

## Senate Community Affairs Committee

### ANSWERS TO ESTIMATES QUESTIONS ON NOTICE

#### HEALTH PORTFOLIO

#### Budget Estimates 2015–2016, 1 - 2 June 2015

Ref No: SQ15-000407

**OUTCOME:** 1 – Population Health

**Topic:** Acetic Acid use in Kangaroo Meat

**Type of Question:** Written Question on Notice

**Senator:** Rhiannon, Lee

**Question:**

- a) What is the purpose of using acetic acid in meat for human consumption?
- b) What specific contaminants and pathogens is acetic acid used to treat?
- c) Is it expected that kangaroo meat will not be treated with acetic acid on regular basis?

**Answer:**

- a) Solutions of organic acids (1–3 per cent), such as lactic, citric and acetic acids, can be used during the carcass wash steps in commercial meat processing plants and help to reduce any contamination with potential pathogens.
- b) Organic acids (lactic, acetic, and propionic) have been reported to decrease populations of *E. coli* and other bacteria (Dubal et al., 2004; Ramirez et al., 2001; Laury *et al.* 2009).
- c) The use of organic acids such as acetic acid in the production of meat from kangaroo and other species, is the responsibility of the food manufacturer and relevant State and Territory authorities. FSANZ is not aware of the extent of use of acetic acid on kangaroo meat.

**References**

Dubal, Z. B., Paturkar, A. M., Waskar, V. S., Zende, R. J., Latha, C., Rawool, D. B. Kadam, M. M. (2004) Effect of food grade organic acids on inoculated *S. aureus*, *L. monocytogenes*, *E. coli* and *S. Typhimurium* in sheep/goat meat stored at refrigeration temperature. Meat Science 66: 817-821.

Laury, A.M., Alvarado, M.V., Nace, G., Alvarado, C.Z., Brooks, J.C., Echeverry, A., Brashears, M.M. (2009) Validation of a lactic acid- and citric acid-based antimicrobial product for the reduction of *Escherichia coli* O157:H7 and *Salmonella* on beef tips and whole chicken carcasses. *Journal of Food Protection* 72: 2208-2211.

Ramirez, A. J., Acuff, G. R., Lucia, L. M., Savell, J. W. (2001) Lactic acid and trisodium phosphate treatment of lamb breast to reduce bacterial contamination. *Journal of Food Protection* 64: 1439-1441