



Company Profile

An introduction to Elevating Food Safety Pty Ltd

Building and protecting your brand and business

Taking food safety to the next level

Trusted, Professional, Passionate

Elevating Food Safety Pty Ltd are trusted, professional and passionate food and process consultants. We provide you with a one stop technical service covering all your quality and food safety needs. We have been working in the food industry for more than twenty years.

We are a team of food safety and process specialists who can assist with quality assurance, process improvement, nutritional, product compliance and product testing consulting and boutique training.

Elevating Food Safety Pty Ltd are an international company. We have offices in Australia, the Pacific, Fiji and Auckland New Zealand. We can be trusted to execute and deliver as we have the knowhow, industry experience and the contacts in the food industry to guide you and work with you taking quality and food safety to the next level.



How We Can Help

Quality and food safety systems

We at Elevating Food Safety Pty Ltd can work with you documenting and implementing quality and food safety systems such as HACCP, ISO, BRC, FSSC, SQF, Halal, Kosher and Organic to name a few.

We also work with existing systems conducting gap analysis recommending how to streamline, consolidate, simplify and improve your quality and food safety system. If desired, we also document and implement business specific quality and food safety systems to suit your needs.

Risk management

We at Elevating Food Safety Pty Ltd can assist you with validation and verification activities. We can complete and manage your shelf life validations and product compliance programs.

We complete risk assessments based on five hazards – physical, chemical, biological, allergen and quality. Risk assessments we complete outside of HACCP are based on issues present within your business, site expansion, upgrade or renovation or when moving into new premises.

Apart from conducting quality and food safety risk assessments we also conduct business risk audits to protect your brand, your people and your business.

Product and process improvement

We at Elevating Food Safety Pty Ltd can assist you with trouble shooting quality or process issues, assist you with product shelf life extension (product spoilage) or product redesign, help you make your process more efficient and help you save money by reducing your waste and increasing your productivity.

If you require help with designing process lines and starting up a new line or plant we have expertise and reputable contacts to assist you. If you have a product idea or concept we can help you manufacture it. Our large network and contact base can also be shared with you to find you suitable co packers, co manufacturers, suppliers or even find you new business, additional sales. Largely, we assist our clients by making suggestions and recommendations of how they can improve their process meeting internal and customer specifications.



Pinnacle Bakery & Integrated Ingredients

We used Elevated Food Safety to ensure we have a world class quality system across our four manufacturing sites. They have delivered amazing results and have provided us with a great sense of comfort and confidence in what they have achieved. All throughout they have been professional and respectful of our business and our team.

James Ajaka
Chief Executive Officer
Pinnacle Bakery & Integrated Ingredients

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The a2 Milk Company

I chose Elevating Food Safety as they promised a more hands on approach and a guarantee of working with us to ensure that the HACCP and Quality training was to the best benefit of our new company. EFS has taken on responsibilities above and beyond the ongoing day to day training of our staff and we are more than pleased with their service and would recommend them to other companies.

Andrew Harris
National Operations Manager
The a2 Milk Company



Product and label compliance

We at Elevating Food Safety Pty Ltd can assess or complete your product labelling. We can complete Vital tool, PIFS, Allergen Risk Assessment, fill out and manage product and customer specifications.

We can assist you with formulation control and calculate your nutritional information panel (NIP), assist you with meeting claims made on packaging or being innovative and suggesting product claims you can make. We can even assist you with your product development needs. We have the expertise and experience to help you be innovate and creative.

Training and coaching

We at Elevating Food Safety Pty Ltd develop boutique business specific quality and food safety training programs.

We work with you to identify gaps in your system and then develop training programs that are effective and cost competitive. The training we complete is on site and is very interactive. It is for all levels of the organisation starting from Executive level covering all company associates.

We can present or facilitate your quality workshops. With our training and coaching services offered we at Elevating Food Safety Pty Ltd like to be creative, and refreshing. We like to provide you with training that effectively up-skills associates improving business quality and food safety culture and makes an improvement with associate behaviour and understanding.

Global benchmarking

We at Elevating Food Safety Pty Ltd can compare your business to international standards or can compare your facility to local standards across the food and beverage industry.

We can provide you with improved technology and systems movement across the globe. We can conduct a gap analysis and inform you of improvements required to take your business to the next level regarding quality and food safety and we can inform you of what quality and food safety topics are hot and discussed internationally that are setting our direction and focus in the food industry.

Recruitment

Our bundled recruitment silver service includes the total placement from sourcing to placement. Inclusive but not limited to, sourcing candidates, interviewing, reference checks, all communication with the candidate and client during the process until final placement. Our unbundled recruitment silver service allows you to select from the menu of services and you only pay for what you need. We understand that there are parts of the hiring process that you can handle, and there are those where you could use a hand. With traditional recruitment methods you pay for an entire service from the job listing through to hiring the candidate. That's where our unbundled services come in. We're happy to mix and match our recruitment services to suit your needs. Purchase just the essentials or we can design an appetising package for your business. From our menu available, you can choose any or all of them and in any combination that satisfies your requirements. We can help you at any stage of the process providing you with reduced costs and a more effective hiring process.

About Us

Elevating Food Safety Pty Ltd was founded on 1st March 2009 by Dijana Green.

We at Elevating Food Safety Pty Ltd are a team of credible food and process consultants and trainers. We are very passionate and highly experienced. We work with user friendly processes and systems meeting legislative, retailers and customer requirements.

We want to provide quality, food safety and technical support, service and systems for the food and beverage industry in all sectors, food service restaurants, retail chains, warehouse & distribution networks, taking food safety to the next level throughout Australasia.

At Elevating Food Safety Pty Ltd we provide practical, logical and realistic solutions. Our delivery is based on our simple core business philosophy of "the 3 S's":

- Service
- Support
- Systems



Dijana Green, founder & CEO of
Elevating Food Safety Pty Ltd

Our team:

Our people are our greatest asset. All our achievements and milestones are based on the hard work, commitment, loyalty and passion our team hold strongly as their personal ethics.

Our team are very supportive, understanding, non-threatening and do not leave until the work is complete. Our team always aim to exceed client expectations and pride ourselves on;

- Being Leaders
- Working Together
- Being on Time
- Making a Difference

We are a team of food safety and process specialists who are dedicated, love what they do, respecting of our clients and their needs and genuinely care for people's safety. We are all very proud of our determination and will to make a difference and protecting not only consumers but our clients reputable brands and business reputation.

Our team work with all levels of organisations embracing and encouraging team work maximizing their outputs to ensure they deliver a professional quality service at all times. They elevate themselves to not only meet client expectations but to go beyond.



Why engage us & our clients

What are the benefits of partnering with Elevating Food Safety Pty Ltd?

- 1. Have a wealth of experience and knowledge with quality and food safety systems and audits
- 2. We quickly adapt to your business and become part of it understanding your processes
- 3. Develop a great working relationship with your team
- 4. Make your team feel comfortable working with us
- 5. Assist you achieve your objectives
- 6. Develop and deliver business specific quality and food safety training programs
- 7. Have a large network that can benefit your business



“Mrs Crockets Kitchen

It has been gratifying to see the enthusiasm that your approach generated in our Victorian Operations. The immediate improvements resulting from the initiatives you worked with us on were evidenced in the reports from external quality (WQA and SQF) audits conducted at our facilities. The additional focus on foreign object control and priority on GMP has also resulted in reductions on our complaint rates. Your more recent impact across our national systems and facilities in Queensland is netting similar results and we look forward to the ongoing improvement we know will be achieved. Supportive comments from major customers on your engagement highlight the experience and credibility you bring in supporting our business.

Robert Spurway
Managing Director, Mrs Crocket's Kitchen

Sustainability

Our commitment to safety, health, environment and sustainability is paramount at Elevating Food Safety Pty Ltd. Climate change concerns us and we want to ensure future generations get to enjoy the beauty of our land. We work to make a difference and contribute to our environment and community by helping in the following manner:

- Operate and think in a safe and green manner
- Support local schools by providing information about food allergies
- Assist with children's education costs globally
- Support cancer research locally
- Continually becoming 'greener' in the office
- Favour recycling in and out of our workplace with paper, cardboard, plastic and food waste
- Choose to fly carbon neutral which reduces the impact of carbon emissions onto the environment



Amarcor

Our company used Elevated Food Safety to train our teams in HACCP / Food safety principles to ensure everyone has a robust understanding of the Food Safety system and requirements when transitioning from HACCP to FSSC22000 certification. Dijana Green and her team are highly knowledgeable and professional and made the whole process interesting and informative, assisting us in achieving the end result we were after.

We will continue using the services of Elevating Food Safety in the future and highly recommend the organisation and in particular Dijana Green for her enthusiasm, knowledge and invaluable experience.

Corina Sasarman
Quality Manager
Amarcor Flexibles Asia Pacific
Moorabbin





Operating within Australasia

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