

## *Users' Guide to Australian Meat*

*The Users' Guide to Australian Meat 3rd edition has been published with the commercial expertise and technical advice from various organisations in the domestic meat industry sector. It is an informative guide to the successful purchasing of Australia meat.*



*The purpose of the 3rd edition of the Users' Guide to Australian Meat is to provide wholesale, food service operators, educational, institutions and hospitality organisations with a publication that details the wide and diversified range of meat cut items, Meat Quality Systems and general helpful information available to the domestic meat industry.*

*The Users' Guide to Australian Meat provides detailed references to meat specification, trading language, MSA meat grading programs, meat quality, technical criteria, meat yields / weight range guide and colour images of Beef / Veal / Lamb / Goat and Pork primal and sub primal cut items prepared by meat specialists to detailed specification cutting lines.*

*The content of the Users' Guide to Australian Meat is clearly defined and all descriptions, specifications and coding are linked to the current edition of the AUS-MEAT Handbook of Australian Meat.*

*Ian King*

*Chief Executive Officer, AUS-MEAT Limited*

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