

# AUSTRALIAN GRAIN FED BEEF MINIMUM STANDARD SPECIFICATIONS



The Australian Grain Fed cattle industry through the National Feedlot Accreditation Scheme, administers the certification and specification for minimum standards Grain Fed Beef. [www.feedlots.com.au](http://www.feedlots.com.au)

## CERTIFICATION

Cattle slaughtered and processed as Grain Fed must be sourced from a feedlot accredited with the National Feedlot Accreditation Scheme (NFAS) and audited by AUS-MEAT. All cattle from accredited feedlots must have the necessary NFAS delivery documents at time of slaughter. On plant administration of the NFAS delivery documentation is the responsibility of the company with the department verification.

AUS-MEAT is the organisation responsible for post-slaughter monitoring of Grain Fed product. Carcasses eligible for Grain Fed certification must comply with the following criteria for meat quality assessments.

### GRAIN FED

#### SYMBOL – GF



- **Number of days on feed:** 100 days
- **Age of animal (Dentition):** 6 permanent incisor teeth (max) 7-8 teeth are acceptable where the maturity score is equal to or less than 280.
- **P8 Fat depth (mm):** 7 mm (minimum)
- **Meat Colour Score:** 1A to 3 or Carcasses meet all Meat Standards Australia (MSA) requirements and are graded and identified accordingly prior to boning
- **Fat Colour Score:** 0 – 3

#### FEED RATION

Cattle must have been fed in a feedlot for not less than 100 days, and for not less than 80 days of that, on a nutritionally balanced ration of a recognised high energy feed of which grain is the highest single component. Rations must have an average metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.

### GRAIN FED YOUNG BEEF

#### SYMBOL – GFYG



- **Number of days on feed:** 70 days (Females not less than 60 days)
- **Age of animal (Dentition):** 0 to 2 permanent incisor teeth
- **P8 Fat depth (mm):** 5 mm (minimum)
- **Meat Colour Score:** 1A to 3 or Carcasses meet all Meat Standards Australia (MSA) requirements and are graded and identified accordingly prior to boning
- **Fat Colour Score:** 0 – 3

#### FEED RATION

Cattle must have been fed in a feedlot for not less than 70 days, and (females for not less than 60 days) and not less than 50 days of that, on a nutritionally balanced ration of a recognised high energy feed of which grain is the highest single component. Rations must have average metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.

### GRAIN FED FINISHED

#### SYMBOL – GFF



- **Number of days on feed:** Minimum 35 (same for males and females)

**Meat Standards Australia (MSA):** Carcasses meet all Meat Standards Australia (MSA) grading requirements at production and meat processing to be eligible as GFF product.

#### FEED RATION

Cattle must have been fed in a feedlot for not less than 35 days, and not less than 28 days of that, on a nutritionally balanced ration of a recognised high energy feed of which grain is the highest single component. Rations must have average metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.

# AUSTRALIAN GRASS FED BEEF

## PASTUREFED CATTLE ASSURANCE SYSTEM



Cattle Council of Australia, with support from Meat & Livestock Australia (MLA), has developed a voluntary assurance program that enables the industry to prove claims made about pasturefed or grassfed production methods. This program is called the Pasturefed Cattle Assurance System (PCAS).

Underpinning PCAS are the PCAS Standards which govern the on-farm feed requirements and traceability of the cattle as well as pre-slaughter handling practices which influence eating quality. The PCAS Standards also include two optional modules to support claims relating to freedom from antibiotics and hormone growth promotants (HGP).

The program was developed in consultation with industry stakeholders, retailers and processors and the PCAS Standards were piloted with producers.

## PROGRAM STANDARDS

There are three Standards; one core and two optional. These may be used in combination.

CORE ELEMENT	REQUIREMENTS
1. Identification and lifetime traceability	On-farm systems have been implemented to ensure that cattle are individually identified and that they retain a Lifetime Traceable (LT) status on the National Livestock Identification System (NLIS) Database.
2. No confinement for the purpose of intensive feeding for production	On-farm systems have been implemented to ensure that cattle are not confined for the purpose of intensive feeding for production.
3. Pasturefed only	On-farm systems have been implemented to ensure that cattle have never been fed separated grain or grain by-products and have access to graze pasture with an Eligible Diet.
4. Minimum eating quality standards (on-farm)	On-farm systems have been implemented to ensure that cattle are eligible to be Meat Standards Australia (MSA) Graded.  *refer to MSA minimum standards
OPTIONAL ELEMENT 1 + HGP FREE	REQUIREMENTS
5. Lifetime free from Hormonal Growth Promotants	On-farm systems have been implemented to ensure that cattle have never been treated with hormonal growth promotants (HGPs).
OPTIONAL ELEMENT 2 + ANTIBIOTIC FREE	REQUIREMENTS
6. Lifetime free from antibiotics	On-farm systems have been implemented to ensure that cattle have never been treated with antibiotics including: Low-level (subtherapeutic) or therapeutic level doses; sulphonamides, ionophores, coccidiostats; or any other synthetic antimicrobials.

Further details on the Pasturefed Cattle Assurance System program can be found at: [www.pcaspasturefed.com.au](http://www.pcaspasturefed.com.au)

## OTHER GRASS FED PROGRAMS

There are many other Grass Fed Programs, both Certified and Non Certified. These programs are generally underpinned by the LPA program and in some cases Certified Farm Assurance programs.

Contact your Australian Meat Supplier for further information.

For more information visit [www.mla.com.au](http://www.mla.com.au)

# — GSI AUSTRALIA —



## STANDARDS IN THE AUSTRALIAN MEAT INDUSTRY

Food Safety in today's global environment has become a critical priority for the meat industry. Consumers throughout the world now have an expectation that retailers are able to identify, or trace the origin of the food products they sell. This growing pressure from consumers has forced the need for a review of supply chain concepts and methodologies available to provide this evidence of traceability.

GSI global standards create a common foundation for business by uniquely identifying, accurately capturing and automatically sharing vital information about products, locations, assets and more. Businesses can also combine different GSI standards to streamline business processes such as traceability. There are 114 GSI Member Organisations representing over 1 million companies in 155 nations around the globe.

GSI global, open standards are technology and solution provider agnostic that can meet the needs of all industry sectors including the Australian meat industry. The primary objective of the system is to facilitate communication, data collection and exchange of information in the interests of trading partners. The system provides a common language of communication for trade and commerce worldwide.

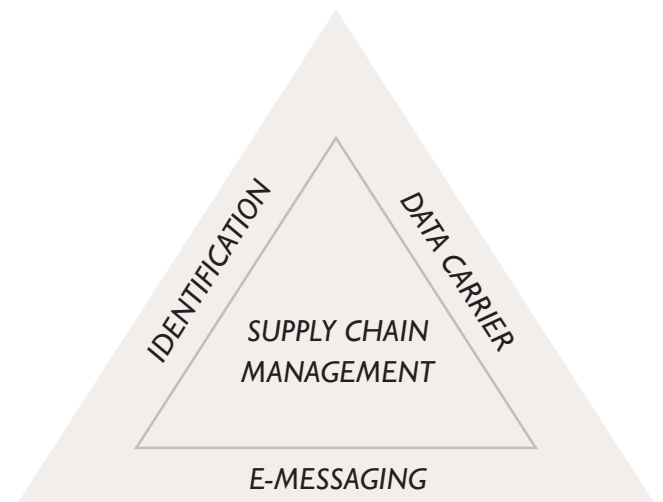
The GSI systems consists of:

1. Identify: Standard numbering structures for the identification of goods, services, shipments, assets and locations;
2. Capture: Data carriers to represent the identification numbers in machine readable format; and
3. Share: GSI standards for information sharing including master data, business transaction data and physical event data.

GSI Australia in conjunction with meat industry representatives including, AUS-MEAT, Australian Government Department of Agriculture, Food Science Australia, Meat & Livestock Australia, and the Australian Meat Industry Council, formed a working group that looked at how the GSI numbering, barcoding and electronic messaging standards could be implemented into the Australian Meat Industry. The group developed a set of guidelines titled: Australian Meat Industry Guidelines for Numbering and Barcoding of Non-Retail Trade Items. A copy of the guidelines can be obtained by phoning GSI Australia on 1300 366 033 or visiting [www.gsiau.org](http://www.gsiau.org)

This guideline is intended to apply to the domestic and export sectors of the Australian Meat Industry. It is fully consistent with emerging commercial arrangements for the identification of products through the distribution and wholesale chain, as well as with developments internationally where the GSI system is also being adopted.

## COMPONENTS OF THE GSI SYSTEM



### APPLICATION IDENTIFIERS

Weights, Dates, Carton Numbers, NLIS ID

### PRODUCT CODES

4 digits, Company or AUS-MEAT

### COMPANY NUMBER

Global Location Numbers

### SERIAL SHIPPING CONTAINER CODE (SSCC)

Shipment Identification Numbers

# — MEAT — STANDARDS AUSTRALIA (MSA)



## WHAT IS MSA

Meat Standards Australia (MSA) is a cuts based eating quality system that commercialises many years of research which incorporates on-farm, processing, carcass attributes, ageing and cooking pathways to determine their combined and collective effect on beef and sheepmeat eating quality.

MSA accurately predicts eating quality for individual beef and sheepmeat cuts in conjunction with cooking method. The complex series of factors throughout the supply chain that impact on eating quality are taken into account in production and processing to MSA Standards. This solves the long-standing consumer problems of selecting beef and sheepmeat and choosing an appropriate cooking method.

By understanding and controlling the factors that affect eating quality, the industry has the potential to improve average eating quality and reduce variability in beef and sheepmeat products ultimately eliminating meal experience failures.

## HOW DID MSA BEGIN

MSA began as a commercial industry program in 1998 for beef and 2007 for sheepmeat, following detailed consumer research. The key problems identified in MSA research were a reduced level of cut and cooking knowledge among consumers and the degree of inconsistency in the products available.

Meat and Livestock Australia (MLA) with the support of research partners and the industry have defined best practice procedures through the identification of critical control points for eating quality. The results provided tools to monitor and improve product quality and match customer requirements in a practical way.

## DEVELOPING THE STANDARD

A total consumer focus has been the foundation of MSA development. Research shows that an enjoyable meal experience is of paramount importance to consumers. They expect a tender, tasty, juicy cut of meat at every meal occasion.

To develop the MSA Standards, almost 1 million beef and sheepmeat samples have been tested by over 100,000 consumers, providing a very large database that has been used to create a powerful eating quality prediction model. This information has been used to establish the critical control points and carcass measurements that affect eating quality and hence need to be appropriately managed.

### myMSA

The MSA feedback online tool myMSA provides producers and processors with easy access to feedback reports, including MSA Index performance and the ability to perform customised reporting.

## USDA PROCESS VERIFIED

The MSA program is an approved United States Department of Agriculture (USDA) Process Verified Program (PVP). The USDA PVP is a verification service that offers applicants a unique way to market their products using clearly defined, implemented and transparent process points. The approval is annually reviewed following a rigorous audit of the MSA program for beef and sheepmeat by independent USDA auditors. Once approved by Meat & Livestock Australia and USDA, MSA licensed exporters can utilise the USDA PVP logo in conjunction with the MSA trademark within the US market to support brand marketing. Procedures for review, approval and control of trademark usage ensure all certification requirements are complied with.



- Eating Quality Assured for tenderness, juiciness and flavor
- Beef Grading Program developed to predict the eating quality of beef

<http://processverified.usda.gov/>



- Eating Quality Assured for tenderness, juiciness and flavor
- Pathways developed to reduce the variation in lamb eating quality

<http://processverified.usda.gov/>



