





Lamb and mutton are classified according to the maturity of the carcass (lamb, hogget or mutton), sex, fat content (GR measure), weight and in some cases muscling

Fat Classes		Weight Classes					
		A	L	M	X	H	
Export Carcass Classes	A Light weight and almost devoid of external fat	None					
	Y Low fat content	Up to but not including 9.1kg					
		Less than 9.0kg					
			Up to and including 6mm	Up to and including 7mm	Up to and including 9mm		
	P Medium fat content		9.1kg and up to but not including 13.3kg	13.3kg and up to but not including 17.1kg	17.1kg and over		
			9.0kg to 12.5kg	13.0kg to 16.0kg	16.5kg and over		
				Well muscled YM ⁴	Well muscled YX ⁴		
			Over 6mm up to & including 12mm	Over 7mm up to & including 12mm	Over 9mm up to & including 12mm	Over 9mm up to & including 12mm	
			9.1kg and up to but not including 13.3kg	13.3kg and up to but not including 17.1kg	17.1kg and up to but not including 21.3kg	21.3kg and over	
			9.0kg to 12.5kg	13.0kg to 16.0kg	16.5kg to 20kg	20.5kg and over	
		Well muscled PM ⁴	Well muscled PX ⁴	Well muscled PH ⁴			
Export Processing Classes (Not exported in carcass form except under dispensation)	T High Fat content. Cut and trimmed of excessive fat prior to export	Over 12mm up to and including 15mm	Over 12mm up to and including 15mm		Over 12mm up to and including 15mm		
	F Excessive fat content. Cut and trimmed of excessive fat prior to export	9.1kg and up to but not including 13.3kg	13.3kg and up to but not including 17.1kg		17.1kg and over		
		Over 15mm	Over 15mm		Over 15mm		
	C Not eligible for export due to trimming or mutilation. Intact cuts may be exported. Has at least three of the four hind primal cuts ³ acceptable as export cuts	9.1kg and up to but not including 13.3kg	13.3kg & up to but not including 17.1kg		17.1kg and over		
		Up to and including 12mm	Up to and including 12mm		Up to and including 12mm		
	M (Manufacturing)	9.1kg and up to but not including 13.3kg	13.3kg and up to but not including 17.1kg		17.1kg and over		
			Includes carcasses which: <ul style="list-style-type: none"> are too thin for export in carcass form or as primal cuts are damaged but fail to meet the cutter criteria 				

 GR- A fat content assessment based on measurement of total tissue depth over the 12th rib at a point 11cm from the midline of the carcass.
 Hot weight - the basis on which New Zealand producers are paid. This measurement is used only within New Zealand.
 Export weight, or cold weight - the basis on which New Zealand export carcasses are sold.
 Muscling class.

- Beta lamb is a specialised class. A very young milkfed lamb weighing less than 7.5kg. Moderately to well muscled with an even but not excessive fat cover.
- Excessively yellow carcasses are not eligible for export in carcass form or boneless form.

Notes:

- Devoid of fat A type carcasses that are in the L weight range are classed as restricted YL.
- "Leggy" carcasses from the PL and PM classes are classed as restricted PL and PM. Producers receive the same payment for "Leggy" carcasses and no separate identification appears on the killing sheets.
- Primal cuts refer to legs, short loins and long loins. NZMPB Circular Number 1250.
- See muscling class.