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For More information on how you can improve your business and become a B-QUAL member contact;

B-QUAL Certification
Aus-Qual Pty Ltd
P.O. Box 3403
Tingalpa DC Qld 4173
Ph. +61 7 3361 9200
Fax: + 61 7 3361 9222
E: bqual@ausqual.com.au
TOLL FREE: 1800 630 890

Look for the B-QUAL stand at the 3rd Australian Bee Congress RACV Royal Pines Gold Coast.
27th – 30th June 2018.

Come meet the Directors and Audit staff and find out more about B-QUAL.



B-QUAL Australia

June 2018

NEWSLETTER

Chairman's Message.

Quality Assurance seems to be far removed from most people's minds even though it shouldn't be.

Anyone that produces a food product today that thinks they don't need a QA program is mistaken and must be living on a different planet. B-QUAL is an industry owned and run program. It is under our control and as beekeepers it is our responsibility to move forward to meet tomorrow's standards.

Biosecurity is an important issue and B-QUAL is currently working with state authorities to meet all biosecurity requirements and compliance with the Biosecurity Code of Practice

Yes, I have been in trouble before for being a forward thinker but to me QA is not rocket science just good beekeeping. It can be used for so many other things in your business for example helping with financial decisions, insurance, regulatory compliances as well as lifestyle choices, an overall feeling of doing the right thing and being able to prove it.

B-QUAL now has a varied board of directors from amateur and commercial beekeepers to both domestic and international packers. I thank the previous board for their hard work and dedication in moving B-QUAL to where it is today and I am confident and excited to see the new board moving forward to meet the future challenges in beekeeping.

And remember we are all beekeepers whether you have 1 hive or 1000 hives!

Cheers,

Wayne Fuller

Chairman B-QUAL Australia Pty Ltd

B-QUAL Partnerships

Lindsay Callaway
Warral Honey Maldon
Victoria.

Warral Apiaries Pty Ltd and B-QUAL have a long-standing quality assurance partnership. Spanning over 10 years we have adopted the B-QUAL quality standard and made it a core part of our operation. B-QUAL provides us with a framework to implement a HACCP based system from beehive to client, setting standards for us to maintain on a daily basis.

This provides quality reassurance for our clients, that we have a structured approach to hazard management that meets approved food standards in Australia. This also gives me piece of mind that my honey is in its best possible form and I can be even more proud of its quality.

It is our preference to be buying honey of similarly approved suppliers that are producing honey to the same standards as ours. Our suppliers are required to pass our approved supplier program, having an accreditation like B-QUAL is a big help for us in sourcing honey from other beekeepers.

Other benefits of the B-QUAL program are the structure and systems that its framework provides in managing my business/beehives/valued staff members. The B-QUAL program and the annual audit greatly assist in meeting the requirements of the Australian Honey Bee Biosecurity Code of Practice ensuring the



health of the bees and the health of the industry.

The initial step to implement and adopting the B-QUAL accreditation was a challenging one at first. However, I can assure you that attaining B-QUAL accreditation is possible and is beneficial in many ways for your beekeeping business. Once you get past the initial climb of committing and undertaking the initial audits it is a system that can be easily maintained.

Annual Audits, and self-audits, quality equipment, management systems, client expectations, staff structure and more make up the ongoing management and energies required to maintain the B-QUAL system that has proven to bring success to our business.



photos Siri Smith.

Lindsay Callaway

Director Warral Honey

Lindsay Callaway, committed member of B-QUAL for over 10 years

2018 B-Qual Australia Pty Ltd Board Members.

Wayne Fuller Chairman NSW.

Wayne is based in north eastern New South Wales and has been a commercial beekeeper for over 35 years supplying Capilano Honey Ltd. Wayne and his brother Steve are passionate about bees and beekeeping and are the mainstays of their family based business - Bee Services.

Wayne is currently Chairman of Directors on the board of B-Qual - an industry run quality assurance program and has been involved with B-Qual since its inception. His business Bee Services have been certified by the BFA as an organic producer since 2005.

He has worked closely with DPI on various research projects including pollen collection; advice on NSW plants in relation to beekeeping, health and nutrition; and running workshops on hive beetle.

Apart from his long association with the NSW Apiarist Association, Wayne is an active member of the North Coast branch, eight years as the president and two as secretary. Wayne is also a member of the Queensland Beekeepers Association, the Crop Pollinators Association and is also involved with the Clarence Valley Native Bee group.

Dr Nicholas Chantler. AM.

Tasmania

Nicholas has a multi-discipline background which includes agriculture, the military and also as an academic. He studied at the Cheshire College of Agriculture in England; then a Science Degree (biological sciences including entomology) at the University of Queensland. He was awarded a doctorate from Curtin University in Western Australia in 2006.

He was recognised for his work as a specialist educator in 2010, being made a Member of The Order of Australia.

Nicholas has a life-long interest in bees. He developed a small apiary in Western Victoria before moving to Tasmania in 2014. He has since downsized his Queen bee breeding from "Badger Head", to move into retirement. He still keeps bees and now lives near Legana, North of Launceston.

Nicholas re-wrote and streamlined the B-QUAL training manual. This is for all honey producers and packers who wish to meet the industry standards of hygiene, quality and traceability; to be B-QUAL Certified, enabling them to meet export standards around the world.

Directors are looking at reviewing B-QUAL to satisfy various states legislation so if you pass a B-QUAL audit you are deemed to be adhering to the Biosecurity Code of Practice. Negotiations are being held with various State Departments, where provisions of the Code are in legislation. This may enable B-QUAL to become a 3rd party accredited auditor. Negotiations to date have progressed well and members will be advised of updates as they become available.

2018 B-Qual Australia Pty Ltd Board Members.

Lindsay Bourke. Tasmania.

Lindsay operates a very successful business, combining sound business principals with a thriving beekeeping operation producing 1% of Australia's Honey with his ten beekeepers.

Lindsay has instigated a training program for his beekeepers to achieve the Certificate III in Beekeeping, taking in four new trainees each year, bringing new qualified beekeepers into the industry. His work has been recognised by winning the Tasmanian Export Education and Training award in 2017.

Lindsay is Chairman of the Australian Honey Bee Industry Council (a position he has filled for a combined seven years) and has been President of the Tasmanian Beekeepers Association for 6 Years, He was the chairman for National Disease & Quarantine Committee as well as the Chairman of the Australian Crop Pollinators.

Now Australia's largest multi crop pollinator, pollinating over 80 crops per year with his 4,000 hives.

In 2015 Lindsay won three gold medals at APIMONDIA, in South Korea, including the Best Honey in the World for his Cradle Mountain Tasmanian Leatherwood honey.

In 2016 Lindsay won the Royal Hobart Fine Food awards for the 6th year in a row dominating with his champion honey products. Lindsay's company won the Reuben Charles Memorial Trophy for the World's Best Leatherwood Honey for the tenth time.

In 2017 Lindsay won three gold medals again at APIMONDIA in Turkey with his Champion Honey Mead including the Best Honey Mead in the World.

Lindsay won the Champion Australian Product at the Australian Food Awards for his Sheffield Honey Farm Leatherwood Honey in 2017.

He is an active advocate for biosecurity and in 2015 was awarded the National Biosecurity Farmer of the Year Award.

Donald Muir. Victoria.

A small scale beekeeper for many years, Don has owned and managed his own company engaged in the insulated panel manufacture and plastic blow moulding industries for over 40 years, in both the Australian and overseas markets. He has been involved in the amateur beekeeping movement for more than 10 years. As a committee member and past President of the Beekeepers Club Inc, Victoria's largest amateur beekeeping club he has been active in promoting Biosecurity and good bee husbandry practices.

He is the author of a number of industry related articles and has coordinated many training courses. A strong advocate of the Bee industry in Australia, he has sat on a number of committees.

With commerce and marketing qualifications and wide experience in developing market strategy plans, he is dedicated to improving public and industry awareness of B-QUAL and increasing the membership of the organization.

2018 B-Qual Australia Pty Ltd Board Members.

Paul Costa NSW.

Engaged in the Construction Industry all his working life. Paul turned his hobby with bees into a business in the late 1990's with his son Daniel.

Daniel took over the beekeeping business around 2005 and has grown it ever since. Paul is still recruited as required to help out.

As a Builder Paul has amassed a wealth of experience in constructing HACCP food processing facilities and disabled facilities.

Over the last 2 years Pauls company has commenced exporting Mono Floral and Manuka Honey and packing their own honey in the UK as well as packing in Australia for the Asian market.

His company Gustare Honey Australia BQ-695 gained B-QUAL certification about 2.5 years ago, and with the B-Qual Certification it has enabled his Company to gain an Export Accredited Facility under the Export Control Act to export to the EU.

In realising how important it is to keep and maintain Quality Assurance certification for a Business to be successful in Exporting Honey to the EU and elsewhere, Paul is experienced in all workings of private Business, liaising with Government Departments, State and Federal.

His aim is to assist beekeepers in obtaining their Quality Assurance Certification through B-QUAL.

Martin Drake. Victoria.

Martin has managed his own business Tojo Packaging for some 14 years.

He has over thirty-years' experience in production, planning and procurement management. This includes twenty-years sourcing and buying high technology equipment from USA, Europe and Asia; and more than fourteen-years in the plastics, packaging and food production industries.

He has experience in designing and implementing best practice planning and purchasing processes and procedures. He understands the full cost impact from raw material supply through to customer delivery of a finished product.

His vast knowledge in packaging design and refinement resulted in 1st prize at the Packaging Evolution Awards 2006.

With specialist experience in packaging materials, systems and procurement, including food ingredient procurement, and food production systems, coupled to management information, shop floor data collection, production planning/scheduling, Martin has a good understanding of HACCP systems.

He is a trained HACCP auditor and has implemented HACCP systems into several businesses.

Martin also packs honey for his own business and contracts packs for smaller producers.

Time to think about it!

Less than 11% of beekeepers in Australia operating 100 or more hives have an accredited or auditable QA and food safety program in place. Help us improve that number over the next 12 months. Join B-QUAL now.

B-QUAL complying with the Biosecurity Code of Practice

By Karla Williams
Biosecurity Tasmania
Department of Primary Industries, Parks, Water and Environment



In January this year, the National Bee Biosecurity Code of Practice was fully phased in. Set out in Section five of the Code are the things that all beekeepers must record in some way to show that certain actions, such as checking for pests and disease, are taking place regularly.

If you are already B-QUAL certified, you will see that the record keeping templates include all the things you need to keep track of in order to demonstrate compliance with the Code.

The B-QUAL Program was developed as an independently audited food safety program for Australian beekeepers and the records are used to show compliance with FSANZ food standards and gain HACCP approval. Rather than double up, did you know that you can simply use your B-QUAL records to show that you are also complying with the Biosecurity Code of Practice?

If you are already B-QUAL certified, you will see that the record keeping templates include all the things you need to keep track of in order to demonstrate compliance with the Code.

Biosecurity standards are included in this quality assurance program, and the templates available from B-QUAL are simple and easy to use for recording your actions, such as: the dates of apiary inspections; tasks carried out; hive and honey movements; and all other observations, such as noting any diseases found in a hive and details of how they were managed.

The forms can be used to record when you introduce new bees or equipment into your operation and where they came from, which can help identify any problems that crop up down the track. For example, if used equipment is introduced and then you notice foulbrood, you may trace it back to a certain supply that you are then able to follow up to ensure it doesn't happen again. This is particularly important if an exotic pest is found, so the source can quickly be traced.

The records make it easy to get through audits and I encourage all beekeepers, both hobby and commercial, to consider using this quality assurance program.....*Karla Williams*

The latest available industry registration figures show the rapid increase in our industry over the last 2 years.

If you make up the 100 + hive component do you have an accredited QA and Food Safety program in place?

For templates and further information call B-QUAL

Toll free 1800 630 890.

Show your clients you support the highest of industry standards

State	Registered Beekeepers	100+ hive operators
Vic	7411	193
NSW	6876	467
SA	1955	213
QLD*	5028	202
WA*	2600	103
TAS*	244	30
	24114	1208

*Estimates only

B-QUAL what is it?

Article by Michael Killer.
B-QUAL Program Manager
AUS-QUAL Pty Ltd



The Australian Honey Bee Industry Council Quality Assurance Program has been in existence since 2003. It has been designed by beekeepers for beekeepers and packers.

WHY IS IT IMPORTANT?

B-QUAL certification underpins a business's food safety, biosecurity and quality program. It involves conducting a hazard analysis of all control points from the apiary to packing the final product.

The industry has established Standards to which beekeepers and packers must meet to become certified. These Standards include but not limited to regulatory requirements, food safety requirements, and biosecurity and specialised activities such as pollination.

To become certified a business must complete a self-paced training program. Once completed an audit can be completed by a Certified Auditor who will assess the business against all aspects of the B-QUAL Standard. If non-conformances are raised, the business is required to correct non-compliance so that certification can progress.

Once certified the business can use the B-Qual logo on all certified honey. The benefit of being certified includes accessing both domestic and export markets that require implementation of a HACCP based food safety program. B-QUAL certification adds value to businesses by meeting industry and customer requirements through a simple yet rigorous process.

MICHAEL KILLER

AUS-QUAL PTY LTD

Six Strategy goals for B-QUAL 2018 -2019.

- Increase B-QUAL participation rate by additional 50 members by June 2019.
- Improve the industry image of B-QUAL and to be seen as the preeminent Q A body
- Form closer links with State Government Apiary and Biosecurity officers
- Increase the financial viability of B-QUAL Australia Pty Ltd
- To become more proactive in biosecurity and Q A messaging to the industry
- Create general public awareness of B-QUAL by promoting B-QUAL product labelling.

Can you afford the risk?

Honey is regarded as a low risk food commodity however can you afford the risk if the unthinkable does happen and you have a quality problem and a recall of your product is required. Insurance sources estimate a major recall could be as high as half a million dollars, can you afford that? Join B-QUAL and limit the risk.

Email: bqual@ausqual.com.au

How to become B-QUAL in 3 easy steps.

1. Contact B-QUAL 1800 630 890 for your self-learning package Including the new NSW DPI Ag Guide “Honey harvesting and extracting”. In your own time complete the self assessment. On completion send the B-QUAL Self-Assessment document to B-QUAL.
2. Contact B-QUAL for your first enterprise audit.
3. After the successful completion of your first Enterprise Audit you are granted Certification by B-QUAL

If you sell to a packer then you will be required to have an audit biennially, If selling to the public then an annual audit.

Speak to B-QUAL for a cost structure applicable to your business. Toll Free 1800 630 890
Email. bqual@ausqual.com.au

B-QUAL food safety program

The honey industry recognises that quality and food safety standards are required by customers, wholesalers and regulators. The industry must comply with the requirements of Food Standards Australia New Zealand – including the development of a HACCP-based food safety program – to ensure that honey products meet international, national, and state and territory food safety requirements.

The B-QUAL food safety program is a voluntary program for apiarists and honey-processing businesses, ensuring that the honey bee industry’s standards meet best practice, and domestic and international market demands. The program is owned by the Australian Honey Bee Industry Council,

managed by the B-QUAL Australia board and administered by AUS-QUAL (a certification body accredited by the Joint Accreditation System of Australia and New Zealand).

The B-QUAL standards encompass all facets of honey production and industry services, including honey production, queen bees, pollination and honey packing. B-QUAL is a cost-effective and easy-to-use program. Beekeepers who wish to become certified first undergo training in HACCP principles and the B-QUAL requirements. The nationally recognised training is provided by AUS-MEAT through its registered training organisation. Groups of beekeepers can attend face-to-face workshops, or individual beekeepers can complete a self-learning pack.

Umbrella Groups. Can be formed by any incorporated Beekeeping Club or Association who would act as the focal point for the management of the requirements for B-QUAL certification. This includes “desk-top” audits of the beekeepers involved and then a formal audit by a B-QUAL recognised auditor.

We invite Education or Club training officers to contact B-QUAL for further information on this level of B-QUAL participation. Ideally suited for clubs with semi commercial beekeepers selling to the public. Email: bqual@ausqual.com.au