


# Reading MSA feedback reports

As an MSA-registered producer you can view and download carcass feedback reports at [mymsa.com.au](http://mymsa.com.au)

Further information about grading measurements and their impact on eating quality and grading outcomes can be found at [mla.com.au/msa](http://mla.com.au/msa).


## Beef carcass feedback report

The MSA beef carcass feedback report provides a summary of the total number of compliant vs. non-compliant carcasses in a consignment and how individual carcasses performed for each trait measured in the MSA grading and AUS-MEAT chiller assessment processes.



**myMSA report**

Phone: 1800 111 672 | Email: [msaenquiries@mla.com.au](mailto:msaenquiries@mla.com.au)  
Address: 8/2 Upper Dairy Hall, 45 King St, Bowen Hills QLD 4006



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**MSA carcass feedback**

Total carcasses presented for MSA grading:	110
Compliant to MSA requirements and company specifications:	110
Compliant to MSA requirements, fails company specifications:	0
MSA non-compliant carcasses:	4
MSA non-compliance rate:	4.00%

Use the MSA Index calculator at [www.mymsa.com.au](http://www.mymsa.com.au)

Producer:	1234 Some Producer
Kill date:	Friday, 13 November 2020
Plant:	4321 Some Processor

**Met MSA requirements and company specifications**

Body	RFID	NLIS	Hang	Sex	TBC	HSCW	Hump	OSS	MSAMB	AUSMB	MC	FC	RF	EMA	pHu	Temp	MFV	SY	HGP	Rinse	FatDist	HidePD	FailMisc	MSA Index
138	982 123724632733	0	AT	M	X	449.0	85	170	610	4	1C	0	25	82	5.52	4.0	N	N	N	N	Y	N	N	66.20
139	982 123724632843	0	AT	M	X	435.0	80	200	540	3	3	0	14	85	5.58	4.1	N	N	N	N	Y	N	N	64.01
140	982 123530423420	0	AT	F	X	433.5	80	250	760	5	3	0	21	83	5.63	3.9	N	N	N	N	Y	N	N	65.80
141	900 093001627146	0	AT	F	X	457.0	80	250	970	7	2	0	30	81	5.48	4.0	N	N	N	N	Y	N	N	67.70
142	982 123724632722	0	AT	M	X	491.0	100	200	670	4	1C	0	27	86	5.42	3.7	N	N	N	N	Y	N	N	65.50
143	982 123724632881	0	AT	M	X	487.5	80	200	550	3	3	0	25	88	5.65	3.6	N	N	N	N	Y	N	N	65.43
144	982 091016450705	0	AT	M	X	441.5	105	200	500	3	3	0	5	91	5.64	3.0	N	N	N	N	Y	N	N	59.79
145	982 123724632819	0	AT	M	X	398.5	80	170	510	3	2	0	12	84	5.62	2.9	N	N	N	N	Y	N	N	63.70
146	982 123724632805	0	AT	M	X	440.5	85	170	550	3	2	0	11	87	5.57	2.9	N	N	N	N	Y	N	N	64.48
147	982 123724632888	0	AT	M	X	486.0	90	170	530	3	3	0	25	78	5.60	2.8	N	N	N	N	Y	N	N	65.36
148	982 123724632809	0	AT	M	X	475.5	75	150	770	6	2	0	15	86	5.57	3.0	N	N	N	N	Y	N	N	67.90
149	982 123551335947	0	AT	F	X	392.5	65	250	850	6	3	0	20	84	5.59	4.3	N	N	N	N	Y	N	N	65.71
150	982 123551335854	0	AT	F	X	448.5	70	200	910	7	3	0	23	85	5.64	4.2	N	N	N	N	Y	N	N	67.47
151	982 123724632867	0	AT	M	X	420.0	80	180	620	4	3	0	20	85	5.53	4.0	N	N	N	N	Y	N	N	65.59

isc	MSA Index
	66.20
	64.01
	65.80
	67.70
	65.50
	65.43
	59.79
	63.70
	64.48
	65.36
	67.90
	65.71
	67.47
	65.59

The information generated by myMSA is subject to the [MSA Terms of Use](#) and care is taken to ensure its accuracy. However, MLA cannot accept responsibility for the accuracy or completeness of the information. You should make your own enquiries before making decisions concerning your interests. You may also contact MLA on 1800 111 672.

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## What is the MSA Index?

The MSA Index is a single number and standard national measure of the predicted eating quality and potential merit of a carcass.

The MSA Index is a number between 30 and 80, expressed to two decimal places (e.g. 54.62). It is a weighted average of the predicted MSA eating quality scores of 39 MSA cuts in a carcass.

The MSA Index is independent of any processing inputs and is calculated using only attributes influenced by pre-slaughter production. It is a consistent benchmark, which can be used across all processors, geographic regions and over time. It reflects the impact on eating quality of management, environmental and genetic differences between cattle at the point of slaughter.

The MSA Index is calculated in myMSA once grading data is received from the processor.

**The MSA Index is calculated for all carcasses that meet minimum MSA requirements.**

## myMSA report: MSA carcass feedback – Producer

### 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	Fat Dist	Hide PD	Fail Misc	MSA Index												
3664	982 000159047228	QFPA0026XGH7898	N	N	Y	N	AT	M	434	0	65	150	120	0	1C	1	20	80	5.45	6.5	N	N	Y	61.00												
3665	123 000159046804	NB413725XBF00337	N	N	Y	N	AT	M	410	0	65	160	220	0	3	1	25	75	5.54	6.1	N	Y	N	59.03												
Average																					422	0	65	160	170	0	3	1	22	77	5.50	6.3	Average			60.02
Group 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	Fat Dist	Hide PD	Fail Misc	Opp Index												
3666	567 000289047008	QFPA0026XBF01234	N	N	Y	N	AT	M	434	0	65	150	520	3	1C	1	20	80	5.80	6.5	N	N	N	58.03												
3667	021 000159038524	QF410345XBF00337	N	N	Y	N	AT	M	410	0	65	160	620	4	3	1	2	75	5.54	6.1	N	N	N	61.02												
Average																					422	0	65	160	570	3	3	1	11	77	5.50	6.3	Group total			4
Grand total																							10													

Average values presented for each attribute have been rounded as per MSA grading standards to reflect the most appropriate measurement score.

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FC	RF	EMA	pHu	Temp
1	20	80	5.80	6.5
1	2	75	5.54	6.1
1	11	77	5.50	6.3

### What does the red shading mean?

The red shading indicates that this trait is the reason this specific carcass failed MSA minimum requirements.

2

Opp Index
58.03
61.02

### What is the MSA Opportunity Index?

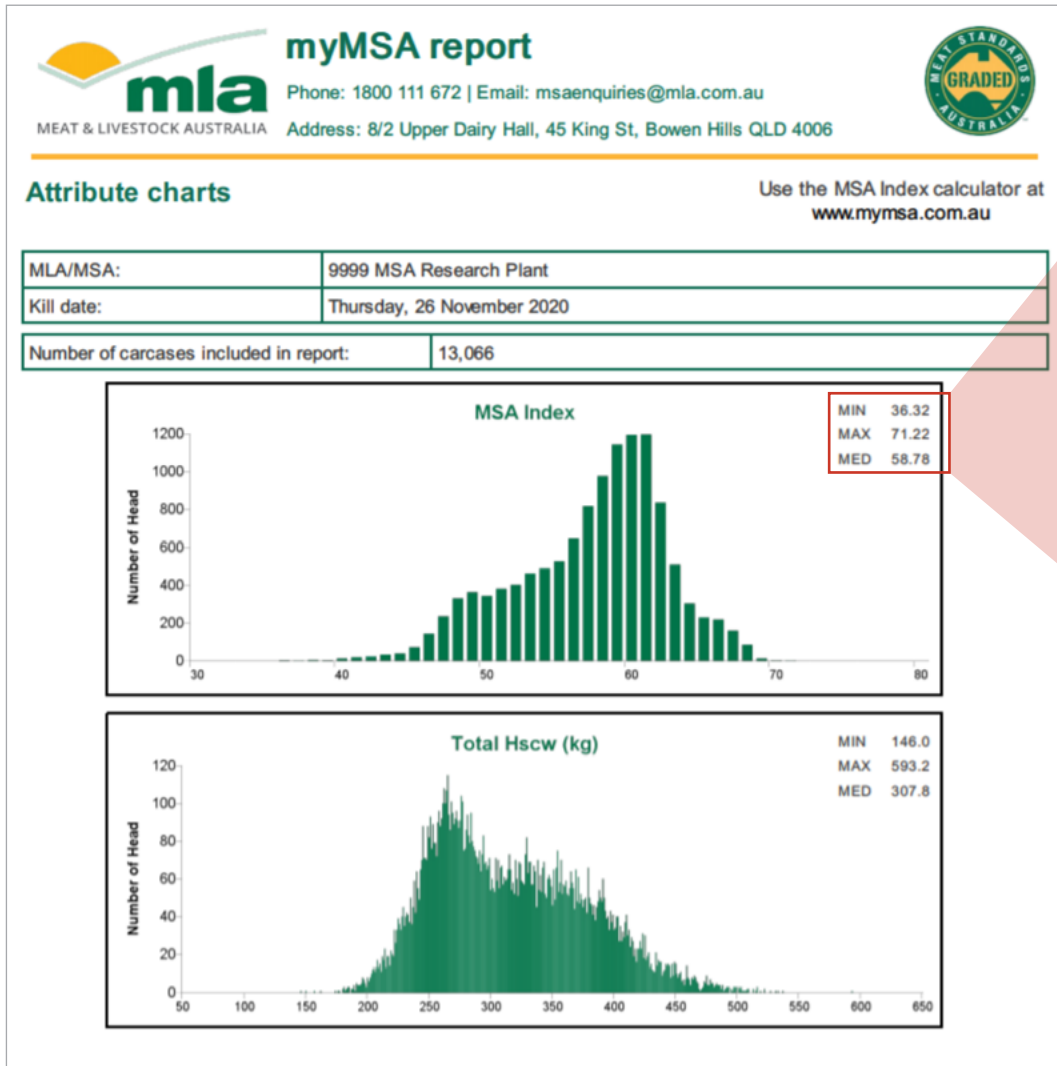
The MSA Opportunity Index helps producers focus their attention on where financial gains can be made and it helps benchmark carcass attribute performance.

It tells producers what their Index would have been if non-compliant carcasses had met MSA minimum requirements.

**The MSA Opportunity Index is calculated for all carcasses that don't meet the minimum MSA requirements.**

## Beef attribute charts report

The beef attribute charts report is found under the 'MSA graphs' option in myMSA. It provides distribution breakdowns of specific carcass attributes for an individual consignment or for multiple consignments over time.



MIN 36.32  
MAX 71.22  
MED 58.78

These numbers represent the lowest, highest and median MSA Index scores in this consignment or time period.

## Explained: glossary of terms and acronyms

Term/acronym	Meaning
<b>MSA minimum requirements</b>	– are the minimum specifications a carcass must meet to be eligible for an MSA eating quality outcome.
<b>pHu</b>	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 5.70. Any carcass with a pH greater than 5.70 is not eligible for an MSA eating quality outcome.
<b>RF</b>	Rib fat measures the thickness of subcutaneous fat at the quartering site. It is measured in millimetres. The minimum rib fat measurement for MSA eligibility is 3mm.
<b>Fat Dist</b>	Fat distribution identifies whether the carcass has an even distribution of fat over the loin, rump and butt in particular.


## Other terms and acronyms

<b>Kill date</b>	The slaughter date recorded for each consignment of cattle.
<b>Total carcasses presented for MSA grading</b>	The total number of animals declared as eligible for MSA grading on the MSA Vendor Declaration for each consignment.
<b>Compliant to MSA requirements and company specifications</b>	The total number of carcasses that met both MSA and company specifications for MSA compliance.
<b>Compliant to MSA requirements, fails company specifications</b>	The total number of carcasses that met MSA minimum requirements, but failed to meet company imposed specifications. Contact your processor directly to discuss company specifications.
<b>MSA non-compliant carcasses</b>	The total number of carcasses that did not meet MSA minimum requirements.
<b>Lot</b>	A lot number is assigned to each group of cattle consigned to slaughter. The processing plant assigns this number and is used for identification purposes.
<b>Total</b>	The total number of carcasses in this lot number.
<b>Body</b>	The body number is the number assigned by the processor for identification purposes.
<b>RFID</b>	The Radio Frequency Identification Device (RFID) number is also referred to as the electronic number and is the number scanned by a reader.
<b>NLIS</b>	The National Livestock Identification System (NLIS) 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.
<b>MFV</b>	Milk Fed Vealers (MFV) identifies whether the cattle were still suckling on mothers at the time of consignment. This information is recorded on the MSA Vendor Declaration.
<b>SY</b>	Saleyard (SY) identifies whether the cattle were sold through an MSA licensed saleyard. This information is recorded on the MSA Vendor Declaration.
<b>HGP</b>	Hormonal Growth Promotants (HGPs) states whether the cattle consigned were treated with HGPs. This information is recorded on the MSA Vendor Declaration.
<b>Rinse</b>	Rinse identifies whether the cattle were rinsed with a chilled electrolyte solution after slaughter to rinse blood out of the carcass.
<b>Sex</b>	Sex of the animal (male or female).
<b>HSCW</b>	Hot Standard Carcass Weight (HSCW) of the carcass is calculated from the carcass side assessed by the MSA grader. Due to the siding process at processing plants, both sides of a carcass may not weigh the same.
<b>TBC</b>	Tropical Breed Content (TBC) is the amount of tropical breed content the live animal possesses. This information is declared on the MSA Vendor Declaration. If 'yes' this is represented on the carcass feedback report with an 'X' and 'no' is represented on the report with a '0'.
<b>Hump</b>	Hump height measures the hump muscle in millimetres in increments of five. The lower the score the better the eating quality outcome.
<b>Oss</b>	Ossification is a measure of the physiological maturity of an animal. The scores range from 100-590 and is scored in increments of 10. The lower the score, the better the eating quality outcome.

<b>MSA MB</b>	MSA graders use MSA marbling standards (MSA MB). These standards reflect the amount, distribution and fineness of marbling in the eye muscle. The scores range from 100-1190, scored in increments of 10. The higher the score, the better the eating quality outcome.
<b>AUS MB</b>	AUS-MEAT marbling reflects the amount of intramuscular fat present in the eye muscle at the assessment site and is scored from 0-9. The AUS MB score does not influence MSA eating quality outcomes.
<b>MC</b>	Meat colour is the colour of eye muscle at the time of grading. AUS-MEAT standards (scores ranging from 1a, 1b, 1c, 2-7) are used.
<b>FC</b>	Fat colour is the colour of intermuscular fat lateral to the eye muscle. The AUS-MEAT fat colour standards (scores ranging from 0-9) are used.
<b>EMA</b>	Eye muscle area (EMA) is the area of the eye muscle (longissimus dorsi) measured in square centimetres. MSA graders use an AUS-MEAT approved grid to measure the muscle area.
<b>FailMisc</b>	This identifies whether a carcass is ungraded due to miscellaneous reasons not previously recorded. Examples of this would be echymosis or excessive bruising.
<b>HidePD</b>	Hide puller damage is recorded as YES or NO if area damage is greater than 10cm <sup>2</sup> .
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<b>Opp Index</b>	The MSA Opportunity Index helps producers focus their attention on where financial gains can be made and it helps benchmark carcass attribute performance. It tells producers what their Index would have been if non-compliant carcasses had met MSA minimum requirements. The MSA Opportunity Index is calculated for all carcasses that don't meet the minimum MSA requirements.

Fact sheet current as at February 2021

For more information

 1800 111 672

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 [mla.com.au](http://mla.com.au)