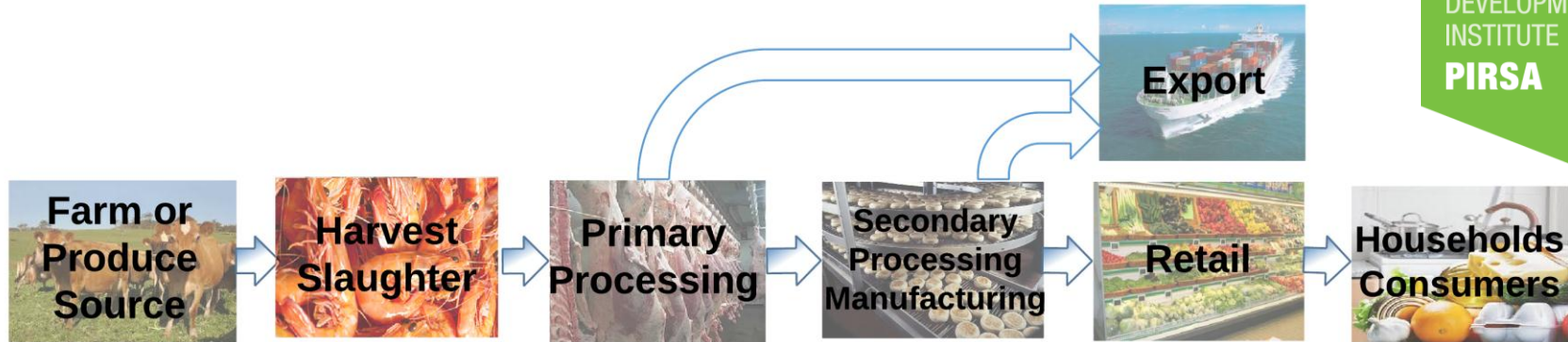


# FOOD SAFETY & INNOVATION in the SUPPLY CHAIN



SKILLS & CAPABILITIES at SARDI

Risk Analysis	Risk profiling, identification of hazards, quantitative risk assessment, baseline surveys, risk mitigation, risk management protocols, retail surveys, support for standards setting, regulatory affairs, trade & market access, industry benchmarking	
Lab Diagnostics	Microbiology, virology, toxicology, predictive microbiology, novel diagnostics; development, application & evaluation of new technical approaches & technologies, international compliance of tests & risk assessment methods	
Process Control	Process control & modelling, HACCP, processing evaluation & optimisation	
Process Development & Optimisation	Value-chain evaluation, HACCP, cold chain mapping, waste audit/minimisation/utilisation, processing evaluation & optimisation, validation of food safety interventions	
Risk Communication	Facilitating communication between regulatory/governmental bodies and industry, communicating risks & hazards identified from research	
Product Development	Product quality, integrity, value-adding, new product forms and their food safety, functional foods	
Shelf-life Evaluation & Extension	Technology to extend shelf-life, challenge testing, microbiological lab diagnostics, cold chain mapping	
Sensory & Consumer/Market Assessment	Sensory evaluation of products, consumer/market research, training	
Packaging Technology	Advanced packaging, lab diagnostics, sensory evaluation and shelf-life implications of novel packaging technologies	
Food Statistics	Provision of statistical services to assist industry & government. Sampling plans, experimental design, survey design, market surveillance, statistical process control, process validation, statistical analysis, data interpretation & communication, predictive modelling	
Logistics Analysis	Evaluation and optimisation of supply chain efficiency, risk assessment, microbiological lab diagnostics, product integrity & quality, food statistics	

