

- ▲ Nominations sought from across Australia
- ▲ Participating processors in every State
- ▲ Awards Dinner – Tuesday 4 May 2021



# NATIONAL BEEF CARCASS COMPETITION SCHEDULE

**BEEF**  **2021** | **MAY 2-8**  
ROCKHAMPTON AUSTRALIA | [beefaustralia.com.au](http://beefaustralia.com.au)

Australia's premier beef industry event



# ANZ NATIONAL BEEF CARCASS COMPETITION SCHEDULE

The ANZ National Beef Carcass Competition is conducted as part of the **BEEF AUSTRALIA** 2021 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 provide producers feedback on 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 Committee of **BEEF AUSTRALIA** 2021. 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 carcass judging.

Exhibitors will be provided with result details of their entries. All Winners will be announced at **BEEF AUSTRALIA** 2021 Awards Dinner on Tuesday 4 May at 6.30pm (Venue to be advised).

## PRIZES

### Pens

- ▲ Trophies will be awarded to the winning pen in each class.
- ▲ Prize money will be awarded to first, second and third prize winners in each class  
First \$1,000.00; Second \$750.00; Third \$500.00. All prize money will be deposited to the bank account details provided by exhibitors on their nomination form.
- ▲ Ribbons will be awarded to first, second, third, fourth, fifth and sixth place in each class.
- ▲ MSA Index Award - MLA will award a trophy to the winning pen of 3 carcasses with the highest combined MSA Index scores.
- ▲ The Champion Pen and the Reserve Champion Pen will be awarded to Highest Scoring Pen of three in Classes 1-7.

### Individual carcasses

- ▲ The 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

Class	Description	Weight (kg)
1	Pasture fed - Pen of three Medium Trade chiller steers or heifers	180 – 260
2	Pasture fed - Pen of three Heavy Trade chiller steers or heifers	260.1 – 340
3	Pasture fed - Pen of three Export chiller bullocks	300 – 420
4	Grain fed - Pen of three Medium Trade chiller steers or heifers	180 – 260
5	Grain fed - Pen of three Heavy Trade chiller steers or heifers	260.1 – 340
6	Grain fed - Pen of three Export chiller bullocks	300 – 420
7	Open class (unrestricted feeding) – Pen of three Heavy Trade chiller steers or heifers	260.1 – 360

Note: All classes are for a pen of three steers or three heifers, not mixed sex pens.

## HOW TO ENTER

- ▲ All nominations are to be made online at [beefaustralia.com.au/competitions/carcase/](https://beefaustralia.com.au/competitions/carcase/)
- ▲ By nominating online, entrants will be able to enter and pay their nominations with a simple, secure and easy to use procedure. Nomination fee is \$110 inc GST per entry (pen of three).
- ▲ Entries close one month prior to intended slaughter of the entrant's cattle. It is the entrant's responsibility to decide on their processor and to arrange slaughter of cattle.
- ▲ Last slaughter date is 31 March 2021.



ENTER NOW AT  
[BEEFAUSTRALIA.COM.AU/  
COMPETITIONS/CARCASE/](https://beefaustralia.com.au/competitions/carcase/)



## GENERAL CONDITIONS

- ▲ Entrants should deliver their cattle on the nominated slaughter dates to their participating processor during the period between May 2020 and 31 March 2021.
- ▲ All grainfed cattle must meet AUS-MEAT specifications outlined in the National Feedlot Accreditation Scheme (NFAS).
- ▲ All pasture fed cattle must not have had access to separated grains or grain by-products.
- ▲ Open Class (Class 7) is open to exhibitors wishing to enter cattle from production systems that do not meet the criteria for the grain fed or pasture fed classes.
- ▲ 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**.
- ▲ 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 AUSTRALIA** 2021 National Carcass Competition Committee.

## JUDGING CRITERIA

**Table 1: Judging criteria and points allocation**

<b>1. Market Specifications</b>	<b>10 points</b>
P8 subcutaneous fat depth	5
Subcutaneous rib fat distribution	5
Penalties	
- Out of carcass weight range	Disqualification
- Bruising (> Bruise score 4)	Disqualification
- Fat colour score – Classes 1,2,3 >5	Disqualification
- Fat colour score – Classes 4,5,6,7 >3	Disqualification
- Meat colour score – all classes >4	Disqualification
<b>2. Lean Meat Yield</b>	<b>40 points</b>
<b>3. MSA Index<sup>1</sup></b>	<b>50 points</b>
<b>Total</b>	<b>100 points</b>

<sup>1</sup>To 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.

The MSA Index will be calculated excluding the impact of milk fed veal on the outcome.

- Pen Bonus points (6 points)
- Carcass weight – 2 points
- Lean meat yield – 2 points
- Eating quality – 2 points
- Total – 6 points

# 1 Compliance to market specifications (10 POINTS)

Market specifications and classes for the 2021 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)	Rib site (mm)
1	Medium Trade Pasture Fed	180-260	5-12	4-7
4	Medium Trade Grain Fed	180-260	5-12	4-7
2	Heavy Trade Pasture Fed	260.1-340	8-14	5-9
5	Heavy Trade Grain Fed	260.1-340	8-14	5-9
7	Heavy Trade Unrestricted Feeding	260.1-360	8-14	5-9
3	Export Pasture Fed	300-420	10-15	6-11
6	Export Grain Fed	300-420	10-20	8-12

## 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) 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 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.

## 1.5 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 is determined 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, as indicated in Table 4, will be **disqualified**.

**Table 4: Fat colour eligibility**

Class	Fat colour				
	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

## 1.6 Meat colour

Is assessed on the eye muscle at the quartering site and is recorded for the entrant's information but has no direct impact on eating quality. Meat colour is determined using the AUS-MEAT chips and ranges from 1A (pale pink) to 7 (dark purple). No points are allocated for meat colour. Carcasses with meat colour scores 1A, 5, 6 and 7 will be disqualified.

## 1.7 Penalties

- 1.7.a Carcasses outside the specified weights will be disqualified.
- 1.7.b Carcasses with unacceptable fat colour, as outlined above will be disqualified.
- 1.7.c Carcasses with unacceptable meat colour, as outlined above will be disqualified.
- 1.7.d Carcasses with severe bruising, bruise score greater than 4, 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. The lean meat value will be shown to two decimal points to represent the lean meat yield potential of a whole carcass. Scores will be scaled to deliver a maximum of 40 points.

## 3 MSA Index (50 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 will be scaled to deliver a maximum of 50 points for eating quality. If carcasses fail to meet MSA minimum requirements of pH and rib fat, they will not receive an eating quality score in the competition.

## 4 Bonus points (6POINTS)

Bonus points will be awarded to each pen of three carcasses who have minimum variation in:

Carcass weight [2 POINTS]

Lean Meat Yield [2 POINTS]

Eating quality [2 POINTS]



# ANZ NATIONAL BEEF CARCASE COMPETITION COMMITTEE

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