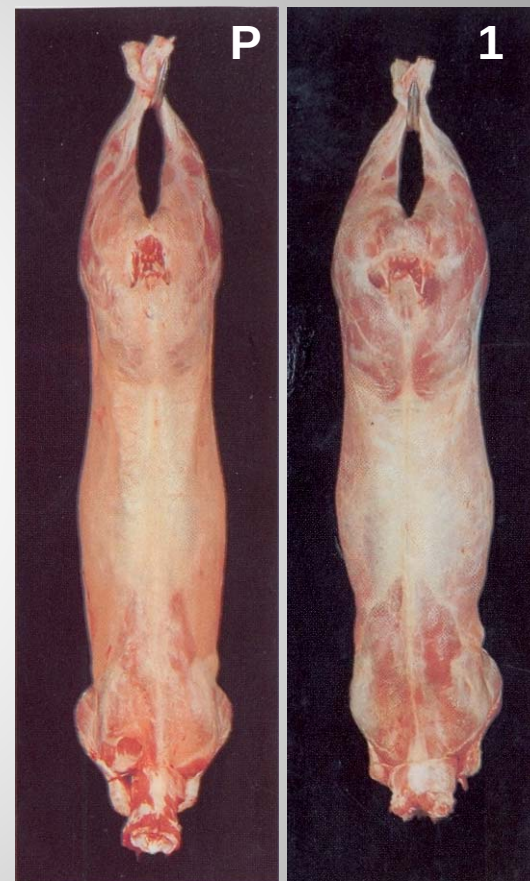
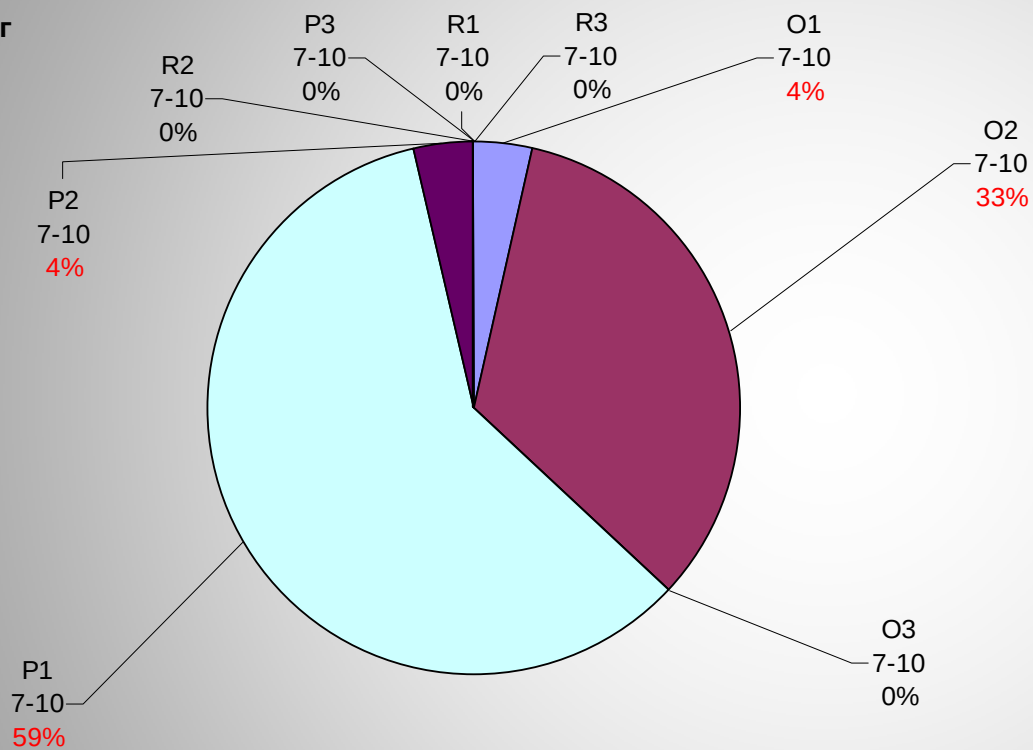
4. High	Outer	Thick layer of fatty on almost whole carcass, but can be thinner on limbs and thicker on shoulder blades	
	Inner	Stomach Chest	Kidneys covered with fatty Muscles between ribs can be filled with fatty. There are easy visible fatty layers on ribs.
5. Very high	Outer	Very thick fatty layer Sometimes visible parts of fatty	
	Inner	Stomach Chest	Kidneys covered with thick layer of fatty MyckyMuscles between ribs filled with fatty. Fatty layers visible on ribs.

Classification of lamb carcasses with less than 13 kg weight of carcass

	A		B		C	
weigh	Weigh $\leq 7\text{K}\Gamma$		Weigh 7.1-10K Γ		Weigh 10.1-13K Γ	
Quality	First	Second	First	Second	First	Second
Meat color	Light pink	Other color and other fats	Light pink	Other color and other fats	Light pink	Other color and other fats

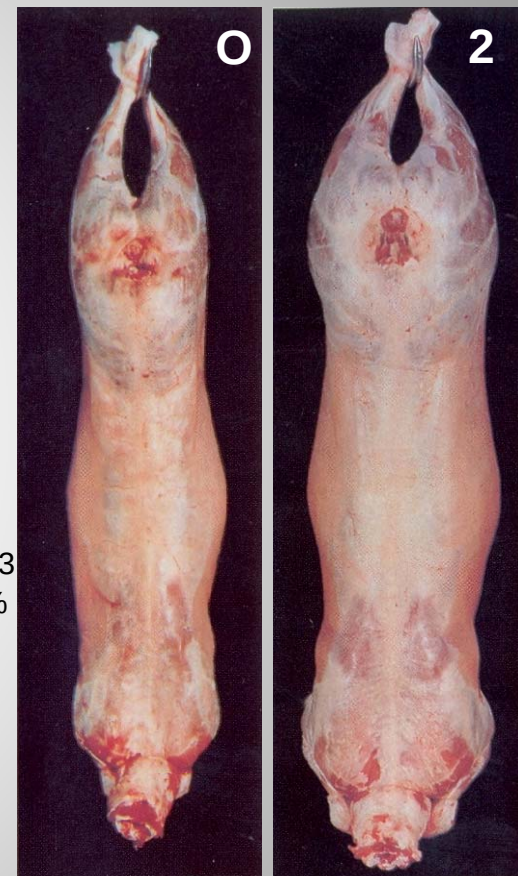
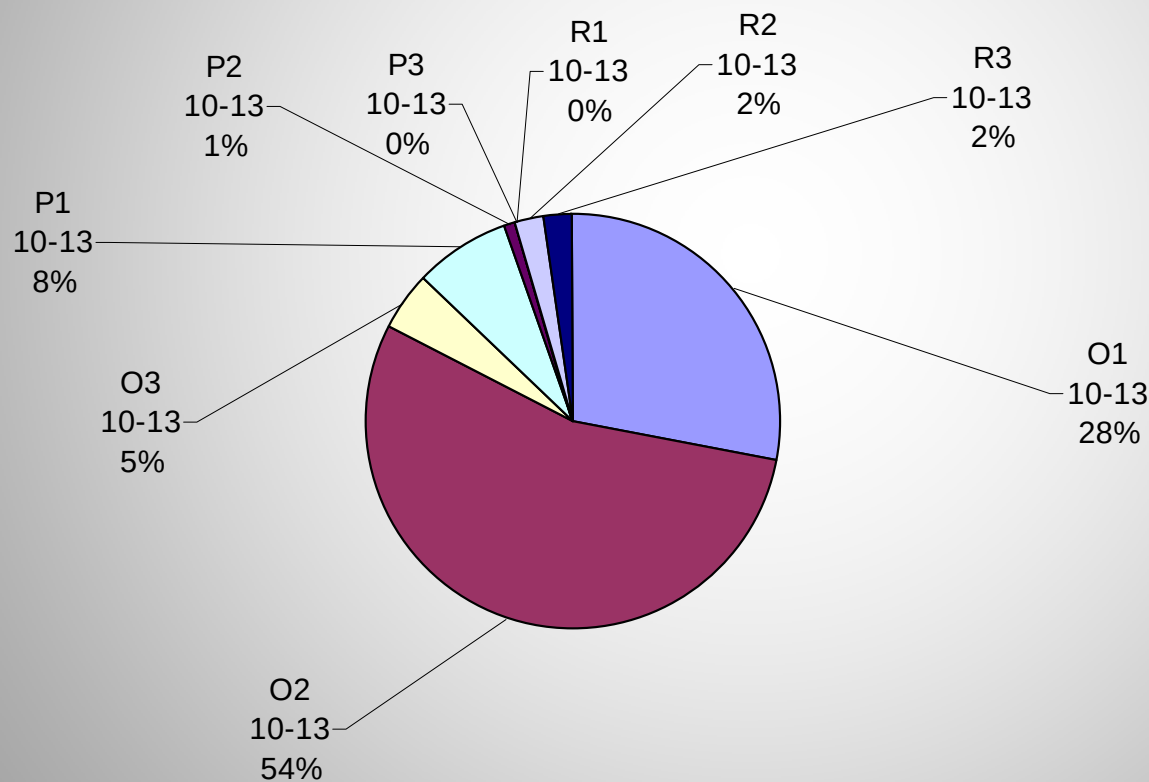
SEUROP categories of lamb with weight 7,1-10 kg (B)

7,1-10 кг



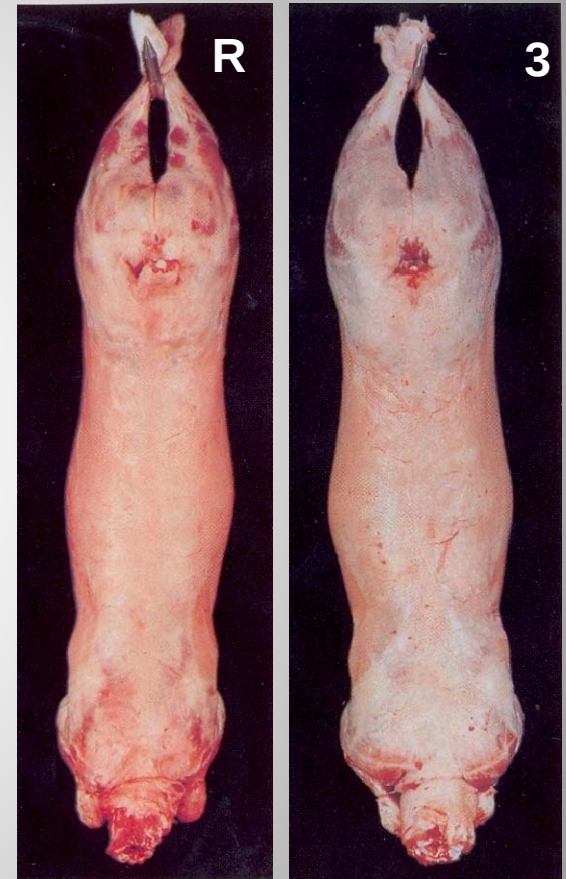
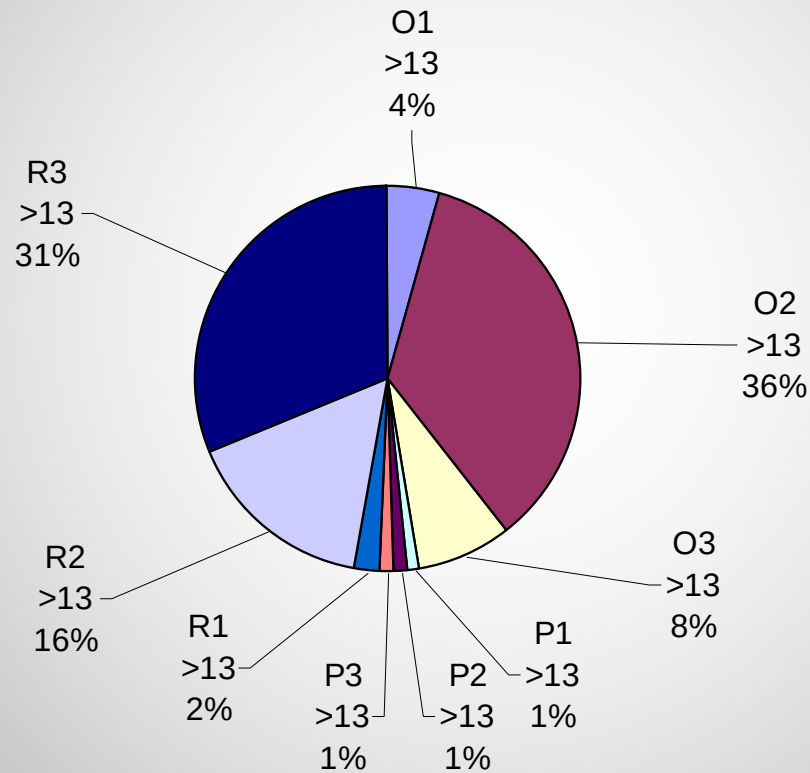
SEUROP categories of lamb with weight 10,1-13 κg (C)

10,1-13 κg



SEUROP categories of lamb with weight >13 κγ

>13 κγ



Grading and covering of kidneys with fat



Differences in weight of carcass for lambs on slaughter line

