

24 April 2012
[8-12]

Administrative Assessment Report – Proposal P1020

Ethyl Lauroyl Arginate as a Food Additive in Sausages

Brief Description of Proposal: To permit the use of ethyl lauroyl arginate as a preservative for sausage and sausage meat containing raw, unprocessed meat.		Potentially affected Standard: Standard 1.3.1
Procedure: General	Estimated total hours: up to 350 Reasons why: The proposed outcome is to clarify and rectify drafting permission for the use of ethyl lauroyl arginate for sausages to reflect the original intent for Application A1015. This will involve a small amount of time and resources to complete.	Estimated start work: April 2012

Other Comments or Relevant Matters:

The assessment and drafting for permitting the use of ethyl lauroyl arginate for different food categories was performed for Application A1015.

Decision

Proposal prepared

Date: 11 April 2012

Consultation & assessment timeframe

Proposed length of public consultation period:

3 weeks:

Short comment period proposed since the issue is of a minor nature.

Proposed timeframe for assessment:

Commence assessment (clock start)	Mid-April 2012
Completion of assessment & preparation of food reg measure	Early May 2012
Comment	Early May – late May 2012
Board to complete approval	Mid-June 2012
Notification to Forum	Late June 2012
Anticipated gazettal if no review requested	Early September 2012