

Meat Standards Australia

Meat Science Course Registration

Form 3.5.1.1
Document version number: 4.0
Release Date: 12.08.2016

Date: Monday 21st November 2016 – Friday 25th November 2016

Location: Meat & Livestock Australia, Level 1 40 Mount Street North Sydney

The course explains the scientific elements behind factors affecting the eating quality of red meat, from production through to consumer with a focus on beef and sheep meat.

Topics include:

- Meat eating quality attributes
- Biochemistry and muscle structure
- Growth and development of body tissue
- Fat partitioning and fatty acid composition
- Pre-slaughter nutrition
- Production influences on eating quality
- Processing impacts on eating quality
- Marbling and eating quality
- Chilling, ageing and packaging methods
- Cook methods and eating quality
- Grading systems

Course facilitators Dr John Thompson, formerly of University of New England and Beef CRC, and Dr Graham Gardner from Murdoch University have trained participants from over 30 processing plants in the past 15 years.

This course is suitable for processors, producers, lot feeders, stock agents, traders and industry consultants. The five day course costs \$2,200 (Inc GST) per person and includes all training materials and lunch each day.

Please note numbers for the course are strictly limited.

To register please complete the 'Registration form' below and return to MLA via fax: 1800 999 672 or email msaenquiries@mla.com.au.

Upon receipt of your completed registration form, an invoice will be issued for the full fee amount; receipt of this payment will secure your place within this course.

To obtain a full course outline or more information contact Emma Boughen on ph: (07) 3620 5200 or email msaenquiries@mla.com.au.

REGISTRATION FORM

Course: MSA Meat Science

Name/s:

Position:

Company:

MSA member no:

Address:

Phone:

Mobile:

Fax:

Email:

Privacy Statement

The information you are providing to Meat & Livestock Australia Limited ABN 39 081 678 364 ("MLA") may be personal information under the Privacy Act. We will collect, hold, use and disclose the email address you have given us and the personal information you provide in the manner set out in MLA's privacy policy (located at <http://www.mla.com.au/General/Privacy>), including for the giving of notices and keeping you informed about member benefits, market news, industry information and other communications from MLA. If you do not provide the personal information requested, MLA may not be able to provide you with products or services. By providing MLA with your personal information, you consent to the collection and handling of your personal information in accordance with MLA's privacy policy which can be viewed at <http://www.mla.com.au/General/Privacy> or obtained directly from MLA by calling 1800 023 100. You may access and correct any personal information held by MLA on request.