

The Australian dairy industry is committed to producing safe and high quality food, while providing the best care for our animals, protecting the environment, and supporting dairy workers and communities as part of the Australian Dairy Industry Sustainability Framework.

We strive to continuously improve our food safety systems through innovation and a strong food safety culture.

The development of Australian dairy's food safety systems shows adaptability and continuous improvement, with industry and regulatory authorities responding to changing market expectations, new technologies and emerging risks. The supply chain is not only regulated, it is monitored by both industry and regulators using digitally-supplied information so that emerging risks are met with a proactive response.

# How are our standards developed?

Food standards in Australia are developed in conjunction with government agencies, industry groups and consumers. They are legislated and published in the Australia New Zealand Food Standards Code (FSANZ).

These standards are developed relevant to our environment, farming and production systems based on internationally accepted standards like Codex Alimentarius. The Codex Alimentarius, or "Food Code" is a collection of internationally recognised standards, codes of practice, guidelines and recommendations, adopted by the Codex Alimentarius Commission, an output of the joint Food and Agriculture Organisation of the United Nations (FAO) and the World Health Organisation (WHO).

For the dairy industry, this means that milk and dairy foods are kept safe along the supply chain: from pre-farm right through until the product leaves Australia.



## Food safety across the supply chain

What makes Australian dairy food safety unique, is that our strict food safety standards span the entire supply chain to ensure that the product that you receive in market meets world safety standards.

These standards have been developed in reference to international standards, but in some cases also include extra standards and checks that are particular to Australia, starting from pre-farm until the product reaches the market.

The approach is underpinned by three key principles:

- **Risk-based focus** the industry is constantly alert to evolving and emerging risks and ensuring that the highest risks get the greatest attention.
- Shared responsibility every individual, in every segment
  of the supply chain, relies on each other to ensure the food
  is safe.
- Continuous improvement the industry invests in research, development and training to adopt technological developments and improve practices.

Regulations cover aspects including:



#### Pre-farm

- Agriculture chemicals
- Veterinary medicines
- Stock feed
- Livestock
- Genetic material, and water.

#### On farm

- Milking equipment and practices.
- Milk storage
- Use of wastewater.
- Cleaning and sanitation.

#### Transport

- Control of food safety hazards, from equipment, vehicles, personnel.
- Time and temperature controls.
- Cold chain compliance.
- Fat, protein, somatic cell count, microbiological quality and antibotoic residue testing.
- Traceability
- Cleaning and sanitation.

#### Manufacturing

- Auditing and product testing programs
- Food safety plan including:
- Milk testing
- Cleaning
- Storage
- Product traceability.

#### Distribution

- Food safety plan, including product recall system.
- Warehouses that store product for export must be registered by Federal Government.
- Containers are sealed and certified using NEXDOC.

#### Market

Federal government legislation covers both importing country and Australian requirements for:

- Food safety
- Product standards
- · Biosecurity
- Quarantine
- Traceability
- Labelling.

### **Full Supply Chain**

An approved food safety plan is required and regularly audited at each stage of the supply chain.

### Case study



### Tech brings a new approach to food safety

Dairy RegTech, a new approach to food safety, uses digital technology to streamline regular reporting and communication between the business and the state regulatory authority. It also focuses on improving food safety culture, recognising that it leads to the most effective outcomes.

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Producing milk for someone to drink is a great responsibility. Every day I strive |to ensure that the milk leaving my farm is as safe and nutritious as it can possibly be – and there are lots of checks and balances in place to ensure that it meets factory specifications.

Stuart Burr, Australian dairy farmer

# A co-regulatory approach ensures the highest standards

Food safety in Australia is delivered using a co-regulatory approach across a range of food safety controls including:

- National controls like export certification, regulation of veterinary and agricultural chemicals.
- State controls including licensing all dairy businesses and verifying compliance.
- Commercial controls may include meeting additional customer requirements.
- Industry controls including quality assurance programs such as FeedSafe (for animal feed), and Fertcare (for fertiliser).



### Case study



## Australian Milk Residue Analysis Survey (AMRA)

Managed by Dairy Food Safety Victoria on behalf of the Australian Government, the AMRA monitors Australia's raw milk supply for the potential presence of chemical residues, including antimicrobials, animal parasite control chemicals, feed and environmental contaminants. The survey has been conducted annually for over 20 years and tells an overwhelmingly positive story with close to 100 per cent compliance over the history of the survey.

## **More information**





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