

Innovative processing techniques for SMEs

Project Report Reference: 2016-1029

Date: June 2016

No matter the size of the business, red meat processing companies are required to comply with legislation, standards and regulations imposed by Government. This SnapShot is designed to assist small to medium sized businesses meet requirements set out in the AS 4696:2007 *Australian Standard for the hygienic production and transportation of meat and meat products for human consumption*.

While the standard does not specify what equipment must be used, it does state that the *premises and equipment facilitate the production of meat and meat products that are wholesome and that do not jeopardise their wholesomeness. Premises and equipment minimize risk of injury, pain and suffering and cause the least practicable disturbance to animals*. This SnapShot will highlight some of the new and innovative processing techniques that can assist in making this outcome achievable.

What innovative technology is available for SMEs?

Meat & Livestock Australia (MLA) have developed a 'Do-it-yourself' (DIY) kit which outlines a number of projects that can be implemented with a DIY concept, on plant with limited resources.

Each project in the kit provides essential information to allow processors to carry out simple modifications and installations at their own site to improve aspects of their processing performance. The information includes a description of the project, the benefits, required materials, detailed engineering drawings and supporting videos showing the important features of design, construction and operation (not for every project).

The projects that are featured in the kit are:

- Cattle head capture unit
- Beef landing cradle
- Simple downward hide puller
- Rotating drum downward hide puller
- Bovine jaw boning clamp
- Power assisted boning hook
- Beef head lifting devices
- Rail cleaning system
- Chain cleaning and oiling system
- Wall scrubbing equipment
- Evisceration table scrapper
- Beef boning table
- Bandsaw shield



- Urine extraction system
- Rotating sorting table
- Beef sternum hook
- Simple scissor lift cradle
- Integrated data capture and carton management system
- An alternate refrigeration control system
- Smallstock carcass and beef quarter Ezi-Lift

A copy of the DIY kits can be obtained from MINTRAC.

Introducing new technology

Introducing a new technology into the meatworks can certainly have many advantages such as financial and labour saving, but also brings with it a number of challenges. Before introducing the new technology the following considerations need to be addressed:

- What is the process that needs to be improved?
 - How is it currently performing e.g. the time it takes to complete the task
 - How do you want it improved? Set targets on what you want to achieve
- What are the costs and benefits?
 - How much will the new equipment cost?
 - How much downtime will there be?
 - What is the value of savings or improvements?
- What impact on current processing might occur? Including infrastructure and labour considerations.
- How will you monitor the ongoing performance of the new technology?

With any new piece of equipment or technology you must ensure that you refer to the manufacturer's instructions and manuals and are complying with the relevant regulations such as WHS. You and your staff must be trained in the safe operation of the equipment. This must be included in your work instructions and SOPs.

Project outcome text



Employee/trainee sign off

Trainees and existing employees that read and follow the information outlined in this SnapShot are adhering to the requirements of the Australian Standard.

I have read and understand the information contained in this document. I am committed to ensuring that I meet the requirements for my company

..... to achieve regulatory compliance with the Australian Standards.

Signed,

Employee/trainee

Employer

Further information

Agriculture and Resource Management Council of Australia and New Zealand, AS 4696:2007

Australian Standard for the hygienic production and transportation of meat and meat products for human consumption, CSIRO publishing, Collingwood, Vic.

AMPC, MINTRAC, BMC (2014). *Resource manual for adopting technology – introducing new equipment in meat processing*, AMPC, North Sydney NSW.

MLA (2000). *Do-it-yourself (DIY) resources*, MLA, North Sydney NSW.

MINTRAC training and assessment materials for operating a new technology or process. Contact

MINTRAC for more information mintrac@mintrac.com.au or 02 9819 6699.



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