



MQA Melbourne Quality Assurance
Specialising in Food Safety

Edition 55 – April 2021

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Proposal P1044: Plain English Allergen Labelling

On 25th February 2021, the Food Standards Code was amended to incorporate [Proposal P1044](#), Plain English Allergen Labelling. The new requirements in the labelling of food will help people to find allergen information on food labels more easily and more quickly. [Read me](#).



RECALL ALERT

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

- Possible Health Issues (Excess Carbonation/Can Rupture) | [Milkshake Ale](#)
- Microbial Contamination (E.coli) | [Kenilworth Dairies Milk](#)
- Microbial Contamination (Bacillus cereus) | [Preserved Chilli Beancurd](#)

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 received the following applications:

- [A1223](#) Glutaminase from *Aspergillus niger* (enzyme)
- [A1224](#) Glucose oxidase from *Penicillium rubens* as processing aid

FSANZ has approved variations from the following:

- [A1204](#) Beta-amylase from soybean (*Glycine max*) as a processing aid (enzyme)
- [P1051](#) Code Revision (2020)

Other FSANZ News

- **Amendment No. 198** to the FSANZ Code was published by FSANZ on 26-03-21. It included amendments resulting from A1155, A1175, A1180, and A1186
- **Please note:** At time of this newsletter, FSANZ had **not** yet updated their website with these changes

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CALENDAR

- [Mega Trans \(Logistics\)](#) | Melbourne | April
- [FIAL Food Waste Update](#) | Webinar | 14 April
- [Food Allergy Forum](#) | Online | 19-21 April
- [Food Integrity Conference](#) | Online | 19-23 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 | 25-27 May
- [World Food Safety Day](#) | Global | 7 June
- [Hort Connections](#) | Brisbane | 7-9 June
- [Sustainable Food Summit](#) | Amsterdam | 9-11 June
- [AFI Conference](#) | Toowoomba | 17 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 | Sydney and virtual | 18 August
- [ASCIA Conference](#) | Melbourne | 1-3 September
- [Free From \(Allergy\) Show](#) | Sydney | 17-19 September
- [National Farmers' Federation National Conference](#) | Canberra | 28-29 September
- Evoke Ag | Perth | 15-16 February 2022
- AUSPACK 2021 | Melbourne | May 2022

CONSUMER TIPS

COVID Vaccine Eligibility Checker

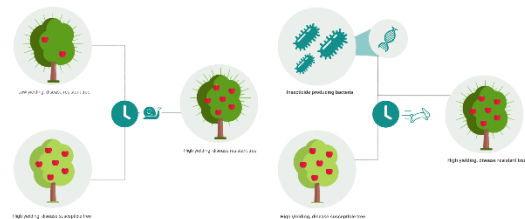
Check to see if you can book a COVID-19 vaccination yet. You can do this for yourself or another person. The groups are Phase 1a, Phase 1b, Phase 2a, Phase 2b and Phase 3. [Go to website.](#)

Also: Checkout the guide for [COVID-19 vaccination decision guide for people with immunocompromise.](#)



Genetically Modified Foods

Want the '101' on genetically modified foods? FSANZ has recently developed a series of factsheets for consumers. Download copies of the factsheets from the [FSANZ website.](#)



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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](#)
- FIAL and Mars | [Seeds of Change Accelerator](#)
- ***** New ***** [Modern Manufacturing Strategy](#)
- [ICN Gateway](#)
- [Manufacturing Academy](#)
- [National Bushfire Recovery Agency](#)
- **NSW Only:** [Circulate](#)
- **NSW Only:** [Export Assistance Grant](#)
- ***** New ***** [Traceability Grants Program](#)
- [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](#)
- ***** New ***** [Food Fraud: A Global Threat with Public Health and Economic Consequences](#)

- 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](#)
- [Fresh Produce Safety Centre](#)
- [Food Authenticity](#)
- FSANZ [Food Allergen Portal](#)
- [IFT Free Learning | Overcoming Clean Label Challenges](#)
- [Metropolitan Waste and Resource Recovery Group](#)
- [Pest Smart](#)
- RRIF | [Rapid Research Information Forum](#)
- [VIC Bag Ban](#)
- [Waste Management Review Magazine](#)

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NEWS

MQA Updates

MQA Updates: MQA Food Integrity Notifications has been updated to [March 2021](#).

GFSI Updates

- GFSI has opened a new stakeholder consultation for FSSC 22000 Version 5.1, against the GFSI Benchmarking Requirements Version 2020.1. [Read me](#)
- GFSI has opened a new stakeholder consultation for BRC Global Version 5.1, against the GFSI Benchmarking Requirements Version 2020.1. [Read me](#)
- GFSI held their annual conference virtual this year. MQA attended this conference. Read the Highlights, Takeaways and Quotable Moments from [Day 1](#), [Day 2](#), and [the final highlights](#)

Important News

- Due to the February circuit breaker: [Business Costs Assistance Program](#)
- **National Plastics Plan:** The Australian Government's new National Plastics Plan has identified the role of industry engagement program Operation Clean Sweep® to help prevent plastics entering waterway. Read the [National Plastics Plan](#) to see how this will affect the packaging of your finished products

News Food: Safety and Quality

Allergen Bureau FAQs – Making “Allergen Free” and “Gluten Free” Claims

To ensure industry has access to readily available, consistent, guidance on these frequently asked questions, both are included on the Allergen Bureau website: [Food Allergen FAQs](#).

EU Rules on Risk Assessment Come into Force

New rules on the transparency of Europe's risk assessment process in the food chain have come into force. When a company wants to market a new food additive, pesticide or GMO, it submits studies to the European Food Safety Authority (EFSA) to show the product is safe. From [Food Safety News](#).

The Future Auditor

Watch one of the GFSI 2021 conference sessions, Measuring Auditor Performance to Meet Future Expectations, conducted by certification body [NSF International](#).

Products Marketed As “Early Introduction Foods” Might Not Contain Allergens

However, in a study to determine the concentration and doses of major food allergens in EIF, researchers found significant variability in allergen composition, concentration, and dose per serving. From [Allergen Bureau](#).

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Research: Nanotechnology Within Ingredients

However, in the past 15 to 20 years there have been a number of academic papers published, as well as references made, with regard to nanotechnology and how it can be applied to this industry. [Read me.](#)

Research: Using Ultrasound to Wash Fresh Produce

Streams of water carrying sound and microscopic air bubbles can remove microbial contaminants from spinach leaves, according to a study. From [Food Safety News](#).

Scientists Study Role of Snails in Parasites

Researchers have increased knowledge of the lifecycle of some parasites by studying snails in Thailand. These parasites can cause severe infections in humans who consume raw or improperly cooked fish that have fed on infected snails. From [Food Safety News](#).

UK's Food Standards Agency: Food Fraud Tool

The National Food Crime Unit (NFCU) have developed a new food fraud resilience self-assessment tool to support businesses in developing and implementing their counter-fraud strategy. [Read me.](#)

Viable but Nonculturable Bacteria Can Threaten Food Safety

In 1982, scientists demonstrated that bacterial cells that were typically culturable on laboratory media lose their ability to grow after incubation in stressful environments, yet maintain viability. Article by [IFT](#).

News: Occupational Health and Safety

Managing Physical and Mental Fatigue

Many people with arthritis experience both mental and physical fatigue, no matter what they have been doing or how much sleep they get. From [Arthritis Australia](#).

News: Human Resources

How to Remotely Hire High Performers

There is a way to hire high performers into your business without the traditional face-to-face interview. Article by [business.gov](#).

Skills Impact

- Dairy and Milk Harvesting Project: [Drafts Available Stage](#)
- Diploma and Advanced Diploma in Meat Processing Project: [Finalisation Stage](#)
- Meat Rendering Project: [Draft Stage](#)
- Meat Slicing Project: [Draft Stage](#)

News: Operations/Business Continuity

Business Council of Australia

Early March, BCA | Business Council of Australia released documents focussing on the steps to quickly re-open Australia and living within the pandemic. [Read me.](#)

Manufacturing Value Chain Series

AMGC is holding a **Seven Step Across the Manufacturing Value Chain** series. [Register for the webinars.](#)

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News: Sustainability and Global Health

Bacteria Lend A Hand to Separate Water and Oil

A type of biofilm made by bacteria could become a useful tool in cleaning contaminated water. [Read me.](#)

Compatible Printer Cartridges Are Not What You Think They Are

For many it's tempting to buy a 'compatible cartridge' for your printer rather than the branded version. They are cheaper and look the same, and some may think they are 'greener' from the packaging. But, there are hidden costs. [Read me.](#)

Food Systems Responsible for a Third of Global Emissions

Researchers have developed a new global food emissions database estimating greenhouse gas emissions for the years 1990–2015. [Read me.](#)

Paper-Based Single-Use More Sustainable Than Reusable

A study investigating the environmental impacts of single- and multi-use packaging used at quick-service restaurants has found that paper-based single-use products provide significant environmental advantages compared with reusable options. [Read me.](#)

Victorian Government: Banning Single Use Plastics

Single use straws, cutlery, plates, drink stirrers, expanded polystyrene food and drink containers, and cotton bud sticks will be banned from sale or supply in Victoria by February 2023. [Find out more about the ban.](#)

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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