

MEAT

ANNEXURE R FRESH AND PROCESSED MEAT

1 FRESH MEAT

- All meat shall be clean, free from bruising, decay or disease, shall be properly processed and bruising, skirting, neck and udders shall be cut away to the satisfaction of the responsible inspector and/or receiving officer.
- All meat shall be properly chilled before delivery.
- There shall be ten ribs on forequarters and three ribs on hindquarters.
- When beef is ordered in whole quarters, cuts smaller than quarter cuts shall not be requested. If the required mass is less than that of the average mass of a quarter cut, orders for specific cuts shall be placed and payment shall take place in accordance with contract tariffs applicable to the particular cuts ordered. If the quantity requested is, however, more than the average mass of a quarter cut, and the full amount required cannot be delivered in the form of one or more full quarter cuts, the total mass ordered shall be delivered in full quarter cuts together with one additional cut containing a reasonable portion of "best" meat in relation to the other parts.
- Unless otherwise stipulated, all cuts or portions shall be cut from beef complying with the above requirements.
- If there is an order for cut-up full quarters and the mass thereof is less than that of a full quarter, meat shall be delivered from such a cut-up quarter containing a reasonable portion of "best" cuts in relation to the other parts.
- *Colour coding: Purple = A grade, Brown = B grade and Red = C grade*

The following cuts may be used:

MEAT, FRESH	
1	BEEF
1.1 Meat cuts: Class B (1- 3mm fat layer)	
<ul style="list-style-type: none"> • Bolo, whole • Bolo, cubed (20 x 20 x 20 mm) • Chuck • Shin, cubed with bone (50 x 50 x 50 mm) • Silverside, fresh • Stewing beef (50 x 50 x 50 mm) (78% meat, 2% fat < 20% bone) • Topside, cubed (20 x 20 x 20 mm) • Topside, whole • Topside, slices, tenderised (thickness $\pm 12-15$ mm & Mass $\pm 100-110$g) 	

1.2 Offal

- Tripe
- Kidneys
- Liver
- Oxtail, cut-up(30 x 30 mm pieces)
- Tongue, cleaned. Whole, pickled

2 MUTTON**2.1 Meat cuts: Class B (1- 3 fat layer)**

- Leg of mutton, de-boned
- Leg of mutton, whole
- Loin chops (Thickness \pm 12 – 15 mm & Mass \pm 130 – 140 g)
- Rib chops (Thickness \pm 12 – 15 mm & Mass \pm 130 – 140 g)
- Stewing mutton (50 x 50 x 50 mm) (78 % meat, 2% fat, 20% bone)

3 PORK**3.1 Meat cuts (1-10 mm fat layer)**

- Thick rib chops (Thickness \pm 12 – 15 mm & Mass \pm 130 – 140 g)
- Chump chops(Thickness \pm 12 – 15 mm & Mass \pm 130 – 140 g)
- Loin chops (Thickness \pm 12 – 15 mm & Mass \pm 130 – 140 g)
- Rib chops (Thickness \pm 12 – 15 mm & Mass \pm 130 – 140 g)

2 PROCESSED MEAT**2.1 MINCED MEAT****2.1.1 Scope**

This specification covers minced fresh meat.

2.1.2 Definitions

The following definitions apply for the purposes of this specification:

Minced meat	The minced muscular tissue of the skeleton of bovine, sheep or pigs and not a mixture of the three.
Offal	Intestines, maniples, stomachs, udders, spleen, lungs, salivary glands, lymph glands, testicles, uterus, ovaries, skin, cartilage and bony fibers.
Packaging	Clear see through plastic bags.
Per cent	Percentage by mass.

2.1.3 Conditions under which the product shall be manufactured

- The premises in which minced meat is manufactured shall comply at all times with both the general requirements (Section 2) and the applicable specific requirements (Section 4) of the latest edition and amendment, if any, of SABS 049. Code of Practice for Food Hygiene Management.

2.1.4 Requirements for raw materials

- **Meat:** The meat used in the preparation of minced meat shall be the fresh, untainted and healthy muscle fiber and fat of bovine, sheep or pigs only. The meat shall be from carcasses approved in accordance with the existing veterinary requirements. Frozen or cured meat may not be used in the preparation of these products. The cut-offs used shall as far as possible be free from sinews and other connective tissue. Cut-offs that are bruised or are from parts of the head other than the jaw muscles or, in the case of pork from sections of the abdomen with semen, may not be used.
The feet, skin, brains, entrails (pancreas and thymus), liver and offal may also not be used. Beef, mutton and pork may be used in any ratio in the preparation of this product.

2.1.5 Requirements for the product

2.1.5.1 Physical and chemical requirements

Composition	Minced meat shall consist only of lean meat and fat. The fat content may not be more than 30,0%. The product shall contain at least 2,22% of protein nitrogen. Grain products or other fillers, spices or other flavouring and preservatives may not be added.
Appearance	The product shall be characteristic in respect of colour and general appearance.
Taste and smell	When the necessary spices, etc., are added in accordance with normal usage and the product is ready to be served it shall have a pleasant taste. No foreign odour may be present.
Nitrate	The product may contain no nitrates.

2.1.5.2 Microbiological requirements

- *ESCHERICHIA COLI* types I (*faecal Coli*) shall be absent in any one gram of the product.
- The product shall be free from any pathogenic organism.

2.1.6 Packing and despatching of the products

Packing The product shall be packed in clear see through plastic bags.

Dispatching An insulated cool truck to be used.

- The method of transporting the product at the time of dispatch shall be such that the product reaches its destination in a sound condition. The temperature during transportation may not exceed 7 °C.

2.1.6 Complying with regulations

- The product and the conditions under which it is prepared and delivered shall comply with both the preceding requirements and all applicable statutory and other regulations that are in force.

2.2 SAUSAGE

- Attention is drawn to the regulations for sausage in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No.54 of 1972). With due consideration to the above, the various types of sausages shall consist of the following:

(i) Beef sausage (*maximum fat content 30%*)

Lean beef	<i>3 parts</i>
Beef or pork fat	<i>1 part</i>
Total meat content	<i>At least 75% (lean meat plus fat)</i>
Cereal and starch products	<i>Not more than 6%</i>
Salt	<i>Not more than 1,5%</i>

Standard herbs, spices, harmless flavourants and permitted food additives.

(ii) Pork sausage (*Maximum fat content 30%*)

Lean pork	<i>4 parts</i>
Chine	<i>1 part</i>
Total meat content	<i>At least 75% (lean meat plus fat)</i>
Cereal and starch products	<i>Not more than 6%</i>
Salt	<i>Not more than 1,5%</i>

Standard herbs, spices, harmless flavourants and permitted food additives.

(iii) Boerewors (*Maximum fat content 30%*)

Lean meat	<i>2 parts</i>
Fat	<i>1 part</i>
Total meat content	<i>At least 90% (lean meat plus fat)</i>
Cereal and starch products	<i>Not more than 6%</i>
Salt	<i>Not more than 1.5%</i>

Standard herbs, spices, vinegar, harmless flavourants and permitted food additives.

2.2.1 Scope

These specifications shall cover fresh sausages.

2.2.2 Definitions*The same as for minced meat.**Permitted preservative - Sulphur dioxide.***2.2.3 Conditions under which the product shall be produced***The same as for minced meat.***2.2.4 Requirements for raw materials***The same as for minced meat.*

Fillers and flavourants	Fillers and flavourants used for the preparation of the product shall be sound and edible. No soya, offal (except for the casing) and mechanically de-boned meat shall be permitted.
Preservative	The preservative shall be prepared especially for use in food.
Casings	Only natural casings may be used. They shall be whole and clean and their diameter, after being filled, shall be at least 12.5 mm and not more than 28,0 mm.

2.2.5 Requirements for the product**2.2.5.1 Physical and chemical requirements**

Composition	The end product shall be composed as in beef sausage, pork sausage or boerewors requirements as stipulated above. The product shall contain at least 2,2% of protein nitrogen. Cereal products or other edible carbohydrate fillers, spices and/or any flavourants and permitted preservatives may be added. Boric acid and benzoic acid may not be used in the preparation of the product.
Appearance	The product shall be characteristic in respect of colour and general appearance and the casings shall be undamaged.
Taste and smell	When the product is ready to be served it shall have a pleasant taste. It may not be tasteless or be excessively seasoned. No strange odours may be present.
Preservative	The product may contain sulphur dioxide in a concentrate that does not exceed 450 d.p.m.
Nitrate	The product may contain not more than 200dpm nitrate in the form of sodium nitrate.

2.2.5.2 Microbiological requirements*The same as for minced meat.*

2.2.6 Packing and despatching the product

The same as for minced.

2.2.7 Complying with regulations

The same as for minced meat.

The other requirements for minced meat are also applicable to all sausages.

2.3 GENERAL

- As regards meat, the classes shall be in accordance with the regulations regarding the classification and marking of meat as contained in Government Notice R. 1748, published in Government Gazette No. 14060 of 26 June 1992. As interpreted in the decision of the Executive Officer of Agricultural Product Standards or his representative, whose decision on the way in which the meat complies with the contract specifications shall be final.
- If an environmental health officer of the Meat abattoir is available no meat will be accepted unless he has approved it and stamped or marked to show that it complies with the specification requirements. If no such inspector is available the decision of the Procurement Administration or its representative or the receiving officer shall be final on the question whether the meat complies with the specifications.
- In areas in which the necessary facilities exist the animals shall be slaughtered in a recognised abattoir, and the carcasses shall be approved and stamped by a meat hygiene inspector. In other areas the meat shall be approved and stamped by a recognised authority (a health officer, a veterinarian or qualified meat inspector).
- Meat of the C age group, bulls, rams and goats, and boars (pigs), including boars castrated in an advanced lifetime or that show signs that they have not been thoroughly castrated shall not be accepted unless specifically included in a special contract .
- No frozen meat may be delivered, except in cases where such meat is requested or its delivery is specifically authorized. Meat that has been thawed once or more than once and refrozen shall not be accepted.
- Fresh meat may not be treated with a preservative.
- Meat that has to be transported shall be transported in a hygienic way and covered suitably so that it is protected to the satisfaction of the receiving officer against dust and other contamination.
- Meat that is to be dispatched by rail shall be packed in hessian bags or stitched in similar material and/or packed in containers so that it will be free from contamination
- Meat shall be delivered at a time determined by the receiving officer.
- If required, slaughter animals shall be slaughtered 24 to 48 hours before the delivery of the meat.