

Support and training in good practice

FACTSHEET 12

The Australian livestock export industry is committed to supporting good practices such as those required under conformance and quality management programs. Such programs assist all sectors of the supply chain increase their skills and knowledge to improve the dressing and storage of meat products.

Key points

- Good practice delivers good animal welfare, meat quality and food safety outcomes.
- The Australian livestock export industry is committed to supporting its partners in adopting good practices required under conformance and quality management programs through the provision of training and support.
- Training courses are run across Australia's livestock export markets to aid facilities in ensuring a high quality, clean product with prolonged shelf life and reduced risk to consumers.
- The training can help your staff to better understand and manage important issues related to hygiene, food safety and shelf life.
- Training allows supply chain participants to share in the increased returns delivered through good practices required under conformance and quality management programs.

Why training is important

Conformance and quality management programs often require supply chain participants to perform tasks differently to how they may have in the past.

The Australian livestock export industry recognises this and is committed to assisting its partners understand and adopt new practices designed to improve animal welfare, product quality and food safety. This is done through the provision of training and support provided by experts in livestock production and meat science.

Training courses have been run across Australia's livestock export markets to aid facilities in ensuring a high quality, clean product with prolonged shelf life and reduced risk to consumers.

Conformance and quality management program training and support can help your staff better understand and manage important issues related to hygiene, food safety and shelf life. Training material is available in several languages.

Conformance and quality management programs put into practice through training

Training can be targeted to feedlot and lairage workers, slaughter floor workmen and butchers, veterinarians, facility management or regional meat, health and safety monitoring teams.

A range of resources and training packages are available including:

- Standard Operating Procedures for Welfare of Sheep in Overseas markets.
- Standard Operating Procedures for Welfare of Cattle in Overseas Markets
- Is It Fit to Load?
- Management of unfit to Load Livestock
- South East Asian Cattle Breeding Guide
- Manual for South East Asian Cattle feedlots
- South East Asian Cattle Feedlot Treatment Guide
- Do's & Dont's of Livestock Handling
- Livestock Handling Guide
- Australian Goat Manual for Malaysian Farmers
- Best Practice use of Veterinary Drugs
- Tropical Beef Production Manual
- Knife Sharpening DVD
- On-board Ship Training DVD
- Meat Quality and Hygiene Handbook
- Temperate Beef Breeder Manual

Contacts

Australia has regional offices to assist in providing tailored training in good practice required through conformance and quality management programs. Find contact details for your closest office below:

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Tailored training in good practice can be provided through Meat & Livestock Australia and LiveCorp

Further reading

- LiveCorp website: www.livecorp.com.au
- Meat & Livestock Australia website: www.mla.com.au
- *Factsheet 1: Good practice can reduce dark cutting for better meat quality and higher returns*
- *Factsheet 2: Good practice can reduce stress and improve eating quality*
- *Factsheet 3: Good practice can reduce acute stress and water loss from meat*
- *Factsheet 4: Good practice can reduce bruising resulting in less trimming and less carcass wastage*
- *Factsheet 5: Good practice delivers benefits from improved infrastructure*
- *Factsheet 6: Good practice can reduce animal stress and shrinkage for increased profits*
- *Factsheet 7: Good practice in the provision of quality feed and clean fresh water can improve growth rates and eating quality*
- *Factsheet 8: Good practice in reducing slipping and falling can improve hide cleanliness and carcass hygiene*
- *Factsheet 9: Good practice avoids mixing unfamiliar livestock which can reduce stress and improve eating quality*
- *Factsheet 10: Good practice in traceability delivers health and safety control and improves management decisions*
- *Factsheet 11: Good practice reinforced through training*