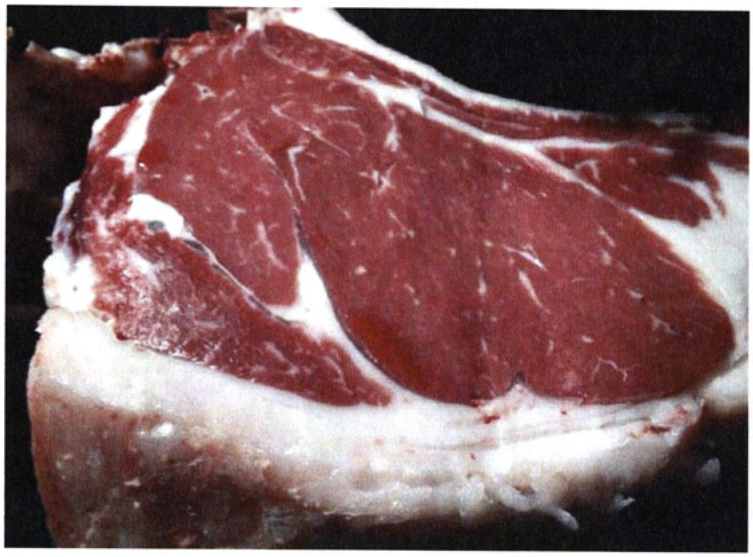
GRAND CHAMPION CARCASE, CHAMPION EXPORT CARCASE

Exhibit 179, Longerenong College: (LL/AAXRA), Bred By: Longerenong College, 91.61



Please note: photos are not to scale and colours may not give a true representation of actual colour

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 2 - B: Medium Domestic
HSCW 180.1 - 240 Kg, Fat depth P8: 6 - 10mm, 11/12 Rib: 5 - 8mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality										
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	**Total** /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	**Total** /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	**Total** /45	**Grand Total** /100	Carcase Place	Live Heat Place
B	194	Mawarra B Herefords	HH	M	413	238	58%	10	10	1C	5	0	3	0	18.0	8	15	78	20.0	35.0	0	55	100	0	270	5.48	37.34	90.34	Champ	1
B	139	Federation Training	CCXSS	F	423	232	55%	9	10	1C	5	0	3.5	0	18.5	9	13	81	20.0	33.0	0	50	120	1	370	5.44	37.36	89.46	2	
B	120	Bruangil Park	LLXAA	M	438	240	55%	8	10	1C	5	0	2.5	0	17.5	7	15	79	20.0	35.0	0	45	100	0	210	5.39	36.59	89.09	3	
B	201	Northern Melbourne Institute of TAFE	BAXAA	M	363	210	58%	5	9	1C	5	0	2	0	16.0	6	15	81	20.0	35.0	0	45	100	0	180	5.40	35.93	86.93	4	
B	261	Yanco Agricultural High School	AA	M	405	235	58%	5	9	1C	5	0	2.5	0	16.5	6	15	83	20.0	35.0	0	50	100	0	170	5.40	35.28	86.78	5	3
B	228	Geelong Grammar School, Timbertop	CCXMG	M	422	232	55%	7	10	1B	5	1	2.5	0	17.5	6	15	87	20.0	35.0	0	50	110	0	160	5.38	34.17	86.67	6	
B	276	Goulburn Valley Grammar School	SSXCC	M	366	197	54%	6	10	2	4	1	2	0	16.0	7	15	74	20.0	35.0	0	45	110	0	210	5.52	35.50	86.50	7	4
B	224	Samantha & Danielle Crilly	SS	M	357	197	55%	8	10	1C	5	1	2	0	17.0	7	15	72	20.0	35.0	0	30	110	0	160	5.54	34.19	86.19	8	5
B	202	Northern Melbourne Institute of TAFE	BAXHH	M	411	230	56%	7	10	2	4	0	2.5	0	16.5	7	15	72	17.8	32.8	0	45	110	1	290	5.39	36.72	85.99	9	
B	241	St Mary of The Angels College	SI	M	439	240	55%	10	10	1C	5	1	3	0	18.0	9	13	74	18.0	31.0	0	40	100	0	260	5.44	36.85	85.84	10	
B	232	Geelong Grammar School, Timbertop	MG	M	386	211	55%	9	10	1B	5	0	2.5	0	17.5	8	15	68	17.2	32.2	0	40	110	0	220	5.45	36.01	85.75	11	
B	190	Mawarra B Herefords	HH	M	419	239	57%	6	10	2	4	1	2.5	0	16.5	6	15	73	17.5	32.5	0	50	100	0	210	5.44	36.57	85.58	12	
B	254	Team H - LK's Angus	AA	M	362	199	55%	10	10	1B	5	1	2.5	0	17.5	8	15	62	14.9	29.9	0	50	100	1	300	5.36	37.61	85.05	13	
B	135	Emmanuel College Inc	HH	M	420	231	55%	6	10	2	4	1	2.5	0	16.5	5	15	72	17.7	32.7	0	45	100	0	180	5.41	35.37	84.55	14	
B	230	Geelong Grammar School, Timbertop	CCXMG	M	425	234	55%	10	10	1B	5	0	2.5	0	17.5	8	15	69	15.7	30.7	0	45	100	0	170	5.44	36.05	84.26	15	
B	169	Team H - D & C Grylls	SPXAA	M	333	182	55%	8	10	1C	5	1	2	0	17.0	9	13	68	19.9	32.9	0	40	120	0	200	5.45	34.19	84.06	16	3
B	157	Finley High School	MG	M	423	232	55%	9	10	1C	5	0	3	0	18.0	8	15	66	14.2	29.2	0	40	100	0	220	5.43	36.71	83.91	17	4
B	250	S Storm & Sons	AL	M	350	188	54%	9	10	2	4	0	2.5	0	16.5	7	15	62	15.9	30.9	0	70	120	1	350	5.43	36.23	83.67	18	
B	225	Geelong Grammar School, Timbertop	AAXMG	M	346	180	52%	4	7	1C	5	0	2.5	0	14.5	5	15	63	17.2	32.2	0	35	100	0	190	5.42	36.02	82.75	19	
B	108	Barham High School	HHXAA	M	380	193	51%	6	10	1B	5	0	3.5	0	18.5	6	15	57	12.7	27.7	0	55	100	0	210	5.44	36.59	82.75	20	
B	200	Northern Melbourne Institute of TAFE	BAXAA	M	407	232	57%	6	10	1C	5	0	2	0	17.0	4	12	72	17.6	29.6	0	45	100	0	190	5.39	35.34	81.93	21	

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Disclaimer Legend
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***Market Specifications**

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

**** Saleable Meat Yield**

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

***** MSA - Eating Quality**

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

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

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 2 - B: Medium Domestic
HSCW 180.1 - 240 Kg, Fat depth P8: 6 - 10mm, 11/12 Rib: 5 - 8mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality										
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	Total /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	Total /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	Total /45	Grand Total /100	Carcase Place	Live Heat Place
B	141	Federation Training	HH	M	434	238	55%	8	10	1B	5	0	3	1	17.0	7	15	66	13.7	28.7	0	50	120	0	250	5.39	35.47	81.13	22	
B	164	Gundagai High School	AA	M	429	232	54%	10	10	1C	5	0	3	0	18.0	9	13	66	14.2	27.2	0	40	120	0	250	5.43	35.64	80.84	23	2 Champ Medium
B	123	Bruce & Sue Griffiths	LLXAA	M	397	220	55%	10	10	1C	5	0	2.5	0	17.5	10	11	65	14.7	25.7	0	40	120	1	330	5.42	36.74	79.97	24	
B	227	Geelong Grammar School, Timbertop	CCXMG	M	394	212	54%	4	7	1C	5	1	2	0	14.0	4	12	70	18.3	30.3	0	35	100	0	150	5.42	34.60	78.87	25	
B	162	Gundagai High School	AA	M	423	231	55%	10	10	1C	5	1	2.5	0	17.5	13	5	77	20.0	25.0	0	50	100	0	160	5.43	36.17	78.67	26	
B	107	Barham High School	HH	M	347	180	52%	5	9	2	4	1	2.5	0	15.5	4	12	56	13.3	25.3	0	40	100	0	250	5.55	36.73	77.51	27	
B	204	Kyla Palk	SQXHH	M	345	196	57%	10	10	1B	5	0	3	0	18.0	14	3	66	17.5	20.5	0	65	110	1	350	5.42	37.41	75.88	28	1
B	251	S Storm & Sons	RP	M	369	196	53%	4	7	1C	5	1	2.5	0	14.5	6	15	55	11.3	26.3	0	30	110	0	190	5.48	34.54	75.30	29	
B	226	Geelong Grammar School, Timbertop	CCXMG	M	427	227	53%	4	7	1B	5	1	2	0	14.0	3	8	73	18.6	26.6	0	45	110	0	190	5.40	34.17	74.78	30	
B	150	Finley High School	HH	M	428	230	54%	13	4	2	4	0	3.5	0	11.5	10	11	61	11.6	22.6	0	45	100	1	280	5.45	37.65	71.70	31	
B	106	Barham High School	AA	M	432	237	55%	17	0	2	4	0	3.5	0	7.5	11	9	72	17.1	26.1	0	45	130	1	360	5.44	36.68	70.31	32	
B	163	Gundagai High School	AA	F	410	217	53%	11	8	1C	5	0	2.5	0	15.5	14	3	65	15.0	18.0	0	65	140	1	320	5.43	35.36	68.86	33	
B	263	Yanco Agricultural High School	GA	M	355	205	58%	4	7	2	4	1	2	0	13.0	2	4	77	20.0	24.0	0	45	100	0	200	5.50	0.00	37.00		4
B	104	Ballarat Grammar	LL	M	404	237	59%	4	7	2	4	2	1.5	0	12.5	2	4	90	20.0	24.0	0	55	110	0	190	5.49	0.00	36.50		5
B	221	Rutherglen High School	WB	M	423	232	55%	3	5	2	4	0	2	0	11.0	2	4	79	20.0	24.0	0	45	130	0	190	5.60	0.00	35.00		
B	102	Alberni Family & Raedean Reds	CCXSS	M	362	182	50%	3	5	1B	5	1	1	0	11.0	2	4	66	18.7	22.7	0	40	100	0	140	5.44	0.00	33.75		
B	275	Alberni Family & Raedean Reds	CCXRP	M	318	171	54%	4	7	4	1	1	2	4	6.0	2	4	72	20.0	24.0	0	40	100	0	160	5.91	0.00	30.00		
B	259	Jackie Wilson	SIXOO	M	336	187	56%	2	3	2	4	1	2.5	0	9.5	1	0	67	18.9	18.9	0	45	110	0	190	5.57	0.00	28.36		

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***Market Specifications**

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

**** Saleable Meat Yield**

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

***** MSA - Eating Quality**

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

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To receive eating quality points, carcases must meet minimum MSA specifications.
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1. Rib Fat less than 3mm
2. Fat distribution inadequate
3. pH above 5.7
4. Meat colour of 1a or greater than 3

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 3 - C: Heavy Domestic
HSCW 241 - 300 Kg, Fat depth P8: 8 - 13mm, 11/12 Rib: 6 - 10mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality										
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	Total /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	Total /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	Total /45	Grand Total /100	Carcase Place	Live Heat Place
C	172	Longerenong College	AAXSI	M	481	271	56%	10	10	1B	5	0	2.5	0	18.0	7	15	85	20.0	35.0	0	60	100	3	490	5.37	39.02	91.52	Champ	4
C	173	Longerenong College	CC	M	480	281	59%	9	10	1B	5	1	3	0	18.0	7	15	92	20.0	35.0	0	55	100	1	370	5.42	38.09	91.09	2	5
C	215	Rural Industry Skill Training	LL	F	448	259	58%	8	10	1C	5	1	2.5	0	17.5	7	15	87	20.0	35.0	0	55	100	0	250	5.42	38.15	90.65	3	
C	197	Monivae College	BUXBG	M	476	285	60%	10	10	1C	5	0	3	0	18.0	8	15	85	20.0	35.0	0	70	100	1	280	5.39	37.34	90.34	4	
C	183	Longerenong College	SI	M	532	297	56%	9	10	1C	5	0	2.5	0	17.5	6	15	112	20.0	35.0	0	70	110	2	400	5.55	37.46	89.96	5	5
C	114	Billabong High School	LLXSD	M	448	255	57%	12	10	1B	5	0	2.5	0	17.5	7	15	89	20.0	35.0	0	50	100	0	280	5.45	37.34	89.84	6	4
C	117	Billabong High School	SDXAA	M	443	261	59%	11	10	1C	5	0	3	0	18.0	10	15	92	20.0	35.0	0	40	120	1	300	5.43	36.62	89.62	7	5
C	182	Longerenong College	SI	M	508	293	58%	11	10	1C	5	0	2	0	17.0	9	15	91	20.0	35.0	0	50	110	2	400	5.40	37.48	89.48	8	2
C	253	Team H - H King	AA	M	493	264	54%	8	10	1B	5	0	2.5	0	17.5	9	15	86	20.0	35.0	0	55	120	1	330	5.41	36.73	89.23	9	
C	131	Ross Draper	RP	M	455	270	59%	10	10	1C	5	0	2.5	0	17.5	9	15	87	20.0	35.0	0	65	110	0	250	5.41	36.60	89.10	10	
C	255	Team H - Lynford Park Blondes	BAXHH	M	491	284	58%	12	10	1C	5	0	2.5	0	17.5	9	15	93	20.0	35.0	0	55	110	0	250	5.42	36.60	89.10	11	
C	152	Finley High School	LL	M	481	269	56%	10	10	1C	5	0	2.5	0	17.5	9	15	84	20.0	35.0	0	45	100	0	180	5.46	36.44	88.94	12	2
C	193	Mawarra B Herefords	HH	M	468	259	55%	13	10	1C	5	1	3	0	18.0	7	15	79	19.1	34.1	0	50	110	1	310	5.42	36.83	88.92	13	3
C	101	Alberni Family & Raedean Reds	CCXRA	M	465	257	55%	9	10	1C	5	0	2.5	0	17.5	8	15	89	20.0	35.0	0	45	110	0	230	5.45	36.39	88.89	14	
C	174	Longerenong College	CCXSS	M	502	284	57%	10	10	1B	5	0	3.5	0	18.5	8	15	84	19.6	34.6	0	70	120	0	250	5.40	35.57	88.71	15	4
C	214	Rural Industry Skill Training	LL	M	455	280	62%	8	10	1B	5	1	2	0	17.0	7	15	105	20.0	35.0	0	50	100	0	220	5.59	36.65	88.65	16	
C	262	Yanco Agricultural High School	AA	M	425	246	58%	10	10	2	4	1	3	0	17.0	7	15	85	20.0	35.0	0	45	100	0	210	5.52	36.62	88.62	17	
C	223	Rutherglen High School	WB	M	456	274	60%	9	10	2	4	0	2.5	0	16.5	8	15	87	20.0	35.0	0	45	120	1	330	5.48	36.73	88.23	18	
C	186	Longerenong College	SS	M	490	278	57%	13	10	1C	5	0	2.5	0	17.5	8	15	92	20.0	35.0	0	60	130	1	290	5.43	35.61	88.11	19	3
C	118	Bruangil Park	LLXAA	M	473	267	56%	11	10	1C	5	1	3	0	18.0	7	15	79	18.4	33.4	0	45	110	1	280	5.55	36.71	88.07	20	1

Class continued over page

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***Market Specifications**

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**** Saleable Meat Yield**

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

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TBC	- Tropical Breed Content (%)
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3. pH above 5.7
4. Meat colour of 1a or greater than 3

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 3 - C: Heavy Domestic
HSCW 241 - 300 Kg, Fat depth P8: 8 - 13mm, 11/12 Rib: 6 - 10mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality										
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	Total /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	Total /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	Total /45	Grand Total /100	Carcase Place	Live Heat Place
C	191	Mawarra B Herefords	HH	M	480	265	55%	13	10	2	4	1	3	0	17.0	9	15	81	19.7	34.7	0	50	120	1	280	5.47	36.35	88.02	21	4
C	156	Finley High School	LLXHH/CC	M	504	287	57%	11	10	2	4	0	2.5	0	16.5	10	15	86	20.0	35.0	0	40	110	0	220	5.42	36.40	87.90	22	
C	243	St Mary of The Angels College	SPXAA	M	481	274	57%	12	10	2	4	1	3	0	17.0	10	15	83	20.0	35.0	0	45	140	1	330	5.42	35.71	87.70	23	
C	154	Finley High School	LLXAA	M	470	270	57%	9	10	1C	5	0	2.5	0	17.5	6	15	83	20.0	35.0	0	50	100	0	160	5.39	35.04	87.54	24	
C	246	St Pauls College	AAXSS	M	448	253	56%	12	10	2	4	0	3	0	17.0	10	15	74	16.8	31.8	0	40	120	3	490	5.49	38.64	87.45	25	
C	244	St Mary of The Angels College	SPXAA/HH	M	512	299	58%	9	10	1C	5	1	2.5	0	17.5	7	15	85	18.8	33.8	0	45	120	1	290	5.41	36.05	87.39	26	5
C	147	Finley High School	AA/BIXMG	M	471	249	53%	13	10	1C	5	0	2.5	0	17.5	8	15	74	17.2	32.2	0	40	100	1	290	5.45	37.61	87.29	27	
C	238	St Mary of The Angels College	HH	M	524	287	55%	11	10	1C	5	1	2.5	0	17.5	10	15	81	17.7	32.7	0	60	100	0	260	5.46	37.04	87.22	28	
C	236	St Mary of The Angels College	BAXLL	M	495	298	60%	8	10	1B	5	0	2.5	0	17.5	6	15	90	20.0	35.0	0	50	120	0	220	5.48	34.47	86.97	29	5
C	187	Richard Martin	LL	M	477	291	61%	10	10	1C	5	0	2	0	17.0	6	15	94	20.0	35.0	0	75	120	0	260	5.64	34.51	86.51	30	2
C	207	Phillips Beef	CCXRA	M	480	249	52%	7	9	1C	5	0	3	0	17.0	7	15	78	19.4	34.4	0	40	120	0	240	5.39	35.03	86.47	31	
C	266	Yanco Agricultural High School	LL	M	448	279	62%	10	10	1C	5	1	2	0	17.0	9	15	106	20.0	35.0	0	60	130	0	220	5.47	34.40	86.40	32	2
C	265	Yanco Agricultural High School	GA	M	432	255	59%	10	10	1C	5	0	2.5	0	17.5	5	13	81	20.0	33.0	0	45	120	0	270	5.44	35.62	86.12	33	3
C	268	Yanco Agricultural High School	LL	M	465	280	60%	8	10	2	4	1	2.5	0	16.5	8	15	86	20.0	35.0	0	45	110	0	180	5.44	34.56	86.06	34	
C	133	Emmanuel College Inc	HH	M	450	247	55%	8	10	1C	5	0	2	0	17.0	9	15	73	16.8	31.8	0	50	110	1	310	5.42	36.87	85.66	35	
C	142	Federation Training	HH	M	464	261	56%	9	10	1C	5	0	3	0	18.0	8	15	72	15.0	30.0	0	40	100	1	280	5.46	37.54	85.50	36	
C	134	Emmanuel College Inc	HH	M	416	244	59%	9	10	2	4	0	3	2	15.0	8	15	79	20.0	35.0	0	30	110	0	200	5.53	35.18	85.18	37	3
C	168	Team H - B & S Griffiths	LL	M	457	261	57%	14	8	1B	5	0	2	0	15.0	7	15	100	20.0	35.0	0	70	100	0	170	5.40	35.08	85.08	38	1

Class continued over page

Disclaimer Legend
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***Market Specifications**

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

**** Saleable Meat Yield**

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

***** MSA - Eating Quality**

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

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

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 3 - C: Heavy Domestic
HSCW 241 - 300 Kg, Fat depth P8: 8 - 13mm, 11/12 Rib: 6 - 10mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality											
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	Total /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	Total /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	Total /45	Grand Total /100	Carcase Place	Live Heat Place
C	178	Longerenong College	LL	M	453	270	60%	5	7	1C	5	0	1.5	0	13.5	8	15	103	20.0	35.0	0	60	100	0	200	5.40	36.56	85.06	39	4
C	217	Rutherglen High School	AA	M	502	269	54%	11	10	1C	5	0	3	0	18.0	11	13	75	15.9	28.9	0	40	130	2	470	5.45	38.09	85.01	40	
C	177	Longerenong College	LL	M	453	278	61%	5	7	1C	5	1	2.5	0	14.5	6	15	96	20.0	35.0	0	55	130	1	290	5.43	35.28	84.78	41	
C	146	Finley High School	AAXAA/CC	M	506	286	57%	7	9	1B	5	1	2	0	16.0	5	13	105	20.0	33.0	0	50	120	1	280	5.38	35.68	84.68	42	
C	130	Ross Draper	RP	M	467	276	59%	10	10	2	4	1	2.5	0	16.5	6	15	87	20.0	35.0	0	55	130	0	190	5.47	33.14	84.64	43	
C	119	Bruangil Park	LLXAA	M	490	266	54%	5	7	1B	5	0	2.5	0	14.5	5	13	86	20.0	33.0	0	35	100	0	270	5.39	36.81	84.31	44	
C	148	Finley High School	AAXCC	M	512	287	56%	5	7	1C	5	0	2.5	0	14.5	6	15	79	16.5	31.5	0	40	100	1	350	5.44	37.72	83.77	45	
C	245	St Pauls College	AA/SIXAA	M	518	272	53%	5	7	1C	5	0	2.5	0	14.5	10	15	81	19.0	34.0	0	50	130	0	250	5.39	35.09	83.62	46	
C	249	St Pauls College	SI/AA	M	536	300	56%	13	10	2	4	0	3	0	17.0	12	11	84	18.2	29.2	0	50	130	2	400	5.52	37.35	83.54	47	R Champ Medium
C	143	Federation Training	LL	M	398	243	61%	6	8	2	4	1	2.5	2	12.5	8	15	94	20.0	35.0	0	40	130	1	310	5.54	35.73	83.23	48	
C	252	S Storm & Sons	RP	M	498	271	54%	8	10	1C	5	0	2.5	0	17.5	11	13	78	17.4	30.4	0	65	120	0	190	5.42	34.19	82.12	49	
C	195	Mawarra B Herefords	HHXAA	M	468	270	58%	10	10	2	4	1	3	0	17.0	11	13	70	13.0	26.0	0	40	100	1	370	5.51	39.04	82.05	50	2
C	229	Geelong Grammar School, Timbertop	CCXMG	M	449	249	55%	5	7	2	4	0	2.5	0	13.5	5	13	85	20.0	33.0	0	45	110	0	210	5.44	34.88	81.38	51	
C	235	St Mary of The Angels College	ALXCC	M	437	249	57%	10	10	2	4	1	3	5	12.0	8	15	86	20.0	35.0	0	45	120	0	200	5.42	34.18	81.18	52	2
C	212	Rural Industry Skill Training	AA	M	485	272	56%	13	10	2	4	0	3.5	0	17.5	10	15	67	11.1	26.1	0	40	120	2	400	5.49	37.45	81.08	53	
C	205	Team H - P Perdon & H King	BA	M	495	292	59%	5	7	1C	5	0	2	0	14.0	5	13	84	18.9	31.9	0	60	140	1	290	5.42	35.01	80.93	54	
C	222	Rutherglen High School	WB	M	451	249	55%	5	7	1C	5	0	2.5	0	14.5	4	10	77	18.9	28.9	0	60	100	1	300	5.43	36.86	80.23	55	Champ Heavy
C	113	Billabong High School	LLXLL/AA	M	495	287	58%	14	8	1B	5	0	2.5	0	15.5	12	11	78	16.0	27.0	0	50	110	1	360	5.48	37.44	79.92	56	
C	166	Team H - A & J Furborough	WB	M	479	265	55%	15	6	2	4	0	3	0	13.0	11	13	76	16.8	29.8	0	45	130	1	290	5.51	35.72	78.57	57	3
C	115	Billabong High School	RP	M	463	262	57%	7	9	2	4	0	2.5	0	15.5	6	15	69	13.2	28.2	0	45	130	0	250	5.44	34.48	78.14	58	

Class continued over page

Disclaimer Legend
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***Market Specifications**

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

**** Saleable Meat Yield**

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

***** MSA - Eating Quality**

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

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

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 3 - C: Heavy Domestic
HSCW 241 - 300 Kg, Fat depth P8: 8 - 13mm, 11/12 Rib: 6 - 10mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality										
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	Total /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	Total /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	Total /45	Grand Total /100	Carcase Place	Live Heat Place
C	264	Yanco Agricultural High School	GA	M	434	245	56%	10	10	2	4	0	2.5	0	16.5	7	15	63	11.3	26.3	0	40	130	0	230	5.43	34.38	77.20	59	
C	239	St Mary of The Angels College	MGXBB	M	472	276	58%	13	10	2	4	0	2.5	0	16.5	12	11	80	18.1	29.1	50	80	120	0	170	5.40	31.52	77.13	60	
C	220	Rutherglen High School	WB	M	465	267	57%	5	7	2	4	0	1	0	12.0	8	15	70	13.3	28.3	0	55	100	0	220	5.47	36.71	76.99	61	
C	109	Billabong High School	AA	M	482	282	59%	15	6	1C	5	0	3	0	14.0	12	11	71	12.5	23.5	0	40	100	1	370	5.42	39.05	76.53	62	
C	170	Team H - R&C J&S Nuttall & H King	AA	F	470	248	53%	15	6	1B	5	0	3	0	14.0	13	9	70	15.0	24.0	0	60	130	1	370	5.40	37.58	75.59	63	
C	198	Northern Melbourne Institute of TAFE	AA	M	520	282	54%	15	6	2	4	0	3	0	13.0	6	15	66	9.7	24.7	0	50	120	2	470	5.41	37.41	75.07	64	
C	151	Finley High School	HH	M	510	284	56%	15	6	1C	5	0	3	0	14.0	13	9	72	12.9	21.9	0	40	120	0	260	5.50	36.43	72.29	65	
C	273	Yanco Agricultural High School	SS	M	407	242	59%	14	8	1B	5	0	3	1	15.0	7	15	54	6.5	21.5	0	35	130	1	280	5.49	35.25	71.76	66	
C	272	Yanco Agricultural High School	PH	M	489	270	55%	21	0	2	4	1	3	0	7.0	10	15	69	12.4	27.4	0	35	110	0	210	5.46	36.28	70.72	67	
C	155	Finley High School	LLXHH	M	512	284	55%	18	0	1C	5	0	3	0	8.0	11	13	70	11.7	24.7	0	50	120	0	260	5.48	36.04	68.78	68	3
C	140	Federation Training	HH	M	423	245	58%	19	0	1C	5	0	3.5	3	5.5	13	9	64	11.9	20.9	0	55	100	1	300	5.43	37.99	64.37	69	5
C	175	Longerenong College	CCXSS	M	453	254	56%	10	10	3	2	0	3	0	15.0	6	15	93	20.0	35.0	0	50	120	1	370	5.84	0.00	50.00		5
C	267	Yanco Agricultural High School	LL	M	435	264	61%	6	8	2	4	1	2	0	14.0	2	4	90	20.0	24.0	0	50	120	0	240	5.50	0.00	38.00		1
C	105	Ballarat Grammar	LL	M	385	241	63%	3	3	1B	5	1	1	1	8.0	2	4	83	20.0	24.0	0	50	120	0	190	5.48	0.00	32.00		

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***Market Specifications**

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

**** Saleable Meat Yield**

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

***** MSA - Eating Quality**

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

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

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 4 - D: Export
HSCW 300+ Kg, Fat depth P8: 12 - 17mm, 11/12 Rib: 8 - 13mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality										
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	Total /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	Total /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	Total /45	Grand Total /100	Carcase Place	Live Heat Place
D	179	Longerenong College	LL/AAXRA	M	552	330	60%	16	10	1C	5	0	3.5	0	18.0	13	15	99	20.0	35.0	0	85	120	2	470	5.46	38.11	91.61	Grand Champ	4
D	188	Mawarra B Herefords	CCXHH/AA	M	584	339	58%	14	10	2	4	1	3	0	17.0	11	15	93	19.7	34.7	0	50	100	2	400	5.40	39.26	90.98	2	
D	137	K Fairlie & M Galpin	LLXAA	M	634	359	57%	16	10	1C	5	1	3	0	18.0	11	15	95	19.0	34.0	0	55	120	2	450	5.47	38.40	90.43	3	5
D	181	Longerenong College	RA	M	546	319	58%	11	9	1B	5	0	3.5	0	17.5	8	15	88	18.7	33.7	0	55	110	2	450	5.44	39.01	90.23	4	
D	184	Longerenong College	SS	M	634	370	58%	13	10	1B	5	0	2	0	17.0	11	15	100	20.0	35.0	0	65	140	3	520	5.43	38.13	90.13	5	2
D	124	Bruce & Sue Griffiths	LLXAA	M	572	330	58%	11	9	2	4	0	2.5	0	15.5	9	15	103	20.0	35.0	0	60	110	2	440	5.49	39.01	89.51	6	R Champ Export
D	136	K Fairlie & M Galpin	LLXAA	M	580	344	59%	11	9	1C	5	1	3	0	17.0	10	15	105	20.0	35.0	0	60	120	2	400	5.56	37.45	89.45	7	3
D	103	Alberni Family & Raedean Reds	SS	M	608	334	55%	15	10	2	4	0	3	0	17.0	10	15	94	20.0	35.0	0	55	140	2	420	5.47	37.28	89.28	8	
D	116	Billabong High School	SD	M	604	337	56%	15	10	1C	5	0	3	0	18.0	11	15	92	19.3	34.3	0	50	130	1	370	5.46	36.79	89.13	9	
D	122	Bruce & Sue Griffiths	LL	M	504	302	60%	15	10	1C	5	0	2.5	1	16.5	8	15	112	20.0	35.0	0	45	100	1	290	5.40	37.37	88.87	10	R Champ Heavy
D	127	Lewis Bruggemann	LLXLL/SS	M	626	361	58%	15	10	2	4	0	3	0	17.0	13	15	110	20.0	35.0	0	65	130	1	280	5.45	36.00	88.00	11	3
D	277	Lewis Bruggemann	LLXLL/SS	M	644	382	59%	16	10	2	4	0	3	0	17.0	14	13	106	20.0	33.0	0	95	100	1	310	5.46	37.59	87.59	12	Champ Export
D	110	Billabong High School	LL	M	614	384	63%	10	8	1C	5	0	2.5	0	15.5	8	15	118	20.0	35.0	0	60	130	1	350	5.43	36.67	87.17	13	
D	129	Gundagai High School	AA	M	528	308	58%	15	10	1B	5	0	3	4	14.0	10	15	98	20.0	35.0	0	65	120	1	370	5.46	37.40	86.40	14	2
D	185	Longerenong College	SS	M	530	304	57%	15	10	1C	5	1	3	2	16.0	12	15	81	16.1	31.1	0	65	120	3	510	5.41	38.72	85.85	15	1
D	126	Lewis Bruggemann	LLXLL/SS	M	594	361	61%	19	6	1C	5	0	3	0	14.0	13	15	98	20.0	35.0	0	55	120	1	320	5.50	36.81	85.81	16	1
D	149	Finley High School	AAXPH	M	598	324	54%	13	10	1C	5	0	3.5	0	18.5	14	13	82	14.9	27.9	0	45	100	2	410	5.44	39.40	85.78	17	
D	189	Mawarra B Herefords	HH	M	618	348	56%	15	10	2	4	0	3	0	17.0	12	15	89	16.6	31.6	0	55	130	1	370	5.42	36.80	85.45	18	4
D	271	Yanco Agricultural High School	LL	M	610	358	59%	10	8	2	4	0	2.5	0	14.5	8	15	115	20.0	35.0	0	65	130	1	300	5.42	35.77	85.27	19	
D	237	St Mary of The Angels College	CC	M	566	325	57%	11	9	1C	5	2	2	0	16.0	8	15	96	20.0	35.0	0	60	130	0	190	5.42	34.13	85.13	20	

Class continued over page

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*Market Specifications

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

** Saleable Meat Yield

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

*** MSA - Eating Quality

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

MSA Specification

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

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 4 - D: Export
HSCW 300+ Kg, Fat depth P8: 12 - 17mm, 11/12 Rib: 8 - 13mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality										
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	Total /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	Total /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	Total /45	Grand Total /100	Carcase Place	Live Heat Place
D	171	Longerenong College	AA	M	590	345	58%	15	10	1B	5	0	3	0	18.0	14	13	86	15.2	28.2	0	60	130	2	430	5.49	37.47	83.70	21	4
D	218	Rutherglen High School	LL	M	608	368	61%	10	8	1C	5	2	2	0	15.0	7	13	124	20.0	33.0	0	55	130	0	250	5.46	35.05	83.05	22	
D	231	Geelong Grammar School, Timbertop	MG	M	556	309	56%	11	9	2	4	0	3	0	16.0	11	15	84	17.4	32.4	0	50	140	0	240	5.45	34.47	82.84	23	
D	196	Mawarra B Herefords	HHXSI	M	580	331	57%	8	5	2	4	1	2	0	11.0	8	15	103	20.0	35.0	0	65	120	1	280	5.46	36.36	82.36	24	5
D	234	Geelong Grammar School, Timbertop	MG	M	600	325	54%	15	10	1C	5	1	3.5	0	18.5	11	15	77	12.0	27.0	0	45	130	1	360	5.43	36.74	82.20	25	
D	247	St Pauls College	LL	M	540	315	58%	9	7	1C	5	1	2.5	0	14.5	7	13	90	20.0	33.0	0	50	140	0	250	5.41	34.43	81.93	26	
D	159	Finley High School	MUXSS	M	672	356	53%	17	10	1C	5	0	3.5	0	18.5	11	15	83	12.5	27.5	0	45	130	1	280	5.42	35.72	81.76	27	
D	165	Gundagai High School	AA	M	570	315	55%	10	8	1C	5	0	3.5	0	16.5	10	15	78	13.4	28.4	0	50	110	0	260	5.41	36.69	81.62	28	
D	199	Northern Melbourne Institute of TAFE	AA	M	548	313	57%	15	10	1B	5	0	3	0	18.0	13	15	70	9.1	24.1	0	65	130	3	520	5.46	38.65	80.74	29	
D	176	Longerenong College	HH	M	532	304	57%	20	4	1C	5	0	3.5	2	10.5	13	15	84	17.8	32.8	0	55	110	1	330	5.39	37.40	80.72	30	4
D	233	Geelong Grammar School, Timbertop	MG	M	610	318	52%	14	10	1B	5	1	3	0	18.0	14	13	74	10.9	23.9	0	45	140	3	550	5.39	38.25	80.15	31	
D	111	Billabong High School	LL	M	544	328	60%	10	8	2	4	0	2	0	14.0	6	11	112	20.0	31.0	0	65	150	1	280	5.48	34.75	79.75	32	
D	257	Gay Ward	RP	M	526	310	59%	10	8	2	4	0	2.5	5	9.5	9	15	86	18.4	33.4	0	65	100	0	190	5.44	36.53	79.44	33	
D	248	St Pauls College	LLXLL/AA	M	622	388	62%	6	1	1B	5	1	2.5	0	8.5	9	15	117	20.0	35.0	0	60	120	0	220	5.44	35.32	78.82	34	
D	270	Yanco Agricultural High School	LL	M	618	368	60%	5	0	1C	5	0	2	0	7.0	8	15	120	20.0	35.0	0	75	140	1	330	5.48	35.80	77.80	35	
D	158	Finley High School	MUXSS	M	584	318	54%	20	4	1B	5	0	2.5	0	11.5	13	15	80	14.3	29.3	0	50	120	1	290	5.39	36.65	77.44	36	2
D	145	Finley High School	AA	M	542	306	56%	22	0	1C	5	0	3	0	8.0	11	15	82	16.5	31.5	0	45	120	1	330	5.45	36.80	76.31	37	2
D	211	RK & JM Pretty	HH	M	600	316	53%	20	4	1C	5	1	3	0	12.0	13	15	76	12.2	27.2	0	50	130	1	320	5.49	36.60	75.81	38	
D	167	Team H - B & S Griffiths	LL	M	534	326	61%	8	5	1C	5	0	2	0	12.0	5	9	101	20.0	29.0	0	60	120	0	220	5.46	34.44	75.44	39	5
D	269	Yanco Agricultural High School	LL	M	524	315	60%	10	8	1C	5	0	2.5	7	8.5	6	11	98	20.0	31.0	0	55	130	1	330	5.38	35.81	75.31	40	

Class continued over page

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

***Market Specifications**

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

**** Saleable Meat Yield**

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

***** MSA - Eating Quality**

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

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

2014 ROYAL MELBOURNE SHOW CARCASE COMPETITION

Class: 4 - D: Export
HSCW 300+ Kg, Fat depth P8: 12 - 17mm, 11/12 Rib: 8 - 13mm

								Market Specifications								Saleable Meat Yield					MSA Eating Quality									
Market	Tag No.	Exhibitor	Breed	Sex	Live Weight (kg)	Carcase Weight (kg)	Dressing %	P8 Fat Depth mm	/10	Meat Colour 1a-7	/5	Fat Colour 0-9	Fat Dist /5	Weight Penalty Points	**Total** /20	Rib Fat Depth mm	/15	Eye Muscle Area cm^2	/20	**Total** /35	TBC %	Hump cm	Oss.	Marbling AUS	Marbling MSA	pH	**Total** /45	**Grand Total** /100	Carcase Place	Live Heat Place
D	213	Rural Industry Skill Training	LL	M	616	390	63%	7	3	1B	5	0	1.5	0	9.5	5	9	130	20.0	29.0	0	60	130	1	350	5.41	36.23	74.73	41	
D	240	St Mary of The Angels College	SG	M	668	384	57%	21	2	2	4	1	3	0	9.0	10	15	94	16.2	31.2	38	95	110	0	200	5.43	34.04	74.24	42	
D	219	Rutherglen High School	LLXLL/AA	M	528	316	60%	10	8	2	4	0	2.5	8	6.5	7	13	100	20.0	33.0	0	50	140	0	260	5.45	34.72	74.22	43	
D	203	Northern Melbourne Institute of TAFE	CCXAA	M	562	304	54%	11	9	1C	5	0	2.5	0	16.5	6	11	68	8.8	19.8	0	60	110	1	350	5.38	37.38	73.66	44	
D	210	RK & JM Pretty	CCXHH/SG	M	608	343	56%	20	4	1C	5	0	3	0	12.0	10	15	80	12.0	27.0	12	50	130	0	210	5.44	34.13	73.15	45	
D	153	Finley High School	LLXAA	M	522	317	61%	8	5	1C	5	1	2	8	4.0	6	11	112	20.0	31.0	0	55	100	0	230	5.49	36.69	71.69	46	3
D	216	Rural Industry Skill Training	SIXBG	M	526	323	61%	9	7	1C	5	0	1.5	10	3.5	7	13	98	20.0	33.0	0	85	140	0	240	5.36	32.61	69.11	47	
D	180	Longerenong College	RA	M	592	362	61%	20	4	1C	5	0	3	0	12.0	22	0	92	17.1	17.1	0	50	120	3	510	5.50	39.91	68.99	48	3
D	242	St Mary of The Angels College	SI	M	552	322	58%	6	1	1C	5	1	2.5	0	8.5	4	6	110	20.0	26.0	0	50	120	0	190	5.42	34.13	68.63	49	
D	256	Team H - P Perdon	BA	M	512	328	64%	3	0	1C	5	0	1.5	10	-3.5	2	0	99	20.0	20.0	0	65	130	0	210	5.57	0.00	16.50		

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3. pH above 5.7
4. Meat colour of 1a or greater than 3

HOW TO IMPROVE YOUR SCORE

The feedback from your score sheet provides a great deal of information and can identify areas for future improvement. When preparing cattle for a competition, remember that high scores come from three main factors:

Meeting the weight, fat, sex and dentition specifications of the class

High yield of saleable meat - optimum fat cover and heavy muscling

High eating quality - young and well nourished, not stressed, with marbling as a bonus

An "average" young animal will achieve a high score if it is fed well in the final six weeks, it is not excessively stressed in the 24 hours before slaughter and it meets the correct weight and fat specifications. Very high scores are possible by retaining these features and increasing saleable meat yield.

1. - Meeting market specifications

Key indicators: HSCW; sex; dentition; P8 fat depth; Meat colour; Fat colour.

Meeting the weight/fat target is the key starting point for achieving a high score. Achieving a weight and fat target is a complex combination of management and animal factors - frame size, muscling, genetics - and nutrition. Heavily muscled or large framed cattle require higher level of nutrition (and/or a longer time) to put on the same fat depth.

Optimal meat colour comes from cattle that are younger, have high levels of nutrition and low pre-slaughter stress (see meat quality).

Ideal fat colour (firm and white) results from feeding a grain-based ration. Young, grass-fed cattle produce a creamy-white fat colour, which is highly acceptable for most markets. Deeper yellow fat is undesirable and comes with older, grass-fed cattle. Some feeds can change the characteristics of fat, for example, large amounts of lupins can produce fat that is soft and greasy.

2. - Improving saleable meat yield

Key indicators: Eye-muscle area (EMA), rib fat depth.

"Yield" is the weight of saleable cuts as a percentage of carcase weight. It is not to be confused with dressing percentage which is the ratio of carcase to live weight. High-yielding carcases are heavily muscled with optimum fat depth.

Among cattle meeting market specifications and minimum quality requirements for grading, the greatest potential to improve your score is by increasing yield. CRC research confirms that high yielding carcases contain significantly more beef.

Ensure fat depth is within the optimum specifications - this will maximize your yield points with the particular animal. Overfat carcases require more trimming, resulting in lower yield.

To increase EMA points, and therefore yield, after fat depth is optimized, in future you will need to select a more muscular animal. Consider these points:

Crossbreed, using high-yielding sire breeds

Select bulls for moderate frame and heavy muscling, either visually or with help from BREEDPLAN EBVs for higher yield and EMA

Heavily muscled cattle occur in most breeds, you don't have to use large European types

More muscular cattle usually put on less fat, especially if they are large framed - they may need more feed or longer preparation time to reach the target fat depth

Females from heavily muscled bulls are just as functional for breeding, as long as you avoid the extremes.

3. - Improving eating quality

Key indicators: pH, Ossification score, Tropical Breed Content, Hump height, Marbling, Meat colour

The above key indicators along with other factors such as hanging method and ageing combine to produce the final eating quality score. As some factors interact with others, it is not possible to allocate points independently to each factor.

A score of zero in this section means the carcase failed to meet one or more of the minimum requirements for grading. This does not mean the beef has no value, but does mean its value has been severely downgraded against the industry's minimum quality benchmark.

If you received zero in the eating quality section, use the individual feedback assessments to identify the reason. It may be pH over 5.7, meat colour over Chip 3, rib fat depth less than 3mm or inadequate fat distribution. Any of these factors will result in a complete loss of meat quality points, and should be given highest priority for correction in the future.

High pH or dark Meat colour are signs of pre-slaughter stress and low energy reserves at slaughter. Ensure as a minimum that nutrition is kept at a high level in the two weeks prior to slaughter, the animal has a quiet temperament and there is minimum handling and minimum time between farm and slaughter

Inadequate rib fat or fat distribution - feed a better quality ration with sufficient energy or feed for longer prior to slaughter

Once the carcase has met minimum grading requirements the best ways to maximize your eating quality score are:

Ensure optimum pH (5.4-5.6) and meat colour (1b to 1c) by building up energy reserves before slaughter (good nutrition, minimum stress, avoid mixing with strange cattle, minimise handling, minimum time from farm to slaughter)

Minimise the tropical breed content (hump height)

Do not use hormonal growth promotants (HGPs)

Increase marbling by using proven genetics (BREEDPLAN EBVs and GeneStar Marbling)

Ensure good growth, without setbacks, and a fat cover near the top of the optimum range

Aim for lower ossification score by faster growth for age

Apart from these animal factors, research by the Beef CRC and MSA has defined other significant factors that can be used to improve meat quality. These are either included in MSA grading requirements or the variable factors in the meat quality calculation. They include:

Minimising pre-slaughter stress by conducting necessary pre-slaughter assessments well beforehand (say 2 weeks), and transporting cattle direct to the abattoir for slaughter without delay

Ensuring chilling and electrical stimulation are operated by the abattoir to optimum specifications

Hanging carcases by tenderstretch to improve the eating quality of most major cuts and reduce the need for ageing

Ageing cuts after slaughter to increase tenderness.

Further Information

Meat Standards Australia - www.msagrading.com

Beef CRC - www.beef.crc.org.au

NSW Department of Primary Industries - www.dpi.nsw.gov.au

It is important to remember that to receive Eating Quality points, carcases must meet MSA minimum standards:

Minimum 3mm of Rib Fat

Adequate Fat Distribution

Ultimate pH below 5.7

Meat Colour of or between1b and no greater than 3

AUSTRALIAN BEEF CARCASE APPRAISAL SYSTEM (ABCAS)

The Australian Beef Carcase Appraisal System ranks beef carcases 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 carcase 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, carcase 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 carcases, 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 carcase are judged for compliance against the specifications of the appropriate market category.

1. - Compliance to Market Specifications (20 points total)

Most markets require carcases 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 carcase assessment, while some markets specify only steers.

1.1 - P8 Fat Depth (10 points) is measured on the hot carcase at the P8 site, over the rump, and is the method of describing fatness in the AUS-MEAT national carcase 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 carcase 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. Carcases must meet the MSA specification of Meat colour 1b to 3 to receive eating quality points.

1.3 - Fat Distribution (5 points) Ideally, a carcase 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 carcase chills.

Carcases 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.

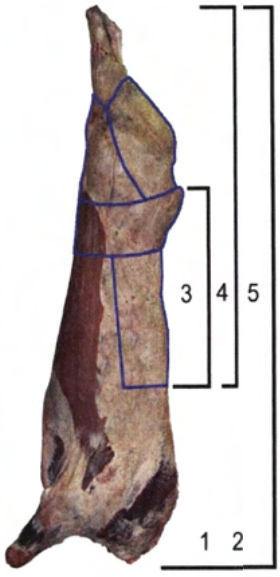
1.4 - Fat Colour is recorded for your information at the end of the eating quality section but has no direct impact on eating quality; excessive yellowing or softness may affect the saleability of the carcase. Fat colour is assessed on the internal seam fat at the quartered site using the AUS-MEAT chips 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 carcase exceeds Fat colour 3 or if a market specification for fat colour is set.

1.5 - Penalties may be applied to carcases 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.

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 carcases or carcases with uneven fat distribution. Also carcases with some excess fat deposits or seam fat.
1	Fails to meet minimum fat requirements or over-fat carcases with excessive fat deposits.
0	Extremely lean or extremely fat, wastey carcases.



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

2. - Saleable Meat Yield (35 points total)

- Saleable meat yield is the proportion of the carcase that is saleable as primal cuts and meat trimmings. It excludes bone and waste fat. High-yielding carcases 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 carcase 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, carcases 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 carcase. 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 carcase weight. The larger the rib eye area in relation to the carcase weight the higher the points awarded.

3. - MSA Eating Quality (45 points, combined)

When Meat Standards Australia (MSA) grades a carcase, 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 Carcase 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 carcases 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.

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 carcases with pH over 5.70
- A slight downward adjustment is made to eating quality of all cuts from carcases 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.

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 carcase 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 carcases from commercial grading. In this case, the assessments are provided for education and feedback.

3.2 - Ossification (maturity) and Carcase Weight

Ossification score is a measure of physiological maturity of the beef carcase. Hot Standard Carcase Weight (HSCW) is used in conjunction with the ossification score to identify carcases 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 carcases 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, pizzle and ear length. Analysis of MSA data has confirmed that when adjusted for carcase 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 carcase 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 carcase 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 carcases 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.

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 carcase.

3.7.5 - Ageing

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

BREED REFERENCE

AA - Angus
AL - Australian Lowline
UU - Australian Red
AU - Australis South Devon/Angus
BI - Bazadaise
BS - Beef Shorthorn
BL - Belgian Blue
SB - Black Simmental
BA - Blonde d'Aquitaine
BF - Braford
BB - Brahman
BH - Brahmousin
BG - Brangus
BV - Braunvieh
BU - British Blue
BW - British White
CB - Charbray
CC - Charolais
DD - Devon
DX - Dexter
DM - Droughtmaster
DU - Durham
GA - Galloway (including Belted)
GV - Gelbvieh
HH - Hereford
HI - Highland
LL - Limousin
LH - Longhorn (Texas)
MU - Maine Anjou
MG - Murray Grey
PZ - Pinzgauer
PC - Poll Charolais
PD - Poll Devon
PH - Poll Hereford
PS - Poll Shorthorn
SI - Poll Simmental
RA - Red Angus
RP - Red Poll
SL - Salers
SG - Santa Gertrudis
SV - Shaver Beefblend
SS - Shorthorn
SM - Simbrah
SH - Simford
SC - Simindicus
SI - Simmental
SD - South Devon
SP - Speckle Park
SQ - Square Meater
OO - Unknown
WY - Wagyu
WB - Welsh Black

AWARDS FOR BEEF CARCASE COMPETITION

AWARDS - LIVE

300. Awards will be provided for each of the ordinary classes as follows:
   a) Ribbons: 1st, 2nd 3rd, 4th, 5th & 6th places
   b) Prize money: 1st $25, 2nd $15, 3rd $10.

301. First and second placed Exhibits from the ordinary classes will then compete for the following awards, and presented with a Sash:
   a) Champion Medium Domestic Steer or Heifer
   b) Reserve Champion Medium Domestic Steer or Heifer
   c) Champion Heavy Domestic Steer or Heifer
   d) Reserve Champion Heavy Domestic Steer or Heifer
   e) Champion Export Steer or Heifer
   f) Reserve Champion Export Steer or Heifer
   g) Grand Champion Steer or Heifer

302. The highest placed School & College Exhibits from each ordinary class will then compete for the following awards:
   a) Champion School & College Steer or Heifer
   b) Reserve Champion Schools & College Steer or Heifer

303. The highest placed Schools or Colleges Exhibits will be drawn only from the top five Exhibits in each live class, ie: 1st through to 5th place. If a class does not have a School or College 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

304. 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

305. Sashes and wall plaques will also be awarded to:
   a) Champion Medium Domestic Carcase
   b) Champion Heavy Domestic Carcase
   c) Champion Export Carcase
   d) Grand Champion Carcase
   e) Champion School & College Carcase

306. Wall plaques will be issued to the Exhibitors of the Grand Champion Carcase, and also to the Champion School & College Carcase

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

SCHOOL AND COLLEGE PARADERS COMPETITION

308. Students from each School or College entering steers or heifers in the Royal Melbourne Show Beef Carcase Competition may enter the School & College Paraders Competition.

309. When entering the Beef Carcase Competition, those Exhibitors that are eligible (ie: Schools and Colleges) are able to enter the School & College Paraders Competition.

310. Paraders must be an enrolled student of a School or College, and, if not participating as part of a School or College program, must have written permission from their School or College to exhibit of their behalf.

311. Paraders must enter the Paraders Competition under the name of the School or College under which they have entered the Beef Carcase Competition.

312. Exhibits paraded must be entered in the Beef Carcase Competition under the School or College under which it is entered in the Paraders Competition.

313. Entries stating the name, age and School/College must be received at the RASV's Administration Office, located at Melbourne Showgrounds, Epsom Rd, Ascot Vale, 3032 by the specified Entry Close date.

314. 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.

315. Each Parader will be assessed for showmanship, animal/handler relationship preparation of animal, cleanliness of gear and suitability of animal.

A white coat or breed uniform recognised by The Royal Agricultural Society of Victoria Limited must be worn by the Parader when parading his/her animal

317. All animals paraded must comply with the Regulations for Beef Carcase, especially with regard to the use of nose rings.

318. Awards will be presented to the Paraders who best prepare an animal for the show ring, attention being given to the manner in which it is brought before the judges.

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

320. Sashes will be awarded for:
   a) 1st, 2nd and 3rd in each class.
   b) Champion School & College Steer or Heifer Parader.
   c) Reserve Champion School & College Steer or Heifer Parader.

321. A Certificate of Participation will be awarded to all entrants. The RASV may choose to provide these Certificates after the completion of the Show.

MOST SUCCESSFUL SCHOOL OR COLLEGE HOOF & HOOK EXHIBITOR.

322. 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 points for - 3rd
   d) 2 points for - Grand Champion
   e) 3 points for - Champion
   f) 2 points for - Reserve Champion

THE MARCUS OLDHAM COLLEGE TROPHY

323. 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 RASV, and a replica will be awarded to the winning School or College.

THE NORTHERN MELBOURNE INSTITUTE OF TAFE TROPHY

324. The Northern Melbourne Institute of TAFE Perpetual Trophy will be awarded to the highest scoring School or College Bred and Prepared carcase. The trophy will remain in the possession of the RASV, and a replica will be presented to the winning School or College.

THE BORTHWICK TROPHY

325. The Borthwick Trophy 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.