

The purposes of the carcass classification in pig:

- To **standardize** pig production by applying an objective and uniform method.
- To improve the meat production **quality**.
- To ensure comparable **market prices** for pigs across the country and with other European countries.
- To improve **transparency** in price formation.
- To ensure **fair payment** to the producers.

Which are the basics of the classification system?

- All carcasses should be dressed and presented according to the legislation at the moment of weighting and classification.
- Each carcass will be classified according to the estimated **lean meat** percentage.
- Only authorized and licensed **classifiers** will grade each carcass in the abbatoir using an **authorized method**.
- Carcasses should be individually identified and **marked**.
- Slaughterhouses should **inform** the pig supplier about the result of the classification of each carcass.
- Slaughterhouses should report **prices** to the Ministry of Agriculture, Forestry and Water Management.

For more information:

klasifikacija-trupova.euzatebe.rs/en/

www.minpolj.gov.rs/



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Pig carcass classification system in Serbia



Ministry of Agriculture
Republic of Latvia



1 CARCASS PRESENTATION

Carcasses shall be presented without tongue, bristles, hooves, genital organs, flare fat, kidneys and diaphragm.



No other tissue may be removed from carcasses prior to their weighing, grading and marking.

2 CLASSIFICATION: 6 levels

Carcasses will be divided into classes according to their estimated lean-meat content:

- S:** 60% or more
- E:** 55% or more but less than 60%
- U:** 50% or more but less than 55%
- R:** 45% or more but less than 50%
- O:** 40% or more but less than 45%
- P:** less than 40%

3 AUTHORIZED METHODS

ZP method



Two point or ZP method consists of the measurement of the fat depths and muscle thickness in the ham region of the left half of the carcass. It is a completely manual method in which the operator is the one who must carry out the measurements. It can be used only in small slaughterhouses.

Fat-O-Meat'er II ®

The Fat-O-Meat'er II (FOM II) is a device based on reflectance. It is a semi-automatic method that requires a trained classifier to take the measurements, although it performs the calculations automatically.



Optigrade ®

In the Optigrade, the probe jabs on defined places into the carcass and measures the varying light reflection of fat and muscle. The base for the calculation of the lean meat content is the fat thickness and muscle depth in the loin region.

