



# **Weekly Roundup**

Here are FSANZ's Media Issues for the week 06/04/17

## **Food safety (PFAS)**

Following this week's release of the FSANZ *Perfluorinated Chemicals in Food* documents, the Environment Protection Authority updated its advice on the consumption of barramundi caught in waters in Hazelwood, Victoria. [Find out more.](#)

Meanwhile the presence of PFAS chemicals and FSANZ's risk assessment report mean levels of the chemicals in Katherine's drinking water may not be safe, [according to ABC news](#). However the local health minister has reassured residents about the safety of drinking water. [Read more](#)

[The Katherine Times reports](#) on the impenetrability of messaging around PFAS chemicals and associated scientific work.

The views of lawyers involved in the PFAS issue were covered in the [local Chronical for Oakey](#).

Still on PFAS but in relation to food packaging, [Men's Health reports](#) on follow up work relating to chemicals from packaging and where they end up in the body.

## **Food safety general**

A new report from the UK is saying that almost one in five packet potato chip varieties from local retail food outlets has high levels of the acrylamide, greatly exceeding the recommended safe amount. Some sampled products recorded levels 83 times higher than similar products with the lowest amounts. [Read more.](#)

How many times can you reheat leftovers? According to experts in [this article](#), there is no limit—as long as you follow a few steps.

Early childhood centre managers in New Zealand are questioning a new food safety law that will mean they have to comply with additional requirements to be allowed to cook and serve food on their premises, including paying a registration fee with their local council or government, and having their site re-checked. [Read more.](#)

The Herald Sun reports on a [food safety breach](#) that cost a company \$120,000 and made several people seriously ill.

And the [cause of a salmonella](#) outbreak linked to a café in Melbourne is still unknown.

Food and Beverage online has a report about an impending announcement by ACT Chief Minister Andrew Barr on making the ACT a food safety hub. [Find out more here](#)

## **Diet and nutrition**

Have you ever thought about how the colour of the plate or bowl you use might affect how you eat your food? [This article](#) looks at factors that influence our appetites, suggesting that pink serving wear can encourage mindfulness, avoiding white plates can reduce overeating of carbs, and wrapping treats in foil can help you avoid the visual temptation of left overs.

In [this article](#), a dietitian has provided their insight as to what 'a perfect day on a plate' might look like—and it actually includes wine and chocolate.

Easter: that time of year where it's socially acceptable to replace your usual breakfast of eggs on toast with the foil wrapped chocolate variety... however if you would like to avoid the painful sugar-crash this year, [this article](#) has a few tips for 'being good' over Easter.

If you struggle to make smart food choices throughout your already busy weeks, then take a look at [this article](#): a mum of three has a few tips for meal prepping each Sunday that reduces time spent cooking throughout the week and ensures you and your family get the nutrients and variety you need for a healthy diet.

## GMO

Scientists are hoping the 'bad name' often associated with genetic engineering will one day improve with the development of new lifesaving gene-editing technology that hopes to eradicate the spread of the preventable malaria disease. The technology will see an organism released into the wild containing a 'gene drive'—a hacked strand of DNA that will cause an offending species of mosquito that carries the disease to produce far fewer of the biting females and prevent them from reproducing. [Read more.](#)

## Hemp

Hemp farmers in Tasmania, Australia's largest grower of industrial hemp, say FSANZ's recent decision on allowing low TCH hemp seed products for use as a food is a positive one, with local downstream processing already being set up for both domestic and export food markets. [Read more.](#)

## Quirky

Do you consider yourself a food genius? [This quiz](#) has some questions to test your culinary IQ—from knowing why bacon stays pink, to identifying types of pasta, and knowing the ingredients of a well-known French sauce.

[Butter VS margarine](#) apparently not getting your butter on your bagel can lead to a lawsuit.

## Department Agriculture and Water Resources – Uncooked Prawns

The department's webpage has been updated and now has links to all available information including the new factsheets, industry notices and media releases. Click [here](#) .

## Import Industry Advice Notice

The Department of Agriculture and Water Resources, together with other Australian government departments, is responsible for operations related to importing goods to Australia. The department provides updates and notices that are useful to industry.

This week's IIAN:

4-April-2017	33/17	<a href="#">Cargo Online Lodgement System, Post Entry Biosecurity System and Online Payment Service Unavailable 9:00pm to 11:59pm Friday 7th April 2017 (AEST)</a>
5-April-2017	34/17	<a href="#">Changes to timber and timber product import conditions: new timeframe for post treatment export for unfinished timber and changes to documentary requirements for wooden manufactured articles</a>
	35/17	<a href="#">Update on temporary suspension of uncooked prawns and uncooked prawn products</a>

## Biosecurity Alert

Biosecurity (Suspended Goods—Uncooked Prawns) Amendment (Exceptions) Determination (No. 3) 2017  
This instrument amends the Biosecurity (Suspended Goods – Uncooked Prawns) Determination 2017.  
Item was published on 3/04/2017  
<https://www.legislation.gov.au/Details/F2017L00381>



## Biosecurity (Suspended Goods – Uncooked Prawns) Determination 2017

This Determination provides that uncooked prawns must not be brought or imported into Australian territory for a period of six months.

Item was amended

<https://www.legislation.gov.au/Details/F2017L00034>

## Anti-Dumping Review Panel

Prepared or Preserved Tomatoes Exported from Italy by Feger di Gerardo Ferraioli S.p.A and La Doria S.p.A

<http://www.adreviewpanel.gov.au/CurrentReviews/Pages/Prepared-or-Preserved-Tomatoes-Exported-from-Italy-by-Feger-di-Gerardo-Ferraioli-S-p-A-and-La-Doria-S-p-A.aspx>

## APVMA Gazette

[Edition No. 7, 4 April 2017](#) is now available on the APVMA website. As a subscriber, you will receive an email notification each time a new Gazette is published.

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You can also access [back issues of the Gazette](#) from August 1999.

## Ai Group Industry Newsletter

<http://elink.aigroup.com.au/m/1/43726113/02-b17095-ad43671067a94429bbd6fdb360bc688a/9/273/b0d9828d-9b64-42e3-8b35-a3629793632b>