

RNA PADDOCK TO PALATE COMPETITION PRESENTED BY MORT & CO

First Judged in 1998

Australia's richest Beef Supply Chain Competition in Australia incorporating Feedlot Weight Gain, Carcass Competition and MSA Eating Quality.

The RNA wishes to thank the following major sponsors who have contributed towards the conduct of the competition.

Mort & Co
JBS Australia
Zoetis
Elanco Animal Health
Rabobank
Grant Daniel & Long
Virbac
Performance Feeds Pty Ltd
Thompson Longhorn
Super Butcher
Queensland Country Life
Black Truck Sales
Zee Tags

SPECIAL CONDITIONS - CLASSES 37 & 38

Entry:

- Applications to enter close at 5.00pm on Friday 5 February 2016.
- Entry Fees per pen:

		Online	Non-Online
Class 37 - 100 day	RNA Member	\$195.00	\$200.00
	Non RNA Member	\$215.00	\$220.00
Class 38 - 70 day	RNA Member	\$195.00	\$200.00
	Non RNA Member	\$215.00	\$220.00

- This competition is strictly limited to 777 animals (111 pens) for Class 37 and 518 animals (74 pens) for Class 38. Maximum of 3 entries/pens per exhibitor per class.
- All entries to consist of a pen of 7 steers, with the best 6 being judged in the competition. If for any reason there are less than 6 head at the time of judging, the entry will be disqualified.
- Exhibitors with multiple entries are requested to clearly identify individual pens if they are to be drafted into particular groups.

Weight Gain Competition:

- The Feedlot Competition will take place at Mort & Co's Grassdale Feedlot Dalby.
- Exhibitors to arrange transport to the feedlot, or alternatively Mort & Co will contact exhibitors to coordinate freight from central pick up locations through Farmhaul at a cost to be advised.
- Exhibits in Classes 37 and 38 will spend 10 days in dedicated preconditioning paddocks to ensure shrink and curfew variability is minimised. Commencement weight for the competition will follow preconditioning. 4% will be deducted from this weight to allow for shrinkage, as applied in normal feedlot applications.
- ALL CATTLE MUST BE CLEAR OF TICKS.** All stock from Cattle Tick Infected Areas must receive a supervised inspection and a plunge dip under the supervision of an approved person at an official clearing facility. Cattle must commence travel to the feedlot within 24 hours of treatment.
- The 2016 Paddock to Palate Field Day and announcement of the Feedlot trial winners will be on Sunday 19 June 2015 at Grassdale Feedlot, Dalby. (Grassdale viewing and lunch/presentations at Mary's Commercial Hotel).
- Any Exhibitor wanting further Feedlot information should contact Mort & Co. Head Office on 07 4639 6049 or Berry Reynolds on 0418 928 222.

Carcass Competition:

- All carcasses will be sold to JBS Australia Pty Ltd.
- Carcasses will be judged on chiller assessment (refer to grid). Only one side is chiller assessed and this score is applied to the body.
- Carcasses will be disqualified for being under/overweight, having more than 4 teeth (class 37) /2 teeth (Class 38), Fat Colour greater than 2 and Meat Colour outside of 1B to 3.

MSA Eating Quality Competition:

- The MSA Model predicts the eating quality of 39 cuts in a carcass using the measurements collected by accredited MSA graders. MSA eating quality scores are the combination of tenderness, juiciness, flavour and overall liking of beef.
- Carcasses will be disqualified for Rib Fat less than 3mm, pH greater than 5.70 and Meat Colour outside of 1B to 3.

Points Scale

Weight Gain	35 points per animal 1 point for every: 9kg gained (Class 37) to a max. of 315kg gain 8kg gained (Class 38) to a max. of 280kg gain
Carcass Competition	100 points per carcass P8 fat depth - 10 pts Rib fat depth - 15 pts Fat colour - 10 pts Meat colour - 15 pts Marble score - 5 pts Meat yield - 10 pts Eye muscle area - 20 pts Fat distribution - 15 pts
MSA Eating Quality	Per Pen: 1st 8 points, 2nd 6 points, 3rd 4 points Based on MSA Index score

CLASS 37 - EXPORT CLASS

Previous Overall Winners:

- 2015 - Riverglen Pastoral Company (Charolais X)
- 2014 - G.Morgan & Co (Shorthorn)
- 2013 - Acton Land & Cattle (Santa Gertrudis X)
- 2012 - McNicholl Family Trust (Angus x Shorthorn)
- 2011 - G. Morgan & Co (Shorthorn)
- 2010 - Riverglen Pastoral Company (Charolais X)
- 2009 - D & AD Bassingthwaighte & Co (Santa Gertrudis)

Class 37 Mort & Co and The Sturrock Trophy for RNA Paddock to Palate Overall Winner

First : \$5,000, Association Sash, Perpetual Trophy;
Second : \$2,500, Association Sash;
Third : \$1,500, Association Sash;
\$9,000 Sponsored by Mort & Co
Perpetual Trophy sponsored by the RNA

100 DAY GRAIN FED WEIGHT GAIN COMPETITION

The RNA appreciates the assistance of Mort & Co's Grassdale Feedlot for the conduct of the Feedlot Weight Gain Competition.

SPECIAL CONDITIONS - CLASS 37A

1. IDEAL ENTRY WEIGHT OF STEERS IS 360kg to 430kg (guide only). Please pay special attention to this weight range to minimise the chances of disqualification in the carcass competition.
2. All steers must be delivered on either Saturday 27 or Monday 29 February 2016. It is mandatory that all steers arrive by Monday 29 February, as all animals need to be inducted prior to paddocking. Any steers arriving after Monday 29 February will be disqualified and unable to participate in the competition.
3. Due to Slaughter requirements Class 37 will be split into two groups.
- Group 1: Induction will take place on Saturday 27 February 2016 followed by paddocking, Feedlot entry Tuesday 8 March 2016, 2nd implant Wednesday 27 April 2016, Final Weigh Thursday 16 June 2016, Slaughter Monday 20 June 2016.
- Group 2: Induction will take place on Monday 29 February 2016 followed by paddocking, Feedlot entry Thursday 10 March 2016, 2nd implant Friday 29 April 2016, Final Weigh Saturday 18 June 2016 and Slaughter Wednesday 22 June 2016
4. Due to processing and grading limitations all cattle in class 37A will be slaughtered at 104 days on feed excluding time spent in the preconditioning paddocks.

Class 37A Mort & Co Best Weight Gain for Pen of Six Grain-Fed Steers

First : \$3,000, Ribbon, Trophy;
Second : \$1,500, Ribbon; **Third** : \$500, Ribbon
\$5,000 Sponsored by Mort & Co

BLACK TRUCK SALES HIGHEST INDIVIDUAL WEIGHT GAIN – CLASS 38A

First : \$1,500, Association Sash
\$1,500 Sponsored by Black Truck Sales

CARCASS COMPETITION

The RNA appreciates the assistance of JBS Australia Pty Ltd and its Dinmore Abattoir for the conduct of the Carcass Competition.

BASE SPECIFICATIONS

<u>Age:</u>	0 - 4 teeth at slaughter
<u>Fat Depth at P8 Site:</u>	7/22mm
<u>Carcass Weights:</u>	300 kg - 420 kg HSCW
<u>Muscle:</u>	A - C
<u>Meat Colour:</u>	1B - 2 - as measured in the AUS-MEAT language
<u>Fat Colour:</u>	0 - 2 - as measured in the AUS-MEAT language
<u>Bruising:</u>	Nil
<u>Base Price:</u>	All entries to be forward contracted prior to processing

Penalties

<u>Age:</u>	5/6 teeth less 10 cents/kg
<u>Fat Depth:</u>	23/32 mm less 5 cents/kg
<u>Fat Depth:</u>	33/42 mm less 30 cents/kg
<u>Fat Depth:</u>	43 mm + less 50 cents/kg
<u>Bruising:</u>	For 1, 2, 3 or 4 less 10 cents/kg under AUS-MEAT from base price
<u>Carcass Weights:</u>	280/299.5 kg less 5 cents/kg from base price

If in the event of animals well outside specifications as in:

<u>Age</u>	7/8 teeth
<u>Carcass Weights:</u>	greater than 419.5kg or less than 280 kg
<u>Muscle Score:</u>	D or E
<u>Meat Colour:</u>	greater than 2
<u>Fat Colour:</u>	greater than 2
<u>Bruising:</u>	greater than 4

The price will be set before slaughter - these carcasses are not required to pack for premium orders. JBS Australia further advises that all bodies are weighted in sides and the payment would be on side weights in the event of a bruise on one side and not the second side.

Class 37B JBS Australia Pen of Six Carcass Competition

First : \$3,000, Ribbon, Trophy;
Second : \$1,500, Ribbon; **Third** : \$500, Ribbon
\$5,000 Sponsored by JBS Australia

JBS AUSTRALIA CHAMPION CARCASS - CLASS 37B

First : \$1,000, Association Sash
\$1,000 Sponsored by JBS Australia

JBS AUSTRALIA RESERVE CHAMPION CARCASS - CLASS 37B

First : \$500, Association Sash
\$500 Sponsored by JBS Australia

MSA EATING QUALITY COMPETITION

The MSA index is a weighted average of these scores for the 39 MSA cuts for the most common corresponding cooking method. It is not a yield measurement. The MSA index is a single number and standard national measurement of the predicted eating quality and potential merit of a carcass.

Class 37C Thompson Longhorn MSA Eating Quality Competition

First : \$400, Ribbon; **Second** : \$200, Ribbon;
Third : \$100, Ribbon
\$700 Sponsored by Thompson Longhorn

SUPER BUTCHER HIGHEST INDIVIDUAL INDEX SCORE – CLASS 38C

First : \$500, Association Sash
\$500 Sponsored by Super Butcher

CLASS 38 - TRADE CLASS

Previous Overall Winners:

2015 - Minnamurra Pastoral Company (Angus)

Class 38 JBS Australia and The Ken Crotty OAM Trophy for RNA Paddock to Palate Overall Winner
First : \$5,000, Association Sash, Perpetual Trophy;
Second : \$2,500, Association Sash;
Third : \$1,500, Association Sash
\$9,000 Sponsored by JBS Australia
Perpetual Trophy sponsored by Queensland Country Life

70 DAY GRAIN FED WEIGHT GAIN COMPETITION

The RNA appreciates the assistance of Mort & Co's Grassdale Feedlot for the conduct of the Feedlot Weight Gain Competition.

SPECIAL CONDITIONS - CLASS 38A

5. IDEAL ENTRY WEIGHT OF STEERS IS 300kg to 360kg (guide only). Please pay special attention to this weight range to minimise the chances of disqualification in the carcass competition.
6. All steers must be delivered on Wednesday 30 March 2016. It is mandatory that all steers arrive on Wednesday 30 March, as all animals need to be inducted prior to paddocking. Any steers arriving after Wednesday 30 March will be disqualified and unable to participate in the competition.
Class 38 induction will take place on Wednesday 30 March 2016 followed by paddocking, Feedlot entry Saturday 9 April 2016, Final Weigh Saturday 18 June 2016 and Slaughter Friday 24 June 2016
7. Due to processing and grading limitations all cattle in class 38A will be slaughtered at 76 days on feed excluding time spent in the preconditioning paddocks.

Class 38A Elanco Animal Health Best Weight Gain for Pen of Six Grain-Fed Steers
First : \$3,000, Ribbon, Trophy;
Second : \$1,500, Ribbon; **Third** : \$500, Ribbon
\$5,000 Sponsored by Elanco Animal Health

ELANCO ANIMAL HEALTH HIGHEST INDIVIDUAL WEIGHT GAIN – CLASS 38A

First : \$1,500, Association Sash
\$1,500 Sponsored by Elanco Animal Health

CARCASS COMPETITION

The RNA appreciates the assistance of JBS Australia and its Dinmore Abattoir for the conduct of the Carcass Competition.

BASE SPECIFICATIONS

Age: 0 - 2 teeth at slaughter
Fat Depth at P8 Site: 5/22mm
Carcass Weights: 260kg – 319.5kg HSCW
Muscle: A – C
Meat Colour: 1B - 2 - as measured in the AUS-MEAT language
Fat Colour: 0 - 2 - as measured in the AUS-MEAT language
Bruising: Nil
Base Price: All entries to be forward contacted prior to processing

Penalties

Age: Greater than 2 teeth, trade penalties apply
Fat Depth: 23/32mm trade penalties apply
Bruising: For 1, 2, 3 or 4 less 10 cents/kg under AUS-MEAT from base price
Carcass weights: Less than 260kg and greater than 319.5kg trade penalties apply

The price will be set before slaughter - these carcasses are not required to pack for premium orders. JBS Australia further advises that all bodies are weighted in sides and the payment would be on side weights in the event of a bruise on one side and not the second side.

Class 38B Grant Daniel & Long Pen of Six Carcass Competition
First : \$3,000, Ribbon, Trophy ;
Second : \$1,500, Ribbon; **Third** : \$500, Ribbon
\$5,000 Sponsored by Grant, Daniel & Long

THOMPSON LONGHORN CHAMPION CARCASS - CLASS 38B
First : \$1,000, Association Sash
\$1,000 Sponsored by Thompson Longhorn

THOMPSON LONGHORN RESERVE CHAMPION CARCASS - CLASS 38B
First : \$500, Association Sash
\$500 Sponsored by Thompson Longhorn

MSA EATING QUALITY COMPETITION

The MSA index is a weighted average of these scores for the 39 MSA cuts for the most common corresponding cooking method. It is not a yield measurement. The MSA index is a single number and standard national measurement of the predicted eating quality and potential merit of a carcass.

Class 38C Thompson Longhorn MSA Eating Quality Competition
First : \$400, Ribbon; **Second** : \$200, Ribbon;
Third : \$100, Ribbon
\$700 Sponsored by Thompson Longhorn

RABOBANK HIGHEST INDIVIDUAL INDEX SCORE – CLASS 38C
First : \$500, Association Sash
\$500 Sponsored by Rabobank

CLASS 37 JAPANESE CHILLER TRADE
OPTIMUM P8 FAT DEPTH: 11-12mm
POINTS SYSTEM

P8 Fat Depth (mm)	Pts	Rib Fat Depth (mm)	Pts	Fat Colour	Pts	Meat Colour	Pts	Marbling	Pts	Est. Lean Meat Yield (%)	Pts	EMA (cm ²)	Pts
	10		15		10		15		5		10		20
6	1	5	1	0	10	1A	8	0	2	64+	10	As per Aus-Meat	
7	6	6	12	1	9	1B	14	1	4	63	9	calculation based	
8	7	7	13	2	7	1C	15	>2	5	62	8	on area of the	
9	8	8	14	3	5	2	10			61	7	EMA measured in	
10	9	9	15	4	3	3	7			60	6	sq. cm. at the	
11	10	10	15	5	1	4	3			59	5	10/11 th quartering	
12	10	11	14	6-9	0	5-7	0			58	4	site in relation	
13	9	12	14							57	3	to the HSCW	
14	9	13	12							56	2		
15	8	14	12							55	1		
16	8	15	11							≤54	0		
17	8	16	9										
18	7	17	7										
19	7	18	5										
20	6	19	3										
21	5	20	1										
22	4												
23	3												
24	2												
25	2												
26	1												
27	1												

Fat Distribution	
15 Points	
11 – 15	Fat evenly distributed
6 – 10	Slightly uneven
1 – 5	Uneven
0	Lumpy fat in several depots or insufficient fat

TOTAL CARCASS POINTS = 100

Judging Criteria:

- P8 Fat Depth – Is measured on the hot carcass at the P8 site using a Probe. The depth of fat at this site reflects the percentage of fat in the carcass and the subsequent meat yield. Max. points are given for a P8 Fat Depth of 11-12mm.
- Rib Fat Depth - Rib fat (RF) is the measurement of the thickness of subcutaneous fat measured in millimetres at the specified rib. The MSA Grading System uses Rib Fat in the prediction of eating quality. Max. points are given for a RF of 9-10mm.
- Fat colour - Fat Colour (FC) is the colour of the intermuscular fat lateral to the rib eye muscle and adjacent to the M. iliocostalis. It is assessed on the chilled carcass and scored against the AUS-MEAT Fat Colour reference standards from 0 to 9. Max. points are given for FC of 0.
- Meat colour - Meat Colour (MC) is the predominant colour of the rib eye muscle. Meat Colour is assessed on the chilled carcass at the bloomed rib eye muscle area and is scored against the AUS-MEAT colour reference standards from 1A-7. Max. points are given for MC of 1C.
- Marbling - Marbling (MB) is the fat deposited between muscle fibres and is assessed on the chilled carcass at the M.longissimus dorsi muscle and scored against the AUS-MEAT / MSA Marbling reference standards from 0 - 9. Max. points are given for MB greater than 2.
- Estimated Lean Meat Yield - Estimated Lean Meat Yield (ELMY) is the weight of meat in kilograms of an AUS-MEAT standard carcass that can be retained after the removal of subcutaneous and intermuscular fat, bone and other tissues. The equation for the prediction of ELMY is $8.68 + 0.54 \text{ HSCW} - 1.338 \text{ fat thickness at 10th rib} + 0.259 \text{ EMA}$.
- Eye Muscle Area - Eye Muscle Area (EMA) is the area of the surface of the M.longissimus dorsi at the 10/11th ribbing site and is calculated in square centimetres. The EMA points calculation is based on the area of the eye muscle measured in square centimetres in relation to the HSCW.

**CLASS 38 SUPERMARKET AND RESTAURANT TRADE
OPTIMUM P8 FAT DEPTH: 7-8mm
POINTS SYSTEM**

P8 Fat Depth (mm)	Pts	Rib Fat Depth (mm)	Pts	Fat Colour	Pts	Meat Colour	Pts	Marbling	Pts	Est. Lean Meat Yield (%)	Pts	EMA (cm ²)	Pts
	10		15		10		15		5		10		20
3	0	3	10	0	10	1A	12	0	4	64+	10	As per Aus-Meat	
4	2	4	12	1	8	1B	15	1	5	63	9	calculation based	
5	3	5	13	2	6	1C	14	2	4	62	8	on area of the	
6	5	6	14	3	3	2	11	3	1	61	7	EMA measured in	
7	7	7	15	4	1	3	5	4-9	0	60	6	sq. cm. at the	
8	8	8	15	5-9	0	4-7	0			59	5	10/11 th quartering	
9	9	9	14							58	4	site in relation	
10	10	10	10							57	3	to the HSCW	
11	10	11	6							56	2		
12	9	12	2							55	1		
13	8									≤54	0		
14	6												
15	3												
16	1												

Fat Distribution	
15 points	
11 – 15	Fat evenly distributed
6 – 10	Slightly uneven
1 – 5	Uneven
0	Lumpy fat in several depots or insufficient fat

TOTAL CARCASS POINTS = 100

Judging Criteria:

- P8 Fat Depth – Is measured on the hot carcass at the P8 site using a Probe. The depth of fat at this site reflects the percentage of fat in the carcass and the subsequent meat yield. Max. points are given for a P8 Fat Depth of 10-11mm.
- Rib Fat Depth - Rib fat (RF) is the measurement of the thickness of subcutaneous fat measured in millimetres at the specified rib. The MSA Grading System uses Rib Fat in the prediction of eating quality. Max. points are given for a RF of 7-8mm.
- Fat colour - Fat Colour (FC) is the colour of the intermuscular fat lateral to the rib eye muscle and adjacent to the M. iliocostalis. It is assessed on the chilled carcass and scored against the AUS-MEAT Fat Colour reference standards from 0 to 9. Max. points are given for FC of 0.
- Meat colour - Meat Colour (MC) is the predominant colour of the rib eye muscle. Meat Colour is assessed on the chilled carcass at the bloomed rib eye muscle area and is scored against the AUS-MEAT colour reference standards from 1A-7. Max. points are given for MC of 1B.
- Marbling - Marbling (MB) is the fat deposited between muscle fibres and is assessed on the chilled carcass at the M.longissimus dorsi muscle and scored against the AUS-MEAT / MSA Marbling reference standards from 0 - 9. Max. points are given for MB of 1.
- Estimated Lean Meat Yield - Estimated Lean Meat Yield (ELMY) is the weight of meat in kilograms of an AUS-MEAT standard carcass that can be retained after the removal of subcutaneous and intermuscular fat, bone and other tissues. The equation for the prediction of ELMY is $8.68 + 0.54 \text{ HSCW} - 1.338 \text{ fat thickness at 10th rib} + 0.259 \text{ EMA}$.
- Eye Muscle Area - Eye Muscle Area (EMA) is the area of the surface of the M.longissimus dorsi at the 10/11th ribbing site and is calculated in square centimetres. The EMA points calculation is based on the area of the eye muscle measured in square centimetres in relation to the HSCW.