



AUSTRALIAN AUS-MEAT MARBLING, MEAT COLOUR & FAT COLOUR

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.

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.

Meat Colour

Meat colour is the colour of the rib eye muscle (M.longissimus dorsi) as assessed in the chilled carcass and scored against reference standards in accordance with AUS-MEAT Chiller Assessment Standards.

Meat colour reference standards[^]



Fat Colour

Fat colour is the colour of the intermuscular fat lateral to the rib eye muscle on the chilled, quartered carcass. It is scored against reference standards in accordance with AUS-MEAT Chiller Assessment Standards from 0 (white) to 9 (bright yellow).

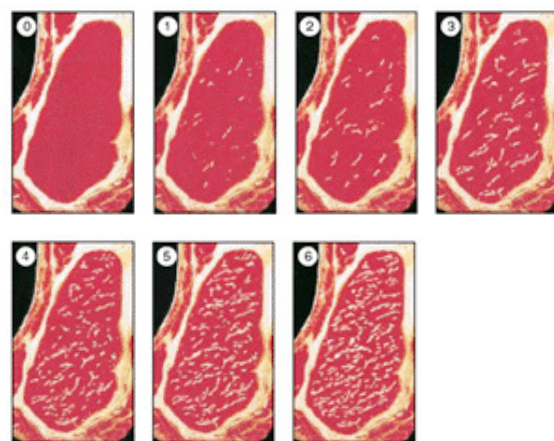
Fat colour reference standards[^]



Marbling (intramuscular fat)

Marbling is the assessment of the amount of intramuscular fat (fat is deposited between individual muscle fibres) in the m.longissimus dorsi. It is assessed on the chilled carcass, against reference standards. AUS-MEAT standard range from 0 (no marbling) to 6 (heavy marbling). MSA graders use US marbling standards, which have more gradations.

Beef marbling reference standards



* Meat Colour 7 - Colour darker than the 6 chip

Fat Colour 9 - Colour darker than the 8 chip

[^] Meat colour and fat colour shown are to demonstrate the colour range and should not be used for direct comparison as they will appear differently on screen and printed to the official AUS-MEAT colour chips.