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## HAND-HELD KNIVES FOR THE MEAT INDUSTRY

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**STANDARDS ASSOCIATION OF AUSTRALIA**

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**THE FOLLOWING SCIENTIFIC, INDUSTRIAL AND GOVERNMENTAL organizations and departments were officially represented on the committee entrusted with the preparation of this standard:**

Australian Council of Trade Unions  
Australian Meat Exporters Federal Council  
Australian Meatworks Federal Council  
Council of Australian Public Abattoir Authorities  
CSIRO, Meat Research Laboratory  
Department of Agriculture, N.S.W.  
Department of Agriculture, Vic.  
Department of Health, A.C.T.  
Department of Industrial Relations and Technology, N.S.W.  
Department of Labour and Industry, Vic.  
Department of Labour and Industry, W.A.  
Department of Labour Relations  
Department of Primary Industry  
Department of Productivity  
Meat and Allied Trades Federation of Australia  
Public Health Department, W.A.  
Safety Institute of Australia  
Trade Union Clinic and Research Centre Limited  
Victorian Meatworks Association

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**This standard, prepared by Committee SF/30, Safety in the Meat Industry, was approved on behalf of the Council of the Standards Association of Australia on 14 November 1979, and was published on 1 March 1980.**

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**AUSTRALIAN STANDARD**

**HAND-HELD KNIVES  
FOR THE MEAT  
INDUSTRY**

**AS 2336—1980**

First published ..... 1980

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AS 2336-1980

## PREFACE

This standard was prepared by the Association's Committee on Safety in the Meat Industry under the direction of the Safety Standards Board.

The standard specifies the materials, design and construction considered essential to the safe use and application of hand-held knives in the meat industry. It also takes account of occupational safety and health requirements and the relevant requirements applied by the competent authorities responsible for food processing. However, attention is drawn to the need to ensure compliance with any additional requirements of the relevant inspecting authorities.

This standard may require reference to the following Australian standards:

- |         |  |
|---------|--|
| AS 1442 | Carbon Steels and Carbon-manganese Steels—Hot-rolled Bars and Semi-finished Products |
| AS 1444 | Wrought Alloy Steels of the AISI-SAE H and Standard Steels Types                     |
| AS 1449 | Stainless and Heat-resisting Steel Plate, Sheet and Strip (Coils and Cut Lengths)    |
| AS 1815 | Method for Rockwell Hardness Test Part 1—Testing of Metals                           |
| AS 1817 | Method for Vickers Hardness Test Part 1—Testing of Metals                            |
| AS 1874 | Aluminium Ingots and Aluminium Alloy Ingots and Castings                             |
| AS 1999 | Liquid Detergents for Household Hand Dishwashing                                     |
| AS 2056 | Code of Practice for Safety in the Meat Industry                                     |
| AS B161 | Charts for Approximate Comparison of Hardness Scales for Steels                      |

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# STANDARDS ASSOCIATION OF AUSTRALIA

## Australian Standard for

## HAND-HELD KNIVES FOR THE MEAT INDUSTRY

**1 SCOPE.** This standard specifies requirements for the materials, design, and construction of hand-held knives for use in the meat industry.

**NOTES:**

1. The standard does not apply to mechanically operated knives such as air knives.
2. Guidance on the safe use of knives in the meat industry is given in AS 2056.

**2 DEFINITIONS.** For the purpose of this standard, the following definitions apply:

**2.1 Meat industry**—the trade of processing and distributing meat and meat products.

**2.2 Tang**—that part of the blade to which the handle is attached.

(a) *Full tang*—a tang that extends for the full length of the handle.

(b) *Three-quarter tang*—a tang that extends approximately 75 percent of the length of the handle.

(c) *Half tang*—a tang that extends approximately 50 percent of the length of the handle.

**2.3 Scale handle**—a handle that fits around a flat tang and is securely attached by means of rivets.

**2.4 Moulded handle**—a one-piece handle that completely encloses the tang and is bonded during moulding to the tang.

**2.5 Effective blade length**—the distance between the heel of the blade and a line that is perpendicular to the longitudinal axis of the knife and passes through the tip of the blade.

**3 CLASSIFICATION.** Hand-held knives shall be classified according to the length of the tang as follows:

(a) Full-tang knife.

(b) Three-quarter-tang knife (may be abbreviated to 3/4-tang knife).

(c) Half-tang knife (may be abbreviated to 1/2-tang knife).

**4 MATERIALS OF CONSTRUCTION.**

**4.1 Blades.** Blades shall be made from either martensitic stainless steel or plain carbon steel as follows:

(a) Stainless steel complying with the requirements for Grade 420 steel as specified in AS 1444 or AS 1449, except that chromium limits up to 18 percent are permissible.