



PIRSA

Biosecurity SA

Discussion Paper

Artisan On-farm
Meat Processing
on Kangaroo Island

October 2018





Kangaroo Island is well recognised for its premium quality produce. Many KI producers are exploring ways to attract new market opportunities by building upon the region's known quality and authenticity. Some KI farmers have expressed interest in on-farm or artisan meat processing, recognising potential market opportunities, both locally and nationally.

Artisan On-farm Meat Processing on Kangaroo Island

The Marshall Government made an election commitment to investigate the regulation of artisan on-farm meat processing on Kangaroo Island (KI).

This discussion paper outlines:

- National arrangements for meat processing in South Australia
- Options for supporting artisan on-farm meat processing on KI.

This discussion paper seeks the views of KI community members, who may have an interest in artisan on-farm processing of meat on KI.

Consultation Details

The Minister for Primary Industries and Regional Development is seeking the views of the KI community in relation to the regulations and options presented for supporting artisan on-farm meat processing on KI.

Submissions will be open for a six week period, closing Friday 30 November 2018, after which time they will be provided to the Minister, for consideration.

Please provide written submissions to:

Email: PIRSA.FoodSafety@sa.gov.au

A copy of this discussion paper and additional information is available from:

www.pir.sa.gov.au/biosecurity/food_safety



Background

Kangaroo Island is well recognised for its premium quality produce. Many KI producers are exploring ways to attract new market opportunities by building upon the region's known quality and authenticity. Some KI farmers have expressed interest in on-farm or artisan meat processing, recognising potential market opportunities, both locally and nationally.

There are no current dedicated livestock processing facilities on KI, and the majority of livestock is transported off the Island, for processing elsewhere. KI has limited accredited facilities to process and handle raw meats e.g. retail butcher, and cold storage and distribution facilities.

Mainland South Australia has a mixture of large abattoirs catering for the national and export markets, smaller boutique processing establishments catering for customised requirements, and a number of smallgoods manufacturers. On-farm or artisan producers work through an accredited abattoir or establish equivalent measures that meet the national standards for meat processing.

In July 2018, PIRSA attended an Agriculture Kangaroo Island (Ag KI) meeting and outlined the national arrangements for meat processing, how they apply in South Australia, and options for supporting artisan meat processing on KI. This discussion paper further explores the opportunities available.

National standards for meat processing

The three most significant drivers for Australia's meat processing system are:

Maintaining Public Health

To ensure the public is able to buy meat and meat products with confidence that they won't become unwell

Ensuring adequate animal health, welfare and biosecurity

To reduce, contain and/ or eliminate livestock disease and protect our national herd

Maintaining market access

To prevent negative impact on domestic and international markets, with an export pathway to access international meat and dairy market estimated at >\$10B/ annum

The production of meat and meat products is managed nationally under a well-established system which relies on the application of formal national standards (Food Standards Australia New Zealand – FSANZ) to ensure public safety and product suitability.

A number of pathogenic organisms require control in meat and have the potential to cause significant illness or death. To manage that risk and to ensure market confidence, all commercial meat processors in Australia must comply with these national standards including AS 4696 – the Australian Standard (AS) for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption – and FSANZ Food Standards Code.

Under these arrangements, producers need to ensure that livestock is processed via a documented system with oversight from qualified meat inspectors and external auditors. This ensures that the animal welfare, facility hygiene, microbiological testing and sanitation requirements (along with other requirements of the standards) are being applied to an acceptable level.

Production of artisan products

The same national standards apply to the production of artisan products for commercial/ retail sale, to ensure public safety and product suitability. On-farm or artisan producers need to:

- obtain accreditation
- use qualified (trained) personnel
- have appropriate processing facilities with adequate hygiene and services (power, water, waste disposal, etc.)
- have appropriate hazard control/record keeping
- have testing programs (e.g. microbiological testing) in place.

Do other states allow on-farm processing?

- Victoria is amending legislation to allow on-farm processing, but with compliance to Australian Standards.
- Northern Territory legislation prohibits all on-farm processing.
- Queensland and New South Wales legislation allows on-farm processing, where compliant with Australian Standards including AS 4696 – the Australian Standard (AS) for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption – and FSANZ Food Standards Code.



What options are available for on-farm or artisan meat processing on Kangaroo Island?

On-farm or artisan producers need to undertake work through an accredited abattoir or establish equivalent measures that meet the national standards for meat processing.

Equivalent measures could include:

Option 1

Establish a facility for primary meat processing (single or multi-species) or further processing and/or value add.

- This may include a facility for the processing of animals for meat for human consumption, and by-products for pet food or other uses.
- Consideration may also be given to include boning, further processing and/or value adding, including retail farm gate sales at the facility.
- The facility could supply meat and meat products for both wholesale and retail markets, including service processing for local producers.
- There is no legislation or standards in South Australia that impede this option.
- It would require the processor to obtain Food Safety Accreditation (which includes compliance with Australian Standard 4696).
- Specific details regarding key requirements including infrastructure regarding primary processing, further processing and value add are outlined in the *'Legislation and Standards in South Australia Fact Sheet'*.

Option 2

Establish a small shared facility for primary meat processing or further processing and/or value add.

- Similar to option one, but that it is a shared facility and could potentially be established under a 'co-operative' arrangement.
- Potential benefits of a co-operative style arrangement is that all local producers may have input to this facility, potentially increasing utilisation of the establishment.
- There is no legislation or standards in South Australia that impede this option.
- It would require the processor to obtain Food Safety Accreditation (which includes compliance with Australian Standard 4696).
- Specific details regarding key requirements including infrastructure regarding primary processing, further processing and value add are outlined in the *'Legislation and Standards in South Australia Fact Sheet'*.

Option 3

Establish a mobile meat processing facility which travels to livestock.

- There is no legislation or standards in South Australia that impede this option.
- However, there are additional issues to consider which make it more difficult to maintain a mobile facility. These include:
 - adequate undercover livestock holding yards, primary chilling and cold storage facilities proportionate with throughput
 - if producers wish to hang or age the meat for a period of time prior to processing, multiple cold storage facilities must be considered
 - meeting local government zoning requirements
 - ensuring adequate solid and liquid waste treatment and disposal
 - ensuring adequate identification, traceability and integrity
 - ensuring compliance with biosecurity requirements
 - to date producers have found it is more cost effective to transport livestock to the processing facility, than it is to transport the processing facility to the livestock.
- Specific details regarding key requirements including infrastructure regarding primary processing, further processing and value add are outlined in the *'Legislation and Standards in South Australia Fact Sheet'*.

Option 4

Utilise existing accredited facilities – e.g. local butcher for further processing and/or value adding.

- There is no legislation or standards in South Australia that impede this option.
- Specific details regarding key requirements including infrastructure regarding primary processing, further processing and value add are outlined in the *'Legislation and Standards in South Australia Fact Sheet'*.



Photo Credit: South Australian Tourism Commission

Common questions and answers

Can livestock be killed/processed without food safety accreditation?

Yes, but only if the product doesn't leave the property, is not sold or intended for sale, or used for business purposes.

Can livestock be killed/processed on farm for commercial purposes?

Yes, only if food safety accreditation is held by the premises and relevant standards are complied with.

Do I need accreditation if my meat is processed at accredited businesses and I deliver to my customers or local farmers markets?

Meat can be processed at accredited businesses - e.g. kill, cut and pack. However, if you are to transport and/or store meat and meat products for commercial purposes, accreditation is required and relevant standards must be complied with (e.g. operating refrigeration – eskys and ice packs are not allowed).

Can alternative processes be used?

Yes, processes must be equivalent to the standards and approved by the controlling authority (which is Biosecurity SA in South Australia). Options include:

- Utilising existing accredited facilities e.g. local butcher for further processing (boning and value adding).
- Establishing a small scale shared multi-species facility for primary processing (note: red and white meat require different arrangements and separate kill and processing areas).
- Establishing a small scale shared multi-functional facility for primary processing, further processing and/or value adding.
- Establishing a mobile facility which is accredited and travels to the livestock for kill and processing. Meat could be packed at accredited premises.
- Establishing separate facilities for different purposes – kill/processing/value adding.

In preparing your written submission, you may like to consider the following questions in your response:

Consumer and Business Preferences regarding meat supplies and purchase

1. Where do Kangaroo Island residents, food service businesses and festival/ event organisers obtain their red meat supplies from?
2. What attributes are most important in making your red meat purchasing decisions i.e. supporting local producers, quality of product, other?
3. What would be the impact (if any) on your individual/ business red meat purchasing decisions if there were greater options to source local product processed on-farm on Kangaroo Island?
4. Would you pay more for locally sourced red meat that is processed on-farm on Kangaroo Island? If yes, how much more – 5%, 10%, 20%, 30%, other?

New Market Opportunities

5. What new market opportunities (local, national) would be available to you and/ or your business if on-farm meat processing was available on Kangaroo Island?
6. Assuming that some on-farm meat processing was available on Kangaroo Island, if the current regulation is amended, what additional economic infrastructure would be required to realise these new market opportunities?

Consumer Confidence, Food Handling and Food Safety Standards

The red meat industry in Australia is highly regulated to maintain public health, ensure adequate animal health, welfare and biosecurity, and maintain market access.

7. How important to the Kangaroo Island brand for fresh produce is compliance with Australia's strict food handling and food safety standards?
8. Are there actual examples of unnecessary red tape in the regulation of red meat processing that you believe could be reduced or removed, to help make local sourced red meat more accessible and affordable for Kangaroo Island residents and businesses?
9. From your perspective what are the key advantages and disadvantages (if any) for on-farm meat processing on Kangaroo Island?

Establishing a facility

10. If you are considering establishing a processing facility on Kangaroo Island, what information, infrastructure or existing constraints need to be addressed before you would develop, invest in, or support such a facility?

Legislation and Standards in South Australia

A number of national standards apply to meat processing. These are recognised in South Australia under the *Primary Produce (Food Safety Schemes) Act 2004* and its Regulations. There are three main sectors in the meat industry:

1. Primary processing (the processing (killing) of animals for meat for human consumption, and by-products for pet food or other uses)
2. Further processing
3. Value adding.

Details about the legislation and standards that apply to each of these sectors are listed in a supporting factsheet available from the following website:

http://pir.sa.gov.au/biosecurity/food_safety/meat

PIRSA's Biosecurity SA, Food Safety Program has responsibility for managing these requirements in South Australia and are able to provide specific advice and technical direction where required.

Further information

Further information can be obtained from:

PIRSA Biosecurity

www.pir.sa.gov.au/biosecurity/food_safety/meat

Meat food safety standards

www.pir.sa.gov.au/biosecurity/food_safety/meat/meat_standards

Meat food safety legislation

www.legislation.sa.gov.au

(Search: Primary Produce (Food Safety Schemes) (Meat) Regulations 2017 and *Primary Produce (Food Safety Schemes) Act 2004*.)

FSANZ Standards Code

www.foodstandards.gov.au/code

Contact

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www.pir.sa.gov.au/biosecurity/food_safety

The information in this publication can be provided in an alternative format or another language on request. Please contact PIRSA on (08) 8226 0995.

