

SULPHUR DIOXIDE IN MEAT

Sulphur dioxide is a chemical used as a preservative in some foods, such as meat. It is strictly controlled by the Food Standards Code as some people might have a serious reaction to it.

Meat products allowed to contain sulphur dioxide

In the meat industry, sulphur dioxide can only be used in:

- some processed meat, poultry and game products that are produced using comminuted meats (e.g. chopped, diced)
- mortadella, chicken loaf, turkey loaf, frankfurters, luncheon meats, Polish salami, Devon and manufactured hams
- raw unprocessed sausage and sausage meat
- sausages, sausage meat and sausage rissoles, chipolatas, BBQ sausages, beef and pork sausages, chicken sausages
- hamburger patties made from sausage meat.

Less than 500mg/kg of sulphur dioxide can be present in the finished product.

Meat products not allowed to contain sulphur dioxide

- raw minced beef, chicken, lamb
- '100% meat' hamburger patties
- whole sides or cuts of fresh raw meat, game or poultry
- uncooked fermented meat products such as pepperoni, hard Italian salami
- processed (or cured) whole meat cuts such as shoulder or leg ham and silverside
- cured meats such as bacon, prosciutto, pastrami, smoked chicken or turkey (not loaf)
- dried meats such as beef jerky.

Penalties

The incorrect use of sulphur dioxide breaches the Food Standards Code, the *NSW Food Act 2003* and the state's regulatory food safety schemes. Under NSW legislation, failure to comply with the Food Standards Code can result in fines of up to \$55 000 for an individual and \$275 000 for a corporation.

More information

- visit the website at www.foodauthority.nsw.gov.au
- phone the helpline on 1300 552 406



Department of
Primary Industries
Food Authority

More resources at foodauthority.nsw.gov.au



nswfoodauthority



nswfoodauth

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).



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