

Carcase Specifications

The below table shows the carcass specifications used in the South Coast Beef School Steer Spectacular™. These specifications are consistent with industry specifications and thus represent a guide for all producers. Note that the specific point scoring applied in the Spectacular for each characteristic is not shown as such is relevant to the Spectacular competition and may vary at the discretion of the Spectacular Committee.

	Characteristic	Light-weight Domestic	Medium – weight Domestic	Heavy-weight Domestic
Market Specifications	Carcass weight (HSCW)	180 - 210kg	210.2 – 240kg	240.2 – 280kg
	Age (Dentition)	Milk teeth only - Any other dentition will be disqualified		
	Sex	Male castrates - No secondary sex characteristics (Sections 1,2 & 3). Heifers may be entered in Section 3 only		
	Fat (P8 Rump)	5 --9mm	7 – 11mm	9 – 13mm
Retail Meat Yield	Eye Muscle Area (10th/11th rib)	68sqcm @ 180kg 73sqcm @ 210kg	73sqcm @ 210.2kg 78sqcm @ 240kg	78sqcm @ 240.2kg 85sqcm @ 280kg
	Fat (10th/11th rib)	4 - 8 mm	6 – 10mm	8 – 12mm
	Calculated Retail Meat Yield	59 – 62%	58 – 61%	57 - 60%
Eating Quality	Carcasses must measure a minimum of 3mm of fat at the P8 rump site and measure pH 5.30 – 5.70 to qualify for Eating Quality points			
	Ultimate Meat pH	5.30 – 5.70		
	Marbling	Marbling Score 3 (500) (AUS-MEAT)		
	Meat Colour and Texture	1B – 1C (AUS-MEAT)		
	Fat distribution	Meets minimum fat requirements with good even cover		
	Fat Colour & Texture	< 3 AUS-MEAT	< 3 AUS-MEAT	0 – 3 AUS-MEAT