



Food & Beverage
Importers Association

WEEKLY ROUNDUP

February 19 - 25 2018 • ISSUE 8

Import Industry Advice Notices

23-FEB-2018 | 18/18

DEPARTMENT OF
AGRICULTURE AND WATER
RESOURCES GAS/CAL
PROCESSING DELAYS
RESOLVED 23 FEBRUARY
2018



ACCC AUSTRALIAN
COMPETITION
& CONSUMER
COMMISSION

PRODUCT SAFETY AUSTRALIA

Latest updates from Product Safety Australia

**Deek's Health Foods — Banana
Loaf 620g**

**Mondelez Australia Pty Ltd —
Cadbury Caramilk 190g**

Department Agriculture and Water Resources



IMPORTANT

The Department's Animal and Biological Import Assessment Branch (ABIAB), through funding provided under the 2015 Agricultural Competitiveness White Paper, is currently undertaking a review of import conditions. This project will ensure the department's import conditions, associated with animal and biological products, promote efficient processes for the department and clients, and are effective at managing biosecurity risks.

DAWR will:

- review import conditions to ensure they are clear, written in plain English, easily accessible, and consistent with policy and legislation
- consider removing the requirement for import permits where practicable
- ensure import conditions are consistent between similar risk commodities
- ensure entry management pathways are clear

The project will not review the science or policies underpinning import conditions.

DAWR are seeking submissions regarding current issues or concerns with the importation of Salmon for human consumption, which will include the following BICON case:

Finfish for human consumption

Please note that this particular review will only consider the salmon pathway within this case, the remaining pathways in this case are subject to a separate review.

If you wish to submit comments about the import conditions for Salmon please provide them via email to info@fbia.org.au.

Comments must be received by COB March 1, 2018.

BIOSECURITY MATTERS **ISSUE 1** - FEBRUARY 2018

- Young piggery leading the way in animal health management
- The Cocos (keeling) Islands get an unwanted visitor
- Sharing knowledge to meet future biosecurity challenges
- Avian compound construction completed at Mickleham PEQ
- Latest app technology for Rangers
- A colourful discovery at Sydney airport
- Parliament to consider enhancements to Biosecurity Act 2015
- Changes to import conditions for fresh cut flowers and foliage
- Catch it. Call us.
- Border Finds - An unwanted hitch-hiker sends us batty
- Border Finds - Don't play Russian roulette with Australia's biosecurity

FEDERAL REGISTER OF LEGISLATION

Food Standards (Application A1138 – Food derived from Provitamin A Rice Line GR2E) Variation
The instrument varies standards in the Australia New Zealand Food Standards Code.
Item was modified on 21/02/2018

<https://www.legislation.gov.au/Details/F2018L00131>

Food Standards (Application A1143 – Food derived from DHA Canola Line NS-B50027-4) Variation
The instrument varies standards in the Australia New Zealand Food Standards Code.
Item was modified on 21/02/2018

<https://www.legislation.gov.au/Details/F2018L00132>

Department Industry, Innovation & Science

ANTI-DUMPING COMMISSION WEEKLY WEBSITE UPDATES

Pineapple Fruit, Consumer
• [EPR 455 Review](#) - Thailand

Tomato Products, Prepared or Preserved

- [EPR 443 Accelerated Review](#) - Italy
- [EPR 354 Review](#) - Italy
- [EPR 349 Review](#) - Italy

NSW EPA

10C REFUND

The NSW EPA have confirmed this that all suppliers with eligible containers will need to include the following refund marking:

- 10c refund at collection depots/points in participating State/Territory of purchase

They have not designed a logo, which has been adopted by other jurisdictions, therefore only the above text needs to be included in labelling.

For more information go to <http://www.epa.nsw.gov.au/your-environment/recycling-and-reuse/return-and-earn/role-of-first-suppliers-of-drink-containers>



Food Standards Australia New Zealand

FSANZ - MEDIA ISSUES FOR THE WEEK



Food General

[This story](#) looks at how a Western Australia farmer turned food waste into the well-received product you may have seen at your local grocery store—cauliflower rice.

The [UK is currently facing a widespread](#) 'meat scandal' after meat suppliers have had to withdraw their meats from sale after failing to meet the regulator's relabelling requirements. Suppliers have hit back at the Food Standards Agency claiming the rules for relabelling meat are not clear.

No more comically slipping on banana peels! A Japanese company has created a [banana with an edible skin](#). The skin of the Mongee banana is said to taste like a vegetable, however the fruit inside is still sweet.

More and more consumers are comparing the ethics of 'Big Food' with that of 'Big Tobacco' according to the [Center for Science in the Public Interest \(CSPI\)](#). CSPI claims that many of the health risks that we associate with smoking—diabetes, heart disease and cancer—are similar to that of an unhealthy diet. Aside from the health effects, they're also claiming that big food and beverage corporations are promoting consumption whilst also blaming the consumer for over-consuming.

GM Foods

[Food Navigator reports](#) on FSANZ's consultation paper on new breeding techniques.

Food labelling

A new type of packaging that can detect when a food is beginning to spoil is currently [being developed](#) by researchers from Clemson University. The packaging uses quorum sensing, a method of cell-cell communication, to signal when a food starts to spoil.

Food safety

An outbreak of hepatitis A in Michigan has claimed its 25th death and another restaurant worker has tested positive for the virus, exposing a number of people who ate at the restaurant in the past month. [Read the story.](#)

[This article](#) on 'how to adult', provides some great tips on how long your food lasts in the fridge, covering meat, product, leftovers and more.

Diet and Nutrition

There was wide coverage of a new study linking processed food to cancer. The Conversation says that uncritical media have ignored a number of problems with the study's design – the biggest being the assumption that people's eating patterns remain constant throughout their lives. [Read the article.](#)

A report published in Medical Journal of Australia has found that foods with folic acid could harm children who eat excess amounts of bread. [Read more.](#)

Business Consultation Notification

Closing soon

CALL FOR COMMENT ON CHANGES TO MAXIMUM RESIDUE LIMITS

Food Standards Australia New Zealand (FSANZ) has called for submissions on a proposal to change maximum residue limits (MRLs) for some agricultural and veterinary chemicals.
[Closes 26 February 2018.](#)

New

PROPOSAL TO AMEND SCHEDULE 20 OF THE REVISED AUSTRALIA NEW ZEALAND FOOD STANDARDS CODE

The APVMA invites comments until 6 pm (Australian Daylight Saving Time), Tuesday 13 March 2018 on the proposal to vary Schedule 20 Maximum Residue Limits of the Australia New Zealand Food Standards Code.
[Closes 13 March 2018.](#)

CALL FOR COMMENT ON INSECTICIDE USE ON STONE FRUITS

Insecticide Use on Stone Fruit
You are invited to comment on the trade implications of the proposed use of a specific insecticide on stone fruit.
[Closes 13 March 2018.](#)

CALL FOR COMMENT ON FRESH DRAGON FRUIT FROM INDONESIA RISK ANALYSIS

You are invited to provide feedback on the draft report outlining the identified risks and proposed risk management measures associated with importing fresh dragon fruit from Indonesia.
[Closes 19 March 2018.](#)

CALL FOR SUBMISSIONS ON NEW ADDITIVE CATEGORY FOR COCONUT MILK PRODUCTS

You are invited to provide submissions on an application to create a new food additive category for coconut milk products..
[Closes 19 March 2018.](#)

AUSTRALIA'S FOODBORNE ILLNESS REDUCTION STRATEGY 2018 – 2021+

Consultation is now open and submissions are invited on the Australian Foodborne Illness Reduction Strategy 2018-2021+.
[Closes 29 March 2018.](#)

CALL FOR SUBMISSIONS ON NEW SOURCE FOR ENZYME PROCESSING AID

Food Standards Australia New Zealand (FSANZ) has called for submissions on an application to allow the use of an existing enzyme processing aid from a new source.
[Closes 29 March 2018.](#)

New

DRAFT REVIEW OF IMPORT CONDITIONS FOR BRASSICACEOUS CROP SEEDS FOR SOWING INTO AUSTRALIA

You are invited to comment on the review of import conditions for brassicaceous crop seeds for sowing into Australia. This includes but is not limited to broccoli, brussel sprouts, cabbage and cauliflower.
[Closes 19 April 2018.](#)

A [new study](#) has found that genetic make-up probably doesn't affect a person's weight loss like previously thought. The study, which looked 609 overweight adults, found that the biggest difference to weight loss was through healthy eating regardless of genes.

Move over oats, there's a new cereal in town. According to [this article](#), chickpeas could be the next big trend in breakfast food with scientist Stephen Cook creating 'chicky flakes'—flattened chickpeas that offer different flavours depending on how they're cooked.

Food Allergies

An [Australian mum](#) has created a series of educational children's books aimed at teaching children how to live with food allergies. The stories centre around Thai, a child living with severe food allergies, and the sort of challenges he faces from everyday situations to anaphylactic reactions.

Quirky

[The article](#) looks into the chemistry behind why some egg shells are a different colour. Read up next time you want to impress someone with some egg-cellent facts!

If you've ever asked yourself why a millennial would rather eat some smash avo instead of owning a house then check out this [avocado-praising article](#).

FOOD STANDARDS MANAGEMENT

The latest [Notification Circular \(39-18\)](#) was published on 22 February 2018.

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

- A1138 – Food derived from Provitamin A Rice Line GR2E (Gazettal)
- A1143 – Food derived from DHA Canola Line NS-B50027-4 (Gazettal)
- A1136 – Protein Glutaminase as a Processing Aid (Enzyme) (Forum)

FOOD STANDARDS NEWS

Click here to view Food Standards NEWS [Issue 156](#) February 2018

Australian Food News



FOOD FOR THOUGHT

- Consumer advocates question Aldi's Special Buys
- Cabury's Caramilk recalled
- Pet Humanisation sales IBISWorld
- NZ Supermarkets go way of Amazon with smart trolley trial
- Could this ad provide a sneak peek into the future of McDonalds
- Innovative Australian pulse foods in sight
- New flavoured butter blend products now in Woolworths
- Little Creatures launches Extra Pale Ale



Health Star Rating

Upcoming workshops - five year review of the Health Star Rating system

Workshops will run across Australia and New Zealand from 2 February – 12 April 2018. Further details on dates, times and locations can be found on the Health Star Rating website.

F&GC 2018

22 May – 24 May 2018

Grand Hyatt Melbourne

<https://www.icy.com.au/event/FG2018/start-registration/delegate>



Ai Group Industry Newsletter

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

