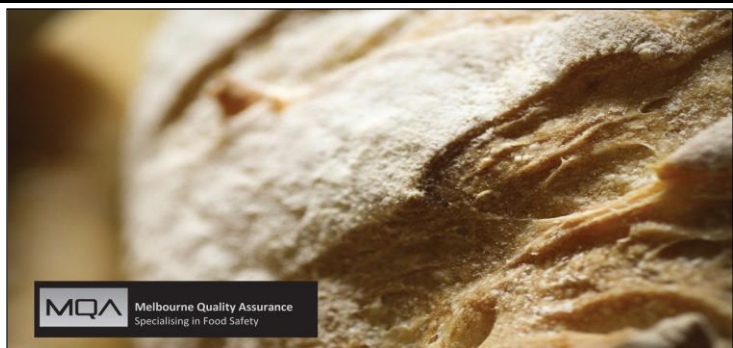


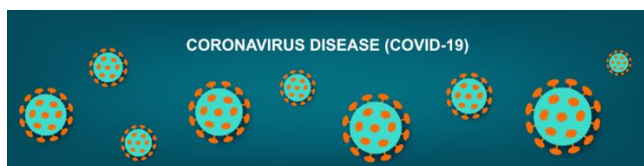
MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



COVID-19 and Food Safety Update #3

FSANZ is liaising with the Department of Health; the Department of Agriculture, Water and the Environment, state and territory health authorities, and international counterparts to ensure the most up to date information is available on their website. [Read me.](#)



RECALL ALERT

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

- Microbial Contamination (Salmonella) | [Quality Produce International Loose Leaf Lettuce Company](#)
- Microbial Contamination (Salmonella) | [Foodies Choice Gourmet Greek Salad with Quinoa + Kale](#)
- Microbial Contamination (Salmonella) | [Supreme Salads Mesculin Salad Mixes](#)
- Microbial Contamination (Salmonella) | [The Loose Leaf Lettuce Company](#)
- Undeclared Allergens (Hazelnut and Cashew) | [Shelby's Chocolate Chip Cookies](#)
- Chemical Contamination (Lead) | [Salt Fruits and Jams](#)



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

FSANZ has called for submissions on the following:

- **A1192** Food derived from herbicide-tolerant corn line MON87429. Submissions by 6pm (Canberra time) 21 May
-

FSANZ has approved a variation arising from:

- **A1174** Xylanase from a GM *Trichoderma reesei* as a Processing Aid (Enzyme)
- **A1182** Glucose Oxidase from GM *Trichoderma reesei* as a Processing Aid (Enzyme)

Other FSANZ News

- Call for requests: [2020 Maximum Residue Limits \(MRLs\) harmonisation requests \[Australia only\]](#)

Melbourne Quality Assurance

ABN 72 166 354 050
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
info@melbourneqa.com or www.melbourneqa.com
Mobile 0466 377 371

... Helping you achieve food safety and quality assurance...



Edition 43 – April 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



CALENDAR

- Food for Thought: [GM Foods](#) | Sydney | 14 April
- [OZ Water](#) | Adelaide | 5-7 May
- Food for Thought: [Gut Health](#) | Sydney | 9 June
- [AIFST](#) | Melbourne | 6-7 July 2020
- Food for Thought: [Alternative Food Sources](#) | Sydney | 11 August
- [IUFOST 2020](#) | New Zealand | 17-20 August
- [Sustainable Foods Summit](#) | Singapore | 7-8 September
- [Free From \(Allergy\) Show](#) | Sydney | 11-13 September
- [Sustainable Food Summit](#) | Amsterdam | 16-18 September
- Food for Thought: [Nutrition Decisions](#) | Sydney | 13 October
- [Food Safety Summit](#) | USA | 19-22 October
- [Waste Expo](#) | Melbourne | 21-22 October
- [Foodservice Australia](#) | Sydney | 8-10 November 2020
- [FoodTech Japan](#) | Japan | November
- Food for Thought: [The Future of Nutrition](#) | Sydney | 8 December
- [Australasian Packaging Conference](#) | Melbourne | **POSTPONED**
- [Free From \(Allergy\) Show](#) | Melbourne | **POSTPONED**
- [Free From \(Allergy\) Show](#) | Sydney | **POSTPONED**
- [Seed and Chips](#) | Italy | **POSTPONED**
- Evoke Ag 2021 | Perth | 16 February 2021
- [FHA Food and Beverage](#) | Singapore | 2-5 March 2021
- [National CleanTech Conference](#) | Brisbane | 22-23 March 2021

CONSUMER TIPS

Scientists Find Evidence of Increase in Parasitic Worms Found in Raw Seafood Dishes

The next time you eat sashimi, nigiri or other forms of raw fish, you should consider doing a quick check for worms, according to a team of researchers.

Article by [Food Safety News](#).



Melbourne Quality Assurance

ABN 72 166 354 050
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
info@melbourneqa.com or www.melbourneqa.com
Mobile 0466 377 371

... Helping you achieve food safety
and quality assurance...



Edition 43 – April 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



BUSINESS SUPPORT

Business Support Programs and Grants

- [Asia Gateway Voucher](#)
- CIRO's [Industry Solutions](#)
- CSIRO's [SME Connect](#)
- EMDG | [Export Market Development Grants](#)
- FIAL | [Black Summer Innovation Program](#)
- FIAL | [Building Healthier Foods Grants](#)
- FIAL and Mars | [Seeds of Change Accelerator](#)
- [Manufacturing Academy](#)
- [National Bushfire Recovery Agency](#)
- **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](#)
- IFT Free Learning | [Overcoming Clean Label Challenges](#)
- [Metropolitan Waste and Resource Recovery Group](#)
- [Sustainability Victoria: Love Food Hate Waste](#)
- [VIC Bag Ban](#)
- [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

Melbourne Quality Assurance

ABN 72 166 354 050
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
info@melbourneqa.com or www.melbourneqa.com
Mobile 0466 377 371

... Helping you achieve food safety
and quality assurance...



Edition 43 – April 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



NEWS

MQA Updates

- **MQA Updates:** MQA Food Integrity Notifications has been updated to [March 2020](#)

GFSI Updates

- GFSI Conference Executive Summary has been [released](#)
- FGSi have released their [COVID-19 position](#) for certification and delays in re-certification

Other News

Collaborative Smarter Irrigation

Collaborative Smarter Irrigation for Profit Phase II, supported by funding from the Australian Government aims to enhance productivity and profitability for our irrigating farmers. [Video is a great watch.](#)

Could COVID-19 Help to Build a Cleaner Planet?

The coronavirus (COVID-19) pandemic that is currently gripping the world has already resulted in a vast number of changes to our way of life. Article by [Sustainability Matters](#).

Industry Gets Behind National Plastics Summit

Industry has welcomed the government's National Plastics Summit and is keen to be part of the solution to challenges surrounding recycling, waste and plastics. [Read me.](#)

Reducing Foodborne Campylobacter by 20% by 2025 in NZ

New Zealand Food Safety Bryan Wilson has announced a goal to significantly reduce foodborne Campylobacter poisoning by 20% by 2025. [Great resource for the QA team.](#)

Researchers Boost Bacillus Cereus Knowledge

Scientists from an Australian university have discovered another toxin used by Bacillus cereus. [Read me.](#)

United Kingdom Food Authority Outlines Controls For Raw Milk

The Food Standards Agency (FSA) has developed a guidance document for producers of raw drinking milk in England and Wales. Article by [Food Safety News](#).

Transforming Recycling in Victoria

A new, 10-year plan that will cut pollution and boost economic growth and jobs. [Recycling Victoria.](#)

Melbourne Quality Assurance

ABN 72 166 354 050
PO Box 308, FAIRFIELD VIC 3078 AUSTRALIA
info@melbourneqa.com or www.melbourneqa.com
Mobile 0466 377 371

... Helping you achieve food safety
and quality assurance...