

GMO ID AUSTRALIA

2015 is shaping up to be an exciting year for GMO-ID Australia! Highlights include;

- Syndian has achieved certification representing the first retail product Non-GMO certification granted (see article below).
- As we go to press, we are working on certification opportunities for products as diverse as meat, fruit juices, seasonings and grains. The interest in Non-GMO certification has been very strong and is expected to continue as public awareness of the technology and the spread of GMO grow.
- GMO-ID Australia will be exhibiting at the Naturally good show being held in Sydney during May and featuring presentations from world renowned GMO certification specialist from the UK, Mr Jerry Houseago.

All this against the background of FSANZ considering approval of GM Corn for the Australian market and Queensland University of Technology developing a GMO 'super banana'....

SYNDIAN ACHIEVES NON-GMO CERTIFICATION

Syndian is an Australian family owned and run food manufacturing company. We specialise in the production of healthy food designed to give consumers a choice of quick and easy meals. Made from all natural ingredients, Syndian products are all gluten free, dairy free and vegan. They are produced in our dedicated gluten-free and vegan premises.

Syndian has been trading in the Australian market since the year 2000. From humble beginnings, sales have increased and now include supply to major supermarkets nationwide, such as Coles and Woolworth's and their subsidiaries. Syndian products are also found Australia-wide in health food, whole food and organic stores, independent retailers and on the menus of various food service providers. Syndian has become a trusted household name in Australia for those interested in quick, convenient but healthy and natural meal options.

Our range comprises frozen burgers, patties and bites, gourmet dips, pastas, ready meals and gourmet soups.

Principles that drive Syndian:

From our early beginning, we followed several major principles that drove Syndian in its development: one of the main principles was that "people come first". This now means that much of what we do focuses on producing the healthiest and tastiest possible products under the following guidelines:

- **Sourcing the freshest natural ingredients:** we use no additives, supplements, enhancers, emulsifiers, flavourings, binders, preservatives colouring or boosters. We rely on natural ingredients to create the flavour and natural processes to give the texture and shape.
- **Original products with true flavours:** we do our best to bring out the original flavours of the ingredients and therefore don't attempt to imitate flavours. For that reason we use no meat or cheese products nor do we try to imitate these

flavours. Enjoy what is real, not what is make-believe!

- **Organic ingredients:** although we are not a certified organic food producer, we take the extra step and bear the extra expense of using organic ingredients where possible. For example, all our soy ingredients (Tofu) and some vegetables are organic. Unfortunately, we cannot do this on all occasions without it having a significant impact on the final price.
- **Non GMO ingredients:** at Syndian we had never knowingly used any GMO products and we always sought guarantees for verified or non-classified products. Due to the complexity of this area we decided to remove any doubts in our minds and our customers' and obtain formal Non-GMO certification.
- **Minimum processing:** to us, minimum processing maximises the nutritional value and taste. We believe that the more food is processed the more it loses its nutritional value and that the optimum way to guarantee the best outcome is by natural processing.



- **Highest quality in production:** at Syndian we take the extra step to prevent all cross contamination between ingredients. For this reason, we took the step, amongst many others, to declare our manufacturing facilities gluten free. We take all measures possible to produce a high quality product under strict hygienic conditions and adhere to best practices in food handling process. At Syndian, we have been HACCP certified for the last 9 years.

The above principles lead us to take the extra step and expense in ensuring that our ingredients are indeed as healthy as they can be, hence our application for Non-GMO certification through GMO-ID, the Australian body affiliated with CERT-ID. In early 2014 we commenced stage 1 in non-GMO certification of seven of our products. Due to the size of our range, we decided to split the process and start with seven key items, achieving non-GMO certification for those in December 2014. Stage Two is commencing now and will see that certification extended to all our product range. ■

Currently certified products are:

- Falafel
- Curried Pumpkin Bites
- Lentil Burgers
- Veg' Boost Burgers
- Brown Rice and Veg' Burgers
- Veg' and Lentil Burgers
- Adzuki Bean and Kumara Burger

For more information on Syndian Natural foods - www.syndian.com.au

syndian
NATURAL FOOD PRODUCTS