**Activity 3**

**Part A - Current market specifications**

Select three different beef markets relevant to production on the property you have worked on (or your local region).

Find out the current market specifications for these three markets and record the details in the table you have just downloaded. Make sure you use the AUS-MEAT language.

|  |  |  |  |
| --- | --- | --- | --- |
| Description | Market 1 | Market 2 | Market 3 |
| Sex |  |  |  |
| Dentition |  |  |  |
| Fat range |  |  |  |
| Hot Standard carcase weight |  |  |  |
| Muscle shape |  |  |  |
| Fat colour |  |  |  |
| Marbling |  |  |  |
| Eye muscle area |  |  |  |
| Fat distribution |  |  |  |
| Bruising |  |  |  |
| Meat colour |  |  |  |
| pH |  |  |  |
| Tenderness |  |  |  |
| Breed |  |  |  |
| Chemical application history |  |  |  |
| QA requirements |  |  |  |
|  |  |  |  |

**Part B – Live animal characteristics**

Now work through the specifications with the meat buyer at the processing plant. Then list the characteristics of live animals which will meet each market. Use the AUS-MEAT language to describe the cattle.

|  |  |  |  |
| --- | --- | --- | --- |
| Description | Market 1 | Market 2 | Market 3 |
| Liveweight |  |  |  |
| Sex |  |  |  |
| Breed |  |  |  |
| Horn status |  |  |  |
| Condition |  |  |  |
| Vaccination status |  |  |  |
| Muscling |  |  |  |
| Fat cover |  |  |  |
| Property/owner history |  |  |  |
| Chemical history |  |  |  |
| Tick/BTEC history |  |  |  |

Are these criteria consistent with the production objectives of the property you work on? Can you meet the requirements of these markets?