

AUSTRALIAN RED MEAT INDUSTRY



AUS-MEAT

*AUS-MEAT the Organisation and the Role
in the Australian Meat Industry*

STANDARDS

AUS-MEAT develops, maintains and reviews accreditation standards in consultation with the Australian Meat Industry. The standards are designed to protect the reputation of AUS-MEAT, the integrity of the AUS-MEAT Language and the interest of the Australian Meat and Livestock Industry in relation to sales, distribution and export of Australian Meat and Livestock.

ACCREDITATION PROGRAMS

AUS-MEAT offers accreditation programs for abattoirs, boning rooms (packer Enterprises). All export abattoirs and boning rooms must be accredited by AUS-MEAT under Federal Legislation.

Establishments wishing to be accredited by AUS-MEAT must implement an AUS-MEAT approved quality management system designed to ensure consistency of quality and accurate product description.

To view a current listing of AUS-MEAT Accredited Establishments visit:

www.ausmeat.com.au

Refer to AUS-MEAT Accredited Establishment Listing.

MONITORING



AUS-MEAT monitors accredited Enterprises to determine their levels of compliance to their approved quality management system and to ensure each Enterprise is accurately using the AUS-MEAT Language and maintaining the accreditation standards.