



**MQA** Melbourne Quality Assurance  
Specialising in Food Safety

Edition 50 – November 2020

# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



## Cold Aseptic Filling

In recent years, aseptic technology has become well established in the food and drink sector as a filling technique.

Yet some businesses are still unaware of its benefits or do not believe that it can be used with their products. [Read me.](#)

## RECALL ALERT

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

- Presence of Foreign Matter (Bone Fragments) | [Chilli Sauce Chicken Flavour](#)
- Possible Health Issues (Excess Alcohol/Carbonation) | [Perth Cider](#)
- Biotoxin Contamination (Histamine) | [Golden Horse Dried Anchovy](#)
- Undeclared Allergen (Sulphites) | [Luxerose Cocktail Blends](#)
- Microbial Contamination (Salmonella) | [Sunny Supreme Shredded Coconut](#)
- Potential Physical Contamination (Plastic) | [Bounce Protein Ball](#)
- Undeclared Allergen (Gluten) | [Gluten Free Cereals](#)



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

FSANZ has completed an administrative assessment and accepted the following:

- **P1051 Code Revision (2020):** To make minor amendments (correction of typographical errors and formatting issues) and updating of references

FSANZ has called for comment/submissions on the following:

- **A1204** Beta-amylase from soybean (Glycine max) as a processing aid (enzyme). Submissions by 6pm (Canberra time) 15 October
- **A1193** Irradiation as phytosanitary measure for all fresh fruit and vegetables. Call for submissions by 6pm (Canberra time) 11 December 2020
- **P1051** Code Revision (2020). Call for submissions by 6pm (Canberra time) 27 November 2020.

FSANZ has approved variations from the following:

- **A1155** 2'-FL and LNnT in infant formula and other products – Review

### Other FSANZ News

- **Public Consultation:** Scoping Paper on the Review of the Food Standards Australia New Zealand Act 1991. [Closes 16-11-20](#)
- FSANZ has updated their Food Recall Action Officer Contact List to [edition 22-09-20](#)

### Melbourne Quality Assurance

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## CALENDAR

- [Foodservice Australia](#) | Sydney | 8-10 November 2020
- [Australian Food Safety Week](#) | Online | 14-21 November
- [National Agriculture Day](#) | Online | 20 November
- [Waste and Recycling Expo](#) | Online | 25-26 November
- Food for Thought: [The Future of Nutrition](#) | Sydney | 8 December
- [GFSI Conference](#) | Singapore and Online | 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
- [National Manufacturing Week](#) | Melbourne | 11-14 May 2021
- [Food Allergy Week](#) | Online | May 2021
- [Australasian Vertebrate Pest Conference](#) | Melbourne | 24-27 May 2021
- [Sustainable Food Summit](#) | Amsterdam | 9-11 June 2021
- [Free From \(Allergy\) Show](#) | Melbourne | 16-18 July 2021
- [Food Pro Exhibition](#) | Sydney | 25-28 July 2021

## CONSUMER TIPS

### Check It! Before You Chuck It

The launch of the **Check It! Before You Chuck It** campaign saw the release of our new animation, which features a catchy song reminding Australians to look for the ARL on packaging every time they are at the bin, and follow its instructions to dispose of their packaging correctly.



### Roll "N" Recycle

The **Roll 'n' Recycle®** team has worked tirelessly with packaging manufacturers, brand owners and recycling specialists to ensure that with just a few steps, Roll 'n' Recycle® packaging can now be recycled in household recycle bins! Hoorah!



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## BUSINESS SUPPORT

### Business Support Programs and Grants

- [AIP | Packaging Training](#)
- [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 and Mars | Seeds of Change Accelerator](#)
- [ICN Gateway](#)
- [Manufacturing Academy](#)
- [National Bushfire Recovery Agency](#)
- **NSW Only:** [Circulate](#)
- [Victorian Salt Reduction Innovation Grants](#)
- [Yarra Valley Water: Waste to Energy](#)

### Reading Material | Webinars

- CSIRO: [COVID-19 Recovery and Resilience](#)
- [Disease information and advice](#)
- FSANZ [Compendium of Microbiological Criteria for Food](#)
- FSANZ [Safe Food Australia](#)
- GFSI: [Food Safety Culture](#)
- OECD | [Organisation for Economic Co-operation and Development](#)

### Great Websites to Learn From

- [Allergen Bureau | Risk Review](#)
- [Allergy and Anaphylaxis Australia](#)
- **\*\*\* NEW! \*\*\*** [Buy Recycled Directory](#)
- [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](#)
- [Pest Smart](#)
- [RRIF | Rapid Research Information Forum](#)
- [Sustainability Victoria: Love Food Hate Waste](#)
- [VIC Bag Ban](#)
- [Waste Management Review Magazine](#)

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## NEWS

### MQA Updates

- MQA Food Integrity Notifications has been updated to [October 2020](#)

### GFSI Updates

- Next year's GFSI Conference is going virtual on 02-04 March 2021. [Read me](#)
- GFSI has issued an updated position on mitigating the impact of the COVID-19 pandemic on GFSI-recognised audits and certification. [Read it](#)
- FSSC 22000 has released their [Full Remote Audit Addendum](#)
- FSSC Development Program: In February 2020, Foundation FSSC 22000 launched a new food safety program designed for small and medium-sized food organizations. Check out the [documents](#) and [video](#)

### Important News

#### Australian Food Safety Week

Australian Food Safety Week 2020 will be held from 14 to 21 November 2020. The theme will be 'Food Safety – it's in your hands'. Head to their website to download/share material to share with your networks or train within your food facility.

#### New Oat Assay Completes Gluten Analysis Puzzle

There is now a new ELISA Systems oat protein detection kit. Information from [Allergen Bureau](#).

### Reducing Food Loss and Waste

Reducing food loss and waste is critical to achieving a sustainable world. Please [watch this three-minute video](#) and share it amongst your networks.

### WHO Food Safety Expert Speaks at IAFP

The Coronavirus pandemic, why producing food is not like selling T-shirts, and technology's role in outbreak investigation were highlights of a talk today by a food safety expert at the World Health Organization. A very good read from [Food Safety News](#).

### Other News

#### ACCC: Unfair Contract Terms

Fuji Xerox in court over alleged unfair contract terms. Read the [media release](#).

#### APCO's ANZPAC Plastics Pact

Since announcing plans in March to develop the ANZPAC Plastic Pact, APCO has been hard at work designing the Pact and preparing to open for Membership in January 2021. [Read all about me](#).

#### Australian Academy of Science

Australian Academy of Science has a webpage dedicated to "fact-checked and reliable COVID-19 information. [Check it out](#).

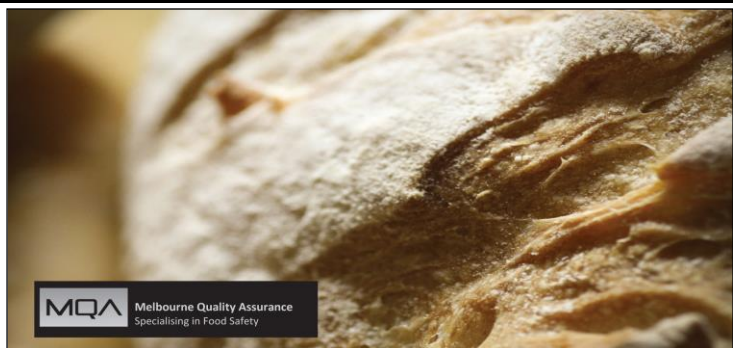
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## Community Trust in Rural Industries

The Community Trust in Rural Industries has released first stage of its research. Read the [survey report](#).

## COVID-19: Vaccines

WHO has updated their page on COVID-19 vaccines. [Read me](#).

## EU Toughens Rules for Sesame Seeds From India

The European Commission has strengthened checks on sesame seeds from India as recalls due to pesticide residue contamination continue. From [Food Safety News](#).

## E-Waste Management

The Australian New Zealand Recycling Platform ([ANZRP](#)) has recently released a report calling for an expansion of the National Television and Computer Recycling Scheme to keep valuable materials in circulation. Reda the [report](#).

## FAO and WHO to Relook at Listeria in RTE foods

FAO and WHO experts are to look again at Listeria monocytogenes in ready-to-eat (RTE) foods. By [Food Safety News](#).

## Food and Grocery Code

On 3 October 2020, changes were made to the Food and Grocery Code (the Code), a voluntary code that governs certain conduct by grocery retailers and wholesalers in their dealings with suppliers. [Read me](#).

## Food Safety Culture

The purpose of creating a food safety culture plan is to reap the benefits of employee buy-in, reduced risk, increased personal responsibility and ownership of food safety and customer experience, and more. [Read me](#).

## Listeria Management in Low-Risk Foods

The American Frozen Food Institute (AFFI) has published a manuscript on alternative approaches to the risk management of Listeria monocytogenes in low-risk foods. [Read me](#).

## Pathogen Persistence from Paddock to Plate

Consumers naturally expect that the vegetables they buy are safe to eat, so free of any bacteria which could make them sick. Article from [Fresh Produce Safety Centre](#).

## Pea Protein Market on the Rise

Increasing popularity of meat substitutes is expected to drive demand for yellow pea proteins, according to research and consulting firm Future Market Insights (FMI). [Read me](#).

## Pink Salt

A study that analysed pink salt's mineral composition has found levels of potentially harmful minerals within pink salt products sold in Australia. [Read the study](#).

## Rapeseed Instead of Soy Burgers:

Researchers identify a new source of protein for humans. From [Science Daily](#).

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## The Role of Landfills in a Circular Economy

Landfill's greatest strength –that it can dispose of almost anything- is also its greatest weakness. Article by [Mike Ritchie](#).

## Salmonella Linked with Brazil Nuts

More than 120 people are part of a multi-country Salmonella outbreak linked to Brazil nuts. From [Food Safety News](#).

## Six Trends that Could Shape the Future of the Food Industry

In a report, titled The Food Company of 2050, US-based Lux Research analysed start-up trends, social norms and corporate concerns to identify six megatrends shaping the food industry. [Read me](#).

## Skills Impact

- Diploma & Advanced Diploma in Meat Processing Project: [Finalisation](#) stage
- Game Harvesting Auditing Project: [Finalisation](#) stage
- Halal Meat Processing Project: [Finalisation](#) stage
- High Volume Production Baking: [Development](#) stage
- Poultry Processing Project: [Finalisation](#) stage

## ABOUT MQA

### Products

Food safety programs implemented by MQA:

- HACCP-based standards
- SQF
- Client-based standards (regretfully 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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