



AV HS (16)

17 May 2013

Dear Importers,

USE OF ANTIMICROBIAL AGENTS ON MEAT & POULTRY PRODUCTS FROM AUSTRALIA AND CANADA

In the past, AVA did not allow chemical decontamination or use of chemical compounds on meat and poultry products from Australia and Canada. We have conducted a review and approved several chemical compounds which may be used as antimicrobial washes, sprays, rinses and dips on meat and poultry products from Australia and Canada.

2 The lists of approved chemicals¹ that can be used on meat and poultry products from Australia and Canada are as follows.

Australia	Canada
Blends of lactic acid, citric acid and potassium hydroxide	Blends of lactic acid, citric acid and potassium hydroxide
Lactic acid	Lactic acid
Sodium hypochlorite	Sodium hypochlorite
Calcium hypochlorite	Calcium hypochlorite
Peroxyacetic acid*	Peroxyacetic acid*
Citric and Hydrochloric acid solution adjusted to pH 0.5-2	
Ammonium hydroxide	
Acetic acid	

*as blend of peroxyacetic acid, octanoic acid, acetic acid, hydrogen peroxide, peroxyoctanoic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP).

¹ The final list of approved antimicrobial agents (8 for Australia and 5 for Canada) is based on the application of the respective countries and is in line with what is officially approved for use by the competent authorities in Australia and Canada.

3 The approval of these antimicrobial agents is under the following conditions:

- a) The chemicals used in the antimicrobial treatment have been evaluated by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and found to be safe for the prescribed use, and have been allocated an Acceptable Daily Intake (ADI) of “not specified”.
- b) The dosage levels of chemicals used in the antimicrobial treatment do not exceed maximum permitted levels (see Annex).
- c) There are no residues of the antimicrobial treatment, or any by-products, on the final meat product.

4 Please feel free to contact Mr. Herman Teo (63257828, herman_teo@ava.gov.sg) should you require any further clarifications.

Yours sincerely

Li Lu
Executive Manager (Food)
Quarantine & Inspection Group
For Director-General
Agri-Food and Veterinary Services

This is a computer-generated letter and no signature is required.

Annex

Maximum permitted usage levels are shown in the table below.

Chemical	Maximum permitted usage levels
a) Blends of lactic acid, citric acid and potassium hydroxide.	Applied as a spray not exceeding 2.5% by weight
b) Lactic acid.	Up to 2.5% solution by weight
c) Sodium hypochlorite	Up to 50 ppm applied as a spray measured prior to application
d) Calcium hypochlorite	Up to 50 ppm applied as a spray measured prior to application
e) Peroxyacetic acid [as blend of peroxyacetic acid, octanoic acid, acetic acid, hydrogen peroxide, peroxyoctanoic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)]	220 ppm of peroxyacetic acid and 75 ppm of hydrogen peroxide will be allowed for use on meat and up to 220 ppm of peroxyacetic acid, 110 ppm of hydrogen peroxide and 13 ppm of HEDP on poultry
f) Citric and Hydrochloric acid solution adjusted to pH 0.5-2.	Applied as a spray or dip for a contact time of 2 to 5 seconds
g) Ammonium hydroxide.	(according to good manufacturing practices)
h) Acetic acid.	Up to 2.5% solution applied as a spray measured prior to application