



Edition 33 – June 2019

# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



## Calibration: Scales, Thermometers

The calibration process is to ensure all equipment used to inspect, measure or test the food process of product is reading accurately at the time of use.

[Read me.](#)



**Note:** the FSANZ information is reproduced with permission of Food Standards Australia New Zealand.

FSANZ has called for submissions on these applications:

- **A1166** Reduction in minimum alcohol for tequila: Submissions by 6pm (Canberra time) 18 June
- **A1173** Minimum protein in follow-on formula:

FSANZ has completed an administrative assessment and accepted these applications:

- **A1178** Method AOAC 2017.16 as a new method of analysis for total dietary fibre
- **A1176** Enzymatic production of Steviol Glycosides:

FSANZ has approved variations arising from the following applications and proposals:

- **A1102** L-carnitine in Food
- **A1168** Glucoamylase from GM *Aspergillus niger* as a processing aid (Enzyme)
- **M1016** Maximum Residue Limits (2018)

**Have Your Say on Australia's Food Safety Management Standards:** FSANZ has released an [information paper](#) to a review of food safety standards.

## FSANZ Launches 3rd Biennial Stakeholder Survey

FSANZ has launched its 3<sup>rd</sup> biennial stakeholder satisfaction survey. To participate: [Survey Monkey](#).

## RECALL ALERT

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

- **Microbiological Contamination** (Salmonella) | [Mountain Mist Eclairs and Profiteroles](#)
- **Incorrect Packaging** therefore, Undeclared Allergen (Milk) | [Ingham's Turkey Breast Roast](#)
- **Microbiological Contamination** (Salmonella) | NSW Only | [Port Stephens Eggs](#)
- **Microbiological Contamination** (E.Coli) | QLD Only | [Frollicking Goat Teddy Cheese](#)
- **Physical Contamination** (Blue Rubber) | [Ingham's Sweet Chilli Chicken Kiev](#)
- **Microbial Contamination** (*Listeria monocytogenes*) | [Roza's Gourmet Dip](#)
- **Undeclared Allergen** (Dairy) | [Aurora Foods It's Vegan Gelatos](#)

## 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

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



Edition 33 – June 2019

# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



## NEWS

### MQA Updates:

- **Food Fraud:** MQA Food Fraud Notifications has been updated to [May 2019](#).
- **VACCP and TACCP:** MQA has commenced a comprehensive development of the VACCP and TACCP risk assessment tools.

This is a long-term project and we will be demonstrating it to our GFSI-committed customers within the coming weeks.

Should you wish to be included or would like to know more, please feel free to contact Janette on 0466 377 371 or [janette@melbourneqa.com](mailto:janette@melbourneqa.com)

### GFSI News

- BRC Food Safety Standard issue 8 has been added to the scope of GFSI recognition
- Be inspired: watch a nine-minute video of GFSI experts: [Professor Chris Elliott's Vision for Food Integrity Through Technology](#)

**A Universe is Born:** Nothing to do with Quality Assurance: Just a lovely mind-blowing [timeline of our universe](#) told by scientists. Take a brief journey through the early history of our cosmos.

### ACCC: Report Shows Increase in Reported Losses

Australian businesses reported more than 5800 scams to the ACCC with losses exceeding \$7.2 million, a 53 per cent increase compared to 2017. Read: [ACCC media release](#) and the [report](#).

### Australian Packaging Covenant: 2025 Targets

CEO Brooke Donnelly shares an update with [Waste Management Review](#) on the suite of projects happening in 2019 to work towards the 2025 National Packaging Targets.

### Call for Greater Transparency in Gluten-Free Testing

A Coeliac disease expert from The University of Western Australia is calling for transparency in gluten free foods testing. [Read me](#).

### Country of Origin

ACCC has recently updated its 2-page [factsheet](#) on country of origin food labelling requirements.

### Fair Work

Fair Work have announced a 3.0% increase to minimum wages: \$740.80 per week or \$19.49 per hour. Increase applies to base pay rates from the first full pay period starting on or after 1 July 2019. Fair Work documents: [Review Decision](#) and [Review Summary](#).

### First Approved Treatment for Peanut Allergy

The treatment is designed as a once-daily peanut allergen therapy to gradually desensitize patients from allergic reactions, symptoms, and anaphylaxis. [Read me](#).

### In-House Pathogen Testing Reduces Time and Cost

There is a huge opportunity for food processing companies to save time and money by making investments into their food safety programs. Article by [Food Safety News](#).

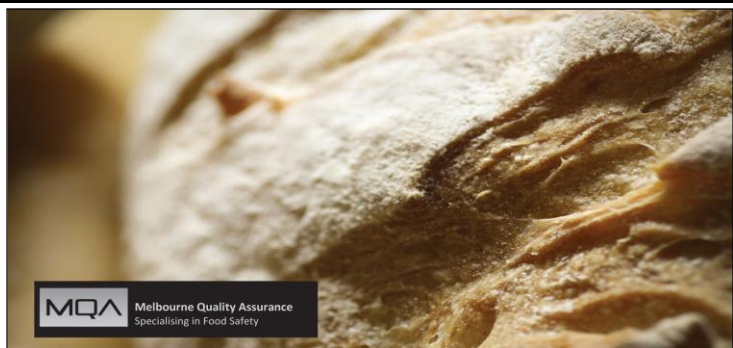
## Melbourne Quality Assurance

ABN 72 166 354 050  
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA  
[info@melbourneqa.com](mailto:info@melbourneqa.com) or [www.melbourneqa.com](http://www.melbourneqa.com)  
Mobile 0466 377 371

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

# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



## In-Shell Pasteurisation Reintroducing Eggs

The technology used by Australian Pasteurised Eggs ensures eggs are free from risk of Salmonella by removing 99.99% of the bacteria. Marketing article by [Food and Beverage](#).

## Labour Hire Authority

Labour hire businesses must now apply for a licence. From 30 October 2019 substantial penalties will apply to labour hire providers who don't have a licence or a licence application pending and businesses that use unlicensed providers. Go to the [new website](#).

## Salmonella: Researchers Predict Increasing Severity of Outbreaks

Future Salmonella outbreaks are likely to become more severe, according to researchers from an Australian university. Article by [Food Safety News](#).

## Seeking Investment: Naturo

[Naturo](#) is seeking investment for a pilot plant in Australia capable of producing 10 million litres of milk per annum, claiming it has developed a way to produce 100% natural milk stays fresh for longer than pasteurised milk.

## Smart Packaging Designed to Leave Nothing Behind

[Sealed Air](#) provides some examples of their products for use in the food industry to assist manufacturers to meet the [2025 National Packaging Targets](#).

## Online Course

- Reduce the risks of cross-contamination and product recalls by [Alchemy Academy](#)

## Business Support Programs and Grants

- Business Vic | [Managing Energy Costs](#)
- CSIRO's [SME Connect](#)
- EMDG | [Export Market Development Grants](#)
- NSW Only: [Waste Less, Recycle More](#)
- Queensland Businesses: [Small Business Grants](#)
- [Victorian Salt Reduction Innovation Grants](#)

## Great Websites to Learn From

- Allergen Bureau | [Risk Review](#)
- [Allergy and Anaphylaxis Australia](#)
- Allergy Facts | [Travelling with Allergies](#)
- Free online training: [All about allergens](#)
- FSANZ [Food Allergen Portal](#)
- [E-Waste Infrastructure](#)
- [Metropolitan Waste and Resource Recovery Group](#)
- Sustainability Victoria: [Love Food Hate Waste](#)
- [Waste Management Review Magazine](#)

## Business Books | Online Reading Material | Webinars

- [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

## 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

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



**MQA** Melbourne Quality Assurance  
Specialising in Food Safety

Edition 33 – June 2019

# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



## CALENDAR

- [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
- [Renewable Cities](#) | Sydney | 13-14 June
- [Foodservice Australia](#) | Melbourne | 23-25 June
- Allergen: [Free From Show](#) | Melbourne | 12-14 July
- [Food and Beverage Industry Awards](#) | Sydney | 18 July
- [Food Tech QLD](#) | Brisbane | 28-30 July
- [Asia Pacific Food Safety](#) | Sydney | 20-22 August
- [Safety Connect 2019](#) | Melbourne | 28-29 August
- [Global Table](#) | Melbourne | 2-6 September
- [ASCIA 30<sup>th</sup> Annual Conference](#) | Perth | 3-7 September
- [Fine Food Australia](#) | Sydney | 9-12 September
- [ICEF13](#) | Melbourne | 23-26 September
- [Cibus Tec](#) | Italy | 22-25 October
- [SQF Annual Conference](#) | USA | 5-7 November
- [Australasian Vertebrate Pest Conference](#) | Melbourne | 4-7 May 2020

## CONSUMER TIPS

### Coeliac Disease Self-Assessment Tools

The Coeliac Society of Ireland has developed a free, [online self-assessment tool](#). Users must first register to take the 10-minute test, which steps through a number of questions about current health and family history of coeliac disease.



### Become a Backyard Farmer

Is your garden looking a bit grey now that winter is setting in? Check out the article from [Australian Farmers](#) to see what farmers around Australia are planting this season.



### 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

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