#### Using Intramuscular Fat % to Predict Marbling

#### Applications for the Australian beef industry

Sarah Stewart, Graham Gardner, Garth Tarr









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Session 32: The role of marbling in beef quality – development, importance, measurement and harmonisation

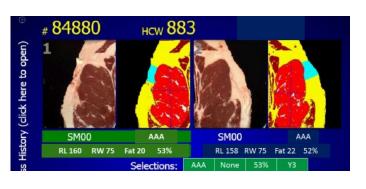
#### **Outline**

- \$AUD34 million to accelerate the development of objective carcass technologies
- Challenges with using marbling to calibrate devices
- Chemical IMF% as an alternative trait
- Hypothesis
- Model development
- Validation performance
- Industry application



#### Objective carcass grading

- Develop and commercialise technologies
- Opportunity to grade carcasses using objective traits
- Chemical Intramuscular fat %
- New technologies that do not require a cut surface





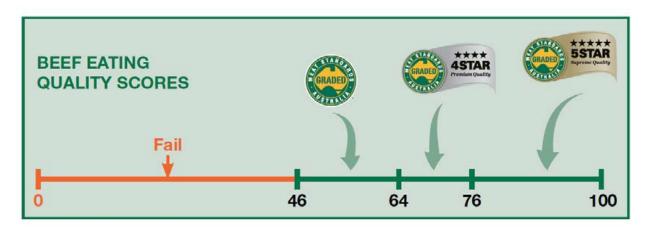






# But current industry standard is visual marbling

- Human based assessment of visible IMF%
- AUS-MEAT marbling
- MSA marbling score
- MSA eating quality model
- Key profit driver for beef brands

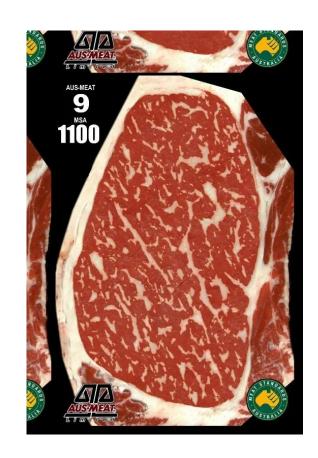






#### Several issues

- Subjective human based assessment = biased
- Affected by day, grader, time
- Multiple technologies require calibration and accreditation
  - Subjective traits = shifting target
  - Cannot directly compare technologies if tested separately
- Marbling score limit
  - Prevents accurate feedback to producers
  - Inconsistencies in brand segregation
  - Softens price signals



#### An alternative standard - Chemical IMF%

- Objective and repeatable trait
- Positively influences tenderness, juiciness, flavour
- Comparable precision to MSA marbling in MSA model
- Standardized and AUS-MEAT accredited method of determining fat%
- Displace visual marbling scores?

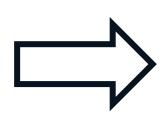


Significant disruption to the beef industry!!!

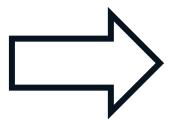
## A more flexible approach is required to reduce disruption

## Develop industry models that convert IMF% into marbling







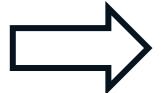


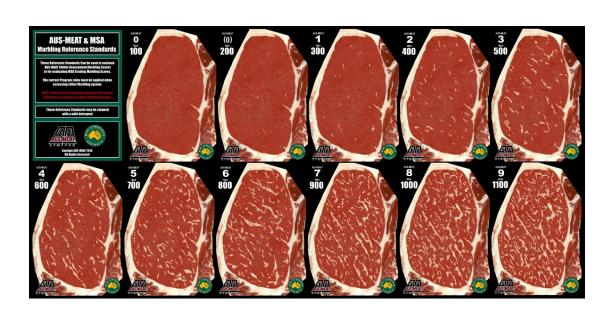
Industry application

#### Hypothesis

Conversion models will precisely and accurately predict marbling when independently validated







## Experimental design

#### Pooled industry datasets (n = 5513)

- Beef Information nucleus herd
- AUS-MEAT accreditation trials
- Multiple carcass categories



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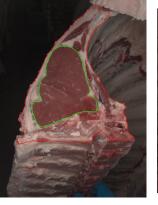


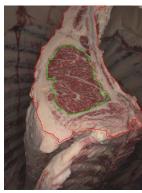


**Carcass grading** 

#### 24 hours post-slaughter

- 10-13<sup>th</sup> rib
- 1 hour bloom





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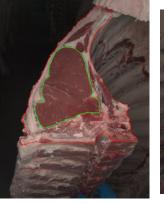


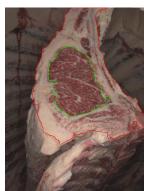


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**Chemical IMF%** 





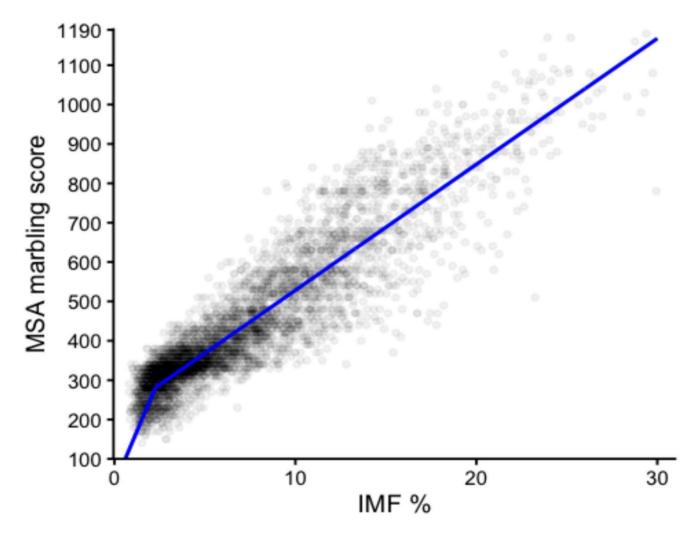


#### Lab based Near Infrared Spectroscopy

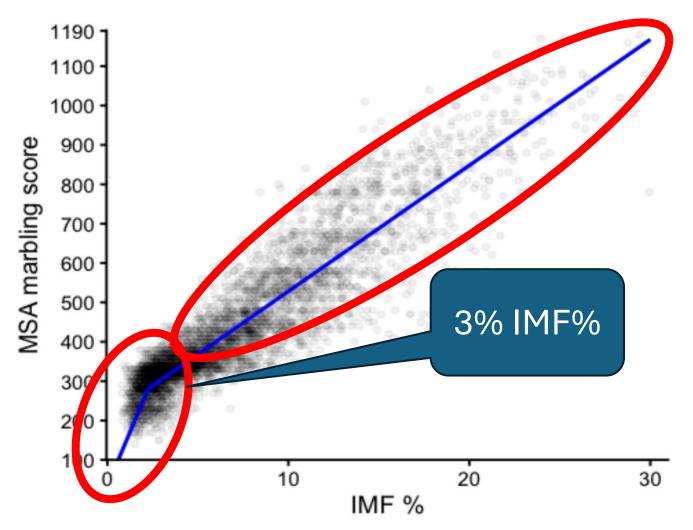
Calibrated by chloroform Soxhlet extraction

	Overall (N = 4850)	Validation (N = 663)
MSA marbling score		
Mean ± SD	436 ± 174	466 ± 209
Range	140 – 1180	140 — 1140
AUS-MEAT marbling		
Median ± SD	1.0 ± 1.74	1.0 ± 2.07
Range	0 – 9	0 – 9
Chemical IMF%		
Mean ± SD	7.06 ± 5.01	7.86 ± 6.29
Range	0.808 – 30.0	0.43 - 32.25

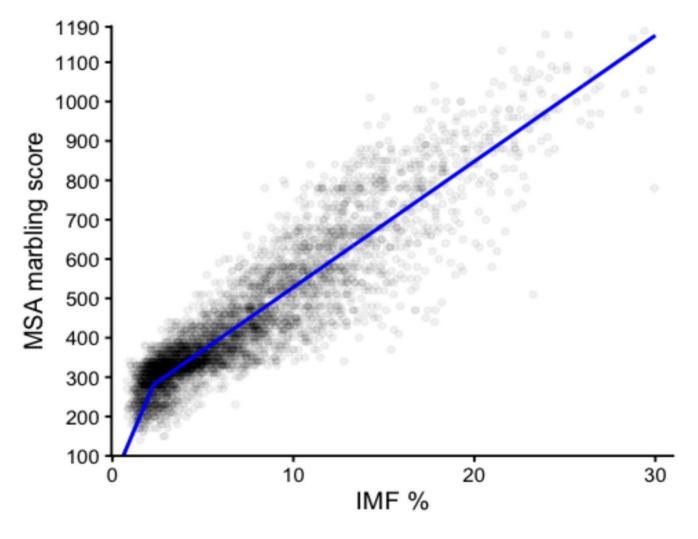
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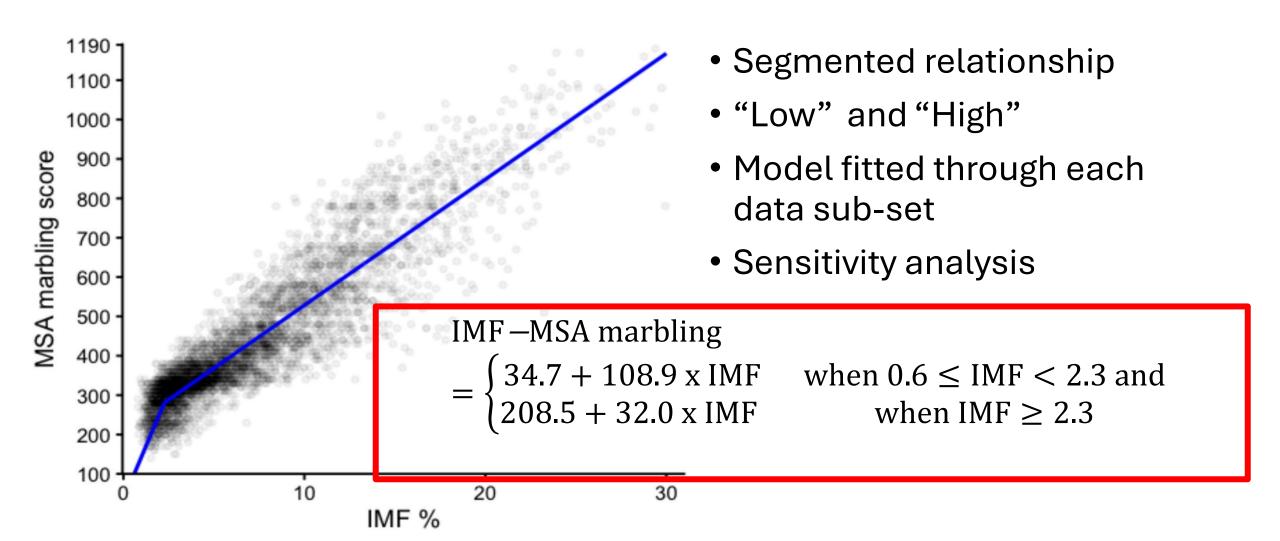
- Segmented relationship
- "Low" and "High"

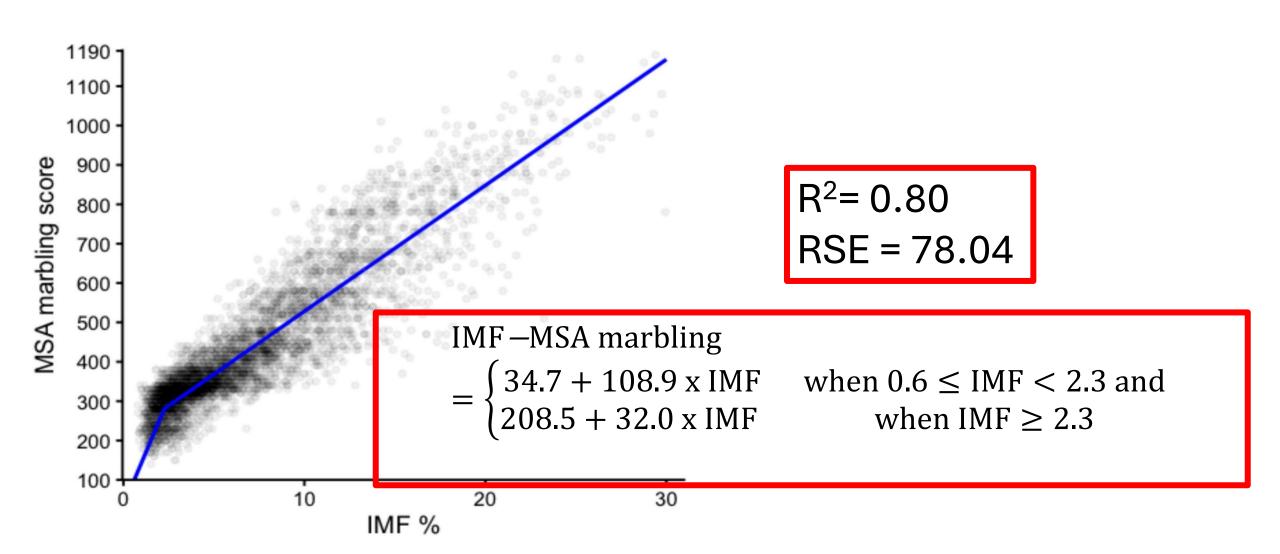


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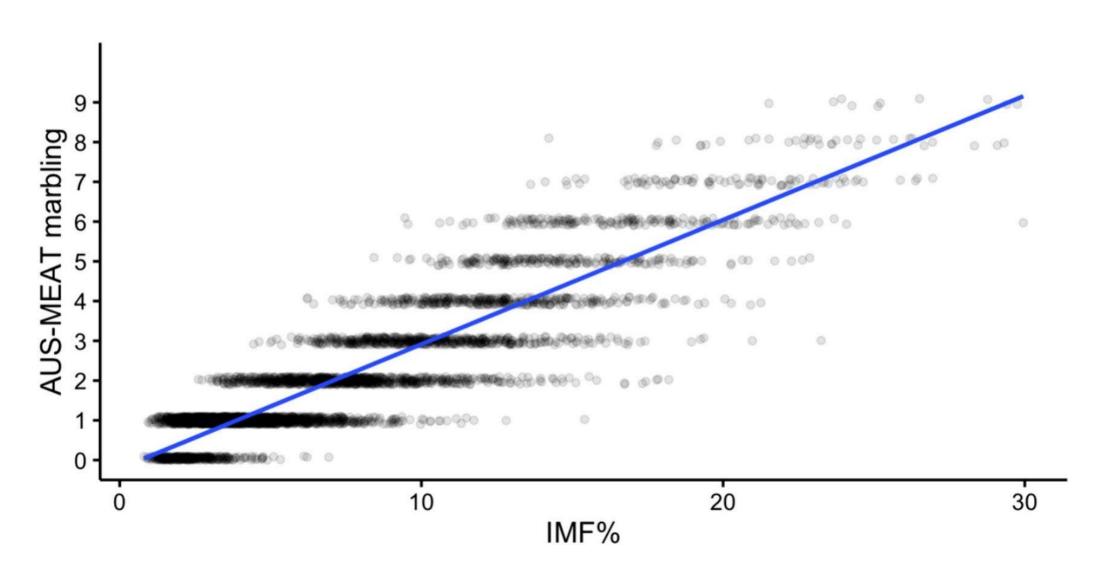


- Segmented relationship
- "Low" and "High"
- Model fitted through each data sub-set
- Sensitivity analysis

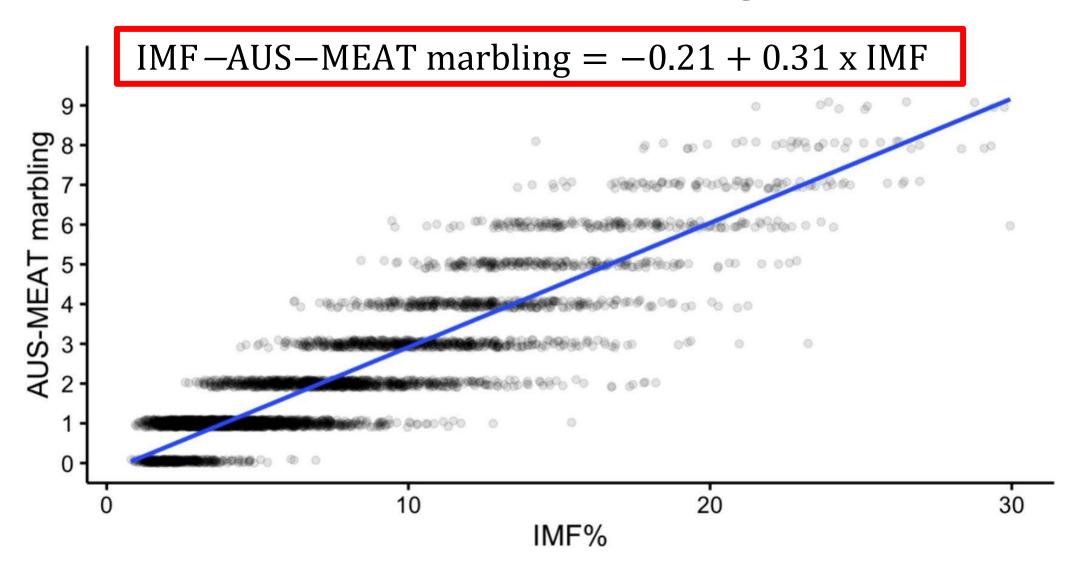




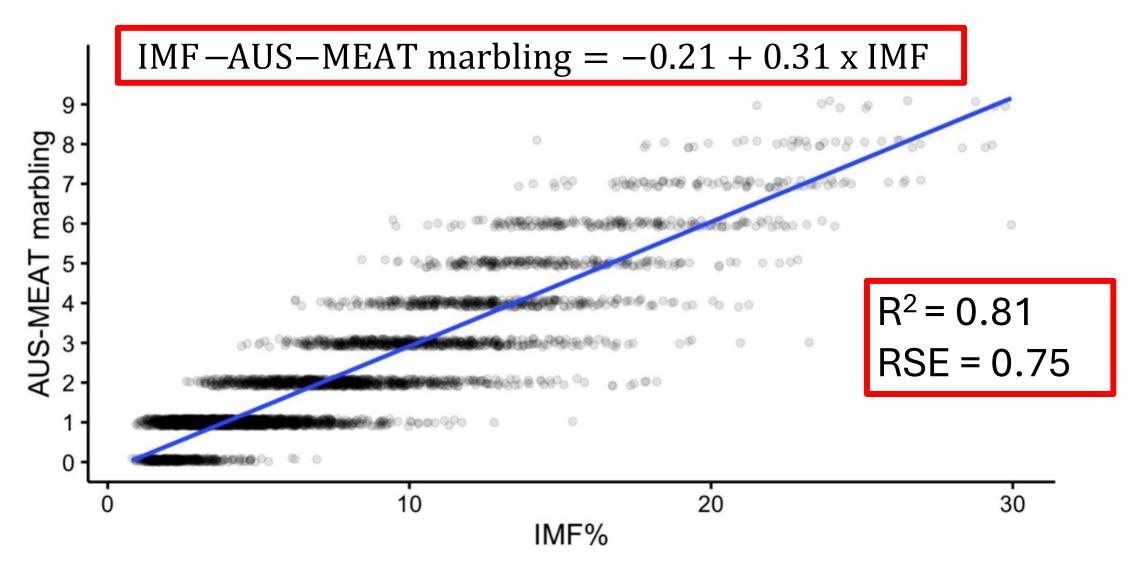
### Analysis – AUS-MEAT marbling



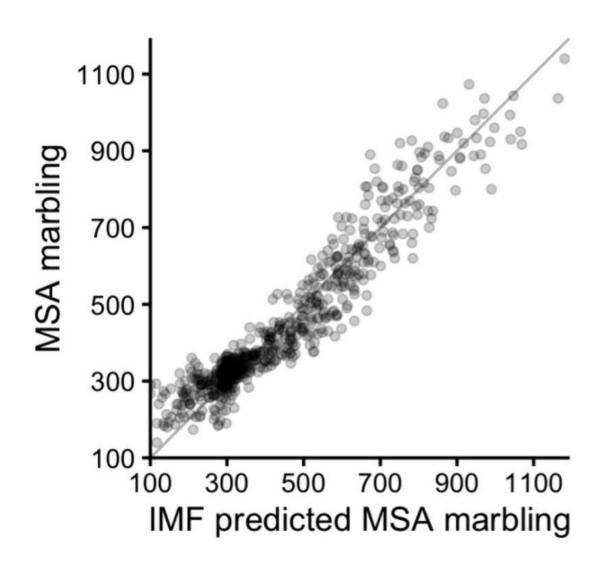
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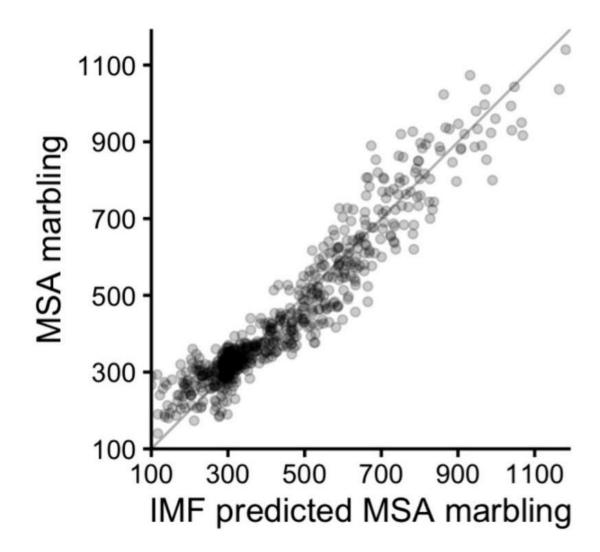


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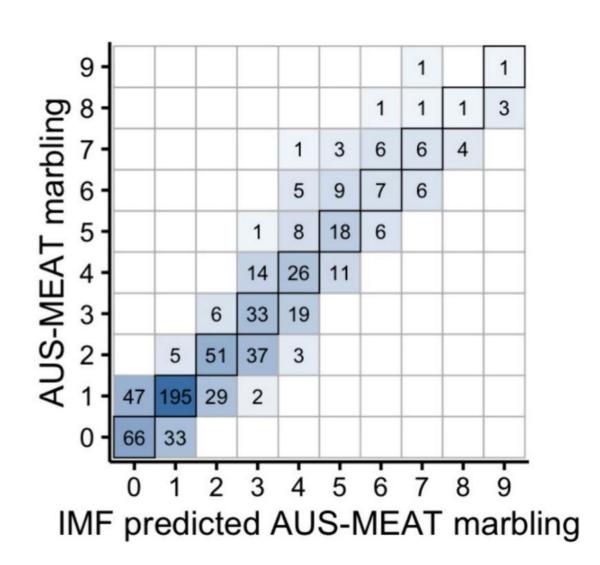


## Independent validation

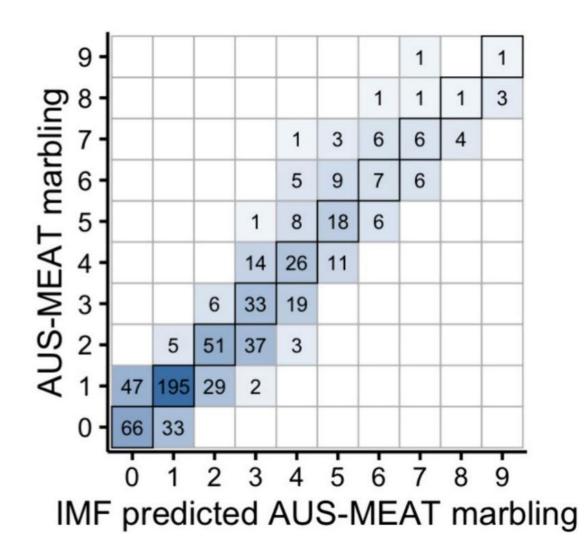




R<sup>2</sup> = 0.91 RSE = 57.9 Bias = -0.54 Slope 0.90



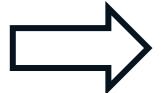
R2v = 0.88 RSEv = 0.68 Bias = 0.06 Slope = 0.94

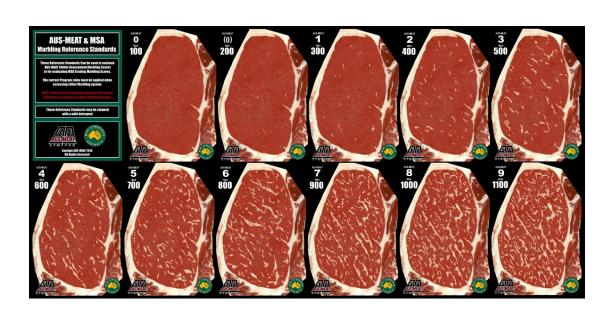


#### Hypothesis

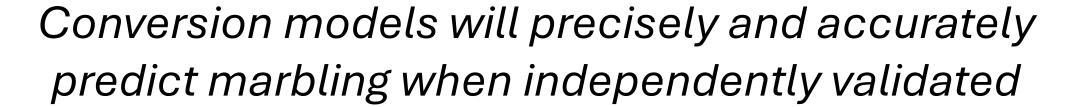
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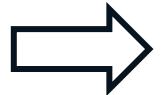


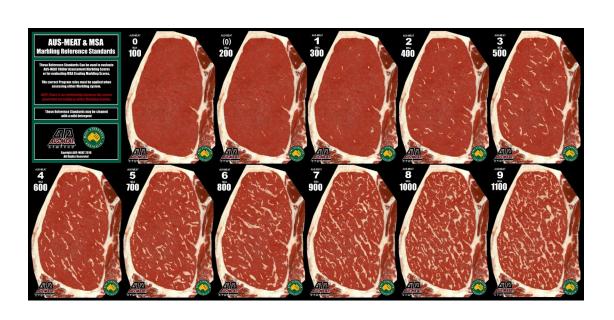


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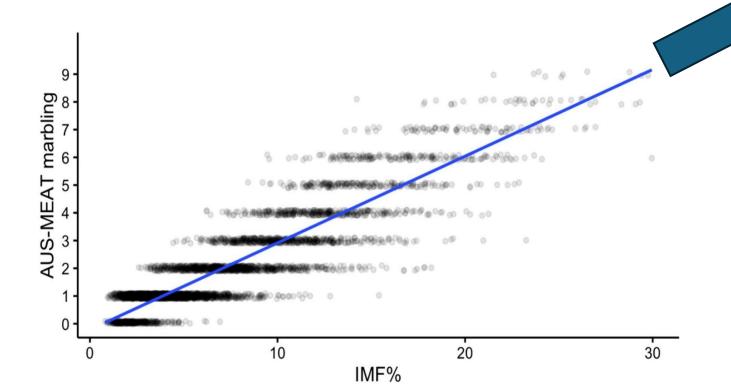


#### Industry application

- Simple models can convert IMF% into MSA and AUS-MEAT marbling scores
- Objective grading technologies can be calibrated against chemical IMF%
- IMF%-derived values can be used as inputs into MSA grading
  - Minimal disruption as trading language unchanged
  - Increase precision of eating quality prediction

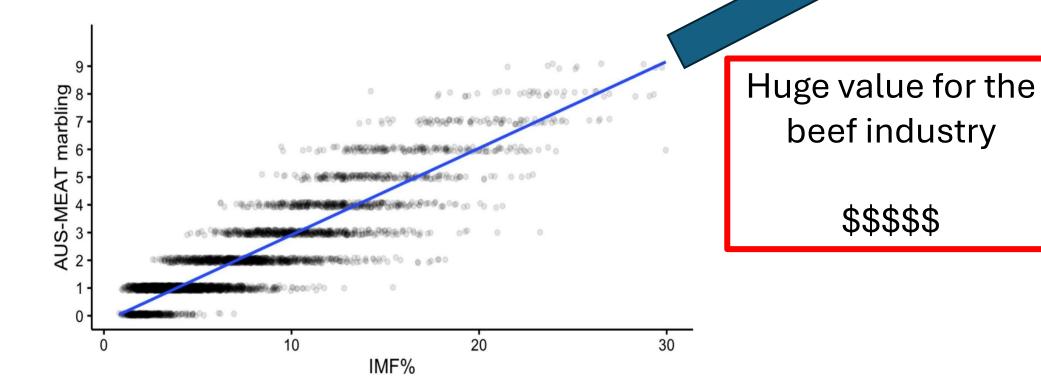
#### Industry application

 Industry defined models could extend AUS-MEAT and MSA marbling scores



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#### Thank you

















































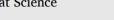






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Using chemical intramuscular fat percentage to predict visual marbling scores in Australian beef carcasses

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