



HACCP AUSTRALIA NEWS



HACCP Australia Conference 2011

Each year, the HACCP Australia team congregates at a function centre for 3 days of information sharing and work shopping ideas for continual improvement of our business and services. One feature of the conference (or what is now known as the HACCP Jamboree!) is our on going system of continuous learning. Individuals in our team have significant expertise in specialist fields and participate in a system we call our "Internal Experts". That 'expert' is charged with the task of staying at the cutting edge of a particular and relevant field and then disseminating that information to the team. This system has the benefit of always broadening our team's knowledge and deepening that of the internal expert, making sure we maintain our position as the leading food safety organisation in Australia. The 'expert' subjects are now quite extensive as each project technologist has at least one each and include such diverse matters as State and Local Government Requirements, Labelling, Recall Management and Systems, Design, Cook-chill and Shelf-life extension systems. If any readers are looking for assistance in a specialist field of food technology, we might well have an expert on hand to help.

HACCP International

Having established offices in Hong Kong and London over the last two years, we are now seeing significant growth of our business in Asia and Europe. While the offices are fully staffed with food technologists and support staff, we do enjoy the benefits of cross fertilisation of information and ideas and the ability to offer a global service. We are well placed to assist Australian companies with centrally co-ordinated support from Sydney in important export markets.

Auditing - The boot is on the other foot for a change!

It might be of some comfort to our readers to know that it is not only your business that goes through an audit process. HACCP Australia's sister organisation has recently had to undergo a JAS-ANZ audit as part of its product

certification accreditation process. Three auditors on site for two full days, it is as an extensive process as any BRC audit! Those in the office were able to witness the process first hand and sweat on the outcome and non conformance requirements. As it happens we did well even though we have a number of non conformances - which we will close out on time! We just thought some of you might feel good about the fact that we 'go through it' too!

The Finalists are:

The finalists in the Food Safety & Innovation in Non-Food award have been announced for the 7th Annual Food Challenge Awards. HACCP Australia proudly sponsors this award, hosted by Food Magazine, and are pleased to see a number of truly excellent products have been selected as finalists, addressing food safety and design initiative in non food products. The HACCP Australia team wishes to thank all those who entered and congratulates the following finalists:

- Activeion International
- Aeris Environmental
- Altro APAC
- BASF
- BAXX-Symetec
- Diginol
- Dyson
- Flexsil-Lid
- Onergy
- SCHÜTZ
- Testo



The winner of the FOOD SAFETY and INNOVATION IN NON-FOOD award will be announced at the 2011 FOOD CHALLENGE AWARDS gala dinner at Doltone House, Pyrmont, Sydney. ■