

## EXAMPLES OF PROJECTS - LISTED BY PROJECT TYPE

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

### ACHIEVING TECHNICAL ACCEPTANCE OF PRODUCTS PROCESSES AND PREMISES:

- **Ready meals business:** - Assisted in their in business tendering process. Support with plant layout, equipment selection, legislative requirements, operating systems and HACCP.
- **Vegetable Dip business:** - Set up a process and acidity controlling system to prevent potential Botulism poisoning in an existing smoked vegetable/oil/egg dip. Advised on HACCP.
- **Fish Cooker/Smokers** - Set up fish curing control systems plus blast cooling regimes to avoid Clostridium issues and reduce Listeria incidence/growth opportunities.
- **Fish processors** - Several cooked, raw and smoked fish and shellfish plants preparing for BRC certification – guidance and development of process and plant designs
- **Food and fish smokers:** - Resolved issues behind problematic Listeria contaminations including those involved in major scare and regained lost business following our work.
- **Scallop processor:** - Set up testing regimes for microbes and algal toxins, provided support/advice before during and after customer audits.  
- Improved Food safety management system and represented HACCP to take account of toxin hazard.
- **Meat/Game processors:** - Assisted in Export approvals. At another business trained a Technical Manager and together had the site accredited to achieve new supply contracts.
- **Salmon Smoker** - Guided business through supermarket preapproval after loss of contract due to Pathogen issue – improved raw material production process +staff mentoring.
- **Apple Juice manufacturer**- Advice with regards to hazards associated with mold on apples + how both acidity +pasteurisation controls relevant pathogenic bacteria.
- **Gin Distillery** - Advice with regards to HACCP and presentation sources on information on potential hazards

### 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

### SUPPORT WITH EXPORT ISSUES:

- **Ready to eat foods**
  - Argentina: Food safety issues, interpretation of regulations on ingredient lists, labelling, specification and export document presentation.
  - Brazil: labelling, specification and export document presentation.
  - EU (Belgium, Denmark, France, Greece): Assisted with issues on Clostridia, Listeria, HACCP and product release; labelling and product specifications.
  - France: Assisted in resolution of Salmonella in cooked exported shellfish
  - India, Jordan, Japan: Advice on Microbial issues and standards. Advice on viral, bacteria and chemical levels for new product export specifications.
  - Switzerland: Negotiating with customers on the interpretation of regulations on Listeria monocytogenes levels in foods that do not support its growth.
  - USA: HACCP and labelling – USFDA approvals.
  - Dubai: specification and microbiological issues on ready to eat fish products.

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