



CSP 43: Dairy and Cheese Products Mini Survey

Conducted October - December 2025 with the Department of Health WA

Project aim:

LHAAC collaborated with the WA Department of Health's Environmental Health Directorate to monitor levels of common foodborne pathogens in dairy and cheese products manufactured and/or processed in WA.

Dairy and cheese products present a high risk to consumers due to potential contamination with serious foodborne pathogens such as *Listeria monocytogenes*.

LHAAC appointed analysts Agrifood Technology, Eurofins ARL, PathWest and Symbio provided analytical services.

Specific local producers and products were tested for:

Indicator tests:

- coliforms
- *E. coli*

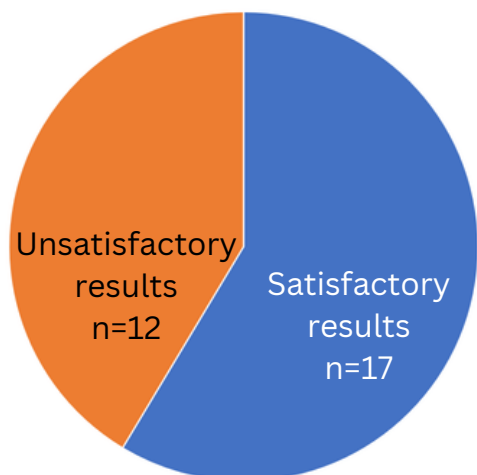
Characteristics:

- water activity
- pH

Pathogens:

- *Campylobacter*
- *B. cereus*
- *Staphylococcus*
- Shiga toxin producing *E. coli* (STEC)
- *Salmonella*
- *L. monocytogenes*

Samples were tested from 29 dairy processing businesses



***E. coli* was detected in two samples - parmesan and paneer cottage cheese products**

Unsatisfactory results include confirmed detections of at least one of the microbial pathogens, and/or indicator results greater than 100 cfu/g (colony forming units).

In this survey, unsatisfactory results were primarily related to elevated indicator organism levels.

Outcome:

The majority of products tested did not have any pathogen detections that were tested for.

Complete report is available at:
www.lhaac.org.au

Contact us for more information:
lhaac@ecu.edu.au