

INFORMATION SHEET

for

COMMUNITY GROUPS:

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.

Your participation

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. The fund raising event will be a taste testing session.

Each taste testing session requires 60 people to attend for 1 hour. Each participant will taste test seven small cooked beef or lamb samples.

After tasting, each participant will be required to fill out a questionnaire about the meat they 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.

To participate, your organisation will undertake to bring 60 participants to a

taste testing event. You will determine the time and location with our event manager.

Your organisation must provide each participant with the Information Sheet for Participants and explain that their attendance at the event implies their consent to participate and that by completing and returning a survey after completing the taste testing they are giving their consent for the data to be used as described in this document.

As we require exactly 60 participant, we recommend that you invite 70 participants and advise 10 that they must be on stand-by in case some of your group cannot make it on the day.

On arrival participants will receive a verbal briefing to explain the details of what they 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 participants must arrive prior to the commencement time in order to be ready on time.

The meat may be cooked in a variety of methods including shabu shabu, yakiniku, roast, slow cook, stir fry or grill.

- Where the cook method is roast, the required 60 participants will attend the same 1 hour sitting.
- Where the cook method is grill, stir fry, or slow cook, the required 60 participants will be split into 3 batches of 20 participants. The 3 batches of 20 people will complete their taste testing sessions one after the other. I.e the first 20 participants must arrive at the venue and commence at the appointed time, the second batch will commence 1 hour later and the third batch will commence 1 hour after the 2nd batch. The process will be discussed with you in detail in advance so you can organise your participants to arrive at the correct time.
- Where the cook method is shabu shabu or yakiniku, the required 60 participants will be split into 6 groups of 10 participants. The 6 batches of 10 people will complete their taste testing sessions one after the other. I.e the first 10 participants must arrive at the venue and commence at the appointed time, the second batch will commence 1 hour later and the third batch will commence 1 hour after the 2nd batch and so on. The process will be discussed with you in detail in advance so you can organise your participants to arrive at the correct time.

Eligibility criteria	<p>Each participant must meet the eligibility criteria below.</p> <p>Participants must:</p> <ul style="list-style-type: none"> - 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 on the day & 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	<p>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.</p>
Participation is Voluntary	<p>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.</p>
Questions	<p>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.</p>
Use of Information	<p>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.</p> <p>Information from the research may also be used in academic journal articles and conference presentations before and after this date.</p>
Upsetting Issues	<p>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.</p>
Storage of Information	<p>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.</p>
Disposal of Information	<p>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</p>

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