

		Status	
Date posted	Intervention to be approved	February 2013	
1	Nov 2010	Lauric Arginate (LAE)	Under review
2	Nov 2010	Nisin	With petitioner
3	Nov 2010	Bovibrom	Approved
4	May 2012	Bovibrom used in water applied to organs	With petitioner
5	Nov 2011	Avibrom	Approved
6	May 2012	Other use of Avibrom - poultry via bird washer	Final stages
7	May 2012	Other use of Avibrom - water supply to ice machines	Final stages
8	Aug 2011	Citrolow (citric acid and hydrochloric acid)	With petitioner
9	Nov 2010	Sodium and potassium lactates added to uncooked meats to suppress the growth of pathogens	Approved
10	Aug 2011	Sodium diacetate for fresh meats	Approved
11	May 2012	Benzoic acid and its salts (sodium and potassium) and/or propionic acid and its salts (sodium and calcium)	No submission
12	Aug 2012	Beefxide use on primal, cut, trim, offal without a potable water rinse.	With petitioner
13	Feb 2013	Finalyse - phage product	Under review
14	Nov 2010	Irradiation of beef carcasses (low-level e-beam as a processing aid)	No submission
15	Nov 2010	Irradiation of ground beef	No submission
16	Aug 2011	Industry seeking identification of HPP as a post lethality kill step, to allow treated products to be considered category 2A for Lm.	Under review
17	Aug 2011	HPP. Process modification approvals requested	Under review
18	Aug 2011	Exemption from rapid cooling requirements requested	Under review
19	Aug 2011	Allowance for use of KCl as a NaCl replacement	Under review
20	Nov 2010	A clear mechanism to move processors that meet the Listeria monocytogenes alternative 2 requirements to alternative 2 status.	Guidance document published
21	Nov 2010	Accelerate the approval timelines of using rapid science-based products or methods for microbial diagnostics	Under review
22	Aug 2011	Consideration for approval of food additives/preservatives must go through an extensive and very lengthy scientific evaluation	New Food Legislative Authorities