

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. Eye Muscle Area may be measured at the 10th, 11th, 12th or 13th rib.

Eye Muscle Area is measured manually using a plastic grid. The grid is placed over the M. longissimus dorsi and the number of square centimetres in the eye muscle boundary are counted.



RIB FAT MEASUREMENT

SUBCUTANEOUS RIB FAT MEASUREMENT RF

Subcutaneous Rib Fat Measurement is a measurement in millimetres of the thickness of subcutaneous fat at a specified rib.

TOTAL RIB FAT MEASUREMENT TRF

Total Rib Fat Measurement is a measurement in millimetres of the thickness of subcutaneous fat and inter-muscular fat at a specified rib.

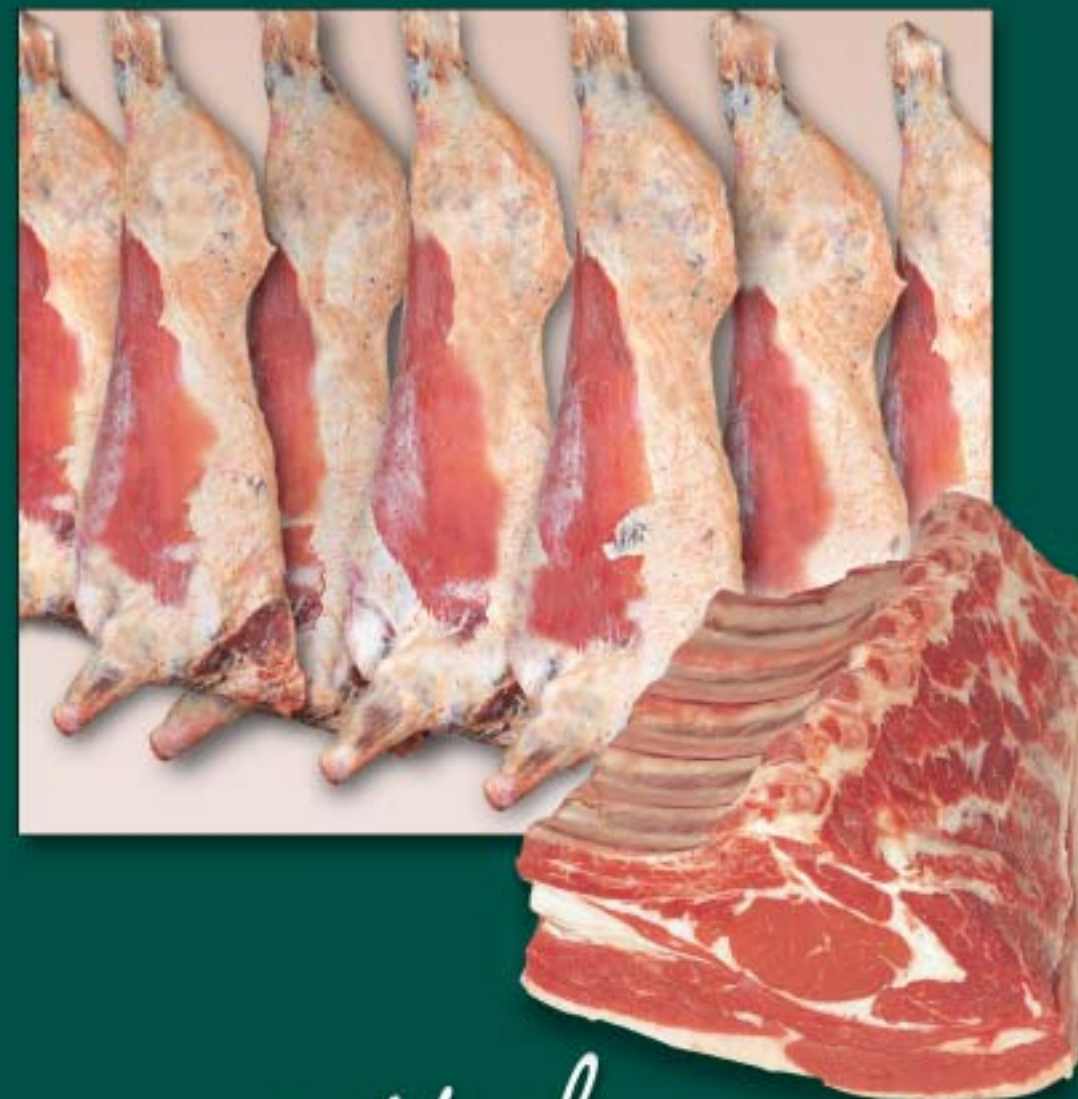


CARCASE MATURITY OM

Maturity is an estimation of the development of a Beef carcass determined by the degree of ossification of the dorsal spinous processes of the vertebrae, the fusing of vertebrae, and the shape and colour of the rib bones.

Chiller Assessment Language can be found in AUS-MEAT National Accreditation Standards and Australian Meat Industry Classification System. For further information regarding Beef and Veal Language, contact AUS-MEAT Limited on (07) 3361 9200 for brochures or visit www.ausmeat.com.au for free download.

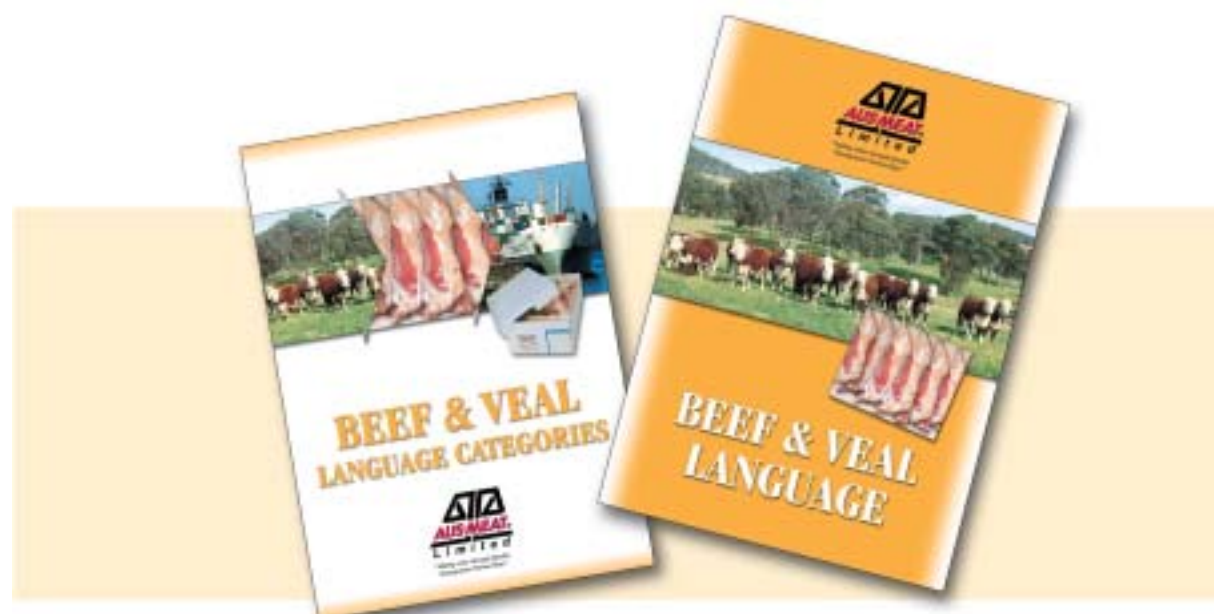
AUSTRALIAN BOVINE Carcass Assessment Scheme



Beef & Veal
Chiller Assessment Language



"Adding value through Quality
Management Partnerships"



CHILLER ASSESSMENT LANGUAGE

AUS-MEAT Australian Bovine Carcase Assessment Scheme was developed to enable AUS-MEAT Accredited Enterprises to assess, grade or class carcasses using a uniform set of Standards under controlled conditions.

The AUS-MEAT – Australian Bovine Carcase Assessment Scheme provides a means of describing meat characteristics and classifying product prior to packing or distribution.

These characteristics include the colour of the meat and fat, the amount of marbling, the eye muscle area, the fat depth and the maturity of the carcase. Each characteristic is evaluated separately, at a specific site, under controlled conditions. The Assessments are made by



qualified Assessors who are regularly checked to confirm accuracy and technique.

Results of Assessments are allocated to the carcase and provide a means of carcase selection according to individual contract specifications, grading schemes, or brand requirements.

The Program is underpinned by an AUS-MEAT approved Quality Management System, which is independently audited by AUS-MEAT.

The AUS-MEAT- Chiller Assessment Language is only available to AUS-MEAT Accredited Enterprises, their clients and suppliers, or other entities that have written permission from AUS-MEAT Limited.

MARBLING MB

Marbling is the fat that is deposited between individual muscle fibres of the Longissimus Dorsi muscle. Marbling is assessed and scored against the AUS-MEAT Marbling Reference Standards.

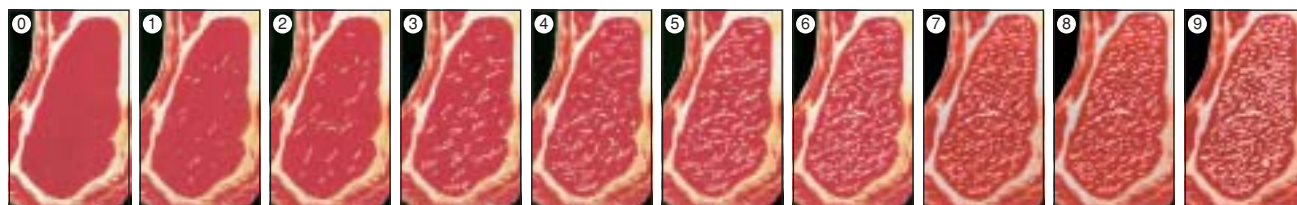
Marbling is an assessment of the chilled carcase and scored by comparing the proportion of Marbling Fat to meat at the surface of the assessment site which lies within the M. longissimus dorsi boundary. Marbling is assessed against the proportion of Marbling to meat depicted in the Marbling Reference Standards.

Where a Marbling assessment score falls between two Standards, the lower score of the two scores is assigned.



Chiller Assessors who assess marbling above marbling score 6 must hold a high marbling endorsement as well as holding the standard Chiller Assessment qualification.

BEEF MARBLING REFERENCE STANDARDS



BEEF MEAT COLOUR MC

Beef Meat Colour is the colour of the rib eye muscle (M. longissimus dorsi). It is assessed on the chilled carcase and scored against the AUS-MEAT Meat Colour Reference Standards in that area of the M. longissimus dorsi that displays the predominant colour. Where there is no clearly predominant colour, the darkest significant colour is assessed and scored accordingly.

Where a Meat Colour score falls between two of the Reference Standards, the number corresponding to the darker of the Reference Standards is assigned to the carcase.

VEAL MEAT COLOUR VC

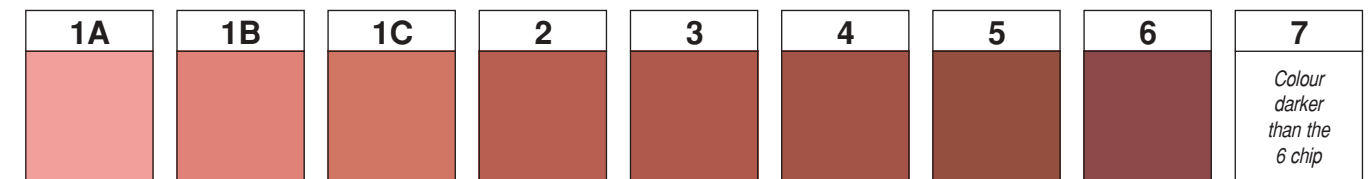
Veal Meat Colour is the colour of the rib eye muscle (M. longissimus dorsi). It is assessed on the chilled carcase and scored against the AUS-MEAT Meat Colour Reference Standards in that area of the M. longissimus dorsi that displays the predominant colour.

Where there is no clear predominant colour, the darkest significant colour is assessed and scored accordingly.

Where a Meat Colour score falls between two of the Reference Standards, the number corresponding to the darker of the Reference Standards is assigned to the carcase.



BEEF MEAT COLOUR



VEAL MEAT COLOUR



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

FAT COLOUR FC

Fat Colour is the colour of Intermuscular fat lateral to the rib eye muscle. It is assessed on the chilled carcase and scored against the AUS-MEAT Fat Colour Reference Standards. Fat Colour is assessed by comparing the Intermuscular fat colour lateral to the M. longissimus dorsi and adjacent to the M. iliocostalis with the Reference Standards.

Where a Fat Colour score falls between two of the Reference Standards, the number corresponding to the more yellow of the Reference Standards is assigned to the carcase.



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.