

Food Standards (Proposal P1007 – Primary Production & Processing Requirements for Raw Milk Products) Variation

The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date specified in clause 3 of this variation.

Dated 22 June 2012



Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

1 Name

This instrument is the *Food Standards (Proposal P1007 – Primary Production & Processing Requirements for Raw Milk Products) Variation*.

2 Variation to Standards in the *Australia New Zealand Food Standards Code*

The Schedule varies the Standards in the *Australia New Zealand Food Standards Code*.

3 Commencement

This variation commences on 28 June 2012.

SCHEDULE

[1] *Standard 4.2.4 is varied by omitting clause 16, substituting –*

16 Processing of dairy products to make cheese and cheese products

(1) Milk used to make cheese or cheese products must be processed –

- (a) in accordance with subclause 15(1); or
- (b) by being held at a temperature of no less than 64.5°C for a period of no less than 16 seconds, and the cheese or cheese product stored at a temperature of no less than 7°C for a period of no less than 90 days from the date of processing.

(2) Dairy products used to make cheese or cheese products must be processed –

- (a) in accordance with subclause 15(3); or
- (b) using a heat treatment that uses a combination of time and temperature of equal or greater lethal effect on any pathogenic micro-organisms in the dairy product achieved by paragraph 16(1)(b).

(3) However, milk or dairy products used to make cheese or cheese products do not need to be processed in accordance with subclauses 16(1) and 16(2) if the cheese or cheese product is processed –

- (a) such that –
 - (i) the curd is heated to a temperature of no less than 48°C; and
 - (ii) the cheese or cheese product has a moisture content of less than 39%, after being stored at a temperature of no less than 10°C for a period of no less than 120 days from the date of processing; or
- (b) in accordance with clause 1 of Standard 4.2.4A.

[2] *Standard 4.2.4A is varied by –*

[2.1] *omitting from the Table to clause 1 –*

Gruyere, Sbrinz or Emmental cheese	The <i>Ordinance on Quality Assurance in the Dairy Industry</i> of the Swiss Federal Council of 18 October 1995	
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[2.2] *omitting the Editorial note following clause 1, substituting –*

Editorial note:

Clause 4 of Standard 1.2.4 requires ingredients to be declared using the common name of the ingredient, or a name that describes the true nature of the ingredient, or if applicable a generic name. This requirement means that in relation to cheese made from unpasteurised milk, the ingredient declaration should include a statement that the milk is unpasteurised, and in the case of cheese made other than from cow's milk, should also include the common name of the species from which the milk is sourced.