

MEAT STANDARDS AUSTRALIA Amendment Advice 04/2020 – 1 July 2020

TO: All licensed Meat Standards Australia (MSA) Independent Boning Rooms and Portion Cutting Operations

ATTENTION: Authorised person in charge of MSA Standards.

Meat Standards Australia (MSA) licensed Independent Boning Rooms and Portion Cutting Operations are required to adhere to the relevant sections of the current MSA Standards Manual for the processing of beef and/or sheepmeat that follow MSA pathways.

MSA advises an amendment relevant to your business has been made:

- **MSA Standards, Section 8 – Independent Boning Rooms and Portion Cutting Operations; and**
- **MSA Standards, Section 11 – Compliance and Audit Guidelines.**

SUMMARY OF MAJOR AMENDMENTS

Section	Amendment
Section 8 Category title	Renamed this participant category to replace 'Value Adders' with 'Portion Cutting Operations' to better define the businesses
8.1.1 Trained personnel	Added training requirements specific to this category and the need to appoint a MSA coordinator with the authority to ensure integrity of the MSA program.
8.4 MSA carton label specifications	Updated labelling requirements for non-AUSMEAT accredited boning rooms.
8.5 Cutting / fabrication / preparation	Update to include new cooking methods.
8.5.1 Beef product packaged in Modified Atmosphere Packaging (MAP)	New section to specify requirements to have MAP-eligible information to be able to use the MSA trademark on MAP beef products.
8.5.2 Freezing of MSA beef and sheepmeat	Update to reference minimum days ageing prior to freezing to maintain MSA eligibility.
11.8.4 Independent boning rooms and portion cutting operations	CCP2 – MSA Inserts - rating changed to MAJOR. This is consistent with processor audit.
11.8.4 Independent boning rooms and portion cutting operations	CCP4 – new addition for use of MAP for MSA beef products.
11.9.4 Independent boning rooms and portion cutting operations	Update to 8.4 to include specify requirements for MAP.

Find the updated standards under the Resources tab in myMSA at www.mymssa.com.au

MSA licensed Independent Boning Rooms and Portion Cutting Operations should note the changes to relevant sections of this publication and update any electronic or printed copies maintained on file. The revised Standards will be effective immediately. If you have any queries on the amendment information contained in this advice or wish to update your contact details, please contact MSA on 1800 111 672 or email msaenquiries@mlla.com.au

Kind regards,



David Packer
MSA Program Manager
Meat & Livestock Australia