

ANZ NATIONAL BEEF CARCASS COMPETITION SCHEDULE



Nominations sought from
across Australia

Participating processors
in every State

GALA AWARDS DINNER
Tuesday 8 May 2018



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The ANZ National Beef Carcase Competition is conducted as part of the Beef Australia 2018 program of events. 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 Carcase Appraisal System (ABCAS) by the National Beef Carcase Competition Committee of Beef Australia 2018. The subcommittee is composed of beef industry representatives, practitioners, processors and Meat and Livestock Australia (MLA). To align with peak turn off periods, entrants have an opportunity to have their cattle entries delivered over a ten month competition phase to their nominated meat processor for carcase judging.

Exhibitors will be provided with result details of their entries. All Winners will be announced at Beef Australia 2018 Gala Awards Dinner on Tuesday 8th May at 6.30pm. Venue to be advised. To enter visit www.beefaustralia.com.au

OVERVIEW AND IMPORTANT INFORMATION

ENTRIES

**NO LATE ENTRIES WILL BE
ACCEPTED FOR THESE EVENTS.**

NOMINATIONS

www.beefaustralia.com.au

OPENS

Thursday 1st June 2017

CLOSES

Entries close 1 month prior
to intended slaughter of the
entrants cattle

LAST SLAUGHTER DATE

Saturday 13 March 2018

FEES

NOMINATION FEE

\$110.00 per entry

HOW TO ENTER

Entries close 1 month prior to intended slaughter of the entrant's cattle. It is the entrant's responsibility to decide with processors to arrange slaughter of cattle. Last slaughter date is 31 March 2018.

All nominations are to be made online. Go to www.beefaustralia.com.au and click on cattle competitions. By nominating online, entrants will be able to enter and pay their nominations in a simple, secure and easy to use procedure.

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 Index Award - MLA will award a trophy to the winning group of 3 carcasses with the highest combined MSA Index scores.
- » The ANZ Champion Pen and the ANZ Reserve Champion Pen will be awarded to Highest Scoring Pen of three in Classes 1-6.

Individual carcasses

- » The ANZ Achievement Award will be awarded to the overall Champion Carcass and Reserve Champion Carcass. Championship trophies will be decided on individual carcass scores only (i.e. the highest individual score out of 100).
- » MSA Index Award – MLA will award a trophy to the winning individual carcass with the highest MSA Index score.

CLASSES

1. Pasture fed - Pen of three Medium Trade chiller steers or heifers - 180kg – 260kg
2. Pasture fed - Pen of three Heavy Trade chiller steers or heifers - 260.1kg – 340kg
3. Pasture fed - Pen of three Export chiller bullocks - 300kg – 420kg

4. Grain fed - Pen of three Medium Trade chiller steers or heifers - 180kg – 260kg
5. Grain fed - Pen of three Heavy Trade chiller steers or heifers - 260.1kg – 340kg
6. Grain fed - Pen of three Export chiller bullocks - 300kg – 420kg
7. Open class (unrestricted feeding) – Pen of three Heavy Trade chiller steers or heifers – 260.1kg – 340kg

NB: 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 on the nominated slaughter dates to their participating meatworks during the period between 1 June 2017 and 31 March 2018.
2. Cattle in the carcass competition are eligible to be sold as MSA certified product where all the MSA standards are applied.
 - 3.1 All grainfed cattle must meet AUS-MEAT specifications under the National Feedlot Accreditation Scheme (NFAS).
 - 3.2 All pasture fed cattle must not have had access to separated grains or grain by-products.
 - 3.3 Open Class (class 7) is open to exhibitors wishing to enter cattle from production systems that don't meet the criteria for the grain fed or pasture fed classes.
4. 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.
5. Nomination fees - \$110 incl GST per entry (pen of three).
6. Entries close 1 month prior to intended slaughter of the entrant's cattle. It is the exhibitor's responsibility to make arrangements with processors for slaughter of cattle. Last slaughter date is 31 March 2018.
7. A guide to how to improve scores when selecting, preparing and presenting cattle are available from <http://beefaustralia.com.au/cattle-competitions/carcass/>
8. 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 2018 National Carcass Competition Committee. All carcasses will be graded by the one overjudge for the entire competition.

JUDGING CRITERIA

Overview of point's allocation

Table 1. Judging criteria and points allocation

1. Market Specifications	(20 points)
P8 subcutaneous fat depth	5
Meat colour	5
Subcutaneous fat distribution	5
Fat Distribution	5
Penalties	
- Out of carcass weight range	Disqualification
- Bruising (> Bruise score 4)	Disqualification
- Fat colour score – Classes 1,2,3 >4	Disqualification
- Fat colour score – Classes 4,5,6,7 >3	Disqualification
2. Lean Meat Yield	(40 points)
3. MSA Index ¹	(40 points)
Total	100

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

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

Pen Bonus points	(8 points)
Carcass weight	2
Fat distribution	2
Lean Meat Yield	2
Eating quality	2
Total	8

1. Compliance to market specifications (20 points)

Market specifications and classes for the 2015 ANZ 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 Pasture Fed	180-260	5-12	6-8	5-7
4	Medium Trade Grain Fed	180-260	5-12	6-8	5-7
2	Heavy Trade Pasture Fed	260.1-340	8-14	8-10	7-9
5	Heavy Trade Grain Fed	260.1-340	8-14	8-10	7-9
7	Heavy Trade Unrestricted Feeding	260.1-340	8-14	8-10	7-9
3	Export Pasture Fed	300-420	10-15	10-12	10-12
6	Export Grain Fed	300-420	10-15	10-12	10-12

1.1 Carcass weight

Carcasses outside the specified weights will be disqualified. Bonus points will awarded where individual animal carcass weights within a pen are even as shown in Table 3.

Table 3. Carcass weight bonus points

Weight variation (kg)	Points
0-5	2
6-10	1

1.2 Dentition

There are no discounts for dentition for the purposes of the competition. No bonus points are awarded for dentition because ossification (a measure of physiological maturity of a carcass – younger, high growth animals have higher scores)

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is rewarded under the MSA Index.

NB: Exhibitors will need to adhere to the processing plants dentition requirements as per normal over the hooks trading grids and company requirements.

1.3 P8 subcutaneous fat depth (5 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 in Table 2.

1.4 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).

1.5 Subcutaneous rib fat distribution (5 points)

Is measured on the cold carcass at the quartering site. The optimum subcutaneous rib fat distribution is in the range set for each class in the carcass specifications in Table 2.

1.6 Fat Distribution (5 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 the highlighted areas to receive maximum points.

1.7 Fat Colour

Is assessed on internal seam (intermuscular) fat at the quartering site and is recorded for the entrant's information but has no direct impact on eating quality. Excessive yellowing or softness of fat may affect the saleability of the carcass. Fat colour using the AUS-MEAT chips and ranges from 0 (bright white) to 9 (very yellow). No points are allocated for fat colour. Carcasses with unacceptable fat colour, greater than 3, as indicated in Table 4, will be disqualified.

Table 4. Fat colour eligibility

Class	Fat colour score				
	1	2	3	4	≥5
1	eligible	eligible	eligible	eligible	disqualified
2	eligible	eligible	eligible	eligible	disqualified
3	eligible	eligible	eligible	eligible	disqualified
4	eligible	eligible	eligible	disqualified	disqualified
5	eligible	eligible	eligible	disqualified	disqualified

6	eligible	eligible	eligible	disqualified	disqualified
7	eligible	eligible	eligible	disqualified	disqualified

1.8 Penalties

- » Carcasses outside the specified weights will be disqualified.
- » Carcasses with unacceptable fat colour, as outlined above will be disqualified.

2. Lean meat yield (40 points)

Lean 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.

3. MSA Index (40 points)

The MSA Index is a single number and standard national measure of the predicted eating quality and potential merit of a carcass. The MSA Index is a number between 30 to 80, expressed to two decimal places (i.e. 54.62) to represent the eating quality potential of a whole carcass. The MSA Index is independent of any processing inputs and is calculated using only attributes influenced by pre-slaughter production. It is a consistent benchmark which can be used across all processors, geographic regions and over time. It reflects the impact on eating quality of management, environmental and genetic differences between cattle at the point of slaughter. Scores have been scaled to deliver a maximum of 40 points for eating quality. If carcasses fail to meet MSA minimum requirements of 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 awarded to group of three carcasses who have minimum variation in:

- » Carcass Weight – 2 points
- » Fat Distribution – 2 points
- » Lean Meat Yield – 2 points
- » Eating Quality – 2 points

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