

<i>Office use only</i>
Pro forma number:
Approved by:
Approved on:

## PRODUCTION PROCESS PRO FORMA – COOLING OF LARGE MEAT PRODUCTS

### CHECKLIST

	Comment or tick box
Completed pro forma	
Excel sheets on thermal process for all products	
Certificate of Analysis for all products	

Send the filled form and all supporting documents to [food.sciencesupport@dpi.nsw.gov.au](mailto:food.sciencesupport@dpi.nsw.gov.au)

### 1. DECLARATION

I certify that the information submitted in support of my application for an approved alternative arrangement is an accurate description of the production process used for the product specified.

Name	
Position	
Signature	
Date	

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## 2. INFORMATION REQUIRED FOR THE ASSESSMENT

The following information is required for a technical assessment of your process to confirm that the procedure will produce a safe product. One pro forma is required for one product.

Most food laboratories will be able to assist with any analytical testing required to complete this pro forma.

**Incomplete information will slow down the approval process.**

### LICENSEE INFORMATION

Licensee Name	
License Number	
Contact Person	
Email Address	

1. Product information	
Product name	

2. Ingredients		
2a	Salt	kg
2b	Nitrite	g
2c	Ascorbate	g
2d	Erythorbate	g
2e	Water	litres
2f	Target pump level	weight added (%)

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3. Thermal process
<p>Please submit data logger records of the cooking and cooling of 5 large hams with extended cooling times – in Excel format.</p> <p>The temperature probe should be located at the centre (the slowest heating and cooling point) of the large hams during busy periods when the chiller is fully loaded.</p> <p>Excessive numbers of data points are not helpful. Recording temperatures every 10 minutes is suitable.</p>

4. Finished product – testing result					
<p>Chemical laboratory results for the pH, moisture content and salt content of the 5 large hams with extended cooling times are required.</p> <p>Microbiological laboratory results of the 5 large hams with extended cooling times are required for counts of <i>Clostridium perfringens</i>.</p>					
Test	--Ham 1--	--Ham 2--	--Ham 3--	--Ham 4--	--Ham 5--
Batch or code					
pH					
Moisture (g/100g)					
Salt (g/100g)					
<i>C. perfringens</i> count					
Time 52° to 12°					
Time 52° to 5°					
Time 54.4° to 26.7°					
Time 54.4° to 7.2°					