The next evolution for the sheepmeat industry

In a first for the Australian sheepmeat industry, Meat Standards Australia (MSA) and its research partners have developed a sheepmeat cut by cooking method model. Now, we need the help of processors and brandowners to prepare this model for commercialisation.

Based on over 10 years of research, the MSA sheepmeat cut by cooking method model will revolutionise the sheepmeat industry by enabling processors and brand owners to extract further value across the supply chain, through eating quality segregation. The commercialisation of the MSA sheepmeat model has the potential to also incentivise and reward producers by creating opportunities to boost profitability and productivity.

How does the model work?

The model uses three measurements on each carcase: hot carcase weight, lean meat yield and intramuscular fat (IMF). The MSA model then predicts the eating quality of nine cut by cooking method outcomes (grill and roast) for each carcase.

There is further research underway which will allow additional cut by cooking methods to be utilised in future model versions, including stir fry, slow cook and low-n-slow barbeque.

Inputs

- Hot carcase weight (HCW)
- Lean meat yield (LMY)
- Intramuscular fat (IMF)

Outputs

Grill	Roast	
knuckle	knuckle	★★★★★ 5STAR Supreme Quality
loin	leg	★★★★ 4STAR Premium Quality
outside	rack	GRADED
rump	shoulder	UNGRADE
topside		

What's next?

To support the commercialisation of the MSA sheepmeat model, a series of development activities are underway. These initiatives can't be completed without our stakeholders' participation and are critical to ensure the sheepmeat industry can start utilising the model, as IMF and LMY technologies are commercialised.

What activities are underway that I can get involved in?

The MSA team are conducting benchmarking activities to understand the range in eating quality in the commercial flocks across Australia. This can help supply chains to understand the eating quality range of the population they are processing.

This information collected on your commercial supply will support discussions and understanding around the value proposition for branding opportunities and product segregation. These branding discussions can also be supported with market insights and expertise across the broader MLA team.

Determining the system requirements to underpin the model implementation on plant and feedback to producers.

Identifying any practical implications of technology installation and possible process changes.

Creation of resources and further on-farm adoption activities to support your producers to make on-farm changes to improve performance, along with answering any questions in relation to the MSA sheepmeat model

Contact

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