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Meat Symposiums

The 12th Meat Symposium held November 2014 at University of Pretoria

Relevance of the South African Carcass Classification System

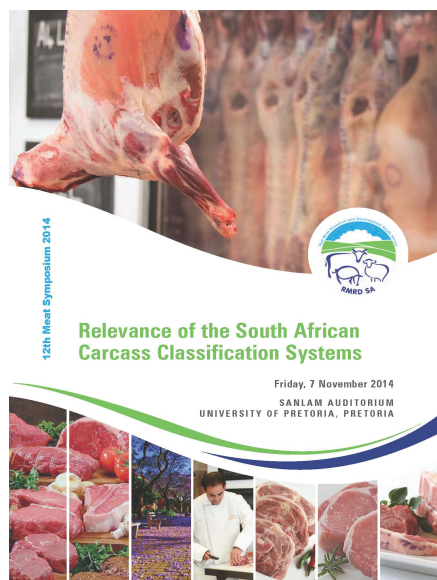
The South African cattle and small stock description systems can be traced back to 1932. Over time these description systems have been adopted and refined as informed by research in consultation with industry role players. A critical rethink of the relevance of the current carcass classification system was the theme of the day.

Program for the Symposium

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Proceedings for the Symposium

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Focus Areas

NEW CSS PROGRAMMES

- >> INTRODUCTION TO NEW PROGRAMMES
- >> CATTLE & SMALL STOCK PROGRAMMES OVERVIEW
- >> PROGRAMME 1 - SUSTAINABLE NATURAL RESOURCE UTILISATION
- >> PROGRAMME 2 - IMPROVEMENT OF LIVESTOCK PRODUCTION AND FORAGE
- >> PROGRAMME 3 - MANAGEMENT OF AGRICULTURAL RISK TO CREATE A RESILIENT RED MEAT SECTOR
- >> PROGRAMME 4 - SUSTAINABLE ANIMAL & WELFARE FOR THE RED MEAT SECTOR
- >> PROGRAMME 5 - ENHANCEMENT OF PRODUCTION AND PROCESSING OF ANIMAL PRODUCTS
- >> PROGRAMME 6 - CONSUMER AND MARKET DEVELOPMENT OF THE RED MEAT SECTOR
- >> PROGRAMME 7 - COMMERCIALISATION OF THE EMERGING SECTOR

Presentations presented at the Symposium (PDF format)

1. Jooste - Welcome and background
2. Webb - Description of carcass classification goals and current situation
3. Frylinck - The beef tenderness model
4. Moloto - Proteomics approach to predict tenderness
5. Modika - Visual evaluation of beef tenderness
6. Muchenje - Relevance of classification system in the informal sector
7. Soji - Carcass classification in commercial and municipal abattoirs EC
8. Strydom - Beta-agonist effect and animal age on beef quality
9. Hope-Jones - Effects of intervention on meat quality of feedlot steers
10. Hugo - Fat quality of South African pigs - part 1
11. Hugo - Fat quality of South African pigs - part 2
12. Schonfeldt - Changes in the composition of red meat
13. Vermeulen - A consumer perspective on red meat classification
14. Cloete - Grassfed association of SA
15. vd Westhuizen - Relevance of red meat classification system
16. Le Riche - Relevance of classification from a meat traders perspective
17. Langa - Relevance of carcass classification input from NERPO