



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

2015–16  
**ANNUAL REPORT**



2015–16  
ANNUAL REPORT

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## Letter of transmittal

The Hon Dr David Gillespie MP  
Assistant Minister for Rural Health  
Parliament House  
Canberra ACT 2600

### **Annual Report of Food Standards Australia New Zealand for the year ended 30 June 2016**

I am pleased to present to you the Annual Report of Food Standards Australia New Zealand for the year ended 30 June 2016.

This report fulfils the reporting requirements of the *Public Governance, Performance and Accountability Act 2013* (Cth) and the *Acts Interpretation Act 1901* (Cth).

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



**Professor Lynne Daniels**  
Food Standards Australia New Zealand  
16 September 2016

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## Guide to the report

This report has been prepared following the requirements of the *Public Governance, Performance and Accountability Act 2013* and Section 152 of the *Food Standards Australia New Zealand Act 1991* for the 2015–16 financial year.

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 2015–16 under the three components of our purpose and five 'key enablers' from our Corporate Plan.

**Develop food regulatory measures (standards) or contribute to other control measures using the risk analysis process** describes standards developed or varied and initiatives taken to improve standards development outcomes.

**Coordinate national response, conduct surveillance and monitoring** documents FSANZ's processes for monitoring food hazards and manage failures of food safety.

**Collect and provide food related information and provide food related advice** reports on the agency's work to support broader government priorities in providing consumers with the information necessary to make informed purchasing decisions and to improve the evidence base for making standards.

FSANZ also reports on the key enablers: **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 Communication and Stakeholder Engagement on +61 2 6271 2147 or [communications@foodstandards.gov.au](mailto:communications@foodstandards.gov.au). For information on the FSANZ Annual Report 2015–16, please contact the Managing Editor, Murray Lembit, on +61 2 6271 2679 or [murray.lembit@foodstandards.gov.au](mailto:murray.lembit@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](http://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 Freedom of Information Coordinator at [FOI@foodstandards.gov.au](mailto:FOI@foodstandards.gov.au) or on +61 2 6271 2222.

## Chief Executive Officer's review



This is the first annual report against the objectives and performance measures of the first corporate plan developed under the *Public Governance, Performance and*

*Accountability Act 2013*. The 2015–16 Corporate Plan has provided an opportunity to set out more clearly the purpose and objectives of FSANZ as laid out in our enabling legislation.

The community has a high expectation of FSANZ. That expectation creates a conundrum, as FSANZ is a world-leading provider of evidence-based advice about food composition and food safety, but is invested with no regulatory powers or enforcement functions. FSANZ has an important, yet circumscribed, role in supporting the operation of a complex inter-jurisdictional food regulatory system, that engages many distinct jurisdictions. It has the objectives of building consumer confidence in the quality and safety of food; regulating effectively, efficiently and transparently; providing adequate information about food for consumers to make informed choices; and achieving consistency in Australia and New Zealand, as well as internationally.

FSANZ's purpose is to support food regulation in Australia and New Zealand. We do this by developing food regulatory measures, providing evidence-based advice, coordinating regulatory responses, and providing information about food standards. We work with other agencies to provide a coordinated regulatory and information environment.

FSANZ responds to the demands of the Australian and New Zealand communities by building our reputation as a trusted, expert source of advice and information, and exerting a greater influence in the development of food regulation policy.

### Regulatory and non-regulatory highlights

Progress on regulatory-related projects is discussed elsewhere in this report, so I will highlight the more complex and time consuming of the year's activities. Each of these projects brought to completion a considerable body of work.

The revised Australia New Zealand Food Standards Code commenced on 1 March 2016. The review, completed in 2014–15, removed legal ambiguities and uncertainties which had hindered the adoption of Code provisions by Australian states and territories into their food acts. The introduction of the revised Code was quite seamless.

The full commencement of the nutrition content, health and related claims standard in January 2016 was another great milestone. This, too, came into force relatively smoothly. FSANZ will continue to assess a number of European Union health claims, before we can rule a line under this project.

FSANZ was asked to make a variation to the Food Standards Code to remove the country-of-origin labelling standard, to be replaced by a new standard under Consumer Law. This work was done expeditiously and completed in June 2016.

The final country food safety assessment for Bovine Spongiform Encephalopathy (BSE) was completed in June 2016. This completes the program of food safety assessments to determine the BSE risk status of countries that seek to export beef products to Australia. FSANZ will, of course, continue to review the BSE categorisation accorded to each country on an annual basis to ensure they remain appropriate.

Finally, three longstanding projects — cyanogenic glycosides in raw apricot kernels, allergen exemption labelling, and benzoates and sulphites in food — were completed. Each of these projects had its own unique scientific challenges requiring comprehensive consultation with affected stakeholders before a final determination was made by FSANZ.

### National coordination

FSANZ coordinated 98 food recalls, well above the long-term annual average of around 60. It also coordinated the response under the National Food Incident Response

Protocol concerning *Salmonella* in mung bean sprouts. During the year, FSANZ provided significant leadership around training and awareness for government agency food incident responses, including a simulation exercise. In conjunction with the Department of Agriculture and Water Resources and Department of health, we established a new Food Incident Forum, which includes industry members, to strengthen response capability.

FSANZ continued to lead the national coordination of surveillance and monitoring of the food supply. Specific projects completed included the second stage of the 24<sup>th</sup> Australian Total Diet Study, analytical surveys for scheduled pharmaceuticals in foods intended for weight loss, and post-mandatory fortification levels of folic acid, iodine and thiamine in certain Australians.

### Information and advice

FSANZ completed two of the three remaining projects assigned to it in the whole-of-government response to the final report of the Food Labelling Review — Labelling Logic.

Data collection and management continued to be a major focus of the organisation during the year. Good progress was made on Harvest Phase 4, with this food composition project on track for its scheduled completion at the end of 2016. The most recent consumption data for the Australian population, the 2011–12 National Nutrition and Physical Activity Survey data, was fully integrated into Harvest and is now being incorporated into FSANZ's usual business of dietary exposure assessments.

FSANZ also completed a major contract with the Australian Bureau of Statistics (ABS) to determine the amount of added sugars consumed by Australians.

## Organisational structure

A significant event in the life of FSANZ was the conclusion of the term of appointment of Ms Philippa Smith, AM, as Chair of the FSANZ Board on 30 June 2016. Ms Smith's strategic leadership and rapport with stakeholders over eight years has left FSANZ in a strong position for the next Board Chair to inherit.

Also at the Board level, we said farewell to Mr Neil Walker, JP, one of our three New Zealand-appointed members, at the end of June 2016. Sadly, we also saw the sudden passing of Dr Dave Roberts, a Board member since 2009. Dr Roberts' loss was a huge blow to the Board and deeply felt across the organisation.

Dr Marion Healy, Deputy Chief Executive Officer (CEO) and Chief Scientist, moved from FSANZ to the Department of Agriculture and Water Resources in February 2016. Dr Healy's commitment to scientific excellence and her broader contribution to FSANZ's executive leadership team were the defining characteristics of her second period of employment at FSANZ.

Mr Glen Neal was appointed to the position of General Manager Food Standards, based in our Wellington office, in August 2015. Dr Scott Crerar and Dr Trevor Webb commenced in fixed-term general manager roles in July 2015 and February 2016 respectively.

## Concluding remarks

In the 2014–15 Annual Report, I advised that I would not be seeking reappointment as CEO of FSANZ and was intending to finish in October 2015, after two four-year terms. I was subsequently persuaded to remain with the organisation for a further period of time to allow the CEO recruitment process to run its full course, and to facilitate the transition to a new FSANZ Board Chair. With those processes well in train, I therefore expect this to be my final annual report.

I would like to acknowledge the wonderful support and efforts of many people who, collectively, make FSANZ the effective agency it is today. Many of these people are in other government agencies, industry and other non-government organisations, academia and the community at large. Others are closer to home, within my staff and on the FSANZ Board.

Thank you to everyone who has made my tenure as CEO of FSANZ professionally rewarding and personally such a pleasure. I commend this Annual Report as a true record of FSANZ's activities and outcomes for 2015–16.



**Steve McCutcheon**  
Chief Executive Officer

# HIGHLIGHTS

Gazetted (published) 13 applications and 10 proposals to amend the Australia New Zealand Food Standards Code.

A revised Australia New Zealand Food Standards Code took effect on 1 March 2016.

Attracted almost 10,000 unique visitors per month to the Nutrition Panel Calculator on the FSANZ website — an interactive tool for preparing nutrition panel information.

Coordinated 98 food recalls — mainly due to undeclared allergens.

Coordinated a toxicological study of pyrrolizidine alkaloids — naturally occurring toxins that appear in a number of Australian and New Zealand plants and can find their way into honey.

Eight assessments made under the Food Medicine Interface Protocol — with the majority of products being assessed as therapeutic.

The food safety assessment for Bovine Spongiform Encephalopathy (BSE) for the two final countries (Sweden and Japan) was completed.

**Reappointed six eminent scientists as FSANZ Fellows** — a source of independent and expert advice for many of FSANZ's projects.

**Continued to lead Australian delegations** to, or participate in the work of, a number of important committees of the Codex Alimentarius Commission.

**Completed the second phase of the 24<sup>th</sup> Australian Total Diet Study** — an analysis of 94 Australian foods and beverages (results published mid 2015).

**Continued to co-chair (on behalf of Australia) the APEC Food Safety Cooperation Forum with the People's Republic of China** (General Administration of Quality Supervision, Inspection and Quarantine).



**Concluded the negotiations** on our new Enterprise Agreement in April 2016.

**Completed and published two comprehensive databases** to allow the ABS to determine the amount of added sugars and Australian Dietary Guideline food groups Australians consume.

**Completed enhancements to our dietary modelling database and modelling platform, Harvest,** with incorporation of new functionality and the most recent Australian nutrition survey data.

**Conducted surveys of domestic and imported shelf-stable peach, pear and apricot** (in cans, tubs or snack packs) for concentrations of arsenic, lead and tin; trans fatty acids in Australian food; and the impact of mandatory fortification with folic acid and iodine on the nutrient content of bread.

## FSANZ's operating environment

### Key information

Establishment	<ul style="list-style-type: none"> <li>• National Food Authority (Australia only) 1991</li> <li>• Australia New Zealand Food Authority 1996</li> <li>• Food Standards Australia New Zealand 2002</li> </ul>
Government oversight	The Hon Dr David Gillespie MP Assistant Minister for Rural Health; Chair, Australia and New Zealand Ministerial Forum on Food Regulation (Ministerial Forum)
Chair, FSANZ Board	Ms Philippa Smith AM (term expired 30 June 2016)
Chief Executive Officer	Mr Steve McCutcheon
FSANZ staff (30 June 2016)	114 employees (ongoing and non-ongoing), located in Canberra and Wellington offices
Funding 2015–16 (Portfolio Budget Statement)	Australian Government appropriation — \$17.26m Other — \$2.17m
Food regulatory system	<ul style="list-style-type: none"> <li>• policy development (Forum on Food Regulation)</li> <li>• standards development (FSANZ)</li> <li>• enforcement (states, territories, New Zealand Ministry for Primary Industries, Department of Agriculture and Water Resources, local government)</li> </ul>

### 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"> <li>• protection of public health and safety</li> <li>• provision of adequate information to consumers</li> <li>• prevention of misleading or deceptive conduct</li> </ul>
Section 18 objectives ('have regard to' objectives applied to FSANZ's regulatory measures function)	<ul style="list-style-type: none"> <li>• need for [food] standards to be based on risk analysis using the best available scientific evidence</li> <li>• promotion of consistency between domestic and international food standards</li> <li>• desirability of an efficient and internationally competitive food industry</li> <li>• promotion of fair trading in food</li> </ul>
Treaty between Australia and New Zealand	Agreement between the Government of Australia and the Government of New Zealand concerning a joint food standards system

## Structure and processes

Organisational structure	See organisation chart on page XVIII
Governance	<ul style="list-style-type: none"> <li>• 12-person Board (three members nominated by the New Zealand Government) (Appendix 11)</li> <li>• Operates under the FSANZ Act and the <i>Public Governance and Performance Act 2013</i></li> <li>• Finance, Audit and Risk Management Committee reports to the Board on financial, accountability, internal audit and compliance systems</li> </ul>
Corporate planning	<ul style="list-style-type: none"> <li>• Corporate Plan 2015–18</li> <li>• Business Plan 2015–16</li> <li>• Portfolio Budget Statement (Health portfolio)</li> </ul>
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
Purpose	<ul style="list-style-type: none"> <li>• Develop food regulatory measures (standards) or contribute to other control measures using the risk analysis process</li> <li>• Coordinate national response, conduct surveillance and monitoring</li> <li>• Collect and provide food related information and provide food related advice</li> </ul>
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 Food Standards Code, usually to protect public safety or assist in addressing issues of long-term public health importance. The latter are normally requested by the Australia and New Zealand Ministerial Forum on Food Regulation

### Structure and processes *continued*

Application Handbook	Contains details of information required by FSANZ for assessing applications to amend the Food Standards Code
Assessment of applications and proposals to amend the Food Standards Code	<ul style="list-style-type: none"> <li>• General procedure (nine months to complete assessment) — one round of public consultation</li> <li>• Minor procedure (three months to complete assessment) — limited consultation with government agencies and any affected parties</li> <li>• Major procedure (12 months to complete assessment) — two or more rounds of public consultation</li> <li>• High level health claims procedure (nine months to complete assessment) — one round of public consultation, if applicant does not elect for confidential treatment</li> </ul>
FSANZ risk analysis process	<ul style="list-style-type: none"> <li>• Risk assessment — determining the likelihood and severity of hazards</li> <li>• Risk management — weighing and selecting management options of greatest net benefit to the community in a consultative and decision-making process</li> <li>• Risk communication — ensuring stakeholders are aware of, and understand, the risk being addressed and the control measures</li> </ul>
Food recall process	FSANZ coordinates a national food recall system for Australia, in consultation 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 2015–16

Financial outcome	Operating revenue \$20.27m Operating expenses \$20.27m
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## Organisational structure



## Annual performance statements

This and the following three chapters present the annual performance statements as required under s39(1)(a) of the *Public Governance and Performance Act 2013* for the 2015–16 financial year.

### 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.

Through Program 1.1, the Australian Government aims to:

- ensure effective, evidence-based food standards
- coordinate food regulation to protect public health and safety
- provide food related information.

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

## Performance

### Deliverables

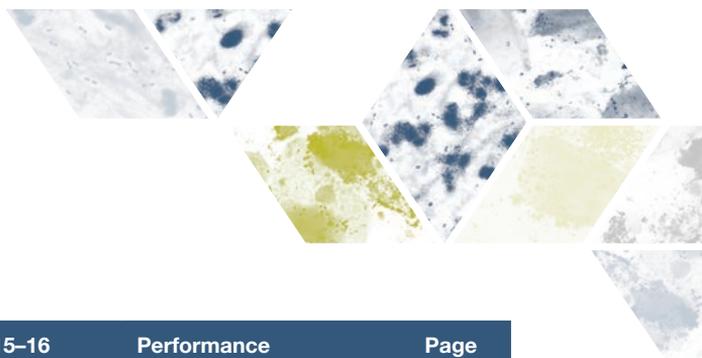
In 2015–16, FSANZ achieved the following performance against the qualitative and quantitative deliverables associated with Program 1.1:

Qualitative deliverables	2015–16 reference point or target	Performance	Page
Food regulatory measures are considered in a timely manner	Applications are assessed within 12 months or less as required by the FSANZ Act	91% (10/11) of applications assessed within statutory timelines	5
Manage the operation of the Bi-National Food Safety Network and coordinate major food incidents under the National Food Incident Response Protocol	Deliver an efficient and effective incident management process through the Bi-National Food Safety Network and, as appropriate, the National Food Incident Response Protocol	15 incidents were managed and completed under the Bi-National Food Safety Network and one under the National Food Incident Response Protocol	28
Participate in the implementation of the whole-of-government response to the Labelling Logic report	Provide technical evaluation and advice to support the whole-of-government response	FSANZ provided technical evaluation and advice on seven of the Labelling Logic recommendations	46
Quantitative indicators	Target for 2015–16	Performance	Page
Consumer and Public Health Dialogue meetings	Two	Two	93

### Key performance indicators

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

Qualitative indicators	2015–16 reference point or target	Performance	Page
Food standards are developed with regard to food regulation policy	The Australia and New Zealand Ministerial Forum on Food Regulation does not seek review of standards approved by FSANZ	One review was sought (A1090)	15
Food recalls are effectively coordinated through information sharing and the use of the Food Industry Recall Protocol and Government Food Protocol	FSANZ's coordination role is effectively demonstrated in the annual report on recall activities (including evaluation outcomes) to states and territories, through the Implementation Subcommittee for Food Regulation	98 recalls were coordinated effectively	29



Quantitative indicators	Target for 2015–16	Performance	Page
Industry satisfaction with FSANZ's recall coordination role	>95%	Achieved, based on formal industry feedback	29
Number of food recalls coordinated through the National Food Recall Protocol	~50	98	29
Stakeholder engagement, measured by number of:			
<ul style="list-style-type: none"> <li>stakeholders receiving information via website publications and social media</li> </ul>	52,000	163,332	62
<ul style="list-style-type: none"> <li>unique visitors to FSANZ website</li> </ul>	850,000	1,140,785	62



**01** DEVELOP  
FOOD REGULATORY  
MEASURES (STANDARDS)  
OR CONTRIBUTE TO OTHER CONTROL  
MEASURES USING THE RISK ANALYSIS PROCESS

# 01 DEVELOP FOOD REGULATORY MEASURES (STANDARDS)

## OR CONTRIBUTE TO OTHER CONTROL MEASURES USING THE RISK ANALYSIS PROCESS

### Introduction

#### Summary of food regulatory activity

#### Standards development

#### Public health and safety

#### Improving our risk management outcomes

## Introduction

FSANZ uses risk analysis to develop food regulatory measures (standards or codes of practice). FSANZ also apply risk analysis to other work, for example, when we respond to requests for advice from other agencies in the food regulation system including the assessment of risks for imported foods.

Risk analysis is an internationally recognised process used to assess risks to human health from food-related hazards. It has three parts — risk management, risk assessment and risk communication.

In recent years, FSANZ has taken action to ensure our risk management decisions continue to be based on the best available evidence and are supported by a high level of consultation and transparency. Our risk management decisions are based on an awareness of contemporary public health issues, emerging technologies used in the wider food industry, and current and emerging community concerns.

FSANZ will reinforce and build on the work that has been done to strengthen our risk analysis capacity and leverage this work through collaborative partnerships with international counterparts.

FSANZ will also explore the options available to undertake a greater role in promoting the use of scientific evidence and good practice in a deregulatory and globalised environment. Surveillance and monitoring will be important elements of our approach to ensuring that regulation is outcome-focussed. Enhanced traceability systems and the proactive collection and analysis of market intelligence will increase our capacity to respond to new or emerging risks. Keeping local data is also important in the making, application and evaluation of internationally recognised standards.

Our activities and work plans are identified in our supporting business plans, the Science Strategy, and Communication and Stakeholder Engagement Strategy.

## Summary of food regulatory activity

### Applications and proposals gazetted

Detailed information on applications and proposals processed in 2015–2016 is contained in Appendix 2. Information on FSANZ's process for assessing applications and proposals can be found on the FSANZ website in the FSANZ Application Handbook at <http://www.foodstandards.gov.au/code/changes/applying/pages/>.

FSANZ has an open and transparent assessment process and therefore has a pro-disclosure approach to the publication of material on the web related to applications and proposals. This means that all applications to change the Australia New Zealand Food Standards Code (dependent on copyright), as well as submissions on applications and proposals, are published on our website free of charge. FSANZ does not provide any material that is confidential commercial information or where the Agency has been asked to keep certain information confidential, such as personal information.

The executive summary from an application is published when FSANZ publicly notifies its 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 prior to release, it will be provided.

Supporting information such as raw studies or references may be available to the public on request. Submissions are published on the website as soon as possible after the end of the public comment period.

### FSANZ Application Handbook

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

FSANZ has compiled these mandatory requirements within Part 3 of the FSANZ Application Handbook (Handbook). Parts 1 and 2 of the Handbook are for information only. Part 1 provides an overview of the food standards system. Part 2 provides general information to assist on application procedures. It includes information on fees, assessment and food standard-setting processes.

An ongoing internal working group manages amendments to the Handbook under the oversight of the Standards Management Officer. Amendments to the Handbook, including taking account of the revision to Chapters 1 and 2 of the Food Standards Code, took effect on 1 March 2016.

## Notification Circulars

FSANZ Notification Circulars include notices that are required to be given to the public, submitters and appropriate government agencies under the FSANZ Act.

Stakeholders, including applicants, submitters or those who have indicated an interest in a particular application or proposals mentioned in a circular, are advised of its publication. Circulars may also mention other matters of interest to FSANZ's stakeholders including cost recovery information or decisions relating to BSE country categories.

In addition, FSANZ maintains a subscription list of over 5300 stakeholders who have registered to receive alerts when a circular is published. Circulars are published on the FSANZ website. Any applicant, submitter or those who have indicated an interest in a particular application or proposal mentioned in a circular without an email address are sent hard copies of the specific circular.

**Table 1: Notification Circulars published**

2012–13	2013–14	2014–15	2015–16
24	27	28	36

## Standards Development Work Plan

FSANZ is required to develop and publish a three-year plan for applications and proposals on which it intends to develop standards or variations to standards, no later than 30 June each year. In developing the plan, FSANZ must consult interested persons and review and update the plan at least every three months.

The FSANZ Executive formally reviews the Work Plan every month. New unpaid applications and proposals do not appear on the Work Plan until the Executive considers their priority and approves timeframes and resources for the assessments to proceed. However, the Work Plan is not a static document, and the Standards Management Officer, who has responsibility for managing the Work Plan, updates it much more frequently — often on a daily basis. The version found on FSANZ's website is updated each time a Notification Circular is published.

FSANZ called for submissions on the Work Plan on 18 May 2016 with a closing date of 17 June 2016. One submission was received and the comments were considered by FSANZ.

Table 2 shows the number of applications received and proposals prepared as at 30 June 2016 (received from 1 October 2007). Table 3 shows the number of remaining applications, proposals and potential proposals on the Work Plan (received or prepared prior to 1 October 2007) as at 30 June 2016.

Applications received, or proposals prepared before 1 October 2007, continue to be assessed under the procedures in place at that time. The tables below therefore reflect the two types of assessment approaches.

While the number of applications received and proposals prepared by FSPANZ was similar to last year, our workload continues to be characterised by increased demands and complexities.

**Table 2: Applications and proposals on the Work Plan (received or prepared from 1 October 2007 onwards)\***

As at	30 June 2013	30 June 2014	30 June 2015	30 June 2016
General procedure	11 (3 paid)	14 (2 paid)	19 (7 paid)	17 (1 paid)
Minor procedure	0	0	0	0
Major procedure	7	4	3	3
High level health claims	0	0	0	0
Urgent applications or proposals	0	0	0	0
Under review	1	1	0	1
<b>TOTAL</b>	<b>19</b>	<b>19</b>	<b>22</b>	<b>4</b>
With the Ministerial Forum or awaiting notification to the Ministerial Forum	2	2	8	5
Estimated waiting time for unpaid applications	2 months approx.	6 months approx.	9 months approx.	7 months approx.

\* Table 2 does not include potential applications and proposals for which an administrative assessment has 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.

## Assessment procedures

General procedure	This procedure applies to all applications or proposals, unless they are being considered under the minor, major or high level health claim variation procedures or are considered 'urgent' under Division 4 of the FSANZ Act.
Minor procedure	This procedure applies to applications or proposals for the variation of a food regulatory measure that, if made, would not directly or indirectly impose, vary or remove an obligation on any person; or create, vary or remove a right of any person; or otherwise alter the legal effect of the measure.
Major procedure	This procedure applies to applications or proposals that involve such scientific or technical complexity that it is necessary to adopt this procedure in considering them; or involves such a significant change to the scope of the food regulatory measure that it is necessary to adopt this procedure in considering them.
High level health claims variation procedure	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 Food Regulation Standing Committee are formally notified and comments on the application or proposal are sought. For applications, public submissions are not called for unless an applicant has asked FSANZ for this to occur.
Urgent applications or proposals	These applications and proposals are considered urgent under Division 4 of the FSANZ Act. Under these provisions, FSANZ is required to assess the variation to the Food Standards Code within 12 months of the date of effect of the gazetted variation. FSANZ may then either re-affirm its original decision or prepare a proposal for a further variation or replacement variation.

**Table 3: Applications and proposals on the Work Plan (received or prepared before 1 October 2007)**

As at	30 June 2013	30 June 2014	30 June 2015	30 June 2016
Group 1	5	4	2	1
Group 2	4	4	4	4
Under review	0	0	0	0
<b>TOTAL</b>	<b>9</b>	<b>8</b>	<b>6</b>	<b>5</b>
With the Ministerial Forum or awaiting notification to the Ministerial Forum	0	0	0	0
Estimated waiting time Group 2	Unknown	Unknown	Unknown	Unknown

**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 scheduled for commencement in order of receipt.

FSANZ's capacity to manage cost-recovered applications (as indicated in Table 1) also impacts on the Agency's ability to manage its workload as it is difficult to forecast the number and complexity of cost-recovered applications likely to be received.

Tables 4 and 5 summarise FSANZ's performance in developing food standards.

**Table 4: Total applications received and accepted onto the Work Plan and proposals prepared**

	2012–13	2013–14	2014–15	2015–16
Applications	6	4 <sup>2</sup>	18 <sup>1</sup>	18 <sup>1</sup>
Proposals	7	6 <sup>3</sup>	6	5
<b>TOTAL</b>	<b>13</b>	<b>10</b>	<b>24</b>	<b>23</b>

1 This includes any applications received in this year and accepted onto the Work Plan in the following year. This figure therefore may be adjusted in the next annual report.

2 This 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 This includes one proposal which was prepared and then abandoned within this financial year.

**Table 5: Applications and proposals finalised**

	2012–13	2013–14	2014–15	2015–16
Approvals made by the FSANZ Board	18	11	18	23
Final assessments made by the FSANZ Board	0	0	1	0
Applications withdrawn or rejected*	2	5	2	1
Proposals abandoned				
<b>TOTAL completed</b>	<b>20</b>	<b>16</b>	<b>21</b>	<b>24</b>

\* This includes potential applications rejected following an administrative assessment.

Further information on the above can be obtained from Appendix 2. There also may be some discrepancies between Tables 5 and 8 where decisions have been made in one financial year and the notification of that decision made in the next financial year.

Table 6 provides information about any significant variation from the timetable established in the Work Plan for the consideration of applications and proposals during 2015–16.

**Table 6: Reasons for significant delays in consideration of applications and proposals in 2015–16**

Application/ Proposal	Step	Variation <sup>1</sup>	Reason
A1095 — Natamycin — Extension of Use in Yoghurt	Assessment, preparation of draft food regulatory measure and call for submissions	1 year 1 month	Completion of assessment delayed due to other work priorities, the complexity of issues and the need for external peer review of the risk assessment.  Withdrawn by applicant on 24 March 2016 before assessment completed.
A1102 — L-carnitine in Food	Assessment, preparation of draft food regulatory measure and call for submissions	1 year	Delay due to other work priorities and the complexity and scope of the application.
A576 — Labelling of Alcoholic Beverages with a Pregnancy Health Advisory Label	Draft assessment	7 years 5 months + (from date Final Assessment due)	Work has been deferred until mid-2016 at the request of the applicant.
P1016 — Hydrocyanic Acid in Apricot Kernels and Other Foods	Approval Dec 2012	2 years 9 months	Following on from earlier delays, approval delayed to allow ministers to consider at a face-to-face meeting.

Application/ Proposal	Step	Variation <sup>1</sup>	Reason
P1024 — Revision of the Regulation of Nutritive Substances and Novel Food	Assessment	2 years 8 months	Delay due to the complexity of issues. There are also resourcing issues.
P1026 — Lupin as an Allergen	Assessment, preparation of draft food regulatory measure and call for submissions	2 years 11 months	Completion of assessment delayed due to other work priorities and collection of cost benefit data. Also, preparation of a Regulatory Impact Statement to comply with the Office of Best Practice Regulations (OBPR) requirements.
P1027 — Managing Low-level Ag and Vet Chemicals without Maximum Residue Limits	Assessment, preparation of draft food regulatory measure and call for submissions	2 years 11 months	Completion of assessment delayed due to other work priorities and requirement for further consultation with key stakeholders. Further delay due to refinement of the dietary modelling and drafting.

Application/ Proposal	Step	Variation <sup>1</sup>	Reason
P1028 — Infant Formula Products	Call for submissions on consultation paper	2 years 1 month	Delay due to complexity of issues.
	Assessment	11 months	Delay due to complexity of issues and delayed release of consultation paper.  Note: Scope of project has been limited to infant formula due to resourcing issues. Timelines have therefore been changed and consultation opportunities reduced.
P1030 — Health Claims — Formulated Supplementary Sports Foods and Electrolyte Drinks	Approval	1 year 9 months	Delay due to complexity of issues raised in submissions and other work priorities.
P1031 — Allergen Labelling Exemptions	Assessment, preparation of draft food regulatory measure and call for submissions	1 year 1 month	Assessment delayed awaiting further technical information. Targeted consultation resulted in a decision to delay release whilst further information was sourced.
	Approval	1 year 4 months	

Application/ Proposal	Step	Variation <sup>1</sup>	Reason
P290 — Food Safety Programs for Catering Operations to the General Public	Final assessment	11 years 1 month + (from date final assessment due)	Delayed pending further implementation strategy work required by jurisdictions.
P298 — Benzoate and Sulphite Permissions in Food	Draft assessment	10 years 11 months + (from date final assessment due)	Delayed due to the need to collect and evaluate further data. Also, draft assessment delayed while revised Regulatory Impact Statement prepared and considered by the OBPR.  Abandoned June 2016.

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

Table 7 shows the status of the applications and proposals received or prepared prior to 1 October 2007 and which remain on the Work Plan.

**Table 7: Status of remaining applications and proposals received or prepared prior to 1 October 2007**

Application / Proposal	Step	Reason
A530 — Permission for English Farmhouse Cheddar made from Raw Milk	Initial assessment	Received 12 February 2004 — waiting on advice from the applicant following completion of work on raw milk products (P1022).
A531 — Use of Raw Milk in Cheese Production	Initial assessment	Received 16 February 2004 — waiting on advice from the applicant following completion of work on raw milk products (P1022).
A576 — Labelling of Alcoholic Beverages with a Pregnancy Health Advisory Label	Draft assessment	Received 17 February 2006 — see Table 6.
A613 — Definitions for Nutritive Substance and Nutritive Ingredient	Initial assessment	Received 11 August 2007 — awaiting advice from the Applicant and consideration of P1024.
P290 — Food Safety Programs for Catering Operations to the General Public	Final assessment	Prepared 13 May 2004 — see Table 6.

### Reviews requested by members of the Australia and New Zealand Ministerial Forum on Food Regulation (Ministerial Forum)

A request for the review of a FSANZ decision to amend the Food Standards

Code may be sought by a majority of members of the Ministerial Forum, that is six out of 10, following a notification of the FSANZ Board's decision on a draft standard or variation to a standard. More details on the review process are in the Application Handbook.

**Table 8: Notification outcomes**

	2012–13	2013–14	2014–15*	2015–16
Approval decisions notified	17	12	18	23
Final assessment decisions notified	0	0	1	0
Requests for review	1 (6%)	0 (0%)	1 (5.5%)	1 (4.3%)
<b>Review decisions notified</b>	<b>2</b>	<b>0</b>	<b>1</b>	<b>0</b>

\* 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.

Under the 2008 Inter-Governmental Food Regulation Agreement, ministers can only request reviews of FSANZ decisions based on one or more of the following criteria:

- (i) it is not consistent with existing policy guidelines set by the Ministerial Council<sup>1</sup>
- (ii) it is not consistent with the objectives of the legislation which establishes FSANZ
- (iii) it does not protect public health and safety
- (iv) it does not promote consistency between domestic and international food standards where these are at variance
- (v) it does not provide adequate information to enable informed choice
- (vi) it is difficult to enforce or comply with in both practical or resource terms
- (vii) it places an unreasonable cost burden on industry or consumers.

<sup>1</sup> Now known as the Australia and New Zealand Ministerial Forum on Food Regulation

One request for a review was received in 2015–16 in relation to Application A1090 — Voluntary Addition of Vitamin D to Breakfast Cereal. The grounds for the review were that the decision was not consistent with existing policy guidelines set by the Ministerial Forum.

### **Ministerial policy guidelines and statements**

The Ministerial Forum is responsible for the development of food regulatory policy for domestic and imported foods and the development of 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 section 18 of the FSANZ Act, FSANZ must have regard to any written policy guidelines formulated by ministers and notified to FSANZ for these purposes.

In 2015–16, no guidelines were notified.

On 2 December 2015, ministers provided FSANZ with a statement clarifying the original intent of the Policy Guideline for the Fortification of Food with Vitamins and Minerals.

### **Additional work requested by the Ministerial Forum**

On 2 December 2015, FSANZ was requested to commence work on the revocation of the country-of origin labelling standard in the Food Standards Code ahead of the commencement of a mandatory information standard on country of origin labelling under Australian Consumer Law.

On 18 April 2016, FSANZ was requested to begin work on developing a draft variation to the Food Standards Code to permit low-THC hemp seeds as food. Advice on the restriction of marketing and advertising, as well as information relating to the need to set a cannabidiol limit, was provided to FSANZ to be taken into consideration during the assessment of the proposal.

### **Gazettal of variations**

In 2015–16, variations to standards arising from 13 applications were gazetted (compared to five in 2014–15). Variations to Standards arising from 10 proposals were gazetted (compared to seven in 2014–15). The increase from last year is explained by the larger number of applications received in the previous financial year that were finalised, along with several proposals which had taken several years to complete. See Appendix 2 for more detail.

**Table 9: Gazettal of variations to the Food Standards Code**

	2012–13	2013–14	2014–15*	2015–16
Arising from applications	12	9	5	13
Arising from proposals	6	2	7	10
<b>TOTAL</b>	<b>18</b>	<b>11</b>	<b>12</b>	<b>23</b>

**Maximum Residue Limits (MRLs)**

The Australian Pesticides and Veterinary Medicines Authority (APVMA) has the power to amend Schedule 1 of Standard 1.4.2 for MRLs (see Appendix 2 for further information). From 1 March 2016, the relevant MRL standard is Schedule 20.

FSANZ is required by the FSANZ Act to provide advice about applications and variations that are being considered by the APVMA that may result in an amendment to

the Food Standards Code. FSANZ retains responsibility for making amendments in relation to specific import MRLs, as well as the Standard itself and the other schedules to the Standard.

FSANZ notifies the public via its Notification Circular (including links to relevant web pages) of progress with any proposed amendments at key stages during the APVMA's MRL consideration process.

## Standards development

### Addition of substances to certain foods and use of new technologies

#### Food additives, processing aids and irradiated fruit and vegetables

Regulatory milestone 2015–16	Number of applications gazetted: 7
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The following applications were gazetted:

- A1098 — Serine Protease (Chymotrypsin) as a Processing Aid (Enzyme)
- A1099 — Serine Protease (Trypsin) as a Processing Aid (Enzyme)
- A1103 — Citric and Lactic Acids as Food Additives in Beer and Related Products
- A1107 — Asparaginase from *Bacillus subtilis* as a Processing Aid (Enzyme)
- A1108 — Rebaudioside M as a Steviol Glycoside Intense Sweetener
- A1110 — Food derived from Insect-protected Soybean Line MON87751A1111 — Bacteriophage S16 & F01a as a Processing Aid

### Sulphites and benzoates in food

Regulatory milestone 2015–16	Abandonment
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In 2013, the Office of Best Practice Regulation (OBPR) requested further work on the regulatory impact statement for permissions for benzoates and sulphites in food to clarify the risk associated with exceeding the Acceptable Daily Intake (ADI) for sulphites.

Since then, FSANZ has strengthened the evidence of the potential cost of adverse health effects in the population exceeding the ADI, commissioned a study on the possible cost of illness due to the health effects of excessive sulphite use, and consulted further with stakeholders on the proposed option and the impacts this may have on business.

### Genetically modified (GM) foods

Regulatory milestone 2015–16	Number of GM foods approved and gazetted: 1
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The following GM applications were gazetted:

- A1097 — Food derived from Herbicide-tolerant & Insect-protected Corn Line MON87411
- A1106 — Food derived from Herbicide-tolerant and Insect-protected Corn Line 4114
- A1110 — Food derived from Insect-protected Soybean Line MON87751
- A1112 — Food derived from herbicide-tolerant corn line MZHG0JG
- A1114 — Food derived from High Yield Corn Line MON87403

### Nutritive substances and novel food

Regulatory milestone 2015–16	Release of first call for submissions
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FSANZ released the first call for submissions in December 2015 and conducted workshops with stakeholders around the time of the release. The first call for submissions highlighted the current

issues associated with the operation of the nutritive substance and novel food provisions in the Food Standards Code. FSANZ considered that in order to improve the regulation of nutritive substances and novel foods, an alternative approach should be developed. FSANZ presented a framework for a graduated approach to managing the varying levels of risk associated with new foods. The graduated approach was developed as an example of how an alternative approach, proportionate with risk, could operate. The approach included consideration of industry self-assessment for certain foods coupled with the existing FSANZ pre-market approval route to market. This was for foods with uncertain risk considered to require a greater level of assessment and regulatory oversight.

FSANZ received detailed commentary and suggestions for alternative elements of a graduated approach during the workshops and in submissions. Based on this feedback, FSANZ will develop options for the second call for submissions, which is planned in the second quarter of 2017. Further targeted stakeholder consultation will occur before the second call for submissions is released.

The provision for exclusive use of approved novel foods is also being reviewed.

### Low THC hemp seeds as food

Regulatory  
milestone  
2015–16

FSANZ to complete  
proposal in 2016–17

Hemp foods are prohibited in the Food Standards Code. In January 2015, ministers rejected FSANZ's draft variation to amend the Food Standards Code to permit foods derived from the seeds of low-THC hemp. Ministers highlighted concerns regarding law enforcement issues, marketing and labelling, and cannabinoids other than THC that may be present in hemp foods. Ministers requested that these issues be investigated by the Food Regulation Standing Committee (FRSC). Several FRSC working groups were established, and a series of research reports addressing these issues were completed and presented to ministers in March 2016.

At the March 2016 meeting, the Ministerial Forum agreed to request that FSANZ prepare a proposal to permit the sale of food containing low-THC hemp, taking into account the results of these research projects. In particular, FSANZ was asked to consider whether limits for cannabinoids other than THC may be necessary for hemp foods (including cannabinoid acid precursors), government policy relating to marketing and labelling of hemp foods, and international approaches to maximum levels of cannabinoids in hemp foods.

FSANZ called for submissions in mid-2016 and expects to complete the proposal in late 2016 for consideration by the Ministerial Forum.

### Voluntary addition of vitamin D to breakfast cereal

Regulatory  
milestone  
2015–16

Review in progress following notification of the Ministerial Forum's clarification statement on the policy guideline Fortification of Food with Vitamins and Minerals

In response to the Ministerial Forum's request, FSANZ commenced a review of its decision to permit the addition of vitamin D to breakfast cereal to a maximum claim amount of 2.5 micrograms per normal serve. The Ministerial Forum also notified FSANZ of its clarification of the Policy Guideline Fortification of Food with Vitamins and Minerals in December 2015.

### Voluntary addition of vitamins and minerals

Regulatory  
milestone  
2015–16

Permission approved by the FSANZ Board in December 2015

FSANZ assessed and approved an application to permit the addition of vitamins and minerals to nut-based, seed-based, or nut- and seed-based beverages equivalent to the levels permitted for other dairy analogues of cows' milk. The label advisory statement applicable to certain other dairy analogues cautioning young children's consumption was also extended to these beverages.

## Labelling

### Country-of-origin labelling

Regulatory milestone 2015–16	Proposal approved by the FSANZ Board in June 2016
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FSANZ approved an amendment to the Food Standards Code to remove country-of-origin labelling requirements. This was in response to new arrangements introduced by the Australian Government, with requirements now under Australian Consumer Law. FSANZ called for submissions in January 2016 and received 15 submissions.

### Sodium claims (food containing alcohol) and vitamin and mineral claims

Regulatory milestone 2015–16	Amendments to the Food Standards Code gazetted in December 2015
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FSANZ addressed an inconsistency in the conditions for vitamin and mineral claims between Standards 1.2.7 and 1.3.2. FSANZ also approved an amendment to permit nutrition content claims about salt and sodium in relation to foods (excluding beverages) containing more than 1.15 per cent alcohol by volume.

### Nutrition content and health claims (amendments to existing Food Standards Code provisions)

Regulatory milestone 2015–16	Amendments to the Food Standards Code gazetted in December 2015
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FSANZ approved amendments to the Food Standards Code to address inconsistencies and lack of clarity associated with Standard 1.2.7 and related standards, to ensure that Standard 1.2.7 operates as intended. This included approval of an exemption for certain elements of the Health Star Rating system from the requirements for claims in the Food Standards Code.

### Allergen labelling exemptions

Regulatory milestone 2015–16	Finalisation
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An allergen labelling exemptions proposal was gazetted in order to remove the requirement for mandatory declaration of allergens in respect of fully refined soy oils, tocopherols and phytosterols derived from soy; glucose syrup derived from wheat starch; and distilled alcohol from dairy or wheat components. Completion of this work brings considerable benefits for industry by way of reduced labelling requirements and greater harmonisation with international trade; and for allergic consumers being offered wider food choices.

## Public health

### Infant formula

Regulatory milestone 2015–16	Call for submissions (consultation paper) in February 2016
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FSANZ reviewed the Food Standards Code requirements for infant formula (birth to <12 months) and publicly consulted on its preliminary views on composition, safety and labelling of infant formula. Infant nutrition, consumer understanding, manufacturing and trade developments, the international regulatory context and the Ministerial Forum's Policy Guideline Regulation of Infant Formula Products were considered in forming our view. The public consultation period was extended to 14 weeks to allow more time for stakeholder input. FSANZ also held workshops during the consultation period to guide stakeholders through the complex paper.

### Lupin as an allergen

Regulatory milestone 2015–16	Public consultation on a draft variation to the Food Standards Code
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During 2015–16, FSANZ continued work on the analysis of the cost and benefits associated with the management of the risk of allergy arising from food containing lupin. This work included extensive interaction with the OBPR. The time taken for FSANZ and OBPR to reach consensus

on the content of the cost-benefit report delayed the public consultation on the risk management options. A FSANZ report on the outcomes of the cost-benefit analysis, including the risk management options considered and a draft variation to require mandatory declaration of lupin in food is planned for release for public comment in mid-2016. The FSANZ Board will consider submissions as part of its final consideration of the Proposal in late 2016, which will include a final risk management option.

## Food safety

### Cyanogenic glycosides in food

Regulatory milestone 2015–16	Amendments to the Food Standards Code gazetted in December 2015
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FSANZ completed work on a proposal to manage the acute dietary risk from consumption of raw apricot kernels.

In October 2015, the FSANZ Board approved draft variations to prohibit the retail sale of raw apricot kernels to consumers and to require kernels that are to be added to food as an ingredient to be rendered safe through processing or treatment. This measure was considered warranted given the evidence which identified a risk to public health and safety. It was also considered the most effective in addressing that risk.

## Pyrrrolizidine alkaloids (PAs)

Regulatory milestone  
2015–16

Completion of toxicological study and submission to Joint FAO/WHO Expert Meeting on Food Additives (JECFA)

PAs are naturally occurring toxins that appear in a number of Australian and New Zealand plants.

FSANZ has successfully coordinated a toxicological study in partnership with the Australian Government's Rural Development Research and Development Corporation, and New Zealand's Ministry for Primary Industries and Bee Products Standards Council. The study aimed to characterise the risk to public health and safety of PAs found at low levels in honey.

The study was completed and FSANZ submitted the data to JECFA for its evaluation. These new data appear reassuring with regard to the safety of a sentinel PA found in Australian and New Zealand honeys. Nevertheless, FSANZ will consider whether any further measures are necessary to protect public health and safety, and whether any further research should be undertaken.

## Contaminants in oils

Regulatory milestone  
2015–16

Effective ongoing monitoring of research activities in relation to 3-MCPD esters and GEs

3-monochloro-1, 2-propanediol (3-MCPD) esters and glycidyl esters (GEs) occur in some foods as a result of the refining process for oils and fats. The toxicology of these substances is uncertain and is the subject of a global research effort.

FSANZ has liaised with the Australian Oilseeds Federation to raise awareness of this issue within the industry and has kept a watching brief on any new information by the International Food Chemical Liaison Group. To facilitate further characterisation of the risk of 3-MCPD esters for Australian and New Zealand consumers, the New Zealand Ministry for Primary Industries (NZ MPI) will undertake a survey on levels of 3-MCPD esters in infant formula, oils and in a range of other foods such as margarines.

The next steps are to confirm the scope of the survey, identify foods which might contain MCPD esters and establish a methodology. NZ MPI hopes to have the survey completed in 2016.

## Bovine spongiform encephalopathy (BSE)

Regulatory milestone 2015–16	BSE risk status assigned to two countries, the status of other countries reconfirmed
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Australia's revised BSE policy requires FSANZ to undertake a rigorous food safety assessment to determine the BSE food safety status of applicant countries intending to import beef and beef products to Australia. The FSANZ BSE food safety assessment is comprised of a desk assessment of information provided by the applicant country and an in-country inspection that verifies compliance with BSE-related controls throughout the beef production chain within the applicant country.

Countries which are assigned a Category 1 or Category 2 status by FSANZ are eligible to import beef or beef products to Australia. Certification requirements are implemented by the Department of Agriculture and Water Resources.

During 2015–16, FSANZ conducted an in-country verification inspection to Sweden as part of the assessment of BSE food safety risk of Sweden and completed the assessment for Sweden with Category 1 BSE risk status. FSANZ also completed the assessment for Japan with a Category 1 BSE risk status. FSANZ received an application from Canada in September 2015 which was subsequently withdrawn.

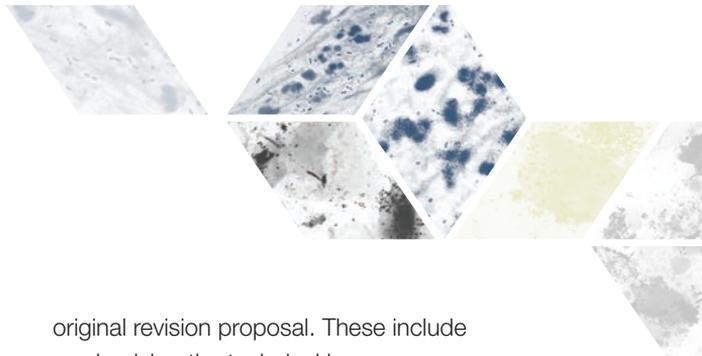
FSANZ also received annual BSE update information from 12 countries: Argentina, Brazil, Chile, Croatia, Japan, Latvia, Lithuania, Mexico, the Netherlands, New Zealand, the United States, and Vanuatu. This information was assessed and the previously assigned BSE food safety risk status for each of the countries was confirmed, except for Croatia which was upgraded from Category 2 to Category 1 based on revised surveillance data.

## Maximum residue limits (MRL's)

Regulatory milestone 2015–16	One proposal completed
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In 2015–16, FSANZ looked at one MRL harmonisation proposals to help promote overseas trade. One has been completed and MRLs for 48 chemicals and 220 chemical-food commodity combinations are now included in the Food Standards Code through Amendment 163. Requests for 117 chemicals for about 220 chemical-food commodity combinations have been received from domestic and overseas interested parties for the second proposal. Action on this proposal is anticipated to be completed by May 2017, if there is no request for a review.

Work has progressed on low-level inadvertent chemical residues in food commodities. A robust risk assessment process was developed in consultation with the Australian Pesticides and Veterinary Medicines Authority (APVMA) and used



to propose an MRL for all other foods except animal food commodities MRL for 19 chemicals currently listed in the Food Standards Code. Gazettal is anticipated by December 2016 if no review is requested.

FSANZ maintains close liaison with APVMA and the Department of Agriculture and Water Resources with regard to its MRL activities. The exchange of information is important in addressing domestic and international trade issues relating to agricultural and veterinary pesticides residues in food commodities presented for sale on the Australian market.

## Improving our standards development outcomes

### Reform of the Australia New Zealand Food Standards Code (Food Standards Code)

Regulatory milestone 2015–16	Revised Food Standards Code took effect March 2016
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FSANZ revised the Food Standards Code, following a review of legal issues, particularly the failure of the former version to provide adequate linkages to offence provisions in the Food Acts. The revised Food Standards Code took effect on 1 March 2016.

FSANZ will consult with jurisdictions and industry on a number of complex issues which were outside the scope of the

original revision proposal. These include modernising the technical language, a review of the processing aids standard, traceability through-chain to expedite incident management, application of labelling requirements, and a review of the additives Standard and related schedules.

### Regulatory impact statements

To ensure a safe food supply and well-informed consumers in Australia and New Zealand, a level of regulation may be required. FSANZ aims to ensure that any regulation is effective and efficient, in line with the Australian Government's agenda to reduce red tape.

In recent years, FSANZ has enhanced our social science capabilities to understand better the behaviour of individuals and groups, allowing us to deliver risk management options informed by behavioural evidence. During 2015–16, FSANZ focussed its attention on developing its economic capacities, to enhance our assessment of the impacts of various management options.

A key output of the renewed focus on regulatory practice has been the development of costing tools that increase the efficiency of how we do our work, while also enhancing the transparency of our work. These include the Cost of Illness model, Labelling Costing model, and recently we commenced work on a Government Cost model.



**02** COORDINATE  
NATIONAL RESPONSE,  
CONDUCT SURVEILLANCE  
AND MONITORING

## 02 COORDINATE NATIONAL RESPONSE, CONDUCT SURVEILLANCE AND MONITORING

### Introduction

### Monitoring food hazards

### Food incidents

### Food recalls

### Introduction

FSANZ performs a critical coordination function in the food safety system, bringing government agencies, industry, consumer and public health representatives together when needed.

Post-market control measures, such as incident response, recalls, surveillance and monitoring are important in minimising harmful effects and to maintain confidence in the food supply. These activities help to ensure that regulatory and non-regulatory activities are achieving their intended objectives.

FSANZ's work on risk management is a complementary part of this important role. A focus for FSANZ in the coming years is to be responsive to the developing needs of the community to have a better understanding of and confidence in the sources of food. A major focus of our work with industry and others will be the development of stronger systems of traceability so that any response can be immediate and targeted.

## Monitoring food hazards

### Monitoring

#### Implementation Subcommittee for Food Regulation (ISFR) Surveillance and Monitoring Working Group

FSANZ is Chair of the ISFR Surveillance and Monitoring Working Group, a group that formally replaced the Food Surveillance Network in 2014. This working group is an effective forum for jurisdictions in Australia and New Zealand to discuss, plan and implement strategic food monitoring and surveillance activities. The working group proposes joint monitoring and surveillance work of national and bi-national significance on a yearly basis and implements these activities through its three-year, forward-looking Coordinated Food Survey Plan.

This year FSANZ completed the 24<sup>th</sup> Australian Total Diet Study and initiated a follow-on study on phthalates to determine levels of chemicals that may migrate from food packaging into food.

### Surveys

#### Australian Total Diet Study (ATDS)

The most accurate estimate of consumers' dietary exposure (intake) to pesticide residues, contaminants and other substances can be determined by conducting a Total Diet Study. FSANZ undertakes such studies regularly to ensure that existing food regulatory measures adequately protect consumer health and safety.

The second phase of the 24<sup>th</sup> ATDS, published in January 2016, focused on food packaging chemicals, including: bisphenol A, epoxidised soy bean oil, phthalates, perfluorinated compounds and printing inks. The ATDS found that consumers' exposure to packaging chemicals is low. However, the screening study identified that a follow-up analytical survey needed to be done for two phthalates: di(2-ethylhexyl) phthalate and diisononyl phthalate. This follow-up survey has begun. The results will allow a better estimate of dietary exposure for these two chemicals.

The 25<sup>th</sup> ATDS, which is investigating the concentrations of metal contaminants, agricultural and veterinary chemicals and radionuclides in Australian foods, is ongoing. Analytical results were received and reviewed.

#### Heavy metals in shelf-stable fruit

In 2015–16, FSANZ conducted a survey of domestic and imported shelf-stable peach, pear and apricot (in cans, tubs or snack packs) for concentrations of arsenic, lead and tin. The survey analysed 37 supermarket products and eight catering products. The report published in December 2015 found no evidence of non-compliance or any reason for public health and safety concerns.

## Pharmaceuticals in weight loss products

In April 2016, FSANZ published an analytical survey of the levels of scheduled pharmaceuticals in weight loss products available in Australia. No pharmaceuticals were detected in 34 of 36 products. Oxedrine, which is a scheduled medicine and also occurs naturally in citrus species, was detected in two products. A detailed risk assessment on the affected products concluded that there are no public health and safety concerns associated with estimated exposure levels, when used according to label instructions.

## Food incidents

### Food incident response capability

During 2015–16 the Bi-National Food Safety Network (Network) was utilised 15 times. This Network was established in 2014 for health, agriculture and food agencies to routinely share and assess information regarding current food safety issues. Issues dealt with in 2015–16 included multi-jurisdictional outbreak investigations, such as *Salmonella* in lettuce products and *Salmonella* in mung bean sprouts.

Developing links with industry is another important part of the Network. FSANZ hosted the second National Food Safety Incident Response workshop in December 2015. Sixty participants from government and industry<sup>2</sup> attended the workshop. Topics included:

- a review of the recalls of coconut products
- exploring ways to effectively reach small business and importers to inform and educate on recalls, responsibilities and obligations
- identifying potential food-related issues that could challenge government and industry in the next five years
- determining how best to communicate the national food incident response process to industry and the public.

These workshops provide an opportunity to network and share ideas with colleagues and industry associates to gain a better understanding of challenges and hurdles in food safety incident management, as well as communicate with other regulators, associations, and industry representatives. The next workshop will be held in February 2017.

2 AusVeg; Australian Beverages; Produce Marketing Association — Australia and New Zealand; Australian Renderers Association; Australian Chicken Meat Federation; Australian Lot Feeders Association; Australian Egg Corporation Limited; GSF Australia; Australian Mushroom Growers Association; Barden Produce; GS1 Australia; Houston's Farm; Fresh Care; Unilever; Dairy Australia; Fresh Produce Group; Harris Farm Markets; Primary Industries and Regions South Australia-South Australian Research and Development Institute; Food and Beverage Importers' Association; NSW Farmers Association; Australian Food and Grocery Council; Woolworths Limited; Metcash Trading Limited; Coles Supermarkets Australia Pty Ltd; ALDI Stores; NSW Food Authority; Victorian Department of Health and Human Services; Safe Food Production Queensland; Dairy Food Safety Victoria; Department of Agriculture and Water Resources; South Australia Health; New Zealand Ministry for Primary Industries; Victorian Department of Economic Development, Jobs, Transport and Resources; Western Australia Health; Australian Government Department of Health; Tasmanian Department of Primary Industries, Parks, Water and Environment; ISFR Chair, and the Communicable Disease Network Australia.

## Food recalls

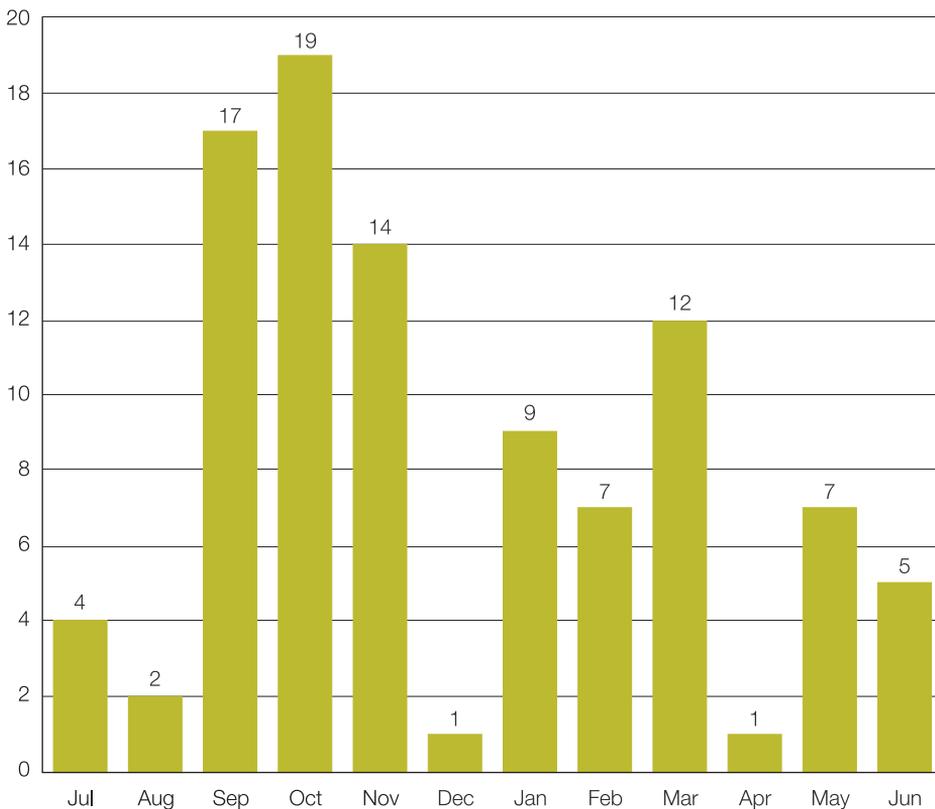
In the event that an unsafe food finds its way into the marketplace, the Australian jurisdictions, FSANZ and food businesses collaborate to withdraw that food from sale or, if already sold, to ask consumers to return the product to the place of purchase.

### Statistics for 2015–16

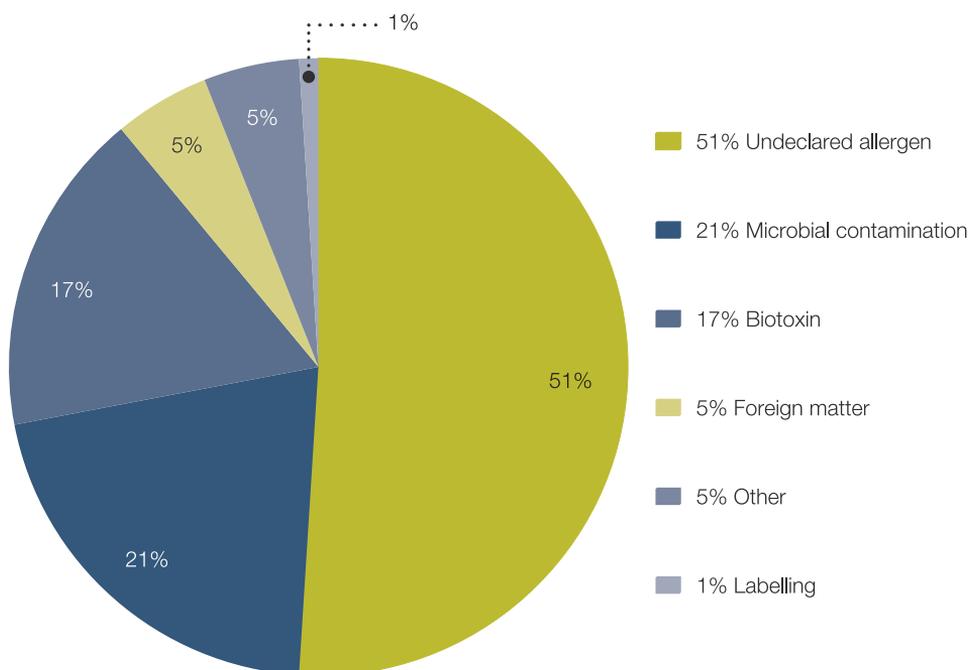
There were **98** food recalls coordinated by FSANZ from 1 July 2015 to 30 June 2016 (Figure 1). The recalls were mainly due to undeclared allergens (Figure 2).

FSANZ seeks input on our performance from all companies who have undertaken a recall. In addition, FSANZ also provides a report on the performance of the food recall system to the implementation Sub-Committee for Food Regulation.

**Figure 1: Number of recalls by month 2015–16**



**Figure 2: Proportion of food recalls coordinated by FSANZ in 2015–16, by recall category**



### Food Recall Plan template

FSANZ has produced a Food Recall Plan template aimed at small to medium enterprises (including importers). The template is ready to be used by businesses that need to develop or revise their own food recall systems and includes:

- quick reference contact information — business, suppliers and customers, and government
- business preparedness including product traceability, staff training, review of the recall plan and paying for a food recall

- a step-by-step guide for the food recall process
- attachments to use as templates and other useful information.

The Food Recall Plan template can be adapted to suit different food businesses' situations and requirements and is available for download from the FSANZ website.

### Food recall tasks and timeline infographic

FSANZ has developed an infographic on food recall tasks and timeline.

This infographic is aimed at small to medium enterprises who have limited experience conducting a recall. The infographic provides information on what needs to be done by a company undertaking a recall, and by when, for customers, government, media and consumers in the event of a recall.

The infographic is available to download from the FSANZ website.

### Food Incident Forum

The Food Incident Forum, a government and industry network, was established on 25 February 2016. The first issue to be considered, raised by the New South Wales Food Authority, concerned the increase in *Salmonella* Saintpaul cases, particularly in South Australia, New South Wales and the Australian Capital Territory.

The Food Incident Forum resulted from discussions between government and industry during 2015 on enhancing response arrangements. Its purpose is for government and industry to share information and collaborate on:

- potential food safety issues to determine if they are food safety issues and how prepared government and industry is, should they eventuate
- actual food safety incidents, including response and recovery.

Food Incident Forum activities may include:

- undertaking analysis of potential issues to determine whether they are potential food safety issues
- identifying the scope/location of the problem
- validating/verifying intelligence
- identifying/determining consistent testing methodologies
- coordinating industry data to inform/validate food issue/incident
- developing consistent communication messages and media responses (as appropriate)
- advising on relevant stakeholder and communication linkages
- facilitating better use of industry networks
- facilitating better use of government networks.

Information was provided for members to circulate to their immediate networks and provide any data or information on possible sources of *Salmonella* Saintpaul; or information on product flows that may be common to South Australia, New South Wales and the Australian Capital Territory.

### Food safety culture

Despite the development of quality assurance schemes, food safety management systems, hazard analysis and critical control points (HACCP) and legislation, food safety incidents still occur. Internationally and domestically, these incidents are often linked to non-compliance with food hygiene procedures or food handler error, often despite being trained, audited and assessed. The concept of ‘food safety culture’ is being actively looked at by industry and government.

Food safety culture is how and what the employees in a company or organisation think about food safety and the food safety behaviours that they routinely practice and demonstrate.

Delivering a food safety culture involves:

- leadership — creating a food safety vision, setting expectations, inspiring others to follow
- employee confidence — that the organisation values food safety
- managers demonstrating visible commitment — walk the talk
- accountability — everyone understands the food safety performance expectations of their job and are accountable for them at all levels

- sharing practice and knowledge — not just training but focussing on the gap between knowledge and its application in the workplace
- following best practice and understanding how the practices might be linked together or how they might influence each other and behaviour.

Many food businesses may already be fulfilling elements of a food safety culture but not be aware. Businesses assessing their food safety culture provides the opportunity to recognise what is and isn’t already present and will form the foundation upon which food safety culture can be built or further enhanced.

FSANZ is developing a number of resources including guidance and checklists for creating and implementing food safety culture in businesses.

### Traceability

FSANZ has continued to consult with industry on improving traceability during recalls and incidents, particularly working towards:

- defining and aligning data requirements across the food supply chain
- sharing information more quickly and accurately between local, state and commonwealth agencies
- identifying a consistent implementation approach for growers, producers, processors, distributors, retailers, and food service operators.

During 2015–16, FSANZ has been looking for a framework that is broader than specific food/product categories and is investigating the United States developed Critical Tracking Event/Key Data Elements (CTE/KDE) framework. The potential application of this tool in the Australian setting will be progressed during the latter part of 2016.

### Review of Safe Food Australia

In 2015–16, FSANZ has been reviewing Safe Food Australia (2001 edition), the widely used explanatory guide to food safety standards.

FSANZ has consulted broadly with stakeholders including state, territory and local food enforcement agencies and food businesses, to identify how the guidance could be improved to address current food safety issues and trends. State and territory agencies have provided strong in-kind support and guidance material to be incorporated.

The revised edition has been drafted and includes:

- information on contemporary food processes and displays
- more scientific background to the food safety requirements
- collated information for temporary and mobile premises and for home-based businesses
- new best-practice examples and anecdotes
- links to jurisdictional guidance and other useful resources.

Final consultation with the state and territory enforcement agencies is now underway to ensure the revised Safe Food Australia will be up to date and fit for purpose. The guide will be available from the FSANZ website in the latter part of 2016.

### Review of microbiological criteria

FSANZ continued its review of microbiological criteria during 2015–2016, establishing revised limits for powdered infant formula in the Food Standards Code through Proposal P1039.

Microbiological criteria included in the Food Standards Code will be referred to as food safety criteria and apply to food for sale. Process hygiene criteria are also being developed in collaboration with enforcement agencies and industry.

Microbiological testing is one of a number of indicators of effective process control in production areas and during processing. It can't be used as a sole measure of compliance or in isolation from other measures; rather it is used as an indicator of an effective food safety control system operating within a business. These criteria will apply at different stages throughout the food chain to:

- support and verify effective application of control measures
- provide information to food business operators on microbiological levels which should be achieved when applying best practices
- assist in identifying situations (products and processes) requiring corrective action.



During 2015–16, FSANZ and state and territory food regulatory agencies consulted with the poultry industry to finalise guidance on verifying the effectiveness of controls for the production and processing of poultry.

Process hygiene criteria and revised guideline criteria for ready-to-eat foods will be published on the FSANZ website in the publication *Compendium of Microbiological Criteria for Food*. This compendium will be updated and added to as each stage/commodity group is assessed and relevant process hygiene included, along with appropriate commentary as to its application. The dairy, meat and seafood sectors will be a focus for 2016–17.



**03** COLLECT  
AND PROVIDE FOOD  
RELATED INFORMATION  
AND PROVIDE FOOD RELATED ADVICE

# 03 COLLECT AND PROVIDE FOOD RELATED INFORMATION

## AND PROVIDE FOOD RELATED ADVICE

### Introduction

#### Strengthening our evidence base

#### Stakeholder engagement

#### Food label information

#### Information for the community

## Introduction

Confidence in the food regulatory system depends on decision making being based on the best available scientific evidence. Often chemical or biological evidence will be paramount. The work of FSANZ is frequently reviewed and commented on by peers from around Australia, New Zealand and internationally. FSANZ is an active participant in, and often a leader of, domestic and international food-related policy development and the advancement of food-related scientific knowledge.

FSANZ will maintain its unique and high-level capability to provide advice about food composition and consumption. This information is fundamental for our work to ensure the nutritional safety of food and that approvals for the addition of substances to food are well within recognised safety limits.

Increasingly, FSANZ is asked to provide advice relating to food that is based on consumer behavioural science (and choice of food options) and regulatory economics requiring the evaluation of the cost benefits of different regulatory options.

In recent years, FSANZ has upgraded and expanded its online information tools. FSANZ is a trusted source of data and information. Our intent is to review our information architecture to consider options for expanding our role to be an information hub for industry, the scientific community and consumers.

Importantly, FSANZ's work and expertise contributes to the whole-of-government strategies that seek to address long-term public health challenges, such as obesity.

## Strengthening our evidence base

### Internal expertise

#### Dietary exposure assessments

FSANZ estimates dietary exposures using dietary modelling — a technique combining food consumption data with food chemical concentration data to estimate dietary exposure to chemicals such as food additives, processing aids, contaminants, novel food ingredients, pesticide and veterinary chemical residues and nutrients. Dietary modelling is supported by a custom-built FSANZ database and modelling platform, Harvest. Dietary exposure assessments (DEA) are

a key part of FSANZ's risk assessments. FSANZ prepares dietary exposure assessments for applications and proposals for changes to the Food Standards Code and for other purposes, such as surveillance activities, contributing to our evidence-based decision making.

FSANZ works closely with the Australian Pesticides and Veterinary Medicines Authority (APVMA) to approve dietary exposure assessments conducted by APVMA in relation to its regular agricultural chemical residue evaluations. In 2015–16, FSANZ evaluated 122 dietary exposure assessments prepared by the APVMA.

	2012–13	2013–14	2014–15	2015–16
Number of regular DEA notifications	29	27	29	38
Number of DEA approved	93	112	92	122
Emergency permit DEA notifications	1	5	1	0

### **Harvest database and dietary modelling platform**

FSANZ completed enhancements to the dietary modelling platform, Harvest, including functionality to easily load data into Harvest projects and perform additional analyses. Most importantly, FSANZ incorporated food consumption data from the 2011–12 National Nutrition and Physical Activity Survey component of the 2011–13 Australian Health Survey, which now gives FSANZ the capacity to conduct dietary exposure assessments using the most up-to-date food consumption data for Australia.

### **Silo food composition database development**

FSANZ started work on redeveloping its food composition database platform, which will allow the decommissioning of our legacy system (the Australian Nutrient Database). The redeveloped platform, Silo, will incorporate a range of new features that will enhance the efficiency of FSANZ's work and our reporting and publishing capabilities. In the future, Silo will be linked with the Harvest dietary modelling platform to allow easy transfer of data between the two.

### **Development of an added sugars database**

The Australian Department of Health funded a project to determine the amount of added sugars consumed by Australians. FSANZ, under contract with the Australian Bureau of Statistics (ABS), developed a dataset to allocate an amount of added sugars present in each food in the nutrient database (AUSNUT 2011–13) for the 2011–12 National Nutrition and Physical Activity Survey component of the 2011–13 Australian Health Survey. The ABS then used this database to estimate how much added sugars Australians consume and how intakes compare with World Health Organization intake recommendations. The ABS published its report on consumption of added sugars in April 2016. To coincide with the ABS release, FSANZ published an updated version of AUSNUT 2011–13, which contains added sugar values for each food in the database along with detailed notes on the development process.

### Development of an Australian Dietary Guidelines food groups database

The Australian Department of Health also funded a project to assess how Australian diets compare to the recommendations of the 2013 Australian Dietary Guidelines (ADG). FSANZ developed a database to assist the ABS to determine the number of serves Australians consumed per day from the five food groups in the ADG. The FSANZ database allocated the amount of each ADG food group that each food from the AUSNUT 2011–13 database contained. The ABS published its report on Australians' consumption of foods from the five ADG food groups in May 2016. To coincide with this release, FSANZ published the ADG database and associated comprehensive explanatory notes.

### External expertise

#### FSANZ Fellows

The FSANZ Fellows Program is a network of experts in a range of disciplines who provide advice and contribute to the work of FSANZ. During 2015–16, the FSANZ Board appointed two new Fellows for a two and a half year term. The appointments of a number of Fellows will expire during 2016–17 and will be considered on a case-by-case basis. The Fellows that have engaged with FSANZ are making valuable contributions to ongoing work and will continue to contribute to the future work of the agency.

FSANZ Fellows during 2015–16 are listed in Table 10.

**Table 10: FSANZ Fellows 2015–16**

FSANZ Fellow	Background or expertise	Affiliated institution
Professor David Fraser	Vitamin D	University of Sydney
Associate Professor Winsome Parnell	Surveys and infant nutrition	University of Otago
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 Sydney
Professor Seppo Salminen	Intestinal micro biota and health, probiotics and prebiotics, health claims	University of Turku

FSANZ Fellow	Background or expertise	Affiliated institution
Assistant Professor Jason Riis	Experimental psychology and behavioural economics	Harvard Business School
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
Dr Vanessa Jordan	Methodologist and epidemiologist	University of Auckland
Professor Samir Samman	Human nutrition	University of Otago

### Engagement with academic institutions

FSANZ continues to engage with academic institutions through the student project program. This program incorporates scientific research from academic institutions into the work priorities of FSANZ. In 2015–16, two students from the University of New South Wales completed projects, and one student from the University of Sydney has been engaged with a continuing project.

FSANZ further engages with Australian academic institutions through the facilitation of student placements, and this year FSANZ hosted one student from the University of Wollongong. Placements are held on-site for a four-to-six-week period, and the student undertakes a project or contributes to the work of FSANZ.

### Regulatory Science Network

FSANZ was the chair of the Regulatory Science Network (RSN) during the year. The RSN is a network of Australian Government agencies responsible for regulating chemicals and biological agents. The RSN was set up in 2011, with the aim to forge closer links and promote common approaches to regulatory science between the agencies.

FSANZ has been an active participant, helping to plan and run RSN-sponsored training workshops, symposia and presentations on risk analysis and food regulatory issues for agency staff. FSANZ chaired the annual RSN symposium in November 2015 which had the theme of Assessing and determining risk, including that concerning new technologies, when there is uncertainty and incomplete data.

### Australia New Zealand Science Forum

FSANZ's scientific relationship with the New Zealand Ministry for Primary Industries (NZMPI), is through the Australia New Zealand Science Forum (Science Forum) which meets twice each year to consider and collaborate on food regulatory scientific projects relevant to both agencies, particularly in relation to the development of food standards.

The Science Forum provides an opportunity for structured interactions between the agencies, and enables information on key scientific activities and emerging food safety issues to be shared. The interactions assist with prioritisation and resource allocation for current projects. During 2015–16, FSANZ submitted proposals for new research funding under the NZMPI Food Safety Food Science Program 2016–17.

## International networks

### Codex Alimentarius Commission

The Codex Alimentarius Commission (Codex) is the international food standards setting body established by the United Nations Food and Agriculture Organization / World Health Organization (FAO/WHO). Codex develops international food standards, guidelines and codes of practice that both protect consumer safety and ensure fair practices in the food trade.

During the year, FSANZ led the Australian delegation to four Codex committees: Food Additives, Food Contaminants, Food Hygiene, and Nutrition and Foods for Special Dietary Uses.

In 2015–16, four FSANZ scientists also attended the Joint Expert Meeting on Food Additives (JECFA) as invited experts. JECFA is a FAO/WHO body which provides expert scientific advice to several Codex committees.

### World Health Organization Collaborating Centre for Food Contamination Monitoring

FSANZ is a World Health Organization Collaborating Centre (WHOCC) for food contamination monitoring, and carries out several activities to support WHO programs.

In 2015–16, FSANZ submitted updates on all actions relevant to the three specified activity areas, including updates on the 24<sup>th</sup> and 25<sup>th</sup> Australian Total Diet Studies.

### International food safety liaison groups

FSANZ is actively engaged in several discipline-specific international liaison groups which include participation by our key regulatory 'sister' agencies, for example the European Food Safety Authority (EFSA) and the Food and Drug Administration (FDA) of the USA.

These liaison groups include discussion on chemical, microbiological, consumer science, economics and health claims, and typically meet by conference call two or three times a year.

The liaison groups allow FSANZ to learn about regulatory developments in other countries and also to share information. For example, FSANZ shared information of our regulatory response to the risk to

public health arising from the presence of cyanogenic glycosides in apricot kernels. Following our lead, EFSA provided advice to European consumers that eating apricot kernels poses a risk of cyanide poisoning.

In 2015–16, the International Food Chemical Safety Liaison Group held a face-to-face meeting in Rotterdam, Netherlands, in the margins of a Codex meeting. This meeting proved particularly useful in mapping future collaborative strategies. The group agreed to establish a new liaison group next year to focus on risk assessment methodologies.

#### **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, the United Kingdom, New Zealand and Australia.

## **Relationships in the Asia-Pacific region**

### **Asia Pacific Economic Cooperation Food Safety Cooperation Forum activities**

The Asia Pacific Economic Cooperation Food Safety Cooperation Forum (APEC FSCF) is a network of food safety delegates from the competent food safety authority of their representative APEC economy. The APEC FSCF continues to be co-chaired by FSANZ (on behalf of Australia) and the People's Republic of China (General Administration of Quality Supervision, Inspection and Quarantine). The APEC FSCF continues to make progress in strengthening food safety systems, capacity building, and enhancing the harmonisation of food standards with international standards across the APEC region.

During 2015–16, the APEC FSCF met for the fifth time since its inaugural meeting in 2007, on 26 August 2015, in Cebu, the Philippines in the margins of the third senior officials meeting. The FSCF and its partnership training institute network recognised the range of food safety capacity building activities, reaffirmed priorities and updated progress in capacity building in food safety regulatory systems; inspection and certification systems; technical skills; information sharing; and communication networks. The FSCF progressed work on the action plans in export certification and pesticide maximum residue limits (MRLs) to implement the APEC Regulatory Cooperation Plan.

FSANZ continued its leadership on advancing regulatory convergence on pesticide MRLs through the APEC FSCF. This work was funded by the Department of Foreign Affairs and Trade's Economic Diplomacy Fund (EDF) program and included the completion of a second FSANZ-led expert workshop in the Philippines. This follows a successful workshop that FSANZ held in Sydney, Australia. The culmination of this work has been the development of a draft outline for the Guideline on Import MRLs for Pesticides (the Guideline). This Guideline has subsequently been adopted as an official APEC document and aims to facilitate trade in agricultural commodities whilst protecting public health and safety.

Following FSANZ's success in developing the Guideline, FSANZ was a recipient of further EDF funding to undertake activities next year to facilitate the implementation of the Guideline by APEC economies.

FSANZ also participated in the APEC FSCF regional workshop on coordinated research initiative for the implementation of antimicrobial resistance (AMR) control strategies, led and facilitated by Chile. FSANZ presented Australia's first national AMR strategy focusing on proposals for an integrated AMR surveillance and the importance of safety.

### **FSANZ participation in the International Food Safety Authorities Network**

Throughout 2015–16, FSANZ participated in a range of meetings in the Asia Pacific region on behalf of Australia, including a meeting on strengthening the International Food Safety Authorities Network (INFOSAN) in Asia and National Food Safety Systems on 23–26 November 2015, Hong Kong. Members met to review progress on the linkage between INFOSAN and national food safety systems; identified challenges and issues; and to recommend priorities and actions to strengthen INFOSAN and food safety systems.

### **Membership of the Food Safety Cooperation Working Group (FSCWG)**

Australia, on behalf of the APEC FSCF, participated in the FSCWG at its third meeting on 27 November 2015, Hong Kong. The FSCWG includes representatives from the Association of South East Asian Nations (ASEAN) Expert Group on Food Safety, FAO, WHO and the World Organisation for Animal Health (OIE). At its third meeting, representatives discussed individual achievements, and future opportunities for greater cooperation and support of food safety programs in the region.

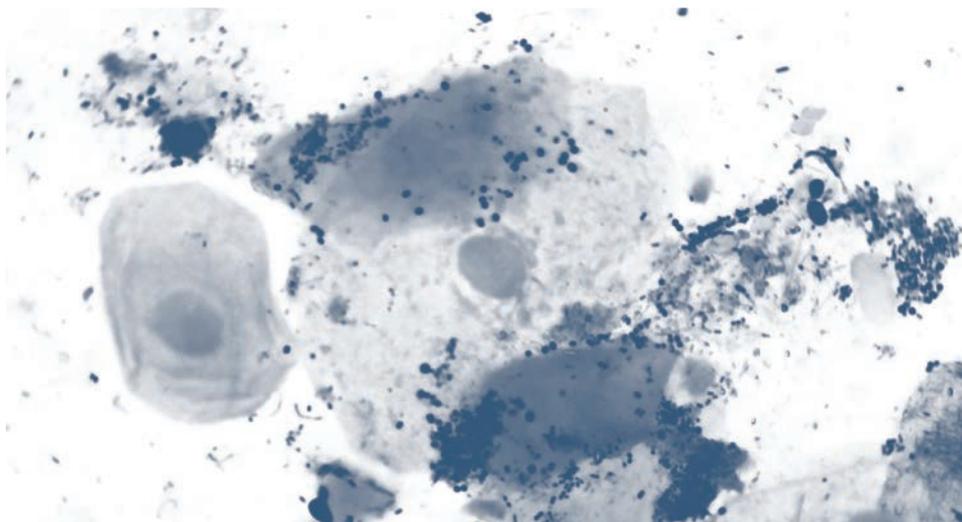
## Stakeholder engagement

### Advisory groups

FSANZ is grateful to many people and groups for providing feedback and advice, not only during the formal public consultation processes of the agency, but also through stakeholder committees, with membership coming from consumer,

the food industry, individual citizens, public health groups and other arms of government.

Appendix 3 contains the names of people serving on FSANZ's committees in 2015–16.



### Case study Improving food safety practices of small to medium enterprises (SMEs)

FSANZ collaborated with Safe Food Production Queensland and Dairy Australia to improve crisis management and build brand confidence for SME dairy businesses in south-east Queensland. Specifically, FSANZ provided input on the food recall process, leading a detailed session on the food recall resources available from

FSANZ and the information required by FSANZ when a food recall is initiated.

Workshops provided the participating dairy businesses with access to resources and industry and regulatory expertise, in a bid to build trust between food business and government agencies and to improve food safety practices.

## 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 food choices. The Allergen Collaboration provides key stakeholders with an opportunity to share and exchange information, and to work collaboratively on identified issues. Now in its fifth year, the Allergen Collaboration is maintaining three areas of focus:

- targeted communication to the food service sector
- targeted stakeholder communication about allergen thresholds relating to precautionary allergen labelling for cross contamination
- food importer education relating to regulatory obligations for food allergen labelling.

## Food label information

Manufacturers use food labels to convey important information to consumers and to enable 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 Food Standards Code sets out the requirements for making health claims. Health claims must be based on a food-health relationship that has been substantiated by a process of systematic scientific review.

In 2015–16, FSANZ reviewed food-health relationships based on health claims authorised for use in Europe. Reviews of food-health relationships about docosahexaenoic acid and normal brain and vision function,  $\alpha$ -linolenic and linoleic

acids and normal growth and development in children,  $\beta$ -glucan from oats or barley and blood glucose rise after a meal, and trivalent chromium and the maintenance of normal blood glucose concentrations have been completed. Where relationships have been substantiated, FSANZ are considering how they can be included in Standard 1.2.7.

FSANZ also completed currency reviews of two food-health relationships that underpin high level health claims in Standard 1.2.7 about trans fatty acids and plant sterols and their effects on blood cholesterol concentrations.

Work is well underway on assessing relationships between several properties of food and a rise in blood glucose after a meal, water and the maintenance of normal physical and cognitive functions; water and the normal regulation of the body's temperature; and fats and blood cholesterol.

## Labelling Review

In 2011, the then Legislative and Governance Forum on Food Regulation (now known as the Australia and New Zealand Ministerial Forum on Food Regulation) agreed on a response to the recommendations of the report *Labelling Logic: Review on Food Labelling Law and Policy (2011) (Labelling Review)*. FSANZ was given responsibility for responding to 21 recommendations relating to a variety of labelling issues.

These included, for example, label presentation and format, the labelling of food safety elements, nutrition information, ingredient labelling and country of origin labelling.

FSANZ has completed work on 10 of the assigned recommendations. Nine other recommendations assigned to FSANZ include work that is complete and/or requires a watching brief, or relate to initiatives that are the responsibility of others. FSANZ is assisting with these recommendations as required.

**Table 11: Outcomes of completed Labelling Review projects assigned to FSANZ**

Labelling Review recommendation	Outcome
<p>Rec.6 The food safety elements on the food label be reviewed with the aim to maximise the effectiveness of food safety communication.</p>	<p>FSANZ completed its technical evaluation and advice. The Food Regulation Standing Committee (FRSC) agreed to await the outcomes of FSANZ's Consumer Label Survey to provide advice to the Forum.</p>
<p>Rec.13 The mandatory declaration in the nutrition information panel of all trans fatty acids (TFAs) above an agreed threshold, if manufactured TFAs have not been phased out of the food supply by January 2013.</p>	<p>FSANZ completed its technical evaluation and advice. The Forum asked FSANZ to continue to maintain a watching brief on TFAs and provide a report, including an assessment of TFAs in imported oils, to the Forum in early 2017.</p>
<p>Rec.14 The mandatory declaration of total and naturally occurring fibre in the nutrition information panel.</p>	<p>FSANZ completed its technical evaluation and advice. The Forum agreed that no further action is required.</p>
<p>Rec.15 Voluntary declaration of potassium content in the nutrition information panel.</p>	<p>Completed as part of Proposal P293 — Nutrition, Health and Related Claims.</p>

Labelling Review recommendation	Outcome
Rec.17 The declaration in the Nutrition Information Panel of amount of nutrients per serve be no longer mandatory unless a daily intake claim is made.	FSANZ completed its report. The Forum agreed that no further action is required.
Rec.20 Finalise the standard for nutrition, health and related claims.	Standard 1.2.7 — Nutrition, Health and Related Claims is now in effect.
Rec.26 The energy content be displayed on the label of all alcoholic beverages, consistent with the requirements for other food products.	FSANZ completed a cost-benefit analysis. FRSC is considering the associated policy work to provide advice to the Forum.
Rec.40 Australia's existing mandatory country of origin labelling requirements for food be maintained and be extended to cover all primary food products for retail sale.	FSANZ completed its technical evaluation and advice. The Forum agreed that FSANZ did not need to prepare a proposal.
Rec.43 The Perceptible Information Principle be used as a guide for presenting label information.	FSANZ completed its technical evaluation and advice. The Forum agreed that no further action is required.
Rec.47 That warning and advisory statements be emboldened and allergens emboldened both in the ingredients list and in a separate list.	FSANZ has completed its technical evaluation and advice. FRSC agreed to await the outcomes of FSANZ's Consumer Label Survey to provide advice to the Forum.

Two recommendations that remain on the FSANZ work program will be addressed in 2016–17. The first, a response to recommendations about the possible inclusion of added sugars, added fats and/or added vegetable oils in the ingredient list (recommendation 12) was completed by FSANZ in June 2016 and will be submitted to the Forum for consideration in late 2016. The second on the need

for mandatory labelling of irradiated food (recommendation 34) is currently under consideration by FSANZ following the release of a public consultation paper in late 2015.

FSANZ continued 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 (NPC)

The NPC provides the food industry and other users with a readily available easy-to-use interactive tool for preparing nutrition information panels, to make it easier to meet the labelling requirements

of the Food Standards Code. In 2015–16, the calculator continued to be one of the most popular features of FSANZ's website. This year, on average, there were 15,000 hits on the NPC landing page each month, by approximately 9800 unique users per month.

## Information for the community

### Release of personal information and freedom of information requests

FSANZ processed seven requests for information under the *Freedom of Information Act 1982* (Cth). Only four of the requests resulted in information being provided as one was transferred to the Department of Health, one was withdrawn and in another case we had no documents of the type requested. Of the four requests where information was provided, three cases were granted partial access to documents and information.

Access to documents released under the Freedom of Information provisions is available on our website.

FSANZ did not receive any requests for access to personal information under the *Privacy Act 1988* (Cth) in 2015–16.

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](mailto:FOI@foodstandards.gov.au) or on +61 2 6271 2222.

	2011–12	2012–13	2013–14	2014–15	2015–16
Requests under FOI legislation	7	10	6	2	7
Requests under privacy legislation	0	0	0	1	0

## Risk advice for imported food

FSANZ provides risk assessment advice to the Department of Agriculture and Water Resources (DAWR) on food classed as medium-to-high risk, which DAWR uses to determine appropriate risk management measures at the Australian border. The risk assessment advice for 'risk category' foods is currently being reviewed.

Significant progress has been made on the review with Stages 2, 3 and 4 completed during 2015–16. From these three stages, 29 risk statements on certain food/hazard combinations were formally advised to DAWR and published on the FSANZ website.

The fifth and final stage of the review incorporates the largest number of risk statements; therefore, we have engaged the University of Tasmania to assist with gathering data. The review is due for completion at the end of 2016, following which FSANZ will transition into a rolling review process.

FSANZ maintains close liaison with the DAWR throughout the imported food risk advice review, including regular monthly interagency meetings. Stakeholder consultations are also undertaken with relevant industry members, the Implementation Subcommittee for Food Regulation (ISFR), Retailers and Manufacturers Liaison Committee (RMLC) and the Department of Foreign Affairs and Trade (DFAT), on an as needs basis.

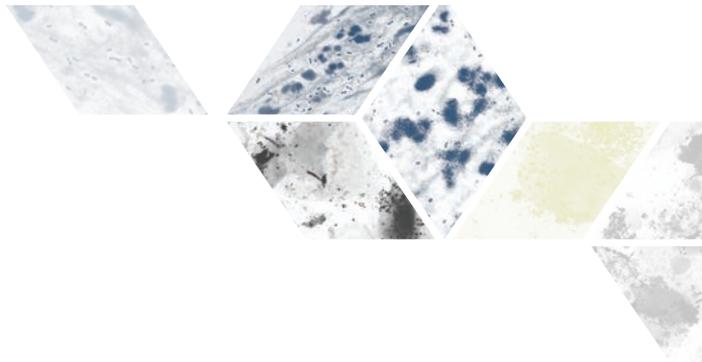
## Microbiological Evidence Base Plan

FSANZ published the Microbiological Evidence Base Plan 2015–19 on the FSANZ website, linked from the FSANZ Science Strategy 2015–19.

The overarching aim of the Microbiological Evidence Base Plan is to provide a trusted, robust and contemporary microbiological evidence base to support food safety risk management measures in Australia and New Zealand.

Three key objectives are described:

- Establish a consistent and systematic approach to building and sustaining FSANZ's microbiological evidence base
- Ensure robust and contemporary microbiological evidence is available to support effective food risk management measures
- Be recognised as a leader in, and trusted source of, advice for microbiological food safety issues.



The Microbiological Evidence Base Plan places emphasis on establishing appropriate internal systems and processes enabling the prospective identification, collation and analysis of evidence for existing and emerging areas of microbiological food safety. A number of activities commenced during 2015–16 to support these objectives, including:

- Establishing a framework for more systematic microbiological data generation using existing mechanisms such as the ISFR Surveillance and Monitoring Working Group (ISFR S&M WG)
- Working collaboratively with existing mechanisms such as the ISFR S&M WG, develop guidelines and principles for microbiological data for incorporation into the FSANZ Data Management Strategy
- Evaluating available qualitative/semi-quantitative tools to codify decision making in assessing microbiological risks in foods.



## 04 KEY ENABLERS

## 04 KEY ENABLERS

**FSANZ's Corporate Plan 2015–19 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

### Science

#### Strategies and tools

##### Science Strategy 2015–19

In 2015–16, FSANZ finalised the Science Strategy 2015–2019 (Strategy). This Strategy is more closely aligned to the FSANZ Corporate Plan than in the past, with the overall aim to develop and enhance our scientific capabilities, tools and partnerships to meet our current and future needs.

The new Strategy identifies three key strategic areas: scientific capability, evidence, and collaboration. For each of these strategic areas, two strategic aims were developed. FSANZ commenced work in developing performance measures that relate to each of the strategic areas. This work involves the development of appropriate tools to measure performance and collecting relevant information to report on at baseline, mid-term and final assessments. This work will continue for the duration of the Strategy, and the findings will feed into the development of future strategies.

#### Data management strategy

FSANZ continued to develop and action the data management strategy to increase the value of scientific data used in evidence-based decision making. To effectively manage our data registry, FSANZ is implementing a framework that is agile enough to meet different requirements and user needs. To achieve this, the framework flexibly manages the flow of data into and out of the organisation. In many cases, data will be simply registered and described using the classification and keywords to make it accessible, useful and well-governed. Where appropriate, FSANZ will extract and transform the data into a structured format so that it can be more easily combined with other structured data, allowing us to carry out more comprehensive and sophisticated analysis and reporting, and share the data more effectively.

## Information and communication technology

In 2015–16, FSANZ redeveloped and upgraded the Food Recall application, improving usability, functionality and productivity. New environments for future software development requirements were deployed. Major applications in the agency received upgrades which will allow FSANZ to decommission old environments. Stabilisation of some of these major applications occurred, allowing for greater business continuity.

FSANZ has enhanced its video conferencing capabilities in the Wellington office by adding an additional video conferencing system. This has improved the capacity of staff to share documents and take part in meetings with their colleagues in Australia. Improved collaboration has been a key focus, with Cisco Jabber rolled out to all staff allowing for shared desktops and enhanced communication.

FSANZ is upgrading its off-site disaster recovery storage to meet increased demands for storage space. By leveraging the additional capacity of the disaster recovery site, FSANZ has been able to host some of its primary services at that site, allowing for enhanced disaster recovery and business continuity capabilities.

FSANZ showed significant improvement in the 2015 Check-up Digital Survey, which looked at our digital information management capability. FSANZ was ranked 36 out of 165 agencies (moving from the bottom third to the top third of agencies), and sixth amongst regulatory agencies. The annual Check-up Digital Survey was developed by the National Archives of Australia (the Archives) to help Australian Government agencies gauge their digital information management maturity and set clear direction for improved digital practices. The Archives uses the survey results to monitor progress within Australian Government agencies which, in turn, informs policy development, improves accountability of agencies, and helps to better target agency support services. Targets for 2016–17 include establishing an information governance committee and implementing an information governance framework.

In 2015–16, FSANZ continued to work on data management as part of implementing its data strategy and has identified and catalogued its key scientific data.

FSANZ's old internet security gateway was retired, and we have implemented a next generation gateway with enhanced security and web filtering.

# People

## Organisational capability

### Organisational reforms

As part of organisational reform, FSANZ completed the development of practical guidance and tools to establish risk management as a discipline within FSANZ and to assist staff in their risk management work.

A review of FSANZ's project management was completed in June 2015, which looked at how FSANZ could further improve its performance. A number of recommendations were made in the report, all of which were accepted by the FSANZ Executive.

A project team was established to implement the recommendations and has made considerable progress, including:

- redefining and clarifying the roles and responsibilities within the FSANZ project management system
- establishing compulsory process evaluation for all major projects with regular reporting to the Executive
- developing an extranet 'toolshed' of the existing resources for FSANZ project managers
- commissioning and receiving a further report specifically on reporting and monitoring.

Work commenced on redeveloping the reporting and monitoring framework for FSANZ projects, amending and updating

the FSANZ project management handbook, developing a skills framework for project managers and organising further project management training for FSANZ staff.

### Staff Forum

FSANZ's Staff Forum is a trans-Tasman consultative and advisory mechanism which facilitates the mutual exchange of information between FSANZ staff and the Executive on workplace issues of relevance to staff. The Staff Forum comprises representatives from each section of the agency and meets monthly. The co-chairs of the Staff Forum attend an Executive meeting each month to provide feedback on current issues.

In 2015–16, the Staff Forum reviewed its Terms of Reference to ensure relevancy. The Staff Forum recommended to the Executive the updating of the Staff Induction Manual, which was undertaken in early 2016. The Staff Forum also coordinated communication between staff and Executive on the audit of payroll and on refurbishment options for the Canberra office.

### Sustainable development

The building housing FSANZ's Canberra site is rated 4.5 stars on the National Australian Built Environment Rating System. As part of the operations of our 'Green' lease, FSANZ monitors building temperatures and works closely with the building owners to ensure the efficiency of the Australian and New Zealand office air conditioning.

This limits the overuse of energy during working hours and ensures any issues are identified early and addressed quickly. FSANZ has contracted to source 10 per cent of energy to the Canberra office from renewable sources.

As part of FSANZ's commitment to sustainable development, the following activities are undertaken:

- contracting services to recycle organic waste, paper and cardboard
- reducing electricity use by encouraging staff to do simple things like turning off lights in unused rooms and turning off computers and monitors at night
- providing recycling bins in all kitchens
- recycling de-commissioned computers, tablets and phones.

### Training

In 2015–16, FSANZ released a new learning and development framework to guide employees and their managers through the best way to maintain the skills of technical and administrative staff. The framework emphasises the 70:20:10 model, where the majority of learning happens through on-the-job training.

As an agency that depends on the skills and knowledge of its people to achieve its objectives, FSANZ is committed to maintaining or improving its capabilities in all facets of operation. In 2015–16,

FSANZ supported staff in a range of professional development activities. A number of staff have been supported to complete tertiary studies through FSANZ's Studybank Program.

All staff were encouraged to participate in online training in mental health first aid. A large number of staff have completed the course, helping staff recognise and assist people with mental health issues.

FSANZ spent almost \$200,000 on staff development during 2015–16 — about \$2000 for each staff member. However, the 2014 APS employee census indicated only 20 per cent of FSANZ staff thought their training was effective in improving their performance. FSANZ intends to further investigate and address this concern in 2016–17.

### FSANZ employment profile

Tables 11–15 below provide a summary of FSANZ's employment profile for the year. Comparisons are made with the previous year's data and to the APS overall. APS statistics were obtained from the APS Statistical Bulletin 2014–15. Data for FSANZ and the APS are at 30 June for the year in question.

After a significant reduction in the number of employees during 2013–14, the numbers of ongoing employees stabilised in 2015–16. The use of non-ongoing employees increased during the year in order to manage workloads and deliver against priority work.

**Table 12: Total employees**

	FSANZ 2014–15	APS 2014–15	FSANZ 2015–16
Total employees	108	152,430	114
Total employees (ongoing)	103	136,498	104
Total employees (non-ongoing)	5	15,932	10
New Zealand-based employees	13	n/a	14

**Table 13: Stability and mobility**

	FSANZ 2014–15	APS 2014–15	FSANZ 2015–16
New starters — ongoing (% employees ongoing)	9 (8.7%)	2,349 (1.7%)	4 (3.8%)
New starters — non-ongoing	5	n/a	18
Separations ongoing	6	10,612	6
Retention rate (% ongoing employees)	90%	93%	94%

Following the process of restructuring at the end of 2013–14, FSANZ recruited a number of staff in 2015–16 to meet key skill needs. Our retention rate increased in 2015–16,

with the majority of separations occurring because of employees transferring to other APS agencies.

**Table 14: Workforce diversity**

	APS 2014–15	FSANZ 2015–16
Indigenous Australian employees	2.6%	0.0%
Employees with disability	3.5%	2.6% (3 people)
NESB1 (employees in Australia)*	5.4%	6.1% (7 people)
Women	57.9%	67.5% (77 people)
Part-time employees (ongoing)	20.3%	21.1% (24 people)

\* Non-English speaking background 1

FSANZ has a 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 staff from non-English speaking backgrounds in our workforce than the APS average. We will continue, in 2015–16, to encourage employees to report their diversity status, as a large proportion of employees have not done so.

FSANZ continues to employ a higher proportion of women than the broader APS — almost 68 per cent. We continue to support flexible working arrangements for staff, with part-time employment numbers (21.1 per cent) being significantly higher than the rest of the APS.

FSANZ has a workforce with relatively more experience than the average for the APS overall. The high retention rate and our requirement for specialised employees means that employees often spend a large part of their working careers as FSANZ employees.

**Table 15: Workforce experience**

	FSANZ 2014–15	APS 2014–15	FSANZ 2015–16
Average length of service in APS (ongoing)	12.1 years	10.2 years	12.7 years

**Table 16: Age structure**

	APS 2014–15	FSANZ 2015–16
Less than 30	13%	9% (10 people)
30 to 39	27%	22% (25 people)
40 to 49	28%	31% (35 people)
50 to 59	25%	25% (29 people)
Over 60	7%	13% (15 people)

**Table 17: Classification structure**

Classification structure (% employees)	FSANZ 2014–15	APS 2014–15	FSANZ 2015–16
APS levels	34% (37 people)	73.8%	36% (44 people)
EL levels	62% (67 people)	24.6%	57% (65 people)
SES	4% (4 people)	1.6%	4% (5 people)

The proportion of FSANZ employees who are over 50 years has increased from 32 per cent to 38 per cent of employees in 2015–16. Those under 40 years are currently only 31 per cent of employees, indicating a significant aging of the workforce over the year. The mean age of FSANZ employees is 46.7, compared with the APS mean age of 43 years.

Due to the nature of FSANZ’s work, involving large numbers of Executive Level employees with specialist scientific and technical skills, the proportion of APS-level employees (36 per cent) is significantly less than the APS average of 74 per cent.

## Employment environment

### Enterprise Agreement

FSANZ completed the negotiation of its new Enterprise Agreement in 2015–16. The agreement streamlined a number of provisions while maintaining the core terms of conditions important to staff. The agreement came into effect in May 2016 and will remain in place for three years.

### Work health and safety

FSANZ’s Health and Safety Committee comprises representatives of management, the facilities team, work health and safety monitors, first-aid officers and workplace harassment contact officers. During the year, the committee considered a range of issues impacting on the health and safety of staff; in particular follow-up activities emanating from an audit of work health and safety. For example, issues relating to building maintenance, storage and amenities.

FSANZ supports a range of activities designed to contribute to the wellness of staff, including subsidising lunchtime yoga sessions and providing access to standing workstations, which are now spread throughout the agency. We also continued our practice of providing a free onsite influenza vaccination program and hearing tests for employees.

We facilitated teleworking by a number of our staff and generally supported flexible working arrangements. As a result, a relatively high proportion of staff are

part-time and many take advantage of the option to purchase additional leave in order to maintain a healthy work-life balance.

### **Workplace bullying and harassment**

Trained harassment contact officers continued to assist employees who feel they may have been bullied or harassed. In 2015–16, no formal complaints were made under the bullying and harassment guidelines. This is despite about 17 per cent of employees indicating they had been subject to bullying and harassment in the 2016 APS employee census. This percentage is marginally lower than the APS average.

### **Workplace diversity and disability**

In 2015–16, we finalised the Diversity Framework, an important part of the Diversity Plan component of our People Strategy. The framework includes our reconciliation action plan and disability action plan. Awareness raising of the importance of considering diversity issues in recruitment processes has occurred through improved intranet content and via staff meetings. FSANZ currently has only a few employees who identify as being from a diverse background, as defined by the Australian Public Service Commission. Awareness raising is the first step in addressing this under-representation.

The General Manager Food Safety and Regulatory Affairs is FSANZ's Disability Champion, signalling the importance of disability issues to senior management. FSANZ is a Bronze Member of the Australian Network on Disability and has benefited from advice and training from this network.

### **Rewards and recognition**

Recognition of achievement provides an incentive for high performance in FSANZ. During 2015–16, FSANZ honoured three staff members for their contribution to the work of the agency.

- **Chair's Annual Development Award** — awarded to Ms Julie Boorman. This award recognised Julie for her innovative approach, for sharing her skills and being a willing teacher of the junior members of the Food Data Analysis team. Her knowledge of Excel is unparalleled in the agency and her ability to use it to interrogate information and produce data has been outstanding. Ms Boorman ran behind-the-scene trials which resulted in data being made available for the Australian Total Data Survey, recipe development work, testing of commercial recipes and training.
- **Australia Day Medallion** — awarded to the Food Recall team. This award recognised the sterling effort over the years of the current team and also recognised the input of the many previous team members. In 2014–15, the team dealt with 81 separate recalls. Many received more attention than others, with hepatitis A in berries being the most newsworthy. That small recall was the catalyst for significant change in both the agency response arrangements and the broader set of arrangements within the Australian Government for management of food-related illness events.

- **Pikorua Bone Pendant (symbolising Waitangi Day)** — awarded to Ms Amanda Tritt. This award recognised Amanda for her outstanding work in a variety of high profile projects, including labelling of food for special medical purposes; Tutin — managing the final tutin proposal including the cost recovery impact statement and engaging with New Zealand Treasury and Ministry of Primary Industries; alcohol energy labelling involving high level negotiations; and dealing with economic analysis.

## Senior management

In 2015–16, FSANZ commenced the year increasing its four-member Executive team to five, comprising the Chief Executive Officer, Deputy Chief Executive Officer and Chief Scientist, General Manager Food Standards, and General Manager Food Safety and Regulatory Affairs, and General Manager Risk and Regulatory Assessment.

FSANZ's risk assessment and risk management functions were conducted in different branches to separate these activities. In addition, a Chief Public Health and Nutrition Advisor provided strategic advice to FSANZ on public health and nutrition matters.

Working under strategic directions set by the Board, the CEO, in close consultation with other members of the Executive,

led and effectively managed agency operations. The management group, comprising section managers and the Executive, met weekly. Section managers, and their respective branch managers, were responsible for supervising staff to ensure they met milestones, appropriately used budgets and staffing resources, and contributed effectively to FSANZ's goals and outcomes.

During 2015–16, four Senior Executive Service staff received performance bonuses totalling \$63,100, and 17 employees received performance payments totalling \$129,094.

In 2015–16 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.

### Dr Marion Healy

#### *Deputy CEO and Chief Scientist*

Dr Healy departed FSANZ in February 2016. Prior to her departure, Dr Healy had executive responsibility for the agency's innovation and reform function, including strategic human resources matters, food composition and consumption studies, and dietary modelling.

## **Glen Neal**

### *General Manager Food Standards*

Mr Neal replaced Mr Dean Stockwell as the General Manager Food Standards in 2015. Mr Neal is responsible for the risk management functions associated with developing food standards that address labelling and information matters, food contaminants, food composition, food additives, special purpose foods and foods requiring pre-approval, such as novel foods. Mr Neal 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 Food*

#### *Safety 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, food safety and primary production and processing standards, food recall and response coordination, and Parliamentary and ministerial liaison. He also has executive oversight of communication and stakeholder engagement.

## **Dr Scott Crerar**

### *General Manager Risk and*

#### *Regulatory Assessment*

Dr Crerar commenced in this role at the beginning of 2015–16. Dr Crerar has executive responsibility for the agency's risk assessment activities involving chemical, microbiological and nutritional analyses. Dr Crerar is also responsible for the agency's behavioural and regulatory analysis work.

## **Dr Trevor Webb**

### *General Manager Food Information*

#### *Science and Technology*

Dr Webb commenced in this role in February 2016 after the departure of Dr Healy. He has executive responsibility for FSANZ's international relations, food composition and consumption studies, and dietary modelling. Dr Webb also has oversight of the agency's ICT function.

## Communication

In 2015–16, FSANZ continued its push to grow its social media audience. By 30 June 2016, FSANZ's Facebook followers had reached 20,000 and Twitter followers had grown to more than 5000. A key part of FSANZ's social media strategy in 2015–16 was to create more engaging content and focus on science-related subjects to educate our consumer audience. Two weeks were dedicated to “ask an expert” topics on microbiology and toxicology, with both of these weeks proving successful.

The audience for our key email publication also continued to grow, with more than 7000 subscribers receiving Food Standards News.

A number of new resources and publications were published during the year including a new Food Recall Plan template, designed with small and medium-sized businesses in mind.

The FSANZ website remains our key communication platform, with more than 1.1 million unique visitors to the site in 2015–16. FSANZ is increasingly using this platform, together with social media, to address issues and misinformation about the Food Standards Code or food issues generally (see Case study: Communicating with consumers through social media). For the year to 30 June 2016, FSANZ saw an increase in visitors to the website compared to the previous year of several hundred thousand, which is in part due to a more engaging and proactive social media presence.

More than 163,000 stakeholders received information via the FSANZ website, publications and social media in 2015–16.

### Information hub

In late 2015–16, FSANZ's communication strategy included helping to meet strategic challenges identified by the FSANZ Board. One of the aims of FSANZ for the coming years is to reposition FSANZ as a trusted source of information about food and food regulation by creating an information hub. Measures completed during the year included a new framework for deciding on referrals to other websites and information, and the identification of potential improvements to FSANZ's digital presence. Concepts for future changes are expected to be tested with stakeholders in 2016–17, before being implemented.

### Communicating changes to the Food Standards Code

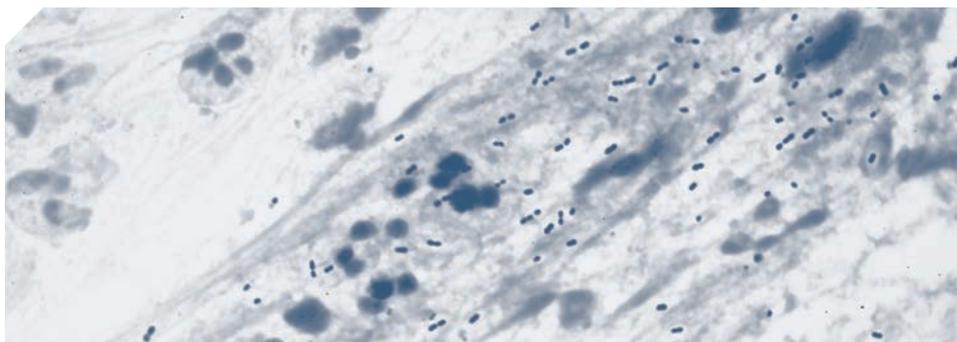
The introduction of a revised Food Standards Code in March 2016 was supported by a number of communication resources, including frequently asked questions and a video explaining the key changes. These resources were promoted through social media, publications and a media release. Similarly, the end of the transition period for one of the Food Standard Code's most significant standards — the Nutrition and Health Claims Standard — was communicated to stakeholders through articles in food business publications, a media release, social media and FSANZ's Food Standards News.

## Advertising and market research

FSANZ's limited expenditure on advertising totalled \$35,847.74 and no polling, advertising campaigns, or direct mail expenditure was recorded in 2015–16.

The limited market research that was undertaken is outlined in the table below.

Organisation	Project	Amount
Roy Morgan Research Ltd	Consumer Labelling Study	\$67,619.03
Adelaide Research and Innovation Investment Trust (ARI)	Infant Formula (P1028)	\$41,350.91
Euromonitor International	N/A (Subscription for market research data)	\$24,413.40



## Case study Communicating with consumers through social media

During 2015–16, FSANZ managed responses to a number of issues generated by media reports. Some of these reports were on naturally occurring chemicals in honey, and whether or not eggs needed to be refrigerated. These reports led to confusion and, in the case of the honey story, fear amongst consumers. FSANZ acted immediately to publish material correcting and

clarifying misinformation. This material was promoted through our social media channels and by tagging and linking to relevant news websites and social media channels. The material was used by stakeholders in jurisdictions and industry to further promote the facts. FSANZ's proactive approach to tackling these issues was commended by stakeholders.

## 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 section 13 of the Act. These legislative requirements determine the way we do our core business.

The goal of FSANZ 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.

### Regulatory partners

FSANZ is one of three elements of the food regulatory system. The Australia and New Zealand Ministerial Forum on Food Regulation, 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 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 maximum residue limits, 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.

FSANZ works collaboratively with the Ministry for Primary Industries, which has carriage of food standards matters in New Zealand. FSANZ is part of a New Zealand inter-governmental group, comprising representatives of agencies involved in the regulation of genetically modified organisms in New Zealand, which is providing advice on the review of the *Hazardous Substances and New Organisms (Organisms Not Genetically Modified) Regulations 1998*.

## Governance and Parliament

In order to ensure quality practices, efficiently manage workloads, and meet our statutory obligations, FSANZ has a number of policies and practices in place to manage the interaction with ministers and their offices, as well as other government departments. The staff workload relating to this interaction in 2015–16 was similar to that in 2014–15.

The majority of contact with the office of our Minister, Senator the Hon Fiona Nash, related to information, Parliamentary-related functions and the provision of public affairs support. FSANZ also provided the Minister's office with updates on food recalls, as well as weekly 'Hot Issues' reports.

FSANZ uses a number of quality control and evaluation measures to meet our obligations of responsiveness to ministers and departmental requests for assistance or input. Our quality control measures include:

- a central coordination function for the quality assurance of material to and from the Minister's office and government departments (FSANZ Parliamentary Liaison Officer)
- policies and protocols on preparation and clearance of documents
- training of FSANZ staff on Parliamentary procedures as required and provision of training materials.

## Performance

### Ministerial correspondence

FSANZ also provided input into correspondence on a number of matters relating to FSANZ responsibilities, the overall responses for which were the responsibility of other branches within the Department of Health, or other departments in the Australian Government or state and territory governments.

Issues raised in the correspondence included general food safety issues, novel foods, toxins in honey, irradiated food, contaminants, food additives, raw milk, labelling issues including use-by dates and country of origin, chemical maximum residue limits, and genetically modified foods.

**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
2015–16	28	0	0	0	0	28	27
	100%	0%	0%	0%	0%	100%	
2014–15	25	0	0	0	0	25	5
	100%	0%	0%	0%	0%	100%	
2013–14	21	0	0	0	0	21	5
	100%	0%	0%	0%	0%	100%	

**Ministerial submissions**

	Sent	Returned
2015–16	14	14
2014–15	22	17
2013–14	22	19

**Briefing note requests**

	Sent	Late
2015–16	16	0
2014–15	5	0
2013–14	3	0

Issues raised in submissions included FSANZ Board outcomes, BSE risk assessments, nanotechnology, food recall issues, staff and Board travel to New Zealand, and cost recovery.

FSANZ responded to or generated 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 FSANZ Board outcomes, release of surveys, imported food risk advice, GM breeding techniques and maximum residue limits.

### Parliamentary questions on notice

	Received	Sent	Late
2015–16	0	0	0
2014–15	2	0	0
2013–14	0	0	0

FSANZ provided input into a very small number of answers to questions on notice (outside of the Estimates process), managed by the Department of Health.

### Senate Estimates

Senior staff were required to appear before Senate Estimates on three occasions during 2015–16 (October 2015, March and June 2016). Issues raised during the hearings and in subsequent questions on notice included contaminants, nanotechnology and genetically modified food. FSANZ answered 21 questions on notice specifically addressed to FSANZ.

FSANZ also provided input into five answers to questions on notice being managed by the Department of Health.

### Question Time briefings

Questions without notice are asked of ministers in Question Time in the Parliament and must be responded to orally. Confidential briefings are prepared by FSANZ to assist the Minister to respond to any questions which fall within their

responsibilities, 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.

Preparation of these briefings is time-critical and with extremely tight deadlines, particularly during sitting weeks.

FSANZ prepared eight QTBs, either new or updates to existing ones. FSANZ also provided input to numerous QTBs prepared by other areas within the portfolio, or other departments, where the issues crossed portfolio or agency responsibilities. Issues included nanotechnology, maximum residue limits, food safety, food recalls, review of novel foods, imported food, energy drinks and the implementation of the revised Food Standards Code.

### Parliamentary inquiries

In November 2015, the FSANZ CEO and General Manager Food Safety and Regulatory Affairs gave a private briefing to the Joint Standing Committee on treaties outlining FSANZ's role in the food safety system.

### Notice of motion

In response to a motion by Senator Rachel Siewert on 22 October 2015, Minister Nash tabled FSANZ documents relating to nanotechnology issues.

## FSANZ Board

FSANZ is governed by a 12-member Board, whose members are drawn from Australia and New Zealand. Members of the Board have 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.

The nine Australian members are appointed by the Australian Minister with responsibility for FSANZ following consultation with members of the Australia and New Zealand Ministerial Forum on Food Regulation and consideration by the Cabinet. The three New Zealand members are nominated by the New Zealand Government and appointed by the Australian Minister.

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 1.

The terms of Ms Philippa Smith AM (Board Chair) and Mr Neil Walker ceased on 30 June 2016. Dr Dave Roberts passed away in April 2016.

The CEO, Mr Steve McCutcheon, is an *ex-officio* member of the Board. Mr McCutcheon's current period of appointment expires on 31 December 2016.

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 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 2015–16. Outcomes of FSANZ Board meetings are published on its website.

### Ethical standards

The Board Charter includes guidelines for dealing with directors' conflicts of interest and material personal interests as required by the *Public Governance, Performance and Accountability Act 2013* (PGPA Act) and the *Public Governance, Performance and Accountability Rule 2014*.

### Board development and review

FSANZ provides a formal induction for new Board members, including a meeting with the Board Chair, FSANZ CEO and Executive Team. Newly appointed Board members are provided with an Induction Manual (which includes the Board Charter, Corporate Plan, Business Plan and other relevant information).

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 PGPA Act; and the need for directors to have an independent view and governance compared with management.

### Board performance

The Board Charter includes a requirement that a formal review of the performance of the Board be undertaken biennially. The review is conducted using a mix of external evaluation and facilitated self-assessment with appropriate input sought from all parties including the Board, the CEO, internal and external auditors, management and any other relevant stakeholders, as determined by the Board.

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 an evaluation proforma 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 (FARMC)

FARMC consists of non-executive Board Directors, and 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.

During 2015–16, the FARMC 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 FSANZ's 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 in 2015–16 related to the management of the transition to the *Public Governance, Performance and Accountability Act 2013*, review of workplace diversity and disability, and review of ICT procurement.

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 included representatives from the Australian National Audit Office, an internal auditor, the FSANZ Board Chair, the FSANZ CEO and Finance Manager.

### Procurement

As a Commonwealth corporate entity, FSANZ's purchasing and procurement policies and practices are consistent with:

- all relevant Commonwealth legislation
- the Australian Government financial framework
- the Chief Executive Instructions and relevant FSANZ policies.

### 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 (a chair, plus three). The General Manager Food Safety and Regulatory Affairs provides secretariat support to the committee.

### Directors' insurance

Under the Comcover Statement of Cover, FSANZ 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 \$1.184 million on consultants and contractors during the year on services and products costing more than \$10,000 (see Appendix 7 for details).

### Corporate planning

The *Public Governance, Performance and Accountability Act 2013* requires all agencies to prepare a corporate plan.

In 2014–15, the FSANZ Board conducted a review of the strategic environment and identified strategic themes for future FSANZ operations. This work led to the development of the Corporate Plan 2015–19, which was published on the FSANZ website within the statutory time frames. The Plan has since been updated and the Corporate Plan 2016–20 has been published.

FSANZ's Risk Management Framework and Governance Framework were revised to form a suite of documents aligned with the Corporate Plan and the Portfolio Budget Statement.

### Fraud control plan

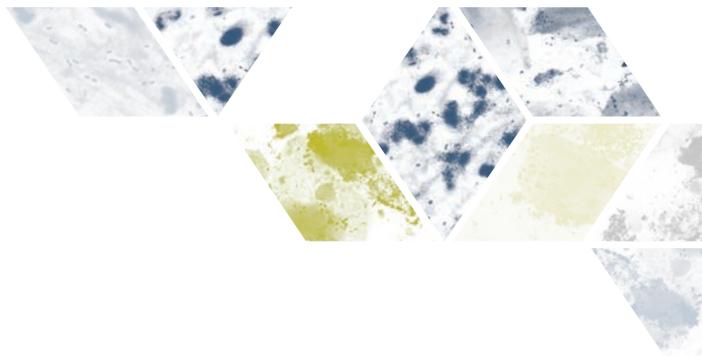
The FSANZ fraud control plan was revised in 2015–16. The plan outlines the process and procedures FSANZ undertakes to limit fraud risk in the agency. Reports on fraud risk mitigation are regularly provided to the Finance, Audit and Risk Management Committee to ensure that the current risk management activities, such as separation of duties and the credit card purchasing guidelines, are effective in addressing fraud risk. There were no cases of fraud reported in FSANZ in 2015–16.

### Proposed amendments to the FSANZ Regulations, including cost recovery arrangements

Fees are payable for the assessment of applications where the development or variation of a standard would confer an exclusive capturable commercial benefit on an applicant. An applicant may also elect to pay a fee to expedite the commencement of the consideration of an application.

FSANZ has been working on updated hourly charges applied for cost recovery and public consultation in a draft Cost Recovery Implementation Statement. This work was put on hold until after the 2016 Federal Election.

Information on previous reviews, including submissions, is available on the FSANZ website at [www.foodstandards.gov.au/code/changes/applying/pages/fsanzscostrecoveryar5707](http://www.foodstandards.gov.au/code/changes/applying/pages/fsanzscostrecoveryar5707).



## Anticipation

### Nanotechnology

In 2015–16, FSANZ refocused its nanotechnology strategy with a view to completing outstanding risk assessment and risk management work. Two expert scientific opinions on the use and safety of nanotechnologies in relatively insoluble food additives and in food packaging reports were commissioned and, having undergone peer review, were published on the FSANZ website.

FSANZ also formed a Scientific Nanotechnology Advisory Group (SNAG) which will assist with the development of technical guidance material and advise on future uses of nanotechnology in food and food packaging. SNAG will also advise on national and international legislation and policy.

### Chemical migration from packaging into food

FSANZ completed its assessment of food safety risks arising from chemical migration from packaging into food in Australia and New Zealand. The risk profile indicated that the majority of chemicals used to produce food packaging would not be expected to pose a public health and safety concern, predominantly because of their low levels of migration into food. This conclusion is consistent with the findings of analytical surveys investigating the presence of specific packaging chemicals in Australian foods. However, additional food concentration data is being sought on two phthalates, to determine if dietary exposure to these chemicals poses a health risk.

A call for submissions on the assessment and a range of risk management options was released in June 2016. The responses to the call for submissions and outcomes of the phthalate survey will inform the decision in relation to a preferred option and any preparation of a draft variation.



## 05 APPENDICES

## Appendix 1: FSANZ Board members, attendance, qualifications and experience

### Attendance and qualifications

Member	Qualifications	Meetings	Teleconferences
Ms Philippa Smith AM (Chair)	BEC (Sydney University)	4/4	3/4
Professor Mary Barton AO	BVSc, University of Sydney, PhD University of Melbourne, Dip Bact, University of Manchester, MBA, Deakin University, Fellow of the Australian and New Zealand College of Veterinary Scientists, Fellow of the Australian Society for Microbiology, Hon DVSc, University of Melbourne	4/4	2/4
Ms Lyn Bentley	Chef and successful small business owner, Australian Institute Food Science & Technology — WA committee  Royal Agricultural Society WA — Official Food Judge	4/4	4/4
Professor Martin Cole	BSc, Manchester Metropolitan University, PhD, Microbiology, Institute of Food Research, University of East Anglia, Graduate of Australian Institute of Company Directors, IFT Certified Food Scientist	4/4	2/4
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	4/4	3/4

Member	Qualifications	Meetings	Teleconferences
Professor Lynne Daniels	MSc, Grad Dip Nutrition Dietetics, Flinders University, South Australia, PhD, Flinders University	4/4	4/4
Ms Jenni Mack	BA (Journalism), University of Queensland, MALP, University of Sydney, Graduate Certificate International Food Laws and Regulation, Michigan State University	4/4	2/4
Mr Steve McCutcheon (CEO)	B.Ec. University of Sydney GradDipPubLaw, Australian National University	4/4	4/4
Dr Andrew McKenzie QSO	BVSc, Massey University, DVPH, Massey University	4/4	2/4
Mr Tony Nowell CNZM	BBS, Auckland University, University of Otago and Massey University (not completed)	4/4	4/4
Dr Dave Roberts	BSc (hons), Liverpool University, PhD, Australian National University	3/4	3/4
Mr Neil Walker JP	JP BSc, Victoria University of Wellington, BBS, Massey University, FNZIFST, FNZIC, DiGTP	4/4	3/4
<b>Observer</b>			
Dr Eva Bennett		4/4	0/4

## Finance, Audit and Risk Management Committee attendance

Member	Meetings
Dr Dave Roberts (Chair)	3/4
Professor Martin Cole	3/4
Dr Andrew McKenzie QSO	4/4
Professor Mary Barton	4/4
Observers	
Mr Steve McCutcheon (CEO)	4/4
Ms Audrey Gormley (FSANZ Chief Finance Officer)	3/4
Ms Philippa Smith AM	4/4

## 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)	<b>1 member nominated by the New Zealand lead Minister</b> 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)	<b>1 member nominated by consumer organisations*</b>
s.116(1)(e)	<b>1 member nominated by the CEO of the National Health and Medical Research Council</b>
s. 116(1)(f)	<b>3 members nominated by organisations, or public bodies, established for purposes relating to science or public health*</b> 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)	<b>2 members nominated by organisations, or public bodies, established for purposes relating to the food industry*</b> 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 expired 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 AO**  
(term expires 30 June 2017)

Emeritus Professor Mary Barton [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 food borne infections.

**Ms Lyn Bentley**  
(term expires 30 June 2017)

Ms Bentley'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 within 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 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 [116(1)(f)] is the Deputy Director of Agriculture and Food at the Commonwealth Scientific and Industrial Research Organisation (CSIRO). Prior to joining CSIRO, Professor Cole was the Director of the US National Centre for Food Safety and Technology, one of the US Federal Drug Administration Centres for Excellence and Research Professor of Biology at Illinois Institute of Technology, 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, the Food and Agriculture Organization, 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 as the Independent Science Expert on the Governance Board of the New Zealand Food Safety science and Research Centre (NZFSS).

**Associate Professor Stephen Corbett  
(term expires 30 June 2019)**

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 [116(1)(e)] is an academic dietitian with over 35 years of experience and a Fellow of the Dietitians Association Australia. She is 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 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 University, her primary role was coordinator 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 NH&MRC-funded NOURISH project that is evaluating an early feeding intervention to prevent childhood obesity and the Queensland Government funded 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 31 December 2016)**

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. Prior to 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. He 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 within New Zealand. This has included being 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; Chair of the New Zealand Forest Research Institute and Wellington Drive Technologies; and 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 David Roberts**  
**(term expired April 2016)**

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. Prior to 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 the Australian Institute of Food Science Technology (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 expired 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, and was the Dairy Chair. 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.

## Appendix 2: Report against FSANZ Act requirements as at 30 June 2016

### Applications received and proposals prepared before 1 October 2007

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

During 2015–16, FSANZ progressed **4** applications received prior to 1 October 2007:

- (v) **0** was withdrawn;
- (vi) **0** was rejected by FSANZ;
- (vii) **0** was 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 2016.

During 2015–16, FSANZ progressed **2** proposals prepared prior to 1 October 2007:

- (v) **1** was abandoned by FSANZ;
- (vi) **0** was finalised and notified to the Forum;
- (vii) **0** was considered after a request for a review and notified to the Forum; and
- (viii) **1** was still being progressed as at 30 June 2016.

- (e) **Any occasion during 2015–16 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 prior to 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:**

Nil

- (f) **Extensions of time FSANZ granted under subsection 35(2) of the FSANZ Act during 2015–16 and the reasons for those extensions:**

Nil

- (g) **The number of applications made to the Administrative Appeals Tribunal during 2015–16 for a review of a decision made by FSANZ:**

Nil

- (h) **The results of the applications made to the Administrative Appeals Tribunal that were determined during 2015–16:**

Nil

**(i) The number of standards made under the FSANZ Act during 2015–16:**

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

**(j) The number of draft standards and draft variations approved during 2015–16 under:**

(i) section 18 of the FSANZ Act; or (Final Assessment)

Nil

**(k) The number of occasions during 2015–16 when requests were made under section 21 of the FSANZ Act (as was in force prior to 1 July 2007) for a review of a draft standard or draft variation:**

Nil

**(l) The number of occasions during 2015–16 when requests were made under section 22 of the FSANZ Act (as was in force prior to 1 July 2007) for a review of a draft standard or draft variation:**

Nil

**(m) The number of occasions during 2015–16 when a draft standard or draft variation was rejected under section 23 of the FSANZ Act (as was in force prior to 1 July 2007):**

Nil

**(n) The number of occasions during 2015–16 when requests were made under section 28A of the FSANZ Act (as was in force prior to 1 July 2007) for a review of a standard or variation:**

Nil

**(p) The number of occasions during 2015–16 when a standard or variation was revoked or amended under section 28C of the FSANZ Act (as was in force prior to 1 July 2007):**

Nil

### **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 2015–16:**

19

**(ab) The number of applications accepted under subsection 26(1) during 2015–16:**

19

**(ac) The number of applications rejected under subsection 26(1) during 2015–16 and the reasons for the rejections:**

Nil

**(ad) The number of applications withdrawn in 2015–16 under subsection 24(1) during the current year:**

Nil

**(ae) The number of applications accepted under subsection 26(1) during 2015–16 that FSANZ had not begun to assess under section 29 during 2015–16:**

8

**(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 2015–16:**

Nil

**(a) The number of applications that were considered under Subdivision D of Division 1 of Part 3 during 2015–16:**

25

**(b) The number of applications that were considered under Subdivision E of Division 1 of Part 3 during 2015–16:**

Nil

**(c) The number of applications that were considered under Subdivision F of Division 1 of Part 3 during 2015–16:**

Nil

**(d) The number of applications that were considered under Subdivision G of Division 1 of Part 3 during 2015–16:**

Nil

**(e) For each of those Subdivisions, the number of applications considered under that Subdivision that were disposed of during 2015–16 and the manner of their disposal:**

**Subdivision D:**

13 Approved  
1 Withdrawn  
0 Rejected

**Subdivision E:**

0 Approved  
0 Withdrawn

**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 2015–16 (for Approval only):**

**Subdivision D:**

8 months

*A1100 8 months*

*A1104 11.5 months*

*A1106 8 months*

*A1107 7 months*

*A1108 8.5 months*

*A1109 7 months*

*A1110 7 months*

*A1111 8.5 months*

*A1112 8 months*

*A1114 7 months*

*A1116 8.5 months*

*A1118 8.5 months*

*A1120 6.5 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 2015–16:**

2

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

*A1102 21 months*

*A1113 13 months*

**(g) The number of applications made during 2015–16 in relation to which a charge fixed under section 146 was payable:**

4

**(h) The number of applications made during 2015–2016 in relation to which no charge fixed under section 146 was payable:**

14

**(i) The average number of days that elapsed between the acceptance or rejection under section 26 of an application made during 2015–16 in relation to which no charge fixed under section 146 was payable, and the commencement of the assessment of the application under section 29:**

206 days

*A1117 accepted 7 August 2015, clock start 7 March 2016 (213 days)*

*A1119 accepted 16 October 2015, clock start 5 April 2016 (172 days)*

*A1121 accepted 9 November 2015, clock start 28 June 2016 (232 days)*

**(j) Each occasion during 2015–16 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:**

2

*A1095 Due 14 September 2015,  
completed 24 March 2016*

*A1104 Due 17 September 2015,  
completed 3 December 2015*

**(k) Each occasion during 2015–16 on which FSANZ extended the consideration period under subsection 109(4), and the reasons for that extension:**

Nil

**(ka) The number of applications declared under section 95 to be urgent applications during 2015–16:**

Nil

**(l) The number of proposals prepared by FSANZ under section 55 during 2015–16:**

5

**(la) The number of proposals prepared under section 55 during 2015–16 that FSANZ had not begun to assess under section 59 during that year:**

Nil

**(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 2015–16**

Nil

**(n) The number of proposals that were disposed of during 2015–16 and the manner of their disposal:**

10 Approved

0 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 2015–16:**

**General**

13.5 months

*P1016 51.5 months*

*P1031 20.5 months*

*P1037 6 months*

*P1038 3.5 months*

*P1039 7 months*

*P1041 6 months*

*M1011 10 months*

*M1012 3.5 months*

**Minor**

3 months

*P1040 3 months*

*M1013 3 months*

**Major**

N/A

**High level health claim variation**

N/A

**(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:**

26 days

*P1039 13 days*

*P1040 24 days*

*P1041 13 days*

*P1042 15 days*

*M1013 63 days*

**(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 2015–16, but that FSANZ had not disposed of before the end of 2015–16:**

6

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

*P1024 42.5 months*

*(prepared 13/12/12)*

*P1026 28 months (prepared 1/3/13)*

*P1027 38.5 months*

*(prepared 18/4/13)*

*P1028 35.5 months*

*(prepared 17/7/13)*

*P1030 17 months (prepared 1/2/14)*

*P1034 26 months (prepared 30/4/14)*

**(pc) The number of proposals declared under section 95 to be urgent proposals during 2015–16:**

Nil

**In relation to applications or proposals declared to be urgent under section 95, either in 2015–16 or in previous financial years, the number which were disposed of under section 101 and the manner of their completion:**

Nil

**(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:**

Nil

**(q) The number of applications made to the Administrative Appeals Tribunal during 2015–16 for review of decisions of FSANZ:**

Nil

**(r) The results of the applications made to the Administrative Appeals Tribunal that were determined during 2015–16:**

N/A

**(s) The number of standards made during 2015–16:**

Gazettal and registration on the Federal Register of Legislation of amendments to the *Australia New Zealand Food Standards Code* occurs throughout the year after the Forum 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 Standards or variation to a Standard. Each series of amendments is sequentially numbered.

FSANZ gazetted amendments to the *Australia New Zealand Food Standards Code* relating to 14 applications and 11 proposals.

**Amendment No. 156 (6 August 2015)**

A1097 — Food derived from Herbicide-tolerant and Insect-protected Corn Line MON87411	To seek approval for food derived from a genetically modified glyphosate-tolerant and corn rootworm-protected corn line
--	---

A1098 — Serine Protease (Chymotrypsin) as a Processing Aid (Enzyme)	To seek approval of a new enzyme, serine protease (chymotrypsin), sourced from a genetically modified strain of <i>Bacillus licheniformis</i> as a processing aid in the production of protein hydrolysates
---	---

A1099 — Serine Protease (Trypsin) as a Processing Aid (Enzyme)	To seek approval of a new enzyme, serine protease (trypsin), sourced from a genetically modified strain of <i>Fusarium venenatum</i> as a processing aid in the production of protein hydrolysates
--	--

**Amendment No. 157 (3 September 2015)**

A1101 — Commencement of Dietary Fibre Claim Provisions	To delay the commencement of provisions in Standard 1.2.7 for nutrition content claims about dietary fibre from 18 January 2016 for 12 months i.e. 18 January 2017
--	--

A1103 — Citric and Lactic Acids as Food Additives in Beer and Related Products	To permit the extension of use of citric and lactic acids as food additives in beer
--	---

P1035 — Gluten Claims about Foods containing Alcohol	To permit nutrition content claims about gluten in relation to foods (including beverages) containing more than 1.15% alcohol by volume
--	---

P1036 — Code Revision — Consequential and Corrective Amendments	To update the P1025 — Code Revision version of the Code to account for variations to the existing Code made in A1092, A1096, P1022 and P1029 and to correct errors
---	--

#### Amendment No. 158 (22 October 2015)

M1012 — Amendments to Standard 1.4.2	To consider introducing certain temporary MRLs for residues of agricultural and veterinary chemicals that may occur in food, in order to align standards with the APVMA temporary MRLs for coumatetralyl and warfarin in pork commodities
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#### Amendment No. 159 (7 December 2015)

A1106 — Food derived from Herbicide-tolerant and Insect-protected Corn Line 4114	To seek approval for food derived from a genetically modified glufosinate-tolerant and insect-protected corn line DP-004114-3
--	---

A1107 — Asparaginase from <i>Bacillus subtilis</i> as a Processing Aid (Enzyme)	To permit the use of a new microbial source for Asparaginase sourced from a genetically modified strain of <i>Bacillus subtilis</i> for use in food production to reduce the risk of acrylamide formation
---	---

P1016 — Hydrocyanic Acid in Apricot Kernels and other Foods	To consider an amendment for hydrocyanic acid in raw apricot kernels, foods derived from them and potentially other foods
---	---

P1037 — Amendments associated with Nutrition Content and Health Claims	To address inconsistencies and lack of clarity associated with Standard 1.2.7 and related standards to ensure that 1.2.7 operates as intended and also to provide exemptions for certain Health Star Rating label elements from 1.2.7 requirements
--	--

P1038 — Vitamin and Mineral Claims and Sodium Claims about Food containing Alcohol	To address an inconsistency in the conditions for vitamin and mineral claims between Standards 1.2.7 and 1.3.2 and to permit nutrition content claims about salt and sodium in relation to foods (excluding beverages) containing more than 1.15% alcohol by volume
--	---

#### Amendment No. 160 (14 January 2016)

A1108 — Rebaudioside M as a Steviol Glycoside Intense Sweetener	To include rebaudioside M in the list of permitted steviol glycoside products used as intense sweeteners
---	--

A1110 — Food derived from Insect-protected Soybean Line MON87751	To seek approval for food derived from a genetically modified insect-protected soybean line MON87511
--	--

**Amendment No. 161 (22 February 2016)**

A1100 — Maximum Permitted Level of Acesulphame Potassium in Chewing Gum	To increase the maximum permitted level of acesulphame potassium (Ace-K) in chewing gum to align with the international regulations and so standardise formulations
A1104 — Voluntary Addition of Vitamins and Minerals to Nut- and Seed-based Beverages	To seek permission for the voluntary addition of a range of vitamins and minerals to nut and seed-based beverages that provides a milk alternative for consumers with allergic/intolerant conditions
P1040 — Code Revision — Consequential and Corrective Amendments II	To update the revised Code to correct typographical and transcription errors
M1013 — Schedule 20 — MRLs — Consequential and Corrective Amendments	To update Schedule 20 (commencing 1 March 2016) to reflect amendments made to Schedule 1 of current Standard 1.4.2 in 2015 and to correct technical and formatting errors

**Amendment No. 162 (21 April 2016)**

A1112 — Food derived from Herbicide-tolerant Corn Line MZHG0JG	To seek approval for food derived from a genetically modified corn line MZHG0JG that is tolerant to the herbicides glyphosate and glufosinate ammonium
A1114 — Food derived from High Yield Corn Line MON87403	To seek approval for food derived from a genetically modified corn line MON87403 modified for increased yield

### Amendment No. 163 (19 May 2016)

A1111 — Bacteriophage S16 and FO1a as a Processing Aid	To seek approval for a preparation of two bacteriophages (S16 and FO1a) (Salmonex™) as a processing aid to reduce Salmonella contamination in specific foods
P1031 — Allergen Labelling Exemptions	To allow for specific exemptions from allergen declarations for glucose syrups from wheat starch, fully refined soy oil, soy derivatives (tocopherols and phytosterols), and distilled alcohol from wheat or whey
P1039 — Microbiological Criteria for Infant Formula	To amend the Code to include food safety microbiological criteria for infant formula, aligning with international (Codex) standards
M1011 — Maximum Residue Limits (2015)	To consider varying certain maximum residue limits for residues of agricultural and veterinary chemicals that may occur in food

**(t) The number of draft standards and draft variations approved during 2015–16 under each of the following:**

**(i) section 33 and 63:**

21

**(ii) section 41 and 69:**

2

**(iii) section 52 and 78:**

Nil

**(iv) section 97:**

Nil

**(ta) The number of variations given to the Authority under subsection 82(6) during 2015–16:**

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

*APVMA 5, 2015 14 July 2014*  
*APVMA 6, 2015 11 August 2015*  
*APVMA 7, 2015 8 September 2015*  
*APVMA 8, 2015 6 October 2015*  
*APVMA 9, 2015 3 November 2015*  
*APVMA 10, 2015 1 December 2015*  
*APVMA 1, 2016 12 January 2016*  
*APVMA 2, 2016 9 February 2016*

The Australian Pesticides and Veterinary Medicines Authority gazetted and registered on the Federal Register of Legislation six amendments to Schedule 20:

*APVMA 1, 2016 1 March 2016*

*APVMA 2, 2016 8 March 2016*

*APVMA 3, 2016 5 April 2016*

*APVMA 4, 2016 3 May 2016*

*APVMA 6, 2016 31 May 2016*

*APVMA 7, 2016 28 June 2016*

- (u) The number of occasions during 2015–16 when requests were made by the Council under Division 3 of Part 3 for a review of a draft standard or draft variation:**

1

- (v) The number of occasions during 2015–16 when a draft standard or draft variation was rejected by the Council under Division 3 of Part 3:**

Nil

- (w) The number of occasions during 2015–16 when requests were made by the Council under Division 4 of Part 3 for a review of a standard or variation:**

Nil

- (x) The number of occasions during 2015–16 when a standard or variation was revoked or amended by the Council under Division 4 of Part 3:**

Nil

- (y) A summary of policy guidelines notified to FSANZ during 2015–16:**

No guidelines were notified.

- (z) Such other matters (if any) as are specified in the Regulations:**

N/A

## Appendix 3: External FSANZ committee members

FSANZ could not operate effectively without the assistance and advice from a number of committees whose members have been selected for their skills and knowledge and who have been drawn from a wide range of industry, academia, consumer interests and government bodies.

We gratefully acknowledge the contribution of the members of the committees and groups listed below during 2015–16, which either met formally face-to-face or by teleconference, or provided advice to FSANZ by other means.

### Committees and groups

#### Advisory Committee on Novel Foods

**Purpose:** to consider and provide recommendations to FSANZ on whether particular foods are likely to meet the definition of novel food in Standard 1.5.1.

#### Allergen Collaboration

**Purpose:** to strengthen engagement and collaboration amongst a range of key stakeholders to enhance the effectiveness of risk management of food allergens, with the objective of supporting consumers to make safer food choices.

#### Consumer and Public Health Dialogue

**Purpose:** to provide a forum for FSANZ to consult in-depth with peak consumer and public health bodies and key academics to improve our understanding of community food safety and public health issues, and provide a more effective food regulatory response.

#### Health Claims Scientific Advisory Group

**Purpose:** to provide advice on the quality of evidence relating to food-health relationships for assessing health claims.

#### Jurisdictional Technical Forum

**Purpose:** to provide an additional means for jurisdictions to participate in the FSANZ standard-setting process and engage in informed discussion around specific issues related to standards development.

#### Jurisdictional Policy Forum

**Purpose:** to provide a high level consultative mechanism for discussion on food regulation policy matters arising from FSANZ's work program, prior to any consideration by the Food Regulation Standing Committee.



## Committees and groups

### **Packaging Advisory Group**

**Purpose:** to provide advice and information on chemicals used in packaging and chemical migration from packaging into food, quality assurance and quality control systems, sourcing and use of packaging materials in the food sector, and consumer concerns.

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### **Retailers and Manufacturers Liaison Committee**

**Purpose:** to provide an opportunity to maintain ongoing dialogue between FSANZ and industry through informed discussion on standards development and food safety emergencies.

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### **Scientific Nanotechnology Advisory Committee**

**Purpose:** to provide advice and information to FSANZ on matters relating to nanotechnology and food safety.

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### **Social Sciences and Economics Advisory Group**

**Purpose:** to provide expert social sciences and economics advice to FSANZ to assist FSANZ in developing and reviewing the social sciences and economics evidence base underpinning its decisions.

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### **ISFR Surveillance and Monitoring Working Group**

**Purpose:** to achieve collective and strategic data generation through the coordination and integration of surveillance and monitoring activities to address ISFR priorities.

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APPENDIX 04  
FINANCIAL STATEMENTS



## INDEPENDENT AUDITOR'S REPORT

### To the Assistant Minister for Rural Health

I have audited the accompanying annual financial statements of Food Standards Australia New Zealand for the year ended 30 June 2016, which comprise:

- Statement by the Accountable Authorities, Chief Executive and Chief Financial Officer;
- Statement of Comprehensive Income;
- Statement of Financial Position;
- Statement of Changes in Equity;
- Cash Flow Statement; and
- Notes to the financial statements.

### *Opinion*

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

- (a) comply with Australian Accounting Standards and the *Public Governance, Performance and Accountability (Financial Reporting) Rule 2015*; and
- (b) present fairly the financial position of Food Standards Australia New Zealand as at 30 June 2016 and its financial performance and cash flows for the year then ended.

### *Director's Responsibility for the Financial Statements*

The directors of Food Standards Australia New Zealand are responsible under the *Public Governance, Performance and Accountability Act 2013* for the preparation and fair presentation of annual financial statements that comply with Australian Accounting Standards and the rules made under that Act and are also responsible for such internal control as the directors determine is necessary to enable the preparation and fair presentation of financial statements that 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.

GPO Box 707 CANBERRA ACT 2601  
19 National Circuit BARTON ACT  
Phone (02) 6203 7300 Fax (02) 6203 7777

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 the entity's preparation and fair presentation of the financial statements 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 the entity's internal control. An audit also includes evaluating the appropriateness of the accounting policies used and the reasonableness of accounting estimates made by the Accountable Authority of the entity, 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.

Australian National Audit Office



Peter Kerr  
Executive Director  
Delegate of the Auditor-General  
Canberra  
14 September 2016

Food Standards Australia New Zealand (FSANZ)

STATEMENT BY THE ACCOUNTABLE AUTHORITIES, CHIEF EXECUTIVE AND CHIEF FINANCIAL OFFICER

In our opinion, the attached financial statements for the year ended 30 June 2016 comply with subsection 42(2) of the Public Governance, Performance and Accountability Act 2013 (PGPA Act), and are based on properly maintained financial records as per subsection 41(2) of the PGPA Act.

In our opinion, at the date of this statement, there are reasonable grounds to believe that the corporate Commonwealth entity will be able to pay its debts as and when they fall due.

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

Professor Lynne Daniels



Interim Chairperson  
FSANZ

14th September

Dr Andrew McKenzie



Director  
FSANZ

14th September

Mr Peter May



Acting Chief Executive  
Officer FSANZ

14th September

Ms Audrey Gormley



Chief Financial Officer  
FSANZ

14th September

## Food Standards Australia New Zealand (FSANZ)

### Statement of Comprehensive Income

for the period ended 30 June 2016

	Notes	2016 \$'000	2015 \$'000	Original Budget 2016 \$'000	Note
<b>NET COST OF SERVICES</b>					
<b>Expenses</b>					
Employee Benefits	1.1A	14,687	13,498	14,337	
Suppliers	1.1B	4,392	5,757	3,984	1
Depreciation and amortisation	2.2A	1,172	1,174	1,105	
Finance Costs		15	16	-	
Write-Down and Impairment of Assets		-	164	-	
Foreign Exchange Losses		-	3	-	
Loss on sale of assets		-	2	-	
<b>Total expenses</b>		<b>20,266</b>	<b>20,614</b>	<b>19,426</b>	
<b>Own-Source Income</b>					
<b>Own-source revenue</b>					
Sale of Goods and Rendering of Services	1.2A	2,692	2,612	1,849	2
Interest	1.2B	271	336	320	3
Other Revenue		15	83	-	
<b>Total own-source revenue</b>		<b>2,978</b>	<b>3,031</b>	<b>2,169</b>	
<b>Gains</b>					
Foreign Exchange Gains		2	-	-	
Reversal of write-downs and impairment		1	-	-	
<b>Total gains</b>		<b>3</b>	<b>-</b>	<b>-</b>	
<b>Total own-source income</b>		<b>2,981</b>	<b>3,031</b>	<b>2,169</b>	
<b>Net (cost of)/contribution by services</b>		<b>(17,285)</b>	<b>(17,583)</b>	<b>(17,257)</b>	
Revenue from Government	1.2C	17,288	17,614	17,257	
<b>Total comprehensive income attributable to the Australian Government</b>		<b>3</b>	<b>31</b>	<b>-</b>	
<b>OTHER COMPREHENSIVE INCOME</b>					
<b>Items not subject to subsequent reclassification to net cost of services</b>					
Changes in asset revaluation surplus		152	-	-	
<b>Total other comprehensive income after income tax</b>		<b>155</b>	<b>31</b>	<b>-</b>	

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

FSANZs original budgeted financial statement that was first presented to parliament in respect of the reporting period (i.e. from FSANZs 2015-16 Portfolio Budget Statements (PBS)).

Explanations of variances +/- 10% between the actual and original budgeted amounts for 2015-16 are provided further below (except for trivial amounts not considered significant to the performance of FSANZ)

Explanations of major variances	Affected line items (and schedule)
<u>1. Suppliers</u>	<i>Suppliers</i>
The increase in suppliers expense was due to the increase in project work - refer rendering of services below.	<i>(Statement of Comprehensive Income)</i>
<u>2. Rendering of Services</u>	<i>Rendering of Services</i>
It is not possible to budget for all project work as it is not constant and depends on demand. All the project work was done for other government departments and related to data analysis, labelling and running workshops.	<i>(Statement of Comprehensive Income)</i>
<u>3. Interest</u>	<i>Interest</i>
Interest rates fell lower than anticipated and affected the renewal of the term deposit	<i>(Statement of Comprehensive Income)</i>

## Food Standards Australia New Zealand (FSANZ)

### Statement of Financial Position

as at 30 June 2016

	Notes	2016 \$'000	2015 \$'000	Original Budget 2016 \$'000	Note
<b>ASSETS</b>					
<b>Financial assets</b>					
Cash and Cash Equivalents	2.1A	3,266	4,417	11,470	1
Trade and Other Receivables	2.1B	199	440	339	2
Investments - Term deposits	2.1C	7,536	7,325	-	1
<b>Total financial assets</b>		<b>11,001</b>	<b>12,182</b>	<b>11,809</b>	
<b>Non-financial assets</b>					
Land and Buildings	2.2A	551	683	600	
Plant and equipment	2.2A	370	509	675	
Intangibles	2.2A	2,172	2,353	2,004	
Prepayments	2.2B	292	124	213	3
<b>Total non-financial assets</b>		<b>3,375</b>	<b>3,669</b>	<b>3,492</b>	
<b>Total assets</b>		<b>14,376</b>	<b>15,851</b>	<b>15,301</b>	
<b>LIABILITIES</b>					
<b>Payables</b>					
Suppliers	2.3A	313	857	580	4
Other Payables	2.3B	1,671	2,700	1,551	
<b>Total payables</b>		<b>1,984</b>	<b>3,565</b>	<b>2,131</b>	
<b>Provisions</b>					
Employee Provisions	4.1A	4,302	4,369	5,530	5
Provision for restoration	2.4A	345	327	312	
<b>Total provisions</b>		<b>4,647</b>	<b>4,696</b>	<b>5,842</b>	
<b>Total liabilities</b>		<b>6,631</b>	<b>8,261</b>	<b>7,973</b>	
<b>Net assets</b>		<b>7,745</b>	<b>7,590</b>	<b>7,328</b>	
<b>EQUITY</b>					
Contributed equity		1,823	1,823	1,823	
Reserves		2,254	2,102	2,102	
Retained surplus/(Accumulated deficit)		3,668	3,665	3,403	
<b>Total equity</b>		<b>7,745</b>	<b>7,590</b>	<b>7,328</b>	

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

FSANZ's original budgeted financial statement that was first presented to parliament in respect of the reporting period (i.e. from FSANZ's 2015-16 Portfolio Budget Statements (PBS)).

Between the actual and original budgeted amounts for 2015-16. Explanations of variances above + or - 10% are provided further below.

Explanations of major variances	Affected line items (and schedule)
<u>1. Cash and cash equivalents</u>	Cash and cash equivalents
The original budget included the term deposit as cash. This has now been reclassified as an investment. The remaining variance is explained by term deposit interest now being reinvested as an investment and employee expenses were higher than budgeted due to being fully staffed for most of the period and some significant leave pay-outs during the period.	(Statement of Financial position)
<u>2. Trade and Other Receivables</u>	Trade and Other receivables
Budget is based on historical trends whereas actual is driven by timing of both the raising of invoices and the receipt of payments from debtors.	(Statement of Financial position)
<u>3. Non Financial Assets</u>	Land & Buildings, Plant & Equipment and Intangibles
Non financial assets were subject to a professional revaluation at 30th June 2016. The revaluation was undertaken late in the year and was not factored into the budget.	(Statement of Financial position)
<u>4. Suppliers</u>	Suppliers
Expenditure in June was significantly below previous year trends on which the budget was set.	(Statement of Financial position)
<u>5. Employee Provisions</u>	Employee Provisions
Employee provision budget had not been adjusted in prior year for the voluntary redundancy program. This was amended in the 2015-17 PBS statements for the estimated Actuals 2015-16. There were also two very large leave terminations/transfers that were not anticipated.	(Statement of Financial position)

## Food Standards Australia New Zealand (FSANZ)

### Statement of Changes in Equity

for the period ended 30 June 2016

Notes	2016 \$'000	2015 \$'000	Original Budget 2016 \$'000
<b>CONTRIBUTED EQUITY</b>			
Opening balance	1,823	1,823	1,823
Adjusted opening balance	1,823	1,823	1,823
<b>Comprehensive income</b>			
Transfers between equity components	-	-	-
Closing balance as at 30 June	1,823	1,823	1,823
<b>RETAINED EARNINGS</b>			
Opening balance	3,665	3,634	3,403
Adjusted opening balance	3,665	3,634	3,403
<b>Comprehensive income</b>			
Surplus/(Deficit) for the period	3	31	-
Total comprehensive income	3	31	-
Closing balance as at 30 June	3,668	3,665	3,403
<b>ASSET REVALUATION RESERVE</b>			
Opening balance	2,102	2,102	2,102
Adjusted opening balance	2,102	2,102	2,102
<b>Comprehensive income</b>			
Other comprehensive income	152	-	-
Total comprehensive income	152	-	-
Transfers between equity components	-	-	-
Closing balance as at 30 June	2,254	2,102	2,102
<b>TOTAL EQUITY</b>			
Opening balance	7,590	7,559	7,328
Adjusted opening balance	7,590	7,559	7,328
<b>Comprehensive income</b>			
Surplus/(Deficit) for the period	3	31	-
Other comprehensive income	152	-	-
Total comprehensive income	155	31	-
Transactions with owners	-	-	-
Closing balance as at 30 June	7,745	7,590	7,328

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

#### Accounting Policy

##### 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.

#### Budget Variances Commentary

FSANZ budgets for a breakeven position each year and does not budget for asset revaluation adjustments.

## Food Standards Australia New Zealand (FSANZ)

### Cash Flow Statement

for the period ended 30 June 2016

	Notes	2016 \$'000	2015 \$'000	Original Budget 2016 \$'000
<b>OPERATING ACTIVITIES</b>				
<b>Cash received</b>				
Receipts from Government		17,257	17,479	17,257
Sale of goods and rendering of services		2,555	3,388	1,673
Interest		272	343	320
Net GST received		385	428	519
Other		15	82	-
<b>Total cash received</b>		<b>20,484</b>	<b>21,720</b>	<b>19,769</b>
<b>Cash used</b>				
Employees		15,109	13,576	14,273
Suppliers		5,753	6,262	3,872
Net GST paid		-	-	519
Other		-	-	-
<b>Total cash used</b>		<b>20,862</b>	<b>19,838</b>	<b>18,664</b>
<b>Net cash from/(used by) operating activities</b>	3.1A	<b>(378)</b>	<b>1,882</b>	<b>1,105</b>
<b>INVESTING ACTIVITIES</b>				
<b>Cash received</b>				
Proceeds from sales of property, plant and equipment		1	1	-
<b>Total cash received</b>		<b>1</b>	<b>1</b>	<b>-</b>
<b>Cash used</b>				
Purchase of property, plant and equipment		568	496	550
Investments		212	259	-
<b>Total cash used</b>		<b>780</b>	<b>755</b>	<b>550</b>
<b>Net cash from/(used by) investing activities</b>		<b>(779)</b>	<b>(754)</b>	<b>(550)</b>
<b>Net increase/(decrease) in cash held</b>		<b>(1,157)</b>	<b>1,128</b>	<b>555</b>
Cash and cash equivalents at the beginning of the reporting period		4,417	3,294	10,915
Effect of exchange rate movements on cash and cash equivalents at the beginning of the reporting period		6	(5)	-
<b>Cash and cash equivalents at the end of the reporting period</b>	2.1A	<b>3,266</b>	<b>4,417</b>	<b>11,470</b>

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

#### Budget Variances Commentary

The original budget included a term deposit as cash . This has now been reclassified to investments and the resulting interest has been reinvested so reduced anticipated cash flows by \$0.2m. The net change in cash held during 2015-16 was \$1.5 million lower than the original budget (after adjusting for the term deposit interest). The change was predominantly driven by higher than budgeted employee expenses and payments to suppliers . This included 2 large long service leave pay-outs that were not anticipated. and payments to additional staff/consultants from project revenue. The remainder of the net change in cash has been explained in the variance analysis for the Statement of Comprehensive Income and the Statement of Financial Position

## Food Standards Australia New Zealand (FSANZ)

### Overview

#### Objectives of Food Standards Australia and New Zealand (FSANZ)

Food Standards Australia New Zealand (FSANZ) is an Australian Government controlled entity. It is a not-for-profit corporate Commonwealth 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 programmes is dependent on Government policy and on continuing funding by Parliament for FSANZ administration and programmes.

#### The Basis of Preparation

The financial statements are general purpose financial statements and are required by section 42 of the Public Governance, Performance and Accountability Act 2013.

The financial statements have been prepared in accordance with:

- a) *Public Governance, Performance and Accountability (Financial Reporting) Rule 2015* (FRR) for reporting periods ending on or after 1 July 2015; and
- b) 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 rounded to the nearest \$'000 unless otherwise specified.

#### 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.

#### New Accounting Standards

##### Adoption of New Australian Accounting Standard Requirements

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

All new accounting standards, revised standards or amending standards that were issued prior to the sign-off date and are applicable to the current reporting period did not have a material effect, and are not expected to have a future material impact on FSANZ's financial statements.

##### Future Australian Accounting Standard Requirements

The following [new/revised/amending standards and/or interpretations] were issued by the Australian Accounting Standards Board prior to the signing of the statement by the accountable authority and chief financial officer, which are expected to have a material impact on FSANZ's financial statements for future reporting period(s):

FSANZ will apply AASB 124 *Related Party Disclosures* in 2016-17. This Standard requires the disclosure of significant transactions with related parties. Related parties include key managers of the entity, relevant Ministers, and other Australian Government entities."

FSANZ expects to apply AASB 16 *Leases* from 2019-20. This Standard will require the net present value of payments under most operating leases to be recognised as assets and liabilities. Currently FSANZ has \$7.9m in operating lease commitments.

AASB 9 *Financial Instruments* and AASB 15 *Revenue from Contracts with Customers* will come into effect from 2018-19. FSANZ is currently evaluating the likely impact of adopting both these standards, however the impact is not anticipated to be material.

#### Taxation

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

#### Departmental

There has been no event since 30 June 2016 that had the potential to significantly affect the ongoing structure and financial activities of FSANZ.

#### 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.

#### Comparative Figures

Comparative figures have been adjusted, where required, to conform with any presentation changes made in these financial statements and publishing errors. Figures have been rounded to the nearest \$'000. The accounting policies are consistent with the previous year except where otherwise disclosed.

## Financial Performance

This section analyses the financial performance of Food Standards Australia New Zealand for the year ended 2016.

### 1.1 Expenses

	2016	2015
	\$'000	\$'000
<b>1.1A: Employee Benefits</b>		
Wages and salaries	11,204	10,384
Superannuation		
Defined contribution plans	827	755
Defined benefit plans	1,174	1,153
Leave and other entitlements	1,451	1,165
Other employee expenses	31	41
<b>Total employee benefits</b>	<b>14,687</b>	<b>13,498</b>

#### Accounting Policy

Accounting policies for employee related expenses is contained in the People and relationships section. - Refer Note 4.1

### 1.1B: Suppliers

#### Goods and services supplied or rendered

Consultants	658	1,334
Travel	806	863
Computer expenses	457	566
Contractors	271	430
Subscriptions	200	167
Legal Fees	17	51
Training	135	306
ISFR Project Officer	139	133
Building Running Costs	107	115
Photocopying Printing & Stationery	78	70
Payroll Processing Costs	64	56
Audit Fee - ANAO	40	39
Venue Hire and Working Lunches	62	97
Actuarial and Internal Audit Fees	53	61
Other	267	403
<b>Total goods and services supplied or rendered</b>	<b>3,357</b>	<b>4,691</b>
Goods supplied	671	665
Services rendered	2,686	4,026
<b>Total goods and services supplied or rendered</b>	<b>3,357</b>	<b>4,691</b>

#### Other suppliers

Operating lease rentals in connection with Minimum lease payments	1,007	1,002
Workers compensation expenses	28	64
<b>Total other suppliers</b>	<b>1,035</b>	<b>1,066</b>
<b>Total suppliers</b>	<b>4,392</b>	<b>5,757</b>

#### Leasing commitments

FSANZ in its capacity as lessee has leases for its offices in Canberra and Wellington which run to 2018.

#### Commitments for minimum lease payments in relation to non-cancellable operating leases are payable as follows:

Within 1 year	1,311	1,351
Between 1 to 5 years	4,714	4,876
More than 5 years	1,898	3,036
<b>Total operating lease commitments</b>	<b>7,923</b>	<b>9,263</b>

#### Accounting Policy

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 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.

**1.2 Own-Source Revenue and gains**

	2016	2015
	<b>\$'000</b>	<b>\$'000</b>

**Own-Source Revenue****1.2A: Sale of Goods and Rendering of Services**

New Zealand Government funding	1,912	1,953
Fee for service	260	211
Surveys	164	82
Asia Pacific Economic Corporation (APEC)	85	67
Labelling	120	148
Other	151	151
<b>Total sale of goods and rendering of services</b>	<b>2,692</b>	<b>2,612</b>

**Accounting Policy**

Revenue from the sale of goods is recognised when:

- a) the risks and rewards of ownership have been transferred to the buyer;
- b) FSANZ retains no managerial involvement or effective control over the goods;
- c) the revenue and transaction costs incurred can be reliably measured; and;
- d) 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:

- a) the amount of revenue, stage of completion and transaction costs incurred can be reliably measured; and
- b) 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 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 account. Collectability of debts is reviewed at end of the reporting period. Allowances are made when collectability of the debt is no longer probable.

**1.2B: Interest**

Deposits	58	83
Investments	213	253
<b>Total interest</b>	<b>271</b>	<b>336</b>

**Accounting Policy**

Interest revenue is recognised using the effective interest method. FSANZ only invests in term deposits or bank accounts with Authorised Deposit-taking Institutions (ADIs)

**1.2C: Revenue from Government**

Corporate entity payment	17,288	17,614
<b>Total revenue from Government</b>	<b>17,288</b>	<b>17,614</b>

**Accounting Policy****Revenue from Government**

Funding received or receivable from non-corporate Commonwealth entities (appropriated to the non-corporate Commonwealth entity as a corporate Commonwealth entity payment item for payment to FSANZ) is recognised as Revenue from Government by the corporate Commonwealth entity unless the funding is in the nature of an equity injection or a loan.

## Financial Position

This section analyses FSANZ's assets used to conduct its operations and the operating liabilities incurred as a result. Employee related information is disclosed in the People and Relationships

### 2.1 Financial Assets

	2016	2015
	\$'000	\$'000

#### 2.1A: Cash and Cash Equivalents

AUSTRALIA		
Cash on hand or on deposit	3,246	4,345
NEW ZEALAND		
Cash on hand or on deposit	20	72
<b>Total cash and cash equivalents</b>	<b>3,266</b>	<b>4,417</b>

#### Accounting Policy

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

- cash on hand;
- 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.

#### 2.1B: Trade and Other Receivables

Goods and services receivables	91	244
<b>Other receivables</b>	<b>31</b>	<b>32</b>
Interest		
GST receivable	53	95
Other receivables	52	69
<b>Total other receivables</b>	<b>136</b>	<b>196</b>
<b>Total trade and other receivables (gross)</b>	<b>227</b>	<b>440</b>
Less impairment allowance	(28)	-
<b>Total trade and other receivables (net)</b>	<b>199</b>	<b>440</b>

Trade and other receivables are expected to be recovered in no more than 12 months.

#### Trade and other receivables (gross) aged as follows

Not overdue	180	411
Overdue by		
0 to 30 days	-	-
31 to 60 days	19	29
61 to 90 days	-	-
More than 90 days	28	-
<b>Total trade and other receivables (gross)</b>	<b>227</b>	<b>440</b>

	2016	2015
	\$'000	\$'000

#### Impairment allowance aged as follows

Not overdue	-	-
Overdue by		
0 to 30 days	-	-
31 to 60 days	-	-
61 to 90 days	-	-
More than 90 days	28	-
<b>Total impairment allowance</b>	<b>28</b>	<b>-</b>

Credit terms for goods and services were within 30 days (2015: 30 days).

#### Accounting Policy

##### Loans and Receivables

Trade receivables, loans and other receivables that have fixed or determinable payments and 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.

#### Accounting Judgements and Estimates

There are no material accounting judgements and estimates that impact on the above.

#### Reconciliation of the Impairment Allowance

##### Movements in relation to 2016

	Goods and services	Other receivables	Total
	\$'000	\$'000	\$'000
As at 1 July 2015	-	-	-
Amounts written off	-	-	-
Amounts recovered and reversed	-	-	-
Increase/(Decrease) recognised in net cost of services	28	-	28
<b>Total as at 30 June 2016</b>	<b>28</b>	<b>-</b>	<b>28</b>

#### Accounting Policy

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

	2016	2015
	\$'000	\$'000

#### 2.1C: Investments - Term deposits

Deposits	7,536	7,325
<b>Total other investments</b>	<b>7,536</b>	<b>7,325</b>

#### Accounting Policy

FSANZ only invests in Authorised Deposit-Taking Institutions (ADIs). Deposits for period greater than 3 months are classified as investments.

## 2.2 Non-Financial Assets

### 2.2A: Reconciliation of the Opening and Closing Balances of Property, Plant and Equipment and Intangibles

Reconciliation of the opening and closing balances of property, plant and equipment for 2016				
	Buildings - Leasehold Improvements	Plant and equipment	Intangibles	Total
	\$'000	\$'000	\$'000	\$'000
<b>As at 1 July 2015</b>				
Gross book value	987	509	3,971	5,467
Accumulated depreciation, amortisation and impairment	(304)	-	(1,618)	(1,922)
<b>Total as at 1 July 2015</b>	683	509	2,353	3,545
<b>Additions</b>				
Purchase or internally developed	30	52	486	568
Revaluations and impairments recognised in other comprehensive income	161	(9)	-	152
Depreciation and amortisation	(323)	(182)	(667)	(1,172)
Disposals	-	-	-	-
<b>Total as at 30 June 2016</b>	551	370	2,172	3,093
<b>Total as at 30 June 2016 represented by</b>				
Gross book value	911	370	4,457	5,738
Accumulated depreciation, amortisation and impairment	(360)	-	(2,285)	(2,645)
<b>Total as at 30 June 2016</b>	551	370	2,172	3,093

The carrying amount of computer software included \$0.137m purchased software and \$2.034m internally generated software.

No indicators of impairment were found for property, plant and equipment and intangibles at 30 June 2016.

No property, plant or equipment is held for sale, however, some assets may be sold as part of the normal refresh process within the next 12 months.

An independent valuation of all asset categories was carried out by Pickles Valuation Services as at 30 June 2016. Refer to note 5.3.

Reconciliation of the opening and closing balances of property, plant and equipment for 2015				
	Buildings - Leasehold Improvements	Plant and equipment	Intangibles	Total
	\$'000	\$'000	\$'000	\$'000
<b>As at 1 July 2014</b>				
Gross book value	1,248	576	3,806	5,630
Accumulated depreciation, amortisation and impairment	(248)	-	(993)	(1,241)
<b>Total as at 1 July 2014</b>	1,000	576	2,813	4,389
<b>Additions</b>				
Purchase or internally developed	-	168	329	497
Impairments recognised in net cost of services	-	-	(164)	(164)
Reversal of impairments recognised in net cost of services	-	-	-	-
Depreciation and amortisation	(317)	(232)	(625)	(1,174)
Disposals	-	-	-	-
Other disposals	-	(3)	-	(3)
<b>Total as at 30 June 2015</b>	683	509	2,353	3,545
<b>Total as at 30 June 2015 represented by</b>				
Gross book value	987	509	3,971	5,467
Accumulated depreciation, amortisation and impairment	(304)	-	(1,618)	(1,922)
<b>Total as at 30 June 2015</b>	683	509	2,353	3,545

<p><b>Accounting Policy</b></p> <p>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.</p> <p><b>Asset Recognition Threshold</b></p> <p>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).</p> <p>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.</p> <p><b>Revaluations</b></p> <p>Leasehold improvement, property plant &amp; 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 2016.</p> <p>Fair values for each class of asset are determined as shown below:</p> <table border="1"> <tr> <td>Asset class</td> <td>Fair value measurement</td> </tr> <tr> <td>Leasehold</td> <td>Depreciated replacement cost</td> </tr> <tr> <td>Improvements</td> <td></td> </tr> <tr> <td>Property, plant &amp; equipment</td> <td>Market selling price</td> </tr> </table> <p>Following initial recognition at cost, property, plant and equipment are carried at fair value less subsequent accumulated depreciation and accumulated impairment losses. Valuations are 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 depended upon the volatility of movements in market values for the relevant assets.</p> <p>Revaluation adjustments are 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 reversed 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 the surplus/deficit except to the extent that they reversed a previous revaluation increment for that class.</p> <p>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.</p>	Asset class	Fair value measurement	Leasehold	Depreciated replacement cost	Improvements		Property, plant & equipment	Market selling price	<p><b>Depreciation</b></p> <p>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.</p> <p>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.</p> <p>Depreciation rates applying to each class of depreciable asset are based on the following useful lives:</p> <table border="1"> <thead> <tr> <th></th> <th>2016</th> <th>2015</th> </tr> </thead> <tbody> <tr> <td>Leasehold improvements</td> <td>Lease term</td> <td>Lease term</td> </tr> <tr> <td>Plant and equipment</td> <td>3-10 years</td> <td>3-10 years</td> </tr> </tbody> </table> <p><b>Impairment</b></p> <p>All assets were assessed for impairment at 30 June 2016. 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.</p> <p>The recoverable amount of an asset is the higher of its fair value less costs of disposal 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 the entity were deprived of the asset, its value in use is taken to be its depreciated replacement cost.</p> <p><b>Derecognition</b></p> <p>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.</p> <p><b>Intangibles</b></p> <p>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.</p> <p>Internally developed software and purchased software with values of \$25,000 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).</p> <p>Software is amortised on a straight-line basis over its anticipated useful life. The useful lives of the entity's software are</p> <table border="1"> <thead> <tr> <th></th> <th>2016</th> <th>2015</th> </tr> </thead> <tbody> <tr> <td>Internally developed software</td> <td>10 Years</td> <td>10 years</td> </tr> <tr> <td>Purchased</td> <td>4 Years</td> <td>4 years</td> </tr> </tbody> </table> <p>All software assets were assessed for indications of impairment as at 30 June 2016.</p>		2016	2015	Leasehold improvements	Lease term	Lease term	Plant and equipment	3-10 years	3-10 years		2016	2015	Internally developed software	10 Years	10 years	Purchased	4 Years	4 years
Asset class	Fair value measurement																										
Leasehold	Depreciated replacement cost																										
Improvements																											
Property, plant & equipment	Market selling price																										
	2016	2015																									
Leasehold improvements	Lease term	Lease term																									
Plant and equipment	3-10 years	3-10 years																									
	2016	2015																									
Internally developed software	10 Years	10 years																									
Purchased	4 Years	4 years																									

**2.2 Non-Financial Assets Cont'd**

	2016	2015
	\$'000	\$'000
<b>2.2B: Prepayments</b>		
Prepayments	<u>282</u>	<u>124</u>
<b>Total other non-financial assets</b>	<u>282</u>	<u>124</u>

**2.3 Payables**

	2016	2015
	\$'000	\$'000

**2.3A: Suppliers**

Trade creditors and accruals	313	857
<b>Total suppliers</b>	<b>313</b>	<b>857</b>

Suppliers include trade creditors and accruals. Suppliers expected to be settled in no more than 12 months. Settlement was usually made within 30 days.

**2.3B: Other Payables**

Salaries and wages	96	381
Superannuation	7	61
Performance based pay	220	280
Unearned income	1,120	1,588
Lease incentive	228	327
Other	0	71
<b>Total other payables</b>	<b>1,671</b>	<b>2,708</b>

**Other payables to be settled**

No more than 12 months	1,603	2,541
More than 12 months	68	167
<b>Total other payables</b>	<b>1,671</b>	<b>2,708</b>

**Accounting Policy****Unearned Income**

Amounts received in advance for services not yet provided or work not yet undertaken are recorded as unearned income, unless the revenue is a non reciprocal contribution as defined in AASB1004 - *Contributions*. As the work is completed the revenue is taken to account as sale of goods and rendering of services - Refer Note 1.2A.

**Parental Leave Payments Scheme**

Amounts received under the Parental Leave Payments Scheme by the entity not yet paid to employees were presented gross as cash and a liability (payable). The total amount received under this scheme was \$26,251 (2015: \$26,905).

## 2.4 Other Provisions

	2016	2015
	\$'000	\$'000

### 2.4A: Provision for restoration

	Provision for restoration \$'000	Provision for restoration \$'000
<b>As at 1 July</b>	<b>327</b>	<b>312</b>
Additional provisions made		-
Restatement of New Zealand balance	3	(2)
Unwinding of discount or change in discount rate	15	17
<b>Total as at 30 June</b>	<b>345</b>	<b>327</b>

FSANZ currently has 2 (2015: 2) agreements for the leasing of premises which have provisions requiring the entity 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.

### 3.1 Cash Flow Reconciliation

#### 3.1A: Cash Flow Reconciliation

	2016	2015
	\$'000	\$'000
<b>Reconciliation of cash and cash equivalents as per statement of financial position and cash flow statement</b>		
<b>Cash and cash equivalents as per</b>		
Cash flow statement	3,266	4,417
Statement of financial position	3,266	4,417
<b>Discrepancy</b>	<b>-</b>	<b>-</b>
<b>Reconciliation of net cost of services to net cash from/(used by) operating activities</b>		
Net(cost of)/contribution by services	(17,285)	(17,583)
Revenue from Government	17,288	17,614
<b>Adjustments for non-cash items</b>		
Depreciation/amortisation	1,172	1,173
Net write down of non-financial assets	-	164
Foreign Exchange loss/(gain)	(2)	3
Loss/(gain) on sale of assets	(1)	2
Unwinding of discount on provision	15	17
<b>Movement in assets and liabilities</b>		
<b>Assets</b>		
(Increase)/Decrease in net receivables	241	(102)
(Increase)/Decrease in prepayments	(158)	89
<b>Liabilities</b>		
Increase/(Decrease) in employee provisions	(67)	44
Increase/(Decrease) in suppliers payables	(544)	20
Increase/(Decrease) in other payables	(1,036)	441
<b>Net cash from/(used by) operating activities</b>	<b>(378)</b>	<b>1,882</b>

## People and relationships

This section describes a range of employment and post employment benefits provided to our people and our relationships with other key people.

### 4.1 Employee Provisions

	2016	2015
	\$'000	\$'000
<b>4.1A: Employee Provisions</b>		
Leave	4,302	4,369
<b>Total employee provisions</b>	<b>4,302</b>	<b>4,369</b>
<b>Employee provisions expected to be settled</b>		
No more than 12 months	1,256	1,233
More than 12 months	3,046	3,136
<b>Total employee provisions</b>	<b>4,302</b>	<b>4,369</b>

#### Accounting policy

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 the entity'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 FRR. 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. The entity 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 a defined contribution scheme.

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's administered schedules and notes.

FSANZ makes employer contributions to the employees' defined benefit superannuation scheme 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 final pay of the year.

#### 4.2 Senior Management Personnel Remuneration

	2016	2015
	\$'000	\$'000
<b>Short-term employee benefits</b>		
Salary	1,327	1,167
Performance bonuses	77	117
Motor vehicle and other allowances	158	132
<b>Total short-term employee benefits</b>	<b>1,563</b>	<b>1,416</b>
<b>Post-employment benefits</b>		
Superannuation	211	179
<b>Total post-employment benefits</b>	<b>211</b>	<b>179</b>
<b>Other long-term employee benefits</b>		
Annual leave	84	64
Long-service leave	27	26
<b>Total other long-term employee benefits</b>	<b>111</b>	<b>90</b>
<b>Termination benefits</b>	<b>199</b>	<b>-</b>
<b>Total senior executive remuneration expenses</b>	<b>2,084</b>	<b>1,685</b>

The above table includes paid part time directors of 11 : (2015: 11.) board positions. The total number of senior management personnel that are included in the above table are 6 (2015: 4).

#### 4.3 Related Party Disclosures

FSANZ had no related party transactions during the year . (2015:Nil)

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## Managing uncertainties

This section analyses how Food Standards Australia New Zealand manages financial risks within its operating environment.

### 5.1 Contingent Assets and Liabilities

FSANZ did not have any contingent assets or liabilities to report as at 30 June 2016. (2015:Nil)

#### Accounting Policy

Contingent liabilities and contingent assets are not recognised in the statement of financial position but are reported in the notes. They may arise from uncertainty as to the existence of a liability or asset or represent an asset or liability 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 2016. (2015:Nil)

## 5.2 Financial Instruments

	2016	2015
	\$'000	\$'000

### 5.2A: Categories of Financial Instruments

#### Financial Assets

##### Receivables

Cash and cash equivalents	3,266	4,417
Trade and other receivables	174	345
Investments	7,536	7,325
<b>Total receivables</b>	<b>10,976</b>	<b>12,087</b>
<b>Total financial assets</b>	<b>10,976</b>	<b>12,087</b>

#### Financial Liabilities

##### Financial liabilities measured at amortised cost

Trade creditors	313	857
<b>Total financial liabilities measured at amortised cost</b>	<b>313</b>	<b>857</b>
<b>Total financial liabilities</b>	<b>313</b>	<b>857</b>

#### Accounting Policy

##### *Financial Assets*

Financial assets are classified depending on the nature and purpose of the financial assets and determined at the time of initial recognition. Financial assets are recognised and derecognised upon trade date.

Trade receivables and other receivables that have fixed or determinable payments that are not quoted in an active market are classified as 'receivables'.

##### *Impairment of Financial Assets*

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

*Financial assets held 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.

##### *Financial liabilities*

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

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).

### 5.2B: Net Gains or Losses on Financial Assets

#### Receivables

Interest revenue	271	336
Exchange gains/(losses)	2	(3)
<b>Net gains/(losses) on receivables</b>	<b>273</b>	<b>333</b>
<b>Net gains on financial assets</b>	<b>273</b>	<b>333</b>

### 5.2C: Fair Value of Financial Instruments

	Carrying amount 2016 \$'000	Fair value 2016 \$'000	Carrying amount 2015 \$'000	Fair value 2015 \$'000
<b>Financial Assets</b>				
Receivables	10,976	10,976	12,087	12,087
<b>Total financial assets</b>	<b>10,976</b>	<b>10,976</b>	<b>12,087</b>	<b>12,087</b>
<b>Financial Liabilities</b>				
Trade creditors	313	313	857	857
<b>Total financial liabilities</b>	<b>313</b>	<b>313</b>	<b>857</b>	<b>857</b>

### 5.2D: 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. The amount was equal to the total amount of trade receivables 2016: \$174k (2015: \$344k). FSANZ has assessed the risk of the default on payment as minimal, except in one circumstance which has had an allowance for impairment made.

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

	Not past due nor impaired 2016 \$'000	Not past due nor impaired 2015 \$'000	Past due or impaired 2016 \$'000	Past due or impaired 2015 \$'000
<b>Receivables</b>				
Cash and cash equivalents	3,266	4,417	-	-
Trade and other receivables	127	316	47	29
Investments	7,536	7,325	-	-
<b>Total</b>	<b>10,929</b>	<b>12,058</b>	<b>47</b>	<b>29</b>

#### Ageing of financial assets that were past due but not impaired in 2016

	0 to 30 days \$'000	31 to 60 days \$'000	61 to 90 days \$'000	90+ days \$'000	Total \$'000
<b>Receivables</b>					
Trade and other receivables	-	19	-	28	47
<b>Total</b>	<b>-</b>	<b>19</b>	<b>-</b>	<b>28</b>	<b>47</b>

#### Ageing of financial assets that were past due but not impaired in 2015

	0 to 30 days \$'000	31 to 60 days \$'000	61 to 90 days \$'000	90+ days \$'000	Total \$'000
<b>Receivables</b>					
Trade and other receivables	-	29	-	-	29
<b>Total</b>	<b>-</b>	<b>29</b>	<b>-</b>	<b>-</b>	<b>29</b>

**5.2 Financial Instruments****5.2E: Liquidity Risk**

Liquidity risk is the risk that FSANZ will not be able to meet its obligations as they fall due.

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.

All non-derivative financial liabilities are expected to mature within 1 year (2015: 1 year)

FSANZ had no derivative financial liabilities in either 2016 or 2015.

**5.2F: 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.

### 5.3 Fair Value Measurement

The following tables provide an analysis of assets and liabilities that are measured at fair value. The remaining assets and liabilities disclosed in the statement of financial position

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.

#### Accounting Policy

#### Recurring and non-recurring level 3 fair value measurements - valuation processes

FSANZ procured valuation services from Pricles 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.

No change in valuation technique occurred during the period. The highest and best use of all non-financial assets are the same as their current use.

#### 5.3A: Fair Value Measurement

	Fair value measurements at the end of the reporting period			Valuation Technique(s) and inputs used
	2016 \$'000	2015 \$'000	Category (Level 1, 2 or 3) <sup>1,4</sup>	
<b>Non-financial assets<sup>2</sup></b>				
Leasehold improvements	461	704	Level 3	Cost Approach - depreciated replacement cost
Other property, plant and equipment	369	509	Level 2	Market Approach
<b>Total fair value measurements of assets in the statement of financial position</b>	<b>830</b>	<b>1,213</b>		

There were no transfers between level 1 and level 2 during 2015-16.

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

#### 5.3B: Reconciliation for Recurring Level 3 Fair Value Measurements

	Financial assets		Total
	2016 \$'000	2015 \$'000	2016 \$'000
<b>Land &amp; Buildings</b>			
As at 1 July	704	965	704
Total gains/(losses) recognised in other comprehensive income <sup>1</sup>	(7)	-	(7)
Purchases	30	-	30
Depreciation	(266)	(261)	(266)
<b>Total as at 30 June</b>	<b>461</b>	<b>704</b>	<b>461</b>

1. These gains/(losses) are presented in the Statement of Comprehensive Income under changes in asset revaluation surpluses.

## 6.1 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  
 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.

	Outcome 1 <sup>1</sup>	
	2016	2015
	\$'000	\$'000
<b>Expenses</b>	<b>20,266</b>	<b>20,614</b>
<b>Income from non-government sector</b>		
Activities subject to cost recovery	260	211
Other	2,183	2,371
<b>Total</b>	<b>2,443</b>	<b>2,582</b>
Other income	538	449
<b>Net cost/(contribution) of outcome delivery</b>	<b>17,285</b>	<b>17,583</b>
<b>Assets</b>		
Financial assets	11,001	12,182
Non-financial assets	3,375	3,669
<b>Total assets</b>	<b>14,376</b>	<b>15,851</b>
<b>Liabilities</b>		
Payables	1,984	3,565
Provisions	4,647	4,696
<b>Total liabilities</b>	<b>6,630</b>	<b>8,261</b>

Outcome 1 is described in the overview note.

## Appendix 5: 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 Rural 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 6: General and scientific publications

### General publications

All general publications are available from [www.foodstandards.gov.au](http://www.foodstandards.gov.au). Limited hard copies of certain publications are available by emailing [information@foodstandards.gov.au](mailto:information@foodstandards.gov.au).

Please note the hard copy of the Food Standards Code and User Guides are available from SAI Global at [www.saiglobal.com/information/legislation/services/food](http://www.saiglobal.com/information/legislation/services/food), or on +61 2 8206 6010.

Title	Description
24 <sup>th</sup> Australian Total Diet Study Phase 2	An analysis of Australian foods and beverages for 30 food packaging chemicals and printing inks.
Annual Report 2014–15	A report to the Australian Parliament on FSANZ's activities for the year.
Corporate Plan 2016–17	Sets out how FSANZ will achieve its vision to position it in the contemporary food regulatory system as a trusted and leading source of advice in its areas of expertise.
Enterprise Agreement 2016–19	Provides the terms and conditions of non-SES staff employed in Australia, other than employees whose salary is not paid or funded by FSANZ.
Guidance for Thermal Inactivation of Hepatitis A virus in Berries	A joint FSANZ/Ministry for Primary Industries guidance on the inactivation of hepatitis A virus in berry fruits.
Guide to Submitting Requests for MRL Proposals	An overview of how FSANZ considers harmonisation requests for MRL proposals.
Information on establishing food-health relationships for general level health claims	A publication to assist food businesses wishing to establish a relationship between a food or property of food and a health effect (food-health relationship) by a process of systematic review for the purpose of making a general level health claim.

Title	Description
Imported food risk assessments	<p data-bbox="447 401 995 430">Imported food risk assessments were completed for:</p> <ul style="list-style-type: none"> <li data-bbox="447 453 848 481">• Bivalve molluscs and domoic acid</li> <li data-bbox="447 504 962 533">• Bivalve molluscs and paralytic shellfish toxins</li> <li data-bbox="447 555 999 616">• Fish and fish products from the families specified and histamine</li> <li data-bbox="447 639 870 668">• Hijiki seaweed and inorganic arsenic</li> <li data-bbox="447 691 844 719">• Peanuts/pistachios and aflatoxins</li> <li data-bbox="447 742 1040 803">• Ready-to-eat cooked and processed meat products and <i>Listeria monocytogenes</i></li> <li data-bbox="447 826 1040 887">• Ready-to-eat cooked and processed meat products and <i>Salmonella</i> spp</li> <li data-bbox="447 910 1040 971">• Ready-to-eat cooked and processed meat products and Shiga toxin-producing <i>Escherichia coli</i></li> <li data-bbox="447 993 1040 1054">• Ready-to-eat cooked and processed meat products and staphylococcal enterotoxin</li> <li data-bbox="447 1077 1067 1106">• Brown seaweed of the Phaeophyceae class and iodine</li> <li data-bbox="447 1129 1013 1157">• Ready-to-eat cassava chips and hydrocyanic acid</li> <li data-bbox="447 1180 951 1241">• Uncooked slow dry cured ready-to-eat ham and <i>Listeria monocytogenes</i></li> <li data-bbox="447 1264 951 1325">• Uncooked slow dry cured ready-to-eat ham and <i>Salmonella</i> spp</li> <li data-bbox="447 1348 1063 1408">• Uncooked slow dry cured ready-to-eat ham and Shiga toxin-producing <i>Escherichia coli</i></li> <li data-bbox="447 1431 995 1492">• Uncooked slow dry cured ready-to-eat ham and staphylococcal enterotoxin</li> <li data-bbox="447 1515 1026 1576">• Cheese (production includes a heat treatment step) and <i>Brucella</i> spp</li> </ul>

Title	Description
<p>Imported food risk assessments <i>continued</i></p>	<ul style="list-style-type: none"> <li>• Cheese (production includes a heat treatment step) and <i>Mycobacterium bovis</i></li> <li>• Cheese (production includes a heat treatment step) and <i>Salmonella</i> spp</li> <li>• Cheese (production includes a heat treatment step) and Shiga toxin-producing <i>Escherichia coli</i></li> <li>• Cheese (production includes a heat treatment step) and staphylococcal enterotoxin</li> <li>• Cheese (production includes a heat treatment step) in which growth of <i>Listeria monocytogenes</i> can occur</li> <li>• Cheese (production includes a heat treatment step) in which growth of <i>Listeria monocytogenes</i> will not occur</li> <li>• Raw milk cheese and <i>Brucella</i> spp</li> <li>• Raw milk cheese and <i>Mycobacterium bovis</i></li> <li>• Raw milk cheese and <i>Salmonella</i> spp</li> <li>• Raw milk cheese and Shiga toxin-producing <i>Escherichia coli</i></li> <li>• Raw milk cheese and staphylococcal enterotoxin</li> <li>• Raw milk cheese in which growth of <i>Listeria monocytogenes</i> will not occur</li> </ul>
<p>Microbiological evidence base plan 2015–19</p>	<p>Provides a trusted, robust and contemporary microbiological evidence base to support food safety risk-management measures in Australia and New Zealand.</p>
<p>Monitoring the Australian population's intake of dietary folic acid before and after mandatory fortification</p>	<p>Results of surveys on the folic acid content of breads commonly eaten by Australians, and estimates of the population's intake of dietary folic acid following implementation of the food standard for mandatory folic acid fortification of wheat flour for making bread.</p>

Title	Description
Monitoring the Australian population's intake of dietary iodine before and after mandatory fortification	Results of analysis of the iodine content of breads commonly eaten by Australians, and estimates of the population's intake of dietary iodine following implementation of the food standard for the mandatory use of iodised salt in making bread.
Nanotechnologies in Food Packaging: an Exploratory Appraisal of Safety and Regulation	Commissioned by FSANZ and prepared by ToxConsult Pty Ltd, to provide a literature review of the safety and regulation of nanotechnologies in food packaging.
On-farm food safety practices survey of strawberry growing in Victoria	A joint FSANZ/Victorian Department of Economic Development, Jobs, Transport and Resources survey to understand if there are any gaps in on-farm food safety practices and information for managing microbiological contamination amongst strawberry growers.
Potential Health Risks Associated with Nanotechnologies in Existing Food Additives	Commissioned by FSANZ and prepared by ToxConsult Pty Ltd, to look at the potential health risks associated with nanotechnologies in existing food additives.
Science Strategy 2015–19	Identifies three key strategic areas: Scientific capability, evidence and collaboration. For each of these key strategic areas, two strategic aims have been developed.
Survey of scheduled pharmaceuticals in foods intended to promote weight loss	The survey was conducted in response to a national food incident and a number of international reports showing detectable levels of scheduled pharmaceuticals in foods and supplements intended to promote weight loss.

Title	Description
Survey of tinned fruits for tin, lead and arsenic	Results of testing canned and bottled fruit products following reports of high levels of metals in some products.
Systematic Review of the Evidence for a Relationship between Pectins and Blood Cholesterol Concentrations	A systematic review of the evidence for a relationship between pectins and blood cholesterol concentrations.
Systematic Review of the Evidence for a Relationship between Phytosterols and Blood Cholesterol	A systematic review of the evidence for a relationship between phytosterols and blood cholesterol.
Systematic review of the evidence for a relationship between potassium and blood pressure	A systematic review of the evidence for a relationship between potassium and blood pressure.
Systematic review of the evidence for a relationship between sodium and blood pressure	A systematic review of the evidence for a relationship between sodium and blood pressure.

Title	Description
Systematic Review of the Evidence for a Relationship between Walnuts and Endothelium-dependent Vasodilation	A systematic review of the evidence for a relationship between walnuts and endothelium-dependent vasodilation.
Thiamin levels in Australian breads: Results from the 2010 and 2012 national bread surveys	Thiamin content data from two bread analytical surveys undertaken in 2010 and 2012 under the Implementation Sub-committee for Food Regulation National Coordinated Survey Plan.

## Scientific publications

FSANZ staff regularly author or co-author articles for scientific publications. Papers published in 2015–16 are listed below:

- Hambridge T, Baines J 2015. *Using Australian Nutrition Survey Data and the NCI Method for Food Regulatory Risk Assessments*, Proceedings of the International Conference on Diet and Activity Methods Conference, September 2015.
- Jin H, Crerar S 2016. *Key features of the Australian BSE food safety assessment process*, Prion, 10, S114 – S115.

## Appendix 7: Consultants

Consultant	Nature of Consultancy	Amount — Excl GST	Reason for use	Selection Process
Adelaide Research and Innovation Investment Trust (ARI)	Consumer Research	41,350.91	B/C	Sole Provider
Adelphi Digital Consulting Group Pty Ltd	Design of an Information Hub	10,800.00	A/B	Sole Provider
Agora Consulting Pty Ltd	Provision of temporary staff and costing work on Enterprise agreement	42,554.10	A/B	Selective Tender
AKC Consulting Pty Ltd	Guidelines on MRLs in APEC economies	13,873.00	A/B	Sole Provider
Australian National University (ANU)	Health Outcome Pathogen Trees	30,000.00	A/B	Sole provider
Clayton UTZ	Legal services	49,860.00	A/B	Panel
Commsnet Group Pty Ltd	Citrix Netscale consultancy	16,000.00	B	Panel
Data Analysis Australia Pty Ltd	Consumer Food Labelling Peer Review	11,652.73	B/C	Sole Provider
Ernst and Young	Government Cost Model	29,545.45	A	Panel
Face 2 Face Recruitment	Provision of temporary staff	71,842.94	A/B	Pre qualified tender
Linda R Scott and Associates Pty Ltd	Coaching of staff	51,816.53	A/B	Sole Provider
National Measurement Institute (NMI)	Survey of Pthalates in Food	92,358.00	C	Selective Tender

Consultant	Nature of Consultancy	Amount — Excl GST	Reason for use	Selection Process
NGS Global	Specialised Recruitment Services — Chief Executive Officer	14,021.49	B	Pre qualified tender
OMNI Potent Solutions	Provision of support and maintenance services for FSANZ's food composition database, ANDB.	11,781.76	A/B	Sole Provider
Protiviti	Provision of Internal Audit services	35,902.00	B	Part of an existing contract
Dr Paul Brent	Guidelines on MRLs in APEC economies	12,412.00	A/B	Sole Provider
Randstad Pty Limited	Provision of temporary staff — Canberra Office Reception	66,135.19	A/B	Panel
Roy Morgan Research Ltd	Consumer Labelling Study	67,619.03	A/B	Open Tender
Sapere Research Group Limited	Review of Project Management	11,521.68	B	Open Tender

Consultant	Nature of Consultancy	Amount — Excl GST	Reason for use	Selection Process
Searchlight Group Pty Ltd	Specialised Recruitment Services — Chief Executive Officer	28,610.88	B	Selective Tender
Sensory7 Pty Ltd	Development of Survey Tool	10,000.00	B	Sole Provider
The Public Affairs Recruitment Company	Placement Fees — Communication Staff	13,462.32	A/B	Selective Tender
University of Tasmania	Imported Food Review	49,330.01	A/B	Open tender
Wardy IT Solutions	Redevelopment of FSANZ's food composition capabilities (Harvest-Silo)	401,285.00	A/B	Pre qualified tender
<b>TOTAL</b>		<b>1,183,735.02</b>		

**Reason for use**

- A — skills currently unavailable within agency
- B — need for specialised or professional skills
- C — need for independent research or assessment

**Selection Process**

- Sole provider
- Part of an existing contract
- Selective tender
- Open Tender
- Panel

## Appendix 8: FSANZ representation

### International forums attended

Date	International committee meeting or conference	Who attended	Country
3–6 November 2015	European Network on Taeniosis/ Cysticercosis (CYSTINET) International Conference and visit to UK Food Standards Agency	Jamie Conlan	Belgrade, Serbia and London, UK
23–27 November 2015	37 <sup>th</sup> session, Codex Committee on Nutrition and Foods for Special Dietary Uses	Janine Lewis	Germany
14–18 March 2016	48 <sup>th</sup> session, Codex Committee on Food Additives	Steve Crossley Mark Fitzroy	China
4–8 April 2016	10 <sup>th</sup> session, Codex Committee on Contaminants in Food	Leigh Henderson	The Netherlands

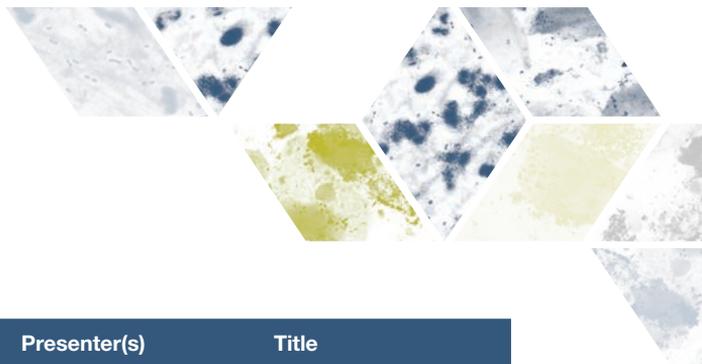
Date	International committee meeting or conference	Who attended	Country
8–9 April 2016	International food Chemical Safety Liaison Group meeting	Leigh Henderson	The Netherlands
19–21 April 2016	23 <sup>rd</sup> Meeting of the OECD Task Force for the Safety of Novel Foods and Feeds	Lisa Kelly	France
18 April 2016	OECD Workshop on High Through-put DNA Sequencing in the Safety Assessment of Genetically Engineered Plants	Lisa Kelly	France
10–13 May 2016	Prion 2016	Hong Jin	Tokyo
19–22 June 2016	2016 Annual Conference of the Society for Risk Analysis Europe	Hong Jin	Bath, UK

## Speaking engagements

Date	Event	Presenter(s)	Title
16 July 2015	Speaker at Agriworld 2015 Conference	Jamie Conlan	Taking a whole of value chain approach to food safety
28 July 2015	Speaker at ILSI AACCI Symposium on Sustainability, Genetics and New Technologies (Melbourne)	Janet Gorst	The regulatory approach — across all new plant breeding technologies
11 August 2015	Speaker at 2015 AIFST/Food Microbiology Conference	Marion Healy	A decade of through- chain microbiological regulation: The PPP Story
11 August 2015	Speaker at 2015 AIFST/Food Microbiology Conference	Michelle Robertson	Current State of Play for Microbiological Food Safety and Foodborne Illness in Australia
11 August 2015	Speaker at 2015 AIFST/Food Microbiology Conference	Duncan Craig	Beyond PPP — The Future of Microbiological Risk Assessment
17 August 2015	Lecture to Public Health Dietetics Students, University of Otago	Kim Crawley	FSANZ

Date	Event	Presenter(s)	Title
23 September 2015	Lecture at Australian National University for the Biology, Science and Ethics course	Lisa Kelly	GM Food
30 October 2015	National Measurement Institute. 10 <sup>th</sup> Food Sector Advisory Committee Meeting	Jane Allen	Food Regulation — enabling innovation of safe foods
9–10 November 2015	Australian Food Safety Week 2015 Department of Health Food Unit (Western Australia) Seminar series (Perth)	Marisa Bialowas	FSANZ Labelling Standards
27 November 2015	Speaker at Regulatory Science Network Forum	Duncan Craig	Data gaps, diarrhoea and dilemmas, Microbiological Risk Assessment
3 February 2016	NZ Ministry for Primary Industries Regulatory and Science workshop for High Value Nutrition programme (Wellington)	Dr Diane Bourn	FSANZ health claims work post implementation of Standard 1.2.7 — Nutrition, Health and Related Claims
21–22 March 2016	Annual food safety and compliance conference (Auckland)	Leigh Henderson	Developments in the Food Standards Code — what changes are being considered which affect what can be put in food?

Date	Event	Presenter(s)	Title
12 April 2016	FoodLegal Symposium: The future is here: Nice food product developments — New opportunities and regulatory solutions (Melbourne)	Jonathon Kite	Update on FSANZ Proposal P1024: Developing a new regulatory framework for nutritive substances and novel foods
20 April 2016	Lecture to 3 <sup>rd</sup> year Food for a Healthy Planet students, University of Melbourne	Janet Gorst	Issues in the regulation (or not) of food produced using new breeding technologies
11 May 2016	Prion 2016 (Tokyo)	Hong Jin	Key Features of the Australian BSE Food Safety Assessment Process (a poster presentation)
31 May 2016	World probiotics congress (Chicago)	Leigh Henderson	Regulation of probiotics in Australia and New Zealand
6 June 2016	World plant toxin forum (Winnipeg)	Leigh Henderson	Challenges faced by Food Regulators in Australia and New Zealand related to plant toxins
14 June 2016	EuropaBio Workshop Back to Basics: Risk assessment principles for GM plants	Lisa Kelly	Allergenicity assessment in Australia



Date	Event	Presenter(s)	Title
20 June 2016	2016 Annual Conference of the Society for Risk Analysis — Europe (Bath)	Hong Jin	Evidence-based decision making: the Australian BSE policy and its implementation
28 June 2016	Lecture to Australian National University, Research School of Population Health	Jamie Conlan	Food safety and quality



## 06 OTHER INFORMATION

## Acronyms and abbreviations

ACCC	Australian Competition and Consumer Commission
ADI	Acceptable daily intake
AFGC	Australian Food and Grocery Council
ANAO	Australian National Audit Office
APEC	Asia-Pacific Economic Cooperation
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
DAWR	Australian Government Department of Agriculture and Water Resources
EEO	Equal Employment Opportunity
FARMC	Finance, Audit and Risk Management Committee
FAO	Food and Agriculture Organization
FDA	United States Food and Drug Administration
FOI	Freedom of Information
Food Standards Code	Australia New Zealand Food Standards Code
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
HACCP	Hazard analysis and critical control points
IGA	Inter-Government Agreement
ILSI	International Life Sciences Institute
INFOSAN	International Food Safety Authorities Network
ISFR	Implementation Subcommittee for Food Regulation
Ministerial Forum	Australia New Zealand Ministerial Forum on Food Regulation
MPI	Ministry for Primary Industries (New Zealand)
MoU	Memorandum of Understanding
MRL	Maximum residue limit
NESB1	Non-English speaking Background 1
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
Science Forum	Australia New Zealand Science Forum
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

## List of requirements

This list is intended to assist you locate information that is required to be included in FSANZ's 2015–16 Annual Report, as

required under paragraph 17BE(u) of the *Public Governance, Performance and Accountability Rule 2014*.

PGPA Rule 2014 requirements		Location
(a)	Details of the legislation establishing the body	XIV
(b)	Both of the following:	
	(i) a summary of the objects and functions of the entity as set out in the legislation;	XVI
	(ii) the purposes of the entity as included in the entity's corporate plan for the period;	XVI
(c)	The names of the persons holding the position of responsible Minister or responsible Ministers during the period, and the titles of those responsible Ministers	III, XIV
(d)	Any directions given to the entity by a Minister under an Act or instrument during the period	N/A — None received
(e)	Any government policy orders that applied in relation to the entity during the period under section 22 of the Act	N/A — None received
(f)	If, during the period, the entity has not complied with a direction or order referred to in paragraph (d) or (e) — particulars of the non compliance	N/A — None received
(g)	The annual performance statements for the entity for the period in accordance with paragraph 39(1)(b) of the Act and section 16F of this rule	XIX
(h)	A statement of any significant issue reported to the responsible Minister under paragraph 19(1)(e) of the Act that relates to non compliance with the finance law in relation to the entity	N/A — Nothing to report

PGPA Rule 2014 requirements		Location
(i)	If a statement is included under paragraph (h) of this section — an outline of the action that has been taken to remedy the non-compliance	N/A — No non-compliance
(j)	Information on the accountable authority, or each member of the accountable authority, of the entity during the period, including:	
	(i) the name of the accountable authority or member; and	60, 74
	(ii) the qualifications of the accountable authority or member; and	74
	(iii) the experience of the accountable authority or member; and	76
	(iv) for a member — the number of meetings of the accountable authority attended by the member during the period; and	74
	(v) for a member — whether the member is an executive member or non executive member	74
(k)	An outline of the organisational structure of the entity (including any subsidiaries of the entity)	XVIII
(l)	An outline of the location (whether or not in Australia) of major activities or facilities of the entity	XVIII
(m)	Information in relation to the main corporate governance practices used by the entity during the period	70

PGPA Rule 2014 requirements		Location
(n)	The decision making process undertaken by the accountable authority for making a decision if:	
	(i) the decision is to approve the entity paying for a good or service from another Commonwealth entity or a company, or providing a grant to another Commonwealth entity or a company; and	70
	(ii) the entity, and the other Commonwealth entity or the company, are related entities; and	133
	(iii) the value of the transaction, or if there is more than one transaction, the aggregate value of those transactions, is more than \$10 000 (inclusive of GST);	133
(o)	If the annual report includes information under paragraph (n):	
	(i) if there is only one transaction — the value of the transaction; and	133
	(ii) if there is more than one transaction — the number of transactions and the aggregate of value of the transactions	133
(p)	Any significant activities and changes that affected the operations or structure of the entity during the period	XI
(q)	Particulars of judicial decisions or decisions of administrative tribunals made during the period that have had, or may have, a significant effect on the operations of the entity	N/A — No decisions received that significantly affected operations
(r)	Particulars of any report on the entity given during the period by:	
	(i) the Auditor General, other than a report under section 43 of the Act (which deals with the Auditor General's audit of the annual financial statements for Commonwealth entities); or	N/A — No reports received
	(ii) a Committee of either House, or of both Houses, of the Parliament; or	N/A — No reports received

PGPA Rule 2014 requirements		Location
(iii)	the Commonwealth Ombudsman; or	N/A — No reports received
(iv)	the Office of the Australian Information Commissioner	N/A — No reports received
(s)	If the accountable authority has been unable to obtain information from a subsidiary of the entity that is required to be included in the annual report — an explanation of the information that was not obtained and the effect of not having the information on the annual report	N/A — Nothing to report
(t)	Details of any indemnity that applied during the period to the accountable authority, any member of the accountable authority or officer of the entity against a liability (including premiums paid, or agreed to be paid, for insurance against the authority, member or officer's liability for legal costs)	70
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	Annual Report requirements (section 152 of the <i>Food Standards Australia New Zealand Act 1991</i> )	Appendix 2

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