

# GYMPIE CARCASS CLASSIC 2021

## CARCASS APPRAISAL SYSTEM

This system has been designed to assist producers in understanding the commercial relevance of carcass competitions. The system aims to highlight key factors that need to be considered when targeting stock for the local market.

The factors which retailers use as a basis for their judgement when selecting “desirable” carcasses may be summarised into two main groups:

1. Factors affecting yield of saleable meat.
2. Factors affecting their perceived meat quality.

Because these groups overlap in some areas, points have been allocated in the following manner:

1.1	Dressing Percentage	10	Yield Factor	
1.2	Eye Muscle Area	10	Yield Factor	
1.3	Muscle Score	10	Yield Factor	<b>30</b>
2.1	P8 Fat	10	Quality & Yield Factor	
2.2	Rib Fat	10	Quality & Yield Factor	
2.3	Fat Distribution	10	Quality & Yield Factor	<b>30</b>
3.1	Meat Colour	5	Quality Factor	
3.2	pH	5	Quality Factor	
3.3	Marbling	10	Quality Factor	
3.4	Weight for Age Maturity	10	Quality Factor	
3.5	Eating Quality	10	Quality Factor	<b>40</b>
			<b>TOTAL</b>	<b><u>100</u></b>

## 1. YIELD FACTORS

### 1.1 Dressing Percentage

Dressing Percentage is a good indicator of yield.

$$\text{Dressing Percentage} = \text{Hot Standard Carcass Weight (HSCW)} / \text{Live Weight}$$

*Dressing % Table*

<b>Dressing %</b>	<b>Points Awarded</b>
<55	0
56	1
57	2
58	3
59	4
60	5
61	6
62	7
63	8
64	9
>65	10

## 1.2 Eye Muscle Area

This is the area in square centimetres of the M.longissimus dorsi (eye muscle) at the quartering site. The quartering site may vary. It can be at any position along the backline depending on ‘marketing requirements’. For the purpose of this competition the desired site shall be between the 11<sup>th</sup> and 12<sup>th</sup> ribs. To determine the area a grid is placed on the exposed rib eye and the assessor manually counts the area covered. Points are awarded on the following basis:

	47	49	51	53	55	57	59	61	63	65	67	69	71	73	75	77	79	81	83	85	87	89	91	93	95	97	99	101	103	105	107	109	111	113	115	117	119					
	48	50	52	54	56	58	60	62	64	66	68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104	106	108	110	112	114	116	118	120					
150	0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10																						
160		0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10																					
170			0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10																				
180				0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10																			
190					0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10																		
200						0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10																	
210							0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10																
220								0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10															
230									0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10														
240										0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10													
250											0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10												
260												0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10											
270													0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10										
280														0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10									
290															0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10								
300																0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10							
310																	0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10						
320																		0.5	1	1.5	2	2.5	3	3.5	4	4.5	5	5.5	6	6.5	7	7.5	8	8.5	9	9.5	10					

**In the above points grid, half a point represents the minimum area required for the given weight range. 10 points would represent a truly outstanding Eye Muscle.**

### ***1.3 Muscle Score***

Muscle Score is a subjective measurement, the validity of which has been hotly debated. It is a three dimensional visual appraisal of the carcass, which is used as an aid when describing the overall muscle confirmation of the animal carcass.

It is not to be confused with butt profile which was a side on “silhouette” of the carcass.

For the purpose of this competition points will be awarded as follows:

<b>Score</b>	<b>Points</b>
<b>A+</b>	10
<b>A</b>	10
<b>A-</b>	10
<b>B+</b>	9
<b>B</b>	8
<b>B-</b>	7
<b>C+</b>	6
<b>C</b>	5
<b>C-</b>	4
<b>D+</b>	3
<b>D</b>	2
<b>D-</b>	1
<b>E</b>	0

## 2. QUALITY AND YIELD FACTORS

### 2.1 P8 Site

The P8 or rump site is the common site used in the AUS-MEAT Carcass language. It is defined as the point of the intersection from the dorsal tuberosity parallel with spinous process and a line running at 90 degrees from the third sacral vertebrae.

The measurement is taken in millimetres and for the purpose of this competition points will be awarded as follows:

<b>P8 FAT(mm)</b>	<b>POINTS</b>
1	0
2	1
3	5
4	7
5	10
6	10
7	10
8	10
9	10
10	10
11	9
12	8
13	0
14	0
15	0
16	0
17	0
18	0

## 2.2 *Rib Fat*

Rib Fat is included in this system not only to enhance the reliability of assessment but also because the level of Rib Fat can be correlated to the rate at which the Rib Eye chills. It is the thickness of the subcutaneous fat measured at a point three quarters of the way along the Rib Eye. Only subcutaneous fat is measured (i.e. no seam or inter-muscular fat is measured).

For the purpose of this competition points will be awarded as follows:

<b>RIB FAT (mm)</b>	<b>POINTS</b>
1	0
2	3
3	10
4	10
5	10
6	10
7	10
8	10
9	10
10	10
11	3
12	1
13	0

### 2.3 *Fat Distribution*

Fat Distribution is a subjective measurement based on the desirability of the carcass for the trade. Points are awarded on the following basis:

Insufficient Cover and Risk of Poor Meat Quality	0 2	Too Lean
Sparse Butt Cover	5	
Slightly Uneven	8	
Ideal	10	Optimal
Slightly Uneven	8	
Lumpy Deposits	5	
Uneven, Excessive, Lumpy Deposits (Hence Low Yield)	2 0	Too Fat

## 3. QUALITY FACTORS

### 3.1 *Meat Colour*

Meat Colour is an important consumer requirement; hence Meat Colour is a common measurement in abattoirs providing Chiller Assessment. Points for Meat Colour are allocated on the basis of AUS-MEAT colour chips (1A-7) scored on the Rib Eye at the quartering site. Points are as follows:

<b>Meat Colour</b>	<b>Points</b>
<b>1A</b>	4
<b>1B</b>	5
<b>1C</b>	5
<b>2</b>	4
<b>3</b>	3
<b>4-7</b>	0

### 3.2 pH

This is a measure of the acidity of the meat itself. The measurement is done by an electronic digital meter.

Good meat is slightly acidic. In the live animal energy is stored in the body as glycogen. Upon slaughter and subsequent rigour mortis, this glycogen converts to lactic acid. Desirable pH levels are achieved when stock are derived from a stress free environment.

Points will be awarded as follows:

<b>pH</b>	<b>Points</b>
5.1	0
5.2	0
5.3	5
5.4	5
5.5	5
5.6	5
5.7	5
>5.71	0



### 3.3 Marbling

Marbling (intra-muscular fat) is a quality aspect of meat which has caused much debate. Whilst very few oppose the suggestion that a degree of Marbling may enhance the juiciness or flavour of a steak, the problem arises in the level at which the consumer becomes offended by the presence of Marbling in the uncooked product.

Whilst small traces are desirable, there is a problem in getting very young cattle (the like of which are in this competition) to Marble. In a heavy-weight competition more points would be awarded for higher Marbled carcasses.

Points are awarded based on the AUS-MEAT Marbling chips.

<i>MSA MARBLING</i>	<i>POINTS</i>
<i>100-150</i>	<i>0</i>
<i>160-200</i>	<i>2</i>
<i>210-250</i>	<i>4</i>
<i>260-300</i>	<i>6</i>
<i>310-350</i>	<i>8</i>
<i>360-400</i>	<i>10</i>
<i>410-450</i>	<i>10</i>
<i>460-500</i>	<i>8</i>
<i>510-550</i>	<i>6</i>
<i>560-600</i>	<i>4</i>
<i>610-650</i>	<i>2</i>
<i>&gt;660</i>	<i>0</i>

### 3.4 Weight for Age Maturity (WAM)

Ossification is the physiological age of the cattle. It is when the cartilage turns to bone in the sacral, lumbar and thoracic region of the back bone. The score ranges from 100 to 590 with 100 being the youngest to 590 being the oldest.

**WAM = Hot Standard Carcase Weight / AUS-MEAT Ossification Score**  
(expressed as kg/day physiological age)

Points are awarded based on the MSA Ossification in relation to carcass weight score:

WAM Score	Points
<0.9	0
0.91-1.0	1
1.11-1.3	2
1.31-1.5	3
1.51-1.7	4
1.71-1.9	5
1.91-2.1	6
2.11-2.3	7
2.31-2.5	8
2.51-2.7	9
2.71-2.9	10

### 3.5 Eating Quality (MSA Index)

MSA INDEX	POINTS
<54	0
55	1
56	2
57	3
58	4
59	5
60	6
61	7
62	8
63	9
>64	10

**SAMPLE SCORE CARD**

**GYMPIE CARCASS CLASSIC APPRAISAL SYSTEM**

**CARCASS #** \_\_\_\_\_

**EXHIBITOR** \_\_\_\_\_

<b>Live Weight</b>		<b>kg</b>	
<b>Hot Standard Carcass Weight</b>		<b>kg</b>	
<i>Yield Factors</i>			
<b>1.1 Dressing Percentage</b>		<b>%</b>	<b>10pt</b>
<b>1.2 EMA</b>		<b>cm<sup>2</sup></b>	<b>10pt</b>
<b>1.3 Muscle Score</b>		<b>(A-E)</b>	<b>10pt</b>
<i>Quality and Yield Factors</i>			
<b>2.1 P8 Fat</b>		<b>mm</b>	<b>10pt</b>
<b>2.2 Rib Fat</b>		<b>mm</b>	<b>10pt</b>
<b>2.3 Fat Distribution</b>			<b>10pt</b>
<i>Quality Factor</i>			
<b>3.1 Meat Colour</b>	<b>(1a-7)</b>		<b>5pt</b>
<b>3.2 pH</b>		<b>(5.1-7)</b>	<b>5pt</b>
<b>3.3 Marbling</b>		<b>(0-6)</b>	<b>10pt</b>
<b>3.4 Weight for Age Maturity</b>		<b>(0.9-2.9)</b>	<b>10pt</b>
<b>3.5 Eating Quality</b>		<b>(54-64)</b>	<b>10pt</b>
<b>Ossification</b>		<b>(100-590)</b>	
<b>TOTAL (100pt)</b>			