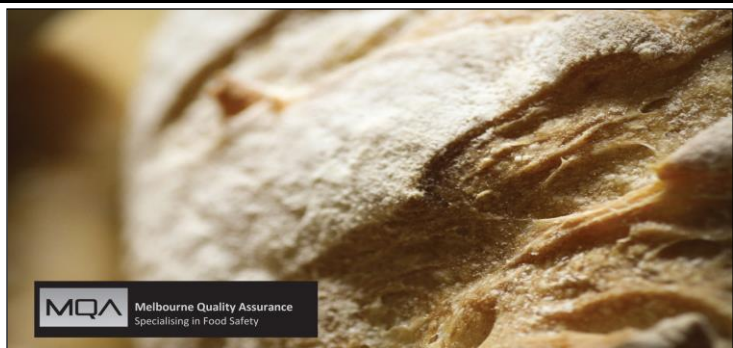


# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



## Compressed Air System

Although this article is inspired by the USA Food Safety Modernization Act, it holds relevance for all compressed air units within the food industry. [Read me.](#)



## RECALL ALERT

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

- **Allergen (Gluten)** | [White Corn Street Tacos](#)
- **Allergen (Egg, Milk)** | [Flavoured Rice Seasoning](#)
- **Chemical** (Cleaning Solution) | [Milk](#)
- **Chemical** (Chemical Residue) | [Red Drago Mud Fish](#)
- **Microbial (Salmonella)** | [The Egg Basket Eggs](#)
- **Allergen (Milk)** | [It's Vegan Gelato and Sorbet](#)
- **Microbial (E.coli)** | [Coles Full Cream Milk 2 Litres](#)
- **Microbial (E.coli)** | [Lactalis Australia Milks](#)
- **Non-Compliant Labelling** (Incorrect Expiry Date) | [Chan's Yum Cha At Home Products](#)

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

FSANZ has called for submissions on these applications:

- [A1163](#) Food Irradiation herbs and spices
- [A1164](#) Pullulanase from *Bacillus licheniformis*
- [A1169](#) Alpha-glucosidase from *Trichoderma reesei*

FSANZ has completed an administrative assessment and accepted these applications and proposals:

- [A1180](#) Natural Glycolipids
- [A1181](#) Maximum residue limits
- [A1182](#) Glucose Oxidase from *Trichoderma reesei*
- [P1010](#) Review of Formulated Sports Foods

FSANZ has approved variations arising from these applications and proposals:

- [A1159](#) Triacylglycerol lipase from *Trichoderma reesei*
- [A1160](#) Aspergillopepsin from *Trichoderma reesei*
- [A1170](#) Rebaudioside MD as a Steviol Glycoside
- [A1172](#) Enzymatic production of Rebaudioside D

The [FSANZ Recall Action Officers](#) list has been updated.

**FSANZ Responds to Media Reports on Titanium Dioxide.** In May 2019 a study was released proposing a link between titanium dioxide particles and inflammatory bowel diseases and bowel cancer. [FSANZ's response to that study.](#)

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## NEWS

**MQA Updates: Food Fraud:** MQA Food Fraud Notifications has been updated to [June 2019](#). We have slightly updated its columns to include the implicated business, when this is known. HorisonScan notifications are also now included.

### GFSI News

- Last month, FSSC 22000 published [Version 5](#) of its Scheme
- GFSI is opening a new stakeholder consultation for standard GLOBAL GAP, against the GFSI Benchmarking Requirements Version 7.1. [To participate](#)
- GFSI releases its new auditor knowledge exam, [required from July 2019](#)

### Callebaut's Low Sugar Milk Chocolate

Callebaut has launched a new low sugar milk chocolate: [Callebaut Excl1pse](#).

### CSIRO: What Will Australia Look Like in 2060?

The CSIRO report outlines a path towards an inclusive, prosperous, sustainable, and globally competitive Australia. Report [Australian National Outlook 2019](#).

### Food Safety Reforms Program

In response to the recommendations of the Small Business Regulation Review, changes are being implemented to make it easier for Victorian food businesses to understand and meet their obligations in relation to food safety. Business.vic is requesting food business applicants to complete a two-minute survey.

### AIP/APCO Course Aimed at Meeting 2025 Targets

The Australian Institute of Packaging (AIP), in partnership with APCO has developed a new training course 'Tools to help you meet the 2025 National Packaging Targets: PREP & ARL' with the first two course dates set for July and August. The course will also include a tour of a Materials Recycling Facility (MRF).

### Australian Eggs

With the recent salmonella outbreak from some egg farms, Australian Eggs has uploaded to their website a [salmonella tool kit](#). Although for the egg industry, there is useful information for you to know what to expect from the eggs you purchase.

### Emerging Dairy Trends to Look Out For

High-fat dairy-enriched diets are in and low-fat diets are old news: today's consumer expects more bang for their dairy buck, which has driven innovation in this category. Marketing article by [Maxum Foods via Food Mag](#).

### E-Waste Ban from 1<sup>st</sup> July 2019

Final preparations for e-waste landfill ban from 1 July – information from [Sustainability Victoria](#).

### Fair Work: New 1<sup>st</sup> July Pay Rates

New award wages and allowances come into effect from 1 July 2019. Tools: [Pay Guide](#) and [Pay Calculator](#).

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## Healthy Star System: Fixing the Flaws

Research has revealed that Australia's Health Star Rating (HSR) system is flawed, as products high in salt, sugar and fat score too highly due to loopholes in the algorithm, and the system fails to differentiate between whole grain and refined grain foods. Article by [Food Processing](#).

## How to Create a High-Performing Team

A 'high-performing team' is a term that is often thrown around in the workplace. But what is it and how do you make one? Article by [Heads Up](#).

## New Barcode Trial Promises to Cut Product Recall Improve Traceability

Woolworths is set to become the first Australian supermarket to trial data embedded (or 2D) barcodes in stores from August. From [Food Mag](#).


## New Energy Rights to Protect Victorian Small Businesses

New energy protections will apply to Victorian small businesses from 1<sup>st</sup> July. Media release by [Business.vic](#).

## New, Recyclable Packaging Film

Mondi Group has developed a fully recyclable polypropylene construction for thermoforming applications with a 23% reduction in carbon footprint compared to existing packaging. Article from [Mondi Group](#).

## Now Open: Victoria Prize for Science and Innovation

The call for nominations for the [2019 Victorian prize](#) is now open .

## Packaging Designed to Leave Nothing Behind

With the war on packaging waste, together with 2025 global packaging targets, the food packaging industry is busy finding new ways for smarter packaging. Marketing article by Sealed Air via [Food and Beverage](#).

## Salmonella Enteritidis

Salmonella is a bacterium commonly found in animals, including poultry. It can cause illness to humans such as gastroenteritis (commonly known as 'gastro') when contaminated food is consumed. [NSW Food Authority](#) has released some great information.

## Skills Impact

The [Meat Processing Project](#) has been finalised. The new units of competency include development and implementation of the VACCP and TACCP plans.

## Steel Belts Offer Versatility for the Food Industry

Steel belts were first used for conveying food in 1925 when a carbon steel belt was installed in an oven to enable continuous baking. Six years later, the arrival of the stainless-steel belt opened the door to hundreds of more hygiene-critical applications across the food industry. The company behind both technical breakthroughs was [IPCO](#).

## The Impacts of US-China Trade Dispute on Australian Food Exports

Publicly available trade statistics paint a picture of the impact on Australian food exports to China stemming from the ongoing trade dispute between Beijing and Washington. Article by [Australian Food News](#).

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## CALENDAR

- [AIFST Annual Conference](#) | Sydney | 1-2 July 2019
- Allergen: [Free From Show](#) | Melbourne | 12-14 July
- [Food and Beverage Industry Awards](#) | Sydney | 18 July
- AIP: [Tools to Help You Meet the 2025 Packaging Targets](#) | Melbourne | 24 July
- [Food Tech QLD](#) | Brisbane | 28-30 July
- AIP: [Tools to Help You Meet the 2025 Packaging Targets](#) | Sydney | 7 August
- [Asia Pacific Food Safety](#) | Sydney | 20-22 August
- [BaconFest](#) | Brisbane | 23-25 August
- [Institute of Hospitality in HealthCare](#) | Melbourne | 26-28 August
- [Safety Connect 2019](#) | Melbourne | 28-29 August
- [Global Table](#) | Melbourne | 2-6 September
- [82<sup>nd</sup> Water Industry Conference](#) | Bendigo | 4-5 September
- [ASCIA 30<sup>th</sup> Annual Conference](#) | Perth | 3-7 September
- [Fine Food Australia](#) | Sydney | 9-12 September
- [ICEF13](#) | Melbourne | 23-26 September
- [Vitafoods Asia](#) | Singapore | 25-26 September
- [Waste Education Conference](#) | Geelong | 15-16 October
- [IoT Impact](#) | Sydney | 15-16 October
- [Cibus Tec](#) | Italy | 22-25 October
- [Waste Expo Australia](#) | Melbourne | 23-24 October
- [All Energy Australia](#) | Melbourne | 23-25 October
- [ISSA Cleaning and Hygiene Expo](#) | Melbourne | 23-15 October
- [Waste and Recycling Expo](#) | Sydney | 30-31 October
- [SQF Annual Conference](#) | USA | 5-7 November
- [TropAq](#) | Brisbane | 11-13 November
- [Mega Trans \(Logistics\)](#) | Melbourne | 1-3 April 2020
- [Australasian Vertebrate Pest Conference](#) | Melbourne | 4-7 May 2020

## CONSUMER TIPS

### Home Bottling/Canning of Foods

Home canning is an excellent way to preserve garden produce and share it with family and friends. But it can be risky—or even deadly—if not done correctly and safely. Information from these websites can help you can or bottle food the safe way: [CDC](#), [NSW Food Authority](#), or [Food Safety News](#).



### Found Something Strange in Your Food?

You can make a complaint about food, food poisoning or food premises and your local council will investigate the issue on your behalf. FSANZ now has a YouTube channel. Check it out to see how to make a [food complaint](#).



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