

Protocol for grading Wagyu carcasses at abattoir V21.2

04/08/2021; 1/09/2021; 10/03/2022

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 (or 06h00 when there is more than 30 carcasses) 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)
- When there are more than 30 carcasses, the abattoir staff take the carcass temp. for quartering and the grader will verify the carcass temp.

2) Quartering (usually takes 3 minutes per carcass)

- Done by abattoir staff
- Designated grader/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 with the Masterbeef APP/MIJ CAMERA

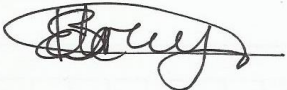
- Usually takes 3 minutes per image (AFS/IMQAS/Grader)
 - Abattoir manager ensures barcodes are not damaged and is readable.
- When there are more than 30 carcasses to be scanned 2 extra abattoir staff members must be made available to help with carcass spacing in the chiller until all the images have been taken

5) Abattoir office upload photo's

- 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 RESULT MAY NOT BE SHARED.)

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

- 6) **Re-assessment** 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**
 - Flag outliers
 - Considers quartering, lighting, sheen, camera positioning challenges.
- 8) **Results available by 3pm if above is implemented (Note: May be later if number of carcasses are more than 30).**
- 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+.

Subject:	Protocol for grading Wagyu carcasses at abattoir		
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Signature:		Previous revision	01 September 2021
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