

THE 2007

ROYAL MELBOURNE SHOW



Beef Carcase
Catalogue of Results

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The **WEEKLY**  **TIMES**

The Royal Agricultural Society of Victoria Limited

ACN 006 728 785

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(as at 10/9/2007)

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2 BEEF CARCASE RESULTS

REGULATIONS OF BEEF CARCASE COMPETITION

1. The Regulations appearing in this Schedule form part of the General Regulations and conditions of entry to an Event at the Royal Melbourne Show. In the event of any inconsistency between the General Regulations and these Regulations, the General Regulations shall prevail to the extent of the inconsistency unless the General Regulations provide otherwise.

CLOSE OF ENTRIES

2. Entries in the Led Steer or Heifer Beef Carcase Competition must be received at RAS's Administration Office, located at Melbourne Showgrounds, Epsom Rd, Ascot Vale, 3032 by not later than 5:30pm on Friday 6 July 2007. Entry Forms must be accompanied by all fees at this time.

ENTRY FEES AND BEDDING FEES

3. Entry Fees for the Beef Carcase Competition are as follows:

Each Exhibit: \$40.00 (GST inc.) for Members
\$60.00 (GST inc.) for Non-members

Bedding Fee: All Exhibitors are required to pay \$25.00 (GST inc.) for each Exhibit for Bedding fees.

4. National Vendor Declaration must accompany livestock traveling to the Showgrounds for the purpose of this competition.

5. Steers and Heifers are eligible to compete.

6. Each Exhibit must be tractable, and shall be led for Judging.

GENERAL RULES AND ARRANGEMENTS

7. The live classes will be representative of the four Market Categories for the carcase appraisal, as follows:

Market Category		HSCW (kg)	Actual fat depth (mm)		
			P8	11/12 Rib	12/13 Rib
A	Light Domestic	100 – 180	4 – 8	4 – 6	3 – 6
B	Medium Domestic	181 – 240	6 – 10	5 – 8	4 – 7
C	Heavy Domestic	241 – 300	8 – 13	6 – 10	5 – 9
D	Export	300+	12 – 17	8 – 13	7 – 12

8. All Exhibits will be weighed live early morning on Tuesday 18 September 2007.

9. The classes will be finalised once all Exhibits have been weighed, and determined on manageable numbers as deemed by the RAS (approximately 20 Exhibits).

10. All Exhibits must be paraded live before the Judge to be eligible for judging on the hook.

11. Only entries exhibited by a recognised School, College, Young Farmers Group or TAFE (School) will be eligible for the Schools competition and awards.

12. School or College Exhibits denoted by (B&P) at the time of entry will be eligible for the Bred and Prepared trophy.

13. All Exhibitors shall state on their entry forms:

- the breed, cross of breeds or mixture of breeds; and
- the birth date if known, otherwise the month born, of each animal entered so far as this is known; and
- the name and breed of the sire and registration ID if known; and
- the name and breed of the dam and registration ID if known.

14. The RAS 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 accommodation for Beef Carcase Exhibits may be limited. If entries exceed the quantity that can be suitably accommodated, it may be necessary for the RAS to ballot entries. Exhibitors are also advised to read General Regulation 2.6.

15. For the purpose of this competition Hormone Growth Promotants are not permitted.

16. An animal or carcase which, in the opinion of the Chief Steward, shows secondary sex characteristics will be deemed to be a bull and will not be eligible for an award.

17. All Exhibits must be either polled or dehorned.

18. All Exhibits must comply with the Property Identification Code and National Livestock Identification Scheme legislation of Victoria. Exhibits not appropriately identified by means of an electronic identification will be deemed ineligible. The complete NLIS visual identification number must be provided at the time of entry.

19. The RAS reserves the right to insist that ineligible animals be removed from the Showgrounds at the expense of the Exhibitor.

20. In order for Exhibits to be slaughtered, and therefore eligible for competition, Exhibitors must provide a National Vendor Declaration.

21. Subject only to the General Regulations, the Chief Steward reserves the right to make such determinations and directions on any matter in relation to the conduct of the Beef Carcase Competition, as he/she thinks fit.

22. The Chief Steward reserves the right to penalise, disqualify or make ineligible for an award any Exhibit in the Beef Carcase Competition that is determined to be outside of acceptable specifications in regard to weight, eye muscle area, meat colour, fat depth, fat colour, fat distribution and marbling.

23. All Exhibits shall either be rung through the nose or have a fitted nose clip, and at all times shall be led by such nose ring/nose clip. This includes the unloading of livestock upon arrival at the Showgrounds.

24. All Exhibits for the Beef Carcase Competition 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 RAS.

25. A complete Timetable of Arrangements for the Beef Carcase Section will be forwarded to each Exhibitor prior to the Show. The timetable that appears in this Schedule is subject to change and will be finalised once we have an indication of entry numbers for this section.

JUDGING OF BEEF CARCASES

26. Carcases will be judged within the general parameters of the Australian Beef Carcase Appraisal System (ABCAS), incorporating carcase attributes relevant to Market Specifications and Meat Standards Australia (MSA) developed eating quality standards.

27. Animals entered in Carcase Competitions cannot comply with the pre-slaughter management guidelines of MSA pathways, so their carcases are not eligible for sale as MSA-graded beef. However, the principles of MSA grading will still be applied in judging the carcases, according to the following Schedule of maximum points:

1. Market Specification	20 points	3. MSA Eating Quality*	45 points, combined
P8 Fat Depth	10	Ultimate meat pH	Units
Meat Colour	5	Ossification Score	100 - 590
Fat Distribution	5	Tropical Breed Content	0 - 100%
Penalties	As required	Hump Height	mm
2. Saleable Meat Yield	35 points	AUS-MEAT Marbling	0 - 6
		MSA Marbling	100 - 1190
Rib Fat Depth	15	Sex	Male/Female
Eye Muscle Area	20	Total	100 points

28. To receive eating quality points, carcases must meet MSA minimum standards, as such:

- Minimum 3mm of rib fat**
- Adequate fat distribution**
- Ultimate pH below 5.7**
- Meat colour of 1b and no greater than 3**

29. Carcases will not be penalised for bruising should any occur.

ACQUISITION OF CARCASES

30. The RAS reserves the right to arrange the sale of carcases over the hooks using a grid system. Carcases are sold over the hook and a commission of 3.0% payable to the RAS will apply.

BREED REFERENCES

AA – Angus	FF – Friesian	RP – Red Poll
BF – Braford	HH – Hereford	SD – South Devon
BL – Blonde D'Aquitaine	LL – Limousin	SI – Simmental
BV – Braunvieh	LW – Lowline	SS – Shorthorn
BW – British White	MG – Murray Grey	SQM – Square Meater
BZ – Bazadaise	PH – Poll Hereford	WB – Welsh Black
CC – Charolais	RA – Red Angus	

THE WEEKLY TIMES LED STEER OR HEIFER BEEF CARCASS COMPETITION



Live Judge: Jonathan Spence

Paraders Judge: Peter Collins

Chief Steward: Anna Richards

Carcass Steward: Tim Bayliss

Stewards: Noelene King, Ron Desira, Ross Draper,
Daryl Jones, Keith Dowsett, Karen Bertonecello,
Barry Godbolt, Ross Milne, Allen Snaith,
David McKay, Noeleen Branson
and John Simmonds.

Loaders: Ron Desira, Duncan Newcomen,
Mark Woodstock, Mark Alberni,
Nathan Desira and Aaron Desira

The RAS extends its appreciation to Hardwicks Meats of Kyneton for their ongoing support of the Beef Carcass Competition

ENTRIES

- 1 **Barham High School:** (RPxAA), 01/01/07 **Bred by** Stormley Red Polls S: Stormley Strad Dale.
- 2 **Barham High School:** (RP), 01/01/07 **Bred by** Stormley Red Polls S: Stormley Strad Dale, D: Wyena Sea Hope
- 3 **Barham High School:** (SD), 14/09/06 **Bred by** The Bend South Devon Stud S: Thoura Downs Romany, D: Angeldale R22 Roxanne
- 4 **Barham High School:** (SD), 17/09/06 **Bred by** The Bend South Devon Stud S: Thoura Downs Romany, D: BBM R121 Loveday
- 5 **Barham High School:** (HH), 01/01/07 **Bred by** N & J Eagle
- 6 **Barham High School:** (MG), 07/07/06 **Bred by** A & G Martin
- 7 **Barham High School:** (SS), 01/01/07 **Bred by** B Bott
- 8 **Barham High School:** (SD), 06/09/06 **Bred by** The Bend South Devon Stud S: Thoura Downs Romany, D: BDM R127 Beauty
- 10 **Billabong High School:** (SS), 01/01/07 **Bred by** J Willis & T Bullock S: Wagon Vale Cobber W25
- 11 **Billabong High School:** (LL), 12/08/06 **Bred by** Mandayen S: Ramornie Choice V27, D: Ramornie Jill Z15
- 12 **Billabong High School:** (LLxAA), 09/09/06 **Bred by** T & Ih Emerson S: Baylim Break Thru W001
- 13 **Billabong High School:** (LL), 23/09/06 **Bred by** Mandayen S: Ramornie Sentinel W016, D: Ramornie Daphne U5
- 14 **Billabong High School:** (LLxAA), 25/09/06 **Bred by** T & Ih Emerson S: Baylim Break Thru W001
- 15 **Billabong High School:** (LL), 01/01/07 **Bred by** G & M Withers S: Donna Valley Vengeance
- 16 **P Brown & L Ward:** (SQM), 15/09/06 **Bred by** P Brown & L Ward S: Thurloo Park X-Ocet, D: Windridge Una
- 17 **I & A Burnside:** (MG), 14/10/06 **Bred by** I & A Burnside S: Wiltshire Y Worry, D: Cratloe Z49
- 18 **I & A Burnside:** (MG), 13/09/06 **Bred by** I & A Burnside S: Cratloe Zany Z9, D: Cratloe U31
- 19 **Chairo Christian School:** (LL), 16/05/06 **Bred by** Vesper Hill Limousins S: Vesper Hill Yongala
- 20 **Chairo Christian School:** (BV), 02/10/06 **Bred by** Chairo Christian School S: Hideaway Bruno, D: Kojak 634
- 21 **Chairo Christian School:** (BV), 25/08/06 **Bred by** Chairo Christian School S: Hideaway Bruno, D: Kojak 654
- 22 **Chairo Christian School:** (LLxLL/AA), 23/03/06 **Bred by** Vesper Hill Limousins S: Vesper Hill Yongala
- 23 **B Davies:** (CCxAA/SS), 15/05/06 **Bred by** B Davies S: Rosedale Offshore
- 24 **D J & K A Dawson:** (SS), 01/01/07 **Bred by** D J & K A Dawson S: Camaro Park Condimine Y3, D: Camaro Park Miss Starenia Z1
- 25 **Emmanuel College:** (HH), 29/07/06 **Bred by** K Hodge
- 26 **Emmanuel College:** (HH), 15/07/06 **Bred by** K Hodge S: Beaumont Charger

- 27 **Finley High School:** (BZxSS), 30/10/05 **Bred by** J Montgomery S: Dollyriver Webster
- 28 **Finley High School:** (AA), 20/07/06 **Bred by** J & J Hawkins S: Woolami Charlie
- 29 **Finley High School:** (HH), 01/04/06 **Bred by** J Doyle S: Cobungra Douglad
- 30 **Finley High School:** (SS), 17/09/06 **Bred by** B & L Moran S: Broome Granite Rock
- 31 **Finley High School:** (CC), 25/11/06 **Bred by** A Paton
- 32 **Finley High School:** (SS), 26/07/06 **Bred by** T & H Willis S: Wagon Vale Cobber W25
- 33 **Finley High School:** (CCxMG), 29/07/06 **Bred by** G Close S: Morgiana House Yiseman (A.I) (E.T)
- 34 **Finley High School:** (SS), 14/08/06 **Bred by** G & J Knight S: Marellan Einstein, D: Broome Enchant Wallflower (P)
- 35 **Finley High School:** (HH), 18/08/06 **Bred by** M & F Archer S: Lowanna Wakeful V53, D: Ellerslie Lioness 343
- 36 **Finley High School:** (HH), 31/08/06 **Bred by** J Doyle S: Cobungra Douglad
- 37 **Finley High School:** (AA), 25/04/06 **Bred by** D & D Sexton
- 38 **Finley High School:** (BWxAA), 06/03/06 **Bred by** I R & D A Holmes S: Ravenswood Wellington 226
- 39 **Geelong Grammar School - Timbertop:** (MG), 07/09/06 **Bred by** Geelong Grammar School - Timbertop S: Keighlians Wensleydale, D: Timbertop 416
- 40 **Geelong Grammar School - Timbertop:** (AAxAA/MG), 01/09/06 **Bred by** Geelong Grammar School - Timbertop S: Bando 9074, D: Timbertop 419
- 41 **Geelong Grammar School - Timbertop:** (MG), 17/09/06 **Bred by** Geelong Grammar School - Timbertop S: Keighlians Swaledale, D: Timbertop 02
- 42 **Geelong Grammar School - Timbertop:** (MG), 19/09/06 **Bred by** Geelong Grammar School - Timbertop S: Glen Manuel X52, D: Willalooka Y1047
- 43 **Geelong Grammar School - Timbertop:** (MG), 06/09/06 **Bred by** Geelong Grammar School - Timbertop S: Keighlians Wensleydale, D: Timbertop 427
- 44 **Geelong Grammar School - Timbertop:** MGxMG/AA), 05/09/06 **Bred by** Geelong Grammar School - Timbertop S: Glen Manuel X52, D: Willalooka Christy Y170
- 45 **Geelong Grammar School - Timbertop:** (MG), 27/09/06 **Bred by** Geelong Grammar School - Timbertop S: Keighlians Swaledale, D: Timbertop V103
- 46 **Geelong Grammar School - Timbertop:** (MG), 28/09/06 **Bred by** Geelong Grammar School - Timbertop S: Keighlians Swaledale, D: Timbertop V203
- 47 **Geelong Grammar School - Timbertop:** (MG), 30/09/06 **Bred by** Geelong Grammar School - Timbertop S: Keighlians Swaledale, D: Timbertop V138
- 48 **Geelong Grammar School - Timbertop:** (MG), 23/10/06 **Bred by** Geelong Grammar School - Timbertop S: Keighlians Swaledale, D: Timbertop V124
- 49 **Glen Goulburn Poll Herefords:** (PH), 13/10/06 **Bred by** Glen Goulburn Poll Herefords S: Maungahina Globe
- 50 **Glen Goulburn Poll Herefords:** (PH), 18/04/06 **Bred by** Glen Goulburn Poll Herefords S: L J S Survivor U122
- 51 **Glenormiston Campus - South West Institute of Tafe:** (LLxAA), 02/10/06 **Bred by** J & C Hine
- 52 **Glenormiston Campus - South West Institute of Tafe:** (HH), 24/07/06 **Bred by** K Hodge
- 53 **Glenormiston Campus - South West Institute of Tafe:** (HH), 24/07/06 **Bred by** K Hodge
- 54 **Glenormiston Campus - South West Institute of Tafe:** (AA), 20/05/06 **Bred by** Hamish Cumming
- 55 **Glenormiston Campus - South West Institute of Tafe:** (AA), 03/03/06 **Bred by** Ballangeich Stud S: Ballangeich Z145, D: Ballangeich X534
- 56 **Glenormiston Campus - South West Institute of Tafe:** (AAxFF), 30/05/06 **Bred by** K Hodge
- 57 **Glenormiston Campus - South West Institute of Tafe:** (LLxAA), 28/08/06 **Bred by** J & C Hine
- 58 **Glenormiston Campus - South West Institute of Tafe:** (RP), 05/06/06 **Bred by** J Castle Red Phoenix Violet Tint
- 59 **Glenormiston Campus - South West Institute of Tafe:** (HH), 15/06/06
- 60 **Glenormiston Campus - South West Institute of Tafe:** (LI), 11/09/06 **Bred by** Limstow Stud S: The Pines Quantum Star, D: Amerant Advance
- 61 **Gundagai High School:** (AA), 21/09/06
- 62 **Gundagai High School:** (AAxMG), 01/09/06 **Bred by** Abingdon Station
- 63 **Gundagai High School:** (AA), 22/09/06 **Bred by** Gundagai High School

4 BEEF CARCASE RESULTS

- 64 **C H & V M Hawkins:** (SS), 15/08/06 **Bred by** C H & V M Hawkins S: Alta Cedar Signature 119N, D: Lone Pine Magical Red
- 65 **C H & V M Hawkins:** (PH), 31/10/06 **Bred by** C H & V M Hawkins S: Merewah Wideload, D: Mt Raven Shamrock W35
- 66 **Mr & Mrs E A & G Keen:** (MG), 22/03/06 **Bred by** E A & G Keen S: Southern Cross Jasper V936
- 67 **Mr & Mrs G & N King:** (CCxAA), 04/02/07 **Bred by** G & N King S: Campaspe Downs Yoshi, D: Wooralla Park Jean
- 68 **Mr & Mrs G & N King:** (CCxAA), 01/09/06
- 69 **Longerenong College:** (CCxAA), 02/03/06 **Bred by** Mount William Charolais S: Mt William William
- 70 **Longerenong College:** (CC), 23/04/06 **Bred by** P J & M M Carter
- 71 **Longerenong College:** (CCxSS/HH), 01/08/06 **Bred by** Longerenong College
- 72 **Longerenong College:** (BAxSS/PH), 02/08/06 **Bred by** Longerenong College
- 73 **Longerenong College:** (AA), 05/09/06 **Bred by** Werribee Agriculture
- 74 **Longerenong College:** (CCxAA), 28/03/06 **Bred by** Mount William Charolais S: Mt William William
- 75 **Longerenong College:** (LL), 01/05/06 **Bred by** J & J Repper
- 77 **Longerenong College:** (CCxAA), 15/09/06 **Bred by** Werribee Agriculture
- 78 **Marist-Sion College Warragul:** (SlxAA/FF), 22/07/06 **Bred by** M & S Van Hout S: Pemijon Park Xavi,
- 79 **Marist-Sion College Warragul:** (SlxAA/FF), 15/07/06 **Bred by** M & S Van Hout S: Pemijon Park Xavi
- 80 **Marist-Sion College Warragul:** (AAxMG), 01/01/07 **Bred by** Marist-Sion College
- 81 **Marist-Sion College Warragul:** (LLxMG/FF), 01/01/07 **Bred by** E & D Rule
- 82 **Marist-Sion College Warragul:** (AAxMG), 01/01/07 **Bred by** Marist-Sion College
- 83 **Marist-Sion College Warragul:** (LLxHH/FF), 01/01/07 **Bred by** E & D Rule
- 84 **Marist-Sion College Warragul:** (BLxAA/FF), 01/01/07 **Bred by** P & L Mangles
- 85 **Marist-Sion College Warragul:** (BLxLL/FF), 01/01/07 **Bred by** P & L Mangles
- 86 **Marist-Sion College Warragul:** (LLxAA), 01/01/07 **Bred by** E & D Rule
- 87 **Mc Kay Bros:** (SS), 09/10/06 **Bred by** Mc Kay Bros S: C J H Superbright, D: Marschay Y56
- 88 **Mc Kay Bros:** (SS), 17/10/06 **Bred by** Mc Kay Bros S: Marschay Vicar Zulu Z52, D: Marschay W11
- 89 **Nagle College:** (SSxHH), 15/06/06 **Bred by** J Rogers
- 90 **Nagle College:** (HH), 28/06/06 **Bred by** K & S Davies S: Wynella Rockford
- 91 **Nagle College:** (LLxLL/AA), 04/05/06 **Bred by** D & G Freshwater S: Clifton View Yes
- 92 **Nagle College:** (LL), 25/08/06 **Bred by** E Lissenden S: Mount Tek Quantim
- 93 **Nagle College:** (AAxLL), 24/08/06 **Bred by** D & G Freshwater S: Kumana Umpire
- 94 **Nagle College:** (LL), 13/06/06 **Bred by** E Lissenden S: Bruangil Park Yeoman
- 95 **Northern Melbourne Institute of Tafe:** (RP), 01/09/06
- 96 **Northern Melbourne Institute of Tafe:** (AA), 21/02/06 **Bred by** Northern Melbourne Institute of Tafe S: Banquet Time Frame, D: Northern Ins Cab Y053
- 97 **Northern Melbourne Institute of Tafe:** (AA), 24/02/06 **Bred by** Northern Melbourne Institute of Tafe S: Vermillion Yellowstone, D: Alexander Park U017
- 98 **Northern Melbourne Institute of Tafe:** (AA), 26/02/06 **Bred by** Northern Melbourne Institute of Tafe S: Banquet Time Frame, D: Alexander Park V05
- 99 **Northern Melbourne Institute of Tafe:** (RAxCC), 01/01/07
- 100 **Northern Melbourne Institute of Tafe:** (RAxCC), 01/01/07
- 101 **Northern Melbourne Institute of Tafe:** (SlxRA/HH), 02/09/06
- 102 **Northern Melbourne Institute of Tafe:** (RAxCC), 01/01/07
- 103 **M O'Sullivan:** (PHxLL), 01/01/07 **Bred by** M A O'Sullivan Kensal Black Pearl W11
- 105 **H Rogers:** (SlxAA), 18/04/06 **Bred by** S: Power Source
- 106 **H Rogers:** (CCxAA), 20/04/06 **Bred by** Altimate Angus
- 107 **H A Seeley:** (CCxRA), 01/05/06 **Bred by** H A Seeley S: Ashwood Park Xmas
- 108 **H A Seeley:** (CC), 01/04/06 **Bred by** H A Seeley S: Ashwood Park Xmas
- 109 **H A Seeley:** (CCxAA), 01/04/06 **Bred by** H A Seeley S: Ashwood Park Xmas
- 110 **Mrs L Senger-Whitehead:** (LW), 18/03/06 **Bred by** Mrs L Senger-Whitehead S: Colombo Park Tannhauser, D: Keimoi Wollondilly Rose
- 111 **Mrs L Senger-Whitehead:** (LWxPH), 01/09/06 **Bred by** Mrs L Senger-Whitehead S: Colombo Park Xerxes
- 112 **Silver Metal Investments Pty Ltd:** (WB), 01/01/07 **Bred by** Silver Metal Investments Pty Ltd
- 113 **Silver Metal Investments Pty Ltd:** (WB), 01/01/07 **Bred by** Silver Metal Investments Pty Ltd
- 114 **Silver Metal Investments Pty Ltd:** (WB), 01/01/07 **Bred by** Silver Metal Investments Pty Ltd
- 115 **St Johns College - Dubbo:** (CCxAA/HH), 07/10/06 **Bred by** Ball Family S: Grenell Exceptional P04, D: Betsy 17
- 116 **St Johns College - Dubbo:** (CCxAA), 26/10/06 **Bred by** Ball Family S: Grenell Exceptional P04, D: Jenny 16
- 117 **St Johns College - Dubbo:** (CCxAA/HH), 10/10/06 **Bred by** B Dowler Barbie 049
- 118 **St Johns College - Dubbo:** (LLxSS/MG), 21/10/06 **Bred by** C & L Mc Gilchrist S: Greenacres Upbeat 06
- 119 **St Johns College - Dubbo:** (CCxAA), 04/05/06 **Bred by** Ball Family S: Grenell Exceptional P04, D: Daisy 08
- 120 **St Johns College - Dubbo:** (LLxAA/HH), 14/10/06 **Bred by** B Dowler S: Sheraton P01, D: Debbie 026
- 121 **St Johns College - Dubbo:** (BF), 12/05/06 **Bred by** Chadwick Downs S: Grandslam, D: Dorothy P0164
- 122 **St Johns College - Dubbo:** (CCxLL/SS), 01/01/07 **Bred by** St Johns College - Dubbo S: Caloona Park Exceptional, D: Katina 076
- 123 **St Johns College - Dubbo:** (LLxCC/HH), 26/07/06 **Bred by** Kirk Family S: Wilworri Warrior, D: Patsy 071
- 124 **St Johns College - Dubbo:** (LLxLL/SS), 01/01/07 **Bred by** St Johns College - Dubbo S: Sheraton Warrior P01, D: Annie 04
- 125 **St Johns College - Dubbo:** (LLxCC/MG), 02/07/06 **Bred by** A Attard S: Sheraton Idol 07, D: Herbie 018
- 126 **St Johns College - Dubbo:** (LLxHH/AA), 01/01/07 **Bred by** St Johns College - Dubbo S: Sheraton Warrion P01, D: Karen 021
- 127 **St Pauls College:** (AAxMG/SI), 01/01/07 **Bred by** Merv Wegner
- 128 **St Pauls College:** (PH), 01/01/07 **Bred by** M A O'Sullivan
- 129 **St Pauls College:** (AAxMG/SI), 01/01/07 **Bred by** Merv Wegner
- 130 **St Pauls College:** (AAxLL), 01/01/07 **Bred by** St Paul's College
- 131 **St Pauls College:** (AA), 01/01/07 **Bred by** M Gadd
- 132 **F H Steer Investments Pty Ltd:** (SS), 05/10/00 **Bred by** F H Steer Investments Pty Ltd S: Myrtle Vale Trump MV X93, D: Myrtle Vale Glee Bell V91
- 133 **Swifts Creek Secondary College:** (HH), 15/08/06 **Bred by** W Flannagan
- 135 **Tippetts Glengyron:** (SS), 10/09/06 **Bred by** Tippetts Glengyron S: Bayview Geoff Y15, D: Glengyron Rose 44th
- 136 **Wagga Wagga High School:** (SS), 01/09/06 **Bred by** Evilo Shorthorns S: Evilo Zephyr Kae Z2, D: Evilo Kae 758
- 137 **Wagga Wagga High School:** (SS), 23/07/06 **Bred by** Evilo Shorthorns S: Evilo Zwingi Kae Z30, D: Evilo Kae X31
- 138 **K T & C P Willoughby:** (PMxHH/MG), 17/09/06 **Bred by** K & C Willoughby
- 140 **K T & C P Willoughby:** (PMxHH/AA), 18/09/06 **Bred by** K & C Willoughby
- 141 **K T & C P Willoughby:** (PMxHH/AA), 02/06/06 **Bred by** K & C Willoughby
- 143 **Yanco Agricultural High School:** (LLxMG), 18/07/06 **Bred by** Yanco Agricultural High School
- 144 **Yanco Agricultural High School:** LLxMG, 06/03/06 **Bred by** Yanco Agricultural High School
- 145 **Yanco Agricultural High School:** (LLxMG), 02/09/06 **Bred by** Yanco Agricultural High School
- 146 **Yanco Agricultural High School:** (LLxMG), 29/08/06 **Bred by** Yanco Agricultural High School
- 147 **Yanco Agricultural High School:** (LLxMG), 29/08/06 **Bred by** Yanco Agricultural High School
- 148 **Yanco Agricultural High School:** (SS), 01/06/06 **Bred by** A A Bennett
- 149 **Yanco Agricultural High School:** (LLxMG), 17/08/06 **Bred by** Yanco Agricultural High School
- 150 **Yanco Agricultural High School:** (LLxMG), 16/08/06 **Bred by** Yanco Agricultural High School
- 151 **Yanco Agricultural High School:** (SS), 07/08/06 **Bred by** P M Lawrence
- 152 **Yanco Agricultural High School:** (MG), 07/08/06 **Bred by** M Knight

AWARDS FOR BEEF CARCASE COMPETITION

AWARDS - LIVE

31. Awards will be provided for each of the ordinary classes as follows:
- Ribbons: 1st, 2nd & 3rd places, plus Highly Commended and Commended.
 - Prize money: 1st - \$25, 2nd - \$15, 3rd - \$10.
32. First and second placed Exhibits from the ordinary classes will then compete for the following awards, and presented with a Sash:
- Champion Light Domestic Steer or Heifer
 - Reserve Champion Light Domestic Steer or Heifer
 - Champion Medium Domestic Steer or Heifer
 - Reserve Champion Medium Domestic Steer or Heifer
 - Champion Heavy Domestic Steer or Heifer
 - Reserve Champion Heavy Domestic Steer or Heifer
 - Champion Export Steer or Heifer
 - Reserve Champion Export Steer or Heifer
 - Grand Champion Steer or Heifer
33. The highest placed Schools Exhibits from each ordinary class will then compete for the following awards:
- Champion Schools Steer or Heifer
 - Reserve Champion Schools Steer or Heifer
34. The highest placed Schools Exhibits will be drawn only from the top five Exhibits in each live class, ie: 1st through to 3rd, Highly Commended and Commended. If a class does not have a School exhibit amongst these top five, then no Exhibit from that class will compete for Champion or Reserve Champion Schools Steer or Heifer awards.

CARCASE AWARDS

35. Awards will be provided for each of the Light Domestic, Medium Domestic and Heavy Domestic and Export carcase divisions as follows:
- Prize money: 1st - \$300, 2nd - \$150, 3rd - \$50
 - Sashes and wall plaques will also be awarded to:
 - Champion Light Domestic Carcase
 - Champion Medium Domestic Carcase
 - Champion Heavy Domestic Carcase
 - Champion Export Carcase
 - Grand Champion Carcase
 - Champion School Carcase
37. Wall plaques will be issued to the Exhibitors of the Grand Champion Carcase, and also to the Champion Schools Carcase.
38. The Exhibitor of the Grand Champion Carcase will also be awarded \$1000 by The Royal Agricultural Society of Victoria.

SCHOOL AND COLLEGE PARADERS COMPETITION

39. Students from each school or college entering steers or heifers in the Royal Melbourne Show Led Steer or Heifer Beef Carcase Competition may enter the School & College Paraders competition, which will be held on Tuesday 18 September 2007.
40. Upon receipt of Entry in the 2007 Led Steer or Heifer Beef Carcase Competition, those Exhibitors that are eligible (ie: Schools and Colleges) will be forwarded a separate Entry form pertaining to the School & College Paraders Competition.
41. Entries stating the name, age and school must be received at the RAS's Administration Office, located at Melbourne Showgrounds, Epsom Rd, Ascot Vale, 3032 by not later than 5:30pm on Friday 17 August 2007.
42. The number of students from each school or college is restricted to three for each steer or heifer exhibited (as opposed to entered). Points gained in this section contribute to the Most Successful School or College Exhibitor awards.
43. Classes will be arranged in suitable groups based on age.
44. Sashes will be awarded for:
- 1st, 2nd and 3rd in each class.
 - Champion Schools Steer or Heifer Parader.
 - Reserve Champion Schools Steer or Heifer Parader
45. A Certificate of Participation will be awarded to all entrants. The RAS may choose to provide these Certificates after the completion of the Show.

MOST SUCCESSFUL SCHOOLS OR COLLEGE HOOF & HOOK EXHIBITOR.

46. The Bott-Burston perpetual trophy plus an annual replica will be awarded to the School or College gaining the highest total number of points in the School & College Paraders, Live Steer and Heifer, and Beef Carcase classes based on the following:
- 3 points for 1st
 - 2 points for 2nd
 - 1 point for 3rd
 - 2 points for Grand Champion
 - 3 points for Champion
 - 2 points for Reserve Champion

THE MARCUS OLDHAM COLLEGE TROPHY

47. The Marcus Oldham College perpetual trophy will be awarded to the highest scoring carcase entered by a school or college. The trophy will remain in the possession of the RAS, and a replica will be awarded to the winning school.

THE NORTHERN MELBOURNE INSTITUTE OF TAFE TROPHY

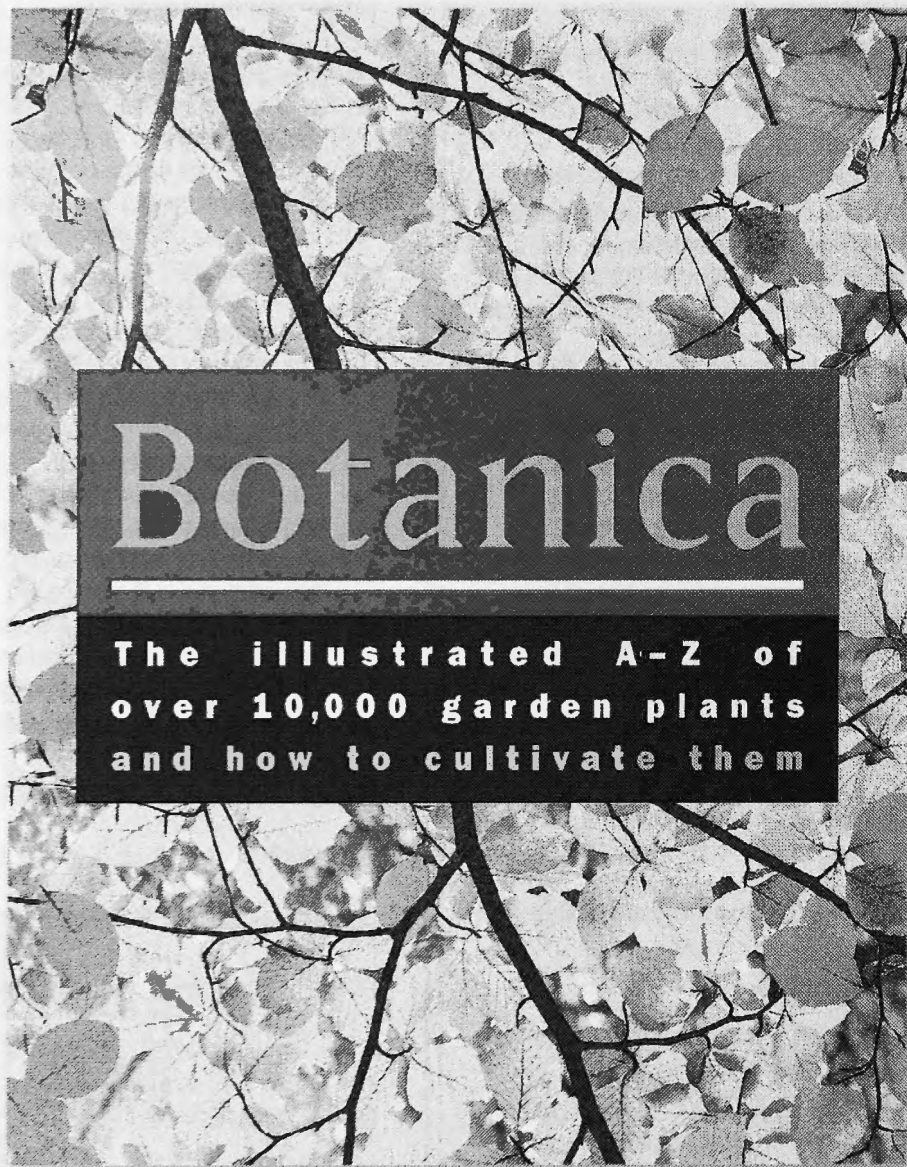
48. The Northern Melbourne Institute of TAFE perpetual trophy will be awarded to the highest scoring school Bred and Prepared carcase. The trophy will remain in the possession of the RAS, and a replica will be presented to the winning school.

THE BORTHWICK TROPHY

49. The Borthwick Trophy is celebrating its 55th year at the Royal Melbourne Show, and is widely recognised as the most prestigious interbreed steer and carcase award in Australia. The conditions of the competition are as under:
- The competition to be between teams of three purebred steers. Heifers are not eligible for the Borthwick Trophy.
 - Steers to be led into the judging ring.
 - Each team to be representative of any recognised Beef Cattle Breed.
 - Each team to be selected from amongst the entries in the ordinary classes by a Breed Panel prior to live judging of these classes.
 - Each breed to be represented by one team only.
 - The results of both live and carcase judging will be considered in determining the winner of the Borthwick Trophy, with 25% of total points allocated for live judging and 75% of total points allocated for carcase appraisal. (Maximum points awarded by live judge - 100 points).
 - Points gained by the steers in the carcase judging (maximum 300 points) to be added to the points awarded alive.
 - The winner of the Borthwick Trophy will be the team that gains the highest aggregate points in both the live and carcase judging. (Maximum 400 points).
 - The Borthwick Trophy to be competed for in perpetuity, and the name of the winning breed to be engraved on it each year. The Trophy to remain the property of The Royal Agricultural Society of Victoria Limited. A replica of the trophy will be presented to each of the Exhibitors of the winning team.



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AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM (ABCAS)



The Australian Beef Carcass Appraisal System ranks beef carcasses on their overall merit, and gives feedback to producers about compliance to market specifications, the yield of saleable meat and the potential eating quality of the meat.

ABCAS combines the extensive experience of the NSW Department of Primary Industries in carcass judging and evaluation with the advanced technology of the world's most comprehensive grading system, Meat Standards Australia (MSA). Practices to improve and optimise meat quality have come directly from research by the Co-operative Research Centre (CRC) for Beef Quality.

ABCAS focuses on the factors that producers can control. In commercial grading, MSA accounts for many factors that affect eating quality but which the producer cannot control, such as pre-slaughter management, livestock handling, hanging method, chilling and ageing.

As far as possible, carcass competitions and educational activities should be structured in accordance with MSA grading requirements to optimise meat quality and demonstrate best practice. Please note that although ABCAS provides grading information on all carcasses, in many competitions they will not be eligible for sale as MSA-graded beef, either because they do not meet MSA licensing conditions, or because they cannot meet requirements for pre-slaughter management (e.g. no mixing of different mobs of cattle, and direct delivery from farm to abattoir).

To assess market suitability, the basic specifications of a carcass are judged for compliance against the specifications of the appropriate market category.

1. Compliance to Market Specifications (20 points total)

Most markets require carcasses to meet basic specifications of age (dentition), sex, weight and P8 (rump) fat depth. Dentition is usually checked in the live cattle, and is not part of the carcass assessment, while some markets specify only steers.

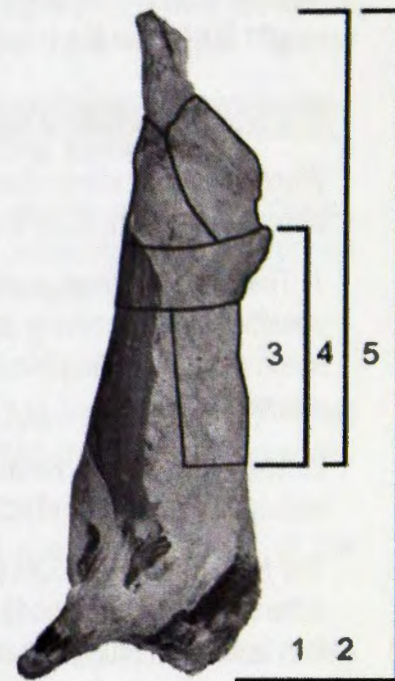
1.1 P8 Fat Depth (10 points) is measured on the hot carcass at the P8 site, over the rump, and is the method of describing fatness in the AUS-MEAT national carcass description language. It is commonly used to set market targets and for payment of premiums and discounts. Optimum P8 fat depth is the range set for each class (Market Category) in the carcass specifications.

1.2 Meat Colour (5 points) is recorded using AUS-MEAT standard meat colour chips in a range of 1a (very pale) to 7 (very dark purple). Colour strongly influences consumer appeal, with bright, pinkish colours in the range 1b to 3 being most acceptable to consumers. Carcasses must meet the MSA specification of Meat colour 1b to 3 to receive eating quality points.

1.3 Fat Distribution (5 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, udder, ribs and brisket.

Points	Description
5	Meets minimum fat requirements with good even fat cover over entire body, without excess deposits of subcutaneous or seam fat.
4	Meets minimum fat requirements with good even cover over the butt.
3	Meets minimum fat requirements with fat cover over major primals, Cube roll, Striploin and Rump.
2	Lean carcasses or carcasses with uneven fat distribution. Also carcasses with some excess fat deposits or seam fat.
1	Fails to meet minimum fat requirements or overfat carcasses with excessive fat deposits.
0	Extremely lean or extremely fat, wastey carcasses.



* Carcasses must have adequate fat cover over the highlighted areas to receive maximum points.

1.4 Fat Colour is recorded for your information at the end of the eating quality section but has no direct impact on eating quality; excessive yellowing or softness may affect the saleability of the carcass. 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).

There are no points allocated for fat colour but individual competitions may apply penalty points (max. 5) if a carcass exceeds Fat colour 3 or if a market specification for fat colour is set.

1.5 Penalties may be applied to carcasses that:

- fall outside the specified weight range (usually 1 point per kg outside)
- Exceed Fat colour 3 or fall outside the specified fat colour range
- Show Secondary Sexual Characteristics (bull or stag)
- Fall outside specifications for dentition
- Exhibit obvious defects, e.g. bruising, blood splash, injection site damage.

2. Saleable Meat Yield (35 points total)

Saleable 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, and they are heavily muscled with a thin, even fat cover, but the fat depth and distribution must be adequate to meet quality requirements.

8 BEEF CARCASS RESULTS

2.1 Rib Fat Depth (15 points) is a good indicator of carcass yield with over-fat animals having lower yields. It is measured in millimetres at the quartering site (usually 10/11th or 12/13th rib). Optimum rib fat depth is the range set for each class (Market Category) in the specifications. To receive eating quality points, carcasses must meet the MSA minimum standard of 3mm at the quartering site.

2.2 Eye Muscle Area (20 points) is a good indicator of the red meat content of the carcass. It is measured in square centimetres at the quartering site (10/11th or 12/13th rib) and points awarded according to the area measured in relation to the carcass weight. The larger the rib eye area in relation to the carcass weight the higher the points awarded.

3. MSA Eating Quality (45 points, combined)

When Meat Standards Australia (MSA) grades a carcass, grading is based on the principles that:

1. The potential meat quality of an animal must be realised as far as possible by minimising stress between farm and slaughter, and by optimising chilling/electrical stimulation conditions during processing
2. There are known variable factors that affect the eating quality of individual muscles and adjustments are made for their effect.

The MSA Grading Model predicts eating quality of 40 muscles by 6 different cooking methods. It applies all our current knowledge about the factors affecting meat quality – which muscles they affect, by how much, and what interactions there are with other factors. These have been defined by a large research effort and more than 439 000 consumer product tests, involving some 62 800 consumers.

In the Australian Beef Carcass Appraisal System the MSA eating quality score is the average predicted MSA eating quality score of 11 major primal cuts, cooked by their optimum method. Scores have been scaled to deliver a maximum of 45 points for eating quality. If carcasses fail to meet MSA minimum requirements, they are below the benchmark standard for high quality table beef and will not receive an eating quality score.

Eating quality variables and their effect

In commercial grading, once cattle have been slaughtered and have met processor requirements for eligibility, the grader enters information about each carcass and the MSA Model predicts the eating quality of each cut (visit www.msagrading.com for further details). Predictions are scientifically based and validated by the extensive MSA consumer testing program.

Processor requirements include:

1. Meeting the MSA pH decline “window” – the rate of chilling and amount of electrical stimulation to optimise meat quality, determined by CRC research)
2. Cattle must be from a licensed producer / saleyard and must be accompanied by an MSA vendor declaration.
3. Direct consignment cattle must be killed the day after dispatch.
4. No mixing or drafting of different mobs of cattle.

Please note that the structure of some competitions may preclude the carcasses from commercial grading. In this case, the assessments are provided for education and feedback.

3.1 Ultimate pH

pH is a measure of acidity / alkalinity levels of the meat. It is very important for keeping quality (shelf life) and is related to its cooking properties, colour and consumer acceptance.

After slaughter, the reserves of glycogen (energy) in the animals' muscles are converted to lactic acid, causing the pH to fall. As long as there is adequate glycogen present at slaughter, the pH will fall to within the normal range of 5.4 to 5.7. If there is not enough glycogen (due to stress or poor nutrition) then pH will remain above the acceptable limit of pH 5.70 and the meat is likely to be dark in colour, with poor keeping quality.

High pH meat is more difficult to cook to the right degree of doneness. At the same temperature as a cooked normal steak, it appears much rarer and if further cooked will lose its juices and become tough and dry.

- MSA rejects carcasses with pH over 5.70
- A slight downward adjustment is made to eating quality of all cuts from carcasses high in the acceptable 5.70 range.
- To maintain high glycogen levels it is important to maintain a high level of nutrition and water prior to slaughter and minimise transport and handling stress.

3.2 Ossification (maturity) and Carcass Weight

Ossification score is a measure of physiological maturity of the beef carcass. Hot Standard Carcass Weight (HSCW) is used in conjunction with the ossification score to identify carcasses with greater weight for maturity - faster grown cattle have better eating quality.

As beef cattle mature the cartilage present around the bones of the spinal column gradually change into bone (ossify). The rate at which this occurs is reasonably predictable but is affected by factors such as sex and nutrition. The scale of ossification runs from 100 to 590.

Cuts from carcasses with lower ossification at the same weight are graded higher. Increasing ossification has a cut-by-cut effect with a high effect on some cuts (e.g. rump) and a low effect on others (e.g. oyster blade).

Ossification score is influenced by a number of other factors:

- Heifers tend to have higher ossification scores at the same age compared to steers
- Hormonal Growth Promotants (HGP) - treatment tends to increase ossification scores
- Nutritional setbacks or injury can increase ossification score, and this is not reversible.

Ossification score is assessed at three different locations on the sawn chine: the 5 sacral vertebrae (Tail), 6 Lumbar (back) and first 13 thoracic vertebrae (ribs).

3.3 Tropical Breed Content (TBC) % and Hump Height

MSA data clearly shows that cattle with tropical breed content have a higher risk of delivering “unacceptable” beef to consumers. Research by the Beef CRC has found that these breeds do carry more genes associated with toughness, but if animals are well managed before slaughter and optimally processed, the differences are small.

MSA research has determined that the major negative effect is toughening of the striploin, cube roll, tenderloin and oyster blade – all high value grilling cuts. The effect is smaller in the cuts with higher connective tissue such as brisket, topside, outside (silverside) and eye round.

The percentage of tropical breed content is taken into account by the grading model in combination with other factors. All cuts from 100% tropical breeds can still meet acceptable MSA consumer standards if the cattle are within age and fat limits and optimum eating quality interventions such as tenderstretch hanging, and ageing of cuts, are applied.

In crossbred cattle the hump height is an easily measured indicator of the percentage tropical breed content (TBC %). Animals of the same TBC can show different levels of visible traits such as hump, pizzelle and ear length. Analysis of MSA data has confirmed that when adjusted for carcass weight, hump height can also be used to estimate the 'tropical breed effect' on eating quality. Hump height is measured in increments of 5mm on the hump muscle (*M. Rhomboideus*) on the animals' neck.

The tropical breed content (TBC) is supplied by the producer on the MSA Vendor Declaration or as the breed description on the competition entry form. Values are expressed as a percentage: 0, 12, 18, 25, 38, 50, 75, 100.

The grading model adjusts hump height for carcass weight and ossification, then checks this against the declared TBC% and applies whichever is the greater of the two eating quality adjustments.

3.4 MSA and AUS-MEAT Marbling Score

Marbling is the intramuscular fat (IMF), which appears as fine flecks within the muscle. It is deposited unevenly throughout the body, increasing through the carcass towards the neck and decreasing towards the tail. As cattle fatten, deposits accumulate in all the main fat depots (under the skin, around the internal organs, between the muscles and inside the muscles) but some cattle have the genetic ability to favour the development of marbling within the muscles.

To maximise marbling, cattle must be on good nutrition, at least during the finishing stage, and well finished.

MSA research associates increased marbling to higher eating quality scores for many grilling and roasting cuts. The effect is greatest in the loin cuts (cube roll and striploin) but it is possible to achieve good eating quality without visible marbling.

The MSA grader assesses marbling on the exposed rib eye (eye-muscle) at the quartering site.

AUS-MEAT marbling is assessed on a scale of 0 to 6, reported in tenths within each score, and is based on the total amount of marbling within the eye muscle.

An MSA-specific marbling score is also given on a scale of 100 to 1190, in increments of 10, with emphasis on its fineness and how it is distributed. This is thought to relate more closely to eating quality.

3.5 Sex

There are small differences in eating quality between steers and heifers, other factors being equal. Although small, the effect of sex is

rather complex, with heifers having a lower eating quality in some muscles and higher in others compared to steers.

The biological basis for the sex effect is not clear at this stage.

3.6 Rib Fat

In ABCAS, Rib fat depth is primarily used as an indicator of saleable meat yield, but it also plays two roles in eating quality. Firstly, MSA requires a minimum of 3mm of subcutaneous fat at the quartering site with even fat distribution required over the entire body. This fat cover helps avoid eating quality problems caused by a rapid or irregular pattern of chilling (see fat distribution). Secondly, fatter carcasses have slightly improved eating quality, over and above that associated with marbling and in this case a small upward adjustment is made to the grilling cuts.

3.7 Other variable factors affecting eating quality

There are other factors affecting eating quality in the MSA model, but most are usually constant across competition groups, or are outside the producer's control. The factors include:

3.7.1 Hang Method

Tenderstretch hanging (from the pelvis) has a number of significant advantages over the traditional hanging from the Achilles tendon (AT or hock), including:

- Significant improvement in eating quality from most of the major high-priced cuts
- A reduced need for post-slaughter ageing to improve eating quality
- Significant improvement in eating quality of tropical breed types
- Counteracts the negative eating quality effects of hormonal growth promotants (HGPs)

3.7.2 Hormonal Growth Promotants (HGPs)

HGPs have a negative effect on eating quality, especially in the grilling cuts, and this effect will soon become part of the eating quality calculation in the MSA model. HGPs are not

3.7.3 Milk Fed Vealer (MFV)

Unweaned calves produce beef with better eating quality compared to weaned calves of similar age and fatness. The MSA model adjusts scores for all cuts.

3.7.4 Saleyards

The extra stress of saleyard handling compared to direct transport from farm to abattoir has been shown to reduce eating quality. The MSA model adjusts scores across the carcass.

3.7.5 Ageing

Storing beef carcasses or vacuum-packed cuts for up to 21 days at 0-1°C improves tenderness. Improvement is greatest in AT hung carcasses, in those with higher tropical breed content and those treated with HGPs.

2007 ROYAL MELBOURNE SHOW

THE WEEKLY TIMES BEEF CARCASE COMPETITION

LIVE CHAMPION AWARDS

GRAND CHAMPION STEER OR HEIFER

Exhibit 108, HA Seeley, (Charolais)

CHAMPION LIGHT DOMESTIC STEER OR HEIFER

Exhibit 123, St Johns College - Dubbo, (Limousin x Charolais/Hereford)

RESERVE CHAMPION LIGHT DOMESTIC STEER OR HEIFER

Exhibit 146, Yanco Agricultural High School, (Limousin x Murray Grey)

CHAMPION MEDIUM DOMESTIC STEER OR HEIFER

Exhibit 116, St Johns College - Dubbo, (Charolais x Angus)

RESERVE CHAMPION MEDIUM DOMESTIC STEER OR HEIFER

Exhibit 124, St Johns College - Dubbo, (Limousin x Limousin/Shorthorn)

CHAMPION HEAVY DOMESTIC STEER OR HEIFER

Exhibit 13, Billabong High School, (Limousin)

RESERVE CHAMPION HEAVY DOMESTIC STEER OR HEIFER

Exhibit 115, St Johns College - Dubbo, (Charolais x Angus/Hereford)

CHAMPION EXPORT STEER OR HEIFER

Exhibit 108, HA Seeley, (Charolais)

RESERVE CHAMPION EXPORT STEER OR HEIFER

Exhibit 107, HA Seeley, (Charolais x Red Angus)

CLASS 1 Light Domestic 240kg – 339kg Live

1st 123 St Johns College – Dubbo (LLxCC/HH)
2nd 146 Yanco Agricultural High School (LLxMG)
3rd 111 Senger-Whitehead (LWxPH)

CLASS 2 Medium Domestic 340kg – 379kg Live

1st 11 Billabong High School (LL)
2nd 125 St Johns College – Dubbo (LLxCC/MG)
3rd 43 Geelong Grammar School Timbertop (MG)

CLASS 3 Medium Domestic 380kg – 410kg Live

1st 47 Geelong Grammar School Timbertop (MG)
2nd 150 Yanco Agricultural High School (LLxMG)
3rd 16 Brown & L Ward (SQM)

CLASS 4 Medium Domestic 411kg – 425kg Live

1st 118 St Johns College – Dubbo (LLxSS/MG)
2nd 126 St Johns College – Dubbo (LLxHH/AA)
3rd 117 St Johns College – Dubbo (CCxAA/HH)

CLASS 5 Medium Domestic 426kg – 449kg Live

1st 116 St Johns College – Dubbo (CCxAA)
2nd 124 St Johns College – Dubbo (LLxLL/SS)
3rd 14 Billabong High School (LLxAA)

CLASS 6 Heavy Domestic 450kg – 474kg Live

1st 13 Billabong High School (LL)
2nd 120 St Johns College – Dubbo (LLxAA/HH)
3rd 33 Finley High School (CCxMG)

CLASS 7 Heavy Domestic 475kg – 499kg Live

1st 115 St Johns College – Dubbo (CCxAA/HH)
2nd 22 Chairi Christian School (LLxLL/AA)
3rd 129 St Pauls College (AAxMG/SI)

CLASS 8 Heavy Domestic 500kg – 519kg Live

1st 70 Longerenong College (CC)
2nd 135 Tippetts Glengyron (SS)
3rd 71 Longerenong College (CCxSS/HH)

CLASS 9 Heavy Domestic 520kg – 550kg Live

1st 130 St Pauls College (AAxLL)
2nd 103 O'Sullivan (PHxLL)
3rd 60 Glenormiston South West TAFE

CLASS 10 Export 551kg – 600 kg Live

1st 119 St Johns Collge – Dubbo (CCxAA)
2nd 34 Finley High School (SS)
3rd 128 St Pauls College (PH)

CLASS 11 Export 601kg – 700kg

1st 108 HA Seeley (CC)
2nd 107 HA Seeley (CC)
3rd North Melbourne Institute of TAFE (AA)

SCHOOL AND COLLEGE AWARDS

MOST SUCCESSFUL SCHOOLS OR COLLEGE EXHIBITOR

THE BOTT-BURSTON TROPHY

St Johns College – Dubbo 45 points

CHAMPION SCHOOLS LED STEER OR HEIFER

Exhibit 116, St Johns College - Dubbo, (Charolais x Angus)

RESERVE CHAMPION SCHOOLS LED STEER OR HEIFER

Exhibit 13, Billabong High School, (Limousin)

School	1st 3 points		2nd 2 points		3rd 1 point		Grand Champion 2 points		Champion 3 points		Reserve Champion 2 points		Total
St Johns College - Dubbo	6	18	5	10	1	1			4	12	2	4	45
Billabong High School	3	9	1	2	3	3			1	3	2	4	21
Longerenong College	2	6			3	3	1	2	3	9			20
Yanco Agricultural High School	2	6	3	6	1	1			1	3	1	2	18
St Pauls College	3	9	1	2	2	2			1	3			16
Glenormiston South West TAFE	1	3	2	4	1	1							8
Finley High School			2	4	2	2							6
Northern Melbourne Institute of TAFE	1	3	1	2	1	1							6
Geelong Grammar School Timbertop	1	3			1	1							4
Barham High School			1	2	1	1							3
Chairo Christian College			1	2		0							2
Nagle College					2	2							2

SCHOOL AND COLLEGE PARADERS AWARDS

CHAMPION SCHOOL STEER OR HEIFER PARADER

Nathan O'Sullivan (St Pauls College)

RESERVE CHAMPION SCHOOL STEER OR HEIFER PARADER

Letisha Salke (Billabong High School)

CLASS 1 (12 years)

- 1st Mathew Singh (St Johns College - Dubbo)
2nd Jessica Crick (Barham High School)

CLASS 2 (13 years)

- 1st Kate Lawrence (Yanco Agricultural High School)
2nd April Salzke (Billabong High School)
3rd Brialie Guaran (Barham High School)

CLASSES 3,4 & 5 (14 years)

- 1st Celina Batig-Hitz (Yanco Agricultural High School)
2nd Ernest Alcorn (Yanco Agricultural High School)
3rd Ryan Burden (Yanco Agricultural High School)

CLASSES 6, 7 & 8 (15 years)

- 1st Nathan O'Sullivan (St Pauls College)
2nd Lauren Amor (St Johns College Dubbo)
3rd John McKenna (Finley High School)

CLASSES 9 & 10 (16 years)

- 1st Kirsty Taylor (St Pauls College)
2nd Lachlan Mann (St Pauls College)
3rd Georgia Bramley (Yanco Agricultural High School)

CLASSES 11 & 12 (17 years)

- 1st Latisha Salzke (Billabong High School)
2nd Kirby Faulks (Finley High School)
3rd Jess Kyle (Nagle College)

CLASS 13 (18 years)

- 1st Sharon Briggs (Glenormiston South West TAFE)
2nd Naomi Stewart (Northern Melbourne Institute of TAFE)
3rd Jarrod Peterson (Nagle College)

CLASS 14 (19 years)

- 1st Jacob Last (Longerenong College)
2nd Emma Hyne (Glenormiston South West TAFE)
3rd Andrew Harvey (Longerenong College)

CLASS 15 (20 years and over)

- 1st Kellet McDonnell (Northern Melbourne Institute of TAFE)
2nd Ben Stephens (Glenormiston South West TAFE)
3rd Jenna Barratt (Longerenong College)

CHAMPION SCHOOLS CARCASS

THE MARCUS OLDHAM COLLEGE TROPHY

Exhibit 70, Longerenong College (Charolais) 89.333 points

HIGHEST SCORING SCHOOL BRED AND PREPARED CARCASS

THE NORTHERN MELBOURNE INSTITUTE OF TAFE TROPHY

Exhibit 126, St Johns College - Dubbo (Limousin x Hereford/Angus) 88.048 points



BEEF CARCASS CHAMPION AWARDS

GRAND CHAMPION CARCASS

Exhibit 70, Longerenong College (Charolais) 89.333 points

CHAMPION LIGHT DOMESTIC CARCASS

Not Awarded

CHAMPION MEDIUM DOMESTIC CARCASS

Exhibit 149, Yanco Agricultural High School (Limousin x Murray Grey) 87.162 points

CHAMPION HEAVY DOMESTIC CARCASS

Exhibit 77, Longerenong College (Charolais x Angus) 88.483 points

CHAMPION EXPORT CARCASS

Exhibit 70, Longerenong College (Charolais) 89.333 points

2007 ROYAL MELBOURNE SHOW

THE BORTHWICK TROPHY

Awarded to CHAROLAIS

Exhibit 31, Finley High School 77.751 points

Exhibit 70, Longernong College 89.333 points

Exhibit 108, H A Seeley 86.357 points

AWARD	BREED	EXHIBIT NUMBERS			LIVE	CARCASE	CARCASE	CARCASE	TOTAL
1	CHAROLAIS	31	70	108	81.000	77.751	89.333	86.357	334.441
2	MURRAY GREY	46	47	66	87.000	81.586	80.737	76.465	325.788
3	LIMOUSIN	15	60	75	73.000	79.987	74.151	86.229	313.367
4	WELSH BLACK	112	113	114	75.000	74.604	83.014	78.148	310.766
5	ANGUS	55	97	131	74.000	80.035	77.794	78.101	309.930
6	RED POLL	2	58	95	72.000	77.278	81.564	78.249	309.091
7	HEREFORD	5	26	29	62.000	78.191	80.993	84.380	305.564
8	SHORTHORN	32	34	135	78.000	72.529	80.115	41.440	272.084
9	POLL HEREFORD	49	50	128	56.000	44.141	77.669	80.053	257.863

1953	Angus	1967	Murray Grey	1981	Murray Grey	1995	Murray Grey
1954	Angus	1968	Angus	1982	Angus	1996	Murray Grey
1955	Angus	1969	Poll Shorthorn	1983	Hereford	1997	Hereford
1956	Hereford	1970	Poll Shorthorn	1984	Angus	1998	Shorthorn
1957	Angus	1971	Hereford	1985	Poll Hereford	1999	Angus
1958	Angus	1972	Murray Grey	1986	Angus	2000	Murray Grey
1959	Angus	1973	Murray Grey	1987	Angus	2001	Shorthorn
1960	Poll Hereford	1974	Angus	1988	Angus	2002	Shorthorn
1961	Angus	1975	Murray Grey	1989	Angus	2003	Shorthorn
1962	Poll Hereford	1976	Murray Grey	1990	Murray Grey	2004	Murray Grey
1963	Angus	1977	Murray Grey	1991	Charolais	2005	Charolais
1964	Angus	1978	Galloway	1992	Charolais	2006	Charolais
1965	Angus	1979	Galloway	1993	Murray Grey	2007	Charolais
1966	Angus	1980	Galloway	1994	Murray Grey		



2007 Royal Melbourne Show Carcase Competition.

Competition Date: 21/09/2007

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

Class: 1 - Light Domestic 100 - 180 Kg

Body No	Tag ID	Market Cat	Live Weight	HSCW	Dress %	Breed Type	Exhibitor Details	Market Specifications *					Saleable Meat Yield **				MSA - Eating Quality ***							Grand Total					
								P8 Fat		MC		FC	DIST	Penalty	Total	RFT		EMA		Total	TBC	Sex	Hump		OSS	AUS MB	MSA MB	pH	Total
								(mm)	/ 10	1a-7	/ 5	Value	/ 5	Points	/ 20	(mm)	/ 15	sq cm	/ 20	/ 35									/ 45
67		A	290	154	53%		Mr & Mrs G & N King	2	4	2	4	2	2	0	10.0	3	10.0	52	13.4	23.4	0	M	30	100	0.7	270	5.47	34.471	67.851
65		A	301	169	56%		CH & VM Hawkins	3	8	2	4	2	3	0	15.0	3	10.0	47	9.2	19.2	0	M	35	100	0.1	200	5.51	33.567	67.758

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

* Market Spec Legend

P8 - P8 Fat (mm)
MC - Meat Colour (1a - 7)
DIST - Fat Distribution (1 - 5)

** SMY Legend

RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA Legend

TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)
AUSMB - AusMeat Marbling (1 - 9)
MSAMB - MSA Marbling (100 - 1100)
pH - Meat pH (5.3 - 5.7)
FC - Fat Colour (0 - 8)

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. Ossification score of 300 or greater
3. Fat Distribution inadequate
4. pH above 5.7
5. Meat Colour of 1a or greater than 3



2007 Royal Melbourne Show Carcase Competition.

Competition Date: 21/09/2007

Quartering Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

Class: 2 - Medium domestic 180.1 - 240 Kg

Body No	Tag ID	Market Cat	Live Weight	HSCW	Dress %	Breed Type	Exhibitor Details	Market Specifications *							Saleable Meat Yield **				MSA - Eating Quality ***							Grand Total			
								P8 Fat (mm)	/ 10	MC 1a-7	/ 5	FC Value	DIST / 5	Penalty Points	Total / 20	RFT (mm)	/ 15	EMA sq cm	/ 20	Total / 35	TBC	Sex	Hump	OSS	AUS MB		MSA MB	pH	Total / 45
149		B	347	200	58%		Yanco Agricultural High School	7	10	2	4	2	4.5	0	18.5	8	15.0	77	20.0	35.0	0	F	45	140	0.2	250	5.54	33.662	87.162
147		B	351	193	55%		Yanco Agricultural High School	5	9	1B	5	2	4.5	0	18.5	7	15.0	69	19.4	34.4	0	M	45	140	0.2	260	5.48	33.757	86.697
43		B	370	225	61%		Geelong Grammar School	7	10	1B	5	1	2.5	0	17.5	8	15.0	87	20.0	35.0	0	M	50	100	0.1	200	5.55	33.619	86.119
150		B	380	235	62%		Yanco Agricultural High School	7	10	1B	5	2	4.5	0	19.5	7	15.0	93	20.0	35.0	0	F	50	150	0.1	200	5.54	31.595	86.095
21		B	382	218	57%		Chairo Christian School	7	10	1C	5	2	3	0	18.0	6	15.0	71	18.3	33.3	0	F	50	150	0.7	340	5.51	33.757	85.054
39		B	373	220	59%		Geelong Grammar School	11	8	1C	5	2	3.5	0	16.5	8	15.0	70	17.6	32.6	0	M	50	120	2.3	450	5.53	35.438	84.488
144		B	393	234	60%		Yanco Agricultural High School	9	10	3	2	1	4.5	0	16.5	6	15.0	75	19.1	34.1	0	M	50	100	0.1	220	5.60	33.629	84.231
11		B	376	239	64%		Billabong High School	5	9	2	4	2	2.5	0	15.5	5	15.0	90	20.0	35.0	0	F	65	140	0.3	260	5.62	33.605	84.105
18		B	347	195	56%		I & A Burnside	9	10	1C	5	3	4.5	0	19.5	7	15.0	63	15.9	30.9	0	M	40	100	0.1	200	5.61	33.538	83.906
46		B	382	229	60%		Geelong Grammar School	6	10	1B	5	1	4.5	0	19.5	9	13.0	66	14.5	27.5	0	M	40	110	1.0	340	5.42	34.614	81.586
64		B	396	227	57%		CH & VM Hawkins	8	10	3	2	2	4	0	16.0	6	15.0	68	15.8	30.8	0	M	55	100	1.2	360	5.60	34.671	81.355
143		B	394	232	59%		Yanco Agricultural High School	9	10	1C	5	1	4.5	0	19.5	11	9.0	74	18.7	27.7	0	M	45	100	0.1	230	5.48	34.105	81.324
26		B	400	224	56%		Emmanuel College	9	10	3	2	2	4.5	0	16.5	8	15.0	66	14.9	29.9	0	M	50	120	0.8	350	5.59	34.567	80.993
68		B	377	206	55%		Mr & Mrs G & N King	5	9	1C	5	2	5	0	19.0	8	15.0	59	12.6	27.6	0	F	45	140	0.3	260	5.48	33.762	80.370
36		B	350	204	58%		Finley high School	10	10	2	4	2	4	0	18.0	10	11.0	65	16.2	27.2	0	F	45	150	0.7	360	5.51	34.471	79.651
45		B	380	226	59%		Geelong Grammar School	8	10	3	2	2	4.5	0	16.5	8	15.0	63	13.0	28.0	0	M	45	130	1.0	350	5.63	34.557	79.107
50		B	378	212	56%		Glen Goulburn Poll Herefords	5	9	1C	5	1	3.5	0	17.5	5	15.0	58	11.5	26.5	0	M	40	110	0.2	240	5.56	33.671	77.669
20		B	356	207	58%		Chairo Christian School	4	7	3	2	2	2.5	0	11.5	5	15.0	68	17.6	32.6	0	F	40	130	0.1	220	5.68	33.486	77.588
111		B	334	183	55%		Mrs L Senger-Whitehead	5	9	3	2	2	4	0	15.0	8	15.0	56	13.0	28.0	0	M	40	120	0.7	320	5.68	34.486	77.489
110		B	388	223	57%		Mrs L Senger-Whitehead	8	10	2	4	4	4	0	18.0	11	9.0	66	15.0	24.0	0	M	60	130	1.3	370	5.49	35.290	77.308
2		B	368	209	57%		Barham High School	7	10	2	4	3	4	0	18.0	6	15.0	56	10.6	25.6	0	M	55	100	0.1	200	5.47	33.638	77.278
123		B	320	209	65%		St Johns College-Dubbo	3	5	3	2	2	2	0	9.0	5	15.0	88	20.0	35.0	0	F	65	140	0.2	260	5.48	33.214	77.214
25		B	327	195	60%		Emmanuel College	4	7	1C	5	2	4.5	0	16.5	4	12.0	61	14.7	26.7	0	M	45	100	0.2	200	5.56	33.548	76.785
1		B	319	183	57%		Barham High School	5	9	1C	5	2	4.5	0	18.5	6	15.0	49	9.0	24.0	0	M	45	120	0.4	260	5.60	33.743	76.291
35		B	315	182	58%		Finley High School	4	7	1C	5	1	3.5	0	15.5	4	12.0	57	13.7	25.7	0	M	45	100	0.2	260	5.52	34.066	75.245

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* Market Spec Legend

P8 - P8 Fat (mm)
MC - Meat Colour (1a - 7)
DIST - Fat Distribution (1 - 5)

** SMY Legend

RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA Legend

TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)
AUSMB - AusMeat Marbling (1 - 9)
MSAMB - MSA Marbling (100 - 1100)
pH - Meat pH (5.3 - 5.7)
FC - Fat Colour (0 - 8)

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. Ossification score of 300 or greater
3. Fat Distribution inadequate
4. pH above 5.7
5. Meat Colour of 1a or greater than 3



2007 Royal Melbourne Show Carcase Competition.

Competition Date: 21/09/2007

Quartering Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

146	B	335	183	55%	Yanco Agricultural High School	4	7	1C	5	2	3	0	15.0	3	8.0	55	12.4	20.4	0	F	45	100	0.5	330	5.47	34.562	70.001
17	B	361	206	57%	I & A Burnside	3	5	1B	5	2	2	0	12.0	3	8.0	63	14.9	22.9	0	M	40	120	0.2	240	5.52	33.671	68.539
125	B	366	232	63%	St Johns College-Dubbo	8	10	5	0	2	3.5	0	13.5	7	15.0	88	20.0	35.0	0	F	50	110	1.0	340	6.54	0.000	48.500
62	B	357	210	59%	Gundagai High School	7	10	4	1	3	4.5	0	15.5	9	13.0	65	15.6	28.6	0	M	50	100	0.2	260	5.92	0.000	44.134

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* Market Spec Legend

P8	- P8 Fat (mm)
MC	- Meat Colour (1a - 7)
DIST	- Fat Distribution (1 - 5)

** SMY Legend

RFT	- Rib Fat (mm)
EMA	- Eye Muscle Area (sq cm)

*** MSA Legend

TBC	- Tropical Breed Content (%)
Sex	- Male or Female (M/F)
Hump	- Hump Height (mm)
OSS	- Ossification (100 - 590)
AUSMB	- AusMeat Marbling (1 - 9)
MSAMB	- MSA Marbling (100 - 1100)
pH	- Meat pH (5.3 - 5.7)
FC	- Fat Colour (0 - 8)

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. Ossification score of 300 or greater
3. Fat Distribution inadequate
4. pH above 5.7
5. Meat Colour of 1a or greater than 3



2007 Royal Melbourne Show Carcase Competition.



Competition Date: 21/09/2007

Quartering Site: 10-11 Rib

EXHIBITOR BY CLASS

NSW DEPARTMENT OF
PRIMARY INDUSTRIES

Class: 3 - Heavy Domestic 241.1 - 300 Kg

Body No	Tag ID	Market Cat	Live Weight	HSCW	Dress %	Breed Type	Exhibitor Details	Market Specifications *						Saleable Meat Yield **					MSA - Eating Quality ***										
								P8 Fat		MC		FC	DIST	Penalty	Total	RFT		EMA		Total	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total	Grand
								(mm)	/ 10	1a-7	/ 5	Value	/ 5	Points	/ 20	(mm)	/ 15	sq cm	/ 20	/ 35								/ 45	Total
77		C	428	257	60%		Longerenong College	12	10	1C	5	2	4.5	0	19.5	8	15.0	78	18.7	33.7	0	M	55	120	1.7	370	5.50	35.276	88.483
126		C	423	257	61%		St Johns College-Dubbo	10	10	1C	5	3	3.5	0	18.5	8	15.0	82	20.0	35.0	0	M	70	110	1.0	340	5.55	34.548	88.048
13		C	452	274	61%		Billabong High School	12	10	1C	5	1	3.5	0	18.5	10	15.0	93	20.0	35.0	0	F	50	150	0.5	300	5.40	34.424	87.924
117		C	425	261	61%		St Johns College-Dubbo	11	10	2	4	4	4.5	0	18.5	10	15.0	80	19.5	34.5	0	M	60	130	0.6	320	5.55	34.562	87.535
82		C	454	265	58%		Marist-Sion College Warragul	8	10	1C	5	2	3.5	0	18.5	10	15.0	79	18.5	33.5	0	M	45	120	1.0	360	5.51	35.267	87.311
116		C	428	266	62%		St Johns College-Dubbo	7	9	1C	5	3	3.5	0	17.5	6	15.0	82	20.0	35.0	0	M	60	130	0.5	300	5.51	34.538	87.038
72		C	468	280	60%		Longerenong College	9	10	2	4	1	4	0	18.0	10	15.0	80	17.7	32.7	0	M	60	130	0.7	340	5.52	34.595	85.341
141		C	457	290	63%		KT & CP Willoughby	5	7	2	4	2	4.5	0	15.5	7	15.0	84	19.1	34.1	0	M	70	140	1.8	400	5.52	35.300	84.896
42		C	430	246	57%		Geelong Grammar School	10	10	2	4	1	4.5	0	18.5	10	15.0	70	15.2	30.2	0	M	60	100	1.4	380	5.48	35.352	84.039
12		C	466	266	57%		Billabong High School	10	10	2	4	2	3.5	0	17.5	10	15.0	75	16.2	31.2	0	F	70	130	1.6	390	5.54	35.281	83.974
61		C	418	243	58%		Gundagai High School	8	10	1C	5	5	4.5	0	19.5	7	15.0	68	14.3	29.3	0	M	45	100	1.0	370	5.55	34.924	83.763
44		C	475	280	59%		Geelong Grammar School	9	10	1C	5	2	4.5	0	19.5	7	15.0	69	11.5	28.5	0	M	50	100	3.4	620	5.43	37.686	83.716
79		C	479	281	59%		Marist-Sion College Warragul	10	10	1B	5	2	3.5	0	18.5	10	15.0	75	14.8	29.8	0	M	55	110	1.0	370	5.41	35.362	83.691
33		C	473	278	59%		Finley High School	5	7	1C	5	1	3.5	0	15.5	9	15.0	81	18.5	33.5	0	M	60	100	1.0	290	5.49	34.538	83.530
138		C	417	266	64%		KT & CP Willoughby	7	9	3	2	3	4	0	15.0	8	15.0	87	20.0	35.0	0	M	55	120	0.1	200	5.66	33.505	83.505
124		C	427	261	61%		St Johns College-Dubbo	14	8	2	4	4	3.5	0	15.5	10	15.0	80	19.5	34.5	0	M	60	100	1.2	160	5.60	33.390	83.363
14		C	438	253	58%		Billabong High School	11	10	3	2	2	4	0	16.0	10	15.0	77	18.5	33.5	0	M	55	110	0.3	270	5.68	33.762	83.267
40		C	480	282	59%		Geelong Grammar School	12	10	2	4	2	3.5	0	17.5	11	13.0	79	17.0	30.0	0	M	60	120	2.0	440	5.53	35.752	83.251
145		C	415	246	59%		Yanco Agricultural High School	10	10	2	4	2	5	0	19.0	11	13.0	72	16.3	29.3	0	M	60	110	1.0	340	5.55	34.581	82.897
54		C	437	254	58%		Glenormiston Campus-South West In	8	10	1C	5	2	4.5	0	19.5	8	15.0	67	12.8	27.8	0	M	55	130	1.2	370	5.54	35.257	82.521
81		C	453	265	58%		Marist-Sion College Warragul	6	8	2	4	1	4	0	16.0	7	15.0	76	16.8	31.8	0	M	55	120	0.1	260	5.49	34.490	82.340
118		C	413	250	61%		St Johns College-Dubbo	6	8	2	4	2	3	0	15.0	6	15.0	76	18.2	33.2	0	M	65	140	0.2	250	5.50	33.714	81.927
58		C	459	264	58%		Glenormiston Campus-South West In	13	10	2	4	4	4.5	0	18.5	8	15.0	70	13.8	28.8	0	M	45	110	0.4	270	5.48	34.514	81.564
28		C	454	272	60%		Finley High School	8	10	1C	5	2	4.5	0	19.5	11	13.0	73	14.5	27.5	0	M	60	100	0.2	250	5.55	34.419	81.437
122		C	424	251	59%		St Johns College-Dubbo	8	10	2	4	3	4	0	18.0	11	13.0	71	15.3	28.3	0	M	60	120	1.0	360	5.54	34.933	81.230

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* Market Spec Legend

P8 - P8 Fat (mm)
MC - Meat Colour (1a - 7)
DIST - Fat Distribution (1 - 5)

** SMY Legend

RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA Legend

TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)
AUSMB - AusMeat Marbling (1 - 9)
MSAMB - MSA Marbling (100 - 1100)
pH - Meat pH (5.3 - 5.7)
FC - Fat Colour (0 - 8)

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. Ossification score of 300 or greater
3. Fat Distribution inadequate
4. pH above 5.7
5. Meat Colour of 1a or greater than 3