

2025 South Coast Beef School Steer Spectacular™ Results

(see end for scoring reference information including carcass scoring)

Live Judges (inc. parading and junior judging): Tony Starr & Zeke Groom

Champion Carcass: Boorowa Central School, JAD Speckle Parks, Tag 060

Carcass Judge: Jill Burgess

Reserve Carcass: Boorowa Central School, Su McCluskey, Tag 151

Report Judges: Rob Stafford & Paul Hogan

Herdsmen Judge: Steve Nicholas

	1st Int. Report	2nd Int. Report	1st led steer	2nd led steer	3rd led steer	4th led steer	Best led steer	Project report	Herdsmen Comp.	1st carcase	2nd carcase	3rd carcase	4th carcase	Best carcase	TOTAL	RANK
SCHOOL / Points	10	10	60	60	60	60	60	70	50	100	100	100	100	100	300	
Boorowa Central School	9	8	P151 58.5	P152 SCR	Y021 60	B060 60	60	66	33.5	P151 91	P152 84	Y021 80	B060 91.5	91.5	268	1
Narooma High School	9	10	P155 60	B064 52.5	Y026 58.5	P156 SCR	60	52	41	P155 78	B064 70.5	Y026 81	P156 72	81	253	2
Snowy Mountains Grammar School	9	8	P148 52.5	P149 SCR			52.5	61.5	36	P148 84	P149 81			84	251	3
St Gregory's College Campbelltown	9	9	P158 55.5	Y029 55.5	B065 52.5	B066 52.5	55.5	52	40	P158 80	Y029 77	B065 78.5	B066 66	80	245.5	4
Bomaderry High School	10	9	P150 52.5	Y020 52.5			52.5	58	30.5	P150 84.5	Y020 79.5			84.5	244.5	5
Oak Flats High School	5	9	P153 52.5	Y022 52.5			55.5	54.5	31.5	P153 79	Y022 88			88	243.5	6
Shoalhaven High School	1	10	P154 57	Y024 52.5	Y025 52.5		57	57.5	29.5	P154 81	Y024 47	Y025 42.5		81	236	7
Ulladulla High School	9	8	P157 52.5	Y027 52.5	Y028 52.5		52.5	55	33	P157 77	Y027 76.5	Y028 68		77	234.5	8
Crookwell High School	10	8	Y023 57	B061 57	B062 58.5	B063 55.5	58.5	32	34	Y023 72	B061 54.5	B062 85	B063 78	85	227.5	9
Karabar High School	10	8	Y017 52.5	Y018 52.5	Y019 52.5		52.5	52	27	Y017 61	Y018 76	Y019 78		78	227.5	9
Nowra High School	9	10	B067 52.5	B068 52.5			52.5	0	28.5	B067 81.5	B068 75			81.5	181.5	11

South Coast Beef School Steer Spectacular™ 2025 - Live Show Results

Led Steer Championship prime sponsor Manildra Stock Feeds (Judges Tony Starr, Zeke Groom)				
Class	Sponsor	Steer & Breed	School	Breeder
Light-weight	Hutcheon & Pearce	P155 Limousin	Narooma HS	D&J Cullen
Medium-weight	Truck & Tractor	Y021 Square Meater	Boorowa CS	Javid Farm
Heavy-weight	South East Local Land Services	B060 Speckle Park	Boorowa CS	JAD Speckle Parks
Champion Led Steer	Manildra	B060 Speckle Park	Boorowa CS	JAD Speckle Parks

Report Presentation - Sponsored by **South East Local Land Services**

Boorowa Central School

Herdsmanship Competition – Sponsored by **Bishops**

Narooma High School

Knowledge Challenge – Sponsored by **Power FM & 2ST**

Snowy Mountains Grammar School, Jindabyne

Cattle Judging Competition – prime sponsor **Webster Ag Services**

Beginner – **Maxwell Foods**: Amelia Manning, Narooma High School

Intermediate – **Ray White Rural Shoalhaven**: Billy Corkhill, St Gregory's College Campbelltown

Advanced – **Eziway Concrete**: Woser (C-Ring) Dhargabtsong, Nowra High School

Champion Cattle Judge – **Webster Ag Services** jointly awarded to:

Billy Corkhill, St Gregory's College Campbelltown

Woser (C-Ring) Dhargabtsong, Nowra High School

Parader Championship - prime sponsor **BlueScope WIN Community Partnership**

Beginner – **One Stop Homes**: Reagan Stubbs, Narooma High School

Intermediate – **Independent Steel Company**: Hamish Crompton, St Gregory's College Campbelltown

Advanced – **A & D Trees**: Max Gorey, St Gregory's College Campbelltown

Champion Parader - **BlueScope WIN Community Partnership**: Max Gorey, St Gregory's College

Light Weight Class (Hot Standard Carcass Weight 180-210kg)

Exhibitor	Tag No.	Breed	Breeder	Hoof Award	Live wt (kg)	HSC W (kg)	Dress per cent (%)	HSCW Points (20)	P8 Fat mm	P8 Fat Pts (10)	Total Market Spec (30)	10/1 1 rib fat (mm)	10/1 1 rib fat Pts (10)	Eye Muscle Area (cm ²)	Eye Muscle Area (15)	# Calculated RMY %	RM Y (10)	Total Pts RMY (35)	Meat pH	pH Score (5)	Marbling Score (5)	Meat C & T Score	Meat Colour (5)	Fat Distribution (15)	Fat C & T	Fat Colour (5)	Adjusted EQ Pts (Only >3mm Rump Fat & pH of 5.3 - 5.7) (35)	Carcass points (100)
Snowy Mountains Grammar School	148	Sim, Ang, Lim	Toby & Helen Greenacre	C	351	202	57.66	20	7	10	30	2	6	71	14	61.39	9	29	5.68	5	2	1A	4	9	0	5	25	84
Snowy Mountains Grammar School	149	Sim x Ang	Toby & Helen Greenacre	C	366	196	53.61	20	6	10	30	3	8	58	8	59.89	8	24	5.6	5	2	1B	5	10	1	5	27	81
Bomaderry High School	150	South Devon	Tannoch South Devons	C	369	213	57.83	19.5	5	10	29.5	5	10	69	12	60.02	10	32	5.57	5	1	1B	5	7	0	5	23	85
Boorowa Central School	151	Square Meater	Su McCluskey	2nd	328	194	59.39	20	11	8	28	4	10	67	13	60.63	10	33	5.52	5	1	1B	5	14	0	5	30	91
Boorowa Central School	152	Square Meater	Su McCluskey	C	307	184	60.00	20	5	10	30	2	6	65	13	61.38	9	28	5.51	5	0	1B	5	11	1	5	26	84
Oak Flats High School	153	Square Meater	Oak Flats HS	C	313	171	54.76	16.5	14	3	19.5	4	10	64	13	61.12	9	32	5.46	5	2.5	1B	5	10	0	5	27.5	82.5
Shoalhaven High School	154	Limo	Darren Turner	3rd	333	198	59.46	20	5	10	30	1	4	72	15	61.94	9	28	5.57	5	1	1B	5	7	0	5	23	81
Narooma High School	155	Limo comp	Cullens	1st	330	203	61.45	20	3	6	26	2	6	75	15	61.80	9	30	5.64	5	1	1C	5	6	1	5	22	78
Narooma High School	156	Speckle Park	Kikiamah Speckle Parks	C	366	220	60.11	16	6	10	26	1	4	61	8	60.10	10	22	5.46	5	1	1B	5	8	1	5	24	76
Ulladulla High School	157	Hereford	Brendon Cowled	C	322	176	54.72	19	10	9	28	6	10	49	5	58.43	6	21	5.48	5	4	1B	5	9	0	5	28	78
St Gregory's College Campbelltown	158	Murray Grey	Cadfor Murray Greys	HC	361	199	55.12	20	5	10	30	10	8	64	11	58.45	6	25	5.54	5	2	1B	5	8	0	5	25	80

HSCW given to nearest whole KG and may not reflect dressing % given.

Carcass Medals

Tag No.	148	149	150	151	152	153	154	155	156	157	158
Market Specification Qualification	GOLD	GOLD	SILVER	BRONZE	GOLD	Forfeit	GOLD	Forfeit	Forfeit	BRONZE	GOLD
Carcass Yield Qualification	SILVER	Forfeit	GOLD	GOLD	BRONZE	GOLD	BRONZE	SILVER	Forfeit	Forfeit	Forfeit
EQ Qualification	BRONZE	SILVER	BRONZE	GOLD	SILVER	SILVER	BRONZE	Forfeit	BRONZE	SILVER	BRONZE
Awards Qualification	SILVER	BRONZE	SILVER	GOLD	SILVER	BRONZE	BRONZE	BRONZE	Forfeit	Forfeit	BRONZE
Final Carcass Medals	Bronze		Bronze	Bronze	Bronze		Bronze				

Medium Weight Class (HSCW 210-240kg)

Exhibitor	Tag No.	Breed	Breeder	Hoof Award	Live wt (kg)	HS CW (kg)	Dress percent (%)	HSC W (20)	P8 Fat (mm)	P8 Fat (10)	Total Market Specification Points (30)	10/11 rib fat (mm)	10/11 rib fat (10)	EMA (cm ²)	EMA Points (15)	# Calculated RMY %	RMY Pts (10)	Total Pts RMY (35)	Meat pH	Meat pH (5)	Marbling (5)	Meat C & T	Meat Colour (5)	Fat Distribution (15)	Fat C & T	Fat Colour (5)	Adjusted EQ Pts (Only >3mm Rump Fat & pH of 5.3 - 5.7) (35)	Carcass Points (100)
Karabar High School	017	Pinzgauer	Fairfield Farm	C	437	239	54.74	20	5	6	26	2	2	53	2	58.68	6	10	5.5	5	2	1C	5	8	1	5	25	61
Karabar High School	018	Pinzgauer	Fairfield Farm	C	390	217	55.54	20	6	8	28	3	4	65	10	60.06	10	24	5.53	5	2	1B	5	7	1	5	24	76
Karabar High School	019	Sim x Ang	Currambene Park	C	392	236	60.10	20	5	6	26	2	2	80	15	61.23	9	26	5.52	5	2	1B	5	9	1	5	26	78
Bomaderry High School	020	South Devon x Sim Ang	Tannoch South Devons	C	414	219	52.90	20	9	10	30	9	10	60	7	57.94	4	21	5.51	5	2.5	1B	5	11	0	5	28.5	79.5
Boorowa Central School	021	Square Meater	Javid Farm	1st	405	235	58.02	20	15	5	25	14	5	76	14	57.95	4	23	5.49	5	3	1B	5	14	1	5	32	80
Oak Flats High School	022	Sim Ang Lim	Toby & Helen Greenacre	HC	388	215	55.36	20	15	5	25	6	10	72	14	60.02	10	34	5.5	5	2	1B	5	12	1	5	29	88
Crookwell High School	023	Hereford	JTR Cattle Company	3rd	440	249	56.50	17	6	8	25	2	2	64	7	59.47	8	17	5.5	5	2	1B	5	13	1	5	30	72
Shoalhaven High School	024	Limo	Darren Turner	C	401	236	58.75	20	2	1	21	2	2	82	15	61.41	9	26	5.42	5	0.5	1B	5	4	0	5	0	47
Shoalhaven High School	025	Limo	Darren Turner	C	409	250	61.08	16.5	2	1	17.5	1	1	86	15	61.58	9	25	5.48	5	0.5	1B	5	3	1	5	0	42.5
Narooma High School	026	Limo x	Cullens	2nd	423	262	61.89	10.5	11	10	20.5	9	10	80	14	59.01	8	32	5.55	5	2.5	1B	5	11	2	5	28.5	81
Ulladulla High SchoolS	027	Black Baldy	Mick and Melissa Shea	C	398	215	54.02	20	11	10	30	4	6	53	4	58.63	6	16	5.51	5	2.5	1B	5	13	1	5	30.5	76.5
Ulladulla High School	028	Ang	Mick and Melissa Shea	C	424	233	55.00	20	5	6	26	2	2	58	5	59.25	8	15	5.5	5	3	1B	5	9	1	5	27	68
St Gregory's College Campbelltown	029	Murray Grey	Cadfor Murray Greys	HC	418	246	58.76	18.5	12	9	27.5	7	10	57	4	57.75	4	18	5.49	5	3.5	1C	5	13	2	5	31.5	78.5

HSCW given to nearest whole KG and may not reflect dressing % given.

	017	018	019	020	021	022	023	024	025	026	027	028	029
Market Specification Qualification	Forfeit	BRONZE	Forfeit	GOLD	Forfeit	Forfeit	Forfeit	Forfeit	Forfeit	Forfeit	GOLD	Forfeit	Forfeit
Carcass Yield Qualification	Forfeit	Forfeit	Forfeit	Forfeit	Forfeit	GOLD	Forfeit	Forfeit	Forfeit	GOLD	Forfeit	Forfeit	Forfeit
EQ Qualification	BRONZE	BRONZE	SILVER	SILVER	GOLD	GOLD	GOLD	Forfeit	Forfeit	SILVER	GOLD	SILVER	GOLD
Awards Qualification	Forfeit	Forfeit	BRONZE	BRONZE	BRONZE	SILVER	Forfeit	Forfeit	Forfeit	BRONZE	Forfeit	Forfeit	Forfeit
Carcass Medals													

Heavy Weight Class (HSCW 240-280kg)

Exhibitor	Tag No.	Breed	Breeder	Hoof Award	Live wt (kg)	HS CW (kg)	Dress percent (%)	HSCW Points (20)	P8 Fat (mm)	P8 Fat (10)	Total Market Spec Points (30)	10/11 rib fat (mm)	10/11 rib fat (10)	EMA (cm ²)	EMA Points (15)	# Calculated RMY %	RMY Pts (10)	Total Pts RMY (35)	Meat pH	Meat pH Score (5)	Marbling (5)	Meat at C & T	Meat Colour (5)	Fat Distribution (15)	Fat C & T	Fat Colour Pts (5)	Adjusted EQ Pts (Only >3mm Rump Fat & pH of 5.3 - 5.7)	Carcass points (100)
Boorowa Central School	B060	Speckle Park	JAD Speckle Parks	1st	464	264	56.85	20	15	8	28	7	8	78	13	59.24	8	29	5.55	5	4.5	1C	5	15	1	5	34.5	91.5
Crookwell High School	B061	Angus x Limousin	Crookwell HS	3rd	428	237	55.37	19.5	8	8	27.5	7	8	70	11	59.06	8	27	5.75	0	3	1B	5	10	1	5	0	54.5
Crookwell High School	B062	Angus x Limousin	Crookwell HS	2nd	444	249	55.99	20	10	10	30	5	4	72	11	59.48	8	23	5.57	5	4	1C	5	13	0	5	32	85
Crookwell High School	B063	Angus	Melon Pastoral	HC	472	269	57.03	20	11	10	30	4	2	73	10	59.38	8	20	5.51	5	3	1B	5	10	0	5	28	78
Narooma High School	B064	Speckle Park	Klikiama Speckle Parks	C	491	262	53.40	20	5	2	22	7	8	65	6	58.20	6	20	5.51	5	2.5	1B	5	11	1	5	29	70.5
St Gregory's College Campbelltown	B065	Murray Grey	Cadfor Murray Greys	C	512	286	55.78	18.5	10	10	28.5	10	10	66	5	57.36	4	19	5.49	5	3	1C	5	13	1	5	31	78.5
St Gregory's College Campbelltown	B066	Murray Grey	Cadfor Murray Greys	C	477	258	54.13	20	14	9	29	15	7	55	2	55.65	0	9	5.55	5	4	1B	5	9	2	5	28	66
Nowra High School	B067	Square Meater	Nowra High School	C	485	270	55.67	20	10	10	30	5	4	71	9	58.99	6	19	5.51	5	4.5	1B	5	13	0	5	32.5	81.5
Nowra High School	B068	Angus x Square Meater	Nowra High School	C	472	251	53.14	20	14	9	29	6	6	54	2	57.65	4	12	5.49	5	5	1B	5	14	1	5	34	75

HSCW given to nearest whole KG and may not reflect dressing % given.

	060	061	062	063	064	065	066	067	068
Market Specification Qualification	BRONZE	Forfeit	GOLD	GOLD	Forfeit	BRONZE	SILVER	GOLD	SILVER
Carcass Yield Qualification	SILVER	BRONZE	Forfeit	Forfeit	Forfeit	Forfeit	Forfeit	Forfeit	Forfeit
EQ Qualification	GOLD	Forfeit	GOLD	SILVER	SILVER	GOLD	SILVER	GOLD	GOLD
Awards Qualification	GOLD	Forfeit	SILVER	BRONZE	Forfeit	BRONZE	Forfeit	BRONZE	Forfeit
Final Carcass Medals	Bronze								

Scoring Reference

- Points for each of the 1st & 2nd **Interim Reports** will be allocated as follows:

Criteria	Points	Allocation
Submission	2	Points are awarded for completeness of information that shows the steers are growing
Delivery and progressive weight values	6	
Brief discussion of weights & general progress	2	
Total	10	

- Points for the **Live Steer** (hoof) competition will be allocated as follows:

Placing	Points
First	60
Second	56
Third	52
Fourth Highly Commended	50
Commended	48

- Points for the **Report Presentation** will be allocated as follows:

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

Points and awards for the **Manildra School Championship** (Section 1) will be allocated as follows:

Award	1 st Interim Report	2 nd Interim Report	Led Steer (pts)	Medal Award s	Project Report (pts)	Herdsman (pts)	Carcass points			
							Market Specs	RMY %	Eating Quality	Total min.
First	10	10	60	Gold	≥63	≥45	30	≥31	≥29	≥90
Second	9	9	56	Silver	≥59	≥42	≥29	≥29	≥26	≥84
Third	7	7	52	Bronze	≥55	≥39	≥28	≥27	≥23	≥78
Highly Commended	6	6	50	HC	≥52	≥37				
Commended	5	5	48	C	≥49	≥35				
Total max points	10	10	60		70	50	30	35	35	100

Beef carcass judging

Carcasses will be judged within the general parameters of the Australian Beef Carcass Appraisal System (ABCAS), incorporating carcass attributes relevant to Market Specifications (30 points), Retail Meat Yield (35 points) and Eating Quality (35 points) totalling 100 points.

Market Specifications - 30 points

Characteristic	Light-weight Domestic	Medium – weight Domestic	Heavy-weight Domestic	Points
Carcass weight (HSCW)	180 - 210kg	210.2 – 240kg	240.2 – 280kg	20
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	10

Retail Meat Yield - 35 points

Characteristic	Light Weight Domestic	Medium – weight Domestic	Heavy weight Domestic	Points
Eye Muscle Area 10 th /11 th rib Minimum EMA	68cm ² @ 180kg 73cm ² @ 210kg	73cm ² @ 210.2kg 78cm ² @ 240kg	78cm ² @ 240.2kg 85cm ² @ 280kg	15
Fat (10 th /11 th rib)	4 – 8mm	6 – 10mm	8 – 12mm	10
Calculated Retail Meat Yield	59 – 62%	58 – 61%	57 - 60%	10
TOTAL Retail Meat Yield				35

Eating Quality - 35 points

(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)

Characteristic	Light Weight Domestic	Medium Weight Domestic	Heavy weight Domestic	Points
Ultimate Meat pH	5.30 – 5.70			5
Marbling	Marbling Score 3 (500) (AUS-MEAT)			5
Meat Colour and Texture	1B – 1C (AUS-MEAT)			5
Fat distribution	Meets minimum fat requirements with good even cover			15
Fat Colour & Texture	<3 AUS-MEAT	<3 AUS-MEAT	0 – 3 AUS-MEAT	5
TOTAL Eating Quality				35

- ❖ 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

Medals will be awarded for carcasses which attain the minimum qualifying points for all elements ie Market Specification, Retail Meat Yield and Eating Quality as shown in the table below.

Carcass Awards	Minimum Qualifying points			
	Market Specifications 30 pts	Retail Meat Yield 35 pts	Eating Quality 35 pts	Total minimum points
GOLD	30	≥31	≥29	≥90
SILVER	≥29	≥29	≥26	≥84
BRONZE	≥28	≥27	≥23	≥78

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/heifer and carcasses that optimizes commercial returns.

To assess market suitability, the characteristics 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 element ie eye muscle area, rib fat and, carcass weight.

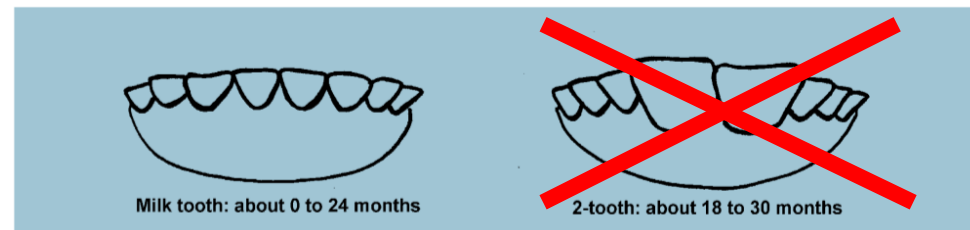
The Retail Meat Yield % is calculated using a highly accurate industry researched and recognised formula.

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 (Age)** 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 in Sections 1 & 2 and for steers and heifers in Section 3. Steers and/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 **Fat (Rump fat)** (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.

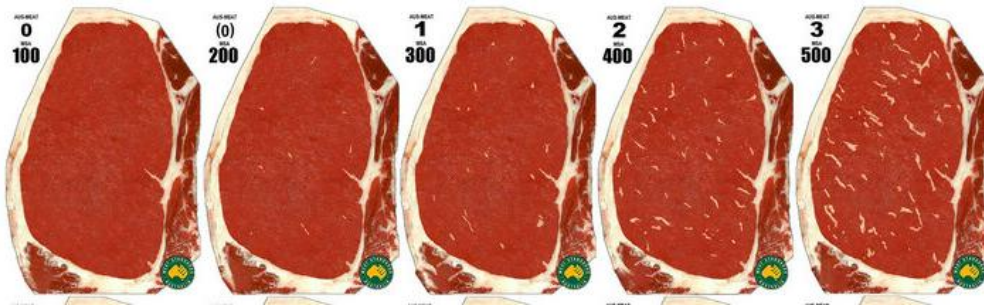
2. Retail Meat Yield (35 points)

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 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 **Fat (Rib Fat)** (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 researched and recognized formula for yield grade calculations based on EMA and rib fat relative to carcass weight.

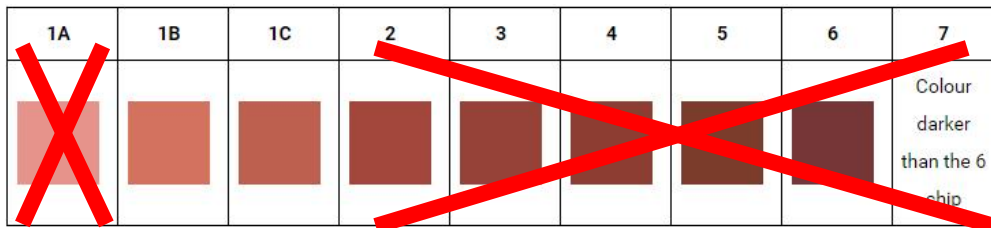
3. Eating Quality (35 points)

- 3.1 To be assessed for Eating Quality carcasses must have a minimum of 3mm of fat at the P8 rump site and a meat pH of 5.3 – 5.7. Failure to meet this requirement will result in the carcass scoring zero (0) for Eating Quality.
- 3.2 **Ultimate pH** (5 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 and will score 5 points. Outside this range will score 0.
- 3.3 **Marbling** (5 points) has a very positive effect on the eating quality of some cuts but it is only one of the many factors affecting eating quality. Where all else is equal, enhanced marbling will improve eating quality. The AUS-MEAT standard scores 0 to 9, however for the domestic market with young cattle 0 to 3 (see below) covers the most acceptable range. Beyond Marbling Score 3, any further marbling is likely to have a negative effect on eating quality in the Australian domestic market.



- 3.4 **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 and will score 5 points.



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

- 3.5 **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, reduces cold shortening 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

3.6 **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