



### **Food (Uncooked Comminuted Fermented Meat) Standard 2008**

Pursuant to section 11C of the Food Act 1981, I, Lianne Dalziel, Minister for Food Safety, issue the following standard for the purpose of setting requirements relating to uncooked comminuted fermented meat.

Issued at Wellington this 3rd day of June 2008

[signed]

Hon Lianne Dalziel  
Minister for Food Safety

Certified in order for signature

[signed]

Solicitor

Legal Services

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#### 1 Title

This standard is the Food (Uncooked Comminuted Fermented Meat) Standard 2008.

#### 2 Commencement

This standard comes into force on 1 December 2008.

#### 3 Interpretation

- (1) In this standard, unless the context otherwise requires, —

**back slopping** means using the partially fermented batter from a previous batch to initiate fermentation in a subsequent batch

**batter mix** means all the ingredients in an uncooked comminuted fermented meat recipe that have been combined prior to filling a casing

**fermentation** means, in relation to a batter mix, the anaerobic breakdown of sugar into lactic acid within the mix

**maturation** means the process of ageing an uncooked comminuted fermented meat in order to promote drying at a specified temperature and time

**New Zealand National Microbiological Database Programme** means the National Microbiological Database Programme provided for in the Animal Products (National Microbiological Database Specifications) Notice 2008, or any subsequent notice dealing with the same matters

**process lethality** means the total kill of *Escherichia coli* resulting from the fermentation and maturation process determined from predictive modelling or challenge studies

**starter culture** means a preparation of micro-organisms prepared for the purpose of fermenting meat which –

- (a) successfully competes for the nutrients in the meat medium; and
- (b) produces microbial inhibitors; and
- (c) is microbiologically safe; and
- (d) produces a controlled reduction in the pH of the meat mix

**UCFM** means a comminuted fermented meat which has not had its core temperature maintained at 65°C for at least 10 minutes or an equivalent combination of time and higher temperature during production

**validation** means the collecting of evidence obtained by the manufacturing company to confirm the UCFM manufacturing process meets the requirements of this standard

- (2) Terms used but not defined in these standards that are defined in the Food Act 1981 or the Animal Products Act 1999 have the same meaning as in those Acts.

#### **4 UCFM processing standard**

- (1) All UCFM must be processed in accordance with this standard.
- (2) The process of manufacturing UCFM must be subject to validation to ensure the number of *Escherichia coli* organisms in any UCFM at the end of a production process complies with the microbiological limits specified in Standard 1.6.1 of the Australia New Zealand Food Standards Code.

#### **5 *Escherichia coli* count for UCFM**

- (1) An *Escherichia coli* count for in-going raw meat ingredients used in processing UCFM must be known (to the 98th percentile) and be equivalent to, or below, the process lethality for the validated process.
- (2) The 98<sup>th</sup> percentile for an *Escherichia coli* count is determined by using the following:
  - (a) for meat produced in New Zealand:
    - (i) the New Zealand National Microbiological Database Programme; or
    - (ii) data provided by the company supplying the raw meat ingredients; or
    - (iii) data collected by the manufacturer of the UCFM:
  - (b) for meat imported into New Zealand:

- (i) an overseas data source equivalent to the New Zealand Microbiological Database Programme; or
  - (ii) data provided by the company supplying the raw meat ingredients; or
  - (iii) data collected by the manufacturer of the UCFM.
- (3) The number of *Escherichia coli* organisms in UCFM must be measured and recorded (verification) after the product has finished maturation and when the product is ready for sale at a frequency determined by the operator.

## **6 Starter culture and controlled temperature**

- (1) Fermentation of UCFM must be initiated by a starter culture.
- (2) Meat and batter mix used in processing UCFM and stored before fermentation must be stored at 5°C or colder.

## **7 Processor to monitor and record certain matters**

- (1) A processor must monitor and record the following matters during the processing of the UCFM for each batch:
  - (a) the temperature and time of fermentation of the UCFM; and
  - (b) the temperature and time of maturation or drying of the UCFM; and
  - (c) the temperature and time of smoking of the UCFM (if applicable).
- (2) A processor of UCFM must monitor and record the pH and water activity of UCFM during processing.

## **8 Records**

Any records generated from the UCFM production process must be kept for four years.

## **9 Prohibition on back slopping**

A processor must not use back slopping in processing UCFM.

## **10 Processor may reprocess compliant product**

A processor may only reprocess fully processed compliant product (e.g. salami ends and trim)

## **11 Corrective actions**

A processor must document and undertake corrective actions where verification and monitoring in accordance with clause 5 and clause 7 indicates non-compliance.

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### *Explanatory note*

This standard, which comes into force on 1 December 2008, sets requirements for the processing of UCFM (including, without limitation, products such as salami and beer sticks). UCFM is also a prescribed food under Food (Prescribed Foods) Standard 2007.

This standard has been developed because when NZFSA completed an assessment of the existing data and information on the pathogen, shiga-like toxin producing *Escherichia coli*, found in raw meat used in UCFM products it identified that the current level of control during production of UCFM products, in some premises in New Zealand, was insufficient to assure safety.

### **Food Standards subject to Regulations (Disallowance) Act 1989**

Food standards, including this standard, are subject to the Regulations (Disallowance) Act 1989. Any person has the right to make a complaint about a food standard to the Regulations Review Committee.

### **Availability of food law**

An outline of New Zealand food law, including copies of New Zealand Food Standards, and further advisory information on these standards, can be viewed on the New Zealand Food Safety Authority ("NZFSA") web site: <http://www.nzfsa.govt.nz> or can be obtained from the NZFSA Policy and Standards Group, PO Box 2835, Wellington.

Copies of all New Zealand food law, including food standards, can be viewed free of charge at NZFSA, 86 Jervois Quay, Wellington, or purchased from:

- Bennetts, Commerce House, 360 Queen Street , Auckland, Ph (09) 377 3496, Fax (09) 377 3497
- Whitcoulls, Shop 42 Centre Place, PO Box 928, Hamilton, Ph (07) 839 6305, Fax (07)834 3520
- Bennetts on Broadway, PO Box 138, Palmerston North, Ph (06) 358 3009, Fax (06)358 2836
- Bennetts Government Bookshop, PO Box 5334, Wellington, Ph (04) 499 3433, Fax (04) 499 3375
- Whitcoulls, Cashel Street, Private Bag, Christchurch, Ph (03) 379 7142, Fax (03) 377 2529
- Whitcoulls George Street, PO Box 1104, Dunedin, Ph (03) 477 8294, Fax (03) 477 7869.

The Food Standards Code can be viewed on the Food Standards Australia New Zealand web site: <http://www.foodstandards.govt.nz> or can be viewed free of charge at NZFSA, 86 Jervois Quay, Wellington. Copies of the Code, or amendments to the code, can be purchased by subscription from: ANSTAT, PO Box 447, South Melbourne, VIC 3205, Australia, <http://www.anstat.com.au>, email [foodcode@anstat.com.au](mailto:foodcode@anstat.com.au) Ph +61 3 9278 1144.