

## CARCASS FABRICATION

A lamb carcass of high quality provides a higher yield of meat. A thin layer of fat cover is desirable as it makes the meat more tasty and tender. The thickness of the layer of fat should not exceed 5 mm.

The ideal carcass has:

- Meat with a pink colour, a firm texture as well as fine and delicate fibres;
- Large round muscles;
- The presence of firm fat with an almost white colouring.

The neck is supple to the touch and well muscled. The leg muscles are round and lightly covered by fat. Feeling along the spine reveals the presence of round muscles. The thoracic cage is large.

To the touch, the muscles are suppler than the fat, which becomes hard when cold. If the fat cover is insufficient, the colour of the meat could be affected more easily during changes in temperatures due to transportation and future handling. The shanks should be well-developed and meaty. The patella (knee joint) should not be noticeable.




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## DETERMINING THE AGE

The younger the animal, the more tender it will be. Flank muscles are normally dark pink. An older animal has darker meat. The carcass of a young lamb will show pink joints that are moist and porous. There is the presence of cartilage in the scapula. Many of the vertebrae will not be welded together. The rib bones will still be round and have red spots in some areas. In contrast, the ribs of an older lamb will be whiter and flatter.