



Edition 45 – June 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



What is a Chemical Contamination in Food?

Chemical contamination refers to substances that are not a natural part of the food and may be poisonous. They include toxins, dangerous chemicals and residue of excess chemicals used in food processing. [Read me.](#)



RECALL ALERT

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

- Undeclared Milk Allergen (Milk) | [Berg Deli Prosciutto](#)
- Microbial (Mycotoxin Patulin) | [Pure Tassie](#)
- Microbial (Mycotoxin Patulin) | [ALDI PICK'D](#)
- Undeclared Allergen (Sesame) | [Fresh Fodder](#)
- Undeclared Allergen (Gluten) | [Bodhi's Bakehouse](#)
- Physical Contamination (Plastic) | [Kmart Chocolate](#)
- Undeclared Allergen (Wheat and Soy) | [Rice Puffs 260g](#)



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

FSANZ has called for comment on the following:

- **A1196** Food derived from nematode-protected and herbicide-tolerant soybean GMB151. Comments close 6pm Canberra time 9 June 2020
- **A1199** Food derived from Innate potato lines V11 & Z6. Comments close 6pm (Canberra time) 9 July 2020

FSANZ has approved variations from:

- **A1183** Enzymatic production of Rebaudioside E
- **M1017** Maximum Residue Limits (2019)

FSANZ has completed an administrative assessment and accepted the following:

- **A1193** Irradiation of all fresh fruit and vegetables: to extend the option of phytosanitary irradiation to all types of fresh fruits and vegetables
- **A1202** Food derived from insect-resistant & herbicide-tolerant corn DP23211: to seek approval for food derived from insect-resistant & herbicide-tolerant corn DP23211

... more FSANZ news at end of document...

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

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CALENDAR

- [International Year of Plant Health](#) | Global | Month of June
 - [World Environment Day](#) | Online | 5 June
 - [World Food Safety Day](#) | Online | 7 June
 - Food for Thought: [Gut Health](#) | Sydney | 9 June
 - [IFT 2020](#) | Online | 13-15 July
 - [AIFST](#) | Online | 23 Jun-02 July
 - [CPS Research Symposium](#) | Online | 23 Jun-21 Jul
 - [World Allergy Week](#) | Online | 28 Jun-04 Jul
 - Food for Thought: [Alternative Food Sources](#) | Sydney | 11 August
 - [Food Safety Summit](#) | USA | 19-22 October
 - [Waste Expo](#) | Melbourne | 21-22 October
 - [Foodservice Australia](#) | Sydney | 8-10 November 2020
 - [Australian Food Safety Week](#) | Online | 14-21 November
 - [Waste and Recycling Expo](#) | Sydney | 25-26 November
 - Food for Thought: [The Future of Nutrition](#) | Sydney | 8 December
 - [Australasian Packaging Conference](#) | Melbourne |
- POSTPONED**
- [Seed and Chips](#) | Italy | **POSTPONED**
 - [SQF Conference](#) | USA | **POSTPONED**
 - [IUFOST 2020](#) | New Zealand | **POSTPONED**
 - [GFSI Conference](#) | Singapore | 2-5 March 2021
 - [FHA Food and Beverage](#) | Singapore | 2-5 March 2021
 - [FoodTech Japan](#) | Japan | 9-12 March 2021

CONSUMER TIPS

How Worried Should We Be About Microplastics?

Plastic is everywhere – in our food, air, water and oceans. But do we know enough to determine how harmful it is to our health? Article with video from [The Guardian](#).



Waste

Concerned about wastage, inclusive of food waste? Read from these resourceful websites about Australia and Victoria's input and policy change expectations.

- [Can I Recycle This?](#)
- [National Waste Report 2018](#)
- [Rabobank Food Waste Infographic](#)
- [Transforming Recycling in Victoria](#)



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BUSINESS SUPPORT

Business Support Programs and Grants

- [Asia Gateway Voucher](#)
- ***** NEW ***** [Build It Better Voucher Program](#)
- [COVID-19 Expert Database](#) by Academy of Science
- CSIRO's [Industry Solutions](#)
- CSIRO's [SME Connect](#)
- EMDG | [Export Market Development Grants](#)
- [Export Tool](#)
- FIAL | [Building Healthier Foods Grants](#)
- FIAL and Mars | [Seeds of Change Accelerator](#)
- ***** NEW ***** [ICN Gateway](#) and [COVID-19-Specific Manufacturing Academy](#)
- [National Bushfire Recovery Agency](#)
- **NSW Only:** [Circulate](#)
- ***** NEW ***** [Victoria Business](#) | [Supporting Our Creative State](#)
- [Victorian Salt Reduction Innovation Grants](#)
- Yarra Valley Water: [Waste to Energy](#)

Great Websites to Learn From

- ***** NEW ***** [COVID-19: A Collection of Resources from Remco and Vikan](#)
- 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](#)

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 (via Bizcaps. [Watch the video](#))
- **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 [May 2020](#)

GFSI Updates

- BRCS Food Safety guidance document: [Managing Food Safety during COVID-19](#)
- SQF has released a [clarification on risk assessments for sites impacted by the COVID-19 pandemic](#) (better late than never!)

Other News

Important: Updated Threshold Data for Food Allergens

New threshold dose data has now been published for the most significant food allergens. By [Allergen Bureau](#).

Allergen Bureau and Coeliac Disease

Are chemical pollutants to blame for rising coeliac disease prevalence? One study has indicated chemicals found in non-stick cookware, pesticides and fire retardants may be involved. By [Allergen Bureau](#) and [original article/video](#).

10 Biofilm Hot Spots in Meat Processing Environments

In the study paper, the authors assess the presence of biofilms within a meat processing environment, processing pork, poultry and beef. [Read me](#).

\$12,600 Fine for Undeclared Gelatin On Yoghurt

Queensland Yoghurt Company has paid a penalty of \$12,600 after the ACCC issued it with an infringement notice for allegedly misleading consumers by omitting gelatine as an ingredient on the label of some of its yoghurt products. Article by [ACCC](#).

Aussie Cold Chain Food Waste Study

A government- and industry-sponsored study has revealed that food waste attributable to failures in the cold food chain costs the Australian economy nearly \$4 billion at farm gate values. [Article and study](#) from Food Processing.

Cafes and Restaurant's: Your Menus During COVID-19

Menus are often the most germ-riddled part of an eatery establishment. [Food Safety News](#) provides some suggestions on how to tackle this during the COVID-19 pandemic.

Calls on Industry to Step Up Controls on Spices

Germany has called on manufacturers and importers to increase checks to ensure the safety of spices due to findings in mycotoxin, heavy metal, and pesticide residue. [Read me](#).

Cows and Seaweed Pair Up to Reduce Emissions

Last year, leading Australian researchers at the CSIRO developed a new method to stop cows from emitting methane, a powerful greenhouse gas that attributes to carbon that is produced by cows and landfill sites. Article by [Australian Farmers](#).

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Findings from Romaine Lettuce E. coli Investigation

The FDA has released the findings of an investigation into three USA outbreaks of E. coli O157:H7 tied to romaine lettuce, and the findings suggest the proximity of cattle to produce fields may have been a contributing factor. Article by [Food Processing](#).

Food Regulation

Stakeholder Engagement - Implementation of recommendations from the **Health Star Rating System** five-year Review Report, updated 22-05-20. Also, read direct from the [Healthy Star Rating System](#) website.

Maintaining Certification during COVID-19 Restrictions

Freshcare certification bodies have procedures in place to ensure that businesses can sustain their certification to Freshcare throughout the COVID-19 restrictions. News from [Freshcare](#).

FSANZ Identifies Salmonella in Raw Fish as an Emerging Issue

Salmonella in raw fish has been identified by Food Standards Australia New Zealand as an emerging food safety risk. Article by [Food Safety News](#).

GM Regulation Opens Opportunities for SA Farmers

The [National Farmers' Federation](#) has welcomed a long-awaited decision by the South Australian Parliament to lift the moratorium on commercial cultivation of GM crops on mainland South Australia.

Guidelines Unpack Confusion Over Compostable Plastic

New compostable packaging guidelines have been published to help Australian businesses make informed choices when it comes to compostable packaging. Article by [Sustainability Matters](#).

Identifying Chocolate Using Its 'Fingerprints'

Researchers have developed a method for determining where a particular chocolate was produced using its chemical "fingerprint," with the hopes that it could one day be used to trace the chocolate back to the farm that grew the beans. Article from [IFT](#).

King Review

This [King Review](#) has been released: building a robust platform to expand the ways Australia can lower its emissions while supporting the economy, businesses and households.

Managing a Remote Workforce

As a return to the office is seemingly on the horizon, you may be wondering whether you need to be making any changes to your current work practices. Article by [Evans Hall](#).

Method May Help Keep Raw Eggs Safe

A team of researchers in Australia developed a method to decontaminate the surface of eggs without affecting the quality of the eggs. Article by [IFT](#).

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PIF Perfection

The supermarket chain requires all its suppliers to share their product and pricing information in an online Product Information Form (PIF) via the new PIF V6 developed by the Australian Food & Grocery Council (AFGC). [Read me.](#)

Recycling and Resource Recovery Infrastructure

Infrastructure Victoria has [published](#) the final advice to government on recycling and resource recovery infrastructure in Victoria.

Researchers Investigate Role of Farming in Evolution of *Campylobacter*

Intensive farming techniques could increase the likelihood of pathogens becoming a public health risk, according to researchers. Article by [Food Safety News](#).

Whiskey Webs May Help Identify Counterfeit Spirits

Whiskey webs—the web-like pattern that forms when drops of whiskey dry up—might be used to identify counterfeit American whiskey. Article by [IFTI](#).

Winners of the 2020 PIDA Awards

The [Australian Institute of Packaging](#) (AIP) formally announced the winners of the 2020 Australasian Packaging Innovation & Design (PIDA).



Other FSANZ News

- FSANZ Code amendment No. [192](#) was published on 14 May 2020
- FSANZ has decided to extend the deadline for the call for requests for the 2020 MRL harmonisation proposal. Requests must now be lodged with FSANZ by 6pm (Canberra time) [Friday 12 June 2020](#)
- FSANZ has called for comment on [genetically modified potato lines](#)
- FSANZ has supplied a "[preparing to re-open your food business](#)" document
- [Novel Coronavirus and Food Safety](#)
- Review of nutrition labelling for [added sugars](#)

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