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Australian Standard™

The hygienic production and transportation of meat and meat products for human consumption

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This Australian Standard was prepared by Committee FT-021, Meat for Human and Animal Consumption. It was approved on behalf of the Council of Standards Australia on 26 June 2002 and published on 12 August 2002.

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ARMCANZ Meat Standards Committee
Australia New Zealand Food Authority
The Australian Game Meat Producers Association
Australian Meat Council
Australian Poultry Industry Association
Australian Quarantine and Inspection Service (AQIS)
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Suggestions for improvements to this Standard should be addressed to:

ARMCANZ Secretariat
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