

FOOD TECHNOLOGY ASSOCIATION OF AUSTRALIA

P O BOX 4107,
FRANKSTON HEIGHTS,
VIC 3199
TEL/FAX: 03 5971 5817
EMAIL: fta@ftaus.com.au

SUBMISSION

Attention: **Project Manager – Application A1045**

17 April 2012

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

Re: Bacteriophage Preparation P100 as a Processing Aid – 2nd Call for Submissions

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

The Committee agreed that Bacteriophage Preparation P100 should be accepted as a substance to be permitted to be added to the nominated foods and food categories but did not accept Option 1 – to prepare a variation to Standard 1.3.3 – Processing Aids.

Instead the Committee advocated that Bacteriophage Preparation P100 should only be permitted in Standard 1.3.1 – Food Additives and hence packaged food would be labeled appropriately to indicate the presence of Bacteriophage Preparation P100.

The Committee based its decision on the following rationale:

1. Bacteriophage Preparation P100 is added directly to the final ready-to-eat food as sold.
2. Bacteriophage Preparation P100 is still active during some or all of the shelf-life of the food.
3. Labelling will inform consumers who should be made aware of this addition in the same way as other preservatives.
4. It is suggested that the Ingredient list could read “Preservative (Antimicrobial)” or “Preservative (Antilisterial)”.

If there are any queries regarding this submission, please contact Christa Lingham, the Technical Committee Chair, on fta@ftaus.com.au.

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 [Application](#).

Yours sincerely,

Jeroen Rens
PRESIDENT – FTA AUSTRALIA