



Australian Government

Department of Agriculture, Fisheries and Forestry
Australian Quarantine and Inspection Service

**APPLICATION FOR THERMAL PROCESS APPROVAL
EXPORT CANNING ESTABLISHMENT**

EXPORT CONTROL ACT 1982

Establishment Name:				Establishment No.				<u>DAFF USE ONLY</u>			Date Received ____/____/____	
Address:											<u>APPROVAL NUMBER</u> _____	
City:			State:			Post code:			Telephone No.			RECOMMENDATION I hereby certify that I have appraised the thermal process and recommend approval. _____ (Printed Name) _____ Signature of DAFF Qualified Cannery Person APPROVING OFFICER I _____, being a Delegate of the Secretary, hereby approve the use of the thermal process. _____ Signature of Approving Officer
ABN Number:				Email Address:				Facsimile Number				
Product, Name and Style:												
Type of retort and heating medium:					Container type (please tick) Glass jar _____ Tinplate can _____ Other (please specify) _____							
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:			
Heating curve (please tick): Simple _____ Broken _____ Complex _____			Number of pieces per can:			Maximum piece size:			Maximum infill (solids):			
Container Dimensions				Minimum Scheduled Process							Product Code	
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			
Process submitted by: Name _____ Signature _____ (Approved Person)							This is an, (please tick): Original submission _____ Amended submission _____ In respect of Approval No. _____				DAFF 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. <i>(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.)</i>							- 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). <i>(note: a photocopy is acceptable for overpressure retort systems using Ellab computer thermocouple systems which generate Fo results.)</i> - final process recommendations not substantiated by actual data will not be approved, <i>(note: an "assumption" basis determination will not apply).</i> - "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.					