

Ovine Industry Agreed Trimming Criteria.

Trimming is limited to:		Notes
1	Pelt	
2	Head	(including tongue) either manually knifed through the atlas-axis joint, or if mechanically severed, removed by a severing cut which replicates the manual removal. A minimal variation of one vertebra either side of the atlas joint can be restored.
3	Feet	The fore feet at the carpus-metacarpus joint and the hind feet at the tarsus-metatarsus joint.
4	Internal Organs	Including all digestive, respiratory, excretory and reproductive organs.
5	Mammary systems and cuds	Ensuring removal of udder fat and inguinal glands (post inspection) leaving other surrounding tissue intact. *
6	Skirts: Thick and Thin	These are generally removed but companies may elect for commercial reasons to retain these on the carcass.
7	Precurral Fat and Glands	This is generally removed but companies may elect for commercial reasons to retain on the carcass.
8	Internal Fats	All kidney, and channel fat including that over the tenderloin and up into the suet pocket.
9	Tail	At the coccygeal vertebrae
10	Aorta & Vena Cava	All tissue
11	Neck	Trim as removed clearly with the pluck, and any extraneous material i.e. that which is contaminated by blood clots, ingesta etc.

*Glands must be left intact until after post mortem inspection, but are unwanted in finished product and are most efficiently removed when doing final internal fat trim.

In addition to this criteria Meat Processors need to ensure that product is eligible for the intended market.