

# Toxoplasmosis



ZIWI Peak is processed to meet the MPI's (The Ministry for Primary Industries) current biocontrol, carcass inspection and food processing measures taken to prevent T.ghondii infection (can be found at <https://www.mpi.govt.nz/dmsdocument/10091-risk-profile-update-toxoplasma-gondii-in-red-meat-and-meat-products>)

MPI are the public service department of New Zealand who oversee, manage and regulate the farming, fishing, food, animal welfare, biosecurity, and forestry sectors of New Zealand's primary industries. ZIWI Peak operates under very strict regulatory requirements as prescribed and monitored by MPI who audit ZIWI process to ensure compliance with the registered RMP (Risk Management Plan) and HACCP (Hazard & Critical Control Point) plans. Every aspect of their production and packing process is strictly controlled to these regulatory standards.

Our twin stage air-drying process, which is MPI approved, includes a kill step that deals with any potential T.ghondi issues. This means that if any T.ghondii cysts were present they would be immediately inactivated.

NZ have also mentioned that is important to note that the food isn't sold as raw meat, but a shelf stable, safe and hygienic alternative to raw feeding.

The following excerpt is also from our FAQ's, which was designed to answer those kinds of questions at a customer level:

"Our unique air drying process is a low temperature gentle process that takes many hours to dry the raw food to a shelf stable hygienic and safe food that is as close to actual raw food as you can get without actually being raw.

Our air-drying process is designed to completely eliminate the risk of all bacteria and parasites, as it is processed at a temperature, which is sufficient to kill off any bacteria or parasites (if there are any present at all). Effectively our pet food is dried to a point where there isn't enough moisture to allow harmful microorganisms to grow on the product. We have very strict checks and controls in place around our drying process to ensure the safety and quality of our pet food. We do routine testing for parasites and bacterial pathogens to meet stringent international food safety regulations.

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