Session 36 No.22



Relationship between grading scores and image analysis traits for marbling in Angus, Hereford and Japanese Black x Angus in Australia Maeda Sakura¹, Polkinghorne Rod², Kato Keisuke¹, Kuchida Keigo¹

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Introduction

Beef carcass grading systems

- Two major standards in Australia
- Australian Meat Industry Classification System
 - All carcasses are assigned based on Aus-meat
- MSA Meat Standard Australia
 MSA has been developed from consumer testing to suit consumer needs

Marbling Score (MB)

Assigned by the grader's visual judgment Aus-meat 0-9 | MSA 100-1100

Examples of MB standard image

MB is important for EATING QUALITY but difficult to grade precisely

ro grade precisely Purpose

Visual judgment is **RIGHT**?

To investigate the accuracy of the MB

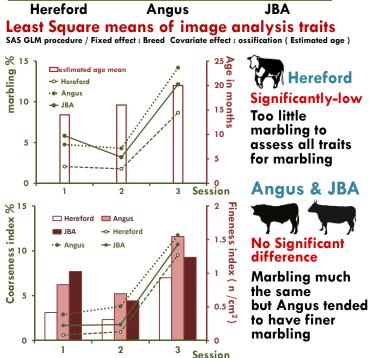
We tried to

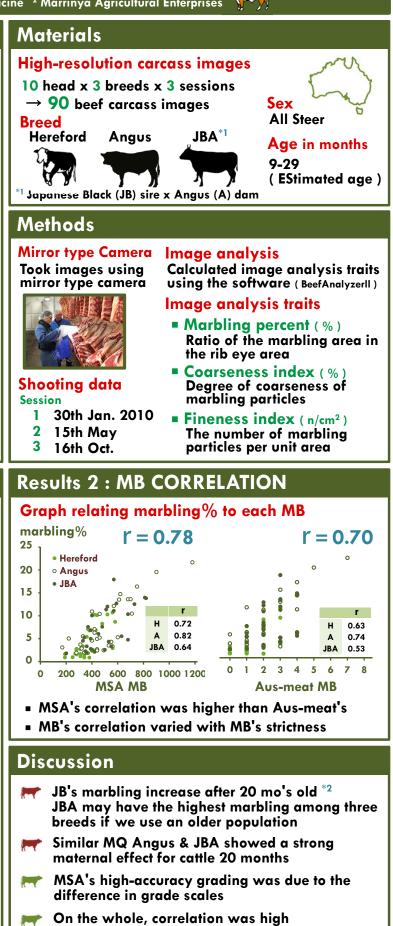
- measure meat quality of 3 cattle breeds
- compare the relationship between grading scores and image analysis traits for marbling

Results 1 : MEAT QUALITY (MQ)

High-resolution digital images







Conclusion

- ⇒ Grading was accurate for low marbling meat
- ⇒ Need more research for high marbling