

Plant upgrade shows confidence in lamb exports

AFFCO is one of New Zealand's leading meat companies, processing and exporting more than 150,000 tonnes of meat and meat by-products every year to 74 countries worldwide.

AFFCO operates ten processing sites throughout New Zealand, nine in the North Island and one in the South Island.

Recently AFFCO invested \$150 million in plant upgrades. One of the AFFCO plants to benefit from this investment was the Imlay plant in Wanganui.

Imlay is one of AFFCO's larger sites. Mutton, lamb and veal are processed for chilled/frozen vacuum packed export (both cuts and carcass form). Because the site has USDA, EU, Ausmeat HACCP, BRC and Halal accreditation it is important that all aspects of the plant are kept to the highest hygiene standards.

Therefore, when AFFCO upgraded their Wanganui plant it was important to find a flooring system that met their very high standards as well as all accreditation requirements. An example was the 1,200m² boning room floor where the new floor had to be resistant to very high impact, withstand regular high pressure

and chemical cleaning at temperatures up to 80 degrees Celcius, yet give total slip resistance to ensure staff safety under often very difficult conditions.

Sika (NZ) Ltd had the perfect solution to meet all AFFCO's flooring requirements. Because Sika has comprehensive international flooring experience they were able to provide industrial flooring solutions for all food processing environments, including butcheries and abattoirs.

The outstanding properties of Sika industrial floor coatings include:

- Very high resistance to impact, abrasion and damage
- Very high chemical and temperature resistance
- Extensive colour range
- Impermeable to liquids
- Wide range of slip resistance options to suit any particular environment, yet can be easily cleaned
- In most cases nil odour during installation
- Rapid cure to minimise downtime.

Sika Approved Contractor, New Zealand Specialised Coatings Ltd was employed directly by AFFCO to apply the Sika flooring. Because Sika flooring has

excellent strength and adhesion to most conventional substrates it was possible for New Zealand Specialised Coatings to lay the Sika flooring system directly over the existing discoloured damaged floor topping after the appropriate surface preparation.

The system was laid over three stages to avoid interference with normal plant activities. Beige coloured Sika flooring was chosen to provide a consistent colour to all processing plant areas, as well as highlight areas requiring more frequent cleaning. Silicon carbide aggregate was incorporated into the Sika flooring to increase the slip resistance of the floor in order to create a durable, and very safe work environment for staff.

For many years now AFFCO has employed New Zealand Specialised Coatings to lay Sika flooring systems in many areas, including chillers cutting rooms, ante rooms and stairways at the Imlay plant. Much of this work is undertaken during weekends to avoid disruption to normal plant activities. Today the Sika (NZ) Ltd flooring systems are almost as good as when they were originally installed.

For further information contact:

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visit: www.sika.co.nz



'Best sausages in New Zealand' win Artisan Awards

Cuisine magazine has uncovered, "possibly the best sausages in New Zealand" in its inaugural search for the country's best artisan products.

More than 90 products were scrutinised during the judging process in the 2009 *Cuisine* Artisan Awards, sponsored by super-premium wine Selaks Founders Reserve, from one of the foremost pioneers of winemaking in New Zealand.

Greg Scopas, of Salumeria Fontana, scooped the supreme award with his Sicilian Sweet Fennel Sausages made by hand in Wellsford using Canterbury's finest pork. A close second was awarded to a quintessentially Kiwi Kina Pâté made by Apatu Aqua in Doubtless Bay, Northland.

"We've uncovered producers from all corners of the country who have transformed their love of food and passion for local produce into thriving artisan businesses," says *Cuisine's* new editor, Eric Matthews.

"They paint a striking picture of the diversity and innovation of New Zealand artisan producers – from Hawke's Bay mushrooms smoked over red wine barrels and roasted cherry chutney from Central Otago's 'fruit bowl,' to continental-inspired pork sausages and French

sourdough proudly produced in heartland New Zealand.

The ten finalists were selected from a taste-tested shortlist of 36 products. More than 400 *Cuisine* readers also nominated their favourite artisan products and the awards were open to food and beverage artisan producers with an annual turnover of less than \$5 million.

Judges said the Salumeria Fontana sausages were, "handmade with the greatest of care and the best of ingredients" and "exemplify top-notch artisan fare". They found his Sicilian Sweet Fennel Sausages, "beautifully elegant, sweet and fresh, with great flavours, tasting clearly of pork and fennel and with perfect seasoning and tender skin".

Scopas was inspired to make sausages when he realised he couldn't find in New Zealand the sort he'd developed a taste for when living in Italy. "I was just dead keen on them as a product – they are delicious."

He began making the sausages in his kitchen for himself and a few friends, but in 2000 the hobby became a commercial venture after a team member of the Prada team challenging for the America's Cup derided the quality of New Zealand's

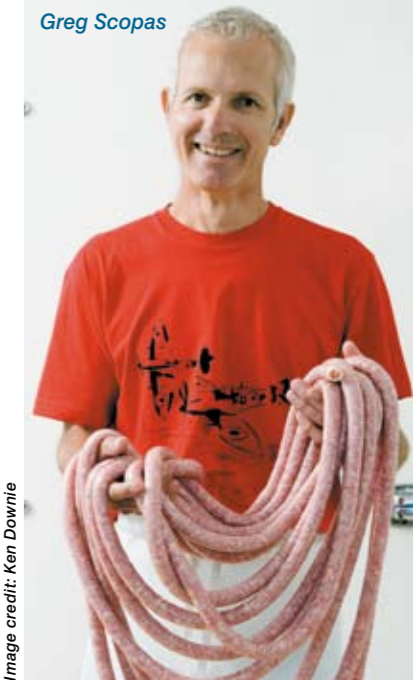


Image credit: Ken Downie

sausages. Now Scopas produces six Mediterranean-style sausages, as well as pancetta, dry-cured bacon and extra virgin olive oil.

He said winning the award was, "just huge. We are pretty fussy about what we do, and it's good to get the recognition".

All Salumeria Fontana sausages are preservative and gluten-free, and made from Murrellen pork from Canterbury, which can be traced right back to where it came from.

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