



SCHEDULE

CLOSE OF ENTRIES

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

Section 1: Manildra School Championship	4pm Friday 10 February 2023
Section 2: School Steer Challenge	4pm Thursday 6 April, 2023
Section 3: Open Steer Challenge	4pm Wednesday 26 April, 2023
Section 4: Commercial Steer/Heifer Challenge (Unled)	4pm Wednesday 26 April, 2023

Entry Forms must be accompanied by all fees at this time.
- Late entries will only be considered subject to availability of space and the payment of a \$25 late fee.

ENTRIES

- Entry Fee for the South Coast Beef School Steer Spectacular is \$150 per steer across all sections. This includes costs of stalling and bedding at the showgrounds. Steers entered in Section 1 may also be entered in Section 2 on the payment of an additional \$100 entry fee.
SCB members are entitled to free entry for one steer and half fee (\$75) for a second steer in Sections 3 and/or 4.
- All Entry Fees are GST free and non-refundable.
- 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.
- A National Vendor Declaration showing consignment to the nominated abattoir (tba) must accompany livestock traveling to the Nowra Showgrounds and submitted to the Chief Steward on arrival.
- Only steers (male castrates showing no secondary sex characteristics) are eligible to compete in Sections 1, 2 & 3 of the South Coast Beef Steer Spectacular. Steers and heifers may compete in Section 4.
- An animal or carcass which, in the opinion of the Spectacular Committee, shows secondary sex characteristics will be deemed to be a bull and will not be eligible for an award.
- All Exhibits shall state the breed, cross of breeds or mixture of breeds. Dairy breeds will not be accepted.
- Exhibits in Sections 1, 2 & 3 will be weighed on Tuesday 2 May 2023 at the direction of the stewards. Exhibits in Section 4 will be weighed on Wednesday 3 May 2023 on arrival at the Nowra Showground.
- At the time of weighing entrants are required to nominate the Market Category in which they want their steer and carcass to be judged.
- Each Exhibit in Sections 1 2 & 3 must be tractable, and shall be led for Judging. Failure to lead for the Led Steer classes will disqualify the steer from an award including the Manildra School Championship.
- All cattle must at all times have a nose ring or bulldog clip when being led.
- All cattle must be secured with a halter and a neck rope attached when penned in the stalls
- For the purpose of this competition Hormone Growth Promotants are not permitted.
- All Exhibits must be either polled, dehorned or tipped within 3cm of their head.
- 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.
- 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 in Section 1 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.
- All Exhibits for the SCB Steer Spectacular are required to be housed as directed at the showgrounds. Any proposed departure from this requirement by an Exhibitor must receive permission from the Chief Steward.



PENALTIES

20. The SCB 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 Spectacular Committee reserves the right to penalise, disqualify or make ineligible for any award any Exhibit in the Steer Spectacular that is determined to be outside of acceptable specifications in regard to weight, fat depth, meat colour, fat colour and fat distribution.

Exhibits that do not meet weight and fat specifications for the nominated Market Category will not be moved to other classes or Sections. Rather, they will incur the penalties as per the schedule in the live and carcass judging which may also be reflected in the exhibitor's sale price received for the carcass.

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 additional kilogram or part thereof outside of the respective range.

INSURANCE AND OH&S

23. South Coast Beef Spectacular OH &S policy requires all exhibitors to have a current public liability insurance policy. Please provide the relevant details on the entry form. -
All electrical leads and equipment used during the Spectacular must be tagged with approved and current safety tags. Please ensure that this requirement is completed. -
All exhibitors must use an individual electrical cut off lead when using electrical equipment. - Adult supervision is required when electrical equipment is being used by competitors under 18yrs.

SECURITY

24. Security will be provided Monday, Tuesday and Wednesday nights, starting at 9pm and finishing at 5am. Security guards will be on site at Nowra Showgrounds to ensure that there is a safe and secure environment. South Coast Beef Spectacular expects teachers and parents to provide supervision of their children, especially when in a public area and using public facilities. South Coast Beef Spectacular takes no responsibility for the supervision of any students.

FACILITIES

25. Camping is available at Nowra Showgrounds for the duration of the South Coast Beef Spectacular however schools/families wishing to camp are required to book their site with the Spectacular Committee, 0467767375.
26. A canteen will be running at the Spectacular with hot food and hot and cold drinks available on Tuesday and Wednesday.
27. A complete Programme for the SCB Steer Spectacular is available on the SCB website (southcoastbeef.asn.au).

SPECTACULAR FORMAT

29. The 2023 South Coast Beef Steer Spectacular consists of four Sections for steers and carcasses as follows:

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 to be submitted with the entry form and entry fee.
- Steers must be fed primarily on Manildra Stockfeeds' dried distillers grain (DDG) at a minimum of 90% of the concentrate feed together with sufficient roughage for rumen health.
- Schools will be provided with sufficient free Manildra DDG for up to 100 days feeding for each steer.
- Schools may be assisted by SCB 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 participating 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 viz Led Steer, Report Presentation and Steer Carcass
- Points for the Manildra School Championship will be allocated as follows:
 - Led Steer maximum 80 points
 - Report Presentation maximum 70 points
 - Steer carcass maximum 100 points
- Points for a Report Presentation will be allocated as follows

Criteria		Points
Hard Copy (compulsory submission)		20
Oral Presentation		20
Content:	Science	10
	Agribusiness	10
	Animal management and welfare	10
Total		70

- Awards/points for the School Steer Spectacular (Section 1) will be determined 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: School Steer Challenge:

- Exhibitors may enter any number of steers in this Section subject to limitations outlined in point 18 above.
- Exhibits from Section 1 may also be entered in this Section with the payment of an additional \$100 entry fee.
- Exhibitors are responsible for sourcing their own beef-type steers.
- 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: 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 4: Commercial Steer/Heifer Challenge (Unled)

- Exhibitors may enter any number of steers or heifers in this Section subject to limitations outlined in point 18 above.
- Exhibitors are responsible for sourcing their own beef-type steers/heifers and feed of their choosing.
- Exhibits will be penned for this competition and will not be led for the hoof judging.
- At the time of weighing exhibitors must nominate in which Market Category they want their steer(s)/heifers and carcasses to compete ie Light-weight, Medium-weight or Heavy-weight.
- Steers/heifers and carcasses will be judged according to the specification of the class to which they have been nominated. Neither steers/heifers nor carcasses will be moved to another class if the nominated class is incorrect. Penalties will be incurred if cattle are allocated to the incorrect carcass weight class.
- Exhibits in this section will compete in Un-led live and associated carcass classes only.

JUDGING CRITERIA

Live judging

30. The led and un-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 – 300kg
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 – 13mm

Project Report (Section 1 only)

31. 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

32. 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 – 300kg	❖ 20
Dentition	Milk teeth only			
Sex	No secondary sex characteristics			
P8 Rump Fat	5 – 8mm	6 – 10mm	8 – 13mm	10
TOTAL Market Specifications				30

Retail Meat Yield - 35 points

Characteristic	Light Weight Domestic Trade	Medium Weight Supermarket Carcass	Heavy weight Breaking Carcass	Points
Eye Muscle Area 10 th /11 th rib Minimum EMA	65sqcm @ 160kg 72sqcm @ 200kg	72sqcm @ 200kg 78sqcm @ 240kg	78sqcm @ 240kg 88sqm @ 300kg	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

- ❖ 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 additional kilogram or part thereof outside of the respective range.

33. Carcasses will not be penalised for bruising should any occur.
34. 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.



35. 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

36. Carcasses will be sold to the abattoir/wholesaler/retailer by South Coast Beef and payment to the exhibitor will be based on the actual carcass weight and carcass score, less transport and commission fee.

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM (ABCAS) REVISED 2022

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.

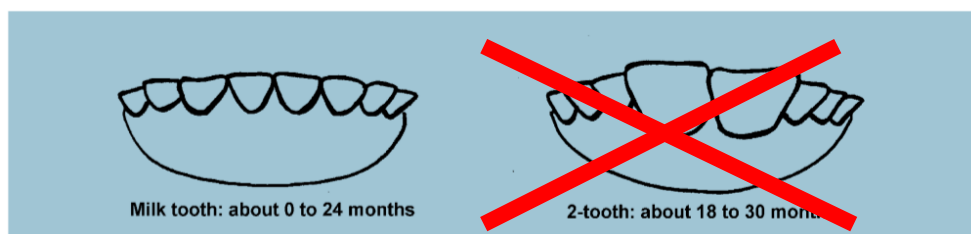
To assess retail meat yield, the carcasses are measured and judged for the factors which most influence this characteristic ie eye muscle area, rib fat and, carcass weight. The Retail Meat Yield % is calculated using a highly accurate industry recognised formula.

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

1. 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. Cattle or carcasses which are outside the dentition specifications will be disqualified.



- 1.2 **Sex:** This competition is for steers only. Steers or carcasses which show secondary sex characteristics (bull or stag) will be disqualified.
- 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.

Penalty points for carcass weight (HSCW) range will be applied at the rate of half of one (0.5) point for each additional kilogram or part thereof outside the range + or- 2 kilograms.



- 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 a carcass that falls outside the specified range for any of the market specifications.

2. Retail Meat Yield (35 points)

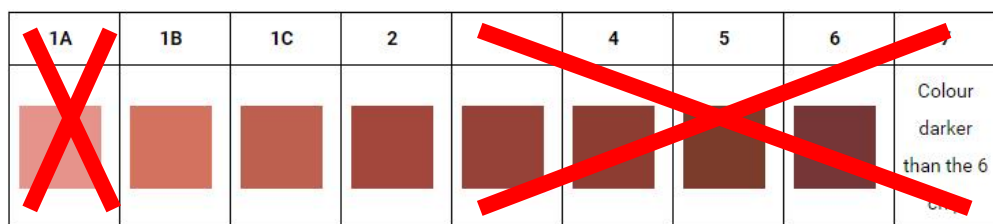
Retail meat yield is the proportion of the carcass that is saleable as primal cuts and meat trimmings. It excludes bone and waste fat. High-yielding carcasses are preferred in the trade and are notable by their heavy muscle and even, but not excessive fat cover. The fat depth and distribution must be 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.

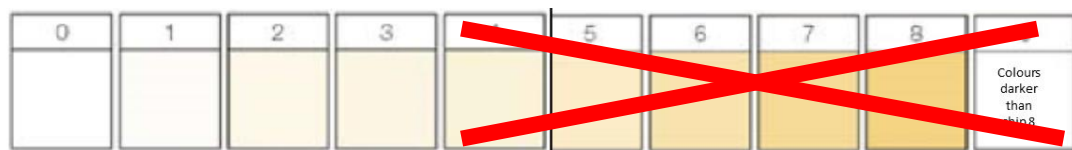


Points	Description
15	Meets minimum fat requirements with good even fat cover over entire body, without excess deposits of subcutaneous or seam fat
12	Meets minimum fat requirements with good even cover over the butt
9	Meets minimum fat requirements with fat cover over major primals, cube roll, striploin 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 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