

MSA Assessment



Cedar Creek Company can provide MSA-accredited graders, with MSA-accredited software on a hand-held device to capture and record MSA-grading characteristics. The system can also be used for grading with user-definable and selectable CA fields for non-MSA carcasses.

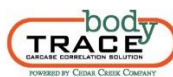
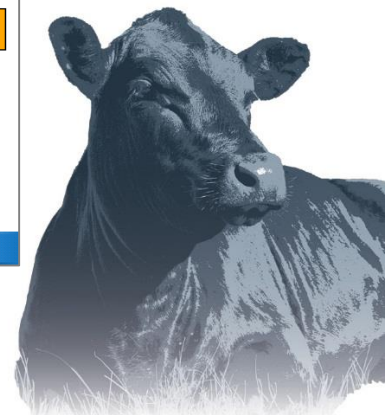
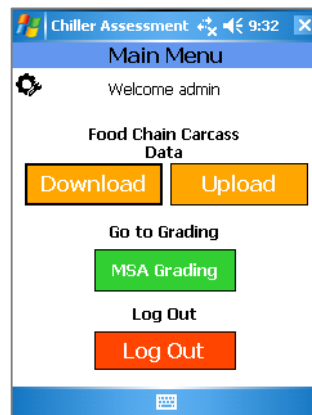
Meat Standards Australia (MSA) has defined grading and eating quality standards for Australian beef cuts. MSA grading requires results to be aggregated per carcass with data taken from the grower, processor and from chiller assessment. Virtually all steps in processing have some impact on the eating quality, therefore requiring the MSA-grader to include multiple measurements and scores per carcass on the processing floor.

This data can be captured in real time against the Livestock Booking in CCC's FoodChain, and uploaded to the MSA database to comply with MSA regulations.

The system features:

- ♦ The ability to scan carcass tickets, retrieve relevant information and record data against a specific body. Single source data – entering once reduces errors and saves operator time.
- ♦ The ability to capture all MSA-grading data within the Chiller. The units have a store and forward method for customers that may not have a wireless network in the Chiller.

- ♦ Chiller Assessment AND full MSA-Grading function settings, per device.
- ♦ Specific reporting modules within FoodChain for MSA grading results. Ability to view summaries of all carcass data based on lot, plant boning run numbers and grader.
- ♦ Real-time results generated per carcass, for the cut-cook scores and calculation of the plant boning run numbers.
- ♦ Kill floor data capture including – hot ossification, hump height, hang method, hide puller damage, rinse.
- ♦ Compatibility with Windows CE and Android, plus multiple brands of scanning devices.
- ♦ Full integration with CCC's Livestock Procurement Module and kill agenda, for things such as – Saleyard, MFV, BSA eligible, HGP, EPBI and dispatch time.



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Data captured prior to Chiller Assessment:

- ◆ Body number and lot number
- ◆ Carcase weight
- ◆ Sex
- ◆ Hang method
- ◆ HGP (Hormonal Growth Promotants)
- ◆ Saleyard
- ◆ Rinse
- ◆ Dentition
- ◆ Milk Fed Vealer (MFV)

Data which can be captured on the device includes:

- ◆ Ossification
- ◆ Hump height
- ◆ Rib
- ◆ Rib fat
- ◆ Eye muscle area
- ◆ Aus-MEAT marbling
- ◆ MSA marbling
- ◆ Meat colour
- ◆ Fat colour
- ◆ PH
- ◆ Loin temperature
- ◆ Fat distribution
- ◆ MSA misc fail
- ◆ Hide-puller damage
- ◆ DNA
- ◆ EPBI (bos indicus)
- ◆ Despatch time
- ◆ MSA-grade code

Cedar Creek Company's solutions have been created specifically for the meat and perishable food industry. CCC works with companies of all sizes and projects of all scales. Our solutions are modular and flexible, which means they can be tailored to integrate with your business' demands and specific requirements.

CCC's systems will enable you to focus more on your customers, production and sales rather than processing bottlenecks, inconsistencies and inefficiencies.

Are you ready for a chat or would you like to find out more? Call us on (07) 3356 0999 or email craig.daff@cedarcc.com.

Get started today!

SOFTWARE AND HARDWARE SYSTEMS

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 **Cedar Creek**
COMPANY

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