

MSA Eating Quality Forums



Facilitated by the Western Australian Meat Industry Authority

Join us for beef and/or sheepmeat eating quality forums, exploring on-farm strategies and resources to improve livestock compliance and performance. Lunch and morning/afternoon tea will be provided.

When: Thursday, May 24, 2018

Cost: Free

RSVP to lwishart@mla.com.au by May 21

Registration is essential for catering purposes

PROGRAM

WESTERN AUSTRALIAN MEAT INDUSTRY AUTHORITY

Andrew Williams
Welcome and WAMIA Update

AUS-MEAT

Colin Barret
Understanding industry language and the role of AUS-MEAT

MEAT STANDARDS AUSTRALIA

Laura Wishart
MSA specifications and getting the most out of your carcass feedback

MLA – GENETICS

Caris Jones
Improving performance through genetics

SWANS VETERINARY SERVICES

Josh Ovens
The importance of yard weaning for animal health and performance

MLA SUSTAINABLE FEEDBASE

Phil Barret-Lennard
Improving animal performance with better pastures

DEPARTMENT OF PRIMARY INDUSTRIES AND REGIONAL DEVELOPMENT

Anna Erikson
Endemic diseases – Improving eating quality AND your bottom line

DATE & TIME

Thursday, May 24, 2018

Beef: 8.00am – 12.20pm

Lunch: 12.20pm – 1.10pm

Sheep: 1.10pm – 5.10pm

ADDRESS

The Muchea Livestock Centre

Lot 5 Muchea East Road

Muchea WA 6501



MEAT & LIVESTOCK AUSTRALIA