

## **MEAT STANDARDS AUSTRALIA**

## Amendment Advice 1/2016 – 15<sup>th</sup> November 2016

### TO: All Meat Standards Australia (MSA) licensed processors

#### **ATTENTION: MSA Coordinator**

It is a requirement of a Meat Standards Australia (MSA) licensed processor 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 to the MSA Standards, Section 8 – Processing and Section 12 - Compliance and audit requirements

# Please note – These amendments are applicable to MSA BEEF only. However all Processors must ensure they have the most current version of MSA Standards.

#### SUMMARY OF MAJOR AMENDMENTS

Section	Amendment
Section 8.5 MSA Minimum Requirements and Responsibilities – Beef	Format change to section, removed direct consignment heading and moved transport requirements into own section. Updated numbering throughout section.
8.5.1 Direct Consignment	Inserted direct consignment transport requirements
8.5.3 Led Steer Pathway	Numbering change to 8.5.4, amendment to point a) remove words Meat Colour
8.5.4 Training Requirements (Beef)	Numbering change to 8.5.5, training requirements table updated to specify effective dates for previous modules and new modules released in 2015 for beef onsite training.
8.5.5 Beef Carcase Specifications	Numbering change to 8.5.6, Removal of point e) Meat Colour scores of 1B-3, update to numbering
8.13.1 Feedback Requirements (Beef)	Removal of point h) AUS-MEAT meat colour under minimum MSA requirements, update to numbering
8.15.7.1 Carcase Measurements	Removal of reference to 1b-3 meat colour specification from point L).
8.15.7.2 Reasons for non-compliance	Removal of grade code 5 – Fails to meet meat colour specifications of 1B-3 Removal of grade code 6 – Meets MSA requirements but fails company imposed specification



Section 12.9.2 Processor Independent Boning Room/Value Adders Audit Guidelines	
12.9.2 Processors, Independent Boning Rooms/Value Adders audit guidelines	<ul> <li>8.9 – Amendment to training requirements to include updated modules.</li> <li>8.9 – Added Meat Science as requirement for Coordinators.</li> <li>8.9 – Added reference to relevant section of the standards for detail on training requirements.</li> </ul>

MSA processors will have immediate access to the revised documents via the <u>Meat</u> <u>Standards Australia website</u>, and within <u>myMSA</u>.

MSA licensed processors 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 from the 01<sup>st</sup> December 2016. If you have any queries on the amendment information contained in this advice or wish to update your contact details, please contact Meat Standards Australia on 1800 111 672 or email msaenquiries@mla.com.au.

Kind regards,

Sarah Strachan MSA Program Manager Meat & Livestock Australia

