## MEMORANDUM

То	UCFM Manufacturers
CC	
Date	22 July 2009
From	Judy Barker Assistant Director (Production and Processing)

## GUIDELINE FOR THE PRODUCTION OF UNCOOKED COMMINUTED FERMENTED Subject MEATS (UCFM) PRODUCTS

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This "Guideline for the Production of Uncooked Comminuted Fermented Meats (UCFM) Products" has been developed to assist UCFM Manufacturers and interested parties understand and meet the technical requirements of the Food (Uncooked Comminuted Fermented Meat) Standard 2008. It has also been developed to assist verifiers and auditors involved in checking compliance with this Standard.

The Food (Uncooked Comminuted Fermented Meat) Standard 2008 came into effect on 1 December 2008. This Standard must be met by all operators under the Food Act 1981 and the Animal Products Act 1999 who manufacture Uncooked Comminuted Fermented Meat (including, without limitation, products such as salami and beer sticks). The Standard focuses mainly on processing requirements for the control of pathogenic bacteria, particularly shiga-like toxin producing *Escherichia coli*.

The guideline was developed by NZFSA in consultation with the processed meat industry. Following formal stakeholder consultation and consideration of the comments received, NZFSA is now issuing the guideline. With its release, Operators who are processing UCFM products are encouraged to review their UCFM processes over the next month to ensure that all aspects of the Standard are being met. For risk management programme Operators under the Animal Products Act, a change to a critical limit will require a significant amendment to the programme.

Yours faithfully

Judy Barker Assistant Director (Production & Processing) New Zealand Standards