



RASV

Royal Melbourne Show 24 September – 4 October 2011 **BEEF CARCASS** Catalogue of Results

The Royal Agricultural Society of Victoria Limited
ABN 66 006 728 785 ACN 006 728 785

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BEEF CARCASE COMPETITION REGULATIONS OF BEEF CARCASE COMPETITION

301. The Regulations appearing in this Schedule form part of the General Regulations and conditions of entry to an Event at the Royal Melbourne Show. In the event of any inconsistency between the General Regulations and these Regulations, the General Regulations shall prevail to the extent of the inconsistency unless the General Regulations provide otherwise.

CLOSE OF ENTRIES

302. Entries in the Beef Carcase Competition must be received at RASV's Administration Office, located at Melbourne Showgrounds, Epsom Rd, Ascot Vale, 3032 by no later than 5:00pm on Friday 8 July 2011. Entry Forms must be accompanied by all fees at this time.

ENTRY FEES AND BEDDING FEES

303. Entry Fees for the Beef Carcase Competition (including auction cattle) are as follows:

Each Exhibit:	\$55.00 (GST free) for RASV Members \$75.00 (GST free) for Non RASV Members
Bedding Fee:	All Exhibitors are required to pay \$40.00 (GST inc.) for each Exhibit for bedding fees.

304. National Vendor Declaration must accompany livestock traveling to the Showgrounds for the purpose of this competition.

305. Steers and Heifers are eligible to compete, though eligibility for the Borthwick Trophy teams precludes heifers.

306. Each Exhibit must be tractable, and shall be led for Judging.

ARRANGEMENTS FOR HOOF & HOOK

307. The live classes will be representative of the four Market Categories for the carcase appraisal, as follows:

Market Category	HSCW (kg)	Actual fat depth (mm)		
		P8	11/12 Rib	12/13 Rib
A Light Domestic	100 - 180	4 - 8	4 - 6	3 - 6
B Medium Domestic	181 - 240	6 - 10	5 - 8	4 - 7
C Heavy Domestic	241 - 300	8 - 13	6 - 10	5 - 9
D Export	300+	12 - 17	8 - 13	7 - 12

308. All Exhibits will be weighed live, early morning on Saturday 24 September 2011.

309. The live classes will be finalised once all Exhibits have been weighed, and determined on manageable numbers as deemed by the RASV (approximately 20 Exhibits).

310. All Exhibits must be paraded live before the Judge to be eligible for judging on the hook.

311. Only entries exhibited by a recognised School, College or TAFE (School) will be eligible for the Schools' competition and awards.

312. School or College Exhibits denoted by (B&P) at the time of entry will be eligible for the Bred and Prepared trophy.

313. All Exhibitors shall state on their entry forms:

- the breed, cross of breeds or mixture of breeds;
- the birth date if known, otherwise the month born, of each animal entered so far as this is known;
- the name and breed of the sire and registration ID if known; and
- the name and breed of the dam and registration ID if known.

314. The RASV reserves the right to reject or limit entries at their absolute discretion, at any time, and for any reason. In this regard, Exhibitors are advised that accommodation for Beef Carcase Exhibits may be limited. If entries exceed the quantity that can be suitably accommodated, it may be necessary for the RASV to ballot entries. Exhibitors are also advised to read General Regulation 2.6.

315. For the purpose of this competition Hormone Growth Promotants are not permitted.

316. An animal or carcase which, in the opinion of the Chief Steward, shows secondary sex characteristics will be deemed to be a bull and will not be eligible for an award.

317. All Exhibits must be either polled or dehorned.

318. All Exhibits must comply with the Property Identification Code and National Livestock Identification Scheme legislation of Victoria. Exhibits not appropriately identified by means of an electronic identification will be deemed ineligible. The complete NLIS visual identification number must be provided at the time of entry.

319. The RASV reserves the right to insist that ineligible animals be removed from the Showgrounds at the expense of the Exhibitor upon request of the Chief Steward.

320. In order for Exhibits to be slaughtered, and therefore eligible for competition, Exhibitors must provide a National Vendor Declaration.

321. Subject only to the General Regulations, the Chief Steward reserves the right to make such determinations and directions on any matter in relation to the conduct of the Beef Carcase Competition, as he/she thinks fit.

322. The Chief Steward reserves the right to penalise, disqualify or make ineligible for an award any Exhibit in the Beef Carcase Competition that is determined to be outside of acceptable specifications in regard to weight, eye muscle area, meat colour, fat depth, fat colour, fat distribution and marbling.

323. All Exhibits shall either be rung through the nose or have a fitted nose clip, and at all times shall be led by such nose ring/nose clip. This includes the unloading of livestock upon arrival at the Showgrounds.

324. All Exhibits for the Beef Carcase Competition are required to be housed as directed at the Showgrounds. Any proposed departure from this requirement by an Exhibitor must receive prior written permission from the RASV.

325. A complete Timetable of Arrangements for the Beef Carcase Section will be forwarded to each Exhibitor prior to the Show. The timetable that appears in this Schedule is subject to change and will be finalised once an indication of entry numbers for this competition is obtained.

ARRANGEMENTS FOR THE LED STEER & HEIFER – ALPA YOUNG AUCTIONEERS COMPETITION

326. Regulations of Beef Carcase Competition apply to the Led Steer & Heifer Competition as well as the specific arrangements as set out below.

327. A limited number of Exhibits will be accepted for this competition; therefore preference will be given to those Exhibitors who supported the competitions in its inaugural year.

328. Exhibits entered in the Led Steer & Heifer Competition should weigh between 380kg and 440kg live weight. Exhibits that do not meet weight specifications will not be penalised in the live judging component, however it may be reflected in the Exhibit's auction price.

329. Classes will be finalised once all exhibits have been weighed, and will be determined on manageable numbers.

330. All Exhibits will be judged live and then offered for sale by auction.

331. All Exhibits must be paraded live before the Judge to be eligible for auction.

332. All ribbons won during the 2011 Led Steer & Heifer Competition must be worn by Exhibits during the ALPA Victorian Young Auctioneers Competition.

333. The settling agent will be set by the Australian Livestock & Property Agents Association. The commission rate on sales is 6.0% per animal sold and includes 1.0% to the RASV.

2011 CHARITY STEERS

In 2011, the RASV and ALPA Young Auctioneers Competition are pleased to announce that the proceeds of the final steers to be auctioned during the Competition will be donated to Herds of Hope. As part of the 2011 Angus Feature Show, the Charity Steers have been kindly donated by an Angus breeder.



Herds of Hope is a new national fundraising initiative, created by members of the Australian red meat industry in support of Ronald McDonald House Charities® (RMHC®) Australia. RMHC has had a strong connection to the rural community since its establishment by McDonald's in 1985, through its programs that largely benefit rural-based families whose sick children require treatment in metropolitan hospitals.

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JUDGING OF BEEF CARCASES

334. Carcases will be judged within the general parameters of the Australian Beef Carcase Appraisal System (ABCAS), incorporating carcase attributes relevant to Market Specifications and Meat Standards Australia (MSA) developed eating quality standards.

335. Animals entered in Carcase Competitions cannot comply with the pre-slaughter management guidelines of MSA pathways, so their carcases are not eligible for sale as MSA-graded beef. However, the principles of MSA grading will still be applied in judging the carcases, according to the following Schedule of maximum points:

1. Market Specification	20 points	3. MSA Eating Quality*	45 points, combined
P8 Fat Depth	10	Ultimate meat pH	Units
Meat Colour	5	Ossification Score	100 - 590
Fat Distribution	5	Tropical Breed Content	0 - 100%
Penalties	As required	Hump Height	mm
2. Saleable Meat Yield	35 points	AUS-MEAT Marbling	0 - 6
		MSA Marbling	100 - 1190
Rib Fat Depth	15	Sex	Male/Female
Eye Muscle Area	20	Total	100 points

336. To receive eating quality points all carcases must meet MSA minimum standards, as follows:

a) Minimum 3mm of rib fat
b) Adequate fat distribution
c) Ultimate pH below 5.7
d) Meat colour of 1b and no greater than 3

337. Carcases will not be penalised for bruising should any occur.

ACQUISITION OF CARCASES

338. The RASV reserves the right to arrange the sale of carcases over the hooks using a grid system. Carcases that are sold by this method attract a commission of 3.0% which payable to the RASV.

BREED REFERENCES

AA – Angus	AC – ABC Composite	AL – Australian Lowline
AS – Australian Shorthorn	BA – Blonde D'Aquitaine	BF – Braford
BG – Brangus	BL – Belgian Blue	BS – Beef Shorthorn
BV – Braunvieh	BW – British White	BZ – Bazadaise
CC – Charolais	DX – Dexter	FF – Friesian
GA – Galloway	GV – Gelbvieh	HH – Hereford
LL – Limousin	MG – Murray Grey	MU – Maine Anjou
OO – Unknown	PH – Poll Hereford	RA – Red Angus
RP – Red Poll	SD – South Devon	SG – Santa Gertrudis
SI – Simmental	SM – Simbrah	SP – Speckle Park
SQ – Square Meaters	SS – Shorthorn	WB – Welsh Black

ENTRIES

- Miss T Alberni:** (CCXSS), 01/11/10 Bred by Alberni Family, S: Fulham Park Dominator
- Barham High School:** (MG), 01/10/10.
- Barham High School:** (RAXCC), 01/10/10.
- Barham High School:** (SI), 01/09/10.
- Barham High School:** (MG), 01/10/10.
- T Bayliss:** (WITHDRAWN)
- T Bayliss:** (SSXSS/AA), 27/09/10 Bred by M J & K S Spry, S: Glengyron Pioneer D14
- T Bayliss:** (LL), 02/06/10 Bred by T Bayliss, S: Mandayen Vision, D: Baylim Beehive
- Billabong High School:** (LLXAA), 01/08/10, Bred by Mandayen
- Billabong High School:** (LL), 01/08/10, Bred by Mandayen
- Billabong High School:** (LL), 01/08/10, Bred by G Proctor
- Billabong High School:** (LLXAA), 01/08/10, Bred by Mandayen
- Billabong High School:** (LLXCRA), 01/08/10, Bred by Mandayen
- Billabong High School:** (CCXRP), 18/01/10, Bred by Paton Family
- Billabong High School:** (LL), 01/08/10, Bred by G Proctor
- Chairo Christian School:** (LLXLL/AA), 27/09/10, Bred by H & H Krutsch S: Vesper Hill 326
- Chairo Christian School:** (LLXAA), 27/11/10, Bred by H & H Krutsch S: Vesper Hill 326, D: Vesper Hill 11
- Chairo Christian School:** (RAXBV), 24/09/10, Bred by Chairo Christian School, S: Rockridge Bando C19, D: Kojak 564
- Chairo Christian School:** (LLXAA), 09/09/10, Bred by B & A Gill, S: Bruangil Park Destiny
- Claidhemh Organic Beef:** (WITHDRAWN)
- Claidhemh Organic Beef:** (AA), 25/09/10, Bred by Claidhemh Organic Beef
- Miss A De Blauw:** (CC X SS), 16/01/11, Bred by Alberni Family, S: Fulham Park Dominator
- R Draper:** (WITHDRAWN)
- Emmanuel College:** (HH), 03/06/10, Bred by P Allan, S: South Boorook Cheeseman, D: South Boorook corisande D74
- Emmanuel College:** (HHXPH), 12/08/10, Bred by S Cole, S: Courallie Sharka A286
- Emmanuel College Warrnambool:** (HH), 20/08/10, Bred by K T & B C Hodge, S: Warringa Yakka
- Emmanuel College Warrnambool:** (HHXPH), 10/08/10, Bred by S Cole, S: Courallie Sharka A286
- Finley High School:** (LL), 27/08/10, Bred by B & S Griffiths, S: Beckenham Dictator D12, D: Beckenham vision of Gold
- Finley High School:** (SI), 10/08/10, Bred by T Baker, S: Corinda Downs Deliver, D: Woonallee Saldhana B120
- Finley High School:** (HH), 14/10/10, Bred by T & S Holt
- Finley High School:** (CC), 05/10/10, Bred by H A Seeley, S: Sparrows Eldorado 361L, D: Ashwood Park Dishy
- Finley High School:** (SSXMG), 06/10/10, Bred by J A & P M Cowell
- Finley High School:** (SS), 15/06/10, Bred by J Taylor, S: Battunga Statesman
- Finley High School:** (RAXHH/AA), 06/09/10, Bred by J Colwell, S: Trevone Park Wisdom D37
- Finley High School:** (LLXCC), 17/11/10, Bred by D & D Sexton
- Finley High School:** (AA), 04/10/10, Bred by P Collins
- Finley High School:** (HH), 14/10/10, Bred by T & S Holt
- Finley High School:** (SS), 25/08/10, Bred by G & J Knight, S: Yamburgan Holt
- Finley High School:** (BZXMG), 02/12/10, Bred by J Montgomery

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- 41 **Finley High School:** (SI), 15/04/10, Bred by T Baker, S: Woonallee compliment, D: Woonallee 7214
- 43 **Finley High School:** (AS), 11/08/10, Bred by D & M Spencer, S: Spencer Family Suddenly Frankie, D: Spencer Family Evette
- 44 **Finley High School:** (HH), 16/08/10, Bred by J & M Doyle, S: Glentrevor Pompeii
- 45 **Finley High School:** (AA), 06/06/10, Bred by C Robertson
- 46 **G G S Timbertop:** (AAXMG), 12/09/10, Bred by Timbertop, S: Aberdeen
- 47 **G G S Timbertop:** (AAXMG), 13/09/10, Bred by Timbertop, S: Aberdeen
- 48 **G G S Timbertop:** (AAXMG), 10/09/10, Bred by Timbertop, S: Aberdeen
- 49 **G G S Timbertop:** (CCXMG), 15/09/10, Bred by Timbertop
- 50 **G G S Timbertop:** (SPXMG), 20/09/10, Bred by Timbertop, S: King George
- 51 **G G S Timbertop:** (MG), 11/08/10, Bred by Timbertop, S: Yamba Werewolf
- 52 **G G S Timbertop:** (SPXMG), 21/09/10, Bred by Timbertop, S: King George
- 53 **G G S Timbertop:** (AAXMG), 11/09/10, Bred by Timbertop, S: Aberdeen
- 54 **G G S Timbertop:** (MG), 06/08/10, Bred by Timbertop, S: Yamba Werewolf
- 55 **G G S Timbertop:** (SPXMG), 21/09/10, Bred by Timbertop, S: King George
- 56 **Mr & Mrs V & P Gilbert:** (AL), 04/07/10, Bred by V & P Gilbert S: Rotherwood Boxer, D: Elandra Park Wish
- 57 **B & A Gill:** (LLXAA), 02/10/10, Bred by B & A Gill, S: Bruangil Park Destiny
- 58 **B & A Gill:** (LLXLL/RP), 12/09/10, Bred by B & A Gill, S: Bruangil Park Destiny
- 59 **Glenormiston - South West Tafe:** (HH), 25/04/10, Bred by D D & J M Jenkins, S: Banemore North End C86
- 60 **Glenormiston - South West Tafe:** (MU), 14/03/10, Bred by A F & M E Carew, S: Dalwood Lodge Napoleon
- 61 **Glenormiston - South West Tafe:** (AL), 10/02/10, Bred by J & P Stebbins
- 62 **Glenormiston - South West Tafe:** (AL), 16/01/10, Bred by J & P Stebbins
- 63 **Glenormiston - South West Tafe:** (SD), 15/09/10, Bred by Tesbury Partnership
- 64 **Glenormiston - South West Tafe:** (ALXSD/AA), 05/07/10, Bred by J & P Stebbins, S: Ardrossan New Wave Z208
- 65 **Mrs F Glover:** (AA), 03/10/10, Bred by F Glover, S: Wattlewood Dynamite A9, D: Kenny's Creek Barunah X86
- 66 **Mrs F Glover:** (AA), 17/10/10, Bred by F Glover, S: Wattlewood Dynamite A9, D: Wattlewood ella C7
- 67 **Goulburn Valley Grammer:** (RA), 20/09/10, Bred by Bolton Girls, S: Trevone Park Red Rock, D: Merrimay Kite
- 68 **B & S Griffiths:** (LL), 25/07/10, Bred by B & S Griffiths, S: Mandayen Guardian A488, D: Beckenham Camelia C05
- 69 **Gundagai High School:** (AA), 28/10/09, Bred by Gundagai High School, S: Bongongo C72
- 70 **Gundagai High School:** (WITHDRAWN)
- 71 **Gundagai High School:** (AA), 04/08/10, Bred by S & M Luff, S: Rieland Beguile B268
- 72 **Gundagai High School:** (AA), 18/10/10, Bred by Gundagai High School, S: Bongongo C72
- 73 **Gundagai High School:** (AA), 27/08/10, Bred by W G Graham, S: Bongongo B101
- 74 **S Handbury:** (AA), 01/01/11, Bred by S Handbury, S: Sitz Upward 307R
- 75 **S Handbury:** (AA), 01/01/11, Bred by S Handbury, S: Sitz Upward 307R
- 76 **Harvey Park Charolais:** (CCXRA), 11/09/10, Bred by G R & N E King, S: Campaspe Downs Yoshi, D: Ibr Red Olivia
- 77 **Hazel Downs Red Angus:** (RA), 25/10/10, Bred by Hazel Downs
- 78 **Kerang Technical High School:** (LLXAA/SS), 01/11/10, Bred by A & M Van der Drift
- 79 **Kerang Technical High School:** (LL), 01/09/10, Bred by A & M Van der Drift
- 80 **Kerang Technical High School:** (LL), 01/09/10, Bred by A & M Van der Drift
- 81 **H King:** (AA), 23/07/10, Bred by E J Angus, S: Irelands Cartwright, D: E J Joanne D19
- 82 **H King:** (MG), 01/10/10
- 83 **H King:** (CC), 29/10/10, Bred by Alberni Family, S: Fullam Park Dominator
- 84 **H King:** (CCXCC/SS), 03/12/10, Bred by Alberni Family, S: Fullam Park Dominator
- 85 **H King:** (SD), 12/09/10, Bred by The Bend South Devons, S: The Bend C13 Calibre, D: Lincon D10 Rose 27
- 86 **Longerenong College:** (SSXSS/CC), 15/04/10, Bred by D S & H J Brook, S: Eloora Sophisticated B11
- 87 **Longerenong College:** (RAXHH/CC), 17/08/10, Bred by Longerenong College, S: Marksman B19
- 88 **Longerenong College:** (RA), 17/08/10, Bred by Longerenong College, S: Yonda Grange Dawson D22
- 89 **Longerenong College:** (LL), 15/03/10, Bred by J & J Repper, S: Donna Valley Polled Condor
- 90 **Longerenong College:** (AA), 14/08/10, Bred by Coolana Angus, S: Coolana Right Time C71
- 91 **Longerenong College:** (SS), 04/04/10, Bred by S McKay, S: Battunga Statesman
- 92 **Longerenong College:** (SG), 05/04/10, Bred by Riverslea Santa Gertrudis, S: Riverslea Charisma
- 93 **Longerenong College:** (CCXHH/BA), 20/07/10, Bred by Longerenong College, S: White Lakes Mr Blue Nose
- 94 **Longerenong College:** (SS), 14/04/10, Bred by D Dawson, S: Sprys Perfection, D: Camaro Park Carnation X2
- 95 **Longerenong College:** (CC), 15/05/10, Bred by K & V Winfield, S: Sedalia Dean
- 96 **Longerenong College:** (CC), 15/05/10, Bred by K & V Winfield, S: Sedalia Dean
- 97 **Longerenong College:** (SS), 07/08/10, Bred by M McCombe
- 98 **Longerenong College:** (AA), 14/08/10, Bred by Coolana Angus, S: Coolana Right Time C71
- 99 **Longerenong College:** (LL), 01/10/10, Bred by A & M Van der Drift S: Mainstream Amv Home Station 4
- 100 **Longerenong College:** (HH), 31/08/10, Bred by Yarram Park, S: Yarram Pompei V055
- 101 **Longerenong College:** (HH), 31/08/10, Bred by Yarram Park, S: Yarram Pompei V055
- 102 **Longerenong College:** (AA), 25/08/10, Bred by Coolana Angus, S: Coolana Whitworth C58
- 103 **K & G Lorains:** (ALXHH/AA), 10/07/10, Bred by K & G Lorains, S: Whitby Farm Freeman
- 104 **Malton Shorthorns & Jackpot Limousins:** (LLXAS), 28/09/10, Bred by Malton & Jackpot Shorthorns, S: Mandayen Guardian A488, D: Malton Srye Star X221
- 105 **Malton Shorthorns & Jackpot Limousins:** (LLXAS), 06/10/10, Bred by Malton & Jackpot Shorthorns, S: Mandayen Guardian A488, D: Malton Cherry Ripe 703
- 106 **Marist-Sion College:** (AA), 27/07/10, Bred by EJ Angus, S: Adahlia Park M Lloyd 226, D: EJ Sweet Pea B5
- 107 **Marist-Sion College:** (BAXAA), 14/10/10, Bred by Geekay Stud, S: Geekay Diplomat
- 108 **McKay Bros:** (SS), 27/08/10, Bred by McKay Bros S: Belmore Nokia, D: Marschay D10
- 109 **McKay Bros:** (SS), 07/09/10, Bred by McKay Bros, S: Marschay Columbus, D: Marschay A82
- 110 **Monterey Murray Greys:** (MGXSG), 25/03/10, Bred by G R & J Buller, S: Monterey Barnstormer B77
- 111 **Monterey Murray Greys:** (MGXSG), 01/01/11, Bred by G R & J Buller, S: Monterey Barnstormer B77
- 112 **Nagle College:** (HH), 10/05/10, Bred by K Davies, S: Mawarra Rowville
- 113 **Nagle College:** (HH), 28/07/10, Bred by Bayrook Pastoral Co.
- 114 **Nagle College:** (WITHDRAWN)
- 115 **Nagle College:** (CCXSI/AA), 26/08/10, Bred by Cameron Bros.
- 116 **Nagle College:** (CCXSI/AA), 24/08/10, Bred by Cameron Bros.
- 117 **Nagle College:** (LLXAA/LL), 13/10/10, Bred by E Lissenden
- 118 **Nagle College:** (HH), 20/06/10, Bred by J & C Cooper
- 119 **Nagle College:** (LLXAA/LL), 15/11/10, Bred by E Lissenden
- 120 **Nagle College:** (HH), 16/07/10, Bred by Karoonda Park
- 121 **Northern Melbourne Institute of Tafe:** (AC), 27/09/10, Bred by Sarokos Park
- 122 **Northern Melbourne Institute of Tafe:** (SI), 18/12/10, Bred by Brenair Park
- 123 **Northern Melbourne Institute of Tafe:** (AA), 24/02/10, Bred by Northern Melbourne Institute of Tafe
- 124 **Northern Melbourne Institute of Tafe:** (AA), 06/03/10, Bred by Northern Melbourne Institute of Tafe
- 125 **Northern Melbourne Institute of Tafe:** (CCXAA/LL), 04/03/10, Bred by Northern Melbourne Institute of Tafe
- 126 **Northern Melbourne Institute of Tafe:** (AA), 25/02/10, Bred by Northern Melbourne Institute of Tafe
- 127 **Northern Melbourne Institute of Tafe:** (CCXAA), 24/02/10, Bred by Northern Melbourne Institute of Tafe
- 128 **Northern Melbourne Institute of Tafe:** (RP), 23/08/10, Bred by R Draper, S: Red Cactus Gotcha, D: Cypress 30U
- 129 **Northern Melbourne Institute of Tafe:** (CCXAA), 21/02/10, Bred by Northern Melbourne Institute of Tafe
- 130 **Northern Melbourne Institute of Tafe:** (AA), 17/02/10, Bred by Northern Melbourne Institute of Tafe
- 131 **Old Kentucky Blondes:** (BAXAA), 17/03/11, Bred by B Andrews, S: Rahnik Dreamer
- 132 **Old Kentucky Blondes:** (BAXAA), 07/02/11, Bred by B Andrews, S: Rahnik Dreamer
- 133 **Old Kentucky Blondes:** (BAXAA), 05/02/11, Bred by B Andrews, S: Rahnik Dreamer

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- 134 **Pine Gully Park Belted Galloway Stud:** (GA), 23/10/10, Bred by Pine Gully Park, S: Mochrum Kingfisher, D: Cumbria Bewaldeth Lady 14th
- 135 **Rigdale Limousin:** (LLXHHX), 03/09/10, Bred by Rigdale Limousin, S: Bavaria Ustinov
- 136 **Rist Rural Industries Skill:** (PH), 12/03/10, Bred by P Guthrie, S: Studbrook Marshall, D: Chiasma Topaz
- 137 **Rist Rural Industries Skill:** (AAXBLXCC/HH), 01/04/10.
- 138 **Rist Rural Industries Skill:** (SIXHHXHH/FF), 01/06/10, Bred by R Paice
- 139 **Rist Rural Industries Skill:** (AA), 01/05/10, Bred by, S: Banquet Conrad
- 140 **Rist Rural Industries Skill:** (WITHDRAWN)
- 141 **Rutherglen High School:** (WB), 13/06/10, Bred by B & H Ride, S: Silver Metal Hafghan, D: Trufle Farm Hortense
- 142 **Rutherglen High School:** (WB), 25/06/10, Bred by D Laird, S: Yarunga King, D: Yarunga Jess
- 143 **Rutherglen High School:** (WB), 04/05/10, Bred by C & T Sedgman, S: Granite Ridge Kermit, D: Granite Ridge Lavina
- 144 **Rutherglen High School:** (WB), 09/04/10, Bred by Silver Metal Investments, S: Blackwater Park Jono
- 145 **Saffron Valley Angus:** (AN), 01/01/11, Bred by S: Merribrook Aden A54
- 146 **Saffron Valley Angus:** (AN), 01/01/11, Bred by S: Merribrook Aden A54
- 147 **Saffron Valley Angus:** (AN), 01/01/11, Bred by Saffron Valley Angus, S: Merribrook Aden A54
- 148 **Saffron Valley Angus:** (AN), 01/01/11, Bred by Saffron Valley Angus, S: Merribrook Aden A54
- 149 **H A Seeley:** (CCXRA), 13/02/10, Bred by H A Seeley, S: Ashwood Park Chairman
- 150 **H A Seeley:** (CC), 01/01/10, Bred by H A Seeley, S: Ashwood Park Chairman, D: Ashwood park D75E
- 151 **H A Seeley:** (CCXAA), 01/01/10, Bred by H A Seeley, S: Ashwood Park Chairman
- 152 **Mrs L Senger-Whitehead:** (ALXPH), 11/12/10, Bred by Mrs L Senger-Whitehead, S: Colombo Park Zaccaria, D: X67 Marveer
- 153 **Mrs L Senger-Whitehead:** (ALXPH), 04/04/10, Bred by Mrs L Senger-Whitehead, S: Colombo Park Zaccaria
- 154 **Mrs L Senger-Whitehead:** (ALXPH), 26/03/10, Bred by Mrs L Senger-Whitehead, S: Colombo Park Zaccaria
- 155 **Mrs L Senger-Whitehead:** (ALXPH), 02/11/10, Bred by Mrs L Senger-Whitehead, S: Colombo Park Tannhauser
- 156 **St Mary of The Angels College:** (LLXBL/FF), 25/09/10, Bred by S J Nelson
- 157 **St Mary of The Angels College:** (LLXLL/SS), 25/04/10, Bred by S J Nelson
- 158 **St Mary of The Angels College:** (BLXHH/AA), 08/05/10, Bred by S J Nelson
- 159 **St Pauls College:** (AA), 07/07/10, Bred by Rennylea Angus, S: Rennylea C675
- 160 **St Pauls College:** (AA), 08/07/10, Bred by Rennylea Angus, S: Rennylea C675
- 161 **St Pauls College:** (SIXAA), 15/08/10, Bred by A & L O'Brien
- 162 **St Pauls College:** (AC), 20/08/10, Bred by A Hicks
- 163 **St Pauls College:** (SIXAA), 10/08/10, Bred by A & L O'Brien
- 164 **Tesbury Partnership:** (SD), 18/08/10, Bred by Tesbury Partnership
- 165 **The Lone Pine Stud:** (BAXAA), 01/01/11, Bred by The Lone Pine Stud
- 166 **The Lone Pine Stud:** (BAXHH), 01/02/11, Bred by The Lone Pine Stud
- 167 **Tippetts Glengyron:** (SS), 06/12/10, Bred by Tippetts Glengyron, S: Sprys IIMF, D: Clargo Gloria
- 168 **Wagga Wagga High School:** (SS), 18/09/10, Bred by Sprys Shorthorns, S: Sprys Just Right Z77
- 169 **Yanco Agricultural High School:** (SS), 01/01/11, Bred by Schuller Family, S: Futurity Convertible C109, D: Outback Gail D54
- 170 **Yanco Agricultural High School:** (SS), 01/01/10, Bred by Schuller Family, S: Futurity Claret, D: Outback Lowan B11
- 171 **Yanco Agricultural High School:** (AA), 10/09/10, Bred by The Glen Angus, S: Tuwharetoa A249
- 173 **Yanco Agricultural High School:** (LLXCC/RA), 15/08/10, Bred by P McDonald
- 174 **Yanco Agricultural High School:** (RAXCC/RA), 10/08/10, Bred by D McDonald, S: Trevone Park Red Rock
- 176 **Yanco Agricultural High School:** (AA), 10/09/10, Bred by Ardrossan Angus
- 177 **Yanco Agricultural High School:** (AA), 10/09/10, Bred by The Glen Angus, S: Tuwharetoa A249
- 178 **Yanco Agricultural High School:** (LL), 14/10/10, Bred by McCaughey Limousins S: Kensal Call Me Classy, D: Yarra Yarra Black Poll Ember
- 179 **Yanco Agricultural High School:** (AA), 12/09/10, Bred by Ardrossan Angus
- 180 **Yanco Agricultural High School:** (AA), 15/09/10, Bred by The Glen Angus
- 181 **Yanco Agricultural High School:** (AA), 05/09/10, Bred by Ardrossan Angus
- 182 **Barham High School:** (OOXSS), 01/12/10, Bred by G & T Leffer

AWARDS FOR BEEF CARCASE COMPETITION

AWARDS - LIVE

339. Awards will be provided for each of the ordinary classes as follows:

- Ribbons: 1st, 2nd & 3rd places, plus Highly Commended and Commended.
- Prize money: 1st \$25, 2nd \$15, 3rd \$10.

340. First and second placed Exhibits from the ordinary classes will then compete for the following awards, and presented with a Sash:

- Champion Light Domestic Steer or Heifer
- Reserve Champion Light Domestic Steer or Heifer
- Champion Medium Domestic Steer or Heifer
- Reserve Champion Medium Domestic Steer or Heifer
- Champion Heavy Domestic Steer or Heifer
- Reserve Champion Heavy Domestic Steer or Heifer
- Champion Export Steer or Heifer
- Reserve Champion Export Steer or Heifer
- Grand Champion Steer or Heifer

341. The highest placed School & College Exhibits from each ordinary class will then compete for the following awards:

- Champion School & College Steer or Heifer
- Reserve Champion Schools & College Steer or Heifer

342. The highest placed Schools or Colleges Exhibits will be drawn only from the top five Exhibits in each live class, ie: 1st through to 3rd, Highly Commended and Commended. If a class does not have a School or College exhibit amongst these top five, then no Exhibit from that class will compete for Champion or Reserve Champion Schools Steer or Heifer awards.

CARCASE AWARDS

343. Awards will be provided for each of the Light Domestic, Medium Domestic and Heavy Domestic and Export carcass divisions as follows:

- Prize money: - 1st \$300, 2nd \$150, 3rd \$50

344. Sashes and wall plaques will also be awarded to:

- Champion Light Domestic Carcass
- Champion Medium Domestic Carcass
- Champion Heavy Domestic Carcass
- Champion Export Carcass
- Grand Champion Carcass
- Champion School & College Carcass

345. Wall plaques will be issued to the Exhibitors of the Grand Champion Carcass, and also to the Champion School & College Carcass

346. The Exhibitor of the Grand Champion Carcass will also be awarded \$1000 by The Royal Agricultural Society of Victoria.

AWARDS FOR THE LED STEER & HEIFER – ALPA YOUNG AUCTIONEERS COMPETITION

347. Awards will be provided for each class as follows:

- Ribbons: 1st, 2nd, 3rd & 4th places, plus Highly Commended and Commended.
- Prize money: 1st \$50, 2nd \$40, 3rd \$30, 4th \$20

348. The winner of each class will be eligible to compete for the Champion Led Steer or Heifer. Awards will be provided as follows:

- Prize money: \$250 awarded to Champion Led Steer or Heifer.
- Prize money: \$50 awarded to the Reserve Champion Led Steer or Heifer.

SCHOOL AND COLLEGE PARADERS COMPETITION

349. Students from each School or College entering steers or heifers in the Royal Melbourne Show Beef Carcass Competition may enter the School & College Paraders Competition, which will be held on Monday 26 September 2011.

350. Upon receipt of Entry in the 2011 Beef Carcass Competition, those Exhibitors that are eligible (ie: Schools and Colleges) will be forwarded a separate Entry form pertaining to the School & College Paraders Competition.

351. Entries stating the name, age and School/College must be received at the RASV's Administration Office, located at Melbourne Showgrounds, Epsom Rd, Ascot Vale, 3032 by not later than 5:00pm on Friday 12 August 2011.

352. The number of students from each School or College is restricted to three for each steer or heifer exhibited (as opposed to entered). Points gained in this section contribute to the Most Successful School or College Exhibitor awards.

353. Classes will be arranged in suitable groups based on age.

354. Sashes will be awarded for:

- 1st, 2nd and 3rd in each class.
- Champion School & College Steer or Heifer Parader.
- Reserve Champion School & College Steer or Heifer Parader.

355. A Certificate of Participation will be awarded to all entrants. The RASV may choose to provide these Certificates after the completion of the Show.

MOST SUCCESSFUL SCHOOL OR COLLEGE HOOF & HOOK EXHIBITOR.

356. The Bott-Burston perpetual trophy plus an annual replica will be awarded to the School or College gaining the highest total number of points in the School & College Paraders, Live Steer and Heifer, and Beef Carcass classes based on the following:

- 3 points for - 1st
- 2 points for - 2nd
- 1 points for - 3rd
- 2 points for - Grand Champion
- 3 points for - Champion
- 2 points for - Reserve Champion

THE MARCUS OLDHAM COLLEGE TROPHY

357. The Marcus Oldham College Perpetual Trophy will be awarded to the highest scoring carcass entered by a School or College. The trophy will remain in the possession of the RASV, and a replica will be awarded to the winning School or College.

THE NORTHERN MELBOURNE INSTITUTE OF TAFE TROPHY

358. The Northern Melbourne Institute of TAFE Perpetual Trophy will be awarded to the highest scoring School or College Bred and Prepared carcass. The trophy will remain in the possession of the RASV, and a replica will be presented to the winning School or College.

THE BORTHWICK TROPHY

359. The Borthwick Trophy is celebrating its 59th year at the 2011 Royal Melbourne Show, and is widely recognised as the most prestigious interbreed steer and carcass award in Australia. The conditions of the competition are as under:

- The competition to be between teams of three purebred steers. Heifers are not eligible for the Borthwick Trophy.
- Steers to be led into the judging ring.
- Each team to be representative of any recognised Beef Cattle Breed.
- Each team to be selected from amongst the entries in the ordinary classes by a Breed Panel prior to live judging of these classes.
- Each breed to be represented by one team only.
- The results of both live and carcass judging will be considered in determining the winner of the Borthwick Trophy, with 25% of total points allocated for live judging and 75% of total points allocated for carcass appraisal. (Maximum points awarded by live judge - 100 points).
- Points gained by the steers in the carcass judging (maximum 300 points) to be added to the points awarded alive.
- The winner of the Borthwick Trophy will be the team that gains the highest aggregate points in both the live and carcass judging. (Maximum 400 points).
- The Borthwick Trophy to be competed for in perpetuity, and the name of the winning breed to be engraved on it each year. The Trophy to remain the property of The Royal Agricultural Society of Victoria Limited. A replica of the trophy will be presented to each of the Exhibitors of the winning team.

Past winners of the Borthwick Trophy are as follows:

1953	Angus	1973	Murray Grey	1993	Murray Grey
1954	Angus	1974	Angus	1994	Murray Grey
1955	Angus	1975	Murray Grey	1995	Murray Grey
1956	Hereford	1976	Murray Grey	1996	Murray Grey
1957	Angus	1977	Murray Grey	1997	Hereford
1958	Angus	1978	Galloway	1998	Shorthorn
1959	Angus	1979	Galloway	1999	Angus
1960	Poll Hereford	1980	Galloway	2000	Murray Grey
1961	Angus	1981	Murray Grey	2001	Shorthorn
1962	Poll Hereford	1982	Angus	2002	Shorthorn
1963	Angus	1983	Hereford	2003	Shorthorn
1964	Angus	1984	Angus	2004	Murray Grey
1965	Angus	1985	Poll Hereford	2005	Charolais
1966	Angus	1986	Angus	2006	Charolais
1967	Murray Grey	1987	Angus	2007	Charolais
1968	Angus	1988	Angus	2008	Limousin
1969	Poll Shorthorn	1989	Angus	2009	Limousin
1970	Poll Shorthorn	1990	Murray Grey	2010	Simmental
1971	Hereford	1991	Charolais	2011	Limousin
1972	Murray Grey	1992	Charolais		

8 BEEF CARCASE RESULTS

AUSTRALIAN BEEF CARCASE APPRAISAL SYSTEM (ABCAS)



The Australian Beef Carcass Appraisal System ranks beef carcasses on their overall merit, and gives feedback to producers about compliance to market specifications, the yield of saleable meat and the potential eating quality of the meat.

ABCAS combines the extensive experience of the NSW Department of Primary Industries in carcass judging and evaluation with the advanced technology of the world's most comprehensive grading system, Meat Standards Australia (MSA). Practices to improve and optimise meat quality have come directly from research by the Co-operative Research Centre (CRC) for Beef Quality.

ABCAS focuses on the factors that producers can control. In commercial grading, MSA accounts for many factors that affect eating quality but which the producer cannot control, such as pre-slaughter management, livestock handling, hanging method, chilling and ageing.

As far as possible, carcass competitions and educational activities should be structured in accordance with MSA grading requirements to optimise meat quality and demonstrate best practice. Please note that although ABCAS provides grading information on all carcasses, in many competitions they will not be eligible for sale as MSA-graded beef, either because they do not meet MSA licensing conditions, or because they cannot meet requirements for pre-slaughter management (e.g. no mixing of different mobs of cattle, and direct delivery from farm to abattoir).

To assess market suitability, the basic specifications of a carcass are judged for compliance against the specifications of the appropriate market category.

1. Compliance to Market Specifications (20 points total)

Most markets require carcasses to meet basic specifications of age (dentition), sex, weight and P8 (rump) fat depth. Dentition is usually checked in the live cattle, and is not part of the carcass assessment, while some markets specify only steers.

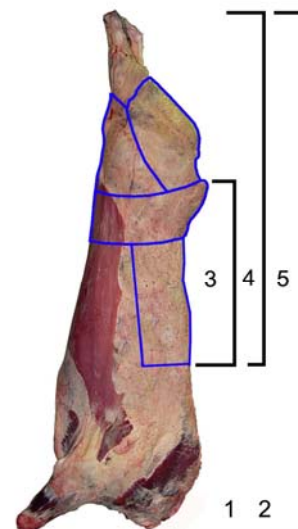
1.1 P8 Fat Depth (10 points) is measured on the hot carcass at the P8 site, over the rump, and is the method of describing fatness in the AUS-MEAT national carcass description language. It is commonly used to set market targets and for payment of premiums and discounts. Optimum P8 fat depth is the range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

1.2 Meat Colour (5 points) is recorded using AUS-MEAT standard meat colour chips 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 (5 points) Ideally, a carcass will have a thin, even fat cover over all the important cuts, especially over the rump and forward along the backline. This contributes to eating quality by slowing the chilling rate, and reduces weight loss due to dehydration as the carcass chills.

Carcasses will lose points for inadequate cover, or for heavy, wastey deposits. Key areas for assessment of excessive fat deposits are the subcutaneous fat (especially over the ribs), intermuscular (seam) fat and internal fat in the cod, udder, ribs and brisket.

Points	Description
5	Meets minimum fat requirements with good even fat cover over entire body, without excess deposits of subcutaneous or seam fat.
4	Meets minimum fat requirements with good even cover over the butt.
3	Meets minimum fat requirements with fat cover over major primals, Cube roll, Striploin and Rump.
2	Lean carcasses or carcasses with uneven fat distribution. Also carcasses with some excess fat deposits or seam fat.
1	Fails to meet minimum fat requirements or overfat carcasses with excessive fat deposits.
0	Extremely lean or extremely fat, wastey carcasses.



* Carcasses must have adequate fat cover over the highlighted areas to receive maximum points.

1.4 Fat Colour is recorded for your information at the end of the eating quality section but has no direct impact on eating quality; excessive yellowing or softness may affect the saleability of the carcass. Fat colour is assessed on the internal seam fat at the quartered site using the AUS-MEAT chips and ranges from 0 (bright white) to 9 (very yellow).

There are no points allocated for fat colour but individual competitions may apply penalty points (max. 5) if a carcass exceeds Fat colour 3 or if a market specification for fat colour is set.

1.5 Penalties may be applied to carcasses that:

- fall outside the specified weight range (usually 1 point per kg outside)
- Exceed Fat colour 3 or fall outside the specified fat colour range
- Show Secondary Sexual Characteristics (bull or stag)
- Fall outside specifications for dentition
- Exhibit obvious defects, e.g. bruising, blood splash, injection site damage.

2. Saleable Meat Yield (35 points total)

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

2.1 Rib Fat Depth (15 points) is a good indicator of carcass yield with over-fat animals having lower yields. It is measured in millimetres at the quartering site (usually 10/11th or 12/13th rib). Optimum rib fat depth is the range set for each class (Market Category) in the specifications. To receive eating quality points, carcasses must meet the MSA minimum standard of 3mm at the quartering site.

2.2 Eye Muscle Area (20 points) is a good indicator of the red meat content of the carcass. It is measured in square centimetres at the quartering site (10/11th or 12/13th rib) and points awarded according to the area measured in relation to the carcass weight. The larger the rib eye area in relation to the carcass weight the higher the points awarded.

3. MSA Eating Quality (45 points, combined)

When Meat Standards Australia (MSA) grades a carcase, grading is based on the principles that:

1. The potential meat quality of an animal must be realised as far as possible by minimising stress between farm and slaughter, and by optimising chilling/electrical stimulation 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 muscles by 6 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 439 000 consumer product tests, involving some 62 800 consumers.

In the Australian Beef Carcase Appraisal System the MSA eating quality score is the average predicted MSA eating quality score of 11 major primal cuts, cooked by their optimum method. Scores have been scaled to deliver a maximum of 45 points for eating quality. If carcases fail to meet MSA minimum requirements, they are below the benchmark standard for high quality table beef and will not receive an eating quality score.

Eating quality variables and their effect

In commercial grading, once cattle have been slaughtered and have met processor requirements for eligibility, the grader enters information about each carcase and the MSA Model predicts the eating quality of each cut (visit www.msagrading.com for further details). Predictions are scientifically based and validated by the extensive MSA consumer testing program.

Processor requirements include:

1. Meeting the MSA pH decline “window” – the rate of chilling and amount of electrical stimulation to optimise meat quality, determined by CRC research)
2. Cattle must be from a licensed producer / saleyard and must be accompanied by an MSA vendor declaration.
3. Direct consignment cattle must be killed the day after dispatch.
4. No mixing or drafting of different mobs of cattle.

Please note that the structure of some competitions may preclude the carcasses from commercial grading. In this case, the assessments are provided for education and feedback.

3.1 Ultimate pH

pH is a measure of acidity / alkalinity levels of the meat. It is very important for keeping quality (shelf life) and is related to its cooking properties, colour and consumer acceptance.

After slaughter, the reserves of glycogen (energy) in the animals' muscles are converted to lactic acid, causing the pH to fall. As long as there is adequate glycogen present at slaughter, the pH will fall to within the normal range of 5.4 to 5.7. If there is not enough glycogen (due to stress or poor nutrition) then pH will remain above the acceptable limit of pH 5.70 and the meat is likely to be dark in colour, with poor keeping quality.

High pH meat is more difficult to cook to the right degree of doneness. At the same temperature as a cooked normal steak, it appears much rarer and if further cooked will lose its juices and become tough and dry.

- MSA rejects carcasses with pH over 5.70
- A slight downward adjustment is made to eating quality of all cuts from carcasses high in the acceptable 5.70 range.
- To maintain high glycogen levels it is important to maintain a high level of nutrition and water prior to slaughter and minimise transport and handling stress.

3.2 Ossification (maturity) and Carcase Weight

Ossification score is a measure of physiological maturity of the beef carcase. Hot Standard Carcase Weight (HSCW) is used in conjunction with the ossification score to identify carcasses with greater weight for maturity - faster grown cattle have better eating quality.

As beef cattle mature the cartilage present around the bones of the spinal column gradually change into bone (ossify). The rate at which this occurs is reasonably predictable but is affected by factors such as sex and nutrition. The scale of ossification runs from 100 to 590.

Cuts from carcasses with lower ossification at the same weight are graded higher. Increasing ossification has a cut-by-cut effect with a high effect on some cuts (e.g. rump) and a low effect on others (e.g. oyster blade).

Ossification score is influenced by a number of other factors:

- Heifers tend to have higher ossification scores at the same age compared to steers
- Hormonal Growth Promotants (HGP) - treatment tends to increase ossification scores
- Nutritional setbacks or injury can increase ossification score, and this is not reversible.

Ossification score is assessed at three different locations on the sawn chine: the 5 sacral vertebrae (Tail), 6 Lumbar (back) and first 13 thoracic vertebrae (ribs).

3.3 Tropical Breed Content (TBC) % and Hump Height

MSA data clearly shows that cattle with tropical breed content have a higher risk of delivering “unacceptable” beef to consumers. Research by the Beef CRC has found that these breeds do carry more genes associated with toughness, but if animals are well managed before slaughter and optimally processed, the differences are small.

MSA research has determined that the major negative effect is toughening of the striploin, cube roll, tenderloin and oyster blade – all high value grilling cuts. The effect is smaller in the cuts with higher connective tissue such as brisket, topside, outside (silverside) and eye round.

The percentage of tropical breed content is taken into account by the grading model in combination with other factors. All cuts from 100% tropical breeds can still meet acceptable MSA consumer standards if the cattle are within age and fat limits and optimum eating quality interventions such as tenderstretch hanging, and ageing of cuts, are applied.

In crossbred cattle the hump height is an easily measured indicator of the percentage tropical breed content (TBC %). Animals of the same TBC can show different levels of visible traits such as hump, pizzle and ear length. Analysis of MSA data has confirmed that when adjusted for carcase weight, hump height can also be used to estimate the ‘tropical breed effect’ on eating quality. Hump height is measured in increments of 5mm on the hump muscle (*M. Rhomboideus*) on the animals' neck.

The tropical breed content (TBC) is supplied by the producer on the MSA Vendor Declaration or as the breed description on the competition entry form. Values are expressed as a percentage: 0, 12, 18, 25, 38, 50, 75, 100.

The grading model adjusts hump height for carcase weight and ossification, then checks this against the declared TBC% and applies whichever is the greater of the two eating quality adjustments.

10 BEEF CARCASS RESULTS

3.4 MSA and AUS-MEAT Marbling Score

Marbling is the intramuscular fat (IMF), which appears as fine flecks within the muscle. It is deposited unevenly throughout the body, increasing through the carcass towards the neck and decreasing towards the tail. As cattle fatten, deposits accumulate in all the main fat depots (under the skin, around the internal organs, between the muscles and inside the muscles) but some cattle have the genetic ability to favour the development of marbling within the muscles.

To maximise marbling, cattle must be on good nutrition, at least during the finishing stage, and well finished.

MSA research associates increased marbling to higher eating quality scores for many grilling and roasting cuts. The effect is greatest in the loin cuts (cube roll and striploin) but it is possible to achieve good eating quality without visible marbling.

The MSA grader assesses marbling on the exposed rib eye (eye-muscle) at the quartering site.

AUS-MEAT marbling is assessed on a scale of 0 to 6, reported in tenths within each score, and is based on the total amount of marbling within the eye muscle.

An MSA-specific marbling score is also given on a scale of 100 to 1190, in increments of 10, with emphasis on its fineness and how it is distributed. This is thought to relate more closely to eating quality.

3.5 Sex

There are small differences in eating quality between steers and heifers, other factors being equal. Although small, the effect of sex is rather complex, with heifers having a lower eating quality in some muscles and higher in others compared to steers.

The biological basis for the sex effect is not clear at this stage.

3.6 Rib Fat

In ABCAS, Rib fat depth is primarily used as an indicator of saleable meat yield, but it also plays two roles in eating quality. Firstly, MSA requires a minimum of 3mm of subcutaneous fat at the quartering site with even fat distribution required over the entire body. This fat cover helps avoid eating quality problems caused by a rapid or irregular pattern of chilling (see fat distribution). Secondly, fatter carcasses have slightly improved eating quality, over and above that associated with marbling and in this case a small upward adjustment is made to the grilling cuts.

3.7 Other variable factors affecting eating quality

There are other factors affecting eating quality in the MSA model, but most are usually constant across competition groups, or are outside the producer's control. The factors include:

3.7.1 Hang Method

Tenderstretch hanging (from the pelvis) has a number of significant advantages over the traditional hanging from the Achilles tendon (AT or hock), including:

- Significant improvement in eating quality from most of the major high-priced cuts
- A reduced need for post-slaughter ageing to improve eating quality
- Significant improvement in eating quality of tropical breed types
- Counteracts the negative eating quality effects of hormonal growth promotants (HGPs)

3.7.2 Hormonal Growth Promotants (HGPs)

HGPs have a negative effect on eating quality, especially in the grilling cuts, and this effect will soon become part of the eating quality calculation in the MSA model.

3.7.3 Milk Fed Vealer (MFV)

Unweaned calves produce beef with better eating quality compared to weaned calves of similar age and fatness. The MSA model adjusts scores for all cuts.

3.7.4 Saleyards

The extra stress of saleyard handling compared to direct transport from farm to abattoir has been shown to reduce eating quality. The MSA model adjusts scores across the carcass.

3.7.5 Ageing

Storing beef carcasses or vacuum-packed cuts for up to 21 days at 0-1°C improves tenderness. Improvement is greatest in AT hung carcasses, in those with higher tropical breed content and those treated with HGPs.

2011 ROYAL MELBOURNE SHOW BEEF CARCASE COMPETITION

LIVE CHAMPION AWARDS

GRAND CHAMPION STEER OR HEIFER

Exhibit 12, Billabong High School (Limousin x Angus)

CHAMPION LIGHT DOMESTIC STEER OR HEIFER

Exhibit 23, Miss A De Blauw (Charolais x Shorthorn)

RESERVE CHAMPION LIGHT DOMESTIC STEER OR HEIFER

Exhibit 132, Old Kentucky Blondes (Blonde d'Aquitaine x Angus)

CHAMPION MEDIUM DOMESTIC STEER OR HEIFER

Exhibit 131, Old Kentucky Blondes (Blonde d'Aquitaine x Angus)

RESERVE CHAMPION MEDIUM DOMESTIC STEER OR HEIFER

Exhibit 11, Billabong High School (Limousin)

CHAMPION HEAVY DOMESTIC STEER OR HEIFER

Exhibit 12, Billabong High School (Limousin x Angus)

RESERVE CHAMPION HEAVY DOMESTIC STEER OR HEIFER

Exhibit 8, T Bayliss (Limousin)

CHAMPION EXPORT STEER OR HEIFER

Exhibit 149, H A Seeley (Charolais x Red Angus)

RESERVE CHAMPION EXPORT STEER OR HEIFER

Exhibit 180, Yanco Agricultural High School (Angus)

CLASS 1 – Light Domestic

1st 23 Miss A De Blauw (CCxSS)
2nd 132 Old Kentucky Blondes (BAxAA)
3rd 155 Mrs L Senger-Whitehead (ALxPH)

CLASS 2 – Heat 1 Medium Domestic

1st 167 Tippetts Glengyron (SS)
2nd 61 Gelormiston – South West Tafe (AL)
3rd 134 Pine Gully Park Belted Galloway Stud (GA)

CLASS 2 – Heat 2 Medium Domestic

1st 131 Old Kentucky Blondes (BAxAA)
2nd 11 Billabong High School (LL)
3rd 55 G G S Timbertop (SPxMG)

CLASS 3 – Heat 1 Heavy Domestic

1st 68 B & S Griffiths (LL)
2nd 13 Billabong High School (LLxRA)
3rd 112 Nagle College (HH)

CLASS 3 – Heat 2 Heavy Domestic

1st 8 T Bayliss (LL)
2nd 28 Finley High School (LL)
3rd 135 Rigdale Limousin (LLxHH)

CLASS 3 – Heat 3 Heavy Domestic

1st 104 Malton Shorthorns & Jackpot Limousins (LLxAS)
2nd 147 Saffron Valley Angus (AA)
3rd 118 Nagle College (HH)

CLASS 3 – Heat 4 Heavy Domestic

1st 12 Billabong High School (LLxAA)
2nd 160 St Pauls College (AA)
3rd 81 H King (AA)

CLASS 4 – Heat 1 Export

1st 180 Yanco Agricultural High School (AA)
2nd 45 Finley High School (AA)
3rd 88 Longerenong College (RA)

CLASS 4 – Heat 2 Export

1st 149 H A Seeley (CCxRA)
2nd 150 H A Seeley (CC)
3rd 130 Northern Melbourne Institute of Tafe (AA)

SCHOOL AND COLLEGE PARADERS' AWARDS

CHAMPION SCHOOL STEER OR HEIFER PARADER

Meghan Campbell (Finley High School)

RESERVE CHAMPION SCHOOL STEER OR HEIFER PARADER

Aimee Bolton (Goulburn Valley Grammar)

CLASS 1

- 1st Lily Filmer (Barham High School)
- 2nd Eddy Wilson (Barham High School)
- 3rd Riley Poynter (Wagga Wagga High School)

CLASS 2

- 1st Giorgina Boucher (Marist-Sion College)
- 2nd Charlie Degotardi (Gundagai High School)
- 3rd Odette Mara (Yanco Agricultural High School)

CLASS 3

- 1st Aimee Bolton (Goulburn Valley Grammar)
- 2nd Toby Commens (Yanco Agricultural High School)
- 3rd Thomas Smyth (Yanco Agricultural High School)

CLASS 4

- 1st Jessie McLoughlin (Barham High School)
- 2nd Darcy Booth (Yanco Agricultural High School)
- 3rd Tahlia Cant (Marist-Sion College)

CLASS 5

- 1st Jack Anthony (Finley High School)
- 2nd Emma Szepe (GGs Timbertop)
- 3rd Zoe Howe (Yanco Agricultural High School)

CLASS 6

- 1st Nikki Williamson (Finley High School)
- 2nd Tim Unwin (Wagga Wagga High School)
- 3rd Sarah Commins (GGs Timbertop)

CLASS 7

- 1st Meghan Campbell (Finley High School)
- 2nd Jeremy Robertson (Finley High School)
- 3rd Alexandra Duke (Billabong High School)

CLASS 8

- 1st Keiley O'Brien (Yanco Agricultural High School)
- 2nd Tom Isedale (Finley High School)
- 3rd Kate Comb (St Paul's College)

CLASS 9

- 1st Charlotte Close (Finley High School)
- 2nd Xenii Newham-Kell (Yanco Agricultural High School)
- 3rd Inez Mara (Yanco Agricultural High School)

CLASS 10

- 1st Jess Crick (Barham High School)
- 2nd Emily Kirkwood (Billabong High School)
- 3rd Dee Branson (RIST)

CLASS 11

- 1st Adam Kent (Finley High School)
- 2nd Rudelle Anderson (RIST)
- 3rd Stephanie O'Keefe (Billabong High School)

CLASS 12

- 1st Gemma Forster (Glenormiston South West TAFE)
- 2nd Aleta Tarpey (Longerenong College)
- 3rd Rhianna Stott (Longerenong College)

CLASS 13

- 1st Brendan Eddy (Billabong High School)
- 2nd Katie Gallpen (Longerenong College)
- 3rd William Venn (Longerenong College)

CLASS 14

- 1st Kate Cross (Longerenong College)
- 2nd Peta Blackburn (NMIT)
- 3rd Prue Phillips (NMIT)

CLASS 15

- 1st Peter Bekiaris (NMIT)
- 2nd Madelaine Logan (NMIT)
- 3rd Stephen Sierakowski (NMIT)

SCHOOL AND COLLEGE AWARDS

MOST SUCCESSFUL SCHOOLS OR COLLEGE EXHIBITOR

THE BOTT-BURSTON TROPHY

Finley High School

CHAMPION SCHOOLS LED STEER OR HEIFER

Exhibit 12, Billabong High School (Limousin x Angus)

RESERVE CHAMPION SCHOOLS LED STEER OR HEIFER

Exhibit 180, Yanco Agricultural High School (Angus)

School	1st		2nd		3rd		Grand Champion		Champion		Reserve Champion		Total
	3 points		2 points		1 point		2 points		3 points		2 points		
Barham High School	3	9	2	4	0	0	0	0	0	0	0	0	13
Billabong High School	2	6	3	6	2	2	1	2	1	3	0	0	19
Chairo Christian School	0	0	0	0	0	0	0	0	0	0	0	0	0
Emmanuel College	0	0	0	0	0	0	0	0	0	0	0	0	0
Finley High School	5	15	5	10	1	1	0	0	1	3	0	0	29
G G S Timbertop	0	0	1	2	2	2	0	0	0	0	0	0	4
Glenormiston - South West TAFE	1	3	1	2	0	0	0	0	0	0	0	0	5
Goulburn Valley Grammar	1	3	0	0	1	1	0	0	0	0	1	2	6
Gundagai High School	1	3	1	2	0	0	1	2	2	6	0	0	13
Kerang Technical High School	0	0	0	0	0	0	0	0	0	0	0	0	0
Longerenong College	1	3	2	4	3	3	0	0	0	0	0	0	10
Marist-Sion College	1	3	0	0	1	1	0	0	0	0	0	0	4
Nagle College	0	0	0	0	2	2	0	0	0	0	0	0	2
Northern Melbourne Institute of TAFE	0	0	1	2	3	3	0	0	0	0	0	0	5
Rist Rural Industries Skill	0	0	1	2	1	1	0	0	0	0	0	0	3
Rutherglen High School	0	0	0	0	0	0	0	0	0	0	0	0	0
St Mary of The Angels College	0	0	0	0	0	0	0	0	0	0	0	0	0
St Pauls College	0	0	1	2	1	1	0	0	0	0	0	0	3
Wagga Wagga High School	0	0	1	2	1	1	0	0	0	0	0	0	3
Yanco Agricultural High School	2	6	4	8	4	4	0	0	0	0	1	2	20

BEEF CARCASE CHAMPION AWARDS

GRAND CHAMPION CARCASE

Exhibit 69, Gundagai High School (Angus) – 91.817 points

CHAMPION LIGHT DOMESTIC CARCASE

Exhibit 56, Mr & Mrs V & P Gilbert (Australian Lowline) – 85.694 points

CHAMPION MEDIUM DOMESTIC CARCASE

Exhibit 165, The Lone Pine Stud (Blonde d'Aquitaine x Angus) – 90.728 points

CHAMPION HEAVY DOMESTIC CARCASE

Exhibit 57, B & A Gill (Limousin x Angus) – 90.749 points

CHAMPION EXPORT CARCASE

Exhibit 69, Gundagai High School (Angus) – 91.817 points

CHAMPION SCHOOLS CARCASE

THE MARCUS OLDHAM COLLEGE TROPHY

Exhibit 69, Gundagai High School (Angus) – 91.817 points

HIGHEST SCORING SCHOOL BRED AND PREPARED CARCASE

THE NORTHERN MELBOURNE INSTITUTE OF TAFE TROPHY

Exhibit 69, Gundagai High School (Angus) – 91.817 points

2011 ROYAL MELBOURNE SHOW

THE BORTHWICK TROPHY

AWARDED TO

LIMOUSIN**Exhibit 28, Finley High School – 84.448 points****Exhibit 68, B & S Griffiths – 88.352 points****Exhibit 89, Longerenong College – 88.215 points**

Place	Breed	Exh No.	Exh No.	Exh No.	Live	Carcase	Carcase	Carcase	Total
1	Angus	37	147	177	88	79.244	85.082	89.787	342.113
2	Australian Lowline	56	61	62	80	85.694	63.75	76.516	305.96
3	Charolais	31	96	150	85	90.177	83.748	80.535	339.46
4	Hereford	44	112	118	87	68.92	38.92	82.642	277.482
5	Limousin	28	68	89	86	84.448	88.352	88.214	347.014
6	Murray Grey	2	51	54	84	82.876	85.229	83.864	335.969
7	Red Angus	67	77	88	82	90.18	78.642	77.971	328.793
8	Shorthorn	91	108	168	85	84.267	82.133	78.043	329.443
9	South Devon	63	85	164	84	86.624	87.437	81.505	339.566
10	Welsh Black	141	143	144	83	69.47	79.462	26	257.932

HISTORICAL WINNERS OF THE BORTHWICK TROPHY

1953	Angus	1973	Murray Grey	1993	Murray Grey
1954	Angus	1974	Angus	1994	Murray Grey
1955	Angus	1975	Murray Grey	1995	Murray Grey
1956	Hereford	1976	Murray Grey	1996	Murray Grey
1957	Angus	1977	Murray Grey	1997	Hereford
1958	Angus	1978	Galloway	1998	Shorthorn
1959	Angus	1979	Galloway	1999	Angus
1960	Poll Hereford	1980	Galloway	2000	Murray Grey
1961	Angus	1981	Murray Grey	2001	Shorthorn
1962	Poll Hereford	1982	Angus	2002	Shorthorn
1963	Angus	1983	Hereford	2003	Shorthorn
1964	Angus	1984	Angus	2004	Murray Grey
1965	Angus	1985	Poll Hereford	2005	Charolais
1966	Angus	1986	Angus	2006	Charolais
1967	Murray Grey	1987	Angus	2007	Charolais
1968	Angus	1988	Angus	2008	Limousin
1969	Poll Shorthorn	1989	Angus	2009	Limousin
1970	Poll Shorthorn	1990	Murray Grey	2010	Simmental
1971	Hereford	1991	Charolais	2011	Limousin
1972	Murray Grey	1992	Charolais		

Royal Melbourne Show Carcase Competition 2011

Competition Date: 28/09/2011
 Quartering Site: 10-11 Rib
 EXHIBITOR BY CLASS

Class: 2 - Medium Domestic 180.1-240Kg

Body Tag ID	Market	Live Weight	HSCW	Dress	Breed	Market Specifications *					Saleable Meat Yield **					MSA - Eating Quality ***											
						P8 Fat (mm)	MC	1a-7	/5	FC Value	DIST	Penalty	Total /20	RFT (mm)	/15	EMA sq	/20	Total /35	TBC	Sex	Hum	OSS	AUS MB	MSA MB	pH	Total Grand /45	
165	B	395	218	55%	BAXAA	6	10	1B	5	1	4.5	0	19.5	6	15.0	72	18.9	33.9	0	M	45	100	1.0	300	5.47	37.367	90.728
5	B	420	215	51%	MG	5	9	1B	5	1	4.5	0	18.5	8	15.0	71	18.6	33.6	0	M	60	100	1.0	360	5.50	38.129	90.198
67	B	437	221	51%	RA	10	10	1C	5	0	3.5	0	18.5	7	15.0	72	18.6	33.6	0	M	60	100	1.0	360	5.49	38.090	90.180
145	B	397	193	49%	AA	8	10	1B	5	1	4.5	0	19.5	6	15.0	62	15.5	30.5	0	M	45	100	2.0	430	5.44	39.314	89.299
169	B	389	211	54%	SS	8	10	1C	5	0	4	0	19.0	4	12.0	74	20.0	32.0	0	M	65	120	6.0	820	5.53	38.238	89.238
122	B	429	235	55%	SI	8	10	1C	5	1	4.5	0	19.5	6	15.0	73	17.9	32.9	0	M	55	110	1.0	300	5.55	36.767	89.148
107	B	365	215	59%	BBXAA	6	10	1C	5	1	2	0	17.0	5	15.0	73	19.7	34.7	0	M	55	100	0.0	200	5.46	36.414	88.114
40	B	404	219	54%	BZXMG	7	10	1B	5	0	4	0	19.0	6	15.0	66	15.4	15.4	0	F	50	130	1.0	380	5.46	38.538	87.919
133	B	403	231	57%	BAXAA	9	10	1C	5	1	4	0	19.0	9	13.0	71	17.1	30.1	0	M	50	110	2.0	420	5.53	38.100	87.215
84	B	354	186	53%	CXSS	10	10	1B	5	1	3.5	0	18.5	9	13.0	62	16.1	29.1	0	M	50	100	2.0	410	5.53	39.333	86.954
1	B	402	223	55%	CXSS	6	10	1B	5	0	4	0	19.0	9	13.0	70	17.3	30.3	0	M	55	100	0.0	250	5.50	36.838	86.115
134	B	347	194	56%	GA	10	10	2	4	2	4	0	18.0	6	15.0	65	17.1	32.1	0	M	50	110	0.0	230	5.56	35.910	85.998
167	B	377	207	55%	SS	10	10	2	4	1	5	0	19.0	7	15.0	62	14.2	29.2	0	M	60	100	1.0	330	5.57	37.724	85.936
83	B	354	190	54%	CC	9	10	1C	5	2	3	0	18.0	9	13.0	66	18.0	31.0	0	M	50	100	0.0	160	5.50	36.014	85.032
132	B	319	185	58%	BAXAA	10	10	1B	5	1	2.5	0	17.5	4	12.0	70	20.0	32.0	0	M	55	100	0.0	180	5.47	35.314	84.814
128	B	446	235	53%	RP	5	9	2	4	0	4	0	17.0	6	15.0	68	15.1	30.1	0	M	50	120	2.0	430	5.56	37.438	84.494
64	B	380	197	52%	ALXSD	6	10	1C	5	2	5	0	20.0	9	13.0	60	14.0	27.0	0	M	50	120	2.0	380	5.46	37.367	84.358
151	B	333	184	55%	CCXAA	8	10	1B	5	0	4	0	19.0	10	11.0	61	15.7	26.7	0	M	50	100	1.0	360	5.50	38.376	84.114
38	B	355	189	53%	HH	5	9	1C	5	1	5	0	19.0	4	12.0	65	17.5	29.5	0	F	50	140	1.0	360	5.50	35.367	83.910
55	B	422	219	52%	SPXMG	10	10	1C	5	2	4.5	0	19.5	9	13.0	62	13.1	26.1	0	M	55	100	1.0	360	5.49	38.148	83.769
27	B	392	215	55%	HH	5	9	1C	5	0	2	0	16.0	4	12.0	74	20.0	32.0	0	M	50	120	1.0	300	5.55	35.738	83.738
2	B	392	213	54%	MG	5	9	1B	5	1	3.5	0	17.5	6	15.0	62	13.7	28.7	0	M	55	120	1.0	350	5.45	36.710	82.876

-- Class: 2 - Medium Domestic 180.1-240Kg continues on the next page --

Disclaimer

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* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

Legend

* Market Specifications ** Saleable Meat Yield

P8 Fat - P8 Fat (mm)
 MC - Meat Colour (1a - 7)
 FC - Fat Colour (0 - 8)
 DIST - Fat Distribution (1 - 5)

*** MSA - Eating Quality

TBC - Tropical Breed Content (%)
 Sex - Male or Female (M/F)
 Hump - Hump Height (mm)
 OSS - Ossification (100 - 590)
 AUSMB - AusMeat Marbling (0 - 9)
 MSAMB - MSA Marbling (100 - 1100)
 pH - Meat pH

MSA Specification

To receive eating quality points, carcasses must meet minimum MSA specifications.
 Reasons carcasses receive no points:

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1066

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)

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Royal Melbourne Show Carcase Competition 2011

Competition Date: 28/09/2011
 Quartering Site: 10-11 Rib
 EXHIBITOR BY CLASS

Class: 2 - Medium Domestic 180.1-240Kg (continued)

Body Tag ID	Market	Live Weight	HSCW	Dress	Breed	Market Specifications *			Saleable Meat Yield **			MSA - Eating Quality ***			Total Grand /45												
						P8 Fat (mm) /10	MC 1a-7 /5	FC Value /5	Penalty /20	RFT (mm) /15	EMA sq /20	Total /35	TBC	Sex		Hum P	OSS	AUS MB	MSA MB	pH							
131	B	407	234	57%	BAXAA Old Kentucky Blondes	12	6	1B	5	1	4	0	15.0	6	15.0	68	15.1	30.1	0	M	70	100	1.0	340	5.42	37.614	82.762
65	B	353	198	56%	AA Mis F Glover	5	9	1C	5	2	4	0	18.0	5	15.0	57	12.2	27.2	0	M	45	110	1.0	340	5.51	36.876	82.081
66	B	358	188	53%	AA Mis F Glover	6	10	2	4	2	3.5	0	17.5	4	12.0	61	15.4	27.4	0	M	50	100	0.0	260	5.55	36.767	81.641
48	B	443	232	52%	AA XMGG G S Timbertop	11	8	1C	5	0	5	0	18.0	9	13.0	60	10.8	23.8	0	M	50	100	2.0	380	5.50	39.071	80.881
103	B	421	216	51%	ALXHH K & G Lorains	10	10	1C	5	1	4.5	0	19.5	7	15.0	55	9.4	24.4	0	M	50	120	1.0	300	5.45	36.124	80.062
143	B	431	222	52%	WB Rutherglen High School	3	5	2	4	1	3.5	0	12.5	8	15.0	65	14.5	29.5	0	M	55	110	1.0	360	5.55	37.419	79.462
119	B	367	223	61%	LLXAA Nagle College	4	7	2	4	2	3	0	14.0	4	12.0	81	20.0	32.0	0	F	50	130	0.0	200	5.56	32.643	78.643
77	B	379	194	51%	RA Hazel Downs Red Angus	5	9	1B	5	0	3	0	17.0	4	12.0	56	12.0	24.0	0	M	50	100	1.0	350	5.44	37.638	78.642
183	B	421	221	52%	HXXPH Emmanuel College Warrnambool	7	10	1C	5	2	4.5	0	19.5	4	12.0	62	12.9	24.9	0	M	50	110	0.0	160	5.52	34.152	78.591
78	B	432	240	56%	LLXAA Kerang Technical High School	5	9	2	4	1	3.5	0	16.5	9	13.0	65	12.9	25.9	0	M	50	100	0.0	160	5.55	35.905	78.312
32	B	423	224	53%	SSXMG Finley High School	11	8	1B	5	0	3	0	16.0	10	11.0	63	13.2	24.2	0	M	60	100	1.0	330	5.52	38.067	78.298
49	B	427	226	53%	CCXMG G S Timbertop	14	2	1B	5	2	4	0	11.0	8	15.0	63	13.0	28.0	0	M	55	120	3.0	530	5.55	38.667	77.716
4	B	436	239	55%	SI Barham High School	5	9	2	4	2	3	0	16.0	6	15.0	57	8.5	23.5	0	M	55	110	1.0	340	5.53	37.371	76.849
52	B	451	233	52%	SPXMG G S Timbertop	10	10	1B	5	1	4.5	0	19.5	14	3.0	66	14.1	17.1	0	M	50	100	2.0	430	5.50	39.986	76.594
62	B	359	194	54%	AL Glenormiston - South West Tafe	10	10	2	4	3	4.5	0	18.5	8	15.0	46	6.4	21.4	0	M	65	130	2.0	410	5.48	36.662	76.516
156	B	396	228	58%	LLXBL St Mary Of The Angels College	5	9	1C	5	2	2	0	16.0	3	8.0	89	20.0	28.0	0	F	60	130	0.0	180	5.45	32.457	76.457
18	B	374	206	55%	LLXAA Chairo Christian School	3	5	1C	5	2	2	0	12.0	3	8.0	77	20.0	28.0	0	M	60	100	0.0	200	5.50	35.638	75.638
50	B	399	203	51%	SPXMG G S Timbertop	12	6	1B	5	1	4	0	15.0	10	11.0	59	12.9	23.9	0	F	50	140	2.0	380	5.51	36.229	75.109
39	B	470	239	51%	SS Finley High School	15	0	1C	5	0	4.5	0	9.5	7	15.0	65	13.0	28.0	0	M	60	120	1.0	370	5.55	36.819	74.317
26	B	395	210	53%	HXXPH Emmanuel College	5	9	1C	5	2	3.5	0	17.5	3	8.0	61	13.4	21.4	0	M	50	110	0.0	210	5.47	34.195	73.069
14	B	417	222	53%	CCXRP Billabong High School	11	8	1C	5	0	4.5	0	17.5	12	7.0	53	7.8	14.8	0	F	50	150	2.0	420	5.46	36.300	68.563
61	B	378	190	50%	AL Glenormiston - South West Tafe	20	0	2	4	2	4.5	0	8.5	8	15.0	38	2.2	17.2	0	M	60	130	3.0	490	5.58	38.052	63.750
71	B	428	235	55%	AA Gundagai High School	19	0	2	4	2	4.5	0	8.5	16	0.0	62	11.7	11.7	0	M	55	110	2.0	430	5.58	39.210	59.376
30	B	375	197	53%	HH Finley High School	15	0	1B	5	0	4	0	9.0	15	0.0	53	10.0	10.0	0	F	45	170	1.0	370	5.48	34.400	53.436
136	B	440	224	51%	PH Rist Rural Industries Skill	3	5	1C	5	1	3	0	13.0	2	4.0	70	17.2	21.2	0	M	60	100	0.0	150	5.40	0.000	34.186

Disclaimer

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* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

Legend

* Market Specifications
 P8 Fat - P8 Fat (mm)
 MC - Meat Colour (1a - 7)
 FC - Fat Colour (0 - 8)
 DIST - Fat Distribution (1 - 5)

** Saleable Meat Yield

RFT - Rib Fat (mm)
 EMA - Eye Muscle Area (sq cm)

*** MSA - Eating Quality

TBC - Tropical Breed Content (%)
 Sex - Male or Female (M/F)
 Hump - Hump Height (mm)
 OSS - Ossification (100 - 590)
 AUSMB - AusMeat Marbling (0 - 9)
 MSAMB - MSA Marbling (100 - 1100)
 pH - Meat pH

MSA Specification

To receive eating quality points, carcasses must meet minimum MSA specifications.
 Reasons carcasses receive no points:

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1066

AUSTRALIAN BEEF CARCASE APPRAISAL SYSTEM - (ABCAS)

Royal Melbourne Show Carcase Competition 2011

Competition Date: 28/09/2011
 Quartering Site: 10-11 Rib
 EXHIBITOR BY CLASS

Class: 3 - Heavy Domestic 240.1- 300Kg

Body ID	Tag Market	Live Weight	HSCW	Dress	Breed	Market Specifications *					Saleable Meat Yield **					MSA - Eating Quality ***											
						P8 Fat (mm) /10	MC 1a-7	FC Value /5	DIST /5	Penalty	Total /20	RFT (mm) /15	EMA sq /20	Total /35	TBC	Sex	Hum P	OSS	AUS MB	MSA MB	pH	Total Grand /45					
57	C	530	300	57%	LLXAA B & A Gill	8	10	1C	5	2	4	0	19.0	8	15.0	87	19.9	34.9	0	M	70	110	1.0	310	5.49	36.867	90.749
31	C	491	265	54%	CC Finley High School	9	10	1B	5	0	3.5	0	18.5	9	15.0	79	18.5	33.5	0	M	60	100	1.0	360	5.47	38.133	90.177
36	C	456	250	55%	LLXCC Finley High School	10	10	1B	5	0	4.5	0	19.5	9	15.0	76	18.2	33.2	0	F	55	130	1.0	360	5.50	37.148	89.860
99	C	464	285	61%	LL Longerenong College	10	10	2	4	2	3	0	17.0	6	15.0	100	20.0	35.0	0	M	60	110	1.0	340	5.54	37.371	89.371
76	C	504	275	55%	CCXRA Harvey Park Charolais	5	7	1B	5	0	4	0	16.0	6	15.0	84	20.0	35.0	0	M	65	100	1.0	370	5.52	38.076	89.076
105	C	494	274	55%	LLXAS Malton Shorthorns & Jackpot Limousins	8	10	1C	5	1	3.5	0	18.5	6	15.0	79	17.7	32.7	0	M	55	110	2.0	380	5.56	37.429	88.654
20	C	504	275	55%	LLXAA Chairo Christian School	8	10	2	4	0	4	0	18.0	6	15.0	81	18.8	33.8	0	M	65	120	1.0	340	5.56	36.695	88.460
158	C	522	299	57%	BLXHH St Mary Of The Angels College	7	9	1B	5	1	4	0	18.0	5	13.0	87	20.0	33.0	0	M	65	110	2.0	390	5.47	37.438	88.411
176	C	534	289	54%	AA Yanco Agricultural High School	8	10	1B	5	0	4	0	19.0	7	15.0	79	16.4	31.4	0	M	70	100	1.0	350	5.47	37.995	88.358
68	C	454	260	57%	LL B & S Griffiths	7	9	1C	5	2	3.5	0	17.5	6	15.0	81	20.0	35.0	0	M	50	130	1.0	340	5.50	35.852	88.352
111	C	472	261	55%	MGXSGMonterey Murray Greys	14	8	1C	5	2	4	0	17.0	8	15.0	82	20.0	35.0	18	M	65	140	2.0	460	5.62	36.319	88.319
22	C	468	260	56%	AA Claidhemth Organic Beef	7	9	2	4	3	5	0	18.0	7	15.0	79	19.0	34.0	0	M	50	130	1.0	360	5.57	36.267	88.265
34	C	540	295	55%	RAXHH Finley High School	10	10	1C	5	0	4.5	0	19.5	10	15.0	75	13.6	28.6	0	M	65	100	2.0	460	5.42	40.010	88.066
80	C	497	281	57%	LL Kerang Technical High School	8	10	1C	5	0	3.5	0	18.5	5	13.0	82	18.8	31.8	0	M	65	110	2.0	430	5.45	37.748	88.032
33	C	508	278	55%	SS Finley High School	10	10	3	2	0	4	0	16.0	9	15.0	82	19.1	34.1	0	M	65	110	2.0	390	5.64	37.462	87.519
85	C	504	283	56%	SD H King	10	10	1C	5	2	4.5	0	19.5	10	15.0	76	15.2	30.2	0	M	55	110	2.0	400	5.53	37.724	87.437
79	C	494	280	57%	LL Kerang Technical High School	7	9	1C	5	0	3.5	0	17.5	5	13.0	92	20.0	33.0	0	M	65	120	1.0	370	5.50	36.776	87.276
9	C	435	253	58%	LLXAA Billabong High School	14	8	1C	5	0	4	0	17.0	11	13.0	85	20.0	33.0	0	M	55	120	1.0	350	5.54	36.848	86.848
63	C	474	265	56%	SD Glenormiston - South West Tafe	5	7	1C	5	3	3	0	15.0	9	15.0	88	20.0	35.0	0	M	65	100	0.0	200	5.48	36.624	86.624
160	C	508	284	56%	AA St Pauls College	7	9	1B	5	0	4.5	0	18.5	11	13.0	78	16.3	29.3	0	M	65	120	3.0	580	5.46	38.738	86.490
10	C	500	284	57%	LL Billabong High School	8	10	1B	5	0	3	0	18.0	11	13.0	100	20.0	33.0	0	F	55	150	1.0	320	5.46	35.286	86.286

-- Class: 3 - Heavy Domestic 240.1- 300Kg continues on the next page --

Disclaimer

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* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

Legend

* Market Specifications
 P8 Fat - P8 Fat (mm)
 MC - Meat Colour (1a - 7)
 FC - Fat Colour (0 - 8)
 DIST - Fat Distribution (1 - 5)

** Saleable Meat Yield
 RFT - Rib Fat (mm)
 EMA - Eye Muscle Area (sq cm)

*** MSA - Eating Quality
 To receive eating quality points, carcasses must meet minimum MSA specifications.
 Reasons carcasses receive no points:

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1066

AUSTRALIAN BEEF CARCASE APPRAISAL SYSTEM - (ABCAS)

Royal Melbourne Show Carcase Competition 2011

Competition Date: 28/09/2011

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS

Class: 3 - Heavy Domestic 240.1- 300Kg (continued)

Body Tag ID	Market	Live Weight	HSCW	Dress	Breed	Market Specifications *				Saleable Meat Yield **				MSA - Eating Quality ***													
						P8 Fat (mm)	MC	1a-7	1C	1B	5	1	4	FC Value	DIST	Penalty	Total /20	RFT (mm)	1/15	sq	EMA	Total /35	TBC	Sex	Hum	OSS	AUS MB
174	C	520	286	55%	RAXCC	10	10	10	5	1	4.5	0	19.5	10	15.0	75	14.4	29.4	0	M	60	110	2.0	400	5.55	37.400	86.275
121	C	528	270	51%	AC	6	8	3	2	1	4.5	0	14.5	9	15.0	81	19.2	34.2	0	M	60	110	1.0	350	5.65	37.395	86.115
15	C	448	249	56%	LL	11	10	1B	5	1	4	0	19.0	5	13.0	75	17.7	30.7	0	F	55	140	3.0	540	5.42	36.310	86.048
47	C	522	272	52%	AA	12	10	1C	5	1	4.5	0	19.5	11	13.0	72	14.0	27.0	0	M	60	110	2.0	450	5.52	39.248	85.700
72	C	457	266	58%	AA	10	10	2	4	1	4.5	0	18.5	10	15.0	68	12.2	27.2	0	M	55	110	4.0	670	5.57	39.500	85.238
51	C	508	275	54%	MG	14	8	1B	5	2	4	0	17.0	6	15.0	77	16.5	31.5	0	M	55	130	2.0	400	5.45	36.724	85.229
11	C	413	253	61%	LL	15	6	1C	5	1	4	0	15.0	10	15.0	81	20.0	35.0	0	M	55	150	1.0	300	5.57	35.200	85.200
170	C	514	277	54%	SS	10	10	2	4	0	5	0	19.0	8	15.0	70	12.4	27.4	0	M	60	110	2.0	450	5.56	38.790	85.159
147	C	485	259	53%	AA	13	10	1B	5	1	4.5	0	19.5	11	13.0	72	15.1	28.1	0	M	60	120	2.0	400	5.47	37.448	85.082
19	C	457	246	54%	RAXBV	7	9	2	4	1	4.5	0	17.5	8	15.0	67	13.5	28.5	0	M	50	100	2.0	390	5.59	39.067	85.058
104	C	490	271	55%	LLXAS	8	10	1C	5	1	4.5	0	19.5	8	15.0	69	12.3	27.3	0	M	60	100	1.0	370	5.46	38.138	84.987
181	C	540	295	55%	AA	8	10	1C	5	2	4.5	0	19.5	6	15.0	74	13.0	28.0	0	M	60	120	2.0	430	5.51	37.452	84.944
13	C	444	266	60%	LLXRA	12	10	1C	5	1	3	0	18.0	4	10.0	94	20.0	30.0	0	M	65	120	1.0	350	5.56	36.624	84.624
28	C	461	267	58%	LL	10	10	1C	5	0	3	0	18.0	13	9.0	83	20.0	29.0	0	M	65	110	1.0	360	5.54	37.448	84.448
153	C	498	264	53%	ALXPH	10	10	1C	5	1	3.5	0	18.5	7	15.0	71	14.1	29.1	0	M	65	130	2.0	410	5.46	36.790	84.405
139	C	520	285	55%	AA	10	10	2	4	1	4	0	18.0	10	15.0	74	13.9	28.9	0	M	65	110	1.0	370	5.55	37.448	84.349
43	C	528	280	53%	AS	15	6	1B	5	1	4	0	15.0	8	15.0	77	16.1	31.1	0	M	55	130	3.0	580	5.48	38.262	84.312
8	C	458	272	59%	LL	8	10	1C	5	0	2.5	0	17.5	5	13.0	79	17.9	30.9	0	M	55	130	1.0	330	5.52	35.771	84.179
73	C	460	256	56%	AA	10	10	3	2	1	5	0	17.0	9	15.0	66	12.0	27.0	0	M	55	100	2.0	460	5.60	39.990	84.008
54	C	472	251	53%	MG	10	10	1C	5	1	4.5	0	19.5	7	15.0	65	11.9	26.9	0	M	50	110	2.0	390	5.55	37.457	83.864
101	C	454	252	56%	HH	5	7	1B	5	0	3	0	15.0	6	15.0	78	19.2	34.2	0	M	80	130	1.0	300	5.48	34.462	83.623
17	C	419	242	58%	LLXAA	5	7	2	4	0	3	0	14.0	5	13.0	83	20.0	33.0	0	M	50	120	1.0	330	5.58	36.514	83.514

-- Class: 3 - Heavy Domestic 240.1- 300Kg continues on the next page --

Legend

Disclaimer
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* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

* Market Specifications

P8 Fat (mm)
MC
FC
DIST

*** MSA - Eating Quality

TBC
Sex
Hum
OSS

** Saleable Meat Yield

RFT (mm)
EMA
Hump
OSS
AUSMB
MSAMB
pH

MSA Specification

To receive eating quality points, carcasses must meet minimum MSA specifications.
Reasons carcasses receive no points:

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1066

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)

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Royal Melbourne Show Carcase Competition 2011

Competition Date: 28/09/2011

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS

Class: 3 - Heavy Domestic 240.1- 300Kg (continued)

Body Tag ID	Market	Live Weight	HSCW	Dress	Breed	Market Specifications *				Saleable Meat Yield **				MSA - Eating Quality ***														
						P8 Fat (mm) / 10	MC 1a-7 / 5	FC Value / 5	DIST / 5	Penalty / 20	Total RFT (mm) / 15	EMA sq / 20	Total / 35	TBC	Sex	Hum P	OSS	AUS MB	MSA MB	pH	Total Grand / 45							
81	C	512	281	55%	AA	H King	12	10	2	4	0	4	0	18.0	7	15.0	72	13.1	28.1	0	M	60	140	2.0	470	5.55	37.329	83.463
53	C	472	250	53%	AA	XMG G S Timbertop	8	10	1B	5	1	4	0	19.0	10	15.0	62	10.3	25.3	0	M	45	110	2.0	450	5.42	39.138	83.441
25	C	485	276	57%	HH	Emmanuel College	10	10	2	4	1	4	0	18.0	8	15.0	71	13.0	28.0	0	M	55	110	1.0	330	5.56	37.367	83.391
173	C	502	282	56%	LL	XCC Yanco Agricultural High School	5	7	1C	5	2	4	0	16.0	10	15.0	75	14.7	29.7	0	M	60	110	1.0	350	5.56	37.414	83.153
154	C	488	245	50%	AL	XPH Mrs L Senger-Whitehead	8	10	1C	5	2	3.5	0	18.5	6	15.0	65	12.5	27.5	0	M	60	120	1.0	360	5.42	36.743	82.695
118	C	481	265	55%	HH	Nagle College	12	10	1C	5	1	4	0	19.0	11	13.0	69	12.9	25.9	0	M	60	110	2.0	400	5.47	37.748	82.642
94	C	506	270	53%	SS	Longerenong College	14	8	1C	5	0	5	0	18.0	9	15.0	68	11.9	26.9	0	M	70	150	3.0	500	5.51	37.300	82.175
108	C	477	263	55%	SS	Mckay Bros	10	10	1C	5	3	3.5	0	18.5	3	7.0	85	20.0	27.0	0	M	55	120	1.0	370	5.57	36.633	82.133
98	C	462	242	52%	AA	Longerenong College	5	7	1C	5	1	4.5	0	16.5	9	15.0	61	10.5	25.5	0	M	50	100	3.0	500	5.50	40.119	82.084
116	C	470	272	58%	CC	XSI Nagle College	13	10	3	2	1	4.5	0	16.5	11	13.0	71	13.4	26.4	0	M	65	110	2.0	450	5.62	39.162	82.050
182	C	462	249	54%	OO	XSS Barham High School	5	7	2	4	1	3.5	0	14.5	4	10.0	80	20.0	30.0	0	M	60	120	2.0	440	5.53	37.424	81.924
113	C	463	255	55%	HH	Nagle College	10	10	1B	5	0	4	0	19.0	10	15.0	64	11.0	26.0	0	M	60	110	1.0	310	5.55	36.876	81.854
60	C	534	298	56%	MU	Glenormiston - South West Tafe	5	7	1C	5	2	4.5	0	16.5	5	13.0	83	17.8	30.8	0	M	65	120	0.0	230	5.45	34.486	81.790
109	C	471	251	53%	SS	Mckay Bros	5	7	2	4	2	3.5	0	14.5	8	15.0	70	14.7	29.7	0	M	65	120	2.0	430	5.53	37.471	81.703
164	C	473	255	54%	SD	Tesbury Partnership	5	7	1B	5	2	4	0	16.0	4	10.0	92	20.0	30.0	0	M	55	110	0.0	230	5.55	35.505	81.505
90	C	514	275	54%	AA	Longerenong College	15	6	1C	5	1	4	0	15.0	8	15.0	70	12.6	27.6	0	M	60	100	1.0	350	5.55	38.062	80.612
46	C	471	250	53%	AA	XMG G S Timbertop	10	10	2	4	1	4.5	0	18.5	5	13.0	62	10.3	23.3	0	M	50	100	2.0	400	5.55	38.676	80.479
58	C	490	280	57%	LL	XP B & A Gill	5	7	2	4	0	2.5	0	13.5	4	10.0	100	20.0	30.0	0	M	70	100	0.0	260	5.56	36.705	80.205
142	C	471	262	56%	WB	Rutherglen High School	5	7	1C	5	1	4	0	16.0	9	15.0	66	11.5	26.5	0	M	65	100	1.0	300	5.54	37.671	80.143
135	C	478	269	56%	LL	XHH Rigdale Limousin	7	9	1C	5	0	4	0	18.0	12	11.0	69	12.5	23.5	0	M	60	120	2.0	450	5.52	38.167	79.697
29	C	498	258	52%	SI	Finley High School	5	7	1C	5	0	3	0	15.0	10	15.0	62	9.6	24.6	0	F	65	110	2.0	460	5.49	39.990	79.566
37	C	456	246	54%	AA	Finley High School	17	2	2	4	1	5	0	11.0	5	13.0	70	15.2	28.2	0	M	60	100	3.0	520	5.53	40.057	79.244
102	C	485	267	55%	AA	Longerenong College	10	10	2	4	1	4.5	0	18.5	12	11.0	65	10.5	21.5	0	M	50	120	2.0	460	5.57	38.486	78.438
168	C	492	282	57%	SS	Wagga Wagga High School	10	10	1B	5	0	4.5	0	19.5	14	7.0	75	14.7	21.7	0	M	60	130	1.0	370	5.48	36.805	78.043

-- Class: 3 - Heavy Domestic 240.1- 300Kg continues on the next page --

Disclaimer

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* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

Legend

* Market Specifications
P8 Fat - P8 Fat (mm)
MC - Meat Colour (1a - 7)
FC - Fat Colour (0 - 8)
DIST - Fat Distribution (1 - 5)

** Saleable Meat Yield
RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA - Eating Quality
TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)
AUSMB - AusMeat Marbling (0 - 9)
MSAMB - MSA Marbling (100 - 1100)
pH - Meat pH

MSA Specification
To receive eating quality points, carcasses must meet minimum MSA specifications.
Reasons carcasses receive no points:
1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1066

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)

Royal Melbourne Show Carcase Competition 2011

Competition Date: 28/09/2011

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS

Class: 3 - Heavy Domestic 240.1- 300Kg (continued)

Body ID	Tag Market	Live Weight	HSCW	Dress	Breed	Market Specifications *				Saleable Meat Yield **				MSA - Eating Quality ***													
						P8 Fat (mm) / 10	MC 1a-7 / 5	FC Value / 5	DIST / 5	Penalty	Total / 20	RFT (mm) / 15	EMA sq / 20	Total / 35	TBC	Sex	Hum P	OSS	AUS MB	MSA MB	pH	Total Grand / 45					
88	C	538	286	53%	RA	12	10	1B	5	0	5	0	20.0	13	9.0	69	11.0	20.0	0	M	65	100	1.0	300	5.50	37.986	77.971
161	C	556	299	54%	SIXAA	8	10	1C	5	1	4	0	19.0	4	10.0	71	10.9	20.9	0	M	60	120	2.0	440	5.58	37.429	77.362
159	C	544	296	54%	AA	12	10	1C	5	1	4.5	0	19.5	13	9.0	68	9.5	18.5	0	M	65	120	2.0	420	5.53	37.733	75.744
115	C	466	271	58%	CCXSI	19	0	3	2	2	5	0	7.0	12	11.0	83	20.0	31.0	0	M	60	120	1.0	360	5.65	36.857	74.857
100	C	472	257	54%	HH	15	6	1C	5	0	4	0	15.0	13	9.0	67	12.5	21.5	0	M	55	110	2.0	400	5.51	38.286	74.777
179	C	526	266	51%	AA	17	2	1C	5	0	4	0	11.0	8	15.0	59	7.2	22.2	0	M	65	110	1.0	370	5.47	37.433	70.587
138	C	498	280	56%	SIXHH	5	7	1C	5	2	3	0	15.0	5	13.0	62	7.6	20.6	0	M	70	110	0.0	210	5.47	34.838	70.414
141	C	526	283	54%	WB	3	3	1C	5	1	3.5	0	11.5	5	13.0	70	11.8	24.8	0	M	75	160	1.0	320	5.47	33.148	69.470
148	C	532	299	56%	AA	20	0	1B	5	1	4	0	9.0	11	13.0	69	9.8	22.8	0	M	55	130	2.0	430	5.45	37.438	69.241
44	C	524	293	54%	HH	15	6	1B	5	1	4	0	15.0	14	7.0	69	11.3	18.3	0	M	50	140	1.0	310	5.43	35.662	68.920
120	C	437	243	56%	HH	19	0	2	4	0	4	0	8.0	10	15.0	56	7.5	22.5	0	M	60	110	1.0	340	5.57	37.395	67.944
112	C	451	248	55%	HH	10	10	6	0	2	4	0	14.0	10	15.0	61	9.9	24.9	0	M	55	100	1.0	370	6.02	0.000	38.920
178	C	435	256	59%	LL	5	7	1C	5	2	2.5	0	14.5	2	4.0	92	20.0	24.0	0	M	65	100	1.0	350	5.57	0.000	38.500

Disclaimer

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* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

Legend

* Market Specifications

P8 Fat - P8 Fat (mm)
MC - Meat Colour (1a - 7)
FC - Fat Colour (0 - 8)
DIST - Fat Distribution (1 - 5)

** Saleable Meat Yield

RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA - Eating Quality

TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)

AUSMB - AusMeat Marbling (0 - 9)
MSAMB - MSA Marbling (100 - 1100)
pH - Meat pH

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1066

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)

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Royal Melbourne Show Carcase Competition 2011

Competition Date: 28/09/2011

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS

Class: 4 - Export 300.1Kg +

Body ID	Tag Market	Live Weight	HSCW	Dress	Breed	Market Specifications *				Saleable Meat Yield **				MSA - Eating Quality ***													
						P8 Fat (mm)	MC	1a-7	1C	1B	1C	1A	1B	1C	1D	EMA	RFT (mm)	15	20	35	Total	TBC	Sex	Hum	OSS	AUS	MB
69	D	684	396	58%	AA	15	10	10	5	3	4.5	0	19.5	8	15.0	101	19.1	34.1	0	M	65	140	5.0	760	5.52	38.252	91.817
171	D	546	306	56%	AA	10	8	2	4	0	4.5	0	16.5	11	15.0	88	19.9	34.9	0	M	60	110	3.0	420	5.53	39.986	91.388
125	D	552	341	62%	CCXAA	9	7	1C	5	2	5	0	17.0	8	15.0	101	20.0	35.0	0	M	60	100	1.0	360	5.46	38.086	90.086
177	D	592	336	57%	AA	15	10	1B	5	1	4.5	0	19.5	11	15.0	86	16.0	31.0	0	M	60	110	2.0	450	5.46	39.243	89.787
89	D	600	355	59%	LL	10	8	1C	5	0	3.5	0	16.5	9	15.0	103	20.0	35.0	0	M	70	120	1.0	310	5.50	36.714	88.214
127	D	650	378	58%	CCXAA	10	8	2	4	1	5	0	17.0	7	13.0	101	20.0	33.0	0	M	65	110	2.0	430	5.54	38.105	88.105
86	D	624	364	58%	SSXCC	10	8	1C	5	1	4	0	17.0	7	13.0	95	18.6	31.6	0	M	70	140	2.0	430	5.53	37.271	85.856
12	D	532	314	59%	LLXAA	8	5	1C	5	0	3.5	0	13.5	12	15.0	88	19.2	34.2	0	M	70	120	0.0	410	5.46	37.471	85.146
149	D	666	381	57%	CCXRA	15	10	1C	5	0	4	0	19.0	12	15.0	88	13.1	28.1	0	M	70	140	2.0	430	5.49	37.381	84.465
124	D	578	331	57%	AA	10	8	1C	5	1	4.5	0	17.5	10	15.0	81	13.7	28.7	0	M	60	140	4.0	600	5.48	38.243	84.417
91	D	620	347	56%	SS	15	10	2	4	1	4	0	18.0	11	15.0	84	13.9	28.9	0	M	60	130	2.0	400	5.59	37.352	84.267
45	D	570	334	59%	AA	10	8	1B	5	0	4.5	0	17.5	9	15.0	81	13.4	28.4	0	M	70	120	2.0	440	5.49	38.048	83.949
96	D	648	378	58%	CC	7	3	1C	5	2	4	0	12.0	13	15.0	106	20.0	35.0	0	M	75	120	0.0	300	5.58	36.748	83.748
75	D	642	356	55%	AA	10	8	1C	5	2	4.5	0	17.5	9	15.0	83	12.5	27.5	0	M	60	140	4.0	680	5.50	38.248	83.279
97	D	572	312	55%	SS	10	8	1C	5	1	4.5	0	17.5	9	15.0	76	12.6	27.6	0	M	75	100	1.0	350	5.55	38.038	83.114
93	D	592	336	57%	CCXHH	5	0	1B	5	1	3.5	0	8.5	9	15.0	110	20.0	35.0	0	M	70	100	2.0	450	5.55	39.471	82.971
87	D	554	307	55%	RAXHH	8	5	1C	5	0	4	0	14.0	9	15.0	80	15.3	30.3	0	M	60	120	1.0	350	5.61	36.810	81.100
74	D	610	348	57%	AA	10	8	1C	5	1	4.5	0	17.5	7	13.0	81	12.1	25.1	0	M	70	130	5.0	780	5.53	38.467	81.095
7	D	562	323	57%	SSXAA	5	0	1B	5	0	3.5	0	8.5	8	15.0	90	19.5	34.5	0	M	70	100	1.0	340	5.53	37.986	80.972
126	D	694	388	56%	AA	15	10	1C	5	0	5	0	20.0	10	15.0	81	8.5	23.5	0	M	70	140	2.0	450	5.55	37.414	80.907
110	D	558	323	58%	MGXSG	11	9	1C	5	2	4	0	18.0	9	15.0	78	12.7	27.7	18	M	70	130	1.0	310	5.50	35.143	80.849

-- Class: 4 - Export 300.1Kg + continues on the next page --

Disclaimer

Should an operator of the ABCAS competition model utilise the "spare" market category, and compile score results that differ to the default options, MSA will not assume responsibility for complaints relating to competition results.

* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

Legend

* Market Specifications

P8 Fat - P8 Fat (mm)
MC - Meat Colour (1a - 7)
FC - Fat Colour (0 - 8)
DIST - Fat Distribution (1 - 5)

** Saleable Meat Yield

RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA - Eating Quality

TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)
AUSMB - AusMeat Marbling (0 - 9)
MSAMB - MSA Marbling (100 - 1100)
pH - Meat pH

- Reasons carcasses receive no points:
1. Rib Fat less than 3mm
 2. Fat Distribution inadequate
 3. pH above 5.7
 4. Meat Colour of 1a or greater than 3

Build No: 1066

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AUSTRALIAN BEEF CARCASE APPRAISAL SYSTEM - (ABCAS)

