



Food & Beverage  
Importers Association

# WEEKLY ROUNDUP

April 9 - 15 2018 • ISSUE 15

## Import & Biosecurity Industry Advice Notices

**13-APR-2018 | 38/18**

ENTOMOLOGICAL SERVICES  
FOR IMPORTED CUT  
FLOWERS AND FOLIAGE

**06-APR-2018 | 02/18**

INCREASED INSPECTION  
TIMES FOR SURVEILLANCE  
FOODS



**ACCC**

AUSTRALIAN  
COMPETITION  
& CONSUMER  
COMMISSION

**PRODUCT SAFETY AUSTRALIA**

Latest updates from Product Safety Australia

Entyce Food Ingredients Pty Ltd —  
Creative Gourmet Pomegranate  
Arils 180g

Inghams Enterprises — Chicken  
Breast Tenders Sweet Chilli 400g

## Department Agriculture and Water Resources



### BIOSECURITY SERVICES SATISFACTION

The Department of Agriculture and Water Resources are seeking your input on how well we communicate and engage with you about the Biosecurity Act 2015. We aim to make our decisions clear, so you can be confident that we apply the Act consistently.

Your feedback will help us:

identify parts of the act that we need to explain better  
improve the support we provide you to meet your obligations.  
This will also help us assess and refine the way we train our staff.

Submit your feedback through the [online form](#) by **16 April 2018**.

We expect to run this again in 12 months to confirm that any action taken has improved your experience.

Register in Have Your Say and follow this project for updates.

### BICON ALERT

[Conditionally non-prohibited goods that arrive without an import permit](#)  
(Important)

Effective 11 April 2018 to 30 June 2018

#### What has changed:

From 9 April 2018, the department will no longer facilitate the clearance of conditionally non-prohibited goods that arrive without the required import permit.

Goods that require a permit, but arrive without one, including where an application is currently under consideration, will be directed for export from Australian territory or required to be destroyed in an approved manner.

#### [Lumpy Skin Disease Outbreaks](#)

(Important)

Effective 13 December 2017 to 31 December 2019

## Food Standards Australia New Zealand

### STANDARDS MANAGEMENT

The latest [Notification Circular \(42-18\)](#) was published on 10 April 2018.

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

• **P1047 - Review of regulatory nutrient reference values (new proposal)**



## FSANZ - NOTIFICATION CIRCULAR

The latest [Notification Circular \(43-18\)](#) was published on 12 April 2018.

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

- **A1146 - Thermolysin (Protease) as a Processing Aid (Enzyme) (call for comments)**

## FSANZ - MEDIA ISSUES FOR THE WEEK

### Food Labelling

Farmers in the Southern Downs are looking forward to the introduction of [country of origin labelling](#) as it will help consumers support Australian producers.

Canadian dairy farmers are concerned about the recent [front-of-pack food labelling](#) proposal which would include warning labels on foods that are high in saturated fats, sugars and sodium.

The [US FDA](#) is signalling the potential for changes relating to regulating claims like natural and healthy.

### Food Safety

Seven people have been diagnosed with a [unique strain of Hepatitis A](#) after eating frozen pomegranate. Wollongong MP Paul Scully says the alert should have been issued sooner and joined Labor's call for the NSW Food Authority to be made into an independent body.

[The Conversation](#) explains what hepatitis A is and how people can get it from eating frozen fruit.

The [World Health Organization](#) says that the rockmelons contaminated with listeriosis bacteria were exported to at least nine countries from Australia.

[Chemical Watch](#) reports that the new Food Safety Alliance for Packaging guidelines are significant, and potentially controversial, because they go beyond regulatory requirements, and are based primarily on preferences of brand owners.

The [world's hottest chili pepper](#) has caused a man to develop a 'thunderclap' headache which is described as "crushingly painful". This is the first reported case of this sort of reaction to eating a hot pepper.

With the popularity of raw recipes increasing, the need for a safer alternative to raw flour has prompted a manufacturer to offer consumer packaged [heat-treated flour](#).

The Daily Mail looks at why you [shouldn't keep chocolate in the fridge](#). It also gives advice on storing eggs, cooked meat and fruit and vegetables.

Scientists have developed a [see-through patch](#) that could be used in food packaging to monitor contamination by bacteria without having to unwrap the product.

### Diet and Nutrition

Now that [hemp food products are legal in Australia](#), bakers are experimenting in the kitchen creating 'healthy' breads using hemp seeds, oil and flour.

Britain joins France, Norway and Mexico in rolling out a [sugar tax on soft drinks](#) in an attempt to tackle obesity and tooth decay in children.

[FoodProcessing.com](#) discusses how manufacturers should respond to the tax – change the sugar content or increase the cost of their products.

The [World Health Organization](#) issued a statement saying that babies, even those who are premature, underweight or sickly, should be exclusively breastfed after delivery. According to WHO, hospitals and health facilities should not promote infant formula unless there is a medical reason.

### Chemicals in Food

[FoodProcessing.com](#) says manufacturers need to be cautious about the source and manufacturing technique of their natural ingredients.

An Environmental Working Group has released its 2018 ["dirty dozen" list](#).

### GM

An opinion piece by [Bill Gates outlines](#) the case for using CRISPR and other gene-editing techniques to help meet demand for food and improve disease prevention.

### Quirky

Did you grow up thinking that potatoes were laid by an animal or that brown cows produce chocolate milk? [BuzzFeed rounds](#) up 27 absurd things people believed about foods as kids.

A [different type of green](#) was found in a US woman's bag of kale salad.

# Business Consultation Notification

## 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.](#)

## FOOD AND GROCERY CODE OF CONDUCT REVIEW

You are invited to provide feedback on the effectiveness of the current Food and Grocery Code of Conduct. This feedback will be used to initiate a draft report and develop recommendations to the Commonwealth.

[Closes 30 April 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 10 May 2018.](#)

# Federal Register of legislation

## COMPILATIONS

Biosecurity Charges Imposition (General) Regulation 2016

Compilation was modified on 10/04/2018  
<https://www.legislation.gov.au/Details/F2018C06229>

# Australian Pesticides and Veterinary Medicines Authority



## APVMA GAZETTE APRIL 10 2018

Agricultural Chemical Products and Approved Labels – page 4  
Approved Active Constituents – page 14  
Approved Active Constituents – page 16  
Approved Active Constituents – page 33  
Cancellation of Product Label Approval at the Request of the Holder – page 36  
Affirmation of Product Registration and Associated Labels Notice Under s 34AC(1)(b) of the Agvet Code – page 38  
Amendments to the APVMA MRL Standard – page 41  
Proposal to amend Schedule 20 in the Australia New Zealand Food Standards Code – page 42

APVMA Regulatory Update [Issue #269](#) 11 April 2018

## Allergen Bureau



informing the food industry

### MARCH E-NEWS

- Free Allergen Bureau webinar - 'Identification, Control and Management' - Thursday 19 April 2018 - Register Now!
- Plain English Allergen Labelling being tackled by FSANZ
- New Allergen Bureau Awards for best practice food allergen management
- AOAC International gives 'thumbs up' to mass-spec allergen screening method
- Understanding gluten-free food choices in non-coeliacs
- Parents reluctant to follow in latest food allergy guidelines

## Health Star Rating



### E-NEWSLETTER APRIL 2018

#### Industry compliance with the Health Star Rating system

With over 150 companies committed to using the [Health Star Rating system](#), industry compliance monitoring indicates that, by and large, food manufacturers and retailers are correctly applying and displaying Health Star Ratings in accordance with current guidance.

#### Removal of Health Star Rating system on Milo

Recently, [Nestlé advised the Health Star Rating graphic](#) will be removed from its Milo powder pending the outcomes of the five year review. Nestlé maintained the system will still be in place on its 300+ products in Australia and 180 products in New Zealand.

#### Form of the food ('as prepared') rules upcoming consultations

A discussion paper containing the results of Health Star Rating Technical Advisory Group modelling, analysis of these options and other considerations moving forward will shortly be released, with public consultations to take place in Melbourne on 23 April and Sydney on 24 April. Further details are available at our stakeholder workshops [page](#).

## Food legal

### APRIL NEWS BULLETIN

Current developments in food law and policy in Australia and overseas  
Published: 10 Apr 2018

<http://www.foodlegal.com.au/inhouse/document/1847>



# INHOUSE

## Australian Food News

### FOOD FOR THOUGHT



AUSTRALIAN FOOD NEWS  
THOUGHT FOR FOOD

- Creative Gourmet pomegranate recalled after Hep A diagnoses
- Steady Growth forecast for Australian Food Commodities, ABARES
- New microwave technology for Australia may reduce food safety risk in rare meat
- Doritos enters crackers category
- CUB adds mid-strength version of Corona beer to the Australian market
- Local recycling solution needed in wake of China rubbish ban
- Innovative 'Hailstorm Heroes' campaign returns to help SA farmers
- Allen's and Peters partner again for new lolly range

International congress on Food Processing, Safety and Packaging  
September 20-21, 2018 in Prague, Czech Republic.

Food Congress 2018 is one of the Human Health meetings which will be visited by the entire prestigious person in charge, food educators, food inspectors, fiery inspectors, postgraduates, affiliations, business meanders under a solitary rooftop.

### 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.lvy.com.au/event/FG2018/start-registration/delegate>



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### Ai Group Industry Newsletter

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

# AiGROUP