



## FRESH HUB FEBRUARY 2019

Welcome to Fresh Hub: our Fresh Produce Newsletter. This issue is focused on Quality Management and Food Safety.

This month, we cover:

- What gets measured (and analysed) gets managed!
- Import Delays.
- Kiwiberries.
- Sustainable Farming Fund Traceability Project.
- Consumers' Right To Know (Country Of Origin Of Food) Act.
- A Practical HACCP training course.

### QUALITY – WHAT GETS MEASURED (AND ANALYSED) GETS MANAGED!

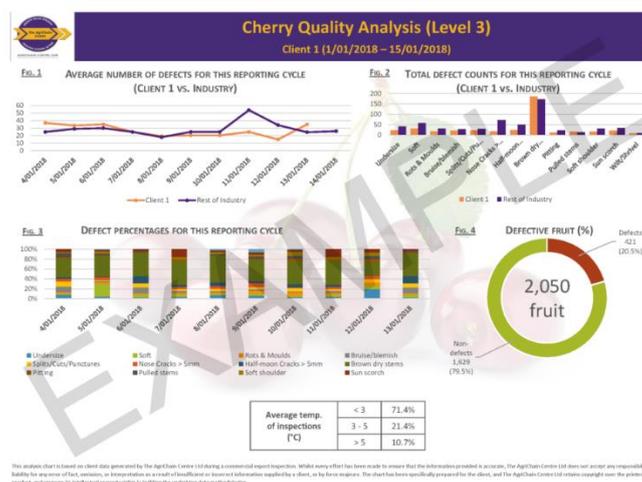
Quality Control staff collect a great amount of data during quality assessments which are reported as individual pieces of information. It is helpful to understand product quality by individual line but understanding trends overtime gives a more comprehensive picture of the product's performance which allows better business decisions.

The AgriChain Centre has launched for the first time the **Dashboard Analysis Tool (DAT)**. The Dashboard graphically reports data collected during our independent quality inspections.

An example of information reported is comparison between pack-houses, growers and varieties on the level and type of defects, brix, firmness and pulp temperature according to the level that best fits your business needs and financial availability. An end of Season report is also available.

This was used during the Cherry season and has proved its worth in allowing objective decision making. Below is an example of a Level 3 Dashboard.

Contact us on [info@agrchain-centre.com](mailto:info@agrchain-centre.com) or 0800 247424 for more information.





## IMPORT DELAYS

In recent months there have been issues with MPI import clearance delays. This is due to the increased number of containers coming into the country in the period leading up to Christmas and also a higher level of risk that these can bring, including an increased risk of BMSB. In addition, the introduction of the Trade Single Window (TSW) system which has replaced the outdated computer programme for clearing imports has proved to not work as efficiently as envisaged, and still requires manual risk assessment by staff.

Delays in imported fresh produce means potential reduction in quality and saleability of the product and increased waste.

If your products have suffered any delay:

- The product temperature and temperature recorder, if available, should be checked, to see if any temperature disruption has occurred.
- Check for product conditions by randomly removing some boxes/cartons from different pallets. Look for any sign of deterioration (shrivel, soft, dull or advanced colour, or rots & mould)
- Reduce storage time and keep the temperature as close to the optimal as possible.

Our expert Survey team can assist you, with an independent quality inspection of the product, and if issues are significant, with your insurance claim survey.

Contact Max on 027 445 1309 for more information.

## KIWIBERRY

New Zealand Kiwiberry is available in coming weeks. In recent years, this fruit has seen an increase in popularity due to its nutritional value, health benefits and convenience. Kiwiberry behaves more like a berry because it has a shorter shelf life, an edible smooth and thin skin, is much smaller (only 5 to 20 grams) and it gets packed in punnets. It can be consumed on its own, added to salads Pavlova or to a Martini drink.

Supplying good quality kiwiberry to the New Zealand and international markets is not an easy task due to its perishability. Consumer satisfaction is achieved when the fruit has a pale green to dark green-red colour (depending on the variety); is firm to the touch, juicy and has a brix greater than 17. It needs to be free of bruises, blemishes, finger nails marks, russeting, insects damage and misshapen.

Extra care must be taken during harvest and packing, and fruit must be refrigerated (at around 0-2°C) at all time along the supply chain to optimise shelf life.

Here is a recent article on kiwiberry nutritional attributes  
<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5717121/>





## SUSTAINABLE FARMING FUND PROJECT

Effective traceability from grower to consumer is now a requirement of the Food Safety Act 2014 and the Food Safety Law Reform Act 2018. Systems always need to be robust so that they can be effective in time of crisis.

We have begun work on a three-year Sustainable Farming Fund project to investigate traceability processes within our domestic fresh fruit & vegetable industry for the pan industry body, United Fresh Inc.

The fresh produce industry faces the challenge of how to achieve effective traceability from grower to consumer without losing key information as the product moves through different parts of the supply chain.

This project will include a series of industry wide exercises ranging from literature reviews, to practical assessments, trial exercises and workshops & seminars to inform the final comprehensive industry guideline to assist in implementing best practice traceability for the benefit of everyone from growers through to consumers.

The focus is on practical impediments to achieving best practice as well as attitudes and perceptions around traceability. It is not about expensive systems, plant or equipment. Rather, it is about testing the underpinning standards and methodologies needed for a robust traceability system across the entire supply chain such as internationally tested and implemented GS1 standards.

**We need your help – Please complete the grower survey to ensure your thoughts are captured!** For more information check out the United Fresh Website: <https://www.unitedfresh.co.nz/technical-advisory-group/sff>

*This project is funded by Government through the Sustainable Farming Fund with further funding from United Fresh New Zealand Inc.*

## CONSUMERS' RIGHT TO KNOW (COUNTRY OF ORIGIN OF FOOD) ACT

On the 3<sup>rd</sup> December 2018 the Consumers' Right to Know (Country of Origin of Food) Act was passed. This Act will require fresh or frozen fruit, vegetables, meat, fish and seafood to have Country of Origin Labelling (CoOL). This reflects where produce was grown / picked / caught rather than packed. Producers of these food products will need to comply by 3 June 2019 for fresh produce and by 3 June 2020 for frozen produce.

This Act will address the growing number of consumers that want to know where their food comes from, so they can make informed decisions about what to purchase. This is supported by research which shows that 71% of New Zealanders think that fruit and vegetable retailers should display country of origin information.

The existing voluntary approach to labelling was not effective in providing consumers with the ability to make informed choices about the food they purchased and was evident in the 787 submissions received on the Bill. New Zealand will follow in the footsteps of 50 countries worldwide which already have





mandatory labelling requirements. The Minister of Commerce and Consumer Affairs will issue a standard in due course to help comply with the new Act.

The purpose of the Act is to enable regulations to be made that would require food retailers to provide consumers with information at the point of sale about the country or place of origin of single component foods. This Act comes under Section 27 of the Fair-Trading Act 1986.

The Act provides for the consumer information standard to apply to:

- regulated foods (that is either only 1 type of fruit, vegetable, meat, fish, or seafood that is fresh and is no more than minimally processed (for example, by being cut, minced, filleted, or surface treated);
- regulated foods sold at retail, including on an Internet site, but not those sold for immediate consumption (such as at a restaurant, cafeteria, takeaway shop, canteen, or similar place) or at a fundraising event
- regulated foods that are packaged or unpackaged.

Failure to comply with this change in legislation could result in a fine of up to \$30,000.

## **PRACTICAL HACCP MANAGEMENT**

*This **one-day** introductory course gives you an understanding of HACCP principles and how they can be applied in the workplace. It will run in Auckland on Thursday 14<sup>th</sup> March.*

This course is for senior management, business owners and people monitoring the elements of their food safety system, and especially for people new to HACCP methodology. There is no prerequisite to attend, however an understanding of your workplace food safety system is advised. Bring your HACCP programme with you and we will use that as reference material during the day.

This course covers a basic understanding of the cause of food safety hazards, and how these hazards are managed using a HACCP-based food safety management system.

- Legislation relevant in New Zealand
- Pre-requisite programmes, including Good Operating Practices (GOP) and monitoring
- The twelve steps including the seven principles of Hazard Analysis Critical Control Point (HACCP)
- Provides practical examples of HACCP implementation in the workplace, especially fresh produce.

You will be supplied with resource materials that are designed to serve as a useful reference document. A certificate of attendance is issued to participants.

## **INVESTMENT:**

### **Public course**

\$650 per person, or \$550 per person if 3 people from the same company attend.

### **In-house course at your site**

Please [contact us](#) to discuss your needs.

