



**BC MEATS FOR
BC MARKETS**

BC Meats Quality
Information System
(BCMQUIS)

New meat scores for stores, chefs
and BC families provide quality
assurance for BC Beef, Lamb & Bison



Carcass Quality Criteria
In order to Meet the Standards of
the Premium BC Lamb Program
each carcass must be evaluated
and meet the minimum Grade
in order to be stamped by the
BCMQUIS Accredited Abattoir,
and bear this label.

Grain Fed	Minimum	★★★★
Grass Fed	Minimum	★★★

<http://bcabattoirs.org/industry-programs/>

BCMQUIS LAMB Scoring Criteria

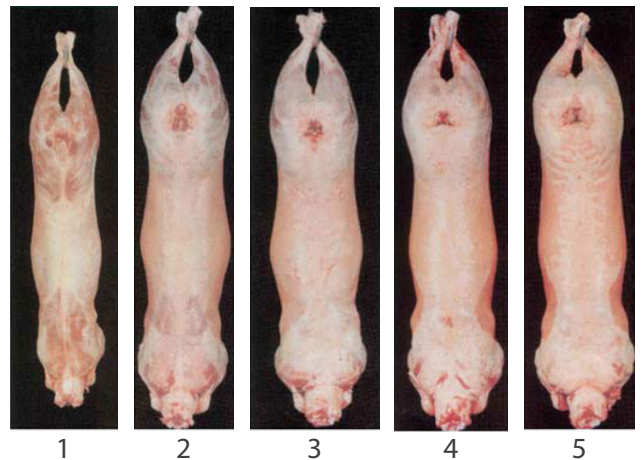
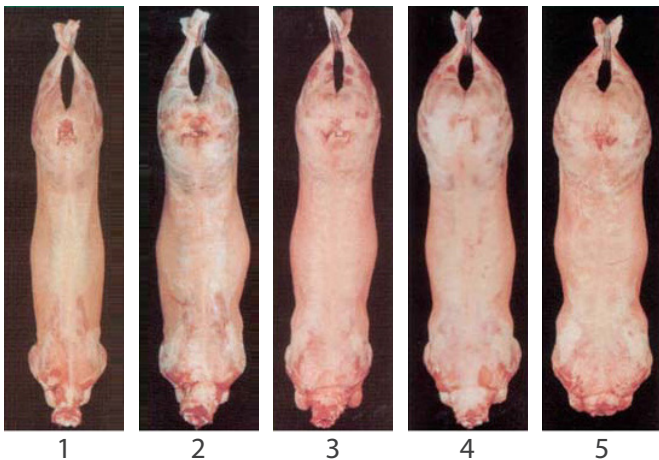
Lean ← Fat Cover → Fat

SCORES		0	3	3	2	0	
		F1	F2	F3	F4	F5	
Heavy	3	M5	3	6	6	5	3
↑	3	M4	3	6	6	5	3
Muscling	3	M3	3	6	6	5	3
↓	2	M2	2	5	5	4	2
Light	0	M1	0	3	3	2	0

Grade	Score	Grade	Score	Grade	Score
★★★★	6	★★★	4-5	★★	0-3

MATURITY LIMIT FOR LAMB = ONE ADULT INCISOR
Degrees of Muscling

Comparison Photos Used To Score Muscling and Fat Cover On Each Carcass
Degrees of Fat



Fat Class	Description
1	The spinous processes are very prominent and the gap between them is easy to feel.
2	The spinous processes are easy to feel.
3	The tips of the processes are rounded, and processes can be detected as slight bumps along the spine.
4	The tips of the spinous processes can be felt with moderate pressure and the transverse processes with firm pressure.
5	The individual spinous processes cannot be felt.