



05 September 2022

Akiko Ura  
President  
Soma Optics Ltd.

Akiko Furuya  
International sales team,  
Fujihira Industry Co., Ltd  
[akiko.furuya@fujihira.co.jp](mailto:akiko.furuya@fujihira.co.jp)

By Email:

Dear Mr Akiko Ura and Mr Akiko Furuya

**Re: APPLICATION FOR APPROVAL OF:** SOMA S-7090 NIR for determining Intramuscular Fat percentage (IMF%) in Sheepmeat.

I refer to previous communications regarding the application from **SOMA Optics Ltd** (supplier) for AUS-MEAT Limited (AUS-MEAT) to consider the above equipment with respect to its suitability for measuring Intramuscular Fat Percentage (IMF%) in Sheepmeat carcasses in accordance with the requirements of the Australian Meat Industry Classification System (AUS-MEAT Language).

The Australian Meat Industry Language and Standards Committee (AMILSC), as the entity responsible for the approval of equipment used to measure this attribute, has met to consider the suitability of the **SOMA S-7090 NIR** (equipment) against the current AUS-MEAT Requirements for Approving Equipment guidelines and AMILSC Approved Guidelines for trial - Chemical IMF% in Sheepmeat.

The Committee has granted **APPROVAL** for the equipment for evaluating IMF% in Sheepmeat for the following IMF% range:

**IMF% Range 3.5% – 8.0%.**

The **Conditions of Approval** for use of the equipment in AUS-MEAT Accredited Establishments are as follows:

1. Supplier is required to validate its technology on an annual basis or as requested by the AMILSC by demonstrating its prediction of IMF% in a population of Sheep carcasses that match the phenotypic range in IMF% for which it is accredited.
2. Equipment to be used at the 12<sup>th</sup> / 13<sup>th</sup> Rib site as demonstrated in the trial.
3. The approval status applies to the equipment hardware / software versions **SOMA S-7090 NIR / 02.17**
4. AUS-MEAT is notified of (and approves) the modification of any hardware and software changes.
5. The supplier is required to ensure that the equipment is updated to changes to industry standards (AUS-MEAT Language) as amended from time to time.



6. The supplier is required to ensure that the equipment is updated to changes to the AUS-MEAT Requirements for Approving Equipment guidelines and AMILSC Approved Guidelines for trial - Chemical IMF% in Sheepmeat as amended from time to time.
7. Approval of equipment will be rescinded where the equipment hardware or software no longer meets industry standards (AUS-MEAT Language) or AMILSC Approved Guidelines for trial - Chemical IMF% in Sheepmeat current at the time of review.
8. Any promotional material which refers to AUS-MEAT or this notice of Approval for the equipment must be presented to AUS-MEAT by the supplier for approval prior to release.
9. That upon request, the supplier must provide or facilitate AUS-MEAT with access to a current version of the equipment.
10. The equipment supplier is to advise each AUS-MEAT Accredited Establishment seeking to use the equipment that they must first apply to AUS-MEAT for site-specific approval before commencement of commercial use.
11. Each AUS-MEAT Accredited Establishment seeking to use the equipment must include the process of equipment calibration, cleaning and monitoring within their Quality Management System (QMS). This equipment and QMS will be reviewed during ongoing AUS-MEAT compliance audits of the establishment. Failure to maintain the QMS to the approved system definition and/or calibration requirements may result in AUS-MEAT withdrawing or suspending approval for that system.
12. All conditions of this approval are subject to audit by AUS-MEAT at its discretion.

Regards

A handwritten signature in black ink, appearing to be 'Ben Robinson', written over a faint circular stamp or watermark.

Ben Robinson  
General Manager - Meat Standards & Training Services  
AUS-MEAT Limited.