PADDOCK TO PALATE SCHEDULE WAGYU CHALLENGE 2019-2020

Ekka

Presented by RACQ

ROYAL QUEENSLAND SHOW

AUGUST 9-18

2019 COMPETITIONS

143RD ROYAL QUEENSLAND SHOW

Friday 7 – Sunday 16 August 2020
Ekka Beef Week 3 August – 10 August 2020

2019 – 2020 Paddock to Palate Wagyu Challenge Presented by Mort & Co.

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 19th April 2019 at 5.00pm		
ENTRY FEES		ONLINE	NON ONLINE
	RNA Members	$195	$200
	Non-Members	$215	$220
NUMBER OF ENTRIES PER CLASS	No more than 3 entries/pens per exhibitor		
ARRIVAL OF ANIMALS	Wednesday 15th May 2019		
	All animals to be inducted prior to paddocking. No exceptions!		
FEEDLOT ENTRY DAY	Thursday 6th June 2019		
FINAL WEIGHING DAY	Wednesday 10th June 2020		
2020 FIELD DAY	Tuesday 23rd June 2020 at Grassdale Feedlot, Dalby		
PROCESSING OF CATTLE	Friday 26th June 2020		
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NO REFUNDS WILL BE MADE TO ANIMALS WITHDRAWN AFTER CLOSE OF ENTRIES

SUPPORTED BY

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

RNA Paddock to Palate Presented by Mort & Co

Class 39 - Wagyu Challenge

Previous Overall Winners:

2018 – Alan Hoey (F3+)

2017 – Alan Hoey (F2+)

Special Conditions - Class 39

Entry:

1. This competition is only open to Wagyu and Wagyu-cross cattle (minimum 50% Wagyu blood).
2. Applications to enter close at 5.00pm on Friday 19th April 2019.
3. Entry Fees per pen:

	Online	Non-Online
RNA Member	$195	$200
Non RNA Member	$215	$220

4. This competition is strictly limited to 259 animals (37 pens). Maximum of three entries/pens per exhibitor. If entries exceed the maximum number of entries then Exhibitors with multiple entries may be asked to reduce their numbers.
5. 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.
6. Exhibitors with multiple entries are requested to clearly identify individual pens if they are to be drafted into particular groups.

Weight Gain Competition:

7. The Feedlot Competition will take place at Mort & Co's Grassdale Feedlot, Dalby.
8. 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.
9. Exhibits in Class 39 will spend 21 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.
10. 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.
11. The 2020 Paddock to Palate Field Day and announcement of the Feedlot trial winners will be on Tuesday 23 June 2020 at Grassdale Feedlot, Dalby.
12. 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:

13. All carcasses will be sold to Mort & Co Ltd.
14. Carcasses will be judged on AUS-MEAT chiller assessment and Japanese digital camera technology. Only one side is chiller assessed and this score is applied to the body.
15. Carcasses will be disqualified for being under/ overweight and having more than 6 teeth,.

Carcass Value:

16. The carcass value will be determined by HSCW multiplied by (marble score x grid $/kg) factored against yield. Price determined in 2020.

Taste Off:

17. A striploin shall be taken from the highest scoring carcass in each pen of 7 after AUS-MEAT chiller assessment to compete in the Beef Taste-Off. The RNA appreciates the assistance of QDAF Food Scientists for the conduct of the Beef Taste-Off component of the competition.

Points Scale Class 39:

Weight Gain 20% total score	30 points per animal 1 point for every 12kg gained to a max. of 360kg gain
Carcass Competition 40% total score	120 points per animal AUS-MEAT Chiller Assessment P8 fat depth - 5 pts Rib fat depth -5 pts Fat colour - 10 pts Meat colour - 5 pts Japanese Digital Camera Camera Score Marbling - 40 pts Saleable Meat Yield - 20 pts Eye muscle area - 15 pts Fineness of Marbling - 20 pts
Carcass Value 20% total score	HSCW multiplied by (marble score x grid $/kg) factored against yield

Beef Taste-Off 20% total score	100 points per sampled striploin based on: Appearance Raw - 10 pts Juiciness - 20 pts Tenderness - 20 pts Flavour – 40 pts Overall Liking - 10 pts

Class 39 THE AUSTRALIAN WAGYU ASSOCIATION RNA Paddock to Palate Wagyu Challenge Overall Winner

First $2,000, Ribbon, Trophy; Second $1,500, Ribbon; Third $1,000, Ribbon

$4500 spupported by The Australian Wagyu Association

370 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 39

1. IDEAL ENTRY WEIGHT OF STEERS IS 330kg to 400kg (guide only). Please pay special attention to this weight range to minimise the chances of disqualification in the carcass competition.
2. All steers must be 0-2 tooth upon entry and HGP free.
3. All steers must be delivered on Tuesday 14 May or before 12 noon Wednesday 15 May 2019. It is mandatory that all steers arrive by Wednesday 15 May 2019, as all animals need to be inducted prior to paddocking. Any steers arriving after Wednesday 15 May will be disqualified and unable to participate in the competition.
4. Key dates for the feedlot competition: Induction will take place on Wednesday 15 May 2019 followed by paddocking, Feedlot entry Thursday 6 June 2019, Final Weigh Tuesday 23 June 2020, Slaughter Friday 26 June 2020.
5. All cattle will be slaughtered at 408 days on feed including time spent in the preconditioning paddocks (22 days).

Class 39A Zoetis Best Weight Gain for Pen of Six Grain-Fed Wagyu Steers

First $500, Ribbon; Second $300, Ribbon; Third $150, Ribbon

PERFORMANCE FEEDS HIGHEST INDIVIDUAL WEIGHT GAIN - 39A

$450, Association Sash

Carcass Competition

Base Specifications

Age:	0 - 6 teeth at slaughter
P8 Fat Depth:	7 - 25mm
Rib Fat Depth:	3 – 12mm
Carcass Weights:	360 - 459kg HSCW
Muscle:	A - C
Meat Colour:	1A - 3 as measured in the AUS-MEAT language
Fat Colour:	0 to 4 as measured in the AUS-MEAT language
Marbling:	6 – 9 as measured in the AUS-MEAT language
Eye Muscle Area:	37 – 49cm measured at the 5/6 rib
Bruising:	Nil
Base Price:	All entries to be forward contracted prior to processing

Grid Penalties

Age:	5/6 teeth
Fat Depth:	<7mm or +33 mm
Meat colour:	Greater than 4
Fat colour:	Greater than 4
Bruising:	For 1, 2, 3 or 4
Carcass Weights:	<299.9kg
Other:	E Butt Shape, Dog bite

The price will be set before slaughter - these carcasses are not required to pack for premium orders. Mort & Co 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 39B Zee Tags Pen of Six Carcass Competition

First $500, Ribbon; Second $300, Ribbon; Third $150, Ribbon

THOMPSON LONGHORN CHAMPION CARCASS - CLASS 39B

$500, Ribbon

THOMPSON LONGHORN RESERVE CHAMPION CARCASS - CLASS 39B

$300, Ribbon

Carcass Value Competition

The carcass value will be determined by HSCW multiplied by (marble score x grid $/kg) factored against yield.

Class 39C Virbac Pen of Six Carcass Value

Competition

First $500, Ribbon; Second $300, Ribbon; Third $150, Ribbon

QUEENSLAND COUNTRY LIFE HIGHEST SCORING CARCASS VALUE ANIMAL

$450, Ribbon
$450 supported by Queensland Country Life

Beef Taste Off Competition

The RNA appreciates the assistance of QDAF Food Scientists for the conduct of the Beef Taste-Off Competition. A cut from the striploin will be cooked by QDAF Food Scientists and tasted by a panel of judges.

Class 39D Beef Taste Off Competition

First $500, Ribbon; Second $300, Ribbon; Third $150, Ribbon

Class 39 Wagyu Challenge

Points System

P8 Fat Depth (mm)	Pts 5	Rib Fat Depth (mm)	Pts 5	Fat Colour	Pts 10	5/6 Rib Camera Marbling	Pts 40	Fineness of Marbling	Pts 20	Saleable Meat Yield	Pts 20	Yield Value Index	Pts 10
≤ 6	0	≤ 3	0	0	10	0-2	0	3.1 ≤	20	77 ≤	20	5800 ≤	10
7	2	4	1	1	10	3	10	3.0	19	76	19	5500-5799	9
8	4	5	2	2	6	4	20	2.9	18	75	18	5200-5499	8
9	4	6	3	3	4	5	25	2.8	17	74	17	4900-5199	7
10	4	7	4	4	2	6	27	2.7	16	73	16	4600-4899	6
11	5	8	5	5-9	0	7	30	2.6	15	72	15	4300-4599	5
12	5	9	5			8	36	2.5	14	71	14	4000-4299	4
13	5	10	5			9	40	2.4	13	70	13	3600-3999	3
14	5	11	4					2.3	12	69	12	3200-3599	2
15	5	12	4					2.2	11	68	11	2800-3199	1
16	4	13	4	Meat Colour	Pts 5			2.1	10	67	9	≥ 2799	0
17	4	14	4					2.0	8	66	7		
18	3	15	4	1A	5			1.9	6	65	5		
19	3	16	4	1B	5			1.8	4	64	5		
20	2	17	4	1C	5			1.65-1.79	2	63	1		
21	2	18	4	2	4			≤ 1.64	0	≤ 62	0		
22	1	19	4	3	3								
23	1	20	3	4-7	0								
24	1	21	2										
25	1												
26	0												

EMA (cm2) – 15 points

TOTAL CARCASS POINTS = 120