#### **B-QUAL Quality Assured**





## **DECEMBER 2019 Newsletter.**Vol 19 issue 3

B-QUAL Australia Pty Ltd P.O. Box 3403 Tingalpa Dc Qld 4173
Ph. +61 7 3361 9200 Fax: + 61 7 3361 9222 TOLL FREE: 1800 630 890.
email. bqual@ausqual.com.au www.bqual.com.au

#### In this issue

- Page 1. Chairman's Message
- Page 2. B-QUAL News
- Page 3. Introducing Steritech
- Page 4. B-QUAL News
- Page 5. Legislative Requirements SA
- Page 6. Introducing CMV Farms
- Page7. 3 ways to beekeeping
- Page 8. Record keeping
- Page 9. Fire/Drought Assistance
- Page 10. Introducing Hive+Wellness
- Page 12. Forest Access Tasmania
- Page 13 Industry Grants

Australian honey abuzz with high-value antibacterial activity to access the full report visit, Agrifutures.com.au/publications

#### Chairman's Message

What a shocking end to this year we are experiencing, ongoing drought, devastating bushfires and severe storms all across the country. The north coast of NSW and southern Queensland seems to be bearing the brunt of it all at the moment.

If you have been affected there are disaster relief packages available. Contact your state Department of Primary of Industries for further information. Assistance offered may include grants, fodder, water, transport subsidies, waivers for some fees and counselling. Included in this newsletter are some useful contact numbers.

Remember you are not alone. Other beekeepers and their families are also struggling so please don't hesitate to reach out and ask for help. It is heartwarming to know that as an industry and close community, we are all thinking about each other and a phone call does make all the difference.

#### Wayne Fuller

Chairman. B-OUAL Australia

#### **B-QUAL Quality Assured**

#### B-QUAL News

B-QUAL was established in 2002 and in that time has developed into and now recognized as a world class QA and food safety program. In order to continue our growth and program improvements including the digitalisation program and at the same time deliver B-QUAL at a favourable cost to our members we have had to source additional funding, and we are pleased to announce and promote three of our new sponsors in this edition of the B-QUAL newsletter.

We welcome our sponsors and thank them for their support and look forward to a mutually rewarding association over the next 3 years, and ask all members to support these companies whenever the opportunity arises.

**Steritech Pty Ltd.** A prominent and trusted contract sterilisation and decontamination processor in the Asia-Pacific region, and one of the largest worldwide. Their services include radiation treatment for AFB infection. **CMV Group.** The group runs substantial operations in automotive dealerships and agriculture predominately in South Australia and Victoria employing more than 1400 staff. CMV celebrates its 85<sup>th</sup> anniversary this year. **Hive + Wellness.** Marketing as Capilano, it is Australia' largest honey packer, distributor and exporter to over 32 counties. Capilano buys from some 800 Australian beekeepers and has supported the Australian honey industry for over 50 years.

A Board meeting was held at the Mantra Hotel Tullamarine Melbourne on the 28<sup>th</sup> October, board members were pleased to welcome 3 AHBIC executive members, Stephen Fewster (WA) Leilani Leyland (WA) and Therese Kershaw (NSW) as observers, and we appreciated the rare opportunity to have AHBIC representatives present and to be able to update them on our plans and progress.

Following the board meeting, the 2019 AGM was conducted; elections for Directors were held and the board remains unchanged as, Wayne Fuller Chairman (NSW), Paul Costa (NSW), Rodney Ruge(QLD), Peter McDonald (VIC) and Don Muir(VIC), all were re-elected unopposed and Sarah Paradice AHBIC CEO continues as Secretary.



At the same meeting an update from Dr Liz Barbour and Robert Banks was given to the board on the B-QUAL digitalisation program. From this update it was decided that a subcommittee consisting of 1 AHBIC Representative, Michael Killer and an IT expert from AUS-QUAL and Paul Costa and Don Muir from B-QUAL be formed to examine the proposed models and recommend a favoured model to progress with. Final decisions should be made to the next board meeting.

Michael Killer reported program numbers are holding up well and new enquires for membership are continuing at a good level.

Pic: Dr Liz Barbour CRC / University WA updating board on digitalisation progress via link.

The board also resolved to prepare budgets and plans to re- introduce the B-QUAL training days. Members will be advised by email as to the dates and locations once confirmed.

# B-QUAL Food Safety B-QUAL Quality Assured

#### STERITECH Protecting the bee industry from disease & pests matters:

Since Steritech emerged in Melbourne in the 1970's as a pioneer for gamma irradiation processing, Steritech have paved the way for sterilisation and decontamination processing and is now regarded as a global leader. Steritech have been treating bee equipment infected with AFB for many years.

When it comes to maintenance of bee equipment, all beekeepers agree that replacing contaminated hives can be a very costly exercise.

There have been many techniques tried and tested over the years, in an attempt to find the ultimate solution to control disease and insect contamination. Out of all the different techniques tried treatment with irradiation stands alone in offering the most effective method of eliminating pathogens, disease and insects from contaminated equipment.

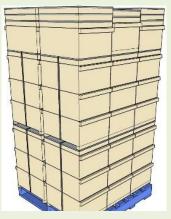
#### Treatment with Irradiation eliminates:

- American Foulbrood Nosema Ceranae European Foulbrood Ascosphaera Apis Nosema Apis Small Hive Beetle
  - **How to prepare Bee Equipment for Irradiation:**

Each of Steritech's Irradiation facilities are unique in their design, but the required outcome is still the same. Please visit our website at www.steritech.com.au and under Industries you will see the option for Beekeeping.

- Hives must be free of Honey, Bees, & Hive Beetle and their Larvae.
- All hives must be sealed (bagged/wrapped/plastic under and on top/inside Bee
- Steritech Bee Cartons are available for purchase at our Wetherill Park plant. The Steritech Beekeeping page on our website provides you with great information on irradiation of bee equipment and you can download the Bee Equipment Irradiation Forms, which will provide you with information about preparing your equipment for each of Steritech's locations.





Merrifield and Narangba plants can process up to a full pallet of beehives.



Dandenong and Wetherill Park plants can process up to a triple stack of beehives. (max weight 25kg)

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For enquiries about AFB treatment and the preparation of infected bee equipment Steritech can be contacted at the following plant addresses.

STERITECH VIC (Dandenong)

Ray Bryden Vic Sales Executive

Telephone: (03) 8726 5566 Fax No: (03) 9701 3158 Email: sterivic@steritech.com.au STERITECH NSW (Wetherill Park)

John Irwin

NSW General Manager

Telephone: (02) 8785 4400 Fax No: (02) 9604 4396

**STERITECH QLD (Narangba)** 

Glenn Robertson QLD General Manager

Telephone: (07) 3385 8400 (07) 3293 1544 Fax No: Email: sterinsw@steritech.com.au Email: steriqld@steritech.com.au **STERITECH VIC (Merrifield)** 

**Barry Cox** Plant Manager

Telephone: (03) 8726 5523 Fax No: (03) 9701 3158 Email: bcox@steritech.com.au

We are pleased to announce that Steritech have agreed to a sponsorship arrangement with B-QUAL for the next 3 years.

#### B-QUAL NEWS

We advise members that an amendment to the standards has become effective from 1st November and referred to as version 2.1. an email has been sent to all members advising changes.

B-QUAL has prepared and emailed a short survey questionnaire to members in an effort to try and evaluate the amount of losses incurred from the bush fires and also drought, and to assist in formulation of what assistance members may need. We know that many members are busy at this time; however, it would be appreciated if the survey could be returned by the 10<sup>th</sup> December 2019.

#### PRIMARY PRODUCERS ASSISTANCE GUIDE FOR BEE KEEPERS NSW RURAL RESILIENCE PROGRAM.

The NSW DPI Rural Resilience Program has staff across NSW and can provide support by way of referrals, liaising with other services and delivering initiatives tailored to the particular need of the community.

We work closely with other partners such as the NSW Rural Assistance Authority, Rural Financial Counsellors, the Rural Adversity Mental Health Program (RAMHP) and the Local Lands Services to do this. Web www.dpi.nsw.gov.au/about-us/rural-support/rural-resilience-program Department Primary Industries, Rural Resilience Program.

LISTEN, LEARN AND LINK TO CREATE OPPORTUNITIES FOR FARMING FAMILIES & COMMUNITIES Rural Resilience Officers and Rural Support Workers provide information on support available for farming families and can connect them to relevant service providers.

Northern Rivers Jen Haberecht Coffs Harbour 0400 160 287 jen.haberecht.@dpi.nsw.gov.au

Northern Rivers Kathy Goulding Wollongbar 0407 175 043 kathy.goulding@dpi.nsw.gov.au

North West NSW Animal Welfare support Ray Weinert Tamworth 0447 634 507 ray.weinert@dpi.nsw.gov.au

Riverina Danny Byrnes Hay 0400 374 258 <a href="mailto:danny.byrnes@dpi.nsw.gov.au">danny.byrnes@dpi.nsw.gov.au</a>

Southern Ted O'Kane Goulburn 0427 781 514 ted.okane@dpi.nsw.gov.au

Hunter & New England Karen Sowter Scone 0400 869 136 karen.sowter.@dpi.nsw.gov.au

Lower Hunter & Mid Coast Peter Brown Taree 0437 671 459 peter.brown@dpi.nsw.gov.au

North West Plains Grace Murray Bourke 0439 531 107 grace.murray@dpi.nsw.gov.au

Far West Ellen Day Broken Hill 0427 639 761 ellen.day@dpi.nsw.gov.au

Central West James Cleaver Dubbo 0408 687 165 james.cleaver@dpi.nsw.gov.au

Central West/ Riverina Lisa McFayden Condobolin 0448 366 395 lisa.mcfadyen@dpi.nsw.gov.au

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Central West Sue Freebairn Coonabarabran 0429 212 368 <a href="mailto:sue.freebairn@dpi.nsw.gov.au">sue.freebairn@dpi.nsw.gov.au</a> Central North Amanda Glasson Coonamble 0438 082 731 <a href="mailto:amanda.glasson@dpi.nsw.gov.au">amanda.glasson@dpi.nsw.gov.au</a>

For further information go to: <a href="https://www.dpi.nsw.gov.au/about-us/rural-support/rural-resilience-program">www.dpi.nsw.gov.au/about-us/rural-support/rural-resilience-program</a>

#### The NSW government also has further details for disaster assistance please go to:

https://www.raa.nsw.gov.au/disaster-assistance for further information.

**The Queensland** government also has disaster relief and assistance information and can be obtained by visiting the below link.

https://www.business.qld.gov.au/running-business/protecting-business/disaster-resilience/assistance

#### **B-QUAL** applications:

The enquiry rate continues at good levels and over the last quarter we have received 20 new applications making a total financial year July 1<sup>st</sup> to date Nov 25<sup>th</sup> of 50 applications.

The breakdown by state for last quarter to date.

Qld	Vic	WA	NSW	SA	Tas
6	5	4	3	1	1

It is satisfying that some applicants have already progressed to Level 1 certification issue.

#### Legislative requirements. South Australia.

The Livestock Act 1997 (SA) states that apiarists must in relation to honeybees, honeybee products and/or honeybee property kept by them:

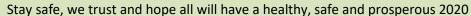
- Undertake specified biosecurity related management practices
- Record in biosecurity records the specified biosecurity related management practices undertaken
- In some States submit annually at registration renewal evidence of biosecurity record keeping.

Whilst there are a range of generic biosecurity record options available; in general as long as apiarist's records meet the required elements when recording specified biosecurity related management practices undertaken, they should be sufficient.

For those apiarists choosing to participate in an approved Quality Assurance Program such as B-QUAL the records required to ensure compliance have been developed to fully comply with all legislative requirements.

Please note: If an apiarist decides to use a camera phone as part of their record keeping regime ensure the photo shows <u>time</u> and <u>date</u> and a <u>GPS</u> location as well.

The Board, Auditors and Admin staff of B-QUAL wish all a safe and happy festive season. We know some of our members are in difficult times at present and our thoughts are especially with them at this time.





# B-QUAL Food Safety B-QUAL Quality Assured



The CMV Group is a fourth generation, privately-owned and operated family company, having just celebrated 85 years in business. From its humble beginnings in 1934 with a staff of five, the company has grown from distributing commercial vehicles, to now operating three main divisions serving thousands of customers across its automotive, trucks and farms business units.

The company's substantial operations, predominantly in South Australia and Victoria, expanded earlier this year taking its employee numbers to just over 1,400 staff by way of a merger with Mount Gambier's Barry Maney Group.

Not only do the two organisations share synergies in their culture and values, but the merger allowed for an even wider support network for Kenworth, DAF and Hino customers with dealerships now located in south-east Melbourne (Hallam & Bayswater Truck Centres), Mount Gambier (Barry Maney Kenworth & DAF, and Barry

Maney Hino) plus Adelaide (CMV Truck Centre).

The family owned business hasn't become this successful solely from its automotive holdings. In 1980, the CMV Group embarked on a diversification strategy that has today paid off as they now grow and export almonds and pistachios, along with wine grapes from multiple regions throughout South Australia and Victoria through its CMV Farms division. With this comes an

important relationship between CMV Group and local apiarists, where local bee keepers are engaged

to provide bees, ensuring the successful pollination of the CMV Group's 1000+ hectares of almond trees. Farming is in the company's DNA, with a strong understanding of the importance of pollination and sustaining agriculture.

Having truck dealerships close to its four farming regions, and a network that covers both South Australia and Victoria, the CMV



Group aims to support the needs of suppliers, including apiarists who rely on their trucks to transport bees. There are a total of seven accessible Kenworth, DAF and Hino branches between south-east Melbourne, Mount Gambier and Adelaide that offer convenient servicing options, plus truck rental and leasing solutions through its PacLease Truck Rental & Leasing arm.

In subsequent editions, stay tuned for your introduction to some key staff from CMV Group's dealerships from both South Australia and Victoria.

For more information about the CMV Group, its businesses or farms visit cmv.com.au

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We are pleased to announce that CMV Group have agreed to a sponsorship arrangement with B-QUAL for the next 3 years.

#### The 3 ways to bee keeping



The hard way.
We certainly have it easier
these days than in the past
with the use of front end loaders,
fork lifts, etc



The modern way. We now just have to worry about not getting bogged or tipping over and remember to bring the fuel.



The smart way.

Reach a certain age, join committees and just talk about beekeeping. Wayne and Don in deep discussion at the last board meeting lunch.

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#### Record keeping

We remind all members that it is a requirement of the code that all beekeepers keep accurate hive records.

Recently one day when I had too much free time on my hands I did some research to try and find out when record keeping was first introduced to Australian beekeeping.

I came across the following article in the Cobar Herald 27 January 1906.

Stating the need to "make a note of the actions taken when stripping and checking hives and what treatment of foul brood, wax moth and ants, had been done and replenishing water supplies" (interestingly the recommended treatment for early stage AFB was then to remove bees into another hive and spray frames and inside of affected hive with Izal solution, if heavily infected destroy all).

The following article was also found and I wondered what our auditors (consumers and OH&S work safety officials) would feel about this cleaning method.

# Honey Tins: extract from Daily Herald Adelaide, 20<sup>th</sup> August 1910. (....oh dear, oh dear, what would our auditors and consumers think?)

"The tins made expressly for the use of marketing and storing honey are undoubtedly the best for the purpose, and I would not advocate the use of any others. Still there are others who may dispose of their honey in bulk or through commission agents, and have found by experience that the new tins add to the cost, but do not add to the returns.

There is, however, a great objection to improperly cleaned kerosene tins, and they are not infrequently met with in consignments of honey, to the loss of either the producer or the buyer.

Various ways are practised by different people for cleaning the tin. The following is a good plan, which I think is simple and as effective as any other way.

A box is made out of a kerosene case, just large enough to take a tin comfortably. In the centre of the ends of the box a hole is cut, say 2 inches square, into this is fitted the axle on which the box turns, churn-like. The axle consists of two sections, one for each end, and is rounded to 1 in or 1 1/2 in, wherein works in the holes bored through the uprights of a light frame, which suspends the box. The projecting end of the axle on one end is cut to a square, on to which fits the handle crank. On top of the churn on one side is a piece of wood, carved underneath, and securely fastened down. On the opposite corner is fastened a bar turning on a screw. It is wedge-shaped at the handle end, and sheeted with tin. A bung closes the opening of the tin. It is wedge-shaped on top, and is sheeted with tin as well.

On the underside a sufficient number of discs of felt or other suitable material are fastened on by a screw driven through a soft piece of wood or cork. The cap covering the filling hole of the tin should be removed with the solder iron. Remnants of oil then poured out, and then boiling water, containing soda and soap in solution, is poured into the tin, which is then put into the churn, the bung inserted into the hole, and the bar pushed in over the bung to wedge it down airtight.

The churn can then be turned at a pace that will cause the most splashing of the water. Steam is generated by the agitation, which will blow out the tin to its full expansion, and any leak can be noted.

The tin should not be more than half full, and when opening the bung after churning do not have your face right over the bung, as it will "blow up" with the pressure.

Two washings are necessary using the second water for the first wash of the next lot, and so on, which of course has to be reheated.

This will effectively clean the tins, but I must admit will not remove the prejudice from the minds of consumers who possibly have purchased honey in tins that have not been cleaned properly". (Extracted from Daily Herald Adelaide August 1910. Author unknown)

# B-QUAL Food Safety B-QUAL Quality Assured

One of our B-QUAL members Daryl Brenton has sent these photos which show in part the devastation caused by the recent fires in NSW.

We are currently trying to determine hive losses in both NSW and Queensland and early indications are that we can expect very high loss numbers.

From past experiences it may take a number of years for resources to recover from these horrendous events, and as an industry we will have a major job ahead and will need to work closely with appropriate government departments, industry state associations and unaffected beekeepers for our industry survival.





If you require the availability of sugar for supplementary feeding of bees impacted by the fires, please contact the NSW emergency centre on 0432 294 388 for further clarification of the requirements.

Bee Keepers - for assistance with fire call the Agriculture and Animal Services. Bee keepers affected by fire - are eligible for emergency assistance, just like other animal managers? If you require emergency assistance to care for your hives as a result of the recent fires, call the Agriculture and Animal Services Hotline on 1800 814 647. Once your request is registered, staff will call you back to discuss your individual circumstances and help identify available assistance.

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Our story began as a family-owned beekeeper cooperative under the name Capilano, in 1953. While the company name has changed, our values to support Aussie beekeepers remain the same.

For over 65 years, Hive + Wellness Australia has maintained a strong commitment to innovation and quality bee products. With three strong heritage brands in the portfolio, our Company has demonstrated a long history of supporting Australian beekeepers. Proudly still Australian owned and operated, we are committed to protecting and fostering the growth of our Australian beekeeping industry, the Aussie bee population and our environment. In fact, over the last three years we have contributed over \$1.5 million towards honey and honeybee research, industry support and honey integrity initiatives.

Hive + Wellness Australia's portfolio is made up of a number of high profile Australian health, wellness and honey brands including:

- Capilano
- Barnes Naturals
- Wescobee

Through these premium Australian brands, we have recently launched two campaigns to promote Australian Manuka honey. At Hive + Wellness we are proud to pack authentic Australian Manuka honey and are committed to fighting for our industry's right to market Australia's high quality, potent, great tasting Manuka honey globally. We are working very hard in this area to raise awareness in the media and lobby the Australian Government to provide support to help protect our industry. Our media content recently featured in the New York Times!

During August, the Barnes Naturals brand's new look Australian Manuka range launched nationally throughout Chemist Warehouse stores. The refreshed Australian Manuka range features the MGO activity rating, Australian Manuka Honey Association (AMHA)'s 'Mark of Authenticity' (MOA), more potency per pack than the original range, and is also now lightly creamed. We think Australian Manuka is far superior in taste, due to our diversity of leptospermum species, so we are very proud to now pack 100% Aussie Manuka in each pack.



The new look Capilano Manuka honey range was unveiled during September on shelf in Woolworths and Coles stores and also proudly features the AMHA'S MOA. The refreshed range now heroes the MGO activity rating, and each product in the range boasts higher potency per pack with MGO 100+ = NPA 6+ and an MGO 300+ = NPA 11+! The Capilano team have just launched a targeted digital media and out of home marketing campaign to help educate consumers on what makes Australian Manuka so special, and to reinforce Capilano's number one position in the Manuka category in Australia.

In addition to our ongoing commitment and investment in bringing the best products to market, we have also been actively involved in the community. This year we have held an exhibit at each State Royal Show, offering samples

of the pure Australian honey that we proudly pack and market on behalf of over 800 Australian beekeeping families.

More recently, we have supported the Rotary Water for The West Initiative and Granite Belt Water Relief Group, through the donation of 65 Intermediate Bulk Containers (IBCs) to aid in the delivery of much needed water to residents of the Granite belt. These IBCs are being used to fill with drinking water and are being shipped to

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affected townships, including Stanthorpe. At Capilano, we are passionate about supporting rural communities, particularly as many of our wonderful beekeepers are based in these areas that are currently struck by drought.

In early November Hive + Wellness initiated a national PR campaign focussing on Australia's "Forgotten Farmers", our hard-working Australian beekeepers. There has been an incredible amount of media coverage talking about the hardships of our farmers, but next to nothing on the hardships being endured by so many of Australia's beekeepers. Professional Beekeepers are the cornerstone of the Australian agricultural industry, and we are working very hard to educate consumers, retailers and government on the importance of our incredible industry and the hard work of each and every one of you. The media coverage achieved was significant across TV, Radio, Digital and Print.

At Hive + Wellness, we are proud to continue to work closely with our Australian beekeeper suppliers to develop an economically viable and environmentally sustainable apiculture industry. We support a range of projects in the



beekeeping community to help secure beekeeping as a rewarding career option for future generations. In addition to this, we are committed to our ongoing work with research groups, such as the Cooperative Research Centre for Honey Bee Products (CRCHBP), and Australian Universities to promote the long-term protection of Australia's honey bee colonies and the longevity of the Australian Honey Bee Industry.

Of course quality and integrity of our honey remains of utmost importance to our business and to Australian consumers and retailers.

We will continue to support the integral work of B-QUAL's independently developed and audited food safety program through the adoption of these systems in our own operations, as well as encouraging each and every one of our suppliers to join the program. This ensures that we, and the wider industry, can continue to maintain the integrity of Australian honey and fortify Australia's claim to producing the best honey in the world.

We are pleased to announce that Hive + Wellness have agreed to a sponsorship arrangement with B-QUAL for the next 3 years.

#### Food safety and quality assurance.

Stakeholders in the honey industry recognise 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 board and Aus-QUAL.

For more information or to sign up to the program contact B-QUAL at bqual@ausqual.com.au

The Board gratefully acknowledges our new financial supporters and we are mindful that in these difficult times these companies have made a big financial commitment and shown their faith in our industry and B-QUAL to assist us in our future development.

We highly recommend these companies not only to our own B-QUAL members but to all apiarists and ask when the opportunity arises please support these companies who are supporting our industry.

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#### Tasmanian beekeepers set to gain greater access to forest resources



A newly signed memorandum of understanding is set to allow beekeepers greater access to leatherwood trees in support of the state's honey and pollination industries.

The nation-leading agreement signed between the Tasmanian Beekeepers Association, Australian Honey Bee Industry Council and Sustainable Timbers Tasmania will ensure beekeepers have the maximum practical access to leatherwood tress on STT managed land.

STT chief executive Steve Whiteley said his company had been working with beekeepers for many years to develop an understanding of how to work together in the forest and share resources.

"This MOU recognises the work that we have done and strengthens that relationship," Mr Whiteley said. "It's for both industries to work together well and grow the value of both industries."

Australian Honey Bee Industry Council chief executive Sarah Paradice said she would use the Tasmanian deal as a blueprint for other states to roll-out similar agreements.

"Tasmania is leading the nation in this area," Ms Paradice said.

Primary Industries Minister Guy Barnett said the memorandum was a great example of Tasmania's primary industries working together for mutually beneficial, sustainable outcomes. "While STT has long supported the apiary industry by providing access to important apiary resources such as manuka and leatherwood, this agreement formalises the strong working relationships," Mr Barnett said.

"It's a win-win for Tasmanian forestry [and] for the honey industry."

Mr Barnett said beekeepers not only produce iconic leatherwood honey but they also provide bees to pollinate high value fruit, cereal and vegetable crops.

"These pollination services make a critical contribution and have higher economic value than honey production, which had a 2017-18 farm-gate value for honey and bee's wax in excess of \$8 million and exports worth \$2.4 million," he said.

Tasmanian Beekeeper Association president Lindsay Bourke said the MOU gives beekeepers resource security.

"it does give us confidence because our agricultural industries in Tasmania are rapidly growing and the beekeeping industry needs to expand to keep up with them, and this helps us to do that." Mr Bourke said.

Source: The Advocate and Tree Crop Australia

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The Australian honey bee industry including AgriFutures Australia's Honey Bee & Pollination Advisory Panel Chair, Dr Doug Somerville has welcomed a \$1.5 million grant announced by Nationals Agriculture Minister Bridget McKenzie to raise awareness and ensure bee health and longevity.

Dr Somerville, who's worked for the NSW Department of Primary Industries for more than 30 years, said the grant could not have come at a better time.

"The fires in northern NSW and South East Queensland have destroyed many of our established areas of floral resources, both heath land and forest, and the grant among other priority areas will help vital research, development and extension (RD&E) to better understand floral resource management and the effects different approaches has on bees," said Dr Somerville.

"We've heard of some lucky escapes from our bee keepers and their hives so we are relieved our bee keepers are safe. The most critical issue for us is the loss of floral resources which may take many decades to recover."

Minister McKenzie awarded the grant to AgriFutures Australia to support the Australian bee industry and to promote the crucial role the humble bee plays in supporting food production.

"Many of us enjoy the honey our 12,000 registered beekeepers and their half a million hives produce but there is a lot more to the industry," said Minister McKenzie.

"The role of honey bees in agriculture and horticulture cannot be understated—the annual economic value of honey bee pollination in Australia is \$14.2 billion."

"And of course honey and beeswax generate export dollars for our nation—all the way back through the farm gate which is worth about \$45 million worth a year," said Minister McKenzie.

"Pollination is essential for staples like apples and pears, cherries, berries, almonds and canola—that's why we need to maintain the health of our bees and reduce risks to their population."

"Pollination remains a critical factor for the agriculture industry if we're going to reach our shared goal of \$100 billion by 2030," said Minister McKenzie.

AgriFutures Australia is committed to working with industry to deliver the research and development outcomes that meet Australia's needs.

With the support of this grant AgriFutures Australia will work with the Australian Honey Bee Industry Council and state associations to develop resources and raise awareness among professional beekeepers, recreational beekeepers and the public, about what they can do to help protect our buzzing pollinators.

Dr Somerville said the grant will assist RD&E to enable early identification of bee and hive health problems.

"For many years the industry has had a strong focus on hive health and non-obtrusive detection. The grant will help support the continual development of these from research projects to commercialisation as well as supporting floral resource management," Dr Somerville said.

"This research has the potential to be a game changer for Australian and international bee hives," said Dr Somerville.

For more about AgriFutures™ Honey Bee and Pollination program visit\_agrifutures.com.au/honey-bee-pollination.

# **B-QUAL Quality Assured**



Senator the Hon Bridget
McKenzie Minister for
Agriculture with apiarist Lindsay
Bourke (past B-QUAL Director
and AHBIC Chair) in Northern
Tasmania to deliver on the
Government \$1.5million
commitment to the bee industry
raising awareness and bee
health into the future – good for
honey and good for pollination.

Source AgriFutures November 2019.

# How to become B-QUAL in 3 easy steps

- Step 1. Contact B-QUAL 1800 630 890 for your self-learning package Including the 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.
- Step 2. Contact B-QUAL for your first enterprise audit.
- Step 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 an annual audit would be required

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

Don't delay it is more important than ever that industry participants invest their time in QA and improve their practices along with biosecurity controls to protect your income and our industry.

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