

INFORMATION SHEET

for

PARTICIPANTS:

TASTE TESTING

I wish to invite you to participate in ongoing research conducted in collaboration with the Australian red meat industry, described below.

My name is Peter McGilchrist and I am conducting this research along with Rod Polkinghorne as part of industry collaborative work conducted by the School of Environmental and Rural Science at the University of New England.

The Research

Use of the Meat Standards Australia protocol for sensory evaluation of beef and lamb meat samples.

Aim of the Research

Background:

Meat sold in Australia must adhere to stringent requirements to protect consumers and to accurately describe the product in the retail setting.

The Meat Standards Australia (MSA) research program has been running for over 20 years and has conducted over 150,000 consumer sensory tests to contribute data to first develop and then continually strengthen the MSA eating quality prediction model for beef eating quality which underpins the MSA beef grading system.

This research:

Participants provide us with a completed questionnaire after taste testing beef or lamb samples. The data that UNE will collect from this research underpins the Meat Standards of Australia (MSA) grading system for meat sold in Australia and contributes to improving the quality of Australian meat and the future success of our meat industry.

We do this research by inviting corporate and community groups e.g. corporate's social responsibility causes, sports clubs, schools, etc. to participate in fund raising events.

Your participation

Your community group or organisation has agreed to participate in one of these fundraising events and to bring 60 people to an event.

The event you are invited to attend is a "taste testing session".

If you decide to take part, then your participation will take 1 hour, plus time taken to travel to and from the event location. At the session you will be asked to taste test seven small cooked beef or lamb samples.

After tasting the cooked meat samples, you will fill out a questionnaire about the meat you tasted plus a demographic questionnaire.

At no time will identifying details for any participant be associated with any questionnaire. Attendance records will be kept for 28 days only in compliance with the NSW Public Health Order (No 3) 2020.

Our contractor for taste testing will manage all cooking arrangements and there is no cost to your organisation. Upon completion of the 60 surveys required, your organisation will receive a donation of \$1000.

This information sheet details what is involved in the event. Your attendance at the event implies your consent to participate. By completing and returning a survey after completing the taste tests you are giving your consent for the data to be used as described in this document.

On arrival you will receive a verbal briefing to explain the details of what you will do at the session.

From commencement to completion the process will take 1 hour. This does not include time to arrive and assemble, hence you must arrive prior to the commencement time in order to be ready on time.

Eligibility criteria

Each participant must meet the eligibility criteria below.

Participants must:

- Meet the minimum age criteria of 18 years old
- Be regular consumers of beef/lamb (ie at least once a fortnight)
- Be willing to eat beef/lamb cooked medium-rare to medium-well-done by different cook methods
- Have no allergies to carrots, celery, onion, salt (small quantities used in broth for Shabu Shabu and Slow Cook events only)
- Provide their group with a substitute participant if they can't make it to the event on time
- Only attend if feeling well & must complete covid screening questions prior to arrival at the venue
- Comply with public health measures during their participation in the taste-testing event

Confidentiality

No details that can identify participants are associated with the questionnaires in the course of the study. Attendance records will be kept for 28 days only in compliance with the NSW Public Health Order (No 3) 2020.

Participation is Voluntary

Please understand that your involvement in this study is voluntary and you have the right to withdraw from the study at any time without consequence and without needing to provide an explanation.

Questions

The questionnaire will not be of a sensitive nature. The questions are general and will enable the Australian meat industry to enhance its knowledge of meat quality.

Use of Information

Participants provide us with a completed questionnaire after taste testing beef or lamb samples. This data underpins the Meat Standards of Australia (MSA) grading system for meat sold in Australia and contributes to improving the quality of Australian meat and the future success of our meat industry.

Upsetting Issues

Information from the research may also be used in academic journal articles and conference presentations before and after this date.

It is unlikely that this research will raise any personal or upsetting issues but if it does you may wish to contact your local Community Health Centre or Lifeline on 13 11 14.

Storage of Information

Hardcopy questionnaires will be held in secure storage by the lead research organisation (UNE) and the sub-contracted collaborators (Taste Point and Polkinghorne). Any electronic data will be kept on cloud.une.edu.au, UNE's centrally managed cloud server managed by the research team, or as determined by the specific project agreement. Only the research team will have access to the data, none of which contains identifying information.

Disposal of Information

All the questionnaire sheets collected in this research will be kept for a minimum of five years after successful completion of the event, after which they may be disposed of by shredding hardcopy materials, or as directed by the owner of the data specified in the project agreement. The collated data will not be disposed of as it will be continuously used to inform eating quality prediction.

Approval

This project has been approved by the Human Research Ethics Committee of the University of New England (Approval No HE17-253 Valid to 9/3/2021).

Researchers Contact Details

Feel free to contact us with any questions about this research by email at Peter.McGilchrist@une.edu.au or by phone on 02 6773 1845, or Rod.Polkinghorne@gmail.com or by phone on 0415 245 841.

Complaints

Should you have any complaints concerning the manner in which this research is conducted, please contact:

Mrs Jo-Ann Sozou
Research Ethics Officer
Research Services
University of New England
Armidale, NSW 2351
Tel: (02) 6773 3449
Email: ethics@une.edu.au

Thank you for considering this request and I look forward to further contact with you.

Best regards,



Dr Peter McGilchrist and Dr Rod Polkinghorne