

DAIRY FOOD PROCESSING BUSINESS & ACTIVITIES IN SOUTH AUSTRALIA

Dairysafe is the statutory Authority required to accredit and audit South Australian dairy food industry businesses.

Accredited dairy processors in South Australia manufacture a wide range of products for domestic and export markets including:

- White, flavoured milk, UHT milk
- Cheese & cheese products
- Whey powder concentrates
- Creams
- Desserts
- Ice cream/gelati
- Yoghurt
- Dairy based dips & more

Legislation

There are compulsory legislative requirements for dairy food production, transportation and processing in South Australia.

- Processing (including activities in the preparation for manufacture, blending/mixing, cutting & re-packing) of a dairy food by a non-accredited food business is illegal
- Only accredited dairy food processors can buy raw milk direct from farms *
- Only raw goat milk* can be sold from accredited farms

Businesses must comply with the:

- Primary Produce (Food Safety Schemes) Act 2004 & Primary Produce (Food Safety Schemes) Act 2004 Dairy Regulations 2005
- FSANZ Food Standards Code
- FSANZ Food Standard 4.2.4 - Primary Production And Processing Standard For Dairy Products
- Export Control (Milk & Milk Product) Orders (2005)

**AQIS registration required.*

Compliance

- Approved accredited food safety programs for domestic and Approved Arrangements for export dairy processing
- Suitable processing establishments
(EPA approval and Council / Local Government notification may also be applicable)
- Food safety testing & verification
- Minimum 6-monthly Dairy Authority accreditation compliance audits

Contact

Contact Dairysafe Officers for a confidential discussion in person, by phone or by mail

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