



TESTING & TECHNOLOGY

JL Labs Pty Ltd & FoodTech Solutions

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Spotlight On! Nutri-tech Solutions



Scooping the Business of the Year Award and an Excellence Award in Sustainability Solutions at this year's Sunshine Coast Business Awards it's no wonder Nutri-tech Solutions (NTS) are leaders in soil and plant nutrition. NTS assists Farmers around the world to produce sustainable crops for better health of the soil, land, Livestock and consumers. For further information about Nutri-tech Solutions visit www.nutri-tech.com.au. Our spotlight is on Nutri-tech Solutions Resident Chemist, Teresa Walker

What does Nutri-tech Solutions produce? – Nutri-tech Solutions has developed a highly successful system which aims to reduce chemical reliance, regenerate the soil, boost plant vitality and enhance human health. We are creating more profitable, productive farming enterprises across the globe. Nutri-tech Solutions produce agricultural and home gardener products and we also supply animal health products, functional foods and complementary medicines.

What is your role at Nutri-tech Solutions? – I am a Chemist and my responsibilities include Research & Development, product formulation, quality assurance and compliance.

How does JL Labs Pty Ltd help Nutri-tech Solutions? – JL Labs performs all of our microbial testing and outsources chemistry testing on our behalf. We use microbial testing as part of our product stability program and we also often call upon the experts at JL Labs to help with testing soil microbial inoculums. We rely on JL Labs when assessing new raw materials. JL Labs have been involved in Research & Development projects in order to optimize performance of agricultural inoculums as well as a variety of other Research & Development projects.

What sets Nutri-tech Solutions products apart from others on the market? – Nutri-tech Solutions is the nation's largest manufacturer of sustainable agricultural products and exports to 55 countries. Our most important point of difference is that we not only manufacture products tailored to specific soil and plant needs, we also run certificate training courses here and around the world, teaching the basics of mineral management, microbe management and soil health. For further information visit www.nutri-tech.com.au.

What other Testing does JL Labs do?

Swabs / Water & Environmental Testing: JL Labs Pty Ltd don't only test food products. We also do microbiological water testing, environmental swabs and Environmental Air Testing.

New Testing Method

JL Labs are busy working on validating a new method for testing of Listeria and Salmonella. Stay tuned for when the new method will be available to use! P.S. it will be quicker too!

Undeclared Allergen Recalls

Did you know the highest number of Product Recalls this year to date, is due to the presence of Undeclared Allergens? Are you making unproven claims on your products? Or producing Allergen friendly products on the same equipment as Allergen unfriendly products? Allergen Proteins are very easily transferrable if the production equipment is not cleaned thoroughly and processes are not properly carried out between Allergen & non-Allergen production runs. If you need help with your Allergen Testing or you have any questions about Allergens, please give JL Labs Pty Ltd a call on (07) 5446 8769.

It's beginning to look a lot like Christmas

The Last Day for samples to be received will be Friday $16^{\rm th}$ December, 2016 at 2:00pm. Please do not send samples between Friday $23^{\rm rd}$ December, 2016 and Monday $4^{\rm th}$ January, 2017 as the office & Lab will be closed so the Team at JL Labs Pty Ltd can have a well-deserved break.

We hope that you all have a wonderful Christmas and a Happy and Safe New Year. We look forward to working with you in 2017.

JL Labs Pty Ltd

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5 Steps in Product Development

Launching a new product is an exciting but challenging process. There are several key questions that need to be addressed to do this successfully. These include:

Considering your Idea

- SWOT- What are the Strengths, Weaknesses, Opportunities and Threats?
- ROI- What is the Return on Investment?

Testing the Product and Business Analysis

- What is the product formulation?
- What are the product risks and how to overcome them? Testing?
- What is the target market and costs for market delivery?
- What is the shelf life of the product?
- How will you produce the product?
- What is the cost to market?
- Who is the target market?

Manufacturing test samples and assessing market acceptability

- How successful were production trials?
- How did consumers perceive the product?
- How can the product be improved?
- What will the labelling be for the new product?
- What packaging and packaging materials are suitable?

Production

- How will production commercialise the new product?
- What testing needs to occur to validate the product acceptability?
- What procedures and specifications are required?
- Have shelf life trials validated a best before date?
- How to order ingredients and store them appropriately?

Launch

- How will product be transported for launch?
- What markets have been established for launch?
- How will further distribution be obtained?

Need more information on launching a new product? Talk to Kerri King

New Country of Origin Labelling laws

Introduced in July 2016, comes into effect July 2018. Have you considered what you need to do to satisfy your legal requirements?





Top Food Trends 2017 (Innova, 2016)

- Clean Labelling
- Plant Based Alternatives to be mainstream
- Balancing Sugar intake
- Authentic International Cuisine –expanding beyond mainstream
- Consumers will adapt diets to suit their health needs

Food Tech Solutions launches new Website

www.foodtechsolutions.com.au

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