Department of AGRICULTURE FISHERIES and FORESTRY - AUSTRALIA

AQIS AUSTRALIAN QUARANTINE AND INSPECTION SERVICE

APPLICATION FOR THERMAL PROCESS APPROVAL
EXPORT CANNING ESTABLISHMENT

EXPORT CONTROL ACT 1982

Establishment Name:				Establishment No.							**AFFA USE ONLY** **Date Received** ____/____/____
Address:											**APPROVAL NUMBER** _____
City:	State:		Post code:	Telephone No.							**RECOMMENDATION** **I hereby certify that I have appraised the thermal process and recommend approval.**
ABN Number:	Email Address:			Facsimile Number							_____ ____/____/____ **(Printed Name)**
Product, Name and Style:											_____ **Signature of AFFA Qualified Cannery Person**
Type of retort and heating medium:			Container type (please tick) Glass jar ___ Tinplate can ___ Other (please specify) _____								**APPROVING OFFICER**
Heating by (please tick) Conduction _____ Convection _____	Come-up time (from end of venting to operating temperature):		Normal pH (processed) :	Minimum vacuum in container after closing (where applicable) - kPa:							**I** _____**, being a Delegate of the Secretary, hereby approve the use of the thermal process.**
Heating curve (please tick): Simple _____ Broken _____ Complex _____	Number of pieces per can:		Maximum piece size:	Maximum infill (solids):							_____ **Signature of Approving Officer**
Container Dimensions				Minimum Scheduled Process							**IMPORTING COUNTRIES APPROVALS**
Size (mm):	Shape:	Minimum drained weight (where applicable):	Maximum Net Weight:	Min. Initial Temp. (C°):	Time Minutes:	Temp. (C°):	fh value:	j value	Fo value	Product Code	**FORMULA APPROVAL No:**
											PROCESS APPROVAL No:
Process submitted by: Name _____ Signature _____ _____/_____/_____ (Approved Person)				This is an, (please tick): Original submission ___ Amended submission ___ In respect of Approval No. _____							**AFFA COMMENTS:**

Application Guidelines

- this application should be lodged 30 days prior to the process being used, **approval to use must be received before thermal process can commence**.
- if the process was determined from simulated manufacturing conditions, the results submitted on this application must be that obtained under maximum commercial operating conditions at the establishment using a full retort load of the actual product.
- heat penetration data is required from a minimum of:
  - 6 x product temperature probes,
  - 1 x retort temperature probe.

  (note: where possible trials should be conducted to determine the colder spots in the retort, however if this is not practical the probed units should be randomly dispersed within the retort including "suspect colder" locations.).

- the temperature data supplied for all probes must provide accuracy to one decimal.
- "L" values must provide accuracy to three decimal points.
- original data must be supplied, (facsimile copies are not acceptable). *(note: a photocopy is acceptable for overpressure retort systems using Ellab computer thermocouple systems which generate Fo results*.)
- final process recommendations not substantiated by actual data will not be approved, *(note: an "assumption" basis determination will not apply).*
- "L' value determination should apply to the slowest conditions of thermal diffusivity experienced under normal operating and packing conditions.
- confirmation that all retorting equipment, operation, services and fittings were checked for full compliance with Sections, 5, 6 and 7 of the *NH &MRC Code of Practice for Low Acid Canned Foods* **before** heat penetration trials began.
- statement of can/s orientation in the basket to be supplied.