

THE 2006

ROYAL MELBOURNE SHOW



The
Best of
Shows

Beef Carcase
Catalogue of Results

Proudly presented by  **WEEKLY TIMES**

The Royal Agricultural Society of Victoria Limited

ACN 006 728 785

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(as at 1/9/2006)

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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 the RAS's Administration Office, located at Wool House, Level 2, 369 Royal Parade, Parkville 3052 by not later than 5:30pm on Friday 7 July, 2006. 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: \$35.00 (GST inc.) for Members
\$55.00 (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. All Exhibitors are to nominate a Market Category for their entry on a separate form that will be posted to each Exhibitor after the close of entries. This form must be returned to the RAS before 5.30pm on Friday 1 September 2006.

8. 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

9. All Exhibits will be weighed live early morning on Tuesday 26 September 2006..

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

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

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

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

14. 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.

15. 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.

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

17. 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.

18. All Exhibits must be either polled or dehorned.

19. 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.

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

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

22. 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.

23. 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.

24. 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.

25. 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.

26. 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

27. 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.

28. 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

29. To receive eating quality points all 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

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

ACQUISITION OF CARCASES

31. 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.

THE WEEKLY TIMES LED STEER OR HEIFER BEEF CARCASE COMPETITION



Live Judge: Terry Nolan
Paraders Judge: Noeleen Branson
Chief Steward: Anna Richards
Carcase Steward: Tim Bayliss
Stewards: B Godbolt, R Draper, H Sheehan,
K Dowsett, R Desira, N King, J Dooley

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

ENTRIES

- 1 **M & S Alberni:** (CCXSS), 01/01/05
- 2 **Alpine Angus:** (AA), 12/03/05 S: Koojan Hills Something Special W26
- 4 **Balla Balla Red Poll Stud:** (RP), 28/08/05 S: , D: Red Cactus Herzel
- 5 **Barham High School:** (HH), 01/09/05
- 6 **Barham High School:** (MGXRP), 01/10/05 S: , D: Almora Eric Spa
- 7 **Batlow Technology School:** (AAXRP), 08/08/05
- 8 **Batlow Technology School:** (LLXRP), 15/01/05
- 9 **Batlow Technology School:** (MG), 18/09/05
- 10 **Batlow Technology School:** (MG), 20/08/05
- 11 **Bayfield Pty Ltd:** (RA), 14/04/05
- 12 **Bayfield Pty Ltd:** (RA), 18/06/05 S: Rambo V54
- 13 **Bayfield Pty Ltd:** (RA), 29/05/05 S: Chiefton W56
- 14 **Billabong High School:** (LL), 01/09/05 S: Premier Captain Snooze, D: White Lakes Xtra
- 15 **Billabong High School:** (SS), 05/08/05 S: Wagon Vale Cobber W25
- 16 **Billabong High School:** (LL), 01/09/05 S: Mandayen Guardian W132, D: Mandayen Lena Y330
- 17 **Billabong High School:** (LLXHH/JJ), 15/08/05 S: Baylim W2
- 18 **Billabong High School:** (SS), 23/09/05 S: Grawenjobar X017
- 19 **Billabong High School:** (LL), 09/09/05 S: Baylim W2, D: Baylim H16
- 20 **Billabong High School:** (LL), 01/09/05 S: White Lakes Vision 2000, D: Mandayen Willa
- 21 **Billabong High School:** (LLXAA), 12/08/05 S: Baylim W2, D:
- 22 **Billabong High School:** (HHXSS), 25/08/05 S: Thule Bkb X45, D: Hillside Y072
- 23 **Billabong High School:** (LLXAA/HH), 01/09/05 S: White Lakes Vison 2000, D:
- 24 **Billabong High School:** (SS), 28/07/05 S: Wagon Vale Dingo W24
- 25 **Billabong High School:** (LL), 01/09/05 S: Mandayen Guardian W132, D: Mandayen Poll X250
- 26 **Billabong High School:** (SS), 22/09/05 S: Spry's Roan Rattler, D: Hillside V007
- 27 **Buckland, Taylor & Robinson:** (CCXAA), 01/07/05
- 28 **Buckland, Taylor & Robinson:** (CCXHH), 01/07/05
- 29 **Mr & Mrs I & A Burnside:** (MG), 01/10/05
- 30 **Chairo Christian School:** (RA), 10/09/05
- 31 **Chairo Christian School:** (LLXLL/AA), 29/03/05 S: The Pines Winston
- 32 **Chairo Christian School:** (BZXBZ/AA), 30/10/05 S: Lindenbroojk Warrie
- 33 **Chairo Christian School:** (LLXAA/FF), 26/07/05
- 34 **Colac College:** (HHXSI/HH), 01/06/05
- 35 **Colac College:** (HHXSI/HH) (B & P), 31/10/05
- 36 **Colac College:** (LL), 01/07/05
- 37 **Colac College:** (HHXSI/HH), 01/06/05
- 38 **Colac College:** (WB), 01/08/05
- 39 **Eastern Fleurieu School 7 - 12 Campus:** (SS), 25/05/05 S: Carlton Premier
- 40 **Eastern Fleurieu School 7 - 12 Campus:** (AA), 30/04/05 S: Naranda Quatas
- 41 **Eastern Fleurieu School 7 - 12 Campus:** (BG), 10/04/05 S: Belmont Park Hermone, D: Cian Ranaid Huron
- 42 **Eastern Fleurieu School 7 - 12 Campus:** (PH), 06/03/05 S: Heatherdale Printer W88, D: Suzell Chloe V26
- 43 **Edenhope College:** (AAXGV), 16/04/05 S: Stoney Point Xciting Design X36, D: Wychwood Vittoria Px022
- 44 **Edenhope College:** (CCXAA), 08/03/05 S: Caithness Xmass X40E
- 45 **Emmanuel College:** (HH), 15/08/05
- 46 **Emmanuel College:** (HH), 04/08/05
- 47 **Finley High School:** (BW), 23/06/05 S: Murray Hut H012, D: Murray Hut H825
- 48 **Finley High School:** (HH), 18/08/05
- 49 **Finley High School:** (AA), 05/07/05 S: Wollamia V80, D:
- 50 **Finley High School:** (MG), 11/07/05 S: Warrigal Kal W42, D: Sabre Sby7
- 51 **Finley High School:** (SS), 01/09/05 S: Eionmor Masterpiece 36K, D: Grawenjobar Taira 10th
- 52 **Finley High School:** (LLXAA/FF), 28/06/05
- 53 **Finley High School:** (MG), 10/10/05
- 54 **Finley High School:** (CCXAA), 12/02/05
- 56 **Finley High School:** (MGXCC/AA), 31/05/05
- 57 **Finley High School:** (WBXSI), 11/09/05 S: Rose A Ling Black Baron, D:
- 58 **Finley High School:** (BW), 17/05/05
- 59 **Finley High School:** (CC), 10/05/05
- 60 **Finley High School:** (BW), 10/05/05
- 61 **Geelong Grammar School - Timbertop:** (MG) (B & P), 15/03/05 S: Keighlans Swaledale, D:
- 62 **Geelong Grammar School - Timbertop:** (MG) (B & P), 27/03/05 S: Keighlans Swaledale, D:
- 63 **Geelong Grammar School - Timbertop:** (MG) (B & P), 03/10/05 S: Keighlans Swaledale, D:
- 64 **Geelong Grammar School - Timbertop:** (AA), 01/09/05
- 65 **Geelong Grammar School - Timbertop:** (AA), 01/09/05
- 67 **Geelong Grammar School - Timbertop:** (AA), 01/09/05
- 68 **Geelong Grammar School - Timbertop:** (MG) (B & P), 05/10/05 S: Keighlans Swaledale, D:
- 69 **Mrs L Gilchrist:** (WB), 02/09/05 S: Ebony Neuadd Knight (Can), D: Lemic Park Firecracker
- 70 **Mrs L Gilchrist:** (WB), 05/05/05 S: Ebony Neuadd Knight (Can), D: Lemic Park Debbie
- 71 **Glen Goulburn Poll Herefords:** (PH), 03/04/05 S: Heatherdale Opium, D:
- 72 **Glen Goulburn Poll Herefords:** (PH), 12/06/05 S: Acc Otto, D:
- 73 **Gundagai High School:** (AAX) (B & P), 01/10/04
- 74 **Gundagai High School:** (AA) (B & P), 17/10/05
- 75 **Gundagai High School:** (AA) (B & P), 02/10/05
- 76 **Hipwell & Halliday:** (RP), 01/03/05 S: Almora Legend, D: Almora 502
- 77 **Hipwell & Halliday:** (RP), 01/06/05 S: Almora Yallock, D: Almora 929
- 78 **Hipwell & Halliday:** (RP), 01/01/05 S: Bengarie James Bond, D: Almora 784
- 79 **Hipwell & Halliday:** (RP), 01/01/05 S: Almora Yallock, D: Almora 926
- 80 **Mr & Mrs B E & L E Johnson:** (RP), 11/09/05 S: Lynbarry Superfluous, D: Lynbarry Lilly
- 81 **Mr & Mrs B E & L E Johnson:** (RP), 23/07/05 S: Lynbarry Superfluous, D: Lynbarry Annex
- 82 **Karingal Charolais Stud:** (LWXCC), 10/09/05
- 83 **Lone Pine Shorthorns:** (SS), 21/05/05 S: Alta Cedar Signature 119N, D: Lone Pine Rooney Y23
- 84 **Longerenong College:** (AAXCC/SS) (B & P), 30/07/05 S: Banquet Ruffn Tuff, D:
- 85 **Longerenong College:** (AAXCC), 01/04/05
- 86 **Longerenong College:** (LL), 01/05/05
- 87 **Longerenong College:** (CC), 01/04/05
- 88 **Longerenong College:** (CCXAA), 01/03/05
- 89 **Longerenong College:** (AAXMG), 22/09/05
- 90 **Longerenong College:** (PH) (B & P), 16/10/05 S: Kooreh Herbert 6, D:
- 91 **Longerenong College:** (AA), 01/09/05
- 92 **Longerenong College:** (CCXAA), 01/09/05
- 93 **Longerenong College:** (PH) (B & P), 30/08/05 S: Kooreh Herbert 6, D:
- 94 **Marist-Sion College Warragul:** (BLXAA/FF), 14/10/05
- 95 **Marist-Sion College Warragul:** (SIXHH/FF), 17/09/05
- 96 **Marist-Sion College Warragul:** (LLXMG/FF),
- 98 **Marist-Sion College Warragul:** (LLXLL/FF),
- 99 **Marist-Sion College Warragul:** (BLXAA/FF), 06/10/05
- 100 **Mc Kay Bros:** (SS), 25/08/06
- 101 **Mc Kay Bros:** (SS), 07/11/05
- 102 **Nagle College:** (HH), 01/05/05

4 BEEF CARCASE RESULTS

- 103 Nagle College: (LLXHH/SS), 01/05/05
 104 Nagle College: (LLXHH/SS), 01/06/05
 105 Nagle College: (HH), 01/06/05
 106 Nagle College: (HH), 01/06/05
 107 Nagle College: (LLXAA/MG), 01/07/05
 108 Northern Melbourne Institute of TAFE: (AA) (B & P), 18/03/05
 109 Northern Melbourne Institute of TAFE: (AA) (B & P), 18/03/05
 110 Northern Melbourne Institute of TAFE: (AA) (B & P), 06/03/05
 111 Northern Melbourne Institute of TAFE: (ACB) (B & P), 15/10/04
 112 Northern Melbourne Institute of TAFE: (ACB) (B & P), 20/10/04
 113 Northern Melbourne Institute of TAFE: (AA) (B & P), 06/03/05
 114 Northern Melbourne Institute of TAFE: (CCX/SS/PH) (B & P), 11/09/04
 115 Northern Melbourne Institute of TAFE: (AA) (B & P), 12/03/05
 116 Northern Melbourne Institute of TAFE: (RP) (B & P),
 117 Northern Melbourne Institute of TAFE: (AA) (B & P), 14/03/05
 118 Northern Melbourne Institute of TAFE: (AA) (B & P), 18/04/05
 119 A J & J W Rainsford: (BV), 27/05/05
 120 H A Seeley: (CC), 10/04/05 S: Ashwood Park Warrior, D: Ashwood Park S8E
 121 H A Seeley: (CCXAA), 19/12/05
 122 H A Seeley: (CCXRA), 20/04/05
 123 Mrs L Senger-Whitehead: (LWXP), 13/08/05 S: Colombo Park Xerxes,
 124 Silver Metal Investments Pty Ltd: (WB), 01/03/05
 125 Silver Metal Investments Pty Ltd: (WB), 01/03/05
 126 Silver Metal Investments Pty Ltd: (WB), 01/03/05
 127 South West Institute of TAFE - Glenormiston College: (HH), 02/02/06
 129 South West Institute of TAFE - Glenormiston College: (AA), 25/01/06
 131 South West Institute of TAFE - Glenormiston College: (HH), 02/02/06
 133 South West Institute of TAFE - Glenormiston College: (HH), 02/02/06
 134 St Johns College - Dubbo: (CCXAA), 13/10/05
 135 St Johns College - Dubbo: (CCXMG), 02/08/05
 136 St Johns College - Dubbo: (CCXSS/AA) (B & P), 24/10/05
 138 St Johns College - Dubbo: (LLXSS), 02/08/05
 139 St Johns College - Dubbo: (LLXMG), 29/07/05
 140 St Johns College - Dubbo: (CCXAA/HH) (B & P), 12/08/05
 141 St Johns College - Dubbo: (LLXAA), 10/07/05
 142 St Johns College - Dubbo: (LLXSS) (B & P), 13/08/05
 143 St Johns College - Dubbo: (SSXLL/AA) (B & P), 16/08/05
 144 St Johns College - Dubbo: (MG), 09/09/05
 145 St Johns College - Dubbo: (CCXSS/AA) (B & P), 11/11/05
 146 St Pauls College: (AA), 10/05/05 S: Ythanbrae New Design U302, D: Ythanbrae Precision V527
 147 St Pauls College: (AAXSS), 20/05/05
 148 St Pauls College: (AA), 27/05/05
 149 St Pauls College: (SI), 15/10/05
 150 St Pauls College: (RA), 22/05/05
 151 St Pauls College: (AA) (B & P), 21/05/05 S: St Pauls Xpound X108, D: Ardrossan Wilcoola X200
 152 St Pauls College: (AA) (B & P), 11/05/05 S: St Pauls Xpound X108, D: Ascension Heather X3
 153 St Pauls College: (PH), 13/10/05 S: Castlereagh Thoughtful U181, D: Warramay Topaz U146
 154 Swifts Creek Secondary College: (HH) (B & P), 12/05/05
 155 Swifts Creek Secondary College: (HH) (B & P), 12/05/05
 156 Swifts Creek Secondary College: (HH) (B & P), 12/05/05
 157 B Tainton: (MG), 12/09/05 S: Jimba Vale Silver Chief, D: Jimba Vale Kirstie Q110
 158 B Tainton: (MG), 22/10/05 S: Jimba Vale Ross, D: Jimba Vale Q116
 159 The Glen Pastoral Co Pty Ltd: (MG), 09/08/05 S: Perry Power Design 75, D: Mitta Valley Y046
 160 The Glen Pastoral Co Pty Ltd: (MG), 14/09/05 S: Cudgegong Park Wooshka, D: The Glen X466
 161 Tintern Schools: (LL), 14/01/05 S: The Pines Winston, D:
 162 Tintern Schools: (LLXLL/AA), 22/07/05 S: The Pines Winston, D:
 163 Vee'N'Tee's Fitting Service Pty Ltd: (AA), 18/10/05 S: Banquet Xeros, D:
 164 Vee'N'Tee's Fitting Service Pty Ltd: (LLXAA/HH), 05/11/05
 165 Vee'N'Tee's Fitting Service Pty Ltd: (CCXAA), 28/11/05
 166 Wagga Wagga High School: (SS), 07/07/05 S: Xenon X17, D: Evilo Ablate
 167 Wagga Wagga High School: (SS), 18/07/05 S: , D: Evilo Apeal
 168 Wagga Wagga High School: (SS) (B & P), 27/07/05
 169 Wagga Wagga High School: (RAXSS), 06/06/05
 170 Mr & Mrs D & G Ward: (RP), 14/09/05 S: Redward Trojan, D: Redward Katherine
 171 Mr & Mrs D & G Ward: (RP), 18/09/05 S: Redward Trojan, D: Redward Premiere
 172 Yanco Agricultural High School: (AA), 18/11/05

- 173 Yanco Agricultural High School: (LLXMG) (B & P), 12/09/05
 174 Yanco Agricultural High School: (LLXMG) (B & P), 05/09/05
 176 Yanco Agricultural High School: (LLXMG) (B & P), 29/08/05
 177 Yanco Agricultural High School: (MG) (B & P), 22/08/05
 178 Yanco Agricultural High School: (LLXMG) (B & P), 18/08/05
 179 Yanco Agricultural High School: (AAXHH), 13/08/05
 180 Yanco Agricultural High School: (MG) (B & P), 11/08/05
 181 Yanco Agricultural High School: (LLXRA), 11/08/05
 182 Yanco Agricultural High School: (MG) (B & P), 09/08/05
 183 Finlay High School: (LLXMG), 15/10/05



AWARDS FOR BEEF CARCASE COMPETITION

AWARDS - LIVE

32. Awards will be provided for each of the ordinary classes as follows:

- a) Ribbons: 1st, 2nd & 3rd places, plus Highly Commended and Commended.
- b) Prize money: 1st - \$25, 2nd - \$15, 3rd - \$10.

33. First and second placed Exhibits from the ordinary classes will then compete for the following awards, and presented with a Sash:

- a) Champion Light Domestic Steer or Heifer
- b) Reserve Champion Light Domestic Steer or Heifer
- c) Champion Medium Domestic Steer or Heifer
- d) Reserve Champion Medium Domestic Steer or Heifer
- e) Champion Heavy Domestic Steer or Heifer
- f) Reserve Champion Heavy Domestic Steer or Heifer
- g) Champion Export Steer or Heifer
- h) Reserve Champion Export Steer or Heifer
- i) Grand Champion Steer or Heifer

34. The highest placed Schools Exhibits from each ordinary class will then compete for the following awards:

- a) Champion Schools Steer or Heifer
- b) Reserve Champion Schools Steer or Heifer

35. 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

36. Awards will be provided for each of the Light Domestic, Medium Domestic and Heavy Domestic and Export carcase divisions as follows:

- a) Prize money: 1st - \$300, 2nd - \$150, 3rd - \$50

37. Sashes and wall plaques will also be awarded to:

- a) Champion Light Domestic Carcase
- b) Champion Medium Domestic Carcase
- c) Champion Heavy Domestic Carcase
- d) Champion Export Carcase
- e) Grand Champion Carcase
- f) Champion School Carcase

38. Wall plaques will be issued to the Exhibitors of the Grand Champion Carcase, and also to the Champion Schools Carcase

39. The Exhibitor of the Grand Champion Carcase will also be awarded \$1000 by The Royal Agricultural Society of Victoria.

SCHOOL AND COLLEGE PARADERS COMPETITION

40. 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 26 September 2006.

41. Upon receipt of Entry in the 2006 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.

42. Entries stating the name, age and school must be received at the RAS's Administration Office, located at Wool House, Level 2 - 369 Royal Parade, Parkville 3052 by not later than 5:30pm on Friday 25 August 2006.

43. 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.

44. Classes will be arranged in suitable groups based on age.

45. Sashes will be awarded for:

- a) 1st, 2nd and 3rd in each class.
- b) Champion Schools Steer or Heifer Parader.
- c) Reserve Champion Schools Steer or Heifer Parader

46. 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.

47. 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:

- a) 3 points for 1st
- b) 2 points for 2nd
- c) 1 point for 3rd
- d) 2 points for Grand Champion
- e) 3 points for Champion
- f) 2 points for Reserve Champion

THE MARCUS OLDHAM COLLEGE TROPHY

48. 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

49. 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

50. The Borthwick Trophy is celebrating its 54th 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:

- a) The competition to be between teams of three purebred steers. Heifers are not eligible for the Borthwick Trophy.
- b) Steers to be led into the judging ring.
- c) Each team to be representative of any recognised Beef Cattle Breed.
- d) Each team to be selected from amongst the entries in the ordinary classes by a Breed Panel prior to live judging of these classes.
- e) Each breed to be represented by one team only.
- f) 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).
- g) Points gained by the steers in the carcase judging (maximum 300 points) to be added to the points awarded alive.
- h) 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).
- i) 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.

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.

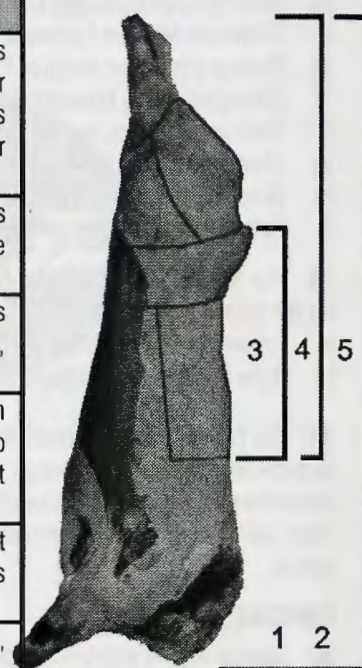
1.1 P8 Fat Depth (10 points) is measured on the hot carcass at the P8 site, over the rump, and is the method of describing fatness in the AUS-MEAT national carcass description language. It is commonly used to set market targets and for payment of premiums and discounts. Optimum P8 fat depth is the range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

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.

8 BEEF CARCASS RESULTS

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, pizzle 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.

2006 Royal Melbourne Show
The Weekly Times Beef Carcass Competition

Live Champion Awards

GRAND CHAMPION STEER OR HEIFER

Exhibit 120, HA Seeley, (Charolais)

CHAMPION LIGHT DOMESTIC STEER OR HEIFER

Exhibit 75, Gundagai High School, (Angus)

RESERVE CHAMPION LIGHT DOMESTIC STEER OR HEIFER

Exhibit 10, Batlow Technology School, (Murray Grey)

CHAMPION MEDIUM DOMESTIC STEER OR HEIFER

Exhibit 134, St Johns College - Dubbo, (Charolais x Angus)

RESERVE CHAMPION MEDIUM DOMESTIC STEER OR HEIFER

Exhibit 96, Marist-Sion College Warragul, (Limousin x Murray Grey/Freisian)

CHAMPION HEAVY DOMESTIC STEER OR HEIFER

Exhibit 142, St Johns College - Dubbo, (Limousin x Shorthorn)

RESERVE CHAMPION HEAVY DOMESTIC STEER OR HEIFER

Exhibit 107, Nagle College, (Limousin x Angus/Murray Grey)

CHAMPION EXPORT STEER OR HEIFER

Exhibit 120, HA Seeley, (Charolais)

RESERVE CHAMPION EXPORT STEER OR HEIFER

Exhibit 122, HA Seeley, (Charolais x Red Angus)

CLASS 1 Light Domestic 240kg – 339kg Live

- 1st 75 Gundagai High School (AA)
 2nd 10 Batlow Technology School (MG)
 3rd 63 Geelong Grammar School Timbertop (MG)

CLASS 2 Medium Domestic 340kg – 379kg Live

- 1st 134 St Johns College Dubbo (CCxAA)
 2nd 9 Batlow Technology School (MG)
 3rd 136 St Johns College Dubbo (CCxSS/AA)

CLASS 3 Medium Domestic 380kg – 399kg Live

- 1st 144 St Johns College Dubbo (MG)
 2nd 62 Geelong Grammar School Timbertop (MG)
 3rd 140 St Johns College Dubbo (CCxAA/HH)

CLASS 4 Medium Domestic 400kg – 424kg Live

- 1st 96 Marist-Sion College (LLxMG/FF)
 2nd 53 Finley High School (MG)
 3rd 145 St Johns College Dubbo (CCxSS/AA)

CLASS 5 Medium Domestic 425kg – 449kg Live

- 1st 121 HA Seeley (CCxAA)
 2nd 18 Billabong High School (SS)
 3rd 60 Finley High School (BW)

CLASS 6 Heavy Domestic 450kg – 469kg Live

- 1st 139 St Johns College Dubbo (LLxMG)
 2nd 19 Billabong High School (LL)
 3rd 116 St Johns College Dubbo (LLxAA)

CLASS 7 Heavy Domestic 470kg – 489kg Live

- 1st 107 Nagle College (LLxAA/MG)
 2nd 159 The Glen Pastoral Co Pty Ltd (AN)
 3rd 91 Longerenong College (AA)

CLASS 8 Heavy Domestic 490kg – 524kg Live

- 1st 92 Longerenong College (CCxAA)
 2nd 27 Buckland Taylor & Robinson (CCxAA)
 3rd 52 Finley High School (LLxAA/FF)

CLASS 9 Heavy Domestic 525kg – 550kg Live

- 1st 142 St Johns College Dubbo(LLxSS)
 2nd 138 St Johns College Dubbo (LLxSS)
 3rd 143 St Johns College Dubbo (SSxLL/AA)

CLASS 10 Export 551kg – 599 kg Live

- 1st 108 Northern Melbourne Institute of TAFE (AA)
 2nd 111 Northern Melbourne Institute of TAFE (ACB)
 3rd 24 Billabong High School (SS)

CLASS 11 Export 600kg – 712kg

- 1st 120 HA Seeley (CC)
 2nd 122 HA Seeley (CCxRA)
 3rd 11 Bayfield Pty Ltd (RA)

School and College Section

MOST SUCCESSFUL SCHOOLS OR COLLEGE EXHIBITOR

THE BOTT-BURSTON TROPHY

St Johns College Dubbo 46 points

CHAMPION SCHOOLS LED STEER OR HEIFER

Exhibit 142, St Johns College Dubbo, (Limousin x Shorthorn)

RESERVE CHAMPION SCHOOLS LED STEER OR HEIFER

Exhibit 134, St Johns College Dubbo, (Charolais x Angus)

School or College Paraders Section

CHAMPION SCHOOL STEER OR HEIFER PARADER

Erin Smith (Northern Melbourne Institute of TAFE)

RESERVE CHAMPION SCHOOL STEER OR HEIFER PARADER

Nathan O'Sullivan (St Pauls College)

CLASS 1

1st Jade Miller (St Johns College Dubbo)
2nd April Salzke (Billabong High School)
3rd Tegan Hine (St Johns College Dubbo)

CLASS 2

1st Ashlie Pascoe (St Johns College Dubbo)
2nd Laura Frapell (St Johns College Dubbo)
3rd Alyce Herman (St Johns College Dubbo)

CLASS 3

1st Nathan O'Sullivan (St Pauls College)
2nd Jo Havelka (St Johns College Dubbo)
3rd Geoff Bullen (Geelong Grammar Timbertop)

CLASS 4

1st Zac Forrest (St Johns College Dubbo)
2nd Dakota Gorrie (St Johns College Dubbo)
3rd Tara Miller (St Johns College Dubbo)

CLASS 5

1st Letisha Salzke (Billabong High School)
2nd Michelle Forrest (Billabong High School)
3rd Ellen Simpson (Yanco Agricultural High School)

CLASS 6

1st Kimberly Wallis (Billabong High School)
2nd Nick Moon (Nagle College)
3rd Vanessa Carr (Finley High School)

CLASS 7

1st Erin Smith (Northern Melbourne Institute of TAFE)
2nd Marie Bussenschutt (Eastern Fleurieu School)
3rd Josee Sergi (St Pauls College)

CLASS 8

1st Ellie Wallace (Longerenong College)
2nd Prue Hateley (Northern Melbourne Institute of TAFE)
3rd Jenna Barrat (Longerenong College)

CHAMPION SCHOOLS CARCASE***THE MARCUS OLDHAM COLLEGE TROPHY***

Exhibit 138, St Johns College Dubbo (Limousin x Shorthorn) 88.076 points

HIGHEST SCORING SCHOOL BRED AND PREPARED CARCASE***THE NORTHERN MELBOURNE INSTITUTE OF TAFE TROPHY***

Exhibit 182, Yanco Agricultural High School (Murray Grey) 85.548 points

**Beef Carcase Champion Awards****GRAND CHAMPION CARCASE**

Exhibit 120, HA Seeley (Charolais) 88.124 points

CHAMPION LIGHT DOMESTIC CARCASE

Not Awarded

CHAMPION MEDIUM DOMESTIC CARCASE

Exhibit 134, St Johns College Dubbo, (Charolais x Angus) 86.062 points

CHAMPION HEAVY DOMESTIC CARCASE

Exhibit 81, Mr & Mrs BE & LE Johnson (Red Poll) 87.990 points

CHAMPION EXPORT CARCASE

Exhibit 120, HA Seeley (Charolais) 88.124 points

2006 Royal Melbourne Show

The Borthwick Trophy

Awarded to

CHAROLAIS

Exhibit 59, Finley High School 80.546 points

Exhibit 87, Longerenong College 84.590 points

Exhibit 120, HA Seeley 88.124 points

AWARD	BREED	EXHIBIT NUMBERS	LIVE	CARCASE	CARCASE	CARCASE	TOTAL
1	CHAROLAIS	59 , 87 , 120	78.000	80.546	84.590	88.124	331.260
2	SHORTHORN	18 , 51 , 168	74.000	83.604	82.279	83.239	323.122
3	WELSH BLACK	124 , 125 , 126	72.000	80.592	86.934	82.406	321.932
4	RED ANGUS	11 , 12 , 13	76.000	87.136	73.809	84.260	321.205
5	BRITISH WHITE	60 , 58 , 47	72.000	85.661	81.645	81.847	321.153
6	LIMOUSIN	16 , 14 , 86	75.000	81.510	79.881	83.611	320.002
7	ANGUS	75 , 159 , 172	75.000	78.609	87.360	77.461	318.430
8	RED POLL	78 , 116 , 170	71.000	84.482	77.637	73.661	306.780
9	HEREFORD	102 , 106 , 154	71.000	85.718	78.637	69.277	304.632
10	POLL HEREFORD	42 , 93 , 153	73.000	77.620	61.301	76.239	288.16
11	MURRAY GREY	157 , 160 , 62	77.000	80.959	83.484	43.894	285.337

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		
1965	Angus	1979	Galloway	1993	Murray Grey		
1966	Angus	1980	Galloway	1994	Murray Grey		



Royal Melbourne Show Carcass Competition 2006



Competition Date: 27/09/2006

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 ***											
								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
63		A	324	173	53%		Geelong Grammar School-Timbertop	4	10	5	0	2	2.5	0	12.5	4	15.0	52	11.7	26.7	0	M	45	100	0.1	180	5.81	0.000	39.153
36		A	246	150	61%		Colac College	1	0	1C	5	3	0.5	0	5.5	1	0.0	69	20.0	20.0	0	M	40	110	0.1	170	5.56	0.000	25.500

Disclaimer

Should an operator of the MSA / NSW DPI 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

* 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



Royal Melbourne Show Carcass Competition 2006

Competition Date: 27/09/2006

Quartering Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

Class: 2 - Medium Domestic 181-240 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 Points	Total	RFT		EMA		Total	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total	Grand Total
								(mm)	/ 10	1a-7	/ 5	Value	/ 5	Points	/ 20	(mm)	/ 15	sq cm	/ 20	/ 35								/ 45	
134		B	369	238	64%		St Johns College-Dubbo	6	10	1C	6	2	2.5	0	17.5	5	15.0	88	20.0	35.0	0	M	50	140	0.1	200	5.45	33.562	86.062
171		B	411	236	57%		Mr & Mrs D & G Ward	5	9	1C	5	2	3	0	17.0	5	16.0	77	20.0	35.0	0	M	50	120	0.1	200	5.40	33.667	85.667
29		B	323	182	56%		Mr & Mrs I & A Burnside	8	10	2	4	3	3	0	17.0	5	15.0	69	20.0	35.0	0	M	40	110	0.1	220	5.47	33.662	85.662
140		B	395	227	57%		St Johns College-Dubbo	11	8	1B	6	2	3.5	0	16.5	8	15.0	74	19.2	34.2	0	F	50	100	0.7	330	5.44	34.600	85.274
5		B	417	224	54%		Barham High School	10	10	2	4	2	4	0	18.0	5	15.0	72	18.3	33.3	0	M	40	150	0.2	300	5.52	33.652	84.969
101		B	392	231	59%		Mc Kay Bros	8	10	2	4	3	3.5	0	17.5	8	15.0	72	17.7	32.7	0	M	55	100	1.0	340	5.54	34.576	84.756
144		B	397	237	60%		St Johns College-Dubbo	9	10	1C	5	2	3.5	0	18.5	6	15.0	68	14.9	29.9	0	F	50	100	1.0	350	5.44	34.619	82.994
180		B	395	218	55%		Yanco Agricultural High School	9	10	1C	5	2	3.5	0	18.5	7	15.0	65	14.9	29.9	0	F	45	100	0.2	250	5.47	34.400	82.807
82		B	346	205	59%		Karingal Charolais Stud	7	10	2	4	2	3.5	0	17.5	4	12.0	70	18.9	30.9	0	M	50	150	1.2	350	5.53	33.748	82.161
10		B	335	182	54%		Batlow Technology School	8	10	2	4	2	3	0	17.0	5	15.0	61	15.9	30.9	0	M	40	130	0.6	280	5.57	34.086	82.005
74		B	403	226	56%		Gundagai High School	7	10	1B	5	2	3	0	18.0	6	15.0	66	14.7	29.7	0	M	40	100	0.2	230	5.42	34.095	81.840
127		B	365	212	58%		South West Institute of Tafe-Glenormi	4	7	2	4	4	3	0	14.0	6	15.0	70	18.3	33.3	0	M	45	110	0.5	310	5.46	34.552	81.830
178		B	387	219	57%		Yanco Agricultural High School	10	10	1C	5	2	3.5	0	18.5	8	15.0	64	14.3	29.3	0	F	45	140	0.4	280	5.53	34.010	81.760
177		B	398	216	54%		Yanco Agricultural High School	10	10	1C	5	2	4	0	19.0	7	15.0	63	14.0	29.0	0	M	50	100	0.1	240	5.54	33.724	81.682
123		B	350	198	57%		Mrs L Senger-Whitehead	9	10	1C	5	4	3	0	18.0	10	11.0	67	17.9	28.9	0	F	45	140	0.4	280	5.42	34.400	81.255
69		B	402	233	58%		Mrs L Gilchrist	9	10	1B	5	2	3	0	18.0	7	15.0	66	14.1	29.1	0	M	40	120	0.1	230	5.42	34.105	81.213
48		B	389	210	54%		Finley High School	10	10	2	4	3	3	0	17.0	7	15.0	65	15.6	30.6	0	F	45	150	0.4	280	5.59	33.167	80.801
174		B	369	215	58%		Yanco Agricultural High School	10	10	2	4	3	3.5	0	17.5	8	15.0	65	15.2	30.2	0	F	40	150	0.1	230	5.50	33.114	80.794
9		B	371	206	56%		Batlow Technology School	5	9	1C	5	2	3.5	0	17.5	5	15.0	61	13.7	28.7	0	M	60	120	0.7	270	5.47	34.486	80.723
53		B	404	232	57%		Finley High School	11	8	1C	5	2	3	0	16.0	7	15.0	68	15.3	30.3	0	M	50	100	0.1	220	5.42	34.043	80.372
133		B	403	233	58%		South West Institute of Tafe-Glenormi	10	10	1C	5	3	4	0	19.0	7	15.0	61	11.3	26.3	0	M	45	120	0.2	250	5.46	34.467	79.750
176		B	376	216	57%		Yanco Agricultural High School	12	6	1C	5	2	3	0	14.0	5	15.0	69	17.3	32.3	0	F	45	140	0.1	240	5.56	33.200	79.549
75		B	339	194	57%		Gundagai High School	5	9	2	4	2	3	0	16.0	4	12.0	64	16.5	28.5	0	M	40	110	0.3	260	5.56	34.086	78.609
173		B	395	234	59%		Yanco Agricultural High School	10	10	2	4	1	3	0	17.0	4	12.0	70	16.3	28.3	0	F	50	100	0.1	150	5.48	33.124	78.401
136		B	377	222	59%		St Johns College-Dubbo	13	4	1B	5	2	3.5	0	12.5	8	15.0	68	16.2	31.2	0	F	50	140	1.2	370	5.43	34.595	78.333

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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



Royal Melbourne Show Carcass Competition 2006

Competition Date: 27/09/2006

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS

mla



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

73	B	386	229	59%	Gundagai High School	12	6	2	4	2	3.5	0	13.5	8	15.0	67	15.0	30.0	0	M	45	130	0.4	280	5.54	34.490	78.027
22	B	398	221	56%	Billabong High School	7	10	2	4	1	3.5	0	17.5	8	15.0	60	11.8	26.8	0	M	45	120	0.1	200	5.48	33.643	77.952
172	B	408	224	55%	Yanco Agricultural High School	11	8	1B	5	2	3.5	0	16.5	4	12.0	65	14.4	26.4	0	F	50	110	1.1	340	5.42	34.600	77.461
165	B	356	211	59%	Vee'N'Tee's Fitting Service Pty Ltd	10	10	1C	5	2	3.5	0	18.5	10	11.0	61	13.3	24.3	0	M	55	110	0.8	280	5.44	34.543	77.328
153	B	423	231	55%	St Pauls College	11	8	1B	5	3	4	0	17.0	10	11.0	65	13.7	24.7	0	M	45	100	0.4	280	5.51	34.514	76.239
35	B	323	181	56%	Colac College	8	10	2	4	3	3.5	0	17.5	8	15.0	50	9.8	24.8	0	M	40	120	0.2	240	5.48	33.767	76.062
45	B	412	233	57%	Emmanuel College	8	10	3	2	3	3.5	0	15.5	5	15.0	61	11.3	26.3	0	M	40	110	0.1	180	5.62	33.390	75.174
72	B	410	233	57%	Glen Goulburn Poll Herefords	5	9	1C	5	2	2.5	0	16.5	3	8.0	60	10.7	18.7	0	M	40	110	0.3	270	5.46	34.490	69.709
90	B	386	229	59%	Longerenong College	12	6	2	4	2	4	0	14.0	10	11.0	57	9.4	20.4	0	M	50	110	0.3	320	5.52	34.567	68.953
65	B	443	223	50%	Geelong Grammar School-Timbortop	10	10	3	2	2	4	0	16.0	10	11.0	52	7.1	18.1	0	F	40	150	0.7	320	5.48	33.648	67.755
37	B	419	227	54%	Colac College	10	10	3	2	3	3.5	0	15.5	12	7.0	55	8.4	15.4	0	M	45	140	0.8	320	5.66	34.481	65.420
68	B	374	197	53%	Geelong Grammar School-Timbortop	7	10	4	1	2	3	0	14.0	5	15.0	67	17.9	32.9	0	M	40	100	0.2	250	5.89	0.000	46.946
38	B	361	213	59%	Colac College	9	10	5	0	4	3	0	13.0	5	15.0	70	18.2	33.2	0	M	50	130	1.0	340	6.34	0.000	46.186
1	B	397	225	57%	M&S Alburni	9	10	4	1	2	3	0	14.0	5	15.0	68	16.0	31.0	0	M	50	110	1.3	370	5.72	0.000	44.965
32	B	331	203	61%	Chairo Christian School	5	9	5	0	3	2.5	0	11.5	5	15.0	68	18.0	33.0	0	M	45	100	0.1	240	5.98	0.000	44.465
62	B	399	232	58%	Geelong Grammar School-Timbortop	10	10	5	0	2	3	0	13.0	6	15.0	69	15.9	30.9	0	M	55	130	1.1	350	6.31	0.000	43.894
26	B	420	238	57%	Billabong High School	7	10	4	1	2	3	0	14.0	6	15.0	62	11.4	26.4	0	M	45	110	0.2	250	5.77	0.000	40.394
6	B	361	199	55%	Barham High School	14	2	4	1	3	4	0	7.0	7	15.0	63	15.5	30.5	0	F	45	140	1.0	380	5.72	0.000	37.504
131	B	389	215	55%	South West Institute of Tafe-Glenormi	6	10	3	2	3	3	0	15.0	4	12.0	51	7.3	19.3	0	M	51	110	0.1	200	5.78	0.000	34.270
41	B	376	222	59%	Eastern Fleurieu School	12	6	6	0	3	3	0	9.0	11	9.0	61	12.3	21.3	0	M	50	140	0.2	230	6.24	0.000	30.283
4	B	353	203	58%	Balla Balla Red Poll Stud	3	5	5	0	2	4	0	9.0	1	0.0	68	18.0	18.0	0	M	40	110	0.2	230	5.80	0.000	26.965

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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

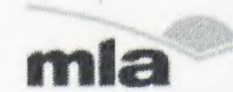


Royal Melbourne Show Carcass Competition 2006

Competition Date: 27/09/2006

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

Class: 3 - Heavy Domestic 241-300 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 Points	Total / 20	RFT		EMA		Total	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total / 45	Grand Total
								(mm)	/ 10	1a-7	/ 5	Value	/ 5		(mm)	/ 15	sq cm	/ 20	/ 35										
81		C	459	266	58%		Mr & Mrs BE & LE Johnson	8	10	1C	5	3	3.5	0	18.5	8	15.0	83	20.0	35.0	0	M	50	120	0.2	240	5.42	34.490	87.990
107		C	474	293	62%		Nagle College	9	10	1C	5	4	4	0	19.0	8	15.0	90	20.0	35.0	0	M	50	170	0.4	280	5.43	33.567	87.567
19		C	455	281	62%		Billabong High School	9	10	1C	5	2	3	0	18.0	6	15.0	92	20.0	35.0	0	M	55	130	1.0	290	5.39	34.567	87.567
159		C	484	292	60%		The Glen Pastoral Co Pty Ltd	11	10	2	4	2	3.5	0	17.5	7	15.0	85	19.5	34.5	0	M	60	110	2.2	400	5.49	35.381	87.360
121		C	436	260	60%		H A Seeley	10	10	1B	5	3	3.5	0	18.5	9	15.0	98	20.0	35.0	0	F	50	100	0.1	180	5.49	33.519	87.019
125		C	479	288	60%		Silver Metal Investments Pty Ltd	11	10	2	4	3	3.5	0	17.5	8	15.0	85	19.8	34.8	0	M	55	130	0.5	330	5.50	34.590	86.934
49		C	450	269	60%		Finley High School	14	8	1C	5	2	3.5	0	16.5	8	15.0	87	20.0	35.0	0	M	60	150	2.0	440	5.43	35.333	86.833
139		C	460	291	63%		St Johns College-Dubbo	14	8	1C	5	3	3.5	0	16.5	8	15.0	85	19.6	34.8	0	M	60	140	1.3	400	5.49	35.367	86.437
56		C	471	278	59%		Finley High School	11	10	2	4	3	3	0	17.0	8	15.0	90	20.0	35.0	0	M	50	140	0.2	250	5.54	33.757	85.757
102		C	500	294	59%		Nagle College	9	10	2	4	4	3.5	0	17.5	7	15.0	84	18.7	33.7	0	M	50	100	0.2	250	5.46	34.486	85.718
60		C	449	262	58%		Finley High School	13	10	1C	5	3	3	0	18.0	8	15.0	78	18.3	33.3	0	F	55	130	0.3	260	5.50	34.410	85.661
94		C	461	269	58%		Marist-Sion College Warragul	9	10	1C	5	2	3.5	0	18.5	6	15.0	78	17.6	32.6	0	M	60	100	0.5	270	5.48	34.500	85.615
182		C	423	255	60%		Yanco Agricultural High School	12	10	1C	5	1	3	0	18.0	5	13.0	87	20.0	33.0	0	M	50	100	0.3	300	5.43	34.548	85.548
145		C	407	242	59%		St Johns College-Dubbo	14	8	1C	5	2	3	0	16.0	8	15.0	84	20.0	35.0	0	M	50	100	0.2	260	5.47	34.490	85.490
17		C	480	291	61%		Billabong High School	10	10	1C	5	2	4	0	19.0	10	15.0	80	16.7	31.7	0	M	80	130	0.3	270	5.59	34.405	85.150
163		C	462	276	60%		Vee'N'Tee's Fitting Service Pty Ltd	9	10	3	2	2	3.5	0	15.5	6	15.0	83	19.8	34.8	0	M	50	120	1.2	370	5.63	34.581	84.885
158		C	434	254	59%		B Tainton	8	10	1B	5	2	4	0	19.0	6	15.0	73	16.2	31.2	0	M	50	110	1.0	350	5.53	34.581	84.735
98		C	429	262	61%		Marist-Sion College	7	9	2	4	2	3	0	16.0	6	15.0	93	20.0	35.0	0	M	50	100	0.2	230	5.53	33.676	84.676
25		C	422	244	58%		Billabong High School	9	10	1B	5	2	3	0	18.0	6	15.0	74	17.6	32.6	0	M	60	110	0.1	200	5.43	33.657	84.285
44		C	502	285	57%		Edenhope College	7	9	2	4	3	3.5	0	16.5	5	13.0	86	20.0	33.0	0	M	50	130	1.0	340	5.47	34.595	84.095
79		C	467	266	57%		Hipwell & Halliday	10	10	3	2	4	3	0	15.0	9	15.0	82	20.0	35.0	0	M	50	150	1.3	340	5.60	34.067	84.067
141		C	469	287	61%		St Johns College-Dubbo	8	10	1C	5	2	3.5	0	18.5	12	11.0	88	20.0	31.0	0	M	60	100	0.2	240	5.48	34.486	83.986
33		C	442	261	59%		Chairo Christian School	7	9	1C	5	3	4	0	18.0	5	13.0	78	18.3	31.3	0	M	55	140	0.7	330	5.45	34.557	83.900
104		C	469	287	61%		Nagle College	12	10	2	4	3	3.5	0	17.5	10	15.0	81	17.7	32.7	0	M	60	120	0.1	200	5.54	33.648	83.822
103		C	455	265	58%		Nagle College	14	8	2	4	4	4	0	16.0	9	15.0	80	19.1	34.1	0	M	50	190	1.0	340	5.50	33.576	83.685

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Royal Melbourne Show Carcass Competition 2006

Competition Date: 27/09/2006

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

91	C	475	278	59%	Longerenong College	14	8	1C	5	2	3.5	0	16.5	9	15.0	78	16.8	31.8	0	M	60	110	2.0	380	5.48	35.352	83.650
20	C	456	285	63%	Billabong High School	9	10	2	4	2	3	0	17.0	5	13.0	100	20.0	33.0	0	M	65	120	0.2	200	5.48	33.648	83.648
18	C	429	253	59%	Billabong High School	9	10	1C	5	2	3	0	18.0	7	15.0	72	15.7	30.7	0	M	60	100	1.1	350	5.45	34.924	83.604
46	C	480	271	56%	Emmanuel College	7	9	2	4	4	3	0	16.0	6	15.0	81	19.1	34.1	0	M	50	120	0.1	150	5.50	33.405	83.533
169	C	482	280	58%	Wagga Wagga High School	10	10	1C	5	2	4	0	19.0	7	15.0	75	14.9	29.9	0	M	55	130	1.0	340	5.46	34.610	83.530
95	C	450	255	57%	Marist-Sion College Warragul	9	10	1C	5	2	3.5	0	18.5	5	13.0	74	16.6	29.6	0	M	60	100	0.4	290	5.42	34.543	82.671
126	C	466	269	58%	Silver Metal Investments Pty Ltd	10	10	2	4	4	3	0	17.0	6	15.0	75	15.9	30.9	0	M	60	150	1.0	360	5.53	34.486	82.406
179	C	475	262	55%	Yanco Agricultural High school	12	10	1C	5	3	4	0	19.0	7	15.0	70	13.7	28.7	0	M	45	120	0.6	330	5.43	34.595	82.327
51	C	479	271	57%	Finley High School	8	10	1C	5	3	3.5	0	18.5	7	15.0	71	13.5	28.5	0	M	60	110	1.3	370	5.46	35.300	82.279
181	C	413	250	61%	Yanco Agricultural High School	14	8	1B	5	2	3	0	16.0	9	15.0	74	17.1	32.1	0	M	60	140	0.3	260	5.51	34.071	82.154
76	C	480	266	55%	Hipwell & Halliday	11	10	2	4	4	3.5	0	17.5	8	15.0	73	15.1	30.1	0	M	50	120	0.7	320	5.52	34.567	82.130
135	C	409	266	65%	St Johns College-Dubbo	8	10	2	4	2	3	0	17.0	7	15.0	75	16.2	31.2	0	M	45	110	0.2	230	5.53	33.724	81.917
50	C	429	250	58%	Finley High School	10	10	1C	5	2	3	0	18.0	7	15.0	70	14.8	29.8	0	M	50	100	0.2	230	5.46	34.081	81.904
47	C	516	289	56%	Finley High School	11	10	2	4	2	4	0	18.0	9	15.0	74	13.5	28.5	0	M	45	140	1.6	370	5.40	35.310	81.847
58	C	457	253	55%	Finley High School	8	10	2	4	2	3.5	0	17.5	6	15.0	70	14.6	29.6	0	M	55	120	1.2	360	5.53	34.595	81.645
61	C	454	247	54%	Geelong Grammar School-Timbetop	8	10	1C	5	2	3.5	0	18.5	10	15.0	67	13.4	28.4	0	M	50	100	1.0	340	5.44	34.614	81.515
16	C	450	281	62%	Billabong High School	6	8	2	4	2	2	0	14.0	5	13.0	91	20.0	33.0	0	M	70	140	0.7	290	5.42	34.510	81.510
23	C	434	249	57%	Billabong High School	8	10	3	2	2	4	0	16.0	7	15.0	71	15.5	30.5	0	M	55	100	1.0	330	5.63	34.533	81.012
157	C	463	273	59%	B Tainton	12	10	1C	5	3	4	0	19.0	10	15.0	68	11.6	26.6	0	M	45	140	1.3	380	5.39	35.357	80.959
148	C	530	293	55%	St Pauls College	10	10	2	4	2	3	0	17.0	6	15.0	76	14.3	29.3	0	M	55	130	0.3	240	5.40	34.505	80.808
8	C	520	280	54%	Batlow Technology School	8	10	2	4	2	3	0	17.0	6	15.0	75	14.9	29.9	0	M	45	140	0.1	220	5.57	33.619	80.540
14	C	432	258	60%	Billabong High School	10	10	2	4	2	2.5	0	16.5	4	10.0	81	20.0	30.0	0	M	55	100	0.1	150	5.49	33.381	79.881
166	C	463	277	60%	Wagga Wagga High School	14	8	1B	5	2	4	0	17.0	10	15.0	70	12.4	27.4	0	M	50	130	1.2	360	5.43	35.343	79.711
30	C	441	259	59%	Chairo Christian School	5	7	1C	5	2	3	0	15.0	6	15.0	72	15.1	30.1	0	M	65	100	0.1	220	5.39	34.095	79.230
106	C	489	290	59%	Nagle College	13	10	1C	5	3	4	0	19.0	8	15.0	68	10.1	25.1	0	M	55	120	0.7	320	5.46	34.581	78.637
64	C	479	255	53%	Geelong Grammar School-Timbetop	15	6	1C	5	2	3.5	0	14.5	9	15.0	69	13.8	28.8	0	M	50	130	1.2	360	5.49	35.267	78.570
67	C	473	257	54%	Geelong Grammar School-Timbetop	15	6	2	4	2	4	0	14.0	10	15.0	70	14.2	29.2	0	M	50	140	1.3	390	5.48	35.300	78.486
129	C	479	272	57%	South West Institute of Tafe-Glenormi	12	10	2	4	2	3.5	0	17.5	7	15.0	69	12.3	27.3	0	M	50	150	0.3	270	5.49	33.648	78.405
100	C	498	277	56%	Mc Kay Bros	9	10	2	4	3	3	0	17.0	10	15.0	69	11.8	26.8	0	M	60	110	0.2	250	5.52	34.471	78.275

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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



Royal Melbourne Show Carcass Competition 2006

Competition Date: 27/09/2006

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

7	C	492	275	56%	Batlow Technology School	10	10	1C	5	3	3	0	18.0	9	15.0	68	11.4	26.4	0	M	50	140	0.1	230	5.43	33.767	78.187
119	C	499	298	60%	AJ & JW Rainsford	5	7	3	2	3	3	0	12.0	8	15.0	81	16.7	31.7	0	M	60	150	1.0	340	5.59	34.100	77.774
77	C	433	253	58%	Hipwell & Halliday	10	10	2	4	3	3	0	17.0	12	11.0	71	15.1	26.1	0	M	71	120	1.0	330	5.48	34.562	77.677
116	C	469	275	59%	Northern Melbourne Institute of Tafe	13	10	2	4	2	3	0	17.0	10	15.0	69	12.0	27.0	0	M	50	150	0.3	270	5.51	33.652	77.637
83	C	456	265	58%	Lonepine Shorthorns	12	10	3	2	2	3	0	15.0	9	15.0	69	12.9	27.9	0	M	55	120	1.0	340	5.60	34.567	77.461
183	C	508	297	58%	Finley High School	15	6	1C	5	2	4	0	15.0	12	11.0	79	15.6	26.6	0	M	75	110	1.8	400	5.46	35.362	76.997
71	C	518	291	56%	Glen Goulburn Poll Herefords	10	10	1C	5	2	3.5	0	18.5	8	15.0	66	8.8	23.8	0	M	50	120	0.2	200	5.48	33.667	76.002
170	C	419	249	59%	Mr & Mrs D & G Ward	6	8	2	4	2	2.5	0	14.5	7	15.0	67	13.2	28.2	0	M	55	180	0.1	200	5.56	30.943	73.661
89	C	476	272	57%	Longerenong College	14	8	1B	5	2	3.5	0	16.5	12	11.0	65	10.0	21.0	0	M	50	110	0.4	280	5.49	34.543	72.041
154	C	499	287	58%	Swift Creek Secondary College	13	10	1B	5	4	3	0	18.0	13	9.0	62	6.9	15.9	0	M	55	100	1.0	350	5.40	35.338	69.277
105	C	510	293	57%	Nagle College	14	8	2	4	3	3	0	15.0	16	3.0	74	13.2	16.2	0	M	60	120	1.0	340	5.49	35.257	66.431
118	C	465	273	59%	Northern Melbourne Institute of Tafe	13	10	1C	5	3	3	0	18.0	15	5.0	60	7.1	12.1	0	M	60	130	2.0	430	5.47	36.133	66.215
147	C	487	274	56%	St Pauls College	15	6	2	4	3	3.5	0	13.5	16	3.0	72	13.8	16.8	0	M	60	140	0.2	270	5.50	34.514	64.785
156	C	487	275	56%	Swift Creek Secondary College	15	6	2	4	4	4	0	14.0	18	0.0	72	13.7	13.7	0	M	55	140	0.3	260	5.58	34.467	62.147
93	C	470	280	60%	Longerenong College	15	6	3	2	2	3.5	0	11.5	14	7.0	64	8.7	15.7	0	M	50	120	0.2	230	5.55	34.095	61.301
96	C	414	254	61%	Marist-Sion College	9	10	5	0	2	3	0	13.0	7	15.0	82	20.0	35.0	0	M	45	120	0.4	250	6.24	0.000	48.000
80	C	425	266	63%	Mr & Mrs BE & LE Johnson	10	10	3	2	2	2.5	0	14.5	5	13.0	111	20.0	33.0	0	M	50	100	0.1	180	5.75	0.000	47.500
99	C	439	254	58%	Marist-Sion College	10	10	4	1	3	3	0	14.0	7	15.0	70	14.5	29.5	0	M	50	120	0.1	230	5.76	0.000	43.459
34	C	458	249	54%	Colac College	8	10	5	0	4	3	0	13.0	8	15.0	67	13.2	28.2	0	M	50	140	0.1	220	5.78	0.000	41.219
149	C	432	241	56%	St Pauls College	6	8	4	1	2	2.5	0	11.5	5	13.0	71	16.2	29.2	0	M	50	110	0.1	200	5.73	0.000	40.706
57	C	495	282	57%	Finley High School	5	7	4	1	2	3	0	11.0	7	15.0	72	13.0	28.0	0	M	55	120	0.2	260	5.72	0.000	39.044
164	C	435	265	61%	Vee'N'Tee's Fitting Service Pty Ltd	5	7	4	1	3	3	0	11.0	7	15.0	67	11.8	26.8	0	M	50	110	0.2	200	5.99	0.000	37.764

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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



Royal Melbourne Show Carcass Competition 2006

Competition Date: 27/09/2006

Quartering Site: 10-11 Rib

EXHIBITOR BY CLASS

mia



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

Class: 4 - Export 300+

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 Points	Total	RFT		EMA		Total	TBC	Sex	Hump	OSS	AUS MB	MSA MB		pH	Total
								(mm)	/ 10	1a-7	/ 5	Value	/ 5	/ 20	(mm)	/ 15	sq cm	/ 20	/ 35									/ 45	
120		D	666	408	61%		H A Seeley	15	10	1B	5	3	3.5	0	18.5	10	15.0	112	20.0	35.0	0	M	60	130	0.5	300	5.42	34.624	88.124
138		D	526	338	64%		St Johns College-Dubbo	13	10	1C	5	2	3.5	0	18.5	8	15.0	97	20.0	35.0	0	M	75	130	1.1	300	5.46	34.576	88.076
21		D	550	314	57%		Billabong High School	12	10	1C	5	2	4	0	19.0	12	15.0	89	19.7	34.7	0	M	70	120	0.1	180	5.46	33.657	87.397
122		D	604	360	60%		H A Seeley	15	10	1C	5	3	3.5	0	18.5	14	13.0	98	20.0	33.0	0	M	70	110	1.5	400	5.48	35.733	87.233
11		D	712	422	59%		Bayfield Pty Ltd	15	10	1C	5	3	3.5	0	18.5	10	15.0	103	17.8	32.8	0	M	65	140	1.8	420	5.48	35.805	87.136
52		D	524	326	62%		Finley High School	12	10	1C	5	2	3.5	0	18.5	13	15.0	87	17.5	32.5	0	M	65	140	1.4	370	5.40	35.376	86.395
85		D	558	348	62%		Longerenong College	16	10	2	4	4	4	0	18.0	14	13.0	101	20.0	33.0	0	M	60	140	1.3	360	5.39	35.376	86.376
146		D	542	314	58%		St Pauls College	15	10	1C	5	2	4	0	19.0	6	11.0	91	20.0	31.0	0	M	60	130	1.6	440	5.37	36.195	86.195
142		D	530	345	65%		St Johns College-Dubbo	14	10	1B	5	3	3	0	18.0	15	11.0	110	20.0	31.0	0	M	70	130	1.2	350	5.33	35.733	84.733
87		D	540	337	62%		Longerenong College	12	10	2	4	4	3	0	17.0	7	13.0	96	20.0	33.0	0	M	55	140	1.1	340	5.48	34.590	84.590
31		D	514	307	60%		Chairo Christian School	10	8	2	4	2	3	0	15.0	8	15.0	95	20.0	35.0	0	M	55	140	1.0	340	5.50	34.581	84.581
78		D	524	311	59%		Hipwell & Halliday	11	9	2	4	4	3.5	0	16.5	10	15.0	87	18.9	33.9	0	M	55	150	1.1	300	5.48	34.100	84.482
13		D	620	358	58%		Bayfield Pty Ltd	12	10	1C	5	2	3.5	0	18.5	10	15.0	85	13.5	28.5	0	M	65	150	2.8	640	5.54	37.281	84.280
86		D	522	325	62%		Longerenong College	18	8	1C	5	2	4	0	17.0	8	15.0	86	17.0	32.0	0	M	65	120	0.5	300	5.48	34.567	83.611
114		D	610	396	65%		Northern Melbourne Institute of Tafe	10	8	1C	5	3	3	0	16.0	8	15.0	99	17.9	32.9	0	M	70	140	0.8	320	5.42	34.614	83.549
162		D	536	328	61%		Tintern Schools	15	10	2	4	4	4	0	18.0	6	11.0	97	20.0	31.0	0	M	60	140	0.4	280	5.52	34.495	83.495
160		D	542	305	56%		The Glen Pastoral Co Pty Ltd	14	10	1C	5	2	4	0	19.0	9	15.0	76	13.2	28.2	0	M	55	120	2.2	470	5.40	36.271	83.484
168		D	528	317	60%		Wagga Wagga High School	13	10	1C	5	2	3.5	0	18.5	12	15.0	80	14.4	29.4	0	M	60	130	1.2	370	5.50	35.357	83.239
39		D	620	374	60%		Eastern Fleurieu School	16	10	2	4	3	3	0	17.0	12	15.0	89	14.3	29.3	0	M	75	140	2.2	480	5.48	36.271	82.556
111		D	584	345	59%		Northern Melbourne Institute of Tafe	16	10	1C	5	3	4	0	19.0	13	15.0	82	13.0	28.0	0	M	60	140	1.3	360	5.46	35.343	82.309
92		D	524	313	60%		Longerenong College	15	10	1C	5	3	3.5	0	18.5	8	15.0	79	14.2	29.2	0	M	60	130	0.3	280	5.37	34.576	82.257
150		D	546	315	58%		St Pauls College	13	10	1C	5	2	4	0	19.0	10	15.0	76	12.3	27.3	0	M	60	140	1.6	440	5.43	35.790	82.094
27		D	510	322	63%		Buckland, Taylor & Robinson	9	7	2	4	2	3	0	14.0	7	13.0	97	20.0	33.0	0	M	60	100	1.3	360	5.53	34.914	81.914
54		D	546	313	57%		Finley High School	14	10	2	4	3	3.5	0	17.5	14	13.0	83	16.4	29.4	0	M	60	150	1.2	350	5.52	34.543	81.483
115		D	628	376	60%		Northern Melbourne Institute of Tafe	14	10	2	4	2	3	0	17.0	10	15.0	89	14.1	29.1	0	M	65	140	0.5	300	5.51	34.562	80.665

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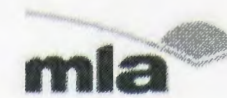


Royal Melbourne Show Carcass Competition 2006

Competition Date: 27/09/2006

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

124	D	534	312	58%	Silver Metal Investments Pty Ltd	12	10	1C	5	2	3.5	0	18.5	14	13.0	78	13.7	26.7	0	M	65	140	1.6	390	5.48	35.386	80.592
59	D	542	308	57%	Finley High School	10	8	1C	5	2	3.5	0	16.5	7	13.0	81	15.8	28.8	0	M	70	100	1.0	360	5.44	35.281	80.546
84	D	510	316	62%	Longerenong College	12	10	1C	5	3	4	0	19.0	6	11.0	80	14.5	25.5	0	M	60	140	1.5	390	5.42	35.371	79.844
143	D	536	325	61%	St Johns College-Dubbo	16	10	2	4	2	3.5	0	17.5	13	15.0	78	12.5	27.5	0	M	60	130	0.6	300	5.51	34.581	79.605
43	D	570	336	59%	Edenhope College	10	8	1C	5	3	4	0	17.0	8	15.0	78	11.5	26.5	0	M	65	150	2.5	460	5.43	35.424	78.948
40	D	534	320	60%	Eastern Fleurieu School	15	10	1C	5	3	3	0	18.0	12	15.0	73	10.2	25.2	0	M	55	140	1.2	370	5.43	35.357	78.511
167	D	590	353	60%	Wagga Wagga High School	16	10	1C	5	2	3.5	0	18.5	4	6.0	94	19.0	25.0	0	M	60	140	1.0	330	5.47	34.581	78.100
42	D	546	314	58%	Eastern Fleurieu School	14	10	2	4	3	4	0	18.0	10	15.0	72	10.1	25.1	0	M	60	120	0.2	260	5.57	34.486	77.620
2	D	548	315	57%	Alpine Angus	12	10	2	4	4	3.5	0	17.5	8	15.0	72	10.0	25.0	0	M	60	150	1.3	370	5.68	34.481	77.025
24	D	582	341	59%	Billabong High School	17	10	1C	5	2	4	0	19.0	14	13.0	74	8.8	21.8	0	M	70	130	1.6	420	5.42	36.195	77.005
15	D	518	309	60%	Billabong High School	13	10	1C	5	2	3	0	18.0	10	15.0	70	9.5	24.5	0	M	65	100	0.3	270	5.49	34.514	76.973
117	D	628	371	59%	Northern Melbourne Institute of Tafe	15	10	2	4	3	3.5	0	17.5	12	15.0	79	8.9	23.9	0	M	70	150	2.2	480	5.55	35.443	76.851
112	D	580	337	58%	Northern Melbourne Institute of Tafe	12	10	2	4	3	3.5	0	17.5	7	13.0	77	10.9	23.9	0	M	65	130	1.6	400	5.50	35.405	76.773
109	D	604	353	58%	Northern Melbourne Institute of Tafe	14	10	1C	5	3	4	0	19.0	9	15.0	73	7.2	22.2	0	M	70	150	1.0	350	5.45	34.557	75.711
152	D	606	338	56%	St Pauls College	16	10	1C	5	2	4	0	19.0	13	15.0	69	6.3	21.3	0	M	50	140	1.5	400	5.44	35.419	75.677
28	D	536	315	59%	Buckland, Taylor & Robinson	14	10	1C	5	4	3.5	0	18.5	15	11.0	73	10.6	21.6	0	M	65	100	1.4	350	5.45	35.333	75.442
12	D	618	387	63%	Bayfield Pty Ltd	15	10	1C	5	2	3	0	18.0	14	13.0	77	6.3	19.3	0	M	70	120	2.2	500	5.38	36.486	73.809
108	D	574	347	60%	Northern Melbourne Institute of Tafe	13	10	1C	5	3	3.5	0	18.5	7	13.0	70	6.0	19.0	0	M	65	130	1.6	430	5.39	36.186	73.690
88	D	710	439	62%	Longerenong College	17	10	1C	5	2	3	0	18.0	15	11.0	86	6.7	17.7	0	M	75	140	1.2	370	5.48	35.400	71.081
151	D	570	323	57%	St Pauls College	15	10	1C	5	3	4	0	19.0	14	13.0	58	1.4	14.4	0	M	60	110	2.1	390	5.42	35.743	69.149
110	D	666	371	56%	Northern Melbourne Institute of Tafe	15	10	1C	5	3	3.5	0	18.5	15	11.0	65	1.0	12.0	0	M	60	150	1.3	370	5.37	35.300	65.798
155	D	546	302	55%	Swift Creek Secondary College	14	10	3	2	4	4	0	16.0	16	9.0	63	6.1	15.1	0	M	60	150	1.0	330	5.60	34.481	65.621
113	D	614	375	61%	Northern Melbourne Institute of Tafe	18	8	2	4	2	3	0	15.0	15	11.0	70	3.5	14.5	0	M	50	150	1.3	380	5.46	35.286	64.745
161	D	520	331	64%	Tintern Schools	3	0	1C	5	3	1.5	0	6.5	3	3.0	95	20.0	23.0	0	M	55	120	0.3	270	5.50	34.505	64.005
70	D	518	301	58%	Mrs L Gilchrist	17	10	5	0	3	3.5	0	13.5	14	13.0	74	12.4	25.4	0	M	65	130	1.5	420	6.01	0.000	38.946

Disclaimer

Should an operator of the MSA / NSW DPI 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

* 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



THE ROYAL AGRICULTURAL SOCIETY OF VICTORIA LIMITED

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