

## Underpinning Meat Industry Services

### – A meat processing industry extension project

For nearly two decades, the red meat processing industry and other key scientific organisations have invested in, developed, delivered and published a wide range of research outcome literature including reports, information sheets, manuals and guides as a means of disseminating new research findings to industry.

Specifically, AMPC, MLA and CSIRO have supported the Meat Technology Update publication series of research outcomes as a key communication mechanism to industry. However, more recently it was recognised that direct face to face dissemination of findings involving processing plant staff and scientists that carry out this fundamental research is a key area of need in order to ensure the uptake, adoption and understanding of research related findings. On this basis, a project titled "Processing Industry Meat Science Tutorials" was developed, which involved a workshop of mini-tutorials on a range of meat science related topics being delivered by a scientific panel to the industry.

Together, AMPC, CSIRO and MINTRAC, helped develop two forums for the extension of the latest information (meat science, food safety and food science e.g. dark cutting beef, E.Coli, colour, taste, tenderness improvement related processing methods and technologies) and address queries, questions and needs presented by processors on the day of the event. This project also involved reviewing and selecting 14 individual previous publications and disseminating these materials to the workshop attendees ensuring current information resources on topics of interest are regularly continuing to be provided to processors.

## Engagement with meat processor representatives

The first of these tutorials utilising the expertise of CSIRO Senior Principal Research Scientist Dr Robyn Warner was held in Perth in 2012. This workshop was considered a success with positive feedback from processors following the event. This feedback has enabled consideration of the scope, design and refinement of the tutorials and the next series of topics to be tabled by industry and the scientific panel.



Figure 1-Example of Dark Cutting beef as evaluated by AUSMEAT meat colour assessment dark (5) and light (1C)

## Update and next steps

The next Meat Science Tutorial session will be held in Brisbane in April 2013 and will have a predominately Beef processing focus. Processors interested in attending or for further information, please contact the AMPC office at [ampc@ampc.com.au](mailto:ampc@ampc.com.au) or by telephone on (02) 9436 0042.

There will be further meat science tutorials directed at the outputs of the Sheep CRC coming to industry shortly in 2013.

Contact AMPC or MINTRAC for further information