



DEPARTMENT OF AGRICULTURE AND WATER RESOURCES

Import Industry Advice Notice

2-Nov-2017 | 104/17

[Update - Outcomes of emergency review of import conditions for fresh citrus from Egypt](#)

3-Nov-2017 | 103/17

[Natural Casings import conditions update](#)

1-Nov-2017 | 102/17

[Emergency review of import conditions for fresh citrus from Egypt](#)

30-Oct-2017 | 101/17

[Implementation of revised Minimum Documentary and Import Declaration Requirements and Non Commodity Information Requirements Policies](#)

30-Oct-2017 | 100/17

[Delayed implementation of new import conditions for cut flowers entering Australia](#)

Biosecurity Advice Notice

1-Nov-2017 | 22/17

[Commencement of a review of biosecurity import requirements for the importation of fresh strawberry fruit from Japan](#)

FEDERAL REGISTER OF LEGISLATION

Australia New Zealand Food Standards Code – Schedule 20 – Maximum residue limits

Compilation was modified on 2/11/2017

<https://www.legislation.gov.au/Details/F2017C01017>

Australia New Zealand Food Standards Code — Schedule 20 – Maximum residue limits Variation

Instrument No. APVMA 11, 2017

This instrument amends the Australia New Zealand Food Standards Code – Schedule 20 – Maximum residue limits to include or change maximum residue limits pertaining to agricultural and veterinary chemical products.

Item was modified on 31/10/2017

<https://www.legislation.gov.au/Details/F2017L01404>

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

Compilation was modified on 27/10/2017

<https://www.legislation.gov.au/Details/F2017C01002>

Australia New Zealand Food Standards Code - Standard 4.5.1 - Wine Production Requirements (Australia Only) Compilation was modified on 27/10/2017

<https://www.legislation.gov.au/Details/F2017C01001>

Privacy (Australian Government Agencies — Governance) APP Code 2017

This instrument applies to Australian Government agencies (as defined in section 5 of the code) and sets out how APP 1.2 (contained in Schedule 1 to the Act) is to be complied with.

Item was modified on 27/10/2017

<https://www.legislation.gov.au/Details/F2017L01396>

FOOD STANDARDS AUSTRALIA AND NEW ZEALAND

The latest [Notification Circular \(31-17\)](#) was published on 2 November 2017.



- A1153 – Endo xylanase from T. reesei as a Processing Aid (Assessment commenced)
- A1154 – Food derived from insect-protected Cotton line MON88702 (New application)
- A1130 - Triacylglycerol Lipase as a Processing Aid (Enzyme) (Forum)
- A1131 - Aqualysin 1 (Protease) as a Processing Aid (Enzyme) (Forum)

FSANZ - Media issues for the week

Here are the media issues for the week (30 October - 5 November 2017)

Food General

[This article](#) looks at the ever-growing popularity of bioplastics and packaging. Article highlights that there is confusion with consumers about what the various labelling terms mean and the correct way to dispose of them..

NZ Health Minister, David Clark, has [confirmed](#) that a sugar tax is now on the table. In response New Zealand Food & Grocery Council CEO Katherine Rich said many members were already reformulating products to reflect consumer demands for healthier foods.

[American scientists](#) have developed a test that could make it easier to single out roosters with strong immune systems, in order to selectively breed them to create a new flock of pathogen-resistant chickens.

A [chance discovery](#) has resulted in a scientific breakthrough that the inventor believes could radically reduce the alarming amount of fruit and vegetables going to waste across the world.

You've heard of robots. Now let's bring in the cobots. Cobots are a new generation of robot that have been designed to take on tasks that up until now, humans were only capable of, and are expected to be the next big thing in the food and beverage industry. [Cobots – coming to a food industry near you.](#)

Food labelling

[Class action lawsuits](#) have been filed in the United States accusing major soft drink manufacturers Coca-Cola, PepsiCo and Dr Pepper Snapple of false advertising for labelling some of their drinks as 'diet'.

Food safety

A [recent study](#) in the US has caused alarm amongst parents after finding 65 percent of infant formula and baby foods tested positive for arsenic. The company behind the testing, The Clean Label Project, tested the products for more than 130 toxins.

However, according to [Snopes](#), there is little evidence to support these claims.

More than 40 percent of ready-to-eat meals contain unsatisfactory bacteria levels [according to a survey carried out by SA Health](#). Some scary statistics for you: one meal tested contained 310 times the safe level of Bacillus cereus and another 13 times the safe level of E. coli.

Mouldy cheese - should you cut the mould off or throw it all away? Find out which mouldy foods are okay to eat and which need to be thrown away [here](#).

Diet and nutrition

[This article](#) provides you with 12 ways to help end picky eating habits in children and encourage their curiosity with food.

A [new study](#) carried out by the University of Surrey has suggested that foods should be labelled as a 'meal' rather than a 'snack' to avoid overeating.

[This article](#) raises concerns about Australian women having an iodine deficiency before falling pregnant. Lead research, Professor Jenny Gunton, has expressed how important it is for would-be mums to be aware of their iodine levels as a baby's brain begins developing before you even know you're pregnant.

How many times have you gone to the supermarket on an empty stomach, only to walk away with heaps of junk food that you'd normally resist if you weren't hungry? [This study](#) looks at how food – particularly junk food - is super distracting for your brain – until you've eaten some of it.

Social media is constantly making claims about the benefits of coconut oil. Want to lose weight? Coconut oil. Want to whiten you teeth? Coconut oil. Want to reverse the aging process and gain super powers? You got it: coconut oil (not quite, but you get the idea). Despite the lack of scientific evidence, these claims continuously pop-up and it's unlikely they will go anywhere soon. [This article](#) debunks some of the more common coconut oil claims.

We often see lots of click-bait articles claiming that red wine is the ultimate healthy alcohol, with claims that drinking wine has many healthy heart benefits. But is drinking wine really good for your heart? According to [this article](#), there isn't a conclusive answer and many factors need to be considered.

Pregnant women are being [advised](#) to eat fish rather than take fish oil supplements as researches have suggested this will lessen your child's chances of having asthma.

Quirky

Want to reminisce about some of Australia's favourite foods? SBS have put together a list of their top 25 Aussie classics. [Check it out here](#)

Next time someone says vegemite and cheese is weird, show them these truly [horrific food combinations](#).

AUSTRALIAN PESTICIDES AND VETERINARY MEDICINES AUTHORITY

APVMA Regulatory Update Issue [#260](#)

- Quarterly statistics show improved performance
- APVMA Annual Report 2016-17 tabled
- Industry information and education sessions - videos now online
- CEO provides relocation activity updates
- Updates to PubCris - mobile browser now fully supported
- Reminder - open for public consultation

APVMA Gazette

[Edition No. 22](#), 31 October 2017 is now available on the APVMA website.

CONTENTS

- Agricultural Chemical Products and Approved Labels – page 4
- Veterinary Chemical Products and Approved Labels – page 11
- Approved Active Constituents – page 13
- Cancellation of Product Label Approvals at the Request of the Holder – page 15
- Cancellation of Product Label Approval at the Request of the Holder – page 16
- Cancellation of Product Label Approvals at the Request of the Holder – page 17
- Cancellation of Product Label Approval at the Request of the Holder – page 18
- Amendments to the APVMA MRL Standard – page 19
- Proposal to Amend Schedule 20 of the Australia New Zealand Food Standards Code – page 20
- Variations to Schedule 20 of the Australia New Zealand Food Standards Code – page 24

AUSTRALIAN FOOD AND GROCERY COUNCIL

Welcome to Australia's leading food and grocery event offering global insights and high level networking.



Food and Grocery Australia is the premier event for the nation's \$127.4 billion food and grocery sector. It is the event for suppliers, manufacturers and their retail partners.

Food and Grocery Australia 2018 focuses exclusively on the fast moving consumer goods and retail industry within Australia. Building on last year's success the 2018 program provides delegates with leading industry insights, both locally and globally; access to thought leadership; key insights into the challenges faced by retailers; and the latest thinking to drive connectivity with today's consumers.

We hope we will have the opportunity to welcome you to Food and Grocery Australia 2018.

The conference will commence on the evening of Tuesday 22 May, 2018 with a welcome reception. In 2018 the conference will run for two full days, concluding at 2.45pm on Thursday 24 May, 2018. For more information visit [here](#).

AUSTRALIAN INDUSTRY GROUP

Industry Newsletter

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



Ai Group 2018-18 Exporters Guide now available for download here:

https://cdn.aigroup.com.au/Trade/2018/AiGroup_Exporters_Guide_2017-18.pdf

NEWS

Australian Food News - Thought for Food

- Mintel reveals five global food & drink trends for 2018
- Manuka honey trade mark battle intensifies
- Bulla's new ice cream & frozen yoghurt sandwiches launched
- Murray Goulburn sold to Saputo for 1.3 billion
- Unilever in Streets battle on minimum conditions
- Subway to phase out plastic bags in Australia
- Four new cheeses from Warranmbool Cheese & Butter
- Food waste in Australia nearly \$10 billion each year



EVENTS

EXPO Pakistan

The Pakistan Government is looking to sponsor Food and Beverage Importers Association member(s) to attend Expo Pakistan from 9th to 12th November. The Expo has a significant focus food.

Approved attendees will have air fares, accommodation and support provided by the Government. This is an opportunity to meet suppliers and have meetings arranged for you. Meetings with government and relevant officials will also be organised.

The website for the expo is : <http://www.expopakistan.gov.pk/h3.php> .

For further details contact Hasan Kanji - hasan.kanji@outlook.com or 0412 227 224 who is the Honorary Investment Consul for Pakistan in Sydney.

Indus Food

If you would like to register to attend go to www.indusfood.co.in/buyer.

All visiting buyers at Indus Food 2018 will be able to leverage the following benefits:

- 5 star Hotel accommodation with complimentary breakfast.
- Comprehensive app based business matchmaking and appointment schedulers to connect with suppliers
- Invitation to Gala Networking Dinner and Sundowner Party
- Airport and Venue Transfers
- Full re-imbursement of Registration fee
- Visa Assistance
- Post event tours/plant visits
- Interpreters on request

All registered buyers are screened by the Indus food buyer screening committee and buyers may be offered partial reimbursement of airfares, based on country of origin.



FOR MORE VISIT: WWW.FBIA.ORG.AU