



12 December 2022

Bo Damgaard  
V. P. Instruments  
Frontmatec Smoerum A/S  
[bda@frontmatec.com](mailto:bda@frontmatec.com)

By Email:

Dear Bo Damgaard

**Re: APPLICATION FOR APPROVAL OF FRONTMATEC SMOERUM A/S Q-FOM BEEF CAMERA**

I refer to previous communications regarding the application from **Frontmatec** (supplier) for AUS-MEAT Limited (AUS-MEAT) to consider the above equipment concerning its suitability for measuring specific AUS-MEAT and Meat Standards Australia (MSA) Chiller Assessment attributes in accordance with the requirements of the *Australian Meat Industry Classification System* (AUS-MEAT Language).

The Australian Meat Industry Language and Standards Committee (AMILSC), as the entity responsible for the approval of equipment used to measure these attributes, has met to consider the suitability of the **Frontmatec Smoerum A/S Q-FOM Beef Camera** (equipment) against the *AUS-MEAT Requirements for Approving Equipment* guidelines.

The Committee has granted **FULL APPROVAL** for the equipment as an aid for evaluating the following chiller assessment attributes:

- (i) MSA Marbling
- (ii) AUS-MEAT Marbling (0-6)
- (iii) Fat Colour (0-6)

The **Conditions of Approval** for use of the equipment in AUS-MEAT Accredited Establishments are as follows:

1. With notice the supplier may be asked to revalidate the equipment at any time in the future.
2. Equipment to be used for the full ribbing method caudal to the 10<sup>th</sup> - 13th Ribbing site only.
3. Any communication regarding the status of approval by the supplier must be stated in full as 'Full Approval'.
4. This Full Approval status applies to the equipment hardware **Frontmatec Smoerum A/S Q-FOM Beef Camera** and software version modules:
  - a. MSA Marbling module 1.2\_2021-12-01
  - b. AUS-MEAT Marbling (0-6) module. 12\_2021-12-01
  - c. Fat Colour (0-6) module 1.3\_2021-12-01



5. AUS-MEAT is notified of (and approves) the modification of any hardware and software algorithm changes that may affect the approved chiller assessment attributes.
6. The supplier is required to ensure that the equipment is updated to changes to industry standards (AUS-MEAT Language) as amended from time to time.
7. The supplier is required to ensure that the equipment is updated to changes to AMILSC approved minimum requirements of accuracy standards for cut surface cameras as amended from time to time.
8. Approval of equipment will be rescinded where the equipment hardware or software no longer meets industry standards (AUS-MEAT Language) or AMILSC approved minimum requirements of accuracy standards for cut surface cameras.
9. Any promotional material which refers to AUS-MEAT or this notice of Full Approval for the equipment must be presented to AUS-MEAT by the supplier for approval before release.
10. That upon request, the supplier must provide or facilitate AUS-MEAT with access to a current version of the equipment.
11. The supplier is to advise each AUS-MEAT Accredited Establishment seeking to use the equipment that they must first apply to AUS-MEAT for site-specific approval before commencement of commercial use.
12. The device must be able to generate metadata for all Chiller Assessment attributes scored for each carcass. Capturing the required information and presenting it in the accepted format

Regards

A handwritten signature in black ink, appearing to be 'Ben Robinson', with a long horizontal flourish extending to the right.

Ben Robinson  
General Manager - Meat Standards & Training Services  
AUS-MEAT Limited