
EXPERIMENT 3 CARCASS/MEAT GRADING CUTTING – BUFFALO

Structure

- 3.1 Objectives
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3.1 OBJECTIVES

After doing this experiment, you will be able to:

- grade buffalo carcasses; and
- make wholesale cuts of carcasses of buffalo.

3.2 INTRODUCTION

Grading plays a vital role in marketing and merchandizing of meat carcasses. The wholesale buyers and retail customers get what they pay for. In meat cutting, more valued primal cuts are separated from the less valued counterparts. The muscular portion is cut with a sharp knife. The bony structure is severed with a manual or mechanized saw. A limited force is applied while disjuncting whenever joints are involved. In line operations in a meat cutting room should be fully synchronized. Different cuts, fat, trimmings etc. should be transferred to their natural destinations.

3.3 REQUIREMENTS

Buffalo carcasses of different age group:

- a) Buffalo veal carcass
- b) Mature buffalo carcass
- c) Old buffalo carcass
- d) Meat cutting table
- e) Knives
- f) Saws

3.4 GRADING PROCEDURE

On the basis of conformation, finish and quality give the numerical scores to the buffalo carcasses:

SCORE SYSTEM

Grade	Buffalo Veal	Mature Buffalo	Old Buffalo
General build (Conformation)			
Superior Conformation (3)			
Raginess (2)			
Poor Conformation (1)			
Score 1 to 3			
Finish			
Marbling (2)			
Excess fat deposition (1)			
Score 1 to 2			
Quality			
Red, porous rib bones (1)			
Uniformity of carcass (1)			
Fine texture of muscle (1)			
Bright lusture (1)			
Firmness of lean (1)			
Score 1 to 5			
Score out of 10			

BIS specifications for grading mainly rely on fleshing in relation to length, thickness of back, fullness of legs and flank and amount of fat in intercostal muscles. Accordingly record your observations of the buffalo carcasses.

Grade	Buffalo Veal	Mature Buffalo	Old Buffalo
IS:2537 (1995)			
1) Prime grade			
2) Good grade			
3) Commercial grade			

3.5 WHOLE SALE CUTS OF BUFFALO

The buffalo carcasses are separated longitudinally into two equal the vertebral column into two sides.

Fore quarters

- Chuck
- Brisket and fore shank
- Rib and plate

Hind quarters

- Flank
- Short loin
- Sirloin
- Round

Follow the cutting procedure described in theory under 6.2.2 of unit 6 of this course i.e. BPVI-023.

Draw the picture of buffalo carcass showing major cuts

**Carcass/Meat Grading
and Cutting - Buffalo**