

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



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More resources at foodauthority.nsw.gov.au  [nswfoodauthority](#)  [nswfoodauth](#)

January 2016
NSW/FA/FI045/1601