



***Nolan Meats Private Selection MSA Beef Grading Criteria***



<b>MSA Grading Variable</b>	<b>Private Selection Technical Specifications</b>
Feeding Regime	Grain finished and sourced from AUS-MEAT accredited feedlots
Age-Dentition	Maximum AUS-MEAT cipher, YG – Young Beef (i.e. 0-2 permanent incisors)
Age-Ossification	MSA UOSS range 100 - 250
Hanging Method	Tenderstretch
Marbling	MSA Marbling score 100 - 900
Meat Colour	AUS-MEAT Meat Colour score 1b-2
Fat Colour	AUS-MEAT Fat Colour score 0 – 2
pH Decline	During initial processing pH is above 6 when carcass temperature is above 35°C and below 6 before the temperature falls below 12°C
pH Ultimate	5.3 - 5.7
Traceability	DNA samples are collected from every carcass

Nolan Meats specifications for ***Private Selection*** are much tighter than the basic MSA specifications that are applied to much of the MSA underpinned product available on the market.

***Private Selection*** is about delighting consumers. This requires that meat industry leaders set standards for their meat products that are challenging for other processors to emulate.

These standards endeavour to reflect precisely what the discerning consumer is seeking in a pleasurable dining experience. We would appreciate your feedback.