

21st July 2025

Dear MSA Coordinator / MSA Member,

Re: Meat Standards Australia Amendment Advice 1/2025

It is a requirement of a Meat Standards Australia (MSA) licensed Processor, Independent Boning Room, Saleyard, Brand Owner and Multi-site End User 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 1 - Introductions, definitions and application**
- **MSA Standards, Section 5 - Livestock Supply**
- **MSA Standards, Section 6 - Saleyards**
- **MSA Standards, Section 7 - Processors**
- **MSA Standards, Section 8 - Independent boning rooms and portion cutters**
- **MSA Standards, Section 9 - Brand owners**
- **MSA Standards, Section 10 - MSA End Users**
- **MSA Standards, Section 11 - Compliance and Audit requirements**

SUMMARY OF MAJOR AMENDMENTS

Section	Amendment
All sections	Updated design and minor wording.
1.5 – Definitions and glossary	Additional definitions added: <ul style="list-style-type: none"> - Objective measurement technology - Meat Eating Quality score (MQ4) - MSA model (Sheepmeat) V3.0
5.1 - Beef 5.1.1.1 – On-Farm responsibilities	Additional requirement added: Where cattle are transported including the use of third-party transport companies, cattle are not to be mixed during transport.
5.1.1.3 – Saleyard consignment	Update to the MSA saleyard pathway to 48 hours from farm gate to slaughter.
5.1.2 – Reference material	Updated image for MSA vendor declaration.
5.2 - Sheep 5.2.1.3 – Direct consignment	Updated eligibility to include MSA model (sheepmeat).
5.2.2.2 – MSA sheepmeat carcass specifications for MSA model (sheepmeat)	Updated to include eligibility table.
5.2.2.2 – LPA National Vendor declaration	Updated image for sheep NVD.
6.1.2 - Saleyard	Additional requirement added: Animals are to be processed at a MSA licensed processor within 48 hours of dispatch from property of origin including time at the saleyards / livestock exchange.
6.2.6.2 - Sheep	Additional requirement added: Farm dispatch time.

7.5 - Beef 7.5.2 – Saleyard pathway	Update to the MSA saleyard pathway to 48 hours from farm gate to slaughter.
7.7 – MSA minimum requirements and responsibilities – lamb cuts-based grading	New section to support MSA model (sheepmeat) V3.0.
7.8 – Chiller assessment and carcass measuring equipment	Updated to include objective measurement technology requirements.
7.12 – MSA description on carton labels	Updated to include how MSA information is included in carton labels.
7.13 – Cutting/fabrication/preparation	Updated table to include sheepmeat cook methods.
7.13.2 – Sheepmeat product packaged in Modified Atmospheric Packaging	Updated table to include additional sheepmeat cook methods.
7.15.2 – Sheepmeat – producer feedback	New section to support MSA model (sheepmeat) V3.0.
7.17 - Beef 7.17.6.6 – Site operational requirements - beef	<p>Additional requirements added:</p> <ul style="list-style-type: none"> - dot point (1): This includes the recording and validating of livestock source PIC, LPA number and MSA member number and the livestock owner PIC (if applicable), LPA number and MSA member number at the time of livestock procurement or arrival and before kill agenda or slaughter. This needs to include the NVD serial numbers. - dot point (4): Where 3rd party grading applications are used, have the ability to transfer slaughter data in MSA published formats in advance of carcass assessment and grading for beef for use by MSA for validation of grading eligibility. - dot point (10): A record of the use of the technology and the measured result are to be recorded in the format defined by the Industry Objective Metadata Standard (endorsed by AMISLC) and be uploaded to MSA via the MSA specific transport method and at a similar time as the MSA datafile is uploaded. - dot point (11): Have the ability to generate a reconciliation report on demand showing all livestock sources and counts, slaughter records and boning records to show carton counts and weight that is MSA packed against livestock counts and HSCW from the slaughter floor.
7.19 – MSA sheepmeat classification – cuts-based grading	New section to support MSA model (sheepmeat) V3.0.
7.20.3 – Examples of MSA descriptions on carton labels	Updated examples of carton labels.
7.20.5 – LPA National Vendor Declaration - sheep	Updated image for sheep NVD.

8.4 – MSA carton label specifications	Updated to include how MSA information is included in carton labels.
8.5 – Cutting/fabrication/preparation	Updated table to include sheepmeat cook methods.
8.5.2 - Sheepmeat product packaged in Modified Atmospheric Packaging	Updated table to include additional sheepmeat cook methods.
8.7.3 - Examples of MSA descriptions on carton labels	Updated examples of carton labels.
9.4 – Dispatch/sale	New section.
10.5.2 – Preparation for consumption	Updated table to include sheepmeat cook methods.
10.5.5 - Sheepmeat product packaged in Modified Atmospheric Packaging	Updated table to include additional sheepmeat cook methods.
10.8 – Multi-site Enterprises	Update to audit requirement for sample sub-sites.
10.9.3 - Examples of MSA descriptions on carton labels	Updated examples of carton labels.
11.4 – End user audit requirements	Updated to represent MSA multi-site end users.
End User	Section removed.
11.4.1 – Audit frequency	
11.4.2 – End user integrity rating and audit frequency	Section removed.
11.8.2 – Processors - Beef	CCP13. update to the MSA saleyard pathway to 48 hours from farm gate to slaughter. CCP20. update to critical rating to now be critical for graders not being current at time of grading. CCP25. Update to critical rating to now be critical for graders not using pH meters at time of grade.
11.8.4 – Processors – sheepmeat (cuts-based grading V3.0)	New section.
11.9.1 - Saleyards	6.6. updated to include farm time dispatch.
11.9.2 – Processors – Beef	7.3. updated the MSA saleyard pathway to 48 hours from farm gate to slaughter. 7.6. updated rating to critical for graders not being current at time of grading. 7.6. updated to include objective measurement technologies. 7.6. updated rating to critical for graders not using pH meters at time of grade.
11.9.4 – Processors – Sheepmeat (cuts-based grading V3.0)	New section.
11.9.6 – Multi-site End Users	Section renamed from End users.

MSA Processors, Independent Boning Rooms, Saleyards, Brand Owners and MSA Multi-site End Users will have immediate access to the revised documents within myMSA – www.mymssa.com.au and the MSA website <https://www.mla.com.au/marketing-beef-and-lamb/meat-standards-australia/msa-beef/>.

MSA licensed Processors, Independent Boning Rooms, Saleyards, Brand Owners and MSA Multi-site End Users 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 Meat Standards Australia on 1800 111 672 or email msaenquiries@mla.com.au.

Kind regards,



David Packer
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Meat & Livestock Australia