NEW APPROVAL(S) – CL DETERMINATION AND FAT MEASUREMENT

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<td>N/A</td>
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Contact Officer(s) | Distribution
Tony Webb, Technical Manager | LICENCED MEAT EXPORTERS, MANAGEMENT ACCREDITED ENTERPRISES

PURPOSE

AUS-MEAT advises the approval of the following equipment additional to those listed in the National Accreditation Standards 2013 Edition.

CHEMICAL LEAN ANALYSIS (CL)

MAREL TRIM MANAGEMENT SYSTEM (SENSOR-X) – Marel’s grading and batching technology which uses x-ray technology to scan product and detect the presence of hazardous contaminants and decide the precise chemical lean ratio of the meat.

For measuring Chemical Lean in minced meat samples from the range of 50CL and above.

Supplier Details
www.marel.com

APPROVED INSTRUMENTS - P2 MEASUREMENT (PIGS)

Carometec Food Technology Ltd - Fat-O-Meat’er II.

An internationally used pork measurement grading system now approved for Pork fat measurement (P2) within Australia.

Supplier Details
www.carometec.com

If you have any queries on the new method(s) please contact AUS-MEAT Ltd Ph (07) 3361 9200, Fax (07) 3361 9222, e-mail ausmeat@ausmeat.com.au.

Denis Brett

GENERAL MANAGER
STANDARDS & TECHNICAL OPERATIONS
www.ausmeat.com.au