

industry bites

EXECUTIVES ON THE MOVE



Pulse Australia elected **Ron Storey** as its new Chairman.



Bega Cheese has appointed **Paul van Heerwaarden** as its new CEO.



Emerson appointed **Boris Gabin** as its new General Manager/Managing Director.



Robyn Kruk AM has been appointed Chair of the Board of **Food Standards Australia New Zealand (FSANZ)**.



Restaurant and Catering Australia (R&CA) appointed **Mark Scanlan** as National President.



Dr Charles Day has been appointed CEO of **Innovation and Science Australia (ISA)**.

WORLD'S FIRST ALLERGY VACCINE

The world's first food allergy vaccine could be a reality within four years, with scientists in north Queensland studying proteins in fish, shellfish and eggs that cause adverse reactions. James Cook University's Molecular Immunology Research Group is developing food allergy treatments with Professor Andreas Lopata analysing the molecular structure of proteins that cause allergic reactions to 40 different types of fish, many of which are consumed in Australia. ①

SUNDROP FARMS PIONEERING SOLAR-POWERED GREENHOUSE

A groundbreaking greenhouse that relies on sunlight and seawater to grow tomatoes has opened north of Adelaide in Port Augusta. All the water used for irrigating the crops is piped from the Spencer Gulf and converted into fresh water using a thermal desalination unit. Sundrop Farms spent several years developing the idea at a pilot plant before building the 20-hectare futuristic-looking facility, which includes a field of more than 23,000 mirrors that capture the sunlight and direct it to a central receiver at the top of a 127-metre "power" tower. ①

A NEW ERA IN FOOD DELIVERY

A new era in food delivery is rapidly emerging according to Rabobank. Last year the amount Australians spent at restaurants and other food service venues exceeded our grocery shopping bills for the first time – a major milestone. The *Food Delivery 2.0* report says the idea of browsing the supermarket is increasingly irrelevant when food can be delivered with only a few clicks on a smartphone. Rabobank analysts say this new style of delivery is still in its early days but the rise of the on-demand economy will have a lasting affect on the food industry. ①

AUSTRALIA STREAMLINES FOOD SAFETY STANDARDS

Australian vegetable producers could benefit from a more streamlined, cost-effective approach to food safety certification, bringing domestic and international standards into line. The new initiative being delivered through Horticulture Australia will see the *Freshcare Food Safety and Quality Standard* – commonly used by Australian vegetable producers to meet domestic certification requirements – benchmarked against the internationally recognised GlobalG.A.P. standard, which is currently required to access many key export markets in Asia and the Middle East. This should lead to increased efficiencies and cost savings for Australian fresh produce exporters. ①

RESEARCH HUB STUDIES LEGUMES SUITABLE FOR AUSTRALIAN CONDITIONS

Aiming to make agriculture more sustainable, improve soil and reduce fertiliser use, the \$14.5 million Legumes for Sustainable Agriculture Hub was launched at the Camden campus of the University of Sydney, with the funds coming from the Grains Research and Development Corporation, seven universities, the Australian Research Council and the Wheat Research Foundation (WRF). The Hub hopes to resolve issues that make legumes susceptible to Australia's variable climate and will focus on why lentils, peas, beans and pulses are difficult to grow in conditions of drought, salinity and flooding. ①

CAPILANO PREBIOTIC HONEY IT'S THE BUZZ!

The world's first clinically tested prebiotic honey that aids digestive health is now available in Australia. Beeotic is 100 per cent natural Australian honey and is listed with the Therapeutic Goods Administration as a therapeutic good. Beeotic was tested during a study conducted by UNSW to identify the prebiotic health benefits of Australian honey. The clinical study showed that particular honey types significantly raise the levels of good bacteria and suppressed harmful bacteria in the digestive tract. Levels of good bacteria decreased once the participants stopped taking the honey for a period of time. ①

FOOD AND GROCERY EXPORTS GREW 14.4 PER CENT IN 2016

The Australian Food and Grocery Council's (AFGC) *State of the Industry 2016* report showed food and beverage exports rose 11 per cent to \$26 billion, fresh produce shipments jumped 49 per cent to \$1.5 billion, and non-food grocery exports were up 32 per cent to \$4 billion. AFGC CEO Gary Dawson said the report highlights export growth and a lift in overall industry turnover, but falling capital investment and stalling job growth are clear warning signs for the future of Australia's largest manufacturing sector. The report said that while Australia's food and grocery sector recorded export revenue of \$31.5 billion, the nation was still a net importer of food and groceries, with imports rising 14.6 per cent during the year to \$35.2 billion. ①

DYSPHAGIA CUP AIDS INDEPENDENT FEEDING

Dysphagia is the medical term for difficulty in swallowing. One in three Australians over the age of 65 suffer from the condition, which can result in dehydration and malnutrition.

Thickening fluids is the internationally recognised method of helping individuals to live with dysphagia. Now there is an alternative, with Brisbane-based company Flavour Creations launching a Dysphagia Cup that enables individuals who experience difficulty holding their own cup to independently feed themselves.

The cup complements the company's range of ready-to-drink products in 29 flavours and three viscosities. Its angled shape allows the contents to be sipped without tilting the head, which is a necessary postural adjustment for people with dysphagia. It also has a suitable diameter, curvature, ribbed sides and indentations for ease of holding.

The large, easy-peel foil lid has external ribbing and embossed texture to assist with a manual grip and its design meets and/or exceeds all criteria outlined in *Arthritis Australia's Packaging Design Accessibility Guidelines*. The cup is suitable for hospitals, residential aged care and those living at home in the community. ①

