

St. Elmo's Report

St.Elmo's is one of our big clients where Agrifood has an ongoing contract with them.

As they do not have a food technologist, they contacted Agrifood to assist with the following:

- 1 .Reformulate 15 sauces
2. They needed a competitive quotation to install a process cooling system for their sauces.
3. They needed some advice on HACCP (Hazard Analysis Critical Control Points) as they were due for a HACCP audit.
4. They needed Agrifood to test their products and issue them with a C.O.A (Certificate of Analysis) to accompany their sauces to clients.
5. Agrifood must assist on an every day basis in their manufacturing.

Agrifood achieved the following:

1. We reformulated their FireSauce to a better quality sauce that can be produced at a lower cost than previously.
2. Agrifood also reformulated a pasta sauce that was previously produced in their kitchen to a bigger batch size. Nobody could match this sauce before.
3. St.Elmo's has successfully installed their cooling system and in the process saved them a substantial amount due to a better quotation Agrifood got them. They also entered into a new contract with the process engineering company for further upgrading in their plant.
4. They achieved their HACCP status successfully and are but a few companies having this international manufacturing standard.
5. The issuing of C.O.A's is done on an ongoing basis and Agrifood find themselves at their manufacturing plant on a regular basis.