

EXPRESSION OF INTEREST (EOI)

EOI Reference	2025-1047-EOI98		EOI Close Date	
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Project Code	2025-1047	Research Organisation	Risk and Injury Management Services Pty. Ltd. (RIMS)		
Project Title	Facilitated exoskeleton trials and adoption in red meat processing facilities (Overarching project)				

Project Summary

This project will support 10 processors to purchase and trial exoskeletons over a 12-month period, with support from RIMS, to encourage adoption. It builds on previous projects that have demonstrated the successful use of these technologies across various industry applications and environments, particularly in improving safety outcomes through the reduction of musculoskeletal injuries. Chris Fitzgerald from RIMS will conduct preparation work for the site trials and provide onsite expertise for 4 days. During this time, he will collaborate with each site to identify the best roles for exoskeleton application and assess the most suitable exoskeletons for each specific use case, enabling plants to make informed purchasing decisions. Over the 12-month period, Chris will also facilitate an industry group to share learnings. Each plant will be required to stay in contact with Chris to evaluate the effectiveness of exoskeleton adoption 12 months post-implementation.

Type of Industry Participation Required

Consultation On-Site Trials Provide Data Site Evaluation

Site Visit Workshop

Detailed Requirements for Participation

Please note that as a condition of involvement, all participating processors will be required to make a cash contribution to the overall cost of the project. The cost per plant will be determined prior to contracting on a pro-rata basis and is expected to be no more than \$28,300, which includes the purchase of \$40,000 worth of exoskeletons.

Benefits of Participating

1. Enhanced Worker Safety and Well-being:

Exoskeletons can reduce physical strain on employees by supporting posture and joint movements, potentially decreasing the risk of musculoskeletal injuries common in the meat processing industry. This leads to fewer injuries and improved long-term health for workers.

2. Improved Productivity and Efficiency:

By assisting workers in physically demanding tasks, exoskeletons can help improve performance and reduce fatigue. This results in greater productivity, as employees can sustain longer periods of work with increased precision and efficiency.

3. Early Access to Cutting-edge Technology:

Participating processors will have the opportunity to trial and implement some of the most advanced exoskeleton technologies available globally, giving them a competitive advantage by staying ahead of industry trends.

4. Informed Investment Decisions:

The hands-on testing experience, combined with detailed insights into the capabilities and limitations of the exoskeletons, enables processors to make well-informed decisions regarding their investment in this technology, ensuring it aligns with their operational needs.

5. Customised Support and Training:

Participants will receive comprehensive guidance on setting up, maintaining, and utilizing exoskeletons effectively in a meat processing environment. This includes training on cleaning and daily use, ensuring successful long-term implementation.

6. Access to Industry Expertise and Networks:

By joining a red meat industry network group, participants will gain ongoing communication and support from a community of users who are adopting similar technologies. This network will offer valuable knowledge-sharing opportunities and best practices for further adoption.

7. Contribution to Industry-wide Innovation:



Participating processors will help pave the way for broader adoption of exoskeleton technologies across the industry, potentially influencing safety standards and productivity improvements industry-wide.

8. Data-Driven Safety Improvements:

With support for reviewing changes in safety data 12 months post-implementation, participants can track and evaluate the impact of exoskeletons on worker safety, helping them make evidence-based adjustments to their operations.

By taking part in this project, processors will not only enhance the working conditions of their employees but also contribute to the long-term competitiveness and innovation of the red meat processing industry.

AMPC Contact Details

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