

PRODUCER FEEDBACK REPORTS

EXPLANATORY NOTES – Carcase Feedback

Further information about grading measurements and their impact on eating quality and grading outcomes can be found in the MSA Tips and Tools beef information kit.

MSA feedback

Report: Producer - Carcase feedback



Producer M058
KillDate Monday, 9 March 2015
Plant 9999 MSA Research Plant

Total carcasses presented for MSA grading	10
Compliant to MSA requirements and company specifications	6
Compliant to MSA requirements, fails company specifications	2
Non-compliant to MSA requirements	2
MSA non-compliance rate	20%

Met MSA requirements and company specifications

Body	RFID	NLIS	MFV	SY	HGP	Rinse	Hang	Sex	HSCW	TBC	Hump	OSS	MSAMB	AUSMB	MC	FC	RF	EMA	pHu	Temp	FatDist	HidePD	FailMisc	MSAIndex	
1	982 000145027348	QIWB0031XBE06587	N	N	N	N	AT	M	266.0	X	85	150	250	0	3	2	5	75	5,54	7,5	Y	N	N	56,16	
2	982 000145017814	QIWB0031XBE07563	N	N	N	N	AT	F	290.0	X	90	160	240	0	2	2	4	74	5,60	7,4	Y	N	N	55,42	
6	982 000145043213	QIWB0031XBE06962	N	N	N	N	AT	F	300.0	X	90	160	320	1	2	2	6	75	5,48	7,0	Y	N	N	57,34	
7	982 000145017691	QIWB0031XBE07627	N	N	N	N	AT	M	288.0	X	110	160	300	1	3	3	5	78	5,62	6,9	Y	N	N	53,63	
9	982 000145027095	QIWB0031XBE06955	N	N	N	N	AT	M	241.2	X	95	170	290	0	3	3	4	65	5,46	7,2	Y	N	N	53,63	
10	982 000145043588	QIWB0031XBE06588	N	N	N	N	AT	F	288.8	X	105	180	320	1	2	3	5	77	5,59	7,1	Y	N	N	53,74	
																			Total						6

Meets MSA minimum requirements, fails company specifications

Body	RFID	NLIS	MFV	SY	HGP	Rinse	Hang	Sex	HSCW	TBC	Hump	OSS	MSAMB	AUSMB	MC	FC	RF	EMA	pHu	Temp	FatDist	HidePD	FailMisc	MSAIndex	
3	982 000142724817	QIWB0031XBE07251	N	N	N	N	AT	M	200.0	X	75	130	230	0	2	2	4	62	5,46	7,3	Y	N	N	57,33	
5	982 000145017607	QIWB0031XBE07363	N	N	N	N	AT	M	399.0	X	105	170	450	2	2	2	11	88	5,57	7,5	Y	N	N	59,45	
																			Total						2

MSA non-compliant (Fail MSA minimum requirements)

Body	RFID	NLIS	MFV	SY	HGP	Rinse	Hang	Sex	HSCW	TBC	Hump	OSS	MSAMB	AUSMB	MC	FC	RF	EMA	pHu	Temp	FatDist	HidePD	FailMisc	MSAIndex	
4	982 000145021610	QIWB0031XBE07175	N	N	N	N	AT	F	292.4	X	100	160	240	0	5	2	3	74	5,80	7,5	Y	N	N	N/A	
8	982 000145027990	QIWB0031XBE06941	N	N	N	N	AT	F	286.0	X	105	180	230	0	2	2	4	70	5,89	6,9	Y	N	N	N/A	
																			Total						2
																			Lot Total						10

The table below explains the data that is shown on the Producer - Carcase feedback report.

Plant:	Each processing plant has a four-digit number that recognises their MSA license status.
Producer:	Producer or feedlot registration number from MSA Vendor Declaration. This number is matched in the database to producer details and used to ensure accurate feedback.
Kill Date:	The slaughter (kill) date is recorded for each consignment of cattle.
Total carcasses presented for MSA grading:	The total number of animals declared as eligible for MSA grading on the MSA Vendor Declaration for each consignment.
Compliant to MSA requirements and Company Specifications	The total number of carcasses that met both MSA and company specifications for MSA compliance.
Compliant to MSA requirements, fails company specifications	The total number of carcasses that met MSA Specifications but failed to meet company imposed specifications. (contact processors directly to verify company specifications)



MSA non-compliant carcasses:	The total number of carcasses that did not meet MSA specifications.
MSA non-compliance rate:	The total number of carcasses that did not meet MSA or company specifications displayed as a percentage of the total number of carcasses presented for MSA grading.
Lot:	A Lot Number is assigned to each group of cattle consigned to slaughter which is usually vendor specific. The processing plant assigns this number and is used for identification purposes.
Total:	The total number of carcasses in this Lot Number.
Body:	The body number is the number assigned by the processor for identification purposes.
RFID:	The RFID (Radio Frequency Identification Device) number is also referred to as the electronic number and is the number scanned by a reader.
NLIS:	The NLIS number (visual number) is printed on the electronic ear tag or on the management ear tag matching an NLIS rumen bolus. The NLIS ID indicates the property where the animal was identified and whether that was the property of birth or not. It also identifies the manufacturer of the device, the year of manufacture, whether it is an electronic ear tag or rumen bolus, and an individual animal identification number.
MFV:	MFV states whether or not (Y/N) the cattle consigned were Milk Fed Vealers. MFV is defined as those cattle still suckling on mothers up until direct dispatch.
SY:	This identifies whether or not (Y/N) the cattle were sold through an MSA licensed saleyard.
HGP:	HGP states whether or not (Y/N) the cattle consigned were treated with HGP's. This information is taken from the MSA Vendor Declaration.
Rinse:	Rinse states whether or not (Y/N) the cattle were rinsed with a chilled electrolyte solution after slaughter to rinse blood out of the carcase.
Hang:	There are three hanging methods: Achilles Hung (AT) Most carcasses are traditionally hung by the Achilles tendon. Tenderstretch (TL). Suspended by the iliosacral ligament (anal ligament). Tenderstretch (TX). Suspended by the aitch-bone.
Sex:	Sex of the animal (Male or Female) is recorded.
HSCW:	This is the Hot Standard Carcase Weight of the carcase calculated from the side the MSA Grader has assessed. Due to the siding process at processing plants, both sides of a carcase may not weigh the same.
TBC:	TBC percentage of the live animal refers to the amount of tropical breed content (TBC) the animal exhibits in its visual appearance. It is the responsibility of the producer to declare TBC on their MSA Vendor Declaration Form. Using known breeding records, or the MSA Visual assessment guidelines, the producer should tick the box on the MSA Vendor Declaration to indicate the animal with the highest TBC in the consigned group.
Hump:	Hump height is used as a validation of the nominated Tropical Breed Content. Measured in millimetres (mm) in increments of five.
Oss:	Ossification (Oss) is a measure of the physiological maturity of an animal. The scores range from 100 – 590, scored in increments of ten. The lower the score, the better the eating quality outcome.



MSA MB:	MSA Graders also use the MSA marbling standards. These standards reflect the amount and distribution of marbling in the eye muscle. The scores range from 100 – 1190, scored in increments of ten. The higher the score, the better the eating quality outcome.
AUS MB:	AUSMEAT marbling is the intramuscular fat present in the eye muscle at the assessment site. MSA Graders use the AUSMEAT range 0 to 9.
MC:	Meat Colour is the colour of the eye muscle. AUSMEAT standards (1a, 1b, 1c, 2 - 7) are utilised, with a score of 1a and greater than 3 being ungraded.
FC:	Fat colour is the colour of intermuscular fat lateral to the eye muscle. The AUSMEAT fat colour standards (0 - 9) are utilised.
RF:	Rib Fat (RF) measures, in millimetres, (mm) the thickness of subcutaneous fat at the quartering site. The minimum rib fat measurement for MSA carcasses is 3mm. Any carcass measuring less than 3mm is automatically excluded from achieving an MSA Grade.
EMA:	Eye Muscle Area is the area of the Eye Muscle (<i>longissimus dorsi</i>) measured in square centimetres. MSA Graders use an AUSMEAT approved grid for taking the measurement.
pHu:	Ultimate pH is recorded once the carcass has passed through rigor mortis (transformation of muscle to meat). The MSA Grader uses a meter and protocol specifically developed for meat grading. Meat with optimal eating quality will have a pH lower than 5.7. Any carcass with a pH greater than 5.7 is automatically excluded from achieving an MSA grade.
Temp:	Loin Temperature (Temp) is taken at the assessment site when measuring pH. Eye muscle temperature must be below 12°C, to comply with AUSMEAT chiller assessment requirements.
FatDist:	This identifies whether or not (Y/N) the carcass has an even distribution of fat over the Loin, Butt and Forequarter.
HidePD:	This identifies whether or not (Y/N) fat was removed from a carcass during the mechanical removal of the hide, exposing the underlying muscle. This is known as Hide Puller Damage (HidePD).
FailMisc:	This identifies whether or not (Y/N) a carcass is ungraded due to miscellaneous reasons not previously recorded. Examples of this would be ecchymosis or excessive bruising.
MSAindex:	The MSA index is a national measure of the potential eating quality of a carcass. The MSA index is score between 0 -100, that is applied to each individual carcass (that meets MSA specifications) and is independent of any processing impacts. As a general rule, an increase in the MSA index will result in a carcass with increased MSA eating quality scores.

EXPLANATORY NOTES – MSA Graphs

Further information about grading measurements and their impact on eating quality and grading outcomes can be found in the MSA Tips and Tools beef information kit.

MSA feedback

Report: Producer - MSA graphs

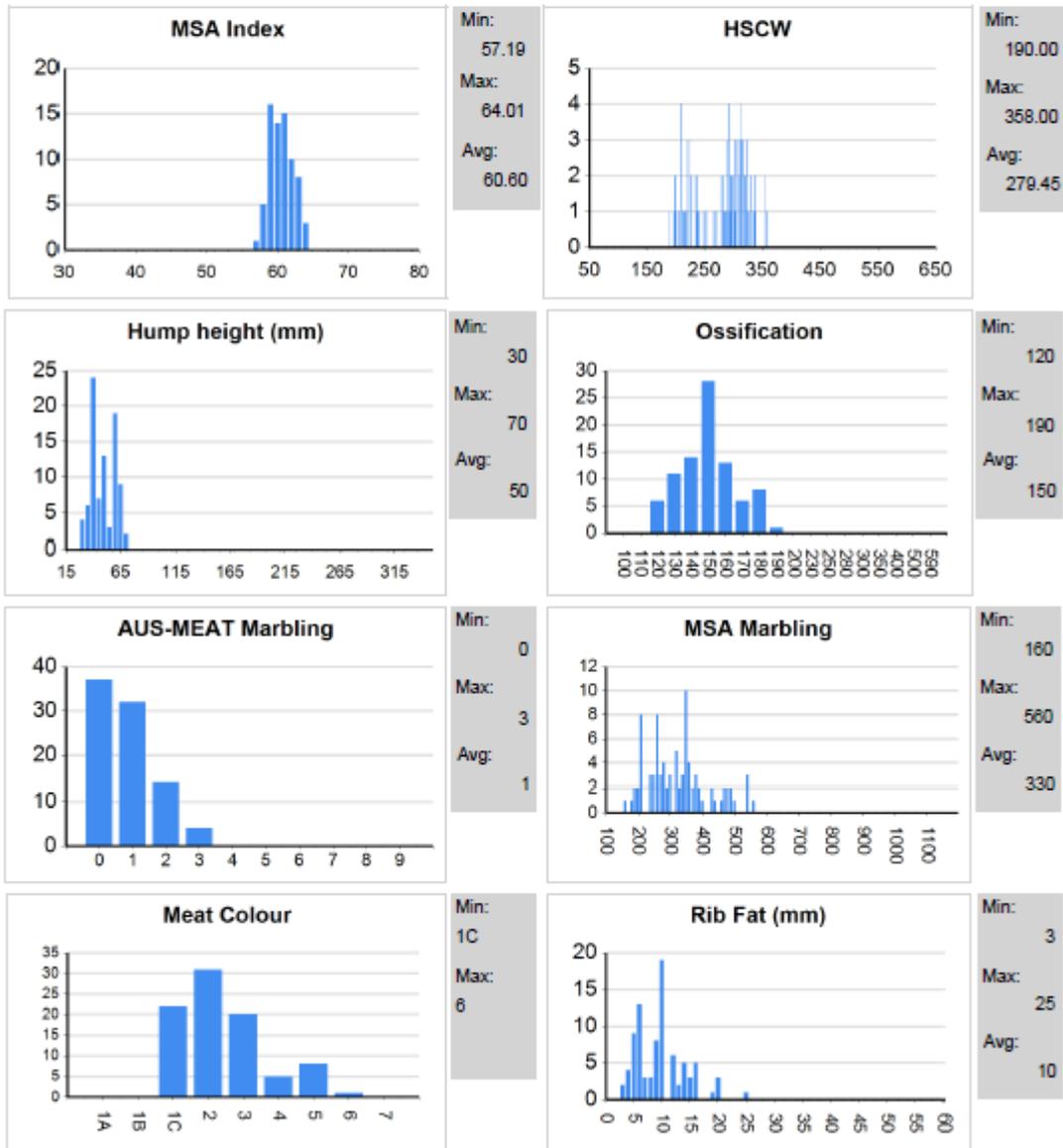


Producer 9998 MSA Research Producer
 KillDate Friday, 20 February 2015
 Plant 9999 MSA Research Plant



Use the MSA Index calculator

Total carcasses presented for MSA grading : 87



The table below explains the data that is shown on the Producer – MSA graphs feedback report.

Plant:	Each processing plant has a four-digit number that recognises their MSA license status.
Producer:	Producer or feedlot registration number from MSA Vendor Declaration. This number is matched in the database to producer details and used to ensure accurate feedback.
Kill Date:	The slaughter (kill) date is recorded for each consignment of cattle.
Total carcasses presented for MSA grading:	The total number of animals declared as eligible for MSA grading on the MSA Vendor Declaration for each consignment.
Graphs:	Depicts the number of carcasses that received a particular result from the grading assessment by attribute.
MSA Index:	The MSA index is a national measure of the potential eating quality of a carcass. The MSA index is score between 0 -100, that is applied to each individual carcass (that meets MSA specifications) and is independent of any processing impacts. As a general rule, an increase in the MSA index will result in a carcass with increased MSA eating quality scores.
HSCW:	This is the Hot Standard Carcass Weight of the carcass calculated from the side the MSA Grader has assessed. Due to the siding process at processing plants, both sides of a carcass may not weigh the same.
Hump Height	Hump height is used as a validation of the nominated Tropical Breed Content. Measured in millimetres (mm) in increments of five.
Ossification	Ossification (Oss) is a measure of the physiological maturity of an animal. The scores range from 100 – 590, scored in increments of ten. The lower the score, the better the eating quality outcome.
Ausmeat Marbling	AUSMEAT marbling is the intramuscular fat present in the eye muscle at the assessment site. MSA Graders use the AUSMEAT range 0 to 9.
MSA Marbling	MSA Graders also use the MSA marbling standards. These standards reflect the amount and distribution of marbling in the eye muscle. The scores range from 100 – 1190, scored in increments of ten. The higher the score, the better the eating quality outcome.
Meat Colour	Meat Colour is the colour of the eye muscle. AUSMEAT standards (1a, 1b, 1c, 2 - 7) are utilised, with a score of 1a and greater than 3 being ungraded.
Rib Fat	Rib Fat (RF) measures, in millimetres, (mm) the thickness of subcutaneous fat at the quartering site. The minimum rib fat measurement for MSA carcasses is 3mm. Any carcass measuring less than 3mm is automatically excluded from achieving an MSA Grade.

MSA NON - COMPLIANCE SUMMARY

MSA feedback

Report: Producer - MSA non-compliance



Producer 9998 MSA Research Producer
 KillDate Friday, 20 February 2015
 Plant 9999 MSA Research Plant

Total carcasses presented for MSA grading :	87	
Compliant to MSA requirements :	72	82.76%
Non-compliant to MSA requirements :	15	17.24%



Reason for MSA non-compliance

Click on the MSA non-compliance reasons below for information on how to improve compliance for this attribute.

- Subcutaneous fat depth out of specification;
- Inadequate fat distribution;
- pH_u greater than 5.70;
- Fails to meet meat colour specifications of 1B – 3;
- Miscellaneous non-compliance, e.g. non-compliance for ecchymosis, bruising, etc.;
- Loin temperature above 11.9 C which is outside of AUS-MEAT specifications;
- Fails to meet hide puller damage specifications of less than 10cm x 10cm damage on a single primal

EXPLANATORY NOTES

Further information about grading measurements and their impact on eating quality and grading outcomes can be found in the MSA Information Kit – MSA Tips and Tools.

The table below explains the data that is shown on the MSA non-compliance summary report.

Plant:	Each plant has a four-digit number that recognises their MSA registration status.
Producer:	Producer or Feedlot License number from MSA Vendor Declaration. This number is matched in the database to producer details and used to ensure accurate feedback.
Kill Date:	The slaughter date recorded for the consignment of cattle.



Total carcasses presented for MSA grading:	The total number of animals declared as eligible for MSA grading on the MSA Vendor Declaration for each consignment.
Compliant to MSA requirements:	The total number of carcasses that met both MSA and company specifications for MSA compliance. Represented as a number and as a percentage of the total carcasses
MSA non-compliant carcasses:	The total number of carcasses that did not meet MSA specifications.
Reasons for non-compliance graph:	The graph depicts the percentage of carcasses that failed a particular specification (known as a Reason for Non-Compliance).