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2 Mar 2012

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

ATTENTION: Officer in Charge AUS-MEAT Standards:

NEW APPROVED METHOD(S) – CL DETERMINATION

PURPOSE

AUS-MEAT advises the approval of the following equipment additional to those listed in the National Accreditation Standards 2011 Edition.

CHEMICAL LEAN ANALYSIS (CL)

MultiScan Series 3000 Food Analyser - a bench top unit used to determine Chemical Lean (CL) content of a ground sample using Near Infra Red technology. For measuring Chemical Lean in minced Meat samples from the range of 50CL to 95CL.

Supplier Details:

Next Instruments Pty Ltd
B1, 366 Edgar St
Condell Park NSW 2200
Tel: 02 9771 5444

A brochure and demonstration video is available on the Suppliers website:

<http://www.nextinstruments.net/>

The Chemical Lean (CL) Approved Methods list will be updated in the next amendment of the National Accreditation Standards and the Australian Meat Industry Classification System (manual 1).

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 .

Denis Brett

**GENERAL MANAGER
STANDARDS & TECHNICAL OPERATIONS**
Previous References: N/A