



WBW Unled Hoof & Hook Competition 2018

Competition Date: 17/05/2018

Quartering Site: 12-13 Rib

EXHIBITOR BY CLASS



Class: 73 - Light Domestic - Unled - 150-199.5kg

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	Points	/ 20	(mm)	/ 15	sq cm	/ 20	/ 35									/ 45
316	9	A		172		AA X WY	Brian Moore	8	10	1C	5	1	4	0	19.0	4	15.0	56	10.4	25.4	0	M	50	100	1.0	330	5.56	36.990	81.354
315	8	A		171		HH	Brian Moore	11	10	1C	5	0	4	0	19.0	4	15.0	55	10.0	25.0	0	M	50	110	1.0	310	5.49	36.367	80.321
314	7	A		188		HH	Brian Moore	7	10	2	4	1	4	0	18.0	4	15.0	54	7.9	22.9	0	M	50	100	0.0	250	5.51	36.381	77.290
343	180	A		180		FL X SG	Adam Gaudron	6	10	2	4	0	3.5	0	17.5	6	15.0	77	20.0	35.0	12	F	45	110	0.0	240	5.77	0.000	52.500
372	82	A		187		BF X FF	Ash Turner	5	10	6	0	1	3.5	0	13.5	3	15.0	63	12.5	27.5	25	M	40	120	1.0	320	5.92	0.000	41.000
309	55	A		196		GA	Merv Presland	16	1	4	2	1	4	0	7.0	5	15.0	65	12.7	27.7	0	M	45	140	3.0	500	5.56	0.000	34.682
383	47	A		142		AA	Chatham High School & Sefapano	2	5	4	2	0	3	0	10.0	0	0.0	64	17.1	17.1	25	M	50	140	0.0	200	5.93	0.000	27.091
384	48	A		163		DM X MG	Chatham High School & Sefapano	2	5	2	4	0	3.5	0	12.5	1	0.0	62	14.2	14.2	25	M	40	150	0.0	200	5.59	0.000	26.682
379	42	A		117		LO	Chatham High School & Sefapano	4	10	3	3	0	3	0	16.0	1	0.0	46	10.4	10.4	25	M	40	130	1.0	320	5.58	0.000	26.364
378	41	A		137		LO	Chatham High School & Sefapano	4	10	4	2	1	3.5	0	15.5	1	0.0	50	10.5	10.5	25	M	40	100	1.0	330	5.80	0.000	26.045
382	46	A		111		AA	Chatham High School & Sefapano	2	5	2	4	1	2.5	0	11.5	1	0.0	53	14.4	14.4	25	M	30	110	0.0	120	5.77	0.000	25.909
381	45	A		126		AA	Chatham High School & Sefapano	2	5	4	2	0	3	0	10.0	0	0.0	51	12.0	12.0	25	M	40	100	0.0	130	5.79	0.000	22.045
380	43	A		126		AA X HH	Chatham High School & Sefapano	1	0	4	2	0	2.5	0	4.5	0	0.0	50	11.5	11.5	25	M	35	100	0.0	530	6.03	0.000	16.045

Disclaimer

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

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

Legend

* Market Specifications

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

** Saleable Meat Yield

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

*** MSA - Eating Quality

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

MSA Specification

To receive eating quality points, carcasses must meet minimum MSA specifications. Reasons carcasses receive no points:

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1078

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)



WBW Unled Hoof & Hook Competition 2018

Competition Date: 17/05/2018

Quartering Site: 12-13 Rib

EXHIBITOR BY CLASS



Class: 74 - Middle Domestic - Unled - 200-249.5kg

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	Points	/ 20	(mm)	/ 15	sq cm	/ 20	/ 35									/ 45
307	53	B		237		GA	Merv Presland	17	5	3	3	1	4	0	12.0	5	15.0	90	20.0	35.0	0	M	65	130	3.0	520	5.48	37.710	84.710
335	181	B		215		SQ	Brisbane Water Secondary College	9	10	2	4	1	3.5	0	17.5	6	15.0	68	12.5	27.5	0	M	60	100	0.0	220	5.48	36.300	81.255
322	51	B		233		LL X AA	NEGS	18	3	1C	5	1	4.5	0	12.5	9	15.0	80	16.8	31.8	0	M	60	130	0.0	280	5.53	35.295	79.613
377	87	B		236		AA X	Wingham Beef Exports	7	10	3	3	1	3.5	0	16.5	4	9.0	79	16.0	25.0	0	M	55	110	0.0	200	5.55	34.405	75.950
293	75	B		236		CC X AA	Daryl Johnston	13	10	2	4	1	4.5	0	18.5	4	9.0	74	13.5	22.5	0	F	50	150	1.0	370	5.57	34.810	75.855
292	74	B		239		CC X AA	Daryl Johnston	18	3	2	4	1	5	0	12.0	7	15.0	75	13.8	28.8	0	F	50	140	1.0	300	5.53	34.429	75.201
375	85	B		204		AA X	Wingham Beef Exports	8	10	3	3	1	4	0	17.0	4	9.0	74	16.5	25.5	0	M	60	150	0.0	250	5.50	32.452	74.907
302	81	B		220		BG	Kempsey High School	14	10	3	3	1	5	0	18.0	4	9.0	72	14.0	23.0	25	M	75	140	0.0	200	5.57	31.519	72.519
341	39	B		227		FL X AA	Adam Gaudron	6	10	1B	5	0	3.5	0	18.5	3	5.0	74	14.4	19.4	12	F	50	160	1.0	320	5.51	32.429	70.292
342	108	B		244		FL X AA	Adam Gaudron	20	0	1C	5	0	4	0	9.0	11	13.0	72	11.8	24.8	12	F	45	160	2.0	470	5.59	35.910	69.728
311	77	B		233		GA	Merv Presland	14	10	4	2	1	4	0	16.0	4	9.0	90	20.0	29.0	0	M	70	140	1.0	320	5.59	0.000	45.000
340	38	B		243		FL X SS	Adam Gaudron	4	7	3	3	1	3.5	0	13.5	2	0.0	76	13.9	13.9	12	M	65	130	0.0	150	5.50	0.000	27.409

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

Legend

* Market Specifications	** Saleable Meat Yield	*** MSA - Eating Quality	MSA Specification
P8 Fat - P8 Fat (mm)	RFT - Rib Fat (mm)	TBC - Tropical Breed Content (%)	To receive eating quality points, carcasses must meet minimum MSA specifications. Reasons carcasses receive no points: 1. Rib Fat less than 3mm 2. Fat Distribution inadequate 3. pH above 5.7 4. Meat Colour of 1a or greater than 3
MC - Meat Colour (1a - 7)	EMA - Eye Muscle Area (sq cm)	Sex - Male or Female (M/F)	
FC - Fat Colour (0 - 8)		Hump - Hump Height (mm)	
DIST - Fat Distribution (1 - 5)		OSS - Ossification (100 - 590)	
		AUSMB - AusMeat Marbling (0 - 9)	
		MSAMB - MSA Marbling (100 - 1100)	
		pH - Meat pH	

Build No: 1078

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)



WBW Unled Hoof & Hook Competition 2018

Competition Date: 17/05/2018

Quarterming Site: 12-13 Rib

EXHIBITOR BY CLASS



Class: 75 - Heavy Domestic - Unled - 250-299.5kg

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	Points	/ 20	(mm)	/ 15	sq cm	/ 20	/ 35									/ 45
336	101	C		274		AA	Calrossy Anglican School	7	10	1C	5	0	3.5	0	18.5	6	15.0	92	19.1	34.1	0	M	60	100	2.0	480	5.48	40.210	92.800
346	64	C		270		MG	Wallawong Premium Beef & H Birch	17	10	1C	5	0	4	0	19.0	10	15.0	112	20.0	35.0	0	M	60	110	1.0	340	5.49	37.005	91.005
303	76	C		266		SP X AA	St Joseph's High School	16	10	1C	5	0	4.5	0	19.5	6	15.0	101	20.0	35.0	0	M	60	130	1.0	320	5.52	35.752	90.252
324	104	C		272		SS X	St Paul's College Kempsey	13	10	1B	5	0	4	0	19.0	6	15.0	94	20.0	35.0	12	M	60	100	0.0	210	5.52	35.090	89.090
297	62	C		273		MG	St Catherines Catholic College	15	10	2	4	1	4	0	18.0	7	15.0	87	16.7	31.7	0	M	60	110	2.0	470	5.49	39.024	88.706
330	34	C		292		SI	Kyle Thomas	15	10	2	4	0	4	0	18.0	6	15.0	113	20.0	35.0	0	M	60	140	1.0	340	5.58	35.376	88.376
299	79	C		296		MG	St Catherines Catholic College	17	10	1C	5	0	5	0	20.0	11	15.0	86	14.1	29.1	0	M	60	110	2.0	440	5.54	39.029	88.119
301	37	C		274		MG	Glenliam Farm Murray Greys	15	10	1C	5	0	4.5	0	19.5	11	15.0	83	14.6	29.6	0	M	60	130	2.0	410	5.52	36.976	86.067
331	35	C		289		SI	Kyle Thomas	15	10	1C	5	1	4	0	19.0	7	15.0	87	15.2	30.2	0	M	65	130	1.0	390	5.54	36.386	85.613
339	31	C		298		CC X AA	Adam Gaudron	12	10	1C	5	1	4	0	19.0	5	11.0	97	19.4	30.4	12	M	75	120	0.0	290	5.53	35.367	84.776
291	73	C		258		CC X AA	Daryl Johnston	14	10	1B	5	0	4	0	19.0	4	9.0	93	20.0	29.0	0	M	60	110	1.0	320	5.47	36.405	84.405
308	54	C		271		GA X CC	Merv Presland	11	10	2	4	1	3.5	0	17.5	5	11.0	87	16.9	27.9	0	M	65	100	1.0	390	5.47	37.933	83.297
295	14	C		290		LL X AA	Alan Luscombe	13	10	3	3	2	4	0	17.0	6	15.0	87	15.1	30.1	0	M	60	140	1.0	350	5.56	35.724	82.860
362	18	C		289		AA	Bruce & Helen Scrivener	15	10	1C	5	1	5	0	20.0	6	15.0	77	10.2	25.2	0	M	65	140	2.0	460	5.48	36.905	82.132
359	100	C		276		SG X HH	James Mccarthy	15	10	2	4	0	4	0	18.0	6	15.0	78	11.9	26.9	12	M	55	140	1.0	330	5.48	34.819	79.728
354	28	C		275		CC X AA	Alan & Megan Scrivener	14	10	2	4	1	4.5	0	18.5	5	11.0	80	13.0	24.0	0	M	60	110	1.0	320	5.54	36.448	78.948
298	78	C		270		MG	St Catherines Catholic College	14	10	2	4	0	4.5	0	18.5	5	11.0	78	12.5	23.5	0	M	60	130	1.0	350	5.57	35.857	77.812
289	71	C		282		AA	Daryl Johnston	16	10	2	4	0	4	0	18.0	6	15.0	73	8.9	23.9	0	M	60	140	1.0	340	5.48	35.376	77.240
367	50	C		299		AA	Bruce & Helen Scrivener	11	10	3	3	1	4.5	0	17.5	5	11.0	82	11.8	22.8	0	M	65	150	2.0	460	5.66	36.000	76.318
321	103	C		273		LL X MG	Muswellbrook High School	8	10	3	3	1	3.5	0	16.5	4	9.0	78	12.2	21.2	0	M	65	150	1.0	350	5.56	34.810	72.491
305	91	C		265		AA	Chris Black	22	3	3	3	1	4.5	0	10.5	13	13.0	75	11.4	24.4	0	F	50	200	3.0	560	5.51	36.281	71.190

Disclaimer

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

Legend

* Market Specifications

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

** Saleable Meat Yield

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

*** MSA - Eating Quality

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

MSA Specification

To receive eating quality points, carcasses must meet minimum MSA specifications.

Reasons carcasses receive no points:

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3

Build No: 1078

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)



WBW Unled Hoof & Hook Competition 2018

Competition Date: 17/05/2018

Quartering Site: 12-13 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

366	49	C	286	AA	Bruce & Helen Scrivener	13	10	2	4	0	4	0	18.0	3	5.0	78	11.0	16.0	0	M	60	120	2.0	480	5.58	37.076	71.076
333	94	C	268	GA	Goulburn High School	13	10	6	0	1	4	0	14.0	5	11.0	84	15.6	26.6	0	M	60	140	3.0	520	5.65	0.000	40.636

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

Legend

* Market Specifications	** Saleable Meat Yield	*** MSA - Eating Quality	MSA Specification
P8 Fat - P8 Fat (mm)	RFT - Rib Fat (mm)	TBC - Tropical Breed Content (%)	To receive eating quality points, carcasses must meet minimum MSA specifications. Reasons carcasses receive no points: 1. Rib Fat less than 3mm 2. Fat Distribution inadequate 3. pH above 5.7 4. Meat Colour of 1a or greater than 3
MC - Meat Colour (1a - 7)	EMA - Eye Muscle Area (sq cm)	Sex - Male or Female (M/F)	
FC - Fat Colour (0 - 8)		Hump - Hump Height (mm)	
DIST - Fat Distribution (1 - 5)		OSS - Ossification (100 - 590)	
		AUSMB - AusMeat Marbling (0 - 9)	
		MSAMB - MSA Marbling (100 - 1100)	
		pH - Meat pH	

Build No: 1078

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)



WBW Unled Hoof & Hook Competition 2018

Competition Date: 17/05/2018

Quartering Site: 12-13 Rib

EXHIBITOR BY CLASS



Class: 76 - Export - Unled - 300kg+

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	Points	/ 20	(mm)	/ 15	sq cm	/ 20	/ 35									/ 45
345	63	D		339		MG	Wallawong Premium Beef & H Birch	23	9	1C	5	0	4	0	18.0	10	15.0	106	20.0	35.0	0	M	65	140	2.0	480	5.54	37.343	90.343
363	19	D		317		AA	Bruce & Helen Scrivener	18	10	2	4	1	4.5	0	18.5	8	15.0	88	13.2	28.2	0	M	70	110	3.0	500	5.48	39.295	85.977
349	23	D		413		CC X AA	Alan & Megan Scrivener	21	10	2	4	1	5	0	19.0	6	11.0	118	19.5	30.5	0	M	70	140	2.0	420	5.52	36.414	85.869
327	10	D		321		HH	David Thomas	19	10	2	4	1	4.5	0	18.5	6	11.0	100	18.8	29.8	0	M	60	110	1.0	350	5.46	37.000	85.318
310	56	D		311		GA X AA	Merv Presland	14	10	2	4	1	4	0	18.0	7	13.0	92	15.7	28.7	0	M	60	120	3.0	500	5.47	38.476	85.203
300	36	D		331		MG	Glenliam Farm Murray Greys	17	10	1C	5	0	4.5	0	19.5	13	15.0	91	13.4	28.4	0	M	55	130	1.0	380	5.57	36.948	84.857
325	32	D		385		SL	Neil & Kathy Gardner	12	10	2	4	1	4	0	18.0	6	11.0	114	20.0	31.0	0	M	70	140	1.0	340	5.49	35.795	84.795
347	65	D		406		MG	Wallawong Premium Beef	15	10	3	3	0	3.5	0	16.5	12	15.0	119	20.0	35.0	0	F	80	200	1.0	330	5.53	33.029	84.529
348	22	D		379		AA	Alan & Megan Scrivener	20	10	2	4	2	4.5	0	18.5	7	13.0	103	15.0	28.0	0	M	65	140	3.0	500	5.55	37.648	84.193
285	67	D		375		AA	Daryl Johnston	15	10	1C	5	0	4.5	0	19.5	10	15.0	97	12.4	27.4	0	M	70	130	2.0	410	5.51	37.014	83.923
286	68	D		304		CC X AA	Daryl Johnston	14	10	1C	5	0	4	0	19.0	5	9.0	103	20.0	29.0	0	M	60	140	1.0	360	5.56	35.771	83.771
351	25	D		407		AA X CC	Alan & Megan Scrivener	17	10	2	4	1	4.5	0	18.5	6	11.0	113	17.5	28.5	0	M	75	140	2.0	420	5.56	36.405	83.405
353	27	D		407		AA	Alan & Megan Scrivener	19	10	1C	5	1	5	0	20.0	4	5.0	132	20.0	25.0	0	M	70	150	3.0	590	5.58	38.090	83.090
319	59	D		340		AA X SG	Tony & Cassandra Hyde	15	10	1C	5	0	3.5	0	18.5	6	11.0	104	19.1	30.1	25	M	90	140	1.0	330	5.58	33.676	82.267
290	72	D		309		AA	Daryl Johnston	20	10	1B	5	1	4	0	19.0	7	13.0	87	13.4	26.4	0	M	60	120	1.0	340	5.45	36.386	81.795
332	93	D		328		GA	Goulburn High School	12	10	2	4	1	3.5	0	17.5	5	9.0	113	20.0	29.0	0	M	80	140	1.0	340	5.58	35.286	81.786
329	12	D		320		MG X HH	David Thomas	14	10	1C	5	0	4.5	0	19.5	15	13.0	88	12.9	25.9	0	M	70	140	1.0	330	5.54	35.876	81.285
317	57	D		324		AA X SG	Tony & Cassandra Hyde	16	10	3	3	1	4.5	0	17.5	5	9.0	100	18.5	27.5	25	M	85	140	2.0	440	5.54	35.829	80.874
374	84	D		317		HH	Wingham Beef Exports	15	10	2	4	1	4.5	0	18.5	7	13.0	88	13.2	26.2	0	M	65	140	1.0	350	5.49	35.814	80.496
352	26	D		362		CC X AA	Alan & Megan Scrivener	16	10	2	4	1	5	0	19.0	6	11.0	93	11.6	22.6	0	M	70	140	3.0	570	5.53	38.443	80.034
338	96	D		340		LL	Walcha Central School	7	10	1C	5	2	3.5	0	18.5	4	5.0	117	20.0	25.0	0	M	70	140	1.0	310	5.48	35.238	78.738

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Legend

* Market Specifications

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

** Saleable Meat Yield

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

*** MSA - Eating Quality

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

MSA Specification

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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

Build No: 1078

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)



WBW Unled Hoof & Hook Competition 2018

Competition Date: 17/05/2018

Quarterming Site: 12-13 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

287	69	D	312	CC X AA Daryl Johnston	12	10	3	3	1	4	0	17.0	4	5.0	107	20.0	25.0	0	M	65	150	2.0	490	5.58	36.529	78.529
337	102	D	375	SS Calrossy Anglican School	26	3	2	4	1	4.5	0	11.5	15	13.0	107	17.4	30.4	0	M	75	140	1.0	350	5.58	36.305	78.214
350	24	D	377	CC X AA Alan & Megan Scrivener	16	10	3	3	1	4.5	0	17.5	6	11.0	100	13.7	24.7	0	M	70	140	1.0	360	5.49	35.895	78.123
371	6	D	367	RA X David Bignell	18	10	3	3	1	4.5	0	17.5	7	13.0	88	8.6	21.6	0	M	75	150	3.0	590	5.49	38.438	77.574
365	21	D	301	AA Bruce & Helen Scrivener	15	10	2	4	1	4.5	0	18.5	10	15.0	75	8.1	23.1	0	M	65	150	2.0	400	5.55	35.929	77.565
361	17	D	329	AA Bruce & Helen Scrivener	18	10	3	3	1	4.5	0	17.5	6	11.0	86	11.1	22.1	0	M	70	140	3.0	520	5.52	37.705	77.296
368	3	D	392	RA X David Bignell	21	10	2	4	1	4	0	18.0	7	13.0	96	10.4	23.4	0	M	70	170	2.0	420	5.54	35.919	77.283
376	86	D	306	HH Wingham Beef Exports	16	10	2	4	1	4.5	0	18.5	4	5.0	97	18.7	23.7	0	M	70	160	2.0	400	5.51	34.933	77.115
288	70	D	326	CC X AA Daryl Johnston	15	10	1C	5	1	4	0	19.0	5	9.0	86	11.4	20.4	0	M	65	140	3.0	520	5.51	37.629	76.992
328	11	D	305	HH David Thomas	13	10	1C	5	0	4	0	19.0	4	5.0	93	16.8	21.8	0	M	65	140	1.0	380	5.49	35.824	76.597
312	1	D	377	HH Brian Moore	20	10	2	4	1	4.5	0	18.5	12	15.0	85	6.2	21.2	0	M	65	140	1.0	370	5.48	36.343	76.070
323	61	D	320	BG X SS St Paul's College Kempsey	15	10	2	4	1	4.5	0	18.5	6	11.0	82	9.9	20.9	12	M	70	110	1.0	310	5.51	36.238	75.647
318	58	D	328	AA X SG Tony & Cassandra Hyde	14	10	3	3	1	4.5	0	17.5	5	9.0	93	14.7	23.7	25	M	65	150	1.0	360	5.52	33.924	75.106
326	33	D	410	SL Neil & Kathy Gardner	13	10	1C	5	1	4	0	19.0	4	5.0	108	14.7	19.7	0	M	80	150	1.0	380	5.55	35.833	74.561
370	5	D	385	RA X David Bignell	24	7	2	4	0	4	0	15.0	7	13.0	96	11.0	24.0	0	M	55	170	1.0	380	5.56	35.433	74.433
364	20	D	328	AA Bruce & Helen Scrivener	13	10	2	4	1	4.5	0	18.5	5	9.0	81	8.7	17.7	0	M	65	150	4.0	620	5.49	38.167	74.348
306	52	D	312	GA X AA Merv Presland	17	10	3	3	1	4	0	17.0	4	5.0	88	13.6	18.6	0	M	65	130	4.0	620	5.52	38.629	74.265
356	97	D	343	SG X AA James Mccarthy	13	10	3	3	0	4	0	17.0	6	11.0	87	10.3	21.3	12	M	60	120	1.0	330	5.49	35.843	74.161
373	83	D	339	AA Wingham Beef Exports	9	10	3	3	1	3.5	0	16.5	4	5.0	100	17.2	22.2	0	M	70	200	3.0	530	5.55	35.443	74.125
357	98	D	411	CC X AA James Mccarthy	15	10	2	4	0	4.5	0	18.5	7	13.0	89	5.1	18.1	12	M	80	160	2.0	480	5.56	36.019	72.655
358	99	D	319	SG X HH James Mccarthy	22	10	3	3	0	4	0	17.0	6	11.0	84	11.0	22.0	12	M	75	200	2.0	400	5.51	33.557	72.557
355	29	D	408	CC X AA Alan & Megan Scrivener	25	5	2	4	1	5	0	14.0	5	9.0	104	12.9	21.9	0	M	65	110	1.0	340	5.54	36.505	72.414
313	2	D	353	HH Brian Moore	26	3	3	3	0	4.5	0	10.5	10	15.0	87	9.4	24.4	0	M	70	140	2.0	460	5.51	37.029	71.938
369	4	D	351	RA X David Bignell	22	10	3	3	0	5	0	18.0	12	15.0	74	3.1	18.1	0	M	70	150	1.0	340	5.52	35.776	71.867
334	80	D	329	LL Brisbane Water Secondary College	6	5	3	3	0	3.5	0	11.5	3	3.0	110	20.0	23.0	0	M	90	100	1.0	320	5.53	36.262	70.762

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Legend

* Market Specifications

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

** Saleable Meat Yield

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

*** MSA - Eating Quality

TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
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Build No: 1078

AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)



WBW Unled Hoof & Hook Competition 2018

Competition Date: 17/05/2018

Quartering Site: 12-13 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF
PRIMARY INDUSTRIES

294	13	D	309	LL X AA Alan Luscombe	5	3	2	4	1	3	0	10.0	4	5.0	97	18.4	23.4	0	M	65	110	1.0	320	5.51	36.429	69.838
344	66	D	504	BL X LL St Mary's Gunnedah	33	0	1C	5	0	4	0	9.0	20	3.0	135	19.7	22.7	0	M	100	140	1.0	310	5.52	35.871	67.553
360	16	D	352	AA Bruce & Helen Scrivener	17	10	3	3	1	5	0	18.0	4	5.0	77	4.5	9.5	0	M	70	150	4.0	680	5.52	38.790	66.290
320	60	D	371	AA X SG Tony & Cassandra Hyde	16	10	1C	5	0	4	0	19.0	3	3.0	90	9.3	12.3	25	M	75	140	1.0	320	5.50	32.652	63.925
296	15	D	306	MG X CC Alan Luscombe	14	10	4	2	1	4	0	16.0	5	9.0	91	15.7	24.7	0	M	80	140	1.0	360	5.59	0.000	40.682
304	88	D	314	AA Chris Black	16	10	5	1	1	4	0	15.0	6	11.0	84	11.5	22.5	0	F	50	200	3.0	550	5.59	0.000	37.455

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