

Senate Community Affairs Committee

ANSWERS TO ESTIMATES QUESTIONS ON NOTICE

HEALTH PORTFOLIO

Additional Budget Estimates 2014-2015, 25 February 2015

Ref No: SQ15-000171

OUTCOME: 1 – Population Health

Topic: Zoonotic diseases in kangaroo meat

Type of Question: Written Question on Notice

Senator: Rhiannon, Lee

Question:

May I have an update on which zoonotic diseases present in kangaroo meat are required by FSANZ to be tested: That is, is kangaroo meat required to be tested for the following zoonotic diseases: *T. gondii*; *Cryptosporidium cuniculus*; *Echinococcus granulosus*?

Answer:

Standard 1.6.1 – Microbiological Limits in Food in the *Australia New Zealand Food Standards Code* (the Code) does not contain any microbiological limits for raw meat, including kangaroo. Accordingly, there is no requirement for testing of *T. gondii*; *Cryptosporidium cuniculus*; *Echinococcus granulosus* under the Code.

The safety of meat and meat products in Australia is currently implemented through reference to Australian Standards (e.g. *AS 4696-2007- Hygienic Production and Transportation of Meat and Meat Products for Human Consumption*) under various state and territory Acts and Regulations. Standard 1.6.2 in the Code sets out requirements for the processing of certain meat products, while Standard 4.2.3 covers the primary production and processing requirements of meat products.

FSANZ evaluated food safety management in the meat supply chain under the Primary Production and Processing Standard for Meat and Meat Products (Proposal P1014). A main finding of the underpinning assessment work was that microbiological hazards associated with minor and wild game species (i.e. kangaroo) were consistent with those identified for other meat animals commonly consumed in Australia and are controlled by current meat processing requirements.