



Weekly Roundup

17 July - 23 July 2017

DEPARTMENT OF AGRICULTURE AND WATER RESOURCES

Import Industry Advice Notice

20-July-2017 | 69/17

[India confirm they can meet Australia's enhanced import conditions for uncooked prawns and uncooked prawn products](#)

Imported Food Notice

11- July 2017 | 13/17

[Tests applied to surveillance food](#)

The **Imported Food Inspection Data report** for JULY to DECEMBER 2016 has been published on the website and can be accessed via the following link:

<http://www.agriculture.gov.au/import/goods/food/inspection-compliance/inspection-data#2016>

Imported Food Notice (IFN) 13-17, advising of amendments to the tests applied to surveillance food that come into effect for all entries lodged from 10 August 2017.

<http://agriculture.gov.au/import/goods/food/notices>

FEDERAL REGISTER OF LEGISLATION

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

Compilation was modified on 13/07/2017 11:59:59 PM

<https://www.legislation.gov.au/Details/F2017C00539>

Australia New Zealand Food Standards Code – Schedule 25 – Permitted novel foods

Compilation was modified on 13/07/2017 11:59:59 PM

<https://www.legislation.gov.au/Details/F2017C00543>

Australia New Zealand Food Standards Code – Schedule 3 – Identity and purity

Compilation was modified on 13/07/2017 11:59:59 PM

<https://www.legislation.gov.au/Details/F2017C00542>

FOOD STANDARDS AUSTRALIA AND NEW ZEALAND

Media Release

Call for submissions on [processing aid](#)



Food Standards Australia New Zealand (FSANZ) has called for submissions on an application to allow the use of a new genetically modified enzyme as a processing aid.

FSANZ Chief Executive Officer Mark Booth said the enzyme, Aqualysin 1 (Protease), would be used in the manufacture of bakery products.

"After reviewing the available data, FSANZ has determined there are no public health or safety issues associated with using this enzyme.

All FSANZ decisions on applications are notified to ministers responsible for food regulation who can decide to ask for a review or agree that the standard should become law.

The closing date for submissions is 6 pm, 31 August 2017.

FSANZ - Media issues for the week

Here are the media issues for the week (17 July - 23 July 2017)

General

According to [this article](#), the focus for food regulation in Australia is rapidly shifting away from food safety and point-of-sale information to being focused on public health and consumer rights.

If you had to take a guess at what colour foods kids hate the most, what would you choose? A recent survey found that while adults love green food, children really don't—with almost half of those asked admitting they have refused to eat something on their plate simply because of its colour. [Read more.](#)

[This article](#) takes a look at FSANZ's recent approval of isomalto-oligosaccharide (IMO) as a novel food for use in a range of food and beverages, including sports nutrition and meal replacement products.

Labelling

New draft guidelines from the UK's Food Standards Agency suggest that use-by labels "should be scrapped" and replaced with best before labels, calling on supermarkets to end the use of confusing multiple date notices like "display until" and "sell by". The agency says that increasing the life of perishable foods by just one day could help prevent 200,000 tons of food waste each year. [Read more.](#)

Food safety

In this [letter to the editor](#), FSANZ CEO Mark Booth explores recent media coverage regarding nanoparticles in infant formula, and urges audiences to read information regarding the issue on the [FSANZ website](#).

The owner of a diner in Frankston, Victoria was back in court this week facing more than 100 charges of food safety breaches of the Food Act. It's alleged the company repeatedly ignored notices to comply, was operating without approval and was in violation of the Food Standards Code, with breaches including having out-of-date milk in the fridge, and storing food on the floor 10 degrees warmer than the maximum allowed temperature. Last month the outlet was fined more than \$30,000 for more than 40 breaches. [Read more.](#)

Diet and nutrition

New research suggests that the key to weight loss is having a big breakfast, a reasonable lunch, and a small early dinner. An American study that surveyed 50,000 adults found that the number of meals adults consumed, how long they went without food overnight, eating breakfast and the size and timing of their largest meal were all linked to lower BMIs. [Read more.](#)

A new study from California has found that a Mediterranean-style diet rich in oily fish, fresh vegetables and nuts could help cut the risk of dementia. Of almost 6000 people who were surveyed, those who stuck closest to a Mediterranean or similar diet over a year were 30–35 per cent less likely to have low scores on cognitive tests than those who did not. [Read more.](#)

According to [this article](#), potato chips are better for you than avocados—if protein is what you're looking for. The popular fatty fruit has been overtaken in the protein stakes by options including white rice, pot noodles and white bread. Hmm... sounds much healthier!

Do you know someone with polycystic ovarian syndrome? A dietician has revealed their view on which kinds of foods could help reduce symptoms of the hormonal condition, which includes eating enough fats and skipping white foods. [Read more.](#)

GM

Researchers in China have developed a genetic engineering approach to making purple rice that produces high levels of antioxidants. [This story](#) takes a look at how scientists finally did it, after a number of previous failed attempts.

Quirky

Do you believe in the five-second rule? Do you drink the rest of the glass of water that has been sitting on the bedside table overnight? [This article](#) shares eight food safety facts that'll make us all breathe a sigh of relief (especially since we really are fine eating old Easter chocolate that has turned white).

The latest [Notification Circular](#) (19-17) was published on 20 July 2017.

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

- A1131 –Aqualysin 1 (Protease) as a Processing Aid (Enzyme) (call for submissions)

The [Notification Circular](#) (18-17) was published on 14 July 2017.

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

- A1123 – Isomalto-oligosaccharide as a Novel Food (Gazetted)

AUSTRALIAN PESTICIDES & VETERINARY MEDICINES AUTHORITY

APVMA Regulatory update #254 13 July 2017 view it [here](#)



DEPARTMENT OF INDUSTRY INNOVATION & SCIENCE

The Anti-Dumping Commission

Anti-Dumping weekly website update. [View here.](#)

AUSTRALIAN BORDER FORCE

The latest ABF Compliance Update - Issues on Cider Imports

<http://www.border.gov.au/Complyingwithyourobligations/Documents/goods-compliance-update-june-2017.pdf>

BUSINESS CONSULTATION NOTIFICATION

Revision of the Regulation of Nutritive Substances and Novel Foods

You are invited to comment on an alternative framework for regulation of nutritive substances and novel foods in the Food Standards Code.

Inspection Analysis of Imported Foods

You are invited to comment on the proposed legislative changes to the inspection and analysis of imported foods. The legislative changes come from the amendments to the Imported food control order 2001. The consultation is now open and submissions must be lodged by 5:00pm AEST Monday 31 July 2017.

Application for Processing Aid

You are invited to comment on the application to use triacylglycerol lipase from *Candida cylindracea* as a processing aid in baking, dairy foods processing and fats and oils processing. [Read more](#).

Review of Biosecurity Requirements for Tahitian Limes

You are invited to comment on the review of biosecurity requirements for Tahitian limes from the Cook Islands, Niue, Samoa, Tonga and Vanuatu. Closes August 7.

Proposal to Vary Maximum Residue Limits

You are invited to comment on the proposal to vary Schedule 20 Maximum Residue Limits of the Australia New Zealand Food Standards Code.



AUSTRALIAN INDUSTRY GROUP

Industry Newsletter

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



Maximising Your Exports

A workshop taking you through the key fundamentals of a successful exporter

Are you currently exporting or considering exporting your products?

Ai Group are pleased to invite you to attend a comprehensive workshop that will provide you with practical information to give you a better understanding of what is required of a successful exporter. [Read more](#).

NEWS

Canned Cherry Tomatoes

<http://www.abc.net.au/news/rural/2017-07-18/spc-canned-cherry-tomatoes-to-to-take-on-italian-imports/8720154?sf99071586=1>

The National Allergy Strategy Website and the new Online Training

<https://www.nationalallergystrategy.org.au/>

<https://foodallergytraining.org.au/>

EVENTS

Japan's First Food Exporter Fair – Japan's first show for companies wanting to import Japanese foods into their markets.

This is the only fair targeting the export of Japanese food & drinks. What is totally different from other fairs is there will be 300 Japanese exhibitors and over 20,000 food/drinks at the venue. All exhibitors are keen to export their products.

The fair has been developed by Reed Exhibitions Japan Ltd, JETRO (Japan External Trade Organization) and the Japanese government.

The first Japan Food Export Fair will be held between October 11-13, 2017.

For more information go to <http://www.jpfood.jp/en/>

Food Week Korea is the biggest International show with more than 900 exhibitors.

Food Week Korea will be held from October 25th to 28th at Coex in Seoul, South Korea with a range of exhibitors from food & beverage; machinery and kitchen utensils; food packaging; and food safety. Food Week Korea 2017 will give visitors the chance to access new and alternative markets for new business opportunities.

<http://koreafoodweek.com/>

