



NEW APPROVAL(S) – CL DETERMINATION AND FAT MEASUREMENT		
<b>Previous Reference(s)</b> Advice 01/15	<b>Date of Issue</b> 18 November 2016	<b>Date of Effect</b> Immediate
<b>Contact Officer(s)</b>	<b>Distribution</b>	
Tony Webb Technical Manager	<input checked="" type="checkbox"/> LICENCED MEAT EXPORTERS <input checked="" type="checkbox"/> MANAGEMENT ACCREDITED ENTERPRISES	

**PURPOSE**

AUS-MEAT advises the approval of the following equipment additional to those listed in the National Accreditation Standards 2016 Edition.

CHEMICAL LEAN ANALYSIS (CL)

PERTEN INSTRUMENTS (DA7250) – a bench top unit used to determine Chemical Lean (CL) on Boneless Meat using Near InfraRed technology.

The equipment manufacturer confirms the instrument can be calibrated to measure percentage of moisture and protein content on the same sample simultaneously.

Supplier Details  
<http://www.perten.com>

If you have any queries on the new method(s) please contact AUS-MEAT Ltd Ph (07) 3361 9200, Fax (07) 3361 9222, e-mail [ausmeat@ausmeat.com.au](mailto:ausmeat@ausmeat.com.au) .

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*This advice has been prepared in consultation with the [AMILSC](#).*