

## MEAT STANDARDS AUSTRALIA Amendment Advice 3/2020 – 1 July 2020

**TO: All licensed Meat Standards Australia (MSA) licensed Processors**

**ATTENTION: MSA Coordinator**

Meat Standards Australia (MSA) licensed Processors 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 to:

- **MSA Standards, Section 7 – Processors; and**
- **MSA Standards, Section 11 – Compliance and Audit Requirements.**

### SUMMARY OF MAJOR AMENDMENTS

Section	Amendment
7.5.4 Slaughter floor (beef)	Update to include more detail on requirements for pH decline monitoring on beef carcasses.
7.6.1 Direct Consignment (sheepmeat)	Clarity on carried-over livestock.
7.6.5 Sheepmeat Compliance Data	Update to include reference to myMSA for submission of grading compliance data.
7.11 Cutting / fabrication / preparation (beef)	Update to include new cooking methods.
7.11.1 Beef product packaged in Modified Atmosphere Packaging (MAP)	Inclusion of labelling options to indicate eligibility of MSA beef products for sale as MSA certified product under MAP.
7.11.2 Freezing of MSA beef and sheepmeat	Update to reference minimum days ageing prior to freezing to maintain MSA eligibility.
7.13.1 Feedback Requirements - Beef	Inclusion of opportunity MSA index as a piece of information available in producer feedback. Reference to processor feedback available in myMSA, including the MSA processor Index that is not permitted for use on producer feedback or marketing claims.
7.16.6 Lamb and Sheepmeat Carcase measurements	Update to specify that entire males are not eligible for MSA
7.17 Reference Material	New examples of carton labels and Invoices.
11.2.3 Audit Frequency	Update to section. All Audits will be announced unless the Authorised Authority considers it appropriate to conduct an audit unannounced. The Authorised Authority will audit all Enterprises at a minimum of twice (2) per year.
11.8.2 Processors - Beef	CCP 13 – Delivery, rating changed to MAJOR. CCP 19 – new inclusion for pH declines and weekly monitoring not conducted as per the MSA Standards. CCP 20 – Grading, rating changed to CRITICAL where a Grader is not current on OSCAP and is performing grading duties. CCP24 – new inclusion for pH meter operation. CCP 25 – pH temperature declines and ultimate pH validation rating changed to CRITICAL. CCP 34 – new inclusion for use of MAP for MSA beef products.

11.8.3 Processors - Sheep	CCP 5 – Mixing in lairage, rating changed to MAJOR to be consistent with on-plant requirements. CCP 18 – new inclusion for pH declines not conducted as per the MSA Standards.
11.9.2 Processors – Beef (audit guidelines)	Removed references to sheep by creating sheep specific guidelines. 7.3 – Drafting of cattle in lairage changed from minor to MAJOR to be consistent with CCP table. 7.5 – Chiller cycles set to optimize pH/temp decline changed from Minor to MAJOR to be consistent with CCP table. 7.6 – Graders performing grading duties ‘out-of-currency’ has been increased to CRITICAL. 7.7 – MSA Inserts – has been raised from Minor to MAJOR to be consistent with CCP table. 7.7 – Addition of requirements for MAP packed beef products.
11.9.3 Processors – Sheep (Audit Guidelines)	Beef and sheep audit guidelines were separated to provide clear direction for processors and auditors.

Find the updated standards under the Resources tab in myMSA at [www.mymrsa.com.au](http://www.mymrsa.com.au)

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 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@mla.com.au](mailto:msaenquiries@mla.com.au)

Kind regards,



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