rise

PAM TIPA pamelat@ruralnews.co.nz

NEW ZEALAND'S

scrutiny of what happens on NZ farms affecting milk Billy Jolly. quality, says Ministry for Primary Industries chief overseas trading partners will soon increase their surance strategy officer

This is where the safety and quality of milk begins, and where market and consumer perceptions

gnore current trends, y our trading partners ets and create new value dding opportunities for ard to open up new marir exports, NZ can't "While the Governcontinued access into

Changes have been on the way for some time, and lightly delay their implenentation, he says. nilk price will likely only maintaining and Price recovery depends farm

tighter requirements for farm inputs such as fer-tilisers, pesticides, vet-erinary drugs and animal trols; more attention to oped and sold. eeds; environmental conenhancing access as well as providing a platform mimal welfare and milkrom which greater value add products can be devel-Changes could mean

requirements for design, upkeep and operation of all aspects of the milkhe NZ Veterinary Associanents relating to milk and temperature require and tighter water controls etter sanitation regimes ng plant, including toiessing facilities," he told cooling, collection, transets and washing facilities; "There may also be new enforcement of time

at the point of receipt is also inevitable in the short residues, microbiological erm, be it for chemical "Increased testing of acceptability of milk

parameters or other qualitative criteria."

been the most important critical control point in milk processing and a and reports by qualified heat treatment engineers the frequency of checks tighter enforcement of teurisation) has always equivalence with the US. a condition of Grade A Heat treatment (pas-

He says after several years consultation, MPI prehensive new infant for begun the necessary ng facilities have already ula processing standard about to publish a com ver, most process

approved than any other brands and formulations countries. NZ continues to that of other competing tive resilience compared tion to the new standard can be judged by our relato get more processors, mulations produced, the a huge drop-off in the number of brands and forto Chinese regulatory requirements have caused success of NZ's transi-While major changes

heir markets."

occur, is critical to staying in business," he says.
Furthermore this "As the complexity of the production supply chains increases, the abillate any problem should it able to trace back and isoity to assure each and.
every component and be country.

ability to readily search and send comprehensive ity between all companies needs to be able to happen almost in real time, with digital files to customers in the supply chain and the appropriate interoperabil-

ing hygiene; enforcement of clean, dry udders prior to milking; and stricter

nilk cooling require-

be able to protect against counterfeiting or threats of intentional adulteratantly a story which allows good story to tell -- imporindustry to continue to our manufacturers to ingly important so as to products becomes increasrity and identity of these further ensure the integhigher value components are produced, the ability to As more brands or "For the NZ dairy we need to have a

be able to extract a pre-mium," he says. "Value added pro-

> cessing is only part of the story. Having enhanced food safety and quality the necessary foundation for further growth."
>
> NZ production and markets, customers and consumers can all value is assurance attributes that

processing and the integrity of NZ regulatory controls will only come under increased scrutiny. "We have to ensure that our substance keeps up with the hype," he says.

@dairy_news

facebook.com/dairynews

