



Edition 32 – May 2019

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Contamination

Definitions

Food Contamination refers to food that has been infected or polluted.

This means that the quality in food has been affected and the food may no longer be safe.

[Read me.](#)



Note: The FSANZ information is reproduced with permission of Food

FSANZ has called for submissions on the following applications:

- [A1170](#) Rebaudioside MD as a Steviol Glycoside from *Saccharomyces cerevisiae*: to seek approval for a steviol glycoside mixture (Reb MD) for use as an intense sweetener, produced from a genetically modified *Saccharomyces cerevisiae*.

Submissions by 6pm (Canberra time) 10 May

2019 Maximum Residue Limits (MRLs) Harmonisation

The call for MRL harmonisation requests is now open for 2019 for all stakeholders and interested persons.

Guidance material to assist with the preparation of MRL harmonisation requests is available on the [FSANZ website](#) and through the [Guide for submitting MRL harmonisation requests](#)

(3rd edition, April 2018).

RECALL ALERT

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

- Incorrect Packaging (Allergen Confusion (Gluten) | [Ingham's Gluten Free Schnitzel](#)
- Microbial Contamination (Salmonella) | [Eggs](#)
- Physical Contamination (Plastic) and Mould Issue | [Hot Cross Buns](#)
- Undeclared Allergen (Dairy) | [Garlic Bread](#)
- Microbial Contamination (Listeria) | [Washed Rind](#)
- Microbial Contamination (Listeria) | [French Cheese](#)
- Microbial Contamination (Salmonella) | [Eggs](#)
- Microbial Contamination (E.Coli) | [Timboon Brie](#)

Melbourne Quality Assurance

ABN 72 166 354 050
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
info@melbourneqa.com or www.melbourneqa.com
Mobile 0466 377 371

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NEWS

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

GFSI News

- Standard BRCS issue 8 is open for GFSI 7.1 benchmarking consultation. To [participate](#)
- Food Safety Matters has released a [podcast](#) featuring a summary of the speakers from the GFSI annual conference
- Be inspired: watch a six-minute video of GFSI experts: [Frank Yianna: From Walmart to FDA](#)
- New public consultation has opened: [GFSI Benchmarking Requirements Version 8-Part 3 – ZOIKS!](#)

Aged Quality Care: New Standards video for providers now online

An education video for service providers that focuses on the new Aged Care Quality Standards is now [online](#). Access the [New Standards](#).

AIP: Finalists announced for 2019 Australasian Packaging Innovation & Design Awards

Finalists have been announced for the 2019 Australasian Packaging Innovation & Design Awards (PIDA). Check out some of the [beautiful, innovative designs](#) for inspiration for your own products.

Austrade 2019 Benchmark Report

The [Austrade 2019 Benchmark Report](#) has just been released.

Australian Technologies Competition

Australian Technologies Competition is now open for [2019](#). To [apply](#).

Case Study: Bakery Optimises Operations with Vacuum Cooling System

A Swiss company implemented a vacuum cooling system to improve quality and reduce cooling time after baking. Case study by [Busch Australia](#).

Cleaning Colour Coding

Remo has upgraded their colour coding selection. Product may be purchased through your regular supplier of [Remo products](#).

Cryogenics Offers Alternative Freezing Solutions

There are two standard methods of freezing foods at an industrial scale. One is mechanical, and the other is the aforementioned cryogenics. Article by [Air Liquide](#).

Cyber Attack: Social Engineering Fraud

The Australian Government published that current estimates indicate that cybercrime costs our economy more than \$1 billion every year, with nearly half of these attacks focused on SMEs alone. Article by [Insurance Adviser](#).

Heightened Miscarriage Risk for Night Shift Workers

The risk of miscarriage increases by around one-third for pregnant women who work night shifts, a new study has found. Article by [NSCA Foundation](#).

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Helping Manufacturers with Sugar Reduction

Food and beverage manufacturers looking to produce high-quality, reduced-sugar products are encouraged to join a free webinar on [15 May 2019](#).

Love Food Hate Waste Business

Love Food Hate Waste is a free short program that will help cafes, restaurants, pubs and other Victorian hospitality venues prevent food waste, reduce costs and increase profits. By [Sustainability Victoria](#).

New System Shows Victoria Has High Anaphylaxis Rates

Victoria's Health Department has released data that reveals over 1,000 Victorians have presented at hospital emergency rooms with anaphylaxis since the beginning of November last year. [Read me](#).

Perfecting the Strawberry: Researchers Map Strawberry Genome

An international team of scientists has developed a genetic roadmap for the cultivated strawberry, sequencing and analyzing its genome. Article by [IFT](#).

Plastic Bags Banned November 2019

The Victorian Government will implement a state-wide ban on lightweight plastic shopping bags from [November 2019](#).

Why Packaging Processes Are the Essential Ingredient for Food Safety

Packaging is one of the crucial ways that businesses can build their brand and differentiate themselves from their competition. Article by [Food Mag](#).

CALENDAR

- [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 Symposium](#) | Melbourne | 13-16 May
- [National Manufacturing Week](#) | Melbourne | 14-17 May
- [Food Allergy Week](#) | Online | 26 May – 1 June
- [Pint of Science](#) | Varied | 20-22 May 2019
- [National Clean Technologies Conference](#) | Queensland | 29-31 May
- [National Reconciliation Week](#) | Varied | 27 May – 3 June
- [IFT 19](#) | USA | 2-5 June
- [Sustainable Packaging Design](#) | Melbourne | 5 June
- [Water Industry Operations Conference](#) | Queensland | 5-6 June
- [Australian Biosecurity Symposium](#) | Gold Coast | 12-13 June
- [Foodservice Australia](#) | Melbourne | 23-25 June
- Allergen: [Free From Show](#) | Melbourne | 12-14 July
- [Food and Beverage Industry Awards](#) | Sydney | 18 July
- [Safety Connect 2019](#) | Melbourne | 28-29 August
- [Global Table](#) | Melbourne | 2-6 September
- [ASCIA 30th Annual Conference](#) | Perth | 3-7 Sep

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CONSUMER TIPS

Food Allergy Treatments

[Allergy & Anaphylaxis Australia](#) have released free to the public webinar material on the following topics:

- What treatments are available to assist with food allergy management?
- How effective are they and who can access them?



**Allergy & Anaphylaxis
Australia**

Your trusted charity for allergy support

Lunch Box Safety

Packing a lunch for yourself or your child is a healthy and cost-effective option however, food poisoning bacteria can grow quickly. [Read me.](#)



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.

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