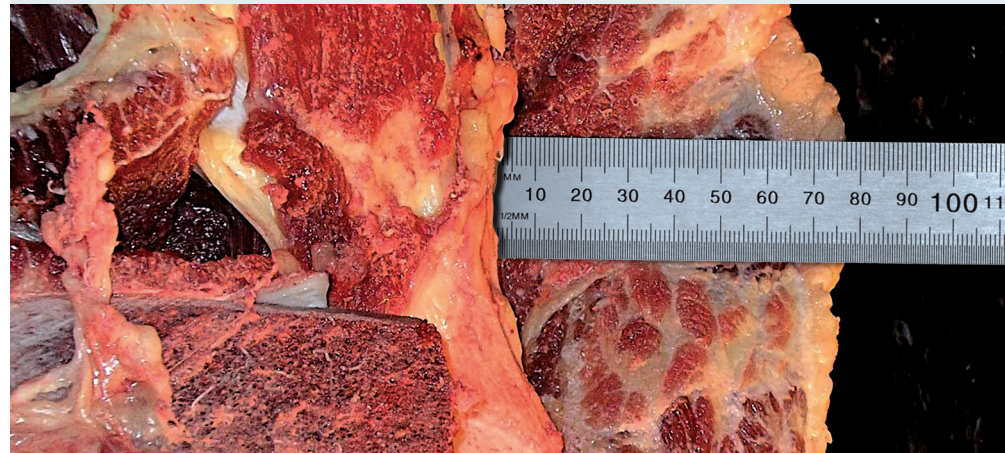


Australian Red Meat Specifications

Meat Standards Australia (MSA) is a beef and sheepmeat supply chain eating quality assurance program developed by Meat & Livestock Australia (MLA). The system considers all production factors that affect eating quality with MSA grading based on almost 1.7 million taste tests from 250,000+ consumers across 13 countries. Consumer testing combines results across tenderness, juiciness, flavour and overall liking scores.

Hump height

Larger hump heighted animals indicate a greater percentage of tropical breed impacting meat texture and tenderness.



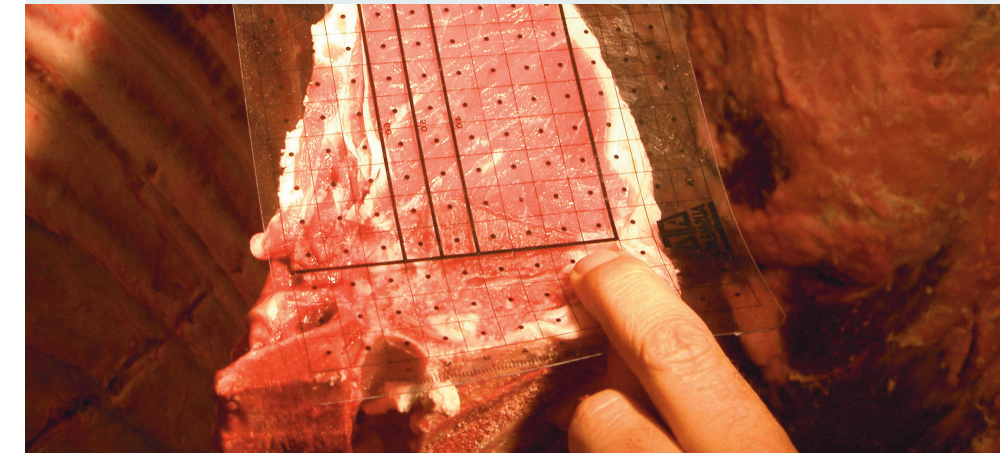
Carcase weight

Indicates the overall total meat yield.



Eye muscle area

Indicates yield by measuring the surface area of the muscle. Larger eye muscle measurements indicate a larger amount of overall muscle.



Ossification

Measures the animal's age or maturity by scoring the amount of vertebrae cartilage that has turned to bone. As ossification increases, tenderness decreases.



Marbling

The size and distribution of fine white flecks of intramuscular fat within the muscle known as 'marbling' impacts flavour and tenderness of some meat cuts.



Meat colour and pH

Colour chips assess the ribeye muscle. Consumers preference is for bright pink to cherry red meat. A pH meter measures muscle lactic acid. Higher pH scores indicate coarse-textured, less tender, darker meat.



Fat colour

Assessed using colour chips, the animal's diet influences fat colour. White fat generally associates with grainfed and yellow fat with grassfed animals.



Rib fat

Measures subcutaneous fat levels at the quartering site. Carcasses void of fat will be tougher in the outer layers of muscle. Even fat distribution is desirable for meat eating quality.



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Australian Curriculum Content: AC9TDE8K04, AC9TDE8K05, AC9TDE10K04, AC9TDE10K05.

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