



# HACCP AUSTRALIA

FOOD SAFETY BULLETIN

ISSUE 25 2018

**GOJO® launch a new antibacterial and triclosan free soap - designed for the food industry**



**Feeding a billion more,**  
the next 20 year challenge

**Muddy Boots Software**  
A cloud-based first for food safety

**Food safety in the Pacific Islands**



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#### Colour Coding Guide

Blue		General Cleaning
Green		Kitchen Areas
Red		Washroom / Bathroom
Yellow		Infectious Area
White		Operating Theatres
Brown		Café / Barista

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**Clive Withinshaw,**  
HACCP Australia

# Welcome

**A**s HACCP Australia approaches its twentieth birthday, we see a very different food industry to that in place at our beginnings. For now, I thought I might comment on just one of those changes. The world has 1.5 billion more mouths to feed. To put that in perspective, that twenty-year increase equals five times the population of the USA or the equivalent of another China added to our global number! That required 1.5 billion tonnes of extra food production - p.a!

That food resource issue went largely unmentioned but it was perhaps the biggest challenge faced in that time. It's difficult to say it was successful when a million children still die each year from malnutrition but, broadly speaking, it is better than the world dared hope 20 years ago. While international bodies, such as The UN's FAO, have had an influence, it has mainly come about through gradual and incremental changes at local levels and an increase in agricultural and process efficiency, water and food safety – motivated to a great extent by commercial pressures but with significantly larger consequences than a trade result.

Experts suggest a need for a further 900 million tonnes p.a. in the next 20 years – a much decreased rate but hardly 'a piece of cake'. Agricultural processes will have to continue developing at an ever-increasing rate to satisfy 'the four pillars of food security'. Volume alone doesn't provide solutions. While food security, in its broad definition, encompasses access to food, other real challenges will be to maintain the safety and stability of food supply - be that from bioterror or poor practices and logistics. 'Food security exists when all people, at all times, have physical, social and economic access to sufficient, safe and nutritious food to meet their dietary needs and food preferences for an active and healthy life. The four pillars of food security are: food availability, access to food, utilisation and stability'.

Page 23 makes uncomfortable reading but for those in governments and food supply, it is a reality which needs to be at the forefront of thinking – sadly, its constancy seems to relegate its priority.

Since the last edition, HACCP Australia has continued to expand its services and footprint in the region. In terms of services, GMO-ID Australia, a company in the HACCP Australia fold, has seen its client list grow in recent months as the demand for its services,

especially in regional NSW and Victoria increase. Australia is at last self-sufficient in GMO certification and we very much appreciate some of our new Australian clients returning to a local provider.

With HACCP Australia (Fiji) Ltd fully established as a local company in Suva, we have been much better able to service projects in Fiji and in its neighbouring countries. David Haberfield, who heads our Pacific operations, has been run off his feet but we are delighted that our investment in a local company, local staff and training is attracting so much attention. The enthusiasm which companies in the Pacific Islands have shown for food

safety, food science and process improvement is truly amazing. They deserve to be successful and we look forward to sharing in some reflected glory!

Our growth has seen the appointment of new staff both here and overseas. In Australia, we are really happy to have persuaded three truly excellent food scientists to join

our team. Sharon Douglas (Senior Project Manager) is based in FNQ but, as a nonstop traveller, is working on projects all down the Eastern Seaboard as well. Rachel Meryment has joined our Product Certification Department as its manager. Rachel was running the Heart Foundations famous 'tick' programme and is a highly experienced scheme manager - as well as being a food techy! Last, but not least, we are really pleased to welcome Eliza Gray (also as an SPM) to our Sydney office after her many years of industry experience with Goodman Fielder and Simona.



Rachel Meryment,  
Certification Manager



Sharon Douglas,  
Senior Project Manager

We still maintain that by hiring and holding our own staff resources, we are able to offer a deeply committed, broad skilled and experienced food safety resource, unmatched in the country.

Do let us know if you have an article to publish or a beef with one that is!

Thanks for your company. ❄️

The four pillars of food security are: **food availability, access to food, utilisation and stability.**"

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

For more information on HACCP Australia's range of services, please visit [www.haccp.com.au](http://www.haccp.com.au)

All products advertised in this bulletin are certified by HACCP Australia and represent world's best practice in terms of food safety and compatibility with HACCP-based food safety programmes (more details on page 47).



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## A simple user-friendly interface – an Australian first for food safety

**G**reenlight Quality Control by Muddy Boots Software is the only cloud-based Food Safety & Quality Management system to carry the HACCP Australia certification mark. The all-in-one solution is used by food manufacturers, food processors and suppliers to ensure the efficient, accurate and secure management of Safe Food, Product Quality and Compliance across operations.

### Simplify the Complex

Mr Clive Withinshaw, Director HACCP International commented, “Muddy Boots’ Greenlight Quality Control impressed our evaluation team with its ability to handle complex food safety system requirements within a simple, user-friendly interface. The system encourages and supports operators to perform their tasks properly, and provides all the information that quality and food safety managers need in a secure and easy-to-access format.”

A single data set presented in real-time provides a clear picture of operations and inefficiencies, enabling prompt decisions based on accurate and up to the minute information and significantly improving response times.

loop Corrective Actions Manager can be used to immediately raise a corrective action, right from the location where it occurred. Responsibility can be automatically assigned and photographs attached as evidence. Notifications are automatically sent to relevant parties with each corrective action tracked to closure with a verifiable audit trail.

Karen Constable, Technical Manager HACCP International explains “Muddy Boots’ is suitable for food manufacturing and food handling operations across Australasia, the system features ‘fail-safe’ characteristics, data integrity features and record verification functions, with an excellent corrective actions manager.”

### MONITORING MADE EASY

Monitoring is effortless with an easy-to-understand red, amber and green system to flag and communicate results including verification of completed procedures, changes in critical control points and discrepancies in critical limits.

### POP-UP GUIDANCE

The mobile app displays images and textual guidance for each task/check, presenting operators with a visual



The real-time visibility of the Muddy Boots solution provides greater transparency and traceability to track facilities, safe food-handling, product quality, preventative maintenance, etc. A single solution to efficiently manage day to day processes and any disruptions.

### INTEGRATION

The Muddy Boots Software solution is integrated with a number of third-party technologies including cold chain management, planning solutions, barcode scanners and temperature probes.

### CORRECTIVE ACTIONS MANAGER

Should a non-conformance arise, the robust and closed-

display of what good looks like at the tap of a button. This guidance can be anything from up to date customer quality specifications, to the correct amount of sanitiser to be used for a cleaning process.

### ALERTS & NOTIFICATIONS

Supervisors are automatically notified on their mobile phones of any incomplete, incorrectly performed, missed checks or failed measurements, facilitating timely decisions and action.

### TASK SCHEDULER

A seamless two-way communication flow between management and operators. Tasks can be scheduled to be carried out at a given time or frequency. Operators are prompted to carry

out these tasks, with alerts sent to managers if not completed.

### AUTOMATED REPORTING & ANALYTICS

Advanced reporting provides absolute visibility and insights into the performance of site, products, suppliers and people. A powerful tool for benchmarking and preparing for audits. Business intelligence analytics produce dashboards to identify where problems are occurring, recognise trends and profile performance over time.

### DATA INTEGRITY

Records in the Muddy Boots solution are automatically date and time stamped, certifying verified and accurate data, with illogical checks including future dates prevented.

“Our solution helps food manufacturers and suppliers at every level, from intake of raw materials and storage to sanitation procedures and packaging through to labelling and shipping of finished goods. It helps streamline the day-to-day tasks of managing safe food so food businesses can focus on what they do best, producing safe, legal and high quality food products.” Jason Considine, General Manager, Muddy Boots Software Australia & New Zealand. \*

For further information on Muddy Boots Software and Greenlight Quality Control, visit [www.muddyboots.com](http://www.muddyboots.com) or call +61 (0) 3 9874 0333



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# Which stainless steel grade is best for food manufacturing environments?

**Stainless steel is a superior material to use in manufacturing equipment and it does actually stain less easily than other iron-based metals – but it is not completely stainless. Inevitably it will be marked by fingerprints and grease, develop discolouration and eventually rust. However, stainless steel can withstand more abuse before showing wear and tear than other build materials.**

**T**he benefit of using stainless steel over other metals is its innate ability to form a passive layer that prevents corrosion. The chromium which is found in stainless steel reacts with oxygen environments much the same as iron, which results in rust. However, only a very fine layer of chromium will oxidise and the chromium oxide is highly durable and non-reactive. It adheres to stainless steel surfaces and won't transfer. It is also self-renewing; if it's removed or damaged, more chromium will react with oxygen and replenish the barrier. Therefore the higher the chromium content, the faster the barrier repairs itself. Additional benefits of using stainless steel include:

- superior resistance to chloride;
- high and low temperature resistance – resists scaling and maintains high strength at high temperatures while also showing exceptional toughness at cryogenic temperatures;
- improved resistance to pitting and crevice corrosion;
- ease of fabrication;
- strength – the cold work hardening properties of many stainless steels can be used in design to reduce material thickness and therefore reduce weight and costs;
- aesthetically appealing;
- life cycle characteristics – stainless steel is a durable, low-maintenance material and is often the least expensive choice in a life cycle comparison.

Like all metals there are varying grades of stainless steel, each with a different alloy composition, which results in different physical characteristics.

To qualify as stainless steel there must be at least 10.5% chromium. Depending on the grade it may contain higher levels and additional alloying ingredients. The two most common grades are 304 and 316. The main difference is the addition of molybdenum, an alloy which dramatically enhances

corrosion resistance, especially for more saline or chloride-exposed environments.

## **Understanding the difference between stainless steel grades 304 and 316**

### **304 stainless steel**

304 grade is the most common form used around the world because it still offers excellent corrosion resistance at an affordable price. It typically contains between 16 and 24% chromium and up to 35% nickel. The fact that it can withstand corrosion from most oxidising acids means its durability makes

it easy to sanitise and it is suitable for kitchens and food applications. However, it is susceptible to corrosion from chloride solutions, which means if industrial cleaning agents are being used, for example in a factory or for clean down, then the longevity will be reduced.

### **316 stainless steel**

316 grade has almost identical physical and mechanical properties as 304 stainless steel but the key difference is 2 – 3% of molybdenum. This addition increases resistance, particularly against chlorides, corrosive chemicals and industrial solvents. There are also improvements in steel resistance to pitting and crevice corrosion.

316 stainless steel is suitable for industrial applications involving processing chemicals, highly sterile factory environments, medical and pharmaceutical production as well as high saline environments such as coastal regions and outdoor areas. ❄

**Contact details : APC Technology**  
**[www.apctechnology.com.au](http://www.apctechnology.com.au)**

*Credit: What's New in Food Technology & Manufacturing*



## NEW GOJO® Mild Antibacterial Foam Hand Soap

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- Cleans and sanitises hands simultaneously
- Dye and fragrance free formula
- Contains skin moisturisers



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Australia's LED lighting Specialist

# GOJO® Antibacterial Mild Foam Hand Soap

By **Christine Claighen**, Regulatory and Scientific Manager, GOJO Australasia  
**Despina Mikhail**, RAQA Associate, GOJO Australasia

GOJO, for 70 years, has been a leader in infection control and skin science. We can be your single source provider to help increase hand hygiene compliance, reduce infections and improve end-users' outcomes. We offer a wide range of comprehensive, science-based solutions to increase hand hygiene compliance – including revolutionary, skin-friendly formulations in PURELL® and GOJO® brands; with smart, easy-to-use touch free and manual dispensing platforms.

Our reputation is based on formulations that provide germ kill, improved skin health and skin feel that make food handlers want to use our products. GOJO® skin care formulations are tested to help ensure the health and safety of staff and customers, giving them peace of mind. GOJO programs promote healthy behaviours for hand hygiene, skin care and compliance in critical environments

GOJO are excited to introduce the new **Triclosan Free** “GOJO Antimicrobial Mild Foam Hand Soap” designed and formulated for the food industry.

The key features and benefits of our new formulation are:

- Kills 99.99% of germs which may cause illness.
- HACCP Australia Certified
- Contains skin moisturizing and conditioning agents
- Dye free
- Fragrance free
- Formulated to be mild on the hands
- Formulated to clean and sanitise the hands simultaneously
- No skin sensitisation found throughout dermatological studies
- Compatible with vinyl, latex and nitrile gloves
- Hypoallergenic and dermatologically tested

Hand hygiene is an important and critical factor across the Food Processing and Food Service industries, as it reduces the transmission of foodborne organisms that cause illness.

Both the Centers for Disease Control and Prevention (CDC) and the World Health Organization (WHO) agree that, within the healthcare sector, hand hygiene is the single most important step one can take to prevent the spread of infections. The food industry is another sector where hand hygiene is vital in preventing the spread of infections and on that requires equal diligence and discipline. It is



recommended that prior to food preparation, an antimicrobial soap is used to clean your hands to ensure food safety standards are adhered to.

In addition, the Food Safety Program (standard 3.2.2) set by the Food Standards Australia New Zealand (FSANZ), enforces food premises and food handlers to adhere to hand hygiene as part of the program. This ensures reduction of foodborne illness and outbreaks. \*



Formulated to clean and sanitise the hand simultaneously.”



Table 1: Product code

GOJO ANTIBACTERIAL MILD FOAM HAND SOAP	NEW PRODUCT CODE
GOJO® Mild Antibacterial Foam Hand Soap FMX 3/1.2L (Manual System)	5122-03-INT00
GOJO® Mild Antibacterial Foam Hand Soap TFX 2/1.2L (Touch Free system)	5327-02-INT00
GOJO® Mild Antibacterial Foam Hand Soap ADX 4/700ml (Manual System)	8727-04-INT00
GOJO® Mild Antibacterial Foam Hand Soap LTX 3/700ml (Touch Free system)	1347-03-INT0

For further information :  
+61 2 9016 3882  
info@gojo.com.au  
www.gojo.com.au



References: FSANZ Safe Food Australia, 3rd Edition, November 2016  
[http://www.who.int/gpsc/5may/tools/who\\_guidelines-handhygiene\\_summary.pdf](http://www.who.int/gpsc/5may/tools/who_guidelines-handhygiene_summary.pdf)



# COOL YOUR ENERGY COSTS

by **Martin Stone**,  
Technical Director, HACCP Australia

**R**efrigeration systems are a critical element of any food business needing to preserve perishable items or cool products for sale. The way in which you operate your equipment can play a major part on saving on your energy bill. Martin Stone from HACCP Australia describes practical ways for reducing energy costs of cold storage.

The cost of energy is high and getting higher. In many operations, energy is the number one overhead cost in the business. Refrigeration and in particular cool room storage is notorious for the high running cost but this is something you can improve.

Lets start with some basics;

According to the second law of thermodynamics, heat flows from the hotter to the colder. Think about this in regard to your refrigeration system.

Heat gets into your coolroom in four main ways (think of them as heat load);

- It is in your product that you need to cool down
- It seeps through the walls, floors, ceiling and floors
- It enters with warm air when the doors are opened
- It is generated from energy using machinery and lights inside the coolroom

Once the heat gets in, it transfers to the air circulating within the coolroom. It is this air that the refrigeration system has to remove heat from...and the harder that system has to work, the more energy is required.

So lets look at the above heat loads to try and reduce running costs.

**In many operations, energy is the number one overhead cost in the business.”**

## Product Loads

- Load hot product when cool or cooler if possible. For example, product coming from an oven, can be cooled to room temperature using environmental air flow prior to loading into a coolroom.
- Load goods into refrigerators when they are cool - avoid storing goods in hot areas such as in direct sun on a loading bay.
- Transfer pre-cooled products as quickly as possible from one refrigerated environment to another.

- Storing goods in a cool area before loading will reduce the time needed to cool and therefore reduce energy consumption.
- Defrost frozen goods in the coolroom.
- Don't forget about logistics equipment such as pallets. Ensure these are kept as cool as possible prior to being loaded and then inserted into the coolrooms.



Misa's patented failsafe fastener system eliminates panel gaps, heat leakage and food safety risks.

## Environmental Loads

- Ensure seals around doors are in good condition and not allowing leakage of air.
- Locating refrigeration equipment in cool positions will reduce energy use significantly. Hot locations, such as near cooking equipment or heated display units and in direct sunlight should be avoided.
- Ventilate ceiling space above coolrooms to reduce heat buildup. Shading roofing in above coolrooms has also been effective in hot sunny areas.
- Provide good ventilation around the condenser coils and fans and locate in a cool space.
- Locate freezers next to (sharing at least one wall with) coolrooms
- Upgrade insulation where possible and particularly near to external heat sources.

## Open Door Loads

- Don't leave doors open when entering and leaving cool rooms. Self-closing doors are useful, but may not be suitable for all applications.
- Plastic strip curtains or swinging doors are good options for frequently accessed coolrooms. Automatic doors and those operated by remote control may also be suitable.
- Avoid frequently entering coolrooms for small quantities of product. Consider keeping high-turnover products in a separate, smaller refrigerator.
- Design freezers so that the entry door is through coolrooms



Misa manufacture and use the latest technology in cold room design and construction to generate significant efficiency. For more information visit [www.misa-coldrooms.com](http://www.misa-coldrooms.com)

## Internal Equipment Loads

- Turn anti-sweat heaters off when not required.
- Turn lighting off when not required. Automatic timers and occupancy sensors may be helpful.
- Invest in efficient lighting that generates less heat

And finally, there are options to improve efficiency and lower costs by maintenance of the refrigeration equipment itself.

- Set thermostat to avoid overcooling merchandise. Freezer set points can often be reduced.
- Regularly check and maintain door seals.
- Defrost evaporators regularly (if not auto-defrost).
- Defrost freezers when ice build-up reaches 5mm thick.
- Keep condenser coils clean.
- Check that equipment is running smoothly and quietly.
- Check that the compressor is cycling on and off regularly.
- Regularly check for damaged insulation, poorly fitting doors and damaged seals. Coolrooms are often subject to relatively harsh treatment and may sustain damage that reduces performance.

Considering the above options and religiously following the maintenance requirements can drastically lower your energy costs whilst maintaining an appropriate environment for your perishable food.

Martin Stone has worked with some of the world's largest users of coolroom and frozen storage space. ❄️

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- DEFLECTA ANTIBACTERIAL<sup>®</sup>
- DEFLECTA MULTI SEALER<sup>®</sup>
- DEFLECTA SURFACE BINDER<sup>®</sup>

## Applications

- Hospital and healthcare facilities
- Food processing and handling environment
- Animal husbandry
- Sports stadiums
- Aquatic centres
- Retail shopping complexes
- Underground car parks
- Water tanks

## Features and Benefits

- Effective bacteria and mould control
- Kills disease carrying bacteria in or on concrete/cementitious material including: Staphylococcus aureus (Golden Staph) - Listeria - Escherichia coli (E.coli) - Salmonella
- Treatment penetrates up to 100mm from surface
- Increases surface abrasion and resistance
- Solvent free and water based formulation
- Biodegradable
- Low volatile organic compounds (VOC)
- No toxic chemicals or heavy metals used

HACCP AUSTRALIA AND INTERNATIONAL certifies that these DEFLECTA<sup>®</sup> products are certified as food-safe, floor and wall surfaces that are suitable for use in food and beverage facilities that operate in accordance with a HACCP based Food Safety Programme.

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t: +61 (3) 9318 9315  
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## Welcome to Ron Vail

HACCP Australia's overseas arm, welcomes Ron Vail, HACCP International's new Vice President – Americas



Ron is a very well-known figure in The United States' food safety arena though the extensive coverage offered by his company, ACET Global Consulting. Ron and his team have now taken on the representation of HACCP International in the region and his team's food technology

skills and their combined experience means that we now have significant resources available in North America. The office is situated in Denver, however Ron and his team travel broadly throughout the continent and to Hawaii. Director, Clive Withinshaw said, "Having Ron and his team on board is a massive and much needed boost to us as demand for our mark and technical skills accelerates. With clients as diverse as 3M and Industrial Magnetics at one end of the country and the likes of Silikal, Flowcrete and Kimberly Clark at the other, Ron's technical team have had to hit the ground running – or flying! ❄️

If any readers are looking for US assistance in food safety, Ron can be contacted by email – [ron.vail@haccp-international.com](mailto:ron.vail@haccp-international.com) or through our website.

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# The Dyson Airblade Wash+Dry hand dryer

Wash and dry hands at the sink.

Up to 39% quieter than its predecessor.

In 1907, paper towels were introduced to washrooms followed by the electric hand dryer in 1948. But both hand drying methods they can be expensive, unhygienic or harmful to the environment. In 2006 Dyson engineers put a century of poor performing hand drying methods to rest, with the invention of Airblade™ technology.

Even with an efficient hand dryer, water dripping on the washroom floor can be a concern – as users transition from the sink to the hand drying area. In addition so can excessive noise from the washroom can be an issue.

With these challenges in mind, Dyson engineers set out to re-engineer the existing Dyson Airblade Tap hand dryer, to reduce loudness while maintaining a fast dry time.



The result is the new **Dyson Airblade Wash+Dry hand dryer**. It combines in a single touchless unit a tap, and a hand dryer that dries hands quickly with HEPA-filtered air. The multi-function design helps to save space in the washroom and reduces the problem of water dripping on the floor as users move from a handwashing area to a separate hand drying station.

## Up to 39% quieter<sup>i</sup>

Dyson engineers achieved noise reduction, by re-tuning the Dyson digital motor V4, which powers all Dyson Airblade™ hand dryers. The re-tuned 1000W motor draws in less air overall, reducing the sound generated by turbulence and air moving quickly through narrow spaces. Dyson engineers also optimised slot blade geometry, reducing the air apertures from 0.8mm to 0.55mm to maintain high air velocity at exit, despite the reduced volume of air passing through the machine. Lastly, a Helmholtz cavity inside the motor bucket cancels out high-pitched motor tones and improves sound quality.

## Lower CO2 emissions

The new Dyson Airblade Wash+Dry hand dryer produces 3.6g of CO2 per dry, compared to its predecessor's 4g. Dyson Airblade™ hand dryers produce up to 79% less CO2 than paper towels and some other hand dryers.<sup>ii</sup>



## Uses 52% less water<sup>iii</sup>

The new Dyson Airblade Wash+Dry hand dryer's flow is 1.9 l/min compared to its predecessor's 4 l/min. The water only activates when a user's hands are underneath.

## Measuring sound

The original Dyson Airblade Tap hand dryer measured 87dB while the new Dyson Airblade Wash+Dry hand dryer measures 80-81dB(A). The loudness of the new Dyson Airblade Wash+Dry hand dryer has been reduced by up to 39%.<sup>iv</sup>

## Product information

The new Dyson Airblade Wash+Dry hand dryer is available in Short, Tall and Wall variants. All Dyson Airblade™ hand dryers have HEPA filters that capture 99.95% of particles the size of bacteria (0.3 microns) from the washroom air.<sup>iv</sup>

Dyson Airblade Wash+Dry hand dryer comes with a 5 year guarantee, is certified by Quiet Mark, tested and approved by The Noise Abatement Society.

## For further information

[www.dyson.com.au/hand-dryers](http://www.dyson.com.au/hand-dryers)  
1800 426 337  
[AUCommercial@dyson.com](mailto:AUCommercial@dyson.com)

<sup>i</sup> Average loudness (measured in sones) reduction compared to Dyson Airblade Tap hand dryers and depending upon variant: Short 39%; Tall 35 %; Wall 36 %.

<sup>ii</sup> The environmental impact of electrical appliances and paper towels was measured by Carbon Trust.

The calculations were produced using the software Footprint Expert Pro, based on product use over 5 years and using weighted averages of individual countries of use. Dry times for product were evaluated using DTM 769.

<sup>iii</sup> Reduction in water compares 4 l/min aerator fitted as standard to the Dyson Airblade Tap hand dryer to 1.9 l/min aerator fitted to the Dyson Airblade Wash+Dry hand dryer.

<sup>iv</sup> HEPA filter tested to EN1822-5, by an independent testing laboratory, under prescribed test conditions.

# Airblade™ hand drying technology in a tap. Wash and dry hands at the sink.

With Airblade™ technology in a tap, hands can be dried at the sink in just 14 seconds. There's no need for users to move to a separate drying area, so no water is dripped on the floor.



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# Our work in the Pacific Islands

## David Haberfield, HACCP Australia

The Pacific Island nations are characterised by deep Melanesian and Polynesian cultures and developing economies. Many of these nations are described as unspoilt paradises and in this diverse market, HACCP Australia has opened a permanent base. HACCP Australia (Fiji) Ltd is based in the Fijian capital of Suva and employs a mix of local and international staff. Director, David Haberfield says, “We were constantly responding to opportunities from our Australian offices and over time it became clear that the best way to respond to this significant market was to open a local office in this area”. “Our presence and investment show a strong commitment to the region and have been very well received by business, government and trade development organisations alike”, he adds.

The market development strategy has been underpinned by forming strong relationships in the region; most recently, formalising an agreement with PIPSO (The Pacific Islands Private Sector Organisation). This supports other key relationships that have been built over the last 15 years when we commenced working for SP Brewery and Heineken – Papua New Guinea in 2003.

Strong relationships with trade development organisations have been formed including PHAMA (Pacific Horticultural and Agricultural Market Access Program – An Australian Government Initiative), MDF (Market Development Facility) and SPC (The Pacific Community).

These relationships have been developed over many years and see HACCP Australia (Fiji) Ltd and its partners working together to assist companies in the Pacific that wish to attain HACCP certification for their products destined for domestic and international markets.

Work has been completed across all areas of the Pacific which has seen in excess of 80 projects delivered with a further 30 companies working towards HACCP certification in the last 12 months. Countries of activity include Fiji, Samoa, Tonga, Solomon Islands and PNG.

Customers can be confident that products supplied by HACCP certified, Pacific Island companies will be food safe and meet international export requirements and standards.

HACCP systems have been developed over a wide variety of industries and products including;

- Coconuts - VCO (virgin coconut oil) and fresh coconuts,
- Packhouses for exporting Pacific root crops – (taro, yams, cassava), other fruits and vegetables (eggplant, herbs, squash and papaya).
- Traditional island products such as ngali nuts, ngali oil, kava, (powder and shots) noni juice, turmeric juice, cocoa and coffee
- Meat processing and mobile abattoirs
- Warehousing and distribution including provided services to super yachts
- 5 star hotels - catering and restaurants
- Fisheries and fish processing including prawns
- Water and egg products

Our team has expanded since 2017 with Ms Apiame (Api) Cegumalua coming on board. Api, who is based in Suva Fiji, has brought a wealth of knowledge and experience to the team. Her food science experience is well known and highly respected throughout the Pacific and her understanding of the Islands Foods and culture has been invaluable. Api also has considerable experience in food production and processing and has worked across many of the industry sectors listed above.

The team is led by David Haberfield, who now has over 15 year experience working in the Asian and Pacific regions. The regional team is actively assisted by the entire Australian office who assist with technical support, documentation and administration.

It has been a pleasure to work with the project clients across the region and it is always rewarding to share knowledge whilst



We are also proud to have been involved in the certification of the first coffee and VCO (virgin coconut oil) producers to be HACCP certified in PNG. It is amazing to see the local interest in HACCP increase once an organisation in the country has achieved certification. Once other companies can see the potential, they want to then get on board with the program to achieve HACCP certification for their own business.

We have also been working with our clients to improve the food safe design of facilities which is always a challenge when supply of building materials in the country is limited. We find the limited food industry knowledge of builders and tradesmen means they often don't understand about proper drainage, the correct materials to use and how to design food facilities.



Lady Tolong - Port Moresby PNG, part of Tatiduh Seafoods prawn fleet, inspection of fishing boat is part of the HACCP certification process

It has been extremely interesting learning about unusual pacific island products and how they are grown, processed and used by the consumer. We have been involved in making products like kava food safe by improving the design of the traditional kava pounders for example and have clients that are working on developing kava products for use in new markets such as the anti-anxiety segment.

Some of our clients are developing new export markets for local products such as ngali nuts which are only grown in PNG, Solomon Islands and Vanuatu. Working on these products has seen our team travel to remote islands such as Rendova Island in the Solomon Islands. On this island, the local women have started the Baniata Organic Community Committee to manage the harvesting, deshelling, roasting (in traditional earth rock ovens) and bulk packing of ngali nuts for shipment to Honiara for final packing and export. The island is so remote that they do not have electricity, cars or roads. Each house now has a solar light and the project profits have been funding improvements to the village such as running water and building a proper school classroom. If you are lucky and the conditions are calm you will be able to see flying fish around the community boat which has been purchased to enable them to get their products to market on the two hour sea journey.

It has been a challenge to combine the science of food safety requirements with traditional methods in order to

Completing the HACCP audit  
L to R, Asuao Kirifi Pouono - PHAMA Country Manager Samoa,  
Serenia Moli - TPF - HACCP Manager, David Haberfield - HACCP Australia,  
Elvis Prasad - Food Tech Manager - TPF

building capacity within the companies and the teams. There is a massive need for quality advice and training throughout the region and everyone we have worked with has a quest for knowledge and improvement to their enterprise. It gives you a tremendous sense of pride to take a business from the starting point where they have no systems and little understanding of food safety risks to a position where they are running a compliant and well managed food safety system. It has also been rewarding to be involved in the success of businesses which start on their HACCP journey as a small company exporting one container per month and then end up supplying Woolworths in Australia and increasing their sales to 12 containers per month. This would not have been possible without HACCP.



Packing powdered kava, Lami Kava - Lami Fiji

ensure those participating in the processing of these foods have a good understanding of the HACCP food safety management system requirements.



Team leaders in Fiji, (from left) Ms Apiame Cegumalua – Senior Project Manager HACCP Australia (Fiji) Ltd, Mr David Haberfield – Director HACCP Australia (Fiji) Ltd, Mr Martin Stone – Director HACCP Australia.

HACCP Australia (Fiji) is now well recognised as having a highly positive impact in the region. The company now works with industry groups throughout the region for coffee, cocoa and coconuts. These industry groups recognise that HACCP and food safety is vital to gaining access to markets and are starting to encourage their members to get involved in HACCP and work towards certification. This endorsement of HACCP Australia work has been highlighted by invitations to working groups, planning discussions and speaking about HACCP at events like the 48th APCC COCOTECH Conference & Exhibition. This is the key conference for coconuts in the Asian Pacific Region to be held in Bangkok in August 2018.

HACCP Australia (Fiji) is thrilled to be having a positive influence and impact on food safety in the Pacific and look forward to continuing our work and expanding our team in the future. ❀

For more information please visit: [www.haccp.com.fj](http://www.haccp.com.fj)

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## Can NZ eradicate *Mycoplasma bovis* from its cattle herd?

**N**ew Zealand and Norway were once the only countries in the world that were free from *Mycoplasma bovis*. However, during 2017 the bacterium was found in New Zealand on farms in South Canterbury, Hawkes Bay and Southland.

While the meat and milk from affected cows is quite safe to consume, *Mycoplasma bovis* causes a range of diseases, including mastitis in dairy cows, arthritis in cows and calves, pneumonia in calves and various other diseases likely including late-term abortion.

The Ministry for Primary Industries (MPI) has determined that all cattle on properties infected with the cattle disease *Mycoplasma bovis* will be culled. Currently, 28 infected properties have been identified but only 22 of them have cattle remaining on them.

“The depopulation of entire herds on all 28 Infected Properties (IPs) in New Zealand is a critical measure to control the spread of the disease and we will be working closely with those farmers to plan how this will happen,” said MPI’s response director Geoff Gwyn.

“This will be a big job and won’t happen overnight, but we’ll be meeting with the affected farmers in the coming days to discuss the operation, develop the plans and talk through compensation.”

All IP farmers will be compensated for their verifiable losses. MPI continues to build its compensation team to make sure farmers are compensated as quickly as possible. Once farms are de-populated and cleaned, these farmers can start rebuilding a disease-free herd from scratch.

“We understand this has been an incredibly difficult time for farmers while they wait for critical decisions to be made about managing and controlling this disease,” said Gwyn.

“This cull will give those farmers back some certainty and control over the future of their farms, their animals and their livelihoods.

“We are able to take this decision now because we are confident *Mycoplasma bovis* is not well established in New Zealand.

“The testing of milk from every dairy farm in New Zealand is very well advanced and to date has only identified one new infected property.

“This, combined with MPI’s extensive surveillance work

tracing every possible movement of animals from infected farms, gives us the confidence to say the disease is not widespread, but is limited to a network of farms connected by animal movements. Culling these animals is now the appropriate action.”

Non-infected farms that are under Restricted Places Notices (RPN) or Notices of Direction (NoDs) are not being asked to cull their herds at this point because infection has not yet been confirmed on those properties. Confirmation relies on the defining genetic test which provides complete confidence that animals on a farm are positive.

Gwyn said MPI will work with farmers to develop individual management plans for each of these properties - until a decision on whether to eradicate *Mycoplasma bovis* or move to long-term management is made.

“We all want to eradicate *Mycoplasma bovis* - but it has to be technically possible, practically achievable and affordable for everyone. Our focus is on the resilience of our dairy and beef industries which are such significant contributors to our economy, and on farmer wellbeing and the welfare of animals.

“Whatever option is taken, we will need to see some big changes in on-farm biosecurity and NAIT compliance. There remains a big job to do around this disease, and there is no quick exit from this situation.”

While MPI with industry partners will continue to focus on surveillance and tracking the spread of the disease, there is critical work being done to model the potential spread of *Mycoplasma bovis* under different scenarios and in understanding the costs and benefits of decisions around eradication.

“People will say ‘why haven’t you done this already’. In fact, we have been working on this since the disease was detected and we depopulated seven farms in December. We halted further culling until we better understood the spread of the disease. We are now at that point where we have that understanding and can complete this work with confidence,” said Gwyn.

“We now believe the disease is not endemic and we can complete this analysis and planning, but we will take care and time to get it right because decisions about the future management of this disease are too important to rush.” ❀

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## The future of bacteria testing

That's going to be done on a Smartphone App before too long

**F**ood scientists at The University of Massachusetts in Amherst have come up with a technique they say could make it a lot easier to avoid food poisoning and the tool they have in mind to do the work is something most of us have already: **A Smartphone!**

Commonly, when identifying food spoiling bacteria such as *E. coli* or salmonella, food scientists often use DNA testing. They obtain samples from, say, raw spinach or chicken skin, by rinsing the food and collecting a tiny bit of bacteria from the water. Then they let that bacteria multiply over 24 hours to get a big enough sample. All this takes time and specialized equipment.

"Bacteria can be in the very, very low numbers, and still cause illness, so that detection needs to detect low numbers," said UMass microbiologist Lynne McLandsborough. McLandsborough, is working with UMass food science professor, Lili He, on what they say is a much simpler - and more accessible - tool to detect harmful bacteria in food: a smartphone app that uses a \$30 microscope attachment.

The device works in conjunction with a chemically-coated chip that binds to bacteria, even in tiny amounts. "so that molecule can grab bacteria from the water," Professor He said.

Dipping the chip into contaminated water for half an hour will reveal bacteria, as Adam Salhaney, an undergraduate in He's lab, demonstrated.

"You can take this microscope attachment for any smart phone," Salhaney said, gripping the iPhone 7 they use as a prototype, "and you can clip it right onto the camera."

After pointing the microscope at a gold chip they'd coated with salmonella, Salhaney enlarged an image with a number of black dots set against the gold background of the chip. The dots were bacteria. The technique can detect as few as 100 bacterium per millilitre and give results within two hours.

They hope consumers will eventually buy the testing kit for their own kitchens. It could also prove useful after natural disasters to test drinking water.

The UMass scientists say several food processing companies have contacted them since the research went public last month. But they're still several years away from market.

"Right now, this is really preliminary," said McLandsborough. "We can detect bacteria with the iPhone, but we don't know if they're pathogenic - if they're harmful bacteria or good bacteria."

She said they're now trying to develop a technique that will identify the exact type of bacteria. In the meantime, for her own food safety, McLandsborough avoids raw sprouts and raw oysters, and cooks her hamburgers to medium! ❄

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# From The United Nation's FAO:

**World's future food security "in jeopardy" due to multiple challenges, report warns. Without additional efforts, the target of ending hunger by 2030 will not be met.**

Empowering small-scale farmers and providing them better access to information, markets and technologies is key to ensuring future food security.

**T**he UN FAO released a report after last year's Rome meeting commenting upon mankind's future ability to feed itself being in jeopardy due to intensifying pressures on natural resources, mounting inequality, and the fallout from a changing climate, warns a new FAO report out today.

Though very real and significant progress in reducing global hunger has been achieved over the past 30 years, "expanding food production and economic growth have often come at a heavy cost to the natural environment," says *The Future of Food and Agriculture: Trends and Challenges*.

"Almost one half of the forests that once covered the Earth are now gone. Groundwater sources are being depleted rapidly. Biodiversity has been deeply eroded," it notes.

As a result, "planetary boundaries may well be surpassed, if current trends continue," cautions FAO Director-General José Graziano da Silva in his introduction to the report.

By 2050 humanity's ranks will likely have grown to nearly 10 billion people. In a scenario with moderate economic growth, this population increase will push up global demand for agricultural products by 50 percent over present levels projects *The Future of Food and Agriculture*, intensifying pressures on already-strained natural resources.

At the same time, greater numbers of people will be eating fewer cereals and larger amounts of meat, fruits, vegetables and processed food – a result of an ongoing global dietary transition that will further add to those pressures, driving more deforestation, land degradation, and greenhouse gas emissions.

Alongside these trends, the planet's changing climate will throw up additional hurdles. "Climate change will affect

every aspect of food production," the report says. These include greater variability of precipitation and increases in the frequency of droughts and floods.

## **To reach zero hunger, we need to step up our efforts**

The core question raised by last year's FAO publication is whether, looking ahead, the world's agriculture and food systems are capable of sustainably meeting the needs of a burgeoning global population.

The short answer? Yes, the planet's food systems are capable of producing enough food to do so, and in a sustainable way, but unlocking that potential – and ensuring that all of humanity benefits – will require "major transformations."

Without a push to invest in and retool food systems, far too many people will still be hungry in 2030 – the year by which the new Sustainable Development Goals (SDG) agenda has targeted the eradication of chronic food insecurity and malnutrition, the report warns.

"Without additional efforts to promote pro-poor development, reduce inequalities and protect vulnerable people, more than 600 million people would still be undernourished in 2030," it says. In fact, the current rate of progress would not even be enough to eradicate hunger by 2050.

## **Where will our food come from?**

Given the limited scope for expanding agriculture's use of more land and water resources, the production increases needed to meet rising food demand will have to come mainly from improvements in productivity and resource-use efficiency.

However there are worrying signs that yield growth is levelling off for major crops. Since the 1990s, average increases in the yields of maize, rice, and wheat at the global level generally run just over 1 percent per annum, the report notes.

To tackle these and the other challenges outlined in the report, “business-as-usual” is not an option, *The Future of Food and Agriculture* argues.

“Major transformations in agricultural systems, rural economies and natural resource management will be needed if we are to meet the multiple challenges before us and realize the full potential of food and agriculture to ensure a secure and healthy future for all people and the entire planet,” it says.

“High-input, resource-intensive farming systems, which have caused massive deforestation, water scarcities, soil depletion and high levels of greenhouse gas emissions, cannot deliver sustainable food and agricultural production,” adds the report.

### More with less

The core challenge is to produce more with less, while preserving and enhancing the livelihoods of small-scale and family farmers, and ensuring access to food by the most vulnerable. For this, a twin-track approach is needed which combines investment in social protection, to immediately tackle undernourishment, and pro-poor investments in productive activities – especially agriculture and in rural economies – to sustainably increase income-earning opportunities of the poor.



Climate change will increase the frequency of droughts and damage yields

The world will need to shift to more sustainable food systems which make more efficient use of land, water and other inputs and sharply reduce their use of fossil fuels, leading to a drastic cut of agricultural greenhouse gas emissions, greater conservation of biodiversity, and a reduction of waste. This will necessitate more investment in agriculture and agrifood systems, as well as greater spending on research and development, the report says, to promote innovation, support sustainable production increases, and find better ways to cope with issues like water scarcity and climate change.

Along with boosting production and resilience, equally critical will be creating food supply chains that better connect farmers in low- and middle-income countries to urban markets – along with measures which ensure access for consumers to nutritious and safe food at affordable prices, such as such as pricing policies and social protection programs, it says.

## Trends and challenges

The report identifies 15 trends and 10 challenges affecting the world’s food systems:

### 15 trends

- A rapidly increasing world population marked by growth “hot spots,” urbanization, and aging
- Diverse trends in economic growth, family incomes, agricultural investment, and economic inequality.
- Greatly increased competition for natural resources
- Climate change
- Plateauing agricultural productivity
- Transboundary diseases
- Increased conflicts, crises and natural disasters
- Persistent poverty, inequality and food insecurity
- Dietary transitions affecting nutrition and health
- Structural changes in economic systems and employment implications
- Increased migration
- Changing food systems and resulting impacts on farmers livelihoods
- Persisting food losses and waste
- New international governance mechanisms for responding to food and nutrition security issues
- Changes in international financing for development.

### 10 challenges

- Sustainably improving agricultural productivity to meet increasing demand
- Ensuring a sustainable natural resource base
- Addressing climate change and intensification of natural hazards
- Eradicating extreme poverty and reducing inequality
- Ending hunger and all forms of malnutrition
- Making food systems more efficient, inclusive and resilient
- Improving income earning opportunities in rural areas and addressing the root causes of migration
- Building resilience to protracted crises, disasters and conflicts
- Preventing transboundary and emerging agriculture and food system threats
- Addressing the need for coherent and effective national and international governance. ❁



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# 10 Years with HACCP Australia

## A decade of loyalty which makes us very proud

At HACCP Australia, we value nothing more than our customers and we seek to build long term, consultative, helpful and beneficial relationships with each of them. In this bulletin, we are delighted to showcase another selection of those who have held HACCP certification from us for 10 or more years. Here, the business owners, *in their own words*, highlight features that have contributed to their operational success.

Each of these clients has had a successful decade of growth and, quite clearly, have at least one common characteristic - a HACCP Food Safety Management Programme that is completely integrated into their everyday business activities.

Congratulations to all who made this milestone. We enjoy working with you all and are proud to be associated with your success. We look forward to working with you throughout the next decade.

### MITCHELL'S WHOLESALE PROVIDORES

Mitchell Kambouris, CEO of Mitchell's Wholesale Providores, has a goal – to become a one-stop shop for all cafes and restaurants on the South Coast of NSW – and with the track record he has demonstrated so far, there is little doubt that he'll achieve it.



Mitchell's Wholesale Providores was launched in 2005, reinventing a family business with a heritage spanning decades. What was once a small retail store in Unanderra, was relaunched into an enterprise that services, with excellence, a customer base in excess of 500 hospitality businesses across the South Coast of NSW.

Mitchell's vision and determination has seen the business continually adapt, developing a distribution model that allows them to supply major retailers as well as securing them 'preferred supplier' status with IGA Supermarkets.

Mitchell's Wholesale Providores has a reputation for meeting its promise of the freshest in-season produce. They are able to stand-by this promise through partnerships established directly with farmers which allows them to source the best produce for their customers whilst remaining competitive on price.

Their partnership with farmers also gives them a flattened sourcing model with a shorter-time between picking and delivery. This means the produce Mitchell's Wholesale Providores offers, enjoys a longer shelf-life than that sold by bigger players - and at better prices!

This year marks 10 Years of HACCP Certification for Mitchell's Wholesale Providores, a testament to the commitment throughout the business to producing and trading in safe food. "Being able to carry the HACCP Certification is



a key competitive advantage for our business" says Mitchell, "Delivering quality and a commitment to food safety at an international standard is only possible through meticulous attention to detail and staff commitment to maintain internal standards and processes. The whole team at Mitchell's Wholesale Providores work together to ensure we are compliant, year in and year out" he adds.

It doesn't stop here, Mitchell Kambouris is always looking for opportunities to serve the local community at both ends of the supply chain, with future plans including expanding the fleet and diversifying the product range.

"There is still so much opportunity to bring our Aussie farmers together with businesses that are hungry for high quality produce. That has a positive community story behind it, doesn't it?" says Mitchell, "A great example is our recent partnership with Meredith Dairy. We will now be able to offer high quality, farm fresh cheeses and yoghurts. This means better service for our clients and support for a family run business."

The years ahead will see Mitchell's Wholesale Providores continue to thrive. Expansion plans include an on-site food processing facility as well more partnerships in the works. They expect to see that title of 'the one-stop shop for all cafes and restaurants on the South Coast' rest on their much deserving shoulders in no time at all.

Mitchell also encourages any businesses who want to keep informed with the latest specials and seasonal updates to follow Mitchell's Wholesale Providores on Facebook/Instagram or send us an email below to join the weekly emailing list.

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## VK AROMATICS

Victor Koh ("VK") is the man behind this flourishing, International flavour business in Asia and Australia. He has been creating flavours for over 30 years, contributing to the success of many food and beverage products throughout the region.



Putting the magic in the flavours is what they do. VK Aromatics gives its customers that 'special extra something' that food and beverage manufacturers are always looking for.

'WE PUT THE REAL TASTE INTO A CONTAINER' That is VK's commitment in developing and producing quality flavours. He says "We are a dynamic company which is constantly evolving and upgrading so as to create new flavour systems for tomorrow's food and beverage products. Value for money in flavours is our aim for our customers. This means cost effectiveness in terms of dosage in the final products. Our prices include GST and transport. We have a quick turnaround for dispatching the orders and our process are inclusive of delivery and handling charges."



Our production facility in Southport, Queensland comprises two factories: one for liquid flavours and one for powder flavours. Flavours in our extensive range include vanilla, banana, caramel, coffee, chocolate, mango, strawberry, orange, hazelnut amongst many more.

We have been HACCP Certified for 10 years and have found HACCP Australia very helpful with this process.

For more information please don't hesitate to contact us on the details below.

**07 5528 2814**

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[naelle.vka@bigpond.com](mailto:naelle.vka@bigpond.com)

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## JFC AUSTRALIA CO PTY (Perth)

Japan Food Corporation was founded in 1986 in Sydney, as a fully owned subsidiary of Pacific Trading Co and the famous, Kikkoman Corporation, Japan. Being a part of multinational with an extensive worldwide network has been a tremendous advantage to this young company, giving it instant access to quality and authentic Japanese food.

Despite its humblest of beginnings, the company has grown into the leading player in Japanese food in Australia employing more than 100 people nationwide. The enterprise's philosophy is simple – it fosters, amongst its staff, great pride in the business. Pride in what it does - delivering quality merchant services and how it does it - providing excellent customer service which is continually improving.

While the head office is based in Sydney, JFC has branches in Perth, Melbourne, Gold Coast, Brisbane, Adelaide, Canberra and Auckland. The JFC team comprises multicultural staff with multilingual skills from Japan, Korea, China and others Asian countries. They are always striving to be of help and treat customers as business partners.



In August 2013, due to business expansion, the company has its registered name changed to JFC Australia Co Pty Ltd.

In Perth, the friendly staff are always happy to see, and extend a helping hand, in guiding customers to the absolutely correct and best quality foods on offer. The company has in excess of 2,000 product lines catering for restaurants, catering services, groceries and supermarket outlets. No retail or general public sales available.

A JFC spokesman said "As always, we strive to deliver excellent service and quality merchandise. We can also say we are proud to have been HACCP certified for the past 10 years. In line with our continual improvement policy, we maintain our HACCP learning process to heighten, wherever we can, our already impressive food safety performance".

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## MASTER OF SPICES

'Master Of Spices' is a proud Australian family-run business which sources, manufactures, packs and supplies herbs, spices, grains, seasonings and various food ingredients Australia-wide.

Originally started in Sydney in early 2006 with a vision on making a mark in the industry, the company has, in the intervening twelve years, done just that and has become a major link in the supply chain - excelling in the supplying to the retail sector with more than 600 stockists around the country.

Says, Lewis Davies, Operations Manager, "HACCP food safety has been one of the key ingredients to our success. As well as food safety, the system has given us discipline in our operations through good control systems and policies. We can however adapt to any changes – such as those demanded by industry standards or customer demands. We also have guidance on hand when needed from the HACCP Australia team.

We believe the heart of any success story, including our own, is the people who make it happen every day. Being a family run business, we take the same approach to our staff and customers making sure help and resources are available all the time. We are also big believers in supporting our local community and businesses. Throughout the years we have worked alongside various community projects - both local and internationally. We are big advocates of the fair-trade system working alongside with farmers in various countries to help achieve a profitable outcome across the board.

Having big plans in place for the near future, we at 'Master of Spices' hope you will call on us or one of our many outlets for all your herb and spice requirements."

**Until then please visit us online at**

**[www.masterofspices.com](http://www.masterofspices.com) or call**

**02 9774 4929 to find your local stockist.**

## COFFEE & NUT TRADING PTY LTD

Coffee & Nut Trading Pty Ltd is a supplier of green coffee beans into the Australian and New Zealand markets. The company was established in 1989 and continues to trade successfully, supplying green coffee beans to many HACCP certified customers. Director, Linda Smith said, "We highly value our HACCP Certification which gives our customers assurance in the market place that their product is handled carefully and complies

with a food safety management system which is recognised as an international standard”.

**Contact details 02 9966 0751**  
**www.coffeeandnuttrading.com.au**  
**lindasmith@coffeeandnuttrading.com.au**



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Asian cuisine is fast becoming one of the most popular food cultures in Australia. The delicate flavours and beneficial health aspects of Japanese and Asian food is capturing the tastes of the Australian population.

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Starting way back in 1976 as a small Japanese retail food store called “Tokyo Mart”, we initially catered to a growing Japanese population. However, we quickly realised that our Aussie customers would love to discover the delights of Japanese cooking.



The concept was to import high quality food products that weren't readily available in Australia at the time.

The success of our initial operations led to a move into wholesale activities during the 1980s. As the business continued to grow, a new company – Jun Pacific Corporation – was formed in 1991 to focus on these growing wholesale activities. Jun Pacific now supplies wholesale to top national supermarket chains and Asian supermarkets, as well as many restaurants and food outlets.

Because of the widening acceptance of Asian foods in Australia, terms such as teriyaki, sukiyaki, sushi, and tempura are all now commonplace terms in Australia. As we become a more health-conscious society, Japanese food provides a healthy alternative to “fast food” as well as providing exciting new flavours. The success of sushi shops and Japanese restaurants are a testament to this.

It is not only in Japanese-style eateries that we are seeing this growth. Japanese flavours are turning up everywhere from our finest modern restaurants to even the humble take-away. Our business has ensured that top-

quality authentic ingredients and products are always available to our customers.

Jun Pacific can provide all your Japanese culinary needs, with over 5,000 products available in our range from every ingredient imaginable for Japanese-style cooking to beverages, confectionary, chinaware and kitchen utensils.

And we know how to keep up-to-date with the latest trends. With its many years of experience, Jun Pacific sources top quality products from Japan, China, Taiwan, Hong Kong, Malaysia, Singapore, Thailand, Indonesia, Vietnam, The USA and Italy. We also realise that Australia has some of the best resources in the world and so we have used these to create a line of Australian-made products including Koshihikari (sushi rice), Japanese-style bread crumbs, pickled ginger, noodles and much more.

The growth in demand for Japanese products led us to expand into Queensland in 1995 and then Victoria in 1999 with both a wholesale and retail outlets. In 2005 we opened a warehouse in Western Australia.

Our constant research and growth ensures that we will provide your business with the best quality products available on the market. Most importantly, Jun Pacific's experience and expertise mean that we are the best company to rely on for your Japanese and Asian products.

**Contact us: [www.junpacific.com](http://www.junpacific.com)**



## SNOWY MOUNTAIN COOKIES

**Welcome to the roof of Australia!**

Snowy Mountains Cookies, whose range is extended to include Savories and Snacks, launched in 2006, is proudly located in the beautiful, iconic, alpine town of Jindabyne and is arguably Australia's highest commercial bakery perched at 1020 metres above sea level.

Snowy Mountains Cookies is a high-end brand, supplying premium gourmet produce. Our products are seen in many premium brand outlets from airlines including Qantas, China, Emirates, Rex and Virgin through to five-star hotels and independent cafes. We take great pride in our attention to customer service and are vigilant and meticulous about our food safety standards.



Over eleven years of operation, the ‘Snowy Mountains’ branding has consistently delivered positive outcomes which include instant product recognition and established points of difference. The key words, ‘Snowy Mountains,’ have furnished our brand with values, personality and attributes that we would not have attained if the cookies were called something along the lines of ‘Daisy & Nolen’s Cookies’!



Snowy Mountains Cookies isn't just another city-based manufacturing plant – the Snowy Mountains Cookies brand comes with an authentic story about a family business, true to its name, based in the iconic regional town of Jindabyne in Australia's Snowy Mountains. Our products reaffirm the brand message, made wholesome and appetising by baking with ‘clean’ ingredients that are:

- **Free of artificial colours**
- **Free of artificial additives**
- **Free of artificial flavours**
- **Free of preservatives**
- **Sulphite free dried fruits**

Only premium ingredient options are used in our product range, with a focus on ‘keeping it natural by keeping it simple’. We use:

- **Free-range eggs – recipient of the RSPCA Good Egg award**
- **Butter, rather than margarine**
- **Large chunks of quality couverture chocolate - steering clear of compound chocolate buttons**
- **Ingredients most home pantries would stock – we avoid using tricky substitute products that mask nutritional table figures**

Daisy Oayda is the creator, heart and soul behind Snowy Mountains Cookies and supported by partner Nolen Oayda, the couple have established a fast growing regional business.

Daisy said, “I believe starting and running a business like Snowy Mountains Cookies may be easier in a regional town like Jindabyne thanks to the support and genuine interest shown from local business and community, which is something that probably wouldn't happen in a big city.” ❄️

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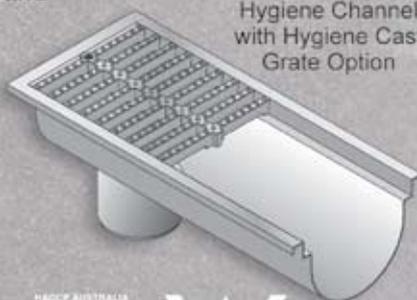
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# Shepherd Filters gains HACCP Australia certification and wins Fine Food Australia's 'new product' top award

**W**inner of Fine Food Australia's 'Best New Hospitality Product 2017', Shepherd Filters' disposable oil and grease kitchen filters now meet the high standards of HACCP Australia and have been certified for use in commercial kitchen exhaust hoods and endorsed as a superior product.

Shepherd Filters are revolutionising fire hazard safety in kitchens across Australia and the world. The development of Shepherd Filters was derived from food service professionals desperately requiring a solution that meets Australian standards.

Every week across Australia and the world, deadly grease fires in commercial restaurants are reported to be caused by an industry-wide failure in kitchen exhaust maintenance, negligence of safety standards and corrupt cleaning contractors. Jeremy Kronk, himself a burns victim has developed an exhaust filter that captures up to 98% of airborne grease before it enters the exhaust hood system, reducing the risk of a kitchen inferno.



## Fire Hazard prevention

The Shepherd Filters disposable oil and grease filters serve as a safe, cost-effective and environmentally friendly fire prevention mechanism. Our certified wool filters trap and capture up to 98% of the grease entering your exhaust systems system, before it causes the build-up that can lead to a fire risk. Wool's naturally self-extinguishing fibres stop flames from spreading, therefore satisfying and conforming to AS1668 and UL Standard 1046. Wool's high nitrogen and water content make it naturally flame resistant.

## Proven preventative maintenance

Grease build-up in the exhaust hood and ducts requires extensive and costly cleaning. Unfortunately, conventional honeycomb or baffle filters only capture up to 20-40% of air borne grease, however many restaurant owners are unaware of this.

The Shepherd Filters Solution is cost effective because it can be installed into any existing hood in a matter of minutes. Employees change wool filters as needed, and find this is dramatically easier than taking apart an exhaust hood to clean grease build-up. Traditionally, all frames are washed regularly by a filter exchange company or in house on valuable staff time. Shepherd Filters Wool Sheets visibly show all signs of grease trapping, which makes it easy to tell when they need to be changed.



## Proven in-field testing

Shepherd Filtration System has been stringently tested and proven across the work in commercial kitchens to dramatically reduce the cleaning and costs associated with maintaining a safe, grease-free kitchen hood and exhaust system.

Shepherd Filters certifications include AS1668.0E6 Kitchen Exhaust Hoods incorporating Grease Removal Devices; NFPA 96 Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations; NSF169 Special Purpose Food Equipment and Devices; UL Standard 1046 for Grease Filters for Exhaust Ducts.

## Environmentally responsible

Biodegradable wool meets environmental and energy efficiency requirements while supporting Australian farmers. Shepherd Filters can be disposed of in a normal restaurant bin, which prevents grease and chemicals from entering waterways through commercial dishwashing. Extractor motors work harder when there is grease build-up in a ventilation system, so a Shepherd Filters system results in more motor efficiency. An almost 100% reduction in grease on the roof results in substantial maintenance savings. The stainless steel baffle frame has been designed for maximum airflow and static pressure allowing the fibrous wool to do its breakthrough work in capturing grease on all fibres before requiring change.

Entrepreneur Jeremy Kronk knows all too well the damage a rampant fire can cause. In 2015, flames from a bio-ethanol fireplace caused 52% full thickness burns to his body. After nearly two years of grueling recovery, he now works to stop preventable fires from breaking out and ruining the lives of others. Mr Kronk developed Shepherd Filters after inspecting numerous venues where exhaust hoods were thick with grease, having been covered up by those hired to clean them, with venue owners none the wiser.

### Educating the industry

“Grease fires are preventable but some contractors in the industry don’t seem to care about safety. Often cleaners will do the bare minimum, without cleaning those hard-to-reach areas. They’ll provide venue owners with photos of the cleaned areas and vague maintenance reports.” Mr Kronk believes that restaurant staff and diners alike should be made aware of the extreme dangers of grease fires.



Shepherd Filters are a visionary solution and the company is excited to be servicing the food industry by providing a product that addresses the serious issues around fire hazard prevention and food safety. ✨

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www.shepherdfilters.com



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## RE-LAUNCHED

Training is a key part of any food safety risk management system and is increasingly mandated by regulatory authorities across Australia. The Food Standards Code requires that persons handling food have the appropriate skills and knowledge to be able to carry out their work and maintain a high degree of safety for the consumer. The state food authorities have made this requirement mandatory and are most commonly legislated through the Food Safety Supervisor (FSS) initiative. Retail and food service food businesses must have a trained and certified FSS on site. Failure to meet these legislated requirements can result in prosecutions.

Whilst few arguments exist against the benefits of training, the requirements can be onerous on a business and the individual. Lost days from work, travel, inflexible times and other drawbacks of classroom style training are valid criticisms of traditional face to face training. For a business with multiple sites and high turnover or seasonality, these issues can become a major drawback and expense consideration.

HACCP Australia, in partnership with a leading Registered Training Organisation, has addressed these problems through the re-launch of a range of on-line training options, for both the retail and hospitality sectors including;

- Food Safety Supervisor (legislative requirement for NSW and other states)
- Allergen Awareness (understand and upgrade your allergen management)
- Food Safety for Food Handlers (entry level course for all food handlers)

HACCP Australia Director, Martin Stone, says, “These courses are new, improved and include excellent interactive simulations”. “Our previous online training offering was extremely popular and now the courses have been upgraded to meet the changing requirements of food safety training and RTO regulation”, he adds.

Now, meeting the requirements of FSS training is just a click away. The FSS courses meet all legislative requirements and are nationally recognised training units providing cost effective solutions to the food industry. No need to travel and the ability to bookmark and work at your own pace are some of the benefits that make these courses the preferred option for many in the food industry.

Martin Stone, says, “We have long strived to provide the most cost effective and user-friendly solutions to the food industry and our on-line courses really deliver these objectives. To access the courses and enrol, all you need is a credit card and a PC. You can be starting the course almost immediately and complete it at a timeframe that suits you”.

For more information and enrolments, go to [www.haccp.com.au](http://www.haccp.com.au) and click through to the on-line training section. Businesses requiring multi-site solutions should give Martin a call directly at the Sydney office on 02 9956 6911.

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## PhD candidate finds potential alternative to milk pasteurisation –

**The potential would be an industry changer!**



**A** PhD candidate at Australia's Deakin University has found a way to preserve milk for more than six weeks while also increasing its nutritional value.

Sri Balaji Ponraj found that shooting microscopic plasma bubbles through milk could be an alternative to pasteurisation, the traditional preservation method used for over 150 years.

Ponraj, alongside Institute for Frontier Materials researchers Dr Jane Dai and Dr Julie Sharp, believed that this

non-thermal method is “less aggressive” than pasteurisation, but still prevents bacteria growing as fast. This extends the shelf life of milk for a much longer period of time while also maintaining more of its nutritional value.

“We use a needle to send tiny gas bubbles through the milk, which can then be converted into plasma that provides an environmentally friendly, non-thermal approach to decontamination,” he said. “Using this method, the shelf life of milk can be pushed out to six weeks minimum, which could absolutely change the landscape of the bovine dairy industry.”

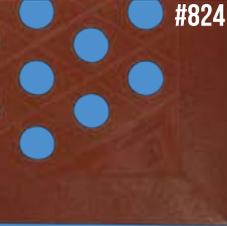
While research is still yet to be done using human participants, Ponraj said the method could have the potential to help the supply of human breast milk. Hospital wards and nurseries could stockpile milk without fearing it would spoil, and expressed milk – rich in important nutrients – could retain its nutritional benefits.

Ponraj recently celebrated his graduation from Deakin among 850 other students from the School of Medicine, Arts and Education, Business and Law, and Health across three ceremonies at Geelong's Waterfront campus.

Deakin University Vice-Chancellor Professor Jane den Hollander praised the graduands who strive to innovate, such as Ponraj.

“Ideas, knowledge and know-how are the critical currency for success in the 21st century, and discoveries like the one Sri Balaji Ponraj has already made show just what a difference we can make when we combine ideas, technology and drive,” Hollander said. ❁

*Credit: What's New in Food Technology & Manufacturing.*

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## Non-GMO CERTIFICATION

# GMO ID AUSTRALIA

GMO-ID Australia has undergone a number of changes over the past 12 months with a view to meeting the particular conditions of the Australian food industry and our objective to delivering timely and simple certification. Firstly, we have redesigned and improved the standard (which was originally developed for the Northern Hemisphere market).

“The Australian Food Industry is unique in many ways”, says Terry Moore, General Manager of GMO-ID Australia, “and we needed to ensure that the standard was not only world-class but met the requirements and common-sense approach that industry prefers”.



**Australians are discerning and share the same concerns about GMO products as other consumers throughout the world.”**

GMO-ID then looked critically at the certification process and developed a model that would lower costs, simplify certification and improve customer responsiveness. Finally, the business redesigned the certification mark itself to provide an unambiguous message when proudly displayed on the packaging and marketing material of our certified customers.

The result of the changes has been well accepted by the industry. At the time of going to press, a number of high profile national brands that service significant international markets are finalising their certification. Terry Moore says, “We are really excited about the new customers who have adopted the certification and we will be bringing you more details on these clients in the next edition of the HACCP Australia Food Safety Bulletin”.

HACCP Australia’s experts in the field of certification and the food industry will deliver the new GMO-ID Australia programme which covers all type of product and manufacturing processes where the identification of non-GMO is of importance to the consumer.

Martin Stone, Director of HACCP Australia, said “Australians are discerning and share the same concerns about GMO products as other consumers throughout the world. By adopting independent third party non-GMO certification, food manufacturers can offer retailers, and in turn consumers, the certainty that products have not been genetically compromised with GM materials. This allows consumers to make an informed choice about what they purchase”.

For more information call Terry on 02 9956 6911 or go to [www.gmoid.com.au](http://www.gmoid.com.au)

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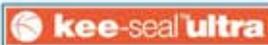


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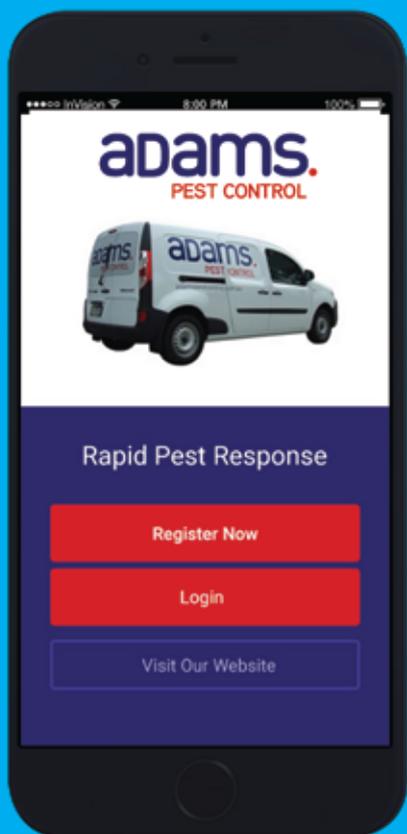
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# FACTERIA

What rhymes with Auld, Bold,  
Cold, Fold, Gold, Hold etc...  
Yes Mold! (or Mould)

**M**ould exists in thousands of species and are literally everywhere. They consist of filaments known as hyphae, reproduce with fruiting bodies and spores and derive their energy from the material they are living upon. Various species of mould are capable of growth through a wide range of environmental conditions, most notably, compared to bacteria, growth in low water activity foods such as bakery products, jams and nuts.

Like bacteria, some species are capable of producing toxins in food which can lead to illness.



Various species of mould from genera including *Aspergillus*, *Penicillium* and *Fusarium* are known to produce Mycotoxins which are highly toxic compounds capable of causing bodily injury if consumed. Colonies of mould species which produce mycotoxins can produce large amounts of toxin under appropriate conditions

The mycotoxins from these moulds fall into groups including Aflatoxin (4 subgroups), Ochratoxin (3 subgroups), Patulin and Fusarium Toxins. The health effects documented in association with the consumption of these toxins includes death, organ damage, damage to the immune system and increased sensitivity to bacterial endotoxin. Some mycotoxins such as Aflatoxin B1, are known and aggressive carcinogens.

Consumption of product infected with colonies of mycotoxin producing species is likely to result in these health effects occurring in the individual. A number of famous cases through history have resulted in significant numbers of deaths in humans, farm animals and birds.

Species of mould from *Aspergillus*, *Penicillium* and *Fusarium* genera are widely distributed in the environment so the growth of mould on a product intended for consumption should not be considered as low risk....think twice before cutting the mould off a block of cheese! ❄️

# CRC's food-grade range of lubricants and oils provide recipe for success

As one of the world's leading manufacturers of chemical maintenance products for nearly 60 years, CRC Industries has made a commitment to providing the best solutions for customers in the food and beverage industries.

CRC Industries recognises the issues facing today's food processors and manufacturers as they relate to the use of maintenance chemicals which is why many of Australia's well-known brand manufacturers use CRC Food Grade.

In manufacturing its range of solutions for the food and beverage sector, CRC has successfully anticipated and adapted to changing regulations to ensure compliance standards are not only met, but exceeded.

CRC understands that food safety is a primary concern across the entire supply chain.



Food processors and packaging manufacturers have an obligation to keep their plants running efficiently, while preventing contamination of their goods.

To help minimise the risk of maintenance, repair and operations (MRO) chemicals across all food processing and non-production areas, CRC developed the HACCP Australia Certified Greenlight Food Safety Program – a visual identification labelling program that ensures maintenance employees use and store MRO chemicals in the proper locations and in accordance with audit requirements.

The CRC GreenLight Food Safety Program involves the use of separate cabinets to store only food specific products, posters to show where these products can be used and folders of SDS, allergen certification and other useful information to assist with internal and external compliance.

In conjunction with the GreenLight Program, CRC offers a wide range of maintenance chemicals that are NSF registered,

HACCP Australia Certified and approved for use in food processing.

CRC also works closely with maintenance departments across the food and beverage sector, offering food safety training courses, industry-leading food safety solutions as well as third-party certification of products enabling plants to reduce the number of chemicals in use.

CRC Industries Australia Managing Director, Shona Fitzgerald said CRC brought a strong and diverse product offering, tailor made for applications in the food and beverage industry.

“CRC can help meet the challenges of today's highly regulated environment by offering a full line of specialty chemical products custom-matched to meet every application need,” Mrs Fitzgerald said.

“CRC always has the right solution for our customers' MRO and audit challenges based on our commitment to innovation and industry compliance, strong process understanding, vast product range, distribution networks and training programs.”

“Through these measures, we take great pride in providing food and beverage customers with competitive advantages in productivity, labour management, equipment maintenance and above all safety,” she said.

Starting with one product, the multi-purpose lubricant CRC Corrosion Inhibitor, CRC Industries began in a Pennsylvania garage in 1958 as Corrosion Reaction Consultants.

Today, CRC has evolved into a global supplier of specialty chemical solutions, manufacturing in excess of 1,300 products to meet the unique needs of the industrial and electrical, automotive, marine, food and beverage, mining and manufacturing sectors.

CRC Industries services a vast international client base with the manufacture and distribution of its specialty products throughout Australia and the Asia Pacific, the Americas, Europe and the Middle East.

The company operates 26 facilities around the world, producing more than 80 million aerosol products each year and is a leader in product quality, performance and regulatory compliance.

CRC places strict controls on its product development and manufacturing processes, starting with the finest raw materials and continuing with consistent, high quality manufacturing techniques and rigorous testing.

CRC Industry's specialty products for the food and beverage industry include food grade silicones and greases, chain lubes and belt dressings, anti-seize compounds, sealants, machinery oils, gear oils penetrants, lubricants and more in a range of sizes and delivery systems to suit individual needs.

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The company is very pleased to be playing its part in helping food and beverage operators succeed through the delivery of safe, reliable and proven technologies and services.

*About CRC Industries (Australia) Pty Ltd:* CRC is a recognised supplier of professional quality aerosol and bulk lubricants, anti-corrosion and chemical maintenance products. The company prides itself as being the leader in product quality, performance and regulatory compliance. CRC's innovative research and development team continually develops new and improved products for clients to do their job faster, easier and safer. CRC Industries' on-site manufacturing of products allows control of all production processes. All raw materials and finished goods are subject to stringent testing by the company's quality control department. Lot sampling guarantees the customer consistent quality and performance. When specifying CRC products, each customer can be assured of getting a product that surpasses all maintenance and repair industries' highest standards of environment, performance and safety – because first it must meet ours. ❄

Further enquiries:  
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 Marketing Services Manager,  
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# ‘Naturalness’ as a success factor

By **Norbert Staub**

‘Naturalness’ is a construct – but according to a new study from the ETH Consumer Behavior group, a product’s success on the food market is primarily defined by whether or not consumers perceive it as natural.

The increasingly artificial and virtual nature of everyday life has now achieved broad acceptance, and the benefits that technological development bring to everyone cannot be denied. But when it comes to groceries, the trend is in fact the opposite: consumers are more and more sensitive on the subject of food. In Switzerland, the fear that food could contain foreign substances or be misleadingly or falsely labelled is currently causing an uptick in complaints to the Foundation for Consumer Protection and putting a strain on the laboratories responsible for federal monitoring of foodstuffs.

The authenticity of the food on our plates plays a key role in acceptance and perceptions of quality. This is also the conclusion drawn by a broad-based review study by ETH Professor for Consumer Behavior Michael Siegrist. Together with Spanish colleagues, he recently published the study in the journal *Trends in Food Science & Technology*.



## A vague yet relevant term

“The importance of naturalness for foodstuffs is of great practical relevance, yet it has never been the subject of in-depth research,” says Siegrist. One key topic is to what extent products themselves are perceived as natural. Another is the question of what in fact is associated with the term “natural”. The latter issue, however, is difficult to determine, and was not the subject of this study; publications on this topic have been few and unconvincing.

From the initial 1,000 scientific articles, the researchers eventually selected 72 that related to the research questions and could be compared with one another. The meaning of naturalness was measured according to three main categories: how was the product grown? (E.g. organically or in the local region). How was it processed? (E.g. presence or absence of additives, colourings, flavourings and hormones. And another aspect: the degree to which a product has been processed – the lower the better, in the consumer’s opinion). And lastly: how natural does the final product appear to end consumers? Keywords here: health and taste, freshness and ecological focus. “Naturalness” may seem like a cohesive term, but the study reveals that it is in fact highly abstract and evokes extremely varied associations.

## Strongly weighted naturalness

What is the most surprising finding from the study? “It’s notable that all the studies conclude that popularity among a majority of consumers is closely linked to how natural a product is perceived as being. This was true for 85,000 participants from 32 different countries across a period of around 20 years,” says Siegrist. However, it’s worth noting that all of the studies were carried out in relatively wealthy industrialised countries in Europe, Asia, America and Oceania. In developing and emerging market countries, heavily processed products may be perceived more positively as they are expensive and thus associated with social prestige. The same inquiry might well produce the opposite result there: a lower status given to “natural” foodstuffs and a higher one to industrially produced products, suggests the ETH professor.

## A challenge to industry

When analysed in detail, the comparison shows that older people and women are more concerned with naturalness than young people and men, and that consumers who prefer organic products place particular importance on the naturalness of foodstuffs. This also seems to be

the case for individuals who focus on traditional, sustainable, healthy and organic products when shopping. It should therefore come as no surprise that the study links an inclination towards naturalness with negative attitudes towards technological innovations in the food industry.

This point led the researchers to their key conclusion: companies working with innovative food technologies – keywords: in vitro meat and 3D-printed foodstuffs – need to keep the naturalness factor in mind. “Even though human perception is clearly subject to certain distortions, the key role that authenticity plays in the acceptance of foodstuffs is a fact. This means that products which are perceived as artificial will not be accepted by consumers in future either,” argues Siegrist. In order to be successful, food producers must therefore satisfy the sometimes contradictory demands of consumers. For example, they need to persuasively link food safety and closeness to nature – and do this at an early stage of the product development process. \*

**Reference:** Roman S, Sanchez-Siles L, Siegrist M. The importance of food naturalness for consumers: Results of a systematic review. *Trends in Food Science & Technology*, Volume 67, September 2017, pages 44–57 DOI: 10.1016/j.tifs.2017.06.010



# HOT LINKS

## News about food in Australia

[www.ausfoodnews.com.au](http://www.ausfoodnews.com.au)

Well you could call this site 'Australian Food News' which is exactly what they have done and is exactly what the content is all about....Food. With links to new products, legislation and international news, this site makes for an excellent browse over your lunch time sandwich.

## Specialist food industry lawyers in the land of litigation

[www.marlerclark.com](http://www.marlerclark.com)

Lots of food safety news here from the land of litigation! Marler Clark was established in 1998 bringing together top attorneys for the plaintiffs in the landmark litigation arising from the '1993 Jack in the Box' E. coli O157:H7 outbreak in the United States. It is now one of the USA's foremost law firms representing many victims of foodborne illness. Their news stories make for good reading.

## Food Music - eat to the beat

[www.mixedup.com/foodsongs.htm](http://www.mixedup.com/foodsongs.htm)

Here is a list of songs about food....over 500 of them! Artists such as James Taylor, Blondie, Smashing Pumpkins and The Beach Boys....so much inspiration to be crammed into 3 minute tunes!

## A collection of every food safety article known?

[www.barfblog.com](http://www.barfblog.com)

Imagine a man who scans the globe on a daily basis collecting and referencing food safety articles. Does such a man exist? Can such a man dedicate his every waking minute to food safety? Yes! Meet Dr Dough Powell.

## Food challenges

[www.foodchallenges.com](http://www.foodchallenges.com)

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# Packing poultry

By Pat Aparo, Advanta

Worldwide poultry production sits at a colossal 111,000 thousand tonnes a year and it's predicted to increase by 24% over the next decade. Innovative packaging can fulfil the convenience and shelf-life demands of this industry.

Convenience is a key driver in changing what is on the supermarket shelves. This is reflected by the increase of pre-marinated, ready-to-cook chicken products, which consumers can put straight in the oven without mess or fuss. This reliance on convenient food products is not limited to the Western world, but it is a trend that's rising across North America, Europe and Asia.

Globally, ready meals and convenience foods are continually on the rise, especially in rapidly urbanising economies such as South Asia, with increased adoption of packaged food products into new consumer markets. In 2017, Western Europe saw the packaged food market grow by 1.5%, compared with a rise of 1.15% in the United States.

There's no denying the growing demand for packaged food, but what does this mean for the poultry distributors, wholesalers or meal developers? Put simply, poultry packaging requires a rethink.

Despite a reduction of red meat consumption worldwide, the consumption of chicken is continuing to grow. However, the industry is experiencing a shift in the types of products consumers are demanding. Today's consumers are replacing traditional product with newer concepts – think marinated wings, ready-to-cook thighs and chickens infused with new and exciting herbs and spices.

With that being said, what does a change in consumer taste mean for those responsible for poultry packaging? Businesses need to respond and react to these changing demands.

Regardless of the quality or desirability of a product, packaging can have a significant impact on whether the customer will make the purchase. This is particularly relevant for poultry. Generally speaking, today's consumers don't want to touch the chicken before it is cooked. Again, it's about convenience.

By having pre-marinated poultry products in an oven-proof tray, the consumer experiences the least fuss as they move their meal from fridge, to oven, to table. The rhythms of working daily life mean that many people aren't interested in the preparation of meals anymore.

## Versatility

For consumers, trays that allows meals to be cooked directly in their packaging means that cooking is a fuss-free affair, but this method also has advantages for retailers. For retailers, robust foil trays allow sleeves and cartons to be lightweight, reducing total pack costs and transport costs. Additionally, trays suitable for use with hermetic seal machines and gas flushing techniques allow for shelf-life extension of poultry products if required.

The gas flushing technique, also known as modified atmosphere packaging (MAP), is a carefully controlled blend of different gases used in airtight packaging to increase the shelf life of food. Typically, this is used with plastic trays or smooth-wall foil trays.

For the consumers, they see versatility from a different angle. Products that can be frozen, cooked on a direct flame and put on the table, all in the same container, are ideal.

The future of poultry packaging will marry consumer convenience and shelf-life extension for retailers. While they are not available on supermarket shelves at present, we are set to see the introduction of skin-packed poultry in chicken-shaped foil trays.

The consumer simply peels of the plastic skin surrounding the poultry, revealing the whole chicken in a foil tray, and placing it in the oven. This combination brings the extended life from the skin-pack plastic, and the convenience of the foil tray, ready to be put in the oven and onto the table.

Consumer demand for convenience and retailers' requirements for longer shelf life are refocusing the priorities in poultry food packaging. As consumption of poultry products continues to grow, packaging manufacturers must ensure their packaging is fit for purpose in this sector.

Whether you're in Asia, North America or Europe, consumer preferences will continue to drive changes in packaging, across all poultry divisions. Packaging may take on new forms over the next decade, as long as consumer demands are embraced. ❄️

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# FACT

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's product certification scheme 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 advertised in this magazine and those listed below carry a range of excellent food safe products or services certified by HACCP Australia.

**For more details, phone 02 9956 6911**

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<b>CLEANING EQUIPMENT</b>	ABCO PRODUCTS	Wet and dry floor cleaning equipment	1800 177 399
	BAXX AUSTRALIA	Equipment for the elimination of airborne pathogens	02 9939 4900
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	HYDRO ECOTECH	HeKleen Super Alkaline Ionised Water (SAIW)	0416 808 777
	MAGIC TANK	Soak tank and cleaning solution for catering equipment	0421 669 915
	OATES PTY LTD	Full range of food grade cleaning equipment	1300 669 686
	OZ TANK	SS deep cleaning tanks and systems for pans and trays	1300 668 866
	POWER CLEAN TANK/SUPER CLEAN TANK	Stainless steel soak tank and consumables	02 8338 1891
	SOAKTANK AUSTRALIA	Soak tank and cleaning solution for catering equipment	1300 427 625
	TERSANO AUSTRALIA	Aqueous Ozone solution for cleaning and sanitising	02 8197 9929
VOGTO GROUP	EZY Clean soak tank	0401 016 152	
<b>CLEANING AND MAINTENANCE SERVICES TO THE FOOD INDUSTRY</b>	ACE FILTERS INTERNATIONAL	Food grade cooking oil filters	1300 555 204
	ACTIVE CLEANING SERVICES	Specialist contract cleaning services for food premises (Adelaide region)	08 8244 9518
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	PGS AUST HOLDINGS	Specialist contract cleaning services for food premises	02 8021 6239
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	WASH IT AUSTRALIA	Food transport vehicle cleaning and sanitation services	1300 927 448
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BUNZL		Disposable gloves for the food industry	03 9590 3000
CLEAN ROOM GARMENTS		Protective clothing: garments and laundering systems and services	02 9851 4600
CLOROX AUSTRALIA		Chux® and Astra® disposable gloves for the food industry	02 9794 9600
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ELINE FOOD PROCESSING SUPPLIES		Protective clothing for the food industry	02 9804 0757
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FACILITY FIXTURES AND FIT OUT CONT EQUIPMENT   CHEMICALS   PEST FACILITY FIT OUT   REFRIGERATI NSUMABLES   FLOORING   CLE SERVICES   STORAGE ITEMS   LIG BRICANTS   UTENSILS   HYGI RODUCTS   THERMOMETERS   I PORTING SYSTEMS   CLOTHIN	HALTON	Suppliers of extraction hoods and ventilation devices	0412 702 145
	HANECO LIGHTING	Hygenic weather-proof battens, highbay and lowbay LEDs	08 8297 6373
	JET DRYER	Suppliers of food safe hand dryers	1300 071 041
	LUXURY PAINTS	Specialist coating materials	07 3375 3199
	MANTOVA	Food grade shelving and storage solutions	02 9632 9853
	PHOENIXS	Suppliers of Gif Activent demountable ventilated ceilings	1300 405 404
	SHINE ON (Home Green Pty Ltd trading out)	Range of LED canopy lights	1300 013 648
	THORN LIGHTING	Food safe lighting and fit out solutions for food handling facilities	1300 139 965
	WURTH AUSTRALIA & NEW ZEALAND	ORSY - organisation system	1300 657 765
	ZUMTOBEL	Food safe lighting and fit out solutions for food handling facilities	1300 139 965
FACILITY DESIGN AND OPERATION SERVICES	ENERGY AND CARBON SOLUTIONS	Food safe energy efficient solutions	1300 130 024
	UNIVERSAL FOODSERVICE DESIGNS	Design services for production facilities	02 4329 0630
FLOORING WALLS AND MATTING LIGHTING SERVICES   STORAGE LIGHTING   LUBRICANTS   UTENS HYGIENE PRODUCTS   THERMOM REPORTING SYSTEMS   CLOTHIN CLEANING PRODUCTS   CLEANIN RODUCTS   PROCESSING EQUIP CHEMICALS   PEST CONTROL   FA CILITY FIT OUT   REFRIGERATIO NSUMABLES   FLOORING   CLE SERVICES   STORAGE ITEMS   LIG CHEMICALS   PEST CONTROL   I CILITY FIT OUT   REFRIGERATIO NSUMABLES   FLOORING   CLE SERVICES   STORAGE ITEMS   LIG CHEMICALS   PEST CONTROL   I	3M	Specialist safety matting for food and beverage areas	136 136
	ALTRO SAFETY FLOORING AND WALLING	Specialist food premises flooring and wall panels	1800 673 441
	BARDWELL SAFETY MATTING	Specialist safety matting for food and beverage areas	03 9499 5991
	BASF CONSTRUCTION CHEMICALS	UCRETE® Flooring System	1300 227 300
	BETHELL FLOORING	Supplier and installers of specialist food premises flooring	07 3865 3255
	BLUESCOPE STEEL	Colorbond® Permagard® Anti-bacterial Coolroom Panelling Products	1800 022 999
	CLIFFORD FLOORING	Flooring installation and maintenance services	02 4655 1042
	DEFLECTA CRETE SEALS	Anti-bacterial flooring product and services	03 9318 9315
	FLOWCRETE	Industrial flooring and commercial resins experts	07 3205 7115
	GENERAL MAT COMPANY & IDENTITY MATTERS	Specialist safety matting for food and beverage areas	1800 625 388
	HYCHEM	Supplier of specialist food premises flooring	02 4646 1660
	NUPLEX CONSTRUCTION PRODUCTS	Food safe floor surfaces for food handling facilities	02 9666 0331
	OXTEK AUSTRALIA	Food safe concrete treatment systems and vinyl flooring solutions	03 9798 7534
	PROFLOOR EPOXY SYSTEMS	Flooring installation and maintenance services	02 9674 7457
	ROXSET AUSTRALIA	Supplier and installers of specialist food premises flooring	1800 769 738
SIKA	Sikafloor polyurethane flooring systems	1300 223 348	
SILIKAL GmbH	Silikal MMA fast cure flooring systems	03 9662 1775	
FOOD SERVICE EQUIPMENT AND UTENSILS	AACLAIM QUALITY SALES	Food service and food storage light equipment	02 9525 1049
	I-MILK	Milk dispensing equipment - i-milk V1	0409 855 928
	LANCER BEVERAGE SYSTEMS	Customised beverage dispensing systems	1300 146 744
	SIX SIMPLE MACHINES	The Juggler - Cafe milk tap system	02 9666 5126
	SPM DRINK SYSTEMS	Soft serve dispenser machine	02 9316 7878
	TANCO	Disposable piping bags (New Zealand)	+64 7 549 5675
	THE HUNGRY PRODUCT COMPANY	Suppliers of Moooi and Cool Blue disposable piping bags	07 3273 8111
	TOMKIN AUSTRALIA	Colour coded catering utensils, catering equipment and piping bags	02 8665 4675
	TRADING PLACES FOODSERVICE MARKETING	Supplier of Kee-seal™ disposable piping bags	03 9314 0053
	HANDCARE CONSUMABLES	ASALEO CARE	Tork hand hygiene liquids, soap dispenser, hand towels and dispensers
DEB AUSTRALIA		Range of cleansers, lotions and dispensers	1800 090 330
GOJO AUSTRALASIA		Range of liquid hand care and dispensers	02 9016 3882
KIMBERLY – CLARK PROFESSIONAL		Range of soaps, cleansers, towelling products and dispensers	1800 647 994
SOLARIS PAPER		Livi hand towels and dispensers	1300 832 883
ICE MACHINES	BIOZONE SCIENTIFIC	Sanitation system for ice machines	1300 070 040
	HOSHIZAKI LANCER	Ice machines for hotels, restaurants and catering outlets	1300 146 744
KITCHEN AND CLEANING – CONSUMABLES	3M	Scotch-Brite™ cleaning chemicals, cloths, scourers and sponges	136 136
	ABCO PRODUCTS	Cleanmax heavy duty wipes, scourers and brushware	1800 177 399
	AERIS ENVIRONMENTAL	AerisGuard products for air-conditioning and refrigeration systems	02 8344 1315
	ASALEO CARE	Tork premium colour coded specialist cloths	1800 643 634
	BASTION PACIFIC	Multi-purpose cleaning wipes	1300 522 645
	BUNZL	Kwikmaster scouring pads and wipes. Katermaster baking paper	03 9590 3000
	CLOROX AUSTRALIA	Chux®, Astra®, OSD® and Glad® range of materials	02 9794 9600
	EDCO (EDGAR EDMONDSON)	Disposable cleaning wipes, industrial scourers and scouring sponges	02 9557 4411
	ENVIRO ASSOCIATED PRODUCTS	Veora disposable cleaning wipes	1300 962 898
	ENVIRONMENTAL FLUID SYSTEMS (EFS)	Supplier of kitchen cleaning chemicals	1800 777 580
	HANDI INNOVATION WIPES	Power Force multi-purpose wipes	0412 433 647
	ITW POLYMERS AND FLUIDS	Food safe aerosol cleaner	1800 063 511
	KIMBERLY – CLARK PROFESSIONAL	Disposable cleaning wipes and colour coded microfiber cloths	1800 647 994
	OATES	Full range of kitchen cleaning materials	1300 669 686
	RCR INTERNATIONAL	Proval colour coded wipes	03 9558 2020
	RESTOCK	Multi-purpose cleaning wipes	1300 300 188
	SOLARIS PAPER	Livi colour coded premium wipes and napkins	1300 832 883
	VARDON INDUSTRIES	De-Solv-it is a cleaner designed to remove adhesive substances	1800 337 658
WURTH AUSTRALIA & NEW ZEALAND	Range of specialist adhesives, solvent cleaners and sealants	1300 657 765	
LABELS – FOOD GRADE	ABACUS INDUSTRIES	Food packaging labels	1800 028 924
	LABEL MAKERS	Labels, carcass tags and package inserts	1300 735 399
	LABEL POWER	Food safe labels for food products and food retail	1300 727 202
	P & I PTY LTD TRADING AS GLAMA PAK	Labels for food and beverage packaging	1300 789 945
	THE VAN DYKE PRESS	Food and beverage labels, lidding and packaging for FMCG	02 9938 5666
	WEDDERBURN	Food safe labels for food products and food retail	1300 970 111
	LUBRICANTS – FOOD GRADE	CRC INDUSTRIES	Provider of lubricants and lubrication supply systems
GSB LUBRICATION SERVICES		Provider of lubricants and lubrication services to the food industry	1300 660 569
ITW POLYMERS AND FLUIDS		Rocol food grade lubricants	1800 063 511
LANOTEC AUSTRALIA		Suppliers of food grade lubricants	07 3373 3700
WURTH AUSTRALIA		Suppliers of food grade lubricants	1300 657 765
MAGNETS	ACTIVE MAGNETIC RESEARCH	Magnetic separation technology and magnet validation services	02 4272 5756
	AURORA PROCESS EQUIPMENT	Magnet verification services	+64 7 847 5315
	MAGNATACK GLOBAL	Food safe magnetic separators for liquids and powders	02 4272 5527
MANAGEMENT SYSTEMS	BRAND M8	Automated and web-based checklist management systems	03 8645 5500
	GS1 AUSTRALIA	Recall management system	1300 227 263
	MUDDY BOOTS SOFTWARE	Cloud-based software system for food safety management	03 9874 0333
MANUFACTURING EQUIPMENT COMPONENTS AND CONSUMABLES	ENERGY AND CARBON SOLUTIONS	Compressed air piping systems in food manufacturing processes	1300 1300 24
	INENCO GROUP	LDK corrosion resistant series for food and beverage	02 9947 9200
	GARDNER DENVER	Servicing and maintenance of compressed air systems	1800 634 077
	PULPMASTER AUSTRALIA	Waste processing and storage equipment	02 9525 5252
	SEAL INNOVATIONS	Plastic and rubber sealing components for food processing	02 9947 9259

MANUFACTURING EQUIPMENT COMPONENTS & CONSUMABLES CONT. FACILITY FIT OUT   REFRIGERA	SEW EURODRIVE SICK SMC PNEUMATICS	Hygenic, fully sealed mechanic drive units Food safe switches, sensors and sensor solutions Suppliers of pneumatics and valves for food manufacturing	1300 739 287 1800 334 802 1800 763 862
PACKAGING MATERIAL AND EQUIPMENT LUBRICANTS   UTENSILS   HYG PRODUCTS   THERMOMETERS   REPORTING SYSTEMS   CLOTHI CLEANING PRODUCTS   PROCES EQUIPMENT   CHEMICALS   PES FACILITY FIT OUT   REFRIGERA CONSUMABLES   FLOORING   CL PEST CONTROL EQUIPMENT AND MATERIALS	ACHIEVE AUSTRALIA ASTECH PLASTICS CAPS N CLOSURES DALTON PACKAGING EDCO (EDGAR EDMONDSON) FLEXPACK MICROPAK NETPACK P & I PTY LTD TRADING AS GLAMA PAK RCR INTERNATIONAL	Repacking of consumables and food products 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 EDCO utility tub (clear) Manufacturers and printers of film packaging Manufacturers of food grade packaging materials Suppliers of food grade netting to small goods manufacturers Paperboard food packaging (secondary packaging) Pro-Val disposable crate covers	1800 106 661 1300 133 531 03 9793 1500 02 9774 3233 02 9557 4411 07 3710 3300 02 9646 3666 02 9604 4950 1300 789 945 03 9558 2020
PEST CONTROL EQUIPMENT AND MATERIALS	BASF CHEMICALS BASF-GOLIATH, PHANTOM STORM & STRATAGEM BAYER BELL LABORATORIES ENSYSTEX FLICK ANTICIMEX FMC AUSTRALASIA FREEZONE PUBLIC HEALTH MAKESAFE PELGAR INTERNATIONAL 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 pest control products Smart - rodent monitoring systems Suppliers of rodent control and insect control materials Suppliers of rodent control materials BaitSafe® rodent bait-station device Suppliers of rodent and insect control materials 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 13 35 36 13 14 40 1800 066 355 07 3869 4436 1300 065 467 07 3112 1024 02 4969 5515 08 9302 2088 1800 022 035 1800 081 880 07 3844 3744
PEST CONTROLLERS (FIJI)	FLICK ANTICIMEX WG GENERA PACIFIC LTD	Specialist pest control services for the food industry Specialist pest control services for the food industry	(679) 6663437 (679) 3312633
PEST CONTROLLERS (NSW/ACT)	AVION SERVICES AUSTRALIA CPM PEST & HYGIENE SERVICES CORPORATE PEST MANAGEMENT ECOLAB FLICK ANTICIMEX JENTEL PEST MANAGEMENT KNOCK OUT PEST CONTROL RENTOKIL STOP CREEP PEST CONTROL TERMITRUST 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 National 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 National pest control services for the food industry Regional pest control services for the food industry Specialist pest control services for the food industry	1300 253 799 02 9674 5499 02 9311 1234 13 62 33 13 14 40 02 4567 8976 1300 858 140 1300 736 865 02 9371 3911 13 73 78
PEST CONTROLLERS (QLD)	AMALGAMATED PEST CONTROL ECOLAB FLICK ANTICIMEX ORKIN AUSTRALIA T/A SCIENTIFIC PEST MANAGEMENT RENTOKIL	Specialist pest control services for the food industry National 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 13 14 40 1300 467 546 1300 736 865
PEST CONTROLLERS (SA)	ADAMS PEST CONTROL ECOLAB ORKIN AUSTRALIA T/A MURRAY PEST RENTOKIL	Specialist pest control services for the food industry National pest control services for the food industry National pest control services for the food industry National pest control services for the food industry	08 8297 8000 13 62 33 1300 467 546 1300 736 865
PEST CONTROLLERS (VIC/TAS)	ACTION PEST AND WEED CONTROL ADAMS PEST CONTROL AMALGAMATED PEST CONTROL AVION SERVICES AUSTRALIA DAWSON'S AUSTRALIA ECOLAB FLICK ANTICIMEX HAYES PEST CONTROL ORKIN AUSTRALIA T/A STATEWIDE PEST PESTAWAY AUSTRALIA PESTOFF PEST CONTROL PROTECH PEST CONTROL RENTOKIL STATEWIDE PEST TRAPS PEST CONTROL	Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry	03 9569 9388 03 9645 2388 13 19 61 1300 253 799 03 9222 2222 13 62 33 13 14 40 1300 553 365 1300 467 546 1800 330 073 03 9844 4037 1300 780 980 1300 736 865 1800 136 200 03 9390 6998
PEST CONTROLLERS (WA)	AUSSIE PEST INSPECTIONS ECOLAB ORKIN AUSTRALIA T/A ALLPEST WA PEST-A-KILL RENTOKIL TERMITRUST PEST CONTROL	Specialist pest control services for the food industry National pest control services for the food industry National pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry Specialist pest control services for the food industry	08 9791 7065 13 62 33 1300 467 546 1800 655 989 1300 736 865 13 73 78
REFRIGERATORS – EQUIPMENT, GOVERNORS AND DATA	AUTOMATED FOOD SAFE TEMPERATURE COMPLIANCE CAREL COOLSAN HOSHIZAKI IGLU COLD SYSTEMS (AUSTRALIA) MISA	Sentry temperature monitoring system Temperature controllers and supervisors for refrigeration Manufacturer's of the ChillSafe® sanitation sachet 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	1300 261 688 02 8762 9200 1300 390 811 1300 146 744 02 9119 2515 1800 121 535
REFRIGERATION SERVICES	COOLCLEAN REJUVENATORS (THE)	Specialist cleaning services for the food industry (Melbourne region) Specialist cool room cleaning and rejuvenation services	03 8765 9500 0413 333 348
THERMOMETERS, ANALYTICAL EQUIPMENT AND SCALES	3M IDEXX TESTO	TL 20 Temperature logger for logistics Test kits and equipment for microbiological testing of water and ice Specialist thermometers and oil testers for use in the food industry.	136 136 1300 443 399 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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**ALSO AVAILABLE: KIMTECH™ Industrial Buckets** - durable bucket dispenser with soft closing mechanism and colour-coded stickers for chemical labelling.



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