



Edition 47 – August 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



RECALL ALERT

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

- Non-Compliant Labelling (Milk Allergen)
[Halo Top Ice Cream](#)
- Chemical Contaminant (Sulphur Dioxide)
[Bamboo Fungus](#)
- Undeclared Allergen (Wheat)
[Puffed Rice Cracker and Snack](#)
- Microbial Contamination (Listeria Monocytogenes)
[Chilli Cheddar](#)
- Undeclared Allergens (Milk, Soy)
[Pistachio Cranberry Bread](#)
- Possible E.coli Contamination
[Mamma Lucia Halloumi Cheese](#)
- Possible Presence of Undeclared Allergens (Cashew, Pistachio) | [Pana Chocolate Spread](#)
- Undeclared Allergen (Egg) | [Mariner Seafood Sticks](#)
- Undeclared Allergen (Milk) | [OKF Brand Rice Milk](#)
- Microbial Contamination (Listeria Monocytogenes)
[Chilli Cheddar](#)
- Undeclared Allergen (Milk, Soy) | [Cesare Cimino Handmade Biscuits](#)
- Alcohol Exceeds Marked Alcohol Content | [Ballistic Beer](#)
- Physical Contamination (Plastic) | [Thin Beef Sausages](#)



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

FSANZ has completed an administrative assessment and accepted the following:

- **A1204** Beta-amylase from soybean (Glycine max) as a processing aid (enzyme)
- **A1205** Adenosine 5' Triphosphate (ATP) as a nutritive substance in Sports Foods

FSANZ has called for comment on the following:

- **P1054** Pure and highly concentrated caffeine products
- **A1175** Rapeseed protein isolate as a novel food: to permit the use of rapeseed protein isolate as a novel food

Other FSANZ News

- FSANZ Food Recall Action Officer Contact List has been updated to [edition 15-07-20](#)
- FSANZ Code amendments No. **193** published on 28-07-20 and **194** published on 31-07-20
- [Call for comment](#): Review of ban on retail sale of pure and highly concentrated caffeine
- [Pregnancy warning labels](#) are now a requirement
- The FSANZ [Food Safety Culture](#) page has been updated with more tools and guidance. Also check out [Dairy Food Safety Victoria](#) for some further great information

Melbourne Quality Assurance

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CALENDAR

- Food for Thought: [Alternative Food Sources](#) | Sydney | 11 August
- 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
- [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
- [Advanced Manufacturing Expo](#) | **POSTPONED**
- [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
- [Sustainable Foods Summit](#) | Singapore | 15-16 March 2021
- [National CleanTech Conference](#) | Brisbane | 22-23 March 2021
- [Mega Trans \(Logistics\)](#) | Melbourne | April 2021
- [Food Allergen Management Symposium](#) | **TBA** | **TBA** May 2021

CONSUMER TIPS

Backyard Chooks: Think Salmonella

The Food Safety Information Council today issued a national warning to people with backyard chickens to always wash their hands after handling the chickens or their eggs following salmonellosis outbreaks in Victoria and Queensland.

[Read me.](#)



Pregnancy Warning Label Will Be Mandatory

The Food Forum decided that pregnancy warning labels with a prescribed red, black and white colour scheme will be mandated. Alcoholic beverage manufacturers will now need to implement the mandatory labels on all relevant packaging within the next three years. [Read me.](#)



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BUSINESS SUPPORT

Business Support Programs and Grants

- [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](#)
- [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](#)

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 [Julu 2020](#)

GFSI Updates

- **GFSI 2021:** [Start-Ups Call for Proposals](#)
- **SQF:** [Remote Activities for Audit Process Guidance](#)

Important News

FSANZ: Please don't forget to update your food safety plan with the latest [Food Recall Action Officers Contact List](#).

COVID-19 and regulatory compliance and global supply issues: If you are experiencing interruptions to supply because of COVID-19, contact your home jurisdiction for advice. [Read me](#).

Metropolitan Melbourne and Mitchell Shire businesses affected by the return to Stay at Home restrictions may be eligible for a one-off, \$5,000 grant under the [Business Support Fund - Expansion](#) program. Applications for the program close on 19 August 2020.

Hospitality industry: The Victorian Government has launched a \$30 million dedicated fund for the hardest hit businesses. [Register your interest](#).

Other News

ACCC: Small Business Guide

[ACCC](#) has dated their guidance for small businesses impacted by COVID-19.

Agricultural Microbial Risk Assessment

[Access the white paper:](#) Environmental Drivers for Persistence of Escherichia coli and Salmonella in Manure-Amended Soils: A Meta-Analysis.

AIFST Support

AIFST members: For those of you whose working arrangements have been affected by COVID-19, please reach out to AIFST if you need assistance.

Email: aifst@aifst.com.au.

ASCIA Guidelines Update

ASCIA Guidelines for the acute management of anaphylaxis have been updated. [Allergy Website](#).

Australian Institute of Packaging

As food safety consultants for the food industry, we must keep abreast of not only current changes but for the future also. As [Australia's 2025 National Packaging Targets](#) draw closer, [AIP](#) can assist you with your training requirements to ensure your business meets these targets.

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Barrier-Coated Paperboard: An Alternative to Plastic

Packaging solutions exist that combine a renewable material such as paperboard with a small amount of plastic. [Read me.](#)

Campylobacter

Researchers have found out how Campylobacter can swim faster in stickier liquids, such as in human guts. From [Food Safety News](#).

Food Additive in Desserts Alters Gut Microbiota in Mice

A food scientist has found that a common food additive can significantly alter gut microbiota in mice, causing inflammation in the colon and changes in protein expression in the liver. From [Food Processing](#).

FoodTrack Access

Jointly developed in 2014 by Australia's national science agency, CSIRO, and the Heart Foundation, FoodTrack data will be available via online analytics platform, Nutritics. Article by [CSIRO](#).

Food Regulation Forum

The Australia and New Zealand Ministerial Forum on Food Regulation met in July. Their updates can be found on our website ([resource page](#)) and [here](#).

Food Safety Culture

A food safety culture is that combination of individual and group values, attitudes, competencies, and behaviours that determine the commitment to deliver safe food. Article by [Fresh Produce Safety Centre](#).

Foreign Investment in Australia

Foreign Investment in Australia report has been finalised and released, dated June 2020. [Grab a copy of the report.](#)

FSA Boosts Food Safety Risk Analysis

The Food Standards Agency (United Kingdom) has outlined a strengthened system for tackling food safety risks in the wake of the coronavirus pandemic. [Read me.](#)

Paneer Soft Cheese

In a world-first, a PhD student at the Tasmanian Institute of Agriculture is developing predictive tools to inform food safety management decisions for the soft cheese, paneer. [Read me.](#)

Paper Bottles

Diageo has created a 100% plastic-free paper-based spirits bottle, made entirely from sustainably sourced wood. [Read me.](#)

Skills Impact: Food and Beverage Skills Standards

With consumer trends driving innovations in traceability, automation, and contaminant control, job roles in the industry have changed over the past ten years. [Read me.](#)

Researchers Identify Biofilm Hotspots, Document Danger Zones

Scientists in Austria have investigated where biofilms hide and what bacteria can be found in them. [Read me.](#)

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