



MQA Melbourne Quality Assurance
Specialising in Food Safety

Edition 44 – May 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Soft Plastics

When you think of outdoor furniture, roads, bollards, fences, patio decking and even footbridges you might not realise that a growing number of these items are made incorporating 'soft plastics'. [Read me.](#)



RECALL ALERT

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

- Undeclared Allergen (Peanut) | [Custard Soboro Bread](#)
- Undeclared Allergen (Peanut) | [Black Swan Crafted Basil Dip](#)
- Microbial Contamination (Listeria Monocytogenes) | [Green Co. Enoki Mushrooms](#)
- Microbial Contamination (Mycotoxin Patulin) | [Pure Tassie Apple and Blackcurrant Juice](#)
- Potential Microbial Contamination | [Kimchi Company](#)
- Chemical Contamination (Lead) | [Salt Fruits and Jams](#)

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



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
- **A1196** Food derived from nematode-protected and herbicide-tolerant soybean GMB151. Submissions by 6pm (Canberra time) 9 June

Other FSANZ News

- Forum request for a review: The Australia and New Zealand Ministerial Forum on Food Regulation (the Forum) has requested a review of FSANZ's decision in relation to a draft variation arising from **P1050** Pregnancy warning labels on alcoholic beverages

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

- [International Compost Awareness](#) | Online | 3-9 May
- [OZ Water](#) | Adelaide | 5-7 May
- Food for Thought: [Gut Health](#) | Sydney | 9 June
- [World Allergy Week](#) | Online | 28 Jun-04 Jul
- [AIFST](#) | Melbourne | 23 Jun-02 July
- 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 Sep
- 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
- [Waste and Recycling Expo](#) | Sydney | 25-26 November
- Food for Thought: [The Future of Nutrition](#) | Sydney | 8 December
- [Australasian Packaging Conference](#) | Melbourne | **POSTPONED**
- [FoodTech Japan](#) | Japan | **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

CONSUMER TIPS

[Peanut Allergy Oral Immunotherapy](#)

With the world's first peanut oral immunotherapy now approved by the U.S. Food and Drug Administration, there is ample evidence to support the efficacy and safety of this novel treatment for peanut allergy. Article by [Allergen Bureau](#).



[Storing Dairy Products](#)

During the COVID-19 pandemic, food storage has become a hot topic as more people look for tips and tools for how to better store their leftovers and fresh produce in an attempt to avoid food wastage. [Dairy Australia](#) has prepared some helpful tips and tricks for how to store fresh dairy products such as milk and cheese. Read them [here](#).



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BUSINESS SUPPORT

Business Support Programs and Grants

- [Asia Gateway Voucher](#)
- ***** NEW ***** [COVID-19 Expert Database](#)
- CSIRO's [Industry Solutions](#)
- CSIRO's [SME Connect](#)
- EMDG | [Export Market Development Grants](#)
- **** New **** [Export Tool](#)
- 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](#)
- Yarra Valley Water: [Waste to Energy](#)

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

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NEWS

MQA Updates

- **MQA Updates:** MQA Food Integrity Notifications has been updated to [April 2020](#)
- **COVID-19 Updates:** MQA's [resource page](#) is being updated daily with the latest COVID-19 statistics and major media releases. Our action plan is still available for a free download

GFSI Updates

- GFSI has supplied an update on [temporary audit measures](#) during the Covid-19 pandemic
- For USA readers: [FSSC 22000](#) has produced an updated gap analysis of Version 5 against the FSMA Preventive Controls Rule for Human Food (PCHF) and published the [FSSC 22000 V5 FSMA PCHF Addendum](#)
- BRCS Food Safety has supplied a new guidance document: [Managing Food Safety during COVID-19](#)

Other News

A New Tool in the Fight Against Foodborne Infections

Noroviruses account for a large share of foodborne illnesses caused by consumption of contaminated produce. But a team of researchers recently developed a novel method for combating them. Article by [IFT](#).

Belgian Experts Assess Risk of Listeria Growth in Cheese

Experts in Belgium have said the risk of Listeria monocytogenes growth in fresh cheeses is low if the pH value is below a certain level by the end of the production process. [Food Safety News](#).

COVID-19 and Food Safety

The European Commission have released a guideline to tackle COVID-19 in the food industry. [A great read](#).

COVID-19 Perspectives for Business Leaders

[Boston Consulting Group](#) has released a useful document of facts, scenarios, and actions for business leaders.

COVID-19 Scams and Cyber Protection

Refer to ACCC's [Scam Watch](#) for current scams relating to the COVID-19 pandemic. Also, refer to their [cyber security basics](#) for protection.

Cybersecurity Amidst A Global Pandemic

Globally, the coordinated response to the COVID-19 pandemic has led to a large volume of from-home workers that use IT to communicate with colleagues and undertake their work from home. Article by [CSIRO](#).

Food Additives and Human Health

New reference book published of food additives commonly used in the food processing and manufacturing industry. Article and link to book by [Food Processing](#).

Gut Bacteria's Influence Over Food Allergies

A research collaboration has linked the presence of the Prevotella copri bacteria in a mother's gut during pregnancy with allergic disease protection in her baby. Awesome article by [Allergen Bureau](#).

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How to Cut Carbon-In-Transit

Many goods have parts or components that are imported and exported several times before they are finally made into the finished product. Article by [Sustainability Matters](#).

NIH Study Validates Decontamination Methods for Re-Use of N95 Respirators

Three Methods Effectively Sanitized Masks for Limited Re-Use. Research and paper by [NIH](#).

Pallet Racking Solution Protects Against Forklift Impacts

Forklifts perform a vital function in warehouses across Australia, yet collisions with pallet racking within these settings also cost the storage operations. Article by [Safety Solutions](#).

Potential New Tests for Salmonella

Researchers at an Australian university have developed DNA tests that can identify the five most common Salmonella subtypes in the country. [Food Safety News](#).

Practical Tips to Help Run Your Small Business from Home

[Beyond Blue](#) provides some guidance to help navigate working through the COVID-19 pandemic.

Roadmap: Reducing Australia's Food Waste by Half by 2030

In March the Roadmap was released for Reducing Australia's Food Waste by Half by 2030 which marks a key milestone in the implementation of the National Food Waste Strategy. [Download me](#).

Safe Work Guidance for Food Manufacturers During COVID-19

[Safe Work Australia](#) has published new information via a 'COVID-19 Information for workplaces' online resource.

Vibrio Increase Concerns Lead to Risk Assessment

There has been an increase in Vibrio outbreaks and presence in seafood has been known to disrupt trade, according to FAO and WHO. Article by [Food Safety News](#).

Waste to Energy

Yarra Valley Water has built a waste to energy facility that processes commercial food waste into clean, renewable energy. Get in touch with [Yarra Valley Water](#) to have your food wastes sent to them for energy conversion.

Wheat Sensitivity

Research has revealed key insights about the proteins causing two of the most common types of wheat sensitivity — non-coeliac wheat sensitivity (NCWS) and occupational asthma (baker's asthma). [Read me](#).

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