



# NEWSLETTER

June 1 2011

[www.foodbayofplenty.co.nz](http://www.foodbayofplenty.co.nz)

## Letter from the chair

Dear Members,

We are continuously looking for new ways of improving our communication with you all and the initiation of our monthly newsletters will help us immensely to share our news and knowledge with all members. We believe the newsletter is not a one way tool. We need you to help us by sending us your news, product launches, new developments, and any relevant information you would like to share with the other Food BOP members. The newsletters will be sent out at the end of each month. Therefore, please send us your news in the first three weeks of the month, so we have time to construct it. And please communicate your news to [Info@foodbayofplenty.co.nz](mailto:Info@foodbayofplenty.co.nz)

Bilga Thompson

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## Bringing CREST to the Bay – an introduction

CREST is the Royal Society of New Zealand's international awards scheme designed to encourage students to be more innovative, creative and to problem solve in science and technology. This year Te Puke High School teacher and Food BOP committee member, Michelle McDonald, has linked 3 different groups of students from her year 11 Food Technology class with local industry mentors. The mentors are Kelly Robertson (Taura Natural Ingredients), Maggie Ashton (Bakels Edible Oils) and Grant Taylor (Orica Chemnet). The advice and help these industry experts share with the students makes the process very real for them. Each group has spent a few hours with their mentor at their place of work. Michelle and the students are very grateful for the time the mentors are giving up for these students.

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## What's happening in the Industry?

### NZFSA

NZFSA are now part of the Ministry of Agriculture and Forestry (MAF). Fisheries are also to join the portfolio, once this occurs the organisation will undergo a rebranding exercise. NZFSA has re-launched their website as – [www.foodsafety.govt.nz](http://www.foodsafety.govt.nz). It will be important that during the rebranding exercise the Food Industry is well represented since it comprises over 50% of exports for New Zealand.

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The logo for FMR RiskSolutions features the text "FMR RiskSolutions" in a bold, sans-serif font. A stylized blue and grey arc is positioned above the text, with a small blue circle at its end.

**FMR RiskSolutions**

*Professional Risk and Insurance Advice*

## Upcoming Events

**Thursday 9 June 2011 – Site visit to Grove Avocado Oil** – to register follow this link  
<http://memberservices.membee.com/502/tcc-events2.aspx?id=183>

**Wednesday 29 June – 1 July 2011 NZISFT Conference** – go for one day or three. The role of New Zealand as an exporter of quality food products and expertise will be thoroughly explored, led by high profile keynote speakers. There is a very good selection of speakers on a variety of topics. The trade stands also sound interesting and well represented. Trade stands include NZTE, New Zealand Food Innovation Manukau (NZFIM), Plant and Food and many more.  
<http://www.nzifst.org.nz/conference.asp>.

**Thursday 7 July** – New Product Development seminar: Developing the Winning Product – Every Time! With Robyn Cotton

**Thursday 14 July** – Smart Microbiological Testing - Investigation @ North Island Mussel Processors Ltd

**August** – The Regulatory Framework – Sharon Seeger – Comvita

**September** – Annual General Meeting for Food Bay of Plenty – Mills Reef

**October** – Bay of Plenty Polytechnic – The Atrium Restaurant

**November** – TBC

**December** – Food Bay of Plenty Christmas Function

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## Previous Events

### Quality Managers Group

The Quality Managers Group for Food BOP met on 3rd May for a visit to the North Island Mussel Processing Ltd plant down in Greerton. The 22 visitors were given a fascinating tour through a factory which is using the latest equipment to enable them to export frozen half shell mussels all around the world. This was an ideal opportunity for us to learn about the quality issues related to this high risk industry and the extraordinary measures in place to manage and validate a safe eating product. The tour was rounded off with some taste testing of the mussels! A big thanks to Nadine and her team at NIMPL for organizing the tour.

The Quality Managers Group is held every two months and is run by Kelly Cox from Taura Natural Ingredients. This is a great way to meet other Quality Managers and discuss common issues when managing quality programs.

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## Exporting to China

New Zealand Trade and Enterprise organized China Business Training across New Zealand. The training sessions during May were enjoyed by many who attended. The information on China, market entry strategies and information on operations were invaluable. The workshops are still continuing, so you still have a chance to attend these workshops.



*Professional Risk and Insurance Advice*

For further information on the workshops, please visit  
[http://www.prclive.com/china\\_training/cbt\\_home](http://www.prclive.com/china_training/cbt_home)

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## New Members

- **NZ Exotics** – Growers and exporters of Melon and Watermelon. Their main market for their produce is US.
- **Hospitality Support Services NZ** – Provides business support services and support for training and assessment to hospitality

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## Company Profiles

The Food BOP would like to support members by allowing companies to submit Profiles on themselves or products. This is a great way to find out more about a company, and what they can offer members. Please submit profiles to [Info@foodbayofplenty.co.nz](mailto:Info@foodbayofplenty.co.nz)