DEXA (Dual Energy X-Ray Absorptiometry) Objective Carcass Measurement provides a measurement of lamb carcass composition, which in the SCOTT system is used to provide a measure of lean, fat and bone ratio for each product. Anatomical geometry measured by the DEXA can be used to drive automated de-boning.
Key Advantages

**Optimise Carcasses to Product**
Processors can use data from the DEXA OCM System to select carcass inventory yielding the highest return for current orders, increasing bottom line profit.

**Throughput**
Designed to integrate with Boning room or Slaughter continuous chain. Up to 30 hot or chilled carcasses per minute can be processed through the system without the need for a human operator.

**Improve Genetics**
Individual carcass DEXA measurements can be linked to animal identification and tracking systems. This provides valuable yield feedback to processors, producers and seed-stock suppliers. Feedback can be used to target estimated breeding values (EBVs) with a focus on carcass composition and yield.

**Fabrication of Purchased Livestock to Optimise Value**
Carcass composition measurement enables more accurate processor pricing decisions, and support boning schedules to extract increased value from carcases.

**Carcass Specific Cut Selection**
Traditionally, carcasses have only been processed according to order batches. The DEXA System provides the ability to optimise the cut specification to suit each individual carcass.

**Future Complementary Technology**
The SCOTT DEXA lamb composition grading system will complement the existing and future SCOTT LEAP automation suite and objective meat quality measurement technologies designed to deliver increased consumer value and recovery of yield. Ultimately the yield information obtained for each carcass when targeted to specific primal cuts will provide the basis to deliver the expected saleable meat yield for every carcass in inventory.