

EXAMPLES OF PROJECTS - LISTED BY PROJECT TYPE

To protect client confidentiality, all business names have been removed.

PRODUCT AND PROCESS DEVELOPMENT OR IMPROVEMENT:

- **Pate manufacturer** - Developed a range of high quality ambient stable (heat/pressure sterilised) pates to help client export trade.
- **Confectioner** - Development of packaging – Compostable biodegradable pouches suitable for chocolate packing.
- **Meat Processor** - Developed simple methods to use up by product and create additional products requested by client customers.
- **Drinks processor** - Resolved a pectin gel (yield/quality) issue in a fruit infused spirit drink by the application of selected enzymes at the appropriate stages in the process.
- **Fishing business** - Developed a low salt citric fish marinade to enable a continued “fresh fish” supply over the monsoon, where fishing was impossible and freezers absent.
- **Fish smokers** - Introduced blast chill procedures to reduce the risks of spoilage and reduce potential for growth of pathogens from heat tolerant spore forming bacteria.
- **Fish curers** - Introduction of salt level controls and water activity level controls to improve flavour, texture, shelf life and reduce the risks from Clostridium botulinum.
- **Salmon/trout smokers** - For several businesses – introduced/tightened up on a series of steps that would reduce opportunities for Listeria to grow during shelf life
- **Prawn processor** - Introduced controlled sulphite dipping process to prevent melanotic blackening in Nephrops norvegicus.
- **Vegetable Dip business** - Set up a process and acidity control system (plus HACCP scheme) to prevent potential of Botulism poisoning in an existing smoked vegetable based dip.
- **Contract caterer** - Improved production processes on a chilled soup product – to improve quality and safety whilst increasing the recommended shelf life by another 60%..
- **Asian snack foods** - Improvement of processes to allow shelf life extensions and improved product safety – for expansion into retail market.
- **Salmon Smoker** - To improve quality and resilience to pathogen growth - Set workable production scheduling, consistent moisture extraction and air quality management.
- **Chilled soups** - Assisted start up business with NPD process in high quality long life chilled soup that could be processed in low care low cost packing environment.
- **Raw fish processor** - Provision of Technical advice to the Engineering + Technical Director + NPD team – developing and building facilities for cooked fish product range
- **Cooked crab processor** - Provision of Technical advice on cooking methods and equipment positioning following Salmonella scare on cooked product
- **Fruit Juice manufacturer** - Advice with regards to pasteurisation controls at juice bottling and appropriate measurement techniques.

SITE CLEANING/HYGEINE SYSTEMS:

- **Food Smoker** - With persistent Listeria issues - produced action plans (housekeeping, segregation, cleaning method/schedule), introduced appropriate sanitisers.
- **Several clients** - Selected more suitable cleaning chemicals for the various applications, negotiated prices and introduced correct dosing and methods / schedules for operators.
- **Salmon Smoker** - Trained and developed a hygiene team, applied a “key performance indicator” bonus programme based on based on labour use, swab results, chemical and water use; installed a foam detergent and sanitiser application system to improve labour water and chemical usage – improve microbial reduction rate.
- **Many clients:** - Fish/dairy/meat/vegetable processors – suggested appropriate detergents and sanitisers for the water/soil/microbes, recommendations on training, Scheduling/recording and verification of cleaning

GAINING ACCREDITATIONS:

Provided advice/mentoring/preparation for certification audits: retailer, foodservice, BRC, SALSA, Organic, Wild Venison, Marine sustainability:

- Shellfish processing/cooking operations - White fish processors - Soup manufacturers - Pate producers
- Manufacturers of pies and meat puddings - Seafood/Kelp processor - Sausage/meat puddings - Drinks (water/soft drinks)
- Meat, Poultry and Game processors - Vegetable packer and curer - Dips and ambient/chilled - Preserves and pickles
- Fish and cheese smokers - Vegetable smoker-processor - Cheese manufacturer - Beer breweries

[Back to Food Technical Services Website](#)