



B-QUAL Australia Pty Ltd

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The Chairman's Message

The ongoing Covid situation is a good example of showing how biosecurity works (or not).

It only takes one beekeeper moving an infected hive (or a person leaving lockdown) to another location, to easily spread disease. Good hygiene always wins out!

The QR codes help with contact tracing and this is a great example of good record keeping. The same applies to your records. If a pest or disease is detected then your record keeping can trace it back to the source and appropriate steps can be taken.

The new B-QUAL app soon to be released, will help make the record keeping faster and easier to access information and can save money on reduced auditing fees.

While most of us are doing the right thing, remember to limit contact with others and stay safe.

Unfortunately most of us could not attend the B-QUAL workshop. The videos are now available for viewing. Please take the time to watch.

You can view all presentations by the following link.

<http://www.crchoneybeeproducts.com/watch-presentations-from-the-b-qual-australia-honey-bee-workshop/>

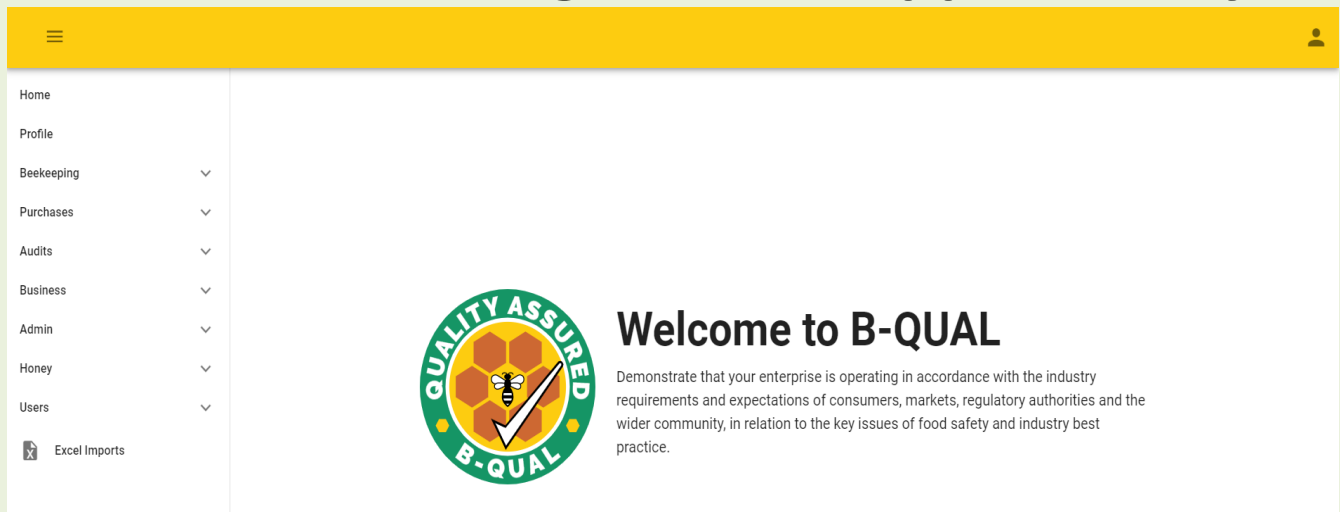
Keep safe, Kind Regards

Wayne Fuller

Chairman B-QUAL Australia Pty Ltd

The B-QUAL videos relating to B-QUAL levels, finance assistance, How B-QUAL can help a business, National Biosecurity Code of Practice and mental health are still on our web site home page under video gallery, please take the time to watch and refresh how B-QUAL can assist you and your business.

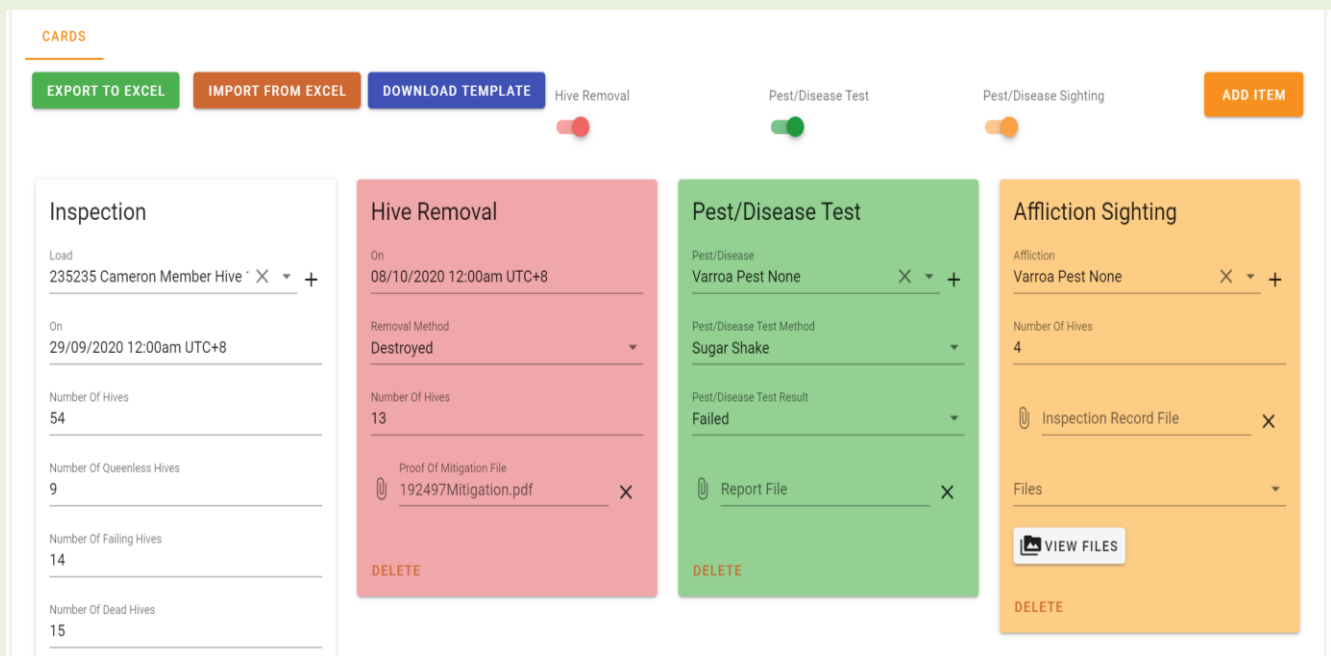
The B-QUAL Digitisation App is Ready



After an exhaustive field trial and 18 months of development the Board in conjunction with University of WA and CRCHBP is pleased to be able to announce the release of the unique B-QUAL digitisation web app.

We are also pleased to announce that the app is available free of charge to all B-QUAL members. You will have received in your email inbox by now your log in details.

A copy of the User Manual has been emailed to all current members, if you have not seen it in your inbox just check your spam or junk file and if not located contact the office for a replacement.



For certain types of entities, the data is better displayed in a series of cards rather than tables. An example is shown above.

The app has undergone considerable field trail use by a number of B-QUAL members in every state over last 12 months and hopefully we have been able to develop in partnership with those contributors an asset that will have the ability to assist in your business and contribute to audit and administrative cost savings to your enterprise.

The app is offered to members as a tool with which we believe will contribute to time and cost savings within their business. It is not obligatory to use the app it is optional it can also be used in conjunction with your current record keeping systems with the ability to upload your existing templates. The take up to use is entirely your own decision but we hope over time members will see the savings in administration time and projected audit cost savings and app usage will become widespread. Being our own app we will have the ability to improve or add features as we receive greater feedback. It should also be noted that existing apps can integrate with our app.

We thank Professor Sharon Purchase of University of Western Australia, Dr Liz Barbour of CRCHBP and the software company SquareCode, and those B-QUAL members who field tested the app for their efforts in developing this great asset for B-QUAL members. We trust you will find it an important working partner for your business, and time saver for audits.

There is no doubt that B-QUAL is currently in the midst of a rapid growth phase, over the last 3 months paid membership subscriptions have increased by 64 new members.

We are becoming an industry body well recognized for our work in food chain traceability by way of involvement with our major grant project the Honey Library, and other organizations that we are now involved with on committees and steering committees consisting of external private and Government groups for Traceability and Standards.

B-QUAL Directors are frequently interviewed for TV and Radio and consulted for regular read media articles. We have been selected to present to Government Departments on traceability and food chain supply delivering quality products, all very encouraging for a small industry body.

The release of our web app has also raised good interest not only in Australia but we have had interest from New Zealand regarding possible membership arrangements.

On all accounts the future of B-QUAL looks bright.

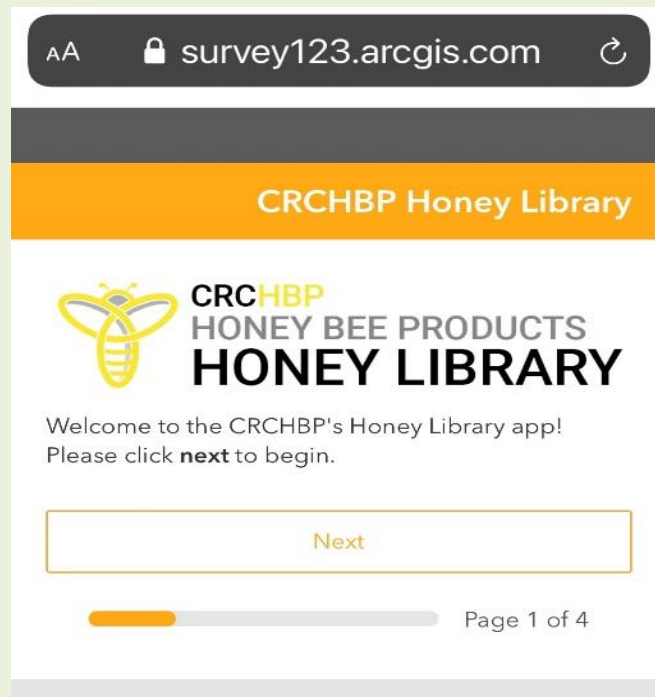
Some of the advantages the Digitisation app allows you to do:

1. Offer improvements in user experience and record keeping
2. Improve traceability of honey products
3. Ensure industry best practice policies and comprehensive records are maintained
4. Quickly report traceability of food health safety
5. Quickly report biosecurity incidents
6. Will enable benchmarking data for business and industry improvements
7. Maintain audit data in a logical format
8. Should contribute to tangible audit cost savings
9. Has the ability to integrate with other apps
10. Has multi user capability, more than one team member can use at a time.

In summary the B-QUAL web application is designed to improve the traceability of honeybee products through the value chain, to improve the efficiency of the auditing process and to develop a database of information to help industry decision making processes. The app is available to all financially current B-QUAL members in the honeybee sector, including beekeepers, honey packers and specialised honey bee product producers.

The Australian Honey library project has gathered speed and we report to members that the project is on time and within budget. We are now seeking samples of dominant species honey.

WE NEED SAMPLES NOW



It is important that we receive as many samples Australia wide as we can in the next 4-6 months

When samples are collected please use the app to log your collection data, this will enable us to build our library and consolidate honey chemistry to biogeographical regions.

We have an easy to use collection app, it is not frightening but there are 4 pages to the app which asks for collection information. As mentioned a lot of effort has gone into specifying the amount of data we required to complete the testing regimes, data and chemical analytics, and biogeographical information for the library.

Secure cloud storage and full privacy protocols for the databases are now in place for the proper secure handling and storage of the data the library collecting and testing will produce.

Initially we are asking B-QUAL members only to do the first collections so we can ensure all samples have been collected to highest level of integrity which comes from those who understand audit processes.

Samples will be collected in 400ml jars.

How to register

Easiest way is to go to our website www.bqual.com.au or email B-QUAL at bqual@ausqual.com.au.

It is important to remember that strict privacy protocols are in place to protect your privacy, and sample collection in no way is a judge of your honey or beekeeping practices.

We Supply

- Shortly after your acceptance to collect you will receive the requested 400ml jars.
- A return pre paid and addressed Australian Post bag (*so no postage expense to you*)
- Hard copy instructions
- If you wish to contribute more than 2 varieties we are happy to supply extra so specify how many jars you need.

What will happen to your samples?

- Analysis will include 7 CODEX tests
- The signature for the flora in each region will be determined.
- Palynology or pollen count will be undertaken on a sub set of samples.
- A portion of your sample will be long termed stored by B-QUAL
- When tested your results will be emailed to you.



Analysis will include the 7 CODEX tests for:

Moisture content
Fructose, Glucose, Maltose and Sucrose
Water insoluble solids
Electrical conductivity
Diastase activity
Hydroxymethylfurfural (HMF) content
pH

The honey will be tested using (HPTLC) High Performance Thin Layer Chromatography. With enough samples, the signature for the flora in each region will be accurately determined.

Palynology and pollen count will be undertaken on a sub-set of the samples.
The remainder of the honey will be long-term stored by B-QUAL as a Library for reference for new and future analytical technique development.

In addition to the library B-QUAL will also deliver an auditable and digitised traceability system which will give you the ability to provide a complete provenance of your product.

A contract for the preparation and development of the Honey Chemical database and digital dictionary has now been let in line with our grant program. The completion of this element of our program should be completed in first quarter of 2022.

Auditable and Digitised traceability methods will be completed within the first year quarter of the program in 2022.

Our June 2021 quarter Activity Work Plan was submitted on time and has been approved without amendment by the Department. All aspects of the grant and program are in accordance with the grant requirements and time frame.

However, it is important that we continue to receive samples of honey. Please refer to B-QUAL website home page for information on how you can participate.

FOOD TRACEABILITY.

Traceability is the ability to track any food through all stages of production, processing and distribution (including importation and retail). Traceability should mean that movements can be traced one step backwards and one step forward at any point in the supply chain.

Why is traceability important?

Traceability processes enable corrective actions (such as a product recall) to be implemented quickly and effectively when something goes wrong. When a potential food safety problem is identified, whether by a food business or a government agency, an effective traceability system can help isolate and prevent contaminated products from reaching consumers.

Traceability allows food businesses to target the product(s) affected by a food safety problem, minimising disruption to trade and any potential public health risks. It is important for all food businesses including packing companies, distributors, importers and retailers to be able to trace products.

Given, honey is a low risk food, the requirements for traceability is still necessary.

What are the characteristics of a traceability system?

An effective traceability system relies on being able to track product one step forward and one step back at any point in the supply chain. The system a food business has in place includes any procedures for identifying producers, suppliers, customers and products and the records kept including:

- Name and address (and other contact details) of suppliers and a description of products or inputs supplied
- Name and addresses (and other contact details) of customers and a description of the products supplied to them
- Date of transactions or delivery
- Batch or lot identification or other markings
- Volume or quantity of product supplied or received
- Any other relevant production/packing records.

What are the Food Standards Code requirements?

Standard 3.2.2 – Food Safety Practices and General Requirements in chapter 3 of the Code covers the “one step back and one step forward” elements of traceability under Clauses 5 (2) Food receipt and Clause 12 Food recall.

Food receipt.

In relation to food receipt, a food business must be able to provide information about what food, it has on the premises and where it came from.

A food business must provide, to the reasonable satisfaction of an authorised officer upon request, the following information relating to food on the food premises:

1. The name and business address in Australia of the vendor, manufacturer or packer or, in the case of food imported into Australia, the name and business address in Australia of the importer; and
2. The prescribed name or, if there is no prescribed name, an appropriate designation of the food.

This means that a food business must not receive a food unless it is able to identify the name of the food and the name of the supplier.

Food recall.

A food business engaged in the wholesale supply, manufacture or importation of food must have a system, set out in a written document, to ensure it can recall unsafe food. The system should include records covering:

- Production records
- What products are manufactured or supplied
- Volume or quantity of product manufactured or supplied
- Batch or lot identification (or other marking)
- Where products are distributed
- Any other relevant production records.

This information should be readily accessible in order to know what, how much and from where product needs to be recalled.

The B-QUAL program by way of templates in the supplier’s manual or the digital app has all the necessary forms to comply with the above requirements.

Much of what we have achieved this year has been made possible by the ongoing support of our sponsors.

Please support those who support us.



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