



Advice 4 / 06

14 July 2006

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

ATTENTION: Officer in Charge AUS-MEAT Standards:

NEW APPROVED METHODS – CL DETERMINATION AND FAT MEASUREMENTS

AUS-MEAT advises the approval of the following equipment / Instruments additional to those listed in the National Accreditation Standards 2006 Edition.

CHEMICAL LEAN ANALYSIS (CL)

CEM Smart Trac rapid fat and moisture analyser for raw material. In process control and final product testing of meat and meat products. The supplier of this equipment:

A.I. Scientific

PO Box 215,

Clontarf Qld 4019, ph 07 3105 5065.

gary.boniface@aiscientific.com

www.aiscientific.com

APPROVED INSTRUMENTS – P8 MEASUREMENT (BEEF)

There are 2 new types of Cut and Measure knife now commercially available from the following suppliers:

J & C Leigh (General Engineers)

346 Campbell St

ROCKHAMPTON QLD 4700

contact: Gary Hall

(07) 4822 1361

Otto Industrial Designs

29 Penarth St.

RUNCORN QLD 4113

contact Dick Veenhof

(07) 3345 6266

The new CL analysis method / P8 fat measuring instruments 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 these new methods / instruments 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:

AUS-MEAT Advice 2/06