

MQA Melbourne Quality Assurance
Specialising in Food Safety

Edition 35 – August 2019

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Sustainable Packaging

In September 2018, Australia's 2025 National Packaging Targets were announced at a milestone industry event convened by APCO. [Read me.](#)



RECALL ALERT

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

- Undeclared Allergens (A Few) | [Whoppers Confectionery](#)
- Undeclared Allergen (Soy) | [Bulla Ice Cream Cake](#)
- Potential Gluten Contamination | [Lowan Rice Flakes and Rice Porridge 500g](#)
- Failure associated with pasteurization | [Gippsland Jersey Light Milk](#)
- Undeclared Allergen (Sesame) | [Balfours Kransky](#)
- Undeclared Allergen (Shellfish) | [Korean Foods Kimchi](#)
- Undeclared Allergen (Walnut, Cashew) | [Chinese Cake](#)

FOOD STANDARDS
Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa



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

FSANZ has called for submissions on these applications:

- [A1155](#) 2'-FL and LNnT in infant formula and other products. Submissions by 6pm (Canberra time) 02 September

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

- [A1182](#) Glucose Oxidase from *Trichoderma reesei* as a Processing Aid (Enzyme)

As mentioned in previous eNewsletter, please remember that the FSANZ Recall Action Officers list has been updated to [edition 05-06-19](#).

Australian Total Diet Study: FSANZ's 25th [Australian Total Diet Study](#) demonstrates safety of the food supply.

Food Regulation: Aa roundtable on fermented beverages has finalised the reports and gave released the ISSUES and the OUTCOMES [papers](#).

Amendment No. [186](#) to the FSANZ Code was published by FSANZ on 25 July 2019. It included amendments resulting from Applications and Proposal [A1102](#), [A1168](#), and [M1016](#) and changes to Schedules [18](#), [20](#), and [29](#).

Melbourne Quality Assurance

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NEWS

MQA Updates:

- **Food Fraud:** MQA Food Fraud Notifications has been updated to [July 2019](#)
- **PIFs...** remember those? MQA has joined forces with AFGC-approved software company Bizcaps Software. We are now able to complete ePIFs, version 6. For further information: [Bizcaps](#)
- **MQA Profile** has been updated to [edition 14](#). Updates include HorizonScan, ePIF, and ongoing maintenance (page 6)

2025 Packaging Targets: [Reuse | Rethinking Packaging](#) by the Ellen Macarthur Foundation may help you reach the [Australian 2025 National Packaging Targets](#).

7 Risks in the Food Supply Chain: A [white paper from SAI Global](#) has highlighted that safety failures at certain points in the food supply chain can have serious, potentially life-threatening consequences. A good read.

7 Steps to Protect Your IP Overseas: What do I need to know about IP before I trade internationally? Article by [Business.vic](#).

AgriFutures: Horizon Scanning Opportunities for New Technologies and Industries: Emerging technologies and new industries have the potential to transform Australian agriculture. [Read me](#).

Are You Underpaying Your Employees? _One of the most common mistakes employers make is not paying their employees correctly. And, while often unintentional, the smallest errors add up over time, and can lead to large consequences for underpaying employees. Article by [Amanda Evans](#).

Australia's Largest Plastics Recycling Plant Opens: Australia's largest plastics recycling plant, with a processing capacity of 70,000 tonnes a year, has opened in Victoria. [Read me](#).

Burnout: It's normal to feel stressed at work from time to time. But for some people, the stress becomes all-consuming, leading to exhaustion, cynicism and hatred towards your job. Article by [Smart Company](#).

Codex Agrees to Tackle E. Coli in Certain Foods

Starting the development of guidelines to control Shiga toxin-producing E. coli in certain foods was one of the decisions made by the Codex Alimentarius Commission at its annual meeting in Geneva this week. Article by [Food Safety News](#).

Dairy Milk vs Plant-Based Milk Label Debate Gains Traction:

Dairy farmer group Australian Dairy Farmers (ADF) is leading the push for truth in labelling for milk-style products such as almond, soy and oat milk. Article by [Food Processing](#).

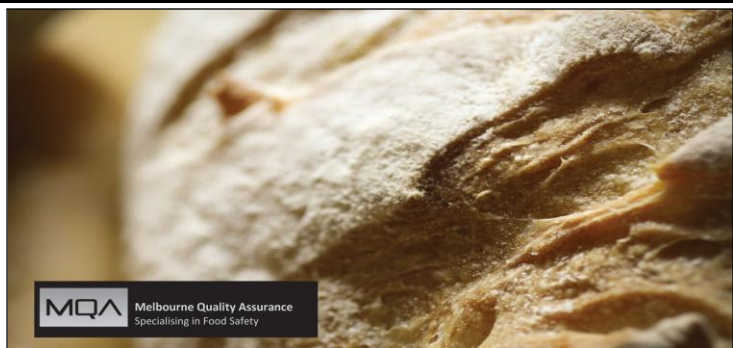
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E. coli From Beef to Romaine

E. coli outbreaks linked to Romaine lettuce have been a tragedy for both consumers and the leafy greens industry. [Discussion and recommendations](#) from USA GM Weber Consulting.

Enforcing eWaste

With Victoria's eWaste ban commencing 1 July, [Waste Management Review](#) explores what supporting infrastructure has been put in place and some of the uncertainties surrounding compliance. [Click here to learn about eWaste dropping points.](#)

FDA Draft Guidance for Industry: Sprouts

The FDA have released in June 2019 a proposed draft guidance, "Reducing Microbial Food Safety Hazards in the Production of Seed for Sprouting." This document holds relevance to Australia's similar issues within the sprout industry. [Read me.](#)

Food Safety Guidelines Update

[Guidelines for Fresh Produce Food Safety](#) has been updated to edition 2019.

How to Make Better Gluten-Free Bread

Demand for gluten-free foods is growing and consumer demand for good quality gluten free bread is driving the development of suitable wheat bread substitutes. Worth a read: [Science of Food review article.](#)

How You Can Deal with Workplace Bullying

Workplace bullying is defined as repeated and unreasonable behaviour directed towards an employee, that creates a risk to health and safety. Article by [Heads Up.](#)

Online Food Allergy Training

The [free online training course](#) has been updated to version two and also has been split into the following categories: Food Service, General Food Service, Camps.

Researchers Use Electrical Signalling to Detect Bacteria

Researchers at the University of Warwick have found bacteria can be detected in minutes by zapping them with electricity. Article by [Food Safety News.](#)

Skills Impact: Food, Beverage and Pharmaceutical

This project will review the Certificate I, II and III in Food Processing and Certificate II and III in Food Processing (Sales). [Review the project plan or provide feedback.](#)

Smart Packaging

Why smart packaging? For effective traceability and food integrity. Where do you sit? [Mini poster](#) released by FIAL, sponsored by Frost and Sullivan.

White Paper: A Better Red Meat Future

The white paper was released July 2019 supplied by [Aus Food News.](#) Although farmers are concerned, AMIC has welcome the paper.

Circular Economy: Food Initiative

The Ellen Macarthur Foundation has commenced the next three-year phase of its Food Initiative. Watch the [2-minute video](#) for inspiration for your own business.

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CALENDAR

- [Food and Hospitality QLD](#) | Brisbane | 4-5 August
- [AIP: Tools to Help You Meet 2025 Packaging Targets](#) | Sydney | 7 August
- [Fresh Produce Food Safety](#) | Sydney | 14 August
- [Future Earth Australia](#) | Queensland | 19-20 August
- [War on eWaste](#) | Melbourne | 21 August
- [Asia Pacific Food Safety](#) | Sydney | 20-22 August
- [BaconFest](#) | Brisbane | 23-25 August
- [Inst. of Hospitality in HealthCare](#) | Melb. | 26-28 Aug
- [Safety Connect 2019](#) | Melbourne | 28-29 August
- [Global Table](#) | Melbourne | 2-6 September
- [ASCIA 30th Annual Conference](#) | Perth | 3-7 September
- [82nd Water Industry Conference](#) | Bendigo | 4-5 Sep.
- [AOAC](#) | USA | 6-12 September
- [Fine Food Australia](#) | Sydney | 9-12 September
- [Nuttfield](#) | Brisbane | 17-19 September
- [ICEF13](#) | Melbourne | 23-26 September
- [Vitafoods Asia](#) | Singapore | 25-26 September
- [Waste Education Conference](#) | Geelong | 15-16 Oct.
- [IoT Impact](#) | Sydney | 15-16 October
- [Ocean Planet Conference](#) | USA | 18-19 October
- [Prahlan Market Cheese Festival](#) | Melbourne | 20 Oct.
- [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](#) | Melb. | 23-25 Oct.
- [Australian Technologies Competition](#) | Melb. | 29 Oct.
- [Waste and Recycling Expo](#) | Sydney | 30-31 October

CONSUMER TIPS

Food Expiration Dates: What's the Difference?

Date marks give a guide to how long food can be kept before it begins to deteriorate or may become unsafe to eat. The two types of date marking are use by dates and best before dates. The food supplier is responsible for placing a use by or best before date on food. [FSANZ](#) explains the difference.

READING FOOD LABELS ON PACKAGING

<p>INTERPRETING DATES SHOWN ON PREPACKAGED FOODS</p>	<p>"Best before" is not an indicator of food safety, but it does give you valuable information about freshness and potential shelf-life of an unopened product.</p> <p>This must appear on pre-packaged foods that keep fresh for 90 days or less.</p> <p>BEST BEFORE</p>
<p>EXPIRATION DATE</p> <p>This date must be shown on packaging for formulated liquid diets, foods intended for low-energy diets, meal replacements, nutritional supplement foods and infant formulas.</p> <p>If the expiration date has passed, the food should be thrown away.</p>	<p>PASSED 'BEST BEFORE'?</p> <p>Foods can be eaten and purchased after "best before" date has passed, although it may have lost some flavour, nutritional value and freshness.</p> <p>"Best before" is not an indicator of food safety. Once opened, shelf life may change.</p>

Source: Melbourne, Inc. 2017

Sausage Sizzles and Barbecues

Sausage sizzles and barbecues are a popular way to raise money for charities and community organisations. Provided you take some simple food safety precautions and sell freshly cooked food straight from the barbecue, the food should be safe. [FSANZ](#) shows you how to keep your patrons alive.



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