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PHYSICAL CONTAMINATION RECALLS

An old problem revisited

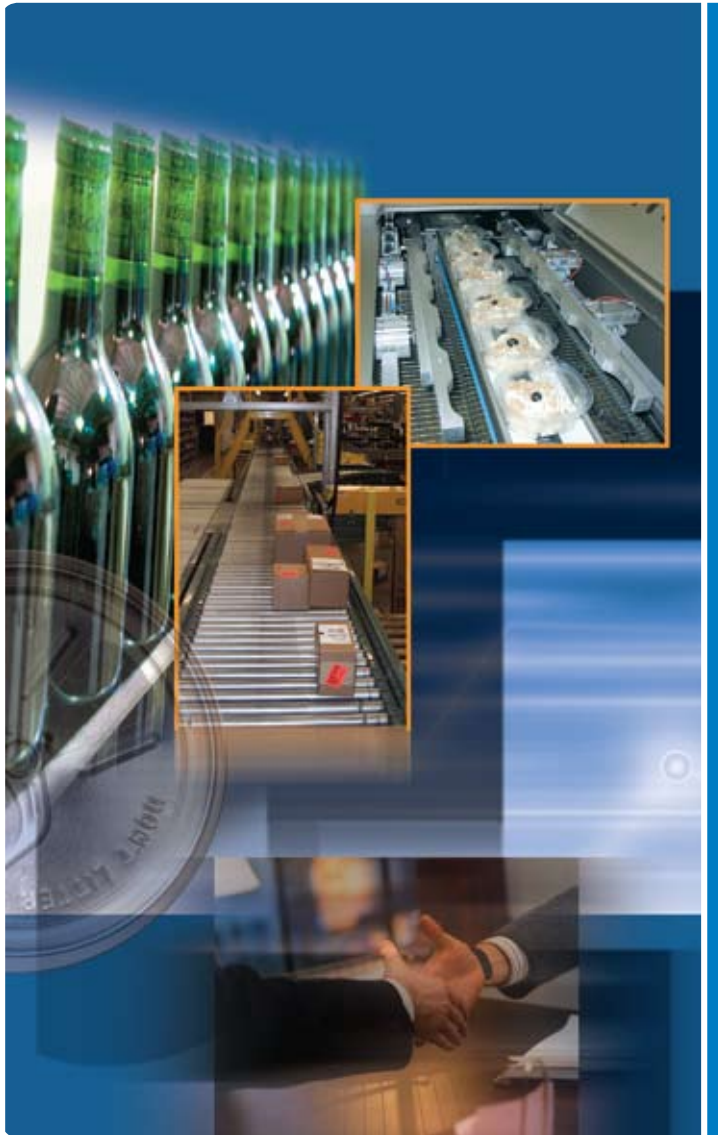
BRC ISSUE 7

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Welcome

to the 21st HACCP Australia Food Safety Bulletin.

Reductio ad absurdum

It's a tough business – keeping food safe, that is!

There are many challenges with which food scientists struggle in keeping food borne illness and the risk to life under control. Even though many consumers still struggle with nutritional and dietary choices, the fact is our food has never been safer.

HACCP Australia's tag line says, 'Eliminate the hazard – reduce the risk' is the creed by which we do our work. How frustrating, and even depressing, it is to see certain sectors of the community actively campaigning to introduce more dangerous products into our food chain?

I recall a gag from the great Billy Connolly in which he asks, "Who was the first person to milk a cow and what did he think he was doing?" But the fact is he, or she, did and we now produce more than nine billion litres a year in Australia alone! Over the last 120 years, we've managed to eliminate almost all the risks associated with this wonderful but dangerous product only to see a campaign in place to 'introduce the hazard and increase the risk.'

"Who was the first person to milk a cow and what did he think he was doing?" (Billy Connolly)

As I understand it, the 'raw' milk campaigners see this as a choice matter allowing the 'enjoyment' of (scientifically) unproven and somewhat undefinable benefits - there being little or no flavour or nutritional rationale to the argument. With deaths as consequence - as has already occurred - it sits comfortably in the seat belts and gun ownership freedom of choice argument locker. This is one risk that government, not just food scientists, are obliged to keep under control. The federal and state governments have our full support.

That's the rant for this edition.

On to another subject. I would like to use the rest of this page to introduce some new members of our staff. In the last issue, I touched on our long serving staff but the long serving staff of the future have joined us recently.

Juliana Elliot (B.Sc) is a food scientist with an industrial background in ingredients and food safety. Juliana is working in our product certification division. Ros Cetnich has joined our administration team. Ros now manages certification and audit bookings. Ronnie Gurung joins us as a senior project manager. Ronnie is a very experienced food scientist with significant training and BRC expertise. Ronnie is a BRC registered trainer and has experience in food safety projects both in Australia and overseas. The introduction of BRC issue 7 will see her assisting food businesses as they upgrade to this in the year ahead.

As our operations in Fiji continue to grow, readers in that market might wish to make contact with Daventy Naidu who represents us in that country. She has been working in the food industry in Fiji since 2003 and is based in Navau on the main island of Viti Levu. Daventy is a food technologist and holds further environmental qualifications. She has a passion for food safety and will assist the head office team with programme implementations.

I do hope you enjoy our 'coming of age' issue of this bulletin - No 21. Do let us know what you think or give us a call if you have any relevant articles you might like us to consider using: fsb@haccp.com.au

Thanks for reading. ■



Clive Withinshaw, HACCP Australia



For more information on any article in this magazine or to submit editorial or a comment, please email to : fsb@haccp.com.au

For more information on HACCP Australia's range of services, please visit www.haccp.com.au



Juliana Elliot



Ros Cetnich



Ronnie Gurung



Daventy Naidu

It all starts with HACCP

How Ecowize meets best practice in Food Industry Cleaning and Sanitation Services

With over 25 years of experience in food industry cleaning in Australia, New Zealand, South Africa and the United States of America, Ecowize is trusted by a number of recognised brands in the food industry. Close to the pulse of the food industry, Ecowize is a leading sanitation solutions provider to the industry and has even provided a solution to a potential Ebola incident! Ecowize Group's Business Development Manager David Clarke talks about providing a solution to a possible Ebola incident and how Ecowize has met the hygiene and sanitation needs and demands of the Australian food industry throughout the years to become a leader in food industry cleaning.

"The last decade has seen the food industry evolve with stringent rules and regulations regarding hygiene and sanitation. The process of meeting audit requirements, especially export (USDA), Coles, Woolworths and other standard audits, as well as lowering operating costs has added increasing pressure on all verticals of the food production industry" David said.



Ecowize Group's Business Development Manager, David Clarke.

"15 years ago, Ecowize based their cleaning program on HACCP principles. This involved sending out files to each client site, keeping records on site and managing all the problems in the control of standard and site specific documentation. Five years ago, Ecowize, together with Theta Technologies, commissioned an intranet where, key procedures, instructions and documents can be created, edited and reviewed centrally. The overall objectives were twofold; to improve documentation and to free up cleaners, allowing them the necessary time to clean the production areas."

David added: "Three years ago, Ecowize decided to apply for certification from HACCP Australia. Whereas at the company level all was looking good, at site level numerous shortfalls and gaps were identified. Senior management had to conduct reviews into the key performance indicators and as a result internal audits received greater scrutiny.

"A gap analysis revealed the requirement for a Food Safety Team, much to the relief of the Technical Manager, who had

been going it alone over the last few years. The Food Safety Team consists of senior management, operations management, the compliance officer and the technical manager. A consultant joined the team to assist in the implementation of the four standards. Training was identified as a key need so area managers were trained as internal auditors. The company was now focussed on one common goal; meeting the needs of our clients' HACCP systems.

A gap analysis revealed the requirement for a Food Safety Team

"To ensure that strict hygiene and sanitation requirements are consistently met, Ecowize has become the first cleaning solutions provider in the food industry in Australia to be certified with Food Safety ISO 22000.

"The year 2014 was challenging. The team applied for certification to the food safety standard ISO 22000, together with ISO 9000, OHSAS 18000 and AS/NZS 4801 – Safety Management system while maintaining their certification with HACCP Australia. Again, numerous small gaps were identified on various sites and only with a team approach did we overcome possible non-conformances" David said.

When asked about the lesser known hygiene and sanitation challenges that Ecowize has had to overcome, David reported that a recent challenge arose with an airline catering company. The catering business asked Ecowize to prepare a protocol to manage the sanitising of catering equipment from an aircraft that had been quarantined by health authorities. The aircraft had been quarantined on the basis that a passenger on board had exhibited possible Ebola symptoms and the catering equipment may have been contaminated.

Ecowize's first step was to research recommended protocols, procedures, sanitising chemicals and personal protective equipment (PPE) published by government bodies including Centers for Disease Control and Prevention (CDC), World Health Organisation (WHO) and other agencies involved in the international response to the Ebola outbreak in Western Africa. The next step was to order chemicals, a response kit and PPE and draft a treatment protocol which had to be incorporated into the overall protocol of the airline catering company. From there a plan of action was drawn up which included donning and doffing procedures, decontamination of possibly contaminated areas and disposal of potentially contaminated materials. After their training had been completed, the incident response team conducted a full rehearsal of procedures.



Ecowize employee hosing down equipment in a food production facility

While an Ebola-related incident is rare, in David's opinion, one of the most common challenges in food production facilities is the food-borne pathogen *Listeria monocytogenes*. "Cleaners generally have no clue as to why this bacterium is of significance. However, once they understand the risk to our clients' products and brands, the teams tackle the challenge. The tasks of drying surfaces after cleaning, ensuring processing equipment, chillers, trolleys, carts, floors and drains are cleaned and sanitised thoroughly are given the highest priority."

David describes Ecowize's approach to *Listeria* as starting with a root cause analysis which involves a methodical step by step approach to identifying possible sources, locations and cross contamination points in the production area. Once the *Listeria* intervention plan has been drawn up, careful monitoring of the identified contamination points and surrounding areas takes place. Ongoing vigilance is critical to prevent further occurrences on site. David reports that in this process "caution has to be taken as there still is a possibility of niche presence of *Listeria* in air-conditioning vents, drains and chillers which can eventually re-contaminate production areas and equipment."

Asked about the changing demands and needs of audits in the food industry over the last 15 years David commented: "Over the last 15 years, supplier audits have become more complex and time consuming. Auditors are looking deeper into cleaning activities and the HACCP plan has become the cornerstone of our business, whether WQA 8, Coles, USDA, BRC or any other of the multiple standards clients must meet to supply products both locally and internationally. Generally audits require details of training, cleaning procedures, cleaning schedules, chemical management in addition to records of consistently achieved cleaning standards, including visual inspections and microbiological verification of cleaned food contact surfaces."

Ecowize are confident that their extensive experience in a wide variety of food production facilities along with their certified compliance to HACCP Australia food safety standards and to ISO and AS/NZS quality and workplace safety standards including ISO 22000, ISO 9001, AS/NZS 4801 and OHSAS 18001 can help their clients pass audits every time while achieving lower operating costs. ■

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Food supply, its safety and the problems that can be encountered through poor storage and handling have been concerns to humans since time began.

One of the most widespread public health problems arises from foodborne diseases, with hundreds of millions of people suffering from ailments caused by contaminated food and water every year.

To address these issues, a systematic program for the control of hazards and contamination risks has been devised. HACCP, or Hazard Analysis and Critical Control Point, was originally developed to ensure microbial safety of food products but has since expanded to include chemical and physical hazards in food.

Proper application of the HACCP system during food production, processing, manufacturing, packaging, preparation and use ensures that a food is safe when consumed and does not pose avoidable health risks.



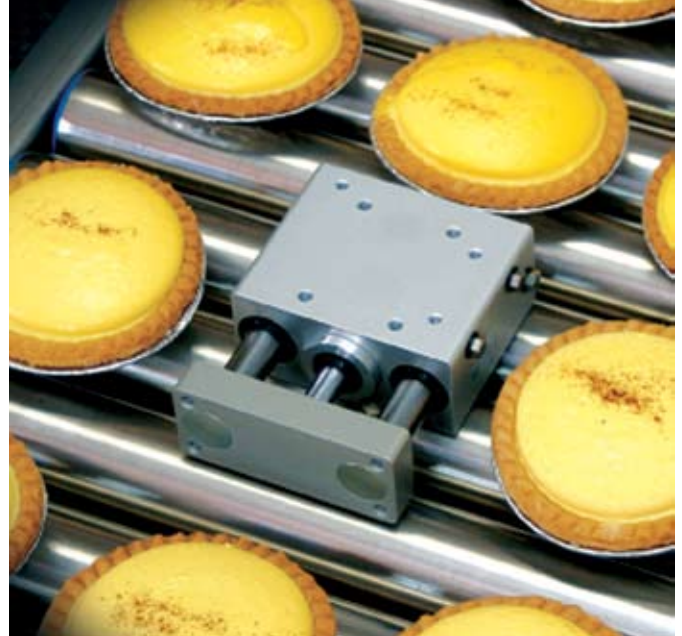
Hygienic design cylinder range (Easy cleaning)

When used properly, the HACCP system is integrated into the design of a process, providing a preventive and cost-effective approach to food safety compared to the relatively ineffective practice of end-product testing. It helps identify and control the factors directly affecting the safety of a product, enabling food producers to more efficiently control resources. While a HACCP study will not provide control measures to eliminate safety problems, it will provide insight into how best to control hazards.

Materials and production equipment are particularly important in this. Risks can come from these sources just as easily as they come from ingredients and SMC are very aware of these risks.

SMC Pneumatics & HACCP

With this background in mind, SMC has always manufactured cylinders, valves and fittings to strict ISO standards for the food industry, aware of the importance of the design of such items in terms of food safety. In December 2004 SMC gained HACCP Australia certification and endorsement for a wide range of food industry products across all three categories to aid customers in their product selection.



Good enough to eat

- Direct Food Contact
- Indirect Food Contact
- No Food Contact

Direct Food Contact: This refers to components that come in contact with food product, i.e.: components are mounted directly within the food product stream or outside the food stream but still located where direct contact with food product is possible. Components in this category must be easy to clean, sanitise, corrosion-resistant, non-toxic, non-absorbent, smooth, constructed of one piece and sealed to prevent food particles from accumulating. Only food-compatible lubricants are allowed.

Indirect Food Contact: This covers situations where contact between components and food might be possible through spill, overflow or splash. However, after contact the food product will not be reintroduced into the product stream. In these areas, all parts and components should be manufactured with corrosion-resistant materials and be easy to clean and sanitise.

No Food Contact: Components in this category do not come in contact with the food product but still make a contribution to food safety.

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The question is not just ‘Where did that nut go?’ But also, ‘Why was it there in the first place?’

The article below appeared a few years ago in Food Safety Magazine. It was written by Doug Peariso and, we believe, bears reprinting. Mainly, because the message he delivers is as apt today as it was then.

HACCP Australia’s certification scheme is designed with avoidance of such recalls in mind. The risk that that nut presented should have been identified and eliminated in the design stage or precluded the machine from installation in the plant until the risk was eliminated. Food handling and processing businesses need to be alert to any form of potential contamination. These risks don’t just come from food ingredients, they come from equipment, materials used in the process and contractors delivering services such as cleaning and pest control. Poor quality cleaning materials and consumables can prevent hazards as significant as any ingredient and a contaminated piece of equipment can present an even greater risk. Metal shavings, nuts and bolts, poorly manufactured cleaning items are all examples. Gloves, designed to increase food safety can actually present a risk equal to those they are designed to prevent if they are made from inappropriate materials. Towel dispensers that cannot be cleaned, brushes with poorly contained bristle are all examples of products we see too frequently in our evaluation process.

Our advice is to treat every item that enters production and handling facilities in the same way in terms of due diligence. Don’t assume, because it is not an ingredient, that it does not present a risk. Make sure your system doesn’t just address ingredients, glass and metal. Check your consumables, pest control chemicals, cleaning materials, flooring, drainage, walling, benches, uniforms and dispense systems. Any one of those could contaminate or be a vector for contamination. Make sure there is a system in place to ensure everything that goes into the facility is subjected to a suitable ‘due diligence’ process. Many non-food products carry food safety certification, be it ours or from another certifier. Whichever it may be – verify it. If they don’t carry certification, subject it to your own rigorous process.

Ensure someone with experience and expertise can analyse the risks and approve the product. Don’t forget to keep a record. An auditor may well want to see it. If your contractors’ personnel do not have suitable food safety systems and materials, put them through a programme and put their materials through a check system too. You can’t subcontract the responsibility.

Treat every single item as a potential risk and, as the HACCP Australia tag line says - eliminate the hazard - reduce the risk. ■



A Year in Foreign Material Contamination

By Doug Peariso

A summary of the publicly available enforcement reports and recall actions published for products marketed in the US through the end of the third quarter 2007 is presented for review in Table 1. Glass fragments, hard plastic and metal (wire/shavings) were the culprits cited for recallable infractions. Typically, foreign material (FM) contamination represents a significant portion of internal failure costs. A proactive systematic strategy should be adopted to eliminate the potential for such incidents instead of addressing symptoms as they occur.

Unfortunately, many organisations fail to make a commitment to such practice and mass obsolescence and/or consumer injury may result. Over the course of numerous investigations performed throughout 2007 by the author common themes were present among organisations struggling with the control of FM. The most notable were:

1. A lack of time/resources to devote to improving the situation until a severe incident (defined by consumer action or large financial loss) had occurred.
2. Failures not found until it was too late to do anything to isolate the suspect product, many times requiring extensive reinspection and culling of entire distribution centers at significant incremental cost.

US FDA Enforcement Report Recall Summaries, 10 month period

Product Recalled	Foreign Material of Concern	Quantity Involved
Spearmint Flavouring	Metal Wire Fragments	10750 lbs
Nutritional Bar	Hard Plastic Fragments	28080 bars
Trail Mix	Glass Fragments	21720 packages
Grain Organic Amaranth	Corroded Ferrous Mat.	1025 lbs
Kalamata Olive Tapenade	Glass Fragments	32551 jars
Peanut Butter Snack Bars	Metal Fragments	2661 cases
Bulk Peanut Butter	Metal Fragments	322000 lbs
Manufactured Ice	Hard Plastic Fragments	259840 bags
Marinated Herring	Glass Fragments	27330 jars
Bread	Metal Fragments	286478 loaves
Fresh Ground Beef	Metal Fragments	11250 lbs

Table 1.

3. When information was collected that identified the scope and severity of the situation, it was either never summarised or not presented to the appropriate level of management for assessment.
4. There was a considerable amount of consumer correspondence on file to indicate an escalation in prevalence.

The two most common systemic causes for the FM contamination events were: 1) improper or absent maintenance of equipment and facilities, and 2) lack of supplier management systems for controlled sourcing of ingredients and packaging components. Other notable roots on the Pareto chart of failure modes dealt with the absence of a valid Hazard Analysis and Critical Control Points (HACCP) program, flawed hazard analyses, lack of qualified supervision and management, authorization given by management to “temporary” bypass detection/separation equipment.

having to invest in contract manufacturers or fixed assets.

Next to sanitation, the maintenance department is the most powerful potential ally that can be enlisted to address food safety hazards. Maintenance is often viewed as a resource-intensive black hole that delivers suboptimal results and serves as a vector of contamination. Obviously, when poor practices are followed, such as poor lubrication, loss of fasteners, use of insanitary tools, scrap left in equipment etc., the latter can be true. From an hourly employee standpoint the education and

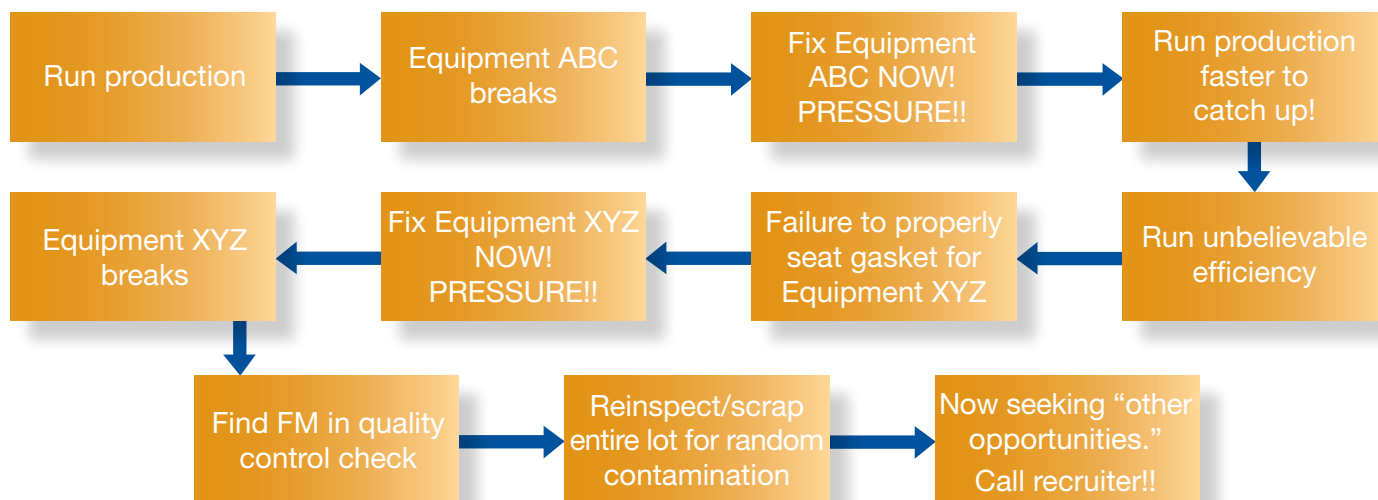


Figure 1. A typical run to failure (RTF) scenario and its consequences

Therefore, a detailed discussion of maintenance systems requirements to prevent FM incidents is warranted. This is because when maintenance systems are properly addressed it will prove an effective first step to permanently reduce FM incidents. If your group believes that the acronym “PM” within your maintenance programs stands for “post mortem” you may have a problem. One of the most dire situations in which an organisation can find itself is when it ignores maintenance systems and has developed an addiction to running equipment to failure. A typical run to failure (RTF) scenario and its consequences is presented in Figure 1. Now, there are a handful of occasions when RTF practices do make business sense. For most situations, RTF maintenance systems are not correlative with the predictable manufacture of safe products or enhanced profitability. Even if you work in an organisation that embraces Total Productive Maintenance, you must continuously provide food safety insight, education and risk reduction tools to the organization to effectively mitigate hazards.

Evolving From Run to Failure

Any addiction to RTF must be broken! To be an effective change and/or rehabilitation agent you will need data to justify this cultural shift. Typically, polling accounting and operations functions reveals the cost of poor maintenance practices. The dollar value of unsaleable products manufactured, the amount of time that assets are unavailable for production due to breakdown or other emergency maintenance activities and the facility’s Maintenance Repair & Overhaul (MRO) budget represent a good justification for resources. The scrap rates for FM alone can represent between a four to seven figure annual cost savings opportunity for an organisation. Additionally, increasing the availability (i.e. not in a breakdown condition and available for production) of equipment by as little as 10% may mean the difference between having enough capacity on hand versus

skill level possessed in maintenance departments exceeds those of all other functions.

Furthermore, maintenance personnel are in a position to see the facility and its equipment in their most telling state. From this unique vantage point they, and well trained operators, can identify and correct unusual wear patterns, chronically loose or missing fasteners, over/under lubrication and dynamic tolerance issues that cause the generation of wear contaminants like plastic or metal shavings from being generated. Chronically reactive organisations possess no failure reporting and corrective action systems (FRACAS) to capture such events. Standardised corrective and preventative actions are never incorporated and failures recur. Even simple practices like use of thread locking compounds, no zinc fittings over product streams or other standard maintenance practices to prevent contamination are not systematised.

Use Maintenance Resources to Prevent FM Contamination

Maintenance personnel should be given due respect for their knowledge, finite skills and ability to work under extreme pressure in gruelling conditions. Unless properly educated, however, they will not develop the ability to recognise potential food safety hazards. To develop these individual’s skills in food safety hazard identification in the field, a documented FM awareness training should be conducted in an environment free of constant distraction. A good number of exhibits should be brought in to display the types of FM found within intermediate and finished products. Actual consumer correspondence and the dollar value associated with other failures certainly makes for a wonderful eye-opener. At this juncture it is best to enlist their unique thinking and knowledge without having the conversation drift into a venting exercise about poor equipment or time constraints. Simple questions to ask when looking at these

CONTINUED ON PAGE 10

exhibits include:

1. "How could this have been prevented?"
2. "When was the last time this part was replaced?"
3. "Was there an incompatibility that led to this failure (incorrect part, different environment, etc.)?"
4. "Has this failure occurred elsewhere?"
5. "Could this failure occur elsewhere?"
6. "Has this type of failure already been addressed elsewhere within the facility, division or corporation? How?"
7. "Could we have detected this problem before it failed? If so how?"

Inevitably, when captured, this healthy dialogue can become a rough draft for a PM procedure, inspection or engineering fix. Heated opinions such as, "That's why we have metal detectors/X-ray/separation equipment! Aren't they working?!" usually is brought forward at this point. The point that overburdening a contamination prevention device is an extremely risky practice must be made. Hence, the awareness training should also include a discussion in plain English about how detection and separation equipment work, what hazards justify their existence, what their limits of detection/separation are and how various external influences can defeat them. Most maintenance personnel are surprised to learn that product signals and contaminant position (in the case of wire and swarf) are important factors in the efficacy of a metal detection loop. Many are also surprised when they learn the type of conveyor material used to convey product through the detectors is important. The lack of engineering standardisation and management usually becomes evident.

The limitations of separation equipment should also be presented. Why combine a scalping deck and a sifter? Design considerations as they relate to the known hazards are core concepts for this presentation. The placement of and care for magnetic separators should be emphasised. Presenting the concept that field strength of magnetic separators versus potential contaminants is exponentially lost/gained with proximity to the potential contaminant provides the maintenance team an understanding of why it is necessary to have them positioned close to, or within, the product stream. Likewise, a discussion describing how uncontrolled heat from welding near a magnetic separator might cause irreversible losses that may go unnoticed for months is necessary.

Developing PM Procedures

With the proliferation of computerised maintenance management systems (CMMS) PMs can be developed and automatically issued to personnel on a set basis. The CMMS can also account for spare parts used, the time spent performing the PM, and even adjust the schedule window from a time-based operation to a condition based operation (i.e., number of actual cycles on equipment versus days between equipment PM). Realise that CMMS are only as good as the information that populates them. A fundamentally sound PM procedure paired with adequate on the job training of maintenance personnel are still necessary prerequisites. Well-written PMs can also be transitioned to routine inspection and cleaning activities for operators to perform as necessary within an autonomous maintenance program.

For a HACCP auditor, there is no feeling more unnerving then seeing maintenance programs cited as functional prerequisite programs (justifying the absence of CCPs) only to observe multiple gaps and non-conformances. Likewise, sifting through

Preventative Maintenance Procedure PM0812		Date Issued: Today
		Issued To: J Fixit
PM Priority Status	1 - Product Safety	
Asset #	1659-001	
Asset Description	Brand ABC Metal Detector, Conveying System and Rejection Components	
Physical Location	Anywhere USA, Building 64, Line 5	
Necessary Personal Protective Equipment	1. Bump Cap	
Relevant JHAs	2. Safety Glasses with Side Shields	
	45 Electrical Safety	
	46 Pneumatic Systems	
LOTO Required for PM	YES/NO	
Necessary Equipment/Supplies	1. Dielectric Grease	
	2. Infrared Pyrometer	
	3. Fluke Digital Multi-meter	
	4. Contact Tachometer	
	5. Various Metal Sphere containing test cards	
	6. Orange Dummy Product (kept with operator)	
	7. Ethyl Alcohol cleaning solution	
	8. Paper towels	
Procedure Steps and Confirmation TestingTime initiated.....Initials		
<i>(Note: This PM is to be performed when production is idle, or during a changeover)</i>		
Look at conveyor VFD readout and record reading here.....In Spec?	Yes/No.....	
Use contact tachometer and record belt speed here.....In Spec?	Yes/No.....	
Are there missing links on the conveyor?	Yes/No.....	
If no, are there any repairs or visible embedded black specs?	Yes/No.....	
if yes, do these sections pass through the detector without causing interference?	Yes/No.....	
Wipe photo eyes 1, 3 and 5 with alcohol. Indicator light present when eye blocked? Yes/No.....		
<i>(Form continues)</i>		

Figure 2. Example of a useful preventative maintenance (PM) procedural form.

a file full of "completed" PMs containing vague statements like "check metal detector to ensure it is functioning," or "inspect grinder for wear" doesn't provide a warm, fuzzy feeling that everything is copacetic. A more useful PM is presented as Figure 2.

Auditing and Documenting Maintenance Procedures

Critical food safety PMs should be audited to verify the function of the maintenance prerequisite program. Clearly, top-down support is required to implement this critical phase of the continuous improvement cycle. An auditor from an external function (operations, sanitation, quality assurance) should randomly select PMs that were previously scheduled in order to track compliance with the established frequency. A CMMS usually expedites the selection process. The documentation should be evaluated against a standard to ensure it was completed properly, reviewed and filed in the correct location.

The final step of the auditing process represents the ultimate in due diligence. This step is to go out to the factory floor and perform a joint audit of a recent PM. Obviously finding malfunctioning equipment, no or over lubrication, loose fasteners and tools/personal effects left in a food production area are indications that the situation needs to be re-evaluated. Tracking the rate of nonconforming PMs performed, making a list of corrective actions taken and owners tasked with addressing the issues all will surely put your maintenance systems on the continuous improvement path and help to drive a measurable reduction in your FM contamination incidents. ■

Doug Peariso is President of Contemporary Process Solutions LLC, a Windsor, CO-based independent consulting firm offering expertise to food companies in delivering sustainable product safety and business improvements. Previously Peariso held roles in both quality assurance and manufacturing operations with companies such as Campbell Soup, Clorox and Gerber Products. During his tenure at Gerber Products Peariso oversaw several key areas of their business. As the Senior Quality Assurance Manager he was responsible for the oversight of the quality systems and personnel within Gerber's North American food manufacturing facilities (comprising more than 80% of the domestic baby food category). Peariso is an ASQ Certified Six Sigma Black Belt, an ASQ Certified Hazard Analysis and Critical Control Point (HACCP) Auditor, and the author of the book, Preventing Foreign Material Contamination of Foods (Blackwell Publishing). He is a member of the Food Safety Magazine Editorial Advisory Board and can be reached at doug.peariso@cps4you.com.

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2015 is shaping up to be an exciting year for GMO-ID Australia! Highlights include;

- Syndian has achieved certification representing the first retail product Non-GMO certification granted (see article below).
- As we go to press, we are working on certification opportunities for products as diverse as meat, fruit juices, seasonings and grains. The interest in Non-GMO certification has been very strong and is expected to continue as public awareness of the technology and the spread of GMO grow.
- GMO-ID Australia will be exhibiting at the Naturally good show being held in Sydney during May and featuring presentations from world renowned GMO certification specialist from the UK, Mr Jerry Houseago.

All this against the background of FSANZ considering approval of GM Corn for the Australian market and Queensland University of Technology developing a GMO 'super banana'....

SYNDIAN ACHIEVES NON-GMO CERTIFICATION

Syndian is an Australian family owned and run food manufacturing company. We specialise in the production of healthy food designed to give consumers a choice of quick and easy meals. Made from all natural ingredients, Syndian products are all gluten free, dairy free and vegan. They are produced in our dedicated gluten-free and vegan premises.

Syndian has been trading in the Australian market since the year 2000. From humble beginnings, sales have increased and now include supply to major supermarkets nationwide, such as Coles and Woolworth's and their subsidiaries. Syndian products are also found Australia-wide in health food, whole food and organic stores, independent retailers and on the menus of various food service providers. Syndian has become a trusted household name in Australia for those interested in quick, convenient but healthy and natural meal options.

Our range comprises frozen burgers, patties and bites, gourmet dips, pastas, ready meals and gourmet soups.

Principles that drive Syndian:

From our early beginning, we followed several major principles that drove Syndian in its development: one of the main principles was that "people come first". This now means that much of what we do focuses on producing the healthiest and tastiest possible products under the following guidelines:

- **Sourcing the freshest natural ingredients:** we use no additives, supplements, enhancers, emulsifiers, flavourings, binders, preservatives colouring or boosters. We rely on natural ingredients to create the flavour and natural processes to give the texture and shape.
- **Original products with true flavours:** we do our best to bring out the original flavours of the ingredients and therefore don't attempt to imitate flavours. For that reason we use no meat or cheese products nor do we try to imitate these

flavours. Enjoy what is real, not what is make-believe!

- **Organic ingredients:** although we are not a certified organic food producer, we take the extra step and bear the extra expense of using organic ingredients where possible. For example, all our soy ingredients (Tofu) and some vegetables are organic. Unfortunately, we cannot do this on all occasions without it having a significant impact on the final price.

- **Non GMO ingredients:** at Syndian we had never knowingly used any GMO products and we always sought guarantees for verified or non-classified products. Due to the complexity of this area we decided to remove any doubts in our minds and our customers' and obtain formal Non-GMO certification.

- **Minimum processing:** to us, minimum processing maximises the nutritional value and taste. We believe that the more food is processed the more it loses its nutritional value and that the optimum way to guarantee the best outcome is by natural processing.



- **Highest quality in production:** at Syndian we take the extra step to prevent all cross contamination between ingredients. For this reason, we took the step, amongst many others, to declare our manufacturing facilities gluten free. We take all measures possible to produce a high quality product under strict hygienic conditions and adhere to best practices in food handling process. At Syndian, we have been HACCP certified for the last 9 years.

The above principles lead us to take the extra step and expense in ensuring that our ingredients are indeed as healthy as they can be, hence our application for Non-GMO certification through GMO-ID, the Australian body affiliated with CERT-ID. In early 2014 we commenced stage 1 in non-GMO certification of seven of our products. Due to the size of our range, we decided to split the process and start with seven key items, achieving non-GMO certification for those in December 2014. Stage Two is commencing now and will see that certification extended to all our product range. ■

Currently certified products are:

- Falafel
- Curried Pumpkin Bites
- Lentil Burgers
- Veg' Boost Burgers
- Brown Rice and Veg' Burgers
- Veg' and Lentil Burgers
- Adzuki Bean and Kumara Burger

For more information on Syndian
Natural foods - www.syndian.com.au





HOT LINKS

Food Safety Facts

<http://www.foodstandards.gov.au/consumer/safety/faqsafety/pages/default.aspx>

Get all the facts right from FSANZ's mouth ! Really good fact sheets that you can merge into your training for staff + translations of the fact sheets into 15 common languages.

Yo, juz trine ta feed boiz

<http://firstwefeed.com/eat/the-25-greatest-food-lyrics-in-rap/>

Food Rap Yo. With gems like 'Wrapped cheese in a rubber band and call it gouda.', and "Come in the hood flippin' the chicken-and-broccoli Timbs", the all time best food raps (wraps) are here ! Trying hard to do my own but can't think of what rhymes with 'food scientist'. I'll keep working on it.

Happy Food

<http://www.prevention.com/food/food-remedies/foods-proven-boost-mood-and-happiness>

10 foods to make you happy as a clam ! How happy are clams you may well ask..... well the ones used for the first recipe, clam chowder are probably not too happy.... But it all looks very good.

Worst Restaurants in the world

<http://www.cookingchanneltv.com/how-to/worst-restaurants.html>

OK Simple. Three words. Don't eat here.

Restaurant Sandwich Boards

<http://www.refinedguy.com/2013/02/21/awesome-restaurant-sandwich-board-signs/>

Whilst we are on restaurants, here are some examples of sandwich boards that are guaranteed to raise the interest (or otherwise) of potential customers that are strolling by. 'Soup of the day; tequila', yep, make mine a double.

Bacteria Selfies

<http://www.bacteriainphotos.com/>

Not really selfies as the little guys didn't actually take the pic, but as close as you can get. Photos of colonies, streak plates, electron micrographs. See what the enemy looks like..... ■

GM ID TO SHOWCASE AUSTRALIA SERVICES

HACCP Australia and GMO-ID Australia will be exhibiting at the upcoming *Naturally Good Exhibition* to be held on May 3 and May 4 at The Royal Hall of Industries at Moore Park in Sydney.

The Naturally Good Expo is an innovative new marketplace that celebrates, supports and fuels the growth of the natural, organic and healthy products business. It has been specifically created to give access to all the new and exciting opportunities represented in the fast growing health and wellness retail market.

The Naturally Good Expo is for anyone involved in the business of buying or selling natural/organic food and drinks, health and beauty, and home living products. It brings together the innovators and changemakers, serves up the newest products and emerging brands, and delivers unparalleled education and knowledge.

Naturally Good Expo is the barometer for where the natural and organic products market is now — and where it is headed.

GMO-ID Australia General Manager, Mr Terry Moore says "We decided to exhibit here as we believe this is an excellent opportunity to showcase our Cert-ID Non GMO certification products".

Featuring at the exhibition and providing a key-note presentation will be Jerry Houseago, Business Development Director – Cert ID Europe. Jerry's experience in the world of Non-GMO certification is unsurpassed and he will be providing insights with his topic 'Profiting from The GM Debate' Jerry provides the following synopsis;

"GM Technology in food is divisive. Like Vegemite you love it or hate it, there is precious little middle ground. As cultivation of GM food spreads globally, businesses can profit from the debate if they understand local market preferences as well as the legal environment.

This briefing reviews the history and current applications of GM technology, outlines global differences in the market place and horizon scans the next generation of GM. National labelling schemes are mushrooming and canny exporters can leverage profit from them, while in the Australian market you can still gain prime mover advantage over your competitors."

"We feel the exhibition and Jerry's presence will be really valuable to those interested in this market", Terry says, and adds "We look forward to seeing you visit our stand!". ■

For more information on GMO-ID Australia and the Cert-ID Non-GM programme go to www.gmoid.com.au



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BRC ISSUE 7 IS HERE!



The BRC Global Standard for Food Manufacturers has been revised and Issue 7 was published in January 2015. The requirements are an evolution from previous issues, with a continued emphasis on management commitment, a Hazard Analysis and Critical Control Point (HACCP)-based food safety programme and supporting quality management system. The objective has been to direct the focus of the audit towards the implementation of good manufacturing practices within the production areas with increased emphasis on areas which have traditionally resulted in recalls and withdrawals (e.g. label and packing management).

The requirement for food defence, authenticity and food fraud are currently the mostly widely discussed and debated topic in the food world and at GFSI level and is now reflected in the BRC GLOBAL Standard for food safety issue 7.

Who is affected?

- All new and certified sites with planned (re)certification after July 1, 2015
- All suppliers, agents, and brokers supplying to BRC certified sites

What are the most significant changes?

Two new Fundamental Sections

• Labeling and Pack Control

BRC has formalised packaging requirements from Issue 6 and added some additional requirements in a new fundamental section to improve label and packaging control with the goal of reducing the number of recalls attributed to mislabeling. Most notably are new requirements for formal allocation of packaging materials to the line and label verification.

• Management of Suppliers of Raw Materials and Packaging

BRC has restructured supplier approval requirements from Issue 6 and identified it as a fundamental section. Updates to supplier approval include increased requirements for supplier risk assessments and two new traceability clauses. With the goal of increasing transparency across the supply chain and addressing traceability issues from recent food recalls, The BRC Global Standard Food Safety Issue 7 will require sites to verify an effective traceability system for all suppliers AND verify traceability to the last manufacturer, packer, or grower when raw materials and packaging are purchased from an agent or broker.

Why is this significant?

Fundamental sections are designated by BRC as critical to the implementation and maintenance of an effective food safety management system. As such, major non-conformities assigned to the statement of intent of a fundamental section during an

audit results in non-certification (initial audit) or withdrawal of certification (re-certification audit).

What else is new?

Product Authenticity, Claims and Chain of Custody

In response to food fraud issues in recent years, BRC is responding by adding a new section to Issue 7 with requirements to minimise the risk of BRC certified sites purchasing fraudulent or adulterated raw materials.

The new section shall require sites to have:

- Procedures in place for accessing information and developing threats to the supply chain for adulteration or substitution of raw material (www.foodfraud.org)
- Documented vulnerability assessments for all raw materials which considers historical evidence, nature of the raw material, and economic factors
- Risk mitigation where a risk is identified

High Care for Ambient Products

Also, in response to food recalls, BRC has revised the 'High Care and High Risk' guideline to require a documented risk assessment for ambient products, which support the survival of pathogenic microorganisms, to determine product risk from cross-contamination and effective measures to prevent contamination of final product.

Voluntary Modules

While not a requirement, the standard has been designed to enable the addition of voluntary modules to the routine audit. The voluntary module will enable sites to demonstrate compliance to specific market and customer requirements. Non-conformities for voluntary modules will not be counted against the site's certification or grade.

Voluntary modules may include:

- Chain of custody
- Traded goods
- Food Defense
- Food for animal feed

How can we help?

HACCP Australia has a BRC Approved Training Provider (ATP), Ms Ronnie Gurung. Ronnie has recently upgraded her skills to BRC Global Standard Issue 7 by attending Train the Trainer course for all ATPs held in Hong Kong in March 2015. As a BRC ATP, Ronnie will be delivering a suite of BRC approved training courses and workshops from April 2015. These courses are designed to assist you in meeting your BRC Issue 7 certification objectives and are invaluable for manufacturers who are either upgrading to issue 7 or attempting BRC certification for the first time. ■

For more information, contact Ronnie at our Sydney office on 02 9956 6911.

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CHUX® Heavy Duty Scourer Pads are made tough and are ideal for tough kitchen cleaning jobs such as scrubbing away baked on dirt and grime from pots and pans.

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IDEXX

10 YEAR CLUB

At HACCP Australia we really value our customers and seek to build long term, consultative relationships with each of them. We are thrilled to showcase a selection of our food clients who have achieved certification for 10 or more years. Here, the business owners, in their own words, highlight features that have contributed to their operation's success. Each of these clients clearly has a common characteristic; a HACCP Food Safety Management Programme that is completely integrated into their everyday business activities. Congratulations to all who make this milestone, we hope to be working with you for another decade!

CHRISTEN'S GINGERBREAD

Christen's Gingerbread are a proudly 100% Australian owned and operated specialty gingerbread and shortbread manufacturer, servicing customers throughout Australia.

We started manufacturing plain and chocolate gingerbread men and happy faces. Our gingerbread is best described as a delicious, light flavoured gingerbread that is enjoyed by people of all ages. The recipe has remained the same over our 25 years of wholesale manufacturing (a Swiss recipe that has been passed down from one generation to another), the quality of our product has not altered over this time and is 100% guaranteed. The shelf life of our gingerbread product is six months.



In 2010 we specifically developed a gingerbread 'student' biscuit that fitted into the smart schools amber category so they could be sold in tuckshops throughout Queensland. This

was a resounding success with schools all over the state now selling this yummy treat. Our next goal is to expand so children in other states can enjoy the 'student' biscuits as well! This was followed by introducing our scrumptious shortbread stars. Our shortbread are available in two flavours – Traditional and Chocolate Chip. Simply put we ensure our shortbread is the best available by using our traditional recipes - containing real butter. The latest product to be introduced is our very Australian Aussie Beach Shack Kit, a unique twist on the traditional gingerbread house! Not only does it look great but it tastes delicious too.

Ensuring our gingerbread and shortbreads everlasting distinction we source only the finest quality ingredients available. We support other Australian businesses by purchasing ingredients and materials from Australian suppliers. We use only Australian wheat flour and pure Australian honey. The Smarties on our products are made by Nestle in Australia. Our gingerbread products are individually packaged and they are labelled and bar coded in accordance to FSANZ regulations, with nutritional panel and ingredients.

Food safety is something we take very seriously at Christen's Gingerbread and for that reason we are proud to advertise that we have been fully HACCP approved for over 10 years. This is one of the many things that ensures the quality of our products throughout the manufacturing journey, from the making of the dough, baking and hand decorating our delicious biscuits, you can be assured that we are taking care to ensure only the best ones are used.

Everyone at Christen's Gingerbread are looking forward to the upcoming year. We have started off on a high by going live with our upgraded website that includes online ordering. ■

Please visit www.christensgingerbread.com.au

to see and order all
our delicious products.

Christen's
GINGERBREAD

AUSNOSH FINE FOOD DISTRIBUTION

Ausnosh Fine Food Distribution is an Australian family owned and run business located in Marrickville, Sydney NSW. Since purchasing this fine food distribution business in 2005, our aim has been to provide the finest natural and preservative free products as well as the most popular and fastest selling wholesale cafe cakes.

We offer a vast range of goods such as: pastries, cookies, biscuits, slices, desserts, cupcakes, muffins, pastries, gourmet and reduced fat breads, our humble pies, sausage rolls, savoury products and much more... all with a high standard of professional and personal service at a competitive yet affordable price.

Our products target and are suitable for a wide range of customers....

For those who are gym junkies or health conscious, we offer products of high protein and raw bars. If you are gluten intolerant, we also offer gluten free muffins and bars. We deliver all over the greater metropolitan Sydney area including the CBD every day. We service cafes, schools, catering companies, shops, hospitals, events, party makers and anywhere a good coffee or tea is purchased and served!

As you can see, we cater for all types of customers so no one misses out and our enthusiasm towards pleasing our customers, ensures that you are 100% satisfied with our

delicious products. With our proven track record of delivering 'Exceptional Food with Excellent Service', at Ausnosh, our customers are our priority.

Ausnosh operates under full OH&S and is regularly audited by external health and safety agencies. Ausnosh is audited on food hygiene, documentation and food safety systems every 12 months by HACCP Australia to maintain its HACCP certification. We follow strict HACCP guidelines to ensure that our products reach you safe and in perfect condition.



Ausnosh is very proud to be a member that has been dealing with HACCP Australia for 10 years and will continue to do so. With our yearly audit, they have provided us with a continuing improvement programme within our food safety system which ensures only the finest, safest and highest quality products are being delivered to you.

HACCP Australia offers Food safety programmes and Risk Assessment plans, which assist us in recognising any risk and then manage that risk effectively in order to avoid any food contamination or code violations that could potentially harm consumers. Their valuable advice and guides will help any business achieve compliance with Food Safety programmes and to prevent any risk of food hazards.

We highly recommend HACCP Australia to any company which is serious in providing healthy and safe food to their customers. They have friendly, supportive and very approachable staff. This correlates with Ausnosh's dedication to producing the finest products; manufactured, stored and transported safely to valued customers. ■

For further information
phone 02 9518 3118.

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Many products in the Oates® range are approved by HACCP. HACCP Australia Food Safety Certification provides a recognised endorsement to guarantee a product's suitability for use within a food related environment.



HACCP International's new USA office to service clients on the American continent

Welcome to the new Vice President, Debby Newslow

HACCP Australia's, sister company, HACCP International is very pleased to announce it has opened its fourth regional office - in The USA. This office is responsible for managing technical and commercial affairs for the American region. Debbie Newslow of Newslow and Associates has taken up an additional role to become 'Vice President - Americas' for HACCP International, combining HACCP International's specialist services and certification programme with Newslow's current food safety and training operations. Debby is supported by an expert team of food scientists as well as the resources of HACCP International staff in The UK, Hong Kong and Australia .



Debby Newslow, Vice President - Americas, HACCP International



Bill DuBose, Food Technologist and Business Development Specialist

The HACCP International office is in Florida, this base allows HACCP International to offer a full suite of services to the food industry in The United States as well as Canada and key South American countries. The office is already active with new US based clients.

Coupled with three other international offices, HACCP International now offers truly global support to clients whose products carry the HACCP International certification mark and their customers.

Debby is a native of Needham, Massachusetts, and is President of D. L. Newslow & Associates, Inc. After earning a Food Science & Technology degree from the University of Florida, her career began as a Quality Control Manager with T.G. Lee Foods, a division of Dean Foods. In 1985, Debby joined The Coca-Cola Company in its Minute Maid Division (CCF) as a Research & Development Food Scientist. In 1987, Debby transferred to Quality Assurance as a Corporate Auditor and Project Specialist, where she was instrumental in developing a GMP audit program, creation of a company standard Quality Assurance Manual, and assisting with ISO 9002:1994 certifications of three different process operations.

Debby is supported by outstanding food technologists with excellent food industry pedigree. Bill DuBose is one such technologist. He is well known in the industry and has extensive experience with food industry equipment and materials and has already put those skills to use on our behalf. Clive Withinshaw, a director of HACCP International says 'we are very lucky to have Debby, Bill and their USA team on board. Our food technology gene pool was already deep and has just got deeper! We really look forward to working with these outstanding people in the years ahead.

If any of our customers are looking for support in the USA market, Debby and her team will be delighted to help. ■

HACCP International's contact details in The USA are as follows: T: +1 407 992 6223

E: debby.n@haccp-international.com

www.haccp-international.com

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SCALE COMPONENTS

Food safe equipment for all applications

The need for equipment that is hygienically designed and performs well under tough conditions has always been a major requirement of the food industry and one which the weighing equipment industry has been fulfilling for many years. Since the implementation of HACCP-based food safety systems across the food industry the requirements for weighing equipment have expanded to include formal recognition of suitability for purpose.

At Scale Components we believe that any gaps in compliance with HACCP requirements needed to be addressed and we now have a range of weighing equipment that fills this gap. The loadcells and digital indicators in this range have been selected for their proven performance in the food industry.

The Systec digital indicators are designed and manufactured in Germany to exacting standards. All the units come in stainless steel, IP67 rated enclosures. Not ABS, not powder coated aluminium, only in stainless steel. What else would you use in food preparation? These units are manufactured to the highest standards of hygienic design, with smooth user panels that can be easily wiped over and mounting systems that are easy to use.

Systec equipment has also kept pace with the communication protocols required in today's food industries. Systec have a wide range of communications options starting from standard RS232 and RS485, and the IT6000E, IT8000E and IT9000E programmable range of Systec indicators can be set up for Modbus, Profibus,

DeviceNet etc. These units also come standard with Ethernet and USB connectivity.





In addition there are low end Systec indicators that are designed purely for data transmission, like the IT2000P, a compact DIN rail mounted unit used specifically in the Profibus environment. The IT3000 has been upgraded to also have Ethernet connectivity as well as the standard RS232.


Scale Components has been a supplier of quality loadcells for over 20 years. Our range of Vishay loadcells include well known, long standing brands such as Revere, Sensortronics, Tedea Huntleigh and Celtron. We also have a range of these loadcells with HACCP Australia certification that compliments the high quality Systec indicators. From the high precision RLC and SHB models to the standard SEB and LCD loadcells, they all are manufactured to exacting standards. The certified range includes single ended load beams and ring torsion load cells that are constructed from stainless steel and hermetically sealed, providing excellent performance in the tough environments common in the food industry.

Scale Components is a leader in the field of industrial weighing. Our HACCP compliant Systec weight controllers and Vishay loadcells cover all applications from simple weighing to advanced process control systems with multiple scales. ■

For further information phone 07 3808 9644
www.scalecomponents.com.au







Scale Components





Scale Components now offers a full range of HACCP approved weighing equipment that is ideally suited for use in the harsh and demanding environments often found in the food sector. From load cells, digital weigh indicators and process controllers right through to in motion high speed check weighers, Scale Components can supply the right "food safe" equipment for almost any application.

Our range of HACCP approved digital weigh indicators range from the IT1000 as a simple single platform scale indicator complete with RS232/485 outputs, to the high spec IT8000E able to control high speed batching systems and many other processes often found in the food and chemical industry.

Scale Components HACCP approved load cells include reliable brands such as Revere and Celtron. From the Celtron range the SQB/SEB shear beam load cells used for tank and hopper weighing. The Revere SHBxR high spec load cells are used for in-motion weighing and high accuracy hoppers. We have what you need for any application.

Scale Components is also HACCP Approved for our onsite installations, calibration services, equipment maintenance and reporting compliance for all of the East Coast of Australia.

Scale Components
Ph: 07 3808 9644
www.scalecomponents.com.au



2015 FOOD MAGAZINE AWARDS

Every year, Food Magazine hosts the Food Magazine Awards to recognise and reward best practise and innovation in food and beverage processing in Australia and New Zealand. The awards culminate in a gala award ceremony and celebrate true excellence in the food industry. For the 2015 awards, HACCP Australia continues its sponsorship of the FOOD SAFETY AND INNOVATION IN NON-FOOD category.

This category of award specifically recognises non-food suppliers to the food industry and the major impact this sector has on food safety. Subscribers to this magazine will already understand the importance of non-food material, equipment and services in regard to the integrity and safety of food. It is hoped that these awards will further raise the profile of these issues and assist the food industry in recognising the benefits of true food safe design and characteristics.

Entries are open to all equipment and services used in the food industry and will be judged upon merits such as design, cleanability, consequence of error and overall contribution to food safety. Whilst not involved in the judging process for this category, HACCP Australia will be keenly following the entries and winners of the non-food excellence awards.

The entry deadline for the 2015 Food Magazine Awards is Tuesday 1 April 2015, so check www.foodmag.com.au/awards for details on how to enter.



At the 2014 awards, and against stiff competition from a wide range of innovative products, the independent judging panel recognised the qualities of OxyBAC™ which resulted in them winning this prestigious award. With the category being open to so many products, the winner really does have to display a high degree of excellence and innovation. The category is open to all manufacturers of consumables, materials and equipment which are so important in supporting the food industry – especially in terms of food safety.

OxyBAC™ is a new, rich-cream foam, antibacterial hand wash that combines Deb

Foam Technology™ with Accelerated Hydrogen Peroxide antibacterial agent to provide unique benefits compared with all other antibacterial hand wash products used in food industry environments.

OxyBAC has excellent physical cleaning properties to remove both visible food contamination and invisible bacteria and unlike all other antibacterial actives, hydrogen peroxide (H₂O₂) does not leave any toxic residual environmental contamination after use as it simply breaks down into oxygen and water.

OxyBAC™ carries HACCP Australia's food safety certification.

Clive Withinshaw, Director of HACCP Australia said 'we were delighted that the judging panel recognised the qualities of this product not just because of the product itself but because of the importance of effective hand-washing in food safety. This product is one of the few that has overcome all the issues surrounding anti-bacterial products and delivers a best practice solution'. ■



Jason Rigley from Deb Australia (L) receiving the FOOD SAFETY & INNOVATION award from Clive Withinshaw from HACCP Australia

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 - Mini detail*
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CAMPYLOBACTER
BACILLUS SUBTILIS SPORE
SALMONELLA
SACCHAROMYCES CEREVISIAE
MRSA, C.DIFF(SPORE FORM) AND NOROVIRUS



In this section are a few food safety and food industry news snippets from around the country and overseas. Keep up to date with trivia as well as news!

From Australia

Food poisoning down overall but some worrying increases too

Researchers at ANU have recently released a report on the food contamination cases in the 10 years to 2010. This report has good and bad news for the food industry. Starting with the good news, food poisoning incidents in Australia dropped in that period by 17%. That improvement is somewhat tainted by the two particular food poisoning statistics and those are the increase in cases of hospitalisation caused by Salmonella – up 24% and Campylobacter up by 13%.

Of the 16 million case of gastroenteritis in Australia, it is estimated 4 million are caused by food contamination. This, in turn, suggests we are all likely to encounter a severe food poisoning incident every five years.

Reports of incidents since 2010 suggest that this matter is still not under control and the statistic took another hit recently with 160 people suffering salmonella poisoning from raw egg consumption in Dickson restaurant in the ACT.

Said associate professor, Martyn Kirk of ANU commented that there was still a lot of work to be done in the food service sector as well as with consumers.

Food and beverage industry applauds China-Australia FTA

The Australia – China trade deal announced late last year will make for significant improvements in market access according to the AFGC. AFGC CEO Gary Dawson said the agreement enables Australia to play to its strengths in international trade to secure maximum value for high value-add exports as well as commodities. “China represents a \$9 billion export market for Australian agrifood, and the benefits will support Australia’s largest manufacturing sector in food and grocery.” He went on to say that big winners include the beef, dairy and horticulture sectors, but the benefits will flow widely across most food and grocery categories seeking access to the Chinese market, which is growing rapidly.

Judith Swales, managing director Fonterra Australia also said the expanding market access offered by the FTA was “critically important to the future profitability of the entire Australian dairy supply chain”.

More than 85 per cent of Australian goods exports will be tariff free, rising to 93 per cent in four years. Some of these goods are currently subject to tariffs of up to 40 per cent.

Tariffs will also be abolished for Australia’s \$13 billion dairy industry,

and Australia’s beef and sheep farmers will also gain from the abolition of tariffs ranging from 12-25 per cent. All tariffs on Australian horticulture will be eliminated.

Tariffs on Australian wine of 14 to 30 per cent will go within four years, while tariffs on a wide range of seafood, including abalone, rock lobster, and southern bluefin tuna will also cease within four years.

Egg producer turns chicken poo into power

Darling Downs Fresh Eggs in southern Queensland is the first egg producer in Australia to create power from 100 per cent poultry manure.

Geoff Sondergeld, chief executive officer of Darling Downs Fresh Eggs, said the rising cost of power, teamed with the need to do something with the poo produced by 250,000 chickens, made the choice to explore electricity production an easier one. 95 per cent of the farm’s energy consumption is from converting about 100 tonnes of bird waste a week into energy.

Liquid and solid waste is put into a “digestion” process which produces methane gas. Once the methane is produced, a biogas generator converts the gas to electricity which powers the farm.

Chicken manure does not contain the natural bacteria needed to make methane, so it is added.

Sondergeld said the process is easier for piggeries, as pig manure has the naturally occurring bacteria that helps produce methane.

“There are a lot of approvals to obtain but it will be worth it in the fullness of time. We are essentially turning a cost part of the business into a revenue generating part of the business.” Sondergeld said. He expects the costs to be fully offset in five years.

From Russia

Russian cosmonaut food on the menu - at last!

As of Friday February 6, the All-Russian Exhibition Centre in Moscow now sells authentic cosmonaut food to the public, the state-run Sputnik news service reported.

“Visitors will have a chance to try a full-course cosmonaut menu, including four kinds of soups, various meat dishes and a variety of desserts,” the Sputnik report said.

The selection, according to the Russian website Menu.ru, include marinated lamb and pork with vegetables, cottage cheese dessert with sea buckthorn fruit, and apricot, apple and blackcurrant puree. The tubes, which are offered through a vending machine, cost 300 rubles, or about (AU)\$5.00, each.

They are produced by the same factory and using the same methods as the food that is prepared for the Russian cosmonauts onboard the International Space Station.

No GMO products are offered in space menus and all food is claimed to come from natural ingredients.

Space food packaged in tubes was common to both the early Russian and American crewed flights of the 1960s. Cosmonaut Yuri Gagarin, who in April 1961 became the first human to launch into space, had tubes of meat paste and chocolate sauce aboard his Vostok capsule.

Russian flights transitioned to canned foods and plastic pouches for their cosmonaut meals, but still employ tubes for soups (like borscht) and drinks. ■

Developments in water-based cleaning products

How to reduce chemical usage, how to save water, how to save money – these are daily challenges faced by every food business, from the smallest coffee stand to the largest processing factory. Some businesses also have specialised needs – stringent waste water requirements, organic certifications, sensitive products – each of these adds additional hurdles.

Businesses that are wanting to reduce their cleaning chemical usage and save water are investigating a range of new cleaning products and technologies that are gradually becoming more widely known in the food industry. When it comes to water-based cleaning products some of the hot new buzz words are electrolysed water, natural concentrates, ozonated water and ionized water.

Electrolysed water has been used widely by the Japanese food industry for both cleaning and sanitising for many years now. A typical electrolysed water machine is operated with water and the additional of small amounts of a non-toxic salt. When operated correctly, the liquid produced at the cathode has a high pH with surfactant (cleaning) properties and the water produced near the anode, known as acidic electrolysed

water, can be used to sanitise surfaces. There is much peer reviewed research supporting the efficacy of acidic electrolysed water (acidic) as a sanitiser.

'Natural' cleaning products are sometimes seen as a 'soft' option by the food industry but HACCP Australia has recently certified a range of cleaning liquids which contain alternative surfactants made from plant derived sources. The products are available in very concentrated form and can be diluted as required. For heavy duty degreasing a stronger mix is used; for lighter soils, the product can be more diluted and still remain effective. The diluted product requires less rinsing and that provides benefits to worker comfort and safety as well as environmental benefits from the quality of waste water.

Electrolysed water has been used widely by the Japanese food industry for both cleaning and sanitising for many years

Ozonated water, or ozone water, is made by dissolving gaseous ozone in water. Ozone water is an effective cleaner and leaves no residue because the ozone breaks down quickly into oxygen. This means there is no need to rinse surfaces after cleaning, decreasing water usage. With appropriate input water quality and ozone concentrations, ozonated water is also an effective sanitiser.

CONTINUED ON PAGE 26



SUPER ALKALINE IONIZED WATER CLEANER



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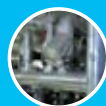
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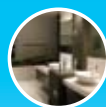
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COMMERCIAL

Pure water cleaner replacing the use of many cleaning chemicals and detergents



Major Features of SAIW (HeKleen)

- Made from pure water with no surface active chemicals
- Strong degreasing and cleaning power
- Effective in killing gram-negative bacteria such as E-Coli and Salmonella
- Colorless, odorless and not irritating to skin
- No formation of foam and less water for rinsing being required
- Save water, reduce water charge and waste water treatment charge



FACTERIA Clostridium

The genus *Clostridium* refers to a group of anaerobic, spore forming rod shaped bacteria. Of the 32 main species, only two have strong implications in food-borne illness; *C. botulinum* and *C. perfringens*. Two other species, *C. difficile* and *C. Tetani* are human pathogens causing respectively, colitis and tetanus.

C. perfringens was once known as *C. Welchii* and is one of the most common food borne illnesses. (The bacteria is also responsible for Gas Gangrene in wounds). Illness is caused by toxin production in the gut when large numbers of the viable cells are consumed. An infective dose is thought to be about 1,000,000 + orgs per gram. The illness is characterised by a rapid onset (about 10 hours) and rapid recovery (about 24 hours) from symptoms such as diarrhea and stomach cramps. Vomiting is rare from the illness.

The bacteria is widely spread in nature and commonly carried in the guts of warm blooded animals and insects, soil, sludge and rotting plant material. The most common contamination scenario is where spores of the bacteria survive a cooking process only to germinate if the food is held for extended periods and cooled too slowly prior to consumption. Germinated cells will rapidly multiply to a level of infective dose if the correct conditions for growth exist. Meats, poultry and sauce/gravies are the most commonly implicated foods and the illness is so common it is thought that 100% of the adult population have suffered from at least one incidence of *C. perfringens* poisoning.

C. botulinum produces botulin toxin, held to be the most toxic substance known to man. 500grams of the material could kill half the world's population! (LD50 of approximately 1 nanogram/Kg). It is also the active substance in Botox treatments!

Initially isolated from hams implicated in an outbreak of botulism (botulin poisoning), the organism was originally thought to be most common in sausage and fermented meat production ('botulus' is sausage in Latin). In the food industry today, low to mid acid foods under anaerobic conditions (such as some canned foods) are at risk of the growth of this bacteria... typically again, through the germination of spores surviving the cooking process. There has been some recent concerns about gourmet-type oil-preserved foods (such as garlic in olive oil) being susceptible to the growth of this bacteria.

Ozone water is an effective cleaner
and leaves no residue

Ionized water is produced by an electrolysis process and hence the terms ionized water and electrolysed water are sometimes used interchangeably. Special ionized water made by electrolysis of pure water in the presence of small amounts of dissolved potassium carbonate in a special chamber has recently been certified by HACCP Australia. The ionized water has powerful surfactant properties, contains no harmful chemicals and is safe to use in many applications across the food industry. On-site ionized water producing equipment can dramatically reduce a food business' need to purchase, store and handle cleaning chemicals. The ionized water is low residue, reducing rinsing and improving waste water quality.

HACCP Australia certifies:

- *Environmental Fluid Systems (EFS)* (Triple 7 and ActiveEco ranges of cleaning liquids)
- *Tersano Australia* (Lotus PRO Ozone-water equipment)
- *Hydro Ecotech* (HeKleen Super Alkaline Ionized Water (SAIW)) ■



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C. botulinum can be isolated from soils in various regions of Australia although outbreaks of botulism are thankfully rare as mortality rates are high from the illness. There have been no reported (confirmed) case in Australia since 1991. Symptoms include blurred vision, loss of speech and swallowing ability, weakened respiratory functions and subsequent death. Onset of illness is typically 18 – 36 hours.

Due to the serious nature of the organism, thermal processing procedures in the food industry for products such as canned foods are built around the destruction of this bacteria in low to mid acid foods.

The toxin has also been considered for use as a biological warfare weapon due to its extreme toxicity. Research was conducted by Nazi Germany in this regard and it is rumored to have been used in a failed assassination attempt against Fidel Castro by the CIA by coating his cigars in the substance. ■

MAGNATTACK™ Global

continues to expand with the backing of the Illawarra Region Innovation and Investment Fund (IRIIF)

In recent years WJB Engineering has been incorporated into a new entity, MAGNATTACK™ Global and the company along with the Active Magnetics Research (AMR) entity has been successful as a recipient for receiving financial assistance offered by the IRIIF "Illawarra Region Innovation and Investment Fund", which was established by the Federal and NSW Governments together with BlueScope Steel, to strengthen the region by stimulating investment and diversifying the Illawarra economic and employment base.



Innovative HACCP Australia certified metal fragment control for high velocity and large volume pneumatic transfer lines

With this grant, the Australian owned company has been able to move forward with the expansion of their facilities, specialising in the design and manufacture of advanced magnetic products for use by the food processing

industry for extraction of metal fragments and contamination from food products in raw material intakes through to final products.

General Manager, Kevin Baker comments, "without it we would have taken years longer to expand our facility and factory production and administrative capacity to achieve a greater potential share of the market in Australia, New Zealand and USA".

The market continues for high class magnetic separators required to meet current metal fragment control standards, effective for;

- Dairy powders and liquids
- Soups, sauces and beverages
- Flour, starch and associated Milling industries
- Rice production
- Edible oils
- High grade stock feed and pet food industries

MAGNATTACK™ Global will be showcasing their exclusive MAGNATTACK™ product range at this year's 30th Anniversary Packaging & Processing AUSPACK Event – March 24-27, 2015 at Melbourne Convention & Exhibition Centre – Stand #443.

The name WJB Engineering has been known to the food industry many decades for offering endorsed and extensively patented magnetic separation equipment solutions. Many also know of the associated research and development company Active Magnetics Research Pty Ltd (AMR), which develops new improvements specifically for magnetic separation in the food



The RE80™ MAGNATTACK™ Magnetic Mat is a metal fragment transfer control solution to increase food safety

industry and individual customer requirements. This proactive research and development ensures there are advancing solutions available to provide magnets that are easier to clean, protect consumers against serious implications resulting from metal contamination in final products and prevent loss of production and consumer complaints. MAGNATTACK™ equipment is not imported, but fully manufactured in Australia.

The AMR entity also takes responsibility for issuing of technical reports, including magnet validations approved and endorsed by HACCP International. As most of our valued customers would now know, the magnet validations conform to the recent standard for magnetic separation equipment and testing, reference Standard 0909MAGSEP 1-2010. Copies are available from HACCP International website; <http://www.haccp.com.au/tools-downloads.php>.

The expansion also enabled the creation of a new pearl bead blasting facility for stainless steel equipment and polishing to current international standards for hygienic food equipment.

This advancement enables a brilliant pearl-like finish to stainless steel componentry often eliminating the need for manufacturers to carry out dangerous acid cleaning of welds and difficult polishing operations.

This high quality service is also offered for the benefit of companies outside of MAGNATTACK™ Global. All enquiries from food processors and associated industries are welcome.

Products and services produced at the expanded Unanderra facility, with thanks to IRIIF financial assistance fund are now available for export. ■■

Magnetic Separation requirements

AUSPACK showcase enquiries

Spherical Blowline Magnets

Self Cleaning Magnets

Metal Fragment Control Mat

Liquid Pressure Pipeline Magnets

RAPIDCLEAN™ Grate Magnets

For further information on MAGNATTACK™ products and services, please contact Kevin and Robert Baker: magnets@magnattackglobal.com

Overseas distributor interest is welcome. Current openings for distributors are available in New Zealand, Canada and UK.

Magnet Validations

Helen Rebikov - Bachelor of Applied Science (Food Technology)

P: 02 4272 5756 Email: info@amrconsulting.co

Pearl Bead Blasting

Benny Bridge, P: 02 4272 4645

Email: sales@multicomp.com.au



“These products are food safe”



The HACCP Australia product certification scheme is particularly aimed at those organisations that are required to supply ‘food safe’, ‘compliant’ or ‘HACCP approved’ products and services to their food safety conscious customers. Such products or services are usually those that have incidental food contact or might significantly impact food safety in their application. Food safety schemes, particularly the leading ones which are GFSI endorsed, require food businesses to subject many such products to a ‘due diligence’ process and the HACCP Australia certification is designed to meet this. This independent assessment and verification of fitness for purpose offers assurance to the buyer or user that HACCP food safety protocols will not be compromised in using such a product or service correctly and that such a product is ‘fit for purpose’ in the food industry.

Certified products have been rigorously reviewed by HACCP Australia’s food technologists and, in their expert estimation, are manufactured and designed to meet all the appropriate food safety standards. In performing the assessment, they look for ‘world’s best’ in terms of food safety features and characteristics. The food technologists undertaking these reviews all have extensive industry and manufacturing experience. Only products that are assessed as meeting the criteria can carry the mark. Quite often, organisations are required to make modifications to the product, design, delivery, literature or recommendations in order to comply. This process is therefore particularly useful for products that are designed for many industrial applications.

The companies listed in this section carry a range of excellent food safe products or services certified by HACCP Australia. For more details, phone 02 9956 6911

CATERING EQUIPMENT	ED OATES PTY LTD GOLDSTEIN ESWOOD COMMERCIAL COOKING MACKIES ASIA PACIFIC SCALE COMPONENTS TOMKIN AUSTRALIA	Oates utensils and cookware accessories Manufacturers of industrial dish and glass washers Food safe bread loaf pans and bakery trays Suppliers of food safe weighing equipment Food safe kitchen equipment and serving ware	1800 791 099 1800 013 123 02 9708 2177 07 3808 9644 02 8665 4675
CLEANING EQUIPMENT	ABCO PRODUCTS BAXX AUSTRALIA EDCO (EDGAR EDMONDSON) ED OATES PTY LTD HYDRO ECOTECH MAGIC TANK OZ TANK PROBIOTIC SOLUTIONS SABCO SOAKTANK AUSTRALIA TERSANO AUSTRALIA	Wet floor cleaning equipment Equipment for the elimination of airborne pathogens Cleaning aids and equipment Full range of food grade cleaning equipment HeKleen Super Alkaline Ionised Water (SAIW) Soak tank and cleaning solution for catering equipment SS deep cleaning tanks and systems for pans and trays Innovative cleaning solutions Wet floor cleaning equipment Soak tank and cleaning solution for catering equipment Aqueous Ozone solution for cleaning and sanitising	1800 177 399 02 9939 4900 02 9557 4411 1800 791 099 0416 808 777 0421 669 915 1300 668 866 02 4423 2022 1800 066 522 1300 427 625 02 8197 9929
CLEANING AND MAINTENANCE SERVICES TO THE FOOD INDUSTRY	ACE FILTERS INTERNATIONAL BORG CLEANING CHALLENGER SERVICES GROUP DELRON CLEANING ECOWIZE GLENN PETERS SERVICES IPS CLEANING AUSTRALIA FLICK ANTICIMEX LOTUS FILTERS INITIAL HYGIENE TOTAL EXHAUST CLEANING CONTRACTORS TOTAL VENTILATION HYGIENE WASH IT AUSTRALIA	Food grade cooking oil filters Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Hygiene and sanitation service providers to the food industry Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Washroom services for the food industry and premises Filters and filter services for range hoods and food facilities Bathroom services for the food industry and premises Specialist cool room, hoods and kitchen cleaning services Specialist cleaning services for the food industry (Sydney region) Food transport vehicle cleaning & sanitation services	1300 555 204 03 9463 1300 02 9993 0562 08 9328 3888 1800 808 727 02 9580 4422 1800 651 729 1300 656 531 1300 653 536 1300 731 234 0418 192 025 1300 557 999 1300 927 448
CLOTHING - DISPOSABLE GLOVES AND PROTECTIVE WEAR	BASTION PACIFIC BUNZL CLOROX AUSTRALIA KIMBERLY – CLARK PROFESSIONAL LALAN GLOVES SAFETY CARE LIVINGSTONE INTERNATIONAL PARAMOUNT SAFETY PRODUCTS PRO PAC PACKAGING RCR INTERNATIONAL STEELDRILL HEALTH AND SAFETY YAP TRADING COMPANY	Disposable protective apparel for the food industry Disposable gloves for the food industry Chux® and Astra® disposable gloves for the food industry Kleenguard disposable gloves for the food industry Disposable gloves and protective apparel for the food industry Disposable gloves and protective apparel for the food industry Disposable gloves for the food industry Disposable and re useable gloves for the food industry Pro-Val disposable gloves and protective apparel for the food industry Disposable gloves and protective apparel for the food industry Disposable gloves for the food industry	02 9714 1110 03 9590 3000 02 9794 9600 1800 647 994 03 9706 5609 02 8344 7252 03 9762 2500 02 8781 0600 03 9558 2020 03 9790 6411 02 9826 8299
FACILITY FIXTURES AND FIT OUT	ASSA ABLOY ENTRANCE SYSTEMS BLUCHER CARONA GROUP CATER COOL DYSON APPLIANCES HALTON INTERNATIONAL JET DRYER MANTOVA MIKO INDUSTRIES PHILIPS LIGHTING PHOENIX THORN LIGHTING	Automatic rapid close doors Stainless steel drainage hardware Coldshield’s thermal doors for food premises Artinox modular shelving systems Suppliers of food safe hand dryers Suppliers of extraction hoods and ventilation devices Suppliers of food safe hand dryers Food grade shelving and storage solutions Food safe lighting and fit out solutions for food handling facilities Food safe light fittings and lamps for food handling facilities Suppliers of Hidria Gif ventilation systems Food safe lighting and fit out solutions for food handling facilities	1300 666 232 08 8374 3426 1800 462 233 0418 354 260 02 9540 0400 0412 702 145 1300 071 041 02 9632 9853 0451 633 521 02 9947 0000 1300 405 404 1300 139 965
FACILITY DESIGN AND OPERATION SERVICES	ENERGY AND CARBON SOLUTIONS UNIVERSAL FOODSERVICE DESIGNS	Food safe energy efficient solutions Design services for production facilities	1300 130 024 02 4329 0630
FLOORING WALLS AND MATTING	3M ALTRO SAFETY FLOORING AND WALLING BASF CONSTRUCTION CHEMICALS BETHELL FLOORING BLUESCOPE STEEL CITADEL FLOOR FINISHING SYSTEMS CLIFFORD FLOORING DEFLECTA CRETE SEALS	Specialist safety matting for food and beverage areas Specialist food premises flooring and wall panels UCRETE® Flooring System Supplier and installers of specialist food premises flooring Colorbond® Anti-bacterial Coolroom Panelling Products (Quote 2222) Suppliers and installers of specialist food premises flooring Supplier and installers of specialist food premises flooring Anti-bacterial flooring product and services	136 136 1800 673 441 1300 227 300 07 3865 3255 1800 022 999 0409 166 172 02 4655 1042 03 9318 9315

FLOORING WALLS AND MATTING CONT.	GENERAL MAT COMPANY (THE) HYCHEM MATTEK PROTECT CRETE ROXSET AUSTRALIA	Specialist safety matting for food and beverage areas Supplier of specialist food premises flooring Specialist safety matting for food and beverage areas Food safe concrete treatment systems and vinyl flooring solutions Supplier and installers of specialist food premises flooring	1800 625 388 02 4646 1660 1300 305 012 03 9587 3100 02 9988 4822
FOOD SERVICE EQUIPMENT AND UTENSILS	AACLAIM QUALITY SALES LANCER BEVERAGE SYSTEMS SIX SIMPLE MACHINES SKANISCO SPM DRINK SYSTEMS THE HUNGRY PRODUCT COMPANY TOMKIN AUSTRALIA	Food service and food storage light equipment Customised beverage dispensing systems The Juggler - Cafe milk tap system Supplier of Kee-seal™ disposable piping bags Soft serve dispenser machine Suppliers of Moooi and Cool Blue disposable piping bags Colour coded catering utensils, catering equipment and piping bags	02 9525 1049 1300 146 744 0402 872 940 07 3279 3358 0438 837 246 07 3273 8111 02 8665 4675
HANDCARE CONSUMABLES	ASALEO CARE CONCEPT LABORATORIES DEB AUSTRALIA GOJO AUSTRALASIA KIMBERLY – CLARK PROFESSIONAL SOLARIS PAPER	Tork hand hygiene liquids, soap dispenser, hand towels and dispensers Suppliers of sanitising hand gel Food grade hand soaps Supplier of hand cleaners and skin conditioner Food grade hand soap, disposable towelling and dispensers Livi hand towels and dispensers	1800 643 634 07 5493 8433 1800 090 330 02 9016 3885 1800 647 994 1300 832 883
ICE MACHINES	BIOZONE SCIENTIFIC HOSHIZAKI LANCER	Sanitation system for ice machines Ice machines for hotels, restaurants and catering outlets	1300 070 040 1300 146 744
KITCHEN AND CLEANING CONSUMABLES	3M ABCO PRODUCTS ASALEO CARE BASTION PACIFIC BUNZL CARLISLE FOOD SERVICE PRODUCTS CLOROX AUSTRALIA EDCO (EDGAR EDMONDSON) ED OATES PTY LTD ENVIRO ASSOCIATED PRODUCTS ENVIRONMENTAL FLUID SYSTEMS (EFS) ITW POLYMERS AND FLUIDS KIMBERLY – CLARK PROFESSIONAL PREMIUM PRODUCT SOLUTIONS PROBIOTIC SOLUTIONS RCR INTERNATIONAL SOLARIS PAPER PACIFIC NONWOVENS	Scotch-Brite™ cleaning chemicals, scourers and sponges Cleanmax heavy duty wipes Tork premium colour coded specialist cloths Multi-purpose cleaning wipes Kwikmaster scourers and Katermaster baking and cooking paper Food safe brush ware Chux®, Astra®, OSO® and Glad® range of materials Disposable cleaning wipes Full range of kitchen cleaning materials Veora disposable cleaning wipes Supplier of kitchen cleaning chemicals Food safe aerosol cleaner Disposable cleaning wipes and colour coded Microfiber cloths Multi purpose food safe cleaning products Specialist biological and food safe cleaning chemicals Pro-Val colour coded wipes Livi colour coded premium wipes and napkins VISTEX colour coded wipes	136 136 1800 177 399 1800 643 634 02 9714 1110 03 9590 3000 0433 946 363 02 9794 9600 02 9557 4411 1800 791 099 1300 962 898 1800 777 580 1800 063 511 1800 647 994 03 9646 1600 02 9695 7762 03 9558 2020 1300 832 883 0478 473 367
LABELS – FOOD GRADE	LABEL POWER OMEGA LABELS P & I THE VAN DYKE PRESS WEDDERBURN	Food safe labels for food products and food retail Beverage packing material & labels Supplying paperboard packaging and labels Food and beverage labels, lidding and packaging for FMCG Food safe labels for food products and food retail	1300 727 202 1800 028 924 02 8707 7109 02 9938 5666 1300 970 111
LUBRICANTS – FOOD GRADE	CRC INDUSTRIES GSB LUBRICATION SERVICES ITW POLYMERS AND FLUIDS LANOTEC AUSTRALIA WURTH AUSTRALIA	Provider of lubricants and lubrication supply systems Provider of lubricants and lubrication services to the food industry Rocol food grade lubricants Suppliers of food grade lubricants Suppliers of food grade lubricants	1800 224 227 1800 660 569 1800 063 511 07 3373 3700 1300 657 765
MAGNETS	ACTIVE MAGNETIC RESEARCH AURORA PROCESS SOLUTIONS MAGNATTACK GLOBAL	Magnetic separation technology and magnet validation services Magnet validation services Food safe magnetic separators for liquids and powders	02 4272 5756 +64 7 847 5315 02 4272 5527
MANAGEMENT SYSTEMS	BRAND M8 SHADOW ORGANISATION	Automated and web-based checklist management systems Audit, compliance and monitoring systems	03 8645 5500 02 8448 2090
MANUFACTURING EQUIPMENT COMPONENTS AND CONSUMABLES	ALLIANCE SEALING ENERGY AND CARBON SOLUTIONS ENVIRONMENTAL SURFACE SOLUTIONS GARDNER DENVER LAFERT ELECTRIC MOTORS/ SCORPION SICK SMC PNEUMATICS	Plastic and rubber sealing components for food processing Compressed air piping systems in food manufacturing processes Transparent, durable antimicrobial surface treatments Servicing and maintenance of compressed air systems Stainless steel electric motors for food processors Food safe switches, sensors and sensor solutions Suppliers of pneumatics and valves for food manufacturing	02 9947 9259 1300 1300 24 07 5449 1110 1800 634 077 03 9546 7515 1800 334 802 1800 763 862
PACKAGING MATERIAL AND EQUIPMENT	ACHIEVE AUSTRALIA A PLUS PLASTICS ASTECH PLASTICS CAPS N CLOSURES DALTON PACKAGING FLEXPACK MICROPAK NETPACK RCR INTERNATIONAL	Repacking of consumables and food products Food transport and storage containers Supplier of food safe pails and lids Range of standard and custom designed caps and closures Manufacturers of paper bags and products for the food industry Manufacturers and printers of film packaging Manufacturers of food grade packaging materials Suppliers of food grade netting to small goods manufacturers Pro-Val food grade pallet and crate covers	1800 106 661 02 9603 2085 1300 133 531 03 9793 1500 02 9774 3233 07 3710 3300 02 9646 3666 02 9604 4950 03 9558 2020
PEST CONTROL EQUIPMENT AND MATERIALS	BASF CHEMICALS (BASF) GOLIATH, PHANTOM & STRATAGEM BAYER BELL LABORATORIES FMC AUSTRALASIA MAKESAFE PEST FREE AUSTRALIA STARKEYS PRODUCTS SYNGENTA ULTRA VIOLET PRODUCTS WEEPA PRODUCTS	Suppliers of Roguard bait stations Suppliers of rodent and insect control materials Suppliers of rodent and insect control materials Suppliers of rodent control materials and stations Suppliers of rodent control and insect control materials BaitSafe® rodent bait-station device Specialist electronic vermin elimination devices Range of insect control devices Suppliers of rodent and insect control materials Insect trapper device Weep hole protection devices for new or retro application	1800 006 393 1800 006 393 03 9248 6888 0427 802 844 1800 066 355 1300 065 467 02 4969 5515 08 9302 2088 1800 022 035 1800 081 880 07 3844 3744
PEST CONTROLLERS (ALL STATES)	AMALGAMATED PEST CONTROL ECOLAB RENTOKIL SCIENTIFIC PEST MANAGEMENT	Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry National pest control services for the food industry	13 19 61 13 62 33 1300 736 865 1300 139 840
PEST CONTROLLERS (NSW)	AEROBEAM PROFESSIONAL PEST MGMT AVION SERVICES AUSTRALIA CPM PEST & HYGIENE SERVICES	Specialist food premises pest management Specialist pest control services for the food industry Specialist pest control services for the food industry	02 9636 5840 1300 253 799 02 9674 5499

PEST CONTROLLERS (NSW) CONT.	CORPORATE PEST MANAGEMENT HACCP PEST MANAGEMENT FLICK ANTICIMEX KNOCK OUT PEST CONTROL PEST FREE SYDNEY STOP CREEP PEST CONTROL TERMIMESH PEST MANAGEMENT	Specialist pest control services for the food industry Specialist food premises pest management services Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Regional pest control services for the food industry Specialist pest control services for the food industry	02 9311 1234 02 9669 5110 13 14 40 1300 858 140 1800 153 010 02 9371 3911 13 73 78
PEST CONTROLLERS (QLD)	ELDERS PEST CONTROL FLICK ANTICIMEX SIVTECH COMMERCIAL SERVICES	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry	1800 353 377 13 14 40 1300 723 229
PEST CONTROLLERS (VIC/TAS)	ADAMS PEST CONTROL AVION SERVICES AUSTRALIA DAWSON'S AUSTRALIA FLICK ANTICIMEX PESTAWAY AUSTRALIA PESTOFF PEST CONTROL PROTECH PEST CONTROL STATEWIDE PEST TRAPS PEST CONTROL	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry	03 9645 2388 1300 253 799 03 9222 7378 13 14 40 1800 330 073 03 9844 4037 1300 780 980 1800 136 200 03 9390 6998
PEST CONTROLLERS (WA/SA)	ADAMS PEST CONTROL ALL PEST PEST-A-KILL TERMIMESH PEST MANAGEMENT	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry	08 8297 8000 08 9416 0200 1800 655 989 13 73 78
REFRIGERATORS – EQUIPMENT, GOVERNORS AND DATA	CAREL DIGINOL ECUBE SOLUTIONS HOSHIZAKI IGLU COLD SYSTEMS (AUSTRALIA) MISA ONERGY	Temperature controllers and supervisors for refrigeration Data loggers and data services for temperature control eCube Temperature mimicking devices Refrigerators and freezers for hotels, restaurants and catering outlets Refrigerators and freezers for hotels, restaurants and catering outlets Modular cool room and freezer room solutions Distributors of EndoCube, improving temp monitoring and energy use	02 8762 9200 07 3206 3079 07 3395 4898 1300 146 744 02 9119 2515 1800 121 535 03 8844 5557
REFRIGERATION SERVICES	AERIS HYGIENE SERVICES MELBOURNE REFRIGERATION SERVICES REJUVENATORS (THE)	Specialist cool room and cool room motor cleaning services Refrigeration installation and repair Specialist cool room cleaning and rejuvenation services	1300 790 895 1800 441 718 0407 292 826
STAFF RECRUITMENT	CHANDLER MACLEOD	Specialist HACCP trained workforce solutions for the food industry	0438 196 989
THERMOMETERS, ANALYTICAL EQUIPMENT AND SCALES	3M IDEXX SCALE COMPONENTS TESTO	TL 20 Temperature logger for logistics Test kits and equipment for microbiological testing of water and ice Weighing equipment for the food industry Specialist thermometers and oil testers for use in the food industry.	136 136 1300 443 399 07 3808 9644 03 8761 6108
TRANSPORT CONTAINERS AND PALLETS	SCHUETZ AUSTRALIA VIP PACKAGING	Plastic composite intermediate bulk containers (IBCs) and plastic drums Food grade intermediate bulk containers	1800 336 228 02 9728 8999

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Bathrooms



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Infectious areas



White

Operating theatres

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