

FRESH PRODUCE SAFETY CENTRE

AUSTRALIA & NEW ZEALAND



PROUDLY HOSTED BY
THE UNIVERSITY OF SYDNEY



Enhancing fresh produce safety across Australia and New Zealand through research, outreach and education.

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EU: Europe wants to replace poisons with laser fences

by PMAANZ on 02/11/2016

Food Processing: The European Commission is moving towards the elimination of rodenticide use by funding a project to develop a laser fence to protect crops against unwanted animals.

Every year, European farmers lose billions of euros as a result of birds and other animals that eat and destroy crops. Chemical poisons are often used to control these pests; however, chemicals can accumulate in the food chain, with health implications for humans and animals.

Read the full article at the [Food Processing](#) website



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In "Past Events"

European Commission sets new MRL levels for two disinfectants
In "Chemical Residues"

FROM: NEWS

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- US: Meat, not fresh produce, raises consumer food safety concerns
- MX: Avocado extract can help prevent a foodborne bacterial illness

About Us

The Fresh Produce Safety Centre Ltd (FPSC) is an industry-led, not-for-profit company established to enhance fresh produce safety across Australia and New Zealand through research, outreach and education.

The FPSC was established by the PMA A-NZ and the University of Sydney, with support from Horticulture Innovation Australia and a range of founding supporters

Recent Posts

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Useful Links

- Australian Food Safety Week
- Center for Produce Safety (USA)
- Horticulture Innovation Australia (HIA)
- PMA Australia-New Zealand Ltd

and partners. We thank those industry organisations who support the FPSC. Please visit our supporters page.

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