

Australia New Zealand Food Standards Code – Standard 2.2.1 – Meat and meat products

2.2.1—5 Requirements for food sold as dried meat or cured and/or dried meat flesh in whole cuts or pieces, manufactured meat or processed meat

- 0.85. (1) A food that is sold as a dried meat must be dried to a water activity of no more than
- (2) A food that is sold as **cured** and/or dried meat flesh in whole cuts or pieces must contain not less than **160 g/kg of meat protein on a fat free basis**.
- (3) A food that is sold as manufactured meat must contain not less than 660 g/kg of meat.
- (4) A food that is sold as processed meat must contain not less than 300 g/kg of meat.

Schedule 15 Substances that may be used as food additives

	8	Meat and meat products (including poultry and game)	
	8.1	Raw meat, poultry and game	
	8.1.1	Poultry	
262		Sodium acetates	5 000
	8.2	Processed meat, poultry and game products in whole cuts or pieces	
		Additives permitted at GMP	
		Colourings permitted at GMP	
		Colourings permitted to a maximum level	
234		Nisin	12.5
243		Ethyl lauroyl arginate	200
280 281 282 283		Propionic acid and sodium and potassium and calcium propionates	GMP
	8.2.1	Commercially sterile canned cured meat	
249 250		Nitrites (potassium and sodium salts)	50
	8.2.2	Cured meat	
249 250		Nitrites (potassium and sodium salts)	125
	8.2.3	Dried meat	
200 201 202 203		Sorbic acid and sodium, potassium and calcium sorbates	1 500

249 250	Nitrites (potassium and sodium salts)	125	
	8.2.4 Slow dried cured meat		
249 250	Nitrites (potassium and sodium salts)	125	
251 252	Nitrates (potassium and sodium salts)	500	
	8.3 Processed comminuted meat, poultry and game products, other than products listed in item 8.3.2		
	Additives permitted at GMP		
	Colourings permitted at GMP		Not for sausage or sausage meat containing raw, unprocessed meat
	Colourings permitted in processed foods to a maximum level		Not for sausage or sausage meat containing raw, unprocessed meat
160b	Annatto extracts	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
234	Nisin	12.5	
243	Ethyl lauroyl arginate	315	
249 250	Nitrites (potassium and sodium salts)	125	
280 281 282 283	Propionic acid and sodium and potassium and calcium propionates	GMP	
	8.3.1 Fermented, uncooked processed comminuted meat products		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1 500	
235	Pimaricin (natamycin)	1.2 mg/dm ²	When determined in a surface sample taken to a depth of not less than 3 mm and not more than 5 mm including the casing, applied to the surface of food.
251 252	Nitrates (potassium and sodium salts)	500	
	8.3.2 Sausage and sausage meat containing raw, unprocessed meat		
	Additives permitted at GMP		
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
243	Ethyl lauroyl arginate	315	
	8.4 Edible casings		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	100	
220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500	
	8.5 Animal protein products		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
