



**WORLD BUTCHERS' CHALLENGE
MEAT SPECIFICATIONS**

Updated 20 March 2024

BEEF

- Side of beef from a 340kg carcass – approx. 170kg for the side
- 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.
- Broken into a hindquarter and forequarter between the 5th and 6th rib
- Both hung from the shank/leg
- Limousine breed, heifer, 24/30 months





PORK

- Side of pork from a 80-90kg carcass
- No head
- Belly flare fat removed
- Fat thickness of 8-10mm
- Feet/trotters on
- Hung from hind shank





LAMB

- Whole lamb: from a 18-20kg carcass
- Hung from hind legs
- No head



CHICKEN

- Whole chickens (x5): 2kg