

# FOOD STANDARDS NEWS



The Newsletter of Food Standards Australia New Zealand

December 2005

## Chief Executive Officer's Message

2005 proved to be a busy and rewarding year.

We made significant progress on major food standards initiatives, on our consultation and engagement strategies, with our partners in the food control system and on our capacity to keep abreast of new and emerging developments.

In doing so, we have called on a range of interests and individuals to assist. We have also been able to draw on our own expertise and understanding of some very substantial and complex regulatory issues.

Some of the more visible issues have been associated with our responses to recent Ministerial Council policy guidance - including health claims, fortification, country of origin labelling and a number of primary production standards.

I am pleased to report considerable progress in each area - progress that owes much to the commitment and enthusiasm demonstrated by all connected with these projects, both within and outside FSANZ.

During the year, we were strong advocates for change to our statutory processes and contributed to a review of our legislation by the Food Regulation Standing Committee (FRSC).

We welcomed the outcomes. The recommendations from the review, endorsed by the Ministerial Council, will allow us to greatly improve the efficiency of our standards-setting processes and will strengthen the food regulatory system as a whole.

The changes will enable us to streamline our operations, including our interactions with stakeholder groups, where we will have greater discretion that at present over the nature and extent of consultations.

For the changes to succeed, we will need to continue our close working relationships with all levels of government, and with industry, consumers and community interests. A regulatory system needs strong and trusting arrangements between all partners and

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## Roquefort cheese now available in Australia

The Hon Christopher Pyne, Parliamentary Secretary to the Minister for Health and Ageing, recently announced that Food Standards Australia New Zealand (FSANZ) gazetted an amendment to the Food Standards Code that permits the sale of Roquefort cheese.

"The approval covers only the sale of Roquefort raw milk cheese made under specific conditions in France. Other blue mould cheeses, whether imported or domestically produced, are not covered," Mr Pyne said.

"Before a raw milk cheese is approved, FSANZ must be satisfied that the cheese has a level of safety equivalent to cheeses made from heat-treated or pasteurised milk.

"This involves a scientific evaluation of the cheese manufacturing processes, followed by an examination of the regulatory environment and safety control measures under which sheep milk is produced and Roquefort cheese is made.

"Scientists from FSANZ and the Australian Quarantine and Inspection Service (AQIS) conducted on-site audits of cheese-making facilities in France as part of the approval process.

"FSANZ is part way through the development of a National Dairy Primary Production and Processing Standard. This will include permissions to domestically manufacture "Roquefort-like" cheeses, where safety can be assured.

Roquefort cheese will be subject to monitoring by AQIS on entry to Australia.

Under Australia's food labelling laws, a statement will be required on Roquefort cheese to indicate that it has been manufactured from milk that is unpasteurised and sourced from sheep.

Roquefort cheese has been able to be sold in Australia from 22 September 2005. A draft of the National Dairy Primary Production and Processing Standard will be release for public comment next year.

*The Hon Christopher Pyne, Parliamentary Secretary for the Minister for Health and Ageing (left) announcing, in Adelaide, the approval for the sale of Roquefort cheese in Australia. Accompanying him is Philippe Galli, Conseiller économique et commercial, Mission Economique de Canberra (centre) and The Hon. Amanda Vanstone, Senator for South Australia Minister for Immigration and Multicultural and Indigenous Affairs.*

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stakeholders. I believe that level of trust exists and will serve us well into 2006.

Next year will be no less challenging than 2005.

We will continue to make demands on individuals and organisations with an interest in food regulation, for it is only by achieving a full participation in our processes that we can deliver outcomes that have the broad support of the Australian and New Zealand communities.

I thank those of you who have provided assistance during the year for time and effort freely given.

I also thank most sincerely the staff at FSANZ and our Board members. Their tireless efforts, willingness and support - and good humour - has made 2005 a memorable year.

My best wishes to you for a safe and happy Christmas.

Graham Peachey



## GM Food in India

The Indian Council of Medical Research (ICMR) and the South Asia Biosafety Program (SABP) organized a conference on GM food on 26-27 September followed by a one-day consultation on 28 September in New Delhi. The conference consisted of speakers from the Government of India, Indian scientific organizations and consumer representatives. International speakers included Mr Patrick Deboysier from the European Commission, Dr Rick Goodman from the University of Nebraska, Dr Ian Munro from CANTOX Health Services Canada, Dr Willelm Seinen from the Institute of Risk Assessment Sciences, The Netherlands, Mr Kelvin Keh Kok Leong from the Asian Food Information Centre Singapore, Dr Christine Bruhn from the University of California Davis, USA and Lydia Buchtmann, FSANZ (speaking on public participation in decision making in Australia and New Zealand). It was attended by approximately 150 people from India and Bangladesh.

The conference was followed by a one-day consultation on the Safety Assessment of GM using expert advice on assessing the safety of GM food and also about developing public awareness campaigns.

The proceedings can be found at [http://www.agbios.com/sabp\\_main.php?action=ActivitiesPage](http://www.agbios.com/sabp_main.php?action=ActivitiesPage)

## New Country Of Origin Food Labelling standard gazetted (Australia Only)

New Country Of Origin Food Labelling standard gazetted (Australia Only)

Food Standards Australia New Zealand (FSANZ) gazetted the new Country of Origin Food Labelling standard for Australia on 8 December 2005. The standard will come into full force for unpackaged fruit, vegetables, nuts and seafood products in six months time, for unpackaged pork products in 12 months and for packaged goods in two years' time.

The Parliamentary Secretary to the Minister for Health and Ageing, Christopher Pyne, said that he welcomed the new standard.

"Australian consumers have indicated that they wish to know the country of origin of their products. The new standard means that they will be able to go into a supermarket, or their local shop, and be able to clearly see which country any packaged food or unpackaged fruit, vegetable, nut, seafood and fresh pork, ham and bacon product comes from," Mr Pyne said.

The new standard includes:

- broadening the scope to include unpackaged fresh pork, ham and bacon products and processed unpackaged seafood, vegetables, nuts and fruit;
- a requirement that unpackaged products included in the standard have a specific country-of-origin label – not just a statement that the product is imported;
- distinct statement of origin information on packaged products;

- a requirement for country of origin declarations for packaged and unpackaged foods to be consistent with trade practices legislation and trade practices law; and
- strengthened requirements for legibility and print size on labels and signs used to declare the country of origin for unpackaged foods.

"Enforcement of all food standards, including Country of Origin Labelling is a state and territory responsibility. I am pleased to note that the Implementation Sub-Committee is developing a national enforcement strategy for Country of Origin Labelling to be implemented by the states and territories," Mr Pyne concluded.

The new standard is available on the FSANZ web site at [www.foodstandards.gov.au](http://www.foodstandards.gov.au). A user guide to assist industry, retailers, enforcement agencies and consumers understand the new standard will be available on the FSANZ web site early in the new year.

In October 2005, the Australian Government directed FSANZ to undertake further work to assess the merit of extending country of origin labelling to two or less fruit or vegetable whole food components packaged together, including where other incidental ingredients are included. FSANZ has commenced this work and will be seeking public comment in February 2006 before reporting in March 2006.

## Consumers wanted to help develop food rules

### FSANZ Consumer Liaison Committee - Expression of Interest

#### Interested in food and food law?

Have you ever wanted to give the government advice on what goes into food and how food products should be labelled? If so, FSANZ, invites you to consider nominating to join a new Consumer Liaison Committee.

FSANZ receives advice from a range of individuals and organisations, including a consumer representative on our Board. We have a productive working relationship with consumer organisations such as Australian Consumers Association and New Zealand Consumers Institute. However, we want to provide consumers with a greater voice in our decision-making, in our consultation approaches and in developing responses to emerging food issues.

#### Still interested, but worried about travel or the time involved?

We expect the Consumer Liaison Committee to meet several times a year by

teleconference. A lot of the work will be carried out by email. If you were appointed to the committee, we would provide you with the information necessary to participate in discussions. We would also understand that people on the committee contribute as much and as often as their circumstances allow.

Some committee members may be in a position to provide advice to specific project teams, working on regulations for nutrition and health claims, mandatory fortification, food safety standards for the primary industries and other current issues. The consumer perspective is vital to the final regulation. Our Board places a high weight on consumer views.

So, if you would like to register an expression of interest in joining the Consumer Liaison Committee, please contact Indiana Holley on 02 6271 2681 or by email on [indiana.holley@foodstandards.gov.au](mailto:indiana.holley@foodstandards.gov.au).

## Australia and New Zealand Food Regulation Ministerial Council

# JOINT COMMUNIQUE: Food Ministers protect public health, support industry innovation

The seventh meeting of the Australia and New Zealand Food Regulation Ministerial Council was held in Sydney on 28 October 2005 and was chaired by the Hon Christopher Pyne, Parliamentary Secretary to the Minister for Health and Ageing.

The Ministerial Council comprises Ministers responsible for food issues in Australia and New Zealand. At the meeting the Ministerial Council considered a number of policy issues and projects related to food regulation in Australia and New Zealand. These included:

### Country of Origin Labelling

The Ministerial Council considered the proposed draft standard for Country of Origin Labelling. The standard will see comprehensive consumer information relating to country of origin labelling on many products sold in Australia. It provides for broader requirements on unpackaged foods and increased requirements for packaged foods.

The issue of country of origin labelling of packed fruit and vegetables, and the Trade Practices Act application of the terms 'Made in...' and 'Product of...' to food were considered. The Ministerial Council supported the Australian Government proposal to Direct Food Standards Australia New Zealand (FSANZ) to undertake further work to assess the merit of extending country of origin labelling to two or less fruit or vegetables whole food components packaged together including where other incidental ingredients are included.

Two or less fruit and/or vegetable whole food components packed together include frozen, preserved, dehydrated and packaged product, and juice, with a requirement to identify the actual country of origin of each of the two principal whole food components, including where other incidental components are included, with identical whole food components from different countries being separately identified. The work undertaken should be capable of being expressed as a standard, if agreed to by the Ministerial Council, with minimal delay.

The Australian Government has also written to its Treasurer and Minister for Industry, Tourism and Resources, requesting their consideration on how to address the issues relating to the Trade Practices Act including those arising from the 'Made in' and 'Product of' claims, with a view to greater clarity about the place of origin of food, rather than the place it is packaged.

FSANZ will now gazette this Standard. The Foods Standards Code can be viewed at:

<http://www.foodstandards.gov.au/foodstandardscode/>

### Fortification of Food with Calcium

The Ministerial Council agreed to permit the addition of calcium to fruit and vegetable juices, drinks, soups and savoury biscuits. Ministers endorsed work currently underway by FSANZ including:

- a review to be implemented over 5 years to assess the impact of voluntary fortification;
- commencing a process to review the Food Standards Code with a view to aligning vitamin and mineral claims into the new health claims standard; and
- a workshop for officials to consider and potentially solve a range of issues relevant to voluntary fortification.

FSANZ will now gazette this Standard. The Foods Standards Code can be viewed at: <http://www.foodstandards.gov.au/foodstandardscode/>.

### Review of Food Standards Australia New Zealand Assessment and Approval Process – Protection of Confidential Commercial Information and Timeliness

The Ministerial Council has largely finalised its review of FSANZ assessment and approval processes. The review also considered options for the appropriate treatment of confidential commercial information.

The Council strongly endorses that the primary objectives of food regulation are to protect public health, provide information for consumer choice, and prevent misleading conduct. However, it is important that processes for developing food standards are efficient, and minimise the regulatory burden on industry.

Ministers have agreed to a number of measures that will assist FSANZ to expedite food standards development and protect commercially valuable information.

In brief, the recommendations relate to:

- prescribing the form of an application, including full substantiation requirements, in order to cut down on the number of times additional information has to be requested from applicants;
- reforming the assessment and consultation processes – so that the complexity and nature of applications and proposals links to the level of consultation required;

- the Ministerial Council – particularly in relation to reducing the number of rounds of reviews, 'stop the clock' provisions, and giving 'directions' to FSANZ; and
- the protection of commercially valuable information in relation to health claims.

The agreed measures that require legislative change have been referred to the Australian Government Minister for Health and Ageing for further consideration and consultation. FSANZ also supports these changes and has indicated that implementation of administrative changes has already commenced.

The Ministerial Council will get regular updates on the progress towards achieving the implementation of these recommendations, and the effectiveness of the changes in expediting the food regulator's processes.

### Strategy for Consistent Implementation and Enforcement of Food Regulation

The Ministerial Council is pleased to announce that it has agreed to a *Strategy for Consistent Implementation and Enforcement of Food Regulation*. A copy of the Strategy will be made available on the Food Regulation Secretariat Website at [www.foodsecretariat.health.gov.au](http://www.foodsecretariat.health.gov.au).

The objective of this strategy is to provide a framework for collaborative work amongst Australian food safety regulators (and New Zealand regulators as appropriate). This will lead to the development of a consistent approach to implementation of food regulations and standards.



*The Hon Christopher Pyne, Parliamentary Secretary to the Minister for Health and Ageing and New Zealand Minister the Hon Annette King, at the Ministerial Council meeting in Sydney. Mrs King was recently reappointed as New Zealand Minister for Food Safety.*

## Iodine deficiency expert addresses FSANZ Board

The FSANZ Board recently had the pleasure of inviting Professor Creswell Eastman, an international expert on iodine nutrition and deficiency, to speak on the extent of iodine deficiency in Australia at their November 2005 meeting.



*Hon Rob Knowles, FSANZ Chairman (left) pictured with Professor Creswell Eastman at the recent FSANZ Board meeting.*

## Mandatory Fortification Update

FSANZ is currently considering two proposals for mandatory fortification with folic acid and with iodine following development of a Policy Guideline on Fortification with Vitamins and Minerals by the Australia and New Zealand Food Regulation Ministerial Council. These proposals were raised to consider the potential for fortification to reduce the incidence of neural tube defects and iodine deficiency in Australia and New Zealand. Initial Assessment Reports for both proposals were released for public consultation in late 2004 and are available on the FSANZ website.

Since then, FSANZ has sought clarification of some aspects of the Policy Guideline relating to mandatory fortification from the policy makers. These issues concerned the most effective public health strategy for increasing iodine and folic acid intake in Australians and New Zealanders; and questions around a health monitoring and review system in support of mandatory fortification.

As part of this consideration, FSANZ was requested to separately assess the major health benefits and risks from an increase in

folic acid or iodine intake. These individual reports were drawn from FSANZ's previous work, new data, and for folic acid, contracted reports from experts in Australia reporting on the potential effectiveness and health risks of an increased intake. Draft reports were peer reviewed by external experts before finalisation. These reports will contribute to the evidence base for the next draft assessment phase of the projects.

The Ministerial Council has asked FSANZ to accord these proposals high priority and work is proceeding on both iodine and folic acid fortification. It is expected that Draft Assessment Reports for the consideration of mandatory fortification with folic acid or with iodine will be released for public comment in the second half of 2006 with final recommendations being made late 2006 or in early 2007.

In progressing the assessments, FSANZ will be establishing Australian New Zealand expert groups to advise on the public health and medical aspects of neural tube defects and of iodine deficiency.

## FSANZ put to the test

FSANZ was a participant in an avian influenza simulation exercise (Eleusis '05) undertaken by Department of Agriculture, Fisheries and Forestry (DAFF). Exercise Eleusis '05 was a national simulation designed to test Australia's preparedness to deal with a hypothetical outbreak of a major zoonosis. The exercise ran over three days from 29 November until 1 December 2005.

Although the exercise mainly addressed a major agricultural emergency, Department of Health and Ageing (DoHA), other human health authorities and FSANZ also participated in the exercise. The exercise, in FSANZ's case, to test the food safety emergency management. The simulation took place in an

operational environment and participants performed real roles.

The exercise was designed to test the effectiveness of:

- Working relationships between Federal Government departments, state and territory agencies, and industry
- Public, operational and administrative arrangements
- Disease control policies and strategies.

A series of realistic inputs such as public enquiries, diagnostic findings, public health reports, media questions, and impacts on industry were fed into the exercise and

participants were expected to react in a the way they would in a real event.

FSANZ was kept busy finalising a risk assessment, developing media releases including a question and answer sheet, convening into a series of teleconferences with key stakeholders, and attending press conferences. The FSANZ communications section was kept busy with a number of media hypotheticals.

Overall the exercise was very useful, clarifying relationships across Government and industry.

FSANZ will build on this experience as it works with the State and Territory agencies to develop a national food safety incident response protocol.

## ACA representatives meet with FSANZ Board

Mr Peter Kell, Chief Executive Officer and Ms Clare Hughes, Senior Policy Officer of the Australian Consumers Association (ACA) were invited to attend the recent FSANZ Board meeting in November. Discussions with the Board centred around the improved FSANZ consultative processes, the establishment of a Consumer Liaison Committee, the value of relationships between FSANZ and the ACA and the challenges facing ACA.

*L to R: Mr Peter Kell, CEO ACA, Hon Rob Knowles, FSANZ Chairman and Ms Clare Hughes, ACA.*



## Workshop on food safety objectives

FSANZ and the Australian Food Safety Centre of Excellence (AFSCoE) convened a workshop on Food Safety Objectives at Food Science Australia in October.

The workshop follows on from an earlier workshop in 2002, with the goals of

- Providing a refresher on the key terms, definitions and concepts surrounding food safety objectives;
- Updating participants on international developments in the field (including developments in Codex, ICMSF, ILSI, etc); and
- Exploring the potential use of food safety objectives in a regulatory context.

The concept of Food Safety Objectives is currently being debated internationally by the Codex Committee on Food Hygiene, the International Commission on Microbiological Specifications for Food, and other fora as a means of scientifically linking public health goals to food regulatory measures. A food safety objective sets a limit for a microbiological or chemical hazard at the time of consumption of a food, which means that performance limits must be specified earlier in

the production chain, giving industry a means of meeting the food safety objectives. It is the intention that given sufficient scientific knowledge, a food safety objective can be set which directly contributes to a public health goal, such as a certain reduction in cases of foodborne illness.

Approximately 30 participants attended the workshop, with representatives from FSANZ and other Commonwealth Government agencies, AFSCoE, the food industry, State regulatory agencies and researchers.

The workshop began with a series of keynote presentations – Mr Paul Vanderlinde introduced participants to the concepts; Dr Patricia Desmarchelier discussed recent international developments in the area of food safety objectives; Dr Marion Healy talked about the potential for food safety objectives to be used in FSANZ's standard setting process; Dr Ian Jenson presented an industry perspective on the use of food safety objectives and discussed similarities and differences with existing systems such as HACCP; and Mr Peter Sutherland gave a regulator's perspective, raising many questions about the merits of the food safety objective

concept and whether it will make enforcement more easy or more difficult. The remainder of the workshop involved a group exercise, in which participants were asked to generate hypothetical food safety objectives for ready-to-eat foods and deli meats, given a particular Appropriate Level of Protection or public health goal.

The workshop helped to develop thinking and dialogue between stakeholders on the issue of food safety objectives. FSANZ and AFSCoE intend to continue discussion of food safety objectives with State, Territory and industry stakeholders in the near future.



Presenters at the workshop:(left to right) Peter Sutherland (NSWFA), Patricia Desmarchelier (Food Science Australia), Paul Vanderlinde (Food Science Australia), Marion Healy (Chief Scientist FSANZ), and Ian Jenson (Meat and Livestock Australia)

## Upcoming standards issues...

In addition to the ongoing standards work that has already been mentioned in this edition of Food Standards News, there are quite a few other applications and proposals coming up in the next 12 months. Here is a report on their progress and their expected dates they will be released for public comment:

**Application 540 - Stevioside as a Food Additive.** An initial assessment is out for public comment until 1 February 2005. A draft assessment will go out for public comment in mid-2006 and a final assessment will be considered by the FSANZ Board in early 2007

**Application A490 - Exemption of Allergen Warning for Isinglass.** A draft assessment will be out for public comment in early 2006 with a final to go to the FSANZ Board in mid 2006.

**Proposal P282 – Primary Production & Processing Standard for Poultry Meat.** A draft assessment report has been released for public comment and closing date for submissions is 1 February 2006. Final assessment will be considered by the FSANZ Board mid 2006.

**Proposal P293 – Nutrition, Health & Related Claims.** A draft assessment has been completed and released for public comment. The closing date for submissions is 31 March 2006. Final assessment will be considered by the FSANZ Board in early 2007.

**Proposal P296 – Primary Production & Processing Standard for Dairy.** A draft assessment will be considered by the FSANZ Board mid-March 2006 and a final assessment to go to the FSANZ Board in mid 2006.

**Proposal P298 – Benzoate and Sulphite Permissions in Food.** A draft assessment will be considered mid-March 2006 and a final assessment to go to the FSANZ Board in mid 2006.

Please note that these dates may vary. To get advance notice of standards matters you can subscribe to our food standards notification system through our website at <http://www.foodstandards.gov.au/mediareleasespublications/information-service.cfm>. You can view more information about upcoming standards at

[http://www.foodstandards.gov.au/\\_srcfiles/Regulatory%20Plan%202005-06.doc](http://www.foodstandards.gov.au/_srcfiles/Regulatory%20Plan%202005-06.doc)

## Dairy Primary Production and Processing Standard Update

The Dairy Primary Production and Processing Standard is being progressed in two-stages. The first stage is considering options for the heat-treated (e.g. pasteurised) milks and dairy products. The second stage will consider options for raw milk and raw milk products. The Standard Development Committee for Dairy met on 8 December to progress the development of the Standard. The main issue discussed at this meeting was the drafting of

the proposed standard for the heat-treated products. A Draft Assessment Report for the heat-treated products, which includes the draft standard, is expected to be available for public comment in March 2006. To facilitate the development of the Standard, a Working Group comprised of industry, Government and FSANZ representatives was formed to provide further technical advice to FSANZ in relation to the proposed regulatory option.



# FSANZ enhances Fellows program

Food Standards Australia New Zealand (FSANZ) has recently announced the reappointment of three current FSANZ Fellows and has welcomed back Professor Ken Buckle, who until recently was a FSANZ Board member. These appointments, which are all for a three year term, serve to reinforce and enhance the skills and expertise available to the agency.

Professor Buckle is a former FSANZ Fellow, whose term was cut short when he was appointed to the Board. He is Professor of Food Technology and Director of China Relations at the University of New South Wales. His research and teaching interest is in food preservation, food safety, mechanisms of food deterioration, traditional food processing and food standards and he has taught at universities in South-East Asia and the USA. He was appointed head of the Department of Food Science and Technology in 1994, Head of the School of Applied Bioscience in 1998 and was appointed Associate Dean, International Development for the Faculty of Science in June 2000. He is a Past President of the Australian Institute of Food Science and Technology and of the International Academy of Food Science and Technology and is currently Chairman (2003-06) of the Scientific Council of the International Union of Food Science and Technology.

Reappointed for a further term are FSANZ Fellows:

**Professor Jeff Borland** who is Professor of Economics at the University of Melbourne. Professor Borland's main research interests are analysis of the operation of labour markets in Australia and applications of microeconomic theory. In 1997 he was awarded the Australian Academy of Social Sciences Medal for Excellence in Scholarship in the Social Sciences.

**Professor Roger Morris** who is Gilruth Professor of Animal Health at Massey University and Director of the Massey University EpiCentre, which comprises about 25 staff and over 40 postgraduate students. Professor Morris trained as a veterinarian and an agricultural economist. Professor Morris has undertaken over 300 consultancies worldwide for international organisations, governments and other bodies.

**Professor John McNeil** who is the Head of the Department of Epidemiology and Preventive Medicine at Monash University. Professor McNeil's principal interests include cardiovascular epidemiology, drug safety and toxicity. He retains a clinical involvement as a vascular physician on the Vascular Medicine Unit at the Monash Medical Centre.

Professors Buckle, Borland, Morris and McNeil join current FSANZ Fellows: Professor Julie Byles (University of Newcastle), Professor John Cary (University of Victoria), Dr Ann

Cowling (Australian National University), Professor Mike Gidley (University of Queensland), Dr Rob Loblay (Royal Prince Alfred Hospital), Dr John Huckerby (Power Projects Limited, New Zealand), Professor Jim Mann (University of Otago) and Professor Tom McMeekin (University of Tasmania).

In making these appointments, the Board of FSANZ paid tribute to the contribution of Dr Martin Cole, whose appointment as a FSANZ Fellow recently concluded. Dr Cole is now Director of the National Centre for Food Safety and Technology in Chicago, Illinois.

FSANZ Fellows are invited to join the program because they are eminent scientists or professionals in fields related to food regulation with a level of independence which allows them to provide staff with advice or critical review that is authoritative, objective and at the cutting edge of world knowledge. The role of the Fellows is not to make policy or regulatory decisions. Their value to the agency is that they provide access to their own specialised knowledge and effective links to academic and research activity in their fields of activity.

The initial appointment is for a period of three years and, as new challenges arise, they are replaced or additional Fellows are appointed to the program. The FSANZ Fellows program is now in its sixth year.

## Staff achievements recognised

A major contribution by a staff member to the strategic directions of FSANZ's scientific work was recently recognised by the FSANZ Board, management and staff.

Judy Cunningham (Modelling, Evaluation & Surveillance Section) won the Chairman's Award for her outstanding work with both the Risk Assessment-Public Health Nutrition Section (Health Claims team) and with the Modelling, Evaluation & Surveillance Section (Food Composition team).

In announcing the award at the conclusion of the November Board meeting, Chairman Rob Knowles recognised Judy's extraordinary contribution to the strategic direction of key pieces of FSANZ's work, particularly in the last year.

"Judy played a major role in developing an approach to the substantiation of high level health claims that was then used as a model for reviewing key diet disease relationships to underpin pre-approved health claims".

"Judy also played a significant leadership role in the review and update of the food composition database which underpins our dietary modelling work" said Rob.

The other nominations for the Chairman's Award were:

**Risk Assessment-Microbiology Team** comprising Hong Jin, Narelle Marrow, Katrina Roper, Mark Salter, Duncan Craig and Christine Sturrock for the significant contribution made by the Risk Assessment Microbiology Section to standards development, stakeholder consultation, the achievement of FSANZ's corporate objectives and fostering of social activities.

**John Hare** for an outstanding contribution to FSANZ's organisational functioning through the introduction of new approaches to planning and capability.

**Food Safety Team** comprising Amanda Hill, Liz Dean, Patricia Blenman, Rob Solomon, Tania Martin, Susie Collins, Jane Cook, Kelly Crouch, Craig Jamieson, Rebecca Keily and Shannon Drury for corporate achievement as a collegiate team in the development of stakeholder relationships and delivery of outcomes.

**Country of Origin Labelling Team** comprising John Taylor, John Davies, Rainer Reuss, Michael Dack, Lydia Buchtmann, Tracey Cridge, John Fladun, Vicki Pow,

Cathie Humphries, Robyn Rowntree and Andrea Matthews for corporate achievement through targeted consultations, responses to

ministerials, media, and other government agencies, and the preparation of the Final Assessment Report.

The Chairman's Award is an annual award made to an individual or team in FSANZ who have demonstrated excellence in their approach to a project or work related activity and in recognition of outstanding achievement during the year.

### **Congratulations!**



Chairman's Award recipient, Judy Cunningham being presented with the Award by Hon Rob Knowles, FSANZ Chairman.

# Documents for Public comment

You are invited to make written submissions to FSANZ on the following Applications and Proposals, as well as the Food Standards Work Plan. These items reflect information from current Notification Circulars.

## INITIAL ASSESSMENT REPORTS

**Closing Date : 1 February 2006 (6pm Canberra time)**

- Application A540 – Steviol Glycosides as Intense Sweeteners : To approve the use of steviol glycosides (extract of the herb *Stevia rebaudiana*) in various foods

## DRAFT ASSESSMENT REPORTS

**Closing date: 25 January 2006 (6pm Canberra time)**

- Proposal P291– Review of Novel Food Standard: To review Standard 1.5.1 in accordance with policy guidance from the Ministerial Council.

**Closing Date: 1 February 2006 (6pm Canberra time)**

- Application A519 – Lipase from *Penicillium roquefortii* as a Processing Aid (Enzyme): To permit the use of a new microbial source for triacylglycerol lipase sourced from *Penicillium roquefortii*
- Application A546 – Tara Gum as a Food Additive: To permit the use of a new food additive in a variety of foods including dairy products, preserved fruits and vegetables, flour and bakery products, meat and fish products, and alcoholic and non-alcoholic beverages
- Application A548 – Food from Corn Rootworm-protected & Glyphosate-tolerant Corn MON 88017: To seek permission for food derived from corn genetically modified to provide resistance

to rootworm and glyphosate

- Application A561 – Phospholipase A1 as a Processing Aid (Enzyme): To seek the approval for a new enzyme produced from a genetically modified strain of *Aspergillus oryzae* for use in cheese manufacture
- Application A564 – Food derived from Insect-protected Corn Line MIR604: To seek permission for food derived from corn genetically modified to provide resistance to corn rootworm
- Application A568 – Maximum Residue Limits (July, August, September 2005)\*#
- Proposal P282 – Primary Production & Processing Standard for Poultry Meat: To develop a primary production and processing standard for poultry meat. The Standard will focus on food safety, be outcome-based, and will take into consideration the whole of the chain approach in developing measures to manage poultry meat safety

**Closing Date: 31 March 2006 extended from 22 February 2006 (6pm Canberra time)**

- Proposal P293 – Nutrition, Health & Related Claims: To implement the Ministerial Council's Policy Guideline for the development of the regulatory framework for the management of nutrition, health and related claims

Information on pre-existing endorsements should clearly be marked with the word 'Information on Endorsements' and quoting Proposal P293. This information should be clearly distinguishable and separate from submissions to the Draft Assessment Report.

Information on pre-existing claims needs to be received by **6pm (Canberra time) 22 February 2006**.



## What is FSANZ?

Food Standards Australia New Zealand (FSANZ) protects the health and safety of the people in Australia and New Zealand by maintaining a safe food supply.

We are a bi-national independent statutory authority that develops food standards for composition, labelling and contaminants, including microbiological limits, that apply to all foods produced or imported for sale in Australia and New Zealand.

In Australia, we develop food standards to cover the whole of the food supply chain – from paddock to plate – for both the food manufacturing industry and primary producers.

We work in partnership with Australia's Commonwealth, State and Territory governments and the New Zealand Government. We also seek to engage industry, consumers and public health professionals in our work.

## Contact details

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## Need assistance with the Food Standards Code?

Call the **Food Code Hotline** for information on food standards for the cost of a local call on 1300 652 166 in Australia or 0 800 441 571 in New Zealand or email [advice@foodstandards.gov.au](mailto:advice@foodstandards.gov.au).



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