

## GENERAL RULES AS DETERMINED BY THE WINDHOEK SHOW SOCIETY FOR THE SLAUGHTER OX COMPETITION FOR THE YEAR 2018.

### 1. AIM.

The Regional and National Agricultural Shows is mainly an exhibition of stud breeders. The National Show Carcass Championship promotes the different breeds, by demonstrating to the producer and general public, those attributes in the live animal which translates into optimum carcass quality through an intensive feeding program.

### SLAUGHTER OX SECTION

#### 2. THE NATIONAL HOOF/CARCASS CHAMPIONSHIP.

- 2.1 The competition will be known as **the FEEDMASTER of Namibia** slaughter ox competition with the emphasis eventually placed on the National carcass competition.
- 2.2 Feedmaster who acts as sponsor will also be the owner and administrator of competition rules and scorecards.
- 2.3 The championship will consist out of several Regional hoof and carcass competitions that will eventually lead to the National carcass championship, determined by the way of the judge's scorecards.
- 2.4 The judging criteria for carcasses must at all times be coupled to the current carcass classification system in use at all abattoirs throughout Namibia as to convey the right marketing message.
- 2.5 Judging will be conducted visually on live animals and carcass characteristics respectively and will be measured by RTU scanning on the hoof.
- 2.6 Participation is open to all communal and commercial producers.
- 2.7 The hoof and carcass competitions will act as two individual competitions, each with its own judging criteria and prize money.
- 2.8 A different judge may be used to determine the National Champions in each category according to the judge's scorecards on Regional level.
- 2.9 The Windhoek Show Society will appoint judges to assist.
- 2.10 On the appointment of these judges, the latter must be informed of the stipulations, rules, regulations and requirements as prescribed by Feedmaster and the Windhoek Show Society for actual participation.

### **3. GENERAL REQUIREMENTS FOR ENTERING THE COMPETITION.**

The age class allowed into the competition shall be slaughter cattle having temporary (0) to (6) permanent incisors. **The minimum weight of each ox must be 350 kg. (No groups)**

- 3.1 Only steers shall be entered into the competition, by an individual exhibitor. The understanding is that this stipulation shall include castrated animals with no visual signs of conspicuous male development in the fore-quarter. (No bulls!)
- 3.2 By the same token, carcasses that exhibit obvious male development as a result of late castration, will not be considered for the competition.
- 3.3 All slaughter animals that are entered into the competition, must be suitably trained in order to be judged effectively. ( Halter tame )
- 3.4 Animals disqualified during judging on the hoof, will not be considered for the carcass competition and must be slaughtered separately.
- 3.5 Only carcasses judged during the Regional carcass competitions may be legible for the National carcass competition.
- 3.6 To qualify for the allocated prize money, all animals that forms part of the Regional hoof competitions must also be slaughtered as part of the Regional carcass competition.
- 3.7 Feedmaster will sponsor all the categories as stipulated.
- 3.9 Animals and carcasses will be visually judged according to uniformity and the following characteristics will be considered during the judging; Age, mass, muscling, fatness, slaughter percentage, temperament, castration, dehorning and general appearance.
- 3.10 The Show officials shall weigh the livestock entered into the slaughter ox competition individually at the show grounds, and their decision will be final.
- 3.11 Damaged and bruised carcasses, as well as measly carcasses will not be considered for the carcass championships.

**To ensure continuity this rules will be applicable until the end of the year 2018.**

**The decision of the judges will be final in every competition.**

#### 4. CRITERIA FOR THE JUDGING AND SCORING OF OXEN ON THE HOOF.

##### 4.1 Age (20 points)

Age will be determined by dentition from 0 to 6 incisors.

Teeth	Class	Points
0	A	20
1	AB	18
2	AB	18
3	B	16
4	B	14
5	B	10
6	B	8

##### 4.2 Fatness

Fatness determines the quantity of saleable meat yield. An evenly distributed subcutaneous fat layer will be considered as a plus factor in any slaughter ox competition. Localisation of fat deposits will increase the fatness degree and decrease the percentage of saleable meat, the live animal will eventually be penalized according to its fatness contents.

##### 4.2.1 Subcutaneous fat distribution (30 points)

The amount and even distribution of the seven fatness codes (class 0-6) of the subcutaneous fat layer are visually assessed by the judges on three sections of the live animal namely:

- Hindquarters ( rump and upwards)
- Middle section ( loin area)
- Forequarters

IN ADDITION RTU SCANNING WILL BE USEDE TO MEASURE P8 AND RIB FAT

<b>Description</b>	<b>Code</b>	<b>Points</b>
No fat (none)	0	disqualified
Very lean (less -1mm)	1	10
Lean (1.1 - 3 mm )	2	30
Medium (3.1 - 5 mm)	3	25
Fat (5.1 - 7 mm)	4	20
Slightly overfat (7.1-10)	5	10
Excessively overfat > 10	6	6

#### 4.3 Muscling (30 points)

In each muscling class, three variations will be detected namely, the prescribed norm with variations to a plus and a minus side. During judging the variations on offer is effectively utilized by the judges. Very lightly muscled and moderately muscled animals will automatically be disqualified or no points will be awarded to them. Only animals exhibiting exceptional quality with a medium to very heavily muscled appearance will form part of the competition. The points to be awarded as indicated in the Table below.

Eye muscle area will be measured by RTU SCANNING.

<b>Muscle Description (plus and minus)</b>	<b>Conformation Description</b>	<b>Code</b>	<b>Points Awarded</b>
Lightly muscled	Very Flat	1	0
Moderately muscled	Flat	2	0
Medium muscled minus	Medium	3 minus	9
Medium muscled	Medium	3 norm	11
Medium muscled plus	Medium	3 plus	13
Heavily muscled minus	Round	4 minus	15

Heavily muscled	Round	4 norm	17
Heavily muscled <b>plus</b>	Round	4 plus	19
Very heavy muscled <b>minus</b>	Very Round	5 minus	21
Very heavy muscled	Very Round	5 norm	25
Very heavy muscled <b>plus</b>	Very Round	5 plus	30

#### 4.4 Brand Marking (5 points)

The brand marking of an animal should be applied in the right area as prescribed by the Stocks Brand legislation and must be clear and legible. Brand marking on the wrong part of a hide will be penalized. Unbranded animals will be disqualified from the competition. Stud branding may deviate from the normal and should be penalized accordingly.

<b>Brand marking</b>	<b>Points</b>
Clear/Right area	5
Wrong area	3
Unbranded	0

#### 4.5 Castration and Dehorning (5points)

The animal must be properly dehorned and castrated. The general appearance must be neat.

<b>General appearance</b>	<b>Points</b>
Dehorned and castrated	5
Castrated / Not Dehorned	3
Dehorned / Not Castrated	1
None of the above	0

## 5. CRITERIA FOR JUDGING AND SCORING BEEF CARCASSES

### 5.1 Age (20 points)

Age will be determined by dentition from 0 to 6 permanent incisors.

Teeth	Class	Points
0	A	20
1	AB	18
2	AB	18
3	B	16
4	B	14
5	B	10
6	B	8

### 5.2. Total Fatness

Fatness determines the quantity of saleable meat from a carcass. An evenly distributed subcutaneous fat layer will be considered as a plus factor in any carcass competition. Discoloration, bruising and yellow oily fat may be penalized. Localization of fat deposits in certain areas will increase the fatness degree of a carcass and decrease the percentage of saleable meat. The carcass will eventually be judged according to its total fatness that will include the following: Subcutaneous fat, marbling, waste and fat colour.

#### 5.2.1 Subcutaneous fat distribution (25 points)

The amount and even distribution of the seven fatness codes (class 0 to 6) describing the subcutaneous fat layer are visually assessed by the judges on three sections of the carcass namely the hindquarters, middle section and forequarters. Two thirds of the carcass must adhere to the fatness class allocated to that carcass.

Description mm.	Code	Points	
		HQ	FQ
No fat (none)	0	disqualified	
Very Lean (less -1mm)	1	8	4
Lean (1.1-3mm)	2	15	10
Medium (3.1-5mm)	3	12	8
Fat (5.1-7mm)	4	10	6
Slightly overfat (7.1-10)	5	8	4
Excessively overfat >10	6	6	2

### 5.2.2 Marbling, fat and meat colouring (10 points, 5 fat colour and 5 meat colour)

- The firmness and colour of fat plays an important role as to the appearance of a carcass.
- Marbling of the eye muscle will be visually assessed and compared with the AUS flipcharts.
- Points will be deducted for the discoloration and oiliness of the fat tissue.
- Points will be allocated from the most (highest score) to the least marbled.

### 5.2.3 Internal and waste fat (10 points)

- Optimum points will be awarded to carcasses in which the fat deposits around the kidneys, in the channel and scrotal areas contained little or no waste.
- Points will be deducted for excessive amounts of fat in these areas.

Code	Description	Points
1 (norm)	Little or no waste	10
1 (plus)		8
2 (norm)	Moderate waste	6
2 (plus)		4
3 (norm)	Excessive waste	2
3 (plus)		0

#### 5.2.4 Fat over the eye muscle (5 points)

Measurements will be taken between the 10<sup>th</sup> and 11<sup>th</sup> rib and 5 centimeters from the midline.

Fat Depth	Points
1 mm	0
1.1 - 3 mm	5
3.1 - 5 mm	4
5.1 - 7 mm	3
7.1 - 10 mm	2
> 10 mm	1

#### 5.2.5 Muscling (25 points)

The five muscle groups will be visually evaluated according to the prescribed norm on a plus and a minus system from Code 1 to 5 and points will be awarded accordingly.

Heavily muscled carcasses will receive the highest point's allocation while lightly muscled carcasses will receive the lowest point's allocation.

Muscle description (plus and minus)	Conformation Classes	Code	Points Awarded
Lightly muscled	Very Flat	1	0
Moderately muscled	Flat	2	0
Medium muscled minus	Medium	3 minus	8
Medium muscled	Medium	3 norm	10
Medium muscled plus	Medium	3 plus	12
Heavily muscled minus	Round	4 minus	14
Heavily muscled	Round	4 norm	16



Heavily muscled plus	Round	4 plus	18
Very heavy muscled minus	Very Round	5 minus	20
Very heavy muscled	Very Round	5 norm	22
Very heavy muscled plus	Very Round	5 plus	25

### 5.2.6 Slaughter Percentage (5 points)

Live oxen will be individually weighed during judging on the hoof and the weight captured for the determination of slaughter percentage.

Carcasses will be weighed with a SASTEK scale at the abattoir and the two weights (hoof/carcass) will be utilized to determine the slaughter percentage.

PERCENTAGE	POINTS
55	1
56	2
57	2
58	2
59	3
60	3
61	4
62	4
63	5
64 +	5