

December 2009

MEAT INDUSTRY NEWS

Victorian Lamb Brand to Go Legislation Sunsets 16 June 2010

The legislation which requires lamb products in Victoria to be marked with the roller brand will cease to operate after 16 June 2010. From this date the definition of "lamb" for sale of domestic product will be removed from the law and product will cease to have the roller brand applied.

If the processor is AUS-MEAT accredited, which accounts for more than 90% of lamb processed in Victoria, the lamb definition will continue to apply and those plants will continue to be audited. The roller brand application is not an AUS-MEAT requirement.

The AMIC Retail Council is opposed to the sunset of the lamb legislation and in this it is supported by the major chain stores. All retailers agree that the roller brand should continue until a "better option" is available.

The Victorian Department of Primary Industries (DPI) remains strongly of the opinion that the lamb brand is not a food safety issue and should therefore be allowed to lapse as planned on 16 June 2010. There is a strong view from Government that little will change if the legislation is allowed to lapse because there are industry and Quality Assurance systems (enforced by PrimeSafe) in place.

At a recent Lamb Brand Workshop arranged by DPI the above issues were widely discussed. Outcomes included:

1. The lamb brand does not actually provide integrity to lamb product. Problems of alleged abuse of lamb integrity have occurred with the lamb brand attached.
2. There is an assumption that the removal of the lamb brand will result in a lack of confidence with consumers. It was pointed out that the lamb brand is frequently seen on legs but not on other cuts. The view that consumer confidence will fall if the lamb brand is removed was questioned.
3. There is an assumption that all lamb has high eating quality and therefore the lamb brand guarantees eating quality. It is a fact that there is genuine lamb product in the market with the roller brand but it does not eat well.
4. The removal of the lamb definition in Victorian legislation can create a problem for definitions for PrimeSafe quality assurance programs. A possible way forward would be to have the AUS-MEAT definition of "lamb." This could then be used by PrimeSafe as support for the quality assurance program.

The Victorian Retail Council has considered the outcomes of the workshop and agreed that, if the legislation on lamb branding is to sunset as planned, the AUS-MEAT definition must be adopted to underpin the PrimeSafe quality assurance programs.

The 2009 Victorian Sausage King Awards Dinner

The popularity that this event enjoys may see us looking to find a larger venue to accommodate our members in 2010. Once again some last minute RSVPs had to be turned down as seating arrangements had already been made and there was no turning back.

The awards evening is gaining notoriety for the ability to "bring the rain" as once again it was a wet night in Melbourne.

The evening kicked off with an impromptu and very humorous dialogue from none other than Mr. Sam Kekovich. Sam's performance was organized by our Retail Council Chairman, Brendon Watts with the assistance of MLA. Councillor Frank Russo went out of his way to chauffeur Sam to and from the function purely for our members to enjoy his diatribe.

Mark Fine of radio 1116 SEN was our host for the night and presented admirably. The entertainment was provided by *Fat Sam and the Toothpicks* featuring Ms. Andrea Lees on vocals.

The presentation of the Rocky Di Salvatore Achievement & Encouragement Award by the Di Salvatore Family was a moving moment. The recipient, Anita Keddell of Eildon Quality Meats, had no idea what was coming as her employers Mandy and Colin Gesler had done a wonderful job keeping the honour a secret.



AMIC's Mark Seymour presents the Rocky Di Salvatore Achievement & Encouragement Award to Anita Keddell (far right) of Eildon Quality Meats while Viv Di Salvatore (l), Colin and Mandy Gesler - Anita's employers proudly look on

Tribute was also paid to Richard Baker from the William Angliss Institute of TAFE. Many of our members have done their apprenticeship training with Richard going back some 30 years or more. Richard's commitment to our Sausage King competition is beyond reproach.

As you will see by the results (Page 2) the winners and place getters were widespread with city and regional areas sharing the honours.

After years of attempts, Bo McCormack & Yvette Hall of Lockington came home with the number one prize in the Poultry Category and their reaction was overwhelming.

Andrew's Choice returned to the competition in 2009 with a bang and the ever popular Alf Di Cenzo was a welcomed choice in taking out the coveted Gourmet class Sausage award.

Our thanks to National Sponsors Corona, AMIST Super, MLA and the return of APL.

State sponsors William Angliss, South West TAFE, DTS Laboratories, SGS and Bunzl were all well represented on the evening and without their support we could not hold an awards evening such as this.

My thanks to all attendees and we hope to see the attendance bigger, better and brighter in 2010.



Victorian Retail Council Chairman Brendon Watts hosted the Awards Dinner



Seasons Greetings

We wish all of our Victorian Members and their families and staff a Merry Christmas and a safe and Happy New Year.

		
		
		



The 2009 Victorian Sausage King Awards Dinner



John Buchanan (l) presents the First place award for Bacon in the Smallgoods Competition to Peter Bouchier (r)



Richard Baker (l) receiving his award for Service to Industry from Member Services Manager Mark Seymour



l to r Traditional Australian 3rd place getter Paddy Maginn, 2nd place getter Mal Johnson and 1st place winner Cliff Dalgleish

The 2009 Victorian State Sausage King Winners

CATEGORY	WINNERS
1st Traditional Australian	Cliff Dalgliesch - Heritage Meats, Geelong West
2nd Traditional Australian	Paddy Maginn - Paddy's Meats, Kew
3rd Traditional Australian	Mal Johnstone - Meat Matters, Eaglehawk
1st Lamb/Open Class	Graeme Finlay - Wonthaggi Meat Supply, Wonthaggi
2nd Lamb/Open Class	John Bartlett - Wattle City Meats, Maryborough
3rd Lamb/Open Class	Matthew Fraser - MG Fraser Selected Meats, Strathmore
1st Traditional Australian Pork	Glen Harris - Sizzlin Sensations, Kyneton
2nd Traditional Australian Pork	Robert Frost - Donohue's Meats, Benalla
3rd Traditional Australian Pork	Greg Alessi - Seaview Meats, Beaumaris
1st Poultry	Bo McCormack-Hall - Locky Meats, Lockington
2nd Poultry	Peter Bouchier - Butchers of Distinction, Moorabbin
3rd Poultry	Jason Twaddle - Terang Central Meats, Terang
1st Continental	Andrew Vourvahakis - Andrew's Choice Smokehouse, Yarraville
2nd Continental	John Bartlett - Wattle City Meats, Maryborough
3rd Continental	Peter Bouchier - Butchers of Distinction, Moorabbin
1st Gourmet/Open Class	Alf Di Censo - Di Censo Meats, Doncaster
2nd Gourmet/Open Class	Brad O'Malley - Red Hill Gourmet Meats, McCrae
3rd Gourmet/Open Class	Jamie Cotton - Hamilton City Butchers, Hamilton

The 2009 Victorian State Smallgoods Winners

CATEGORY	WINNERS
1st Ham ON The Bone	Brad O'Malley - Red Hills Gourmet Meats, McCrae
2nd Ham ON The Bone	Brendon Bouchier - Brendon Bouchier's Mortlake Butcher, Mortlake
3rd Ham ON The Bone	Greg Sait - Willhome Farm Fresh Meats, Swan Hill
1st Ham OFF The Bone	Andrew Vourvahakis - Andrew's Choice Smokehouse, Yarraville
2nd Ham OFF The Bone	Aaron Hirst - Aspendale Quality Meats, Aspendale
3rd Ham OFF The Bone	Greg Naylor - Naylor's Butchery, Lakes Entrance
1st Bacon	Peter Bouchier - Butchers of Distinction, Moorabbin
2nd Bacon	Brad Plant - Planty's Prime Meats, Kangaroo Flat
3rd Bacon	Ray Wilton - Wiltons Lara Centreway Meats, Lara
1st Strasbourg	Michael Dove - Belmore Butchery, Yarrowonga
2nd Strasbourg	Michelle Shaw - Shaw's Quality Meats, Stratford
3rd Strasbourg	Michael Farinaccio - Fresh Central Meats, Ashburton
1st Kabana	Stephen Hollis - Main St Butchers & Smokehouse, Healesville
2nd Kabana	Brad Plant - Planty's Prime Meats, Kangaroo Flat
3rd Kabana	Robert Frost - Donohue's Meats, Benalla

How Sausages are Judged

During the Sausage King Competition, the question often asked is: "How are the products actually judged?"

This is outlined in the information sent out to entrants, but as it seems to be a recurring question and the participation has increased the answer is as follows:

The product is presented in both its raw and cooked state. The appearance of both raw and cooked sausage is judged with 10 being the highest possible score for

each. Factors that come into consideration in the uncooked are: Does the sausage fill out the skin? Is the appearance of the product enticing enough to sway you towards buying it? Is the filling consistent in the appearance of the product?

In the cooked state, the product is judged in three areas - Aroma, Texture and Flavour, which again are all marked out of a possible 10 points. Most importantly, the sausage should taste like its description i.e. if it's a cheese and vegemite sausage then the taste should reflect those ingredients.



The 2009 Victorian Regional Sausage King Competition

CATEGORY	Central - 3 Sept 2009	North West - 17 Sept 2009	South East - 1 Oct 2009
1st Traditional Australian	Mal Johnstone Meat Matters, Eaglehawk	Joe Wellington J&C Wellington, Hopetoun	Bradley Drew Hillie's Meats, San Remo
2nd Traditional Australian	Brady Tamblin Boydie's Butchery, Bendigo	Greg Sait Willhome Farm Fresh Meats, Swan Hill	John Davies Foster Butchery, Foster
3rd Traditional Australian	Ron Thompson Raywood Butchers, Raywood	Dallas Barnstable Gary's Meats, Echuca	Shane Connaughton NC Olivers Meats, Morwell
1st Lamb/Open Class	John Bartlett - Wattle City Meats, Maryborough - Rosemary, Thyme & Honey	Greg Sait - Willhome Farm Fresh Meats, Swan Hill - Lamb, Roasted Capsicum & Baby Spinach	Graeme Finlay - Wonthaggi Meat Supply, Wonthaggi - Lamb & Mint
2nd Lamb/Open Class	Brady Tamblin - Boydie's Butchery, Bendigo - Greek Lamb	Luke Dixon - The Main Course Butchery, Echuca - Lamb, Honey & Rosemary	Bradley Drew - Hillie's Meats, San Remo - Lamb, Honey, Rosemary & Mint
3rd Lamb/Open Class	Brady Tamblin - Boydie's Butchery, Bendigo - Turkish Lamb	James Clee - Meats on Brooke St, Inglewood - Thick Lamb Curry	Craig Young - Craig Young Butchery, Mirboo Nth - Lamb, Honey & Rosemary
1st Traditional Australian Pork	Glen Harris - Sizzlin Sensations, Kyneton - Traditional with Rosemary & Garlic	Tim Cottam - Cottams Family Butchers, Rochester - Traditional Pork	John Davies - Foster Butchery, Foster - Traditional
2nd Traditional Australian Pork	John Harbour - John Harbour Quality Meats, Ballarat - English Pork	Greg Sait - Willhome Farm Fresh Meats, Swan Hill - Traditional Pork	Peter Leemon - Leemon's Meat Centre, Sale - Pork & Bacon Seasoning
3rd Traditional Australian Pork	Peter Gray - Gray's Quality Meats, Kilmore - Traditional	Bob Sloan - Horsham Plaza Meats, Horsham - Traditional Pork	Don Campbell - Brasko's Quality Meats, Morwell - Traditional
1st Poultry	David Dargaville - Flora Hill Quality Meats, Flora Hill - Sundried Tomato & Basil	Bo McCormack-Hall - Locky Meats, Lockington - Chicken & Chive	Wayne Claridge - Trafalgar Butcher Shop, Trafalgar - Malay Satay
2nd Poultry	Mark Kemp - Top Meats Castlemaine, Castlemaine - Chicken & Chive	Luke Dixon - The Main Course Butchery, Echuca - Chicken, Cheese & Chive	John McDonald - Traralgon Poultry, Traralgon - Chicken & Chive
3rd Poultry	Dennis Ash - Strath Hill Fresh Meat & Poultry, Bendigo - Chicken, Cheese & Chive	Brett Gebhardt - Langtree Ave Butchers, Mildura - Chicken, Cheese, Chive & Bacon	Craig Young - Craig Young Butchery, Mirboo Nth - Chicken & Tomato
1st Continental	John Bartlett - Wattle City Meats, Maryborough - Italian	Justin Tassone - Tassone's Butchery, Red Cliffs - Mild Continental	Craig Young - Craig Young Butchery, Mirboo Nth - Continental
2nd Continental	David Dargaville - Flora Hill Quality Meats, Flora Hill - Spicy Italian	Warren Ackerley - Mallee Meats & More, Irymple - Mild Italian	Peter Leemon - Leemons Meat Centre, Sale - Bratwurst
3rd Continental	Glen Harris - Sizzlin Sensations, Kyneton - Pork Italian	Michael Smith - Mickey's Meats, Swan Hill - Mild Italian	Chris Sargent - Sargent's Meats, Traralgon - Sweet Italian
1st Gourmet/Open Class	Glen Harris - Sizzlin Sensations, Kyneton - Pork & Apple	Luke Dixon - The Main Course Butchery, Echuca - Beef, Sundried Tomato & Basil	Nick Moore - Moore's Family Butcher, Yarram - Pork, Fennel & Chilli
2nd Gourmet/Open Class	David Dargaville - Flora Hill Quality Meats, Flora Hill - Lamb, Sundried Tomato & Basil	James Clee - Meats on Brooke St, Inglewood - Thick Pizza	John Davies - Foster Butchery, Foster - Sundried Tomato
3rd Gourmet/Open Class	Daniel Beaumont - Ballarat Meat Co, Wendouree - Beef & Bacon	Joe Wellington - J&C Wellington, Hopetoun - Steak & Vegetable	Greg Naylor - Naylor's Butchery, Lakes Entrance - Country Beef, Sundried Tomato & Pepper



An entry in the Poultry category - Malay Satay



Radio 1116 SEN Sports Jouno and announcer Mark Fine judging at the State Final



The eventual State Gourmet/Open Class winner - Alf Di Cenzo's Masterpiece



The new Lamb category provided plenty of interest with many entries at each heat



The 2009 Victorian Regional Smallgoods Competition

CATEGORY	Central - 3 Sept 2009	North West - 17 Sept 2009	South East - 1 Oct 2009
1st Ham ON The Bone	Mark Kemp - Top Meats Castlemaine, Castlemaine - Honey Cured	Greg Sait - Willhome Farm Fresh Meats, Swan Hill	Brad Pinch - Lindenow Butchers, Lindenow
2nd Ham ON The Bone	Mark Kemp - Top Meats Castlemaine, Castlemaine - Traditional		Greg Naylor - Naylor's Butchery, Lakes Entrance
3rd Ham ON The Bone	David Dargaville - Flora Hill Quality Meats, Flora Hill - Classic Country Ham		Michelle Shaw - Shaw's Quality Meats, Stratford - Smoked
1st Ham OFF The Bone	Mark Kemp - Top Meats Castlemaine, Castlemaine - Hickory Smoked	Greg Sait - Willhome Farm Fresh Meats, Swan Hill	Greg Naylor - Naylor's Butchery, Lakes Entrance
2nd Ham OFF The Bone	David Dargaville - Flora Hill Quality Meats, Flora Hill - Smoked		Jason Healy - Riviera Meats, Paynesville
3rd Ham OFF The Bone	Mark Kemp - Top Meats Castlemaine, Castlemaine - Honey Cured		Michelle Shaw - Shaw's Quality Meats, Stratford - Smoked
1st Bacon	Brad Plant - Planty's Prime Meats, Kangaroo Flat - Traditional Short Rasher	Mathew Grayline - Pedlers Butchery, Red Cliffs	Chris Sargent - Sargents Quality Meats, Traralgon - Red Gum Smoked & Rolled
2nd Bacon	Rob Hughes - Midvale Quality Meats, Mount Clear - Traditional Rind On	Greg Sait - Willhome Farm Fresh Meats, Swan Hill	Michelle Shaw - Shaw's Quality Meats, Stratford - Short Cut Rindless
3rd Bacon	John Bartlett - Wattle City Meats, Maryborough - Beechwood Smoked	Ian Buffalo - Buffons Butchery, Mildura	
1st Strasbourg	David Dargaville - Flora Hill Quality Meats, Flora Hill - Finely textured	Greg Sait - Willhome Farm Fresh Meats, Swan Hill - Continental Strasbourg	Michelle Shaw - Shaw's Quality Meats, Stratford
2nd Strasbourg	Stephen Clifford - Cliffords Quality Meats, Castlemaine - Traditional Pork	Mathew Grayline - Pedlers Butchery, Red Cliffs - Traditional Strasbourg	Brad Pinch - Lindenow Butchers, Lindenow
3rd Strasbourg	Brady Tamblyn - Boydie's Butchery, Bendigo - Traditional Strasbourg	Neil Bates - Rochester Meat Supply, Rochester - Traditional Strasbourg	
1st Kabana	Brad Plant - Planty's Prime Meats, Kangaroo Flat - Traditional Kabana	Michael Carruthers - Dimboola Quality Meats, Dimboola - Cheese Kabana	Michelle Shaw - Shaw's Quality Meats, Stratford - Chilli Chicken
2nd Kabana	Jay Jantzen - Latrobe St Mega Meats, Delacombe - Chicken Kabana	Justin Tassone - Tassone's Butchery, Red Cliffs - Traditional Kabana	Michelle Shaw - Shaw's Quality Meats, Stratford - Traditional
3rd Kabana	Brady Tamblyn - Boydie's Butchery, Bendigo - Pepper & Port Kabana	Justin Tassone - Tassone's Butchery, Red Cliffs - Cheese Kabana	Chris Sargent - Sargent's Meats, Traralgon - Smoked Kabana



Richard Baker (l) and Ray Buceman (far right) from William Angliss TAFE give Herald Sun Journalist Terry Brown the run down on the art of sausage making at the State Finals



SGS Boss (and chef) John Buchanan with Royston Bennett of AMIST Super



Not only can he cook, he cleans too!! AMIC's Peter Spence.

Member Profile - David Dargaville Flora Hill Quality Meats



Flora Hill Quality Meats is located amongst a small group of eight traditional old style "strip shops" in Flora Hill, a suburb of greater Bendigo. The shop is bright, well stocked and has a friendly atmosphere. It services the local residential area but as David has built his business over 6 years at this site, he has many loyal customers from outlying areas as well as central Bendigo.

"My first job in meat was with Safeway. Thirty years ago I moved on to shops in Melbourne and regional Victoria," said David. Prior to owning this shop, David did beef boning at Kyneton for eight years, and before that spent over eight years managing shops in and around Bendigo. He was also a slaughterman at Gathercoles in Carrum.



"I manufacture my own smallgoods and initially I was apprehensive about the new listeria guidelines," said David. "But I have created a demand for the products and have to offer my customers packaged ready-to-eat meats. Now that I have my head around the guidelines courtesy of AMIC and councillor Eddie Kowalski, I can say it hasn't changed my business much - in fact, business has grown."

David also offers a range of value-added products. "I sell a small range of vegetables, local oils, marinades and sauces, honey, marinated and crumbed products. You must be diverse to survive." All of David's add-on sales are sourced from local suppliers. Flora Hill Quality Meats wholesales to pubs and clubs but David explains that "Our passion is over the counter trade and that makes up the majority of our business."

David supports the South Bendigo senior and junior football clubs, the Cystic Fibrosis Foundation and a number of other community groups.



David's business motto is *It's all about Quality and this is evident in the many awards that he has won.* "I have entered the Sausage King and Smallgoods Competitions since 2004 and won or placed every year. In 2007 I took out the Australian award for Gourmet sausage. The flow from the awards creates local interest and is a definite positive to the business." This year David placed in both Ham on the Bone and

Ham off the Bone in the Victorian Smallgoods Competition. David has also placed in competitions as far afield as the Sydney Royal Easter Show.



Dave with some of his many awards

Flora Hill Quality Meats has undergone a facelift over the years. "I have totally remodelled the shop from the process area to a complete renovation of machinery, refrigeration and the customer service area. This has enabled me to move forward and grow my business," said David.



My staff offer great service and always ask for feedback from our customers about the products they purchase," said David. The staff comprises a butcher, an apprentice, 4 part time counter girls and a school-based apprentice. "My two sons and wife work in the business too. I hope to pass the business on to the boys by relinquishing my responsibilities," said David looking to the future. Right now he doesn't have too much time off but tells us "I enjoy my family time and watching my kids play footy."

Members in the News

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Member Services Manager Report

By Mark Seymour

I wish to extend my most sincere thanks for the overwhelming support received in this year's Sausage King and Smallgoods Competitions.

There are certainly quite a few new names amongst the winners and place getters with some of the more favoured competitors of years past missing out. There were definitely some mixed reactions ranging from elation to devastation.

I would also like to thank everybody involved in making our recent Awards Dinner a success.

Despite a glitch in the sound system, a good time was had by all. A highlight was the brief but much appreciated appearance by Sam Kekovich whose humour helped to make it a very enjoyable evening.

Now from the good to the disappointing. Following the great job done by Garry Johnson, AMIC chose to offer free information and explanation nights on the IR changes. To say the least the response was dismal - resulting in two planned regional visits being cancelled. The meetings run in Melbourne and Ballarat provided disappointing attendance with many who had responded failing to turn up.

Food Safety Plans. We are fielding a lot of phone calls from members and attending sites following audit for further training. The common item that continues to surface is the issue of minor CARs not being addressed from one audit to the next. If you receive a minor CAR it is imperative that you action it before the next audit cycle, as in most cases the

indiscretion is easily fixed - and you will then not incur the cost of an extra audit should the issue be upgraded to a major through non-action on your part.

Through the provision of the Food Safety Plan we supply the tools you require. In our day to day calls we may not geographically be able to get to you at short notice. We will always do our utmost to assist you, but actioning these items immediately yourselves in conjunction with your auditor and Food Safety Plan can save you a lot of inconvenience.

As this is the final newsletter of 2009, I would like to thank members for their support of AMIC throughout the year. May you all have a wonderful Christmas and a blessed and fruitful New Year.

A Word from the Auditor

By John Buchanan

I'd like to start by thanking AMIC for giving me the opportunity to contribute to the newsletter. Over the next few editions I will pass on to you, the AMIC members, with what I hope will be information that will help you to maintain compliance over this busy period of the year.

Already this early into the summer we are experiencing high temperatures, and the forecasters are predicting a long hot and dry summer for Victoria. This will raise a few challenges for you in maintaining temperature control of your product.

Here are a few tips that will help you over this period:

- Only bring out small amounts from the coolroom to process and return them to the chiller as quickly as possible.
- Once the finished product is "trayed" and ready for display, rotate the trays back through the coolroom or freezer to ensure they are at correct

temperature before going into the display. If you process product then put it straight into the display without extra chilling as you risk it not being at the correct temperature.

- Flat pack the trays in the display and cover with cling film to keep the temperature in. Remember, the display units will not chill the meat down, they will only maintain the temperature.
- Now is a good time to get your refrigeration serviced and lower the temperature of your display units for these hot months.
- Check your temperatures more frequently during the day.

I hope these tips will help. If you need any further information please contact your auditor or AMIC.

John Buchanan
SGS Auditing Services - PrimeSafe Program Manager
Phone 03 9790 3477

Welcome to Our New Members

- Menzies Fresh Meats
Toa Ty Ung, Dandenong North
- Western Halal Meat Werribee
Habib Rahman, Werribee
- Glen Huntly Halal Butchers
S Charanya & N Mamani, Glen Huntly
- Pyrenees Gourmet Butchers
Duane Gibson, Avoca
- Coburg Market Halal Meat
M Nourine & R M Vahora
- M & S Francis Meats
Michael Francis, Beaumaris
- The Bush Butcher
R Lev & Theavy Ly, Murrumbidgee
- Queenscliff Meats
Alan Follet, Queenscliff
- Ross Family Butchers
Gregory Ross, Wheelers Hill
- Domenic's Quality Butchers
Domenic Carelli, Fairfield
- Waitley's Butchery
G J & A D Waite, Myrtleford
- Centreway Steakhouse
Joe Lo Giudice, East Keilor
- Vermion Butchers
Steve Dounias, Oakleigh

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