

Food Innovation and Value Chain

SARDI



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RESEARCH AND
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INSTITUTE

The Food Innovation and Value Chain program provides scientific and technical advice across government, industry and the community in respect of key issues associated with the maintenance of food quality and integrity through the value chain. The primary objectives of the program are: the development of new technologies for maintaining food quality after harvest; enhancing the competitive advantage of existing food industries; and minimising the risks (biosecurity and environmental) that limit the profitability of food industries. The Food Innovation and Value Chain SPA program currently focuses its research through three broad areas: Food Technology, Seafood Value Adding and Postharvest Handling of Horticultural Commodities.

The program aims to provide practical, industry-focussed programs that deliver R&D platforms for:

- Food Processing
- Packaging innovation
- Food composition (chemical and microbiological evaluation and support)
- New product development

Capabilities Technical Outputs & Industry Outcomes

New Product Development – provision of advice on ingredient selection, chemical and microbiological testing requirements and evaluation of the ability of a proposed product to meet customer needs including food safety requirements.

Sensory Evaluation – independent and unbiased evaluation of products and processes to service the food, wine and other beverage industries. Testing the sensory impact of products, packaging and branding leads to improved product formulation, quality and consumer appeal while minimising business risks.

Product Optimisation (quality systems) – use of HACCP-based systems to review production/processing, determine critical processing steps and advise on optimisation.

Process Optimisation (improved production) – novel application of technology to improve product quality, reduce OHSW risks and decrease losses.

Cool Chain Technologies – evaluation of new cooling technologies to optimise (seafood) product quality and shell life and minimise wastage.

Market Access/Value-Adding – evaluation of the food safety impact of new production systems in relation to existing standards and levels of competitors (CRC Aquafin and APL).

Extraction of value from low value or waste products – innovative use of existing, cost effective technology to provide alternative products from waste materials or underutilised lower grade food products.

Shelf Life and Cool Chain Management – mapping the impact of product variety, time/temperature management of products on shelf life. Projects completed for apricots and apples.

Innovations in Packaging – evaluation of the effect of different forms of packaging or alterations of the packaging environment (e.g. Modified Atmosphere Packaging MAP modifications).

Staff and Contact Details

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