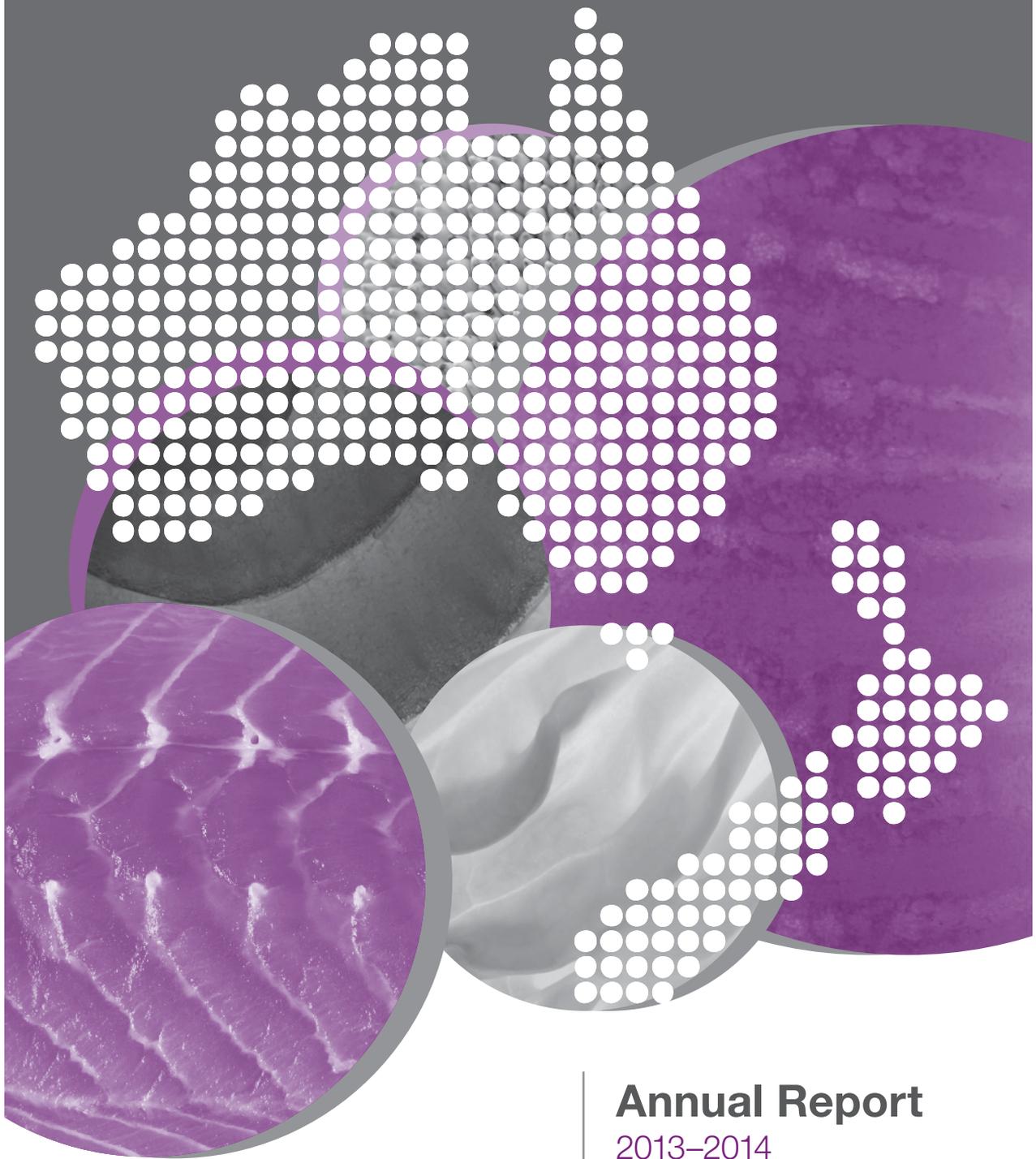




FOOD STANDARDS
Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa



Annual Report
2013–2014

© Food Standards Australia New Zealand 2014

ISBN: 978-0-642-34585-1

Published October 2014

Food Standards Australia New Zealand (FSANZ) supports and encourages the dissemination and exchange of information. Information in this Annual Report is provided under a Creative Commons Attribution 3.0 Australia (CC BY 3.0) Licence, except for the Food Standards Australia New Zealand logo. An electronic version of this work is available on the FSANZ website at www.foodstandards.gov.au and, for New Zealand, www.foodstandards.govt.nz.



Attribution

You may copy, distribute, transmit and adapt the material in this publication by the CC BY 3.0 licence for commercial and non-commercial purposes; but you must attribute the work in the following manner:

© Food Standards Australia New Zealand.

This attribution must not, in any way, suggest that FSANZ endorses you or your use of the work.

For more information email info@foodstandards.gov.au

FSANZ Australia

PO Box 7186

Canberra BC ACT 2610

Australia

Ph: +61 2 6271 2222

Fax: +61 2 6271 2278

FSANZ New Zealand

PO Box 10559

The Terrace

Wellington 6143

Ph: +64 4 473 5630

Fax: +64 4 473 9855

Letter of transmittal

Senator the Hon Fiona Nash
Assistant Minister for Health
Parliament House
Canberra ACT 2600

Annual Report of Food Standards Australia New Zealand for the year ended 30 June 2014

I am pleased to present to you the Annual Report of Food Standards Australia New Zealand.

This report fulfils the reporting requirements of the *Commonwealth Authorities and Companies Act 1997*, including ministerial orders issued under that Act.

The report also fulfils the reporting requirements of section 152 of the *Food Standards Australia New Zealand Act 1991*.

The Annual Report is made in accordance with a resolution of FSANZ Board Members (Directors). They are responsible for the preparation and content of the report in accordance with the above Acts.

Yours sincerely



Philippa Smith AM

Food Standards Australia New Zealand
October 2014

Contents

Letter of Transmittal	iii
Acronyms and abbreviations	viii
Guide to the report	x
Additional information	xi
Chief Executive Officer's review	xii
Organisational structure	xiii
Regulatory and non-regulatory highlights	xiv
Concluding remarks	xiv
Corporate overview	xv
Highlights	xv
FSANZ's operating environment	xvi
Organisational Structure 2013–14	xix
Priorities and performance 2013–14	xx
Outcomes	xx
Performance	xxi
1 Food standards and practices	2
Strategic imperative	2
Highlights 2013–14	2
Introduction	3
Summary of food regulatory activity	4
Applications and proposals gazetted in 2013–14	4
Amendments to the FSANZ Application Handbook	4
Standards Development Work Plan	4
Forum reviews	10
Ministerial Policy Guidelines	10
Additional work requested by the Forum	11
Standards development	11
Approval of new substances in certain foods	11
Labelling standards	12
Food standards for the primary industries	13
Public health	13
Food safety	14
Improving our standards development outcomes	16
Reform of the Australia New Zealand Food Standards Code	16
Support for implementing standards	17

2 Regulating and managing food risks	20
Strategic imperative	20
Highlights 2013–14	20
Introduction	21
FSANZ's regulatory approach	22
Strengthening our evidence base	23
Internal knowledge	23
External expertise	24
International networks	26
Monitoring food hazards	29
Monitoring	29
Surveys	29
Food incidents	31
Food incident response capability	31
Food recalls	32
Mandatory reporting	32
Food recalls	32
3 Collecting and providing relevant consumer information	36
Strategic imperative	36
Highlights 2013–14	36
Introduction	36
Stakeholder engagement	37
Stakeholder engagement strategy	37
Citizen involvement	37
Food label information	39
Information for the community	40
4 Key enablers	44
Highlights 2013–14	44
Science	45
FSANZ Science Strategy	45
Food composition data	46
People	47
Organisational reform	47

Organisational capability	47
Information and communication technology	47
FSANZ employment profile	50
Employment environment	53
Senior management	57
Communication	58
Transparency of information	58
Governance and process	60
Role and priorities	60
Governance and parliament	61
FSANZ Board	63
Business planning and management	66
Anticipation	67
Scientific matters	67
5 Appendixes	69
Appendix 1: Gazetted amendments to the Australia New Zealand Food Standards Code from 1 July 2013 to 30 June 2014	70
Appendix 2: Report against FSANZ Act requirements as at 30 June 2014	72
Appendix 3: FSANZ processes for assessing applications or proposals	81
Appendix 4: External FSANZ committee members	87
Appendix 5: Financial Statements	99
Appendix 6: Functions and powers	127
Appendix 7: General and scientific publications	130
Appendix 8: Categories of documents held	133
Appendix 9: Consultants	135
Appendix 10: FSANZ representation	137
Appendix 11: FSANZ board members, attendance, qualifications and experience	142
6 Other Information	149
Compliance Index	150
Index	154

Tables

Table 1: Applications and proposals on the work plan (received or prepared before 1 October 2007)	5
Table 2: Applications and proposals on the work plan (received or prepared from 1 October 2007 onwards)	6
Table 3: Total applications received and accepted onto the work plan and proposals prepared	6
Table 4: Applications and proposals finalised	7
Table 5: Reasons for significant delays in considering applications and proposals in 2013–14	7
Table 6: Status of remaining applications and proposals received or prepared before 1 October 2007	9
Table 7: Notification outcomes	10
Table 8: High priority projects for 2014–15	21
Table 9: FSANZ Fellows 2013–14	24
Table 10: FSANZ participation in the work of the Codex Alimentarius Commission, 2013–14	26
Table 11: Total employees	50
Table 12: Stability and mobility	50
Table 13: Workforce diversity	51
Table 14: Workforce experience	51
Table 15: Ageing workforce	52
Table 16: Classification structure	52
Table 17: FOI requests	59
Table 18: Ministerial correspondence	61
Table 19: Ministerial submissions	62
Table 20: Briefing note requests	62

Figures

Figure 1: Food recalls coordinated by FSANZ in 2013–14, by recall category	33
Figure 2: Reason for undeclared allergen recalls	33
Figure 3: Reason for recalls due to microbial contamination	34

Acronyms and abbreviations

ACCC	Australian Competition and Consumer Commission
ADI	Acceptable daily intake
AFGC	Australian Food and Grocery Council
Agriculture	Australian Government Department of Agriculture
ANAO	Australian National Audit Office
APEC	Asia-Pacific Economic Cooperation (Forum)
APS	Australian Public Service
APVMA	Australian Pesticides and Veterinary Medicines Authority
ATDS	Australian Total Diet Study
AusAID	Australian Agency for International Development
ATO	Australian Taxation Office
CCCF	Codex Committee on Contaminants in Food
CCFA	Codex Committee on Food Additives
CCFH	Codex Committee on Food Hygiene
CCFL	Codex Committee on Food Labelling
CCFICS	Codex Committee on Food Import and Export Inspection Certification Systems
CCNFSDU	Codex Committee on Nutrition and Foods for Special Dietary Uses
COAG	Council of Australian Governments
Codex	Codex Alimentarius Commission and its committees
EEO	Equal Employment Opportunity
FAO	Food and Agriculture Organization
FDA	United States Food and Drug Administration
FOI	Freedom of Information
FRSC	Food Regulation Standing Committee
FSANZ	Food Standards Australia New Zealand

FSANZ Act	<i>Food Standards Australia New Zealand Act 1991</i>
GM	Genetically modified
IGA	Inter-Government Agreement
ILSI	International Life Sciences Institute
INFOSAN	International Food Safety Authorities Network
ISFR	Implementation Subcommittee for Food Regulation
JECFA	The Joint FAO/WHO Expert Committee on Food Additives
MPI	Ministry for Primary Industries (New Zealand)
MoU	Memorandum of Understanding
MRL	Maximum residue limit
NHMRC	National Health and Medical Research Council
NICNAS	National Industrial Chemicals Notification and Assessment Scheme
NUTTAB	Nutrient content of food in Australia (publication)
OBPR	Office of Best Practice Regulation
OECD	Organization for Economic Cooperation and Development
OGTR	Office of the Gene Technology Regulator
QUADS	Food Safety Quadrilateral meetings, involving Australia, New Zealand, Canada and the United States
SCSC	APEC Sub-Committee on Standards and Conformance
SES	Senior Executive Service
TGA	Therapeutic Goods Administration
WHO	World Health Organization
WTO	World Trade Organization
WHS	Work Health and Safety

Guide to the report

This report has been prepared following the requirements of the *Commonwealth Authorities and Companies Act 1997* and Section 152 of the *Food Standards Australia New Zealand Act 1991*.

The **Chief Executive Officer's review** provides a perspective on the past year and an outlook for the year ahead.

The **Corporate overview** provides a snapshot of our role and functions, how we are organised and the processes involved in our decision making. It also provides a summary of our financial performance.

Priorities and performance summarises the year's activities against the key strategic imperatives and performance measures identified in the Portfolio Budget Statements for the health portfolio.

The main text of the report details outputs and outcomes in 2013–14 under the three strategic imperatives of our Corporate Plan—Food Standards and Practices, Regulation and Management of Food Risks, and Collecting and Providing Relevant Consumer Information—and five 'key enablers'.

Food standards and practices describes standards developed or varied and initiatives taken to improve standards development outcomes.

Regulating and managing food risks documents FSANZ's processes for obtaining the best available scientific evidence to support standard setting, monitor food hazards and manage failures of food safety.

Collecting and providing relevant consumer information reports on the agency's work to support broader government priorities in providing consumers with the information necessary to make informed purchasing decisions.

We also report on the key enablers in the Corporate Plan: **Science, People, Communication, Governance and processes** and **Anticipation**.

Appendixes to the report contain detailed information on a number of mandatory reporting requirements and other areas of interest.

Additional information

You can obtain information on the projects and activities described in this report from the Communication and Stakeholder Engagement Manager, Lorraine Belanger, on +61 2 6271 2147 or lorraine.belanger@foodstandards.gov.au. For information on the FSANZ Annual Report 2013–14, please contact the managing editor, Dr Michael Dack, on +61 2 6271 2239 or michael.dack@foodstandards.gov.au. An electronic version of this report and other FSANZ publications can be accessed from the FSANZ website at www.foodstandards.gov.au.

If you seek access to documents under the *Freedom of Information Act 1982* or access to personal information under the *Privacy Act 1988*, please contact the FSANZ FOI coordinator at FOI@foodstandards.gov.au or on +61 2 6271 2222.

Chief Executive Officer's review



Leaner, more focused, more solution-oriented. After a year of planning and discussion in the agency, this is the vision that has emerged that will set FSANZ on a course for a sustainable future.

In October 2013, the Executive began a program of activities leading to this vision—a program that gave staff an opportunity to identify options for enabling FSANZ to live within its means and to meet the expectations of governments, the food industry, public health bodies and consumers. More than 80 options were put forward, grouped into themes and further refined into

areas that improved efficiencies (cost cutting) and changed the way we go about our business (process re-design).

In March 2014, the Executive considered our financial situation in the context of the Australian Government's policies for the future of the Australian Public Service (APS), including possible outcomes from the Government's Commission of Audit. This analysis resulted in a decision to review the FSANZ work plan for 2014–15, conduct a voluntary redundancy program, change the organisational structure and launch a number of reviews aimed at re-designing FSANZ work practices.

A Change Management Taskforce was appointed to ensure staff were provided with information about the organisational reforms and to act as a contact point for staff feedback. The taskforce is also helping managers identify any staff issues connected to the change process and has helped implement change management training.

A leaner agency has become a necessity largely because of efficiency dividends applied to the FSANZ budget over a number of years, but accelerated by recent cuts to APS employment. Seven years ago, FSANZ had more than 150 staff. We are planning for a workforce of just over 100 for 2014–15.

Fiscal constraints mean that FSANZ will need to be more selective in the projects we undertake and explore alternative and more cost-effective ways of meeting these obligations.

As a result, the Executive has deferred starting a number projects for 2014–15, prioritising projects that are near completion, requested by Ministers or have public health and safety implications. The scope of other projects has been curtailed or deferred (e.g. an infant formula review). And, regrettably, we will have to be more selective in the assistance that we provide other government agencies.

In being more solution-oriented, we intend to build on our recent experiences of managing public health and safety without necessarily amending the Australia New Zealand Food Standards Code. By making more use of non-regulatory risk management measures, we expect to ease the regulatory burden on industry, as required in the current deregulatory environment.

Proposed changes to work practices include examining the way we define the 'real world problem' when we justify regulatory change to the Office of Best Practice Regulation, using graduated risk analysis models in analysing proposed changes to standards and food safety issues; examining how we link with and partner with overseas and domestic agencies and the way we engage with industry and other stakeholders.

These organisational reforms will put FSANZ onto a sustainable pathway and are expected to take effect progressively throughout 2014–15.

Organisational structure

Ms Melanie Fisher, Deputy Chief Executive Officer and Executive Manager Food Standards (Canberra), retired from FSANZ on 27 June 2014. During Ms Fisher's 10 years with FSANZ, she was instrumental in establishing FSANZ's social science capability. Our social science work—particularly consumer behavioural science and regulatory economic analysis—is now seen as one of the pillars of our contribution to the food regulatory system.

FSANZ's Chief Scientist Dr Paul Brent also left the agency at the end of the financial year, after a 15-year career at FSANZ, Dr Brent not only brought outstanding scientific expertise to the agency and the management of its programs, but also the astuteness needed to represent FSANZ (and Australia) successfully in international forums, particularly in the Asia-Pacific region.

I, along with other staff members and the Board, will miss their sound counsel and their commitment to the ideals and work of FSANZ.

The departure of my Executive colleagues, combined with a workforce one-third less than that at the time of establishing the present organisational structure, has led to a decision to reduce the number of branches for 2014–15, from five to three. This restructure is in the process of being implemented and will be reported more fully in next year's annual report.

Regulatory and non-regulatory highlights

The end of 2013–14 was something of a milestone for FSANZ with the ministers responsible for food regulation agreeing to a proposed new primary production and processing standard for meat and meat products. This signalled the end of a long and complex process, first requested by ministers in 2002, to develop primary production and processing standards for the front end of the food supply chain.

The aim of this work was to improve public health and safety by managing food safety through all parts of the food supply chain, i.e. from paddock to plate, and in doing so ensuring Australian consumers could continue to have the highest confidence in the safety of the food they consume. Primary production and processing standards have now been developed for eggs and egg products, seafood, dairy, poultry meat and seed sprouts.

Ministers also agreed to changes to microbiological limits for listeria in the Food Standards Code.

One of the major pieces of work progressed during 2013–14 was a review of the Code. This work, which will continue in the coming year, has involved extensive stakeholder consultations, particularly with jurisdictions and industry. During this work, we continued to demonstrate a strong commitment to excellence in stakeholder consultation and communication.

Concluding remarks

I am pleased to report that Emeritus Professor Mary Barton AO, Ms Lyn Bentley, Dr Martin Cole and Professor Lynne Daniels joined the Board on 1 July 2013. They have already made a valued contribution to Board deliberations and I look forward to working with them during their appointment.

We have also been fortunate that five existing members have been re-appointed to the Board: Ms Jenni Mack, Mr Tony Nowell CNZM and Dr Dave Roberts for a further four-year term from 1 July 2013 and Dr Andrew McKenzie QSO and Mr Neil Walker JP for another four and two years, respectively, from 1 July 2014. The governance of FSANZ is complex and sometimes very technical, so this continuity is most welcome.

I also welcome the continued support of the Board chair, Ms Philippa Smith AM. Some of the challenges faced by FSANZ during the year have been difficult. Throughout this period, Ms Smith has been unwavering in her support of management and astute in her guidance of Board deliberations on food issues.

This annual report can only provide an overview of the work of FSANZ. However, I believe that it describes an agency that has met its statutory obligations and has continued its role as a professional and effective part of the food regulatory system.



Steve McCutcheon
Chief Executive Officer

Corporate overview

Highlights

- Gazetted (published) 9 applications and 2 proposals to amend the Australia New Zealand Food Standards Code (the Code), including approvals for five genetically modified foods.
- Approved arrangements for the processing of meat and meat products from the major and minor species and wild game (gazetted in July 2014) and abandoned a proposal to develop a primary production and processing standard for horticulture.
- Completed BSE safety assessments for Lithuania, Chile, Brazil and Latvia and assigned each country a category 1 status; conducted in-country verification visits to the United States, Mexico and Argentina.
- Consulted widely on proposed reforms to the Code to modernise its presentation and to create an instrument that better meets the needs of stakeholders in industry, commerce and enforcement.
- Finalised a Cost of Illness Model that calculates the costs to the community of outbreaks of foodborne pathogens.
- Released the results of the analysis of the 24th Australian Total Diet Study. The first phase of the report included an analysis of acrylamide, aluminium and perchlorates.
- Coordinated 66 food recalls, mainly due to undeclared allergens and microbial contamination.
- Reviewed new food-health relationships, based on health claims approved for use in Europe.
- Completed or progressed action on 10 of the 21 recommendations of the *Labelling Logic* report referred to FSANZ for assistance with implementation.

FSANZ's operating environment

Key information	
Establishment	<ul style="list-style-type: none"> National Food Authority (Australia only) 1991 Australia New Zealand Food Authority 1996 Food Standards Australia New Zealand 2002
Government oversight	Senator the Hon Fiona Nash, Assistant Minister for Health; Chair, Australia and New Zealand Ministerial Forum on Food Regulation ¹ (the Forum on Food Regulation or the Forum)
Chair, FSANZ Board	Ms Philippa Smith AM
Chief Executive Officer	Mr Steve McCutcheon
FSANZ staff (30 June 2014)	112 employees (ongoing and non-ongoing), located in Canberra and Wellington offices
Funding 2013–14 (Portfolio Budget Statement)	Australian Government appropriation—\$18.56m Other—\$2.17m
Food regulatory system	<ul style="list-style-type: none"> policy development (Forum on Food Regulation) standards development (FSANZ) enforcement (states, territories, New Zealand Ministry for Primary Industries, Department of Agriculture, local government)
Legislative responsibilities	
Enabling Act of Parliament	<i>Food Standards Australia New Zealand Act 1991</i>
Section 18 objectives (‘core’ objectives applied to FSANZ’s regulatory measures function)	<ul style="list-style-type: none"> protection of public health and safety provision of adequate information to consumers prevention of misleading or deceptive conduct
Section 18 objectives (‘have regard to’ objectives applied to FSANZ’s regulatory measures function)	<ul style="list-style-type: none"> need for [food] standards to be based on risk analysis using the best available scientific evidence promotion of consistency between domestic and international food standards desirability of an efficient and internationally competitive food industry promotion of fair trading in food
Treaty between Australia and New Zealand	Agreement between the Government of Australia and the Government of New Zealand concerning a Joint Food Standards System

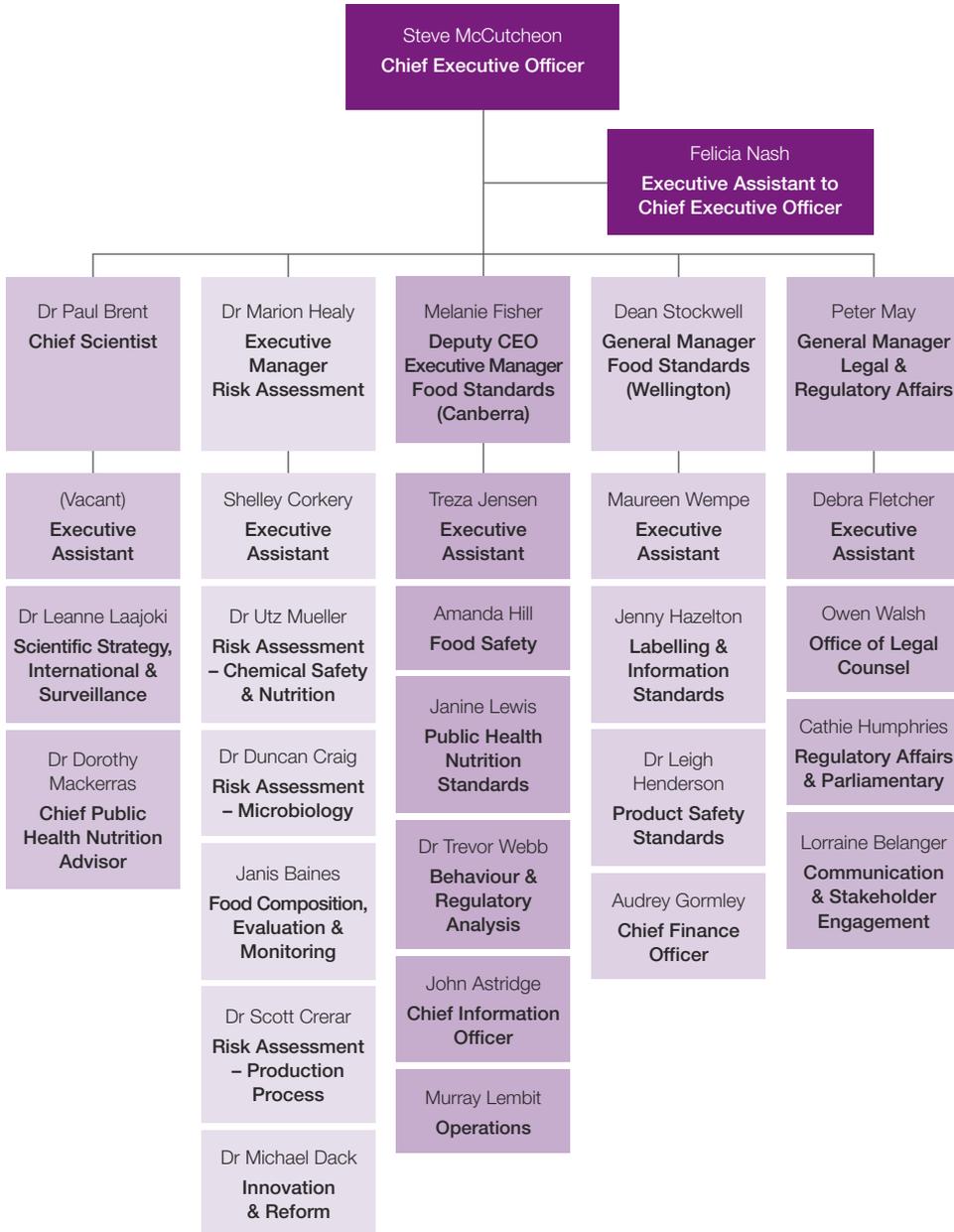
¹ Called the Legislative and Governance Forum on Food Regulation in the reporting year

Structure and processes

Organisational structure	See organisation chart on page xix
Governance	<ul style="list-style-type: none"> • 12-person Board (three members nominated by the New Zealand Government) (Appendix 11) • Operates under the FSANZ Act and the <i>Commonwealth Authorities and Companies Act 1997</i> • Finance, Audit and Risk Management Committee reports to the Board on financial accountability, internal audit and compliance systems
Corporate planning	<ul style="list-style-type: none"> • Corporate Plan 2012–15 • Business Plan 2013–14 • Portfolio Budget Statement (Health portfolio) • FSANZ Strategy Map (Appendix 12)
FSANZ outcome (Program 1.1)	A safe food supply and well informed consumers in Australia and New Zealand, including through the development of food regulatory measures and the promotion of their consistent implementation, coordination of food recall activities and the monitoring of consumer and industry food practices
Australia New Zealand Food Standards Code	Any individual or organisation can apply to amend the Food Standards Code. FSANZ can also initiate changes to the Code, usually to protect public safety or assist in addressing issues of long-term public health importance. The latter are normally requested by the Forum on Food Regulation.
Application Handbook	Contains details of information required by FSANZ for assessing applications to amend the Code
Assessment of applications and proposals to amend the Food Standards Code	<ul style="list-style-type: none"> • General procedure (nine months to complete assessment)—one round of public consultation • Minor procedure (three months to complete assessment)—limited consultation with government agencies and any affected parties • Major procedure (12 months to complete assessment)—two or more rounds of public consultation • High level health claims procedure (nine months to complete assessment)—one round of public consultation, if applicant does not elect for confidential treatment

FSANZ risk analysis process	<ul style="list-style-type: none"> • Risk assessment—determining the likelihood and severity of hazards • Risk management—identifying hazards and measures to minimise the risk determined in risk assessment • Risk communication—ensuring stakeholders are aware of, and understand, the risk being addressed and the control measures
Food recall process	FSANZ coordinates a national food recall system for Australia, in association with the states and territories and the food industry
National Food Incident Response Protocol	FSANZ coordinates an integrated, whole-of-government response for national incidents
Summary of financial performance 2013–14	
Financial outcome	Operating revenue \$21.777m Operating expenses \$20.954m
Certificate of Compliance	2013–14 Certificate of Compliance sent to the Department of Finance and Deregulation before 15 October, as required

Organisational Structure 2013–14



Priorities and performance 2013–14

Outcomes

FSANZ's reporting outcomes are linked with those of the Department of Health, in particular, the Department's Outcome 1—Population Health. FSANZ's outcome is through Program 1.1: Food regulatory activity and services to the Minister and Parliament.

Agency	Outcome
Department of Health	Outcome 1: A reduction in the incidence of preventable mortality and morbidity in Australia, including through regulation and national initiatives that support healthy lifestyles and disease prevention
Food Standards Australia New Zealand	Program 1.1: A safe food supply and well-informed consumers in Australia and New Zealand, including through the development of food regulatory measures and the promotion of their consistent implementation, coordination of food recall activities and the monitoring of consumer and industry food practices

Through Program 1.1, the Australian Government aims to:

- ensure effective, evidence-based food standards
- deliver food regulation that protects public health and safety
- improve citizen and stakeholder engagement.

Performance

Deliverables

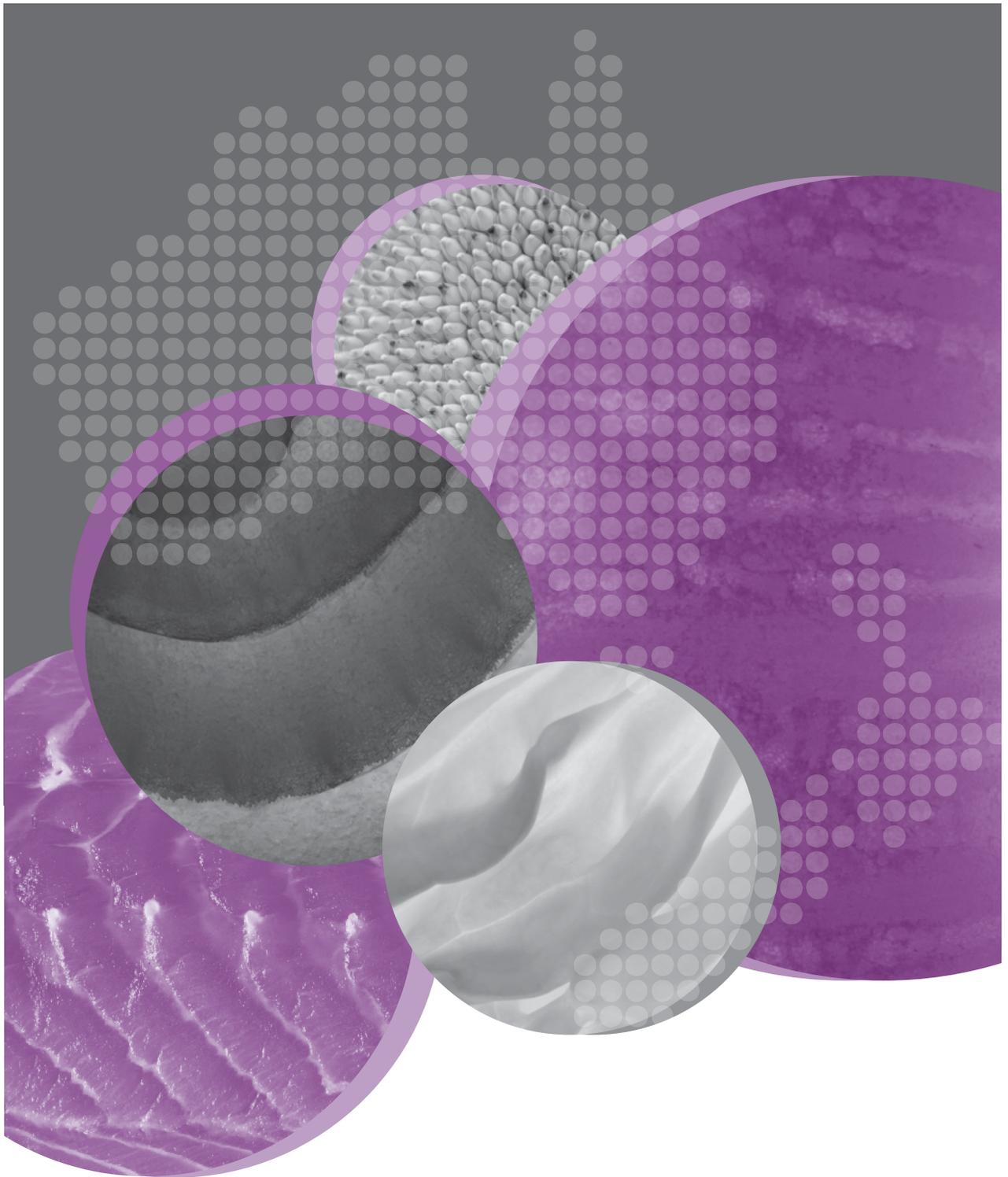
In 2013–14, FSANZ achieved the following performance against the qualitative and quantitative deliverables associated with Program 1.1:

Deliverables	2013–14 Reference point or target	Performance	Page
Food regulatory measures are considered in a timely manner	Applications are assessed in 12 months or less as required by the FSANZ Act	100% (7 applications)	7
Manage the National Food Incident Response Protocol	Deliver an efficient and effective incident management process through the National Food Incident Response Protocol	One incident was managed through the protocol: the contamination of NZ whey protein concentrate	31
Participate in the implementation of the whole-of-government response to the <i>Labelling Logic</i> report	Provide technical evaluation and advice to support the whole-of-government response	Addressed 10 of 21 <i>Labelling Logic</i> recommendations referred to FSANZ	39
Number of Consumer and Public Health Dialogue face-to-face meetings conducted annually	3	2 plus targeted consultations	38 Appendix 4

Key performance indicators

The following key performance indicators measure the impact of Program 1.1:

Qualitative indicators	2013–14 Reference point or target	Performance	Page
Enhanced public confidence in food incident and recall management	Industry satisfaction rating of 95% or above for FSANZ's recall coordination	100% of respondents to post-recall surveys indicated satisfaction	31–34
Quantitative indicators	Target for 2013–14	Performance	Page
Number of bovine spongiform encephalopathy risk assessments completed	4	4 (Lithuania, Chile, Brazil and Latvia)	15
Number of food recalls coordinated through the National Food Recall Protocol	~50	66 recalls coordinated	32
Improved citizen and stakeholder engagement, measured by number of:			40
<ul style="list-style-type: none"> stakeholders receiving information via website publications and social media 	5,000	~20,000 (13,200 social media and 6,700 website publications)	
<ul style="list-style-type: none"> unique visitors to FSANZ website 	800,000	732,766	



CHAPTER 1

Food standards and practices

Food standards and practices

- **Introduction**
- **Summary of food regulatory activity**
- **Standards development**
- **Public health and safety**
- **Improving our risk management outcomes**

Strategic imperative

To build and sustain **food standards and practices** to support high standards of public health protection and a dynamic and sustainable food manufacturing sector.

Highlights 2013–14

- Gazetted (published) nine applications and two proposals to amend the Australia New Zealand Food Standards Code, including approvals for five genetically modified foods.
- Approved arrangements for the processing of meat and meat products from the major and minor species and wild game (gazetted in July 2014) and abandoned a proposal to develop a primary production and processing standard for horticulture.
- Completed the program of developing primary production and processing standards for the primary industries in Australia, commenced in 2002.
- Commenced an examination of the need to add lupin and lupin products to the list of substances subject to mandatory allergen declaration in the Code and examined options to exempt various ingredients from mandatory labelling.
- Approved changes to the microbiological limits provisions in the Code for listeria and notified food ministers.
- Completed BSE safety assessments for Lithuania, Chile, Brazil and Latvia and assigned each country a category 1 status; conducted in-country verification visits to the United States, Mexico and Argentina.
- Consulted widely on proposed reforms to the Code to modernise its presentation and to create an instrument that better meets the needs of stakeholders in industry, commerce and enforcement.
- Assisted other parts of the food regulatory system to ensure an effective implementation of food standards, especially in implementing the recommendations of *Labelling Logic* and the application of Code provisions to imported food.

Introduction

FSANZ's main contribution to the food regulatory system is developing and maintaining the Australia New Zealand Food Standards Code.

Food standards in the Code contain measures that must be implemented by the producers, manufacturers, retailers and importers of food to ensure the safety of the food supply and the adequacy of consumer information. In developing food standards, our objective is to protect public health and safety through measures that impose the minimum necessary regulatory burden.

One example of this is recent amendments to the Code to allow the sale of certain hard, cooked raw-milk (unpasteurised) cheeses, where scientific evidence showed that pathogens could be successfully minimised to safe levels. On the other hand, the evidence showed that pathogens in raw drinking milk still cannot be reduced to safe levels, resulting in the current prohibition on its sale being maintained.

Decisions like these are made by FSANZ, as required by the FSANZ Act, although the Forum on Food Regulation made up of ministers responsible for food regulation, can, and does, exercise its right to request reviews of decisions.

The consultation processes that precede a decision by FSANZ are inclusive, open and transparent. Over the years, we have built comprehensive stakeholder engagement into our standards development work.

FSANZ is only one part of the food regulatory system. For this reason we liaise closely with the agencies responsible for enforcing the Code—Australian state and territory agencies, the New Zealand Ministry for Primary Industries (MPI) and the Commonwealth Department of Agriculture (for imported food). We also collaborate with other Commonwealth partners on food matters, notably the Australian Pesticides and Veterinary Medicines Authority on maximum residue limits and the Therapeutic Goods Administration on the food-medicine interface. We also have a joint science program with MPI.

Major or complex changes to the Code require the involvement of the Office of Best Practice Regulation to ensure that the changes are necessary and that they confer a net benefit to the community. In matters of misleading and deceptive promotion of food, we tend to rely on the provisions of Australian Consumer Law, as administered by the Australian Competition and Consumer Commission.

Summary of food regulatory activity

Applications and proposals gazetted in 2013–14

We gazetted nine variations to food standards (12 in 2012–13) and two variations from proposals (seven in 2012–13).

Detailed information on applications and proposals processed in 2013–14 is contained in Appendixes 1 and 2. Information on FSANZ's process for assessing applications and proposals can be found in Appendix 3.

Amendments to the FSANZ Application Handbook

Under s. 23 of the FSANZ Act, FSANZ can make guidelines setting out mandatory information and format requirements that applications must include. If these requirements are not met, then FSANZ has the power under s. 26 of the FSANZ Act to reject an application after it has initially been lodged with FSANZ. These guidelines are a legislative instrument for the purposes of the *Legislative Instruments Act 2003*, but are not subject to sunset or disallowance.

Amendment No. 6 to the Handbook took effect on 1 September 2013.

Standards Development Work Plan

Under s. 20 of the FSANZ Act, FSANZ is required to develop and publish a three-year forward plan for applications and proposals on which it intends to develop standards or variations to standards, no later than 30 June each year. When it develops the plan, FSANZ must consult interested people and review and update the plan at least every three months.

We issued a call for submissions on the work plan for 2014–15 in May 2014, which elicited a single submission that had no substantive comments for consideration by FSANZ. The current work plan can be found on our website.²

While the number of applications received and proposals prepared by FSANZ in 2013–14 was similar to last year, our workload also continues to be characterised by increased demands and complexities. Table 1 shows the number of applications, proposals and potential proposals on the work plan (received or prepared before 1 October 2007, when new assessment procedures took effect) at 30 June 2014, in all work plan groups. Table 2 shows the number of applications and proposals received or prepared from 1 October 2007, at 30 June 2014.

² www.foodstandards.gov.au/code/changes/workplan

Table 1: Applications and proposals on the work plan (received or prepared before 1 October 2007)

As at	30 June 2011	30 June 2012	30 June 2013	30 June 2014
Group 1	6	5	5	4
Group 2	5	4	4	4
Under review	1	1	0	0
TOTAL	12	10	9	8
With the Forum or awaiting Notification to the Forum	0	0	0	0
Estimated waiting time Group 2	4 applications remain with assessment work to commence—3 are to be considered as part of a proposal on raw milk products.	3 applications remain with assessment work to commence—2 are to be considered as part of a proposal on raw milk products.	3 applications remain with assessment work to commence—2 are awaiting the outcome of a proposal on raw milk products (P1022) and the third the outcome of the review of nutritive substances and novel foods (P1024).	3 applications remain with assessment work to commence—2 are awaiting the outcome of a proposal on raw milk products (P1022) and the third the outcome of the review of nutritive substances and novel foods (P1024).

Group 1 is for applications or proposals raising health and safety issues being progressed as a priority or identified by jurisdictions as warranting priority.

Group 2 is for unpaid applications or proposals placed on a three-year rolling work plan scheduled for commencement in order of receipt.

Table 2: Applications and proposals on the work plan (received or prepared from 1 October 2007 onwards)*

As at	30 June 2011	30 June 2012	30 June 2013	30 June 2014
General procedure	14 (7 paid)	14 (4 paid)	11 (3 paid)	14 (2 paid)
Minor procedure	0	1	0	0
Major procedure	9 (5 paid)	6 (1 paid)	7	4
High level health claims	N/A	N/A	0	0
Urgent applications or proposals	0	0	0	0
Under review	0	1	1	1
TOTAL	23	22	19	19
With the Forum or awaiting notification to the Forum	3	3	2	2
Estimated waiting time for unpaid applications	6 months	2 months approx	2 months approx	6 months approx

*Table 2 does not include potential applications and proposals for which an administrative assessment has been commenced, but not yet completed, as these have not yet been placed on the work plan or where an application has been accepted and proposal prepared, but was not on the work plan as at 30 June.

Tables 3 and 4 summarise our performance in developing food standards. Of note is the decline in applications from the food industry to amend the Code in the past couple of years.

Table 3: Total applications received and accepted onto the work plan and proposals prepared

	2010–11	2011–12	2012–13	2013–14
Applications	9 ¹	11 ¹	6	4 ²
Proposals	2	9	7	6 ³
TOTAL	11	20	13	10

1 Includes any applications received in this year and accepted onto the work plan in the following year.

2 Includes one cost-recovered application which was rejected because the applicant chose not to pay the fees owing for an exclusive capturable commercial benefit by the due date

3 Includes one proposal which was prepared and then abandoned within this financial year

Table 4: Applications and proposals finalised

	2010–11	2011–12	2012–13	2013–14
Final assessments made by the FSANZ Board	1	1	0	0
Approvals made by the FSANZ Board	16	19	18	11
Applications withdrawn or rejected* Proposals abandoned	6	3	2	5
TOTAL completed	23	23	20	16
Applications or proposals gazetted	16	22	19	11

*Includes potential applications rejected at administrative assessment

Further information on the above can be obtained from Appendix 2. There also may be some discrepancies between Tables 4 and 7 where decisions have been made in one financial year and the notification of that decision is made in the next financial year.

Table 5 provides information about any significant variation from the timetable established in the work plan for considering applications and proposals during 2013–2014, while Table 6 summarises the status of ‘legacy projects’ commenced before 1 October 2007.

Table 5: Reasons for significant delays in considering applications and proposals in 2013–14

Application / Proposal	Step	Variation ¹	Reason
P1014—Primary Production & Processing Standard for Meat & Meat Products	Approval	13 months	Concerns with the potential regulatory gap for animal welfare issues which need to be addressed. P1005 was merged with this Proposal (originally dealing with minor meat species) to create one proposal addressing all meat and meat products.

Application / Proposal	Step	Variation¹	Reason
P1016—Hydrocyanic Acid in Apricot Kernels & Other Foods	Assessment, preparation of draft food regulatory measure and call for submissions	23 months	Delayed due to the complexity of assessment issues. These issues included FSANZ consideration of including other foods as this was considered to be more efficient, timely and beneficial to FSANZ, jurisdictions and consumers. FSANZ was also seeking an agreement from the New Zealand Ministry for Primary Industries to conduct further surveys on cyanogenic glycosides in apricot kernels and other foods and to address an issue with detections in apple juice.
P1017—Criteria for <i>Listeria monocytogenes</i> —Microbiological Limits for Foods	Preparation of draft food regulatory measure and call for submissions	11 months	Delayed due to negotiations with the OBPR over need for a regulation impact statement. FSANZ also developed additional guidance and material and additional supporting tools to include with the 2nd call for submissions following targeted consultation with industry and jurisdictions.
	Approval	9.5 months	
P1024—Revision of the Regulation of Nutritive Substances & Novel Food	Assessment	15 months	The complexity of issues has resulted in the need for additional preparatory work and delaying the release of the 1st call for submissions.
P1025—Code Revision	Preparation of draft food regulatory measure and call for submissions	12 months	Delay due to the extension of the closing date of the 1st call for submissions and complexity of issues raised.
P1026—Lupin as an Allergen	Preparation of draft food regulatory measure and call for submissions	12 months	Completion of assessment delayed due to other work priorities and collection of cost benefit data.
P1027—Managing Low-level Agricultural and Veterinary Chemicals without Maximum Residue Limits	Preparation of draft food regulatory measure and call for submissions	12 months +	Completion of assessment delayed due to other work priorities. Timeframes unknown as at 30 June 2014.

Application / Proposal	Step	Variation ¹	Reason
P1028—Infant Formula Products	1st call for submissions (consultation paper)	6 months +	Delayed due to complexity of issues. Timeframes unknown as at 30 June 2014.
P274—Labelling Minimum Age for Infant Foods	Final Assessment	10 years +	Delay due to further consideration of approach. Timeframes to be determined.
P290—Food Safety Programs for Catering Operations to the General Public	Final Assessment	9 years 2 months +	Delayed pending further implementation strategy work required by jurisdictions.
P298—Benzoate & Sulphite Permissions in Food	Draft Assessment	7 years 11 months + (from date final assessment due)	Delayed due to the need to collect further data and evaluation of the data.

¹ Variation based on indicative timeframes in the administrative assessment report against timeframe indicated in FSANZ Work Plan as at 30 June.

Table 6: Status of remaining applications and proposals received or prepared before 1 October 2007

Application / Proposal	Step	Reason
A530—Permission for English Farmhouse Cheddar made from Raw Milk	12/2/2004	Assessment indefinitely delayed—issues to be considered as part of proposal on raw milk products (P1022).
A531—Use of Raw Milk in Cheese Production	16/2/2004	Assessment indefinitely delayed—issues to be considered as part of proposal on raw milk products (P1022).
A576—Labelling of Alcoholic Beverages with a Pregnancy Health Advisory Label	17/2/2006	FSANZ has delayed further assessment following the decision by the Forum to accept the recommendation of the Review of Labelling Law and Policy which allows two years for industry to adopt voluntary initiatives.

Application / Proposal	Step	Reason
A613—Definitions for Nutritive Substance and Nutritive Ingredient	21/8/2007	Assessment indefinitely delayed—pending advice from the Applicant and consideration of P1024.
P235—Review of Food-type Dietary Supplements	10/5/2001	On hold pending completion of related work.
P274—Labelling Minimum Age for Infant Foods	1/3/2003	See Table 5.
P290—Food Safety Programs for Catering Operations to the General Public	10/2/2004	On hold pending further implementation strategy work required by jurisdictions.
P298—Benzoate & Sulphite Permissions in Food	6/6/2005	See Table 5.

Forum reviews

A request for the review of a FSANZ decision to amend the Code must be sought by a majority of members of the Forum on Food Regulation, i.e. six out of 10. More details on the review process are available in Appendix 3.

Table 7: Notification outcomes

	2010–11*	2011–12*	2012–13*	2013–14
Approval decisions notified	15	22	17	12
Final assessment decisions notified	1	1	0	0
Requests for review	0 (0%)	1 (4%)	1 (6%)	0 (0%)
Review decisions notified	N/A	0	2	0

*The figures in this column may differ from those provided in the previous year's annual report as review requests may be received by FSANZ after the deadline for publication.

Ministerial Policy Guidelines

The Forum on Food Regulation is responsible for developing food regulatory policy for domestic and imported foods and policy guidelines for setting food standards for domestic and imported foods. In developing or reviewing food regulatory measures and variations to food regulatory measures, under s. 18 of the FSANZ Act, FSANZ must have regard to any written policy guidelines formulated by Ministers and notified to FSANZ.

No guidelines were notified to FSANZ in 2013–14.

Additional work requested by the Forum

During the year, the Forum asked FSANZ to provide advice on the steps that would be involved in introducing mandatory pregnancy health labelling on alcohol products, and to investigate and respond to a number of issues relating to the use of low THC hemp in food.

The Forum has considered FSANZ's responses and will be providing FSANZ with further direction on the completion of the review of FSANZ's decision on the use of low THC hemp in food (not received as at 30 June 2014).

Standards development

Approval of new substances in certain foods

Food additives and processing aids

Regulatory milestone 2013–14	Number of gazettals: 3
-------------------------------------	------------------------

During the year, we gazetted permissions for quillaja extract as a food additive and fungal chitosan as a processing aid, as well as clarification of prohibitions on the use of carbon monoxide in fish as a food additive.

Genetically modified (GM) foods

Regulatory milestone 2013–14	Gazetted the inclusion of food from 2 GM soy varieties, 1 GM cotton variety, 1 GM canola variety and 1 GM lucerne variety into the Food Standards Code
-------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------

Food derived from eight different crops (canola, corn, cotton, lucerne, potato, rice, soybean and sugarbeet) has been listed in the Schedule to Standard 1.5.2 since late 2008. While the range of crops has not changed since then, the number of individual lines from which GM food is approved has increased from 55 (in December 2008) to 81 (in June 2014).

Nutritive substances and novel food

Regulatory milestone 2013–14	Preparations made for a 1st call for submissions late in 2014.
-------------------------------------	----------------------------------------------------------------

In 2012, FSANZ commenced a review of nutritive substances and novel foods. This large project addresses the current regulatory approach to whole foods and ingredients which are new to the food supply in Australia and New Zealand. The project aims to develop a graduated risk-based approach to these foods, where the level of regulatory oversight, and data required, are commensurate with the risk presented by different types of foods. The provision for exclusive use of approved foods is also being reviewed.

Low THC hemp as a food

Regulatory milestone 2013–14	Review by FSANZ extended by the Forum into 2014–15.
-------------------------------------	-----------------------------------------------------

FSANZ continued to review its approval of low THC hemp as a food, as requested by ministers. In addition to the original review request of December 2012, ministers asked FSANZ to investigate issues relating to the trade and consumption of hemp seeds and the marketing of hemp foods (December 2013).

Before this additional request, ministers had sought and received advice on these and other matters from the Standing Council on Police and Emergency Management and the Food Regulation Standing Committee. The advice was provided to FSANZ. We liaised with relevant stakeholders before providing further advice on the additional issues to ministers for consideration in June 2014. We will finalise our review after receiving any further direction from ministers.

Labelling standards

Labelling exemptions (allergens)

Regulatory milestone 2013–14	1st call for submissions reports prepared for release in 3rd or 4th quarter 2014.
-------------------------------------	-----------------------------------------------------------------------------------

We are considering options to exempt various ingredients from mandatory labelling declarations. In 2013–14, we examined the presence of proteins in certain products derived from allergenic sources and have concluded that some of these products are safe for people who are allergic to the original foods. Removing allergen declarations from these products could result in a wider food choice for the relevant consumers, without increasing the risk of exposure to food allergens.

The products under consideration for allergen labelling exemptions are refined, bleached and deodorised soy oil; tocopherols and phytosterols derived from soy; glucose syrup derived from wheat starch; and distilled alcohol from dairy or wheat components.

Food for infants (minimum age labelling)

Regulatory milestone 2013–14	Consultation paper released in October 2013.
-------------------------------------	----------------------------------------------

Currently, the labelling requirements in the Code permit infant foods to be labelled as suitable from the age of 4 months. The infant feeding guidelines of Australia and New Zealand each recommend the introduction of solid food at 'around 6 months'.

During the year, we held a round of public consultation on our review of minimum age labelling of infant foods, seeking stakeholder feedback on our current assessment. This resulted in divergent stakeholder views. We are continuing to consider the best approach to minimum age labelling, including the role of labelling, the current evidence base, the need for evidence and the community impact of any change to the regulation.

Food standards for the primary industries

FSANZ has completed its work program to develop domestic food standards covering the entire food supply chain, having regard to the Overarching Policy Guideline on Primary Production and Processing Standards.

Meat and meat products

Regulatory milestone 2013–14	No review request raised by the Forum in June 2014; amendments to the Code gazetted in July 2014.
-------------------------------------	---------------------------------------------------------------------------------------------------

The primary production and processing standard for meat and meat products covers major and minor meat species, as well as wild game. It places obligations on primary producers for traceability and managing inputs and waste. These obligations do not apply to wild game animals.

We have recommended that processing requirements for crocodile meat in the Code should be removed, acknowledging that these requirements are already established through an Australian Standard. We have also recommended that the processing of meat and meat products from the major and minor species and wild game should continue to follow the requirements of the relevant Australian Standards. The Forum has been informed of the FSANZ Board's approval of these recommendations.

Raw milk products

Regulatory milestone 2013–14	1st call for submissions in November 2013; final round of consultation in July 2014.
-------------------------------------	--------------------------------------------------------------------------------------

FSANZ has been assessing a further category of raw milk products for which the properties and/or processing factors may allow survival of pathogens that may have been present in the raw milk but do not support the growth of these pathogens.

Horticultural products

Regulatory milestone 2013–14	FSANZ abandoned this proposal in February 2014.
-------------------------------------	-------------------------------------------------

FSANZ abandoned this proposal, noting that a deeper understanding of horticultural businesses that are operating without an industry quality assurance/food safety system was essential before further regulation in this sector is considered. We are continuing with this work through targeted stakeholder consultation.

Public health

Infant formula products

Regulatory milestone 2013–14	Proposal P1028 commenced in November 2013.
-------------------------------------	--------------------------------------------

In 2013–14, we prepared a proposal to revise and clarify relevant standards in the Code that regulate infant formula, follow-on formula and special infant formulas. However, due to budgetary constraints and the need to provide for more flexible resourcing arrangements,

we narrowed the scope of this proposal to focus on one product category only—infant formula.

We have deferred reviews of the other two product categories (special infant formulas and follow-on formula) until the infant formula proposal is completed, resources are available and the international regulatory context for follow-on formula is clarified. Several opportunities remain for stakeholders to provide comment throughout the reduced life of this major proposal.

Lupin as an allergen

Regulatory milestone 2013–14	1st call for submissions expected in late 2014.
-------------------------------------	-------------------------------------------------

There is clinical evidence that lupin is an emerging allergen in Australia. Lupin is increasingly used as a food ingredient in Australian-produced foods, including unpackaged bakery products, as well as imported products. FSANZ is considering adding lupin and lupin products to the list of substances subject to mandatory declaration in the Code.

To date, allergic reactions to lupin are unreported in New Zealand. This is likely due to limited exposure to foods containing lupin. As more products containing lupin become available (from Australia or Europe), and awareness of its potential allergenicity increases, this situation is likely to change.

Food safety

Cyanogenic glycosides in food

Regulatory milestone 2013–14	Delayed while the regulatory impact is assessed.
-------------------------------------	--------------------------------------------------

Some plant-based foods contain cyanogenic glycosides which can pose potential risks to consumers. The toxicity of cyanogenic glycosides depends on the release of hydrocyanic acid (HCN) from plant tissue or the action of gut bacteria in animals or humans. Consumption of foods containing cyanogenic glycosides may result in acute cyanide poisoning and is associated with several chronic diseases.

A survey conducted by FSANZ and the New Zealand Ministry for Primary Industries found that consumption of raw apricot kernels (edible nut-like objects found in the stone of fresh apricots) can pose an acute public health and safety risk for all Australian and New Zealand population groups. FSANZ's interim advice is that adults should not eat more than three raw apricot kernels per day. Children should not eat any.

We are currently considering how best to manage the risk of cyanogenic glycosides in raw apricot kernels. This will involve preparing a consultation document—a regulatory impact statement—that will examine and compare the costs and benefits of various options for managing future potential public health or safety risks in Australia and New Zealand.

Tutin

Regulatory milestone 2013–14	1st call for submissions in July 2013.
-------------------------------------	----------------------------------------

FSANZ and the New Zealand Ministry for Primary Industries have been working collaboratively to improve the scientific basis of a permanent maximum level (ML) in the Code for tutin in honey. Tutin is a potent neurotoxin that sometimes appears in honey at levels high enough to cause serious health effects in humans—for example, convulsions. Since 2008, this risk has been controlled by a temporary maximum level in the Code, while further work has been carried out.

Research has been completed to characterise the toxin in honey and its distribution and metabolism in humans. We have used this information to support an internationally acceptable risk assessment for this toxin and are proposing a subsequent regulatory measure in the Code.

The provision of MLs currently in the Code for tutin in honey and comb honey appear to be providing a measure of protection for human health and safety. However, new evidence indicates the actual level needs to be reduced. We expect to complete a proposal for the introduction of a permanent ML for tutin in honey before the expiry of the interim MLs in March 2015.

Listeria

Regulatory milestone 2013–14	FSANZ Board approved variation to the Code in May 2014; Forum on Food Regulation notified.
-------------------------------------	--------------------------------------------------------------------------------------------

In the first stage of the review of Standard 1.6.1—Microbiological Limits for Foods, FSANZ consulted on applying limits for *L. monocytogenes* based on whether the food was ready-to-eat (RTE) and can or will not support growth of the pathogen. Submitters to the 2nd call for submissions, in November 2013, generally supported this approach and the FSANZ Board approved variations to Standard 1.6.1 to reflect these changes.

The Forum has been informed about the FSANZ Board's approval of these recommendations. The Implementation Subcommittee for Food Regulation has committed to future work to help develop national guidance and risk communication materials for listeria management.

We will be consulting in late 2014 on the approach and proposed timing for the broader review of microbiological limits in Standard 1.6.1.

Bovine spongiform encephalopathy (BSE)

FSANZ assesses the BSE risk of countries that seek to export beef and beef products to Australia. Countries that are assigned a Category 1 or Category 2 status by FSANZ are eligible to export beef or beef products to Australia and their beef products are considered to pose a negligible food safety risk. Certification requirements for each category are different and are implemented by the Australian Department of Agriculture, as stipulated by Australia's BSE policy.

To date, we have received applications for country BSE food safety assessments from sixteen countries. In 2013–14, we completed assessments for four countries: Lithuania, Chile and Brazil were assigned a Category 1 status. Latvia was assigned a Category 2 status which was subsequently upgraded to Category 1. We also reviewed annual BSE updates received from New Zealand, the Netherlands, Latvia, Lithuania, Croatia and Vanuatu, and reconfirmed the status previously assigned to these countries (except for the Latvia upgrade).

In 2013–2014, FSANZ completed in-country verification visits in the United States, Mexico, and Argentina. For each country, we assessed the effectiveness of BSE control and preventative systems across the beef production chain.

Improving our standards development outcomes

Reform of the Australia New Zealand Food Standards Code

Regulatory milestone 2013–14	Public consultation held May–September 2013.
-------------------------------------	----------------------------------------------

First published in December 2000, the Australia New Zealand Food Standards Code has since been amended approximately 80 times. In 2009, the Supreme Court of New South Wales delivered a judgment in a criminal prosecution under the Food Act (NSW), during which the court commented on the legal efficacy of the Code.

In response to the court's comments and subsequent consultation with New Zealand, state and territory enforcement agencies and relevant departments of state, FSANZ has commenced a revision of the Code. The revision seeks to modernise how the Code is presented, to create an instrument that better meets the needs of a very broad range of stakeholders in industry, commerce and enforcement and to provide a sounder base for future variations.

We aim to place a greater reliance on definitions already present in the Food Acts of New Zealand, the states and the territories, and by presenting the Code as a unified instrument.

The major effect of the proposed changes is to clarify and give priority to the primary role of the food laws of the states, territories and New Zealand (the application Acts) and to strengthen the relationship between the Code and the application Acts. Some change has been necessary to ensure that the Code does not inappropriately impinge on the criminal law function of the application Acts. The revised Code provides explicit requirements that can be enforced by enforcement agencies.

Maximum residue limits (MRLs)

FSANZ continued to consider requests to harmonise MRLs with international MRLs established by Codex or with MRLs established in another country. To date, we have accepted requests from different stakeholders throughout the year and have prepared more than one proposal a year.

However, to streamline this process, we are trialling the preparation of one proposal per year, which considers requests received within a specific timeframe. A template has been designed to help inform people making these requests about the information required. This proposed change has been communicated widely to stakeholders.

Support for implementing standards

Nutrition, health and related claims

FSANZ has continued to support the implementation of Standard 1.2.7—Nutrition, Health and Related Claims. Food businesses have until January 2016 to meet the requirements of the new standard. In September 2013, following stakeholder consultation, we completed a guidance document to help industry with the self-substantiation of food-health relationships for general level health claims.

This standard requires a person to notify FSANZ of a relationship between foods or property of food and a health effect (food-health relationship) which has been established by a process of systematic review, before making a general level health claim based on that food-health relationship. We have established a process for food businesses to use when making this notification. A listing of all food-health relationships notified to FSANZ is available on the FSANZ website.

We are continuing to work with the nutrition and health claims working group of the Implementation Subcommittee for Food Regulation to support the subcommittee's development of a compliance guideline and guidance materials for Standard 1.2.7 for industry.

FSANZ released a consultation paper in July 2013 seeking information and stakeholder views about the qualifying criteria for nutrition content claims about dietary fibre. This was in response to concern from some manufacturers that these criteria were set above the criteria in the voluntary *1995 Code of Practice on Nutrient Claims in Food Labels and in Advertisements*. After considering information provided in submissions, we decided to maintain the qualifying criteria for nutrition content claims about dietary fibre in the standard.

Imported food

Imported food must meet Australian requirements for public health and safety and comply with the Code. The Department of Agriculture Imported Food Inspection Program has responsibility for inspecting and sampling food as it reaches the Australian border, based on risk assessment advice provided by FSANZ on the specific commodity.

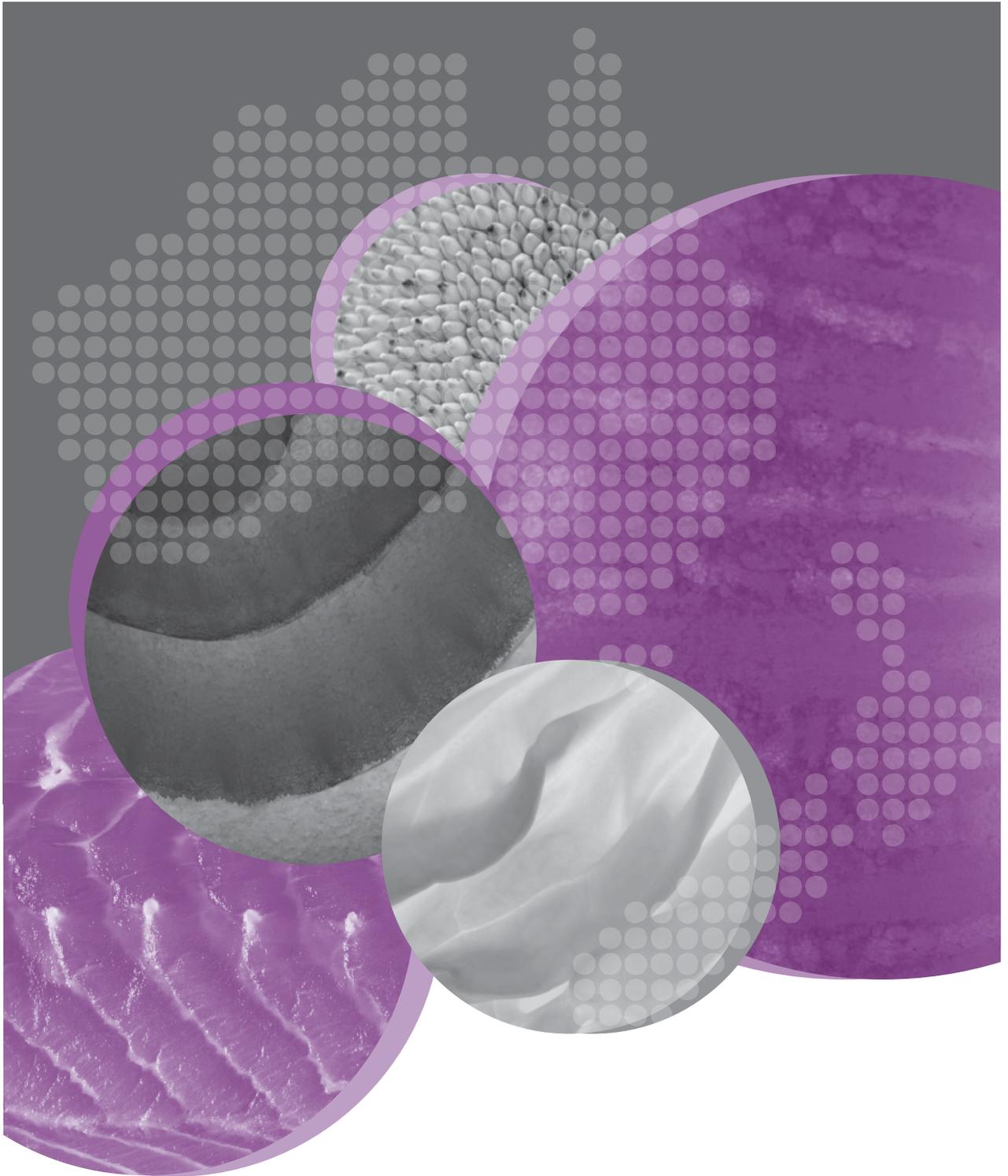
A FSANZ and Department of Agriculture interagency review of the imported food procedures and provision of advice under the Imported Food Inspection Scheme was finalised in 2012 and a joint agency implementation plan was developed. As part of this plan, we are currently reviewing advice on 'risk category' foods (as listed in the Imported Food Control Order 2001) to determine those foods that pose a medium to high risk to public health.³

We intend to develop risk statements for each commodity/hazard pair and publish this information on the FSANZ website. The review will be rolled out over a period of 12–18 months, with the first 15 (of 58) risk statements due for completion in July 2014.

Code Interpretation Service

The Code Interpretation Service (CIS) provides interpretive guidance on food standards in chapters 1 and 2 of the Code, and is available to all food industry stakeholders on a fee-for-service basis. The CIS did not receive any applications for interpretive guidance in 2013–14.

³ Foods that pose a medium-to-high risk to public health are inspected by Agriculture as risk foods under the Imported Food Inspection Scheme



CHAPTER 2

Regulating and managing food risks

Regulating and managing food risks

- **Introduction**
- **FSANZ's regulatory approach**
- **Strengthening our evidence base**
- **Monitoring food hazards**
- **Food incidents**
- **Food recalls**

Strategic imperative

To maintain a transparent and evidence-based approach to **regulating and managing food risks**.

Highlights 2013–14

- Led the Australian delegation to four committees of the Codex Alimentarius Commission and participated in working groups.
- Participated in the activities of two international food safety liaison groups (chemical and microbial) and chaired the meetings of the microbial group.
- Continued to chair two major international behavioural and regulatory analysis groups of food regulators from the United States of America, Canada, United Kingdom, New Zealand and Australia. Regulators from South Korea and Ireland joined the regulatory economics group during the year.
- Finalised a Cost of Illness Model that calculates the costs to the community of outbreaks of foodborne pathogens.
- On behalf of Australia, continued to chair (with China) the APEC Food Safety Cooperation Forum of food safety regulators, involving 21 member economies.
- Released the results of the analysis of the 24th Australian Total Diet Study. The first phase of the report included an analysis of acrylamide, aluminium and perchlorates.
- Coordinated one incident under the National Food Incident Response Protocol, involving New Zealand whey protein concentrate suspected of being contaminated with *Clostridium botulinum*.
- Coordinated 66 food recalls, mainly due to undeclared allergens and microbial contamination.

Introduction

While developing food standards is one of FSANZ's main responsibilities, we also protect public health and safety by maintaining an evidence base of the risks associated with food and by coordinating systems that monitor and remove unsafe foods from sale in Australia.

We carry out these responsibilities in partnership with government agencies in Australia and New Zealand, within the parameters and policies issued by the Forum on Food Regulation. Our work plan, therefore, reflects our statutory obligations and topical issues identified by the ministers that make up the Forum.

In developing the FSANZ business plan for 2014–15, the Executive has identified projects of highest priority for implementation in the next year because they are already substantially completed, or have been requested by ministers or deemed to address an important public health and safety issue. Other projects of importance will be rolled out in the forward years.

These projects comprise reviews undertaken by the agency, usually but not exclusively through proposal processes. A summary of these projects appears in Table 8, with the relevant strategic imperative from the FSANZ Corporate Plan. Further details appear against these projects elsewhere in this report.

Table 8: High priority projects for 2014–15

FSANZ work area	Projects	Strategic imperative (2013–15 Corporate Plan)
Food labelling	<ul style="list-style-type: none"> • Labelling Review projects • Health claims transition • Allergen labelling exemptions 	Support informed consumer decisions about food by collecting and providing relevant information
Public health	<ul style="list-style-type: none"> • Lupins as an allergen 	
Regulatory burden reduction	<ul style="list-style-type: none"> • Code revision • Organisational reform 	
Chemical food safety	<ul style="list-style-type: none"> • Tutin • Cyanogenic glycosides • Nutritive substances and novel foods • Sulphites and benzoates 	Build and sustain food standards and practices to support high standards of public health protection and a dynamic and sustainable food manufacturing sector
Microbiological food safety	<ul style="list-style-type: none"> • Raw milk products • Review of microbiological limits • BSE country assessments 	
Food incidents and recalls	<ul style="list-style-type: none"> • Incident response • Food recalls 	Maintain a transparent and evidence-based approach to regulation and the management of food risks
Strategic science	<ul style="list-style-type: none"> • Science Strategy • Data management 	
Evidence-based development	<ul style="list-style-type: none"> • Nutrient chemical projects • GM technologies review 	

FSANZ's regulatory approach

To ensure a safe food supply and well-informed consumers in Australia and New Zealand, regulation may be required. FSANZ has been changing its processes and enhancing our capacity for analysing regulatory and non-regulatory interventions, particularly in how we apply the disciplines of economics and other social sciences.

Several years ago, FSANZ decided to enhance its social science capacity to obtain a better understanding of the behaviour of individuals and groups to ensure risk management options are informed by behavioural evidence. More recently, we have focussed our attention on developing our economic capacity to enhance our assessment of the effects of various management options.

Our initiatives in these areas mirror a more general interest across the public sector to ensure regulation is both effective in dealing with issues and efficient in delivering a net benefit to society as a whole. This government-wide desire to improve and minimise regulation is reflected in the role of the Office of Best Practice Regulation and the whole-of-government agenda to reduce the regulatory burden on industry.

During 2013–14, FSANZ finished consolidating its regulatory and behavioural capacity into a single section. This has resulted in greater integration of the economic and behavioural elements of our assessments of problems and enhanced capacity to develop and assess options to address these problems.

A key output of the renewed focus on regulatory practice has been the development of tools that improve our efficiency and enhance the transparency of our work. For example, in 2013–14, we finalised a Cost of Illness Model that calculates the costs to the community of outbreaks of foodborne pathogens. The model includes costing for the four most common pathogens: salmonella, campylobacter, *E. coli* and listeria. We expect the model to reduce the resources required for future costings of foodborne diseases. It can be extended to other pathogens when data become available.

Development of this model is an example of productive collaboration across the disciplines in FSANZ, drawing on both risk managers and risk assessors. The model was formally peer reviewed by an academic health economist and informally reviewed by a range of economists in similar regulatory agencies in the United States, Canada and the United Kingdom.

Strengthening our evidence base

Internal knowledge

Dietary exposure assessments

Dietary exposure assessments provide an estimate of the magnitude of exposure for the population to a nutrient or food chemical.

In 2013–14, we provided dietary exposure assessment input for food standards applications (e.g. vitamin D in breakfast cereals) and proposals (e.g. maximum residue limits for imported food commodities) and for other purposes, including surveillance activities (arsenic in apple and pear juice) and completed work relating to a survey for cyanogenic glycosides in plant-based foods.

FSANZ provided input to assessments for packaging chemicals for the National Industrial Chemicals Notification and Assessment Scheme, and to the Department of Health review of nutrient reference values for fluoride and sodium. We also evaluated dietary exposure assessments conducted by the Australian Pesticides and Veterinary Medicines Authority (APVMA) when assessing the safety of residues in food for new or amended uses of agricultural and veterinary chemicals, including assessments for chemicals under review by the APVMA.

During the year, we also provided input and expertise for dietary exposure assessments to the 78th meeting of the FAO/WHO JECFA meeting on Veterinary Drugs that considered several veterinary drugs and their residues in food.

Burden of foodborne illness in Australia

The project to re-estimate the burden of foodborne illness in Australia is now complete. Conducted by the Australian National University's National Centre for Epidemiology and Public Health with funding provided by FSANZ, the New South Wales Food Authority and the Australian Government Department of Health, the study uses contemporary foodborne disease data and advanced modelling approaches to estimate the number of cases of illness and common long-term conditions acquired in Australia from contaminated food, as well as the number of hospitalisations and deaths.

Due for publication later in 2014, the full report will be hosted on the Health website along with a summary article in Food Standards News. Articles will also be published in the open access peer-reviewed scientific journal Emerging Infectious Diseases.

Estimates of foodborne illness are an important evidence base for the development of food safety policy and legislation.

Pyrrolizidine alkaloids

Pyrrolizidine alkaloids (PA) are naturally occurring toxins that appear in a number of Australian and New Zealand plants. Dietary exposure arising from the current PAs levels in honey needs evaluation for safety. We have been providing technical leadership and coordination in generating new toxicological data that will help us characterise (understand the nature of) the risk to public health and safety of PAs.

We completed work to characterise the relative toxicity of sentinel PAs. Once these new data have been generated, we will undertake a risk assessment and consider whether any further measures are necessary to protect health. These data will also be submitted to the Joint FAO/WHO Expert Meeting on Food Additives (JECFA) so they are considered in international risk analysis.

External expertise

FSANZ Fellows

The FSANZ Fellows Program creates a network of experts in a range of disciplines to provide advice and contribute to the work of FSANZ. Throughout the year, six of our Fellows were re-appointed by the FSANZ Board for a further three-year term, as they are making valuable contributions to ongoing work and will continue to contribute to the future work of the agency.

The current membership of the FSANZ Fellows program is listed in Table 9.

Table 9: FSANZ Fellows 2013–14

FSANZ Fellow	Background or expertise	Affiliated institution
Appointment period October 2011–14		
Professor David Fraser	Vitamin D	University of Sydney
Associate Professor Winsome Parnell	Surveys and infant nutrition	University of Otago
Associate Professor Peter Williams	Nutrition	University of Canberra
Appointment period May 2012–15		
Professor Ken Buckle	Food science, processing and microbiology	University of New South Wales
Professor Nigel French	Molecular epidemiology and risk research	Massey University
Professor Stephen Goodall	Health economist	University of Technology

FSANZ Fellow	Background or expertise	Affiliated institution
Professor Seppo Salminen	Intestinal micro biota and health, probiotics and prebiotics, health claims	University of Turku
Appointment period June 2013–16		
Assistant Professor Jason Riis	Experimental psychology and behavioural economics	Harvard Business School
Appointment period December 2013–16		
Dr Laurence Eyres	Food technology	ECG Ltd
Dr Heather Greenfield	Food composition	University of New South Wales
Professor Peter Langridge	Genomics	University of Adelaide
Professor Brian Priestly	Health risk assessment	Monash University
Professor Murray Skeaff	Nutrition	University of Otago
Professor Mark Tamplin	Microbiology and food safety	University of Tasmania

Engagement with academic institutions

The FSANZ student project program provides links with Australian academic institutions. This program provides an opportunity for students to undertake projects of relevance to FSANZ and food regulation. In 2013–14, students from the University of New South Wales, the University of Wollongong, the University of South Australia and the University of Canberra completed projects contributing to the work priorities of FSANZ in food regulation and food safety.

Regulatory Science Network

FSANZ is currently the vice-chair of the Regulatory Science Network (RSN), a network of Australian Government agencies responsible for regulating chemicals (including radio-isotopes) and biological agents. The aim of the RSN is to forge closer links and promote common approaches to regulatory science between the agencies.

The RSN achieves its goals by improving operational effectiveness, undertaking capacity building exercises, promoting consistent approaches to regulatory decision making and developing proposals for consideration by the Regulators' Forum.

During the year, the RSN developed a presentation titled *Finding Common Ground —establishment of a regulatory science network* at the 7th Annual Conference of the Society of Risk Analysis—Australia New Zealand in Sydney; co-hosted an Endocrine Disrupting Chemicals workshop in Canberra; and developed and convened a Science Communication Symposium for regulatory agencies, also in Canberra.

OzFoodNet Working Group

OzFoodNet—Australia’s enhanced foodborne disease surveillance system—was established in 2000 to improve national surveillance and conduct applied research into the causes of foodborne illness. FSANZ is a member of the OzFoodNet Working Group and participates in discussions on current epidemiological investigations of foodborne illness.

The information reported by OzFoodNet on the nature and extent of foodborne illness outbreaks is an extremely important component of FSANZ’s evidence base and is used extensively in our standards development, risk assessment, incident response and communication activities.

International networks

Codex Alimentarius Commission

The Codex Alimentarius Commission is the international food standards setting body established by the United Nations Food and Agriculture Organization and World Health Organization. Codex develops international food standards, guidelines and codes of practice for an international food code that contributes to the safety, quality and fairness of food trade.

The FSANZ Act requires FSANZ to have regard to the international harmonisation of food standards and to use the best available scientific evidence in regulatory decision making. During the year, we participated in and led the Australian Delegation at a number of meetings of Codex committees, as summarised in Table 10:

Table 10: FSANZ participation in the work of the Codex Alimentarius Commission, 2013–14

Codex committee	FSANZ participation
36th Session of the Codex Alimentarius Commission; and 68th Session of the Executive Committee of the Codex Alimentarius Commission	FSANZ participated at this meeting as a scientific advisor for the Australian delegation. At this meeting, FSANZ provided input into the development of international food standards, with the opportunity to promote harmonisation with international standards.
35th Session of the Codex Committee on Nutrition and Foods for Special Dietary Uses	FSANZ led the Australian delegation to this meeting, and agreed to convene an electronic working group for revised or additional Nutrient Reference Values-Requirements for the general population for seven vitamins and minerals.
35th Session of the Codex Committee on Food Hygiene	FSANZ led the Australian delegation to this meeting. The focus this year was to progress the Draft Code of Hygienic Practice for Low-Moisture Foods and the corresponding review of microbiological criteria for Salmonella.

Codex committee	FSANZ participation
46th Session of the Codex Committee on Food Additives	FSANZ led the Australian delegation to this meeting, and led the work on the alignment of food additive provisions in Codex commodity standards with the General Standard for Food Additives (GFS). FSANZ chaired the in-session working group that covered both the alignment work and the endorsement of food additive provisions forwarded by the Codex Committee on Fish and Fishery Products.
8th Session of the Codex Committee on Contaminants in Food	FSANZ led the Australian delegation to the working groups on the Maximum Levels (MLs) for lead, methylmercury in fish and radionuclides in a variety of foods, and aflatoxins in cereals.

World Health Organization Collaborating Centre for Food Contamination Monitoring

FSANZ is a World Health Organization (WHO) Collaborating Centre for food contamination monitoring, and carries out several activities to support WHO programs. During the year, we submitted data from the 19th, 20th, 21st, 22nd and 23rd Australian Total Diet Studies (ATDS) to the WHO in the GEMS/Food format to assist the work of WHO expert working groups.

In collaboration with the Western Pacific Regional Office of the WHO (WPRO), FSANZ was invited as a temporary advisor to a meeting titled *Strengthening INFOSAN (International Food Safety Authorities Network) and National Food Control Systems in Asia*. This meeting provided the opportunity to facilitate the participation of Asian economies in INFOSAN and strengthen national food control systems within Asia.

Food and Agricultural Organization of the United Nations

A senior FSANZ staff member spent most of 2013 at the FAO, providing scientific advice for chemical and microbiological food safety.

International food safety liaison groups

The International Food Chemical Safety Liaison Group (IFCSLG) and International Microbial Food Safety Liaison Group (IMFSLG) provide a forum for regulators from different countries to discuss current and emerging issues relating to risk analysis and food surveillance. FSANZ is an active participant in this forum.

During the year, the IFCSLG considered surveys of caffeine in a range of food products and beverages, arsenic in juices and rice, hydrocyanic acid in apricot kernels, radionuclide testing and testing for aluminium, perchlorate and dicyandiamide in some foods. It also compared knowledge and experiences with food safety issues associated with bisphenol A, 3-MCPD esters and glycidyl esters, food irradiation and acrylamide and discussed the development of a global teaching module for food chemical risk assessment.

As chair of IMFSLG since January 2013, FSANZ has actively engaged with international food regulators to collaborate and share issues of mutual interest related to the microbial safety of food. As well as discussing topics such as establishing microbiological criteria for *Listeria monocytogenes* in ready-to-eat foods and safety and labelling of mechanically tenderised meat, the group also considered the setting of performance targets for reducing specific pathogens.

International behavioural and regulatory analysis groups

FSANZ continued to draw on key domestic and international expertise in applying the economic and behavioural sciences to our regulatory practice.

The Social Sciences and Economics Advisory Group, comprising New Zealand and Australian academics acted as the primary source of review and challenge to the academic rigour of our work.

The International Social Sciences Liaison Group and the Food Safety Regulatory Economics Working Group—both chaired by FSANZ—provided input from, and exchange among, agency-based economists and social scientists from international risk agencies. Both these groups include regulators from the United States of America, Canada, United Kingdom, New Zealand and Australia. In 2013–14, membership of the Food Safety Regulatory Economics Working Group was expanded to include regulators from South Korea and Ireland.

Relationships in the Asia-Pacific region

The APEC Food Safety Cooperation Forum (FSCF) is a forum of food safety regulators, involving 21 member economies working together to strengthen food safety systems and promote harmonisation of member country's food standards with international standards. The APEC FSCF is co-chaired by FSANZ (on behalf of Australia) and the People's Republic of China (General Administration of Quality Supervision, Inspection and Quarantine).

In 2013, APEC Trade Ministers recognised the continued efforts of the APEC FSCF and its Partnership Training Institute Network in developing food safety capacity in the region and contributing to the alignment of domestic regulations with international standards. Ministers supported the progress to advance regulatory cooperation and convergence, where FSANZ is leading a project on the harmonisation of pesticide maximum residue limits.

During the year, FSANZ (on behalf of Australia) has made significant progress in developing the framework for the newly formed APEC Food Safety Incident Network (FSIN) and associated procedures for the secretariat function and member participation. The FSIN will operate through a portal on the INFOSAN website, commencing in 2014–15.

FSANZ will collaborate with the Chilean General Directorate of International Economic Affairs, Ministry of Foreign Affairs to finalise secretariat arrangements for FSIN for 2015.

Monitoring food hazards

Monitoring

Implementation Subcommittee for Food Regulation Coordinated Food Survey Plan

FSANZ oversees the surveillance and monitoring activities of the Implementation Subcommittee for Food Regulation (ISFR). In 2014, three activities conducted as part of the ISFR Coordinated Food Survey Plan were completed:

- national surveillance program for genetically modified foods, led by New South Wales Food Authority
- cyanogenic glycosides in plant-based foods, jointly led by New Zealand Ministry for Primary Industries and FSANZ
- research on pharmaceuticals in weight loss products, led by FSANZ.

Food Surveillance Network

FSANZ chairs the Food Surveillance Network (FSN), a group that continues to be an important forum for food regulatory agencies in Australia and New Zealand to discuss, plan and implement food surveillance activities. The FSN supports the work of ISFR, particularly with respect to its three-year Coordinated Food Survey Plan and implementation of its surveillance and monitoring activities.

Surveys

Australian Total Diet Study

The Australian Total Diet Study (ATDS) provides a comprehensive assessment of Australian consumers' dietary exposure (intake) to pesticide residues, contaminants and other substances. It enables FSANZ to monitor the food supply to ensure that existing food regulatory measures provide adequate protection of consumer health and safety.

We are releasing the results of the analysis of the 24th ATDS in two parts. The first phase of the report, which included the analysis of acrylamide, aluminium and perchlorates, was published on the FSANZ website in April 2014. The second phase of the report will focus on food packaging chemicals, including bisphenol A (BPA), epoxidised soy bean oil (ESBO), phthalates, perfluorinated compounds, and printing inks. We expect to publish the report in early 2015.

We have also conducted the autumn and summer food sampling period for the 25th ATDS, with a focus on the concentrations of metal contaminants, agricultural and veterinary chemicals and radionuclides in Australian foods and beverages.

CASE STUDY: CONSULTATIONS WITH INDUSTRY ON THE OUTCOMES OF THE 24TH ATDS



The results of the 24th ATDS showed that there was a slight exceedance above the relevant health guidance value for aluminium in children aged 2 to 5 years, who are high consumers of particular foods. While this was not considered to be a major public health and safety issue, FSANZ believes it is undesirable for there to be exceedances in the long term.

Acrylamide levels were also surveyed in the study. The levels found for acrylamide were generally lower than, or comparable to, those reported in international studies. However, given concerns about the human health effects of acrylamide, levels should be kept as low as reasonably achievable.

FSANZ continues to consult with industry bodies on the levels of acrylamide and aluminium found. For aluminium, FSANZ is speaking with industry representatives to determine whether current permissions for aluminium-containing food additives in the Code are still appropriate for the established technological need; or if they could be decreased to lower dietary exposures, particularly for young children.

FSANZ continues to encourage industry to explore ways e.g. new processing techniques, to reduce the levels of acrylamide.

Trans fatty acid survey

This survey aimed to determine the current levels of trans fatty acids (TFAs) in a range of processed and take-away foods available in Australia and New Zealand. The survey follows previous surveys on TFAs, the most recent being an ISFR-coordinated survey managed by the New South Wales Food Authority in 2008–09.

We have completed sampling and analysis for this study and are expecting to publish the report in late 2014.

Food incidents

The protection of public health and safety is FSANZ's primary objective. Through their Food Acts, states and territories ensure that food businesses do not sell unsafe food. Together, FSANZ and the jurisdictions implement risk management systems that have resulted in Australia having one of the safest food supplies in the world.

Food incident response capability

In 2013–14, FSANZ strengthened its capacity for responding to food incidents by working with state and territory food authorities, other Australian Government agencies, and international partners to develop a framework for monitoring and coordinating response activities to emerging food safety issues and food safety incidents.

During the year, the National Food Incident Response Protocol (NFIRP) was triggered once due to possible contamination of batches of New Zealand whey protein concentrate with *Clostridium botulinum*. The protocol was triggered to facilitate collaboration and the exchange of information between Australia and New Zealand. FSANZ coordinated the response to support government agencies responsible for ensuring that no suspect product had reached local markets.

In March 2014, ISFR endorsed the formation of a Bi-national Food Safety Network to facilitate the coordination, information sharing and communication on food safety matters between Australia and New Zealand. The network extends current arrangements under the NFIRP to situations where bi-national discussion of food-related issues would be beneficial.

Internationally, FSANZ has led the establishment of the APEC FSIN, an initiative that will allow for early identification and communication of imported food issues and incidents resulting from products sourced, manufactured or originating from APEC economies. Managing food safety incidents and alerts is a shared responsibility and the strength of this framework is in the links, to key personnel, made possible through a formalised, sustainable communication network.

Food recalls

In the event that an unsafe food finds its way into the marketplace, the Australian jurisdictions, FSANZ and food businesses collaborate to withdraw that food from sale or, if already sold, to ask consumers to return the product to the place of purchase.

Mandatory reporting

Under the *Competition and Consumer Act 2010*, suppliers are required to report to the ACCC consumer product-related incidents, including food-related incidents, where a death or serious injury or illness has resulted requiring medical or surgical treatment by, or under the supervision of, a qualified doctor or nurse.

The ACCC refers food-related mandatory reports directly to the relevant state or territory food enforcement agency (where consent from the supplier has been received), for possible action. FSANZ simultaneously receives copies of these mandatory reports for national monitoring and reporting purposes. Since mandatory reporting commenced in 2011, we have received 1,122 food-related mandatory reports from the ACCC. This figure represents approximately 40% of all mandatory reports (food and non-food) received by the ACCC, up to and including 30 June 2014.

Most mandatory reports are received from businesses in the food manufacturing and retail sectors, followed by the catering sector. Food-related mandatory reports are mainly associated with alleged food poisoning.

Food authorities follow up on mandatory reports referred to them from the ACCC. In most cases, the reports have been adequately investigated by the company without intervention by an enforcement agency. A very small number of cases resulted in the enforcement agency determining that the company needed to take further action.

Food recalls

Statistics

We coordinated 66 food recalls during the year (Figure 1). The recalls were mainly due to undeclared allergens (Figure 2) and microbial contamination, predominantly *Listeria monocytogenes* and *E. coli* (Figure 3).

Figure 1: Food recalls coordinated by FSANZ in 2013–14, by recall category

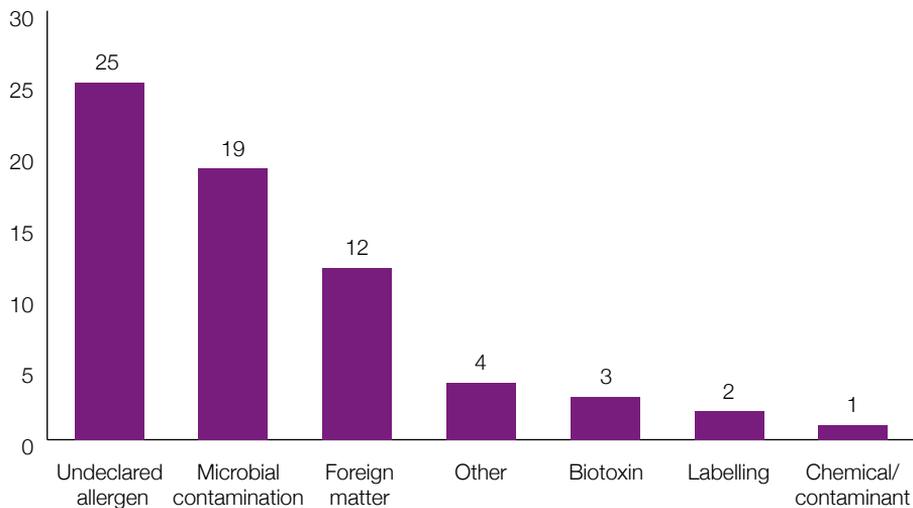


Figure 2: Reason for undeclared allergen recalls

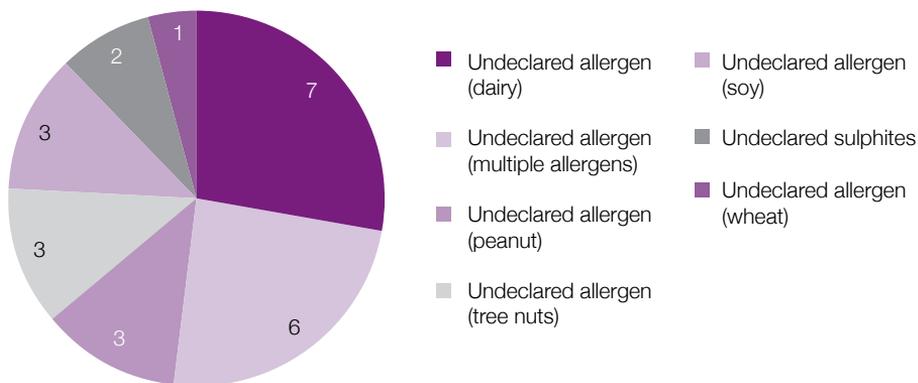
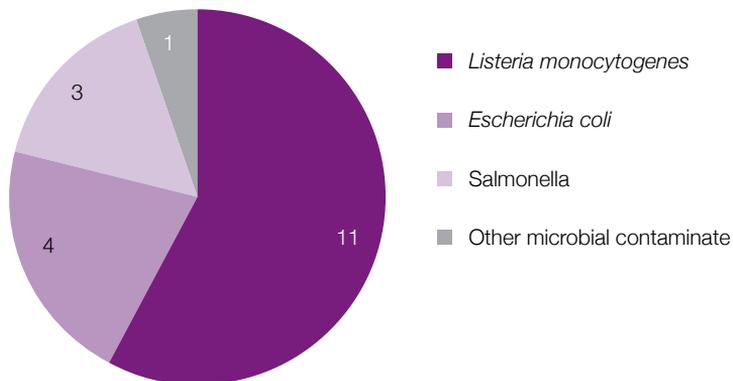
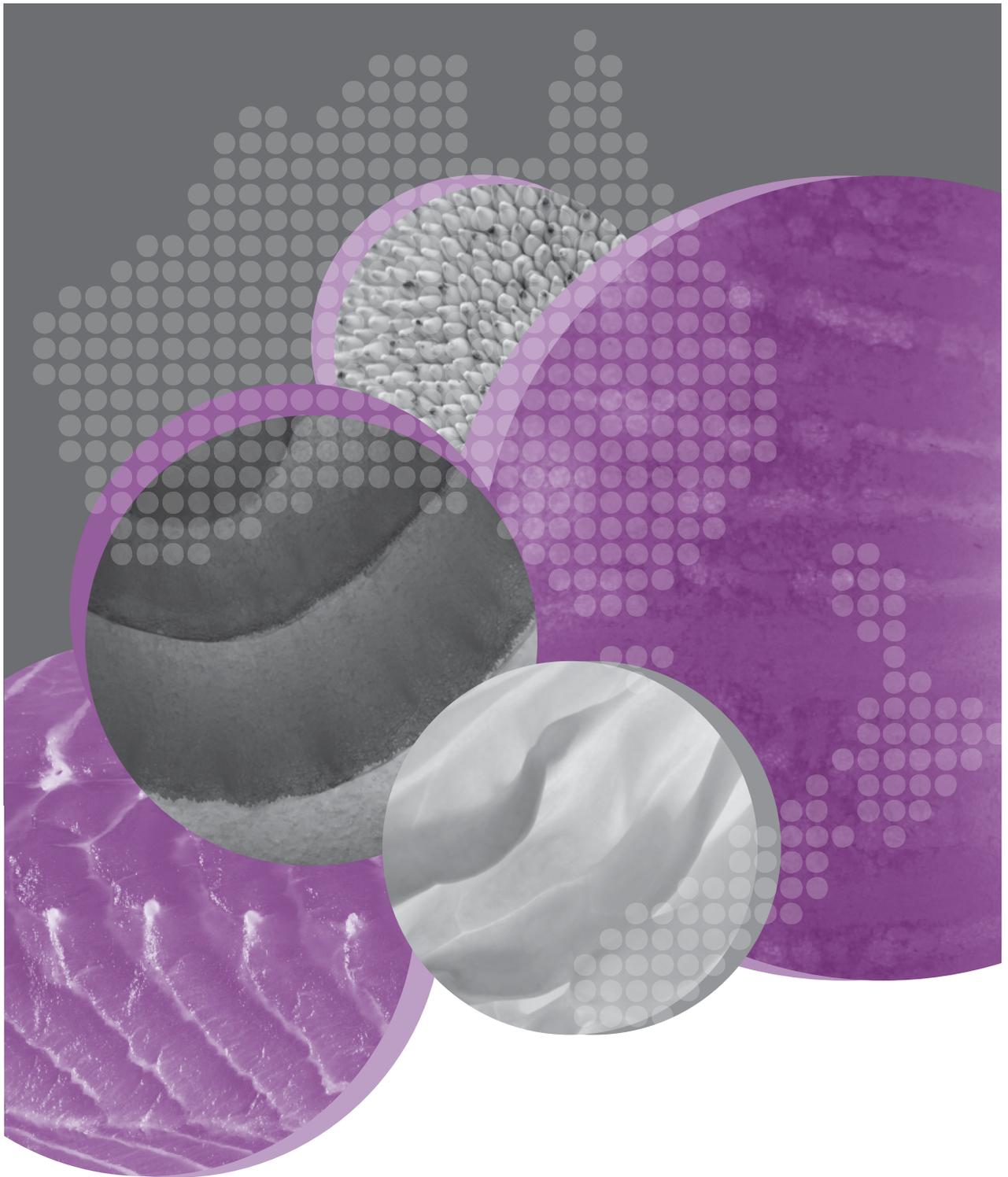


Figure 3: Reason for recalls due to microbial contamination

Industry guidance

In May 2014, FSANZ published the 7th edition of the *Food Recall Industry Protocol*. The revised protocol was developed by FSANZ in collaboration with the state and territory food enforcement agencies and key industry stakeholders, and will help food businesses be well-prepared to undertake food recalls.

The protocol provides information on recalling food in Australia and guidance for food businesses on writing a food recall plan. The new edition includes information about traceability, which helps businesses understand the importance of tracking food one step forward and one step backwards at any point in the supply chain and the different ways of communicating recalls to the public, including the use of social media. The protocol is available on the FSANZ website (in PDF and HTML) at www.foodstandards.gov.au/firp



CHAPTER 3

**Collecting and providing
relevant consumer information**

Collecting and providing relevant consumer information

- **Introduction**
- **Stakeholder engagement**
- **Food label information**
- **Information for the community**

Strategic imperative

To support informed consumer decisions about food by **collecting and providing relevant information**.

Highlights 2013–14

- Reviewed new food-health relationships, based on health claims approved for use in Europe.
- Completed or progressed action on 10 of the 21 recommendations of the *Labelling Logic* report referred to FSANZ by ministers responsible for food regulation.
- Continued to operate the Allergen Collaboration, which has two areas of focus: targeted communication (to the food service sector and to consumers) and consistency in allergy incident enforcement practices.
- About 9,000 unique users visited our website to use our Nutrition Panel Calculator which helps businesses prepare nutrition panels for food labels.
- Revised and republished the *Food Industry Recall Protocol*, which provides food businesses with important information on how to conduct a product recall.
- After a risk assessment on the presence of cyanogenic glycosides in foods, issued a new warning on the number of apricot kernels that were safe to eat.
- Distributed more than 5,000 copies of our listeria brochure in 2013–14 and more than 6,000 copies of our advice to pregnant women.

Introduction

'Information asymmetry' occurs when one party to a transaction has more or better information than the other. It can lead to market failure.

Such is the case with the sale of food. The manufacturer or producer knows the conditions under which the food was prepared, its composition and nutrient value, its risk to vulnerable people and what the consumer has to do to ensure the food can be consumed safely.

Consumers rely on manufacturers to share this information with them, in a form that can be readily understood and applied to buying decisions. FSANZ's role in this process is to place obligations on the food industry to minimise the information asymmetry while, at the same time, not create an undue regulatory burden or stifle innovation.

This is a delicate balance. It involves more than providing information on food labels.

It begins with input by consumer and public health groups, the food industry and our regulatory partners to FSANZ's assessments so that we have a clear understanding of the net benefit to the community of taking regulatory action.

Sometimes, especially when human health is at risk (e.g. allergen warnings), stakeholders readily come to a consensus. At other times, parties can fail to agree on a common course of action, despite extensive consultations. In the end, FSANZ has to break the stalemate. For example, consultations over the recently gazetted nutrition and health claims standard in the Code continued for nearly ten years. While this is an extreme case, it illustrates the need for FSANZ to couple effective stakeholder engagement with its decision making.

The safety of the food supply remains our prime responsibility. However, we are also concerned that the people of Australia and New Zealand should have access to information that leads to the purchase of food that is safe for them and to healthy diets.

Public confidence in food depends, in no small part, on our ability to address this issue of information asymmetry.

Stakeholder engagement

Stakeholder engagement strategy

FSANZ published its Stakeholder Engagement Strategy in September 2013. The strategy defines our role and outlines how we can improve our stakeholder engagement through to 2015.

One of the key parts of the strategy is a commitment to survey our stakeholders to determine how we are performing and gauge stakeholder satisfaction and understanding of our role. To this end, in early 2014, we released a stakeholder engagement survey. We received more than 700 responses from key stakeholder groups to the survey. The results of this survey are being analysed and will be reported on in next year's annual report.

Citizen involvement

Advisory groups

We are grateful to many people for providing us with feedback and advice not only during the formal public consultation processes of the agency, but also through stakeholder committees with membership coming from the community, the food industry, individual citizens, public health groups and other arms of government.

Appendix 4 contains the names of people serving on our committees in 2013–14.

Stakeholder and regulatory partners



Members of the Consumer and Public Health Dialogue at a meeting on 30 May 2014

We meet regularly with our regulatory partners in a number of forums, including the Jurisdictional Forum made up of state and territory, commonwealth and New Zealand agencies, to discuss issues relating to standards development.

While we have ongoing dialogue with industry representatives about standards development and other matters, FSANZ also meets twice a year with industry representatives through the Retailers and Manufacturers Liaison Committee. We also have regular interactions with consumers and consumer peak bodies and public health professionals through the Consumer and Public Health Dialogue and other forums.

Allergen Collaboration

FSANZ established the Allergen Collaboration to improve, through non-regulatory means, how food allergen risks are managed and to help consumers with a food allergy make safer choices. It provides key stakeholders involved in the management of food allergens with an opportunity to share and exchange information and to work collaboratively on identified issues. Now in its third year, the Allergen Collaboration has two areas of focus: targeted communication (to the food service sector and to consumers) and consistency in allergy incident enforcement practices.

Allergen management education of the food service sector is a targeted communication activity. In a joint initiative, food service and peak allergy body representatives are developing free training videos for food service staff, to be made available through the allergen portal of the FSANZ website and other electronic media. The Allergen

Collaboration has also identified a need for educating consumers about the concept of allergen thresholds and will consider non-regulatory measures to achieve this through targeted communication.

The second focus area has resulted in the New Zealand Government representative leading the development of a best practice guideline on good regulatory practice for allergen investigations. This work is being undertaken on behalf of the Implementation Subcommittee for Food Regulation.

Food label information

Information on food labels is the main vehicle for manufacturers to convey important information to consumers and for consumers to make informed buying decisions. It is essential that this information is accurate and not misleading.

Health claims substantiation

Health claims are claims on food labels, or in advertising, that state, suggest or imply that a food or a property of food has, or may have, a health effect. The Code sets out the requirements for making health claims. Health claims must be supported by a food-health relationship that has been substantiated by a process of systematic scientific review.

During 2013–14, FSANZ reviewed new food-health relationships, based on claims approved for use in Europe. As part of this project, we are also reviewing the currency of existing approved food-health relationships. We have almost completed work on reviews of sodium and blood pressure (an existing relationship) and potassium and blood pressure (a new relationship). Work is also well advanced on the following relationships where the health outcome is reduced blood cholesterol: phytosterols; beta glucans; oat beta glucans; barley beta glucans; trans fats; and pectins.

These reviews have been considered by the Health Claims Scientific Advisory Group, a group of experts in the area of food and health.

Labelling Review

In 2012, the Forum provided a response to recommendations arising from *Labelling Logic: Review into Food Labelling Law and Policy (2011)* (the Labelling Review). In this response, FSANZ was given responsibility for action on 21 recommendations relating to a variety of labelling issues, including:

- label presentation and format
- food safety elements on food labels including advisory, warning and allergen labelling
- nutrition information, specifically dietary fibre, trans fatty acids and energy
- ingredient labelling

- labelling of irradiated foods
- nutrition, health and related claims
- country of origin labelling.

FSANZ worked on ten of these recommendations during 2013–14. The remaining 11 recommendations include work that is yet to commence or work that requires a watching brief. Others relate to initiatives that are the responsibility of others and FSANZ will assist with these as required.

During the year, we completed action on recommendation 43. This recommendation relates to the Perceptible Information Principle as a tool to aid food label design. The Forum on Food Regulation considered FSANZ's technical evaluation report in December 2013 and determined that no further action was required and agreed to publishing the report on FSANZ's website.

FSANZ also provided technical advice on recommendations 14 (mandatory declaration of total and naturally occurring dietary fibre) and 40 (extending country of origin labelling) to the Forum for consideration in June 2014. The Forum determined that no further action was required on both of these recommendations.

We have a three year (2012–2015) work program for the Labelling Review, which will continue to be progressed in the coming financial year. FSANZ continues to consult with an intergovernmental advisory group, with jurisdictional and regulatory partner representation, to inform and guide the progress of this work.

Nutrition Panel Calculator

In 2013–14, the Nutrition Panel Calculator continued to be one of the most popular features of FSANZ's website. This year, on average, there were 27,000 hits per month by approximately 9,000 unique users. This tool provides the food industry and other users with readily available, extensive and reliable information on the nutrient composition of foods, together with an easy-to-use interactive tool for preparing nutrition information panels to make it easier to meet the labelling requirements of the Code.

Information for the community

FSANZ is a very visible part of the food regulatory system. We therefore aim to ensure that the information we provide the community is readily accessible in a number of formats, readable and pitched at levels commensurate with our target audiences. We also aim for timeliness and accuracy in all our communication.

Website

FSANZ's website is our key communication resource. In 2013–14, we further refined the website, establishing a continuous improvement process for web content. Our social media platforms continued to provide FSANZ with a way to broaden our reach and drive our followers to information on the website.

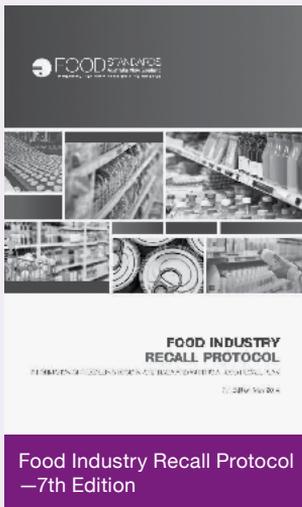
Food recalls continued to be the most popular posts on Twitter and Facebook and several recall posts this year resulted in big jumps in the number of followers, as users shared content. Social media posts and responses also continued to give us insights into what consumers are thinking and help us plan for new content. In addition, social media enabled us to better educate our followers about our role in the food regulation system.

Stakeholder publications

Our most popular consumer publications continued to be advice on listeria for vulnerable people and information for pregnant women on things to consider when having a baby. We distributed more than 5,000 copies of our listeria brochure in 2013–14 and more than 6,000 copies of our advice to pregnant women.

FSANZ continued to produce Food Standards News, Food Surveillance News and the Monitoring Emerging Issues newsletter.

CASE STUDY: FOOD INDUSTRY RECALL PROTOCOL



The *Food Industry Recall Protocol* was first published in 1994 and republished in 2014. We used our existing resources to promote the protocol, including social media and email publications. The protocol was launched by the Assistant Minister for Health, Senator Fiona Nash and covered by several major food publications. In addition, we promoted the protocol through trade journals and *Food Australia*, the official publication of the Australian Institute of Food Science and Technology.

Industry and consumer advice

FSANZ sought to improve and refine its information for industry in 2013–14, particularly in the food recalls area. We reviewed and edited our web information for industry and added new information, including new templates to help industry when a recall is required.

But one of the most significant events for industry this year has been the publication of the revised *Food Industry Recall Protocol*. The new protocol has updated information for industry about the recall process. FSANZ also produced a short YouTube video on food recalls for industry.

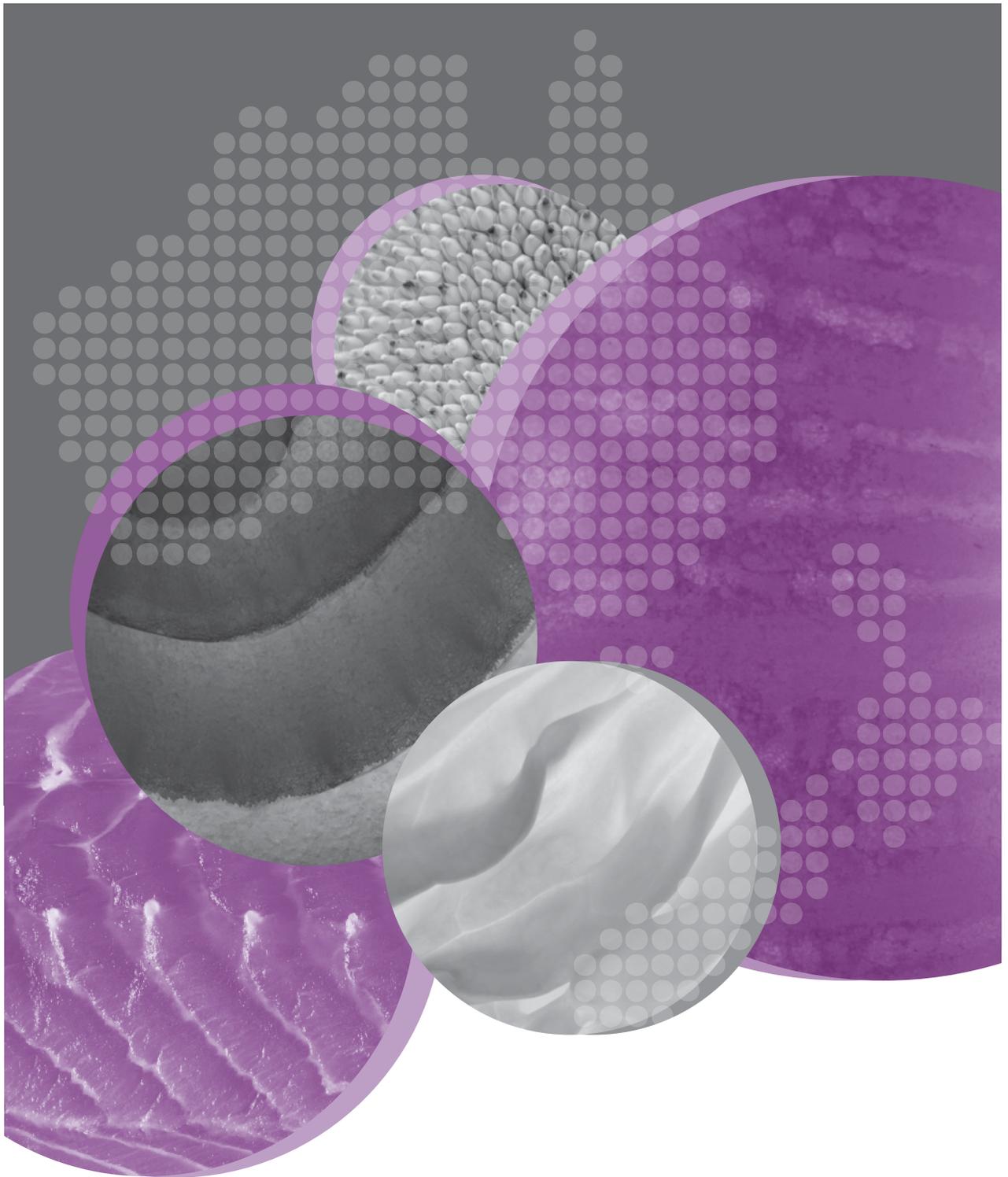
Consumer advice in the past year included updated warnings on apricot kernels and warnings about buying sports foods from the internet. We supported these warnings through the media and promoted them using our social media platforms and publications.

CASE STUDY: CYANOGENIC GLYCOSIDES

FSANZ is currently working on a proposal to manage risks caused by the presence of cyanogenic glycosides in foods. Following a series of surveys of foods containing cyanogenic glycosides and a risk assessment based on the results, FSANZ determined that apricot kernels were a key concern.

This concern had been highlighted previously in consumer warnings on our website. However, the more recent risk assessment resulted in a new warning focused on the number of apricot kernels that were safe to eat and advice about the purported health benefits of apricot kernels.

Our risk communication activities included a media release, revised website information, social media posts and targeted communication to publications that have a focus on natural therapies.



CHAPTER 4

Key enablers

Key enablers

FSANZ's Corporate Plan 2012–15 identifies five 'key enablers' (capabilities) that will operate across the agency to help staff deliver the strategic imperatives:

- **Science—sustained, leading edge scientific capability**
- **People—dedicated people with a broad spread of specialist disciplines**
- **Communication—a broad communication capacity**
- **Governance and process—good governance and effective processes**
- **Anticipation—an anticipative approach to emerging issues**

Highlights 2013–14

- Completed the second phase of redevelopment of our dietary modelling and food composition data systems (Harvest).
- Development of a systematic and transparent approach on evidence-retrieval (including systematic literature searches) and critical analysis of evidence.
- Completed all contracted work with the Australian Bureau of Statistics on the 2011–13 Australian Health Survey.
- Developed and implemented a wide program of organisational reform to set FSANZ on a sustainable path for the future, including the reduction of staff numbers through voluntary redundancies.
- Launched the FSANZ Innovation Awards to recognise achievement during the previous two years, as a contribution to APS Innovation Month.
- Dealt with six requests for access to documents under the *Freedom of Information Act 1982*.
- Appeared before Senate Estimates hearings to provide information about staffing issues, nanotechnology, food safety, genetically modified food, maximum residue limits and testing of imported food.
- [The Board] undertook a formal review of the performance of the Board by an external consultant, with the final report expected by late 2014.
- Met all requirements in the Commonwealth Fraud Control Guidelines.

Science

FSANZ Science Strategy

The FSANZ Science Strategy 2010–15 identifies seven key strategic areas where we can focus our scientific capabilities and resources to meet our future challenges. Annual implementation plans identify deliverables and activities we will conduct under each strategic area.

During the year, we conducted reviews of our progress against the Science Strategy Implementation Plan 2013, developed the plan for 2014–15 and began a number of the implementation activities.

Notable achievements included the development of a systematic and transparent approach on evidence-retrieval (including systematic literature searches) and critical analysis of the evidence. This work will be particularly important to our ongoing work on the substantiation of food-health relationships for health claims.

We continued a wide-ranging and long-term project on agency capacity building in food regulatory risk management, to enhance the rigour of our standards development work. We completed Phase 2 of the Harvest data management and analysis system (see below), to effectively meet FSANZ's current and future data storage, mining, processing and analysis needs.

During the year, we also published AUSNUT 2011–13, the food and nutrient database used by the Australian Bureau of Statistics (ABS) for estimating food, dietary supplement and nutrient intakes from the 2011–13 Australian Health Survey.

Harvest database and modelling tool

FSANZ completed the second phase of redevelopment of our dietary modelling and food composition data systems in 2013–14. This new system, Harvest, provides us with most of our current dietary modelling capacity and with further enhancements will pave the way for one of our legacy dietary modelling databases (DIAMOND) to be decommissioned in September 2014.

We have begun the process of populating Harvest with a major new data set—the New Zealand 2008–09 Adult Nutrition Survey, with associated nutrient, pesticide and contaminant and additive dietary modelling capabilities for this survey. This gives Harvest the capacity to undertake complex dietary modelling and dietary exposure assessment analysis for all Australian and New Zealand populations.

Having delivered enhanced dietary modelling analysis and reporting capabilities, we intend to complete those Harvest functionalities relating to storage, manipulation and reporting of food composition data in 2014–15.

Data management strategy

FSANZ began implementing a Data Management Strategy across the agency. The major objectives of the strategy are to:

- co-locate current scientific data sets through a data asset register
- establish a governance framework for the data strategy
- establish business rules around the management of scientific data in FSANZ.

To effectively implement these steps, we have developed seven overarching principles to be applied to managing scientific data in FSANZ, along with associated policies under each of the principles. From these policies, detailed protocols, procedures and guidelines will be developed.

Food composition data

Australian Health Survey

We completed all contracted work with the ABS on the 2011–13 AHS that had been undertaken under a four-year contract.

The primary focus of work this year was the publication of AUSNUT 2011–13, the survey specific databases developed for estimating intakes from the 2011–12 National Nutrition and Physical Activity Survey (NNPAS) component of the AHS. AUSNUT 2011–13 contains 11 data files that collectively provide descriptive and nutrient profile information for 5,644 foods and 2,157 dietary supplements.

Each food has 51 nutrient values, and each dietary supplement has 35 nutrient values —more than 360,000 individual nutrient values in total. The files also provide information for 15,845 measures and 3,574 recipes for the included foods and files that will allow for comparisons between national nutrition surveys by other users.

We also focused on finalising all contracted work associated with the 2012–13 National Aboriginal and Torres Strait Islander Nutrition and Physical Activity Survey (NATSINPAS) component of the AHS. This included validating the survey coding, developing nutrient profiles for foods (including wild caught foods) and dietary supplements and food measures not in the database developed for the NNPAS and preparing the data and documentation to be published as part of AUSNUT 2011–13.

We anticipate publishing an updated AUSNUT 2011–13 later in 2014, following the release of the NATSINPAS results by the ABS.

People

Organisational reform

In October 2013, the FSANZ Executive set up an internal working group to generate ideas for organisational reform. This exercise aimed to prepare for continued, and possibly increasing, financial constraints within the Australian Public Service and identify new ways of conducting our business so we can meet our statutory obligations.

Ideas put forward by staff were categorised as 'efficiencies' (i.e. cost-cutting measures) and changes to processes and practices that would ultimately enable FSANZ to meet its obligations and expectations. These options were refined before being considered by the Executive during its annual planning retreat in March.

The Executive decided to introduce a voluntary redundancy program to reduce the FSANZ workforce by about 10%, to just over 100 people, down from 150–160 some seven years ago. It also decided to restructure the workforce from five branches to three, taking advantage of the retirement of two branch managers in June 2014. A work plan for 2014–15 was then developed, which resulted in a number of projects being postponed or cancelled.

Work also commenced on four major review projects—selected from the original list of staff ideas—designed to place FSANZ on the path to a sustainable future.

These projects are led by a member of the Executive. They include a review of the proposals processes for changing food standards; an examination of the feasibility of a graduated risk analysis approach to standard setting; the establishment and strengthening of links and partnerships with other agencies; and a review of the way we communicate with our stakeholders.

A change management team has been set up to ensure timely communication to staff about the organisational reforms, to identify staff training needs (including any psychosocial issues), and to generally support the project teams through 2014–15.

Organisational capability

Information and communication technology

The agency's ICT function continued to be a key business enabler, enhancer and driver for innovation. During 2013–14, we enhanced our back-end infrastructure to increase performance by tenfold with enhanced capability for new applications to perform and be developed.

We also increased the security of mobile devices, improved our core systems with minimal outages and high availability, and enhanced our SharePoint infrastructure so we can continue to develop business solutions that enhance the user experience as well as improve productivity.

The bi-national nature of FSANZ means we have a heavy reliance on phone, video and desktop sharing. We improved several of these systems over the year, as well as testing an improved method for delivering the desktop to end users in our Wellington office, and remotely. We installed a new phone system, with full video capability throughout the agency, allowing staff to participate in larger meetings from their desks, as well as being able to arrange smaller meetings and one-on-one collaboration without requiring a meeting room.

Our off-site disaster recovery infrastructure is now fully operational at its Fyshwick data centre. This has given us greater preparedness for uncontrolled events and, in conjunction with the updated disaster recovery and business continuity plans, puts us in a confident position.

FSANZ has now engaged a vendor to finalise our Electronic Document Management System implementation. This project will be completed by December 2014. As part of fulfilling the Government requirements through Checkup 2.0, this system will also be compliant with the National Archives of Australia (NAA) Digital Continuity Plan and the Digital Transition Policy.

Innovation

An innovation capability is a cornerstone of FSANZ's business processes, as required by our Corporate Plan. Innovation is one of three pathways identified in our performance management requirements for EL2s to be graded at higher levels. It is highlighted and rewarded in the agency and, during the year, we set up an ideas bank on our intranet to put staff with ideas for change in touch with 'innovation champions'.

The most effective activity in 2013–14 was the launch of the FSANZ Innovation Awards to recognise achievements during the previous two years. Some 25 innovative projects were nominated by staff, which were assessed by a team of peers to produce four finalists. Each finalist gave a 15-minute presentation before staff voted for a winner. More than 50% of staff voted and one-third of staff were directly involved in the awards in some capacity.

We continued our support for the Public Sector Innovation Network and, through it, we provided assistance to the Department of Finance on developing an ideas management system for the APS.

Staff Forum

FSANZ's staff forum is made up of representatives from each section. The forum meets monthly to discuss issues of importance and concern to staff. The chair of the forum attends an Executive meeting each month to provide feedback on current issues.

During 2013–14, the forum generated ideas on additional wellness activities for the Executive to consider. This work was key to a decision to purchase two standing work stations for the Canberra office. The workstations are able to be booked by staff members

who are looking to receive the benefits of standing for part of the day, while continuing with their normal work duties.

The forum also reviewed FSANZ's formal rewards and recognition program. Forum members also coordinated the comments from staff on new policies during the year, in particular, new policies on teleworking, relocation assistance and work support benefits.

Workplace Consultative Committee

Formal consultation between unions and FSANZ management on issues arising out of the FSANZ Enterprise Agreement 2011–2014 occurs through the Workplace Consultative Committee. The Committee comprises representatives of management, unions and staff. In 2013–14, no issues of concern were taken to the Workplace Consultative Committee for resolution.

Sustainable development

Our main office premises in Barton is rated 4.5 stars on the National Australian Built Environment Rating System. The first year of our green lease has seen a reduction in our energy use resulting from improved building insulation and more efficient air-conditioning. Regular monitoring of building temperatures and the remote monitoring of the air-conditioning systems have allowed facilities staff to address issues as they arise.

During the year, FSANZ worked with its cleaning contractor to improve the separation and recycling of waste products. This has resulted in a much larger proportion of waste being redirected from landfill to recycling.

Training

As an agency with a highly skilled and qualified workforce, FSANZ invests a considerable amount of resources in ensuring staff skills are maintained at a high level. Employees participate in national and international science-based forums to ensure they are across the current science in their discipline. Some employees are also being supported to achieve higher qualifications through the Studybank program.

In addition to this technical training, we support activities identified in individual development plans, which are agreed between employees and their supervisors. Supported development varies from conference attendance, membership of professional bodies, technical skills and generic APS training.

We ensured that key corporate training needs were met in 2013–14. Changes to legislation, such as the *Privacy Act 1988* and the *Public Interest Disclosure Act 2013*, necessitated specific training for all staff. Employees also received training for the implications of the governance changes resulting from the introduction of the *Public Governance, Performance and Accountability Act 2013*.

To support our organisational reform initiatives, we also arranged change management training for all staff.

FSANZ employment profile

Tables 11–16 below provide a summary of FSANZ’s employment profile for the year, compared with 2012–13 and with the Australian Public Service (APS). APS statistics were obtained from the *State of the Service Report 2012–13*. Data for FSANZ and the APS are as at 30 June for the year in question.

Table 11: Total employees

	FSANZ 2012–13	APS 2012–13	FSANZ 2013–14
Total employees	129	167,257	112
Total employees (ongoing)	115	152,230	107
Total employees (non-ongoing)	14	15,027	5
New Zealand-based employees (ongoing)	11	n/a	11
New Zealand-based employees (non-ongoing)	2	n/a	0

We experienced a significant reduction in the number of employees during 2013–14. The APS interim recruitment arrangements resulted in the cessation of a number of ongoing contracts through the year. We also offered voluntary redundancies to a number of people who expressed interest late in the year. As a result, FSANZ finished the year with 17 less employees.

Table 12: Stability and mobility

	FSANZ 2012–13	APS 2012–13	FSANZ 2013–14
New starters (% employees ongoing)	2.3% (3 people)	5.0%	0.9% (1 person)
New starters (% employees non-ongoing)	4.7% (6 people)	n/a	5.4% (6 people)
Separations (% employees ongoing)	3.9% (5 people)	5.7%	15.9% (17 people)
Retention rate (% ongoing employees)	94.8% (109 people)	90.1%	87.0% (100 people)

FSANZ had only one ongoing commencement for the year. There was some minor churn of new non-ongoing employees as staff in critical positions who commenced long-term leave, e.g. maternity leave, were replaced on a non-ongoing basis. Our retention rate fell, due to 12 staff members electing to take voluntary redundancies.

Table 13: Workforce diversity

	FSANZ 2012–13	APS 2012–13	FSANZ 2013–14
Indigenous Australian employees	0.0%	2.3%	0.0%
Employees with disability	3.1% (4 people)	2.9%	3.6% (4 people)
NESB (employees in Australia)	4.7% (6 people)	5.4%	6.3% (7 people)
Women	69.0% (89 people)	57.9%	67.9% (76 people)
Non-ongoing employees	10.9% (14 people)	9.0%	4.5% (5 people)
Part-time employees (ongoing)	20.2% (26 people)	14.7%	20.5% (23 people)
Part-time employees (non-ongoing)	1.6% (2 people)	55.1%	1.8% (2 people)
Part-time female employees	19.4% (25 people)	22.5%	20.5% (23 people)
Part-time male employees	1.6% (2 people)	4.3%	1.8% (2 people)

FSANZ has a very specialised workforce and does not target specific diversity groups in its recruitment practices. Where employees elect to disclose their diversity status, FSANZ ensures that appropriate support is put in place. We have a slightly higher representation of employees with a disability and from non-English speaking backgrounds in our workforce than the APS average.

We continue to employ a higher proportion of women than the broader APS—almost 68%. We believe our support for part-time employment (20.5%) and other flexible working arrangements has contributed to this figure.

Table 14: Workforce experience

	FSANZ 2012–13	APS 2012–13	FSANZ 2013–14
New starters (% all employees)	7.0% (9 people)	6.7%	6.3% (7 people)
Average length of service in APS (ongoing)	11.4 years	9.0 years (ongoing)	12.2 years
Average length of service in APS (non-ongoing)	2.9 years	n/a	2.7 years

The percentage of new starters decreased from 13% in 2011–12 to 6% in 2013–14. A significant proportion of new starters are non-ongoing employees on short-term contracts, reflecting the overall reduction in staff numbers and tighter budgets.

Table 15: Ageing workforce

	FSANZ 2012–13	APS 2012–13	FSANZ 2013–14
Employees > 55yo (% employees)	27.1% (35 people)	15.1% (ongoing)	26.8% (30 people)
Separations of ongoing >55yo (%)	1.5% (2 people)	2.0%	7.0% (9 people)
Separations of non-ongoing >55yo (%)	2.2% (3 people)	n/a	0.0% (0 people)
Re-engagement of non-ongoing >55yo (% of age group)	0.0%	n/a	0.0%

Our workforce has not aged significantly over the past 12 months, with a higher proportion of those over 55 than in other age groups leaving the agency. However, our workforce is, on average, older than the APS as a whole, with almost double the proportion of staff in the over-55 group than in the wider APS. The median age of FSANZ employees is 46.2, compared with the median APS age of 42.7 years.

Table 16: Classification structure

	FSANZ 2012–13	APS 2012–13	FSANZ 2013–14
Classification structure (% employees)			
APS levels	38.0% (49 people)	66.8%	37.5% (42 people)
EL levels	57.4% (74 people)	27.4%	58.0% (65 people)
SES	4.7% (6 people)	1.8%	4.5% (5 people)
Staff promoted (ongoing)	3.1% (4 people)	8.7% (ongoing)	1.8% (2 people)

Due to the nature of FSANZ's work, involving large numbers of Executive level specialist scientific staff, the proportion of APS-level employees (37.5%) is significantly less than the APS average of 66.8%.

Employment environment

Enterprise Agreement (EA)

All Australian-based FSANZ non-SES employees are covered by an Agreement for the Employees of Food Standards Australia New Zealand 2011–2014. The agreement has a nominal expiry date of 30 June 2014. Negotiations to replace the agreement commenced in May 2014. New Zealand employees are employed under individual contracts consistent with New Zealand employment law.

FSANZ only rarely uses individual flexibility agreements to supplement the conditions of staff, where employees seek to modify specific conditions in the Enterprise Agreement. Currently, three of our employees have an individual flexibility agreement.

The agreement is supported by a range of supporting policies, which are approved following extensive consultation with staff and managers. In 2013–14, we developed new policies on Relocation Assistance, Teleworking and Work Support Benefits.

Work health and safety (WHS)

The work health and safety committee oversaw improved emergency signage around FSANZ's Canberra premises alerting staff to emergency contacts. We continued to coordinate regular emergency evacuations at the Canberra office, where FSANZ undertakes the role of building warden.

During the course of the year, two major earthquakes in New Zealand affected our Wellington premises. One of these resulted in the closing of the New Zealand office until the building was inspected by engineers and given the structural 'all clear'. During this period, we learnt a considerable amount about the importance of communicating with staff during a general emergency. This was particularly important in being able to inform staff when the building had been cleared for occupation. Fortunately, the owners of the premises had completed work to strengthen the building in 2013–14, which reduced the risk of earthquake damage.

Comcare accepted one claim for workers compensation from an employee during the year. This is the first upheld workers compensation claim in FSANZ for a number of years.

Workplace wellness

We maintain an active workplace wellness program, which is well supported by the agency's Executive through resources and encouragement. For example, we continued to financially support lunchtime yoga sessions for staff.

We also continued to provide free influenza vaccinations and held three sessions—two in Australia and one in New Zealand—outlining the Alexander Technique for managing spinal health.

FSANZ also supports flexible working arrangements. A high number of employees, both in the early stages of parenting and approaching retirement, have part-time agreements and many employees purchase leave to better balance work and family responsibilities. We also have a number of employees working regularly from home, i.e. in Tasmania, Brisbane, Melbourne and the south coast of New South Wales. These arrangements have improved employee productivity and allowed flexibility in delivering work.

Workplace bullying and harassment

FSANZ had no reported bullying and harassment complaints in 2013–14. As an agency, we work hard to ensure employees have the support they need to help prevent any work relationship issues escalating. A diverse and active network of harassment contact officers helps to advise staff when issues emerge. These contact officers have recently received refresher training covering the changes associated with the introduction of the Public Interest Disclosure (PID) Act and the new bullying provisions of the Fair Work Act.

All staff have been made aware of their rights to approach Authorised Officers under the PID Act to make a public disclosure of inappropriate behaviour in the agency. To date, there have been no public interest disclosures in FSANZ.

Workplace diversity and disability

FSANZ is committed to ensuring it provides a workplace that is free from discrimination, patronage and favouritism, recognising the diversity of the Australian community and fostering diversity in the workplace.

Only a small number of employees have nominated that they have a disability. We support these employees by providing equipment and technology to help them to reach their potential in the workplace.

Rewards and recognition

FSANZ has a comprehensive staff rewards and recognition program. Awards presented during the year were the:



FSANZ Board Chair
Ms Philippa Smith AM
with Dr Barry Fields

Chair's Annual Development Award—awarded to Dr Barry Fields for work on tutin, the review of infant formula and hydrocyanic acid in apricot kernels. Dr Fields, a protein chemist, joined FSANZ in 2008.



Dr Trevor Webb

Australia Day Medallion—awarded to Dr Trevor Webb in recognition of his role in incorporating the disciplines of economics and social sciences into the work of FSANZ. In particular, Dr Webb and his team have been integral in estimating the economic and social impact of changes in food regulation developed in FSANZ.



Wellington
General Manager
Dean Stockwell

Pikorua Bone Pendant (symbolising Waitangi Day)—awarded to General Manager, Food Standards (Wellington), Mr Dean Stockwell. Mr Stockwell was recognised for his contributions to FSANZ and the relationships developed over the years, within Australia and New Zealand, and with our international partners.



The Food Recall Team

FSANZ Innovation Award—awarded to the food recall team for developing and implementing a customised electronic database and associated work efficiencies. The changes and system upgrades have significantly improved the timeliness and management of out-of-hours food recalls.



The BSE Team—Dr Hong Jin, Dr Leise Berven, Dr Scott Crerar and Dr James Conlan, with CEO, Steve McCutcheon (centre)

Chief Executive Officer's Half-Yearly Awards—awarded to Ms Treza Jensen for her continued support of the Executive, and the BSE team, comprising Dr Scott Crerar, Dr Hong Jin, Dr Leise Berven, Dr Rosalind Dalefield and Dr Jamie Conlan.

Organisational structure

In 2013–14 FSANZ's six-member executive team comprised the Chief Executive Officer, Deputy Chief Executive Officer and Executive Manager Food Standards (Canberra Branch), Executive Manager Risk Assessment Branch, the Chief Scientist, General Manager Food Standards (Wellington Branch) and General Manager Legal and Regulatory Affairs Branch.

FSANZ risk assessment and risk management functions were conducted in different branches to separate these activities.

The Food Standards Branch in Canberra was largely responsible for risk management relating to food safety and public health and nutrition standards in the Food Standards Code, for coordinating Australia-wide responses to food incidents and for nutrition and public health activities. The branch was also responsible for corporate operations, consumer and social sciences, regulatory analysis and ICT. The corresponding branch in Wellington was responsible for developing labelling and compositional standards (including product safety), finance, and for providing information in New Zealand.

Our Risk Assessment Branch carried out the scientific evaluation of risks to human health arising from a range of hazards in food, including dietary modelling. The branch also collected and analysed compositional information evaluating the effectiveness of food standards and provided strategic support for FSANZ's HR and innovation functions.

In addition, a Chief Public Health and Nutrition Advisor provided strategic advice to FSANZ on public health and nutrition matters.

Senior management

Working under strategic directions set by the Board, the CEO, in close consultation with other members of the Executive, leads and effectively manages agency operations. The management group, comprising section managers and the Executive, meets weekly. Section managers, and their respective Executive/General managers, are responsible for supervising staff to ensure they meet milestones, appropriately use budgets and staffing resources and contribute effectively to our goals and outcomes.

During the year, six senior executive service staff received performance bonuses totalling \$125,706 and 20 employees received performance payments totalling \$134,383.

In 2013–14, our executive team comprised:

Steve McCutcheon—Chief Executive Officer

Mr McCutcheon is responsible to the FSANZ Board for the efficient administration of the agency and, in conjunction with the Board, for the corporate and strategic directions of FSANZ. He is also an *ex officio* member of the Board.

Melanie Fisher—Deputy Chief Executive Officer and Executive Manager Food Standards (Canberra)

Ms Fisher is responsible for risk management associated with developing food standards that primarily address health and safety matters, including standards for the primary industries, as well as for the agency's social sciences and regulatory impact and analysis activities, and innovation and reform. In addition, she has senior management responsibility for corporate services, including library, human resources and ICT functions.

Dr Marion Healy—Executive Manager Risk Assessment

Dr Healy has executive responsibility for the agency's risk assessment activities involving chemical, microbiological and nutritional analyses and the assessment of the BSE status of overseas countries. She is also responsible for the agency's innovation and reform function, including strategic human resources matters, and food composition and consumption studies and dietary modelling.

Dr Paul Brent—Chief Scientist

Dr Brent has executive responsibility for FSANZ's strategic scientific work, data collection activities and developing collaborative relations with scientific institutions and the program that evaluates the impact of our standard setting activities. He also coordinates our scientific relations with international agencies, especially Codex.

Dean Stockwell—General Manager Food Standards (Wellington)

Mr Stockwell is responsible for the risk management functions associated with developing food standards that address labelling and information matters, food contaminants, food composition, food additives and foods requiring pre-approval such as novel foods. Mr Stockwell is the senior FSANZ representative in New Zealand and is responsible for managing relationships with consumers, industry, government and other stakeholders there. He also has executive responsibility for finance.

Peter May—General Manager Legal and Regulatory Affairs

Mr May is responsible for corporate governance, oversight of the Office of General Counsel (an independent provider of internal legal advice), maintaining the Food Standards Code, and parliamentary and ministerial liaison. He also has executive oversight of communication and stakeholder engagement.

Communication

Transparency of information

The Australian Government's Information Publication Scheme promotes transparency and pro-disclosure and means that all applications to change the Australia New Zealand Food Standards Code, as well as submissions on applications and proposals, are published on our website, free of charge.

We do not provide any material that is confidential commercial information or where we have been asked to keep certain information confidential, such as personal information.

The executive summary from an application is published when we publicly notify our decision to accept the application on completion of the administrative assessment. When the call for submissions occurs, the main application is placed on the website. However, if a request for access is made from the public before release, it will be provided. Supporting information such as raw studies or references will be available to the public on request at any time. Material that is too large to be placed on the website will continue to be available on request.

Submissions are published on the website as soon as possible after the end of the public comment period.

CASE STUDY: COMMUNICATING INFORMATION ON BSE

FSANZ received a number of enquiries from importers, food industry, authorities of foreign governments and consumers on issues concerning our progress with BSE country food safety assessments. We liaised closely with the Department of Agriculture, the Department of Foreign Affairs and Trade (centrally and through country posts), and the Department of Health in preparing a government response to the inquiries on beef imports held by the Senate Standing Committee of Rural and Regional Affairs and Transport in 2010 and 2013.

We maintained a high level of engagement with our key stakeholders and provided advanced notifications to our key stakeholders before the public release of every country BSE food safety assessment report.

Release of personal information and freedom of information requests

In 2013–2014, FSANZ received six requests for access to documents under the *Freedom of Information Act 1982*. All of these requests were finalised by 30 June 2014.

Table 17: FOI requests

	2010–11	2011–12	2012–13	2013–14
Requests under FOI legislation	3	7	10	6

FSANZ received no requests under the *Privacy Act 1988* in 2013–14 for access to personal information.

Initial enquiries concerning access to documents under the Freedom of Information Act or access to personal information under the Privacy Act should be directed to the FOI coordinator at FOI@foodstandards.gov.au or on +61 2 6271 2222.

Governance and process

Role and priorities

FSANZ's main and subsidiary objectives for developing food standards are set out in Section 18 of the *Food Standards Australia New Zealand Act 1991*. Our functions are outlined in s. 13 of the Act. These legislative requirements determine the way we do our core business.

Our goal is to achieve a high degree of public confidence in the safety and quality of food. This goal is shared by all elements of the food regulatory system. Our outputs (food standards) provide the food industry with the regulatory framework for conducting business, but the ultimate beneficiaries of our work are the Australian and New Zealand populations.

As described in our Corporate Plan 2012–15, we operate under three strategic imperatives:

- Build and sustain food standards and practices to support high standards of public health protection and a dynamic and sustainable food manufacturing sector.
- Maintain a transparent and evidence-based approach to regulation and the management of food risks.
- Support informed consumer decisions about food by collecting and providing relevant information.

These imperatives provide the framework for our annual undertakings to the Australian Parliament, outlined in Portfolio Budget Statements (PBS), and reflected in the aims of Program 1.1 of the Health PBS. We report against the deliverables and key performance indicators of Program 1.1 in the section on priorities and performance in this report.

Regulatory partners

FSANZ is one of three elements of the food regulatory system. The Australian and New Zealand Ministerial Forum on Food Regulation (known as the Legislative and Governance Forum on Food Regulation in 2013–14), supported by the Food Regulation Standing Committee (FRSC), develops and provides policy on food regulation. The states, territories and New Zealand ensure compliance and enforcement of provisions of the Australia New Zealand Food Standards Code, increasingly through the coordination activities of FRSC's Implementation Subcommittee for Food Regulation, of which FSANZ is a member.

Australian states and territories

Under an inter-governmental agreement, the states and territories agreed to adopt, without variation, food standards recommended by the National Food Authority (now FSANZ). The purpose of the original 1991 agreement was to consolidate responsibility for developing food standards into one specialist agency and to ensure the uniformity of food standards across all states and territories.

New Zealand

On 1 July 1996, a treaty between Australia and New Zealand to establish a single joint food-standards system came into force. The joint arrangement (last updated in 2010) aims to harmonise food standards between the two countries, reduce compliance costs for industry and help remove regulatory barriers to trade in food.

The treaty does not cover MRLs, food hygiene provisions, primary production standards and export requirements relating to third country trade. It contains provisions that allow New Zealand to opt out of a joint standard for exceptional reasons relating to health, safety, trade, environmental concerns or cultural issues. In such cases, FSANZ may be asked to prepare a variation to a standard to apply only in New Zealand. An amended treaty with New Zealand was signed in July 2010.

We work collaboratively with the Ministry for Primary Industries, which has carriage of food standards matters in New Zealand.

Governance and parliament

Contact with Ministers and their offices throughout the year related to information, parliamentary-related functions and the provision of public affairs support.

Ministerial correspondence

Table 18: Ministerial correspondence

	Completed on time	1–2 days late	3–7 days late	8–14 days late	>14 days late	TOTAL for action	For info / no further action
2013–14	21	0	0	0	0	21	5
	100%	0%	0%	0%	0%	100%	
2012–13	55	0	0	0	0	55	60
	100%	0%	0%	0%	0%	100%	
2011–12	107 ¹	0	0	0	0	107	119
	100%	0%	0%	0%	0%	100%	

¹ This includes 7 responses that were provided by the due date, but were processed the next working day

FSANZ also provided input into correspondence on a large number of matters relating to our responsibilities, with overall responsibility for these resting with the Department of Health or other Australian, state or territory government departments.

Issues raised in correspondence included general food safety issues, food additives, safety of supermarket trolleys, food recalls, labelling issues including use-by dates and country of origin, low THC hemp, carbendazim and other chemical maximum residue limits, antimicrobial resistance, imported food issues, trans fats, bisphenol A and genetically modified food.

Ministerial submissions

Table 19: Ministerial submissions

	Sent	Returned
2013–14	22	19
2012–13	26	26
2011–12	53	53

Issues raised in submissions (previously known as minutes) included FSANZ Board outcomes, BSE risk assessment updates, release of surveys, staff and Board travel to New Zealand, staff travel overseas and cost recovery issues.

Briefing note requests

Table 20: Briefing note requests

	Received	Sent	Late
2013–14	3	3	0
2012–13	4	4	0
2011–12	3	4	0

We responded to briefing note requests on a number of matters relating to our responsibilities, as well as providing input into briefings which were the responsibility of the Department of Health or other departments. Issues included labelling, maximum residue limits, heavy metal contamination of canned products, the 24th ATDS, meetings with peak organisations, palm oil, genetically modified food and cost recovery.

Senate Estimates

Senior staff were required to appear before Senate Estimates on three occasions during the year (October 2013, February 2014 and June 2014). Issues raised during the hearings and in subsequent questions on notice included staffing issues, nanotechnology, food safety, genetically modified food, maximum residue limits and testing of imported food. We answered over 40 questions on notice specifically addressed to FSANZ.

We also provided input into nearly 30 answers to questions on notice being managed by the Department of Health.

Question Time briefings

Ministers are asked questions without notice in Question Time in the Parliament and these must be responded to orally. Confidential briefings are prepared by FSANZ to assist the Minister to respond to any questions which relate to our responsibilities. These are known as Question Time Briefings (QTBs). These briefings are also kept up-to-date between Parliamentary Sittings to provide advance assistance to the Minister in dealing with urgent or controversial issues.

We prepared six QTBs (a reduction of more than 50% from 2012–13). We also provided input to numerous QTBs prepared by other areas in the portfolio, or other departments, where the issues crossed portfolio or agency responsibilities. Issues included raw milk products, BSE, trans fatty acids, and genetically modified food safety, as well as labelling and low THC hemp.

Parliamentary inquiries

During the year, we made submissions or provided information to the Senate Rural and Regional Affairs and Transport References Committee's inquiries into the importation of unsafe food products from New Zealand; the citrus industry in Australia; the use of fenthion in Australia's horticultural industry; and the future of beekeeping and pollination service industries in Australia.

We also provided evidence, at a public hearing, to the House of Representatives Standing Committee on Agriculture and Industry's inquiry into country of origin food labelling and made a submission to the New Zealand Government Inquiry into the whey protein concentrate contamination incident.

FSANZ Board

FSANZ has a 12-member Board. Australian Board members are selected by the Australian Assistant Minister for Health, in consultation with the Forum on Food Regulation. The nine Australian members are appointed by the Australian Assistant Minister for Health, following consultation with the Australian, state, territory and New Zealand governments and consideration by the Cabinet.

The three New Zealand members are nominated by the New Zealand Government and appointed by the Australian Assistant Minister for Health. Members of the Board may be drawn from a number of areas of expertise covering public health, food science, medical science, consumer policy, primary industry, the National Health and Medical Research Council, the food industry and government.

All members are part-time, except for the FSANZ Chief Executive Officer (CEO). Details of the qualifications of Board members and their attendance at meetings are summarised in Appendix 11. The CEO, Mr Steve McCutcheon, is an *ex-officio* member of the Board. Mr McCutcheon's current period of appointment expires on 28 October 2015.

The Board recognises the importance of applying sound governance principles and practices. It has adopted a Board Charter to ensure that both FSANZ and the Board meet its objectives. The Charter sets out the Board's objectives, authority, composition and tenure, reporting and administrative arrangements. The Charter also sets out the Board's roles and responsibilities, including:

- establishing and disclosing the respective roles and responsibilities of the Board and management
- exercising key Board functions efficiently and effectively, including ethical and responsible decision-making
- exercising sound Board governance processes to facilitate the achievement of FSANZ's objectives
- striving to continuously improve Board and FSANZ processes.

The Charter also includes guidelines for dealing with directors' conflicts of interest and material personal interests, as required by the *Commonwealth Authorities and Companies Act 1997* (CAC Act).

The Board meets at least four times per year and also convenes through teleconferences as required. Four Board meetings and four Board teleconferences were held in 2013–14. Outcomes of FSANZ Board meetings are published on the FSANZ website.

Ethical standards

The Board Charter includes guidelines for managing members' conflicts of interest and material personal interests as required by the CAC Act.

Board development and review

FSANZ provides a formal induction for new Board members, including a meeting with the Chair, CEO and Executive team. They are provided with an Induction Manual (which includes the Board Charter, Corporate Plan, Business Plan and other relevant information). During 2013–14, four new members were appointed to the Board, with induction programs being conducted in July and August 2013.

FSANZ also conducts an annual training session for its Board members, which generally covers issues such as the duties and responsibilities of directors; the unique perspective of a Board functioning under the CAC Act; and the need for directors to have an independent view and governance compared with management. An education session was held in September 2013, facilitated by the Australian Institute of Company Directors (AICD).

In June 2014, the Board received a presentation from a representative of the Department of Finance, which focused on preparation by the Board for transition to the *Public Governance, Performance and Accountability Act 2013*.

Board performance

The Board Chair, in consultation with the FSANZ CEO, initiates a formal review of the performance of the Board every two years. The review is conducted using a mix of external evaluation and facilitated self-assessment, with appropriate input sought from all parties, including Board members, the CEO, management and any other relevant stakeholders, as determined by the Board. A formal review of the performance of the Board was undertaken by an external consultant in 2013–14, with the final report to be presented to the Board in late 2014.

Along with the biennial review of the performance of the Board, an evaluation of meetings is undertaken by two Board members at alternate meetings. The evaluation is undertaken using a proforma evaluation form which is provided to the Chair, who discusses the evaluation with the CEO and other Board members as appropriate.

Finance, Audit and Risk Management Committee

The Finance, Audit and Risk Management Committee (FARMC) consists of non-executive Board Directors. The committee supports the Board's oversight responsibilities relating to the financial and business affairs of FSANZ; the preparation and integrity of FSANZ's financial accounts and statements; internal controls; policies and procedures used to identify and manage business risks, insurance activities and compliance with legal and regulatory requirements; and compliance policies.

In 2013–14, the FARMC, under the chairmanship of Dr David Roberts, continued to monitor the corporate governance and risk management activities of the organisation, advising the Board on FSANZ's appetite for risk in relation to strategic, operational and fraud control matters. The committee monitors the identification and management of risks to FSANZ, providing assurance that reasonable steps have been taken to address the risks by reducing the likelihood they (and their consequences) will occur.

FARMC also oversees our corporate risk assessment processes, and these risk assessments inform both FARMC's risk monitoring activities and the Strategic Internal Audit Plan. Internal audits considered by FARMC during the year related to the management of consultancies, payroll processing and a review of FSANZ Act compliance.

FARMC continued to provide independent assurance and advice to the Board on FSANZ's risk, control, compliance, governance framework, and its financial statement responsibilities.

FARMC observers have included representatives from the Australian National Audit Office, an internal auditor, and our CEO and Chief Finance Officer.

Remuneration and Senior Staff Committee

The Remuneration and Senior Staff Committee of the Board meets infrequently to consider issues such as remuneration and performance standards for the CEO, as well as Board remuneration issues (which are determined by the Remuneration Tribunal). The committee comprises four members (the chair, plus three). The General Manager, Legal and Regulatory Affairs, is the Secretary to the committee.

The Remuneration and Senior Staff Committee was not required to meet during 2013–14.

Directors' insurance

Under the Comcover Statement of Cover, we maintained professional indemnity insurance coverage for our directors (Board members) and officers of \$100 million.

Business planning and management

Consultants, competitive tendering and contractors

We spent \$1.34m on consultants and contractors during the year on services and products costing more than \$10,000 (see Appendix 9 for details).

Fraud control plan

We met all of the requirements in the Commonwealth Fraud Control Guidelines. Our Fraud Control Plan came into effect in 2012 and is due for review in 2015. The plan includes procedures for fraud prevention, detection, investigation, reporting and risk mitigation that help us comply with the guidelines.

Cost recovery arrangements

In the second half of 2013, FSANZ commenced work on additional cost recovery impact analysis following a previous internal review of our cost recovery arrangements that was completed in late 2012. This work is nearing completion and is expected to be released for public comment in the second half of 2014. In the interim, so as to apply the mandatory requirements for cost recovery set out in the FSANZ Act, FSANZ is seeking approval from the Assistant Minister for Health to apply the current hourly charges to high level health claim variations, which do not have any prescribed arrangements in place.

The original review report, submissions and earlier consultation paper are available on the FSANZ website.

Anticipation

Scientific matters

Nanotechnology

FSANZ maintained a watching brief on nanotechnology issues, continuing its participation with the inter-government Health, Safety and Environment Working Group and with international forums of food regulators. We also continued to engage with industry and other stakeholders on the potential use of nano-materials in food and food packaging.

Food packaging

We undertook a review of potential risks posed by chemical migration from food packaging to establish whether there is a demonstrated need to revise the requirements in the Code for packaging and packaging contaminants. The review was presented to the FSANZ Board in December 2013.

We met the objectives of the review by building the evidence base on chemical hazards associated with packaging materials and developing an understanding of current industry risk management practices. This work was facilitated through active engagement with the food packaging industry, as well as other food businesses, to seek their views and expert technical input on food packaging.

The Board agreed that the work should progress through a formal proposal process. A public consultation paper will be developed to call for information on industries' capabilities in managing potential risks associated with chemical migration from virgin packaging and recycled packaging.

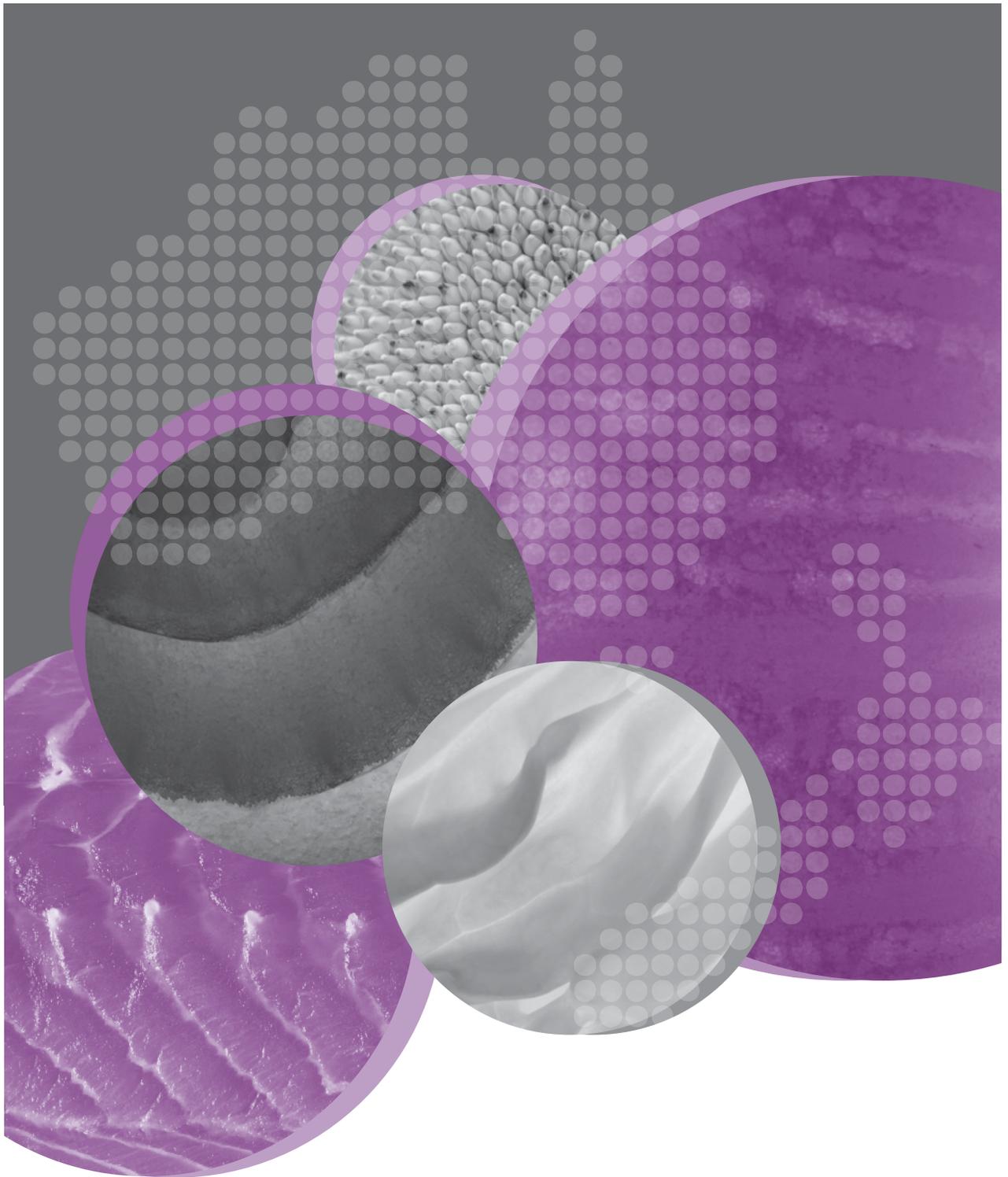
Contaminants in oils

3-MCPD esters⁴ occur in some foods as a by-product of the refining (deodorisation) process for oils and fats and may be found in all processed vegetable oils (including palm oils and palm oil products, soy, rapeseed, coconut and sunflower oil, safflower, groundnut, corn, olive, cottonseed and rice bran oil) to a variable extent. Glycidyl esters (GEs) are also process contaminants generated during the deodorisation step of edible oil refining.

We intend to determine if there is any risk for Australian and New Zealand consumers of 3-MCPD esters and glycidyl esters in oils used in the production of foods. We have completed a survey of some manufacturers using oils and oil processors in Australia and New Zealand, to collect information on levels in foods and the mitigation measures currently in place.

The toxicology of these substances requires further investigation. We are keeping a watching brief on the work going on internationally and note the planned future assessment by JECFA.

4 3-monochloropropane-1,2-diol



CHAPTER 5

Appendixes

Appendix 1: Gazetted amendments to the Australia New Zealand Food Standards Code from 1 July 2013 to 30 June 2014

Gazetted and registration on the Federal Register of Legislative Instruments of amendments to the Australia New Zealand Food Standards Code occurs throughout the year after the Australian and New Zealand Ministerial Forum on Food Regulation notifies FSANZ that it does not need to review its decision on a standard or a variation to a standard; or if, after a review by FSANZ, the Forum accepts or amends the standard or variation to a standard. Each series of amendments is sequentially numbered.

FSANZ gazetted amendments to the Code for the following applications and proposals:

Amendment No. 142 (1 August 2013)

Application A1055—Short-chain Fructo-oligosaccharides	To permit the optional addition of short-chain fructo-oligosaccharides (scFOS) to infant formula, infant foods and supplementary foods for young children as an alternative to inulin-derived substances.
-------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Amendment No. 143 (5 September 2013)

Application A1083—Maximum Residue Limits for Blueberries & Raspberries	To seek permission to amend maximum residue limits (MRLs) listed in Schedule 1 of Standard 1.4.2 to include Azoxystrobin, Fenhexamid and Fludioxonil in blueberries and Bifenthrin in raspberries.
------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Amendment No. 144 (5 December 2013)

A1075—Quillaja Extract (Quillaja Extract) as a Food Additive (Emulsifier) Variation	To permit quillaja extract as a food additive (emulsifier) in a range of beverages to emulsify oil soluble substances.
P1019—Carbon Monoxide as a Processing Aid for Fish	To ensure that carbon monoxide is not permitted to be used as a processing aid for fish.

Amendment No. 145 (9 January 2014)

A1077—Fungal Chitosan as a Processing Aid	To permit the use of fungal chitosan from <i>Aspergillus niger</i> as a processing aid for a number of purposes including as a fining and clarifying agent in the manufacture of wine, beer, cider, spirits and food-grade ethanol.
A1080—Food derived from Herbicide-tolerant Cotton Line MON88701	To seek permission for food derived from genetically modified cotton tolerant to dicamba and glufosinate ammonium herbicides.
M1009—Maximum Residue Limits	To consider varying certain maximum residue limits for residues of agricultural or veterinary chemicals that may occur in food.

Amendment No. 146 (27 February 2014)

A1081—Food derived from Herbicide-tolerant Soybean Event SYHT0H2	To seek permission for food derived from genetically modified cotton tolerant to dicamba and glufosinate ammonium herbicides.
------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------

Amendment No. 147 (1 May 2014)

A1085—Food derived from Reduced Lignin Lucerne Line KK179	To seek approval of genetically modified reduced lignin lucerne Line KK179.
-----------------------------------------------------------	-----------------------------------------------------------------------------

Amendment No. 148 (15 May 2014)

A1087—Food derived from Insect-protected Soybean Line DAS-81419-2	To seek permission for food derived from soybean plant product genetically modified to provide protection against several lepidopteran pests of soybean.
A1089—Food derived from Herbicide-tolerant Canola Line DP-073496-4	To seek permission for food derived from herbicide-tolerant canola Line 73496, genetically modified to provide tolerance to glyphosate.

The Australian Pesticides and Veterinary Medicines Authority gazetted and registered on the Federal Register of Legislative Instruments the following amendments to Schedule 1 of Standard 1.4.2:

APVMA 3, 2013	2 July 2013
APVMA 4, 2013	13 August 2013
APVMA 5, 2013	10 September 2013
APVMA 6, 2013	5 November 2013
APVMA 7, 2013	3 December 2013
APVMA 8, 2013	17 December 2013
APVMA 1, 2014	28 January 2014
APVMA 2, 2014	25 February 2014
APVMA 3, 2014	22 April 2014
APVMA 4, 2014	20 May 2014
APVMA 5, 2014	3 June 2014
APVMA 6, 2014	17 June 2014

Appendix 2: Report against FSANZ Act requirements as at 30 June 2014

Applications received and proposals prepared before 1 October 2007

Section 69 of the *Food Standards Australia New Zealand Act 1991* (as was in force before 1 July 2007) requires FSANZ to report on its processing of applications and proposals in the following way:

During 2013–14, FSANZ progressed 4 applications received before 1 October 2007:

- (v) 0 were withdrawn;
- (vi) 0 were rejected by FSANZ;
- (vii) 0 were finalised and notified to the Forum;
- (viii) 0 were considered after a request for a review and notified to the Forum; and
- (ix) 4 were still being progressed as at 30 June 2014.

During 2013–14, FSANZ progressed 5 proposals prepared before 1 October 2007:

- (v) 1 was abandoned by FSANZ;
- (vi) 0 were finalised and notified to the Forum;
- (vii) 0 were considered after a request for a review and notified to the Forum; and
- (viii) 4 were still being progressed as at 30 June 2014.

- (e) **Any occasion during 2013–14 that FSANZ, after preparing a draft standard or a draft variation of a standard, failed to make a decision under Section 18 of the FSANZ Act (as was in force before 1 July 2007) within the period required under Section 35 (as was in force prior to 1 July 2007) and a statement of the reasons for that failure:**

N/A

- (f) **Extensions of time FSANZ granted under subsection 35(2) of the FSANZ Act during 2013–14 and the reasons for those extensions:**

0

- (g) **The number of applications made to the Administrative Appeals Tribunal during 2013–14 for a review of a decision made by FSANZ:**

0

- (h) **The results of the applications made to the Administrative Appeals Tribunal that were determined during 2013–14:**

N/A

- (i) **The number of standards made under the FSANZ Act during 2013–14:**

0 (this includes both standards and variations to standards gazetted)

- (j) **The number of draft standards and draft variations approved during 2013–14 under:**

(i) section 18 of the FSANZ Act

0

- (k) **The number of occasions during 2013–14 when requests were made under section 21 of the FSANZ Act (as was in force before 1 July 2007) for a review of a draft standard or draft variation:**

0

- (l) **The number of occasions during 2013–14 when requests were made under section 22 of the FSANZ Act (as was in force before 1 July 2007) for a review of a draft standard or draft variation:**

0

- (m) **The number of occasions during 2013–14 when a draft standard or draft variation was rejected under section 23 of the FSANZ Act (as was in force before 1 July 2007):**

0

- (n) **The number of occasions during 2013–14 when requests were made under section 28A of the FSANZ Act (as was in force before 1 July 2007) for a review of a standard or variation:**

0

- (p) **The number of occasions during 2013–14 when a standard or variation was revoked or amended under section 28C of the FSANZ Act (as was in force before 1 July 2007):**

0

Applications received and proposals prepared from 1 October 2007 onwards

Section 152 of the *Food Standards Australia New Zealand Act 1991* requires FSANZ to report on its processing of applications and proposals in the following manner:

(aa) The number of applications that were made under section 22 during 2013–2014:

6

(ab) The number of applications accepted under subsection 26(1) during 2013–2014:

8

(ac) The number of applications rejected under subsection 26(1) during 2013–14 and the reasons for the rejections:

0

(ad) The number of applications withdrawn in 2013–14 under subsection 24(1) during the current year:

0

(ae) The number of applications accepted under subsection 26(1) during 2013–14 that FSANZ had not begun to assess under section 29 during 2013–2014:

1

(af) The number of applications accepted under subsection 26(1) during a previous financial year that FSANZ had not begun to assess under section 29 before the end of 2013–2014:

0

(a) the number of applications that were considered under Subdivision D of Division 1 of Part 3 during 2013–2014:

15

(b) the number of applications that were considered under Subdivision E of Division 1 of Part 3 during 2013–2014:

0

(c) the number of applications that were considered under Subdivision F of Division 1 of Part 3 during 2013–2014:

0

(d) the number of applications that were considered under Subdivision G of Division 1 of Part 3 during 2013–2014:

0

(e) for each of those Subdivisions, the number of applications considered under that Subdivision that were disposed of during 2013–14 and the manner of their disposal:

Subdivision D:

7 Approved

0 Withdrawn

1 Rejected

Subdivision E:

0

Subdivision F:

0 Approved

0 Withdrawn

Subdivision G:

0 Approved

0 Withdrawn

- (f) for each of those Subdivisions, the average time taken to dispose of applications during 2013–14 (for Approval only):

Subdivision D:

8.3 months

A1075	9 months (not including 2 months for further information)
A1077	8.5 months
A1080	8 months
A1081	8.5 months
A1085	8.5 months
A1087	8 months
A1089	7.5 months

Subdivision E:

N/A

Subdivision F:

N/A

Subdivision G:

N/A

- (fa) The number of applications accepted under subsection 26(1) during a previous financial year that FSANZ had begun to assess under section 29 before the end of the current year, but that FSANZ had not disposed of before the end of 2013–14:

0

- (fb) For an application covered by paragraph (fa), the period that has elapsed since the application was accepted under subsection 26(1):

N/A

- (g) the number of applications made during 2013–14 in relation to which a charge fixed under section 146 was payable:

3

- (h) the number of applications made during 2013–14 in relation to which no charge fixed under section 146 was payable:

2

- (i) **the average number of days that elapsed between the acceptance or rejection under section 26 of an application made during 2013–14 in relation to which no charge fixed under section 146 was payable, and the commencement of the assessment of the application under section 29:**

223 days

A1090 accepted 18 July 2013, clock start 12 May 2014 (268 days)

A1091 accepted 4 October 2013, clock start 3 March 2014 (222 days)

A1092 accepted 13 November 2013, clock start 12 May 2014 (180 days)

- (j) **each occasion during 2013–14 on which the consideration period under section 109 elapsed without FSANZ completing the procedure that FSANZ must, under Subdivision C of Division 1, adopt in considering the application:**

0

- (k) **each occasion during 2013–14 on which FSANZ extended the consideration period under subsection 109(4), and the reasons for that extension:**

0

- (ka) **The number of applications declared under section 95 to be urgent applications during 2013–2014:**

0

- (l) **the number of proposals prepared by FSANZ under section 55 during 2013–2014:**

8

- (la) **The number of proposals prepared under section 55 during 2013–14 that FSANZ had not begun to assess under section 59 during that year:**

0

- (lb) **The number of proposals prepared under section 55 during a previous financial year that FSANZ had not begun to assess under section 59 before the end of 2013–2014**

0

(n) the number of proposals that were disposed of during 2013–14 and the manner of their disposal:

- 4 Approved
- 2 Abandoned

(o) the average time taken to dispose of proposals under each of Subdivisions D, E, F, G and H of Division 2 of Part 3 during 2013–2014:

General

13.3 Months

- P1019 17 months
- M1009 9.5 months

Minor

- P1032 1 month

Major

33 months

- P1005 54 months
- P1014 29.5 months
- P1015 25 months
- P1017 24 months

(p) the average number of days that have elapsed between the preparation of a proposal under section 55 to which Subdivision G of Division 1 of Part 3 does not apply and the commencement of the assessment of the proposal under section 59

42.4 days

- P1028 113 days
- P1029 82 days
- P1030 7 days
- P1031 64 days
- P1032 28 days
- P1033 2 days
- M1010 1 day

(pa) The number of proposals prepared under section 55 during a previous financial year that FSANZ had begun to assess under section 59 before the end of 2013–2014, but that FSANZ had not disposed of before the end of 2013–14:

6

(pb) For a proposal covered by paragraph (pa), the period that has elapsed since the proposal was prepared under section 55:

P1016	30 months
P1022	22 months
P1024	18.5 months
P1025	19 months
P1026	15 months
P1027	14.5 months

(pc) The number of proposals declared under section 95 to be urgent proposals during 2013–14:

0

In relation to applications or proposals declared to be urgent under section 95, either in 2013–14 or in previous financial years, the number which were disposed of under section 101 and the manner of their completion:

0

(pd) The number of occasions during the current year when the 12 month period referred to in subsection 101(1) ended with no decision having been made under that subsection and the reasons for no decision having been made:

0

(q) the number of applications made to the Administrative Appeals Tribunal during 2013–14 for review of decisions of FSANZ:

0

(r) the results of the applications made to the Administrative Appeals Tribunal that were determined during 2013–14:

N/A

(s) the number of standards made during 2013–14:

11

- (t) **the number of draft standards and draft variations approved during 2013–14 under each of the following:**
- (i) section 33 and 63:
11
 - (ii) section 41 and 69:
0
 - (iii) section 52 and 78:
0
 - section 97
0
- (ta) **the number of variations given to the Authority under subsection 82(6) during 2013–14:**
12
- (u) **the number of occasions during 2013–14 when requests were made by the Council under Division 3 of Part 3 for a review of a draft standard or draft variation:**
0
- (v) **the number of occasions during 2013–14 when a draft standard or draft variation was rejected by the Council under Division 3 of Part 3:**
0
- (w) **the number of occasions during 2013–14 when requests were made by the Council under Division 4 of Part 3 for a review of a standard or variation:**
0
- (x) **the number of occasions during 2013–14 when a standard or variation was revoked or amended by the Council under Division 4 of Part 3:**
0
- (y) **a summary of policy guidelines notified to FSANZ during 2013–2014:**
None notified
- (z) **such other matters (if any) as are specified in the Regulations:**
N/A

Appendix 3: FSANZ processes for assessing applications or proposals

Information on these processes can be found on the FSANZ website at www.foodstandards.gov.au/code/changes/Pages/default.aspx.

FSANZ's primary role is developing or amending food standards to ensure the safety of food sold in Australia and New Zealand, to ensure the provision of adequate information to consumers and to prevent misleading or deceptive conduct.

FSANZ's work is transparent. When developing or changing a food standard, there is generally at least one round of public consultation.

Anyone can make an application to change a current standard or develop a new food standard or code of practice. FSANZ can also initiate the development or review of a standard by preparing a proposal. Both follow the same steps (as set out below). Guidelines on how to make an application are available from our Standards Management Officer or from the FSANZ website.

FSANZ maintains an Application Handbook which includes information to help potential applicants. FSANZ can reject an application if it has not met the mandatory information requirements set out in Part 3 of the Application Handbook. This ensures that applications contain enough information to enable them to be properly assessed. It also minimises delays in completing assessments by avoiding the need to ask for further information from an applicant so an assessment can proceed.

The Application Handbook also includes information covering cost-recovery, confidentiality and assessment processes. The handbook is updated as required to ensure information about FSANZ's needs is current.

FSANZ continually looks at ways to improve its assessment processes and the documents it produces as part of those processes.

All submissions are placed on our website as soon as possible after acceptance or processing. In relation to applications, the executive summary is made available when the public is notified of its acceptance. The remainder of the application is provided when submissions are called. For access to applications and submissions received before 1 May 2011 and which are not on the website or for more information about the detailed matters to do with food standards development, contact FSANZ's Standards Management Officer in Canberra on +61 2 6271 2280 or email standards.management@foodstandards.gov.au.

The steps relating to the assessment of applications and proposals are as follows.

Administrative assessment

The purpose of this assessment is to determine whether an application includes certain minimum mandatory requirements (as outlined in the Application Handbook) and the procedure by which it should be assessed. Fees are payable after FSANZ has determined whether or not to accept the application and the assessment procedure. FSANZ has 15 working days to complete this process. A report is prepared which is available to the public. An 'early bird' public notification is subsequently made by FSANZ, advising of the acceptance of the application. Proposals are treated in a similar fashion.

Procedures for the assessment of applications and proposals

General procedure (Default) (9 months to complete assessment)—This procedure is the default process for variations to a food regulatory measure and generally involves one round of public consultation only. Most applications and proposals will be assessed under this procedure, although more can be held as required.

Minor procedure (3 months to complete assessment)—This procedure applies to minor variations to food regulatory measures including, but not limited to, correction of a typographical error or minor editorial changes. It involves one round of limited consultation with government agencies only, and if relevant, affected parties.

Major procedure (12 months to complete assessment)—This procedure applies to the development of a new standard or a major variation to a food regulatory measure involving such scientific or technical complexity that it is necessary to adopt this procedure in considering it or such a significant change to the scope of the food regulatory measure that it is necessary to adopt this procedure to consider the application. This procedure generally involves two rounds of public consultation, although more can be held as required.

High level health claims procedure (9 months to complete assessment)—This procedure is used for applications or proposals to make a change to the list of high level health claims (HLHCs) as permitted in Standard 1.2.7. Once an application has been accepted or proposal prepared, the HLHC expert committee and FRSC are formally notified and comments on the application are sought. No public consultation on applications occurs, unless the applicant has asked for it.

Assessment (general, minor or major procedures)

The purpose of the assessment is to determine whether to proceed to develop a food regulatory measure. FSANZ will then either prepare a draft food regulatory measure or variation or reject (in whole or part) the application, or abandon the proposal. In this assessment, FSANZ must have regard to the matters listed under section 29 (applications) or section 59 (proposals) of the FSANZ Act. Paragraphs 29(d) and 59(d) also include the section 18 objectives of the FSANZ Act (see below). A summary of the assessment and reasons for FSANZ's decision are prepared and publicly released for consultation. Calls for public comment are made through the Food Standards Notification Circular, email alerts to interested stakeholders, media releases, the website and social media.

If an application or proposal is being considered under the major procedure, the assessment is carried out in two parts (1st and 2nd call for submissions) with an additional round of consultation between. The 2nd call for submissions includes draft variations to the Code.

Section 29 matters

- (2) In assessing the application, the Authority must have regard to the following matters:
- (a) whether costs that would arise from a food regulatory measure developed or varied as a result of the application outweigh the direct and indirect benefits to the community, Government or industry that would arise from the development or variation of the food regulatory measure;
 - (b) whether other measures (available to the Authority or not) would be more cost-effective than a food regulatory measure developed or varied as a result of the application;
 - (c) any relevant New Zealand standards;
 - (d) any other relevant matters.

Section 59 matters

- (2) In assessing the proposal, the Authority must have regard to the following matters:
- (a) whether costs that would arise from a food regulatory measure developed or varied as a result of the proposal outweigh the direct and indirect benefits to the community, Government or industry that would arise from the development or variation of the food regulatory measure;
 - (b) whether other measures (available to the Authority or not) would be more cost-effective than a food regulatory measure developed or varied as a result of the proposal;
 - (c) any relevant New Zealand standards;
 - (d) any other relevant matters.

Section 18 objectives

In descending order of priority:

- (a) The protection of public health and safety; and
- (b) the provision of adequate information relating to food to enable consumers to make informed choices; and
- (c) the prevention of misleading or deceptive conduct.

In developing or reviewing food standards, the Authority is also required to have regard to the following.

- (a) The need for standards to be based on risk analysis using the best scientific evidence.
- (b) The promotion of consistency between domestic and international food standards.
- (c) The desirability of an efficient and internationally competitive food industry.
- (d) The promotion of fair trading in food.
- (e) Any written policy guidelines formulated by the Ministerial Council and notified to FSANZ.

Approval

After the submission period, FSANZ must either approve, approve subject to amendment, or reject the draft standard or variation. FSANZ must have regard to all submissions made during the submission period/s. A report is prepared containing the decision, reasons for the decision, summary of issues raised in submissions and how these have been addressed, a Regulation Impact Statement (if prepared) and, if approved, the food regulatory measure or variation.

The report is publicly released following notification of the decision to Ministers. Advice on approvals is made via the Food Standards Notification Circular, email alerts to interested stakeholders and on our website, as well as in the newspapers. The newspaper notices appear nationally in *The Australian* newspaper and in New Zealand, *The New Zealand Herald*.

Assessment (high level health claim (HLHC) variation procedure)

Assessment under the HLHC variation procedure applies to applications or proposals seeking to make a change to the list of high level health claims in Schedule 2 of Standard 1.2.7 or to add a general level health claim to Schedule 3 of Standard 1.2.7. All other applications and proposals to amend Standard 1.2.7 are assessed under the general, minor or major procedure. In addition, if the claim relates to an unapproved novel food, FSANZ must treat that part of the request as a separate application. FSANZ would then progress both applications in parallel. The same approach would be applied to proposals.

Public submissions are not called for on these applications, unless the applicant has advised FSANZ that this can occur. If public submissions are not called for, no documentation will be placed on the internet and minimal information will be placed in the FSANZ Work Plan.

FSANZ is also required to seek advice from an expert committee and FRSC as part of the assessment process.

When assessing an application FSANZ will need to be satisfied that any draft variation will meet the following objectives:

- the protection of public health and safety
- the provision of adequate information relating to food to enable consumers to make informed choices
- the prevention of misleading or deceptive conduct.

FSANZ also has to assess any draft variation against the criteria set out in Standard 1.2.7 in relation to HLHCs, taking into account any recommendations made by the HLHC committee and any submission made on behalf of a jurisdiction represented on FRSC.

If public submissions are to be called for, a similar process is followed as for the general procedure. If not, FSANZ proceeds to consider approval of the draft variation in the same way as other applications or proposals.

Ministers consider approved draft food standards

Decisions on draft food standards, once approved by the FSANZ Board, are notified to the Australia and New Zealand Ministerial Forum for Food Regulation. Within 60 days of this notification, a majority of jurisdictions on the Forum may ask FSANZ to conduct a review of its decision.

Alternatively, the Forum may inform FSANZ that it does not intend to request a review. If there is no request for review standards are gazetted in Australia and New Zealand and registered as legislative instruments, becoming law at the date specified.

If the Forum requests a review, FSANZ must conduct the review within three months (or a longer period if allowed by the Forum) and either re-affirm the decision, with or without amendments to the standard, or withdraw its approval of the standard.

That decision is then notified to the Forum. The Forum, by a majority decision, may then, within 60 days, approve, amend or reject the draft variation.

If the Forum amends or does not amend the draft variation, the amendment is gazetted in Australia and New Zealand and registered as a legislative instrument and becomes law at the date specified. If the variation is rejected by the Forum, the Forum is required to publish its reasons for the decision.

Advice on gazettals is made via the Food Standards Notification Circular, email alerts to interested stakeholders and on our website, as well as in the newspapers. The newspaper notices appear nationally in *The Australian* newspaper and in New Zealand, *The New Zealand Herald*.

Once the amendment becomes law, it is the responsibility of state and territory food enforcement agencies and the New Zealand Ministry for Primary Industries to enforce the standard. The Australian Government Department of Agriculture is responsible for enforcing standards relating to imported food.

Appendix 4: External FSANZ committee members

FSANZ maintains a number of committees with members selected for their skills and knowledge. Members are drawn from a wide range of industry, academia, consumer interests and government bodies. We gratefully acknowledge the contribution of the committee members listed below.

Committees and groups	Number of meetings and teleconferences	Number of informal consultations*
Advisory Committee on Novel Foods	6	0
Allergen Collaboration	2	0
Australian BSE Food Safety Assessment Committee	3	1
Consumer and Public Health Dialogue	4	0
Food Allergy and Intolerance Scientific Advisory Group	1	0
Food Surveillance Network	3	2
Health Claims Scientific Advisory Group	2	0
Industry Advisory Group on Food Packaging	1	4
Jurisdictional Forum	4	0
Listeria Technical Working Group	1	0
Meat Standard Development Committee	1	0
Meat Minor Species and Wild Game Working Group	1	0
Raw Milk Products Standard Development Committee	1	0
Retailers and Manufacturers Liaison Committee	2	0
Social Sciences and Economics Advisory Group	1	2
Tutin Steering Committee	15	0

*may include workshops, requests for advice on issues outside of meetings. General email contact not included.

Advisory Committee on Novel Foods

Mr Michael Apollonov	NSW Food Authority
Mr Andrew Davies	NSW Food Authority
Ms Julia Edmonds	Ministry for Primary Industries, NZ
Ms Enita Ostojic	Department of Health, WA
Mr John van den Beuken	Ministry for Primary Industries, NZ
Mr John Ward	Department of Health, Vic

Allergen Collaboration

Ms Geraldine Batty	Allergy and Anaphylaxis Australia
Mr Tony Beaver	Food and Beverage Importers Association
Mr Mark Bell	Progressive Enterprises Limited (NZ)
Ms Marisa Bidois	Restaurant Association of New Zealand
Ms Heather Carnegie	Restaurant Brands (NZ)
Ms Natalie Chong	Woolworths Australia
Mr Des Crowe	Australian Hotels Association
Ms Samantha Cunninghame	ALDI Australia
Ms Andrea Currie	ALDI Australia
Dr David Cusack	Implementation Subcommittee for Food Regulation
Ms Linda Derrett	Metcash
Mr Mark Dixon	Allergy New Zealand
Ms Simona Eltobaji	Metcash
Ms Fiona Fleming	Australian Food and Grocery Council, Allergen Forum
Ms Kirsten Grinter	Allergen Bureau
Ms Vanessa Hattersley	Coles Australia
Ms Carole Inkster	New Zealand Food and Grocery Council
Ms Penny Jorgensen	Allergy New Zealand
Ms Janet Lymburn	Ministry for Primary Industries, NZ
Mr Glen Neal	Ministry for Primary Industries, NZ
Ms Julie Newlands	Allergen Bureau

Ms Angela O'Shea	ALDI Australia
Mr George Passas	Metcash
Mr Justin Pleass	Restaurant and Catering Australia
Mr Bruce Robertson	Hospitality New Zealand
Mr Nick Robertson	TPF Group (NZ)
Ms Maria Said	Allergy and Anaphylaxis Australia
Ms Robin Sherlock	Allergen Bureau
Ms Carlita Warren	Restaurant and Catering Australia
Mr Brad Watts	Australian Hotels Association
Ms Natalie Wright	New South Wales Food Authority

Australian BSE Food Safety Assessment Committee

Dr Reg Butler	Department of Agriculture, Cwth
Dr Helen Scott-Orr	University of Sydney

Consumer and Public Health Dialogue

Ms Angela Cartwright	CHOICE
Ms Kathy Chapman	Australian Chronic Disease Prevention Alliance
Ms Sue Chetwin	Consumer NZ
Ms Nicola Chilcott	Agencies for Nutrition Action (NZ)
Ms Kathy Dennis	Department of Health, Cwth (observer)
Ms Delvina Gorton	Agencies for Nutrition Action (NZ)
Mrs Noela MacLeod	Country Women's Association of Australia
Prof Mark Lawrence	Deakin University
Prof Amanda Lee	Queensland University of Technology
Ms Christina McKerchar	University of Otago
Ms Barbara Radcliffe	Dietitians Association of Australia
Dr Rosemary Stanton	Public Health Association of Australia
Ms Nicole Turner	University of Newcastle
Assoc Prof Heather Yeatman	University of Wollongong

Food Allergy and Intolerance Scientific Advisory Group

Professor Katrina Allen	Royal Children's Hospital, Melbourne
Dr Robert Loblay	Royal Prince Alfred Hospital, Sydney
Dr Jane Peake	Royal Children's Hospital, Brisbane
Dr Jan Sinclair	Starship Children's Hospital, Auckland
Dr William Smith	Royal Adelaide Hospital

Food Surveillance Network

Mrs Tracie Brady	Department of Agriculture, Cwth
Mr Cameron Bright	Queensland Health
Mr Garry Clarke	Department of Health, SA
Ms Natalie Collins	Ministry for Primary Industries, NZ
Dr Paul Dansted	Ministry for Primary Industries, NZ
Ms Deborah Denehy	ACT Health
Ms Yvette Dethridge	Department of Agriculture, Cwth
Mr Jim Dodds	Department of Health, WA
Ms Julia Edmonds	Ministry for Primary Industries, NZ
Ms Tenille Fort	Queensland Health
Mr Paul Goldsmith	Department of Health, Vic
Mr Stan Goodchild	Department of Health, WA
Ms Heather Haines	Department of Health, Vic
Mr Edward Jansson	New South Wales Food Authority
Dr Fay Jenkins	Department of Health, SA
Mr Eric Johnson	Department of Health and Human Services, Tas
Ms Sally Johnston	Ministry for Primary Industries, NZ
Mr Radomir Krsteski	ACT Health
Ms Sue Laidlaw	Department of Environment and Primary Industries, Vic
Ms Robyn Leader	Department of Health and Ageing, Cwth
Mr Chris Lyall	Dairy Industry Authority, Tas

Mr Glen Martin	Department of Health, SA
Mr Geoff Raven	Ministry for Primary Industries, NZ
Mr John Reeve	Ministry for Primary Industries, NZ
Ms Jenny Reid	Ministry for Primary Industries, NZ
Mr Ian Reichstein	Department of Agriculture, Cwth
Ms Themy Saputra	New South Wales Food Authority
Ms Margaret Sexton	Primary Industries and Regions SA
Mr Russell Schultz	Safe Food Queensland
Dr Rob Solomon	Department of Agriculture, Cwth
Ms Kim Unwin	Department of Health, WA
Mr John van den Beuken	Ministry for Primary Industries, NZ
Mr John Ward	Department of Health, Vic
Ms Tracy Ward	Department of Health and Community Services, NT
Ms Olivia While	Department of Health and Human Services, Tas
Mr Brian Witherspoon	Safe Food Queensland

Health Claims Scientific Advisory Group

Prof Richard Head	University of South Australia
Prof Manny Noakes	CSIRO
Prof Robert Scragg	University of Auckland
Prof Murray Skeaff	University of Otago
Prof Wayne Smith	University of Sydney
Prof Elizabeth Waters	University of Melbourne
Prof Peter Williams	University of Canberra

Industry Advisory Group on Food Packaging

Mr Vince Angeloni	Kelloggs
Mr Adrian Benetti	Cyrovac Australia Pty Ltd
Mr Roger Cripps	Mars Petcare Australia

Mr Cameron Dellar	Heinz
Mr Colin Felder	Australian Beverages Council
Mr Jim Gruber	Australian Food and Grocery Council
Mr Paul Haberland	Nestlé Australia Ltd
Mr Chris Hartwell	Fonterra Co-Operative Group Ltd
Mr Kevin McBrien	Woolworths Ltd
Dr Martin Neilson	Visy Pty Ltd
Mr Chris Peloso	Amcor
Mr Jeff Pura	NCI Packaging (NZ) Ltd
Mr Richard Smith	Amcor
Mr Stuart Shepherd	NCI Packaging (NZ) Ltd
Mr Gavin Williams	The Packaging Council of Australia

Jurisdictional Forum

Mrs Tracie Brady	Department of Agriculture, Cwth
Ms Nola Caffin	Queensland Health
Ms Joanne Cammans	Department of Health, SA
Ms Milena Canil	Department of Health and Department of Primary Industries, Vic
Ms Clare Chandler	Ministry for Primary Industries, NZ
Dr Kerry Chant	NSW Health
Mrs Candy D'Menzie-Bunshaw	Department of Health, Vic
Ms Margaret Darton	Department of Environment and Primary Industries, Vic
Mrs Yvette Dethridge	Department of Agriculture, Cwth
Ms Tenille Fort	Queensland Health
Mr Paul Goldsmith	Department of Health, Vic
Mr Jayanti Gupta	Department of Agriculture, Cwth
Dr Heather Haines	Department of Health, Vic
Mr Stuart Heggie	Department of Health and Human Services, Tas
Mr Edward Jansson	New South Wales Food Authority

Dr Fay Jenkins	Department of Health, SA
Mr David Larkings	Queensland Health
Ms Violette Lazanas	Department of Health, Vic
Ms Christel Leemhuis	Department of Health, Cwth
Ms Cynthia Maher	Department of Agriculture, Cwth
Mr Dean McCullum	SA Health
Ms Julie-Anne Price	Department of Health, Cwth
Mr Stewart Quinn	Department of Health and Human Services, Tas
Mrs Monique Reardon	Department of Health and Human Services, Tas
Ms Jenny Reid	Ministry for Primary Industries, NZ
Ms Jennifer Savenake	Department of Health and Human Services, Tas
Ms Judy Seal	Department of Health and Human Services, Tas
Dr Robert Solomon	Department of Agriculture, Cwth
Mrs Patricia Spire	Department of Agriculture, Cwth
Mr Vojkan Stefanovic	ACT Health
Dr Roscoe Taylor	Department of Health and Human Services, Tas
Mr John van den Beuken	Ministry for Primary Industries, NZ
Mr John Ward	Department of Health, Vic
Ms Tracy Ward	Department of Health, NT
Ms Sophe Williamson	Department of Health WA

Listeria Technical Working Group

Mr Richard Bennett	Horticulture Australia Ltd.
Ms Marion Castle	Ministry for Primary Industries, NZ
Mr Dean Clarke	National Measurement Institute
Dr Robin Condron	Dairy Australia
Ms Yvette Dethridge	Department of Agriculture, Cwth
Ms Trudy Graham	Qld Health Scientific Services Laboratory
Ms Sally Hasell	Ministry for Primary Industries, NZ

Mr Ian Jenson	Meat and Livestock Australia
Ms Karin Laloe	OzFoodNet Victoria
Mr Peter Lamb	Tasmanian Salmon Growers' Association
Mr Deon Mahoney	Dairy Food Safety Victoria
Dr Adam Main	Tasmanian Salmon Growers' Association
Dr David Miles	NSW Food Authority
Dr Craig Miller	Dairy Food Safety Victoria
Mrs Cathy Moir	Food Science Australia
Ms Jenny Musto	OzFoodNet (NSW Health)
Mr Geoff Raven	Department of Primary Industries and Regions, SA
Assoc Prof Tom Ross	University of Tasmania
Dr Mark Salter	Department of Agriculture, Cwth
Dr Lisa Szabo	NSW Food Authority
Mrs Agnes Tan	Microbiological Diagnostic Unit (MDU)
Mr John Ward	Department of Health, Vic

Meat and Meat Products Standard Development Committee*

Ms Judy Barker	Ministry for Primary Industries, NZ
Mr Peter Day	NSW Food Authority
Ms Helen Dornom	Australian Dairy Farmers Limited
Mr David Frost	Department of Mines and Energy, NT
Mr Stan Goodchild	Department of Health, WA
Mr Dougal Gordon	Australian Lot Feeders Association
Ms Michelle Gorman	Meat and Livestock Australia
Mr Brian Jones	ACT Health
Ms Kate Joseph	Sheepmeat Council of Australia
Mr Tim Juzefowicz	Australian Renderers' Association Inc
Mr John Kelly	Kangaroo Industries Association of Australia
Dr John Langbridge	Australian Meat Industry Council

Mr Chris Lyall	Department of Primary Industries, Parks, Water and Environment, Tas
Mrs Noela MacLeod	Country Women's Association of Australia
Mr Jed Matz	Cattle Council of Australia
Mr Peter Merrell	SAFEMEAT
Dr Patricia Mitchell	Australian Pork Ltd
Mr Christian Mulders	Australian Meat Industry Council
Mr Jason Ollington	Department of Agriculture, Cwth
Mr Robert Parkes	Ridley Agriproducts Pty Ltd
Mr Phil Pond	Safe Food Production Queensland
Mr Geoff Raven	Department of Primary Industries and Regions, SA
Dr Rob Solomon	Department of Agriculture, Cwth
Mr Brendan Tatham	Primesafe, Victoria
Mr Glenn Telford	Goat Industry Council of Australia
Ms Elizabeth Wilcock	Department of Agriculture, Cwth
Dr Barbara Wilson	Safe Food Production Queensland

*Note—the Australian Government and state and territory officers of the Meat and Meat Products Standard Development Committee are also members of the Meat Minor Species and Wild Game Working Group.

Meat Minor Species and Wild Game Working Group

Mr Ray Borda	Macro Meats
Mr Rick Cavedon	The Game Meats Company of Australia Pty Ltd
Mr Chris Gregory	Emu Industry Federation of Australia
Mr Andrew Hansen	Deer Industry Association of Australia
Mr Michael Hastings	Australian Ostrich Association
Ms Margaret James	Australian Rabbit farmers/Processors Association
Mr Doug Jobson	Macro Meats
Mr John Kelly	Kangaroo Industry Association of Australia
Mr John and Ms Lillian Lever	Crocodile Industry Group

Mr Milton Stevens	Australian Buffalo Industry Council
Mr Michael Swart	Australian Buffalo Industry Council
Mr Patrick Vandewinkel	Meramist Pty Ltd

Raw Milk Products Standard Development Committee

Mr David Basham	Australian Dairy Farmers
Ms Leone Basher	Department of Agriculture
Ms Carol Bate	Fonterra
Mr Tony Beaver	Food and Beverage Importers Association
Mr Shayne Daniels	Department of Agriculture
Mr Peter Day	NSW Food Authority
Ms Helen Dornom	Dairy Australia
Ms Kira Goodall	Dairy Australia
Mr Stan Goodchild	Department of Health Western Australia
Ms Carla Hutchinson	Ministry for Primary Industries, NZ
Dr Fay Jenkins	South Australia Health
Mrs Noela MacLeod	Country Women's Association of Australia
Mr Deon Mahoney	Dairy Food Safety Victoria
Ms Jennifer McDonald	Dairy Food Safety Victoria
Mr Craig Miller	Dairy Food Safety Victoria
Mr Phil Pond	Safe Food Production Queensland
Ms Denise Riches	Goat Industry Council of Australia
Ms Jenny Robertson	Jenny Robertson Consulting Services
Mr Don Sandman	Tasmanian Dairy Industry Authority
Mr Andrew Simson	Murray Goulburn Co-Op Ltd

Retailers and Manufacturers Liaison Committee

Dr Geoffrey Annison	Australian Food and Grocery Council
Ms Carol Bate	Fonterra Australia Pty Ltd

Mr Tony Beaver	Food and Beverage Importers' Association
Dr Roger Bektash	Mars Food Australia
Mr Mark Bell	Progressive Enterprises Ltd
Mrs Tracie Brady	Department of Agriculture, Cwth
Mr Stewart Davey	Dairy Australia
Mr Colin Felder	Australian Beverages Council Ltd
Ms Fiona Fleming	Australian Food and Grocery Council
Ms Kirsten Grinter	Nestlé Australia
Ms Kirsten Hall	Department of Health, Cwth
Ms Jackie Healing	Coles Supermarkets Australia Pty Ltd
Mr Barry Hellberg	New Zealand Retailers Association
Ms Melissa Hodd	Foodstuffs (NZ) Ltd
Ms Carole Inkster	New Zealand Food and Grocery Council
Mr Colin Inkster	International Nutritional Products NZ
Ms Julie Iommi	Dairy Australia
Ms Christel Leemhuis	Department of Health
Ms Helen Mair	Dairy Australia
Mr Anthony Morgan	Woolworths Ltd
Mr Glen Neal	Ministry for Primary Industries, NZ
Ms Julie Newlands	Unilever Australasia
Ms Angela O'Shea	ALDI Stores
Mr Geoff Parker	Australian Beverages Council Ltd
Mr George Passas	Metcash Trading Limited
Mr Mark Phythian	Department of Agriculture, Cwth
Ms Julie-Anne Price	Department of Health, Cwth
Mr Nur Rahman	Gloria Jeans Coffees
Ms Stephanie Rajczyk	Nestlé Australia
Ms Katherine Rich	New Zealand Food and Grocery Council
Ms Nadene Smith	Woolworths Limited
Dr Robert Solomon	Department of Agriculture, Cwth

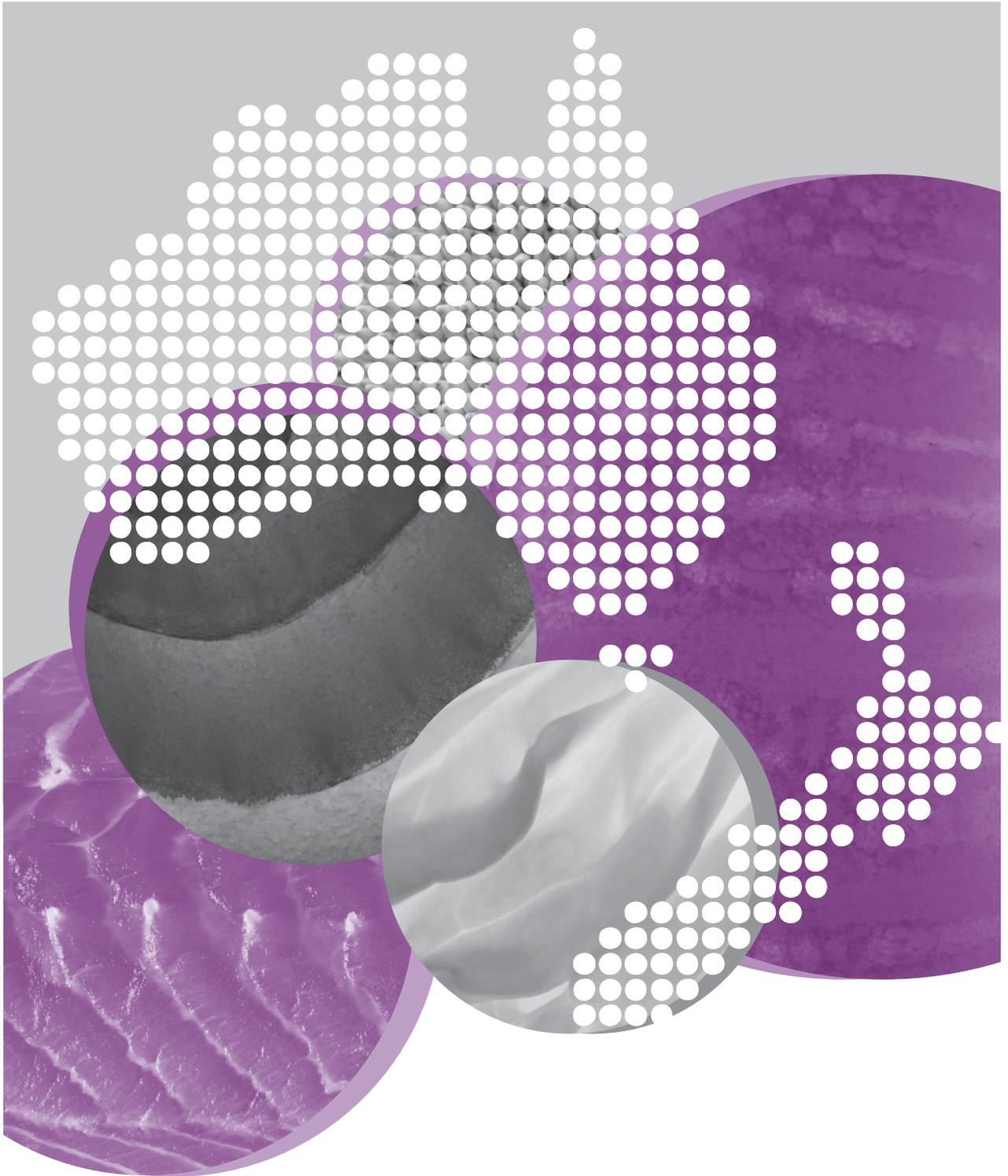
Ms Kim Staples	Cerebos (Aust) Ltd
Ms Jennifer Thompson	The Australian Industry Group
Mr Kerry Tyack	New Zealand Juice and Beverage Association
Mr John Ward	Department of Health Victoria
Mr James Whittaker	Coles

Social Sciences and Economics Advisory Group

Prof Jeff Bennett	Australian National University
Prof Michael Burton	University of Western Australia
Prof John Cary	Victoria University, Vic
Prof John Coveney	Flinders University
Prof Janet Hoek	University of Otago
Assoc Prof Emily Lancsar	Monash University
Prof Phil Mohr	University of Adelaide
Assoc Prof Cliona Ni Mhurchu	University of Auckland
Prof Carlene Wilson	Flinders University, Cancer Council of South Australia

Tutin Steering Committee

Ms Natasha Abram	Ministry for Primary Industries, NZ
Mr Andrew Pavitt	Ministry for Primary Industries, NZ
Mr John Reeve	Ministry for Primary Industries, NZ
Ms Antonia Reid	Ministry for Primary Industries, NZ
Ms Jenny Reid	Ministry for Primary Industries, NZ
Mr Jim Sim	Ministry for Primary Industries, NZ



**Appendix 5:
Financial Statements**



INDEPENDENT AUDITOR'S REPORT

To the Assistant Minister for Health

I have audited the accompanying financial statements of Food Standards Australia New Zealand for the year ended 30 June 2014, which comprise: a Statement by the Directors, Chief Executive and Chief Finance Officer; the Statement of Comprehensive Income; Statement of Financial Position; Statement of Changes in Equity; Cash Flow Statement; Schedule of Commitments; and Notes to the financial statements comprising a Summary of Significant Accounting Policies and other explanatory information.

Directors' Responsibility for the Financial Statements

The directors of Food Standards Australia New Zealand are responsible for the preparation of financial statements that give a true and fair view in accordance with the Finance Minister's Orders made under the *Commonwealth Authorities and Companies Act 1997*, including the Australian Accounting Standards, and for such internal control as is necessary to enable the preparation of financial statements that give a true and fair view and are free from material misstatement, whether due to fraud or error.

Auditor's Responsibility

My responsibility is to express an opinion on the financial statements based on my audit. I have conducted my audit in accordance with the Australian National Audit Office Auditing Standards, which incorporate the Australian Auditing Standards. These auditing standards require that I comply with relevant ethical requirements relating to audit engagements and plan and perform the audit to obtain reasonable assurance about whether the financial statements are free from material misstatement.

An audit involves performing procedures to obtain audit evidence about the amounts and disclosures in the financial statements. The procedures selected depend on the auditor's judgement, including the assessment of the risks of material misstatement of the financial statements, whether due to fraud or error. In making those risk assessments, the auditor considers internal control relevant to Food Standards Australia New Zealand's preparation of the financial statements that give a true and fair view in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of Food Standards Australia New Zealand's internal control. An audit also includes evaluating the appropriateness of the accounting policies used and the reasonableness of accounting estimates made by the directors, as well as evaluating the overall presentation of the financial statements.

I believe that the audit evidence I have obtained is sufficient and appropriate to provide a basis for my audit opinion.

Independence

In conducting my audit, I have followed the independence requirements of the Australian National Audit Office, which incorporate the requirements of the Australian accounting profession.

Opinion

In my opinion, the financial statements of Food Standards Australia New Zealand:

- (a) have been prepared in accordance with the Finance Minister's Orders made under the *Commonwealth Authorities and Companies Act 1997*, including the Australian Accounting Standards; and
- (b) give a true and fair view of the matters required by the Finance Minister's Orders, including Food Standards Australia New Zealand's financial position as at 30 June 2014 and its financial performance and cash flows for the year then ended.

Australian National Audit Office



Peter Kerr
Executive Director
Delegate of the Auditor-General
Canberra
23 September 2014



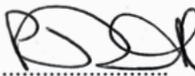
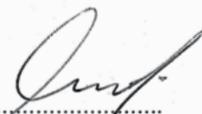
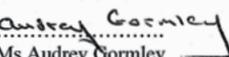
55 Blackall St., Barton
 ACT 2600 Australia
 PO Box 7186
 Canberra BC ACT 2610
 Australia
 Tel + 61 2 6271 2222
 Fax +61 2 6271 2278
 www.foodstandards.gov.au

STATEMENT BY THE DIRECTORS, CHIEF EXECUTIVE AND CHIEF FINANCE OFFICER

In our opinion, the attached financial statements for the year ended 30 June 2014 are based on properly maintained financial records and give a true and fair view of the matters required by the Finance Minister's Orders made under the *Commonwealth Authorities and Companies Act 1997*, as amended.

In our opinion, at the date of this statement, there are reasonable grounds to believe that Food Standards Australia New Zealand will be able to pay its debts as and when they become due and payable.

This Statement is made in accordance with a resolution of the directors.

			
Ms Philippa Smith AM	Dr. Dave Roberts	Mr. Steve McCutcheon	Ms Audrey Gormley
Chairperson	Director	Chief Executive Officer	Chief Finance Officer
23 September 2014	23 September 2014	23 September 2014	23 September 2014

FOOD STANDARDS AUSTRALIA NEW ZEALAND
STATEMENT OF COMPREHENSIVE INCOME
for the period ended 30 June 2014

	Notes	2014 \$	2013 \$
NET COST OF SERVICES			
EXPENSES			
Employee benefits	3A	15,404,919	15,353,666
Supplier	3B	4,488,184	5,020,231
Depreciation and amortisation	3C	1,031,312	793,348
Finance costs	3D	12,188	14,760
Write-down and impairment of assets	3E	17,030	83
Foreign exchange losses	3F	-	3,800
Total expenses		20,953,633	21,185,888
LESS:			
OWN-SOURCE INCOME			
Own-source revenue			
Sale of goods and rendering of services	4A	2,685,000	2,662,282
Interest	4B	380,165	451,686
Other revenue	4C	16,165	20,727
Total own-source revenue		3,081,330	3,134,695
Gains			
Gains from sale of assets	4D	3,434	678
Foreign exchange gains	4E	2,367	-
Total gains		5,801	678
Total own-source income		3,087,131	3,135,373
Net cost of services		17,866,502	18,050,515
Revenue from Government	4F	18,689,271	18,104,171
Surplus attributable to the Australian Government		822,769	53,656
OTHER COMPREHENSIVE INCOME			
Changes in asset revaluation surplus		4,547	144,217
Total other comprehensive income		4,547	144,217
Total comprehensive income attributable to the Australian Government		827,316	197,873

The above statement should be read in conjunction with the accompanying notes.

FOOD STANDARDS AUSTRALIA NEW ZEALAND
STATEMENT OF FINANCIAL POSITION
as at 30 June 2014

	Notes	2014 \$	2013 \$
ASSETS			
Financial Assets			
Cash and cash equivalents	6A	3,294,526	4,412,554
Trade and other receivables	6B	338,274	643,674
Investments	6C	7,065,611	6,787,330
Total financial assets		10,698,411	11,843,558
Non-Financial Assets			
Land and buildings	7A,C	999,539	1,235,818
Property, plant and equipment	7B,C	575,864	496,730
Intangibles	7D,E	2,813,555	2,727,362
Other non-financial assets	7F	213,050	165,614
Total non-financial assets		4,602,008	4,625,524
Total assets		15,300,419	16,469,082
LIABILITIES			
Payables			
Suppliers	8A	837,304	534,910
Other payables	8B	2,266,872	3,856,822
Total payables		3,104,176	4,391,732
Provisions			
Employee provisions	9A	4,324,707	5,049,320
Other provisions	9B	311,919	295,729
Total provisions		4,636,626	5,345,049
Total liabilities		7,740,802	9,736,781
Net assets		7,559,617	6,732,301
EQUITY			
Contributed equity		1,823,000	1,823,000
Reserves		2,101,953	2,097,406
Accumulated surplus		3,634,664	2,811,895
Total equity		7,559,617	6,732,301

The above statement should be read in conjunction with the accompanying notes.

FOOD STANDARDS AUSTRALIA NEW ZEALAND
STATEMENT OF CHANGES IN EQUITY
for the period ended 30 June 2014

	Retained earnings		Asset revaluation surplus		Contributed equity/capital		Total equity	
	2014	2013	2014	2013	2014	2013	2014	2013
	\$	\$	\$	\$	\$	\$	\$	\$
Opening balance								
Balance carried forward from previous period	2,811,895	2,758,239	2,097,406	1,953,189	1,823,000	1,823,000	6,732,301	6,534,428
Adjusted opening balance	2,811,895	2,758,239	2,097,406	1,953,189	1,823,000	1,823,000	6,732,301	6,534,428
Comprehensive income								
Surplus for the period	822,769	53,656	-	-	-	-	822,769	53,656
Other comprehensive income	-	-	4,547	144,217	-	-	4,547	144,217
Total comprehensive income	822,769	53,656	4,547	144,217	-	-	827,316	197,873
Transactions with owners								
Contributions by owners	-	-	-	-	-	-	-	-
Equity injection	-	-	-	-	-	-	-	-
Sub-total transactions with owners	-	-	-	-	-	-	-	-
Closing balance as at 30 June	3,634,664	2,811,895	2,101,953	2,097,406	1,823,000	1,823,000	7,559,617	6,732,301

The above statement should be read in conjunction with the accompanying notes.

**FOOD STANDARDS AUSTRALIA NEW ZEALAND
CASH FLOW STATEMENT**
for the period ended 30 June 2014

	Notes	2014 \$	2013 \$
OPERATING ACTIVITIES			
Cash received			
Receipts from Government		19,306,000	18,104,171
Sales of goods and rendering of services		888,143	1,872,538
Funding from New Zealand Government		1,890,393	1,664,173
Receipts from States & Territories		34,304	-
Interest		107,713	136,219
Net GST received		377,070	453,013
Other		10,829	21,406
Total cash received		<u>22,614,452</u>	<u>22,251,520</u>
Cash used			
Employees		(15,990,945)	(15,312,353)
Suppliers		(4,655,656)	(5,531,891)
Other		(2,122,839)	(6,458,556)
Total cash used		<u>(22,769,440)</u>	<u>(27,302,800)</u>
Net cash from operating activities	10	<u>(154,988)</u>	<u>(5,051,280)</u>
INVESTING ACTIVITIES			
Cash received			
Proceeds from sales of property, plant and equipment		5,425	-
Total cash received		<u>5,425</u>	<u>-</u>
Cash used			
Purchase of property, plant and equipment		(974,834)	(1,241,964)
Total cash used		<u>(974,834)</u>	<u>(1,241,964)</u>
Net cash used by investing activities		<u>(969,409)</u>	<u>(1,241,964)</u>
Net increase (decrease) in cash held			
Cash and cash equivalents at the beginning of the reporting period		4,412,554	10,707,283
Effect of exchange rate movements on cash and cash equivalents at the beginning of the reporting period		6,369	(1,485)
Cash and cash equivalents at the end of the reporting period	6A	<u>3,294,526</u>	<u>4,412,554</u>

The above statement should be read in conjunction with the accompanying notes.

FOOD STANDARDS AUSTRALIA NEW ZEALAND
SCHEDULE OF COMMITMENTS
as at 30 June 2014

	2013	2013
BY TYPE	\$	\$
Commitments receivable		
Sublease rental income ¹	800,800	739,382
Contracts receivable ²	4,514,130	3,872,944
Net GST recoverable on commitments	796,040	967,141
Total commitments receivable	<u>6,110,970</u>	<u>5,579,467</u>
Commitments payable		
Operating leases ³	(10,498,441)	(11,609,574)
Other commitments ⁴	(573,906)	(791,231)
Total commitments payable	<u>(11,072,347)</u>	<u>(12,400,805)</u>
Net commitments by type	<u>(4,961,377)</u>	<u>(6,821,338)</u>
BY MATURITY		
Commitments receivable		
One year or less	2,579,656	2,361,912
From one to five years	2,879,709	2,400,050
Over five years	651,605	817,505
Total commitments receivable	<u>6,110,970</u>	<u>5,579,467</u>
Commitments payable		
Operating lease commitments		
One year or less	(1,308,065)	(1,145,315)
From one to five years	(5,015,455)	(5,150,724)
Over five years	(4,174,921)	(5,313,535)
Total operating lease commitments	<u>(10,498,441)</u>	<u>(11,609,574)</u>
Other Commitments		
One year or less	(494,132)	(711,231)
From one to five years	(79,774)	(80,000)
Total other commitments	<u>(573,906)</u>	<u>(791,231)</u>
Total commitments payable	<u>(11,072,347)</u>	<u>(12,400,805)</u>
Net commitments by maturity	<u>(4,961,377)</u>	<u>(6,821,338)</u>

Note: Commitments are GST inclusive where relevant.

1. Sublease rental income relates to car parking spaces sub leased to staff.
2. Contracts receivable includes future receivables from contracts and term deposit interest.
3. Operating leases are in relation to office accommodation, car leases and equipment.
4. Other commitments comprise mainly future payments to contractors and consultants under formally agreed contracts mainly for IT services.

Operating leases included are effectively non-cancellable and comprise:

Nature of lease	General Description
Leases for office accommodation	Australian lease payments are subject to a fixed annual increase of 3%. Food Standards Australia New Zealand (FSANZ) has taken the option to extend the office lease in Australia for five more years. New Zealand lease payments are subject to market reviews.
Lease in relation to computer equipment	The lessor provides all computer equipment and software designated as necessary in the supply contract for 3 to 5 years. FSANZ may vary its original designated requirement, subject to giving 3 months notice.

The above schedule should be read in conjunction with the accompanying notes.

Table of Contents–Notes

Note 1: Summary of Significant Accounting Policies

Note 2: Events after the Reporting Period

Note 3: Expenses

Note 4: Own Sourced Income

Note 5: Fair Value Measurement

Note 6: Financial Assets

Note 7: Non-Financial Assets

Note 8: Payables

Note 9: Provisions

Note 10: Cash Flow Reconciliation

Note 11: Contingent Assets and Liabilities

Note 12: Directors Remuneration

Note 13: Related Party Disclosures

Note 14: Senior Executive Remuneration

Note 15: Remuneration of Auditors

Note 16: Financial Instruments

Note 17: Financial Assets Reconciliation

Note 18: Compensation and Debt Relief

Note 19: Reporting of Outcomes

Note 1: Summary of Significant Accounting Policies

1.1 Objectives of Food Standards Australia New Zealand (FSANZ)

Food Standards Australia New Zealand (FSANZ) is an Australian Government controlled entity. It is a not for profit entity. The objective of FSANZ is to improve the health of all Australians. FSANZ is structured to meet one outcome - A safe food supply and well informed consumers in Australia and New Zealand, including through the development of food regulatory measures and the promotion of their consistent implementation, coordination of food recall activities and the monitoring of consumer and industry food practices.

FSANZ was established under the *Food Standards Australia New Zealand Act 1991* (FSANZ Act). The continued existence of FSANZ in its present form and with its present programs is dependent on Government policy and on continuing funding by Parliament for FSANZ's administration and programs.

1.2 Basis of Preparation of the Financial Statements

The financial statements are general purpose financial statements and are required by clause 1(b) of Schedule 1 to the *Commonwealth Authorities and Companies Act 1997*.

The financial statements have been prepared in accordance with:

- Finance Minister's Orders (FMOs) for reporting periods ending on or after 1 July 2011; and
- Australian Accounting Standards and Interpretations issued by the Australian Accounting Standards Board (AASB) that apply for the reporting period.

The financial statements have been prepared on an accrual basis and in accordance with the historical cost convention, except for certain assets and liabilities at fair value. Except where stated, no allowance is made for the effect of changing prices on the results or the financial position.

The financial statements are presented in Australian dollars and values are rounded to the nearest dollar unless otherwise specified.

Unless an alternative treatment is specifically required by an accounting standard or the FMOs, assets and liabilities are recognised in the statement of financial position when and only when it is probable that future economic benefits will flow to FSANZ or a future sacrifice of economic benefits will be required and the amounts of the assets or liabilities can be reliably measured. However, assets and liabilities arising under executor contracts are not recognised unless required by an accounting standard. Liabilities and assets that are unrecognised are reported in the schedule of commitments or the schedule of contingencies.

Unless an alternative treatment is specifically required by an accounting standard, income and expenses are recognised in the Statement of Comprehensive Income when and only when the flow, consumption or loss of economic benefits has occurred and can be reliably measured.

1.3 Significant Accounting Judgements and Estimates

No accounting assumptions or estimates have been identified that have a significant risk of causing a material adjustment to carrying amounts of assets and liabilities within the next reporting period.

1.4 New Australian Accounting Standards

Adoption of New Australian Accounting Standard Requirements

FSANZ has adopted AASB 13 Fair Value Measurement. The impact to the 2014 financial statements has been an increase in Non-Financial Assets (+\$4,547) and an increase in the Asset Revaluation Reserve of the same amount.

No accounting standard has been adopted earlier than the application date as stated in the standard.

Other new standards, revised standards, interpretations or amendments to standards that were issued prior to the sign-off date and are applicable to the current reporting period did not have a financial impact, and are not expected to have a future financial impact on FSANZ.

Future Australian Accounting Standard Requirements

New standards, reissued standards, amendments to standards or interpretations ("the new requirements") applicable to future reporting periods have been issued by the Australian Accounting Standards Board during the year. It is anticipated that the new requirements will have no material financial impact on future reporting periods. FSANZ plans to adopt the pronouncement AASB 1055 Budgetary Reporting when it becomes effective on 1/7/2014 noting the impact will be related to disclosure only.

1.5 Revenue

Revenue from the sale of goods is recognised when:

- the risks and rewards of ownership have been transferred to the buyer;
- FSANZ retains no managerial involvement or effective control over the goods;
- the revenue and transaction costs incurred can be reliably measured; and
- it is probable that the economic benefits associated with the transaction will flow to FSANZ.

Revenue from rendering of services is recognised by reference to the stage of completion of contracts at the reporting date. The revenue is recognised when:

- the amount of revenue, stage of completion and transaction costs incurred can be reliably measured; and
- the probable economic benefits associated with the transaction will flow to FSANZ.

The stage of completion of contracts at the reporting date is determined by reference to the proportion that costs incurred to date bear to the estimated total costs of the transaction.

Receivables for goods and services, which have 30 day terms, are recognised at the nominal amounts due less any impairment allowance. Collectability of debts is reviewed at the end of the reporting period. Allowances are made when collectability of the debt is no longer probable.

Interest revenue is recognised using the effective interest method as set out in AASB 139 *Financial Instruments: Recognition and Measurement*.

Resources Received Free of Charge

Resources received free of charge are recognised as revenue when, and only when, a fair value can be reliably determined and the services would have been purchased if they had not been donated. Use of those resources is recognised as an expense. Resources received free of charge are recorded as either revenue or gains depending on their nature.

Revenue from Government

Funding received or receivable from agencies (appropriated to the agency as a CAC Act body payment item for payment to FSANZ) is recognised as Revenue from Government unless they are in the nature of an equity injection or a loan.

1.6 Gains

Sale of Assets

Gains from disposal of assets are recognised when control of the asset has passed to the buyer.

1.7 Transactions with the Government as Owner

Equity injections

Amounts appropriated which are designated as 'equity injections' for a year (less any formal reductions) and Departmental Capital Budgets (DCBs) are recognised directly in contributed equity in that year.

1.8 Employee Benefits

Liabilities for 'short-term employee benefits' (as defined in AASB 119 *Employee Benefits*) and termination benefits due within twelve months of the end of reporting period are measured at their nominal amounts.

The nominal amount is calculated with regard to the rates expected to be paid on settlement of the liability.

Other long-term employee benefits are measured as net total of the present value of the defined benefit obligation at the end of the reporting period minus the fair value at the end of the reporting period of plan assets (if any) out of which the obligations are to be settled directly.

Leave

The liability for employee benefits includes provision for annual leave and long service leave. No provision has been made for sick leave as all sick leave is non-vesting and the average sick leave taken in future years by employees of FSANZ is estimated to be less than the annual entitlement for sick leave.

The leave liabilities are calculated on the basis of employees' remuneration at the estimated salary rates that will be applied at the time the leave is taken, including FSANZ's employer superannuation contribution rates to the extent that the leave is likely to be taken during service rather than paid out on termination.

The liability for long service leave has been determined by reference to the shorthand method as prescribed by the FMOs. The estimate of the present value of the liability takes into account attrition rates and pay increases through promotion and inflation.

Separation and Redundancy

Provision is made for separation and redundancy benefit payments. FSANZ recognises a provision for termination when it has developed a detailed formal plan for the terminations and has informed those employees affected that it will carry out the terminations.

Superannuation

FSANZ staff are members of the Commonwealth Superannuation Scheme (CSS), the Public Sector Superannuation Scheme (PSS) or the PSS accumulation plan (PSSap) or a complying superannuation fund.

The CSS and PSS are defined benefit schemes for the Australian Government. The PSSap and other complying superannuation funds are defined contribution schemes.

The liability for defined benefits is recognised in the financial statements of the Australian Government and is settled by the Australian Government in due course. This liability is reported in the Department of Finance and Deregulation's administered schedules and notes.

FSANZ makes employer contributions to the employees' superannuation schemes at rates determined by an actuary to be sufficient to meet the current cost to the Government. FSANZ accounts for the contributions as if they were contributions to defined contribution plans.

The liability for superannuation recognised as at 30 June represents outstanding contributions for the last pay accrual of the year.

1.9 Leases

A distinction is made between finance leases and operating leases. Finance leases effectively transfer from the lessor to the lessee substantially all the risks and rewards incidental to ownership of leased assets. An operating lease is a lease that is not a finance lease. In operating leases, the lessor effectively retains substantially all such risks and benefits.

Operating lease payments are expensed on a straight line basis which is representative of the pattern of benefits derived from the leased assets. FSANZ has no finance leases.

Lease incentives

Lease incentives taking the form of 'free' leasehold improvements and rent holidays are recognised as liabilities. These liabilities are reduced on a straight-line basis by allocating lease payments between rental expense and reduction of the lease incentive liability.

1.10 Borrowing Costs

FSANZ has no borrowing costs

1.11 Fair Value Measurement

FSANZ deems transfers between levels of the fair value hierarchy to have occurred at the end of the reporting period.

1.12 Cash

Cash is recognised at its nominal amount. Cash and cash equivalents includes:

- (a) cash on hand; and
- (b) demand deposits in bank accounts with an original maturity of 3 months or less that are readily convertible to known amounts of cash and subject to insignificant risk of changes in value.

1.13 Financial Assets

FSANZ classifies its financial assets as loans and receivables. The classification depends on the nature and purpose of the financial assets and is determined at the time of initial recognition. Financial assets are recognised and derecognised upon trade date.

Effective Interest Method

The effective interest method is a method of calculating the amortised cost of a financial asset and of allocating interest income over the relevant period. The effective interest rate is the rate that exactly discounts estimated future cash receipts through the expected life of the financial asset, or, where appropriate, a shorter period.

Income is recognised on an effective interest rate basis except for financial assets that are recognised at fair value through profit or loss.

Loans and Receivables

Trade receivables, loans and other receivables that have fixed or determinable payments that are not quoted in an active market are classified as 'loans and receivables'. Loans and receivables are measured at amortised cost using the effective interest method less impairment. Interest is recognised by applying the effective interest rate.

Impairment of Financial Assets

Financial assets are assessed for impairment at end of each reporting period.

Financial assets carried at amortised cost - if there is objective evidence that an impairment loss has been incurred for loans and receivables, the amount of the loss is measured as the difference between the asset's carrying amount and the present value of estimated future cash flows discounted at the asset's original effective interest rate. The carrying amount is reduced by way of an allowance account. The loss is recognised in the Statement of Comprehensive Income.

1.14 Financial Liabilities

Financial liabilities are classified as other financial liabilities. Financial liabilities are recognised and derecognised upon 'trade date'.

Other Financial Liabilities

Other financial liabilities, including borrowings, are initially measured at fair value, net of transaction costs. These liabilities are subsequently measured at amortised cost using the effective interest method, with interest expense recognised on an effective yield basis.

The effective interest method is a method of calculating the amortised cost of a financial liability and of allocating interest expense over the relevant period. The effective interest rate is the rate that exactly discounts estimated future cash payments through the expected life of the financial liability, or, where appropriate, a shorter period.

Supplier and other payables are recognised at amortised cost. Liabilities are recognised to the extent that the goods or services have been received (and irrespective of having been invoiced).

1.15 Contingent Liabilities and Contingent Assets

Contingent liabilities and contingent assets are not recognised in the statement of financial position but are reported in the relevant schedules and notes. They may arise from uncertainty as to the existence of a liability or asset, or represent a liability or asset in respect of which the amount cannot be reliably measured. Contingent assets are disclosed when settlement is probable but not virtually certain, and contingent liabilities are disclosed when settlement is greater than remote. FSANZ did not have any contingent assets or liabilities to report as at 30 June 2014. (2013:Nil)

1.16 Acquisition of Assets

Assets are recorded at cost on acquisition except as stated below. The cost of acquisition includes the fair value of assets transferred in exchange and liabilities undertaken. Financial assets are initially measured at their fair value plus transaction costs where appropriate.

Assets acquired at no cost, or for nominal consideration, are initially recognised as assets and income at their fair value at the date of acquisition, unless acquired as a consequence of restructuring of administrative arrangements. In the latter case, assets are initially recognised as contributions by owners at the amounts at which they were recognised in the transferor authority's accounts immediately prior to the restructuring.

1.17 Property, Plant and Equipment

Asset Recognition Threshold

Purchases of property, plant and equipment are recognised initially at cost in the statement of financial position, except for purchases costing less than \$5,000, which are expensed in the year of acquisition (other than where they form part of a group of similar items which are significant in total).

The initial cost of an asset includes an estimate of the cost of dismantling and removing the item and restoring the site on which it is located. This is particularly relevant to 'make good' provisions in property leases taken up by FSANZ where there exists an obligation to restore the property to prescribed conditions. These costs are included in the value of FSANZ's leasehold improvements with a corresponding provision for the 'make good' recognised.

Revaluations

Leasehold improvement, property plant & equipment are carried at fair value, being revalued with sufficient frequency such that the carrying amount of each asset class is not materially different at reporting date from its fair value. An independent valuation of all asset categories was carried out by Pickles Valuation Services as at 30 June 2014.

Fair values for each class of asset are determined as shown below:

<u>Asset class</u>	<u>Fair value measurement</u>
Leasehold improvements	Depreciated replacement cost
Property, plant & equipment	Market selling price

Following initial recognition at cost, property, plant and equipment were carried at fair value less subsequent accumulated depreciation and accumulated impairment losses. Valuations were conducted with sufficient frequency to ensure that the carrying amounts of assets did not differ materially from the assets' fair values as at the reporting date. The regularity of independent valuations depends upon the volatility of movements in market values for the relevant assets.

Revaluation adjustments were made on a class basis. Any revaluation increment is credited to equity under the heading of asset revaluation reserve except to the extent that it reverses a previous revaluation decrement of the same asset class that was previously recognised in the surplus/deficit. Revaluation decrements for a class of assets are recognised directly in surplus/deficit except to the extent that they reversed a previous revaluation increment for that class.

Any accumulated depreciation as at the revaluation date is eliminated against the gross carrying amount of the asset and the asset restated to the revalued amount.

Depreciation

Depreciable property, plant and equipment assets are written-off to their estimated residual values over their estimated useful lives to FSANZ using, in all cases, the straight-line method of depreciation. Leasehold improvements are depreciated on a straight line basis over the lesser of the estimated useful life of the improvements or the unexpired period of the lease.

Depreciation rates (useful lives), residual values and methods are reviewed at each reporting date and necessary adjustments are recognised in the current, or current and future reporting periods, as appropriate.

Depreciation rates applying to each class of depreciable asset are based on the following useful lives:

	<u>2014</u>	<u>2013</u>
Leasehold improvements	Lease term	Lease term
Plant and equipment	3-10 years	3-15 years

Impairment

All assets were assessed for impairment at 30 June 2014. Where indications of impairment exist, the asset's recoverable amount is estimated and an impairment adjustment made if the asset's recoverable amount is less than its carrying amount.

The recoverable amount of an asset is the higher of its fair value less costs to sell and its value in use. Value in use is the present value of the future cash flows expected to be derived from the asset. Where the future economic benefit of an asset is not primarily dependent on the asset's ability to generate future cash flows, and the asset would be replaced if FSANZ were deprived of the asset, its value in use is taken to be its depreciated replacement cost.

An item of property, plant and equipment is derecognised upon disposal or when no further future economic benefits are expected from its use or disposal.

1.18 Intangibles

FSANZ's intangibles comprise internally developed software for internal use and purchased software. These assets are carried at cost less accumulated amortisation and accumulated impairment losses.

Internally developed software and purchased software with values of \$20,000 or greater are capitalised. Any purchases under these thresholds are expensed in the year of acquisition (other than when they form part of a group of similar items which are significant in total).

Software is amortised on a straight line basis over their anticipated useful lives. The useful lives of FSANZ's software are:

	<u>2014</u>	<u>2013</u>
Internally developed software	10 Years	10 years
Purchased	4 Years	4 years

All software assets were assessed for indications of impairment as at 30 June 2014.

1.19 Taxation

FSANZ is exempt from all forms of taxation except Fringe Benefits Tax (FBT) and the Goods and Services Tax (GST) in Australia and New Zealand.

Revenues, expenses, assets and liabilities are recognised net of GST, except:

- where the amount of GST incurred is not recoverable from the Australian Taxation Office; and
- for receivables and payables.

1.20 Foreign Currency

Transactions denominated in a foreign currency are converted at the exchange rate at the date of the transaction. Foreign currency bank account amounts are translated at the exchange rate current as at the reporting date.

1.21 Comparative Figures

Comparative figures have been adjusted, where required, to conform with any presentation changes made in these financial statements.

The accounting policies are consistent with the previous year except where otherwise disclosed.

Note 2: Events After the Reporting Period

There has been no event since 30 June 2014 that had the potential to significantly affect the ongoing structure and financial activities of FSANZ.

Note 3: Expenses

	2014 \$	2013 \$
Note 3A: Employee Benefits		
Wages and salaries	11,495,473	11,719,176
Superannuation		
Defined contribution plans	787,462	822,092
Defined benefit plans	1,193,896	1,252,567
Leave and other entitlements	1,152,911	1,503,022
Separation and redundancies	700,197	-
Other employee expenses	74,980	56,809
Total employee benefits	15,404,919	15,353,666

Note 3B: Suppliers**Goods and services supplied or rendered**

Consultants	466,249	600,610
Contractors	345,075	184,202
Travel	725,115	785,581
Computer expenses	582,828	482,157
Subscriptions	184,663	158,069
Legal fees	243,891	317,601
Training	167,483	232,265
Building running costs	132,969	154,464
Photocopying Printing & Stationery	98,801	56,419
Payroll processing costs	61,224	69,932
Other	443,473	556,551
Total goods and services supplied or rendered	3,451,771	3,597,850

Goods supplied in connection with

Related parties	2,870	2,809
External parties	841,796	648,220
Total goods supplied	844,666	651,029

Services supplied in connection with

Related parties	573,599	607,778
External parties	2,033,506	2,339,043
Total services rendered	2,607,105	2,946,821
Total goods and services supplied or rendered	3,451,771	3,597,850

Other supplier expenses

Operating lease rentals:		
Minimum lease payments	1,011,923	1,394,646
Workers compensation expenses	24,490	27,735
Total other suppliers	1,036,413	1,422,381
Total suppliers	4,488,184	5,020,231

Note 3C: Depreciation and Amortisation**Depreciation:**

Property, plant and equipment	604,274	498,707
Total depreciation	604,274	498,707

Amortisation:

Computer Software	427,038	294,641
Total amortisation	427,038	294,641
Total depreciation and amortisation	1,031,312	793,348

Note 3D: Finance Costs

Unwinding of discount	12,188	14,760
Total finance costs	12,188	14,760

Note 3E: Write-Down and Impairment of Assets

Write Offs	17,030	83
Total write-down and impairment of assets	17,030	83

Note 3F: Foreign Exchange Losses

Non-speculative	-	3,800
Total foreign exchange losses	-	3,800

Note 4: Income

	2014	2013
	\$	\$
OWN-SOURCE REVENUE		
<u>Note 4A: Sale of Goods and Rendering of Services</u>		
New Zealand Government funding	1,890,393	1,664,173
Fee for service	138,460	149,155
CIS Revenue States & Territories	34,304	133,322
Nanotechnology	30,000	70,000
Surveys	210,500	529,665
Royalties	-	306
Labelling	319,805	100,000
ISFR Project Officer	26,315	-
GSI Development	35,223	15,661
Total sale of goods and rendering of services	2,685,000	2,662,282
Sale of goods and rendering of services are made up of:		
Rendering of services - related entities	621,842	715,326
Rendering of services - external parties	2,063,158	1,946,956
Total sale of goods and rendering of services	2,685,000	2,662,282
<u>Note 4B: Interest</u>		
Bank accounts	104,454	130,440
Investments	275,711	321,246
Total interest	380,165	451,686
<u>Note 4C: Other Revenue</u>		
Other	16,165	20,727
Total other revenue	16,165	20,727
GAINS		
<u>Note 4D: Gains from Sale of Assets</u>		
Property, plant and equipment		
Proceeds from sale	5,426	678
Carrying value of assets sold	(1,992)	-
Total gains from asset sales	3,434	678
<u>Note 4E: Foreign Exchange Gains</u>		
Non-speculative	2,367	-
Total foreign exchange gains	2,367	-
<u>Note 4F: Revenue from Australian Government</u>		
Department of Health		
CAC Act body payment item	18,689,271	18,104,171
Total revenue from Government	18,689,271	18,104,171

Note 5: Fair Value Measurements

The following tables provide an analysis of assets and liabilities that are measured at fair value. The different levels of the fair value hierarchy are defined below.

Level 1: Quoted prices (unadjusted) in active markets for identical assets or liabilities that the entity can access at measurement date.
Level 2: Inputs other than quoted prices included within Level 1 that are observable for the asset or liability, either directly or indirectly.
Level 3: Unobservable inputs for the asset or liability.

Note 5A: Fair Value Measurements**Fair value measurements at the end of the reporting period by hierarchy for assets and liabilities in 2014**

	Fair value	Fair value measurements at the end of the reporting period using		
		Level 1 inputs	Level 2 inputs	Level 3 inputs
	\$	\$	\$	\$
Non-financial assets				
Leasehold improvements	965,300	-	-	965,300
Other property, plant and equipment	584,736	-	584,736	-
Total non-financial assets	1,550,036	-	584,736	965,300
Total fair value measurements of assets in the statement of financial position	1,550,036	-	584,736	965,300

The highest and best use of all non-financial assets are the same as their current use.

Note 5B: Level 1 and Level 2 Transfers for Recurring Fair Value Measurements

There were no transfers between level 1 and level 2 during 2013-14.

FSANZ's policy for determining when transfers between levels are deemed to have occurred can be found in Note 1.1.11

Note 5C: Valuation Technique and Inputs for Level 2 and Level 3 Fair Value Measurements**Level 2 and 3 fair value measurements - valuation technique and the inputs used for assets and liabilities in 2014**

	Category (Level 2 or Level 3)	Fair value	Valuation technique(s) ^{1,2}	Inputs used	Range (weighted average) ³
		\$			
Financial assets					
Plant and Equipment	Level 2	584,736	Market Approach	Sale prices of comparables	N/A
Leasehold improvement	Level 3	965,300	Cost Approach - DRC	Price per square metre; Expected useful lives; Adjustments for Obsolescence	\$700 per/m2 - \$1,380 per/m2 (\$1040 per/m2)

1. No change in valuation technique occurred during the period.

2. The following valuation techniques were used:

Depreciated replacement cost: The amount a market participant would be prepared to pay to acquire or construct a substitute asset of comparable activity, adjusted for obsolescence.

Market comparables: Estimate of the current value of an asset with reference to recent market evidence including transactions of comparable assets within local second-hand markets.

3. Significant unobservable inputs only. Not applicable for assets or liabilities in the Level 2 category.

Recurring and non-recurring Level 3 fair value measurements - valuation processes

FSANZ procured valuation services from Pickles Valuation Services (PVS) and relied on valuation models provided by PVS. FSANZ's asset policy requires that a formal independent valuation process is conducted at least once every three to four years. In years when an independent valuation is not conducted, an assessment is performed by management to ensure that the fair value criterion is reasonable. This assessment normally focuses on 'indicators' to determine whether there has been a material movement in the carrying amount of the assets since the last reporting date. PVS provided written assurance to FSANZ that the model developed is in compliance with AASB 13.

Recurring Level 3 fair value measurements - sensitivity of inputs

The significant unobservable inputs used in the fair value measurement of the FSANZs buildings and leasehold improvements are the costs per square metre and the useful lives and remaining useful lives of the assets. The significant unobservable inputs used in the fair value measurement of FSANZ's other property, plant and equipment are the costs per unit and the useful lives and remaining useful lives of the assets. Significant increases (decreases) in any of those inputs in isolation would result in a significantly higher (lower) fair value measurement.

Note 5D: Reconciliation for Recurring Level 3 Fair Value Measurements**Recurring Level 3 fair value measurements - reconciliation for assets**

	Non-financial assets	
	Land & Buildings	Total
	2014	2014
	\$	\$
Opening balance	1,235,818	1,235,818
Total gains/(losses) recognised in other comprehensive income ¹	39,157	39,157
Purchases	40,049	40,049
Depreciation	(315,485)	(315,485)
Closing balance	999,539	999,539

1. These gains/(losses) are presented in the Statement of Comprehensive Income under:

Changes in asset revaluation surplus

FSANZ's policy for determining when transfers between levels are deemed to have occurred can be found in Note 1.1.11

Note 6: Financial Assets

	2014	2013
	\$	\$
Note 6A: Cash and Cash Equivalents		
AUSTRALIA		
Cash on hand or on deposit	3,179,403	4,319,062
NEW ZEALAND		
Cash on hand or on deposit	115,123	93,492
Total cash and cash equivalents	3,294,526	4,412,554

Note 6B: Trade and Other Receivables

Goods and services receivables in connection with

Related parties	177,613	429,447
External parties	51,635	109,932
Total goods and services receivables	229,248	539,379

Other receivables:

Interest - Bank Accounts	7,253	10,513
Interest - Term Deposit	32,502	35,071
Other receivables	69,271	58,711
Total other receivables	109,026	104,295
Total trade and other receivables (gross)	338,274	643,674
Less impairment allowance	-	-
Total trade and other receivables (net)	338,274	643,674

Trade and other receivables (net) expected to be recovered :

No more than 12 months	338,274	643,674
Total trade and other receivables (net)	338,274	643,674

Trade and other receivables (gross) are aged as follows:

Not overdue	304,746	551,482
Overdue by:		
0 to 30 days	14,874	2,045
31 to 60 days	18,654	1,725
61 to 90 days	-	189
More than 90 days	-	88,233
Total trade and other receivables (gross)	338,274	643,674

Impairment allowance account is aged as follows:

Overdue by:		
0 to 30 days	-	-
Total impairment allowance	-	-

Goods and services receivable was with entities external to the Australian Government. Credit terms are net 30 days (2013: 30 days)

Note 6C: Investments

Term Deposit	7,065,611	6,787,330
Total Investments	7,065,611	6,787,330

Note 7: Non-Financial Assets

	2014	2013
	\$	\$
Note 7A: Land and Buildings		
Leasehold improvements		
– Fair value	1,247,377	1,427,285
– Accumulated depreciation	<u>(247,838)</u>	<u>(191,467)</u>
Total leasehold improvements	<u>999,539</u>	<u>1,235,818</u>
Total land and buildings	<u>999,539</u>	<u>1,235,818</u>
 Note 7B: Property, Plant and Equipment		
Artefacts		
Artefacts (at fair value)	7,750	7,500
Accumulated depreciation	<u>-</u>	<u>-</u>
Total artefacts	<u>7,750</u>	<u>7,500</u>
Furniture and fittings		
Furniture & Fittings (at fair value)	26,505	46,390
Accumulated depreciation	<u>-</u>	<u>(5,368)</u>
Total furniture & fittings	<u>26,505</u>	<u>41,022</u>
Computer equipment		
Computer Equipment (at fair value)	179,223	386,882
Accumulated depreciation	<u>-</u>	<u>(126,843)</u>
Total computer equipment	<u>179,223</u>	<u>260,039</u>
Office equipment		
Office Equipment (at fair value)	362,386	277,899
Accumulated depreciation	<u>-</u>	<u>(89,730)</u>
Total office equipment	<u>362,386</u>	<u>188,169</u>
 Total property, plant and equipment	 <u>575,864</u>	 <u>496,730</u>

Note 7: Non-Financial Assets

Note 7C: – Reconciliation of the Opening and Closing Balances of Property, Plant and Equipment

Reconciliation of the opening and closing balances of property, plant and equipment for 2014

	Buildings - Leasehold Improvements	Property, Plant & Equipment	Total
	\$	\$	\$
As at 1 July 2013			
Gross book value	1,427,285	718,671	2,145,956
Accumulated depreciation/amortisation and impairment	(191,467)	(221,941)	(413,408)
Total as at 1 July 2013	1,235,818	496,730	1,732,548
Additions:			
By purchase	40,049	421,554	461,603
Revaluations and impairments recognised in other comprehensive income	39,157	(25,738)	13,419
Depreciation	(315,485)	(288,789)	(604,274)
Disposals:			
Other disposals		(19,021)	(19,021)
Total as at 30 June 2014	999,539	584,736	1,584,275
Total as of 30 June 2014 represented by:			
Gross book value	1,247,377	584,736	1,832,113
Accumulated depreciation and impairment	(247,838)	-	(247,838)
Total as at 30 June 2014	999,539	584,736	1,584,275

Reconciliation of the opening and closing balances of property, plant and equipment for 2013

	Buildings - Leasehold Improvements	Property, Plant & Equipment	Total
	\$	\$	\$
As at 1 July 2012			
Gross book value	1,578,650	599,471	2,178,121
Accumulated depreciation/amortisation and impairment	(185,464)	-	(185,464)
Total as at 1 July 2012	1,393,186	599,471	1,992,657
Additions:			
By purchase	34,063	119,300	153,363
By makegood recognition	-	-	-
Revaluations and impairments recognised in other comprehensive income	85,318	-	85,318
Depreciation	(276,749)	(221,958)	(498,707)
Disposals:			
Other disposals	-	(83)	(83)
Total as at 30 June 2013	1,235,818	496,730	1,732,548
Total as of 30 June 2013 represented by:			
Gross book value	1,427,285	718,671	2,145,956
Accumulated depreciation and impairment	(191,467)	(221,941)	(413,408)
Total as at 30 June 2013	1,235,818	496,730	1,732,548

Note 7: Non-Financial Assets

	2014	2013
	\$	\$
Note 7D: Intangibles		
Computer software:		
Purchased	1,553,852	1,396,201
Internally developed – in use	2,252,636	1,897,056
Accumulated amortisation	<u>(992,933)</u>	<u>(565,895)</u>
Total computer software	<u>2,813,555</u>	<u>2,727,362</u>
Total intangibles	<u>2,813,555</u>	<u>2,727,362</u>

No indicators of impairment were found for intangible assets.

No intangibles are expected to be sold or disposed of within the next 12 months.

Note 7E: Reconciliation of the Opening and Closing Balances of Intangibles**Reconciliation of the opening and closing balances of intangibles for 2014**

	Computer software internally developed	Computer software purchased	Total
	\$	\$	\$
As at 1 July 2013			
Gross book value	1,897,056	1,396,201	3,293,257
Accumulated amortisation and impairment	-	(565,895)	(565,895)
Total as at 1 July 2013	<u>1,897,056</u>	<u>830,306</u>	<u>2,727,362</u>
Additions:			
By purchase or internally developed	355,580	157,651	513,231
Amortisation	(52,664)	(374,374)	(427,038)
Total as at 30 June 2014	<u>2,199,972</u>	<u>613,583</u>	<u>2,813,555</u>
Total as at 30 June 2014 represented by:			
Gross book value	2,252,636	1,553,852	3,806,488
Accumulated amortisation and impairment	(52,664)	(940,269)	(992,933)
Total as at 30 June 2014	<u>2,199,972</u>	<u>613,583</u>	<u>2,813,555</u>

Reconciliation of the opening and closing balances of intangibles for 2013

	Computer software internally developed	Computer software purchased	Total
	\$	\$	\$
As at 1 July 2012			
Gross book value	1,230,999	973,657	2,204,656
Accumulated amortisation and impairment	-	(271,253)	(271,253)
Total as at 1 July 2012	<u>1,230,999</u>	<u>702,404</u>	<u>1,933,403</u>
Additions:			
By purchase or internally developed	666,057	422,544	1,088,601
Amortisation	-	(294,642)	(294,642)
Total as at 30 June 2013	<u>1,897,056</u>	<u>830,306</u>	<u>2,727,362</u>
Total as at 30 June 2013 represented by:			
Gross book value	1,897,056	1,396,201	3,293,257
Accumulated amortisation and impairment	-	(565,895)	(565,895)
Total as at 30 June 2013 represented by:	<u>1,897,056</u>	<u>830,306</u>	<u>2,727,362</u>

Note 7F: Other Non-Financial Assets

Prepayments	213,050	165,614
Total other non-financial assets	<u>213,050</u>	<u>165,614</u>

All other non-financial assets are expected to be recovered in no more than 12 months.

No indicators of impairment were found for other non-financial assets.

Note 8: Payables

	2014	2013
	\$	\$
Note 8A: Suppliers		
Trade creditors and accruals	<u>837,304</u>	<u>534,910</u>
Total suppliers	<u>837,304</u>	<u>534,910</u>
Suppliers expected to be settled		
No more than 12 months	837,304	534,910
More than 12 months	-	-
Total	<u>837,304</u>	<u>534,910</u>
Suppliers in connection with		
Related entities	174,808	138,951
External parties	<u>662,496</u>	<u>395,959</u>
Total	<u>837,304</u>	<u>534,910</u>
Total suppliers payables	<u>837,304</u>	<u>534,910</u>

Settlement was usually made within 30 days.

Note 8B: Other Payables

Wages and salaries	453,564	327,525
Superannuation	59,167	53,619
Performance based pay	263,000	256,000
Unearned income	1,016,979	2,759,364
Lease incentives	404,891	337,972
Other	69,271	122,342
Total other payables	<u>2,266,872</u>	<u>3,856,822</u>
Other payables are expected to be settled in:		
No more than 12 months	2,000,019	3,607,789
More than 12 months	<u>266,853</u>	<u>249,033</u>
Total other payables	<u>2,266,872</u>	<u>3,856,822</u>

Note 9: Provisions

	2014	2013
	\$	\$
Note 9A: Employee Provisions		
Leave	<u>4,324,707</u>	<u>5,049,320</u>
Total employee provisions	<u>4,324,707</u>	<u>5,049,320</u>
Employee provisions are expected to be settled in:		
No more than 12 months	<u>1,515,005</u>	1,564,977
More than 12 months	<u>2,809,702</u>	<u>3,484,343</u>
Total employee provisions	<u>4,324,707</u>	<u>5,049,320</u>

Note 9B: Other Provisions

Provision for restoration	<u>311,919</u>	<u>295,729</u>
Total other provisions	<u>311,919</u>	<u>295,729</u>
Other provisions are expected to be settled in:		
More than 12 months	<u>311,919</u>	<u>295,729</u>
Total other provisions	<u>311,919</u>	<u>295,729</u>

	Provision for restoration	Total
	\$	\$
As at 1 July 2013	295,729	295,729
Unwinding of discount or change in discount rate	12,188	12,188
Restatement of NZ Balance	4,002	4,002
Closing balance 2014	<u>311,919</u>	<u>311,919</u>

FSANZ currently has two agreements (2013: Two) for the leasing of premises which have provisions requiring FSANZ to restore the premises to their original condition at the conclusion of the lease. FSANZ has made a provision to reflect the present value of this obligation.

Note 10: Cash Flow Reconciliation

	2014	2013
	\$	\$
Reconciliation of cash and cash equivalents as per statement of financial position to cash flow Statement		
Cash and cash equivalents as per:		
Cash flow statement	3,294,526	11,199,884
Statement of financial position	<u>3,294,526</u>	<u>11,199,884</u>
Difference	<u>-</u>	<u>-</u>
Reconciliation of net cost of services to net cash from operating activities:		
Net cost of services	(17,866,502)	(18,050,515)
Revenue from Government	18,689,271	18,104,171
Adjustments for non-cash items		
Depreciation / amortisation	1,031,312	793,348
Net write off of non-financial assets	17,030	83
Foreign Exchange loss/(gain)	(2,367)	3,800
Loss (Gain) on sale of assets	(3,434)	-
Unwinding of discount	12,188	14,760
Movements in assets and liabilities		
Assets		
(Increase) / decrease in net receivables	305,400	12,085
(Increase) / decrease in prepayments	(47,436)	110,458
(Increase) / decrease in investments	(278,281)	(6,787,330)
Liabilities		
Increase / (decrease) in other payable	(1,589,950)	942,155
Increase / (decrease) in employee provisions	(724,613)	86,331
Increase / (decrease) in supplier payables	<u>302,394</u>	<u>(280,626)</u>
Net cash from operating activities	<u>(154,988)</u>	<u>(5,051,280)</u>

Note 11: Contingent Assets and Liabilities

As FSANZ had no contingent liabilities or contingent assets as at 30 June 2014 or in the preceeding reporting period, a Schedule of Contingencies has not been included. FSANZ also had no unquantifiable or remote contingent assets or liabilities as at 30 June 2014. (2013: Nil)

Note 12: Directors Remuneration

	2014 No.	2013 No.
The number of non-executive directors of FSANZ included in these figures are shown below in the relevant remuneration bands:		
\$0 to \$29,999	3	2
\$30,000 to \$59,999	7	8
\$60,000 to \$89,999	1	1
Total number of non-executive directors of FSANZ	11	11
Total remuneration received or due and receivable by directors of FSANZ	\$405,936	\$409,406

Directors of FSANZ are appointed by the Minister for Health. New Zealand members are nominated for appointment by the New Zealand Minister for Food Safety.

Remuneration of executive directors is included in Note 14 Senior Executive Remuneration.

Note 13: Related Party Disclosures

FSANZ had no related party transactions during the year. (2013: Nil)

Note 14: Senior Executive Remuneration**Note 14A: Senior Executive Remuneration Expenses for the Reporting Period**

	2014 \$	2013 \$
Short-term employee benefits:		
Salary	1,210,379	1,267,449
Performance bonuses	122,543	123,366
Other	208,424	86,505
Total short-term employee benefits	1,541,346	1,477,320
Post-employment benefits:		
Superannuation	203,589	195,104
Total post-employment benefits	203,589	195,104
Other long-term benefits:		
Annual leave accrued	79,357	91,507
Long-service leave	27,865	34,413
Total other long-term benefits	107,222	125,920
Termination benefits		
Voluntary redundancy payments	147,707	-
Total termination benefits	147,707	-
Total senior executive remuneration expenses	1,999,864	1,798,344

Notes:

- Note 14A is prepared on an accrual basis
- Note 14A excludes acting arrangements and part-year service where remuneration expensed as a senior executive was less than \$195,000
- Other employee benefits include motor vehicle leases and their associated fringe benefit tax.

Note 14: Senior Executive Remuneration

Note 14B: Average Annual Reportable Remuneration Paid to Substantive Senior Executives during the Reporting Period

Average annual reportable remuneration paid to substantive senior executives in 2014

	2014				
Average annual reportable remuneration ¹	Senior Executives No.	Reportable salary ² \$	Contributed superannuation ³ \$	Reportable allowances ⁴ \$	Total \$
Total remuneration (including part-time arrangements):					
Less than \$195,000	-	-	-	-	-
\$225,000 to \$254,999	2	194,888	27,512	-	16,523
\$255,000 to \$284,999	2	208,093	34,836	-	21,083
\$285,000 to \$314,999	1	239,819	40,431	-	20,781
\$345,000 to \$374,999	1	278,787	38,462	-	31,635
Total number of substantive senior executives	6				348,884

Average annual reportable remuneration paid to substantive senior executives in 2013

	2013				
Average annual reportable remuneration ¹	Senior Executives No.	Reportable salary ² \$	Contributed superannuation ³ \$	Reportable allowances ⁴ \$	Total \$
Total remuneration (including part-time arrangements):					
Less than \$195,000	-	-	-	-	-
\$225,000 to \$254,999	3	188,793	25,093	-	16,236
\$255,000 to \$284,999	2	218,113	38,868	-	10,088
\$330,000 to \$359,999	1	279,810	38,253	-	30,894
Total number of substantive senior executives	6				348,957

Notes:

- This table reports substantive senior executives who received remuneration during the reporting period. Each row is an averaged figure based on headcount for individuals in the band.
- 'Reportable salary' includes the following:
 - gross payments (less any bonuses paid, which are separated out and disclosed in the 'bonus paid' column);
 - reportable fringe benefits (at the net amount prior to 'grossing up' for tax purposes);
 - reportable employer superannuation contributions; and
 - except foreign employment income.
- The 'contributed superannuation' amount is the average cost to FSANZ for the provision of superannuation benefits to substantive senior executives in that reportable remuneration band during the reporting period.
- 'Reportable allowances' are the average actual allowances paid as per the 'total allowances' line on individuals' payment summaries.
- 'Bonus paid' represents average actual bonuses paid during the reporting period in that reportable remuneration band. The 'bonus paid' within a particular band may vary between financial years due to various factors such as individuals commencing with or leaving FSANZ during the financial year.

Note 14C: Other Highly Paid Staff

In 2013-14 FSANZ had no other highly paid staff whose total remuneration was above \$195,000.

Note 15: Remuneration of Auditors

	2014	2013
	\$	\$
Financial statement audit services were provided to FSANZ by the Australian National Audit Office (ANAO).		
Fair value of the services received		
Financial statements audit services	36,500	36,500
Total fair value of the services received	<u>36,500</u>	<u>36,500</u>

No other services were provided by the ANAO.

Note 16: Financial Instruments

	2014	2013
	\$	\$
16A: Categories of Financial Instruments		
Financial Assets		
Loans and receivables:		
Cash and cash equivalents	3,294,526	4,412,554
Trade and other receivables	214,475	591,860
Total loans and receivables	<u>3,509,001</u>	<u>5,004,414</u>
Total financial assets	<u>3,509,001</u>	<u>5,004,414</u>
Financial Liabilities		
Financial liabilities measured at amortised cost		
Trade creditors	837,304	534,910
Total financial liabilities measured at amortised cost	<u>837,304</u>	<u>534,910</u>
Total liabilities	<u>837,304</u>	<u>534,910</u>
16B: Net Gain or Losses on Financial Assets		
Loans and receivables		
Interest revenue	380,165	451,686
Foreign exchange gain/(loss)	2,367	(3,800)
Net gains on loans and receivables	<u>382,532</u>	<u>447,886</u>
Net gains on financial assets	<u>382,532</u>	<u>447,886</u>

16C: Fair Value of Financial Instruments

	Carrying amount 2014	Fair value 2014	Carrying amount 2013	Fair value 2013
	\$	\$	\$	\$
Financial Assets				
Loans and receivables	3,509,001	3,509,001	5,004,414	5,004,414
Total	<u>3,509,001</u>	<u>3,509,001</u>	<u>5,004,414</u>	<u>5,004,414</u>
Financial Liabilities				
Trade Creditors	837,304	837,304	534,910	534,910
Total	<u>837,304</u>	<u>837,304</u>	<u>534,910</u>	<u>534,910</u>

Note 16: Financial Instruments (Cont'd)**16D: Credit risk**

FSANZ was exposed to minimal credit risk as loans and receivables were cash and trade receivables. The maximum exposure to credit risk was the risk that arises from potential default of a debtor. This amount was equal to the total amount of trade receivables (2014: \$214,476 and 2013: \$591,860). FSANZ has assessed the risk of the default on payment as minimal and no allowance for impairment has been made.

FSANZ holds no collateral to mitigate against credit risk.

Credit quality of financial instruments not past due or individually determined as impaired

	Not Past Due Nor Impaired 2014 \$	Not Past Due Nor Impaired 2013 \$	Past due or impaired 2014 \$	Past due or impaired 2013 \$
Loans and receivables				
Cash and cash equivalents	3,294,526	4,412,554	-	-
Receivables for goods and services	180,948	499,668	33,528	92,192
Total	3,475,474	4,912,222	33,528	92,192

Ageing of financial assets that are past due but not impaired for 2014

	0 to 30 days \$	31 to 60 days \$	61 to 90 days \$	90+ days \$	Total \$
Loans and receivables					
Receivables for goods and services	14,874	18,654	-	-	33,528
Total	14,874	18,654	-	-	33,528

Ageing of financial assets that are past due but not impaired for 2013

	0 to 30 days \$	31 to 60 days \$	61 to 90 days \$	90+ days \$	Total \$
Loans and receivables					
Receivables for goods and services	2,045	1,725	189	88,233	92,192
Total	2,045	1,725	189	88,233	92,192

16E: Liquidity risk

FSANZ's financial liabilities were trade creditors and other payables. The exposure to liquidity risk is based on the notion that FSANZ will encounter difficulty in meeting its obligations associated with financial liabilities. This is highly unlikely due to government funding and other mechanisms available to FSANZ and internal policies and procedures put in place to ensure there are appropriate resources to meet its financial obligations.

FSANZ has no past experience of default.

Maturities for non-derivative financial liabilities 2014

	On demand \$	within 1 year \$	1 to 5 years \$	> 5 years \$	Total \$
Payables - suppliers	-	837,304	-	-	837,304
Total	-	837,304	-	-	837,304

Maturities for non-derivative financial liabilities 2013

	On demand \$	within 1 year \$	1 to 5 years \$	> 5 years \$	Total \$
Payables - suppliers	-	534,910	-	-	534,910
Total	-	534,910	-	-	534,910

FSANZ had no derivative financial liabilities in either 2014 or 2013.

16F Market risk

FSANZ held basic financial instruments that did not expose FSANZ to certain market risks. FSANZ holds assets and liabilities in New Zealand dollars and is exposed to normal currency fluctuations in the Australian/New Zealand dollar exchange rate, however no other material exposures existed at year end.

Note 17: Financial Assets Reconciliation

	2014	2013
	\$	\$
Financial assets		
Total financial assets as per statement of financial position	10,698,411	11,843,558
Less: Non-financial instrument components		
Other receivables	7,189,410	6,839,144
Total non-financial instrument components	7,189,410	6,839,144
Total financial assets as per financial instruments note	3,509,001	5,004,414

Note 18: Compensation and Debt Relief

	2014	2013
	\$	\$
Compensation and Debt Relief		
No 'Act of Grace' paynebts were expensed during the reporting period (2013:Nil)	-	-

Note 19: Reporting of Outcomes

FSANZ operates primarily in a single industry and has operations in both Canberra, Australia and Wellington, New Zealand.

FSANZ objectives, in developing or reviewing food standards as set down in legislation, are to: protect public health and safety; ensure the provision of adequate information relating to food to enable informed consumer choice; and prevent misleading and deceptive conduct.

FSANZ is structured to meet one outcome:

Outcome 1: A safe food supply and well-informed consumers in Australia and New Zealand, including through the development of food regulatory measures and the promotion of their consistent implementation, coordination of food recall activities and the monitoring of consumer and industry food practices.

Note 19A: Net Cost of Outcome Delivery

	Outcome 1		Total	
	2014	2013	2014	2013
	\$	\$	\$	\$
Expenses	20,953,633	21,185,888	20,953,633	21,185,888
Income from non-government sector				
Activities subject to cost recovery	138,460	149,155	138,460	149,155
Other	2,322,670	2,270,893	2,322,670	2,270,893
Total	2,461,130	2,420,048	2,461,130	2,420,048
Other own-source income				
Other	626,002	715,326	626,002	715,326
Net cost of outcome delivery	17,866,501	18,050,515	17,866,501	18,050,515

Outcome 1 is described in Note 1, 1.1 as FSANZ has one outcome the disclosure relating to Departmental expense, income, assets and liability are not required as per FMOs.

Appendix 6: Functions and powers

Food Standards Australia New Zealand is a statutory authority established by the *Food Standards Australia New Zealand Act 1991*. The Act came into effect on 19 August 1991. FSANZ is part of the health portfolio of the Australian Government and, on day-to-day matters, is accountable to the Assistant Minister for Health:

Functions

- (1) The functions of the Authority are:
 - (a) in accordance with this Act, to develop standards and variations of standards, and to review standards and variations of standards; and
 - (b) in accordance with this Act, to develop codes of practice and variations of codes of practice for industry and to review codes of practice; and
 - (c) to develop guidelines to assist the interpretation of the Australia New Zealand Food Standards Code on its own initiative or in consultation with the States, the Territories and any other body or person that the Authority considers appropriate; and
 - (d) to promote consistency between standards in Australia and New Zealand with those used internationally, based on the best available scientific evidence; and
 - (e) in consultation with the States and Territories, or on its own initiative, to facilitate the harmonisation of State and Territory laws relating to food; and
 - (f) in consultation with the States and Territories, or on its own initiative, to co-ordinate the development of procedures required to implement requirements set out in standards; and
 - (g) in consultation with the States and Territories, to co-ordinate the monitoring, surveillance and enforcement of activities relating to food available in Australia; and
 - (h) in consultation with the States and Territories, or on its own initiative, to conduct research and surveys in relation to any of the matters that may be included in a standard; and
 - (i) in co-operation with the States and Territories, to develop food education initiatives, including the publication of information to increase public awareness of food standards and food labels; and

- (j) in co operation with the Department administering Division 1A of Part V of the *Trade Practices Act 1974*, to co-ordinate the recall of food under that Division; and
 - (k) at the request of the States and Territories, to co-ordinate action by the States and Territories to recall food under State and Territory laws; and
 - (l) to develop assessment policies in relation to food imported into Australia; and
 - (m) to provide advice to the Minister on matters relating to food; and
 - (n) to participate in international, regional and bilateral negotiations on matters that may be included in standards; and
 - (o) to make the Authority's knowledge, expertise, equipment, facilities and intellectual property available to other persons on a commercial basis; and
 - (p) at the request of New Zealand, to perform functions for New Zealand similar to the functions that the Authority may perform in relation to the States and Territories; and
 - (q) at the request of New Zealand, to perform functions for New Zealand similar to the other functions that the Authority may perform; and
 - (qa) such other functions as are conferred on the Authority by this Act; and
 - (r) any functions incidental to any of the foregoing functions.
- (2) The function conferred by paragraph (1)(o):
- (a) can only be exercised:
 - (i) for a purpose for which the Parliament has power to make laws; or
 - (ii) to utilise the Authority's spare capacity; and
 - (b) does not authorise the Authority to do something that would impede the Authority's capacity to perform its other functions.

Powers

- (1) The Authority has power to do all things necessary or convenient to be done in connection with the performance of its functions and, in particular, may:
- (a) enter into contracts; and
 - (b) acquire, hold and dispose of real or personal property; and
 - (c) occupy, use and control any land or building owned, or held under lease, by the Commonwealth and made available for the purposes of the Authority; and
 - (d) engage persons to perform services for the Authority; and

- (e) provide assistance to bodies or persons to prepare submissions:
 - (i) relating to the development or consideration of draft food regulatory measures or draft variations of food regulatory measures; or
 - (ii) relating to the performance of any other function of the Authority;
if the Authority determines that such assistance will advance the development or consideration of that draft or the performance of that other function; and
 - (f) accept gifts, grants, bequests and advances made to the Authority (whether on trust or otherwise) and act as trustee of money or other property vested in the Authority on trust; and
 - (fa) form, or participate in the formation of, companies; and
 - (fb) subscribe for or purchase shares in, or debentures and other securities of, companies; and
 - (fc) participate in partnerships, trusts and unincorporated joint ventures; and
 - (g) do anything incidental to any of its powers.
- (2) The powers of the Authority may be exercised within or outside Australia.

Appendix 7: General and scientific publications

General publications

All publications are available from www.foodstandards.gov.au. Limited hard copies of certain publications are available by emailing info@foodstandards.gov.au.

Please note the hard copy of the Australia New Zealand Food Standards Code and User Guides are available from SAI Global at www.saiglobal.com/Information/Legislation/Services/Food or on +61 3 9278 1144.

Title	Description
<i>Agents of Foodborne Illness</i>	A technical series summarising key information on microorganisms associated with foodborne illness. First published 2011 Second edition published June 2013
<i>Annual Report</i>	A report to the Australian Parliament on FSANZ's activities for the year. Annual publication
AUSNUT	The Australian Food and Nutrient Database is a set of files that enables food, dietary supplement and nutrient intake estimates to be made from the 2011–12 National Nutrition and Physical Activity Survey (NNPAS) component of the 2011–13 Australian Health Survey (AHS). First published 1999 Most recent version published in May 2014
Australian Total Diet Study	This study monitors pesticide and contaminant residues present in food and estimates their intake in the diets of Australians. FSANZ uses this information when developing food standards. 19th ATDS published April 2001 20th ATDS published January 2003 21st ATDS released August 2005 22nd ATDS released August 2008 23rd ATDS released August 2011 24th ATDS (phase 1) released May 2014

Title	Description
Corporate Plan 2012–15	<p>The Corporate Plan sets out FSANZ's strategic directions over a three-year period. Latest edition 2012–15.</p> <p>Printed August 2012</p>
<i>Food Industry Recall Protocol</i>	<p>This is a step-by-step guide to carrying out food recalls. It explains what must be done when food products have to be recalled from shops or consumers for health and safety reasons.</p> <p>First published June 1994. 7th edition May 2014.</p>
Food labels: What do they mean? (Poster)	<p>A full colour A2 poster explaining the changes to food labels.</p> <p>First published October 2001. Print re-runs 2002, 2003 and 2004.</p> <p>Updated 2007</p>
Food Standards News	<p>A monthly e-newsletter about the key issues and significant projects undertaken by FSANZ.</p>
<i>GM Foods—Safety Assessment of Genetically Modified Foods</i>	<p>This publication details FSANZ's safety assessment process for genetically modified foods.</p> <p>Published June 2005</p>
Listeria and Food	<p>This brochure explains how to reduce the risk of infection by Listeria microorganisms. It is targeted at people at risk—pregnant women, their unborn and newborn children, older people (65 years and older), or the immuno-compromised. The brochure sets out foods that are safe and those at 'higher risk' of Listeria contamination.</p> <p>Reprinted June 2012 and 2013</p>
Mercury in fish	<p>The mercury in fish brochure contains information on the recommended portions of fish that should be consumed by various sectors of the population. Further information is available on the FSANZ website.</p>
NUTTAB	<p>Also known as Australian Food Composition Tables.</p> <p>NUTTAB 2010 is an updated food composition publication containing data on the nutrient content of foods available in Australia.</p>
Nutrition Information Panel Calculator	<p>A database to allow industry to calculate nutrition information panels.</p> <p>Released August 2001</p>

Title	Description
<i>The Analysis of Food-Related Health Risks</i>	Publication providing information on the risk analysis process used by FSANZ to identify, assess and manage food-related health risks within a structured framework. Published February 2009, revised 2012–13. New edition published 2013.
Safe Food Australia 2nd Edition January 2001 (A Guide to the Food Safety Standards)	This book contains Chapter 3 of the Australia New Zealand Food Standards Code (applies to Australia only). The guide was prepared to assist with interpretation of three of the food safety standards in Chapter 3 of the Australia New Zealand Food Standards Code. They are: 3.1.1 Interpretation and Application; 3.2.2 Food Safety Practices and General requirements; 3.2.3 Food Premises and Equipment. Available from SAI Global at cost and from the website free of charge.
Science Strategy 2010–15	Published 2010

Scientific articles

FSANZ staff regularly author or co-author articles for scientific publications. Articles published in 2013–14 are listed below.

Ambrosini GL, Bremner AP, Reid A, **Mackerras D**, Alfonso H, Olsen NJ, Musk AW & de Klerk NH (2013) No dose-dependent increase in fracture risk after long-term exposure to high doses of retinol or beta-carotene. *Osteoporosis International*. 24(4): 1285-1293.

McCall MJ, Coleman VA, Herrmann J, Kirby JK, Gardner IR, **Brent PJ** and Johnson CM. (2013). A tiered approach. *Nature Nanotechnology*. 8:307-308.

Craig D (2013). Microbiological risk assessment: making sense of an increasingly complex world. *Microbiology Australia*. 32(4): 83-85.

Dalefield R and Crerar S (2013). Bovine spongiform encephalopathy and food safety. *Microbiology Australia* 32(4): 86-89.

Charlton KE, Batterham M, Buchanan L & **Mackerras D** (2014). Intraindividual variation in urinary iodine concentrations: effect of adjustment on population distribution using two and three repeated spot urine collections. *BMJ open*, 4(1), e003799-1-e003799-5
<http://bmjopen.bmj.com/content/4/1/e003799.full>

Gosse M (2014). How accurate is self-reported BMI? *Nutrition Bulletin*, 39(1): 105–114.
[http://onlinelibrary.wiley.com/journal/10.1111/\(ISSN\)1467-3010](http://onlinelibrary.wiley.com/journal/10.1111/(ISSN)1467-3010)

Jin H, Craig D, Blenman P, Yates A, Crerar S and **Healy M** (2014), An extended abstract of A Through-chain Analysis of Food Safety Hazards and Control Measures Associated with the Production and Supply of Seed Sprouts for Human Consumption, accepted for publication, *European Journal of Nutrition and Food Safety*.

Appendix 8: Categories of documents held

Administration

Documents relating to administration include personnel, finance, property and resource management records.

Agreements

FSANZ holds copies of the following agreements:

- The Agreement between the Commonwealth of Australia, the states, the Northern Territory of Australia and the Australian Capital Territory relating to the adoption of uniform food standards (2000).
- The Agreement between the Commonwealth of Australia and New Zealand establishing a system for developing joint food standards which was signed in 1995 and came into effect in 1996. (This document can be found on the Internet under the Australian Treaty Series 1996 Number 12. This link is available from the our website at www.foodstandards.gov.au, together with links to all relevant legislation).

Food recalls

A full list of the products involved and the reasons for each recall are given in an end-of-year food recall report. A summary appears in this annual report.

Briefs, submissions and reports

We prepare and hold copies of briefing papers, submissions and reports relevant to specific functions. Briefing papers and submissions include those prepared for ministers, the Forum on Food Regulation, the Food Regulation Standing Committee, Implementation Subcommittee on Food Regulation and other committees.

Databases

We maintain a wide range of computer databases to support our information and processing needs, including the Australian Nutrient Databank and our dietary modelling software (DIAMOND). All are held in our Canberra office.

Files

Both paper-based and computer-based records are maintained on FSANZ's activities. They primarily relate to the processing of applications or proposals associated with a draft standard or a draft variation to a standard. While most of these records are held in our Canberra office, some are held in the Wellington office.

Finance documents

We maintain a series of documents relating to FSANZ financial management, including our chart of accounts, expenditure and revenue ledgers and appropriation ledger.

Freedom of information enquiries

Initial enquiries about access to documents under the *Freedom of Information Act 1982* should be directed to the General Manager Legal and Regulatory Affairs on +61 2 6271 2222.

Mailing lists

We maintain, for our own use, mailing lists to disseminate information to key stakeholders and interested individuals. Documents distributed through this list include FSANZ annual reports, Food Standards News, Food Surveillance News, information circulars, information summaries, Explanatory Notes and Statement of Reasons.

Maps and plans

Maps and plans held are mainly working drawings, plans and specifications for our offices.

Public Register

We maintain a Public Register of documents for all applications and proposals. Applications, public submissions and other associated material (with the exception of any commercially confidential material or other confidential information), as well as relevant FSANZ documents are placed on the Public Register file.

The Public Register files are now generally available electronically. Members of the public wishing to access files no longer have to come to the Canberra or Wellington offices to view the documents.

Public Register files can be inspected for an administrative charge with five working days' notice. In Australia, the charge is: 1 file AU\$110; 2–4 files AU\$145; and 5 or more files AU\$180. Copying, postage and CDs are charged in addition to these costs. The charge may be partially or fully waived for academic institutions, private individuals, community, consumer or non-profit organisations.

Review and research

Documents relating to policy review, dietary surveys, labelling research and organisational and communications reviews are held in our Canberra office.

Media releases

All media releases are available on request. They can also be accessed from the FSANZ website at www.foodstandards.gov.au.

Publications

See Appendix 7 for a list of current publications.

Appendix 9: Consultants

Consultancies worth \$10,000 or more carried out in FSANZ in 2013–14

Consultant	Nature of consultancy	Amount excl. GST	Reason for use	Selection process
Cinnabar International Pty Limited	Board Review	20,990.00	B	Selective tender
Cogent Business Solutions Pty Ltd	Software project database analyst	15,120.00	B	Panel
Cogent Business Solutions Pty Ltd	Data Management Review	18,000.00	B	Panel
Edith Cowan University	<i>Labelling Logic</i> Trans Fat review	29,941.82	B	Selective tender
Face 2 Face Recruitment Pty Ltd	Temporary staff	42,885.98	A	Selective tender
Hays Personnel Services	Temporary staff	31,275.00	A	Selective tender
Hills Laboratories	25th Australian Total Diet Survey	21,617.63	B	Panel
Info focus Australia Pty Ltd	Software project data programming	29,815.00	A	Panel
Informed Sources	Temporary staff	10,246.36	B	Selective tender
MP Consulting	Review of Code Interpretation Service (CIS)	21,636.34	B	Panel
National Measurement Institute	Mineral Packaging Survey	27,190.00	B	Sole provider / Selective tender
National Measurement Institute	Bread and Milk Powder analysis	19,860.00	B	Panel
National Measurement Institute	Trans Fatty Acid food analysis survey	81,620.00	B	Panel
NZIER	Cost benefit analysis of energy labelling of alcohol drinks	39,624.19	B	Open tender
Quigley and Watts Ltd	Literature review of consumer response to food safety label elements	29,273.78	B	Panel

Consultant	Nature of consultancy	Amount excl. GST	Reason for use	Selection process
Randstad PTY Limited	Temporary staff and placement fees	21,536.05	A	Selective tender
Symbio Alliance	25th Australian Total Diet Survey	175,103.19	B	Panel
Synergy Group Australia Pty Ltd	Review of cost recovery arrangements	12,525.00	B	Panel
University of Technology Sydney	Consumer and economic research	55,427.28	B	Sole provider / Selective tender
Wardy IT Solutions	Scoping and completion of an ICT project to integrate and modernise FSANZ's existing dietary modelling and food composition databases (Harvest)	350,380.00	B	Sole provider
Australian Government Solicitors	Legislative drafting services for revision of the Australia New Zealand Food Standards Code and legal advice	247,504.55	B	Part of an existing contract
Protiviti	Provision of internal audit services	35,812.25	B	Part of an existing contract
Total		1,337,384.42		

Reason for use

A—skills currently unavailable within agency

B—need for specialised or professional skills

C—need for independent research or assessment

Appendix 10: FSANZ representation

International forums attended

Date	International committee meeting or conference	Who attended	Country
3 July 2013	Food Safety Commission of Japan 10th Anniversary International Symposium	Steve McCutcheon	Japan
22–26 July 2013	Summer Academy in Global Food Law and Policy	Jenny Hazelton	Spain
28–31 July 2013	2013 IAFP Annual Meeting	Scott Crerar	United States
10–11 September 2013	Global Coalition of Regulatory Science Research/Global Summit on Regulatory Science—Nanotechnology	Marion Healy	United States
12 September 2013	Bilateral discussions with US Centre for Food Safety and Nutrition	Marion Healy	United States
12–14 September 2013	10th International Food Data Conference	Renee Sobolewski	Spain
15–20 September 2013	20th International Congress of Nutrition	Renee Sobolewski	Spain
4–8 November 2013	Codex Committee on Nutrition and Foods for Special Dietary Use	Janine Lewis	Germany
13–15 November 2013	FAO Preparatory Technical Meeting for 2nd International Conference on Nutrition	Janine Lewis	Italy
18–22 November 2013	FAO Technical Meeting on Evidence-Informed Food Safety Policies and Risk Management Decisions	Janine Lewis	Italy
26–27 November 2013	ILSI South East Asia Region 8th Seminar on Nutrition Labelling, Claims and Communication Strategies	Jenny Hazelton	Indonesia
10 February 2014	OECD Workshop on Environmental Risk Assessment of Products Derived from Novel Plant Breeding Techniques (NPBTs)	Janet Gorst	France
16 March 2014	International Symposium on the Safety and Uses of Food Additives	Leanne Laajoki	Hong Kong, China

Date	International committee meeting or conference	Who attended	Country
18–19 March 2014	Paris Risk Group Workshop	Trevor Webb	United Kingdom
17–21 March 2014	46th Session of the Codex Committee on Food Additives (CCFA)	Leanne Laajoki	Hong Kong, China
31 March–4 April 2014	8th Session of the Codex Committee on Contaminants in Food (CCCF)	Leigh Henderson	Netherlands
22 May 2014	4th CER-ASEAN Integration Partnership Forum	Steve McCutcheon	New Zealand
4–5 June 2014	International Scientific Workshop: Risk assessment considerations for RNAi-based GM plants	Lisa Kelly	Belgium
15–18 June 2014	2014 Annual Conference of the Society for Risk Analysis—Europe	Hong Jin	Turkey
17–26 June 2014	79th FAO/WHO Joint Expert Committee on Food Additives	Utz Mueller	Switzerland

Speaking engagements

Date	Event	Presenter(s)	Title
4 July 2013	NZ Dietitians Seminar (Wellington)	Diane Bourn	The new standard—nutrition and health claims
16 July 2013	AWITC. Wine making, composition and labelling workshop (Sydney)	Jane Allen	Recent labelling developments
17 July 2013	AIFST National Conference Workshop (Brisbane)	Jenny Hazelton	The new standard—Nutrition and health claims
18 July 2013	Australian Institute of Administrative Law (Canberra)	Steve McCutcheon	Is Technology Transforming Administrative Law?
28–31 July 2013	2013 IAAP Annual Meeting (Charlotte, North Carolina, United States)	Scott Crerar	Assessing country food safety risk for BSE

Date	Event	Presenter(s)	Title
12 August 2013	In-service training for NT Dept of Health (Darwin)	Dorothy Mackerras	Overview of health claims in Australia and New Zealand Trans fatty acids in the New Zealand and Australian food supply
19 August 2013	University of Otago, PGDipDiet course (Wellington)	Helen Riley	FSANZ
27 August 2013	World Association for the Advancement of Veterinary Parasitology (Perth)	James Conlan	Current knowledge of food-associated toxoplasmosis in Australia
2 September 2013	University of Canberra BHNutr course (Canberra)	Derek Castles	Introduction to food labelling and health claims regulation
3 September 2013	Student lecture at the University of Canberra	Janis Baines	Food and nutrition monitoring and surveillance systems in Australia
5 September 2013	University of Wollongong lecture	Trevor Webb	The role of social sciences in food regulation
11–12 September 2013	7th Annual Conference of the Society for Risk Analysis—Australia New Zealand (Canberra)	Hong Jin	Dealing with uncertainty to minimise adverse consequences—lessons from the Brazilian case of atypical BSE
26 September–1 October 2013	MPI Health Claims Workshop (Wellington, Auckland, Christchurch)	Diane Bourn Tracey Cridge Dean Stockwell	Health claims
10 October 2013	AIFST South Australia Branch Breakfast Forum (Adelaide)	Jenny Hazelton	Nutrition and health claims
14 October 2013	Student lecture at the Australian National University (Canberra)	Lynda Graf	Assessing the safety of GM foods
14 October 2013	Biotechnology in Society course unit, ANU (Canberra)	Lynda Graf	Guest lecture on the regulation of GM foods in Australia/NZ
25 October 2013	Annual Palmy Statisticians day (Massey University)	Michelle Gosse	Rasch analysis of food choice survey data

Date	Event	Presenter(s)	Title
21 November 2013	National Measurement Institute's Collaborative Research Partnerships Symposium	Leanne Laajoki	NMI-FSANZ: A collaborative history
21 November 2013	Australasian Cochrane Collaboration Symposium, (Melbourne)	Dorothy Mackerras	Systematic reviews to substantiate relationships to underpin health claims on food labels in Australia and New Zealand
22 November 2013	Victorian Department of Health (Melbourne)	Dorothy Mackerras	Substantiation of relationships
3 December 2013	In-service training for NT Dept of Health (Darwin)	Dorothy Mackerras	Health claims in Australia and New Zealand Developing food guides: dietary modelling for revising core food groups in Australia
5 December 2013	Nutrition Society of Australia (Brisbane)	Judy Cunningham Dorothy Mackerras	Nutritional impacts of phytosanitary irradiation on fruits and vegetables Folic acid does not increase all-cause mortality
28 February 2014	Centre of Research Excellence in Translating Nutritional Science to Good Health The University of Adelaide	Dorothy Mackerras	Epidemiology in food regulation
3 March 2014	Dept of Dietetics, Flinders University of South Australia, Adelaide	Dorothy Mackerras	Lies, damn lies and statistics: how to misuse the NNS data
6–7 March 2014	Lectures for Food Science students, University of Otago (Dunedin)	Diane Bourn	Food regulation in NZ and Australia; food labelling; nutrition and health claims
24 March 2014	Ausdrinks 2014 Conference	Steve McCutcheon	Food standards and regulatory insights
25 March 2014	Ausdrinks 2014 Conference	Leanne Laajoki	Australian Total Diet Study

Date	Event	Presenter(s)	Title
2 April 2014	Lecture to students at University of Melbourne (Melbourne)	Diane Bourn	Nutrition and health claims
8 May 2014	Dairy Industry Association of Australia, Victorian Conference (Melbourne)	Duncan Craig	Assessing microbiological risks
20 May 2014	Grains and Legumes Nutrition Council Round Table	Renee Sobolewski	Monitoring nutrients in our food supply
21 May 2014	CSIRO Biotechnology Course (Canberra)	Lynda Graf	Panel member discussing the regulation of GM foods
27 May 2014	Dairy Australia workshop on health claims (Melbourne)	Judy Cunningham	Guidance document for the self-substantiation of general level health claims
4 June 2014	International Scientific Workshop: risk assessment considerations for RNAi-based GM plants	Lisa Kelly	Safety assessment considerations for foods derived from RNAi-based GM plants
15–18 June 2014	2014 Annual Conference of the Society of Risk Analysis—Europe (Istanbul, Turkey)	Hong Jin	Atypical bovine spongiform encephalopathy—the uncertainties around food safety
23 June 2014	AIFST National Conference Allergen Bureau Workshop	Lisa Katzer	The local view: cruise domestically to discover local developments and initiatives in allergen management
26 June 2014	AIFST National Conference Workshop (Melbourne)	Jenny Hazelton	The new standard—nutrition and health claims

Appendix 11: FSANZ board members, attendance, qualifications and experience

Attendance and qualifications

Member	Qualifications	Meetings	Teleconferences
Ms Philippa Smith AM (Chair)	BEd (University of Sydney)	4/4	2/3
Professor Mary Barton AO	BVSc (University of Sydney) PhD University of Melbourne Dip Bact (University of Manchester) MBA (Deakin University) FANZCVS FASM Hon DVSc (University of Melbourne)	4/4	2/3
Ms Lyn Bentley		3/4	3/3
Professor Martin Cole	BSc, Biological Sciences (Manchester Metropolitan University) PhD, Microbiology (Institute of Food Research, University of East Anglia) Graduate of Australian Institute of Company Directors IFT Certified Food Scientist (CFS)	3/4	3/3
Associate Professor Stephen Corbett	MB BS (University of Queensland) MPH (University of Sydney) MRCGP FAFPHM FAICD Conjoint Associate Professor, School of Public Health and Western Clinical School, University of Sydney	3/4 (attended four items for one meeting via teleconference)	3/3
Professor Lynne Daniels	MSc Grad Dip Nutrition Dietetics (Flinders University) PhD (Flinders University)	4/4	3/3

Member	Qualifications	Meetings	Teleconferences
Ms Jenni Mack	BA (Journalism) (University of Queensland) MALP (University of Sydney) Graduate Certificate International Food Laws and Regulation (Michigan State University)	4/4	3/3
Mr Steve McCutcheon (CEO)	BEd GradDipPubLaw	4/4	3/3
Dr Andrew McKenzie QSO	BVSc (Massey University) DVPH (Massey University)	4/4	3/3
Mr Tony Nowell CNZM	BBS part-time and extramurally, (Auckland University, University of Otago and Massey University—not completed)	4/4	1/3
Dr Dave Roberts	BSc (Hons) (University of Liverpool) PhD (Australian National University)	4/4	3/3
Mr Neil Walker JP	JP BSc (Victoria University of Wellington) BBS (Massey University) FNZIFST FNZIC DiGTP	4/4	2/3
Observer			
Dr Anne Astin		3/4	1/3

Experience

Sections of the FSANZ Act which apply to members' expertise and experience:

s. 116(1)(a)

Chair

One or more of the following fields:

public health, consumer affairs, food science, food allergy, human nutrition, medical science, microbiology, food safety, biotechnology, veterinary science, food industry, food processing or retailing, primary food production, small business, international trade, government, or food regulation.

s. 116(1)(b)

CEO

s. 116(1)(c)	2 members nominated by the New Zealand lead Minister One or more of the following fields: public health, consumer affairs, food science, food allergy, human nutrition, medical science, microbiology, food safety, biotechnology, veterinary science, food industry, food processing or retailing, primary food production, small business, international trade, government or food regulation.
s. 116(1)(ca)	1 member nominated by the New Zealand lead Minister One or more of the following fields: public health, consumer affairs, food science, food allergy, human nutrition, medical science, microbiology, food safety, biotechnology or veterinary science.
s. 116(1)(d)	1 member nominated by consumer organisations*
s. 116(1)(e)	1 member nominated by the CEO of the National Health and Medical Research Council
s. 116(1)(f)	3 members nominated by organisations, or public bodies, established for purposes relating to science or public health* One or more of the following fields: public health, consumer affairs, food science, food allergy, human nutrition, medical science, microbiology, food safety, biotechnology or veterinary science.
s. 116(1)(g)	2 members nominated by organisations, or public bodies, established for purposes relating to the food industry* One or more of the following fields: the food industry, food processing or retailing, primary food production, small business, international trade, government or food regulation.

*these organisations are prescribed in the FSANZ Regulations.

Ms Philippa Smith AM (term expires 30 June 2016)

Ms Philippa Smith AM [s. 116(1)(a)] was appointed Chair of the FSANZ Board in July 2008. Ms Smith is a former Commonwealth Ombudsman, CEO of the Association of Superannuation Funds of Australia and the inaugural Chair of the Consumer's Health Forum. She has developed strong strategic skills and extensive experience in ensuring effective accountability and governance structures across a number of portfolios.

Emeritus Professor Mary Barton (term expires 30 June 2017)

Emeritus Professor Mary Barton [s. 116(1)(f)], worked for many years in veterinary diagnostic and research laboratories in NSW, Victoria and South Australia. Subsequently Professor Barton worked at the University of South Australia teaching microbiology and with research interests in *Rhodococcus equi*, antibiotic resistance in livestock and foodborne infections.

Ms Lyn Bentley (term expires 30 June 2017)

Ms Bentley's [s. 116(1)(g)] passion for food began with a chef apprenticeship in London and although side-tracked by studies in the fields of business and accountancy, she returned to her first love of food. She started Western Australian based Sticky Fingers Gourmet Foods as a home-based business 15 years ago and has been instrumental in its continued growth in Australian and international markets. Ms Bentley has been an active participant in the Food Industry Association of Western Australia as well as the CCIWA Food Industry Advisory Group, and was a member of the team chosen to provide evidence to the Senate Committee for the Australian Food Processing review. As a member of the FSANZ Board, Ms Bentley's experience brings a fresh perspective as to how Board level decisions may be perceived and effectively implemented by the food service industry and small business.

Professor Martin Cole (term expires 30 June 2017)

Professor Martin Cole [s. 116(1)(f)] is the Chief of the Division of Animal, Food and Health Sciences (CAFHS) at Australia's Commonwealth Scientific and Industrial Research Organisation (CSIRO). Before joining CSIRO, Professor Cole was the Director of the US National Centre for Food Safety and Technology (NCFST), one of the US Federal Drug Administration (FDA) Centres for Excellence and Research Professor of Biology at Illinois Institute of Technology (IIT), Chicago, Illinois. With many years of experience in food policy and the development of international food safety standards, Professor Cole has frequently been called upon as an expert by organisations such the World Health Organization (WHO), the Food and Agriculture Organization (FAO) as well as the US House of Representatives. He has received numerous awards including election as a fellow of the International Academy of Food Science & Technology. Professor Cole currently chairs the International Commission on the Microbiological Specifications for Food and serves on the board of the Institute of Food Technology.

Associate Professor Stephen Corbett (term expires 30 June 2015)

Associate Professor Stephen Corbett [s. 116(1)(f)] has had more than 20 years of experience as a public and environmental health physician, with qualifications in public health and medicine. His interests include environmental health risk assessment and management, regulatory policy and practice, and chronic disease prevention. Associate Professor Corbett's experience includes holding senior executive positions in NSW Health-Public Health; being Conjoint Associate Professor at the School of Public Health, University of Sydney and Western Clinical School, Westmead Hospital; and being Associate Editor on the journal *Evolution, Medicine and Public Health*.

Professor Lynne Daniels (term expires 30 June 2017)

Professor Daniels [s. 116(1)(e)] is an academic dietitian with more than 35 years of experience. She is currently Head of the School of Exercise and Nutrition Sciences at Queensland University of Technology (QUT). From 2006–11 Professor Daniels held a research capacity building chair in the QUT Institute of Health and Biomedical Innovation. Professor Daniels spent the first 10 years of her career as a clinical paediatric dietitian and during this time completed a research MSc. In 1988 she was appointed to an academic post in the School of Medicine at Flinders University and in 1995 completed her PhD examining the selenium status of preterm infants. At Flinders her primary role was co-ordinator of the nutrition and dietetic education programs. Professor Daniels' research interests include feeding practices in early childhood and the prevention and treatment of childhood obesity. She currently leads the NHMRC-funded NOURISH project that is evaluating an early feeding intervention to prevent childhood obesity and the TRIM Kids project that will deliver PEACH™, a weight management program for moderately obese primary school aged children and their families across Queensland.

Ms Jenni Mack (term expires 30 June 2017)

Ms Jenni Mack [s. 116(1)(d)] has worked in consumer affairs since 1992 when she was Executive Director of the Australian Federation of Consumer Organisations. Her work has spanned food, chemicals, telecommunications, energy and financial services policy incorporating areas such as industry self-regulatory and co-regulatory practices, professional standards and codes of practice. Ms Mack has worked closely with regulators and government agencies on good regulatory science, community education, licensing, best practice enforcement and compliance schemes, and community and social research projects.

Mr Steve McCutcheon (Chief Executive Officer) (term expires 28 October 2015)

Mr McCutcheon [s. 116(1)(b)] holds a Bachelor of Economics degree and has undertaken further studies in public law and public policy. He was appointed CEO of FSANZ in October 2007. Before his appointment, Mr McCutcheon held a number of senior executive positions in the Commonwealth Department of Agriculture, Fisheries and Forestry. During that time, he led the team that developed the new food regulatory framework for Australia and New Zealand under the auspices of the Council of Australian Governments. Mr McCutcheon also led the Australian delegation to annual sessions of the Codex Alimentarius Commission.

Dr Andrew McKenzie QSO (term expires 30 June 2018)

Dr Andrew McKenzie [s. 116(1)(c)] is qualified as a veterinarian with post graduate qualifications in veterinary public health and has a background working for the New Zealand Ministry of Agriculture and Fisheries with a focus on the meat, seafood and other food industries. In 2002, Dr McKenzie set up the New Zealand Food Safety Authority and led it until his retirement in June 2010. He has extensive experience in domestic food safety policy and standards, as well as international food safety and trade standards at the bilateral and multilateral level. Dr McKenzie has a continuing interest in management and governance, as well as contemporary regulatory approaches to food safety/quality and trade, particularly around standard-setting.

Mr Tony Nowell CNZM (term expires 30 June 2017)

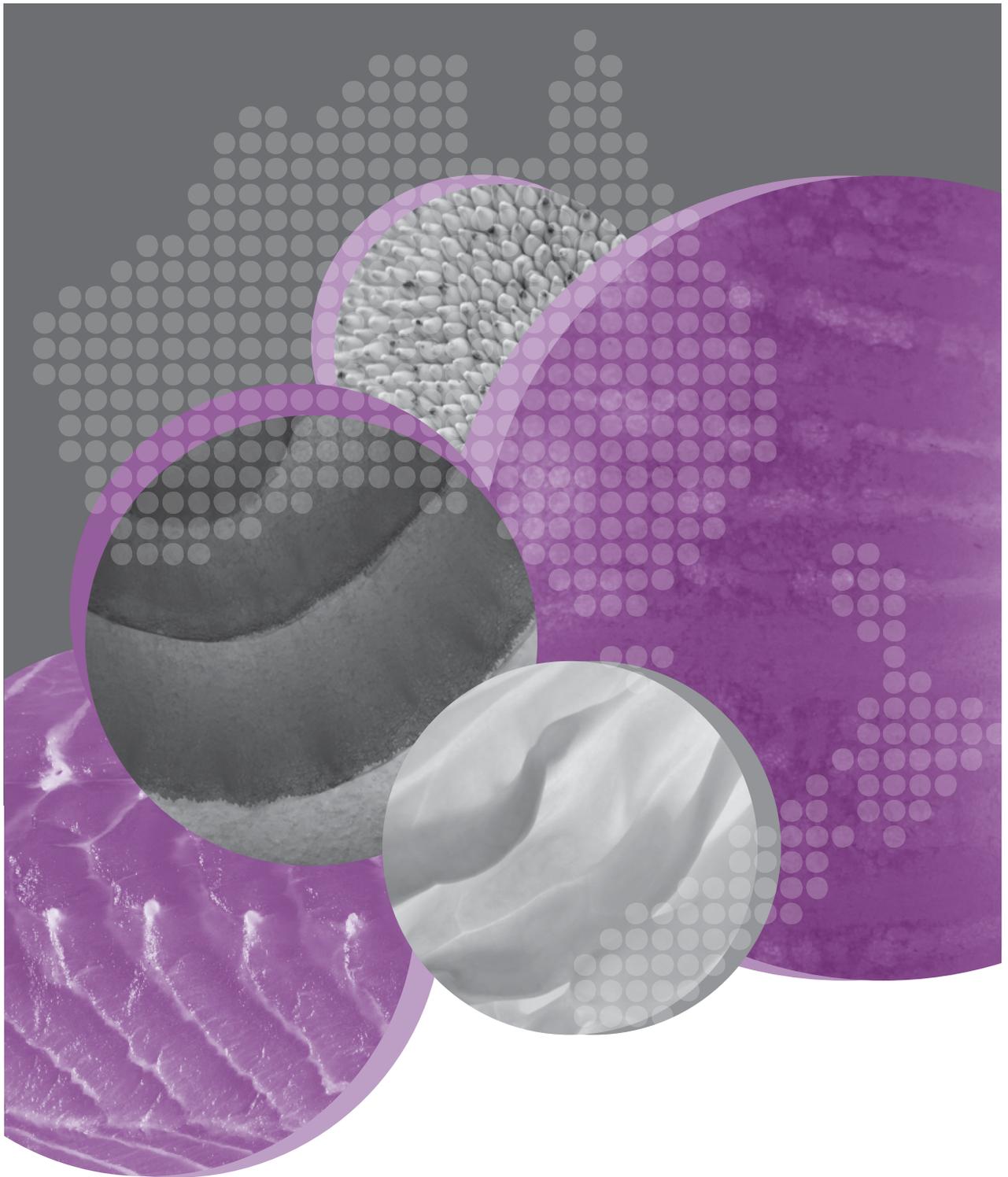
Mr Tony Nowell [s. 116(1)(c)] has had extensive senior executive experience across various industries (including food), both internationally and in New Zealand. This has included holding positions such as CEO of Zespri International; Managing Director of Griffin's Foods; Regional Vice President of Sara Lee Asia; Zone Manager for Sara Lee Indonesia, Philippines and Thailand; Managing Director of Sara Lee Indonesia; Managing Director of L'Oreal Indonesia; and Operations Manager of L'Oreal New Zealand. Mr Nowell's other roles and responsibilities have included being the former Chair of the New Zealand Packaging Accord Governing Board and the New Zealand Government Food and Beverage Taskforce; and include Chairmanship of the New Zealand Forest Research Institute and Wellington Drive Technologies, as well as directorships at New Zealand Food Innovation Auckland and the Export Advisory Board of Business New Zealand. Mr Nowell has represented New Zealand as a member of the APEC Business Advisory Council since 2007.

Dr Dave Roberts (term expires 30 June 2017)

Dr David Roberts [s. 116(1)(g)] is a food and nutrition consultant with extensive experience in health and science. He has expertise in public health, food science, food allergy, human nutrition, food safety, food industry, food processing/retail, government and regulation. Dr Roberts was the Deputy CEO and scientific and technical Director of the Australian Food and Grocery Council for five years until October 2007. Before that, he had held the Foundation Chair in Nutrition and Dietetics (established 1991) at the University of Newcastle for 10 years. Dr Roberts was at Sydney University for 12 years teaching and researching in nutritional biochemistry. He is a former Chair of the Federation of Australasian Nutrition Organisations, former President of the Nutrition Society of Australia (three years), former Chair of the NSW Branch of AIFST (one year), former Chair of the inaugural Complementary Medicines Evaluation Committee of the Therapeutic Goods Administration (four years) and former member of the editorial board of the British Nutrition Foundation (10 years+).

Mr Neil Walker JP (term expires 30 June 2016)

Mr Neil Walker [s. 116(1)(ca)] is a food scientist with 35 years of experience in the dairy industry in New Zealand. He is a fellow of both the Institute of Chemistry and the New Zealand Institute of Food Science and Technology (NZIFST); and was the Dairy Chair of the NZIFST. He has had experience as Chair, director, trustee and committee member in relation to public councils and authorities; private trusts; companies and organisations; and national, community, charitable and family entities.



CHAPTER 6

Other Information

Compliance Index

The checklist below summarises FSANZ's compliance with essential reporting requirements in this annual report.

Requirement	Yes/No	Comment	Page
CAC ACT 1997			
Timeframe for tabling in Parliament	Yes	Report tabled by 31 October 2014	iii
CAC ACT 1997, Schedule 1— reporting requirements			
Report of operations	Yes		2–67
Financial statements	Yes	Appendix 5	
Auditor-General's report	Yes	Appendix 5	
Financial statements certification signed by directors	Yes	Appendix 5	
Commonwealth authorities (Annual Reporting) orders 2011			
Approval by directors [Letter of transmittal]	Yes	Letter of transmittal	iii
Exemptions	Nil		
Standards of presentation and content			
Parliamentary standards of presentation (including printing standards)	Yes	Report is B5, perfect bound with a full colour cover and internals that do not exceed three colours	
Plain English and clear design	Yes	Report has been redesigned to aid navigability (e.g. improved compliance index) and improve coherence	
		Contents	iv
		Compliance index	150
		General index	154
Enabling legislation and responsible Minister			
The authority's enabling legislation, including a summary of its objectives and functions	Yes	FSANZ's operating environment Our roles and priorities Appendix 6	xvi xx

Requirement	Yes/No	Comment	Page
Ministerial responsibility	Yes	FSANZ's operating environment: Senator the Hon Fiona Nash, Assistant Minister for Health	xvi
Ministerial directions and other statutory requirements			
Directions issued by the responsible or other Minister	No		
Australian Government policies notified under the CAC Act before 1 July 2008 and still applicable	n/a		
General Policy Orders applicable under the CAC Act (s.48A)	n/a		
Directors			
Directors' details	Yes	Members of the FSANZ Board are directors of the agency Appendix 11	63
Board meeting attendance	Yes	FSANZ Board Appendix 11	63
Organisational structure			
Organisational structure of the authority (including subsidiaries)	Yes	Organisational chart	xix
		Organisational structure	56
Location of major activities and facilities	Yes	Organisation chart	xix
		Organisation structure	56
		FSANZ employment profile	50
Statement on governance			
Board committees and their main responsibilities	Yes	Finance Audit and Risk Management Committee	65
		Other advisory committees	66
Education and performance review processes for directors	Yes	Board development and review Appendix 11	64
Ethics and risk management policies	Yes	Finance Audit and Risk Management Committee	65

Requirement	Yes/No	Comment	Page
Related entity transactions			
Disclosure of decision-making process by the Board when approval is given to purchase of goods/services from another entity	n/a		
Disclosure of decision-making process by the Board when a director is also a director of an entity providing goods/services	n/a		
Disclosure of decision-making process by the Board when aggregate value of transactions exceeds \$10,000	n/a		
Key activities and changes affecting the authority			
Significant events under the <i>CAC Act</i> (s.15)	Nil		
Operational and financial results	Yes	Appendix 5—Financial statements	
Key changes to authority's state of affairs or principal activities	Nil		
Amendments to the authority's legislation and to any other legislation relevant to its operations	Nil		
Judicial decisions and reviews by outside bodies			
Judicial decisions and administrative tribunal decisions	Nil		
Reports about the authority by the Auditor-General, a Parliamentary committee, Commonwealth Ombudsman or Office of the Australian Information Commissioner	Yes	Compliance with the Public Interest Disclosures Act Report to Commonwealth Ombudsman	54
Subsidiaries			
Explanation on missing information on subsidiaries (if applicable)	n/a		

Requirement	Yes/No	Comment	Page
Indemnities			
Indemnity for officers, including premiums paid or agreed to be paid	Yes	Insurance	66
Disclosure requirements for Government Business Enterprises			
Index			
Index of annual report requirements	Yes	Compliance index	150
Other Statutory Requirements			
<i>Commonwealth Electoral Act 1918</i> (s.331A): advertising, market research organisations and advertising campaigns	n/a		
<i>Environmental Protection and Biodiversity Conservation Act 1999</i> (s.516A): ecologically sustainable development	Yes	Sustainable development	49
<i>Occupational Health and Safety Act 1991</i> (s.74): health and safety matters	Yes	Employment environment	53
<i>Work Health and Safety Act 2011</i> (Schedule 2, Part 4): health and safety matters	Yes	Employment environment	53

Index

3-MCPD esters, 67

A

acronyms and abbreviations, viii–ix
 acrylamide levels, 30
 administration documents held, 133–134
 Administrative Appeals Tribunal determinations, 72–73, 79
 Advisory Committee on Novel Foods, 88
 advisory committees and groups, 37–38, 87–98
 ageing workforce, 52
 agreements for food standards, 133
 agricultural chemical residues, 23
 Allergen Collaboration, 38–39, 88–89
 allergens, 12, 14, 32–33
 aluminium residues, 30
 anticipation (key enabler), 67
 APEC Food Safety Cooperation Forum, 28
 APEC Food Safety Incident Network, 28, 31
 Application Handbook, xvii, 4, 81
 applications and proposals to amend Food Standards Code, 4
 assessment processes, 81–86
 FSANZ Act requirements, 72–80
 gazetted 1 July 2013 to 30 June 2014, 70–71
 apricot kernels, 14, 42
 Asia-Pacific region, 28, 31
 assessment processes for applications and proposals to amend Food Standards Code, 81–86
 Auditor-General's report, 100–101
 AUSNUT 2011–13 database, 45, 46
 Australia and New Zealand Ministerial Forum on Food Regulation, 3, 10–11, 21, 60, 85–86
 Australia New Zealand Food Standards Code, xvii, 3
 Code Interpretation Service, 18
 gazetted amendments, 70–71
 reform of, xiv, 16

Australian BSE Food Safety Assessment Committee, 89
 Australian Competition and Consumer Commission, 32
 Australian Government Department of Health outcome, xx
 Australian Health Survey 2011–13, 46
 Australian Nutrient Databank, 133
 Australian Pesticides and Veterinary Medicines Authority gazettals, 71
 Australian Total Diet Study, 27, 29–30
 awards, staff, 55–56

B

Barton, Emeritus Professor Mary, 144
 beef and beef product imports, 15–16
 Bentley, Lyn, 145
 Berven, Dr Leise, 56
 Bi-national Food Safety Network, 31
 Board
 Board Charter, 64
 development and review, 64–65
 directors' insurance, 66
 ethical standards, 64
 experience, 143–144
 Finance, Audit and Risk Management Committee, 65–66
 members' meetings attendance, 142–143
 membership, 63–64, 144–148
 performance, 65
 Remuneration and Senior Staff Committee, 66
 bovine spongiform encephalopathy (BSE), 15–16, 59
 Brent, Dr Paul, xiii, 57
 briefing note requests, 62
 briefing papers held, 133
 BSE food safety assessments, 15–16, 59
 business planning, 66

C

campylobacter, 22
 change management, xii, 47
 chemical residues, 23
 Chief Executive Officer's review, xii–xiv
Clostridium botulinum, 31
 the Code *see* Australia New Zealand Food Standards Code
 Code Interpretation Service, 18
 Codex Alimentarius Commission, 26–27
 Cole, Professor Martin, 145
 Comcare claims, 53
 committees and groups, 37–38, 87–98
 communication, 58–59
Competition and Consumer Act 2010, 32
 compliance index, 150–153
 conferences attended, 137–141
 Conlan, Dr Jamie, 56
 consultants, 66, 135–136
 Consumer and Public Health Dialogue, 38, 89
 consumer information
 food labelling, 39–40
 highlights 2013–14, 36
 information asymmetry, 36–37
 provision by FSANZ, 40–42
 stakeholder engagement, 37–39
 strategic imperative, 36
 contact information, ii, xi
 contaminants in oils, 67
 contractors, 66, 135–136
 Coordinated Food Survey Plan, 29
 Corbett, Associate Professor Stephen, 145
 corporate overview, xv
 corporate planning, xvii
 Cost of Illness Model, 22
 cost recovery arrangements, 66
 Crerar, Dr Scott, 56
 cyanogenic glycosides, 14, 42

D

Dalefield, Dr Rosalind, 56
 Daniels, Professor Lynne, 146
 Data Management Strategy, 46

databases, 45–46, 133
 deliverables, xxi
 DIAMOND database, 45, 133
 dietary exposure assessments, 23
 dietary fibre, 17
 directors *see under* Board
 directors' insurance, 66
 documents held, 133–134

E

Electronic Document Management System, 48
 employment profile, 50–52
 see also under staff
 Enterprise Agreement, 53
Escherichia coli, 22, 34
 evidence base, 21, 23–28
 evidence-retrieval, 45
 Executive team, 56, 57–58
 external FSANZ committee members, 87–98

F

Facebook, 41
 FAO (Food and Agriculture Organization of the United Nations), 27
 Fellows program 2013–14, 24–25
 Fields, Dr Barry, 55
 files held, 133
 Finance, Audit and Risk Management Committee, 65–66
 finance documents held, 134
 financial performance, summary, xviii
 financial statements, 99–126
 Fisher, Melanie, xiii, 57
 food additives, 11
 Food Allergy and Intolerance Scientific Advisory Committee, 90
 Food and Agriculture Organization of the United Nations (FAO), 27
 food composition data, 46
 food hazards, 29–31
 food-health relationships, 39, 45
 food incidents, 31
Food Industry Recall Protocol, 34, 41–42

food labelling, 12, 39–40

food packaging, 67

food recalls, xviii, 32–34, 133

Food Regulation Standing Committee, 60

food safety, 14–16

- in Asia-Pacific region, 28, 31
- international networks, 27–28
- meat and meat products, xiv, 13
- see also* regulating and managing food risks

Food Safety Regulatory Economics Working Group, 28

food standards and practices

- food regulatory activity, 4–11
- highlights 2013–14, 2
- improving outcomes, 16–18
- standards development, 11–16
- strategic imperative, 2
- see also* Australia New Zealand Food Standards Code

Food Standards Australia New Zealand Act 1991, 60, 127

Food Standards News, 41

Food Surveillance Network, 29, 90–91

Food Surveillance News, 41

foodborne diseases, costings, 22

foodborne illness, 23

- OzFoodNet, 26

Forum on Food Regulation, 3, 10–11, 21, 60, 85–86

fraud control, 66

freedom of information, xi, 59, 134

FSANZ Act requirements, 72–80

FSANZ Fellows 2013–14, 24–25

FSANZ Innovation Awards, 48

FSANZ Science Strategy 2010–15, 45–46

functions of FSANZ, 127–128

G

gazetted amendments to Food Standards Code, 70–71

genetically modified (GM) foods, 11

glycidyl esters, 67

governance and process, xvii, 60–66

- see also under* Board

guide to the report, x

H

Harvest database, 45

health claims, 39, 45

Health Claims Scientific Advisory Group, 39, 91

health risks *see* regulating and managing food risks

Health, Safety and Environment Working Group, 67

Healy, Dr Marion, 57

hemp, 12

high priority projects, 21

honey, 15

horticultural products, 13

House of Representatives Standing Committee on Agriculture and Industry inquiry, 63

I

ICT (information and communication technology), 47–48

Implementation Subcommittee for Food Regulation, 17, 29, 60

imported food, 18, 31

- see also* beef and beef product imports

Industry Advisory Group on Food Packaging, 91–92

industry protocol for food recalls, 34, 41–42

infant foods, 12

infant formula products, 13–14

information and communication technology (ICT), 47–48

information asymmetry, 36–37

Information Publication Scheme, 58

information transparency, 58–59

innovation, 48

insurance, directors, 66

International Food Chemical Safety Liaison Group, 27

International Microbial Food Safety Liaison Group, 27–28

international networks, 26–28
 forums attended, 137–138
 International Social Sciences Liaison Group, 28

J

Jensen, Treza, 56
 Jin, Dr Hong, 56
 judicial decisions, 72–73, 79
 Jurisdictional Forum, 38, 92–93

K

key enablers
 anticipation, 67
 communication, 58–59
 governance and process, 60–66
 highlights 2013–14, 44
 organisational capability, 47–58
 people, 47
 science, 45–46
 key information, xvi
 key performance indicators, xxii

L

Labelling Logic: Review of Food Labelling Law and Policy (2011), 39–40
 labelling standards, 12, 39–40
 Legislative and Governance Forum on Food Regulation, 60
 see also Australia and New Zealand
 Ministerial Forum on Food Regulation
 legislative responsibilities, xvi
 letter of transmittal, iii
 liaison, 3
 listeria, xiv, 15, 22, 34f, 41
 Listeria Technical Working Group, 93–94
 low THC hemp, 12
 lupin allergies, 14

M

Mack, Jenni, 146
 mailing lists, 134
 mandatory reporting of food-related incidents, 32
 maps and plans held, 134

maximum residue levels, 17
 May, Peter, 58
 McCutcheon, Steve, xii–xiv, 57, 64, 146
 McKenzie, Dr Andrew, 147
 meat and meat products, xiv, 13
 see also beef and beef product imports
 Meat and Meat Products Standard Development Committee, 94–95
 Meat Minor Species and Wild Game Working Group, 95–96
 media releases, 134
 meetings attended, 137–141
 microbial contamination, 32–34
 microbial food safety, 27–28
 ministerial correspondence, 61–62
 ministerial policy guidelines, 10
 ministerial submissions, 62
 monitoring activities, 29
Monitoring of Emerging Issues newsletter, 41

N

nanotechnology, 67
 Nash, Hon. Fiona, xvi
 National Aboriginal and Torres Strait Islander Nutrition and Physical Activity Survey, 46
 National Food Incident Response Protocol, xviii, 31
 National Nutrition and Physical Activity Survey, 46
 New Zealand 2008–09 Adult Nutrition Survey, 45
 New Zealand Government inquiry into whey protein, 63
 New Zealand Ministry for Primary Industries, 61
 novel foods, 11
 Nowell, Tony, 147
 nutrition and health claims standard, 17
 Nutrition Panel Calculator, 40
 nutritive substances, 11

O

Office of Best Practice Regulation, 3, 22
 oil contaminants, 67
 operating environment, xvi–xviii

organisational reform, 47
 organisational structure, xiii, xix, 56–57
 Outcome 1—Population Health, xx
 outcomes, xvii, xx
 OzFoodNet, 26

P

parliamentary inquiries, 63
 Partnership Training Institute Network, 28
 pathogen outbreaks, costings, 22
 Perceptible Information Principle, 40
 performance, xxi–xxii
 performance payments, 57
 powers of FSANZ, 128–129
 pregnancy, 41
 primary production and processing standards,
 xiv, 13
 priorities and performance, xx–xxii
 processing aids, 11
 Program 1.1, xx
 public health, 13–14
 Public Register, 134
 Public Sector Innovation Network, 48
 publications, 41, 130–132
 pyrrolizidine alkaloids, 24

Q

Question Time briefings, 63

R

raw milk products, 3, 13
 Raw Milk Products Standard Development
 Committee, 96
 regional collaboration *see* international
 networks
 regulating and managing food risks
 assessment and management, 56
 capacity building, 45
 evidence base, 21, 23–28
 food hazards, 29–31
 food incidents, 31
 food recalls, xviii, 32–34, 133

high priority projects, 21
 highlights 2013–14, 20
 regulatory approach, 22
 risk analysis process, xviii
 ‘risk category’ foods, 18
 strategic imperative, 20
 regulatory partners, 60
 Regulatory Science Network, 25
 Remuneration and Senior Staff Committee, 66
 reports held, 133
 representation, 137–141
 Retailers and Manufacturers Liaison
 Committee, 38, 96–98
 review and research documents, 134
 review processes, 10
 rewards and recognition, staff, 55–56
 risk
 corporate assessment and management,
 65–66
see also regulating and managing food risks
 Roberts, Dr David, 147
 role of FSANZ, 60–61

S

salmonella, 22, 34f
 Science Strategy Implementation Plan 2013, 45
 scientific articles, 132
 scientific matters, 67
 Senate Estimates, 63
 Senate Rural and Regional Affairs and
 Transport References Committee inquiries, 63
 senior executive remuneration, 122–123
 senior management, 56, 57–58
 Smith, Philippa, 144
 social media, 41
 Social Sciences and Economics Advisory
 Group, 28, 98
 speaking engagements, 138–141
 staff
 employment profile, 50–52
 Enterprise Agreement, 53
 performance payments, 57
 rewards and recognition, 55–56

- training, 49
- work health and safety, 53
- workplace bullying and harassment, 54
- workplace diversity and disability, 51, 54
- workplace wellness, 54
- Staff Forum, 48–49
- stakeholder engagement, 37–39
- Stakeholder Engagement Strategy, 37
- Standard 1.2.7—Nutrition, Health and Related Claims, 17
- Standard 1.6.1—Microbiological Limits for Foods, 15
- standards development, 11–16
- Standards Development Work Plan, 4–10
- Stockwell, Dean, 55, 58
- strategic imperatives, 60
- Strategic Internal Audit Plan, 65
- structure and processes, xvii–xviii
- student project program, 25
- submissions held, 133
- surveillance activities, 29
- surveys, 29–31
 - stakeholder engagement, 37
- sustainable development, 49

T

- tenders, 66
- training, 49
- trans fatty acids, 31
- transparency of information, 58–59
- treaty between Australia and New Zealand, 61
- tutin, 15
- Tutin Steering Committee, 98
- Twitter, 41

U

- university projects, 25

V

- veterinary chemical residues, 23
- voluntary redundancies, 47, 50

W

- Walker, Neil, 148
- Webb, Dr Trevor, 55
- website, 41
- work health and safety, 53
- work plan, 4–10
- workforce experience, 51
- workplace bullying and harassment, 54
- Workplace Consultative Committee, 49
- workplace diversity and disability, 51, 54
- workplace wellness, 54
- World Health Organization Collaborating Centre for Food Contamination Monitoring, 27

