

**CBS**

# **Classification Carcasses**

Veal Calves

Van van der Weg

Director

# **CBS** Central Bureau of Slaughter- stock Services (CBS)

↙ Founded in 1949

↙ 7 working companies

↙ ± 600 employees

## Number of classified animals

2005

↙ Pigs (incl. Sows) 14.147.000

↙ Cattle 518.000

↙ Veal Calves 1.340.000

## C.K.C.

- ↙ Commission Quality Control Classification
- ↙ Under supervision of Animal Sciences Group (Gouvernement)
- ↙ Four experts check up on classifiers once every three months
- ↙ Certificate withdrawn if performance unsatisfactory

## Monitoring quality and uniformity

- ↙ CBS carries out parallel assessments
- ↙ CBS changes classifiers every 3 weeks
- ↙ CKC carries out parallel assessments
- ↙ Classifiers certificate withdrawn if performance unsatisfactory
- ↙ Possible reclassification

## Classification veal calves

### Conformation

E	Excellent
U	Very good
R	Good
O	Fair
P	Poor

## Classification veal calves

### Degree of fat cover

- 1 Low
- 2 Slight
- 3 Average
- 4 High
- 5 Very high





# Classification veal calves **CBS**

**Measuring the color of meat. Equipment: Minolta chromameter CR300**

## **Notice**

<b>Regular</b>	<b>1</b>	<b>very light</b>
	<b>2</b>	
	<b>3</b>	
	<b>4</b>	
	<b>5</b>	
	<b>6</b>	
	<b>7</b>	
	<b>8</b>	
	<b>9</b>	
<b>Rosé</b>	<b>10</b>	<b>dark</b>
	<b>11</b>	<b>fairly dark</b>
	<b>12</b>	
	<b>13</b>	<b>very dark</b>



## Control Points Regulations of the P.V.V.

- ↙ Administration (control ear-tag)
- ↙ Time of slaughter
  - Within 4 hours after delivery
- ↙ Time of weighing
  - Within 45 minutes after bleeding

**Thank you for your attention**



# Questions

