



NZIFST Newsletter # 321 - 28 April 2020

After careful consideration, NZIFST and the IUFOST Board have decided to postpone this Congress and are considering a range of date options at this time. We remain excited to host the Congress at a later date and expect to be able to provide an update before the end of June 2020.

For more information please [CONTACT US](#).



NZIFST Food Industry Awards

Our award winners will be announced on Tuesday 18th August so we urge you to nominate your deserving peers NOW!

NZIFST Award Nominations for 2020 will close 5pm Monday 22nd June

JC Andrews, Distinguished Service, Leadership, Young Technologist, Ron Hooker, Fellowship

Nominations for the **Best Practice Food Allergen Management Award**, currently close Friday 15th May but we will advise if this date is to be extended too.

and nominations for MPI's **Award for Significant Contribution to Food Safety** will open soon..

[CLICK HERE](#) for more information or to nominate, or contact [NZIFST](#)

AIFST invites NZIFST members to their regular Webinars AND to their virtual Convention

Upcoming webinars

[29th April](#) - How to capture learnings and draw meaning from COVID-19

[30th April](#) - The virtues of remote audits

Virtual Convention and Exhibition

[June 23, 25, 30 & July 2](#) - NZIFST members are entitled to AIFST member rates!

NZIFST member registration code = NZCORVIRUS19

INFORMATION FOR THE FOOD INDUSTRY ON COVID-19

[FOR THE DETAIL....](#)

- Collating useful Information for the Food Industry on COVID-19
- A dedicated Food Safety Information and Q & A site
- The Foodie Volunteer Army

Plus, we have a list of New Zealand and International sources of information on COVID-19 and food.



Support Local



Natural Sugars NZ Ltd. and Pure Bottling have come together to create a locally made **Hand Sanitiser - Happy Hands**. Due to a nationwide shortage, they stopped producing alcohol to create sanitiser to help fulfill the need of the country during this Covid-19 pandemic. Locally produced in the Bay of Plenty, it is now being sold in Foodstuffs, Office Max and available online at <http://www.premiumliquor.co.nz>

For more information or sales enquiries, please contact the team at Natural Sugars on (09) 377 7009 or email info@naturalsugars.co.nz

Job listings on NZIFST.org.nz

NZIFST has arrangements with top New Zealand employment agencies to list available roles in the food industry.

The listings are also published every fortnight in Nibbles [here](#)

DIARY these dates:

- Earle Study-Travel Grant - closes 22nd May
- NZIFST Awards - close 22nd June
- NZIFST AGM and Award winners announced - Tuesday 18th August



The April/May issue of Food New Zealand, the Journal of NZIFST, is now [LIVE on ISSUU](#), featuring:

Overview: *Ingredients* for food manufacturers from local and international suppliers

FIET Report: Pulsed Electric Field application in winemaking

Traveller's Tale: Daniel Burgess goes to PDMA Conference in Florida

Kombucha: Part II – Kombucha today

Consumer research: Chinese consumers' preferences for fermented dairy foods

With the April/May issue successfully delivered online due to this unprecedented situation, NZIFST now offers you the opportunity to opt out of receiving a printed and posted Food New Zealand magazine. Receiving the Institute's magazine online has important benefits, not least saving resources of paper, printing ink and plastic film wrap.

If you would like to continue receive future issues of FoodNZ by mail, you won't need to do anything further.

If you are a member of NZIFST and would like to just receive the online version please contact [NZIFST](#).

If you are not an NZIFST member, you can go to the FoodNZ website and request an online subscription [HERE](#)

NEWSBITES

Reduce Carbon Dioxide - make alcohol!



A New York-based technology company is capturing excess carbon dioxide from the air and transforming it into useful products. Their first product? Air Co. Vodka, introduced in November 2019. “The three integral components that are at the core of our technology are air—carbon dioxide—and water and solar electricity,” says Gregory Constantine, co-founder and CEO of Air Co. “First, we split water into hydrogen and oxygen. The oxygen is released out into the atmosphere, and the hydrogen is mixed with captured CO₂ over our catalyst that causes a reaction to convert it into our alcohol. Our process uses the same principles as photosynthesis in plants but does so more efficiently.” For each bottle of vodka produced, the company claims that it removes one pound of carbon from the atmosphere, the equivalent of the carbon reduction of nearly eight trees in a day’s work. In comparison, Air Co.’s closest competitor in the vodka market emits 13 pounds of carbon per bottle.

Looking ahead, Air Co. aims to continue innovating and developing products in various categories that will reduce carbon in the atmosphere and improve the lives of customers. “While our technology and vodka brings us closer to a more sustainable world, we really envision it being only one of many that help, not harm our planet,” Constantine says. “Our long-term goal is to develop our brand products in each category where we see an opportunity to disrupt the existing infrastructure.”

That might include fragrances, home cleaning products, and more. Along the way, the company hopes to inspire others to develop technologies that will better the planet, Constantine says.

Further

Snippets

Changes in shopping habits
E-commerce boost for alcohol and fresh food during COVID-19 likely to remain: Euromonitor

15-Apr-2020 By Guan Yu Lim
Sales of alcohol and fresh foods on e-commerce in China have surged during the COVID-19 epidemic, with market analysts predicting that the changes in consumer buying habits are here to stay. [More](#) [here.](#)

Bumper Kiwifruit Harvest gathered



Kiwifruit growers, harvesters and packhouses have successfully modified their practises to cope with Covid-19 restrictions and been rewarded with a bumper crop. COVID-19 protocols meant fewer staff could be squeezed into a packhouse – meaning slower processing of the fruit. That’s especially true if the fruit is destined for the 3.5kg single trays used for export, so larger quantity packs were used. One bright spot has been labour supply. Workers have come from other sectors such as forestry, tourism and hospitality, shut down because of Covid-19. This made up for the huge shortage (up to 20,000 at one stage) created when the usual supply of backpackers and seasonal workers from Vanuatu, Fiji and Samoa (brought in on the Recognised Seasonal Employer Scheme) dried up thanks to the coronavirus restrictions.

From a Newsroom post by Jim Kayes.

Richard & Mary Earle Travel Fellowship Award

Entries are now open for the 2020 Earle Travel Fellowship

The Earle Travel Fellowship is an annual grant of up to \$15,000 that helps fund overseas travel for young Engineers & Food Technologists and Food Scientists, creating an opportunity for them to increase their professional knowledge and innovative skills.

Applicants for the Earle Travel Fellowship will be engaged in the study of or gaining practical experience relevant to either: Product Development & Innovation Management or Process Development in bioprocessing or food processing.

Closing date for applications is Friday 22 May 2020.

For more information and an application form contact :

Rosemary Hancock (Executive Manager NZIFST) at rosemary@nzifst.org.nz

**Changing your job?
Please tell us about it!**



If you have changed jobs or are back from your OE, please email your news to Anne Scott at Food New Zealand, anne@foodnz.co.nz for publication in the Institute's journal.

Food New Zealand is now available online on ISSUU [here](#)

Upcoming Events Workshops, Seminars, Symposia, Conferences

We are unable to update on all events affected by COVID-19 so please check their own websites.

WHAT IS HAPPENING IN OUR BRANCHES?

We will update branch events when we can, but in the meantime they are postponed or cancelled

JOB VACANCIES - FOOD SCIENTISTS & TECHNOLOGISTS WANTED

[CLICK HERE](#)

Factory Manager

Seeking an experienced manufacturing leader with proven experience in a food or FMCG environment to maintain and grow this already amazing culture (Lawson Williams 24/4)

Laboratory Team Leader (General Chemistry)

Great People in a Great Place making Great Product - and the right time to join as they continue to grow... (LawsonWilliams 6/4)

Food Technologist

This long-established mid-sized company manufactures a diverse range of retail products so you will be adaptable and have knowledge of a number of areas (Constantia 17/4)

HSE Advisor

Join a multinational manufacturer in the food and dairy industry and establish a stronger H&S culture (TRS 9/4)

QA Coordinator

Great opportunity to develop your QA career in the Food industry within a large and growing iconic organisation (TRS 9/4)

Senior NPD Technologist

Exciting opportunity for a Snr NPD Technologist to manage multiple projects with various contract suppliers for a well-grounded NZ business (TRS 17/3)

Senior R&D and Formulation Technologist

Career, lifestyle and a fantastic team environment, all wrapped up in this exciting dairy industry technical role (TRS 17/3)

Maintenance Engineer

This varied role provides high quality mechanical engineering services to our plant and equipment as well as supporting production and site activities to optimise productivity and minimise downtime (Morgan Laurenson 17/3)

Technical Lead (Nutrition, Product Development and Innovation)

Excellent opportunity for an experienced food/nutrition professional to step up into a lead/management role within a progressive company (TRS 10/3)

Quality and Regulatory Affairs Assistant

Join this innovative and fast-growing food ingredient business in a technical role. Work within a dynamic team and develop your career (TRS 5/3)

Key Account Manager – Food, Beverage and Ingredients (South Island)

This is a fantastic opportunity for a KAM with B to B sales experience within the NZ food industry to join a well-known food manufacturer (TRS 2/3)

Food Safety / Compliance Officer - Manawatu

Exciting new opportunity for a graduate seeking a career in the food industry (TRS 28/2)

Quality Systems Coordinator – Auckland

Specialty foods manufacturer for domestic and export markets seeks an experienced QA Coordinator (TRS 31/1)

H&S Manager – Canterbury

Rare opportunity for an enthusiastic and influential EH&S professional to join a proactive and growing food manufacturing business (TRS 29/1)

