



**Travel Award - Damian May to Attend the 'Dealing with Listeria in the Processed Meat & Poultry Industries' Industry Summit – Sydney**

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South Australian Research & Development Institute  
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The purpose of this travel award was for Damian May of SARDI to attend the 'Dealing with Listeria in the Processed Meat and Poultry Industry' Industry Summit, held at the Stamford Plaza, Sydney on 8 July 2010 and update industry on issues relevant to the control of Listeria contamination in meat processing environments.

The summit opened with Dr Lisa Szabo (NSW Food Authority) presenting an introduction to Listeria and why it is a problem in processed meat products. In particular, Listeria are ubiquitous in the environment, are facultative anaerobes (meaning they can survive most packaging techniques, including vacuum), survive at pH 4.4-9.4, and can grow at chill temperatures (-0.4°C). Listeria are able to attach and form biofilms on virtually any surface and confer a protective effect against most common sanitising agents. As such, Listeria are able to survive and grow in most processed meat plants and within finished packaged product.

Mr Ian Jenson (Meat & Livestock Australia) gave a summary of past errors with regard to Listeria detection and control and ways to solve them. Ms Lynne Teichmann (MLA Expert Panel) discussed niches (versus transfer points) as contamination sites. A/Prof Tom Ross (MLA Expert Panel) spoke of the 'hurdle effect' where a combination of inhibitory factors work better than a single factor, and noted the various models available to predict changes in 'hurdle' combinations. There was a discussion on compliance and regulatory requirements for meat and poultry industries by Dr David Miles (NSW Food Authority) followed by a presentation by Dr Peter Bodnaruk (Ecolab – USA) on sanitation and factors to consider when developing a sanitation protocol for a processed meat production facility.

Dr John Butts (Land O'Frost – USA) spoke on sampling and testing for Listeria, stating that 'good environmental testing will result in positive samples' and that this must be seen as a success. The summit finished with some case studies and a panel session on how Listeria can affect the industry. Presentations can be viewed at the NSW Food Authority's website at <http://bit.ly/9jF4v4>.