

## What are the benefits of using the AUS-MEAT Language ?



The AUS-MEAT Language is a common Language that describes the meat products we buy and use and ensures you can order what you want and get it every time.

The AUS-MEAT Language objective descriptions are for use by the producer on the land, abattoir Enterprises, boning rooms, wholesalers and food service organisations. The Language has been adopted throughout the Australian Meat Industry and provides customers with an accurate way of ordering meat products.

To assist the Australian Meat Industry in producing consistent, accurately described meat products to meet market requirements, AUS-MEAT has established accreditation standards for abattoirs, boning rooms and wholesalers. Purchasing from these accredited suppliers ensures effective quality assurance procedures are used at every step of the process from, handling, storage, processing and packaging through to labelling and the description of meat products.

## Domestic Beef Descriptions

### What do the terms “Budget” and “Manufacturing” mean on the domestic market ?

The term Budget is defined as product that is sourced from steers and cows with 8 permanent incisor teeth. Primal cuts derived from carcasses that have been graded as Budget Cow or Budget OX must have been chiller assessed (ref Chiller Assessment Language - page 79) to a predetermine colour range for meat and fat colour. Carcasses that do not qualify (or have not been chiller assessed) to the specification criteria are described as Manufacturing.

*(Tenderloin primal cut is exempt from the Budget grading criteria).*

### What does the category Beef and the cipher \*A\* mean for the domestic market ?

Product identified as category BEEF or the cipher \*A\* can be derived from female, entire male or castrate animals of any age.

Product items prepared from this category for the domestic trade in CHILLED condition MUST be identified as “BEEF” and not with the cipher \*A\*. It is permissible to have FROZEN products identified with the cipher \*A\* on the domestic market.

*\* SSC – Secondary Sexual Characteristics*

### Some product descriptions promoted on the domestic retail market are open to question

When purchasing products promoted as “A - Grade Quality Meat” or “Export - Quality Meat”, the following information should be taken into account. The term “A - Grade Quality Meat” is usually associated with the AUS-MEAT beef category cipher \*A\* (frozen meat) which indicates that the product is usually sourced from older animals up to and including 8 tooth cows.

The term “Export - Quality Meat” can mean any meat item processed to an export standard and any export establishment can lay claim to this statement, regardless of what the age of the animal that the product is derived. The statement does not represent any criteria regarding the actual eating quality of the product.

### When you order “VEAL” cuts from a supplier, stipulate the quality you want to receive by understanding the Veal Language

**Veal** products can be derived from female, castrate or entire male animals with no evidence of permanent incisor teeth, youthfulness with a pinkish meat colour (No SSC).

- ◆ **Light Veal** carcasses weigh up to and including 70kg (Hot Standard Carcase Weight). Veal cuts from these carcasses are usually pink in colour.
- ◆ **Heavy Veal** carcasses weigh 70.1kg to 150kg (Hot Standard Carcase Weight). Veal cuts from these carcasses can range from pink in colour to a cherry red when sourced from carcasses at the upper end of the weight limit.

AUS-MEAT Chiller Assessment Standards also have references to Veal Meat Colour Standards. *(See Chiller Assessment for Veal Meat Colours on page 79).*

AUS-MEAT accredited suppliers apply product information on to a carton label using the AUS-MEAT objective descriptions and common meat Language. The AUS-MEAT Language is understood by the processor, wholesaler and supplier which enables ordering of meat product to be more exact.



1. **Generic Statement:** Bone-in or Boneless and identification of species.
2. **EAN Bar Code:** Bar code that has been developed and compliant with the international meat industry guidelines.
3. **Carcase Identification:** Category cipher which identifies the Carcase age and sex (\*YG\*).
4. **Product Identification:** Primal cut description.
5. **Symbol for Grain Fed:** GFYG indicates the product has met the specification requirements for Grain Fed Young Beef Minimum Standards.
6. **Packaging Type:** IW/VAC indicates that the product is Individually Wrapped and Vacuum Packed.
7. **Aged:** Indicates that the product in the carton is vacuum packed and held under controlled temperature condition for minimum period of 14 days before packing.

# Labelling Information

8. **Primal Weight Range:** Indicates that each primal cut in the carton is the minimum / maximum weight range as shown on the label.
9. **Packed On Date:** Indicates the day, month, year and time that the product was packed into the carton.
10. **“Best-Before” - Date:** Means the packaged date is at the end of the period for meat stored in accordance with any stated storage condition. Meat marked with “Best-Before” date can continue to be sold after that date provided that the meat is not damaged, deteriorated or perished. Meat marked with “Use By” date is prohibited from being sold after this date.
11. **Nett Weight:** Meat content of the carton less all the packing material and shown to two decimal places in kilograms.
12. **Carton Serial Number:** Serial number is the same as shown in the bar code.
13. **Refrigeration Statement:** Keep Chilled indicates that the product in the carton has been held in a controlled chilled condition from time of packing.
14. **Country of Origin:** This is an export requirement and is applied to all cartons from export establishments.
15. **AI Stamp-Domestic:** Australia Inspected (AI) stamp with DOMESTIC printed over the top indicates that the product has been identified for the domestic market. The AI stamp that has been cross hatched also indicates that the product has been identified for the domestic market.
16. **Number of Pieces:** Indicates the number of primal cuts in the carton.
17. **Batch Number:** This is an in-house company identification number for a production batch for product trace back purposes when required.
18. **Company Code:** In-house identification code for the product in the carton.
19. **Company Trading Name:** Indicates the trading name of the packer of the product.