

APPENDIX 1 The range of possible codes for butchery marks.

	Slaughter		Primary Butchery												Preparation And Portioning								
	Poleaxing		Decapitation				Foot Removal				skinning				organ removal								
Major body part (A)	1	1	1	2	1	3 4 5	3 4 5	3 4 5	3 4 5	3 4	x	1											
Minor body part (B)	1	1	1	2	2	2	2	2	2	1	x	1											
Bone (C)	9	9	7 8	1	1	4	4	5 6 7	2 3	x	9												
Bone area (D)	1	7	3	1 2 3	1 2 3	1 3	1 2 3	1 2 3	3	x	1												
Position (E)	1	2	4 5 6	1 2 4	x	x	x	x	1 2 3 4	x	5												
Type (F)	1	2 1	1 2	1 2	x	1 2	1	1 2	2	x	1 2												
Purpose (G)	4	2	2	2	2 4	2 4	4	2 4	1	5	4												
Number of marks (H)	x	x	x	x	x	x	x	x	x	x	x												
Reliability (I)*	1	1	1	2	2	2	2	2	1	2	2												
	Preparation And Portioning																						
	Chops Through							Disarticulation							Filleting								
Major body part (A)	3 4 5	1	1	1	2	2	2	2	3	4	2	2	2	2	1	1	1	1	3	4	2	2	2
Minor body part (B)	1	1	2	1 2 5	1 2 5	4	1	2	1	1	1	2	1	2	1	2	2	1	1	1	1 2 5	1	2
Bone (C)	1 2 3	9	9	2 3 4 5 9	2 3 4 5 9	9	1	6	1 2 3	1 2 3	1	6	1	6	9	9	9	9	1 2 3	1 2 3	2 3 4 5 9	1	6
Bone area (D)	2 3	1	4	2	3	1 2	2	1 3 4	1 4	1 5	1 2	2 5	3 4 5 6	1 2 3 4	3	1	2 3	3 4 5 6	2 3	1 2 3	1	3 4 5 6	1 2 3 4
Position (E)	1 2 3 4	5 6	5 6	5 6	3 4 5 6	x	1 2 3 4	x	x	x	1 3 4 5 6	x	x	x	2 4	3 4	4	4 5	1 2 3 4	3 4	1 2 4	x	x
Type (F)	1 2	1 2	1	1 2	2	1 2	1	1	1 2	1 2	1 2	1 2	1 2	1 2	1 2	1 2	1 2	1 2	1 2	1 2	1 2	1 2	1 2
Purpose (G)	4	4	4	4	4	4	4	4	2	2	2	2	2	2	2	2	3	3	3	3	3	3	3
Number of marks (H)	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x
Reliability (I)*	1/2	1	1	1	1	1	1	1	1	1	1	1	1	2	2	1	1	1	1	1	1	2	2

* Reliability (I): 1 = reliable interpretation; 2 = probably correct but could be confused with other activities. An x in any column = any value is possible.