

Senate Community Affairs Committee

ANSWERS TO ESTIMATES QUESTIONS ON NOTICE

HEALTH PORTFOLIO

Supplementary Budget Estimates 2013-14, 20 November 2013

Question: E13-197

OUTCOME: 1 – Population Health

Topic: Zoonotic Diseases in Kangaroo Meat

Type of Question: Written Question on Notice

Senator: Rhiannon

Question:

- a) Is FSANZ aware that the commercial kangaroo industry is heavily promoting kangaroo meat as a gourmet meat, best served undercooked, to the food and cooking industry and to consumers, including in its marketing "Roocipes" recipe book funded by the RIRDC?
- b) Does this concern FSANZ?
- c) What is FSANZ's role in ensuring that industry does not risk public health by promoting risky food preparation with regards to kangaroo?
- d) What is FSANZ's role in ensuring Australian customers are aware of the potentially serious health risks of eating undercooked kangaroo meat?

Answer:

a) and b)

No, Food Standards Australia New Zealand (FSANZ) was not previously aware of the current promotion of kangaroo meat and the recipe book, 'Roocipes'. Current consumer advice is that all whole cuts of red meat (including kangaroo) can be cooked to preference.

- c) FSANZ develops and maintains the Australia New Zealand Food Standards Code (the Code) but is not an enforcement agency. The harvesting of kangaroos, their primary processing and sale are regulated under state and territory laws and enforced by state and territory enforcement agencies.
- d) FSANZ has no specific role in advising Australian consumers about cooking food, including meat. FSANZ is a member of the Food Safety Information Council, which is the leading disseminator of community targeted food safety information. The Council is a non-profit entity supported by the Department of Health, FSANZ, state and territory health and food safety agencies, local government, and leading professional, industry and community organisations.