Australia is one of the world’s most efficient producers of cattle and the world’s third largest exporter of beef. The off-farm value (domestic expenditure plus export value) of Australia’s beef and cattle industry was $16.85 billion in 2016-17 (ABS, MLA estimate).

Fast Facts

- 26.2 million head of cattle as at June 30 2017 (ABS Agricultural Commodities 2016-17)
- 12.2 million beef cows and heifers one year and over. (ABS Agricultural Commodities 2016-17)
- The were 47,776 agricultural businesses with cattle as at June 2017 (ABS Agricultural Commodities 2016-17)
- Queensland is the biggest producer of beef and veal, producing 48.1% of all products. (ABS 2017-18)
- In 2017-18, Australia produced 2.24 million tonnes carcase weight (cwt) of beef and veal (ABS)
- In 2017-18, 2.8 million grainfed cattle were turned off - representing 38% of all adult cattle slaughtered
- In 2017-18 Australia exported 1.1 million tonnes of beef and veal to over 78 countries, 71% of total production (ABS, DAWR)
- Beef had the highest share of domestic retail sales of any meat in 2017-18, with 35% share of fresh meat sales (by value) (AC Nielsen Homescan)
- Australia was the worlds third largest beef and veal exporter in 2017 after India and Brazil (DAWR,IHS Markit, Global Trade Atlas)
- The value of total beef and veal exports in 2017-18 was A$8 billion (IHS Markit, Global Trade Atlas).
- Australia’s largest beef and veal export markets include the Japan (28.5%), US (21.8%) Korea (14.5%) and China (12.4%) (DAWR 2017-18)

The above figures quoted come courtesy of the Beef Industry Fast Facts supplied by Meat and Livestock Australia (MLA). For further information visit: www.mla.com.au
AUS-MEAT Limited is an industry owned company operating as a joint venture between Meat & Livestock Australia (MLA) and the Australian Meat Processor Corporation (AMPC). AUS-MEAT runs efficient, disciplined business practices operating under internationally recognised quality management systems.

In 1998, AUS-MEAT was corporatized as a separate entity as part of a major restructure of industry bodies. It now operates as a non-profit company limited by guarantee that is wholly owned by its member bodies, MLA and AMPC. AUS-MEAT is cited as the ‘standards body’ responsible for setting standards for meat for export under regulation 3 (1) of the Australian Meat and Livestock Industry (Export Licensing) regulations 1998.

A Memorandum of Understanding (MOU) confirms the arrangements between The Department and AUS-MEAT for the verification of trade description requirements under the Export Control Act 1982 and the Export Control (Meat and Meat Products) Orders 2005 (Orders). The principle objectives of AUS-MEAT relevant to this MOU are the management of industry standards for trade description through the Australian Meat Industry Classification System (AUS-MEAT Language) and the AUS-MEAT National Accreditation Standards for accredited enterprises. The core objectives have remained unchanged since its inception in 1987.

AUS-MEAT’s industry ownership is a key feature of the co regulatory partnership between government and industry which is implemented through the Australian Meat Industry Language and Standards Committee convened by AUS-MEAT.
AUS-MEAT develops, maintains and reviews accreditation standards through the Australian Meat Industry Language and Standards Committee (AMILSC). The AMILSC is responsible for setting the standards for the Australian Meat Industry. The standards are designed to protect the reputation of AUS-MEAT, the integrity of the AUS-MEAT Language and the interests of the Australian industry in relation to the sale, distribution and export of Australian Meat and Livestock.

The AUS-MEAT Language is a common language which uses objective descriptions to describe meat products accurately to meet market requirements both nationally and internationally. The AUS-MEAT Language objective descriptions are for use by the producer on the land, meat processors, boning rooms, wholesalers and food service organisations. The Language has been adopted throughout the Australian Meat Industry and provides customers with an accurate way of ordering meat products.

The Language includes the Australian Beef Carcase Evaluation scheme (chiller assessment) and has been integrated within the Meat Standards Australia (MSA) grading system where common measurements / assessments are used.

Changes to the language are progressed through the consultative process with industry stakeholders and final approval and implementation comes from the AMILSC.
INDUSTRY STRUCTURE

Industry Ownership
- MLA
- AMPC

Standards Funding & Corporate Governance

Industry Certification Program
- AUS-MEAT
- Secretariat Services / Technical Advice & Information

Industry Certification Program Members
- AUS-MEAT Chairman and CEO
- Australian Meat Industry Council
- Australian Lot Feeders’ Association
- Cattle Council of Australia

Regulatory Interface
- MOU / Approved Arrangements
- Australian Government
  - Department of Agriculture and Water Resources

Industry Certification Program

Industry Certification Program Subcommittees
- Animal Welfare
- Retail Language

Members
- Sheep Producers of Australia
- Australian Supermarkets (Retail Council)

Industry Standards
- AUS-MEAT National Accreditation Standards
- AUS-MEAT Language
- Domestic Retail Beef Register
- Animal Raising Claims

Certification Systems
- Recognition of Industry Standards, Certification Requirements, Databases and Registers, Verification / Audit Requirements, Approved Auditors, Reporting, Sanctions, Policies

Verification / Audit Activities
Accreditation Programs

AUS-MEAT offers accreditation programs for meat processing facilities including abattoirs and boning rooms.

All export abattoirs and boning rooms must be accredited by AUS-MEAT under federal legislation. Establishments wishing to be accredited by AUS-MEAT must implement an AUS-MEAT approved quality management system designed to ensure consistency of quality and accurate product description.

Auditing Services

AUS-MEAT offers accreditation programs for abattoirs, boning rooms (Packer Enterprises) and meat traders, referred to as Non Packer Exporters (NPE’s). Each accreditation type is underpinned by the industry owned National Accreditation Standards.

The Packer Enterprise accreditation program covers Export and Domestic enterprises – Abattoirs, Boning Rooms and Further Processors (e.g. Smallgoods). Accreditation is progressed through internationally recognised quality management principles and best practice methods.

Other accreditation programs (e.g. Livestock) are administered by AUS-MEAT on behalf of industry owners.

Training Services

AUS-MEAT Training services are provided to comply with industry standards to ensure trained personnel implement correct use of the AUS-MEAT Language and accurate product description terminology is applied to all meat products.

AUS-MEAT’s status as a Registered Training Organisation (RTO) ensures training courses comply with training and assessment standards under the Australian Quality Training Framework (AQTF).

Other Certification Services

Whilst AUS-MEAT’s charter is to provide services to the meat and livestock industry, business diversification and growth led to the formation of AUS-QUAL Pty Ltd, a subsidiary company of AUSMEAT, providing services to the agriculture, horticulture and plant production and processing industries.

See further information: www.ausmeat.com.au
OVER-THE-HOOKS TRADING

What is Over-The-Hooks (OTH) trading

OTH trading is the direct selling of livestock to a processor, where payment is based on Hot Standard Carcase Weight (HSCW).

Benefits of OTH trading

OTH trading offers a number of significant benefits to both producers and processors, including:

• by providing feedback directly to the producer on carcase performance, enabling a better understanding of market requirements and signals.
• direct delivery to the processor reduces damage to carcases caused by bruising and reducing meat quality problems caused by stress; and
• providing a true reflection of the “real worth” of a carcase.

Payment in OTH trading

Payment for livestock is generally based on a cents per kilogram price multiplied by the HSCW.

In some instances final determination of price is not possible until carcase quality characteristics have been assessed (e.g. meat colour, fat colour, marbling). Where carcase quality characteristics or other factors are used to determine price, the buyer and vendor would normally have agreed on the payment criteria at the time the agreement is made between the vendor and the buyer.

The vendor and the buyer would normally have agreed on the period between slaughter and payment.
Pricing Systems

The majority of meat processors and feedlots purchase cattle based on a price grid. The grid indicates by price, which are the most desirable animals and shows discounts for animals not meeting the ideal specifications.

Some grids offer higher premiums but may also have larger discounts for animals falling outside the ideal specification. Others may be wider and easier to fit more cattle into resulting in a better average price.

To assess which price grid is going to give you the highest return and to match livestock to specifications it is necessary for a producer to accurately assess cattle for live weight, expected dressed weight, sex, dentition, P8 fat depth and muscularity.

A grid is a good example of value-based trading where products, in this case, carcases are priced according to objective measurements of what is valued by the customer. The more accurately a product can be identified, measured and priced according to its value for a particular market, the higher the degree of value-based payment. Whether breeding or trading cattle, good records and more accurate value-based trading will reveal which cattle are most valuable and where they have come from. Perhaps one of the greatest difficulties of value-based trading and interpreting feedback is tracing individual animal records on the property and obtaining feedback from buyers that can be matched to the specific animal.

The following example over the page shows a specific grid for a processor sourcing steers. The highest premium of $3.85 is achieved by supplying a carcase which meets the minimum MSA requirements (PBR 1-6), carcase weight 320-340 kgs, dentition 0 to 2 teeth, P8 fat depth 6-22mm, butt shape A, B or C.

It is necessary in today's environment that producers understand and select the market/s that suit their production system. Like any business they must get to know their customer, target their production to meet their customers specifications. Where a producer consistently achieves a high level of compliance to a required specification they will likely receive price premiums and be sought by all the processors supplying that market.
**GOOD MEAT EXPORTERS PTY LTD**

**GRASS FED CATTLE GRID | (STEER)**

**DATE:** 20th JANUARY 2018  
- **SAMPLE ONLY** -

<table>
<thead>
<tr>
<th>MSA STEER</th>
<th>STEER</th>
</tr>
</thead>
<tbody>
<tr>
<td>PBR 1-6</td>
<td>YGS</td>
</tr>
<tr>
<td><strong>DENTITION</strong></td>
<td>0-2</td>
</tr>
<tr>
<td><strong>P8 FAT DEPTH</strong></td>
<td>6-22</td>
</tr>
</tbody>
</table>

**FAT PENALTIES**  
*A five (5) cent penalty applies where carcases are over 22mm*

| BRUISING | None | None | None | None | None | None |
| BUTT SHAPE | ABC | ABC | ABC | ABC | ABC | ABCDE |
| MEAT COLOUR | 1B to 3 | 1A to 3 | 1A to 3 | 1A to 4 | 1A to 5 |
| FAT COLOUR | 0 to 3 | 0 to 3 | 0 to 3 | 0 to 4 | 0 to 5 |
| **WEIGHT** | 180-340 kgs | 180-340 kgs | 240-420 kgs | 240-420 kg | 240-420 kg |

<table>
<thead>
<tr>
<th>WEIGHT</th>
<th>PRICE (Cents)</th>
<th>PRICE (Cents)</th>
<th>PRICE (Cents)</th>
<th>PRICE (Cents)</th>
<th>PRICE (Cents)</th>
</tr>
</thead>
<tbody>
<tr>
<td>340+</td>
<td>-</td>
<td>-</td>
<td>330</td>
<td>325</td>
<td>315</td>
</tr>
<tr>
<td>320-340 kgs</td>
<td>385</td>
<td>335</td>
<td>330</td>
<td>325</td>
<td>315</td>
</tr>
<tr>
<td>300-320 kgs</td>
<td>380</td>
<td>335</td>
<td>330</td>
<td>325</td>
<td>315</td>
</tr>
<tr>
<td>280-300 kgs</td>
<td>375</td>
<td>330</td>
<td>325</td>
<td>320</td>
<td>310</td>
</tr>
<tr>
<td>260-280 kgs</td>
<td>370</td>
<td>325</td>
<td>320</td>
<td>315</td>
<td>305</td>
</tr>
<tr>
<td>240-260 kgs</td>
<td>365</td>
<td>320</td>
<td>315</td>
<td>310</td>
<td>300</td>
</tr>
<tr>
<td>220-240 kgs</td>
<td>360</td>
<td>315</td>
<td>-</td>
<td>-</td>
<td>295</td>
</tr>
<tr>
<td>200-220 kgs</td>
<td>350</td>
<td>305</td>
<td>-</td>
<td>-</td>
<td>290</td>
</tr>
<tr>
<td>180-200 kgs</td>
<td>335</td>
<td>300</td>
<td>-</td>
<td>-</td>
<td>285</td>
</tr>
<tr>
<td>&lt; 180 kgs</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>-</td>
<td>280</td>
</tr>
</tbody>
</table>

* Five (5) cents less for all HGP treated cattle  
* Ten (10) cent penalty will apply for any recorded bruising
What is AUS-MEAT Slaughter Floor Language

The AUS-MEAT Slaughter Floor Language is a trading language used to objectively describe meat and livestock. The Language is used throughout Australia and it is mandatory that all product leaving Australia is described using the AUS-MEAT Language.

AUS-MEAT Slaughter Floor Language characteristics

1. Hot Standard Carcase Weight (HSCW)
2. Sex (male/female)
3. Dentition
4. P8 fat depth (mm)
5. Category (sex and dentition)
6. Bruise score
7. Butt shape
AUS-MEAT Standard Carcase Trim

Trimming is limited to:

- **Feet**
  - Between the tarsus and metatarsus

- **Excess fat topside rim**
  - Trimmer to 10mm following the contour of the underlying muscle

- **Channel rim**
  - From the ischiatic tuber to the sacro-coxal junction so to just expose the sacro-sciatic ligament

- **Tail**
  - Removed at the sacro-coccygeal junction

- **Fat within the pelvic channel**

- **Kidneys and kidney fat removed**

- **Thick and thin skirt removed**

- **Intra-thoracic fat removed**

- **Neck region**

- **Head**
  - Removed between the skull (occipital bone) and the 1st cervical vertebrae

- **Brisket**
  - External fat on the brisket point end to be 10mm (where excess fat is applicable)

- **Testes, penis and udder**

- **Pre-crural (flank) fat on the medial surface of the cutaneous trunci**

- **External fat on the ventral abdomen**

- **Linea alba**
  - Removed so as to not expose the meat surface

- **Xiphoid cartilage**

VEAL - As per beef except, that thin skirt and pelvic fat may be retained in an unsplit carcass up to 70kg.

**Hygiene Trim - Wholesomeness and Integrity**

As required by the Department an additional hygiene trim may exist due to operational processes (e.g. sticking). Sufficient trimming will be carried out under supervision of visually contaminated surfaces that may compromise food safety or wholesomeness. It may include faecal material, urine, milk, lesions or defects and blood clots around the neck region.

The AUS-MEAT Standard Carcase Trim applies to all over-the-hooks trading in AUS-MEAT Accredited processing facilities, unless a variation is agreed to by the producer / processor involved. In this case, the trim can not go beyond the Standard Carcase definition.
Definition of an AUS-MEAT Standard Carcase

A standard beef or veal carcase, is the body of a slaughtered bovine animal after:

- Bleeding.
- Hide removal.
- Removal of all internal digestive, respiratory, excretory, reproductive and circulatory organs.

_and the removal of:

- Head between the skull (occipital bone) and the first (1st) cervical vertebrae, by a square cut transversely across the neck muscles.
- Feet between the knee joint (carpus and metacarpus) and the hock joint (tarsus and metatarsus).
- Tail at the junction between the sacral and coccygeal vertebrae.
- Skirts (thick and thin) by separating the connective tissues as close as possible from the abdominal and thoracic walls. On un-split veal carcases (maximum 70kg) thin skirts may be left in situ.
- Kidneys, kidney fat and fat within the pelvic channel (meat and tendinous membrane must not be scored or scalloped). On un-split veal carcases the pelvic channel fat may be left in situ.
- Removal of testes, penis and udder.
- Precrural (flank) fat on the medial surface of the m.cutaneous trunci, external fat on the ventral abdomen including udder and cod fat.
- Fat on the channel rim from the ischiatic tuber to the sacro-coccygeal junction trimmed at no greater than 90 degrees to the sawn sacral vertebrae so to just expose the sacro-sciatic ligament.
- Excess fat on the topside rim (udder and cod) trimmed to 10mm (where excess fat is applicable) following the contour of the underlying muscle. Further trimming is accepted only where contamination is visible.
- Xiphoid cartilage and intra-thoracic fat.
- Scar tissue (linea alba) that extends from the xiphoid cartilage at the sternum to the most caudal point of the thin flank so as to not expose the meat surface.
- External fat on the brisket point end (where excess fat is applicable) to be trimmed to 10mm following the contour of the underlying muscle, using a knife held at 90O to the midline sawn surface.

The carcase must be weighed hot, within two (2) hours of slaughter. This is referred to as Hot Standard Carcase Weight (HSCW)
Identifying carcase sex

Why identify carcase sex

In beef carcases the accurate identification of sex and sexual maturity is important for five main reasons:

1. **Bulls must be identified:**
   - They are in a separate category.

2. **Customer Service:**
   - If the vendor or buyer has requested that sex be recorded, it is their right to expect that it will be recorded accurately as they usually know how many castrate males, females and entire males are in their lot.

3. **Accuracy of documentation on:**
   - Feedback sheets.
   - Carcase ticket.

4. **Eligibility for certain categories:**
   - Only castrate males or entire males without SSC’s can be placed in steer categories.

5. **Price determination:**
   - Some processors have a preference for carcases of either sex.
   - Sex has an impact on eating quality (MSA).
   - Product associated with bull carcases may attract a discount on the Australian domestic market.
   - Premiums may be paid for bull for manufacturing products.
Identifying a male carcase

1. Penis stub
2. Erector muscle
3. Pelvic channel
4. Smaller triangular muscle
5. Aitch bone

Identifying a female carcase

1. Aitch bone
2. Pelvic channel
3. Larger lean area
4. Udder fat

Determining Secondary Sexual Characteristics (SSC)

SSC’s are the features of a male carcase which indicate the level of sexual maturity that has been reached. It is important to assess SSC’s as this will help to determine the correct Basic or Alternative Category of the carcase.

Features of a male include

• Advanced development of muscles in the neck and shoulder region.
• A prominent penis stub and erector muscle.
• A well developed scrotum with relatively scarce scrotal fat.
• Well developed inguinal canal.
Dentition

Why measure dentition

In the AUS-MEAT Language, dentition is used as a measure of approximate age in order to determine both Basic and Alternative categories for beef. This is based on the number of permanent incisors that have erupted (that is, zero, two, four, six or eight teeth).

The tooth assessment method of ageing cattle involves assessing the time of appearance and the degree of wear on the temporary and permanent teeth. The temporary or milk teeth, are easily distinguished from the permanent teeth by their smaller size and whiter colour.

At maturity cattle have a total of 32 teeth, eight (8) of which are permanent incisors on the lower jaw (biting teeth), these are the teeth assessed when determining a dentition score.

Dentition is assessed on the slaughter floor while there is still a direct correlation between the head and the carcase.

What effects dentition assessment

Times at which teeth erupt will vary. Breed and nutrition have an effect on how early or late teeth are cut. (i.e. British bred cattle may mature earlier therefore cut their teeth at an earlier age).

Cattle under rough feed conditions, (i.e. Feedlots and drought affected cattle will wear their teeth at a much faster rate).
Definition of a permanent incisor

A permanent incisor is defined as a new incisor that has broken (erupted) through the gum surface.

From this, it will be determined whether the animals are zero (0), two (2), four (4), six (6) or eight (8) teeth.

Detailed colour images are shown below which highlight classification.

Zero (0) Teeth (milktooth)  Two (2) Teeth
Four (4) Teeth          Six (6) Teeth
Eight (8) Teeth
**Advanced Carcase Fat Measurement (P8)**

**Measuring P8 fat depth**

Measuring P8 fat depth applies to any AUS-MEAT Accredited processor that employs certified staff, and in particular companies where Over-The-Hooks traded cattle are processed.

Processors that pay and trade on the basis of carcase fat measurement need highly trained and skilled measurers to ensure that carcase fat depth is accurately recorded.

**Why measure fat depth**

The two key factors in determining the value of a carcase are:

1. *Market destination*; and
2. *The yield of saleable meat from the carcase*.

The suitability of a carcase for a particular market will be determined by consumer preferences in that market. The P8 measurement is one objective measurement that is used to determine the destination of the carcase.

A carcase which yields a higher percentage of saleable meat is generally more valuable.

An accurate measurement of carcase fat depth will indicate the yield of the carcase and its suitability for a particular market. Research results support this claim and indicate that P8 measurements can provide useful data for plant management, the producer and the end-user. This information is used, not only as a means of determining payment to producers, but also as a management tool for the processor and producer.

**Why measure at the P8 site**

Although fat depth has in the past been measured over the 12/13th rib, it was subsequently discovered that dressing damage, particularly with the hide puller, made this site a less reliable indicator of carcase fat depth.

Research into alternative sites for measurement of fat depth recommended that the P8 site is less susceptible to damage by the hide puller. It was also found that the demarcation between muscle and fat is more distinct at the P8 site making measurements with electronic devices more reliable.
Definition of the P8 site

The **P8** site is a point defined by the following anatomical description:

The point of intersection of a line from the dorsal tuberosity of the tripartite tuber ischii parallel with the chine, and a line at $90^\circ$ to the sawn chine centred on the crest of the spinous process of the third sacral vertebrae.
Identifying carcase category descriptions by dentition

Category is an objective way of describing a carcase for the purposes of trading beef products. It provides a system for the Australian meat industry to trade products both nationally and internationally.

Categories give a measure of sex, age, and in the case of Veal only, carcase weight and dentition.

This allows for a simplified system for carcases to be boned out and cuts labelled according to the unique category of each carcase presented for boning.

There are two (2) main groups of category – Basic and Alternative.

There are three Basic categories and eleven Alternative (optional) categories to Beef A. Alternative categories can be chosen as options to the Basic category Beef A.

Basic Category

Basic categories are based on sex, dentition and, in the case of Veal only, carcase weight and dentition.

Basic categories only separate veal and bulls from Beef A. The Beef A category still has a broad range of ages and there is no distinction between males and females.

Alternative Categories

Steer and Ox are two (2) of the categories used as an alternative to Beef A. These are determined by carcase age and sex.

Alternative categories do not indicate carcase weight. There are other, more specific Alternative categories that describe the carcase as the animal ages.

BEEF - BASIC CATEGORIES (VEAL / BEEF / BULL)

<table>
<thead>
<tr>
<th>DENTITION</th>
<th>DESCRIPTION</th>
<th>CATEGORY / CIPHER</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>VEAL - Female or castrate or entire male bovine that:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Has no evidence of eruption of permanent incisor teeth.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Weights no more than 150kg (HSCW).</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• In males after SSC assessment shows no evidence of SSC.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Shows youthfulness and Veal colour (Veal meat colour must not exceed the AUS-MEAT Veal meat colour standard V5).</td>
<td></td>
</tr>
<tr>
<td>0 - 6</td>
<td>BEEF - Female or castrate or entire male bovine that:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• In males shows no evidence of Secondary Sexual Characteristics (SSC).</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Dentition range for this category is 0 to 8 permanent incisor teeth.</td>
<td></td>
</tr>
<tr>
<td>0 - 8</td>
<td>BULL - Derived from entire or castrate male bovine animals showing signs of Secondary Sexual Characteristics (SSC).</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• (SSC) in bovine are defined by the following well developed aspects:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Muscles on the neck and shoulder.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Inguinal canal and prominent erector muscle</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Penis stub.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Pubic tubercle.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>A smaller triangular lean area within the region of the topside, relatively scarce scrotal fat and dark muscle colour.</td>
<td></td>
</tr>
</tbody>
</table>
### BEEF - ALTERNATIVE CATEGORIES (BEEF)

<table>
<thead>
<tr>
<th>DENTITION</th>
<th>DESCRIPTION</th>
<th>CATEGORY / CIPHER</th>
</tr>
</thead>
</table>
| 0         | Carcase is derived from castrate or entire male bovine that:  
  - Has 0 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
|           |             | YEARLING STEER    |
|           |             | * YS *            |
|           |             | * Up to 18 months |
| 0         | Carcase is derived from female, castrate or entire male bovine that:  
  - Has 0 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
|           |             | YEARLING BEEF     |
|           |             | * Y *             |
|           |             | * Up to 18 months |
| 0 - 2     | Carcase is derived from castrate or entire male bovine that:  
  - Has no more than 2 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
|           |             | YOUNG STEER       |
|           |             | * YG *            |
|           |             | * Up to 30 months |
| 0 - 2     | Carcase is derived from female, castrate or entire male bovine that:  
  - Has no more than 2 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
|           |             | YOUNG BEEF        |
|           |             | * YG *            |
|           |             | * Up to 30 months |
| 0 - 4     | Carcase is derived from castrate or entire male bovine that:  
  - Has no more than 4 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
|           |             | YOUNG PRIME STEER |
|           |             | * YPS *           |
|           |             | * Up to 36 months |
| 0 - 4     | Carcase is derived from female, castrate or entire male bovine that:  
  - Has no more than 4 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
|           |             | YOUNG PRIME BEEF  |
|           |             | * YP *            |
|           |             | * Up to 36 months |
| 0 - 7     | Carcase is derived from castrate or entire male bovine that:  
  - Has no more than 7 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
|           |             | PRIME STEER       |
|           |             | * PRS *           |
|           |             | * Up to 42 months |
| 0 - 7     | Carcase is derived from female, castrate or entire male bovine that:  
  - Has no more than 7 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
|           |             | PRIME BEEF        |
|           |             | * PR *            |
|           |             | * Up to 42 months |
| 0 - 7     | OX – Carcase is derived from female (only) bovine that:  
  - Has no more than 7 permanent incisor teeth.  
|           |             | OX                |
|           |             | * S *             |
|           |             | * Up to 42 months |
| 0 - 8     | STEER – Carcase is derived from castrate or entire male bovine that:  
  - Has up to 8 permanent incisor teeth.  
  - Has no evidence of Secondary Sexual Characteristics (SSC).  
  (Note: product from this category may be included in the * 5 * OX category)  
|           |             | STEER * SS *      |
|           |             | * Any age         |
| 0 - 8     | Carcase is derived from female bovine that:  
  - Has 8 permanent incisor teeth.  
|           |             | COW               |
|           |             | * C *             |
|           |             | * All ages        |
The beef industry in Australia is worth several billions of dollars annually.

Bruising cost the Australian beef industry many millions of dollars a year in meat lost when bruises are trimmed out. Further loss occurs when primal cuts have to be downgraded to cuts of less value or to manufacturing beef.

Poor handling and excessive use of prodders or jiggers are major causes of bruising.

Changes in handling methods will significantly reduce the cost of bruising to the industry and there is a range of practical solutions. So where do we begin?

Generally we need to know two things – which cattle are bruised and where did the bruising occur?

Bruise score will tell us if the bruising consistently occurs in:

- All or most of the cattle slaughtered.
- All or most of the cattle transported by a driver.
- All or most of the cattle from one producer.

This will help pinpoint where the bruising occurs and therefore, who is responsible for solving the problem.

Bruise score information is also a valuable product description item, which encourages the open and fair trade of meat such as over-the-hooks trading.

It is a mandatory requirement under the Guidelines for Over-the-Hooks (OTH) trading that the processor provide a bruise score for individual cattle with serious bruising.
The AUS-MEAT Bruise Scoring System

**Scorable Bruise Description:**

1. Where muscle is bruised, it qualifies as a scorable bruise if; an area of muscle (exposed) by trimming into the muscle tissue to the extent that it cannot be covered by a 100mm diameter circle or an irregular shaped equivalent area.

2. Where the trimming of a serious bruise has exposed muscle tissue smaller than 100mm and deeper than 20mm.

**Serious (flank bruise):**

A serious bruise located in the thin flank area is recorded as a score (3) when the muscle tissue of the primal (striploin) is damaged.

**Where a bruise straddles two scorable areas:**

1. The score will be recorded in the area where the bruise is most predominant.

2. A straddle bruise that covers at least 100 mm in both scorable areas will count as separate bruises and be recorded as such.
Butt Shape

What is Butt Shape

Butt Shape refers to the shape of the profile or convexity of the caudal aspect of the carcase silverside, as seen from the lateral surface. Measured from A to E the shape is compared with the five (5) standard silhouettes.

Butt Shape silhouettes were introduced into the AUS-MEAT Language and were mainly applied to the Korean Quarter beef trade as part of that Government’s specification and used as a cut off point for acceptable and unacceptable carcases. Butt Shape profiles were also used for Japanese carcase full set specifications.

Due to the fact that Butt Shape is not a reliable indicator of saleable meat yield, it was removed from the domestic National Carcase Branding Scheme in 1992.

Today, although not mandatory Butt Shape is still part of the AUS-MEAT Language and is used in company specifications, customer requirements or carcase price determinant, conducted under agreement between the buyer and seller (Export and Domestic). Where an assessment is conducted as part of any specification it continues to be scored against the Butt Shape silhouettes.

The Industry decision to retain Butt Shape in the Language allows AUS MEAT to audit those that use the measurement, thus ensuring consistency of application. Therefore Butt Shape remains an optional slaughter floor carcase measurement.
Chiller Assessment was developed to enable AUS-MEAT accredited processors to assess, grade or class carcases using a uniform set of standards under controlled conditions. The scheme provides a means of describing meat characteristics and of classifying product prior to packaging. These characteristics include the colour of meat and fat, the amount of marbling, eye muscle area, rib fat thickness and the maturity of the carcase.

Assessments are made by qualified assessors and results are allocated to the carcase. This provides a means of (carcase) selection according to individual characteristics contained in specifications.

The AUS-MEAT Chiller Assessment Language is only available to AUS-MEAT Accredited Enterprises, their clients and suppliers.

**Meat Colour (MC)**

Meat Colour is the predominant colour of the rib eye muscle. Meat Colour (Beef and/or Veal) is assessed on the chilled carcase at the bloomed rib eye muscle area and is scored against the AUS-MEAT Meat Colour reference standards.

**Veal Meat Colour**

![Veal Meat Colour Reference Standards](image)

**Beef Meat Colour**

![Beef Meat Colour Reference Standards](image)
Beef Fat Colour (FC)

Fat Colour is the colour of the intermuscular fat lateral to the rib eye muscle and adjacent to the M. iliocostalis. It is assessed on the chilled carcase and scored against the AUS-MEAT Fat Colour reference standards from 0 to 9.

![Fat Colour Scale](image)

Marbling (MB)

Marbling is the fat that is deposited between muscle fibres (intramuscular fat). Marbling is assessed on the chilled carcase at the M. longissimus dorsi muscle and scored against the AUS-MEAT / MSA Marbling reference standards.

The AUS-MEAT Marbling system provides an indication of the amount of marbling in beef measured from 0 (least) to 9 (most). AUS-MEAT Marbling is assessed against the proportion of marbling to meat depicted in the Marbling reference standards.

Where Chiller Assessors assess marbling scores 7-9, they must hold a high marbling endorsement.

The MSA grading system uses MSA marbling scores in the prediction of eating quality.
Maturity / Ossification (OSS)

Maturity scoring provides a scale for the assessment of physiological age of a bovine animal. The term, ossification, refers to the cartilage turning to bone in the spinous processes in three sections along the backbone - sacral (tail), lumbar (loin) and thoracic (head). The process starts in the sacral region in the form of red spots and as the process increases, turns to hard, yellow bones.

The shape and colour of the rib bones are also used to determine maturity. Maturity is measured in standardised increments with the lowest being 100 and the highest being 590.

Maturity is used as part of the Chiller Assessment Language for beef when determining eligibility for 7 and 8 tooth carcases to be packed under the Minimum Standards for Grain Fed Beef (GF).

The MSA grading system uses Maturity score as an indication to determine the eating quality outcome of a carcase.

Rib Fat Measurement (RF)

Rib fat is the measurement of the thickness of subcutaneous fat measured in millimetres at the specified rib.

The MSA Grading System uses Rib Fat in the prediction of eating quality.

Eye Muscle Area (EMA)

Eye Muscle Area is the area of the surface of the M. longissimus dorsi at the ribbing site and is calculated in square centimetres. EMA may be measured at the 10th, 11th, 12th or 13th rib.

EMA is measured manually using a plastic grid.

Rib Fat Measurement (RF)

Rib fat is the measurement of the thickness of subcutaneous fat measured in millimetres at the specified rib.

The MSA Grading System uses Rib Fat in the prediction of eating quality.
AUSTRALIAN GRAIN FED BEEF MINIMUM STANDARD SPECIFICATION

The Australian Grain Fed cattle industry through the National Feedlot Accreditation Scheme, administers the certification and specification for the Minimum Standards for Grain Fed Beef.

Certification

Cattle slaughtered and processed as Grain Fed must be sourced from a feedlot accredited with NFAS and audited by AUS-MEAT. All cattle from accredited feedlots must have the necessary NFAS Delivery Documentation at time of slaughter. The Department, are the responsible organisation for the administration of declaration/documents on plant.

AUS-MEAT is the organisation responsible for post-slaughter monitoring of Grain Fed product. Carcases eligible for Grain Fed Certification must comply with the following criteria for meat quality assessments.

Carcase specifications

<table>
<thead>
<tr>
<th>GRAIN FED</th>
<th>SYMBOL - GF</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Number of days on feed:</strong></td>
<td>100 days</td>
</tr>
<tr>
<td><strong>Age of animal (Dentition):</strong></td>
<td>6 permanent incisor teeth (max) 7-8 teeth are acceptable where the maturity score is equal to or less than 280.</td>
</tr>
<tr>
<td><strong>P8 Fat depth (mm):</strong></td>
<td>7 mm (minimum)</td>
</tr>
<tr>
<td><strong>Meat Colour Score:</strong></td>
<td>1 a-b-c – 3</td>
</tr>
<tr>
<td><strong>Fat Colour Score:</strong></td>
<td>0 – 3</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GRAIN FED YOUNG BEEF</th>
<th>SYMBOL - GFY</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Number of days on feed:</strong></td>
<td>70 days (females not less than 60)</td>
</tr>
<tr>
<td><strong>Age of animal (Dentition):</strong></td>
<td>0 to 2 permanent incisor teeth</td>
</tr>
<tr>
<td><strong>P8 Fat depth (mm):</strong></td>
<td>5 mm (minimum)</td>
</tr>
<tr>
<td><strong>Meat Colour Score:</strong></td>
<td>1 a-b-c – 3</td>
</tr>
<tr>
<td><strong>Fat Colour Score:</strong></td>
<td>0 – 3</td>
</tr>
</tbody>
</table>

NOTE:
Where meat colour exceeds MC 3, product is eligible to be labelled as GF / GFYG where:

a) Feeding requirements and other GF / GFYG quality attributes are met;

b) Carcases meet all MSA requirements and are labelled accordingly prior to boning; and

c) No portion of the carcase is destined for the EU GF-HQB quota or any other markets with regulations that include meat colour criteria.

<table>
<thead>
<tr>
<th>GRAIN FED FINISHED</th>
<th>SYMBOL - GFF</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Number of days on feed:</strong></td>
<td>Minimum 35 days (males and Females)</td>
</tr>
<tr>
<td><strong>Meat Standards Australia (MSA):</strong></td>
<td>MSA requirements must be met at production to be eligible as GFF product.</td>
</tr>
</tbody>
</table>
Cattle Council of Australia, with support from MLA, has developed a voluntary assurance program that enables the industry to prove claims made about pasturefed or grassfed production methods. This program is called the Pasturefed Cattle Assurance System (PCAS).

Underpinning PCAS are the PCAS Standards which govern the on-farm feed requirements and traceability of the cattle as well as pre-slaughter handling practices which influence eating quality. The PCAS Standards also include two (2) optional modules to support claims relating to freedom from antibiotics and hormone growth promotants (HGPs).

The program was developed in consultation with industry stakeholders, retailers and processors and the PCAS Standards were piloted with producers.

**Program Standards**

There are three Standards; one (1) core and two (2) optional. These may be used in combination.

<table>
<thead>
<tr>
<th>Core-Element</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1. Identification and lifetime traceability</strong></td>
<td>On-farm systems have been implemented to ensure that cattle are individually identified and that they retain a Lifetime Traceable (LT) status on the National Livestock Identification System (NLIS) Database.</td>
</tr>
<tr>
<td><strong>2. No confinement for the purpose of intensive feeding for production</strong></td>
<td>On-farm systems have been implemented to ensure that cattle are not confined for the purpose of intensive feeding for production.</td>
</tr>
<tr>
<td><strong>3. Pasturefed only</strong></td>
<td>On-farm systems have been implemented to ensure that cattle have never been fed separated grain or grain by-products and have access to graze pasture with an Eligible Diet.</td>
</tr>
<tr>
<td><strong>4. Minimum eating quality standards (on-farm)</strong></td>
<td>On-farm systems have been implemented to ensure that cattle are eligible to be Meat Standards Australia (MSA) Graded.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Core-Element 1 + HGP Free</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>5. Lifetime free from HGP's</strong></td>
<td>On-farm systems have been implemented to ensure that cattle have never been treated with hormonal growth promotants (HGPs).</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Core-Element 2 + HGP Free</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>6. Lifetime free from antibiotics</strong></td>
<td>On-farm systems have been implemented to ensure that cattle have never been treated with antibiotics including: Low-level (subtherapeutic) or therapeutic level doses; sulphonamides, ionophores, coccidiostats; or any other synthetic antimicrobials.</td>
</tr>
</tbody>
</table>
The AUS-MEAT Language is a common language which uses objective description to describe meat products accurately to meet market requirements both nationally and internationally. For a boning room intending to export meat under the Australian Meat and Livestock Industry Act 1997 states that all Export abattoirs and boning rooms must hold AUS-MEAT Accreditation.

The principle objective of AUS-MEAT in this case is the management of industry standards for trade description through the AUS-MEAT Language and the AUS-MEAT National Accreditation Standards. The Standards are designed to protect the integrity of the AUS-MEAT Language and the interests of the Australian Meat Industry in relation to the sale, distribution and export of Australian meat and the reputation of AUS-MEAT.

A significant achievement for AUS-MEAT since 2001, has been the development of the The United Nations (UN) Economic Commission for Europe (ECE) Bovine Standards, this has been developed under the auspices of the United Nations UN/ECE involving fifty-five member countries. The Standards provide an International Trading Language for Bovine Meat. AUS-MEAT played a significant role in the development of these Standards on behalf of Australia. The Standards are largely based on the AUS-MEAT Language and are a major development in positioning Australian Processors at the forefront of International Trading in bovine meat products.

**Handbook of Australian Meat**

The Handbook of Australian Meat is designed to enable Exporters and Importers of Australian product to communicate detailed specifications and descriptions of red meat items using the same common Language. AUS-MEAT has assigned a distinct four-digit number for every primal cut and offal product derived from beef, veal, sheep and goat. Primal cuts are a muscle, or group of muscles, (Bone in or Boneless) which are defined by detailed cutting lines using objective measurements (e.g. rib number), standard descriptions and directions.
How to read and understand the Handbook of Australian Meat

**Meat Image**  
**Product Description**  
**Unique Product code number**

**BONE-IN BEEF**

**SIDE 1000**
Carcass is split into Sides down the length dividing the spinal column. Carcass trim must comply with all government hygiene regulations that pass a carcass fit for human consumption and with the Australian meat industry agreed minimum trim requirements. For further details of the minimum trim standard definition for beef carcass see page 110 or visit the AUS-MEAT web site.

**Points requiring specification:**
- Variations to minimum trim standard definition (buyer/processor aged variation).

**HINDQUARTER 1010**
Hindquarter is prepared from a Carcass Side by the separation of the Hindquarter and Forequarter by a cut along the specified rib, at right angles to the vertebral column through to the ventral portion of the flank.

**Points requiring specification:**
- Rib number required.
- Diaphragm removed.

Australian Meat specifications and product code listings can be obtained by contacting your AUS-MEAT accredited meat supplier. Details of Accredited meat processors can be found at www.ausmeat.com.au

Further details

**Australian Meat specifications and product code listings** can be obtained by contacting an AUS-MEAT accredited processor. Details of Accredited meat processors can be found at www.ausmeat.com.au

**Australian Meat Industry Stakeholders** can access the Handbook of Australian Meat Database through their AUS-MEAT online membership. For more details contact AUS-MEAT at ausmeat@ausmeat.com.au
Labelling and trade description

A label is applied on cartons of packaged meat identifying the product and traceability aspect.

1. **GENERIC:** Bone-in or boneless statement as well as species identification.
2. **CARCASE IDENTIFICATION:** Category cipher which identifies carcase age and sex.
3. **PRODUCT NAME:** Primal cut description as shown in the Handbook of Australian Meat.
4. **GRAINFED DESCRIPTION:** Identifies the product as meeting Grainfed requirements.
5. **CHILLER ASSESSMENT:** Chiller Assessment attribute statement.
6. **MSA DESCRIPTION:** Identifies the product as MSA graded with eating quality outcomes.
7. **NET WEIGHT:** The meat content of the carton minus the carton weight.
8. **AI STAMP:** Australian Federal Government Inspected stamp.
9. **REFRIGERATION STATEMENT:** Indicates the product has been held in controlled chilling.
10. **COMPANY DETAILS:** Indicates the name of the packer of the product.

The above label is an example of a beef product label applied to a carton of meat.
INTERNATIONAL MARKETS

Australia is one of the world’s most efficient producers of cattle and the world’s third largest exporter of beef and is internationally recognized as free of all major livestock diseases. The Australian Meat and Livestock Industry has had a long-term commitment to food safety, product integrity and traceability, and its product quality complements Australia’s focus on responsibility in meeting the demands of its international customers.

Due to high demand Australian beef competes with both other proteins and with the beef from other countries for market share. Supplying beef cuts and carcases that meet the individual market specifications of our international customers is crucial in ensuring that Australia remains competitive in the international marketplace.

As the world’s third largest exporter Australia currently supplies over 100 countries with beef and veal products. Current figures indicate the largest importers of Australian product include: USA, Japan, Korea, Chile and China

Market access

Different commodities and markets have different requirements with respect to Country to Country agreements and protocols. “Free for All”, deregulated export from Australia runs a risk for all industry participants. In the past three decades, Australian Meat Exporters have successfully faced a number of market access challenges which have required a co-operative approach in partnership with Government since the now infamous meat substitution scandals of the early 1980’s. Since that time industry participants have invested significant effort in developing and maintaining the reputation of Australian product in over 160 markets around the globe.

With respect to meat, trade description requirements, agreements and protocols vary from country to country. Examples include:

- The USDA recognise the AUS-MEAT Language as meeting their labelling requirements.
- High Quality Beef (HQB) to the EU is subject to an access agreement for which specifications are determined by measurements within the AUS-MEAT Classification System.
- Japanese authorities recognise the AUS-MEAT Chiller Assessment Language as being equivalent to their grading system.
- Chile uses the AUS-MEAT Classification system to meet their grading system requirements.
In the intense business environment of today, gone are the days when decisions could be based on gut feel and all information relevant to a business could be kept in your head. Businesses need relevant information to be able to make sound decisions. If cattle are not performing to expectations or there is room for improvement, producers can make changes to their management system to direct production towards the required specifications.

With the provision of carcase feedback by AUS-MEAT, producers are provided with the essential information required to make decisions regarding carcase performance during over-the-hooks trading.

Feedback and industry implications

Feedback is necessary to achieve high levels of compliance against consumer-derived specifications. High compliance is an essential component of the maintenance of beef’s price competitiveness against the other protein sources such as chicken and pork.

Feedback can provide producers with the necessary information to:

- Make informed breeding decisions to improve compliance rate against specifications.
- Make informed management decisions, to improve compliance.
- Make the correct selection decisions as to which animals to deliver and when to deliver them, to meet specific market (supply chain) specifications e.g. fatness, carcase weight and growth rate.
- Monitor particular practices beyond the farm gate, particularly where they are involved in retained ownership supply associations.
- Benchmark within their supply chain alliances for traits that can be meaningfully compared to improve ultimate farm business performance and profitability.
- Make informed decisions when considering target market changes.
Mandatory feedback requirements from processors

When stock are purchased Over-the-Hooks, the processor must provide a feedback sheet to the vendor or to an authorised person of the vendor. Where stock are processed pursuant to a service kill, the stock must be processed as over-the-hooks unless the service kill contractor otherwise requests in writing.

Upon written request from the vendor or an authorised person of the vendor the enterprise must, within 24 hours of slaughter provide feedback for livestock traded Over-The-Hooks.

The feedback sheet must contain the following information:

a) For all cattle other than cows and bulls, individual carcase data recording:
   - Hot Standard Carcase Weight (HSCW),
   - P8 fat measurement (mm),
   - Dentition,
   - Bruise score,

b) For cows and bulls, individual carcase data recording:
   - Hot carcase weight,
   - Bruise score,
   - P8 fat measurement (mm), where P8 fat measurement is used to determine price,
   - Dentition, where dentition is used to determine an alternative category (for example, Young Bull, "BYG").
## AUS-MEAT Feedback Sheet

**Operator:** John Smith  
**Mob/Lot:** 3526  
**Kill Date:** 06/07/0212  
**Weights Displayed:** HSCW

| Body | Sex | Dent | Stock Type | Breed | Fat Dep | Fat Cls | Cnf | ID | Eartag | Time | Cyp | Mkt | Cnd | Fts | Brs | Wgt | HSCW | Cyp | Mkt | Cnd | Fts | Brs | Wgt | HSCW | Total |
|------|-----|------|------------|-------|---------|---------|-----|----|--------|------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|
| 1    | M   | 4    | S          | 10.0  | 3       | C       | NA999999 | 12345609 | 06:21:50 | S | A1   | 40   | 195.0 | S | A1   | 40 | 193.0 | 388.0 |
| 2    | M   | 4    | S          | 15.0  | 4       | C       | NA999999 | 12345645 | 06:27:28 | S | A1   | 40   | 196.5 | S | A1   | 40 | 197.5 | 394.0 |
| 3    | M   | 4    | S          | 15.0  | 4       | C       | NA999999 | 12345636 | 06:32:56 | S | A1   | 38   | 185.5 | S | A1   | 38 | 186.0 | 371.5 |
| 4    | M   | 4    | S          | 12.0  | 3       | C       | NA999999 | 12345682 | 06:38:15 | S | A1   | 38   | 181.5 | S | A1   | 38 | 181.0 | 362.5 |
| 5    | M   | 4    | S          | 10.0  | 3       | C       | NA999999 | 12345610 | 06:44:40 | S | A1   | 42   | 204.0 | S | A1   | 42 | 205.0 | 409.0 |
| 6    | M   | 6    | S          | 9.0   | 3       | C       | NA999999 | 12345672 | 06:50:37 | S | A1   | 34   | 167.0 | S | A1   | 34 | 167.5 | 334.5 |
| 7    | M   | 4    | S          | 18.0  | 4       | C       | NA999999 | 12345653 | 07:01:20 | S | A1   | 36   | 176.5 | S | A1   | 36 | 177.0 | 353.5 |
| 8    | M   | 4    | S          | 16.0  | 4       | C       | NA999999 | 12345623 | 07:08:45 | S | A1   | 34   | 169.5 | S | A1   | 34 | 168.5 | 338.0 |
| 9    | M   | 4    | S          | 10.0  | 3       | C       | NA999999 | 12345637 | 07:11:28 | S | A1   | 36   | 182.0 | S | A1   | 36 | 180.5 | 362.5 |
| 10   | M   | 4    | S          | 15.0  | 4       | C       | NA999999 | 12345685 | 07:16:43 | S | A1   | 34   | 195.5 | S | A1   | 34 | 195.0 | 390.5 |
| 11   | M   | 2    | S          | 15.0  | 4       | C       | NA999999 | 12345617 | 07:21:32 | S | A1   | 34   | 189.5 | S | D    | 1  | 34   | 181.0 | 370.5 |
| 12   | M   | 4    | S          | 12.0  | 3       | C       | NA999999 | 12345636 | 07:26:51 | S | A1   | 34   | 166.5 | S | A1   | 34 | 166.0 | 332.5 |
| 13   | M   | 2    | S          | 10.0  | 3       | C       | NA999999 | 12345625 | 07:31:16 | S | A1   | 40   | 195.5 | S | A1   | 40 | 196.5 | 392.0 |
| 14   | M   | 2    | S          | 9.0   | 3       | C       | NA999999 | 12345683 | 07:36:31 | S | A1   | 42   | 206.5 | S | A1   | 42 | 204.5 | 411.0 |
| 15   | M   | 2    | S          | 18.0  | 4       | C       | NA999999 | 12345677 | 07:41:19 | S | A1   | 36   | 175.5 | S | A1   | 36 | 173.0 | 348.5 |
| 16   | M   | 4    | S          | 16.0  | 4       | C       | NA999999 | 12345639 | 07:47:25 | S | A1   | 38   | 186.0 | S | A1   | 38 | 186.5 | 372.5 |
| 17   | M   | 4    | S          | 10.0  | 3       | C       | NA999999 | 12345604 | 07:51:36 | S | A1   | 40   | 197.0 | S | A1   | 40 | 198.0 | 395.0 |
| 18   | M   | 4    | S          | 15.0  | 4       | C       | NA999999 | 12345655 | 07:56:17 | S | A1   | 36   | 178.5 | S | A1   | 36 | 178.0 | 356.5 |
| 19   | M   | 6    | S          | 15.0  | 4       | C       | NA999999 | 12345689 | 08:04:42 | S | A1   | 38   | 186.5 | S | A1   | 38 | 188.5 | 375.0 |
| 20   | M   | 4    | S          | 12.0  | 3       | C       | NA999999 | 12345624 | 08:10:33 | S | A1   | 38   | 186.0 | S | A1   | 38 | 184.0 | 370.0 |
| 21   | M   | 2    | S          | 10.0  | 3       | C       | NA999999 | 12345696 | 08:15:12 | S | A1   | 36   | 172.0 | S | A1   | 36 | 173.0 | 345.0 |
| 22   | M   | 6    | S          | 9.0   | 3       | C       | NA999999 | 12345631 | 08:21:38 | S | A1   | 38   | 181.5 | S | A1   | 38 | 180.0 | 361.5 |
| 23   | M   | 4    | S          | 18.0  | 4       | C       | NA999999 | 12345616 | 08:26:17 | S | A1   | 36   | 172.0 | S | A1   | 36 | 172.5 | 344.5 |
| 24   | M   | 4    | S          | 16.0  | 4       | C       | NA999999 | 12345659 | 08:37:52 | S | A1   | 40   | 198.5 | S | A1   | 40 | 198.0 | 396.5 |

**Operator:** ABC  
**MOB:** 123  
**Count:** 25  
**Av weight:** 367.4  
**Av Fat:** 13.4  
**Condemns:** 0.0  
**Total weight:** 10,567.5

*Printed by ABC123 on 1/8/2012 at 09:20*
Notes: