



REVISED REGULATIONS FOR SOUTH COAST BEEF SCHOOL STEER SPECTACULAR

CLOSE OF ENTRIES

1. Entries in the School Steer Spectacular must be received at the South Coast Beef Spectacular Committee no later than **5:00pm on Friday 27 March 2020**. Entry Forms must be accompanied by all fees at this time.

ENTRIES

2. Entry Fee for the School Steer Spectacular is \$120 per steer. All Entry Fees are GST free and non-refundable.
3. A National Vendor Declaration must accompany livestock traveling to Milton District Meats for the purpose of this competition.
4. Only steers (male castrates showing no secondary sex characteristics) are eligible to compete in the School Steer Spectacular hoof and hook competition.
5. An animal or carcass which, in the opinion of the School Steer Spectacular Committee, shows secondary sex characteristics will be deemed to be a bull and will not be eligible for an award.
6. All Exhibits shall state the breed, cross of breeds or mixture of breeds.
7. Entrants are required to nominate the Market Category in which they want the steer and carcass to be judged. No penalty will be incurred if the animal is nominated to the incorrect class.
8. All Exhibits must be judged on the hoof to be eligible for judging as a carcass.
9. For the purpose of this competition Hormone Growth Promotants are not permitted.
10. All Exhibits must be either polled, dehorned or tipped within 3cm of their head.
11. All Exhibits must comply with the Property Identification Code and National Livestock Identification Scheme legislation of NSW. Exhibits not appropriately identified by means of an electronic identification will be deemed ineligible. The complete NLIS visual identification number must be provided at the time of entry.
12. South Coast Beef (SCB) reserves the right to reject or limit entries at their absolute discretion, at any time, and for any reason. In this regard, Exhibitors are advised that slaughter capacity for entries in the School Steer Spectacular (SSS) is limited. If entries exceed the number that can be suitably accommodated, it may be necessary for SCB to ballot-out entries.
13. The School Steer Spectacular Committee reserves the right to insist that ineligible animals be removed from the Showgrounds at the expense of the Exhibitor.
14. In order for Exhibits to be slaughtered, and therefore eligible for competition, Exhibitors must provide a National Vendor Declaration on arrival at Milton District Meats.
15. The School Steer Spectacular Committee reserves the right to make such determinations and directions on any matter in relation to the conduct of the School Steer Spectacular as is deemed necessary.
16. The School Steer Spectacular Committee reserves the right to penalise, disqualify or make ineligible for any award any Exhibit in the School Steer Spectacular that is determined to be outside of acceptable specifications in regard to weight, fat depth, meat colour, fat colour and fat distribution.

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17. Exhibits that do not meet weight and fat specifications for the selected market will be penalised in the live and carcass judging and it may also be reflected in the Exhibit's sale price.
18. To be eligible for the Grand Champion School, entries must present for judging in the following classes:
 - i. Live Steer,
 - ii. One-page Executive Summary of steer performances
 - iii. Beef Carcass.
19. Heavy-weight steers and carcasses are not eligible for the Grand Champion School award.

LIVE STEER JUDGING

20. The live steer classes will be assessed on the degree to which they meet the specifications for the selected Market Category, as follows:

Characteristic	Market Specifications	Market Specifications
Category	Light-weight Domestic Trade	Medium-weight Domestic Breaking Carcass
Estimated Carcass weight (HSCW)	160-200kg	200.1 -240kg
Dentition	Milk teeth only Any other dentition will be disqualified	
Sex	Male castrate only	
P8 Rump Fat	5– 8mm	6 – 10mm

21. Points for the Led Steer classes which will count towards Champion School will be allocated as follows:

First place	80 points
Second Place	75 points
Third Place	70 points
Highly Commended	68 points
Commended	65 points

BEEF CARCASS JUDGING

22. Carcasses will be judged within the general parameters of the Australian Beef Carcass Appraisal System (ABCAS), incorporating carcass attributes relevant to Market Specifications and Saleable Meat Yield out of a total of 100 points.

23. **Market Specifications** for School Steer Spectacular: 45 points

Characteristic	Light-Weight Domestic Trade	Medium-Weight Breaking Carcass	Points
Carcass weight (HSCW)	160 -200kg	200.1-240kg	20
Dentition	Milk teeth only		
Sex	No secondary sex characteristics		
P8 Rump Fat	5– 8mm	6 – 10mm	15
Fat Colour	Light white (<3 AUS-MEAT)	Light white (<3 AUS-MEAT)	5
Meat Colour	1B – 1C (AUS-MEAT)	1B – 2 (AUS-MEAT)	5
TOTAL	45		

24. **Saleable Meat Yield** for School Steer Spectacular: 55 points

Characteristic	Light-Weight Domestic Trade	Medium-Weight Breaking Carcass	Points
Eye Muscle Area	77 - 84sqcm	84 - 92sqcm	25
12 th /13 th Rib Fat	4 – 7mm	5 - 9mm	20
Fat distribution	Adequate and even		10
TOTAL	55		

25. Carcass award points

Carcass Award	Points	Qualifying points
GOLD	90 and above	allowance of -1pt for market specifications
SILVER	82.5	allowance of -2pts for market specifications
BRONZE	74	allowance of -3pts for market specifications

26. Carcasses will not be penalised for bruising should any occur.

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM (ABCAS) REVISED 2017

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 optimizes commercial returns.

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

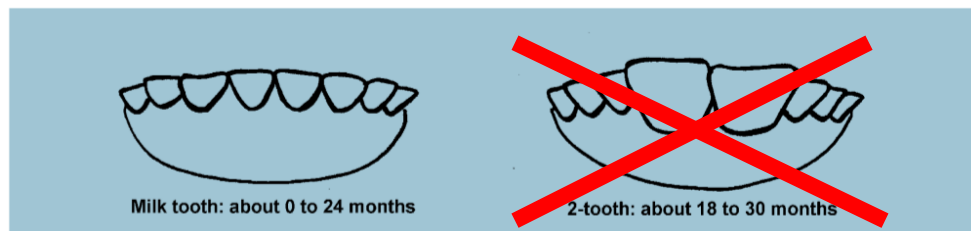
To assess saleable meat yield, the Carcasses are measured and judged for the factors which most influence saleable meat yield in the industry.

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

1. Compliance to market specifications (45 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.

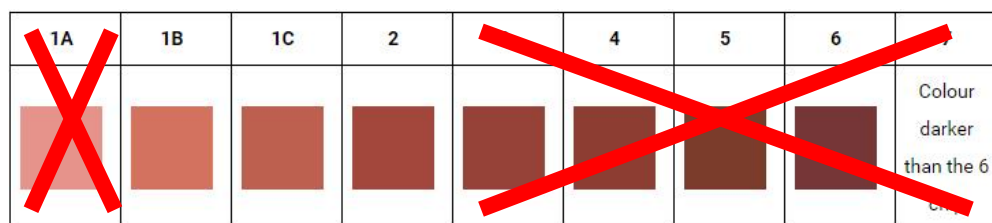
Carcass weight is the primary measure of a carcass suitability to a market specification and entrants in this competition will need to nominate the Market Category in which they want the steer and carcass to be judged.

- 1.4 **P8 fat depth** (15 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.

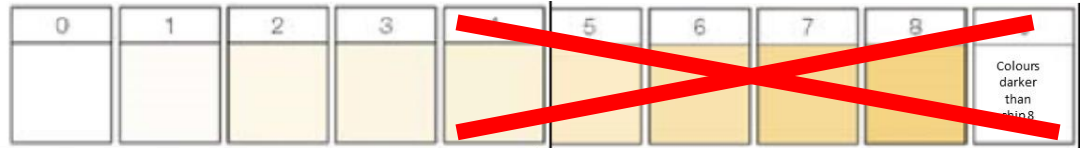
Colour strongly influences consumer appeal, with bright, pinkish colours in the range 1b to 2 being most acceptable to consumers.



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

5.

- 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.



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 carcass that fall outside the specified range for any of the market specifications.
 Penalty points for carcass weight (HSCW) range will be applied at the rate of one (1) point for each one (1) complete kilogram outside the range
 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 (55 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 centimeters 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** (20 points) is a good indicator of carcass yield with over-fat animals having lower yields. It is measured in millimeters 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