SARDI Food Sciences

Introduction

The SARDI Food Sciences Research Division addresses the increasing need for transparent, scientifically objective risk assessment approaches in the food industry, quality research to underpin the objectives of public health legislation and market access criteria and innovative technologies for process optimisation and value-adding throughout the supply chain. SARDI Food Sciences supports public health and the economic development of agri-food industries. SARDI Food Sciences provides specialist risk assessment and research capability applicable to all commodities and industry sectors.

Market access is one important area where SARDI assists companies. It evaluates the impact of the food safety issues of production systems in relation to existing standards and levels of competitors. Microbiological and biochemical shelf-life assessments will help to underpin date marking of packaged products.

Seafood Safety and Market Access

The Seafood Safety and Market Access program conducts research for industry and regulators to protect the health of seafood consumers and enhance Australia’s position as a trusted supplier of seafood and to develop new products, to maximise the post-harvest value and commercial competitiveness of Australian seafood industries.

Meat Safety and Market Access

The Meat Safety and Market Access program conducts research for the meat industry and regulators in the areas of microbiological food safety, product integrity, animal health and process monitoring and improvement. Outcomes of this research assist to improve the efficiency, productivity and profitability for the Australian meat industry as well as maintain trade and market access for Australian products.

Food Technology

SARDI Food Sciences assists food businesses in troubleshooting and new product development by providing advice on ingredient selection, chemical and microbiological testing requirements and evaluation of the final product. In the sensory and consumer acceptability area SARDI provides unbiased evaluation of products to support new product development, changes in product composition and shelf-life assessment. SARDI also helps industry in the optimisation of processes for increased productivity and cost reduction, and provides information on alternative processing solutions.

Food Microbiology

The SARDI Food Sciences laboratories provides a testing facility in traditional and molecular microbiology for researchers and industry clients. Testing protocols are developed for a wide range of food commodities and processing environments. These can be modified to address unique product characteristics and developmental needs. Additional services such as shelf-life testing, chemical residue testing, advice on testing protocols, risk management practices and research methodologies are provided.
Food Statistical Services

The Food Statistical Service within SARDI Food Sciences provides expert statistical knowledge and skills for food related industries. Key capabilities include experimental design, sampling plans for surveillance programs and surveys, statistical analysis and modelling of results and statistical process control.

Key areas of expertise:

- Risk analysis
- Trade and market access
- Marine biotoxins, food microbiology and molecular biology; novel diagnostics for food safety hazards
- New food product development, product integrity and quality: Troubleshooting
- Value-adding, sensory evaluation, shelf-life extension
- Food chain statistical services and modelling