



**WORLD CHAMPION BUTCHER APPRENTICE & YOUNG BUTCHER  
MEAT SPECIFICATIONS**

**Updated 20 March 2024**

1. Beef rump, bone in
  - From a 340kg carcass
  - Category R3. R means: Muscles, with the exception of the thigh and shoulder, almost everywhere covered with fat; low fat deposits inside the rib cage.
  - Limousine breed, heifer, 24/30 months
  - **Approximate weight of the rump: TBC**
  
2. **Side of lamb:** from a 18-20kg
  - Hung from hind legs
  - No head
  
3. **Loin of pork** (belly on, bone in, fillet in)
  - From a 80-90kg carcass
  - Fat thickness of 8-10mm
  
4. **2 x whole chickens:** 2kg