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Director's Update

It has been wonderful to see the momentum building across the NZFSSRC community. We continue to welcome new members who are bringing fresh perspectives to our Industry Leaders Group and sector taskforces, while engagement through the Aotearoa Food Safety Champions network continues to grow. We've also showcased the value and impact of food safety science at events such as the Horticulture New Zealand Conference and the Red Meat Conference, highlighting how research, collaboration and innovation contribute to the strength and resilience of New Zealand's food sectors.

One of the things I am most excited about this year is our upcoming **Industry Futures Forum**, [FutureSafe 2035: Building Resilient Food Safety Systems for a Changing World](#). The pace of change is accelerating. Climate change, emerging hazards, artificial intelligence, changing consumer expectations and evolving regulatory environments will all shape the future of food safety. This forum is an opportunity to lift our eyes beyond today's challenges and collectively consider what New Zealand must do now to remain trusted, resilient and globally competitive. I encourage you to join us in **Wellington on 3 November** and help shape the conversation about the future of food safety in Aotearoa.

At the same time, I encourage members to make the most of the MPI co-funding available through NZFSSRC. In the current funding environment, this support provides a valuable opportunity to tackle industry challenges, access research expertise, build

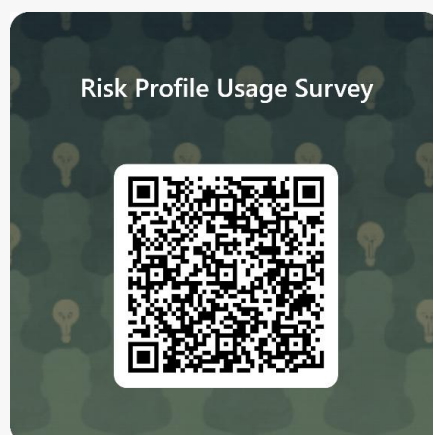
future capability through student projects, and accelerate innovation. If you have an idea, a problem to solve, or an opportunity you'd like to explore, please [get in touch](#). You may be able to do it through your industry association if they are NZFSSRC member. We're here to help connect you with the right people and identify the best pathway to access available funding and support

Interested in more food safety related news, articles and events? Follow us on [LinkedIn](#). And encourage others to [subscribe](#) to this newsletter.

New Zealand Food Safety
Haumaru Kai Aotearoa

NZFS SURVEY: IMPROVING RISK ASSESSMENTS

Ministry for Primary Industries (MPI) is reviewing how it develops, commissions, and publishes its [Food risk profiles](#) of foodborne hazards. The New Zealand Food Safety team is keen to better understand how MPI's risk profiles and associated hazard datasheets are being used, how useful people find them, and where there may be opportunities for improvement. Please fill in this short survey by **9 October**.



SURVEY

NZGROWER & ORCHARDIST®

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HORTICULTURE NEW ZEALAND



FOOD SAFETY: WHEN IT GOES WRONG, IT REALLY GOES WRONG

Check out our article in the Sept issue of [Horticulture New Zealand](#)'s NZ Grower & Orchardist (p34). It describes how the risk of Cyclospora, the parasite causing a serious outbreak in the United States, is evaluated in New Zealand and how research in NZ contributes to our gold standard food safety reputation.

With thanks to our Chief Scientist, Phil Bremer and his colleague Bruce Russell at University of Otago along with Damien Farrelly from Fresh Produce Safety Centre Australia NZ.

But wait there's more: how might you mitigate food safety risks in leafy greens you ask??

"Could plasma activated water and light help shape the future of fresh produce" (p54). One of our talented young researchers Amanda Gardner describes an exciting project by Bioeconomy Science Institute together with Woodhaven Gardens Ltd, Eden park Illumination and Plasma Leap Technologies looking at new Plasma Activated Water (PAW) technologies.



NEW MEMBER

We are delighted to welcome the **European Hygienic Engineering & Design Group (EHEDG)** as the newest member of NZFSSRC.

As one of our Food Safety Culture Champions recently observed, effective food safety requires both **hard controls** and **soft controls**. While culture, leadership and behaviours are critical, well-designed equipment and hygienic processes can eliminate risks before they arise.

That is why we are excited to be partnering with EHEDG to bring a **one-day Fundamentals of Hygienic Engineering & Design course** to Nelson on **10 March 2027**. This practical workshop will provide valuable insights into designing and operating food production environments that support safer, more reliable food manufacturing.

CELEBRATE OUR PEOPLE



GLOBAL RECOGNITION FOR HARDEEP KANG

Congratulations to long-time NZFSSRC supporter and respected food safety leader [Hardeep Kang](#) (General Manager Quality for Yili, Oceania) on her appointment as a Distinguished Expert to the:

- Yili Group Quality Leadership Capability Development Center &
- National Metrology and Testing Center for the Dairy Industry, China

This prestigious recognition reflects Hardeep's extensive contribution to advancing food safety, quality leadership, capability development, and international collaboration across the dairy and seafood sectors. Throughout her career, Hardeep has championed the importance of scientific excellence, strong food safety systems, and global partnerships in building consumer trust.

We congratulate Hardeep on this well-deserved appointment and thank her for the many years of support, insight, and encouragement provided to NZFSSRC and the wider food safety community.



SPOTLIGHT ON OUR RESEARCHERS: DR TANU GUPTA

NZFSSRC is delighted to have Dr [Tanushree \(Tanu\) Gupta](#) from Bioeconomy Science Institute as one of the researchers contributing to the Centre's work.

From postdoctoral researcher to internationally recognised scientist and innovator, Tanu has built a career grounded in scientific excellence, collaboration and leadership. Beginning her journey at AgResearch, Tanu's research spans foodborne pathogens, on-farm food safety, and the development of novel antimicrobial compounds to improve food safety and shelf life.

Her achievements have been recognised both in New Zealand and internationally, including the prestigious Basil Jarvis Prize for Food Safety and Security, awards for scientific leadership and mentoring, and appointment as a Global Ambassador for Oceania-Pacific with Applied Microbiology International.

Tanu embraced opportunities to grow as a researcher, mentor and leader. Today, she is helping translate science into practical solutions through work on natural antifungal products to reduce facial eczema in livestock, while continuing to mentor emerging scientists and build international collaborations.

Tanu's story demonstrates the value of growing leaders in food safety science, the importance of investing in people and capability. Her journey highlights how food safety research can create impact from the laboratory to the farm gate, while inspiring the next generation of scientific leaders

Upcoming Events

Packaging in Transition:

Navigating Food Safety, Sustainability and Compliance



28 October 2026

The University of Auckland
Old Government House

PACKAGING IN TRANSITION | 28 OCT AUCKLAND

NZFSSRC and the Bioeconomy Science Institute invite you to a symposium at Old Government House in Auckland on 28 October.

The [programme](#) will traverse key packaging issues in breadth and depth. Stay ahead of this fast-moving, often problematic transition. Companies need support from our scientists and technologists. We're here to provide it.

Register here



NZFSSRC FUTURES FORUM | 3 NOV WELLINGTON:

What will food safety look like in 2035? And, more importantly – are we ready for it? Climate disruption. Geopolitical instability. New food technologies. AI. Changing consumers. More complex supply chains.

These forces are already reshaping our food system. The question is what they will mean for food safety – and what New Zealand needs to do now to stay ahead.

At this year's NZFSSRC Industry Futures Forum, we're bringing together leading voices from trade, food, innovation and systems thinking to look beyond today's challenges and explore the food safety system we'll need for tomorrow.

Featuring Hon. Tim Groser, Lain Jager, Nicola O'Rourke and Prof. Linda Tuhiwai Smith CNZM, alongside a wider programme of industry leaders, regulators, researchers and innovators.

View the full programme [here](#).

- Tuesday 3 November 2026
- James Cook Hotel, Wellington
- 9.00am–5.00pm

REGISTER by emailing Michal Dunn



KAI COMMITMENT SUMMIT | 4 NOV & NZ FOOD & GROCERY | 5-6 NOV QUEENSTOWN

Two great events open for registration.

The inaugural Kai Commitment Summit, delivered in partnership with the New Zealand Food & Grocery Council. The Summit brings together leaders from across Aotearoa New Zealand's food system to explore how smarter food utilisation can unlock profitability, fuel innovation, and drive sustainable business performance. **1 – 5 pm 4 Nov.**

A NZFSSRC member, the Food & Grocery Council's annual conference continues its shared horizons theme. It is where industry gathers to reflect on the year that's been – the third under GICA, the Grocery Industry Competition Act – and navigate the road ahead.

[Register - Kai Commitment Summit](#)

[Register - NZ Food & Grocery Council's Annual Conference](#)



KAI ANAMATA MO AOTEAROA | 10-12 NOV MOTUEKA

Kai Anamata mō Aotearoa is for anyone with a stake in the future of food in Aotearoa. The conference focuses on three themes:

- Tangata — food security, nutrition, and community wellbeing
- Pūtea — the future of the kai economy
- Taiao — regenerative systems, stewardship, biodiversity, and monitoring

It features Dr John Roche, the Prime Minister's Chief Science Advisor and MPI Chief Scientist, and Dr Fabian Wahl from Agroscope in Switzerland amongst its keynotes and moves from global context to national choices, emerging research, practical innovation and action grounded in place.

[Register here](#)



HYGIENIC DESIGN FUNDAMENTALS | 10 MARCH 2027, NELSON

Could the equipment and facilities you work with every day be creating hidden food safety risks?

Whether you're responsible for food safety, engineering, maintenance, operations, quality, cleaning and sanitation of legacy systems, or capital projects, understanding hygienic design is becoming increasingly important.

We are delighted to partner with EHEDG to offer a 1 day Hygienic Design Fundamentals Course in Nelson that will equip you with practical tools to identify risks, improve cleanability, strengthen food safety outcomes, and make better decisions about equipment and facility design.

To learn more, email m.j.dunn@massey.ac.nz





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Our mailing address is:

NZFSSRC

Private Bag 11 222

Palmerston North, Mwt 4442

New Zealand

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