

Protocol for MIJ Camera

Updated 10/12/2019, 25/02/2020

Certified Wagyu Beef (CWB)

Name	Tel	Email
Dr Michael Bradfield	082 857 0961	michael@wagyu.org.za
Elandri de Bruyn	072 435 8229	cwb@wagyu.org.za

Agency for Food Safety (AFS)

Name	Tel	Email
Louis Visagie	082 570 0176	louis.visagie@afsq.co.za

Responsible personnel at abattoirs

Volkstrust:	Johann Bouwer	084 455 5770	johann@vmco.co.za
Cavalier:	Mario Kleinsmit	082 447 3318	mariok@cavalier.co.za
Morgan Beef:	Douglas Morgan	083 306 3374	douglas@morganbeef.co.za
Beefmaster:	Morne Lockem	082 920 7151	morne@beefmaster.co.za
KLK Upington:	Werner Raubenheimer	076 399 2444	werner@klk.co.za

4 Fees (All fees are VAT excluded)

- AFS charge per km R4.50
- AFS day fee R150.00 per hour (to be divided by owners of the carcass)
- MIJ fee \$6.00 per carcass

[Owners of carcasses invoiced monthly]

5 Coordination

- AFS, together with CWB will coordinate the movement of the camera's between the various abattoirs.
- CWB has dedicated the responsibility to Elandri de Bruyn
- Abattoirs/Breeders will request scan dates from the CWB office for the next month.
- AFS will invoice CWB at the end of each month for carcasses scanned during that month
- CWB will invoice the owner of the carcass by the end of the month after receiving the AFS invoice.

6 Grading of Carcasses


- AFS must do a complete check using the provided check-list before and after each scanning.
- AFS must make sure that both batteries and the barcode scanner is completely charged before each scanning.
- Carcasses can only be scanned 72h after slaughter, to allow enough time for the carcasses to cool down and reach the correct core temperature.
- AFS must ensure that the camera is in good working condition before and after every scan session.
- Carcasses quartered if core temperature below 5 degrees (recommended)
 - No higher than 10 degrees (Critical)
 - Preferably at the 5th/6th Rib
 - AFS grader must take a measurement of at least three carcasses spaced throughout the chiller, to calculate an average core temperature of the carcasses.
 - Carcasses can only be quartered after the grader has ensured that the core temp. is below 5°C
- Carcass image taken no later than three hours after quartering the side
 - If only quarters done, re-cut and clean
- Wait at least 30 min after quartering the **last carcass** for the meat to bloom
- Emphasis on creating a clean, flat, single cut surface
 - If any carcasses are not correctly quartered it must be rectified immediately.
- A Fat Depth measurement (in mm at the 12th/13th rib) can also be taken.
- Producers are not permitted in the chiller and/or office while the carcasses are being imaged and the results are being compiled.
- The Abattoir will designate persons to help the grader with the handling of the carcasses in the chiller room.

7 Flow of Images

The abattoir will designate a person that will help the grader with uploading of the images onto the MIJ website, exporting the results and compiling the results sheet.

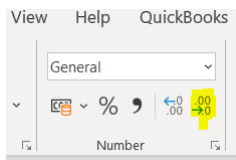
4.1 AFS approved grader takes the image

- Scan left side of carcass for uploading.
 - When scanning ensure that the muscle is clean of any fluids and bone saw dust. Use a knife or scrapper to clean the muscle.
 - Ensure that the rib eye lays is parallel to the rectangle of the camera hood. The whole rib eye must be visible and in the middle of the camera screen when taking the image.
- Uses barcode
- Folders on laptop arranged as follows:
 - Wagyu (Saved to Desktop)
 - MIJ camera
 - Abattoir name
 - Year and then Date of scanning in Abattoir folder
 - Create two new folders called Original and Uploaded
 - Go to <https://au.carcassdb.meatij.or.jp/account/login/?next=/market/aus/>
 - Uploads with *Body no:*
 - *(do body no Position 7 to 9 Morgan Beef)*

- Klick on "Upload"
- Drag and drop files into MIJ site
- Upload the .jpg files
- Click on "Home" to see results
- Click on search ()
- Choose date for example from year month day until year month day for example

2019 6 12 – 2019 6 12 will download all carcasses scanned on the 12th June

- Click export to your laptop
- File below is called "Carcass-data.csv" (note, computer setting for separator for decimal must be a . and not ,)
- Open file called Carcass-data.CSV
- **Round up figures when on or over 2.5 (2.5 becomes a 3, 2.49 becomes a 2.0)**
 - **Choose all field with decimals for example DMP, Dmf, Dma, DMs**
 - *Use Number round up i.e. the one on the right*



4.2 AFS exports grading score from above internet link

Taken at	Body no.	Dmp (%)	DMf	DMa (cm2)	DMs
2019-04-1	102	14	50	74	3
2019-04-1	104	22	74	65	6
2019-04-1	103	21	44		5
2019-04-1	107	20	92	63	5
2019-04-1	106	17	49	50	4
2019-04-1	105	16	53	55	4

4.3 **Abattoir must link body number with complete ear tag number**; Must include herd-year and sequential number for example **ABC190001 (Critical)**. The following also needs to be included as highlighted in yellow below:

- **Slaughter Date**: Date on which animals were slaughtered
- **RFID and DIMSA tags**: These alternate IDs are crucial for traceability and needs to be filled in.
- **Quarter Site**: The site at which the quarter cut was made preferably at the 5th/6th rib.
- **Carcass Owner**: Owner of the carcass on the day scanning took place
- **Hot Carcass weight**: Weight of the carcass immediately after slaughter (**in kg; one decimal allowed**)
- **Fat Depth 12th/13th Rib (Optional)**: The fat depth measured at the 12th/13th rib, this can be done with a ruler and must be recorded **in mm** (if available).

Taken at	Body no.	Dmp (%)	DMf	DMa (cm2)	DMs	Slaughter Date	Animal ID	RFID	DIMSA tag	Quarter Site	Carcass Owner	Hot Carcass weight	Fat Depth (Optional)
2019-04-30	30				2	2019/04/26	RVK170051	982 126053866429		5/6	Cavalier Feeders	398.2	
2019-04-30	00				3	2019/04/26	RVK170108	982 126053866417		5/6	Cavalier Feeders	370	

4.4 AFS emails CWB and abattoir above file and includes the date for example Carcass-data_12062019

4.5 AFS then sends images via <https://wettransfer.com/> to CWB office using email cwb@wagyu.org.za

- Choose “I agree”
- Add selected folder: 12062019
- cwb@wagyu.org.za
- Put in your email
- Click on transfer

4.6 All carcass results must be verified by the CWB office before it can be sent out to producers


4.7 The abattoir will send the final results to the producers via email, as soon as it is received

4.8 All Wagyu carcasses must be stamped with CWB stamps

- Stamp each quarter with the corresponding Marble Score
- Cut a small piece of fat away so that the stamp stays on.

8 Office

- **Office uses “results” sheet and creates abattoir/kill movement form and fates animal on system. Also uploads the MIJ results.**
- Office sends invoice to carcass owner once a month for the MIJ image, Transport, day fee and admin fee
- Each abattoir has its own folder
- Each Scan date has its own folder within abattoir
- Three folders: Original Images, Final uploaded images, Excel results

Subject:	Protocol for MIJ Camera		
Approved by:	CWB Board	Revision:	20.1
Signature:		Effective Date:	10 Dec 2019
		Revision Date:	25 Feb 2020