



MQA Melbourne Quality Assurance
Specialising in Food Safety

Edition 49 – October 2020

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Labelling: Environmental Claims

Now, more than ever, consumers are demanding brands to be honest about their sustainability journey including the choice of wording and logos on-pack. [Read me.](#)

RECALL ALERT

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

- Potential Microbial Contamination (Bacteria Pseudomonas) | [MILKLAB and Blue Diamond Almond Milk](#)
- Undeclared Allergen (Hazelnut) | [Haigh's Milk MaltiChocs](#)
- Undeclared Allergen (Milk) | [Keep it Cleaner Plant Based Protein Powder](#)
- Undeclared Allergen (Peanut) | [Friend-Ship Candy](#)

Other FSANZ News

- **OOPS!!** We forgot to tell you that FSANZ updated their Food Recall Action Officer Contact List AGAIN [edition 30-07-20](#)
- Amendment No. [195](#) was published by FSANZ on 3 September 2020

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



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

FSANZ has completed an administrative assessment on:

- **A1210** Maltogenic alpha amylase enzyme from GM *Saccharomyces cerevisiae*: to permit a new source microorganism, being a genetically modified *Saccharomyces cerevisiae*, for the permitted enzyme, maltogenic alpha amylase.

FSANZ has called for comment/submissions on the following:

- **A1191** Mono- and diglycerides of fatty acids (INS 471) as glazing agent for fruits and vegetables. Submissions by 6pm (Canberra time) 15 October
- **A1202** Food derived from herbicide-tolerant & insect-protected corn line DP23211. Submissions by 6pm (Canberra time) 12 November

FSANZ has approved variations from the following:

- **A1192** Food derived from herbicide-tolerant corn line MON87429
- **A1194** Glucoamylase from GM *Trichoderma reesei* as a PA (enzyme)
- **A1195** Alpha-amylase from GM *Trichoderma reesei* as a PA (enzyme)
- **A1196** Food derived from nematode-protected and herbicide-tolerant soybean line GMB151
- **A1199** Food derived from Innate potato lines V11 and Z6

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CALENDAR

- [World Space Week](#) | Online | 4-10 October
- [COVID-19 and your Workforce](#) | Webinar | 6 October
- [Waste Expo Australia](#) | Online | 07 October to 11 November
- [World Mental Health Month](#) | Online | October
- Food for Thought: [Nutrition Decisions](#) | Sydney | 13 October
- [Food Safety Summit](#) | USA | 19-22 October
- [Halving Australian's Food Waste by 2020](#) | Webinar | 21 October
- [AIP Australasian Packaging Conference](#) | Online 27-30 October
- [SQF Global](#) | Online | 27-30 October
- [Foodservice Australia](#) | Sydney | 8-10 November 2020
- [Australian Food Safety Week](#) | Online | 14-21 November
- [Waste and Recycling Expo](#) | Online | 25-26 November
- Food for Thought: [The Future of Nutrition](#) | Sydney | 8 December
- [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

CONSUMER TIPS

Home Food Business

Thinking of making food at home to sell? Although the information is England-based, this guidance will show you how to get compliant and protect your customers when starting a food business from home during COVID-19.

From England's [Food Safety Agency](#) (equivalent to our [FSANZ](#)).



Don't Risk Illegal Food Sales on Social Media

Buying food from unregulated vendors on social media puts both you and your family at risk of food poisoning. The [Food Safety Information Council](#) has warned Australians not to buy or sell food, prepared in unregulated home kitchens, that is being offered on social media sites.



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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](#)
- 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](#)
- ***** New ***** [Pest Smart](#)
- [Sustainability Victoria: Love Food Hate Waste](#)
- [VIC Bag Ban](#)

Reading Material | Webinars

- ***** New ***** [COVID-19 Recovery and Resilience](#)
- [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 Food Integrity Notifications has remained at August 2020 as we are having IT issues with Wordpress! September will be up as soon as possible

GFSI Updates

- GFSI has opened a new Working Group (WG) on [Auditor Training and Professional Development](#)
- On 03-09-20, GFSI released their position for a [harmonised risk assessment](#) due to the COVID19 pandemic
- A reminder of the [SQF Remote Activities for Audit Process Guidance](#)

Important News

COVID-19 Infection Control Training

As included within the MQA COVID-Safe Plan (can be downloaded for free at our [website](#)), please encourage relevant members of your staff to complete the [COVID-19 Infection Control Training](#).

COVID-19 and Your Workforce

AIFST and FIAL have collaborated to provide a webinar on COVID-19 and your workforce – Guidelines for the food processing industry. [Register for 6th October](#).

Outdoor Eating and Entertainment Package Grants

Grants to support businesses adapt to outdoor dining and entertainment. To apply [from business.vic](#).

Partners in Wellbeing Hotline

The Partners in Wellbeing hotline provides one-to-one support to improve wellbeing, as well as free access to business advisers and financial counsellors. Call 1300 375 330 from 9am to 10pm weekdays.

Other News

All About Allergens

Food Allergy Training has updated their training modules to include [All About Allergens for Hospitals](#).

AOAC and Food Authenticity Methods

AOAC has developed standard method performance requirements (SMPR) for food authenticity methods. Further information was provided in a recent free-of-charge webinar, which can be viewed on [registration](#).

Australian Seaweed Industry Blueprint

AgriFutures has released an Australian Seaweed Industry Blueprint that outlines plans for a \$1.5 billion Australian seaweed industry that could employ 9,000 people and reduce greenhouse gas emissions by 10 per cent. [Read me](#).

Celebrating the Efforts of Aussie Farmers

Read some beautiful stories about our Australian farmers. NFF launched a nationwide campaign promoting the extraordinary efforts of Australian farmers in the face of the COVID-19 pandemic. [Read me](#).

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Cleaning Company Reveals 8 Common Mistakes that Risk COVID-19 in the Workplace

From hiring poorly trained COVID Marshals, to tasking employees with anti-viral cleaning and following outdated contingency plans, a sanitisation and cleaning company reveals common mistakes made in workplaces that are putting the health and safety of employees and visitors at risk. [Read me.](#)

CSIRO: COVID-19 Recovery and Resilience

CSIRO has released the COVID-19: Recovery and resilience report, which highlights opportunities for jobs and growth using science and technology over the next 6-24 months. [Read me.](#)

Dutch Study Assesses Pathogens in Broilers

Two agencies in the Netherlands have looked at the prevalence of selected pathogens in chickens for meat production. [Read me.](#) Another study has found that slower growing broilers are healthier and have a higher welfare. [Read me.](#)

Gas Recovery Plan

Why the government's gas plan could be 'on the nose'. Article by [Sustainability Matters.](#)

Low Emissions Technology Statement (LETS)

The Energy and Emissions Reduction Minister has released the technology-led plan to lower emissions, lower costs and support jobs. [A good read.](#) Get the roadmap from [here.](#)

Skills Impact

- [Flour Milling Project](#): This project will review the Certificate IV in Flour Milling
- [High Volume Production Baking Project](#): This project will review the Certificate III in Plant Baking
- Project to [Replace FDF Units in FBP Qualifications](#)
- [Game Harvesting Auditing Project](#): Is at stage Finalisation
- [Halal Meat Processing Project](#): Is at stage Finalisation
- [Poultry Processing Project](#): Is at stage Finalisation

Transmission of COVID-19 Through Food and Food Packaging

Over the past six months considerable scientific data has been published on the SARS-CoV-2 virus, its mode of transmission, and the use of control strategies such as wearing masks. Article by [Dean Mahoney.](#) Also: information from [FSANZ.](#)

Waste Expo Australia

[Waste Expo Australia](#) has transitioned to a digital edition, commencing 7th October. A great way to try to learn more about waste, sustainability, and trying to partake in a circular economy.

WaterMark Certification Scheme

The WaterMark Certification Scheme is a mandatory national scheme for plumbing and drainage products to ensure they are fit for purpose and appropriately authorised for use in plumbing and drainage installations. [Read me.](#)

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