

Food Safety Update

Food Act 2006

November 2017

This newsletter provides information for the food industry, regulators and the general public about recent developments in food standards, food legislation and other food safety matters.

Lupin: new requirement for mandatory allergen labelling

Lupin has been added to the list of nine allergens that must be declared on food labels.

The changes mean all food businesses will need to declare lupin on food labels whenever it is present as an ingredient or as a component of food additives or processing aids.

Food business will have 12 months from 25 May 2017 to meet these requirements.

Australia and New Zealand have one of the highest rates of allergic disorders in the world, so it's critical that food businesses get their allergen labelling right.

FSANZ has prepared a poster for food businesses on mandatory allergen labelling which can be accessed on the FSANZ website at www.foodstandards.gov.au or for a printed A2 version, please email information@foodstandards.gov.au.

Free online allergen training for food service

The National Allergy Strategy, a partnership between Australia's peak allergy bodies, the Australasian Society of Clinical Immunology and Allergy (ASCIA) and Allergy & Anaphylaxis Australia (A&AA) have launched a free online training course. The comprehensive program provides information relevant for those in the food service industry and is presented using videos and interactive activities.

The All about Allergens online course is available via www.foodallergytraining.org.au and contains five units. Each unit include video information and interactive activities. The final unit includes a quiz, which on successful completion, allows participants to print a certificate.

The course addresses the following information:

- Food allergen risks for allergic consumers.
- The most common food allergens.
- Safe food preparation for allergic customers.
- Safe food storage for allergic customers.
- Communicating about allergy causing foods with other staff.
- Communicating about allergy causing foods with suppliers.
- Communicating about allergy causing foods with customers.
- What to do if a customer has an allergic reaction.
- Useful websites for more information.

The National Allergy Strategy has also released a community education website designed to provide easy access to practical information for people living with food allergy and their carers and a website designed to provide age-appropriate information and resources to assist young people who are living with severe allergies. The website can be accessed at <https://www.nationalallergystrategy.org.au/>.

Revised Label Buster

Queensland Health's *Label Buster* is a valuable reference guide to the labelling requirements of the Food Standards Code (the Code). A new version of *Label Buster* has been released incorporating all the latest changes to the Code. *Label Buster* is available at on the Queensland Health website at www.health.qld.gov.au/label-buster-guide-bus.pdf.

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