



Charlene Cyster

Opening of Swift Micro Laboratories' office in George

Launch

Swift Micro Laboratories kicked off 2011 with the launch of its brand new office in George. More than 40 representatives from local businesses attended the official launch function on 28 January and were treated to a presentation by Yolandé van der Riet of the Consumer Goods Council of South Africa who elaborated on the implications of new legislation on foodstuff labelling and advertising. Anza Bester, Swift's Business Development Manager, also outlined the way in which the George office will streamline services to the southern and Eastern Cape regions.

The George branch will offer clients:

- Sample collection from clients' premises
- Sample couriering to Swift's SANAS-accredited Cape Town laboratory
- Sampling equipment (ready-to-use sterile swabs and sterile sample containers)
- Assistance with microbiological monitoring plans
- Independent, on-site sampling
- Industry-related training courses. These will be presented at the George office on scheduled dates or at clients' premises. Our training facility will also be available for clients wishing for group training, away from their own premises
- Hygiene audits by a Swift hygiene consultant (on scheduled trips).

Marla van der Merwe (Swift Micro Laboratories) and JP de Beer (Molenstroom Boerdery) at the George open day.



Service

Southern and Eastern Cape clients can look forward to friendly and swift service by Charlene Langtrej who is staffing the George office. Charlene (formerly Cyster) gained her experience at our Cape Town branch over a four-and-a-half-year period. Contact her directly about our services, to arrange a visit, quotations, training enrolment forms or any other enquiries. Clients needing technical support should contact Marla van der Merwe (southern Cape clients) or Ilze Laubscher (Eastern Cape clients). They are based at our Cape Town office, but take regular trips to these areas. A Swift hygiene consultant also undertakes regular, scheduled visits to the southern and Eastern Cape on a quarterly basis – the next southern Cape trip is scheduled for April 2011.

We have just recently successfully presented a general round of training at our new venue in George. The next round is scheduled for August 2011, which will be advertised.

André du Toit (South Cape Fruits), Swift Micro Laboratories' Charlene Langtrej and Paul du Toit (Gamka Water).



Vincent van Rensburg and Johan Ferreira (Mandalay Farms).



Contact us

For further information on the training courses or about our hygiene audit service:

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George training venue.

Bug News



March / April 2011

In this edition

The year ahead promises to be a BIG one as we celebrate 20 years of excellence in microbiological testing and related services. Some of you may already have noticed the special 20th anniversary Swift Micro Laboratories logo on our letterhead and this will be used throughout the year.

This edition is dedicated to our expansion (which coincides with our 20-year anniversary celebrations) and to current trends.

Anza Bester



Nutritional Analyses

We are proud to announce the launch, from 1 April 2011, of our NEW, accredited nutritional analyses (and other chemical analysis) services.

Swift Micro Laboratories will be taking over the exclusive service agreement between AB Mauri SA and George Weston Technologies (based in Sydney, Australia) to provide nutritional and other chemical analyses in South Africa. These analyses include glycaemic carbohydrates, dietary fibre, vitamins, minerals, protein and more. All arrangements for submitting your samples to our accredited partner in Australia will be handled by our Midrand office. Log onto our website for quotation requests and other information or contact us at any of our branches.

New Labelling Laws?

Many clients are uncertain as to which nutritional analyses are required by the Labelling and Advertising of Foodstuffs (R146 of 2010) regulations. Yolandé van der Riet of the Food Safety Initiative (at the Consumer Goods Council of South Africa) is our guest writer. In our interview, she addresses questions you may have about this pending legislation.

Competition

Two lucky readers stand the chance of winning a relaxing Camelot spa treatment - valued at R1 000 each. Simply answer the question below and e-mail your response to info@swift.co.za, with **March 2011 Bug News Competition** in the subject line. Competition closing date is 18 April 2011 and winners will be announced on 2 May 2011.

"Which exciting, new service will Swift Micro Laboratories be offering from 1 April 2011?"

Other Developments...

Read more about the recent opening of our southern Cape Branch (conveniently based in George) and the exciting services on offer there. We also share some information about our renewed agreement with **Campden BRI** (UK) and how this will positively influence our already-extensive portfolio of training courses.

Our topical and ever-popular information days will be hosted and advertised throughout the year and we look forward to welcoming you to our new-look exhibition stand at the next industry conference.

Lastly, our new branch in **Durban** will soon be opening, bringing Swift Micro Laboratories' services closer to all our Kwazulu-Natal clients. Watch this space for opening dates and information about the official launch.

Best wishes
 Anza, National Business Development Manager



Talking to...

Yolandé van der Riet, Nutritional Specialist at the Food Safety Initiative (Consumer Goods Council of South Africa) about the imminent food-labelling legislation.



Seen at the opening of Swift Micro Laboratories' George office are (l-r) Johan Compion (Eden district municipality), Yolandé van der Riet of the Food Safety Initiative (Consumer Goods Council of South Africa) and Anza Bester (Swift Micro Laboratories).

Tell us about the Food Safety Initiative

The Food Safety Initiative (FSI) operates under the auspices of the Consumer Goods Council of South Africa (CGCSA) through membership and subscriptions. As a self-funding organisation, FSI's mandate falls within three key domains - food safety, nutrition and food regulatory matters. We collaborate closely with the relevant national authorities, stakeholders and experts to provide objective, independent scientific advice and assistance in terms of related legislation.

Furthermore, we are involved in risk assessment and risk communication to our members. We aim to ensure a high level of consumer protection with regard to food safety, so as to build and maintain consumer confidence in a safe food supply.

The new regulations relating to the labelling and advertising of foodstuffs were published in March 2010. When do these regulations take effect in South Africa and who will be impacted by their requirements?

Initially, the promulgation date of these regulations (R146 of 1 March 2010) was said to be 1 March 2011. However, recent R146 amendments (published by the Department of Health) granted the food industry an additional 12 months grace period to "get their ducks in a row." As a result, R146 will now come into effect on 1 March 2012. It should, however, be noted that the existing food-labelling regulations (R2034 of 1993) will remain effective for law-enforcement purposes until the new regulations come into effect.

Consumers and the food industry (local and those who import) will be impacted by R146. It aims to provide consumers with access to more accurate and honest foodstuff labels, making it easier to make more informed buying choices. The food industry should be in the process of amending its current foodstuff labels in order to be aligned with the new labelling requirements - a process which has time and financial implications.

The Consumer Protection Act (CPA) will become effective from 31 March 2011. How will this Act affect the labelling of foodstuff?

The Consumer Protection Act doesn't address or control foodstuff labelling per se. This aspect is regulated by the applicable food-labelling regulations within the Foodstuffs, Cosmetics and Disinfectants Act (FCD), Act 54/1972 under jurisdiction of the Department of Health (DoH).

However, in case of a dispute, where a food-labelling complaint is lodged in light of the CPA, it would, in all probability, revert back to the applicable food labelling

regulations under authority of DoH, namely the FCD Act. Only in cases where the FCD Act does not properly address a particular labelling aspect, or in instances where the consumer is not adequately protected by the FCD Act, would the CPA take precedence over the FCD Act.

The labelling regulation consists of three sections. What are they and will they all be compulsory for the food industry?

The new regulations, with their amendments (plus the accompanying guidelines), will be compulsory for all pre-packed foodstuffs in South Africa, from 1 March 2012. In other words, R146 as a whole will apply to all locally-manufactured and imported foodstuffs.

Why are there so many definitions in the new regulations?

Firstly, the definitions provided for in the existing food-labelling regulations (R2034) have become outdated. Various new developments and concepts have been introduced in the nutrition, food science and health fields - these new aspects had to be incorporated into R146. Secondly, definitions clarify concepts used elsewhere in the regulations. Definitions are, therefore, vital to ensure full understanding and, as a result, proper implementation of these regulations.

Which clause/s, in your opinion, will be the most difficult to implement?

They will most likely vary from manufacturer to manufacturer. A manufacturer's resources, production lines, existing infrastructure, knowledge of legislation and other matters may play a role.

Will it be mandatory for pre-packaged food to contain nutritional information on the label? If so, which information?

The nutritional information table is only a mandatory food-labelling requirement if one or more claims (e.g. "low fat") are made. The table is voluntary where there are no claims on the label.

Pre-packed foodstuffs generally need to include an accurate name, a complete list of ingredients and an appropriate date marking. However, some of the information required depends on the nature of the product, the presence or absence of claims as well as the types of claims made. In addition, manufacturers would also need to consult the appropriate section on foods exempted from certain labelling requirements.

Which sources can be used to obtain data for the nutritional information table?

Unfortunately, there is no specific answer. It would depend on whether a food is a single agricultural item, a composite product and whether claims are present or not.

How often should products be analysed when it is mandatory to provide nutritional information on the label?

R146's guidelines state that claims should be verified by analysis, so each nutrient should be analysed every three years.

QMS Department Spreading our wings...

Swift Micro Laboratories' Quality Management Systems (QMS) development division is constantly researching new developments in labelling, legislation and standards to bring clients the best, most current information and training. We would like to share our exciting new offerings in the QMS department:

Campden BRI Agreement

Lulanie Swanepoel, one of our technical specialists, recently visited the UK to renew Swift Micro Laboratories' agreement with Campden BRI. The renewed agreement includes:

- A broader scope in terms of products offered to South African industry. These will include, but not be limited to technology transfer conferences, webinars and assistance with ad hoc research projects
- Exciting new courses, tailor-made for the SA market, that include relevant topics such as validation and verification, traceability and documentation of the quality system. International requirements will be considered in the training material, but the South African market's needs and practical implementation/application will be major focus points
- Swift Micro Laboratories is Campden BRI's agent for distributing/selling Campden BRI publications. The list of publications offered for sale will soon be announced on our website (www.swift.co.za).

New Training Courses

As a result of industry requests and new developments in national and international markets, Swift Micro Laboratories is in the process of expanding its current training portfolio to include the following courses:

- Traceability: Understanding the Requirements
- Validation and Verification of HACCP Systems
- Intermediate Microbiology
- Cleaning and Sanitation: Theory and Practice
- Foreign Bodies in Foods: How to Reduce the Risks
- ISO 14000 Implementation



Lulanie Swanepoel

Campden BRI
food and drink innovation

HPCSA

Swift Micro Laboratories has been approved as accredited Continuous Professional Development (CPD) service provider with the Health Professions Council of South Africa (HPCSA). HPCSA is a statutory body, established in terms of the Health Professions Act No. 56.

The HPCSA has introduced a CPD programme to improve standards and to ensure health professionals remain skills proficient. The CPD programme will be measured in Continuing Education Units (CEUs), with 30 CEUs to be accumulated in a 12-month period.

The CPD point allocation from Swift Micro Laboratories courses is listed below:

Course Title	Duration	Proposed CPD Points Allocation
Pre-Requisite Programmes for Food-Safety Management Systems	1 Day	6
A Practical Approach to HACCP	2 Days	6
HACCP for the Supervisor	1 Day	6
Supplier Quality Assurance and Supplier Audit	2 Days	6
ISO 22000 Food Safety Management System	4 Days	6
Internal and Supplier Auditing Practices	2 Days	6
Microbiology for Non-Microbiologists	1 Day	6
Basic Hygiene Awareness	1/2 Day	6
HACCP Awareness	1/2 Day	6
HACCP for Managers	1/2 Day	6
Hygiene for Managers	1/2 Day	6
ISO 22000 Awareness for Supervisors	1 Day	6
PAS 220:2008	1 Day	6
GlobalGAP Awareness	1/2 Day	6

