

Program





2021 MSA Excellence in Eating Quality series

Growing and grading the greatest meat on earth



Tasmania

Please join us at the Meat Standards Australia (MSA) Excellence in Eating Quality Awards series in 2022. Attendees will hear from Meat & Livestock Australia and industry speakers on how to maximise value using the MSA program, before recognising our top-performing MSA producers for the 2019-20 and 2020-21 financial years at the awards ceremony.

-  The Tramsheds Function Centre
4 Invermay Road, Invermay, Tasmania, 7248
-  12:00–8:00pm
Friday 4 March 2022

Time	Item	Presenter
12:00pm	Registration opens/check your data sessions commence (optional)	MSA team
2:00pm	Welcome and introduction	Laura Garland, MSA Producer Engagement Officer
2:10pm	Connecting with consumer values: at home and globally	Sarah Strachan, MLA Group Manager – Adoption and Commercialisation
2:30pm	Driving value for the supply chain: from on-farm to the consumer	David Packer, MSA Program Manager
2:50pm	Creating value through meeting customer expectations	Rob Ryan, JBS Southern Livestock
3:15pm	Break	
3:35pm	Putting the 'my' in MSA	Laura Garland, MSA Producer Engagement Officer
4:00pm	Creating value through meeting customer expectations continued	Jessica Loughland, Greenham
4:15pm	Australia's beef herd: eating quality trends and drivers	Chloe Gould, MSA Senior Business Development Officer
4:35pm	Making MSA work for you	Basil Doonan, Pinion Advisory
5:00pm	Putting it all into practice: a producer's take on creating the most valuable animal	Rosemary and Marty Walker, beef producers, Memana, Tas
5:25pm	Q&A Panel: an open discussion	The panel features program speakers and additional processors and brandowners Facilitator: Kate Neath, MSA Business Development Manager
6:00pm	Break	
6:10pm	EEQ awards ceremony	Sarah Strachan, MLA Group Manager – Adoption and Commercialisation
6:30pm	Chef demo and dinner	Rob Smithson, Dnata Catering
8:00pm	Event close	