



FBIA

Weekly Roundup

28 Aug - Sept 3

DEPARTMENT OF AGRICULTURE AND WATER RESOURCES

Import Industry Advice Notice

29-Aug-2017 | 80/17

[Changes to importing requirements for salmonid products sourced from approved countries, further processed and exported to Australia](#)

Biosecurity Advice Notice

30- Aug-2017 | 19/17

[Fresh \(chilled or frozen\) beef and beef products from Japan, the Netherlands, New Zealand, the United States and Vanuatu - Final review](#)

29- Aug-2017 | 18/17

[Draft pest risk analysis for brown marmorated stink bug \(*Halyomorpha halys*\)](#)

The BICON eLearning modules and BICON task cards for Industry

Here is a link to the Introduction to BICON eLearning:

<http://www.agriculture.gov.au/Documents/bicon-elearning-introduction/index.html>

Here is a link to BICON for Advanced Users:

<http://www.agriculture.gov.au/Documents/bicon-elearning-advanced/index.html>

Here is a link to the BICON Task cards:

<https://bicon.agriculture.gov.au/BiconWeb4.0/Home/Help/>

If you have any feedback, please send to ServiceDeliverySystems.Training@agriculture.gov.au

Exposure Draft of the Export Control Bill 2017

The FBIA have been invited to provide comments on the Exposure Draft of the Export Control Bill 2017. This is an opportunity for members who are exporting to comment on the Bill with the consultation period closing on 24 October 2017.

You can read the draft Export Control Bill 2017 at

<http://www.agriculture.gov.au/SiteCollectionDocuments/market-access-trade/exposure-draft-export-control-bill-2017.pdf>

There are scheduled consultation sessions during September and October across Australia.

FEDERAL REGISTER OF LEGISLATION

Country of Origin Food Labelling Amendment (Legibility) Information Standard 2017

<https://www.legislation.gov.au/Details/F2017L01009>

Biosecurity (Prohibited and Conditionally Non-prohibited Goods—Norfolk Island) Determination 2016

<https://www.legislation.gov.au/Details/F2017C00658>

Biosecurity (Prohibited and Conditionally Non-prohibited Goods—Cocos (Keeling) Islands) Determination 2016

<https://www.legislation.gov.au/Details/F2017C00660>

Biosecurity (Prohibited and Conditionally Non-prohibited Goods—Christmas Island) Determination 2016

<https://www.legislation.gov.au/Details/F2017C00657>

Biosecurity (Prohibited and Conditionally Non-prohibited Goods) Determination 2016

<https://www.legislation.gov.au/Details/F2017C00659>

Customs (Australian Trusted Trader Programme) Amendment (2017 Measures No. 1) Rule 2017

<https://www.legislation.gov.au/Details/F2017L00769>

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

<https://www.legislation.gov.au/Details/F2017C00647>

Food Standards (Application A1123 – Isomalto-oligosaccharide as a Novel Food) Variation

<https://www.legislation.gov.au/Details/F2017L00915>

Country of Origin Food Labelling Information Standard 2016

<https://www.legislation.gov.au/Details/F2016L00528>

FOR MORE VISIT: WWW.FBIA.ORG.AU

ALLERGEN LABELLING

Allergen Labelling

Over the last seven days you will have been made aware of bean paste products that have been imported into Australia containing peanuts. The FBIA feels it is very important for all members, and all food importers, to be fully aware of the ingredients or the components of an ingredient to ensure their products are labelled accurately to protect the consumer and prevent allergic reactions and anaphylaxis. Allergen labelling does save lives.

Most food allergies are caused by peanuts, tree nuts, milk, eggs, sesame seeds, fish, shellfish, soy, and wheat. The Food Standards Code requires these foods to be declared on labels whenever they are present as ingredients or as components of food additives or processing aids. Lupin was added to the list of allergens on 25/5/17 - so companies have 12 months to meet the mandatory declaration requirements.

Things to remember:

- If the food is not in a package or is not required to have a label – the information must either be displayed in connection with the food or provided to the purchaser if requested.
- Royal jelly has been reported to cause severe allergic reactions and, in rare cases, fatalities, especially in asthma and allergy sufferers. Food containing the bee product royal jelly is required to have a warning statement. The same warning statement is required when royal jelly is sold as a complementary medicine.
- Gluten-containing cereals need to be declared on the label so people with Coeliac Disease and cereal allergies can identify these products. Gluten-containing cereals include wheat, rye, barley, oats, spelt and hybrid strains of these cereals (e.g. triticale).
- The Food Standards Code also includes requirements for making 'gluten free' and 'low gluten' claims about food. For more information about these claim requirements, see Standard 1.2.7 – Nutrition, Health and Related Claims.
- Sulphites must also be declared on the label if added at 10 (or more) milligrams per kilogram of food.
- Complaints about suspected undeclared allergens in foods should be directed to your local food enforcement agency.

For information on product exemptions from allergen labelling please go to

<http://www.foodstandards.gov.au/consumer/foodallergies/Pages/Allergen-labelling-exemptions-.aspx>

Allergen labelling of aged bottled wine please go to

<http://www.foodstandards.gov.au/consumer/labelling/pages/allergen-labelling-.aspx>

'May contain' statements - Some food labels use 'may contain' or 'may be present' statements about certain allergens, such as 'may contain nuts'. These are voluntary statements made by food manufacturers and are not regulated by the Food Standards Code.

Importers can access information from several sources to be fully informed of their obligations; access guidance; and awareness of an allergy and anaphylaxis.

Food Standards Australia

<http://www.foodstandards.gov.au/Pages/default.aspx>

Australian Food and Grocery Council

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

Allergy and Anaphylaxis Australia

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

Allergen Bureau

<http://allergenbureau.net/>

Allergy New Zealand

<http://www.allergy.org.nz/>

Allergen labelling poster for food businesses

<http://www.foodstandards.gov.au/consumer/labelling/pages/allergen-labelling-.aspx>

FOOD STANDARDS AUSTRALIA AND NEW ZEALAND

FSANZ Media Release



FSANZ issued a media release to alert consumers about a recall regarding an imported food [bean paste](#) product manufactured by the Daesang Corporation, due to the presence of an undeclared peanut allergen. Further recalls may occur as several states are investigating and testing other similarly branded bean paste products from the same overseas manufacturer in the Republic of Korea.

DAWR encourages all importers of other similar bean paste or soy bean paste products to confirm with their suppliers that peanut is not present as an ingredient within another ingredient that is added to the paste.

FSANZ FOOD RECALL

Tek Shing Trading Pty Ltd. is conducting a recall of the HUAN QI HOT POT SAUCE - ALL FLAVOURS (Delicious, Chilli, Seafood, Spicy) 100g. The products have been available for sale at Asian Grocery Supermarkets in NSW.

Problem: The recall is due to the presence of undeclared allergens (peanut, shellfish and fish).

Food safety hazard: Any consumers who have a peanut, shellfish or fish allergy or intolerance may have a reaction if these products are consumed.

What to do: Consumers who have a peanut, shellfish or fish allergy or intolerance should not consume these products and should return them to the place of purchase for a full refund.

Country of Origin: China

Chung Jung One brand Sunchang Ssamjang Seasoned Bean Paste 200g, 500g, 1kg

Chung Jung One brand Sunchang Ssamjang Seasoned Bean Paste (Sesame & Garlic) 200g, 500g, 1kg

Chung Jung One brand Sunchang Ssamjang Seasoned Bean Paste (for grilled meat) 170g, 450g, 900g

Problem: The recall is due to the presence of an undeclared allergen (peanut).

Food safety hazard: Any consumers who have a peanut allergy or intolerance may have a reaction if the product is consumed.

What to do: Consumers who have a peanut allergy or intolerance should not consume these products and should return them to the place of purchase for a full refund.

Country of origin: Republic of Korea.

Notes: Recall applies to product which do not declare the presence of peanuts in English. There may be packaging variations of the same product between different importers.

Consumers with peanut allergies alerted to multiple recalls 30/08/2017

FSANZ today alerted consumers with peanut allergies to further recalls of South Korean bean paste products due to undeclared peanut.

FSANZ Chief Executive Officer Mark Booth said several Chung Jung One bean paste products have now been recalled from NSW, Victoria, Queensland, South Australia and Western Australia.

“Food enforcement agencies in the states and territories and at the border are continuing to investigate similarly branded bean paste products from the same overseas manufacturer,” Mr Booth said.

“Much of the related product has been withdrawn from sale and may be relabelled appropriately, but we are urging consumers who have a peanut allergy or care for someone with a peanut allergy to check whether they have the product in their homes.

“We will continue to update information as soon as it comes to hand from enforcement authorities.”

People who have purchased the recalled product can return it to the place of purchase for a refund or dispose of the product. [Details of bean paste recalls](#)

FSANZ - Media issues for the week

Here are the media issues for the week (28 August - 3 September 2017)

Food Labelling

How much do you know about cargeenan, guar gum or agar? [This article](#) takes a look at food additives and provides a quick guide for label readers to try to bust the myth that all food additives are bad.

So, gluten-free water is now a thing. Even though at no point has water ever actually contained any gluten, some companies are including it as a health claim on their labelling—and conveniently it's GMO-free too! [Read more.](#)

Food safety

[This article](#) takes a look at US food recall trends over the year, with the Department of Agriculture reporting undeclared milk responsible for the majority of recalls. Accounting for 80.9 per cent, the primary issue was the failure of a bread or cracker crumb supplier to declare milk on its products' labels.

US Mexican fast food chain Chipotle has spent more than a year recovering from the damage an E. coli scandal did to its brand. [This article](#) looks at the effect it had on the value of the company's shares and how even minor health concerns have sent its price tumbling—even though it took strong steps to protect its customers.

Diet and nutrition

For a while now health experts have promoted the benefits of the Mediterranean diet—which includes foods and cooking methods native to Greece, southern Italy, France and Spain—with people living in these regions tending to be healthier overall with weight reduction, lower risk of certain cancers and heart disease, less asthma in children and enhanced mental health. [This article](#) has a great infographic 'cheat sheet' to help you know how to eat like a local.

In case you missed the latest instalment of health tips from Pete Evans, the celebrity chef is now saying eating three meals a day is an unhealthy concept created by food manufacturers to keep the population 'craving carbs'. The advice from Evans, who has consistently been slapped down by health experts for offering up potentially dangerous advice, comes not long after he also announced that fasting would be incorporated into his “Paleo Way 10-week program”, suggesting skipping meals and fasting regularly was a “cheaper and quicker” way to eat and lose weight. [Read more.](#)

We often hear about the foods that are closely linked to weight gain—but what about those that will help us to lose it? [This article](#) has some suggestions for what we can include in our diets that help keep us full and our calorie intake controlled and why they are so good for us.

...and in case you weren't across exactly which foods were the culprits linked to weight gain, here's [the latest celebrity](#) diet that involves “ditching five foods” in order to lose the kilos (and shock: coconut oil is on the list).

One food psychologist is saying that allowing children to play with their food will help them to develop healthy eating habits and avoid food phobias. He also found that high pitched music will enhance the enjoyment of eating. [Read more.](#)

Quirky

If you've ever come perilously close to spooning out a heaping forkful of dog food onto your toast because the can was the same colour as the baked beans, spare a thought for this Aussie mum's kids, who unfortunately chowed all the way down on some real-life Scooby Snacks. [Read more.](#)

The Priority List of Contaminants and Naturally Occurring Toxicants for Evaluation by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) has been endorsed by the Committee on Contaminants in Foods. Submission of comments and/or information is being requested on substances that are already included in the Priority List and/or the nomination of new substances for the Priority List. If you would like to know more about this, please email info@fbia.org.au . Submissions should be lodged by December 15, 2017.

NEWS

Australian Food Safety Week 11 to 18 November 2017

Australian Food Safety Week is rapidly approaching. If you'd like to find out more go to <http://foodsafety.asn.au/australian-food-safety-week-2016/>

Increased security at Australian cargo facilities

<http://www.border.gov.au/News/Pages/increased-security-australian-cargo-facilities.aspx>

AUSTRALIAN INDUSTRY GROUP

Industry Newsletter

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

