Emphasis on quality at new beef export floor

Department of Agriculture, Western Australia

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HYGIENE is the keynote at the new beef treatment section of the West Australian Meat Export Works at Robbs Jetty, which was opened recently by the Minister for Agriculture, Mr. C. D. Nalder.

To meet the rigid requirements of today's export markets the new floor was designed to incorporate the most modern methods, with emphasis on hygiene at all stages and highly efficient pre-treatment and chilling facilities. The result is absolute cleanliness, and beef whose quality equals the world's best.

The new layout caters for the export frozen beef trade, principally in quarters and boneless beef, which has been expanding rapidly over the past few years. It is also ideally suited for handling chilled beef for export, in anticipation of this market being developed in the future.

The opening of the new export floor is a reflection of the recent rapid expansion of beef production in Western Australia. Much of this increase has been in the agricultural districts of the State, where the number of beef cattle has now risen to about 300,000—a fourfold increase since World War II.

Fig. 1.—Cattle approach the floor through a deep bath, under overhead sprays. This removes all dirt from hides and hooves before slaughter. Automatic high pressure sprays thoroughly wash the carcasses after bleeding and dressing.
"Backing down" the carcass—splitting it down the middle—is a quick job with this powerful circular saw. The new plant can treat 300 cattle a day, with provision for an increase to 400 later.

A final wash down for the side of beef before it is weighed. An inspector mounted on an electrically controlled elevator then examines the carcasses and covers them before they pass into the chilling room. Uniformity in chilling and the elimination of possible air pockets in the chambers are features of the chilling process.
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