FOOD SAFETY & INNOVATION in the SUPPLY CHAIN

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

Sensory & Consumer/Market Assessment
- Technology to extend shelf-life, challenge testing, microbiological lab diagnostics, cold chain mapping

Packaging Technology
- Sensory evaluation of products, consumer/market research, training

Food Statistics
- Advanced packaging, lab diagnostics, sensory evaluation and shelf-life implications of novel packaging technologies

Logistics Analysis
- 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

Evaluation and optimisation of supply chain efficiency, risk assessment, microbiological lab diagnostics, product integrity & quality, food statistics