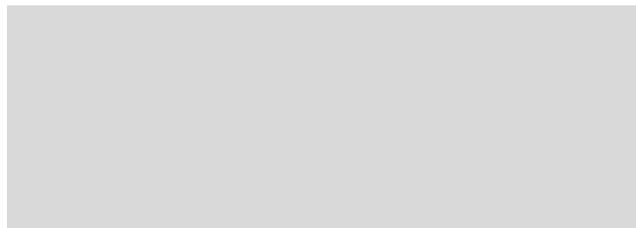


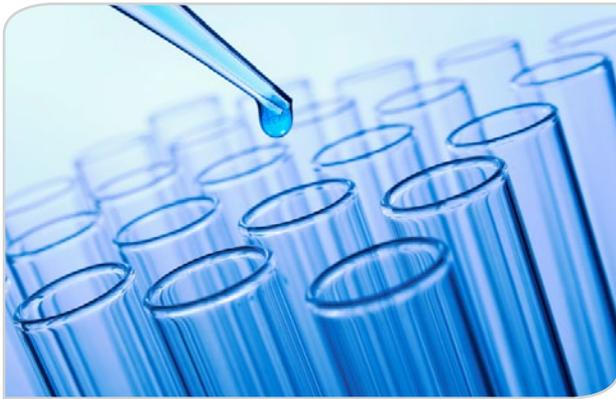
Food Surveillance News

Autumn edition 2011



In this edition:





FSANZ Panel of Analytical Laboratories

Food Standards Australia New Zealand (FSANZ) has established a panel of analytical laboratories to enhance our ability to get information and quickly respond to protect public health and safety when analytical testing is required. The panel will be particularly useful when analytical data is required quickly during a food incident, to assist in informing the risk assessment process and subsequent risk management decisions.

A request for tender was advertised on AusTender, the FSANZ website and via the Food Surveillance Network in June 2010. In total, 11 laboratories submitted a tender. FSANZ evaluated each tender against criteria outlined in the request for tender. The successful laboratories are:

- Advanced Analytical Australia
- National Measurement Institute
- Symbio Alliance
- Hill Laboratories
- Institute of Environmental Science and Research (ESR)

The panel has an initial term of five years (which commenced in January 2011), with the option of extending for a period of three years. While these laboratories have been selected for inclusion on the panel, this does not preclude other laboratories conducting analytical services for FSANZ.



Survey of GM ingredients in soy-based infant formula

In October 2010, Food Standards Australia New Zealand (FSANZ) conducted a small survey of a soy-based infant formula for genetically modified (GM) components. This was in response to consumer concerns, media reports and testing undertaken by Greenpeace which suggested that GM ingredients had been found in soy-based infant formula, which were not labelled as containing GM components.

For the survey, six samples of a major brand of soy-based infant formula were purchased from a number of supermarkets. Of these six samples, different batch codes and use-by dates were selected. Two independent laboratories (both accredited for GM DNA commonly used in GM plants) analysed the samples using similar testing methodology. One laboratory reported detections of GM DNA at very low levels (0.1-0.2%), the other laboratory did not detect GM DNA in any of the six samples.

As the lowest level of GM DNA that could be measured with accuracy was 0.05%, the results do not allow for any firm conclusions to be drawn. However, it was found that the detected levels were all below the 1% threshold for mandatory labelling of an approved GM that is present unintentionally in food (as per Standard 1.5.2 of the *Australian New Zealand Food Standards Code*).

The full survey report was published in February 2011 and is available [here](#).



South Australian Department of Health surveys

The Food Policy and Programs Branch at the South Australian Department of Health (SA Health) conducts sampling surveys of various foods that are of public health concern, or to gauge the level of product compliance with compositional and labelling requirements of the *Australia New Zealand Food Standards Code*.

Three recent surveys completed by the South Australian Department of Health include:

- lactose free products
- nitrate and nitrite levels in cured meats and
- packaged salad vegetables.

The findings of each survey are described below.

Lactose free products

The survey on lactose free products measured the lactose and galactose levels in products for retail sale in South Australia claiming to be lactose free, low lactose and/or dairy free. Samples were sent to the National Measurement Institute (NMI) in Melbourne for analysis. Samples were analysed for lactose and galactose levels by High Performance Liquid Chromatography (HPLC) in milligrams per kilogram (mg/kg). The samples were assessed for compliance with the requirements of Standard 1.2.8 – *Nutritional Information Requirements* of the Code. In addition, samples were also reviewed for compliance with general labelling requirements as set out in Part 1.2 of the Code.

A total of 50 samples were tested, all of which made a nutrition claim indicating that the product was free from lactose, low in lactose or dairy free. Products included milk and dairy based products, cheese, chocolate, cake, biscuits, yoghurt, cereal based products and desserts.

The results of the survey found that all samples with a nutrition claim relating to the product being free from lactose (40% of samples) were confirmed to have no detectable lactose by laboratory analysis. All samples with a nutrition claim relating to the product being free from dairy (60% of samples) were also confirmed to have no detectable lactose by laboratory analysis. These results indicated an exceptional level of compliance with subclause 15(2) of Standard 1.2.8 of the Code.

There was some failure in compliance with subclause 15(4) of Standard 1.2.8. Four samples failed to identify the lactose and galactose content and another three samples failed to identify the galactose content on the Nutrition Information Panels of the products.

Two further samples were assessed as being non-compliant with Standard 1.2.2 of the Code; as one did not properly identify the type of food and the other did not include sufficient manufacturer's details on the label.

Following the survey, SA Health followed up with the relevant interstate and New Zealand authorities advising of the non-compliance issues detected by the survey in products produced in their jurisdiction. One of the non-compliant products was produced by a South Australian business which was contacted by SA Health, and promptly rectified the issue providing evidence of the labelling changes.

In conclusion, fifty lactose free product samples were analysed for lactose and galactose levels and reviewed for compliance with general labelling requirements as set out in the Code. The survey indicated a 100% compliance with claims relating to lactose free products and 82% compliance with labelling requirements.

The full survey report, including detailed results, is published in the SA Health Food Act Report 2008/2009 and is available on the [SA Health food safety website](#)

References

Lactose.com.au (2010) Lactose.com.au: The Premier Lactose Intolerant Website in Australia. <http://www.lactose.com.au/>. Accessed 9 March 2011

National Institute of Diabetes and Digestive and Kidney Diseases (NIDDK), National Institutes of Health (2009) National Digestive Diseases Information Clearinghouse: Lactose Intolerance. <http://www.digestive.niddk.nih.gov/ddiseases/pubs/lactoseintolerance/>. Accessed 9 March 2011

Nitrate and nitrite levels in cured meats

The survey aimed to determine the compliance rate of cured meat products available for retail sale in South Australia with maximum permitted levels of nitrate and nitrite set out in Standard 1.3.1- *Food Additives*, of the Code.

Samples were sent to the NMI in Melbourne for analysis. Samples were analysed for nitrate and nitrite levels by Ion Chromatography, reported in milligrams per kilogram (mg/kg). In addition, samples were also reviewed for compliance with general labelling requirements as set out in Part 1.2 – *Labelling and other Information Requirements* of the Code. A total of 51 samples were tested, capturing as many different styles of cured meat as possible. This included a range of cured, dried, and slow dried meats; canned cured meat; processed comminuted meat, poultry and game products; and fermented, uncooked processed comminuted meat products from various supermarkets and delicatessens.

The results of the survey found that only two of the 51 samples exceeded the permitted nitrate/nitrite levels, indicating a good level of compliance with Standard 1.3.1. In terms of labelling compliance, there was only one sample with a labelling error. Otherwise, this result was considered a high level of compliance with the labelling requirements set out in Part 1.2 of the Code.

Following the survey SA Health advised the relevant jurisdictions of the two non-compliant food products. A copy of the test results and information relating to the products were submitted for further investigation and response. Follow-up sampling of the food products that had breached the standards were conducted by the interstate authority

which showed no further breach of the standard. A warning letter was sent to the food business in South Australia with incorrect labelling, advising of the error and providing them with photographic substantiation. The error was identified as an oversight and the issue rectified promptly, with evidence provided to SA Health of the modifications.

In conclusion, 51 cured meat samples were analysed for nitrate and nitrite levels and reviewed for general labelling compliance. The survey indicated a high level of compliance with both the allowable levels of nitrate/nitrite and labelling requirements.

The full survey report, including detailed results, is published in the SA Health Food Act Report 2008/2009. This report is available [here](#).

References

Hardisson A, Gonzalez Padro'n A, Fri'as I, Reguerra JI (1996) The evaluation of the content of nitrates and nitrite in food products for infants. *Journal of Food Composition and Analysis* 9: 13–17

Honikel KO (2008) The use and control of nitrate and nitrite for the processing of meat products. *Journal of Meat Science* 78: 68–76

Marco A, Navarro JL, Flores M (2006) The influence of nitrite and nitrate on microbial, chemical and sensory parameters of slow dry fermented sausage. *Journal of Meat Science* 73(4):660–673

McKnight GM, Duncan CW, Leifertz C, Golden, MH (1999) Dietary nitrate in man: friend or foe? *British Journal of Nutrition* 81: 349–358

Sebranek JG, Bacus JN (2007) Cured meat products without direct addition of nitrate or nitrite: what are the issues? *Journal of Meat Science* 77(1):136–147

Packaged salad vegetables

The survey of packaged salad vegetables was instigated as a snap-shot survey with the aim of establishing the microbiological status of modified atmosphere packaged (MAP) salad vegetables sold at the retail level in South Australia. This survey measured the presence of *Escherichia coli* (*E.coli*) spp., *Listeria* spp., *Salmonella* spp. and coliforms. The analysis was conducted by the IMVS Food and Environmental Laboratory in Adelaide.

While there are no specific microbiological limits set out for raw vegetables in the Code,

it does require that food for sale be safe for human consumption. As such, the results of the microbiological testing were compared with the FSANZ 'Guidelines for the microbiological examination of ready-to-eat foods (2001)'.

In total 50 samples of pre-packaged salads were collected including lettuce, rocket and other leafy salad vegetables. Most products were packaged in plastic, gas-flushed transparent bags, while approximately five samples were packaged in plastic tubs with clear plastic covers. Twenty-five samples were collected from large retail supermarkets which brand products under their own name, seven samples were collected from wholesalers, and the remaining 18 samples were collected from smaller retail shops. Ten samples were gathered each week and sampling was conducted over a five week period. Samples were refrigerated on purchase and delivered cold to the IMVS testing laboratory.

The results of this study found that in all, nine manufacturers were sampled and a total of 50 different salad vegetables and salad mixed vegetables were analysed. Approximately 50% of the products had labelling advice instructing the purchaser to wash the vegetables before consuming. No such instructions were given on the remaining products, however some did have labelling advice that the product was washed before packaging.

The survey did not identify the presence of pathogenic organisms in any samples. All samples had below detectable levels of *E.coli* and *Salmonella* spp. Eighteen samples tested positive for the presence of coliforms however, only six had levels indicative of poor hygiene practices or washing of the product during packaging. One of the samples tested positive for the presence of *Listeria seeligeri* while another tested positive to *Listeria welshimeri*. These types of *Listeria* spp. are not considered to be pathogenic and, therefore, not a risk to public health.

After the survey, letters were sent to the five manufacturers who packaged the vegetables with high levels of coliforms advising them to review the effectiveness of their processing methods. A copy of the test result was attached to each letter.

In conclusion, this survey on the microbiological status of MAP salad vegetables sold in South Australia showed a high level of compliance with the 'Guidelines for the microbiological examination of ready-to-eat foods'.

The full survey report, including detailed results, is published in the SA Health Food Act Report 2008/2009. This report is available on the [SA Health food safety website](#).

References

Food Standards Australia New Zealand (2001) Guidelines for the microbiological examination of ready-to-eat foods. Food Standards Australia New Zealand, Canberra. <http://www.foodstandards.gov.au/scienceandeducation/publications/guidelinesformicrobi1306.cfm>. Accessed 26 October 2010



Microbiological surveillance of cut ready to eat fruit

The Victorian Food Act 1984 specifies that councils should regularly sample foods retailed or manufactured in their local areas as part of their food safety activities. Such sampling contributes to the safety of consumers in Victoria by allowing councils to identify microbiological or chemical hazards and take steps to address them.

This survey examined the microbiological status of cut, ready-to-eat fruit as supplied by small businesses and supermarkets in the Eastern metropolitan region of Melbourne. The lead jurisdiction for the survey was the Eastern Regional Food Surveillance Group of the Victorian Department of Health, Food Safety & Regulation Unit. The survey included samples from the Cities of Boroondara, Knox,

Manningham, Monash, Maroondah and Whitehorse and the Shire of Yarra Ranges.

A total of 218 samples of ready-to-eat cut fruit or vegetables were submitted for analysis as part of this survey. Samples were processed by analysts authorised under the Victorian Food Act 1984, and the three laboratories are NATA accredited for the testing methods.

Analyses included:

- Enterobacteriaceae¹
- *Escherichia coli* (as an indicator of poor hygiene of preparation)
- *Salmonella* spp.² (92% of samples)
- *Listeria* spp.²
- Coagulase positive *Staphylococci* (92% of samples) (as an indicator of poor food handling practices).

Of the 218 samples included in the survey (where the type of business was provided) 62% were purchased from specific fruit and vegetable businesses; 34% were purchased from supermarkets in the Eastern region, and the remaining samples were purchased from juice bars or cafés.

The major fruit types sampled were cut watermelon, cantaloupe, pineapple, honeydew melon and papaya/paw paw.

The results of the survey found that all samples were negative for *Salmonella* spp., *Listeria monocytogenes*, and Coagulase positive for *Staphylococci*. *Listeria* spp. were isolated from three samples (1.5%). *E. coli* levels on the fruit were generally very low. Four samples, however, had unsatisfactory levels of *E. coli*. Enterobacteriaceae testing was included (see footnote number 1) and provided some interesting information. Results varied considerably with one quarter of all samples demonstrating very low levels of these organisms, while other samples had very high levels of these organisms.

After the survey, where results obtained indicated potential problems with hygienic practices, local government environmental health officers returned to the premises to

initiate clean up according to departmental guidelines.

In conclusion, the results of this survey suggest that there is a low incidence of pathogens on cut fruit that is prepared for sale in fruit and vegetable shops, supermarkets and juice bars in the Eastern region of Melbourne. The data, however, suggest that improvement in hygienic cutting and handling of the fruit is possible in some premises. Improved hygiene practices are recommended to improve the safety of these foods, including attention to the washing of cutting and slicing equipment; storing cut fruit under refrigeration or in cool rooms; and/or application of the 2 hour/ 4 hour rule (FSANZ 2001) for ready-to-eat cut fruit consistent with other potentially hazardous foods.

While Australia has had reported outbreaks of foodborne illnesses associated with fruit, these outbreaks have been relatively rare, particularly when compared with the situation in USA. It is not always possible, though, to link foodborne illness to fresh produce such as cut fruit, so definitive associations between disease outbreaks or cases, and fresh fruit are very rare.

As the cut fruit surface can be readily contaminated by slicing and the exposed surfaces of the fruit support the growth of pathogenic microorganisms, fresh fruit should be treated with care to avoid cross contamination of knives and cutting surfaces, food handlers should observe good hygienic practices when preparing or displaying cut fruit, and products should be kept at cool temperatures and/or the 2 hour/4 hour rule applied these products.

References

Bowen A, Fry A, Richards G, Beauchat L (2006) Review article: infections associated with cantaloupe consumption: a public health concern. *Epidemiology and Infection* 134:675-685

Food Standards Australia New Zealand (2001) Guidelines for the microbiological examination of ready-to-eat foods. Food Standards Australia New Zealand, Canberra. <http://www.foodstandards.gov.au/scienceandeducation/publications/guidelinesformicrobi1306.cfm>. Accessed 17 December 2010

1. It is acknowledged that the 'Guidelines for the Microbiological Examination of Ready-to-Eat Foods' (December 2001) specifically states that Enterobacteriaceae testing is "not applicable to fresh fruits and vegetables or foods containing these". However, as the regional group initiated this survey in part as an assessment of the hygiene of production of these foods, it was decided to include this testing parameter.

2. Testing for these potential pathogens was included in response to local issues at the time of sampling.

Food Standards Australia New Zealand, Safe Food Australia (2001) A guide to the food safety standards, 2nd edition. Food Standards Australia New Zealand, Canberra. <http://www.foodstandards.gov.au/scienceandeducation/publications/safefoodaustralia2nd519.cfm>. Accessed 17 December 2010

Gibbs R, Pingault N, Mazzucchelli T, O'Reilly L, MacKenzie B, Green J, Mogyorosy R, Stafford R, Bell R, Hiley L, Fullerton K, van Buynder P (2009) An outbreak of Salmonella enterica Serotype Litchfield infection in Australia linked to consumption of contaminated papaya. *Journal of Food Protection* 72(5):1094-1098

International Commission on Microbiological Specifications of Foods (2005) Fruits and fruit products. In Roberts TA, et al (eds) *Microorganisms in Foods 6: Microbial ecology of food commodities*. Kluwer Academic/Plenum Publishers, New York, p. 326 - 358

Munnoch SA, Ward K, Sheridan S, Fitzsimmons GJ, Shadbolt CT, Piispanen JP, Wang Q, Ward TJ, Worgan TLM, Oxenford C, Musto JA, McAnulty J, Durrheim DN (2009) A multi-state outbreak of Salmonella Saintpaul in Australia associated with cantaloupe consumption. *Epidemiology and Infection* 137:367-374

Benchmarking the microbiological



quality of food served by vulnerable persons businesses

Mandatory audits for businesses licensed under the NSW Vulnerable Persons Food Safety Scheme (Scheme) started in March 2009. At that time, the NSW Food Authority (NSWFA) undertook a benchmark evaluation that included an assessment of the

microbiological quality of food prepared and served by 60 vulnerable persons businesses licensed by NSWFA under the Regulation. The assessment focused on collecting food samples at first mandatory audit and testing the samples for a range of microbiological indicators of food hygiene and safety. The data collected from this study provides a benchmark against which changes can be measured over time. Key findings were:

- 99% of samples tested were classified microbiologically acceptable when assessed against the Authority's microbiological quality guide for ready-to-eat (RTE) foods
- microbiologically, fresh-cut-fruit and salad were rated as the safest food category tested
- one commercially produced cooked dessert sample was classified as potentially hazardous
- extra attention is needed when preparing and serving sliced RTE meats
- after pureeing, food safety and hygiene decreases
- hygiene and safety of food served appears to be unrelated to type, size or location of the vulnerable person business.

Vulnerable people are more susceptible to foodborne illness than the general population, reinforcing the importance of adhering to the requirements of the scheme, and producing hygienic and safe food. Where samples were classified as unsatisfactory or potentially hazardous, the NSWFA immediately took appropriate enforcement action. There is a continual need to enhance food safety controls in food service; hence the results of this evaluation have been used to contribute to recent changes made to the Vulnerable Persons Food Safety Scheme Manual.

The full survey report can be found on the [NSWFA website](#).



Implementation Sub Committee (ISC) coordinated food survey planning workshop

On 10 December 2010, the second biannual ISC coordinated food survey planning workshop was held in Canberra. The purpose of the workshop is to promote a consistent and coordinated approach to surveillance and monitoring activities across Australia and New Zealand.

The workshop was co-chaired by FSANZ and the Tasmanian Department of Health and Human Services (DHHS). Attendees included representatives of food regulatory agencies in Australia and New Zealand.

Participants discussed possible survey ideas and recent emerging food related concerns in Australia and overseas. This included possible future survey work on microbiological and chemical contaminants, additives and food labels.

Initial proposals for new surveys were also considered for the 2011–2014 Coordinated Food Survey Plan. This is a three year forward plan for collaborative survey activities of national or bi-national significance. Survey proposals supported at the workshop will be further developed and presented at the next workshop in May 2011, where a final decision on participation and inclusion of surveys for 2011–2014 will be made.



FSANZ attends the 2010 Taiwan-Australia post market food surveillance workshop

FSANZ attended the 2010 Taiwan-Australia post market food surveillance workshop in Taipei in November 2010. The workshop was organised by the Food and Drug Administration, Taiwan, and the Taiwan Food Good Manufacturing Practice Development Association.

The Australian delegation present at the workshop included a representative from FSANZ, the Australian Pesticides and Veterinary Medicines Authority (APVMA) and the Department of Agriculture, Fisheries and Forestry (DAFF).

The purpose of the workshop was to exchange information on the food regulatory systems in Taiwan and Australia, and respective food surveillance activities. Australia was invited to give a presentation on the Australian food regulatory system and food surveillance activities (FSANZ), the management of pesticides and veterinary drugs in Australia (APVMA), and the National Residue Survey and its residue testing programs (DAFF). The workshop also included a presentation from the Food and Drug Administration on the Food Safety Management System in Taiwan.

The workshop concluded with a panel discussion which facilitated a better understanding of the similarities, differences and challenges experienced by both agencies in relation to food regulation and food surveillance.

Overall, the workshop was a successful forum for the exchange of information and provided an opportunity for FSANZ to strengthen their relationship with the Food and Drug Administration, Taiwan.



European Food Safety Authority (EFSA) Colloquium XV on emerging risks in food

In October 2010, FSANZ participated in the European Food Safety Authority's (EFSA) Colloquium XV on Emerging Risks in Food. The Colloquium, held near EFSA's headquarters in Parma, Italy brought together experts from government, industry and academic institutions to discuss key issues for identifying emerging risks in the food chain.

FSANZ participated as a rapporteur for one of the discussion groups. The key purpose of the colloquium was to bring together people from different sectors for an open discussion on key issues relating to identifying emerging risks in the food chain.

The two day workshop was attended by approximately 100 participants, and aimed to provide practical contributions to the development of EFSA's emerging risks identification methodological framework. The first component of the colloquium provided an overview of emerging risks in the food supply from the perspectives of government (risk assessment and management), industry and academia. Participants then broke into four discussion groups to consider the following topics: *Methods for the identification of emerging risks; Data types and sources for the identification of emerging risks; Building a European Network, and communicating successfully with risk managers on emerging risks; and Drivers for change – an expert opinion elicitation.* FSANZ provided note-taking and reporting support for the discussion group focussing on data types and sources for identifying emerging risks.

Overall the colloquium was successful in gathering useful input on:

- identifying different drivers for emerging risks
- identifying potential methods of risk identification including scanning, trend analysis and active scenarios
- identifying types of data and databases to assist in identifying emerging risks and may be used in trend analysis
- identifying better mechanisms for communicating with risk managers regarding emerging risks.

Strategic forecasting and identifying emerging risks have been actively considered by FSANZ for some time. Attendance at this colloquium provided an opportunity to learn from and contribute to international discussions in this area, develop new contacts and share knowledge of new and emerging issues currently under consideration.

More information and outcomes from the Colloquium can be found [here](#).



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 Ministry of Agriculture and Forestry (MAF), Food Safety, is the responsible authority in New Zealand.

For further information on food recalls in Australia please refer to the [FSANZ website](#).

For further information on food recalls in New Zealand please refer to the [NZFSA website](#).

Food recalls between December 2010 and March 2011 are outlined in Table 1.

For information on food recalls that have occurred between June and November 2010, please refer to the [FSANZ website](#).

Table 1: Summary of food recalls in Australia and New Zealand from December 2010 to March 2011

Australia					
Date notified to FSANZ	Recall initiated by	Reason for recall	States affected	Product description	Product/s affected
24 February 11	Hung's Trading Company Pty Ltd	Labelling – undeclared peanut allergen	ACT, NSW, VIC, SA and QLD.	<p>Black Glutinous Rice Sesame Sweet Dumplings, best before 05 06 2012, in 454g plastic packaging.</p> <p>Sesame and Peanut Sweet Dumplings, best before 05 06 2012, in 454g plastic packaging.</p> <p>Black Sesame Sweet Dumplings, best before 05 06 2012, in 454g plastic packaging.</p> <p>Black Pearl Black Sweet Dumplings, best before 05 03 2012, in 300g plastic packaging (product not affected in SA).</p>	<p>Black Glutinous Rice Sesame Sweet Dumplings,</p> <p>Sesame and Peanut Sweet Dumplings,</p> <p>Black Sesame Sweet Dumplings,</p> <p>Black Pearl Black Sweet Dumplings (product not affected in SA).</p>
09 February 11	Pacific Trading International Pty Ltd	Unknown microbial contamination leading to early spoilage of product (product not meeting best before date)	VIC only	Best before date 16\02\2011. Packaged in a polystyrene tray with plastic heat sealed overlay, and product label. 450g packet, 10 sausages in packet.	Gourmet Plus Beef Tomato Cevap – Skinless Sausage.
28 January 11	Coles Supermarkets Limited	Labelling – undeclared allergen (peanuts)	National	All date markings affected for Fish fillets packed in cardboard box 200 g	Coles Crumbed Fish Fillets, Black Oreodory Fillets in Light Crispy Breadcrumbs.
25 January 11	Simplot Australia	Labelling – undeclared allergen (peanuts).	National	<p>All date codes are affected for:</p> <p>I&J Tasty Calamari, 400g, packaged in a cardboard box.</p> <p>I&J Seafood Platter, 700g, packaged in a cardboard box.</p> <p>I&J Salt and Pepper Calamari, 350g, packaged in a cardboard box.</p>	<p>I&J Tasty Calamari – frozen</p> <p>I&J Seafood Platter – frozen</p> <p>I&J Salt and Pepper Calamari – frozen.</p>

Australia

Date notified to FSANZ	Recall initiated by	Reason for recall	States affected	Product description	Product/s affected
24 January 11	Planet Organic Co Pty Ltd	Presence of foreign matter – metal object	National	Best Before 25 OCT 2013 for 325g, packaged in a cardboard box	Planet Organic, Organic Carob Powder.
21 January 11	Paradise Beach Purveyors	Listeria monocytogenes contamination	NSW, ACT, WA, Vic and Qld	Use by: 14 Feb 2011 for 180g plastic tub with lid.	Paradise Beach Purveyors Smoked Trout and Chive Dip.
20 January 11	Falcones Pty Ltd	Presence (or possible presence) of foreign matter (metal fragments).	ACT and NSW	Use by: JAN 24 (no year displayed on packaging). All products are 650g, except for the Falcones Value Loaf which is 450g. All products are packaged in plastic with a poly clip locked bread tag.	Baker's Life Sliced bread -white toast, multigrain toast, wholemeal toast, 650g, Falcones Brand Sliced Bread - white toast, multigrain, wholemeal, white sandwich, 650g, Aussie Farmers Sliced Bread - white toast, multigrain, wholemeal, white sandwich, 650g, Falcones Cheep Sliced Bread - white toast, multigrain, wholemeal, white sandwich, 650g, Friendly Grocer Sliced Bread - white, wholemeal, multigrain, 650g, Falcones Value Loaf, 450g, Falcones Family Loaf, 650g.
17 January 11	Cenvil Pty Ltd, and Woolworths Supermarkets Limited	Labelling - Undeclared allergen (peanut)	NSW, ACT and QLD	Date marking 17/02/2012 to 23/03/2012 inclusive for 500g, packaged in a cardboard box	Woolworths Home Brand Crumbed Fish Lemon Flavoured Frozen Portions.
05 January 11	Coles Supermarkets Australia Ltd	Labelling – undeclared allergen (peanuts).	National	All Best Before dates up to and including 05/01/2013 Frozen fish fillets packaged in a cardboard box, 1 kg and 425 g.	Coles Frozen Crumbed Fish Fillets Lemon Flavoured.

Australia

Date notified to FSANZ	Recall initiated by	Reason for recall	States affected	Product description	Product/s affected
23 December 10	Franklins Pty Ltd	A small quantity of product has an unwholesome odour that persists after opening. The causes of the defect are not known, and there will be insufficient time to obtain adequate laboratory testing before Christmas, when the majority of customers will open their purchase.	NSW	Use by dates from 24/01/11 up to and including 29/01/11 for leg hams sold per kg (between 5 Kg and 6 Kg), in clear plastic cryovac packaging.	Farmfresh Half Bone In Leg Ham.
20 December 10	Schweppes Australia	Chemical contamination (cleaning solution - chlorine)	QLD and NSW	Best Before 06/11/11 for 600ml clear plastic bottle (PET)	Cool Ridge Australian Spring Water.
15 December 10	Lei Phat Trading Pty Ltd	Detection of chemical contaminants (antibiotics).	SA	Yellow Cat Fish Cleaned with the Exp date of 15/09/2012. Red Tilapia Guttled with the Exp date of 17/09/2012. Packaging is the same for both products: Frozen whole cleaned fish (guttled with the head and scales removed), vacuum packed in clear plastic. 1-2 fish per packet. There is no weight listed on the package as the product is weighed at point of sale.	Yellow Cat Fish Cleaned, Red Tilapia Guttled.
15 December 10	Coles Supermarket Ltd	Presence of undeclared allergens (peanuts and tree nuts)	National	Best before date from 25 October 2010 up to and including 22 December 2010 (date may be printed as a 'baked on' date) for cookies packaged in a clear plastic container with black and beige label, 6 pack.	Coles Bakery Fresh Mars Cookies.
10 December 10	J. L King & Co	Microbial Contamination –Listeria monocytogenes	VIC and NSW	Product available for sale between 3 and 7 December 2010. Product available for sale in delicatessens and specified supermarkets (see FSANZ website).	Tuna Pasta Salad (J.L King & Co salads).

Australia

Date notified to FSANZ	Recall initiated by	Reason for recall	States affected	Product description	Product/s affected
09 December 10	J Boag & Son Pty Ltd	Packaging fault - A packaging defect may result in a piece of glass breaking away from the rim of the bottle upon opening.	National	<p>All Best Before dates from 23/06/11 to 12/08/11. (Best Before Dates only refer to Australian domestic product)</p> <p>375ml green or brown glass bottles available individually, in a plastic or cardboard wrapped 6 pack (6 x 375ml) and a cardboard 24 case (24 x 375ml):</p> <p>James Boag's Premium -Green glass bottle available individually, in 6 pack (6 x 375ml) and 24 case (24 x 375ml).</p> <p>James Boag's Draught -Brown glass bottle available individually, in 6 pack (6 x 375ml) and 24 case (24 x 375ml).</p> <p>James Boag's Premium Light -Green glass bottle available individually, in 6 pack (6 x 375ml) and 24 case (24 x 375ml).</p> <p>James Boag's XXX -Brown glass bottle available individually, in 6 pack (6 x 375ml) and 24 case (24 x 375ml).</p> <p>James Boag's Classic Blonde -Green glass bottle available individually, in 6 pack (6 x 375ml) and 24 case (24 x 375ml)</p> <p>James Boag's Draught Light -Brown glass bottle available individually, in 6 pack (6 x 375ml) and 24 case (24 x 375ml).</p>	<p>James Boag's Premium,</p> <p>James Boag's Draught,</p> <p>James Boag's Premium Light,</p> <p>James Boag's XXX,</p> <p>James Boag's Classic Blonde,</p> <p>James Boag's Draught Light.</p>
06 December 10	Bruce Imports	Presence of prescription only medication (sibutramine)	National (available online)	<p>Leptin Green Coffee 800 - date marking 2012/09/13, 90 g box (18 x 5 g sachets).</p> <p>Leptin Slimming Coffee (Rose Curve) - date marking 2012/09/08, 200 g box (20 x 10 g sachets).</p> <p>My Leptin Weight Loss Jelly - date marking 2012/04/18, 560 g box (20 x 28 g sachets)</p> <p>Lose Weight Coffee - date marking 05.14.2012, 120g (12 x 10 g sachets).</p>	<p>Leptin Green Coffee 800,</p> <p>Leptin Slimming Coffee (Rose Curve),</p> <p>MyLeptin Weight Loss Jelly,</p> <p>Lose Weight Coffee.</p>

Australia

Date notified to FSANZ	Recall initiated by	Reason for recall	States affected	Product description	Product/s affected
06 December 10	Tek Shing Trading Pty Ltd	Presence of prescription only medication (sibutramine)	NSW (Sydney)	Weight and Blood Fat Reducing Coffee - Best before 2012/03/17 (as shown on label), 180g cardboard box (18 x 10g sachets) Coffee Fast - Best before 2012/04/11 (as shown on label), 180g cardboard box (18 x 10g sachets).	Weight and Blood Fat Reducing Coffee, Coffee Fast.

New Zealand

Date notified to FSANZ	Recall initiated by	Reason for recall	States affected	Product description	Product/s affected
23 February 11	Captain's Choice	Undeclared peanut allergen	Nationwide	Captain's Choice Battered Fish Portions, 480g, Best Before: 02 Nov 2011 Batch Code: 0214	Captain's Choice Battered Fish Portions
23 February 11	Sealord	Undeclared peanut allergen	Nationwide	Sealord Calamari Chips, 400g, Best Before: 03 Feb 2012 Batch Code: 0246	Sealord Calamari Chips
08 February 11	DB Breweries Ltd	The glass rim may break during opening due to a packaging defect.	Nationwide: Fuse Nationwide: Barrel 51 North Island only: Flame (Best Before Jul 11 to Oct 11 inclusive) South Island only: Flame (Best Before Sep 11 inclusive)	'Fuse' vodka drink (all flavours), 330ml, Best Before dates from Sep 11 to Dec 11 inclusive. 'Barrel 51' Bourbon & Cola drink, 330ml, Best Before dates from Mar 12 to Jun 12 inclusive. 'Flame' lager, 330ml, Best Before dates from Jul 11 to Oct 11 inclusive (sold North Island only). 'Flame' lager, 330ml, Best Before dates Sep11 (sold South Island only).	'Fuse' vodka drink (all flavours), 'Barrel 51' Bourbon & Cola drink , 'Flame' lager.
02 February 11	Biofarm Products Ltd	Extending a former recall due to presence of E.coli.	All	Best Before 5th March 2011, 1 litre package	Biofarm - Acidophilus Yogurt and Bush Honey Yogurt

New Zealand

Date notified to FSANZ	Recall initiated by	Reason for recall	States affected	Product description	Product/s affected
28 January 11	Biofarm Products Ltd	Presence of E.coli	All	Best Before 5th March 2011 1 litre package	Biofarm - Bush Honey Yoghurt
12 January 11	Living Foods	Listeria detected	All	Best before 12/01/2011 up to and including 23/01/2011 for all products: Pams Fresh Express Baby Spinach, 120g, 300g bags and 2kg loose bulk Pams Fresh Express Spinach and Cos Mix Salads 120g Pams Fresh Express Mediterranean Salad 120g and 295g Living Foods Baby Spinach Salad 120g, 300g bags and 1kg, 2kg, 3kg loose bulk Spinach Living Foods Mediterranean Salad 120g and 295g	Pams Fresh Express Baby Spinach, Pams Fresh Express Spinach and Cos Mix Salads, Pams Fresh Express Mediterranean Salad, Living Foods Baby Spinach Salad, Living Foods Mediterranean Salad.
31 December 11	United World Foods Ltd	Tested positive for Salmonella	All area's North of Taupo	Best before 30 October 2012 1kg 41/50 size	Sea Cuisine Brand Raw Prawn Cutlets



FOOD STANDARDS
Australia New Zealand
Te Mana Kounga Kai - Ahitereiria me Aotearoa