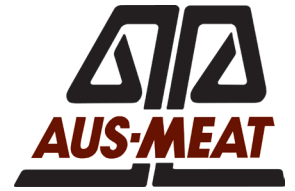


Frequently Asked Questions



The Frequently Asked Questions (FAQs) page contains answers to commonly raised questions about the AUS-MEAT industry trading language.

What is AUS-MEAT?

The Authority for Uniform Specifications for Meat and Livestock.

AUS-MEAT develops, maintains and reviews accreditation standards through the Australian Meat Industry Language and Standards Committee.

Why is butt shape part of the AUS-MEAT language for beef carcasses?

Butt shape is not a mandatory part of the AUS-MEAT Language. However, overseas markets may require butt shape as part of their specification for their products.

Processors can use butt shape within their pricing mechanism when purchasing cattle.

Having butt shape as part of the AUS-MEAT language enables the standard to be audited through AUS-MEAT accredited processing establishments.

Why is dentition in beef carcasses used over carcass maturity?

Dentition is used to determine chronological age of a beef carcass, along with carcass sex, dentition is used as part of the AUS-MEAT language when determining carcass category.

Both Basic and Alternative categories are used to trade Australian products around the world. There are a number of countries that require dentition assessment as part of market access requirements.

This is particularly important for our product going into the European Union (EU), and assures our products are free from BSE.

Maturity or ossification is the measure of the physiological maturity of a carcass. Currently in Australia the Meat Standards Australia (MSA) Grading program uses the measurement of ossification to determine weight for age. This is one parameter that has an impact on the eating quality outcome of an MSA graded carcass.

What is Over-The-Hooks trading (OTH)?

It is the direct selling of livestock to a processor, where payment is based on Hot Standard Carcass Weight (HSCW).

What are the benefits of OTH?

- Producers are provided feedback on carcass performance, enabling a better understanding of market requirements and market signals.
- Direct delivery to the processor, reduces the risk of damage to carcasses from bruising and reduced eating quality through problems associated with stress.
- Provides a true indication of the “real worth” of a carcass.

[Click here to view the AUS-MEAT Over-The-Hooks trading brochure](#)

What are the different methods a processor can purchase my animals?

Livestock may be purchased as direct consignment, saleyards or electronic based auction systems.

Price will be determined as either:

- Price per head
- \$ per kilogram (live weight)
- \$ per kilogram (HSCW)

Why is there a difference in trimming of beef and sheep carcasses between processors?

In livestock processed OTH a processor must not exceed the AUS-MEAT standard carcass trim.

This can mean that certain processors depending on product specifications may choose not to remove fat or other items from a carcass. As an example this may include areas of fat trim over the brisket and topside or the retention of other items such as tail, kidneys and kidney fat and thick or thin skirt.

What is the time frame from livestock receipt at a processing plant, to the slaughter of cattle and sheep in over the hook trading?

Normal industry practice is for cattle and sheep to be slaughtered within two (2) working days of delivery at a processing plant. Pigs, lambs, hoggets, calves and goats to be slaughtered within one (1) working day of delivery.

When does the change of ownership take place for a carcass between the producer and the processor during Over-The-Hooks Trading?

Ownership will pass from the producer to the processor at the scales (HSCW).

However final price per kilogram may not be determined until carcass classification (i.e. Chiller assessment or MSA grading) has been conducted.

How do I go about making a complaint dispute with regard to the feedback and grading outcomes of my carcasses?

Firstly it's important to note that AUS-MEAT Limited does not get involved in any commercial aspect of processing and the pricing structure of livestock grids. The agreement you have with your processor is a commercial arrangement between you and your customer (the processor).

AUS-MEAT's charter is to underpin the descriptions used during the trading of meat and livestock. Where descriptions are used by AUS-MEAT Accredited Enterprises they must at all times comply with the standards that relate to the application of the AUS-MEAT Language. In turn all processors are audited to ensure a high level of compliance with the National Accreditation Standards.

Remember, AUS-MEAT does not determine how much you get paid. It is AUS-MEAT's responsibility to ensure the accurate application of the AUS-MEAT language through the production chain.

The following is a basic step guide to dealing with any technical enquiries you may have in relation to your feedback and carcass compliance

1. Understand how the AUS-MEAT Language is used during trading - Review the outcomes of your carcass feedback and correlate that back to your livestock pricing grid. Determine how and why your carcasses did not make "top dollar". This should provide you with the objective evidence to understand how to better comply with your customer's requirements for the next consignment.

2. Contact your AUS-MEAT Accredited processor - The best person to talk to regarding your feedback outcomes and any commercial arrangement you may have, is your customer (the processor). If you have a good relationship with your customer, any enquiries or disputes you may have will be worked through an amicable process.

AUS-MEAT has at times been called upon by accredited processor's to provide technical assistance where required by producer enquiries or disputes.

3. For more technical advice regarding the application of the language contact AUS-MEAT Limited

You can at anytime contact AUS-MEAT Limited for technical advice relating to the application of the AUS-MEAT Language.

Remember AUS-MEAT in providing technical services DOES NOT provide dispute resolution or mediation services.

For more information regarding the AUS-MEAT Language:

Call AUS-MEAT Toll free on: 1800 621 903

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