

Components of the MeatCare™ Programme

Farm Assessment

- Mob size
- Yard design
- Animal handling
- Hygiene
- Health and condition
- Age/Sex
- Stress minimisation
- Food and water availability

Lairaging Assessment

- Yard, ramp and race design
- Animal handling/movement
- Washing
- Hygiene/HACCP
- Stress minimisation
- Food and water availability
- Noise levels
- Duration
- Lighting
- Ventilation
- Holding times

Dressing Assessment

- Electrical stimulation practices
- Hide/pelt removal
- Room temperatures
- Hygiene/HACCP
 - Sterilisation
 - Cleaning
 - Clothing
 - Cleaning facilities and procedures
 - Microbial loading
- Chain operation
- Cutting techniques
- Boning techniques
- Tidiness
- General design
- Manning levels
- Ergonomics
- Safety

Transportation Assessment

- Crate design
- Loading ramp angles
- Animal handling Hygiene/HACCP
- Health
- Stress minimisation
- Stock grouping
- Stock density
- Duration
- Injury prevention
- Wind chill prevention
- Temperature control
- Driving techniques

Slaughter Assessment

- Lighting
- Restraint design
- Traceability
- Animal movement
- Injury prevention
- Hygiene/HACCP
- Stunning procedures
- Stunning performance
- Sticking procedures
- Bleeding
- Immobilisation procedures

Active Refrigeration Assessment

- Design
- Air flows
- Cooling systems
- Rate of carcass cooling
- Loading levels
- Environment temperature monitoring
- Carcass temperature monitoring
- Carcass pH assessment
- Meat and fat colour assessment
- Hygiene/HACCP

The purpose of a total supply chain assessment and audit is to optimise the appearance, storage life and eating quality of your meat produces that are fit for purpose. Any one module should not be considered in isolation, as optimisation of one area will affect the performance of the overall system.

Quality Assessment

- Rate of temperature fall
- Rate of rigor
- Packaging techniques
- Drip loss
- Objective tenderness measurement
- Colour
- Fitness for purpose assessment

Portion Control Assessment

- Fitness for purpose
- Cutting techniques
- Automation opportunities
- Colour assessment
- Fatness grading
- Cutting to weight
- Yield improvement

Packaging Assessment

- Temperature control
- Packaging type
- Packaging techniques
- Equipment
- Equipment performance
- Modified atmosphere packaging
- Hygiene/HACCP
- Cleanliness
- Shelf-life
 - Colour stability
 - Drip
 - microbial

Distribution and Storage Assessment

- Temperature control
- Refrigeration capacity
- Hygiene/HACCP
- Traceability
- Time
- Stacking methods

Retail Assessment

- Presentation
- Storage-life
 - Colour
 - Drip
 - Microbial
- Temperature control
- Hygiene/HACCP
- Packaging technique

For further information please contact:

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