



Pasteurisation Seminar for Victoria's dairy manufacturers

A successful half day Pasteurisation Seminar, hosted by Dairy Food Safety Victoria (DFSV) and the Victorian division of the Dairy Industry Association of Australia (DIAA) was held on 12 February 2009 at Food Science Australia in Werribee.

Over 90 attendees took part in the free seminar including quality assurance staff, pasteuriser operators, supervisors and other members of production teams from both large and small dairy manufacturing businesses across Victoria.

The seminar provided manufacturers with valuable information on technical standards, operation, calibration, maintenance and export requirements relating to the pasteurisation process.

DFSV's CEO Dr Anne Astin said the seminar was developed in response to the dairy industry's request for specialised training and provided a good opportunity for DFSV and the DIAA to work together to support the needs of the industry.

A key speaker at the event was Edwina Mulhearn from AQIS Canberra, who was part of the Australia New Zealand Dairy Authorities' Committee (ANZDAC) working group which developed the guidelines for the validation and verification of heat treatment equipment and processes. Paul Refferty from Thornhill Gaskets who service, install and maintain pasteurisation equipment also presented.

Ian Haynes and Neville Collins from DFSV spoke on the technical aspects and regulatory requirements regarding pasteurisation, and Jalal Dean from AQIS South Australia delivered some useful tips on the export requirements relating to audits of the pasteurisation process.

Extensive notes were provided to those who attended the seminar and a discussion followed the formal presentations where attendees asked questions of the experienced and knowledgeable panel of guest speakers.

"The highly successful event is the first in a series of information seminars that will be provided by DFSV to deliver specialised training related to dairy food safety," said Dr Astin.

Copies of the seminar notes and *ANZDAC Guidelines for Food Safety – Validation of Heat Treatment Equipment and Processes* are available on the DFSV website at www.dairysafe.vic.gov.au.