



# WBW Unled Competition

Competition Date: 17/05/2017

Quarterming Site: 12-13 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF  
PRIMARY INDUSTRIES

Class: 6 - 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 ***												
								P8 Fat (mm)	/ 10	MC 1a-7	/ 5	FC Value	/ 5	DIST	Penalty Points	Total / 20	RFT (mm)	/ 15	EMA sq cm	/ 20	Total / 35	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total / 45
469	81	B		224			Alan & Carol Luscombe	10	10	2	4	0	4.5	0	18.5	5	15.0	84	19.6	34.6	50	F	35	140	1.0	350	5.53	32.105	85.241
460	42	B		222			Chatham High School	3	5	3	3	1	3.5	0	11.5	4	9.0	73	14.3	23.3		M	75	110	1.0	330	5.56	35.605	70.423
499	71	B		224			Wingham High School	3	5	3	3	1	3	0	11.0	3	5.0	79	17.1	22.1	0	M	45	100	1.0	370	5.54	37.029	70.165
476	56	B		248			Bootoowa Pastoral Company	9	10	3	3	1	4	0	17.0	3	5.0	73	12.0	17.0	12	M	45	140	2.0	420	5.60	35.724	69.678
475	57	B		242			Bootoowa Pastoral Company	10	10	3	3	0	4.5	0	17.5	3	5.0	65	8.5	13.5	12	M	60	140	1.0	320	5.47	32.905	63.905
472	55	B		220			Bootoowa Pastoral Company	6	10	3	3	1	4	0	17.0	3	5.0	55	5.5	10.5	12	M	55	110	1.0	380	5.56	36.386	63.886
473	31	B		237			Bootoowa Pastoral Company	6	10	6	0	1	3.5	0	13.5	3	5.0	79	16.0	21.0	12	M	55	130	1.0	340	5.90	0.000	34.455
459	43	B		204			Chatham High School	4	7	6	0	1	3.5	0	10.5	2	0.0	85	20.0	20.0		M	80	110	0.0	270	6.12	0.000	30.500

## 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 Competition

Competition Date: 17/05/2017

Quartering Site: 12-13 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF  
PRIMARY INDUSTRIES

Class: 7 - 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 ***									
								P8 Fat (mm)	/ 10	MC 1a-7	/ 5	FC Value	DIST / 5	Penalty Points	Total / 20	RFT (mm)	/ 15	EMA sq cm	Total / 20	/ 35	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total / 45	Grand Total
488	46	C		282			DL & MA Johnston & Sons	9	10	1C	5	0	4	0	19.0	5	11.0	95	19.9	30.9	0	M	65	110	2.0	400	5.57	37.048	86.911
453	75	C		302			Glenliam Farm Murray Greys	6	9	1C	5	1	3.5	0	17.5	5	11.0	105	20.0	31.0	0	M	60	120	2.0	450	5.53	37.071	85.571
448	78	C		283			Glenliam Farm Murray Greys	15	10	2	4	0	4	0	18.0	8	15.0	85	14.8	29.8	0	M	55	130	2.0	460	5.49	37.067	84.839
493	45	C		282			R & K Thomas	12	10	1C	5	0	3.5	0	18.5	4	9.0	103	20.0	29.0	0	M	50	110	1.0	300	5.58	36.324	83.824
449	77	C		267			Glenliam Farm Murray Greys	13	10	3	3	0	4.5	0	17.5	7	15.0	81	14.2	29.2	0	M	50	120	1.0	360	5.54	36.438	83.165
497	54	C		287			St Pauls College Kempsey	8	10	1C	5	1	4	0	19.0	4	9.0	92	17.9	26.9	18	M	55	110	2.0	470	5.57	37.038	82.947
457	69	C		274			NEGS	12	10	3	3	1	3.5	0	16.5	5	11.0	105	20.0	31.0	0	M	60	140	1.0	320	5.58	35.281	82.781
451	79	C		283			Glenliam Farm Murray Greys	13	10	1C	5	0	4	0	19.0	5	11.0	88	16.3	27.3	0	M	60	120	1.0	320	5.54	36.181	82.454
494	52	C		286			D & K Thomas	15	10	1C	5	1	4.5	0	19.5	7	15.0	79	11.5	26.5	12	M	60	130	1.0	350	5.58	35.757	81.757
466	34	C		303			Merv Presland	9	10	2	4	1	4	0	18.0	5	11.0	90	15.5	26.5	0	M	55	150	2.0	440	5.40	35.952	80.407
465	33	C		266			Merv Presland	14	10	3	3	1	4	0	17.0	4	9.0	89	18.3	27.3	0	M	55	140	2.0	400	5.59	35.871	80.190
487	47	C		281			DL & MA Johnston & Sons	9	10	3	3	1	3.5	0	16.5	5	11.0	89	17.0	28.0	0	M	60	140	1.0	340	5.54	35.352	79.807
456	84	C		266			Dorrigo High School	9	10	1B	5	0	4	0	19.0	5	11.0	82	14.8	25.8	0	M	60	110	0.0	160	5.59	34.152	78.971
470	82	C		269			Alan & Carol Luscombe	8	10	3	3	1	3.5	0	16.5	4	9.0	100	20.0	29.0	50	F	55	140	1.0	380	5.63	32.529	78.029
495	53	C		259			D & K Thomas	13	10	3	3	1	4.5	0	17.5	4	9.0	80	14.5	23.5	12	M	60	130	1.0	320	5.63	34.757	75.712
462	64	C		265			St Marys College Gunnedah	6	9	1C	5	0	3.5	0	17.5	3	5.0	98	20.0	25.0	0	F	60	160	0.0	220	5.54	31.910	74.410
455	83	C		277			Kiagrawah Limousins/TD & D Ruprec	4	3	2	4	1	3	0	10.0	4	9.0	94	19.8	28.8	0	M	55	140	1.0	350	5.46	35.348	74.166
471	59	C		267			Bootoowa Pastoral Company	10	10	2	4	1	4	0	18.0	4	9.0	77	12.2	21.2	12	M	50	140	1.0	360	5.51	34.748	73.975
482	41	C		281			Paul Thompson & Nola Pereira	8	10	3	3	0	4	0	17.0	4	9.0	74	9.5	18.5	0	M	60	150	3.0	530	5.46	36.910	72.364
450	76	C		284			Glenliam Farm Murray Greys	4	3	1C	5	0	3	0	11.0	3	5.0	107	20.0	25.0	0	M	55	110	0.0	280	5.52	36.162	72.162
479	39	C		265			Paul Thompson & Nola Pereira	8	10	3	3	1	4	0	17.0	5	11.0	67	7.4	18.4	0	M	55	160	1.0	370	5.62	34.829	70.238

## Disclaimer

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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

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)



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NSW DEPARTMENT OF  
PRIMARY INDUSTRIES

484	62	C	277	BJ & S Moore	8	10	2	4	0	4	0	18.0	3	5.0	77	11.3	16.3	0	M	50	130	1.0	350	5.51	35.767	70.085
468	60	C	267	Adam Gaudron	5	7	3	3	0	4	0	14.0	3	5.0	88	17.7	22.7	12	M	50	140	1.0	320	5.67	32.857	69.584
477	58	C	255	Bootoowa Pastoral Company	7	10	3	3	1	4	0	17.0	3	5.0	75	12.3	17.3	12	M	60	130	1.0	340	5.68	34.814	69.132
474	32	C	254	Bootoowa Pastoral Company	9	10	5	1	1	4	0	15.0	4	9.0	78	13.9	22.9	12	M	55	140	2.0	400	5.92	0.000	37.909
480	37	C	268	Paul Thompson & Nola Pereira	6	9	5	1	1	4	0	14.0	2	3.0	80	13.6	16.6	0	M	45	180	1.0	300	5.83	0.000	30.636
481	38	C	290	Paul Thompson & Nola Pereira	4	3	5	1	0	3.5	0	7.5	2	3.0	77	10.1	13.1	0	M	65	160	1.0	380	5.93	0.000	20.636
478	40	C	280	Paul Thompson & Nola Pereira	4	3	6	0	1	3.5	0	6.5	1	0.0	82	13.5	13.5	0	M	55	160	2.0	400	6.10	0.000	20.045

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AUSTRALIAN BEEF CARCASS APPRAISAL SYSTEM - (ABCAS)



# WBW Unled Competition

Competition Date: 17/05/2017

Quarterming Site: 12-13 Rib

EXHIBITOR BY CLASS



NSW DEPARTMENT OF  
PRIMARY INDUSTRIES

Class: 8 - 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 ***												
								P8 Fat (mm)	/ 10	MC 1a-7	/ 5	FC Value	/ 5	DIST	Penalty Points	Total / 20	RFT (mm)	/ 15	EMA sq cm	/ 20	Total / 35	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total / 45
463	65	D		464			Wallawong Murray Greys	10	10	2	4	0	4	0	18.0	8	15.0	130	20.0	35.0	0	M	75	130	1.0	300	5.53	35.857	88.857
489	49	D		364			DL & MA Johnston & Sons	20	10	2	4	0	5	0	19.0	7	13.0	94	11.9	24.9	0	M	65	140	3.0	500	5.54	37.629	81.538
467	61	D		310			Adam Gaudron	8	10	2	4	0	4	0	18.0	5	9.0	95	17.3	26.3	12	M	65	140	2.0	400	5.57	35.805	80.123
492	50	D		349			DL & MA Johnston & Sons	22	10	2	4	0	4.5	0	18.5	9	15.0	84	8.3	23.3	0	M	60	140	2.0	420	5.52	36.910	78.682
454	74	D		344			Glenliam Farm & Richardson Pastors	6	5	2	4	0	3.5	0	12.5	6	11.0	110	20.0	31.0	0	M	60	140	0.0	280	5.56	35.114	78.614
490	48	D		341			DL & MA Johnston & Sons	9	10	2	4	0	3.5	0	17.5	5	9.0	98	16.0	25.0	0	M	70	150	1.0	380	5.49	35.786	78.286
483	63	D		326			BJ & S Moore	12	10	3	3	1	4	0	17.0	5	9.0	92	14.4	23.4	0	M	55	160	3.0	580	5.52	37.671	78.035
452	80	D		311			Glenliam Farm Murray Greys	7	10	2	4	1	3.5	0	17.5	4	5.0	118	20.0	25.0	0	M	55	150	1.0	340	5.60	35.267	77.767
458	68	D		374			NEGS	8	10	3	3	0	3.5	0	16.5	4	5.0	113	20.0	25.0	0	M	70	140	0.0	250	5.59	34.324	75.824
464	66	D		340			Wallawong Murray Greys	8	10	2	4	1	3.5	0	17.5	5	9.0	91	12.6	21.6	0	M	85	200	3.0	590	5.56	35.562	74.653
461	70	D		367			St Marys College Gunnedah	11	10	2	4	0	3.5	0	17.5	3	3.0	135	20.0	23.0	0	M	75	140	0.0	250	5.46	33.129	73.629
491	51	D		366			DL & MA Johnston & Sons	25	5	3	3	0	4	0	12.0	7	13.0	88	8.7	21.7	0	M	60	150	1.0	350	5.57	35.700	69.427
485	72	D		327			James Michael Dowling	12	10	3	3	1	4	0	17.0	4	5.0	88	12.3	17.3	0	M	50	150	0.0	270	5.56	32.895	67.168
498	67	D		324			Kempsey High	14	10	3	3	1	4.5	0	17.5	3	3.0	84	10.5	13.5	38	M	80	140	2.0	460	5.58	35.100	66.145
486	73	D		314			James Michael Dowling	10	10	3	3	1	4	0	17.0	4	5.0	72	5.5	10.5	0	M	60	150	1.0	300	5.52	33.329	60.783
496	35	D		323			P & J Relf	3	0	3	3	0	3	0	6.0	2	0.0	112	20.0	20.0	0	M	45	120	0.0	250	5.59	0.000	26.000

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### \*\* Saleable Meat Yield

RFT - Rib Fat (mm)  
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pH - Meat pH

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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)