



TANZANIA STANDARDS

Goat carcasses and meat cuts — Specification

DRAFT TZS FOR STAKEHOLDER'S COMMENTS ONLY

TANZANIA BUREAU OF STANDARDS

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0 Foreword

Goat meat is locally produced in Tanzania. There is potential for the development of internal as well as international trade for goat meat. The demand for goat meat is gradually increasing because of richness in nutrients especially protein. The development of this Tanzania Standard is necessary to ensure that the goat meat produced in the country have the required safety and quality.

In the preparation of this Tanzania Standard substantial assistance was drawn from:

Gulf standard GS 996 – 1998 *Beef, buffalo, mutton and goat fresh meat*.

In reporting the results of a test or analysis made in accordance with this Tanzania Standard, if the final value observed or calculated is to be rounded off, it shall be done in accordance with TZS 4 (see clause 2).

1 Scope

This Tanzania Standard specifies the requirements, sampling and test methods for goat carcasses and meat cuts intended for human consumption.

2 Normative references

The following referenced standards are indispensable for the application of this Tanzania Standard. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced standard (including any amendments) applies.

TZS 4, *Rounding off numerical values*

TZS 76, *General method for determination of Arsenic silver — Diethyldithiocarmate photometric method*

TZS 109, *Food processing units — Code of hygiene*

TZS 110, *Abattoir design, ante mortem and postmortem inspection of slaughtered animals, fresh meat and processed meat products — Code of hygiene*

TZS 131 /ISO 7954, *Microbiology of food and animal feeding stuff — General guidance for enumeration of yeasts and moulds — Colony count technique at 25 °C*

TZS 118 /ISO 4833, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 °C*

TZS 129, *Meat and meat products — Microbiological examination — Sampling*

TZS 121, *Microbiological examination for Clostridium botulinum and Clostridium botulinum toxins — Test method*

TZS 122, *Microbiology of food and feeding stuffs — Horizontal method for detection of Salmonella spp.*

TZS 125-1 /ISO 6888-1, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) — Part 1: Technique using Baird-Parker agar medium — Amendment 1: Inclusion of precision data

TZS 125-2/ISO 6888-2, Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species) — Part 2: Technique using Rabbit Plasma Fibrinogen agar medium

TZS 183, Fresh meat in retail — Code of hygiene

TZS 268, General atomic absorption spectrophotometric method for determination of lead in food and food stuffs

TZS 538, Labelling of pre-packaged foods — General requirements

TZS 731/ISO 7251, Microbiology of food and feeding-stuffs — Horizontal method for the detection and enumeration of presumptive *Escherichia coli* — Most Probable Number Technique

TZS 949-1/ISO 21528-1, Microbiology of food and animal feeding stuffs — Horizontal methods for the detection and enumeration of Enterobacteriaceae — Part 1: Detection and enumeration by MPN technique with pre-enrichment

TZS 949-2 /ISO 21528-2, Microbiology of food and animal feeding stuffs — Horizontal methods for the detection and enumeration of Enterobacteriaceae — Part 2: Colony count method

CXM 2

CXS 193

TZS 852 (Part 1 & 2)

3 Terms and definitions

For the purpose of this Tanzania standard, the following terms and definitions shall apply:

3.1 abattoir/slaughter house

any establishment licensed by competent authority for slaughter of animals and/or processing into meat products intended for human consumption

3.2 carcass

body of any animal slaughtered after bleeding and dressing in the abattoir

3.3 dressing

removal of the hide or skin, viscera feet up to the carpal and tarsal joints and udders. It may or may not include removal of the head and splitting the carcass in the midline

3.4 meat

flesh of animals used as food

3.5 meat cut

piece of meat separated from the carcass of an animal during butchering

3.5 fresh meat

meat that has not been subjected to any processing other than chilling, freezing, vacuum-packaging or wrapping in a controlled atmosphere

3.6 goat

any male or female caprine animal

4 Requirements

4.1 General requirements

Goat meat shall be obtained from healthy goat slaughtered in accordance with TZS 183 and TZS 110.

4.2 Specific requirements

Types of goat carcasses and meat cuts.

4.2.1 Type A: Fresh carcass

Fresh carcass, delivered unrefrigerated and showing no signs of deterioration.

4.2.2 Type B: Fresh, chilled carcass

Carcass chilled such that the temperature at the deepest portion of the flesh near the bone shall be 0 -4 °C and shall show no evidence of deterioration.

4.2.3 Type C: Fresh, frozen carcass

Carcass, frozen solid (-18 °C or below) when delivered and shall show no evidence of deterioration.

4.2.4 Type D: Fresh cuts

- a) Legs;
- b) Loins;
- c) Racks;
- d) Breasts;
- e) Shanks;
- f) Shoulders; and
- g) Chops.

NOTE – Cuts shall be prepared from fresh carcasses of type A. Goat meat cuts shall be well trimmed and clean with surplus fat removed.

4.2.5 Type E: Fresh, chilled cuts

These shall be obtained from the carcasses of Type A and chilled (as listed under type D).

4.2.6 Type F: Fresh, frozen cuts

These shall be obtained from the carcasses of Type A and frozen solid (as listed under type D). The cuts shall show no evidence of refreezing or deterioration.

4.3 Grading of meat cuts

The cuts shall be graded as indicated in Annex A.

4.4 Goat carcasses and meat cuts shall be:

- a) intact, considering the presentation;
- b) free from visible blood clots, or bone dust;
- c) free from visible foreign matter (for example dirt, wood, metal particles, hair, skin);
- d) free of offensive odour;
- e) free of obtrusive bloodstains;
- f) free of contusions having material impact on the product such as protruding or broken bones;
- g) free from freezer-burn;
- h) free of spinal cord (except for whole unsplit carcasses);
- i) of natural colour; and
- j) free from unwanted fat, bruise, spilling body fluids, aerosol and sprays of insecticides.

4.5 Freezing and storage

4.5.1 Goat carcasses shall be chilled within 6 h after slaughter. Chilling shall precede freezing process. Goat carcasses may be aged to mature for a period of 2 weeks at a temperature of 1-4 °C

4.5.2 Goat carcass and meat cuts may be stored and preserved depending on the refrigeration method used. Storage temperatures should be maintained such that throughout the supply chain uniform internal product temperatures remain as follows;

- a) **Chilled meat** – internal product temperature maintained at not less than -1.5 °C or more than 4 °C at any time. The product shall be consumed within two (2) weeks under proper storage.
- b) **Frozen meat** – internal product temperature not exceeding -18 °C at any time after freezing. Frozen carcass, sides or cuts, shall attain the temperature of -18 °C or lower within 24 h post chilling and the product shall be consumed within 9 months.

4.6 Other requirements

- a) Cutting, trimming, and boning of cuts shall be accomplished with sufficient care to maintain cut integrity, identity and avoid scores on lean surfaces.
- b) Ragged edges shall be removed close to the lean surfaces.
- c) Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface.
- d) Minimal amount of lean, fat or bone may be included on a cut from an adjacent cut.

For boneless cuts, all bones, cartilage and visible surface lymph glands shall be removed.

4.7 Transportation

All fresh, chilled or frozen goat meat shall be loaded in refrigerated transport vehicles and the packages shall be handled with due care to preserve the quality of the products.

5 Contaminants

5.1 Heavy metals

Goat carcasses and cuts shall Comply with heavy metals limits established in the CXS 193

5.2 Veterinary drug residues

Goat carcasses and meat cuts shall have maximum residue limits for veterinary drugs in accordance with CXM 2

5.3 Pesticide residues

Goat carcasses and meat cuts shall have maximum pesticide residues in accordance with the Codex Alimentarius pesticide residues database

6 Hygiene

6.1 Goat carcasses and meat cuts shall be produced and prepared under hygienic conditions according to TZS 109 and TZS 110.

6.2 Goat carcasses and meat cuts shall not contain microbiological counts exceeding requirements prescribed in Table 1 when tested in accordance with the test methods prescribed therein.

Table 1 – Microbiological limits for goat carcasses and meat cuts

S/N	Characteristic	Limits	Test method (see clause 2)
1	Total plate count, cfu/g, <i>max.</i>	10 ⁴	TZS 118
2	Enterobacteriaceae, <i>max.</i>	10 ²	TZS 949 (Part 1 or 2)
3	Salmonella spp./25 g	Absent	TZS 122
4	<i>Esherichia coli</i> , MPN/g	Absent	TZS 731
5	<i>Listeria monocytogenes</i> in 25g	Absent	TZS 852 (Part 1 & 2)
7	<i>Staphylococcus aureus</i>	Absent	TZS 125 (Part 1 or 2)
8	Yeast/moulds, cfu/g, <i>max.</i>	10 ²	TZS 131

7 Packaging

Goat carcasses and meat cuts shall be packaged in a food grade packaging materials that safeguard the quality and safety of the products during handling and storage.

8. Labelling

Goat carcasses and meat cuts shall be marked and labelled in accordance with TZS 538. In addition, each container of goat carcasses and/or cuts shall be legibly and indelibly marked with the following information:

- a) Name of the product;
- b) Grade/class of carcass or cut;
- c) Name and physical address of processor, packer or retailer/distributor;
- d) Batch or code number;

- e) Number of pieces;
- f) Net weight in metric unit;
- g) Date of packing/slaughter;
- h) Expiry date;
- i) Country of origin; and
- j) Storage.

9. Sampling

Sampling of goat carcasses and meat cuts shall be done according to TZS 129

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Annex A
(normative)

Characteristics of goat meat cuts for wholesale and retail

Wholesale	Retail cuts	Characteristics
Leg	Frenched leg	Shank bone is “frenched”, that is, meat is removed to expose 2.5 cm or more of lower end of shank bone.
	American leg	Shank meat is removed at stifle joint. Shank meat is tucked into pocket under fell and pinned into place.
	Half of leg	Either the shank half or the loin half
	Leg chops (steaks)	May contain cross section of backbone and aitchbone. Centre cut steaks look like miniature beef round steaks.
	Sirloin chops	Correspond to beef sirloin steaks. Pinbone chops have considerable bone.
	Boneless sirloin roast	Small boneless roll weighing from 1 to 1.75 kg
Loin	Loin roast	Corresponds to beef short loin. It can be the unsplit loin but is usually one side of the split loin.
	Rolled loin roast	Boned and rolled loin
	Loin chops	Contain T-shaped bones; correspond to porter-house, T-bone, and club beef steaks.
	English chops	Cut across the unsplit loin. Backbone removed and boneless chop
Rack	Rib (rack) roast	Contains rib bones and rib eye muscle.
	Crown roast	Ribs are ‘frenched’, that is, meat is removed from rib ends, then two or more rib sections are shaped and tied into a ‘crown’
		Contain rib bone and rib eye muscle.
	Frenched chops	Same as rib chops except meat is removed from ends of ribs.
Shoulder	Square-cut shoulder	Thickest part of forequarter, with shank, breast rib (rack), and neck removed.
	Cushion shoulder	Boned and left flat. Sewed on two sides. One side may be left open for stuffing, then skewered or sewed.
	Rolled shoulder	Boneless roll made from square -cut shoulder.
	Boneless shoulder	Cut from boneless rolled shoulder.
Chops	Mock duck	Made from outside of shoulder. Shaped like a duck.

Wholesale	Retail cuts	Characteristics
	Arm chops	Contain small round bone and usually the cross-sections of 4 or 5 rib bones.
	Blade chops	Contain portions of rib, back and blade bones.
	Saratoga chops	Boneless chops made from the inside shoulder muscle.
	Neck slices	Round slice with neck vertebrae in center.
Breast	Breast	Corresponds to veal breast and to short plate and brisket of beef. Narrow strip of meat containing breast bone and ends of 12 ribs.
	Breast with pocket	Same as above but with pocket between ribs and lean.
	Rolled breast	Small boneless roll. Alternating layers of lean and fat.
	Riblets	Breast bone removed and breast cut between ribs. Each small piece contains part of a rib bone.
Shank	Shank	Contain shank and elbow bones.

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