

## BRANDED BEEF

Participation in the AUS-MEAT National Carcase Branding Scheme<sup>(1)</sup> is optional but traders who participate must comply with the specifications as detailed in the table below. AUS-MEAT brands may only be used in establishments accredited by AUS-MEAT.

The scheme operates in abattoirs as part of the quality assurance programme and is monitored by AUS-MEAT Area Managers as part of the AUS-MEAT system.

	<b>GOLD</b>	<b>PURPLE</b>	<b>BRONZE</b>
<b>DENTITION</b>	0-2 teeth (up to 30 months)	0-2 teeth (up to 30 months)	3-7 teeth (over 30 months)
<b>SEX</b>	Females and castrates. Entire males with no SSC*	Females and castrates. Entire males with no SSC*	Females and castrates. Entire males with no SSC*
<b>FAT DEPTH</b>	4mm or more	4mm or more	7mm or more
<b>FAT DISTRIBUTION</b>	Even	Even and adequate on all primals	Even
<b>FAT COLOUR<sup>(2)</sup></b>	White or Creamy-White	White or Creamy-White	White or Creamy-White
<b>MEAT COLOUR<sup>(2)</sup></b>	No dark cutters	Cherry Red No dark cutters	No dark cutters
<b>ACCELERATED CONDITIONING</b>	<ul style="list-style-type: none"> <li>◆ Carcases must have been processed through one of the approved methods of Accelerated Conditioning as detailed in the AUS-MEAT National Accreditation Standards.</li> <li>◆ Primal cuts can be vacuum packaged and aged for 7 days under an approved ageing program.</li> </ul>		
<b>FEEDING REQUIREMENTS FOR PURPLE BRAND ONLY</b>	<ul style="list-style-type: none"> <li>◆ To be eligible for a Purple Brand the carcase must be derived from cattle which meet the requirements of the National Feedlot Accreditation Scheme (NFAS).</li> <li>◆ Cattle must come from an AUS-MEAT accredited feedlot and must meet the following minimum feed requirements.</li> <li>◆ The cattle must have been fed in a feedlot for not less than: <i>(70 days and in the case of females not less than 60 days)</i> and for not less than 50 days of that, on a nutritionally balanced ration of a recognised high energy feed of which grain is the highest single component. Rations must have an average metabolizable energy (ME) content greater than 10 megajoules (MJ) per kg of dry matter.</li> </ul>		

\*SSC - Secondary Sexual Characteristics.

1. Refer Branding (Manual 2) for further information.
2. AUS-MEAT Recommends the use of Chiller Assessment to determine Meat Colour and Fat Colour specification criteria

## CHEMICAL LEAN

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Chemical Lean (CL) is defined as the amount of lean red meat compared to the amount of fat in a sample of meat, using an approved method of sampling and testing. The Chemical Lean of a pack is included in the trade description as a minimum percentage eg. 75CL, where 75% of the pack will be lean red meat and 25% of the pack will be fat. Tolerances can be applied where the 'Sample Accuracy' and 'Confidence Limits' have been determined statistically.

### Determination of CL is mandatory when packing:

1. Bulk Packed manufacturing Export Beef (meat products)
2. Bulk Packed manufacturing Export Sheepmeat (meat products)
3. Bulk Packed manufacturing Export Pigmeat (meat products)

### Determination of Chemical Lean is optional when packing:

1. Bulk Packed manufacturing Goatmeat (export or domestic)
2. Bulk Packed Primal cuts (all species)
3. Manufacturing meat products packed in Rolls, Bags (poly or vacuum), Tray Packs
4. Any Offal items
5. Any Bulk Packed Manufacturing Domestic product (all species)

*NOTE: If a CL statement is applied to the trade description of any of the above listed products, then determination of CL is required by use of one of the approved methods.*

### APPROVED METHODS OF CHEMICAL LEAN ANALYSIS ARE AS FOLLOWS:

Approved methods of Chemical Lean Analysis are as follows:

1. Soxhlet – Ether extraction method
2. Babcock – Acid digestion method
3. Foss-let – Specific gravity of extract method
4. Anyl-Ray – X-Ray absorption method
5. Microwave – Moisture determination
6. MQ27 – Chemical Lean Meat Analyser
7. FOSS MeatMaster™ X-Ray CL Analyser
8. Foss FoodScan™ NIR CL System
9. CEM SMART Trac - Fat & Moisture Analyser
10. Smiths Detection Eagle™ Carton FA                      minimum lot size: 10 cartons

*NOTE: Visual Lean (VL) is **NOT** an approved method for determining the CL content of a pack and therefore **MUST NOT** be used in the trade description.*

#### CHEMICAL LEAN CONTENT – 40CL (and Under)

Industry guidelines established in 1992 require all trimmings packs for all species which have a chemical lean content of 40CL and under to be described as (Species) FAT TRIMMINGS eg BEEF FAT TRIMMINGS, MUTTON FAT TRIMMINGS. This requirement was introduced to ensure accurate trade descriptions were applied to these packs, as the predominant component of these packs is Adipose Tissue (Fat). Alternatively the common code cipher FAT/TRMG can be used where the importing country accepts use of the common code.

Such packs do NOT require a CL statement and descriptions with LOW CL Statements are NOT permitted under current Industry Standards e.g.

- Beef Trimmings 10CL
- \*M-TRUM\* 20CL

All Meat Packs (e.g Trimmings, Trunk Meat etc) prepared with a CL content of lower than 40 CL must include the word FAT in the trade description and will NOT declare a CL content within the trade description.

#### NOTE:

Exceptions to this requirement exist where at-line equipment (eg. Foss Meatmaster™) has been calibrated to this measurement range.

#### REFERENCE INFORMATION

The following MRC Information brochures should be used (where applicable) by companies using Chemical Lean analysis procedures within their quality system. These brochures are available from Meat & Livestock Australia, North Sydney.

1. Sampling of Cartoned Meat and Preparation for Chemical Lean Determination, 1997
2. Microwave Method for Chemical Lean Determination, 1997
3. MQ-27 Chemical Lean Meat Analyser, 1997

#### WEBSITE INFORMATION

1. Association of Official Analytical Chemists, [www.AOAC.org](http://www.AOAC.org).