

**CROWN
CHRONICLES**

ABOVE & BEYOND | ISSUE 24 | DEC 2022

Newz Buzz

BIG Story

**WHAT A GREAT WAY TO BRING 2023 TO A CLOSE!
PRETTY IN PINK WITH THE**

Vodacom Bulls

IN SUPPORT OF CANSA FOUNDATION





It's always great to kick off the holiday festivities with the Vodacom Bulls. We loved joining the fun activities at their Pink Day Game, feeding fans, raising funds and increasing awareness for the CANSA Gauteng North West Limpopo foundation.



THE YEAR MAY BE COMING TO AN END, BUT

Sarah Kang's

**JOURNEY WITH CROWN NATIONAL
IS JUST BEGINNING**

Hi, I am Sarah Kang and I have joined Crown National as a Product Development Technologist under the Sauces and Condiments category. I initially started out as a R&D Food technologist for a renowned sauce company. My development scope resided in sauces, marinades, emulsions, soups, extended shelf life in meat and non-meat convenience meals, as well as dairy snacks.

I then enjoyed a brief experience as New Product Developer in a company that supplied fresh and frozen convenience meals including pasta range meals, Asian style meals, spiced meals, salads, sides, kids' meals, health convenience meals, and non-baked desserts.

I have an underlying dream to travel the world, meet people, experience their culture, and taste their prepared food. For I believe that therein lies the divine scope of gastronomy.



*What's
Cooking
in the Kitchen?*

SO GOOD TRIFLE

INGREDIENTS

500 g SO GOOD STRAWBERRY
JELLY POWDER

2.5 Litres Rapid boiling water

500 g SO GOOD GREENGAGE
JELLY POWDER

2.5 Litre Rapid boiling water

500 g SO GOOD CUSTARD
POWDER

1 Litre Milk

1 Litre Water

600 g Sponge cake

4 Tins Fruit cocktail

500 ml Cream, whipped

METHOD

1. Whisk the SO GOOD STRAWBERRY JELLY POWDER and boiling water until dissolved. Refrigerate til set.
2. Whisk the SO GOOD GREENGAGE JELLY POWDER and boiling water until dissolved. Refrigerate til set.
3. Whisk the SO GOOD CUSTARD POWDER, milk and water together for 2 minutes until smooth.
4. Cut the sponge cake into small pieces and use to cover the base of a serving dish.
5. Drain the fruit cocktail and keep the juice. Set cherries aside for decoration.
6. Spoon fruit and juice over the cake.
7. Top with strawberry and greengage jelly.
8. Cover with a layer of custard.
9. Pipe whipped cream on top and decorate with cherries.
10. Refrigerate for 2 hours to allow jelly to set.





OHS *Corner*

TOPIC: FULL BODY HARNESSSES

The risk of falls is virtually present in every single workplace, however, the factors that can lead to a fall vary greatly.

There are many specific unsafe acts by employees as well as unsafe conditions that lead to fall incidents.

Full Body Harnesses, a connector (for example, a self-retracting lanyard), lifelines and anchors are all part of a Personal Fall Arrest System (or PFAS). Any tasks performed while working at heights (such as stock taking, sorting and stacking at heights above 2 meters) using either a scissor lift (mobile elevated working platform) or lifting cradle (forklift cage) shall be conducted by employees who are specifically trained to do this type of work and are trained to recognise the fall hazards. The nature of such work normally exposes the employee to the fall hazard for a short period of time.

There are different forms of fall protection. It is important that workers use the equipment that is right for the job they are doing. Fall protection equipment must be inspected before each use.

Fig.1: Poorly fitted, poorly maintained, damaged, or missing equipment will not protect a worker when they need it the most. Please therefore ensure that the fit is as indicated.

Always ensure the following when using the harness:

- Inspect the equipment harness before use using SHE-FORM 11 – Body harness inspection.
- Never use equipment which is not in good condition.
- Always secure lanyards to a suitable anchor, above your work area if possible.
- Don't modify or mix any of the safety equipment.
- Never allow acids, caustics or other corrosive materials to come into contact with any of the equipment.
- Store your equipment in a dry place.
- Replace damaged equipment and remove it from service as soon as possible as it is determined to be defective.





New2 Buzz

Product Management Presents

JRS Silva Team Ingredients

Crown Food Group is proud to be associated with JRS SilvaTeam in distributing their Pectin, Fibres and Tara Gum, all of which are plant-based food ingredients that can be used in beverages, sauces, dairy, confectionery, bakery and fruit-based products.





Fruit-based Products - Jams & Sauces – Mayonnaise & Dressings



Dairy – Yoghurt and Meats





New2 Buzz

Holiday Cheers

**FROM ALL OF US
TO ALL OF YOU**

The holiday season is a perfect time to reflect on our blessings and seek out ways to make life better for those around us. At Crown National, we count YOU as our blessings, and wish you and your families much love, health and happiness as the clock ticks over to 2023!



For all new story submissions, get in contact with Eric at eric.ngidi@crowntoast.co.za
Please follow us on the below platform if you are not already doing so to see all the activities that happen in the business
Facebook: [@sixgungrill](#) and [@crowntoast](#)
With thanks from the editor who goes the extra (S)MILE – Eric Ngidi