

**PMAC weekly update 16th to 23rd July**

# New Zealand News: Food safety made easier, Singapore becomes third nation to ratify CPTPP; New Zealand welcomes UK launch of public consultations on a Free Trade Agreement; Pacific Alliance trade talks to be advanced in Mexico; Kiwifruit case setting a precedent; Nuffield International Farming Scholarships open; The best of times and the worst of times for trade; Seasonal vegetable prices nudge food prices up; Country of origin proposal scaled back ; HortNZ Food Act Update; Horticulture cautious on Zero Carbon Bill ; AU/NZ: Earlybird registrations open!; Seeka innovates in Australia; Te Puke research centre testing the kiwifruit of the future; Sweet New Zealand strawberries all year round; Blueberry prices are jaw-dropping; Thieves empty orchid grower's unmanned honesty shop; NZ thieves steal $100,000 worth of avocados ; New Zealand provincial areas help keep economy afloat ; "Invasive exotic plants cost New Zealand $1.7b a year"

# International news: Ireland: Food Safety and Food Authenticity Strategy launched; India to take advantage of China's retaliatory tariff on US goods; Urban F\*\*\*ers?; Alibaba Cloud to tackle food production and safety with AI; Whitepaper: Introduction to Food Safety Plans; Whitepaper: Introduction to Food Safety Plans; Tesco and Ocado join new traceability platform; Greenyard under fire after listeria contamination; 107 countries received vegetables possibly contaminated with Listeria; Rebuilding confidence in Melons; US: Pathogen contamination a leading reason for food recalls; Sliced mushrooms recalled across Australia; Process solution integrated with Blockchain technology introduced in US

# *Editor’s comments.*

# *The big item this week is Food safety. It again underlines the fact that food safety should be taken seriously by all of today’s fruit and vegetable producers. In this update food safety can be found every heading in the International section.*

# *In the regulatory section. Ireland has released its new food strategy to support its promotion of Irish primary products. In the food safety and innovation sections several technologies have been developed to help with either traceability, integrating with block chain or on farm monitoring. All attribute food safety concerns as a driver for the technologies development. Then last but not least there is an estimate of the effect on Greenyards contamination of frozen vegetable with listeria that . The cost of the recall is a one off cost of 30 million pounds and a 1 day drop in the prices of shares of 40%. For Greenyards this is just the beginning of the costs.*

# *The food safety section also includes the 6 point plan that the Australian Melon Industry is implementing to try to rebuild its reputation after last year’s listeria contamination. Development of a best practice guideline and communication about food safety with packers are the first 2 steps. You have to ask why this is being done after the event rather than beforehand. We would be well advised to get our food safety house in order before (rather than after) a significant incident*



1. **New Zealand News**



* 1. **Food safety made easier**

Food Safety Minister Damien O’Connor last week launched the Food Safety Toolkit, an updated Simply Safe & Suitable template Food Control Plan and a new Food Safety Template for Winemakers in Wellington.  The template will assist small businesses develop their Food Control plane and the Food Safety Toolkit is an interactive guide for all businesses to keep the food they make safe. They will be sent to the 13,000 registered food businesses and to local councils. [Full article available here](https://www.beehive.govt.nz/release/food-safety-made-easier)

* 1. **Singapore becomes third nation to ratify CPTPP**

Singapore has notified New Zealand it has completed its domestic procedures to ratify the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP).

It is the third nation to inform New Zealand, as Depositary for the CPTPP, that it has ratified.

Minister for Trade and Export Growth David Parker congratulated Singapore on the move.  “Singapore joins Mexico and Japan, who have also ratified the CPTPP in the past month. We are now halfway towards having the six ratifications required to bring CPTPP into force.” [Full article available here](https://www.beehive.govt.nz/release/singapore-becomes-third-nation-ratify-cptpp)

* 1. **New Zealand welcomes UK launch of public consultations on a Free Trade Agreement**

The United Kingdom’s decision to launch public consultations on a FTA with New Zealand has been welcomed by Trade and Export Growth Minister David Parker.  “This is a strong signal that the UK is prioritising an early agreement with New Zealand. It reflects our shared commitment to put in place a high quality, comprehensive FTA as soon as possible once the UK has left the EU,” David Parker said. The UK has said the consultations, which also cover prospective agreements with Australia and the US, signal the EU’s immediate trade negotiating priorities once it leaves the EU. The UK also signalled its interest in joining the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP).   [Full article available here](https://www.beehive.govt.nz/release/new-zealand-welcomes-uk-launch-public-consultations-free-trade-agreement)

* 1. **Pacific Alliance trade talks to be advanced in Mexico**

Trade and Export Growth Minister David Parker will hold talks with his Pacific Alliance counterparts in Mexico this week to seek further progress on a free trade agreement with the four-nation grouping.

The Pacific Alliance is made up of Chile, Colombia, Mexico, and Peru. As a group, it is the world’s sixth largest economy and home to over 220 million people. “We see significant potential to promote integration within our region, demonstrate our shared commitment to free trade and reject the rising tide of trade protectionism in the world,” David Parker said. “A progressive, high quality and comprehensive trade agreement with the Pacific Alliance will create new opportunities by reducing barriers and levelling the playing field while deepening connections with all four countries.”

In Mexico City he will meet Mexican and New Zealand business representatives.  [Full article available here](https://www.beehive.govt.nz/release/pacific-alliance-trade-talks-be-advanced-mexico)

**General**

* 1. **Kiwifruit case setting a precedent**

The kiwifruit claim decision in favour of growers has wide implications for biosecurity, says Dr Nic Lees, a senior lecturer in agribusiness at Lincoln University.

The decision is that MPI had a “duty to exercise reasonable skill and care when undertaking their responsibilities in relation to biosecurity”, but that it had failed to exercise this skill and care, allowing the Psa disease into New Zealand in 2010, . This means MPI can be liable for its decisions on the importation of any product that may have biosecurity risks,” he says. “In the past, MPI has done risk assessments on importing products but the risk of a biosecurity failure has rested with the industry, not MPI. This [decision] fundamentally changes that. Now MPI [and by proxy the Government] is legally liable for a biosecurity failure.”

The Government Industry Agreements (GIA) to some extent recognise this in that there is now joint risk in biosecurity breaches, Lees says. “It is likely that MPI will be more cautious in their risk assessment on imported goods and more vigilant about incursions. “Significant incursions [have occurred] recently: myrtle rust and Mycoplasma bovis, which indicate the need for more risk assessment of importation of plant and animal products and better surveillance. This decision and the GIAs are likely to help that.”  [Full article available here](https://www.ruralnewsgroup.co.nz/rural-news/rural-general-news/kiwifruit-case-setting-a-precedent?utm_source=Rural+News+Group+Weekly+E-Newsletter&utm_campaign=0031f34fb0-Rural_News_Group_Bulletin_16_January_2018_COPY_01&utm_medium=email&utm_term=0_fb79f8bfe8-0031f34fb0-59798541&ct=t(Rural_News_Group_Bulletin_16_January_2018_COPY_01))

* 1. **Nuffield International Farming Scholarships open**

Nuffield International Farming Scholars announced that applications for 2019 scholarships are now open, and farmers and agricultural professionals are strongly encouraged to apply. Applications close 30 September 2018

10 Nuffield International Scholarships of $30,000 will provide an opportunity for farmers and agri-professionals to participate in an international capacity building program. The Scholarship program involves traveling internationally for 16 weeks over an 18 month period to gain a global view of agribusiness and research a topic of the Scholars choice relating to food and fibre production, distribution, management and/or communication.  
  
Nuffield Scholars are typically between the ages of 25 and 45, with direct engagement in the agriculture industry. Upon selection, Nuffield Scholars will travel the world, participating in both large and small group study tours along with individual research experiences linked to their preferred study topic of choice. [Click here for more information.](http://www.nuffieldinternational.org/scholarship.html)

* 1. **The best of times and the worst of times for trade**

*An article prepared by Tradeworks on the fact* some countries are pressing for trade liberalisation, rejecting protectionism and supporting the WTO, in the face of US-instigated tariff war and its isolationist approach to trade .

The article notes New Zealand’s initial work on the EU FTA negotiations and recent announcement that the UK will launch of public consultations on an FTA with New Zealand. (putting us among the first few contenders for a new trade agreement, alongside the US and Australia, once the UK has left the EU next March).

It also notes the UK’s interest in joining the CPTPP. Which looks as though it will enter into force early next year. Others including Thailand, Indonesia, Colombia, Korea and Taiwan have also indicated an interest in joining. Further talks are also underway with partners in Asia (the Regional Comprehensive Economic Partnership) and Latin America (New Zealand’s associate membership of the Pacific Alliance).

This positive forward momentum casts into stark relief, however, the dismal state of other parts of the trade ecosystem.   As we noted in our last [blog](http://www.tradeworks.org.nz/trade-wars-good-easy-win/), the United States seems to want to move away from the rules-based global trading system it was instrumental in setting up in the aftermath of World War II. Ironically, US antipathy has generated a wave of responses from others actively seeking to reinforce the existing architecture and reject protectionism. [Full article available here](http://www.tradeworks.org.nz/best-times-worst-times-trade/)

* 1. **Seasonal vegetable prices nudge food prices up**

Food prices in New Zealand rose 0.5 percent in the June 2018 month, influenced by seasonally higher vegetable prices (up 11 percent). This rise was led by cucumber (up 88 percent), lettuce (up 48 percent), and capsicum (up 32 percent) prices, which all rose in June. [Full article available here](http://www.freshplaza.com/article/198378/New-Zealand-Seasonal-vegetable-prices-nudge-food-prices-up)

* 1. **Country of origin proposal scaled back**

A pared-back version of the proposed new country of origin law was released two weeks before the deadline for public submissions. The new rules address mandatory country of origin labelling. The select committee considering the bill recommended limiting labelling rules to some fresh and frozen goods. They said the bill should only cover single types of fruit, vegetables, meat, fish or seafood that had been minimally processed. The laws would apply to food sold by retailers both in store and online. They would not apply to wholesalers, restaurants, cafes, takeaways, caterers, or other places where food was for immediate consumption. Foods would need to be labelled with the country or place where they were grown. There would be an 18 month deadline for regulations to be put in place. Public submissions on the proposed bill close on 1 August

* 1. **HortNZ Food Act Update**

The Food Act 2014 and its regulations apply to a range of horticultural growing and post harvest food activities. The only current exceptions are  growers who are not selling their produce, and those that sell all of their own product direct to consumers eg. growers who sell all of their product through “gate sales” or personally take their product to a farmers’ market where they sell to consumers.

This article reports that discussions are well progressed between MPI and Hort NZ to allow existing  Good Agricultural Practice (GAP) programmes to be recognised as a way of meeting the Food Act requirements.

Growers are required to apply for registration under the Food Act 2014 by 30 November 2018 in order to be registered for the Food Act by the final deadline  of 28 February 2019.[Full article available here](https://fpsc-anz.com/2018/06/20/nz-hortnz-food-act-update/)

* 1. **Horticulture cautious on Zero Carbon Bill**

Horticulture New Zealand has made a submission to the Ministry for the Environment on its Our Climate Your Say discussion paper for the Zero Carbon Bill. The submission was supported by all the major sectors

"Horticulture is concerned about the impacts of the various ‘net zero’ options on emissions prices and on GDP, jobs, incomes, and the health of New Zealanders. "We are of the view that particular attention should be paid to:

* New Zealand’s international competitiveness and the potential for carbon leakage.
* Domestic food supply, the impact of the methods of implementation on the reliable supply of fresh fruit and vegetables to domestic consumers.
* Investment in research to develop alternative technologies and fuels that growers will need to enable viable fruit and vegetable production to continue.

Horticulture New Zealand recommends that New Zealand should meet its domestic emissions reductions (including from new forest planting and horticultural plantings such as orchards, vines, and shelter belts) and use some emissions reductions from overseas, (international carbon units), provided the overseas carbon units have strong environmental safeguards. For the full Horticulture New Zealand submission [here](http://www.hortnz.co.nz/assets/Submissions/HortNZ-Submission-on-Zero-Carbon-FINAL.pdf). [Full article available here](http://www.hortidaily.com/article/44868/New-Zealand-Horticulture-cautious-on-Zero-Carbon-Bill)

* 1. **AU/NZ: Earlybird registrations open!**

The 5th Fresh Produce Safety Conference 2018 will be held on Wednesday, September 26, at The University of Sydney, Australia . [Register here](https://www.eventbrite.com.au/e/fpsc-conference-2018-tickets-48117106561)

**Industry news**

* 1. **Seeka innovates in Australia**

Seeka are now in their third year of Australian fruit production after buying Bunbartha Fruit Packers in 2015, situated near Shepparton in the Goulburn Valley. There has been huge investment in the 565 hectare property, including extending the main packhouse and cold storage. 2018 has been a harder year in Shepparton with a very dry summer, while fruit quality and taste was exceptional – fruit volumes were lower than expected. *The article looks at Seeka’s Australian operation and talks in particular about their Kiwifruit, European Pear and Nashi crops growing on the property.* [Full article available here](http://www.freshplaza.com/article/197094/Seeka-innovates-in-Australia)

* 1. **Te Puke research centre testing the kiwifruit of the future**

Standard green or yellow kiwifruit might be a familiar sight, but what if there were thousands more varieties to choose from? Zespri's Te Puke research centre is home to the kiwifruit of the future - and there are over 100,000 varieties. Follow this link to the video. To take a tour through Zespri’s Te Puke research centre, the home of tomorrow’s kiwifruit. [Full article available here](http://www.freshplaza.com/article/198538/New-Zealands-Te-Puke-research-centre-testing-the-kiwifruit-of-the-future)

**Crop news**

* 1. **Sweet New Zealand strawberries all year round**

Dr Mike Nichols, a retired researcher and lecturer has announced that an 18-month experiment growing and harvesting strawberries year-round has been successful. "We've found if we plant at the right time we can get a reasonable crop of strawberries in the middle of the winter. His success was due to the regeneration of runner shoots every month, where he has been able to keep the cycle of the fruit ready to pick throughout each month. [Full article available here](http://www.freshplaza.com/article/198542/Sweet-New-Zealand-strawberries-all-year-round)

* 1. **Blueberry prices are jaw-dropping**

The price of a punnet of blueberries has been reported as being $16 for a 125 gram punnet. The punnets were coming from New Zealand Gourmet’s Hastings blueberry farm. Blueberry orchardist, Gordon Gibbons, said harvesting at this time of year was unheard of and that the harvesting season was mid-December through to mid-March. The price had since reduced to $13, however this was still more than many shoppers were willing to pay. Countdown’s online store priced the punnets at $9.99 each. New Zealand Gourmet’s Hastings orchard grows over 600 tonnes of fruit each season. Hawkes Bay’s light soils and hot, dry climate were said to make for good berry growing conditions. [Full article available here](https://www.stuff.co.nz/business/105497163/blueberry-prices-are-jawdropping-but-growers-are-perplexed-to-see-them-on-shelves-at-all)

**Other**

* 1. **Thieves empty orchid grower's unmanned honesty shop**

Thieves have made off with $500 worth of orchids from a Taranaki honesty shop and are now selling them off as a school fundraiser, a grower has claimed. The flowers were stolen from Slater's Orchids, on Ninia Rd in Bell Block, over the weekend, with some being taken on Saturday and the rest on Sunday. [Full article available here](http://www.floraldaily.com/article/16457/New-Zealand-Thieves-empty-orchid-growers-unmanned-honesty-shop)

* 1. **NZ thieves steal $100,000 worth of avocados**

A New Zealand man claims he will suffer financial difficulty now that he has lost $100,000 worth of avocados, as thieves cleaned out 70 percent of his orchard. Graeme Burgess, from Kaikohe on the North Island, said that his property of about 550 trees was raided over a period of three weeks.

Police visited the orchard on July 5. However, due to the nature of the crime and lack of CCTV, they were unable to link any offenders to the theft. Since this, Burgess decided to introduce security cameras onto the property to hopefully catch the thieves. But Burgess knows the 20-year-old trees provide plenty of shelter for the thieves to access various sections of the orchard. [Full article available here](http://www.freshplaza.com/article/198661/NZ-thieves-steal-100,000-worth-of-avocados)

* 1. **New Zealand provincial areas help keep economy afloat**

Infometrics' chief forecaster Gareth Kiernan says provincial economies are driving growth in the economy, building on the recovery of dairy prices in 2016, and spending activity is outpacing activity in the main centres. In the Bay of Plenty, kiwifruit exports are flourishing, which is helping provincial towns such as Te Puke. However, there are also risks to provincial areas, including major labour shortages - particularly for seasonal workers. Locals say they are noticing a shortage of workers as businesses continue to thrive, especially in the kiwifruit industry. [Full article available here](http://www.freshplaza.com/article/198713/New-Zealand-provincial-areas-help-keep-economy-afloat)

**Biosecurity**

* 1. **"Invasive exotic plants cost New Zealand $1.7b a year"**

Pest plants are costing the country's primary sector $1.7 billion a year, a top botanist says. Professor Philp Hulme said this is from lack of production and the use of herbicide on things such as thistles, wild carrot, and blackberry. Invasive exotic plants were everywhere but Hulme said the war against weeds was not lost – it was just a long battle. "We now have Predator Free 2050. We could easily start thinking about getting rid of certain weeds in a similar time," he said. [Read more at Stuff (Simon Smith)](http://www.stuff.co.nz/environment/105246033/Invasive-exotic-plants-cost-the-country-1-7b-a-year-scientist-says)



1. **International news**

**Comment**

**Regulatory**

* 1. **Ireland: Food Safety and Food Authenticity Strategy launched**

The Minister for Agriculture, Food and the Marine, in Ireland launched his Department’s Food Safety and Food Authenticity Strategy to an audience of key stakeholders in the agri-food sector and regulatory partners from Government and State bodies.

The implementation of the strategy will respond to a number of challenges that the Department and the agri-food sector have to overcome in the coming years covering such topics as new food legislation, the objectives of Food Wise 2025[[1]](#footnote-1), food authenticity concerns and food safety threats, among others. Minister Creed addressed the scope of the Strategy as part of his concluding words “Our future plans for food safety and food authenticity are ambitious but we should not fear the breadth of our ambition as we dedicate our resources to improvement. Our objective now is to rise to the challenge and undertake the necessary steps to meet our goals, and reach our ambition. We intend to pursue those goals with energy and enthusiasm”. [www.agriculture.gov.ie/foodsafetyconsumerissues](http://www.agriculture.gov.ie/foodsafetyconsumerissues) [Full article available here](http://www.hortidaily.com/article/44690/Ireland-Creed-launches-Food-Safety-and-Food-Authenticity-Strategy)

**Business**

* 1. **India to take advantage of China's retaliatory tariff on US goods**

New Delhi is looking to take advantage of the situation by pushing their own exports of the targeted products to China. “The Commerce Ministry is going through the list of items on which China has imposed duties on the US and is trying to identify products where India could try to increase its exports. It will soon start stakeholder consultations with exporters of farm products and the industry to put in place a strategy,” a government official told [BusinessLine](http://https:/www.thehindubusinessline.com/news/world/india-looking-to-take-advantage-of-chinas-retaliatory-tariff-on-us-goods/article24413713.ece).

“By making it easier for India to replace imports from the US in the Chinese market, Beijing would also be making an honest effort to fulfil its promise to India, made at the highest political level, of helping to bridge the gaping $63 billion trade deficit that exists between the two,” the official said.

[Full article available here](http://www.freshplaza.com/article/198384/India-to-take-advantage-of-Chinas-retaliatory-tariff-on-US-goods)

* 1. **Urban F\*\*\*ers?**

# *Urban horticultural ventures were hot news items on fresh plaza 18 months to 2 years ago . But recently they have disappeared from the online site.This article looks at urban Farmers or Failers and notes that for all the promise it’s a difficult proposition. The article reviews an attempt to set up a horticultural/ fish producing roof top business in Switzerland using Dutch technology and considers the reasons for its failure.* [*Full article available here*](http://www.hortidaily.com/article/44864/Urban-F***ers)

 **Food safety**

* 1. **Alibaba Cloud to tackle food production and safety with AI**

Alibaba Cloud aims to increase efficiency and revenue for China’s farmers while improving food safety for consumers through the use of big data and artificial intelligence.  It’s new platform, dubbed ET Agricultural Brain, was launched in Shanghai on May 7. Alibaba is using this technology in animal farms initially . Alibaba Cloud says that by using visual recognition, voice recognition, and environmental parameter monitoring, the technology will allow farmers to oversee animals on a farm in real time.

Insights can be gained by monitoring the animal’s daily activity, growth indicators, and whether it is pregnant. Algorithms trained by the system can prescribe situation-specific courses of action. If an animal’s fat percentage is too high, activity plans can be automatically prescribed to cut down on fat and improve muscle mass. The company believes the platform will have a profound effect on animal husbandry, increasing a sow’s ability to produce newborns by three piglets per year, while decreasing unnatural death by 3%. Higher agricultural output through the use of AI can not only have an effect on revenue for farmers but also reduce prices and improve safety for consumers. [Full article available here](https://technode.com/2018/06/07/alibaba-agriculture-ai/)

* 1. **Whitepaper: Introduction to Food Safety Plans**

### What are the key risks within the packhouse; what to include in a HACCP and FSMA compatible food safety plan; and what are the costs of possible produce contamination. When it comes to fresh produce packing, the importance of having a clean facility and an efficient food safety plan cannot be overstated.

Successful packhouses understand the need to ensure that fresh produce is free of harmful contaminants through each step of the processing operation to meet strict regulatory requirements and avoid costly food recalls.

Compac has produced a food safety white paper that can be downloaded . T**his whitepaper is for?**

* Operation Managers and Production Managers who want to reduce the total cost of ownership.
* R&D and Quality Assurance Manager who need to maintain food quality and food safety.
* Food Safety Managers who aim to reduce the cost of a hygienic maintenance strategy.

# [Full article available here](https://content.compacsort.com/maintaining-packhouse-hygiene-dl?hsCtaTracking=4143c83f-27bb-4dff-8b00-25433ad3575b%7Ce1371e05-2e57-4e11-a5e9-0351dc335218)

* 1. **Tesco and Ocado join new traceability platform**

Tesco and Ocado have become the first retailers to sign commercial contracts for using a new traceability platform called productDNA, which promotes transparency in the supply chain.

Both are now approaching their suppliers to start implementing the service, developed by business standards organisation GS1 UK, into their businesses. In July 2017, Tesco and Ocado were among the 12 leading grocery retailers and brands that signed an [industry charter](https://www.gs1uk.org/about-us/contact-us/media-zone/13072017-leading-grocery-retailers-and-brands-commit-to-industry-charter), announcing a commitment to move to a single solution for managing and exchanging product data.

Responding to this demand, and shoppers growing concern for provenance and sustainable sourcing, GS1 created productDNA to let companies share supply chain information on fresh produce among other products. The key benefits for the UK grocery industry, according to the company, are that it provides: a common data model for all retailers using a set of agreed product attributes; a simpler, faster product catalogue shared between suppliers and retailers; and third-party verification to improve the quality of product data. [Full article available here](http://www.fruitnet.com/fpj/article/175837/tesco-and-ocado-join-new-traceability-platform)

* 1. **Greenyard under fire after listeria contamination**

On the day it was announced that the European Food Safety Authority (EFSA) had linked the deaths of nine Europeans to the listeria contamination in one of Greenyard's Hungarian factories the trading in Greenyard shares was halted by the financial watchdog, FSMA. This was in anticipation of a press release from the company. At the time of the halted trade, the Greenyard shares reported a loss of 9,5%. By Monday, 16 July, the shares had fallen a further 30%, to €7,92.

The first official report from Greenyard about the listeria contamination and the recall of products was on 4 July. Over the next few days, Greenyard recalled even more frozen products. In total, the number of recalled products stands at 40. The NVMA expects more products to follow. The EFSA had communicated about the listeria-related deaths on 3 July already.

As a result of the listeria contamination, 47 people fell ill. Nine of these people died. The deaths were in Austria, Denmark, Finland, Sweden, and the United Kingdom. The recalled products were produced between 13 August 2016 and 20 June 2018. This concerns a specific type of listeria which can cause health risks when the frozen vegetables are not prepared in the right way. Greenyard is working with local food safety agencies and retailers in 80 different countries.  [Full article available here](http://www.freshplaza.com/article/198368/Greenyard-under-fire-after-listeria-contamination)

* 1. **107 countries received vegetables possibly contaminated with Listeria**

The Greenyard listeria outbreak, has estimated the cost of the recall to the company as €30 million. Company officials said that includes costs for the product, transportation, handling, storage, destruction, subcontracting, lower cost absorption of the factory, and loss of margin. A spokesman said 107 countries and territories received implicated products. Frozen items subject to recall were produced in Greenyard’s Hungarian facility in Baja between Aug. 13, 2016 and June 20, 2018.

Affected retailers include Woolworths, Aldi, IGA, Auchan, Carrefour, Intermarché, Colruyt, Delhaize, Waitrose, Tesco, Sainsbury’s, Lidl and Iceland. [Full article available here](http://www.freshplaza.com/article/198675/107-countries-received-vegetables-possibly-contaminated-with-Listeria)

* 1. **Rebuilding confidence in Melons**

The Australian melon industry is looking to win back consumers through a six stage process after a Listeriosis outbreak earlier this year. Together with [Hort Innovation](https://horticulture.com.au/),  the industry is launchinga six-pronged initiative to combat foodborne illness risks and support the sustainability of the melon industry.

Over the coming months, the initiative will deliver:

1. Visits to all Australian rockmelon growers and packing sheds to review and audit current practice and critical control points and provide one-on-one food safety consultations with growers, managers and key farm staff.
2. The development of a melon food safety Best-Practice Guide.
3. The ongoing monitoring of current practice by growers and in packing sheds and training of staff in line with the Best Practice Guide.
4. The development of a ‘toolbox’ for grower use including risk assessment templates, training guides, food safety posters and record sheets to support food safety programs – this will be housed on the Australian Melon Association website.
5. Regional roadshows in key growing regions that highlight the availability and contents of the toolbox and Best Practice Guide.
6. A helpdesk to provide technical support to growers, packers and other stakeholders.

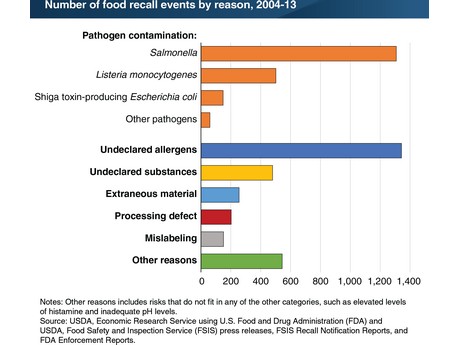
The whole project is due for completion in May 2019.[Full article available here](https://www.greatlakesadvocate.com.au/story/5493252/melon-industry-aims-to-win-back-consumers/)

* 1. **US: Pathogen contamination a leading reason for food recalls**

Both the USDA’s Food Safety and Inspection Service and the FDA oversee food product recalls—the removal of risky food products from the U.S. marketplace.

From 2004 to 2013, there were 4,900 food recall events in the United States involving a wide variety of foods. Most of these recalls were initiated because of possible pathogen contamination (41 percent) and undeclared allergens (27 percent). Pathogen contamination is the discovery of disease-causing microorganisms, such as Salmonella and Listeria monocytogenes, in a food product.

The number of recalls due to pathogen contamination did not increase significantly from 2004 to 2013,

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[Full article available here](http://www.freshplaza.com/article/198380/US-Pathogen-contamination-a-leading-reason-for-food-recalls)

* 1. **Sliced mushrooms recalled across Australia**

Sliced white and brown mushrooms in pre-packaged punnets have been recalled from supermarket shelves due to the potential presence of foreign matter. [Full article available here](http://www.freshplaza.com/article/198385/Sliced-mushrooms-recalled-across-Australia)

** Innovation**

* 1. **Process solution integrated with Blockchain technology introduced in US**

A large machinery group and a dynamic startup: an alliance which has Industry 4.0 technologies, grown between Veneto and Silicon Valley. Recently the Turatti Group from Cavarzere (Venice) and the Paduan startup Ez Lab presented the world's first example of food processing machinery in compliance with the blockchain technology.

The single machines and the process lines of Turatti are now able to record in real time, on a blockchain platform, different steps to which the product is subject. The data is then automatically encoded on an unmodifiable register and can be checked at any time.

Turatti says any company that adopts this machinery "can offer a new guarantee in terms of food safety, because the blockchain technology allows to certify all the processing steps to which each individual lot has been submitted". This certification can reportedly be shown as a guarantee and proof in case of complaints relating to product safety. [Full article available here](http://www.hortidaily.com/article/44814/Process-solution-integrated-with-Blockchain-technology-introduced-in-US)

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1. Food Wise 2025 sets out a ten year plan for the agri-food sector. The sub-title of Food Wise is “Local Roots, Global Reach”, reflecting the importance of gaining a deep understanding of what consumers, often in distant markets, really want, and communicating those messages back to Irish farmers and food companies. Equally important is to communicate key messages about what makes Irish food unique to the international market. [↑](#footnote-ref-1)