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Welcome to the 6th edition of the Handbook of Australian Meat. The aim of this Handbook is to facilitate the marketing of meat within Australia and to our overseas customers. It is primarily designed to enable Australian exporters and importers in overseas countries to communicate using standard cut/item names and the four digit code number that has been assigned to each cut or item.

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Australian Pork Industry Quality Assurance Program APIQ provides the framework and standards by which Australian pig producers can demonstrate they are responsible farmers who

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The Users ' Guide to Australian Meat 4th edition has been published with commercial expertise and technical advice from various organisations in the domestic meat industry sector.

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