



AUS-MEAT LIMITED

LEADERS IN THE MEAT & LIVESTOCK INDUSTRY



YOUR FIRST CHOICE IN ACCREDITATION, CERTIFICATION AND TRAINING SERVICES



The AUS-MEAT Story

AUS-MEAT Limited is an industry owned company operating as a joint venture between Meat & Livestock Australia (MLA) and the Australian Meat Processor Corporation (AMPC). AUS-MEAT runs efficient, disciplined business practices operating under internationally recognised Quality Management Systems: ISO 9001.

In 1998, AUS-MEAT was corporatised as a separate entity as a part of a major restructure of industry bodies. It now operates as a non-profit company limited by guarantee that is wholly owned by its member bodies, MLA and AMPC. AUS-MEAT Limited is cited as the 'Standards Body' responsible for setting standards for meat for export under Regulation 3 (1) of the Australian Meat and Livestock Industry (Export Licensing) Regulations 1998.

A Memorandum of Understanding (MOU) confirms the arrangements between AQIS and AUS-MEAT for the verification of trade description requirements under the Export Control Act 1982 and the Export Control (Meat and Meat Products) Orders 2005 (Orders). The principal objectives of AUS-MEAT relevant to this Memorandum are the management of Industry Standards for trade description through the Australian Meat Industry Classification System (AUS-MEAT Language) and the AUS-MEAT National Accreditation Standards for AUS-MEAT Accredited Enterprises. These core objectives have remained unchanged since its inception in 1987.

AUS-MEAT's Industry ownership is a key feature of the co regulatory partnership between Government and Industry which is implemented through the Australian Meat Industry Language and Standards Committee convened by AUS-MEAT.

Whilst AUS-MEAT's charter is to provide services to the Meat and livestock Industry, business diversification and growth led to the formation of AUS-QUAL Pty Ltd, a subsidiary company of AUS-MEAT, providing certification and conformity assessment services to the agriculture, horticulture and plant production and processing industries.

“To service the Australian meat and livestock industry as the prestige industry owned standards management and certification body through use of internationally recognised quality management principles.”



The AUS-MEAT Objective

The foundation objective of AUS-MEAT Limited is to manage Industry Quality Standards in an integrated manner. In doing so, each industry sector is effectively linked ensuring that the two-way flow of vital information is guaranteed and the scope and objectives of each standard is properly focused. This in turn gives emphasis on:

- Adding value for the customers at each stage of the production / processing chain
- Facilitating feedback to the various production sectors of the supply chain
- Providing the means by which the integrity of each sector can be communicated between members of the supply chain

AUS-MEAT Language and Standards

The National Accreditation Standards are designed to protect the integrity of the AUS-MEAT Language and the interests of the Australian Industry in relation to the sale, distribution and export of Australian meat and the reputation of AUS-MEAT Limited.

The AUS-MEAT Language is a common language which uses objective descriptions to describe meat products accurately to meet market requirements both nationally and internationally.

The Language is the basis of a national uniform description system based on objective carcass measurements used in the classification of Australian meat and livestock. The Language also has international recognition mainly due to AUS-MEAT's involvement with the UNECE Specialised committee for standardisation of meat.

The Language includes the beef carcass evaluation (Chiller Assessment Program) and has been integrated within the Meat Standards Australia (MSA) grading system where common measurements / assessments are used

Changes to the Language are progressed through a consultative process with industry stakeholders and final approval and implementation comes from the Australian Meat Industry Language and Standards Committee.

The Language is maintained, promoted and published in various formats including electronic versions, hard copy publications, brochures and posters.

The Processing Industry

National industry standards are the basis for the production of a consistent, quality product.

The AUS-MEAT standards are built around a trading language that has been developed to ensure the integrity and accuracy of product description. The standards have contributed to establishing and maintaining market access by providing confidence through the extensive use of Quality Management Systems.

AUS-MEAT offers accreditation programs for abattoirs, boning rooms (packer enterprises) and Non Packer Exporters who trade Australian & New Zealand meat products. Establishments wishing to be accredited by AUS-MEAT must implement an AUS-MEAT approved quality management system designed to ensure consistency of quality and accurate product description.

AUS-MEAT Training services are provided to comply with industry standards to ensure trained personnel implement correct use of the AUS-MEAT Language and accurate product description terminology is applied to all meat products. AUS-MEAT's status as a Registered Training Organisation (RTO) ensures training courses comply with training and assessment standards under the Australian Quality Training Framework (AQTF).





Primary Production Industry

In addition to the processing industry standards, AUS-MEAT Limited provides management, auditing and administration services for the implementation of other industry owned, quality management based accreditation programs, including:



Livestock Production Assurance



CATTLECARE



FLOCKCARE



Meat Standards Australia (MSA)



National Feedlot Accreditation Scheme (NFAS)



National Saleyards Quality Assurance Program (NSQA)

These programs are based on an assessment of risk and sound science to meet the requirements of international trading partners. They are industry owned and AUS-MEAT relies on the partnership approach when delivering services.

Other Auditing and Certification Services

AUS-MEAT also provides services to major Retailers and Foodservice organisations under contractual arrangements.

- AUS-MEAT holds Woolworths approval as a Certification Body under the Woolworths Quality Assurance program (WQA);
- AUS-MEAT conducts audits for McDonald's covering animal welfare, HACCP/GMP, SRM laboratory procedures and Social Accountability requirements;
- AUS-MEAT conducts audits for Burger King Corporation and YUM Brands Inc covering animal welfare and SRM requirements.

- AUS-MEAT provides auditing services on behalf of Safe Food Queensland.

AUS-MEAT's expansion of management and auditing services to industries outside of the traditional meat processing business is a diversification of services built on the experience, qualifications and the skills of AUS-MEAT staff throughout Australia and New Zealand.

International Accreditation

In 2001 AUS-MEAT extended its accreditation services across the Tasman working with one of New Zealand's leading meat companies - AFFCO New Zealand, accrediting a number of their processing operations. Natural extensions to these accreditation activities led to contractual arrangements being established with other companies to audit the NZ Meat Classification system. This system is used to grade beef, veal and sheep animal types using carcass measurements similar to the AUS-MEAT Language classification system.

The voluntary system is administered by Beef and Lamb New Zealand and licensed users are audited by independent third parties.

AUS-MEAT's continued involvement in International opportunities for business growth ensures ongoing recognition within the global market place.

AUS-MEAT Publications / Equipment

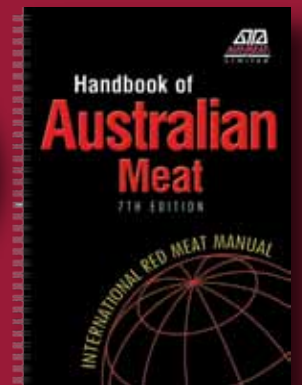
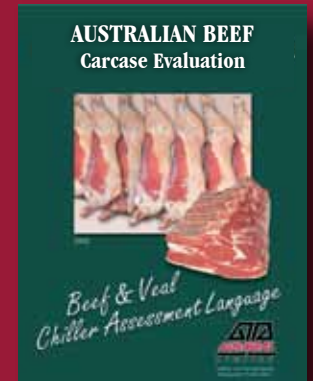
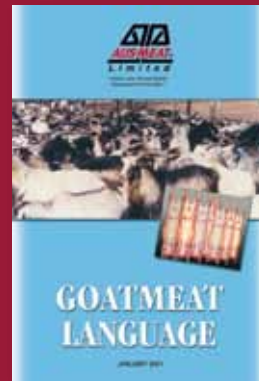
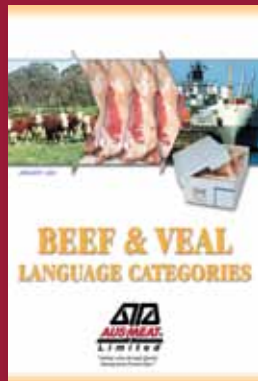
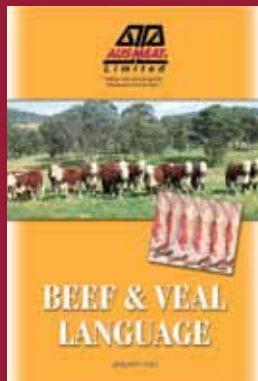
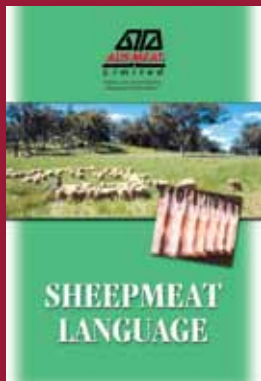
AUS-MEAT Limited publishes a comprehensive range of publications for the meat and livestock industries, these detail the use of the trading language and the application of the industry standards. In addition, Technical standards such as meat and fat colour chips and marbling chips used to determine meat quality criteria (Chiller Assessment) are manufactured and also made available by AUS-MEAT to the meat industry.

In 2005 AUS-MEAT unveiled the OSCAP system, a computer based correlation system providing correlation and practice for accredited Chiller Assessors. OSCAP replaces the need for external and internal correlations thus reducing the cost for industry users and providing an excellent practice mode without the need for real carcasses.

AUS-MEAT Industry Partnerships

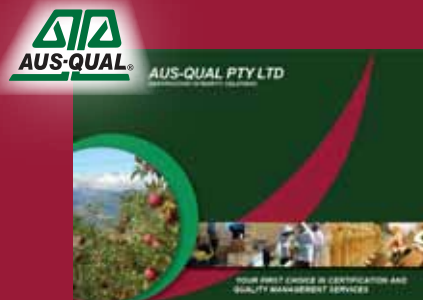
- AUS-MEAT is Industry owned and runs efficient disciplined business practices operating under internationally recognized Quality Management Systems: ISO 9001.
- AUS-MEAT addresses the needs of its customers at every stage of the production / processing operation with a comprehensive range of services establishing a partnership with all clients.
- Auditing services are an essential part of the range of commercial services that AUS-MEAT provides for the meat & livestock industry.
- AUS-MEAT's aim is to continually improve performance over the long term by focusing on customers while addressing the needs of all other stakeholders.
- AUS-MEAT's international recognition is driving overseas business opportunities.
- AUS-MEAT is the 'one stop shop' for auditing, certification and training services for the rural industry.





"Adding value through quality management partnerships"

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AUS-MEAT's OsCap
 On-site Correlation and Practice System
 Tools for the Accurate Grader

OsCap

- On demand,
- Objective tests,
- Practice, tuning & training,
- QA system friendly,
- Flexible.

OsCap

- Chiller assessment
- High Marbling Endorsement
- Maturity
- Fat Depth
- EMA
- MSA Marbling