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AUSTRALIA'S LEADING MAGAZINE FOR THE FOOD AND BEVERAGE INDUSTRY

ALLERGY-FREE INGREDIENTS

Earlee Products' new processing plant will enable production of 100% non-allergenic ingredients.

Celia Johnson writes.

The opening of a new \$10 million food manufacturing plant in Murarrie, Queensland, by food ingredient company Earlee Products, will allow the separation of allergenic and non-allergenic food ingredients, addressing a growing need in the food industry for non-allergenic ingredients.

Officially opened in July by the Minister for State Development, Employment and Industrial Relations John Mickel, the plant will boost Queensland's production of allergy-free food ingredients.

The company's existing

plant will be dedicated to non-allergenic ingredients, while the Murarrie plant will concentrate on mainstream production.

"No matter how conscientious we are, if non-allergenic and allergenic food production is carried out under the one roof, there will always be some level of risk of allergy-free products being contaminated," Earlee Products' managing director Bob Hamilton said.

"For this reason, we can only guarantee certification if non-allergenic products and

> Story continues on PAGE 3

Winners issue

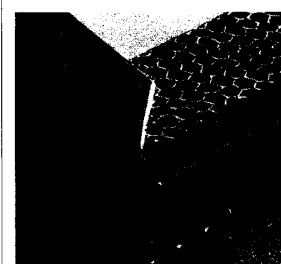


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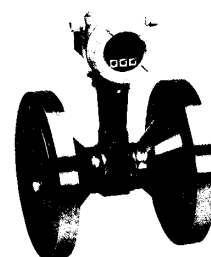
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Processing product showcase

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Thank you to Awards supporters and contributors

The 2007 FOOD Challenge Awards would not have been such a success without those who contributed their time, expertise and support in the lead up to, and at, the presentation ceremony.

FOOD Magazine thanks the judges, Associate Professor Suku Bhaskaran, director of the food marketing research

centre at Victoria University; Dr Anthos Yannakou, Food Science Australia chief executive officer; Dr Ajay Shah, AAS Food Technology consultant; and Mr Neil Funston, Topgun Investments consultant, for assessing all the entrants.

Thanks also to the guest speakers, Mr Dick Wells, the AFGC chief executive offi-

cer; Mr Marcus Lui, The One Centre creative director; and Mr Peter Baron, Uni-Straw chief innovation officer, for their insightful and enjoyable presentations.

FOOD Magazine also thanks companies that contributed to the goody bags.

Finally, thank you to everyone that attended for making the event a success.

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