



Edition 31 – April 2019

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Product Recalls

Are you able to access batch details of every raw material you have used or every product you have produced?

No? Why not?

What's preventing your business from ensuring that, should a recall be necessary, you know exactly which batch is required to be removed from sale? [Read me](#).



RECALL ALERT

Media released food recalls of **March 2019**:

- Undeclared Allergen (Peanut) | [Thai Chicken Stir Fry](#)
- Microbial Contamination (Salmonella) | [Eggs](#)
- Microbial Contamination (Listeria) | [Meals on Wheels](#)
- Microbial Contamination (Salmonella) | [Eggs](#)
- Physical Contamination (Plastic) and Mould Issue | [Australian Superfood Company Raw Bars](#)
- Undeclared Allergen (Pistachio) | [Pana Organic Raspberry Chocolate](#)
- Incorrect Packaging (Allergen Confusion (Almond)) | [Chobani Flip Almond Coco Loco](#)



Note: The FSANZ information is reproduced with permission of Food

FSANZ has completed an administrative assessment and accepted the following application:

- [A1175](#) Rapeseed protein as a novel food:

FSANZ has approved variations arising from the following applications:

- [A1149](#) Addition of Steviol Glycosides in Fruit Drinks
- [A1162](#) Triacylglycerol lipase preparation from *Trichoderma reesei* as a Processing Aid (Enzyme)
- [A1165](#) Lysophospholipase from *Trichoderma reesei* as a Processing Aid (Enzyme)
- [A1167](#) Lactase from *Bacillus subtilis* as a Processing Aid (Enzyme)

FSANZ Recall Action Officers

The [FSANZ Recall Action Officers](#) list has been updated to edition 21-03-19.

Food Recall Statistic

FSANZ has released its data on [food recall allergen statistics 2016-2018](#).

Biennial Stakeholder Forum

FSANZ has released the [presentations](#) of the biennial stakeholder forum.

Melbourne Quality Assurance

ABN 46 975 405 936
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
janette@melbourneqa.com or www.melbourneqa.com
Mobile 0466 377 371

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



Edition 31 – April 2019

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



NEWS

MQA Updates: MQA Food Fraud Notifications has been updated to [March 2019](#).

GFSI News: Standard BRCS issue 8 is open for GFSI 7.1 benchmarking consultation. To [participate](#)

- GFSI has [released](#) their [executive summary](#) of the 2019 annual conference

ARC Training Centre: See the [fascinating projects](#) that ARC has active for the produce industry.

Australian Academy of Science : Australian Academy of Science Awards for 2020 are now open for Scientific Excellence. To [know more](#). To [read the flyer](#).

Bringing Blockchain to Manufacturing: Blockchain technology is largely associated with the financial industry, but it has strong potential in manufacturing. [Read me](#).

Call for Canberra to Enact Five Major Waste Strategies: The Australian Council of Recycling and Boomerang Alliance have released five priority actions to implement in order to solve Australia's waste and recycling crisis. [Read me](#).

Compostable and Flexible Packaging: New packaging supplier Grounded, offers a range of compostable packaging. Read [article](#) and see their [website](#).

Inland Rail Set to Reduce Costs for Agricultural Sector: CSIRO research into the Melbourne to Brisbane Inland Rail project has determined that shifting horticulture agriculture from road to rail could reduce transport costs for the agricultural industry by an estimated \$70 million per year. [Article by Food and Beverage](#).

Moving the Body, Boosting the Mind: Running your way to better mental health. As little as 10 minutes of regular exercise can help alleviate depression. [Article by Guardian](#).

Posters Updated | If You Are Injured at Work: WorkSafe have updated their [If You Are Injured At Work](#) posters.

Skills Impact: Skills Impact is seeking your feedback on whether proposed edits meet industry needs. To [participate](#). There is also an IRC Skills Forecast for the [Food, Beverage and Pharmaceutical Industry](#) and [Meat Processing Industry](#).

Sustainable Packaging: As consumers become more aware of their actions sustainable packaging is no longer an option but an expectation, and the law. [Read me](#).

Undeclared Allergens Main Culprit of Recalls: Of the 100 Australian food recalls in 2018, 46 were due to undeclared allergens. [Article by Food Standards Australia New Zealand](#).

Melbourne Quality Assurance

ABN 46 975 405 936
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
janette@melbourneqa.com or www.melbourneqa.com
Mobile 0466 377 371

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



Edition 31 – April 2019

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



SUPPORT PROGRAMS

- AIFA | Allergy and Immunology Foundation of Australasian [Grant](#)
- Business Vic | [Managing Energy Costs](#)
- CSIRO's [SME Connect](#)
- EMDG | [Export Market Development Grants](#)
- **NEW:** NSW Only: [Manufacturing Efficiency Funding](#)
- **NEW:** NSW Only: [Waste Less, Recycle More](#)
- Queensland Businesses: [Small Business Grants](#)
- [Victorian Salt Reduction Innovation Grants](#)
- **New:** Victoria [Boost Your Business](#)

LEARNING MATERIAL

Websites to Learn From, Reading Material, and Webinars

- [Allergy and Anaphylaxis Australia](#)
- Allergen Bureau | [Risk Review](#)
- [E-Waste Infrastructure](#)
- FSANZ [Food Allergen Portal](#)
- [Waste Management Review Magazine](#)
- Allergy Facts | [Travelling with Allergies](#)
- Free online training: [All about allergens](#)
- [Disease information and advice](#)
- FIAL: [An overview of 16 global opportunities for Australian food and agribusinesses](#)
- FSANZ [Compendium of Microbiological Criteria for Food](#)
- FSANZ [Safe Food Australia](#) - A Guide to the Food Safety Standards
- [Packaging for Sustainability](#)

CALENDAR

- [Smart Energy](#) | Sydney | 2-3 April
- [Innovation in Thermoforming](#) | Melbourne | 4 April
- Water Industry Operations | Sydney | 3-4 April
- **Pest Control:** [Virtual Public Health Conference](#) | Online | 17 April
- [International Compost Awareness Week Australia](#) | Online | 5-11 May
- [Food Safety Summit](#) | USA | 6-9 May
- [OZ Water](#) | Melbourne | 7-9 May
- [Future for Soft Plastics](#) | Melbourne | 8 May
- [HOFEX](#) | Hong Kong | 10 May
- [Allergen Management](#) | Melbourne | 13-16 May
- [Food Allergy Week](#) | Online | 26 May – 1 June
- [Reconciliation Week](#) | Varied | 27 May – 3 June
- [IFT 19](#) | USA | 2-5 June
- [Water Industry Operations](#) | Queensland | 5-6 June
- [Australian Biosecurity](#) | Gold Coast | 12-13 June
- [Foodservice Australia](#) | Melbourne | 23-25 June
- Allergen: [Free From Show](#) | Melbourne | 12-14 July
- [Food and Beverage Awards](#) | Sydney | 18 July
- [Safety Connect 2019](#) | Melbourne | 28-29 August
- [Global Table](#) | Melbourne | 2-6 September
- [ASCIA 30th Annual](#) | Perth | 3-7 September
- [ICEF13](#) | Melbourne | 23-26 September
- [Cibus Tec](#) | Italy | 22-25 October
- [SQF Annual Conference](#) | USA | 5-7 November

Melbourne Quality Assurance

ABN 46 975 405 936
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
janette@melbourneqa.com or www.melbourneqa.com
Mobile 0466 377 371

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



Edition 31 – April 2019

MQA Newsletter

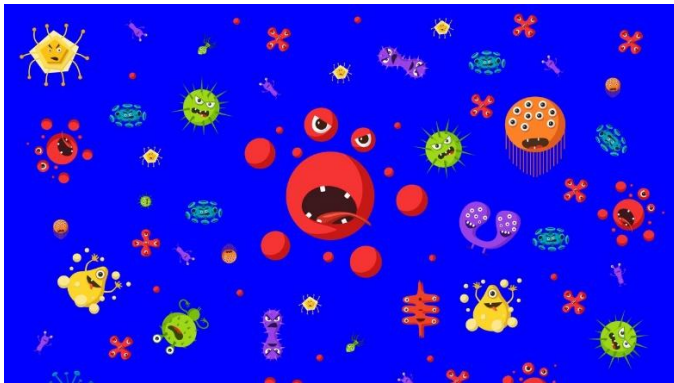
Welcome to the Melbourne Quality Assurance newsletter.



CONSUMER TIPS

Bacteria!!

What is it?! And how can it hurt me? FSANZ does a nice job explaining the main pathogenic bacteria that may be found in your food. [Read all about bacteria.](#)



Why Babies Shouldn't Eat Honey

Babies less than one-year-old can get seriously sick from eating honey. Honey contains *C. botulinum* bacteria, which can produce a toxin in a baby's large intestine, leading to a rare but serious illness known as "infant botulism." [Watch me.](#)

Honey may
quiet them,
but botulism
can kill them



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 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.

Melbourne Quality Assurance

ABN 46 975 405 936
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
janette@melbournega.com or www.melbournega.com
Mobile 0466 377 371

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