



FBIA

Weekly Roundup

11 - 17 September

DEPARTMENT OF AGRICULTURE AND WATER RESOURCES

Import Industry Advice Notice

11-Sep-2017 | 85/17

[Nominations for the 2018 Australian Biosecurity Awards now open](#)

Biosecurity Advice Notice

12- Sep-2017 | 21/17

[Draft review of import conditions for apiaceous crop seeds for sowing into Australia](#)



Australian Government

Department of Agriculture and Water Resources

The Department of Agriculture and Water Resources invites food import businesses to attend an industry roundtable session.

This session will provide you with an opportunity to talk directly with senior people in the department about issues with importing food in compliance with Australian food standards. We will also discuss proposed changes to imported food legislation.

Date: 16 October 2017

Time: 10:30 am - 2:30 pm (10:00am arrival, lunch provided)

Venue: Royal Australasian College of Surgeons,
250 - 290 Spring Street, East Melbourne VIC 3002

Parking: Ample paid parking close by

RSVP: By 2 October 2017 to secure your seat

Email: foodimp@agriculture.gov.au

Phone: 02 6272 5488



FEDERAL REGISTER OF LEGISLATION

Australia New Zealand Food Standards Code – Schedule 18 – Processing aids

Compilation was modified on 11/09/2017

<https://www.legislation.gov.au/Details/F2017C00720>

Australia New Zealand Food Standards Code – Schedule 29 – Special purpose foods

Compilation was modified on 11/09/2017

<https://www.legislation.gov.au/Details/F2017C00722>

Australia New Zealand Food Standards Code – Schedule 5 – Nutrient profiling scoring method

Compilation was modified on 11/09/2017

<https://www.legislation.gov.au/Details/F2017C00719>

Australia New Zealand Food Standards Code – Standard 1.2.1 – Requirements to have labels or otherwise provide information

Compilation was modified on 11/09/2017

<https://www.legislation.gov.au/Details/F2017C00718>

Australia New Zealand Food Standards Code – Standard 2.6.2 – Non-alcoholic beverages and brewed soft drinks

Compilation was modified on 11/09/2017

<https://www.legislation.gov.au/Details/F2017C00721>

Biosecurity Regulation 2016

Compilation was modified on 8/09/2017

<https://www.legislation.gov.au/Details/F2017C00717>

Australia New Zealand Food Standards Code – Schedule 3 – Identity and purity

Compilation was modified on 8/09/2017

<https://www.legislation.gov.au/Details/F2017C00710>

Australia New Zealand Food Standards Code – Schedule 4 – Nutrition, health and related claims

Compilation was modified on 8/09/2017

<https://www.legislation.gov.au/Details/F2017C00711>

Australia New Zealand Food Standards Code – Standard 1.1.1 – Structure of the Code and general provisions

Compilation was modified on 8/09/2017

<https://www.legislation.gov.au/Details/F2017C00712>

FOR MORE VISIT: WWW.FBIA.ORG.AU

Australia New Zealand Food Standards Code – Standard 1.1.2 – Definitions used throughout the Code

Compilation was modified on 8/09/2017

<https://www.legislation.gov.au/Details/F2017C00715>

Australia New Zealand Food Standards Code – Standard 1.2.7 – Nutrition, health and related claims

Compilation was modified on 8/09/2017

<https://www.legislation.gov.au/Details/F2017C00716>

Australia New Zealand Food Standards Code - Standard 4.5.1 - Wine Production Requirements (Australia Only)

Compilation was modified on 8/09/2017

<https://www.legislation.gov.au/Details/F2017C00713>

Biosecurity Regulation 2016

This instrument prescribes important information relating to the exercise of powers by officials under the Biosecurity Act and sets out the necessary information and reporting requirements that those regulated by the Biosecurity Act are required to provide.

Item was amended

<https://www.legislation.gov.au/Details/F2016L00756>

FOOD STANDARDS AUSTRALIA AND NEW ZEALAND

The latest [Notification Circular \(24-17\)](#) was published on 14 September 2017.



The Circular summarises work currently being undertaken or finalised by FSANZ including:

- **A1143 – Food derived from DHA Canola Line NS-B50027-4 (call for submissions)**
- **P1046 – L-amino acid acetate in Food for Special Medical Purposes (Urgent proposal approval)**

Call for submissions on GM canola line application Date: 14/09/2017

Food Standards Australia New Zealand (FSANZ) has called for submissions on an application seeking to permit food from a genetically modified (GM) canola line that produces an omega-3 fatty acid.

FSANZ Chief Executive Officer Mark Booth said the line (developed by CSIRO and Nuseed Pty Ltd) was modified to produce the long chain fatty acid docosahexaenoic acid (DHA) in the seed.

“The applicant has stated that this canola line could provide an alternate source of DHA for food manufacturers in a range of products,” Mr Booth said.

“FSANZ conducted a thorough safety assessment of the canola line, which included a nutrition risk assessment and dietary exposure assessment and has concluded there are no public health and safety concerns relating to this canola line.”

All FSANZ decisions on applications are notified to ministers responsible for food regulation who can decide to ask for a review or agree that the standard should become law.

The closing date for submissions is **26 October 2017**

Food Standards NEWS | Issue 151 | September 2017

- First edition of food safety culture newsletter released
- Has your business used our food allergen portal
- Have your say on a new GM canola line
- Amendment No. 172 includes amendments resulting from the following applications and proposal:
 - A1125 – Endo β (1,4) Xylanase as a Processing Aid (Enzyme)
 - A1126 – Pectins & Carrageenan as Processing Aids in Wine (Fining Agent)
 - A1135 – Beta-galactosidase as a Processing Aid (Enzyme)
 - P1045 – Code Revision (2017)

FSANZ - Media issues for the week

Here are the media issues for the week (11 -17 September 2017)

Food Labelling

The New Zealand Green party has [announced its plan](#) for “honest food labelling” to ensure that free range means what it says and consumers can see where their food comes from. The party says people have a right to know where their food comes from and under what conditions it was produced, so they can make informed decisions about what they buy and eat.

Aussie researchers have found that alcohol warning labels on drink bottles are having no effect on young Australians. Study participants aged 18–25 said the warnings didn’t influence their drinking behaviour and were too small and hard to find, making them assume they weren’t ‘serious’ about the dangers. [Read more.](#)

Food safety

How would you feel to learn the “sniff test” doesn’t work when checking whether a food is still OK to eat, because some dangerous bacteria are actually unscented? [This story](#) hears from an Aussie nutritionist who debunks a number of food safety myths, including the real deal with the five second rule.

A fit and healthy Melbourne man has ended up in hospital with low levels of oxygen in his blood—something usually associated with serious illnesses like lung disease, anaemia and heart disease—all because he had been consuming apricot kernel supplements. The 67-year-old cancer surviving cyclist had been taking multiple tablets of the supplement daily as a way to self-medicate, which ultimately led to levels of cyanide in his bloodstream at 25 times the acceptable level. [Read more.](#)

Diet and nutrition

We all know added sugar is something to avoid in our diets, which is why artificial sweeteners are used in some foods and drinks. But are they really any better for us? [This article](#) takes a look at the two varieties sweet stuff and asks whether it's such a good idea to replace one with the other.

Whether you're a vegetarian to reduce your cancer risk, slash your carbon footprint or save the animals, it's commonly considered that another benefit to a meat-free diet is weight loss. But according to [this article](#), it's not a guarantee—so if you're a vego trying to lose weight, here are some weight-loss saboteurs that you can avoid.

Ever wondered what happens to your body when you binge eat? A new study which assessed the blood sugar levels of 15 healthy people after feeding them a diet of high fat foods for a day, consuming around 78% extra calories than usual, and found their sensitivity to insulin had dramatically decreased—making it harder for their bodies to turn sugar into energy. [Read more.](#)

[This article](#) takes a look at the essential role our diets play on our mental health, hearing from a nutrition expert and a competitive athlete that both suggest that the control we have over what we eat is one of the easiest way to treat conditions like depression as well as stay healthy.

GMO

A cracker company from the US has copped backlash from consumers for introducing new anti-GMO labels across its entire portfolio of products, saying it is “pandering to ignorance and fear”. As one critic put it, “another cynical business trying to cash in on fear and scientific illiteracy surrounding a technology that could do a lot of good”. [Read more.](#)

The Netherlands has said it believes new plant breeding techniques (NPBTs) should not come under GMO legislation as they are as safe as traditional breeding, and insists that a discussion on the issue should be launched soon, even before the EU Court rules on the issue. NPBTs focus on developing new seed traits within a given species through genetic engineering. [Read more.](#)

Quirky

After last week's exciting news that a “ruby” chocolate had for the first time in over 50 years increased the world's official number of chocolate varieties from three to four, sadly an expert from NZ has just said it's probably not even real chocolate. While the new pink confectionary does use real cocoa in its recipe, the “choc-cop” critic questions whether the correct fermentation techniques were used. [Read more.](#)

DEPARTMENT OF INDUSTRY, INNOVATION AND SCIENCE

Anti-Dumping Commission

[Weekly website update 13/09/2017](#)

ALLERGEN BUREAU

AUGUST 2017 E News

- Romer Labs food allergen half-day seminars in Auckland and Sydney - free Admission for Allergen Bureau Members
- Making the world safer for these with food allergy
- New Allergen Bureau Associate Members - Allergen Control Group; BE Campbell; and Madura Tea Estates
- Award-winning work to develop better gluten-free children's snack products
- Young boy dies during oral food allergy challenge
- Professor Katie Allen explain latest food allergy research on ABC radio



Allergen Bureau Activities Reports

Download the report [here](#).

HEALTH STAR RATING

Health Star Rating - Form of the Food ('As Prepared') Stakeholder Workshops

The purpose of the workshops is to consider the pros and cons of potential options to address the 'as prepared' issue in the context of the objectives and principles of the HSR system. A discussion paper outlining the options that were raised through the public submission process will be considered at the workshops and will be made available on the HSR website prior to the Sydney workshop.

Sydney 28 September 2017

9.00am-1.00pm SMC Conference and Function Centre, 66 Goulburn Street, Sydney

Auckland 5 October 2017

9.30am-1.00pm Fonterra Centre, 109 Fanshawe Street, Auckland, New Zealand

Melbourne 12 October 2017

9.00am-1.00pm Melbourne Convention and Exhibition Centre, 1 Convention Centre Place, South Wharf

Click here for [more information](#).

NEWS

Department of Immigration and Border Protection Notice 2017/27 advises of 5 Tariff changes with various commencement dates.

The changes to the Tariff can be found at:

<http://www.border.gov.au/Customsnotices/Documents/dibp-notice-2017-27.pdf>

AUSTRALIAN INDUSTRY GROUP

Industry Newsletter

<https://www.aigroup.com.au/policy-and-research/industrynewsletter/>

