

The science says -12 is OK

Why -18°C is not optimal

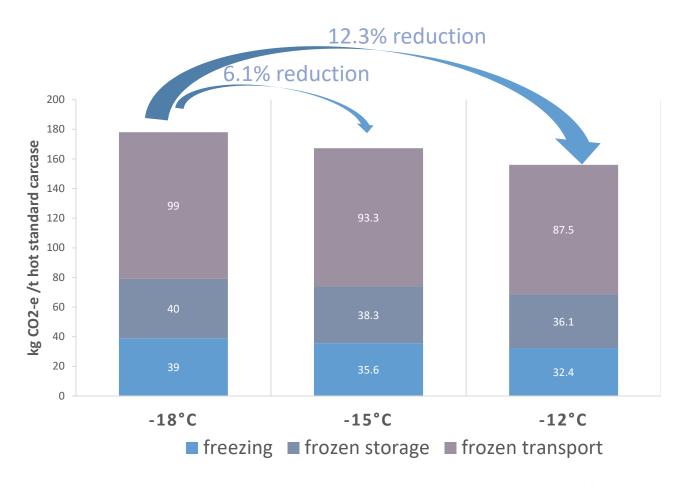


Warming the supply chain

Reduced energy consumption

Reduction of carbon footprint

Lower energy cost





What about shelf life?

commercially produced, vacuum packed, Australian boxed frozen beef and lamb ... shipped by air or sea can be subsequently stored at -12 °C, without significant sensory degradation for a period of over 36 months.

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The practical storage life of Australian frozen boxed beef and lamb

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Acceptance

An international, industry-based coalition

Government regulation

























Next steps

Acceptance by government and the supply chain Move to -15

Determine shelf life at warmer temperatures done for red meat

Equipment modification most OK, some may benefit from modification

Demonstrating practical supply chains AMPC project

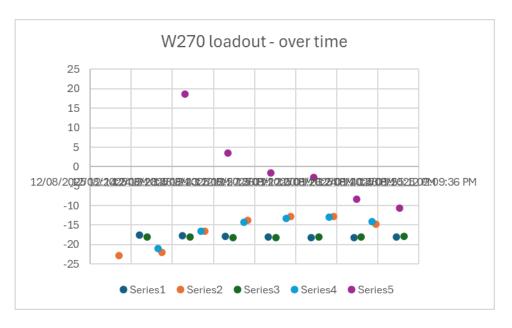


AMPC frozen supply chain project

Demonstrate performance of current frozen meat supply chains

Provide confidence to warm the supply chain

Trial a warmer supply chain







Join us on this journey!

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