MINIMUM STANDARDS FOR GRAIN FED BEEF – MANUFACTURING MEAT

<table>
<thead>
<tr>
<th>Previous Reference(s)</th>
<th>Date of Issue</th>
<th>Date of Effect</th>
</tr>
</thead>
<tbody>
<tr>
<td>Advices 02/18</td>
<td>13 March 2020</td>
<td>13 March 2020</td>
</tr>
</tbody>
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<thead>
<tr>
<th>Contact Officer(s)</th>
<th>Distribution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Matt Cooper</td>
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<td>☒ MANAGEMENT ACCREDITED ENTERPRISES</td>
</tr>
</tbody>
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PURPOSE
The Feedlot Industry Advisory Committee (FLIAC) has confirmed the following changes to the (AUS-MEAT) Minimum Standards for Grain Fed Beef.

BACKGROUND
As a result of a review undertaken by the Australian Lot Feeders’ Association (ALFA), the Minimum Standards for Grain Fed Beef have been updated to permit the production and labelling of Grain Fed (GF) / Grain Fed Young Beef (GFYG) Manufacturing Meat packs under the same principles applicable to Offal and Miscellaneous Variety Items.

MINIMUM STANDARDS FOR GRAIN FED BEEF REQUIREMENTS
This change means:

a) The Meat Quality Assessment Criteria will no longer be applicable for manufacturing meat packs (e.g. Trimmings, Chuck Meat etc) derived from eligible GF or GFYG carcases.

b) The age (dentition) requirements for GFYG, being 0-2 permanent incisor teeth, will remain in place.

Manufacturing meat packs are typically bulk packed and destined for grinding purposes. These packs are generally prepared to a specified lean content, assessed visually or tested chemically and expressed as a percentage of lean meat of the pack. Chemical Lean (CL) assessment by chemical testing of bulk pack manufacturing meat for export is a standard industry requirement.

CERTIFICATION
All cattle slaughtered and processed in accordance with the Minimum Standards for Grain Fed Beef must be accompanied by an NFAS Delivery Docket (Issue 7, August 2018) at the time of slaughter. Accredited Establishments must have systems in place to verify the currency of delivery documentation and to confirm the accreditation status. Full details of delivery documentation is available in the NFAS Rules and Standards of Accreditation.

ELIGIBLE PRODUCTS
Manufacturing meat packs are generally comprised of the following combinations:

- Primal cuts or portions of primal cuts
- Residual trimmings from primal cut preparation
- Boneless Forequarter or Hindquarter
- Grinding beef

1 Administration of the NFAS Delivery Documentation is the responsibility of the Department of Agriculture, Water and the Environment.
The AMILSC has reiterated that this variation to the *Minimum Standards for Grain Fed Beef* is only applicable to Manufacturing Meat and that no exceptions to this product type restriction are permitted. Examples of manufacturing meat pack codes are detailed in the *Handbook of Australian Meat* (pg. 60-61) with the exclusion of Food Service items – Diced (HAM 2570) and Strips (HAM 2575) detailed on page 61.

**TRACEABILITY**

For export purposes, the traceability elements of the Approved Arrangement must ensure existing segregation procedures are in place to ensure Grain Fed Beef manufacturing meat is identifiable at each stage of production. This may require the use of batching systems and batch identification (production runs).

Where importing country requirements such as the EU GF-HQB Quota (EU No. 481/2012) require full compliance to the *Minimum Standards for Grain Fed Beef*, then all manufacturing meat products must be prepared in accordance with the current Feeding, Certification, Age and Meat Quality Assessment criteria as detailed in the Quota requirements.

**GRAIN FED FINISHED (GFF)**

The recently released Grain Fed Finished Standard also provides use of the (GFF) cipher to be used on eligible manufacturing meat packs (*Advice 02/18*).

**PUBLICATION UPDATES:**

The *Australian Meat Industry Classification System* will be updated with these changes. Publications can be purchased from the AUS-MEAT On Line Shop.

An AUS-MEAT Fact Sheet is included with this advice.

**FURTHER INFORMATION**

If you have any queries on these changes, please contact the AUS-MEAT office: Tel (07) 3361 9200 or Email ausmeat@ausmeat.com.au

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Bruce Gormley  
General Manager – AUS-MEAT & Industry Standards  
AUS-MEAT Limited

*This advice has been prepared in consultation with the AMILSC*
GRAIN FED BEEF MANUFACTURING MEAT

Confirmed changes to Grain Fed Beef Manufacturing Meat Eligibility
As a result of a review undertaken by the Australian Lot Feeders’ Association (ALFA) and with general industry agreement, the Minimum Standards for Grain Fed Beef have been updated to permit the production and labelling of Grain Fed (GF) / Grain Fed Young Beef (GFYG) Manufacturing Meat packs under the same principles applicable to Offal and Miscellaneous Variety Items.

1. **Manufacturing Meat (Beef)**

Manufacturing meat packs are generally comprised of the following combinations:

1. Primal cuts or portions of primals
2. Residual trimming from primal cut preparation
3. Boneless Forequarter or Hindquarter
4. Grinding Beef

Manufacturing Meat packs are generally prepared in bulk packs / combo bins to a specified lean content, assessed visually or tested chemically and expressed as a percentage of lean meat of the pack -Chemical Lean (CL). Lean assessment by chemical testing of bulk pack manufacturing meat for export is a standard industry requirement as detailed in the National Accreditation Standards (AUS-MEAT Members).

2. **Minimum Standards for Grain Fed Beef**

All cattle slaughtered and processed as Grain Fed Beef (GF / GFYG) must be accompanied by an NFAS Delivery Docket (Issue 7, August 2018 or as amended) at the time of slaughter. On plant administration must have systems in place to verify the currency of delivery documentation and to confirm the accreditation status.

Full details of delivery documentation is available in the NFAS Rules and Standards of Accreditation.

The Minimum Standards for Grain Fed Beef also include meat quality assessment criteria which determines the carcase eligibility to be described as Grain Fed Beef.

3. **Grain Fed Beef Manufacturing Meat**

Manufacturing Meat products can be labelled and exported as Grain Fed Beef provided all the carcases have met the feeding and certification (NFAS Delivery Documentation) requirements as detailed in the Standards.

The Meat Quality Assessment criteria will no longer be applicable to any Grain Fed Beef Manufacturing Meat products. Manufacturing Meat products are typically bulk packed and destined for grinding purposes (refer visual guides section).

4. **Traceability**
The integrity of the *Minimum Standards for Grain Fed Beef* is paramount to the Australian Grain Fed cattle industry. When using the Grain Fed Beef descriptions or Grain Fed ciphers (GF / GFYG) in the trade description, all export registered meat establishments must have a documented approved arrangement (AA) procedure for managing trade description requirements, label approvals, changes to trade description and procedure for monitoring, verification and taking corrective action when non-compliance is identified.

The traceability elements of the *Approved Arrangement* must ensure existing segregation procedures are in place to ensure Grain Fed Beef Manufacturing Meat is identifiable at each stage of production. This may require the use of batching systems and batch identification (production runs).

### 5. Manufacturing Meat Visual Guides

| Image 1: Typical Manufacturing Beef pack | Image 2: Manufacturing Beef combo bin |

### 6. Industry Consultation

Full industry consultation with feedlot operators, processors, retailers and brand owners has been undertaken before the proposed change was formally submitted with Industry representative bodies via the Australian Meat Industry Language and Standards Committee (*AMILSC*).

The commercial value chain recognises the importance of the existing *Minimum Standards for Grain Fed Beef* have in describing and trading Grain Fed Beef (GF / GFYG). Industry consensus is that this change will not have any commercial implications on the existing standards.

The proposed change has received full industry support throughout the consultative process.

Further Information:

AUS-MEAT Standards Group: ausmeat@ausmeat.com.au

END