



Competency Unit:

RABQSA-MIP - Moisture Infused Pork

Effective date: December 2007

Competency	Performance Criteria	Evidence Guide
1. Understand the Certified Trade Mark (CTM).	1.1 Define the use of the CTM. 1.2 Define the role of Australian Pork Limited (APL). 1.3 Describe the underlying standards that the Moisture Infusion Certification is based on.	1.1 Describe the moisture infusion (MI) pork process and the benefits to the consumer. <ul style="list-style-type: none"> Describe license, sub-license agreement. 1.2 Describe APL responsibility for administering the CTM with referencing to legal advice, quality audits and action to breach of regulation. 1.3 Explain how licensees incorporate Moisture Infused Pork (MIP) standards into their quality assurance practice (QAPs). List the three MIP standards and the industry sectors they relate to.
2. Receipt of fresh pork primals, dry goods, brine ingredients and packaging materials.	2.1 Define compliance of pork requirements to AS4696. 2.2 Outline the use of permissible brine ingredients.	2.1 Discuss AS4696 with specific reference to the hygienic production and transportation of meat and meat products for human consumption. 2.2 Identify where a list of permissible ingredients is to be found in Australia.
3. Preparation & storage of brine solution.	3.1 Outline the preparation of brine solutions. 3.2 Outline the storage of brine solutions.	3.1 Identify Certificates of Analysis (CoA) required for brine ingredients. <ul style="list-style-type: none"> Describe standard operating procedures (SoP) for brine preparation; and Identify steps for brine preparation including mix, water and regulations. 3.2 Discuss the storage requirements including temperature, contamination and time. <ul style="list-style-type: none"> Compare re-circulated stored brine storage requirements.
4. Packaging and metal detection.	4.1 Requirements for metal detection outlined. 4.2 Describe good manufacturing processes (GMP).	4.1 State how all packaged produce is checked for metal and contamination. 4.2 Identify potential areas of contamination of packaging



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	4.3 Pigs are sourced from APIQ certified farms or an equivalent.	by brine. 4.3 Describe the systems used to ensure no physical contaminates.
5. Chilled storage.	5.1 Describe how fresh pork and MI pork are stored and handled.	5.1 Identify the Australian Meat Standard, AS4696 requirements for the hygienic production and transportation of meat and meat products for human consumption.
6. On farm handling, management and transportation of pigs.	6. Describe how pigs supplied for MI pork will produce pork that is free of pale soft and exudative (PSE) or dark, firm and dry (DFD).	6.1 Discuss that pigs have been sourced from APIQ certified farms, or equivalent. <ul style="list-style-type: none"> • Define PSE and DFD. • Discuss the transportation of pigs, making reference to certified operators and transport times.
7. Pre-slaughter handling of pigs.	7.1 Outline pre-slaughter handling of pigs.	7.1 Describe how meat used for MI pork is sourced, reference National Animal Welfare standards for livestock processing.
8. Selection of fresh pork.	8.1 Describe the selection criteria of fresh pork.	8.1 Discuss selection of pork against pH range, chilled versus frozen, and post slaughter age. <ul style="list-style-type: none"> • Highlight pH testing strategy.
9. Moisture infusion of pork.	9.1 Describe how MI pork meets the customer's product specification. 9.2 Describe brine uptake and product extension.	9.1 Outline quality and safety with regard to meat injection techniques. 9.2 List maximum extension levels and purge levels at number of post injection days.



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	9.3 Describe product extension SOPs. 9.4 Identify tumbling and massaging food safety risks post injection. 9.5 Define good manufacture practices (GMPs) for conveying resting handling and storage. 9.6 Describe pre-shipment review.	9.3 Discuss SOPs identifying injector set up, start up, yield monitoring, MIP change over, cleaning hygiene and shut down. 9.4 Identify tumbling, massaging food safety risks in regard to temperature. 9.5 List practices for MI pork including foreign bodies purge, storage of unpacked product, and seal contamination and shelf life. 9.6 Discuss the confirmation of records, log of records, and approval of records.
10. Preparation of management of case ready portions.	10.1 Identify how MIP pork meets customer and industry requirements.	10.1 Outline verification procedures for consumer complaints, compliance to regulations and stock management.
11. Product supply.	11.1 Identify finished certified MIP product.	11.1 Identify that all product is sourced from APL certified suppliers.
12. Preparation and management of primals and cuts.	12.1 Define management of primals and cuts.	12.1 List specifically how MIP integrity is maintained with reference to control of further moisture infusion stock rotation and traceability, cross contamination, and substitution.