

# FOOD TECHNOLOGY ASSOCIATION OF AUSTRALIA

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## SUBMISSION

25 October 2012

Attention: **Project Manager P1017**

Food Standards Australia New Zealand  
Box 7186,  
Canberra BC,  
ACT, Australia  
2610.

**Re: Criteria for *Listeria monocytogenes* – Microbiological Limits for Foods**

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

The Committee preferred Option 2 – no limits to appear in Standard 1.6.1 and presented the following supporting statements for their choice:

1. Use of Guidelines starting that food must be safe to eat at consumption and not have to meet specific *Listeria monocytogenes* levels, as at present in Standard 1.6.1.
2. The Committee had a minority view that a low level of *Listeria monocytogenes* was acceptable, provided that it is demonstrated by the food industry that controls are in place.
3. Food must be fit for purpose at point of consumption.
4. No other microorganism is as specifically listed as is *Listeria monocytogenes*.

[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 [Proposal](#).

Yours sincerely,

Jeroen Rens – President  
Food Technology Association - Australia