

Food Safety Partnerships

The following three partnerships will allow AFFI to directly advance food safety and may generate additional revenue for the association.

Mérieux NutriSciences

AFFI is partnering with Mérieux NutriSciences (MXNS) to develop a platform for the frozen food industry to merge its food safety programs with advanced data analysis applications. The initiative is targeted to address *Listeria* control in frozen food facilities and will involve implementation of industry-wide environmental monitoring data collection and analysis. The partnership represents AFFI's commitment to food safety and efforts to bring cutting-edge tools to assist frozen food manufacturers in understanding their challenges and develop enhanced food safety practices.

As part of the collaboration, MXNS will offer both testing and data analysis capabilities to participating AFFI members, allowing them to monitor the pathogen control metrics of an individual facility in isolation or relative to an industry average. Data would also be available to assess progress of pathogen control systems within specific frozen food categories such as frozen fruits, frozen vegetables, frozen breakfast entrees, etc. Importantly, participation in the data analysis is available to facilities that do testing with other labs, provided the tests meet certain basic requirements. The data is expected to build on the significant efforts already being placed by the industry in mitigating risks posed by *Listeria* in frozen food facilities.

NSF International

EyeSucceed

AFFI has teamed up with the NSF International to become the exclusive association partner representing the food and beverage manufacturing industry to offer EyeSucceed, a wearable, augmented reality-based technology designed to implement food safety practices, increase workplace safety, reduce labor costs and optimize operational execution in facilities. EyeSucceed was put into action by NSF International in 2014 and aimed to change how the food industry interacted with technology in the manufacturing workplace.

Tailored specifically to individual facility needs, this technology can transform how AFFI member companies apply enhanced food safety practices. EyeSucceed will participate in a pilot program with AFFI members to explore ways the eyewear can incorporate AFFI's food safety best practices to demonstrate its benefit to members.

Hygienic Equipment Design Certification

AFFI is also teaming up with NSF International to develop an equipment certification program to be implemented by equipment manufacturers that cater to the frozen food industry. Frozen food manufacturers will be able to rely on a standardized system to purchase equipment that adhere to AFFI's hygienic design recommendations, which are critical to pathogen control in frozen food facilities. In addition, AFFI members can have their existing equipment assessed to determine if they adhere to these design recommendations. AFFI's food safety working group is currently reviewing the key hygienic design elements that reflect the requirements of equipment specific to the frozen food industry.



FOOD SAFETY PARTNERSHIPS

The following three partnerships will allow AFFI to directly advance food safety. Interested applicants can submit this form electronically for additional information.

Lm Trend Tracker

This partnership with Mérieux NutriSciences (MXNS) is targeted to address *Listeria* control in frozen food facilities and will involve implementation of industry-wide environmental monitoring data collection and analysis. MXNS will offer both testing and data analysis capabilities to participating AFFI members, allowing them to monitor the pathogen control metrics of an individual facility in isolation or relative to an industry average. Importantly, participation in the data analysis is available to facilities that do testing with other labs, provided the tests meet certain basic requirements.

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Please select which partnerships you would like to receive information about.

Lm Trend Tracker

EyeSucceed

Hygienic Equipment Design Certification

Name (First & Last)

Company Name

Title

Email

Submit