



Edition 56 – May 2021

MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Metal Detectors

Protecting brands is one of the most important functions that a food manufacturer performs, but a product reputation could be lost with just one safety recall.

Developing and maintaining an effective, verifiable inspection program is no longer an option for processors; actually, it never was. [Read me.](#)

RECALL ALERT

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

- Undeclared Allergen (Egg) | [Xiang Hai Crab Flavour Crisp Chips](#)
- Undeclared Allergen (Fish) | [Byron Bay Pizza Co.](#)
- Undeclared Allergen (Gluten, Soy) | [Taylor Rd IGA Pork Chipolatas](#)
- Incorrect Use By Date | [Coles Tasmanian Smoked Salmon](#)
- Potential Microbial Growth | [Naturally Good Super Paleo Breakfast Biscuits](#)
- Undeclared Allergen (Peanut) | [Bondi Protein Co Vegan Protein Bar](#)



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

FSANZ has called for comment/submissions on the following:

- **A1214** Nicotinamide riboside chloride as Vitamin B3 in FSMP. The application is seeking approval to use nicotinamide riboside chloride as a form of vitamin B3 in food for special medical purposes (FSMPs). Submissions close: 6pm (Canberra time) 20 May
- **A1218** Galactosidase from *Bacillus subtilis* (Enzyme). This application is looking to produce the same enzyme from a GM strain of *Bacillus subtilis*. Submissions close: 6pm (Canberra time) 4 June

Other FSANZ News

- Amendment No. **199** to the FSANZ Code was published by FSANZ on 22-04-21. It included amendments resulting from **A1191** and **A1202**. **Please note:** At time of this newsletter, FSANZ had **not** yet updated their website with these changes
- **Review of the FSANZ Act:** A draft Regulatory Impact Statement presenting three Act reform options has been developed. [Read me](#)
- **Policy guidance for Menu Labelling:** The Food Regulation Standing Committee (who is FRSC) is now seeking stakeholder views to inform the development of policy guidance and an effective framework for consistent menu labelling. [Read me](#)

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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Specialising in Food Safety

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CALENDAR

- [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
- [Sustainable Food Future Conference](#) | University of Newcastle | 17-18 June
- [Free From \(Allergy\) Show](#) | Melbourne | 16-18 July
- [Food Pro Exhibition](#) | Sydney | 25-28 July
- [AIFST Conference](#) | 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

[Antiseptic Use in Infancy Linked to Higher Risk of Food Allergy](#)

An Australian research team have found infants whose pacifiers, or dummies, were sterilised with an antiseptic solution were more likely to have a diagnosed food allergy at the age of one. [Read me.](#)



[CSIRO: Junk Food Analyser](#)

CSIRO has released a new online calculator for calculating the amount of junk food we eat... do we really want to know? If you do, [check it out.](#)



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BUSINESS SUPPORT

Business Support Programs and Grants

- AIP | [Packaging Training](#)
- Aus. Gov. | [Community Grants Hub](#)
- [Build It Better Voucher Program](#)
- **New:** [Business Competitiveness 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](#)
- [Modern Manufacturing Strategy](#)
- [ICN Gateway](#)
- [Manufacturing Academy](#)
- [National Bushfire Recovery Agency](#)
- **NSW Only:** [Circulate](#)
- **NSW Only:** [Export Assistance Grant](#)
- [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](#)

- 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

- [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 [April 2021](#).

GFSI Updates

- The Virtual GFSI Conference 2021 [executive summary](#) has been published
- GFSI opens new public consultation on securing the future of food safety auditors. [Read the consultation](#)

Important News

AFGC and Allergen Bureau have updated their guide: Food Industry Guide to Allergen Management and Labelling. [Download me](#)

News Food: Safety and Quality

Edible Insects

FAO highlights possible food safety issues with edible insects. From [Food Safety News](#). Download the [publication](#). CSIRO has also released [Edible Insects Roadmap](#).

EU Pesticides in Food

The latest report on pesticide residues in food in the European Union is now available, giving a snapshot of residue levels found in a basket of products widely consumed in the territory. [Read me](#).

FDA Finds Cattle Most Likely Sources of E. Coli Leafy Greens Outbreaks

A US FDA report indicates that cattle are most likely the sources of outbreak strains of E. coli O157:H7 associated with the 2019 and 2020 leafy greens outbreaks. Read the [FDA report](#). Read Australia's [Fresh Produce factsheet](#).

Foodborne Bacterial Resistance to Antimicrobials

EU data shows foodborne bacterial resistance to antimicrobials remains high. Data on the occurrence of antimicrobial resistance in human infections from Salmonella and Campylobacter in Europe has revealed little progress. From [Food Safety News](#).

Listeria: New Study highlights Risk in Ready-To-Eat Fish Products

The risk of Listeria monocytogenes in ready-to-eat (RTE) fish products requires further attention, according to a long-awaited EFSA and ECDC study. From [Food Safety News](#).

Norwegian Salmonella Outbreak Traced to Dried Fruit from Multiple Countries

A dried fruit mix linked to an outbreak of Salmonella in Norway contained products from South East Asia and Africa, according to researchers. From [Food Safety News](#).

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Resistance Levels Still High in Bacteria Causing Foodborne Infections

A sizeable proportion of Salmonella and Campylobacter bacteria is still resistant to antibiotics commonly used in humans and animals, as in previous years, says a report recently released. [Read me.](#)

Survey Shows Imported Thai Products Need Better Allergen Labelling

A product survey assessing the allergen label status on hundreds of prepacked food products imported from Thailand to Australia has found some carry significant risks for allergic consumers. From [Allergen Bureau.](#)

USA Labelling: Sesame

Heads up for product exported to USA: The U.S. House has approved the FASTER Act, bringing sesame one step closer to becoming the ninth major allergen, as defined by federal law. From [Food Safety News.](#)

News: Occupational Health and Safety

New Guideline from WorkSafe

WorkSafe has released a new guideline: Preventing and managing work-related stress: A guide for employers. [Download me.](#)

News: Human Resources

Changes to Casual Employment

On 26 March 2021, the Fair Work Act was amended to change some workplace rights and obligations for casual employees. For a detailed summary, see [Changes to casual employment.](#)

Changes to Unpaid Parental Leave Entitlements

From 27 November 2020, following changes to the Fair Work Act, employees can now access unpaid parental leave for a maximum of 12 months if they experience a stillbirth or the death of an infant during the first 24 months of life. [Read me.](#)

COVID-19 Vaccinations and the Workplace

FairWork has expanded information on COVID-19 vaccinations and the workplace. [See the website.](#)

Skills Impact

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

News: Operations/Business Continuity

Austrade's Benchmark Report 2021

Austrade's Benchmark Report 2021 puts forth five major reasons why Australia is a safe, low-risk destination to invest and do business. [Read me.](#)

CSIRO Biosecurity Report

The recently released CSIRO Australia's Biosecurity Future report demonstrates that transformational change to Australia's biosecurity system by 2030 will better protect our people and home. [Read the report.](#)

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PIDA Awards | Finalists Announced

The finalists have been announced for the 2021 PIDA | Australasian Packaging Innovation and Design Awards. [Click for flyer](#) to obtain inspirations for your own packaging designs.

Protein Transformation

The world's consumers love animal-based protein—so much so that in 2020 they ate 574 million metric tons' worth of meat, seafood, dairy, and eggs—almost 75 kilograms per person. Moreover, the amount consumed is still increasing, especially in developing markets. [Read more of me.](#)

News: Sustainability and Global Health

Australia's Sheep Industry is Climate-Neutral

Research by the CSIRO shows Australia's sheep meat sector, despite having increased production over the past 30 years, is making no contribution to global temperature increases and its impact is trending downward. [Read me.](#)

Technologies to End Food Waste

Our current food system is unsustainable. Author provides an overview of the wide range of technologies that are emerging to address the wastage of food and encourage a circular economy approach. [Read me.](#)

Waste Survey Finds >80% of Food Packaging Unfit for Home Recycling

WWF-Australia worked with waste experts from Planet Ark, the City of Sydney, the Monash Sustainable Development Institute, Adaptation Environmental Support and the Australian Packaging Covenant Organisation to conduct the survey. [Read me.](#)

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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