

# CHILLER ASSESSMENT

## RIB FAT MEASUREMENTS

### Subcutaneous Rib Fat Measurement **RF**

Rib-fat is the thickness of subcutaneous fat in millimetres (mm) measured at a specific position on a forequarter.

### Total Rib Fat Measurement **TRF**

Total rib fat is the thickness of the subcutaneous and intermuscular fat at a specific position on a forequarter.



## MARBLING (Intramuscular fat) **MP**

Marbling is the fat that is deposited between individual muscle fibres of the M. longissimus dorsi. It is assessed in the chilled carcass and scored against reference standards in accordance with AUS-MEAT Chiller Assessment Standards.



## MEAT COLOUR **MC**

Meat colour is the colour of the rib eye muscle (M. longissimus dorsi) as assessed in the chilled carcass and scored against reference standards in accordance with AUS-MEAT Chiller Assessment Standards.



## FAT COLOUR **FC**

Fat Colour is the colour of intermuscular fat lateral to the rib eye muscle. It is assessed in the chilled carcass and scored against reference standards in accordance with AUS-MEAT Chiller Assessment Standards.



## EYE MUSCLE AREA **EMA**

Eye Muscle Area is the area of the rib eye muscle, calculated in square centimetres.

