

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

Edition 37 – October 2019

# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



## What is Food Safety Culture?

Food safety culture in a business is how everyone (owners, managers, employees) thinks and acts in their daily job to make sure that the food they make or serve is safe. It's about having pride in producing safe food every time, recognising that a good quality product must be safe to eat. [Read me.](#)



## RECALL ALERT

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

- Undeclared Allergen (Milk) | [Vegan Mac N Cheez](#)
- Physical Contamination (Plastic) | [Community Co](#)
- Chemical Contamination (Not Stated) | [Coles Milk](#)
- Microbial Contamination (Hepatitis A virus) | [Koryo Food Pickled Clams](#)
- Microbial Contamination (Hepatitis A virus) | [Kim Chi Salted Clams](#)
- Microbial Contamination (Listeria Monocytogenes) | [Flagstaff Foods Frozen Meals](#)



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

FSANZ has called for submissions on these applications:

- **A1171** Endo-inulinase from GM *Aspergillus Oryzae*. Submissions by 6pm (Canberra time) 17 October
- **A1174** Xylanase from *Trichoderma reesei* as a PA (Enzyme) (Call for submissions)
- **P1054** Pure, highly concentrated caffeine products

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

- **A1188** Gibberellic Acid as a Processing Aid

FSANZ has approved variations arising from the following applications:

- **A1164** Pullulanase from *Bacillus licheniformis*
- **A1166** Reduction in minimum alcohol for tequila
- **A1173** Minimum protein in follow-on formula

### Other FSANZ News

- **Amendment No. 187**, 5 September 2019
- **Survey of Alcohol Content and Labelling of Fermented Soft Drinks**, released [August 2019](#)
- **Sugar Labelling**, released [August 2019](#)
- **Imported Foods**

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## CALENDAR

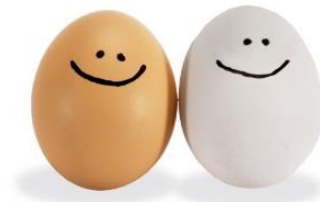
- [Innovation Food Conference](#) | Germany | 7 October
- [Valuing Agriculture's Natural Capital Roundtable](#) | Canberra | 15 October
- [Waste Education Conference](#) | Geelong | 15-16 Oct.
- [IoT Impact](#) | Sydney | 15-16 October
- [K2019](#) | Germany | 16-23 October
- [Ocean Planet Conference](#) | 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
- [ECO Expoa Asia](#) | Jong Kong | 30 Oct-2 Nov
- [SQF Annual Conference](#) | USA | 5-7 November
- [Food Safety Week](#) | Online | 9-16 November
- [TropAg](#) | Brisbane | 11-13 November
- [Food and Hotel China](#) | China | 11-14 November
- [ChemLinked Food Regulatory Conference](#) | Sydney | 20 November
- [Pause Fest](#) | Melbourne | 5-7 February 2020
- [Gulfood](#) | Dubai | 16-20 February 2020
- [AgriFutures Evoke AG](#) | Melbourne | 18-19 Feb 2020
- [FHA Food and Beverage](#) | Singapore | 31 Mar-3 Apr '20
- [Mega Trans \(Logistics\)](#) | Melbourne | 1-3 April 2020

## CONSUMER TIPS

### Egg Safety

How long can you keep eggs at room temperature? How unsafe is it to eat raw egg? Food safety is as important with eggs as it is with chicken, meat, seafood and dairy products. There can be health risks if eggs are not handled, stored and prepared safely.

Information from [Better Health Victoria](#).



### The Back to Earth Initiative

Ever wondered what happens to your green waste after it's picked up?

Read about it [here](#) and watch about its importance [here](#).



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## BUSINESS SUPPORT

### Business Support Programs and Grants

- Business Vic | [Managing Energy Costs](#)
- Business Vic | [SME Export Hubs](#)
- CSIRO's [SME Connect](#)
- EMDG | [Export Market Development Grants](#)
- FIAL | [Building Healthier Foods Grants](#)
- FIAL and Mars | [Seeds of Change Accelerator](#)
- **\*\* NEW \*\*** [Manufacturing Modernisation Fund](#)
- **NSW Only:** [Waste Less, Recycle More](#) **or** [Circulate](#)
- Queensland Businesses: [Small Business Grants](#)
- [Victorian Salt Reduction Innovation Grants](#)

### Great Websites to Learn From

- Allergen Bureau | [Risk Review](#)
- [Allergy and Anaphylaxis Australia](#)
- Free online training: [All about allergens](#)
- FSANZ [Food Allergen Portal](#)
- [Metropolitan Waste and Resource Recovery Group](#)
- [IFT Free Learning | Overcoming Clean Label Challenges](#)
- [Sustainability Victoria: eWaste Infrastructure](#)
- [Sustainability Victoria: Love Food Hate Waste](#)
- [Waste Management Review Magazine](#)

### Reading Material | Webinars

- [Disease information and advice](#)
- FSANZ [Compendium Microbiological Criteria for Food](#)
- FSANZ [Safe Food Australia](#)

## ABOUT MQA

### Products

Food safety programs implemented by MQA:

- HACCP-based standards
- SQF
- Client-based standards (regrettably due to confidentiality, MQA is not permitted to publicise standards. Please feel free to contact us to discuss further)

### Services

- Food safety and quality assurance advice
- **GHP audits** (site inspections)
- **Internal auditing** (food safety plan reviews/verifications)
- **Label reviews**
- **PIF** version 6 (online tool via [Bizcaps](#))
- **Product development** (risk assessments, recipe instructions/cards, labelling, product specifications)
- QA Manager-role

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## NEWS

### MQA News

MQA Food Integrity Notifications has been updated to [September 2019](#).

### GFSI News:

- New stakeholder consultation: China HACCP. [To participate](#)
- Produce and leafy greens: GFSI is seeking food safety professionals and primary production experts to participate in a new [Technical Working Group \(TWG\)](#)
- GlobalG.A.P. has achieved GFSI Recognition for its [HPSS Programme](#)
- **FSSC 22000**: [Translations](#) have just been released for Chinese, French, Japanese, and Portuguese

### Other News

#### CSIRO: Four New Technologies for Food Processing

High-pressure processing, ultrasound, pulse electric fields, and shockwave are four food processing methods for microbiological safety and shelf life extension. Article by [Food Mag](#).

#### Don't Hire IP Problems When Recruiting

There are many reasons for the misuse of a previous employer's IP. Article by [Business.Vic](#).

#### Functional Foods

Consumer interest in functional foods is soaring, according to data provider [Tastewise](#).

#### Gluten Intake Increases Celiac Disease Risk in Children

In the most comprehensive observational study of its kind to date, researchers in Sweden have confirmed that the risk of developing celiac disease is connected to the amount of gluten children consume. Article by [IFT](#).

#### Government Hosts Seminars About EU Geographical Indications

The [Department of Agriculture](#) will hold further seminars in October to explain the European Union's proposal to protect regional food names based on their origin, such as feta, known as geographical indications (GIs).

#### Gulfood 2020 in Dubai

Food Innovation Australia Limited (FIAL) is heading to Gulfood 2020, the world's largest food and beverage trade exhibition. Contact FIAL to join their stand and have your products in front of international buyers from across the world. [Information](#).

#### How to Support Someone You're Concerned About

We spend a lot of time at work with the same people, which means we are exposed to changes in their behaviour. If you're concerned about someone's mental health and wellbeing in the workplace, it's important to know how to support them. Article by [Heads Up](#).

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## Labour Hire Authority

Labour hire providers have until 29 October 2019 to apply for a licence to continue operating in Victoria or face major penalties. Information sessions available in October.

## Plastic Bag Ban Update, From 1 November

Environment Protection Authority Victoria (EPA) provides an update on the upcoming plastic bag ban, from 1 November 2019.

## Researchers Develop Method to Detect Low Levels of Norovirus

Researchers have created a portable method for detecting low levels of norovirus; the analysis done automatically by a smartphone app when a sample of water is loaded onto the chip. Very exciting. Read me.

## Researcher Presents Method to Detect Norovirus in Food

A rapid method to detect human noroviruses in food has been proposed in Finland. Article by Food Safety News.

## Skills Impact | Food and Beverage Processing Project

The content and design of the food processing qualifications are currently being reviewed. Read/have your say.

## Skills Impact | Wine Operations Skills

The skill requirements of people working in cellar operations, bottling and packaging are being identified to incorporate into the national skills standards. Read/have your say.

## Skills Impact | Artisanal Qualifications

Two new qualifications in fermented food and beverages and cheesemaking will soon be available for use. Read me.

## Skills Impact | Meat Industry Projects

There are a few meat industry projects underway:

- Diploma and Advanced Diploma in Meat Industry
- Game Harvesting Auditing Project
- Halal Meat Processing
- Poultry Processing Project

## Sweet Trends

New textures, novelty flavours and reduced sugar are some of the trends to watch in the Asia-Pacific confectionery sector this year. Article by Food Processing.

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