

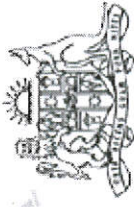


# Upper Hunter Beef Bonanza 2011

Competition Date: 1/11/2011

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF  
PRIMARY INDUSTRIES

Class: 14 - Heavy Weight Unled

Body No	Tag ID	Market Cat	Live Weight	HSCW	Dress %	Breed	Exhibitor Details	Market Specifications *					Saleable Meat Yield **				MSA - Eating Quality ***												
								P8 Fat (mm) / 10	MC 1a-7	FC Value	DIST / 5	Penalty Points	Total / 20	RFT (mm)	EMA / 15 sq cm	Total / 35	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total / 45	Grand Total				
281	706	C	530	315	59%	CCXAA	BW & MM Brooker	10	10	1C	5	2	3	0	18.0	7	15.0	102	20.0	35.0	0	M	60	130	1.0	310	5.43	35.743	88.743
287	701	C	520	323	62%	AAX	R & M Hart	11	10	1C	5	1	4	0	19.0	6	15.0	96	20.0	35.0	0	F	70	130	0.0	230	5.53	34.124	88.124
285	705	C	535	324	61%	AA	BW & MM Brooker	9	10	1C	5	2	3.5	0	18.5	8	15.0	97	20.0	35.0	0	M	55	140	0.0	250	5.41	34.452	87.952
302	711	C	520	319	61%	LL	Calrossy Anglican School	8	10	1C	5	2	3.5	0	18.5	8	15.0	84	16.5	31.5	0	M	65	110	0.0	210	5.44	35.762	85.722
286	707	C	610	357	59%	CCXAA	BW & MM Brooker	12	10	1C	5	2	4	0	19.0	9	15.0	88	15.3	30.3	0	M	60	110	0.0	220	5.44	36.305	85.570
288	708	C	515	337	65%	LLXSSX	Myona Charolais Stud	6	8	1C	5	1	2.5	0	15.5	6	15.0	107	20.0	35.0	0	M	65	110	0.0	140	5.53	34.157	84.657
300	710	C	515	309	60%	CCX	Calrossy Anglican School	11	10	2	4	2	3.5	0	17.5	13	9.0	81	15.7	24.7	0	M	60	120	1.0	300	5.56	36.733	78.907
297	625	C	510	276	54%	AA	Scone Past Co.	10	10	1C	5	1	3.5	0	18.5	10	15.0	63	8.5	23.5	0	M	40	100	0.0	200	5.52	36.652	78.656
282	702	C	575	355	62%	LLX	Calrossy Anglican School	16	8	2	4	2	3.5	0	15.5	15	5.0	96	20.0	25.0	0	M	65	130	0.0	210	5.49	34.481	74.948
284	704	C	665	377	57%	SS	Turanville Shorthorn	17	6	1C	5	2	4	0	15.0	13	9.0	84	11.2	20.2	0	M	60	130	0.0	250	5.58	35.586	70.773
283	703	C	530	330	62%	BZXAA	James Divine	8	10	5	0	2	3.5	0	13.5	8	15.0	90	18.9	33.9	0	M	70	110	0.0	190	5.92	0.000	47.350

## Disclaimer

Should an operator of the ABCAS competition model utilise the "spare" market category, and compile score results that differ to the default options, MSA will not assume responsibility for complaints relating to competition results.

\* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

## Legend

* Market Specifications	
P8 Fat	- P8 Fat (mm)
MC	- Meat Colour (1a - 7)
FC	- Fat Colour (0 - 8)
DIST	- Fat Distribution (1 - 5)

** Saleable Meat Yield	
RFT	- Rib Fat (mm)
EMA	- Eye Muscle Area (sq cm)

*** MSA - Eating Quality	
TBC	- Tropical Breed Content (%)
Sex	- Male or Female (M/F)
Hump	- Hump Height (mm)
OSS	- Ossification (100 - 590)
AUSMB	- AusMeat Marbling (0 - 9)
MSAMB	- MSA Marbling (100 - 1100)
pH	- Meat pH

MSA Specification	
To receive eating quality points, carcasses must meet minimum MSA specifications.	
Reasons carcasses receive no points:	
1.	Rib Fat less than 3mm
2.	Fat Distribution inadequate
3.	pH above 5.7
4.	Meat Colour of 1a or greater than 3

Build No: 1066

# AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)