



specialist  
CHEESE  
MAKERS  
association

## The Specialist Cheesemakers Association Technical Committee

### AGENDA

The 1<sup>st</sup> meeting of the Specialist Cheesemakers Association Technical Committee (SCA/TC) will be held at Rowcliffe House on 27 November 2008 at 9:30 am.

#### 1) **Membership**

The proposed membership is:

- Paul Neaves, Convenor
- Jo Mason, Member
- Jayne Hickinbotham, Member
- Randolph Hodgson, Corresponding Member
- Clare Cheney, Corresponding Member

#### 2) **Apologies for absence**

#### 3) **Adoption of the Terms of Reference**

#### 4) **Review of literature on the microbiological safety of cheese made from unpasteurised milk**

#### 5) **Guidelines for setting the shelf life of cheese**

#### 6) **Guidelines for establishing the safety of cheese with respect to *Listeria monocytogenes* and the EU food regulations 2006**

#### 7) **Update on progress of the Campden/QUB project on *M. bovis* and *E. coli* O157**

#### 8) **Survival of VTEC (STEC):**

- time temp graph for destruction during thermisation
- quantify possible acid resistance
- maturation/acidity parameters for survival of VTEC
- acid variation within a cheese and the implications for pathogen survival

#### 9) **Shadow inspection of AHDH and/or Farm Assured audits**

#### 10) **Natural anti-bacterial substances**

#### 11) **SALSA:**

- confirmation/review of SCA supplements
- additional SCA-approved auditors

#### 12) **Technical Resource for SCA members:**

- risk analysis/HACCP pack plus supporting documents

#### 13) **AOB**

#### 14) **Date and place of next meeting**