

FOOD TECHNOLOGY ASSOCIATION OF AUSTRALIA

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SUBMISSION

5 February 2015

Attention: **Project Manager – Consultation Paper Completing the Review of Microbiological Criteria:**
Food Standards Australia New Zealand
Box 7186,
Canberra BC,
ACT, Australia, 2610.

Re:– FSANZ Consult

FTA Australia has reviewed this [Consultation Paper](#) and endorses the following comments of the Technical Sub Committee:

Microbiological testing undertaken by industry included ingredient testing, shelf life testing and processing efficacy. They are used to prove the product is safe to use. High counts on an ingredient may mean the usual processing time is not enough to ensure product safety. The micro limits are used as absolute unless a test comes back within the two parameters (m and M) in which case further sampling/testing is undertaken to confirm/disprove the finding. Any more than counts than M will mean the product is not used.

We agree with the priority list established by FSANZ

If there are any queries regarding this submission, please contact the Technical Secretary of the Technical Committee, [REDACTED]

We would appreciate being maintained on the circulation list for any changes in this matter and to receiving notification of the next step concerning this [Consultation paper](#).

Yours sincerely,

Del Teesdale
PRESIDENT – FTA AUSTRALIA