

Game animals killed in the wild by hunters, whether professionals or amateurs, may be sold to game establishments for processing only if the procurement requirements in the Game Regulations 1975 have been met.

Prime aim of these requirements is to ensure that game animals are handled correctly and hygienically from killing to delivery at a game establishment. Here, each animal is inspected by a MAF inspector, and must be passed as fit for consumption before being processed for export or sale locally.



Avoid gut shooting. Bleed the animal as soon as practicable. This can be done effectively by cutting the main vessel and arteries of the neck and, if possible, positioning the animal on a downhill slope.

1



Ring the anus by cutting in a full circle to completely free it.

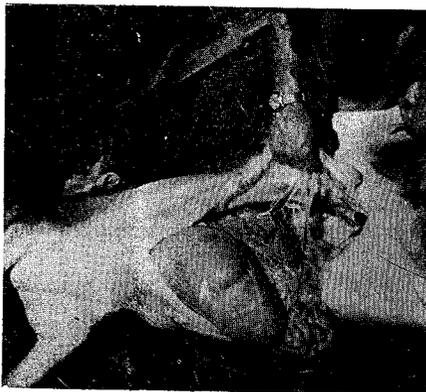
2

## Deer Carcass Dressing *In the Field*



Open the stomach cavity with a cut from the navel end of the brisket to the pelvis (front of the aitch-bone). This should be done by opening the skin of the stomach first. It is best to cut outwards so that hair is not left on underlying tissue. Remove any hair from the knife and then cut the muscle to open the stomach cavity.

3



Take care not to puncture the exposed stomach, intestines or bladder. If possible, knives should be cleaned from time to time in water.

4



Remove the stomach contents by completely freeing them from all attachments. Make sure the liver remains attached to the carcass.

5



Lift pluck (heart, lungs and liver) outside the carcass to allow them to cool. Do not wash the gut cavity; the carcass should be kept as dry as possible.

8



Clear the neck by removing the windpipe and gullet.

9



Split the aitch-bone between the hind legs. This will aid the cooling of the carcass.

6



Cut around the skirt (diaphragm) which separates the stomach and chest cavities.

The heart, lungs and liver can be partially freed from the carcass. However, they must remain attached to it. This is to ensure that these organs are positively identified as belonging to the carcass until they have been inspected.

7



Remove the head. Leave the ears attached to the carcass skin, this proves the animal has not been taken from a deer farm. This is mandatory.

10



Separate the sinews from the hocks, by slicing from the fetlock upwards, on both fore and hind legs.

11



Fore and hind legs can now be removed. Leave sinews attached to the carcass.

12



Free pizzle, but leave it attached to the carcass.

13



If possible, the carcass should be hung in the shade for cooling, with pluck outside but attached to the chest cavity.

Gutting is now completed and once the carcass has cooled the pluck can be placed back inside the chest cavity.

14



Note:

Skins are left on carcasses and carcasses are not frozen before inspection.

- Carcasses must be delivered to a game depot or game packing house within 16 hours of killing.
- They should be transported hygienically so that they do not deteriorate or become contaminated.

Photography:

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