

## GRADING OF CARCASSES REGULATIONS, 1972

### REGULATION

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*Statutory Instrument No. 21 of 1972*

LIVESTOCK AND MEAT INDUSTRIES LAW, 1962  
(32 of 1962)

## GRADING OF CARCASSES REGULATIONS, 1972

*(Published on the 17th March, 1972)*

IN EXERCISE of the powers conferred by section 3 of the Livestock and Meat Industries Law, 1962, His Excellency the President has made the following regulations—

1. These regulations may be cited as the Grading of Carcasses Regulations, 1972, and shall come into force on the 1st day of January, 1973.

Citation and commencement

2. In these regulations, unless the context otherwise requires—

Interpretation

“animal” means any bovine animal or sheep of any age;

“beef” means the meat of a bovine animal—

- (a) of which any part of a fourth molar in the upper jaw has erupted through the gum; or
- (b) of which the head has been separated from the body or carcase (as the case may be) prior to the determination by a meat grader of the state of dentition of such animal;

“carcase” means the remainder of the body of an animal after the blood has been drained and the hide, skin, hair, entrails, pluck, head, trotters, cowwheels, hoofs, feet, tail, diaphragm, genitals and udder have been removed as the customs or requirements may be in respect of the relevant species of animal, and includes any such remainder of a bovine animal which has been divided into two halves;

“Director” means the Director of Veterinary Services;

“lamb” means the meat of a sheep showing no permanent incisors;

“meat grader” means a public officer appointed as a Grading Officer;

“mutton” means

- (a) in the case of "Class A", the meat of a sheep showing permanent incisors but not more than four; and
- (b) in the case of "Class B", the meat of a sheep —
  - (i) showing more than four permanent incisors; or
  - (ii) of which the head has been separated from the body or carcase (as the case may be) prior to the determination by a meat grader of the state of dentition of such sheep.

General

**3.** Notwithstanding anything to the contrary in these regulations, any carcase which exhibits signs of stagginess or is bruised or mutilated or over-fat or does not comply with all the requirements of a grade, may be graded one or more grades lower than the grade for which it otherwise would have qualified, depending on the degree of stagginess or over-fatness or the nature, extent and location of the bruising and mutilation or the degree to which it does not meet all the requirements of a grade.

Grading specifications for beef

**4.** (1) There shall be six grades of beef, namely Super Grade, Prime Grade, Grade 1, Grade 2, Grade 3 and Grade 4.

(2) The specifications for the various grades of beef shall be as follows —

(a) *Super Grade*

The carcasses shall be of a proper finish, well-fleshed, of a good quality, fairly uniformly covered with firm creamy white fat and derived from steers or non-pregnant heifers having not more than two permanent incisors or from bulls whose carcasses show no marked secondary masculine character in the forequarter and also have no permanent incisors; or the carcasses shall be reasonably well-finished, very well-fleshed, of a good quality, fairly uniformly covered with firm creamy white fat and derived from steers or non-pregnant heifers having not more than two permanent incisors or from bulls whose carcasses show no marked secondary masculine character in the fore-quarter and also have no permanent incisors:

Provided that no carcase of which the udder has been mutilated or removed before grading, except for health reasons, shall be included in this grade.

(b) *Prime Grade*

Prime Grade shall be divided into two classes, namely —

(i) *Class A*

The carcasses shall be well-finished, reasonably well-fleshed, of a good quality and derived from steers or heifers having no more than two permanent incisors or from bulls, the carcasses of which show no marked secondary masculine character in the

forequarter and also have no permanent incisors; or the carcasses shall be reasonably well-finished, well-fleshed, of a good quality and derived from steers or heifers having not more than two permanent incisors or from bulls, the carcasses of which show no marked secondary masculine character in the forequarter and also have no permanent incisors; or the carcasses shall be reasonably finished, very well-fleshed, of a good quality and derived from steers or heifers having not more than two permanent incisors or from bulls, the carcasses of which show no marked secondary masculine character in the forequarter and also have no permanent incisors:

Provided that no carcass of which the udder has been mutilated or removed before grading, except for health reasons, shall be included in this grade.

(ii) *Class B*

The carcasses shall be well-finished, reasonably well-fleshed, of a good quality and derived from steers or heifers having not less than three and not more than six permanent incisors; or the carcasses shall be reasonably well-finished, well-fleshed, of a good quality and derived from steers or heifers having not less than three or not more than six permanent incisors:

Provided that no carcass of which the udder has been mutilated or removed before grading, except for health reasons, shall be included in this grade.

(c) *Grade 1*

Grade 1 shall be divided into three classes, namely—

(i) *Class A*

The carcasses shall be reasonably finished, well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having no more than two permanent incisors or from bulls with no permanent incisors; or the carcasses shall be reasonably well-finished, reasonably well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having not more than two permanent incisors or from bulls with no permanent incisors.

(ii) *Class B*

The carcasses shall be reasonably finished, well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having not less than three or not more than six permanent incisors; or the carcasses shall be reasonably well-finished,

reasonably well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having not less than three and not more than six permanent incisors.

(iii) *Class C*

The carcasses shall be reasonably finished, well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having more than six permanent incisors but of an age not exceeding five years; or the carcasses shall be reasonably well-finished, reasonably well-fleshed, of a reasonably good quality and derived from steers, heifers or cows having more than six permanent incisors but of an age not exceeding five years; or the carcasses shall be well-finished, well-fleshed, of a reasonably good quality and derived from steers, heifers or cows exceeding five years.

(d) *Grade 2*

The carcasses shall be of a fair finish, reasonably fleshed, of a fair quality and derived from steers, heifers or cows of an age not exceeding five years or from bulls with no permanent incisors; or the carcasses shall be of a fairly good finish, reasonably well-fleshed, of a fair quality and derived from steers, heifers or cows of an age exceeding five years; or the carcasses shall be of a fair finish, well-fleshed and derived from bulls with one or more permanent incisors.

(e) *Grade 3*

The carcasses shall be either of a fair finish but poorly fleshed or reasonably fleshed but of a poor finish, and derived from steers, heifers or cows of an age not exceeding five years or from bulls with no permanent incisors; or the carcasses shall be of a fair finish, reasonably fleshed and derived from steers, heifers or cows of an age exceeding five years; or the carcasses shall be reasonably well-fleshed, but may be of a poor finish, and derived from bulls having one or more permanent incisors.

(f) *Grade 4*

Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.

(3) For the purpose of —

- (a) subregulation (2) (a), (b) and (c) (i) and (ii) any bovine animal (excluding bulls) of which the head has been separated from the body or carcass (as the case may be) prior to the determination by a meat grader of the state of

dentition of such animal, shall be deemed to have been a bovine animal with more than six permanent incisors; and

- (b) subregulation (2) (a) to (e) inclusive, any bull of which the head has been separated from the body or carcass (as the case may be) prior to the determination by a meat grader of the state of dentition of such bull, shall be deemed to have been a bull with one or more permanent incisors.

5. (1) There shall be four grades of mutton, namely Prime Grade, Grade 1, Grade 2 and Grade 3.

Grading specifications for mutton

(2) The specifications for the various grades of mutton shall be as follows —

(a) *Class A*

(i) *Prime Grade*

The carcasses shall be of a proper finish, well-fleshed, of a good quality and derived from wethers or ewes, or the carcasses may be somewhat deficient in finish but must be very well-fleshed, of good quality and derived from wethers or ewes:

Provided that carcasses in this grade shall show at least a fairly even distribution of fat and that no carcass of the fat-tail type shall be included in this grade.

(ii) *Grade 1*

The carcasses shall be of a fair finish, reasonably fleshed, and derived from wethers or ewes:

Provided that moderately over-fat carcasses may be included in this grade.

(iii) *Grade 2*

The carcasses shall be either of a fair finish and poorly fleshed or reasonably fleshed and of a poor finish, and derived from wethers or ewes or from rams of better carcass quality (considered on the basis of the quality of ram carcasses):

Provided that moderately over-fat but not grossly over-fat carcasses may be included in this grade.

(iv) *Grade 3*

Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.

(b) *Class B*

(i) *Grade 1*

The carcasses shall be of a fair finish, reasonably fleshed, of a fair quality and derived from wethers or ewes:

Provided that moderately over-fat carcasses may be included in this grade.

(ii) *Grade 2*

The carcasses shall be either of a fair finish and poorly fleshed or reasonably fleshed and of a poor finish, and derived from wethers or ewes or from rams of better carcass quality (considered on the basis of the quality of ram carcasses):

Provided that moderately over-fat but not grossly over-fat carcasses may be included in this grade.

(iii) *Grade 3*

Carcasses which do not comply with the requirements as prescribed for the aforementioned grades.

Grading specifications for lamb

**6.** (1) There shall be four grades of lamb, namely Super Grade, Grade 1, Grade 2 and Grade 3.

(2) The specifications for the various grades of lamb shall be as follows —

(a) *Super Grade*

The carcasses shall be of a proper finish, well-fleshed, of a good quality and derived from wether or ewe lambs or from ram lambs whose carcasses show little masculine character; or the carcasses may be somewhat deficient in finish but should be very well-fleshed, of good quality and derived from wether or ewe lambs or from ram lambs whose carcasses show little masculine character:

Provided that carcasses in this grade shall show at least a fairly even distribution of fat and that no carcass of the fat-tail type shall be included in this grade.

(b) *Grade 1*

The carcasses shall be of a fair finish, reasonably fleshed and derived from wether or ewe lambs or from ram lambs, whose carcasses show no marked masculine character:

Provided that moderately over-fat carcasses may be included in this grade.

(c) *Grade 2*

The carcasses shall be either of a fair finish and poorly fleshed or reasonably fleshed and of a poor finish and derived from wether, ewe or ram lambs:

Provided that moderately over-fat but not grossly over-fat carcasses may be included in this grade.

(d) *Grade 3*

Carcases which do not comply with the requirements as prescribed for the aforementioned grades.

7. (1) If the owner of any carcass or the agent of such owner is not satisfied with the decision of a meat grader in regard to, the grading of that carcass, he shall be entitled to appeal to the Director against that decision:

Appeals  
against  
grading

Provided that his intention to do so is conveyed to that meat grader before such carcass is removed from the place where it has been graded.

(2) The meat grader may apply to the carcass, in respect of which he has under subregulation (1) been informed that an appeal is contemplated, a mark which he considers necessary for identification purposes.

(3) No appeal under subregulation (1) shall be considered unless it is lodged with the meat grader in charge at the place where the carcass in question has been graded, on the day on which the decision which is the subject of that appeal, is given and is accompanied by a deposit of R30 in the case of an appeal against the grading of one beef carcass and additionally, or alternatively, R10 in the case of an appeal against the grading of one lamb or mutton carcass.

(4) Where an owner or agent simultaneously lodges more than one appeal in terms of subregulation (3) the deposit in respect of each such appeal other than the first shall be R4 in the case of every additional beef carcass and R1 in the case of every additional lamb or mutton carcass.

(5) A carcass in respect of which an appeal has been lodged in terms of subregulation (3) shall be kept in cold storage by the person in charge of the abattoir at which the animal from which that carcass is derived was slaughtered.

(6) Carcasses in respect of which an appeal has been lodged shall be stored, in the case of beef carcasses, in the form of whole sides and in the case of lamb and mutton carcasses in the form of whole carcasses.

(7) The Director shall designate a person or persons who shall decide any appeal as soon as possible and not later than seven days after the date on which it has been lodged with the meat grader concerned, and the decision of such person or persons shall be final.

(8) The person or persons designated in terms of subregulation (7) to decide an appeal shall cause the applicant or his agent to be notified of the place, date and time at which the appeal will be decided, as soon as possible, but in any case not less than two hours before the time fixed for the appeal, in order to enable the appellant or his agent to identify the carcass or carcasses which have been stored by the person in charge of the abattoir as aforesaid.

(9) The person or persons designated as aforesaid to decide an appeal may after the carcase or carcasses have been identified in terms of subregulation (8) request all persons (including the appellant and his agent) to vacate the room in which the appeal is to be decided until such time as the decision has been reached.

(10) Immediately after the appeal has been decided, the person or persons who decided the appeal shall acquaint the appellant or his agent of the decision arrived at, and if the appeal is being dismissed, at the request of the appellant or his agent, state the reasons for such dismissal.

(11) The amount deposited in respect of any appeal shall be forfeited if the appeal is dismissed, or if the carcase or carcasses to which it relates are not identified by the appellant or his agent at the place, date and time notified to him in terms of subregulation (8):

Provided that if an appeal has been lodged in respect of more than one carcase and the appeal is dismissed in respect of some of such carcasses, the appellant shall forfeit an amount which bears the same percentage in relation to the total deposit as the number of carcasses in respect of which the appeal is dismissed bears to the total number of carcasses in which the appeal has been lodged.

Revocation of  
S.I. 68/1968

**8.** The Grading and Marking of Carcasses Regulations, 1968 are revoked.

Dated the 9th day of March, 1972.

A. MOGWE,  
*Permanent Secretary,*  
*Office of the President.*

L2/7/21