

FOOD TECHNOLOGY ASSOCIATION OF AUSTRALIA

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SUBMISSION

20 October 2015

Attention: **Project Manager – A1111**
Food Standards Australia New Zealand
Box 7186,
Canberra BC,
ACT, Australia, 2610.

Re: Bacteriophage S16 & FO1a as a Processing Aid

FTA Australia has reviewed this [Application](#) and endorses the following comments of the Technical Sub Committee:

The Committee agreed that the mixture of two bacteriophages, i.e. ‘S16’ and ‘FO1a’ known as “Salmonalex™” should be accepted as a Processing Aid, by amending Schedule S3-32(2) and also Schedule 18, subsection S18-9. There was one related query raised:

1. The question of the use of soy peptone during manufacture and the possible subsequent labelling requirement re presence or absence of GMP should not remain an open situation to be addressed by users of the Bacteriophage but should be clarified by the Applicant so that users are not placed in a position of uncertainty and potential prosecution, etc. Labelling issues in this instance of GMP can only be assessed by the manufacturers of the Bacteriophage.

The question raised, is whether the soy protein from the peptone growth media actually carries over into the Bacteriophage and thence into the treated meat product? If this occurs, what are the levels of GMP to be expected at the recommended levels of use?

2. The question is further begged as to whether this situation is addressed in the FSANZ Application Manual and therefore should be notified in the Application?

If there are any queries regarding this submission, please contact the Technical Secretary, [REDACTED]

We would appreciate being maintained on the circulation list for any changes in this matter and to receiving notification of the next step concerning this [Application](#).

Yours sincerely,

Del Teesdale
PRESIDENT – FTA AUSTRALIA