

# Meat Standards Australia™

## Standards Manual

### Section 1: Foreword and Introduction



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ISBN 9 781925045178

<b>Issue No:</b>	3.0
<b>Date Issued:</b>	15 <sup>th</sup> November 2016
<b>Document Status:</b>	Third Release
<b>Prepared by:</b>	Prepared By: Meat Standards Australia
<b>Authorised by:</b>	Authorised By: Meat Standards Australia

## Foreword

Meat Standards Australia (MSA) is a beef, lamb and sheepmeat eating quality program established by Meat and Livestock Australia (MLA). The program is designed to predict the eating quality of individual cuts by cook method and ageing potential.

This document contains the MSA Standards for Licensed Enterprises. The primary objectives of these Standards are to ensure:

- a) The reputation and integrity of the MSA program;
- b) Correct integration of MSA calculations, algorithms and methods into system vendor developed products and/or plant based systems; and
- c) Correct presentation and use of MSA Trade Marks, terms, values and calculated results on product labels, producer feedback, product specifications and marketing material.

These Standards relate to version 1.7 of the MSA Grading Engine for beef and 2005 release of Eating Quality of Australian Lamb & Sheepmeat.

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

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 section does not apply.



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'MSA' and 'Meat Standards Australia' are registered Trade Marks of Meat & Livestock Australia Limited.

The MSA 'Graded' symbol is a Trade Mark of Meat & Livestock Australia Limited.

## MSA Standards by participant category

	Participant category						AMILSC approved section
	Registered Producer / Lot feeder / Agent	Licensed Software development	Licensed Saleyards	Licensed and non-licensed Processor / Independent boning room / value adder; Licensed operator	Brand owner	Licensed End user	
Section headings	√	√	√	√	√	√	
1 – Foreword and Introduction	√	√	√	√	√	√	
2 – Schedule of fees		√		√			
3 – Licence and Trade Mark		√	√	√	√	√	
4 – Software Development		√		√			
5 – Livestock Supply	√						
6 – Saleyards			√				√
7 – MSA Operators				√	√	√	√
8 – Processors		√		√			√
9 – Independent boning rooms / Value adders				√	√		√
10 – MSA Brand Owners					√	√	√
11 – MSA End Users						√	√
12 – Compliance and Audit requirements		√	√	√	√	√	
13 – Suspension or Termination and Dispute Resolution		√	√	√	√	√	
14 – MLA Privacy Policy	√	√	√	√	√	√	

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## **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 page 3)

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 section 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 <sup>rd</sup> May 2013	Initial Draft	Janine Lau	0.1
18 <sup>th</sup> July 2013	Second Draft	Janine Lau	0.2
03 <sup>rd</sup> September 2013	Third Draft	Alana McEwan Brown	0.3
27th November 2013	Initial Release	Janine Lau	1.0
24 <sup>th</sup> February 2016	Second Release - Updated signature in forward to reflect current MLA General Manager responsible for MSA Program.	Alana McEwan Brown	2.0
15 <sup>th</sup> February 2016	Third Release – Updated Signature in Forward to reflect current General Manager responsible for the MSA Program	Alana McEwan Brown	3.0

## 1.5 Definitions and Glossary

In these Standards and appendices, where commencing with a capital letter;

‘Agent’ means a licensed stock and station agent who is registered and trained with MLA to conduct the sale of MSA Eligible consignments of livestock;

‘Audit’ means a systematic and independent examination to verify that an Enterprise MSA Licensee is acting in accordance with these Standards;

‘Auditor’ is a person approved by an Authorised Authority to conduct Audits;

‘AUS-MEAT’ means AUS-MEAT Limited ABN 44 082 528 881;

‘Authorised Authority’ means MLA or an organisation authorised to act on behalf of MLA in relation to the MSA program;

‘Brand Owner’ means a MSA Licensee who has a licensed brand with MLA;

‘Butcher Body’ means a beef carcase representing sides, quarters or portions greater than primal cuts, that is supplied to MSA licensed end users that have met MSA grading requirements and have been identified accordingly;

‘CASO’ means the Chiller Assessment Standards Officer;

‘Development’ has the meaning given to it in the Licence;

‘Eligible Consignments’ means livestock eligible for certification under these Standards;

‘Enterprise’ means any enterprise which holds an MSA Licence;

‘End user’ means an enterprise whose business is primarily wholesaling meat or selling meat to consumers.

‘Food Service Outlet’ means an enterprise whose business is the general supply of cooked beef and/or sheepmeat to consumers;

‘Independent Boning Room’ defines a facility that receives carcasses, performs boning operations and/or portioning and packs MSA products;

‘Integrated Plant Software System’ means the incorporation of the MSA grading program into existing on-plant information technology systems;

‘JAS-ANZ’ means the Joint Accreditation System of Australia and New Zealand;

‘MLA’ means Meat & Livestock Australia Limited ABN 39 081 678 364;

‘MSA’ means Meat Standards Australia a MLA operated program;

‘MSA Certified Product’ means beef or sheepmeat compliant with these Standards

‘MSA Certified Supplier’ means an enterprise or other entity Licensed to use the MSA Trade Mark;

‘MSA Coordinator’ means an individual, accredited by an Authorised Authority, whom has demonstrated, to the satisfaction of the Authorised Authority, the levels of competency required for the position for which they are accredited;

‘MSA Grading Engine (beef) v1.7’ means the MSA beef grading model released 2013, replacing v1.5 released in 2005.

‘MSA Grading Software’ means the MSA grading software, including the algorithms, used to determine the eating quality potential of beef carcasses;

‘MSA Index’ means a number value, from 1 (lowest) to 100 (highest), which represents the potential eating quality of a MSA compliant carcase, derived from a weighted average of a selection of cut x cook outcomes;

‘MSA Licence’ means the Licence issued by MLA to enable use of all MSA Trade Marks and/or MSA Software, as set out in the terms and conditions within the ‘Licence Agreement’;

‘MSA Licensee’ means an enterprise, including any processor, brand owner, retailer, wholesaler, multi-site enterprise or food service enterprise, which has a licence from MLA to use MSA Trade Marks and/or MSA Software;

‘MSA Operator’ means an enterprise which is responsible for the preparation, maintenance and issuing of enterprise specific PBR configuration files (known as PBRs);

‘MSA Optimisation’ means individually customised system of sorting beef carcasses based on stakeholder market requirements;

‘MSA PBR Configuration XML File’ means the configuration file, used by MSA data capture units and Integrated Plant Software Systems, which defines the company grading requirements and MSA cut x cook stratification rules to sort beef carcasses into specific boning room groupings;

‘MSA PBR Grading Data’ means the individual beef carcase attributes, compiled into grading data which are then uploaded via the Online MSA Optimisation database. All data has the primary key of processor code (MSA Licence for the processor), kill date and plant issue body number;

‘MSA Product’ means meat product that meets all requirements of the MSA program;

‘Multi-site Enterprise’ means a Licensed business which has a head office, distribution centre or a number of distribution centres which supply product to its own retail, supermarket or food service outlets.

‘Nominated Person’ is a person nominated by the MSA Licensee whom has the responsibility of ensuring these Standards are applied in the MSA Licensee’s operations;

‘Operative’ means any person carrying out tasks relating to the MSA system at an Enterprise;

‘Participant’ means a participant in the MSA program, whether Licensed or not;

‘Plant Boning Run (PBR)’ is a term used to describe the customised company (processor, operator or brand owner) MSA cut x cook stratification groupings;



‘Plant Boning Run (PBR) value’ – defines the term used to describe the specific value assigned to a group of graded carcasses from customised company (processor, operator) MSA cut x cook stratification groupings. The value is prefixed with the processor/operator code (MSA License number for the processor/operator) and the second is the Plant Boning Run number. Eg 9999-1, 9999-2, 9999-3, etc;

‘Processor’ means an AUS-MEAT Accredited enterprise which slaughters livestock, or slaughters and bones or slaughters, bones and value adds;

‘Quality Management System’ means the quality assurance system prepared and adopted by an Enterprise, in accordance with an Authorised Authority’s MSA program requirements;

‘Quality Management System Manual’ means the documentation detailing how the quality system is controlled, maintained and improved at an Enterprise in accordance with its Quality Management System;

‘Reason for non-compliance’ means a code to identify the reason for which a carcass has failed a minimum MSA requirement.

‘Retailer’ means an End User whose business is the general supply of uncooked beef and/or sheepmeat to consumers;

‘Saleyard’ means an enterprise whose business is the supply of a facility for the sale of livestock by auction or other methods;

‘Software Developer’ means a person or a company, which have been licensed by MLA, giving them rights to develop MSA Grading Software for use by MSA Licensees;

‘Supermarket’ means an End User whose business is generally supplying uncooked, pre-packaged product to consumers along with other grocery items;

‘Trade Mark’ means a symbol or words legally registered Trade Marks of MLA, relating to the MSA program which includes those specified in these Standards;

‘Ungrade’ means a carcass which fails to meet minimum MSA requirements. This is referred to as ‘PBR99’;

‘Value Adders’ means an Enterprise whose business is the general alteration of MSA Certified product from its original received state

‘Wholesaler’ means an End User whose business is the general supply of uncooked beef and/or sheepmeat to other businesses for resale or processing;

## 1.6 Application

These Standards came into effect on 27<sup>th</sup> November, 2013 and must be read in conjunction with the conditions of an Enterprise's MSA Licence.

These Standards relate to version 1.7 of the MSA Grading Engine for beef and 2005 release of Eating Quality of Australian Lamb & Sheepmeat.

## 1.7 Variation

MLA reserves the right to alter these Standards. Notice of these changes will be provided to all enterprises. Alterations take effect 7 days, or any other date specified, after MLA sends notification of changes.

\*Please note alterations take effect despite any accidental failure to give notice to any Enterprise.

## 1.8 Indemnity

The Enterprise indemnifies each Authorised Authority against all damages, losses, costs and expenses incurred by the Authorised Authority arising from;

- a) Any non-compliance by the Enterprise with an Authorised Authority's requirements or these Standards; or
- b) Any act or omission of the Enterprise in connection with Authorised Authority's requirements or these Standards.

## 1.9 Use of information

The Enterprise acknowledges that MLA may use information concerning the Enterprise, or the business of the Enterprise, obtained in connection with these Standards in such manner as MLA considers appropriate for the MSA program. MLA acknowledges that it will comply with the terms of its privacy policy.

## 1.10 Rights of entry

The Enterprise must, for the purposes of reviewing the Enterprise's compliance with an Authorised Authority's requirements or these Standards;

- a) Permit each Authorised Authority and Auditor to Audit the Enterprise's Quality Management System and view and take samples, of product held by the Enterprise;
- b) Provide any assistance reasonably required by an Authorised Authority or Auditor;
- c) Produce to each Authorised Authority or Auditor all information, records or documents requested to facilitate an Audit; and
- d) Provide each Authorised Authority with access to the Enterprise's premises (and any other premises controlled by the Enterprise or an agent of the Enterprise) at times reasonably required by an Authorised Authority for the purposes of reviewing the compliance with an Authorised Authority's requirements or these Standards.