HUME CITY COUNCIL

Hume Food News

Winter 2026



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2025 Food Recall Data

Food recalls are crucial to maintaining a safe food supply and protecting the health and safety of consumers.

On average, FSANZ coordinates 87 recalls across Australia each year.

While the number of recalls fluctuates year-on-year, the average annual number of recalls has shown an overall upward trend over the past decade

2025 food recall data has just been released, including 5 and 10-year data. You can see the full statistics on the FSANZ website **foodstandards.gov.au/food-recalls/recallstats**

In summary, 92 recalls were conducted in 2025. 35 of these were due to undeclared allergens.

Food recall requirements

If you're a food manufacturer, wholesaler, or importer you must have appropriate food recall procedures in place to quickly remove unsafe products from sale, reducing the risk of consumer illness or injury.

What are the requirements?

Under Standard 3.2.2 - Food Safety Practices and General Requirements, if you're a food manufacturer, wholesale supplier or importer, you must be able to recall unsafe food.

That means your business needs to:

- have a written recall plan in place
- use the plan if a recall is needed

All food businesses must make sure that any recalled food on their premises is clearly identified and held separate from other food until it is dealt with.

Be prepared

As a food manufacturer, wholesale supplier. or importer you need a written recall plan so you can quickly stop distribution and sale of unsafe food.

Check that your recall plan works by doing a practice recall.

All businesses should know where their food comes from in case it needs to be recalled.

Getting it right

Have a recall plan that includes:

- who will recall your food and their responsibilities
- who to contact, including the food enforcement agency where your business's head office is located and FSANZ
- contact details of everyone the product has been sent to
- product name, date mark, batch code and other identifiers
- arrangements for telling your customers and the public (if needed) about the food, and someone they can contact if they have questions
- arrangements to retrieve food that has been returned to supermarkets or other outlets
- a system to record how much food was distributed and how much is unaccounted for.

Need to recall a food product?

Visit **foodstandards.gov.au** food recalls for information on recalls including:

- a step-by-step guide
- a checklist and timeline of food recall tasks
- a simple template to help you with your food recall plan.

Allergen labelling for consumers

Allergen labelling for food businesses | FSANZ

A food allergy occurs when a person's immune system reacts to certain food and ingredients which can cause allergic reactions including anaphylaxis. Other immune reactions can also occur in response to food or ingredients, such as Coeliac disease. Substances such as sulphites can also cause adverse health reactions for some people with asthma.

This is why the Food Standards Code requires certain foods and substances to be declared when they are present in a food as ingredients including food additives or processing aids.

On 25 February 2024 new requirements for allergen labelling came into force as set out in Standard 1.2.3 and Schedule 9 of the Food Standards Code. These changes helped people find allergen information on food labels more quickly and easily and allow them to make safe food choices.

If a food was packaged and labelled before 25 February 2024 and it complied with the previous allergen declaration requirements, then the food could continue to be sold until 25 February 2026.

That grace period has now passed, and all labels must be in accordance with the new allergen labelling requirements.

What must be declared

The Food Standards Code now requires food and ingredients to be declared using certain required names, which are listed in Table 1 below. The change also means individual tree nuts, molluscs and individual cereals must all be declared separately.

Table 1: Foods and ingredients to be declared (using these names)

Wheat	Lupin	Cashew	Walnut
Fish	Peanut	Hazelnut	Barley*
Crustacean	Soy, Soya, Soybean	Macadamia	Oats*
Mollusc	Sesame	Pecan	Rye*
Egg	Almond	Pistachio	Sulphites**
Milk	Brazil Nut	Pine Nut	

* Barley, oats and rye must be declared if they contain gluten.

** Sulphites must be declared when added in amounts equal to or more than 10 milligrams per kilogram of food.

Declarations

Declarations must be made in:

- the statement of ingredients using **bold font** and a font size no smaller than that used for other listed ingredients (e.g. maltodextrin (**wheat**), **milk** powder), and
- a separate allergen summary statement in **bold font** beginning with the word 'contains' (e.g. **Contains milk**) located in the same field of view and directly next to the statement of ingredients.

Foods that are not required to display a statement of ingredients must still provide declarations elsewhere on the label (such as in a summary statement) using the required names.

For foods that are not required to carry a label, such as food sold in cafés or takeaway outlets, allergen declarations must be displayed in connection with the food or provided to the purchaser upon request using the required names.

Cereals containing gluten

Wheat

Wheat and its hybrids (such as triticale) must be declared as 'wheat' in the ingredient list and summary statement because they can cause allergic reactions. If gluten is present, 'gluten' must also be included in the summary statement.

Barley, oats and rye

If these cereals (or their hybrids) contain gluten, the cereal name must be listed in the ingredients and 'gluten' included in the summary statement. They do not need to be declared if present in a gluten-free form.

Product exemptions

Some foods are processed so they are safe for people with allergies and are exempt from allergen declaration requirements under the Code. Find out more at **foodstandards.gov.au**

Bee products

Foods containing bee pollen, propolis or royal jelly must include a warning or advisory statement. Find out more at **foodstandards.gov.au**

Precautionary allergen labelling (PAL)

Voluntary statements such as 'may contain' or 'may be present' are not regulated by the Food Standards Code.

Further guidance is available from the Allergen Bureau websiteat at **allergenbureau.net**

Labelling seafood in your hospitality business

If you serve seafood in a restaurant, cafe or other hospitality business, you need to tell customers where it comes from.

Country of origin labelling tells your customers if the seafood in your dishes is Australian, imported, or a mix of both (AIM).

If you run a hospitality business that sells seafood, you must follow these rules from 1 July 2026.

How to label your dishes

You must label the origin of your seafood in a way that is obvious to the customer before they order. For example:

- on your printed and online menus
- on a menu board
- on a clear sign in your business.

There are 3 ways to label the origin of your seafood ingredients:

- single letter AIM labels
- detailed AIM labels
- a single statement for your whole business.

You can choose the type of label that works best for your business.

The labels you use must be clear, accurate, truthful, and written in English.

Labelling rules

You need to follow the labelling rules if your business serves seafood for immediate consumption in Australia. Immediate consumption means the food is ready to eat as soon as you give it to a customer. It applies whether the food is eaten in, taken away, or delivered.

Hospitality businesses that must follow the rules include:

- restaurants and cafes,
- pubs, clubs and food trucks
- takeaways and fast-food venues
- hotels and motels serving food (including room service).

These rules don't apply to canteens, schools, hospitals or medical institutions.

Labelling dishes

You need to label seafood dishes that you market as being or containing seafood. This usually means the name or description of the dish on your menu either:

- Includes seafood (e.g. fish and chips, chilli prawns, salt-and-pepper squid) and dishes typically associated with seafood (e.g. surf and turf, pasta marinara).

You must state the origin of seafood ingredients in these dishes, including:

- fish and eels
- crustaceans, such as prawns, shrimp, lobster and crab
- molluscs, such as oysters, mussels, scallops and clams
- other aquatic animals, such as jellyfish, sea urchins and sea cucumbers
- the eggs or larvae of aquatic animals, such as caviar or roe.

For more information visit

industry.gov.au and **business.gov.au**

Hume City Council recognises the rich Aboriginal heritage within the municipality and acknowledges the Wurundjeri Woi-wurrung, which includes the existing family members of the Gunung-Willam-Balluk clan, as the Traditional Custodians of this land. Council embraces Aboriginal and Torres Strait Islander living cultures as a vital part of Australia's identity and recognises, celebrates and pays respect to Elders past, present and future.

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