## AUS-MEAT MINIMUM STANDARDS FOR GRAIN FED BEEF - CHANGES

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<td>Advice 01/94</td>
<td>10 February 2017</td>
<td>Immediate</td>
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<th>Contact Officer(s)</th>
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<td>Glenn Barker</td>
<td>LICENCED MEAT EXPORTERS</td>
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### PURPOSE

The Australian Meat Industry Language and Standards Committee (AMILSC) has been requested to consider a review of the Meat Quality Assessments specified for the AUS-MEAT Minimum Standards for Grain Fed Beef as documented in the Australian Meat Industry Classification System and the National Feedlot Accreditation Scheme (NFAS) – Rules and Standards of Accreditation.

### BACKGROUND

The MSA Beef Taskforce recently endorsed the removal of meat colour as a specification for the MSA eating quality grading system. This decision was based on recent outcomes which confirmed that there is no evidence that meat colour has an impact on eating quality. Industry wide support from the relevant Industry Peak Councils ALFA and AMIC has acknowledged the research and driven this change which covers both Grain Fed (GF) and Grain Fed Young Beef (GFYG) Meat and Meat products.

### REVISED SPECIFICATION

The Language section of the Australian Meat Industry Classification System and Appendix 4 of the NFAS Rules and Standards of Accreditation will be updated as follows:

### GRAIN FED: SYMBOL – GF

- **Number of days on feed**: 100 days
- **Age of animal (Dentition)**: 6 permanent incisor teeth (max) 7-8 teeth are acceptable where the maturity score is equal to or less than 280
- **P8 Fat depth (mm)**: 7mm (minimum)
- **Fat Colour score**: 0-3
- **Meat Colour score**: 1 a-b-c – 3

#### Feed Ration

*Cattle must have been fed in a feedlot for not less than 100 days, and for not less than 80 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 metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.*

### *NOTE*

Where meat colour score exceeds MC 3, product is eligible to be labelled as GF / GFYG where:

a) Feeding requirements and other GF / GFYG quality attributes are met;
b) Carcasses meet all Meat Standards Australia (MSA) requirements and are labelled accordingly prior to boning; and
c) No portion of the carcase is destined for the EU GF-HQB quota or any other markets with regulations that include meat colour criteria.
GRAIN FED YOUNG BEEF: SYMBOL – GFYG

- Number of days on feed: 70 days
- Age of animal (Dentition): 0-2 permanent incisor teeth (max)
- P8 Fat depth (mm): 5mm (minimum)
- Fat Colour score: 0-3
- Meat Colour score*: 1 a-b-c – 3

Feed Ration
Cattle must have been fed in a feedlot for not less than 70 days, and females for not less than 60 days and 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 metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.

* NOTE
Where meat colour score exceeds MC 3, product is eligible to be labelled as GF / GFYG where:
a) Feeding requirements and other GF / GFYG quality attributes are met;
b) Carcases meet all Meat Standards Australia (MSA) requirements and are labelled accordingly prior to boning; and
c) No portion of the carcase is destined for the EU GF-HQB quota or any other markets with regulations that include meat colour criteria.

DATE OF IMPLEMENTATION
It should be noted that this change is OPTIONAL and Accredited Enterprises / Brand owners may elect to maintain the existing meat colour criteria as part of their company specifications or brands.

Accredited Enterprises will need to update the relevant section of the Approved Quality Management System (QMS) to ensure the following:
- The segregation of GF/GFYG meat and meat products that will still require a meat colour assessment due to importing country regulations such as the EU GF-HQB quota;
- Any documentation, specification, carton labels etc. relevant to the above change are updated to ensure current requirements are included;
- The ability to demonstrate the complexity of verification required during AUS-MEAT procedure and detailed audits, where this change is implemented.

FURTHER REVIEW WORK – AUSTRALIAN BEEF LANGUAGE WHITE PAPER
The AMILSC also advises that further changes to the AUS-MEAT Beef Language (including the AUS-MEAT Minimum Standards for Grain Fed Beef) are still being considered as part of the future requirements of the Australian Beef Language towards a 30 year horizon.

FURTHER INFORMATION
If you have any queries on the above detailed changes please contact AUS-MEAT Ltd: Ph. (07) 3361 9200, Fax (07) 3361 9222, e-mail ausmeat@ausmeat.com.au.

Glenn Barker
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AUS-MEAT STANDARDS

This advice has been prepared in consultation with the AMILSC.