

BRC

A guide to issue 6

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Welcome

to the 15th edition of our food safety bulletin

The Australian food industry is facing tough times. Volatile commodity prices, a high dollar value, overseas food businesses raiding supply chains and a carbon tax to boot. However, ours is a resilient industry with a history of innovation and quality. This characteristic will have to come to the fore once more. Support will hopefully come from other sources too and the consumer is the friend we need now.

Dick Smith Foods has been chewing into its advertising budget in recent weeks. I hope that it will pay off for the company - as well as other food businesses in Australia (If you are in our industry, the least you should do is buy some DSF products for your home use). The 'Australian Made – Australian Grown' Campaign has, in recent advertisements, focussed on safety and quality rather than just patriotism. Its recent ad caught my eye and made compelling reading (see below).

We have very advanced food technology skills in Australia and the food safety methodologies adopted by our leading food businesses not only meet world best practice but have been in place for many years. We should be highlighting this to the local consumer and I'm pleased to see it start. We are very good at this and need to extend that capability further within our industry base. Ten years ago, many thought consumers would not be that interested in labelling information that is now so vital to a product's success – let's do the same with food safety and have all local and all imported products competing on the same raised platform.

This is our fifteenth bulletin and we still have plenty to write about without resorting to an astrology section! We are aided by submissions and appreciate your efforts in that regard. If you want to get a message to our highly targeted readership, please let us know!



Clive Withinslaw, HACCP Australia



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

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

IF IT'S NOT AUSTRALIAN GROWN, IT MAKES YOU WONDER HOW IT'S GROWN.

These are just some of the imported products banned by the Australian Quarantine and Inspection Service (AQIS) in the last few months. Banned, because they failed to meet our strict Australian food standards. Unfortunately, AQIS only tests around 5% of the produce coming into Australia, which means the other 95% is tested by, well, shoppers like you and me. If that alone isn't food for thought, try this. We buy more than \$5.5 billion dollars worth of imported food every year. That's billions of dollars that aren't going to our farmers and their local communities. So what can you do? The simple answer is buy Australian green produce when you can. It's better for you, your family and our farmers.

Look for the green and gold Australian Grown symbol; it's your sign of genuine Aussie grown produce. If you'd like to know more, visit australiangrown.com.au

Pictures are for illustrative purposes only.

Product	Issue
Queso de Valdeon Cheese from Spain	E. COLI DETECTED IN EXCESS OF LEVELS PERMITTED
Salted Dried Peanuts from China	CHLORPYRIFOS DETECTED IN EXCESS OF LEVELS PERMITTED
Soy Sauce with Calamansi from Philippines	CONTAMINANT 3-MCPD DETECTED IN EXCESS OF ML
Black Pepper Powder from India	SALMONELLA DETECTED
Crushed Spearmint from Egypt	CHLORPYRIFOS DETECTED IN EXCESS OF MHL
Basmati Rice from India	LARGE NUMBER OF LIVE AND DEAD INSECTS
Noodles from China	ADDITIVE GARDENIA YELLOW NOT PERMITTED IN THIS FOOD
Pistachios from Iran	AFATOXIN DETECTED IN EXCESS OF LEVELS PERMITTED
Chilli Powder from South Africa	SALMONELLA DETECTED

Early in 2012, HACCP Australia will join its overseas offices as the major sponsor of the BRC Global Standards Conference in London. The BRC scheme is highly regarded, GFSI endorsed and increasingly used in Australia by organisations needing to demonstrate worlds' best practice. The article on page 5 gives an overview as to how Issue 6 of the standard was developed and its objectives. In our next issue, we will review technical differences between versions 5 and 6.

The carbon tax is a topical issue faced by many industries and the AFGC has had a few things to say about it which certainly bear repeating – see page 16. While this government pill will be bitter, those food businesses based in NSW can take advantage of what appears to be a very substantial grant to improve energy efficiency. Refrigeration costs are hugely significant without the forthcoming cost hikes and we urge those with cold storage and high energy costs to consider applying for a slice of the funding from the NSW Office of Environment and Heritage. 'Air&Gas Solutions' (1300 1300 24) can give you assistance in this.

We can't keep away from hand cleaning, one of our favourite subjects (p10), as is dishwashing. We are proud to certify a range of Eswood dishwashers. Their certified products meet all the food safety requirements of modern industry and, reverting to the theme in earlier paragraphs, they are an Australian company – and so are we! Thanks for reading. ■

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A guide to the key differences between Issue 5 and Issue 6 of the BRC Global Standard for **FOOD SAFETY**

At the BRC Global Conference held in London earlier this year David Brackston (Senior Technical Services Manager, BRC) provided an insightful look into the change from Issue 5 to Issue 6 of the BRC Global Standard for Food Safety. He has kindly given us an overview of these changes. In this issue of the HACCP Australia



David Brackston,
Senior Technical Services Manager

bulletin we provide an overview of how Issue 6 was developed, the priorities and objectives in producing Issue 6 and an explanation of the key developments of the certification scheme. In the next issue of the bulletin we will look in more detail at the technical requirements of the Standard, provide a management summary of the main changes to the Standard and the main reasons behind these changes. Certificated companies, or those

seeking certification for the first time, must of course purchase a copy of the full Standard and are advised to study the detail of how the requirements apply to their own operation before their next certification audit. You can purchase a copy from www.brcbookshop.com.

Background to the production of Issue 6 and objectives

1. Consultation and development process

The BRC Food Safety Standard is widely used around the world and before starting the review for Issue 6, the BRC undertook an extensive consultation with the users of the Standard to understand the strengths and potential areas for improvement.

The feedback on Issue 5 was generally very positive and the continual growth in use of the Standard around the world, with nearly 14,000 certificated sites and over 20% growth in 2010, is a testament to its increasing international popularity. The consultation identified a number of opportunities for further improvement particularly with regard to the way that the audits are conducted:

- ensure a better balance of auditing time between the factory environment and paperwork review with more emphasis on good manufacturing practice
- ensure consistency of audit results so that the grades awarded are truly representative of the standards sites can maintain on an ongoing basis
- provide a path to allow recognition of sites which are still developing their food safety systems
- reduce the need for multiple customer and other audits
- ensure the audit report is focused and provides value and does not just add cost.

Moving the Standards forward - Evolution not revolution

The main focus of the rewrite has been on the development of ideas to extend the reach of the Standard, provide options to differentiate the performance of sites and encourage a consistency of audit. The review of the requirements has focused on clarification and simplification rather than wholesale changes reflecting the feed back from consultation.

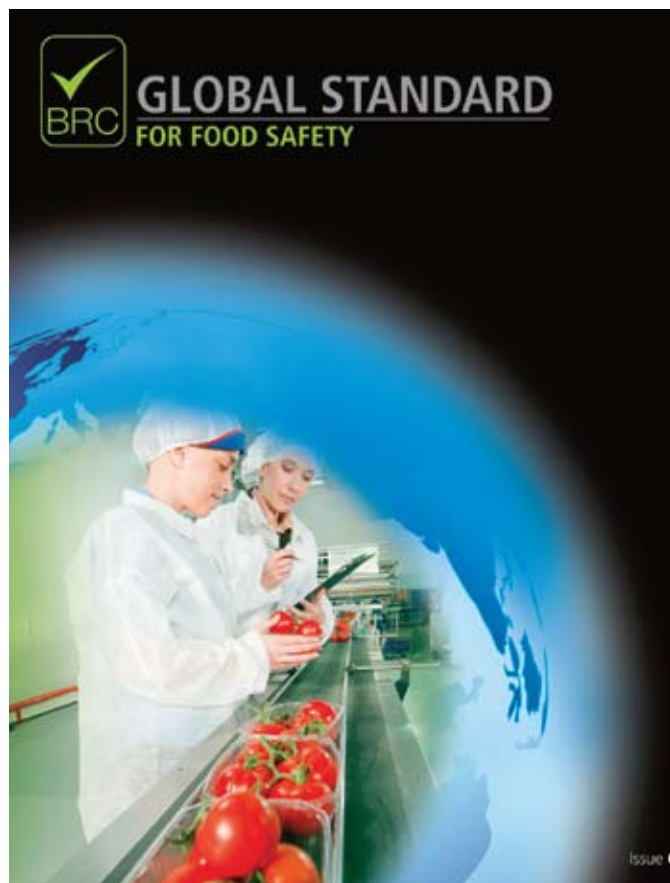
1. Increasing Focus on Good Manufacturing Practice (GMP)

Maintaining good and constantly improving standards of Food Safety and due diligence requires documented procedures and processes to ensure the consistency of working methods and provide information to identify areas for improvement. The implementation of the procedures within the factory, staff training, supervision and working practices, factory hygiene and working conditions however ultimately affect the product safety and quality. Issue 6 attempts to rebalance the audit process by increasing the amount of time spent by the auditor within the processing areas.

Issue 6 of the Standard incorporates changes to increase the emphasis on the GMP aspects of the audit. These include:

- A two part audit checklist (in line with the an unannounced audit option) which helps define requirements which are expected to be audited within the production areas
- A change in the balance of the number and depth of requirements in favour of good manufacturing practices rather than documentation of the systems

CONTINUED ON PAGE 06



- A new more customer focused audit report format reducing report writing time and encourage a more challenging audit approach
- Greater emphasis on standardising best practices for auditing to the BRC Standard within the auditor training materials – discussions with production staff, challenging assumptions, audit trails, observing product change procedures etc.

Against a backdrop of an overall reduction in the number of requirements, sections of the Standard covering foreign body control, hygiene and housekeeping and allergens have been expanded.

2. Refreshing the requirements

The rewrite has been used as an opportunity to look at the wording and lay out of the Standard to simplify and remove ambiguity.

A review has been undertaken of the statements of intent, which precede each set of requirements in the Standard, to ensure that these all express the required outcome with the following more detailed requirements supporting the achievement of the desired outcome.

Changes to the Standard have resulted in an overall reduction in the number of clauses by about 25%.

The certification process has been strengthened by ensuring that not only are issues identified at the audit corrected but also the root cause is identified and an action plan put in place to prevent recurrence.

3. Unannounced audits - Increasing accessibility and reward

The use of unannounced audits by customers is becoming increasingly common in some markets and is seen as providing

a greater challenge and more realistic assessment of sites' day-to-day standards. The unannounced scheme within Issue 5 was not well used partly because the benefits were not seen to outweigh the practical difficulties of having the entire audit conducted unannounced.

For Issue 6, the working groups have developed two options for unannounced audits both of which will be **voluntary**.

Option 1 – Full unannounced audit similar to Issue 5

Option 2 – An audit in two parts:

- Part 1 unannounced audit - largely based on factory operations and good manufacturing practice
- Part 2 - planned audit - based largely on a review of documented systems, procedures and records carried out at the usual audit due date.

The new option 2 audit allows sites to ensure availability of managers for the documentation review whilst still being able to benefit from the higher audit grade.

The increased emphasis on Good Manufacturing Practices with this approach and realism from the unannounced element will increase customer confidence in the audit and grades.

The BRC will promote the unannounced scheme and help market the sites achieving the schemes top A+ Grade.

4. Encouraging Food Safety - The new Enrolment process

The BRC Standards have been adopted and used around the world with certificated sites in over 100 countries. Published as Issue 6, the Standard has rightly gradually increased the requirements for certification with each Issue as factory standards and our knowledge of food safety improves. It is important that as the standards for certification move forward there is still a path for sites which are currently developing their food safety systems to be recognised and encouraged to develop to ultimately achieve certification.

A new enrolment process will be introduced which will enable sites to register their audits on the BRC Directory and share their progress with customers as they develop their food safety systems. A progressive weighted scoring system will be introduced prioritising the basics of food hygiene to encourage improvement where sites are not certificated. This recognises the status of the sites and provides a measure by which to chart their progress towards full certification. The audit report and scorecard will be available on the private area of the BRC Directory only and enable sites to share results with their customers.

Whilst encouraging improvement, it is recognised that there must be a clear point of difference between certificated sites, meeting all of the requirements of the Standard. Only sites achieving full certification will be issued with a grade and certificate, have their achievement recognised on the BRC public website Directory and be able to use the BRC certificated site logos.

5. Ensuring transparency

The opportunity has been taken with Issue 6 to ensure that the scopes defined on certificates and reports clearly reflect the activities included within the audit process and that any exclusions are clearly identified. Exclusions from scope for Issue 6 have been more restricted and need to be justified. Factored goods have now been excluded from scope.

6. Completing the Jigsaw

The improvements to Issue 6 are not just about the Standard itself, but continued improvement of the entire scheme which supports the Standard, including training, the management of Certification Body performance, auditor competency and development.

Training – A new range of interactive training courses have been developed to provide information for both auditors and manufacturing sites and are available from the BRC and the international network of BRC Approved Training Providers (ATP's). All auditors registered to carry out audits against Issue 6 will be required to attend a two day training course and successfully complete an exam in order to be allowed to audit Issue 6.

Auditor Competence – Auditing against the BRC Standards requires a high level of technical knowledge, experience and interpersonal skills. The BRC has always required that auditors have industry sector knowledge in order to be able to audit a particular sector and auditors are registered by product category. The auditor competency working group for Issue 6 has defined category skills, knowledge and materials to assist Certification Bodies to evaluate and improve auditor's sector knowledge.

Certification Body management (compliance) - As well as being accredited by their national accreditation body the BRC also reviews the performance of all registered Certification Bodies against a set of key performance indicators (KPI's). The results of this performance rating will in future be published on the BRC Directory to allow sites to identify Certification Bodies with the best performance. ■

Our thanks go to David Brackston for this useful summary.

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WATER USAGE AND FOOD SAFETY

by Andrew Davidson, Goldstein Eswood.

Ever since the first practical dishwasher was patented in the USA in 1886, the food service industry has been chasing ever better ways of washing dishes, glasses, pots and pans. The basic principles have remained the same – circulate large volumes of hot water and detergent over the dishes and then apply a very hot rinse to remove all traces of detergent and sanitise the surface.

Eswood is Australia's oldest manufacturer of dishwashers and glasswashers. It was the first to seek independent HACCP certification of its machines. The machines are built in 304 grade stainless steel, specifically for Australian conditions – with the emphasis on robustness, serviceability and simplicity of use.

Eswood products cover the whole range, from simple, fast "once through" glasswashers for the bar, to large multi stage conveyor washers for large volume kitchens, incorporating state of the art energy, chemical and water saving systems.

For fast, simple bar service, the Eswood glasswasher range starts with the compact C13B, and the larger IW3N machines, which will wash up to 1800 glasses per hour. Recirculation technology reduces water usage for the B42GN glasswasher to 3 litres per cycle, whilst cleaning up to 1200 glasses per hour.

Where an under counter dishwasher is needed, the Eswood UC25N, and it's smaller cousin the B42P will cover service of 30 to 60 meals, whilst taking up an absolute minimum amount of space.

Moving up to a 'pass through' style of machine enables faster washing with less effort by improving the ergonomics of handling both the input and output from the washer and increased power, via three phase electrics. The Eswood ES32 will deal with up to 130 meals per service and its big brother, the ES50, will cope with 200 meals.

Beyond the 'pass through' machines, the Eswood range of rack conveyor dishwashers start at 200 meals whilst the largest in the range, the ES220, will deal with 600 meals with ease. These machines can be fitted with a range of options such as extra insulation, heat recovery condensers, and eco-rinse, to minimize water and energy use – providing a customer engineered solution for large volume dishwashing needs.

Eswood also offers a range of potwasher models, in front load and pass through styles, to deal with large and heavily soiled cooking utensils in the commercial kitchen.

Over recent years, Eswood, along with other manufacturers, has done a lot of work on reducing water usage in dishwashers and glasswashers. The drivers of this have been cost pressures

(as water and detergent prices have risen) and community awareness as a result of drought.

All this is very logical, and dishwasher marketers across the industry have been quick to pick up on the point. Dishwasher water usage is quoted based on standardized tests, which vary from country to country. These involve standard soiling levels and specified dish stacking in the machine. Actual usage is also heavily influenced by available water pressure on site. Recent independent tests for an Australian water supply authority revealed that very few of the available machines delivered their claimed water usage under realistic operating conditions. Machines claiming the lowest water usage showed the greatest variance.

Do your dishes come with standard soiling levels? Are they always stacked the same way in the machine? Not likely! Before we focus too closely on water usage, it is essential to consider the food safety aspects.

All Australian dishwashers and glasswashers rely on water temperature and volume to heat the surface of crockery, glassware and utensils for the critical sanitization step of the washing process. The amount of energy available in a litre of water at an average rinse temperature of 85 degrees C is fixed so the volume of rinse water and its application are critical to achieving proper sanitization. Reduced water usage inevitably means less heat available for sanitization.

Reducing water usage in dishwashers will continue to be a focus for the industry, but there is a real trade-off between lower water use and correct sanitization. A little more water usage provides the flexibility to cope with real world conditions with minimum risk of compromising food safety. Exactly how much is a little more? The difference between the lowest and highest water usage across the market is around one litre per machine cycle. If you serve 200 meals per day, your dishwasher probably runs 100 cycles, so the worst case of "a little more" water amounts to 100 litres per day.

The bottom line is important but even more important is food safety for your clients – the food service industry has had plenty of examples of the disastrous outcomes for business which forget food safety processes. When selecting a washer for your bar or kitchen, it is important to balance both cost and food safety considerations. Eswood machines are independently certified by HACCP Australia – and Australian made as well! ■

For more information, visit
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CLEAN HANDS -old dirt, new dirt

By Karen Constable - HACCP Australia



Hand hygiene is an area which has received a lot of attention lately, both in the health care industry and in the food industry. As a result, there's plenty of new research and new technologies around the topic of hand hygiene. Here, we take a look at some old ideas and some new ideas.

OLD IDEA: Washing hands is all about killing bacteria.

NEW IDEA: Removing viruses from hands – particularly noroviruses – is an equally important, if not more important, reason to strive for clean hands.

In recent years, norovirus has become the most frequently confirmed food-borne agent in outbreaks of food poisoning in Australia and also in the USA. The effectiveness of norovirus as a food poisoning agent is partly due to the fact that the infective dose is very low. Human challenge studies show noroviruses to be the most infectious agents ever described. The most common cause of norovirus contamination of food is from infected food handlers not properly washing their hands after using the toilet. While Australian food legislation prohibits food handlers from working when suffering from a food-borne illness, norovirus can be present in workers who have no symptoms. Even those who have recovered from the symptoms can excrete infectious particles for several weeks afterwards. Because virus concentrations in faeces can be very high, it is possible for a single food service worker with dirty hands to infect hundreds of other people. Compared to norovirus, bacteria in low numbers on a food worker's hands have much less potential to cause a large outbreak of food poisoning.

OLD IDEA: Hand-washing compliance is achieved with training, training, and more training.

NEW IDEA: Studies in the health care industry have shown that awareness of the importance of hand washing by personnel such as doctors, does not necessarily lead to more frequent hand washing. Observational studies of behaviour in public toilets and in food preparation environments consistently find low levels of compliance – ranging from 0% to 85% of people washing their hands when they should. The motivation for a person to wash their hands extends far beyond work-place training. Recent

research has examined some of the psychological aspects of hand washing behaviour, with interesting results. In fact, having participants in psychological experiments wash their hands causes the subject to feel free from psychological traces of past immoral behavior, and also provides a change in their attitude to previously made decisions, reducing the need to justify those decisions.

OLD IDEA: Monitoring hand washing means questionnaires and surveys.

NEW IDEAS: Comparing survey results to observations has shown that people consistently say they wash their hands more frequently than they actually do. The iScrub Lite 1.5 is a free app for iPhones which can be used by medical professionals to enter data on hand hygiene compliance. Slightly more Big-Brother-ish is the concept behind a pilot study in a medical centre in Alabama, which uses RFID (Radio Frequency Identification) devices to record individual health care workers' interactions with soap dispensers.

OLD IDEA: Hot water washing is better.

NEW IDEA: Recent research has found no difference in results for hot water and warm water. For a thermal inactivation of microorganisms, the water would need to be so hot that it would burn skin.

OLD IDEA: Washing and drying hands effectively requires adequate time spent, proper use of soaps, and attention paid to areas between fingers, under finger nails and in wrist creases. In addition, proper facilities; a good sized sink which is conveniently placed and supplied with warm running water are mandatory.

NEW IDEAS: Stick with the old ideas on this topic. As more research is done on hand cleanliness, results consistently show that the most important aspect of hand washing is the mechanical removal of oil and dirt aided by the surfactant activity of the soap, and the action of the rinsing water. New technologies such as no-touch taps and dispensers reduce the chance of post-washing contamination. They are even thought to improve compliance, as they reduce the need to touch wet hardware after washing, allowing users to walk away with that 'still clean' feeling.

OLD IDEA: Antimicrobial soaps are a must.

NEW IDEAS: Antimicrobial soaps contain compounds that inactivate microorganisms. In the food industry, quaternary ammonium compounds and Triclosan are commonly used. Novel antimicrobials include silver-ion compounds and antimicrobial extracts from honey and eucalyptus. Recent studies have found antimicrobial soaps are marginally more effective at reducing microbial loads on hands than ordinary soaps. There's no doubt that the use of antimicrobial soaps provides confidence in high risk food processing applications, however, they don't increase compliance and they won't compensate for poor hand-washing techniques. New generation barrier creams can overcome some of the concerns about skin-drying with antimicrobial soaps. Barrier creams which offer a residual anti-microbial effect are also available.

Recent studies have found antimicrobial soaps are marginally more effective at reducing microbial loads on hands than ordinary soaps.

OLD IDEA: Alcohol-based no-rinse sanitisers provide effective anti-bacterial and anti-viral activity.

NEW IDEA: During the H1N1 pandemic, the use of alcohol-based sanitisers in a medical setting were found to have little effect against the spread of that particular virus. However, other studies have shown that this type of product is very effective against cold viruses. When it comes to noroviruses, however, the virus particles lack 'envelopes' which some researchers believe causes them to be relatively insensitive to alcohol compared to viruses which have envelopes. While more work is needed on this topic, there is evidence that alcohol-based hand sanitisers aren't effective against noroviruses.

OLD IDEA: Wash first, then sanitise.

NEW IDEA: Because of low compliance rates with hand washing it has been suggested that providing 'squirt' bottles of waterless sanitiser would increase overall hand cleanliness in food preparation and food service operations. This new idea isn't so good. Hands which are soiled cannot be effectively sanitised, even by a thirty second alcohol rub. In this case, the old idea is definitely the best.

OLD IDEA: Well-washed hands mean clean hands.

NEW IDEA: Hands must also be dried properly. The drying step is just as important as washing; damp hands transfer bacteria readily to surfaces, and hands that have been dried using an unhygienic method can become re-contaminated. In addition, slow drying methods result in poor compliance. Until recently, single-use towels were the only hygienic option, however certain new generation 'blade' or 'jet' style electric dryers have proved to be an effective means of delivering dry, clean hands.

Hand hygiene has always been important to the food industry. The emerging awareness of the risk of norovirus outbreaks means that hand hygiene is becoming more important than ever. There are plenty of new ideas out there when it comes to hand cleanliness, although in some areas the old ideas are still the best. ■

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Is compressed air contaminating your food?

An article prepared from an interview with leading independent, HACCP Australia certified, compressed air consultant Edwin Burwood of Air&Gas Solutions.

Compressed air is a very common utility in food manufacturing. It is mostly used to drive machinery. It also comes into direct contact with food contact surfaces, food packaging and in some cases, the food itself. We all know the dangers of compressed air from an occupational health and safety perspective but what about food safety? Just what exactly is in the compressed air that is used in food manufacturing facilities? Could the compressed air be a vehicle for transmitting nasties into our food? We spoke with leading independent compressed air consultant Edwin Burwood of Air&Gas Solutions.

"The air that is found in a compressed air system is not always as clean as we would like it to be," he commented. "Compressed air is almost always contaminated with water, oil and solid particulates. The contaminants come from three main sources: the atmospheric air that is drawn in to the compressor, the compressor itself and the compressed air receiver and distribution systems, such as piping."

"Atmospheric air contains water vapour, dust, micro-organisms and unburned hydrocarbons. These contaminants are concentrated when the air is compressed. The compressor itself can contribute wear, particles, coolants and lubricants. Finally, the receivers and piping can contribute contaminants such as rust and pipescale, which are the result of corrosion within the system. The receivers and piping may also provide warm moist environments that can support microbial life. These contaminants find their way through the compressed air system, causing potential problems for equipment and finished product."

"Some common contact points for compressed air and food are; air knives to loosen products from bakery trays and to open packaging before filling, aeration of liquids such as sparging of milk, fluidizing of dry goods and air lines in form-fill-seal packaging machinery. Where there is contact between food product and compressed air, the product may become contaminated with moisture, microorganisms or oil. In the event of significant moisture or microorganism carry-over or if the product is very sensitive, there is likely to be a noticeable effect on product quality. In this case, steps can be taken to eliminate the contamination. However where oil contamination is occurring, the effects can be less obvious."

Mr Burwood described how a client, Bindaree Beef, approached the upgrading of its system to ensure it met appropriate compressed air quality standards.

"Bindaree Beef, in Inverell NSW, is an abattoir which processes and packages beef products such as bulk mince and steaks for domestic and export. Previously the plant operated two piston compressors which were built in 1948. Availability of parts was an ever increasing problem due the age of the compressors. Two additional compressors had been purchased nine years ago but were unreliable and performed inefficiently. The system was such that when one compressor failed, production was halted for up to a week at a time.

Compressed air has many uses at Bindaree Beef. It is used to power air knives, saws, de-hiders, packaging equipment and other machinery such as air-powered gates. Because of the complicated tooling and small valves in the MAP (modified atmosphere packaging) room, which require dry air to perform reliably, a separate compressed air system was used in this area".

When it came time for purchasing a new compressed air system, Bindaree Beef were looking to improve reliability as well as air quality and to remove their reliance on difficult-to-source parts. "The Air&Gas Solutions team designed and commissioned the new system. It makes use of three Champion VOC 75 compressors, operating with food grade lubricant. Driers and filters have been added to the system. The driers remove water vapour from the compressed air, and the filters remove droplets of lubricant. As a result, the compressed air now has a much lower relative humidity, which prevents moist air from coming into contact with meat products when it exhausts from air-knives and de-hiders.



The oil content of the compressed air in Bindaree Beef has also dropped significantly, resulting in less oil carry-over into air lines. This protects the tooling and reduces the risk of contamination. In addition, an activated carbon tower has been incorporated into the system. This removes lubricant vapour from the air and will prevent bulk oil from carrying over into air lines in the event of a separator failure. The system has been designed so that air quality meets ISO standard 8573 class 2.4.1, which is suitable for direct food contact for low risk foods".

Further benefits can be seen in the electrical wiring, which now complies with Australian standards; the controlling of trip and slip hazards in the compressor room, and a significant reduction in noise levels. The plant room is cooler, well-ventilated, and conforms to GMP housekeeping standards.

When it comes to reliability, the system has been designed so that even if two compressors are lost, full production can still occur. There has been a twenty percent reduction in energy use and carbon dioxide emissions and the labour component of maintenance costs has been significantly reduced." ■

For further information on food related compressed air safety standards, contact Edwin Burwood on 1300 1300 24





HACCP AUSTRALIA NEWS

2012 Food Magazine Awards

Every year, Food Magazine hosts The Food Awards which culminates in a gala award ceremony and celebrates true excellence in the food industry. For the 2012 awards, HACCP Australia continues its sponsorship of the FOOD SAFETY AND INNOVATION IN NON-FOOD category.



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

recognising the benefits of true food safe design and characteristics.

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



John Bryant of Dyson (R) receiving the FOOD SAFETY AND INNOVATION award from Clive Withinshaw from HACCP Australia for the Dyson Airblade.

In the 2011 awards, a number of truly excellent products that support the food industry and carry the HACCP Australia certification mark were chosen as finalists by a highly qualified judging panel. The finalists included Activeion, Aeris Environmental, Altro APAC, BASF- The Chemical Company, Baxx, Diginol, Dyson, Onergy, Testo and SCHÜTZ. Congratulations to the winner, The Dyson Airblade.

The winner of this year's FOOD SAFETY AND INNOVATION IN NON-FOOD AWARD will be announced at the Award Gala dinner 1st August 2012.

You have until 20th April 2012 to get your entries in, so check www.foodmag.com.au/awards for details on how to enter.

BRC

HACCP Australia has joined with its overseas offices to sponsor the forthcoming BRC Global Standards Conference in London (6th -7th March). This conference brings together a global audience of auditors and auditor organisations to hear how the BRC is developing its 'Global Standards and Training' courses around the world. With over 15,000 certificated suppliers in 90 countries through a network of over 115 accredited and BRC recognised Certification Bodies, this scheme is at the forefront of food safety and this meeting brings together highly qualified food safety expertise from all over the world. We are very much looking forward to being part of that. For more detail, hit this link - <http://www.brcevents.com/Home/FutureEvents/GlobalStandards12.aspx>

Recently certified products

We do like to pass on information about a number of products and services that have passed through our certification process in recent months. A number of these are particularly innovative and will be of interest to food handlers, producers and retailers looking for excellent food safe solutions. **Kooler Ice** will be revolutionising the sale of ice in petrol stations and retail outlets in the coming year. Their on-site manufacture and dispense system will eliminate much of the cost of handling and transportation with a well designed unit offering a safe and superior product to consumers. **Kimberly-Clark** has had certified a large range of paper toweling, gloves, dispensers and soap products which are particularly suitable for the food industry. Certification includes key industry products from their well-known and respected brands – Kleenex, Scotts, Wypall, Kimcare and Kleenguard. **Ecowize** is a recently certified contract cleaning company that specialises in all aspects of food facility services including premises and equipment. Their systems, training and project supervision have proved to be excellent and dovetail well with HACCP programmes. They have significant experience in some of our industries most challenging facilities and present an attractive alternative to the in-house option. **Universal Food Service Design Services** has demonstrated a deep understanding of food safety considerations in facility design. A lack of such expertise at the design stage can prove very costly later on. **Brian Lennox** and his team can greatly assist here. **Phoeniks** is the local company representing the well-known company, **GIF-Hydria** from Germany. Its exhaust and ventilation systems are first class, demonstrating efficiency and food safety together with excellent design. If you are looking for food safe products to support food handling and production, please feel free to contact us for recommendations and advice. Many more food safe products suppliers are detailed on pages 29 and 30.

- **Kimberly-Clark** www.kca.com.au
- **Kooler Ice** www.24-7koolerice.com.au
- **Universal Food Service Design** www.ufd.net.au
- **Phoeniks – Innovative Kitchen Solutions** www.phoeniks.com.au
- **Ecowize Group** www.ecowize.com.au

New faces

Two new project managers have joined HACCP Australia in the past few months. **Vikki Baker** has joined our head office team in Sydney while **Theo Simos** takes up the reins for us in Adelaide undertaking projects in South and Western Australia.



Vikki Baker



Theo Simos

Vikki, a food technologist, has a solid production and QA background in the UK, most recently with an ingredient manufacture, supplying major retailers in Britain and Europe and prior to that, with a challenging role with a prepared meals company.

Theo has a similarly impressive industry background; a graduate of Hawkesbury Agricultural College, Theo's CV includes production management and export experience with Berri, a stint as a project director with 'National Food Industry Strategy' as well as considerable research and process consultancy to both government and private sector clients in Australia and overseas. The characteristics essential in all our project managers is excellent academic qualification and hands-on, industrial experience. Theo and Vikki certainly fit the bill and will be a great asset to HACCP Australia and its clients. ■

THE PEST FREE EVOLUTION

Pest Free Australia Pty Ltd has been quietly engineering and designing a new 'Pest Free' model for the past two years to join the company's two other scientifically proven products. 'Plug-In Pest Free' has been reducing the use of toxic and poisonous chemicals around the World since January 1995 in the control of rodent activity. Plug-In Pest Free is manufactured in Australia by a fully owned Australian family company.

Mr. Ray Connell (President and Founder Pest Free Australia Pty Ltd) said that through his listening to small business owners and clients over the past sixteen years, he recognised a tremendous need to design another product specifically for small business owners. He wanted to bridge the gap between his other two highly successful products, being his domestic unit for houses, and his commercial unit for larger buildings, eg supermarkets, warehouses, hospitals, nursing homes, hotels and factories.



He now feels the market is right for this type of new unit which will be distributed both in Australia and a further twelve overseas countries through a network of master distributors. Mr. Connell says "Pest Free is fast becoming the number one Australian designed and patented electromagnetic product of this nature in the world. We have continued to research our technology over the years which has now allowed us to develop this new and innovative 'Pest Free Pro' unit. Our new 'Pro Unit' will save small businesses thousands of dollars over the years, while offering an environmentally friendly alternative to traditional chemical methodologies."

The new 'Pest Free Pro' is the perfect answer for small businesses such as cafes, restaurants, milk bars, bakeries and convenience stores, being food safe, extremely effective and affordable

'Pest Free Pro' simply operates by modulating the existing electro-magnetic field within a building structure thereby repelling rodent activity in the vicinity. It has a life span of up to ten years, a two year warranty and a 60 day Money Back Guarantee.

Mr. Connell says "The Pest-Free devices have been certified by HACCP Australia. That process saw HACCP Australia investigating the products characteristics and the rigorous academic studies that demonstrated the devices effectiveness in the control of rodents. I can attribute much of our success in the food industry to our certification from HACCP Australia. A third party expert endorsement has differentiated our product from other less effective devices and confirms its suitability for food businesses." ■

Pest Free can be contacted on 02 49 695515, or visit www.pestfree.com.au



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HACCP AUSTRALIA CERTIFICATION

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

National

Carbon tax another blow to food and grocery manufacturing

The Australian Food and Grocery Council (AFGC)©

Operating profits of Australia's food and grocery manufacturers are expected to fall by an average of 4.4 per cent in 2012-13 under government's carbon tax which will impact industry's capacity to employ and innovate, according to new research released by the Australian Food and Grocery Council (AFGC) today.

The carbon price of \$23 per tonne will be a "real hit" to profits for Australia's largest manufacturing sector – employing 312,000 people – with expected losses in profitability of up to 15.6 per cent for paper products and more than 11 per cent for dairy and meat products, the research by A.T. Kearney found.

Increased costs in energy as a result of the Government's carbon tax will affect every stage of production of food and groceries from on-farm to supermarket shelves.

AFGC Chief Executive, Kate Carnell, said although the \$108 billion industry supports a price on carbon and many companies are already reducing their carbon footprints, the timing of the Government's carbon tax delivers another blow to already stressed Australian manufacturers.

"The carbon tax, which passed the Lower House recently, will have a real impact on food and grocery companies' bottom lines," said Ms Carnell who launched AFGC's Impact of Carbon Pricing 2011 report at Parliament House in Canberra.

"The carbon tax will increase the cost of Australian manufactured goods – but will not affect imports, which are already cheaper due to the high Australian dollar. This will ultimately impact industry competitiveness affecting its capacity to employ, innovate and invest.

"To maintain its competitiveness, industry will need to upgrade plant equipment and invest in low emissions technology to use less energy and become more efficient. To enable this to occur, industry urges the Government to improve the business case for investment and innovation to encourage companies to improve their Australian manufacturing operations rather than moving offshore, which will impact local jobs."

Ms Carnell said food and grocery manufacturing operations are already consolidating and moving some lines offshore because of cost pressures, especially labour costs and pressure from the highly-concentrated retail sector," Ms Carnell said.

A.T. Kearney Vice President, Jeremy Barker, said the study highlighted the challenges facing the sector as its ability to accommodate additional costs at this time is limited, given the industry was on average already experiencing poor levels of profitability.

"The reality is many players in this sector are price-takers, as they

face intense competitive pressures in some categories from imports and strong growth in private label products," Mr Barker said.

"The study found most companies have some form of energy reduction plans in place and are actively looking to reduce their direct emissions, but they are limited in their ability to manage cost increases in the inputs and services they buy, such as electricity, fuel, transportation and packaging."

The A.T. Kearney study builds on established data sources including Treasury and CSIRO modelling as well as ABS statistics to estimate both the direct and indirect impacts of a price on carbon. Read AFGC's Impact of Carbon Pricing 2011 report and access more background at www.afgc.org.au

In 2009, the food and grocery manufacturing industry contributed approximately 6 Mt CO₂-e or just 1 per cent of Australia's 565 Mt CO₂-e of total direct emissions. The Impact of Carbon Pricing 2011 report examines the potential impacts of the proposed scheme on the industry across the entire supply chain, including the impact on operating costs and competitiveness. Approaches and frameworks are also provided for companies to assess the impacts on their own business and prepare themselves for the changes going forward.

"The carbon tax, which passed the Lower House recently, will have a real impact on food and grocery companies' bottom lines," – Kate Carnell – AFGC

The Australian Food and Grocery Council (AFGC) is Australia's peak national industry association, representing the \$108 billion food, beverage and grocery manufacturing industry. As Australia's largest manufacturing sector – four times larger than the automotive parts sector – the food and grocery manufacturing industry is a vital contributor to the wealth and health of our nation. The industry's products are in more than 24 million meals, consumed by 22 million Australians every day, every week and every year. AFGC's aim is for the Australian food, beverage and grocery manufacturing industry to be world-class, sustainable, socially-responsible and competing profitably domestically and overseas. For more information, visit www.afgc.org.au

A.T. Kearney is a global management consulting firm that uses strategic insight, tailored solutions and a collaborative working style to help clients achieve sustainable results. Since 1926, they have been trusted advisors on CEO-agenda issues to the world's leading corporations across all major industries. A.T. Kearney has offices in major cities in 38 countries, including Sydney and Melbourne in Australia.



Climate change driving world towards food crunch

Agence France-Presse (AFP)©

Surging population growth and climate change are driving the planet towards episodes of worsening hunger which only an overhaul of the food system will fix, a panel of experts said recently.

"In the 21st century, as we are now, we've got a major set of converging threats," said John Beddington, a British professor who chaired a 13-member nine-month probe.

"There's population growth, unsustainable resource use and big pressures on humanity to transform the way that we use food,"

Beddington said in a teleconference.

"But it is intimately linked to water issues and energy issues and of course with the major issue of climate change."

Beddington said that in 2007-8, a surge in food prices drove 100 million people into poverty, and 40 million more followed them in the 2010-2011 spike.

"There is a real concern about hunger, and there are consequences at the level where food price increases cause instability," he said.

The so-called Commission on Sustainable Agriculture and Climate Change was set up in February 2011 by the Consultative Group on International Agricultural Research (CGIAR), an umbrella organisation funded by national governments, regional organisations and research foundations.

Drawing on published studies, the panel is offering guidance on how the world can be fed as its population rises from seven billion to more than nine billion in mid-century and diets shift to higher consumption of calories, fats and meat.

During this time, greenhouse gases emitted in past decades will have an inevitable effect on the climate system, adding to the risk of drought and flood.

"The challenge that's ahead of us globally is really quite hard even to comprehend," said Megan Clark, chief executive officer of the Commonwealth Scientific and Industrial Research Organisation (CSIRO) in Australia.

"We must increase global food production by 2050 by some 30 to 80 percent and reduce our (carbon) emissions by half.

"To put it another way, as my children grow old over the next 60 years, we'll have to produce as much food as has been produced in human history and at the same time during that period, we will have to learn how to halve our emission rate from agriculture."

The panel released a "summary for policymakers," setting down seven recommendations. The full report will be issued early next year.

The proposals include a big focus on curbing waste through smarter supply chains, as roughly a third of food produced for human consumption is lost or wasted across the global food system.

Sustainable methods and support for poor, small farmers are also promoted. Costly over-use of fertilisers is cited as a problem, as are methods that wreck farmland.

"An estimated 12 million hectares (30 million acres) of agricultural land, and their potential for producing 20 million tonnes of grain, are lost each year to land degradation," said Lin Erda, director of the Research Centre of Agriculture and Climate Change at the Chinese Academy of Agricultural Sciences.

Asked what role genetically-modified crops should play, Clark said, "the commission didn't set out to pick winners with regard to agriculture."

"We looked at the major factors that would enhance resilience, productivity and sustainable use," said Clark. "We really came to the conclusion that you need to diversify responses, all the way through from organic to genetic."

Northern Territory

Why we recommend blue gloves

A Darwin couple was outraged to find a disposable glove buried in a beef noodle dish they bought from a 24-hour take-away outlet. Evelyn Nicholson and Rod Jockway told the NT News they made the discovery



at Uncle Sam's in Darwin. "I thought it was a tough piece of meat," Mr Nicholson said. "I pushed it to one side and said I'd tackle it later.

"It turned out to be a glove."

The couple reportedly complained to Northern Territory health authorities after confronting the manager, who denied ever serving them the beef meal.

New South Wales

\$1.5 billion NSW funding to help reduce energy bills – a fillip for food industry

With power costs rising across the state and the Carbon Tax looming, the NSW Government has recognised the growing importance of energy efficiency to industry. In an effort to reduce power bills and the likely impact of the Carbon Tax on business, the Office of Environment and Heritage (OEH) and IPART's Green Emissions Programs have developed a programme designed to give NSW businesses of all types and sizes, an incentive to reduce their energy consumption. This is done through subsidised funding of effective energy saving projects undertaken by these businesses.

OEH's "Energy Saver Panel" is a team of highly qualified industry specialists and consultants from a wide range of backgrounds including compressed air, lighting, refrigeration and other areas of high energy usage of both electricity and gas. The program allows for these specialists to come into your business and assess the most effective ways for you to improve your energy efficiency. This is done with a Level 2 or 3 "Energy Audit", overseen by OEH for quality and accuracy. This then determines the degree of funding your business is eligible to receive under the IPART "Energy Saving Certificates Scheme".

At the heart of IPART's Energy Savings Scheme are 'ESC' units (known as "eskies"). They represent a massive \$1.5 Billion pool of funds available to the NSW businesses that can show proven energy savings as a result of projects undertaken in line with their "Energy Audit". Businesses can generate up to 10 years of ESCs in an upfront payment. On some projects, this can be worth over \$100,000.

"The key is to find an experienced, certified ESC consultant who specialises in your industry category" says Edwin Burwood, CEO of Air&Gas Solutions. HACCP Australia certified, through his company Air&Gas Solutions, he has been appointed as a Lead Auditor under the OEH's "Energy Saver Panel" for 2011. With more than 16,800 ESCs with a combined value of over \$1.15m in funding already provided to industry, his team has the experience you need to help you significantly reduce your energy costs and future Carbon Tax. You can contact Air&Gas Solutions on 1300 1300 24. ■

Wash It's technology and systems impress auditor



External trailer image is all important in marketing products but food safety and cleanliness is just as vital when it comes to hauling food.

Wash It Australia is a national company supplying truck, and, more importantly to our industry, trailer washing services. 'Wash It' is engaged by some of Australia's largest food distribution companies such as Coles and Woolworths and/or their logistics service providers. Cleanliness in the pantechon is as important as it is in the distribution centre or the store and keeping these units up to scratch is Wash It's business.

Wash It carries HACCP Australia's 'Certificate of Conformance' in respect of its service to the food industry. Such a certificate requires 'Wash It' to employ food safe materials and have appropriate operating procedures, food safety training, documentation and records in place – all of which are audited to demonstrate compliance. Wash It's recent audit showed them to be providing a first class service – with excellent food safety awareness and processes. But it was some of the technical applications which Wash It has employed which fascinated us.



Wash It's Ottawa terminal tractor (left) and service vehicle

Quality of service is not enough for Wash It. They also demonstrate some excellent efficiency which has come about through investment and technique.

Ben Hennock at 26, is young as entrepreneurs go and is the managing director of Wash It and his 'Ottawa Terminal Tractor' is grabbing plenty of attention on the roads around truck yards in Victoria. Normally, these strange looking machines spend their

time lugging various trailers around yards and terminals with only the briefest foray on to a road, usually a few metres to another worksite, but Ben Hennock has other ideas.

Wash It carries HACCP Australia's 'Certificate of Conformance' in respect of its service to the food industry

While the majority of Hennock's 'Wash It' truck washing fleet is in Brisbane, he bought the Ottawa tractor through importer Daysworth International for work in Melbourne. Daysworth says terminal tractors are much more practical for trailer-moving than prime-movers, use less fuel and are far less taxing on drivers. The odd shape, with the cab to the right side of the body, is designed so the driver can see both front corners.

Hennock, opted for the terminal tractor because his teams wash five times as many trailers as prime movers. The tractor can be driven out to a site, hauling its own large trailer with water tanks and all the wash equipment, bringing the trailers to a central point to be washed, then returned. Hennock says "Previously, we have used the owners' trucks to bring the trailers out to be washed. This can occasionally reveal dents and scratches and can damage turntables and quick-releases... 'and we automatically get the blame.' Using the Ottawa means there is no such problem and the team also saves time because, with a terminal tractor, the driver can hitch trailers without getting out of the cab. All transport sectors are tough but the food industry has additional demands and by providing an efficient, food safe and fully controlled service, we can more than meet those."

Hennock started washing trucks when he was 12 years old! Figuring there was a dollar to be made, he started the truck wash business about seven years ago and it expanded during the drought – so quickly in fact that Wash It made BRW's top 100 fastest-growing companies list last year.

Wash It can be contacted on
1300 WASH IT (1300 9274 48)
or visit www.washit.com.au



FACTERIA

The Golden Grapes

– Staphylococcus aureus

By Martin Stone - HACCP Australia

Named for their appearance under the microscope and the typical yellow colonies they form on agar, *S. aureus* is a human pathogen that was first isolated in 1880 from surgical infections. Well known as 'Golden Staph' as the bacteria responsible for a range of skin infections such as boils, pimples and more serious infections. A major concern in the medical field is the emergence of antibiotic resistant strains of the bacteria which have the capacity to kill patients recovering from surgery through infection. The organism is also responsible for food poisoning illness in a range of foods.

Between a third and half of the population are carriers of the bacteria (often in nasal passages) at any time so the potential for contamination from human sources is clearly high. The bacteria causes food-borne illness through the production of a toxin and an infective dose is reached when less than one millionth of a gram of toxin is consumed in the food. This level of toxin is achieved when about 100,000 cells are present per gram of food and can occur in a few hours of infected food being left at room temperature. A feature of the toxin is its heat stability. Even if the food is reheated and the bacteria are destroyed (they are killed easily with heat above 65 degrees Celsius), the toxin will remain viable and will cause illness.

S. aureus food poisoning is often associated with dairy, meats, poultry and egg and protein based salads. The bacteria are also salt tolerant and can grow in foods such as cured hams. Symptoms include vomiting, diarrhoea, nausea etc and rapidly onset (2-4 hours) and last for around 24 hours before the recovery phase of the illness is underway.

Control of the bacteria in food is managed by the basic food safety principles. Hand hygiene and the correct temperature control of foods are critical. Coughing and sneezing over food is also thought to be a primary source of introducing the bacteria into the foodstuff. Handling foods when infections such as boils or pus wounds are present is also a major risk scenario.

Staphylococcus aureus – the golden grape – a common source of rapid onset gastroenteritis, but one that can be easily controlled through appropriate food safety handling techniques. ■



Hygiene

Thorn Hygiene offers unrivalled industry specific lighting solutions. It's the only lighting range to be endorsed by leading food safety organisation HACCP.

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BASF's Phantom® gets all 'Scientific' with a certified food industry insecticide product

Scientific Pest Management (SPM) is one of Australia's premier pest management businesses with thriving offices across Australia and holds HACCP Australia food safety certification

The company prides itself on the quality and experience of its employees. SPM managers fiercely promote its proven capacity to embrace latest, cutting edge pest management technology. Scientific Pest Management, however, eschews taking on new technology just for technology's sake.

As the company's Queensland State Manager, Gavin Wilson puts it, "Scientific Pest Management has always been involved in trialling and working with innovative products and technologies. We have become more than adept at quickly sorting out which products work for us and which ones don't" he continues, "when a new product works for SPMs, it enables us to deliver a more cost-efficient, reliable service with greater results for our customers. Thus assisting SPM to further build and promote business,"

One relatively new product which has not just caught SPM's eye but has quickly become integral to the company's war on internal pests, including cockroaches, ants, is BASF's Phantom® Insecticide. This is of particular interest because the product's characteristics and application techniques make it very appropriate for application in the food industry.



Integration key to success

In Queensland, Scientific Pest Management services a wide range of commercial food businesses and domestic clients.

"Until the arrival of Phantom, we have mainly relied on baiting techniques, using products like Goliath® Gel to manage cockroaches because, ultimately, we are looking to break the breeding cycle," Gavin Wilson said.

According to BASF Pest Control Solutions Commercial Manager, Stewart Paterson, "Few if any insecticides registered for internal application have played a meaningful role in the war on cockroaches because, as most pest managers know only too well, their repellency makes it difficult if not impossible to integrate them with strategic baiting.



In that sense, the arrival of Phantom came as something of a blessing to the industry where concerns about food safety protocols have prevented solutions that are available in other environments." Mr Paterson said.

As Gavin Wilson put it, "Being non-repellent, Phantom is proving ideal for treating key hot spots, like harbourages areas, in conjunction with strategic baiting.

"In that sense, we see Phantom filling a real niche... complementing without compromising our IPM-based cockroach baiting programs and without compromising food safety... providing a double whammy against treating any increased pest pressure," he said.

According to Gavin Wilson, Scientific Pest Management has also been successfully using Phantom against internal ant infestations.

"As far as we are concerned, Phantom has provided extra fire power in our management of internal ants and cockroaches. It is a product which has integrated very well into our business," he said.

In a program initiated against a cockroach infestation in a bistro area in a licensed club, the Phantom application had to be combined with, or at least not compromise the effectiveness of, gel baiting deployed by another pest manager.

To retain bait efficacy, the technician knew whatever he employed would need to be food safe and non-repellent, and, he knew his most viable solution was Phantom.

"A month later, there was nothing there...not a cockroach in sight," he said. ■

For more details about the Phantom Insecticide and its applications in the food industry, call 1800 006 393 or visit www.pestcontrol.basf.com.au

To contact Scientific Pest Management (SPM) call 1300 139 840 or visit www.scientificpest.com.au





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HACCP-Issue13

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Packed in Australia

Australian named best sandwich designer in the world



Sydney, October 7, 2011 – Newly formed café and sandwich industry body, The Australasian Sandwich Association (ASA), has announced Matt Wilkinson, co-owner of Pope Joan in Melbourne, as the undisputed winner of the title of 'world's best sandwich' maker at the World Sandwichship which was held at Sydney Opera House as part of the recent Crave Sydney International Food Festival.

The World Sandwichship Competition consisted of a one hour round where the participants were asked to create three different categories of sandwich which were then judged based on their presentation, taste innovation, explanation, and "wow" factor.

Wilkinson was up against some tough competition from the US, the UK and South Africa, but displayed his superior talent on the day and managed to take out the title of overall 'World Sandwichship' winner. The Aussie competitor won the judges over with his creative take on the ham and three-tomato pickle toasted sandwich, made with Welsh rarebit fondue, and his Cuban-style quesadilla wrap.



World Sandwichship finalists (L-R) Lee Freeman (South Africa), Winner Matt Wilkinson (Aust), Tom Allen (UK) and Lynn Perna(US).

"There was some challenging competition today and it feels great to be the winner but, at the end of the day, it was just heaps of fun to share the experience of competing with other like-minded food lovers' said Wilkinson 'I wanted to do the humble sandwich and Australia proud, and I think I've achieved that."

"The World Sandwichship shows that the café and food industry is a thriving and exciting sector to be a part of, here in Australia and around the world,' said Graeme McCormack, Executive Director of the Australasian Sandwich Association. "Matt did a fantastic job and the enthusiasm, flair and hard work behind his sandwich entries today have represented exactly what this country is about when it comes to preparing healthy, fresh food that tastes great."

Tony Green, Marketing Director at GWF Foodservice, said, "By bringing the best sandwich makers from around the world together we have had the unique opportunity of sparking the imagination and interest of not just the competitors, but everyone present at the World Sandwichship event. The outcome is a win for the entire food industry."

"The sandwich sector is a dynamic, fast growing industry," said René Dedoncker, Global Director for Fonterra Foodservice. "We're seeing more creativity and better quality ingredients being used to meet the demand of the modern consumer. It's no longer about a standard chicken sandwich; it's about being nutritious, fresh, tasty and easy. Matt Wilkinson, and in truth all the World Sandwichship competitors, displayed these virtues."

The World Sandwichship seeks to highlight the work of lunch-time heroes from around the world and see who can create the best sandwich. Major sponsors included GWF Foodservice, Fonterra Foodservice and HACCP Australia. ■
For additional information, please contact Mike Doman, Mulberry Marketing Communications, mdoman@mulberrymc.com +614 9626 2423

About the Australasian Sandwich Association:

The Australasian Sandwich Association (ASA) is a membership based industry organisation which offers a platform of key services and resources, aimed at bringing the café and sandwich sectors together. The ASA's core objective is to promote and celebrate the sandwich sector and industry throughout Australasia. The ASA focuses on industry issues and liaises with government and other regulatory bodies in order to achieve the most desired outcome for the café and sandwich industry as a whole.

For more information:
www.sandwich.org.au



HACCP Australia is proud to be aligned with the Australasian Sandwich Association through an ongoing sponsorship. We recently assisted with the 'Kids Masterclass' event held at Taronga Zoo where HACCP Australia Director Martin Stone gave several fun presentations to the kids on Food Safety. The NSW Food Authority and RCR International/Pro-Val gloves also assisted through the kind donation of food safety materials for the kids.

In the immediate future, HACCP Australia will be developing and releasing through the association, a special version of their 'HACCP Lite' CCP Food Safety Monitoring programme. "It's great to be working with the association", comments Martin Stone, "this dedicated group is really doing positive things for the industry and provides some much needed support and resource for the little guys in food service".

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They can be in our water and in our food, multiplying so rapidly that conventional testing methods for detecting pathogens such as *E. coli*, *Salmonella* and *Listeria* come too late for the tens of thousands of people who suffer the ill effects of these potentially deadly bacteria.

Biochemist Yingfu Li from the Faculty of Health Sciences at McMaster University in Canada and his research team have developed a simple test that can swiftly and accurately identify specific pathogens using a system that will 'hunt' for bacteria, identifying their harmful presence before they have a chance to contaminate food and water.

Like any living thing, bacteria have their own spoor, leaving behind DNA trails of bacterial 'droppings'. Li tracks these metabolic by-products with molecular beacons - little lighthouses on a molecular scale that actually light up when they detect the DNA sequence left behind.

Li created a DNAzyme sensor that will be able to identify any bacteria, utilising a method that doesn't require the steps and specialised equipment typically used to identify whether or not harmful bacteria are present.

"Current methods of foodborne bacterial detection take time. The five days it takes to detect *Listeria*, for example, can translate into an outbreak that costs lives. We have developed a universal test that uses less complex procedures but still generates precise and accurate results," says Li, a Canada Research Chair in Directed Evolution of Nucleic Acids.

Li's fluorescent test system was highlighted in *Angewandte Chemie International Edition*, a prestigious weekly chemistry journal that ranks among the best for the original research it publishes. Li's paper, co-authored with lab members Monsur Ali, Sergio Aguirre and Hadeer Lazim, was designated a 'hot paper' by *Angewandte's* editors for its "importance in a rapidly evolving field of current interest".

"McMaster researchers are known for their ability to provide solutions to problems that impact the public's wellbeing. The test that Professor Li has developed will help safeguard the health of consumers and supply industry with a reliable means to bring safe food products to consumers and reduce their time to market," said Mo Elbestawi, Vice-President, Research And International Affairs.

Li's research was funded by the Natural Sciences and Engineering Research Council (NSERC) and the Sentinel Bioactive Paper Network. For a full copy of the paper, visit: <http://onlinelibrary.wiley.com/doi/10.1002/anie.201100477/full>

For more information, please contact: Professor Yingfu Li Associate Professor, Dept. of Biochemistry & Biomedical Sciences and Canada Research Chair in Directed Evolution of Nucleic Acids - liying@mcmaster.ca ■

Reprinted with the permission of 'What's new in food technology and manufacturing'

"a simple test that can swiftly and accurately identify specific pathogens using a system that will 'hunt' for bacteria"



HOT LINKS

Chamber of horrors

<http://www.fda.gov/AboutFDA/WhatWeDo/History/ProductRegulation/ucm132791.htm>

In the early days of food legislation (1920s) the FDA in the US put together an exhibition showing why legislation needed to be amended. Some of these things on the market would cheat you, some would kill you!

Sandwich anyone?

<http://www.sandwich.org.au/>

Sandwiches, and those who make them, have their own association in Australia. Excellent site and events. Don't use 'sandwich' and 'humble' in the same sentence! Note that the current world sandwichship champion is from Australia!

Big bad bugs

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

Purchase stuffed toys in the shape of....you guessed it....bacteria! Choose leading species from a variety of human illnesses including food poisoning! E. coli is on my Christmas list!

Foodwise

<http://foodwise.com.au/>

A not for profit organization that aims to reduce food waste whilst promoting healthy eating, a communal spirit and food safety. How much food do you waste? Get on board!

A Savior for the Aussie food industry?

<http://www.dicksmithfoods.com.au/>

A great site highlighting some of the significant problems that are currently eroding the Australian food industry at an alarming rate. See what you can do to assist the industry (hint: Buy Australian!). Thanks for saving the Cowra beetroot crop Mr Smith, you deserve a medal as big as a frying pan.

Online training for food safety supervisors

www.haccp.com.au/online-training.php

Time is up in NSW for mandatory FSS training. Meet the legislative requirements for training in NSW and other states with the super convenience of online training. What could be easier? Click. Train. Learn. Comply. ■

Cooking for blokes

www.cookingforblokes.com.au

We had our Christmas party here and it was great! Learn to cook from the experts and have fun. Bloketts are welcome too! ■



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“These products are food safe”



An introduction to HACCP Australia's certification and endorsement process for products and services supporting the food industry can be found on page 30.
Below, please find a list of companies supplying products or services certified by HACCP Australia

CATERING EQUIPMENT	ESWOOD AUSTRALIA MACKIES ASIA PACIFIC TOMKIN AUSTRALIA	Manufacturers of industrial dish and glass washers Food safe bread loaf pans and bakery trays Food safe kitchen equipment	1800 013 123 02 9708 2177 02 8665 4675
CLEANING EQUIPMENT	BAXX AUSTRALIA EDCO (EDGAR EDMONDSON) ED OATES PTY LTD SABCO STEAMASTER AUSTRALIA PTY LTD	Equipment for the elimination of airborne pathogens Cleaning aids and equipment Full range of food grade cleaning equipment Scourers, sponges, clothes and cleaning aids Hot and cold water pressure cleaners	02 9939 4900 02 9557 4411 1800 791 099 1800 066 522 02 9796 3433
CLEANING CHEMICALS	3M ACTIVEION INTERNATIONAL AUST. STEAM CLEANING & MAINTENANCE SYS. AVANTI CHEMICALS DEB AUSTRALIA SEJ SOLUTIONS	Scotch-Brite™ anti-bacterial cleaner Non chemical all purpose cleaning "lonator EXP" All purpose cleaning and disinfectant products Cleaning chemicals for food and agri. businesses Skin care and hand cleaning soaps for food handlers "Shining Armour" stainless steel cleaner and rejuvenator	136 136 1300 466 493 07 5599 8410 07 5549 3666 1800 090 330 1300 055 818
CLEANING AND MAINTENANCE SERVICES TO THE FOOD INDUSTRY	ACE FILTERS AERIS HYGIENE SERVICES PTY LTD BORG CLEANING CHALLENGER CLEANING SERVICES ECOWIZE ICE CLEAN INDUSTRIES INTEGRATED PREMISES SERVICES P/L ISS HYGIENE SERVICES MAGIC TANK METROPOLITAN FILTERS WASH IT AUSTRALIA OZ TANK PINK HYGIENE SOLUTIONS TOTAL EXHAUST CLEANING CONTRACTORS	Food grade cooking oil filters Specialist cool room and cool room motor cleaning services Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Hygiene and sanitation service providers to the food industry Residual free dry ice cleaning Specialist contract cleaning services for food premises Washroom services for the food industry and premises Soak tank and cleaning solution for catering equipment Filters and filter services for range hoods and food facilities Food transport vehicle cleaning and sanitation services SS deep cleaning tanks and systems for pans and trays Bathroom services for the food industry and premises Specialist cool room, hoods and kitchen cleaning services	1300 555 204 1300 790 895 03 9463 1300 02 9993 0562 02 9805 9200 02 8796 3008 1800 651 729 1300 656 531 0421 669 915 1300 653 536 1300 927 448 1300 66 88 66 1300 731 234 0418 192 025
CLEANING MATERIALS	3M BUNZL CARLISLE FOOD SERVICE PRODUCE CLOROX AUSTRALIA CONCEPT LABORATORIES PTY LTD DEB AUSTRALIA DOUBLE-E ENVICLEAN PTY LTD EDCO (EDGAR EDMONDSON) ED OATES PTY LTD ITW POLYMERS & FLUIDS LALAN GLOVES SAFETY CARE MEDIVAC PALL MALL SABCO SCA HYGIENE AUSTRALASIA	Scotch-Brite™, cleaning chemicals, scourers and sponges Kwikmaster range of scourers Food safe brushware Chux™, Oso™ and Glad™ range of materials Suppliers of sanitising hand gel and sanitising wipes Disposable cleaning wipes and cloths Food safe absorbent material for spills Disposable cleaning wipes Full range of kitchen cleaning materials Food safe aerosol cleaner Food grade cleaning materials Disposable cleaning wipes for the food industry Scourers and floor pads Scourers, sponges, clothes and cleaning aids Tork premium colour coded specialist cloths	136 136 03 9590 3000 0433 946 363 02 9794 9500 07 5493 8433 1800 090 330 1800 043 280 02 9557 4411 1800 791 099 02 9757 8800 03 9706 5609 03 5436 1100 02 9584 8644 1800 066 522 1800 234 613
CLOTHING - DISPOSABLE GLOVES AND PROTECTIVE WEAR	EMLOTTE PTY LTD KIMBERLY-CLARK PROFESSIONAL LALAN GLOVES SAFETY CARE LIVINGSTONE INTERNATIONAL MEDIRITE AUSTRALIA PARAMOUNT SAFETY PRODUCTS RCR INTERNATIONAL STEELDRILL HEALTH & SAFETY PTY LTD SCA HYGIENE AUSTRALASIA YAP TRADING COMPANY	Waterproof finger cots for dressings and bandages Disposable gloves for the food industry Disposable gloves for the food industry Disposable gloves for the food industry Disposable and re-usable gloves for the food industry Disposable gloves for the food industry Gloves and disposable protective wear Disposable gloves for the food industry Tork premium disposable non woven cloths Disposable gloves for the food industry	02 4773 8171 02 9963 8858 03 9706 5609 1300 889 822 02 9676 8113 03 9762 2500 03 9558 2020 03 9790 6411 03 9550 2999 02 9826 8299
FACILITY FIXTURES AND FIT OUT	ALBANY DOORS CARONA GROUP PTY LTD DYSON APPLIANCES HALTON INTERNATIONAL MANTOVA PHILIPS LIGHTING PHOENIX THORN LIGHTING UNIVERSAL FOOD SERVICE DESIGNS PTY LTD	Automatic rapid close doors Coldshield's PVC flexible doors for food premises Suppliers of food safe hand dryer Suppliers of extraction hoods and ventilation devices Food grade shelving and storage solutions Food safe tube lighting for food handling facilities Suppliers of Hidria GIF ventilation systems Food safe lighting and fitout solutions for food handling facilities Consultant and designer of food handling facilities	1300 666 232 1800 462 233 02 9540 0400 0412 702 145 02 9632 9853 02 9947 0000 1300 405 404 1300 139 965 02 4329 0630
FLOORING, WALLS, AND MATTING	3M ALTRO SAFETY FLOORING & WALLING BASF CONSTRUCTION CHEMICALS BETHELL FLOORING BLUESCOPE STEEL DEFLECTA CRETE SEALS GENERAL MAT COMPANY (THE) PALL MALL MANUFACTURING RAMVEK PTY LTD 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) Anti-bacterial Flooring Product and Services Specialist safety matting for food and beverage areas Specialist safety matting for food and beverage areas Wall panelling for food areas Suppliers and installers of specialist food premises flooring	136 136 1800 673 441 1800 333 048 07 3865 3255 1800 022 999 03 9318 9315 1800 625 388 1300 676 807 03 9794 9342 02 9988 4822
FOOD SERVICE EQUIPMENT AND UTENSILS	AACLAIM QUALITY SALES KENCAN LTD LANCER BEVERAGE SYSTEMS SPM DRINK SYSTEMS TOMKIN AUSTRALIA PTY LTD	Food service and food storage light equipment Kee-seal™ disposable piping bags Draught beer dispensing system Soft serve dispenser machine Colour coded catering utensils, catering equipment and piping bags	02 9525 1049 07 3273 8111 08 8268 1388 0438 837 246 02 8665 4675
FOREIGN BODY IDENTIFICATION	SMITH DETECTION WJB ENGINEERING	X-ray inspection and foreign object detection equipment Magnetic separation technology and services	02 8338 9722 1800 835 858

HAND SOAPS AND BARRIER CREAM	CHEMPACK SUPPLIES CONCEPT LABORATORIES DEB AUSTRALIA KIMBERLY-CLARK PROFESSIONAL	Food grade bathroom paper and dispensers Food Grade hand soaps Food Grade hand soaps Food Grade hand soap, barrier cream and disposable towelling	02 9542 5822 07 5493 8433 1800 090 330 02 9963 8858
ICE MACHINES	ICE MASTER SYSTEMS PTY LTD HOSHIZAKI LANCER PTY LTD KOOLER ICE	Ice machines for hotels, restaurants and catering outlets Ice machines for hotels, restaurants and catering outlets Ice vending machines	1800 022 023 08 8268 1388 1800 247 423
KITCHEN CONSUMABLES	3M CLOROX EDCO (EDGAR EDMONDSON) ED OATES PTY LTD LALAN GLOVES & SAFETY CARE	Scotch-Brite™, cleaning chemicals, scourers Glad™, Chux™ and Oso™ range of materials Supplier of food grade kitchen consumables Full range of kitchen consumables Suppliers of scourers, sponges and consumables	136 136 02 9794 9500 02 9557 4411 1800 791 099 03 9706 5609
LABELS - FOOD GRADE	OMEGA LABELS PTY LTD P & I PTY LTD W W WEDDERBURN	Beverage packing material and labels Supplying paperboard packaging and labels Food safe labels for food products and food retail	1800 028 924 02 8707 7109 1300 970 111
LUBRICANTS - FOOD GRADE	LANOTEC AUSTRALIA ITW POLYMERS & FLUIDS	Suppliers of food grade lubricants Suppliers of food grade lubricants	07 3373 3700 02 9757 8800
MANAGEMENT SYSTEMS	SHADOW ORGANISATION PTY LTD	Audit, compliance and monitoring systems	02 8448 2090
MANUFACTURING EQUIPMENT AND COMPONENTS	AIR&GAS SOLUTIONS ALLIANCE SEALING BSC MOTION TECHNOLOGY COMPAIR AUSTRALASIA LTD ENMIN PTY LTD FCR MOTION HARRINGTON MOTORS/SCORPION SICK PTY LTD SMC PNEUMATICS	Compressed air piping system in food manufacturing processes Plastic and rubber sealing components for food processing Food grade bearings and housings Servicing and maintenance of compressed air systems Manufacturers of food grade feeder equipment Manufacturers of food grade geared motors and inverter Stainless steel electric motors for food processors Food safe switches, sensors and sensor solutions Suppliers of pneumatics and valves for food manufacturing	1300 1300 24 02 9947 9259 03 9560 3222 1300 134 952 03 9800 6777 03 9362 6800 03 9546 7515 1800 334 802 1800 763 862
PACKAGING MATERIAL AND EQUIPMENT	ACHIEVE AUSTRALIA ASTECH PLASTICS DALTON PACKAGING FLEXPACK MICROPAK PTY LTD NETPAK RCR INTERNATIONAL	Repacking of consumables and food products Supplier of food safe pails and lids 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 Food grade pallet and crate covers	1800 106 661 1300 133 531 02 9774 3233 07 3217 0999 02 9646 3666 02 9604 4950 03 9558 2020
PEST CONTROL EQUIPMENT AND MATERIALS	AGSERV QLD PTY LTD BAYER BELL LABORATORIES INC EKO RODENT BASF CHEMICALS PEST FREE AUSTRALIA PTY LTD STARKEY PRODUCTS PTY LTD (BASF) STRATAGEM & PHANTOM ULTRA VIOLET PRODUCTS WEEPA PRODUCTS PTY LTD	Suppliers of "Brandenburg" flying insect control Suppliers of rodent and insect control materials Suppliers of rodent control materials and stations Distributors of the 'ecomille rodent eradication equipment Supplier of Roguard bait stations 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	07 3255 5572 03 9248 6888 0427 802 844 07 3206 4600 1800 006 393 02 4969 5515 08 9302 2088 1800 006 393 1800 081 880 07 3844 3744
PEST CONTROLLERS (ALL STATES)	RENTOKIL SCIENTIFIC PEST MANAGEMENT	National pest control services for the food industry National pest control services for the food industry	1300 736 865 1300 139 840
PEST CONTROLLERS (NSW)	AEROBEAM PROFESSIONAL PEST MGMT. AMALGAMATED PEST CONTROL ANT-EATER ENVIRONMENTAL SERVICES CPM PEST & HYGIENE SERVICES CORPORATE PEST MANAGEMENT EAGLE PEST CONTROL ECOLAB PTY LTD HACCP PEST MANAGEMENT ISS PEST CONTROL KNOCK OUT PEST CONTROL PTY LTD 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 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 Regional pest control services for the food industry Specialist pest control services for the food industry	02 9636 5840 13 19 61 1300 551 333 02 9674 5499 02 9311 1234 02 9748 0066 13 62 33 02 9922 3743 13 14 40 02 9545 4455 02 9371 3911 13 73 78
PEST CONTROLLERS (QLD)	AMALGAMATED PEST CONTROL ECOLAB PEST CONTROL GOODE PEST CONTROL ISS 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	13 19 61 13 62 33 1300 13 12 14 13 14 40
PEST CONTROLLERS (VIC)	AMALGAMATED PEST CONTROL DAWSON'S AUSTRALIA ISS PEST CONTROL PESTAWAY AUSTRALIA PTY LTD PROTECH PEST CONTROL STATEWIDE PEST TRAPS PEST CONTROL PTY LTD	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	13 19 61 0411 131 650 13 14 40 1800 33 00 73 1300 780 980 1800 136 200 03 9390 6998
PEST CONTROLLERS (WA)	ISS PEST CONTROL TERMIMESH PEST MANAGEMENT	Specialist pest control services for the food industry Specialist pest control services for the food industry	13 14 40 13 73 78
REFRIGERATION - GOVERNORS, EQUIPMENT AND DATA	CAREL COOLSENSOR DIGINOL ONERGY PTY LTD	Temperature controllers and supervisors for refrigeration eCube temperature mimicking devices Data loggers and data services for temperature control Distributors of Endo Cube, improving temp. monitoring and energy use	02 8762 9200 07 3395 4898 07 3206 3079 03 8844 5557
REFRIGERATORS AND REFRIGERATION SERVICES	AERIS HYGIENE SERVICES PTY LTD 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 44 17 18 0407 292 826
STAFF RECRUITMENT AND HUMAN RESOURCES	SKILLED GROUP	Specialist HACCP trained workforce solutions for the food industry	1300 366 606
THERMOMETERS, PH METERS AND DATA LOGGERS	3M TESTO PTY LTD	TL 20 Temperature logger for logistics Specialist thermometers for use in the food industry	136 136 03 8761 6108
TRANSPORT CONTAINERS AND PALLETS	HILLS INDUSTRIES PIPI GROUP SCHUETZ DSL (AUSTRALIA) PTY LTD VIP PACKAGING	Food safe pallets and storage solutions Food safe pallets and freight solutions Food safe storage and transportation palletcons Food grade intermediate bulk containers	07 3212 9588 0433 086 028 1800 336 228 02 9728 8999



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These products are food safe



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

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

The companies listed on pages 28-29 carry a range of excellent food safe products or services certified and endorsed by HACCP Australia.

For more details, phone 02 9956 6911 or email info@haccp.com.au



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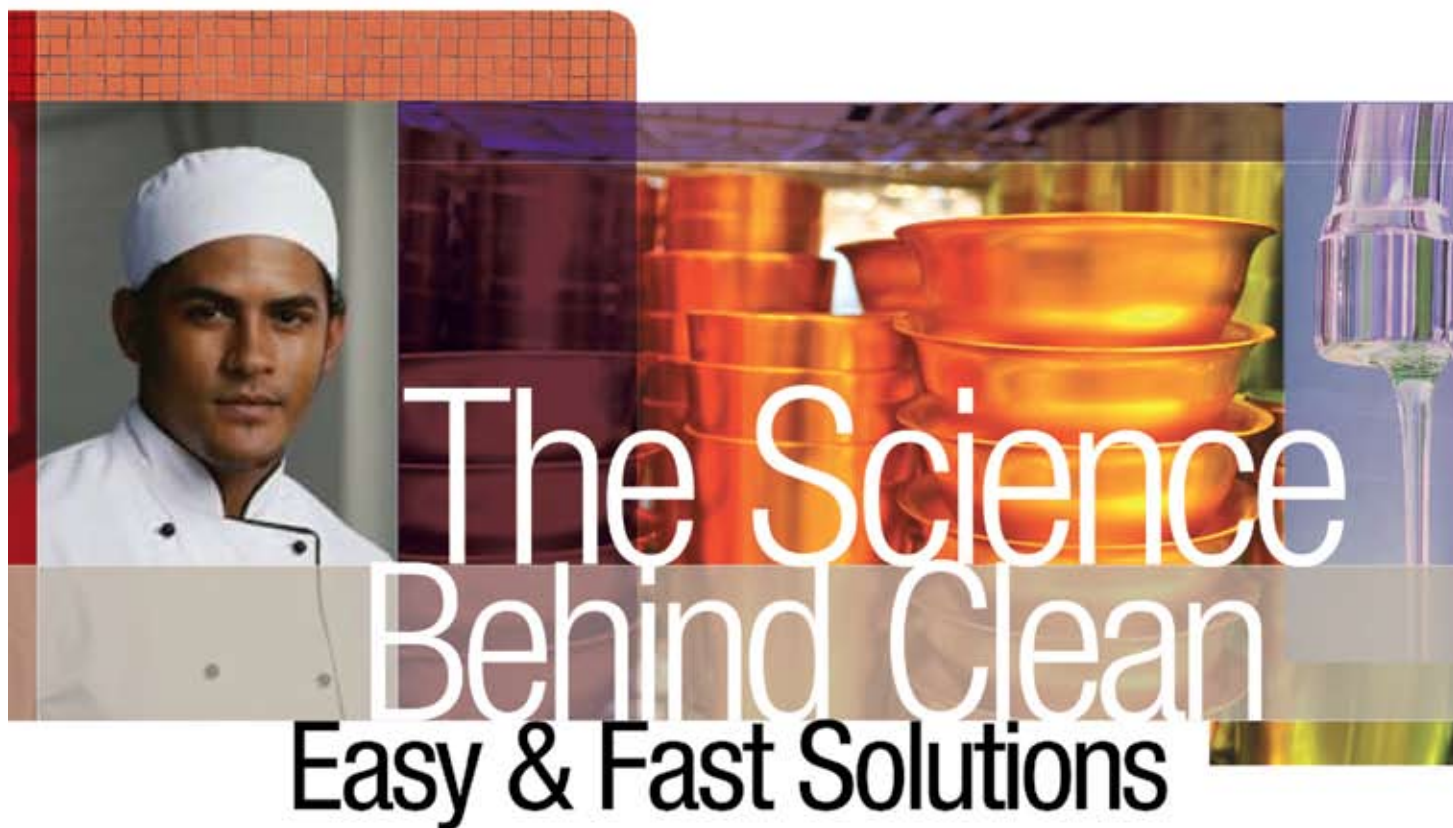


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Scotch-Brite™ 96 Aqua Scouring Pad – MEDIUM DUTY

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Size: 230mm x 150mm – **3M Item Code: WN200025917**

Size: 300mm x 300mm – **3M Item Code: 0378794**



Scotch-Brite™ 88 Blue Pot 'n Pan Scourer – EXTRA HEAVY DUTY

The hardest working pad available; even the most stubborn deposits are scoured clean, especially useful for heavily encrusted pots and pans, kitchen and maintenance equipment. Ideal replacement for stainless steel wool and metal scourers. Open weave construction for easy cleaning.

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Size: 139mm x 99mm – **3M Item Code: 0386862**

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