

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



Ownership

AUS-MEAT Limited is wholly owned by the Australian meat and livestock industries. It is a company limited by guarantee, jointly owned by the livestock production sector through membership from Meat and Livestock Australia (MLA) and the meat processing sector through membership from the Australian Meat Processors Corporation (AMPC).

Standards

AUS-MEAT develops, maintains and reviews accreditation standards on behalf of the Australian meat industry. The standards are designed to protect the reputation and integrity of the Australian meat industry in relation to sales, distribution and export of Australian meat.

AUS-MEAT Accreditation Program

AUS-MEAT offers accreditation programs for abattoirs, boning rooms (packer Enterprises - Non packer exporters) and wholesalers.

All abattoirs and boning rooms intending to export must be accredited by AUS-MEAT under Federal Legislation, while domestic establishments may be accredited on a voluntary basis.

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.



Monitoring

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

Some Benefits of AUS-MEAT Accreditation

To suppliers: Achieving consistency of quality is essential to survival and business growth. An establishment wishing to become AUS-MEAT accredited is required to develop and implement monitoring procedures which ensure that the AUS-MEAT Language is accurately used and that product conforms to specified requirements.

To customers: Assurance that what you order is produced by trained staff and monitored throughout production by AUS-MEAT accredited personnel. In addition to this, your supplier's quality system is independently audited by AUS-MEAT. By purchasing from an AUS-MEAT accredited supplier you can be confident that the AUS-MEAT Language has been accurately applied.

To industry: The meat industry by embracing the principal of quality management will identify and reduce waste and derive measurable benefits from continuous quality management.

Training

AUS-MEAT training provides a number of training courses for industry, including the beef and sheepmeat specification courses. Such courses provide participants with sound product knowledge. In-House training and customised courses are also available.