The Food Safety Centre (FSC) was formed out of the 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. It has 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 solve problems that:

- are applied and strategic
- target issues arising on-farm, during processing, distribution and storage of food

For its members, 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 customers with world-class services through the financial support it receives from subscribers. Membership categories are based on the number of employees in a member organisation.

**Membership Categories**

<table>
<thead>
<tr>
<th>Subscription Level 1:</th>
<th>(1 to 10 employees):</th>
<th>A$ 500 / year*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Subscription Level 2:</td>
<td>(11-50 employees):</td>
<td>A$ 1,000 / year*</td>
</tr>
<tr>
<td>Subscription Level 3:</td>
<td>(51 or more employees):</td>
<td>A$ 5,000 / year*</td>
</tr>
<tr>
<td>Subscription Level 4:</td>
<td>all organisations</td>
<td>A$10,000 / year*</td>
</tr>
</tbody>
</table>

*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)
- A sophisticated and powerful Capability Map
Level 1-3 services include:

- Personalised Food Safety Resource Locator
- Food Safety News
- On-line 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:

- A seat on the FSC advisory panel
- Face-to-face meeting to discuss ways to increase FSC benefits to your organisation
- Specific training/educational resource(s) that benefit your stakeholders

Resources

- 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.

- Education and Training Tools
  The FSC offers risk management and training tools, such as Risk Ranger and ComBase. New tools are continually developed based on needs identified by FSC members. In addition, general resources are produced that 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:**

For further information contact:

**John Bowman**  
Food Safety Centre  
College Road, Private Bag 54, Life Sciences Building  
Tasmanian Institute of Agriculture  
University of Tasmania  
Hobart, TAS 7001 AUSTRALIA  
**T:** 03 6226 6380  
**F:** 03 6226 7450  
**W:** [www.foodsafetycentre.com.au](http://www.foodsafetycentre.com.au)
Welcome to the FSC Information Service

Welcome to the Food Safety Centre's Information Service. As a registered subscriber, you are able to receive up-to-date news and information about food safety issues from around the world. The options below allow you to view information on the FSC website, customise the information you receive to your desktop or mobile device and setup your user profile.

**Your User Profile**

- View and edit the information which constitutes your unique user profile.

**Configure Email Feeds**

- View and select categories for your email news, and set your preferred email address.

**Configure RSS Feeds**

- Customise the information that you receive at your desktop or mobile device.

**View Web News**

- View food safety information within the FSC's secure website.
- General News
- Allergens
- Confectionery and Snacks
- Dairy
- Fats and Oils
- Fruit and Vegetables
- Grains
- Ingredients and Additives
- Journal Service
- Meat
- Microbiology
- Packaging
- Poultry
- Regulatory
- Seafood
- Water
Sample of FSC News

Australia's food safety information portal

Poultry News

RECENT ADDITIONS

Date Added : 2008-03-21  Date Published : 2008-03-19
Farmwood Delicatessen smoked chicken breast recalled in Australia

Date Added : 2008-03-19  Date Published : 2008-03-18
NEW ZEALAND: Wash contaminated eggs, warns health watchdog
http://www.nzherald.co.nz/section/1/story.cfm?c_id=1&objectid=10489657

Date Added : 2008-03-17  Date Published : 2008-03-16
Another outbreak of Bird flu in China
http://news.xinhuanet.com/english/2008-03/16/content_7801795.htm

Date Added : 2008-03-15  Date Published : 2008-03-14
Addition of probiotics to chicken feed aimed at reducing Salmonella risk

Date Added : 2008-03-13  Date Published : 2008-03-12
Wind powered chook farm in Tasmania

Date Added : 2008-03-13  Date Published : 2008-03-12
New rapid pathogen assay designed for food industry

Date Added : 2008-03-11  Date Published : 2008-03-11
Push to outlaw battery egg farming in Tasmania following salmonella outbreak
# Capability Map

## Food Safety Centre Capability Map

Select items from each list to view the list of corresponding resources in the table at the bottom. The table's columns are sortable by clicking on the headings. The counts indicate how many resources are available for each keyword given the current selection in each category.

<table>
<thead>
<tr>
<th>Hazard List</th>
<th>Food Product List</th>
<th>Processing Technology List</th>
<th>Facility List</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Hazards</td>
<td>All Food Products</td>
<td>High Pressure Processing</td>
<td>All Facilities</td>
</tr>
<tr>
<td>Allergen</td>
<td>Bakery</td>
<td>Irradiation</td>
<td>Biohazard Level PCL2</td>
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<tr>
<td>Chemical</td>
<td>Beef</td>
<td>Packaging</td>
<td>Biohazard Level PCL3</td>
</tr>
<tr>
<td>General</td>
<td>Beverages</td>
<td>Fused Electric Field</td>
<td>Laboratory Bench</td>
</tr>
<tr>
<td>Microbial</td>
<td>Cereal and Grains</td>
<td>Retort</td>
<td>Pilot Plant</td>
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<tr>
<td>Physical</td>
<td>Confectionery</td>
<td>Quarantine</td>
<td>Quaratine</td>
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<tr>
<td>Other</td>
<td>Dairy</td>
<td>UHT</td>
<td>Small factory</td>
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<tr>
<td></td>
<td>Eggs</td>
<td>Other</td>
<td>Other</td>
</tr>
<tr>
<td></td>
<td>General Food Products</td>
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<tr>
<td></td>
<td>Pork</td>
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<td></td>
<td>Poultry</td>
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<td></td>
<td>Produce</td>
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<td>Sausages</td>
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<td></td>
<td>Seafood and Fishes</td>
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<td></td>
<td>Small Goods</td>
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<td></td>
<td>Water</td>
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### Specialised Capability List
- All Specialised Capabilities (10)  

### Organisation Type List
- All Organisation Types (11)  

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**List of Current Matches**

<table>
<thead>
<tr>
<th>Organisation</th>
<th>Department</th>
<th>Contact</th>
<th>State</th>
<th>Country</th>
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<tr>
<td>Curtin University of Technology</td>
<td>Muresh Institute, Division of Science and Engineering</td>
<td>Associate Professor Peter J. Ett</td>
<td>WA</td>
<td>Australia</td>
<td>06-Mar-2008</td>
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<td>Deakin University</td>
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<td>Dr Stuart Smith</td>
<td>VIC</td>
<td>Australia</td>
<td>05-Mar-2008</td>
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<td></td>
<td>Health, Medicine, Nursing and Behavioural Sciences</td>
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<td>FoodStream Pty Ltd</td>
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<td>QLD</td>
<td>Australia</td>
<td>26-Nov-2007</td>
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<td>Professor John Sumner</td>
<td>TAS</td>
<td>Australia</td>
<td>19-Nov-2007</td>
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<td>South Australian Research and</td>
<td></td>
<td>Andreas Krinewehr</td>
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<td>Australia</td>
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</tbody>
</table>

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Page: 12
Sample of Capability Map Record

Resource Details

ID: 133 (Added: 08-Oct-2007)
Organisation: MS Food Consultants Pty Ltd
Department: 
Contact: Professor John Sumner
Position: 
Phone: 03 6394 7646
Email: sumner.john@bigpond.com
Address: 2 Hayley Court
Deviot TAS 7275

Website Description:
- handling and processing from floor layout and mechanisation to training and quality systems. Typical examples include:
  - Consultant to World Health Organisation on microbial risk assessment (2001-02)
  - Consultant to United Nations Food and Agriculture Organisation, Rome

Resource Capabilities

Food Products: Beef, Dairy, Eggs, Pork, Poultry, Sausages, Seafood and Fisheries, Small Goods
Hazard: General, Microbial
Processing Technologies: Packaging, Other (Fermenting, chilling, cooking)
Facilities: Other (Desk top)
Specialised Capabilities: HACCP, Protocol design, Risk assessment
Organisation Type: Consultant