

# MSA feedback

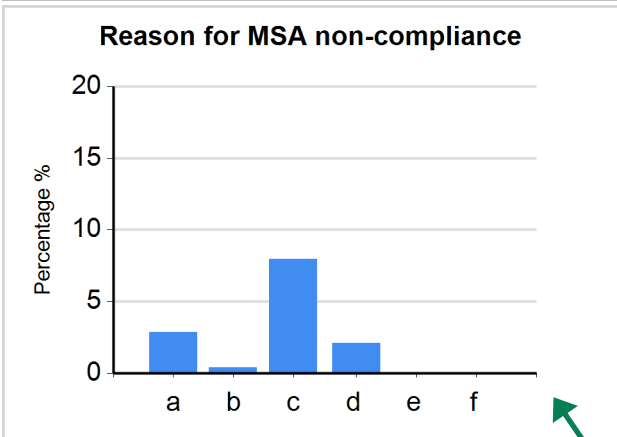
## Report: Producer - MSA non-compliance



Producer List  
 KillDate Between Wednesday, 1 January 2014 to Wednesday, 31 December 2014

Total carcasses presented for MSA grading :	<b>2,318</b>	
Compliant to MSA requirements :	<b>1,850</b>	79.81%
Non-compliant to MSA requirements :	<b>468</b>	20.19%

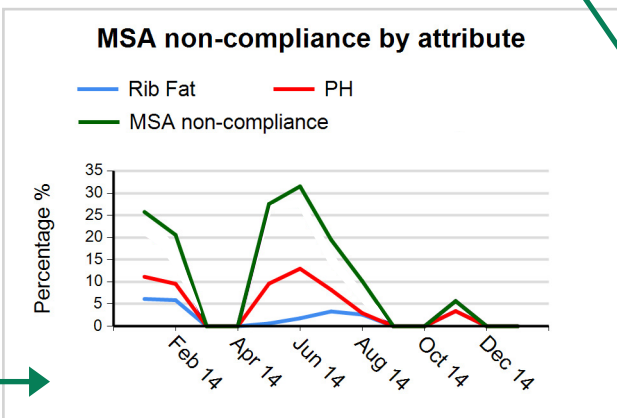
This report focuses on MSA non-compliance and can be used for a single kill date or over time.



### Reason for MSA non-compliance

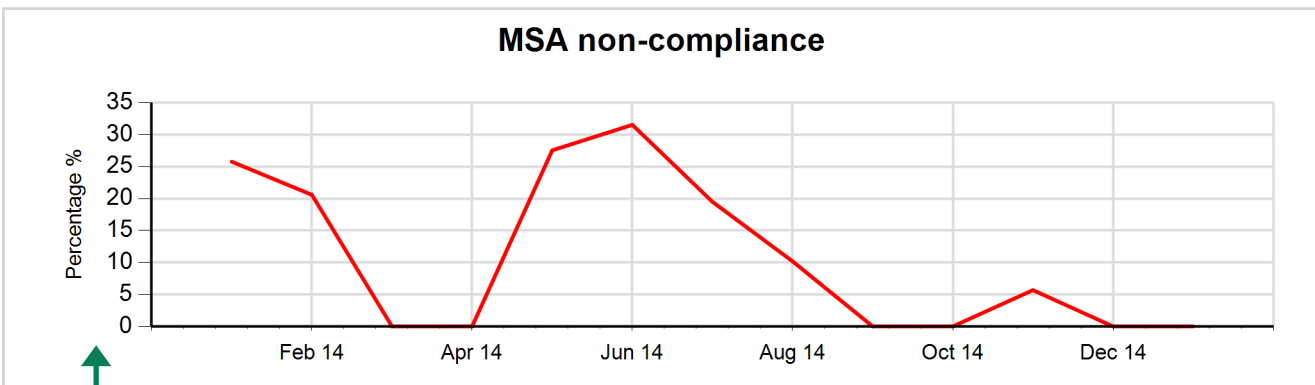
Click on the MSA non-compliance reasons below for information on how to improve compliance for this attribute.

- Subcutaneous fat depth out of specification;
- Inadequate fat distribution;
- pH<sub>u</sub> greater than 5.70;
- Miscellaneous non-compliance, e.g. non-compliance for ecchymosis, bruising, etc.;
- Loin temperature above 11.9 C which is outside of AUS-MEAT specifications;
- Fails to meet hide puller damage specifications of less than 10cm x 10cm damage on a single primal



This graph shows me the reason why carcase may have failed to meet MSA minimum requirements. In this case, failure to meet the ultimate pH window of 5.71 specification accounted for the greatest incidence of non-compliance.

To learn more about the reasons for non-compliance as well as some suggested solutions, you can click on any of the above reasons.



These graphs track non-compliance over time. These graph shows that non-compliance was greatest in February and June. There may be some management strategies on farm that could help reduce this or prepare for this time of year.