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Standard Terminology for Livestock, Meat, and Poultry Evaluation Systems¹

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1. Scope

1.1 This terminology contains related definitions and descriptions of terms used or likely to be used in livestock, meat, and poultry evaluation standards. The purpose of terminology is to promote clear understanding and interpretation of the standards in which they are used.

1.2 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and to determine the applicability of regulatory limitations prior to use.*

2. Referenced Documents

2.1 ASTM Standards:²

F2340 Specification for Developing and Validating Prediction Equation(s) or Model(s) Used in Connection with Livestock, Meat, and Poultry Evaluation Device(s) or System(s) to Determine Value

F2341 Practice for User Requirements for Livestock, Meat, and Poultry Evaluation Devices or Systems

F2342 Specification for Design and Construction of Composition or Quality Constituent Measuring Devices or Systems

F2343 ~~Test Method for Livestock, Meat, and Poultry Evaluation Devices~~ Test Method for Livestock, Meat, and Poultry Evaluation Devices

F2925 Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef

3. Terminology

accurate, *adj*—when performance or value of a device, as determined by tests made with a suitable reference material, conforms to the standard within the allowable tolerance. **F2341, F2343**

carcass, *n*—harvested livestock or poultry, whether eviscerated or not. **F2341, F2343**

DISCUSSION—A carcass may or may not be split into separate sides, one or both sides may be measured or evaluated.

carcass primal, *n*—basic major cuts into which carcasses and sides are separated.

carcass subprimal, *n*—smaller cuts derived from primal cuts.

evaluation device, *n*—equipment designed to measure composition or quality constituents used to determine the value of live animals, carcasses, and individual cuts of meat. **F2340, F2341, F2342, F2343**

evaluation system, *n*—device or group of devices used to measure and record composition or quality constituents used to determine the value of live animals, carcasses, and individual cuts of meat. **F2340, F2341, F2342, F2343**

independent third party, *n*—unbiased person or entity that is knowledgeable with subject matter expertise. **F2340, F2343**

livestock, *n*—~~cattle, sheep, swine, and other domesticated meat animals.~~—cattle, sheep, swine, goat, horse, mule, or other equine. **F2341, F2342, F2343**

longissimus, *n*—muscle that arises as the middle and largest entity of the sacrospinal muscles that is attached by some of its fibers to the lumbar vertebrae, inserted into all the thoracic vertebrae, and depresses the ribs and extends the spinal column and bends it to one side. **F2340, F2925**

meat, *n*—edible product(s) harvested by the livestock or poultry packing industries. **F2341, F2342, F2343**

poultry, *n*—chickens, turkeys, ducks, geese, and other domesticated fowl. **F2341, F2342, F2343**

¹ This terminology is under the jurisdiction of ASTM Committee F10 on Livestock, Meat, and Poultry Evaluation Systems and is the direct responsibility of Subcommittee F10.50 on Terminology.

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² For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For Annual Book of ASTM Standards volume information, refer to the standard's Document Summary page on the ASTM website.