



REGULATIONS

CLOSE OF ENTRIES

1. Entries in the School Steer Spectacular must be received by the South Coast Beef School Steer Spectacular Committee no later than:

Section 1: Manildra School Championship	4pm Friday 11 February 2022
Section 2: Open Steer Challenge	4pm Thursday 14 April, 2022
Section 3: Commercial Non-led Steer Challenge	4pm Friday 22 April, 2022

Entry Forms must be accompanied by all fees at this time.

2. Late entries will only be considered subject to availability of space and the payment of a \$25 late fee.

ENTRIES

3. Entry Fee for the South Coast Beef School Steer Spectacular is \$130 per steer across all sections. This includes costs of stalling and bedding at the showgrounds plus transport insurance to the abattoir. However, steers entered in Section 1 may also be entered in Section 2 on the payment of an additional \$100 entry fee.
4. All Entry Fees are GST free and non-refundable.
5. Cattle in this competition must NOT be within the Withholding Period (WiP) or Export Slaughter Interval (ESI) at time of slaughter as set by APVMA or SAFEMEAT following treatment with any veterinary drug or chemical.
6. A National Vendor Declaration showing consignment to South Coast Beef, PO Box 9 Berry, and Destination noted as abattoirs (tba) must accompany livestock traveling to the Nowra Showgrounds and submitted to the Chief Steward on arrival.
***Note:** In the notes section of the NVD please write the following information:
Day 1 – Leave ...Name of school
Day 3 – Arrive ...(abattoirs tba)
7. Only steers (male castrates showing no secondary sex characteristics) are eligible to compete in the South Coast Beef School Steer Spectacular hoof and hook competition.
8. 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.
9. All Exhibits shall state the breed, cross of breeds or mixture of breeds.
10. All Exhibits will be weighed on the afternoon of Tuesday 3 May 2022
11. At the time of weighing entrants are required to nominate the Market Category in which they want their steer and carcass to be judged.
12. Each Exhibit in Sections 1 & 2 must be tractable, and shall be led for Judging. Failure to lead for the Led Steer classes will disqualify the steer from the Manildra School Championship.
13. All cattle must at all times have a nose ring or bulldog clip when being led.
14. All cattle must be secured with a halter and a neck rope attached when penned in the stalls
15. For the purpose of this competition Hormone Growth Promotants are not permitted.
16. All Exhibits must be either polled, dehorned or tipped within 3cm of their head.
17. 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 identification number (found on the white tag in the right ear) must be provided on the entry form.
18. 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 there are limited spaces available for the Manildra School Championship. In the event that slaughter capacity for entries is also limited, it may be necessary for SCB to ballot-out entries.



19. The SCB School Steer Spectacular Committee reserves the right to insist that ineligible animals be immediately removed from the Showgrounds at the expense of the Exhibitor.
20. The SCB 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 it deems necessary.
21. The SCB 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.
22. All Exhibits for the SCB School Steer Spectacular are required to be housed as directed at the showgrounds. Any proposed departure from this requirement by an Exhibitor must receive prior written permission from the SCB School Steer Spectacular Committee.
23. A complete Timetable of Arrangements for the SCB School Steer Spectacular will be forwarded to each Exhibitor prior to the event.
24. Exhibits that do not meet weight and fat specifications for the nominated Market Category will not be moved to other classes or Sections. They will incur the penalties as per schedule in the live and carcass judging which may also be reflected in the exhibitor's sale price received for the carcass.
25. The 2022 SCB School Steer Spectacular consists of three Sections:

Section 1: School Steer Spectacular - Manildra School Championship.

- Entries in this Section may be limited to 20 steers with a maximum of 2 steers per school.
- Schools entering this Section must sign and comply with an Agreement with South Coast Beef.
- Steers must be fed exclusively on Manildra Stockfeeds' dried distillers grain (DDG) as the only concentrate feed together with sufficient roughage for rumen health.
- Schools will be provided with sufficient free Manildra Stockfeeds DDG for up to 90 days feeding for each steer.
- Schools may be assisted to source steer(s) for this event.
- Schools must participate in all three events in this Section vis.
 - Led Steer (Light-weight or Medium-weight classes only)
 - Report Presentation (one report required from each school)
 - Steer Carcass (Light-weight or Medium-weight classes only)
- Failure to present a steer for any of these events will disqualify the steer(s) and the school from the Championship.
- The School Championship will be awarded to the school with the highest aggregate points for all three events in the Championship
- Points for the Manildra School Championship will be allocated as follows:

Award		Led Steer (pts)	Project Report (pts)	Steer Carcass			
				Total points	Market Specs	RMV %	Eating Quality
First	Gold	80	≥63	≥90	≥28	≥31	≥31
Second	Silver	78	≥57.5	≥82	≥26	≥28	≥28
Third	Bronze	75	≥52	≥74	≥24	≥25	≥25
Highly Commended		70	≥49				
Commended		65					
Total max points		80	70	100			

- Manildra School Championship maximum points 250



Section 2: - Open Steer Challenge:

- Exhibitors may enter any number of steers in this Section subject to limitations outlined in point 18 above.
- Exhibitors are responsible for sourcing their own beef-type steers and feed of their choosing.
- Exhibitors must nominate in which class they want their steer(s) and carcasses to compete; Light-weight, Medium-weight or Heavy-weight.
- Steers will compete in Led Steer and Steer Carcass competitions only.

Section 3: Commercial Un-led Steer Challenge

- Exhibitors may enter any number of steers in this Section subject to limitations outlined in point 18 above.
- Exhibitors are responsible for sourcing their own beef-type steers and feed of their choosing.
- At the time of weighing exhibitors must nominate in which Market Category they want their steer(s) and carcasses to compete ie Light-weight, Medium-weight or Heavy-weight.
- Steers and carcasses will be judged according to the specification of the class to which they have been nominated. Neither steers nor carcasses will be moved to another class if the nominated class is incorrect. Penalties will be incurred if steers are allocated to the incorrect carcass weight class.
- Steers will compete in Un-led Steer and Steer Carcass competitions only.

LED and UN-LED STEER JUDGING

26. The led steer classes will be assessed on the degree to which they meet the specifications for the nominated Market Category, as follows:

Characteristic	Market Specifications		
Market Category	Light-weight Domestic Trade	Medium-weight Supermarket	Heavy-weight Domestic Breaking
Carcass weight (HSCW)	160 - 200kg	200.1 -240kg	240.1 – 280kg
Dentition (age)	Milk teeth only		
	Any other dentition will be disqualified		
Sex	Male castrate only - No secondary sex characteristics		
P8 Rump Fat	5 – 8mm	6 – 10mm	8 – 12mm

PROJECT REPORT (Section 1 only)

27. Each school entering in Section 1 of the Spectacular must deliver a five (5) minute Project Report to a panel of judges. Failure to complete this assessment will constitute immediate disqualification from the School Championship and the Spectacular as a whole.

Content of the presentation and the report will tell their story as experienced by the school team. Delivery method is at the discretion of the teams. Project Reports will be assessed on both delivery and content.

Content of the presentation must analyse the science, economics of the project and steer management as experienced by the school team. Championship points for the Report will be allocated as follows:



Report Presentation	Component	Championship Points
Report	Oral presentation	max. 20 points
Report	Hardcopy (compulsory submission)	max. 20 points
Content	Science of the project	max. 10 points
	Agribusiness (Economics of the project)	max. 10 points
	Animal management and welfare	max. 10 points
TOTAL		max. 70 points

BEEF CARCASS JUDGING

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

Market Specifications - 30 points

Characteristic	Light Weight Domestic Trade	Medium Weight Supermarket Carcass	Heavy weight Breaking Carcass	Points
Carcass weight (HSCW)	160-200kg	200.1-240kg	240.1 – 280kg	❖ 20
Dentition	Milk teeth only			
Sex	No secondary sex characteristics			
P8 Rump Fat	5 – 8mm	6 – 10mm	8 – 12mm	10
TOTAL Market Specifications				30

- ❖ Carcasses which are more than 2kg outside the weight ranges for the class will lose points at the rate of half a point (0.5) for each kilogram or part thereof outside of the respective range.

Retail Meat Yield - 35 points

Characteristic	Light Weight Domestic Trade	Medium Weight Supermarket Carcass	Heavy weight Breaking Carcass	Points
Eye Muscle Area Min. EMA Min. EMA	65sqcm @ 160kg 72sqcm @ 200kg	72sqcm @ 200kg 78sqcm @ 240kg	78sqcm @ 240kg 85sqm @ 280kg	15
Rib Fat 10 th /11 th	4 – 7mm	5 - 9mm	6 – 11mm	10
Calculated Retail Meat Yield	60 -- 62%	59 – 61%	58 – 60%	10
TOTAL Retail Meat Yield				35



Eating Quality - 35 points

Characteristic	Light Weight Domestic Trade	Medium Weight Supermarket carcass	Heavy weight Breaking Carcass	Points
Ultimate Meat pH	5.30 – 5.70			10
Meat Colour and Texture	1B – 1C (AUS-MEAT)	1B – 1C (AUS-MEAT)	1B – 1C (AUS-MEAT)	5
Fat distribution	Meets minimum fat requirements with good even cover			15
Fat Colour & Texture	Light white (<3 AUS-MEAT)	Light white (<3 AUS-MEAT)	Light white (0 – 3 AUS-MEAT)	5
TOTAL Eating Quality				35
TOTAL CARCASS SCORE				100

29. Carcasses will not be penalised for bruising should any occur.
30. Medals will be awarded for carcasses which attain the minimum qualifying points for all categories ie Market Specification, Retail Meat Yield and Eating Quality as shown in the table below.
31. Breeders' Medals (for school entries in Sections 1 & 2 only) will be awarded for carcasses judged according to the market specifications for the actual carcass weight regardless of nominated Market Category.

Carcass Awards	Points	Minimum Qualifying points		
		Market Specifications 30 pts	Retail Meat Yield 35 pts	Eating Quality 35 pts
GOLD	≥90	≥28	≥31	≥31
SILVER	≥82	≥26	≥28	≥28
BRONZE	≥74	≥24	≥25	≥25

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM (ABCAS) REVISED 2021

This competition uses a modified Australian Beef Carcass Appraisal System to rank the carcasses on their commercial merit and provide feedback to exhibitors about compliance with market specifications, the retail meat yield and the eating quality. 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 for the appropriate market category.

To assess retail meat yield, the carcasses are measured and judged for the factors which most influence this characteristic ie eye muscle area, rib fat and, carcass weight. The Retail Meat Yield % is calculated using a highly accurate industry recognised formula.

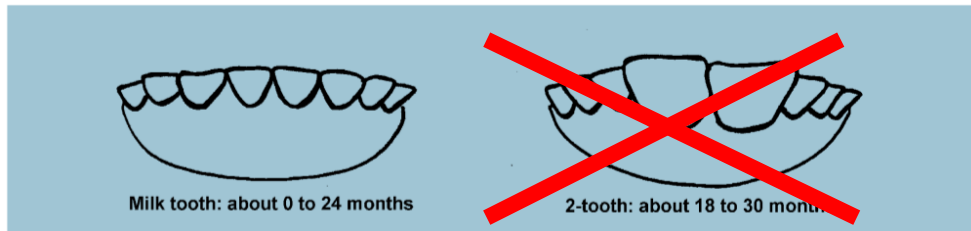
Please note that the structure of this competition precludes the carcasses from commercial grading under MSA requirements.



1. Compliance to market specifications (30 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. All 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** (10 points) is measured 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 **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 half of one (0.5) point for each one (1) kilogram or part thereof outside the range + or- 2 kilograms

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

2. Retail Meat Yield (35 points)

Retail 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** (15 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 relative to the carcass weight. The larger the rib eye area in relation to the carcass weight the higher the points awarded.

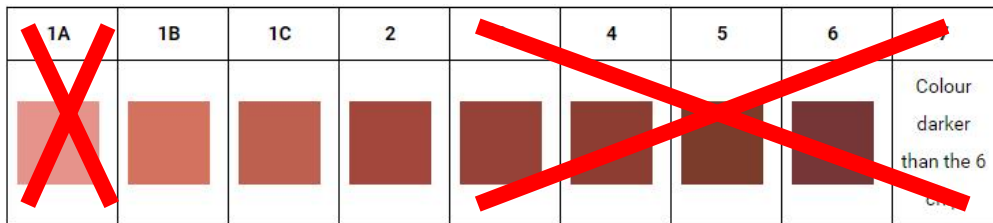
- 2.2 **Rib Fat Depth** (10 points) is a good indicator of carcass yield with over-fat animals having lower yields. It is measured in millimeters at the quartering site (usually 10/11th or 12/13th rib). Optimum rib fat depth is the range set for each Market Category in the specifications.

- 2.3 **Calculated Retail Meat Yield (percentage)** (10 points): This is calculated using a highly accurate industry recognized formula for yield grade calculations based on EMA and rib fat relative to carcass weight.

3. Eating Quality (35 points)

- 3.1 **Ultimate pH** (10 points): This is an industry recognized attribute that impacts eating quality and shelf life of the meat. The range of 5.30 to 5.70 is considered ideal by MSA standards.
- 3.2 **Meat colour and texture** (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

- 3.3 **Fat distribution** (15 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
15	Meets minimum fat requirements with good even fat cover over entire body, without excess deposits of subcutaneous or seam fat
12	Meets minimum fat requirements with good even cover over the butt
9	Meets minimum fat requirements with fat cover over major primals, cube roll, striploin and rump
6	Lean carcasses or carcasses with uneven fat distribution. Also Carcasses with some excess fat deposits or seam fat
3	Fails to meet minimum fat requirements or overfat Carcasses with excessive fat deposits
0	Extremely lean or extremely fat wastey Carcasses

- 3.4 **Fat colour and texture** (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 5points 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