# Food & environment: safety and integrity from farm to fork

#### **SEED PRODUCERS & ANIMAL BREEDERS**



- Improved yield and breeding value
  - Disease and environmental stress tolerance
  - Feed conversion efficiency
    - Higher quality meat
  - Sustainable practices to minimise resource use

- · Genomic products and services for genomic selection
  - PCR/qPCR or NGS based
  - DNA isolation/purification
    - · Gene editing and synthesis applications

### **FARMERS, FOOD & BEVERAGE PRODUCERS**



- Better food quality
- · Cleaner, safer environment
  - Better soil quality
  - · Reduced land usage

- Pesticide and environmental contaminant standards
- National reference laboratory for GMOs

### **REGULATORS & FOOD SAFETY TESTING LABS**



- More consistent quality across production sites and testing laboratories
- · Protection against food fraud and production malpractices

**EHRENSTORFER** 

· Micro-organisms

Food contaminant standards

Proficiency Testing

· Government Chemist

programme

· Food authentication and

adulteration

## **RETAILERS & CONSUMERS**



- Confidence in product quality, provenance, supply and manufacture
- · Safer food products free of contaminants
  - Cleaner environment





- · BRC Global Standards for food safety, retail & consumers
- · Sports supplements and gluten-free standards











**LGC**