

Sources of technical information for meat processors

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Meat Industry Services is an undertaking of Food Science Australia in collaboration with the Australian Meat Processor Corporation (AMPC) and Meat & Livestock Australia (MLA). The project provides a range of technical advice to Australian meat processors, much of it at no cost.

Contact details appear in all Meat Technology Update newsletters for several people who are able to respond to specific enquiries on slaughtering, chilling and freezing, boning, co-products, rendering, waste management and other topics. These details are also on the bottom of this information sheet.

Meat Industry Services website

www.meatupdate.csiro.au

Technical information prepared for the Australian meat and livestock industries in the form of reports, newsletters and workshop proceedings (rendering, chilling, smallgoods, quality assurance, packaging etc.) is available in electronic format (pdf) via an interactive website. There are also information sheets on current topics of interest. A catalogue is available for download. The information includes the following:

Historical information

CSIRO Meat Research Laboratory (MRL) published Meat Research Newsletters, Meat Research Jottings, Meat Research Reports and Meat Research Records from 1969 until 1993. MRL conducted a wide range of workshops around Australia through their Technical Services Group from 1970 until 1993. Proceedings from these workshops were published and are accessible through the website. Some are also still available as reference books. They include:

- Production of chilled meat for export
- Chilling of sides & carcasses
- Odour minimisation manual
- Value-added meat products
- Quality management for the Australian meat industry
- Australian export beef – better performance through applied technology
- Food safety
- Prevention of *Listeria* in processed meats
- Abattoir waste water and odour management
- Water & waste minimisation
- Salmonella in meat meal
- Hygienic production of rendered animal products

Australian Meat Technology Pty Ltd (AMT) continued the publication of technical information from 1994 to June 1998. These publications were released under the Meat Technology Update banner.

Although these publications may appear dated they contain information that is still relevant to modern meat processing practices.

Food Science Australia publications

Since 1998 Food Science Australia (FSA) has continued the publication of Meat Technology Updates with information on current technical issues and recent research. FSA has also published 'What's New' which abstracts a number of key topics from scientific and technical journals each issue. Copies of the full references for the topics are available through FSA Information Services (see below).

Scientific publications

FSA Information Services, www.foodscience.afisc.csiro.au/infoserv.htm is an information broker for food and related subjects. The Brisbane

site specialises in meat research. Meat Industry Services has access to this service for AMPC and MLA members.

MLA publications

Meat & Livestock Australia Limited (MLA) provides services to the entire Australian red meat industry including producers, processors, exporters, live exporters and retailers. MLA's core activities are working to improve market access, building demand for Australian red meat and conducting research and development (R&D) to provide competitive advantages for the industry. A Product Catalogue containing all available MLA publications and services is published annually and is available free from MLA, publications from MLA can be ordered through their website www.mla.com.au or by telephoning 1800 023 100.

MLA publishes project-related materials including project reports and technology transfer packages. Packages available include:

- Refrigeration
- Rendering
- Energy Management
- Packaging
- Skins Handling
- Co-Products/Bioactives
- Test procedures (non-micro)
- Eco-efficiency manual
- Dark cutting prevention kit
- Do-it-Yourself Kits – Series 1 & 2
- Guidelines for the safe manufacture of smallgoods
- OHS in the processing industry

MINTRAC audio visual materials

A number of technology transfer materials previously available from MIS are available as videos, tapes, CD ROMs and DVDs from the National Meat Industry Training Advisory Council (MINTRAC), www.mintrac.com.au. Most audiovisual materials are supported by printed brochures. Some are also still available from FSA and MLA.

Other Internet-sourced information

CSIRO Publishing has available a number of relevant publications, including some Australian Standards and guides, through its publications website www.publish.csiro.au. It is necessary to find the relevant items by searching for 'meat'. The materials can be purchased as printed copies. The standards and guides can also be downloaded as pdf files for free.

The Australian Meat Processor Corporation has a website at www.ampc.com.au which has news articles and links to other meat processing related sites.

Recommendations for accessing information

1. Access the Meat Industry Services and MLA websites,
2. Contact a member of the Meat Industry Services team (for contact details refer to a current Meat technology Update newsletter),
3. Contact Client & Innovation Services at MLA.

The information contained herein is an outline only and should not be relied on in place of professional advice on any specific matter.

For more information, contact one of the Meat Industry Services staff listed below.

Food Science Australia Meat Industry Services

Meat Industry Services (MIS) is an initiative supported by Meat and Livestock Australia (MLA) and the Australian Meat Processor Corporation (AMPC) to facilitate market access for, and support world-class practices in, Australia's meat industry.

Need additional information help, information or advice? Contact one of the following

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Additional copies of this newsletter are available from: www.meatupdate.csiro.au