



MQA Melbourne Quality Assurance
specialising in food safety

Edition 57 – June 2021

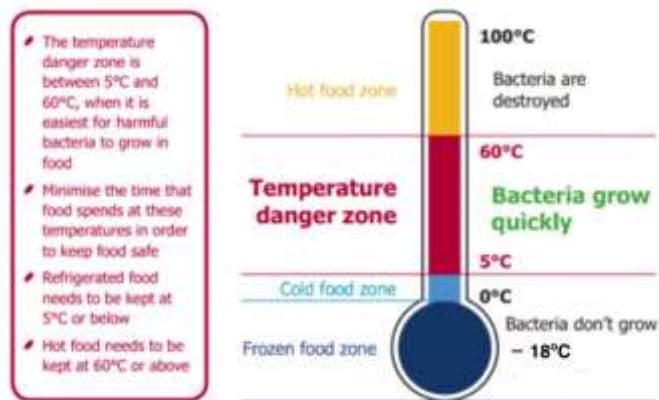
MQA Newsletter

Welcome to the Melbourne Quality Assurance newsletter.



Temperature Critical Limits

What temperature should the fridge or chiller be? What temperature should I cook eggs to? How about red meat? White meat? What, what, what...? Firstly, a little bit about the danger zone... [read me](#).



RECALL ALERT

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

- Undeclared Allergen (Egg) | [Plant Asia Vegan Ribs](#)
- Undeclared Allergen (Soy, Wheat) | [Yummy Snack Foods](#)
- Potential Microbial Growth | [Regent Pandan Cake](#)

FOOD STANDARDS
Australia New Zealand
Te Mana Kounga Kai - Ahiteroiria me Aotearoa



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

FSANZ has commenced assessment on the following:

- **A1205** Disodium Adenosine 5' Triphosphate as a nutritive substance in sport foods
- **A1211** Maltogenic alpha amylase enzyme from GM *Bacillus licheniformis*

FSANZ has called for comment/submissions on the following:

- **A1178** Method AOAC 2017.16 as a new method of analysis for total dietary fibre
- **P1028** Infant Formula Products Consultation paper 1 – Safety and food technology
- **P1030** Composition and Labelling of Electrolyte Drinks Consultation Paper

FSANZ has approved variations from the following:

- **A1193** Irradiation as a phytosanitary measure for all fresh fruit and vegetables
- **A1206** Subtilisin from GM *Bacillus licheniformis* as a PA (enzyme)
- **A1207** Rebaudioside M as Steviol Glycoside
- **A1216** Food derived from herbicide-tolerant canola line MON94100
- **A1204** Beta-amylase from soybean (*Glycine max*) as a processing aid (enzyme)
- **P1051** Code Revision (2020)

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CALENDAR

- [World Environment Day](#) | Global | 5 June
- [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

Food Safety Suggestions to Pregnant Women

Bacteria, parasites, and viruses may threaten the health of the mother and the baby, possibly leading to miscarriages or severe neurological illnesses, including intellectual disability, blindness, and epilepsy.

So, what to avoid or at least pay close attention to. [Read me.](#)



Zero Waste Event Guide

Having an event? A party?

Then check out [Zero Waste Event Guide!](#) purpose of the Guide is to help event organisers, land managers and patrons eliminate waste and prevent

litter at Victorian events of all sizes and types, regardless of their duration, location, number of patrons or setup.



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BUSINESS SUPPORT

Business Support Programs and Grants

- AIP | [Packaging Training](#)
- Aus. Gov. | [Community Grants Hub](#)
- [Build It Better Voucher Program](#)
- [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](#)

*** New ***

- Australian Academy of Science | [COVID-19 Facts](#)
- Business Victoria | [Tools and Templates](#)
- Business Victoria | [Upskill My Business](#)

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NEWS

MQA Updates

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

GFSI Updates

- Standards that have obtained recognition of the updated GFSI Benchmarking Requirements now include [CanadaGAP](#) and [GLOBALG.A.P](#)
- Now extended to 18-06-21: Public Consultation on Securing the Future of Food Safety Auditors. [Website information](#) and [video recording of webinar](#)
- [BRCGS](#) has successfully achieved recognition against GFSI's Benchmarking Requirements Version 2020.1

Important News

- AFGC and Allergen Bureau have updated their guide: Food Industry Guide to Allergen Management and Labelling. [Download me](#)
- Circuit breaker business support packages – from [Business Victoria](#)

News Food: Safety and Quality

Cadmium in Chocolate Limits

A Codex committee has recommended new maximum levels (MLs) for cadmium in chocolate. The levels set for cadmium are 0.3 milligrams per kilogram (mg/kg) for chocolate containing up to 30 percent cocoa total solids and 0.7mg/kg for the 30 percent to 50 percent category. By [Food Safety News](#).

Dates: Hepatitis A

More than 30 Hepatitis A infections potentially linked to eating dates are being investigated in the United Kingdom. Article by [Food Safety News](#).

E171 (Titanium Dioxide:) No Longer Considered Safe

EFSA has updated the safety assessment of the food additive titanium dioxide (E 171), following a request by the European Commission in March 2020, and concludes that its use is no longer considered safe. [Read me](#).

England: Study Shows Pork Products are Risk Factors for Hepatitis E

Bacon and other cured pork meats have been identified as risk factors for hepatitis E virus (HEV) in England by researchers. Article by [Food Safety News](#).

New Listeria Species

Cornell researchers have found five previously unknown and novel kinds of Listeria. The food scientists made the discovery while examining the prevalence of Listeria in agricultural soil throughout the USA. [Read the white paper](#). Also, news by [Food Safety News](#).

Potential Danger of Soaking Grains, Seeds, Nuts

Soaking "sprouted" foods at room temperature creates the risk of salmonella growth on popular snack foods, according to a study. The study is intended to provide information for both the industry and regulators. From [Food Safety News](#).

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Researchers Say Zero Risk Not Possible in Food Safety

There is no such thing as zero risk when it comes to food safety, according to researchers. [Read me.](#)

Whitepaper on Rockmelon: Mixing Postharvest Fungicides and Sanitisers

Mixing postharvest agrichemicals used in cantaloupe production may compromise food safety and quality and should be avoided. Read the paper from [ScienceDirect](#).

WHO Guidance for Food Markets

Experts have put together a document with steps to help stakeholders manage food safety risks in traditional markets. Article from [Food Safety News](#). [Download the guidelines.](#)

WHO Opens Consultation on Draft Food Safety Strategy

The World Health Organization (WHO) has opened a public comment period on its [draft food safety strategy](#). Comments must be [submitted](#) through the online platform and are open until 18 June 2021.

World Food Safety Day 2021

Celebrated on 7 June 2021, World Food Safety Day aims to draw attention and inspire action to help prevent, detect and manage foodborne risks, contributing to food security, human health, economic prosperity, agriculture, market access, tourism and sustainable development. Campaign by [WHO](#).

News: Human Resources

Jobs Victoria Fund

The [Jobs Victoria Fund](#) is providing \$250 million in wage subsidies to assist Victorian businesses to employ at least 10,000 people who are looking for work.

Skills Impact

- Dairy and Milk Harvesting Project: [Validation Stage](#)
- Meat Rendering Project: [Validation Stage](#)
- Meat Slicing Project: [Validation Stage](#)

Updating ANZSCO Agriculture Occupations

DAWE: The Department of Agriculture, Water and the Environment is inviting your feedback on the statistical classification of job roles for the agriculture, forestry and fishing industries. [Read me.](#)

News: Operations/Business Continuity

Business Victoria

Business Victoria has updated its website to include a [tools and templates](#) page.

Rethink Packaging Design

Use less, use longer and use again. This is an exciting time to take bold moves and rethink every aspect of how packaging is designed, used and ultimately provide long-lasting environmental value. [Read me.](#)

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Rice Flour Cost Hike

Eurostar Commodities has warned a global shortage of rice flour is likely to lead to price increases in many everyday food staples, amid 'smoke signals' of rising costs from global food firms. Article by [Food Manufacture \(UK\)](#).

Smart Ways to Improve Cash Flow

Cash flow is the fuel that keeps your business running. If you run out of cash, this could be the end of your business. Business Victoria has a [4-minute video](#).

News: Sustainability and Global Health

Illegal Deforestation Found Behind Many Everyday Foods

Environmentalists and some UK, EU and U.S. lawmakers are calling for legislation that would stop goods grown on illegally cleared land from ending up on shop shelves. Article by [Thomson Reuters Foundation](#).

Meat & Livestock Australia

Meat & Livestock Australia has launched a new resource, [Red Meat, Green Facts](#), aimed at explaining the sustainability of red meat.

One House

Australia is a land of drought and flooding rains. CSIRO's is working on a collaborative and ambitious plan to design a house that is resilient to all extreme events. From [CSIRO](#).

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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