



{ FOOD SURVEILLANCE }

AUSTRALIA NEW ZEALAND

FOOD STANDARDS AUSTRALIA NEW ZEALAND

Food Surveillance News – Spring 2010 Edition

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Survey of Chemical Contaminants and Residues in Espresso, Instant and Ground Coffee

In Australia, coffee consumption has increased from 2.4 kg per person in 1998-99 to 3 kg per person per year in 2007 (ABS, 2000, EarthTrends, 2007). This increase in consumption has also seen an increase in the availability of a wider range of coffee types from food service outlets, particularly cafés and restaurants. Existing data on the presence of chemical contaminants and residues in coffee available in Australia is currently limited.

To update and enhance the evidence base for coffee, Food Standards Australia New Zealand (FSANZ) commissioned the analytical survey '*Chemical contaminants and residues in espresso, instant and ground coffee*', in order to determine the concentration of a range of chemical contaminants and residues in espresso, instant and ground (plunger) coffee types. This survey focussed on metals (e.g. aluminium and zinc), contaminants such as pesticide residues and mycotoxin (e.g. OTA), as well as chemical contaminants such as acrylamide, furan and polycyclic aromatic hydrocarbons (PAHs). The survey, undertaken as part of the surveillance program in 2008, is the first FSANZ survey to study contaminants in a variety of coffee types available in Australia.

A total of 164 samples of coffee, available from food service and retail outlets in Melbourne and Sydney, were analysed as part of this survey. The samples were analysed for concentration levels of 133 chemical contaminants, including pesticide residues, in a total of 41 composite samples of cappuccino, latte, flat white, long black, short black, mocha, instant and ground (plunger) coffee (with and without milk). No samples of decaffeinated coffee were analysed as part of this survey. All samples were analysed on an 'as consumed' basis.

The results of this survey showed that for pesticides, PAHs, beryllium, mercury and ochratoxin A, there were no detectable levels identified in any of the coffee samples analysed. The survey did identify low levels of number of metals, furan and acrylamide in some of the coffee types analysed. Overall, levels of chemical contaminants identified in this survey are generally considered to be low and are consistent with those reported in other comparable surveys both in Australia and overseas.

FSANZ will be considering some of these contaminants further in the 23rd Australian Total Diet Study (ATDS), including assessing dietary exposure for these chemicals from a range of foods consumed as part of the normal diet.

References

ABS (2000) *Apparent Consumption of Foodstuffs 1997-1998 and 1998-99 cat. no. 4306.0*, Australian Bureau of Statistics, Canberra.

EarthTrends (2007) Agriculture and Food- Resource Consumption: Coffee consumption per capita. World Resources Institute. <http://earthtrends.wri.org> Accessed on 6 May 2010.

Survey of Iodine in Beverages Enriched with Seaweed

On the 24 December 2009 FSANZ issued advice for consumers not to consume Bonsoy soy milk products. This advice was provided following a cluster of nine adults aged from 29 to 47, and one child, in NSW presenting with thyroid problems. An investigation into the increase in thyroid dysfunction cases confirmed a link to consumption of Bonsoy soy beverage, with initial testing showing unusually high levels of iodine resulting from the addition of seaweed (kombu, *Laminaria* spp) during the manufacturing process. On 5 January 2010, the National Food Incident Response Protocol (the Protocol) was activated by FSANZ.

FSANZ, in consultation with Australian States and Territories, conducted a survey investigating iodine levels in other beverages enriched with seaweed available for sale. Following advice from the jurisdictions identifying beverages containing seaweed or seaweed derived products, samples were collected from a variety of retail outlets in the ACT. A total of 44 individual samples were purchased and composited prior to analysis. Each composite sample comprised of four primary samples (individual purchases). Results from this survey indicated a range of iodine concentration between 0.04 – 0.41 mg/kg at the mean for the samples analysed.

The risk assessment undertaken by FSANZ to determine any public health and safety risks is based on establishing a maximum iodine concentration that could safely be present in beverages without risk of exceeding the Upper Level (UL).

The maximum iodine concentrations detected in this survey were all below levels which would give rise to concern, and are highly unlikely to result in clinical effects.

FSANZ is currently considering whether there is any need for future amendments to the Food Standards Code, in light of this food incident.

The full report on the survey of iodine in beverages enriched with seaweed is also available on the FSANZ website at: [Survey of beverages enriched with seaweed - Food Standards Australia New Zealand](#)

For further information relating to this incident and iodine generally, please refer to the FSANZ website (www.foodstandards.gov.au).

National Coordinated Survey of Melamine in Food and Beverages

In 2008, following reports of suspected melamine adulteration of infant formula, FSANZ in conjunction with Australian States and Territories, investigated the possibility of contaminated milk powder being used in other products available in the Australian market. The national coordinated survey of melamine in food and beverages was conducted in September 2008, with the analytical results for tier 1 of the survey previously reported in the summer 2008 edition of the Food Surveillance News (FSANZ, 2008) and the second tier results reported in the autumn 2009 edition (FSANZ, 2009)

The final report on the “National Coordinated Survey of Melamine in Food and Beverages” consolidates the survey activities undertaken as part of this food incident. The full survey report is now available on the FSANZ website at:

<http://www.foodstandards.gov.au/scienceandeducation/monitoringandsurveillance/foodsurveillancenewsletter/surveyofbeveragesenr4979.cfm>.

As a result of this food incident, together with the findings of this survey and international results, eight products were withdrawn from retail sale and one product recalled. Details of the action on these products are available on the FSANZ website at:

<http://www.foodstandards.gov.au/scienceandeducation/factsheets/factsheets2008/melamineinfoodsfromchina/>.

References

FSANZ (2008) Food Surveillance News. Summer 2008 Edition.

<http://www.foodstandards.gov.au/scienceandeducation/monitoringandsurveillance/foodsurveillancenewsletter/summer2008.cfm> Accessed on 16 August 2010.

FSANZ (2009) Food Surveillance News. Autumn 2009 Edition.

<http://www.foodstandards.gov.au/scienceandeducation/monitoringandsurveillance/foodsurveillancenewsletter/autumn2009.cfm> Accessed on 16 August 2010.

FSANZ Survey of Bisphenol A in Australian Foods

Over the past few years FSANZ has become aware of increasing public health and safety concerns surrounding the presence of Bisphenol A (BPA) in food and drink that has migrated from food packaging. In response to increased consumer concerns, FSANZ commissioned an analytical survey to determine BPA levels in foods. The survey considered a range of foods and beverages available in the Australian market which are packaged in plastic or cans.

In this survey, 70 foods and drinks were analysed for BPA. Samples selected for this survey were targeted based on packaging, with a specific focus on food and beverages packaged in plastic or cans. Samples selected were intended to represent foods and beverages likely to be purchased by the general consumer.

The results of this survey found only a small number of samples with detected levels of BPA. Estimated dietary exposure to BPA shows that extremely large amounts of foods and drinks would need to be consumed to reach international safety thresholds established for BPA. This survey provides reassurance that levels and therefore dietary exposure to BPA for the Australian population are low and safe for all age groups.

The survey report on the ‘Bisphenol A in Australian Foods’ is now available on the FSANZ website

http://www.foodstandards.gov.au/_srcfiles/BPA%20paper%20October%202010%20FINAL.pdf

Food Composition – Essential Data in Epidemiological Studies of Food and Health

FSANZ continues to maintain its scientific profile and recently published a paper, *Food composition—essential data in epidemiological studies of food and health*, in the Australasian Epidemiologist Volume 17.1 in April this year. The paper highlights the importance of maintaining the food composition database with the most current Australian data.

The full journal paper can be found on the FSANZ website at:

http://www.foodstandards.gov.au/_srcfiles/epi%20studies%20AE%20April%202010.pdf

Key Foods Program – Summary Reports available

The Food Composition Program within FSANZ maintains a custom-made data management system containing information on the nutrient composition of Australian foods. FSANZ uses the data to produce reference and survey databases such as NUTTAB and AUSNUT, and to feed into FSANZ risk assessment processes. These data are also used externally for nutrition labelling, research on diet and disease, education, and to assist consumers to make healthy food choices.

In order to maintain the database with the most current information, FSANZ conducts analytical programs where specific foods and nutrients are targeted for laboratory testing.

In 2006, FSANZ developed the pilot Australian Children's Key Foods Program, based on the United States Department of Agriculture (USDA) Key Foods concept, to assist in prioritising foods for nutrient analysis.

FSANZ commissioned a second key foods program, focussing on adult food consumption, in 2008. This program anticipated the need to develop a survey database for estimating nutrient intakes of Australian adults as part of a future National Nutrition Survey (NNS).

Summary reports containing details of the key foods approach, food sample lists, results and key findings of both the 2006 and 2008 analyses are now available on the FSANZ website.

2006 Key Foods Program Report:

<http://www.foodstandards.gov.au/srcfiles/2006%20KFP%20Report.pdf>

2008 Key Foods Program Report:

<http://www.foodstandards.gov.au/srcfiles/2008%20KFP%20Report.pdf>

FSANZ attends the 43rd Annual AIFST Convention

FSANZ staff attended the 43rd Annual Australian Institute of Food Science and Technology Incorporated (AIFST) Convention, held at the Sebel Albert Park in Melbourne from 25-28 July 2010. The theme of this year's Convention was 'Body, Mind, Passion', which summarises all aspects of the food science and technology profession.

The purpose of the AIFST convention is to provide a forum for representatives from academia, industry, government agencies and laboratories to come together to exchange knowledge and ideas, to keep abreast of developments in research, food processing techniques and applications and the current trends in the food industry.

A variety of topics were covered over the course of the convention, including regulation for a safer food supply, emerging trends in food microbiology and protecting the integrity of the Australian food supply chain to name a few.

Overall, the convention was successful in providing a comprehensive overview of the current state of the food industry as well as looking towards the future. It also provided a valuable opportunity for FSANZ representatives to liaise with academia, industry, analytical laboratories and other government agencies.

Current Surveillance Activities in New Zealand

The New Zealand Food Safety Authority (NZFSA) has published the results of the Food Residue Surveillance Program (FRSP) which investigated levels of chemical residues in locally-produced and imported fresh unwashed produce. The 2010 program targeted crops prone to exceeding the maximum residue limit (MRL) for agricultural chemicals, such as: bananas, bok choy, broccoli, cucumbers, grapes, nectarines, oranges and wheat. Overall, the NZFSA found no health or food safety concerns from these crops. However, 10 of the 23 Bok choy samples were found to contain the fungicide chlorothalonil, or the insecticide thiamethoxam, over the MRL. Further investigation found that growers were classifying bok choy as a 'brassica', when bok choy should be classified as a 'leafy vegetable' for the purposes of residue monitoring. While the NZFSA safety assessment concluded that an average-sized 70 kg adult could consume 1.7 kgs of bok choy daily for a lifetime with no adverse health effects, NZFSA are continuing to work with growers to inform them of the correct limits of agricultural chemicals for bok choy. Further information can be found at: <http://www.nzfsa.govt.nz/publications/media-releases/2010/2010-07-26-frsp-results.htm>

The NZFSA has also developed a *Salmonella* Risk Management Strategy in an effort to reduce and prevent the frequency of *Salmonella* infections. As part of the strategy, NZFSA has utilised ten years (2000-09) of *salmonellosis* notification data and reported *salmonellosis* outbreaks, to study the contributing factors of human salmonellosis. The study compared salmonellosis with other enteric diseases for nine risk factors. Risk factor analysis compared cases of *Salmonellosis* with other enteric disease investigated factors including overseas travel, consumption of food from food premise, consumption of untreated drinking water and contact with sick animals. This analysis found *Salmonella* infections in New Zealand are commonly foodborne. The attribution study also analysed the prevalence of *Salmonella* serotypes over the 10 years, including case-case analyses based on these serotypes to quantify the proportion of *Salmonella* genotypes (particularly non-typhoid salmonellosis) attributable to specific foods. The data did not allow quantitative attribution of proportions of non-typhoid salmonellosis to specific foods.

<http://www.nzfsa.govt.nz/science/research-projects/final-sis-salmonellosis-attribution-epidemiological-html.htm> & <http://www.nzfsa.govt.nz/science/research-projects/FW10008-Salmonella-attribution.pdf>

FSANZ Encourages International Stakeholder Relations

Over the past couple of months FSANZ has hosted a number of international visitors including the Food Safety Commission of Japan, the Saudi Food & Drug Administration and the China-Australia Health and HIV/AIDS Facility (CAHHF). In addition, FSANZ regularly provides presentations to international visitors at the Department of Agriculture, Fisheries and Forestry (DAFF).

31 August – 2 September - China-Australia Health and HIV/AIDS Facility (CAHHF) delegation visit

Fourteen visitors representing the CAHHF project, led by Professor Junshi Chen from the National Institute of Nutrition and Food Safety, Chinese Centre for Disease Control and Prevention, Ministry of Health visited FSANZ for the purpose of gaining greater understanding of the Australian Government's food regulatory framework including food safety risk analysis, food surveillance and the standards setting process. The CAHHF project is an AusAid funded program which aims to improve China's health systems. FSANZ will be the Australian cooperating organisation to implement this activity and to provide ongoing input into this project to improve China's food safety risk assessment and standards system.

30 July - Saudi Food & Drug Administration, Kingdom of Saudi Arabia

Dr Mohammed AL Kanhal, President and Dr Ibrahim Alshowaier, Advisor from the Saudi Food & Drug Administration met with FSANZ staff in July. The purpose of the visit was to exchange information and explore opportunities for future liaison, and possible collaborations in relation to information sharing and food safety training.

27 July - Food Safety Commission Japan

During a previous visit to FSANZ, in April 2010, the Food Safety Commission of Japan (FSC) initiated the development of a Memorandum of Cooperation between FSANZ and FSC Japan. Dr Takeshi Mikami, Deputy Chairperson, Dr Tatsuhiro Isogai, Deputy Director, Mr Hirotaka Kumada, Scientific Officer, Dr Ruriko Nakao, Technical Counsellor, conducted a follow up visit to FSANZ in order to sign the Memorandum of Cooperation. This will enable greater cooperation and information sharing between the two agencies, particularly on food safety risk assessment issues.

21 – 22 June - Cambodian Study Tour

The Asian Development Bank (ADB) sponsored a Cambodian study tour to Australia, to provide senior Cambodian Government Officials the opportunity to learn and understand the broader aspects of the Australian Food Regulatory System, the Australian Standards Setting Process, Australia's National Food Incident Response Protocol and related food recall process, relevant food surveillance and monitoring practices and the FSANZ Risk Analysis Framework. Members of the delegation included: Mr Lim Rathanak, Deputy Director of the Department of Drug and Food, Ministry of Health; Mr Suon Sothoeun, Ministry of Agriculture, Forestry and Fisheries; Mr Dim Theng, Ministry of Commerce; Mr Soem Nara, Deputy Director General, Ministry of Industry, Mines and Energy.

21 – 22 June - Korean Government Officials, hosted by DAFF

The delegation of Korean food and agriculture officials visited Australia on a food safety study mission. The purpose of the visit was to gain greater understanding of the broader aspects of the Australian Food Regulatory System, the Australian Standards Setting Process, FSANZ Risk Analysis Framework, Australia's National Food Incident Response Protocol and related food recall process. FSANZ staff members travelled to DAFF to present and discuss these topics with the visiting delegation.

A Snapshot of Global Food Surveillance Activities

Surveillance and monitoring programs gather a range of data and information on food safety issues which is commonly used by food regulatory agencies. To keep informed of the emerging issues abroad, FSANZ monitors results of global food surveillance programs and their publications. This assists in the early identification of potential hazards in food which may present a risk to public health and safety in Australia. A summary of a number of recent surveillance activities and published reports by international food regulatory agencies are listed below.

United Kingdom

The Northern Ireland Strategic Committee on Food Surveillance recently published a report of the 2008 sampling activity in Northern Ireland. The data collected in this study informs the Food Surveillance System, United Kingdom (FSS UK) database. The study sampled a total of 9314 foods to assess compliance with food microbiological; compositional; and labelling standards. Key findings of the microbiological sampling indicated that 29% of samples (n=6236) failed to meet the required microbiological standards, though not to levels that would be harmful to health. Meat and meat products were the most common food type sampled for microbiological analysis, where 7% of the meat and meat product samples had high bacteria counts suggesting products were subjected to temperature abuse such as poor temperature control through the distribution chain.

A total of 3078 foods were sampled and tested for chemical composition and labelling. Of these, 50% of food samples failed to comply with compositional and labelling legislative standards, this included a number of minor labelling errors which are reported as 'failures'. Meat and meat products, bakery products and cereals, and prepared dishes formed a significant proportion of foods sampled for chemical composition and labelling and represented the majority of sample failures. Labelling errors included unsatisfactory ingredient lists, improper naming or description of products and quantitative ingredient declaration regulations. These results were consistent with sampling results from 2007.

Several recommendations to improve food safety compliance were made, including: further investigation to better define why specific food types fail microbiological tests; identification of seasonal trends in microbiological levels; and enhancing food sample coding to facilitate a more detailed evaluation of food sample results. Further information can be found at:

<http://www.food.gov.uk/news/newsarchive/2010/jul/niscfssr> or in the full report at <http://www.food.gov.uk/multimedia/pdfs/foodsamplingni2008.pdf>

Europe

The European Food Safety Authority (EFSA) has published a summary of acrylamide levels in various foods sampled in 2008. The report is the second in a series of three EFSA reports (covering 2007, 2008 and 2009 respectively) aiming to identify whether voluntary measures of the food industry have successfully reduced acrylamide levels in foods. Over 3400 results were reported by 22 European Union Member States and Norway. Foods sampled included: french fries; potato crisps; potato products for home cooking; bread; breakfast cereals; biscuits; roasted coffee; baby food (packaged in jars); and processed cereal-based baby foods. Overall, levels of acrylamide were lower in 2008 than 2007, with the exception of potato crisps, instant coffee and substitute coffee, which had higher levels of acrylamide (<http://www.efsa.europa.eu/en/press/news/datex100518.htm>). FSANZ is planning to collect data on acrylamide levels in Australian foods as part of the 24th ATDS.

EFSA has also recently collected analytical data to update the monitoring of levels of furan found in food. Seventeen member states and Norway submitted analytical data for a total of 4186 food samples, collected and tested from 2004-2009. The results indicate that furan occurs in a variety of heat-treated foods, including coffee, canned products, and baby food (packaged in jars). Coffee categories showed the highest furan content in comparison to the other food groups with a maximum value, 6,900 µg/kg, in roasted ground coffee. The mean values in non-coffee food categories ranged between 3.2 µg/kg in infant formula to 40 µg/kg in 'baby food' categories. The highest maximum concentrations for the non-coffee categories were found in 'baby food' and 'soups' at 224 µg/kg and 225 µg/kg respectively. For further information see <http://www.efsa.europa.eu/en/scdocs/scdoc/1702.htm>

EFSA's Data Collection and Exposure unit (DATEX) has produced a report on the levels of non dioxin-like polychlorinated biphenyls (PCBs) in food and animal feed. The report is based on results from 11214 food samples and 1349 feed samples collected from 18 European Union Member States, Iceland and Norway between 1999 and 2008. The highest contamination levels were found in several fish and fish product samples followed by animal products (raw milk, dairy products, eggs and egg products). The lowest levels were found in fruit and vegetables. Similarly, the highest levels of contamination were reported in animal feed containing fish derived products, such as fish oil. For further information see <http://www.efsa.europa.eu/en/press/news/datex100730.htm>

Global Perspective on Food-borne Related Illnesses: Recent Outbreaks and Investigations of *Salmonella* Strains

FSANZ also regularly monitors global food safety and regulatory information, informing interested stakeholders through the Monitoring of Emerging Issues newsletter. Monitoring food safety issues globally enables FSANZ to identify potential trends in food safety and food borne outbreaks. Several countries have recently experienced outbreaks of food borne illness from various strains of *Salmonella*. A snapshot of the several unrelated outbreaks in the United States of America (USA) and France is provided below.

Since March 2010, several multistate outbreaks of different *Salmonella* strains in a variety of foods, have occurred in the USA. Between April and June 2010, 37 individuals across 18 states experienced *Salmonella* Chester infections linked to the consumption of a frozen (entrée) meal product (<http://www.cdc.gov/salmonella/chester/index.html>).

From March to June, 44 consumers across 11 states in the USA were infected with *Salmonella* Newport. During investigation of the outbreak, interviews with case-patients revealed that the majority had consumed raw alfalfa sprouts at restaurants, or had purchased raw alfalfa sprouts at retail stores. Through trace-back analysis, the affected products were linked to a single sprout processor, who voluntarily recalled the affected alfalfa sprouts (<http://www.cdc.gov/salmonella/newport/index.html>).

Also in June 2010, outbreaks of two rare types of *Salmonella* strains, Hartford and Baildon occurred. As of early August, a total of 75 individuals across 15 states in the USA were infected with *Salmonella* Hartford, and 80 individuals across 15 states have been infected with *Salmonella* Baildon. Extensive investigations by the Centres for Disease Control and Prevention (CDC) and the food safety regulatory agencies, the US Food and Drug Administration (USFDA) and the US Department of Agriculture's Food Safety and Inspection Service (USDA/FSIS) associated both outbreaks with consumption of Mexican style fast food. The number of confirmed cases in both outbreaks peaked in June and neither outbreak appears to be ongoing, indicating no continued risk of infection from this source. (<http://www.cdc.gov/salmonella/baildon-hartford/index.html>).

France recently experienced an outbreak of infection with *Salmonella enterica* subsp. *enterica* serotype 4,12:i:- (pronounced 'four twelve eye minus'). The French Institute of Public Health Surveillance (InVS) was alerted to the outbreak by the National Reference Centre for *Salmonella* when a cluster of six cases of *Salmonella* 4,12:i:-, was identified in the area of Limoges, France. Investigations had identified 110 cases by early June, as well as highlighting a nationwide increase of this specific serotype in comparison to 2009 and 2008. Surveillance data indicates that prevalence of this serotype in food-borne infections has greatly increased over the past decade. Epidemiological investigations linked the outbreak strain to a dried pork sausage product. The French Food Safety Agency (AFSSA) had also indicated that this variant had been identified in a variety of food-stuffs, but more frequently in pork delicatessen. (<http://www.eurosurveillance.org/ViewArticle.aspx?ArticleId=19592>)

Keeping an Eye on Food Recalls

Food identified as a risk to public health and safety is recalled. Recalls are normally triggered by consumer complaints, company testing or government testing. FSANZ is the coordinating agency for all food recalls in Australia and the NZFSA is the responsible authority in New Zealand.

For further information on food recalls in Australia please refer to the FSANZ website (<http://www.foodstandards.gov.au/consumerinformation/foodrecalls/>).

For further information on food recalls in New Zealand please refer to the New Zealand Food Safety Authority (NZFSA) website (<http://www.nzfsa.govt.nz/recalls/consumers.htm>).

Food recalls over the months of June to August 2010 are outlined in Table 1.

Table 1: Summary of food recalls in Australia and New Zealand from June to August 2010

Australia*					
Date Notified to FSANZ	Recall initiated by	Reason for recall	States affected	Product description	Product affected
23 August	KAGRO Pty Ltd	Labelling – undeclared allergen (peanut).	NSW	80 g Plastic packets. Date marking 2011.02.13.	땅콩강정 translation: Orion Cracker (Gangjung) – Korean snack (peanut)
19 August	Sunfield Australia Pty Ltd	Labelling – undeclared allergen (egg).	NSW	550 g cakes in plastic heat sealed bags. All use by dates up to and including 20.10.10.	<ul style="list-style-type: none"> • Sunfield Madeira Bar • Sunfield Banana Bar • Sunfield Chocolate Bar • Sunfield Orange & Poppy Seed Bar • Sunfield Carrot Bar • Sunfield Date Bar • Sunfield Blueberry Bar • Sunfield Sultana Bar
6 August	Cottage Cheese Farm	Processing fault - inadequate pasteurisation of milk.	VIC	Cottage Cheese Farm Cheeses.	<ul style="list-style-type: none"> • Shredded Mozzarella (bags). All use by dates from 31 May to 01 Sept 2010 • Mozzarella (blocks or logs). All use by dates from 31 May to 01 Sept 2010 • Grated Parmigiano (bags). All use by dates from 31 May to 01 Sept 2010 • Shredded Parmigiano (bags). All use by dates from 31 May to 01 Sept 2010 • Bocconcini (tub or pail). All use by dates from 29 May to 30 Aug 2010 • Cherry Bocconcini (tub or pail). All use by dates from 29 May to 30 Aug 2010 • Fior Di Latte (tub or pail). All use by dates from 29 May to 30 Aug 2010 • Pecorino Romano (3Kg Wheels). All dates of manufacture from 01 May to 02 Aug 2010 • Full Cream Fetta (pails). All dates of manufacture from 01 May to 02 Aug 2010 • Goats Fetta (pails). All dates of manufacture from 01 May to 02 Aug 2010 • Haloumi (pails and glass jars). All dates of manufacture from 01 May to 02 Aug 2010 • Caprino (bags). All dates

					<p>of manufacture from 01 May to 02 Aug 2010</p> <ul style="list-style-type: none"> • Casa Cavalla (bag). All dates of manufacture from 01 May to 02 Aug 2010
4 August	Maggie Beer Products	Microbial – <i>Clostridium perfringens</i> .	ACT, NSW, QLD, SA, TAS, VIC and WA	500 ml pouches. Best Before 03 Jun 2011.	Maggie Beer Chicken Stock
27 July	Hunsa smallgoods	Retraction of food recall due to laboratory error, product does not contain <i>Salmonella</i> .	WA Perth metro only	225 g plastic wrapped. Use by 26 Aug 2010.	Hunsa Cacciatore Hot
13 July	Nan Fong Trading Company	Processing fault – fermentation due to high yeast levels.	VIC	200 ml glass bottle. Best Before 15 May 2011.	Saigon Fish Sauce
2 July	Kylie (Australia) Pty Ltd	Labelling – undeclared allergen (dairy).	NSW, ACT, QLD, VIC, SA, NT and WA	Cardboard box. All Best Before dates up to and including 21 Feb 2012.	<ul style="list-style-type: none"> • Pacific West Beer Battered Fish Cocktails – 1.2 Kg • Pacific West Beer Battered Fish Cocktails n Chips – 1.25 Kg • Pacific West Beer Battered Fish Fillets – 1.2 Kg • Pacific West Flathead Fillets in Beer Batter – 1.2 Kg
1 July	Azzura Gelati	Labelling - undeclared allergen (dairy).	WA	1.5 L Food grade cardboard box. Best Before Feb 2011 and Jun 2011.	Azzura Sorbet – Strawberry, Mango, Lemon and Blueberry flavours
30 June	George Weston Foods Limited (GWF)	Foreign matter – small metal fragments.	QLD and Northern NSW	Plastic overwrap, Pk 6. Crumpets.	<ul style="list-style-type: none"> • Golden® Crumpets, Round, 300g, SW1 or SW2 Use By 29 Jun, 30 Jun and 1 Jul 2010 • Golden® Crumpets, Wholemeal, 300g, SW1 or SW2 Use By 1 Jul 2010 • Golden® Crumpet Breaks, 425 g, Use By 29 Jun, 30 Jun, and 1 Jul 2010 • Coles Bakery Crumpets, 300 g, SW1 or SW2 Use By 29 Jun 2010 • Coles Bakery Crumpet Snaps, 425 g, Use By 29 Jun 2010 • Best Buy Crumpets Round, 300 g, SW1 or SW2 Use By 29 Jun 2010 • Woolworths Crumpet Round, 300 g, SW1 or SW2 Use By 29 Jun 2010 • Baker's Life Crumpets, 300 g, SW1 or SW2 Use

					By 29 Jun 2010
17 June	Solomon Kosher Butcher	Foreign matter – natural rubber latex.	VIC	All weights, not pre-packaged. Purchased on 16 or 17 Jun 2010.	Solomon Kosher Butcher Premium beef mince Diet beef mince
17 June	Roma Food Products	Labelling – undeclared allergen (gluten).	QLD, NSW, TAS, WA, SA, and VIC. Also distributed internationally to NZ, Indonesia, USA and UK.	200 g Plastic pouches, resealable. Best Before 31 Oct 2011.	Orgran Gluten Free Molasses Licorice
16 June	Jacobs Well Egg Farm	Microbial – <i>Salmonella</i> .	South East QLD	All sizes and Best Before dates.	Jacobs Well Egg Farm Cage Eggs
11 June	Madelaine Confectionary Pty Ltd	Foreign matter – metal pieces.	Nationally	140 g, plastic jar. Best Before 20 April 2012.	<ul style="list-style-type: none"> • Madelaine Gummy Baby Crocodiles • Madelaine Gummy Day Old Chicks • Madelaine Gummy Coral Fish

* For all recalls customers were asked to return products to place of purchase/ retailer for a full refund.

New Zealand*

Date notified to NZFSA	Recall initiated by	Reason for recall	Regions affected	Product description	Product affected
20 July	Cerebos Gregg's Limited	Foreign matter – small metal fragments.	North Island	575 g block pack/ carton. Best Before 25 June 2011.	Gregg's Rich Steak Sauce
18 June	Crombie & Price Ltd	Labelling – undeclared allergen (gluten).	Nationally	200 g plastic package. Best Before 31 Oct 2011.	Orgran Gluten Free Molasses Licorice
1 June	Bluebird Foods Ltd	Labelling – undeclared allergens (milk, soy and gluten).	Nationally	150 g bag. Best Before 25 Aug 2010.	Bluebird Light Plus Sea Salt Potato Chips

* For all recalls customers were asked to return products to place of purchase/ retailer for a full refund.