

AUSTRALIA'S NATIONAL BEEF EXPOSITION

BEEF AUSTRALIA 2012

7-12 MAY 2012

ROCKHAMPTON

INNOVATION • COLLABORATION • INSPIRATION • CELEBRATION

ANZ NATIONAL BEEF CARCASS COMPETITION SCHEDULE

- NOMINATIONS SOUGHT FROM ACROSS AUSTRALIA
- PARTICIPATING PROCESSORS IN EVERY STATE
- GALA AWARDS DINNER TUESDAY 8 MAY 2012





ROCKHAMPTON 7-12 MAY

BEEF AUSTRALIA 2012



ANZ NATIONAL BEEF CARCASS COMPETITION SCHEDULE

ENTRY FORM

The ANZ National Beef Carcass Competition is being conducted again by Beef Australia for the Beef 2012 Exposition. The appraisal system utilised in the competition has been specifically designed to meet both export and domestic market requirements and utilises the latest technology available to the beef industry. The competition aims to give feedback to producers about compliance of beef carcasses to market specifications, yield of saleable meat and predicted eating quality of those carcasses.

The competition has been developed from the Australian Beef Carcass Appraisal System (ABCAS) by the National Beef Carcass Competition subcommittee of Beef Australia. The subcommittee is composed of beef industry representatives, practitioners, processors and Meat & Livestock Australia (MLA). The judging criteria is available from Beef Australia. As a novel feature of the competition, entrants have an opportunity to have their cattle entries delivered over a 6 month competition phase to their nominated meat processor for carcass judging.

PRIZES

Pens

- Prize money and ribbons will be awarded to First, Second and Third prize winners in each class.

First.....	\$1,000.00 cash
Second.....	\$650.00 cash
Third	\$350.00 cash
- Trophies will be awarded to the winning pen in each class.
- MSA Eating Quality Award - MLA will award a trophy for MSA eating quality to the group of 3 carcasses with the highest combined eating quality scores in Classes 1 -6.
- ANZ Pasture Fed Standard Award - A trophy will be awarded to the group of 3 carcasses that have the highest points that meet the Pasture Fed Standard from classes 1, 2 and 3.

Individual carcasses

- Trophies will be awarded to the overall Champion Carcass and Reserve Champion Carcasses. Championship trophies will be decided on individual carcass scores only (i.e. the highest individual score out of 100).
- MLA will award a trophy for MSA eating quality to the individual carcass with the highest eating quality score in Classes 1 -6.

Additional sponsors of the ANZ National Beef Carcass Competition include Meat & Livestock Australia, Allflex and Beef Australia.

CLASSES

1. Pen of three Medium Trade chiller steers or heifers crop or pasture fed – 180kg - 260kg,
2. Pen of three Heavy Trade chiller steers or heifers crop or pasture fed – 260.1kg - 340kg,
3. Pen of three Export chiller bullocks crop or pasture fed – 300kg – 420kg,
4. Pen of three Medium Trade chiller steers or heifers grain fed – 180kg - 260kg,
5. Pen of three Heavy Trade chiller steers or heifers grain fed – 260.1kg - 340kg,
6. Pen of three Export chiller bullocks grain fed – 300kg - 420kg,

Note:

- All classes are for a pen of three steers or three heifers, not mixed sex pens
- Dentition has been replaced with ossification for the purpose of this competition however producers should adhere to their processors dentition specifications.

GENERAL CONDITIONS

1. Entrants should deliver their cattle to participating Processors during the period between 1 November 2011 and 31 March 2012 on the designated date as communicated by the processor.
2. Cattle in the carcass competition are eligible to be sold as MSA certified product where all the MSA Standards are applied. For more information, contact MSA.
3. All grainfed cattle must meet AUS-MEAT specifications under the National Feedlot Accreditation Scheme (NFAS).
4. Exhibitors will be provided with result details of their entries.
5. Winners will be announced at Beef Australia 2012 on Tuesday 8th May at 6.30pm (venue to be advised).
6. Judging will be based on a modified ABCAS carcass grading system as approved by Beef Australia, the details of which are available from Beef Australia.
7. Nomination fees - \$90 per entry (pen of three).
8. Entries close 1 month prior to intended slaughter of the entrant's cattle.
9. Last slaughter date 31 March 2012.
10. A guide to how to improve scores when selecting, preparing and presenting cattle are available from Beef Australia.
11. The competition judging/scoring system being used will be subject to an ongoing audit under the AUS-MEAT-MSA Grader Monitoring Program and the Beef 2012 National Carcass Competition Committee.
12. Entry to compete for the ANZ Pasture Fed Standard Award is optional and not mandatory.

ANZ NATIONAL BEEF CARCASS COMPETITION SCHEDULE

JUDGING CRITERIA

Overview of point's allocation

A summary of the judging criteria and point's allocation for the 2012 National Beef Carcass Competition are shown in Table 1.

Table 1. Judging criteria and points allocation

1. Market Specifications		(25 points)
P8 subcutaneous fat depth		10
Meat colour		5
Subcutaneous fat distribution		10
Penalties		
- Out of carcass weight range		Disqualification
- Bruising (> Bruise score 4)		Disqualification
- Fat colour score >3		Disqualification
2. Saleable Meat Yield		(35 points)
Subcutaneous fat depth at the rib site		10
Eye muscle area		25
3. MSA Eating Quality ¹		(Combined score 40 points)
Ultimate meat pH	units	
Ossification score	100 - 590	
Hump height	mm	
HGP	Yes or No	
AUS-MEAT Marbling	0 - 9	
MSA Marbling	100 - 1190	
Sex	Male or female	
Total		100

Pen Bonus points		(8 points)
Carcass weight		2
Fat distribution		2
EMA		2
Eating quality		2
Total		8

¹To receive MSA Eating Quality points, carcasses must meet the minimum MSA carcass specifications of:

1. Minimum of 3 mm of subcutaneous fat at the rib measurement site
2. Adequate subcutaneous fat distribution
3. pH of 5.70 or less
4. Meat colour 1b and no greater than 3

NB: All carcass points will be calculated using Achilles Hung hang method

1. Compliance to market specifications (25 points)

Market specifications and classes for the 2012 National Beef Carcass Competition are shown in Table 2.

Table 2. Market specifications by each class

Class	Description	Carcass weight (kg)	Optimum subcutaneous fat depth P8 site (mm)	Optimal subcutaneous fat depth at a rib site (mm)	
				10/11th Rib site	12/13th Rib site
1	Medium Trade crop or Pasture Fed	180-260	7-10	6-8	5-7
4	Medium Trade Grain Fed	180-260	7-10	6-8	5-7
2	Heavy Trade crop or Pasture Fed	260.1-340	8-12	8-10	7-9
5	Heavy Trade Grain Fed	260.1-340	8-12	8-10	7-9
3	Export crop or Pasture Fed	300-420	10-15	10-12	10-12
6	Export Grain Fed	300-420	10-15	10-12	10-12

1.1 P8 subcutaneous fat depth (10 points) is measured on the hot carcass at the P8 site over the rump, and is the method of describing fatness in the AUS-MEAT national carcass description language. It is commonly used to set market targets and for payment of premiums and discounts. The optimum P8 subcutaneous fat depth is in the range set for each class in the carcass specifications (Table 2).

1.2 Meat colour (5 points) is recorded using AUS-MEAT standard meat colour chips on the bloomed eye muscle in a range of 1A (very pale) to 7 (very dark purple). Colour strongly influences consumer appeal, with bright, pinkish colours in the range 1B to 3 being most acceptable to consumers. Carcasses must meet the MSA specification of meat colour 1B to 3 to receive eating quality points.

1.3 Fat Distribution (10 points). An ideal carcass will have a thin, even fat cover over all the important cuts of meat, especially over the rump and forward along the backline. This contributes to enhancing eating quality by slowing the carcass chilling rate, and reduces tissue weight loss due to dehydration as the carcass chills. Carcasses must have adequate fat cover over the highlighted areas to receive maximum points.

1.4 Penalties

- Carcasses outside the specified weights will be disqualified
- Carcasses with unacceptable fat colour, greater than 3, will be disqualified.
- Carcasses with unacceptable bruise score (> bruise score 4) will be disqualified.

2. Saleable meat yield (35 points)

Saleable meat yield is the proportion of the carcass that is saleable as primal meat cuts and meat trimmings. It excludes bone and waste fat. High-yielding carcasses are preferred which are heavily muscled with an adequate, even fat cover. The subcutaneous fat depth and fat distribution must be adequate to meet quality requirements.

2.1 Subcutaneous fat depth (10 points) at a rib site where quartered is a good indicator of carcass yield with over fat animals having lower yields. It is measured on subcutaneous fat in millimetres at the quartering site (usually 10/11th or 12/13th rib). A range of optimum subcutaneous fat depths has been set for each class in the specifications. To receive eating quality points, carcasses must meet the MSA minimum standard of 3 mm at the quartering site. The range of optimal subcutaneous fat depths for each class is shown in Table 2.

2.2 Eye muscle area (25 points) is a good indicator of the saleable red meat content of the carcass. The calculation is based on the area of the eye muscle measured in square centimetres at the quartering site (10/11th or 12/13th rib) in relation to the carcass's hot standard weight.

3. MSA Eating Quality (Combined score of 40 points)

The grading of a carcass by Meat Standards Australia (MSA) is based on the principle that:

1. The potential meat quality of an animal must be realised as far as possible by minimising animal stress between farm and slaughter, and by optimising chilling/electrical stimulation (accelerated conditioning) conditions during processing
2. There are known variable factors that affect the eating quality of individual muscles and adjustments are made for their effect.

The MSA grading model predicts eating quality of 40 bovine muscles by six different cooking methods. It applies all our current knowledge about the factors affecting meat quality – which muscles they affect, by how much, and what interactions there are with other factors. These have been defined by a large research effort and more than 583,000 consumer product tests, involving some 83,300 consumers.

In the ANZ National Beef Carcass Competition, the MSA eating quality score is the average MSA consumer eating quality score of 16 major primal cuts, when cooked by their optimum method. Scores have been scaled to deliver a maximum of 40 points for eating quality.

If carcasses fail to meet MSA minimum requirements of Meat Colour 1b – 3, pH of 5.70 or below and minimum of 3mm rib fat, they are below the benchmark standard for quality table beef and will not receive an eating quality score in the competition.

4. Bonus Points (8 points)

Bonus points will be awarded to groups of three carcasses who have minimal variation in;

- Carcass weight – 2 points
- Fat distribution – 2 points
- Eye muscle area – 2 points
- Eating quality – 2 points

For further details on the MSA grading system:
Meat Standards Australia - www.mla.com.au/msa including MSA Tips and Tools Beef CRC - www.beef.crc.org.au

5. Additional Awards

ANZ Achievement Award - will be awarded for highest overall pen score across all pens.

ANZ Pasture Fed Standard Award - will be awarded for highest overall pen score from classes 1, 2 & 3 for pens who meet the following criteria;

- Pasture or crop fed only
 - ensure cattle have never been fed separated grain or grain by-products
- Lifetime free from antibiotics and hormonal growth promotants
 - ensure cattle have never been treated with HGP's or antibiotics including sulphonamides, ionophores, coccidiostats or any other synthetic antimicrobials.

MSA Eating Quality Award - will be awarded to the pen with the highest combined eating quality scores and the individual carcass with the highest eating quality score.



AUSTRALIA'S NATIONAL BEEF EXPOSITION



PARTICIPATING PROCESSING PLANTS

The information below is current as at 16 November 2011

Queensland



Australian Country Choice (ACC)

PO Box 478
Morningside QLD 4170
David Daunton - Livestock Manager
Phone 07 3902 4141 Fax 07 3902 4142
Mobile 0428 791 168
Email ddaunton@accbeef.net.au
Proposed Slaughter Date:
Tuesday, 3 - Friday, 6 January 2012



Greenmountain Food Processing

PO Box 401
Coominya QLD 4311
David Scarrabelotti
Phone 07 5426 5000 Fax 07 5426 4763
Mobile 0427 335 200
Email david@greenmntn.com.au
Proposed Slaughter Date:
Monday, 12 March 2012



JBS Dinmore

173 Riverview Road
DINMORE QLD 4303
Denis Peters - Livestock Manager
Phone 07 3810 2122 Fax 07 3816 2907
Email denis.peters@jbsa.com.au
Proposed Slaughter Date:
Wednesday, 14 March 2012



JBS Rockhampton

St Christophers Chapel Road
Rockhampton QLD 4700
Robert Barnard - Livestock Manager
Mobile 0429 340 244
Fax 07 4934 8213
Email robert.barnard@jbsa.com.au
Proposed Slaughter Date:
Wednesday, 21 March 2012



JBS Townsville

Bruce Highway, Stuart
Townsville QLD
Mike Loxton - Livestock Manager
Mobile 0428 771 667
Fax 07 4778 4281
Email mike.loxton@jbsa.com.au
Proposed Slaughter Date:
Tuesday, 20 March 2012 (subject to wet season)



John Dee Warwick. Pty Ltd

PO Locked Bag 2
Warwick QLD 4370
Warren Stiff
Phone 07 4660 2200 Fax 07 4660 2299
Mobile 0408 754 275
Email wpstiff@johndee.com.au
Proposed Slaughter Date:
Friday, 16 March 2012



Kilcoy Pastoral Company Ltd

PO Box 84
Kilcoy QLD 4515
Craig Price
Phone 07 5497 1277 Fax 07 5497 1572
Mobile 0427 971 277
Email cprice@kpc.com.au
Proposed Slaughter Date: Day to be confirmed
during the week of Monday, 23 January 2012



Nolan Meats Pty Ltd

PO Box 389
Gympie QLD 4570
Mick Senini
Phone 07 5489 6888 Fax 07 5482 1972
Email standardsteam@nolan.com.au
Proposed Slaughter Date:
Monday, 23 January 2012



Teys Australia Beenleigh

PO Box 15
Beenleigh QLD 4207
Glenn Poole - Livestock Manager
Phone 07 3382 5134 Fax 07 3807 6437
Mobile 0408 078 723
Email glenp@teysaust.com.au
Proposed Slaughter Date:
Thursday, 15 March 2012



Teys Australia Biloela

PO Box 329
Biloela QLD 4715
Todd Amor - Livestock Manager
Phone 07 4992 8924 Fax 07 4992 3747
Mobile 0408 068 643
Email todda@teysaust.com.au
Proposed Slaughter Date: Monday, 27
February - Thursday, 1 March 2012



Teys Australia Rockhampton

Private Mail Bag, Lakes Creek Road
Rockhampton QLD 4700
Mick Thornton - Livestock Manager
Phone 07 4930 5833 Fax 07 4930 5839
Mobile 0428 958 124
Email mick@teysaust.com.au
Proposed Slaughter Date:
Monday, 5 - Friday, 9 March 2012



Thomas Borthwick & Sons (Australia) Pty Ltd

PO Box 771 Mackay QLD 4740
Malcolm Kinman
Phone 07 49528868 Fax 07 4952 8892
Mobile 0427 521 377
Email mkinman@tbsmackay.com.au
Proposed Slaughter Date:
Monday, 26 March 2012

AUSTRALIA'S NATIONAL BEEF EXPOSITION



PARTICIPATING PROCESSING PLANTS

The information below is current as at 16 November 2011

New South Wales



Bindaree Beef

PO Box 405
Inverell NSW 2360
Bronson McClay
Phone 02 6721 1411 Fax 02 6721 1351
Mobile 0431 503 267
Email amanda.mc@bindareebeef.com.au
Proposed Slaughter Date:
Friday, 24 February 2012

Northern Co-operative Meat Company Ltd

PO Box 379
Casino NSW 2470
Terry Serone
Phone 02 6662 2444 Fax 02 6662 2391
Mobile 0429 150 324
Email annabelle@cassino.com.au
Proposed Slaughter Date:
Thursday, 22 March 2012



Teys Australia Tamworth

PO Box 1750
Tamworth NSW 2340
Grant Garey - Livestock Manager
Phone 02 6938 3002 Fax 02 6921 6952
Mobile 0428 243 207
Email ggarey@teysaust.com.au
Proposed Slaughter Date:
Friday, 24 February 2012



Teys Australia Wagga

PO Box 166
Wagga Wagga NSW 2650
Grant Garey - Livestock Manager
Phone 02 6938 3002 Fax 02 6921 6952
Mobile 0428 243 207
Email ggarey@teysaust.com.au
Proposed Slaughter Date:
Monday, 20 - Thursday, 23 February 2012



Victoria



JBS Brooklyn

30 Industry Park Drive
Brooklyn VIC 3012
Ron Sommerville - Livestock Manager
Mobile 0427 365 194
Fax 03 9316 4443
Email ron.sommerville@jbssa.com.au
Proposed Slaughter Date:
Thursday, 12 January 2012

Tasmania



Greenham Tasmania Pty Ltd

PO Box 452
Smithton TAS 7330
Graeme Pretty - Livestock Manager
Phone 03 6452 2701 Fax 03 6452 1479
Mobile 0418 505 347
Email graemep@greenham.com.au
Proposed Slaughter Date:
Monday, 9 January 2012

JBS King Island

68 Morrison Avenue
Currie, King Island TAS 7256
Boyd Hoare
Mobile 0428 352 972
Fax 03 6462 1671
Email boyd.hoare@jbssa.com.au
Proposed Slaughter Date:
Wednesday, 11 January 2012



JBS Longford

Tannery Road
Longford TAS 7301
Tom Archer
Mobile 0419 310 701
Fax 03 6391 2033
Email tom.archer@jbssa.com.au
Proposed Slaughter Date:
Tuesday, 10 January 2012



South Australian



Teys Australia Naracoorte

PO Box 15
Naracoorte SA 5271
David Woolard - Livestock Manager
Phone 08 8762 3988 Fax 08 8762 3954
Mobile 0418 832 045
Email dwoolard@teysaust.com.au
Proposed Slaughter Date:
Monday, 30 January -
Wednesday, 1 February 2012

Western Australia



Harvey Industries Group

PO Box 492
Harvey WA 6220
Justin Croser
Phone 08 9335 1244 Fax 08 9335 1255
Mobile 0407 076 750
Email justin.croser@harveybeef.com.au
Proposed Slaughter Date:
Wednesday, 15 February 2012



ROCKHAMPTON

BEEF AUSTRALIA 2012

CARCASE COMMITTEE

David Hill (Chair)

'Clarkwood', Marlborough Q 4705
07 4938 9151

Michael Crowley

Meat & Livestock Australia
PO Box 2363, Fortitude Valley Q 4006

Robert Barnard

JBS Rockhampton
PO Box 630, Rockhampton, Q 4700

Janine Lau

Meat & Livestock Australia
'PO Box 2363, Fortitude Valley Q 4006

Wayne Davis (Overjudge)

17 Vidar Crescent, Ooralea Q 4740

Peter Howard

'Sondella Station', Clermont Q 4721

Duncan Geddes

'Parklands Station', Lochington Q 4722

Ian McCamley

'Lowesby', Rolleston Q 4702

Geoff Maynard (Beef Australia Director)

'Mt Eugene', Jambin Q 4702

Jo Rodney (Beef Australia Coordinator)

PO Box 199, Rockhampton Q 4700

Roger Desailly (Beef Australia CEO)

PO Box 199, Rockhampton Q 4700

CONTACT DETAILS

For regular updates on Beef Australia 2012 visit the website www.beefaustralia.com.au

Phone: 07 4922 2989 Fax: 07 4921 3787 Email: beefexpo@beefaustralia.com.au

Post: PO Box 199 Rockhampton Qld 4700 Office: 134 William Street Rockhampton Qld 4700

ANZ NATIONAL BEEF CARCASS COMPETITION SCHEDULE

NOMINATION FORM

1. Pen of three Medium Trade chiller steers or heifers crop or pasture fed 180 kg – 260 kg
2. Pen of three Heavy Trade chiller steers or heifers crop or pasture fed 260.1 kg – 340 kg
3. Pen of three Export chiller bullocks crop or pasture fed 300 kg – 420 kg
4. Pen of three Medium Trade chiller steers or heifers grain fed 180 kg – 260 kg
5. Pen of three Heavy Trade chiller steers or heifers' grain fed 260.1 kg – 340 kg
6. Pen of three Export chiller bullocks grain fed 300 kg – 420 kg

Class No.	Processor	Date submitted	Breed	No. of entries	Entry fee	Proposed slaughter date ¹	Eligibility for ANZ Pasture Fed Award ¹ please tick

Taxation Status: It is a condition of entry to Beef Australia 2012 that all exhibitors complete a declaration of their taxation status. If you do not complete this section of the form we may be required to withhold 46.5% of your prize payment.

Please choose from one of the following statements:

- I am entering the ANZ National Carcass Competition in the course of an activity which is a private recreational pursuit or hobby OR
- I am not registered for GST purposes and my ABN is: _____ OR
- I am registered for GST purposes and my ABN is: _____ and I agree that Beef Australia Ltd can issue a Recipient Created Tax Invoice in respect to prize money. I will notify Beef Australia Ltd if I cease to be registered for GST. Beef Australia is registered for GST ABN 34 111 657 160 and agrees to notify you if it ceases to be registered.

¹ To be confirmed with nominated Processing Plant by the entrant prior to submission of entry
 By signing this form, I declare that all information above is true and correct.

Name Address

Phone Fax Email

Signature

Nominations accepted from 1 November 2011. Entries close 1 month prior to intended slaughter of the entrant's cattle. No entries accepted after February 28, 2012. Nomination Fee of \$90 (GST inc) per pen. (Cheques made payable to Beef Australia Ltd) Delivery dates to be communicated by the processing plant to the exhibitors.

Post to: Beef Australia Limited, PO Box 199, Rockhampton Q. 4700
Phone: 07 4922 2989
Fax: 07 4921 3787
Email: beefexpo@beefaustralia.com.au