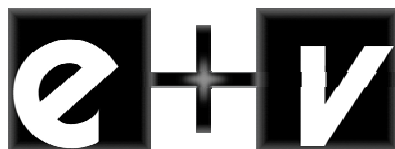




**An evaluation of the use of video image analysis
to predict the classification and meat yield
of sheep carcasses.**

**A report for the Devolved Bodies, E+V and the Welsh Country Food
Group**

April 2007



Executive Summary

Background

UK lamb carcasses are classified subjectively according to the EUROP grid. Elsewhere, and particularly for beef, video image analysis (VIA) is used to provide a rapid means of automatically and objectively predicting the fat, conformation and saleable meat yield in carcasses. VIA can limit any variability that may arise through the use of subjective human evaluation under the present EUROP classification.

The Study

A study using the VSS 2000 video image analysis equipment from E+V GmbH to predict conformation, fatness and saleable meat yield in lamb was carried out at Welsh Country Foods. A range of leg and shoulder presentations representing Industry practice were assessed and carcasses across the EUROP classification grid were evaluated.

VIA was assessed against 3 criteria:

1. Professional judgement of acceptable accuracy using the current 5/7 point scale levels as follows:

| | |
|--------------|--|
| Conformation | 80% total agreement of classification awarded 99% agreement within one class difference 100% agreement within two classes difference |
| Fatness | 70% total agreement of classification awarded 90% agreement within one class difference 99% agreement within two classes difference |

2. VIA to achieve same level of agreement with the expert classifiers as the classifiers achieve with each other.

3. The level of agreement of VIA with the expert classifiers to match the level of agreement between the MLC in-plant classifiers and the expert classifiers.

Evaluations were also considered on the 15 point scale.

Results

Classification

- With regard to agreement between VIA classification and the median classification scores from the expert classifiers on the 5/7 point scales, VIA achieved the percentage targets for accuracy within 1 or 2 class(es) difference for conformation and fatness, but generally it did not meet the accuracy target for total agreement with the expert classifiers. However these accuracy targets were not achieved with respect to total agreement between the expert classifiers nor for total agreement between the MLC in-plant classifiers and the expert classifiers.
- For conformation, VIA did not achieve the same levels of total agreement with the expert classifiers as the classifiers achieved with each other, but VIA met or exceeded the targets for within 1 or 2 class(es) difference. For fatness VIA did not match the levels of agreement between the experts themselves at any of the target levels.
- VIA performed as well as the MLC in-plant classifiers for conformation, but less well with respect to fatness.

Meat Yield

- VIA can predict both meat yield and the weight of primal cuts and the results showed that VIA has greater precision in predicting meat yield than current EUROP class/sub class based systems.

Repeatability

- VIA was more consistent than the expert graders at classifying conformation, but less consistent than the experts on fat class

Conclusion

VIA offers lamb abattoirs a means of predicting meat yield and primal weights as well as providing objective assessment of carcass conformation and fatness. The present study provides data to allow industry to assess the potential that the equipment offers in these areas of operation.

Introduction

Sheep classification is not mandatory in the EU, however in the UK sheep carcasses are assessed visually using the EUROP classification grid to establish their levels of fat and conformation. The subjective nature of the current classification can lead to individual anomalies and inconsistencies which are sometimes questioned by producers, hence there is a need to investigate the potential for objective systems which gives a more consistent and independent assessment of sheep carcasses.

The potential for employing mechanical methods to classify carcasses was first recognised in the 1980s. Denmark led the way with research initiatives to develop Video Image Analysis (VIA) but the technology has now been adopted more widely with a range of manufacturers offering systems for the objective assessment of carcasses from beef, lamb, pork and poultry.

VIA provides a means of automatically and objectively assessing the fat, conformation and saleable meat yield in carcasses. In general, the technology allows rapid, accurate and consistent assessment of carcasses and limits any variability that may arise through the use of subjective human evaluation under the present EUROP classification. In addition to being automatic and objective, VIA operates at line speeds, and can provide accurate assessments of lean yield. This opens up the possibility of producers eventually being paid on the basis of yield.

In the abattoir, the VIA system is integrated into the slaughter line at a place usually near to the scale area. The suspended carcasses are illuminated and digital video images of the carcass are captured and processed using specialised software to extract data relating to the carcass shape or conformation. The fat level is determined via interpretation of the colour or gray level across the carcass. The image information can also be used to make predictions on carcass yield.

Following validation work in 2000 and 2001 (Allen and Finnerty 2000, 2001) and official approval in 2004, VIA is now widely used in Eire to evaluate the conformation, fatness and meat yield of beef carcasses. The trials in Eire showed that VIA can predict

conformation and fat class based on the EUROP grid. However, the level of accuracy appeared to be higher for the estimation of conformation than for fat class, reflecting the greater challenges of determining fat class from the digital images. The ability of VIA to predict lean meat yield in beef was also assessed and data showed that saleable meat yield could be predicted with a high level of accuracy.

More recently work in the USA examined the use of VIA to predict carcass fabrication yield in lamb (Brady et al, 2003; Cunha et al 2004). The study validated the prediction equations and found that both the accuracy and precision of the prediction of bone in cut yields of lamb carcasses was improved by the use of VIA compared with current conventional methods (Brady et al, 2003; Cunha et al 2004).

The prediction of lamb carcass grades from images of lamb chops has also been evaluated recently by a group from New Zealand (Chandraratne et al 2006). The study used geometric and texture features extracted from the chops to predict lamb grade and achieved up to 79.4% overall classification accuracy which increased to 85% when hot carcass weight was added into the equations.

Clearly, VIA can offer considerable benefits to both the producer and processor. Although VIA is used by the meat industries in a number of countries, it is not currently in commercial use in the UK. Consequently, the present study was carried out to evaluate the use of one VIA system to classify and assess meat yield in sheep carcasses.

Materials and methods

The project was based at Welsh Country Foods in Gaerwen, Wales and set out to evaluate the VSS2000 Video Image Analysis system developed by E+V technologies GmbH, Germany. Further technical and background information on the equipment is available from the EplusV website for VSS2000 (http://www.eplusv.de/start_E.htm). The project aimed to develop and validate equations which could predict the conformation, fat class and trimmed primal yield of sheep carcasses.

Overall the project had 4 objectives.

Objectives

- 1) To ensure compatibility between the current subjective classification system and VIA.
- 2) To ensure that operational procedures e.g. suspension method, which may impact on industry uptake of VIA technology, are taken into consideration.
- 3) To develop an accurate generic prediction equation for conformation and fat class.
- 4) To demonstrate, based on a specific butchery method, the ability of VIA technology to predict meat yield.

Project Overview

Following the initial installation and setting up of the equipment in the plant, 500 carcasses were classified and imaged to allow the development of the classification prediction equations. Then a further group of 800 carcasses were classified and imaged to allow fine tuning of the classification and yield prediction equations (200 carcasses) and the validation of the classification prediction equations (600 carcasses). To evaluate the ability of VIA to predict yield 500 carcasses were used.

Suspension and presentation methods

Unlike beef carcasses which tend to be suspended as sides through the Achilles tendon prior to classification, sheep carcass suspension and carcass presentation varies within the UK. Some plants use conventional gambrels (legs apart), others use a single hook placing both legs together and some cross the legs (Figure 1). Normally legs are crossed for export, some plants therefore use two methods. There are also two methods of shoulder presentation. Some plants use elastic bands to tuck/hold in the forelegs, in

others the fore legs are left un-banded. Consequently, the study design included the various carcass suspension and presentation methods (table 1) in the development of prediction equations.

Figure 1. The 3 main suspension methods used for lamb carcasses. Note the shoulders are all banded in these images. The hind legs of the carcasses are from the left ; crossed, together and gambrelled

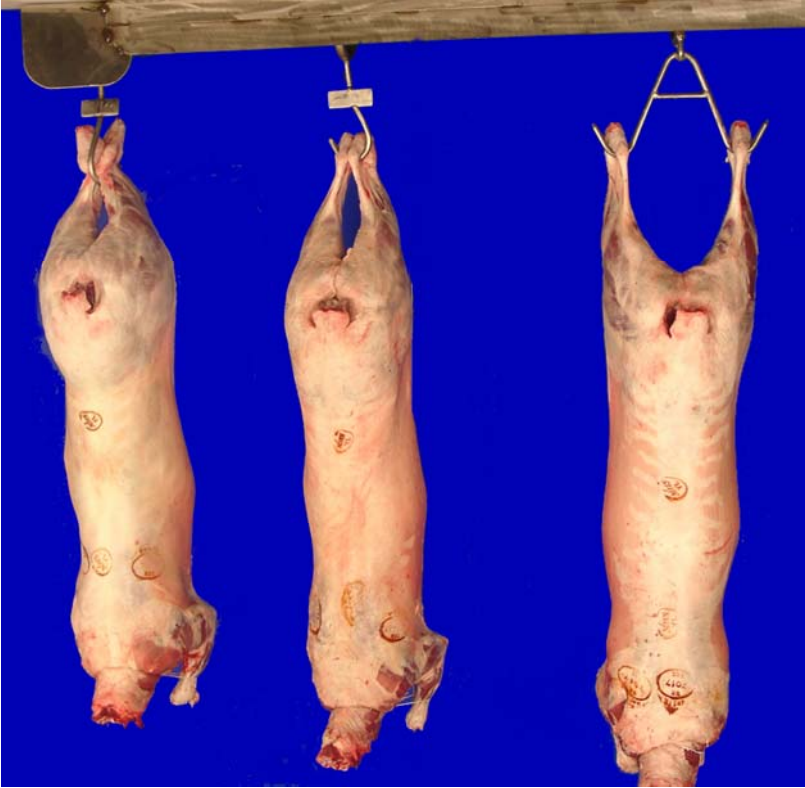


Table 1. The six carcass suspension/presentation combinations evaluated in the study

| Shoulders | Legs |
|-----------|------------|
| Banded | Gambrelled |
| Banded | Crossed |
| Banded | Together |
| Unbanded | Gambrelled |
| Unbanded | Crossed |
| Unbanded | Together |

Dressing specification also varies across the industry. The present study developed prediction equations which were based on carcass weight exclusive of kidney knob and channel fat .

Development of the prediction equations

500 carcasses were selected to develop the prediction equations. The carcasses were assessed by a member of MLC’s Authentication service on both the current 5 point conformation/7point fat class scale and the 15 point scale for both conformation and fatness. The 15 point scale was used in addition to the 5/7 point scale because the additional sub classes allow industry greater discrimination between carcasses. The carcasses were assessed by the MLC in-plant classifier on the 5/7 point scale.

The carcass selection was designed to provide as close as practically possible to equal numbers of carcasses per classification cell as shown in table 2 below.

Table 2. Development of the prediction equations. The target distribution of 500 carcasses within the EUROP grid designed to provide as near as possible to equal numbers of carcasses per classification cell

| | FAT CLASS | | | | | | | Total | |
|---------------------|--------------|----|----|----|----|----|----|-------|-----|
| | 1 | 2 | 3L | 3H | 4L | 4H | 5 | | |
| Conformation | E | 2 | 7 | 17 | 17 | 19 | 19 | 19 | 100 |
| | U | 5 | 10 | 15 | 15 | 15 | 17 | 23 | 100 |
| | R | 5 | 15 | 15 | 15 | 15 | 15 | 20 | 100 |
| | O | 20 | 15 | 15 | 15 | 15 | 15 | 5 | 100 |
| | P | 39 | 25 | 10 | 10 | 7 | 5 | 4 | 100 |
| | TOTAL | 71 | 72 | 72 | 72 | 71 | 71 | 71 | 500 |

Provision for specific requirements such as those for Northern Ireland, where fat class 3 is not split into low and high, can be made from the transformation of the prediction equations. Transformations may be made into any scale; transformations into any scale of less than 15 classes can be made whilst retaining accuracy.

The 500 carcasses were suspended/resuspended to give the 6 combinations suspension/presentation methods previously outlined (table 1).

The following traits were also recorded for each individual carcass and the analysis included the variance of these values.

- Fat colour
- Bruising
- Poor dressing

Validation of the prediction equations for conformation and fat class

The study design required the classification of 800 carcasses, which should have a frequency distribution the same as the distribution of carcasses in the UK annual kill within the EUROP classification grid as shown in table 3.

Table 3. The target frequency distribution of 800 carcasses within the EUROP grid to represent the distribution of the UK kill

| | FAT CLASS | | | | | | | | |
|--------------|--------------|----|-----|-----|-----|----|----|-------|-----|
| | 1 | 2 | 3L | 3H | 4L | 4H | 5 | Total | |
| Conformation | E | 2 | 4 | 6 | 4 | 4 | 2 | 2 | 24 |
| | U | 2 | 16 | 72 | 35 | 11 | 6 | 2 | 144 |
| | R | 4 | 80 | 228 | 100 | 20 | 10 | 4 | 446 |
| | O | 4 | 52 | 86 | 17 | 7 | 2 | 2 | 170 |
| | P | 4 | 4 | 2 | 2 | 2 | 2 | - | 16 |
| | TOTAL | 16 | 156 | 394 | 158 | 44 | 22 | 10 | 800 |

A panel of 3 UK expert classifiers from MLC, RPA and SEERAD together with the MLC in-plant classifier were used to classify the carcasses. Throughout the study a team of MLC in-plant classifiers classified the carcasses, but only one classifier worked at any one time so the data produced were from individual classifiers not a team as for the experts.

Classification was carried out as follows and as shown in table 4:

- Each expert member was instructed to classify individual carcasses independently without conferring with other members of the panel.
- The experts classified carcasses on both the current MLC 5/7 and 15-class scales.
- The expert classifiers did not work at line speed but examined the carcasses on a side line and only classified the carcasses which were gambrelled and banded.
- The MLC in-plant classifiers worked at line speed (approx 800 carcasses/hr), only assessed carcasses that were gambrelled and unbanded and only assessed on the 5/7 point scale.
- The VIA equipment assessed all carcasses in each of the 6 leg and shoulder combinations.

Table 4. The different carcass configurations classified by the various classifiers

| Carcass configuration | | Classifiers | | |
|-----------------------|------------|-------------|--------------|-----|
| Shoulders | Legs | Expert | MLC In-plant | VIA |
| Banded | Gambrelled | ✓ | | ✓ |
| Banded | Crossed | | | ✓ |
| Banded | Together | | | ✓ |
| Unbanded | Gambrelled | | ✓ | ✓ |
| Unbanded | Crossed | | | ✓ |
| Unbanded | Together | | | ✓ |

The two configurations assessed by classifiers (expert or MLC in-plant) and VIA are highlighted in grey.

Images, classification data and trait information were collected from all 800 carcasses and were divided into two groups. The images and data for 200 carcasses selected to represent

the UK carcass EUROP grid distribution frequency were given to E+V to allow fine tuning of the prediction equations. The images and data from the remaining 600 carcasses were held by an independent statistician to allow independent validation of the final prediction equations provided by E+V.

Study criteria

In order to assess the accuracy of VIA in predicting conformation and fat class, a set of criteria for the levels of agreement between manual graders and VIA were developed. Since there are no EU requirements for VIA accuracy for sheep carcass classification, the criteria used were based on a combination of current industry standards for MLC carcass classifiers and the standards for VIA for beef. Specifically, they were based on the Rural Payments Agency (RPA) criteria for classifier performance when undertaking checks under the EU regulations for beef. These regulations require a quarterly unannounced check of 40 carcasses. The RPA allows up to 8 errors out of the 40 carcasses of one class for both fatness and conformation on the undivided 5 class scales. This is equivalent to a requirement for 80% exact matches. This was relaxed to 70% for the fat class in setting the criteria for this study because the study was using the 7 class scale for fatness.

Hence, the criteria were as follows:

1. Professional judgement of acceptable accuracy using the current 5/7 point scale levels as follows:

| | |
|--------------|--|
| Conformation | 80% total agreement of classification awarded 99% agreement within one class difference 100% agreement within two classes difference |
| Fatness | 70% total agreement of classification awarded 90% agreement within one class difference 99% agreement within two classes difference |

2. VIA to achieve same level of agreement with the expert classifiers as the classifiers achieve with each other.

3. Level of agreement of VIA with the expert classifiers to match the level of agreement between the MLC in-plant classifiers and the expert classifiers.

Demonstration of the ability of VIA to predict meat yield

The ability of VIA to predict meat yield was assessed on a separate set of 500 carcasses (gambrel/banded) selected as evenly as possible across the classification grid and butchered by a team of 4 butchers according to a standard butchery protocol. Prior to jointing, the accurate cold carcass weight of each carcass was recorded together with all primal (chump, leg, loin, shoulder, and breast) and subsequent butchery weights (trimmed primal cuts, lean trim, fat and bone trim and waste; see results). The fore-end/shoulder was removed by a cut between the 6th/7th ribs and the loin was separated from the leg and chump by a cut at the last lumbar vertebra. The primals were then part boned/trimmed according to the standard protocol and the fat on the loin was trimmed to a maximum of 6mm. The weights of trimmed primal, lean trim, fat trim and bone and waste were then recorded.

Data from a sample of 300 carcasses distributed as evenly as possible across the classification grid were provided for E+V to develop the prediction equations. Data from the remaining 200 carcasses were retained and used by the independent statistician to validate accuracy.

In addition to the main objectives of the trial, a further piece of analysis was undertaken as part of a PhD project to investigate the potential of VIA technology to predict meat yield in terms of saleable meat yield (SMY), saleable primal meat yield (SPMY) and the carcass components leg, chump and loin as compared with MLC scoring. Total SPMY was expressed as the sum of weights of all sub-primal cuts as a proportion of cold carcass weight (CCW), and SMY was the sum of weights of all sub-primal cuts plus the residual lean tissue of the trimming process as a proportion of CCW.

Demonstration of Repeatability

A separate set of 105 carcasses were each classified twice by a single expert, using 5/7 and 15 point scales for conformation and fatness. They were similarly classified by VIA, three times for 80 of the carcasses and five times for the remaining 25 carcasses.

Results

Set up and integration of VIA in a UK abattoir

The equipment was set up on a by pass section of the line in the premises of Welsh Country Foods as shown in figure 2.

Figure 2. The E+V VSS2000 VIA system for sheep carcasses



The successful installation of the equipment and its compatibility with the current subjective system met objective 1 of the study

Development of the prediction equation for fat class and conformation

The study set out to have an equal distribution of lambs within the EUROP grid. The target numbers are shown in black (on the left), the numbers actually achieved in each cell are shown in red (on the right).

Table 5. The target and achieved distribution of lamb carcasses within the EUROP grid

| | FAT CLASS | | | | | | | | |
|--------------|-----------|--------|--------|--------|-------|-------|-------|-------|---------|
| | 1 | 2 | 3L | 3H | 4L | 4H | 5 | Total | |
| Conformation | E | 2 8 | 7 25 | 17 40 | 17 10 | 19 7 | 19 4 | 19 7 | 100 101 |
| | U | 5 1 | 10 25 | 15 52 | 15 18 | 15 20 | 17 25 | 23 19 | 100 160 |
| | R | 5 6 | 15 25 | 15 40 | 15 31 | 15 25 | 15 41 | 20 47 | 100 215 |
| | O | 20 24 | 15 47 | 15 37 | 15 22 | 15 41 | 15 13 | 5 1 | 100 158 |
| | P | 39 72 | 25 13 | 10 0 | 10 0 | 7 0 | 5 0 | 4 0 | 100 85 |
| | TOTAL | 71 111 | 72 135 | 72 169 | 72 81 | 71 66 | 71 83 | 71 74 | 500 719 |

E+V developed prediction equations based on linear statistics. Due to the change in shape associated with the various carcass presentation methods (figure 3), it was necessary to develop a range of equations.

Separate equations were developed for the following

- All 6 carcass presentation configurations
- 15 point scale
- 5/7 point scale
- Conformation and fat class
- Equations using 8 and 10 predictors

Figure 3. The effect of suspension on carcass shape: gambrelled (left) and crossed (right), the same carcass is suspended in each manner



The consideration of operational procedures such as suspension method and shoulder presentation met objective 2 of the study.

The production of the prediction equations for conformation and fatness met objective 3 of the study

Prediction of conformation and fat class

800 lamb carcasses for the calibration and validation of the VIA were selected from December to February across the weight range 8-28kg and, where practically possible, balanced by conformation/fat class to reflect as closely as possible the UK annual slaughterings. However, lean/poor conformation carcasses were inevitably lighter and fatter/better conformation carcasses heavier. Typical examples of lamb carcasses in this study are shown in figure 4.

Figure 4. Typical examples of the types of carcasses used in the study



The distribution of the population of 800 carcasses that was achieved was similar to the target numbers, although numbers for the grades at the extremes of the ranges tended not to meet the required targets (Table 6). This was particularly the case for P conformation carcasses, where all but P1 classification were not present in the selection and P1 carcasses were over-represented (Table 6). It should be noted that the data on the distribution of P carcasses by fat class were not available as national data do not separate P carcasses by fat class.

Table 6. The target (black) and achieved distribution (red in brackets) of 800 lamb carcasses used in the final calibration and validation of the prediction equations.

| Conformation | Fat class | | | | | | | | | |
|--------------|----------------|------------------|------------------|------------------|----------------|----------------|---------------|------------------|--|--|
| | 1 | 2 | 3L | 3H | 4L | 4H | 5 | Total | | |
| E | 2 (0) | 4 (3) | 6 (10) | 4 (6) | 4 (3) | 2 (0) | 2 (0) | 24 (22) | | |
| U | 2 (0) | 16 (23) | 72 (58) | 35 (38) | 11 (14) | 6 (7) | 2 (5) | 144 (145) | | |
| R | 4 (4) | 80 (71) | 228 (230) | 100 (115) | 20 (34) | 10 (10) | 4 (3) | 446 (467) | | |
| O | 4 (3) | 52 (51) | 86 (81) | 17 (16) | 7 (4) | 2 (1) | 2 (0) | 170 (156) | | |
| P | 4 (10) | 4 (0) | 2 (0) | 2 (0) | 2 (0) | 2 (0) | - (0) | 16 (10) | | |
| Total | 16 (17) | 156 (148) | 394 (379) | 158 (175) | 44 (55) | 22 (18) | 10 (8) | 800 (800) | | |

The 800 carcasses were divided into two groups one of 200 carcasses and the other of 600 carcasses which were used for final calibration and validation respectively. The distribution of the carcasses in both groups is shown in tables 7a and 7b below.

Table 7. Breakdown of carcass distributions in the calibration and validation groups

Table 7a . Group of 200 carcasses used for final calibration

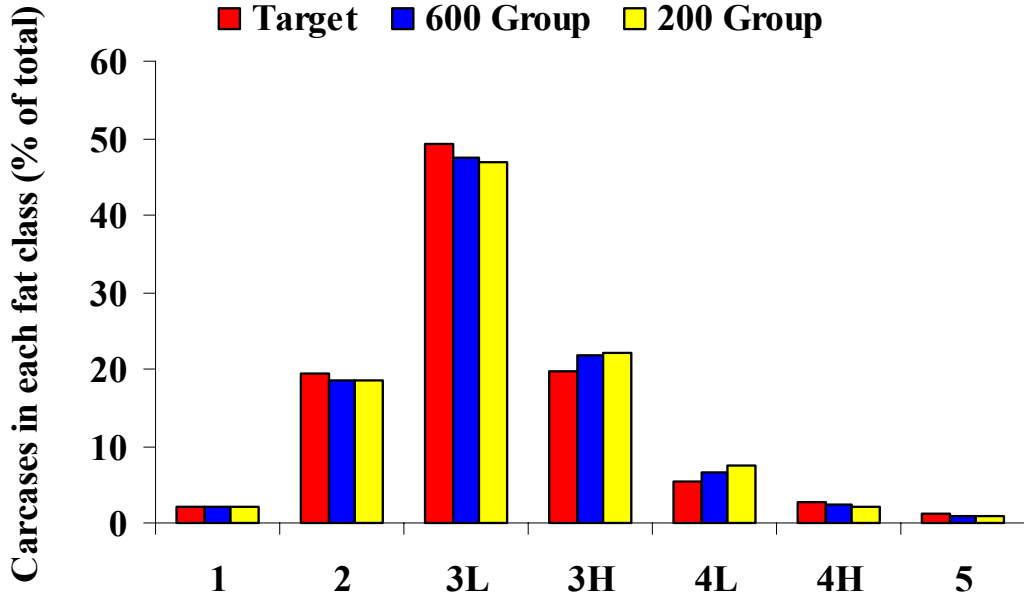
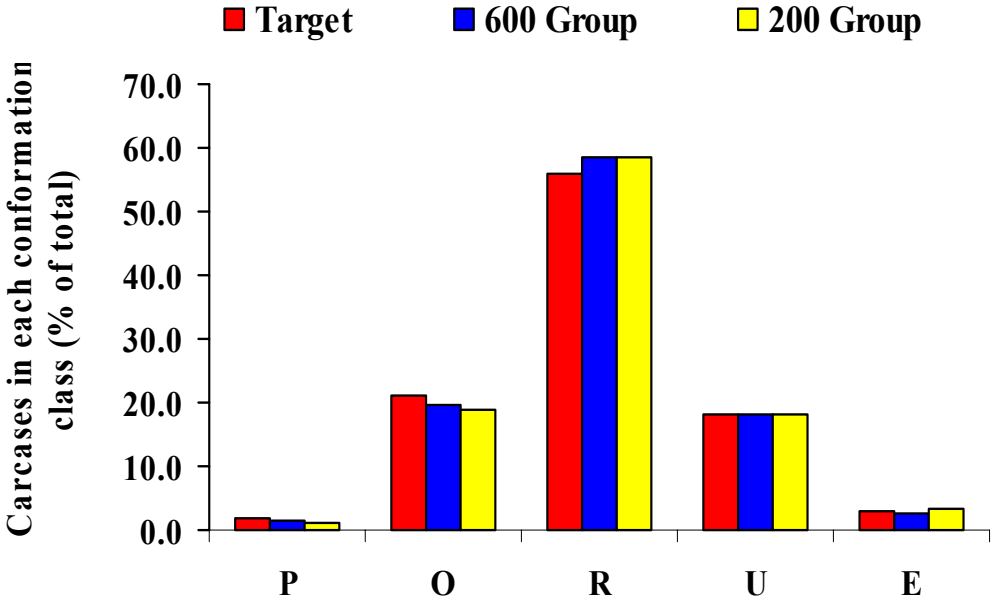
| Conformation | Fat Class | | | | | | | |
|--------------|-----------|-----------|-----------|-----------|-----------|----------|----------|------------|
| | 1 | 2 | 3L | 3H | 4L | 4H | 5 | Total |
| E | 0 | 1 | 3 | 2 | 1 | 0 | 0 | 7 |
| U | 0 | 6 | 14 | 9 | 4 | 2 | 1 | 36 |
| R | 1 | 17 | 58 | 29 | 9 | 2 | 1 | 117 |
| O | 1 | 13 | 19 | 4 | 1 | 0 | 0 | 38 |
| P | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 2 |
| Total | 4 | 37 | 94 | 44 | 15 | 4 | 2 | 200 |

Table 7b. Group of 600 carcasses used for validation

| Conformation | Fat Class | | | | | | | |
|--------------|-----------|------------|------------|------------|-----------|-----------|----------|------------|
| | 1 | 2 | 3L | 3H | 4L | 4H | 5 | Total |
| E | 0 | 2 | 7 | 4 | 2 | 0 | 0 | 15 |
| U | 0 | 17 | 44 | 29 | 10 | 5 | 4 | 109 |
| R | 3 | 54 | 172 | 86 | 25 | 8 | 2 | 350 |
| O | 2 | 38 | 62 | 12 | 3 | 1 | 0 | 118 |
| P | 8 | 0 | 0 | 0 | 0 | 0 | 0 | 8 |
| Total | 13 | 111 | 285 | 131 | 40 | 14 | 6 | 600 |

The distribution of the carcasses within the grid between the two groups was broadly similar, and largely met the target of the UK distribution frequency.

Figure 4. The frequency distribution of the carcasses with respect to conformation class in the groups used for calibration and validation



Following the construction and fine tuning of the prediction equations by E+V, the data were analysed by an independent statistician, who assessed whether the VIA machine had met the 3 criteria set out at the start of the study.

The results of that analysis against the criteria of the study are shown below.

Criterion 1. Professional judgement of acceptable accuracy using the current 5/7 point scales as follows:

| | |
|--------------|--|
| Conformation | 80% total agreement of classification awarded 99% agreement within one class difference 100% agreement within two classes difference |
| Fatness | 70% total agreement of classification awarded 90% agreement within one class difference 99% agreement within two classes difference |

The statistician assessed the level of agreement between the VIA predictions and the median classification score of the 3 expert classifiers (identified as A, B and C). [Note the median is the middle value not the average (mean)]. The results for conformation and fatness on the 5/7 point scale are shown in Table 8. The data are presented as rounded down percentages for total agreement, agreement within one class and within two classes.

NOTE:

Data are presented for all six carcass configurations, although it should be noted that the expert classifiers only assessed banded and gambrelled carcasses, and the MLC in-plant classifiers only assessed carcasses that were unbanded and gambrelled as indicated by the highlighting in table 8. The remaining configurations were assessed only by VIA. For the purposes of the analysis the expert panel classification of banded and gambrelled carcasses was regarded as the reference.

Table 8. Agreement between VIA classification and the median classification from the expert classifiers using the current 5/7 point scales for conformation and fatness

| Shoulders | Legs | Conformation | | | Fatness | | |
|------------------------|------------|---------------------------|-----------|------------|---------------------------|-----------|-----------|
| | | % agreements within class | | | % agreements within class | | |
| | | 0 | 1 | 2 | 0 | 1 | 2 |
| Banded | Gambrelled | 72 | 100 | 100 | 50 | 93 | 98 |
| Banded | Crossed | 72 | 100 | 100 | 49 | 93 | 99 |
| Banded | Together | 68 | 99 | 100 | 48 | 94 | 99 |
| Unbanded | Gambrelled | 72 | 99 | 100 | 55 | 95 | 99 |
| Unbanded | Crossed | 74 | 99 | 100 | 51 | 95 | 99 |
| Unbanded | Together | 74 | 99 | 100 | 53 | 95 | 99 |
| Target Accuracy | | 80 | 99 | 100 | 70 | 90 | 99 |

It is clear from table 8 that the target accuracy of 80% and 70% for total agreement for conformation and fatness respectively is not achieved. In contrast, the target accuracy for within 1 and 2 classes was achieved or exceeded in all cases for both conformation and fatness.

Using the 5/7 point scale

- VIA does not meet criterion 1 for total agreement for either conformation or fatness
- VIA does meet the criteria for both conformation and fatness within one and two classes.

Criterion 2. VIA to achieve same level of agreement with the expert classifiers as the classifiers achieve with each other.

Tables 9 and 10 show the level of agreement between VIA and the individual expert classifiers for conformation/fatness classifications on 5/7 point scales. As in Table 8, the numbers shown are rounded-down percentages in total agreement, within one class and within two classes, for the six carcass configurations.

NOTE: As in table 8 the carcass configurations assessed by both expert classifiers and VIA are highlighted. The remaining configurations were not assessed by expert classifiers but were assessed by VIA. The agreement figures for the configurations not assessed by the experts are based on the scores given for banded gambrelled carcasses by the classifiers compared with the scores given by VIA using configuration specific prediction equations. The between classifier agreements are based on assessment of banded gambrelled carcasses only.

Table 9. The level of agreement between VIA and expert classifiers for conformation on the 5/7 point scale

| | | Conformation % agreements within class scores | | | | | | | | |
|------------------|------------|---|-----|-----|--------------|----|-----|--------------|-----|-----|
| Shoulders | Legs | Classifier A | | | Classifier B | | | Classifier C | | |
| | | 0 | 1 | 2 | 0 | 1 | 2 | 0 | 1 | 2 |
| Banded | Gambrelled | 71 | 100 | 100 | 68 | 99 | 100 | 71 | 99 | 100 |
| Banded | Crossed | 70 | 100 | 100 | 71 | 99 | 100 | 71 | 100 | 100 |
| Banded | Together | 66 | 99 | 100 | 67 | 99 | 100 | 67 | 99 | 100 |
| Unbanded | Gambrelled | 71 | 99 | 100 | 69 | 99 | 100 | 70 | 99 | 100 |
| Unbanded | Crossed | 71 | 99 | 100 | 74 | 99 | 100 | 71 | 99 | 100 |
| Unbanded | Together | 73 | 99 | 100 | 72 | 99 | 100 | 72 | 99 | 100 |
| Agreement with B | | 80 | 99 | 100 | | | | | | |
| with C | | 83 | 100 | 100 | 79 | 99 | 100 | | | |

 Poorest level of agreement

The results show that for conformation, the poorest agreement between classifiers was 79, 99, 100% for total agreement, agreement within 1 class and within 2 classes respectively which was found between classifiers B and C. It should be noted that 79% is below the level of total agreement set for the study. Comparison with the VIA scores shows that the target of 79% was not met for total agreement, but the targets for within 1 and 2 classes were met or exceeded for conformation.

Table 10. The level of agreement between VIA and the expert classifiers for fatness on the 5/7 point scale

| | | Fatness % agreements within class scores | | | | | | | | |
|------------------|------------|--|----|-----|--------------|----|-----|--------------|----|----|
| Shoulders | Legs | Classifier A | | | Classifier B | | | Classifier C | | |
| | | 0 | 1 | 2 | 0 | 1 | 2 | 0 | 1 | 2 |
| Banded | Gambrelled | 50 | 93 | 99 | 48 | 92 | 98 | 49 | 94 | 98 |
| Banded | Crossed | 50 | 93 | 99 | 46 | 91 | 99 | 47 | 93 | 99 |
| Banded | Together | 53 | 93 | 99 | 45 | 92 | 98 | 46 | 94 | 99 |
| Unbanded | Gambrelled | 55 | 95 | 99 | 51 | 95 | 99 | 55 | 95 | 99 |
| Unbanded | Crossed | 52 | 94 | 99 | 46 | 93 | 99 | 51 | 94 | 99 |
| Unbanded | Together | 53 | 95 | 99 | 51 | 94 | 99 | 51 | 95 | 99 |
| Agreement with B | | 64 | 99 | 100 | | | | | | |
| with C | | 70 | 99 | 100 | 73 | 99 | 100 | | | |

 Poorest level of agreement

For fatness the poorest agreement between classifiers was 64, 99, 100 % for total agreement, agreement within 1 class and within 2 classes respectively which was found between classifiers A and B. It should be noted that 64% is below the level of total agreement set for the study.

Comparison with the VIA scores shows that the target of 64 % was not met for total agreement, nor were the targets for within 1 and 2 classes for fatness.

Using the 5/7 point scale

- VIA did not meet criterion 2 for total agreement with the classifiers
- VIA did not meet the criteria for within one or two classes on the 5/7 point scale

The level of agreement with the expert panel was also assessed using the 15 point scale. Tables 13 and 14 show the agreements expressed as rounded-down percentages for total agreement, and within one to six sub classes of agreement, for the six carcass configurations. As in previous tables the configuration assessed by both experts and VIA is highlighted.

For conformation, the poorest agreement between classifiers across all six carcass configurations was considered by the statistician to be 40, 85, 97, 99, 100, 100, 100%, for total agreement and within one to six sub classes of agreement. This is a composite of A versus B which gave values of 40, 88, 98, 100, 100, 100, 100, % for total agreement and within one to five classes of agreement respectively and B versus C which gave 41, 85, 97, 99, 100, 100, 100% for total agreement and within one to six sub classes of agreement respectively.

For fatness, the poorest agreement was 40, 89, 99, 100, 100, 100, 100% for total agreement and within one to six classes of agreement respectively which was between classifiers A and B.

These results suggest that the poorest level of agreement of the experts for conformation and fatness on the 15 point scale is as follows

Table 11. Level of agreement between expert classifiers for conformation

| Agreement within number of classes (%) | | | | | | |
|--|----|----|----|-----|-----|-----|
| 0 | 1 | 2 | 3 | 4 | 5 | 6 |
| 40 | 85 | 97 | 99 | 100 | 100 | 100 |

Table 12. Level of agreement between expert classifiers for fatness

| Agreement within number of classes (%) | | | | | | |
|--|----|----|-----|-----|-----|-----|
| 0 | 1 | 2 | 3 | 4 | 5 | 6 |
| 40 | 89 | 99 | 100 | 100 | 100 | 100 |

It should be noted that the target level of agreements for the study were set on the 5/7 point scale, and the relationship between the 5/7 point scale and the 15 point scale is not linear.


Table 13. Agreement scores for Conformation using the 15 point scale
B: Banded, U: Unbanded, G: Gambrelled, C: Crossed, T: Together

| | | Conformation % agreement within class scores | | | | | | | | | | | | | | | | | | | | |
|------------------|------|--|----|----|-----|-----|-----|--------------|----|----|----|-----|-----|--------------|-----|----|----|----|----|-----|-----|-----|
| | | Classifier A | | | | | | Classifier B | | | | | | Classifier C | | | | | | | | |
| Shoulder | Legs | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 0 | 1 | 2 | 3 | 4 | 5 | 6 |
| B | G | 34 | 81 | 96 | 99 | 99 | 100 | 100 | 35 | 82 | 97 | 99 | 100 | 100 | 100 | 31 | 79 | 96 | 99 | 99 | 100 | 100 |
| B | C | 29 | 77 | 96 | 99 | 99 | 100 | 100 | 34 | 80 | 96 | 99 | 99 | 100 | 100 | 29 | 76 | 95 | 98 | 99 | 100 | 100 |
| B | T | 36 | 81 | 96 | 100 | 100 | 100 | 100 | 38 | 85 | 97 | 100 | 100 | 100 | 100 | 32 | 76 | 96 | 99 | 100 | 100 | 100 |
| U | G | 35 | 80 | 97 | 99 | 100 | 100 | 100 | 36 | 82 | 97 | 99 | 100 | 100 | 100 | 33 | 79 | 95 | 99 | 100 | 100 | 100 |
| U | C | 33 | 77 | 97 | 99 | 100 | 100 | 100 | 37 | 85 | 97 | 99 | 100 | 100 | 100 | 32 | 78 | 94 | 99 | 99 | 100 | 100 |
| U | T | 33 | 83 | 97 | 100 | 100 | 100 | 100 | 36 | 86 | 98 | 100 | 100 | 100 | 100 | 35 | 80 | 96 | 99 | 100 | 100 | 100 |
| Agreement with B | | 40 | 88 | 98 | 100 | 100 | 100 | 100 | | | | | | | | | | | | | | |
| with C | | 45 | 88 | 98 | 100 | 100 | 100 | 100 | 41 | 85 | 97 | 99 | 100 | 100 | 100 | | | | | | | |

 Poorest level of agreement

Table 14. Agreement scores for Fatness using the 15 point scale
B: Banded, U: Unbanded, G: Gambrelled, C: Crossed, T: Together

| Shoulder | Leg | Fatness % Agreement within class scores | | | | | | | | | | | | | | | | | | | | |
|------------------|-----|---|----|----|-----|-----|-----|--------------|----|----|----|-----|-----|--------------|-----|----|----|----|----|----|----|-----|
| | | Classifier A | | | | | | Classifier B | | | | | | Classifier C | | | | | | | | |
| | | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 0 | 1 | 2 | 3 | 4 | 5 | 6 |
| B | G | 33 | 79 | 93 | 98 | 99 | 99 | 100 | 29 | 76 | 93 | 98 | 99 | 100 | 100 | 31 | 76 | 94 | 98 | 99 | 99 | 100 |
| B | C | 31 | 73 | 91 | 97 | 99 | 99 | 100 | 27 | 69 | 90 | 97 | 99 | 99 | 100 | 30 | 73 | 92 | 98 | 99 | 99 | 99 |
| B | T | 33 | 75 | 93 | 98 | 99 | 100 | 100 | 31 | 75 | 92 | 98 | 99 | 100 | 100 | 31 | 74 | 94 | 99 | 99 | 99 | 100 |
| U | G | 32 | 76 | 93 | 98 | 99 | 99 | 99 | 29 | 72 | 92 | 97 | 99 | 99 | 100 | 30 | 77 | 93 | 97 | 99 | 99 | 99 |
| U | C | 31 | 74 | 93 | 98 | 99 | 99 | 99 | 29 | 73 | 91 | 98 | 99 | 99 | 100 | 32 | 75 | 94 | 99 | 99 | 99 | 99 |
| U | T | 33 | 78 | 94 | 99 | 99 | 99 | 100 | 31 | 75 | 95 | 99 | 99 | 100 | 100 | 32 | 80 | 95 | 99 | 99 | 99 | 100 |
| Agreement with B | | 40 | 89 | 99 | 100 | 100 | 100 | 100 | | | | | | | | | | | | | | |
| Agreement with C | | 45 | 90 | 99 | 100 | 100 | 100 | 100 | 43 | 93 | 99 | 100 | 100 | 100 | 100 | | | | | | | |

 Poorest level of agreement

In addition, to percentage agreement scores, the data can be presented as Mean Absolute Differences (MAD) of 15 point scale classifications for the six carcass configurations (tables 15 and 16). The MAD is the average absolute difference between two sets of classifications, so the smaller the value the better. A MAD of 0 means that two sets are in exact agreement.

Table 15. The Mean Absolute Difference for Conformation

| | | Conformation Mean Absolute Difference | | |
|------------------|-------------|--|---------------------|---------------------|
| Shoulders | Legs | Classifier A | Classifier B | Classifier C |
| Banded | Gambrelled | 0.93 | 0.89 | 0.97 |
| Banded | Crossed | 0.99 | 0.92 | 1.01 |
| Banded | Together | 0.89 | 0.84 | 0.98 |
| Unbanded | Gambrelled | 0.92 | 0.88 | 0.96 |
| Unbanded | Crossed | 0.95 | 0.83 | 0.98 |
| Unbanded | Together | 0.89 | 0.82 | 0.93 |
| Agreement with B | | 0.73 | | |
| | with C | 0.68 | 0.76 | |

 Poorest level of agreement

For conformation, the poorest agreement between classifiers is a MAD of 0.76 seen between classifiers B and C. In all cases the MADs between VIA and individual classifiers exceed these values, suggesting that there was lower agreement between VIA and classifiers than there was between the classifiers themselves.

Table 16. The Mean Absolute Difference for Fatness

| | | Fatness Mean Absolute Differences | | |
|------------------|-------------|--|---------------------|---------------------|
| Shoulders | Legs | Classifier A | Classifier B | Classifier C |
| Banded | Gambrelled | 0.98 | 1.06 | 1.01 |
| Banded | Crossed | 1.10 | 1.18 | 1.09 |
| Banded | Together | 1.03 | 1.05 | 1.04 |
| Unbanded | Gambrelled | 1.04 | 1.13 | 1.05 |
| Unbanded | Crossed | 1.06 | 1.08 | 1.02 |
| Unbanded | Together | 0.98 | 1.01 | 0.96 |
| Agreement with B | | 0.72 | | |
| with C | | 0.65 | 0.62 | |

 Poorest level of agreement

For fatness the poorest agreement was a MAD of 0.72 between classifiers A and B. In all cases the MADs between VIA and individual classifiers exceed these values, suggesting that there was lower agreement between VIA and classifiers than there was between the classifiers themselves.

Using the 15 point scale

- No percentage levels of agreement were set for the 15 point scale and the relationship between the two scales is not linear.
- VIA achieved 99% and 100% agreement for conformation within 3 and 5 sub classes respectively.
- VIA achieved 90% and 99% agreement for fatness within 2 and 4 sub classes respectively.

Criterion 3. Level of agreement of VIA with the median value from the expert classifiers to match the level of agreement between the MLC in-plant classifiers and the expert classifiers.

The statistician compared the levels of agreement between the MLC in-plant classifiers, working a line speed of about 800 /h and assessing unbanded gambrelled carcasses and the median of the three expert classifiers working off line and assessing banded gambrelled carcasses on the 5/7 point scale. This was found to be 73, 99, 100% for total agreement, agreement within 1 class difference and within 2 classes difference respectively for conformation and 58, 94, 99% for total agreement, agreement within 1 class and within 2 classes respectively for fatness classification on 5/7 point scales.

Table 17. Level of agreement of VIA with the median value from the expert classifiers in relation to the level of agreement between the MLC in-plant classifiers and the expert classifiers

| Shoulders | Legs | Conformation | | | Fatness | | | Classifiers | | |
|--|------------|---------------------------|-----------|------------|---------------------------|-----------|-----------|-------------|----------|-----|
| | | % agreements within class | | | % agreements within class | | | Expert | In-plant | VIA |
| | | 0 | 1 | 2 | 0 | 1 | 2 | | | |
| Banded | Gambrelled | 72 | 100 | 100 | 50 | 93 | 98 | ✓ | | ✓ |
| Banded | Crossed | 72 | 100 | 100 | 49 | 93 | 99 | | | ✓ |
| Banded | Together | 68 | 99 | 100 | 48 | 94 | 99 | | | ✓ |
| Unbanded | Gambrelled | 72 | 99 | 100 | 55 | 95 | 99 | | ✓ | ✓ |
| Unbanded | Crossed | 74 | 99 | 100 | 51 | 95 | 99 | | | ✓ |
| Unbanded | Together | 74 | 99 | 100 | 53 | 95 | 99 | | | ✓ |
| Target - Agreement with MLC in-plant classifier | | 73 | 99 | 100 | 58 | 94 | 99 | | | |

The configurations classified by the various classifiers are shown on the right.

Comparison of these values with those previously presented in Table 8 and reproduced above in table 17 shows that the agreement between VIA and the experts is generally at comparable levels for conformation. The presentation of banded carcasses with legs together has slightly lower values for total agreement, but was only assessed by VIA, and was not assessed by the expert panel.

For fatness, the level for total agreement is not achieved (table 17), although levels are comparable for agreement within one or two classes difference.

- VIA largely met the levels of consistency against the MLC in-plant classifier with regard to conformation in terms of total agreement and agreement within 1 class and 2 classes difference.
- VIA did not achieve total agreement with the MLC in-plant classifier for fatness, although it did achieve consistency for within 1 class and 2 classes difference.

Meat Yield.

The ability of VIA to predict meat yield was assessed on 500 carcasses with a weight range of 7 to 35 kg which had been presented in the banded/ gambrelled configuration. A standard butchery process was used for the trial so the data will be trial specific and plants purchasing a VIA system in the future will therefore need to develop their own plant specific meat yield equations which are designed for their own butchery specifications.

The 500 carcasses were divided into 2 groups. One group of 200 was used for validation, remaining 300 carcasses were used for calibration.

Table 18. Butchery sample selections

Calibration

| Conformation | Fat Class | | | | | | | |
|--------------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|------------|
| | 1 | 2 | 3L | 3H | 4L | 4H | 5 | Total |
| E | 2 | 12 | 14 | 4 | 1 | 2 | 1 | 36 |
| U | 4 | 9 | 11 | 5 | 9 | 13 | 13 | 64 |
| R | 7 | 7 | 9 | 13 | 26 | 20 | 19 | 101 |
| O | 14 | 10 | 8 | 10 | 10 | 12 | 3 | 67 |
| P | 23 | 8 | 0 | 0 | 0 | 0 | 0 | 31 |
| Total | 50 | 46 | 42 | 32 | 46 | 47 | 36 | 299 |

Validation

| Conformation | Fat Class | | | | | | | |
|--------------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|------------|
| | 1 | 2 | 3L | 3H | 4L | 4H | 5 | Total |
| E | 1 | 8 | 10 | 2 | 0 | 2 | 1 | 24 |
| U | 3 | 6 | 7 | 4 | 6 | 8 | 8 | 42 |
| R | 4 | 4 | 6 | 8 | 17 | 14 | 13 | 66 |
| O | 10 | 7 | 5 | 7 | 6 | 8 | 2 | 45 |
| P | 16 | 6 | 1 | 0 | 0 | 0 | 0 | 23 |
| Total | 34 | 31 | 29 | 21 | 29 | 32 | 24 | 200 |

The carcasses in each group showed the frequency distribution across the grid for conformation and fat class as shown below.

Figure 5. The frequency distribution of the carcasses in the calibration and validation groups with respect to conformation

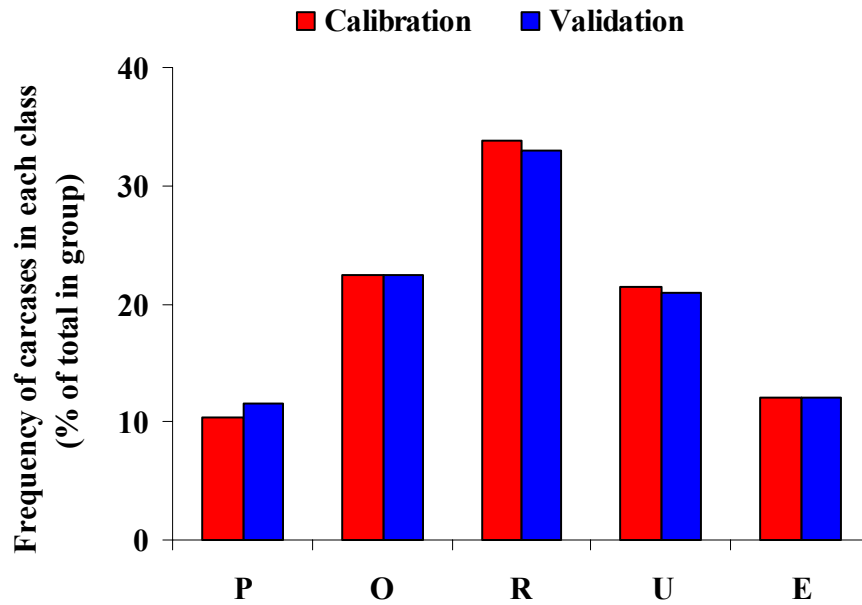
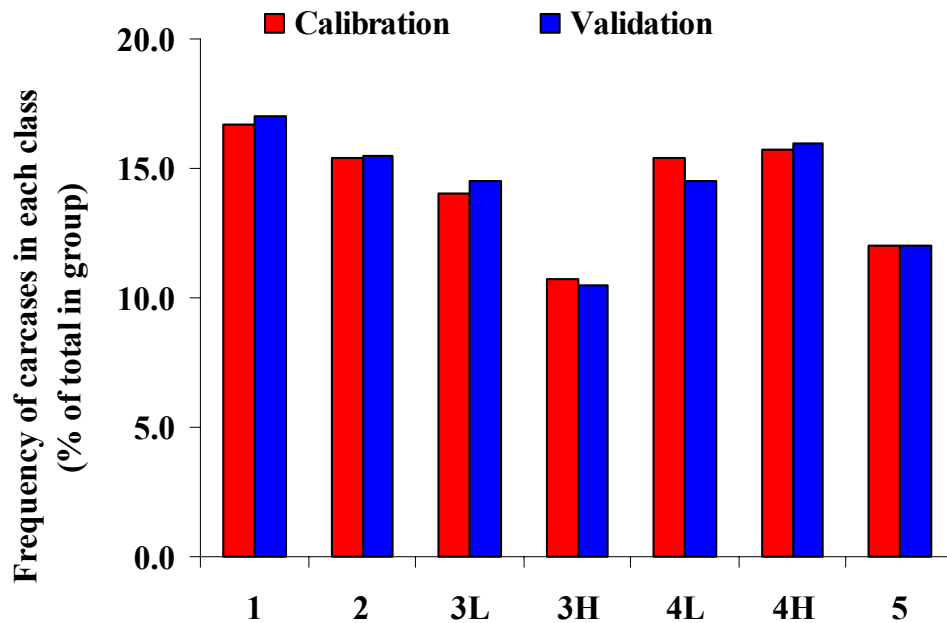


Figure 6. The frequency distribution of the carcasses in the calibration and validation groups with respect to fat class



The distribution of carcasses for both groups with respect to fat class was different to that seen for the carcasses used in other parts of the trial, because of the deliberate aim to select equal numbers across the classification grid.

There was a small non-significant difference in the accurate cold carcass weight between the two groups, such that the calibration group was slightly lighter on average and showed a slightly greater range of values than seen for the validation group.

Table 19. Cold carcass weight in the calibration and validation groups for estimation of meat yield.

| Cold carcass wt | Group | Wt (kg) |
|-----------------|-------------|---------|
| Mean | Validation | 19.93 |
| Stdev | | 3.81 |
| median | | 19.98 |
| max | | 29.42 |
| min | | 9.62 |
| | | |
| Mean | Calibration | 19.43 |
| Stdev | | 4.02 |
| median | | 19.68 |
| max | | 35.36 |
| min | | 7.00 |

The carcasses were butchered according to the standard trial specification and weights of five primal cuts were recorded as shown in table 20.

Table 20. Opening weights and trimmed primal weight for carcasses in calibration and validation groups.

*** Denotes that there is a statistically significant difference between the two groups p<0.05**

| Leg and Chump | | | Trimmed Primals | |
|----------------------|--------------------|----------------|------------------------|---------------|
| Weights in g | Group | Opening wt | Leg | Chump |
| Mean | Validation | 6921.64 | 4450.30 | 749.35 |
| Stdev | | 1248.00 | 805.95 | 172.60 |
| median | | 6920.00 | 4437.00 | 743.00 |
| max | | 10230.00 | 7050.00 | 1240.00 |
| min | | 3360.00 | 2091.00 | 344.00 |
| Mean | Calibration | 6758.90 | 4353.71 | 733.31 |
| Stdev | | 1356.86 | 894.40 | 178.98 |
| median | | 6800.00 | 4340.00 | 744.00 |
| max | | 12620.00 | 8536.00 | 1491.00 |
| min | | 2960.00 | 1975.00 | 221.00 |

| Fore Shoulder | | | Trimmed Primal |
|----------------------|--------------------|-----------------|-----------------------|
| Weights in g | Group | Opening wt | Fore Shoulder |
| Mean | Validation | 7983.20 | 5136.27 |
| Stdev | | 1454.38 | 1059.43 |
| median | | 8030.00 | 5116.00 |
| max | | 12060.00 | 8555.00 |
| min | | 3700.00 | 2361.00 |
| Mean | Calibration | 7689.62* | 4964.28 |
| Stdev | | 1563.96 | 1118.63 |
| median | | 7680.00 | 4926.00 |
| max | | 13900.00 | 9575.00 |
| min | | 3140.00 | 2026.00 |

| Loin and Breast | | | Trimmed Primals | |
|------------------------|--------------------|----------------|------------------------|----------------|
| Weights in g | Group | Opening wt | Loin | Breast |
| Mean | Validation | 5023.95 | 2897.03 | 1520.41 |
| Stdev | | 1230.92 | 607.20 | 426.35 |
| median | | 5040.00 | 2924.50 | 1491.00 |
| max | | 8060.00 | 4500.00 | 2730.00 |
| min | | 2460.00 | 1470.00 | 736.00 |
| Mean | Calibration | 4999.46 | 2882.09 | 1526.23 |
| Stdev | | 1228.95 | 638.13 | 430.35 |
| median | | 5060.00 | 2918.00 | 1536.00 |
| max | | 8800.00 | 5437.00 | 2843.00 |
| min | | 1480.00 | 1002.00 | 339.00 |

| Totals | | | Trimmed Primals |
|---------------|--------------------|-----------------|------------------------|
| Weights in g | Group | Opening wt | Totals |
| Mean | Validation | 19928.79 | 14753.35 |
| Stdev | | 3802.87 | 2907.61 |
| median | | 19980.00 | 14855.00 |
| max | | 29400.00 | 23018.00 |
| min | | 9640.00 | 7021.00 |
| Mean | Calibration | 19447.97 | 14459.61 |
| Stdev | | 4012.94 | 3082.76 |
| median | | 19680.00 | 14713.00 |
| max | | 35320.00 | 27694.00 |
| min | | 7580.00 | 5759.00 |

Examination of the summary data for the butchery study showed that there were some statistically significant differences between the calibration and validation groups. These differences were particularly evident for fore shoulder, and it may therefore be appropriate to regard the data for fore shoulder with some caution. It was also noted that although the carcasses in the calibration group were slightly, but not significantly lighter than those in the validation group, the total saleable primal meat yield was significantly higher in the calibration group.

The trimmed primal weights were also predicted by VIA using the validation dataset. The predicted primal weights were compared with the recorded weights, by computing the root-mean-square error (RMSE) of prediction for each cut. Results are summarised in Table 21, expressed in grams. For comparison, the mean and standard deviation (SD) of recorded weights for the validation carcasses are also given.

Table 21. The prediction of trimmed primal weights (grams) by VIA

| Primal Cut | Mean | SD | RMSE |
|-------------------|-------------|-----------|-------------|
| Leg | 4456 | 810 | 168 |
| Chump | 749 | 172 | 53 |
| Loin | 2895 | 608 | 218 |
| Breast | 1517 | 420 | 169 |
| Shoulder | 5135 | 1061 | 260 |

(SD – a measure of variation; RMSE – root mean square error - a perfect score of 0.0 would mean there was no error in the prediction. An RMSE smaller than the SD indicates that there is a good prediction)

VIA predicted yield well, as the RMSEs are considerably smaller than the SDs. Most of the variability in primal cut weights was likely to be due to differing carcass weights.

In practice, it is likely that the saleable meat yield, saleable primal yield and the percentage of lean meat in the sub-primals may also be of commercial importance. Consequently, the data from 300 carcasses (calibration set) were analysed as part of a PhD project to evaluate

the ability of VIA to predict saleable meat yield ((SMY) (expressed as the sum of the weights of all the primals plus residual lean trim as a proportion of CCW)), saleable primal meat yield ((SPMY)(expressed as the sum of all the weight of the sub-primal cuts expressed as a proportion of CCW)) and the percentages of saleable meat yield in the sub-primal cuts leg, chump, and loin (expressed as a proportion of CCW) in comparison to predicting yield using calculations based on the use of the MLC classification from the MLC in-plant classifier and the accurate CCW.

The results of these analyses are shown in table 22 below.

Table 22. The prediction of SMY, SPMY and carcass components and its precision using VIA traits or MLC standard classification

| Predicted Variables (%) | VIA | | MLC classification | |
|-------------------------|----------------|-------|--------------------|-------|
| | R ² | RMSE | R ² | RMSE |
| SMY | 0.66 | 0.013 | 0.55 | 0.015 |
| SPMY | 0.66 | 0.012 | 0.54 | 0.014 |
| Leg | 0.81 | 0.008 | 0.62 | 0.011 |
| Chump | 0.59 | 0.002 | 0.48 | 0.002 |
| Loin | 0.31 | 0.008 | 0.30 | 0.010 |

(R² - a perfect score of 1.0 would mean that all the variations in that particular parameter could be explained by the prediction method used. RMSE – root mean square error -a perfect score of 0.0 would mean there was no error in the prediction).

Table 22 shows that both the prediction of the variables SMY, SPMY, leg, chump and loin was 20, 22, 31, 23 and 3% respectively higher using VIA than using the MLC standard classification. The precision, measured as reduction in RMSE of predicting SMY, SPMY, lean meat percentage of leg, chump, and loin was also higher using VIA than using MLC standard classification.

Since it is known that a variety of factors eg the gender of the animal may influence data from such studies, the data were corrected for such factors as shown in table 23.

Table 23. The prediction of SMY, SPMY and carcass components and its precision using VIA traits or MLC standard classification, and corrected for known influencing factors

| Predicted Variables (%) | VIA | | VIA corrected † | | MLC classification | | MLC classification corrected † | |
|-------------------------|----------------|-------|-----------------|-------|--------------------|-------|--------------------------------|-------|
| | R ² | RMSE | R ² | RMSE | R ² | RMSE | R ² | RMSE |
| SMY | 0.66 | 0.013 | 0.71 | 0.012 | 0.55 | 0.015 | 0.65 | 0.013 |
| SPMY | 0.66 | 0.012 | 0.74 | 0.010 | 0.54 | 0.014 | 0.66 | 0.012 |
| Leg | 0.81 | 0.008 | 0.82 | 0.008 | 0.62 | 0.011 | 0.64 | 0.011 |
| Chump | 0.59 | 0.002 | 0.61 | 0.002 | 0.48 | 0.002 | 0.52 | 0.002 |
| Loin | 0.31 | 0.008 | 0.43 | 0.009 | 0.30 | 0.010 | 0.41 | 0.010 |

(R² - a perfect score of 1.0 would mean that all the variations in that particular parameter could be explained by the prediction method used. RMSE – root mean square error -a perfect score of 0.0 would mean there was no error in the prediction).

Table 23 shows that following adjustment for known influencing factors eg gender (†), the prediction of SMY, SPMY, lean meat of the leg, chump, and loin increased by 8, 12, 1, 3, and 39%, respectively, using VIA, whereas generally larger increases of 18, 22, 3, 8, and 37%, respectively, were observed using MLC classification. These data suggest the precision of predicting yield data was greater using VIA than using MLC classification. It was of interest to note that the adjustment for gender and slaughter date improved both methods of prediction.

The demonstration, based on a specific butchery method, of the ability of VIA to predict meat yield meets objective 4 of the study.

Assessment of Repeatability

Table 24 summarises the repeatability of the expert and VIA for each of the four classifications, expressed as rounded-down percentages in total agreement, and within one to four classes/ sub classes of agreement. The data show that VIA was slightly more

consistent for conformation on both 5/7 and 15 point classification scales. However, with regard to measurement of fatness, the data suggest that the expert classifiers were considerably more consistent for fatness on both 5/7 and 15 point classification scales.

Table 24. A summary of the repeatability study

| | Conformation | | | | | | Fatness | | | | | | | | | |
|--------|--------------|-----|----|----|----|-----|---------|----|-----|----|----|----|-----|-----|--|--|
| Scale | 5 | | 15 | | | | 7 | | | 15 | | | | | | |
| | 0 | 1 | 0 | 1 | 2 | 3 | 0 | 1 | 2 | 0 | 1 | 2 | 3 | 4 | | |
| Expert | 86 | 100 | 73 | 91 | 96 | 100 | 90 | 99 | 100 | 76 | 94 | 99 | 100 | 100 | | |
| VIA | 88 | 100 | 70 | 98 | 99 | 100 | 75 | 99 | 100 | 52 | 92 | 98 | 98 | 100 | | |

Table 25 shows the mean differences between the expert and VIA scores for the same carcasses. The data show the differences for carcasses 1-80 which were assessed 3 times each by VIA and for carcasses 81-105 which were assessed 5 times each by VIA, as well as for all carcasses together. Taking all carcasses together shows, on average, a good agreement, except for fatness on a 15-point scale, where the expert averages one point higher than VIA.

Table 25. Mean Difference between expert and VIA scores

| | Conformation | | Fatness | |
|------------------|--------------|-------|---------|------|
| Scale | 5 | 15 | 7 | 15 |
| All carcasses | 0.11 | 0.12 | 0.12 | 1.05 |
| Carcasses 1-80 | 0.23 | 0.42 | 0.25 | 1.49 |
| Carcasses 81-105 | -0.13 | -0.46 | -0.13 | 0.21 |

Examination of the separate groups of carcasses suggests that the differences tended to be reduced in the groups assessed five times, particularly for fatness of the 15 point scale.

Discussion

The study set out to evaluate the use of video image analysis as a predictor of carcass classification and meat yield in sheep carcasses.

The study had three objectives: to develop an accurate generic prediction equation for conformation and fat class for the E+V VIA system, to ensure compatibility between the current subjective classification system and VIA, and to demonstrate the ability of VIA technology to predict meat yield.

The study was successful in developing prediction equations for conformation and fat class. In addition to developing an equation for the most common configuration of carcass presentation, the E+V team also successfully developed prediction equations for five other configurations (see table 1) to meet the specific requirements of industry.

A range of tests was carried out to evaluate the comparability between subjective classification, on both 5/7 and 15 point scales, and VIA. The study set a range of criteria for acceptable accuracy for determining conformation and fatness on the 5/7 point scale. These comprised for conformation: 80% total agreement of classification awarded, 99% agreement within one class difference and 100% agreement within two classes difference, and for fatness: 70% total agreement of classification awarded, 90% agreement within one class difference and 99% agreement within two classes difference. The first agreement point was based on current training criteria for lamb classifiers, and the remaining points were based on VIA assessment studies in beef. The study set out to evaluate the performance of the equipment on the 5/7 point scale currently used for lamb, and set out 3 criteria against which the VIA was to be assessed. In addition the tests were repeated on the 15 point scale.

Whilst VIA did not achieve the criteria of 80% and 70% for total agreement for conformation and fatness, it is worth noting that these criteria were not achieved for total agreement between the expert classifiers nor for total agreement between the expert classifiers and the MLC in-plant classifiers. The poorest level of total agreement between the expert classifiers themselves was 79% for conformation, and 64% for fatness (tables 9

and 10), similarly, the poorest level of total agreement between expert and MLC in-plant classifiers was 73% and 58% for conformation and fatness respectively (table 17). Consequently, VIA could not be expected to meet the criteria set when the reference base of the expert panel itself did not achieve the target.

The comparison of VIA with the MLC in-plant classifier and expert assessor panel with respect to accuracy showed that VIA met all the criteria for agreement with respect to conformation, but only met the target criterion for fatness to within 1 and 2 classes difference. The results showed that VIA performed as well as the MLC in-plant classifier for conformation but less well with respect to fatness. The assessment of repeatability of VIA showed that the equipment was more consistent for conformation and less consistent for fat on both 5/7 point scales and 15 point scales. Close inspection of the data showed also that there was a tendency for consistency to be greater in the group of carcasses that were assessed five times by VIA rather than three times.

In regard to the ability of VIA to predict meat yield and distribution, the results showed the importance of several parameters (e.g. carcass weight and gender) but that overall VIA has a better predictive precision of saleable meat yield (Tables 22 and 23) than current MLC classification.

When considering the implications of the findings a number of points may be pertinent:

First, for the purposes of this study, the expert panel assessments were considered to be the reference classification. However none of the carcass presentation methods was assessed by all three assessor methods viz: the expert panel, the MLC in-plant classifier and VIA; and four of the carcass presentations were assessed only by VIA (see Table 4).

Second, the MLC in-plant classifiers and expert classifiers were working under different conditions (the MLC in-plant classifiers were working at line speed - approximately 800 carcasses/hour - the expert classifiers were working off line with no time constraints), and

examining different carcass configurations. It is not clear whether these differences would affect the level of agreement between them.

Third, comparison of the results from the present study with those from previous trials of VIA in both beef and lamb is difficult due to methodological differences. For example, the recent studies of VIA in lamb (Brady et al, 2003; Cunha et al 2004) were based on the use of mean classifier scores rather than median scores. The mean score was used by E+V, to build the predictive equations, due to the higher precision with this approach particularly on border line grades and with only 3 experts (EU validation studies for beef require an expert panel of 5 classifiers). The statistical analysis was based on the use of the median value of the experts' scores.

Fourth, the present study used cold carcass weight as a variable in the model for estimating classification and yield parameters. Other studies tend not to use cold carcass weight either for classification or yield estimation. The major reason for this is that accurate cold carcass weight is not routinely available in commercial practice and so any equations dependant on this variable will either require a change in commercial practice or the equations will have to be re-derived based on hot carcass weight. This is important in the context of the present study and the implementation of VIA in the UK.

Finally, the data from the repeatability study suggest that assessing repeatability at the beginning of the trial rather than at the end might have been useful in developing more accurate equations, particularly for fat class.

Conclusion

VIA offers lamb abattoirs a means of predicting meat yield and primal weights as well as providing objective assessment of carcass conformation and fatness. The present study provides data to allow industry to assess the potential that the equipment offers in these areas of operation.

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