



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

Edition 51 – December 2020

# MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



## Allergen Management and Control

With the increase of national recalls due to incorrect product labelling for allergens, below is information that can assist with allergen management and control from raw materials received to storage, production, packing, despatch and transporting of your finished product. [Read me.](#)

## RECALL ALERT

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

- Undeclared Allergen (Milk) | [Oscar Caramel Mylk Chocolate](#)
- Potential Presence of Foreign Matter (Glass) | [Woolworths Bread](#)
- Possible Health Issues (Excess Alcohol/Can Rupture) | [Mr Black Coffee Milk Stout](#)
- Incorrect Packaging Therefore Undeclared Allergen (Fish) | [Pete Evans Jamaican Simmer Sauce](#)
- Undeclared Allergen (Egg) | [Fit-Lato Lemon Meringue Gelato](#)
- Potential Physical Contamination (Metal) | [Riccis Bikkies](#)
- Possible Health Issues (Excess Carbonation/Can Rupture) | [Blackstrap Ginger Soda](#)
- Potential Chemical Contamination (Solvent) | [Halo Top Ice Cream](#)

**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 and accepted the following:

- **A1212** Beta-fructofuranosidase enzyme from *Aspergillus fijiensis*: To permit a new source microorganism
- **A1214** Nicotinamide riboside chloride as Vitamin BS in FSMP: To amend the Food Standards Code
- **A1215** Cetylpyridinium chloride as washing processing aid: To request the addition of Cetylpyridinium chloride (CPC) to Schedule 18

FSANZ has called for comment/submissions on the following:

- **A1193** Irradiation as a phytosanitary measure for all fresh fruit and vegetables. Submissions close: 6pm (Canberra time) 11 December 2020
- **A1204** Beta-amylase from soybean (*Glycine max*) as a processing aid (enzyme). Submissions close: 6pm (Canberra time) 8 December 2020
- **A1207** Rebaudioside M as a Steviol Glycoside from *Saccharomyces cerevisiae*. Submissions close: 6pm (Canberra time) 2 December 2020

## Other FSANZ News

- FSANZ is undertaking [Proposal P1053](#) to consider if there are food safety tools that can help food service and retail businesses

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## CALENDAR

- [Conservation Agriculture in 2030](#) | Online | 7-11 December
- 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 Allergy Forum](#) | Online | 19-21 April 2021
- [Food Allergen Management Symposium](#) | Online | 18-21 May 2021
- [National Manufacturing Week](#) | Melbourne | 11-14 May 2021
- [Food Allergy Week](#) | Online | May 2021
- [Food Allergen Management Symposium](#) | Online | 18-21 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

### How Can You Support Small Businesses?

Since COVID-19 reached Australia, our small businesses have carried a large burden. Now as Victorian businesses start to reopen, there are many ways we can support them on the road to recovery.

So, channel some love back into your local shops, venues and services by ticking off as many of the suggestions on this list as you can. [Read me.](#)



### Victoria's Container Deposit Scheme

Have your say on the design of Victoria's container deposit scheme by watching the animation or reading our discussion paper and responding to our short questionnaire.

Read me.



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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](#)
- [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 Updates:** MQA Food Integrity Notifications has been updated to [November 2020](#)

### GFSI Updates

- Next year's GFSI Conference is going virtual on 02-04 March 2021. [Read me](#)
- FSSC 22000: Following up from the release of the November 2020 updated standard, there is now an overview of changes made in red font. Refer to heading "[Main changes Version 5 and Version 5.1](#)"

### Important News

#### Department of Health | The Forum

A consultation entitled 'Public Consultation – Consistency of food regulatory approaches' has been released in Australia and New Zealand for submissions. To read more or partake, visit the [Consultation Hub](#).

#### Fair Work Commission: Changes to Casual Overtime Rates

The Fair Work Commission has amended the overtime provisions concerning casual employees in several modern awards, which took effect in the first full pay period on or after [20 November 2020](#).

#### ACCC Clamps Down on Made in Australia Frozen Fish Labelling

Simplot Australia has amended the country of origin labelling from "Made in Australia" to "Packed in Australia", following concerns raised by the ACCC. [Read me](#).

#### Agri-Commodity Price Increases for 2021

Wheat, soybeans and corn are set to be the agri-commodities with the largest price hikes next year, finds Rabobank, in a new report. [Read me](#).

#### AI Monitor Slashes Food Waste

A Dutch sustainability innovation company has developed a waste-monitoring technology that will allow restaurants, caterers and other companies to drastically decrease food waste. [Read me](#).

#### Blockchain Technology: A Review

Blockchain technology has emerged as a promising technology with far-reaching implications for the food industry. This [open-access review](#) presents the findings from a systematic study of 61 journal articles.

#### CSIRO: Australia's Biosecurity Future

The Australia's Biosecurity Future report provides a transformational vision for a resilient biosecurity system in 2030, and the system changes that can be made to get there. [Download me](#).

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## COVID-19 Update: QR Codes Required for NSW Food Businesses

Now, food businesses will be required to use QR codes for contact tracing purposes in their establishments. This requirement comes into effect on 23 November. [Read me.](#)

## Creating Customer Value

It was [World Quality Day](#) on 12<sup>th</sup> November. Yes. Watch the four-minute video on [creating customer value](#).

## Developing Victoria's Native Food Production Industry

The Victorian Government's partnership with the Federation of Victorian Traditional Owner Corporations is harnessing the power of Victoria's native food with significant grants to boost Aboriginal Victorian-owned businesses working to develop the industry. [Read me.](#)

## Foodservice Virtual Expo

If you haven't yet, check out the Foodservice Australia [virtual food expo](#).

## Listeria Monocytogenes in Low Risk Foods

Many countries around the world have established microbiological criteria for *L. monocytogenes* of 100 cfu/g for low-risk foods that do not support the growth of the organism. In contrast, the US currently has a "zero-tolerance" approach for all ready-to-eat (RTE) foods, regardless of their risk profile. This [paper](#) maintains support of the 100 cfu/g for low-risk foods.

## Microbial Diversity and Ecology of Biofilms

Contamination of food products with the foodborne pathogen *Listeria monocytogenes* may occur in the food processing environment. Many bacterial species co-exist in this environment and can interact in multispecies biofilms. [Read me.](#)

## Modern Manufacturing Strategy

The Modern Manufacturing Strategy is a whole-of-government strategy to help Australian manufacturing scale-up, become more competitive and resilient. [Read all about it.](#)

## Researchers Investigate Spread of Salmonella Strain

Researchers in the United Kingdom have examined the emergence and spread of a strain of *Salmonella* common in pigs. From [Food Safety News](#).

## Seven HR Essentials for a COVID Normal Business

There are seven key determining factors which will define the success that businesses have when managing the year ahead. From [Evans Fall](#).

## Skills Impact

- **Flour Milling Project.** Stage: [Drafts Available](#)
- **High Volume Production Baking Project.** Stage: [Drafts Available](#)
- **Food and Beverage Processing Project.** Stage: [Validation](#)
- **Flour Milling Project.** Stage: [Validation](#)
- **Project:** [Replace FDF Units in FBP Qualifications](#)

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