

COLDFACTS



JUNE / JULY 2022 ISSUE

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NZCSA CONFERENCE

CHRISTCHURCH | 14-16 AUGUST 2022

A world with Covid – what's next?

NZ Cold Storage Association conference - Register today

The NZCSA Conference 2022 is now less than a month away and we'd love for you to join us in Christchurch, 14 - 16 August.

The NZ Cold Storage Association invites industry peers and suppliers to attend New Zealand's premier event for the cold storage and supporting logistics industries.

The 89th NZCSA Annual Conference is being held in Christchurch from the 14th to 16th of August 2022 at the Rydges Latimer Christchurch.

The conference is an excellent opportunity to catch up with friends and colleagues and meet like-minded people. Learn about new products & technology, hear expert advice, and stay up to date on industry trends.

This year's conference theme is "A world with Covid - what's next?"

WHO Health Emergencies Programme Director Michael Ryan says it is wrong to think that if COVID-19 settles

down and becomes endemic, it will mean the end of the problem. Challenges will continue to arise—as will new solutions. Today, some of the biggest issues revolve around the pandemic's knock-on effects: on talent, supply chains, inflation, and more.

Attendees will hear from industry leaders on the latest trends and insights in NZ and from a global perspective. Learn how to innovate and thrive through resilience in this unprecedented disruption of business as usual.

We look forward to catching up with you in Christchurch this August.

For more information on this year's conference, go to: www.nzcsaconference.co.nz.

2022 conference speakers



Hon Dr Megan Woods

*Minister of Housing,
Minister of Energy & Resources,
Minister of Building & Construction,
Associate Minister of Finance*



Dr Michelle Dickinson

Nanogirl Founder



Jamie Mackay

The Country



Mark Inglis

Guest Speaker



Marianne Kintzel

*Refrigerated Warehouse
& Transport Association
of Australia Ltd (RWTA)*



Keith Robinson

*President, Chartered Institute
of Logistics Transport (CILT)
New Zealand*



Charles Finny

*Partner,
Saunders Unsworth*



Mark Scott

*General Manager,
Cosco Shipping Lines
(New Zealand) Ltd*



Susan Kilsby

*Agriculture
Economist, ANZ*



Anne Wilson

*Partner,
Anthony Harper*



Caleb Nicolson

*General Manager,
New Zealand, TMX*



Stuart Cox

*Senior Project
Manager, TMX*



Richard McColl

*Manager, Industrial
Operations and Innovation,
Meat Industry Association*

Go to the conference website for speaker bios and further announcements: www.nzcsaconference.co.nz.

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SOUTHWARD AUTOMATED WAREHOUSE SOLUTIONS

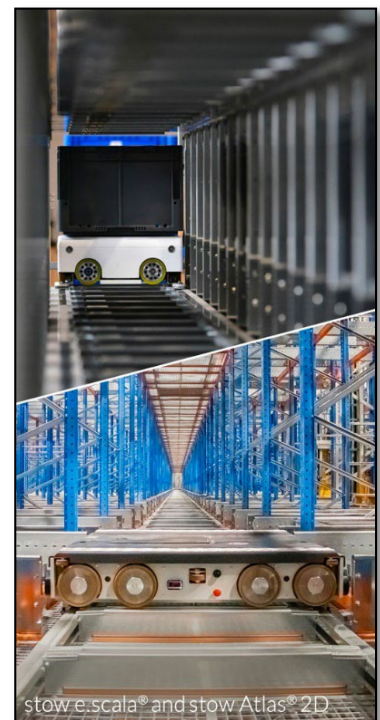
Southward Shelving & Racking Solutions Announces Rebrand

Southward Shelving & Racking Solutions, one of New Zealand's most trusted shelving and racking suppliers, announced today that it has completed a rebranding. The rebranding is in line with the focus of the company, moving more towards automated warehouse solutions.

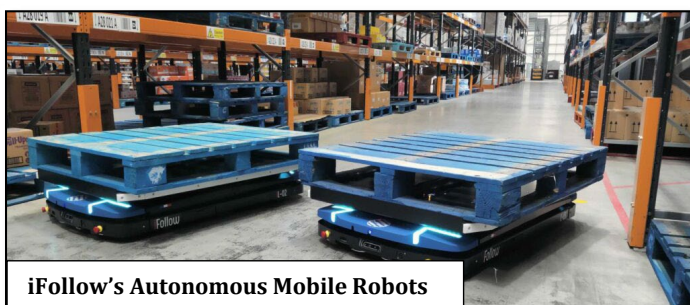
"Although the company has been doing warehouse automations for over 20 years, more focus will be placed on the shuttle service and other automation solutions going forward, as this is the future of warehousing" says Mike Southward, Managing Director. "We will still be a supplier of smaller shelving and racking solutions, but trading under the "Southward – Automated Warehouse Solutions" brand."

Southward has been the New Zealand distributor of the International Stow Storage Solutions for many years.

Stow recently announced the acquisition of a majority stake in iFollow SAS, a collaborative autonomous mobile robot company. Reinforcing Stow's commitment to warehouse automation. Stow Robotics was launched in September 2021, regrouping all existing automated solutions and related services and teams. Through this newly created and dedicated business



stow e.scale® and stow Atlas® 2D



iFollow's Autonomous Mobile Robots

unit, Stow is building a platform of scalable and innovative automated solutions and continues to invest in technologies such as iFollow's robot and software offering.

Being the New Zealand distributor for Stow, Southward's will have access to these ground-breaking solutions to offer the local market.



Mike Southward also recently attended the LogiMAT – International Trade Show for Intralogistics Solutions and Process Management in Germany, getting first-hand experience into the latest technology and solutions available to the automotive warehouse industry.

For more information on our warehouse automation services or to schedule a site visit to discuss your needs, contact us at 07 827 0031 or email office@southward.co.nz





Biosecurity NZ committed to tough FMD protections

Source: [mpi.govt.nz](https://www.mpi.govt.nz) – 20 July 2022

Biosecurity New Zealand has spoken directly to its Australian counterparts, who have confirmed no live foot-and-mouth disease (FMD) virus has been found on food there, says deputy director general Stuart Anderson.

“Australian officials said today viral fragments had been found on some pork product. They have told us that what was found in the food was not live virus, but a trace viral fragment. Viral fragments are not infectious and could not transfer live virus to another animal. It is not unusual for non-infectious viral fragments to be found in food,” Mr Anderson said.

The product was an imported dried “pork floss” product that may have been illegally imported to Australia and was being recalled as a precaution for that reason. Any illegal product found in New Zealand would be destroyed.

“There’s no indication that there is a heightened risk to New Zealand. We have among the strictest import health standards and biosecurity settings in the world for pork and other meat products coming into New Zealand.

“Pork floss can be legally imported to countries like New Zealand and Australia if it follows strict import health standards, such as the use of heat treatment.

“As an extra precaution, Biosecurity New Zealand will undertake market surveillance to double-check product available here is legally imported,” Mr Anderson said.

For more information also see a press release Minister O’Connor put out on 20 July:

[Government steps up protections against foot-and-mouth disease - beehive.govt.nz](https://www.beehive.govt.nz/government-steps-up-protections-against-foot-and-mouth-disease)

Snapshot of how global supply chains are functioning offshore

Given the ongoing risks to New Zealand’s global supply chain connections since the COVID-19 pandemic, MFAT’s network of Posts and the Trade Recovery Unit have been monitoring the operations of New Zealand’s sea and air freight connectivity, and have published reports on this since June 2020. This report provides a snapshot of how global supply chains are functioning offshore, significant international initiatives affecting supply chains, and other issues of interest to New Zealand exporters and importers. [Click here to download the MFAT report.](#)

Rāpopoto – Summary

- Given the ongoing risks to New Zealand’s global supply chain connections since the COVID-19 pandemic, MFAT’s network of Posts and the Trade Recovery Unit have been monitoring the operations of New Zealand’s sea and air freight connectivity, and have published reports on this since June 2020. This report provides a snapshot of how global supply chains are functioning offshore, significant international initiatives affecting supply chains, and other issues of interest to New Zealand exporters and importers.
- To provide feedback or information relevant to this report – please contact reports@mfat.govt.nz.

Pūrongo – Report

Waka rererangi – air freight

- Air connectivity is improving following New Zealand’s border reopening to Australians on 12 April and visa waiver tourists on 1 May (with full reopening to all visa categories by 31 July).
- The frequency of flights to and from New Zealand has increased over the quarter. Up to 50 flights per day are scheduled to arrive in Queenstown in July, which is close to 2019 levels of 60 flights per day during the peak winter ski season. Auckland Airport currently has 18 airlines flying to 23 destinations – about 48% of 2019 capacity.
- A range of international airlines have either resumed flying or confirmed dates to resume flying to New Zealand. These include Air Tahiti Nui in May, Cathay Pacific in June, and Hawaiian Airlines in July. Some airlines have announced brand new routes, such as Air New Zealand flying direct from Auckland to New York in September. American Airlines will be operating daily, non-stop flights between Auckland and Dallas, Texas from October. This could improve airfreight capacity and frequency of flights to the North American market.
- However, global labour shortages and high jet fuel prices are hampering recovery. Airports are having difficulty attracting specialised skills such as ground handling staff, and retail, food and beverage options remain limited. Some airlines are seeing a high attrition rate, particularly among cabin crew. According to [IATA/Aviation Analytics](#), April 2022 prices for jet fuel were 137% higher than April 2021, and price volatility makes long-term planning difficult.
- Full recovery of the aviation industry is likely to be a few years away. Oxford Economics, an international economic consultancy, forecasts that global passenger volumes will reach 72% of 2019 levels by the end of 2022, and 94% by 2025. Air New Zealand similarly [expects](#) that it will reach 75% of its pre-COVID international capacity by December 2022.

Māruanga moana – sea freight

- International sea freight remains subject to delays and congestion, constrained capacity, and elevated prices.
- Shipping delays reached record highs in April. According to Flexport’s [Ocean Timeliness Indicator](#), the time taken for containers to travel across the Far East Westbound route (China to Europe) topped 120 days for the first time ever. Times taken for the Transpacific Eastbound route (China to the US) peaked at 110 days. Flexport attributes the deterioration to port congestion in Shanghai combined with seasonality.
- As bottlenecks in Asia have eased, shipping delays have been somewhat alleviated. The time taken for containers

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MPI export legislation project

MPI is reviewing the way it regulates the export of food and other primary sector products. Their current approach has served the food and fibre sectors well so far. However, the trading environment is increasingly complex with shifting market access requirements, and we want to ensure we continue to have the best possible regulatory settings.

MPI want an open conversation by putting forward some options for discussion, including some ideas for a new legislative framework, and invite your feedback. If you would like to share your ideas with us, please visit the [consultation webpage](#) where you can find the discussion document and other information.

Consultation is now open until the 30th of September, during which time MPI will provide you with opportunities to meet them in person and virtually, to share your feedback. Registering your interest [on this website](#).



NEW MPI Animal Products Notice Production, Supply and Processing

MPI have published the [Animal Product Notice: Production, Supply and Processing](#).

This came into force on 1 July 2022.

[Changes to animal products regulations and notices.](#)

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Chill it, don't bin it

By Terry Snow

There's cold storage business to be had in saving tonnes of New Zealand food from going to landfill. Refrigeration and cold storage has come to the rescue of thousands of tonnes of surplus or waste food that cannot be used or is not fit for purpose.

New Zealand Food Network (NZFN) is a not-for-profit organisation, founded to provide people in need with healthy food, through sharing bulk surplus and donated food. It says, we collect quality surplus and donated bulk food from producers, growers and wholesalers around the country, and distribute it to food rescue organisations, iwi and charities, to feed the communities they serve.

In its warehouse in south Auckland, they have repurposed three shipping containers, retrofitted with refrigeration units, to store perishable food.

Later in October this year, says NZ Food Network Chief Executive Officer Gavin Findlay, "the whole area will be enclosed as a drive-in chiller freezer, using wrapping from floor to ceiling. That is from funding we have received from the [Ministry for the Environment] Waste Minimisation fund."

From the 1000 square-metre warehouse in south Auckland, Findlay estimates that, in the last two years, the NZ Food Network has distributed more than 11 million kilograms of food or nearly 32 million meals

through the 58 food hubs it serves from Northland to Southland.

"This has diverted more than 17 million kgs of CO2 from landfill."

He recalls 50 tonnes of carrots destined for landfill being offered to the smaller food rescuer Kiwi Harvest but it was able to take only two tonnes, or four bins. New Zealand Food Network was set up in 2020 to handle bulk, a spinoff from Kiwi Harvest.

Findlay talks of seeing food waste of a couple hundred of pallets, with 20 tonnes of fish, 50 tonnes of vegetables. Staff at the NZ Food Network warehouse talked to reporter Sharon Bretkelly of waste food that included potato chips the wrong colour, carrots that were not straight or orange enough. An embarrassed manufacturer offered a load of chicken risotto: the chicken had been left out by mistake.

Findlay talks of partnerships with Fonterra, T & G (Turners and Growers) and Sanitarium, all of whom offer food that would go to waste; they make separate donations to his organisation to feed hungry New Zealanders. Sanitarium, for example, has to do a full production trial of a new breakfast cereal which cannot be sold, but the successful product can be donated to food rescue. Mars, "a good partner," came onboard in March 2021 and have since donated 62,744 kilos of food,

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supporting families and individuals right across NZ. Their donations of rice, pasta sauces and pet food have been a great hit with our food hubs, says Findlay. Fix & Fogg, a Wellington manufacturer, give nut butters from the end of their production runs.

Fonterra Managing Director Fonterra Brands Brett Henshaw says partnering with the NZFN enables Fonterra to reach far more people in need than it could via food banks, community groups and charities.

“Having a consolidated approach to our donations enables us to be more efficient, and the NZFN are specialists in getting chilled product around the country to where it is needed.”

Stacks of Jazz apples in the NZFN warehouse, rejected for export under rigorous camera scrutiny for blemishes, testify to the links with T&G.

T&G Chief Executive, Gareth Edgecombe, says, “We simply don’t want to see Kiwis going hungry. T&G Fresh grows nutritious fruit and vegetables, and across New

Zealand we work with over a thousand growers who do the same - and at certain times of the year, because of changes to harvest or demand, we inevitably have a surplus.”

T&G’s Fairgrow was launched in December 2020 with the goal of further reducing food waste and increasing food security in New Zealand. Fairgrow donates surplus produce from growers, including what may (in the past) have gone unharvested, to be redistributed by the NZFN.

The NZFN works with the Ministry of Social Development’s (MSD) Food Secure Communities programme. With the increased demand for charitable food during Covid time, MSD reported that among the problems faced by food hubs was lack of refrigeration.

*Information for this article is reproduced with permission from “[New Zealand’s Food Waste Problem](#),” a report by Sharon Bretkelly for The Detail, public interest journalism funded through New Zealand on Air and produced by Newsroom for Radio New Zealand.



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One of the Maersk 9500 ship line which are set to start visiting Port of Tauranga from the end of September.
Photo: Supplied

Maersk starts dedicated New Zealand coastal service

Source: [rnz.co.nz](https://www.rnz.co.nz) – 16 June 2022

Shipping giant Maersk is to start two dedicated New Zealand coastal shipping services. One service would link Auckland, Tauranga, Timaru, and Lyttelton, while the other would see Nelson replace Auckland and link with the other three ports.

That would mean fortnightly connections for Auckland and Nelson, and weekly for the others.

Maersk said the aim was to offer reliable coastal services and connections for domestic and international cargo.

“The additional investment into a dedicated New Zealand coastal service, in conjunction with recent announcement to build a cold chain facility in Hamilton, will create significant value for our New Zealand customers,” the company said in a statement.

“Maersk’s expanded local product portfolio in coastal shipping, warehousing, cold chain logistics landside delivery and value-added services will connect New Zealand in new ways and enhance our overall product offering to provide integrated and flexible supply chain solutions.”

The company has operated for 25 years in New Zealand.

The new coastal service would be branded as Maersk coastal connect.

There have been growing calls to revive a coastal shipping service with New Zealand ships, as the schedules of international vessels become increasingly erratic due to the pressure of unprecedented global demand.

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Long Covid – The Guide

With so many people having contracted Long Covid and returning to work, here is a guide and flyer you can use to be aware of the symptoms and learn how to manage this inside your business.

Covid-19 Return-to-Work Guide – [Download PDF here](#)

Manage Long-Covid – Prepared by employers for employers – [Download the flyer here](#)



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New NZCSA members

NZCSA are pleased to welcome the following new members to the Association.

- [Johnson Controls](#)
- [Sensys](#)
- [Coverall Ltd](#)
- [Refrigafreighters Ltd](#)
- [New Cold New Zealand Ltd](#)
- [Apollo Projects](#)