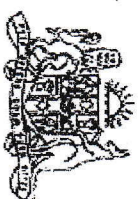




SINGLETON PRIME STOCK COMPETITION 2016

mia



MSW DEPARTMENT OF
PRIMARY INDUSTRIES

Competition Date: 15/09/2016

Quarterming Site: 10-11 Rib

EXHIBITOR BY CLASS

Class: 3 - Section 4

Body No	Tag ID	Market Cat	Live Weight	HSCW	Dress %	Breed Type	Exhibitor Details	Market Specifications					Saleable Meat Yield					MSA - Eating Quality											
								P8 Fat (mm)	MC 1a-7	FC 1/5	DIST 1/5	Penalty Points	Total 1/20	RFT (mm)	EMA 99 cm	Total 1/35	TBC	Sex	Hump	OSS	AUS MB	MSA MB	pH	Total 1/45	Grand Total				
438	444	C	522	308	59%	CC X	TRAVIS WORTH	10	10	1C	5	1	4	0	19.0	10	15.0	92	20.0	35.0	0	M	60	100	1.0	380	5.48	38.660	92.660
437	424	C	534	309	57%	CC X AA	TUGGERAH LAKES COLLEGE	9	10	1C	5	1	3.5	0	18.5	10	15.0	93	20.0	35.0	0	M	65	120	1.0	370	5.42	36.980	90.480
447	435	C	496	294	59%	MG X CC	ALEXANDRIA BARNES	11	10	1C	5	1	3.5	0	18.5	11	13.0	91	20.0	33.0	0	M	65	110	2.0	440	5.40	38.880	90.380
441	425	C	518	293	56%	CC X AA	TUGGERAH LAKES COLLEGE	14	8	1C	5	0	3.5	0	16.5	7	15.0	84	18.8	33.8	0	M	70	100	2.0	430	5.46	39.190	89.510
423	416	C	447	262	58%	LL X	FARRER MEMORIAL AG. HIGH	8	10	1C	5	2	2.5	0	17.5	8	15.0	91	20.0	35.0	0	M	60	100	0.0	250	5.38	36.410	86.910
428	447	C	444	239	53%	MG	NJ & RJ CONNORS	7	9	1B	5	1	2.5	0	16.5	9	15.0	90	20.0	35.0	0	M	50	100	0.0	280	5.41	37.160	88.660
439	421	C	536	299	55%	MG	TUGGERAH LAKES COLLEGE	7	9	1C	5	1	4	0	18.0	10	15.0	84	18.3	33.3	0	M	65	110	1.0	390	5.40	37.050	88.330
433	440	C	532	314	59%	LL X	BWSC & A KELEHEAR	10	10	3	2	0	3	0	15.0	9	15.0	89	19.7	34.7	0	M	70	100	1.0	360	5.46	37.960	87.700
445	422	C	488	274	56%	MG	TUGGERAH LAKES COLLEGE	8	10	2	4	1	3.5	0	17.5	11	13.0	89	20.0	33.0	0	M	60	110	1.0	360	5.43	37.020	87.520
446	419	C	506	294	58%	AA X	FARRER MEMORIAL AG. HIGH	6	8	1C	5	1	2.5	0	15.5	6	15.0	93	20.0	35.0	0	M	60	100	1.0	310	5.53	36.880	87.480
451	433	C	487	279	57%	LL X	HUNTER RIVER HIGH	7	9	1B	5	1	2	0	16.0	7	15.0	92	20.0	35.0	0	M	65	100	0.0	280	5.43	36.470	87.470
436	426	C	540	304	56%	CC X AA	TUGGERAH LAKES COLLEGE	10	10	1C	5	1	3.5	0	18.5	12	11.0	91	20.0	31.0	0	M	70	100	1.0	350	5.36	37.920	87.420
444	441	C	475	280	61%	LL X	BWSC & A KELEHEAR	7	9	1C	5	1	2	0	16.0	10	15.0	96	20.0	35.0	0	M	65	120	0.0	290	5.38	36.170	87.170
427	408	C	445	236	53%	SP PK	SINGLETON HIGH	6	8	1B	5	0	2.5	0	15.5	8	15.0	77	20.0	35.0	0	M	60	130	1.0	390	5.37	36.320	86.820
432	417	C	530	316	59%	LL X	FARRER MEMORIAL AG. HIGH	7	9	2	4	0	2.5	0	15.5	7	15.0	100	20.0	35.0	0	M	65	130	1.0	340	5.33	35.830	86.330
443	445	C	618	398	64%	CC X	TRAVIS WORTH	6	8	1B	5	1	2.5	0	15.5	6	15.0	117	20.0	35.0	0	M	100	110	0.0	290	5.48	35.500	86.000
429	412	C	416	250	60%	CC X	ST. JOSEPHS HIGH	6	8	1C	5	0	2.5	0	15.5	6	15.0	92	20.0	35.0	0	F	60	130	1.0	320	5.38	35.370	85.870
449	442	C	490	282	57%	LL X	BWSC & P and M MCCREDIE	8	10	1B	5	1	3	0	18.0	12	11.0	84	19.8	30.8	0	M	75	110	1.0	340	5.30	36.960	85.790
480	431	C	486	280	56%	BG	HUNTER RIVER HIGH	12	10	1C	5	1	3.5	0	18.5	7	15.0	81	18.3	33.3	0	M	100	130	2.0	410	5.34	33.930	85.740
425	410	C	385	209	54%	AA X CC	SINGLETON HIGH	6	8	1C	5	1	2	0	15.0	6	15.0	77	20.0	35.0	0	M	40	130	1.0	340	5.34	35.730	85.730
450	439	C	461	275	59%	LL X	BWSC & A KELEHEAR	7	9	3	2	1	2.5	0	13.5	10	15.0	93	20.0	35.0	0	M	65	130	2.0	410	5.49	36.950	85.450

Disclaimer

Should an operator of the ABCAS competition model utilise the "spare" market category, and compile score results that differ to the default options, MSA will not assume responsibility for complaints relating to competition results.

* A 5 point penalty will be allocated for carcasses above Fat Colour (FC) of AusMeat 4

Legend

* Market Specifications

P8 Fat - P8 Fat (mm)
MC - Meat Colour (1a - 7)
FC - Fat Colour (0 - 8)
DIST - Fat Distribution (1 - 5)

** Saleable Meat Yield

RFT - Rib Fat (mm)
EMA - Eye Muscle Area (sq cm)

*** MSA - Eating Quality

TBC - Tropical Breed Content (%)
Sex - Male or Female (M/F)
Hump - Hump Height (mm)
OSS - Ossification (100 - 590)
AUSMB - AusMeat Marbling (0 - 9)
MSAMB - MSA Marbling (100 - 1100)
pH - Meat pH

MSA Specification

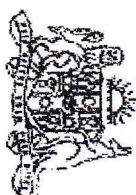
To receive eating quality points, carcasses must meet minimum MSA specifications. Reasons carcasses receive no points:

1. Rib Fat less than 3mm
2. Fat Distribution inadequate
3. pH above 5.7
4. Meat Colour of 1a or greater than 3



SINGLETON PRIME STOCK COMPETITION 2016

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Quartering Site: 10-11 Rib
EXHIBITOR BY CLASS

NSW DEPARTMENT OF
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472	443	C	434	243	55%	BG	IRRIWANG HIGH	6	8	1B	5	0	3	0	16.0	7	15.0	74	17.7	32.7	M	70	130	1.0	370	5.45	35.830	84.550	
424	407	C	419	238	56%	MG X LL	GOSFORD HIGH	14	8	1C	5	0	3	0	16.0	8	16.0	78	20.0	35.0	F	60	170	1.0	370	5.46	33.360	84.360	
448	402	C	461	257	55%	LL	RUTHERFORD HIGH	6	8	1C	5	1	2	0	15.0	6	15.0	85	20.0	35.0	0	M	55	120	0.0	200	5.53	34.150	84.150
434	432	C	602	327	54%	RP	HUNTER RIVER HIGH	6	8	2	4	1	3	0	15.0	8	15.0	84	15.7	30.7	0	M	60	100	1.0	370	5.50	37.990	83.720
440	423	C	546	305	55%	CC X AA	TUGGERAH LAKES COLLEGE	14	8	2	4	1	4	0	16.0	14	7.0	89	20.0	27.0	0	M	60	100	2.0	490	5.30	40.360	83.360
471	404	C	402	224	55%	BG	RUTHERFORD HIGH	7	9	2	4	1	2.5	0	15.5	6	15.0	73	18.9	33.9	M	85	110	0.0	210	5.59	33.580	82.960	
475	434	C	439	262	59%	BG	KINCUMBER HIGH	7	9	2	4	0	3	0	18.0	9	15.0	80	19.4	34.4	M	80	130	0.0	220	5.49	32.530	82.810	
481	413	C	418	201	48%	BG	PATERSON PUBLIC	8	10	2	4	1	3	0	17.0	7	15.0	68	18.1	33.1	M	65	130	0.0	210	5.57	32.610	82.760	
435	429	C	518	282	54%	LL X AA	ST. CATHERINES COLLEGE	16	4	1C	5	1	3.5	0	12.5	11	13.0	90	20.0	33.0	0	M	70	130	2.0	430	5.40	36.980	82.480
477	409	C	404	216	53%	BG	SINGLETON HIGH	7	9	1C	5	1	3	0	17.0	8	15.0	67	16.2	31.2	M	100	100	0.0	260	5.51	34.070	82.290	
473	405	C	393	213	54%	BG	TERRIGAL HIGH	7	9	3	2	1	3	0	14.0	5	13.0	77	20.0	33.0	M	70	100	0.0	240	5.60	35.070	82.070	
479	427	C	398	242	60%	BG	CESSNOCK HIGH	6	8	1C	5	0	3	0	16.0	6	15.0	87	20.0	35.0	M	95	120	0.0	200	5.36	29.550	80.550	
467	406	C	421	253	60%	BG	TERRIGAL HIGH	6	8	2	4	0	2	0	14.0	6	15.0	84	20.0	35.0	M	85	130	0.0	250	5.41	31.550	80.550	
442	411	C	524	300	57%	CC X AA	BLUE GENE CATTLE CO. & SR and	15	6	2	4	1	2.5	0	12.5	12	11.0	98	20.0	31.0	0	M	70	110	1.0	370	5.39	37.030	80.530
476	428	C	460	246	53%	BG	CESSNOCK HIGH	11	10	2	4	1	3.5	0	17.5	5	13.0	73	16.9	29.9	M	85	130	0.0	290	5.54	32.470	79.850	
431	415	C	490	248	50%	AA X BG	CARINYA CHRISTIAN SCHOOL	6	8	3	2	2	3	0	13.0	7	16.0	70	15.0	30.0	0	M	50	110	1.0	330	5.32	36.470	79.470
478	420	C	416	239	57%	BG	TUGGERAH LAKES COLLEGE	6	8	2	4	1	2.5	0	14.5	8	15.0	83	20.0	35.0	M	105	150	1.0	300	5.45	27.670	77.170	
422	418	C	439	267	60%	LL	FARRER MEMORIAL AG. HIGH	5	7	2	4	1	1.5	0	12.5	4	10.0	95	20.0	30.0	0	M	65	110	0.0	180	5.35	34.150	76.650
452	403	C	474	275	58%	LL	RUTHERFORD HIGH	6	8	1B	5	1	1.5	0	14.5	3	7.0	102	20.0	27.0	0	M	70	110	0.0	230	5.43	34.790	76.290
426	414	C	443	231	52%	AA X BG	CARINYA CHRISTIAN SCHOOL	6	8	3	2	1	2.5	0	12.5	5	13.0	69	16.0	29.0	0	M	55	120	0.0	170	5.54	34.100	75.580
470	430	C	502	279	55%	BG	ST. CATHERINES COLLEGE	6	8	1C	5	2	2.5	0	15.5	4	10.0	75	15.0	25.0	M	85	130	0.0	200	5.52	31.820	72.330	
469	437	C	373	206	55%	BG	DUNGOOG HIGH	5	7	1C	5	0	2	0	14.0	3	7.0	73	20.0	27.0	M	90	130	0.0	250	5.47	30.500	71.500	
430	438	C	336	181	53%	CC X AA	KIRTON PUBLIC	5	7	2	4	1	1	0	12.0	3	7.0	85	20.0	27.0	0	F	50	130	0.0	180	5.52	32.420	71.420
474	436	C	377	205	54%	BG	DUNGOOG HIGH	5	7	3	2	0	3.5	0	12.5	3	7.0	78	20.0	27.0	M	95	120	0.0	180	5.57	28.230	67.730	
468	401	C	348	194	55%	BG	MOUNT VIEW HIGH	2	0	2	4	1	1	0	5.0	1	0.0	75	20.0	20.0	M	75	130	0.0	180	5.69	28.970	63.970	

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