



THE NEW ZEALAND
INSTITUTE OF FOOD SCIENCE
& TECHNOLOGY INC

<http://www.nzifst.org.nz>

NZIFST Newsletter # 337, 15 December 2020

We wish you a safe and wonderful Christmas and a Happy New Year.

This is our last Nibbles this year.

We will return to your in-box on 19th January 2021

Your NZIFST DIARY dates:

9-11 February (On-line) - [NZOZ Sensory and Consumer Science Symposium](#)

6-8 July 2021 - **NZIFST Annual Conference, Palmerston North**

NZIFST wishes to thank everyone who mentored school students and supported our careers promotion activities this year.....

We have:

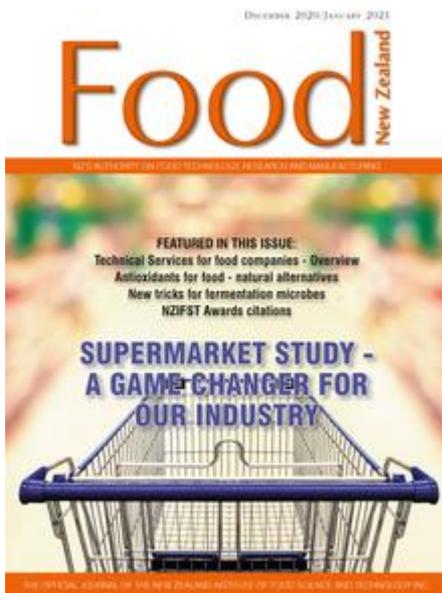
- **Mentored 5 teams of Year 12 food technology students** at Carmel College, who developed new food products for Team Silver CREST. The mentors, from Tip Top, Sensient Technologies and Hawkins Watts, and 3 Massey 4th year food tech students (2 of whom had done the NZIFST/CREST Food Innovation Challenge whilst at school) attended the teams' end of year showcase, to evaluate their products and discuss their projects. All teams were successful in achieving Team Silver CREST.
- **Mentored three Year 13 food technology students** at Carmel College.
- **Judged at Regional Science & Technology Fairs.**
- Participated in the Tertiary Education Commission's trial of **Inspiring the Future careers events** in primary and intermediate schools.
- Featured in a **new video for Careers NZ**, which interviewed a young food technologist at work.
- Presented **careers talks at GrowingNZ's Teachers' Days Out** in Feilding, Napier, Ashburton and Maitāhara.
- Participated in **careers events at schools.**

(Unfortunately senior food technology students we'd offered to mentor at two other schools, withdrew from CREST as a consequence of COVID – 19).

Thanks to you all!

Jenny Dee (FNZIFST)

Careers Coordinator



Holiday time is reading time.

There's plenty to read in the December20/January21 issue of Food New Zealand, the Journal of NZIFST, here [LIVE on ISSUU](#)

New Zealand's holiday season is a time to reflect and think ahead – maybe new formulations:~ Perhaps the pandemic has exposed chinks in your risk plan?

[Our Overview of Consulting, Analytical and Food Safety Auditing and Compliance](#) services for technologists will help you find the

support you need for New Year Projects.

NZIFST Awards – citations and pictures from the Institute's unique AGM and Awards night, via Zoom, on 29 October.



A Virtual Conference

Information and Registration [HERE](#)

Registration [OPEN](#) - only \$50 (or \$30 for students).

NEWSBITES

Health Star Ratings to address juice/sugary drinks anomaly



The Australia and New Zealand Ministerial Forum on Food Regulation has agreed to minor Health Star Rating (HSR) modifications to ensure fresh juices do not receive a lower rating than diet soft drinks.

Under the proposed changes, fresh 100 per cent Australian apple juice and orange juice would receive two and two-and-a-half stars, respectively, while diet cola would be given three-and-a-half stars.



Research funding available

A new contestable fund is calling for New Zealand agribusiness projects that will accelerate positive change on the big issues for the food and fibres sector.

The Food & Fibres Aotearoa New Zealand Challenge is an initiative of AGMARDT, The Agricultural and Marketing Research and Development Trust, a leading independent, not-for-profit funder of innovation, research and capability in the sector.

The Food & Fibres Aotearoa New Zealand Challenge is a contestable fund for AGMARDT funding ranging from \$50,000 up to \$500,000 (inclusive of GST).

It is open to projects led by New Zealand food and fibres industry or sector groups and individuals looking to solve the big issues in

Ausveg, alongside other industry bodies such as Citrus Australia, Apple and Pear Australia Limited and the National Farmers' Federation Horticulture Council, were against the proposed change. Their concern is that consumers choosing beverages solely on their HSR will not take into account fruit juice components such as vitamins and minerals, and fibre in some unfiltered juices.



the following priority areas identified by AGMARDT:

- Designing catchment and/or regional solutions to solve the challenges of carbon, waste management, environmental and biodiversity issues that will benefit New Zealand as a whole
- Emissions – opportunities for farmers and growers to de-carbonise their farming systems
- Sustainable food packaging
- Waste – minimising waste from the food and fibres sectors through leveraging the circular economy.

These priority areas are chosen with aim of stimulating an aligned food and fibres sector with a common understanding and commitment to what has to be done.

To apply visit www.agmardt.org.nz



How 10 food companies are saving time & money with PIF V6

The original Product Information Form (PIF) was developed by a group of Aussie food companies who put their heads together to make compliance to food regulations simpler, easier and less costly. Now the AFGC has created an online version, the new PIF V6, and the time savings and efficiencies on offer are even greater.

We've brought together [10 customer stories in our latest eBook](#). Download it today to learn from other Australian companies how changing to the new online PIF V6 saves you time and trouble – whether you're large or small, with hundreds of PIFs or just a few.

"PIF Manager is so much easier. With Excel you need to start each new PIF from scratch."
Gabrielle Pesl, Perfecto Quality Foods

[Download the eBook today](#) to read PIF stories from Almondco Australia, Good Morning Cereals, Bundaberg Sugar, Perfecto Quality Foods, Bakels and more.

This is a sponsored promotion

**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](#)

WHAT IS HAPPENING IN OUR BRANCHES?

It is now time to relax and recover after a challenging year!
Branch activities will resume in the New Year - watch this space.

JOB VACANCIES FOOD SCIENTISTS & TECHNOLOGISTS WANTED

[CLICK HERE](#)

Senior Research Officer / Research Officer

A great opportunity for an enthusiastic and experienced sensory scientist to design and deliver sensory and consumer testing for commercial clients who may range from small start-up businesses to international companies (MU 10/12)

Key Account Manager - Food Beverage & Ingredients (part-time, Upper South Island)

Excellent part-time Account Management opportunity with a well-established food ingredients manufacturer (TRS 8/12)

Leading Hand – Food Production (Auckland)

Great opportunity to combine your production and engineering skills in the Food industry within a large and growing iconic organisation (TRS 3/12)

Food Safety & Quality Advisor

Career role, with a great company, friendly team and family friendly location. Could you ask for more? Call me to find out more

General Manager - Quality

Senior level leadership role - a career pinnacle - offering the professional and personal rewards rarely seen elsewhere. Call now for more details.

Technical Manager

We have been perfecting the art of good baking for almost 30 years, and our products are dangerously good! (Original Foods 19/11)

Product Development Technologist

If you have a passion for product development and flair with flavours this could be the role for you. Call me to discuss the details... (Lawson Williams 2/11)

Quality & H&S Systems Coordinator – Auckland

Develop your skills as a QHS Systems Co-ordinator in a friendly environment with a successful health food manufacturer (TRS 30/10)

Quality Systems Lead – Waikato

Quality Systems Lead needed for independent and highly desirable dairy manufacturer in the heart of Waikato (TRS 22/10)

Production Supervisor (Beef Boning)

Exciting production supervisor role offering great career development opportunities with an expanding organisation (TRS 22/10)



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