



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

**EXPORT CONTROL ACT 1982 (EX30)**

|  |   |   |   |   |                                   |                      |  |
|--|---|---|---|---|-----------------------------------|----------------------|--|
| 1. Establishment Name:   |   |   |   | 2. Establishment No:  |                                   | <u>DAFF USE ONLY</u> |  |
| 3. Address:  |   |   | 3. City:  |   | 4. State:                         | 5. Post code:        | Date Received:    /    /   |
| 6. ABN Number:   |   | 7. Email Address:                             |   |   | 8. Telephone:<br>(    )           |                      | APPROVAL NUMBER:   |
| 9. Product, Name and Style:  |   |   |   |   | 10. Fax:<br>(    )                |                      | RECOMMENDATION<br>I hereby certify that I have appraised the thermal process and recommend approval. |
| 11. Type of retort and heating medium:   |   |   |   | 12. Container type (please tick):<br>Glass jar: ___ Tinplate can: ___ Retortable pouch: ___<br>Other (please specify):  |                                   |                      |  |
| 13. Heating by (please tick):<br>Conduction ___ Convection ___ Mixed ___   |   | 14. Come-up time:                             | 15. Normal pH<br>(processed):   | 16. Minimum vacuum in container after closing (where applicable) – kPa:   |                                   |                      |  |
| 17. Heating curve (please tick):<br>Simple ___ Broken ___<br>Complex ___   | 18. Number of pieces per can:<br>(where applicable) | 19. Maximum piece size:<br>(where applicable) |   | 20. Maximum infill (solids):  |                                   |                      |  |
| 21. Container size (mm):   | 22. Container shape:                                | 23. Minimum drained weight:                   | 24. Maximum net weight:   |   |                                   |                      |  |
| <b>Minimum Scheduled Process</b>   |   |   |   |   |                                   |                      | APPROVING OFFICER  |
| 25. Min. initial temp (°C):  | 26. Processing (hold) time (min):                   | 27. Processing (hold) temp (°C):              | 28. f <sub>h</sub> value (min):   | 29. j value:  | 30. F <sub>0</sub> value (min):   | Formula Approval No: | Process Approval No:   |
| 31. Process submitted by:<br>Name: _____<br><br>Signature: _____<br><i>(Qualified Company Cannery Person)</i> /____/____<br><i>(Date)</i>  |   |   | 32. This is an, (please tick):<br>Original submission: ___<br>Amended submission: ___<br>In respect of Approval No. _____ |   | 33. Product Code/s <sup>1</sup> : |                      | DAFF Comments:   |
| Application Guidelines:<br>- this application should be lodged 30 days prior to the process being used, <b>approval to use must be received before thermal process can commence.</b><br>- 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.<br>- heat penetration data is required from a minimum of:<br>. 6 x product temperature probes,<br>. 1 x retort temperature probe,<br>. Actual value(s) of the retort recorded/displayed by the reference thermometer or temperature reading device during the hold phase of the process.<br><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> |   |   |   | - "L" values must provide accuracy to three decimal points.<br>- original data must be supplied, (facsimile copies are not acceptable).<br>- (note: a photocopy is acceptable when using temperature logging systems that generate Fo results.)<br>- final process recommendations not substantiated by actual data will not be approved,<br>- (note: an "assumption" basis determination will not apply).<br>- "L" value determination should apply to the slowest conditions of thermal diffusivity experienced under normal operating and packing conditions.<br>- Confirmation that all retorting equipment, operation, services and fittings were checked for full compliance with the <i>Construction and equipment guidelines for export meat</i> and <i>Recommended International Code of Practice for Low-Acid and Acidified Low-Acid Canned Foods</i> CAC/RCP 23-1979, Rev 2 (1993) <b>before</b> heat penetration trials begin<br>- statement of can/s orientation in the basket to be supplied.<br>- the temperature data supplied for all probes must provide accuracy to one decimal. |                                   |                      |  |

<sup>1</sup> **Product Code:**

It is acceptable for more than one product code to be assigned for an approved process, however adequate explanation must be provided for the basis of this inclusion. This may include reasons such as different label to be applied on the one product and where appropriate supported by adequate and appropriate data (e.g.  $f_h$  & j).

| Product Code | Description / explanation | $f_h$ * | j* | Additional information* |
|--------------|---------------------------|---------|----|-------------------------|
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|              |                           |         |    |                         |
|              |                           |         |    |                         |
|              |                           |         |    |                         |
|              |                           |         |    |                         |
|              |                           |         |    |                         |

\* - where applicable