ANZ NATIONAL BEEF CARCASE COMPETITION

Nominations sought from across Australia

Participating processors in every State

GALA AWARDS DINNER
Tuesday 8 May 2018

See it, taste it, love it!
www.beefa.com.au
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 carcases 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 carcases

» The ANZ Achievement Award will be awarded to the overall Champion Carcase and Reserve Champion Carcase. Championship trophies will be decided on individual carcase scores only (i.e. the highest individual score out of 100).
» MSA Index Award – MLA will award a trophy to the winning individual carcase 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 carcase 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 carcase 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.
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 Carcase Competition Committee. All carcases will be graded by the one overjudge for the entire competition.
### Table 1. Judging criteria and points allocation

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Market Specifications</td>
<td>(20 points)</td>
</tr>
<tr>
<td>P8 subcutaneous fat depth</td>
<td>5</td>
</tr>
<tr>
<td>Meat colour</td>
<td>5</td>
</tr>
<tr>
<td>Subcutaneous fat distribution</td>
<td>5</td>
</tr>
<tr>
<td>Fat Distribution</td>
<td>5</td>
</tr>
<tr>
<td>Penalties</td>
<td></td>
</tr>
<tr>
<td>- Out of carcase weight range</td>
<td>Disqualification</td>
</tr>
<tr>
<td>- Bruising (&gt; Bruise score 4)</td>
<td>Disqualification</td>
</tr>
<tr>
<td>- Fat colour score – Classes 1,2,3 &gt;4</td>
<td>Disqualification</td>
</tr>
<tr>
<td>- Fat colour score – Classes 4,5,6,7 &gt;=3</td>
<td>Disqualification</td>
</tr>
<tr>
<td>2. Lean Meat Yield</td>
<td>(40 points)</td>
</tr>
<tr>
<td>3. MSA Index¹</td>
<td>(40 points)</td>
</tr>
<tr>
<td>Total</td>
<td>100</td>
</tr>
</tbody>
</table>

¹To receive MSA Eating Quality points, carcases must meet the minimum MSA carcase 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 carcase points will be calculated using Achilles Hung hang method.

### Table 2. Market specifications by each class

<table>
<thead>
<tr>
<th>Class</th>
<th>Description</th>
<th>Carcase weight (kg)</th>
<th>Optimum subcutaneous fat depth at rib site (mm)</th>
<th>Optimal subcutaneous fat depth at a rib site (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Medium Trade Pasture Fed</td>
<td>180-260</td>
<td>5-12</td>
<td>6-8</td>
</tr>
<tr>
<td>2</td>
<td>Heavy Trade Pasture Fed</td>
<td>260.1-340</td>
<td>8-14</td>
<td>8-10</td>
</tr>
<tr>
<td>3</td>
<td>Export Pasture Fed</td>
<td>300-420</td>
<td>10-15</td>
<td>10-12</td>
</tr>
<tr>
<td>4</td>
<td>Medium Trade Grain Fed</td>
<td>180-260</td>
<td>5-12</td>
<td>6-8</td>
</tr>
<tr>
<td>5</td>
<td>Heavy Trade Grain Fed</td>
<td>260.1-340</td>
<td>8-14</td>
<td>8-10</td>
</tr>
<tr>
<td>6</td>
<td>Export Grain Fed</td>
<td>300-420</td>
<td>10-15</td>
<td>10-12</td>
</tr>
<tr>
<td>7</td>
<td>Heavy Trade Unrestricted Feeding</td>
<td>260.1-340</td>
<td>8-14</td>
<td>8-10</td>
</tr>
</tbody>
</table>

### Table 3. Carcase weight bonus points

<table>
<thead>
<tr>
<th>Weight variation (kg)</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>0-5</td>
<td>2</td>
</tr>
<tr>
<td>6-10</td>
<td>1</td>
</tr>
</tbody>
</table>

### 1. Compliance to market specifications (20 points)

Market specifications and classes for the 2015 ANZ National Beef Carcase Competition are shown in Table 2.

### 1.1 Carcase weight

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

### 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 carcase – younger, high growth animals have higher scores)
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 carcase at the P8 site over the rump, and is the method of describing fatness in the AUS-MEAT national carcase 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 carcase 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 carcase at the quartering site. The optimum subcutaneous rib fat distribution is in the range set for each class in the carcase specifications in Table 2.

1.6 Fat Distribution (5 points)
An ideal carcase 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 carcase chilling rate, and reduces tissue weight loss due to dehydration as the carcase chills. Carcases 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 carcase. Fat colour using the AUS-MEAT chips and ranges from 0 (bright white) to 9 (very yellow). No points are allocated for fat colour. Carcases with unacceptable fat colour, greater than 3, as indicated in Table 4, will be disqualified.

### Table 4. Fat colour eligibility

<table>
<thead>
<tr>
<th>Class</th>
<th>Fat colour score</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1</td>
</tr>
<tr>
<td>1</td>
<td>eligible</td>
</tr>
<tr>
<td>2</td>
<td>eligible</td>
</tr>
<tr>
<td>3</td>
<td>eligible</td>
</tr>
<tr>
<td>4</td>
<td>eligible</td>
</tr>
<tr>
<td>5</td>
<td>eligible</td>
</tr>
</tbody>
</table>

1.8 Penalties
» Carcases outside the specified weights will be disqualified.
» Carcases with unacceptable fat colour, as outlined above will be disqualified.

2. Lean meat yield (40 points)
Lean meat yield is the proportion of the carcase that is saleable as primal meat cuts and meat trimmings. It excludes bone and waste fat. High-yielding carcases 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 carcase. 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 carcase. 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 carcases 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 carcases who have minimum variation in:
» Carcase Weight – 2 points
» Fat Distribution – 2 points
» Lean Meat Yield – 2 points
» Eating Quality – 2 points
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