



## FPSANZ Technical Committee 2013

The FPS Technical Committee includes:

- (Chair) Professor Les Copeland, Professor of Agriculture, Faculty of Agriculture and Environment University of Sydney (NSW)
- Dr Andreas Klieber, Agriculture Policy Manager, Coles-Wesfarmers (Vic)
- Dr David Miles, Senior Technical Officer, NSW Food Authority (NSW)
- Mr Scott Ledger, Senior Horticulturist (Postharvest), Hort VC Group (Qld)
- Mr Richard Bennett, Product Integrity Manager, Horticulture Australia Limited (HAL) (Vic)
- Mrs Allison Clark, General Manager – Marketing, Houston's Farms (Tas)

### Chairperson

#### **Professor Les Copeland**

**Professor of Agriculture, Faculty of Agriculture and Environment, University of Sydney (NSW).**

Les Copeland is Professor of Agriculture in the University of Sydney. He holds BSc (Hons) and PhD degrees in Biochemistry from the University of Sydney and joined the academic staff in 1974 after postdoctoral research in the USA, at Yale University and the State University of New York, Buffalo. His research and teaching are at the interface between agriculture and human nutrition and are mainly concerned with the chemistry and biochemistry of plants and food. His research is focused on the theme of how interactions between plant genotype, conditions for crop growth and postharvest practices affect quality and nutritional value of end products. This research has led to over 100 peer-reviewed publications and he has been the primary supervisor of 31 completed and 3 current PhD students. He was a Fulbright Fellow in the University of California Davis, USA (1979-80), and a Visiting Fellow in the Australian National University (1986 and 1992).

Les has extensive experience in senior academic leadership and management, and plays an active role in reviewing and assessing research. He is a former Head of Department and Faculty Dean and was the Foundation President of the Australian Council of Deans of Agriculture. He is a member of the Research Advisory Committee of the Australian Farm Institute, Foundation Editor of the open access journal *Agriculture*, President of the University of Sydney Association of Professors, and a Research Integrity Advisor of the University of Sydney. Previous roles include Company Directorships (Value Added Wheat CRC; Australian Cotton CRC; NuFlora); Steering Committee of the Primary Industries Standing Committee Food and Nutrition Science Review; academic advisor to the University of Sydney technology transfer office Sydnovate; and Chair of the Cotton Catchment Communities CRC Participants Forum. He was Project Leader of an AusAID CARD project in Vietnam for improving the yield and quality of sweet potatoes for processing, which resulted in improved cultivars and better practices and also had significant training and extension components. He is a Graduate of the Australian Institute of Company Directors and has had extensive experience in international projects and capacity building.



**Dr Andreas Klieber**

**Agriculture Policy Manager, Coles - Wesfarmers (Vic).**

Andreas Klieber is the Agriculture Policy Manager of Coles and has been managing sustainability initiatives with suppliers and farmers since 2011. Andreas completed his Bachelor of Science (Honours class 1) in Food Science and Technology at the University of New South Wales (UNSW) then went on to complete his PhD in Food Science (postharvest horticulture) covering broccoli and asparagus from UNSW (1990). Since completing his PhD, Andreas has also taken courses in Management (Queensland University of Technology 1994), Advanced Food Processing Hygiene course (Royal Britannia in London 2004) and a Lead Auditors course with Advancing Food Safety (Melbourne Australia 2009).

Andreas has extensive experience in the area of fresh produce, postharvest horticulture, food safety and quality. After completing his PhD, Andreas took a postdoctoral researcher role at Agriculture Canada (Vancouver, Canada 1990) where he was investigating the pre- and postharvest horticulture interactions for glasshouse cucumbers. In 1992 he became Lecturer/Researcher in Postharvest Horticulture, at the University of Queensland, Australia, focusing on avocados, tomatoes, broccoli and persimmons. Andreas became Senior Lecturer/Researcher in 1995 at the University of Adelaide where he held that position for 9 years. In this role, Andreas taught and conducted research in horticulture, postharvest horticulture and food technology covering topics such as quality, food safety and sensory evaluation. He successfully obtained and managed 21 competitive industry linked research grants to the value of AUD\$1.7 million which included global research interactions with China, Israel, and various Australian Universities and Government Departments. Before moving to London in 2004, Andreas published 29 internationally referred papers, 49 industry and conference reports and co-authored 2 books. He also contributed to the development of a Food Technology degree as a joint venture with Regency TAFE.

Andreas went on to become the Product Technologist – Produce at Marks Spencer in London, UK (2004). For 2 years he managed complex supply based sourcing of international high quality produce including stonefruit, apples, pears citrus and tropical fruit. He also managed the Marks & Spencer food safety protocol (Farm to Fork), Ethical Trading and Fairtrade initiatives. In 2006 Andreas became Technical Manager – Fresh Produce for Coles – Wesfarmers, managing the customer focussed quality and food safety of products, legal and ethical compliance of produces and Fresh Produce Food Technologists and Agronomists. Andreas is a professional member of the Australian Institute of Food Science and Technology, and sits on the FSANZ Technical and Management Committees for Primary Production Standards for Sprouts and Horticulture.



**Dr David Miles**

**Senior Technical Officer, NSW Food Authority (NSW).**

David Miles graduated from the University of Tasmania in 2001 with a PhD combining the use of predictive microbiological modeling, risk assessment and HACCP principles to examine the growth of *Listeria monocytogenes* in specialty cheeses. While completing his thesis, he began working in 1999 with the NSW Dairy Corporation, which later evolved into the NSW Food Authority. During his 14 years with the organisation, David has been employed in a number of roles, including food safety auditor, small goods expert, manager of the Shellfish program and the past 7 years as a Senior Technical Officer in the Authority's science & technical unit. This role sees David dealing with a variety of technical issues and policy development across most food commodities, including fresh horticulture. David is currently reviewing and updating the NSW Food Authority's risk assessment for the plant products food safety scheme, the scope of which covers unpasteurised juice, fresh cut fruit and vegetables, seed sprouts and vegetables in oil.

David is currently a member of the Food Standards Australia New Zealand (FSANZ) Horticulture working group, examining whether a Primary production and processing standard is required for the sector. He is also on the working group to review the microbiological limits in Standard 1.6.1 of the Food Standards Code for *Listeria monocytogenes*. David has co-authored several scientific publications, including the *Listeria monocytogenes* chapter in the 'Green book' *Foodborne microorganisms of public health significance*. In 2011 he co-authored a paper in the Journal of Food Protection reporting on the presence of cyanogenic glycosides in snack foods manufactured from cassava, and in 2012 he wrote an emerging issues paper on the "pine mouth" taste disturbance caused by certain species of pine nuts.



**Mr Scott Ledger**

**Senior Horticulturist (Postharvest) Hort VC Group (Qld).**

Scott Ledger has been the Senior Horticulturist for Hort VC Group since 2011. He is working to improve competitiveness and sustainability of horticulture value chains, implement quality management systems, and provide advice and training services to the horticultural industry in Australia. Scott's area of expertise is in postharvest horticulture handling and technology, quality assessment, analysis and improvement of horticulture supply chain systems, design and implementation of quality and food safety systems, training in quality management and extension methodology and practice. After completing his Bachelor of Agricultural Science at the University of Queensland, Scott went on to be the Extension Horticulturist at the Department of Primary Industries (DPI) Queensland (1974), where he holds 13 years extensive experience. In 1987, Scott became Senior Extension Horticulturist at the Horticulture Postharvest Group DPI, Brisbane Qld. While in this role, Scott managed projects in horticulture quality management training and achieved several industry awards including *Outstanding Service from the Australian Avocado Growers Federation* (1995) and the *HAL Graham Gregory Medal for Excellence in Horticulture Development* (1995).

In 1998 Scott was promoted to Principle Extension Horticulturist, and remained in this role for 13 years at the Queensland Horticulture Institute, DPI, the Horticulture and Forestry Science Department DPI&F and DEEDI, all in Brisbane Qld. Over this period, Scott managed many projects in this role, including Food Safety Guidelines and training (1998 – 2001), Freshcare on-farm food safety program (1999-2000), Better Mangoes: Improving handling practices in domestic supply chains (2000-2003), Reshaping Horticulture and Forestry Science Group (2002-2004) and Quality assurance systems for ASEAN fruit and Vegetables (2004-2007) and many others. During this time he was received several awards including the DPI Client Service Award for support for the development of competitive industries or viable businesses, Horticulture Quality Management Training project team (1999) and the DPI Client Service award for support for sustainable food and fibre industry development, Better Mangoes project team (2002).

Over Scott's long career in postharvest horticulture, management and training, he has published 45 conference papers, 12 training and procedure manuals, 120 newsletter and magazine articles and 34 fact sheets, brochures and posters. He is also a member of the Australian Society of Horticultural Science and the Australasia-Pacific Extension Network.



**Mr Richard Bennett**

**Product Integrity Manager, Horticulture Australia Limited (HAL) (Vic)**

Richard Bennett is the Product Integrity Manager for Horticulture Australia Limited (HAL). The activities of this role revolve around protecting consumer and supply chain confidence in the integrity of fresh and processed horticultural food products, and the products and services offered by the horticultural lifestyle sector. This involves working with HAL members – 43 peak industry bodies – on quality assurance, food safety, product standards and specifications, traceability, business continuity, compliance issues and crisis management. Richard has completed a Diploma of Applied Science (Agriculture) (1979) and Certificate in Horticultural Management (1986) at Dookie Agricultural College. During that time he had a full career working 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. As a technical horticulturalist, he became increasingly concerned that many of those making demands of growers or involved in implementing food safety systems who did not generally understand agronomy, food safety risk, how to communicate with growers and the impacts of their expectations.

Richard has been involved in quality assurance and food safety since the mid-1990s and has obtained a Graduate Diploma in Agribusiness from Monash University (1995), an SQF 2000 Network Facilitation, Food Operations (1997) and is a Freshcare Ltd registered Food Safety and Quality Trainer (and registered Environmental Trainer). Richard has implemented Approved Supplier Programs (approx 400), SQF 2000 (approx 20) and Freshcare (approx 200) in fruit, vegetable, nut and wine grape businesses. He has represented the industry on numerous local, regional and national committees relating to quality and food safety, most notably the Food Standards Australia New Zealand Horticulture Advisory Group and the Department of Agriculture Fisheries and Forestry Food and Grocery Chain Resilience Group.

Richard is the central point of an informal network of industry and government professionals that has worked with various members and alone on numerous resources to improve food safety culture and performance. This includes numerous publications such as *Product Description Languages* for a wide variety of fruits, *Guidelines for On-Farm Food Safety for Fresh Produce*, *Horticulture Industry Crisis Management Guidelines*, The original and subsequent *Freshcare Food Safety and Quality Codes*, *Australian Horticultural Quality training resource and associated Certification Scheme*, *Minimising the risk of microbial contamination of fresh produce* and many more including journals and presentations to industry conferences and meetings.



**Mrs Allison Clark**

**General Manager – Marketing, Houston’s Farms (Tas).**

Allison Clark is the General Manager of Marketing, (since 2010) at Houston’s Farms, a fresh cut salad growing and processing operation in Tasmania and Queensland which supplies to over 1400 supermarkets nationally. Allison is responsible for the National Sales and Marketing Team and is a member of the Business Management Team and Coordinator of the Product Development Team. Previous to this role, Allison was the Quality and Innovation Manager at Houston’s Farm (2004 – 2010) and was National Manager for food safety and quality and a member of the Business Management team. Currently, Allison is studying an MBA Professional (Agricultural Innovation) at the University of Tasmania. Her specific interest lies in sustainable food production and since Houston’s Farms won the inaugural Woolworths Fresh Food Grant in 2008, Allison has successfully coordinated the development of the Houston’s Farm Carbon Footprinting Tool, which has been made available for further development into the Vegiecarbon Tool by the Australian Vegetable Industry and HAL.

In addition to her role at Houston’s Farm, Allison is currently a member of the TQA Australia Board (since 2004), member of the FSANZ Horticultural Primary Production Standard working group (since 2012), and the Tasmanian Institute of Agricultural Research (TIAR) Food Safety Centre Advisory Committee (since 2012). Since 2000, Allison has been a Horticultural Consultant, trading as Optimum Standard, providing guidance to the horticultural, waste management, and wholesale industry on quality, food safety, and environmental management systems. Allison was the previous Chair of the Technical Committee for the Australian Fresh Salad Producers Forum, has held Chair and Deputy Chair several times on the TQA Australia Board (2006 – 2012), and has previously been a member of the Tasmanian State Training Authority (TASTA) (1999 – 2002) and the Tasmanian Rural Industry Training Board (TRITB) (1998 – 2001).

Allison has contributed to the *Development of Good Agricultural Practices for the Australian Freshcut Salad Industry*, and has aided DAFF with the *National Food Safety Auditor Management Framework Feasibility Study*. In 2006, she worked on the *Identification of Food Safety Systems in Australian Primary Production Industries* with FSANZ. Finally, Allison was Project Leader on the AFFA Working Group on Food Safety and Quality Systems Equivalence Project, *Case Studies as demonstration models for achieving equivalence*. Allison has received numerous awards and scholarships for her ongoing contributions to agriculture, horticulture and food business.