

Edition 54 – March 2021

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Negative Online Reviews

It has happened. Your previously untarnished record of 4 and 5-star reviews has taken a hit after a dissatisfied (to put it lightly) customer left a scathing one-star for all to see. You have taken a fall in rankings so you are no longer one of the highest-rated businesses in search results. [Read me.](#)

RECALL ALERT

Media released food recalls of **February 2021**:

- Unauthorised Chemical Substance (Ethylene Oxide) | [La Mole Sforatini al Sesamo](#)
- Possible Health Issues (Excess Carbonation/Can Rupture) | [Dizzy Donkey Cloudy Apple Cider](#)
- Undeclared Allergen (Egg) | ['Kiss Me Lollipop' Chocolate Lollipop](#)
- Chemical Contaminant (Ethylene Oxide) | [Diplomat Lemon & Ginger Herbal Infusion Tea](#)
- Chemical Contaminant (Ethylene Oxide) | [Nerada Organics Lemon & Ginger Organic Herbal Infusion Tea](#)
- Undeclared Allergen (Milk) | [Royal Nut Company Dark Chocolate Freeze Dried Strawberry Vegan](#)
- Undeclared Allergen (Milk) | [Lauria Specialty Sweets Biscuit Products](#)
- Undeclared Allergen (Milk) | [Shelby's Healthy Hedonism Cookies](#)



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

FSANZ has called for comment/submissions on the following:

- [Proposal M1018](#) Maximum Residue Limits: Requests to align around 130 chemicals with international limits set by the Codex Alimentarius Commission and other international food standards agencies are being considered. Submissions close: 6pm (Canberra time) 16 March 2021
- [A1222](#) Steviol glycosides from *Yarrowia lipolytica*
- [A1223](#) Glutaminase from *Aspergillus niger* (enzyme)
- [A1224](#) Glucose oxidase from *Penicillium rebens* as processing aid

FSANZ has approved variations from the following:

- [A1191](#) Mono- and diglycerides of fatty acids (471) as a surface coating
- [A1202](#) Food derived from insect-resistant and herbicide-tolerant corn line DP23211

Other FSANZ News

- Amendment No. [197](#) to the FSANZ Code was published by FSANZ on 25-02-21. It included amendments resulting from P1044 and A1198. **Please note:** At time of this newsletter, FSANZ **has not** yet updated their website with these changes

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

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CALENDAR

- [GFSI Conference](#) | Singapore and Online | 2-5 March
- [FHA Food and Beverage](#) | Singapore | 2-5 March
- [FoodTech Japan](#) | Japan | 9-12 March
- [Sustainable Foods Summit](#) | Singapore | 15-16 March
- [Food Safety, Risk and Compliance Conference](#) | Auckland | 16-17 March
- [National CleanTech Conference](#) | Brisbane | 22-23 March
- [GFSI Conference](#) | Online | 23-25 March
- [Mega Trans \(Logistics\)](#) | Melbourne | April
- [Food Allergy Forum](#) | Online | 19-21 April
- [Food Allergen Management Symposium](#) | Online | 18-21 May
- [National Manufacturing Week](#) | Melbourne | 11-14 May
- [Food Allergy Week](#) | Online | May
- [Food Allergen Management Symposium](#) | Online | 18-21 May
- [Australasian Vertebrate Pest Conference](#) | Melbourne | 24-27 May
- [World Food Safety Day](#) | Global | 7 June
- [Hort Connections](#) | Brisbane | 7-9 June
- [Sustainable Food Summit](#) | Amsterdam | 9-11 June
- [Free From \(Allergy\) Show](#) | Melbourne | 16-18 July
- [Food Pro Exhibition](#) | Sydney | 25-28 July
- AIFST (**website TBA**) | Sydney | 26-27 July
- Fresh Produce Safety Conference | **TBA** | 18 August
- [ASCIA Conference](#) | Melbourne | 1-3 September
- [Free From \(Allergy\) Show](#) | Sydney | 17-19 September

CONSUMER TIPS

How Cooking Shows Influence Hygiene Practices

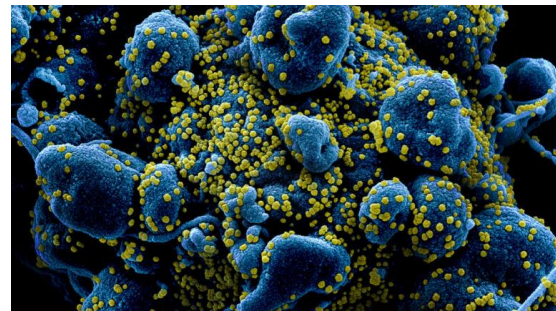
Poor hygiene when handling food is a major cause of foodborne illness. To investigate whether hygiene practices visible in television cooking shows influence viewers' kitchen hygiene, a study on the adoption of demonstrated hygiene behaviour was conducted under controlled, experimental conditions. [Read me.](#)

Spot the mistake - celebrity chefs



Origins of the SARS-CoV-2 virus

Why is it important for scientists to look for the origins of the virus? How do scientists look at the claim that the virus originated in a laboratory? WHO explains in an episode of [science in five minutes.](#)



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BUSINESS SUPPORT

Business Support Programs and Grants

- AIP | [Packaging Training](#)
- Aus. Gov. | [Community Grants Hub](#)
- [Build It Better Voucher Program](#)
- [COVID-19 Expert Database](#) by Academy of Science
- CSIRO [Kick-Start](#)
- 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](#)
- **NSW Only:** [Export Assistance Grant](#)
- [Victorian Salt Reduction Innovation Grants](#)
- Yarra Valley Water: [Waste to Energy](#)
- Aus. Gov. | [Grants and Programs](#)

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](#)
- 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 [February 2021](#).

GFSI Updates

- **Repeat.** GFSI: Reminder that the GFSI Conference is going virtual on 02-04 March 2021. [Read me](#)
- **Repeat.** SQF: To assist with the edition 09 updates, SQFI has released free webinars: [Ask Us Anything](#)
- GFSI's Global Markets Programme: [New consultation](#) is now available, which is due latest 02 April

News Food: Safety and Quality

Food Irradiation Market Growth

An intelligence report published by Advance Market Analytics details insights about the potential future of food irradiation around the world, pointing to food safety among the benefits. [Read me](#).

HACCP: All Food Processes Have A Residual Risk

As risk-based approaches are increasingly recognized and used to manage food safety hazards, their implementation requires a recognition and appreciation of residual risk. [Read the white paper](#).

How Dormant Vibrio Revives

Scientists in England have discovered how a type of Vibrio bacteria can go dormant and then "wake up." [Read me](#).

Insects as An Alternative Protein Source

Researchers have helped to identify 20 proteins found in cricket food products that could cause serious allergic reactions in some people. Those most at risk are people with shellfish allergy. [Read me](#).

The Use of Bacteriophages for Food Safety

The natural specificity of bacteriophages to infect and kill their target bacteria, in addition to the fact that they are harmless to humans and animals, makes them valuable candidates for use in both the detection and the control of pathogens at each stage of the food production process from farm-to-fork. [Read the white paper](#).

How Harmless E. Coli Turns Pathogenic

Scientists have determined how harmless E. coli gut bacteria in chickens can pick up the genes required to evolve and cause infections in poultry and people. [Read me](#).

Meat-Production Chain Contamination and UTIs

Researchers find connection between meat-production chain contamination and UTIs. [Read me](#).

Pathogen Persistence Paper Published

The paper 'Persistence of Human Pathogens in Manure-Amended Australian Soils Used for Production of Leafy Vegetables' is now available online. [Download me](#).

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Salmonella Enteritidis Study

Study looks at USA outbreaks of foodborne Salmonella Enteritidis from 1990-2015. [Read me.](#)

Scientists Call for Change in EU Fish Parasite Rules

Results of a study on parasites in fish supports a change to European regulation, according to researchers. [Read me.](#)

Sesame Seed and Ethylene Oxide

Contaminated sesame seed recalls continue in Europe. [Food Safety News](#) provides an update.

Sweden Investigates Rise in Yersinia Infections

Swedish public health officials have reported an increase in Yersinia infections in recent weeks. [Read me.](#)

News: Human Resources

Skills Impact

- Meat Slicing Project: [Development Stage](#)
- Meat Rendering Project: [Development Stage](#)
- Diploma & Advanced Diploma in Meat Processing: [Finalisation Stage](#)

Specialist Meat Processing Skills Standards

The specialist skills required for work in game harvesting auditing, halal meat processing, and poultry processing are now documented in national skill sets and units of competency. Find it [here](#).

News: Operations/Business Continuity

AIFST Report

AIFST has released a new paper: Exploring the growth potential of Australia's food manufacturing sector. [Download me.](#) Worth the read!

Changes Make Insolvency Processes Simpler for Small Businesses

The Commonwealth Government has recently changed Australia's insolvency system. The changes introduced new processes from 1 January 2021 and replace the temporary debt relief measures introduced in March 2020. [Read me.](#)

Government Salt Reduction Scheme Not Enough, Study Shows

New research has suggested the government targets designed to lower salt content in packaged foods will make little difference to the health of Australians. [Read me.](#)

QR Code Service

Register to use the Victorian Government. [Read me.](#)

Small Business in Focus Report

ACCC has released the latest [Small Business in Focus](#) report, which highlights activities of the ACCC in small business, franchising and agriculture between July and December 2020.

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The Microbial Life of Sourdough

New research has garnered insight into the relationship between sourdough and its starting ingredients' microbial ecosystem.

[Read me.](#)

News: Sustainability and Global Health

CSIRO Circular Economy Roadmap

CSIRO has released the National Circular Economy Roadmap, detailing key strategies for creating jobs and reclaiming billions in economic value from plastic, glass, paper and tyres currently going into landfill. [Read me.](#)

Opportunities for Australian Agricultural Producers

The department of agriculture has released excellent information on opportunities for Australian agricultural producers. [Read me.](#)

Pollution-Eating Pavers Improve Air Quality

So-called 'pollution-eating' pavers with the ability to significantly improve surrounding air quality have arrived on the Australian market. [Read me.](#)

Victorian Hydrogen Hub

CSIRO, Australia's national science agency, has welcomed Victorian government funding that will enable it to partner with Swinburne University of Technology to establish the Victorian Hydrogen Hub (VH2). [Read me.](#) also of interest: [Researchers produce 'green' ammonia.](#)

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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