



SANFORD LIMITED
SUSTAINABLE SEAFOOD

27th April 2012

Food Standards Australia New Zealand
PO Box 10559
The Terrace
WELLINGTON 6143
NEW ZEALAND

To whom it may concern

Submission Application A1045: Bacteriophage Preparation P100 as a Processing Aid

Sanford Limited as a major processor of ready-to-eat seafood supports the preferred approach taken by FSANZ to assess the use of bacteriophage preparation called P100 as a processing aid for ready-to-eat foods to reduce levels of *Listeria monocytogenes*. The use of the processing aid would form a useful tool as part of Good Manufacturing Practices

We support the Preferred Approach suggested to prepare a draft variation to the Table to clause 14 of Standard 1.3.3 – Processing Aids to add *Listeria* phage P100 as an approved processing aid for the surface treatment of solid ready-to eat meat and meat products (including poultry), fish and fish products, fruit and fruit products, vegetables and vegetable products and cheese.

To prepare a draft variation to Standard 1.3.4 – Identity and Purity to include a specification for P100 in the Schedule.

We support the requirements for Processing aids permitted under Standard 1.3.3 are exempt from labelling under subclause 3(d) of Standard 1.2.4 – Labelling of Ingredients.

Regards
Kim Thompson
Sanford Quality Manager

