



Food Safety Centre Member Subscription Services

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

<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)
- 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 expertises 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:

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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 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 or edit the information which constitutes your unique user profile.

[View and Edit](#)

Configure Email Feeds

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

[Configure Email Feeds](#)

Configure RSS Feeds

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

[Configure RSS](#)

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

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Poultry News

RECENT ADDITIONS

Date Added : 2008-03-21 Date Published : 2008-03-19
Farmwood Delicatessen smoked chicken breast recalled in Australia
http://www.recalls.gov.au/view_recall_detail.php?Recall_ID_Auto=15499

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=10498987

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
<http://www.hpj.com/archives/2008/mar08/mar10/Probiotics-Liveorganismsasf.cfm?title=Probiotics-%20Live%20organisms%20as%20feed%20supplements%20to%20fight%20Salmone>

Date Added : 2008-03-13 Date Published : 2008-03-12
Wind powered chook farm in Tasmania
<http://www.news.com.au/mercury/story/0,22884,23362071-921,00.html>

Date Added : 2008-03-13 Date Published : 2008-03-12
New rapid pathogen assay designed for food industry
<http://www.foodproductiondaily.com/news/ng.asp?n=83909-ma-assays-eureka>

Date Added : 2008-03-11 Date Published : 2008-03-11
Push to outlaw battery egg farming in Tasmania following salmonella outbreak
<http://www.abc.net.au/news/stories/2008/03/11/2185775.htm?section=australia>

News Categories

- General News
- Allergens
- Confectionery and Snacks
- Dairy
- Fats and Oils
- Fruits and Vegetables
- Grains
- Ingredients and Additives
- Journal Service
- Meat
- Microbiology
- Packaging
- Poultry
- Regulatory
- Seafood
- Water

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.

Hazard List	Food Product List	Processing Technology List	Facility List
All Hazards 9	All Food Products 26	All Processing Technologies 4	All Facilities 9
Allergen 2	Bakery 5	High Pressure Processing 2	Biohazard Level PCL2 6
Chemical 1	Beef 11	Irradiation 1	Biohazard Level PCL3 0
General 5	Beverages 5	Packaging 4	Laboratory Bench 6
Microbial 8	Cereal and Grains 6	Pulsed Electric Field 1	Pilot Plant 1
Physical 1	Confectionery 6	Retort 2	Quarantine 1
Other 0	Dairy 11	UHT 2	Small factory 1
	Eggs 5	Other 2	Other 2
	General Food Products 11		
	Pork 9		
	Poultry 9		
	Produce 9		
	Sausages 5		
	Seafood and Fisheries 12		
	Small Goods 11		
	Water 4		
	Other 7		

Specialised Capability List

Organisation Type List

[Reset Search](#)

[List All Matches on One Page](#)

List of Current Matches

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Organisation	Department	Contact	State	Country	Modified	
Curtin University of Technology	Muresk Institute, Division of Science and Engineering	Associate Professor Peter J. Batt	WA	Australia	06-Mar-2008	More Info
Deakin University	School of Exercise and Nutrition Sciences, Faculty of Health, Medicine, Nursing and Behavioural Sciences	Dr Stuart Smith	VIC	Australia	06-Mar-2008	More Info
FoodStream Pty Ltd		Timothy Kowitz	QLD	Australia	26-Nov-2007	More Info
MS Food Consultants Pty Ltd		Professor John Sumner	TAS	Australia	19-Nov-2007	More Info
National Centre of Excellence in Functional Foods		Sally Walker	NSW	Australia	19-Nov-2007	More Info
Robert Weller & Associates Pty Ltd		Robert Weller	VIC	Australia	19-Nov-2007	More Info
South Australian Research and Development Institute	Food Safety	Andreas Kiermeier	SA	Australia	19-Nov-2007	More Info
University of Tasmania	Food Safety Centre, TIAR/School of Agricultural Sciences	Professor Mark Tamplin	TAS	Australia	05-Mar-2008	More Info
University of Tasmania	Tasmanian Institute of Agricultural Research (TIAR)	Dr Sue Dobson	TAS	Australia	19-Nov-2007	More Info
University of Tasmania	Tasmanian Institute of Agricultural Research (TIAR)	Assoc. Prof. Tom Ross	TAS	Australia	05-Mar-2008	More Info

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Sample of Capability Map Record



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Resource Details

ID: 133 (Added: 08-Oct-2007)
Organisation: MS Food Consultants Pty Ltd
Department:
Contact: Professor John Sumner
Position:
Phone:  03 6394 7640 
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) (2002)
-Consultant to United Nations Food and Agriculture Organisation, Rome

Resource Capabilities

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

