

APPENDIX 1 - UCFM PRO FORMA GUIDE

A UCFM pro forma must be completed correctly by accurately describing all the ingredients and processes used. The aim of this Appendix is to provide example answers in *italics* to assist in completion of the pro forma.

CHECKLIST FOR SUBMITTING UCFM PRO FORMA

	Comment or tick box
Completed pro forma	✓
Cure information and label	✓
Starter culture information sheet	✓
Product label	✓
A copy of the output from <i>E. coli</i> inactivation model (see <i>Manufacturing UCFM in NSW</i> for more information)	✓
Additional process information not captured in this form	✓

- If you have permission to manufacture UCFM, email the completed pro forma with signed declaration and required documents to food.sciencesupport@dpi.nsw.gov.au
- If you do not currently hold a licence with permission to manufacture UCFM, you **must** send your licence application and pro forma to food.licensing@dpi.nsw.gov.au.
- For more information on licensing, please refer to the website: <http://www.foodauthority.nsw.gov.au/ip/licensing>
- For more information, please contact the NSW Food Authority on 1300 552 406

1. UCFM declaration

I certify that the information detailed in this UCFM process pro forma is an accurate description of the ingredients and process used for the product specified.

Name	<i>John Smith</i>
Position	<i>Director</i>
Signature	
Date	<i>21/9/2020</i>

2. Information required for assessment

The following information is required for a technical assessment of your UCFM process to confirm that the procedure will produce a safe product. **Incomplete information will slow down the approval process.** Most food laboratories will be able to assist with any analytical testing required to complete this pro forma.

COMPANY INFORMATION

Licensee name	<i>Yummy Salami</i>
Licence number	<i>61220</i>
Contact person	<i>John Smith</i>
Email address	<i>admin@yummysalami.com.au</i>

1. Product information		
The product name in this pro forma must match the name on the label/tag during manufacturing and the label of final product.		
<i>Please attach the label of the product at the end of the pro forma</i>		
1a	Product name	<i>Chilli & garlic pork salami</i>
1b	Diameter	<i>65 mm</i>
1c	Type of casing	<i>Natural casing</i>
1d	Frequency of manufacturing (e.g. daily, weekly, once a month, twice a year)	<i>Weekly</i>
1e	Batch size (e.g. 5 kg, 10 kg, 200 kg, 500 kg)	<i>117 kg</i>

2. Raw meat supply & quality				
2a	The name of the meat supplier	<i>Good Meat Pty Ltd</i>		
2b	Meat temperature when received ¹	<input type="checkbox"/> Frozen	<input checked="" type="checkbox"/> <i>chilled <5°C</i>	<input type="checkbox"/> other please specify _____
2c	Meat storage temperature	<input type="checkbox"/> Frozen	<input checked="" type="checkbox"/> <i>chilled <5°C</i>	<input type="checkbox"/> other please specify _____
2d	Meat temperature at mincing	<input type="checkbox"/> Frozen	<input checked="" type="checkbox"/> <i>chilled <5°C</i>	<input type="checkbox"/> other please specify _____
2e	If different temperature meats e.g. frozen and chilled, are mixed at mincing, please specify the approximate weight ratio.		<input checked="" type="checkbox"/> <i>not applicable</i>	Ratio:
2f	Criteria used to reject the raw meat (e.g. microbiological criteria, temperature). Please be specific	<i>Temperature above 5°C E. coli greater than 100 cfu/g</i>		
2g	Maximum time the batter mix is stored before filling of casing	<i>4 hours</i>		
2h	Temperature of meat at filling	<i>5°C</i>		
2i	What happens to any leftover meat in the filler?	<i>discarded</i>		

¹ AS4696 specifies that a carcass must not be warmer than 7°C on its surfaces and any other carcass part must not be warmer than 5°C at the site of microbiological concern.

3. Ingredients used in the batter mix per batch		
<i>Please attach a photograph of the label and manufacturer's specification of the cure</i>		
3a	Type of lean meat used (e.g. beef / pork / lamb / other meat species - specify)	<i>Pork</i>
3b	Amount of lean meat If different types of meat are used, specify the amount for each type	<i>60 kg</i>
3c	Type of fat used (e.g. beef / pork / lamb fat / fat from other species - specify)	<i>Pork & beef</i>
3d	Amount of fat If different types of fat are used, specify the amount for each type	<i>Pork – 30 kg Beef – 10 kg</i>
3e	Salt	<i>2800 g</i>
3f	Curing mix brand	<i>Salami For You</i>
	Cure name	<i>Fermenting Salami 2</i>
	Amount of cure added	<i>100 g</i>
	or Nitrite (potassium nitrite or sodium nitrite)	<i>g</i>
	or Nitrate (potassium nitrate or sodium nitrate)	<i>g</i>
3g	Acidifiers - please specify type and amount: • Glucono delta lactone (GDL)	<i>g</i>
	• Wine	<i>1000 ml</i>
	• Vinegar	<i>g/ml</i>
	• Other (please specify) _____	<i>g</i>
3h	Sugar – please specify type and amount: • Sucrose (white sugar)	<i>g</i>
	• Lactose	<i>g</i>

	<ul style="list-style-type: none"> • Dextrose 	3000 g
	<ul style="list-style-type: none"> • Other (please specify) _____ 	g
3i	<p>All other ingredients (e.g. dried spices for seasoning, olives, truffle etc) and the corresponding amount</p> <p>Chilli – 5 kg</p> <p>Garlic – 5 kg</p>	

4. Starter culture

Standard 4.2.3 of the Code specifies that the fermentation of a UCFM must be initiated using a starter culture.

Please attach the starter culture information sheet

4a	Brand of starter culture	<i>ABC Culture</i>
4b	Starter culture name (as stated on the label)	<i>Salami starter culture no 5</i>
4c	Microorganisms in starter culture	<i>Staphylococcus xylosus</i> <i>Pediococcus pentosaceus</i>
4d	How is the starter culture stored? (e.g. refrigerated, frozen, room temperature)	<i>Frozen</i>
4e	Recommended optimum fermentation temperature of culture	<i>26-28°C</i>
4f	Reconstitution method used (if any) (e.g. tap water or distilled water, and time)	<i>Tap water at mincing</i>
4g	Amount of starter culture added per batch	<i>25 g</i>

Please note that if temperature or time ranges (i.e. minimum - maximum) for the fermentation and maturation are provided, the assessment will use the minimum values.

All information recorded must be based on a trial batch.

5. Fermentation			
Enter the length of time that the product is at a certain temperature (not cumulative). For example, 24°C for 24 hours, then 22°C for 24 hours. Total fermentation time is 48 hours			
5a	Fermentation time and temperature profile	Start temperature	28°C for 24 hrs
		Temperature 2 <i>(if applicable)</i>	26°C for 24 hrs
		Temperature 3 <i>(if applicable)</i>	24°C for 24 hrs
		Total fermentation time	72 hrs
5b	Relative humidity	Start of fermentation	90%
		End of fermentation	70%
5c	pH	Meat batter	6.2
		After 24 hrs	5.5
		After 48 hrs	5.1

6. Maturation/Drying			
Enter the length of time that the product is at a certain temperature (not cumulative). For example, 20°C for 24 hours, then 18°C for 48 hours. Total maturation time is 72 hours or 3 days.			
6a	Maturation time and temperature profile	Temperature 1	22°C for 48 hrs
		Temperature 2 <i>(if applicable)</i>	20°C for 48 hrs
		Temperature 3 <i>(if applicable)</i>	16°C for 120 hrs
		Temperature 4 <i>(if applicable)</i>	°C for hrs
		Temperature 5 <i>(if applicable)</i>	°C for hrs
		Temperature 6 <i>(if applicable)</i>	°C for hrs
		Temperature 7 <i>(if applicable)</i>	°C for hrs
		Total minimum maturation time	
6b	Relative humidity	Start of maturation	70%
		End of maturation	65%
6c	Weight loss at the end of maturation/drying		30-40%

7. Smoking (if applicable)			
Enter the length of time that the product is at a certain temperature (not cumulative).			
7a	Smoking time and temperature profile	Temperature 1	26°C for 2 hrs
		Temperature 2 (if applicable)	°C for hrs
	Total smoking time		2 hrs
7b	Relative humidity during smoking		50%
7c	Weight loss at the end of smoking		5%

8. Heat treatment (if applicable)		
8a	Heat treatment after fermentation (List the core temperature and time at that temperature)	°C for hrs
8b	Heat treatment after maturation (List the core temperature and time at that temperature)	°C for hrs

<p>Are there any other processes not captured in this proforma? Specify.</p> <p>e.g. treatment of casings, addition of a secondary culture</p>	<p><i>Casings are soaked in NaCl for 30 days prior to use.</i></p>
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9. Monitoring

The Code requires that the number of *E. coli* organisms in UCFM product must be monitored and recorded for the ingoing raw meat and product after fermentation and any subsequent processes. The Code also requires that the following must be monitored and recorded during UCFM production.

These results must be kept for 12 months after the use-by date or best-before date.

Specify the **frequency** that each of the below is monitored and recorded

9a	Raw meat testing for <i>E. coli</i>	<i>5 times per year</i>
9b	pH	<i>Every batch – at 24 and 48 hours, then at the end of the maturation process</i>
9c	Temperature and time of fermentation	<i>Every batch, continuous monitoring</i>
9d	Temperature and time of maturation/drying	<i>Every batch, continuous monitoring</i>
9e	Temperature and time of smoking	<i>Every batch, continuous monitoring</i>
9f	Weight loss or water activity	<i>Every batch (30 – 40% is achieved)</i>
9g	Finished product testing for <i>E. coli</i> [#] #If a finished product is found to contain <i>E. coli</i> at a level of more than 3.6 cfu/g, you must notify the Food Authority	<i>Every batch</i>
9h	Other testing	

10. Ready for sale		
List the criteria for judging when your product is ready for sale		
10a	Water activity	<0.90
10b	pH	<5.1
10c	Weight loss	30-40%
10d	Microbiological testing	<i>E. coli less than 3.6 cfu/g</i>
10e	Other (please state)	
11. Packaging and labelling		
The name of the product on the label must match the name of product in this pro forma and all labels/tags during manufacturing.		
11a	Type of packaging (e.g. individually vacuum packed and loose in cartons, (x) unit in a vacuum pack)	<i>Vacuum packed, 3 salami per pack.</i>
11b	Shelf life	<i>180 days</i>
11c	Recommended storage conditions on label (e.g. room temperature, keep in cool place, refrigeration)	<i>Store at or below 5°C</i>
11d	Lot/batch identification (provide example)	<i>Date of manufacture (dd/mm/yy), batch A1</i>
Attach the product label here		

Yummy Salami

Chilli & garlic pork salami – 100g

Ingredients: pork (77%), beef, chilli (4%), garlic (4%), dextrose, salt, wine, preservatives (250), starter culture

Nutrition Information		
Serving per package: 5		
Serving size: 20g		
	Average qty per serving	Average qty per 100g
Energy	608 kJ	3,040 kJ
Protein	8.7 g	43.5 g
Fat, total	14.1 g	70.5 g
- saturated	3.9 g	19.5 g
Carbohydrate	1.2 g	6 g
- sugars	Less than 1 g	Less than 1 g
Sodium	690 mg	3,450 mg

FERMENTED MANUFACTURED MEAT – NOT HEAT TREATED

Ready-to-eat

Manufactured by: Yummy Salami, 64 Salami St, Salamitown, NSW 1234.

Batch No: 20/10/2020 CGS03

Use by: 20/04/2021

Store at or below 5°C. Once opened, consume within 5 days.



END OF PRO FORMA

About the NSW Food Authority: The NSW Food Authority is the government organisation that helps ensure NSW food is safe and correctly labelled. It works with consumers, industry and other government organisations to minimise food poisoning by providing information about and regulating the safe production, storage, transport, promotion and preparation of food.

Note: This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the *Food Act 2003* (NSW).