



Murdoch
UNIVERSITY



Disruptive measurement technologies!

Graham Gardner

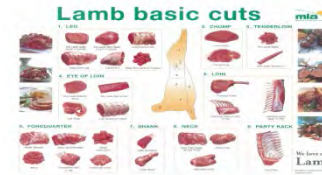


Outline

- Carcase measurement – the status quo
- Project to accelerate development
 - Beef and lamb industries
- Detail progress for some technologies

Precision measurement from paddock/pen to plate

- Predict quality and amount of final product



Conception

Live Animal

Carcase

Retail Cuts

Cooked Product

Value

Value

Value

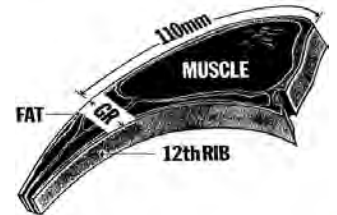
Value

Australian Lamb Market

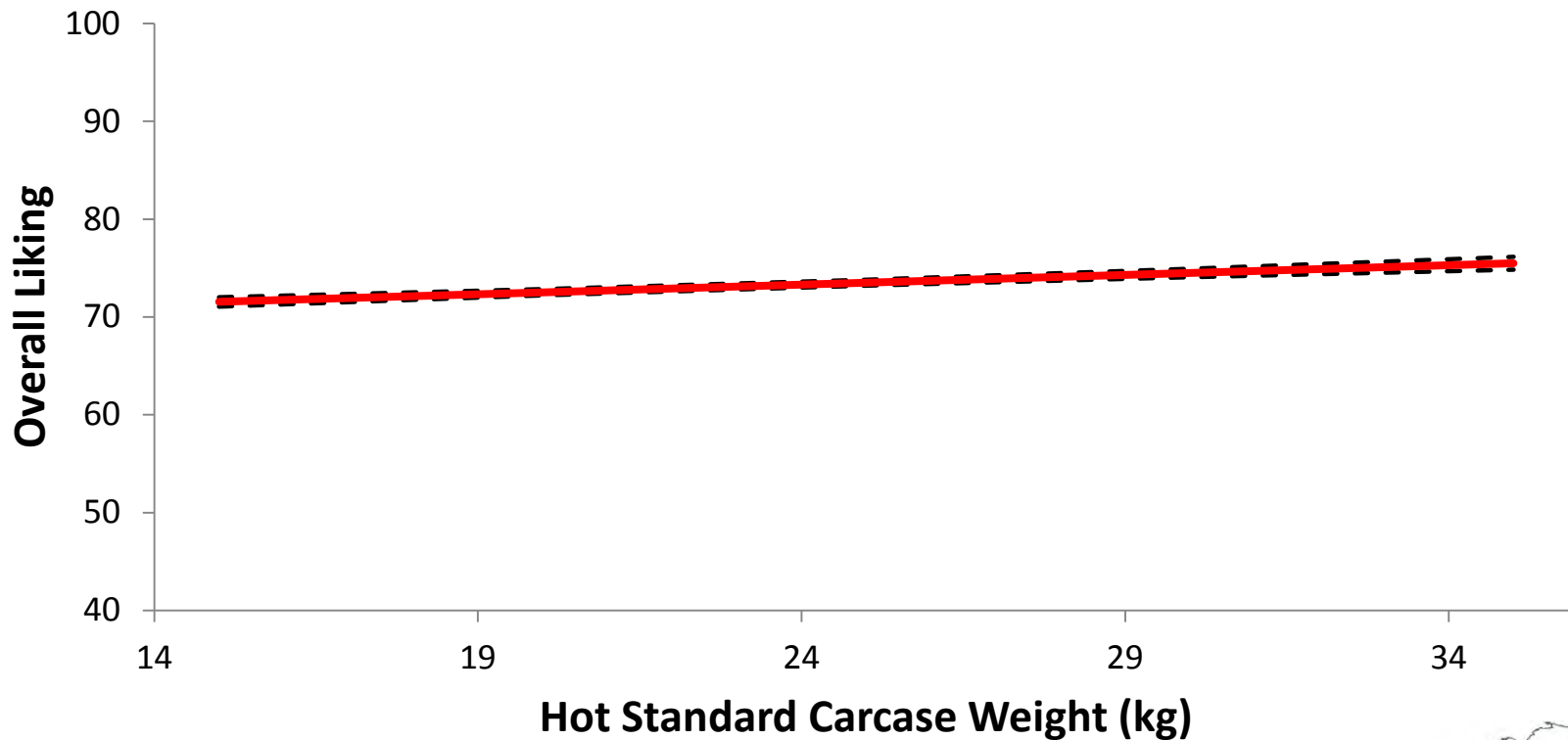
- Lamb traded largely on carcass weight



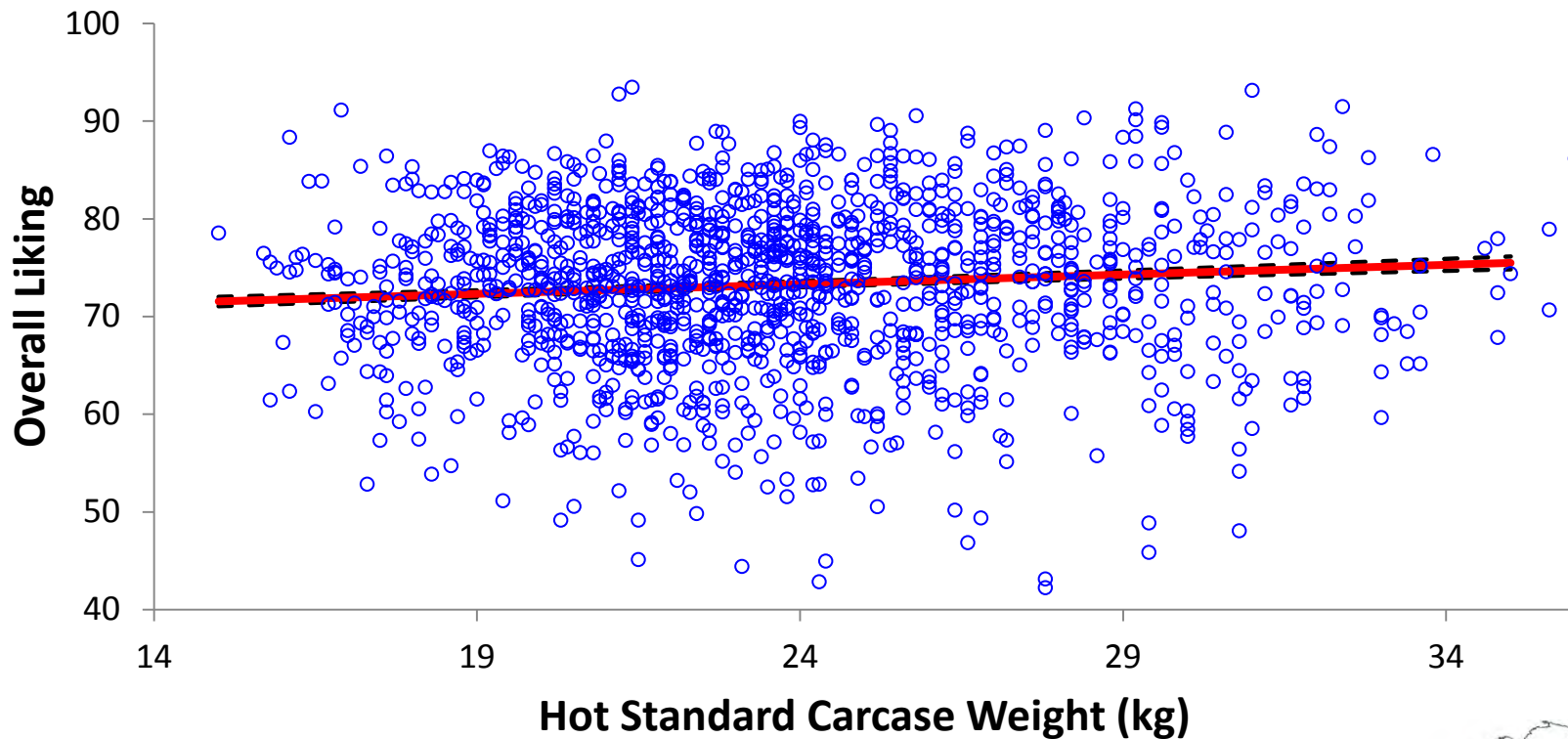
- Fat penalties only at the extremes
 - $5\text{mm} < \text{GR tissue depth} < 20\text{mm}$



Loin Eating Quality and HSCW

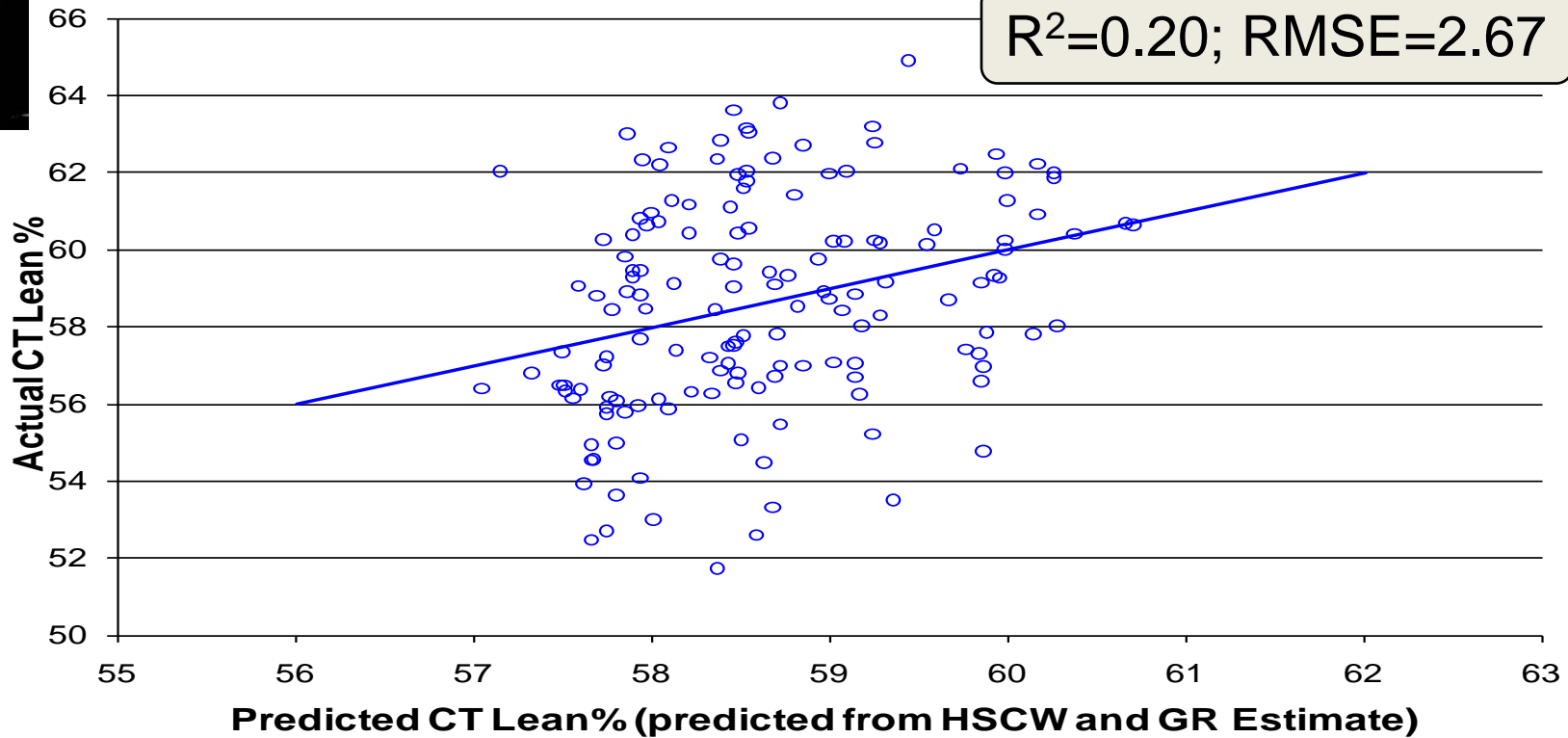


Loin Eating Quality and HSCW

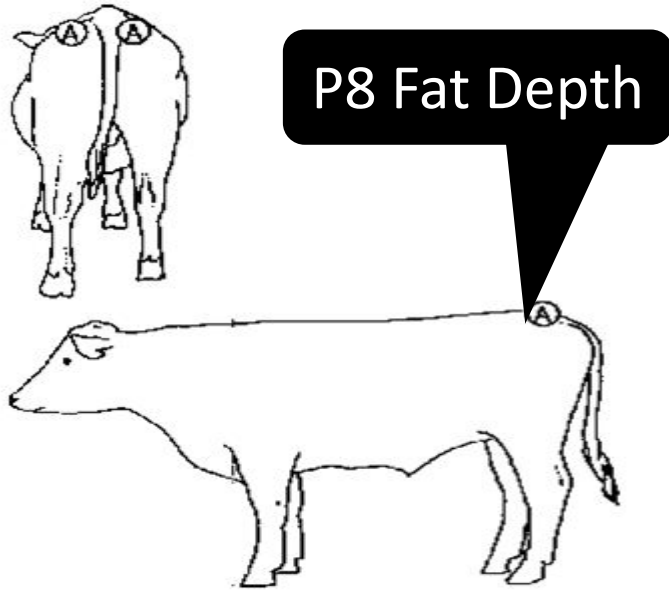




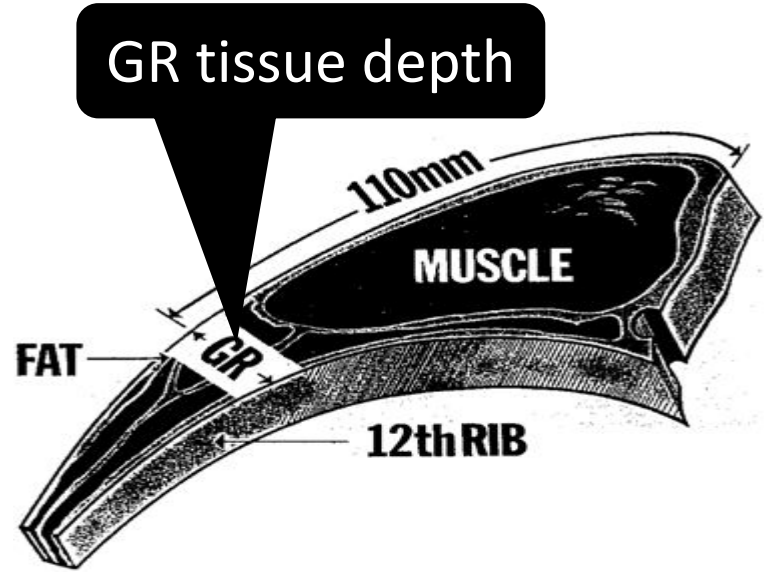
Palpated GR and HSCW



Beef isn't much better...



Cattle



Sheep

Industry feedback - MSA

Meat Standards Australia eating quality model

Description	Format	Name	Input	?
Estimated % Bos Indicus	% or X if doubt	EPBI	0	
Animal Sex Type	M/F	Sex	F	
more Growth Promotent	Y or ? / N	HGP	n	
MilkFed/Yesler	Y/N	MFV	n	
SaleYard	Y/N	SIYrd	n	
Rinse/Flush	Y/N	RnFI	n	
Hot Std Carcase Weight	Weight in Kg	HSCW	350	
HangMethod	T/TS/TL/T/C/XT	Hang	at	
Hump Height	mm	Hump	63	
Ossification USDA	USDA measure	uoss	290	
Marbling USDA	USDA measure	umb	300	
RibFat	mm	RbFt	10	
Ultimate pH	Metered pH	UpH	5.5	
Loin Temp at Grade	Metered Temp C	Utmp	9	
Days of Ageing from Kill	Days Aged	Age	5	



Aged	cut	muscle	GRL	RST	SFR	TSL	SCT	CRN
	spinalis	SPN081	79	69	79	75		
	tenderloin	TDR034	82		76			
	tenderloin	TDR062	78	77	80	74		
	tenderloin	TDR063	73					
	cube roll	CUB045	62	62	62	64		
	striploin	STA045	55	56	58	58		
	striploin	STP045	53	54	57	57		
	ogster blade	OYS036	67	64	69	72		
	blade	BLD095			43			
	blade	BLD096	53	57	58	59	59	
	chucktender	CTR085		49	51	53	59	
	rump	RMP131	51	59	56	62	54	
	rump	RMP231	54	62	61	60		
	rump	RMP005	59		67	67		
	rump	RMP032			64	68		
	rump	RMP087		52	57	55	56	
	knuckle	KNU066	46	59	54	58	47	
	knuckle	KNU098			54	59	56	
	knuckle	KNU099	36	47	44	51	52	
	knuckle	KNU100			60	62	55	
	outside flat	OUT005		40	43	56	59	52
	outside flat	OUT029			54	61	55	
	eye round	EYE075	40	44	42	45	46	45
	topside	TOP001	39		51	53	50	
	topside	TOP033	40		53	58	60	
	topside	TOP073	34	43	43	56	52	
	chuck	CHK068			48	53	65	
	chuck	CHK074	63	56	61	67	72	
	chuck	CHK078	56	57	58	62	69	
	chuck	CHK081			60	64	75	
	chuck	CHK082			52	56		
	thin-flank	TFL051			58		58	
	thin-flank	TFL052			67	59	64	
	thin-flank	TFL064			61	58	60	
	rib-blade	RIB041			48			
	brisket	BRI056			44	58	60	38
	brisket	BRI057			41	49	64	
	shin	FQshin					57	
	shin	HQshin					60	
	intercostal	INT037			57			

Variability in these traits has a cost!

- Lean meat yield
 - More fat trimmed (labour/waste)
 - Inconsistent retail cut size
- Eating quality
 - Consumer confidence

Variability in these traits has a cost!

- Variability can be managed with...
 - carcase sorting (prior to fabrication)
 - cut sorting for cut size and EQ

Variability in these traits has a cost!

- Variability can be managed with...
 - carcase sorting (prior to fabrication)
 - cut sorting for cut size and EQ

If we can measure it!

**We need measurement
technologies!**



Australian Government
**Department of Agriculture
and Water Resources**

Rural Research and
Development for Profit
Programme
Keeping Australian farmers
at the cutting edge



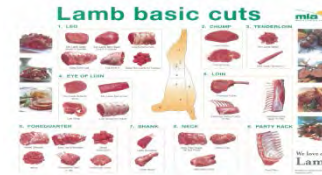
Advanced Livestock Measurement Technologies

This project is supported by funding from the Australian Government Department of Agriculture and Water Resources as part of its Rural R&D for Profit programme in partnership with Research & Development Corporations, commercial companies, state departments and universities



Precision measurement from paddock/pen to plate

- Predict quality and amount of final product



Conception

Live Animal

Carcase

Retail Cuts

Cooked Product

Value

Value

Value

Value

LMY:



3D Imaging



DEXA



GR Probe

Eating Quality:



Hyperspectral

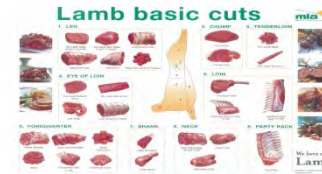


NitFom

Synergy with Automation

Precision measurement from paddock/pen to plate

- Predict quality and amount of final product



Conception

Live Animal

Carcase

Retail Cuts

Cooked Product

Value

Value

Value

Value

New Breeding Values

Price Grid

Systems to improve compliance

MEAT STANDARDS AUSTRALIA GRADED

Enhanced Beef MSA

Benchmarking systems

Enhanced Producer Feedback

Cut wt prediction systems

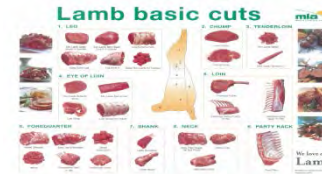
MEAT STANDARDS AUSTRALIA GRADED

Cuts-based Lamb MSA

Profit functions to optimise carcasse use

Precision measurement from paddock/pen to plate

- Predict quality and amount of final product



Conception

Live Animal

Carcase

Retail Cuts

Cooked Product

Value

Value

Value

Value

Key focus:
value return to producers!



Australian Government
Department of Agriculture
and Water Resources

Rural Research and
Development for Profit
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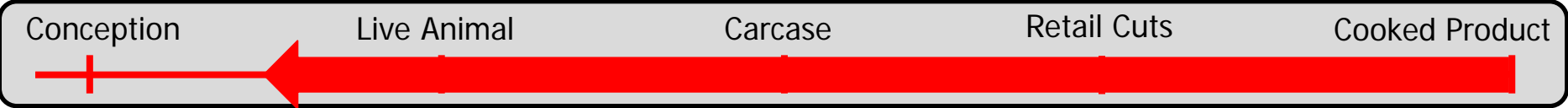


Prioritising Techs for investment



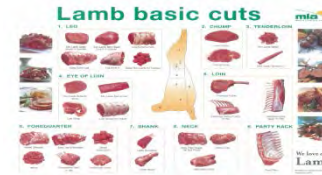
Measurement tech. priorities

- Earlier the better!



Measurement tech. priorities

- Earlier the better!



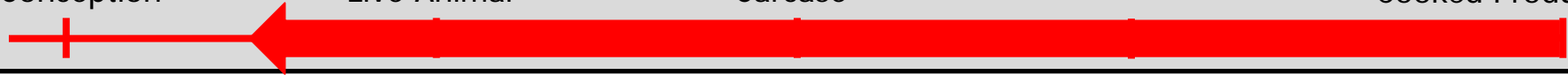
Conception

Live Animal

Carcase

Retail Cuts

Cooked Product



- Ease of implementation/speed
- Precision/accuracy
- Cost vs benefit

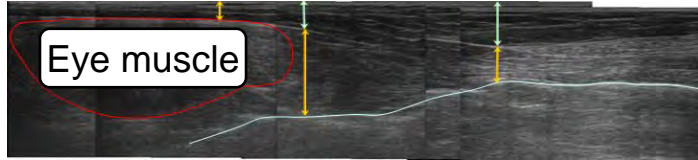
Measurement tech. priorities



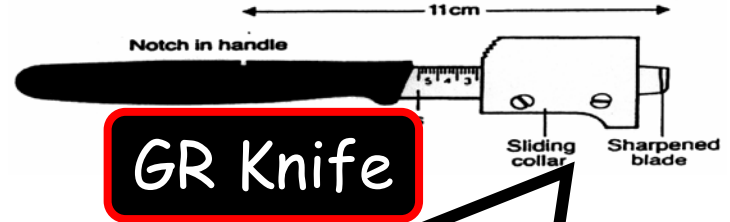
\$\$\$ Return per lamb is less!

Lean Meat Yield

Point measures for prediction

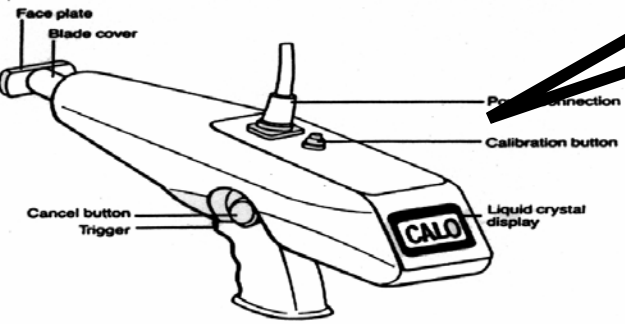
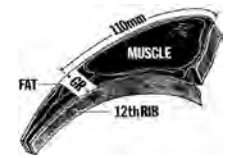


Ultrasound



GR Knife

Devices for yield measurement



Sheep Probe



Hyperspectral Camera

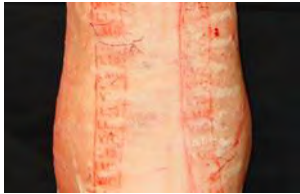


Lean

Redistribution of muscle



+ 5%

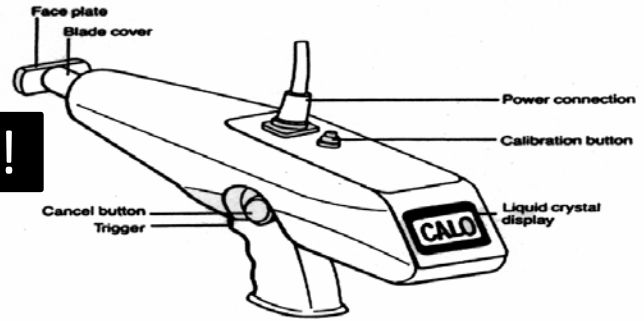


- 5%



+ 8%

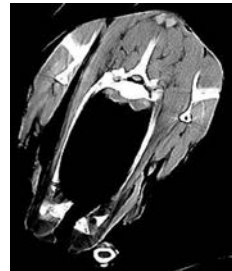
Measured here!



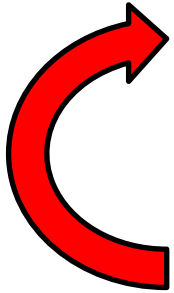


Lean

Redistribution of muscle



Biased!

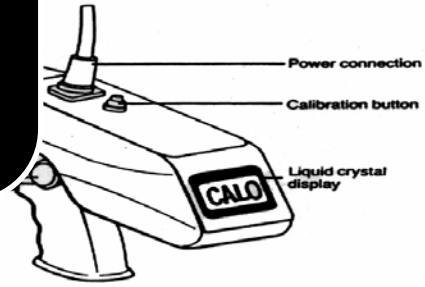


+ 5%

- 5%



+8%

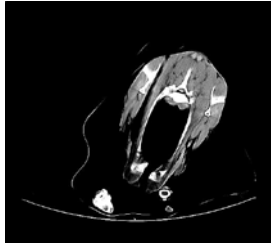


**Need to move towards
systems that measure
whole carcass lean!**



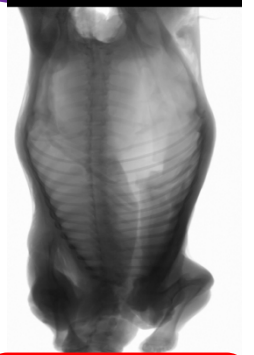
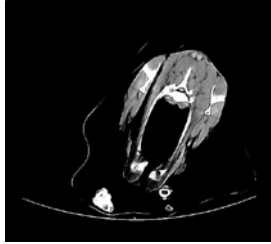
Whole carcass LMY technologies

Computed Tomography

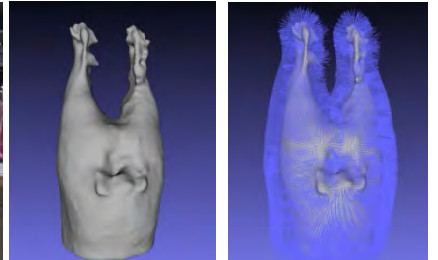


Whole carcass LMY technologies

Computed Tomography



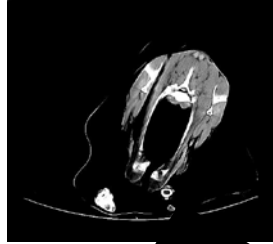
DEXA



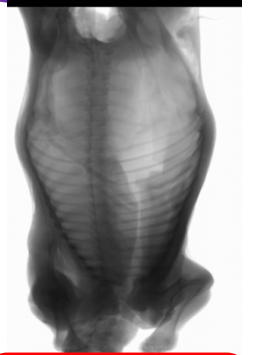
3D imaging

Whole carcass LMY technologies

Computed Tomography

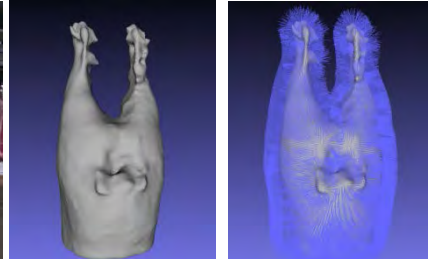


Calibrate



DEXA

Calibrate

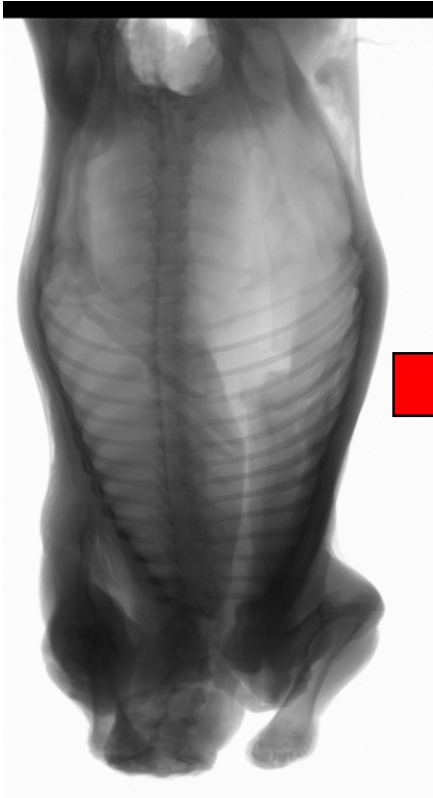


3D imaging

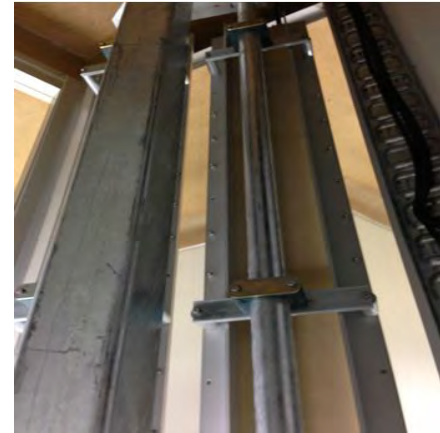
DEXA

2D X-Ray for driving robots

Scott Technology



Adapt existing 2D Xray hardware

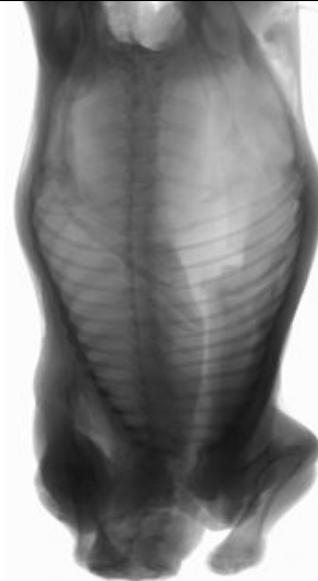


Dual Energy Images

Low Energy Image



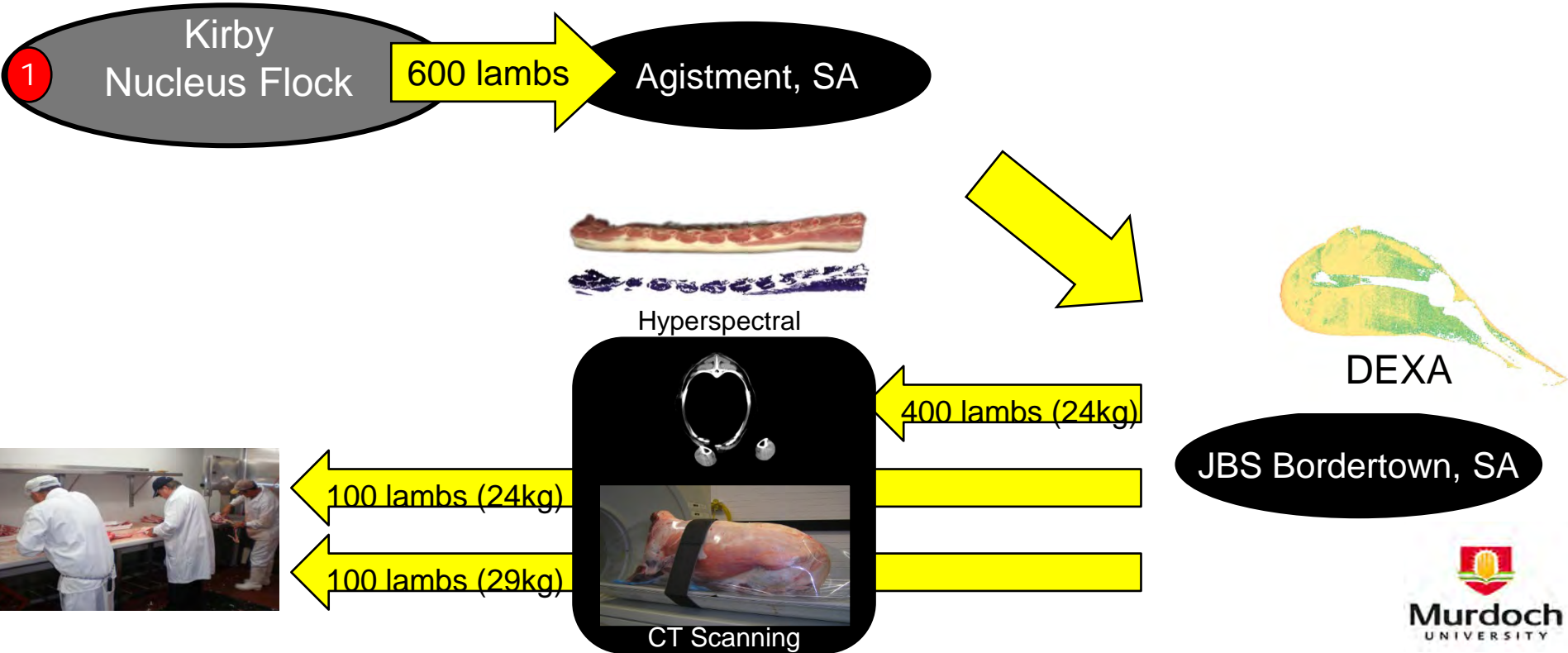
High Energy Image



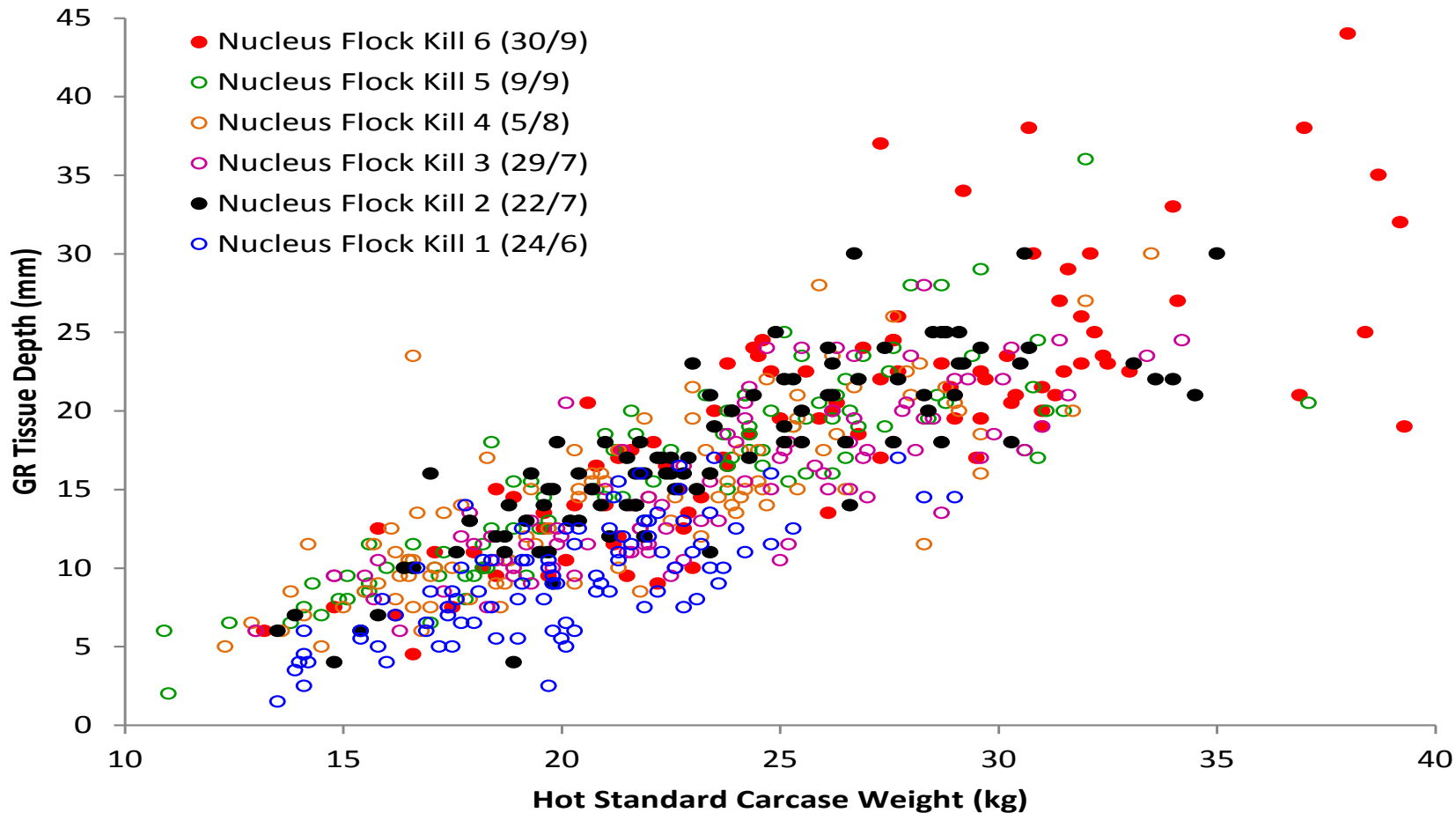
$$R \text{ value} = \ln(I/I_0)_{\text{LowEnergy}} / \ln(I/I_0)_{\text{HighEnergy}}$$

Calibration

To drive industry adoption of yield measurement and payment

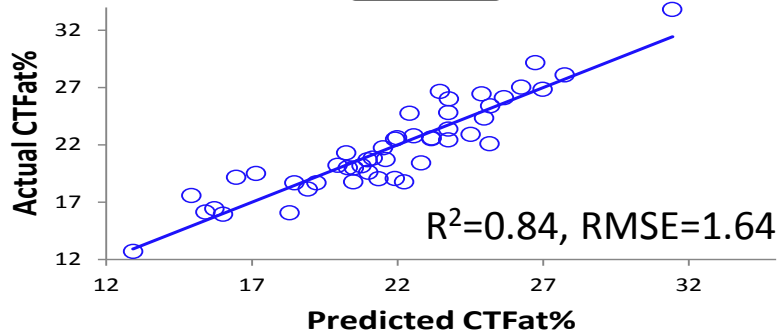


Nucleus Flock/DEXA

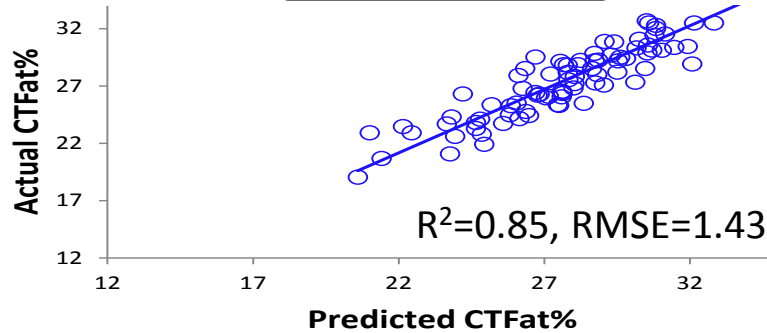


Predicting CT Fat%

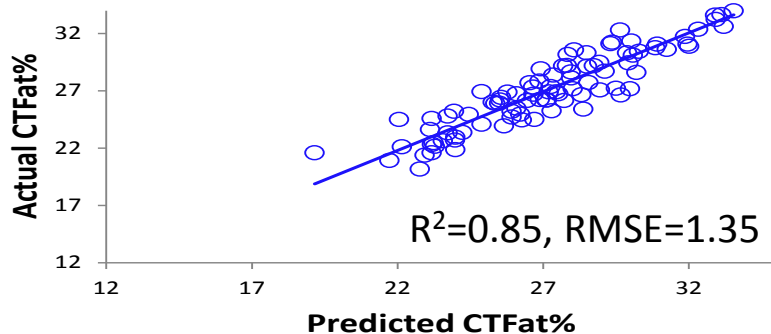
First Test



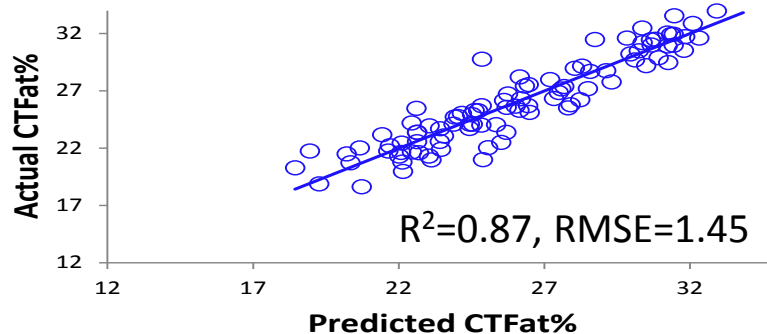
Nucleus Flock kill 1



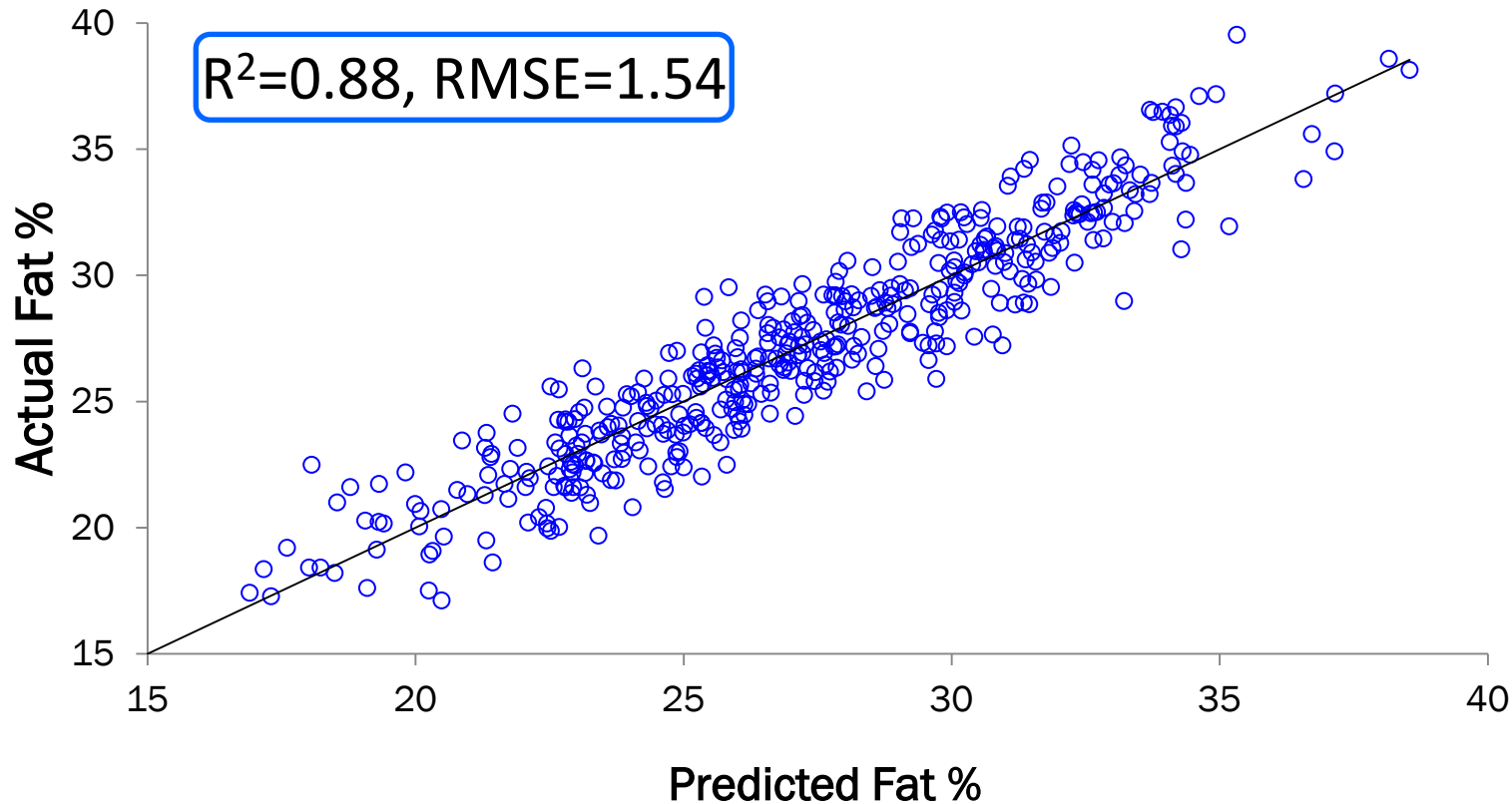
Nucleus Flock kill 2



Nucleus Flock kill 3

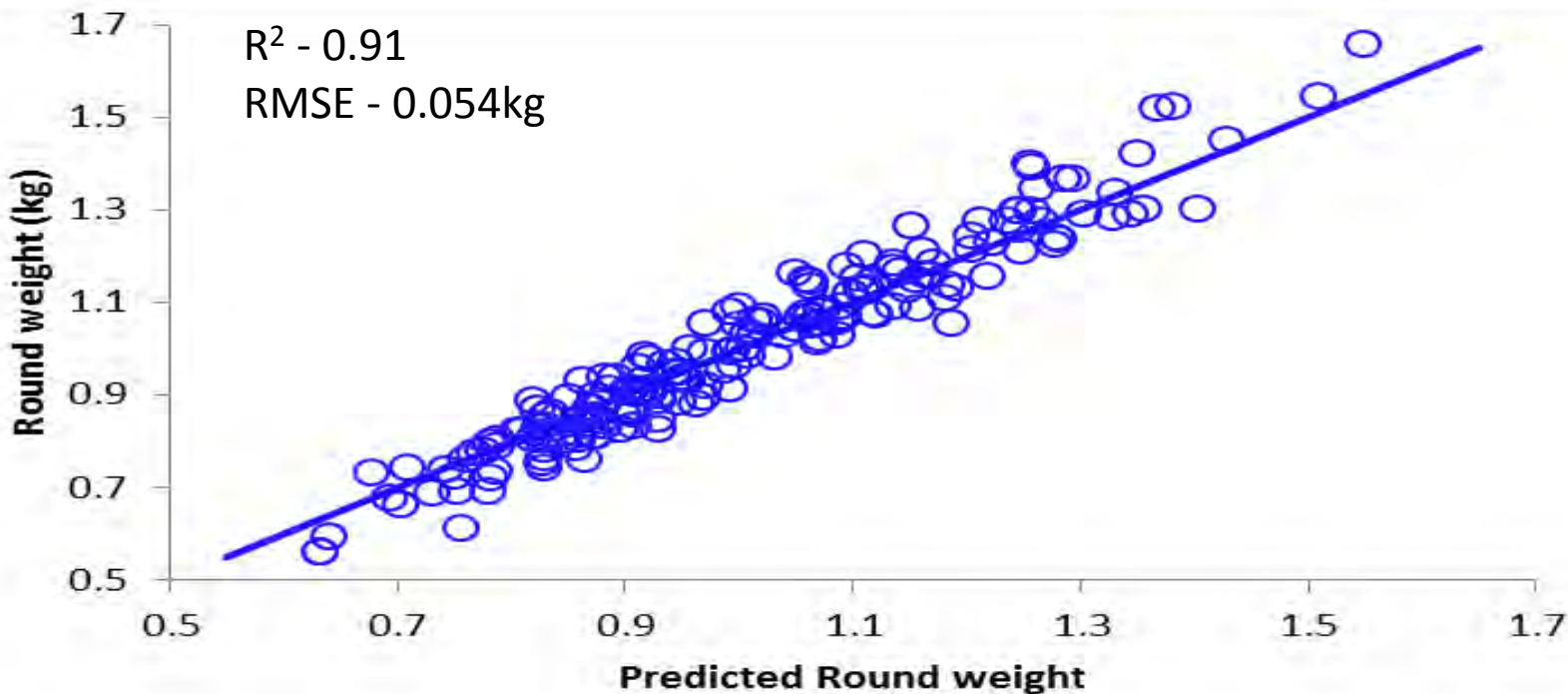


Predicting CT Fat%



Predicting round weight

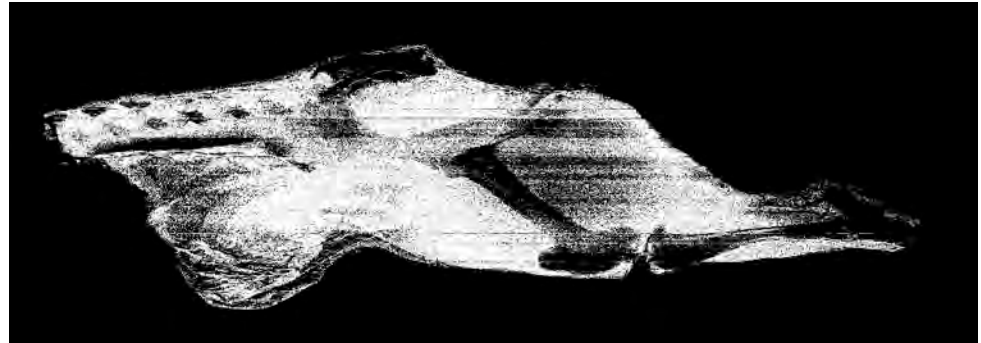
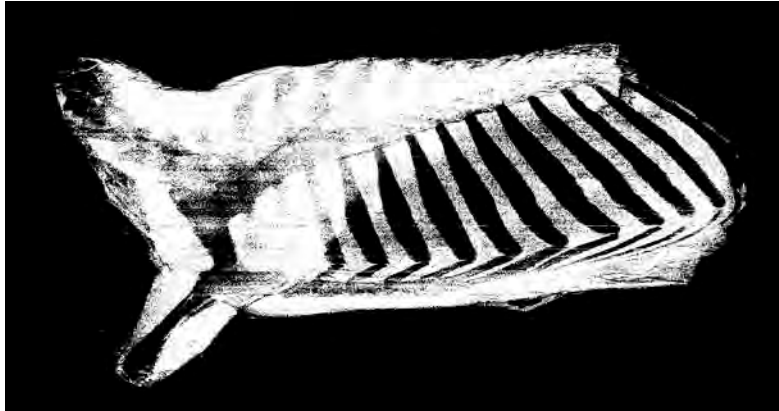
using HCWT plus DEXAfat value



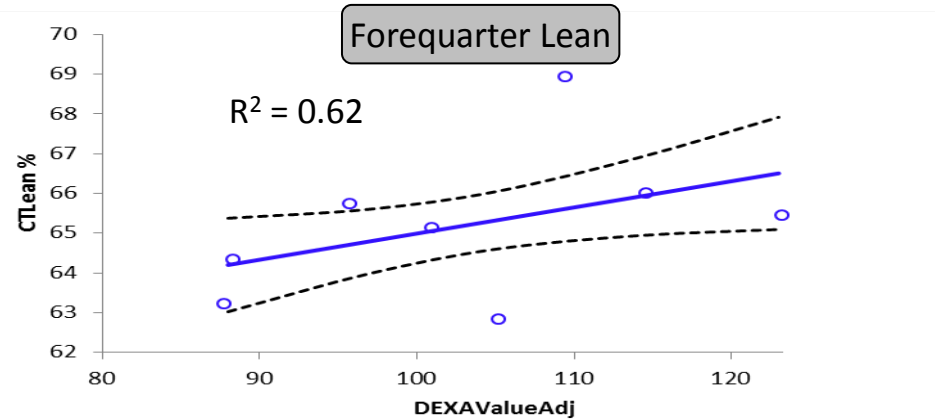
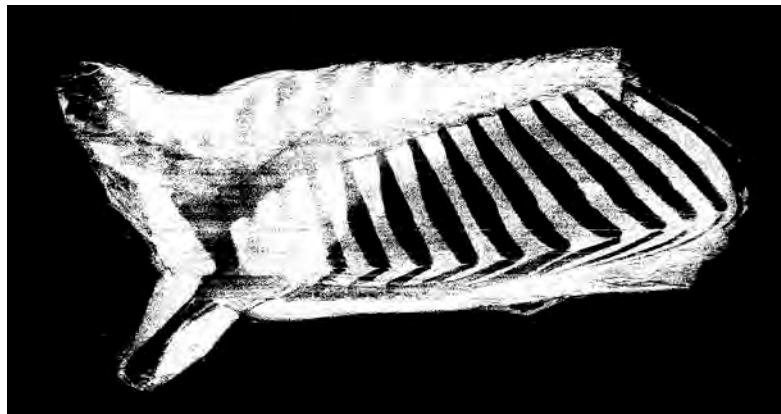
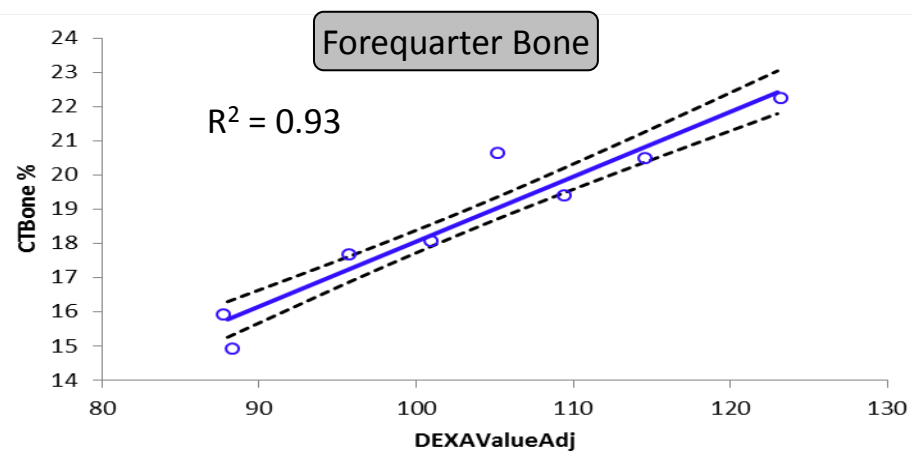
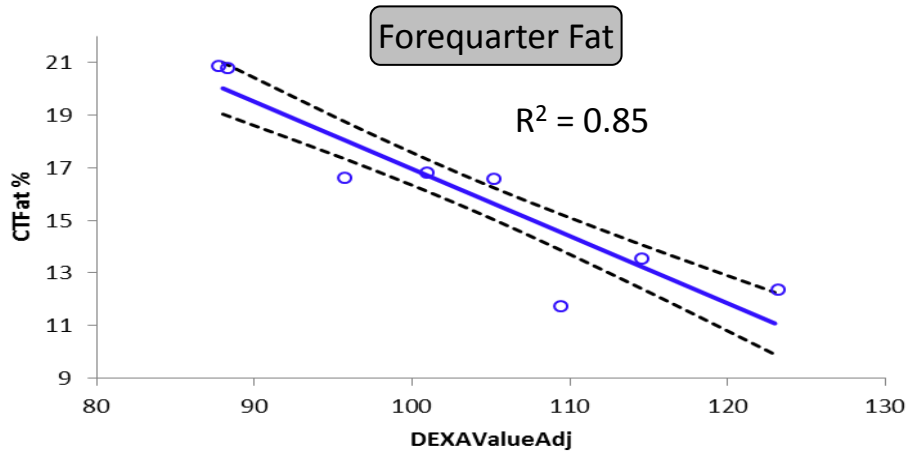
So where to next...?

- Predict cut weights
- Further hard-ware development
- Improved image analysis techniques
- Calibration systems
- Industry confidence

Beef DEXA



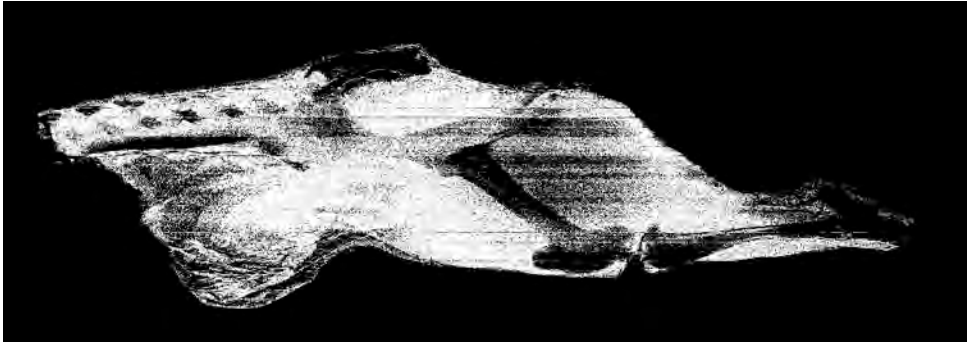
Beef DEXA Development



Beef DEXA Development

No association!

Weak association for hindquarter bone ($R^2 = 0.54$)



Eating Quality

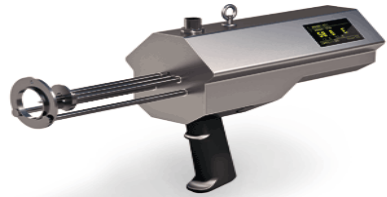
“Let’s start with IMF”

IMF Technologies

- Near infrared probe (hot carcass)
- Computed tomography (hot carcass)
- Electrical impedance probe (hot carcass)
- High resolution RGB camera (cold carcass)
- Hyperspectral camera (cold carcass)

Hyperspectral Imaging

Carometec



Fat-o-meter



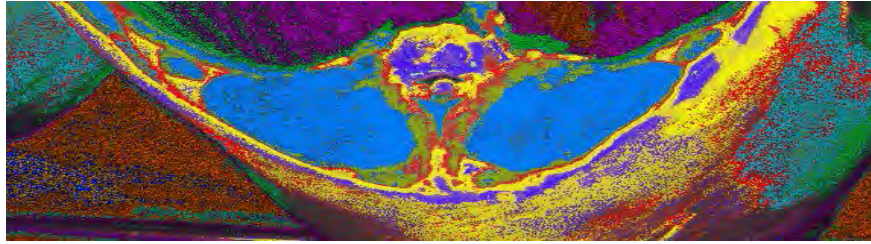
Autofom



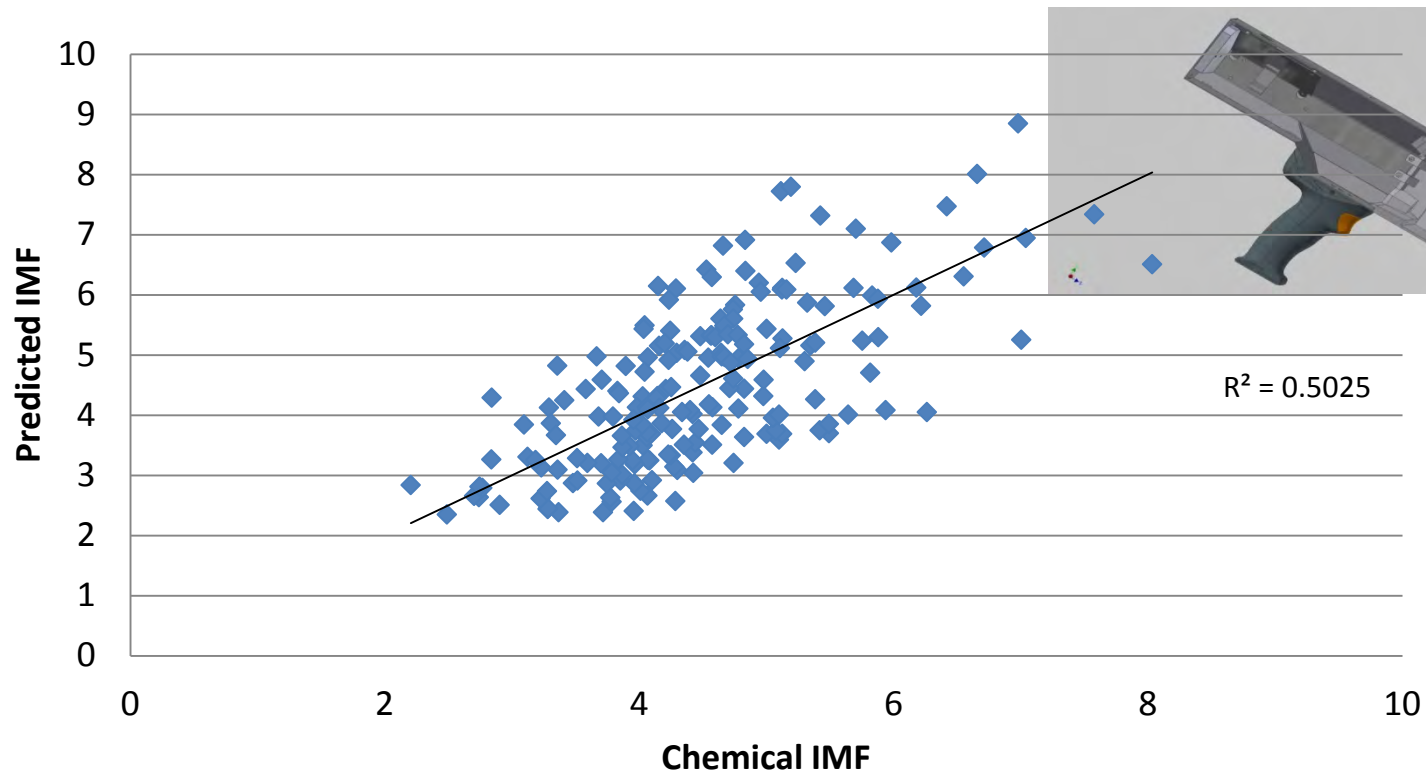
Ultrafom



Hyperspectral Camera



Hyperspectral IMF



Hyperspectral Imaging

- For grading:
 - Eye muscle area
 - IMF (marbling scores)
 - Fat colour
 - Meat colour
 - Subcutaneous fat
 - Separate fat from bone and IMF from bonedust
 - Ossification

A key component of MLA's R&D strategy



Summary

- Need carcass measurement:
 - transparency
 - LMY/Eating quality antagonism
- Advanced livestock measurement technologies
- Good progress in LMY measurement
 - DEXA one option
 - Still need cheap alternatives for small plants – GR, 3D
- IMF for eating quality promising
 - hyperspectral

Summary

- Need carcass measurement:

Paid for what you
produce!

- Still need cheap alternatives for small plants – UK, SD
- IMF for eating quality promising
 - hyperspectral

Questions?



Murdoch
UNIVERSITY

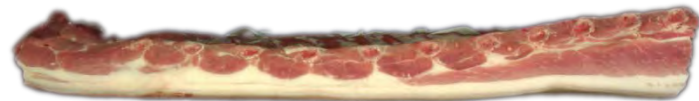


SHEEP CRC



Hyperspectral Imaging

Danish Ham



Bone



Meat



IMF?

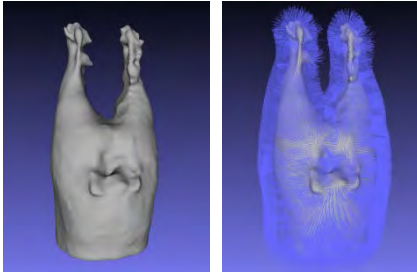


Fat

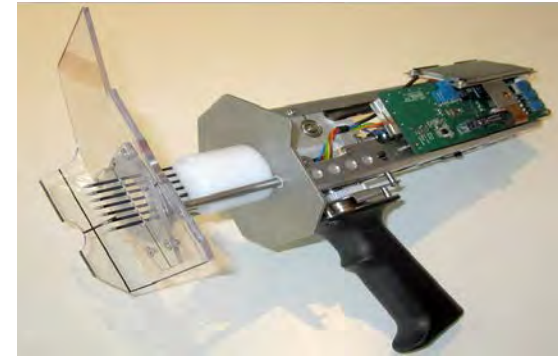
Cheaper LMY alternatives



 **UTS**
UNIVERSITY OF TECHNOLOGY SYDNEY

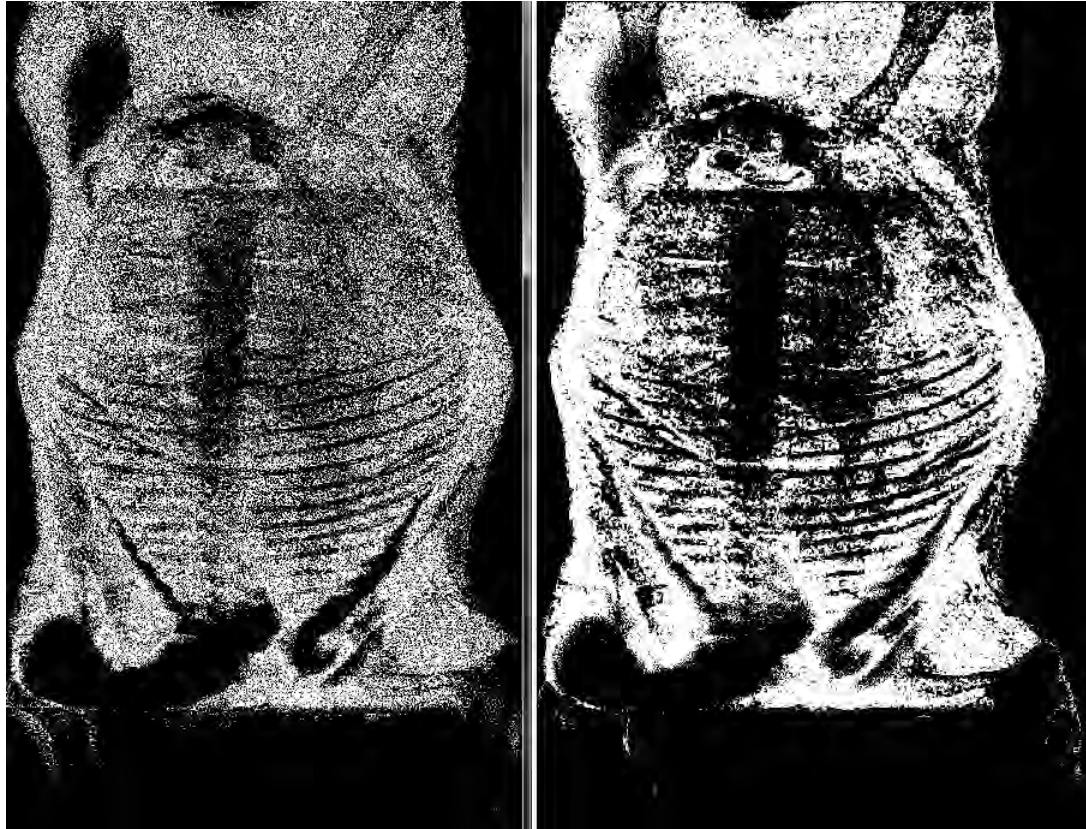


3D imaging







GR Probe

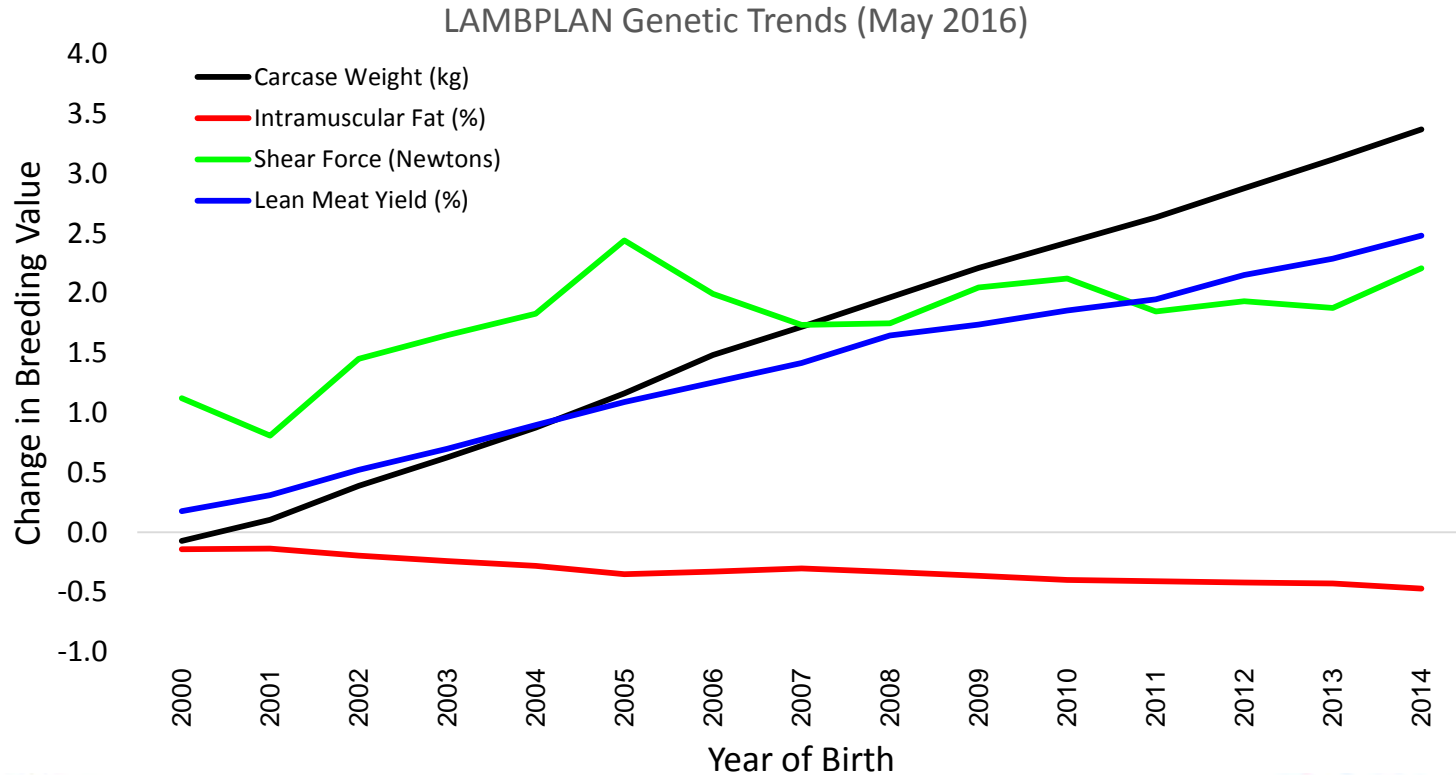
Improved image analysis



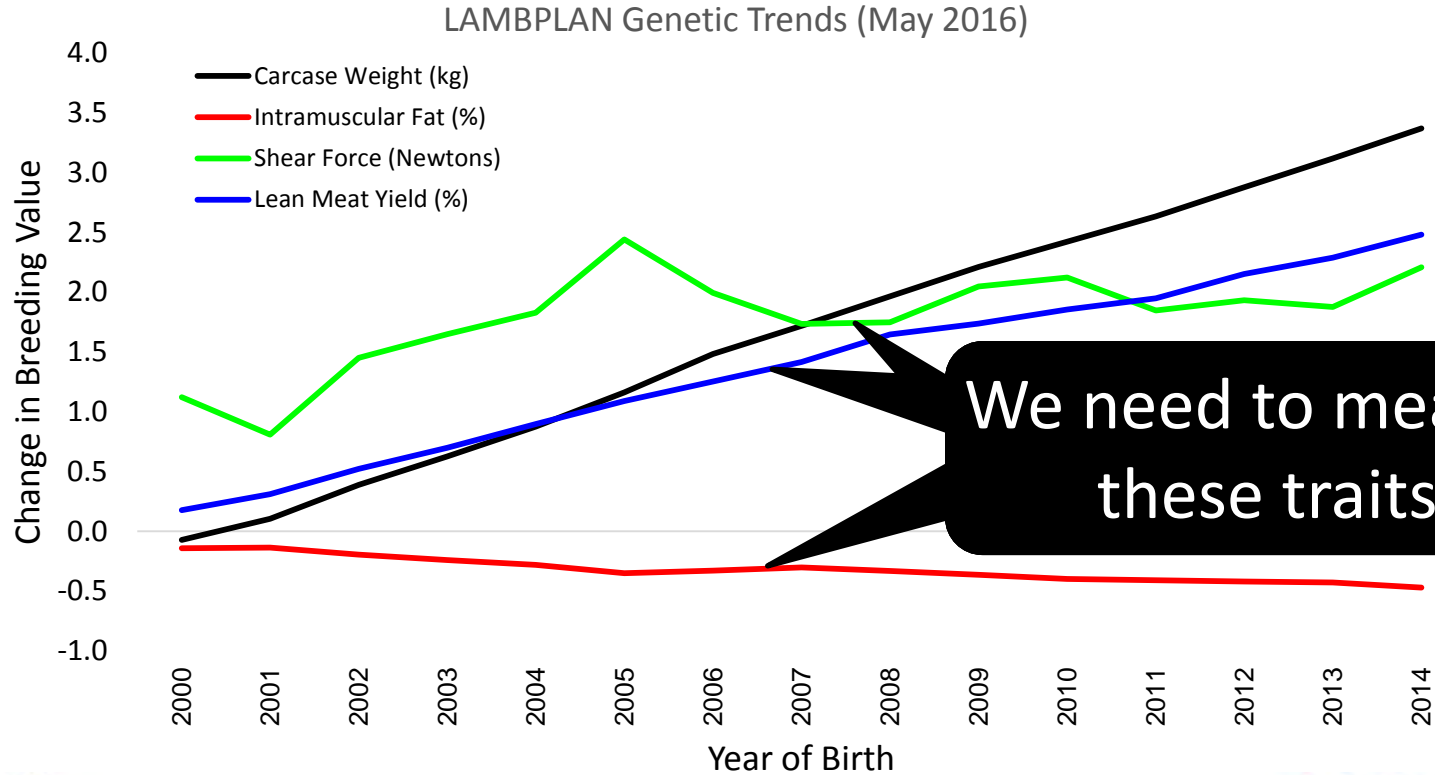
Influence of abattoir factors?

- Spray chilling 
- Carcase orientation (180 degree turn) 
- Carcase temperature 
- Time post mortem  (but no loss in precision)

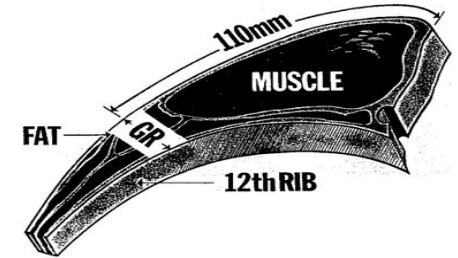
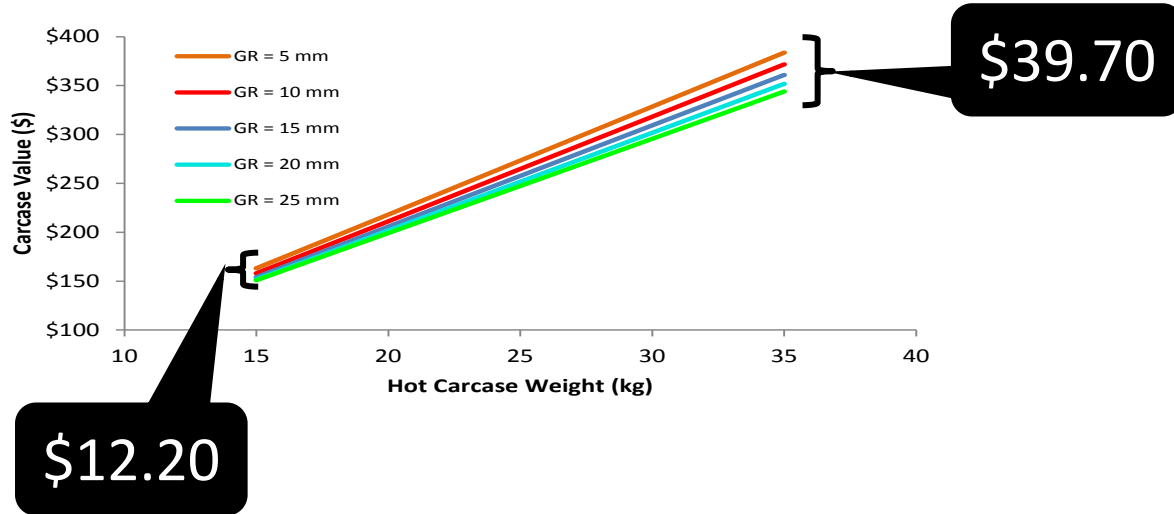
The genetic trend is worrying...



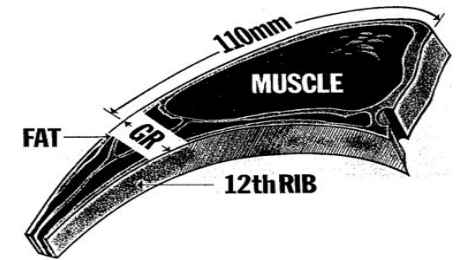
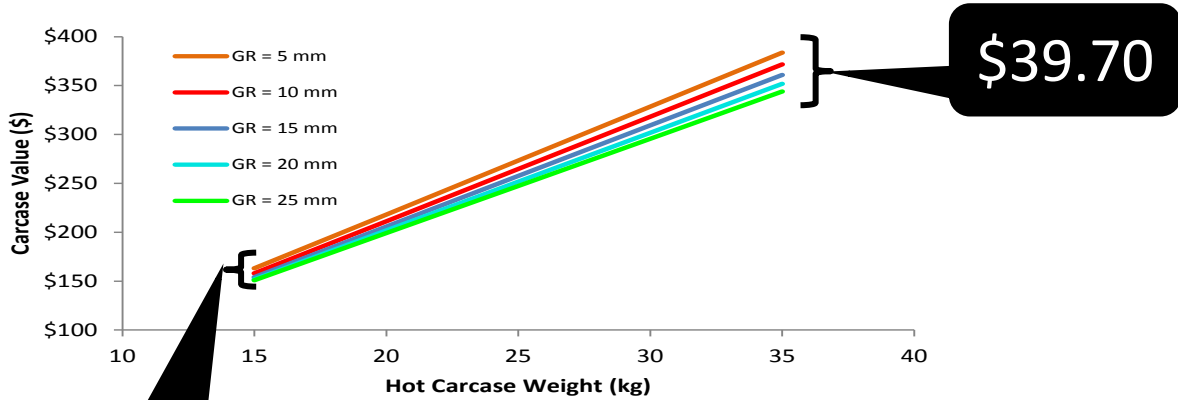
The genetic trend is worrying...



What does extra precision mean for the carcass calculator?



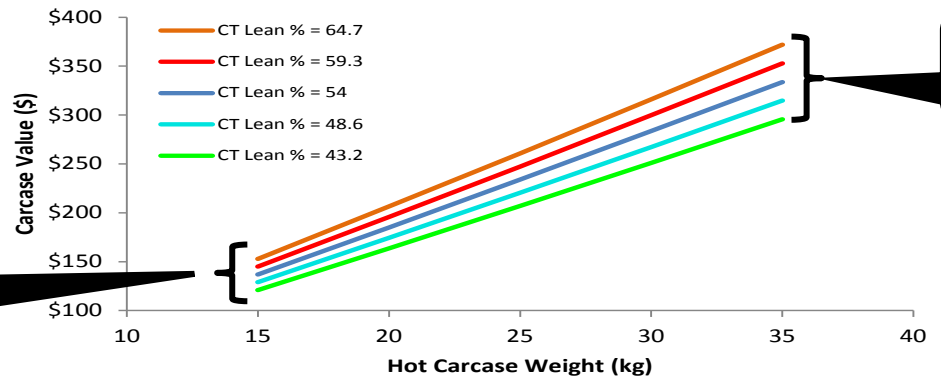
What does extra precision mean for the carcass calculator?



\$12.20

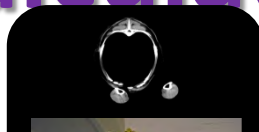
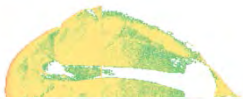


\$31.91



\$76.15

Carcase Calculator rework



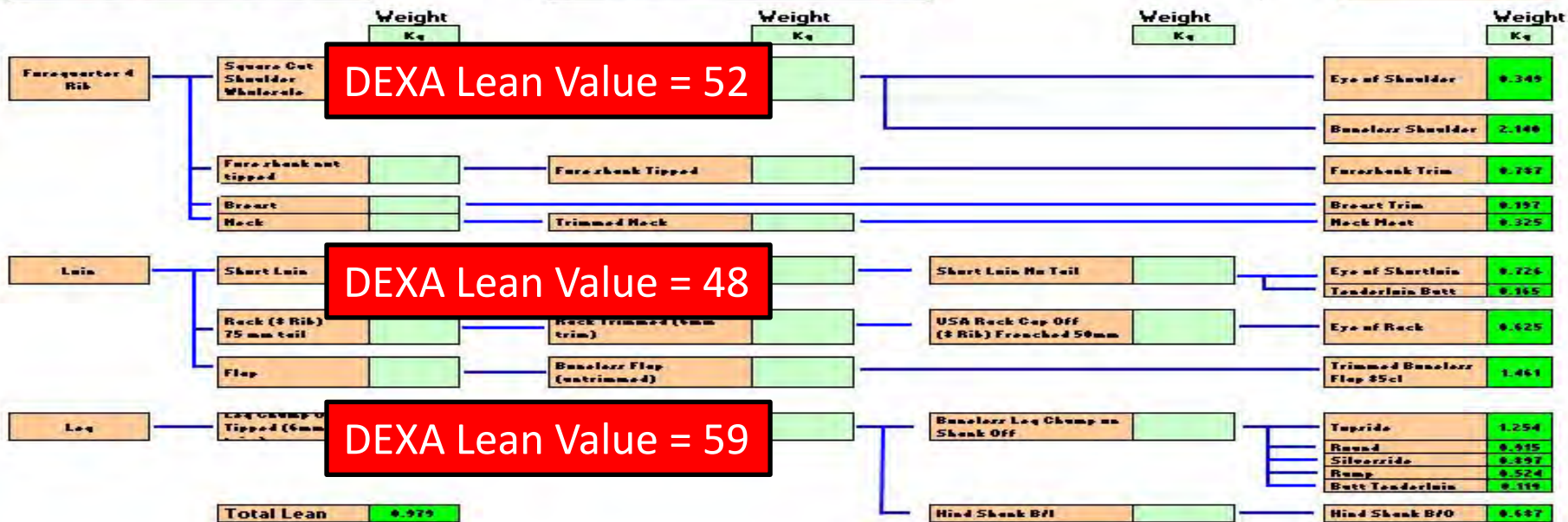
Primal Weight Estimates

Trade: Over the Hooks. X-Breed Av. GR: 14.1mm Av. HCW: 23 kg Shrinkage: 2.5 %

Total Retail Value \$221.54

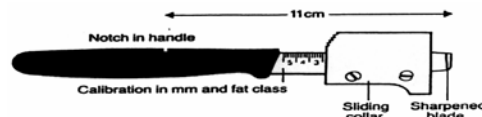
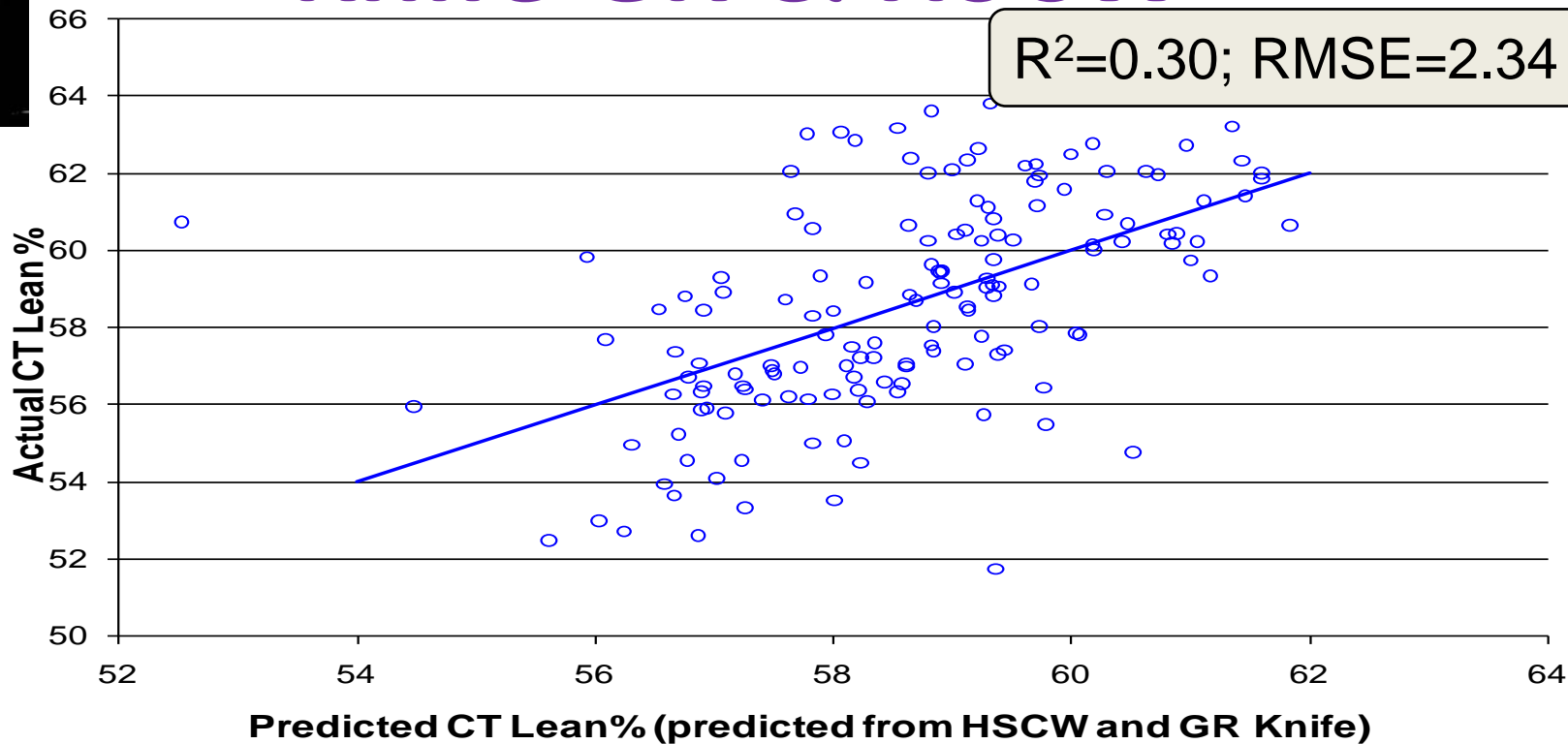
Carcase Gross Prof \$35.55 16.0%

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Knife GR & HSCW



Capturing the value of LMY%

Grid Ref - Week:	7	Valid For Kills: 24/2/14-28/2/14							
XB L:		Grade Price / HSCW Range							
Grade	Ref	01	20	122	130	01	20	130	01
S1	0	\$4.70	\$4.70	\$4.70	\$4.70	\$4.70	\$4.70	\$4.70	\$4.20
S2	6	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$4.50
S3	11	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$4.50
S4	15	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$4.50
S6	25	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$5.00	\$4.50

Price Grid

Long Term Population Response to Selection

Estimate yield gain/yr in response to price signal

Immediate quality response

Producers with good muscling genetics will target grid



Carcase Sorting

Optimise allocation of carcasses to different fabrication end-points



Yield Measurement



Boning Room: Benchmark Efficiency

Boning error = difference between expected versus actual saleable meat



Immediate supply response

a) Supply may increase (if bonus system)

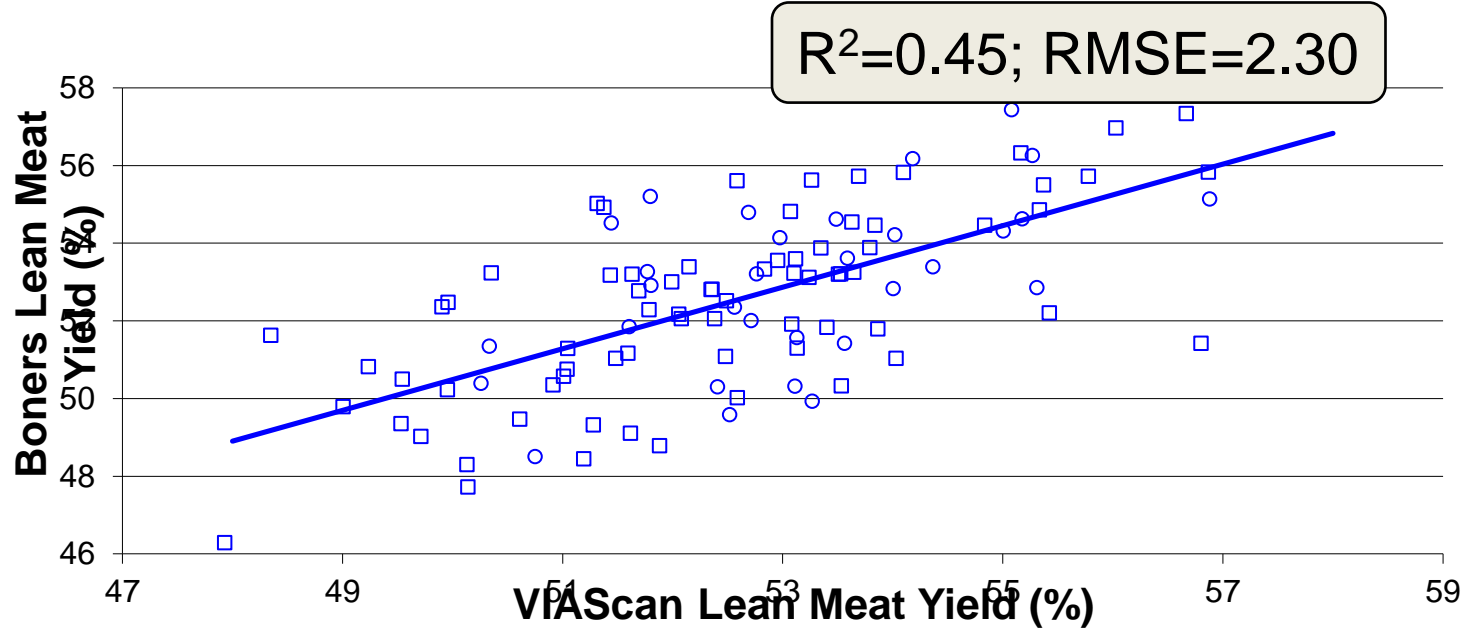


Boning Room: Less Fat Trim/Labour



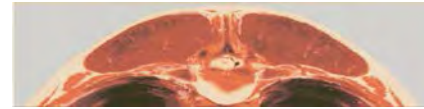
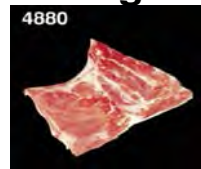
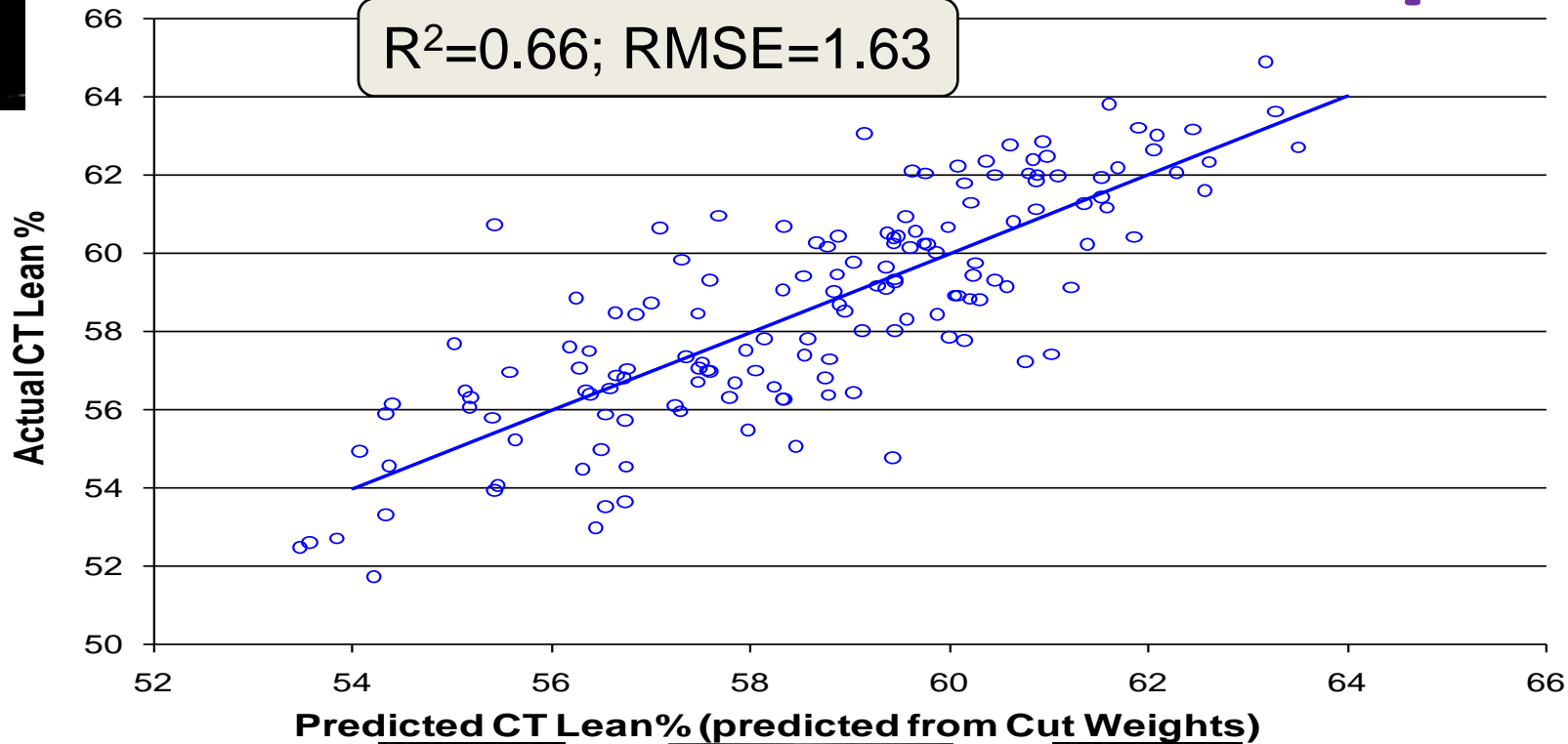
Retail: Cut Consistency

VIAscan predicts lean meat yield



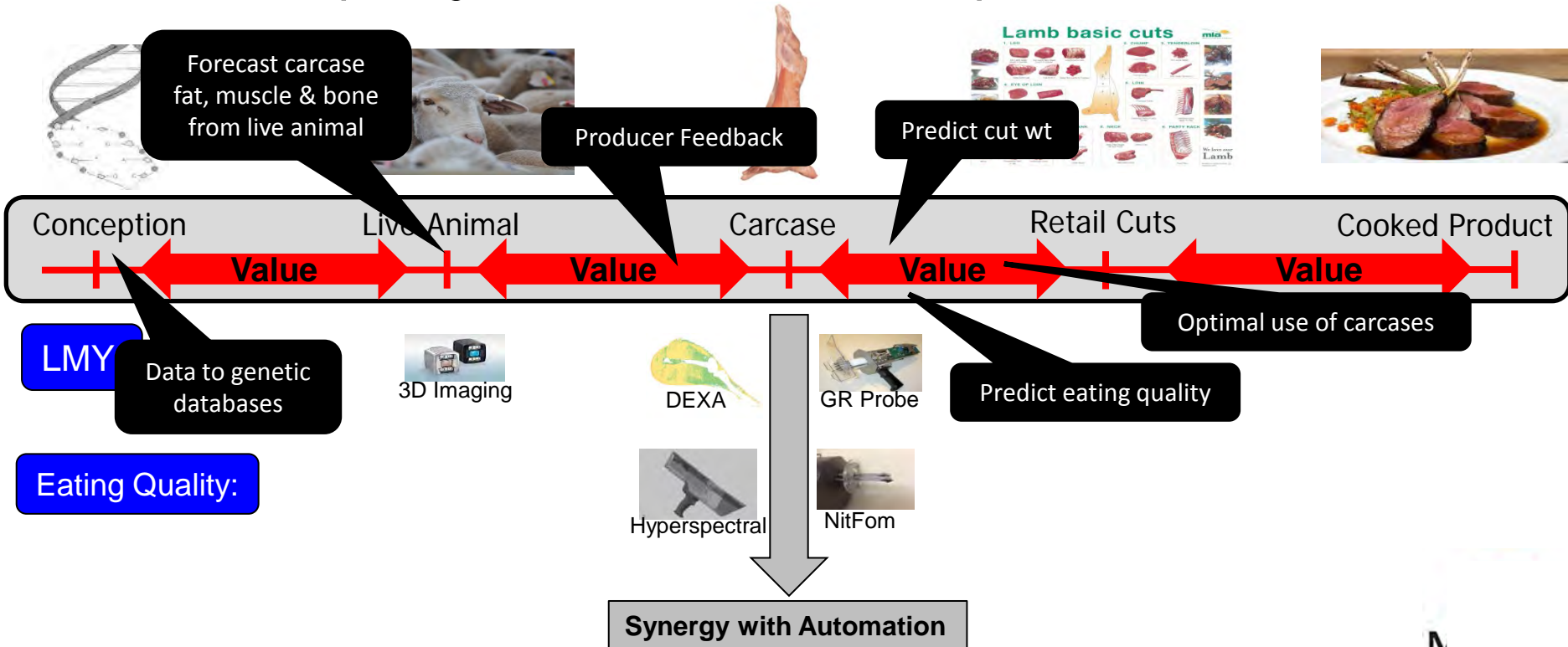


Cut weights and tissue depths



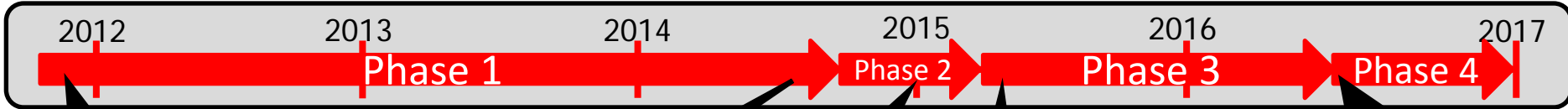
Precision measurement from paddock/pen to plate

- Predict quality and amount of final product



Lamb DEXA Development

- Sooner the better!



1st Prototype test

Test processing factors

Com. prototype ready!
Support adoption

Expt prototype ready

Collect calibration data using com. prototype

Residual effects of sire breed

