

International NEWS



 The new 8100 Plus pH meter from ETI is perfect for ensuring Sushi rice has been correctly prepared. There are a number of food safety concerns that are unique to the preparation and serving of Sushi in foodservice as it has the potential to become a breeding ground for pathogens if not properly prepared. In addition, many people prefer to eat Sushi at room temperature, which also makes refrigerated storage less desirable. To ensure that proper acidity levels have been reached, a pH meter such as ETI's 8100 Plus is essential when testing each batch of rice. A maximum pH reading of 4.6 pH or below is generally considered safe.

✉ sales@etiltid.co.uk

Record sales and profits posted


R-Biopharm Rhône, one of Scotland's most successful scientific exporters, has posted record sales and profits in a year of extraordinary growth fuelled by a strong drive into new international markets.

The company, which makes diagnostic test kits for use in the agri-food industry, saw turnover increase to £6.4 million in the year to December 2012, up by 21.5% on the same period in 2011. It is projecting sales of £7 million by the end of 2013, with an increase in profits of 28%.

Growth in 2013 has already been boosted as a result of a significant increase in laboratory testing following the horse meat contamination scare, but most of the sales in 2012 and the first quarter of this year have been generated from organic growth and new export opportunities.

✉ info@r-biopharmrhone.com

Effective containment

 ABurnet's new KleenCaps save both money and the environment compared to mob caps that are currently used as head coverings. Independent research found that KleenCaps provide four times improved hair containment compared to a 12gsm mob cap.

Independent research by the University of Bolton in the UK, and funded by ABurnet, found that per 100 employees, 8,500 hairs protrude through a 12gsm mob cap per work shift, every shift. This is reduced four fold by using new KleenCaps. With 3,500-5,000 hairs per hundred employees shed every eight hour shift, a better alternative to the current mob cap is clearly needed. KleenCaps provide the cost effective answer.

Patent pending KleenCaps use new HairBarrier technology, devel-

oped by ABurnet in conjunction with the University of Bolton. This works to grip and hold hairs with a positive attraction and, combined with the highest surface contact area of any material, KleenCaps were found to contain hair better than products of any other material.

✉ info@aburnet.co.uk



Special legislation forums launched

As part of its on-going support of technical managers in the food industry, The Society of Food Hygiene and Technology (SOFHT) has launched a series of free in-depth forums covering the latest UK and EU legislation.

There will be a series of half day legislation forums across the year. The first session, held at the SOFHT offices in Tamworth, covered the Food Information Regulation and the responsibilities and information that this legislation requires of food manufacturers. Other topics will be introduced nearer planned dates so that they can be as up to date and 'live' as possible.

"Keeping up to-date with UK and EU legislation is paramount for those working in the food industry whether a leading retailer, advisory consultant or technical manager," Catherine Watkinson, Chair of SOFHT, told International Food Hygiene. "SOFHT recognises that staying in touch with rapidly changing requirements and maintaining an awareness of current legislation is critical. Our new legislation forums, delivered by industry leading experts are designed to help our members work through the minefield of information, offering solutions and guid-

ing them to compliance". The Forums are member-only events but with individual membership costing as little as £55 and SOFHT's new High 5 membership package entitling five technical managers to join for just £295, the events offer an inexpensive training option.

✉ www.sofht.co.uk

Technical Training Academy

Campden BRI has been chosen as the partner for leading UK and European food manufacturer, 2 Sisters Food Group and its brand new Technical Training Academy, which will provide the business with access to first-class training and technical career development.

The 2 Sisters Food Group Technical Academy, in conjunction with Campden BRI, aims to enhance the skills and core capabilities of the Group's technical team, providing them with clear and consistent quality standards and frameworks, while enabling them to grow and develop their careers. Campden BRI's skills and experience made it the partner of choice to deliver an ongoing programme of tailored technical professional training and support.

✉ training@campdenbri.co.uk

Diary

2013

CIMIE 2013

13-15th Oct – Qingdao, China
www.cimie.com

Process Expo

3-6th Nov – Chicago, USA
www.myprocessexpo.com

Lab Innovations

6-7th Nov – Birmingham, UK
www.easyfairs.com/labinnovations

Dubai International Food Safety Conference

17-19th Nov – Dubai, UAE
www.foodsafetycongress.org

Food Ingredients Europe

19-21st Nov – Frankfurt, Germany
fiurope.ingredientsnetwork.com

SOFHT Annual Lecture and Lunch

28th Nov – London, UK
www.sofht.co.uk

2014

International Production and Processing Expo (IPPE)

28-30th January – Atlanta, USA
www.uspoultry.org

Global Food Safety Conference

26-28th Feb – Anaheim, USA
www.tcgffoodsafety.com

ProPak Vietnam

4-6th March
Ho Chi Minh City, Vietnam
www.propakvietnam.com

Meat Focus Asia 2014

5th March – Bangkok, Thailand
www.positiveaction.co.uk

Foodex

24-26th March – Birmingham, UK
www.foodex.co.uk