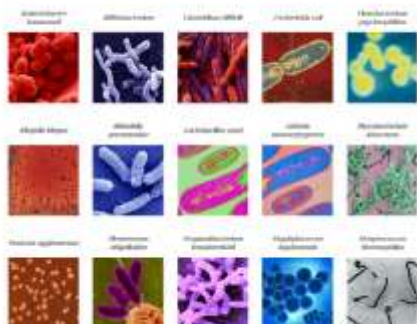


# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Bacteria are microscopic single-celled organisms that thrive in diverse environments. Bacteria can be found everywhere: in the air, on the ground, in dirt, on people, on animals, on food, and in water. [Read me.](#)



## RECALL ALERT

Media released food recalls of **December 2018**:

- Physical Contamination (Glass) | [Colway Real Mayonnaise](#)
- Physical Contamination (Glass) | [Nanna's Apple Pie](#)
- Physical Contamination (Metal) | [Charlesworth Nuts](#)
- Incorrect Labelling (Wrong Date) | [Feta Marinated](#)
- Microbial Contamination (Listeria) | [Leg Ham](#)
- Undeclared Allergen (Peanut) | [Chilli Oil](#)



**Note:** The FSANZ information is reproduced with permission of Food

FSANZ has called for submissions on the following applications:

- [A1167](#) Lactase from *Bacillus subtilis* as a Processing Aid (Enzyme). Submissions by 6pm (Canberra time) 17 January
- [A1155](#) 2'-FL and LNnT in infant formula and other products Submissions by 6pm (Canberra time) 17 January
- [M1016](#) Maximum Residue Limits (2018). Submissions by 6pm (Canberra time) 20 January
- [A1168](#) Glucoamylase from GM *Aspergillus niger* as a PA (Enzyme). Submissions by 6pm (Canberra time) 31 January

FSANZ has approved variations arising from the following applications:

- [A1161](#) Potassium Polyaspartate as a food additive in wine

FSANZ has rejected the following applications:

- [A530](#) Permission for English Farmhouse Cheddar made from Raw Milk
- [A531](#) Use of Raw Milk in Cheese Production

### Melbourne Quality Assurance

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... Helping you achieve food safety  
and quality assurance...



Edition 28 – January 2019

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## NEWS

### MQA Updates

Happy New Year!!! We hope your 2019 is prosperous for you not only for business, but also for your personal lives.

A reminder that MQA is operational during January, but the following shall apply:

- Office shall be closed on the public holidays
- Unless already booked, no site visits between 17-12-18 and 27-01-19

MQA Food Fraud Notifications has been updated to [December 2018](#)

### Colour-Coding Cleaning Equipment

More and more food processors are considering using color-coding throughout their facilities to manage food safety concerns like cross-contamination or allergen cross-contact incidents. Check out the toolkit from [Remco](#).

### Ways to Improve Pathogen Control in Raw Milk Cheeses

Food Standards Scotland (FSS) has published a report that it says can be used as a basis to improve safety for artisan Scottish producers making cheese from unpasteurized milk. [Read me](#).

### New Sensor Tech Tracks Mango Journey

Work on a new pilot project promising to enhance quality monitoring of northern Australian mangoes and reduce food waste kicked off at a North Queensland mango farm on Saturday. Media release by [CRCNA](#).

### Skills Impact

The Australian Industry and Skills (ASIC) has approved the following projects:

- [Food Science and Technology Project](#)
- [Food and Beverage Manufacturing – Cross Sector Project](#).

Also, workshops shall be available February 2019 for [Artisanal Food & Beverage Project Consultation Workshops](#).

### Great Websites to Learn From

- [Allergy and Anaphylaxis Australia](#)
- [E-Waste Infrastructure](#)
- FSANZ [Food Allergen Portal](#)
- [Waste Management Review Magazine](#)
- Allergy Facts | [Travelling with Allergies](#)
- Free online training: [All about allergens](#)

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## SUPPORT PROGRAMS

- [Artisanal Sector Program](#)
- Business Vic | [Managing Energy Costs](#)
- EMDG | [Export Market Development Grants](#)
- Entrepreneurs' Programme: [Incubator Support - New and Existing Incubators](#)
- Queensland Businesses: [Small Business Grants](#)
- CSIRO's [SME Connect](#)
- Trade: [Asia Gateway Voucher](#)
- [Victorian Salt Reduction Innovation Grants](#)

## LEARNING MATERIAL

### Great Websites to Learn From, Reading Material, and Webinars

- [2017 Foreign Policy White Paper](#)
- [Allergy and Anaphylaxis Australia](#)
- Allergy Facts | [Travelling with Allergies](#)
- CSIRO [Food and Agribusiness Roadmap 2017](#)
- [Disease information and advice](#)
- [E-Waste Infrastructure](#)
- Free online training: [All about allergens](#)
- FSANZ [Compendium of Microbiological Criteria for Food](#)
- FSANZ [Food Allergen Portal](#)
- FSANZ [Safe Food Australia - A Guide to the Food Safety Standards](#)
- [Packaging for Sustainability](#)
- [Waste Management Review Magazine](#)
- **Webinars** | [Dairy Manufacturing Workforce](#) | 2019

## CALENDAR

- [Pause Fest](#) | Melbourne | 06-08 February
- [AgriFutures evoke ag](#) | Melbourne | 19-20 February  
Info on event
- [GFSI Annual Conference](#) | France | 25-28 February
- [Food Security Risks in Food Science](#) | Dubai | 27-28 February
- [FSANZ Biennial Stakeholder Forum](#) | Sydney | 5 March
- [CSIRO: Proteins for Food and Health](#) | Melbourne | 6 March
- [CSIRO: Proteins for Food and Health](#) | Adelaide | 7 March
- [CSIRO: Proteins for Food and Health](#) | Sydney | 13 March
- [Aus Pack 2019](#) | Melbourne | 26-29 March
- [HOFEX](#) | Hong Kong | 10 May
- [Allergen Management Symposium](#) | Melbourne | 13-16 May
- [Australian Biosecurity Symposium](#) | Gold Coast | 12-13 June
- [Allergen: Free From Show](#) | Melbourne | 12-14 July
- [ASCIA 30<sup>th</sup> Annual Conference](#) | Perth | 3-7 September
- [ICEF13](#) | Melbourne | 23-26 September
- [Cibus Tec](#) | Italy | 22-25 October

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## CONSUMER TIPS

### Washing Your Raw Meat

Please, don't do it. Washing raw meat in your kitchen sink splashes harmful pathogenic bacteria around your sink and any items that are stored nearby.

I'll have e.coli with that dessert spoon, thanks.

Need some convincing? Check out: [Food Safety Information Council](#) and [this funny one](#).



## MQA IS HUNTING

MQA is always looking for the best way to service our customers. We are often updating our own systems and supplier data base as we grow.

We are looking for food safety/quality specialists to join our team (auditors, technologists, labelling, etc.). Please feel free to contact Janette Hughes on mobile 0466 377 371 or [janette@melbournega.com](mailto:janette@melbournega.com) to discuss how we can potentially work together.

## DEALS

Promotional deal code **MQA201610**: Complimentary 1-hour quote and 20% off first project.

## MQA

Food safety programs implemented by MQA: HACCP-based standards, SQF, Client-based standards (due to confidentiality, MQA is not permitted to publicise standards. Please feel free to contact us to discuss further).

Services include food safety consultancy and internal auditing of the above food safety programs.

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