

## AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM (ABCAS) REVISED

This competition uses a modified Australian Beef Carcass Appraisal System to rank the Carcasses on their commercial merit and provide feedback to entrants/producers about compliance with market specifications and the yield of saleable meat. As such it is structured to identify the most important commercial characteristics of a steer and Carcass that optimises commercial returns.

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

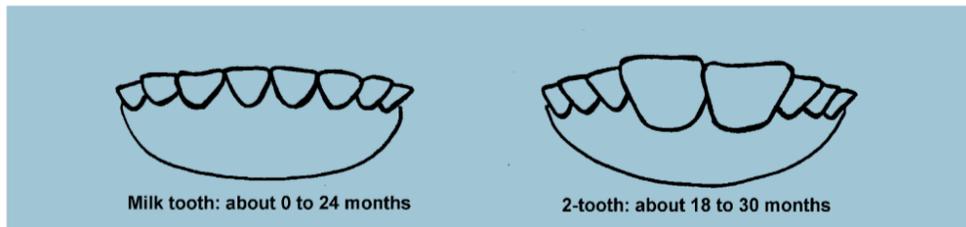
To assess saleable meat yield, the Carcasses are measured and judged for the factors which most influence saleable meat yield in the industry.

Please note that the structure of this competition precludes the Carcasses from commercial grading under MSA requirements.

### 1. Compliance to market specifications (50 points)

Most markets require Carcasses to meet basic specifications of age (dentition), sex, weight and P8 (rump) fat depth.

1.1 **Dentition** will be checked in the live cattle. Both Market Categories specify milk teeth only.



1.2 **Sex** This competition is for steers only.

1.3 **Carcass weight** (20 points) is measured as Hot Standard Carcass Weight (HSCW) (Kg) as described in the AUS-MEAT national Carcass description language.

Carcass weight is the primary measure of a Carcass suitability to a market specification and entrants in this competition will need to nominate the Market Category in which they want the steer and Carcass to be judged.

1.4 **P8 fat depth** (20 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 market category in the Carcass specifications.

- 1.5 **Meat colour** (5 points) is assessed using AUS-MEAT standard meat colour chips in a range of 1a (very pale) to 7 (very dark purple) according to market specification.

Colour strongly influences consumer appeal, with bright, pinkish colours in the range 1b to 2 being most acceptable to consumers.

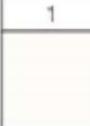
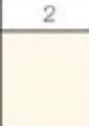
1A	1B	1C	2	3	4	5	6	7
								
								Colour darker than the 6 chip

*This image of meat colour is a guide only and not to be used as the standard*

- 1.6 **Fat colour** (5 points) is assessed using AUS-MEAT standard fat colour chips according to market specification.

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); excessive yellowing or softness may affect the saleability of the Carcass.

A maximum of 5 points is scored for ideal fat colour and penalty points apply for a Carcass which exceeds fat colour 3.

0	1	2	3	4	5	6	7	8	9
									
									Colours darker than chip 8

*This image of fat colour is a guide only and not to be used as the standard*

- 1.7 **Penalty** points will be applied to Carcasses that fall outside the specified range for any of the market specifications.

Steers or Carcasses which show secondary sex characteristics (bull or stag) or which are outside of dentition specifications will be disqualified.

## 2. Saleable Meat Yield (50 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 in the trade and are notable by their heavy muscle and even, but not excessive fat cover. The fat depth and distribution must be adequate to meet quality requirements.

- 2.1 **Eye Muscle Area** (25 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.



2.2 **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 Market Category in the specifications.

2.3 **Fat distribution** (10 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, ribs and brisket.

Carcasses must have adequate fat cover over the loin, rump and butt areas to receive maximum points.

Points	Description
10	Meets minimum fat requirements with good even fat cover over entire body, without excess deposits of subcutaneous or seam fat
8	Meets minimum fat requirements with good even cover over the butt
6	Meets minimum fat requirements with fat cover over major primals, cube roll, striploin and rump
4	Lean Carcasses or Carcasses with uneven fat distribution. Also Carcasses with some excess fat deposits or seam fat
2	Fails to meet minimum fat requirements or overfat Carcasses with excessive fat deposits
0	Extremely lean or extremely fat wastey Carcasses