

Demonstration and discussion of OSCAP system and availability via the European reference center

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OsCap – Onsite Correlation and Practice Program

The AUS-Meat Chiller Assessment program is underpinned by an Approved Quality System independently audited by AUS-Meat. The integrity of the Chiller Assessment program is based upon:

- Training, qualification and currency status of Chiller Assessors and MSA Graders;
- Correct use of the Chiller Assessment language and procedures for assessment;

- Maintenance and correct use of Chiller Assessment equipment;
- A regular cycle of Chiller Assessment Correlations. The Onsite Correlations and Practice Program (OsCap) is world first objective system for training and correlating for AUS-Meat Chiller Assessment and MSA Graders.

The OsCap System provides a flexible and effective method for training, on plant correlations and the continuous option to practice

The OsCap System provides correlation and practice for:

- Chiller Assessment
- High Marbling Endorsment (MB above 6)
- Maturity (ossification)
- Subcutaneous Rib Fat
- Eye Muscle Area
- MSA Marbling
- Hump Height
- Fat Distribution and Hide puller damage

Oscap

Includes a practice mode that can be used for in house training purposes such as prior to attending a Chiller Assessment training course or simply to allow the Assessor to tune more closely to the standard, and in practice mode the system provides instant feedback for Assessor, so that the correct scores are reinforced.

OsCap

- It also has a reporting system that will automatically provide records of correlations for Enterprise Quality Assurance system
- The introduction of OsCap as the method of correlation positions Australia as having the only beef carcass evaluation system which is corrected against an objective computer calculated standard