

THE GIPPSLAND FIELD DAYS 2006/2007 STEER TRIAL

Aim

The objectives of the Steer Competition are to demonstrate the carcass requirements of the domestic and heavy domestic trade markets and to provide information on the growth and carcass quality of steers and to provide a forum for discussion on many aspects of the beef industry.

The Competition.

All cattle start on the Lardner Park property in June and are weighed regularly with entrants viewing the cattle each weighing day.

Domestic Trade.

Cattle have to meet the following specifications for the domestic trade when they are turned off in November and January:

1. Standard Domestic Trade (Castricum Food Services)

Hot standard carcass weight	210 – 270kg.
P8 fat depth	5 – 14mm.

2. Heavy Domestic Trade (Castricum Food Services)

Hot standard carcass weight	270 – 310kg
P8 fat depth	6 – 12mm

There are heavy penalty points imposed if cattle do not meet these specifications.

MSA grading.

Carcases are judged at Radfords Abattoirs, Warragul. The national Meat Standards Australia (MSA) grading system is used by MSA staff to assess carcasses in the competition. The MSA measurements are then converted to carcass points by DPI staff using an Australian beef carcass appraisal method (ABCAM).

The 'tender stretch' system for hanging carcasses is used in the second turn off. As this makes it difficult to give these carcasses a butt score, muscling was judged solely on eye muscle area for this class.

Judging System details.

Details of the judging system are shown overleaf.

Domestic Trade

The MSA system is used for both the first and second turn off cattle. The judging criteria used are: muscle pH, weight for maturity and marbling. These are MSA measures used to estimate eating quality. Muscle pH (acidity or alkalinity) is closely related to tenderness, shelf life and meat colour.

Carcases need to be between pH 5.4 to 5.7 to grade MSA. For MSA, cattle need to be below a notional 30 months of age (maturity) determined by an 'ossification' score below 200. The degree of ossification is determined by change of cartilage to bone in the sacral (rump), lumbar (loin) and thoracic (rib) vertebrae.

For MSA there is no minimum marbling requirement but is described as some markets require marbling. Marbling is related to 'juiciness'.

Heavy Domestic Trade

Cattle for this trade have to meet the following specifications:-

Hot standard carcass weight	270 – 310kg
P8 fat depth	6 – 12mm

These carcasses are used by Castricum Food Services, Dandenong for their specialist trade in MSA beef to the restaurant market.

Other awards are given for meat yield and live yield. Meat yield is calculated from an Aus-Meat formula that uses carcass weight, rib fat and eye muscle area. Live yield is meat yield divided by liveweight after 12 hr curfew.

The 2006/2007 Competition.

The initial weight was taken on 26th June after a one week settling in period.

The herd was run in 2 mobs (1st turn-off mob and 2nd turn-off mob) on pasture with some hay and silage supplements. The tables below summarise the liveweight gain (empty weight) and carcass performance.

TABLE 1 – AVERAGE LIVELWEIGHT GAIN PERFORMANCE 2006/7

DATE	STANDARD DOMESTIC CLASS		HEAVY DOMESTIC CLASS					
	AVERAGE LIVE WEIGHT KG	AVERAGE LIVE WEIGHT GAIN Kg per day	AVERAGE LIVE WEIGHT KG	AVERAGE LIVE WEIGHT GAIN kg per day				
26/6/06	249	251*	287	293*				
27/11/06	469	426*	539	514*				
Wt Gain	220	175*	1.43	0.94*	252	221*	1.29	1.13*

* 2005/6 results

Average weight gains this year (1.43 and 1.29 kg /day) **have been the highest on record.** The average gains over the past 7 years have been 1.11 kg/day for the first turn off and 1.07kg/day for the second turn off.

Standard Domestic Trade

There were 36 steers in this class.

Five steers were outside specifications for fat (2 under, 3 over) and 6 were above specifications for carcass weight. Three carcasses were outside MSA specifications, 2 on meat colour (MC 4) and one for rib fat.(2 mm)

TABLE 2 – CARCASS DATA STANDARD DOMESTIC

Carcass details	2006/7	2005/6
Average Carcass Weight (kg)	252	238
Average Dressing %	54.1	55.9
Average P8 Fat Depth (mm)	8.2	5.5
Average rib fat (mm)	8	5.6
Average Eye Muscle Area (sq cm)	62.4	72.1
Average PH	5.37	5.52
Average Ossification Score	125	125

Heavy Domestic Trade

There were 34 steers in this class.

Three carcasses were overweight (4 last year) and 5 were underweight (5 last year). This year the P8 fat specs changed from 8-12mm to 6-12mm. Seven were underfat on P8 (8 last yr), 5 were overfat (2 last year). On an individual basis, 17 steers (50%) met the weight and fat specifications (35% last year). Two carcasses (1 last yr) did not grade MSA on pH.

TABLE 3 – CARCASS DATA HEAVY DOMESTIC

Carcass Details	2006/7	2005/6
Average Carcass Weight (kg)	288	284
Average Dressing %	53.4	55.4
Average P8 Fat Depth (mm)	8.6	8.4
Average rib fat (mm)	9.34	7.8
Average Eye Muscle Area (sq cm)	68.3	65.8
Average PH	5.55	5.6
Average Ossification Score	136	133

Steve Walsh
Beef Industry Officer
Department Primary Industries, Ellinbank.
Jan 2007

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SUMMARY OF AWARDS

(Team of two steers of the same breed)

DOMESTIC TRADE

Domestic Trade 210-270 kg Carcase Weight
5-14m P8 fat

1. COMBINED WEIGHT GAIN & CARCASE AWARDS

1st Prize SPONSORED BY COOPERS ANIMAL HEALTH

<u>Breeder</u>	<u>Breed</u>	<u>Points</u>
GG, JM & TI Cook	Balancer/Hereford	218.8

2nd Prize SPONSORED BY COOPERS ANIMAL HEALTH

Tesbury Partnership	South Devon	212.5
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3rd Prize SPONSORED BY COOPERS ANIMAL HEALTH

Three Oaks Trevor Hatch	Optimiser	212.0
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2. LIVE YIELD* AWARD

SPONSORED BY STEPHEN PASTURE SEEDS

(*Live Yield = saleable meat yield & dressing %)

<u>Breeder</u>	<u>Breed</u>	<u>Yield</u>
Lovande Blondes	Blonde D'Aquitane x Angus	38.3%

*Live Yield = Saleable meat yield x dressing %



HEAVY DOMESTIC TRADE

270 – 310 kg hot standard Carcase Weight
6 – 12 mm P8 fat

1. COMBINED WEIGHT GAIN & CARCASE AWARD

1st Prize **SPONSORED BY COOPERS ANIMAL HEALTH**

<u>Breeder</u>	<u>Breed</u>	<u>Points</u>
Salco Partners	Angus x Salers	220.6

2nd Prize **SPONSORED BY COOPERS ANIMAL HEALTH**

Salco Partners	Angus x Salers	219.4
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3rd Prize **SPONSORED BY COOPERS ANIMAL HEALTH**

Tesbury Partnership	South Devon	215.7
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2. HEAVY DOMESTIC LIVE YIELD* AWARD

SPONSORED BY WESTERN HERD GIPPSLAND

<u>Breeder</u>	<u>Breed</u>	<u>Live Yield</u>
Southern Cross	Galloway	36.8%

*Live Yield = Saleable meat yield x dressing %



FROM EITHER CLASS

1. HIGHEST WEIGHT GAIN PAIR (class 1)

SPONSORED BY RADFORD'S ABATTOIRS WARRAGUL

<u>Breeder</u> Tesbury Partnership	<u>Breed</u> South Devon	<u>Points</u> 1.86 kg/day
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2. RADFORD AWARD – BEST INDIVIDUAL CARCASE (Class 1 & 2)

<u>Breeder</u> Lindenbrook Past. Co	<u>Breed</u> Bazadaise x Angus	<u>Points</u> 82
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3. HIGHEST CARCASE SCORE PAIR (Class 1)

SPONSORED BY GALLAGHER AUSTRALIA

<u>Breeder</u> Lindenbrook Past. Co	<u>Breed</u> Bazadaise x Angus	<u>Av carcass score</u> 78 points
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4. HIGHEST INDIVIDUAL MSA EATING QUALITY (Class 2)

SPONSORED BY WESTERN HERD GIPPSLAND

<u>Breeder</u> Torwood Farm	<u>Breed</u> Angus	<u>Star Rating*</u> Av. 5 grilling primals = 4 star Av. all 16 primals = 3.48 star
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* MSA rates eating quality as 3 star (tenderness guaranteed), 4 star (premium tenderness) or 5 star (supreme tenderness)