

<b>Title</b>	<b>Describe the processing, cleaning, sanitising and packaging of nutritional products in a dairy processing operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to describe: nutritional products and their requirements for processing; processing controls, cleaning and sanitising of nutritional products; and the requirements for nutritional product packaging materials and fillers, in a dairy processing operation.
----------------	--

<b>Classification</b>	Dairy Processing > Milk Processing
-----------------------	------------------------------------

<b>Available grade</b>	Achieved
------------------------	----------

---

## Guidance Information

- 1 Legislation, regulations and codes relevant to this unit standard include but are not limited to:
  - Health and Safety at Work Act 2015;
  - Animal Products Act 1999;
  - Animal Products (Dairy) Regulations 2005;
  - Food Act 2014;
  - *The Infant Nutrition Council Code of Practice for the Marketing of Infant Formula in New Zealand*, available from [www.infantnutritioncouncil.com](http://www.infantnutritioncouncil.com); and any subsequent amendments.
- 2 Definitions
 

*Nutritional products* – infant formula products, fortified nutritional milk powders.

*Workplace procedures* – the policies and procedures set out in verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements and manufacturer’s guidelines.

---

## Outcomes and performance criteria

### Outcome 1

Describe nutritional products and their requirements for processing in a dairy processing operation.

### Performance criteria

- 1.1 Describe nutritional products in terms of shelf life, market access, and tailoring for customer requirements.

1.2 Describe the main unit operations of nutritional products processing in terms of their purpose.

Range operations may include but are not limited to – separation, pasteurisation, homogenisation, evaporation, drying, sterilisation, ingredient addition, mixing and blending, aseptic filling and packing;  
evidence of at least three is required.

1.3 Describe the ingredients used in nutritional products.

Range evidence of at least two nutritional products is required.

1.4 Describe the legislative requirements for nutritional products in relation to labelling, allergen and marketing requirements.

## Outcome 2

Describe processing controls, cleaning and sanitising of nutritional products in a processing operation.

### Performance criteria

2.1 Describe process controls for nutritional products processing in terms of their primary functions.

2.2 Describe cleaning and sanitising of nutritional products plant in terms of process control variables.

Range control variables may include but are not limited to – cleaning chemicals, cleaning temperatures, cleaning sequences, cleaning types;  
evidence of two is required.

## Outcome 3

Describe the requirements for nutritional product packaging materials and fillers in a dairy processing operation.

### Performance criteria

3.1 Describe cleaning and sanitisation of fillers in terms of achieving and maintaining hygienic conditions.

Range packaging materials, product contact surfaces, non-product contact surfaces.

3.2 Describe packaging materials and forms used for nutritional products in terms of barrier properties and production of tight units to prevent contamination.

Range materials and forms may include but are not limited to – cans, laminated cartons, thermoformed plastics, flexible pouches, sachets, bulk packaging; evidence of three different package types is required.

3.3 Describe a process used for filling and sealing nutritional products in accordance with workplace procedures.

<b>Planned review date</b>	31 December 2025
----------------------------	------------------

#### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	26 September 2019	31 December 2024
Review	2	25 March 2021	N/A
Revision	3	26 January 2023	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0022
--	------

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

#### Comments on this unit standard

Please contact the Hanga-Aro-Rau Manufacturing, Engineering and Logistics Workforce Development Council [qualifications@hangaarorau.nz](mailto:qualifications@hangaarorau.nz) if you wish to suggest changes to the content of this unit standard.