INTERNATIONAL OPPORTUNITIES IN VALUE-ADD & FUNCTIONAL FOODS

THE KEY QUESTIONS

WHO?

WHAT?

HOW?

INTERNATIONAL OPPORTUNITIES IN VALUE-ADD & FUNCTIONAL FOODS

Dr Delia Ojinnaka FIFST, CSci

Course Director and Food Safety & Control Expert at London South Bank University

Course Director: MSc Food Safety and Control

LSBU Link/Coordinator: International Master in Food Management and Safety

LONDON SOUTH BANK UNIVERSITY

Established in 1892.

WHO?

DEPT OF APPLIED SCIENCE

DIVISION OF FOOD & NUTRITION

(1) KTP (Knowledge Transfer Partnership)

(2) International Collaboration Since 2002

COLLABORATION PARTNERS

Since 2002

.

UNIVERSITÉ DE LORRAINE --NANCY FRANCE

LONDON SOUTH BANK UNIVERSITY

UNIVERSITAT POLITECNICA--VALENCIA SPAIN

SMEs

- Ashbury labelling
- Kerry Foods

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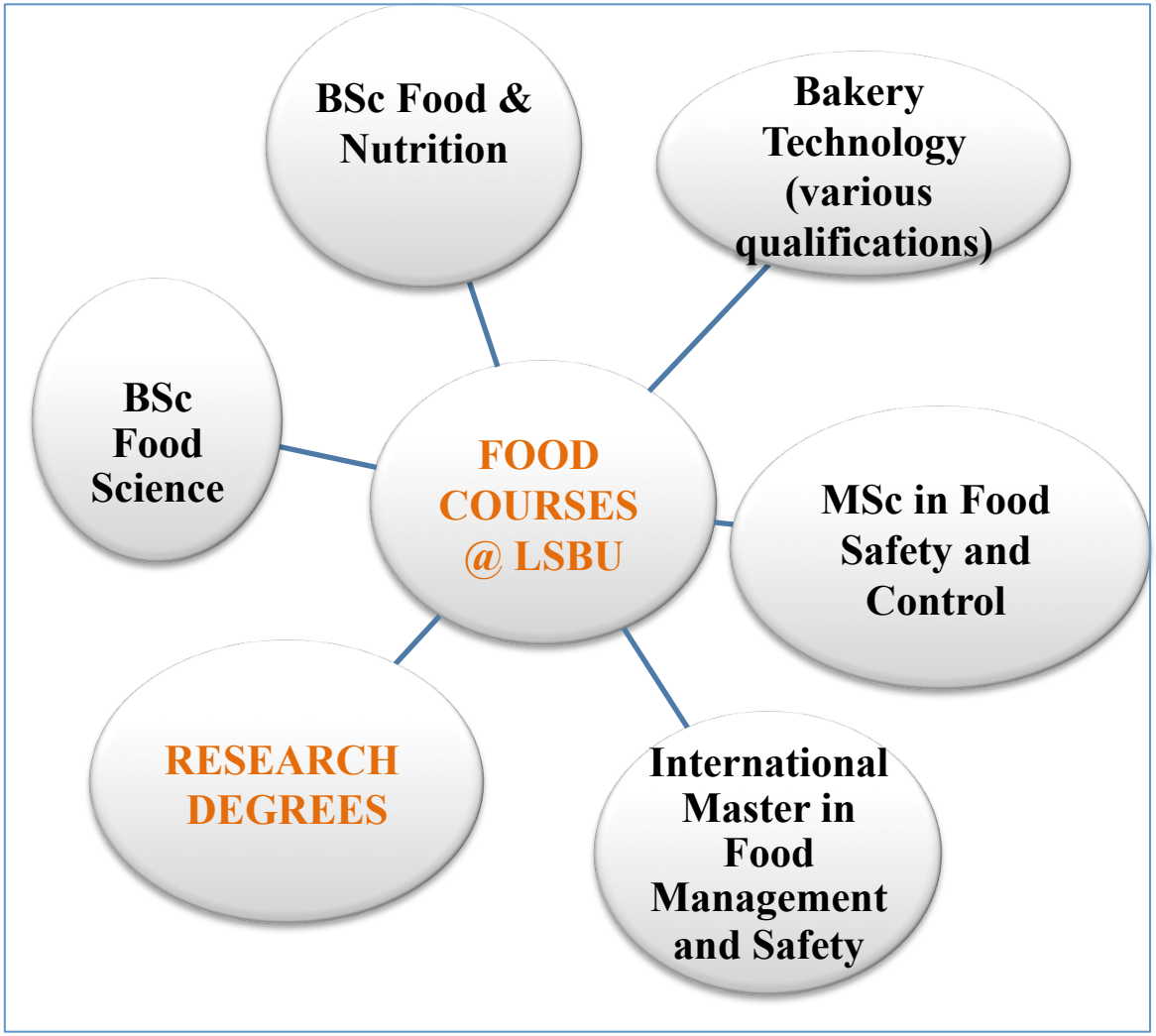

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MSc in Food Safety and Control

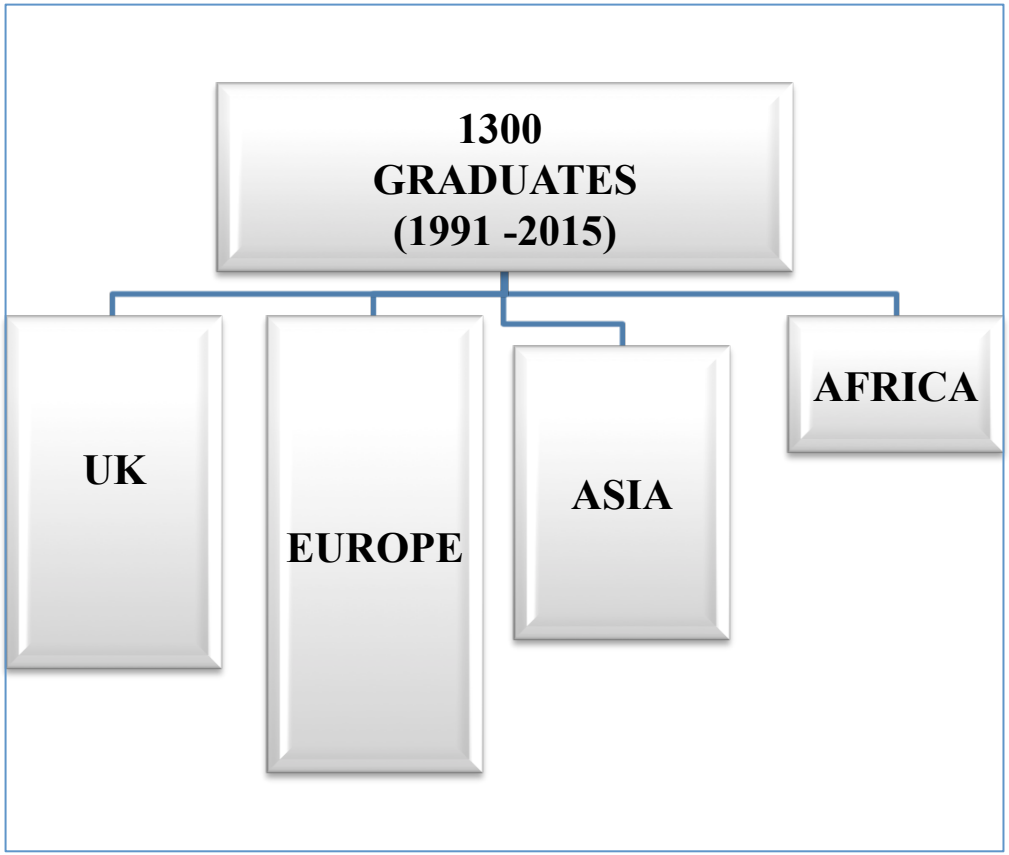
International Master in Food Management and Safety

NZIFST Conference 2015 / London South Bank University

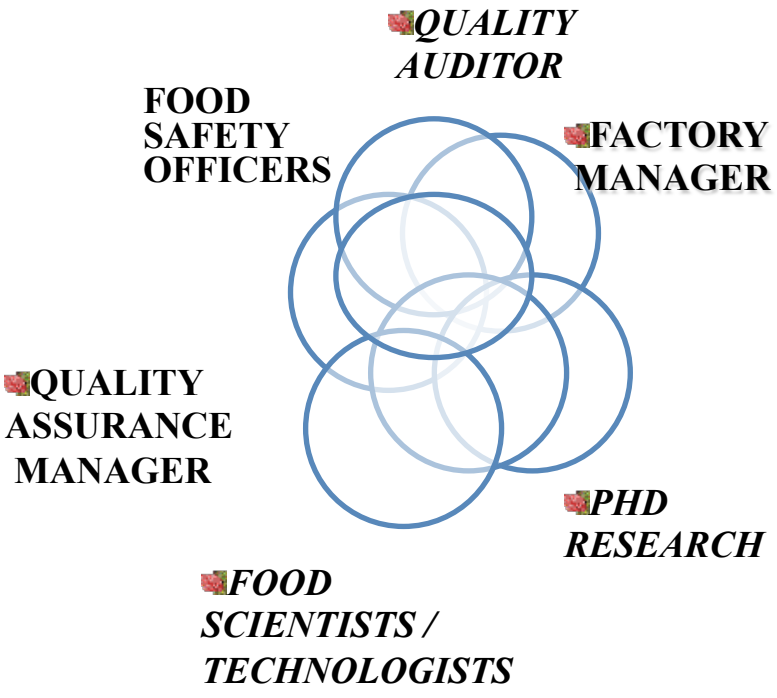
INTERNATIONAL OPPORTUNITIES IN VALUE-ADD & FUNCTIONAL FOODS

MSc FOOD SAFETY & CONTROL

THE BACKGROUND

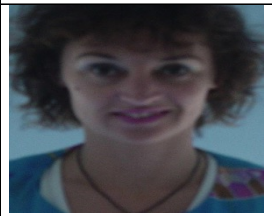


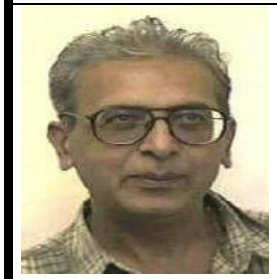
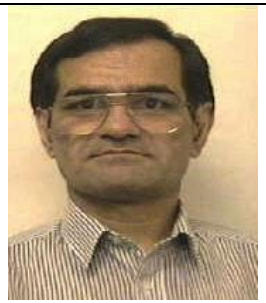
JOB PROFILES



INTERNATIONAL OPPORTUNITIES IN VALUE-ADD & FUNCTIONAL FOODS

THE TEAM

STAFF PROFILE		
Professor Raymon Lee **The Dean**		
	Sharine White Faculty / Course Administrator	Ms Mandy Maidment Principal Lecturer
THE TEACHING STAFF		
	Dr Adam Cunliffe	
Mr Dominic Man Course Director (2002-2006) / Principal Lecturer	Principal Lecturer	Dr Delia Ojinnaka Course Director (2006 to date) /Senior Lecturer
		Dr Chris Brock
Dr Amar Aouzelleg Senior Lecturer	Ms Adri Bester Food Technologist	Director of the Londoon Food Centre

THE TECHNICAL STAFF		
Ms Vicky Hilborne Instrumentation & Forensic Technician	Miss **Jyoti** Amin Microbiology Technician	Mrs Geraldine R Senior Forensic & Food Technician
		
Biochemistry & Food Technician	Mr Javaid **Amin** Microbiology/Food/Biology Technician	Technical Support Supervisor (Instrumentation & Science Labs)

INTERNATIONAL OPPORTUNITIES IN VALUE-ADD & FUNCTIONAL FOODS

WHAT?

DEVELOPMENT OF HIGH FIBRE / HIGH PROTEIN

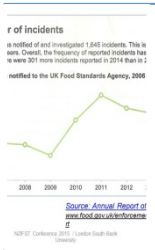
Biscuits

Batter

Pancake mixes

FOOD SUSTAINABILITY

Conversion of edible food wastes to nutritious snacks.



FOOD SAFETY COMPLIANCE TOOLS: Support SMEs

Statutory controls

Non-statutory controls

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WHAT?

CRITTER CRACKERS

CRITTER CRACKERS

	Each cracker contains			
Calories 17 1%	Sugar trace	Fat 0.5 1%	Saturates trace	Salt trace
	of your guideline daily amount			

1

WHAT?

MANUKA CARROT ORANGE CUPCAKE

- *Manuka (UMF 5) was used for the frost topping.*
- *Manuka content - 8%*

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WHAT?

DETERMINATION OF THE ANTIOXIDANT CAPACITY OF BERRY EXTRACTS

ENRICHMENT OF FOOD PRODUCTS WITH BERRY EXTRACTS

- *Blueberry*
- *Golgi berry*

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WHAT?

FOOD SUSTAINABILITY

Conversion of edible food wastes to nutritious snacks

- *Potato peels - crisps*
- *Plantain peels – flour supplement*

- *Increase in fibre*
- *Waste reduction*

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FOOD SAFETY COMPLIANCE TOOLS

INCIDENTS IN THE UK

- Support For SMEs
  - **Statutory controls**
  - **Non-statutory controls**

Total number of incidents

In 2014, the FSA was notified of and investigated 1,645 incidents. This is a similar number to the previous three years. Overall, the frequency of reported incidents has increased over the last nine years. There were 301 more incidents reported in 2014 than in 2006.

: Incidents notified to the UK Food Standards Agency, 2006 – 2014

Source: Annual Report of Incidents 2014
www.food.gov.uk/enforcement/enforcework/report

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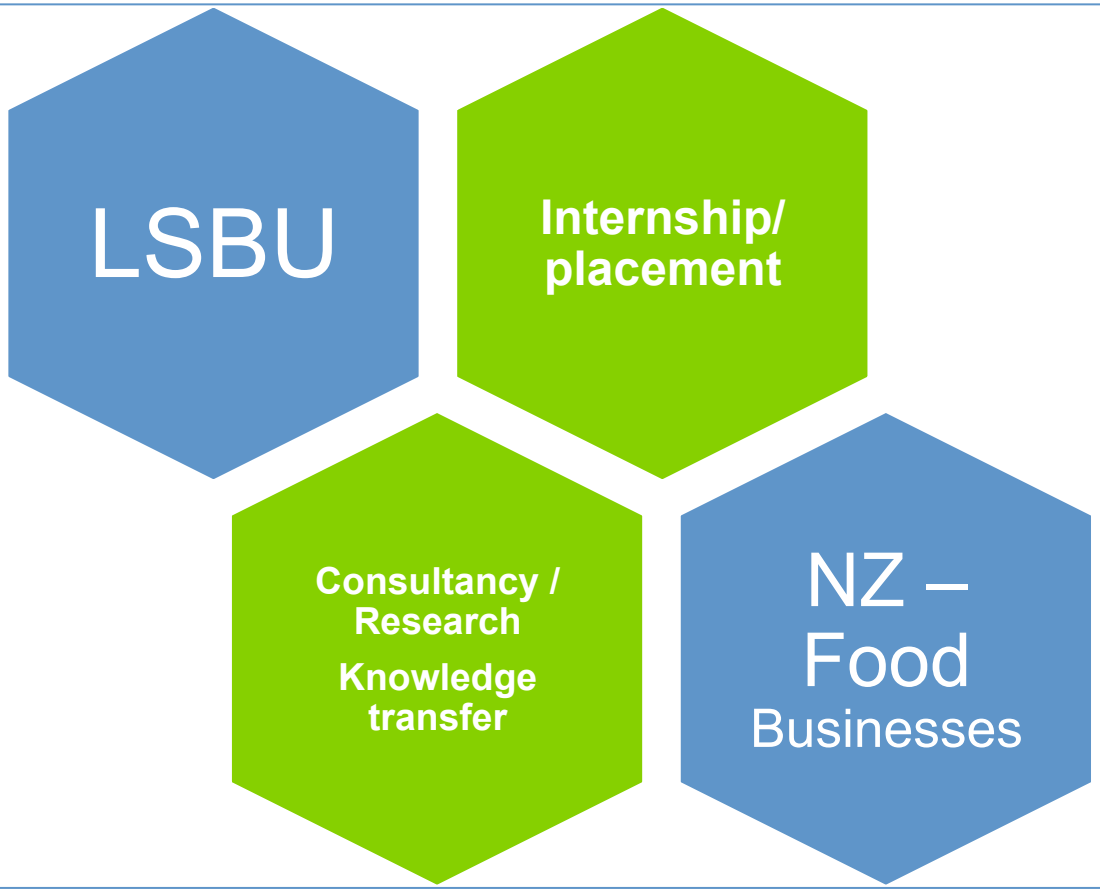
HOW?



THANK YOU FOR YOUR TIME.

Special thanks to SIN / BIS for sponsoring me.

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