

EXAMPLES OF PROJECTS - LISTED BY PROJECT TYPE

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

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.

ENFORCEMENT AUTHORITY ISSUES:

- **Exports:**
 - See above, assisting clients resolve issues with the Government Authorities in USA, Jordan, Argentina, Switzerland, Belgium Denmark and France.
- **Export to Russia**
 - Assisted business dealing in fish by-product (defendant in court) with specialist witness report on EC plant approval and by-product relabeling.
 - Assisted another business with information on repacking label/trace requirements
- **UK trade:**
 - Many processors supported during resolution of EHO issues (hygiene, process control, training, HACCP, labelling), and averted legal action:
 - **Labelling issues** (several clients): Claims of misleading labels - Resolved with sets of site specific labelling rules and spec systems.
 - **Food safety issues** (several clients): Failure to control Clostridium botulinum in anaerobic products, resolved with systems of salt or water activity measurement, calibration, recording, training. Failure to control Listeria issues in fish, resolved with upgrades to systems, ventilation, segregation.
 - **Inadequate/absent HACCP scheme:** (drinks, meat, fish and bakery businesses): Organised training and helped set up compliant HACCP schemes.
 - **Inadequate documentation:** Set simple production and product safety recording systems to tie in HACCP and production, trained staff to operate.
 - **Disagreements with local authorities on aspects of Businesses HACCP** – act as a presenter of appropriate information and occasional negotiator.
- **Advice to Government:**
 - Advice given to Food Safety Authority researchers with regards to practical ways of controlling Listeria in Ready to eat product processing.
 - Support to Local authorities re practicalities of Botulinum control and salt levels in cooked smoked fish products.
 - Advice given to local authority on Phosphate usage in shellfish and whether or not an associated process step should be a CCP in HACCP.
- **Craft Bakeries**
 - Installation of simple minimal recording traceability systems for several very small bakers with 100s of products – in order to pass Local authority requirement.

LABELLING AND LEGISLATION:

- **UK markets**
 - Many of our small business clients (fish, shellfish, meat and game, bakeries) have benefitted from our “basics of labelling – a document we create giving current labelling rules to the range of products sold. For fish/shellfish – this includes the recent 2013 fish labelling changes and 2014 Food information to consumers regulations. As of April 2014 we drafting similar documents for other food types.
- **Export markets**
 - Our networks of specialist have helped us to help clients meet regulations in for example: USA, Japan, Jordan, Brazil, Argentina, Australia India.

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