

<b>Title</b>	<b>Demonstrate knowledge of curing manufactured meat products in a meat processing operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: demonstrate knowledge of curing manufactured meat products; prepare brines; inject with brine; and massage manufactured meat products; and confirm manufactured meat product specifications in a meat processing operation.
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<b>Classification</b>	Meat Processing > Meat Manufacturing
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<b>Available grade</b>	Achieved
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### Guidance Information

1 Legislation relevant to this unit standard includes but is not limited to:

- Health and Safety at Work Act 2015;
- Animal Products Act 1999;
- Animal Products (Ancillary and Transitional Provisions) Act 1999;
- Fair Trading Act 1986;
- Food Act 2014;
- Food Regulations 2015;
- Meat Board Act 2004;
- Weights and Measures Regulations 1999;  
and any subsequent amendments.

2 Definitions

*Injection* – refers to manual or mechanical.

*Manufacturer's specifications* – instructions from the manufacturer which outlines the specifications, parts, maintenance, service schedule, repair and running of specific equipment.

*Organisational requirements* – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace, and are consistent with manufacturer's requirements.

*Product specifications* – product specifications set by the company relating to cuts, weights, ingredients, presentation, and packaging

*Yield* – brine uptake.

3 Range

Massage – includes tumble, rumble.

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## Outcomes and performance criteria

### Outcome 1

Demonstrate knowledge of curing manufactured meat products in a meat processing operation.

#### Performance criteria

- 1.1 Identify ingredients used to cure smallgoods products in terms of their role in the process.  
  
Range ingredients include but are not limited to – salt, nitrates.
- 1.2 Describe legislative responsibilities for companies producing cured meat products in terms of regulatory requirements.
- 1.3 Describe processes used in curing meat products in terms of ingredients, temperature control, and brine.
- 1.4 Describe the injection curing process in terms of the equipment used and process requirements.
- 1.5 Describe the processes of artery pumping and stitch pumping in terms of organisational requirements.
- 1.6 Describe the process of meat selection for manufacturing cured meat products in terms of size, colour, cure development, and quality choice.
- 1.7 Describe the procedure for handling and storing cured meat products in terms of organisational requirements.
- 1.8 Describe the procedure for preparing brine in terms of organisational requirements.
- 1.9 Identify and describe factors that influence yield of the cured product in terms of increased and decreased yield.
- 1.10 Describe the processes of massaging and tumbling meat products in terms of organisational requirements.

### Outcome 2

Prepare brines for manufactured meat products in a meat processing operation.

#### Performance criteria

- 2.1 Add required amount of water and other solid and/or liquid additives in order and mix in accordance with organisational requirements.
- 2.2 Activate and operate machinery in accordance with organisational requirements.

- 2.3 Prepare brine solution, check against product specifications, and record results in accordance with organisational requirements.
- 2.4 Transfer, store and label prepared brine in accordance with organisational requirements.

### **Outcome 3**

Inject manufactured meat products with brine in a meat processing operation.

Range evidence of two products is required.

#### **Performance criteria**

- 3.1 Assess product's suitability for pickling or remove the defective products and report in accordance with organisational requirements.
- 3.2 Perform injections to ensure brine uptake in accordance with product specifications.
- 3.3 Assess brine uptake in products and adjust machine settings in accordance with product specifications and organisational requirements.
- 3.4 Obtain batch weights and take appropriate action as required in accordance with organisational requirements.

### **Outcome 4**

Massage manufactured meat products in a meat processing operation.

#### **Performance criteria**

- 4.1 Load batches of injected muscle, dry salted, or reformed products to machine capacity in accordance with organisational requirements and manufacturer's specifications.
- 4.2 Select programme for products in accordance with product specifications.
- 4.3 Add additional brine, as required, in accordance with product specifications.
- 4.4 Add dry salt, as required, in accordance with product specifications.
- 4.5 Empty the machine on completion of product cycle, and transfer products for further processing in accordance with organisational requirements.

### **Outcome 5**

Confirm manufactured meat product specifications in a meat processing operation.

**Performance criteria**

- 5.1 Conduct product checks to ensure product specifications are met in accordance with organisational requirements.
- 5.2 Weigh products to establish correct yield in accordance with organisational requirements.
- 5.3 Record results of quality checks and weight in accordance with organisational requirements.

<b>Planned review date</b>	31 December 2024
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**Last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	28 May 2002	31 December 2012
Review	2	17 June 2011	31 December 2016
Review	3	27 January 2015	31 December 2021
Review	4	24 October 2019	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.