

EXAMPLES OF PROJECTS - LISTED BY CLIENT TYPE

To protect client confidentiality, all business names have been removed.

- **Several Wild Shellfish Processors**
 - Provided QA, HACCP and staff training systems to assist clients attain UK retailer business and SALSA certification.
 - Provided procedures to reduce prawn melanosis.
- **Prawn and Scallop Processor**
 - Provided advice to a failing business with minimal resource - regarding retaining local authority approval with minimal systems.
- **Crab, Lobster and Prawn Processor**
 - Client wanting a BRC compliant cooking facility for its shellfish. Gave guidance on site layout, process flow, services, design and control requirements before start of building project.
- **Crab Cooking operation**
 - Mentoring/provision of QA systems in order to attain accreditation and supply existing cooked raw material for retailer product.
- **Shellfish processor**
 - Provided technical support to develop HACCP system for a new crab/shellfish process plant being built alongside main plant.
 - Provided HACCP guidance – to enable release of impounded cooked frozen shellfish products from an import nation customs.
- **Several Crab processors**
 - Drew up plans, and architects brief for a complete new cooking and packing plant on a new site, assisted with equipment selection.
- **Dived/creel caught shellfish packer**
 - Set up Algal toxin and microbiological quality testing scheme. Provided support for customer audit. Employed 3rd party trainer.
- **Scampi manufacturer**
 - Drew up brief and specification for a new fish cooking/smoking plant on the existing site, assisted with costing and equipment selection.
 - Provided advice on processing/safety systems.
- **Trout and Trout pate processor**
 - Mentoring and provision of QA/Food safety advice/systems in order to attain Organic and SALSA certification to supply UK retailers.
- **Seafood smoker**
 - Provided technical guidance and processes for fish curing and fish cooling to reduce Clostridium botulinum and perfringens hazards.
 - Gave food labelling advice and provided a “DIY training package”. Helped them through their “EHO difficulties”.
- **Farmed salmon processor**
 - Provided advice on process and material flow plus space utilisation for factory extension project. Provided site drawings.
- **Seafood smoker**
 - Gave advice/support during impending prosecution for food safety contraventions (which was subsequently averted).
 - Contract now includes ongoing part time technical management.
 - Site now has accreditations for SALSA and Organic and a staff and product development programme
- **Several White fish plants**
 - Mentoring and introduction of systems for SALSA certification.
 - Advice on product development
 - HACCP training
- **Frozen whitefish foodservice supplier**
 - Provided technical support for getting Microwaveable ovenable fish in sauce range into clients client
- **Fish processor**
 - Coordination of complete factory re design re build, coordination of waste plant and Laboratory build. Setting up Technical, QA, Laboratory, Development, Training and Hygiene teams. As part of the management team: introduced new products, processes and equipment. Gaining approval to supply Tesco, Morrison, Asda, Coop and others.
 - Attainment of accreditations: EFSIS, BRC higher, Kosher, Freedom foods, Organic.
 - Projects carried out as employee/director of the business prior to setting up Food Technical Services.
- **Indian Fishing business**
 - Set up fish curing and marinating system so that hotel businesses could be supplied “fresh” during the monsoon season.
- **Aquaculture support services**
 - Assisted a new business with new business tendering documents, procedures and handbooks.
- **Meat and Fish Processor**
 - A client with an unmanageable range of processes. Helped rationalise range, gave guidance on low and high risk area segregation and critical food safety issues. Provided systems and guidance for HACCP. Helped prepare client for the next certification EHO and Tesco audits.
- **Fish pate manufacturer**
 - To supplement their existing range of short life chilled premium pates - development of ambient stable long life (high temp/pressure treated) premium pates to enable sales to export/ambient storage markets.
- **Kelp and Fish processor**
 - Developed a complete set of systems and HACCP programme for the salmon processing/cooking and kelp curing/packing business.
 - Gave advice on clients move into new premises and set up QA system to enable SALSA certification and have QA managed by a 3rd party.

- **Game processor**
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 - **Free range meat and poultry supplier**
 - **Meat processor**
 - **Smoked Meat Cheese and Fish supplier**
 - **Exporters to the Americas**

 - **Exporter to Belgium Denmark**
 - **Exporter to Jordan**
 - **Exporter to France**
 - **Smoked Garlic & Vegetable dip business**
 - **Cheese Smokery**
 - **Flavoured spirits manufacturer**
 - **Brewery**
 - **Grain drier, storage and distribution**
 - **Spring water bottling plant**
 - **Ready Meals provider**
 - **Contract caterer**
 - **Retail chain**
 - **Sandwich manufacturer**
 - **Soup and Pie manufacturer**
- Processor of salmon, venison and poultry – set up HACCP system so that site could attain export and MHS (Government) approval.
 - Advised on appropriate shelf life limits for ready to eat cooked game birds
 - Set up complete quality and food safety management system to attain accreditation. Recruited and trained a Technical Manager to handle SALSA and Wild Venison Scheme audits and all quality management. With 3rd party assistance for training – had the site set up to manage their own preventative pest control programme and retain site quality accreditation .
 - Development of value added recipes to broaden the product range.
 - Cooked meats, pies, sausages, ready meals manufacturer - Preparation of systems and HACCP for site accreditation.
 - Resolution of a Listeria issue. Now operating as a contract technical manager.
 - North America: Set up product labelling compliant with USFDA requirements and resolved USFDA HACCP issue.
 - South America : Presented export food safety documentation, resolved ingredient labelling confusion over regulation.
 - Microbiological (Clostridia) issues on chilled vacuum packed fish – action plans presented to eliminate the issues.
 - Assistance in resolution of claims - caused by mishandling of product in transit and elevated microbiological levels
 - Product detained by customs due to lack of HACCP for a particular product/process variety – assistance with new HACCP.
 - Set up acidity control system to avoid Botulinum risk in vegetable dips. Set up QA systems/HACCP to prepare for SALSA retailer approval audits.
 - Set up Training, QA systems and HACCP to help prepare for site certification and retailer approval.
 - Helped resolve yield and gel formation issues in vodka based soft fruit drinks, via the use of enzymes applied at critical stages of the process.
 - Provision of Quality assurance and HACCP systems in order to retain accreditation.
 - HACCP training
 - Review and set up of quality assurance and safety system in order to attain accreditation and supply a UK wide food retailer. Ongoing support.
 - Provided advice on plant location, design, segregation, equipment, systems and legislative requirements for setting up the service.
 - Improved production processes on a chilled soup product – improved quality and safety whilst increasing the recommended shelf life by 60%..
 - Handled upgrades for Local Authority approval to distribute ready to eat fish (Plant segregation, production flow processes, food safety system).
 - Provided advice and reports/drawings/schedules on plant layout and segregation.
 - Gave advice on cooling best practice and allergen segregation controls. Mentoring: meeting the requirements for certification/UK retailer.