## **Technical Brief 09-10**

Owner: Chris Mawson

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## 1. Spray Chilling Frequently Asked Questions

1. Spray Chilling Frequently Asked Questions - Judy Barker & Su Langdon

**Notification:** The attached clarifications relating to spray chilling are to be read in conjunction with the standard for spray chilling (<a href="http://www.nzfsa.govt.nz/animalproducts/meat/meatman/amendments/spray-chilling-attachment-1-section-3.htm">http://www.nzfsa.govt.nz/animalproducts/meat/meatman/amendments/spray-chilling-attachment-1-section-3.htm</a>).

**Background:** Spray chilling has been implemented under the NZ standard for sometime. Amendments were made to the standard in February 2008. The amendments are focussed on continuing to provide a high level of assurance that process lots of carcasses are not overweight, whilst providing greater flexibility for how Operators can demonstrate compliance with the required outcome. Under the revised standard the status quo of weighing individual carcasses and taking action on individual overweights (Type 1 Option 2) is maintained. Alternative options, involving statistically based sampling plans (Type 2) and lot based process control monitoring programmes (Type 1 Option 1) are also provided for.

With the implementation of the revised standard a number of requests for clarification have been received. The requests have been collated into a set of Frequently Asked Questions (FAQs). The structure of the FAQs is to provide a short answer to each particular question, with more detailed information following. The more detailed information is intended to facilitate understanding and provide details of how to apply the clarification in particular circumstances.

## **Chris Mawson**

Deputy Director (VA)