

Protocol for grading Wagyu carcasses at abattoir

V21.2

04/08/2021; 1/09/2021

Proposal for grading Wagyu carcasses for abattoirs requiring results by 15h00 on the same day.

Abattoir to provide the CWB office at least 3 days notification of scan date. A same day grading will only work if IMQAS/AFS or applicable grader is available before 06h30 with an abattoir staff member to quarter.

1) Temperature

Critical

- Needs to drop to below 5 degrees before quartering
- Easily achieved over 72 hours (Friday to Monday for example)

2) Quartering (usually takes 3 minutes per carcass)

- Done by abattoir staff
- Designated abattoir staff member takes the temperature and documents it. Must be below 5 degrees:
- Abattoir and AFS/IMQAS Staff member told on Friday to be at abattoir early on Monday morning.
- Use an experienced staff member to ensure quicker quartering
- Start quartering by 06h30 **at the latest**.
- AFS/IMQAS staff member must be present to ensure proper quartering.
- For 30 carcasses the process should be completed within 90 minutes
- Only quarter the left side.

3) Blooming

- Takes 30 minutes after last carcass has been quartered. If more than 30 carcasses management needs to be available to ensure that quartering and imaging occurs concurrently. This needs to happen in 30 carcass batch intervals.

4) Imaging starts at 08h30 with the Masterbeef APP

- Usually takes 3 minutes per image (AFS/IMQAS/Grader)
 - Abattoir manager ensures barcodes are not damaged and is readable.

5) Abattoir office upload photo's 10h00


- Depends on the WIFI speed (Should be achievable within 15 minutes for 30 carcasses).
- Abattoir office links carcass image to carcass number and animal information. Then sends initial results to CWB office.

(NOTE: RESULT IS DEPENDENT ON REASSESSMENT. RESULT ONLY USED FOR LINKING CARCASS INFORMATION WITH ANIMAL INFORMATION)

This process cannot be delayed. Animal details must be correctly linked to carcass at point of slaughter.

- 6) **Re-assessment** 10h30 -13h30 if results are correctly submitted:
 - Carcass results from several abattoirs are done simultaneously
 - On each eye muscle, the image is cropped (hence the results differ with initial result).
 - Each image takes ≈ 5 minutes to re-assess but depends on WIFI speed
- 7) **Verification** 13h30 -15h00
 - Flag outliers
 - Considers quartering, lighting, sheen, camera positioning challenges.
- 8) **Results available by 3pm if above is implemented.**
- 9) **Stamp grading (RSA):** AFS/IMQAS/Grader to grade carcass with an Official SAMIC approved stamp on each quarter using MS1-2, MS3, MS4-5, MS 6-7, MS 8-9, MS9+.

(Mandatory by 15 December if abattoir slaughters more than 15 carcasses per week). Recommended to be implemented over the next six months (15th December 2021)

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