

## DAIRY BUSINESSES - COMPLIANCE REQUIREMENTS IN SOUTH AUSTRALIA

*Dairysafe is a statutory regulatory Authority required to accredit and audit South Australian dairy 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 without accreditation is illegal
- Only accredited dairy food processors can buy raw milk direct from farms
- Only raw goat milk can be sold from accredited farms, subject to appropriate controls and Dairysafe approval

Businesses must seek accreditation and comply with the:

- Primary Produce (Food Safety Schemes) Act 2004 & Primary Produce (Food Safety Schemes) (Dairy) Regulations 2017*, and
- FSANZ Food Standards Code, and
- FSANZ Food Standard 4.2.4 - Primary Production and Processing Standard For Dairy Products

### Compliance requirements

- Apply for accreditation
- Establish an approved food safety arrangement – which equates to a HACCP-based food safety program
- Establish and maintain a compliant processing facility (EPA approval and Council / Local Government notification may also be applicable)
- Microbiological testing, validation of critical processes & ongoing verification of process controls
- Passing Dairysafe compliance audits & routine assessments

### Contact

Contact Dairysafe for a confidential discussion by phone or email

Telephone: 61 8223 2277

Email: [admin@dairy-safe.com.au](mailto:admin@dairy-safe.com.au)  
[www.dairy-safe.com.au](http://www.dairy-safe.com.au)