BEEF 2027 ROCKHAMPTON AUSTRALIA | MAY 2–8
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Australia's premier beef industry event

AMPC
AUSTRALIAN MEAT PROCESSOR CORPORATION

NATIONAL BEEF CARCASE COMPETITION

Schedule

Beef Australia is proudly supported by our Presenting Partners

Australian Government
Department of Agriculture, Fisheries and Forestry

Queensland Government

THE COMPETITION

The AMPC National Beef Carcase Competition supported by MLA Meat Standards Australia is conducted as part of Beef Australia's 2027 program of events.

The appraisal system utilised in the competition has been specifically designed to meet both export and domestic market requirements and utilises the latest technology available to the beef industry. The competition aims to provide producers with feedback on compliance of beef carcases to market specifications, yield of saleable meat and predicted eating quality of those carcases.

The competition has been developed from the Australian Beef Carcase Appraisal System (ABCAS) by the National Beef Carcase Competition Committee of Beef Australia 2027. The committee is composed of beef industry representatives, practitioners, processors and Meat and Livestock Australia (MLA).

To align with peak turn off periods, entrants have an opportunity to have their cattle entries delivered over a twelve month competition phase, to their nominated meat processor for carcase judging. Entrants will be provided with results of their entries.

All winners will be announced at the 2027 AMPC National Beef Carcase Competition Awards Dinner, supported by MLA Meat Standards Australia on Tuesday 4 May at Beef 2027 (venue and time to be advised).

CLASSES

CLASS	DESCRIPTION	WEIGHT (KG)
Pasture Fed		
1	Pen of three Medium Trade chiller steers or heifers	200-280
2	Pen of three Heavy Trade chiller steers or heifers	280.1-360
3	Pen of three Export chiller bullocks	300-420
Grain Fed		
4	Pen of three Medium Trade chiller steers or heifers	200-280
5	Pen of three Heavy Trade chiller steers or heifers	280.1-360
6	Pen of three Export chiller bullocks	300-420
Open Class (unrestricted feeding)		
7	Pen of three Heavy Trade chiller steers or heifers	260.1- 360
8	Pen of three Heavy Export chiller steers or heifers (any breed)	360+

Note: *all classes are for a pen of three steers or three heifers, not mixed sex pens.*

DETAILS

CONDITIONS

1. Entrants should deliver their cattle on the nominated slaughter dates to their participating processor during the period between 1 January 2026 and 31 January 2027.

2. All grainfed cattle must meet AUS-MEAT specifications outlined in the National Feedlot Accreditation Scheme (NFAS).

3. All pasture fed cattle must not have had access to separated grains or grain by-products.

4. Open classes (Class 7 and 8) are open to exhibitors wishing to enter cattle from production systems that do not meet the criteria for grain fed or pasture fed classes.

5. Judging will be based on a modified ABCAS carcase grading system as approved by Beef Australia. The competition judging/scoring system being used will be subject to an ongoing audit under the AUS-MEAT MSA Grader Monitoring Program and the Beef Australia 2027 National Carcase Competition Committee.

6. All classes are for pen of three steers or three heifers- no mixed sex pens.

7. All cattle will be MSA Graded. Appropriate documentation will be required. Vendor Declaration and MSA form must accompany animals.

8. In a class, all animals in a pen must be owned by one Vendor.

9. Nominations close one month prior to the intended kill date. Kill dates 1 January 2026 to 31 January 2027.

10. It is the Entrants responsibility to decide on their processor and arrange slaughter of their cattle directly with the plant's livestock team.

11. Animals entered need to be identified by RFID or Visual ID and a farm management tag, to clearly identify entires prior to being trucked (sent to processor). The 3 animals that form a pen need to be clearly identified. If farm management tags are being used, please ensure your processor knows that they need to record these.

12. All carcases will be regraded with Tropical Breed content set to 'X' for the purpose of the competition.

13. All Grain fed animals are to fed for a minimum 100 days at a NFAS accredited feedlot with accompanying paperwork.

PRIZES

PENS

Trophies will be awarded to the winning pen in each class. Prize money will be awarded to first, second and third prize winners in each class as per the following:

- First - $1,200
- Second - $800
- Third - $600

All prize money will be deposited to the bank account details provided by exhibitors on their nomination form. Ribbons will also be awarded to first, second, third, fourth, fifth and sixth place in each class.

There will be a MSA Index Award whereby MLA will award a trophy to the winning pen of 3 carcases with the highest combined MSA Index scores.

The Champion Pen and the Reserve Champion Pen will be awarded to the Highest Scoring Pen of three in Classes 1-8.

INDIVIDUAL CARCASES

The Achievement Award will be awarded to the overall Champion Carcase and Reserve Champion Carcase. Championship trophies will be decided on individual carcase scores only (i.e. the highest individual score out of 100).

There will also be a MSA Index Award whereby MLA will award a trophy to the winning individual carcase with the highest MSA Index score.

DETAILS

HOW TO ENTER

All nominations must be made online via the Beef Australia website at **beefaustralia.com.au/carcasecompetition.**

By nominating online, entrants will be able to enter and pay nominations through a simple, secure and easy to use process.

The nomination fee is $155 (inc. GST) per entry (pen of three).

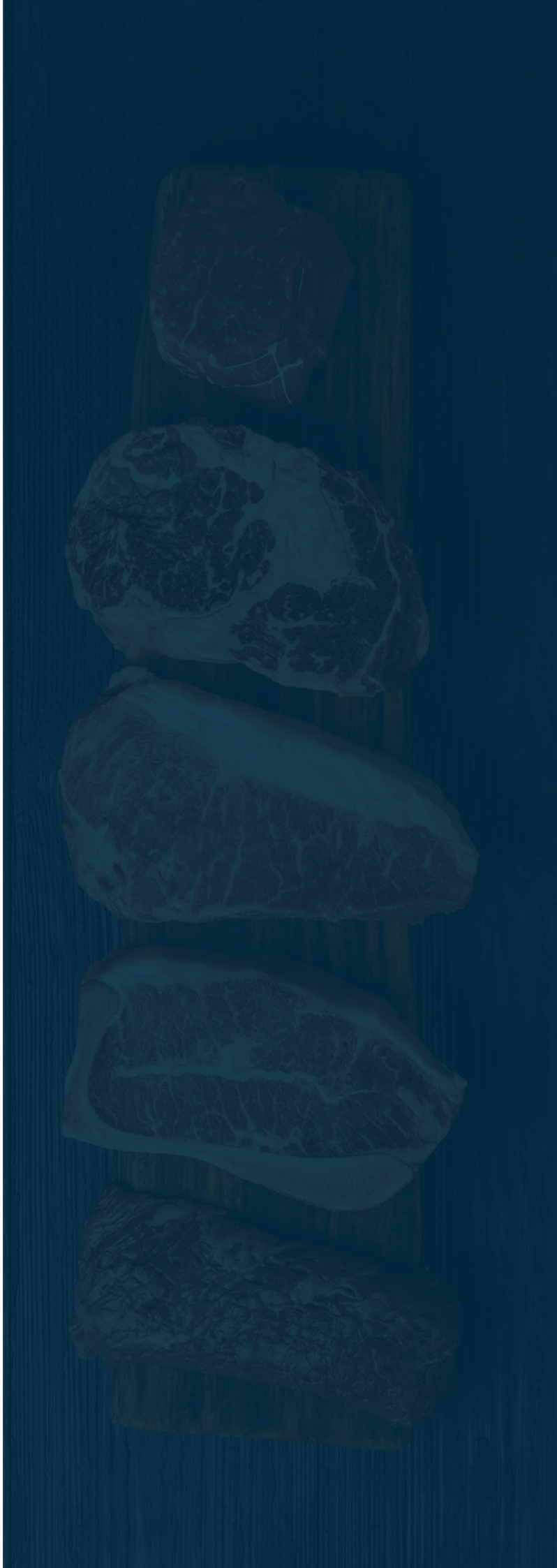
Nominations will close one month prior to the intended slaughter date of the entrant's cattle. The last slaughter date is 31 January 2027.

It is the entrants responsibility to decide on their processor and arrange slaughter of their cattle directly with the processing plant's livestock team.

Competition class specifications vs processors grid specifications
It is strongly recommended that you contact your preferred processing plant prior to submitting your online nomination.

Processor grid and market specifications will vary from the competition class specifications. It is important that you are aware of the processor grid and market specifications and eligibility criteria and how this might impact the price paid for your cattle at slaughter.

NB: some processing plants may not be able to process all classes of cattle. Refer to the 'Participating Processing Plants' list for contact details or contact your preferred plant for details.



JUDGING CRITERIA

JUDGING CRITERIA and POINTS ALLOCATION	
1. Market Specifications - P8 subcutaneous fat depth	5 points
Penalties	
• Out of carcase weight range	Disqualification
• Bruising (> Bruise score 4)	Disqualification
• Fat colour score - Classes 1, 2, 3 > 5	Disqualification
• Fat colour score - Classses 4, 5, 6, 7, 8 > 3	Disqualification
• Meat colour score - all classes - 1A or > 4	Disqualification
2. Lean Meat Yield	40 points
3. MSA Index	55 points
TOTAL	**100 points**

To receive MSA Eating Quality points, carcases must meet the minimum MSA carcase specifications of:

- Minimum of 3mm of subcutaneous fat at the rib measurement site
- Adequate subcutaneous fat distribution
- pH of 5.70 or less.

NB: All carcase points will be calculated using Achilles Hung hang method.

The MSA Index will be calculated:

- Excluding the impact of milk fed veal on the outcome
- Tropical breed content set as 'X'

Pen Bonus Points (total of 6 points) will be awarded as follows:

- Carcase weight – 2 points
- Lean meat yield – 2 points
- Eating quality – 2 points

1. COMPLIANCE TO MARKET SPECIFICATIONS

[5 POINTS]

Market specifications and classes for the 2027 National Beef Carcase Competition, supported by MLA Meat Standards Australia are shown in Table 1.
Processor grid and market specifications will vary from the competition class specifications. It is important you are aware of the processor grid specifications and eligibility criteria and how this might impact the price paid for

TABLE 1: MARKET SPECIFICATIONS BY CLASS

Class	Description	Carcase weight (kg)	Optimum subcutaneous fat depth P8 site (mm)
1	Medium Trade Pasture Fed	200-280	5-12
4	Medium Trade Grain Fed	200-280	5-12
2	Heavy Trade Pasture Fed	280.1-360	8-14
5	Heavy Trade Grain Fed	280.1-360	8-14
7	Heavy Trade Unrestricted Feeding	260.1-360	8-14
3	Export Pasture Fed	300-420	10-16
6	Export Grain Fed	300-420	10-18
8	Heavy Export Unrestricted	360+	10-20

1.1 Carcase Weight

Carcases outside the specified weights will be disqualified. Bonus points will be awarded where individual animal carcase weights within a pen are even, as shown in Table 2.

TABLE 2: CARCASE WEIGHT BONUS POINTS

Weight variance (kg)	Points
0-5	2
6-10	1

1.2 Dentition

There are no discounts for dentition for the purposes of the competition. No bonus points are awarded for dentition because ossification (a measure of physiological maturity of a carcase – younger, high growth animals have higher scores) is rewarded under the MSA Index.

NB: Exhibitors will need to adhere to the processing plants dentition requirements as per normal over the hooks trading grids and company requirements.

1.3 P8 subcutaneous fat depth

P8 subcutaneous fat depth is measured on the hot carcase at the P8 site over the rump and is the method of describing fatness in the AUS MEAT national carcase description language. It is commonly used to set market targets and for payment of premiums and discounts.

The optimum P8 subcutaneous fat depth is in the range set for each class in the carcase specifications in Table 1.

1.4 Fat colour

Fat colour is assessed on internal seam (intermuscular) fat at the quartering site and is recorded for the entrant's information but has no direct impact on eating quality. Excessive yellowing or softness of fat may affect the saleability of the carcase. Fat colour is determined using the AUS MEAT chips and ranges from 0 (bright white) to 9 (very yellow).

No points are allocated for fat colour. Carcases with unacceptable fat colour, as indicated in Table 3, will be disqualified.

TABLE 3: FAT COLOUR ELIGIBILITY

Class	Fat colour				
	1	2	3	4	>5
1	Eligible	Eligible	Eligible	Eligible	Disqualified
2	Eligible	Eligible	Eligible	Eligible	Disqualified
3	Eligible	Eligible	Eligible	Eligible	Disqualified
4	Eligible	Eligible	Eligible	Disqualified	Disqualified
5	Eligible	Eligible	Eligible	Disqualified	Disqualified
6	Eligible	Eligible	Eligible	Disqualified	Disqualified
7	Eligible	Eligible	Eligible	Disqualified	Disqualified
8	Eligible	Eligible	Eligible	Disqualified	Disqualified

1.6 Meat colour

Meat colour is assessed on the eye muscle at the quartering site and is recorded for the entrant's information but has no direct impact on eating quality. Meat colour is determined using the AUS MEAT chips and ranges from 1A (pale pink) to 7 (dark purple).

No points are allocated for meat colour. Carcases with meat colour scores 1A, 5, 6 and 7 will be disqualified.

1.7 Penalties

The following penalties and disqualifications will occur:

- Carcases outside the specified weights will be disqualified.
- Carcases with unacceptable fat colour, as outlined in Table 3 will be disqualified.
- Carcases with unacceptable meat colour, as outlined above will be disqualified.
- Carcases with severe bruising, bruise score greater than 4, will be disqualified.

2. LEAN MEAT YIELD

[40 POINTS]

Lean meat yield is the proportion of the carcase that is saleable as primal meat cuts and meat trimmings. It excludes bone and waste fat. High-yielding carcases are preferred which are heavily muscled with an adequate, even fat cover. The subcutaneous fat depth and fat distribution must be adequate to meet quality requirements.

The lean meat value will be shown to two decimal points to represent the lean meat yield potential of a whole carcase. Scores will be scaled to deliver a maximum of 40 points.

3. MSA INDEX
[55 POINTS]

The MSA Index is a single number and standard national measure of the predicted eating quality and potential merit of a carcase. The MSA Index is a number between 30 to 80, expressed to two decimal places (i.e. 54.62) to represent the eating quality potential of a whole carcase.

The MSA Index is independent of any processing inputs and is calculated using only attributes influenced by pre-slaughter production. It is a consistent benchmark which can be used across all processors, geographic regions and over time. It reflects the impact on eating quality of management, environmental and genetic differences between cattle at the point of slaughter.

Scores will be scaled to deliver a maximum of 55 points for eating quality. If carcases fail to meet MSA minimum requirements of pH and rib fat, they will not receive an eating quality score in the competition.

4. BONUS POINTS
[6 POINTS]

Bonus Points will be awarded to each pen of three carcases who have a minimum variation in:

- Carcase weight – 2 points (as outlined in Table 1)
- Lean meat yield – 2 points (as outlined in Table 6)
- Eating quality – 2 points (as outlined in Table 7)

TO ENTER

To enter Beef Australia's 2027 National Beef Carcase Competition, supported by MLA Meat Standards Australia, visit:

BEEFAUSTRALIA.COM.AU/CARCASECOMPETITION

SUPPLEMENTARY INFORMATION

TABLE 4: P8 FAT DEPTH POINTS ALLOCATION

P8 Fat Depth (mm)	Class							
	1	2	3	4	5	6	7	8
1	0	0	0	0	0	0	0	0
2	0	0	0	0	0	0	0	0
3	0	0	0	0	0	0	0	0
4	3	0	0	0	0	0	0	0
5	5	2	0	5	2	0	2	0
6	5	3	1	5	3	0	3	0
7	5	4	2	5	4	2	4	2
8	5	5	3	5	5	3	5	3
9	5	5	4	5	5	4	5	4
10	5	5	5	5	5	5	5	5
11	5	5	5	5	5	5	5	5
12	5	5	5	5	5	5	5	5
13	4	5	5	4	5	5	5	5
14	4	5	5	4	5	5	5	5
15	3	4	5	3	4	5	4	5
16	3	4	5	3	4	5	4	5
17	2	3	4	2	3	5	3	5
18	2	3	4	2	3	5	3	5
19	1	2	3	1	2	4	2	5
20	1	2	3	1	2	4	2	5
21	0	1	2	0	1	3	1	4
22	0	1	2	0	1	3	1	4
23	0	0	1	0	0	2	0	3
24	0	0	1	0	0	1	0	3
25	0	0	0	0	0	1	0	2
26-32	0	0	0	0	0	0	0	1
>32	0	0	0	0	0	0	0	0

SUPPLEMENTARY INFORMATION

TABLE 5: LEAN MEAT YIELD BONUS POINTS	
LMY	**Points**
All 3 carcases with LMY of 60.37% and above	2
All 3 carcases with LMY 58.68% and above	1

TABLE 6: MSA INDEX BONUS POINTS	
MSA Index	**Points**
All 3 carcases with MSA Index of 63.19 points and above	2
All 3 carcases with MSA Index of 61.10 points and above	1

TABLE 7: MSA INDEX PERCENTILE BANDS	
Percentile band	**Avg National Index**
Top 1%	68.46
Top 5%	66.32
Top 10%	64.84
Top 25%	62.16
Middle 50%	59.34
Bottom 25%	55.72
Bottom 10%	52.65
Bottom 5%	48.55
Bottom 1%	45.30

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