



MQA Melbourne Quality Assurance
Specialising in Food Safety

Edition 40 – January 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Hand Washing

We've all been told we need to wash our hands for almost as long as we can remember. Giving our hands a rinse after using the bathroom or before dinner is second nature, but very few people know why washing our hands is so important and most have never been taught the correct method. [Read me.](#)



RECALL ALERT

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

- Undeclared Allergen (Gluten) | [Oldway Smallgoods](#)
- Undeclared Allergen (Soy, Milk) | [Coal River Farm Chocolates](#)
- Undeclared Allergen (Peanut) | [Babilhara Baklava](#)
- Undeclared Allergen (Peanut, Almond) | [David Jones](#)
- Microbial Contamination (Listeria Monocytogenes) | [Daly Potato Salad](#)
- Potential Safety Issue (Lactic Acid Build Up) | [Sriracha Hot Chilli](#)



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

FSANZ has called for submissions on the following:

- **A1182** - Glucose Oxidase from a GM *Trichoderma reesei* as a Processing Aid (Enzyme)
- **A1183** Enzymatic production of Rebaudioside E.
- **P1044** Plain English Allergen Labelling
- **M1017** Maximum Residue Limits (2019)
- **A1186** Soy Leghemoglobin in meat analogue products

FSANZ has approved the following draft variation under paragraph 97(1)(b) of the FSANZ Act:

- **P1054** Pure and highly concentrated caffeine products

FSANZ has approved variations arising from the following:

- **A1155** 2'-FL and LNnT in infant formula and other products
- **A1171** Endo-inulinase from GM *Aspergillus oryzae* as a PA (Enzyme)
- **A1176** Enzymatic production of Steviol Glycosides
- **A1181** Maximum residue limits for Imazapyr in Barley Grain

FSANZ has completed an assessment on the following:

- **A1192** Food derived from herbicide-tolerant corn

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CALENDAR

- [Pause Fest](#) | Melbourne | 5-7 February
- [World Congress on Oils and Fats](#) | Sydney | 9-12 February
- [Sensory and Consumer Science Symposium](#) | Eltham | 10 February
- Food for Thought: [Food Waste](#) | Sydney | 11 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
- Marcus Evans Food Safety and Security | Melbourne | 19-20 March
- [FHA Food and Beverage](#) | Singapore | 31 Mar-3 Apr
- [Mega Trans \(Logistics\)](#) | Melbourne | 1-3 April
- Food for Thought: [GM Foods](#) | Sydney | 14 April
- [Australasian Vertebrate Pest Conference](#) | Melbourne | 4-7 May
- [Seed and Chips](#) | Italy | 18-20 May 2020
- Food for Thought: [Gut Health](#) | Sydney | 9 June
- [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
- Food for Thought: [Alternative Food Sources](#) | Sydney | 11 August
- [IUFOST 2020](#) | New Zealand | 17-20 August
- [ASCIA Conference](#) | Melbourne | 2-4 September

CONSUMER TIPS

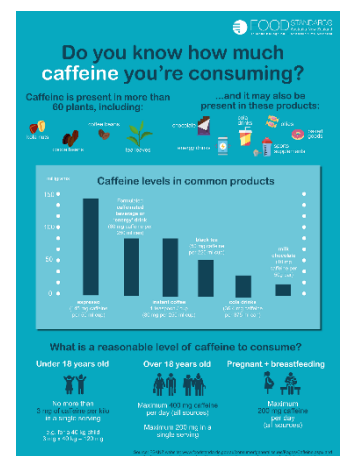
Sausage Sizzle

We love them. We will always eat one regardless of appetite levels. They are successful fundraising events. If you are partaking in a fundraising sausage sizzle, here's what you need to know: [FSANZ](#), [Health.Vic.Gov](#), [Stretrader](#).



Caffeine in Food and Drink

Have a child that consumes caffeine-related products such as energy drinks, lollies or chocolate? A FSANZ Expert Working Group analysed the available literature in 2000 and concluded that there was evidence of increased anxiety levels in children at doses of about 3 mg of caffeine per kilogram of bodyweight per day. [Read me.](#)



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BUSINESS SUPPORT

Business Support Programs and Grants

- [Asia Gateway Voucher](#)
- 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](#)
- ***** NEW ***** [Fresh Produce Safety Centre](#)
- 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 and 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 Updates:** MQA Food Integrity Notifications has been updated to [December 2019](#).
- MQA website [Resources](#) has been updated to include a lot of new resources/literature

GFSI Updates

GFSI News:

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

Other FSANZ News

- FSANZ has released: [Food derived using new breeding techniques - review](#)
- ANZ Ministerial Forum: The public consultation period on consumers to make informed healthy choices has been extended to [2 February 2020](#).
- FSANZ Gazettal Amendment [188](#), released 05-12-19

A Look Back on Europe's 2019 Food Safety Record

[Food Safety News](#) captures a selection of international food safety stories covered in 2019.

Fresh Produce Safety Centre

[Fresh Produce Safety Centre](#) have a wealth of new important and interesting information relating to fresh produce.

Ochratoxin A Health Risks

The European Food Safety Authority is seeking feedback on Ochratoxin A in food. Article by [Food Safety News](#).

National Waste Policy

The [National Waste Policy Action Plan](#) has been released.

Researchers Help Identify Relevant Genes in Bacterial Infections

Researchers have developed a database to make it easier to identify target proteins that can help fight infectious diseases. Article by [Food Safety News](#).

Salmonella Prevention Plan for QLD Eggs

Safe Food has partnered with the Queensland egg industry to develop a new [Salmonella Enteritidis Prevention Plan \(SEPP\)](#).

Skills Impact: Draft Skills Standards and Workshops

Skills Impact is requesting your help to check that draft skills standards for the meat processing industry accurately reflect job roles and industry practices. Projects include: [Poultry](#), [Halal](#), [Meat](#). Workshops available across the country for project [Food and Beverage Processing](#).

Study Backs Up Rise of Salmonella Infantis in Poultry

The trend of finding Salmonella infantis in poultry products is increasing, according to researchers. Article by [Food Safety News](#) and white paper by [Oxford Academic](#).

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