

Submission on Application A1113. Extension of the use of Propionates in Processed Meat

Submitted by:

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[REDACTED]
[REDACTED]
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Thank you for the opportunity to comment on application A1113

[REDACTED], for the last 18 years I have been the National Technical Manager at Tegel Foods Ltd – the largest poultry processor in New Zealand – and have recently stepped back into a Technical Advisor role prior to my imminent retirement. I am a Fellow of the New Zealand Institute of Food Science and Technology and spent two years as the chair of the New Zealand branch of the International Association for Food Protection.

Tegel Foods Ltd became interested in a substitute for the current preservative systems (based on sodium metabisulphite) used on long shelf life cooked and chilled Ready To Eat poultry products. Our trials of many different compounds indicated that sodium propionate would be the most viable alternative based on efficacy and low impact on the organoleptic properties of the products trialled.

We instigated a challenge study using sodium propionate on a range of products inoculated with Listeria and spoilage organisms that had caused problems in the past. [REDACTED]

[REDACTED]
[REDACTED]
[REDACTED]

Tegel Foods Ltd therefore supports application A1113 and we look forward to being able to use the compound in our products in the future.

Thank you again for the opportunity to comment.

[REDACTED]
Technical Advisor
Tegel Foods Ltd