

In this issue

JL Labs Pty Ltd

Food Tech Solutions

JL Labs Pty Ltd & Food Tech Solutions Newsletter

Spotlight on Q Camel

Changes in Food Legislation

Food Trends

Update from JL Labs Pty Ltd

JL Labs Pty Ltd - who are we?

JL Labs Pty Ltd are a NATA accredited Food Testing Laboratory right here on the Sunshine Coast.

We work with all sizes of producers and manufacturers in the area and, offer a range of Microbiological Testing procedures.

We can help with almost all food related projects and routine testing and, are more than happy to come out and meet with you to discuss your requirements.

Visit our website at www.jllabs.com.au or give us a call on (07) 5446 8769 for further information.



Food Tech Solutions - who are we?

Kerri King is a Senior Food Technologist with over 20 years' experience in the food Industry.

Kerri's qualifications include a Masters of Applied Science, Bachelor of Applied Science in Food Technology, Bachelor of Business in International Business (Asia) and a graduate diploma.

Kerri has experience in product development including formulation design, shelf life assessment, packaging design, labelling, project management and technical safety assessment. She can also assist companies in developing their quality systems including specifications and procedures.

Kerri is based on the Sunshine Coast and has been consulting for the last five years. Her contact details are:

Kerri King

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Changes in Legislation

Kerri King – Food Tech Solutions

- The release of the text of the Trans Pacific Partnership agreement, Japan-Australia Economic Partnership Agreement (JAIPA) and the China-Australia Free Trade Agreement (ChAFTA) in 2015
- The Competition and Consumer Amendment Legislation (Australian **Country of Origin Food Labelling**) Bill 2015 will take effect in 2016.

Food Trends for Consumers

Kerri King – Food Tech Solutions

- Sugar is the NEW Fat. Manufacturers are looking for alternatives to Sugar
- Clean labelling
- Organic, Farmers markets
- Dairy alternatives, lactose free
- Gluten free

Update from JL Labs

JL Labs now accepts credit cards! If you'd like to use this facility please contact us for a credit card authority form.

Don't forget that it's only 4 weeks until Christmas!



JL Labs will be closed over the Christmas break from Thursday 24th December until Monday 4th January 2016. If you require testing before Christmas please contact us so that we can arrange.

Spotlight On! Q Camel



Lauren Brisbane is the current Chair of the Australian Camel Industry Association Inc. She is passionate about her Camels and bringing awareness to the Industry.

What does Q Camel produce? - We are producers of Camel Milk.

When did Q Camel start? 2012 we started Q Camel, spent two years in development stages and received our accreditation in November 2014.

What do you love most about Q Camel? My Camels! People don't realise how bright and intelligent Camels are. Of course I also love the people I work with.

How does JL Labs Pty Ltd help Q Camel? JL Labs Pty Ltd are, and have always been, a significant partner in Q Camel's success. The game changer for me was when Wendy and Kellie at JL Labs put me on to a swab that gives an immediate indication of how clean our equipment is. This ensures that our hygiene practices are good before we process our Camel Milk and most importantly allows us to produce a great quality product.

Without a great Lab who works with you, you don't have a good business. I could not have achieved accreditation without the help of JL Labs Pty Ltd.

What one piece of advice would you give new producers / manufacturers? Find a good Lab that you can Trust, without them it will be very difficult. Things will come along to test you, but take a deep breath and keep moving, it will be worth it.