Safe food concerns us all, yet the substantial origin of safety is the food producer at the beginning of the chain. Building a food chain both transparent and traceable calls for cooperation of the stakeholders as well as expertise and technology to assist the job.

Finland is well-known for its strong commitment to safe food. The top expertise often lies in private companies which, focusing on their core competency, can provide the best available solution in building a successful food chain.

This catalogue introduces the food safety expertise in Finland, now reachable for international customers.
Ajat
X-ray detectors for quality control

Amipac
Machinery for food industry

Biosafe
CRO toxicology, microbiology

Desinfinator
Clean air solutions

Diagnostics

Chemical Safety Centre
Consultation services on safety issues

Fiblon
Hygiene products for catering and travel market

Finn-REACH
Regulatory services, laboratory services

Foodfiles
CRO food and pharmaceutical industry

FinnID
Logistics solutions

GMO

Growth and development

Healthcare diagnostics

ID-Import
RFID solutions for agriculture

Kometos
Modular production plants, thawing systems

MeshWorks Wireless
Online temperature monitoring, fleet management, telemetry

Nordic ID
RFID Solutions

Orion Diagnostica
Diagnostic tests, hygiene monitoring

Paccor Finland
Food packaging

Pellon Group
Animal Husbandry Technology

SBW
Contract research organisation

Trulli
Food Safety control systems

Wipak
Food and medical packaging

VTT
Technical Research Centre of Finland

Wander
Industrial maintenance and professional hygiene
Oy AJAT Ltd is the global leader in developing, designing and manufacturing advanced CdTe-CMOS direct conversion x-ray sensors. Our technology is used at leading packaged food manufactures for in-line, at-line and off-line inspection and packaged food manufacturing process control to demonstrate visible compliance with Food Safety Management Systems & Food Packaging Design and Manufacture Standards such as ISO22000, PAS223, FSSC22000 within the context of the Global Food Safety Initiative (GFSI).

PRODUCTS
CdTe-CMOS Direct conversion x-ray detectors
- 0.1mm Pixel size, practically unlimited dynamic range (>16bits), up to 300fps
- Exquisite image quality (direct conversion CdTe-CMOS)
- Versatile, customized form factors and wide application energy range: 10Kvp-350Kvp.

Consulting and integration services
- Integration through PLC’s (program logic controllers) and robotic systems.

TECHNOLOGY
A new Process Analytical Technology (PAT) utilizing extremely low x-ray energy for designing, analyzing, and controlling the packaged food manufacturing process through timely measurements of critical quality and process performance attributes of in-process materials and processes with the goal of ensuring final packaged food product quality meets designed specifications.

CUSTOMERS
Original Equipment Manufacturers (OEMS) of in-line, at-line and off-line industrial quality control and inspection systems. Food packaging manufacturers. Packaged food and ready to eat food manufacturers including confectionary and pet food manufacturers. Pharmaceutical industry.
Amipac Ltd.

Amipac is specialist in material handling solutions for the food packaging industry. Amipac has over 30 years of experience in supplying customers with their material handling needs. Amipac delivers its customers a full range of solutions starting from individual machines, upgrades of existing equipment to delivery of new, tailor made turn-key system solutions.

PRODUCTS AND SERVICES

Product package machinery
- package conveyors, lifters and lowering units

Crate and tray machinery
- crate and tray packers, crate conveyors, lifters and lowering units, stackers and de-stackers, washing machines

Roll containers
- roll container loaders, lifters and lowering units, container assembly and checking, roll container conveyors, washing machines

Wrap around packaging
- flexible wrap-around machines, palletizing solutions

System solutions
- returnable goods systems, filling room systems, lane based bulk storages, automated product picking

Maintenance and spare parts
- maintenance services and spare parts services
Aqsens Ltd.

Aqsens is an emerging globally-focused high-tech company providing a liquid fingerprinting method suitable for authenticity and quality measurement of food samples using a portable solution with a disposable test chip.

TECHNOLOGY
The Aqsens Fingerprinting Platform is ideal for food authentication and quality control, as it is not dependent on detecting an individual food contaminant or adulterant of aqueous solutions and liquidized solid samples. The method detects changes in food samples as a result of contaminants and adulterants disturbing the balance between the food product constituents. Samples from raw materials to end products can be rapidly screened with the Aqsens cost-effective fingerprinting platform.

Aqsens provides solutions to:
• authenticate brands of food, drink and waters
• control the quality of raw materials and end products
• trace changes in bioprocesses

PRODUCT AND SERVICES
• Detection and disposable liquid handling platform for fingerprinting
• Fingerprint solution services

CUSTOMERS
• Food industry
• Authorities - safety, quality and brand protection
• Academic research institutions
BioSafe Ltd.

BioSafe - Special Laboratory Services Ltd is a contract research organisation providing product safety assurance. We offer high-grade of expertise and in vitro toxicity bioassay analyses to indicate if poisonous compounds are released from the test material.

Assays are simulated in real life circumstances, in the extent that any potential harmful health effect to the consumer is revealed. Our safety assurance tests are performed by cell lines instead of test animals, thus reliable results are achieved rapidly and cost-effectively shortening the duration of R&D process. Biological test methods are reliable in evaluating the toxicity of both pure compounds or samples having a complex nature like foodstuff and food contact materials.

SERVICES
A comprehensive view of the toxic potential or harmful health effects of the sample is examined by biotests. The tests are applicable to a variety of sample materials such as food contact and other packaging materials; e.g. plastics, paper, cardboard, intelligent packaging, coating materials, nanoparticles and biomaterials, textiles, toys, cosmetics, hygiene products, pharmaceuticals, recycled materials and even environmental samples.

Bioassay based safety testing
• in vitro toxicology and microbiology
• cytotoxicity, sublethal toxicity, genotoxicity, antimicrobial activity etc.

Scientific expertise in specific questions related to product safety
• reviews and evaluations, seminars and training, joint projects

CUSTOMERS
Packaging industry, food industry, paper and board industry, plastic industry pharmaceutical industry, cosmetic industry, textile industry, research institutes and authorities.
Biohit Oyj

Biohit Oyj has developed unique products for gastrointestinal diseases prevention and diagnoses. These include GastroPanel® examinations diagnosing diseases of the stomach, rapid biopsy tests of lactose intolerance and Helicobacter pylori infection, as well as test of fecal occult blood, a well-known marker for colorectal cancer.

Acetaldehyde, alongside asbestos and tobacco, is a Group I human carcinogen commonly found in foods and alcoholic beverages. Biohit’s Acetium®-capsule reduces the amount of carcinogenic acetaldehyde in the stomach.

PRODUCTS

- GastroPanel®
  Stomach diagnostic blood tests including Pepsinogen I & II, Gastrin-17, and *Helicobacter pylori* IgG assays
- Rapid diagnostic tests
  Lactose Intolerance Quick Test from biopsy sample
  *Helicobacter pylori* Quick Test from stomach biopsy sample
  ColonView, Hb and Hb/Hp for simple detection of fecal occult blood (FOB) in stool samples
- Other diagnostic tests
  Celiac Disease Panel
  The Inflammatory Bowel Disease (IBD) Panel
- Acetium®-capsules. Lozenge for smokers is under preparation
- Biohit service laboratory offers analyses of carcinogenic acetaldehyde in foodstuffs and non-alcoholic and alcoholic beverages.

CUSTOMERS

Biohit products are used by research and health care worldwide. Our sales offices are located in Shanghai, China and St. Petersburg, Russia, and our products are sold by many distributors around the world. We also value our direct customer relationships.
Chemical Safety Centre Ltd.

Chemical Safety Centre is a network of specialists in safety issues in the fields of chemicals, pharmaceuticals, biomaterials, food, and feed. Our core competences are on toxicology and risk assessment.

SERVICES
Risk assessment of chemicals
• REACH consultation
• The impact of REACH to companies
Biomaterials
• Risk assessment for marketing authorisation applications and research programmes
Pharmaceuticals, herbal medicine, pharmaceutical excipients
• Documents for marketing authorisation applications (clinical overview, nonclinical overview)
• Summary of Product Characteristics (SPC) updates
• Safety documents (Periodic Safety Update Reports)
Traditional foods, novel foods, feed
• Risk assessment of raw materials and end products

CUSTOMERS
Pharmaceutical industry, chemical industry, cosmetic industry, food industry, nutraceutical industry
Desinfinator Ltd.

Desinfinator delivers solutions and products for the removal of bacteria, mould, yeast, airborne particles and odours from the indoor air.

This highly efficient air cleaning technology is based on a unique method of using nano-technology and combining some of the most antiseptic air cleaning processes. Desinfinator was scanned and chosen as one of the hottest Cleantech-enterprises on the globe by a prominent advisory board for the New Energy World Network in London.

SERVICES
When using the products from Desinfinator, we guarantee you an odour free and clean air environment. We also tribute to the environment by saving energy, reducing pollution, removing bacteria and other harmful impurities by up to 99% from the indoor air.

REFERENCES
The superior functionality of the technology is confirmed by several official laboratory tests, conducted in circumstances that reflect a real life problem location with various air flows taken into consideration. Several reference locations and satisfied customers are also confirming the functionality of the Desinfinator products. Therefore we dare to say that we are a real pioneer in the field of air cleaning with solutions that really work!
Eskimo Finland Oy

Easy life with Eskimo®. We want to help you to enjoy life more – by offering easy, efficiency and a sense of accomplishment at home and in business. With Eskimo brand you achieve your goals.

Eskimo Finland Oy is a family business located in Finland. We offer complete range of products for catering establishments for food preparation, preservation, transportation, table-laying and hygiene purposes. Additionally, we manufacture packaging products for the food industry and non-food products for household use. Along with our proprietary brands, we also make private label products. Eskimo Finland’s main export market is Europe.

PRODUCTS
- Eco-friendly, unbleached and bleached, package solutions
- Fully laminated carton packages
- Take-away solutions, “kroko” sealing machine and opp-bags
- Meal Service system, from kitchen to people, self-monitoring system for Horeca professionals
- Foil containers, foils, plastic bags, Look roasting bags and Elmu cling film
- Products for freezing, preservation, and transportation
- Unbleached coffee filters, unbleached baking papers, baking cups, doylies and piping bags
- Kitchen hygiene and cleaning, cloths, aprons, chef hats, vinyl gloves.

CUSTOMERS
- Wholesalers; retail sale, cash and carry shops, variety stores
- Public sector organizations; centralised kitchens, delivery kitchens, hospital catering
- Municipalities; municipal catering; schools and kindergartens
- Horeca; hotels, restaurants, bakeries, fast-food, service stations, catering services
- Restaurant chains; S-group, ABC-restaurants
- Personnel restaurants; Amica, Sodexho, Antell Catering, Eurest/Compass, Uniresta, Iss, Stockmann.
Fiblon Ltd.

Fiblon helps professional customers to profile their operations and increase their profit by manufacturing table top products, hygiene cleaning wipe products and travel comfort items combined with service and safety. Profiling consolidates the customer's own way of operation.

Our vision is to be in the “Champions League” in 2015 as a forerunner by genuinely caring, transparently communicating and continuously developing company. Our customers are served with both products and services fulfilling their needs. Fiblon’s operations are expected to be in line with our values: Profitable Growth - Joy of Working - Satisfied Customers - Respecting the Environment.

PRODUCTS
- Profile napkins
- Cleaning wipes for food safety HACCP control
- Table top products
- Travel comfort items

CUSTOMERS
Fiblon operates in the professional catering and travel markets in food safety environments. Customers in the HoReCa market are hotels, restaurants and catering companies and in the travel market customers include airlines, railway companies and ferry lines. The clientele consists of both domestic and international customers. Geographically, our customers are located in Scandinavia and continental Europe, but our products can be found all over the world.

Our operations are compliant with ISO standards 22000 and 9001. Fiblon is licensed to use the Swan label for its tissue products. The Swan is the official Nordic eco-label, demonstrating that a product is a good environmental choice. Fiblon’s products are manufactured under customers’ private labels and therefore if the customer wishes to have the Swan label on its tissue products, the license is applied case-by-case. We also have the right to use the Key Flag label for our products which is a registered collective trademark that proves a product or service is Finnish-made.
Fish Innovation Centre provides fisheries and aquaculture development with expertise and technology transfer services. We offer project management services to organisations and other stakeholders in the fish industry. FIC projects are based on the networks of internationally reckoned scientific experts and we use contacts to the top aquaculture, fish processing and technology companies when serving our clients’ development needs. FIC leads its partners into the fast growing international markets of fish produce and trade with increasing food safety challenges.

SERVICES
Knowledge Intensive Business Management (KIBS) services including project planning and implementation:
- Partner identification, match-making, feasibility studies
- Project Cycle Management and reporting

Specialist services in cold water aquaculture, product processing and logistics, fisheries and food security:
- Technical appraisals, process lay-out, procurements
- Natural resource management, EIAs, small-holder business management

CUSTOMERS AND STAKEHOLDERS
Fisheries, food industry, authorities and development agencies. SME-partnerships and institutional twinning.

REFERENCES
The working history of the personnel and associated resources cover Finland and 35 other countries worldwide.
Finn-ID Ltd.

Finn-ID provides automatic identification based enterprise solutions for logistics. The solutions we provide for control of logistics operations and information management help our customers to concentrate on their core business and enhance their processes.

PRODUCTS AND SERVICES
Finn-ID provides a holistic solution for the practical processes of its customers, including high-quality equipment, software and support & maintenance. Should the process activities take place in inventory control, production line, transport or even in a hospital laboratory, Finn-ID’s bar code and RFID based solutions bring workforce level processes into data system seamlessly and in real time.

- Equipment deliveries: marking, reading, automatic recognition, data logging, information control, accessories
- System packages: definitions, coverage measurements, software, commissioning, training
- Support and maintenance services: installation, servicing, spare parts, maintenance

CUSTOMERS
- Organisations from different industry sectors (food, textile, paper, metal etc.),
- Public sector organizations (cities, municipalities),
- Retail and healthcare operators.
Finnish Meat Research Institute

Finnish Meat Research Institute is an industry owned centre for research, consulting and vocational training. The institute has a mission to develop the business and competitiveness of its owners and customers in meat sector.

SERVICES
Research
- Effect of the animal feeding, cross-breeding, transport and ante-mortem handling and carcass chilling on the quality and economical value of carcass and meat quality
- Accredited laboratory analyses (microbiological, chemical, physical, sensory).

Consulting
- Technology and product development in tailor-made projects
- Control activities of carcass classification and grading. Training of classifiers in Finland under supervision of the Agency for Rural Affairs
- Food hygiene services consultation (risk management, legislation, quality systems).

Training
- A leading trainer of meat and convenience food industry employees in Finland
- Long-term meat technology training
- Assortment of short courses according to customer needs.

CUSTOMERS
Companies and other related stakeholders throughout the meat production chain.
Finnoflag Ltd.

Finnoflag Ltd specializes in microbe diagnostics. Microbe related problematic situations often arise in the processes even though quality control has been well designed and performed. This is due to the fact that microbes are living organisms with individual ways of surviving and growing. Finnoflag performs custom-tailored projects together with our customers in order to prevent microbe problems. The routes of contamination are identified and eliminated.

SERVICES
Finnoflag plans, conducts and performs custom-tailored projects in various fields of business. These projects are usually carried out in order to solve a problematic situation, where novel solutions for microbial diagnostics need to be developed. Finnoflag brings in years of hands-on experience and the use of the innovative products and methods for the benefit of the client. Finnoflag projects are not desk studies. Instead, they are real field cases that not only find and point out the actual problems, but also give specific and detailed recommendations in order to avoid similar situations in the future. The novel enhanced enrichment technology (PMEU) is applied for the various project cases.

CUSTOMERS
Food industry, waterworks and industrial biotechnology plants, environmental authorities as well as health care institutions. Methods and equipment are produced also for research institutes and universities.
FinnREACH Ltd.

FinnREACH provides chemical safety and registration services to companies under REACH, the Biocides Products Directive and the Plant Protection Products Regulation. We help customers with the whole process, starting with data acquisition and data evaluation to preparation and submission of the final registration documentation.

We offer top notch research and R&D-services to support the registration tasks. We help to replace discontinued substances and provide GLP certified laboratory services. We also focus on helping our customers to comply with the CLP Regulation on classification, labelling and packaging. We prepare, review and translate Safety Data Sheets to all EU-languages + a few more.

SERVICES
• REACH and Biocide registration
• Testing strategy and waiving statements
• Safety Data Sheet preparation and translation
• Data search and assessment
• Research and R&D-services – formulation and substance replacement
• Laboratory and Testing

CUSTOMERS
• Industry sectors: Chemical, techno-chemical, metal, food, feed, cosmetic
• Manufacturers/importers under regulations on REACH, biocides, plant protection and cosmetics
• Downstream users under REACH

NETWORKS
• REACHReady Service Provider Network
• Partners in Europe
FI-Service Ltd.

FI-Service is a specialised company providing disinfection, industrial cleaning and pest management services for food industry. Our services range from agricultural production facilities to food processing plants, and food retail and wholesale facilities. We also provide cleaning and disinfection of food service units and restaurants.

PRODUCTS AND SERVICES
• High-pressure cleaning of livestock production facilities
• Disinfection of livestock production facilities and abattoirs
• Maintenance of feeding systems: disassembly, cleaning and disinfection
• Special cleaning and disinfection of demanding sites or locations
• Ultrasound bird repellents for protection of gardens, crops and warehouses
• Bird exclusion nets and barriers
• Insect and pest control

CUSTOMERS
• Agriculture and food industry
• Wholesale and logistics
• Food service sector, restaurants and food retail sales
• Public and private property management
Fleetlogis Ltd.

Fleetlogis for logistics IT is celebrating 10 years of business activity. During this time, we have been a pioneering company in providing IT systems for temperature controlled transports in Finland.

Fleetlogis provides information systems for tracking deliveries and transports. Our target is to provide a data portal for the entire supply chain, especially for food safety, so that individuals and industry customers can be sure of food quality in manufacturing, processing, warehousing and transportation. We provide a complete solution for the monitoring of food safety from batch production (farms) to department stores.

PRODUCTS
- Fleetlogis Flex telematics and data logging system for transports
- Fleetlogis Unit tracker, tracking system for products, carries, pallets etc. based on bar coding
- Fleetlogis G1 small scale transport resource planning system
- Fleetlogis G3 transport ERP (resource planning) system including contracts, invoicing and connectivity to sales and warehouse ERP.

CUSTOMERS
Our main customers are the food manufacturing industry, transport companies and operators for temperature controlled transports and warehouses.
Oy Foodfiles Ltd, member of the Foodfiles group, is a contract research organization which performs clinical studies, offers services concerning regulatory affairs and consultation for the international food and pharmaceutical industry.

SERVICES
- Clinical study services for the substantiation of health claims on food and food supplements.
- Acting as a professional site in pharmaceutical studies in nutrition related indication areas.
- Regulatory affairs covering products regulated under the food law.
- Consultation in the area of nutrition.

CUSTOMERS
Food industry, pharmaceutical industry

REFERENCES
Arla Foods Ab
Aromtech Oy
AstraZeneca Oy
Atria Oyj
Bioferme Oy
Biomed Oy
Bioreal Sweden Ab
Bröste Oy
Camelina Oy
Cederroth Oy
Danisco Sugar Oy
Dieettimedia Oy
Ecoway Oy
Fennopharma Ltd
Finnfeeds Finland Oy
Hyvän Mielen Apteeikit Oy
Janssen-Cilag Oy
Karl Fazer Oy Ab
Kuopion yliopisto/Koulutus- ja kehittämiskeskus
Kuopio Innovation Oy
Kyrönmaan Osuusmeijeri/Juustomestarit Oy
Oy Linseed Protein Finland
Oy Marli Ltd
Marealis A/S
MB Multi Bene Health Oy
Oy Medfiles Ltd
Mildola Oy
Novartis Finland Oy
Olvi Oyj
Oriola Oy
Paulig Group/Teriaka Oy
Pinolen Oy
Pouttu Oy
Oy Sinebrychoff Ab
Smart Salt Oy
Tamro Distribution/Pharmakon
Oy Transmeri Ab
Valio Oy
Foodwest Ltd.

Foodwest Ltd, established in 1995, is a stable, independent and reliable company of experts. Foodwest is a national Centre of Expertise in Food Development appointed by the Finnish Government and a member of Finnish Science Park Association TEKEL (FISPA).

Foodwest investigates the market on a broad scale and provides customers with information that has real value. Foodwest puts fresh ideas into desirable products and takes care of the whole development process all the way. Process and risk management increases competitiveness and brings added value for customers.

SERVICES
• Product development; from brainstorming to tested products
• Market research; sensory, consumer and customer preferences
• Quality management; food safety, HACCP, quality and environmental management - up to certified systems

NETWORKS
• Centre of Expertise in Food Development with national and global networks
• Strong commitment to China, Japan and the Baltic countries

CUSTOMERS
• Food chain actors from farm to fork
• Service providers to the food chain
Functional Foods Forum
University of Turku

Functional Foods Forum brings together the multidisciplinary expertise for the research and development of high-quality and safe foods of the future. Functional Foods Forum combines leading-edge research expertise in natural, health and medical sciences with technological, legal and business know-how in order to develop and commercialize functional foods for human needs.

SERVICES

• Contract research and development services -from idea to the finalized product
• Multidisciplinary research program of interactions of nutrition and health
• Expertise of international food legislation
• FFF Flavor: R&D services focusing on design of tasty foods

  product development –product flavor profiles, preference mapping, consumer tests
  sensory quality -stability, food composition, flavors/off-flavors

CUSTOMERS

• Food industry and food import-export companies
• Food authorities and academic institutions

FACILITIES

• Sensory evaluation laboratory (ISO 8589:1988)
• Laboratory for food microbiology and clinical research
• Active member of various R&D networks in Finland and globally

Internet
http://fff.utu.fi

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Location
Turku, Finland

Address
Functional Foods Forum
Itäinen Pitkäkatu 4 A
20014 Turku University, Finland

Business area
Research and development

Facts
Founded: 2001
Employees: 40
Director: Prof Seppo Salminen
Gaia Consulting Ltd.

Gaia Group offers expert consultancy and business development services. We provide our customers with sustainable solutions, taking into account economic, environmental and societal aspects. Our services successfully combine in-depth, multidisciplinary and cross-sectoral expertise with uncompromised high quality and proven reliability. Gaia Group employs some 35 experienced professionals and has offices in Helsinki, Turku, Geneva, Zürich, Beijing and Buenos Aires.

Gaia Consulting is a subsidiary of Gaia Group offering high-level expert services. Business areas include safety and risk management, technology, energy and climate as well as evaluations, foresight and innovation studies.

SERVICES
For the food sector Gaia’s services include corporate social responsibility, risk management, water safety, chemical safety, environmental protection, climate change and strategic support.

• We make independent assessments and evaluations for internal and external use.
• We provide tools for measurement and improvement (e.g. carbon footprint, LCA, risk management).
• We support, plan and implement responsibility, environment, health and safety, as well as risk management strategies.
• We find new partners and facilitate cooperation among stakeholders.
• We provide independent information that help making right decisions for investments.
• We want to create added value and new possibilities for business.
• Our clients make world safer and cleaner.

SELECTED REFERENCES
1. Analysis and evaluation of the practical implementation of the principle of substitution hazardous chemicals at the workplace by less hazardous chemicals or associated processes for the purpose of protecting the h&s of workers (DG EMPL, 2009 - 2011).
3. Developing risk management cooperation between water utility companies and the food processing industry companies in Finland (Finnish Water and Waste Water Works Association, Finnish Food and Drink Industries’ Federation, Min of agriculture and forestry, Min of social affairs and health, 2010-2011).

-Some strategic public references are described. Note that 70% of our work is with companies and thus not public references. For more details, please call us.
GS1 Finland Ltd.

GS1 is an international not-for-profit organisation operating in over 100 countries. GS1 is dedicated to the design and implementation of global standards and solutions to improve the efficiency and visibility of supply and demand chains globally and across sectors. The GS1 system of standards is the most widely used supply chain standards system in the world.

SERVICES AND SOLUTIONS

GS1 BarCodes: Global data and application standards for bar codes that use the globally recognised GS1 Identification Keys to automatically identify things such as trade items, locations, logistic units, and assets.

GS1 eCom: Global standards for electronic business messaging that allow rapid, efficient and accurate automatic electronic transmission of agreed business data between trading partners. Based on two components: GS1 EANCOM and GS1 XML.

GS1 GDSN®: The Global Data Synchronisation Network™ (GDSN™) is an automated, standards-based, global environment that enables secure and continuous data synchronisation, allowing all partners to have consistent item data in their systems at the same time.

GS1 EPCglobal®: A new global standards system that combines RFID (radio frequency identification) technology, existing communications network infrastructure and the Electronic Product Code (a number for uniquely identifying an item) to enable immediate and automatic identification and tracking of an item through the whole supply chain globally, resulting in improved efficiency and visibility of the supply chain.

GS1 Traceability & Recall: GS1 Traceability Solution provides a single traceability process to meet all quality and regulatory requirements based on the GS1 System of Standards. Coupled with the GS1 Product Recall standard, they ensure more effective and timely product recall processes and notifications. Food safety, product tracing, and product recalls are currently at the forefront of both government regulations and industry concerns around the world.
Hidex Ltd.

Hidex manufactures high technology detection instruments for environmental monitoring and life science research. Our instruments are widely employed in food safety monitoring for radioisotopes. Ease of use, compact size and high quality are essential features for all Hidex products.

PRODUCTS
Hidex offers detection equipment for measurement of alpha, beta and gamma emitting radioisotopes in food and foodstuffs. Our instrument can also be used for soil and water monitoring.

CUSTOMERS
Hidex main customers are national and private agencies involved in radiation protection, biotechnology research and pharmaceutical industry.

REFERENCES
Hidex instruments have been widely used in Japan to monitor the effects of 2011 Fukushima nuclear power plant accident.
ID-Import Ltd.

ID-Import is a company providing high quality RFID solutions for agricultural use. For our customers we are an innovative long-term partner who is able to offer technology for livestock management flexibly and taking the customer’s needs into account.

Our aim is to further develop our services for food production in such a way that our solutions can be utilized throughout the whole production chain, regardless of time and place, thus advancing the food safety and quality.

PRODUCTS
- NeuroCattle-service and hardware
- Electronic ear tags and service

CUSTOMERS
- Farms, abattoirs and authorities

In 2011 NeuroAgent Oy became an affiliated company of ID-Import Oy and at the same time our operations extended to software solutions using radio frequency identification (RFID).

Now we are able to offer our customers even more comprehensive services for equipment and software than before. Our services have been constructed in partnership with farms so that they will match the real needs of a farmer.

Facts
- Founded: 2008
- CEO: Pekka Salmela
- Employees: 5
- Turnover: 0.3 M€
KiiltoClean Ltd.

KiiltoClean is a leading Finnish supplier of cleaning and hygiene solutions, and an internationally strong operator. Our product range includes washing, cleaning, and surface-care agents, along with hygiene products and industrial chemicals.

Besides Finland, KiiltoClean products are marketed in Russia, the Baltic states, Sweden, Poland, and Ukraine. Our products are developed and manufactured safely and with consideration for the environment in Turku and St. Petersburg. We are a Finnish company and highly familiar with Finnish conditions, the customer needs and requirements set for the products.

PRODUCTS
For food industry we provide a total hygiene solution including high quality chemicals, technical service and training. Our aim is to help our customers where they need it:

- Shorten washing time – more time for production
- Save in energy, water or chemical costs
- Reduce washing by hands – automatic washing systems

CUSTOMERS
Our customers are industries that require a high level of cleanliness and hygiene in business areas of primary production, food industry, horeca, cleaning, hospitals, laundries, metal and paper industries and consumers. Especially for food industry we provide concepts for all fields: dairies and beverage industries, bakeries, and meat, fish and vegetable industries.

Cooperation with KiiltoClean improves our customer’s production by better hygiene and even prolonged production and product shelf life. We also provide service to manage your chemical storage and supply with the optimized product range without any additional orders.
Kojair Tech Ltd.

Kojair Tech is offering leading expertise in clean air technology. We are specialised in development, manufacturing and marketing of microbiological safety cabinets and other clean air devices, laminar air flow units for operating theatres, industrial solutions and related services.

Kojair has over 40 years’ experience and required certificates for our company, products and services. Our continuous investment in powerful product development introduces more advanced clean-air applications, making your work easier and protecting you from harmful substances. Kojair head office and production facilities are located in Finland and we have distributors all over Europe and Asia.

PRODUCTS
- Safety cabinets: class I, II and III (BioWizard)
- Vertical and horizontal laminar air flow cabinets (CleanWizard)
- PCR cabinets
- Microscope cabinets
- Fume cupboards and hoods
- Industrial products: - laminar air flow (LAF) units, powder units, tank cleaners
- Laminar air flow units for operating theatres
- Service, testing and controlling
- Installation of clean air devices and clean air training

REFERENCES
Kojair has successfully designed and delivered clean air devices for different sectors of food industry. Our units are currently protecting i.e. milk products in dairies against room air contaminants. The same is a fact in several industrial bakeries. Clean air devices can assure the high quality of food by preventing the access of fungus spores into the manufacturing process.
The Kometos-manufactured module production facilities are suitable for various sectors of the food processing industry in need of hygienic, high-capacity and, if necessary, modifiable and expandable production plants.

Kometos also provides thawing systems for efficient and hygienic processing of all food products. Our thawing systems are excellently suited for thawing meat, fish and poultry. Our modular facilities comply with EU-standards, the CE-approval of our products guarantees reliable operation and safe use.

PRODUCTS
- Modular production plants
  - Slaughterhouses
  - Meat processing plants
  - Fish processing plants
  - Dairies and cheese factories

Thawing systems
- Thawing rooms
- Thawing containers

CUSTOMERS
- Food industry
- Slaughterhouses and fisheries
- Farms and corporate farms
Lumikko Ltd.

Lumikko is a privately owned enterprise in Seinäjoki, Finland, specializing in refrigeration solutions and temperature control. Our main product categories are temperature control units for food transportation vehicles, Optitemp temperature recorders, temperature control units for food storage containers, air conditioning equipment for public service vehicles, refrigeration solutions for the industrial applications and crew room cooling for the vehicles.

Lumikko services cover the maintenance and spare part service in our three companies as well as in 27 contract maintenance servicing points in Finland. Our products are currently exported mainly to the EU and Nordic countries.

PRODUCTS
- Truck and trailer refrigeration units
- Optitemp temperature recorders
- Temperature control units for food storage containers
- Air conditioning units for public service vehicles
- Cooling solutions for industrial application
- Crew room cooling for the vehicles

REFERENCES
Lumikko is one of the main suppliers for truck and trailer refrigeration units in Finland. Lumikko units have served Tesco PLC food chain in Poland, Czech Republic and Slovakia since 2006. Lumikko works closely with its customers to develop safe, reliable and energy efficient temperature control solutions for the whole food supply chain.
Mekitec Ltd.

Mekitec Ltd is specialized in manufacture of X-ray quality control systems and distribution of total quality control solutions. We serve the food industry by ensuring product Quality and Food Safety of the inspected products. Together with the continuous maintenance service, we are able to provide a complete quality control system for our customers. Our company’s vision is to improve the safety of consumers by providing advanced and cost efficient X-ray technologies for on-line food quality inspection. Mekitec focuses its expertise on next generation food inspection technologies, where the traditional solution has been the use of metal detectors.

PRODUCTS

- Mekitec provides the customer with comprehensive quality control solutions and quality reporting suitable for seamless integration into food processing line.
- Solutions cover the total quality inspection needs of the production facility. Our wide range of solutions cover the whole production, independent from packaging size, content or ratio.
- We strive to develop our customers system into integrated and seamless inspection system, ensuring that the product is flawless and safe for human consumption.

CUSTOMERS

- Food industry, industrial quality control, production line manufacturers
- To guarantee our service, Mekitec recently opened 5th distribution and support center in Hong Kong. Other locations are China, Finland, Germany and US West Coast.
MeshWorks Wireless Ltd.

MeshWorks Wireless provides complete solutions for food temperature monitoring throughout the entire manufacturing and logistics chain of food products. We operate under brand name SeeMoto.

SeeMoto wireless sensors combined with intelligent web-based services are easy to use, simple to deploy, improve efficiency of daily operations and quality and safety of delivered goods. SeeMoto also includes fleet tracking solutions for transportation and logistics.

PRODUCTS
SeeMoto web service (measurements, reports, alerts)
- SeeMoto wireless devices; temperature sensors, data loggers, GPS tracking devices
- SeeMoto mobile applications for Apple & Android

CUSTOMERS
MeshWorks Wireless provides wireless measurement and location tracking services for variety of customers. Our main customer areas are in food industry from manufacturing to transportation, wholesale and retail, medical industry and logistics.
Net-Foodlab Ltd.

A quality management partner at your service. The business idea of Net-Foodlab Ltd is to offer a comprehensive set of quality management services and products. We are specialised in food safety systems building and training (ISO 22000, BRC, IFS), process hygiene laboratory services and hygiene and quality system auditing services. Net-Foodlab Ltd provides also outsourcing solutions of quality control functions for food industry.

SERVICES
• Microbiological and chemical laboratory services focusing on process hygiene and allergen control (FINAS Accredited testing laboratory T205)
• Consulting and training services for food safety system start-up, development and operation (ISO 22000, BRC, IFS)
• Laboratory operations development services and laboratory outsourcing projects (ISO 17025)
• Rapid method selection and validation services for production and product hygiene testing
• Import and sales of Celsis International and Hygiena International rapid testing systems in Finland, Sweden and Estonia.

CUSTOMERS
• Food industry and HoReCa sector
• Hospitals, spas and service facilities
• Cosmetics and process industry
Nokeval Ltd.

Nokeval designs and manufactures precision measuring instrumentation, transmitters, indicators, signal converters and data acquisition systems meeting the requirements of demanding industrial applications.

Nokeval specialises in temperature measuring systems. We have developed an innovative and powerful wireless measuring system which is widely used in the industrial kitchens and food industry for in-house temperature control. The system is now further developed into a subscription-based service. Our goal is not only to sell instruments, but to deeply understand the measuring challenges of our customers and to offer the best solutions to their needs.

Nokeval provides everything related to temperature measurement from -200 to +2000 degrees Celsius:

- **Instruments**
  - Temperature measuring instruments, wireless transmitters for temperature and relative humidity, temperature sensors, infrared temperature sensors and cameras, devices and software for data acquisition and in-house control systems and cables, connectors and accessories.

- **Indicators and meters**
  - Panel meters, large field displays, multi-channel panel meters with advanced functions

- **Transmitters and signal converters**
  - Temperature transmitters, process signal transmitters, converters and galvanic isolators

- **Software and services**
  - Software for data acquisitions and in-house temperature control and reporting, subscription-based measuring and reporting service (available 2012), temperature calibration services.

Besides having our own production machines and lines, Nokeval is also a technology company heavily investing in research and development, including a long-range, low-power wireless measuring system. Compact radio transmitters using this technology have a range of several hundred meters but still have battery endurance of several years. Building on this technology we have developed an universal tool, Ovaterm, for taking temperature measurements, making notes and collecting barcode data in the field with a rugged hand-held instrument. It contains a receiver for wireless transmitters, barcode reader and GSM modem for data transmission. Ovaterm comes with a rugged wireless temperature measuring handle which is easy to replace for calibration.
Nordic ID Ltd.

Expert in item level tracking – the most wanted RFID partner for retail.

Nordic ID provides data capture tools for professional use. We are a respected and well known supplier of handheld barcode and RFID computers. Our success is based on our excellent services and products' usability.

PRODUCTS
- Handheld barcode readers
- Mobile RFID and barcode computers
- Fixed RFID readers
- RFID reader module

CUSTOMERS
- Retail
- Esp. Apparel and Specialty Retail for RFID
- Supply Chain and Logistics
- Libraries and Archives
- Healthcare
- Horticultural sector
- Warehousing
Orapi Nordic Ltd.

Orapi Nordic is a subsidiary of Orapi Group, a French company specialized in industrial maintenance and professional hygiene. Orapi develops, manufactures and sells high technology products to all industries, agriculture and transport companies as well as to local authorities. Founded in 1968, Orapi is today a worldwide organisation with factories in 3 continents and sales in over 100 countries. Orapi Nordic Ltd. was established in 2002 and covers the Nordic region.

We have over 10,000 customers in the Nordic countries. We sell to large, medium-sized and small companies in all industries as well as to the public sector.

PRODUCTS

We offer a wide range of products designed to meet our customer’s needs, including food grade products approved by NSF and InS.

Our main product groups are:
- Detergents and disinfectants
- Real state maintenance products
- Oil and chemical absorbents
- Technical aerosols
- Industrial solvents
- High performance lubricants
- Adhesives and sealants

Orapi was the first company in the world to design, manufacture and market a range of innovative food grade lubricants based on nanotechnology. The nanometric particles present in the NANOLUBRICANT® products offer exceptional lubrication properties and extreme resistance, far outstripping the quality and performance of traditional lubricants. These products have the InS H1 approval, which makes them suitable for use in the food industry.
Orion Diagnostica improves healthcare effectiveness and well-being of individuals by promoting the use of clinical and hygiene solutions.

Orion Diagnostica’s hygiene monitoring tests allow industrial enterprises, institutions and authorities to detect contamination by micro-organisms or product residues and to monitor the effectiveness of cleaning and disinfection routines at sites with strict hygiene requirements. Surface hygiene is essential for food safety. Micro-organisms and food residues on worktops and other surfaces can easily contaminate food, foodstuffs or utensils.

PRODUCTS

- **Hygicult** hygiene monitoring tests help to ensure a safe food chain by enabling regular testing of all surfaces in contact with food. The tests help to maintain cleaning performance and the required level of hygiene. The tests are perfect for fast-food outlets, food shops, restaurants, supermarkets and catering units. The Hygicult culture tests allow easy sampling and on-site monitoring of microbial contamination.

- The **Orion Clean Card PRO** protein test is a wipe-and-read protein test for monitoring surface cleanliness and efficiency of cleaning and washing procedures. Orion Clean Card PRO test allows identification of surfaces that need to be re-cleaned before food preparation.

Orion Diagnostica is part of Orion Group, the leading healthcare company in Finland, which develops, manufactures and markets pharmaceuticals, active pharmaceutical ingredients and diagnostic tests for global markets.
PACCOR Finland Ltd.

PACCOR Finland is a manufacturer of rigid packaging providing customized packaging as well as complete packaging solutions. We specialize in the development and manufacturing of high-class packaging for the consumer goods and foodservice sector.

PACCOR is a trusted partner of many world-class companies. Our extensive product range of plastic and paper cups, containers, lids and trays provides superior packaging solutions for customers.

PRODUCTS
We specialize in the development and manufacturing of packaging for the consumer goods and foodservice sector. Our products include a large variety of plastic cups, containers, lids and trays for food and non-food applications.

CUSTOMERS
Our customers include some of the biggest companies in Finnish food industry.

We benefit from strong customer relationships as a result of innovative and high quality products and reliable services. In certain areas we are market leader - based on our capabilities for development, quality and service of our product offering as well as our strong brands DuoSmart® and DuoSkin®.
Palmenia Centre for Continuing Education
University of Helsinki

The University of Helsinki provides flexible, module-based continuing education in the field of food safety, with the option of including distance learning components. Courses can be tailored to the needs of both the business and public sectors.

The 30 ECTS Diploma in Food Safety and Quality and short courses offered are mainly taught by academics from the Department of Food and Environmental Sciences at the Faculty of Agriculture and Forestry, and the Department of Food Hygiene and Environmental Health at the Faculty of Veterinary Medicine. The continuing education degree, through a comprehensive, research-based Northern European approach to food safety, covers key topics such as legislation, control systems, chemical and microbiological risk assessment and risk management.

SERVICES
• Diploma in Food Safety & Quality, a specialization programme for food industry experts (30ECTS).
• Short courses and individual modules from the diploma available upon request.

CUSTOMERS
• Food authorities
• Food industry and food import-export companies
• Academic institutions

FACILITIES
• The Viikki Food Science Unit and laboratories at the Faculty of Agriculture and Forestry
• The Centre of Excellence in Microbial Food Safety Research, Department of Food Hygiene and Environmental Health, Faculty of Veterinary Medicine.
Pellon Group Ltd.

Pellon offers complete solutions for milk, pork and beef production. The solutions improve farm productivity, efficiency, easy-care, reliability of operation and the welfare of animals in the production units. Pellon offers an advanced, automated solution, where the production process can be controlled as one entity. This guarantees an optimal feed consumption and the best possible conditions for animals.

PRODUCTS

Pig Husbandry
- Automatic Liquid Feeding Systems
- Automatic Chain Conveyor Feeding Systems
- Automatic Robot Feeding systems for individual feeding
- Ventilation Systems
- Manure Removal Systems
- Manure Processing Systems

Cattle Husbandry
- Automatic Feeding Systems
- TMR Feeder Robots
- Belt Feeders
- Concentrate Feeder Robots
- Production Management System
- Ventilation Systems
- Manure Removal Systems

CUSTOMERS
Farmers, corporate farms, food industries
Prizztech Ltd.
Nordic Water and Materials Institute WANDER

WANDER is an expert organization that works in the field of water and materials in contact with water. Focus areas are drinking water and drinking water systems, building service technology, waste water and waste water systems. We offer multidisciplinary expert services based on academic level research. We actively initiate as well as participate in both private and public research and development projects.

SERVICES
Product acceptance and standardization
- Supervision of the interests of manufacturers of products in contact with drinking water
- CE marking support for manufacturers of construction products in contact with drinking water (CPDW)

Education and training
- Hygiene passport for people working with the drinking water
- Water microbiology
- CE-training

Risk management and risk assessment
- Water Safety Plan

Other expert services
- Trouble shooting
- Seminars and conferences
- Improving the operating environment of companies as well as enhancing the networking and competence within the water field

Research and development
- Interactions of water and materials, drinking water systems
- Microbiological and technical quality of water
- Risk assessment and control for water systems
- Development of the acceptance scheme for materials in contact with drinking water

Internet
www.wander.fi

Contact person
Director Martti Latva
Tel. +358 44 710 5370
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Location
Rauma, Finland

Address
Nordic Water and Materials Institute WANDER
Prizztech Ltd
Sinkokatu 11
FI-26100 Rauma

Business area
Drinking water, building service technology and waste water

Customers
Companies, water works, authorities, research institutes and universities, other interest groups

Prizztech Facts
Founded: 1989
Employees: 70
CEO: Risto Liljeroos
Turnover: 7,2 M€
Rocsole Ltd.

Rocsole develops and markets innovative high-tech process control solutions based on tomography. Our solutions enhance customers' competitiveness by providing tools for process and product development – product quality, accuracy, efficiency and environmentally friendly.

SERVICES
• Monitoring and control measurement solutions based on innovative three-dimensional imaging technology for online use in process industry.
• Troubleshooting and measurement services.
• Validation of CFD results with tomographic imaging.

PRODUCTS
Curd Watch is a simple solution for accurate cheese block formation. The solution monitors and controls curd mass-flow in real-time and ensures an even distribution of different size curd grains into moulds.

CUSTOMERS
Food industry, pulp and paper industry, chemical industry.

REFERENCES
Stora Enso, Powerflute-Savon Sellu, GTK, Andritz, UPM, Metso Automation, Outotec.
SBW Ltd.

SBW is an integrated CRO that offers comprehensive services and platforms for drug discovery, functional food ingredients testing, REACH chemical safety assessment and related life science areas. We provide both standardized as well as tailored services for each customer, project and molecule. Our goal is to help our customers to run drug discovery faster, help to choose the right tests at the right time and help to reduce attritions in clinical trials.

SERVICES
• Discovery biology and proteomics. Biomarker discovery
• In vivo disease models especially in Type I/II diabetes, oncology, cardiology, oncology and diabetes
• Metabolism, drug interaction studies and ADME
• In vitro permeation, transport and assay design
• Pharmacokinetics and bioanalytics
• In silico, in vitro and in vivo toxicology and safety pharmacology with non-GLP and OECD GLP standards.

SBW PLATFORM FOR FOOD INDUSTRIES
We provide in vivo testing services for the in-depth analysis of functional food components including
• efficacy tests (disease models),
• safety evaluation (non-GLP and GLP) and,
• in vivo ADME analyses, including both small and large molecule (protein) ingredients.
We provide an extensive platform for safety and toxicity evaluations, consisting of in silico, in vitro and in vivo methods. In addition, we offer a variety of efficacy models for indications like diabetes, obesity and gastro-intestinal conditions.

CUSTOMERS
SBW laboratories are located in Finland and we have offices in Germany and North America. Our experience comes from serving over 100 customers in 20 countries with over 600 projects during the last 10 years. Our customers range from virtual biotech companies and academic groups to global pharmaceutical companies.
Scancool Ltd.

Scancool Ltd. is one of Finland’s leading suppliers of cooling plants and industrial heat pumps. Scancool is owned by Oilon International Ltd, a 100% Finnish owned private company. Our comprehensive service offers you turn-key solutions in all fields of refrigeration and heat pump technology, from engineering to manufacture, installation and maintenance - depending on contract. Our area of operation covers the whole of Finland, and around the world our experts provide consultation on projects which require top-level cooling expertise.

PRODUCTS
We offer cold store facilities and refrigerated warehouses to the food industry. In addition to HFCs we use natural refrigerants such as ammonia NH3 and carbon dioxide CO2. Cold facilities can also be implemented with indirect cooling, where the space is cooled by brine (e.g. glycol) instead of a refrigerant. Our solutions for cold storage facilities and refrigerated warehouses are energy efficient and reliable. Depending on the client’s needs we supply also freezer tunnels, plate or spiral freezers along with maintenance service for the smooth operation of client’s refrigeration plants and heat pumps.

REFERENCES
Arla Ingman, Atria Suomi, Snellman, Lapin Liha, Apetit Pakaste, Fazer Suklaa, Chips (Orkla), Myllyn Paras, Saarioinen, Valio.

CUSTOMERS
Food industry, logistic centres, process industry and sport arenas.

Internet
www.oilon.com/scancool
www.oilon.com

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Location
Kokkola, Finland

Address
Yrittäjäntie 6
67100 Kokkola, Finland

Business area
Cooling plants and industrial heat pumps

Facts
Founded: 1984
CEO: Jonny Asplund
Employees: 65
Turnover: 14 M€ (2011)
Toxistence Ltd.

Toxistence is an expert service company operating in the fields of toxicology, risk assessment and safety evaluation. The expertise includes food safety issues, food contaminants and novel foods. Toxistence has a unique combination of international expertise in toxicology, safety evaluation, risk assessment, academic research, various evaluation tasks as well as multidisciplinary collaboration and wide expert networking.

SERVICES
The company provides expert services for different phases of research, product development and safety evaluation. These include:
- Planning, implementation and reporting of toxicological, preclinical and safety evaluation programs
- Contracting and monitoring of studies
- Risk assessment
- Scientific advice
- Peer review
- Serving in expert panels
- Medical writing
- Training
- Expert networking
- Literature searches and reviews
- Documents for marketing authorization

CUSTOMERS
Pharmaceutical industry, food industry, chemical industry, nutraceutical industry, academia, authorities and development agencies.
Trulli Ltd.

Trulli provides cost efficient in-house quality control solutions for small and medium-sized companies in the food industry. The company’s services consist of automated temperature control, GSM-alerts, reminders, performance entries, intra-company information and operating manuals.

SERVICES
• We supply and install the whole equipment needed for the in-house quality control system.
• We offer guidance in the implementation of the equipment
• We can train the personnel and help lay the plans for the in-house control system.
• We help by telephone in potential problem situations

CUSTOMERS
Our clientele comprises of the primary sector, commercial kitchens, small stores, food transportation, smokehouses, fish smokers, outdoor markets and kiosks.
Viiikki Food Science
Faculty of Agriculture and Forestry, University of Helsinki

Food research at the University of Helsinki has been at the top of its field over the past decade. The Master's Degree Programme in Food Sciences provides a research-based education to international students, equipping them with outstanding scientific skills for research and development in the multidisciplinary area of food science. The programme consists of two elective tracks: Food Safety and Food Bioprocessing.

Motivated applicants who have completed a bachelor's degree in a field relevant to the programme, such as food science, chemistry, physics, or biology are encouraged to apply.

SERVICES
- International Master’s Degree Programme in Food Science (MSc Food), with elective tracks in Food Safety and Food Bioprocessing.
- Graduates are competent food science and safety professionals. Prospective employers in food industry and trade, food safety authorities and academia are welcome to contact us.
- Master’s thesis writers and trainees.

FACILITIES
- The Viiikki Food Science unit is located on the University of Helsinki Viiikki Campus, a multidisciplinary science community of more than 6,500 students and 1,600 teachers.
- Modern research facilities at the Faculty of Agriculture and Forestry.
VTT Technical Research Centre of Finland

VTT Technical Research Centre of Finland is a globally networked and multi-technological research organization. For the food sector VTT develops technologies and know-how to improve the quality and safety of foods and beverages throughout the food chain.

VTT’s solid understanding of the behaviour of microbes and food matrices, as well as factors affecting product safety serve as the basis of our development work. Our novel packaging and processing solutions, and diagnostic and analytical tools enable versatile solutions for securing and controlling food safety and for the authentication of food products.

Our core competences are:

Securing microbiological safety
• Detection and identification of microbes in raw materials, during processing and in the final product
• Probiotic and starter technology
• VTT Culture Collection (http://culturecollection.vtt.fi)

Processes and packaging
• Total chain microbiota management
• Process hygiene development – Microbiological risk assessment and risk management
• Testing of food contact materials

Intelligent packaging solutions
• Visible indicators for oxygen and quality indicating metabolites
• Feasibility tests to evaluate product quality vs. indicator colour change
• Disposable power sources
• Solutions for product authentication

Diagnostics and analytical tools
• Recombinant antibodies for rapid analytical methods
• New multiplexed technologies for simultaneous measurement of multiple analytes
• Easy-to-use systems for decentralized testing

Nutritech
Solutions for intelligent nutrition, is an innovation programme of VTT aiming at health and well-being through eating. For more information, please visit www.vtt.fi.
Wipak Ltd.

Wipak develops and manufactures sophisticated packaging solutions – for more than 40 years. As part of the Finnish Wihuri Group, Wipak has gained a leading position in the field of multi-layer films – in particular barrier films for food packaging. The constantly high quality of our films is owed to the carefully selected raw materials as well as to a stringent and seamless quality management.

PRODUCTS
- Barrier and high-barrier laminates for food packaging in thermoforming machines and flowpack machines.
- Extensive services ranging from pack design to printing, state-of-the-art technology, long-time experience and global presence are the cornerstones allowing us to provide considerable added value to our customers.

CUSTOMERS
Meat, fish and dairy industry are served by 10 local factories and several sales offices in Europe and Asia.
Zeus Tech Ltd.

Zeus Tech Ltd is an expert organization in Turku, south-west part of Finland. Our services include Validation, Measuring and Quality Assurance for pharmaceutical, diagnostic and other bioindustry companies and research organizations as well as food industry companies.

Zeus Tech was founded in 2005. Our core concepts include high expertise, comprehensive and tailored services and knowledge on requirements of different quality standards. Our expert services are based on the know-how of experienced specialists along with a wide and reliable co-operative network.

SERVICES

- Validation (GMP/GLP quality)
  - Planning, testing, reporting and consulting
  - Cleanrooms
  - Production and laboratory equipments
  - Support / Utility systems
  - Cleaning
  - Automation and information technologies systems
- Testing and measurement (GMP quality)
- Supervision of cleanroom construction
- Quality Assurance services and consulting

CUSTOMERS

- Pharmaceutical, diagnostic and other bio industry companies
- Food industry companies
- Research institutions.

Internet
www.zeus.fi

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Location
Turku, Finland

Address
Tykistökatu 4D, 4th floor
20520 Turku, Finland

Business area
Quality management and validation services

Zeus Facts
Founded: 2005
Employees: 7
CEO: Matti Laitinen

Our quality management system has been certified to the requirements of ISO 9001 standard.