



MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Canned Foods: Purchasing and Storing

The airtight sealing of foods in containers in association with heat and/or chemical treatments is a very effective method of preserving food. [Read me.](#)



RECALL ALERT

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

- Undeclared Allergen (Milk) | [David Jones Brownie](#)
- Potential Microbial Contamination (E.Coli) | [Udder Delights Cheeses](#)
- Potential to cause excessive pressure build up | [Extra Eggnog Beer](#)
- Undeclared Allergen (Sesame Seeds) | [David Jones Vegetable Spring Rolls](#)
- Potential Microbial Contamination (Listeria Monocytogenes) | [Kalleske Meats Plain Mettwurst](#)



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

FSANZ has called for submissions on these applications:

- **A1182** - Glucose Oxidase from a GM *Trichoderma reesei* as a Processing Aid (Enzyme). Submissions by 6pm (Canberra time) 10 January
- **A1183** Enzymatic production of Rebaudioside E. Submissions by 6pm (Canberra time) 23 January
- **P1044** Plain English Allergen Labelling: to standardise the use of plain English terminology for allergen declarations on food labels. Submissions by 6pm (Canberra time) 27 February

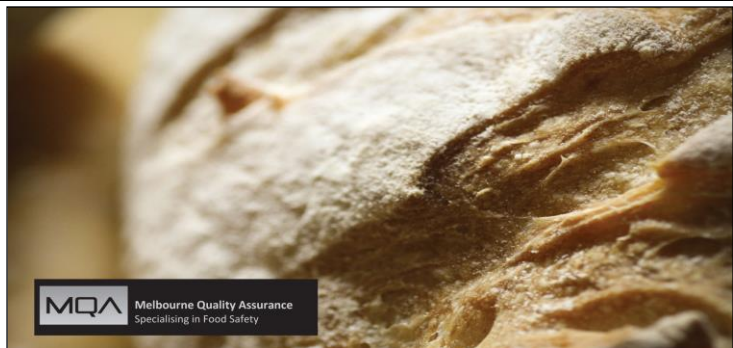
Other FSANZ News

- FSANZ is supporting the collaboration between Allergen Bureau and AFGC of [updated allergen information](#)
- FSANZ has released its [Regulatory Science Strategy 2019-2023](#)
- FSANZ second call for comment: [Plain English Allergen Labelling](#)
- The ANZ Ministerial Forum has released the minutes from their [November meeting](#)
- FSANZ call for comment on [a new steviol glycoside](#)

Melbourne Quality Assurance

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CALENDAR

- [Top 10 Health & Nutrition Trends](#) | Webinar | 05 December
- [National Smart Energy Summit](#) | Sydney | 10 December
- [Pause Fest](#) | Melbourne | 5-7 February
- [Sensory and Consumer Science Symposium](#) | Eltham | 10 February
- [Gulfood](#) | Dubai | 16-20 February
- [AgriFutures Evoke AG](#) | Melbourne | 18-19 February
- [GFSI Conference](#) | USA | 25-28 February
- [CBD Global Summit](#) | England | 3 March
- [Conferenz](#) | New Zealand | 10-11 March
- [FHA Food and Beverage](#) | Singapore | 31 Mar-3 Apr
- [Mega Trans \(Logistics\)](#) | Melbourne | 1-3 April
- [Australasian Vertebrate Pest Conference](#) | Melbourne | 4-7 May
- [Seed and Chips](#) | Italy | 18-20 May 2020
- [Sustainable Food Summit](#) | Amsterdam | 11-12 June
- [AIFST](#) | Melbourne | 6-7 July 2020
- [Free From \(Allergy\) Show](#) | Melbourne | 17-19 July
- [National CleanTech Conference](#) | Brisbane | 3-4 August
- [IUFOST 2020](#) | New Zealand | 17-20 August
- [ASCIA Conference](#) | Melbourne | 2-4 September
- [Free From \(Allergy\) Show](#) | Sydney | 11-13 September
- [FoodTech Japan](#) | Japan | November

CONSUMER TIPS

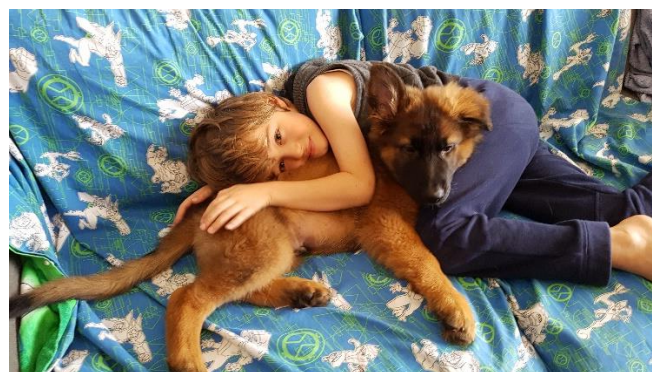
Egg Safety

Eggs are also tasty, convenient and good value for money, making them an excellent inclusion in a well-balanced diet. Let [Health Vic](#) help you handle eggs right.



Pets and Food Safety

62% of Australian households have pets, giving us one of the highest rates of pet ownership in the world. [Food Safety Information Council](#) can provide you with sound advice 😊



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BUSINESS SUPPORT

Business Support Programs and Grants

- ***** NEW ***** [Asia Gateway Voucher](#)
- ***** NEW ***** [Business Vic | Boost Your Business](#)
- [Business Vic | Managing Energy Costs](#)
- [CSIRO's SME Connect](#)
- [EMDG | Export Market Development Grants](#)
- [FIAL | Building Healthier Foods Grants](#)
- [FIAL and Mars | Seeds of Change Accelerator](#)
- [Manufacturing Academy](#)
- **NSW Only:** [Waste Less, Recycle More or Circulate](#)
- [Queensland Businesses: Small Business Grants](#)
- [Small-Scale and Craft Program](#)
- [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](#)
- [VIC Bag Ban](#)
- [Sustainability Victoria: Love Food Hate Waste](#)
- [Waste Management Review Magazine](#)

Reading Material | Webinars

- [Disease information and advice](#)
- [FSANZ Compendium of 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 support
- **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 Updates: MQA Food Integrity Notifications has been updated to [November 2019](#).

GFSI News:

- BRCGS Global Standard for Packaging and Packaging Materials has been updated to [Issue 6](#)
- New public consultation is open for: [Freshcare Edition 4.1](#)
- **Repeat news:** V8 of the GFSI Benchmarking Requirements is set to be released February 2020. [YouTube](#)

144 Workplace Fatalities in 2018

There were 144 workplace fatalities in 2018; of them 13 were in the manufacturing industry sector, according to the latest statistics released by [Safe Work Australia](#).

Almond and Walnut Added to Japan's Allergen List

Japan's Consumer Affairs Agency has added almonds to the list of allergenic foods that it recommends be listed on food labels if present, and walnut has been designated as a food subject to mandatory labelling. [Read me](#).

APCO Sustainable Food Packaging

APCO has released a guideline for sustainable food packaging. Download it [here](#).

Benefits of Detaching from Work

For many people, work stress extends well beyond the confines of the office or the job site. In Australia, employees are clocking up an average of "312 hours – or eight weeks – of unpaid work each year". [Read me](#).

Cool Technology on Trial at Food and Beverage Businesses

Glaciem and the University of South Australia have been developing a low-cost thermal energy storage technology that will store and discharge energy using a heat transfer process. [Read me](#).

Detecting Bitter Almonds in Your Nougat Processing

A bitter almond detection procedure has been developed by scientists. [Read me](#).

Europe Wants Help to Support Future Food Safety

The European Commission has launched a funding call for help to support food safety systems of the future. From [Food Safety News](#).

Food Regulation: Invitation To Public Consultation

You are invited to participate in a public consultation on a draft Policy Guideline on food labelling to support consumers to make informed healthy choices (Policy Guideline). [Hit me](#).

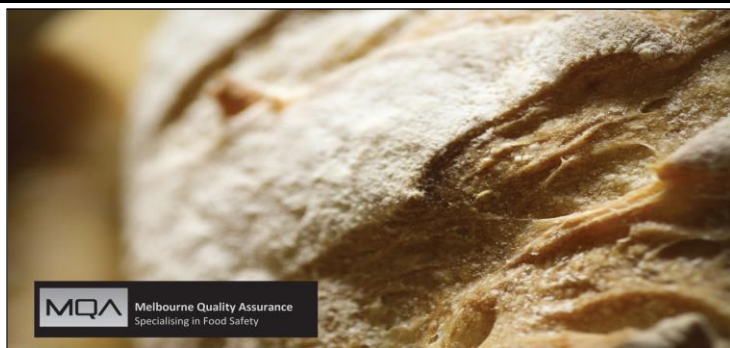
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How Much Gluten Gets into Gluten-Free Food in the Home Kitchen?

Researchers have tested the levels of gluten cross-contact caused by sharing kitchen equipment when preparing gluten free food. [Read me.](#)

'Hyper-Palatable' Foods Refined

Potato chips, like many other many foods, can include a mix of ingredients that can trigger people's brain-reward neural circuitry and overpower mechanisms that are supposed to signal when we've had enough to eat. Article by [Food Processing](#).

Inspiring News: Business Switches to Renewable

Brownes Dairy will replace its existing milk cartons with an Australian first, a carton package made entirely from plant-based, renewable materials in a new sustainable packaging move. Media release from [Aus Food News](#).

Laboure Hire Authority

Late licence applications. The Labour Hire Authority has decided that, where a complete application is submitted to the Authority [before midnight on 31 December 2019](#), and there is no evidence of non-compliance, it will not take enforcement action against a provider for providing services without a licence, or a host who enters into an arrangement with that provider.

New Form of Listeria Monocytogenes in China

Researchers have detected a highly virulent new form of pathogenic Listeria monocytogenes. Article by [Food Safety News](#). See original white paper here from [Nature Communications](#).

Process Heat Users

The Australian Renewable Energy Agency (ARENA) has released a report that outlines renewable energy options for all Australian industrial users of process heat. [Read the reports.](#)

SGS Now Has a NATA-Certified Laboratory

SGS recently opened a new laboratory in Melbourne, offering the following service analysis: microbiological, allergen, chemical, DNA testing and Next Generation Sequencing (NGS). [Read the flyer.](#)

Study Details Human Body's Response to Salmonella Infection

Researchers have shown how the human body fights back in response to Salmonella infections. Article from [Food Safety News](#).

Trade Barriers Register

The Industry Growth Centres, led by Food Innovation Australia Limited, have partnered with the Export Council of Australia to give visibility to trade barriers affecting Australian businesses. This allows business to be more prepared and enables us to make an impact on trade negotiations and policies. [Register a Trade Barrier.](#)

What to do if Someone You Know is Suicidal

It can be incredibly difficult to watch someone you know go through a hard time. From [Beyond Blue](#).

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