



FPSC Professional Development Event — TESTING



A new paradigm for food safety — the Fresh Produce Safety Centre

- Produce Marketing Association Australia-New Zealand (PMA A-NZ) and University of Sydney recognized need for a greater focus for food safety R&D, outreach and education
- PMA A-NZ and University of Sydney quantified the need & established the structure
- Now have an industry-based Board and a Technical Committee both with A-NZ representation
- FPSC is hosted by The University of Sydney

FPSC Objectives

Research

- Identify priorities for research into food safety
- Commission & manage research projects

Outreach & Education

- Increase awareness, provide information, news, education
- Forums, events and conferences

Collaboration

- Across all sectors of the A-NZ fresh produce supply chain
- Regulatory authorities
- International organisations (e.g. Center for Produce Safety, USA)

FPSC Supported by Industry

Platinum supporters:



Silver supporters:



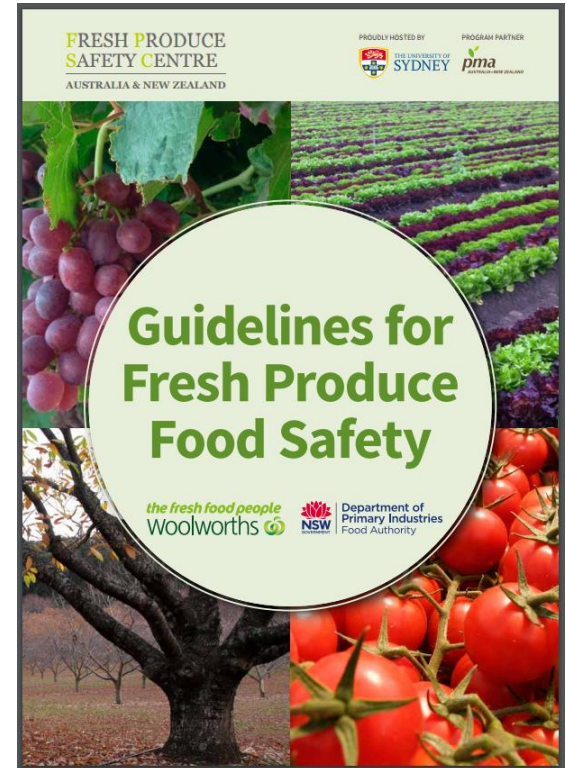
Bronze supporters:



The Research Projects...

1. Guidelines for Fresh Produce Food Safety

- Through-chain from planting to retail store
- Australia and New Zealand best practice
- Sponsors:
 - Woolworths
 - NSW Food Authority
 - Freshcare
 - N2N
 - Fresh Select
 - AUS-QUAL
- Download from www.freshproducesafety-anz.com



The Research Projects...

2. Understanding the Gaps – A Food Safety Literature Review

- Focus was on microbiological contamination
 - Agricultural (pre-harvest) water
 - Organic inputs and composting
 - The storage environment
 - Other production inputs
 - Interaction of sanitisers and fungicides
- The latest research results, plus identifying gaps in our knowledge for future R&D
- Project team: TQAA, RMCG, ESR, UTas,
- Sponsors: Pipfruit NZ, NSW Food Authority, GSF, Fresh Select
- Report also available at www.freshproducesafety-anz.com



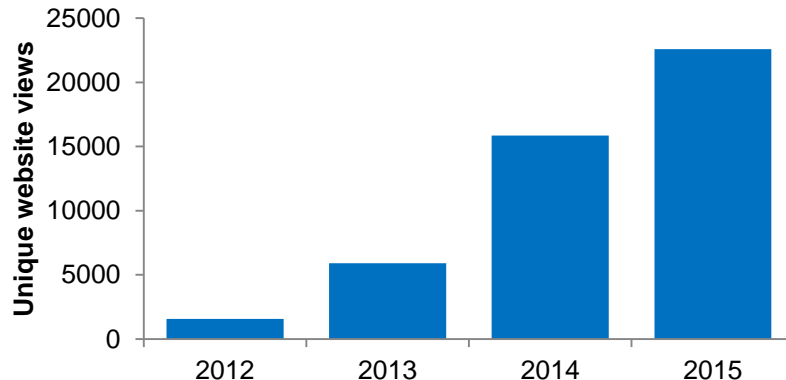
Outreach – The challenge

- To turn “delete, delete, delete” into “yes, yes, yes”



Outreach – What does FPSC currently do?

- Website news: Averaging **5.75** chosen news updates and blog posts per week in 2015
- Website resources (eg Fresh Produce Food Safety Guidelines, Tomato Guide, Melon Guide, Crisis Guidelines, etc)
- Website : **22 600 unique views in 2015, 42% increase from 2014**
- E-newsletter: every two weeks, drawn from web & blog; to **500+** subscribers



Outreach – What does FPSC currently do?

- 10 workshop presentations to industry and regulatory bodies (eg DataBar/Traceability/Recall with FSANZ and GS1)
- Food Safety Conferences in August 2014 and August 2015
- 13 meetings with key stakeholder groups
- **30** articles appearing in the media about the FPSC **in 2015**



Jan 4

AU: National Residue Survey results

Apple & Pear Australia Ltd: The apple and pear industry has once again shown high compliance with chemical residue testing as the results of the 2014-15 National Residue Survey are announced. Every year the [National Residue Survey](#) tests Australian apple and pears for a range of chemical residues and environmental contaminants. It has been operating since 1998 and is funded by the statutory levies on apples and pears

[READ MORE](#)

Jan 4

US: Trials aim to shed light on wash-water disinfectants for mangoes

Center for Produce Safety: Several studies have been published that examine the interactions among water, disinfectants, organic matter and pathogens with various types of produce in packinghouse wash water. But there's little, if any, published literature that examines those same interactions in a mango packing facility, said Mary Anne Amalaradjou, DVM, PhD, and an assistant professor of animal science at the University of Connecticut in Storrs.

And that's what drove her to the project titled, "Impact of wash water disinfectants on *Salmonella enterica* transfer and survival in mango packing facility water tank operations."

[READ MORE](#)

Dec 29

NZ: Consumers should take confidence from handling of 1080 criminal blackmail threat

Ministry for Primary Industries: Domestic and international consumers of New Zealand food should take confidence in the way the criminal blackmail threat to contaminate infant and other formula with 1080 was handled, MPI Director-General Martyn Dunne said today.

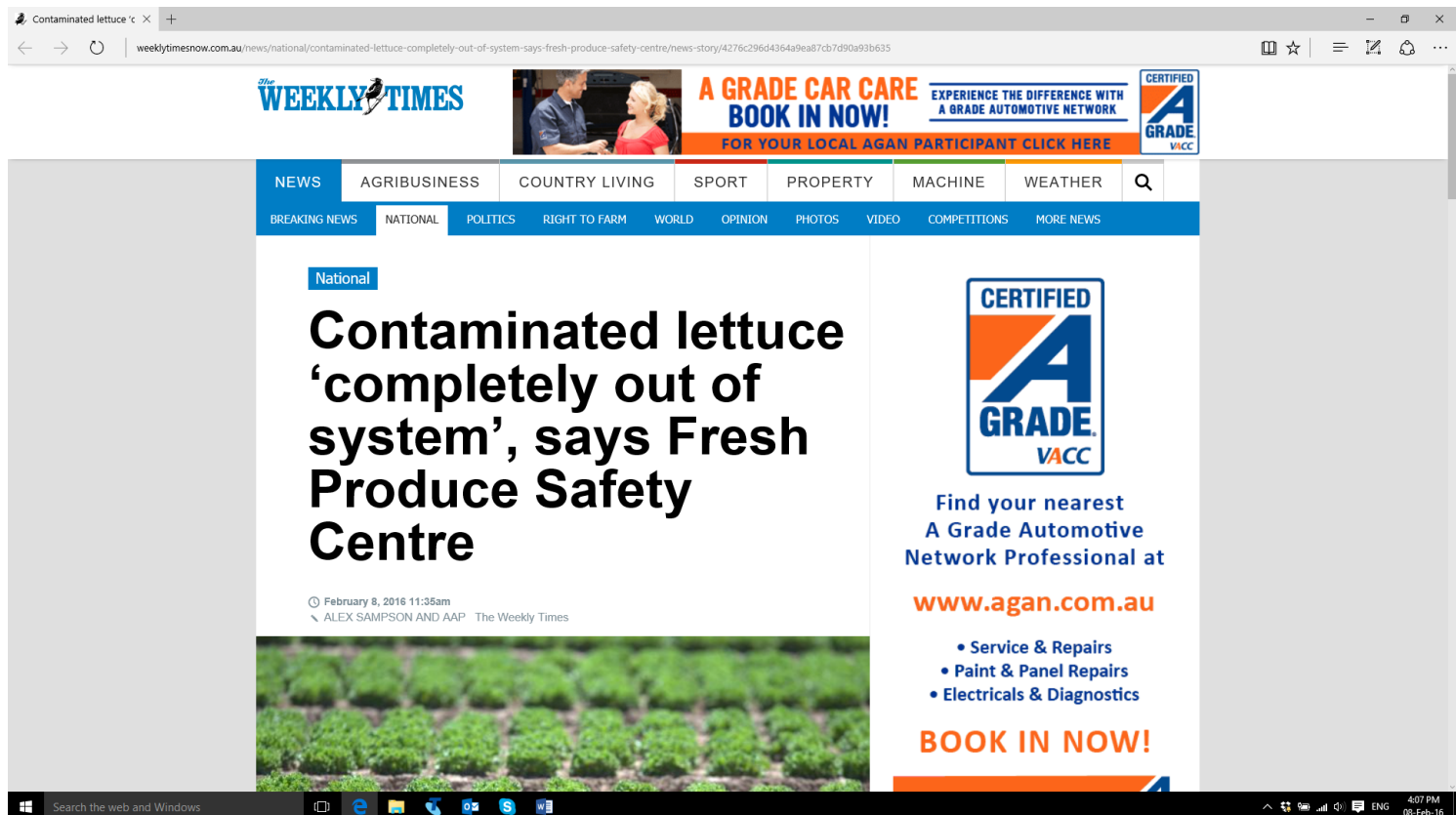
"What we saw in response to this threat was multiple government agencies working together with dairy companies and retailers with a common purpose – to protect consumers." Mr Dunne was commenting following the guilty plea in Auckland High Court today to 2 counts of blackmail.

[READ MORE](#)

Advocacy

– where needed, requested, initiated...

- FPSC is becoming the 'go-to' for media, stakeholders



Lessons from the PMA A-NZ Member Survey

- 83% say that food safety is important or very important to their business
- 51% say that the FPSC is a valuable or very valuable resource for the fresh produce industry
- 20% “sometimes” utilize resources from the FPSC website
- Open question on what members want more of:
 - Updates on outbreaks
 - Latest research
 - World events
 - Traceability
 - Changes to standards
 - Allergen management
 - Etc...



Conclusion...

- FPSC is focused on fresh produce food safety research, outreach and education
- It's only as good as your feedback and input wants it to be
- We will continue to build links and collaborate
- Subscribe at www.freshproducesafety-anz.com
 - Thank you....

