

MEAT SAFETY



Setting world standards in food safety

Supplying over 100 markets globally, Australia is one of the world's largest red meat exporters. The Australian red meat and livestock industry is committed to food safety, integrity and traceability.

Australia has an internationally recognised status of being free from all major epidemic diseases of sheep and cattle including foot and mouth disease (FMD), scrapie and bovine spongiform encephalopathy (BSE).

A range of meat safety systems exist to underpin Australia's internationally-renowned reputation as a supplier of safe red meat and livestock.

Meat safety systems ensure that when someone eats Australian red meat they are guaranteed not only that it is safe, but that the integrity of the product has been maintained.

Livestock Production Assurance (LPA)

program ensures that any producer who wants to sell livestock adheres to a number of on-farm food safety requirements. Compliance with these requirements means that the livestock leave the producer's property in the best possible condition and are safe for human consumption.

LPA National Vendor Declaration and

Waybill (LPA NVD/Waybill) must be provided when livestock change ownership and contains important information regarding the history and husbandry of the animals while on the property.

The LPA NVD/Waybill is a declaration that livestock owners must sign and transfer along the supply chain when livestock change ownership. The LPA NVD/Waybill is vital to Australia's product traceability systems and assists in tracing livestock movements.

National Livestock Identification System

(NLIS) is Australia's system to enable identification and traceability of livestock from their property of birth to slaughter and meat export. Livestock must be tagged with an approved NLIS device (ear tag) before they leave their property of birth. These tags allow animal movements to be recorded in a central, national database.

National Feedlot Accreditation Scheme

ensures Australian feedlots producing grain-fed beef for export markets comply with the audited National Feedlot Accreditation Scheme (NFAS). As part of the NFAS, records must be kept to allow the health and feeding history of each individual animal to be traced.

Meat processing and labelling

protocols make traceability in all export meat processing plants mandatory. Processing plants must ensure precise traceback with all carcasses matched to an NLIS tag, that includes a Property Identification Code (PIC) number.

All export licensed processing plants operate under the Australian Standard, which is based on world's best practice and is consistent with the ISO 9002:1994 standard. It is mandatory that export meat processors have Hazard Analysis and Critical Control Points (HACCP) based quality assurance programs.

Once boxed, all Australian meat is clearly labelled for product traceback, and includes information such as the contents, processing company name, and the Australian inspection stamp.

Microbial assessment and monitoring

programs ensure Australian red meat is safe for human consumption, processing plants regularly monitor bacteria levels and screen for residues. These programs are a means of mitigating the risk of problems occurring.

Department of Agriculture, Fisheries and Forestry (DAFF) Health Certificates

are used to certify that meat has been hygienically processed from animals free from disease and is suitable for human consumption. DAFF certified veterinarians and inspectors carry out hygiene inspections and monitor quality assurance and meat safety throughout the production process.

FURTHER INFORMATION

The Australian Trade Commission – Austrade – is the Australian Government's trade, investment and education promotion agency.

Contact your local Austrade representative about connecting and partnering with the Australian food industry. austrade.gov.au

GOVERNMENT DEPARTMENTS AND INDUSTRY ASSOCIATIONS

The following are some of the government and industry bodies involved in the Australian meat industry.

Meat and Livestock Australia delivers marketing and research and development services for Australia's cattle, sheep and goat producers. mla.com.au

Department of Agriculture, Fisheries and Forestry develops and implements policies and programs that ensure Australia's agricultural, fisheries, food and forestry industries remain competitive, profitable and sustainable. daff.gov.au

Australian Food and Grocery Council is the leading national organisation representing Australia's packaged food, drink and grocery products manufacturers. afgc.org.au

Department of Foreign Affairs and Trade works with other government agencies to ensure that Australia's pursuit of its global, regional and bilateral interests is coordinated effectively. dfat.gov.au

Food Standards Australia New Zealand develops food standards to cover the food industry in Australia and New Zealand. FSANZ develops the Australia New Zealand Food Standards Code which regulates the use of ingredients, processing aids, colourings, additives, vitamins and minerals. foodstandards.gov.au

Foreign Investment Review Board examines proposals by foreign interests to undertake direct investment in Australia and makes recommendations to the Government on whether those proposals are suitable for approval under the Government's policy. firb.gov.au