

BC Meats Quality Information System (BCMQUIS)

Providing Traceability and Quality Assurance for



How Does It Work?

- This database allows producers to record any production data they would like to track against carcass quality by entering those fields they would like to track along with the corresponding CCIA tag #s that are being sent to the abattoir.
- The abattoir then scores the carcasses under our BC Carcass Evaluation system and takes two photos of each carcass. The producer cost for this is \$5/animal.
- The producer can view these photos and the carcass scores by CCIA tag # in real time once the abattoir has scored them.
- The destination store or chef member can then log on and see the grade for their carcass once the abattoir records the destination for that CCIA tag #.
- The retailer or chef can also download labels for that carcass that contain the 100% BC Beef logo and a QR Code that when scanned by a customer - will take them to the corresponding producer profile on the bcmeats.ca website.

Benefits for Producers

Quick Access to Carcass Scores and Photos – Will allow you to quickly see the photos and scores of the carcasses you have sent to the abattoir so you can know where you are at and work to improve carcass quality over time.

Carcass Quality Correlations: This system will allow you to pull reports on average carcass scores and correlate against different production attributes that you have recorded on the system. (rations, treatments, genetics, etc)

Increase Sales and Ranch Profile: By having your ranch profile available to consumers at the store and restaurant level (QR Codes) will build value for the customer which will in time transfer to higher pricing and demand for your beef.

For more information or to become a 100% BC Beef producer go to bcabattoirs.org