

PADDOCK TO PALATE SCHEDULE CLASSES 37 38 40



Ekka

Presented by **RACQ**

ROYAL QUEENSLAND SHOW

AUGUST 9-18

2019 COMPETITIONS

142ND ROYAL QUEENSLAND SHOW

Friday 9 – Sunday 18 August 2019
Ekka Beef Week 5 August – 10 August 2019

Paddock to Palate Competition Class 37 & Class 38 & Class 40

Council Stewards

Mr Gary Noller

Mr Angus Adnam, Ms Liz Allen, Mr Ian Galloway

Honorary Council Stewards

Mr Bill Langley, Mr Edwin Cooke, Mr Col Davis

APPLICATIONS TO ENTER CLOSE	Friday 18th January 2019 at 5.00pm									
ENTRY FEES	<table><thead><tr><th></th><th>ONLINE</th><th>NON ONLINE</th></tr></thead><tbody><tr><td>RNA Members</td><td>\$195</td><td>\$200</td></tr><tr><td>Non-Members</td><td>\$215</td><td>\$220</td></tr></tbody></table>		ONLINE	NON ONLINE	RNA Members	\$195	\$200	Non-Members	\$215	\$220
	ONLINE	NON ONLINE								
RNA Members	\$195	\$200								
Non-Members	\$215	\$220								
NUMBER OF ENTRIES PER CLASS	No more than 3 entries/pens per exhibitor									
DELIVERY OF ANIMALS	Class 37 – Friday 1st March 2019 Class 38 – Tuesday 2nd April 2019 Class 40 – Monday 11th February 2019 All animals to be inducted prior to paddocking. No exceptions!									
FEEDLOT ENTRY DAY	Class 37 – Tuesday 12th March 2019 Class 38 – Friday 12th April 2019 Class 40 – Thursday 21st February 2019									
FINAL WEIGHING DAY	Class 37 – Thursday 20th June 2019 Class 38 – Friday 21st June 2019 Class 40 - Friday 21st June 2019									
2019 FIELD DAY	Tuesday 25th June 2019 at Grassdale Feedlot, Dalby									
PROCESSING OF CATTLE	Class 37 - Wednesday 26th June 2019 Class 38 - Thursday 27th June 2019 Class 40 - Thursday 27th June 2019									
PRESENTATION OF AWARDS	TBA									

FOR ONLINE ENTRIES GO TO

www.ekka.com.au

FOR RNA MEMBERSHIP GO TO

www.rna.org.au

PRIZES AND PRIZE MONEY SUBJECT TO CHANGE

NO REFUNDS WILL BE MADE TO ANIMALS WITHDRAWN AFTER CLOSE OF ENTRIES

SPONSORED BY

The RNA wishes to thank the following sponsors who have contributed towards prize money, prizes or conduct of the Paddock to Palate Competition



RNA Paddock to Palate Competition Presented By Mort & Co

First Judged in 1998

Australia's richest Beef Supply Chain Competition incorporating Feedlot Weight Gain, Carcass Competition and MSA Eating Quality.

Special Conditions - Classes 37 & 38 & 40

Entry:

- Applications to enter close at 5.00pm on Friday 18 January 2019.
- This competition is strictly limited to:
 - Class 37 - 777 animals (111 pens)
 - Class 38 - 518 animals (74 pens)
 - Class 40 - 280 animals (40 pens)
 - Maximum of 3 entries/pens per exhibitor per class.
- If less than 20 pens are entered into Class 40, the RNA reserves the right to withdraw the class, and exhibitors will be given the option to transfer entries to either class 37 or 38.
- All entries to consist of a pen of 7 steers, with the best 6 being judged in the competition. If for any reason there are less than 6 head at the time of judging, the entry will be disqualified.
- Exhibitors with multiple entries are requested to clearly identify individual pens if they are to be drafted into particular groups.

Weight Gain Competition:

- The Feedlot Competition will take place at Mort & Co's Grassdale Feedlot Dalby.
- Exhibitors to arrange transport to the feedlot, or alternatively Mort & Co will contact exhibitors to coordinate freight from central pick up locations through Farmhaul at a cost to be advised.
- Exhibits in Classes 37, 38 and 40 will spend 10 days in dedicated preconditioning paddocks to ensure shrink and curfew variability is minimised. Commencement weight for the competition will follow preconditioning. 4% will be deducted from this weight to allow for shrinkage, as applied in normal feedlot applications.
- ALL CATTLE MUST BE CLEAR OF TICKS. All stock from Cattle Tick Infected Areas must receive a supervised inspection and a plunge dip under the supervision of an approved person at an official clearing facility. Cattle must commence travel to the feedlot within 24 hours of treatment.
- As per Mort & Co feedlot requirements, all cattle

must have 2.0 mls of Bovi-Shield MH-One vaccine, 7-14 days prior to the delivery of the animals in class 37 (100 day fed) and 7 - 44 days prior to the delivery of the animals in class 38 (70 day fed) to the Grassdale Feedlot. If you are entering cattle in classes 37, 38 and 40 then the timing of vaccination has been made flexible enough to allow you to administer the same bottle of vaccine for all classes on the same day. The product will be cold pack couriered to your nominated address on acceptance of your entry.

- The 2019 Paddock to Palate Field Day and announcement of the Feedlot trial winners will be on Tuesday 25 June 2019 at Grassdale Feedlot, Dalby. (Grassdale viewing / presentations and lunch, location will be advised closer to the date).
- Any Exhibitor wanting further Feedlot information should contact Mort & Co. Head Office on 07 4639 6049 or Berry Reynolds on 0418 928 222.

Carcass Competition:

- All carcasses will be sold to JBS Australia Pty Ltd.
- Carcasses will be judged on chiller assessment (refer to grid). Only one side is chiller assessed and this score is applied to the body.
- Carcasses will be disqualified for having more than 4 teeth (class 37) /2 teeth (Class 38), Fat Colour greater than 2 and Meat Colour outside of 1B to 3.

MSA Eating Quality Competition:

- The MSA Model predicts the eating quality of 39 cuts in a carcass using the measurements collected by accredited MSA graders. MSA eating quality scores are the combination of tenderness, juiciness, flavour and overall liking of beef.
- Carcasses will be disqualified for Rib Fat less than 3mm and pH greater than 5.70.

Points Scale

Weight Gain	35 points per animal 1 point for every: 9kg gained (Class 37) to a max. of 315kg gain 8kg gained (Class 38) to a max. of 280kg gain
Carcass Competition	110 points per carcass Carcass weight - 10pts P8 fat depth - 10 pts Rib fat depth - 15 pts Fat colour - 10 pts Meat colour - 10 pts Marbling score - 10 pts Est. Lean Meat yield - 10 pts Eye muscle area - 20 pts Fat distribution - 15 pts
MSA Eating Quality	10 points per animal Based on MSA Index Score

Announcement of overall winners

1. Announcement of overall winners will take place during 2019 Ekka Beef Week at the Brisbane Showgrounds.

Class 37 Export Class - 100 Day

Previous Overall Winners:

- 2018 - Palgrove Pastoral Co P/L (Charolais)
- 2017 - KD & KL McKenzie (Droughtmaster X)
- 2016 - Riverglen Pastoral Company (Charolais)
- 2015 - Riverglen Pastoral Company (Charolais X)
- 2014 - G.Morgan & Co (Shorthorn)
- 2013 - Acton Land & Cattle (Santa Gertrudis X)
- 2012 - McNicholl Family Trust (Angus x Shorthorn)
- 2011 - G. Morgan & Co (Shorthorn)
- 2010 - Riverglen Pastoral Company (Charolais X)
- 2009 - D & AD Bassingthwaighite & Co (Santa Gertrudis)

Class 37 **The Sturrock Trophy for RNA and Mort & Co Paddock to Palate Overall Winner**

First \$5,000, Association Sash, Trophy, Perpetual Trophy; Second \$2,500, Association Sash; Third \$1,500, Association Sash

The Sturrock Trophy and Trophy sponsored by The RNA

100 Day Grain Fed Weight Gain Competition

The RNA appreciates the assistance of Mort & Co's Grassdale Feedlot for the conduct of the Feedlot Weight Gain Competition.

Special Conditions - Class 37A

1. ENTRY WEIGHT OF STEERS MUST BE 460Kg OR LESS. Please pay special attention to this weight range as exhibitors will be given 0 points for weight gain if above this figure.
2. All steers must be delivered on Thursday 28 February or before 12 noon Friday 1 March 2019. It is mandatory that all steers arrive by Friday 1 March 2019, as all animals need to be inducted prior to paddocking. Any steers arriving after Friday 1 March 2019 will be disqualified and unable to participate in the competition.
3. Induction will take place on Friday 1 March 2019 followed by paddocking, Feedlot entry Tuesday 12 March 2019, 2nd implant Wednesday 1 May 2019, Final Weigh Thursday 20 June 2019, Processing Wednesday 26 June 2019. Due to processing and grading limitations all cattle in class 37A will be processed at Beef City at 106 days on

feed excluding time spent in the preconditioning paddocks.

Class 37A **Rabobank Best Weight Gain for Pen of Six Grain-Fed Steers**
First \$3,000, Ribbon; Second \$1,500, Ribbon; Third \$500, Ribbon
\$5000 sponsored by Rabobank Australia Limited

ZOETIS HIGHEST INDIVIDUAL WEIGHT GAIN - CLASS 37A

\$1,500, Association Sash sponsored by Zoetis

Carcass Competition

The RNA appreciates the assistance of JBS Australia Pty Ltd and its Beef City Abattoir for the conduct of the Carcass Competition.

Base Specifications

Age:	0 - 4 teeth at slaughter
Fat Depth at P8 Site:	5/22mm
Carcass Weights:	300 kg - 420 kg HSCW
Muscle:	A - C
Meat Colour:	1B - 2 - as measured in the AUS-MEAT language
Fat Colour:	0 - 2 - as measured in the AUS-MEAT language
Bruising:	Nil
Base Price:	All entries to be forward contracted prior to processing

Penalties

Age:	5/6 teeth less 10 cents/kg
Fat Depth:	23/32 mm less 5 cents/kg
Fat Depth:	33/42 mm less 30 cents/kg
Fat Depth:	43 mm + less 50 cents/kg
Bruising:	For 1, 2, 3 or 4 less 10 cents/kg under AUS-MEAT from base price
Carcass weights:	280/299.5 kg less 5 cents/kg from base price

If in the event of animals well outside specifications as in:

Age	7/8 teeth
Carcass Weights:	greater than 420 kg or less than 280 kg
Muscle Score:	D or E
Meat Colour:	greater than 2
Fat Colour:	greater than 2
Bruising:	greater than 4

The price will be set before slaughter - these carcasses are not required to pack for premium orders. JBS Australia further advises that all bodies are weighted in sides and the payment would be on side weights in the event of a bruise on one side and not the second side.

Class 37B JBS Australia Pen of Six Carcass Competition
First \$3,000, Ribbon; Second \$1,500, Ribbon; Third \$500, Ribbon
\$5000 sponsored by JBS Australia

JBS AUSTRALIA CHAMPION CARCASS - CLASS 37B
\$1,000, Association Sash
\$1000 sponsored by JBS Australia

JBS AUSTRALIA RESERVE CHAMPION CARCASS - CLASS 37B
\$500, Association Sash
\$500 sponsored by JBS Australia

MSA Eating Quality Competition

The MSA index is a weighted average of these scores for the 39 MSA cuts for the most common corresponding cooking method. It is not a yield measurement. The MSA index is a single number and standard national measurement of the predicted eating quality and potential merit of a carcass.

Class 37C THOMPSON LONGHORN MSA Eating Quality Competition
First \$400, Ribbon; Second \$200, Ribbon; Third \$100, Ribbon
\$700 sponsored by Thompson Longhorn

SUPER BUTCHER HIGHEST INDIVIDUAL INDEX SCORE - CLASS 37C
\$500, Association Sash
\$500 sponsored by Super Butcher

Class 38 Trade Class - 70 Day

Previous Overall Winners:

2018 - David Crombie (Angus X Ultrablack/Santa)

2017 - RB & KK Lamoureux (Santa/Angus x Black Simmental)

2016 - RB & KK Lamoureux (Santa/Angus x Black Simmental)

2015 - Minnamurra Pastoral Company (Angus)

Class 38 The Ken Crotty OAM Trophy for RNA and JBS Australia Paddock to Palate Overall Winner
First \$5,000, Association Sash, Trophy, Perpetual Trophy; Second \$2,500, Association Sash; Third \$1,500, Association Sash
\$9000 sponsored by JBS Australia Perpetual Trophy sponsored by Queensland Country Life Trophy sponsored by The RNA

70 Day Grain Fed Weight Gain Competition

The RNA appreciates the assistance of Mort & Co's Grassdale Feedlot for the conduct of the Feedlot Weight Gain Competition.

Special Conditions - Class 38A

1. ENTRY WEIGHT OF STEERS MUST BE 400Kg OR LESS. Please pay special attention to this weight range as exhibitors will be given 0 points for weight gain if above this figure.
2. All steers must be delivered on Monday 2 April or by 12 noon Tuesday 2 April 2019. It is mandatory that all steers arrive on Tuesday 2 April, as all animals need to be inducted prior to paddocking. Any steers arriving after Tuesday 2 April will be disqualified and unable to participate in the competition.
3. Class 38 induction will take place on Tuesday 2 April 2019 followed by paddocking, Feedlot entry Friday 12 April 2019, Final Weigh Friday 21 June 2019 and Processing on Wednesday 26 June 2019
4. Due to processing and grading limitations all cattle in class 38A will be slaughtered at Dinmore at 76 days on feed excluding time spent in the preconditioning paddocks.

Class 38A Elanco Animal Health Best Weight Gain for Pen of Six Grain-Fed Steers
First \$3,000, Ribbon; Second \$1,500, Ribbon; Third \$500, Ribbon
\$5000 sponsored by Elanco Animal Health

ELANCO ANIMAL HEALTH HIGHEST INDIVIDUAL WEIGHT GAIN - CLASS 38A
\$1,500, Association Sash
\$1500 sponsored by Elanco Animal Health

Carcass Competition

The RNA appreciates the assistance of JBS Australia and its Dinmore Abattoir for the conduct of the Carcass Competition.

Base Specifications

Age:	0 - 2 teeth at slaughter
Fat Depth at P8 Site:	5/22mm
Carcass Weights:	260kg - 340kg HSCW
Muscle:	A - C
Meat Colour:	1B - 2 - as measured in the AUS-MEAT language
Fat Colour:	0 - 2 - as measured in the AUS-MEAT language
Bruising:	Nil
Base Price:	All entries to be forward contacted prior to processing

Penalties

Age:	Greater than 2 teeth, trade penalties apply
Fat Depth:	23/32mm trade penalties apply
Bruising:	For 1, 2, 3 or 4 less 10 cents/kg under AUS-MEAT from base price
Carcass weights:	Less than 260kg and greater than 320kg trade penalties apply

The price will be set before slaughter - these carcasses are not required to pack for premium orders. JBS Australia further advises that all bodies are weighted in sides and the payment would be on side weights in the event of a bruise on one side and not the second side.

Class 38B Grant Daniel & Long Pen of Six Carcass Competition
 First \$3,000, Ribbon; Second \$1,500, Ribbon; Third \$500, Ribbon
 \$5000 sponsored by Grant Daniel & Long Pty Ltd

SUPER BUTCHER CHAMPION CARCASS - CLASS 38B

\$1,000, Association Sash
 \$1000 sponsored by Super Butcher

SUPER BUTCHER RESERVE CHAMPION CARCASS - CLASS 38B

\$500, Association Sash
 \$500 sponsored by Super Butcher

MSA Eating Quality Competition

The MSA index is a weighted average of these scores for the 39 MSA cuts for the most common corresponding cooking method. It is not a yield measurement. The MSA index is a single number and standard national measurement of the predicted eating quality and potential merit of a carcass.

Class 38C THOMPSON LONGHORN MSA Eating Quality Competition
 First \$400, Ribbon; Second \$200, Ribbon; Third \$100, Ribbon
 \$700 sponsored by Thompson Longhorn

PERFORMANCE FEEDS HIGHEST INDIVIDUAL INDEX SCORE - CLASS 38C

\$500, Association Sash
 \$500 sponsored by Performance Feeds Pty Ltd

Class 40 Hormone Growth Promotants Free Export Class - 120 Day

This is a new class for 2019 and is only open to Hormone Growth Promotants (HGP) free.

Class 40 Paddock to Palate Overall Winner
 First Ribbon; Second Ribbon; Third Ribbon

120 Day Grain Fed Weight Gain Competition

The RNA appreciates the assistance of Mort & Co's Grassdale Feedlot for the conduct of the Feedlot Weight Gain Competition.

Special Conditions - Class 40A

1. ENTRY WEIGHT OF STEERS MUST BE 460Kg OR LESS. Please pay special attention to this weight range as exhibitors will be given 0 points for weight gain if above this figure.
2. All steers must be delivered on Sunday 10 February or before 12 noon Monday 11 February 2019. It is mandatory that all steers arrive by Monday 11 February, as all animals need to be inducted prior to paddocking. Any steers arriving after Monday 11 February 2019 will be disqualified and unable to participate in the competition.
3. Induction will take place on Monday 11 February 2019 followed by paddocking, Feedlot entry Tuesday 21 February 2019, Final Weigh Friday 21 June 2019, Processing Thursday 27 June 2019. Due to processing and grading limitations all cattle in class 40A will be processed at Beef City

at 126 days on feed excluding time spent in the preconditioning paddocks.

Class 40A Best Weight Gain for Pen of Six Grain-Fed Steers

First Ribbon; Second Ribbon; Third Ribbon

HIGHEST INDIVIDUAL WEIGHT GAIN - CLASS 40A

Association Sash

Carcass Competition

The RNA appreciates the assistance of JBS Australia Pty Ltd and its Beef City Abattoir for the conduct of the Carcass Competition.

Base Specifications

Age:	0 - 4 teeth at slaughter
Fat Depth at P8 Site:	5/22mm
Carcass Weights:	300 kg - 420 kg HSCW
Muscle:	A - C
Meat Colour:	1B - 2 - as measured in the AUS-MEAT language
Fat Colour:	0 - 2 - as measured in the AUS-MEAT language
Bruising:	Nil
Base Price:	All entries to be forward contracted prior to processing

Penalties

Age:	5/6 teeth less 10 cents/kg
Fat Depth:	23/32 mm less 5 cents/kg
Fat Depth:	33/42 mm less 30 cents/kg
Fat Depth:	43 mm + less 50 cents/kg
Bruising:	For 1, 2, 3 or 4 less 10 cents/kg under AUS-MEAT from base price
Carcass weights:	280/299.5 kg less 5 cents/kg from base price

If in the event of animals well outside specifications as in:

Age	7/8 teeth
Carcass Weights:	greater than 420 kg or less than 280 kg
Muscle Score:	D or E
Meat Colour:	greater than 2
Fat Colour:	greater than 2
Bruising:	greater than 4

The price will be set before slaughter - these carcasses are not required to pack for premium orders. JBS Australia further advises that all bodies are weighted in sides and the payment would be on side weights in the event of a bruise on one side and not the second side.

Class 40B Pen of Six Carcass Competition

First Ribbon; Second Ribbon; Third Ribbon

CHAMPION CARCASS - CLASS 40B

Association Sash

RESERVE CHAMPION CARCASS - CLASS 40B

Association Sash

MSA Eating Quality Competition

The MSA index is a weighted average of these scores for the 39 MSA cuts for the most common corresponding cooking method. It is not a yield measurement. The MSA index is a single number and standard national measurement of the predicted eating quality and potential merit of a carcass.

Class 40C MSA Eating Quality Competition

First Ribbon; Second Ribbon; Third Ribbon

HIGHEST INDIVIDUAL INDEX SCORE - CLASS 40C

Association Sash

Class 37 Japanese Chiller Trade

Optimum P8 Fat Depth: 11 - 12Mm

Points System

Carcass Weight (kg)	Pts	P8 Fat Depth (mm)	Pts	Rib Fat Depth (mm)	Pts	Fat Colour	Pts	Meat Colour	Pts	Marbling	Pts	Est. Lean Meat Yield (%)	Pts
	10	(mm)	10	(mm)	15		10		10		10	(%)	10
241 - 260	0	5	1	5	1	0	10	1A	6	0	4	64+	10
261 - 280	1	6	1	6	12	1	9	1B	9	1	8	63	9
281 - 299	5	7	7	7	13	2	7	1C	10	2	10	62	8
300 - 320	10	8	8	8	14	3	5	2	9	3	10	61	7
321 - 340	10	9	9	9	15	4	3	3	7	4	10	60	6
341 - 360	10	10	9	10	15	5	1	4	3	5	10	59	5
361 - 420	10	11	10	11	14	6 - 9	0	5 - 7	0			58	4
421 - 440	1	12	10	12	14							57	3
> 440	0	13	9	13	12							56	2
		14	9	14	12							55	1
		15	9	15	11							≤ 54	0
MSA Index	Pts	16	9	16	9								
≥ 63.0	10	17	8	17	7								
62.0 - 62.9	9	18	8	18	5								
61.0 - 61.9	8	19	8	19	3								
60.0 - 60.9	7	20	7	20	1								
59.0 - 59.9	6	21	7										
58.0 - 58.9	5	22	6										
57.5 - 57.9	4	23	5										
57.0 - 57.4	3	24	3										
56.5 - 56.9	2	25	2										
56.0 - 56.4	1	26	1										
≤ 55.9	0	27	1										

EMA – 20 points

As per AUS-MEAT calculation based on area of the EMA measured in sq. cm. at the quartering site in relation to the HSCW

Fat Distribution - 15 Points

11 - 15 pts Fat evenly distributed

6 - 10 pts Slightly uneven

1 - 5 pts Uneven

0 pts Lumpy fat in several depots or insufficient fat

TOTAL CARCASS POINTS = 110

Judging Criteria:

- Carcass Weight - The weight is based on Hot Standard Carcase Weight (HSCW).
- P8 Fat Depth – Is measured on the hot carcass at the P8 site using a Probe. The depth of fat at this site reflects the percentage of fat in the carcass and the subsequent meat yield. Max. points are given for a P8 Fat Depth of 11-12mm.
- Rib Fat Depth - Rib fat (RF) is the measurement of the thickness of subcutaneous fat measured in millimetres at the specified rib. The MSA Grading System uses Rib Fat in the prediction of eating quality. Max. points are given for a RF of 9-10mm.
- Fat colour - Fat Colour (FC) is the colour of the intermuscular fat lateral to the rib eye muscle and adjacent to the M. iliocostalis. It is assessed on the chilled carcass and scored against the AUS-MEAT Fat Colour reference standards from 0 to 9. Max. points are given for FC of 0.
- Meat colour - Meat Colour (MC) is the predominant colour of the rib eye muscle. Meat Colour is assessed on the chilled carcass at the bloomed rib eye muscle area and is scored against the AUS-MEAT colour reference standards from 1A-7. Max. points are given for MC of 1C.
- Marbling - Marbling (MB) is the fat deposited between muscle fibres and is assessed on the chilled carcass at the M.longissimus dorsi muscle and scored against the AUS-MEAT / MSA Marbling reference standards from 0 - 9. Max. points are given for MB greater than 2.
- Estimated Lean Meat Yield - Estimated Lean Meat Yield (ELMY) is the weight of meat in kilograms of an AUS-MEAT standard carcass that can be retained after the removal of subcutaneous and intermuscular fat, bone and other tissues. The equation for the prediction of ELMY is $8.68 + 0.54 \text{ HSCW} - 1.338 \text{ fat thickness at 10th rib} + 0.259 \text{ EMA}$.
- Eye Muscle Area - Eye Muscle Area (EMA) is the area of the surface of the M.longissimus dorsi at the 10/11th ribbing site and is calculated in square centimetres. The EMA points calculation is based on the area of the eye muscle measured in square centimetres in relation to the HSCW.
- MSA Index - The MSA Index is a single number and standard national measurement of the predicted eating quality and potential merit of a carcass. Max. points are given for index greater than 63.

Class 38 Supermarket And Restaurant Trade

Optimum P8 Fat Depth: 10 - 11mm

Points System

Carcass Weight (kg)	Pts	P8 Fat Depth (mm)	Pts	Rib Fat Depth (mm)	Pts	Fat Colour	Pts	Meat Colour	Pts	Marbling	Pts	Est. Lean Meat Yield (%)	Pts
	10	(mm)	10	(mm)	15		10		10		10	(%)	10
200 - 219	0	3	0	3	10	0	10	1A	8	0	6	64+	10
220 - 239	1	4	2	4	12	1	8	1B	10	1	8	63	9
240 - 259	5	5	3	5	13	2	6	1C	10	2	10	62	8
260 - 280	10	6	5	6	14	3	3	2	8	3	10	61	7
281 - 300	10	7	7	7	15	4	1	3	6	4	10	60	6
301 - 320	10	8	8	8	15	5 - 9	0	4	3	5	10	59	5
321 - 340	10	9	9	9	14			5 - 7	0			58	4
341 - 360	1	10	10	10	10							57	3
> 360	0	11	10	11	6							56	2
		12	9	12	2							55	1
		13	8									≤ 54	0
MSA Index	Pts	14	6										
≥ 63.0	10	15	3										
62.0 - 62.9	9	16	1										
61.0 - 61.9	8												
60.0 - 60.9	7												
59.0 - 59.9	6												
58.0 - 58.9	5												
57.5 - 57.9	4												
57.0 - 57.4	3												
56.5 - 56.9	2												
56.0 - 56.4	1												
≤ 55.9	0												

EMA – 20 points
As per AUS-MEAT calculation based on area of the EMA measured in sq. cm. at the quartering site in relation to the HSCW

Fat Distribution - 15 Points

11 - 15 pts Fat evenly distributed
6 - 10 pts Slightly uneven
1 - 5 pts Uneven
0 pts Lumpy fat in several depots or insufficient fat

TOTAL CARCASS POINTS = 110

Judging Criteria:

- Carcass Weight - The weight is based on Hot Standard Carcase Weight (HSCW).
- P8 Fat Depth – Is measured on the hot carcass at the P8 site using a Probe. The depth of fat at this site reflects the percentage of fat in the carcass and the subsequent meat yield. Max. points are given for a P8 Fat Depth of 10-11mm.
- Rib Fat Depth - Rib fat (RF) is the measurement of the thickness of subcutaneous fat measured in millimetres at the specified rib. The MSA Grading System uses Rib Fat in the prediction of eating quality. Max. points are given for a RF of 7-8mm.
- Fat colour - Fat Colour (FC) is the colour of the intermuscular fat lateral to the rib eye muscle and adjacent to the M. iliocostalis. It is assessed on the chilled carcass and scored against the AUS-MEAT Fat Colour reference standards from 0 to 9. Max. points are given for FC of 0.
- Meat colour - Meat Colour (MC) is the predominant colour of the rib eye muscle. Meat Colour is assessed on the chilled carcass at the bloomed rib eye muscle area and is scored against the AUS-MEAT colour reference standards from 1A-7. Max. points are given for MC of 1B-1C.
- Marbling - Marbling (MB) is the fat deposited between muscle fibres and is assessed on the chilled carcass at the M.longissimus dorsi muscle and scored against the AUS-MEAT / MSA Marbling reference standards from 0 - 9. Max. points are given for MB greater than 2.
- Estimated Lean Meat Yield - Estimated Lean Meat Yield (ELMY) is the weight of meat in kilograms of an AUS-MEAT standard carcass that can be retained after the removal of subcutaneous and intermuscular fat, bone and other tissues. The equation for the prediction of ELMY is $8.68 + 0.54 \text{ HSCW} - 1.338 \text{ fat thickness at 10th rib} + 0.259 \text{ EMA}$.
- Eye Muscle Area - Eye Muscle Area (EMA) is the area of the surface of the M.longissimus dorsi at the 10/11th ribbing site and is calculated in square centimetres. The EMA points calculation is based on the area of the eye muscle measured in square centimetres in relation to the HSCW.
- MSA Index - The MSA Index is a single number and standard national measurement of the predicted eating quality and potential merit of a carcass. Max. points are given for index greater than 63.

Class 40

Point System to be updated on the website January 2019