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# MARKETING OF VEALER CARCASSES

## Some Points on Avoiding Condemnations

**EVERY** year, dairy-farmers and others dispose of large numbers of surplus calves as vealers, forwarding the carcasses for sale at the Metropolitan Markets. Carelessness, or lack of knowledge of how the carcasses should be prepared for sale, often leads to wastage, and a proportion of the calves are condemned by Health Department inspectors as unfit for human consumption.

The following notes have been prepared by officers of the Health Department in an endeavour to assist producers to present carcasses in a marketable condition.

### IMMATURITY

The accepted standard of maturity for vealer carcasses is that the calf should weigh at least 40 lb. dressed and should be not less than 14 days old when killed.

Apart from the weight, the condition of the umbilical cord and the kidney fat are the chief factors which indicate maturity.

The greatest proportion of condemnations of veal at the markets is for immaturity and it is felt that much wastage could be avoided if the calves were kept for a further two or three weeks before slaughtering.

### PUTREFACTION

Carcasses sometime arrive at the markets at a fairly advanced stage of putrefaction. In most instances this could have been avoided by observance of the following points:—

1. The complete removal of the intestines, etc.

2. The thorough cleaning of the internal surfaces of the carcass, especially in the region of the kidneys and the neck. The best method of cleaning is with a clean cloth, wrung out to dampness—being particularly careful to avoid any excess moisture.

3. To allow the dissipation of body heat, the carcass should be hung for a period of 6 to 12 hours after killing and stretchers inserted to allow a complete

circulation of air. (It is most important to this stage to protect the carcass from flies to prevent it becoming flyblown.)

The crutch and the neck should be thoroughly opened up.

### BRUISING

Careless or rough handling of calves prior to slaughter can lead to extensive bruising. Dogs should not be used when driving calves as a biting dog can cause bruises which lead to condemnation of the carcass.

### LACK OF CLEANLINESS

In order that the carcasses arrive at the markets in a clean condition, each one must be provided with a covering as a protection against flies and contamination. A fairly open-textured hessian such as a clean chaff-bag would be suitable, but closely-woven material such as is used for cornsacks does not permit adequate air circulation and should be avoided. The wrapping material must be clean—avoid using bags which have contained fertiliser, or dusty, strong-smelling substances.

### HEAVYWEIGHT CARCASSES

Carcasses weighing over 150 lb. dressed are classed as "baby beef." This necessitates branding on the buttock, on the outside of the ribs and on the shoulder, as well as on the inside of the pelvic cavity.

To facilitate branding, the hide should be flayed back at the points mentioned and then replaced to protect the meat during transportation.

Normal-weight vealers are not flayed.

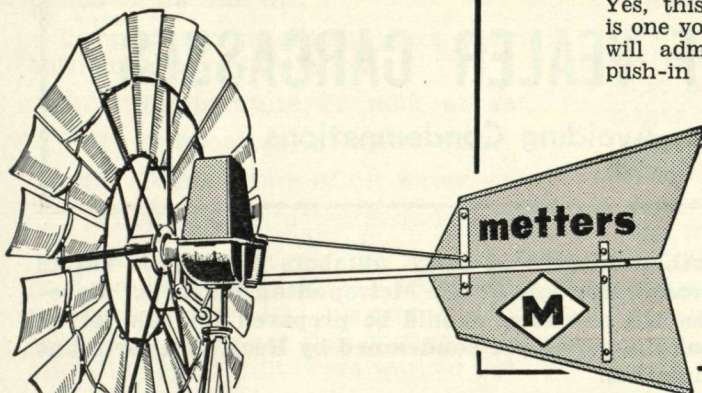


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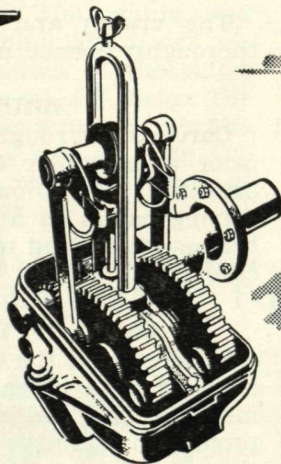
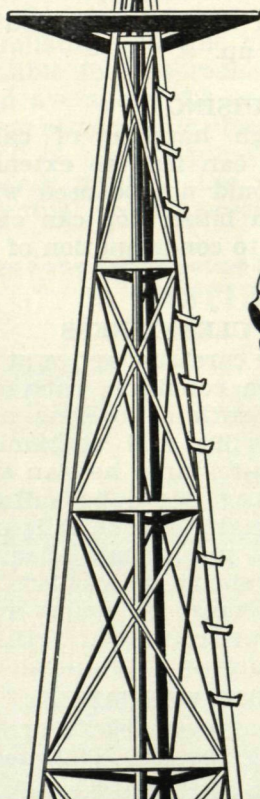
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