

## Seamons, Colleen

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**From:** Trish Veitch <trishv11@gmail.com>  
**Sent:** Thursday, 22 September 2011 10:44 PM  
**To:** standards management  
**Subject:** Re: FSANZ Notification Circular - Subscribers [17-11] [20 Sep 11] [Sec: UNCLASSIFIED]

**Follow Up Flag:** Follow up  
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**Categories:** Blue Category

FSANZ

I think it's great to use phage against L. monocytogenes as they are so specific to the bacterium and will not harm people in any way. Great stuff

Trish Veitch  
Cookery and Microbiologist  
The Gordon Tafe

On 20 September 2011 11:19, standards management <[standards.management@foodstandards.gov.au](mailto:standards.management@foodstandards.gov.au)> wrote:

> Dear Subscriber

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> Please see the latest Notification Circular (17-11) published on 20 September 2011.

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> The Circular summarises work currently being undertaken by FSANZ including:

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> • Application A1045 – Bacteriophage Preparation P100  
> as a Processing Aid (call for public comment)

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> • Application A1065 – Packaging Size for  
> Phytosterol-enriched Milk

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> • Application A1066 – Food derived from  
> Herbicide-tolerant Maize MON87427

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> Regards

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