

Program Naracoorte, 28 June 2022

| Time | Session | |
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| 8.00am | Registration desk opens, tea and coffee available | |
| 8.45am | Welcome to MeatUp , housekeeping and forum schedule <i>Pinion Advisory, plus MeatUp SA Producer Working Group</i> | |
| 9.00am | MLA welcome and market update <i>Sarah Strachan, Group Manager Adoption and Commercialisation Meat & Livestock Australia</i> | |
| 9.30am | Hold 'em, fold 'em, walk or run? – The Kenny Rogers approach to livestock systems <i>John Francis, Agrista</i> | |
| 10.20am | Morning tea | |
| 10.50am | The Australian red meat market risks and opportunities <i>Matt Dalglish, Thomas Elder Marketing</i> | |
| 11.35am | MLA carbon neutral 2030 (CN30) project update <i>Margaret Jewell, Carbon Neutral 2030 (CN30) Manager, Meat & Livestock Australia</i> | |
| 12.05pm | Watch a virtual farm tour filmed on farm at South Killanoola, Bool Lagoon, SA <i>Featuring interviews Dean Eastwood and The Seymour Family</i> | |
| 12.30pm | Lunch | |
| 1.30pm | Red meat eating quality – what can be done on-farm to manage and reduce the incidence of dark cutting beef <i>Peter McGilchrist, University of New England</i> | |
| | Concurrent sessions | |
| | Room 1 | Room 2 |
| 2.15pm | Objective measurement informing feedback to improve productivity <i>Richard Apps, Meat & Livestock Australia</i> | Turning grass to dollars <i>Tim Prance, T Prance Rural Consulting</i> |
| 2.50pm | How to shop for the best sire to accelerate your beef business <i>Hamish Chandler, Meat & Livestock Australia</i> | Learn what new traits are available for ram buyers and breeders <i>Emma McCrabb, Sheep Genetics</i> |
| 3.25pm | Afternoon tea | |
| 3.50pm | Red meat supply chain panel session <i>Facilitator – Sarah Strachan, Meat & Livestock Australia</i> <i>Mark Inglis, JBS; Ben Davies, Thomas Foods International; David Woolard, Teys and Peter McGilchrist, University of New England</i> | |
| 4.30pm | Wrap up <i>Pinion Advisory</i> | |
| 4.45pm | Networking, canapes and drinks <i>Featuring a demonstration by MLA Corporate Chef, Julie Ballard</i> | |
| 7.00pm | Close | |

* While we intend for this event to be primarily in-person, we continue to observe the current travel restrictions and health advice. The forum will run in accordance with State and Federal Government restrictions and advice. Seating plans, hygiene cleaning plans and hand sanitiser are in place to help you adhere to social distancing and hygiene guidelines. Participants will be required to provide phone contact details to MLA for contact tracing purposes if required. If you, or anyone you know, have been in contact with someone who has been asked to self-isolate or if you are feeling flu-like symptoms, please do not attend the forum. If circumstances require this event to be rescheduled, registrations (and any accompanying fees paid) will be transferred to the new date. In accordance with the MLA Terms and Conditions refund of registration fees will be paid to those unable to make the new date upon receipt of written notification of your inability to attend. If the event is cancelled, MLA will refund any registration fee you have paid. If there's any changes to COVID restrictions prior to the event that prevent any speaker from participating, a substitute speaker or topic may be included in the program without notice.