

Information sheet CSU Sensory Testing



Individual volunteer participant

INFORMATION STATEMENT

Consumer sensory evaluation of meat products

Researchers:

*Dr Michael Campbell, Researcher,
Charles Sturt University*

*Rod Polkinghorne, OAM, Birkenwood
International.*

Veronika Vicic, PhD candidate

Zahra Naqvi, PhD candidate

Technical support:

*Charmaine Carlisle, Technical Manager,
Life Science and Health*

*Myf Clark, Technical Supervisor CSU
Meat Sensory Testing*

*Stephanie Sayers, Technical Officer CSU
Meat Sensory Testing*

Participant invitation

Individuals are invited to voluntarily participate in a research study on meat products.

Sample size of each survey group is sixty consumers.

Data collection is collated in both smaller session sizes of three groups of twenty people or one group of sixty people.

What is the purpose of this study?

Purpose of study is to gather consumer sensory evaluation of beef or lamb meat samples using Meat Standards Australia protocols.

The consumer evaluation data is part of quality assurance on meat grading systems in Australia.

This research:

Participants provide us with a completed questionnaire after taste testing seven beef or lamb

samples. The data that CSU 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.

Individual requirements:

1. Aged 18 years and above.
2. No conflict of interest in participating in the research.
3. Are able to attend a survey session that will take between 45 minutes to an hour.
4. Be regular consumers of beef/lamb (ie at least once a fortnight).
5. Willing to eat beef/lamb cooked medium-rare to medium-well done(will be pink in the middle).
6. Be untrained in this process and not have participated in a CSU/UNE/MSA Taste Testing event within the last 6 months for the same type of meat (ie. cannot do two lamb testings in a six month period but could do a beef and a lamb taste testing in the same six month period).
7. Provide your group with a substitute participant if they are unable to make it to the event on time.
8. Not suffering from any medical condition precluding the consumption of cooked meat.
9. Willing to eat/drink a palate cleanser, such as diluted apple juice and or a plain cracker (or rice cracker for gluten intolerant) as it is required to do so in between samples.

What does this study involve and why have I been invited to participate in this study?

Each individual participant will be taste testing seven small individual pieces of cooked beef or lamb samples.

As part of this study a questionnaire will be filled out, that **excludes** individual personal details. At no time will identifying details for participants be recorded.

Survey groups (60 individual participant, known as consumer responders) will be paid a one off donation for their time as **volunteers** to the study the set amount as a group, and never individually;

1. \$1000 for 60 consumers, or alternatively;
2. \$300 per session group of 20 consumers.

*No payment will be made unless the surveys have been completed. Funding for these projects is provided by Meat and Livestock Australia. Conflict of interest and potential coercion is mitigated by eliminating potential bias.

Data collection process:

Meat is processed for data collection in food safe certified areas, including certified processing plants and then prepared in food safe accredited laboratories with no exposure to

known allergens. Meat product is supplied by individual research projects that are approved of by Charles Sturt University's Animal Care and Ethics Committee to be consumer sensory evaluated.

Survey sessions will be held in appropriate locations to serve food, with staff supervised with at least one certified Food Safety Supervisor present.

Meat product is cooked adhering to the MSA protocol standard (ensuring the meat is cooked to a standard temperature and time). Temperature checks on the cooked meat are conducted to ensure even and safe cook methods for consumers. A certified first aid officer will also be on site.

Are there risks and benefits to me in taking part in this study?

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.

How is this study being paid for?

Funding for these projects is provided by Meat and Livestock Australia through industry levy funds. Strict protocols are adhered to by both the funding body as a government agency and Charles Sturt University.

Will taking part in this study (or travelling to) cost the organisation?

The venue will be set at an appropriate location for the group to easily participate in, such as the CSU Food Bowl.

It is up to the group and individuals to be able to arrange transport to and from the venue.

There is **no cost** to be able to participate in the survey.

What if I don't want to take part in this study?

Participation in this research is entirely your choice. Only those people who give their informed consent will be included in the project.

What if I participate and want to withdraw later?

Anonymously collected data cannot be withdrawn. Consent forms are to be signed before any questionnaires are handed out to be completed. If consent is not given, the participant will not be able to complete the survey.

How will my confidentiality be protected?

Storage of Information:

Hardcopy questionnaires will be held in secure storage by the lead research organisation (Charles Sturt University). Any electronic data will be kept on the server at Charles Sturt

University, or as determined by the specific project agreement. Only the research team and funding bodies will have access to the data, none of which contains identifying 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. All information can be accessed by MSA at any given time and information will be held confidential following confidentiality agreements.

This project has been approved by the Human Research Ethics Committee of the Charles Sturt University (**Approval No H19396, Valid to 3/02/2023**)

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What should I do if I want to discuss this study further before I decide?

If you would like further information please contact project supervisor Myf Clark or Charmaine Carlisle via email, meat@csu.edu.au or by phone on 02 6933 4597.

Who should I contact if I have concerns about the conduct of this study?

Charles Sturt University's Human Research Ethics Committee has approved this project. If you have any complaints or reservations about the ethical conduct of this project, you may contact the Committee through the Ethics and Compliance Unit via the following contact details:

The Governance Officer
Human Research Ethics Committee
Ethics and Compliance Unit
Locked Bag 588
Wagga Wagga NSW 2678
Te: (02) 6933 4213
Email: ethics@csu.edu.au

Any issues you raise will be treated in confidence and investigated fully and you will be informed of the outcome.

Conclusion

Thank you for considering this voluntary research participant invitation. This information sheet is for you to keep.