



## AUSTRALIAN BEEF MARBLING

AUS-MEAT is Australia's red meat industry provider of agribusiness auditing, certification and training services.

A chiller assessment is conducted on every Australian beef carcass, these assessments are made by qualified accredited assessors, meaning all Australian beef must meet the minimum quality requirements outlined by the system in order to be sold for human consumption.

AUS-MEAT chiller assessments or gradings review meat colour, fat colour, marbling, rib fat, eye muscle area and ossification in order to characterise and classify product.

Marbling is the fat that is deposited between muscle fibres (intramuscular fat). Marbling is assessed on the chilled carcass at the M. longissimus dorsi muscle (eye muscle) and scored against the AUS-MEAT standard.

The AUS-MEAT Marbling system provides an indication of the amount of marbling in beef measured from 0 (least) to 9 (most). AUS-MEAT Marbling is assessed against the proportion of marbling to meat depicted in the Marbling reference standards.



Customers can trust that all JBS Australia fed beef is AUS-MEAT Graded, providing a consistent and reliable product that delivers tenderness and eating quality to keep them coming back.