

FOOD TECHNICAL SERVICES

Examples of projects - listed by client type

A small selection from this list feature in the [case studies](#) section of our website. To protect client confidentiality, all business names and identifying texts have been removed.

Bakery – Confectionary

- Bakery
 - Bakery
 - Coloured Pop-corn
 - Confectioner
 - Several clients:
 - Confectioner
 - Bakery (Oatcake)
 - Bakery (General)
 - Several Craft Bakeries
 - Several clients
 - Several clients
 - Many clients
- Bakery planning to move into BRC Gluten Free Vegan certificated production - Assistance with project - site layout, process flow, segregation, standards.
 - Bakery planning to move into new build and attempt SALSA certification – Advice on segregation of cooked/raw/allergen/packaging.
 - Yemen based business experiencing colour losses in product: provided project advice on colour oxidation & colour retention trails (trailing film type & gas filling).
 - Development of packaging – Compostable biodegradable pouches suitable for chocolate packing.
 - Have benefitted from our “basics of labelling” a document we create setting out the labelling rules specific to the clients product range. These incorporate recent changes to regs eg: 2014 Food information to consumers, 2020 Primary ingredient origins, 2021 Replacement “Establishment numbers” post UK’s EU exit
 - Introduced a manual (low cost) average weight control system to reduce giveaway and increase packing speeds on high value small pack size products.
 - Bakery moving into BRC Coeliacs UK and Vegetarian society certificated production & export – Advice on UK and export nation acceptance of UK stds
 - SALSA aspirant – Full mentoring and development of Food Safety management system - Advice on segregation of cooked/raw/allergen/packaging.
 - Installation of simple minimal recording traceability systems for several very small bakers with 100s of products – in order to pass Local Authority demands
 - Developed product chemical & microbiological testing regimes appropriate to business hazards & budget, inclusive of tolerances & action plans for failures.
 - Advice and support for Food safety certification – both BRC and SALSA.
 - Sector specific certificated Food Safety/hygiene and HACCP training under the Royal Environmental Health Institute Scotland (REHIS) scheme.

Bakery - Pies

- Many clients:
 - Pie Bakery
 - Pie Bakery
 - Several clients
 - Pie Bakeries
 - Several clients
 - Many clients
- Have benefitted from our “basics of labelling” a document we create setting out the labelling rules specific to the clients product range. These incorporate recent changes to regs eg: 2014 Food information to consumers, 2020 Primary ingredient origins, 2021 Replacement “Establishment numbers” post UK’s EU exit
 - Complete set of labelling rules and texts for ready to cook frozen pies for supermarket sales
 - Business expanding to supply retailers – Developed specs. Also advice on Cooling, Labelling/meat content/customer instruction/allergen control/declaration.
 - Developed product chemical & microbiological testing regimes appropriate to business hazards & budget, inclusive of tolerances & action plans for failures.
 - Clients having disagreements with local authorities on aspects of Businesses HACCP – act as a presenter of appropriate information and occasional negotiator.
 - Advice and support for Food safety certification – both BRC and SALSA.
 - Sector specific certificated Food Safety/hygiene and HACCP training under the Royal Environmental Health Institute Scotland (REHIS) scheme.



Co-product and By-product processing and packing

- **Animal products**
- **Seafood Export**
- Advice on Processing/storage/packaging/preservation/site capacities/flow for a new facility to handle By-products & Co-products - add value – repack - export
- Assisted business (defendant in court) dealing in fish co-product exports to Russia - presented report on EC plant approval and co-product relabelling.
- Assisted another fish co-product business with information on repacking labelling and export traceability requirements.

Catering

- **Contract caterer**
- **Indian restaurant**
- **Various catering:**
- Improved production processes on a chilled soup product – to improve quality and safety whilst increasing the recommended shelf life by another 60%..
- Following closure for failing to EU reg Food regs (having no food safety management document) provided base documents and guidance as to how to comply.
- Hospitals, Care Sector, Hostels, Hotels, Pubs, Refugee centre, Restaurants: Certificated Food Safety/hygiene and HACCP training under the Royal Environmental Health Institute Scotland (REHIS) scheme.

Dairy

- **Ice Cream manufacturer**
- **Ice Cream manufacturer**
- **Dairy processor**
- **Many clients:**
- **Many clients:**
- **Many clients**
- **Cheese business**
- **Dairy businesses**
- **Dairy processor**
- **Dairy processor**
- **Dairy processor**
- **Several clients**
- Layout advice for new unit
- Assistance with Application for approval of new factory/process - eg New Food Safety management system.
- Advised on replacement disinfectant for aluminium churns & soft metal plant parts, the alternative would not be neutralised (thus made useless) by the metal
- Suggested appropriate detergents and disinfectants (or sanitisers) for the water/pH/ soil/microbes and risk levels, recommendations on training, Scheduling/recording and verification of cleaning.
- Have benefitted from our “basics of labelling” a document we create setting out the labelling rules specific to the clients product range. These incorporate recent changes to regs eg: 2014 Food information to consumers, 2020 Primary ingredient origins, 2021 Replacement “Establishment number” post UK’s EU exit.
- Have benefitted from our updates to labelling arising from UK departing the EU
- Update to packaging to meet EU Reg 2018/775 from 01/04/20 - requiring a primary ingredient country of origin text if it differs from product origin indicator.
- Introduced average weight control system thus to reduce underweight rejections which would have been discarded with previous minimum weight system.
- Developed a Threat Vulnerability Assessment (TVA) system to satisfy the demands of: BRC, SALSA, UK retail for: TACCP/VACCP/raw material threat assessments
- Developed a replacement weight control system to meet the *NMRO 2015 Guidance document on the 2006 packed goods wts and measures regs* – which includes setting target weights that allow for a) large pack-weight standard deviations and b) for product desiccation (eg products that ripen in a breathable pack).
- Management of Technical issues on a contract basis – site visits and support set at the appropriate level, taking pressure off management/owners.
- Advice and support for Food safety certification – SALSA.
- Training - Sector specific certificated Food Safety/hygiene and HACCP Training under the REHIS certification scheme.
- Training – CCP training, microbiology, Listeria and how to reduce the risk, cleaning chemicals and methods, weigh control systems, food labelling.



Drinks and drink ingredients

- **Drinks processor** - Resolved a pectin gel (yield/quality) issue in a fruit infused spirit drink by the application of selected enzymes at the appropriate stages in the process.
- **Fruit Juice manufacturer** - Advice with regards to pasteurisation controls at juice bottling and appropriate measurement techniques.
- **Fruit Juice manufacturer** - Design modifications apple juice pasteuriser “low temp flow divert valve” - to allow more meaningful measurement based valve activation & calibration access.
- **Fruit Juice manufacturer** - Raising apple juice yields and quality with appropriate enzyme additions at maceration-press-settling (breaking polysaccharides structures into soluble sugars).
- **Several drink clients:** - Suggested appropriate detergents and disinfectants (or sanitisers) for the water/pH/ soil/microbes and risk levels, recommendations on training, Scheduling/recording and verification of cleaning
- **Spirit based fruit drink** - Improved processing yields in a soft fruit spirit drink process via use of enzymes introduced at the appropriate stages in the preparation process.
- **Apple Juice manufacturer** - Advice with regards to hazards associated with mould on apples + how acidity +pasteurisation+ hot fill capping can control relevant pathogens and spoilers.
- **Gin Distillery** - Advice with regards to HACCP and presentation sources on information on potential hazards
- **Gin Distilleries** - Mentoring prior to SALSA certification. Action plan created.
- **Whisky distilleries** - Mentoring prior to SALSA certification. Action plan created.
- **Cider Maker** - Mentoring prior to SALSA certification. Action plan created
- **Apple juice producer** - Hands on support – HACCP writing, Food safety management system writing, Threat vulnerability system writing and advice on labelling and claims on pack.
- **Several clients** - Called in to assist following Government closure and banning of sale of stock. Completed shelf life trials, HACCP and management systems. Successfully convinced the officer that Hot filled pasteurised Acidic anaerobic bottled apple juice was a safe quality product throughout proposed shelf life.
- **Many clients** - Advice given on Manganese standards for drinking water supplies ie the difference between max levels set for human health & the much tighter (lower) levels set to reduce discolouration of water/contact surfaces.
- **Several clients** - Developed product chemical & microbiological testing regimes appropriate to business hazards & budget, inclusive of tolerances & action plans for failures
- **Many clients** - Sector specific certificated Food Safety/hygiene and HACCP training under the Royal Environmental Health Institute Scotland (REHIS) scheme.

Governments

- **Advice to Government:** - Advice given to Food Safety Authority researchers with regards to practical ways of controlling Listeria in Ready to eat product processing.
- Support to Local Authorities re practicalities of Botulinum control and salt levels in cooked smoked fish products.
- Advice given to Local Authority on Phosphate usage in shellfish and whether or not an associated process step should be a CCP in HACCP.
- Advice given to Local Authority on the implications of Enterobacteriaceae counts on cold smoked salmon.



Export assistance /projects

Seafood Exports

- Where export labelling and regulations are involved we use our networks of specialist as is the case with some of examples:
- Export to Argentina: Food safety issues, interpretation of regulations on ingredient lists, labelling, specification and export document presentation.
- Export to Brazil: labelling, specification and export document presentation.
- Export to EU (Belgium, Denmark, France, Greece): Assisted with issues on Clostridia, Listeria, HACCP and product release; labelling and product specifications.
- Export to EU (Italy) - Validation of sulphite dipping process to prevent over-dosing *Nephrops norvegicus* following incident of high sulphite in export product.
- Export to France: Assisted in resolution of Salmonella in cooked exported shellfish
- Exports to India, Jordan, Japan: Advice on Microbial issues and standards. Advice on viral, bacteria and chemical levels for new product export specifications.
- Exports to Switzerland: Negotiating with customers on the interpretation of regulations on *Listeria monocytogenes* levels in foods that do not support its growth.
- Export to USA: Replaced old style of HACCP with modern HACCP – and updated labelling to US stds all for – USFDA approvals.
- Exports to UAE (Dubai): specification and microbiological issues on ready to eat fish products.
- Preparation for Exporting to Gulf states (eg: Bahrain, Iraq, Kuwait, Oman, Qatar, Saudi Arabia, UAE): Organising and attaining the required Halal site certifications
- Preparation for export from Gambia to EU: Advice on standards required for seafood processing standards.
- “Export” from Switzerland to EU: labelling advice on boxed farmed fish sold business to business.
- Exports to North America: Dairy product specification writing for products. Nutritional panel labelling advice.
- Assistance and advice to project managers on the design of High care facility for repacking of cooked high risk frozen seafood items.

Dairy exports

Importer exporter:



Meals – prepacked ready-meals and soups

- **Ready meal unit:** - Start up business – assisted with Plant design, drawings, services and fabric, equipment selection advice on processes and legal/food safety requirements.
- **Chilled soups** - Assisted start up business with NPD process for high quality long life chilled soup that were heat processed: hot fill, hot lid, hold, rapid cool in a low care area.
- Assisted a manufacturer experiencing mould growth in chilled soup - amended process to become hot- fill hot-lid thus reduce oxygen and stop mould growth.
- **Ready meals business:** - Assisted in their in business tendering process. Support with plant layout, equipment selection, legislative requirements, operating systems and HACCP.
- **Several clients:** - Have benefitted from our “basics of labelling” a document we create setting out the labelling rules specific to the clients product range. These incorporate recent changes to regulations eg: 2014 Food information to consumers, 2020 Primary ingredient origins labelling.
- Advice and support for Food safety certification – SALSA.
- **Start-up soup business** - By steering NPD development of chilled long life soup to a “cook in pot” process – saved having to build a high care facility thus reduced complexity factory build



Meat – including Game

- **Meat processor** - Provided advice, drawings & operational procedures to allow handling of live animal & meat processing (raw, value added, cooked) with appropriate segregation.
- **Meat - Charcuterie** - Small scale game processor – provided drawings and advice on layout of intake – skinning - butchery – culturing & curing – drying – slicing and packing
- **Meat curing/drying** - Resolution of condensation issues inside chilled packs (causing spoilage), resolved by controlling dewpoint (meat surface temp controlled during slicing & packing)
- **Meat processor (sausage)** - Scotch egg frying lines – project to work out the impact on oil rancidity caused by variable of loading rate, oil temperatures, filtering, moisture losses.
- **Meat processor (sausage)** - Project to assess optimal order of ingredient addition in sausage making (rusk/fat/meat/water/ice/ seasoning) to optimise succulence and minimise cook out.
- **Meat processor (poultry)** - Project to determine best options for best breast meat texture between three cutting and maturation methods with statistical validation of results.
- **Meat pudding processor** - Scottish puddings (black, white, red & fruit): Advised on cooling times, salt/moisture balance required for safety and thus permit supply to UK supermarkets
- **Meat pudding processor** - Scottish puddings (black, white, haggis): Optimised cooling times in water & air chill to meet Combase modelling cooling rate for C.perfringens growth controls.
- **Meat & seafood Smoker** - For a start-up business – mentoring on quality/safety/process: curing /process methods, achievable safety parameters, site layouts and product labelling
- **Meat Pie maker** - Advice on an alternative shortening fat for supermarket destined meat pies that are “non Palm oil”, “non Soya Oil” “Non partly or fully hydrogenated” fat.
- **Wild venison processor** - Provided guidance/assistance in developing cured cultured dried venison chorizo/salami sausages - including HACCP writing & Local authority approval.
- **Food Smoker** - With persistent Listeria issues - produced action plans (housekeeping, segregation, cleaning method/schedule), introduced appropriate sanitisers.
- **Many clients:** - Suggested appropriate detergents and disinfectants (or sanitisers) for the water/pH/ soil/microbes and risk levels, recommendations on training, Scheduling/recording and verification of cleaning
- **Many clients:** - Have benefitted from our “basics of labelling” a document we create that defines the labelling rules specific to the clients products . These incorporate changes to food regs eg: 2014 Food information regs, 2014-2015 Meat product labelling, 2020 Primary ingredient origins, 2021 Brexit- Site identification mark changes.
- **Meat Processor** - Developed simple methods to use up by product and create additional products demanded by client.
- **Food and meat smokers** - Resolved issues behind problematic Listeria contaminations including those involved in major scare and regained lost business following our work.
- **Meat/Game processors:** - Assisted in Export approvals. At another business trained a Technical Manager and together had the site accredited to achieve new supply contracts.
- **Meat & Fish smoker:** - Developed food safety management system & HACCP (& Training) prior to the business applying for Local Authority Approval (Cooked cured raw cured/smoked)
- **Wild venison processor** - Provided assistance developing Venison sausage (cured cultured dried) including HACCP writing & a successful application for Local authority approval.
- **Meat processor** - Developed a Threat Vulnerability Assessment (TVA) system to satisfy the demands of: BRC, SALSA , UK retail for: TACCP/VACCP/raw material threat assessments
- **Game processor** - Trained a QA/Technical manager to take full ownership of quality and food safety management and site accreditation.
- **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 and helped prepare client for their certification, EHO and retailer audits.
- **Several clients** - Setting up a staff development plan and training staff to take on tasks previously carried out by more senior staff.
- **Several clients** - Developed product chemical & microbiological testing regimes appropriate to business hazards & budget, inclusive of tolerances & action plans for failures
- **Several clients** - Management of Technical issues on a contract basis – site visits and support set at the appropriate level, taking pressure off management/owners.
- **Meat processor** - **Client having disagreements with local authorities on aspects of Businesses HACCP** – act as a presenter of appropriate information and negotiator.
- **Many clients** - Mentoring prior to SALSA and BRC certification. Action plans created and support given
- **Several clients** - Training - Sector specific certificated Food Safety/hygiene and HACCP training under the Royal Environmental Health Institute Scotland (REHIS) scheme.
- **Several clients** - Training - CCP training, Listeria and how to reduce the risk, cleaning chemicals and methods, weigh control systems, food labelling.



Seafood - Live

- **Shellfish Depuration** - Coordinated and presented design data & systems for Depuration (Cat B to CAT A) by faeces/protein removal & UV light + validation and Government approval.
- **Live Razor clam Export** - To Hong Kong - Developed spec/procedure/control for purification of clams in flowing seawater by DAF + UV light to ensure (validated) kill of indicator organisms
- **Live Scallop packer** - Set up testing regimes for microbes and algal toxins, provided support/advice before during and after customer audits.
- **Scallop (Live export)** - Improved Food safety management system and represented HACCP to take account of toxin hazard.
- **Live Shellfish exporter** - To Ireland: resolving dispute between exporter & importer over interpretation of EU Biotxin limits. They apply ONLY to flesh & not to whole or live scallop
- **Several clients** - Gastropods & Crustacea vivier transport to France. Following government action (closure), helped client reapply for approval with appropriate systems/documents
- **Seafood processors** - Developed product chemical & microbiological testing regimes appropriate to business hazards & budget, inclusive of tolerances & action plans for failures
- **Many clients** - Clients having disagreements with local authorities on aspects of Businesses HACCP – act as a presenter of appropriate information and occasional negotiator.
- **Many clients** - Sector specific certificated Food Safety/hygiene and HACCP training under the Royal Environmental Health Institute Scotland (REHIS) scheme.

Seafood – shellfish and fin fish

- **Crab cooking plants:** - Provided process parameter, process layout and flow + equipment and approximate costs to business in ROI undertaking feasibility study on new factory.
- **Fishing business** - Provided report on segregation/air flow/ condensation removal after salmonella incident.
- **Fish processor:** - Advice to West African business developing a seafood factory build spec eg: capacities/processing/chill/freeze/services/storage/packaging/waste & EU food stds
- **Fish processor:** - Coordinated (as an employee) the design build and fit out of a complex 4000m² unit for primary process, smoking, cooking and value added production, plus integrated waste treatment plant and on site food testing laboratory.
- **Fish processor:** - Provided advice and design brief for upgrades to plant (to allow for BRC certification of High risk products).
- **Fish Processor:** - Advice on new facility for BRC certificated site moving from raw seafood only to raw and cooked seafood production.
- **Fish/shellfish processor:** - Developed processing specs and an architect's brief with scale drawings for a scampi processor to build a 500m² fish curing, smoking and cooking plant.
- **Fish farmer-processor:** - Assisted Salmon processor in getting best flow, segregation and space utilisation possible from their factory extension.
- **Fish retail chain:** - Co-ordinated factory upgrade and Local Authority approval to distribute ready to eat fish (Plant design/layout/drawings, upgraded food safety systems).
- **Fish process plant** - Layout and process flow advice for new 15,000 m² process plant incorporating filleting, high risk (cooked ready to eat products) and high care (raw ready to eat).
- **Salmon cold Smoker** - To improve quality & stop Listeria growth: Set up production scheduling, more consistent salt dispersal/moisture extraction & improved post pack blast chilling.
- **Salmon cold smoker** - Created database & measurement criteria to assess then optimise the best raw material & processing standards to achieve best product organoleptic standards.
- **Salmon/trout smokers** - For several businesses – introduced/tightened up on a series of steps that would reduce opportunities for Listeria to grow during shelf life



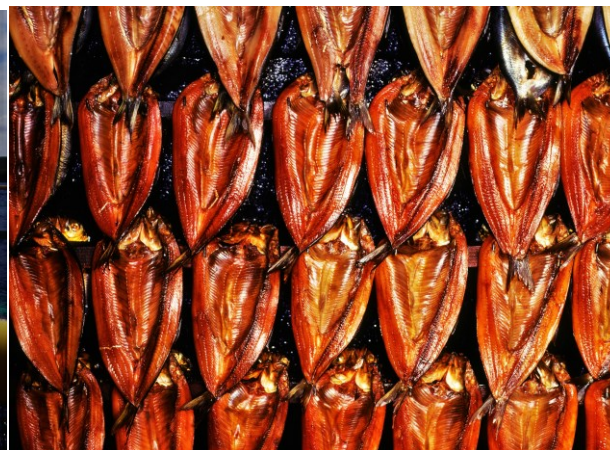
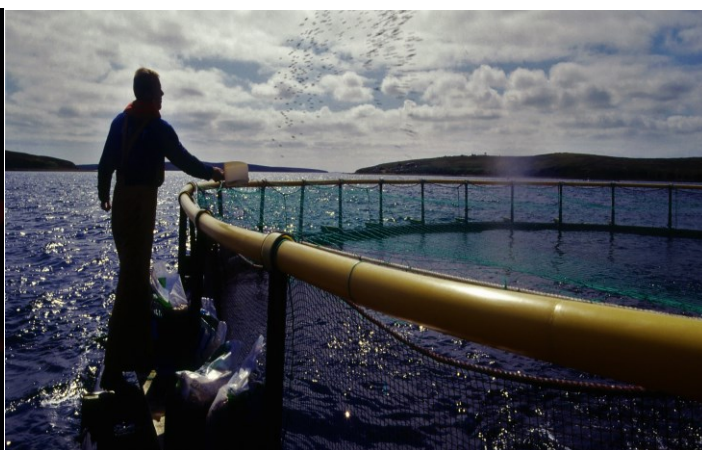
Seafood – shellfish and fin fish – continued

- **Shellfish plant:** - Gave advice on design of plant and process to allow BRC accreditation and expansion into cooked shellfish production and the wider markets.
- **Shellfish plants:** - Co-ordinated design and developed the architects brief plus scale drawings for businesses new build crab cooking and packing facilities.
- **Asian Fishing business** - Developed a low salt citric fish marinade to enable a continued “fresh fish” supply over the monsoon, where fishing was impossible and freezers absent.
- **Fish smokers** - Introduced blast chill procedures to reduce the risks of spoilage and reduce potential for growth of pathogens from heat tolerant spore forming bacteria.
- **Fish curers** - Introduction of salt level controls and water activity level controls to improve flavour, texture, shelf life and reduce the risks from Clostridium botulinum.
- **Salmon farm - gutting** - A salmon supply chain experiencing Listeria contamination - Evaluated supply chain for ingress & growth opportunities, created action plan for each party
- **Prawn processor** - Introduced controlled sulphite dipping process to prevent melanotic blackening in Nephrops norvegicus.
- **Seafood Pate maker** - In order to eliminate unsightly “in jar moisture cook out” during pate heat processing – introduced natural hydrocolloid (guar gum).
- **Seafood processor** - BRC aspirant business - Validation of sulphite dipping process to prevent over-dosing of Nephrops norvegicus.
- **Pate manufacturer** - Developed a range of high quality ambient stable (heat/pressure sterilised) long life pates to help client US and EU export trade.
- **Raw fish processor** - Provision of Technical advice to the Engineering + Technical Director + NPD team – developing and building facilities for cooked fish product range
- **Langoustine processors** - Provided guidance and report writing – on the validation of a langoustine sulphite treatment process (used to prevent colour oxidation in crustacean)
- **Cooked crab processor** - Provision of Technical advice on cooking methods and equipment positioning following Salmonella scare on cooked product
- **Food Smoker** - With persistent Listeria issues - produced action plans (housekeeping, segregation, cleaning method/schedule), introduced appropriate sanitisers.
- **Several clients** - Selected more suitable cleaning chemicals for the various applications, negotiated prices and introduced correct dosing and methods / schedules for operators.
- **Salmon Smoker** - Trained and developed a hygiene team, applied a “key performance indicator” bonus programme based on based on labour use, swab results, chemical and water use; installed a foam detergent and sanitiser application system to improve labour water and chemical usage – improve microbial reduction rate.
- **Many clients:** - Suggested appropriate detergents and disinfectants (or sanitisers) for the water/pH/ soil/microbes and risk levels, recommendations on training, Scheduling/recording and verification of cleaning
- **Many clients:** - Have benefitted from our “basics of labelling” a document that gives the labelling rules specific to the clients products. These incorporate recent changes to regs eg: 2013 Fish labelling, 2014 Food information to consumers, 2020 Primary ingredient origins, 2021 Replacement “Establishment number” post UK’s EU exit.
- **Many clients** - Developed product chemical & microbiological testing regimes appropriate to business hazards & budget, inclusive of tolerances & action plans for failures



Seafood – shellfish and fin fish – continued

- **Fish processor** - Improved the utilisation of by product (trimmings) by developing the pate making process, resulting in higher factory yield and better overall prices.
- **High volume fish packer** - Introduced an average weight control system, with payback of <4month, saving approx. 1-2% of selling price (2-3g per pack) & faster packing speed/productivity.
- **Several clients** - Rationalised smoking and cooking regimes to retain flavour and appropriate pasteurisation levels but increase yield, at the same time introduced rapid chilling to avoid potential multiplication of pathogens from heat tolerant bacterial spores.
- **Fish Cooker/Smokers** - Set up fish curing control systems plus blast cooling regimes to avoid Clostridium issues and reduce Listeria incidence/growth opportunities.
- **Fish smoker** - A site with ineffective time consuming HACCPs: retrained a team, developed a simpler, maintainable/sound HACCP – and gained credibility with its detractors.
- **Fish processors** - Several cooked, raw and smoked fish and shellfish plants preparing for BRC certification – guidance and development of process and plant designs
- **Food and fish smokers:** - Resolved issues behind problematic Listeria contaminations including those involved in major scare and regained lost business following our work.
- **Many clients** - Advice and support for Food safety certification – BRC, SALSA, Halal, Organic, Freedom Foods, Marine Sustainability
- **Scallop processor:** - Set up testing regimes for microbes and algal toxins, provided support/advice before during and after customer audits.
- Improved Food safety management system and represented HACCP to take account of toxin hazard.
- **Meat & Fish smoker:** - Developed food safety management system & HACCP (& Training) prior to the business applying for Local Authority Approval (for Cooked/raw cured & smoked)
- **Salmon Smoker** - Guided business through supermarket preapproval after loss of contract due to Pathogen issue – improved raw material production process +staff mentoring.
- **Seafood processors** - Developed a Threat Vulnerability Assessment (TVA) system to satisfy the demands of: BRC, SALSA, UK retail for: TACCP/VACCP/raw material threat assessments
- **Seafood Processor-** - BRC Aspirant business – assisted with developing team – setting the foundations and recruiting Technical Manager to take the business through BRC
- **Several businesses** - Labelling issues Claims of misleading labels - Resolved with sets of site specific labelling rules and spec systems.
- **Shellfish processor** - A business struggling to survive and adapt to reduce staffing levels – helped to minimise systems to assist in their remaining both legal and solvent.
- **Fish and meat 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 and helped prepare client for their certification, EHO and retailer audits.
- **Several clients** - Setting up a staff development plan and training staff to take on tasks previously carried out by more senior staff.
- **Several clients** - Management of Technical issues on a contract basis – site visits and support set at the appropriate level, taking pressure off management/owners.
- **Seafood processors** - Clients having disagreements with local authorities on aspects of Businesses HACCP – act as a presenter of appropriate information and occasional negotiator.
- **Many clients** - Mentoring prior to BRC, SALSA, Organic, Halal, Kosher, certification. Action plans created and support given.
- **Many clients** - Training - Sector specific certificated Food Safety/hygiene and HACCP training under the Royal Environmental Health Institute Scotland (REHIS) scheme.
- Training – CCP training, Listeria and how to reduce the risk, cleaning chemicals and methods, weigh control systems, food labelling.



Seafood - Seaweed

- **Seaweed drying business** - Struggling to reach desired aW (or moisture) levels – provided: a) Advice on gathering drying data, drying dynamics, presenting drying curves to enable optimisation of drying rates. b) Advice on flows of the drying air to and exhaust air from product. c) Advice on optimising product life by controlling post drying condensation issues by understanding what affects the rise and fall of Dewpoint on the surfaces inside a pack.
- **Seaweed pickling business**- Advice on shelf-life and preservation by acid and what can be achieved for ambient stable or chilled product at different pH levels

Vegetables, cereals, seed oils, spices

- **Rapeseed oil presser** - New business – looking to get into supplying food manufacturers - Provided a report detailing the pros/cons of cold pressed filtered non refined rapeseed oil with regards to Degradation/antioxidant stability/Storage/Deep Frying/smoke point and interpretation of various chemical analyses.
- **Grain driers** - Supplier to the malting industry HACCP and Food safety advice and training
- **Vegetable Dip business** - Set up a process and acidity control system (plus HACCP scheme) to prevent potential of Botulism poisoning in an existing smoked vegetable based dip. Assisted with SALSA audit preparation.
- **Vegetable processor** - About to manufacture ambient stable preserved cauliflower pieces – provided advice/support and HACCP amendments to support the project.
- **Rapeseed oil presser** - Animal feed supplier moving into Human food - provided support/advice in order to meet legislative and SALSA requirements. Developed a Threat Vulnerability Assessment (TVA) system to satisfy the demands of: BRC, SALSA, UK retail for: TACCP/VACCP/raw material threat assessments
- **Spice blenders** - Assisted SALSA aspirant businesses with site layouts for small scale spice import- blending- repacking operations
- **Asian snack foods** - Improvement of processes to allow shelf life extensions and improved product safety – for expansion into retail market.
- **Spice importer/blender** - As part of SALSA Advice - Advised on on-pack claims – Organic and PGI
- **Vegetable Dip business:** - Set up a process and acidity controlling system to prevent potential Botulism poisoning in an existing smoked vegetable/oil/egg dip. Advised on HACCP.
- **Pickle/preserve maker** - Advice prior to attempt at BRC certification.
- **Vegetable processor** - Mentoring and support prior to BRC certification
- **Several clients** - Sector specific certificated Food Safety/hygiene and HACCP training under the Royal Environmental Health Institute Scotland (REHIS) scheme.



www.foodtechnicalservices.com