

Meat Standards Australia™

Standards Manual

Section 9: Independent Boning Rooms and Value Adders



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Table of Contents

Table of Contents	2
1 Introduction	3
1.1 Instructions for control of this document.....	3
1.2 Owner confirmation.....	3
1.3 Amendments and updates.....	3
1.4 Document control confirmation	4
9 Independent Boning Rooms and Value Adders	5
9.1 Quality management system	5
9.1.1 Trained personnel	5
9.2 Carcase identification.....	5
9.3 MSA identification.....	5
9.4 MSA carton label specifications	5
9.5 Cutting / fabrication / preparation	6
9.6 Dispatch / sale	7

1 Introduction

The Meat Standard Australia (MSA) Standards Manual is divided into a number of sections. Each section is a standalone document that is issued and amended independently of each other section.

Australian Meat Industry Language and Standards Committee (AMILSC) are custodians of the Meat Standards Australia (MSA) Standards (refer to Section 1: Foreword and Introduction, page 3).

This section outlines the Independent Boning Room and Value Adder requirements for MSA.

All sections of the Meat Standard Australia (MSA) Standards Manual must be used collectively. Certain sections may not be applicable for a specific business, operation, facility or activity. It is the user's responsibility to determine and justify why a sections does not apply.

1.1 Instructions for control of this document

This Standards Manual, available online from MSA, is a controlled document.

Updates to this Standard will occur from time to time. All printed and/or saved copies are uncontrolled and may not be the latest version.

1.2 Owner confirmation

The owner or controller, as registered with the Authorised Authority, shall be informed of any updates relating to the information contained in this Standard. Attached to any updates regarding this Standard will be a form for notification of changes to the owner or controller of the Standard.

1.3 Amendments and updates

Amendments to this standard will be issued by way of a formal amendment notification where required.

1.4 Document control confirmation

CHANGE HISTORY

Date	Change Description	Author	Issue No:
3 rd May 2013	Initial Draft	Janine Lau	0.1
18 th July 2013	Second Draft	Janine Lau	0.2
03 rd September 2013	Third Draft	Alana McEwan Brown	0.3
27 th November 2013	Initial Release	Janine Lau	1.0
20 th March 2015	Version 2 – updated to include Tamper Evident label requirements as approved by taskforce (Feb 2015) and AMILSC (Mar 2015). Version details updated V2.0 Release 20.03.2015	Alana McEwan Brown	2.0

9 Independent Boning Rooms and Value Adders

Independent boning rooms and value adders are to be licensed with MLA within the MSA program.

9.1 Quality management system

Each Enterprise as defined by the Licence application must incorporate these standards and maintain a Quality Management System as and where required by an Authorised Authority.

An Authorised Authority must approve all Quality Management System documentation, including the Quality Management System Manual. The Enterprise must ensure that the documentation is reviewed from time to time to conform to any variations in these Standards or an Authorised Authority's requirements.

The MSA program requirements of the Enterprise may be integrated into existing quality system manuals and procedures of the Enterprise. It is not a requirement to establish a separate Quality Management System Manual.

9.1.1 Trained personnel

The Enterprise is required to provide sufficient trained personnel to ensure that all requirements of the MSA program are effectively maintained.

Details of the training and staff records must be identified in the Quality Management System Manual and approved by an Authorised Authority.

9.2 Carcase identification

The Enterprise will require access to accurate and current labelling specifications related to the carcasses as identified.

The Enterprise will require the capability to adjust labelling systems to reflect the current specifications for carcasses purchased.

9.3 MSA identification

MSA inserts issued, tamper evident labels, or printed packaging and/or approved by an Authorised Authority may only be applied at the Enterprise to which the inserts were issued.

MSA inserts, approved tamper evident labels or other approved identification are to be placed in/on packaging of all MSA eligible primals and portion cut products.

Enterprises using approved tamper evident labels to identify MSA Certified Primals must adhere to the following requirements:

- Each Label must:
 - be tamper evident
 - have the establishment number, where the product originated, printed on it
 - have a unique sequential identification code printed on it
 - have minimum of 47mm x 36mm dimensions
 - have removal perforations and label 'face cuts'

For an example of an acceptable tamper evident label refer to 8.17.2 MSA Generic Tamper Evident label.

- The Enterprise must:
 - have an effective system for recording the sequence numbers used for any production, including a minimum of, the first number used, the last number used and the production date.
 - have an effective system, for control of use and traceability of Labels, documented within their Quality Management System manual and approved by MSA prior to implementation.

- All use of tamper evident labels must be approved by MLA Prior to implementation.

An Authorised Authority may withdraw from the Enterprise, for a period determined by the Authorised Authority, all MSA inserts, approved tamper evident labels and/or other approved identification issued by the Authorised Authority.

Without limiting the circumstances in which this action may be taken, it may be taken where the Authorised Authority considers that the MSA integrity of the product is at risk.

9.4 MSA carton label specifications

AUS-MEAT Accredited Enterprises Licensed in the MSA program are able to include the MSA grade, cooking method(s) and required days ageing or release date within the carton label or carton panel trade description information. MSA information is additional to existing mandatory and optional trade description information and will be subject to the same verification process used during routine AUS-MEAT audits.

Prior label approval will be required from AUS-MEAT before MSA information can be included in any trade description.

Refer to section 8.17.2 for carton label examples.

9.5 Cutting / fabrication / preparation

MSA Product must at all times be cut, fabricated and prepared in accordance with the MSA standards. If there is any failure to do so, product must not be sold as MSA Product.

For portion cutting operations;

- a) If portions are cut and presented in the required cooking method/s, the cooking method/s does not have to be stated on the Authenticating Documentation, for example steaks for grill, strips for stir-fry and cubes for casserole.
- b) Where portions have met the required ageing requirements to meet a MSA eating quality grade, ageing information does not have to be stated on the Authenticating Documentation

- c) Where the Enterprise prepares MSA Product for consumption, the Enterprise should use the recommended cut dimensions below.

Cook method	Software descriptions	Alternate label descriptions	Recommended cut dimensions	Cook Style	Beef	Sheepmeat
Grill	GRL	GRL, Grill	Beef – minimum 21 mm Sheepmeat – minimum 15 mm	Dry	X	X
Roast	RST	RST, Roast	Whole primal	Dry	X	X
Stir Fry	SFR	SFR, Stir Fry	10mm(W) x 10mm(H) x 75mm(L)	Dry	X	X
Thin Slice	TSL	TSL 2mm, Thin Slice 2mm	2mm thin slice	Dry	X	
Slow Cook	SC	CASS, Cass, Casserole	20mm cube	Wet	X	X
Corn	CN	CRN, Corn	Whole primal	Wet	X	
Yakiniku	YAK	YAK, Yakiniku	4mm thin slice	Dry	X	
Shabu Shabu	SSB	SSB, Shabu Shabu	2mm thin slice	Wet	X	

9.6 Dispatch / sale

Where MSA products are delivered and sold as MSA Certified Product, Authenticating Documentation identifying the eating quality outcome must accompany the product.

If the enterprise does not distinguish between eating quality outcomes, for example MSA 3, 4 or 5 star, the Authenticating Documentation must still state MSA or MSA Graded and product description. Without limiting this, MSA Carton Labels or MSA Plant Carton Labels must be attached to the cartons and all primals and portions must include MSA inserts, approved tamper evident labels or approved printing.

Where Authenticating Documentation is lost or damaged, product must not be sold as MSA Product.

Where MSA primals are sold to an MSA Supplier, Authenticating Documentation must be supplied with the product together with details of the appropriate cook method for the grade and ageing requirements.

Where MSA Product is on-sold to an Enterprise, which is not an MSA Licensee, it must not be sold as MSA Product.

Where branded products are underpinned by MSA and the MSA Trade Mark is used, these products must contain only MSA product.

See Section 8.17.6 for examples of invoices with MSA product.