NEW EQUIPMENT APPROVAL – CHEMICAL LEAN DETERMINATION

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Contact Officer(s)  
Kurt Steele  
Technical Manager

Distribution  
☒ LICENCED MEAT EXPORTERS  
☒ MANAGEMENT ACCREDITED ENTERPRISES

PURPOSE

The purpose of this Advice Notice is to inform Accredited Enterprises and Exporters that the Australian Meat Industry Language and Standards Committee (AMILSC) has recently approved the following equipment additional to those listed in the National Accreditation Standards (2020 Edition).

APPROVAL DETAILS

Purpose: Chemical Lean Analysis (CL)

Equipment: Mettler Toledo HE53 Halogen Moisture Analyser– a bench top unit used to determine Chemical Lean (CL) on boneless samples containing exclusively meat derived from Bovine or Ovine species.

Supplier: Mettler Toledo Limited

Further Information: www.mt.com/au/moisture-analyzer

SAMPLING EQUIPMENT

A useful contact for CL Corers and Tips:

Purpose: Chemical Lean sampling equipment

Equipment: Corers and Tips

Supplier: J&B Haig Products

Further Information: T: 07 3829 0833, M: 0419 731 160, E: bjhaig@bigpond.com

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

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This advice has been prepared in consultation with the AMILSC

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