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THE SAFETY OF BEVERAGES IN PLASTIC BOTTLES

By Jill Culora

Jill Culora is a freelance writer, specialising in health, science and consumer news, and is a media consultant to the International Bottled Water Association.

(Editorial Note:- While this article was written for an American readership, the subject has international pertinence and it is interesting to note the issue as discussed in The USA).

With bisphenol A (BPA) and polyethylene terephthalate (PET) consistently in the mass media with regard to beverage packaging, beverage processors must manage the vast amount of misinformation that abounds and maintain strict standards of beverage safety. While cognisant of consumer concerns, beverage manufacturers must insist on transparency and continue to reassure consumers about product safety. Below are common questions that beverage and food manufacturers must answer to reassure customers of the safety of their products.

So how much of what we read about the safety of plastic bottled water containers is factual or just a plain modern-day myth?

“What a lot of people don’t realise is that the US Food and Drug Administration (FDA) stringently regulates bottled water

as a packaged food product. FDA has strict standards of quality and clear standards of identity for bottled water that protect consumers. FDA is also charged with ensuring the safety of the materials that package all food products, including bottled water. All plastics (and other materials) intended for contact with foods or beverages are regulated by FDA to help ensure their safety,” says Joe Doss, president and CEO of the International Bottled Water Association (IBWA).

A large percentage of bottled water is packaged in plastic containers, which includes those made from PET, polycarbonate and high-density polyethylene (HDPE). Although aluminium cans and glass containers remain popular, most single-serve beverages, including bottled water, sold in the US today are bottled in 100% recyclable PET plastic, (aluminium cans are the multipack leader). Plastic is popular for beverage containers because it is light weight, strong and extensively tested for safety; it has been around for more than 100 years and has revolutionised the way we live.

The scientific testing of all plastic containers looks at two specific aspects: establishing that there is a minimal amount of transfer of substance between plastic food packaging and its contents,

CONTINUED ON PAGE 4

and establishing that any substances that may transfer from the plastic to the food do not pose a risk to human health.

How does one verify safe packaging?

The FDA carefully reviews all packaging substances that come into contact with food and beverages. As part of its review, FDA assesses the migration or potential migration of plastics and substances within plastic into the liquid contents. FDA has found that the levels of migration to food of the substances in plastics are well within the margin of safety based on information available to the agency (ie, toxicological testing has demonstrated that the cumulative dietary concentration of these migrants resulting from the use of the plastic materials in food packaging is at least 100 - to 1,000-fold lower than the level at which no toxic effect was observed in animal studies). This means no short- or long-term health effects are likely to occur, even from life-long daily dietary exposure to these substances migrating from plastic food contact materials.

Do PET bottles release dangerous substances when exposed to high or freezing temperatures?

It's important to understand that single-serve PET plastic bottles do not contain compounds capable of producing dangerous substances under conditions of normal use, including being subjected to hot cars or placed in a freezer. The Johns Hopkins Bloomberg School of Public Health has weighed in on the issue of freezing bottled water. Its website states: "This is an urban legend. Freezing actually works against the release of chemicals... [freezing] would limit chemical release if there were dioxins in plastic, and we don't think there are."

The FDA has reviewed migration-testing data and has concluded that PET containers do not leach harmful amounts of substances into their contents even under extreme conditions of use. With respect to leaving bottled water in a hot car, FDA has stated: "It is true that exposing the bottle to higher temperatures may imply a greater degree of migration of substances from the plastic to the water [or other beverages in similar containers]. However, in its safety review, the FDA takes into account exposures to higher temperatures, such as during storage and transportation of bottled water prior to sale, in its estimates of potential levels of migration of substances from the plastic to the water.

"The levels of migration expected, including during periods of exposure to elevated temperatures in storage and transport (such as might be experienced in a closed vehicle in the sun) have, as discussed above, been determined by the agency to be well within the margin of safety. Therefore, the agency does not consider this situation to be a safety concern."

What is the safety record of polycarbonate plastics?

Recent media stories have raised questions about the safety of polycarbonate plastic bottles due to the presence of a substance known as BPA. Polycarbonate plastic is used in a wide variety of

consumer products, including food and drink containers. Many 3- and 5-gallon bottled water containers are made of polycarbonate plastic and consumers can remain confident about the safety of these products.

Polycarbonate plastic has been the material of choice for food and beverage product containers for nearly 50 years because it is lightweight, highly shatter-resistant and transparent. During that time, many studies have been conducted to assess the potential for trace levels of BPA to migrate from polycarbonate bottles into foods or beverages. The conclusions from those studies and comprehensive safety evaluations by government bodies worldwide are that polycarbonate bottles are safe for consumer use.

What is FDA's stance on BPA?

On October 28, 2008, FDA issued a statement in response to a report by an FDA Science Board Subcommittee that raised questions regarding FDA's safety assessment of BPA. FDA agreed that more research "would be valuable" and the agency is "moving forward" with additional planned studies.

That statement also reaffirmed the agency's position regarding the safety of BPA. It said: "Consumers should know that based upon all available evidence, the present consensus among

regulatory agencies in the United States, Canada, Europe and Japan is that current levels of exposure to BPA through food packaging do not pose an immediate health risk to the general population, including infants and babies."

Do plastic water bottles have a "shelf life"?

Container producers and bottlers continually conduct shelf tests of finished products over varying time periods and

under various conditions to help ensure the safety and integrity of the package and its contents. Bottled water is considered a shelf-stable product, and there is no information linking safety concerns with bottled water sold up to two years after bottling. Some large retailers require all food suppliers (including manufacturers of bottled water and other beverages) to carry a two-year expiration date. Production-date coding is popular with retailers for stock rotation purposes.

FDA, which regulates bottled water as a packaged food product, has not established a shelf life for bottle water. IBWA advises consumers to store bottled water (and all other beverages in plastic containers) at room temperature (or cooler), out of direct sunlight and away from solvents and chemicals such as gasoline, paint thinner, household cleaners and dry-cleaning chemicals. In terms of storage and handling, consumers should treat bottled water with the same care and respect as other packaged foods and beverages.

What happens to plastic food containers that are stored in sunlight?

Plastic food containers, including those used for bottled water, do not include additives to prevent the effect of ultraviolet (UV) light.

The FDA has found that the levels of migration to food of the substances in plastics are well within the margin of safety.

Those effects may be seen in products such as plastic outdoor furniture, which when left outdoors in the sun may eventually turn colour or become brittle. Many plastics used outdoors may contain additives (so-called UV stabilisers) to at least slow down this process, but plastic beverage bottles do not contain such additives and, as a result, the plastic may become weakened and develop leaks over time. The guidance on direct sunlight is based on general properties of plastics rather than anything specific to the package contents.

What conclusion can be drawn from these facts?

Misleading statements about plastic containers are all too commonly repeated, not only on the Internet, but within our communities. But with all these facts in hand, beverage and food manufacturers are better equipped to deal with their customers' concerns and can confidently reassure them that plastic is a safe food-container material that has been thoroughly and exhaustively investigated by FDA and several international organisations.

"What Internet scaremongers don't understand is that FDA's clearance process includes stringent requirements for estimating the levels at which such materials may transfer to the liquid," says Doss.

He concludes, "There is currently no indication that contaminants from migration or from the water source are a problem in bottled water. Plastic food and beverage containers meet or exceed all FDA requirements." ■

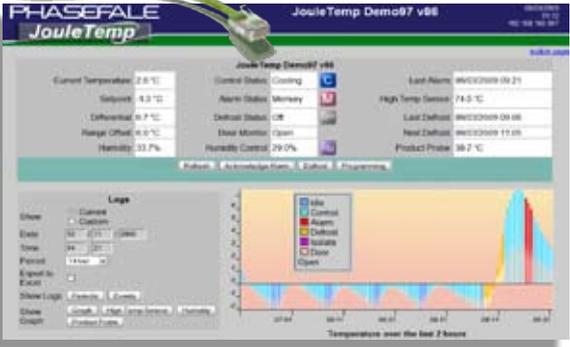
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Bill Simos heads HACCP International's ASIAN OPERATIONS

HACCP International, the organisation that is represented in this region by HACCP Australia, has opened a new headquarters in Hong Kong. Internationally, the organisation offers the same suite of products and services that are available in Australia and our region. The HACCP International office is now the regional centre for 'HACCP Asia', where the organisation offers technical and industry support and food safety programme development. It is also now the global headquarters for all certification of non-food products and services used in the food industry.

Bill Simos has been named as the new Managing Director and heads up all the regional operations in the Hong Kong headquarters. Bill is responsible for all regional activity with a wider, global brief for non food product certification.

Prior to joining HACCP International, Bill Simos worked for a number of publicly listed companies and was the Managing

Director of IMI Cornelius Asia Pacific for four years. He has worked in the Asian Food and Beverage industry for over 20 years. He holds a degree in Food Science from the University of Western Sydney, and a MBA from the University of South Australia.



"We look forward to the opportunity of supporting businesses both in China and elsewhere in the region."

*Bill Simos,
Managing Director – HACCP Asia Pacific*

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"His background, coupled with his unique combination of professional knowledge and extensive industrial experience makes him extremely well equipped to lead HACCP International's regional expansion. We are delighted to be able to centralise certain international activities and expand our technical services into Asia. We have a significant number of international companies that use our services and I am delighted that our support for those organisations can now be handled both locally in Australasia and internationally through our new Hong Kong Office. This makes great sense after a number of years of international activity." said HACCP Australia Director, Clive Withinshaw,

Bill Simos said "I'm really excited about leading our development in the region at a time of great need and contributing to the safety of Asian foods. My career has focused on supporting food business in both developed and emerging Asian markets from industrial manufacturing through to retail. This is a very exciting time to be part of a business that has so much to offer in food safety and product assurance".

'HACCP International' offers specialised food safety services, food science consultancy and risk management projects, food safety audits and food safety certification to businesses, products and initiatives in the food, beverage and pharmaceutical businesses. ■

The Asian office details are as follows:

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HAND DRYERS – DO THEY DO THE JOB PROPERLY?

THE DYSON AIRBLADE™ TAKCLES THE ISSUE HEAD ON

Dyson, until now, most famous for revolutionising the domestic vacuum cleaner market, have recently arrived on the doorstep of the Australian food industry with a new product that will cut a swathe through the hand drying debate that has been raging for so long.

The Dyson Airblade™ hand dryer, while revolutionary in its design and process, has a familiar form which is easily associated with the creative and unconventional designs of British engineer, James Dyson. However, great lines are not really the story here.

For many years, the pros and cons of air drying hands as opposed to the use of paper towels has been the subject of debate amongst Quality Assurance, Environment and Food Safety Managers. Arguments have abounded in favour of one system over the other and much of the controversy has centred on air dryers taking too long to perform their function and the ill effects of high pressure air in toilet areas. On the other hand (no pun intended), paper towels have been the cause of blocked drains, overfilled disposal containers and their absence, for whatever reason, is also an all too common problem.

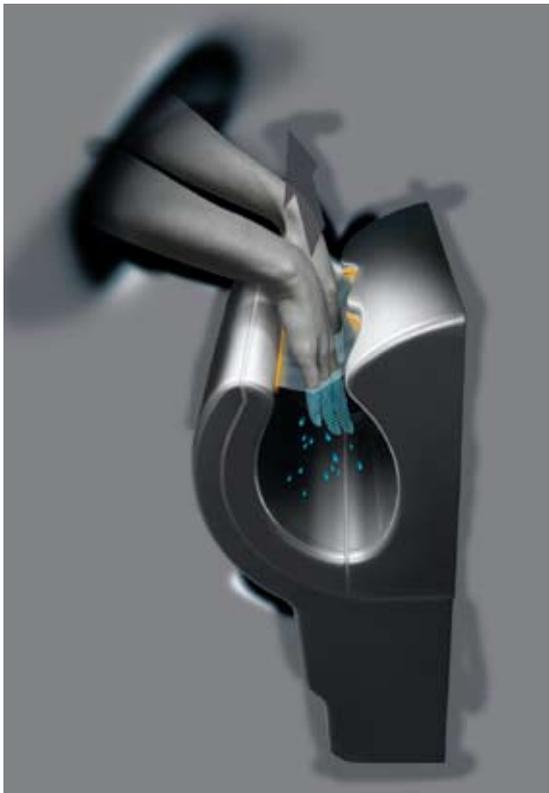
For many years, the pros and cons of air drying hands as opposed to the use of paper towels has been the subject of debate

In recent years, university another research papers have proliferated on this subject, a number of which have been sponsored by interested parties. Regardless, the research conclusions, while varied from time to time have always centred on three main topics – efficacy, time and air quality. There seems



to be little doubt that the Dyson Airblade™ has addressed all these key issues head on and wrapped its own solution in a functional and good looking body.

The Dyson Airblade™ has a hand drying time of 10 seconds. Other hand dryers require users to attend to the process for more than double that time. This has often proved too long for many users who are prone to abandon the process half way through - with resulting damp hands. However, a 10 second action is very much more likely to ensure correct usage. This significant reduction in time comes about through a revolutionary approach to air processing and well designed hand slots which ensure correct application by the user. Significantly, this air processing does not utilise a heating element and claims an energy saving of up to 80% when compared with other hot air dryers.



Earlier this year, the Dyson Airblade™ hand dryer was awarded a red dot design award for high quality design in Germany.

dot awards are one of the most prominent product design competitions worldwide. This win follows numerous awards for design, hygiene, energy efficiency and environmental sustainability that this product has received since its international debut.

While the machine is quite new to Australia and the Australian food market, it has been available for some time in Europe. Many food businesses have installed the machine and report favourably on their performance. Simon Evans, the amenities manger at Cargill Meats Europe said 'Using paper towels was costing £18,000 (\$36,000) per annum. There are a lot of hand dryers on the market and it was important for us to find a time-saving alternative'. Cargill installed the Dyson Airblade™ hand dryer for a trial period and said afterward, 'We were very impressed. Using the Dyson Airblade™ means we save money on wasted paper and we also save on man-hours'. At Macrae's seafood plant in Scotland, Steve McLean, the facility's engineering manager estimates the saving as being \$40,000 per annum and adds. 'The units look great, they're quick and efficient'.

Dyson recently submitted the machine for certification and endorsement by HACCP Australia. Industry experienced, food technologists at HACCP Australia have reviewed the machine, its design, performance and efficiency and have found it to offer a food safe hand drying process. Says Karen Constable of HACCP Australia, who headed the research into this product, "This is not to say that other methodologies are not appropriate to the food industry, however the Dyson Airblade™ certainly addresses the concerns we have with some electric hand dryers and is able to offer a very appropriate solution. We look at many new products and initiatives that are aimed at the food market and it is encouraging to see a new product that is economical, functional and also hygienic. ■

The second major feature of this machine is the air filtration system. This machine delivers an air current speed of over 600kmh which is remarkable enough in itself but it does so having passed that air through a HEPA filter. The HEPA filter captures 99.9% of bacteria in the incoming air used by the machine. A major concern of the more conventional dryers is that they circulate airborne bacteria in such a way as to leave more bacteria on the body or clothing of the bathroom users. The Dyson Airblade™ contributes to capturing the airborne bacteria from the room and ensures the air blown on to the hands themselves is more hygienic.

In terms of efficiency, the Dyson Airblade™ undoubtedly offers an effective hand drying solution. It eliminates the major concerns that the food industry has had with electric hand dryers and offers a real food safe alternative to other methods.

Earlier this year, the Dyson Airblade™ hand dryer was awarded a red dot design award for high design quality in Germany. The red

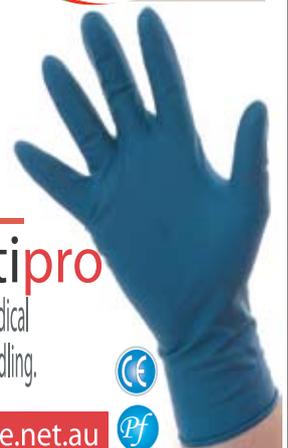
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TAKING CARE OF AIR

Two food businesses get top marks

In the last HACCP Food Safety Bulletin, we discussed the food safety aspects of compressed air systems in food processing facilities.

Since then we have come across two food processors have taken different approaches to upgrading their compressor systems to ensure they meet appropriate food safety and air quality standards. Bindaree Beef, located in Inverell NSW, is an abattoir which processes beef cattle for the domestic and export markets. Bindaree Beef also value adds their beef into retail-ready packs for the supermarkets of Australia. Until recently, the plant was operating two piston compressors which were built in 1948. Due to the age of the compressors, availability of parts was becoming a problem. Two other compressors had been purchased nine years ago but these were performing unreliably and inefficiently. The system was such that when one compressor failed, hired compressors were required to keep production going.

Compressed air has many uses at Bindaree Beef. It is used to power saws, de-hiders, packaging equipment, carton forming equipment and other machinery such as air-powered gates and product transfer equipment. A separate compressed air system was used in the MAP (modified atmosphere packaging) room, because of the complicated tooling and small valves which

require dry air to perform reliably.

When it came to 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 new system was designed by independent consultants, Specialty Air, and commissioned in mid February this year. 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 de-hiders. This dryer air will also lead to a reduction in wear of dehider parts. 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 prevents 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.

CONTINUED ON PAGE 12



Before and after photographs illustrate the obvious benefits of modern compressed air technology



Bindaree Beef were looking to improve reliability, as well as air quality and to remove their reliance on difficult-to-source parts.

Further benefits can be seen in the electrical wiring, as new wiring and switchboard upgrades were part of the project in compliance with Australian standards, along with 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 a compressor is 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.

Cerebos Foods at Seven Hills, NSW have taken a different approach to upgrading their compressed air system. Last year, in their facility which produces sauces, gravy and custard powder, a compressor separator split. This caused the air filters to flood

with lubricant oil. Fortunately only very fine oil particles got past the filters. The problem was identified immediately and repaired. However, immediate inspections found a small number of oil spots on cardboard cartons during the carton forming process. The economic cost was high, as each of the two filters cost \$9,000 to replace.

Specialty Air designed a new system for Cerebos Foods which completely eliminates the risk of separator failure. This is achieved by using oil-free compressors. It comprises two Kobelco KNW Series oil-free compressors and a new air receiver. The variable speed drive of one of the compressors, and the new receiver have improved efficiency of the system, delivering energy savings for compressed air of about 35%. With an oil-free system, there is no need for filters, which can be expensive to maintain. No oil is used, which has an environmental as well as an economic benefit.

The air quality at Cerebos meets ISO 8573 class 2.4.1, which is suitable for direct food contact for low risk foods.

In addition, the new system has been designed with enough capacity for future expansion.

At both Bindaree Beef and Cerebos Foods, air quality, efficiency and reliability have been improved, while energy consumption and carbon dioxide emissions have been reduced. ■

Specialty Air Independent Compressed Air Consultants can be contacted on 1300 1300 24

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Why the Hell is food borne illness increasing?

By Martin Stone
Technical Director HACCP Australia

I was giving a presentation the other day and made mention of the fact that food borne illness rates are on the increase. During question time, a member of the audience challenged me, "you said that food borne illness is increasing, how can this be so?". He added "most people have some sort of food safety plan, we have better refrigerators, better technology in our factories, everyone is better educated and we seem to be eating fresher food....so....why the hell is food borne illness increasing?"

An outstanding question.

Let's start with a few facts;

The incidence of food borne illness is increasing worldwide and including modern countries such as Australia (which does have one of the safest food supplies in the world). The rate of increase is difficult to say with certainty and published rates are always based on significant assumptions. One of the most difficult issues to resolve into hard numbers is the fact that less than 10% of all food borne illnesses are reported. Many cases involve simple and mild symptoms (such as an upset tummy) which never make it into the reported cases file. However, without getting bogged down in statistical analysis, it is safe to say rates of food borne illness per capita are increasing rapidly and some suggest, exponentially.

The incidence of food borne illness is increasing worldwide and including modern countries such as Australia

Food borne illness cases in Australia exceed 5 million annually. Statistically, at least one in four people contract a food borne illness every year. The outcomes from some cases are sometimes most serious; over 18,000 people in Australia are hospitalized and over 120 people every year lose their lives from food borne illness. My elderly mother nearly added to both these statistics earlier this year when she was hospitalized with severe Salmonellosis.

The overall costs to the community are estimated at approximately one and a half billion dollars each year. Add to this, a further estimate of 40,000 people each year suffering from illnesses that occur subsequently to intestinal infections caused by food borne illness events.

Significant and increasing.

So why the increase? There is no simple answer to this but there are a number of significant factors.

• Enhanced surveillance systems

Living in an era of the 'information revolution' means that the incidence of food borne illness is tracked with greater detail, accuracy and timeliness than ever before in history. Computers gather, sort and generate statistics provided by medical facilities and regulators dedicated to food borne illness incidence. Simply, we have increasingly improved information on the incidence of food borne illness.

• Recognition of new and emerging pathogens previously not thought to be enteric pathogens.

In the last 20 years, the US National Academy of Sciences estimates that the list of known food borne pathogens has tripled. Even what are now considered to be predominant food borne illness pathogens such as *Campylobacter jejuni*, *Bacillus cereus* and *Yersinia enterocolitica* have only been recognized as such in the last 20 – 50 years. Even *Listeria* does not appear in food microbiology textbooks until the mid 80's! The result of this is that many incidences of illnesses are now correctly diagnosed as food borne.

• Improved diagnosis and food testing technologies

The technologies available today for the analysis and identification of food pathogens have come a long way from the 'traditional methods' used exclusively only 40 years ago. So called 'rapid' methods allow much faster testing and far greater numbers of samples to be analyzed. Emerging technologies such as DNA based analysis provide exciting glimpses to future microbiology which all add up to give us better results, faster, more often and more reliably.

• Community changes to food consumption patterns where we are eating more complex foods.

We have shifted from the consumption of very simple, freshly cooked foods to those more complex combinations of foods. Manufacturers have responded to this shift by producing meal components of much greater complexity than we were consuming two decades ago. Meat and three vegetable meals have changed! Boiled vegetables are being replaced with microwavable steamed vegetables with a sauce, mashed potato with oven bake potato rosties with bacon. The added complexity of our food results in greater food poisoning risk profile. Simply, the more you do to a food, the greater the risk.

• Cultural shifts resulting in a reduction of consumer knowledge of food preparation and food hygiene practices.

As the world becomes smaller, our taste in food has broadened. Cultural exchanges have led to desire of ethnic foods and



Organic food ‘good for you’ says EU **BUT IS IT?**

A campaign to inform consumers of the benefits of organic food and support those involved in the ever-growing organic market has been launched by The European Commission. This campaign is focussed on increasing awareness of organic produce in a bid to support this growing market sector. Its main slogan is: “Organic farming: Good for nature, good for you.” For some reason, it is targeted at younger consumers.

There is little doubt many people will infer that health benefits derive from organic produce as a consequence of this and it might well lead to some controversy. However, the European Commission is denying that this is the case, claiming not to support organic farming as opposed to conventional, saying it is merely seeking to help the organic sector.

“We are not favouring organic as an alternative to conventional,” Michael Mann, is quoted as saying.

“Merely, we are providing the marketing tools to aid progress in the organic industry while helping consumers make their own choices on which products to buy.”

Aside from the main slogan, the Commission has developed a list of other slogans and key messages for use by professionals, such as: “Organic farming. The natural choice”; “Organic farming. In nature we trust”; “Organic farming. In goodness we trust”; and “Organic products meet consumer demand for authentic, high quality and tasty food”.

It has also announced a competition to develop a new organic farming logo, which will be compulsory on all organic products in Europe from mid-2010, as long as long as at least 95 per cent of the ingredients are organic.

Mariann Fischer Boel, European commissioner for agriculture and rural developments, said: “Consumer demand for organic

products is growing, offering business opportunities for all sectors of the food supply chain. In launching this campaign, I call on all stakeholders involved in organic farming to promote the organic idea.”

The EC already has a scheme in place in European countries to help to farmers and producers wishing to convert from conventional to organic.

Organic controversy

The organic market has seen increasing popularity and coinciding with this development, scientists have been debating the differences between the actual human health benefits of organic and conventional produce. For example, in a report published in 2008, the Organic Center at America’s Organic Trade Association has argued that organic produce is as much as 25 per cent more nutritious than conventional foodstuffs.

The UK government has concluded that organic farming uses 26 per cent less energy than conventional practices.

In the Organic Center’s review, “New Evidence Confirms the Nutritional Superiority of Plant-Based Organic Foods”, looked at peer-reviewed scientific studies published since 1980 comparing nutrient levels in organic and conventional foods.

It identified 236 organic and conventional foodstuffs that were equally measured on nutrient content, and found that in 61 per cent of the cases, the organic versions were more nutritionally dense.

More recently another German study, published in the Journal of Agriculture and Food Chemistry has added to the debate in support of those findings

"In the present study the organically produced apples displayed a higher phytochemical concentration and a higher antioxidant capacity than conventionally produced apples," wrote the researchers, led by Bernhard Watzl from the Federal Research Institute of Nutrition and Food in Karlsruhe. Watzl and his co-workers compared the polyphenol content and antioxidant capacity of Golden Delicious apples grown under organic and conventional conditions over a three year period (2004-2006). According to their findings, the antioxidant capacity was 15 per cent higher in the organic fruit than the conventionally produced fruits. Organic apples grown in 2005 also had a higher polyphenol concentration, said the researchers.

However, these claims have been countered by Joseph Rosen, emeritus professor at Rutgers University and scientific advisor to the American Council on Science and Health (ACSH) who said the data was selective and that, when recalculated, the data used in the original report showed that conventional products are actually 2 per cent more nutritious than those from organic sources.

To date, there is no overwhelmingly convincing evidence from either side of this debate and a review from the British Nutrition Foundation last year said that the overall body of science does not support the view that organic food is more nutritious than conventionally grown food.

"Organic farming represents a sustainable method of agriculture that avoids the use of artificial fertilisers and pesticides and makes use of crop rotation and good animal husbandry to control pests and diseases," wrote BNF's Claire Williamson. "From a nutritional perspective, there is currently not enough evidence to recommend organic foods over conventionally produced foods."

Meanwhile, Amarjit Sahota, director for the UK's Organic Monitor, said: "Over the last few years, more and more research has shown that there are more vitamins and nutrients in organic food than in conventional food. And there is far more research coming out with this conclusion than vice versa."

In terms of organic farming being better for the planet, the UK government has concluded that organic farming uses 26 per cent less energy than conventional practices.

In a survey of Australian organic food retail purchasers, admittedly in 2005, 91% of those surveyed chose organic producer because it was 'healthier'. Little in the intervening years appears to have changed the buying public's mind. The perception battle is still being won by the 'organics' but a lot more evidence will be required for them to take the high ground in the 'reality' stakes. Many food scientists are looking forward to the unfolding evidence and analysis. ■

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

From Australia

Pressure on for healthier juice and fruit products

Technology, developed by Food Science Australia (FSA) to improve the way fruit juices and other food products are pasteurised is being used commercially in a new Melbourne food processing facility opened by Victorian Premier John Brumby in April. The Director of FSA's Innovative Foods Centre (IFC), Dr Kees Versteeg, says the technology further developed by the IFC – called High Pressure Processing (HPP) – uses pressures of about 6000 times the average air pressure at sea level to pasteurise food products. "The unique benefits of HPP are that it kills microbes such as yeasts, moulds and bacteria, and extends the shelf-life of chilled perishable products without adversely affecting the food's freshness, flavour, colour, texture and nutritional value," Dr Versteeg says. "Normally processors would have to use preservatives or heat the product and this inevitably changes the taste and destroys some nutrients."



"Several years ago we developed prototype juice and other fruit products using HPP and assessed them for quality and shelf-life. We took these out to the industry to see who'd be interested in using the process, Donny Boy Fresh Food Company embraced HPP and we worked with them to develop and commercialise their juice and fruit products. It is exciting and rewarding to now see our extensive research and work in products on the supermarket shelves and being used as an ingredient in food service and industrial applications such as fruit for yoghurt."

Donny Boy Managing Director, Andrew Gibb, says FSA's involvement was essential to his company's start-up.

"Our company began life at Food Science Australia's Innovative Foods Centre. We undertook all trials and first commercial production of our Preshafruit juices and fruits at FSA," Mr Gibb says. Donny Boy also uses

HPP to preserve other foods and is the first company in the world to supply HPP fruit to the dairy industry.

The Innovative Foods Centre was established with the support of Science, Technology and Innovation Initiative grants from the Victorian Government. A joint partnership between CSIRO and the Victorian Government, FSA continues to use its expertise in food processing, chemistry, microbiology and sensory science to develop further HPP products with the food industry.

From USA

Food safety - Obama acts

One June 30, 1906, President Theodore Roosevelt went to the Capitol to sign into US law nearly a hundred bills hurried through the Congress as its session came to an end. Among them was one of the best known laws in our industry and a reference point for many all over the world - the Food and Drugs Act. Although a latecomer to the cause of a pure food law, Teddy Roosevelt had used his weight decisively in 1906 to ensure that, this time, Congress would not adjourn as so often before, leaving such legislation languishing.



103 years later, it looks like it might be time to revisit this historic legislation. Describing the government's failure to inspect 95 percent of food processing plants as "a hazard to the public health," President Obama has promised to bolster and reorganize the nation's fractured food-safety system.

"In the end, food safety is something I take seriously, not just as your president, but as a parent," Mr. Obama said in his weekly radio and Internet address.

Mr. Obama announced the creation of a Food Safety Working Group, which will include the US secretaries of health and agriculture, to advise him on which laws and regulations need to be changed, to foster coordination across federal agencies, and to ensure that laws are enforced.

From Mexico

Holy smoke! A griddle riddle!

CALEXICO : The hottest thing on the griddle at the Las Palmas restaurant these days isn't the food - it's the image of Our Lady of Guadalupe that a cook says she saw on the griddle. Restaurant



manager Brenda Martinez says hundreds of people have flocked to the small town of Calexico on the California-Mexico border to gaze at the likeness of the Virgin Mary since it was discovered as the griddle was being cleaned. Among the awestruck was a group of masked Mexican wrestlers who arrived on Thursday for an exhibition at a nearby swap meet, the Imperial Valley Press reported. One, known as Mr. Tempest, says, "This is amazing. It's a true miracle." Since the discovery, the griddle has been taken out of service and placed in a shrine in a storage room. (See page 28 for food safe griddle cleaners!)

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From China

The HACCP based approach to food safety gathers support in China

According to a 'blue paper' issued last month by the Chinese Academy of Social Sciences, China should strengthen risk management to ensure food safety, by the Chinese Academy of Social Sciences focusing on biological, chemical and physical dangers that may exist in food and food additives.

In last year's milk scandal, melamine-tainted baby milk powder produced by Sanlu was found to have caused the deaths of at least six children and sickened some 300,000 children.



According to the paper, the results of risk assessing should be an important scientific basis for monitoring food safety practices and making and improving food safety standards. China's top legislature approved a new Food Safety Law on Feb. 28, providing a legal basis for the government to strengthen food safety control "from the production line to the dining table." The law, which goes into effect on June 1, 2009, will enhance monitoring and supervision, toughen safety standards, recall substandard products and severely punish offenders.

From Scotland

Chicken tops the food poisoning list in Scotland - lessons for us all

By Mike Stones - foodproductiondaily.com

Retail chicken has been identified as the as the single largest source of food poisoning in Scotland, according to a report published by Food Standards Agency Scotland. The research, led by Dr Ken Forbes, Department of Medical Microbiology at the University of Aberdeen, is intended to help develop strategies to reduce the levels of food poisoning caused by campylobacter. It highlighted the need to focus intervention strategies on the broiler food chain and the need for further work to identify infection routes from farm ruminants. The world's largest study of its kind, it used a molecular typing method to compare campylobacter strain types from clinical cases with those isolated from a range of environmental and food sources. It compared campylobacter isolates from human cases of infection with those from food and environmental sources and identified epidemiological links and sources of infection. ■




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improvements in transportation and trade means that those foods are more easily obtained. As this has occurred, sometimes the cultural knowledge of food hygiene associated with these foods has been slower to keep up with the availability of the food and as a result, risk of food borne illness has increased.

• **Growing areas for food have been pushed further away from population bases due to increased urbanization.**

Land pressure has forced agricultural areas further from the population base. This results in additional transport requirements and a more complex route to market with additional food handling steps. Again, this increase in complexity results in an increased risk of incidence of food borne illness.

• **Large volume food manufacturing**

The majority of foods are now commodity type products. Manufacturers are forced to invest in high speed and high volume lines in order to increase efficiency and profitability. This means that any potential failure in food safety practices can result in much larger numbers of individuals being effected.

These are some of the root causes which have lead to an increase in food borne illness. Further, when these are coupled with other cultural shifts such as an increase in eating out, it becomes clearer as to why this increase is occurring. Naturally, all parties would like to see a decrease in these numbers and that is being driven by education, improved risk management strategies (like HACCP) and ensuring safe sources of raw materials for food manufacture. It can be expected that as these reduction strategies have deeper impacts, then the number of cases of food borne illness should eventually start to fall. ■

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FOOD SAFETY ACCREDITATION PROGRAM

NEW

PRODUCTS

HACCP Australia reviews many non-food products that are specifically targeted at the food industry through its inspection and certification process. These products are then reviewed at subsequent audits to ensure the product's food safety standards are maintained and remain in line with industry expectations, HACCP requirements and world's best practises. The following companies have recently undergone that review process and in this section are encouraged to describe the products and their benefits to readers.



the future is safer with altro

GERMS - GIVE THEM NOWHERE TO HIDE

Product : Food safe flooring

Ceramic floor tiles can be dangerous in food preparation areas because they gather dirt in their gaps and cracks. This is critically important in hospital and aged care facilities, food retailers and manufacturers, and the hospitality sector because of the utmost need for the most germ-free environment possible.



"Hygiene is arguably the single most important factor when designing one of these facilities" says Altro marketing manager, Warwick Duncan. "Ceramic tiles harbour germs, are high in maintenance and, worst of all, they can chip and crack creating an unsanitary environment.

"We are trying to educate those people in vital decision-making roles that their traditional flooring choice may not provide the most hygienic solution available" he continued.

Germs have 'nowhere to hide' when Altro Safety Flooring is used because there are no gaps or cracks, like in ceramic tiles. Altro's flooring is hot-welded making it completely seamless and impervious, and therefore more hygienic.

Grout can absorb liquid, germs and stains, and cleaning dirt off it can be quite hard. Altro is the only flooring endorsed by HACCP Australia as suitable for use in food processing and food handling environments.

In fact, Altro Safety Flooring is a superior solution all round. With up to 20 years life expectancy, there is no glaze to wear off as is the case with ceramic tiles. It contains Altrosan which helps fight potentially deadly bacteria such as MRSA and VRE. It has up to R12 slip resistance, class-leading cleanability, and provides greater comfort underfoot for staff.

The perfect partner combination for Altro Flooring is new Altro Wall Cladding, a hard-impact covering for internal walls which is ideal for hospitals and health care facilities, commercial kitchens and food & drink processing installations.

For more information, go to www.nowheretohide.com.au or contact Warwick Duncan on 1800 673 441.

CONTINUED ON PAGE 21

altro

HACCP INTERNATIONAL PROGRAMME ACCREDITATION

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Product : Ozonated water technology



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For more information, go to www.biotek-ozone.com.au or contact Willis Kwok on 02 9966 0555.



CAUSTIC VERSUS NON-CAUSTIC

Product : Deep rinse kitchen utensil and rack cleaning

It seems that the decision between the ongoing battle of caustic versus non-caustic as a cleaning methodology for heavily carbonated kitchen items such as grills and rotisserie equipment is slowly but surely becoming unanimous.

In recent times, the war on these dangerous and caustic chemicals in food processing zones has been stepped up a notch by a number of our industry leaders who are now being proactive in the fight to stop the use of harmful products. In days gone by, it was the norm to use a caustic or an acid based material to soak or clean kitchen equipment (chargrills, stove tops). With an increased focus on OH & S and HACCP programmes demanding lower risk profiles in the work place, the dangers of these poisonous and toxic solutions have become more apparent. It was common to see them being used in sinks, bins and tubs. This was a process, with many staff injuries due to burns and spillages. Poorly trained staff were often relied on to neutralize the residue of these chemicals after soaking cooking equipment to avoid passing on the taste smell and residue to finished food product.



It's refreshing to know that Oztank's alternative products, that are certified by HACCP Australia do not rely on dangerous caustic compounds. They also have the support of professional bodies and major hotel groups such as A.L.H (Australian Leisure & Hospitality) and Bruno Gentile, president of Australian Culinary Federation in Queensland, Oz-Tank has a growing list of high profile customer including a number of 5 star fine dining restaurants, franchised eateries, RSL's and sporting clubs.

S R Holbert of ALH Food Operations says "In the old days you would have 20 litres of caustic with a tap to clean everything. It was a very dangerous environment and now our chefs can work in a safe non-caustic environment" and Bruno Gentile said "If you could avoid all the issues, dangers and damage caused by corrosive and caustic chemicals and change to a non-evasive, safer and environmentally friendly chemical, why would you not change?"

For more information, go to www.oztank.com.au or contact Colin Bortz on 1300 66 88 66.



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Product : Temperature data logging, alarm and record storage solution

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- Allows access to current site information via one simple website using a username and password. No need to setup anything on your site. You

CONTINUED ON PAGE 22

could be anywhere in the world and by using a standard internet browser (such as Internet Explorer) be able to access the latest readings, current alarm information and all your past information up to the last two years.

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Service : Cleaning services for food premises

Challenger Cleaning is most certainly up to the task of cleaning HACCP accredited premises

Challenger Cleaning has been offering a variety of professional cleaning service solutions for many years and in more recent times has begun operating in the food and beverage sectors. Challenger is now looking to increase their presence in the food and beverage handling and processing areas.

To this end, Challenger have devoted significant resources to ensuring their systems, standards, operating processes and training are compatible with clients' premises that operate in accordance with HACCP based food safety programmes. This is no mean task as customers are effectively sub contracting part of their HACCP programme and they need to be sure of that their food safety standards are not compromised in any way.

As part of their certification scheme for non-food service suppliers to the food industry, HACCP Australia has twice audited Challengers' food safe programme. This process sees certificated companies having their systems,



training and documentation reviewed as well as actual on-site performance at a number of facilities. Their recertification audit process was undertaken earlier this year.

Says Clive Withinshaw of HACCP Australia, "Challenger are well-equipped to handle sensitive food handling and processing zones. Their internal systems are well developed and are designed to dovetail with clients' HACCP programmes. Their food sector staff all undergo basic food safety training and are aware of the requirements of a HACCP programme. Their on-site service delivery was excellent. Toni Aikman, in charge of 'Training and Systems' at Challenger has done a lot of work to ensure that they can meet the needs of the food sector."

Challenger currently provide food safe services to many of Sydney's Five Star Hotels including the Park Hyatt, Radisson, Shangri-La, Westin, Sofitel Sydney Wentworth and several other well known food establishments They are now equipped to attend to factories and processing units.

For more information, go to www.challengercleaning.com.au or contact Serge Gamsaragasn on 02 9993 0562.



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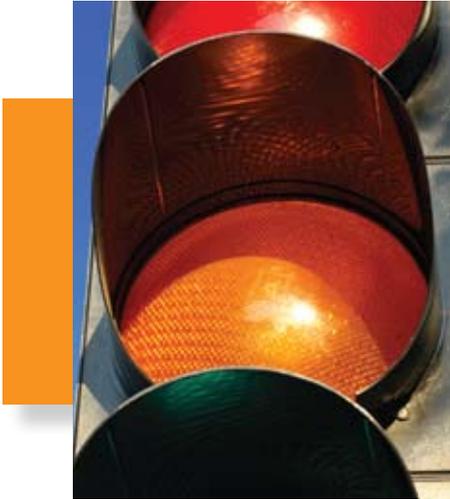
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Traffic Lights still on 'Amber' but might change to 'Green' soon

The traffic light system for front-of-pack food labelling is the most effective in helping people identify healthier food products, a new study of Australian consumers has found.

Australian researchers tested four labelling systems and found that product comparisons could be made quickly and easily under the traffic light (TL) system, according to the study called "Consumer testing of the acceptability and effectiveness of front-of-pack food labelling systems for the Australian grocery market", published in the journal Health Promotion International. This publication is the official journal of the International Union for Health Promotion and Education, and is published in association with the World Health Organization.

The 790 consumers surveyed also indicated a reduced intention to purchase products with red and amber nutrient classifications – green being most healthy.

The report said: "If consumers played out such intentions in the marketplace, or if manufacturers anticipated this impact on purchase decisions, compulsory TL labelling could provide impetus for food manufacturers to improve the nutritional profile of their products in order to achieve a more favourable TL rating."

The findings, which corroborate research from the UK, come at a time when the EU is still debating the best system for the presentation of mandatory nutrition labelling under the proposed new food information legislation.

The favoured system is similar to the guidance daily amount (GDA) method developed and implemented by the food industry, which has been criticised for being too complex as it requires numeracy skills.

An alternative Food Standards Agency's traffic light labelling scheme has considerable support in the UK but it has also been called too simplistic by some critics.

The comparison

The Australian study looked at consumers' preferences and ability to compare the healthiness of mock food products in the breakfast cereals, savoury snacks (crispbread) and frozen meals (lasagne) categories for four different front-of-pack labelling systems.

Two were variations of the Percentage Daily Intake system - Monochrome %DI and Colour-Coded %DI - that display the proportion of daily nutrient contribution that a serve of food provides and are the Australian equivalent of GDA.

However, Australian Food and Grocery Council Chief Executive Kate Carnell said in response to assertions from an organisation called 'The Parents Jury' says "that using red, amber and green traffic lights for levels of fat, sugar and salt on packaged foods, allowed parents to make a more informed choice were misleading and inaccurate." She went on to comment that traffic light labelling is an overly simplistic approach to the very important issue of food labelling in Australia," Ms Carnell claimed. "There is no scientific or government research to demonstrate that any food labelling system is substantially better than others."

Regardless, it does seem that the traffic light system is gathering international support and approval and it is likely that a scheme along these lines will eventually come to fruition ■

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HOT LINKS

www.youtube.com

I know we have mentioned this site before but it is always refreshing and if you just type 'food safety' in their search bar, the first page offers entertaining and educational choices as diverse as a half hour video about food safety in the supply train, a BBC report on the consequences of drinking soup in Chernobyl to the USA's President Obama briefing the American people on the food safety legislation initiatives of his new administration.

www.foodstandards.gov.au

Another old favourite bit always worth a revisit and if this listing prompts you to do that, it will have been worth it. All food business personnel should keep an eye on this site. As well as being home to Australian food standards, it is kept up to date with governmental food safety news, initiatives and topical press releases.

www.foodauthority.nsw.gov.au

This site will be generating lot more hits now New South Wales has introduced the 'name and shame' list. This list details sites that have been issued with penalty notices and details the name and location of the establishment and the nature of the unsafe practice or the issue that caused the penalty. Other sectors of the site are also very relevant with food safety videos and guides to the food regulations

www.cheese.com

Too many cheeses! Too many tastes, smells and appearances to possibly remember. Help is at hand. This site has full details of virtually all real cheeses – leaving out the 'make-up names/regions and plastic cheeses!! Australia has 27 listed cheeses here, 25 more than Afghanistan but still somewhat short of France's 200.

www.asiafoodjournal.com

As our trade with Asia increases and the Asian region becomes increasingly important in the food industry, this is a useful on-line journal to keep you informed of developments and concerns amongst our international neighbours.



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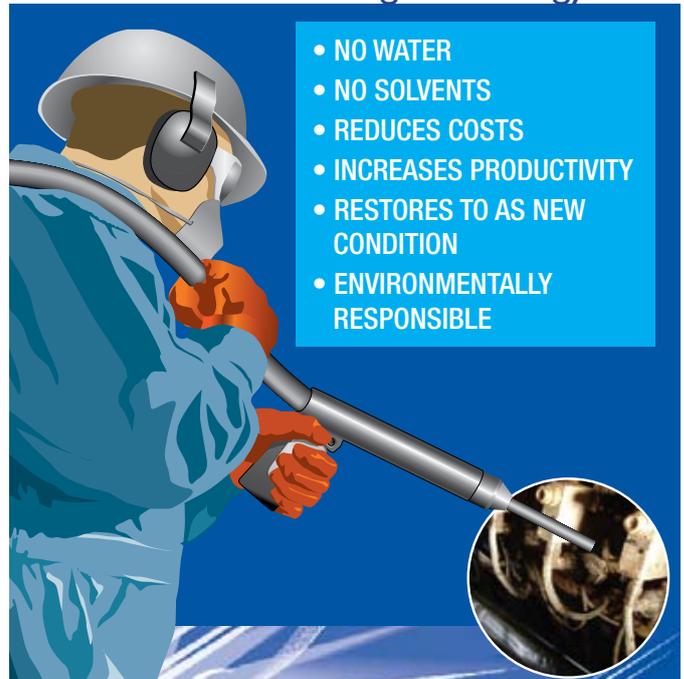
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“These products are food safe”



The HACCP Australia endorsement process supports organisations achieving food safety excellence in non-food products and services that are commonly used in the food industry. The HACCP endorsement 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. This independent assessment and verification of fitness for purpose offers assurance to the buyer or user that HACCP food safety protocols will not be compromised in using such a product or service correctly and that such a product is ‘fit for purpose’ in the food industry.

Compliant or endorsed products are rigorously reviewed by HACCP Australia’s food technologists and in their expert estimation are manufactured and designed to meet all the appropriate food safety standards. In performing

the assessment, they look for ‘world’s best’ in terms of food safety features and characteristics. The food technologists undertaking these reviews all have extensive industry and manufacturing experience.

Only products that are assessed as meeting the criteria can carry the mark. Quite often, organisations are required to make modifications to the product, design, delivery, literature or recommendations in order to comply. This process is therefore particularly useful for products that are designed for many industrial applications.

The companies listed in this section carry a range of excellent and food safe products or services endorsed by HACCP Australia. Call on 02 9956 6911 for more details.

CATERING EQUIPMENT (HEAVY)	MACKIES ASIA PACIFIC SEMAK TOMKIN	Foodsafe bread loaf pans and bakery trays Manufacturers of chicken rotisseries Foodsafe kitchen equipment	02 9708 2177 03 9796 4583 TOMKIN75
CLEANING EQUIPMENT	AUSSIE RED EQUIPMENT ESWOOD AUSTRALIA OATES CLEAN SABCO STEAMASTER AUSTRALIA PTY LTD	Aquafortis hot water high pressure clean and capture equip. Manufacturers of industrial dish and glass washers Full range of food grade cleaning equipment Scourers, sponges, clothes and cleaning aids Hot and cold water pressure cleaners	1800 804 878 02 9604 7333 1800 791 099 02 9642 6411 02 9796 3433
CLEANING CHEMICALS	AVANTI CHEMICALS BIOTECH AUSTRALASIA PTY LTD BIOTEK-OZONE AUSTRALIA & NEW ZEALAND DEB AUSTRALIA GREEN MOUNTAIN SOLUTIONS PASCOES	Cleaning chemicals for food and agri. businesses Broad spectrum disinfectant Ozonated water generators for sanitation Skin care and hand cleaning soaps for food handlers All purpose cleaning and disinfectant products Cleaning chemicals for the food industry	07 5549 3666 02 9603 4499 02 9966 0555 1800 090 330 07 5599 8410 08 9353 3900
CLEANING AND MAINTENANCE SERVICES TO THE FOOD INDUSTRY	ACE FILTERS AERIS HYGIENE SERVICES PTY LTD BORG CLEANING CHALLENGER CLEANING SERVICES ICE CLEAN INDUSTRIES INTEGRATED PREMISES SERVICES P/L ISS HYGIENE SERVICES METROPOLITAN FILTERS MOBILE TRUCK WASH COMPANY OZ TANK PINK HYGIENE SOLUTIONS POWERTANK PTY LTD	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 Residual free dry ice cleaning Specialist contract cleaning services for food premises Bathroom services for the food industry and premises 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 SS deep cleaning tanks and systems for pans and trays	1300 555 204 1300 790 895 03 9463 1300 02 9993 0562 0403 044 162 02 9432 8000 02 8644 9704 1300 653 536 07 3800 1389 1300 66 88 66 1800 007 794 0411 441 441
CLEANING MATERIALS	3M CHEMPACK SUPPLIES CLOROX AUSTRALIA CONCEPT LABORATORIES PTY LTD DEB AUSTRALIA LALAN GLOVES SAFETY CARE OATES CLEANING SABCO SCA HYGIENE AUSTRALASIA SUNNYWIPES PTY LTD	Scotchbrite™, cleaning chemicals, scourers and sponges Food grade bathroom paper and dispensers Chux™, Oso™ and Glad™ range of materials Suppliers of sanitising hand gel and sanitising wipes Disposable cleaning wipes and cloths Food grade cleaning materials Full range of kitchen cleaning materials Scourers, sponges, clothes and cleaning aids Tork premium colour coded specialist cloths Disposable cleaning wipes for the food industry	136 136 02 9542 5822 02 9794 9500 07 5493 8433 1800 090 330 03 9706 5609 1800 791 099 02 9642 6411 03 9550 2999 03 5436 1100
CLOTHING - DISPOSABLE GLOVES AND PROTECTIVE WEAR	LALAN GLOVES SAFETY CARE PARAMOUNT SAFETY PRODUCTS RCR INTERNATIONAL STEELDRILL WORKWEAR AND GLOVES	Disposable gloves for the food industry Disposable gloves for the food industry Gloves and disposable protective wear Disposable gloves for the food industry	03 9706 5609 03 9762 2500 03 9558 2020 03 9790 6411
FACILITY FIXTURES AND FIT OUT	ALBANY DOORS CARONA GROUP PTY LTD DMF INTERNATIONAL PTY LTD PHILIPS ELECTRONICS AUSTRALIA LTD THORN LIGHTING	Automatic rapid close doors Coldshield’s PVC flexible doors for food premises Flexible door material for food manufacturing and storage Food safe tube lighting for food handling facilities Food safe lighting and fitout solutions for food handling facilities	1300 666 232 1800 462 233 02 9636 5466 02 9947 0000 1300 139 965
FLOORING, WALLS, AND MATTING	3M ALTRO APAC BASF CONSTRUCTION CHEMICALS BLUESCOPE STEEL DEFLECTA CRETE SEALS DYNAMIC COMPOSITE TECHNOLOGIES GENERAL MAT COMPANY (THE) ROXSET AUSTRALIA	Specialist safety matting for food and beverage areas Specialist food premises flooring and wall panels UCRETE Flooring System Colorbond® anti-bacterial coolroom panelling products (quote 2222) Anti-bacterial Flooring Product and Services Glassboard Coolroom and Food Transport Panelling Products Specialist safety matting for food and beverage areas Suppliers and installers of specialist food premises flooring	136 136 1800 673 441 1800 333 048 1800 022 999 03 9318 9315 1800 051 100 1800 625 388 02 9988 4822
FOOD SERVICE EQUIPMENT AND UTENSILS	AACLAIM FOOD SERVICE EQUIPMENT (FSE) KENCAN LTD MONO & BEYOND P/L TOMKIN AUSTRALIA PTY LTD	Food service and food storage light equipment Juice dispensers and other buffet equipment Kee-seal™ disposable piping bags Food grade trays Providers of colour coded catering utensils, catering equipment and piping bags	02 9525 1049 1800 673 153 07 3273 8111 02 9690 0900 02 9319 2993
FOREIGN BODY IDENTIFICATION	SMITH HEIMANN AUSTRALIA WJB ENGINEERING	X-ray inspection and foreign object detection equipment Magnetic separation technology and services	02 9597 6833 1800 835 858
HAND SOAPS AND BARRIER CREAM	CONCEPT LABORATORIES DEB AUSTRALIA PROARMA	Food Grade hand soaps Food Grade hand soaps Antibacterial protection hand cream	07 5493 8433 1800 090 330 1300 889 280
ICE MACHINES	ICE MASTER SYSTEMS PTY LTD HOSHIZAKI LANCER PTY LTD	Ice machines for hotels, restaurants and catering outlets Ice machines for hotels, restaurants and catering outlets	03 9455 2300 08 8268 1388

KITCHEN CONSUMABLES	3M	Scotchbrite™, cleaning chemicals, scourers	136 136	
	CLOROX	Glad™, Chux™ and Oso™ range of materials	02 9794 9500	
	OATES CLEANING	Full range of kitchen consumables	1800 791 099	
	RCR INTERNATIONAL	Food grade pallet and crate covers	03 9558 2020	
LABELS - FOOD GRADE	OMEGA LABELS	Food safe labels for food and beverage packaging	1800 028 924	
	PURBRICK HEALTHPRINT	Labels for the food and pharmaceutical industries	03 9751 7100	
	W W WEDDERBURN	Food safe labels for food products and food retail	02 9797 0111	
LUBRICANTS - FOOD GRADE	LANOTEC AUSTRALIA	Suppliers of food grade lubricants	07 3373 3700	
MANUFACTURING EQUIPMENT AND COMPONENTS	BSC MOTION TECHNOLOGY	Food grade bearings and housings	03 9560 3222	
	ENMIN PTY LTD	Manufacturers of food grade feeder equipment	03 9753 3633	
	FCR MOTION	Manufactures of food grade geared motors and inverter	03 9362 6800	
	FESTO PTY LTD	Pneumatics and valves for food manufacturing equipment	1300 889 696	
	HARRINGTON ELECTRICAL MOTORS	Stainless steel electric motors for food processors	03 9546 7515	
	SMC PNEUMATICS	Suppliers of pneumatics and valves for food manufacturing	02 9354 8222	
	SPECIALTY AIR	Compressed air piping system in food manufacturing processes	1300 1300 24	
PACKAGING MATERIAL AND EQUIPMENT	CONFOIL PTY LTD	Suppliers of food grade foil containers	02 8825 8800	
	CROWLE INDUSTRIES	Repacking of consumables and food products	02 9809 0254	
	DALTON PACKAGING	Manufacturers of paper bags and products for the food industry	02 9774 3233	
	MICROPAK PTY LTD	Manufacturers of food grade packaging materials	02 9646 3666	
	NETPAK	Suppliers of food grade netting to small goods manufacturers	02 9604 4950	
PEST CONTROL EQUIPMENT AND MATERIALS	BASF AUSTRALIA LTD	Suppliers of rodent and cockroach control materials	02 9150 7449	
	BELL LABORATORIES INC	Suppliers of rodent control materials and stations	0427 802 844	
	EKO SOLUTIONS	Distributors of the 'ecomille rodent eradication equipment	1800 612 212	
	PEST FREE AUSTRALIA PTY LTD	Specialist electronic vermin elimination devices	02 4969 5515	
	STARKEY PRODUCTS PTY LTD	Range of insect control devices	08 9302 2088	
	WEBCOT PTY LTD	Suppliers of "Brandenburg" flying insect control	02 9984 2222	
	WEEPA PRODUCTS PTY LTD	Weep hole protection devices for new or retro application	07 3844 3744	
PEST CONTROLLERS (ALL STATES)	RENTOKIL	National pest control services for the food industry	1300 736 865	
PEST CONTROLLERS (NSW)	AEROBEAM PROFESSIONAL PEST MGNT.	Specialist food premises pest management	02 9636 5840	
	AMALGAMATED PEST CONTROL	Specialist pest control services for the food industry	13 19 61	
	ANT-EATER ENVIRONMENTAL SERVICES	Specialist pest control services for the food industry	02 9939 8208	
	CPM PEST & HYGIENE SERVICES	Specialist pest control services for the food industry	02 9674 5499	
	CORPORATE PEST MANAGEMENT	Specialist pest control services for the food industry	02 9311 1234	
	EAGLE PEST CONTROL	Specialist pest control services for the food industry	02 9748 0066	
	ECOLAB PTY LTD	Specialist pest control services for the food industry	02 9748 0066	
	HACCP PEST MANAGEMENT	Specialist food premises pest management services	02 9922 3743	
	ISS PEST CONTROL	Specialist pest control services for the food industry	13 14 40	
	RENTOKIL	National pest control services for the food industry	1300 736 865	
	SCIENTIFIC PEST MANAGEMENT	Regional pest control services for the food industry	1300 139 840	
	STOP CREEP PEST CONTROL	Regional pest control services for the food industry	02 9371 3911	
	PEST CONTROLLERS (QLD)	AMALGAMATED PEST CONTROL	Specialist pest control services for the food industry	13 19 61
		ARREST-A-PEST	Specialist pest control services for the food industry	07 3279 1199
ECOLAB PEST CONTROL		Specialist pest control services for the food industry	02 9017 7655	
GOODE PEST CONTROL		Specialist pest control services for the food industry	1300 13 12 14	
ISS PEST CONTROL		Specialist pest control services for the food industry	07 3815 6600	
RENTOKIL		National pest control services for the food industry	1300 736 865	
SCIENTIFIC PEST MANAGEMENT		Regional pest control services for the food industry	1300 139 840	
PEST CONTROLLERS (VIC)	DAWSON'S AUSTRALIA	Specialist pest control services for the food industry	0411 131 650	
	ISS PEST CONTROL	Specialist pest control services for the food industry	13 14 40	
	PESTAWAY AUSTRALIA PTY LTD	Specialist pest control services for the food industry	03 9850 3777	
	PROTECH PEST CONTROL	Specialist pest control services for the food industry	0438 780 980	
	RENTOKIL	National pest control services for the food industry	1300 736 865	
	SCIENTIFIC PEST MANAGEMENT	Regional pest control services for the food industry	1300 139 840	
	STATEWIDE PEST	Specialist pest control services for food industry	1800 136 200	
	TRAPS PEST CONTROL PTY LTD	Specialist pest control services for the food industry	03 9390 6998	
PEST CONTROLLERS (SA)	RENTOKIL	National pest control services for the food industry	1300 736 865	
PEST CONTROLLERS (WA)	ISS PEST CONTROL	Specialist pest control services for the food industry	13 14 40	
	RENTOKIL	National pest control services for the food industry	1300 736 865	
	SCIENTIFIC PEST MANAGEMENT	Regional pest control services for the food industry	1300 139 840	
REFRIGERATION - GOVERNORS, EQUIPMENT AND DATA	CAREL	Temperature controllers and supervisors for refrigeration	02 8762 9200	
	DANFOSS	M2 alarm and monitoring system	02 8845 1813	
	DIGINOL	Data loggers and data services for temperature control	07 3206 3079	
	HEATCRAFT AUSTRALIA PTY LTD	HACCP specification cool room thermostats and alarms	13 23 50	
	PHASEFALE	Temperature controllers for refrigerated storage	03 9553 0800	
REFRIGERATORS AND REFRIGERATION SERVICES	AERIS HYGIENE SERVICES PTY LTD	Specialist cool room and cool room motor cleaning services	1300 790 895	
	MELBOURNE REFRIGERATION SERVICES	Refrigeration installation and repair	03 8761 6395	
	REJUVENATORS (THE)	Specialist cool room cleaning and rejuvenation services	0407 292 826	
STAFF RECRUITMENT AND HUMAN RESOURCES	SKILLED GROUP	Specialist HACCP trained workforce solutions for the food industry	1300 366 606	
STORAGE, SHELVING AND RACKING	ARMACEL TECHNOLOGY GROUP	Food storage containers, food grade shelving	02 9450 0900	
	MONO & BEYOND PTY LTD	Distributors of food grade shelving	02 9690 0900	
MANAGEMENT SYSTEMS AND REPORTING	SHADOW ORGANISATION PTY LTD	Audit, compliance and monitoring systems	02 8448 2090	
	SPECIALITY AIR	Specialist compressed air services for the food industry	1300 1300 24	
THERMOMETERS, PH METERS AND DATA LOGGERS	3M	TL 20 Temperature logger for logistics	136 136	
	FLUKE THERMOMETERS	Thermometer calibration services	08 8172 2233	
	TESTO PTY LTD	Specialist thermometers for use in the food industry	03 9800 4677	
	TRIPLE POINT CALIBRATION	Thermometer calibration services	08 8172 2233	
TRANSPORT CONTAINERS AND PALLETS	ARMACEL TECHNOLOGY GROUP	Manufacturers of food grade pallets and storage solutions	02 9450 0900	
	HILLS INDUSTRIES	Food safe pallets and storage solutions	07 3212 9588	
	SCHUETZ DSL (AUSTRALIA) PTY LTD	Food safe storage and transportation palletcons	1800 336 228	
WALL & CEILING PAINT	LAMAL GROUP PTY LTD	Range of food facility paints with antimicrobial additive	07 5591 9585	

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