

FPSC
AUSTRALIA &
NEW ZEALAND



Together, we can make a difference

FRESH PRODUCE SAFETY CENTRE

EMPOWERING GROWERS FOR SAFE FRESH PRODUCE

Learn about new regulations, **FREE** resources and opportunities to engage with our food safety initiatives.

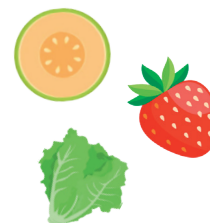


New regulatory standards for melons, berries & leafy vegetables

Did you know? If you are a primary producer or primary processor of melons, berries or leafy veg in Australia, then the new horticulture primary production and processing (PPP) standards will apply to you from **12 February 2025**.

Key areas of compliance under the new standards:

- Notification
- Food safety management statement
- Growing sites
- Inputs
- Premises and equipment
- Animals and pests
- Traceability
- Washing and sanitising produce
- Weather events
- Health and hygiene



What do you need to do if the new PPP standards apply to you?

STEP
1.

Visit the FSANZ website

The Food Standards Australia New Zealand (FSANZ) website has more information on standards. Scan the QR code:



STEP
2.

Contact your state/ territory food regulatory authority or peak industry body for more advice:

AUSVEG: www.ausveg.com.au

Berries Australia: www.berries.net.au

Melons Australia: www.melonsaustralia.org.au (including access to safe melons toolkit and resources)

STEP
3.

Register your business with your state/ territory food regulatory authority before 12 February 2025.

Find out more on possible recognition pathways for Global Food Safety Initiative (GFSI) food safety certification schemes, such as Freshcare.

STEP
4.

Contact FPSC-ANZ via our **FREE** online helpdesk if you have any questions.

Helping you stay compliant with standards

We offer **FREE** resources to help growers implement effective food safety practices, stay compliant and manage risks across operations.

- **Guidelines for Fresh Produce Food Safety** Comprehensive best practice guidance for minimising food safety risks in fresh produce supply chains.
- **Food Safety Grower Guides** Visual and simple guides to help growers implement the basic requirements for pre- and post-harvest management. Available in six languages.
- **Factsheets** Easy to understand downloadable fact sheets. Quick reference information on key food safety topics.
- **Online Helpdesk** Access to personalised support and expert advice on food safety issues.
- **Multi-lingual Website** Our website features Google Translate for easy access in multiple languages.



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Who are we?

FPSC-ANZ is an industry-led, **not-for-profit** organisation dedicated to advancing fresh produce safety in Australia and New Zealand through research, outreach and education through:

1. Calling for, overseeing and participating in food safety research projects that are highly relevant to industry.
2. Providing food safety information, news, education and outreach to the industry.
3. Engaging with industry regulators and other organisations for effective and efficient food safety management leading to enhanced food safety outcomes.

FPSC-ANZ is leading the Horticulture Food Safety Initiative in providing guidance, tools and training for the fresh produce industry in Australia and New Zealand, with a focus on the new horticulture standards for melons, berries and leafy vegetables in Australia.

Hort Innovation

Frontiers

FPSC-ANZ relies on voluntary funding to enable the work it does. To pledge your support, please contact our CEO Farzana Adams via email: ceo@fpsc-anz.com

Stay connected

- Join our Fresh Produce Community of Practice and contribute to advancing food safety. Contact our Technical Officer via email: technical@fpsc-anz.com for more information.
- Connect with us at our food safety events like the International Fresh Produce Safety Symposium in Sydney **29-30 July 2025**.
- Provide feedback on the Fresh Produce Food Safety Guidelines.
- Subscribe to our Fresh & Safe Newsletter.

To visit www.fpsc-anz.com, scan the QR code to access the **free** website resources, use the Helpdesk, sign up to the newsletter, provide feedback for the guidelines and more!



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