

FOOD TECHNICAL SERVICES

TECHNICAL SUPPORT AND TRAINING FOR THE FOOD INDUSTRY

The Basics for new food businesses

Changes in economic circumstances tend to make us think of new approaches, new opportunities, new markets and new products. Over the past few years we've seen more ideas coming forward and have assisted many businesses with some great new projects.

Having experienced the frustrations (and excitement) of setting up new food production ventures /sites in the past we appreciate the demands that this can have on those managing such projects. As Food Industry Technical Specialists (Food Technologists) we recognise that new businesses often cannot have the full range of skills on tap to get started.

In many cases (unfortunately not all of them) we can make the process of getting started – a little less fraught. We usually recommend a face to face discussion as to the needs of the business and discuss a plan of action.

Some examples of where we have helped businesses get over their first hurdles:

- Assessment of food production processes and premises – are they fit for purpose?
- Setting out the key process parameters that impact on safety and or quality.
- Packaging selection.
- Segregation requirements for allergen handling and or ready to eat high care / high risk products.
- Developing or refining production processes – so as to reliably produce products that are robust/safe/legal.
- Drafting up or organising Shelf life trials – in order to set realistic safe limits on life for the desired quality.
- Making product/package improvements to lengthen or aid shelf life stability.
- Assisting with or drafting Food Safety management procedures and record forms.
- Developing staff through training programmes.
- Meeting the minimum legislative training requirements for processing and QA /Technical staff.
- Mentoring staff to take on the QA/Technical/food safety roles within a business.
- Assisting in the HACCP development programme – to meet legislative requirements.
- Providing guidance as to satisfying the Food safety requirements of customers or Enforcement officers.
- Guidance on minimum food labelling requirements.
- Assisting with completion of new customer food supply specifications.
- Drafting/presenting or assisting with applications to Local Authorities for approval and EC licence.
- Making applications to discharge effluents.

The remit and level of our input is discussed and agreed beforehand.

To discuss please contact:

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Link back to website: www.foodtechnicalservices.com

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