



MQA Melbourne Quality Assurance
Specialising in Food Safety

Edition 42 – March 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Novel Coronavirus (COVID-19) Outbreak Update

The novel coronavirus 2019 (now called COVID-19) is a respiratory illness caused by a new virus. Symptoms range from a mild cough to pneumonia. [Read me.](#)

RECALL ALERT

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

- Undeclared Allergen (Milk) | [Cannoli Kits](#) and [here](#)
- Non-Compliant Labelling (Gluten) | [Hokkien Noodles](#)
- Undeclared Allergen (Peanut) | [Woolworths Pesto](#)
- Undeclared Allergen (Peanut) | [Simplot Pesto](#)
- Undeclared Allergen (Peanut) | [Coles Pesto](#) and [here](#)
- Chemical Contamination | [Austral Herbs Organic](#)
- Undeclared Allergen (Peanut) | [Aldi Pesto](#)
- Foreign Contamination (Stones) | [Small Green Lentils](#)
- Microbial Contamination (E.Coli) | [Dairy Farmers Milk](#)
- Microbial Contamination (E.Coli) | [Farmdale Milk](#)
- Microbial Contamination (E.Coli) | [7-Eleven](#)
- Foreign Matter (Plastic) | [The Fabulous Food Company](#)
- Microbial Contamination (E.Coli) | [The Good Drop](#)
- Undeclared Allergen (Peanut) | [Jamie Oliver Pesto](#)
- Undeclared Allergen (Milk) | [Spring Home](#)
- Undeclared Allergen (Milk) | [Jade Kitchen Spring Rolls](#)
- Foreign Matter (Plastic) | [Australia Jersey Caramels](#)
- Chemical Contamination (Lead) | [Salt Fruits and Jams](#)

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



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

FSANZ has called for submissions on the following:

- **P1052** Call for comment on primary production and Processing Requirements for high-risk horticulture
- **A1184** Glucoamylase from GM *Aspergillus niger* as a processing aid (enzyme)
- **A1185** Alpha-amylase from GM *Aspergillus niger* as a processing aid (enzyme)

FSANZ has approved a variation arising from:

- **P1050** Pregnancy warning labels on alcoholic beverages

The Forum has requested a review of FSANZ's decision to a draft variation arising from the following Application: **A1155** 2'-FL and LNnT in infant formula and other products

FSANZ has completed an administrative assessment and accepted the following:

- **P1055** Definitions for gene technology and new breeding techniques and
- [Food derived using new breeding techniques](#)

Other FSANZ News

- [FSANZ Gazette Amendment No. 191, 26-02-20](#)
- [Call for comment on food safety management tools for the food service industry](#)

Melbourne Quality Assurance

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CALENDAR

- [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
- [OZ Water](#) | Adelaide | 5-7 May
- [Foodservice Australia](#) | Sydney | 17-19 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
- [Sustainable Foods Summit](#) | Singapore | 7-8 September
- [Free From \(Allergy\) Show](#) | Sydney | 11-13 September
- Food for Thought: [Nutrition Decisions](#) | Sydney | 13 October
- [Waste Expo](#) | Melbourne | 21-22 October

CONSUMER TIPS

How to Avoid Salmonella When Preparing Raw Meat

People can get sick from salmonella after eating raw or undercooked meat, poultry and egg products. Following a few simple steps can significantly reduce the risk. Article by [NorthShore University](#)



Is Kombucha good for you?

Kombucha is a fermented tea drink. It's slightly fizzy and sweet and it's touted for its supposed gut health benefits as it has living microorganisms which act as a probiotic. [CSIRO](#) provides some insights.



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BUSINESS SUPPORT

Business Support Programs and Grants

- ***** NEW ***** [Additive Manufacturing Hub](#)
- [Asia Gateway Voucher](#)
- Business Vic | [Managing Energy Costs](#)
- CSIRO's [SME Connect](#)
- EMDG | [Export Market Development Grants](#)
- ***** NEW ***** [Black Summer Innovation Program](#)
- FIAL | [Building Healthier Foods Grants](#)
- FIAL and Mars | [Seeds of Change Accelerator](#)
- [Manufacturing Academy](#)
- ***** NEW ***** [National Bushfire Recovery Agency](#)
- **NSW Only:** [Circulate](#)
- [Victorian Salt Reduction Innovation Grants](#)

Great Websites to Learn From

- [Allergy and Anaphylaxis Australia](#)
- Free online training: [All about allergens](#)
- [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 (regretfully 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 [February 2020](#)

GFSI Updates

- Freshcare Edition 4.1 now a GFSI-recognised certification programme. [Read me.](#)
- FSSC 22000 Version 5 obtains GFSI benchmarking recognition. [Read me.](#)
- In support of small and medium sized organizations (SMEs), Foundation FSSC 22000 offers the [FSSC Development Program](#)
- Done and dusted: GFSI Conference: [Food Safety News Report](#) and [here.](#)

Other News

Important AIFST Brief: Pesto Recalls

Recently there have been a number of food recalls due to the presence of an undeclared allergen in pesto products. The recalls have resulted from the presence of peanuts which have been traced to cashew flour, meal and pieces which are thought to have originated from Vietnam. [Further information.](#)

Important Information: Coronavirus (COVID-19)

Updates from the following websites: [Health.vic.gov](#) and [FSANZ.](#)

AIP Conference | 01 April 2020

AIP packaging conference program [now available.](#)

Animal Activism Report

A Victorian inquiry launched at the peak of last year's farm invasion surge has handed down its final report. Read the [full report](#) or access the [infographic.](#)

Domesticating Wild Mould Strains

New research presents interesting findings on how wild strains of mould evolved into the ones used in cheese production today. Article by [IFN.](#)

Farm Exports in the Firing Line as Coronavirus Bites

If the virus is not contained soon: within 6-8 weeks, the impact on Australia's agricultural exports to China could become serious. Article by [AustralianFarmers.](#)

Food Fraud Authenticity Analysis

[Tentamus laboratories](#) explains the latest technology and necessary know-how to answer questions in the field of food fraud.

Hepatitis E in Slaughterhouse Pigs (Exported Meat)

Contaminated blood from slaughterhouse pigs infected with hepatitis E could be reaching the human food supply chain. Article from [Food Safety News.](#)

Salmonella from Eggshells

Researchers at a university in Australia have found a way to prevent salmonellosis affecting eggs through surface contamination. Article by [Food Safety News.](#)

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Implications of Coronavirus for Food Processing

From a food safety point of view, a number of considerations regarding the potential risks to raw materials and foods associated with the Novel Coronavirus. Article by [QA Partners](#).

Mealworms Can Safely Eat Plastic

The latest research showed that tiny mealworms are not only able to eat and digest various forms of chemical-laden plastic waste, but they also remain safe as a protein-rich food source for other animals. Article by [IFN](#).

New Vaccine Shows Promise for African Swine Fever

Research scientists at the U.S. Department of Agriculture developed a new vaccine that may help save the world's pork supply. Article by [IFT](#).

Report Reconfirms Need for Better Recycling Standards

Another report has been released confirming that better recycling standards and specifications are needed in Australia. [Read me](#).

Resealable Packaging and Minimising Food Waste

By modifying packaging designs and ensuring that [Save Food Packaging](#) guidelines are followed, food waste and loss can be minimised. Article by [AIP](#).

Rising Trend of Recalls Due to Undeclared Allergens

According to Food Standards Australia and New Zealand (FSANZ) data on Australian food recalls, there have been 707 recalls over the past decade between 1 January 2010 and 31 December 2019. Article by [Food Processing](#).

Skills Impact

- Industry experts have been consulted in the review and development of units, skill sets, and qualifications, which are now available for your review and feedback: [Food and Beverage Processing](#)
- [New standards](#): Certificate IV in Artisan Fermented Products and New standard: Diploma of Artisan Cheesemaking

Stabilising Ice Cream with Freeze-Dried Strawberries

Researchers from the Agricultural Research Service have found that some freeze-dried berry powders — particularly freeze-dried strawberry powder — can act as stabilisers in ice cream and other frozen dairy desserts. Article by [Food Processing](#).

Understanding Coronavirus

Scientists are scrambling to understand this new virus and its behaviour at lightspeed so they can develop, test and produce a new vaccine to protect us. Article by [CSIRO](#).

Wine Industry Responds to Mandatory Pregnancy Labels

On 17 February 2020, FSANZ approved an amendment to the Code, requiring a pregnancy warning label on alcohol sold across Australia and New Zealand. Article by [Food Processing](#).

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