**Meat Analysis - 1**

**Carcass Fabrication**

**Carcass fabrication** is the process of cutting carcasses into standard wholesale (primal) and retail cuts. The objective of carcass fabrication can be classified into:

* **Importance cutting for the butcher**1. Modern cutting increases 30% of profit when comparing with traditionally cutting.

1. The Varity of price between meat pieces increases the purchasing capability.

* **Importance cutting for the consumer**

1. Ability of selection meat pieces for consumer.
2. Safeguard the rights of consumers from cheating.

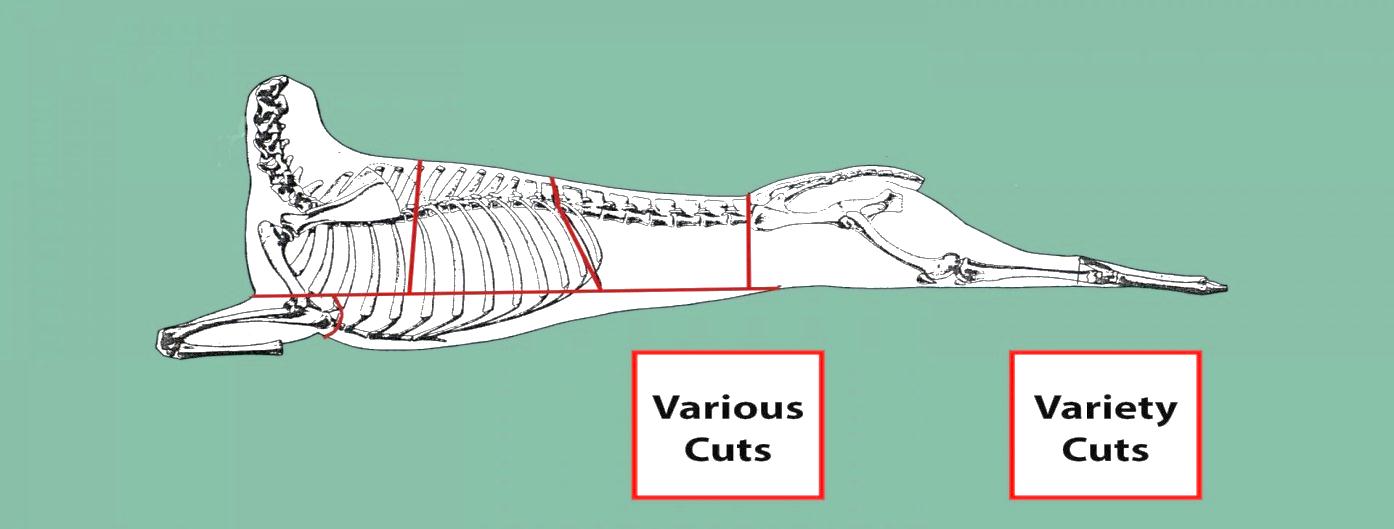
**Type of cut meat**

Cut meat can be divided into ‘**noble**’ and ‘**less noble**’ meat.

* **The ‘noble’ cuts** are those most highly regarded by chefs and gourmets because they have:
* High contents of muscle
* Small amounts of fat, which is on the outside of the meat and so, can be easily removed if unwanted
* Low contents of connective tissue or gristle and none in the form of large, thick pieces
* Small amounts of bone, which can be easily removed.

Meat with these properties is:

* Simple to cook, e.g. by grilling or roasting
* Tender when lightly cooked
* Simple to serve
* Highly priced
* **The less noble** cuts have the reverse characteristics from those listed above and are more likely to be used for manufacturing. They come mainly from the forequarter, where there are:
* Many and complex moving parts
* A complex bone structure
* Many and smaller muscles



Carcass Fabrication of Lamb

Shoulder

Foreshank

Breast

Neck

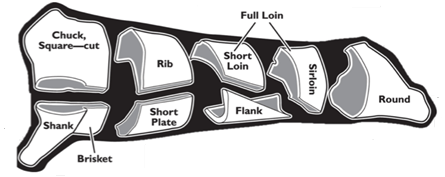
Leg

Loin

Ribs

**High-Priced Cuts:** 1. Loin 2. Rib 3. Leg 4. Shoulder

**Low-Priced Cuts:** 5. Neck 6. Breast 6. Fore-shank

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**Carcass Fabrication of Beef**

**DATA SHEET**

|  |  |  |  |
| --- | --- | --- | --- |
| **Name of cut** | **Intact cut/ tissue** | **Weight (g)** | **Percentage of wholesale cut (%)** |
| ***Leg*** | Wholesale cut |  |  |
| Muscle |  |  |
| Fat |  |  |
| Bone |  |  |
| ***Loin*** | Wholesale cut |  |  |
| Muscle |  |  |
| Fat |  |  |
| Bone |  |  |
| ***Rib*** | Wholesale cut |  |  |
| Muscle |  |  |
| Fat |  |  |
| Bone |  |  |
| ***Shoulder*** | Wholesale cut |  |  |
| Muscle |  |  |
| Fat |  |  |
| Bone |  |  |
| ***Neck*** | Wholesale cut |  |  |
| Muscle |  |  |
| Fat |  |  |
| Bone |  |  |
| ***Breast*** | Wholesale cut |  |  |
| Muscle |  |  |
| Fat |  |  |
| Bone |  |  |
| ***Fore shank*** | Wholesale cut |  |  |
| Muscle |  |  |
| Fat |  |  |
| Bone |  |  |
| ***Flank*** | Wholesale cut |  |  |
| Muscle |  |  |
| Fat |  |  |
| Bone |  |  |
| Wholesale cut |  |  |