



Food Safety Centre Member Subscription Services

The Tasmanian Institute of Agriculture's **Food Safety Centre** (FSC) was formed out of the 2003-2007 successful Federal Government's National Food Industry Strategy (NFIS) initiative to produce Centres of Excellence supporting food innovation.

The FSC provides knowledge management services to the food industry, government, academia and private organisations, via productive relationships with teams of national and international experts delivering industry-relevant outcomes, leadership and innovation.

The FSC connects its members with food safety service providers who help solve problems that are applied and strategic, and target issues arising on-farm, during processing, distribution and storage of food.

The FSC links research service providers to industry clients that require specific food safety solutions. The FSC has solid relationships with teams of internationally recognised scientists that have outstanding track records in delivering industry-relevant research outcomes, science leadership and innovation in food safety.

Become a Subscribing Member of FSC

The Centre is able to support its world-class services through the financial support of subscribers. Membership categories are based on the number of employees in a member organisation.

Membership Categories

<i>Subscription Level 1:</i>	(1 to 10 employees):	A\$500/year*
<i>Subscription Level 2:</i>	(11-50 employees):	A\$1,000/year*
<i>Subscription Level 3:</i>	(51 or more employees):	A\$5,000/year*
<i>Subscription Level 4:</i>	all organisations	A\$10,000 year*

*A 10% GST component is payable for Australian organisations, in addition to the membership cost.

Benefits to being a FSC member

The FSC assists the Australian food industry with:

- Knowledge management services
- Cutting-edge risk management tools
- A world-class Food Safety News service
- Data-mining services for *ComBase* (www.combase.cc)
- Free access to CB+ (www.cbpremium.org)
- A sophisticated and powerful *Capability Map*
- Free registration to the annual FSC Members Forum

Level 1-3 services include:

- Personalised Food Safety Resource Locator
- Free access to CB+ (www.cbpremium.org)
- Free registration to the annual FSC Members Forum
- *Food Safety News*
- On-line access to our *Capability Map*
- *Journal Alert* service
- Multiple (5, 10, or 50) active registration logins for your organisation and/or affiliates
- Training and Educational resources
- Customised data-mining of *ComBase* (www.combase.cc)

In addition to full FSC benefits, Level 4 subscribers receive the following benefits:

- Face-to-face meetings to discuss ways to increase FSC benefits to your organisation
- Customised training and/or research resources that benefit their stakeholders

Resources

- *CB+* (www.cbpremium.org)
Do you need free access to a website dedicated to predictive models for pathogens in specific foods? Similar to ComBase, CB+ is a library of models that can help you predict the behavior of pathogenic and spoilage bacteria in specific foods. All FSC members have free access to this valuable subscriber-based resource.
- *Personalised Food Safety Resource Locator Service*
Australia has a diverse portfolio of food safety providers with expertise to solve food safety and quality issues. The challenge is locating a provider that best matches your requirements. FSC provides its members with a personalised service to locate specific research expertise.
- *Food Safety News Service*
There are other providers of food safety news, so what makes the FSC different?
Efficient use of your time.
 - FSC gathers national and global food safety news that impacts Australian organisations operating in national and global markets
 - FSC organises the news in a database of specific topical categories
 - Members choose the categories of news that match their interests
 - Members select the technology to deliver the news (email, RSS, web)

- *R&D Capability Map*
The FSC's *Capability Map* is an internet-based Food Safety resource locator listing Australia's researchers, consultants and trainers. Essentially, it is a directory of organisations, people and facilities that conduct research and services related to food safety. Any individual or organisation can list in the *Capability Map* at no charge.
- *Journal Alert Service*
The FSC subscribes to leading journals that publish refereed articles on food safety and quality. Each time journals publish accepted or in-press articles, the FSC sends you a list of new publication titles, with hyperlinks to on-line abstracts. We also highlight articles that may be of special interest to Members.
- *Risk Management Tools*
The FSC offers risk management tools, such as *Risk Ranger*, *ComBase*, *MLA Refrigeration Index*, and the *Oyster Refrigeration Index*. New tools are continually developed based on needs identified by FSC members. In addition, general resources are produced to benefit the public.
- *Customised Data-Mining of ComBase.*
ComBase (www.combase.cc) is a free database of microbial responses to food environments. The FSC is one of the three founding *ComBase* Partners that support this resource for the food safety community. As an additional benefit, the FSC 'mines' *ComBase* for its Members and provides customised data outputs.

Contact Details:

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