

SUPPORTING DOCUMENT 1

PROPOSAL P1007 – PRIMARY PRODUCTION & PROCESSING REQUIREMENTS FOR RAW MILK PRODUCTS

Requirements in the Code relating to milk and dairy products

Processing requirements for milk and dairy products

Processing requirements for milk and dairy products are specified in Standard 4.2.4 – Primary Production and Processing Standard for Dairy Products:

Clause 15 requires milk that is to be sold as liquid milk or used in the manufacture of dairy products to be pasteurised (or equivalently processed).

Clause 16 allows alternative processing requirements to pasteurisation for cheese production, including thermisation (in combination with ripening) and curd cooking¹ in combination with ripening and minimum moisture content (which allows for the sale of very hard grating cheeses produced from raw milk).

Standard 4.2.4A – Primary Production and Processing Standard for Specific Cheeses permits the sale of four raw milk cheeses produced in accordance with French (Roquefort cheese) or Swiss regulations (Swiss Gruyere, Sbrinz, Emmental).

In addition to the processing provisions, Standard 4.2.4 specifies through chain food safety requirements which require dairy primary production businesses, dairy transport businesses and dairy processing business to control food safety hazards by implementing a documented food safety program.

Other requirements for milk and dairy products

Microbiological limits

Standard 1.6.1 – Microbiological Limits for Food specifies a number of microbiological limits for unpasteurised milk, butter made from unpasteurised milk and certain raw milk cheeses. This includes limits for *Campylobacter*, coliforms, *Escherichia coli*, *Listeria monocytogenes*, *Salmonella*, coagulase-positive staphylococci and Standard Plate Count.

Labelling

Generic labelling requirements in Part 1.2 of the Code apply to the labelling of milk and dairy products, for example:

- mandatory warning and advisory statements and declarations (Standard 1.2.3)
- labelling of ingredients (Standard 1.2.4)
- date marking (Standard 1.2.5)
- directions for use and storage (Standard 1.2.6).

There is currently a specific requirement in Standard 1.2.3 – Mandatory Warning and Advisory Statements and Declarations to label unpasteurised milk and liquid milk products with a statement to the effect that the product has not been pasteurised.

¹ Curd cooking is the application of heat to cheese for technical purposes such as expelling moisture.