











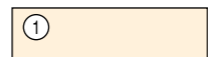




MINIMUM SPECIFICATIONS & DEFINITIONS FOR GRAIN FED BEEF

FOR CARCASSES TO BE ELIGIBLE FOR THESE DESCRIPTIONS, THE FOLLOWING CRITERIA MUST BE MET ...

GRAIN FED				GRAIN FED YOUNG BEEF	
DAYS ON HIGH ENERGY RATION	80 DAYS	PRODUCTION Cattle must be fed minimum ration. Rations must have an average metabolisable energy content greater than 10 megajoules (MJ) per kg dry matter. 'Grain' is the single highest component.		DAYS ON HIGH ENERGY RATION	50 DAYS
MINIMUM TIME ON FEED	100 DAYS			MINIMUM TIME ON FEED	70 DAYS MALES 60 DAYS FEMALES
CARCASE SPECIFICATIONS					
		MEAT COLOUR	FAT COLOUR		
AGE DENTITION MAXIMUM	6 TEETH OR ONLY PARTLY OSSIFIED THORACIC VERTEBRAE	1A  1B  1C  2  3 	0  1  2  3 	AGE DENTITION MAXIMUM	2 TEETH
FAT DEPTH MINIMUM	7MM			FAT DEPTH MINIMUM	5MM
MEAT COLOUR	1ABC - 3			MEAT COLOUR	1ABC - 3
FAT COLOUR	0 - 3			FAT COLOUR	0 - 3

Only cattle from AUS-MEAT accredited feedlots are eligible for the description of Grain Fed Beef (Symbol GF) or Grain Fed Young Beef (Symbol GFYG) and the Purple Brand for both the domestic and export markets. All Grain Fed cattle must be described on a National Feedlot Accreditation Scheme Delivery Docket.

MEAT STANDARDS AUSTRALIA

Meat Standards Australia (MSA™) Beef Grading Program predicts Eating Quality by grade, cooking method and ageing requirement to guarantee the tenderness of beef for consumers.

The MSA grade/s are determined by calculating the direct and interactive effects of factors which affect beef eating quality. Such factors include breed, sex, marbling, age, growth history, carcass quality attributes, processing methods and treatments.

MSA utilises the AUS-MEAT Chiller Assessment Language with the following assessments used: Marbling, meat colour, fat colour, rib fat, eye muscle area and maturity.

Additional measurements required for MSA grading include:

- Ultimate pH
- Hump height
- Subcutaneous fat distribution

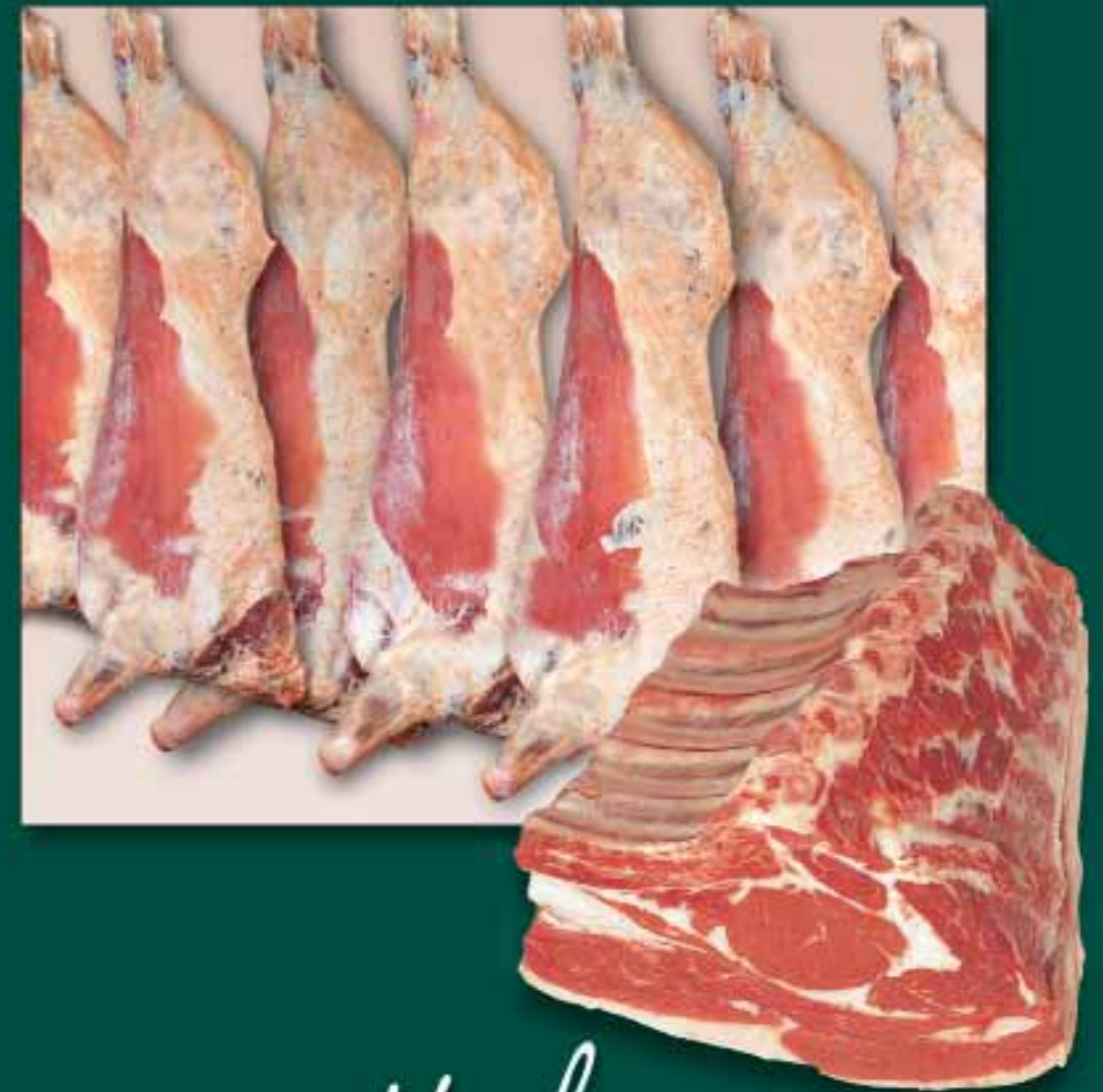
For more information visit the MLA website at www.mla.com.au/msa



Chiller Assessment Language can be found in AUS-MEAT National Accreditation Standards and Australian Meat Industry Classification System. For further information regarding Beef and Veal Language, contact AUS-MEAT Limited on (07) 3361 9200 for brochures or visit www.ausmeat.com.au for free download.

AUSTRALIAN BEEF

Carcass Evaluation



Beef & Veal
Chiller Assessment Language



"Adding value through Quality Management Partnerships"

Australian Beef Carcase Evaluation Chiller Assessment Language

Chiller Assessment was developed to enable AUS-MEAT accredited Enterprises to assess, grade or class carcasses using a uniform set of standards under controlled conditions. The scheme provides a means of describing meat characteristics and of classifying product prior to packaging. These characteristics include the colour of meat and fat, the amount of marbling, eye muscle area, the rib fat and the maturity of the carcase.

Assessments are made by qualified assessors and results are allocated to the carcase and provide a means of (carcase) selection according to individual contract specifications.

The AUS-MEAT Chiller Assessment Language is only available to AUS-MEAT accredited Enterprises, their clients and suppliers.



BEEF and VEAL – MEAT COLOUR

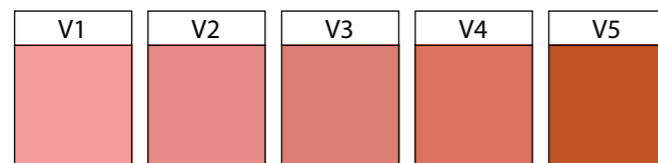
Meat Colour is the predominant colour of the rib eye muscle (M. longissimus dorsi). Meat colour (Beef and/or Veal) is assessed on the chilled carcase at the bloomed rib eye muscle area (M. longissimus dorsi) and is scored against the AUS-MEAT colour reference standards.

BEEF MEAT COLOUR



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

VEAL MEAT COLOUR

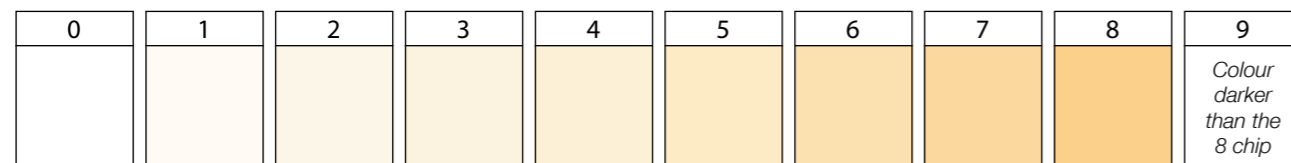


Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.



FAT COLOUR

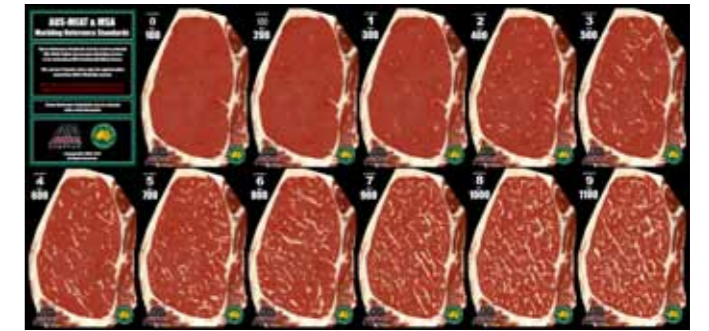
Fat colour is the intermuscular fat lateral to the rib eye muscle. It is assessed on the chilled carcase and scored against the AUS-MEAT fat colour reference standards. Fat colour is assessed by comparing the intermuscular fat colour lateral to the M. longissimus dorsi and adjacent to the M. iliocostalis and is scored against the AUS-MEAT Fat Colour reference standards.



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

Australian Beef Carcase Evaluation Chiller Assessment Language

MARBLING



Marbling is the fat that is deposited between muscle fibres of the M. longissimus dorsi muscle. Marbling is assessed and scored against the AUS-MEAT / MSA Marbling reference standards.

The AUS-MEAT Marbling system provides an indication of the amount of marbling in beef.

The MSA marbling system provides an additional indication of distribution and piece size.

Marbling is an assessment of the chilled carcase and scored by comparing the proportion of marble fat to meat at the surface of the assessment site which lies within the M. longissimus dorsi boundary.

RIB FAT MEASUREMENT

(SUBCUTANEOUS RIB FAT MEASUREMENT)



Subcutaneous Rib Fat measurement is a measurement in millimeters of the thickness of subcutaneous fat at a specified rib.

TOTAL RIB FAT MEASUREMENT

Total Rib Fat measurement is a measurement in millimetres of the thickness of subcutaneous fat and intermuscular fat at the specified rib.

CARCASE MATURITY

Maturity is an estimation of the development of a Beef carcase determined by the degree of ossification of the dorsal spinous processes of the vertebrae, the fusing of the vertebrae, and the shape and colour of the rib bones.



Maturity image examples are MSA Standards

EYE MUSCLE AREA (EMA)

EMA is the area of the surface of the M. longissimus dorsi at the ribbing site and is calculated in Square Centimetres. EMA may be measured at the 10th, 11th, 12th or 13th rib.

EMA is measured manually using a plastic grid.

