



Dairy for life

Briefing note to Detergent Suppliers

November 2012

Background

You may be aware that the EU recently announced a limit of 0.5ppm for Quaternary Ammonium Compounds (QACs) in food with BAC and DDAC being the two compounds of concern. This limit was brought about by some testing that had been undertaken on fruit and vegetables which had shown high residues of QACs. Since then additional testing on other food groups in the EU, including dairy products, has also highlighted higher than expected QAC residues.

In an effort to ensure we are not at risk of losing market access for our product into the EU, Fonterra has undertaken milk and product testing. These tests have shown that while we are not yet at a level where market access may be compromised, we are finding QAC levels higher than we would have expected based on theoretical residue calculations undertaken when farm dairy sanitisers are approved. Coupled with the likelihood that the EU may drop its limits further in February after another review, signals indicate that we need to commence work with detergent supply companies and our farmers promptly to ensure we adhere to best practice in order to reduce cleaning detergent and sanitiser residues.

Working Together

Fonterra has recently met with the Dairy Hygiene Chemical Manufacturers Association (DHCMA), chaired by Dave Lowry, and has agreed a path forward in order to respond and drive improvement prior to the likely limit drop in February.

It was discussed and agreed that reformulation is not the optimal solution to this risk and that driving best practice use will be a quicker and tidier resolution. To that end, we have created a factsheet for farmers, along with 2 articles for our Farmlink publication (please find these attached).

We would like suppliers of dairy detergents to:

- Commence engaging with their Fonterra farmer clients (on farm and at point of sale), initially those using QAC-based products (but ultimately all clients over the course of the next 6 months), to ensure they are aware of the requirements to rinse their plants following CIP (prior to next milking).
- Ideally we would like you to work with your clients to review their wash programmes and ensure they know how to do this efficiently from a water use point of view. Detail can be found in the factsheet attached.

Fonterra will also:

- Engage with our Farm Dairy Assessors to identify opportunities and direct farmers to their detergent companies where assistance is required.
- Commence testing our farmers' milk to identify farms which may have abnormally high QAC residues. We will direct these farmers to make changes to their wash regimes and/or engage their detergent suppliers.

We are looking to print a number of copies of the factsheet and will distribute these to your organisation. Please email andy.goodwin@fonterra.com to advise how many copies you would like and one delivery address for your organisation.

If you have any queries or concerns, please do not hesitate in contacting either Dave Lowry (chair of DHCMA) on 021 979 552 or Andy Goodwin (Fonterra Food Safety Manager) on 021 509 467.