

PROJECT TITLE

Project Report Reference: 2017-1071

Date: 9 January 2018

Project Description

The Australian Meat Processors Corporation (AMPC) funded two industry awareness tours in 2017. These tours were presented by Food and Veterinary Services Pty Ltd. The tours were aimed at giving Department of Agriculture and Water Resources (DAWR) staff from Canberra the opportunity to observe the processing environment first hand, as well as further develop their understanding of commercial considerations and requirements.

Project Content

Two tours were conducted in 2017 with eight Department of Agriculture and Water Resources staff attending. The tours included:

1. A series of presentations by Food and Veterinary Services Pty Ltd. and a presentation by AUS-MEAT Ltd. Presentations by Food and Veterinary Services Pty Ltd were based on industry feedback and covered:
 - The Australian Meat and Livestock Industry
 - Red Meat Industry Peak Bodies
 - The Role of the Australian Meat Processors Corporation (AMPC)
 - Red Meat Processing (including discussions on supply chain, industry costs, yield and quality)
 - MSA Grading
 - Meat Quality
2. Visits to two different processor sites - one processor was a multi site company with the site visit conducted at one of their single species plant; the other processor was a single site multi species processor. This allowed the diversity of meat processing operations, and therefore Industry, to be demonstrated to tour participants. Tour participants were able to observe:
 - Pre operational hygiene
 - Boning room operation including boning room run on
 - Slaughter floor operation and procedures
 - Chillers
 - Packing facilities

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- Load out facilities
- Retail sale

Project Outcome

The feedback received in response to the industry awareness tours has been positive at all points in the process. The tours have been observed to increase understanding of the Australian Meat Industry and are considered to have been of benefit to both the participants and industry.

The feedback from the project is evidence that the expected outcomes of the project were delivered:

1. Two 3-day industry awareness workshops including site visits of processing facilities and sessions covering industry systems and practices (including food safety and meat quality) to build key regulators' awareness of the Australian Red Meat Industry.
2. A report on the effectiveness of these industry awareness workshops.

Benefit for Industry

Through these tours Food and Veterinary Services Pty Ltd were able to build awareness of industry organisations (including AMPC and AUS-MEAT) and the participants' role in the industry. Take home messages for participants included the volume of audits that meat processing establishments have, the fact that the DAWR regulatory requirements are only a part of the very big picture of the industry and that yield, quality and market access are key to the success of the industry. Research and development undertaken by the industry was also promoted.

Through the tours, DAWR staff were able to develop a broader understanding of the Australian Red Meat Industry and their role in the industry.

