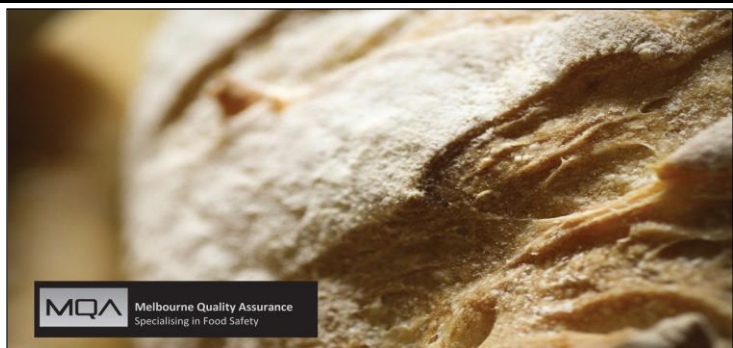


MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Foodborne Illness

Foodborne illness is an illness caused by consuming contaminated food or drink. Contamination can occur at any stage of the food production, delivery, and consumption chain. Food contamination can result from pollution in water, soil, or air, as well as unsafe food processing and storage practices. [Read me.](#)



RECALL ALERT

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

- [Apollo Bay Distillery SS Casino Dry Gin](#)
- [Bamboo Fungus](#)
- [Natural Spring Water](#)
- [Leggo's Tuna Bake](#)
- [Pana Organic Peanut Butter](#)
- [Spring Home TYJ Spring Roll Pastry](#)
- [Pandan Cake](#)

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



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

FSANZ has called for comment on the following:

- **A1195** Alpha-amylase as a processing aid (enzyme). Comments close 6pm (Canberra time) 21 July 2020
- **A1194** Glucoamylase from GM *Trichoderma reesei* as a processing aid. Comments close 6pm (Canberra time) 27 July 2020
- **A1199** Food derived from Innate potato lines V11 & Z6. Comments close 6pm (Canberra time) 9 July 2020

FSANZ has approved variations from:

- **A1184** Glucoamylase from GM *Aspergillus niger* (donor *Trametes cingulata*) as a processing aid
- **A1185** Alpha-amylase from GM *Aspergillus niger* as a processing aid (Enzyme)
- **P1050** Pregnancy warning labels on alcohol

Other FSANZ News

- [Nutrition Panel Calculator](#). FSANZ anticipated completion by 19 July 2020
- Walking the Allergy Tightrope. On 15 June, the Standing Committee on Health, Aged Care and Sport Committee released its [report](#) into allergies and anaphylaxis in Australia
- The [Wok Plan](#) has been updated as of 12 June 2020

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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

Cook Your Compost to the Same Temperature as Your Burgers

Before taking the backyard composting plunge, put on your face mask and head to your favourite local garden centre (if open and safe), or online, and buy a compost thermometer.

Article by [Food Safety news](#).



Safe Handling of Toxic Chemicals

Safe storage and disposal of household chemicals is essential to avoid harm to you, your family, pets and the environment. It's dangerous to throw chemical products out with your regular rubbish collection as they could explode, ignite, leak or mix with other chemicals.

From [Sustainability Victoria](#)



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BUSINESS SUPPORT

Business Support Programs and Grants

- ***** NEW***** AIP | [Packaging Training](#)
- [Asia Gateway Voucher](#)
- [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](#)
- [ICN Gateway](#) and [COVID-19-Specific](#)
- [Manufacturing Academy](#)
- [National Bushfire Recovery Agency](#)
- **NSW Only:** [Circulate](#)
- Victoria Business | [Supporting Our Creative State](#)
- [Victorian Salt Reduction Innovation Grants](#)
- Yarra Valley Water: [Waste to Energy](#)

Great Websites to Learn From

- COVID-19: A Collection of Resources from [Remco 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 [June 2020](#)

GFSI Updates

- GFSI steps up the focus on fraud in latest benchmarking requirements. [Read me.](#)
- History brought forward: Refresh yourself with the GFSI whitepaper on [Food Safety Culture](#)

GFSI COVID-19 guidance documents

- BRCS: [Managing Food Safety during COVID-19 and Certificate Extension PLUS](#)
- SQF: [Clarification on risk assessments for sites impacted by the COVID-19 pandemic](#)
- SQF: [SQFI Key Principles on COVID-19 Response](#)

Important News

National Minimum Wage Increase

The Fair Work Commission has announced a 1.75% increase to the National Minimum Wage following its 2020 Annual Wage Review. The increase applies to awards in three stages. [Read.](#)

Free Membership to Victorian Chamber of Commerce and Industry

Due to the COVID-19 pandemic, Victorian Chamber are offering [free membership](#) for the first year.

Victoria's New Workplace Manslaughter Offences

The Workplace Safety Legislation Amendment (Workplace Manslaughter and other matters) Bill 2019 passed Parliament on 26 November 2019 and is expected to come into effect 1 July 2020. Read from [WorkSafe.](#)

Other News

A New Approach to Reducing Salt While Maintaining Taste

Researchers used microwave assisted thermal sterilization (MATS) to kill pathogens without reducing flavour intensity, a common problem that occurs with retort, the current method used to help preserve food. [Read me.](#)

AgriFoods: Honey Research

[AgriFoods](#) has released highlights from the past five years of the honeybee industry.

AIP Request: Food Grade rPET Packaging

Are you using or looking for Food Grade rPET to use in your packaging or products? AIP has requested information from the food industry manufacturers that may be using or considering use of rPET packaging. [Read me.](#)

Antivirals or Vaccines: Options for COVID-19?

Researchers in Australia and around the world are investigating ways to help curb the spread of the SARS-CoV-2. This includes possible COVID-19 treatments and vaccines. Blog by [CSIRO.](#)

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Bizcaps Announces PIF Manager Training

Bizcaps Software has announced four new half-hour training sessions PIF Manager™. [Read me.](#)

China Allows Whey Permeate Exports

On 15 May 2020, China published an official safety and quality standard for using permeate powders in food processing, signifying that its market will now accept imports of the ingredient. [Read me.](#)

COVID-19 Guidelines and Signage in Other Languages

If you're looking for coronavirus (COVID-19) fact sheets, posters and signs for your business in languages other than English, they are now in other languages. From [business.vic.](#)

COVID-19 Recovery Plan

The Australian Small Business and Family Enterprise Ombudsman Kate Carnell has released a COVID-19 Recovery Plan, recommending a suite of reforms to support small businesses in the post-COVID recovery phase. [Read me.](#)

Food Adulteration in China Database Published

Research led by the Chinese Academy of Sciences collected 961 cases of food adulteration between 1998 and 2019. This database is also the first molecular-level food adulteration database worldwide. Article by [Food Authenticity.](#)

Inherent Problems of Testing for Fish Allergens

Over 1,000 different species of fish are caught and sold around the world and the allergenic proteins differ between fish species. [Read me.](#)

Produce Food Safety: How to Reduce the Risk of Contamination

Dr Jenny Ekman, Researcher, Applied Horticultural Research shares how produce growers can reduce the likelihood of contamination. Four minute watch on [YouTube.](#)



We are celebrating 10 years!

As many of you will know, we work very hard and we love what we do. As the founder of MQA, I am very proud of where MQA is today. Here's to another 10 years of food safety and quality assurance!

A very big thank you for all of your support and ongoing trust in MQA.

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