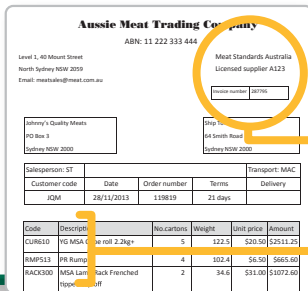




# MSA Quality Control Starts Here CHECK IT OUT!

1



## INVOICE

Check invoices for;

MSA supplier number

MSA product identification

Keep all invoices for MSA product for 3 months

2



## CARTON LABEL

Check label to find out;

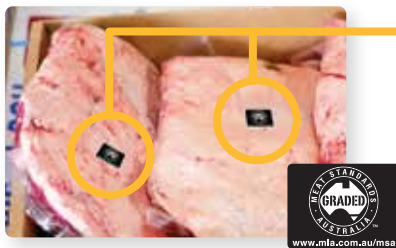
Eating quality grade – MSA 3, 4 or 5 star

Days ageing requirement calculated from packed date

Recommended cook method(s)

Keep MSA carton labels for product currently on display or being sold

3



## PRODUCT

Check each primal or portion for;

MSA insert; or

MSA identification printed on packaging

It's not MSA without product ID

4



## POINT OF SALE LABELLING

Remember MSA symbols may only be used on MSA product - cut or sold by correct cook method



5



## TRAINING

Check all staff know how to handle MSA product

Use online training to provide staff updates

[www.mla.com.au/msa](http://www.mla.com.au/msa)

# MSA GRADED AUSTRALIAN BEEF & LAMB

The symbol of excellence in eating quality

[www.mla.com.au/msa](http://www.mla.com.au/msa)