

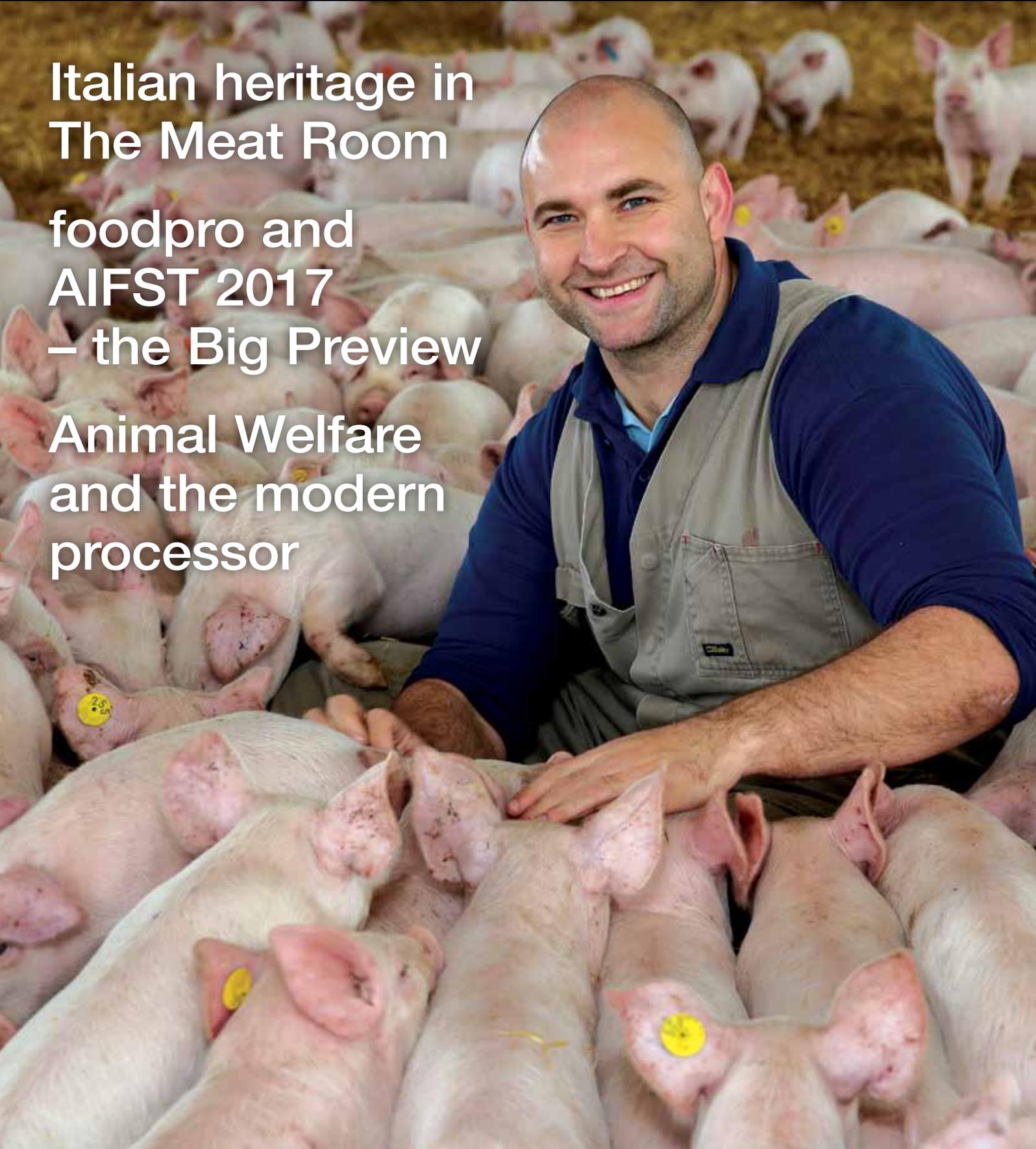
AUSTRALIAN MeatNews

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Italian heritage in
The Meat Room

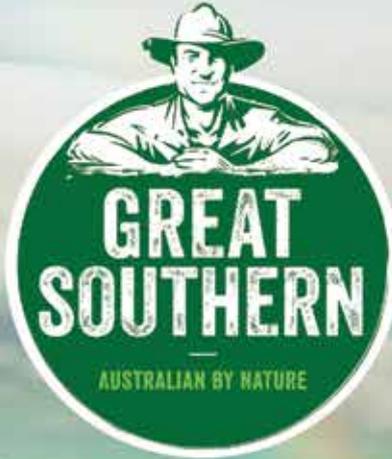
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Pork CRC, APL, AMPC and MLA are all committed to developing and researching Animal Welfare.

Giveaways

Win a copy of "Just Duck" – see page 20.

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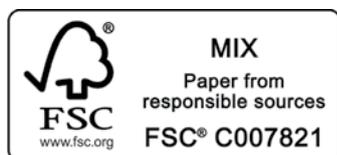
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We are live!

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We've done it; we now have a website page for our magazine *Australian Meat News*!

We kept it simple – you can read the latest issues, peruse a few feature articles, follow up some key industry links and be in touch.

We encourage everyone to send any feedback you have about the site and let others in the industry know we are here. You could even use the contact links to send 'Letters to the Editor' or suggestions for stories.

Happy reading. ■



AMIC change of direction

Chair of the AMIC Board, Lachie Hart has stated that the organisation would be undergoing a new business strategy focused on meeting the changing needs of members through increased collaboration and communication, new and improved service delivery and a key focus on government and stakeholder engagement.

"We are committed to building an organisation for our members that is stronger than ever – one that is innovative and able to thrive in even the most challenging of circumstances," Mr Hart said.

"We recognise that the needs of our members have changed, and we need to change as well to ensure our industry is in the best possible position to succeed for future generations to come. As part of this, we want to ensure AMIC has a seat at the table and is well-positioned to influence and guide debate on important issues, to benefit our members and support the industry."

The statement comes on the back of the retirement of AMIC CEO, Kevin Cottrill, who has been with the organisation for many years.

Mr Hart thanked Mr Cottrill for his long and loyal service and was thrilled Kevin had agreed to remain with AMIC until a suitable replacement is engaged.

In addition, AMIC is also recruiting for the newly-created role of General Manager of Retail and Smallgoods that has evolved from a re-structure that the organization is currently undertaking. ■

Our sponsor of the Find A Word competition, Bunzl are pleased to advise that the winner will now receive for first prize a **Victory 10" Simitar steak knife and Lesnies steel**; and the remaining five winners will receive a **Victory 6" narrow curved boner knife**. Victory are now the leading brand of knives for the company.

Winners of the March 2017 Find a Word Competition

Winner of the Steak Knife & Steel

Steven Wilkinson, Barbeques Galore, Hobart Tas

Winners of Boning Knives

Dylan Long, The Murgon Butcher, Murgon Qld

Lauren Burk, Morse's Butchery, Latrobe Tas

Ryan Moss, Tibaldi Smallgoods, Coburg Vic

Susan Polzin, Cam & Sue's Quality Meats, Gayndah Qld

Peter Hewinson, Natural Meat & Game, Morningside Qld



AMPC delivering education resources

The Australian Meat Processor Corporation (AMPC) has compiled a suite of educational material for school age students and higher education.

The material, 'Meat Matters, We all Have a Steak in This' is aimed at Years 5 - 10 and designed to expand awareness about the Australian meat industry. The resources include a digital interactive unit that outlines the basics of the meat supply chain using YouTube videos. Four project-based learning units have been developed that align with Australian curriculum formats, covering Paddock to Plate, Sustainability, Ethics and Careers.

The program was launched at the Sydney Royal Easter show by Assistant Minister to the Deputy Prime Minister, Luke Hartsuyker.

"In a day and age where fast and ready pre-prepared meals are in abundance, a great many children – and maybe even a few adults – rarely stop to consider exactly where the food that they eat day in, day out, really comes from and this extends to red meat," Minister Hartsuyker said. "This suite of educational resources will help students develop a greater understanding about the numerous activities Australian red meat processors use to process cattle, sheep and goats into the red meat products you find at your local butcher and supermarket."

AMPC has also launched a campaign, 'Meat Your Career'. The campaign aims to attract school leavers, TAFE and university students and rural residents to careers in the meat industry. It highlights the diversity of opportunities including: laboratory managers, shift supervisors and engineers,

AMPC Chairman, Peter Noble said 'Meat Your Career' is an important project as many people wouldn't know about the benefits of working in the red meat processing. "It's a dynamic industry that offers diversity and innovation, where employees can continue to earn whilst they learn – how many industries can offer that?" Mr Noble said.

He went on to say, there are many paths people can take to a successful career within the industry. Whether it is via an apprenticeship, TAFE certificates, university degrees, college diplomas, job boards or even applying for an entry level job at a processing plant. "Once you're in, you're on the right path," he said. ■



NCMC Laboratory Manager, Jessica Tunnage, highlights the possibilities of working in the meat industry for the AMPC campaign, 'Meat. Your Career'.

More accredited facilities will help access to China

Access to red meat markets in China, amid publicity surrounding the 2015 Australia – China Fair Trade Agreement, was – in practice – hindered by a shortage of export-certified processors.

To overcome this barrier, a Joint Statement by Prime Minister Malcolm Turnbull and the Premier of the People's Republic of China Li Keqiang has been signed that will increase the number of processing and storage facilities registered to export red meat and offal to China.

Currently, only 11 processing facilities are accredited. Under the agreement a further 35 processing plants and 23 registered cold stores will be approved for export to China.

The agreement was a result of a collaboration between AMIC and the Department of Agriculture and Water Resources (DAWR). AMIC Chairman Lachie Hart said the announcement was a huge win for the Australian meat industry.

"We're incredibly grateful to DAWR and the Federal Government for their ongoing support in delivering this critical outcome for the industry. The Australian red meat processing industry has been operating through some of the worst terms of trade for the sector in living memory.

"Today's Joint Statement was a critical first step in ensuring the competitiveness of our industry internationally, but we still have more work to do. We are open and keen to continue to work together with government to remove regulatory burdens, reduce regulatory compliance costs and energy costs, and enhance access through further reducing non-tariff barriers to trade with key markets," said Mr Hart.

The Joint Statement come out as a Rabobank analysis of the Chinese market, released in March 2017 predicted only moderate increases, in the foreseeable future, in red meat exports to China.

With Australia "no longer the only player in the Chinese market", Mr Angus Gidley-Baird, Rabobank's chief animal protein analyst says the Australian red meat industry needs to "temper its expectations" as it cannot directly compete with others in the mass market.

"In the beef sector, competition into China has really stepped up with Brazil regaining access for frozen beef in mid-2015, while Uruguay and Argentina have also expanded their export programs," he said. "And competition could increase further if the US gains direct access to the Chinese market, which is a distinct possibility."

According to Global Meat News, US access is definitely on the cards as President Donald Trump did discuss expanding US beef exports to China with President Xi Jinping amid rumours that the country has relaxed its restrictions on imported beef from the US. ■

ABARES: Sheep and Cattle Prices to remain stable

ABARES predicts sheep and cattle prices will remain relatively stable over the next four years. These predictions are detailed in ABARES March 2017 Agricultural Commodities report and summarised in presentations at the ABARES Outlook Conference held in March this year.

CATTLE

The price of cattle for the domestic market doubled in the two years from early 2014 to mid 2016 from around 300c/kg carcass weight (CW) to 600c/kg CW. This sharp increase followed a decade when cattle prices essentially remained unchanged, at about 300c/kg CW, which in effect was a 30% real-term decline in farm gate prices.

Production

Factors that will affect the price of cattle in the short and medium term include: herd rebuilding, seasonal conditions and competition and demand in major export markets.

A succession of poor seasons, particularly in northern Australia, has reduced the national cattle inventory to 23.3 million head, the smallest inventory since the early 1990s. This compares with 29 million head in 2013.

While producers work to increase their inventories supply will be restricted. However this trend could be interrupted, any time, by poor seasonal conditions, particularly in northern Australia, that would force greater turnover.

BEEF

Beef and veal production is predicted to fall 13% to 2.0 million tonnes CW in 2016-17 from the slaughter of 7.5 million head. Slaughter is projected to increase by 17% to 8.8 million head in 2021-22.

Exports

The value of beef exports is predicted to fall by 16%, to 985,000t (shipped weight) in 2016-17, compared with 2015-16.

Over the medium term, expanding beef production is projected to lead to an increase in Australian beef exports. However, average export unit values are expected to fall as rising competition in major export markets places downward pressure on export returns.

Exports to the United States are forecast to fall by 42% in 2016-17 to 195,000 tonnes (shipped weight) and by a further 2.6% in 2017-18 to 190,000 tonnes. Expansion in the US cattle herd is forecast to result in increased US cow slaughter

and reduced demand for imported manufacturing beef. Over the medium term, Australian beef exports to the US are forecast to rise gradually to around 210,000 tonnes in 2021-22.

Japan

In 2016-17 Australian beef exports to Japan are forecast to fall by 3% to 260,000 tonnes. The US is expected to continue regaining market share for fresh and chilled beef. This follows Japan's relaxation of age restrictions on US beef in 2013. In the first half of 2016-17 US fresh and chilled beef accounted for 47% of imports compared with 36% the previous year.

Over the medium term demand for beef in Japan is expected to grow but Australian product will face stiff competition from the US.

Australian beef exports to Japan are forecast to fall by 2% to 255,000 tonnes in 2017-18 and to around 240,000 tonnes by 2021-22.

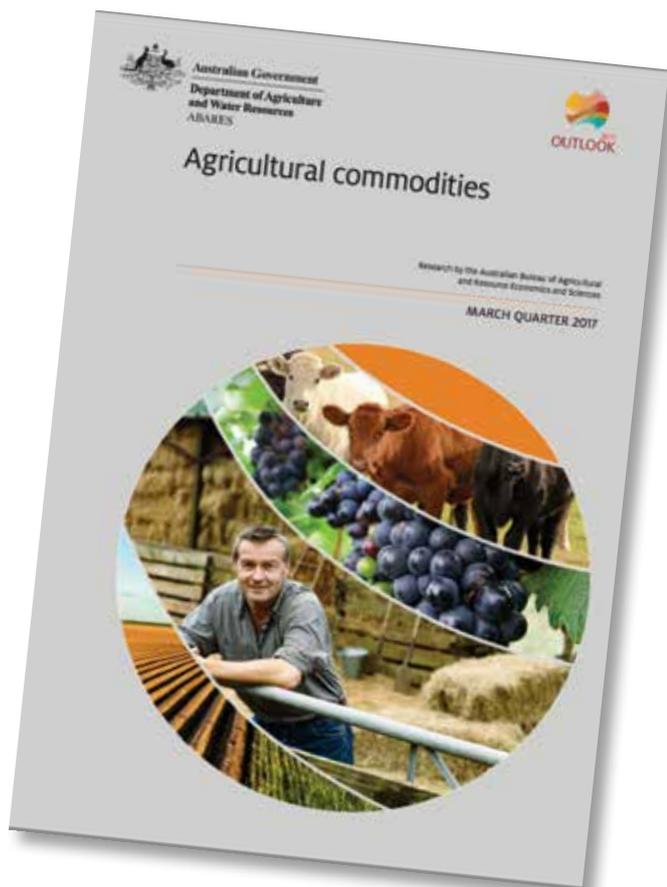
Korea

Australian exports to the South Korea are forecast to increase by 4.5% in 2016-17 to 197,500 tonnes. This reflects strong demand driven by robust local economy. Total Korean beef imports rose by 16% year-on-year and imports from Australia rose by 7% in 2015-16.

Over the short to medium term Australian exports to Korea are projected to increase to 206,000 tonnes in 2017-18 and reach 232,000 tonnes in 2021-22. Consumer demand for beef is expected to continue to rise in Korea over the medium term because of strong income growth while domestic beef production is predicted to decline further. The US will continue to provide strong competition in the Korean market.

China

Beef exports to China are forecast to fall to 99,000 tonnes in 2016-17. The forecast reflects limited supplies for export from Australia and strong supplies and price competition from Brazil and Uruguay. In the first half of 2016-17 Chinese imports of beef from Brazil and Uruguay rose by 48% and 28% respectively.



Over the same period, the unit value of Australian beef imported by China averaged US\$5.40/kg, while beef from Brazil cost US\$4.45/kg - 21% less and beef from Uruguay cost US\$3.24/kg - 66% less.

Live Exports

In 2016-17 Australian live feeder and slaughter cattle exports are forecast to decline by 18% to 915,000 head. Over this period export unit values are forecast to average around \$1,230 a head, representing a 7% increase on the previous year.

SHEEP MEAT

Sheep prices are forecast to increase by 20% to 380c/kg in 2016-17, reflecting strong demand for flock rebuilding and increased retention of breeding ewes.

In 2017-18 sheep prices are forecast to increase by a further 4% to 395c/kg. This forecast reflects an expected continuation of low sheep turn-off and firm restocker demand, assuming average seasonal conditions. Prices for sheep, particularly productive breeding ewes, are expected to remain relatively high as a result.

Over the remainder of the outlook period, saleyard prices are projected to decline gradually as sheep numbers and turn-off increase. In 2021-22 sheep projected to ease to about 329c/kg.

Lamb

Lamb slaughter is forecast to fall by 3.2% to 22.4 million head in 2016-17 as graziers rebuild their flocks. Lamb production is forecast to fall by 2.5% to 503,000 tonnes in 2016-17.

In 2017-18, assuming average seasonal conditions and continued flock rebuilding, lamb slaughter is forecast to increase by 1% to 22.6 million head and production to increase by 1% to 507,000 tonnes.

Lamb slaughter is projected to continue increasing throughout the projection period, reflecting the expanding national flock and a subsequent increase in lamb numbers. In 2021-22, lamb slaughter is projected to be around 25.3 million head and lamb production 569,000 tonnes.

Mutton

Sheep slaughter is forecast to fall by 20% in 2016-17 to 6.5 million head. The greater retention of sheep for breeding is expected to reduce slaughter availability. As a result, mutton production is forecast to fall by 20% to 158,000 tonnes in 2016-17.

In 2017-18 sheep slaughter is forecast to be unchanged at 6.5 million head as the national flock expands. Mutton production is forecast to fall slightly to 156,000 tonnes.

Over the medium term, sheep slaughter is projected to remain relatively low as producers continue to retain breeding ewes. Sheep slaughter is projected to grow slowly to around 7.1 million head in 2011-22 and mutton production is projected to increase to around 171,00 tonnes.

Exports

In 2016-17 Australian lamb exports are forecast to decline 3% to 253,000 tonnes (shipped weight), reflecting lower lamb slaughter and production. Despite lower export volumes, lamb export earnings are forecast to increase by 2% to \$1.8 billion – reflecting higher export unit values.

In 2017-18 the volume of lamb exports is forecast to increase by 0.5% to around 255,000 tonnes as a result of increased lamb production. Lamb export earnings are forecast to rise by 3% to \$1.86 billion.

Over the remainder of the outlook period, the projected increases in lamb slaughter and production are expected to drive further increases in exports. In 2021-22 Australian lamb exports are forecast to be 25.3 million head and production 569,000 tonnes.

ABARES March 2017 Agricultural Commodities report is available at: <http://www.agriculture.gov.au/abares/publications/> ■

Brazilian Meat Scandal

The meat industry took a hit to its credibility earlier this year when it was found that fraudulent activities within the Brazilian processing sector resulted in meat products that were rotten sold to export markets.

Brazil's federal police launched an operation to crack down on allegations of corruption and bribing of politicians and health officials to secure export certificates. The authorities closed three slaughterhouses and placed a further 21 under supervision.

Of the major importing nations to receive Brazilian meat, China, the EU, Hong Kong and Egypt banned the products – all of which are in Brazil's top ten beef markets. The scandal, which focused more around pork and poultry has left the beef industry with a poor image in its wake.

Reports are that the scandal may cost the country billions in lost export earnings as well as its reputation.

All countries have since lifted the bans on the basis of extensive independent testing to ensure that the meat was safe to eat. Brazil has imposed greater controls on health inspections and introduced a task force of 250 officials – auditors, inspection agents and veterinary experts to investigate and regulate the issues. ■

Columbit and Poly-Clip

Columbit Australia/ New Zealand are pleased to announce that the world leader in clipping systems for food products, Poly-Clip will be part of the company's product profile, effective 1st June 2017.

The Poly-Clip product and service systems includes many innovative solutions comprising clip machines, packaging machines and the automation thereof, as well as consumables such as clips and loops.

Grant Zeh, CEO of Columbit Australia, says that bringing Poly-Clip into the Columbit Australia and New Zealand operations, will streamline the effectiveness of delivering the Poly-Clip range to its markets. Columbit has a 50 year plus history with Poly-Clip means that there is extensive knowledge within Columbit to provide customers with the best end to end solution for their packaging needs.

The product range has important applications to a large range of food processing including dairy, baked products and confectionary. ■

A new era for Smo-King Ovens

After 20 years in the industry, John Hodgkinson, owner of Smo-King Ovens is hanging up the oven mitts for well deserved retirement.

The company is best known for its Australian made smoking ovens but is well represented in the meat and poultry processing sector with key suppliers such as The Prime Group and Grote among others.

Smo-King Ovens is now under the ownership of the Austmont Pty Ltd, a respected commercial kitchen contracting company specialising in custom designed, fabrication and project management of stainless steel butchery, kitchens and bars.

"The Smoking Ovens business is a good fit for us under the Austmont banner," said Austmont Business Unit Manager, Daniel Wagstaff. "Our parent companies such as HT Barnes are prominent in the retail butcher space with a range of band saws and slicing equipment. In addition, Austmont Online offers imported Italian counter

top meat equipment and a complete range of chemical products means Smo-King Ovens will give us the whole range of products and services for the retail butcher market. The opportunity is there to fully equip the shop with everything they need."

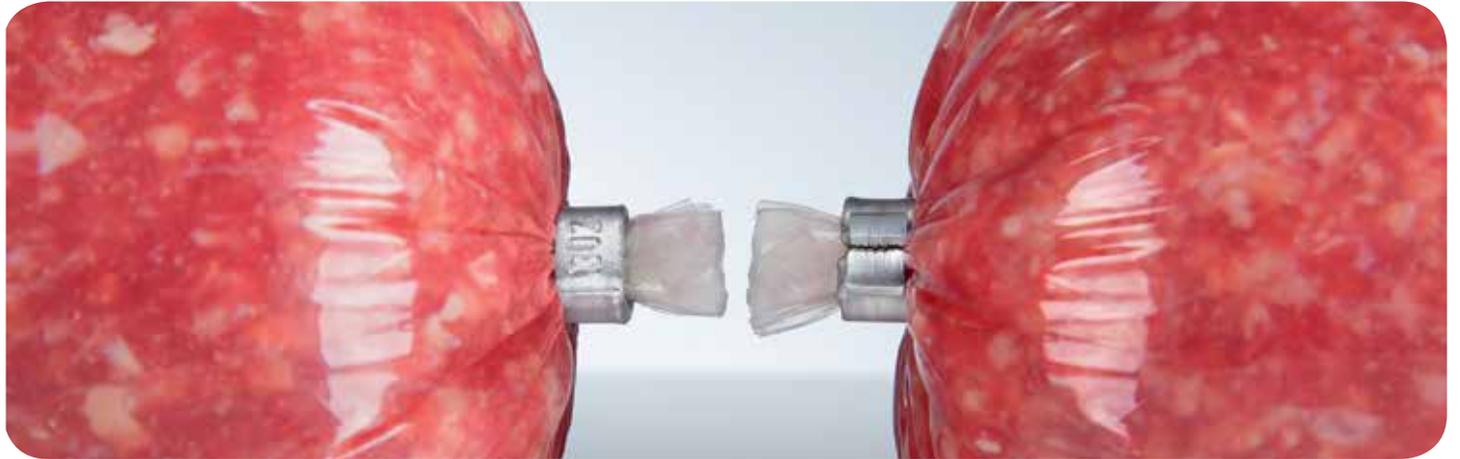
Austmont's production facilities mean that the company can continue to build the smoking ovens in Australia with the whole team from Smo-King Ovens now with the new owners. The Smo-King Ovens brand will stay as it is and be under the same sales stream as HT Barnes and the like.

"Ultimately, we hope to capitalise on all the good work John has done as well as all the business opportunities that Smo-King Ovens brings with our other brands. With so many retail butchers moving away from the traditional butchers' equipment and installing convection ovens, combi's and more, the retail butcher market has changed and the multi purpose Smoke oven is a perfect fit."



John Hodgkinson is looking forward to retirement after selling his business Smo-King Ovens to Austmont Pty Ltd, pictured with Austmont Business Unit Manager, Daniel Wagstaff.

Austmont P/L is part of the Dunbrae group of companies in which Global Food Equipment is a key component, with a service network nationally incorporating eight branches and over 100 on road technicians. The Smo-King Oven business now has a proven and reputable after sales support network. ■



Poly-Clip clips, loops, spares and technical support will be available from Columbit from 1st June 2017



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The Visual Appeal of Groceries

Creating a point of difference for a retail butcher can mean more than an award-winning sausage. Grocery items that complement meat products can give customers another reason to shop – and spend.

Visual merchandising is the art of shop display designed to give the customer a heightened shopping experience to the point where they buy more product. It has design at its heart, taking into consideration shop layout, lighting, the type of shelving used, the products sold, how they are grouped, product promotion and more.

However, for most butchers, the scope of visual merchandising is limited to the amount of shop space available once the meat display cabinets have been filled. In some retail butchers, there isn't the capacity to have separate shelving for grocery items.

How the meat is displayed can give some prompts for additional items. For example, above the sausages on the counter display position a couple of spicy BBQ sauces; near the crumbed items place panko crumbs and near the lamb roast, perhaps add a few marinades and rubs. It all adds to the overall appeal of the shop.

If there is shelving space to include grocery items, there a few golden rules to think about.

The first is to remember who the customer is, and what they come in for. If the store is in an affluent area then artisan condiments, breads and

oils can turn over quickly. For other areas, it might be better to stock recognised brands that aren't usually available at the supermarket. More often than not, it can be about convenience.

"It's important to remember that you don't have to compete with the supermarkets," said Chris Wheelhouse, National Account Manager with Robins Foods, which supplies retail outlets with the Outback Spirit range of herbs and spices. "It's also not about moving volumes of product – it's about getting more value from each sale. It's the up-sell – the equivalent of asking 'would you like fries with that?'."



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Chris Wheelhouse, National Account Manager with Robins Foods, says grocery items can help create a greater spend-per-shop, the secret is in how they are displayed.

“Choose products that complement what you do well. Preserves and condiments generally have a long shelf life, so it doesn't matter if the turnover is slower. Start with four or five different products and see what works. Your choices could be based on seasonal produce. Or if you specialise in a particular dietary requirement, like paleo, then the grocery items can support the fresh items. It could also be based on ethical shopping – if you stock mostly free-range and organic, choose grocery items that have those same values.”

Keeping track of what works and what is slow to move is an important part of

the visual merchandising. Lines that are slow to move might not be displayed to their best advantage. Or perhaps try a different tactic to promote them. Sell silverside with a jar of pickles as a bundled price. Offer a small jar of olives with a 500g salami purchase.

Keys to good displays

There are a few key points to successfully displaying goods in the shop that are true for any retail environment.

- **Colour.** Is the display eye-catching based on colours? Contrasts work well – black with white, light with dark. Pale-coloured pasta with deep rich red sauce. If it catches the customer's eye, their feet will follow.
- **Focal point.** Draw the customer in. If there is too much to see and no single point to focus on the customer becomes confused. Be careful not to clutter the display so that products are lost in the vast array available.
- **Labels.** A label with a few bullet points will give the customer reasons to buy that product (including the price). It might be

based on ingredients, if it is locally made or a new product from a recognised brand.

- **Layout of displays.** Draw the customer in and around the store. The ideal store layout is circular, something not always achievable in a butcher shop. If you have aisles, or shelves against one wall, consider putting in a display table to guide the flow of people around the store so that they have to stop and look.
- **The senses.** What is the first thing a customer smells in a butcher shop? Smoked items or smallgoods, or is it the bread and cheeses? Appeal to other senses – tasting sample plates; beautiful linen tea towels or cookbooks to touch; highlight the visual appeal of store decoration.
- **Change the display regularly.** Your regular customers will notice if that display of sauces has been there for months and they will start to ignore it. Change how and where you display the items, re-group them with other products. Keep it interesting. And keep a record; tracking those changes will also tell you what worked as a product and display technique.
- **Lighting.** Make sure you can see it!

The space above the shelves to the ceiling is an excellent space to add signage, images of delicious meals and customer testimonials.

“Grocery item displays can be as simple or as complex as you and the store can imagine. It doesn't have to be over the top and it can be done relatively cheaply,” said Chris. “As long as the products suit your customer, the store is visually appealing and kept clean, it can work. It may take time to move the grocery items, but can be well-worth it to give customers another reason to shop with you.”



The grocery items in Meatsmith are blocked based on product type and displayed to allow customers to move around the shop.

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MeatSmith

Fitzroy is an inner-city suburb of Melbourne and considered a foodie destination where the typical customer is young to middle-aged professionals.

It is here that MeatSmith opened its doors two years ago as collaboration between well-known Melbourne chef, Andrew McConnell and Troy Wheeler (ex-Butchers of Distinction).

The focus of the shop is on quality heritage meats and value-add products including a dry-aged meat cabinet in the front window and charcuterie products made on-site. To complement the quality meat products available, the store provides wines, house-made condiments and preserves, and local and imported products. The visual merchandising of the store is beyond what most butchers would go for, but does provide a level of inspiration.

Behind the display cabinets on the wall are beautiful displays of dried herbs and garlic, inspiring thoughts of provincial Italy or France. An Italian meat-slicer from the 1930s and still operational holds pride of place as a conversation piece. Along the



Troy Wheeler, co-owner of MeatSmith, Fitzroy has taken sale of grocery items and their display to a whole new level. The Italian meat-slicer in the background is from the 1930s and adds a visual talking point to the shop.



The meats available from MeatSmith. A small selection of lunches is also available, adding to the range of the products sold, to encourage customers to buy the fresh product for use at home.



The charcuterie range is in a separate display cabinet with grocery items such as relishes, sardines and pickles. Fresh baguettes are also readily available.

opposing wall and rear of the shop a range of grocery products are displayed. Each shelf gives the customer time to contemplate what is in front of them.

“We choose each product based on something else in the store. For example we sell Iberico jamon, so we have Ortiz anchovies and Gundilla peppers, or alternatively we have our house-made pepper sauce for the perfect steak au poivre,” said Troy.

“When we get a new product in, our retail staff will recommend it to our customers for about two weeks before it goes onto the shelf. If it is not selling regularly after that time, we replace it with another item until we find a product that turns over.”

The store promotes the grocery items in alignment with the seasons – long-braised dishes for the colder months will have appropriate grocery items, while the BBQ season will have another set.

“The benefits of stocking grocery items and wine, in our instance, is that it improves the customer experience in the store and you can increase the spend-per-customer quite significantly with trained and enthusiastic retail staff. It is important to think about what products will accompany the meat products and add to the overall meal and eating experience. Steer away from the bottled marinades that the supermarket sells!” ■

foodpro 2017 preview

Recent events in the global meat industry and changes to regulations have put the Australian meat industry in a healthy position. China's decision to increase market access for chilled products more than triples what was previously. The Brazilian meat scandal erupt, saw the country, drop its exports to zero within a week of the scandal's announcement. What occurred was devastating for the global industry, especially as it shone a light on the tactics used to tamper with meat in order to meet standards through artificial means.

These events mean Australian meat processors were provided an opportunity to supply previously untouched markets, but also a lesson in the effect this type of scandal can have. The need to maintain stringent hygiene and compliance is ever more important, as concerned buyers will be more wary.

China's decision to increase market access for chilled products is a great opportunity for Australian suppliers. Chinese consumers see Australian product as 'clean and green', a perception that has much of the Chinese middle class highly seeking Australian food and beverage products. With more suppliers allowed access to the market, the opportunity to satiate consumer demand grows.

Both of these recent events have put pressure on the Australian meat industry for compliance, but also supply. In order to capitalise on them, each event and its effects must be responded to strategically, and with the right equipment, experts and resources.

Industry events like foodpro serve an important purpose in the food processing and manufacturing industry, as it gathers industry experts and veterans in one place. It also brings together industry firsts and the best technology, equipment and resources. Understanding logistics and best practice can be of value to providers who may want to enter China, or protect their products and brand.

When: 16 – 19 July 2017

Opening Hours: Sun: 11am - 5pm; Mon & Tue: 10am - 5pm; Wed: 10am-3pm

Where: ICC Sydney, Darling Harbour

foodpro is strictly a trade only event. For more information see: <http://www.foodproexh.com/>

foodpro has been serving the industry for decades – 2017 is the 50th anniversary of the show – and is more than a bastion for the meat industry, it is a valuable platform for learning about new technology and networking with peers.

With events like the Brazilian meat scandal, and opportunities in China, security in the supply chain is vital to the food manufacturing process, with traceability and audit compliance a priority. However, many smaller manufacturers find it costly to comply, which effectively locks them out of opportunities that larger businesses can take up, as the majority of compliance technologies are geared for bigger manufacturers and processors.

Determined to allow smaller manufacturers access to these rising opportunities, foodpro and Food Innovation Australia Ltd (FIAL) have created a dedicated space at the 2017 show called the 'Supply Chain Integrity Zone'.

Companies showcasing various solutions for supply chain integrity will be involved, allowing visitors to discuss end-to-end solutions. Supply chain experts will also share their knowledge in a free seminar series, and the latest technology will be available to test. The objective of this zone is to increase industry capability and compliance.

Companies in the Supply Chain Integrity Zone include: AgLive Group, Chadderton Food Safety, Inpact Innovation, Paravian Consulting Services, QT9 Software by AssistUs, Source Certain and the University of Melbourne.

continued on page 14



foodpro 2017
CELEBRATING 50 YEARS

16-19th July 2017
International Convention Centre
Sydney, Darling Harbour

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Most notable is AgLive Group – a company that is focused on ‘strengthening the connection between farming and food’. AgLive has a technology that allows complete traceability of livestock, under the National Vendor Declaration. This technology will be available to learn more about at foodpro, with experts from AgLive Group to discuss how it can work for SMEs.

The Supply Chain Integrity Zone will also feature SmartTrace, an Australian company focused on cold chain traceability. Developed in response to global demand, it allows traceability in the cold chain. This solution is a prime resource for companies hoping to become one of China’s new chilled meats providers.

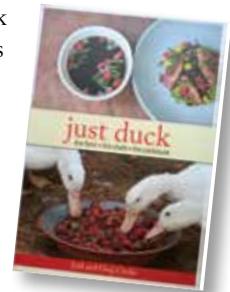
Along with the partnership with FIAL, foodpro 2017 will also host wider discussions around innovation and the food industry with the annual AIFST (Australian Institute of Food Science and Technology) Convention. Over 400 delegates are expected to attend the Convention’s 50th year to hear about topics such as the future nutritional needs, technology driving innovation, regulations related to imports as well as a roundtable discussing financing innovation and growth in the food industry.

foodpro 2017 is the event for those in the food processing and manufacturing industry wanting to find out about the latest global innovations and trends, stay competitive and efficient. As global changes to the industry continue to create new opportunities, but also highlight the need for compliance and traceability, it’s imperative businesses of all sizes are ahead of the game. ■

Just Duck

Simplicity and treating a duck with respect are the key elements of “*Just Duck*” by Jodi and Greg Clarke.

Smallholder farmers based near Port Campbell on Victoria’s iconic Great Ocean Road, Jodi and Greg grow Aylesbury and Pekin ducks for Melbourne’s top restaurants including George



Calombaris’ The Press Club. Their philosophy is fairly simple; that ducks be allowed to behave like ducks. And the chefs who buy the birds show their respect with beak-to-tail recipes, using beautiful flavours to complement the meat. Each chef tells their own story of food appreciation and approach to duck.

Containing 36 recipes from some of Victoria’s most-respected chefs, the flavour influences range from the classic Duck l’orange to Indian and to Chinese pancakes. Patés, confit, sausage, stock, prosciutto, roasted duck, grilled duck and more are covered by these executive chefs.

Additionally, there are recipes to use duck eggs, duck fat and consommé. Fry the potatoes in duck fat or serve duck-egg sponge with lavender cream for dessert.

The authors readily acknowledge that they started a business with absolutely no knowledge of duck farming but, after 12 years, have created a sustainable business. They equally salute the abattoir that processes the birds, Golden Poultry operated by Sam and Danny Wong.

Beautifully presented, the book is ideal for the coffee table. It offers new ideas to try at home or professionally. A hard cover, *Just Duck* contains beautiful photography by Andy Zakeli of the farm and the dishes.

The 164-page book is available direct from Great Ocean Road Ducks (www.greatoceanducks.com) for RRP \$49.95. (See competition details on page 20) ■

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The Future of Food – AIFST

Registrations are currently open for the premier event on the 2017 food industry calendar. Join the largest grouping of Australia's food industry professionals in one location at the new International Convention Centre (ICC) in Sydney



Ian Jensen, MLA

for the historic AIFST 50th Anniversary Convention and 50th Anniversary Gala Dinner.

Focusing on The Future of Food, the Convention will bring together the latest cutting-edge in science, technology and innovation, which will drive our food industry for the next 50 years, this event is a major highlight in 2017.

A prestigious line-up of speakers and topics that will underpin the next 50 years of the Australian Food Industry. Some sessions that are relevant to the Australian meat industry include: The state of food regulations by The Australian Food and Grocery Council's Chris Preston; New Sensory methods for understanding foreign consumer markets presented by University of Melbourne's Dr. Sigfredo Fuentes and Transforming research into innovation using red meat food safety case studies

by Meat & Livestock Australia's Dr Ian Jensen.

Individual and group booking options are available. Group bookings include corporate registrations and discounted packages when you purchase five tickets in one transaction.

For full details and to register today visit: <https://www.aifst.asn.au>.

CONVENTION PROGRAM AT A GLANCE

Over the course of two days, Convention delegates will get the opportunity to hear from over 65 industry experts covering the latest in science, technology and innovation.



continued on page 16

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The key Convention sessions are:

Innovation

- Who is the Future Consumer
- Commercialising Innovation Future
- Nutritional Needs of Australian
- Consumers Fact or Fiction: Debunking Food Myths

Technology

- Where to Next: The Future of Technologies
- What's Next in Packaging Innovation

Science

- Food Safety – the Golden Years?
- Managing Emerging Threats & Vulnerability The Future Palate of Consumers

And more, including sessions on how to navigate the export market and regulatory environment.

SPEAKER HIGHLIGHTS

Below is a brief highlight of key speakers for the AIFST 50th Anniversary Convention. Visit the AIFST website for more information as new speakers are announced.

Dr Ian Jenson, Program Manager Market Access Science and Technology, Meat & Livestock Australia

Ian will discuss the innovation systems of the Australian red meat industry in relation to his findings from the case study of his PhD. He undertook research on the reasons why successful research did not always result in industry innovation, and recently received a PhD from the University of Tasmania.

Dr Aarti Tobin, Team Leader of Meat Science Team, CSIRO

Aarti will be presenting on new technologies for value added meat products designed for Australia's

domestic and export markets including value adding and new to Australia, Shockwave technology. Aarti has over 25 years' experience in developing commercially successful value-added meat products for local and export markets.

Mathew Fenech, Materials & Applications specialist, Sealed Air

During Matthew Fenech's 25 year career journey, he has explored a suite of roles in Quality Assurance, Production Management and in his current R&D based role he delivers customer centric and insight led packaging developments. He will share his insights on the future of packaging – trends driving the next wave of innovation.

Brianna Casey, CEO, Foodbank Australia

Brianna will share with the delegates the work of Foodbank and how the Social Conscious of Food of food is changing and therefore there is the need to shift the paradigm.

James Deverell, Director, CSIRO Futures

As the lead of CSIRO Futures – the strategic advisory and foresight arm of Australia's national science agency – James will provide insights on the future consumer and marketplace as identified in the Australia 2030 report highlighting what the food industry can do to capitalise on future market opportunities.

INDUSTRY ROUNDTABLE

Financing Innovation & Growth in the Australian Food Industry

Not to be missed, the Industry Roundtable will bring together industry leaders from R&D, government, ASX listed and venture capital operations to round out the Convention discussing how we fund the required innovation and growth in the Australian food industry. Industry roundtable participants include:

- Fiona Locke, Director CHAMP Private Equity
- Barry Irvin, Executive Chairman Bega Cheese
- Larry Marshall, CEO CSIRO
- Peter Schutz, Chair AIFST & Food Innovation Australia Limited
- Michele Allan, Chair Council of Rural Development Corporations

Social Program

A key highlight of the AIFST Conventions is the Social Program. As the 50th Anniversary year of AIFST this years' social program presents a great opportunity to network with Australia's food industry leaders at the largest event on the 2017 food industry calendar.

The well-loved Wine & Cheese Tasting Sensation on Monday, 17 July 2017 will showcase some of the finest award winning produce with a speciality menu prepared by the International Convention Centre Executive Chef Tony Panetta.

The 50th Anniversary Gala Dinner will honour the history of AIFST and launch the organisation for the next 50 years to be held at Doltone House, Pyrmont on Tuesday, 18 July 2017.

The Convention also hosts a Young Professionals Networking Breakfast to bring together the emerging generation of food industry leaders and an Inaugural AIFST Fellows Breakfast will be held on Tuesday, 18 July 2017.

How to Register

For more information of the AIFST 50th Anniversary Convention and to register today visit: <https://www.aifst.asn.au>.

AIFST offers Early Bird Registrations until midnight on Monday, 22 May 2017. Discounts apply for organisations who register five or more delegates in one transaction. ■

Discover what's on show with our advertisers

Argus

Argus will be showcasing trusted brands such as F. Dick, Cambrian, Victory, Adept and Temprecord as well as the quality Argus handtools. Well respected in the market, these tools have stood the test of time and have proven reliable to get the job done. On display will be new food processing machinery, direct from our suppliers in Germany and the USA.

All of the Australian and New Zealand representatives will be on hand, including two new members to the team who will provide account management and technical support.

To experience what Argus has to offer for you visit us at **Stand A50** on Level 4.

Barnco Sales

Visit Barnco Sales on **Stand A36** for tried and trusted meat processing equipment for butchers and small-medium processors! We'll have on show our signature range of

Mainca mincers, mixers and hydraulic fillers. Foodlogistik dicers and slicers will be represented plus new and innovative products like sausage twist linkers, link cutters and skewering machines. International representatives will also be accompanying us!

Bunzl/Dunlop

Bunzl Food Processor Supplies will be showcasing a new range of flavour sensations in marinades and sausage meals for the meat industry as well as a great range of sausage casings.

A feature of the stand will be Bunzl's range of safety and health supplies including food industry Ansell and Nitrile gloves in a fabulous range of colours; Dunlop premium brand industry gumboots; chainmail protective gloves and protective garments and DEB Australia hygiene systems.

Inspect the range of meat industry netting by Trunet and Coffi Net by Viscofan/Trunet and our comprehensive range of Victory and Victorinox knives.

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continued from page 17

To complete the stand, a fantastic range of packaging, bags, punnets, trays and environmentally friendly options will be complemented by a great range of carton strapping options, pallet wrapping and packaging tapes.

Visit Bunzl on **Stand N61**.

Columbit and Poly-Clip, foodpro

At this year's foodpro exhibition, Columbit will join forces with Poly-Clip to showcase the very best in meat processing machinery and the full range of Poly-Clip equipment. Poly-Clip, a world leader in clipping systems for everything from poultry to salami will be a part of the Australasian Columbit family from June 1st, 2017.

Spread across two stands, Columbit will provide visitors with expert knowledge on the latest technology for the food processing industry including packaging, equipment and ingredients. Visit Columbit at **Stand E30** for engineering solutions and Columbit Foods at **Stand U23** for packaging and ingredients.

Focus trading

Focus Trading is an Australian owned and operated business with over 50 years' experience in supplying quality equipment and products to the food processing industry. Since its conception Focus Trading has established a name for introducing equipment to the market – equipment renowned for quality, reliability and cost effectiveness. Focus Trading has strong partnerships with overseas suppliers, distributors, local suppliers and of course our customers. Through its network, Focus Trading offers customers an ongoing guarantee, competitive prices with no compromise of the product quality. foodpro 2017 – **Stand L 61** – Level 4 Processing.

Highgate

Highgate Group is excited to announce the release of the latest innovations in knife and sharpening technology to the Australian meat processing industry, with the first live demonstrations at foodpro 2017 in July. Highgate are specialist suppliers of packaging and processing solutions, and are Australian Agents of some of the world's most trusted knives and sharpening tools, including F.Dick® and Knecht®. Highgate will be demonstrating the all new F.Dick Knifeinspector RFID System, which provides track and trace of tools to and from the plant floor. Also, Highgate will have a live demonstration of the Knecht E50 fully automatic knife sharpening machine from Germany, which has the capacity to sharpen up to 400 knives in an 8 hour shift. These latest innovations provide Australian processors with outstanding opportunities to cut costs, increase yields and productivity. Make sure you see the Highgate team and the live demonstrations at **Stand A 56**.

Interfood

For the past 20 years Interfood Group has been proud supporters of foodpro. Generally we have combined with our large and small suppliers to offer our customers a broad range of machines and service. In the spirit of this year's foodpro, we will be supporting our agencies who are focused on solutions for smaller manufacturers.

You will find us at **Stand A29**, where we will have one of the latest lines from Frey Maschinenbau of Germany. This line is perfect for producing "hand-made" burgers, steakettes, or many other shapes. It is based on one of Frey's versatile industrial filling machines, the F222SA, and includes an inline grinder.

We will also exhibit automated boot washers from the Roser Group, the well known Spanish manufacturer of Hygiene equipment for abattoirs, boning rooms and processing plants.

Jarvis

Jarvis, the world's largest producer of meat and poultry processing equipment, will be introducing new dual control brisket saws and circular saws at this year's foodpro. Jarvis will also be featuring a 6TPI blade material, it is part of the suite of Jarvis products that stands for quality, craftsmanship, dependability and ruggedness under difficult field conditions. The superior quality of Cozzini sharpeners will also be on display.

Visit managing director Raymond Cronin with all the Jarvis Service Engineers at **Stand M17**.

Marel

In 2016 MPS Meat Processing Systems joined Marel. United, we are at the forefront in developing processing solutions for the red meat industry. The brands of MPS, Butina and Durand are now branded as Marel Meat.

Join us at the Marel booth **Stand I19** at foodpro 2017 to learn about how we work with all processes relating to primary, secondary and further processing.

Moffat

Moffat will be showcasing both Foodservice equipment – Metos Proveno combi kettles and the JOM pumping station which in tandem are perfect combination for safe portioning of hot food products, direct from the combi kettle. for effective bulk food manufacturing and the bakery Rondo "Dough-How and more" for the production of premium products such as croissants, pastries, rolls and pizzas. manufacturing and equipment. Visit Moffat at **Stand J 17**.

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MultiFresh™

Packaging to enclose your product like a second skin.

MULTIVAC's MultiFresh™ packaging consists of a rigid tray and a flexible upper web, which surrounds your product free of tension and is entirely sealed by the lower web.

Benefits of MultiFresh™ packaging include:

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- Effectively reduces the escape of liquid from your product thanks to its all-over sealing.
- Can be easily opened due to its integrated easy-open corner options.
- Can significantly extend the shelf life of your selected product.
- Compatible with both thermoforming and traysealing machines.
- Ideal for hang-cell presentation options.

Visit us at Foodpro 2017 on Level 4, Stand i30 for more information on our thermoforming and traysealing solutions!



continued from page 18

Multivac

Multivac will launch their strengthened food processing and packaging offer at foodpro 2017. The newly acquired exclusive distribution rights to the Provisor portfolio (grinding, separation, coating, slicing, forming, loading, buffering) together with the TVI range (portioning, crust freezing) of equipment will complete Multivac Australia's existing expansive range of packaging, Handtmann, Bizerba and Schröter equipment, all of which are global leading brands.

Be sure to visit Multivac at foodpro on Level 4, **Stand I 30**.

Pacific Meats

Pacific Food Machinery will be exhibiting at **Stand J4** at foodpro 2017. We will have on display a large range of new machinery including primary processing, further processing, packaging along with other meat and food processing machinery.

We're excited to be unveiling for the first time a number of our new state-of-the-art machines at the show, these include the PACIFIC Single Screw Grinder, PACIFIC Double Screw Frozen Block Grinder, PACIFIC Intelligent Portion Cutter, PACIFIC 200L Vacuum Bowl Cutter,

PACIFIC Automatic Vacuum Filler with Hamburger/ Meatball Attachment and the PACIFIC Y420A Fully Automatic Bandsaw.

Roxset

ROXSET is proud to be the #1 Applicator of HACCP Non Slip Coatings to the meat processing industry in Australia. For more than 30 years we have been delivering quality hygienic coatings to key companies such as Steggles Chicken, JB Swift, Devro, Cargill/Teys.

Roxset offer a turnkey solution with extensive warranties which ensures our clients have total protection against any issues. Visit the Roxset team at **Stand S3** to discuss how to improve your business functionality.

Smo-King Ovens and Austmont

The stand booked by Smo-King Ovens will also feature their new owners Austmont Pty Ltd. The range to be displayed will include two of Smo-King Ovens well known smoke ovens and other items in the Smo-King Ovens range including a Grote Multi-Slicer which will be demonstrated during foodpro, a Pökomat multi-needle injector and a Prime Equipment Group poultry skinner which requires no water to operate.

Also on display will be H.T. Barnes bandsaws as well as Bizerba slicers and tenderizers, counter top meat equipment from Italian manufacturer Fimar and a selection of Austmont commercial kitchen equipment including ovens from Angelo Po. Visit us at **Stand C41**.

Temperature Tech

At foodpro 2017, Temperature Technology will show an extensive range of data loggers for temperature and humidity. The new TempReport Electronic monitoring system using T-TEC Data loggers will be on display. The system now works with WiFi to extend the wireless range and to facilitate around the clock alarms and access to the temperature measurements. Also the latest selection of hand held thermometers will be on show. Katrina and Kirsten will welcome you at **Stand X45**. ■



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By post: PO Box 415, Richmond Vic 3121

Email: optimalnews@majestic.net.au

Question: *What does the acronym IIoT stand for?*

Entries close: 10 June, 2017

Company	Stand	Level
3M	W42	1
A & D Weighing	U45	1
AAAT - DST Dryers	P53	1
ABB Australia	Q34	1
AccuWeigh AccuPak	O34	1
ACO Polycrete	R15	1
Adm Australia	X16	1
Advanta	A15	4
Aerofloat	P12	1
Agilent Technologies Australia	Y52	1
Aglive Group	SC8	1
Agrifood Technology	Y50	1
AIFST & Food Australia	W46	1
Air Liquide Australia	B62	4
AKA Cleaning Machines	P51	1
Alchemy Agencies	Y12	1
Aldus-Tronics	N3	4
All Pumps Sales & Service	U39	1
ALS	W40	1
Alsco	X29	1
AMSL	W61	1
Amyl Media	Y57	1
APC Technology	P7	1
Argus	A50	4
Armfield - Emona Instruments	Y30	1
Arrow Scientific	Y46	1
Asafe Australasia	P57	1

Company	Stand	Level
Assa Abloy Entrance Systems	R30	1
Australian Botanical Products	X3	1
Australian Vinegar	Y22	1
Australian Wrapping Company	N51	4
AustralWest	J61	4
Axieo	W16	1
B & B Food Pak	O30	4
Barnco Sales	A36	4
Barrier Pack Co	T52	1
BASF Australia	W31	1
Bastion Pacific	Y36	1
Beijing Xinmei International Exhibition	T52	1
Beijing Xinmei International Exhibition	T58	1
Beijing Xinmei International Exhibiton Co	U61	1
Biomerieux Australia	W54	1
Bio-Rad Laboratories	X53	1
biosteam	P37	1
Bio-Strategy	X50	1
Biotec Solutions Aust	B60	4
Biotech Laboratories	U41	1
Biotechnic	P49	1
Blucher Australia	W34	1
BMP Doors Australia	S49	1
BOC	A9	4
Brendma (Australia)	A14	4
Brenntag	U18	1
Bruker	Y60	1



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Company	Stand	Level
Bulk Handling Australia Group	O20	4
Bunzl Food Processor Supplies	N61	4
Burkert Fluid Control Systems	Q46	1
CAPS Australia	P52	1
Carmi Flavors and Fragrance	V16	1
CBS Foodtech	C13	4
CBS Foodtech	E14	4
CBS Foodtech	U16	1
Cell Biosciences	Y54	1
Chadderton Food Safety	SC5	1
Chart Industries	A47	4
Chemiplas Australia	W24	1
Chinese Chamber Of Commerce For Import & Export Of Medicines & Health Products	Y4	1
Clear Facilities	R62	1
CMC Technologies	P19	1
Cold Logic	W29	1
Coldshield	P46	1
Columbit	E30	4
Columbit Foods	U23	1
Confoil	D35	4
Connell Bros Company	X24	1
Contech Engineering	L42	4
Coolsan Australia	P9	1
CPS	M48	4
CRC Industries	R58	1
Cromarty	P39	1
Crown Company (Soya Protein & Collagen Casing)	T58	1
csb-engineering-ag	O44	4
CSIRO	X62	1
CST Wastewater Solutions	S9	1
Cuddon Freeze Dry	B50	4
Dairy Industry Association of Australia	O36	4
Dalsorb	T49	1
Department of Industry, Innovation and Science	X52	1
Devro	C3	4
Donaldson Australasia	Y41	4
DTS Food Laboratories	W58	1
ECAS4	W50	1
Eco Pallets	P1	1
Edwards Group	X47	1

Company	Stand	Level
ELISA Systems	Y40	1
Elta Fans Applied Technology	Q52	1
Emrich Industries	G55	4
Emura Food Machine	O24	4
Endress & Hauser	T9	1
Ennio International	E42	4
Epson Australia	G63	4
Eriez Magnetics	S11	1
Euro Pumps Engineering	P33	1
Evolve Scientific Recruitment	Y61	1
Extreme Packaging Solutions	i55	4
Fallsdell Machinery	D29	4
FDPI Spares & Maintenance	Q16	1
Fine Pack	D33	4
Flavor Consultants Inc	V18	1
Flavorjen	X20	1
Fleming Chillers	P61	1
Flexco	Q30	1
Flexopack	N19	4
Flick-Anticimex	P59	1
Flowcrete Australia	Q42	1
Fluid Dynamics	X34	1
FMCG Industry Solutions	R56	1
Focus Trading	L61	4
Food & Beverage Industry News	Y10	1
Food & Drink Business	X30	1
Food Automation	J55	4
Food Pro	K42	4
Food Processing Equipment	i3	4
Foodcare	R3	1
Forbo Siegling	L58	4
Fuchs Lubricants	T45	1
Fusion	Y29	1
Gates Australia	A57	4
GELITA Australia	V24	1
Giura Group	C58	4
Global Machinery & Supplies Australasia	C29	4
Globus Group	E3	4
Gold Peg International	L46	4
Gordon Brothers Industries	P10	1
Graintec Scientific	V62	1
Hales Australia	P25	1
Hanna Instruments	X41	1



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CAN MIX
STYLES



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15CM CURVED BONER

Single Knife Price	5 Box Price
\$13.30	\$12.30

30 KNIVES,
CAN MIX
STYLES



V2 700 15 115W

15CM SKINNER YELLOW

Single Knife Price	5 Box Price
\$14.50	\$13.90

30 KNIVES,
CAN MIX
STYLES



V2 100 15 115 Y

15CM SKINNER HOLLOW GROUND

Single Knife Price	5 Box Price
\$16.90	\$15.90

30 KNIVES,
CAN MIX
STYLES



V2 100 15 115 WHG

15CM SKINNER BLACK

Single Knife Price	5 Box Price
\$14.60	\$13.90

30 KNIVES,
CAN MIX
STYLES



V2 100 15 115 BLK

15CM TPE BONER COMFY GRIP

Single Knife Price	5 Box Price
\$15.50	\$14.50

30 KNIVES,
CAN MIX
STYLES



V2 700 15 113 TPE

15CM FLEXIBLE BONER PRO GRIP HOLLOW GROUND

Single Knife Price	5 Box Price
\$13.60	\$12.60

30 KNIVES,
CAN MIX
STYLES



V2 720 15 200 PGHG

13CM FLEXIBLE BONER PRO GRIP

Single Knife Price	5 Box Price
\$12.95	\$11.95

30 KNIVES,
CAN MIX
STYLES



V2 720 13 200 PG

15CM FLEXIBLE BONER PRO GRIP

Single Knife Price	5 Box Price
\$13.60	\$12.60

30 KNIVES,
CAN MIX
STYLES



V2 720 15 200 PG

13CM NARROW CURVED BONER YELLOW PRO GRIP

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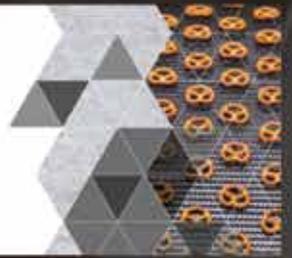
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Company	Stand	Level
Hastings Data Loggers	R9	1
Hawkins Watts	V4	1
HBM Packaging Technologies	E23	4
HB-Technik Asia Pacific	Y32	1
Heat and Control	i41	4
HEPWORTHS	S45	1
Highgate Group	A56	4
Hipex	S29	1
Honeywell	V46	1
HRS Heat Exchangers	T16	1
Hurl Nu-Way	T7	1
Hychem International	P5	1
Hydroflux Industrial	Q40	1
Ibex Australia	Y34	1
IFM EFECTOR	W30	1
IMCD Australia	U3	1
iMove	A47	4
Informationleader.com	W35	1
Ingredion ANZ	X4	1
Innovative Meat Processing Equipment	A4	4
Inox - Australia	S15	1
Inpact Innovation	SC7	1
Inspection Systems	i11	4
INTERFIBRE LTD	U13	1
Interfood Group	A29	4
Intralox	i49	4
ITW Zip-Pak Australia	B52	4
Ixom	X10	1
J.L. Lennard	B42	4
Jarvis ANZ	M17	4
Jaymak Australia	V58	1

Company	Stand	Level
JMP Engineering	E25	4
John Bean Technologies	J22	4
John Morris Group	X55	1
John Thompson	P21	1
Johnson Screens	R55	1
Key Technology	E4	4
Kiel Industries	P16	1
Kockums Bulk Systems	E56	4
Krohne	Y58	1
KUKA Robotics Australia	P24	1
Label Power	C62	4
Lafert Electric Motors (Aust)	Y33	1
Lagarde Autoclaves	D60	4
Linco Food Systems	G49	4
M.T.I. See thru	P4	1
Machine Knives Australia	O40	4
Major Engineering	T62	1
Marel Australia	i19	4
Matrix Process Solutions	R24	1
Matthews Australasia	N23	4
McLaren Stainless	M29	4
Meat Processing Services	C58	4
Meat Processing Supplies	A42	4
Meat Processors Group	W37A	1
MEFE-FREUND Australia	M61	4
Mérieux Nutrisciences	V61	1
Mettler Toledo	D50	4
Millsom Materials Handling	P42	1
Milmeq	H55	4
Minipack International	K22	4
Minus 40	R11	1





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MM Kembla	Q33	1
Moda	M29	4
Moffat	J17	4
Moguntia Food	W10	1
MPI Australia	J18	4
MTA Australasia	P43	1
Multivac Australia	i30	4
MUN Australia	U60	1
Munters	P15	1
Nano Bubble Technologies	A4	4
National Weighing and Instruments	O46	4
Naturex Australia	V10	1
Newly Weds Foods	W26	1
Next Instruments	X61	1
NORD DRIVESYSTEMS	S17	1
Nu-Mega Ingredients	Y16	1
Nutradry	U9	1
O'Brien Boiler Services	R34	1
OFI Weigh & Inspection Solutions	A53	4
Omron Electronics	S4	1
Oomiak Refrigeration	P29	1
Orbit Cleaning Services Australia	T61	1
Osborne Richardson	Q20	1
Ozkor	W29A	1
Pac Food	A3	4
Pacific Food Machinery	J4	4
Pall Australia	S5	1
PAQ-IT	O26	4
Paravian Consulting Services	SC3	1
Partech Inc	V50	1
Pathtech	Y51	1
Patons Macadamia	V2	1
PCM Group Australia	P23	1
Peacock Bros	i61	4
Pentair Flow Technologies Pacific	X33	1
Perfect Automation	i17	4
PerkinElmer	Y49	1
Perten Instruments	W53	1
PharmEquip	P31	1
Pigo Srl	A27	4
Preserve Wrap	C61	4
Procon Australia	S62	1
Procut Australia	D42	4

Company	Stand	Level
ProMinent	Q29	1
Propac Industrial	C48	4
Propharma Australia	U11	1
Proseal Australia	N59	4
PT Associates-Marchant Schmidt	G62	4
Pump Engineers (Australia)	S33	1
Qingdao Haoyu Packing Co Ltd	T52	1
QT9 Software by AssistUs	SC11	1
Reactive Engineering	M3	4
Redox	U10	1
Rentokil Initial	R40	1
Result Group of Companies	C54	4
Rexnord Australia	O48	4
Rhima Australia	S24	1
Riverina Oils	X26	1
RMR Process	S56	1
Robotic Automation	A30	4
Rollex Australia	C42	4
Rowe Scientific	Y45	1
Roxset Health & Safety	S3	1
Rydell Beltech	D56	4
Sammode Lighting Australasia	P35	1
Sanderson Australia	W62	1
Sandvik Process Systems	H62	4
Sanita Work Shoes	V52	1
Saraya Australia	R46	1
Savannah	Y8	1
Schur Star Systems	D61	4
Sciex	X58	1
Scott Automation & Robotics	E9	4
Sealed Air Food Care	G30	4
Select Equip	J50	4
Shaanxi Jiahe Phytochem	T52	1
Shandong Yuxin Bio-Tech	U61	1
Shanghai Chuangfa Material	T52	1
Shanghai One-Stop Engineering Co Ltd	T52	1
SHIMADZU	Y48	1
Shunling Refrigeration Kitchenware Equipment Factory	T52	1
Siikal Australia	R50	1
Smart-Trace	SC9	1
Smo-King Ovens	G41	4
Sonic Food and Water	U41	1



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Source Certain	SC4	1
Southern Engineering Solutions	C58	4
Spanset Australia	T53	1
Sphere Foods	Y26	1
Spray Nozzle Engineering	Q10	1
Spraying Systems	R19	1
SPXFLOW	L50	4
Stainless Tanks & Mix	W39	1
Statewide Bearings	X39	1
Summit Machinery	L56	4
Superior Pump Technologies	P11	1
Surecove/Stainless Drains	Q18	1
Suzhou Hundred Machinery	T52	1
Suzhou Tipack Co Ltd	U61	1
Sweepers Australia	Q62	1
Symbio Laboratories	Y38	1
Symetec	J42	4
TABASCO®	V20	1
Techniques Incorporated	W9	1
Techstaff	X46	1
Temperature Technology	X45	1
Tennant Australia	S46	1
Teralba Industries	W55	1
Test Strips Online	V56	1
The Directus Group	A22	4
The Le Mac Australia Group	K61	4
The University of Melbourne	SC6	4
Themasorb	O54	4
Thermo Fisher Scientific	V40	1
Thompson Meat Machinery	L29	4
Thornhill Australia	Q60	1
Thriving Enterprises	B30	4
Total Construction	S40	1
Trimatt Systems	N60	4
Triton Commercial Systems	G45	4
Trumps	V19	1
Tsubaki Australia	P47	1
ULMA Packaging Australia	E17	4
Ungerer Australia	W11	1
Unitherm Food Systems	E48	4
Universal Robots	H61	4
Utien Pack	H45	4

Company	Stand	Level
Varavoot Industry Co	Y24	1
Vaughan Constructions	R23	1
Vega Australia	W37	1
Vemag Australia	G3	4
Vibration Systems	A52	4
Viscon Australia	T46	1
VisoTec Pumpen-u	Q61	1
Visy Technology Systems	A12	4
W & P Reedy	D47	4
Walls Machinery	N41	4
Watson-Marlow Fluid Technology Group	Q12	1
Wave Industries	Y62	1
Wells Hygiene	P40	1
Wesmartin	F62	4
What's New in Food Technology & Manufacturing	P20	1
Wiley	Q4	1
Wilmar BioEthanol	V17	1
Worldwide Coding Solutions	L62	4
Xylem	P30	1
Zhejiang Ribon Intelligent Equipment	T58	1
Zhucheng Jinding Food Machinery	T52	1
Zhucheng Xinxudong Machinery Co Ltd	T58	1



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James and Kathy Mele in their Italian-inspired garden beside The Meat Room at Kilmore East.



Italian heritage at The Meat Room

James and Kathy Mele run a bespoke meat processing room at Kilmore East and hold regular sausage-making classes. Their long-term goal is to make salami.

James and Kathy Mele's bespoke butchery, The Meat Room, opened in 2012, is located beside their home on 1.25 acres at Kilmore East, Victoria.

Their Italian inspired garden features grape vines, olive trees, hedges of rosemary and bay trees and a productive vegetable and herb garden.

Our tour began in the processing room. It smelt of garlic and rosemary, fresh from the garden, which had been used to marinade lamb skewers.

A pig hung from a butcher's hook and the day's work sat on the counter – processed and packed, ready to be collected.

James said about 80 percent of their business is processing beef, lamb and pork for small-scale farmers who "have probably watched too many episodes of *Gourmet Farmer*".

Eventually the new farmers discover they can't sell home-killed meat at their local farmers' market. That's when they phone James.

"It goes to the abattoir. Then it comes here. We cut, pack, process, label and price it up for them," James said. The Meles deliver the meat in their refrigerated van, or customers

collect it from The Meat Room. "And they go off to their farmers' markets on a Saturday or Sunday. We repeat the process on a weekly basis."

With help from a qualified butcher with 50 years' experience, the processing room runs like a well-oiled machine.

Sausage Classes

Their regular sausage classes now account for about 15 percent of their business. Held at The Meat Room, the classes are limited to 10 people. The Meles announce their class dates on The Meat Room Facebook page, and they are quickly booked out.

During the three-hour lessons the eager students watch James' demonstration. Then he guides them as they make their own sausages. Afterwards the students move to the Meles' bluestone barn and share traditional Italian wood-fired pizza.

James is proud of his Italian heritage. He is also proud that many members of his extended family have worked as butchers and meat workers. James' father, Vince Mele, is a

continued on page 32

continued from page 31



James' father, Vince Mele, in his early years of butchering.

third-generation butcher; and James' late uncle Ian Ross spent several years as the MLA's Regional Manager of the Middle East.

James loves making sausages, but his real passion is for salami. He has been making home-made salami for his family since about 2000. He was taught by friends of his family. "I've shown an interest and they've taken me under their wing."

Last year the International Specialised Skills Institute awarded James a fellowship to learn about traditional and modern salami making in Italy.

"I was fortunate enough to be able to travel into the mountains and kill the pig the way they used to do it." Helping farmers make salami in the mountains of Calabria was a highlight of his four-week excursion. "We had the obligatory piano accordion player there. The townspeople turned up. The pig didn't have a good day but we had a ball – eating, drinking and doing the whole process. Very traditional."

The Calabrian farmers had a state-of-the-art salami cabinet, but they also had special cultural dispensation to use traditional timber racks.

On his return returned to Australia, James was eager to share his new knowledge and skills. And in September he

imported a salami (fermentation) cabinet and maturation chamber.

The Meles have obtained approval from PrimeSafe to manufacture a trial batch of salami at The Meat Room and James plans to proceed with the trial in May. The trial is an important step towards applying for an Uncooked Comminuted Fermented Meat (UCFM) licence.

"The pig didn't have a good day but we had a ball – eating, drinking and doing the whole process."

If the trial goes to plan and their licence application is successful, the Meles aim to be selling salami by the end of the year. They have enlisted food production consultant, Steve Bonney, who specialises in higher risk meat products, to help them meet the licensing requirements.

Several wineries have expressed interest in buying salami if James is successful in obtaining the UCFM licence. "And we may look at some high-end restaurants," James said. He has no plans to mass-produce salami. The emphasis will be on quality, not quantity. Ultimately he would like to hold salami classes at The Meat Room. "We've got a lot of interest in salami classes," James said. "We've got a list as long as your



James travels hundreds of miles to source quality pigs for salami season.

arm for people wanting to sign up for those. “Every person that’s done the sausage class wants to come back for the salami class.”

James invites salami lovers to join him at the King Valley Salami Festa at Dal Zotto Wines on October 7. Last year’s inaugural festival attracted 250 people to the winery at Whitfield, Victoria. “We sit down at long tables. People get together. We’re actually creating a bit of a tradition,” James said. To stay informed follow The Meat Room Facebook page (@themeatroom).

The Perfect Pig

At the moment James is preparing for the extra business that comes his way in the lead up to the salami season which, in the southern states, begins in June.

In recent months he has travelled hundreds of kilometres to source pigs for customers who want to make their own salami. Many of his customers have Italian heritage but there is increasing interest from the wider community.

“It’s important to get the right type of pig and the right feeding regime,” James said. Most of the pigs are grown around Cobram, Victoria. He is excited about five pigs he has sourced from Goulburn, New South Wales. They have been transported to a farm at Mount Buffalo, Victoria, where they will be finished on a diet rich in chestnuts.

A few clients buy the whole pig. “But a bulk of the guys, particularly the newbies, they prefer it minced and ready to go.” James prefer to remove the sinew from the pork that goes into the salami. “You’re going to get better texture. You know those little bits of sinew that get caught between your teeth? We don’t have that.”

He admits his ambition to make and sell salami and hold salami classes doesn’t add up financially. It has cost close to \$100,000 to buy, import and install the new salami-making equipment. “A normal person with their head screwed on wouldn’t do it.” But James is driven by passion, not profit. ■

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Passion about foreign matter in rendering leads to training

President of the Australian Renderers Association, Andy Bennet is passionate about foreign matter removal – so much that AusMeat have introduced training on the subject in their education programs.

Foreign matter in rendering is a problem. Its presence results in damaged equipment at the rendering plant; lost productivity for machine repair and the potential for inferior animal protein and tallow products.

Two years ago, the issue of foreign matter was presented to the World Rendering Organisation by Vice President Tim Juzefowicz who outlined the risks to rendering plants and customers. The pathway for foreign matter was acknowledged as being through accidental, systemic and at times deliberate and renderers needed ways to resolve the issue.

Typical foreign matter can include ear tags, weasand clips, packaging, blue gloves, plastics, broken pallets and worse. Delivered to the rendering facility with industry by-product, it is rarely sorted by the supplier. Most of the material is removed prior to rendering, but there is still a portion that slips through.

Andy's solution in the first instance has been to educate those in the industry about the consequences of foreign matter. Touring the country, he has presented many companies with information and discussed methods of solving the problem from improved quality control measures, to agreed standards of by-product supply and using innovative technology for removing the material.

His roadshow is slowly gaining traction. One major processor in South Australia has recognised that it is a problem and its resolution is worth pursuing. Introducing a method of improved quality control measures,

reporting and tracking, visual aids and increased training for new and existing personnel has led to improvements in company productivity and end product.

In the first instance, management established a benchmark of where the foreign matter originated with a pictorial record and used this imagery to illustrate the point to suppliers, supervisors and staff. For the supplier, a corrective action is required to show improvements in by-product supply. It was clear to management at this facility that staff and suppliers were not fully aware of the consequences of foreign matter on equipment and end product and the training and quality control program is now seeing positive results.

Another to take up the challenge has been AUS-MEAT.

AUS-MEAT is an industry owned company, developed as a joint venture between Meat & Livestock Australia (MLA) and the Australian Meat Processor Corporation (AMPC) to provide education and accreditation services for the meat industry for primary production, processing and export.

Recognising the issue of foreign matter at Andy's presentation, AUS-MEAT trainer, Patricia Ryder, now provides a course in AUS-MEAT training in Hygienic Production of Rendered Animal Products, to bring awareness and solutions to course participants.

The course is a five day workshop familiarising participants with types of microorganism contamination in meat

and foreign matter and how to develop an appropriate quality assurance program. At the end of the program an exam is held for participants to gain accreditation in the subject.

"When I saw what Andy was trying to achieve and the results that the South Australian facility had accomplished, I became equally passionate and knew that a training course on foreign matter could be easily incorporated into the AUS-MEAT Hygienic Production of Rendered Animal Products workshops," said Trish.

"To date, we have run two workshops since Andy's roadshow that have included foreign matter contamination and the results have been positive. We are seeing many more quality and production managers taking on board simple changes to workflow practices that are reducing foreign matter – tracking foreign matter from suppliers, increased training in induction sessions and continuous improvement corrective actions are being put in place."

Andy welcomes the advances that have been made in industry in a relatively short time frame. "Examples like South Australia and the training AUS-MEAT is providing are a great step forward for the industry to reduce foreign matter contamination," he said. "We have a long way to go to make it industry-wide across the whole supply chain but every little step is a positive for the rendering industry."

The next AUS-MEAT training course will be held 26-30 June, 2017 at University of Queensland, Gatton, QLD. ■

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The long road to Animal Welfare Standards

By Stephanie Flynn

It has been over a decade since Australia first commenced work on the development of a national Animal Welfare Strategy for its animal use sectors, recognising the prime importance of the issue to the Australian community, international export markets and the various meat industry sectors from farm production through to processors and the live export supply chain.

First developed in 2005 by the Australian Government in conjunction with states and territories and the involvement of key industry bodies, the Australian Animal Welfare Strategy (AAWS) came into effect. A review in 2008/09 led to a second implementation plan, launched in 2010 and effective in 2014.

The strategy was supported by an implementation plan focusing on key priority areas including livestock/production of animals; animals used in research and teaching; aquatic animals; companion animals; animals used for work, sport, recreation or display; and animals in the wild.

The AAWS recognised the international definition of animal welfare from the World Organisation for Animal Health (OIE) and heralded the introduction of a shift from voluntary Model Codes of Practice, which had been in effect for 35 years, to National Standards and Guidelines for the Welfare of Animals with specific documents detailing minimum standards for each aspect of the meat supply chain.

The OIE has defined animal welfare as how an animal is coping with the conditions in which it lives.

An animal is in a good state of welfare if, as indicated by scientific evidence, it is healthy, comfortable, well-nourished, safe, able to express innate behaviours and is not suffering from unpleasant states such as pain, fear or stress.

The OIE further clarifies the parameters by stating that good animal welfare requires disease prevention and veterinary treatment, appropriate shelter, management, nutrition, humane handling and humane slaughter or killing.

The AAWS and Guidelines in effect today have been developed, with reference to this definition, by a collaborative effort of stakeholders including peak industry bodies, government, research institutions and animal welfare groups.

In 2013, the Australian Government handed over responsibility and policy for the AAWS to the state and territory governments under the auspices of the Animal Welfare Task Group which includes the New Zealand government.

The Animal Welfare Taskforce Group's priority is the development and implementation of the AAWS and

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Guidelines for land transport, cattle, sheep, poultry, livestock at saleyards and depots and processing establishments and standards for exhibited animals.

Australian Animal Welfare Standards and Guidelines have been progressively introduced with standards for the meat

continued on page 38

Research lights the future path for Animal Welfare

By Stephanie Flynn

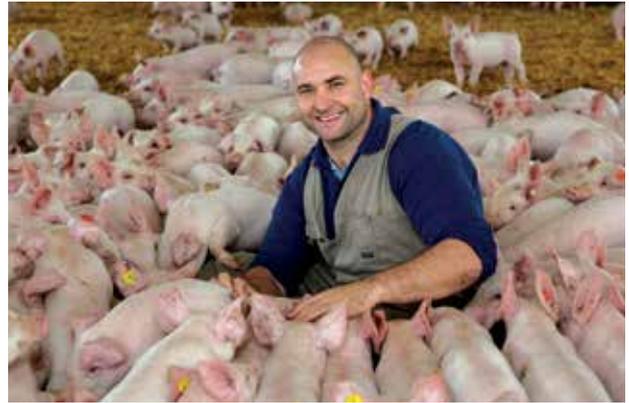
Progressive approaches to animal welfare issues in cattle, sheep and pigs are constantly being developed by research funded by industry peak councils including Australian Meat Processor Corporation (AMPC, Australian Pork Limited (APL) and funding allocations by the Pork Cooperative Research Centre (Pork CRC) and Meat and Livestock Australia (MLA).

There are a number of key innovations explored by recent research including AMPC's development of initial concepts for a novel race and knocking box for cattle which uses static or dynamic imagery to move cattle through the processing facility.

APL has committed to a sow stall free industry by the end of this year and a great deal of research has been conducted through the Pork CRC's Welfare research program to make this objective a reality.

A focus of MLA's funded research has been heat load stress for cattle in feedlots and has included analysis of the forecasting model for heat load events as well as studies which look at both the shade allocations and diet as a means of reducing excessive heat load.

In what heralds a new approach to animal welfare studies, the trend is for researchers to focus on understanding innate animal behaviour to uncover new ways the industry can adapt existing processes and equipment to minimise stress in animals.



Dr Will van Wettere, Head of the Pork CRC's Program One research which focuses on projects concerning animal welfare.

The benefits of this focus not only has the potential to improve the overall welfare of animals, it is likely to benefit improvements in carcass quality if addressed right through from on-farm production to the point of slaughter.

New design concepts for novel race, knocking box and restrainers

Earlier this year, AMPC released the results of a study which has developed the initial design concepts for a novel race, knocking box and restrainer. The objective of these

continued from page 37

processing sector, 'Industry Animal Welfare standards Livestock Processing Establishments – preparing meat for human consumption' introduced in 2009.

Standards covering the production sector have been the most recent release with the publication, in 2016, for cattle and sheep.

State and territory governments take account of the standards and guidelines in their enforcement activities – with standards in most states and territories mandatory in law. It includes protection against cruelty and minimum standards for livestock production.

Quality Assurance

Australian Meat Processing Corporation (AMPC) in a joint venture with Meat and Livestock Australia (MLA), established AUS-MEAT, a wholly industry owned private

company which administers the Australian Livestock Processing Industry Animal Welfare Certification System (AAWCS) and the National Feedlot Accreditation Scheme (NFAS).

Both the AAWCS and the NFAS have been developed to assist Australian processors and feedlots to demonstrate to industry, regulators, customers and consumers of Australian meat products their commitment to animal welfare standards.

Participation in the AAWCS and the NFAS is voluntary and is available to any establishment in the country that either processes the major commercially farmed species, excepting poultry, or hosts cattle on its feedlots.

Certification is annual following an audit by AUS-MEAT approved auditors for the program. ■

conceptual designs is to reduce stress in animals which balk at entering these facilities at processing plants.

Funded by AMPC in conjunction with the Australian Government, the initial study and report was conducted by New Zealand based MILMEQ which is a global leader in the design and manufacture of technologies for food processing companies.

According to the authors, Thomas Craig, Ross Clarke and Peter Thompson, the new concepts put forward have been developed from extensive industry consultation and with reference to existing welfare guidelines as well as a review of recent agricultural research into cattle vision and their perception of images.

Recent research into cattle vision suggests they can be manipulated using both static and dynamic imagery. The new stun box concepts include features such as artificial reality imagery on the rear wall to draw cattle in, non-slip concrete flooring for underfoot security and consistency with the race as well as smooth sides with no protrusions.

The main improvement for restrainers suggested by the authors is a mechanical means of lowering cattle down onto the conveyor rather than forcing them down a dark ramp.

Enclosing the top of races to reduce noise and aroma experienced by animals was also considered along with imagery along the wall of lead-in races into restrainers.

The initial study has suggested that, at least conceptually, these process and equipment improvements may have enormous potential for the industry but will require further research and the development of prototypes before final conclusions can be made.

Sow stall free and group house sow research to benefit pork industry

The Australian Pork Industry has voluntarily committed to phasing out sow stalls by the conclusion of the year.

The aim is to provide loose housing, which allows freedom of movement, from five days after mating until one week before sows are ready to give birth.

In the last financial year, program one of the Pork CRC's research streams supported several projects to develop innovative sow and piglet management and housing systems that progressively rely upon less confinement while maintaining efficiency of production for producers.

The Pork CRC has invested some \$2.2 million to develop innovative refinements of existing lactation pen systems to better suit Australian conditions, commercially viable confinement-free farrowing and lactation systems and investigations into both the feeding behaviour of sows and its effects on the animals' welfare and reproduction and the welfare implications of group lactation.

According to the Pork CRC's annual report, farrowing crates have both positive and negative influences on sows and

piglets and are currently used to prevent piglet mortality during the early stages of the offspring's life.

Conversely, however, they prevent a sow from expressing certain innate behaviours, the most notable of which is nest building.

Studies have been directed at modifying PIGSAFE and SWAP pens which will provide a viable alternative for farmers who no longer want to confine farrowing and lactating sows.

Other studies underway within the Pork CRC's welfare research program are to identify strategies to reduce stress of sows during farrowing within conventional systems including the use of hessian sacks to promote nest building.

Ongoing research is determining the nutrient and space requirements of group housed sows, how to manage sow grouping to reduce aggression and how to enrich the environment and promote positive behaviours.

Some early findings indicate that increasing floor space per sow during gestation is associated with reduced levels of aggression and that enriching the environment with rubber mats, ropes and plastic discs encourages sows to display play behaviours which increase with time.

Research supporting the feedlot sector

MLA invests up to \$7 million annually in research supporting animal health, welfare and biosecurity. One of its five project areas in this research category focuses on low stress handling and transportation systems.

According to MLA, excessive heat load, or heat stress, describes a situation where lot-fed livestock are not able to dissipate body heat effectively and their body temperature rises above normal causing reduced feed intake and can lead to tissue organ damage and death.

Three recent research projects aimed at reducing this challenge in the sector have assessed a range of diets as a means of reducing the incidence of heat stress and a study involving using increased levels of shade over 120 and 182-day durations to ameliorate the condition.

One of the major tools for feedlot operators to manage the condition is a model of forecasting heat load events. This model, however, has proven to be lacking in the accuracy feedlot operators require and a recent review has identified some areas of deficiency in the model and made recommendations on improvements.

One of the key findings of the review is that at least a contributing factor to the deficiency is in equipment failure and glitches in data transfer from feedlots to the forecasting service operator, Kalestone Environmental.

But it also found that some key assumptions built into the forecasting model need to be reviewed based on global research into heat load stress which may then provide a basis for improvement of the model in the future. ■

Snap Shot: Processing

By Stephanie Flynn

The *Industry Animal Welfare Standards* (2009) incorporates six major standards, each containing a range of principles that together form the minimum standards for animal welfare within the processing facility.

The standards and associated principles apply from the point at which the animals are received by the facility to the point of slaughter for all major commercially farmed species, excepting poultry, and include cattle and calves, sheep and lambs, pigs, deer, goats, buffalo and horses.

Standard One: Management procedures and planning

The processing facility abides by seven major principles to consider the maximum allowable time off feed and water; weather conditions; rest and spell stops for transportation scheduling and slaughter scheduling once the animal arrives at the plant.

In planning journeys to the facility, processors must ensure that animals' time off water do not exceed the maximums allowable (see below).

Standard Two: Design and maintenance of facilities

The 15 major principles within Standard Two covers a range of requirements from the protection of animals from extremes of weather and ventilation in holding pens, the

necessity for non-slip flooring in all areas of the plant and the effective use and maintenance of stunning equipment.

These principles also include the necessity to care for sick and injured animals at the plant as well as the installation of adequate lighting in holding pens, ramps and raceways to aid the movement of animals through the processing facility.

Standard Three: Staff competency

There six principles governing staff competency for all aspects of the processing plant.

Standard Four: Weak, ill or injured livestock

Management and humane destruction of weak, ill or injured livestock is covered by six major principles. These include the necessity for the processor to ensure that all livestock destined for their plant are 'fit for the intended' journey by communicating these requirements to all suppliers.

The principles within Standard Four also include the need for assessment of livestock upon arrival at the plant, the need to record all sick or injured livestock as well as the need to take appropriate action to alleviate the suffering of animals by approved humane destruction or emergency slaughter methods.



Standard Five: Animal stress and injury

The 10 major principles of Standard Five cover the need for species to be segregated in pens and for animals to be held in pens with sufficient space to move freely, lie down and to access both feed and water.

The use of high pressure hoses by personnel must be judicious with care taken to avoid sensitive areas of the animals and the minimisation of cold stress. Working dogs must be trained, muzzled and supervised when working and separated from animals when not working.

No livestock can be scheduled for slaughter within 24 hours of their arrival at the processing plant.

Standard Six: Restraint, stunning and slaughter procedures.

There are seven major principles governing the procedures surrounding the slaughter of the animals to ensure that it is carried out in a humane and effective manner. These include the need to ensure that dressing and bleeding out procedures do not commence until the animal in confirmed to be dead. ■

CLASS OF LIVESTOCK	SPECIES	MAXIMUM TIME OFF WATER
Adults to greater than six months	cattle, sheep, alpacas, deer, goats	48 hours
Calves less than one month	bobby calves	18 hours
Lambs less than four months	lambs	28 hours

Snap Shot: Transport

By Stephanie Flynn

Introduced in 2012, the *Australian Animal Welfare Standards (AAWS) and Guidelines – Land Transport of Livestock* covers the movement of livestock by road and rail as well as transport vehicles aboard a ship.

All parties involved in the care and management of livestock that are transported have responsibility under these Standards and that includes drivers, transport companies, owners, agents and handlers at farms as well as depots, saleyards, feedlots and processing plants.

There are several key management principles detailed in the *Standards and Guidelines for the Land Transport of Livestock* which together minimise any risks to animal welfare.

Livestock can be transported with lower risk to welfare if preparation before transport is adequate, competent selection is conducted before loading, livestock are handled correctly using well-designed and maintained facilities, handlers are competent and the journey is planned to ensure prompt delivery and with respect to animal welfare principles.

Of prime importance is the consideration during journey planning to feed and water requirements, the provision of adequate shelter and protection from and treatment of injury and disease.

The Standards and Guidelines has two major components which applies to all major species as well as specific guidelines for each species.

There are six major Standards which generally cover all species.

Standard One: Transport welfare

The consignor of the livestock is responsible for welfare during mustering and assembling and is also responsible for ensuring the animals are ‘fit for the intended journey’ as well as feed and water provision and holding periods before loading.

Excepting rail and poultry, the transporter is responsible for the loading and final inspection of livestock as ‘fit for the intended journey’, the loading density and additional inspections as well as spelling periods during the journey and unloading.

It is the rail authority that is responsible during a rail journey and the consignor of commercial poultry who is responsible for the final inspection of poultry during loading and loading density as well as journey details.

The master of the marine vessel is responsible for the livestock on transport vehicles during a sea journey and, in all cases, responsibility lies with the receiver after unloading.



Standard Two: Staff

This standard details staff competency issues and stipulates that all staff during the transport process must be competent to undertake the required task or supervised by a competent person.

Standard Three: The requirements for construction, maintenance and operation of transport vehicles for livestock welfare are covered

All facilities must be appropriate to contain the species, have effective airflow, have flooring that minimises the likelihood of slipping or falling, must be free from internal protrusions and have sufficient vertical clearance for the livestock. All livestock must be able to rise from a lying position without contacting overhead deck structures and the limbs of animals must not protrude from the crates.

Other guidelines within this Standard cover the requirements for the minimisation of the risks to animal welfare from weather extremes, protection from vehicle exhaust gases and the prevention of injury from internal sheeting of crates by ensuring these surfaces are smooth.

Standard Four: Animal fitness for travel

All animals need to be assessed as ‘fit for the intended journey’ prior to any transportation.

Standard Five: Unloading

Details for the requirements to minimise the risks during the loading for transporting and unloading.

Standard Six: Injured animals

Should the animals be injured, the requirements for the appropriate humane destruction is outlined. ■

Snap Shot: Live Export

By Stephanie Flynn

Arguably, live export is Australia's public face in animal welfare on the global arena.

The swift and public response to animal welfare abuses was readily seen in recent years and resulted in the closure by the Australian Government of the live export trade to Indonesia with devastating effects on the entire sector.

In relation to international trade, the Department of Agriculture and Water Resources governs the assurances on animal welfare.

Only exporters licensed by the Australian Government can legally export livestock from Australia.

There are two major components to Australia's governance of animal welfare for live export, the Australian Standards for the Export of Livestock 2011 (ASEL) which covers the supply chain from on-farm sourcing to the final unloading of animals in the importing country.

The supply chain from the point of discharge, which is when the last animal is unloaded in the importing country to processing in that country, is governed by the second component, the Exporter Supply Chain Assurance System (ESCAS) which has the authority to investigate breach allegations. Operation is under an approved supply chain, including feedlots and abattoirs.

Once an exporter has entered an approved supply chain, they must provide independent audit reports to the Department to verify facilities continue to meet the required standards and that the systems they have in place with their supply chain partners ensure livestock remain in the supply chain until slaughtered.

Standard Operating Procedures for the welfare of cattle and of sheep in overseas markets were developed in conjunction with LiveCorp and introduced in 2012.

The ASEL details the guiding principles under six major standards as well as covering details of every aspect of the exporting process.

Standard One covers the sourcing and on-farm preparation of livestock. Its guiding principle is that the sourcing of appropriately prepared livestock that are fit to travel is critical to the successful health and welfare outcomes during export.

This section details the specific standards for the sourcing of cattle, sheep, goats, buffalo, deer, llamas, camels and alpacas. It also stipulates the time of year specific breeds of cattle and sheep are eligible to travel and through which ports. A cornerstone of this standard is that all livestock must be fit to enter the export chain and details are provided of the rejection criteria.



Ineligibility criteria include under-weight or over-weight parameters, systemic health conditions, gastrointestinal and nervous system illnesses as well as a broad range of other conditions and illnesses affecting each part of an animal.

Standard Two covers land transport. The guiding principle is that land transport must be planned and undertaken on a competently operated and suitable vehicle with livestock being handled in a manner that prevents injury and minimises stress throughout the journey.

This section details the requirements and responsibilities of all personnel as well as the need for the development of a transport plan for each journey greater than two or eight hours depending on whether it is to be made interstate.

The plan must account for densities and penning requirements, rest periods, methods of loading and unloading, feed and water requirements as well as curfews for each species and class.

Standard Three covers the management of livestock in registered premises.

Animal husbandry and management practices must ensure that livestock are adequately prepared for the export voyage.

Design of the registered premises includes sheds, floors, pens and loading ramps as well as drainage and effluent systems.

Protection of animals from extremes of weather, feed and water requirements as well as minimum times animals must be retained before the export voyage are covered in detail as are the rejection criteria upon which animals will be deemed as 'unfit to travel'.

Standard Four details the vessel preparation and loading and covers pen areas, loading densities, feed requirements per day for each species as well as bedding.

Standard Five details the onboard vessel management of livestock including husbandry and Standard Six details requirements for air transport of livestock. ■

NIRAS consultancy brings 100 years of knowledge

On the 21st April, 2017 two of Denmark's consulting powerhouses NIRAS A/S and ALECTIA A/S joined forces.

This merger brings a combined knowledge base of more than 2100 professionals to the Australian industry through NIRAS offices in Melbourne and throughout the ASEAN region. NIRAS has strong experience in infrastructure, energy, water and utilities, environment, IT, GIS and automation and working environments. Combined with ALECTIA, who's history dates back to 1912 within the food and beverage sector – including such projects as Danish Crown, Tulip, Arla, Novo Norsk, Carlsberg and Heineken – will bring a new level of expertise, not previously experienced in the region.

Joining the NIRAS team is Glenn Jacobsen, a Senior Consultant with more than 25 years knowledge and experience of meat, poultry and retail. Glenn has joined NIRAS to help leverage the immense experience and knowledge available within the group. Recent trips to Denmark have given Glenn insights into the Danish meat industry and how this can be integrated into the local market.

From concept and investment, efficiency optimisation, project development and realisation, NIRAS works with clients to reach the desired outcomes. Utilising specialist knowledge of processing and process equipment, cooling and refrigeration systems, industrial hygiene and food safety, the company offers the meat industry comprehensive and cross-disciplinary consultancy services from the intake of livestock, slaughter, processing to retail ready and distribution. Additionally, the company offers a number of other specialist skills which are relevant to the food



Glenn Jacobsen, senior consultant, has joined NIRAS, Denmark's leading consultancy to bring meat industry expertise to the company.

industry; fire safety, energy, acoustics, environmental, clean water, waste water, economic planning and logistics.

The Danish Crown slaughter plants of Horsens and Holsted are widely regarded as the most advanced pork and beef processing plants in the world, and key projects for NIRAS. At IFFA 2016, Meat and Livestock Australia (MLA) took the opportunity to take a study tour through these two iconic plants to witness firsthand the level of adaptable automation and process efficiencies that are possible. After the visit a study report that was published by the MLA, outlining key areas of learnings and areas of further

investigation with the MLA noting "Denmark is the world leader for reusable energy and environmental consideration".

A recent innovation for NIRAS is the development of a computer simulation and visualisation program that covers all aspects of a plant. This includes the process, transportation, warehousing and shipping. Designed to show clients how the variables and elements of a plant can be manipulated and the resultant outcomes, it gives a simulation and modelling tool to evaluate optimisation of the facility to improve productivity. This simulation program together with the company's Strategic Process Optimisation services can deliver significant savings in operational and energy costs to the meat industry.

NIRAS Australia's Managing Director, Edward Lynch said, "With an industry-specific knowledge base, Danish expertise and true market independence that NIRAS can bring, we are uniquely placed to contribute to the success of our partners in Australia and the region. It is an exciting and challenging time for our industry and we believe our commitment to end-to-end strategic process optimisation and simplicity of solutions can deliver success for our clients." ■



A key project, the Danish Crown Horsens Beef plant was visited by MLA to learn about adaptable automation and process efficiencies.

Connecting the meat supply chain

Using technology to make the meat supply chain more efficient, from the farm to the table.

To many meat processors the concept of the Internet of Things (IoT) may seem too massive to contemplate but using Industrial IoT (IIoT) technologies to connect people, devices, processes and data throughout the entire meat supply chain has the potential to provide significant productivity gains and profitability.

According to Glen Jacob, food and beverage industry manager, Rockwell Automation, “IIoT technologies can add value throughout the entire meat supply chain through improved visibility and diagnostics, improved asset utilisation, reduced operational costs and ultimately improved productivity.”

“More specifically, the technology is available today where improvements can be gained from reduced energy costs for refrigeration and other energy intensive equipment and machines; improved product quality and yield; traceability from producers through to consumers and also simplified safety and compliance procedures and reporting.”

The IIoT is creating a new era for economic growth and competitiveness for the meat industry, which is valued at more than \$20 billion per year in Australia and in excess of \$8 billion per year in New Zealand.

Connected smart devices open new windows of visibility into processes. Data and analytics enable better informed and faster decision-making. The Connected Enterprise brings Information Technology (IT) and Operational Technology (OT) together into a robust, secure and collaborative way to drive greater efficiency throughout the entire enterprise.

Starting from the farm

IIoT technologies are revolutionising farming from the ground up through sensors and software that can provide detailed information on parameters such as the condition of the pasture, tracking animal movements, animal health and fertility. This can lead to efficiencies in yield and quality allowing farmers to modify feeds as required, improve the quality of the farm for grazing and pick up on any animal health issues sooner.

As the animals move from the farm to the abattoir, advances in RFID tracking technologies improves increasing consumer demand for the ability to track and traceability back to the farm gate.



Drivers for IoT in the meat supply chain

Predicted to be the most significant digital disruptor to traditional business models IIoT technologies are already starting to change the way meat has been traditionally sourced, processed and marketed. For example, scanning devices provide information about quality of product including analysis of fat content and meat content to improve yield assessment and pricing.

Through The Connected Enterprise, meat processors and manufacturers can develop a more agile response to changing consumer requirements both within the local and global markets. Faster time to market, lower costs, improved asset utilisation, and enterprise risk management can also be achieved.

“It’s important for meat processors to firstly understand the value that IIoT technologies can deliver to their businesses and then we can have a discussion around how to best implement these technologies,” explained Jacobs.

“IIoT connected devices are already generating a significant amount of data relating to machine speed and health, yield and quality of product, production rates and energy usage of refrigeration and other energy intensive systems. If you start collecting it and analysing it today, it is possible to put in place predictive maintenance systems to help avoid unscheduled equipment downtime and product spoilage and thereby improve productivity,” he said.

Accessing information about process and machinery also helps production schedulers and quality managers to be more productive in their role because they’re able to make



decisions based on real time information, removing the error associated with manual, paper-based processes.

“Using Ethernet communications to capture device information in real time provides visibility, making compliance to standards including HACCP digitally accessible and removes the requirement for a labour intensive paper trail,” said Jacobs.

Jacobs explained that “the pressure of processing in Australia together with increased global competition and reduced profit margins has highlighted the need for more integrated, automated and connected systems.”

As a result, many meat processors are benefiting by moving from standalone, siloed operations to connected, information-enabled supply chains. The question now remains, ‘how can manufacturers implement a Connected Enterprise’?

Five steps to implementing a Connected Enterprise

Once a meat processor has an understanding of the value that can be unlocked by connecting their operations to enterprise or business systems, it’s important to start thinking about a strategy encompassing the technology and an approach for implementation.

The following five steps provide a simple and effective guide to the technologies and tools required to achieve this.

1. Baseline Assessment:

The first step is to evaluate all facets of existing IT (Information Technology) and OT (Operational Technology) infrastructure, including information, controls, devices, networks, and security, and the ability to leverage IoT technologies.

2. Upgrade and Secure Network and Controls:

Having a core network infrastructure around the plant that is reliable, robust and secure is critical to establishing a

Connected Enterprise. This involves securely updating the IT/OT network and controls to prepare for future configurations and technologies.

3. Defined and Organised Working Data Capital:

Having access to data is critical but if this data is not turned into actionable information, it is of limited value. Stage three involves determining how to utilise working data company-wide for gains and improvements.

These improvements can provide more insight into supplier deliveries throughout the meat supply chain, improved ability to respond to changing customer needs, reduced inventory costs and better management of work flows for more demand-driven production and supply chains.

4. Analytics for Operational Benefits:

Step four involves leveraging data from hardware, devices, software, and networks for operational improvements.

Analysing this data provides access to crucial KPI information including quality, productivity and machine downtime; better management of labour costs; receipt of notifications and alerts by authorised team members on their mobile devices in real time which enables them to take action instantly. It also provides improved documentation for regulatory compliance.

5. Optimise and Collaborate:

Engage with every team involved with the transition, including internal teams, supplier, and customers to extend working data throughout the enterprise and the supply chain.

“Collaboration between engineering, corporate and IT is critical to exploring new commercial models using IIoT, it needs to be part of a broad strategy to be transformational,” explained Michael Cahill, technical consultant at Rockwell Automation.

Connecting the meat supply chain provides benefits to everyone involved from the producers, through the processing plant, transport and logistics, distribution, retail and food service through to consumers.

“When meat manufacturers successfully connect business to production, suppliers to customers and make their systems resilient to change – productivity is improved and business value is generated. If you focus on these three things in relation to people, business structure and IT/OT technologies, they are game changers,” explained Cahill. ■

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Be sure to write your name, address and phone number and ANSWER clearly.

Last issues winners see page 4

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| SUNFLOWER CROP | GUSTY | PRUNNING | HERBICIDES |
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| CHOOK THERAPY | CHICK PEAS | CLOCKS | MILDEW |
| SHOWERS | CODFISH | APHIDS | |
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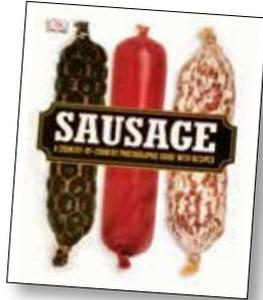
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Book Comp Winners – Sausages

Congratulations to Aidan Barry who correctly answered the question: *How many sausages does MDH donate to Foodbank per year?* The answer is 220,000.



(MDH is a vertically integrated cattle production and processing business owned and operated by the McDonald Family based in Cloncurry, Queensland.)



Aidan won two books: *Sausage, Country-by-Country Photographic Guide with Recipes* by Nicola Fletcher and *The Art of Making Vegetarian Sausages* by Stanley and Adam Marianski

Aidan works at the Fresh Food Emporium in Bermagui on the south coast of NSW. He said winning the books was timely as they are planning to expand their range of value-added products.

AND Book Comp Winners – Rotten Food

Congratulations to: Mimma Princi, Princi Food Service, Beaconsfield WA, Ross Ryan, Tibaldi Smallgoods, Victoria and Fred Steen, Waremba Meats, Five Docks NSW. They won copies of *The Rotten Food Cookbook* by Shane van de Vorstenbosch, having correctly answered the question: *What date will Foodpro be held in 2017?* Answer: July 16-19.

Congratulations to all our book comp winners and thanks to all our readers who enter the competitions.

AUSTRALIAN MeatNews

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Ensures consistent quality
Stainless Steel
Automatic feed
Easy to clean
Safe to use



KT-S Fish Scaler
Stainless Steel
Waterproof scaling head
Securely insulated
All external parts are rustproof
Safe to use with a long service



KT-ALP Meat Press
800 Steaks per hour
Stainless Steel
Presses without weight loss
Adjustable thickness 1mm—40mm
Fully enclosed for Safety
Chicken and poultry press plate avail-

KT-PK Tenderiser
1200 Steaks per hour
Stainless Steel
Easy to clean
Designed for Safety



WHEN YOUR PRODUCT POSITIVELY DEPENDS ON IT!



Broaking Down



Minced Meat



Sliced Portions



Tenderised Cuts



De-scaled Fish

For more information and to view videos of machines in use, go to www.koneteollisuus.fi

Meat Processing Supplies, for consolidated supply solutions and expertise to the meat industry.

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