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## Activity 1

# Australian Red Meat Specifications

Assessing meat by a set of standards enables the industry to match overseas and Australian market expectations, and provide consumers with confidence that they are purchasing a product that offers consistent eating quality and value for money. Producers can target particular market specifications by managing certain activities on their farm to increase their profitability. Assuring the eating quality of Meat Standards Australia (MSA) beef requires standards to be maintained from paddock to plate.

**Observe the 'Australian Red Meat Specifications' poster. Match each specification name to its correct description by drawing a line between them. The lines will intersect to highlight 7 letters. Unscramble these letters to discover a mystery word related to Australian red meat.**

A word cloud of 26 letters (A-Z) arranged in a rectangular box. The letters are of varying sizes and are scattered within the box. Surrounding the box are several specifications, each with a black dot pointing to a specific letter or area within the word cloud.

**Specifications:**

- Specification pH** (points to 'H')
- Specification Marbling** (points to 'M')
- Specification Ossification** (points to 'O')
- Specification Eye muscle area** (points to 'E')
- Specification Carcase weight** (points to 'C')
- Specification Hump height** (points to 'H')
- Specification Fat colour** (points to 'F')
- Size and distribution of intramuscular fat** (points to 'I')
- Related to age or maturity** (points to 'R')
- Surface area of a muscle** (points to 'S')
- Colour is influenced by an animal's diet** (points to 'D')
- Indication of total meat yield** (points to 'Y')
- Indicator of tropical breed percentage** (points to 'P')
- If too high, meat is dark and less tender** (points to 'T')

1. Record the 7 mystery letters    \_ \_ \_ \_ \_ \_ \_
2. Unscramble the seven letters to reveal the mystery Australian red meat word

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**Activity 1** continued

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3. Using the 'Australian Red Meat Specifications' poster, annotate some of the specifications that could be used to assess the cut of meat in the image.



Refer to Answers document for references.

Access the curriculum-aligned Australian Good Meat Education [resources](#) Year 7–10 to extend the learning on this topic, including Year 9–10 [Assessment and advertising](#).