



Edition 41 – February 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Reducing Food Recalls

Food has never been a more global, fast-moving and complex market than it is today. Food recalls in Australia have increased, with 106 recalls taking place in 2018–19 compared with 81 in 2017–18. [Read me.](#)

RECALL ALERT

Media released food recalls of **January 2020**:

- Allergen (Almond) | [Sunny Ridge Australia](#)
- Undeclared Allergen (Egg) | [Shin Mi Wang Sausage](#)
- Undeclared Allergen (Peanut) | [Sacra Italia brand Pesto](#)
- Undeclared Allergen (Egg) | [KS Wang Brand Fish Sausage](#)
- Potential Physical Contamination (Metal) | [Uncle Tobys Roll-Ups](#)
- Product contains alcohol exceeding permitted alcohol content levels | [Kombucha](#)
- Undeclared Allergen (Peanut) | [Chocolate Cheesecake](#)
- Undeclared Allergen (Peanut) | [ALDI Remano Pestos](#)
- Potential Microbial Contamination | [Wintulichs Metwursts](#)
- Undeclared Allergen (Soy, Peanut) | [Mur Thai Food](#)
- Undeclared Allergen (Peanut) | [Coles Pesto](#)
- Undeclared Allergen (Peanut) | [Providore Pesto](#)



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

FSANZ has called for submissions on the following:

- [A1186](#) Soy Leghemoglobin in meat analogue products. Submissions by 6pm (Canberra time) 14 February
- [P1044](#) Plain English Allergen Labelling. Submissions by 6pm (Canberra time) 27 February

FSANZ has completed an administrative assessment and accepted the following:

- [A1193](#) Irradiation as a phytosanitary measure
- [A1194](#) Glucoamylase from GM *Trichoderma reesei* as PA (Enzyme)
- [A1195](#) Alpha-amylase as a processing aid (enzyme)
- [A1196](#) Food derived from nematode-protected and herbicide-tolerant soybean GMB151
- [A1198](#) Food derived from enhanced yield & herbicide-tolerant corn line DP202216
- [A1199](#) Food derived from Innate potato V11, Z6

The following application has been withdrawn by the Applicant:

- [A1188](#) Gibberellic Acid as a Processing Aid

Other FSANZ News: FSANZ Gazettal Amendment No. [190](#), released 17-01-20

Melbourne Quality Assurance

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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
- [Australasian Packaging Conference](#) | Melbourne | 1-2 April
- [Mega Trans \(Logistics\)](#) | Melbourne | 1-3 April
- Food for Thought: [GM Foods](#) | Sydney | 14 April
- [Australasian Vertebrate Pest Conference](#) | Melbourne | 4-7 May
- [Food Safety Summit](#) | USA | 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

CONSUMER TIPS

Arsenic in Rice Snacks Above EU Safe Level for Kids, Study

While rice-based products have become a popular alternative for children with gluten intolerances, the RMIT study revealed that 75% of rice-based products tested had concentrations of arsenic that exceeded the EU guideline for safe rice consumption for babies and toddlers.

Read from [Food Processing](#) and direct to white paper: [International Journal of Environmental Research and Public Health](#)



School is Back!

Keep your kid's lunchbox safe! Research by the [Food Safety Information Council](#) has found that a quarter of parents that pack a lunchbox for school fail to include a frozen drink or freezer block to keep it cool.

Also, if you're [looking for some handy tips on what to put into your children's' lunch boxes...](#)

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BUSINESS SUPPORT

Business Support Programs and Grants

- [Asia Gateway Voucher](#)
- 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:** [Circulate](#)
- [Victorian Salt Reduction Innovation Grants](#)

Great Websites to Learn From

- Allergen Bureau | [Risk Review](#)
- [Allergy and Anaphylaxis Australia](#)
- Free online training: [All about allergens](#)
- [Fresh Produce Safety Centre](#)
- FSANZ [Food Allergen Portal](#)
- [Fur, Farm and Fork](#)
- [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 [January 2020](#)
- **Bushfire Donations.** The bushfire crisis affects us all. It is difficult to know which bushfire appeals to donate to - please feel free to share with us any suggestions you have of organisations to support. MQA has chosen the following three for ongoing financial support:
 - [Community Enterprise Foundation](#)
 - [Zoos Victoria](#)
 - [Foodbank](#)

Other News

\$4 Million Grant to Enhance Food Chain Traceability

The Department of Agriculture is inviting applications for grants worth \$4 million to enhance traceability in the food supply chain, enhance trust in Australian-grown products and increase agricultural exports. Article by [Food Processing](#).

Antimicrobial Film Created to Stop Pathogens in Packaged Meat

Researchers have created a film by bonding an antimicrobial layer to conventional, clear polyethylene plastic typically used to vacuum-package foods such as meat and fish. Article by [Food Processing](#).

Coeliac Disease Triggered By Bacterial Exposure

Scientists have identified bacterial exposure as a potential environmental risk factor in developing coeliac disease. Article by [Food Processing](#).

Consequences of Hemp Products

The European Food Safety Authority (EFSA) warns of consequences to the heart and cardiovascular system as a result of consuming large amounts of hemp products that includes supplements, teas and energy drinks. [Read the white paper](#).

Experts Present on Foodborne Chemical and Toxin Burden

Researchers have presented updated data on the global disease burden caused by foodborne chemicals and toxins. A terrific read from [Food Safety News](#).

Carbon Upcycling

Heard of Carbon Upcycling but unsure what it is? [FIAL](#) has released some information.

Chickpea – The New Protein?

Researchers recently developed a line of next-gen chickpea isolates, using patent-pending technology to extract up to 90% pure protein from the chickpea seed. Article by [IFT](#).

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Coronavirus Emerging in China

The new cluster of viral pneumonia cases originating in Wuhan, China, marks the third time in 20 years that a member of the large family of coronaviruses (CoVs) has jumped from animals to humans and sparked an outbreak. News from [NIAID](#). Key questions for impact assessment. White paper from [The New England Journal of Medicine](#).

Edible Packaging

Companies are striving to address the problem of plastic pollution by developing edible wrappers, tableware, and more. Article by [Chemical and Engineering News](#).

Experts Assess Potential of Whole Genome Sequencing

Whole genome sequencing offers new possibilities for foodborne outbreak detection and investigation, source attribution and hazard identification, according to an [EFSA panel](#).

Fresh Produce

The impact of animals on the risk of foodborne illness in fresh produce: [Fresh Produce](#) has released a new fact sheet.

Food Safety News for 2020: Europe and Asia

[Food Safety News](#) summarises topics and events of what to expect for 2020.

Lamb Mince as a Source of Toxo in Australia

Toxoplasmosis may follow consumption of undercooked meat containing *Toxoplasma gondii* cysts. Read from [barfblog](#).

Peanut Allergy Severity

Researchers have identified novel genes associated with the severity of peanut allergy. Findings could improve diagnostics and lead to new treatments. Press Release by [Mount Sinai](#).

Peanut Allergic People Often Avoid Eating Tree Nuts

Most people with peanut allergy are not allergic to tree nuts, but new research has shown that over 30 per cent will avoid all tree nuts. Article by [Allergen Bureau](#).

PIDA | Packaging Innovation and Design Award

To be held alongside the Australasian Packaging Conference, applications are closing 14-02-19 for the Packaging Innovation and Design Award. Check out the [AIP website](#) for further details.

Raw Milk Risks, Salmonella and Listeria Discussed

Pathogens in raw milk, Salmonella and Listeria monocytogenes were discussed at the annual meeting of a European microbial risk assessment network. Article by [Food Safety News](#).

Skills Impact | Food and Beverage Processing

Online and face to face consultation workshops are available during February and March this year. [Check out dates](#).

Workplace Exposure Standards for Flour Dust

Safe Work Australia is evaluating the Workplace Exposure Standards (WES) for airborne contaminants. Article by [Food Processing](#).

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