

Statement from Food Standards Australia New Zealand:

- Food Standards Australia New Zealand (FSANZ) is an independent statutory authority responsible for the development of food standards in Australia and New Zealand. FSANZ establishes standards based on the best available evidence, and is continually monitoring the evidence base relating to food risks.
- We are reviewing and analysing the Monash University research regarding antimicrobial resistance (AMR) in Australian supermarket meats.
- FSANZ recognises the need consider the implications of AMR in food and is undertaking a two-year study looking at antimicrobial resistant bacteria in the Australian food supply. Further information about this study is available on our [website](#).
- We have worked with experts to develop the study and surveillance plan to ensure that we are generating robust data to filter into our risk assessment work. Surveillance of foods will start in June 2022 and will focus on three prioritised retail commodities - poultry, pork and beef.
 - Statistically significant sampling will be done for each commodity with a view to isolating 200 target bacteria. These will then be tested against a bank of appropriate antibiotics to check for resistance. Whole genome sequencing of any multidrug resistant isolates will be carried out to detect genetic determinants for AMR.
- The work aligns with Objective 5 of [Australia's National AMR Strategy – 2020 and Beyond](#) and will provide an opportunity to advance the evidence base for AMR in retail food in Australia.
- FSANZ continues to monitor research and consider new information about antimicrobial resistance in Australia as it emerges to ensure the safety of the food supply.