

THE FOOD TECHNOLOGY ASSOCIATION OF AUSTRALIA

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21 May 2012

Minutes of FTA Australia Inc Technical Sub Committee Meeting No.05/2012, held at Hotel Bruce County, commencing at 2.00 pm on Wednesday 9 May 2012.

1. Present:

Christa Lingham	Lingham Foods (Chair)
Sharon Lee	Flavour Makers
Hari Srinivas	Scalzo
Aldez Alvarez	Essential Flavours
Paul Harris	Corona Manufacturing
Martin Houben	Houben Enterprises
Larissa Forrest	Sensient Technologies
Celia McKeon	Hawkins Watts
John Ward	Department of Health, Food Safety and Regulation
Tony Zipper	Professional Food & Pharmaceutical Services (Technical Secretary)

1.1. Changes in TSC membership:

1. The Chair welcomed back Aldez and welcomed and introduced Larissa and Celia as the latest new members.
2. Philip Strong of Halcyon Proteins may have a new member for TSC later in 2012.

2. Apologies:

Raj Dayal, Gary Bousted, Stuart Hastie, Robert Chandler.

3. Minutes:

The minutes of meeting 04/2012 –11 April 2012 were accepted on the motion of Christa Lingham and Martin Houben.

4. Business Arising:

4.1. AFGC Media Release on P293.

The Committee noted AFGC's rejection of the latest version of P293 and commented as follows; these comments were provided by Christa.

“The summary of the discussion on the AFGC article below was as follows.

Although the claims that are currently allowed under P293 are limited, until the EU has deliberated and passed its list, there are probably enough claims to start the process of making claims. We acknowledge that some products that are high in some nutrients and are part of a healthy diet may under the nutrient profile score system not be able to make a

claim. The statement that many will not be able to make claims is in our opinion misleading. As food technologists, our belief is that if a product does not meet the NPS for a claim and the company wants to make a claim then it is our job to be innovative and develop a healthy product that can make the claim. P293 may make it important for industry to be more innovative.

Putting claims on a label is voluntary and really a matter for each company. There are a number of claims in the market that currently should not be made and will not be able to be made under P293. Label changes and review happen regularly and if the transitions period from FSANZ is long enough then the chances are there will no extra cost. No one is going to make any company make a claim – if the company wants to make a claim then the label will need to be changed.”

5. Correspondence:

5.1. Submissions from FTAA to FSANZ

17 April 2012

A1045: Bacteriophage Preparation P100 as a Processing Aid – 2nd Call for Submissions

A1065: Packaging Size for Phytosterol-Enriched Milk – Call for Submissions

P1014: Primary Production & Processing Standard for Minor Meat Species & Wild Game – Call for Submissions

P1015: Primary Production & Processing Standard for Horticulture

Proposed Future Regulation of Nutritive Substances and Novel Foods in ANZFSC

5.1.1. FSANZ acknowledgements of FTAA submissions:

23 April 2012

All of above.

6. FSANZ Matters:

Decisions on Applications and Proposals (as per Notification Circulars 08-12, 09-12):

6.1.1 New Applications and Proposals to FSANZ Work Plan (comments not required at this time):

P1019: Carbon Monoxide as a Processing Aid for Fish

P1021: Code Maintenance XI

A1071: Food Derived from Herbicide-Tolerant Canola Oil MON88302

6.1.2. Final Assessment, Approval, Notification to and Response from Ministerial Council for Approval or Review Process:

P1007: Primary Production & Processing Requirements for Raw Milk Products

P1011: Country of Origin Labelling – Unpackaged Meat Products

P242: Foods for Special Medical Purposes

6.1.3. Withdrawn, Abandoned or Rejected Applications: Nil.

6.1.4. Gazettal: No.130 (from A1056, A1060, A1062)

6.2. Requests for Comment:

6.2.1. A1068: Hydrogen Peroxide as a Processing Aid

The Committee agreed with Option 1, to prepare a draft variation to Standard 1.3.3.

6.2.2. P1020: Ethyl Lauroyl as a Food Additive in Sausages

Whilst this submission was made after the closing date, it was requested, with respect, that note is made of the following important issue:

The Committee reviewed this Proposal and suggested that Option 1 – to prepare a draft variation to Standard 1.3.1, may be the preferred Option but made the following comments for consideration:

There were perceived concerns with the Risk Assessment, as the Committee considered that any further information that had become available since the original submissions in 2009 should have been made available with this second call for submissions. FTAA expressed concerns in 2009 that there were anomalous results shown in ONLY female rats and that these results were ignored and not explained. This aspect should have been re-examined and resolved to the satisfaction of all stakeholders in this latest draft.

6.2.3. Companion Dogs in Outdoor Dining Areas

The Committee agreed with this Proposal to permit companion dogs to be present in outdoor dining areas and to prepare a draft variation to Standard 4.1.1.

(The question was asked: “What about my cockatoo? Is this discrimination?”)

6.3. Other FSANZ Requests for Comment:

Nil.

6.4. Other FSANZ Matters:

Nil.

6.5. FSANZ Items of Interest:

Various FSANZ Documents of Interest (*All available from FSANZ website*):

- Food Standards News – Issue 92 April 2012

7. Other Documents for Comment:

8. FTAA Matters:

8.1. There were no other matters of general interest raised by TSC members at this time.

8.2. With one potential continuing TSC member in Sydney (Richard Murray) and other members from country Victoria (Stuart Hastie of Patties in Bairnsdale and the Chair, Christa Lingham in Rupunyip, the Chair advised that the suggestion that some meetings (i.e. with few Agenda items, availability of members, time constraints, etc) that a telephone link-up or Skype, etc be useful for some TSC meetings is to be trialed at the May 2012 Management Committee.

9. AFGC Matters:

See Item 4.1.

9. Food Regulation Secretariat:

Nil.

10. Codex:

10.1. All correspondence as received by the Technical Secretary had been circulated to those members whom requested to remain on the Codex mailing list.

10.2. As it was considered of importance that many Codex documents may be of interest to FTAA members, including TSC and all others, it was decided to list all the current Codex documents as received each month. Any items of interest to a TSC member or FTAA member company may be discussed and a submission made to Code Australia.

- i). CX/FL 12/40/11 Inventory of Existing Codex Texts Related to Modified Standardized Common Names of Foods for the Purposes of Nutritional Modification
- ii). CX/FL 12/40/10 Add 1 REVISION OF THE GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS (GL 32-1999) (TO INCLUDE AQUACULTURE ANIMALS AND SEAWEED) - Comments at Step 3
- iii). CX/FL 12/40/5 Add 2 Draft Definition for Nutrient Reference Values for Inclusion In the *Guidelines for Nutrition Labelling* (CAC/GL 2-1985) – Comments at Step 6
- iv). Revised provisional agenda for the 40th Session of the Codex Committee on Food Labelling to be held in Ottawa, Canada from 15 – 18 May 2012.
- v). Circular Letter 2012/8-FA requesting information/comments on proposals for changes/addition to the International Numbering System (INS) List.
- vi). Circular Letter 2012/8-FA requesting information/comments on the Priority list of compounds proposed for evaluation by JECFA.
- vii). CX/FL 12/40/4 Proposed draft revision of the Guidelines for Use of Nutrition and Health Claims (CAC/GL 23-1997): Additional conditions for nutrient content claims and comparative claim
- viii). CX/FL 12/40/8 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods - Use of ethylene as a flowering agent for pineapples and for de-greening of citrus for the purpose of fruit fly prevention
- ix). CX/FL 12/40/9 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods - Inclusion of spinosad, copper octanoate and potassium bicarbonate in Annex 2, Table 2
- x). CX/FL 12/40/6 Requirements on Mandatory Nutrition Labelling
- xi). CX/FL 12/40/5 Add.3 DRAFT Definition for Nutrient Reference Values for Inclusion In the *Guidelines for Nutrition Labelling* (CAC/GL 2-1985) COMMENTS AT STEP 6
- xii). CX/FL 12/40/8 Add.1 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods - Use of ethylene as a flowering agent for pineapples and for degreening of citrus for the purpose of fruit fly prevention
- xiii). CX/FL 12/40/9 Add.1 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods - Inclusion of spinosad, copper octanoate and potassium bicarbonate in Annex 2, Table 2
- xvi). CX/FL 12/40/10 Add.2 GUIDELINES FOR THE PRODUCTION, PROCESSING, LABELLING AND MARKETING OF ORGANICALLY PRODUCED FOODS (GL 32-1999) (TO INCLUDE AQUACULTURE ANIMALS AND SEAWEED)
- xvii). CX/FL 12/40/4 Add.1 PROPOSED DRAFT REVISION OF THE *GUIDELINES FOR USE OF NUTRITION AND HEALTH CLAIMS* (CAC/GL 13-1997) *Additional conditions for nutrient content claims and comparative claims* – comments at Step 3
- xviii). CX/FL 12/40/6 Add.1 REQUIREMENTS ON MANDATORY NUTRITION LABELLING Report of the Electronic Working Group – Comments at Step 3

xix). CX/FL 12/40/8 Add.2 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods Use of ethylene as a flowering agent for pineapples and for degreening of citrus for the purpose of fruit fly prevention – member comments

xx). CX/FL 12/40/9 Add.2 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods Inclusion of spinosad, copper octanoate and potassium bicarbonate in Annex 2, Table 2 – member comments

xxi). CX/FL 12/40/8 Add.1 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods - Use of ethylene as a flowering agent for pineapples and for degreening of citrus for the purpose of fruit fly prevention

xxii). CX/FL 12/40/9 Add.1 Guidelines for the Production, Processing, Labelling and Marketing of Organically Produced Foods - Inclusion of spinosad, copper octanoate and potassium bicarbonate in Annex 2, Table 2

11. Victorian Food Safety Council:

Nil reported.

12. Standards Australia:

Nil reported.

13. APVMA:

14.1. Regulatory Updates.

14.2. Proposals to Amend ANZFSC Standard 1.4.2 – suggested by Technical Secretary that members with an interest in agricultural and veterinary substances should keep up-to-date via both the FSANZ and APVMA websites, but these will not be reported or discussed at TSC. However note M1008 from FSANZ which discusses matters concerning the expression of results that are at the ‘lowest level of detection/determination’

14.3. FSANZ via ComLaw website regularly updates Standard 1.2.4 as per gazettal of AVPMA amendments.

14. General Business:

14.1. Articles of general interest – to be tabled and made available from the Technical Secretary on request:

i). Australian Food Statistics 2010 - 2011

http://www.daff.gov.au/agriculture-food/food/publications/afs/australian_food_statistics

ii). FDA Issues Draft Guidance on Use of Nanotechnology by Food and Cosmetics Industry (20 April 2012)

iii). Green Slime in Australia: cheese waste in up to 16% of milk (barfblog – Doug Powell 17 April 2012)

14.2. FoodLegal – Bulletin. (a). Mailing List (b). Free articles. This Bulletin to be circulated to TSC.

Next Meetings:

Scheduled 2012 Meetings (2nd Wednesday of each month):

The following dates are final for 2012:

June 13, July 11, August 8, September 12, October 10, November 14, December 12.

All at 2.00pm on the second Wednesday of each month in Paterson Suite (generally) at Bruce County Hotel.

The meeting closed at 4.15pm.

Confirmed: _____ Chair

_____ Technical Secretary

_____ Date