



Food & Beverage  
Importers Association

# WEEKLY ROUNDUP

March 19 - 25 2018 • ISSUE 12

## Import & Biosecurity Industry Advice Notices



**23-MAR-2018 | 05/18**

ANNOUNCEMENT OF COMMENCEMENT OF THE REVIEW OF BIOSECURITY IMPORT REQUIREMENTS FOR FRESH AVOCADO FRUIT FROM CHILE

**23-MAR-2018 | 28/18**

INCREASE TO THE COST RECOVERY CHARGE FOR VESSELS (>25M) ARRIVAL

**22-MAR-2018 | 27/18**

POST ENTRY BIOSECURITY SYSTEM UNAVAILABLE 14:00 SATURDAY 24TH MARCH TO 01:00 SUNDAY 25TH MARCH 2018 (AEDT)

**20-MAR-2018 | 26/18**

CARGO ONLINE LODGEMENT SYSTEM UNAVAILABLE FROM 14:00 SATURDAY 24TH MARCH TO 14:00 SUNDAY 25TH MARCH 2018 (AEDT)



AUSTRALIAN  
COMPETITION  
& CONSUMER  
COMMISSION

### PRODUCT SAFETY AUSTRALIA

Latest updates from Product Safety Australia

Unique Health Products Pty Ltd —  
The Whole Foodies Sea Vegetables  
Mixed Seaweed

Home Ice Cream Pty Ltd —  
Coconutters Mango Vanilla

## Department of Foreign Affairs

### TRADE TALK

### TRADE TALK



Trade Talk brings you a selection of the latest trade news from Australia and the world  
To view the latest Trade Talk [click here](#).

## Department of Industry, Innovation & Science

### ANTI-DUMPING COMMISSION WEEKLY WEBSITE UPDATES

[Pineapple Fruit, Consumer / FSI](#)

• EPR 453 Review (Consumer) - Thailand

### ANTI-DUMPING COMMISSION - NEW FORMS

The Commissioner of the Anti-Dumping Commission has recently approved a number of new and updated forms, which can be found on their [website](#). These changes include:

- A new application form for duty assessments (Form ADC2);
- A new spreadsheet template for duty assessments;
- An updated application form for a review of measures (Form B602); and
- An updated Instructions and Guidelines for Applicants on the Application for a review / revocation of measures.

These new forms take effect from Wednesday 21 March 2018.

## Australian Food and Grocery Council

### AFGC COMMENT ON THE AUSTRALIAN CONSUMER LAW REVIEW: ACL AMENDMENTS

The Department of the Treasury has released for discussion a draft exposure Bill embodying proposed changes to the Australian Consumer Law. For the most part, these changes are of little concern for the food and grocery sector, but one change has been highlighted in the AFGC's response as being of more significant and serious impact.

The change in question relates to the mandatory notification to the ACCC, within 48 hours, of action taken to voluntarily recall goods. There seems to be some concern amongst regulators that actions taken to withdraw product from the supply chain, but without involving consumers, are not being notified as 'recalls' when (arguably) they should be. Leaving aside the question as to whether regulators need to be notified in the absence of any threat to the public, the draft Bill redefines the trigger for ACCC notification to any 'corrective action' taken to 'mitigate safety risks' associated with a product. As noted in the AFGC's submission, (available online at the AFGC's Member Area website) this would seem to encompass many everyday actions (cleaning production lines to minimise microbiological or allergen risks) as well as capture things like product ingredient reviews that are intended to make safe products even safer.

#### Links:

Draft Legislation <https://static.treasury.gov.au/uploads/sites/1/2018/01/Treasury-Laws-Amendment-Australian-Consumer-Law-Review-Bill-2018.pdf>

Draft Regulations <https://static.treasury.gov.au/uploads/sites/1/2018/01/Competition-and-Consumer-Amendment-Australian-Consumer-Law-Review-Regulations-2018.pdf>

Draft Explanatory Memorandum <https://static.treasury.gov.au/uploads/sites/1/2018/01/EM-Bill-ACL-Review.pdf>

Draft Explanatory Statement <https://static.treasury.gov.au/uploads/sites/1/2018/01/ES-Regs-ACL-Review.pdf>

## Food Standards Australia New Zealand

### FSANZ - MEDIA ISSUES FOR THE WEEK



#### Food Labelling

Ovaltine is the latest product to be criticised over its application of the health star rating. The makers of [Ovaltine will remove the 4.5 health star rating](#) on its packaging after it was revealed the high rating is earned by adding skim milk. Without milk, the product would have a 1.5 star rating.

The Australian Government Agriculture and Water Resources Minister David Littleproud has written to fast food outlets to encourage them to voluntarily display [Country of Origin Labelling](#) information.

The Federal Court has ruled that [Heinz was misleading](#) in claiming one of its snacks for kids was a healthy choice for children.

The New Daily reports that major brands have refused to disclose which of their products contain [palm oil](#).

#### Food Safety

Starbucks Malaysia has apologised to a woman who was served a drink which had silica gel in it [reports Yahoo News](#).

An [ABC article](#) reports that stretched resources are causing inspectors to audit Canberra restaurants an average of every three years — sometimes as rarely as every five. Freedom of information documents show that a chicken shop that closed due to critical public safety breaches has not been audited since November 2016.

A NSW woman in her 90s has become the sixth person to die in a listeria outbreak after eating contaminated rockmelons. The Victorian Deputy Chief Health Officer also confirmed that a miscarriage has also been linked to the outbreak. Another article reports that a [class action](#) by the victims of the outbreak is likely.

The outbreak of listeria in South Africa could alter the country's approach to food-borne disease and prompt improvements in food safety standards, [reports Reuters](#).

Tasmanians have been urged to avoid picking wild mushrooms as [deathcap mushrooms](#) crop up in Northern Tasmania.

#### Water

[ABC](#) covers work by a professor educating people living in remote regions about the potentially deadly risks of drinking untreated domestic water supplies.

Experts say demand for water as our population grows means more [recycled water will have to be used for drinking](#).

#### Diet and Nutrition

The [Washington Post](#) writes about at soda taxes and why the British version, which is due to begin in two weeks—is already being hailed a success.

[This article](#) looks at whether the organic food sector can capitalise on the reported mistrust in the food industry following the number of food scares seen over the last decade.

#### Food Allergy

The issue of eating out with a food allergy is covered on Nine after a café within a Children's hospital failed to inform its customers that they had changed their bruschetta recipe which resulted in a child suffering a [food allergy reaction](#).

A vaccine is being trialled in Perth to help those who suffer with [coeliac disease](#) eat foods containing gluten without making them feel sick. Meanwhile in Brisbane researchers are trialling an innovative test which could detect coeliac disease within 10 minutes.

#### Quirky

South Korea has produced an ice-cream bar which claims to [heal hangovers](#).

# Business Consultation Notification

## Closing soon

### 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.](#)

### CALLS FOR COMMENT ON PLAIN ENGLISH ALLERGEN LABELLING

You are invited to comment on allergen labelling requirements to be clearer, which will help food allergen-sensitive consumers and food businesses.. [Closes 12 April 2018.](#)

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

You are invited to comment on Australia's biosecurity import conditions for brassicaceous crop seeds for sowing. [Closes 19 April 2018.](#)

The latest [Notification Circular \(41-18\)](#) was published on 20 March 2018.  
The Circular summarises work currently being undertaken or finalised by FSANZ including:

- **A1142** – Addition of Prescribed Method of Analysis for Resistant Starch
- **A1147** – Food derived from Herbicide-tolerant Cotton Line GHB811

## Australian Pesticides and Veterinary Medicine

### REGULATORY UPDATE

- Help AVPMA improve client service engagement
- APVMA permanent Armindale premises confirmed
- Reminder: consultation on the proposed approach to spray drift management ends 30 March 2018
- Reminder- Open for consultation

## Australian Food News

### FOOD FOR THOUGHT



- End of supermarket power? Wesfarmers decision to spinoff Coles
- Rockmelon listeria outbreak claims fifth life
- Relief on the way for struggling Victorian recyclers
- Aus Gov funds Manuka honey marketing push
- Would you buy shares in the 'New Coles'?
- Qantas to showcase native Australian ingredients
- Freedom Foods products recognised at World Innovation Awards
- Popular NZ smoothie mixes hit Australian supermarkets

## FOOD Safety Information Council

### AUTUMN WARNING FOR DEADLY DEATHCAP MUSHROOMS

With the growing popularity of foraging for wild food, the Food Safety Information Council today warned people not to pick or eat wild mushrooms as deadly deathcap mushrooms start to appear in southern and western Australia.

'Deathcap mushrooms can appear any time of year but are more common during Autumn a week or two after good rains. 'The poison in one deathcap mushroom, if eaten, is enough to kill a healthy adult. In the past 16 years, four people have died after eating deathcap mushrooms found in the ACT. Further information visit [here](#).

## Container Transport Alliance Australia

### E-NEWS

[Click here](#) to view CTAA e-NEWS

## Fish eNEWS

### SOURCING SEAFOOD RESPONSIBLY

Businesses that trade in wild caught seafood can now access an online tool to help them determine the stock, environmental and management risks associated with the seafood they buy and sell. [Read more here](#).



FoodLegal's Food Fraud Symposium will be held Wednesday 28 March 2018  
8.45am – 3:30pm Stamford Plaza Sydney Airport Hotel.

Registrations AUD \$295.00 including GST.

More information can be found [HERE](#).



### 10th Addition of Peru's food industry expo EXPOALIMENTARIA 2018

Expoalimentaria is the largest international trade show in the region that highlights food and beverages, machinery, equipment, inputs, containers and packaging, services, restaurants, and gastronomy. It has become the focal point of exporters and select buyers from all corners of the globe.

### F&GC 2018

22 May – 24 May 2018

Grand Hyatt Melbourne

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



### Ai Group Industry Newsletter

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



International Trade

### FTA Training Workshop

Tuesday, 27 March 2018 9:00 AM – 4:00 PM

Ai Group, Level 2 / 441 St Kilda Road, Melbourne VIC 3004

Cost: FREE

**Register Now**