Horticulture Innovation Australia

Final Report

A New Collaborative Paradigm for Fresh Produce Safety: Stage 2 – A Fresh Produce Safety Centre.

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HG13026

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Summary

Consumers and the fresh produce industry have a common goal: safe fresh produce, every day of the year. The Fresh Produce Safety Centre (FPSC) is a new, industry-led, not-for-profit company established to enhance fresh produce safety across Australia and New Zealand through research, outreach and education. The Fresh Produce Safety Centre works with companies and organisations involved in fresh produce to provide focused, science-based research outcomes and strategic information that underpin regulation and effective implementation of food safety programs.

The FPSC was established in May 2014 under an HIA project, implemented by the University of Sydney and the Produce Marketing Association Australia-New Zealand (PMA A-NZ), with the financial support of a broad range of fresh produce businesses and organisations.

The project to establish the Fresh Produce Safety Centre in 2014 was preceded by another HIA food safety project over 2012-2013. This earlier project (HG12020) identified that there was no specific body commissioning research and conducting outreach specifically on fresh produce food safety in Australia and New Zealand, and that industry could benefit from the establishment of such a dedicated centre. The earlier project worked with industry to scope support for the establishment of such a centre and found support was high. Thus the project 'A New Collaborative Paradigm for Fresh Produce Safety: Stage 2 – A Fresh Produce Safety Centre' (HG13026), had as its aim the establishment an industry-supported and industry-led Australasian centre dedicated to promoting research and outreach into fresh produce food safety issues.

Specific activities of the project included:

- Define the FPSC role and scope
- Establish the FPSC as a legal entity
- Appoint Board, Technical Committee and staff
- Affiliate FPSC with the Center for Produce Safety (CPS), USA
- Design and launch FPSC calls for research proposals
- Outreach and consultation with industry.

The target audience for the project was the fresh produce industry and research communities in Australia and New Zealand.

Key outputs of the project were:

- Establishment of the FPSC as a legal entity registered with ASIC on 26 May 2014
- The role and scope of FPSC defined and communicated to industry
- FPSC Board and Technical Committee established with positions broadly advertised, selected and appointed; and staff appointed
- Affiliation with the Center for Produce Safety
- Funds raised for and initiation of two R&D projects: the Guidelines for Fresh Produce Food Safety and Understanding the Gaps – a Food Safety Literature Review
- Comprehensive outreach program delivered during the project term, including:
 - o Successful launch conference delivered in 11 August 2014
 - Balanced and informed commentary provided around food safety incidents
 - 34 e-Newsletters prepared and distributed to industry contacts
 - 27 blog posts and 259 news updates provided on the Fresh Produce Safety Centre website
 - 19 presentations made to industry and regulatory bodies
 - 21 meetings with key stakeholder groups
 - 37 articles appearing in the media about the Fresh Produce Safety Centre.
 - Planning well underway for 2015 FPSC conference

The key outcome of the project is the fresh produce industry's increased awareness of fresh produce food safety. Other outcomes include increased collaborative engagement by industry into research and outreach on fresh produce food safety, the development of a focal point for fresh produce food safety for key stakeholders and an operational framework established to serve the information and research needs of the horticultural industries in Australia and New Zealand.

The activities and outcomes of the project support the following recommendations for the future work of the Fresh Produce Safety Centre.

Recommendations: That the Fresh Produce Safety Centre, now established, be supported to expand its reach to broader industry across Australia and New Zealand. That Food Safety and Product Integrity is regarded as a high priority for industry in Australia and New Zealand, and thus should be prioritised for research funding by Horticulture Innovation Australia and industry commodity groups. That the Fresh Produce Safety Centre be recognized as the 'industry eyes and ears' for food safety, and as such, be the first point of reference for HIA on fresh produce safety issues. That the horticultural industries of Australia and New Zealand have their contribution to across-industry research funding recognized and supported through leveraging matching government funding.

Keywords

Food safety research; industry consultation, Food safety guidelines

Introduction

Fresh fruit and vegetables are perceived to be healthy and nutritious however, because many products are eaten raw, the risk of illness to the consumer can be high. Prevention of food borne illness relies on local evidence-based research to underpin the systems that provide assurance that our fresh produce is safe. Australia, Europe and the US have workable food safety systems, but the inadequacy of these systems was brought into sharp focus with several recent outbreaks of serious illness associated with the fresh produce industry. In the US in 2011, Listeria on cantaloupes killed 23 people and caused illness in over 100 (US FDA, 2011). In the same year, a serious food safety issue arose in Europe, with fresh sprouts eventually being identified as the microbial source (BBC, 2011). In Australia, in 2013 there were 27 confirmed or suspected cases of salmonella poisoning linked to recalled almond products across six states and territories (FSANZ, 2013). In 2015, there was a recall of frozen berries contaminated with hepatitis A virus, leading to 34 people becoming ill (FSANZ, 2015).

In addition to the tragedy of causing illness and death, fresh produce safety issues seriously damage reputations and livelihoods for all sectors of the supply chain. Businesses associated with the cantaloupe incidents in the US have either closed or are fighting litigation. For those not associated with the incident, sales are still recovering (Marler, 2013). Furthermore, in the US, most retail stores that cut cantaloupes have had to be re-fitted with stainless steel preparation equipment - incurring substantial cost. This has deterred some from cutting melons. In Australia, about 90% of watermelon sales (total retail category value \$150m+) are sold in a cut form.

In the US, after a major spinach contamination, the fresh produce industry, University of California, Davis (UC Davis) and the Produce Marketing Association (US) in 2008 established the Center for Produce Safety (CPS) to provide a vehicle for industry-based research and extension that would ultimately make fresh produce safer (https://cps.ucdavis.edu/). The CPS draws on the combined expertise of industry stakeholders, government and the scientific and academic communities to focus on the provision of research needed to continually enhance produce safety. In its seven years of operation, the CPS has awarded \$16.4 million in funding for 100 one- to two-year food safety research projects. The real value of this industry-driven research model is that the CPS translates the research outcomes to provide the produce industry and every level of the supply chain, with practical, on the ground strategies that are implementable and tangibly reduce risk.

In Australia, there was no similar body focusing specifically on fresh produce safety research, unlike other commodities such as meat, dairy and seafood. Awareness of food safety was promoted by the trans-Tasman regulatory body, Food Standards Australia New Zealand (FSANZ), the state and territory health and/or agriculture departments, various Quality Assurance programs such as SQF and Freshcare, plus Horticulture Innovation Australia (HIA)'s portfolio of Product Quality and Integrity. Despite these programs, there was a degree of complacency and food safety issues remained low on the list of priorities for a significant portion of the supply chain. In New Zealand, the Ministry for Primary Industries (MPI) encompasses the New Zealand Food Safety Authority. MPI promotes food safety activity and research in conjunction with various industry and commercial organisations such as Horticulture New Zealand, Pipfruit New Zealand and Zespri. GlobalG.A.P. and New Zealand GAP are the prominent QA programs for New Zealand growers.

Furthermore, there was very little research that specifically addressed food safety concerns that face horticultural and associated industries in an Australasian context. The QA systems in Australia are largely based on research outcomes from Europe and the United States and do not account for differences such as temperature, soils, strains of microbial pathogens, water sources, or industry

practices specific to Australia.

Over 2012-2013, the University of Sydney and the PMA Australia-New Zealand conducted a HAL-funded VC project (HG 12020 – 'A New Collaborative Paradigm for Fresh Produce Safety'). The project's aims were to investigate ways in which the Australian produce industry could develop a partnership with the CPS, to drive research that will build on the substantial output from the CPS and provide appropriate research solutions that will benefit and service the Australasian fresh food produce industries. In April 2013, a formal survey of 230 industry stakeholders was undertaken to determine the level of support for establishing a FPSC in Australia, affiliated with the CPS in the US. Forty eight per cent responded to the survey. Of those, an overwhelming 98% supported the establishment of the Centre. Additionally, 95% of respondents expressed support for it to be located at the University of Sydney (McConchie, 2013).

The Fresh Produce Safety Centre, established under this project, addresses the need for a dedicated, coordinated trans-Tasman centre focused specifically on fresh produce safety research, outreach and education for Australia and New Zealand. The Centre has been established after wide consultation with industry, with financial support from HIA and twenty founding industry and research organisations.

Specific activities of the project included:

- Define the FPSC role and scope
- Establish the FPSC as a legal entity
- Appoint Board, Technical Committee and staff
- Affiliate FPSC with the CPS
- Design and launch FPSC calls for research proposals
- Outreach and consultation with industry.

The target audience for the project was the fresh produce industry and research communities in Australia and New Zealand.

Methodology and Activities

The aim of the project was to deliver a dedicated Fresh Produce Safety Centre, directed by industry and focused specifically on fresh produce safety research, outreach and policy.

Food safety applies to all parts and activities of the supply chain. The target audience for this project was the stakeholders in the food supply chain, including producers, wholesalers, fresh food retailers, packers, and transporters as well as government agencies, input suppliers and service providers. The products and outputs of the project were to be disseminated to a wide audience through the following channels: the FPSC website; oral presentations at workshops, forums and industry events; and channels of communication within industry organisations such as the peak horticultural organisations, the PMA A-NZ and HIA.

The following activities were undertaken:

Activity 1: Define the FPSC Role and Scope.

The project was to define and determine the scope of operations of the FPSC and this was to be communicated to industry.

Define the FPSC Role and Scope	
Agreed Outputs	Activity
A strategy paper outlining the role	An initial brief on the objectives of the Centre was developed
and scope of the FPSC will be	and posted on the Fresh Produce Safety Centre website
developed and posted on the	(Appendix 1). In addition, 300 copies of the booklet The Fresh
FPSC website and in promotional	Produce Safety Centre (Appendix 2) have been produced and
flyers used to promote the Centre	distributed to industry, via the Fresh Produce Safety
and its activities.	Conference, to all FPSC financial supporters and through other
	stakeholder forums, meetings and events.

Activity 2: Establish the FPSC as a Legal Entity

The FPSC constitution was to be written by an engaged legal firm, and the Centre was to be registered as a not-for-profit legal entity. A formal agreement for hosting the Centre at the University of Sydney was to be entered into.

Establish the FPSC as a Legal Er	ntity
Agreed Outputs	Activity
The FPSC will be registered as a not-for-profit entity with a constitution and membership register.	The Fresh Produce Safety Centre was registered with ASIC as a not-for-profit company limited by guarantee on 26 May 2014. The constitution of the Fresh Produce Safety Centre was submitted to ASIC, along with the names of the Directors and Company Secretary. A paper meeting of the company, to adopt the constitution, was held on 26 May 2014.
The constitution, governing	A constitution was drafted with legal advice, and includes
director appointment, removal and resignation, will be established.	director appointment, removal and resignation.
An agreement between the FPSC and the University of Sydney will be formalised to enable hosting of the Centre at the University.	An Affiliation Agreement between the Fresh Produce Safety Centre and the University of Sydney was negotiated throughout March-July and signed on 8 August 2014 by the University and 12 August 2014 by the FPSC.

Activity 3: Appoint Board, Technical Committee and Staff

A Board of Directors, drawn from industry, was to be established. The role of the Board was to oversee the strategic direction of the organization and secure ongoing funding for future sustainability. The Board of Directors was to seek nominations for appointment to the FPSC Technical Committee. The role of the Technical Committee was to advise on and review ongoing grant proposals within the FPSC. Staff were also to be appointed to manage FPSC operations.

FPSC Board, Staff and Technical	Committee Appointed
Agreed Outputs	Activity
The Board of Directors will be appointed.	The call for expressions of interest for Directors of the FPSC was drafted. It was then distributed on 11 April 2014 (Appendix 3) via the FPSC e-mail list with a closing date on 9 May 2014. The PMA A-NZ Food Safety Task Force selection sub-committee met on 13 May 2014 and selected seven successful Directors. The composition of the Board of Directors was announced via media release on 27 May 2014 (Appendix 4). There have been five meetings of the Board of Directors during the project term.
Position Descriptions for Executive Director and Administrative Officer will be written.	The position descriptions for the FPSC Executive Director and Administrative Officer were written. In addition, as part of outreach activities, the position description for the FPSC Technology Manager was written. This position is seconded part-time from PMA A-NZ (in turn seconded to PMA A-NZ from HIA).
The Board will appoint an Executive Director and Administrative Officer.	An interim Executive Director began work with the FPSC on a two-day/week consulting assignment on 3 March 2014. After the Board was established, she was appointed as Executive Director on 12 August 2014 by the FPSC Board. An FPSC Administrative Officer commenced on 9 April 2014, in a two-day/week casual capacity. Mr Richard Bennett has been seconded part-time to the FPSC for outreach activities since March 2014.
The terms of reference for the Technical Committee will be written.	The guidelines for the Technical Committee were drafted in August 2014.
A Technical Committee will be established.	The call for expressions of interest for the Technical Committee was drafted. It was then distributed on 11 July 2014 (Appendix 5) to the FPSC e-mail list with a closing date of 1 August 2014. The Board of Directors of the FPSC selected the seven Technical Committee members and these were announced by media release on 21 August 2014 (Appendix 6).

Activity 4. Affiliate FPSC with the CPS at UC Davis

The Board of Directors will liaise directly with the CPS at UC Davis to formally establish affiliation links.

Affiliate FPSC with the CPS at UC Davis	
Agreed Outputs	Activity
Affiliation with the CPS will be formalized.	A memorandum of understanding between the FPSC and the CPS was executed on 16 March 2015 (Appendix 7).
A review of all the research projects that have previously been done by CPS to identify all those relevant to the Australian	This review is being undertaken as part of the Understanding the Gaps literature review project (see Activity 5, below), across five key areas. This material will be published in June 2015.

Activity 5: Design and Launch FPSC Call for Research Proposals

Using the CPS as a model, and consulting with the Board and Technical Committee, the Executive Director was to design and establish the framework for funding and implementing research activities and calls for proposals.

Design and Launch FPSC Call fo	r Research Proposals
Agreed Outputs	Activity
By the end of the project, the first round of calls for research	The FPSC has successfully raised funds and launched its first two R&D projects, with the appropriate documentation. On 11
proposals by the FPSC will be ready to be launched, guided by	August 2014, the Fresh Produce Safety Conference included a priority setting session with delegates, to assist the FPSC
industry-identified research priorities.	identify high priority research questions. Appendix 8 provides a summary of the outcome of this process.
	On 10 September 2014, the FPSC Technical Committee held its first meeting and refined these priority questions to five food
	safety areas requiring a literature review. It also determined that review of the <i>Guidelines for On-Farm Food Safety for Fresh</i>
	Produce would be a high priority first project of the FPSC. On 10 October 2014, after consultation with the FPSC Board
	and Technical Committee, the FPSC launched two sponsorship prospectuses, to raise industry funds for:
	 Understanding the Gaps – a food safety literature review project (Appendix 9)
	 The Guidelines for Fresh Produce Food Safety – a project to review and expand the scope of the
	Guidelines for On-Farm Food Safety for Fresh Produce (Appendix 10).
	Both projects were successful in raising significant industry funds. After industry funds were secured, the FPSC applied for
	both projects for additional funding Horticulture Innovation Australia Limited (HIA) into the R&D Strategic Co-Investment
	Call in November 2014. However, it was advised by HIA in late December 2014 that assessment of both projects would be
	deferred until the results of industry consultation, expected to be finalised by March 2015. The FPSC advised HIA that it would proceed with both projects.
	Accordingly, on 15 January 2015, both projects were launched (see media release Appendix 11). Project pages can be found
	at:
	Understanding the Gaps: http://freshproducesafety- anz.com/understanding/
	Guidelines for Fresh Produce Food Safety: http://freshproducesafety-anz.com/guidelines/
	On 22 January 2015, a Request for Proposals for Understanding
	the Gaps was launched, with a closing date of 16 February
	2015. The RFP issued is attached as Appendix 12. A draft
	consultant's contract was also prepared. A number of research and consulting organisations provided proposals, and a
	selection committee was convened. The successful provider was
	announced by media release on 13 April 2015 (Appendix 13)
	and the final report from the project is due in June 2015.
	On 4 March 2015, a discussion paper was released for industry
	comment on the format and content of the Guidelines for Fresh

	Produce Food Safety (Appendix 14) and work is currently underway on this project.
The operational framework for funding, calling for research applications, selection of research projects for funding, managing, implementation and outreach of results, will be documented and approved by the Board. These processes and guidelines will be communicated on the FPSC website.	At its meeting on 11 May 2015, the FPSC Board of Directors has approved the annual research process for the FPSC and this will be posted to the FPSC website over the coming month.
An operational procedures manual for the FPSC will be written.	An FPSC financial procedures paper has been prepared.

Activity 6: Outreach and Consultation with Industry

A key role for the FPSC was to raise awareness of the Center within the wider industry, to promote its activities, convey the benefits of research and to ensure its ongoing relevance of the Centre to industry. Specifically, it was to promote itself as an industry-driven research organisation that will be focused on industry identified fresh produce safety research priorities. Therefore outreach and consultation with industry were key activities.

Outreach and Consultati	on with Industry
Agreed Outputs	Activity
Industry workshops, forums and webinars, designed to raise awareness, widen support and to select industry driven research priorities, will be conducted.	 The primary vehicle for outreach for the FPSC has been fortnightly e-Newsletters. The metrics around the FPSC achievements on outreach outcomes are presented in detail in the next section, and in summary here: One major conference with over 120 attendees held in Sydney on 11 August 2014 (conference evaluation report is attached as Appendix 15) One seminar held in Auckland on 24 February 2015 (outcomes report is attached at Appendix 16) 34 e-Newsletters have been prepared and distributed to industry contacts 27 blog posts and 259 news updates have been provided on the Fresh Produce Safety Centre website (an average of 3.6 updates per week) 19 presentations made to industry and regulatory bodies 21 meetings with key stakeholder groups 37 articles appearing in the media about the Fresh Produce Safety Centre One webinar has been produced: a recording of a seminar held on 25 March 2015 at the University of Sydney with Dr Trevor Suslow from UC Davis, speaking on Overview of Microbial Food Safety Challenges for the US Fresh Produce Industry, is available on the FPSC website at http://freshproducesafety-anz.com/2015/03/25/microbial-contamination-seminar-by-dr-trevor-suslow-uc-davis-available-for-viewing-online/.
A report on outreach outcomes will be compiled	FPSC industry supporters have been kept up to date on FPSC outreach outcomes, particularly outreach metrics. Research presentations have
and communicated to	been posted on the FPSC website, particularly presentations from FPSC
industry as well as	events such as the Fresh Produce Safety Conference held on 11 August

research presentations	2015, available at http://freshproducesafety-
posted on the website.	anz.com/conference 2014/presentations/
	The one year outreach metrics have been posted to the FPSC website at
	https://producesafetycentreanz.files.wordpress.com/2015/05/20150527-
	fpsc-one-year-on-fact-sheet.pdf
Meetings will be held with	The FPSC staff have been in regular contact with FSANZ and the State
FSANZ and State	Regulatory Authorities. This includes participation in National Food
Regulatory authorities to	Incident Response Workshop on 26 November 2014, organized by
establish a forum for	FSANZ and the NSW Food Authority, including all state and territory
linking industry with	food regulatory bodies and a wide range of plant and animal industry
regulatory body	sectors.
requirements	In a joint venture with FSANZ and NSW Food Authority, FPSC and PMA
and developing a crisis	A-NZ will be conducting a fresh produce industry-specific workshop in
management strategy	June 2015 to further explore and test industry traceability and response
that is supported by all	mechanisms. The objective is to achieve a greater understanding of
stakeholders.	existing industry capacity and capability, identify gaps and develop
	strategies to fill those gaps.
	FPSC also hosted FSANZ at the FPSC trade show booth at the PMA A-NZ
	Fresh Connections 2015 Trade Show Day in May. This was a good
	opportunity for three-way collaboration between FPSC, FSANZ and the
An auglication report on	many (800+) industry attendees on the day.
An evaluation report on	As part of a PMA A-NZ survey of its members conducted in late 2014,
the progress of the FPSC's first year of operation will	PMA A-NZ members were asked about the impact of the FPSC and
	utilization of FPSC resources. The survey, completed by 44% of PMA A-
be prepared through surveying key	NZ members, found that the majority believe the FPSC is a valuable resource for the industry. However, more work needs to be done on
stakeholders.	promoting the existence of the FPSC more broadly among industry as
stakeriolders.	well as promoting the resources available on the FPSC website. The
	survey results show commendable level of awareness and industry
	access for only eight months of existence.
	In addition, a stakeholder survey was conducted in May 2015, which
	indicated that the FPSC was progressing well on its aim, but need to
	conduct increased outreach with a wider range of industry stakeholders.
	This is discussed in detail in the 'Evaluation and Discussion' section of
	this report.
L	and reports

In addition, further information is provided relevant to the project achieving its objectives:

- An additional three industry supporters have been recruited. This brings the total number of industry supporters, beyond HIA support, of the Fresh Produce Safety Centre to 23.
- An MOU has been signed with Freshcare Limited.
- Fact sheets and information have been provided by FPSC to industry around specific issues including frozen berries and Hepatitis A and the use of methyl bromide in strawberry runner production.
- An increase in subscribers to the FPSC e-Newsletter from approximately 249 subscribers in March 2014 to 473 in May 2015, as demonstrated in Figure 1.

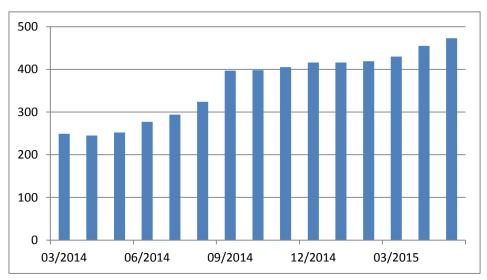


Figure 1. Number of FPSC e-Newsletter subscribers per month, March 2014- May 2015

- The Centre secured over \$130,000 in sponsorship for research projects from seven industry organisations, raising substantial industry funds for food safety research and outreach.
- The Centre has been invited to join the National Food Safety, Integrity and Traceability Task Force, and participated in the Task Force's Safe Food Forum on 10 February 2015.
- In March and April 2014, the Centre had 166 and 287 visitors respectively, to its website. Consistently strong traffic growth has seen the number of visits increase to 850 and 587 in April and May 2015 respectively, as outlined in Figure 2.

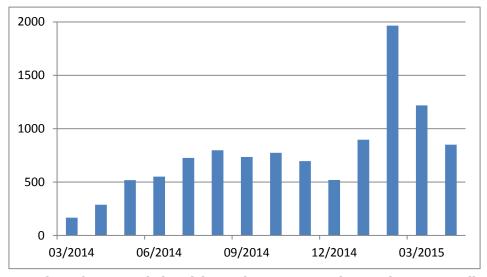


Figure 2. Number of FPSC website visitors views per month, March 2014- April 2015

Outputs

Outputs of the project 'A New Collaborative Paradigm for Fresh Produce Safety: Stage 2 – A Fresh Produce Safety Centre' (HG13026) are:

- The establishment of the Fresh Produce Safety Centre.
- Memorandum of Understanding between the Fresh Produce Safety Centre and the Center for Produce Safety, signed on 16 March 2015.
- Memorandum of Understanding between the Fresh Produce Safety Centre and Freshcare Limited, signed on 13 May 2015.
- The Fresh Produce Safety Centre, a booklet about the FPSC's aims and objectives, published in hard copy (300 copies) and online (Appendix 2).
- Request for Proposals for Understanding the Gaps (Appendix 12).
- Discussion Paper calling for comments on the Guidelines for Fresh Produce Food Safety (Appendix 14).
- A Frozen Berries Hepatitis A Virus Outbreak Fact Sheet (Appendix 17).
- Study tour visit with Dr Trevor Suslow from CPS (Appendix 18).

The majority of FPSC outputs are communications/extension materials, as listed in Table 2.

Table 2. HG13026 communication/extension activities 3 March 2014 - 29 May 2015

Type of	Details: date, location, subject
Activity	
FPSC e- Newsletters	34 FPSC e-Newsletters prepared and distributed to over 400 industry and academic stakeholders since the project inception. The full list of FPSC e-Newsletters distributed between 3 March 2014 – 29 May 2015 is at Appendix 19.
FPSC blog posts on FPSC website	27 blog posts on the FPSC website: of these all but one have been written by Richard Bennett. Dr Bob Whitaker from CPS posted an opinion piece in May 2015. Appendix 20 lists the FPSC blogs posted between 3 March 2014 – 29 May 2015.
FPSC news stories posted to FPSC	259 news posts on the FPSC website, including: US: Bidart Bros. Works with Federal and State Officials to Determine Source of Listeriosis-Associated Outbreak (404 views)
website	Food Industry Recall Protocol 7th Edition now available (274 views) Food safety expert says frozen berries hepatitis crisis a 'wake-up call' for fresh produce supply chain (223 views) US: Scared By The Apple Recall? These 5 Fruits And Veggies Are Even Bigger Risks
	(199 views) The breakdown by month is provided below. Month No. of news posts
	May-15 24 Apr-15 18
	Mar-15 26
	Feb-15 16 Jan-15 21
	Dec-14 18 Nov-14 20
	Oct-14 25 Sep-14 21
	Aug-14 18

	Jul-14 10
	Jun-14 11
	May-14 17
	Apr-14 14
	Mar-14 0
	259
FPSC media	The project has produced ten media releases (Appendix 21) between 3 March 2015
releases	and 29 May 2015:
	• 27 May 2014, "Fresh Produce Safety Centre Limited Launched Today"
	• 28 July 2014, "Fresh Produce Safety Conference – 11 August 2014"
	8 August 2014, "Australasia Stays Ahead of the Curve on Fresh Produce Safety"
	21 August 2014, "Fresh Produce Safety Centre Announces Technical Committee"
	 10 November 2014, "Consumers advised to avoid food temperature danger zone of 5°c to 60°c"
	 15 January 2015, "Fresh Produce Safety Centre launches two landmark projects"
	22 January 2015, "Fresh Produce Safety Centre releases RFP for Understanding
	the Gaps Literature Review Project"
	• 6 February 2015, "Fresh Produce Safety Centre Welcomes Two New Supporters"
	13 April 2105, "Provider Announced to Conduct 'Understanding the Gaps' Food
	 Safety Literature Review Project" 27 May 2015, "Fresh Produce Safety Centre marks its first year of operation"
Media	37 media mentions in a variety of publications and mediums (Appendix 22). In
mentions/	addition, the FPSC staff were interviewed 17 times during the frozen berry Hepatitis A
Articles	incident in February 2015 (Appendix 23).
Fresh Produce	The Fresh Produce Safety Centre held a major conference on 11 August 2014 at the
Safety	University of Sydney:
Conference	• Conference materials, including flyer, banners, folders, background to presenters,
	program, evaluation form, were produced (Appendix 24)128 registered participants from Australia and New Zealand.
	 126 registered participants from Australia and New Zealand. 17 speakers on a range of topics related to fresh produce safety.
	 Fresh Produce Safety Centre booklet distributed to all participants (Appendix 2).
	Evaluation report (Appendix 15) indicated conference was highly valued by
	participants.
	Presenters' PowerPoint presentations available at the FPSC website.
Presentations	19 presentations to industry stakeholders given through conferences and events. The
to industry stakeholders	full list of presentations is attached at Appendix 25.
Meetings with	21 meetings with key stakeholders held over the project term. The full list of
Key	meetings with key stakeholders is attached at Appendix 26.
Stakeholders	The state of the s

Outcomes

The outcomes of the FPSC's first year of operation are as follows:

Enhancing industry awareness of fresh produce safety across all sectors of the horticulture industry

A key outcome of the project is that the fresh produce industry in Australia and New Zealand now has a centre dedicated to enhancing fresh produce food safety through research, outreach and education, and as a consequence, industry awareness of and focus on food safety is expanding. As outlined in the outputs section above, the FPSC is delivering sustained and regular information to industry through its regular e-Newsletters, blog and news posts. The increase in subscribers to the FPSC's e-Newsletter from 249 to 473 over March 2014 to May 2015 indicates that the FPSC is delivering useful information in a user-friendly format. The Fresh Produce Safety Centre is also delivering information to industry through industry's preferred channels: the evaluation of the 2014 Fresh Produce Safety Conference indicated that industry stakeholders primarily want information delivered over email, as opposed to webinars, site visits and social media (see Appendix 15). The breadth and regularity of information being produced by the Fresh Produce Safety Centre is ensuring that fresh produce safety is a 'top of mind' issue for industry professionals. The Fresh Produce Safety Centre is working towards becoming the 'go to' source of information on food safety for the fresh produce industry.

The fresh produce industry has increased its collaborative engagement around research and outreach into fresh produce food safety

Another important outcome of the FPSC's first year of operations is that the fresh produce industry in Australia and New Zealand has increased its collaboration and engagement on the topic of fresh produce food safety. The majority of the metrics in this report support this conclusion, particularly: the increase in the number of subscribers to the FPSC e-Newsletters; the recruitment of additional financial supporters of the FPSC; the numbers of people attending events; submissions received in response to the industry Discussion Paper around the Guidelines; the increase over the life of the project in FPSC website hits and views. These metrics are supported by qualitative investigations undertaken by the FPSC as part of the evaluation of its first year of activity, as discussed in detail in the next section. Regulators such as FSANZ and NSW Food Authority and researchers in Victoria and South Australia have come to the FPSC as their primary means of connectivity and communication with industry. In addition, and most importantly, the fresh produce industry has provided direct funding for across-industry research and development into fresh produce food safety. The FPSC has secured sponsorship from a range of industry organisations to launch two high-priority R&D projects. It has also secured substantial financial support from industry for events and conferences. This industry funding for food safety research and outreach is a significant step in improving the prominence of food safety research in Australasia.

The FPSC is becoming the united industry voice for balanced and informed commentary on food safety

The Fresh Produce Safety Centre is establishing itself as an industry voice for food safety incidents. Media is increasing aware of the establishment of and mandate of the FPSC: engaging with media is essential to outreach and education about fresh produce safety. The media are seeking out the FPSC comments for opinion and analysis as food safety issues relating to fresh produce arise. For example, in February 2015, the FPSC took a lead role in providing balanced and informed, objective commentary about frozen berries and hepatitis A (see Appendix 23). As outlined above, the FPSC provided regular comment and media interviews about the issue, and developed and disseminated an industry 'fact sheet' to support this (Appendix 17). This engagement with the media also promotes the activities of the Fresh Produce Safety Centre to broader audiences.

Improving fresh produce food safety practice

One of the first activities of the Centre, as identified by industry stakeholders, is to review and update the *Guidelines for On-Farm Food Safety for Fresh Produce*, Second Edition, 2004, extend its applicability to across the horticultural supply chain and expand its scope to across Australasia. The new document will be called the Guidelines for Fresh Produce Food Safety. Although not yet published, the project is well advanced. The new Guidelines for Fresh Produce Food Safety will benefit the fresh produce industries of Australia and New Zealand. The new Guidelines will strengthen fresh produce food safety practice, assist in preventing food-borne illnesses, enhance our 'clean and green' reputation in export markets and ultimately improve the competitiveness of our region's fresh produce industries.

Identification of knowledge gaps

Another initial project of the FPSC is the Understanding the Gaps literature review project, which will provide information on the specific knowledge gaps in fresh produce food safety in Australia and New Zealand. Understanding our knowledge gaps and the current state of food safety research is vital if the FPSC is to fulfil its mandate of commissioning useful fresh produce safety research projects.

Focal point for fresh produce food safety among key stakeholders

One of the key roles identified for the FPSC was to be a coordinating mechanism between various government and regulatory organisations and the fresh produce industry around food safety issues. The FPSC is becoming such a focal point. The FPSC has been working with FSANZ and the state food authorities, such as the NSW Food Authority, on planning for a national food safety exercise/incident around fresh produce. Further, as the proposed Primary Production and Processing Standard for fresh fruit, vegetable, herb and nut growers, is not proceeding, FSANZ has encouraged the FPSC on behalf of industry to undertake the outreach role in the absence of regulation.

Establishment of an operational framework for the FPSC that will service the information and research needs of the industries in Australia and NZ

The Fresh Produce Safety Centre has put in place the operational framework that will service the information and research needs of the fresh produce industries in Australia and New Zealand. The work has been done on establishing the governance framework and systems on identifying research priorities, raising funds for research and calling for and managing research proposals. The establishment of the Centre is moving Australasian fresh produce industries in line with the level of practice operating in our competitor and major export markets. The establishment of the Centre is giving our industries a basis for confidence that our food safety systems attain and remain world's best practice, and that we are optimally prepared for rapid responses to issues if and when they arise.

Evaluation and Discussion

The project had several mechanisms for project monitoring and evaluation, and incorporating feedback, as detailed below.

Industry input into setting research priorities

The project began from a premise that any research conducted by the FPSC must be around priorities identified by industry. For this reason, the starting point for the industry research priority setting was at the first Fresh Produce Safety Conference, held on 11 August 2014 at the University of Sydney. Participants were asked to rank a range of research questions across eight priority research areas, and add any extra questions that they thought appropriate. Appendix 8 provides a summary the outcomes of this process. Following this, 10 September 2014, the FPSC Technical Committee, comprising industry and academic experts, held its first meeting and refined these priority questions to five food safety areas requiring a literature review. It also determined that review of the *Guidelines for On-Farm Food Safety for Fresh Produce* would be a high priority first project of the FPSC. Thus there was significant industry involvement in the research priority setting process of the FPSC. Both of these projects raised significant funds from industry, offering tangible demonstration through sponsorship of industry support for these high priority projects.

Evaluation and feedback from the 2014 Fresh Produce Safety Conference

In addition to conducting a research priority setting exercise at the Fresh Produce Safety Conference on 11 August 2014, the FPSC also conducted consultation with industry on outreach methods at the conference. Participants suggested that e-mail, newsletters, conferences and the blog/website were the preferred methods of communication with the FPSC. The evaluation report of the Fresh Produce Safety Conference are attached as Appendix 15.

Industry feedback on the Guidelines for Fresh Produce Food Safety

Upon initiation of the Guidelines for Fresh Produce Food Safety project, the FPSC sought industry comments on the content, presentation structure and format of the revised Guidelines. A Discussion Paper (Appendix 14) was issued by FPSC to the fresh produce industry in Australia and NZ on 4 March 2015, and industry comments were received from a number of individuals, businesses and industry organisations. These were collated and considered by the Guidelines Editorial Committee in preparing the new Guidelines for Fresh Produce Food Safety. In addition, the editorial lead of the Guidelines Editorial Committee held phone consultations in late March and early April 2015 with a number of key stakeholders around the contents of the Discussion Paper. This information was also fed back to Guidelines Editorial Committee. The primary takeaway message from this consultation was that industry wanted the revised Guidelines document to be structured by functions in the supply chain (eg growing/harvesting; packing; transport), examining hazards for each of these steps in the chain. The Editorial Committee has accepted this recommendation with the new Guidelines adopting this format.

Industry support

This project was highly reliant on initial and ongoing industry support in financial and engagement terms. The FPSC Executive Director regularly sought input from the industry organisations which had pledged financial support into the activities and operations of the Centre. Over the term of the project, almost all of the initial industry pledgers renewed their financial commitment to the Centre, and an additional three organisations have been recruited to support the FPSC. In addition a further seven organisations from across industry and government have supported the FPSC research projects and an additional 14 have supported the FPSC's conferences and events.

PMA A-NZ survey results

Just over 100 members of PMA A-NZ responded to a member survey in late 2014, six months after the FPSC was established. A section of the survey was targeted towards food safety issues, specifically seeking background data and opinion on the FPSC and its activities.

There were a number of conclusions, the foremost being the strong response in support of the importance of food safety/traceability to their businesses.

In order to address this importance, members were keen to have streamlined and integrated PMA A-NZ and FPSC web-based communication that would maximize exposure of content. The survey indicated respondents believed that while the Fresh Produce Safety Centre is a valuable resource for the fresh produce industry, only 50% are more than slightly familiar with what the FPSC actually is. This means that many have heard about the FPSC but are yet to engage with the exact roles/activities of the FPSC. Respondents who were familiar with the FPSC clearly value the FPSC and its place in the industry, but the fact that 75% seldom make use of FPSC resources is a concern. Clearly more work needs to be done on connecting PMA A-NZ members with FPSC roles, activities and resources. Overall, the survey results were encouraging for such a young organisation.

The survey indicated that most of the PMA A-NZ members want PMA A-NZ to provide technical support to affected companies in event of a major food safety incident in the industry. The FPSC can fulfil this role, develop mitigation strategies for known food safety incidents, and consider repurposing resources already available through PMA.

PMA A-NZ members made a number of useful suggestions when asked what additional food safety information and services would be beneficial for their businesses. These include: further updates on global outbreaks; latest research outcomes; latest information and technology in food processing; increased collaboration with other bodies such as United Fresh and Horticulture New Zealand; live and timely food safety alerts; news on world events; more information on traceability; access to consulting to help strengthen food safety programs; alerts on impending changes to food safety and traceability standards; up to date contact details for each State regulatory body; and more information on allergen management and business continuity. FPSC has already acted on many of these suggestions, including engaging with United Fresh and Horticulture New Zealand through a New Zealand Roundtable meeting in Auckland in February 2015 (Appendix 16), enhancing the allergens section in the revised Guidelines document and working on incident management with FSANZ and the NSW Food Authority. The FPSC will continue to work to incorporate these suggestions on board as it develops plans for its ongoing role with industry.

Stakeholder survey

The FPSC conducted a targeted stakeholder survey at the end of May 2015, after one year of operations, to review the activity and impact of the FPSC over the previous year, including its process and outcomes. Organisations interviewed for this stakeholder survey were: Coles, Freshcare, Harvest Moon, Horticulture New Zealand, MG Marketing, NSW Food Authority and Woolworths Limited.

Themes identified through the survey responses included:

The first year of operation of the FPSC has met expectations, but the FPSC needs more time to
establish itself and needs to increase its profile with industry. Typical comments from
stakeholders in this theme included:

For one year old, it's heading in the right direction. You have onboarded some great people, key industry contacts, but it's still young.

I think it's going pretty well as far as I can see. I think the idea of the food safety centre is to be an authority on food safety, on issues. The centre needs to get information out in real time and be able to relay that back to industry.

I think it's good; what I expected. I get emails from FPSC, Richard's blog and so on. That's good. But is it something that I use every day or every week, is it like a bible? Probably not. I think more value will come from the larger projects.

I think because its new it has more traction than I thought it would, like the linking in with Freshcare – that has given it traction. But it doesn't have huge traction in the grower base, but that might come later on.

 Raising funds for and initiating two priority across-industry research projects was mentioned by several respondents as a highlight of the first year of operations. Typical comments included:

I think that the Understanding the Gaps project is a very valuable project to guide the focus of research in the future.

The fact that within 12 months that a couple of projects have got off the ground, particularly the Guidelines. We've been aiming to do the Guidelines for some time, and so the fact that the FPSC has the Guidelines off the ground is excellent.

• The content, form and frequency of FPSC communications with industry, particularly Richard Bennett's blog and the FPSC website, was seen to be a strength. Typical comments included:

I think Richard Bennett's regular blog is well received and viewed as a trusted source of information.

I like the form of communications; it's the right amount, coming once a week or fortnight. It's the right consistency. I also like the amount of information, how it's snippets, you don't have to scroll down two pages.

I think the FPSC has communicated well. The website is nice and clear, the communications are clear.

 The FPSC has brought together a valuable network of food safety specialists, particularly in NZ Typical comments included:

The biggest thing is the communications networks, emails, presence at industry events like the Freshcare Forum, getting out there and communicating. Previously there was an informal group, and we'd go to Richard to get information, but now this is widely being done by the Centre.

I've been very impressed. It's given a new level of focus and professionalism to the whole area. It's brought together a valuable network of food safety specialists in horticulture that were previously quite disparate around the place.

• The FPSC needs to increase its communications and engagement with the broader industry, particularly large growers and regional groups; the FPSC needs to engage outside its current supporter base. Comments included:

The FPSC is a great resource for industry professionals in that space. But for broader industry, they don't know about it.

But how do we get more touchpoints, not just us? I think that the focus of the projects will enable the FPSC to get to a wider circle.

I think that engaging outside of the current supporter base is what the FPSC has to work on. How do you filter the information and the fact that the Centre is there and available to all, beyond the top line of industry? It's great work but can be exposed to more and get more traction. Once the big growers know about it and are a part of it, it will make a big difference. Also I think that the FPSC needs to look at wider regionality which is important – don't forget the West coast.

It's pitched at serving a need to those who work in this space; but not for a custard apple grower on the North coast. There needs to be more communication through the industry sector and regional groups.

Two respondents identified concrete examples of change in practice or approach, partially as a
result of engagement with the FPSC, but most could not yet identify changes in practices or
approach.

Accordingly, the FPSC in its second year and beyond needs to prioritise engaging with a wider audience and promoting the products of its first two R&D projects – with the specific aim improving industry practice – in order to increase its impact.

However, the FPSC will find this challenging without further Government support. Industry has contributed significant funds to establish the Centre and fund the first two FPSC R&D projects. In other sectors, where industry funds are committed for across-industry research, these funds are generally matched with government funding. Due to the changed priorities and directions of the HIA, the FPSC was unable to leverage the significant funds raised for its first two R&D projects. For future FPSC R&D it is vital that industry can be confident that funds committed by industry will leverage further government funding.

Recommendations

ivities and outcomes of the project support the following recommendations for the future the Fresh Produce Safety Centre.
That the Fresh Produce Safety Centre, now established, be supported to expand its reach to broader industry across Australia and New Zealand.
That Food Safety and Product Integrity is regarded as a high priority for industry in Australia and New Zealand, and thus should be prioritised for research funding by Horticulture Innovation Australia and industry commodity groups.
That the Fresh Produce Safety Centre be recognized as the 'industry eyes and ears' for food safety, and as such, be the first point of reference for HIA on fresh produce safety issues.
That the horticultural industries of Australia and New Zealand have their contribution to across-industry research funding recognized and supported through leveraging matching government funding.

Scientific Refereed Publications

Refereed Conference Paper

McConchie, R, Walters, E and Worthington, M 2014. 'A new fresh produce safety centre for Australia and New Zealand', 3rd Asia Pacific Symposium on Postharvest Research, Education and Extension (APS2014) 9 - 11 December 2014, Victory Hotel, Ho Chi Minh City, Viet Nam

Intellectual Property/Commercialisation

No commercial IP generated.

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http://producesafetycentreanz.files.wordpress.com/2013/09/fpsanz-final-report-2012-13.pdf

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Acknowledgements

The project team would like to thank the Center for Produce Safety for supporting this project throughout all phases including providing support to the newly-established Centre and providing speakers for conferences and events. We would also like to thank those individuals and companies – too numerous to mention – who have engaged in the work of the FPSC since its inception. These include those who have attended FPSC events, participated in fora and workshops as speakers or attendees, been appointed to FPSC committees and the Board, provided expert input, subscribed to the FPSC e-Newsletter, responded to surveys, answered phone calls or emails, and read or commented on our Discussion Paper. A special vote of thanks goes to those businesses and organisations across Australia and New Zealand who have financially supported the work of the FPSC. Without this broad-ranging and generous industry support, the Fresh Produce Safety Centre would never have been established.

Appendices

- Appendix 1. FPSC Brief
- Appendix 2. Fresh Produce Safety Centre booklet
- Appendix 3. Call for EOI for Directors of the FPSC
- Appendix 4. FPSC Media Release 14-05-27 "Fresh Produce Safety Centre Limited Launched Today"
- Appendix 5. Call for EOI for Technical Committee members of the FPSC
- Appendix 6. FPSC Media Release 14-08-21 "Fresh Produce Safety Centre Announces Technical Committee"
- Appendix 7. MOU with Center for Produce Safety
- Appendix 8. Summary of Priority Setting Process
- Appendix 9. Understanding the Gaps Prospectus
- Appendix 10. Guidelines Prospectus
- Appendix 11. FPSC Media Release 15-01-15 "Fresh Produce Safety Centre Launches Two Landmark Projects"
- Appendix 12. FPSC RFP Understanding the Gaps
- Appendix 13. FPSC Media Release 15-04-13 "Provider Announced to Conduct "Understanding the Gaps" Food Safety Literature Review Project"
- Appendix 14. Guidelines for Fresh Produce Food Safety Discussion Paper
- Appendix 15. FPSC Evaluation Report of the Fresh Produce Safety Conference
- Appendix 16. FPSC NZ Roundtable Outcomes
- Appendix 17. Frozen Berries Hep A Fact Sheet
- Appendix 18. Study tour visit with Dr Trevor Suslow
- Appendix 19. FPSC e-Newsletters 3 March 2014 to 29 May 2015
- Appendix 20. FPSC Blogs 3 March 2014 to 29 May 2015
- Appendix 21. FPSC Media Releases 3 March 2014 to 29 May 2015
- Appendix 22. Media Mentions 3 March 2014 to 29 May 2015
- Appendix 23. Richard Bennett Interviews Hep A Recall
- Appendix 24. Fresh Produce Safety Conference collateral
- Appendix 25. FPSC Industry Presentations 3 March 2014 to 29 May 2015
- Appendix 26. FPSC Industry Meetings 3 March 2014 to 29 May 2015





The Fresh Produce Safety Centre Limited

Fresh Produce Safety Centre Ltd will be a new, industry-led, not-for-profit company established to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The Centre's goals will be to:

- Call for and manage food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Objectives of the FPSC

The Centre's objects will be:

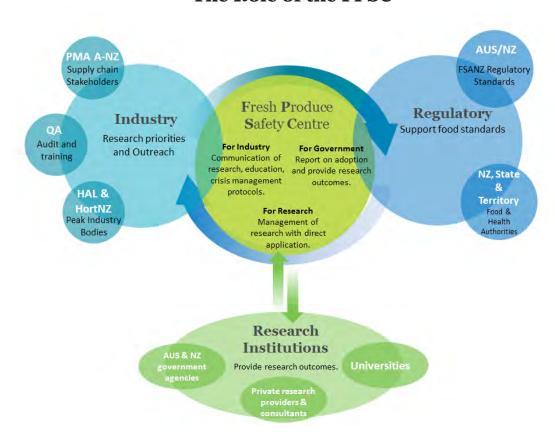
- (a) to increase awareness of food safety by providing food safety information, news, education and outreach to companies and organisations involved with fresh produce in Australia and New Zealand and to consumers of fresh produce, when relevant;
- (b) to work with industries and organisations involved with fresh produce to identify priority areas of food safety research and outreach for Australia and New Zealand;
- (c) to disseminate fresh produce food safety research and related findings to relevant stakeholders;
- (d) to manage calls and other food safety research and development opportunities that are relevant to industries involved in fresh produce in Australia and New Zealand;
- (e) to engage with regulatory and other organisations on a range of issues that are responsible for and associated with effective and efficient food safety management in Australia and New Zealand;
- (f) to act as an interface on fresh produce safety between regulatory bodies and the industry at all parts of the fresh produce value chain in Australia and New Zealand;
- (g) to develop and promote crisis management strategies for the fresh produce commercial enterprises and industry organisations in Australia and New Zealand;
- (h) to raise funds from industry, government, research, philanthropic and other organisations for the purpose of funding the operations of the Company and funding food safety research and related projects;





- (i) to selectively affiliate with Australian and international organisations with similar objects to the Company; and
- (j) generally to do all other things that may appear to the Company to be incidental or conducive to the attainment of the objects or any of them.

The Role of the FPSC



For more information, please visit http://freshproducesafety-anz.com/ or contact info@freshproducesafety-anz.com







FRESH PRODUCE SAFETY CENTRE

Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.













FRESH PRODUCE SAFETY CENTRE

Hosted by the University of Sydney

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FRESH PRODUCE SAFETY CENTRE LIMITED ABN: 33 169 751 268

ABOUT FRESH PRODUCE SAFETY CENTRE





The Fresh Produce Safety Centre is a new, industry-led, not-for-profit company established to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

Consumers and the fresh produce industry have a common goal: safe fresh produce, every day of the year.

The Fresh Produce Safety Centre works with companies and organisations involved in fresh produce to provide focused, science-based research outcomes that underpin regulation and effective implementation of food safety programs.

The Centre is funded and led by the fresh produce industries in Australia and New Zealand. It has been established by the Produce Marketing Association Australia-New Zealand (PMA A-NZ) in partnership with the University of Sydney through a Horticulture Australia Limited (HAL) project. The project is funded with voluntary and in-kind contributions from industry, the University and PMA A-NZ, demonstrating widespread support for the Centre.

INDUSTRY-SUPPORTED, **INDUSTRY-LED**

Twenty industry organisations are proud to be founding supporters of the Fresh Produce Safety Centre. established through funding from a HAL project. These companies and industry bodies recognise the critical importance of fresh produce safety and are actively supporting the Fresh Produce Safety Centre. The Fresh Produce Safety Centre is led by people drawn from the Australian and New Zealand fresh produce industries and research communities.

Twenty industry organisations are founding supporters of the Fresh Produce Safety Centre.





































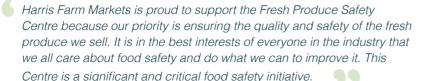












Tristan Harris, Co-CEO, Harris Farm Markets





BECOME A SUPPORTER

As a voluntary organisation, the Fresh Produce Safety Centre relies on voluntary funding.

Pledges from industry are sought to fund the operations (managing research projects, maintaining the website, and providing education and outreach), while funding for research projects is sought from a range of sources, including industry, research grants and matching funding from Horticulture Australia Limited, where appropriate.

Platinum Supporter \$25,000 per annum Gold Supporter \$10,000 per annum Silver Supporter \$5,000 per annum **Bronze Supporter** \$1,000 per annum

All Fresh Produce Safety Centre supporters are prominently recognised on the website, in newsletters, at forums and in general communications. To support the Fresh Produce Safety Centre, contact the Executive Director at info@freshproducesafety-anz.com

GS1 Australia is proud to support the newlyestablished Fresh Produce Safety Centre because delivering safe products at all points along the supply chain. to consumers, is vital to improving food safety and traceability in Australia and New Zealand.

WHY DO WE NEED THE FRESH PRODUCE **SAFETY CENTRE?**

For quality assurance systems to be most effective, we need the most up-to-date and relevant research into Australasian fresh produce safety issues. We also need to assist all members of the value chain - from growers to retailers - to incorporate the latest fresh produce safety research outcomes into their quality New Zealand and Zespri. GlobalG.A.P. systems, to turn R&D into innovation and best practice.

In Australia, there is no body focusing specifically on fresh produce safety research. Awareness of food safety is currently promoted by PMA A-NZ, the national regulatory body Food Standards Australia New Zealand (FSANZ), state and territory regulatory bodies, various Quality Assurance programs such as SQF and Freshcare, commercial organisations such as retailers and food service and Horticulture Australia Limited (HAL)'s Product Integrity portfolio.

In New Zealand, the Ministry for Primary Industries (MPI) encompasses the New Zealand Food Safety Authority. MPI promotes food safety activity and research in conjunction with various industry and commercial organisations such as Horticulture New Zealand, Pipfruit and New Zealand GAP are the prominent QA programs for New Zealand growers.

The Fresh Produce Safety Centre addresses the need for a dedicated, coordinated centre focused specifically on fresh produce safety research, outreach and education for Australia and New Zealand. The Centre has been established after wide consultation with industry.





THE ROLE OF THE **FRESH PRODUCE** SAFETY CENTRE

THE FRESH PRODUCE SAFETY CENTRE'S GOALS ARE TO:

- Call for and oversee food safety research projects that are highly relevant to industry
- 2 Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre works with industry, regulatory bodies, the QA sector and research institutions throughout New Zealand and Australia to achieve these goals.

Strict adherence to food safety in our business has always been non-negotiable. It is our responsibility to provide safe, quality food for our consumers and by supporting the Fresh Produce Safety Centre it endorses our values and commitment to the industry.

Michael Simonetta, CEO, Perfection Fresh Australia

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GOVERNANCE AND MANAGEMENT

The Board of Directors the Fresh Produce Safety Centre



Dr Michael Butcher, Technical Manager Market Access, Pipfruit NZ Inc, has 38 years practice as a researcher and 14 years experience in the NZ pome fruit industry. He is a life member of the NZ Plant Protection Society.



Ms Catherine Richardson is Quality Manager with Zespri International. She has spent 30 years working in the quality and technical areas of New Zealand's two major fresh fruit industries, Kiwifruit and Piofruit.



Ms Allison Clark is General Manager, Marketing for Houston's Farm based in Tasmania. She has extensive experience across the fresh produce supply chain, including growing, processing, transport, and wholesale, through to retail.



Mr Michael Worthington, CEO, PMA A-NZ, has 30 years senior management experience in large scale agribusiness with operational experience in a broad range of enterprises particularly in production, processing, supply chain logistics, sales and marketing (Australia, Asian, UK and US markets).



Dr Robyn McConchie, University of Sydney, is Head of the Department of Plant and Food Sciences in the Faculty of Agriculture and Environment. She has been involved in postharvest research and education for over 30 years.



Ms Belinda Hazell, principal management system consultant with Optimum Standard, has extensive experience in the horticultural and agricultural sector, spanning more than 25 years. In 2014, she was presented with a Tasmanian Women in Agriculture Award for Outstanding Contribution to Agriculture.



Mr Joseph Ekman,
Technical Director, Fresh
Produce Group, has 28 years
research, extension and
industry experience from the
fresh produce sector. He has
substantial experience in food
safety systems development,
certification and extension in
the fresh produce industry.

BOARD OF DIRECTORS

(Voluntary)
7 Directors appointed by industry including researchers and fresh produce industry members

FUNCTION

Provides strategic direction to the Centre Oversees the Executive Director



STAFF

(Salaried)
1 part-time Executive Director
1 part-time admin staff



Manages calls for research and development in food safety Prepares material and manages outputs from Technical Committee



TECHNICAL COMMITTEE

(Voluntary)
7 members appointed by the Board including researchers and fresh produce industry members

FUNCTION

Evaluates research proposals and grant applications

The Board is supported by a Technical Committee, whose role is to advise the Board on research priorities and evaluate research proposals.

The Board and Technical Committee is supported by two part-time salaried staff and a part-time secondee from PMA A-NZ.

Executive Director:
Ms Emma Walters
Administration Officer:
Mr Stephen Fujiwara
Technology Manager:
Mr Richard Bennett
(seconded from HAL to PMA A-NZ)

All Board and Technical Committee members are voluntary.

RESEARCH





The core of the Fresh Produce Safety Centre's role is to manage calls for research and ensure industry can, and does, take up research findings.

Improving the capability of the value chain to consistently deliver safe fresh produce depends on keeping in front of the hazards. We need R&D that addresses our food safety priorities as well as access to the best R&D from around the globe, and validated for Australasian conditions and Australian and New Zealand processes.

The Fresh Produce Safety Centre identifies and manages research calls and other food safety research and development opportunities that are relevant to the fresh produce sector in Australia and New Zealand.

The Fresh Produce Safety Centre will have a single call for research proposals per year, with research priorities for that call set by the Board of Directors, on advice from the Technical Committee and from broad consultation with the fresh produce industry.

Research priorities for the Fresh Produce Safety Centre will be industry-supported and industry-focused.



OUTREACH AND EDUCATION

Outreach is one of the focus areas of the Fresh Produce Safety Centre. Our primary channel for outreach is through the Centre's website: www.freshproducesafety-anz.com The Fresh Produce Safety Centre also has a fortnightly e-Newsletter, sent to subscribers across industry, government and research communities. Through regular food safety blog posts and R&D summaries from the Centre's Technology Manager Richard Bennett, the Centre is keeping the industry up to date on the latest developments in fresh produce safety research. Our regular web updates, blog posts and e-Newsletters provide information on fresh produce safety issues relevant to industry and the research community.

The website hosts resources and guides for fresh produce safety.



FOCUS ON RICHARD BENNETT

One of our regular blog contributors is Richard Bennett, seconded to PMA A-NZ from HAL, where he worked as the Product Integrity Manager. Richard is also the Fresh Produce Safety Centre's Technology Manager. He has been involved in quality assurance and food safety since the late 1990s. Richard is regarded as a go-to person on quality assurance, food safety, environmental management, product standards and specifications, product identification and traceability, business continuity, compliance issues and crisis management.

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WORKING WITH OTHERS



WITH INDUSTRY

The Fresh Produce Safety Centre works with industry to identify research priorities and promote fresh produce safety research outputs. The Centre engages throughout the fresh produce supply chain from growers, input suppliers, processors and packers, to transport, wholesalers, agents, and retailers. This also includes quality assurance programs, auditors, trainers and peak industry bodies.

WITH REGULATORY BODIES

The Centre works with regulatory bodies, including FSANZ and MPI in NZ, along with State and Territory food and health authorities, to support and promote regulatory food standards.

WITH RESEARCHERS

The Centre engages with research scientists, academic institutions and Australian and New Zealand government

research entities to enhance fresh produce safety throughout Australia and New Zealand.

THE CENTER FOR PRODUCE SAFETY (US)

The Center for Produce Safety (CPS) was established in the US in 2008. CPS was formed, after a major spinach contamination in the US, to provide a focus for industry-based research and extension. CPS has compiled an impressive six-year body of work, awarding \$13.6 million and funding 85 one to two-year research projects at 22 universities and organisations.

The Fresh Produce Safety Centre is working closely with the CPS to deliver an equivalent body of information and research for the Australian and New Zealand fresh produce industries.



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HOW TO GET INVOLVED





SUBSCRIBE TO THE E-NEWSLETTER

The Fresh Produce Safety Centre issues an e-Newsletter which is sent fortnightly. The e-Newsletter promotes our regular blog posts and industry announcements.

Subscribe online to our e-Newsletter at freshproducesafety-anz.com

'Follow' freshproducesafety-anz.com
Email info@freshproducesafety-anz.com

ATTEND A FRESH PRODUCE SAFETY CENTRE INDUSTRY EVENT

The Fresh Produce Safety Centre holds regular events including an annual conference.

Visit: freshproducesafety-anz.com/category/events to find out more.

BECOME A SUPPORTER OF THE FRESH PRODUCE SAFETY CENTRE

Pledge your support for the Fresh Produce Safety Centre: Choose supporter packages from bronze to platinum. Contact the Fresh Produce Safety Centre at info@freshproducesafety-anz.com

SUBMIT A PROPOSAL TO THE FPSC RESEARCH CALLS

Subscribe online to our e-Newsletter at freshproducesafety-anz.com to be notified of announcements.

ACCESS FRESH PRODUCE SAFETY RESOURCES AND INFORMATION

Visit: freshproducesafety-anz.com regularly to find out what new resources are available.

FRESH PRODUCE SAFETY CENTRE

Hosted by the University of Sydney

Faculty of Agriculture and Environment THE UNIVERSITY OF SYDNEY Room 412, Level 4, Biomedical Blg 1 Central Ave, Australian Technology Park Eveleigh 2015 NSW, AUSTRALIA

T +61 2 8627 1058 F +61 2 8627 1099

E info@freshproducesafety-anz.com W freshproducesafety-anz.com







Appendix 2. Fresh Produce Safety Centre booklet

FRESH PRODUCE SAFETY CENTRE LIMITED

Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.







The Fresh Produce Safety Centre Ltd is calling for Expressions of Interest for Directors for the founding FPSC Board.

View this email in your browser







Call for Expressions of Interest for Directors of Fresh Produce Safety Centre Ltd

Dear <<First Name>>,

Expressions of interest are being sought for volunteer Directors of Fresh Produce Safety Centre Ltd. Please see further details below.

- About Fresh Produce Safety Centre Ltd
- The Call for Expressions of Interest for Directors
- Experience and Skills
- Directors' Roles
- How to Express Interest
- Further Information

About Fresh Produce Safety Centre Ltd

Fresh Produce Safety Centre Ltd will be a new, industry-led, not-for-profit company established to enhance fresh produce food safety across Australia and New Zealand through research, outreach and education.

The Centre's goals will be to:

- Call for and oversee food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre will be funded and led by the fresh produce industries in Australia and New Zealand. It is being established by the Produce Marketing Association Australia-New Zealand (PMA A-NZ) through a project with the University of Sydney. This project is funded by Horticulture Australia Limited with voluntary and in-kind contributions from industry, the University and PMA A-NZ, demonstrating widespread

support for the Centre. It will have two part-time staff (an Executive Director and Administration Officer) and will be hosted by the University of Sydney.

The Call for Expressions of Interest for Directors

This call for expressions of interest from across the fresh produce industry is intended to ensure that industry is at the core of the Centre's activities.

Individuals are being invited from the fresh produce industries and those involved in food safety research and outreach to express interest in becoming Directors of Fresh Produce Safety Centre Ltd. There will be no fewer than five and no more than seven volunteer Directors, including one nominated by each of PMA A-NZ and the University of Sydney.

Appointment as a Director (other than those two nominated by PMA A-NZ and the University) will be made by a selection panel appointed by the PMA A-NZ's Food Safety Task Force (which in itself comprises representatives from companies that have an active interest in improving fresh produce safety in the region). Initial appointments will be for a period of three years. The Directors will comprise the Fresh Produce Safety Centre Ltd Board.

The Board will be supported by a Technical Committee, whose role will include evaluating research proposals and grant applications generated by the Centre's research calls and to make recommendations on related food safety technical matters as required.

Experience and Skills

The Board of the Fresh Produce Safety Centre should comprise Directors with a wide range of expertise and experience in fresh produce in Australia and/or New Zealand. Potential Directors are being sought with substantial leadership experience in one or more of the following areas:

- From across the fresh produce supply chain: growers, input suppliers, processors, packers, transport, wholesalers/agents, retailers
- Fresh produce peak industry bodies
- Quality assurance compliance, audit and training
- Extension and outreach in the fruit and vegetable industries
- Fresh produce food safety research.

The Board should comprise Directors with a range of skills. We are seeking expressions of interest from individuals with skills in one or more of the following areas:

Fundraising

- Business development
- Governance and compliance
- · Research management
- Food policy
- Marketing
- Strategic planning
- Outreach, extension and communication strategies
- Food safety systems
- · Crisis management.

Directors' Roles

The roles of the Fresh Produce Safety Centre Directors will be to:

- Provide strategic leadership to the new Centre, including developing a five-year strategic plan
- Advise and support Centre staff on sources of funding to enable it to reach its financial targets and attain long-term financial sustainability
- Determine the final Centre governance structure (including Board sub-committees)
- Working with the FPSC Technical Committee, identify industry's priority fresh produce food safety research areas
- Provide financial and governance oversight of the Centre
- Approve the annual plan of work for the Centre, including research, outreach and education
- Direct and oversee the work of the Executive Director of the Centre
- Engage directly with industry and research bodies to promote the activities of the Centre
- Provide leadership for the development of fresh produce crisis management strategies
- Oversee the affiliation of the Fresh Produce Safety Centre to the Center for Produce Safety, University of California, Davis
- Attend at least four Board meetings a year, engage in telephone conferences as required and, where appropriate, participate in Board sub-committee(s).

The Directors of the Fresh Produce Safety Centre will be voluntary and will not be remunerated.

How to Express Interest

Please supply a copy of your brief resume and a cover letter outlining your experience in the fresh produce industries and the skills that you would bring to the Fresh Produce Safety Centre, mapped against the criteria outlined above.

The closing time and date for nominations is 5pm Friday 9 May 2014. To express interest, please email your letter and brief resume to:

Kate Haddock

Partner

Banki Haddock Fiora

Level 10, 179 Elizabeth Street Sydney NSW 2000

Phone: +61 2 9266 3400 Direct: +61 2 9266 3412 Fax: +61 2 9266 3455

Email: haddock@bhf.com.au

A selection panel of three, appointed by the PMA A-NZ Food Safety Task Force, will review the applications, interview shortlisted applicants and select the Directors.

Further Information

Please do not hesitate to contact the Fresh Produce Safety Centre's interim Executive Director Emma Walters on 02 8627 1058 or info@freshproducesafety-anz.com if you would like further information.

This project has been funded by HAL using voluntary contributions from industry and matched funds from the Australian Government.

Visit the Fresh Produce Safety Centre A&NZ website



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Appendix 4. FPSC Media Release 14-05-27 "Fresh Produce Safety Centre Limited Launched Today" Program Partners:







Room 412, Biomedical Blg 1 Central Ave Australian Technology Park EVELEIGH 2015 NSW AUSTRALIA

27 May 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE LIMITED LAUNCHED TODAY

The Fresh Produce Safety Centre Limited officially opened its doors for business today.

The first meeting of the Fresh Produce Safety Centre's Board of Directors occurred this morning, following registration of the new company limited by guarantee with ASIC yesterday.

The Centre is being hosted by the University of Sydney under a project with the Produce Marketing Association of Australia and New Zealand (PMA A-NZ).

The new Directors of the Centre elected Michael Worthington as the interim Chair of the Board. The seven Directors of the FPSC Board are:

- Dr Michael Butcher, Pipfruit NZ Inc. (based in NZ)
- Ms Allison Clark, Houston's Farm (based in Tasmania)
- Mr Joseph Ekman, Fresh Produce Group (based in NSW)
- Ms Belinda Hazell, Optimum Standard (based in Tasmania)
- Dr Robyn McConchie, University of Sydney (based in NSW)
- Ms Catherine Richardson, Zespri International (based in NZ)
- Mr Michael Worthington, CEO PMA A-NZ (based in Victoria)

Biographies on each of the Directors can be found at the Centre's website: http://freshproducesafety-anz.com/about/directors/

The Board Directors issued a joint statement as follows:

"We are proud and excited to announce the formal establishment of the Fresh Produce Safety Centre today.

"We look forward to working with all sectors of the fresh produce supply chain, from growers, input suppliers, processors, packers, transport, wholesalers/agents, retailers, through to peak industry bodies, quality assurance, compliance and training organisations, researchers and research institutions, extension and outreach personnel and others.

"The Fresh Produce Safety Centre has been established to address an important gap in our industry: to promote research, outreach and education on fresh produce safety throughout Australia and New Zealand.

"We wouldn't have been able to achieve that had it not been for the support of industry: twenty organisations throughout the Australian and New Zealand fresh produce value chains and associated

FRESH PRODUCE SAFETY CENTRE AUSTRALIA & NEW ZEALAND

Appendix 4. FPSC Media Release 14-05-27 "Fresh Produce Safety Centre Limited Launched Today" Program Partners:

THE UNIVERSITY OF SYDNEY



sectors recognising the need to address fresh produce food safety and financially backing the Centre's establishment.

"Most sincere thanks go to our founding supporters who pledged funding for the establishment of the Centre: to these organisations we say thank you and we look forward to achieving a multifold return on investment for our industry from your generous support.

"We also recognise the generous investment by HAL and the Australian Government through matching funds, through a project to establish the Centre with the University of Sydney and PMA ANZ."

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

Michael Worthington, Director and CEO PMA A-NZ, a founding partner of the Centre, said: "PMA A-NZ has long recognized the gap in food safety in Australia and New Zealand: we are delighted to be supporting this truly trans-Tasman initiative."

The Centre's goals are to:

- Call for and manage food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre's founding supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia

The Fresh Produce Safety Conference: Accelerating Australian & New Zealand Food Safety Research, will be held at the University of Sydney on 11 August 2014. Please visit http://freshproducesafety-anz.com/2014/05/27/conference/

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

For further information please contact FPSC interim Executive Director Emma Walters on $+61\,02\,8627\,1058$ / $+61\,419\,204\,454$ or interim Chair Michael Worthington on $+61\,03\,8844\,5536$.

Information and resources on food safety practices and research for all stakeholders in the fresh produce industry.

View this email in your browser





AUSTRALIA & NEW ZEALAND



- About the Fresh Produce Safety Centre
- The Call for Expressions of Interest for Members of the FPSC Technical Committee
- Required Experience and Skills
- Role of the Technical Committee
- How to Express Interest

About the Fresh Produce Safety Centre

The Fresh Produce Safety Centre is a new, industry-led, not-for-profit company established to enhance fresh produce food safety across Australia and New Zealand through research, outreach and education.

The Centre's goals are to:

 Call for and oversee food safety research projects that are highly relevant to industry

- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre is funded and led by the fresh produce industries in Australia and New Zealand. It has been established by the Produce Marketing Association Australia-New Zealand (PMA A-NZ) through a Horticulture Australia Limited project with the University of Sydney. The project is funded with voluntary and in-kind contributions from industry, the University and PMA A-NZ, demonstrating widespread support for the Centre. The Centre has two part-time staff (an Executive Director and Administration Officer) and is hosted by the University of Sydney.

The Call for Expressions of Interest for Members of the FPSC Technical Committee

Individuals are being invited from across the fresh produce research community and industry to express interest in becoming members of the Technical Committee of the Fresh Produce Safety Centre Ltd. There will be seven volunteer Technical Committee members, including one to be drawn from the FPSC Board.

Appointment to the Technical Committee will be made by the FPSC Board.

Required Experience and Skills

The Technical Committee of the Fresh Produce Safety Centre will comprise of members with a wide range of expertise and experience in the fresh produce industries and fresh produce research in Australia and/or New Zealand. Technical Committee members are being sought with experience from the following areas:

- Industry expertise from across the fresh produce supply chain: growers, input suppliers, processors, packers, transport, wholesalers/agents, retailers
- Academic, regulatory and industry-based food and food safety academics and scientists.

We are seeking Technical Committee members with expertise across a range of priority research areas including:

- microbial research
- allergens in food
- water quality and use, including field operations/irrigation, and wash water
- pathogens in the supply chain
- produce harvest and post-harvest practices, including cooling and transport

- · compost and organic fertiliser use
- chemical residues
- regulations and protocols
- · extension and outreach, and
- other research specialities relating to fresh produce safety research.

Role of the Technical Committee

The roles of the members of the Technical Committee of the Fresh Produce Safety Centre are :

- Advise the FPSC Board on suitability and selection of priority areas for research activities each year, including the specific priority areas for research to be included in any Calls for Research Proposals.
- Review, select and rank submitted research proposals which meet the selection criteria for funding each year.
- Recommend to the FPSC Board a short list of proposals suitable for funding each year.
- Review both technical- and industry-focused research outputs from funded research projects and advise on suitability for outreach.
- Provide ad hoc advice to the Board and staff of the FPSC on fresh produce food safety technical issues, as required.
- Meet at least once per year face-to-face and at least one other time by teleconference.

The Technical Committee members will be volunteer and will not be remunerated. The Technical Committee members are encouraged to cover their own travel and accommodation expenses.

How to Express Interest

Please supply a copy of your brief resume and a cover letter outlining your experience in the fresh produce industries and the skills that you would bring to the Fresh Produce Safety Centre, mapped against the criteria outlined above.

The closing time and date for nominations is **5pm Friday 1 August 2014**. Please email your letter and brief resume to:

Emma Walters
Interim Executive Director
Fresh Produce Safety Centre
hosted by the University of Sydney
Faculty of Agriculture and Environment
THE UNIVERSITY OF SYDNEY

Appendix 5. Call for EOI for Technical Committee members of the FPSC

Room 412, Biomedical Building 1 Central Ave Australian Technology Park Eveleigh 2015 NSW info@freshproducesafety-anz.com

A selection panel from the Fresh Produce Safety Centre Board, will review the applications, interview shortlisted applicants and select the members of the Technical Committee.

Please do not hesitate to contact the Fresh Produce Safety Centre's interim Executive Director Emma Walters on +61 (2) 8627 1058 or e-mail us at info@freshproducesafety-anz.com

This project has been funded by HAL using voluntary contributions from industry and matched funds from the Australian Government.

Register your Expression Of Interest now

Sign up to our mailing list

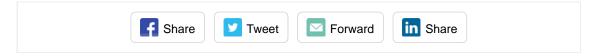


Want more food safety blog posts?

Richard Bennett is the Technology Manager at <u>PMA Australia-New</u> <u>Zealand</u> and the <u>FPSC</u>. You can check out his Food Safety, Traceability and Technology blog on the PMA A-NZ website, <u>here</u>.

More about the Produce Marketing Association Australia-New Zealand

More about the University of Sydney Faculty of Agriculture & Environment



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Appendix 5. Call for EOI for Technical Committee members of the FPSC



The FPSC has been funded by Horticulture Australia Limited (HAL) using voluntary contributions from industry and matched funds from the Australian Government. We also thank the founding supporters and partners, listed at <u>our supporters page.</u>







Room 412, Level 4
Biomedical Blg
1 Central Ave
Australian Technology Park
EVELEIGH 2015 NSW
AUSTRALIA

21 August 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE ANNOUNCES TECHNICAL COMMITTEE

The Fresh Produce Safety Centre today announced the members of its newly-established Technical Committee. The seven Technical Committee members are:

- Mr Joseph Ekman, Fresh Produce Group (based in NSW), Chairman of the Technical Committee, appointed from the Fresh Produce Safety Centre Board
- Dr Rosalind Deaker, University of Sydney (based in NSW)
- Mr Matthew Dolan, Horticulture New Zealand (based in Wellington, NZ)
- Mr Graham Fletcher, The New Zealand Institute for Plant & Food Research Limited (based in Auckland, NZ)
- Mr Scott Ledger, Hort VC Group (based in Queensland)
- Mr Prakash Pathak, Moraitis Group Pty Ltd (based in NSW)
- Dr Craig Shadbolt, NSW Food Authority (based in NSW).

The Technical Committee's role is to advise the Fresh Produce Safety Centre Board on research priorities, to evaluate research proposals submitted to the Centre, and to provide the fresh produce industry in Australasia with practical, translatable research data that can be used at all levels throughout the supply chain.

"We are delighted to announce the seven members of the Fresh Produce Safety Centre's Technical Committee today, as it progresses our mandate to promote fresh produce safety throughout New Zealand and Australia," said Michael Worthington, Chairman of the Fresh Produce Safety Centre and CEO of the Produce Marketing Association Australia-New Zealand (PMA A-NZ).

Mr Joseph Ekman, from Fresh Produce Group, who is also a Director of the Fresh Produce Safety Centre, has been appointed by the Fresh Produce Safety Centre Board to be the Chairman of the Technical Committee.

"The Committee represents a cross-section of industry experience and scientists, and I look forward to working with the other Technical Committee members. Our focus will be identifying industry's highest priority research questions and seeking evidence-based research to answer these questions, through the FPSC's Requests For Proposals," said Mr Ekman.

The role of the Fresh Produce Safety Centre is to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

T +61 2 8627 1058 | F +61 2 8627 1099 | M +61 419 204 454 E info@freshproducesafety-anz.com | W http://freshproducesafety-anz.com/

Appendix 6. FPSC Media Release 14-08-21 "Fresh Produce Safety Centre Announces Technical Committee"







Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 / +61 419 204 454 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.









Memorandum of Understanding

Partners in Research (PIR) Program

Preamble

- 1. The Fresh Produce Safety Centre was established in 2014 to (inter-alia) coordinate research into food safety in the fresh produce industries of Australia and New Zealand.
- The Center for Produce Safety was established in 2007 as a collaborative partnership that leverages the combined expertise of industry, government and the scientific and academic communities to focus on providing research needed to continually enhance food safety in USA.

Both parties are keen to collaborate on research projects into food safety in the fresh produce industry, with the objectives of:

- 1. reducing duplication of research that is relevant to both parties;
- 2. ensuring that each party is aware of the research being undertaken by the other party;
- 3. contributing towards a global approach towards food safety in the fresh produce industry;
- 4. ensuring commercial companies are able to adopt the findings from the various research projects.

Partners in Research Program

The Partners in Research Program has been designed by CPS to support collaborative research with commodity groups and trade associations: combining expertise and financial resources. This MOU will adopt the basic structure of the Program as outlined below, with modifications made to the program to suit the needs of the FPSC.

- Step 1 CPS representatives and the FPSC representatives meet to discuss research needs for specific commodities or topics.
- Step 2 CPS will develop and write a research topic(s) that will be included in the annual call for research proposals. The FPSC will review and approve the topic(s).
- Step 3 CPS issues annual call for research. Annual call includes general research topics and FPSC topics.

Step 4 - Proposals are received through CPS grant website. Proposals are assigned to CPS reviewers and the FPSC (confidentiality form must be signed by all reviewers).

Step 5 - CPS review process takes place culminating with a CPS Technical Committee meeting that identifies proposals for possible funding.

Step 6 - CPS representatives and FPSC arrange a conference call to review common proposals.

Step 7 - One of three options can take place after step 6.

- 1. Both parties agree that proposal should be funded and terms of funding are developed.
- FPSC supports proposal, CPS does not. FPSC may fund the proposal independent of CPS.
- 3. Both parties agree that the proposal will not be funded.

CPS encourages proposals that support the collaboration of two scientists (co-principal investigators), one located in the U.S and one located in the FPSC's respective country. In this example the U.S. scientist would be funded by CPS, the Australian/New Zealand scientist would be funded by the FPSC.

In any year, either party may opt to not participate in the CPS RFP.

Research Outreach

Both parties will at all times endeavour to keep their constituents aware of the progress and outcomes of the respective research projects through their respective websites and newsletters.

Process Review

Both parties will meet annually (in person or via teleconference) to review the general intent of the MOU and its effectiveness in delivering outcomes that are beneficial to their respective constituents.

Partners in Research				
Almond Board of California	California Leafy Greens Research Program	California Strawberry Commission	Fresh Produce Safety Centre Australia-New Zealand	
California Department of Food and Agriculture	California Pistachio Research Board	California Walnut Commission	National Mango Board	
Oregon Department of Agriculture	California Cantaloupe Advisory Board	Florida Tomato Committee	Northwest Horticultural Council	
Washington State Department of Agriculture	California Melon Research Board	Florida Specialty Crop Foundation	Washington Tree Fruit Research Commission	

Appendix 7. MOU with Center for Produce Safety

Signed as a Memorandum of Understanding:

Stephen Patricio

Board of Directors

Center for Produce Safety

Michael Worthington

Chair

Board of Directors

Fresh Produce Safety Centre

Date 16 201

Bonnie Fernandez-Fenaroli

Executive Director

Center for Produce Safety

Emma Walters

Executive Director

Fresh Produce Safety Centre

March 9, 2015

Date







Fresh Produce Safety Centre Conference, 11 August 2014

FOOD SAFETY RESEARCH PRIORITIES

Research Categories

Questions	Votes
Microbial Research	76
Water - Wash Water	61
Regulation and Protocols	61
Compost and Organic Fertiliser Usage	58
Pathogens in the Postharvest Distribution Chain	54
Chemical Residue Research	53
Water - Field Operations & Irrigation	51
Harvest and Cooling Practices	51

Research Questions

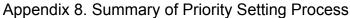
*Bold items submitted by delegate

Q	Votes	Question
1	37	What is the potential of the coolroom environment, including during transportation, to be a source of pathogens and to act as a vector in the cross-contamination of fresh produce?
2	35	Scoping study of bacterial loads on Australian fruit and vegetables to identify high/low risk crops/systems.
3	34	What are the critical limits for food safety pathogens in water applied to crops during production, including Australian regional/seasonal variations?
4	32	What is the interaction of fungicides and sanitisers, and the potential impact on the efficacy of sanitising, postharvest disease and food safety?
5	30	Is there an objective, scientific way of determining Maximum Residue Limits (MRLs), and why are there variations in MRLs in different countries?
6	28	How quickly do raw untreated products break down in soils to prevent contamination of products (we are currently using UK data for this and need data for Australia)?
7	27	What food safety risks are there from different cooling sections of supermarkets and different temperatures in these sections?
8	19	Is nil detection of Listeria in herbs and leafy greens practical?
9	19	What is the best way of getting existing information and research on wash water to those who need it?
10	17	What is the frequency of water testing required to assess the risk of the water source exceeding the critical limit (for different types of water sources)?
11	15	Does in-store handling of produce by staff and customers cause microbial contamination that was not present initially?
12	15	Research on how effective regulations are on improving knowledge and trust in food safety by the consumer in Australia.



The Fresh Produce Safety Centre has been funded by a Horticulture Innovation Australia project with co-investment from industry and funds from the Australian Government.

Ар



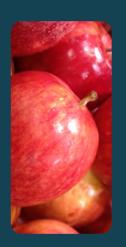






13	15	How effective is compliance action in relation to food safety violations		
14	14	What are the risks from biofilms during harvest from poorly cleaned equipment that comes into contact with produce?		
15	14	Is E.coli a suitable indicator for Salmonella/Listeria in Australia?		
16	12	Research into expanding chemical options for 'minor' crops.		
17	11	Research into the update of persistent chemicals by commodity; other factors that may influence uptake such as soils, environment etc.		
18	11	What is happening in other industries about compost and organic fertiliser use (eg current research and literature reviews)?		
19	10	What risks are posed by use of second hand/re-used packaging (cardboard and plastic crates)?		
20	10	What is the environmental impact of the disposal of treated wash water?		
21	9	What are the risks to food safety in using compost teas?		
22	9	Do regulations improve food safety?		
23	9	Case studies of international regulations.		
24	7	Mapping exercise on importing country requirements.		
25	6	What are the drivers for implementation for food safety regulations?		
26	5	What management strategies can we employ to mitigate these risks eg testing, withholding periods, water quality/dilution?		
27	4	How do you define a compost tea and its safety, including identification of microbial contaminants and allergens?		
28	4	At what level of detection is pathogen a risk?*		
29	3	Who measures the amount of trained persons in food safety?		
30	2	What are effective methods of elimination of contamination by birds in packing sheds?		
31	1	What are the risks and composition of these products?		
32	1	Risks associated with internationalisation of pathogens?		
33	0	What are the different States' rules on biosolids?		









UNDERSTANDING THE GAPS – LITERATURE REVIEW PROJECT Sponsorship Prospectus





















THE OPPORTUNITY

The Fresh Produce Safety Centre (FPSC) is a new industry organisation created to provide focus and leadership in fresh produce food safety research in Australia and New Zealand.

The Centre is seeking industry sponsors for Understanding the Gaps, the first research project of the Fresh Produce Safety Centre.

Sponsors will receive industry-leader recognition for their business commitment to food safety through their investment in fresh produce food safety research.

Act now to secure your Understanding the Gaps sponsorship by completing and returning the Sponsorship Application Form on the back page of this prospectus. Applications close on 7 November 2014.

The five key areas for literature review are:

1. Sources of Microbiological Contamination:

General Production Variables

What do we know about the level of microbiological contamination on Australian and New Zealand fruit and vegetables? This literature review will consolidate existing knowledge and information on the microbiological risks for fresh produce grown using different soil types and soil preparation, planting material, organic inputs, irrigation methods, harvesting methods, seasonal and regional impacts and other general production variables where this information is available. This will provide industry with information on risks from growing systems and practices and provide best practice recommendations to manage the risks.

2. Sources of Microbiological Contamination Agricultural Water

What do we know about the critical limits for food safety pathogens in water applied to crops during production? How have these limits been determined, how reliable are they or could they be challenged by further research? Are there any specific product, seasonal or regional influences that may impact on these critical limits? How do they impact and what measures, if any, can be implemented to mitigate any additional risk imposed? Are there any specific gaps in our knowledge that need to be addressed so we can be confident risks from pre-harvest water are being managed?

3. Sources of Microbiological ContaminationOrganic Inputs And Composting

Is the current 90-day pre-harvest restriction for applying untreated organic inputs justified for Australia and New Zealand? This review will identify and analyse data on the breakdown rates of microbial contamination on fresh produce under a variety of input, soil and climate conditions. Under what cropping conditions could the 90 day restriction be reduced or extended?

4. Sources of Microbiological ContaminationThe Storage Environment:

What does the current research literature tell us about the potential for on-farm coolrooms, refrigerated transport and other storage to be a source of microbial contamination or enable cross-contamination of fresh produce? What are the key food safety messages to managers of coolroom, transport and other refrigerated and storage facilities? Are there any gaps in our knowledge of best practice in this area?

5. Interaction of Fungicides And Sanitisers:

What do we know of the interaction between fungicides and sanitisers and the potential impact on food safety? What are the current industry use patterns and strategies to maximise efficacy of both fungicides and sanitisers and are these different to the ideal strategies? What further R&D might be necessary to maximise both? What sanitisers are being used and what are their registration/approval status?

These five research priorities have been identified and supported by the Fresh Produce Safety Centre in consultation with industry.

The review of the five key areas will provide the fresh produce industries in Australia and New Zealand with:

- Up-to-date, evidence-based recommendations on practices that lead to better food safety risk management in fresh produce industries; and
- Identified gaps in our current knowledge, highlighting the priority questions for industry that need to be addressed through further research.

Following an industry-wide Request for Proposals (RFP) process, a single tenderer will be appointed to conduct a review of published literature across most or all of these five key areas. Collaborations and consortia with the appropriate expertise will be encouraged to apply.

We would be seeking a completion date of June 30, 2015 for the literature review.

WHY SPONSOR UNDERSTANDING THE GAPS?

Companies or organisations sponsoring the Understanding the Gaps project will be contributing to industry research that is directly applicable and relevant to Australian and New Zealand industry needs. In addition, sponsors of the Understanding the Gaps project will:

- Achieve widespread recognition and gain leadership profile in Australia and New Zealand for their support for this valuable research project;
- Contribute to maintaining the all-important 'clean and green' image of Australian and New Zealand fresh produce; and,
- Obtain first right of refusal on sponsoring applied research projects arising from the Understanding the Gaps project.

	Full Research Partner	Associate Research Partner
Value (AUD and ex GST)	\$15,000	\$5,000
Availability	4	6
Logo and recognition on all publications and promotional materials for public launch of Understanding the Gaps research outputs	✓	
Logo and recognition on all FPSC media releases relating to the Understanding the Gaps RFP and related announcements	✓	
Logo and recognition on FPSC Understanding the Gaps webpage	✓	✓
Logo and recognition in 5 FPSC e-Newsletters announcing Understanding the Gaps RFP and announcing Understanding the Gaps outcomes/outputs	✓	✓
Logo and recognition on Understanding the Gaps RFP material (Scope of Services, guidelines)	✓	✓
First right of refusal on further FPSC research projects arising out of Understanding the Gaps	✓	✓

Where possible, funding secured will be leveraged by matching funds from the Australian government through Horticulture Australia Limited, and other government funding sources in Australia and New Zealand, increasing the value of your partnership dollar. There is no guarantee that matching funding will be available.

How to Secure an Understanding the Gaps Sponsorship:

To apply, simply fill in the form below and return by 7 November 2014 to:

Emma Walters, Executive Director
Fresh Produce Safety Centre
Room 412, Level 4, Biomedical Building
1 Central Avenue
Australian Technology Park
EVELEIGH NSW 2015, AUSTRALIA
T +61 2 8627 1058
M +61 419 204 454
E info@freshproducesafety-anz.com

APPLICATION FORM

To apply, simply complete at Fresh Produce Safety Cent Room 412, Level 4, Biomed 1 Central Avenue Australian Technology Park EVELEIGH NSW 2015, AUS F +61 2 8627 1099 E info@freshproducesafety	re dical Building C STRALIA	
Company/Organisation:		
ABN:		
Postal Address:		
r ootar / taarooo.		
State/Post-code or ZIP:		
Country:		
Contact Person:		
Telephone/Mobile:		
Email Address:		
Company website:		
Please indicate the backage you are applying for (all in AUD and exclusive of GST) Please tick one box	Full Research Asso	rstanding the Gaps Sponsorship package: ciate Research er (\$5,000)
Your organisation's Understa Decome effective once agree		ge will be confirmed in writing and will
Signature	Printed Name	Date

The Fresh Produce Safety Centre (FPSC) is a newly created industry organisation established to improve fresh produce food safety in Australia and New Zealand.

The FPSC is a not-for-profit company that works with fresh produce companies and industry organisations to identify knowledge gaps, prioritise research areas, manage requests for food safety research proposals and provide science-based outreach and education information.

Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.













GUIDELINES FOR FRESH PRODUCE FOOD SAFETY

Sponsorship Prospectus





















THE OPPORTUNITY

The Fresh Produce Safety Centre (FPSC) is a new industry organisation created to provide focus and leadership in fresh produce food safety research in Australia and New Zealand. The Centre is seeking industry sponsors for revising and updating the *Guidelines for On-Farm Food Safety for Fresh Produce*.

Sponsors will receive industry leader recognition for their business commitment to food safety through their investment in fresh produce food safety outreach and education.

Act now to secure your Guidelines sponsorship by completing and returning the Sponsorship Application Form on the back page of this prospectus.

Applications close on 7 November 2014.

WHAT ARE THE GUIDELINES AND WHY DO THEY NEED UPDATING?

The Guidelines for On-Farm Food Safety for Fresh Produce were designed for use by growers, packers, wholesalers, retailers, auditors, trainers, regulators and consultants and to achieve greater certainty and consistency in the development, implementation and auditing of fresh produce food safety programs. The Guidelines remain as an important reference document in the New Zealand and Australian Horticulture industries.

The Guidelines were last revised in 2004. The content and tools in the Guidelines need updating to include new knowledge and experience in managing food safety hazards. The new Guidelines will also include information and tools for use across the fresh produce value chain, to become the Guidelines for Fresh Produce Food Safety for Australia and New Zealand. FPSC's consultation with the fresh produce industry has identified this as a high priority investment.

Outcomes from Understanding the Gaps, the first research project of the Fresh Produce Safety Centre, will be incorporated into the new Guidelines.

The immediate benefits to the fresh produce industries in Australia and New Zealand will be the provision of an up-to-date reference resource that supports the harmonisation of food safety practices and programs.

The revised Guidelines will be published online by the FPSC by September 2015. The FPSC will host online and distribute the Guidelines to provide ongoing Australian and New Zealand industry access to this important information resource. Why sponsor the Guidelines project?

Sponsoring the new edition of the Guidelines will:

- Position your organisation as an industry leader in food safety;
- Promote your company or organisation to a large number of fresh produce companies over an extended period;
- Demonstrate to customers and suppliers your business commitment to improving fresh produce food safety; and
- Contribute to maintaining the all-important 'clean and green' image of Australian and New Zealand fresh produce.

Publication through the FPSC will ensure that the Guidelines are widely distributed and recognised as the primary reference resource for fresh produce food safety in Australia and New Zealand.









GUIDELINES FOR FRESH PRODUCE FOOD SAFETY SPONSORSHIP PACKAGES

	Guidelines Platinum Sponsor	Guidelines Gold Sponsor	Guidelines Silver Sponsor
Value (AUD and ex GST)	\$30,000	\$15,000	\$7,500
Availability	1	2	4
Logo and recognition in PDF version of revised Guidelines	√ (front & back covers)	√ (inside front cover)	√ (inside back cover)
Logo and recognition in 3 FPSC e-Newsletters announcing new Guidelines	√	√	✓
Advertisement in PDF version of Guidelines	√ (full page)	√ (half page)	√ (quarter page)
Logo and recognition on all FPSC media releases about the Guidelines update	✓	√	
Logo and recognition at public launch of Guidelines	✓		

Guidelines Sponsorship packages are available until Friday 7 November 2014 and will be secured on a first come, first served basis.

Where possible, funding secured will be leveraged by matching funds from the Australian government through Horticulture Australia Limited, and other government funding sources in Australia and New Zealand, increasing the value of your partnership dollar. There is no guarantee that matching funding will be available.

How to secure a Guidelines Sponsorship package:

To apply, simply fill in the form below and return to:

Emma Walters, Executive Director
Fresh Produce Safety Centre
Room 412, Level 4, Biomedical Building
1 Central Avenue
Australian Technology Park
EVELEIGH NSW 2015, AUSTRALIA
T +61 2 8627 1058
M +61 419 204 454
E info@freshproducesafety-anz.com

Date

GUIDELINES SPONSORSHIP APPLICATION FORM

To apply, simply complete and return this form to: Fresh Produce Safety Centre Room 412, Level 4, Biomedical Building 1 Central Avenue Australian Technology Park **EVELEIGH NSW 2015, AUSTRALIA** F +61 2 8627 1099 E info@freshproducesafety-anz.com Company/Organisation: ABN: Postal Address: State/Post-code or ZIP: Country: Contact Person: Telephone/Mobile: **Fmail Address:** Company website: Please indicate the Fresh Produce Safety Centre Guidelines Sponsorship packages package you are Guidelines Platinum Guidelines Gold Guidelines Silver applying for (all in AUD Sponsor (\$30,000) Sponsor (\$15,000) Sponsor (\$7,500) and exclusive of GST) Please tick one box

Your organisation's Guidelines Sponsorship package will be confirmed in writing and will become effective once agreed payment is received.

Printed Name

Signature

The Fresh Produce Safety Centre (FPSC) is a newly created industry organisation established to improve fresh produce food safety in Australia and New Zealand.

The FPSC is a not-for-profit company that works with fresh produce companies and industry organisations to identify knowledge gaps, prioritise research areas, manage requests for food safety research proposals and provide science-based outreach and education information.

Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.







Appendix 11. FPSC Media Release 15-01-15 "Fresh Produce Safety Centre Launches Two Landmark Projects"







Room 412, Level 4
Biomedical Blg
1 Central Ave
Australian Technology Park
EVELEIGH 2015 NSW
AUSTRALIA

15 January 2015

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE LAUNCHES TWO LANDMARK PROJECTS

The Fresh Produce Safety Centre today launched two landmark research projects aimed at improving the safety of Australian and New Zealand fresh produce.

The two projects are:

- Understanding the Gaps a Food Safety Literature Review; and
- The Guidelines for Fresh Produce Food Safety.

The projects have been financially supported by industry and government, demonstrating the broad support across Australia and New Zealand for this work.

"The generous support of the fresh produce industry and food safety organisations has been the catalyst to get these vital projects up and running," said Fresh Produce Safety Centre Chairman Michael Worthington.

"The companies and industry organisations supporting these projects know that food safety is paramount: they are tangibly demonstrating their support for fresh produce safety in Australia and New Zealand," Mr Worthington said.

The aim of the Guidelines project is to review and update the Guidelines for On-Farm Food Safety for Fresh Produce, to expand the scope to include new topics and post-farm activities and to contain the most up-to-date information available.

Industry stakeholders have long sought a revision of the Guidelines, as the last review came in 2004.

This project has been generously supported by Woolworths and the NSW Food Authority (Platinum sponsors), Freshcare (Gold sponsor) plus N2N Global, Fresh Select and AUS-QUAL (Silver sponsors).

The Understanding the Gaps project will engage a research provider to review the contemporary literature surrounding microbial contamination of fresh produce and the interaction of sanitisers and fungicides when used postharvest.

This review will provide the fresh produce industry in Australia and New Zealand with information to improve food safety best practice and reduce the opportunity for foodborne illness.

The Understanding the Gaps project has been generously supported by Pipfruit NZ and the NSW Food Authority (Full Research Partners) plus Fresh Select and GSF Australasia/Snap Fresh Foods (Associate Research Partners).

Appendix 11. FPSC Media Release 15-01-15 "Fresh Produce Safety Centre Launches Two Landmark Projects"







The Understanding the Gaps report will be released mid-year, while the revised Guidelines will be launched in the third quarter of 2015.

"The Fresh Produce Safety Centre has been established by industry to enhance fresh produce safety throughout Australia and New Zealand: with these projects, we will deliver the resources that industry has identified as top priorities," Mr Worthington said.

Sponsors of the Guidelines for Fresh Produce Food Safety project:











Silver Sponsors







Sponsors of the Understanding the Gaps project:

Full Research Partners





Associate Research Partners





Link to Guidelines page: http:/freshproducesafety-anz.com/guidelines/

Link to UtG page: http://freshproducesafety-anz.com/understanding/

Appendix 11. FPSC Media Release 15-01-15 "Fresh Produce Safety Centre Launches Two Landmark Projects"



Australia





The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia

Establishment of the FPSC has been funded by a Horticulture Innovation Australia project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.







REQUEST FOR PROPOSALS

Understanding the Gaps
– a Food Safety Literature Review

January 2015

Sponsors of the Understanding the Gaps project:

Full Research Partners





Associate Research Partners





PROJECT DESCRIPTION

The Fresh Produce Safety Centre (FPSC) is seeking expressions of interest from suitably qualified and experienced consultants to undertake *Understanding the Gaps – a Food Safety Literature Review*. It is anticipated that the project will run from February – June 2015.

BACKGROUND

The food safety Research and Development (R&D) priorities were identified through sessions held at the Freshcare Trainers and Auditors Workshop (April 2013) and the Fresh Produce Safety Centre Conference (August 2014). Well over 150 growers, packers and marketers, wholesalers, processors and retailers, QA consultants and auditors, academia, researchers and students, government, industry associations and input suppliers, contributed to establishing these priorities.

The Fresh Produce Safety Centre, through its Board and its Technical Committee, has further refined the focus of the priorities. It was also agreed that a review of the contemporary literature was required, to identify current best practice and to identify specific gaps that could be addressed by future R&D without the risk of duplication past R&D. Such a review has not been conducted before and the closest similar activity was the editing of the *Guidelines for On-Farm Food Safety for Fresh Produce* in 2004. It is hoped that the *Understanding the Gaps* report will both inform a revision of the *Guidelines* as well as identify opportunities for further research.

TERMS OF REFERENCE

The five key areas for literature review are:

Appendix 11. FPSC Media Release 15-01-15 "Fresh Produce Safety Centre Launches Two Landmark Projects"

1. SOURCES OF MICROBIOLOGICAL CONTAMINATION 1: GENERAL PRODUCTION VARIABLES

What do we know about the level of microbiological contamination on Australian and New Zealand fruit and vegetables? This literature review will consolidate existing knowledge and information on the microbiological risks for fresh produce grown using different soil types and soil preparation, planting material, organic inputs, irrigation methods, harvesting methods, seasonal and regional impacts and other general production variables.. This will provide industry with information on risks from growing systems and practices and provide best practice recommendations to manage the risks.

- 2. SOURCES OF MICROBIOLOGICAL CONTAMINATION 2: AGRICULTURAL WATER What do we know about the critical limits for food safety pathogens in water applied to crops during production? How have these limits been determined, how reliable are they and could they be challenged by further research? Are there any specific product, seasonal or regional influences that may impact on these critical limits? How do they impact and what measures, if any, can be implemented to mitigate any additional risk imposed? Are there any specific gaps in our knowledge that need to be addressed so we can be confident risks from pre-harvest water are being managed?
- 3. SOURCES OF MICROBIOLOGICAL CONTAMINATION 3: ORGANIC INPUTS AND COMPOSTING

Is the current 90-day pre-harvest restriction for applying untreated organic inputs justified for Australia and New Zealand? This review will identify and analyse data on the breakdown rates of microbial contaminants on fresh produce under a variety of input, soil and climate conditions. Under what cropping conditions could the 90 day restriction be reduced or extended?

4. SOURCES OF MICROBIOLOGICAL CONTAMINATION 4: THE STORAGE ENVIRONMENT:

What does the current research literature tell us about the potential for on-farm coolrooms, refrigerated transport and other storage to be a source of microbial contamination or enable cross-contamination of fresh produce? What are the key food safety messages to managers of coolroom, transport and other refrigerated and storage facilities? Are there any gaps in our knowledge of best practice in this area?

5. INTERACTION OF FUNGICIDES AND SANITISERS:

What do we know of the interaction between fungicides and sanitisers and the potential impact on food safety? What are the current industry use patterns and strategies to maximise efficacy of both fungicides and sanitisers and are these different to the ideal strategies? What further R&D might be necessary to maximise both? What sanitisers are currently used and what is their registration/approval status?

The review of the five key areas will provide the fresh produce industries in Australia and New Zealand with:

- Up-to-date, evidence-based recommendations on practices that lead to better food safety risk management in fresh produce industries; and
- Identified gaps in our current knowledge, highlighting the priority questions for industry that need to be addressed through further research.

PROJECT OUTPUTS

Throughout the project there is need to:

- 1. Produce full written and electronic reports including:
 - The assumptions (and other relevant considerations) made in conducting the project
 - The approach taken in conducting the project
 - Any difficulties encountered and how they were resolved
 - A list of all sources of information and personal communication
 - Recommendations
 - Any other documentation that has formed a requirement for the brief

Appendix 11. FPSC Media Release 15-01-15 "Fresh Produce Safety Centre Launches Two Landmark Projects"

- 2. Participate in monthly meetings with the reference group to discuss progress of project
- 3. Provide written project updates as requested
- 4. Present to the 2015 FPSC Food Safety Conference in August 2015 in Sydney.
- 5. Address other duties as requested.

The final report will be provided to FPSC as an electronic copy in both PDF and Word format. The report will be required to include acknowledgement of the project sponsors and FPSC, including logos.

DRAFT TIMETABLE

Following is the suggested process and timeline:

What	Input sought from	Summary/points	Finalised by
1. Select consultant/researcher	Project reference group	Consultant selected on basis of selection criteria following advertising of Request for Proposals	27/2/2015
2. Initial project briefing	Project reference group	Provide consultant/researcher with an initial briefing and answer questions regarding project.	4/3/2015
3. Contract	Consultant/researcher Project reference group	Based on initial project briefing, parties will finalise research agreement including precise timing, form and content of the progress and milestone reports	4/3/2015
4. Progress and milestone reports	Project Manager	Reporting of project progress and milestone completion to Project Manager.	7/4/2015 & 4/5/2015
5. Draft report presented to reference group	Consultant/researcher Project reference group	Draft report presented for feedback.	15/5/2015
6. Final report presented	Consultant/researcher	Presentation of final report including results and recommendations.	15/6/2015

PROJECT MANAGEMENT RESPONSIBILITIES

The Lead Consultant will report to:
Ms Emma Walters
Executive Director
Fresh Produce Safety Centre
Room 412, Level 4, Biomedical Building
1 Central Ave
Australian Technology Park
EVELEIGH 2015 NSW
AUSTRALIA

Appendix 11. FPSC Media Release 15-01-15 "Fresh Produce Safety Centre Launches Two Landmark Projects"

Email: info@freshproducesafety-anz.com

Phone: +61 2 8627 1058

RESOURCE ALLOCATION TO THE PROJECT

Consultant/s will provide their own administrative support, including word processing and printing requirements. Consultant/s will be responsible for the collation of data and the analysis of the results.

Consultancy personnel allocated to the project cannot be changed throughout the project without the consent of the FPSC.

LEGAL RELATIONSHIP

FPSC will expect the selected consultant to enter a research agreement on terms substantially similar to the draft agreement attached. FPSC and the selected consultant will not negotiate the final terms of the research agreement until after the initial project briefing. As a result, the selected consultant will also be expected to enter a non-disclosure agreement prior to the initial briefing.

The decision as to which, if any, proposal will be pursued further will be made by the FPSC Board at its absolute discretion. No legal relations with regards to any proposal will arise unless a written legal agreement with FPSC has been executed.

CONSULTANTS PROPOSAL

The consultant's proposal must address:

1. Methodology:

- a) Demonstration of a detailed understanding of the project requirements
- b) A detailed description of the proposed methodology to address the specific project outcomes and associated timeframes.

2. Outputs

a) a detailed description of the proposed timing, form, and content of the project outputs referred to above.

3. Costing and payment milestones:

- a) A total job cost (exclusive of GST) with breakdown of anticipated costs for each major phase or milestone of the project, including allocation of the consultant's time, material and other costs.
- b) A detailed outline of when project payments are due.

4. Qualifications of consultants:

- a) A statement of the names, role, qualifications and experience of personnel allocated to the project must be provided.
- b) Current references, which would demonstrate the experience of both the organisation and personnel nominated for this project, must also be provided.
- c) Contact details for all personnel nominated for involvement in the project.
- d) Clearly identify the project leader, the main contact for correspondence.

The proposal is to be a maximum of five pages in length. An indicative fee for this consultancy contract is not provided.

CRITERIA FOR SELECTION

Criteria for selection will include:

• Proposed methodology and output

Appendix 11. FPSC Media Release 15-01-15 "Fresh Produce Safety Centre Launches Two Landmark Projects"

- Proposed costing and payment milestones
- Competence of the consultant/s to undertake the work
- Availability of the consultant/s to undertake the work
- Past history in the field of research
- Feedback from referees
- Other criteria considered applicable by FPSC

Collaborations and consortia with the appropriate expertise will be encouraged to apply.

Proposals over \$40,000 will not be considered.

OTHER REFERENCES

Where possible, the FPSC will assist the successful candidate by providing access to Australian and international reference material, including Horticulture Innovation Australia Ltd final reports of appropriate projects.

LODGMENT OF RESPONSE

To respond to this Request for Proposals, please submit a proposal including acknowledgment that all terms and conditions stated in this brief are accepted. An electronic version of the proposal must be lodged with the FPSC by 5.00pm AEDT on Monday 16 of February 2015 to info@freshproducesafety-anz.com. The FPSC will acknowledge receipt of your proposal.

Late proposals or faxed proposals will NOT be considered.

Please address all responses marked "Confidential" as follows:

Proposal for: Understanding the Gaps – a Food Safety Literature Review

Sponsors of the Understanding the Gaps project:







Associate Research Partners







The Fresh Produce Safety Centre has been funded by a Horticulture Innovation **Innovation** Australia project with co-investment from industry and funds from the Australian

Appendix 13. FPSC Media Release 15-04-13 "Provider Announced to Conduct "Understanding the Gaps" Food Safety Literature Review Project"







13 April 2015

MEDIA RELEASE MEDIA RELEASE MEDIA RELEASE

PROVIDER ANNOUNCED TO CONDUCT "UNDERSTANDING THE GAPS" FOOD SAFETY LITERATURE REVIEW PROJECT

The Fresh Produce Safety Centre (FPSC) has announced that a joint proposal - from TQA Australia Inc, RMCG, and the Institute of Environmental Science and Research in New Zealand, in concert with the Food Safety Centre at the University of Tasmania - has been selected as the successful bid for the "Understanding the Gaps" literature review of fresh produce safety research.

"We are delighted to announce the appointment of this trans-Tasman group of organisations to conduct this vitally important literature review," said FPSC Chairman Michael Worthington.

"They provide a high level of 'on the ground' and scientific research experience, and they are very well positioned to understand the research literature relating to fresh produce safety across Australia and New Zealand."

The literature review will focus on sources of microbial contamination for fresh produce across general production variables, agricultural water, organic inputs & composting and the storage environment. It will also examine the interaction of sanitisers with fungicides.

The review will provide the fresh produce industries in both countries with up-to-date, evidence-based recommendations on practices that lead to better food safety risk management.

The review will be completed by the end of June 2015 and information from the review will feed into the Fresh Produce Safety Centre's review of the *Guidelines for Fresh Produce Food Safety*.

The "Understanding the Gaps" project has been generously supported by the following organisations:

Full Research Partners









The Fresh Produce Safety Centre has been established by the PMA A-NZ and the University of Sydney to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

For further information please contact FPSC Executive Director Emma Walters on +61 2 8627 1058 or FPSC Technology Manager Richard Bennett on +61 429 329 731.

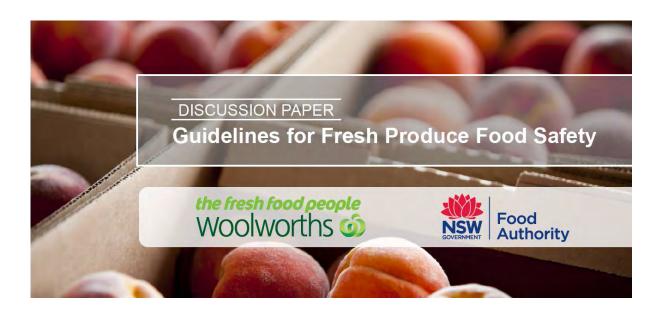
Further information is available at: http://freshproducesafety-anz.com/understanding/







Guidelines for Fresh Produce Food Safety Discussion Paper



The Fresh Produce Safety Centre is seeking comments on the content, presentation structure and format of the *Guidelines for Fresh Produce Food Safety*. Please submit your comments by **13 April 2015**.

Platinum Sponsors









Silver Sponsors













About the Guidelines project

The Fresh Produce Safety Centre (FPSC) has initiated the *Guidelines for Fresh Produce Food Safety* project. The primary objective of the Guidelines project is to update and expand the current industry guidelines for fresh produce food safety to include the whole supply chain from farm to retail shelf and extend coverage of the Guidelines to New Zealand.

The Guidelines for Fresh Produce Food Safety (new title) will be an important resource for the horticulture industries in Australia and New Zealand. The Guidelines for On-Farm Food Safety for Fresh Produce was first published in 2001, and last revised in 2004. The content and tools in the Guidelines need updating to include new knowledge and experience in managing food safety hazards plus the scope will be expanded to activities further along the supply chain. Fresh Produce Safety Centre consultation with the fresh produce industry has identified this project as a high priority investment.

Under the Guidelines project, the FPSC will:

- Form a Guidelines Editorial Committee to oversee the review of the Guidelines.
- Broadly consult with industry and stakeholders to determine the information stakeholders need, the preferred structure of the document and preferred presentation formats.
- Engage a range of industry experts to update the material, and produce a draft revision.
- Disseminate a draft revision of the Guidelines to industry, for further comment.
- Produce a final version of the new Guidelines for Fresh Produce Food Safety.

The Guidelines for Fresh Produce Food Safety will be published by September 2015.

This Discussion Paper forms part of the broader consultation strategy with industry.

The outcome of the Guidelines project will be a better informed industry, more able to identify food safety hazards and manage risk. The project supports the harmonisation of food safety practices and programs, and increases confidence in trading markets that Australian and New Zealand fresh produce is high quality, safe and meets legal requirements.

The current Guidelines for On-Farm Food Safety for Fresh Produce document is available here: http://www.agriculture.gov.au/agriculture-food/food/publications/farm-food-safety







Proposed new Guidelines scope and content

The new *Guidelines for Fresh Produce Food Safety* will be a combination of revised current content and new topics that have gained importance over the last 10 years. It will address the needs of both Australia and New Zealand industries to produce a trans-Tasman resource.

The scope of the new Guidelines will cover loose and packaged (but not processed) produce. All hazards will be addressed, from production to the retail shelf.

While much of the content of the existing Guidelines has stood the test of time, new knowledge gained through industry Research and Development (R&D), plus practical experience gained by those working day-to-day in fresh produce food safety, means that there is greater information available. The subject matter proposed for the new Guidelines includes:

- Microbiological, physical and chemical hazards throughout the supply chain
- Allergenic agents
- Product identification and traceability
- Incident management
- Regulation in Australia and New Zealand
- Food safety systems.

We want your views on the new Guidelines

The Guidelines Editorial Committee is now calling for comments from industry and stakeholders on content, presentation structure and presentation format for the new Guidelines. The comment period is open now and closes **13 April 2015**.

Content:

- Beyond those areas listed above, are there other subject areas that need to be included to enable you to undertake your food safety/Quality Assurance duties, as a grower, packer, wholesaler, retailer, processor, technologist, auditor, trainer or other industry stakeholder?
- Is there a particular aspect in the current Guidelines that you believe requires additional detail for you to undertake your role?

Presentation Structure:

Would you prefer the Guidelines to be structured according to the step in the chain
 OR by hazard type?

For structuring by each step in the chain (production and harvesting, grading and packing, transport, wholesale/distribution, retail), the specific hazards, causes of contamination and GAP/GMP would be covered for sections for each step. For

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structuring by each hazard type (microbiological, chemical, physical, allergens), the specific hazards, causes of contamination and GAP/GMP for each step in the chain would be covered in each hazard section.

- What level of detail to you want or need in each topic area?
- How much detail do you want on further resources available?
- What, if any, information is best presented in graphical form as drawings, pictures, flow charts or decision trees? What should be the balance of narrative text to graphics?

Presentation Format:

The FPSC initially intends to publish the new Guidelines online as a static PDF. However, we are keen to know your preferred format for the Guidelines in the future.

- What is your preferred format for the Guidelines: a static single document published online? A series of Fact Sheets published online? A searchable online resource?
 Other? A combination of formats?
- Are you likely to download and print the Guidelines as hard copy?

How to have your say

There is no set format for comments on the issues raised in this discussion paper. Please provide as much or as little detail as you wish: you do not have to answer all the questions posed in this discussion paper.

Please provide feedback on these three areas and any other comments to info@freshproducesafety-anz.com, phone +61 2 8627 1058 or fax +61 2 8627 1099.

The Guidelines feedback period is open to **13 April 2015**.

Thank you in anticipation of your input. We look forward to delivering the Guidelines as the industry recognised resource for fresh produce food safety management for Australia and New Zealand industries in 2015.

The Guidelines for Fresh Produce Food Safety project has been generously sponsored by:



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Evaluation Report of the Fresh Produce Safety Conference 11 August 2014, Sydney

Executive Summary

The Fresh Produce Safety Centre's feedback survey from the Fresh Produce Safety Conference on 11 August 2014 indicated that the conference was relevant, useful and an excellent networking opportunity for those attending. Specifically, 94% of the 67 respondents to the feedback survey either agreed or strongly agreed that the conference was relevant to their work, while 97% agreed or strongly agreed that the conference presentations were relevant or useful. Networking and information sharing was highlighted as one of the main benefits of the conference, with 90% indicating they had met useful contacts at the conference. Participants suggested that e-mail, newsletters, conferences and the blog/website are the preferred methods of communication with the FPSC. While the almost all of the respondents suggested that the conference was useful, when promoted to nominate what was 'least useful' about the event, a small number noted the venue had limitations, with air-conditioning, audio, and venue capacity identified as the key areas for improvement.

Introduction

The Fresh Produce Safety Centre hosted the *Fresh Produce Safety Conference: Accelerating Australian and New Zealand Food Safety Research*, at the University of Sydney on 11 August 2014.

128 people registered to attend the event. In the conference packs, distributed to participants upon arrival, a feedback form was provided. Participants were asked to leave the forms in a box on the registration table on leaving the conference at the end of the day and 67 filled-up forms were returned. The feedback form asked four multiple chose questions and four open-ended questions. The feedback form provided for anonymous responses, with no name identification.

The feedback form is attached to this report as Appendix 1.

Questions 1 - 4: Multiple choice

Questions 1-4 provided four statements that respondents could answer on a five-level Likert scale ranging from 'strongly agree' to 'strongly disagree'. The answers provided by respondents to these multiple choice questions were overwhelmingly positive. The conference topics and presentations were very broadly considered both useful and relevant (94% & 97% of respondents agreed or strongly agreed, respectively). Information was rated as highly likely to be used at work by the attendees. The conference was also considered to be highly useful for networking and information sharing with colleagues and peers (90% agree or strongly agree). The responses to the four multiple choice questions are illustrated in the figure below.

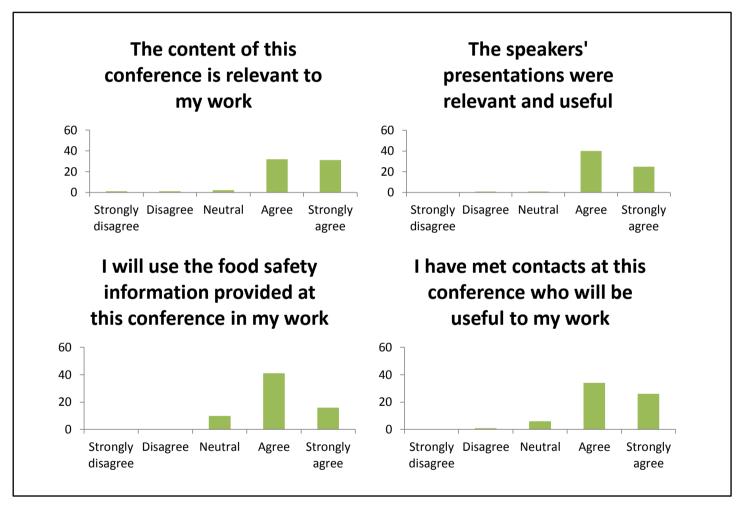


Figure 1. Responses to multiple choice questions 1-4.

Questions 5 – 8: Open-ended questions

Question 5: What were the most useful aspects of this conference?

Nearly every respondent provided an answer to this question. The different types of sessions were identified as useful, including the Case Studies, and Q & A sessions. The perspective of the international speakers was highly valued, as well as the sessions explaining new and emerging technologies. Finally the range of issues and sectors represented was valued by respondents, as was the benefits of networking and informal information exchange between delegates present. Counts of the most repeated answers are listed in the table below.

Table 1. Responses to	question 5, grouped	d by theme.
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# of	Most useful aspect of the conference	
Respondents		
20	Case Studies: active research on food safety	
18	Latest research and findings	
17	Networking and informal information sharing	
10	US Case Studies / participation	
9	New and emerging technologies	
8	Good range of issues, speakers, sectors	
6	Q & A sessions on identifying research priorities	

Question 6: What were the least useful aspects of this conference?

More than half of respondents either left this question blank, or indicated that all aspects of the conference were useful. Where responses were provided, recommendations for improvement were quite varied and often contradictory. Some comments suggested that presentations were too technical, while others suggested that longer, more technical presentations would be preferable. One respondent suggested a two-day conference, with a more technical focus on the second day, however in other questions others suggested the single day format was a strength of this conference. The lack of presentations from regulatory or government stakeholders was identified as a shortcoming by one respondent, and another respondent requested more presentations on active research in future. Some examples of the responses include:

Would like attendee list, would prefer fewer speakers and more details from each

Introductions for some speakers too long

All good - suggest finish with informal drinks nearby to allow final catch up

Some presentations too generic, some too technical.

Not enough active research presentations

Regulatory / government stakeholders not represented in the presentations

Question 7: How would you like to receive information from the Fresh Produce Safety Centre?

Question 7 provided the opportunity for respondents to nominate up to three preferences for how they would like to receive information from the Fresh Produce Safety Centre. E-mail was the preferred method of communication, with 52 respondents nominating email as a preferred communication channel. This was followed by website/blog (33 preferences), conferences (31 preferences) and newsletters (26 preferences) as the favoured means of receiving information from the Fresh produce Safety Centre. Less popular outreach methods included workshops (15 preferences), social media (10 preferences) and site visits (4 preferences). The responses to this question are represented in the figure below.

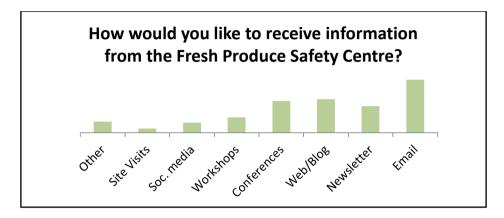


Figure 2. Responses to question 7.

Question 8: Any other comments, suggestions?

In this question, responses were positive, neutral or negative, as outlined in the table below.

Table 2. Responses to question 8, grouped by response type.

Count	Count Response type	
16	Positive	
14	Neutral	
5	Negative	

Several comments identified the quality of the catering, while others provided comments on the overall value of the conference. A sample of these positive comments are:

Great conference, topical, targeted, consistent, connected.

Great initiative, look forward to further participation.

Food excellent, congratulations to the committee on organising an excellent workshop, I'll be back next year!

The few negative comments were mostly related to the size and comfort of the venue. The venue was at capacity, and two respondents identified the lack of space as a comfort issue. Difficulties

Appendix 15. FPSC Evaluation Report of the Fresh Produce Safety Conference

hearing the presenters due to the air conditioning were noted by a few respondents, although one respondent noted that these issues were resolved in the afternoon:

Venue, catering excellent. Mic difficult to hear in the AM but well resolved in PM.

Comments in the neutral category included several valuable suggestions for future conferences and outreach. Some are listed below:

Advertise FPSC in appropriate newspapers, such as 'The Land' or local country papers where growers live/work. This way they could access website and go from there. Other suggestions: run stalls at country agricultural shows, do a radio segment with Macca on Sunday morning (ABC) to reach growers.

Encourage retailers, produce brokers to have a link to your website so that their suppliers can see information when searching for supply requirements. Could attend regional field days, post adverts to regional papers.

Preference for greater emphasis on chemical controls (MRL). Largely a valuable experience, seating could be improved, catering excellent. An excellent forum for networking + sharing experience.

Alternate events between AU + NZ.

Overall, the Fresh Produce Safety Conference received very positive feedback from those that completed the feedback form.

Fresh Produce Safety Centre 27 August 2014







5 March 2015

Enhancing Reputations, Reducing Risk Fresh Produce Safety Centre - NZ Roundtable February 2015

Outcomes

The Fresh Produce Safety Centre (FPSC) held a roundtable workshop in Auckland New Zealand on 24 February 2015. Twenty-seven representatives of the fresh produce industry, experts and government representatives from New Zealand and Australia attended the event. A list of attendees is attached to this report.

Key outcomes from the meeting included:

- Increased understanding by those present of the aims, objectives and current projects of the FPSC: including Understanding the Gaps – A Food Safety Literature Review and the Guidelines project.
- A recognition that there are synergies between the New Zealand Food Safety Science
 Research Centre (NZFSSRC) and the FPSC, with both organisations recognising the
 importance of regular communication to avoid duplication, and recognising that there are
 opportunities for information-sharing on research priorities and research projects to ensure
 activities are complementary.
- The potential for joint or parallel trans-Tasman research initiatives between the FPSC and the NZFSSRC.
- The commitment of the FPSC to continue regular engagement with New Zealand fresh produce businesses and stakeholders around fresh produce food safety, through events and other outreach activities.
- Encouragement for New Zealand businesses and other stakeholders to actively engage in the
 work of the FPSC through the e-Newsletter and website, through attending events, by
 providing comments or inputs on projects (such as the upcoming discussion paper on the
 Guidelines for Fresh Produce Food Safety), by applying for research projects, by providing
 guest articles and other outreach material, or through engaging as supporters the Centre or
 sponsors of its research projects.
- The potential for a FPSC New Zealand-based Director to be represented on the Horticulture sectoral advisory committee of the NZFSSRC.
- Regular communication and exchange of information across those interested and engaged with horticultural food safety in New Zealand, such as the FPSC, Horticulture NZ,NZFSSRC and United Fresh's Food Safety & Traceability Committee.

Discussion and speakers at the workshop included:

Michael Worthington, Chairman, FPSC and CEO, PMA A-NZ, opened the meeting, welcoming participants and thanking the event sponsor Zespri International Limited. He explained the goals and governance of the FPSC, emphasising that that organisation had been established as a truly trans-Tasman initiative to serve the fresh produce food safety community in both countries.

Appendix 16. FPSC NZ Roundtable Outcomes







Joseph Ekman, Chairman, FPSC Technical Committee and Technical Director, Fresh Produce Group, spoke about the two FPSC research and development projects underway:

- Understanding the Gaps A Food Safety Literature Review; and
- The Guidelines for Fresh Produce Food Safety project.

He explained that the projects were initial projects of FPSC with plans for more to follow.

Richard Bennett, Technology Manager, FPSC/PMA-ANZ informed the workshop about the FPSC's outreach activities, including his FPSC blog, the FPSC fortnightly e-Newsletter, the FPSC website (www.freshproducesafety-anz.com) and events. He emphasised that the FPSC's role in outreach of the science around fresh produce safety was key goal of the Centre. He said he saw his role was to engage those responsible for food safety in businesses through regular emails and e-Newsletters; in his words, to convert "delete, delete, delete" to "yes, yes, yes".

An update on the New Zealand Food Safety Science Research Centre (NZFSSRC) was then provided by *Prof Nigel French*, Interim Director, NZFSSRC and Professor of Food Safety and Veterinary Public Health, Massey University. He explained that the NZFSSRC was being established to cover various sectors, including horticulture, and that the NZFSSRC was in the process of conducting a needs assessment for each sector, before developing overarching research and business plans, appointing a Board/CEO and putting other governance structures in place. He outlined that he envisaged a collaborative exchange for the FPSC and NZFSSRC in conducting complementary research and sharing knowledge and experience on identifying trans-Tasman research priorities.

Technical priorities and current issues for horticulture in New Zealand were outlined by *Matt Dolan*, Business Manager, Horticulture NZ and a member of the FPSC Technical Committee. He outlined his perspective of the current state of food safety for horticulture in New Zealand, how certification may be hitting a peak: that many businesses are seeking credentials above the standard provided by certification schemes alone. He identified that food safety is competing within the food business for attention among a range of other topics. He outlined that the priorities for New Zealand horticulture food safety research was knowledge stocktakes and research around the knowledge gaps. He noted that the FPSC's Understanding the Gaps project was important work in this space.

Catherine Richardson Quality Manager, Zespri International Limited and FPSC Board Director spoke about why her organisation was supporting the FPSC. She also outlined potential areas for engagement between the New Zealand fresh produce industry and the FPSC.

Following general discussion among participants, *Emma Walters*, Executive Director of FPSC, outlined some roundtable outcomes and next steps, as discussed at the beginning of this paper.

www.freshproducesafety-anz.com info@freshproducesafety-anz.com

Zespri Krallarit

The FPSC NZ Roundtable was generously supported by Zespri International Limited.







Attendees

Name	Role	Organisation
Anne-Marie Arts	Senior Consultant, Agrichain Centre Food Safety & Traceability Representative, United Fresh	AgriChain Centre, United Fresh
Richard Bennett	Technology Manager	FPSC & PMA A-NZ
Puneet Bhanot	Food Safety Manager	AgriChain Centre, United Fresh
Dr Michael Butcher	FPSC Board of Directors, Consultant	FPSC
Mark Casey	Manager Regulatory Services	Foodstuffs (NI) Limited
Allison Clark	FPSC Board of Directors, General Manager Marketing	FPSC, Houston's Farm
Matthew Dolan	Business Manager	Horticulture NZ
Joseph Ekman	FPSC Board of Directors, Technical Director	FPSC, Fresh Produce Group
Graham Fletcher	Research Team Leader, Food Safety & Preservation	Plant and Food NZ
Prof Nigel French	Interim Director, NZFSSRC, Professor of Food Safety and Veterinary Public Health	NZFSSRC, Massey University
Belinda Hazell	FPSC Board of Directors, Principal Consultant	FPSC, Optimum Standard
Nicola King	Scientist	ESR
Stephen Lorimer	Senior Sector Manager, Biological Industries, Science Skills & Innovation Group	MBIE
Hans Maurer	Director, Strategy & Marketing, AgriChain Centre, Chair of the Food Safety & Traceability Committee, United Fresh	AgriChain Centre, United Fresh
A/Prof Robyn McConchie	FPSC Board of Directors, Head, Department of Plant and Food Sciences	FPSC, University of Sydney
Andrew Mill	Account Manager, Horticulture & Food	AsureQuality
Danette Olsen	General Manager Science - Seafood Technologies	NZFSSRC
Naomi Parker	Manager Science Policy NZ MPI	
Prof Conrad Perera	School of Chemical Sciences, Food Science	University of Auckland

Appendix 16. FPSC NZ Roundtable Outcomes







Name	Role	Organisation	
Camilla Philip	Business Development Manager	PMA A-NZ	
Alan Pollard	Chief Executive Officer	Pipfruit NZ	
Jerry Prendergast	Brand Development & National Key Accounts Manager	MG Marketing	
Leonie Reyneke	General Manager Supply and Quality	Restaurant Brands	
Catherine Richardson	FPSC Board of Directors, Quality Manager	FPSC, Zespri International	
Stephen Twinn	United Fresh Food Safety & Traceability Committee	United Fresh	
Emma Walters	FPSC Executive Director	FPSC	
Michael Worthington	FPSC Board of Directors, CEO PMA A-NZ	FPSC, PMA A-NZ	







Frozen Berries Hepatitis A Virus Outbreak Fact Sheet

Published: 18th February 2015¹

Introduction

An outbreak of foodborne illness attributed to hepatitis A virus (HAV) has taken place in Australia. At least ten people have become infected. The source of the outbreak is packs of frozen mixed berries and frozen raspberries packed in China for Patties Foods, Bairnsdale, Vic, under the Nanna's and Creative Gourmet brands. The origin of the berries is believed to be a combination of China and Chile.

Recall notices published by Food Standards Australia New Zealand (FSANZ) were as follows:

- 14/02/15 3:54 pm Nanna's Mixed Berries 1kg
- 15/02/15 1:08 pm Creative Gourmet Mixed Berries 300g and 500g
- 16/02/15 8:02 pm Nanna's Raspberries 1kg

Discussion

The Produce Marketing Association Australia-New Zealand (PMA A-NZ) and the Fresh Produce Safety Centre A-NZ (FPSC) staff, principally Richard Bennett, have been contacted by numerous media outlets seeking comment. The main points made are as follows:

Q: How are consumers protected and what went wrong?

Food safety in Australia comes under the regulatory authority of FSANZ and the Australian Food Standards Code as adopted by the States and Territories. The Code stipulates, among other things, that so-called 'food businesses' must implement a food safety program based on Codex HACCP. Such a program includes the ability to manage suppliers. In this case, Patties must be certified to a food safety program and must manage its suppliers accordingly, as is apparently the case. Clearly, despite the preventive controls in place, a contamination has taken place and passed undetected through the supply chain.

Q: Are imports 'Beyond the law' in Australia?

The Food Standards Code is designed to protect Australian consumers. It applies equally to domestic production and imported food such as fresh and processed produce.

¹ The information in this document is correct as at 18th February 2015







Q: Should the Imported Foods Inspection Scheme pick up contamination like this?

Considerable attention has focused on the Imported Food Inspection Scheme (IFIS) and its surveillance testing regime of five percent of consignments. There is a case that recent outbreaks of HAV due to frozen berries in Europe and North America could have led the IFIS to widen the scope and elevate the rate of testing. One would hope that IFIS will reassess the risk of the HAV:frozen berry association.

Q: Is the Imported Food Inspection Scheme the only testing that is conducted?

The Imported Food Inspection Scheme is NOT the only opportunity for imported product to be tested for microbiological (or chemical) contaminants. It is minor in the bigger picture of managing food safety in Australia. Testing is a verification activity and is generally required for food safety certification. Testing verifies if good agricultural practices such as effectively treating water and adhering to good personal hygiene practices have been followed during production and packing. Testing is a snapshot in time and is not a guarantee that all product is safe. Testing can be of raw materials and finished product depending on the risk assessment. Food safety verification testing applies regardless of whether product is produced domestically or imported.

Q: So how widespread is food safety certification, and hence verification testing?

Food safety certification is commercially mandatory to supply any of Australia's major retailers, who collectively account for over seventy percent of the fresh produce grown in Australia. Food safety certification is the primary mechanism for managing food safety risk, which in turn makes it the primary mechanism for protecting the reputation and value of our most trusted food brands.

Q: Is this outbreak the fault of our regulations?

A foodborne illness outbreak is not a sign of the failure of regulation. Our regulatory system is widely recognised as being very good. Outbreaks are usually the result of short-term human error and are best resolved by corrective action, putting processes in place to address the cause of the problem. The preventive controls already in place should be capable of preventing outbreaks such as this.

Q: So how do Australian food businesses meet the regulatory requirements of the Food Standards Code?

The majority of Australian fresh and processing produce is grown, packed and processed under one or more internationally recognised food safety standards, such as SQF, BRC, Freshcare and GlobalG.A.P. This is not the exclusive domain of the Australian industry. Localised variations of Good Agricultural Practice Programs including NZGAP, ChinaGAP, ChileGAP and CanadaGAP exist in many countries. Australian retailers require their international suppliers to be certified to the same







standards as Australian growers. The audits to these schemes are often conducted by Australian auditors.

Q: Can the food industry guarantee food safety?

Despite the widespread implementation of food safety standards and government regulation, foodborne illness incidents continue to occur globally. We are fortunate that not many serious outbreaks have occurred in Australia. Outbreaks of this nature are rare but they do occur and industry learns and improves from each one.

Q: Sounds like all this imported food is creating more illness than ever. Is this true?

There is an overall declining trend in the number of foodborne illnesses in Australia despite the substantial increase in imports. Circa 2010, there were an estimated annual 4.1 million (90% CrI: 2.3–6.4 million) cases of foodborne gastroenteritis acquired in Australia, including an estimated annual 31,920 (90% CrI: 29,500–35,500) hospitalisations and 86 (90% CrI: 70–105) deaths due to foodborne illness. This equates to an average of approximately one episode of foodborne gastroenteritis every five years per person. There were an estimated 4.3 million (90% CrI: 2.2–7.3 million) episodes of foodborne gastroenteritis circa 2000. Taking into account changes in population size, applying these equivalent methods suggests a 17% decrease in the rate of foodborne gastroenteritis between 2000 and 2010. While foodborne salmonellosis was estimated to have increased by 24% over this period, illnesses from hepatitis A decreased from 245 cases circa 2000 to 40 cases circa 2010, representing a rate decrease of 85%. (Australian Government Department of Health, 2014)

Q: Are the reports that this outbreak is due to a biosecurity failure at our border true?

This is not a biosecurity issue. Biosecurity refers to the introduction of pests and diseases of quarantine significance that do not currently exist in Australia. Such pests and diseases could have a devastating impact on primary production. Human pathogens are not a biosecurity issue.

Q: What is the produce industry doing to address food safety, long term?

The Fresh Produce Safety Centre is the industry-funded body that provides research, education and outreach on food safety matters. The FPSC is currently contracting two pieces of research and development. The first is to review the industry's food safety best practice guidelines in light of recent learnings from research and from practice. The second project is to identify gaps in our knowledge of microbiological contamination by conducting a review of the contemporary literature covering water, organic inputs, storage and other production variables. These priorities were identified by industry over the last 18 months. See www.freshproducesafety-anz.com







Q: Do you think everything is OK, or can the industry learn from this incident?

PMA A-NZ and FPSC supports a review of this case, and any similar case, if we believe that such a review may lead to improved food safety outcomes for Australian consumers. In particular, such a review should objectively test the capability of the food safety preventive controls in place, seek gaps in the efficacy of the commercial and regulatory standards in place and clarify industry concerns relating to matters of fairness and equivalence.

Q: Where is the best place to go for specific information on hepatitis A virus and this outbreak?

There is a lot of information on the internet and in the media, some of it not very reliable and accurate. I suggest you look at these FAQs from the Chief Health Officer for Victoria. There are other authoritative sites available but I found this one answered all my questions.

Richard Bennett

Technology Manager

Fresh Produce Safety Centre Australia & New Zealand







Itinerary: Trevor Suslow 13-20th March

Date	Activity	Location	Person/s
Friday	Arrive Sydney 7:35 am	Sydney	
14 March			
Sunday			
15 March			
Monday	Sydney Markets, Barden Produce,		
16 March	Sydney region		
Tuesday 17 March	Visit VG13039 Salmonella soil remediation trial sites; discussions on comparative progress of US/Aust trials methods and results and plans for further research Working Lunch at PBI include FPSC briefing. Richard, Trevor and Karen to continue driving on to Orange	Cobbity and Pye Farm	Robyn, Kim and Tina Richard Philippa (HI AL)
Wednesd ay 18 March	Guest speaking event – Future Apple Orchards Workshop. Interactive presentation with growers regarding microbiological contamination with particular focus on current <i>Listeria</i> outbreak in the US associated with apples. Also Bennett presentation on FPSC objectives and research and outreach activities. Also participated in mechanical harvesting field day and arranged orchard and packhouse visits and discussions independently. Hosted by Apple & Pear Australia Limited (APAL)	Orange	Trevor, Karen, Richard, Angus
Thursday 19 March	Return to Sydney around noon.	Sydney Region	Richard
Friday 20 March	Faculty Seminar on current issues in microbial contamination of horticultural produce, available at http://wp.me/p2V1mm-1nW	Sydney Region	Robyn, Kim and Tina
Saturday 21 March	Depart Sydney		Robyn, Kim and Tina







FPSC e-Newsletters distributed 3 March 2014 – 29 May 2015

- 11 April 2014: Call for Expressions of Interest for Directors of Fresh Produce Safety Centre Ltd
- 7 May 2014: May e-Newsletter
- 22 May 2014: What's New
- 27 May 2014: Fresh Produce Safety Centre Limited Launched Today
- 11 June 2014: June e-Newsletter
- 22 June 2014: What's New
- 4 July 2014: July e-Newsletter
- 10 July 2014: Conference earlybird registrations close this Friday 11 July
- 11 July 2014: Call for Expressions of Interest for Volunteer Technical Committee Members of the Fresh Produce Safety Centre
- 24 July 2014: What's New
- 1 August 2014: August e-Newsletter
- 22 August 2014: What's New
- 11 September 2014: September e-Newsletter
- 26 September 2014: What's New
- 15 October 2014: October e-Newsletter
- 23 October 2014: What's New
- 5 November 2014: Last Chance to Sponsor Key Research Projects
- 10 November 2014: November e-Newsletter
- 20 November 2014: What's New
- 11 December 2014: December e-Newsletter
- 22 January 2015: What's New
- 5 February 2015: February e-Newsletter
- 19 February 2015: Frozen Berries Hepatitis A Virus Outbreak Fact Sheet Available Now
- 20 February 2015: What's New
- 4 March 2015: Have your say on the Guidelines for Fresh Produce Food Safety
- 5 March 2015: March e-Newsletter
- 19 March 2015: What's New
- 1 April 2015: Have your say on the Guidelines for Fresh Produce Food Safety
- 10 April: April e-Newsletter
- 15 April 2015: Provider announced to conduct "Understanding the Gaps" food safety literature review project
- 24 April 2015: What's New
- 7 May 2015: May e-Newsletter
- 22 May 2015: Earlybird registrations now open for the Fresh Produce Safety Conference 2015
- 25 May 2015: What's New







FPSC Blogs 3 March 2014 – 29 May 2015

- 25 March 2014, It's vital to practise what you preach when playing it "clean, green & safe", writes Richard Bennett
- 27 March 2014, 99% of samples within residue limits but even good news stories can be skewed writes Richard Bennett
- 01 April 2014, Hep A, Pathogens an important issue to have on the risk assessment radar, writes Richard Bennett
- 24 April 2014, Exporting to HK? The pesticide residue transition stage is almost expired, writes Richard Bennett
- 30 April 2014, New technologies are shaping the future of the fresh produce industry, writes Michael Worthington
- 22 May 2014, "Food fraud is it an issue in Australia and New Zealand?" asks Richard Bennett
- 30 May 2014, Free June GS1 DataBar Workshop will help avoid a crisis, writes Richard Bennett
- 01 August 2014, The Dirty Dozen lives on, writes Richard Bennett
- 10 August 2014, Death cap mushrooms the industry is prepared for a perennial tragedy, writes Richard Bennett
- 14 August 2014, The #1 reason we bother with food safety? Because consumers demand it!,
 writes Richard Bennett
- 20 August 2014, "Learn from the past, because history has a habit of repeating itself" writes
 Richard Bennett
- 10 September 2014 Five key messages from the Fresh Produce Safety Conference
- 18 September 2014, Aus has a new Standard for Listeria monocytogenes, but does it apply to you?
- 26 September 2014, Influenza pandemic will impact on fresh and processed produce industry
- 09 October 2014, So, why don't we have a food safety regulation for Australian growers?
- 23 October 2014, Back up the food safety training with a good book
- 06 November 2014, A timely reminder on temperature management
- 20 November 2014, Don't risk it: Risk Ranger and other risk assessment tools
- 04 December 2014, The HACCP Mentor Reveals the Top 10 Food Safety Audit Non-Conformances, writes Richard Bennett
- 17 December 2014, Richard Bennett's recap of 2014 & Top 5 Food Safety, Traceability & Technology Trends for 2015
- 08 January 2015, Intentional contamination should come as no surprise, but are you prepared?" asks Richard Bennett
- 30 January 2015, You'll be hearing more about the Global Food Safety Initiative, writes Richard Bennett
- 03 March 2015, Outbreaks a matter of 'when' not 'if': the Hep A crisis & tools to minimise risk, by Richard Bennett
- 09 April 2015, Take a deep breath and reflect on the hep A saga, suggests Richard Bennett
- 23 April 2015, Grocery shoppers vote for food safety, by Richard Bennett
- 07 May 2015, Opinion: food safety audits by Dr. Bob Whitaker







 20 May 2015, Food Standards releases revised frozen berry risk statement, writes Richard Bennett



Program Partners:





Room 412, Biomedical Blg 1 Central Ave Australian Technology Park EVELEIGH 2015 NSW AUSTRALIA

27 May 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE LIMITED LAUNCHED TODAY

The Fresh Produce Safety Centre Limited officially opened its doors for business today.

The first meeting of the Fresh Produce Safety Centre's Board of Directors occurred this morning, following registration of the new company limited by guarantee with ASIC yesterday.

The Centre is being hosted by the University of Sydney under a project with the Produce Marketing Association of Australia and New Zealand (PMA A-NZ).

The new Directors of the Centre elected Michael Worthington as the interim Chair of the Board. The seven Directors of the FPSC Board are:

- Dr Michael Butcher, Pipfruit NZ Inc. (based in NZ)
- Ms Allison Clark, Houston's Farm (based in Tasmania)
- Mr Joseph Ekman, Fresh Produce Group (based in NSW)
- Ms Belinda Hazell, Optimum Standard (based in Tasmania)
- Dr Robyn McConchie, University of Sydney (based in NSW)
- Ms Catherine Richardson, Zespri International (based in NZ)
- Mr Michael Worthington, CEO PMA A-NZ (based in Victoria)

Biographies on each of the Directors can be found at the Centre's website: http://freshproducesafety-anz.com/about/directors/

The Board Directors issued a joint statement as follows:

"We are proud and excited to announce the formal establishment of the Fresh Produce Safety Centre today.

"We look forward to working with all sectors of the fresh produce supply chain, from growers, input suppliers, processors, packers, transport, wholesalers/agents, retailers, through to peak industry bodies, quality assurance, compliance and training organisations, researchers and research institutions, extension and outreach personnel and others.

"The Fresh Produce Safety Centre has been established to address an important gap in our industry: to promote research, outreach and education on fresh produce safety throughout Australia and New Zealand.

"We wouldn't have been able to achieve that had it not been for the support of industry: twenty organisations throughout the Australian and New Zealand fresh produce value chains and associated





Program Partners:



sectors recognising the need to address fresh produce food safety and financially backing the Centre's establishment.

"Most sincere thanks go to our founding supporters who pledged funding for the establishment of the Centre: to these organisations we say thank you and we look forward to achieving a multifold return on investment for our industry from your generous support.

"We also recognise the generous investment by HAL and the Australian Government through matching funds, through a project to establish the Centre with the University of Sydney and PMA ANZ."

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

Michael Worthington, Director and CEO PMA A-NZ, a founding partner of the Centre, said: "PMA A-NZ has long recognized the gap in food safety in Australia and New Zealand: we are delighted to be supporting this truly trans-Tasman initiative."

The Centre's goals are to:

- Call for and manage food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre's founding supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia

The Fresh Produce Safety Conference: Accelerating Australian & New Zealand Food Safety Research, will be held at the University of Sydney on 11 August 2014. Please visit http://freshproducesafety-anz.com/2014/05/27/conference/

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

For further information please contact FPSC interim Executive Director Emma Walters on $+61\,02\,8627\,1058$ / $+61\,419\,204\,454$ or interim Chair Michael Worthington on $+61\,03\,8844\,5536$.



Program Partners:





Room 412, Level 4
Biomedical Blg
1 Central Ave
Australian Technology Park
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AUSTRALIA

28 July 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CONFERENCE - 11 AUGUST 2014

A conference examining recent research findings on fresh produce safety will be held at the University of Sydney on 11 August 2014.

The Fresh Produce Safety Centre is hosting the Fresh Produce Safety Conference: Accelerating Australian & New Zealand Food Safety Research.

The Vice-Chancellor and Principal of the University of Sydney, **Dr Michael Spence**, will officially launch the Fresh Produce Safety Centre, hosted by the University of Sydney and in partnership with PMA Australia-New Zealand, at the conference.

Timothy York, President of Markon Cooperative Inc, is presenting the keynote address on how the US fresh produce industry has benefited from a dedicated research centre for produce safety, and what the lessons are for Australia and New Zealand.

Markon is a purchasing, marketing, and logistics cooperative serving North America's leading independent foodservice distributors. Based in Salinas, California, Markon distributes produce to over sixty-eight facilities in the U.S. and Canada.

Dr Robert Whitaker, Chief Science and Technology Officer, PMA (Produce Marketing Association), will speak on headline research outputs from the Center for Produce Safety that are relevant to our region.

Other conference highlights include:

- The current state of food safety research in Australia and New Zealand
- Food safety outreach priorities
- Active research in the food safety field including:
 - o Survival of Salmonella in Soil Amended With Chicken Manure
 - Chlorine Replacement in Washwater

The conference will also explore how to support further research on fresh produce safety, and how to extend research findings to those who need to know.

For the full program: http://freshproducesafety-anz.com/conference 2014/

Date: 11 August 2014

Time: 9:00 am to 4.00 pm, (registrations from 8.30 am)

Location: Foyer, Sydney Law School (Camperdown), New Law School Building

Eastern Avenue, Camperdown Campus, The University of Sydney NSW 2006 Australia

T +61 2 8627 1058 | F +61 2 8627 1099 | M +61 419 204 454 E info@freshproducesafety-anz.com | W http://freshproducesafety-anz.com/



Program Partners:





Conference Sponsors:

















The Fresh Produce Safety Centre is being hosted by the University of Sydney under a project with the Produce Marketing Association of Australia and New Zealand (PMA A-NZ).

The Centre's founding supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC interim Executive Director Emma Walters on +61 02 8627 1058 / +61 419 204 454 or interim Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.





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EMBARGOED UNTIL 11AM MONDAY 11 AUGUST 2014 8 August 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

AUSTRALASIA STAYS AHEAD OF THE CURVE ON FRESH PRODUCE SAFETY

The Australian and New Zealand fresh produce industries joined together today to take proactive steps to further protect this region's well-earned reputation for producing safe, quality food by committing to a new centre dedicated to investigating and promoting the safety of the fruit and vegetables we eat and export.

Over 120 representatives of the fresh produce industry, regulators and academics attended the launch of the Fresh Produce Safety Centre at a conference at the University of Sydney today.

The Fresh Produce Safety Conference also explored latest advances in fresh produce research in Australia and New Zealand, and how to extend research findings to those who need to know.

Timothy York, of US-based Markon Cooperative Inc, told conference delegates how the US fresh produce industry joined together to form the Center for Produce Safety in the US in 2008, in response to a food safety issue in leafy greens in the US in 2006.

"Protecting Australia and New Zealand's reputation for producing and exporting high quality and safe food is vital for both consumers and our industry," said interim Chairman of the Fresh Produce Safety Centre and CEO of PMA A-NZ, **Mr Michael Worthington**.

"To minimise the risk of food crises, such as those that have occurred in recent years in Europe and America, our industry has joined together to establish the Fresh Produce Safety Centre. The Centre will enhance fresh produce safety throughout Australia and New Zealand, through research, outreach and education. We have been fortunate never to have experienced a disaster of the same level as overseas and we must do everything possible to prevent that sort of event happening," Mr Worthington said.

The Vice-Chancellor and Principal of the University of Sydney, **Dr Michael Spence**, officially launched the Fresh Produce Safety Centre at the conference.

The Dean of the Faculty of Agriculture and Environment at the University of Sydney, **Professor Mark Adams** said: "The University of Sydney is delighted to host the Fresh Produce Safety Centre: it underlines the University's continued engagement with industry and our commitment to identifying and addressing fresh produce safety research gaps."

NSW Chief Scientist and Engineer, Professor **Mary O'Kane**, also welcomed delegates on behalf of the NSW Government, which sponsored the conference.







AUSTRALIA & NEW ZEALAND

For the full program: http://freshproducesafety-anz.com/conference 2014/

Date: 11 August 2014

Time: 9:00 am to 4.00 pm, (registrations from 8.30 am)

Location: Foyer, Sydney Law School (Camperdown), New Law School Building

Eastern Avenue, Camperdown Campus, The University of Sydney NSW 2006 Australia

Conference Sponsors:























The Fresh Produce Safety Centre is being hosted by the University of Sydney in partnership with PMA A-NZ through funding from Horticulture Australia Limited.

The Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia



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For further information please contact FPSC interim Executive Director Emma Walters on +61 02 8627 1058 / +61 419 204 454 or interim Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.





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21 August 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE ANNOUNCES TECHNICAL COMMITTEE

The Fresh Produce Safety Centre today announced the members of its newly-established Technical Committee. The seven Technical Committee members are:

- Mr Joseph Ekman, Fresh Produce Group (based in NSW), Chairman of the Technical Committee, appointed from the Fresh Produce Safety Centre Board
- Dr Rosalind Deaker, University of Sydney (based in NSW)
- Mr Matthew Dolan, Horticulture New Zealand (based in Wellington, NZ)
- Mr Graham Fletcher, The New Zealand Institute for Plant & Food Research Limited (based in Auckland, NZ)
- Mr Scott Ledger, Hort VC Group (based in Queensland)
- Mr Prakash Pathak, Moraitis Group Pty Ltd (based in NSW)
- Dr Craig Shadbolt, NSW Food Authority (based in NSW).

The Technical Committee's role is to advise the Fresh Produce Safety Centre Board on research priorities, to evaluate research proposals submitted to the Centre, and to provide the fresh produce industry in Australasia with practical, translatable research data that can be used at all levels throughout the supply chain.

"We are delighted to announce the seven members of the Fresh Produce Safety Centre's Technical Committee today, as it progresses our mandate to promote fresh produce safety throughout New Zealand and Australia," said Michael Worthington, Chairman of the Fresh Produce Safety Centre and CEO of the Produce Marketing Association Australia-New Zealand (PMA A-NZ).

Mr Joseph Ekman, from Fresh Produce Group, who is also a Director of the Fresh Produce Safety Centre, has been appointed by the Fresh Produce Safety Centre Board to be the Chairman of the Technical Committee.

"The Committee represents a cross-section of industry experience and scientists, and I look forward to working with the other Technical Committee members. Our focus will be identifying industry's highest priority research questions and seeking evidence-based research to answer these questions, through the FPSC's Requests For Proposals," said Mr Ekman.

The role of the Fresh Produce Safety Centre is to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

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Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia



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10 November 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

CONSUMERS ADVISED TO AVOID FOOD TEMPERATURE DANGER ZONE OF 5°C to 60°C

Australian Food Safety Week 9 – 15 November 2014

Consumers are being advised to avoid the Temperature Danger Zone of 5°C to 60°C, to reduce the risk of food safety issues, by keeping hot food hot, and cold food cold.

Richard Bennett, Technology Manager of the Fresh Produce Safety Centre, said that harmful food bacteria rapidly multiplies in cooked food in temperatures between 5°C to 60°C.

"If cooked perishable food is kept below 5°C, by putting it in the frig, or above 60°C, by keeping it in the oven on low, then the chance of a food safety incident is greatly reduced," said Mr Bennett.

Here are some simple tips for avoiding the Temperature Danger Zone:

Keep your fridge at or below 5°C. Use a fridge thermometer to check that the temperature stays around 4 to 5°C.

- Make sure you have enough fridge space as fridges won't work properly when they are overloaded or when food is packed tightly because the cold air cannot circulate.
- If you are running out of room in your fridge, remove foods that are not potentially hazardous, such as alcoholic or soft drinks. The temperature of these foods is not critical and they can be kept cool in insulated containers with ice or cold packs.
- Freshly cooked food, not for immediate consumption, should have the temperature reduced as quickly as possible. Divide into small portions and place in containers in the fridge or freezer as soon as it stops steaming.
- Hot food needs to be kept and served at 60°C or hotter. If you are keeping it warm for someone put it in the oven at 60°C or at 100°C if that is as low as your oven will go. If you think the food will dry out, cool the plate or container until the steam stops rising, cover and put it into the fridge.

Media Contacts:

Richard Bennett, Technology Manager, Fresh Produce Safety Centre, 0429 329 731.

or Lydia Buchtmann, Food Safety Information Council, 0407 626 688

Further Information: www.foodsafety.asn.au

Australian Food Safety Week is the major activity of the Food Safety Information Council which aims to address the estimated 4.1 million cases of food borne illness in Australia each year.

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The role of the Fresh Produce Safety Centre is to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

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15 January 2015

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE LAUNCHES TWO LANDMARK PROJECTS

The Fresh Produce Safety Centre today launched two landmark research projects aimed at improving the safety of Australian and New Zealand fresh produce.

The two projects are:

- Understanding the Gaps a Food Safety Literature Review; and
- The Guidelines for Fresh Produce Food Safety.

The projects have been financially supported by industry and government, demonstrating the broad support across Australia and New Zealand for this work.

"The generous support of the fresh produce industry and food safety organisations has been the catalyst to get these vital projects up and running," said Fresh Produce Safety Centre Chairman Michael Worthington.

"The companies and industry organisations supporting these projects know that food safety is paramount: they are tangibly demonstrating their support for fresh produce safety in Australia and New Zealand," Mr Worthington said.

The aim of the Guidelines project is to review and update the Guidelines for On-Farm Food Safety for Fresh Produce, to expand the scope to include new topics and post-farm activities and to contain the most up-to-date information available.

Industry stakeholders have long sought a revision of the Guidelines, as the last review came in 2004.

This project has been generously supported by Woolworths and the NSW Food Authority (Platinum sponsors), Freshcare (Gold sponsor) plus N2N Global, Fresh Select and AUS-QUAL (Silver sponsors).

The Understanding the Gaps project will engage a research provider to review the contemporary literature surrounding microbial contamination of fresh produce and the interaction of sanitisers and fungicides when used postharvest.

This review will provide the fresh produce industry in Australia and New Zealand with information to improve food safety best practice and reduce the opportunity for foodborne illness.

The Understanding the Gaps project has been generously supported by Pipfruit NZ and the NSW Food Authority (Full Research Partners) plus Fresh Select and GSF Australasia/Snap Fresh Foods (Associate Research Partners).







The Understanding the Gaps report will be released mid-year, while the revised Guidelines will be launched in the third quarter of 2015.

"The Fresh Produce Safety Centre has been established by industry to enhance fresh produce safety throughout Australia and New Zealand: with these projects, we will deliver the resources that industry has identified as top priorities," Mr Worthington said.

Sponsors of the Guidelines for Fresh Produce Food Safety project:











Silver Sponsors







Sponsors of the Understanding the Gaps project:

Full Research Partners





Associate Research Partners





Link to Guidelines page: http:/freshproducesafety-anz.com/guidelines/

Link to UtG page: http://freshproducesafety-anz.com/understanding/



Australia





The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

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22 January 2015

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE RELEASES RFP FOR UNDERSTANDING THE GAPS LITERATURE REVIEW PROJECT

The Fresh Produce Safety Centre today released a Request for Proposals (RFP) for Understanding the Gaps: a Food Safety Literature Review.

The Fresh Produce Safety Centre is seeking a provider to review the contemporary literature surrounding microbial contamination of fresh produce and the interaction of sanitisers with fungicides when used postharvest.

This review will provide the fresh produce industry in Australia and New Zealand with information to improve food safety best practice and reduce the opportunity for foodborne illness.

The Understanding the Gaps project has been generously supported by Pipfruit NZ and the NSW Food Authority (Full Research Partners) plus Fresh Select and GSF Australasia/Snap Fresh Foods (Associate Research Partners).

The Understanding the Gaps report will be released mid-year.

Suitably qualified consultants or consortia may apply by submitting proposals by 5.00pm AEDT on Monday 16 February 2015 to info@freshproducesafety-anz.com

Sponsors of the Understanding the Gaps project:







Associate Research Partners





Link to Understanding the Gaps project page, including the RFP material: http://freshproducesafety-anz.com/understanding/







The Fresh Produce Safety Centre's supporters are:

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The Fresh Produce Safety Centre has been funded by a Horticulture Innovation Australia project with co-investment from industry and funds from the Australian Government

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.







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6 February 2015

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FRESH PRODUCE SAFETY CENTRE WELCOMES TWO NEW SUPPORTERS

The Fresh Produce Safety Centre welcomes two new supporters in 2015: Zespri Group Limited, based in NZ, has pledged Silver support for the Centre while Nufarm Australia Limited has joined the FPSC as a Bronze supporter.

Zespri International Limited is a consumer-driven, grower-owned company dedicated to the global marketing of kiwifruit and is the sole exporter of New Zealand Kiwifruit to all markets except Australia.

Nufarm Australia Limited is a major manufacturer of crop protection products in Australia.

"We are delighted to welcome these two new supporters, who join the ranks of twenty other industry organisations demonstrating their commitment to fresh produce safety through their support of the Fresh Produce Safety Centre," said FPSC Chairman and CEO of PMA A-NZ, Michael Worthington.

"Food Safety is an essential element that underpins our brand. The Fresh Produce Safety Centre is an excellent initiative and we strongly support its focus on produce related research and on providing an information resource to assist all parties in the supply chain," said Catherine Richardson, Quality Manager, Zespri Group Limited.

"We at Nufarm genuinely believe in 'growing a better tomorrow' and this means supporting the entire value chain, including food safety, to help create value and sustainability in Australian horticulture," said Ben Coombe, Horticulture Segment Manager, Nufarm Australia Limited.

The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited | Zespri Group Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | Nufarm Australia Limited | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia









Horticulture The Fresh Produce Safety Centre has been funded by a Horticulture Innovation **Innovation** Australia project with co-investment from industry and funds from the Australian Australia Government.

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 or +61 419 204 454 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.







13 April 2015

MEDIA RELEASE MEDIA RELEASE MEDIA RELEASE

PROVIDER ANNOUNCED TO CONDUCT "UNDERSTANDING THE GAPS" FOOD SAFETY LITERATURE REVIEW PROJECT

The Fresh Produce Safety Centre (FPSC) has announced that a joint proposal - from TQA Australia Inc, RMCG, and the Institute of Environmental Science and Research in New Zealand, in concert with the Food Safety Centre at the University of Tasmania - has been selected as the successful bid for the "Understanding the Gaps" literature review of fresh produce safety research.

"We are delighted to announce the appointment of this trans-Tasman group of organisations to conduct this vitally important literature review," said FPSC Chairman Michael Worthington.

"They provide a high level of 'on the ground' and scientific research experience, and they are very well positioned to understand the research literature relating to fresh produce safety across Australia and New Zealand."

The literature review will focus on sources of microbial contamination for fresh produce across general production variables, agricultural water, organic inputs & composting and the storage environment. It will also examine the interaction of sanitisers with fungicides.

The review will provide the fresh produce industries in both countries with up-to-date, evidence-based recommendations on practices that lead to better food safety risk management.

The review will be completed by the end of June 2015 and information from the review will feed into the Fresh Produce Safety Centre's review of the *Guidelines for Fresh Produce Food Safety*.

The "Understanding the Gaps" project has been generously supported by the following organisations:

Full Research Partners





gsf Snop



The Fresh Produce Safety Centre has been established by the PMA A-NZ and the University of Sydney to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

For further information please contact FPSC Executive Director Emma Walters on +61 2 8627 1058 or FPSC Technology Manager Richard Bennett on +61 429 329 731.

Further information is available at: http://freshproducesafety-anz.com/understanding/

FRESH PRODUCE SAFETY CENTRE

AUSTRALIA & NEW ZEALAND

Appendix 21. FPSC Media Releases – 3 March 2014 to 29 May 2015





27 May 2015

MEDIA RELEASE MEDIA RELEASE Fresh Produce Safety Centre marks its first year of operation

The Fresh Produce Safety Centre celebrates its first anniversary today.

On 26 May 2014 the Fresh Produce Safety Centre was registered with ASIC as a not for profit company limited by guarantee; and it officially opened its doors on 27 May 2014.

The FPSC was established by the PMA A-NZ and the University of Sydney with support from Horticulture Innovation Australia and a broad range of founding supporters. Its aim is to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

"We are delighted that the FPSC has reached this significant milestone and we look forward to consolidating and expanding our work around fresh produce safety in Australia and New Zealand," said FPSC Chairman and CEO of PMA A-NZ, Michael Worthington.

"The fresh produce industry can be proud of the collaborative approach taken in forming the Fresh Produce Safety Centre: we thank all those industry organisations, stakeholders and individuals who have engaged with the work of the FPSC," Mr Worthington said.

Significant milestones to benefit the fresh produce industries of Australia and New Zealand have been achieved in the FPSC's first year of operations, including:

- Establishment of the FPSC as a legal entity registered with ASIC on 26 May 2014
- The role and scope of FPSC defined and communicated to industry
- Affiliation with the Center for Produce Safety
- Funds raised for and initiation of two R&D projects: the Guidelines for Fresh Produce Food Safety and Understanding the Gaps – a Food Safety Literature Review
- Request for Proposals (RFP) launched and awarded for Understanding the Gaps.
- Comprehensive outreach program delivered during the project term, including:
 - o Successful launch conference delivered in 11 August 2014
 - o Industry roundtable in New Zealand on 24 February 2015
 - o Balanced and informed commentary provided around food safety incidents
 - o 31 e-Newsletters prepared and distributed to industry contacts
 - 21 blog posts and 229 news updates provided on the Fresh Produce Safety Centre website
 - o 19 presentations made to industry and regulatory bodies
 - o 21 meetings with key stakeholder groups
 - o 34 articles appearing in the media about the Fresh Produce Safety Centre.

The Fresh Produce Safety Centre has released an outreach summary encompassing its first year of operation. The summary can be found here.

We thank all of our supporters and partners over our first year of operations, as listed below.







In addition to the establishment funding provided by Horticulture Innovation Australia, the Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited | Zespri Group Limited

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Sponsors of FPSC R&D projects, conferences and events over the past year have included:
Arrow Scientific |AUS-QUAL |Coles Supermarkets Australia Pty Ltd | Fresh Select |Freshcare Limited | FreshTest Australia | Food Innovation Australia Ltd | GSF Australasia and Snap Fresh Foods |
Heat and Control |Houston's Farm | N2N Global |NSW Food Authority |NSW Trade and Investment | Perfection Fresh Australia Pty Ltd | Pipfruit New Zealand |Sci Qual International Pty Ltd |
Woolworths Ltd | Zespri Group Limited

The Fresh Produce Safety Conference 2015, the next major outreach event of the FPSC, will be held on 12 August 2015. Visit fpsc2015.com

Further information about the Fresh Produce Safety Centre is available at freshproducesafetyanz.com or please contact FPSC Executive Director Emma Walters on +61 2 8627 1058 or FPSC Technology Manager Richard Bennett on +61 429 329 731.







FPSC Media Mentions March 2014 – May 2015

- 25 April 2014, The Weekly Times, "Call for expressions of interest for directors of Fresh Produce Safety Centre"
 - http://www.weeklytimesnow.com.au/business/horticulture/call-for-expressions-of-interest-for-directors-of-fresh-produce-safety-centre/story-fnker6g8-1226895892232
- 30 May 2014, Retail World, "Fresh Produce Safety Centre launched"
 http://retailmedia.com.au/resources/RW_eNews/RW_eNews_300514.html
- 30 May 2014, Digital Farm TV, "Food safety centre" http://content.jwplatform.com/previews/5koD9UOj-koevfNdw
- 3 June 2014, FreshPlaza, "Fresh Produce Safety Centre addresses gap in industry" http://www.freshplaza.com/article/121541/Fresh-Produce-Safety-Centre-address
- 3 June 2014, Foodprocessing.com.au, "Fresh Produce Safety Centre addresses gap in industry" http://www.foodprocessing.com.au/news/67857-Fresh-Produce-Safety-Centre-addresses-gap-in-industry
- 12 June 2014, Tasmanian Country, 'Tas Pair on National Board'
 http://tascountry.realviewtechnologies.com/?iid=93945&crd=0&searchKey=Fresh%20Produce%20Safety%20Centre#folio=6
- 18 July 2014, ABC Radio Rural, "Australian research centre to focus on fresh food safety" http://www.abc.net.au/news/2014-07-18/nrn-fresh-food-safety-centre/5606548
- 18 July 2014, FoodMagazine, "Australia's first dedicated fresh food safety centre established" http://www.foodmag.com.au/news/australia-s-first-dedicated-fresh-food-safety-cent
- 22 July 2014, Australian Institute of Food Safety, "First Australian Research Centre to Focus on Fresh Food Safety Opens"
 http://www.foodsafety.com.au/2014/07/first-australian-research-centre-to-focus-on-fresh-food-safety-opens/
- 12 August 2014, Fresh Plaza, "Fresh Food Safety Centre launched to counter disease risks"
 http://www.freshplaza.com/article/125093/Fresh-Food-Safety-Centre-launched-to-counter-disease-risks
- 12 August 2014, ABC Radio, "Produce Marketing Association and University of Sydney launch Fresh Food Safety Centre to counter disease risks" http://www.abc.net.au/news/2014-08-12/fresh-food-safety-centre/5665732/default.htm
- 13 August 2014, ABC Rural, "Produce Marketing Association and University of Sydney launch Fresh Food Safety Centre to counter disease risks" http://www.abc.net.au/news/2014-08-12/fresh-food-safety-centre/5665622/default.htm
- 15 August 2014, Retail World, "Australasia stays ahead of the curve on fresh produce safety", http://retailmedia.com.au/resources/RW eNews/RW eNews 150814.html
- 19 August 2014, Food&DrinkBusiness, "Australian Fresh Produce Hits the Food Safety Radar" http://www.foodanddrinkbusiness.com.au/news/australian-fresh-produce-hits-the-food-safety-radar
- 22 August 2014, The Packer, "More answers still to come in food safety research"
 <u>http://www.thepacker.com/opinion/fresh-produce-opinion/More-answers-still-to-come-in-food-safety-research-272302971.html</u>
- 29 August 2014: Scoop Business "Richard Bennett recognised at 2014 HACCP Awards" http://www.scoop.co.nz/stories/BU1408/S01094/richard-bennett-recognised-at-2014-haccp-awards.htm
- 11 September 2014: Good Fruit and Vegetables "Produce Safety Centre aims to better industry"
 http://www.goodfruitandvegetables.com.au/news/magazine/industry-news/general/produce-safety-centre-aims-to-better-industry/2711912.aspx

FRESH PRODUCE SAFETY CENTRE





- **AUSTRALIA & NEW ZEALAND**
- 25 September 2014: The Orchardist "Shot in the arm for food safety science"
- 15 January 2015: Trans-Tasman food safety projects launched http://www.fruitnet.com/produceplus/article/163931/trans-tasman-food-safety-projects-launched
- 15 January 2015: Fresh Plaza "Fresh Produce Safety Centre launches landmark projects" http://www.freshplaza.com/article/133763/AU-NZ-Fresh-Produce-Safety-Centre-launches-landmark-projects
- 16 January 2015: Produce Plus "Trans-Tasman food safety projects launched" http://www.fruitnet.com/produceplus/article/163931/trans-tasman-food-safety-projects-launched
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 http://www.abc.net.au/news/2015-02-17/berry-contamination-call-to-action/6128106
- 17 February 2015: ABC rural "Contaminated frozen berries from China are a wakeup call to food companies to ensure safety for consumers, Richard Bennett of the Fresh Produce Safety Centre" http://www.abc.net.au/news/2015-02-17/food-safety-scare-wakeup-call/6128164
- 18 February 2015: Fresh Plaza "Food labelling won't stop HepA outbreaks" http://www.freshplaza.com/article/135438/Food-labelling-wont-stop-HepA-outbreaks
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- 18 February 2015: The Australian "Berry imports skip health scrutiny"
 http://www.theaustralian.com.au/national-affairs/health/berry-imports-skip-health-scrutiny/story-fn59nokw-1227223358173
- 19 February 2015: The Wire "Safety Standards: Frozen food for thought" http://www.thewire.org.au/storyDetail.aspx?ID=12427
- 27 February 2015: The Weekly Times "Australia not blameless on food poisoning http://www.weeklytimesnow.com.au/business/horticulture/australia-not-blameless-on-food-poisoning/story-fnker6g8-1227239933724
- 28 February 2015: ABC Radio National Country Breakfast features "Food safety and food labelling" http://www.abc.net.au/radionational/programs/countrybreakfast/country-breakfast-features/6265962
- March 2015: Practical Hydroponics and Gardening Issue 154 "No place like home-grown" http://www.hydroponics.com.au/no-place-like-home-grown/
- March 2015: Food Australia "Preparing for a fresh produce food safety crisis" http://search.informit.com.au/documentSummary;dn=972855878502084;res=IELAPA
- 23 March 2015: Tree Fruit "FPSC Industry led and addressing issues"







Richard Bennett interviews regarding hepatitis A virus and frozen berries recall

Media	Contact
ABC Rural	Sarina Locke
FreshPlaza	Kalianna Dean
The Australian	Matthew Denholm
Channel 10 The Project	Cherie (Producer)
SBS News	Julia (Producer)
ABC Western Australia	Donna Duvala
Southern Cross Austereo	Peter Bray (news producer)
Good Fruit & Vegetables/Fairfax	Ashley Warmsley
The Wire/ Radio Adelaide	Ellie Cooper
ABC 7.30	Jessica Longbottom (Producer)
Weekly Times	Alex Sampson
Retail World	
ABC Radio Drive Melbourne	Rafael Epstein
ABC National Country Breakfast	Edwina Farley
Channel 7 News	Julia Timms
Commercial Hydroponics & Greenhouses	Christine Brown-Paul
Courier Mail/Sunday Mail (Brisbane)	Kathleen Donaghey









Pledge Your Support to the Fresh Produce Safety Centre

Become a Supporter Today

What is the Fresh Produce Safety Centre?

The Fresh Produce Safety Centre is a new, industry-led, not-for-profit company established to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

How was the Fresh Produce Safety Centre established?

It has been established by the Produce Marketing Association Australia-New Zealand (PMA A-NZ) in partnership with the University of Sydney through a Horticulture Australia Limited (HAL) project.

What is the role of the Fresh Produce Safety Centre?

The Fresh Produce Safety Centre's goals are to:

- Call for and oversee food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

Why do we need a Fresh Produce Safety Centre?

The Fresh Produce Safety Centre addresses the need for a dedicated, coordinated centre focused specifically on fresh produce safety research, outreach and education for Australia and New Zealand. The Centre has been established after wide consultation with industry.

Find out more www.freshproducesafety-anz.com

Strict adherence to food safety in our business has always been non-negotiable. It is our responsibility to provide safe, quality food for our consumers and by supporting the Fresh Produce Safety Centre it endorses our values and commitment to the industry.

Michael Simonetta, CEO, Perfection Fresh Australia. Harris Farm Markets is proud to support the Fresh Produce Safety Centre because our priority is ensuring the quality and safety of the fresh produce we sell. It is in the best interests of everyone in the industry that we all care about food safety and do what we can to improve it. This Centre is a significant and critical food safety initiative.

Tristan Harris, Co-CEO, Harris Farm Markets Coles congratulates the PMA on its proactive steps to establish the Fresh Produce Safety Centre in Sydney. We are also pleased to support the horticulture industry in its efforts to position Australian fruit and vegetable growers as global leaders in food safety.

Coles Supermarkets







Pledge Your Support

Become a Supporter of the Fresh Produce Safety Centre

These industry organisations have pledged support to the Fresh Produce Safety Centre, established through funding from a HAL project. Join these organisations:













































All Fresh Produce Safety Centre supporters are prominently recognised on the Centre's website, in newsletters, at forums and in general communications.

Platinum Supporter \$25,000 per annum

Silver Supporter \$5,000 per annum

Gold Supporter \$10,000 per annum Bronze Supporter \$1,000 per annum

Contact the Executive Director of the Fresh Produce Safety Centre to discuss the benefits of being a supporter:

T+61(2)86271058

E info@freshproducesafety-anz.com

Pledge Your Support

Show your support for the industry to provide healthy and safe food.

Company/ Organisation:		
ABN:		
Postal Address:		
Contact Person:		
Telephone/Mobile:		
Email Address:		
Pleage Amount: Please tick one box. All prices are in AUD and exclusive of GST.	Platinum Supporter \$25,000 per annum Gold Supporter \$10,000 per annum	Silver Supporter \$5,000 per annum Bronze Supporter \$1,000 per annum
Signature:		
Date:		

Please return your pledge to info@freshproducesafety-anz.com

Thank you for supporting the Fresh Produce Safety Centre

Fresh Produce Safety Centre, hosted by the University of Sydney Room 412, Level 4, Biomedical Blg, 1 Central Ave, Australian Technology Park, Eveleigh 2015 NSW, AUSTRALIA T+61 (2) 8627 1058

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Program Partners:





ACCELERATING AUSTRALIAN & NEW ZEALAND FOOD SAFETY RESEARCH

2014 Fresh Produce Safety Conference: 11 August 2014, Sydney

Join us for the premier food safety conference for fresh produce industry professionals!

- DISCOVER examples of food safety R&D and outreach that will assist the fresh produce sector
- **CONTRIBUTE** to discussion on what additional R&D and outreach is needed across the industry
- **NETWORK** with over 100 people involved in the fresh produce industry and food safety research in Australia, New Zealand and internationally.
- *CELEBRATE* the launch of the newly-established Fresh Produce Safety Centre (FPSC), hosted at the University of Sydney.

Details

Date: 11 August 2014

Time: 9.00 am to 4.00 pm

Venue: Foyer, Sydney Law School (Camperdown)

Address: New Law School Building Eastern Avenue,

Camperdown Campus, The University of Sydney

NSW 2006 Australia

Who should attend?

- Food safety specialists
- Quality assurance managers
- Researchers
- Regulators
- Retailers
- Wholesalers
- Growers

REGISTER NOW AT WWW.FRESHPRODUCESAFETY-ANZ.COM/CONFERENCE_2014

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FRESH PRODUCE
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Program Partners:





ACCELERATING AUSTRALIAN & NEW ZEALAND FOOD SAFETY RESEARCH

2014 Fresh Produce Safety Conference: 11 August 2014, Sydney

Program Highlights

KEYNOTE ADDRESS by Timothy York, President, Markon

CPS RESEARCH: Headline research outputs from the Center for Produce Safety (USA), as relevant to the Australasian region

• Dr Bob Whitaker, US Center for Produce Safety

PANEL: The current state of food safety research in Australia & New Zealand

 Belinda Hazell, Optimum Standard (Chair); Dr Mike Butcher, Pipfruit NZ; Professor Martin Cole, CSIRO Division of Animal, Food and Health Sciences; Richard Bennett, FPSC; Joseph Ekman, Fresh Produce Group

CASE STUDIES: Active research on food safety

- Catherine Richardson, Zespri International (Chair);
- Survival of Salmonella in Soil Amended with Chicken Manure: Associate Professor Robyn McConchie, Faculty of Agriculture and Environment, University of Sydney
- Chlorine Replacement in Washwater: Dr PJ Cullen, School of Chemical Engineering, UNSW

AT THE CONSUMER COALFACE: retailers' & food service providers' food safety perspectives

Ed Palmer, Coles; Foodservice presenter TBA

ALSO FEATURING:

- Best management practice guides for melons & field tomatoes
- Food safety outreach priorities: right message on the right medium at the right time
- Priorities and plans for the first FPSC calls for research proposals

REGISTER NOW AT WWW.FRESHPRODUCESAFETY-ANZ.COM/CONFERENCE 2014















FRESH PRODUCE SAFETY CENTRE

AUSTRALIA & NEW ZEALAND



OSTED BY PROGRAM PARTNER





Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds for the Australian Government.

FRESH PRODUCE SAFETY CENTRE

AUSTRALIA & NEW ZEALAND







Establishment of the Fresh Produce Safety Centre has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government

Background Information on Presenters 2014 Fresh Produce Safety Conference



PROFESSOR MARK ADAMS

Professor Mark Adams received his B.Sc. Honours and PhD from the University of Melbourne. Mark is currently Professor and Dean of the Faculty of Agriculture and Environment at the University of Sydney. He has held Professorial appointments at the University of Western Australia, the University of Melbourne, and the University of NSW. Mark publishes widely with a focus on sustainability and biogeochemistry of natural and managed ecosystems. His published work includes around 200 peer-reviewed journal articles, books and book chapters.

Mark has been the recipient of a range of fellowships and awards in Australia (QEII Fellowship), France (Bede Morris Fellowship), NZ (Erskine Fellowship) and Germany (Alexander Von Humboldt Fellowship, Friedrich Wilhelm Bessel Research Award). A passionate believer in "conservation through use", Mark enjoys working with postgraduate students and with people who live on and work the land. In addition to tropical and temperate Australian forests, woodlands, and grasslands, Mark has conducted research in Pakistan, Papua New Guinea and Kenya as well as in Europe, the UK and the USA.

In 2006 he finished a six-year term as a member of the Board of Trustees for the International Centre for Research in Agroforestry (ICRAF) at Nairobi, Kenya and as the ICRAF trustee on the board of the Centre for International Forestry Research, Bogor, Indonesia.



DR MICHAEL SPENCE

As Vice-Chancellor, Dr Michael Spence is the University of Sydney's principal executive officer with responsibility for promoting the interests and furthering the development of the University. He took up the position in July 2008 and is the University's 25th Vice-Chancellor.

Dr Spence is an alumnus of the University, having graduated with First Class Honours in English, Italian and Law (BA (Hons)'85 and LLB (Hons)'87). Before leaving for the University of Oxford in 1988 to undertake doctoral studies, Dr Spence lectured in Law at the University of Sydney and also worked for the Australian Copyright Council.

At Oxford, Dr Spence obtained his DPhil and continued to develop his career there over the next 20 years. He became a Fellow of St Catherine's College and a Lecturer of the University of Oxford in 1992. He also obtained a Postgraduate Diploma in Theology from Oxford. After a period as head of the Law faculty at Oxford, he was appointed as head of the Social Sciences Division, one of the four divisions that make up the University of Oxford.

He is internationally recognised as a leader in the field of intellectual property theory. His work includes articles and books on both intellectual property law and the law of obligations, with a critical focus on suggested ethical and economic justifications of the existing regimes.



PROFESSOR MARY O'KANE

Professor Mary O'Kane is the NSW Chief Scientist and Engineer and also a company director and Executive Chairman of O'Kane Associates, a Sydney-based consulting practice.

She is also Chair of the Development Gateway and Development Gateway International, Chair of the CRC for Spatial Information, Chair of the Space Environment Management CRC and a director of NICTA, Capital Markets CRC and Business Events Sydney.

Professor O'Kane was Vice-Chancellor and President of the University of Adelaide from 1996-2001. She is a former Chair of the board of the Australian Centre for Renewable Energy, a former member of the Commonwealth's Review of the National Innovation System, Australian Research Council and the Co-operative Research Centres (CRC) Committee, the board of FH Faulding & Co Ltd and the board of CSIRO. She is a Fellow of the Academy of Technological Sciences and Engineering and a Fellow of Engineers Australia.



MICHAEL WORTHINGTON

Michael Worthington was named CEO of Produce Marketing Association of Australia New Zealand (PMA A-NZ) in October of 2009. Michael served on the PMA A-NZ Council for three years prior to the establishment of PMA A-NZ Limited. Michael has 30 years senior management experience in large scale agribusiness with operational experience in a broad range of enterprises particularly in production, processing, supply chain logistics, sales & marketing (Australia, Asian, UK and US markets).

As CEO for PMA A-NZ, Michael's responsibilities include providing the full range of administrative functions, including supplying executive services to the board of directors and associated task forces, undertaking local member relations, sourcing and delivering relevant information for the local trans-Tasman industry, managing the annual Fresh Connections conference and handling local media relations. Michael also works closely with PMA's U.S. headquarters staff to help build and strengthen the two-way partnership.



TIMOTHY YORK

Tim York is the President of Markon Cooperative Inc. Markon is a purchasing, marketing, and logistics cooperative serving North America's leading independent foodservice distributors. Based in Salinas, California, Markon distributes produce to over sixty-eight facilities in the U.S. and Canada.

Mr. York has over thirty-five-years' experience in the produce and foodservice industries. He began his career in 1977 at H. Hall & Company, a grower/shipper of strawberries and mixed vegetables. Mr. York joined Markon in 1985 as Purchasing Director. He was promoted to his current position of President in 1990. Mr. York has held numerous committee and task force positions, including Chairman of PMA's Foodservice Division, 1994-1996 and Chairman of the Produce Marketing Association (2002-2003), and Member, USDA Fruit and Vegetable Advisory Council.

Mr. York was instrumental in bringing buyers and sellers together in 1996 to address the food safety crisis and has been a strong advocate for specific, measurable, and verifiable food safety programs. He was instrumental in the formation of the Center for Produce Safety in 2007, and was its Chairman from 2007-2012. He remains involved in several multi-stakeholder collaboratives working on food safety, sustainability, and environmental protections.

A third-generation Californian, Mr. York studied business at San Diego State University. He is married to Lisa, has two children, two grandchildren, and enjoys running, biking, skiing, and fly-fishing.



ALLISON CLARK

Allison Clark is the General Manager, Marketing, for Houston's Farm. She is also a Board member of TQA Australia Ltd and a member of the Tasmanian Institute of Agriculture (TIA) Food Safety Centre Advisory Committee. Allison has extensive experience across the fresh produce supply chain (growing, processing, transport, wholesale, through to retail) and has had experience engaging with a number of peak industry bodies along with regulatory bodies including FSANZ and the Tasmanian State Training Authority. She has been involved in projects of national significance associated with food safety and compliance including the Department of Agriculture Forestry and Fisheries National Food Safety Auditor Management Framework Feasibility Study and FSANZ Identification of Food Safety Systems in Australian Primary Production Industries.

She has undertaken technical roles in high risk processing operations (including fresh cut salads) which have encompassed design and development of systems, managing compliance elements, undertaking internal audits and training team members. Allison was Chair of the Fresh Salad Producers Forum which developed the Good Agricultural Practices Guide for the Australian Freshcut Salad Industry and she still maintains a role in providing advice to this industry segment when sought. She was also part of the team which developed the successful ARC Training Centre for Innovative Horticultural Products. Houston's Farm Research and Development remains a Project Organization for this Centre. Allison holds an Executive Certificate in Food Business Management (Monash) and is studying for an MBA (Agricultural Innovation) through the University of Tasmania.



DR BOB WHITAKER

Dr Bob Whitaker received his Ph.D. in Biology from SUNY Binghamton in 1982. Upon graduation, Bob joined DNA Plant Technology Corporation serving as both vice president for vegetable research and development and vice president of product development. In 1998, Bob joined NewStar as vice president of product development and quality where he developed corporate global food safety programs, spearheaded product development, and had operational responsibility for two value-added processing plants. In April 2008, Bob became the chief science & technology officer of the Produce Marketing Association (PMA), overseeing food safety and technology efforts from field to fork. Bob has served as a volunteer leader for the United Fresh Produce Association, as chairman of the International Fresh-cut Produce Association (IFPA) board. Bob has been directly involved on a number of industry and government food safety and technology initiatives. In 2006, Bob was awarded IFPA's Technical Achievement Award for his work in food safety and product development. He was named to the Executive Committee for the Center for Produce Safety (CPS) in 2007, and served as chairman of the CPS Technical Committee until 2013. Bob still serves as a member of the CPS Technology Committee which oversees the solicitation and awarding of funds for produce food safety research.



ASSOCIATE PROFESSOR ROBYN MCCONCHIE

Associate Professor Robyn McConchie is Head of the Department of Plant and Food Sciences in the Faculty of Agriculture and Environment at the University of Sydney. She has been involved in postharvest research and education for over 30 years working on minimising pesticide use, and more recently food safety, grain storage and development of functional foods from waste. Robyn has led many international research and capacity building projects in postharvest and linking farmers to markets across SE Asia, the Pacific and Africa. For the past three years she has been working to address food security issues across 22 African countries, through improved storage and safety of grains.

From 2006 - 2010 Robyn was Director of the University's Research Institute for Asia and the Pacific. She is currently a nonexecutive Director of the Royal Botanic Gardens and Domain Trust and convenor of the 7th International Symposium on Education, Research Training & Consultancy at the International Horticultural Congress in Brisbane, August 2014.



BELINDA HAZELL

Belinda Hazell has extensive experience in the horticultural and agricultural sector, spanning more than 25 years, including the family businesses of Hazell Bros Group (Agricultural Division) and more recently, 3rd Rock Agriculture. In 1998, Belinda was awarded the Tasmanian Farm Business Development Award for micropropagation of apple rootstocks. Since 2003, Belinda has been a principal management system consultant with Optimum Standard, responsible for design, development and implementation of systems and provision of ongoing business support to clients across a range of food safety systems including Freshcare, WQA, BRC, SQF, GlobalGAP, ISO 22000 and HACCP.

Belinda is the Chair of Freshcare Limited, an industry owned, not-for-profit on-farm assurance program, established and maintained to service over 5,000 members of the Australian fresh produce industry. She currently sits on the Freshcare Food Safety Technical Committee and Environmental Technical Committee to identify and/or address issues raised by stakeholder groups. Recently contracted as Lead Project Manager for TQA Australia, Belinda oversees their client portfolio and drives their significant agribusiness project management involvement across Australia.

Belinda has extensive project management experience and holds a Cert IV in Training and Assessment (2009), a Diploma in Occupational Health & Safety (2008), an Advanced Diploma in Production Horticulture (1999) and is a Graduate of the Tasmanian Rural Leadership Program (1998). In 2012 Belinda commenced an MBA specialising in Agricultural Innovation at the University of Tasmania. In May she was presented with a Tasmanian Women in Agriculture Award for Outstanding Contribution to Agriculture.



DR MIKE BUTCHER

Dr Mike Butcher represents an industry sector with 500 growers, 65 pack houses and all major pome fruit exporters. He has been responsible for the development of production programmes that meet all market access food safety and phytosanitary requirements for 65+ markets and works in close association with the NZ Ministry for Primary Industries (MPI) and its Food Safety and Plants Export divisions.

Mike has been with the New Zealand pome fruit sector since 2000 and has worked with regulators to ensure the technical aspects of export requirements are available to sector producers, packers and exporters.

He has been involved with and in the horticultural industry all his career and brings a range of skills to the Board of the Fresh Produce Safety Centre, in particular; Governance and compliance having served as a Trustee for the NZ Agrichemical Education Trust for 14 years, worked with many of NZ's regulators throughout his career and operated as an IANZ signatory and graduate of their Audit Course; Research Management in his roles with Pipfruit New Zealand Inc., and previous to that in his role as manager of a GLP certified research and laboratory facility; he has been involved in food safety planning for the pome fruit industry and has responsibility for its Crisis Management System which includes food safety responses; he is part of the strategic planning and management group within the industry body; has many years close involvement with extension, technical outreach and communication to industry members and has been responsible for the development of many extension tools in a range of media (written, video, interactive web programmes, seminars and field discussion groups) for the sector.



PROFESSOR MARTIN COLE

An internationally recognized food scientist and accomplished science leader with over 25 years experience in research management across government, academia and industry, Professor Martin Cole is Director of CSIRO Flagship of Food and Nutrition. His previous position was Director of the National Centre for Food Safety and Technology (NCFST), a highly successful and growing research consortium between the US Food and Drug Administration, Illinois Institute of Technology and over 30 global food companies. He has published and presented over 160 papers on many aspects of food science including food safety, food trends and innovation, novel processing and nutrition. He has over 12 years experience with the CODEX Food Hygiene Committee and has frequently been called upon as an expert by organizations such the World Health Organization (WHO), the Food and Agriculture Organization (FAO) as well as the US House of Representatives. Dr Cole has held a number of important positions professionally and is currently the Chair of the International Commission on the Microbiological Specifications for Food (ICMSF). The International Commission is an award winning Non-Government Organization (NGO) that has a long history of outstanding and timely contributions to the global management of food safety issues. Throughout his career, he has also received numerous awards for his contribution to food science including election as a fellow of the International Academy of Food Science and Technology (IaFoST).



RICHARD BENNETT

Richard Bennett is the Technology Manager for PMA Australia-New Zealand, based in the Goulburn Valley, Victoria, seconded from Horticulture Australia Limited (HAL). The role includes the technical functions of the newly established Fresh Produce Safety Centre, an organisation dedicated to food safety outreach, education and research. See www.freshproducesafety-anz.com.

Richard has worked in numerous aspects of horticulture including in the nursery, seed and fruit processing industries, and as an industry development officer, trainer, agronomist and executive officer for a number of fruit grower associations. He has been heavily involved in food safety and related issues for over 15 years. He has developed and implemented Approved Supplier Programs and implemented SQF 2000 and Freshcare in fruit, vegetable, nut and wine grape businesses.

Richard has qualifications in orchard management, applied science, agribusiness and food safety.



JOSEPH EKMAN

Joseph Ekman is Fresh Produce Group's Technical Director, responsible for leading the team responsible for food safety and quality compliance, product technology and quality control. His role is to provide technical security for Fresh Produce Group's diverse and innovative fresh produce programs. With an honours degree in postharvest management of fresh produce and 28 years of research, extension and industry experience, Joe brings a unique blend of theoretical and practical knowledge to his role. Joe has extensive knowledge, skills and sector experience in on-farm and supply chain food safety, quality and environmental issues. Joe is a qualified food safety trainer and auditor. He is a founding member of the national horticulture industry working group that researched, designed and delivered fresh produce sector food safety guidelines and contributed to the design and development of the Freshcare on-farm food safety program.

Joe's history in research, extension and technology transfer roles plus direct industry experience means he understands the opportunities and challenges for identifying risks and translating scientific research into industry practice.



CATHERINE RICHARDSON

Catherine Richardson has spent 30 years working in the quality and technical areas of New Zealand's two major fresh fruit industries, Kiwifruit and Pipfruit. She was a member of the small team that developed the initial quality system that has underpinned the internationally successful NZ Kiwifruit industry and played a key role in a number of significant industry development initiatives including the introduction of Integrated Pest Management programme throughout the industry. She then moved to the Pipfruit industry as National Technical Manager for the NZ Apple and Pear Marketing Board where she was responsible for the Board's substantial research programme and quality management programme.

In 2009, after several years travelling and living in UK, Catherine returned to the Kiwifruit Industry as Quality Manager for Zespri International Ltd, leading a team responsible for understanding the requirements of customers in over 60 different countries and ensuring that Zespri product meets these needs. She is passionate about the fresh fruit industry and the importance of constantly striving to provide consumers with fruit that is safe, sound, sustainable and, above all, provides an outstanding eating experience.



DR P J CULLEN

Dr P J Cullen recently joined UNSW at the School of Chemical Engineering, his research interests include the development of novel technologies for food and pharmaceutical applications. He spent 10 years at the Dublin Institute of Technology where he was team leader of the Process Analytical Technology group and the BioPlasma research group consisting of 8 post-doctoral fellows and 16 PhD students. He has been awarded over \$10M in research funding. His current research interests include the development of hyperspectural, multi-point and stereoscopic imaging systems for pharmaceutical and food control along with non-thermal plasmas for biological applications in food and medicine. His presentation will cover the recent developments and potential of cold plasmas for fresh produce safety and preservation.



EDWARD PALMER

Edward Palmer is the Technical Manager for Coles Fresh Produce, who leads Coles' product technology team responsible for the quality, safety and legal requirements for fresh produce nationally. Edward joined Coles in 2011 and with the help of Coles' suppliers, growers and store teams, has helped to drive improved standards for quality, food safety and freshness as part of the Coles turnaround. Prior to Coles, Edward was the Category Technical Manager for Tesco's global categories of fruit, floral, dried fruit and nuts. He is very familiar with diverse supply chains, their challenges and capabilities following seven years working with the world's second largest retailer.

Originally from an agricultural background, Edward has worked in the produce supply industry in the UK and several other countries, supplying fruit and vegetables to northern and southern hemisphere retailers and wholesalers, often developing the grower base in those countries to meet international retail standards and protocols. Edward is passionate about fresh produce, farmers and delivering consistent quality and value for Coles customers.



DAVID BRADFIELD

David Bradfield is currently Quality Assurance Manager for GSF Australasia, based in Sydney. GSF is a privately owned global player in the food processing and distribution industries. Globally, GSF (Golden State Foods Inc.), in partnership with Taylor Farms Inc. services Quick Service Restaurant (QSR) customers in more than 50 countries on six continents. Locally, GSF operates produce processing facilities in Perth, Sydney, and Auckland, servicing the major global QSR customers in both Australia and New Zealand. David received his BSc Microbiology Degree at Rhodes University in Grahamstown, South Africa. After a 15 year period where he worked in various food microbiology and quality management roles in food packaging and manufacturing, including as Group QA Manager for Unilever affiliate Bestfoods, he moved to Sydney in 2002. Since then has held various quality and food safety management roles in the pharmaceutical and FMCG foods industries in Australia. He is experienced in quality assurance, food safety, food technology, microbiology, and risk management for of diverse range of food categories and type of packaging. His current interest is in developing cloud based software integrating quality and food safety with other management systems. David is married, has two sons and lives in the inner west of Sydney. As a keen 'MAMIL weekend warrior', he can often be found out in the National Parks around Sydney on his bicycle.



DIANNE FULLELOVE

Dianne Fullelove is a scientist and educator who has worked with a number of rural industries. Qualified in horticultural science and teaching, Dianne has combined both these fields with experience in development and implementation of industry-based programs, leadership development, and industry development. She has worked for industry organisations, the wholesale markets and in secondary and vocational education.

Currently Director of Dianne Fullelove & Associates, Dianne leads a team that focuses on people and industry, leading strategic initiatives, capacity building, learning strategies and people development.

Current projects are Industry Development Management for the melon industry; food safety guidelines for the melon and field tomato industries; coordination of Queensland Gateway Schools to Agribusiness; learning resource development for rural industries; leadership and capacity building.



EMMA WALTERS

Emma Walters is the interim Executive Director of the Fresh Produce Safety Centre (FPSC). Emma is a management consultant with 20 years' experience working with local and international organisations. She has secured grant and tender funding of over \$27 million for clients in a range of sectors, including agriculture. She has specialist expertise in consulting to the not-for-profit sector. Emma has completed a range of consulting assignments for clients including operational reviews, developing strategic plans, preparing and implementing monitoring and evaluation strategies plus the development of business plans, risk management plans, capability statements and scoping studies. She has project-managed a variety of agricultural capacity building programs. Emma is a qualified trainer and has extensive training and facilitation experience, including experience working with the Asian Development Bank, the University of Sydney, Freshcare, ACIAR, the Media, Entertainment and Arts Alliance, the Australian Copyright Council and many others. Emma is currently studying a Master's of Program Evaluation at the University of Melbourne.



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds for the Australian Government.

Conference Sponsors





















Fresh Produce Safety Conference Accelerating Australian and New Zealand Food Safety Research

11 August, 2014















Conference Program

8.30 REGISTRATION

9.30 KEYNOTE ADDRESS

Tea and coffee will be served on arrival

9.00 CONFERENCE OPENING & LAUNCH OF THE FPSC

Introductions and Welcome: Professor Mark Adams, Dean, Faculty of Agriculture and Environment, University of Sydney Formal Opening of FPSC: Dr Michael Spence, Vice-Chancellor and Principal, University of Sydney Welcome from the NSW Government: Professor Mary O'Kane, NSW Chief Scientist and Engineer

Objectives of the Centre: Michael Worthington, FPSC Director; CEO PMA A-NZ

Presentation: Timothy York, President, Markon Cooperative Inc - What's In My Salad? A US Perspective on Food Safety Introduction: Allison Clark, FPSC Director; General Manager Marketing, Houston's Farm

10.15 HEADLINE RESEARCH OUTPUTS OF THE CPS US RELEVANT TO AUSTRALASIA

Presentation: Dr Bob Whitaker, Chief Science and Technology Officer, PMA US; Advisory Board member, US Center for Produce Safety

Introduction: Associate Professor Robyn McConchie; FPSC Director, Head, Plant and Food Sciences, Faculty of Agriculture and Environment, University of Sydney

10.45 BREAK

11.15 PANEL: THE CURRENT STATE OF FOOD SAFETY RESEARCH IN AUSTRALIA & NEW ZEALAND

Chair: Belinda Hazell, FPSC Director; Principal Consultant, Optimum Standard Dr Mike Butcher, FPSC Director; Technical Manager - Market Access, Pipfruit NZ Professor Martin Cole, Chief of the CSIRO Division of Animal, Food and Health Sciences Richard Bennett, FPSC Technology Manager Joseph Ekman, FPSC Director; Technical Director, Fresh Produce Group

12.15 CASE STUDIES: ACTIVE RESEARCH ON FOOD SAFETY

Chair: Catherine Richardson, FPSC Director; Quality Manager, Zespri International Associate Professor Robyn McConchie, FPSC Director; Head, Plant and Food Sciences, Faculty of Agriculture and Environment, University of Sydney - Survival of Salmonella in Soil Amended with Chicken Manure Dr PJ Cullen, School of Chemical Engineering, UNSW - Chlorine Replacement in Washwater

1.00 LUNCH

2.00 AT THE CONSUMER COALFACE: RETAIL & FOOD SERVICE FOOD SAFETY PERSPECTIVES

Ed Palmer, Technical Manager - Fresh Produce, Coles David Bradfield, Quality Assurance Manager, GSF Australasia

2.30 BEST MANAGEMENT PRACTICE GUIDES FOR MELONS & FIELD TOMATOES

Dianne Fullelove, Dianne Fullelove & Associates

2.45 FOOD SAFETY OUTREACH PRIORITIES: RIGHT MESSAGE ON THE RIGHT MEDIUM AT THE RIGHT TIME

Emma Walters, FPSC interim Executive Director & Richard Bennett, FPSC Technology Manager

PRIORITIES AND PLANS FOR THE FIRST FPSC CALLS FOR RESEARCH PROPOSALS

Emma Walters, FPSC interim Executive Director & Richard Bennett, FPSC Technology Manager

3.50 CONFERENCE WRAP UP

4.00 CONFERENCE CLOSE



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds for the Australian Government.

Conference Sponsors





























Session on Fresh Produce Safety Research Priorities

Session sponsored by Food Innovation Australia Limited

As part of the conference session "Priorities and Plans for the First FPSC Calls for Research Proposals" at 3.15pm, we are asking conference delegates to 'vote' on specific research questions in eight high priority fresh produce safety research areas:

- Water Field Operations and Irrigation
- Water Wash Water
- Microbial Research
- Pathogens in the Postharvest Distribution Chain
- Compost and Organic Fertiliser Usage
- Harvest and Cooling Practices
- Chemical Residue Research
- Regulation and Protocols

There are posters around the conference venue with research questions under each of these areas.

In your conference folder, you will find 8 red sticky dots, and you can use these to help prioritise those research questions you would like to see addressed by the Fresh Produce Safety Centre's calls for research.

Simply place a dot on the posters next to the specific research question(s) you think is a high priority. You may place all 8 red dots on one question, or spread your red dots between questions and research areas.

If you would like to add other research questions, there is space below each research area to do so. Additional R&D ideas are encouraged.

Please place your 8 dots on the research areas during morning tea and lunch during the conference, and we will consider the research questions – and priorities – at the 3.15pm session.

The research questions were created by participants at a Freshcare Workshop in 2013, who were asked to identify unique fresh produce safety challenges in Australia that need answering by research. Thank you to Freshcare.



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds for the Australian Government.

Conference Sponsors





















Fresh Produce Safety Conference Feedback Form

Please give us your feedback to help us plan for future events and outreach

1. The content of this	s conference is _	s relevant to my	work	_	
Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
2. The speakers' pre	esentations we	re relevant and	useful		
Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
3. I will use the food	safety informa	tion provided a	t this conference	in my work	
Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
4. I have met contac	ts at this confe	erence who will	be useful to my v	vork	
Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
5. What were the mo	ost useful aspe	ct(s) of this cor	ference?		
C. Triat word the lea	ist userur aspe	ct(s) of this con	ference?		
7. How would like to	receive inform	nation from the	Fresh Produce Sa	afety Centre media, workshops, site visits etc))?
7. How would like to	receive inform	nation from the	Fresh Produce Sa	-)?
7. How would like to (eg email, newsletter, pa	receive inform	nation from the	Fresh Produce Sa	-)?
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Conference Sponsors





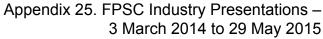


















FPSC Industry Presentations 3 March 2014 – 29 May 2015

- 23 June 2014, presentation includes explanation of FPSC by Michael Worthington at PMA Fresh Connections 2014, Auckland, NZ
- 15 July 2014, presentation on FPSC by A/Prof Robyn McConchie at the Quest for Quality Food Symposium at the University of Sydney
- 28-29 July 2014, PowerPoint presentation on FPSC prepared for SciQual International Food Auditor Workshop, Caboolture, Queensland
- 28 August 2014, presentation by Dr Kim-Yen Phan-Thien from University of Sydney includes explanation of FPSC at 29th International Horticultural Congress
- 02 September 2014, presentation to Garlic Industry Conference, Thurgoona, by Richard Bennett, includes explanation of FPSC 28 October 2014, Food Safety in the Australian Fresh Fruit and Vegetable Industry; Shanghai Food and Drug Administration delegation, Melbourne
- 28 October 2014: Food Safety in the Australian Fresh Fruit and Vegetable Industry; Shanghai Food and Drug Administration delegation, Melbourne
- 12 November 2014, Management of Food Safety Issues in Fresh Fruit Production; 7th International Table Grape Symposium, Mildura
- 19 November 2014, PMA A-NZ Members Event & AGM, Melbourne
- 4 December 2014, Food Safety and Recall Issues in Fresh Produce; GS1 RecallNet Seminar, Melbourne
- 10 December 2014, 3rd Asia Pacific Symposium on Postharvest Research, Education and Extension, Ho Chi Minh City, Vietnam, Dr McConchie presented on "A new fresh produce safety centre for Australia and New Zealand"
- 20 January 2015, International Federation for Produce Standards Food Safety Committee teleconference: mention of FPSC developments
- 19 February 2015, Initiatives in the Fresh Produce Sector presented by Belinda Hazell at the Pome Fruit Industry Night (Fruit Growers Tasmania).
- 24 February 2015, Enhancing Reputations, Reducing Risk Fresh Produce Safety Centre New Zealand Roundtable in Auckland
- 18 March 2015, Future Orchards presentation, Orange NSW
- 23 April 2015, presentations at the Freshcare Forum in Sydney
 - o "Local or national, accidental, intentional or natural can we deal with a crisis?"
 - o "Fresh Produce Safety Centre: Introduction and Update"
 - o "Food Safety Guidelines Think Tank"
- 13 May 2015, Hosted booth at PMA A-NZ Fresh Connections Conference in Melbourne.
- 14 May 2015, mentions of FPSC in presentations and panel sessions in three Forums (Independent Retail, Organic and Foodservice) at Fresh Connections 2015







FPSC Industry Meetings 3 March 2014 – 29 May 2015

- 3 February 2014, Meeting with Tasmanian Institute of Agriculture Food Safety Centre.
- 24 June 2014, Richard Bennett provided update on FPSC to PMA A-NZ Board Meeting, Auckland
- 28 July 2014, Emma Walters held meeting with Food Innovation Australia Limited, Sydney
- 20 August 2014, Richard Bennett provided update on FPSC to PMA A-NZ Board Meeting, Sydney
- 24 August 2014, Richard Bennett presented on FPSC to Apple and Pear Australia Ltd AGM and Apple and Pear Levy Payers Meeting and Dinner, Shepparton
- 29 August 2014, Richard Bennett provided update on FPSC to PMA A-NZ Platinum Members Forum, Adelaide
- FPSC information included in all meetings with existing and prospective members of PMA A-N
- 27/28 August 2014, 21st Australian HACCP Conference and Awards.
- 4 September and 11 November 2014, QA Harmonisation Working Group.
- 25 September 2014, Meeting with HIA Ltd.
- 5 November 2014, Meeting with NSW Food Authority.
- 5 November 2014, Meeting with N2N Global.
- 25 November 2014, FSANZ & NSW Food Authority National Food Incident Response Workshop.
- 26 November 2014, Meeting with Freshcare Limited to discuss collaboration and FPSC involvement in the Freshcare Conference April 2015.
- 29 January 2015, Meeting with Food Innovation Australia Limited.
- 10 February 2015, CSIRO Safe Food Forum, North Ryde
- 13 February 2015, Senator Richard Colbeck, Canberra; meeting to discuss operations, activities and funding opportunities
- 19 February 2015, PMA Member Event; Brisbane
- 3 5 March 2015, Global Food Safety Initiative Food Safety Conference, Kuala Lumpur, Malaysia
- 21 March 2015, Meeting with SARDI (Dr V Torok, Dr A Turnbull), Sydney, 21st March 2015 re berries and leafy greens microbiological
- 24 March 2015, Meeting with Tasmanian Institute of Agriculture.

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¹ Occurred prior to the reporting period.





The Fresh Produce Safety Centre Limited

Fresh Produce Safety Centre Ltd will be a new, industry-led, not-for-profit company established to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The Centre's goals will be to:

- Call for and manage food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Objectives of the FPSC

The Centre's objects will be:

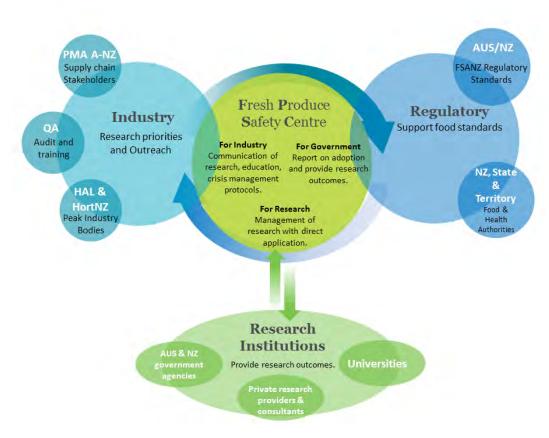
- (a) to increase awareness of food safety by providing food safety information, news, education and outreach to companies and organisations involved with fresh produce in Australia and New Zealand and to consumers of fresh produce, when relevant;
- (b) to work with industries and organisations involved with fresh produce to identify priority areas of food safety research and outreach for Australia and New Zealand;
- (c) to disseminate fresh produce food safety research and related findings to relevant stakeholders;
- (d) to manage calls and other food safety research and development opportunities that are relevant to industries involved in fresh produce in Australia and New Zealand;
- (e) to engage with regulatory and other organisations on a range of issues that are responsible for and associated with effective and efficient food safety management in Australia and New Zealand;
- (f) to act as an interface on fresh produce safety between regulatory bodies and the industry at all parts of the fresh produce value chain in Australia and New Zealand;
- (g) to develop and promote crisis management strategies for the fresh produce commercial enterprises and industry organisations in Australia and New Zealand;
- (h) to raise funds from industry, government, research, philanthropic and other organisations for the purpose of funding the operations of the Company and funding food safety research and related projects;





- (i) to selectively affiliate with Australian and international organisations with similar objects to the Company; and
- (j) generally to do all other things that may appear to the Company to be incidental or conducive to the attainment of the objects or any of them.

The Role of the FPSC



For more information, please visit http://freshproducesafety-anz.com/ or contact info@freshproducesafety-anz.com







FRESH PRODUCE SAFETY CENTRE

Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.













FRESH PRODUCE SAFETY CENTRE

Hosted by the University of Sydney

Faculty of Agriculture and Environment THE UNIVERSITY OF SYDNEY Room 412, Level 4, Biomedical Blg 1 Central Ave, Australian Technology Park Eveleigh 2015 NSW, AUSTRALIA

T+61 2 8627 1058

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E info@freshproducesafety-anz.com

W freshproducesafety-anz.com

FRESH PRODUCE SAFETY CENTRE LIMITED ABN: 33 169 751 268

ABOUT FRESH PRODUCE SAFETY CENTRE





The Fresh Produce Safety Centre is a new, industry-led, not-for-profit company established to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

Consumers and the fresh produce industry have a common goal: safe fresh produce, every day of the year.

The Fresh Produce Safety Centre works with companies and organisations involved in fresh produce to provide focused, science-based research outcomes that underpin regulation and effective implementation of food safety programs.

The Centre is funded and led by the fresh produce industries in Australia and New Zealand. It has been established by the Produce Marketing Association Australia-New Zealand (PMA A-NZ) in partnership with the University of Sydney through a Horticulture Australia Limited (HAL) project. The project is funded with voluntary and in-kind contributions from industry, the University and PMA A-NZ, demonstrating widespread support for the Centre.

INDUSTRY-SUPPORTED, **INDUSTRY-LED**

Twenty industry organisations are proud to be founding supporters of the Fresh Produce Safety Centre. established through funding from a HAL project. These companies and industry bodies recognise the critical importance of fresh produce safety and are actively supporting the Fresh Produce Safety Centre. The Fresh Produce Safety Centre is led by people drawn from the Australian and New Zealand fresh produce industries and research communities.

Twenty industry organisations are founding supporters of the Fresh Produce Safety Centre.





































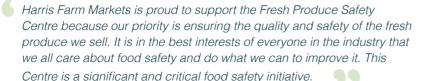












Tristan Harris, Co-CEO, Harris Farm Markets





BECOME A SUPPORTER

As a voluntary organisation, the Fresh Produce Safety Centre relies on voluntary funding.

Pledges from industry are sought to fund the operations (managing research projects, maintaining the website, and providing education and outreach), while funding for research projects is sought from a range of sources, including industry, research grants and matching funding from Horticulture Australia Limited, where appropriate.

Platinum Supporter \$25,000 per annum Gold Supporter \$10,000 per annum Silver Supporter \$5,000 per annum **Bronze Supporter** \$1,000 per annum

All Fresh Produce Safety Centre supporters are prominently recognised on the website, in newsletters, at forums and in general communications. To support the Fresh Produce Safety Centre, contact the Executive Director at info@freshproducesafety-anz.com

GS1 Australia is proud to support the newlyestablished Fresh Produce Safety Centre because delivering safe products at all points along the supply chain. to consumers, is vital to improving food safety and traceability in Australia and New Zealand.

WHY DO WE NEED THE FRESH PRODUCE **SAFETY CENTRE?**

For quality assurance systems to be most effective, we need the most up-to-date and relevant research into Australasian fresh produce safety issues. We also need to assist all members of the value chain - from growers to retailers - to incorporate the latest fresh produce safety research outcomes into their quality New Zealand and Zespri. GlobalG.A.P. systems, to turn R&D into innovation and best practice.

In Australia, there is no body focusing specifically on fresh produce safety research. Awareness of food safety is currently promoted by PMA A-NZ, the national regulatory body Food Standards Australia New Zealand (FSANZ), state and territory regulatory bodies, various Quality Assurance programs such as SQF and Freshcare, commercial organisations such as retailers and food service and Horticulture Australia Limited (HAL)'s Product Integrity portfolio.

In New Zealand, the Ministry for Primary Industries (MPI) encompasses the New Zealand Food Safety Authority. MPI promotes food safety activity and research in conjunction with various industry and commercial organisations such as Horticulture New Zealand, Pipfruit and New Zealand GAP are the prominent QA programs for New Zealand growers.

The Fresh Produce Safety Centre addresses the need for a dedicated, coordinated centre focused specifically on fresh produce safety research, outreach and education for Australia and New Zealand. The Centre has been established after wide consultation with industry.





THE ROLE OF THE **FRESH PRODUCE** SAFETY CENTRE

THE FRESH PRODUCE SAFETY CENTRE'S GOALS ARE TO:

- Call for and oversee food safety research projects that are highly relevant to industry
- 2 Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre works with industry, regulatory bodies, the QA sector and research institutions throughout New Zealand and Australia to achieve these goals.

Strict adherence to food safety in our business has always been non-negotiable. It is our responsibility to provide safe, quality food for our consumers and by supporting the Fresh Produce Safety Centre it endorses our values and commitment to the industry.

Michael Simonetta, CEO, Perfection Fresh Australia

6

GOVERNANCE AND MANAGEMENT

The Board of Directors the Fresh Produce Safety Centre



Dr Michael Butcher, Technical Manager Market Access, Pipfruit NZ Inc, has 38 years practice as a researcher and 14 years experience in the NZ pome fruit industry. He is a life member of the NZ Plant Protection Society.



Ms Catherine Richardson is Quality Manager with Zespri International. She has spent 30 years working in the quality and technical areas of New Zealand's two major fresh fruit industries, Kiwifruit and Piofruit.



Ms Allison Clark is General Manager, Marketing for Houston's Farm based in Tasmania. She has extensive experience across the fresh produce supply chain, including growing, processing, transport, and wholesale, through to retail.



Mr Michael Worthington, CEO, PMA A-NZ, has 30 years senior management experience in large scale agribusiness with operational experience in a broad range of enterprises particularly in production, processing, supply chain logistics, sales and marketing (Australia, Asian, UK and US markets).



Dr Robyn McConchie, University of Sydney, is Head of the Department of Plant and Food Sciences in the Faculty of Agriculture and Environment. She has been involved in postharvest research and education for over 30 years.



Ms Belinda Hazell, principal management system consultant with Optimum Standard, has extensive experience in the horticultural and agricultural sector, spanning more than 25 years. In 2014, she was presented with a Tasmanian Women in Agriculture Award for Outstanding Contribution to Agriculture.



Mr Joseph Ekman,
Technical Director, Fresh
Produce Group, has 28 years
research, extension and
industry experience from the
fresh produce sector. He has
substantial experience in food
safety systems development,
certification and extension in
the fresh produce industry.

BOARD OF DIRECTORS

(Voluntary)
7 Directors appointed by industry including researchers and fresh produce industry members

FUNCTION

Provides strategic direction to the Centre Oversees the Executive Director



STAFF

(Salaried)
1 part-time Executive Director
1 part-time admin staff



Manages calls for research and development in food safety Prepares material and manages outputs from Technical Committee



TECHNICAL COMMITTEE

(Voluntary)
7 members appointed by the Board including researchers and fresh produce industry members

FUNCTION

Evaluates research proposals and grant applications

The Board is supported by a Technical Committee, whose role is to advise the Board on research priorities and evaluate research proposals.

The Board and Technical Committee is supported by two part-time salaried staff and a part-time secondee from PMA A-NZ.

Executive Director:
Ms Emma Walters
Administration Officer:
Mr Stephen Fujiwara
Technology Manager:
Mr Richard Bennett
(seconded from HAL to PMA A-NZ)

All Board and Technical Committee members are voluntary.

RESEARCH





The core of the Fresh Produce Safety Centre's role is to manage calls for research and ensure industry can, and does, take up research findings.

Improving the capability of the value chain to consistently deliver safe fresh produce depends on keeping in front of the hazards. We need R&D that addresses our food safety priorities as well as access to the best R&D from around the globe, and validated for Australasian conditions and Australian and New Zealand processes.

The Fresh Produce Safety Centre identifies and manages research calls and other food safety research and development opportunities that are relevant to the fresh produce sector in Australia and New Zealand.

The Fresh Produce Safety Centre will have a single call for research proposals per year, with research priorities for that call set by the Board of Directors, on advice from the Technical Committee and from broad consultation with the fresh produce industry.

Research priorities for the Fresh Produce Safety Centre will be industry-supported and industry-focused.



OUTREACH AND EDUCATION

Outreach is one of the focus areas of the Fresh Produce Safety Centre. Our primary channel for outreach is through the Centre's website: www.freshproducesafety-anz.com The Fresh Produce Safety Centre also has a fortnightly e-Newsletter, sent to subscribers across industry, government and research communities. Through regular food safety blog posts and R&D summaries from the Centre's Technology Manager Richard Bennett, the Centre is keeping the industry up to date on the latest developments in fresh produce safety research. Our regular web updates, blog posts and e-Newsletters provide information on fresh produce safety issues relevant to industry and the research community.

The website hosts resources and guides for fresh produce safety.



FOCUS ON RICHARD BENNETT

One of our regular blog contributors is Richard Bennett, seconded to PMA A-NZ from HAL, where he worked as the Product Integrity Manager. Richard is also the Fresh Produce Safety Centre's Technology Manager. He has been involved in quality assurance and food safety since the late 1990s. Richard is regarded as a go-to person on quality assurance, food safety, environmental management, product standards and specifications, product identification and traceability, business continuity, compliance issues and crisis management.

10

WORKING WITH OTHERS



WITH INDUSTRY

The Fresh Produce Safety Centre works with industry to identify research priorities and promote fresh produce safety research outputs. The Centre engages throughout the fresh produce supply chain from growers, input suppliers, processors and packers, to transport, wholesalers, agents, and retailers. This also includes quality assurance programs, auditors, trainers and peak industry bodies.

WITH REGULATORY BODIES

The Centre works with regulatory bodies, including FSANZ and MPI in NZ, along with State and Territory food and health authorities, to support and promote regulatory food standards.

WITH RESEARCHERS

The Centre engages with research scientists, academic institutions and Australian and New Zealand government

research entities to enhance fresh produce safety throughout Australia and New Zealand.

THE CENTER FOR PRODUCE SAFETY (US)

The Center for Produce Safety (CPS) was established in the US in 2008. CPS was formed, after a major spinach contamination in the US, to provide a focus for industry-based research and extension. CPS has compiled an impressive six-year body of work, awarding \$13.6 million and funding 85 one to two-year research projects at 22 universities and organisations.

The Fresh Produce Safety Centre is working closely with the CPS to deliver an equivalent body of information and research for the Australian and New Zealand fresh produce industries.



12

HOW TO GET INVOLVED





SUBSCRIBE TO THE E-NEWSLETTER

The Fresh Produce Safety Centre issues an e-Newsletter which is sent fortnightly. The e-Newsletter promotes our regular blog posts and industry announcements.

Subscribe online to our e-Newsletter at freshproducesafety-anz.com

'Follow' freshproducesafety-anz.com
Email info@freshproducesafety-anz.com

ATTEND A FRESH PRODUCE SAFETY CENTRE INDUSTRY EVENT

The Fresh Produce Safety Centre holds regular events including an annual conference.

Visit: freshproducesafety-anz.com/category/events to find out more.

BECOME A SUPPORTER OF THE FRESH PRODUCE SAFETY CENTRE

Pledge your support for the Fresh Produce Safety Centre: Choose supporter packages from bronze to platinum. Contact the Fresh Produce Safety Centre at info@freshproducesafety-anz.com

SUBMIT A PROPOSAL TO THE FPSC RESEARCH CALLS

Subscribe online to our e-Newsletter at freshproducesafety-anz.com to be notified of announcements.

ACCESS FRESH PRODUCE SAFETY RESOURCES AND INFORMATION

Visit: freshproducesafety-anz.com regularly to find out what new resources are available.

FRESH PRODUCE SAFETY CENTRE

Hosted by the University of Sydney

Faculty of Agriculture and Environment THE UNIVERSITY OF SYDNEY Room 412, Level 4, Biomedical Blg 1 Central Ave, Australian Technology Park Eveleigh 2015 NSW, AUSTRALIA

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E info@freshproducesafety-anz.com W freshproducesafety-anz.com







Appendix 2. Fresh Produce Safety Centre booklet

FRESH PRODUCE SAFETY CENTRE LIMITED

Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.







The Fresh Produce Safety Centre Ltd is calling for Expressions of Interest for Directors for the founding FPSC Board.

View this email in your browser







Call for Expressions of Interest for Directors of Fresh Produce Safety Centre Ltd

Dear <<First Name>>,

Expressions of interest are being sought for volunteer Directors of Fresh Produce Safety Centre Ltd. Please see further details below.

- About Fresh Produce Safety Centre Ltd
- The Call for Expressions of Interest for Directors
- Experience and Skills
- Directors' Roles
- How to Express Interest
- Further Information

About Fresh Produce Safety Centre Ltd

Fresh Produce Safety Centre Ltd will be a new, industry-led, not-for-profit company established to enhance fresh produce food safety across Australia and New Zealand through research, outreach and education.

The Centre's goals will be to:

- Call for and oversee food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre will be funded and led by the fresh produce industries in Australia and New Zealand. It is being established by the Produce Marketing Association Australia-New Zealand (PMA A-NZ) through a project with the University of Sydney. This project is funded by Horticulture Australia Limited with voluntary and in-kind contributions from industry, the University and PMA A-NZ, demonstrating widespread

support for the Centre. It will have two part-time staff (an Executive Director and Administration Officer) and will be hosted by the University of Sydney.

The Call for Expressions of Interest for Directors

This call for expressions of interest from across the fresh produce industry is intended to ensure that industry is at the core of the Centre's activities.

Individuals are being invited from the fresh produce industries and those involved in food safety research and outreach to express interest in becoming Directors of Fresh Produce Safety Centre Ltd. There will be no fewer than five and no more than seven volunteer Directors, including one nominated by each of PMA A-NZ and the University of Sydney.

Appointment as a Director (other than those two nominated by PMA A-NZ and the University) will be made by a selection panel appointed by the PMA A-NZ's Food Safety Task Force (which in itself comprises representatives from companies that have an active interest in improving fresh produce safety in the region). Initial appointments will be for a period of three years. The Directors will comprise the Fresh Produce Safety Centre Ltd Board.

The Board will be supported by a Technical Committee, whose role will include evaluating research proposals and grant applications generated by the Centre's research calls and to make recommendations on related food safety technical matters as required.

Experience and Skills

The Board of the Fresh Produce Safety Centre should comprise Directors with a wide range of expertise and experience in fresh produce in Australia and/or New Zealand. Potential Directors are being sought with substantial leadership experience in one or more of the following areas:

- From across the fresh produce supply chain: growers, input suppliers, processors, packers, transport, wholesalers/agents, retailers
- Fresh produce peak industry bodies
- Quality assurance compliance, audit and training
- Extension and outreach in the fruit and vegetable industries
- Fresh produce food safety research.

The Board should comprise Directors with a range of skills. We are seeking expressions of interest from individuals with skills in one or more of the following areas:

Fundraising

- Business development
- Governance and compliance
- · Research management
- Food policy
- Marketing
- Strategic planning
- Outreach, extension and communication strategies
- Food safety systems
- · Crisis management.

Directors' Roles

The roles of the Fresh Produce Safety Centre Directors will be to:

- Provide strategic leadership to the new Centre, including developing a five-year strategic plan
- Advise and support Centre staff on sources of funding to enable it to reach its financial targets and attain long-term financial sustainability
- Determine the final Centre governance structure (including Board sub-committees)
- Working with the FPSC Technical Committee, identify industry's priority fresh produce food safety research areas
- Provide financial and governance oversight of the Centre
- Approve the annual plan of work for the Centre, including research, outreach and education
- Direct and oversee the work of the Executive Director of the Centre
- Engage directly with industry and research bodies to promote the activities of the Centre
- Provide leadership for the development of fresh produce crisis management strategies
- Oversee the affiliation of the Fresh Produce Safety Centre to the Center for Produce Safety, University of California, Davis
- Attend at least four Board meetings a year, engage in telephone conferences as required and, where appropriate, participate in Board sub-committee(s).

The Directors of the Fresh Produce Safety Centre will be voluntary and will not be remunerated.

How to Express Interest

Please supply a copy of your brief resume and a cover letter outlining your experience in the fresh produce industries and the skills that you would bring to the Fresh Produce Safety Centre, mapped against the criteria outlined above.

The closing time and date for nominations is 5pm Friday 9 May 2014. To express interest, please email your letter and brief resume to:

Kate Haddock

Partner

Banki Haddock Fiora

Level 10, 179 Elizabeth Street Sydney NSW 2000

Phone: +61 2 9266 3400 Direct: +61 2 9266 3412 Fax: +61 2 9266 3455

Email: haddock@bhf.com.au

A selection panel of three, appointed by the PMA A-NZ Food Safety Task Force, will review the applications, interview shortlisted applicants and select the Directors.

Further Information

Please do not hesitate to contact the Fresh Produce Safety Centre's interim Executive Director Emma Walters on 02 8627 1058 or info@freshproducesafety-anz.com if you would like further information.

This project has been funded by HAL using voluntary contributions from industry and matched funds from the Australian Government.

Visit the Fresh Produce Safety Centre A&NZ website



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Appendix 4. FPSC Media Release 14-05-27 "Fresh Produce Safety Centre Limited Launched Today" Program Partners:







Room 412, Biomedical Blg 1 Central Ave Australian Technology Park EVELEIGH 2015 NSW AUSTRALIA

27 May 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE LIMITED LAUNCHED TODAY

The Fresh Produce Safety Centre Limited officially opened its doors for business today.

The first meeting of the Fresh Produce Safety Centre's Board of Directors occurred this morning, following registration of the new company limited by guarantee with ASIC yesterday.

The Centre is being hosted by the University of Sydney under a project with the Produce Marketing Association of Australia and New Zealand (PMA A-NZ).

The new Directors of the Centre elected Michael Worthington as the interim Chair of the Board. The seven Directors of the FPSC Board are:

- Dr Michael Butcher, Pipfruit NZ Inc. (based in NZ)
- Ms Allison Clark, Houston's Farm (based in Tasmania)
- Mr Joseph Ekman, Fresh Produce Group (based in NSW)
- Ms Belinda Hazell, Optimum Standard (based in Tasmania)
- Dr Robyn McConchie, University of Sydney (based in NSW)
- Ms Catherine Richardson, Zespri International (based in NZ)
- Mr Michael Worthington, CEO PMA A-NZ (based in Victoria)

Biographies on each of the Directors can be found at the Centre's website: http://freshproducesafety-anz.com/about/directors/

The Board Directors issued a joint statement as follows:

"We are proud and excited to announce the formal establishment of the Fresh Produce Safety Centre today.

"We look forward to working with all sectors of the fresh produce supply chain, from growers, input suppliers, processors, packers, transport, wholesalers/agents, retailers, through to peak industry bodies, quality assurance, compliance and training organisations, researchers and research institutions, extension and outreach personnel and others.

"The Fresh Produce Safety Centre has been established to address an important gap in our industry: to promote research, outreach and education on fresh produce safety throughout Australia and New Zealand.

"We wouldn't have been able to achieve that had it not been for the support of industry: twenty organisations throughout the Australian and New Zealand fresh produce value chains and associated

FRESH PRODUCE SAFETY CENTRE AUSTRALIA & NEW ZEALAND

Appendix 4. FPSC Media Release 14-05-27 "Fresh Produce Safety Centre Limited Launched Today" Program Partners:

THE UNIVERSITY OF SYDNEY



sectors recognising the need to address fresh produce food safety and financially backing the Centre's establishment.

"Most sincere thanks go to our founding supporters who pledged funding for the establishment of the Centre: to these organisations we say thank you and we look forward to achieving a multifold return on investment for our industry from your generous support.

"We also recognise the generous investment by HAL and the Australian Government through matching funds, through a project to establish the Centre with the University of Sydney and PMA ANZ."

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

Michael Worthington, Director and CEO PMA A-NZ, a founding partner of the Centre, said: "PMA A-NZ has long recognized the gap in food safety in Australia and New Zealand: we are delighted to be supporting this truly trans-Tasman initiative."

The Centre's goals are to:

- Call for and manage food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre's founding supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia

The Fresh Produce Safety Conference: Accelerating Australian & New Zealand Food Safety Research, will be held at the University of Sydney on 11 August 2014. Please visit http://freshproducesafety-anz.com/2014/05/27/conference/

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

For further information please contact FPSC interim Executive Director Emma Walters on $+61\,02\,8627\,1058$ / $+61\,419\,204\,454$ or interim Chair Michael Worthington on $+61\,03\,8844\,5536$.

Information and resources on food safety practices and research for all stakeholders in the fresh produce industry.

View this email in your browser





AUSTRALIA & NEW ZEALAND



- About the Fresh Produce Safety Centre
- The Call for Expressions of Interest for Members of the FPSC Technical Committee
- Required Experience and Skills
- Role of the Technical Committee
- How to Express Interest

About the Fresh Produce Safety Centre

The Fresh Produce Safety Centre is a new, industry-led, not-for-profit company established to enhance fresh produce food safety across Australia and New Zealand through research, outreach and education.

The Centre's goals are to:

 Call for and oversee food safety research projects that are highly relevant to industry

- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre is funded and led by the fresh produce industries in Australia and New Zealand. It has been established by the Produce Marketing Association Australia-New Zealand (PMA A-NZ) through a Horticulture Australia Limited project with the University of Sydney. The project is funded with voluntary and in-kind contributions from industry, the University and PMA A-NZ, demonstrating widespread support for the Centre. The Centre has two part-time staff (an Executive Director and Administration Officer) and is hosted by the University of Sydney.

The Call for Expressions of Interest for Members of the FPSC Technical Committee

Individuals are being invited from across the fresh produce research community and industry to express interest in becoming members of the Technical Committee of the Fresh Produce Safety Centre Ltd. There will be seven volunteer Technical Committee members, including one to be drawn from the FPSC Board.

Appointment to the Technical Committee will be made by the FPSC Board.

Required Experience and Skills

The Technical Committee of the Fresh Produce Safety Centre will comprise of members with a wide range of expertise and experience in the fresh produce industries and fresh produce research in Australia and/or New Zealand. Technical Committee members are being sought with experience from the following areas:

- Industry expertise from across the fresh produce supply chain: growers, input suppliers, processors, packers, transport, wholesalers/agents, retailers
- Academic, regulatory and industry-based food and food safety academics and scientists.

We are seeking Technical Committee members with expertise across a range of priority research areas including:

- microbial research
- allergens in food
- water quality and use, including field operations/irrigation, and wash water
- pathogens in the supply chain
- produce harvest and post-harvest practices, including cooling and transport

- · compost and organic fertiliser use
- chemical residues
- regulations and protocols
- · extension and outreach, and
- other research specialities relating to fresh produce safety research.

Role of the Technical Committee

The roles of the members of the Technical Committee of the Fresh Produce Safety Centre are :

- Advise the FPSC Board on suitability and selection of priority areas for research activities each year, including the specific priority areas for research to be included in any Calls for Research Proposals.
- Review, select and rank submitted research proposals which meet the selection criteria for funding each year.
- Recommend to the FPSC Board a short list of proposals suitable for funding each year.
- Review both technical- and industry-focused research outputs from funded research projects and advise on suitability for outreach.
- Provide ad hoc advice to the Board and staff of the FPSC on fresh produce food safety technical issues, as required.
- Meet at least once per year face-to-face and at least one other time by teleconference.

The Technical Committee members will be volunteer and will not be remunerated. The Technical Committee members are encouraged to cover their own travel and accommodation expenses.

How to Express Interest

Please supply a copy of your brief resume and a cover letter outlining your experience in the fresh produce industries and the skills that you would bring to the Fresh Produce Safety Centre, mapped against the criteria outlined above.

The closing time and date for nominations is **5pm Friday 1 August 2014**. Please email your letter and brief resume to:

Emma Walters
Interim Executive Director
Fresh Produce Safety Centre
hosted by the University of Sydney
Faculty of Agriculture and Environment
THE UNIVERSITY OF SYDNEY

Appendix 5. Call for EOI for Technical Committee members of the FPSC

Room 412, Biomedical Building 1 Central Ave Australian Technology Park Eveleigh 2015 NSW info@freshproducesafety-anz.com

A selection panel from the Fresh Produce Safety Centre Board, will review the applications, interview shortlisted applicants and select the members of the Technical Committee.

Please do not hesitate to contact the Fresh Produce Safety Centre's interim Executive Director Emma Walters on +61 (2) 8627 1058 or e-mail us at info@freshproducesafety-anz.com

This project has been funded by HAL using voluntary contributions from industry and matched funds from the Australian Government.

Register your Expression Of Interest now

Sign up to our mailing list

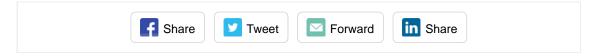


Want more food safety blog posts?

Richard Bennett is the Technology Manager at <u>PMA Australia-New</u> <u>Zealand</u> and the <u>FPSC</u>. You can check out his Food Safety, Traceability and Technology blog on the PMA A-NZ website, <u>here</u>.

More about the Produce Marketing Association Australia-New Zealand

More about the University of Sydney Faculty of Agriculture & Environment



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Click here to view our most recent newsletter

Appendix 5. Call for EOI for Technical Committee members of the FPSC



The FPSC has been funded by Horticulture Australia Limited (HAL) using voluntary contributions from industry and matched funds from the Australian Government. We also thank the founding supporters and partners, listed at <u>our supporters page.</u>







Room 412, Level 4
Biomedical Blg
1 Central Ave
Australian Technology Park
EVELEIGH 2015 NSW
AUSTRALIA

21 August 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE ANNOUNCES TECHNICAL COMMITTEE

The Fresh Produce Safety Centre today announced the members of its newly-established Technical Committee. The seven Technical Committee members are:

- Mr Joseph Ekman, Fresh Produce Group (based in NSW), Chairman of the Technical Committee, appointed from the Fresh Produce Safety Centre Board
- Dr Rosalind Deaker, University of Sydney (based in NSW)
- Mr Matthew Dolan, Horticulture New Zealand (based in Wellington, NZ)
- Mr Graham Fletcher, The New Zealand Institute for Plant & Food Research Limited (based in Auckland, NZ)
- Mr Scott Ledger, Hort VC Group (based in Queensland)
- Mr Prakash Pathak, Moraitis Group Pty Ltd (based in NSW)
- Dr Craig Shadbolt, NSW Food Authority (based in NSW).

The Technical Committee's role is to advise the Fresh Produce Safety Centre Board on research priorities, to evaluate research proposals submitted to the Centre, and to provide the fresh produce industry in Australasia with practical, translatable research data that can be used at all levels throughout the supply chain.

"We are delighted to announce the seven members of the Fresh Produce Safety Centre's Technical Committee today, as it progresses our mandate to promote fresh produce safety throughout New Zealand and Australia," said Michael Worthington, Chairman of the Fresh Produce Safety Centre and CEO of the Produce Marketing Association Australia-New Zealand (PMA A-NZ).

Mr Joseph Ekman, from Fresh Produce Group, who is also a Director of the Fresh Produce Safety Centre, has been appointed by the Fresh Produce Safety Centre Board to be the Chairman of the Technical Committee.

"The Committee represents a cross-section of industry experience and scientists, and I look forward to working with the other Technical Committee members. Our focus will be identifying industry's highest priority research questions and seeking evidence-based research to answer these questions, through the FPSC's Requests For Proposals," said Mr Ekman.

The role of the Fresh Produce Safety Centre is to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

T +61 2 8627 1058 | F +61 2 8627 1099 | M +61 419 204 454 E info@freshproducesafety-anz.com | W http://freshproducesafety-anz.com/

Appendix 6. FPSC Media Release 14-08-21 "Fresh Produce Safety Centre Announces Technical Committee"







Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 / +61 419 204 454 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.









Memorandum of Understanding

Partners in Research (PIR) Program

Preamble

- 1. The Fresh Produce Safety Centre was established in 2014 to (inter-alia) coordinate research into food safety in the fresh produce industries of Australia and New Zealand.
- The Center for Produce Safety was established in 2007 as a collaborative partnership that leverages the combined expertise of industry, government and the scientific and academic communities to focus on providing research needed to continually enhance food safety in USA.

Both parties are keen to collaborate on research projects into food safety in the fresh produce industry, with the objectives of:

- 1. reducing duplication of research that is relevant to both parties;
- 2. ensuring that each party is aware of the research being undertaken by the other party;
- 3. contributing towards a global approach towards food safety in the fresh produce industry;
- 4. ensuring commercial companies are able to adopt the findings from the various research projects.

Partners in Research Program

The Partners in Research Program has been designed by CPS to support collaborative research with commodity groups and trade associations: combining expertise and financial resources. This MOU will adopt the basic structure of the Program as outlined below, with modifications made to the program to suit the needs of the FPSC.

- Step 1 CPS representatives and the FPSC representatives meet to discuss research needs for specific commodities or topics.
- Step 2 CPS will develop and write a research topic(s) that will be included in the annual call for research proposals. The FPSC will review and approve the topic(s).
- Step 3 CPS issues annual call for research. Annual call includes general research topics and FPSC topics.

Step 4 - Proposals are received through CPS grant website. Proposals are assigned to CPS reviewers and the FPSC (confidentiality form must be signed by all reviewers).

Step 5 - CPS review process takes place culminating with a CPS Technical Committee meeting that identifies proposals for possible funding.

Step 6 - CPS representatives and FPSC arrange a conference call to review common proposals.

Step 7 - One of three options can take place after step 6.

- 1. Both parties agree that proposal should be funded and terms of funding are developed.
- FPSC supports proposal, CPS does not. FPSC may fund the proposal independent of CPS.
- 3. Both parties agree that the proposal will not be funded.

CPS encourages proposals that support the collaboration of two scientists (co-principal investigators), one located in the U.S and one located in the FPSC's respective country. In this example the U.S. scientist would be funded by CPS, the Australian/New Zealand scientist would be funded by the FPSC.

In any year, either party may opt to not participate in the CPS RFP.

Research Outreach

Both parties will at all times endeavour to keep their constituents aware of the progress and outcomes of the respective research projects through their respective websites and newsletters.

Process Review

Both parties will meet annually (in person or via teleconference) to review the general intent of the MOU and its effectiveness in delivering outcomes that are beneficial to their respective constituents.

Partners in Research				
Almond Board of California	California Leafy Greens Research Program	California Strawberry Commission	Fresh Produce Safety Centre Australia-New Zealand	
California Department of Food and Agriculture	California Pistachio Research Board	California Walnut Commission	National Mango Board	
Oregon Department of Agriculture	California Cantaloupe Advisory Board	Florida Tomato Committee	Northwest Horticultural Council	
Washington State Department of Agriculture	California Melon Research Board	Florida Specialty Crop Foundation	Washington Tree Fruit Research Commission	

Appendix 7. MOU with Center for Produce Safety

Signed as a Memorandum of Understanding:

Stephen Patricio

Board of Directors

Center for Produce Safety

Michael Worthington

Chair

Board of Directors

Fresh Produce Safety Centre

Date 16 201

Bonnie Fernandez-Fenaroli

Executive Director

Center for Produce Safety

Emma Walters

Executive Director

Fresh Produce Safety Centre

March 9, 2015

Date







Fresh Produce Safety Centre Conference, 11 August 2014

FOOD SAFETY RESEARCH PRIORITIES

Research Categories

Questions	Votes
Microbial Research	76
Water - Wash Water	61
Regulation and Protocols	61
Compost and Organic Fertiliser Usage	58
Pathogens in the Postharvest Distribution Chain	54
Chemical Residue Research	53
Water - Field Operations & Irrigation	51
Harvest and Cooling Practices	51

Research Questions

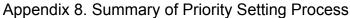
*Bold items submitted by delegate

Q	Votes	Question
1	37	What is the potential of the coolroom environment, including during transportation, to be a source of pathogens and to act as a vector in the cross-contamination of fresh produce?
2	35	Scoping study of bacterial loads on Australian fruit and vegetables to identify high/low risk crops/systems.
3	34	What are the critical limits for food safety pathogens in water applied to crops during production, including Australian regional/seasonal variations?
4	32	What is the interaction of fungicides and sanitisers, and the potential impact on the efficacy of sanitising, postharvest disease and food safety?
5	30	Is there an objective, scientific way of determining Maximum Residue Limits (MRLs), and why are there variations in MRLs in different countries?
6	28	How quickly do raw untreated products break down in soils to prevent contamination of products (we are currently using UK data for this and need data for Australia)?
7	27	What food safety risks are there from different cooling sections of supermarkets and different temperatures in these sections?
8	19	Is nil detection of Listeria in herbs and leafy greens practical?
9	19	What is the best way of getting existing information and research on wash water to those who need it?
10	17	What is the frequency of water testing required to assess the risk of the water source exceeding the critical limit (for different types of water sources)?
11	15	Does in-store handling of produce by staff and customers cause microbial contamination that was not present initially?
12	15	Research on how effective regulations are on improving knowledge and trust in food safety by the consumer in Australia.



The Fresh Produce Safety Centre has been funded by a Horticulture Innovation Australia project with co-investment from industry and funds from the Australian Government.

Ар



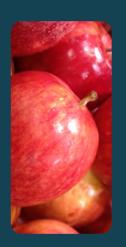






13	15	How effective is compliance action in relation to food safety violations		
14	14	What are the risks from biofilms during harvest from poorly cleaned equipment that comes into contact with produce?		
15	14	Is E.coli a suitable indicator for Salmonella/Listeria in Australia?		
16	12	Research into expanding chemical options for 'minor' crops.		
17	11	Research into the update of persistent chemicals by commodity; other factors that may influence uptake such as soils, environment etc.		
18	11	What is happening in other industries about compost and organic fertiliser use (eg current research and literature reviews)?		
19	10	What risks are posed by use of second hand/re-used packaging (cardboard and plastic crates)?		
20	10	What is the environmental impact of the disposal of treated wash water?		
21	9	What are the risks to food safety in using compost teas?		
22	9	Do regulations improve food safety?		
23	9	Case studies of international regulations.		
24	7	Mapping exercise on importing country requirements.		
25	6	What are the drivers for implementation for food safety regulations?		
26	5	What management strategies can we employ to mitigate these risks eg testing, withholding periods, water quality/dilution?		
27	4	How do you define a compost tea and its safety, including identification of microbial contaminants and allergens?		
28	4	At what level of detection is pathogen a risk?*		
29	3	Who measures the amount of trained persons in food safety?		
30	2	What are effective methods of elimination of contamination by birds in packing sheds?		
31	1	What are the risks and composition of these products?		
32	1	Risks associated with internationalisation of pathogens?		
33	0	What are the different States' rules on biosolids?		









UNDERSTANDING THE GAPS – LITERATURE REVIEW PROJECT Sponsorship Prospectus





















THE OPPORTUNITY

The Fresh Produce Safety Centre (FPSC) is a new industry organisation created to provide focus and leadership in fresh produce food safety research in Australia and New Zealand.

The Centre is seeking industry sponsors for Understanding the Gaps, the first research project of the Fresh Produce Safety Centre.

Sponsors will receive industry-leader recognition for their business commitment to food safety through their investment in fresh produce food safety research.

Act now to secure your Understanding the Gaps sponsorship by completing and returning the Sponsorship Application Form on the back page of this prospectus. Applications close on 7 November 2014.

The five key areas for literature review are:

1. Sources of Microbiological Contamination:

General Production Variables

What do we know about the level of microbiological contamination on Australian and New Zealand fruit and vegetables? This literature review will consolidate existing knowledge and information on the microbiological risks for fresh produce grown using different soil types and soil preparation, planting material, organic inputs, irrigation methods, harvesting methods, seasonal and regional impacts and other general production variables where this information is available. This will provide industry with information on risks from growing systems and practices and provide best practice recommendations to manage the risks.

2. Sources of Microbiological Contamination Agricultural Water

What do we know about the critical limits for food safety pathogens in water applied to crops during production? How have these limits been determined, how reliable are they or could they be challenged by further research? Are there any specific product, seasonal or regional influences that may impact on these critical limits? How do they impact and what measures, if any, can be implemented to mitigate any additional risk imposed? Are there any specific gaps in our knowledge that need to be addressed so we can be confident risks from pre-harvest water are being managed?

3. Sources of Microbiological ContaminationOrganic Inputs And Composting

Is the current 90-day pre-harvest restriction for applying untreated organic inputs justified for Australia and New Zealand? This review will identify and analyse data on the breakdown rates of microbial contamination on fresh produce under a variety of input, soil and climate conditions. Under what cropping conditions could the 90 day restriction be reduced or extended?

4. Sources of Microbiological ContaminationThe Storage Environment:

What does the current research literature tell us about the potential for on-farm coolrooms, refrigerated transport and other storage to be a source of microbial contamination or enable cross-contamination of fresh produce? What are the key food safety messages to managers of coolroom, transport and other refrigerated and storage facilities? Are there any gaps in our knowledge of best practice in this area?

5. Interaction of Fungicides And Sanitisers:

What do we know of the interaction between fungicides and sanitisers and the potential impact on food safety? What are the current industry use patterns and strategies to maximise efficacy of both fungicides and sanitisers and are these different to the ideal strategies? What further R&D might be necessary to maximise both? What sanitisers are being used and what are their registration/approval status?

These five research priorities have been identified and supported by the Fresh Produce Safety Centre in consultation with industry.

The review of the five key areas will provide the fresh produce industries in Australia and New Zealand with:

- Up-to-date, evidence-based recommendations on practices that lead to better food safety risk management in fresh produce industries; and
- Identified gaps in our current knowledge, highlighting the priority questions for industry that need to be addressed through further research.

Following an industry-wide Request for Proposals (RFP) process, a single tenderer will be appointed to conduct a review of published literature across most or all of these five key areas. Collaborations and consortia with the appropriate expertise will be encouraged to apply.

We would be seeking a completion date of June 30, 2015 for the literature review.

WHY SPONSOR UNDERSTANDING THE GAPS?

Companies or organisations sponsoring the Understanding the Gaps project will be contributing to industry research that is directly applicable and relevant to Australian and New Zealand industry needs. In addition, sponsors of the Understanding the Gaps project will:

- Achieve widespread recognition and gain leadership profile in Australia and New Zealand for their support for this valuable research project;
- Contribute to maintaining the all-important 'clean and green' image of Australian and New Zealand fresh produce; and,
- Obtain first right of refusal on sponsoring applied research projects arising from the Understanding the Gaps project.

	Full Research Partner	Associate Research Partner
Value (AUD and ex GST)	\$15,000	\$5,000
Availability	4	6
Logo and recognition on all publications and promotional materials for public launch of Understanding the Gaps research outputs	✓	
Logo and recognition on all FPSC media releases relating to the Understanding the Gaps RFP and related announcements	✓	
Logo and recognition on FPSC Understanding the Gaps webpage	✓	✓
Logo and recognition in 5 FPSC e-Newsletters announcing Understanding the Gaps RFP and announcing Understanding the Gaps outcomes/outputs	✓	✓
Logo and recognition on Understanding the Gaps RFP material (Scope of Services, guidelines)	✓	✓
First right of refusal on further FPSC research projects arising out of Understanding the Gaps	✓	✓

Where possible, funding secured will be leveraged by matching funds from the Australian government through Horticulture Australia Limited, and other government funding sources in Australia and New Zealand, increasing the value of your partnership dollar. There is no guarantee that matching funding will be available.

How to Secure an Understanding the Gaps Sponsorship:

To apply, simply fill in the form below and return by 7 November 2014 to:

Emma Walters, Executive Director
Fresh Produce Safety Centre
Room 412, Level 4, Biomedical Building
1 Central Avenue
Australian Technology Park
EVELEIGH NSW 2015, AUSTRALIA
T +61 2 8627 1058
M +61 419 204 454
E info@freshproducesafety-anz.com

APPLICATION FORM

To apply, simply complete at Fresh Produce Safety Cent Room 412, Level 4, Biomed 1 Central Avenue Australian Technology Park EVELEIGH NSW 2015, AUS F +61 2 8627 1099 E info@freshproducesafety	re dical Building C STRALIA	
Company/Organisation:		
ABN:		
Postal Address:		
r ootar / taarooo.		
State/Post-code or ZIP:		
Country:		
Contact Person:		
Telephone/Mobile:		
Email Address:		
Company website:		
Please indicate the backage you are applying for (all in AUD and exclusive of GST) Please tick one box	Full Research Asso	rstanding the Gaps Sponsorship package: ciate Research er (\$5,000)
Your organisation's Understa Decome effective once agree		ge will be confirmed in writing and will
Signature	Printed Name	Date

The Fresh Produce Safety Centre (FPSC) is a newly created industry organisation established to improve fresh produce food safety in Australia and New Zealand.

The FPSC is a not-for-profit company that works with fresh produce companies and industry organisations to identify knowledge gaps, prioritise research areas, manage requests for food safety research proposals and provide science-based outreach and education information.

Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.













GUIDELINES FOR FRESH PRODUCE FOOD SAFETY

Sponsorship Prospectus





















THE OPPORTUNITY

The Fresh Produce Safety Centre (FPSC) is a new industry organisation created to provide focus and leadership in fresh produce food safety research in Australia and New Zealand. The Centre is seeking industry sponsors for revising and updating the *Guidelines for On-Farm Food Safety for Fresh Produce*.

Sponsors will receive industry leader recognition for their business commitment to food safety through their investment in fresh produce food safety outreach and education.

Act now to secure your Guidelines sponsorship by completing and returning the Sponsorship Application Form on the back page of this prospectus.

Applications close on 7 November 2014.

WHAT ARE THE GUIDELINES AND WHY DO THEY NEED UPDATING?

The Guidelines for On-Farm Food Safety for Fresh Produce were designed for use by growers, packers, wholesalers, retailers, auditors, trainers, regulators and consultants and to achieve greater certainty and consistency in the development, implementation and auditing of fresh produce food safety programs. The Guidelines remain as an important reference document in the New Zealand and Australian Horticulture industries.

The Guidelines were last revised in 2004. The content and tools in the Guidelines need updating to include new knowledge and experience in managing food safety hazards. The new Guidelines will also include information and tools for use across the fresh produce value chain, to become the Guidelines for Fresh Produce Food Safety for Australia and New Zealand. FPSC's consultation with the fresh produce industry has identified this as a high priority investment.

Outcomes from Understanding the Gaps, the first research project of the Fresh Produce Safety Centre, will be incorporated into the new Guidelines.

The immediate benefits to the fresh produce industries in Australia and New Zealand will be the provision of an up-to-date reference resource that supports the harmonisation of food safety practices and programs.

The revised Guidelines will be published online by the FPSC by September 2015. The FPSC will host online and distribute the Guidelines to provide ongoing Australian and New Zealand industry access to this important information resource. Why sponsor the Guidelines project?

Sponsoring the new edition of the Guidelines will:

- Position your organisation as an industry leader in food safety;
- Promote your company or organisation to a large number of fresh produce companies over an extended period;
- Demonstrate to customers and suppliers your business commitment to improving fresh produce food safety; and
- Contribute to maintaining the all-important 'clean and green' image of Australian and New Zealand fresh produce.

Publication through the FPSC will ensure that the Guidelines are widely distributed and recognised as the primary reference resource for fresh produce food safety in Australia and New Zealand.









GUIDELINES FOR FRESH PRODUCE FOOD SAFETY SPONSORSHIP PACKAGES

	Guidelines Platinum Sponsor	Guidelines Gold Sponsor	Guidelines Silver Sponsor
Value (AUD and ex GST)	\$30,000	\$15,000	\$7,500
Availability	1	2	4
Logo and recognition in PDF version of revised Guidelines	√ (front & back covers)	√ (inside front cover)	√ (inside back cover)
Logo and recognition in 3 FPSC e-Newsletters announcing new Guidelines	√	√	✓
Advertisement in PDF version of Guidelines	√ (full page)	√ (half page)	√ (quarter page)
Logo and recognition on all FPSC media releases about the Guidelines update	✓	√	
Logo and recognition at public launch of Guidelines	✓		

Guidelines Sponsorship packages are available until Friday 7 November 2014 and will be secured on a first come, first served basis.

Where possible, funding secured will be leveraged by matching funds from the Australian government through Horticulture Australia Limited, and other government funding sources in Australia and New Zealand, increasing the value of your partnership dollar. There is no guarantee that matching funding will be available.

How to secure a Guidelines Sponsorship package:

To apply, simply fill in the form below and return to:

Emma Walters, Executive Director
Fresh Produce Safety Centre
Room 412, Level 4, Biomedical Building
1 Central Avenue
Australian Technology Park
EVELEIGH NSW 2015, AUSTRALIA
T +61 2 8627 1058
M +61 419 204 454
E info@freshproducesafety-anz.com

Date

GUIDELINES SPONSORSHIP APPLICATION FORM

To apply, simply complete and return this form to: Fresh Produce Safety Centre Room 412, Level 4, Biomedical Building 1 Central Avenue Australian Technology Park EVELEIGH NSW 2015, AUSTRALIA F +61 2 8627 1099 E info@freshproducesafety-anz.com Company/Organisation: ABN: Postal Address: State/Post-code or ZIP: Country: Contact Person: Telephone/Mobile: **Fmail Address:** Company website: Please indicate the Fresh Produce Safety Centre Guidelines Sponsorship packages package you are Guidelines Platinum Guidelines Gold Guidelines Silver applying for (all in AUD Sponsor (\$30,000) Sponsor (\$15,000) Sponsor (\$7,500) and exclusive of GST) Please tick one box

Your organisation's Guidelines Sponsorship package will be confirmed in writing and will become effective once agreed payment is received.

Printed Name

Signature

The Fresh Produce Safety Centre (FPSC) is a newly created industry organisation established to improve fresh produce food safety in Australia and New Zealand.

The FPSC is a not-for-profit company that works with fresh produce companies and industry organisations to identify knowledge gaps, prioritise research areas, manage requests for food safety research proposals and provide science-based outreach and education information.

Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.













Room 412, Level 4
Biomedical Blg
1 Central Ave
Australian Technology Park
EVELEIGH 2015 NSW
AUSTRALIA

15 January 2015

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE LAUNCHES TWO LANDMARK PROJECTS

The Fresh Produce Safety Centre today launched two landmark research projects aimed at improving the safety of Australian and New Zealand fresh produce.

The two projects are:

- Understanding the Gaps a Food Safety Literature Review; and
- The Guidelines for Fresh Produce Food Safety.

The projects have been financially supported by industry and government, demonstrating the broad support across Australia and New Zealand for this work.

"The generous support of the fresh produce industry and food safety organisations has been the catalyst to get these vital projects up and running," said Fresh Produce Safety Centre Chairman Michael Worthington.

"The companies and industry organisations supporting these projects know that food safety is paramount: they are tangibly demonstrating their support for fresh produce safety in Australia and New Zealand," Mr Worthington said.

The aim of the Guidelines project is to review and update the Guidelines for On-Farm Food Safety for Fresh Produce, to expand the scope to include new topics and post-farm activities and to contain the most up-to-date information available.

Industry stakeholders have long sought a revision of the Guidelines, as the last review came in 2004.

This project has been generously supported by Woolworths and the NSW Food Authority (Platinum sponsors), Freshcare (Gold sponsor) plus N2N Global, Fresh Select and AUS-QUAL (Silver sponsors).

The Understanding the Gaps project will engage a research provider to review the contemporary literature surrounding microbial contamination of fresh produce and the interaction of sanitisers and fungicides when used postharvest.

This review will provide the fresh produce industry in Australia and New Zealand with information to improve food safety best practice and reduce the opportunity for foodborne illness.

The Understanding the Gaps project has been generously supported by Pipfruit NZ and the NSW Food Authority (Full Research Partners) plus Fresh Select and GSF Australasia/Snap Fresh Foods (Associate Research Partners).







The Understanding the Gaps report will be released mid-year, while the revised Guidelines will be launched in the third quarter of 2015.

"The Fresh Produce Safety Centre has been established by industry to enhance fresh produce safety throughout Australia and New Zealand: with these projects, we will deliver the resources that industry has identified as top priorities," Mr Worthington said.

Sponsors of the Guidelines for Fresh Produce Food Safety project:











Silver Sponsors







Sponsors of the Understanding the Gaps project:

Full Research Partners





Associate Research Partners





Link to Guidelines page: http:/freshproducesafety-anz.com/guidelines/

Link to UtG page: http://freshproducesafety-anz.com/understanding/



Australia





The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia

Establishment of the FPSC has been funded by a Horticulture Innovation Australia project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.







REQUEST FOR PROPOSALS

Understanding the Gaps
– a Food Safety Literature Review

January 2015

Sponsors of the Understanding the Gaps project:

Full Research Partners





Associate Research Partners





PROJECT DESCRIPTION

The Fresh Produce Safety Centre (FPSC) is seeking expressions of interest from suitably qualified and experienced consultants to undertake *Understanding the Gaps – a Food Safety Literature Review*. It is anticipated that the project will run from February – June 2015.

BACKGROUND

The food safety Research and Development (R&D) priorities were identified through sessions held at the Freshcare Trainers and Auditors Workshop (April 2013) and the Fresh Produce Safety Centre Conference (August 2014). Well over 150 growers, packers and marketers, wholesalers, processors and retailers, QA consultants and auditors, academia, researchers and students, government, industry associations and input suppliers, contributed to establishing these priorities.

The Fresh Produce Safety Centre, through its Board and its Technical Committee, has further refined the focus of the priorities. It was also agreed that a review of the contemporary literature was required, to identify current best practice and to identify specific gaps that could be addressed by future R&D without the risk of duplication past R&D. Such a review has not been conducted before and the closest similar activity was the editing of the *Guidelines for On-Farm Food Safety for Fresh Produce* in 2004. It is hoped that the *Understanding the Gaps* report will both inform a revision of the *Guidelines* as well as identify opportunities for further research.

TERMS OF REFERENCE

The five key areas for literature review are:

1. SOURCES OF MICROBIOLOGICAL CONTAMINATION 1: GENERAL PRODUCTION VARIABLES

What do we know about the level of microbiological contamination on Australian and New Zealand fruit and vegetables? This literature review will consolidate existing knowledge and information on the microbiological risks for fresh produce grown using different soil types and soil preparation, planting material, organic inputs, irrigation methods, harvesting methods, seasonal and regional impacts and other general production variables.. This will provide industry with information on risks from growing systems and practices and provide best practice recommendations to manage the risks.

- 2. SOURCES OF MICROBIOLOGICAL CONTAMINATION 2: AGRICULTURAL WATER What do we know about the critical limits for food safety pathogens in water applied to crops during production? How have these limits been determined, how reliable are they and could they be challenged by further research? Are there any specific product, seasonal or regional influences that may impact on these critical limits? How do they impact and what measures, if any, can be implemented to mitigate any additional risk imposed? Are there any specific gaps in our knowledge that need to be addressed so we can be confident risks from pre-harvest water are being managed?
- 3. SOURCES OF MICROBIOLOGICAL CONTAMINATION 3: ORGANIC INPUTS AND COMPOSTING

Is the current 90-day pre-harvest restriction for applying untreated organic inputs justified for Australia and New Zealand? This review will identify and analyse data on the breakdown rates of microbial contaminants on fresh produce under a variety of input, soil and climate conditions. Under what cropping conditions could the 90 day restriction be reduced or extended?

4. SOURCES OF MICROBIOLOGICAL CONTAMINATION 4: THE STORAGE ENVIRONMENT:

What does the current research literature tell us about the potential for on-farm coolrooms, refrigerated transport and other storage to be a source of microbial contamination or enable cross-contamination of fresh produce? What are the key food safety messages to managers of coolroom, transport and other refrigerated and storage facilities? Are there any gaps in our knowledge of best practice in this area?

5. INTERACTION OF FUNGICIDES AND SANITISERS:

What do we know of the interaction between fungicides and sanitisers and the potential impact on food safety? What are the current industry use patterns and strategies to maximise efficacy of both fungicides and sanitisers and are these different to the ideal strategies? What further R&D might be necessary to maximise both? What sanitisers are currently used and what is their registration/approval status?

The review of the five key areas will provide the fresh produce industries in Australia and New Zealand with:

- Up-to-date, evidence-based recommendations on practices that lead to better food safety risk management in fresh produce industries; and
- Identified gaps in our current knowledge, highlighting the priority questions for industry that need to be addressed through further research.

PROJECT OUTPUTS

Throughout the project there is need to:

- 1. Produce full written and electronic reports including:
 - The assumptions (and other relevant considerations) made in conducting the project
 - The approach taken in conducting the project
 - Any difficulties encountered and how they were resolved
 - A list of all sources of information and personal communication
 - Recommendations
 - Any other documentation that has formed a requirement for the brief

- 2. Participate in monthly meetings with the reference group to discuss progress of project
- 3. Provide written project updates as requested
- 4. Present to the 2015 FPSC Food Safety Conference in August 2015 in Sydney.
- 5. Address other duties as requested.

The final report will be provided to FPSC as an electronic copy in both PDF and Word format. The report will be required to include acknowledgement of the project sponsors and FPSC, including logos.

DRAFT TIMETABLE

Following is the suggested process and timeline:

What	Input sought from	Summary/points	Finalised by
1. Select consultant/researcher	Project reference group	Consultant selected on basis of selection criteria following advertising of Request for Proposals	27/2/2015
2. Initial project briefing	Project reference group	Provide consultant/researcher with an initial briefing and answer questions regarding project.	4/3/2015
3. Contract	Consultant/researcher Project reference group	Based on initial project briefing, parties will finalise research agreement including precise timing, form and content of the progress and milestone reports	4/3/2015
4. Progress and milestone reports	Project Manager	Reporting of project progress and milestone completion to Project Manager.	7/4/2015 & 4/5/2015
5. Draft report presented to reference group	Consultant/researcher Project reference group	Draft report presented for feedback.	15/5/2015
6. Final report presented	Consultant/researcher	Presentation of final report including results and recommendations.	15/6/2015

PROJECT MANAGEMENT RESPONSIBILITIES

The Lead Consultant will report to:
Ms Emma Walters
Executive Director
Fresh Produce Safety Centre
Room 412, Level 4, Biomedical Building
1 Central Ave
Australian Technology Park
EVELEIGH 2015 NSW
AUSTRALIA

Email: info@freshproducesafety-anz.com

Phone: +61 2 8627 1058

RESOURCE ALLOCATION TO THE PROJECT

Consultant/s will provide their own administrative support, including word processing and printing requirements. Consultant/s will be responsible for the collation of data and the analysis of the results.

Consultancy personnel allocated to the project cannot be changed throughout the project without the consent of the FPSC.

LEGAL RELATIONSHIP

FPSC will expect the selected consultant to enter a research agreement on terms substantially similar to the draft agreement attached. FPSC and the selected consultant will not negotiate the final terms of the research agreement until after the initial project briefing. As a result, the selected consultant will also be expected to enter a non-disclosure agreement prior to the initial briefing.

The decision as to which, if any, proposal will be pursued further will be made by the FPSC Board at its absolute discretion. No legal relations with regards to any proposal will arise unless a written legal agreement with FPSC has been executed.

CONSULTANTS PROPOSAL

The consultant's proposal must address:

1. Methodology:

- a) Demonstration of a detailed understanding of the project requirements
- b) A detailed description of the proposed methodology to address the specific project outcomes and associated timeframes.

2. Outputs

a) a detailed description of the proposed timing, form, and content of the project outputs referred to above.

3. Costing and payment milestones:

- a) A total job cost (exclusive of GST) with breakdown of anticipated costs for each major phase or milestone of the project, including allocation of the consultant's time, material and other costs.
- b) A detailed outline of when project payments are due.

4. Qualifications of consultants:

- a) A statement of the names, role, qualifications and experience of personnel allocated to the project must be provided.
- b) Current references, which would demonstrate the experience of both the organisation and personnel nominated for this project, must also be provided.
- c) Contact details for all personnel nominated for involvement in the project.
- d) Clearly identify the project leader, the main contact for correspondence.

The proposal is to be a maximum of five pages in length. An indicative fee for this consultancy contract is not provided.

CRITERIA FOR SELECTION

Criteria for selection will include:

• Proposed methodology and output

- Proposed costing and payment milestones
- Competence of the consultant/s to undertake the work
- Availability of the consultant/s to undertake the work
- Past history in the field of research
- Feedback from referees
- Other criteria considered applicable by FPSC

Collaborations and consortia with the appropriate expertise will be encouraged to apply.

Proposals over \$40,000 will not be considered.

OTHER REFERENCES

Where possible, the FPSC will assist the successful candidate by providing access to Australian and international reference material, including Horticulture Innovation Australia Ltd final reports of appropriate projects.

LODGMENT OF RESPONSE

To respond to this Request for Proposals, please submit a proposal including acknowledgment that all terms and conditions stated in this brief are accepted. An electronic version of the proposal must be lodged with the FPSC by 5.00pm AEDT on Monday 16 of February 2015 to info@freshproducesafety-anz.com. The FPSC will acknowledge receipt of your proposal.

Late proposals or faxed proposals will NOT be considered.

Please address all responses marked "Confidential" as follows:

Proposal for: Understanding the Gaps – a Food Safety Literature Review

Sponsors of the Understanding the Gaps project:







Associate Research Partners







The Fresh Produce Safety Centre has been funded by a Horticulture Innovation **Innovation** Australia project with co-investment from industry and funds from the Australian

Appendix 13. FPSC Media Release 15-04-13 "Provider Announced to Conduct "Understanding the Gaps" Food Safety Literature Review Project"







13 April 2015

MEDIA RELEASE MEDIA RELEASE MEDIA RELEASE

PROVIDER ANNOUNCED TO CONDUCT "UNDERSTANDING THE GAPS" FOOD SAFETY LITERATURE REVIEW PROJECT

The Fresh Produce Safety Centre (FPSC) has announced that a joint proposal - from TQA Australia Inc, RMCG, and the Institute of Environmental Science and Research in New Zealand, in concert with the Food Safety Centre at the University of Tasmania - has been selected as the successful bid for the "Understanding the Gaps" literature review of fresh produce safety research.

"We are delighted to announce the appointment of this trans-Tasman group of organisations to conduct this vitally important literature review," said FPSC Chairman Michael Worthington.

"They provide a high level of 'on the ground' and scientific research experience, and they are very well positioned to understand the research literature relating to fresh produce safety across Australia and New Zealand."

The literature review will focus on sources of microbial contamination for fresh produce across general production variables, agricultural water, organic inputs & composting and the storage environment. It will also examine the interaction of sanitisers with fungicides.

The review will provide the fresh produce industries in both countries with up-to-date, evidence-based recommendations on practices that lead to better food safety risk management.

The review will be completed by the end of June 2015 and information from the review will feed into the Fresh Produce Safety Centre's review of the *Guidelines for Fresh Produce Food Safety*.

The "Understanding the Gaps" project has been generously supported by the following organisations:

Full Research Partners









The Fresh Produce Safety Centre has been established by the PMA A-NZ and the University of Sydney to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

For further information please contact FPSC Executive Director Emma Walters on +61 2 8627 1058 or FPSC Technology Manager Richard Bennett on +61 429 329 731.

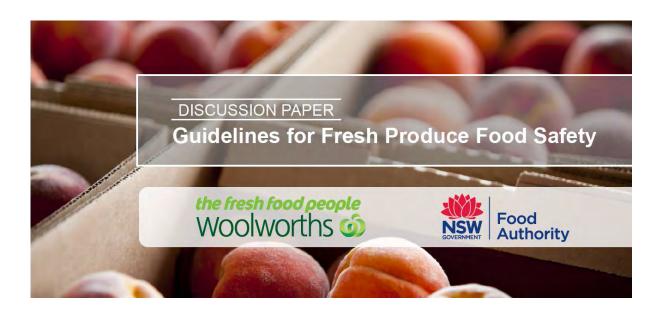
Further information is available at: http://freshproducesafety-anz.com/understanding/







Guidelines for Fresh Produce Food Safety Discussion Paper



The Fresh Produce Safety Centre is seeking comments on the content, presentation structure and format of the *Guidelines for Fresh Produce Food Safety*. Please submit your comments by **13 April 2015**.

Platinum Sponsors









Silver Sponsors













About the Guidelines project

The Fresh Produce Safety Centre (FPSC) has initiated the *Guidelines for Fresh Produce Food Safety* project. The primary objective of the Guidelines project is to update and expand the current industry guidelines for fresh produce food safety to include the whole supply chain from farm to retail shelf and extend coverage of the Guidelines to New Zealand.

The Guidelines for Fresh Produce Food Safety (new title) will be an important resource for the horticulture industries in Australia and New Zealand. The Guidelines for On-Farm Food Safety for Fresh Produce was first published in 2001, and last revised in 2004. The content and tools in the Guidelines need updating to include new knowledge and experience in managing food safety hazards plus the scope will be expanded to activities further along the supply chain. Fresh Produce Safety Centre consultation with the fresh produce industry has identified this project as a high priority investment.

Under the Guidelines project, the FPSC will:

- Form a Guidelines Editorial Committee to oversee the review of the Guidelines.
- Broadly consult with industry and stakeholders to determine the information stakeholders need, the preferred structure of the document and preferred presentation formats.
- Engage a range of industry experts to update the material, and produce a draft revision.
- Disseminate a draft revision of the Guidelines to industry, for further comment.
- Produce a final version of the new Guidelines for Fresh Produce Food Safety.

The Guidelines for Fresh Produce Food Safety will be published by September 2015.

This Discussion Paper forms part of the broader consultation strategy with industry.

The outcome of the Guidelines project will be a better informed industry, more able to identify food safety hazards and manage risk. The project supports the harmonisation of food safety practices and programs, and increases confidence in trading markets that Australian and New Zealand fresh produce is high quality, safe and meets legal requirements.

The current Guidelines for On-Farm Food Safety for Fresh Produce document is available here: http://www.agriculture.gov.au/agriculture-food/food/publications/farm-food-safety







Proposed new Guidelines scope and content

The new *Guidelines for Fresh Produce Food Safety* will be a combination of revised current content and new topics that have gained importance over the last 10 years. It will address the needs of both Australia and New Zealand industries to produce a trans-Tasman resource.

The scope of the new Guidelines will cover loose and packaged (but not processed) produce. All hazards will be addressed, from production to the retail shelf.

While much of the content of the existing Guidelines has stood the test of time, new knowledge gained through industry Research and Development (R&D), plus practical experience gained by those working day-to-day in fresh produce food safety, means that there is greater information available. The subject matter proposed for the new Guidelines includes:

- Microbiological, physical and chemical hazards throughout the supply chain
- Allergenic agents
- Product identification and traceability
- Incident management
- Regulation in Australia and New Zealand
- Food safety systems.

We want your views on the new Guidelines

The Guidelines Editorial Committee is now calling for comments from industry and stakeholders on content, presentation structure and presentation format for the new Guidelines. The comment period is open now and closes **13 April 2015**.

Content:

- Beyond those areas listed above, are there other subject areas that need to be included to enable you to undertake your food safety/Quality Assurance duties, as a grower, packer, wholesaler, retailer, processor, technologist, auditor, trainer or other industry stakeholder?
- Is there a particular aspect in the current Guidelines that you believe requires additional detail for you to undertake your role?

Presentation Structure:

Would you prefer the Guidelines to be structured according to the step in the chain
 OR by hazard type?

For structuring by each step in the chain (production and harvesting, grading and packing, transport, wholesale/distribution, retail), the specific hazards, causes of contamination and GAP/GMP would be covered for sections for each step. For

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structuring by each hazard type (microbiological, chemical, physical, allergens), the specific hazards, causes of contamination and GAP/GMP for each step in the chain would be covered in each hazard section.

- What level of detail to you want or need in each topic area?
- How much detail do you want on further resources available?
- What, if any, information is best presented in graphical form as drawings, pictures, flow charts or decision trees? What should be the balance of narrative text to graphics?

Presentation Format:

The FPSC initially intends to publish the new Guidelines online as a static PDF. However, we are keen to know your preferred format for the Guidelines in the future.

- What is your preferred format for the Guidelines: a static single document published online? A series of Fact Sheets published online? A searchable online resource?
 Other? A combination of formats?
- Are you likely to download and print the Guidelines as hard copy?

How to have your say

There is no set format for comments on the issues raised in this discussion paper. Please provide as much or as little detail as you wish: you do not have to answer all the questions posed in this discussion paper.

Please provide feedback on these three areas and any other comments to info@freshproducesafety-anz.com, phone +61 2 8627 1058 or fax +61 2 8627 1099.

The Guidelines feedback period is open to **13 April 2015**.

Thank you in anticipation of your input. We look forward to delivering the Guidelines as the industry recognised resource for fresh produce food safety management for Australia and New Zealand industries in 2015.

The Guidelines for Fresh Produce Food Safety project has been generously sponsored by:



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Evaluation Report of the Fresh Produce Safety Conference 11 August 2014, Sydney

Executive Summary

The Fresh Produce Safety Centre's feedback survey from the Fresh Produce Safety Conference on 11 August 2014 indicated that the conference was relevant, useful and an excellent networking opportunity for those attending. Specifically, 94% of the 67 respondents to the feedback survey either agreed or strongly agreed that the conference was relevant to their work, while 97% agreed or strongly agreed that the conference presentations were relevant or useful. Networking and information sharing was highlighted as one of the main benefits of the conference, with 90% indicating they had met useful contacts at the conference. Participants suggested that e-mail, newsletters, conferences and the blog/website are the preferred methods of communication with the FPSC. While the almost all of the respondents suggested that the conference was useful, when promoted to nominate what was 'least useful' about the event, a small number noted the venue had limitations, with air-conditioning, audio, and venue capacity identified as the key areas for improvement.

Introduction

The Fresh Produce Safety Centre hosted the *Fresh Produce Safety Conference: Accelerating Australian and New Zealand Food Safety Research*, at the University of Sydney on 11 August 2014.

128 people registered to attend the event. In the conference packs, distributed to participants upon arrival, a feedback form was provided. Participants were asked to leave the forms in a box on the registration table on leaving the conference at the end of the day and 67 filled-up forms were returned. The feedback form asked four multiple chose questions and four open-ended questions. The feedback form provided for anonymous responses, with no name identification.

The feedback form is attached to this report as Appendix 1.

Questions 1 - 4: Multiple choice

Questions 1-4 provided four statements that respondents could answer on a five-level Likert scale ranging from 'strongly agree' to 'strongly disagree'. The answers provided by respondents to these multiple choice questions were overwhelmingly positive. The conference topics and presentations were very broadly considered both useful and relevant (94% & 97% of respondents agreed or strongly agreed, respectively). Information was rated as highly likely to be used at work by the attendees. The conference was also considered to be highly useful for networking and information sharing with colleagues and peers (90% agree or strongly agree). The responses to the four multiple choice questions are illustrated in the figure below.

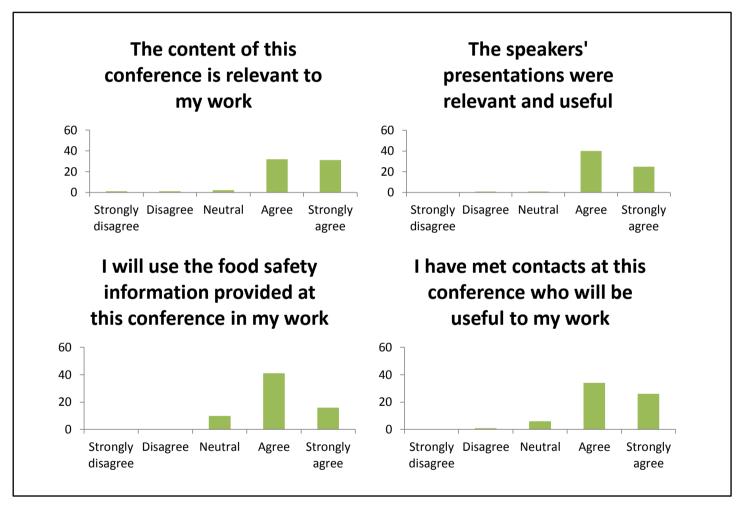


Figure 1. Responses to multiple choice questions 1-4.

Questions 5 – 8: Open-ended questions

Question 5: What were the most useful aspects of this conference?

Nearly every respondent provided an answer to this question. The different types of sessions were identified as useful, including the Case Studies, and Q & A sessions. The perspective of the international speakers was highly valued, as well as the sessions explaining new and emerging technologies. Finally the range of issues and sectors represented was valued by respondents, as was the benefits of networking and informal information exchange between delegates present. Counts of the most repeated answers are listed in the table below.

Table 1. Responses to	question 5, grouped	d by theme.
-----------------------	---------------------	-------------

# of	Most useful aspect of the conference	
Respondents		
20	Case Studies: active research on food safety	
18	Latest research and findings	
17	Networking and informal information sharing	
10	US Case Studies / participation	
9	New and emerging technologies	
8	Good range of issues, speakers, sectors	
6	Q & A sessions on identifying research priorities	

Question 6: What were the least useful aspects of this conference?

More than half of respondents either left this question blank, or indicated that all aspects of the conference were useful. Where responses were provided, recommendations for improvement were quite varied and often contradictory. Some comments suggested that presentations were too technical, while others suggested that longer, more technical presentations would be preferable. One respondent suggested a two-day conference, with a more technical focus on the second day, however in other questions others suggested the single day format was a strength of this conference. The lack of presentations from regulatory or government stakeholders was identified as a shortcoming by one respondent, and another respondent requested more presentations on active research in future. Some examples of the responses include:

Would like attendee list, would prefer fewer speakers and more details from each

Introductions for some speakers too long

All good - suggest finish with informal drinks nearby to allow final catch up

Some presentations too generic, some too technical.

Not enough active research presentations

Regulatory / government stakeholders not represented in the presentations

Question 7: How would you like to receive information from the Fresh Produce Safety Centre?

Question 7 provided the opportunity for respondents to nominate up to three preferences for how they would like to receive information from the Fresh Produce Safety Centre. E-mail was the preferred method of communication, with 52 respondents nominating email as a preferred communication channel. This was followed by website/blog (33 preferences), conferences (31 preferences) and newsletters (26 preferences) as the favoured means of receiving information from the Fresh produce Safety Centre. Less popular outreach methods included workshops (15 preferences), social media (10 preferences) and site visits (4 preferences). The responses to this question are represented in the figure below.

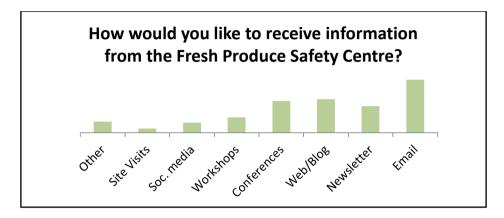


Figure 2. Responses to question 7.

Question 8: Any other comments, suggestions?

In this question, responses were positive, neutral or negative, as outlined in the table below.

Table 2. Responses to question 8, grouped by response type.

Count	Count Response type	
16	Positive	
14	Neutral	
5	Negative	

Several comments identified the quality of the catering, while others provided comments on the overall value of the conference. A sample of these positive comments are:

Great conference, topical, targeted, consistent, connected.

Great initiative, look forward to further participation.

Food excellent, congratulations to the committee on organising an excellent workshop, I'll be back next year!

The few negative comments were mostly related to the size and comfort of the venue. The venue was at capacity, and two respondents identified the lack of space as a comfort issue. Difficulties

Appendix 15. FPSC Evaluation Report of the Fresh Produce Safety Conference

hearing the presenters due to the air conditioning were noted by a few respondents, although one respondent noted that these issues were resolved in the afternoon:

Venue, catering excellent. Mic difficult to hear in the AM but well resolved in PM.

Comments in the neutral category included several valuable suggestions for future conferences and outreach. Some are listed below:

Advertise FPSC in appropriate newspapers, such as 'The Land' or local country papers where growers live/work. This way they could access website and go from there. Other suggestions: run stalls at country agricultural shows, do a radio segment with Macca on Sunday morning (ABC) to reach growers.

Encourage retailers, produce brokers to have a link to your website so that their suppliers can see information when searching for supply requirements. Could attend regional field days, post adverts to regional papers.

Preference for greater emphasis on chemical controls (MRL). Largely a valuable experience, seating could be improved, catering excellent. An excellent forum for networking + sharing experience.

Alternate events between AU + NZ.

Overall, the Fresh Produce Safety Conference received very positive feedback from those that completed the feedback form.

Fresh Produce Safety Centre 27 August 2014







5 March 2015

Enhancing Reputations, Reducing Risk Fresh Produce Safety Centre - NZ Roundtable February 2015

Outcomes

The Fresh Produce Safety Centre (FPSC) held a roundtable workshop in Auckland New Zealand on 24 February 2015. Twenty-seven representatives of the fresh produce industry, experts and government representatives from New Zealand and Australia attended the event. A list of attendees is attached to this report.

Key outcomes from the meeting included:

- Increased understanding by those present of the aims, objectives and current projects of the FPSC: including Understanding the Gaps – A Food Safety Literature Review and the Guidelines project.
- A recognition that there are synergies between the New Zealand Food Safety Science
 Research Centre (NZFSSRC) and the FPSC, with both organisations recognising the
 importance of regular communication to avoid duplication, and recognising that there are
 opportunities for information-sharing on research priorities and research projects to ensure
 activities are complementary.
- The potential for joint or parallel trans-Tasman research initiatives between the FPSC and the NZFSSRC.
- The commitment of the FPSC to continue regular engagement with New Zealand fresh produce businesses and stakeholders around fresh produce food safety, through events and other outreach activities.
- Encouragement for New Zealand businesses and other stakeholders to actively engage in the
 work of the FPSC through the e-Newsletter and website, through attending events, by
 providing comments or inputs on projects (such as the upcoming discussion paper on the
 Guidelines for Fresh Produce Food Safety), by applying for research projects, by providing
 guest articles and other outreach material, or through engaging as supporters the Centre or
 sponsors of its research projects.
- The potential for a FPSC New Zealand-based Director to be represented on the Horticulture sectoral advisory committee of the NZFSSRC.
- Regular communication and exchange of information across those interested and engaged with horticultural food safety in New Zealand, such as the FPSC, Horticulture NZ,NZFSSRC and United Fresh's Food Safety & Traceability Committee.

Discussion and speakers at the workshop included:

Michael Worthington, Chairman, FPSC and CEO, PMA A-NZ, opened the meeting, welcoming participants and thanking the event sponsor Zespri International Limited. He explained the goals and governance of the FPSC, emphasising that that organisation had been established as a truly trans-Tasman initiative to serve the fresh produce food safety community in both countries.

Appendix 16. FPSC NZ Roundtable Outcomes







Joseph Ekman, Chairman, FPSC Technical Committee and Technical Director, Fresh Produce Group, spoke about the two FPSC research and development projects underway:

- Understanding the Gaps A Food Safety Literature Review; and
- The Guidelines for Fresh Produce Food Safety project.

He explained that the projects were initial projects of FPSC with plans for more to follow.

Richard Bennett, Technology Manager, FPSC/PMA-ANZ informed the workshop about the FPSC's outreach activities, including his FPSC blog, the FPSC fortnightly e-Newsletter, the FPSC website (www.freshproducesafety-anz.com) and events. He emphasised that the FPSC's role in outreach of the science around fresh produce safety was key goal of the Centre. He said he saw his role was to engage those responsible for food safety in businesses through regular emails and e-Newsletters; in his words, to convert "delete, delete, delete" to "yes, yes, yes".

An update on the New Zealand Food Safety Science Research Centre (NZFSSRC) was then provided by *Prof Nigel French*, Interim Director, NZFSSRC and Professor of Food Safety and Veterinary Public Health, Massey University. He explained that the NZFSSRC was being established to cover various sectors, including horticulture, and that the NZFSSRC was in the process of conducting a needs assessment for each sector, before developing overarching research and business plans, appointing a Board/CEO and putting other governance structures in place. He outlined that he envisaged a collaborative exchange for the FPSC and NZFSSRC in conducting complementary research and sharing knowledge and experience on identifying trans-Tasman research priorities.

Technical priorities and current issues for horticulture in New Zealand were outlined by *Matt Dolan*, Business Manager, Horticulture NZ and a member of the FPSC Technical Committee. He outlined his perspective of the current state of food safety for horticulture in New Zealand, how certification may be hitting a peak: that many businesses are seeking credentials above the standard provided by certification schemes alone. He identified that food safety is competing within the food business for attention among a range of other topics. He outlined that the priorities for New Zealand horticulture food safety research was knowledge stocktakes and research around the knowledge gaps. He noted that the FPSC's Understanding the Gaps project was important work in this space.

Catherine Richardson Quality Manager, Zespri International Limited and FPSC Board Director spoke about why her organisation was supporting the FPSC. She also outlined potential areas for engagement between the New Zealand fresh produce industry and the FPSC.

Following general discussion among participants, *Emma Walters*, Executive Director of FPSC, outlined some roundtable outcomes and next steps, as discussed at the beginning of this paper.

www.freshproducesafety-anz.com info@freshproducesafety-anz.com

Zespri Krallarit

The FPSC NZ Roundtable was generously supported by Zespri International Limited.







Attendees

Name	Role	Organisation
Anne-Marie Arts	Senior Consultant, Agrichain Centre Food Safety & Traceability Representative, United Fresh	AgriChain Centre, United Fresh
Richard Bennett	Technology Manager	FPSC & PMA A-NZ
Puneet Bhanot	Food Safety Manager	AgriChain Centre, United Fresh
Dr Michael Butcher	FPSC Board of Directors, Consultant	FPSC
Mark Casey	Manager Regulatory Services	Foodstuffs (NI) Limited
Allison Clark	FPSC Board of Directors, General Manager Marketing	FPSC, Houston's Farm
Matthew Dolan	Business Manager	Horticulture NZ
Joseph Ekman	FPSC Board of Directors, Technical Director	FPSC, Fresh Produce Group
Graham Fletcher	Research Team Leader, Food Safety & Preservation	Plant and Food NZ
Prof Nigel French	Interim Director, NZFSSRC, Professor of Food Safety and Veterinary Public Health	NZFSSRC, Massey University
Belinda Hazell	FPSC Board of Directors, Principal Consultant	FPSC, Optimum Standard
Nicola King	Scientist	ESR
Stephen Lorimer	Senior Sector Manager, Biological Industries, Science Skills & Innovation Group	MBIE
Hans Maurer	Director, Strategy & Marketing, AgriChain Centre, Chair of the Food Safety & Traceability Committee, United Fresh	AgriChain Centre, United Fresh
A/Prof Robyn McConchie	FPSC Board of Directors, Head, Department of Plant and Food Sciences	FPSC, University of Sydney
Andrew Mill	Account Manager, Horticulture & Food	AsureQuality
Danette Olsen	General Manager Science - Seafood Technologies	NZFSSRC
Naomi Parker	Manager Science Policy NZ MPI	
Prof Conrad Perera	School of Chemical Sciences, Food Science	University of Auckland

Appendix 16. FPSC NZ Roundtable Outcomes







Name	Role	Organisation	
Camilla Philip	Business Development Manager	PMA A-NZ	
Alan Pollard	Chief Executive Officer	Pipfruit NZ	
Jerry Prendergast	Brand Development & National Key Accounts Manager	MG Marketing	
Leonie Reyneke	General Manager Supply and Quality	Restaurant Brands	
Catherine Richardson	FPSC Board of Directors, Quality Manager	FPSC, Zespri International	
Stephen Twinn	United Fresh Food Safety & Traceability Committee	United Fresh	
Emma Walters	FPSC Executive Director	FPSC	
Michael Worthington	FPSC Board of Directors, CEO PMA A-NZ	FPSC, PMA A-NZ	







Frozen Berries Hepatitis A Virus Outbreak Fact Sheet

Published: 18th February 2015¹

Introduction

An outbreak of foodborne illness attributed to hepatitis A virus (HAV) has taken place in Australia. At least ten people have become infected. The source of the outbreak is packs of frozen mixed berries and frozen raspberries packed in China for Patties Foods, Bairnsdale, Vic, under the Nanna's and Creative Gourmet brands. The origin of the berries is believed to be a combination of China and Chile.

Recall notices published by Food Standards Australia New Zealand (FSANZ) were as follows:

- 14/02/15 3:54 pm Nanna's Mixed Berries 1kg
- 15/02/15 1:08 pm Creative Gourmet Mixed Berries 300g and 500g
- 16/02/15 8:02 pm Nanna's Raspberries 1kg

Discussion

The Produce Marketing Association Australia-New Zealand (PMA A-NZ) and the Fresh Produce Safety Centre A-NZ (FPSC) staff, principally Richard Bennett, have been contacted by numerous media outlets seeking comment. The main points made are as follows:

Q: How are consumers protected and what went wrong?

Food safety in Australia comes under the regulatory authority of FSANZ and the Australian Food Standards Code as adopted by the States and Territories. The Code stipulates, among other things, that so-called 'food businesses' must implement a food safety program based on Codex HACCP. Such a program includes the ability to manage suppliers. In this case, Patties must be certified to a food safety program and must manage its suppliers accordingly, as is apparently the case. Clearly, despite the preventive controls in place, a contamination has taken place and passed undetected through the supply chain.

Q: Are imports 'Beyond the law' in Australia?

The Food Standards Code is designed to protect Australian consumers. It applies equally to domestic production and imported food such as fresh and processed produce.

¹ The information in this document is correct as at 18th February 2015







Q: Should the Imported Foods Inspection Scheme pick up contamination like this?

Considerable attention has focused on the Imported Food Inspection Scheme (IFIS) and its surveillance testing regime of five percent of consignments. There is a case that recent outbreaks of HAV due to frozen berries in Europe and North America could have led the IFIS to widen the scope and elevate the rate of testing. One would hope that IFIS will reassess the risk of the HAV:frozen berry association.

Q: Is the Imported Food Inspection Scheme the only testing that is conducted?

The Imported Food Inspection Scheme is NOT the only opportunity for imported product to be tested for microbiological (or chemical) contaminants. It is minor in the bigger picture of managing food safety in Australia. Testing is a verification activity and is generally required for food safety certification. Testing verifies if good agricultural practices such as effectively treating water and adhering to good personal hygiene practices have been followed during production and packing. Testing is a snapshot in time and is not a guarantee that all product is safe. Testing can be of raw materials and finished product depending on the risk assessment. Food safety verification testing applies regardless of whether product is produced domestically or imported.

Q: So how widespread is food safety certification, and hence verification testing?

Food safety certification is commercially mandatory to supply any of Australia's major retailers, who collectively account for over seventy percent of the fresh produce grown in Australia. Food safety certification is the primary mechanism for managing food safety risk, which in turn makes it the primary mechanism for protecting the reputation and value of our most trusted food brands.

Q: Is this outbreak the fault of our regulations?

A foodborne illness outbreak is not a sign of the failure of regulation. Our regulatory system is widely recognised as being very good. Outbreaks are usually the result of short-term human error and are best resolved by corrective action, putting processes in place to address the cause of the problem. The preventive controls already in place should be capable of preventing outbreaks such as this.

Q: So how do Australian food businesses meet the regulatory requirements of the Food Standards Code?

The majority of Australian fresh and processing produce is grown, packed and processed under one or more internationally recognised food safety standards, such as SQF, BRC, Freshcare and GlobalG.A.P. This is not the exclusive domain of the Australian industry. Localised variations of Good Agricultural Practice Programs including NZGAP, ChinaGAP, ChileGAP and CanadaGAP exist in many countries. Australian retailers require their international suppliers to be certified to the same







standards as Australian growers. The audits to these schemes are often conducted by Australian auditors.

Q: Can the food industry guarantee food safety?

Despite the widespread implementation of food safety standards and government regulation, foodborne illness incidents continue to occur globally. We are fortunate that not many serious outbreaks have occurred in Australia. Outbreaks of this nature are rare but they do occur and industry learns and improves from each one.

Q: Sounds like all this imported food is creating more illness than ever. Is this true?

There is an overall declining trend in the number of foodborne illnesses in Australia despite the substantial increase in imports. Circa 2010, there were an estimated annual 4.1 million (90% CrI: 2.3–6.4 million) cases of foodborne gastroenteritis acquired in Australia, including an estimated annual 31,920 (90% CrI: 29,500–35,500) hospitalisations and 86 (90% CrI: 70–105) deaths due to foodborne illness. This equates to an average of approximately one episode of foodborne gastroenteritis every five years per person. There were an estimated 4.3 million (90% CrI: 2.2–7.3 million) episodes of foodborne gastroenteritis circa 2000. Taking into account changes in population size, applying these equivalent methods suggests a 17% decrease in the rate of foodborne gastroenteritis between 2000 and 2010. While foodborne salmonellosis was estimated to have increased by 24% over this period, illnesses from hepatitis A decreased from 245 cases circa 2000 to 40 cases circa 2010, representing a rate decrease of 85%. (Australian Government Department of Health, 2014)

Q: Are the reports that this outbreak is due to a biosecurity failure at our border true?

This is not a biosecurity issue. Biosecurity refers to the introduction of pests and diseases of quarantine significance that do not currently exist in Australia. Such pests and diseases could have a devastating impact on primary production. Human pathogens are not a biosecurity issue.

Q: What is the produce industry doing to address food safety, long term?

The Fresh Produce Safety Centre is the industry-funded body that provides research, education and outreach on food safety matters. The FPSC is currently contracting two pieces of research and development. The first is to review the industry's food safety best practice guidelines in light of recent learnings from research and from practice. The second project is to identify gaps in our knowledge of microbiological contamination by conducting a review of the contemporary literature covering water, organic inputs, storage and other production variables. These priorities were identified by industry over the last 18 months. See www.freshproducesafety-anz.com







Q: Do you think everything is OK, or can the industry learn from this incident?

PMA A-NZ and FPSC supports a review of this case, and any similar case, if we believe that such a review may lead to improved food safety outcomes for Australian consumers. In particular, such a review should objectively test the capability of the food safety preventive controls in place, seek gaps in the efficacy of the commercial and regulatory standards in place and clarify industry concerns relating to matters of fairness and equivalence.

Q: Where is the best place to go for specific information on hepatitis A virus and this outbreak?

There is a lot of information on the internet and in the media, some of it not very reliable and accurate. I suggest you look at these FAQs from the Chief Health Officer for Victoria. There are other authoritative sites available but I found this one answered all my questions.

Richard Bennett

Technology Manager

Fresh Produce Safety Centre Australia & New Zealand







Itinerary: Trevor Suslow 13-20th March

Date	Activity	Location	Person/s
Friday	Arrive Sydney 7:35 am	Sydney	
14 March			
Sunday			
15 March			
Monday	Sydney Markets, Barden Produce,		
16 March	Sydney region		
Tuesday 17 March	Visit VG13039 Salmonella soil remediation trial sites; discussions on comparative progress of US/Aust trials methods and results and plans for further research Working Lunch at PBI include FPSC briefing. Richard, Trevor and Karen to continue driving on to Orange	Cobbity and Pye Farm	Robyn, Kim and Tina Richard Philippa (HI AL)
Wednesd ay 18 March	Guest speaking event – Future Apple Orchards Workshop. Interactive presentation with growers regarding microbiological contamination with particular focus on current <i>Listeria</i> outbreak in the US associated with apples. Also Bennett presentation on FPSC objectives and research and outreach activities. Also participated in mechanical harvesting field day and arranged orchard and packhouse visits and discussions independently. Hosted by Apple & Pear Australia Limited (APAL)	Orange	Trevor, Karen, Richard, Angus
Thursday 19 March	Return to Sydney around noon.	Sydney Region	Richard
Friday 20 March	Faculty Seminar on current issues in microbial contamination of horticultural produce, available at http://wp.me/p2V1mm-1nW	Sydney Region	Robyn, Kim and Tina
Saturday 21 March	Depart Sydney		Robyn, Kim and Tina







FPSC e-Newsletters distributed 3 March 2014 – 29 May 2015

- 11 April 2014: Call for Expressions of Interest for Directors of Fresh Produce Safety Centre
 Ltd
- 7 May 2014: May e-Newsletter
- 22 May 2014: What's New
- 27 May 2014: Fresh Produce Safety Centre Limited Launched Today
- 11 June 2014: June e-Newsletter
- 22 June 2014: What's New
- 4 July 2014: July e-Newsletter
- 10 July 2014: Conference earlybird registrations close this Friday 11 July
- 11 July 2014: Call for Expressions of Interest for Volunteer Technical Committee Members of the Fresh Produce Safety Centre
- 24 July 2014: What's New
- 1 August 2014: August e-Newsletter
- 22 August 2014: What's New
- 11 September 2014: September e-Newsletter
- 26 September 2014: What's New
- 15 October 2014: October e-Newsletter
- 23 October 2014: What's New
- 5 November 2014: Last Chance to Sponsor Key Research Projects
- 10 November 2014: November e-Newsletter
- 20 November 2014: What's New
- 11 December 2014: December e-Newsletter
- 22 January 2015: What's New
- 5 February 2015: February e-Newsletter
- 19 February 2015: Frozen Berries Hepatitis A Virus Outbreak Fact Sheet Available Now
- 20 February 2015: What's New
- 4 March 2015: Have your say on the Guidelines for Fresh Produce Food Safety
- 5 March 2015: March e-Newsletter
- 19 March 2015: What's New
- 1 April 2015: Have your say on the Guidelines for Fresh Produce Food Safety
- 10 April: April e-Newsletter
- 15 April 2015: Provider announced to conduct "Understanding the Gaps" food safety literature review project
- 24 April 2015: What's New
- 7 May 2015: May e-Newsletter
- 22 May 2015: Earlybird registrations now open for the Fresh Produce Safety Conference 2015
- 25 May 2015: What's New







FPSC Blogs 3 March 2014 – 29 May 2015

- 25 March 2014, It's vital to practise what you preach when playing it "clean, green & safe", writes Richard Bennett
- 27 March 2014, 99% of samples within residue limits but even good news stories can be skewed writes Richard Bennett
- 01 April 2014, Hep A, Pathogens an important issue to have on the risk assessment radar, writes Richard Bennett
- 24 April 2014, Exporting to HK? The pesticide residue transition stage is almost expired, writes Richard Bennett
- 30 April 2014, New technologies are shaping the future of the fresh produce industry, writes Michael Worthington
- 22 May 2014, "Food fraud is it an issue in Australia and New Zealand?" asks Richard Bennett
- 30 May 2014, Free June GS1 DataBar Workshop will help avoid a crisis, writes Richard Bennett
- 01 August 2014, The Dirty Dozen lives on, writes Richard Bennett
- 10 August 2014, Death cap mushrooms the industry is prepared for a perennial tragedy, writes Richard Bennett
- 14 August 2014, The #1 reason we bother with food safety? Because consumers demand it!,
 writes Richard Bennett
- 20 August 2014, "Learn from the past, because history has a habit of repeating itself" writes
 Richard Bennett
- 10 September 2014 Five key messages from the Fresh Produce Safety Conference
- 18 September 2014, Aus has a new Standard for Listeria monocytogenes, but does it apply to you?
- 26 September 2014, Influenza pandemic will impact on fresh and processed produce industry
- 09 October 2014, So, why don't we have a food safety regulation for Australian growers?
- 23 October 2014, Back up the food safety training with a good book
- 06 November 2014, A timely reminder on temperature management
- 20 November 2014, Don't risk it: Risk Ranger and other risk assessment tools
- 04 December 2014, The HACCP Mentor Reveals the Top 10 Food Safety Audit Non-Conformances, writes Richard Bennett
- 17 December 2014, Richard Bennett's recap of 2014 & Top 5 Food Safety, Traceability & Technology Trends for 2015
- 08 January 2015, Intentional contamination should come as no surprise, but are you prepared?" asks Richard Bennett
- 30 January 2015, You'll be hearing more about the Global Food Safety Initiative, writes Richard Bennett
- 03 March 2015, Outbreaks a matter of 'when' not 'if': the Hep A crisis & tools to minimise risk, by Richard Bennett
- 09 April 2015, Take a deep breath and reflect on the hep A saga, suggests Richard Bennett
- 23 April 2015, Grocery shoppers vote for food safety, by Richard Bennett
- 07 May 2015, Opinion: food safety audits by Dr. Bob Whitaker







 20 May 2015, Food Standards releases revised frozen berry risk statement, writes Richard Bennett



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27 May 2014

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FRESH PRODUCE SAFETY CENTRE LIMITED LAUNCHED TODAY

The Fresh Produce Safety Centre Limited officially opened its doors for business today.

The first meeting of the Fresh Produce Safety Centre's Board of Directors occurred this morning, following registration of the new company limited by guarantee with ASIC yesterday.

The Centre is being hosted by the University of Sydney under a project with the Produce Marketing Association of Australia and New Zealand (PMA A-NZ).

The new Directors of the Centre elected Michael Worthington as the interim Chair of the Board. The seven Directors of the FPSC Board are:

- Dr Michael Butcher, Pipfruit NZ Inc. (based in NZ)
- Ms Allison Clark, Houston's Farm (based in Tasmania)
- Mr Joseph Ekman, Fresh Produce Group (based in NSW)
- Ms Belinda Hazell, Optimum Standard (based in Tasmania)
- Dr Robyn McConchie, University of Sydney (based in NSW)
- Ms Catherine Richardson, Zespri International (based in NZ)
- Mr Michael Worthington, CEO PMA A-NZ (based in Victoria)

Biographies on each of the Directors can be found at the Centre's website: http://freshproducesafety-anz.com/about/directors/

The Board Directors issued a joint statement as follows:

"We are proud and excited to announce the formal establishment of the Fresh Produce Safety Centre today.

"We look forward to working with all sectors of the fresh produce supply chain, from growers, input suppliers, processors, packers, transport, wholesalers/agents, retailers, through to peak industry bodies, quality assurance, compliance and training organisations, researchers and research institutions, extension and outreach personnel and others.

"The Fresh Produce Safety Centre has been established to address an important gap in our industry: to promote research, outreach and education on fresh produce safety throughout Australia and New Zealand.

"We wouldn't have been able to achieve that had it not been for the support of industry: twenty organisations throughout the Australian and New Zealand fresh produce value chains and associated





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sectors recognising the need to address fresh produce food safety and financially backing the Centre's establishment.

"Most sincere thanks go to our founding supporters who pledged funding for the establishment of the Centre: to these organisations we say thank you and we look forward to achieving a multifold return on investment for our industry from your generous support.

"We also recognise the generous investment by HAL and the Australian Government through matching funds, through a project to establish the Centre with the University of Sydney and PMA ANZ."

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

Michael Worthington, Director and CEO PMA A-NZ, a founding partner of the Centre, said: "PMA A-NZ has long recognized the gap in food safety in Australia and New Zealand: we are delighted to be supporting this truly trans-Tasman initiative."

The Centre's goals are to:

- Call for and manage food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

The Centre's founding supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia

The Fresh Produce Safety Conference: Accelerating Australian & New Zealand Food Safety Research, will be held at the University of Sydney on 11 August 2014. Please visit http://freshproducesafety-anz.com/2014/05/27/conference/

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

For further information please contact FPSC interim Executive Director Emma Walters on $+61\,02\,8627\,1058$ / $+61\,419\,204\,454$ or interim Chair Michael Worthington on $+61\,03\,8844\,5536$.



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28 July 2014

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FRESH PRODUCE SAFETY CONFERENCE - 11 AUGUST 2014

A conference examining recent research findings on fresh produce safety will be held at the University of Sydney on 11 August 2014.

The Fresh Produce Safety Centre is hosting the Fresh Produce Safety Conference: Accelerating Australian & New Zealand Food Safety Research.

The Vice-Chancellor and Principal of the University of Sydney, **Dr Michael Spence**, will officially launch the Fresh Produce Safety Centre, hosted by the University of Sydney and in partnership with PMA Australia-New Zealand, at the conference.

Timothy York, President of Markon Cooperative Inc, is presenting the keynote address on how the US fresh produce industry has benefited from a dedicated research centre for produce safety, and what the lessons are for Australia and New Zealand.

Markon is a purchasing, marketing, and logistics cooperative serving North America's leading independent foodservice distributors. Based in Salinas, California, Markon distributes produce to over sixty-eight facilities in the U.S. and Canada.

Dr Robert Whitaker, Chief Science and Technology Officer, PMA (Produce Marketing Association), will speak on headline research outputs from the Center for Produce Safety that are relevant to our region.

Other conference highlights include:

- The current state of food safety research in Australia and New Zealand
- Food safety outreach priorities
- Active research in the food safety field including:
 - o Survival of Salmonella in Soil Amended With Chicken Manure
 - Chlorine Replacement in Washwater

The conference will also explore how to support further research on fresh produce safety, and how to extend research findings to those who need to know.

For the full program: http://freshproducesafety-anz.com/conference 2014/

Date: 11 August 2014

Time: 9:00 am to 4.00 pm, (registrations from 8.30 am)

Location: Foyer, Sydney Law School (Camperdown), New Law School Building

Eastern Avenue, Camperdown Campus, The University of Sydney NSW 2006 Australia

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The Fresh Produce Safety Centre is being hosted by the University of Sydney under a project with the Produce Marketing Association of Australia and New Zealand (PMA A-NZ).

The Centre's founding supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC interim Executive Director Emma Walters on +61 02 8627 1058 / +61 419 204 454 or interim Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.





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EMBARGOED UNTIL 11AM MONDAY 11 AUGUST 2014 8 August 2014

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AUSTRALASIA STAYS AHEAD OF THE CURVE ON FRESH PRODUCE SAFETY

The Australian and New Zealand fresh produce industries joined together today to take proactive steps to further protect this region's well-earned reputation for producing safe, quality food by committing to a new centre dedicated to investigating and promoting the safety of the fruit and vegetables we eat and export.

Over 120 representatives of the fresh produce industry, regulators and academics attended the launch of the Fresh Produce Safety Centre at a conference at the University of Sydney today.

The Fresh Produce Safety Conference also explored latest advances in fresh produce research in Australia and New Zealand, and how to extend research findings to those who need to know.

Timothy York, of US-based Markon Cooperative Inc, told conference delegates how the US fresh produce industry joined together to form the Center for Produce Safety in the US in 2008, in response to a food safety issue in leafy greens in the US in 2006.

"Protecting Australia and New Zealand's reputation for producing and exporting high quality and safe food is vital for both consumers and our industry," said interim Chairman of the Fresh Produce Safety Centre and CEO of PMA A-NZ, **Mr Michael Worthington**.

"To minimise the risk of food crises, such as those that have occurred in recent years in Europe and America, our industry has joined together to establish the Fresh Produce Safety Centre. The Centre will enhance fresh produce safety throughout Australia and New Zealand, through research, outreach and education. We have been fortunate never to have experienced a disaster of the same level as overseas and we must do everything possible to prevent that sort of event happening," Mr Worthington said.

The Vice-Chancellor and Principal of the University of Sydney, **Dr Michael Spence**, officially launched the Fresh Produce Safety Centre at the conference.

The Dean of the Faculty of Agriculture and Environment at the University of Sydney, **Professor Mark Adams** said: "The University of Sydney is delighted to host the Fresh Produce Safety Centre: it underlines the University's continued engagement with industry and our commitment to identifying and addressing fresh produce safety research gaps."

NSW Chief Scientist and Engineer, Professor **Mary O'Kane**, also welcomed delegates on behalf of the NSW Government, which sponsored the conference.







AUSTRALIA & NEW ZEALAND

For the full program: http://freshproducesafety-anz.com/conference 2014/

Date: 11 August 2014

Time: 9:00 am to 4.00 pm, (registrations from 8.30 am)

Location: Foyer, Sydney Law School (Camperdown), New Law School Building

Eastern Avenue, Camperdown Campus, The University of Sydney NSW 2006 Australia

Conference Sponsors:























The Fresh Produce Safety Centre is being hosted by the University of Sydney in partnership with PMA A-NZ through funding from Horticulture Australia Limited.

The Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

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Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC interim Executive Director Emma Walters on +61 02 8627 1058 / +61 419 204 454 or interim Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.





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21 August 2014

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FRESH PRODUCE SAFETY CENTRE ANNOUNCES TECHNICAL COMMITTEE

The Fresh Produce Safety Centre today announced the members of its newly-established Technical Committee. The seven Technical Committee members are:

- Mr Joseph Ekman, Fresh Produce Group (based in NSW), Chairman of the Technical Committee, appointed from the Fresh Produce Safety Centre Board
- Dr Rosalind Deaker, University of Sydney (based in NSW)
- Mr Matthew Dolan, Horticulture New Zealand (based in Wellington, NZ)
- Mr Graham Fletcher, The New Zealand Institute for Plant & Food Research Limited (based in Auckland, NZ)
- Mr Scott Ledger, Hort VC Group (based in Queensland)
- Mr Prakash Pathak, Moraitis Group Pty Ltd (based in NSW)
- Dr Craig Shadbolt, NSW Food Authority (based in NSW).

The Technical Committee's role is to advise the Fresh Produce Safety Centre Board on research priorities, to evaluate research proposals submitted to the Centre, and to provide the fresh produce industry in Australasia with practical, translatable research data that can be used at all levels throughout the supply chain.

"We are delighted to announce the seven members of the Fresh Produce Safety Centre's Technical Committee today, as it progresses our mandate to promote fresh produce safety throughout New Zealand and Australia," said Michael Worthington, Chairman of the Fresh Produce Safety Centre and CEO of the Produce Marketing Association Australia-New Zealand (PMA A-NZ).

Mr Joseph Ekman, from Fresh Produce Group, who is also a Director of the Fresh Produce Safety Centre, has been appointed by the Fresh Produce Safety Centre Board to be the Chairman of the Technical Committee.

"The Committee represents a cross-section of industry experience and scientists, and I look forward to working with the other Technical Committee members. Our focus will be identifying industry's highest priority research questions and seeking evidence-based research to answer these questions, through the FPSC's Requests For Proposals," said Mr Ekman.

The role of the Fresh Produce Safety Centre is to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

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Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia



Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 / +61 419 204 454 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.







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AUSTRALIA

10 November 2014

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

CONSUMERS ADVISED TO AVOID FOOD TEMPERATURE DANGER ZONE OF 5°C to 60°C

Australian Food Safety Week 9 – 15 November 2014

Consumers are being advised to avoid the Temperature Danger Zone of 5°C to 60°C, to reduce the risk of food safety issues, by keeping hot food hot, and cold food cold.

Richard Bennett, Technology Manager of the Fresh Produce Safety Centre, said that harmful food bacteria rapidly multiplies in cooked food in temperatures between 5°C to 60°C.

"If cooked perishable food is kept below 5°C, by putting it in the frig, or above 60°C, by keeping it in the oven on low, then the chance of a food safety incident is greatly reduced," said Mr Bennett.

Here are some simple tips for avoiding the Temperature Danger Zone:

Keep your fridge at or below 5°C. Use a fridge thermometer to check that the temperature stays around 4 to 5°C.

- Make sure you have enough fridge space as fridges won't work properly when they are overloaded or when food is packed tightly because the cold air cannot circulate.
- If you are running out of room in your fridge, remove foods that are not potentially hazardous, such as alcoholic or soft drinks. The temperature of these foods is not critical and they can be kept cool in insulated containers with ice or cold packs.
- Freshly cooked food, not for immediate consumption, should have the temperature reduced as quickly as possible. Divide into small portions and place in containers in the fridge or freezer as soon as it stops steaming.
- Hot food needs to be kept and served at 60°C or hotter. If you are keeping it warm for someone put it in the oven at 60°C or at 100°C if that is as low as your oven will go. If you think the food will dry out, cool the plate or container until the steam stops rising, cover and put it into the fridge.

Media Contacts:

Richard Bennett, Technology Manager, Fresh Produce Safety Centre, 0429 329 731.

or Lydia Buchtmann, Food Safety Information Council, 0407 626 688

Further Information: www.foodsafety.asn.au

Australian Food Safety Week is the major activity of the Food Safety Information Council which aims to address the estimated 4.1 million cases of food borne illness in Australia each year.

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The role of the Fresh Produce Safety Centre is to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia



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15 January 2015

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE LAUNCHES TWO LANDMARK PROJECTS

The Fresh Produce Safety Centre today launched two landmark research projects aimed at improving the safety of Australian and New Zealand fresh produce.

The two projects are:

- Understanding the Gaps a Food Safety Literature Review; and
- The Guidelines for Fresh Produce Food Safety.

The projects have been financially supported by industry and government, demonstrating the broad support across Australia and New Zealand for this work.

"The generous support of the fresh produce industry and food safety organisations has been the catalyst to get these vital projects up and running," said Fresh Produce Safety Centre Chairman Michael Worthington.

"The companies and industry organisations supporting these projects know that food safety is paramount: they are tangibly demonstrating their support for fresh produce safety in Australia and New Zealand," Mr Worthington said.

The aim of the Guidelines project is to review and update the Guidelines for On-Farm Food Safety for Fresh Produce, to expand the scope to include new topics and post-farm activities and to contain the most up-to-date information available.

Industry stakeholders have long sought a revision of the Guidelines, as the last review came in 2004.

This project has been generously supported by Woolworths and the NSW Food Authority (Platinum sponsors), Freshcare (Gold sponsor) plus N2N Global, Fresh Select and AUS-QUAL (Silver sponsors).

The Understanding the Gaps project will engage a research provider to review the contemporary literature surrounding microbial contamination of fresh produce and the interaction of sanitisers and fungicides when used postharvest.

This review will provide the fresh produce industry in Australia and New Zealand with information to improve food safety best practice and reduce the opportunity for foodborne illness.

The Understanding the Gaps project has been generously supported by Pipfruit NZ and the NSW Food Authority (Full Research Partners) plus Fresh Select and GSF Australasia/Snap Fresh Foods (Associate Research Partners).







The Understanding the Gaps report will be released mid-year, while the revised Guidelines will be launched in the third quarter of 2015.

"The Fresh Produce Safety Centre has been established by industry to enhance fresh produce safety throughout Australia and New Zealand: with these projects, we will deliver the resources that industry has identified as top priorities," Mr Worthington said.

Sponsors of the Guidelines for Fresh Produce Food Safety project:











Silver Sponsors







Sponsors of the Understanding the Gaps project:

Full Research Partners





Associate Research Partners





Link to Guidelines page: http:/freshproducesafety-anz.com/guidelines/

Link to UtG page: http://freshproducesafety-anz.com/understanding/



Australia





The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia

Establishment of the FPSC has been funded by a Horticulture Innovation Australia project using voluntary contributions from industry and matched funds from the Australian Government.

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.







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22 January 2015

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE RELEASES RFP FOR UNDERSTANDING THE GAPS LITERATURE REVIEW PROJECT

The Fresh Produce Safety Centre today released a Request for Proposals (RFP) for Understanding the Gaps: a Food Safety Literature Review.

The Fresh Produce Safety Centre is seeking a provider to review the contemporary literature surrounding microbial contamination of fresh produce and the interaction of sanitisers with fungicides when used postharvest.

This review will provide the fresh produce industry in Australia and New Zealand with information to improve food safety best practice and reduce the opportunity for foodborne illness.

The Understanding the Gaps project has been generously supported by Pipfruit NZ and the NSW Food Authority (Full Research Partners) plus Fresh Select and GSF Australasia/Snap Fresh Foods (Associate Research Partners).

The Understanding the Gaps report will be released mid-year.

Suitably qualified consultants or consortia may apply by submitting proposals by 5.00pm AEDT on Monday 16 February 2015 to info@freshproducesafety-anz.com

Sponsors of the Understanding the Gaps project:







Associate Research Partners





Link to Understanding the Gaps project page, including the RFP material: http://freshproducesafety-anz.com/understanding/







The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited

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The Fresh Produce Safety Centre has been funded by a Horticulture Innovation Australia project with co-investment from industry and funds from the Australian Government

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.







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6 February 2015

MEDIA RELEASE ... MEDIA RELEASE ... MEDIA RELEASE

FRESH PRODUCE SAFETY CENTRE WELCOMES TWO NEW SUPPORTERS

The Fresh Produce Safety Centre welcomes two new supporters in 2015: Zespri Group Limited, based in NZ, has pledged Silver support for the Centre while Nufarm Australia Limited has joined the FPSC as a Bronze supporter.

Zespri International Limited is a consumer-driven, grower-owned company dedicated to the global marketing of kiwifruit and is the sole exporter of New Zealand Kiwifruit to all markets except Australia.

Nufarm Australia Limited is a major manufacturer of crop protection products in Australia.

"We are delighted to welcome these two new supporters, who join the ranks of twenty other industry organisations demonstrating their commitment to fresh produce safety through their support of the Fresh Produce Safety Centre," said FPSC Chairman and CEO of PMA A-NZ, Michael Worthington.

"Food Safety is an essential element that underpins our brand. The Fresh Produce Safety Centre is an excellent initiative and we strongly support its focus on produce related research and on providing an information resource to assist all parties in the supply chain," said Catherine Richardson, Quality Manager, Zespri Group Limited.

"We at Nufarm genuinely believe in 'growing a better tomorrow' and this means supporting the entire value chain, including food safety, to help create value and sustainability in Australian horticulture," said Ben Coombe, Horticulture Segment Manager, Nufarm Australia Limited.

The Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited | Zespri Group Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc) | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | Nufarm Australia Limited | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia









Horticulture The Fresh Produce Safety Centre has been funded by a Horticulture Innovation **Innovation** Australia project with co-investment from industry and funds from the Australian Australia Government.

For further information please contact FPSC Executive Director Emma Walters on +61 02 8627 1058 or +61 419 204 454 or Chair Michael Worthington, CEO, PMA Australia-New Zealand, on +61 03 8844 5536.







13 April 2015

MEDIA RELEASE MEDIA RELEASE MEDIA RELEASE

PROVIDER ANNOUNCED TO CONDUCT "UNDERSTANDING THE GAPS" FOOD SAFETY LITERATURE REVIEW PROJECT

The Fresh Produce Safety Centre (FPSC) has announced that a joint proposal - from TQA Australia Inc, RMCG, and the Institute of Environmental Science and Research in New Zealand, in concert with the Food Safety Centre at the University of Tasmania - has been selected as the successful bid for the "Understanding the Gaps" literature review of fresh produce safety research.

"We are delighted to announce the appointment of this trans-Tasman group of organisations to conduct this vitally important literature review," said FPSC Chairman Michael Worthington.

"They provide a high level of 'on the ground' and scientific research experience, and they are very well positioned to understand the research literature relating to fresh produce safety across Australia and New Zealand."

The literature review will focus on sources of microbial contamination for fresh produce across general production variables, agricultural water, organic inputs & composting and the storage environment. It will also examine the interaction of sanitisers with fungicides.

The review will provide the fresh produce industries in both countries with up-to-date, evidence-based recommendations on practices that lead to better food safety risk management.

The review will be completed by the end of June 2015 and information from the review will feed into the Fresh Produce Safety Centre's review of the *Guidelines for Fresh Produce Food Safety*.

The "Understanding the Gaps" project has been generously supported by the following organisations:

Full Research Partners





gsf Snop



The Fresh Produce Safety Centre has been established by the PMA A-NZ and the University of Sydney to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

For further information please contact FPSC Executive Director Emma Walters on +61 2 8627 1058 or FPSC Technology Manager Richard Bennett on +61 429 329 731.

Further information is available at: http://freshproducesafety-anz.com/understanding/

FRESH PRODUCE SAFETY CENTRE

AUSTRALIA & NEW ZEALAND

Appendix 21. FPSC Media Releases – 3 March 2014 to 29 May 2015





27 May 2015

MEDIA RELEASE MEDIA RELEASE Fresh Produce Safety Centre marks its first year of operation

The Fresh Produce Safety Centre celebrates its first anniversary today.

On 26 May 2014 the Fresh Produce Safety Centre was registered with ASIC as a not for profit company limited by guarantee; and it officially opened its doors on 27 May 2014.

The FPSC was established by the PMA A-NZ and the University of Sydney with support from Horticulture Innovation Australia and a broad range of founding supporters. Its aim is to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

"We are delighted that the FPSC has reached this significant milestone and we look forward to consolidating and expanding our work around fresh produce safety in Australia and New Zealand," said FPSC Chairman and CEO of PMA A-NZ, Michael Worthington.

"The fresh produce industry can be proud of the collaborative approach taken in forming the Fresh Produce Safety Centre: we thank all those industry organisations, stakeholders and individuals who have engaged with the work of the FPSC," Mr Worthington said.

Significant milestones to benefit the fresh produce industries of Australia and New Zealand have been achieved in the FPSC's first year of operations, including:

- Establishment of the FPSC as a legal entity registered with ASIC on 26 May 2014
- The role and scope of FPSC defined and communicated to industry
- Affiliation with the Center for Produce Safety
- Funds raised for and initiation of two R&D projects: the Guidelines for Fresh Produce Food Safety and Understanding the Gaps – a Food Safety Literature Review
- Request for Proposals (RFP) launched and awarded for Understanding the Gaps.
- Comprehensive outreach program delivered during the project term, including:
 - o Successful launch conference delivered in 11 August 2014
 - o Industry roundtable in New Zealand on 24 February 2015
 - o Balanced and informed commentary provided around food safety incidents
 - o 31 e-Newsletters prepared and distributed to industry contacts
 - 21 blog posts and 229 news updates provided on the Fresh Produce Safety Centre website
 - o 19 presentations made to industry and regulatory bodies
 - o 21 meetings with key stakeholder groups
 - o 34 articles appearing in the media about the Fresh Produce Safety Centre.

The Fresh Produce Safety Centre has released an outreach summary encompassing its first year of operation. The summary can be found here.

We thank all of our supporters and partners over our first year of operations, as listed below.







In addition to the establishment funding provided by Horticulture Innovation Australia, the Fresh Produce Safety Centre's supporters are:

Platinum supporters: Coles Supermarkets Australia Pty Ltd | PMA Australia-New Zealand Limited | University of Sydney | Woolworths Ltd

Silver supporters: Freshcare Limited | Harris Farm Markets Pty Ltd | Horticulture New Zealand | Perfection Fresh Australia Pty Ltd | Primo Moraitis Fresh Pty Limited | Zespri Group Limited

Bronze supporters: Australian Mango Industry Association (AMIA) | Chamber of Fruit & Vegetable Industries in Western Australia (Inc)) | Fresh Markets Australia | GS1 Australia Ltd | Kalfresh Pty Ltd | Living Foods NZ | MG Marketing Limited and LaManna Limited | Mulgowie Farming Company | Nufarm Australia Limited | OneHarvest Pty Ltd | Premier Fruits Group Pty Ltd | Sci Qual International Pty Ltd | TQA Australia

Sponsors of FPSC R&D projects, conferences and events over the past year have included:
Arrow Scientific |AUS-QUAL |Coles Supermarkets Australia Pty Ltd | Fresh Select |Freshcare Limited | FreshTest Australia | Food Innovation Australia Ltd | GSF Australasia and Snap Fresh Foods |
Heat and Control |Houston's Farm | N2N Global |NSW Food Authority |NSW Trade and Investment | Perfection Fresh Australia Pty Ltd | Pipfruit New Zealand |Sci Qual International Pty Ltd |
Woolworths Ltd | Zespri Group Limited

The Fresh Produce Safety Conference 2015, the next major outreach event of the FPSC, will be held on 12 August 2015. Visit fpsc2015.com

Further information about the Fresh Produce Safety Centre is available at freshproducesafetyanz.com or please contact FPSC Executive Director Emma Walters on +61 2 8627 1058 or FPSC Technology Manager Richard Bennett on +61 429 329 731.







FPSC Media Mentions March 2014 – May 2015

- 25 April 2014, The Weekly Times, "Call for expressions of interest for directors of Fresh Produce Safety Centre"
 - http://www.weeklytimesnow.com.au/business/horticulture/call-for-expressions-of-interest-for-directors-of-fresh-produce-safety-centre/story-fnker6g8-1226895892232
- 30 May 2014, Retail World, "Fresh Produce Safety Centre launched"
 http://retailmedia.com.au/resources/RW_eNews/RW_eNews_300514.html
- 30 May 2014, Digital Farm TV, "Food safety centre" http://content.jwplatform.com/previews/5koD9UOj-koevfNdw
- 3 June 2014, FreshPlaza, "Fresh Produce Safety Centre addresses gap in industry" http://www.freshplaza.com/article/121541/Fresh-Produce-Safety-Centre-address
- 3 June 2014, Foodprocessing.com.au, "Fresh Produce Safety Centre addresses gap in industry" http://www.foodprocessing.com.au/news/67857-Fresh-Produce-Safety-Centre-addresses-gap-in-industry
- 12 June 2014, Tasmanian Country, 'Tas Pair on National Board'
 http://tascountry.realviewtechnologies.com/?iid=93945&crd=0&searchKey=Fresh%20Produce%20Safety%20Centre#folio=6
- 18 July 2014, ABC Radio Rural, "Australian research centre to focus on fresh food safety" http://www.abc.net.au/news/2014-07-18/nrn-fresh-food-safety-centre/5606548
- 18 July 2014, FoodMagazine, "Australia's first dedicated fresh food safety centre established" http://www.foodmag.com.au/news/australia-s-first-dedicated-fresh-food-safety-cent
- 22 July 2014, Australian Institute of Food Safety, "First Australian Research Centre to Focus on Fresh Food Safety Opens"
 http://www.foodsafety.com.au/2014/07/first-australian-research-centre-to-focus-on-fresh-food-safety-opens/
- 12 August 2014, Fresh Plaza, "Fresh Food Safety Centre launched to counter disease risks"
 http://www.freshplaza.com/article/125093/Fresh-Food-Safety-Centre-launched-to-counter-disease-risks
- 12 August 2014, ABC Radio, "Produce Marketing Association and University of Sydney launch Fresh Food Safety Centre to counter disease risks" http://www.abc.net.au/news/2014-08-12/fresh-food-safety-centre/5665732/default.htm
- 13 August 2014, ABC Rural, "Produce Marketing Association and University of Sydney launch Fresh Food Safety Centre to counter disease risks" http://www.abc.net.au/news/2014-08-12/fresh-food-safety-centre/5665622/default.htm
- 15 August 2014, Retail World, "Australasia stays ahead of the curve on fresh produce safety", http://retailmedia.com.au/resources/RW eNews/RW eNews 150814.html
- 19 August 2014, Food&DrinkBusiness, "Australian Fresh Produce Hits the Food Safety Radar" http://www.foodanddrinkbusiness.com.au/news/australian-fresh-produce-hits-the-food-safety-radar
- 22 August 2014, The Packer, "More answers still to come in food safety research"
 <u>http://www.thepacker.com/opinion/fresh-produce-opinion/More-answers-still-to-come-in-food-safety-research-272302971.html</u>
- 29 August 2014: Scoop Business "Richard Bennett recognised at 2014 HACCP Awards" http://www.scoop.co.nz/stories/BU1408/S01094/richard-bennett-recognised-at-2014-haccp-awards.htm
- 11 September 2014: Good Fruit and Vegetables "Produce Safety Centre aims to better industry"
 http://www.goodfruitandvegetables.com.au/news/magazine/industry-news/general/produce-safety-centre-aims-to-better-industry/2711912.aspx

FRESH PRODUCE SAFETY CENTRE





- **AUSTRALIA & NEW ZEALAND**
- 25 September 2014: The Orchardist "Shot in the arm for food safety science"
- 15 January 2015: Trans-Tasman food safety projects launched http://www.fruitnet.com/produceplus/article/163931/trans-tasman-food-safety-projects-launched
- 15 January 2015: Fresh Plaza "Fresh Produce Safety Centre launches landmark projects" http://www.freshplaza.com/article/133763/AU-NZ-Fresh-Produce-Safety-Centre-launches-landmark-projects
- 16 January 2015: Produce Plus "Trans-Tasman food safety projects launched" http://www.fruitnet.com/produceplus/article/163931/trans-tasman-food-safety-projects-launched
- 19 January 2015: AusFoodNews.com.au "Fresh Produce Safety Centre launches two projects" http://ausfoodnews.com.au/2015/01/19/fresh-produce-safety-centre-launches-two-projects.html
- 20 January 2015: Food Processing.com.au "Projects set to improve food safety in fresh produce sector" http://www.foodprocessing.com.au/news/71782-Projects-set-to-improve-food-safety-in-fresh-produce-sector
- 23 January 2015: FoodQualityNews.com "Two projects to tackle fresh produce safety" http://www.foodqualitynews.com/R-D/Fresh-Produce-Safety-Centre-launches-two-projects
- 23 January 2015: www.topix.com "Two projects to tackle fresh produce safety" http://www.topix.com/forum/business/food-science/TKAI4LGNF72D5CO2N
- 27 January 2015: foodnewsinternational.com "Asia Pacific: New Zealand embarks on two projects for safe fresh produce"
 http://foodnewsinternational.com/2015/01/26/asia-pacific-new-zealand-embarks-on-two-projects-for-safe-fresh-produce/
- 17 February 2015: ABC rural "Berry hepatitis A contamination a wake-up call for food companies: food safety expert"
 http://www.abc.net.au/news/2015-02-17/berry-contamination-call-to-action/6128106
- 17 February 2015: ABC rural "Contaminated frozen berries from China are a wakeup call to food companies to ensure safety for consumers, Richard Bennett of the Fresh Produce Safety Centre" http://www.abc.net.au/news/2015-02-17/food-safety-scare-wakeup-call/6128164
- 18 February 2015: Fresh Plaza "Food labelling won't stop HepA outbreaks" http://www.freshplaza.com/article/135438/Food-labelling-wont-stop-HepA-outbreaks
- 18 February 2015: North Queensland Register "Bad berries a 'wake-up call"
 http://www.northqueenslandregister.com.au/news/agriculture/horticulture/general-news/bad-berries-a-wakeup-call/2723808.aspx
- 18 February 2015: The Australian "Berry imports skip health scrutiny"
 http://www.theaustralian.com.au/national-affairs/health/berry-imports-skip-health-scrutiny/story-fn59nokw-1227223358173
- 19 February 2015: The Wire "Safety Standards: Frozen food for thought" http://www.thewire.org.au/storyDetail.aspx?ID=12427
- 27 February 2015: The Weekly Times "Australia not blameless on food poisoning http://www.weeklytimesnow.com.au/business/horticulture/australia-not-blameless-on-food-poisoning/story-fnker6g8-1227239933724
- 28 February 2015: ABC Radio National Country Breakfast features "Food safety and food labelling" http://www.abc.net.au/radionational/programs/countrybreakfast/country-breakfast-features/6265962
- March 2015: Practical Hydroponics and Gardening Issue 154 "No place like home-grown" http://www.hydroponics.com.au/no-place-like-home-grown/
- March 2015: Food Australia "Preparing for a fresh produce food safety crisis" http://search.informit.com.au/documentSummary;dn=972855878502084;res=IELAPA
- 23 March 2015: Tree Fruit "FPSC Industry led and addressing issues"







Richard Bennett interviews regarding hepatitis A virus and frozen berries recall

Media	Contact
ABC Rural	Sarina Locke
FreshPlaza	Kalianna Dean
The Australian	Matthew Denholm
Channel 10 The Project	Cherie (Producer)
SBS News	Julia (Producer)
ABC Western Australia	Donna Duvala
Southern Cross Austereo	Peter Bray (news producer)
Good Fruit & Vegetables/Fairfax	Ashley Warmsley
The Wire/ Radio Adelaide	Ellie Cooper
ABC 7.30	Jessica Longbottom (Producer)
Weekly Times	Alex Sampson
Retail World	
ABC Radio Drive Melbourne	Rafael Epstein
ABC National Country Breakfast	Edwina Farley
Channel 7 News	Julia Timms
Commercial Hydroponics & Greenhouses	Christine Brown-Paul
Courier Mail/Sunday Mail (Brisbane)	Kathleen Donaghey









Pledge Your Support to the Fresh Produce Safety Centre

Become a Supporter Today

What is the Fresh Produce Safety Centre?

The Fresh Produce Safety Centre is a new, industry-led, not-for-profit company established to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

How was the Fresh Produce Safety Centre established?

It has been established by the Produce Marketing Association Australia-New Zealand (PMA A-NZ) in partnership with the University of Sydney through a Horticulture Australia Limited (HAL) project.

What is the role of the Fresh Produce Safety Centre?

The Fresh Produce Safety Centre's goals are to:

- Call for and oversee food safety research projects that are highly relevant to industry
- Provide food safety information, news, education and outreach to the industry
- Engage with regulatory and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

Why do we need a Fresh Produce Safety Centre?

The Fresh Produce Safety Centre addresses the need for a dedicated, coordinated centre focused specifically on fresh produce safety research, outreach and education for Australia and New Zealand. The Centre has been established after wide consultation with industry.

Find out more www.freshproducesafety-anz.com

Strict adherence to food safety in our business has always been non-negotiable. It is our responsibility to provide safe, quality food for our consumers and by supporting the Fresh Produce Safety Centre it endorses our values and commitment to the industry.

Michael Simonetta, CEO, Perfection Fresh Australia. Harris Farm Markets is proud to support the Fresh Produce Safety Centre because our priority is ensuring the quality and safety of the fresh produce we sell. It is in the best interests of everyone in the industry that we all care about food safety and do what we can to improve it. This Centre is a significant and critical food safety initiative.

Tristan Harris, Co-CEO, Harris Farm Markets Coles congratulates the PMA on its proactive steps to establish the Fresh Produce Safety Centre in Sydney. We are also pleased to support the horticulture industry in its efforts to position Australian fruit and vegetable growers as global leaders in food safety.

Coles Supermarkets







Pledge Your Support

Become a Supporter of the Fresh Produce Safety Centre

These industry organisations have pledged support to the Fresh Produce Safety Centre, established through funding from a HAL project. Join these organisations:













































All Fresh Produce Safety Centre supporters are prominently recognised on the Centre's website, in newsletters, at forums and in general communications.

Platinum Supporter \$25,000 per annum

Silver Supporter \$5,000 per annum

Gold Supporter \$10,000 per annum Bronze Supporter \$1,000 per annum

Contact the Executive Director of the Fresh Produce Safety Centre to discuss the benefits of being a supporter:

T+61(2)86271058

E info@freshproducesafety-anz.com

Pledge Your Support

Show your support for the industry to provide healthy and safe food.

Company/ Organisation:		
ABN:		
Postal Address:		
Contact Person:		
Telephone/Mobile:		
Email Address:		
Pleage Amount: Please tick one box. All prices are in AUD and exclusive of GST.	Platinum Supporter \$25,000 per annum Gold Supporter \$10,000 per annum	Silver Supporter \$5,000 per annum Bronze Supporter \$1,000 per annum
Signature:		
Date:		

Please return your pledge to info@freshproducesafety-anz.com

Thank you for supporting the Fresh Produce Safety Centre

Fresh Produce Safety Centre, hosted by the University of Sydney Room 412, Level 4, Biomedical Blg, 1 Central Ave, Australian Technology Park, Eveleigh 2015 NSW, AUSTRALIA T+61 (2) 8627 1058

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www.freshproducesafety-anz.com





Program Partners:





ACCELERATING AUSTRALIAN & NEW ZEALAND FOOD SAFETY RESEARCH

2014 Fresh Produce Safety Conference: 11 August 2014, Sydney

Join us for the premier food safety conference for fresh produce industry professionals!

- DISCOVER examples of food safety R&D and outreach that will assist the fresh produce sector
- **CONTRIBUTE** to discussion on what additional R&D and outreach is needed across the industry
- **NETWORK** with over 100 people involved in the fresh produce industry and food safety research in Australia, New Zealand and internationally.
- *CELEBRATE* the launch of the newly-established Fresh Produce Safety Centre (FPSC), hosted at the University of Sydney.

Details

Date: 11 August 2014

Time: 9.00 am to 4.00 pm

Venue: Foyer, Sydney Law School (Camperdown)

Address: New Law School Building Eastern Avenue,

Camperdown Campus, The University of Sydney

NSW 2006 Australia

Who should attend?

- Food safety specialists
- Quality assurance managers
- Researchers
- Regulators
- Retailers
- Wholesalers
- Growers

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FRESH PRODUCE
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ACCELERATING AUSTRALIAN & NEW ZEALAND FOOD SAFETY RESEARCH

2014 Fresh Produce Safety Conference: 11 August 2014, Sydney

Program Highlights

KEYNOTE ADDRESS by Timothy York, President, Markon

CPS RESEARCH: Headline research outputs from the Center for Produce Safety (USA), as relevant to the Australasian region

• Dr Bob Whitaker, US Center for Produce Safety

PANEL: The current state of food safety research in Australia & New Zealand

 Belinda Hazell, Optimum Standard (Chair); Dr Mike Butcher, Pipfruit NZ; Professor Martin Cole, CSIRO Division of Animal, Food and Health Sciences; Richard Bennett, FPSC; Joseph Ekman, Fresh Produce Group

CASE STUDIES: Active research on food safety

- Catherine Richardson, Zespri International (Chair);
- Survival of Salmonella in Soil Amended with Chicken Manure: Associate Professor Robyn McConchie, Faculty of Agriculture and Environment, University of Sydney
- Chlorine Replacement in Washwater: Dr PJ Cullen, School of Chemical Engineering, UNSW

AT THE CONSUMER COALFACE: retailers' & food service providers' food safety perspectives

Ed Palmer, Coles; Foodservice presenter TBA

ALSO FEATURING:

- Best management practice guides for melons & field tomatoes
- Food safety outreach priorities: right message on the right medium at the right time
- Priorities and plans for the first FPSC calls for research proposals

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FRESH PRODUCE SAFETY CENTRE

AUSTRALIA & NEW ZEALAND



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Establishment of the FPSC has been funded by a HAL project using voluntary contributions from industry and matched funds for the Australian Government.

FRESH PRODUCE SAFETY CENTRE

AUSTRALIA & NEW ZEALAND







Establishment of the Fresh Produce Safety Centre has been funded by a HAL project using voluntary contributions from industry and matched funds from the Australian Government

Background Information on Presenters 2014 Fresh Produce Safety Conference



PROFESSOR MARK ADAMS

Professor Mark Adams received his B.Sc. Honours and PhD from the University of Melbourne. Mark is currently Professor and Dean of the Faculty of Agriculture and Environment at the University of Sydney. He has held Professorial appointments at the University of Western Australia, the University of Melbourne, and the University of NSW. Mark publishes widely with a focus on sustainability and biogeochemistry of natural and managed ecosystems. His published work includes around 200 peer-reviewed journal articles, books and book chapters.

Mark has been the recipient of a range of fellowships and awards in Australia (QEII Fellowship), France (Bede Morris Fellowship), NZ (Erskine Fellowship) and Germany (Alexander Von Humboldt Fellowship, Friedrich Wilhelm Bessel Research Award). A passionate believer in "conservation through use", Mark enjoys working with postgraduate students and with people who live on and work the land. In addition to tropical and temperate Australian forests, woodlands, and grasslands, Mark has conducted research in Pakistan, Papua New Guinea and Kenya as well as in Europe, the UK and the USA.

In 2006 he finished a six-year term as a member of the Board of Trustees for the International Centre for Research in Agroforestry (ICRAF) at Nairobi, Kenya and as the ICRAF trustee on the board of the Centre for International Forestry Research, Bogor, Indonesia.



DR MICHAEL SPENCE

As Vice-Chancellor, Dr Michael Spence is the University of Sydney's principal executive officer with responsibility for promoting the interests and furthering the development of the University. He took up the position in July 2008 and is the University's 25th Vice-Chancellor.

Dr Spence is an alumnus of the University, having graduated with First Class Honours in English, Italian and Law (BA (Hons)'85 and LLB (Hons)'87). Before leaving for the University of Oxford in 1988 to undertake doctoral studies, Dr Spence lectured in Law at the University of Sydney and also worked for the Australian Copyright Council.

At Oxford, Dr Spence obtained his DPhil and continued to develop his career there over the next 20 years. He became a Fellow of St Catherine's College and a Lecturer of the University of Oxford in 1992. He also obtained a Postgraduate Diploma in Theology from Oxford. After a period as head of the Law faculty at Oxford, he was appointed as head of the Social Sciences Division, one of the four divisions that make up the University of Oxford.

He is internationally recognised as a leader in the field of intellectual property theory. His work includes articles and books on both intellectual property law and the law of obligations, with a critical focus on suggested ethical and economic justifications of the existing regimes.



PROFESSOR MARY O'KANE

Professor Mary O'Kane is the NSW Chief Scientist and Engineer and also a company director and Executive Chairman of O'Kane Associates, a Sydney-based consulting practice.

She is also Chair of the Development Gateway and Development Gateway International, Chair of the CRC for Spatial Information, Chair of the Space Environment Management CRC and a director of NICTA, Capital Markets CRC and Business Events Sydney.

Professor O'Kane was Vice-Chancellor and President of the University of Adelaide from 1996-2001. She is a former Chair of the board of the Australian Centre for Renewable Energy, a former member of the Commonwealth's Review of the National Innovation System, Australian Research Council and the Co-operative Research Centres (CRC) Committee, the board of FH Faulding & Co Ltd and the board of CSIRO. She is a Fellow of the Academy of Technological Sciences and Engineering and a Fellow of Engineers Australia.



MICHAEL WORTHINGTON

Michael Worthington was named CEO of Produce Marketing Association of Australia New Zealand (PMA A-NZ) in October of 2009. Michael served on the PMA A-NZ Council for three years prior to the establishment of PMA A-NZ Limited. Michael has 30 years senior management experience in large scale agribusiness with operational experience in a broad range of enterprises particularly in production, processing, supply chain logistics, sales & marketing (Australia, Asian, UK and US markets).

As CEO for PMA A-NZ, Michael's responsibilities include providing the full range of administrative functions, including supplying executive services to the board of directors and associated task forces, undertaking local member relations, sourcing and delivering relevant information for the local trans-Tasman industry, managing the annual Fresh Connections conference and handling local media relations. Michael also works closely with PMA's U.S. headquarters staff to help build and strengthen the two-way partnership.



TIMOTHY YORK

Tim York is the President of Markon Cooperative Inc. Markon is a purchasing, marketing, and logistics cooperative serving North America's leading independent foodservice distributors. Based in Salinas, California, Markon distributes produce to over sixty-eight facilities in the U.S. and Canada.

Mr. York has over thirty-five-years' experience in the produce and foodservice industries. He began his career in 1977 at H. Hall & Company, a grower/shipper of strawberries and mixed vegetables. Mr. York joined Markon in 1985 as Purchasing Director. He was promoted to his current position of President in 1990. Mr. York has held numerous committee and task force positions, including Chairman of PMA's Foodservice Division, 1994-1996 and Chairman of the Produce Marketing Association (2002-2003), and Member, USDA Fruit and Vegetable Advisory Council.

Mr. York was instrumental in bringing buyers and sellers together in 1996 to address the food safety crisis and has been a strong advocate for specific, measurable, and verifiable food safety programs. He was instrumental in the formation of the Center for Produce Safety in 2007, and was its Chairman from 2007-2012. He remains involved in several multi-stakeholder collaboratives working on food safety, sustainability, and environmental protections.

A third-generation Californian, Mr. York studied business at San Diego State University. He is married to Lisa, has two children, two grandchildren, and enjoys running, biking, skiing, and fly-fishing.



ALLISON CLARK

Allison Clark is the General Manager, Marketing, for Houston's Farm. She is also a Board member of TQA Australia Ltd and a member of the Tasmanian Institute of Agriculture (TIA) Food Safety Centre Advisory Committee. Allison has extensive experience across the fresh produce supply chain (growing, processing, transport, wholesale, through to retail) and has had experience engaging with a number of peak industry bodies along with regulatory bodies including FSANZ and the Tasmanian State Training Authority. She has been involved in projects of national significance associated with food safety and compliance including the Department of Agriculture Forestry and Fisheries National Food Safety Auditor Management Framework Feasibility Study and FSANZ Identification of Food Safety Systems in Australian Primary Production Industries.

She has undertaken technical roles in high risk processing operations (including fresh cut salads) which have encompassed design and development of systems, managing compliance elements, undertaking internal audits and training team members. Allison was Chair of the Fresh Salad Producers Forum which developed the Good Agricultural Practices Guide for the Australian Freshcut Salad Industry and she still maintains a role in providing advice to this industry segment when sought. She was also part of the team which developed the successful ARC Training Centre for Innovative Horticultural Products. Houston's Farm Research and Development remains a Project Organization for this Centre. Allison holds an Executive Certificate in Food Business Management (Monash) and is studying for an MBA (Agricultural Innovation) through the University of Tasmania.



DR BOB WHITAKER

Dr Bob Whitaker received his Ph.D. in Biology from SUNY Binghamton in 1982. Upon graduation, Bob joined DNA Plant Technology Corporation serving as both vice president for vegetable research and development and vice president of product development. In 1998, Bob joined NewStar as vice president of product development and quality where he developed corporate global food safety programs, spearheaded product development, and had operational responsibility for two value-added processing plants. In April 2008, Bob became the chief science & technology officer of the Produce Marketing Association (PMA), overseeing food safety and technology efforts from field to fork. Bob has served as a volunteer leader for the United Fresh Produce Association, as chairman of the International Fresh-cut Produce Association (IFPA) board. Bob has been directly involved on a number of industry and government food safety and technology initiatives. In 2006, Bob was awarded IFPA's Technical Achievement Award for his work in food safety and product development. He was named to the Executive Committee for the Center for Produce Safety (CPS) in 2007, and served as chairman of the CPS Technical Committee until 2013. Bob still serves as a member of the CPS Technology Committee which oversees the solicitation and awarding of funds for produce food safety research.



ASSOCIATE PROFESSOR ROBYN MCCONCHIE

Associate Professor Robyn McConchie is Head of the Department of Plant and Food Sciences in the Faculty of Agriculture and Environment at the University of Sydney. She has been involved in postharvest research and education for over 30 years working on minimising pesticide use, and more recently food safety, grain storage and development of functional foods from waste. Robyn has led many international research and capacity building projects in postharvest and linking farmers to markets across SE Asia, the Pacific and Africa. For the past three years she has been working to address food security issues across 22 African countries, through improved storage and safety of grains.

From 2006 - 2010 Robyn was Director of the University's Research Institute for Asia and the Pacific. She is currently a nonexecutive Director of the Royal Botanic Gardens and Domain Trust and convenor of the 7th International Symposium on Education, Research Training & Consultancy at the International Horticultural Congress in Brisbane, August 2014.



BELINDA HAZELL

Belinda Hazell has extensive experience in the horticultural and agricultural sector, spanning more than 25 years, including the family businesses of Hazell Bros Group (Agricultural Division) and more recently, 3rd Rock Agriculture. In 1998, Belinda was awarded the Tasmanian Farm Business Development Award for micropropagation of apple rootstocks. Since 2003, Belinda has been a principal management system consultant with Optimum Standard, responsible for design, development and implementation of systems and provision of ongoing business support to clients across a range of food safety systems including Freshcare, WQA, BRC, SQF, GlobalGAP, ISO 22000 and HACCP.

Belinda is the Chair of Freshcare Limited, an industry owned, not-for-profit on-farm assurance program, established and maintained to service over 5,000 members of the Australian fresh produce industry. She currently sits on the Freshcare Food Safety Technical Committee and Environmental Technical Committee to identify and/or address issues raised by stakeholder groups. Recently contracted as Lead Project Manager for TQA Australia, Belinda oversees their client portfolio and drives their significant agribusiness project management involvement across Australia.

Belinda has extensive project management experience and holds a Cert IV in Training and Assessment (2009), a Diploma in Occupational Health & Safety (2008), an Advanced Diploma in Production Horticulture (1999) and is a Graduate of the Tasmanian Rural Leadership Program (1998). In 2012 Belinda commenced an MBA specialising in Agricultural Innovation at the University of Tasmania. In May she was presented with a Tasmanian Women in Agriculture Award for Outstanding Contribution to Agriculture.



DR MIKE BUTCHER

Dr Mike Butcher represents an industry sector with 500 growers, 65 pack houses and all major pome fruit exporters. He has been responsible for the development of production programmes that meet all market access food safety and phytosanitary requirements for 65+ markets and works in close association with the NZ Ministry for Primary Industries (MPI) and its Food Safety and Plants Export divisions.

Mike has been with the New Zealand pome fruit sector since 2000 and has worked with regulators to ensure the technical aspects of export requirements are available to sector producers, packers and exporters.

He has been involved with and in the horticultural industry all his career and brings a range of skills to the Board of the Fresh Produce Safety Centre, in particular; Governance and compliance having served as a Trustee for the NZ Agrichemical Education Trust for 14 years, worked with many of NZ's regulators throughout his career and operated as an IANZ signatory and graduate of their Audit Course; Research Management in his roles with Pipfruit New Zealand Inc., and previous to that in his role as manager of a GLP certified research and laboratory facility; he has been involved in food safety planning for the pome fruit industry and has responsibility for its Crisis Management System which includes food safety responses; he is part of the strategic planning and management group within the industry body; has many years close involvement with extension, technical outreach and communication to industry members and has been responsible for the development of many extension tools in a range of media (written, video, interactive web programmes, seminars and field discussion groups) for the sector.



PROFESSOR MARTIN COLE

An internationally recognized food scientist and accomplished science leader with over 25 years experience in research management across government, academia and industry, Professor Martin Cole is Director of CSIRO Flagship of Food and Nutrition. His previous position was Director of the National Centre for Food Safety and Technology (NCFST), a highly successful and growing research consortium between the US Food and Drug Administration, Illinois Institute of Technology and over 30 global food companies. He has published and presented over 160 papers on many aspects of food science including food safety, food trends and innovation, novel processing and nutrition. He has over 12 years experience with the CODEX Food Hygiene Committee and has frequently been called upon as an expert by organizations such the World Health Organization (WHO), the Food and Agriculture Organization (FAO) as well as the US House of Representatives. Dr Cole has held a number of important positions professionally and is currently the Chair of the International Commission on the Microbiological Specifications for Food (ICMSF). The International Commission is an award winning Non-Government Organization (NGO) that has a long history of outstanding and timely contributions to the global management of food safety issues. Throughout his career, he has also received numerous awards for his contribution to food science including election as a fellow of the International Academy of Food Science and Technology (IaFoST).



RICHARD BENNETT

Richard Bennett is the Technology Manager for PMA Australia-New Zealand, based in the Goulburn Valley, Victoria, seconded from Horticulture Australia Limited (HAL). The role includes the technical functions of the newly established Fresh Produce Safety Centre, an organisation dedicated to food safety outreach, education and research. See www.freshproducesafety-anz.com.

Richard has worked in numerous aspects of horticulture including in the nursery, seed and fruit processing industries, and as an industry development officer, trainer, agronomist and executive officer for a number of fruit grower associations. He has been heavily involved in food safety and related issues for over 15 years. He has developed and implemented Approved Supplier Programs and implemented SQF 2000 and Freshcare in fruit, vegetable, nut and wine grape businesses.

Richard has qualifications in orchard management, applied science, agribusiness and food safety.



JOSEPH EKMAN

Joseph Ekman is Fresh Produce Group's Technical Director, responsible for leading the team responsible for food safety and quality compliance, product technology and quality control. His role is to provide technical security for Fresh Produce Group's diverse and innovative fresh produce programs. With an honours degree in postharvest management of fresh produce and 28 years of research, extension and industry experience, Joe brings a unique blend of theoretical and practical knowledge to his role. Joe has extensive knowledge, skills and sector experience in on-farm and supply chain food safety, quality and environmental issues. Joe is a qualified food safety trainer and auditor. He is a founding member of the national horticulture industry working group that researched, designed and delivered fresh produce sector food safety guidelines and contributed to the design and development of the Freshcare on-farm food safety program.

Joe's history in research, extension and technology transfer roles plus direct industry experience means he understands the opportunities and challenges for identifying risks and translating scientific research into industry practice.



CATHERINE RICHARDSON

Catherine Richardson has spent 30 years working in the quality and technical areas of New Zealand's two major fresh fruit industries, Kiwifruit and Pipfruit. She was a member of the small team that developed the initial quality system that has underpinned the internationally successful NZ Kiwifruit industry and played a key role in a number of significant industry development initiatives including the introduction of Integrated Pest Management programme throughout the industry. She then moved to the Pipfruit industry as National Technical Manager for the NZ Apple and Pear Marketing Board where she was responsible for the Board's substantial research programme and quality management programme.

In 2009, after several years travelling and living in UK, Catherine returned to the Kiwifruit Industry as Quality Manager for Zespri International Ltd, leading a team responsible for understanding the requirements of customers in over 60 different countries and ensuring that Zespri product meets these needs. She is passionate about the fresh fruit industry and the importance of constantly striving to provide consumers with fruit that is safe, sound, sustainable and, above all, provides an outstanding eating experience.



DR P J CULLEN

Dr P J Cullen recently joined UNSW at the School of Chemical Engineering, his research interests include the development of novel technologies for food and pharmaceutical applications. He spent 10 years at the Dublin Institute of Technology where he was team leader of the Process Analytical Technology group and the BioPlasma research group consisting of 8 post-doctoral fellows and 16 PhD students. He has been awarded over \$10M in research funding. His current research interests include the development of hyperspectural, multi-point and stereoscopic imaging systems for pharmaceutical and food control along with non-thermal plasmas for biological applications in food and medicine. His presentation will cover the recent developments and potential of cold plasmas for fresh produce safety and preservation.



EDWARD PALMER

Edward Palmer is the Technical Manager for Coles Fresh Produce, who leads Coles' product technology team responsible for the quality, safety and legal requirements for fresh produce nationally. Edward joined Coles in 2011 and with the help of Coles' suppliers, growers and store teams, has helped to drive improved standards for quality, food safety and freshness as part of the Coles turnaround. Prior to Coles, Edward was the Category Technical Manager for Tesco's global categories of fruit, floral, dried fruit and nuts. He is very familiar with diverse supply chains, their challenges and capabilities following seven years working with the world's second largest retailer.

Originally from an agricultural background, Edward has worked in the produce supply industry in the UK and several other countries, supplying fruit and vegetables to northern and southern hemisphere retailers and wholesalers, often developing the grower base in those countries to meet international retail standards and protocols. Edward is passionate about fresh produce, farmers and delivering consistent quality and value for Coles customers.



DAVID BRADFIELD

David Bradfield is currently Quality Assurance Manager for GSF Australasia, based in Sydney. GSF is a privately owned global player in the food processing and distribution industries. Globally, GSF (Golden State Foods Inc.), in partnership with Taylor Farms Inc. services Quick Service Restaurant (QSR) customers in more than 50 countries on six continents. Locally, GSF operates produce processing facilities in Perth, Sydney, and Auckland, servicing the major global QSR customers in both Australia and New Zealand. David received his BSc Microbiology Degree at Rhodes University in Grahamstown, South Africa. After a 15 year period where he worked in various food microbiology and quality management roles in food packaging and manufacturing, including as Group QA Manager for Unilever affiliate Bestfoods, he moved to Sydney in 2002. Since then has held various quality and food safety management roles in the pharmaceutical and FMCG foods industries in Australia. He is experienced in quality assurance, food safety, food technology, microbiology, and risk management for of diverse range of food categories and type of packaging. His current interest is in developing cloud based software integrating quality and food safety with other management systems. David is married, has two sons and lives in the inner west of Sydney. As a keen 'MAMIL weekend warrior', he can often be found out in the National Parks around Sydney on his bicycle.



DIANNE FULLELOVE

Dianne Fullelove is a scientist and educator who has worked with a number of rural industries. Qualified in horticultural science and teaching, Dianne has combined both these fields with experience in development and implementation of industry-based programs, leadership development, and industry development. She has worked for industry organisations, the wholesale markets and in secondary and vocational education.

Currently Director of Dianne Fullelove & Associates, Dianne leads a team that focuses on people and industry, leading strategic initiatives, capacity building, learning strategies and people development.

Current projects are Industry Development Management for the melon industry; food safety guidelines for the melon and field tomato industries; coordination of Queensland Gateway Schools to Agribusiness; learning resource development for rural industries; leadership and capacity building.



EMMA WALTERS

Emma Walters is the interim Executive Director of the Fresh Produce Safety Centre (FPSC). Emma is a management consultant with 20 years' experience working with local and international organisations. She has secured grant and tender funding of over \$27 million for clients in a range of sectors, including agriculture. She has specialist expertise in consulting to the not-for-profit sector. Emma has completed a range of consulting assignments for clients including operational reviews, developing strategic plans, preparing and implementing monitoring and evaluation strategies plus the development of business plans, risk management plans, capability statements and scoping studies. She has project-managed a variety of agricultural capacity building programs. Emma is a qualified trainer and has extensive training and facilitation experience, including experience working with the Asian Development Bank, the University of Sydney, Freshcare, ACIAR, the Media, Entertainment and Arts Alliance, the Australian Copyright Council and many others. Emma is currently studying a Master's of Program Evaluation at the University of Melbourne.



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Conference Sponsors





















Fresh Produce Safety Conference Accelerating Australian and New Zealand Food Safety Research

11 August, 2014















Conference Program

8.30 REGISTRATION

9.30 KEYNOTE ADDRESS

Tea and coffee will be served on arrival

9.00 CONFERENCE OPENING & LAUNCH OF THE FPSC

Introductions and Welcome: Professor Mark Adams, Dean, Faculty of Agriculture and Environment, University of Sydney Formal Opening of FPSC: Dr Michael Spence, Vice-Chancellor and Principal, University of Sydney Welcome from the NSW Government: Professor Mary O'Kane, NSW Chief Scientist and Engineer

Objectives of the Centre: Michael Worthington, FPSC Director; CEO PMA A-NZ

Presentation: Timothy York, President, Markon Cooperative Inc - What's In My Salad? A US Perspective on Food Safety Introduction: Allison Clark, FPSC Director; General Manager Marketing, Houston's Farm

10.15 HEADLINE RESEARCH OUTPUTS OF THE CPS US RELEVANT TO AUSTRALASIA

Presentation: Dr Bob Whitaker, Chief Science and Technology Officer, PMA US; Advisory Board member, US Center for Produce Safety

Introduction: Associate Professor Robyn McConchie; FPSC Director, Head, Plant and Food Sciences, Faculty of Agriculture and Environment, University of Sydney

10.45 BREAK

11.15 PANEL: THE CURRENT STATE OF FOOD SAFETY RESEARCH IN AUSTRALIA & NEW ZEALAND

Chair: Belinda Hazell, FPSC Director; Principal Consultant, Optimum Standard Dr Mike Butcher, FPSC Director; Technical Manager - Market Access, Pipfruit NZ Professor Martin Cole, Chief of the CSIRO Division of Animal, Food and Health Sciences Richard Bennett, FPSC Technology Manager Joseph Ekman, FPSC Director; Technical Director, Fresh Produce Group

12.15 CASE STUDIES: ACTIVE RESEARCH ON FOOD SAFETY

Chair: Catherine Richardson, FPSC Director; Quality Manager, Zespri International Associate Professor Robyn McConchie, FPSC Director; Head, Plant and Food Sciences, Faculty of Agriculture and Environment, University of Sydney - Survival of Salmonella in Soil Amended with Chicken Manure Dr PJ Cullen, School of Chemical Engineering, UNSW - Chlorine Replacement in Washwater

1.00 LUNCH

2.00 AT THE CONSUMER COALFACE: RETAIL & FOOD SERVICE FOOD SAFETY PERSPECTIVES

Ed Palmer, Technical Manager - Fresh Produce, Coles David Bradfield, Quality Assurance Manager, GSF Australasia

2.30 BEST MANAGEMENT PRACTICE GUIDES FOR MELONS & FIELD TOMATOES

Dianne Fullelove, Dianne Fullelove & Associates

2.45 FOOD SAFETY OUTREACH PRIORITIES: RIGHT MESSAGE ON THE RIGHT MEDIUM AT THE RIGHT TIME

Emma Walters, FPSC interim Executive Director & Richard Bennett, FPSC Technology Manager

PRIORITIES AND PLANS FOR THE FIRST FPSC CALLS FOR RESEARCH PROPOSALS

Emma Walters, FPSC interim Executive Director & Richard Bennett, FPSC Technology Manager

3.50 CONFERENCE WRAP UP

4.00 CONFERENCE CLOSE



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Session on Fresh Produce Safety Research Priorities

Session sponsored by Food Innovation Australia Limited

As part of the conference session "Priorities and Plans for the First FPSC Calls for Research Proposals" at 3.15pm, we are asking conference delegates to 'vote' on specific research questions in eight high priority fresh produce safety research areas:

- Water Field Operations and Irrigation
- Water Wash Water
- Microbial Research
- Pathogens in the Postharvest Distribution Chain
- Compost and Organic Fertiliser Usage
- Harvest and Cooling Practices
- Chemical Residue Research
- Regulation and Protocols

There are posters around the conference venue with research questions under each of these areas.

In your conference folder, you will find 8 red sticky dots, and you can use these to help prioritise those research questions you would like to see addressed by the Fresh Produce Safety Centre's calls for research.

Simply place a dot on the posters next to the specific research question(s) you think is a high priority. You may place all 8 red dots on one question, or spread your red dots between questions and research areas.

If you would like to add other research questions, there is space below each research area to do so. Additional R&D ideas are encouraged.

Please place your 8 dots on the research areas during morning tea and lunch during the conference, and we will consider the research questions – and priorities – at the 3.15pm session.

The research questions were created by participants at a Freshcare Workshop in 2013, who were asked to identify unique fresh produce safety challenges in Australia that need answering by research. Thank you to Freshcare.



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Fresh Produce Safety Conference Feedback Form

Please give us your feedback to help us plan for future events and outreach

1. The content of this	s conference is _	s relevant to my	work	_	
Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
2. The speakers' pre	esentations we	re relevant and	useful		
Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
3. I will use the food	safety informa	tion provided a	t this conference	in my work	
Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
4. I have met contac	ts at this confe	erence who will	be useful to my v	vork	
Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree	
5. What were the mo	ost useful aspe	ct(s) of this cor	ference?		
C. Triat word the lea	ist userur aspe	ct(s) of this con	ference?		
7. How would like to	receive inform	nation from the	Fresh Produce Sa	afety Centre media, workshops, site visits etc))?
7. How would like to	receive inform	nation from the	Fresh Produce Sa	-)?
7. How would like to (eg email, newsletter, pa	receive inform	nation from the	Fresh Produce Sa	-)?
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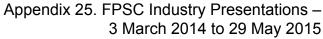


















FPSC Industry Presentations 3 March 2014 – 29 May 2015

- 23 June 2014, presentation includes explanation of FPSC by Michael Worthington at PMA Fresh Connections 2014, Auckland, NZ
- 15 July 2014, presentation on FPSC by A/Prof Robyn McConchie at the Quest for Quality Food Symposium at the University of Sydney
- 28-29 July 2014, PowerPoint presentation on FPSC prepared for SciQual International Food Auditor Workshop, Caboolture, Queensland
- 28 August 2014, presentation by Dr Kim-Yen Phan-Thien from University of Sydney includes explanation of FPSC at 29th International Horticultural Congress
- 02 September 2014, presentation to Garlic Industry Conference, Thurgoona, by Richard Bennett, includes explanation of FPSC 28 October 2014, Food Safety in the Australian Fresh Fruit and Vegetable Industry; Shanghai Food and Drug Administration delegation, Melbourne
- 28 October 2014: Food Safety in the Australian Fresh Fruit and Vegetable Industry; Shanghai Food and Drug Administration delegation, Melbourne
- 12 November 2014, Management of Food Safety Issues in Fresh Fruit Production; 7th International Table Grape Symposium, Mildura
- 19 November 2014, PMA A-NZ Members Event & AGM, Melbourne
- 4 December 2014, Food Safety and Recall Issues in Fresh Produce; GS1 RecallNet Seminar, Melbourne
- 10 December 2014, 3rd Asia Pacific Symposium on Postharvest Research, Education and Extension, Ho Chi Minh City, Vietnam, Dr McConchie presented on "A new fresh produce safety centre for Australia and New Zealand"
- 20 January 2015, International Federation for Produce Standards Food Safety Committee teleconference: mention of FPSC developments
- 19 February 2015, Initiatives in the Fresh Produce Sector presented by Belinda Hazell at the Pome Fruit Industry Night (Fruit Growers Tasmania).
- 24 February 2015, Enhancing Reputations, Reducing Risk Fresh Produce Safety Centre New Zealand Roundtable in Auckland
- 18 March 2015, Future Orchards presentation, Orange NSW
- 23 April 2015, presentations at the Freshcare Forum in Sydney
 - o "Local or national, accidental, intentional or natural can we deal with a crisis?"
 - o "Fresh Produce Safety Centre: Introduction and Update"
 - o "Food Safety Guidelines Think Tank"
- 13 May 2015, Hosted booth at PMA A-NZ Fresh Connections Conference in Melbourne.
- 14 May 2015, mentions of FPSC in presentations and panel sessions in three Forums (Independent Retail, Organic and Foodservice) at Fresh Connections 2015







FPSC Industry Meetings 3 March 2014 – 29 May 2015

- 3 February 2014, Meeting with Tasmanian Institute of Agriculture Food Safety Centre.
- 24 June 2014, Richard Bennett provided update on FPSC to PMA A-NZ Board Meeting, Auckland
- 28 July 2014, Emma Walters held meeting with Food Innovation Australia Limited, Sydney
- 20 August 2014, Richard Bennett provided update on FPSC to PMA A-NZ Board Meeting, Sydney
- 24 August 2014, Richard Bennett presented on FPSC to Apple and Pear Australia Ltd AGM and Apple and Pear Levy Payers Meeting and Dinner, Shepparton
- 29 August 2014, Richard Bennett provided update on FPSC to PMA A-NZ Platinum Members Forum, Adelaide
- FPSC information included in all meetings with existing and prospective members of PMA A-N
- 27/28 August 2014, 21st Australian HACCP Conference and Awards.
- 4 September and 11 November 2014, QA Harmonisation Working Group.
- 25 September 2014, Meeting with HIA Ltd.
- 5 November 2014, Meeting with NSW Food Authority.
- 5 November 2014, Meeting with N2N Global.
- 25 November 2014, FSANZ & NSW Food Authority National Food Incident Response Workshop.
- 26 November 2014, Meeting with Freshcare Limited to discuss collaboration and FPSC involvement in the Freshcare Conference April 2015.
- 29 January 2015, Meeting with Food Innovation Australia Limited.
- 10 February 2015, CSIRO Safe Food Forum, North Ryde
- 13 February 2015, Senator Richard Colbeck, Canberra; meeting to discuss operations, activities and funding opportunities
- 19 February 2015, PMA Member Event; Brisbane
- 3 5 March 2015, Global Food Safety Initiative Food Safety Conference, Kuala Lumpur, Malaysia
- 21 March 2015, Meeting with SARDI (Dr V Torok, Dr A Turnbull), Sydney, 21st March 2015 re berries and leafy greens microbiological
- 24 March 2015, Meeting with Tasmanian Institute of Agriculture.

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¹ Occurred prior to the reporting period.