

1963/160



THE MEAT REGULATIONS 1940, AMENDMENT NO. 14

BERNARD FERGUSSON, Governor-General

ORDER IN COUNCIL

At the Government Buildings at Wellington this 3rd day of September 1963

Present:

THE HON. J. R. MARSHALL PRESIDING IN COUNCIL

PURSUANT to the Meat Act 1939, His Excellency the Governor-General, acting by and with the advice and consent of the Executive Council, hereby makes the following regulations.

REGULATIONS

1. (1) These regulations may be cited as the Meat Regulations 1940, Amendment No. 14, and shall be read together with and deemed part of the Meat Regulations 1940* (hereinafter referred to as the principal regulations).

(2) These regulations shall come into force on the day after the date of their notification in the *Gazette*.

2. (1) Regulation 10 of the principal regulations is hereby amended by revoking clause 10:4 (as substituted by regulation 2 (2) of the Meat Regulations 1940, Amendment No. 13) and substituting the following clause:

“10:4. All carcasses of baconers graded under this regulation shall be graded as ‘Prime Grade No. 1’, ‘Prime Grade No. 2’, ‘Prime Grade’, or ‘Second Grade’.”

(2) Regulation 10 of the principal regulations is hereby further amended by revoking clause 10:5 (as substituted by regulation 2 (3) of the Meat Regulations 1940, Amendment No. 13) and substituting the following clause:

*S.R. 1940/90

Amendment No. 1:	S.R. 1941/193	(Revoked)
Amendment No. 2:	S.R. 1946/172	(Revoked)
Amendment No. 3:	S.R. 1948/157	(Revoked)
Amendment No. 4:	S.R. 1949/18	(Revoked)
Amendment No. 5:	S.R. 1951/295	(Revoked)
Amendment No. 6:	S.R. 1954/92	
Amendment No. 7:	S.R. 1954/190	(Revoked)
Amendment No. 8:	S.R. 1958/27	
Amendment No. 9:	S.R. 1959/143	
Amendment No. 10:	S.R. 1959/184	
Amendment No. 11:	S.R. 1961/49	
Amendment No. 12:	S.R. 1961/132	
Amendment No. 13:	S.R. 1962/77	

“10:5. The standards of the respective grades shall be as follows:

“(a) PRIME GRADE NO. 1, PRIME GRADE NO. 2, and PRIME GRADE

“Prime Grade No. 1

“(i) The carcass shall be that of a prime barrow or a prime maiden sow weighing more than 110 lb but not more than 160 lb. The hams of the carcass shall be heavily muscled and the loin shall be lengthy. The shoulders shall be smooth and relatively light in weight. The flank shall be of uniform thickness and shall exhibit no excess fat. The backfat shall be relatively uniform in thickness and not deficient or excessive at any point. The fat shall be firm, white, and free from taint, and the flank fat shall be free from seedy cut or other discolouration. The skin shall be smooth and free from any pronounced pigmentation or other blemish (except slight blemish) and shall be free from hair or bristles (except light patches of deep-rooted bristles being second growth hair). The flesh shall be fine-grained and bright in colour. The carcass of a barrow shall not exhibit any boar characteristics, and in the carcass of a maiden sow there shall be no mammary development.

“Prime Grade No. 2

“(ii) The carcass shall be that of a barrow or maiden sow weighing more than 110 lb but not more than 160 lb. The hams of the carcass shall be fairly well muscled and may be slightly fat. The loin shall be of reasonable length. The shoulders shall not be more than moderately heavy. The flank may be slightly uneven, or rather thin, or wrinkled, but shall not be grossly fat. The backfat may be slightly uneven or slightly deficient. The fat shall be firm, free from taint, and white to light cream in colour. The flank fat may have traces of seedy cut. The skin may be rather coarse or slightly blemished and there may be some moderately heavy patches of deep-rooted bristles being second growth hair. The flesh shall be reasonably fine-grained and not too dull. The carcass of a barrow shall not exhibit any boar characteristics, and in the carcass of a maiden sow there shall be no mammary development.

“(iii) Notwithstanding the provisions of subparagraphs (i) and (ii) of this paragraph, a carcass affected by any minor lesion, injury, or defect which, in the opinion of the Inspector or Grader, renders it unfit for export, shall be included in Prime Grade No. 2 for consumption within New Zealand if otherwise entitled to be included in Prime Grade No. 1 or Prime Grade No. 2, and shall in that case be branded with the appropriate grade mark in accordance with clause 10:8 of this regulation.

“(iv) The carcass of a baconer shall not be graded as Prime Grade No. 1 or Prime Grade No. 2 if the thickness of shoulder fat, or of loin fat, measured in accordance with the provisions of subparagraph (vii) or subparagraph (viii) of this paragraph, exceeds the respective maximum prescribed (according to the weight of the carcass) for that grade in the respective column of the table set out in subparagraph (x) of this paragraph.

“Prime Grade

“(v) The carcass shall be that of a barrow or maiden sow weighing more than 160 lb but not more than 180 lb. The hams of the carcass shall be fairly well muscled and may be slightly fat. The loin shall be

of reasonable length. The shoulders shall not be more than moderately heavy. The flank may be slightly uneven, or rather thin or wrinkled, but shall not be grossly fat. The backfat may be slightly uneven or slightly deficient. The fat shall be firm, free from taint, and white to light cream in colour. The flank fat may have traces of seedy cut. The skin may be rather coarse or slightly blemished and there may be some moderately heavy patches of deep-rooted bristles being second growth hair. The flesh shall be reasonably fine-grained and not too dull. The carcass of a barrow shall not exhibit any boar characteristics, and in the carcass of a maiden sow there shall be no mammary development.

“(vi) The carcass of a baconer shall not be graded as Prime Grade if the thickness of shoulder fat, or of loin fat, measured in accordance with the provisions of subparagraph (vii) or subparagraph (viii) of this paragraph, exceeds the respective maximum prescribed in the table set out in subparagraph (xi) of this paragraph.

“(vii) For the purposes of subparagraph (iv) and subparagraph (vi) of this paragraph, the thickness of shoulder fat shall be measured at right angles to the skin at a point level with the centre of the tip of the spinous process of the third rib vertebra and shall include skin thickness.

“(viii) For the purposes of subparagraph (iv) and subparagraph (vi) of this paragraph, the thickness of loin fat shall be measured at right angles to the skin at a point level with the centre of the tip of the spinous process of the last rib vertebra and shall include skin thickness.

“(ix) Before any measurements are taken in accordance with the provisions of subparagraph (vii) or subparagraph (viii) of this paragraph, the carcass shall be backed down, so as to expose the thickness of fat, from within 2 in. of the root of the tail to the level of the base of the ears.

“(x) The following is the table referred to in subparagraph (iv) of this paragraph:

Cold Dressed Weight of Carcass	Prime Grade No. 1		Prime Grade No. 2	
	Shoulder, Maximum	Loin, Maximum	Shoulder, Maximum	Loin, Maximum
	(In Eighths of an Inch)		(In Eighths of an Inch)	
111 lb to 120 lb ..	11	6	13	8
121 lb to 160 lb ..	12	7	14	9

“(xi) The following is the table referred to in subparagraph (vi) of this paragraph:

Cold Dressed Weight of Carcass	Prime Grade	
	Shoulder, Maximum	Loin, Maximum
	(In Eighths of an Inch)	
161 lb to 180 lb	16	11

“(b) SECOND GRADE

“The carcass shall be that of a barrow or maiden sow weighing more than 110 lb but not more than 180 lb. The carcass of a barrow shall not exhibit any pronounced boar characteristics, and in the carcass of a maiden sow there shall be no more than slight mammary development. Carcasses in this grade shall include any carcass which shows the following characteristics:

“(i) Soft, excessive, insufficient, or discoloured fat:

“(ii) Poor confirmation, pronounced coarseness, or any other blemish or defect which, in the opinion of the Grader, renders it unsuitable for any of the Prime Grades.”

(3) Regulation 10 of the principal regulations is hereby further amended by revoking clause 10:7 (as amended by subclause (4) of regulation 2 of the Meat Regulations 1940, Amendment No. 13) and substituting the following clause:

“10:7. Forthwith after examination of the carcass of any baconer pursuant to clause 10:6 of this regulation, the Grader shall cause such one or other of the following grade-marks as may be applicable to be legibly and indelibly applied to the carcass in the manner prescribed by clause 10:8 of this regulation:

For Prime Grade No. 1, the words ‘Prime No. 1’.

For Prime Grade No. 2, the words ‘Prime No. 2’.

For Prime Grade, the word ‘Prime’.

For Second Grade, the words ‘Second Grade’.”

(4) Regulation 10 of the principal regulations is hereby further amended by revoking clause 10:10 (as amended by subclause (5) of regulation 2 of the Meat Regulations 1940, Amendment No. 13) and substituting the following clause:

“10:10. Such tag or label shall, in respect of the respective grades prescribed for baconers by clause 10:4 of this regulation, be of a colour as follows:

For Prime Grade No. 1	Blue
For Prime Grade No. 2	Buff
For Prime Grade	White
For Second Grade	Red.”

3. Regulation 2 of the Meat Regulations 1940, Amendment No. 13, is hereby amended by revoking subclauses (2), (3), (4), and (5).

4. Regulation 12 of the principal regulations is hereby amended by omitting from clause 12:1 the words “a fee of £5”, and substituting the words “a fee of £1 and for the renewal of the certificate a fee of £1”.

T. J. SHERRARD,
Clerk of the Executive Council.

EXPLANATORY NOTE

This note is not part of the regulations, but is intended to indicate their general effect.

These regulations prescribe new standards of grading in respect of baconers. They also reduce the fee for the issue of a certificate of registration of an abattoir from £5 to £1 and prescribe a fee of £1 for the renewal of the certificate.

Issued under the authority of the Regulations Act 1936.

Date of notification in *Gazette*: 5 September 1963.

These regulations are administered in the Department of Agriculture.