



ABOVE & BEYOND | ISSUE 13 | NOV 2021

Newz Buzz

BIG Story

CROWN Durban

AND ITS HERITAGE

*Heritage Day 2021
saw Crown Durban
in full traditional
bloom to celebrate it's
Uniqueness and Unity
in Diversity... in true
Mzansi style*



Putting the Puck

IN OUR COURT

CROWN WELCOMES THE SIX GUN GRILL® MUSTANGS

We are thrilled to welcome the Mustangs Ice Hockey team to the Six Gun Grill® Family! [#SixGunGrill](#) [#SixGunGrillMustangs](#)



Our Greatest Stability **Stabilait®**

In our quest to be a dairy and beverage stabilising solutions leader in Africa, Stabilait has a team of dedicated food scientists and processing specialists to develop and perfect stabilising solutions to fit the demands and specifications of dairy customers. Whether yoghurt, processed cheese, flavoured milk, desserts or beverages, the Stabilait range of superior quality stabilising solutions meets the complexities of any dairy product.

Stabilait offers advanced, specialised, and custom ingredient solutions for achieving optimum stability in the fresh, fermented, long life dairy and beverage industries, as well as processed cheese.

ITS STRENGTH LIES IN ITS RANGE OF CHARACTERISTICS:

- Quality - ingredients
- Reliability - FSSC22000 and BRC
- Suitability - formulation principles/ international associations
- Efficiency - processing experts
- Functionality - viscosity, moisture binding, fat reduction stabilisation and enhanced texture
- Optimum - all the above in a one-bag solution

With excellence at our core, Crown Ingredient Solutions will continue to innovate products and solutions of the highest standards that exceed both our customers' needs and their expectations.





FOOD SAFETY PROGRAMME

**YOUR PEACE OF MIND
FOR FOOD SAFETY**



At Crown, we understand that food safety is one of the biggest risks faced by food processors. We therefore proactively respond to global demand for food safety standards. For this reason, we have implemented the Microsafe® programme to ensure absolute food safety.

In line with this, we have forged a close association and JV with Griffith Foods; and represent the following international principals:

Cargill® - Hydrocolloids, Texturizing solutions and Cocoa

Dr Suwelack® - Fermentation flavours

Emsland Group® - Potato and Pea starches and protein

Novozymes® - Enzymes and microbes

Crown® - Emulsiopro® and derivatives

ICL® - Tari®, Joha®, Brifisol® and Solva®

Complementing its stringent BRC and FSSC22000 compliance, Microsafe® demands the implementation of a range of additional food safety initiatives including, but not limited to:

- Near-infrared technology for the QC of dairy ingredients.
- Procurement from suppliers who have passed the SQA (supplier quality audit).
- Quality control of incoming shipments.
- High pressure liquid chromatography for the detection of aflatoxins, Sudan Red and capsaicin content of chillies.
- Microbiological analysis of pre- and post-sterilisation samples.
- Metal detection and X-ray scanning to detect possible ferrous and non-ferrous contaminants.
- Microsafe® steam sterilisation of herbs and spices to ensure conformance with government regulations for microbial loads.
- Quality assurance of finished products, with certificates of analysis to customers.



TOOLBOX TALK

FROM THE

OHS Corner

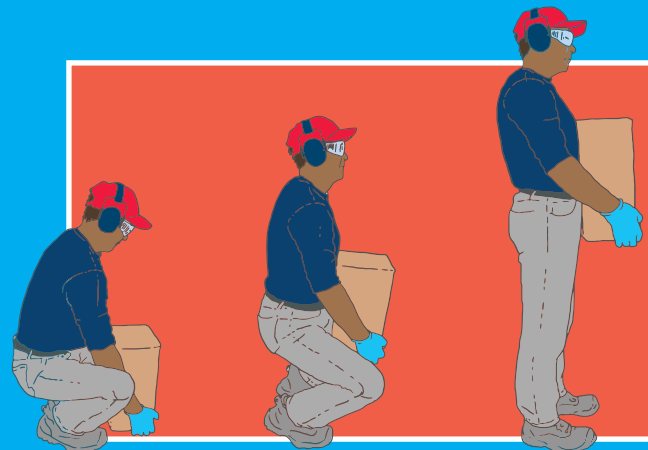


Over-exertion injuries most often affect the back, upper extremities, and knees, and most likely are caused by exposure to material handling or other ergonomic-related risk factors including high applied force, awkward postures, short cycle times or long work durations without adequate breaks.

The best way to prevent an over-exertion injury is to work through the task in your head to figure out the way to best perform the work. A major precaution includes using proper lifting guidelines.

Lifting guidelines include:

1. DO NOT attempt to carry or lift anything that is too big or too heavy. Inform your supervisor and ask for assistance.
2. Always use safe lifting techniques when lifting objects of any weight: keep trunk straight, bend knees, lift with legs, tuck chin, move feet rather than twisting trunk.
3. Check for sharp or rough edges, nails, pinch points, and other hazards before lifting any object.
4. If the load is too heavy, you may use mechanical lifting devices such as pallet jacks, forklifts, etc.



“The benefits of workplace ergonomics revolve around comfort and wellness which impact employee satisfaction”



**ARE YOU READY FOR
SOME WORD CRUNCHING?**



ACROSS

- 1 A slight tangy meaty flavour, enhanced with mild roasted coriander and hint of cloves.
- 2 South African national Halaal authority.
- 4 Crown values - we strive to innovate in everything, from products to processes.
- 7 It's the first spanish kitchen cutlery-making company with international scope.
- 9 Also known by its former name, Pietersburg.

DOWN

- 3 Versatility redefined!
- 5 The test that the sprint machine is most often used for.
- 6 Has provided superior smoking solutions to the processed meat industry.
- 8 New cricket team from oudtshoorn sponsored by Six Gun Grill®.
- 10 The test that the Elisa machine is used for.

PUZZLE ANSWERS: *OCT ISSUE PUZZLE

ACROSS

- 2 HERITAGE
- 6 UMAMI
- 7 PLAASWORS
- 10 CPA
- 11 THREE
- 12 MSG
- 13 NUTMEG

DOWN

- 1 FRANKFURTERS
- 3 CHIEFSCHOICE
- 4 SAUSAGE
- 5 BLUEBULLS
- 7 POLOKWANE
- 8 DHANIAWORS
- 9 PRAGUEPOWDER

WHAT'S COOKING WITH CHEF PIETER KRUGER

Six Gun Grill® & Meisterclub Stir Fry

2



INGREDIENTS

- 3 Tbsp Oil
- 300 g Onion, sliced
- 250 g Chicken breast, sliced into strips
- 250 g Stir fry vegetables
- 1 tsp Six Gun Grill® Seasoning
- 2 cups Cooked savoury rice
- ½ cup Meisterclub Sweet and Sour Marinade

METHOD

1. Heat the oil in a pan and fry the onions for 2 minutes.
2. Add the chicken and cook for 2 minutes.
3. Add vegetables, sprinkle with Six Gun Grill® Seasoning and cook for 2 minutes.
4. Add the rice and stir through.
5. Dribble the Sweet and Sour Marinade over and stir through.
6. Remove from the heat and serve.



WHAT WENT DOWN ON Social Media THIS MONTH?

