OUTCOME: 1 – Population Health

Topic: Acetic Acid use in Kangaroo Meat

Type of Question: Written Question on Notice

Senator: Rhiannon, Lee

Question:

a) Is kangaroo meat for Australian markets treated with acetic acid?

b) May I have testing protocols for acetic acid, and details of what are considered acceptable levels of acetic acid in kangaroo meat?

Answer:

a) Food Standards Australia New Zealand is not aware of the extent of use of acetic acid in the production of kangaroo meat.

b) The *Australia New Zealand Food Standards Code* permits the use of acetic acid in food at levels that are necessary to achieve a function in the manufacture of that food (good manufacturing practice; GMP). No maximum limits are prescribed for acetic acid in the Code.