Perspectives on Global Trends in Food Quality and Safety

John Noonan Peter Batt

j.noonan@curtin.edu.au



Agriculture and Environment





Outline

- Background
- Food Safety and Quality

What is happening globally

- Northern Hemisphere
- Southern Hemisphere
- Implications for government and supporters



People get sick and die from eating food: often the sickness and deaths can be prevented.



Food borne illness is increasing and will continue to increase in the developed and developing world.

(Bernard 2003; Desmarchelier, 2003; Käferstein 2003; Mortimore 2003; Pearson 2003; and Spriegel, 2003)

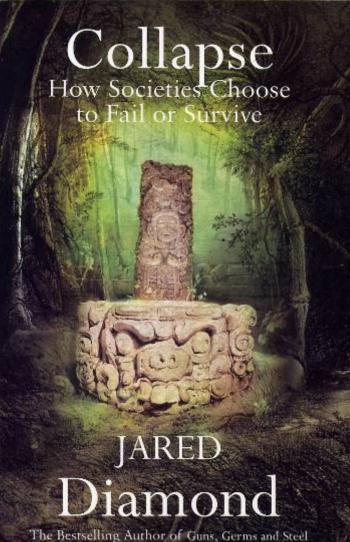


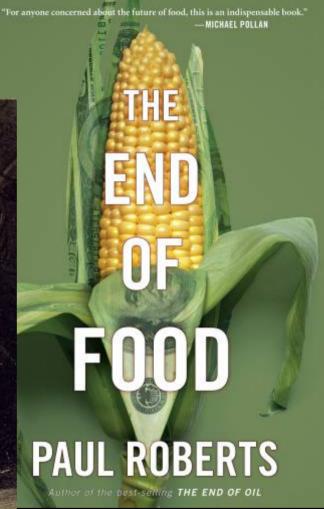


FAST FOOD NATION

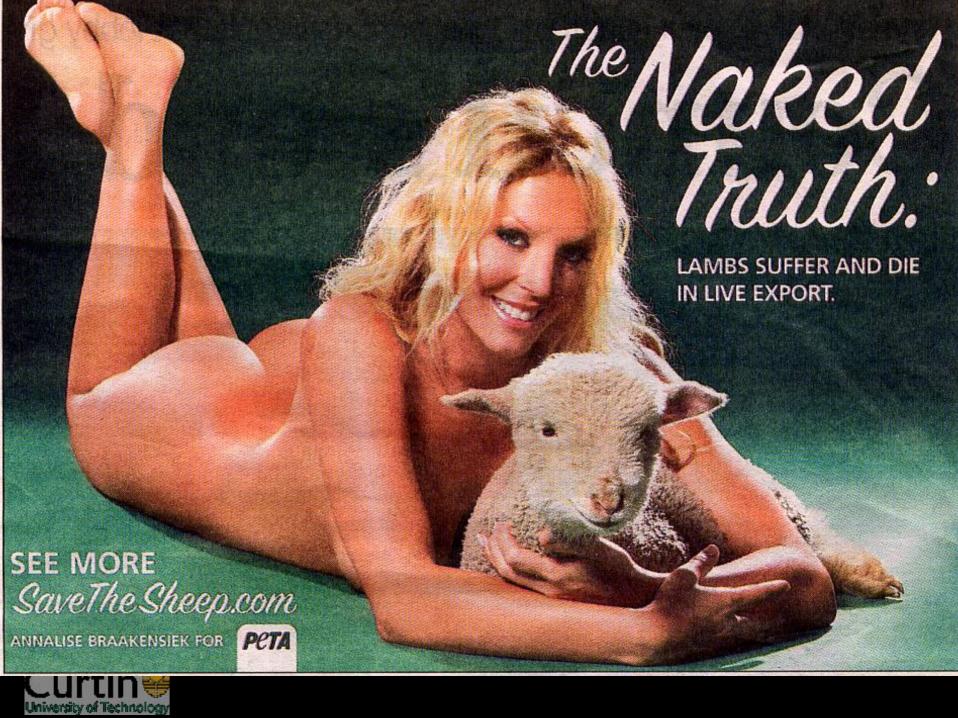
ERIC SCHLOSSER

What the All-American Meal is Doing to the World









Environmentally friendly eggs look a little different.



When you buy these eggs you are buying a completely renewable resource, in a completely biodegradable sound pack — even the inks and dyes used are vegetable based. You are also contributing towards a massive tree planting program in an arid area (14,000 trees so far). Water is recycled through our water treatment plant and a recycling program turns chicken's waste into valuable compost to fertilise surrounding land adding vital nutrients to depleted soil.

No wonder these eggs are Egg Corp Assured quality guaranteed.

So buy the egg that isn't just good for you but good for the planet!

















Promoting the interests of workers, communities and the environment in world trade

























GLOBALG.A.P





Food safety issues and product integrity

- provision of safe food
- biological and chemical contamination
- protection of customers integrity
- taste factors

- taste factors
- provision of safe food
- protection of customers integrity and duty of care
- biological and chemical contamination

Food Production

- waste management
- water use and pollution
- worker welfare
- sustainable production systems

- water use and pollution
- waste management
- ethical trade
- sustainable production systems

Development and cost of food assurance systems

- product traceability
- segregation of non-conforming product
- supplier based QA
- market access

- product traceability
- segregation of non-conforming product
- market access

- country of origin
 - food preservatives

- allergens
- carcinogens

Food sa	afety and	
product	t integrity	,

- microbial contamination
- HACCP based QA systems
- industry based QA systems
- high ethical claims ethical / fair trading

Food production

- sustainable production systems
- recyclable packaging
- conservation and biodiversity
- transpecit oatesial (GMO)
 carbon credits

Development rendistrofinsurance and legisliability and cost

- energy / sugar content
- vaccines and antibiotics
- hormones and growth promoters
- food colourings
- vulnerable consumer groups

- Food safety and product integrity
- taste factors
- hormone and growth promotants

Food production

- animal welfare
- worker welfare

Development and cost

- customer based QA programs
- acost of multiple audits
- Eood
- fats and cholesterol
 - in home food storage and preparation transport to the storage and preparation to the storage and the s

 - flavour enhancers
 - salt
 - probiotics

Food safety and product integrity Food production

- ▲ duty of care
- ▲ HACCP based QA systems
- sustainable production systems
- conservation and biodiversity
- recyclable packaging
- salinity and land degradation

Development and cost

- ▲ product traceability
- ▲ supplier based CA systems
- ▲ customer based QA systems

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- energy / sugar content
- vaccines and antibiotics
- hormones and growth promoters
- food colourings
- vulnerable consumer groups

Food safety and product integrity
Food production

- malicious contamination
- ethical trading
- equitable sharing of value
- ▼ animal welfare
- protecting indigenous property rights

Development and cost

▼ market access

use of outcomes based QA systems

Therefore at an of public and private QA systems



trendingus of multiple audits harmonisation of regional QA system trendingus of multiple audits

- carcinogens
- provenance
- in home food storage and preparation
- ▼ flavour enhancers
- ▼ transgenic material (GMO)
- vitamins and minerals

Food safety issues and product integrity

- provision of safe food
- restricting microbial contamination
- HACCP based quality assurance system
- meeting consumers desired taste
- protecting customers integrity

- provision of safe food
- meeting consumers desired taste
- minimising malicious contamination
- protecting customers integrity
- high ethical claims

Food Production

- ethical trading
- sustainable production systems
- conservation and biodiversity

- worker welfare
- water use and pollution
- waste management
- sustainable production systems

Development and cost of food assurance systems

- ability to segregate non-conforming product
- product traceability

- product traceability
- ability to segregate non-conforming product

- allergens
- ethical/fair trade
- country of origin
- provenance
- food energy content
- vulnerable consumer groups
- food preservatives
- food colourings

- country of origin
- saturated fats and cholesterol
- allergens
- hormones and growth promoters
- food preservatives

Food safety and product integrity

- meeting consumers desired taste
- ▲ HACCP based quality assurance system
- ▲ delivering functional foods

Food production

more equitable sharing of value in the

Development and contact the transfer of the tr

harmonisation of QA systems within a trendifficulty chain within a trendifficulty chain within a trendifficulty chain within a system.

harmonisation of public and private QA systems

- vitamins and minerals
- ▲ vulnerable consumer groups
- in-home food storage and preparation
- ▲ flavour enhancing compounds
- ▲ eco-labelling
- genetically modified organisms

Food safety and product integrity

duty of care/due diligence

Food production

salinity and land degradation

genetically modified organisms

Development and cost

- market access
- ▼ supplier based quality assurance systems
 ▼ cuttons based quality assurance systems
- harmonising QA systems within regional



trading blocs

trending blocs

trending blocs

trending blocs

trending blocs

increasing cost of multiple audits

- country of origin
- provenance
- food colourings
- food energy content
- saturated fats and cholesterol
- carcinogens
- hormones and growth promotants

Food safety and product integrity

- restricting microbial contamination
- reducing the use of hormones/growth promotants
- ▲ delivering functional foods

Food production

▲ sustainable production systems

Factors

Development rending up wards



- vaccines and antibiotics
- ▲ in-home food storage and preparation
- genetically modified organisms
- vulnerable consumer groups
- ▲ carcinogens
- ethical/fair trade
- vitamins and minerals
- ▲ eco-labelling
- provenance

Food safety and product integrity

- duty of care/due diligence
- reducing pesticide limits

Food production

- worker welfare
- ethical trading
- increasing cost of multiple audits

Development cost

harmonisation of public and private





- saturated fats and cholesterol
- allergens
- food preservatives
- flavour enhancing compounds
- salt
- food colourings
- sugar and artificial sweeteners





Who's afraid of genetically modified

foods?

N.A. Vs Europe Vs Asia

Food Constituent -Consumers

> armers and the **V**alue chain



IT USED TO WAS ABOU' OCCASIONA

HAS BECOME A AS THE WEAL INCREASINGI FOOD AS A PO

GLOBALTRADE VE FAIRTRADE

THE MESSAGE IS: IF YOU'RE GOING TO BUY IMPORTED PRODUCTS, GET THE FAIR TRADE VERSION, WHERE IT'S AVAIL ARLE."

FASTFOOD'S SLOWFOOD STOWFOOD

GOOD, CLEAN AND THE GOOD, CLEAN AND THE THE PHILOSOPHY BEHIND THE THE PHILOSOPHY BEHIND THE CLOW-FOOD MOVEMENT.





Triple / Quad Bottom Line Accountability

Organic IFOAM



GAPs

COPs



SQF 2000^{CM} & 1000^{CM}

BRC

SA ISO 26000 ISEAL SAI platform

FS

GLOBALG.A.P

Eco-Label

ISO 14020 IFS

Quality ISO 9000

EMS

ISO 14000

ISO 22000

LCA ISO 14040

ISO guide 62 Process Certification

HACCP

ISO guide 65
Product Certification







Where is my next meal coming fromwill it make me sick?

.....the ethics of how my meal was produced.



Thank You





assisting Australian food businesses to be profitable and sustainable in the **global food industry**

