

LIVESTOCK AND MEAT INDUSTRIES ACT
(Cap. 36:03)

GRADING OF CARCASSES (AMENDMENT) REGULATIONS, 2004
(Published on 19th March, 2004)

ARRANGEMENT OF REGULATIONS

REGULATION

1. Citation
2. Amendment of Cap. 36:03 (Sub. Leg)
3. Amendment of regulation 3 of the Regulations
4. Amendment of regulation 4 of the Regulations

IN EXERCIS of the powers conferred on the President by section 3 of the Livestock and Meat Industries Act, the following Regulations are hereby made —

1. These Regulations may be cited as the Grading of Carcasses (Amendment) Regulations, 2004. Citation

2. The Grading of Carcasses Regulations (hereinafter referred to as “the Regulations”) are hereby amended by inserting in regulation 2 thereof, in their correct alphabetical order, the following new definitions — Amendment
of Cap. 36:03
(Sub. Leg)

“aged” means a bovine animal, sheep or goat which has eight permanent incisors in wear;

“cold dressed mass” means the weight of a carcass determined immediately after the chilling process and prior to its cutting;

“fat carcass” means a carcass with a distinct accumulation of fat in the abdominal and subcutaneous depots;

“patchy fat cover” means thin but distinct fat covering only the hindquarter, or loin, or both;

“uniform light fat cover” means thin but distinct fat covering the hindquarter, loin and shoulder.”

3. The Regulations are hereby amended in regulation 3 thereof, by adding at the end therein, the following proviso — Amendment
of regulation 3
of the
Regulations

“Provided that in the case of generalised bruising involving only one side of a bovine carcass, each side may be graded separately.”.

4. Regulation 4 is amended by substituting for subregulation(2) thereof, the following — Amendment
of regulation 4
of the
Regulations

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

(a) *Super Grade*

The carcasses shall be of any sex, having not more than four permanent incisors, of good conformation, and uniform light fat cover. Fat colour shall be white only.

(b) *First Grade*

The carcasses shall be of any sex, having not more than four permanent incisors, of good conformation, of patchy fat cover or none. Fat shall be white or cream only.

(c) *Second Grade*

The carcasses shall be of any sex, have up to eight permanent incisors, of fair conformation, at the most with a uniform light fat cover; or the carcasses shall be of any sex, age, or fair to good conformation, with patchy or uniform light fat cover. Fat colour shall be of any normal colour.

(d) *Third Grade*

The carcasses shall be of any sex and age, of poor conformation, and no fat cover.

(e) *Fourth Grade*

The carcasses shall be of any sex and age, of very poor conformation, and either none or patchy fat cover whose meat is fit for manufacturing purposes.

(f) *Canning Grade*

The carcasses shall be of any sex and age and of very poor conformation with oedema whose meat is suitable only for canning.

MADE this 10th day of March, 2004.

F.G. MOGAE,
President.

L2/7/21/11