

THE AGE OF 'AQUARIUS'

How Kimberly Clark's dispensers meet world's best standards

ALLERGENS

Practical control measures

SYNDIAN NATURAL FOODS

The road to Non GM certification

PRIVATE LABEL BRANDS

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Welcome

to the 20th HACCP Australia Food Safety Bulletin.

In the world of magazines, that would probably qualify as a milestone but food science journals have a good record of longevity so a pat on the back to the editorial team and back to the pen and ink!

Since our first bulletin, ten years ago, the industry has moved on considerably. The GFSI was in its infancy, ISO 22000 wasn't in the market place and HACCP programmes were far less common than they are today. Progress is rarely witnessed on a day to day basis but, over time, the advances can often be quite striking. Nowadays, most food businesses operate to significantly higher standards of food safety. Back then, such systems were beyond many food processing SMEs but today, many operate schemes that deliver food as safely as their larger 'blue chip' competitors. We are pleased to have been part of that, having assisted in developing programmes at thousands of sites around the country and overseas and witnessing those SMEs growing into significant businesses.

While on the subject of growth, HACCP Australia, while being the local relation of the organisation's global body, HACCP International, also acts as its technical centre, supporting an increasing number of branches and food technologists around the globe. We now have regional offices and technical resources in the USA, UK, and Hong Kong with more staff based in other important markets such as Singapore, India and Fiji. In support of them, we have been increasing the number of technologists based in Australia – all of whom are available to the Australian business as well. We are proud to have, here in Australia, a world class resource of experienced and highly qualified food technologists adding considerably to our local resource as well as a little to the non-mineral export figures.

Almost all of the companies that we were proud to list in our client portfolio ten or more years ago remain valued clients today.

Our certification scheme, 'Food Safe Equipment Materials and Services', is now a leading product, relied on by food businesses all over the world as a due diligence process in selecting materials equipment and services that are fit for their purpose within a best practice, food safety system. Our scheme represents the very highest standard in this regard. It is the only scheme that incorporates a risk based approach. Certified products need to be food safe in every respect – not just individual aspects such as materials or cleanability. It addresses all the elements that any buyer would wish to see examined in determining whether a product is totally fit for its purpose. A significant number of products, though having certain food safe characteristics, fail because they cannot demonstrate compliance in all facets. Those that pass, represent the very best in all 10 key criteria we demand.

Staying at the top of our game and ensuring that our certification maintains its integrity, relevance and currency is of the utmost importance to us and those food businesses that rely on our certification. In this regard, we are always reviewing best practice techniques, industry and product development and the requirements of the world's leading food safety standards. In many cases, this sees the bar being lifted for products when they fall due for re-evaluation. We will in the course of the next few months have technologists in attendance at conferences, and summits of The BRC in the UK, SQF in the USA and the GFSI in Malaysia as we continue to maintain alignment with the world's leading schemes.

While this journal celebrates its tenth birthday, HACCP Australia has been established for more than fifteen years and we too are a very different body to that which was supplying services last century! However, the fundamentals of our operations remain unchanged. Almost all of the companies that we were proud to list in our client portfolio ten or more years ago remain valued clients today. We like to think that is a testament to the value, support and consistency we have brought to them over the last ten to fifteen years however we also owe them a big thanks for their loyalty. We look forward to serving them in the decade ahead and trust we can do our part to in fulfilling their on-going quality and food safety ambitions (see page 18).

Much of that consistency has come about through the quality of our technical staff. Many readers will know David Haberfield and Rachel Harris personally. They now both have in excess of ten years' service with HACCP Australia (despite Rachel leaving and returning three times to have children!). In that time, David would have been involved with food safety programme development, implementation or audit at hundreds of individual sites in that time and Rachel would have overseen the development/upgrade of thousands of food safety technical documents! Not the sort of experience which is easy to come by. A big 'thank you' to them for their invaluable work and devotion to us and our clients over the years.

Thanks once again for supporting us in getting to Edition 20. I do hope we can keep you engaged for 20 more! ■



Clive Withinshaw, HACCP Australia



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ALLERGENS – practical control measures in the food industry

By Richard Mallett, European Director of HACCP International

Look closely at the food safety alerts released on the U.K.'s Food Standard Agency's website - 24 allergy alerts have already been issued so far up to the beginning of May 2014.

Let's compare that to 5 years ago. In 2009 there were approximately 50 allergy alerts. If we consider that the figure of 24 for 2014 is not quite a half year figure it becomes apparent that the number of allergy alerts for 2014 is not likely to show an improvement on 5 years ago. According to the European Academy of Allergy and Clinical Immunology (EAACI) about 17 million Europeans have a food allergy.

A study released in 2013 by the Centres for Disease Control and Prevention, showed that food allergies among children increased approximately 50% between 1997 and 2011. So clearly this is an issue which is not going away. Here at HACCP International we thought it might be interesting to show an approximate break-down of allergy alert by food type implicated, from data collected by the Food Standards Agency over these first 5 months of 2014. Data showed that 38% of all alerts were for meat and chocolate products specifically, mostly as a result of allergen information not being declared. (see Fig.1)

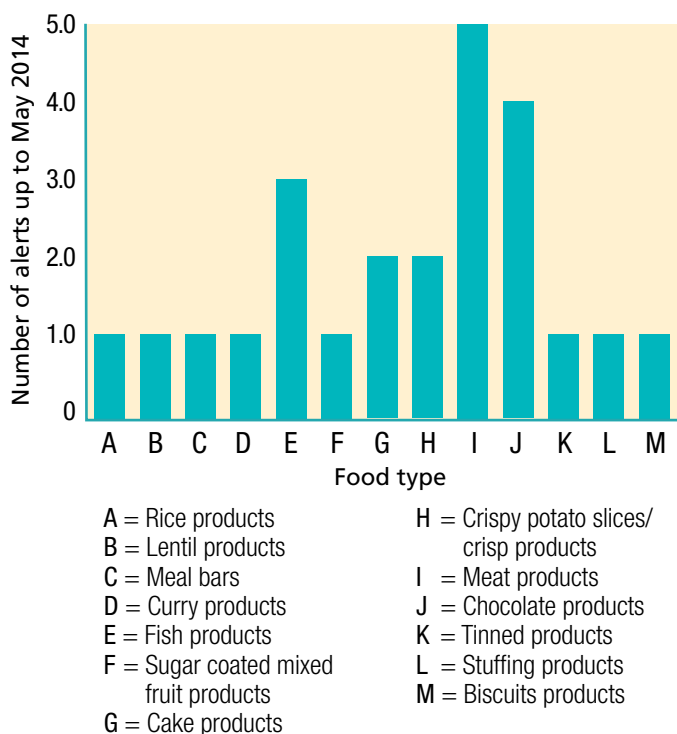


Fig. 1 Breakdown of allergy alert by food type implicated

Allergy alerts are issued when foods have to be withdrawn or recalled if there is a risk to consumers because the allergy labelling is missing, is incorrect or there is some other food allergy risk.

The figures are perhaps surprising considering the legislative pressure that has been applied to food processors by the European Union, requiring, back in 2005, the mandatory labelling of 12 specified food allergens. That list has now extended to 14, as specified in the Food Information for Consumers (FIC) Regulations and more are potentially on the horizon.

The Food Information for Consumers Regulations also tightens up the declaration, and formatting, on labelling, of allergens. The enforcement authorities throughout Europe take this issue very seriously and a food processor's allergen management programme comes under close scrutiny during inspections.

The issue is also tackled by the GFSI benchmarked Global Food Safety Standards including the British Retail Consortium's (BRC) Global Standard for Food Safety, adopted by approximately 20,000 food processors worldwide, with other standards such as IFS and FSSC 22000 not that far behind.

Within these Standards there are stringent, mandatory clauses requiring a processor to perform risk assessment, taking into account the nature and source of allergen, and adopt appropriate allergen controls, normally, though not always, through a pre-requisite control based allergen management process.

The aim is to reduce the number of allergen related incidents that require withdrawal or recall from the market. Loss of allergen control can arise from three main failures:

Practical allergen controls

A HACCP based allergen risk assessment programme is key to allergen management and control. As an example of this approach the BRC Global Standard for Food Safety requires risk assessment to establish the presence and likelihood of contamination by allergens, and the implementation of controls taking into account the nature of those allergens (dusts, liquids, solids).

Systems must be implemented to ensure integrity and compliance with specification throughout the supply chain. The following areas, managed as HACCP pre-requisite procedures can all help to reduce the potential for allergen misinformation or contamination:

- **Supplier and ingredient control** requires the review and management of supplier ingredient specifications to identify those which intentionally contain allergens and those which may, unintentionally, be contaminated. One of the potential pitfalls here is reformulation of the ingredient by the supplier without the provision of amended and updated specifications. Knowledge of the supplier's allergen management procedures is a factor and can be facilitated by something as simple as an allergen management questionnaire to determine allergen control procedures on the supplier's site and therefore the

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overall risk of allergen cross contamination by the supplier. This can be followed, as necessary, or where information is scarce, by a formal on-site allergen audit.

- **Controlled on site food storage** by the processor requires segregation or other validated control to ensure contamination of non allergenic foodstuffs or ingredients by allergens is eliminated or reduced to a safe level. For very high risk, low threshold allergens such as nuts this might require entirely separate storage areas. For foodstuffs more likely to be the cause of intolerance, rather than severe anaphylactic shock, such as gluten containing foods, it may be sufficient to use separate shelves or racks, within common storage areas.

- **Segregated handling or processing** of foods, during production, may require entirely separate processing halls or even factories, especially in the case of high risk allergens such as nuts. Otherwise, and where risk assessment allows, the processor can employ time separation, so that allergen containing foods are made at the end of the production day and this activity can be followed by a deep “allergen clean down” which might not be possible during shorter, between-batch production breaks. Test kits and methods are quite widely available to measure residual allergen traces following clean down and to help with validation of this control. It is worth remembering that these test kits themselves, when used in house require validation. Alternatively allergen residual swabs can be tested by an accredited laboratory, having first checked that the scope of accreditation covers such testing.

- **Staff awareness** and staff movement control is a key area to consider. Higher risk allergens such as nuts may have to be handled, not only in separate areas, but by separate, visibly identifiable staff, wearing specific, often colour coded protective clothing. Staff training should always now encompass an element of allergen awareness and competence with regard to allergen management procedures. This training must be provided before food handling duties commence. Staff should be made aware of the types of food allergens that exist and that are legislated for. They should be made aware of potential sources of allergen cross control and misinformation such as use of the wrong labels or packaging.

- **Control of labels and packaging**, especially during product change-over, can prevent a foodstuff entering the market with incorrect or absent allergen warnings. This is a supervisory issue requiring a check that labels and packaging have been correctly changed over when a new product is being packed. The information that must be placed on labels and packaging, with regard to allergens, is a technical management and new product development issue. Common pitfalls are the use of a new or reformulated ingredient, new allergens being handled on site, new equipment being used, new layouts implemented, new production schedules drawn up or new cleaning regimes being put in place. Just as in Principle 6 of Codex HACCP, a review of the allergen risk assessment is crucial to ensure that changes to the allergen status of a product is identified and reflected on the label and packaging.

- **Allergen audits** can be implemented as part of the internal auditing process. The audit should ideally pick a final, packaged product and trace back through all storage, formulation, processing and packaging steps to the ingredients used, ingredient specifications held and the information supplied by the supplier in regard of their allergen controls. In this way the risk of allergen contamination and inclusion of intentional allergens can be validated against the allergen declaration and “may contain” information provided on the label or packaging for your chosen product.

- **Equipment selection** and use, together with materials of construction and design of surfaces such as floors and walls is often overlooked, even when all other allergen management controls are in place. Yet this control is just as key as the others. For instance, as a rough guide, the higher the IP rating on equipment the less likely it will be for particles of food, some of which may be allergenic of course, to become trapped. In more general terms equipment and materials selection must be influenced by cleanability and accessibility. Ask yourself the following question – Can I access all surfaces easily and are they designed to facilitate a deep “allergen clean down” to prevent them becoming a source of allergen cross contamination.

The same principle extends to cleaning equipment. In general, those surfaces and pieces of equipment, which can be cleaned and then disinfected to reduce to safe levels bacteria such as *Listeria monocytogenes*, should be at minimal risk of being a source of allergen contamination.

Allergen thresholds

The European Commission, using recent internationally recognised scientific evidence, has introduced compositional and labelling standards (Commission Regulation (EC) No. 41/2009) that set levels of gluten for foods claiming to be either ‘gluten-free’ or ‘very low gluten’. This came into force in January 2012 and stipulates the following levels:

- ‘gluten-free’: at 20 parts per million of gluten or less
- ‘very low gluten’: at 100 parts per million of gluten or less - however, only foods with cereal ingredients that have been specially processed to remove the gluten may make a ‘very low gluten’ claim
- These regulations apply to all foods, pre-packed or sold loose, such as in health food stores or in catering establishments.

The sulphur dioxide and sulphites threshold has been around for some time now and is clear from the new FIC Regulations:

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.

This and any future threshold developments may well have some consumer and industry benefits. For the allergic or intolerant consumer a reduction in unnecessary “may contain” warning statements will increase choice.

For industry some clear, quantified guidelines will undoubtedly help in the quest to devise sensible risk assessments and controls. ■

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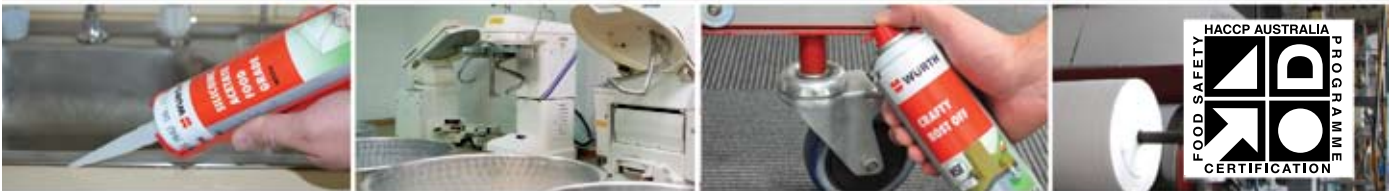
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AN ILLUSTRATION OF HACCP AUSTRALIA'S PRODUCT CERTIFICATION PROCESS

Let's see how Kimberly Clark's hand towel dispensers measure up

Kimberly Clark's folded paper towel range and the dispensers which accompany the range have recently been certified by HACCP Australia. We thought it might be interesting to readers to understand how this process works - using a recently certified product as an example. In this case, the dispenser.

We receive applications for many of these items and only a small percentage that we evaluate secure certification for use in food facilities. This article seeks to illustrate the process and some of the pitfalls that successful products have to overcome.

By way of background, HACCP Australia evaluates products and services using a risk-based hazard analysis protocol couples with standards criteria which sees all food safety risks being addressed.

Evaluation of products and services is strictly confined to characteristics which could have an impact on food safety or on the proper operation of a HACCP based food safety programme.

HACCP Australia has ten standard criteria that are considered during the evaluation of every product and service and, unlike other schemes; all of these have to be met for certification. Certification cannot be limited to individual components such as food safe material or cleanliness. For dispensers of hand care products, there are five of the ten criteria that are of particular importance and pertinence in HACCP Australia's food safety evaluation. These five are addressed below and illustrate the qualities of Kimberly Clark's products:

Component materials

The product, its component materials and associated parts are reviewed with respect to:

- Appropriateness for use in a food application and suitability for use in the food industry.
- The durability of the material under expected usage conditions.

As well as the dispenser being manufactured from appropriate material, such materials should be impervious, non-absorbing and corrosion resistant.

Physical Contamination Risks

The product is evaluated in terms of contamination risk to any food or food product stream from physical, contaminants including but not limited to;

- Extraneous material originating from the product, or its fittings and fixtures during normal use,
- Extraneous material originating from the product during breakage or improper use.



Kimberly Clark's AQUARIUS range displays excellent food safe qualities*

For dispensers, physical contamination risks that are sometimes identified include items such as screws that could easily come loose, brittle plastic pieces that could break off, small removable panels or covers that could get lost in a food handling area.

Biological Contamination Risks

Touch-free dispensers are encouraged – that is, the user can obtain the wipe without having to touch the dispenser. Dispensers that require the operator to touch the equipment should be designed so that the touched surface is very smooth and very easily cleanable.

Ease of cleaning

The ease of cleaning of a product is reviewed with respect to the cleaning and sanitation methods which are required for the product during expected usage. In this regard, a dispenser product is required to have;

- Surfaces which are impervious to water, oils and the ingress of micro-organisms
- Hygienic design characteristics including smooth surfaces, joints, seams and fasteners; large radii corners
- Resistance to corrosion
- Resistance to chemical cleaners and sanitisers commonly used in the food industry and which could reasonably be expected to be used to clean the dispenser in a food handling area or hand-wash area.

For dispensers, difficult-to-clean areas can include key holes – especially on horizontal surfaces, holes that go right through the outer covering (for un-locking mechanism), wall-mounted units that cannot easily be sealed to the wall to prevent pest harbourage behind the unit, Philips head screw-heads, hinges, joints between plastic panels that create a narrow 'groove' or crevice.

The risk to food safety from a dispenser that is not easily cleanable is related to microorganisms that could find harbourage in difficult-to-clean parts of the dispenser. Those microorganisms

CONTINUED ON PAGE 10

could then become a biological hazard to food safety.

The risk to food safety depends on whether the dispenser is located in a wash-room or in a food handling area. For this reason some dispensers will be found to be suitable for use in washrooms of food handling facilities but not suitable for use in food handling areas. Only the most food safe items will be certified for use in food handling areas and that is always identified on the certification.

Consequences of error

Under an error or failure scenario, hazards associated with toxicity, contamination of food or loss of efficacy of product must be adequately controlled such that significant food safety risks would not arise.

Products which are designed with inherent fail-safe characteristics are strongly encouraged.

Electronic dispensers that can be operated manually in the case of power failure or sensor failure are encouraged.

The recently certified Kimberly Clark Professional AQUARIUS* range addresses all these key criteria, designed and manufactured with the food industry requirements in mind and suitable for use in food handling and production facilities. ■

Kimberly Clark Professional's AQUARIUS* range meets the highest standards

Good food hygiene is vital in any food environment and KIMBERLY-CLARK PROFESSIONAL* recognised this need and developed the AQUARIUS* dispenser range with this in mind.

The new dispenser range represents a major evolution in design and functionality for KIMBERLY-CLARK PROFESSIONAL* dispensing systems.

The range offers a wide variety of customer benefits including:

- A patented overfill device for folded tissue products which improves overall dispensing and cost in use,
- A full cover design with hidden lock which offers a unique solution to avoid dirt traps, improving overall hygiene and making each system exceptionally easy to clean.
- Other features include a beautiful compact design, with a unique lens shaped window to view product and check for refills.
- Certified for use in food handling facilities by HACCP Australia.

KIMBERLY-CLARK PROFESSIONAL* prides itself in caring for the environment and this is evident in our sourcing of 100% of the wood fibres for the towel products from FSC certified and controlled FSC wood sources. By introducing AQUARIUS* dispenser range, the same approach was taken and now use less plastic to make the dispensers, saving precious resources. ■

About Kimberly Clark

Globally, Kimberly-Clark is leading the world in providing sustainable paper products to help create a better world for future generations. For over 140 years, the Kimberly-Clark values of authentic, accountable, innovative and caring have been woven throughout the fabric of the company. These values have created

the kind of company Kimberly-Clark is today and they determine how they continue to do business around the world.

Kimberly-Clark proactively adheres to environmental sustainability policies that are tailored to their local business and, in fact, take them beyond the global goals.

Kimberly Clark are proud that they achieved their 2015 goal to source 100% of the wood fibre for tissue and towel products from Forest Stewardship Council (FSC®) certified or FSC® Controlled Wood sources.

Kimberly-Clark also joined the WWF Love Your Forests campaign in 2012 and continues to support WWF encouraging people and businesses to look for the FSC registered trademark when buying wood based products and in so doing educating people as to the impact on the environment. When sourcing all their fibre, they adhere to their industry leading, global fibre procurement policy in collaboration with environmental groups such as Greenpeace and WWF.



*Dispenser 69460
AQUARIUS* Hygienic
bath tissue dispenser is a
high capacity single sheet
dispenser that improves
hygiene and eliminates
roll waste and reduces
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In order to create a better world for future generations they also introduced two platforms that impact our working environment - The 'Healthy Workplace' and the 'Efficient Workplace' platforms.

The 'Healthy Workplace' Platform is an integrated program which creates an environment of everyday wellness for building an empowered workplace. Because health and performance are vitally linked, Kimberly-Clark works with customer organisation to identify current behaviours, launch initiatives for a healthier workplace, and test for behavioural change. The program includes hygiene solutions, education and communication materials, engagement tools and optional wellbeing workshops.

For those in more a robust working environment the 'Efficient Workplace' platform can help drive continuous improvement in operational efficiency, safety and occupational health. This tailored support programmes provides simple ways to eliminate waste and hazards by applying lean principles to the way consumables are managed. ■

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SYNDIAN GO FOR NON GMO CERTIFICATION

An interview with the director
responsible for the process



Mulgrave (NSW) based food manufacturer, Syndian Natural Food Products is only weeks away from achieving Non GM certification to the CERT ID global standard for their range of healthy meals and snacks. They are working with GMO-ID Australia to meet their certification objectives.

The bulletin editor recently interviewed the director of Syndian Natural Foods, Saher Dermelkonian, to learn a little more about this progressive Australian food manufacturer.

Saher, why and when was Syndian Natural Foods founded?

"I have always had a love for natural and healthy foods and enjoyed cooking for my family and friends using only fresh, non-processed ingredients. I would usually prepare and serve the meals on the same day. My friends, half- jokingly, were always suggesting that I produce my meals on a larger scale to share with people who required more natural foods. In 2000, I founded Syndian Natural Food Products".

How would you describe the products which you manufacture?

"We manufacture healthy meals made from natural ingredients with a focus on ease of preparation for our consumers. All of our products are gluten free, dairy free and vegan. Syndian does not use any additives, supplements, enhancers, emulsifiers, flavourings, binders, preservatives colouring or boosters. All our products are Kosher and Halal certified".

From where do you source your ingredients and raw materials?

"We have a strict policy of only using fresh and Australian grown produce and ingredients. Products must come from facilities that have similar accreditation to us. This is challenging at times but our suppliers always come through with our requirements. We have rarely had to make minor concessions when sourcing specific ingredients for a product that requires a particular natural flavour and which cannot be sourced within Australia such as tamari sauce".

What Food Safety Programmes have you implemented within your facility?

"HACCP, (HACCP in 2005)"

From some of your accreditations I can see that you supply some major retail outlets. Who else do you supply to?

"Beside Coles and Woolworths, we supply many independent retailers such as IGA stores, Green Grocers, Health food, organic and wholefood stores and many delicatessens

We also have a number of food service customers who use our

products to supply their customer base which demands natural products".

Why are you seeking Non GM certification?

"This is a fundamental issue for Syndian, as we always put our customers health and wellbeing first, as suggested in our company ethos. Since Syndian was founded we have always sought organic raw materials and ingredients, in the belief that the products were sourced from crops that were not genetically modified. This is also one of the reasons that we always attempt to only use Australian grown and processed products as there are less genetically modified crops grown in Australia compared with other countries.

We always request that our ingredients have been certified as being non- genetically modified. Many of our customers are asking for this assurance as the level of concern among the public is rising in regard to the health effect of the gm-foods."

Some of our clients have found Non GM Certification a little daunting. How have you and your team found the process?

"Because of our strict control on all of our ingredients and being a gluten free and a HACCP certified site, we were more than familiar with allergen control, segregation and Identity Preservation. Our biggest challenges revolve around some of our suppliers who now realise that a statement on a company letter head stating that a product is non-gm is not sufficient when working to such a robust standard as CERT ID Non-GM".

How have you found working with our auditors and Food Technologists from GMO ID Australia? Be honest Saher, I won't tell them what you think.

"I found that their 'hands- on' approach and overall knowledge of the food industry from farm to customer was impressive. During an inspection of our processing facility, I could see that the two guys (Terry and Martin) had a passion for food processing and the industry in general. They even suggested a number of things to assist with the process that had nothing to do with non gm accreditation".

Thanks Saher and all the best with the certification and your business plans. ■



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

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Me too no more

Private label brands shedding their copycat status

by Lindy Hughson, Managing Editor, PKN Packaging News

The inevitable has happened. Private label brands are shedding their copycat status – quick smart.

Supermarket retailers, those ‘bad boys’ who receive a steady stream of flak from all quarters of the industry and its supply chain – not all unjustified, mind you – are sticking to their private label game plan and pursuing growth relentlessly.

And one sure way to drive growth, of course, is to innovate.

Now counted among the FMCG industry’s biggest brand owners with private label enjoying an estimated 21 per cent share of the grocery market (excluding fresh produce), supermarket retailers are actively innovating. They’re talking (and listening) to consumers and they’re developing concepts that tick the convenience box and inspire purchase.



At the recent Australian Product of the Year Awards 2014, which is based on a large consumer survey of new products, Aldi, Coles and Woolworths dominated the food and beverage categories.

It's not that surprising, really. It's been happening for some time in mature private label markets like the UK. And Australia, typically, is following suit.

In packaging design circles the shift has been anticipated too. For a few years now, pack designers gathered at PKN's annual design round table have been warning big brand owners not to be complacent, that retailers are thinking big and are not averse to taking risks.

And here's an example, hot off the shelf so to speak.

Coles has injected a novel packaging concept into the barbecue sauce category under the umbrella of its fast-growing Coles Grill brand. It's for a new range of basting sauces, and the sauce bottle features an integrated silicone brush (washable) so that food can be basted while being cooked directly on the barbecue. Convenience... tick. Meal preparation inspiration... tick. Value for money... tick.

But product proposition aside, the brush cap is the real coup and represents Coles' first innovation patent for packaging.

In technical parlance, the cap's design follows the traditional two-piece twist cap technology with the addition of a silicone brush and protective overcap, effectively a four-piece cap with induction foil seal.

The project wasn't without risk or challenge. I spoke to Adam Robinson, senior packaging technologist for Coles Brand (and a recent import from the UK where it so happens he was involved in developing award-winning own-brand packaging innovation). He tells me the main technical challenge was in the design of the brush for both assembly in one orientation and ease of removal and re-application by the consumer. This was overcome by Australian company Caps & Closures, which specialises in the design and development of bespoke packaging lids. In another Australian company, Steric Trading, Coles found a supply partner for the finished product, which had the capability and was willing to undertake process line modification to facilitate assembly of the brush cap to the bottle. (The brush cap itself, I believe, is manufactured offshore.)

For all the criticism levelled at retailers, let's give praise where it's due. Coles had a great idea, and it took the leap to commercialise it. So far uptake has been good, although it's too early to measure the product's success. But in the meantime, Coles has engaged the local supply chain to collaborate on the project. For those suppliers, if the innovator succeeds, their business grows. It matters not who the innovator is. ■

Reprinted with permission and first published in PKN Packaging News (March/April 2014)



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Challenges are something we accept every day at Caps & Closures. They come with the territory when you are making high precision closures where there is no degree of tolerance in an end product. Everything must be micro-millimeter perfect to make it past quality control and our customers. While the list of traditional caps and closures is extensive, we also make very complex caps such as spray delivery systems.

When supermarket leader Coles came to us with a request to come up with a new product recently, it tested our innovative resources because of the number of hurdles that had to be overcome. The concept was a quality barbeque basting brush for their Grill Basting Sauces range, which was part of the sauce bottle and allowed these products to be applied neatly and safely over a hot BBQ.

Normally heat and plastics don't go together – but the technical design team at Caps & Closures decided to take each constraint individually and work with it. The obvious starting point was to look at what is available out there in the basting department. Seven types were selected and testers were assembled round lighted grills to apply basting products to various delicacies from lamb cutlets to chicken pieces. They also simulated normal wear and tear leaving brushes next to the grill, exposing them to flare-ups and putting them through numerous washings.

Normally heat and plastics don't go together – but the technical design team at Caps & Closures decided to take each constraint individually and work with it.

The correct brush head is vital – and we discovered that while a range of materials were used, silicone was the obvious choice due to its versatility in moulding, hygienic quality and temperature resistance. The other unique advantage of silicone was the ability to hold itself to the closure and yet be removed for cleaning by the consumer.

The very short project timeline focused us on utilising existing closure technology but adapting the features to deliver what is a unique product that could have applications well beyond its initial brief.

The result is a unique product which completes Coles amazing new Grill Basting Sauces range – Smokey Texan, Mediterranean Tang, Jalapeno Hot and Bushman's Brew. Best of all – you don't need a separate brush – it is now part of the actual sauce bottle.



It works beautifully every time and you don't have to rummage through the cutlery drawers looking for a usable brush.

A lot of work, testing and production design went into this innovative new product – but most impressively, the Caps & Closures team took just three and a half months from concept sign off to delivery of the first caps. Innovation is just one of the things we apply to our products. We are delighted to have developed this highly original solution for Coles Supermarkets. ■

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MEETING MICROBIOLOGICAL MONITORING REQUIREMENTS

with simple, accurate tests.

By Dr. Rosemary Santangelo

A systematic preventive approach to food safety from biological, chemical, and physical hazards in production processes that can cause finished product to be unsafe is a requirement of any food and beverage manufacturer. Importantly the role of monitoring critical control points as well as finished goods with simple and accurate tests cannot be underestimated.

In-house microbiological testing is a fast, easy and cost effective way to help ensure you are verifying that your HACCP and Good Manufacturing Practices are working.

It is well recognised that coliform bacteria are one of the best indicators of the overall microbiological safety of water and food products. While coliforms by themselves may not be life threatening, they can cause illness when present and can serve as a “red flag” indicator as to the overall microbiological quality of the products and sanitation quality of the manufacturing process. They also indicate the possibility of other pathogenic organism being present.

For more than 100 years, microbiologists have relied on traditional methods that leverage selective growth properties for indicator organisms which can take up to 5 days to complete and require sophisticated laboratory facilities. This often limits the amount of surveillance carried out at the manufacturing site and delays the release of product post manufacture. The ease with which rapid testing for coliforms and *E. coli* as well as other common microbiological indicator organisms can now be done in the plant, with minimal equipment and basic training, offers a cost effective and reliable program to increase surveillance and testing of product to ensure finished product quality and consumer safety in a more timely manner.

Rapid microbiological testing solutions (known commercially as Colilert®) first appeared in the market more than 20 years ago and rapidly became the leading test for coliform and *E. coli* monitoring of potable water quality treatment systems around the world and continue to do so today. They use an enzymatic procedure based on Defined Substrate Technology® (DST) enabling the simultaneous detection of total coliforms and *E. coli* in less than 24 hrs.

They are based on an enzymatic procedure colourimetric and/or fluorogenic enzyme substrates, which act as the major nutrient sources and thus providing a unique system restricting growth of non-target bacteria and so reducing their ability to grow and interfere. DST methods have been recognised as improving organism recovery from stress environments and result in reduced “false positive” and “false negative” results when compared to traditional methods. Many are now internationally recognised standard methods (including ISO, Australian Standards, AOAC, APHA etc), ensuring piece of mind for users. More recently this technology been expanded to provide rapid qualification platforms and test solutions for other significant microbial

indicators including Enterococci, *Pseudomonas aeruginosa* and Heterotrophic bacteria.



Figure 1: An example of a qualitative result using Colilert®. **Sample A** - a clear test after incubation indicates the sample is free of coliforms and *E. coli*. **Sample B** - a yellow test colour after incubation indicates the sample contains coliforms and possibly *E. coli*. **Sample C** - Examination of a coliform positive yellow test result using a UV lamp (365nm) will result in a fluorescent reaction if *E. coli* is also present in the sample.

Rapid testing solutions are now in much greater demand and new products are continuing to be developed for different markets. They give more definitive results than conventional tests in 24 hours for most parameters, with minimal hands-on time.

Key advantages of rapid methods include:

- Identifying of key indicators with accuracy, speed and ease.
- Approved standard methods*, adding piece of mind.
- Simple procedures and shared equipment streamline the work flow and increase efficiency.
- Ready-to-use reagents; no media preparation required or wastage incurred.
- Ease of use requires no special training.

*(check your method of choice is approved before using) ■

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

From Australia

New centre addresses food safety gap

A centre aimed at ensuring the continued safety of fresh food produced in Australia and New Zealand, hosted by the University of Sydney, opened in May 2014.

"The University of Sydney is delighted to host the new industry funded 'Fresh Produce Safety Centre'. We see the Centre as the embodiment of the University's desire to reach out to industry, identify research gaps and address research priorities in fresh produce safety," said Professor Mark Adams, Dean of the Faculty of Agriculture and Environment at the University.

The centre will work with every sector of the fresh produce supply chain including growers and processors through to researchers and peak industry bodies.

The newly appointed board of directors said the centre has been established to address an important gap in the industry; the need to promote research, outreach and education on fresh produce safety throughout Australia and New Zealand.



"Australia's fruit and vegetable industry is worth over \$7 billion and international markets seek out Australian products because of its record of food safety. We want to ensure our supply chains continue to operate on the best available information," said Associate Professor Robyn McConchie, from the University's Faculty of Agriculture and Environment.

Professor McConchie and Michael Worthington, CEO of Produce Marketing Association A-NZ, working with Horticulture Australia, have brought together industry stakeholders to support the Fresh Produce Safety Centre.

"While government, industry and quality assurance agencies are implementing protocols based on the best available information, there is

a lack of general awareness of the risk of microbial contamination of fresh produce and more importantly, there is a lack of Australian based research to inform the Australian industry of best practice," Associate Professor McConchie said.

"This centre will not only enhance our produce safety practices but will also deal with outbreaks in the region, particularly crisis mitigation, management and consumer communication."

This research for the Fresh Produce Safety Centre (FPSC) is being done in partnership with researchers at the University of California, Davis.

The FPSC has been funded by Horticulture Australia Limited using voluntary contributions from industry and matched funds from the Australian Government.

The Fresh Produce Safety Conference: Accelerating Australian & New Zealand Food Safety Research, will be held at the University of Sydney on 11 August 2014

University study finds supermarket deli meats high in bacteria

Researchers have found bacteria exceeding food standards guidelines in three-quarters of deli meats in undisclosed Adelaide supermarkets.

An Adelaide University study checked 174 samples from supermarket deli sections and found 77 per cent had bacterial levels beyond the guidelines.

Professor of Veterinary Public Health in the School of Animal and Veterinary Sciences, Michael Reichel, says hygiene needs to be improved.

"Although no recognised food poisoning pathogens such as *Escherichia coli* or *Salmonella* species were found on these meats, the high bacterial count suggests that hygiene has been compromised," he said.

The team found sliced salami, roast pork and fritz had the worst bacterial counts, while chicken meat and ham failed to meet standards in two-thirds of cases.

Professor Reichel says there were pointers to what needs to be rectified.

"The presence of coliform would indicate really poor hygiene such as people not washing their hands after going to the toilet," he said.

"These levels of bacterial counts tell us that storage conditions, product handling and turnover should all be investigated.

"People have a right to expect that the product they buy on the weekend should last through the following week, not go slimy in a couple of days."

Health Star Rating Scheme approved

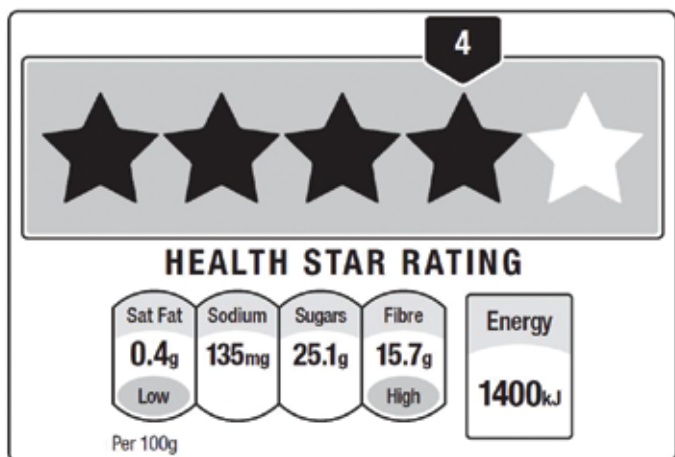
Health ministers from the federal, state and territory governments gave their final sign-off on the Health Star Rating Scheme in late June.

Earlier this year, the future of the scheme looked shaky when a website providing critical information for companies wanting to put the ratings on their products was pulled within hours of its launch.

The scheme has been developed by government, industry, public health groups and consumer groups including CHOICE.

It will help consumers make at-a-glance decisions when shopping for food. The scheme is voluntary, so companies can choose whether or not to use the star rating on their products. However, CHOICE is calling on food manufacturers to start rolling out the ratings to help consumers make healthier choices.

"We know that many shoppers are confused and frustrated by the current state of food labelling, in which the complex, numerical information



on the back of packs is rendered even more confusing on those products which carry the food industry's voluntary Daily Intake Guide percentages," says CHOICE CEO Alan Kirkland.

"Now that ministers have given the final sign-off to the Health Star Rating Scheme, responsibility shifts to food manufacturers to start rolling out the star ratings on their product ranges. There is a great PR opportunity waiting for the early adopters, as we've seen with Monster Health Food Co which rolled out the first star rating in April.

"CHOICE is today calling on food companies to ditch the dodgy Daily Intake Guide and embrace the Health Star Rating to help consumers make informed decisions about what they eat."

From the UK

Scientists make leap forward in efforts to combat antibiotic resistance

A group from the University of East Anglia and Diamond Light Source have made a breakthrough in the race to solve antibiotic resistance. Using Diamond, one of the UK's most advanced scientific machines which produces a light 10 billion times brighter than the sun, they studied 'superbug' bacteria in extreme detail to identify an innovative method of disabling bacteria and preventing antibiotic resistance.

The discovery doesn't come a moment too soon. The World Health Organisation has warned that antibiotic-resistance in bacteria is spreading globally, with severe consequences. Even common infections, which have been treatable for decades, can once again kill. This breakthrough is a giant leap forward in the fight against superbugs. Bacteria are able to infect their hosts because they camouflage themselves against the immune system. However, this new research, published today in the journal *Nature*, reveals how the bacteria construct this camouflage and opens the door to blocking the process through new classes of antibiotics.

Researchers investigated Gram-negative bacteria, which cause a vast range of infections, including e-coli, salmonella, gonorrhea, pseudomonas, and meningitis. The outer surface of a Gram-negative bacterial cell acts as a disguising "cloak" that provides a barrier against toxic compounds such as antibiotics and camouflages the invading organism to evade detection and destruction by the body's defences. Using the intense light produced by Diamond to study these bacteria at an atomic level, they were able to pinpoint the structure of the integral protein responsible for the final stage of creating the bacteria's camouflage.

By determining the shape of this protein using Diamond's synchrotron technology, the team has made it possible to design drugs that slot into

the protein and stop it in its tracks, killing superbugs by simply disabling the camouflage.

Group leader Prof Changjiang Dong, from UEA's Norwich Medical School, said: "This is really important because drug-resistant bacteria is a global health problem. Many current antibiotics are becoming useless, causing hundreds of thousands of deaths each year. The number of super-bugs are increasing at an unexpected rate. This research provides the platform for urgently-needed new generation drugs."

This research was funded by Wellcome Trust. Research collaborators included Dr Phillip Stansfield from the University of Oxford, Prof Wenjan Wang of Sun Yat-sen University (China).

From the USA

The irony of it! Food poisoning hits food safety summit.

As reported in *International Food Hygiene*, over 100 people have been reported as suffering from suspected food poisoning at a national Food Safety Summit held in Baltimore, USA. At the time of going to press, Maryland state health officials say they still do not know what caused the outbreak of gastroenteritis that left delegates suffering symptoms that included diarrhoea. The event held in early April at the Baltimore Convention Center, attracted at least 1,300 of the top food safety officials, including staff from federal agencies such as the FDA and the CDC, as well as the likes of McDonald's, Tyson and ConAgra Foods. This highlights that anyone, anywhere, is at risk, as well as the dangers of mass catering! ■

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10

YEAR CLUB

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

WITHAM'S COFFEE

Witham's Coffee was born in a small, unassuming café in Waverton, a leafy harbour side suburb of Sydney in 1994. With a small 5kg roaster in the corner of the shop they began roasting single origin coffees and serving them direct to the public; the venture was a raging success story. Sydney's love affair with specialty coffee was just emerging!

Witham's Roastery and Espresso Bar is now located in the northern Sydney suburb of Hornsby. From here they roast and despatch their premium Arabica coffees to an Australia-wide client base from their fully HACCP accredited facility.

Lance and Gillian Witham, the owners of the iconic



Coffee Professionals... Lance and Gillian Witham

Witham's Coffee Roastery have seen enormous changes and rapid expansion in the specialty coffee industry in the last ten to fifteen years. "I believe our success and longevity in such a competitive industry is firstly, our depth of product knowledge, but perhaps more importantly is our passion to provide consistently exceptional quality in the coffee and service we offer our customers" Lance discusses. "We are proud to be the first coffee roaster to ever undertake the HACCP program, which is all part of our commitment to quality".

"We roast daily, and only to order, from our two traditional drum roasters, affectionately known as Angelina and Chloe. A larger one for the bulk of our wholesale output and a smaller

12kg Probat roaster which allows for smaller specialised batches of single-origins. Our philosophy has always been that fresh is best" says Gill.

The foundation behind Witham's Coffee's strength in a competitive coffee industry is Lance Witham's great depth of coffee knowledge. Born on his parents coffee farm in Zimbabwe, trading in green coffee with his father after leaving school and working on a coffee plantation in Far North Queensland has given the Witham's a strong edge when it comes to specialty coffee.

"Witham's Coffee is now more than just a coffee roaster – we are essentially holistic coffee consultants. We appreciate that every customer is unique and every cafe has its own personality. Working closely with cafe owners, we offer solid, professional advice; professional barista training and develop personalised coffee solutions to suit; such as tailoring signature blends, sourcing specific estate coffees or offering Fairtrade, Rainforest Alliance or organic options. It is very important that our customer feels a connection with their coffee, its origins and its roaster" explains Lance. "The solid relationship we develop with our clients is why we have such a loyal and strong client base. We strive to provide consistently exceptional coffee and back that up with responsive, personalised service". ■

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RARITY WHOLESALE

Rarity Wholesale fruit and vegetables is a privately owned fruit and vegetable wholesaler and processor. We are a leading retail and wholesale supplier of exceptional fresh fruit, vegetables, salads and prepared produce in the Newcastle region. Our ethos is to provide an exceptional standard of quality and service in all areas of our business. Our premises comprise of a purpose-built unit containing cold storage facilities, an air conditioned order preparation/picking area, ambient storage and covered loading bay, complete with a state of the art online ordering system.

Our innovative facilities are designed to take fresh produce, from its source, through a cost-efficient, temperature-controlled "cool chain". Each stage has been developed to incorporate the requirements as set by the Hazard Analysis and Critical Control Points (HACCP) program and for Food Safety Certification. A fleet of modern refrigerated vehicles complements our facilities and ensures absolute freshness at the point of delivery. Rarity Wholesale are responsive to our customers preferences and our move towards processed vegetables is a good example of this. We have invested in both the infrastructure and the staff to establish a range of portion-controlled, prepacked, processed product. This means the client can opt for a complete selection of processed fruit and vegetables packed to suit their individual needs. This is proving most popular to both our retail and wholesale clients.

Our HACCP certification further demonstrates our willingness and commitment to provide our customers with safe, quality fruit and vegetables. We have found that the introduction and implementation of HACCP has enabled us to play a more integral part in the supply to the Aged Care and Hospitals sector.

Being our 10th year with HACCP, we are now used to the



Uncompromised freshness from Rarity Wholesale

daily policies and procedures that come with this methodology. We feel that there is a growing trend toward HACCP Food Safety certification and an increasing number of establishments are requiring the certification. Our customers seem to have more confidence knowing that we adhere to strict policies when handling their product.

Rarity Wholesale constantly strives to achieve high standards in our policies and procedures. At the same time we believe the scale of our operation allows our customers to enjoy a number of benefits. We're small enough to provide personal service, yet our buying power allows us to offer the best possible price. We also draw on our experience to minimise price fluctuations that can affect menu pricing and profitability. In regard to customer satisfaction, we're proud to say that many of our customers have been with us for many years, and, include some of the region's best restaurants and cafes. We believe this longevity comes from a mutual appreciation for quality and service.

Robert Moline's from Bistro Moline's says, "In essence, to manage a restaurant and to please and spoil our customers, begins first with the sourcing of fresh and seasonal produce. Over my 40 years in the Hunter, I am now blessed with the relationship I have with Rarity Wholesale services. All of their staff are very obliging and responsive to our request to source the best produce. Of course we communicate a lot and therefore this forges an amazing partnership! ■■

For further information:

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Cofi-Com has been HACCP certified for over a decade and continues to acknowledge the value of the standards set forth by the organisation. Being HACCP certified gives us and our clients sound peace of mind when it comes to the quality of our coffees. The integrated quality controls we have in place help to facilitate smooth business trading and maintain our reputable position for quality assurance in the industry.

Over the years Cofi-Com has strived to deliver premium, rare and unique green coffee from around the world to roasters in Australia, New Zealand and the Asia Pacific region.

Through our network of producers, exporters, buyers and operatives on the ground we promote the production of high quality coffee, offering micro and sustainably certified lots, working together with farmers, producers and roasters to guarantee long-term, healthy and reliable supply chains.

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Award winning coffee beans from Cofi-Com

Roasters are invited to source an exciting and unrivalled range of coffee without restrictions. Furthermore we offer all our clients professional and customised advice and guidance on all matters regarding green coffee and blends, tailoring solutions to suit individual requirements.

We are constantly looking for ways to improve and develop our services. Cofi-Com's successes and accomplishments have only been made possible through our team's commitment, innovation and above all our appreciation for quality coffee.

Our passion and combined knowledge of green coffee drives us daily to be the best that we can - meaning loyalty, assurance and reliability are forefront in our business. ■■

For further information:

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ACHIEVE AUSTRALIA

Joining the 10 Year Club with HACCP Australia is a proud moment for the team at Achieve Australia, recognising the commitment to the high quality required to have our products endorsed as food safe under HACCP Australia Guidelines at Achieve Commercial for 10 consecutive years.

Achieve Australia is a leading disability services provider, showing the way in changing the face of disability services by being actively involved in supporting choice and fresh initiatives.

Operating in a fiercely competitive market, Achieve Commercial operates a specialised packaging and processing service catering to customers needing 'high touch' solutions that involve manual handling and specialised packaging and processing.

Over the past 25 years the business has evolved from a 'sheltered workshop model' to a sustainable commercial enterprise

CONTINUED ON PAGE 20

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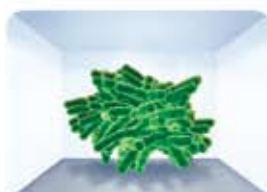
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Today at Achieve Commercial more than 50 supported workers are employed and work full time or part time, depending on their preference and needs. While there is still an element of goodwill among customers, today's market is highly competitive, and work must be carried out to standard and within the timeframes demanded by the customers, as any contractor would expect.

A typical day in our factory in Marrickville usually involves three to four different jobs running at the same time on the factory floor, many involving the operation of machinery, with supported employees rotated to provide better job satisfaction. Working in a well-run factory setting provides many opportunities for self-development, and Achieve Australia prides itself on facilitating skill development and job advancement.

The transformation in people with disability who come to work at Achieve Commercial is what it is all about. They blossom in confidence, competencies, pride and self-esteem. There is a constant endeavour to enrich their work lives and increase their skill sets, by ensuring there is a variety of work and using mechanisation to enhance productivity.

As Achieve Australia prepares for the future, the further evolution of our supported employment model is expanding our scope to develop social enterprises – creating businesses that create genuine and valued roles for people with disability that deliver a financial and social dividend. Launched by Bennelong MP John Alexander, Achieve Australia is the lead organisation of a Collective Impact Project, known as The Bennelong Gardens, that will see Achieve Australia and local communities team up with people with disability to establish new gardens at local sites. This is just one of the many exciting opportunities for one of the leading disability services provider in NSW.

Achieve's vision is to ensure all Australians with a disability achieve social inclusion in all aspects of life. Our mission is to deliver on the right of people with disability to achieve a meaningful and valued life. ■■

To learn more about our services or how you can be supported by Achieve Australia

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Multi-national food companies accused of undermining health policies and obesity initiatives.

By Danielle Bowling, Food Magazine. www.foodmag.com.au

Governments across the world are being called on to counteract the influence that multi-national food companies are having on stalling healthy food policies.

A recent meeting on the progress of obesity prevention efforts in low and middle income countries was held in Bellagio, Italy. The Bellagio Declaration, was released at the International Congress of Nutrition in Granada, Spain, and called for greater efforts from organisations and governments to protect healthy food policies from the lobbying efforts of large food corporations, or 'Big Food and Big Soda.'

Professor Barry Popkin from the University of North Carolina said, "Governments see the rising tsunami of obesity flooding over their countries, but as soon as they put up serious policies to create healthier food environments they get hammered by the food industry."

The policies which provoke this response are regulations to reduce the marketing of unhealthy foods to children, front-of-pack labelling systems to help consumers readily assess the healthiness of the food, and taxes on unhealthy foods like sugar-sweetened beverages, said Professor Carlos Monteiro, University of Sao Paulo, a co-convenor and one of Brazil's leading public nutrition researchers.

Different countries' experiences were published in Obesity Reviews, and showed that the obesity epidemic is rising very fast in many developing countries, rapidly catching up or overtaking undernutrition as the dominant nutrition problem.

"This is creating a double burden of co-existent overnutrition and undernutrition within many populations or even within households," reads a statement from the International Association for the Study of Obesity.

The director general of the World Health Organisation (WHO), Dr Margaret Chan, has recently called the lobby forces of 'Big Food and Big Soda' one of the biggest challenge that countries face as they try to reduce obesity and diet-related chronic diseases.

She outlined some of the tactics the food industry has been using such as lobby groups, promises of self-regulation, lawsuits, and industry-funded research. The Bellagio Declaration calls on WHO to develop norms for government engagement with the private sector so that partnerships are not detrimental to nutrition goals.

"The first priority for food policies is to improve nutritional outcomes for the population, not the bottom lines of multi-national corporations," said Professor Boyd Swinburn, co-chair of the International Obesity Task Force.

In 2013, Oxfam updated its 'Behind the Brands' scorecard ranks, and found that leading food brands are being very sluggish in improving their social and environmental policies.

No company performed better overall than the 'fair' category, with companies including Nestle, Unilever, Coca-Cola, Danone and General Mills experiencing slight increases in their scores. Associated British Foods, General Mills and Kellogg's are at the bottom of the scorecard with few signs of progress. ■

2014 FOOD MAGAZINE AWARDS

The Food Magazine Awards were established in 2004 to recognise and reward best practice and innovation in food and beverage manufacturing in Australia and New Zealand.

Now in its 10th year, the Food Magazine Awards have become a pivotal event in the food and beverage industry's calendar, bringing manufacturers, large and small, together to celebrate some of the latest and greatest new product launches.

For the 2014 awards, HACCP Australia continues its sponsorship of the FOOD SAFETY AND INNOVATION IN NON-FOOD category.

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

The HACCP Australia team wishes to thank all those who entered and congratulates all the finalists, Cosmos 21+, Deb Australia, Flowcrete Australia and Mettler Toledo. The winner of the FOOD SAFETY AND INNOVATION IN NON-FOOD award will be announced at the 2014 Food Magazine ceremony on Friday the 8th of August 2014 in Sydney.

The following two finalists carry the HACCP Australia certification mark and a description of their nomination is provided. Previous winners of this award include Dyson and Baitsafe.

DEB AUSTRALIA OxyBAC



Deb OxyBAC is a safe and effective antibacterial hand wash available for use where high levels of physical and bacterial contamination are encountered in food manufacturing, food processing, catering, restaurants and food service.

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Deb's OxyBAC products are also the first antibacterial soaps to display the HACCP International certification mark.

Further information call 1800 090 330 - www.debgroup.com



COSMOS 21+ Brand M8



BrandM8 is a checklist system which allows the user to take all paper-based checklists and create digital checklists that can be centrally managed and deployed to all major mobile platforms.

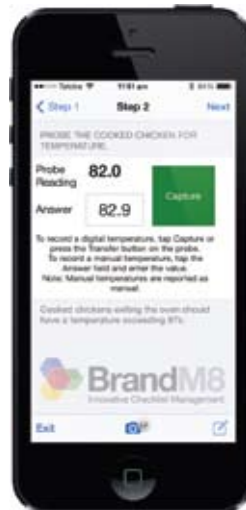
BrandM8 manages all information relating to the checklists for reporting and analysis of the completed review.

Whilst the core function of BrandM8 is to extract accurate and efficient recording of any checklist data, its primary application is aimed at food safety processes. BrandM8 deploys checklists to mobile devices at relevant times, allows temperatures to be digitally recorded using Bluetooth temperature probes, requires users to record corrective actions and even creates follow-up checklists to properly resolve the issue.

As users are guided through their food safety program, checklist pathways evolve based on the response given.

BrandM8 is applicable to virtually any industry and flexible enough to deal with most checklist scenarios.

Further information call 03 8645 5500 - www.brandm8.com, www.cosmos21.com.au



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Moisture Fix 1 and Surface Repeller were used at the Museum of Contemporary Arts at the Rocks in Sydney including the food service and outdoor Cafe area.

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Oxtek Australia Pty Ltd is an Australian owned and manufacturing company based in Melbourne that supply nationally and to New Zealand. Their team has over 100 year's experience in the concrete, coatings, flooring & vinyl industries. They offer onsite assistance and warrant their systems if applied as per the data sheets - see website for full technical data www.oxtek.com.au

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<http://www.cert-id.com/Certification-Programs/Non-GMO-Certification.aspx>

The headline says it all! A robust certification programme now delivered in Australia by HACCP Australia.

Food Safety risk management

<http://www.who.int/foodsafety/chem/en/>

WHO and the Food and Agriculture Organization of the United Nations (FAO) are in the forefront of the development of risk-based approaches for the management of public health hazards in food. Check out the areas of work tab for some excellent insight into food safety risk management.

Food that is strange

<http://www.weird-food.com/>

When the 'five food groups' include Mammal, Reptile, Amphibian, Bug and Minerals, you know you are in for some interesting browsing.....and possibly a recipe or two for your next dinner party.....

HACCP e-Lite

<http://www.haccp.com.au/ccp-food-safety.php>

Shameless self promotion here (snuck it in half way down though) for the new CCP Food Safety Programme system. If you are in the food service industry, this could be a great option for you! Simple, food safety.

Capturing Food Borne Illness Issues

<http://www.ozfoodnet.gov.au/>

The mission of OzFoodNet is to apply concentrated effort at a national level to investigate and understand foodborne disease; to describe more effectively its epidemiology and to provide better evidence of how to minimise foodborne illness in Australia. A government initiative with some very interesting reports and statistics.

A leading publication

<http://www.foodscience.csiro.au/fshlist.htm>

Food Safety & Hygiene is now published by the Australian Food Safety Centre of Excellence but some excellent back copies and articles are available from the days when this was published by Food Science Australia. ■

FACTERIA LISTERIA

The last to arrive at the Pathogen Party

Listeria is a bacteria who has only been recognised relatively recently (1980s) as a significant food borne pathogen. The listeria genus contains 10 species of which only one, *Listeria monocytogenes*, causes illness in humans through food infection.

The illness caused by *L. monocytogenes* infection is called listeriosis and severe cases result in mortality rates of about 25%. Mild cases are also of concern to pregnant women who can suffer miscarriage as a result. The threat of listeriosis is most significant to the elderly, the very young and immune compromised individuals. About 60 – 100 cases are reported in Australia each year that results in around 20 deaths.

The bacteria are widely spread through nature and can be easily isolated from soil. Foods typically infected include soft cheeses, unpasteurised dairy products, deli meats, fruit salads and juices made from vegetables or unwashed fruits. *Listeria* is easily killed by heat so that infection is typically associated with cold ready to eat foods.

A large infective dose of the *L. monocytogenes* is required to cause listeriosis and not all the population is susceptible to the illness. For this reason, Food Standards Australia New Zealand is considering increasing the microbiological limit (current limit is zero) to 100 cfu/gram in foods that do not support multiplication of the bacteria.

In the food plant, *listeria* spp can grow in cool, moist areas. Areas that may never dry out (like drains or under floor mounted equipment) often harbour large number of the bacteria which can be transferred to other areas of the plant or food by contact or even aerosols. A *listeria* infection in a plant can be very hard to eliminate and may result in regulatory action and loss of sales whilst the source of the infection is identified and eliminated.

Of significance to the food industry, is the bacteria's ability to grow at refrigerated temperatures down to 4 deg C. None of the other food borne pathogens share this characteristic and this has obvious implications when relying on refrigeration alone to extend shelf life of a food. ■

Andrew “Twiggy” Forrest calls for a change of trade attitude

by Jacinta Bolsenbroek – Farm Weekly

AUSTRALIA is in danger of missing out on long-term beef exports unless there is a change of attitude to trade.

That was the view of Andrew Forrest, who made the claim during a visit to inspect Harvey Beef.

Mr Forrest inspected the abattoir last Friday, the first time he had been to the facility since the shock announcement that his Minderoo Group had bought it three weeks ago.

During his visit, he told Farm Weekly he was calling for Australian business leaders and government to get behind the Australian name to support and promote the industry.

Mr Forrest said creating an Australia-Sino 100-Year Agricultural Partnership would boost Australian trade with China.

The partnership would link key industry leaders and State and Federal government ministers from China and Australia.

Mr Forrest said he had made the call of action, because he didn't believe Australia was realising its potential to sell beef into Asia.

“Australia is not competing successfully overseas,” he said.

“I am putting out a call of action to all ministers, who are responsible for our future, and all agriculture investors, who are responsible for this country's future, to come together to provide success overseas.

“We need to get out there and promote Australia”

“The Asian market has changed irreversibly, they are never going back.

“They are going to become massive food importers, but that doesn't mean there will be a major jump in prices, they may only go up marginally.”

Mr Forrest said a Chinese partnership would secure long-term markets and trade stability.

“I'm asking every Australian, not just those in the food industry, to look to our critical leadership to adopt foreign policy that's highly conducive to trade and our biggest future customers,” he said.

As for plans for his newly purchased abattoir, he said he wanted to work with the team at Harvey Beef and WA producers to fill the Asian food bowl.

“We are not being what we call the food bowl of Asia – if anything, it is emptying,” Mr Forrest said.

“We need to get out there and promote Australia, promote WA and promote Harvey Beef.”

Mr Forrest said he noticed when he visited China that in almost any supermarket he would find all different beef products, from Uruguay, Brazil and Argentina, but no Australian products.

He believed in the future of the beef industry, and as a country Australia needed to get beef into overseas markets and make the Australian name well known.

“My heart is in it, and we need to grow, and grow together,” Mr Forrest said.

Chinese Premier Li Keqiang, the Business Council of Australia and China's WH Group representatives have been discussing the partnership initiative and future trade opportunities with Mr Forrest and are very positive.

“They want to meet every six months,” Mr Forrest said.

“It will be tough, but they want it.”

Based on his experience in the mining industry, Mr Forrest said agricultural industry leaders and ministers need to take note of previous mining industry mistakes and experiences of the early 2000, and get serious about promoting Australia.

“We cannot repeat the mistakes the iron ore industry made, where companies competed viciously against each other,” Mr Forrest said.

“They did it in the iron ore industry because of union instability, and were so focused on competing with one another.

“We pride ourselves in producing some of the best food in the world and that pride is justified, but we aren't competing well enough – we are not the ones feeding China.”

Mr Forrest and his wife Nicola met with Harvey Beef staff during their first visit to the abattoir, where they inspected the plant. And it was clear that Mr Forrest's surprise purchase of WA's biggest beef abattoir earlier this month has put a smile on the faces of many staff.

More than 300 employees met with Mr Forrest over a barbecue lunch and were able to chat with him.

Mr Forrest said he wanted to visit because he liked to integrate with people first hand.

“I am here to see the team and the facilities,” he said.

“There is a lot of excitement here, people believe in the future and so they should.

“I believe communication is everything and I want to support and grow the (WA beef) industry.” ■



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Below, please find a list of companies supplying products or services certified by HACCP Australia.

CATERING EQUIPMENT	ED OATES PTY LTD ESWOOD AUSTRALIA MACKIES ASIA PACIFIC SCALE COMPONENTS TOMKIN AUSTRALIA	Oates utensils and cookware accessories Manufacturers of industrial dish and glass washers Food safe bread loaf pans and bakery trays Suppliers of food safe weighing equipment Food safe kitchen equipment and serving ware	1800 791 099 1800 013 123 02 9708 2177 07 3808 9644 02 8665 4675
CLEANING EQUIPMENT	BAXX AUSTRALIA EDCO (EDGAR EDMONDSON) ED OATES PTY LTD MAGIC TANK OZ TANK PROBIOIC SOLUTIONS SOAKTANK AUSTRALIA TERSANO AUSTRALIA	Equipment for the elimination of airborne pathogens Cleaning aids and equipment Full range of food grade cleaning equipment Soak tank and cleaning solution for catering equipment SS deep cleaning tanks and systems for pans and trays Innovative cleaning solutions Soak tank and cleaning solution for catering equipment Ozone water equipment for cleaning	02 9939 4900 02 9557 4411 1800 791 099 0421 669 915 1300 668 866 02 4423 2022 1300 427 625 02 9550 5800
CLEANING AND MAINTENANCE SERVICES TO THE FOOD INDUSTRY	ACE FILTERS BORG CLEANING CHALLENGER SERVICES GROUP DELRON CLEANING ECOWIZE GLENN PETERS SERVICES IPS CLEANING AUSTRALIA FLICK ANTICIMEX LOTUS FILTERS INITIAL HYGIENE TOTAL EXHAUST CLEANING CONTRACTORS WASH IT AUSTRALIA	Food grade cooking oil filters Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Hygiene and sanitation service providers to the food industry Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Washroom services for the food industry and premises Filters and filter services for range hoods and food facilities Bathroom services for the food industry and premises Specialist cool room, hoods and kitchen cleaning services Food transport vehicle cleaning & sanitation services	1300 555 204 03 9463 1300 02 9993 0562 08 9328 3888 02 9805 9200 02 9580 4422 1800 651 729 1300 656 531 1300 653 536 1300 731 234 0418 192 025 1300 927 448
CLOTHING - DISPOSABLE GLOVES AND PROTECTIVE WEAR	BASTION PACIFIC BUNZL CLOROX AUSTRALIA KIMBERLY – CLARK PROFESSIONAL LALAN GLOVES SAFETY CARE LIVINGSTONE INTERNATIONAL PARAMOUNT SAFETY PRODUCTS PRO PAC PACKAGING RCR INTERNATIONAL STEELDRILL HEALTH AND SAFETY YAP TRADING COMPANY	Disposable protective apparel for the food industry Disposable gloves for the food industry Astra® disposable gloves for the food industry Kleenguard disposable gloves for the food industry Disposable gloves and protective apparel for the food industry Disposable gloves and protective apparel for the food industry Disposable gloves for the food industry Disposable and re usable gloves for the food industry Pro-Val disposable gloves and protective apparel for the food industry Disposable gloves and protective apparel for the food industry Disposable gloves for the food industry	02 9714 1110 03 9590 3000 02 9794 9600 1800 647 994 03 9706 5609 02 8344 7252 03 9762 2500 02 8781 0600 03 9558 2020 03 9790 6411 02 9826 8299
FACILITY FIXTURES AND FIT OUT	ASSA ABLBY ENTRANCE SYSTEMS BLUCHER CARONA GROUP CATER COOL DYSON APPLIANCES HALTON INTERNATIONAL JET DRYER MANTOVA MIKO INDUSTRIES PHILIPS LIGHTING PHOENIX THORN LIGHTING	Automatic rapid close doors Stainless steel drainage hardware Coldshield's thermal doors for food premises Artinox modular shelving systems Suppliers of food safe hand dryers Suppliers of extraction hoods and ventilation devices Suppliers of food safe hand dryers Food grade shelving and storage solutions Food safe lighting and fit out solutions for food handling facilities Food safe light fittings and lamps for food handling facilities Suppliers of Hidria Gif ventilation systems Food safe lighting and fit out solutions for food handling facilities	1300 666 232 08 8374 3426 1800 462 233 0418 354 260 02 9540 0400 0412 702 145 1300 071 041 02 9632 9853 0451 633 521 02 9947 0000 1300 405 404 1300 139 965
FACILITY DESIGN AND OPERATION SERVICES	ENERGY AND CARBON SOLUTIONS UNIVERSAL FOOD DESIGN SERVICES	Food safe energy efficient solutions Design services for production facilities	1300 130 024 02 4329 0630
FLOORING WALLS AND MATTING	3M ALTO SAFETY FLOORING AND WALLING BASF CONSTRUCTION CHEMICALS BETHELL FLOORING BLUESCOPE STEEL CITADEL FLOOR FINISHING SYSTEMS CLIFFORD FLOORING DEFLECTA CRETE SEALS GENERAL MAT COMPANY (THE) MATTEK PROTECT CRETE ROXSET AUSTRALIA	Specialist safety matting for food and beverage areas Specialist food premises flooring and wall panels UCRETE® Flooring System Supplier and installers of specialist food premises flooring Colorbond® Anti-bacterial Coolroom Panelling Products (quote 2222) Suppliers and installers of specialist food premises flooring Supplier and installers of specialist food premises flooring Anti-bacterial flooring product and services Specialist safety matting for food and beverage areas Specialist safety matting for food and beverage areas Food safe concrete treatment systems and vinyl flooring solutions Supplier and installers of specialist food premises flooring	136 136 1800 673 441 1300 227 300 07 3865 3255 1800 022 999 0409 166 172 02 4655 1042 03 9318 9315 1800 625 388 1300 305 012 03 9587 3100 02 9988 4822
FOOD SERVICE EQUIPMENT AND UTENSILS	AACLAIM QUALITY SALES LANCER BEVERAGE SYSTEMS SIX SIMPLE MACHINES SKANISCO SPM DRINK SYSTEMS THE HUNGRY PRODUCT COMPANY TOMKIN AUSTRALIA	Food service and food storage light equipment Customised beverage dispensing systems The Juggler - Cafe milk tap system Supplier of Kee-seal™ disposable piping bags Soft serve dispenser machine Suppliers of Mooool and Cool Blue disposable piping bags Colour coded catering utensils, catering equipment and piping bags	02 9525 1049 1300 146 744 0402 872 940 07 3279 3358 0438 837 246 03 3273 8111 02 8665 4675
HANDCARE CONSUMABLES	CHEMPACK SUPPLIES CONCEPT LABORATORIES DEB AUSTRALIA KIMBERLY – CLARK PROFESSIONAL SCA HYGIENE AUSTRALASIA	Food grade bathroom paper and dispensers Suppliers of sanitising hand gel Food grade hand soaps Food grade hand soap, disposable towelling and dispensers Tork hand towels and dispensers	02 9542 5822 07 5493 8433 1800 090 330 1800 647 994 1800 234 613
ICE MACHINES	BIOZONE SCIENTIFIC HOSHIZAKI LANCER KOOLER ICE	Sanitation system for ice machines Ice machines for hotels, restaurants and catering outlets Ice vending machines and Chill and Fill ice dispensers	1300 070 040 1300 146 744 1800 247 423
KITCHEN AND CLEANING CONSUMABLES	3M BASTION PACIFIC BUNZL CARLISLE FOOD SERVICE PRODUCTS CLOROX AUSTRALIA EDCO (EDGAR EDMONDSON) ED OATES PTY LTD ENVIRO ASSOCIATED PRODUCTS	Scotch-Brite™ cleaning chemicals, scourers and sponges Multi-purpose cleaning wipes Kwikmaster scourers and Katemaster baking and cooking paper Food safe brush ware Chux®, Astra®, OSO® and Glad® range of materials Disposable cleaning wipes Full range of kitchen cleaning materials Veora disposable cleaning wipes	136 136 02 9714 1110 03 9590 3000 0433 946 363 02 9794 9600 02 9557 4411 1800 791 099 1300 962 898

KITCHEN AND CLEANING CONSUMABLES CONT.	ENVIRONMENTAL FLUID SYSTEMS (EFS) ITW POLYMERS AND FLUIDS KIMBERLY – CLARK PROFESSIONAL PREMIUM PRODUCT SOLUTIONS PROBIOTIC SOLUTIONS RCR INTERNATIONAL SABCO SCA HYGIENE AUSTRALASIA PACIFIC NONWOVENS	Supplier of kitchen cleaning chemicals Food safe aerosol cleaner Disposable cleaning wipes and colour coded Microfiber cloths Multi purpose food safe cleaning products Specialist biological and food safe cleaning chemicals Pro-Val colour coded wipes Sponges, cloths and cleaning aids Tork premium colour coded specialist cloths VISTEX colour coded wipes	1800 777 580 1800 063 511 1800 647 994 03 9646 1600 02 9695 7762 03 9558 2020 1800 066 522 1800 234 613 0478 473 367
LABELS – FOOD GRADE	LABEL POWER OMEGA LABELS P & I THE VAN DYKE PRESS WEDDERBURN	Food safe labels for food products and food retail Beverage packing material & labels Supplying paperboard packaging and labels Food and beverage labels, lidding and packaging for FMCG Food safe labels for food products and food retail	1300 727 202 1800 028 924 02 8707 7109 02 9938 5666 1300 970 111
LUBRICANTS – FOOD GRADE	LANOTEC AUSTRALIA ITW POLYMERS AND FLUIDS WURTH AUSTRALIA	Suppliers of food grade lubricants Rocol food grade lubricants Suppliers of food grade lubricants	07 3373 3700 1800 063 511 1300 657 765
MAGNETS	ACTIVE MAGNETIC RESEARCH MAGNATTACK GLOBAL	Magnetic separation technology and magnet validation services Food safe magnetic separators for liquids and powders	02 4272 5756 02 4272 5527
MANAGEMENT SYSTEMS	BRAND M8 SHADOW ORGANISATION	Automated and web-based checklist management systems Audit, compliance and monitoring systems	03 8645 5500 02 8448 2090
MANUFACTURING EQUIPMENT COMPONENTS AND CONSUMABLES	ALLIANCE SEALING COMPAIR AUSTRALASIA ENERGY AND CARBON SOLUTIONS ENVIRONMENTAL SURFACE SOLUTIONS LAFERT ELECTRIC MOTORS/ SCORPION SICK SMC PNEUMATICS	Plastic and rubber sealing components for food processing Servicing and maintenance of compressed air systems Compressed air piping systems in food manufacturing processes Transparent, durable antimicrobial surface treatments Stainless steel electric motors for food processors Food safe switches, sensors and sensor solutions Suppliers of pneumatics and valves for food manufacturing	02 9947 9259 1300 134 952 1300 1300 24 07 5449 1110 03 9546 7515 1800 334 802 1800 763 862
PACKAGING MATERIAL AND EQUIPMENT	ACHIEVE AUSTRALIA A PLUS PLASTICS ASTECH PLASTICS CAPS N CLOSURES DALTON PACKAGING FLEXPACK MICROPAK NETPAK RCR INTERNATIONAL	Repacking of consumables and food products Food transport and storage containers Supplier of food safe pails and lids Range of standard and custom designed caps and closures Manufacturers of paper bags and products for the food industry Manufacturers and printers of film packaging Manufacturers of food grade packaging materials Suppliers of food grade netting to small goods manufacturers Pro-Val food grade pallet and crate covers	1800 106 661 02 9603 2085 1300 133 531 03 9793 1500 02 9774 3233 07 3217 0999 02 9646 3666 02 9604 4950 03 9558 2020
PEST CONTROL EQUIPMENT AND MATERIALS	BASF CHEMICALS (BASF) GOLIATH, PHANTOM & STRATAGEM BAYER BELL LABORATORIES MAKESAFE PEST FREE AUSTRALIA STARKEYS PRODUCTS SYNGENTA ULTRA VIOLET PRODUCTS WEEPA PRODUCTS	Suppliers of Roguard bait stations Suppliers of rodent and insect control materials Suppliers of rodent and insect control materials Suppliers of rodent control materials and stations BaitSafe® rodent bait-station device Specialist electronic vermin elimination devices Range of insect control devices Suppliers of rodent and insect control materials Insect trapper device Weep hole protection devices for new or retro application	1800 006 393 1800 006 393 03 9248 6888 0427 802 844 1300 065 467 02 4969 5515 08 9302 2088 1800 022 035 1800 081 880 07 3844 3744
PEST CONTROLLERS (ALL STATES)	AMALGAMATED PEST CONTROL RENTOKIL SCIENTIFIC PEST MANAGEMENT	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 1300 736 865 1300 139 840
PEST CONTROLLERS (NSW)	AEROBEAM PROFESSIONAL PEST MGNT CPM PEST & HYGIENE SERVICES CORPORATE PEST MANAGEMENT ECOLAB HACCP PEST MANAGEMENT FLICK ANTICIMEX KNOCK OUT PEST CONTROL PEST FREE SYDNEY STOP CREEP PEST CONTROL TERMIMESH PEST MANAGEMENT	Specialist food premises pest management Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist food premises pest management services Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Regional pest control services for the food industry Specialist pest control services for the food industry	02 9636 5840 02 9674 5499 02 9311 1234 13 62 33 02 9669 5110 13 14 40 1300 858 140 1800 153 010 02 9371 3911 13 73 78
PEST CONTROLLERS (QLD)	ECOLAB ELDERS PEST CONTROL FLICK ANTICIMEX SIVTECH COMMERCIAL SERVICES	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry	13 62 33 1800 353 377 13 14 40 1300 723 229
PEST CONTROLLERS (VIC/TAS)	ADAMS PEST CONTROL DAWSON'S AUSTRALIA ECOLAB FLICK ANTICIMEX PESTAWAY AUSTRALIA PROTECH PEST CONTROL STATEWIDE PEST TRAPS PEST CONTROL	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry	03 9645 2388 03 9222 7378 13 62 33 13 14 40 1800 33 00 73 1300 780 980 1800 136 200 03 9390 6998
PEST CONTROLLERS (WA/SA)	ADAMS PEST CONTROL ALL PEST PEST-A-KILL TERMIMESH PEST MANAGEMENT	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry	08 8297 8000 08 9416 0200 1800 655 989 13 73 78
REFRIGERATORS – EQUIPMENT, GOVERNORS AND DATA	CAREL DIGINOL ECUBE SOLUTIONS HOSHIZAKI IGLU COLD SYSTEMS (AUSTRALIA) MISA ONERGY	Temperature controllers and supervisors for refrigeration Data loggers and data services for temperature control eCube Temperature mimicking devices Refrigerators and freezers for hotels, restaurants and catering outlets Refrigerators and freezers for hotels, restaurants and catering outlets Modular cool room and freezer room solutions Distributors of EndoCube,improving temp monitoring and energy use	02 8762 9200 07 3206 3079 07 3395 4898 1300 146 744 02 9119 2515 1800 121 535 03 8844 5557
REFRIGERATION SERVICES	AERIS HYGIENE SERVICES MELBOURNE REFRIGERATION SERVICES REJUVENATORS (THE)	Specialist cool room and cool room motor cleaning services Refrigeration installation and repair Specialist cool room cleaning and rejuvenation services	1300 790 895 1800 441 718 0407 292 826
STAFF RECRUITMENT	CHANDLER MACLEOD	Specialist HACCP trained workforce solutions for the food industry	0438 196 989
THERMOMETERS, ANALYTICAL EQUIPMENT AND SCALES	3M IDEXX SCALE COMPONENTS TESTO	TL 20 Temperature logger for logistics Test kits and equipment for microbiological testing of water and ice Weighing equipment for the food industry Specialist thermometers and oil testers for use in the food industry.	136 136 1300 443 399 07 3808 9644 03 8761 6108
TRANSPORT CONTAINERS AND PALLETS	PACLITE PALLET GROUP SCHUTZ DSL (AUSTRALIA) VIP PACKAGING	Food grade pallets and storage solutions Food safe storage and transportation palletcons Food grade intermediate bulk containers	1300 554 238 1800 336 228 02 9728 8999

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