



25 June 2010

**TO: ALL LICENCED MEAT EXPORTERS  
MANAGEMENTS OF ALL AUS-MEAT ACCREDITED ENTERPRISES**

**ATTENTION: Officer in Charge AUS-MEAT Standards:**

**AUS-MEAT LANGUAGE CHANGES – BEEF ALTERNATIVE CATEGORIES**

**PURPOSE**

The purpose of this Advice is to inform Accredited Enterprises of changes to the Dentition criteria for the Alternative Beef Categories Young Beef (YG) and Young Steer (YGS).

**BACKGROUND**

The Australian Meat Industry Language and Standards Committee has approved this change after consultation and Industry agreement.

**Language Changes**

<b>Alternative Category</b>	<b>AUS-MEAT Description</b>
*YGS* Young Steer	Castrate or entire male bovine that <ul style="list-style-type: none"> <li>• Has no more than two (2) permanent incisor teeth; or</li> <li>• Has no more than four (4) permanent incisor teeth and an assessed Maximum Maturity Score of 260</li> <li>• Shows no SSC</li> </ul>
*YG* Young Beef	Female or castrate or entire male bovine that <ul style="list-style-type: none"> <li>• Has no more than two (2) permanent incisor teeth; or</li> <li>• Has no more than four (4) permanent incisor teeth and an assessed Maximum Maturity Score of 260</li> <li>• Shows no SSC</li> </ul>

The use of an assessment of Carcase Maturity to complement Dentition in determination of the Alternative Categories \*YG\* and \*YGS\* for carcasses with no more than four (4) permanent incisor teeth is optional at the discretion of the Accredited Enterprise and is restricted to these Categories at this time. (There is no change to the eligibility of carcasses with no more than two (2) permanent incisor teeth and Carcase Maturity assessment need not apply.)

**Program Requirements – Maturity Assessment**

The only approved method of determining Carcase Maturity is the Chiller Assessment Evaluation method assessed and scored using the Carcase Maturity Chart detailed in the AUS-MEAT Chiller Assessment Language.

**Qualifications**

- Evaluation of Carcase Maturity must be done by trained operators holding a Statement of Attainment - Chiller Assessment.
- In addition, operators holding a Certificate of Proficiency – MSA Slaughterfloor Grading may assess Maturity of hot carcasses at the slaughter-floor.

- All such persons must hold Current Status for Maturity Assessment at the time of each Assessment.

### **Quality Management System**

- Where required, relevant sections of the Enterprise's QMS must be updated to cover the necessary changes and must be approved by AUS-MEAT prior to commencement of production.
- Carcase tickets, Feedback Sheets or any other claims or statements concerning Dentition must continue to indicate the actual Dentition as assessed at the time of slaughter.
- Documented procedures including an auditable system of Identification, Traceability and Reconciliation of daily boning schedules of assessed eligible carcasses against production labelled in these Categories must be in place and records maintained.

### **Market Eligibility**

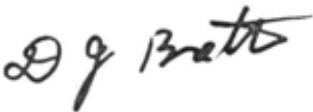
The Minimum Standards for Grain Fed Beef require that product described using the Quality Symbol **GFYG** must be derived from 0-2 tooth animals which have met the specified shortened feeding regime. All four (4) tooth animals are not eligible to use this symbol regardless of any assessed Maturity Score. Any such eligible animals must only be described using the Quality Symbol **GF** and must meet the specified Grain Fed feeding regime (Minimum 100 days).

In addition where importing Country requirements specify maximum dentition requirements of two (2) permanent incisor teeth, these market specification requirements remain unchanged regardless of any assessed Maturity Score e.g. EU GF-HQB.

### **Date of Implementation**

This change can be implemented immediately.

Further enquiries on the Beef Language Category changes contact AUS-MEAT Limited Ph (07) 3361 9200, Fax (07) 3361 9222, e-mail [ausmeat@ausmeat.com.au](mailto:ausmeat@ausmeat.com.au) .



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**GENERAL MANAGER  
STANDARDS & TECHNICAL OPERATIONS**

Previous References: New