SAAFFI





And YOU!

SAAFFI's Purpose



SAAFFI's Objectives



- To provide opportunities for collaboration between Member Companies/Institutions and to further and protect their interests.
- 2. To work in collaboration with other organisations that have dealings with the flavour and fragrance industry.
- 3. To encourage the dissemination of information and knowledge about the flavour and fragrance industry through seminars, workshops and information sessions.

SAAFFI Updates

Member organisations updated on relevant changing regulations





SAAFFI connects globally

Members instantly connected to global organisations IFRA & IOFI









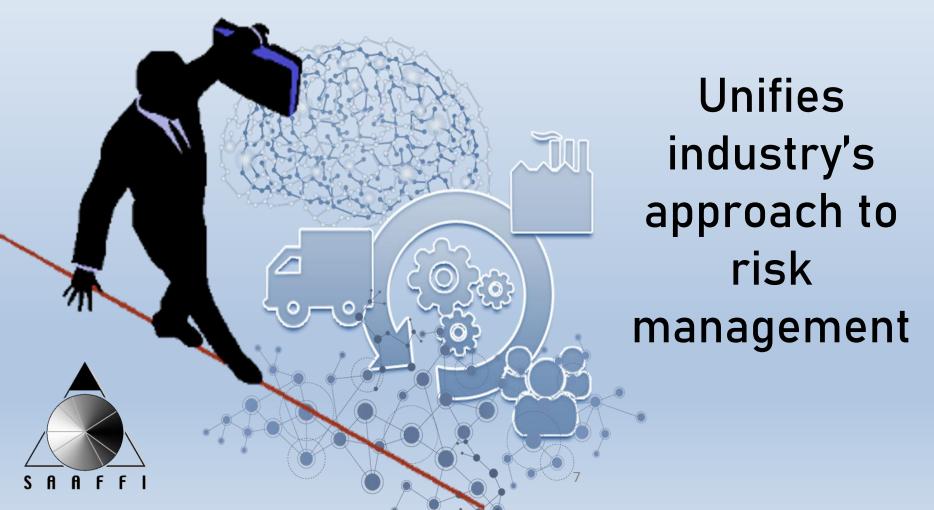
SAAFFI's global partners offer useful information

Examples:

- 49th Amendment
- Value of Fragrance
- IOFI Database
- Glossary of Terms
- Sustainability Charter



SAAFFI unifies response to risks



SAAFFI raises industry standards

Committing annually to abide by SAAFFI's Code of Practice



SAAFFI 's role

in the Flavouring Standard for the SA Flavour Industry





SOUTH AFRICAN ASSOCIATION OF THE FLAVOUR & FRAGRANCE INDUSTRY

(Annexe 1 to SAAFFI's Code of Practice)

FLAVOURING STANDARD FOR THE SOUTH AFRICAN FLAVOUR INDUSTRY

(Final v.1.1 of 14 May 2019)

PURPOSE

- To provide an industry standard for flavourings in South Africa.
- To give direction on those flavouring materials that have been evaluated and accepted, and thus may be considered as permitted for use in foodstuffs in South Africa.
- To provide guidance on business to business description of flavourings, particularly with respect to qualifications, such as natural.

SCOPE

These principles apply to flavourings, as defined below, which are to be added to foodstuffs intended for sale in South Africa.

GENERAL PRINCIPLES

- 1. The use of flavourings in foodstuffs should not lead to unsafe levels of their intake.²
- Flavourings should be of a purity suitable for use in foodstuffs. Unavoidable impurities should not be present in the final foodstuffs at levels that would pose an unacceptable risk to health.²
- The use of flavourings is justified only where they impart, modify or enhance the flavour of the foodstuff, provided that such use does not mislead the consumer about the nature or quality of the foodstuff.²
- Flavourings should be used under conditions of good manufacturing practice, which includes limiting the quantity used in foodstuffs to the lowest level necessary to accomplish the desired flavouring effect.²
- Flavourings may contain non-flavouring food ingredients, including food additives and foodbuffs, necessary for their production, storage, handling, and use. Such ingredients may also be used to facilitate the dilution, dissolution, or dispersion of flavourings in food. Non-flavouring food ingredients should be:
 - Limited to the lowest level required to ensure the safety and quality of the flavourings, and to facilitate their storage and ease of use;
 - Reduced to the lowest level reasonably possible when not intended to accomplish a technological function in the foodstuff itself; ²

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VAT registration number: 4840210621 NPO registration number: 042-452

SAAFFI educates and trains



- Precise Short Training Courses
- Numeracy Training
- Flavour & Fragrance Course
- Annual seminar
- Information Events
- Ad hoc Career Events

SAAFFI's Annual Seminar















SAAFFI nurtures future talent

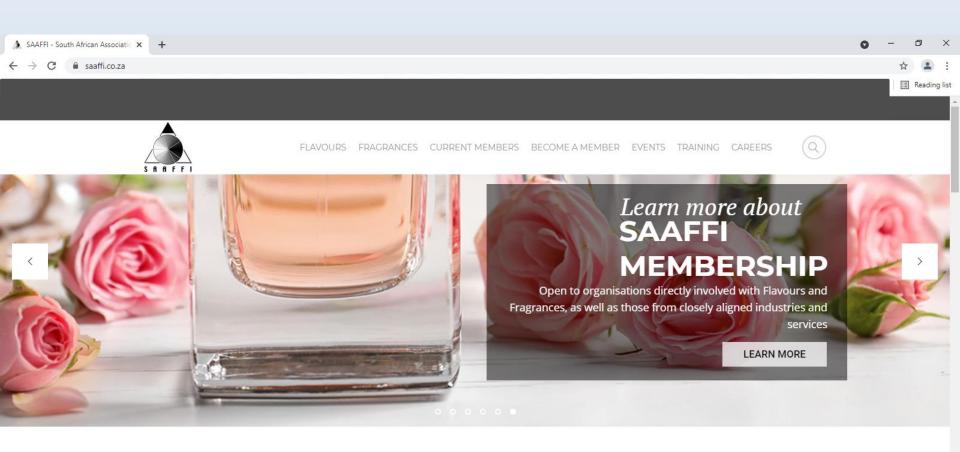
Food Scientists
Food Technologists
Chemists
Microbiologists
Biochemists
Biotechnologists
Application Technologists
Applied Chemists





SAAFFI's website

www.saaffi.co.za





FI AVOURINGS

Flavour plays an important role in food and in life. Not only must food offer a balanced and nutritionally adequate diet, it must be palatable and diverse. These aspects are largely a function of flavour. Thus flavourings are an essential constituent of human food.



FRAGRANCES

Fragrances, together with the sense of smell, add an invisible colour to everyday life and special occasions. A world without fragrances would be comparable to a world without music.





MEMBERSHIP

SAAFFI membership is open to organisations directly involved with Flavours and Fragrances, as well as those from closely aligned industries and services.

READ MORE →

https://saaffi.co.za/become-a-member/

SAAFFI's Members are all important











































































































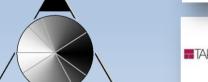
















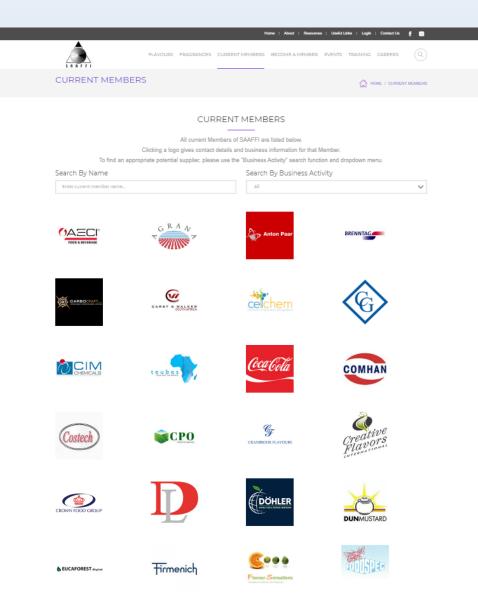




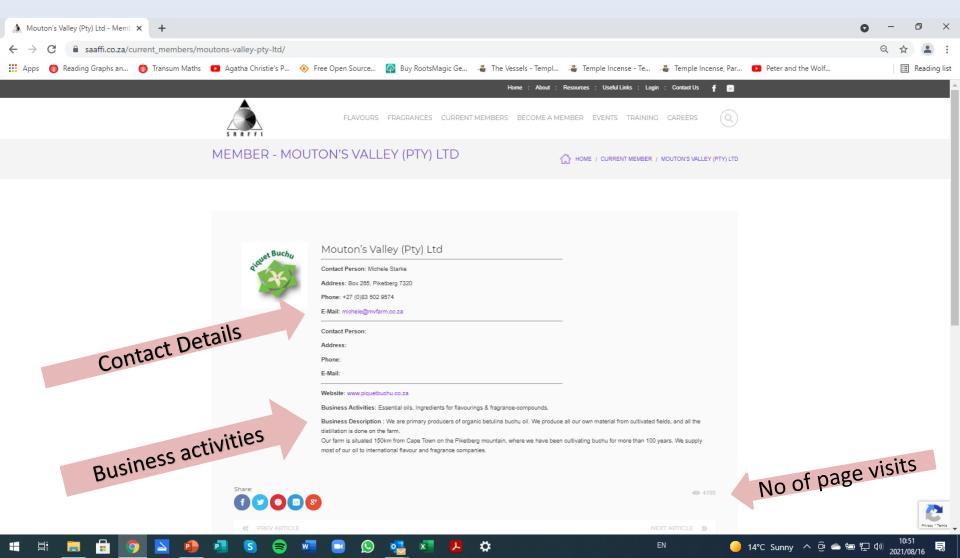
SAAFFI Member Info

- Behind each member's logo is a full page of activities and products of that company
- Useful as a source of contact info
- Useful for potential customers who can search by name and/or business activity

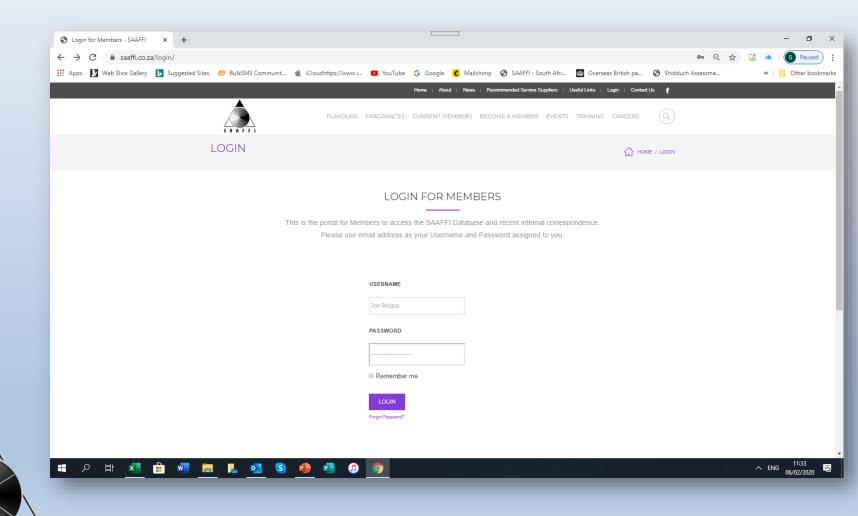




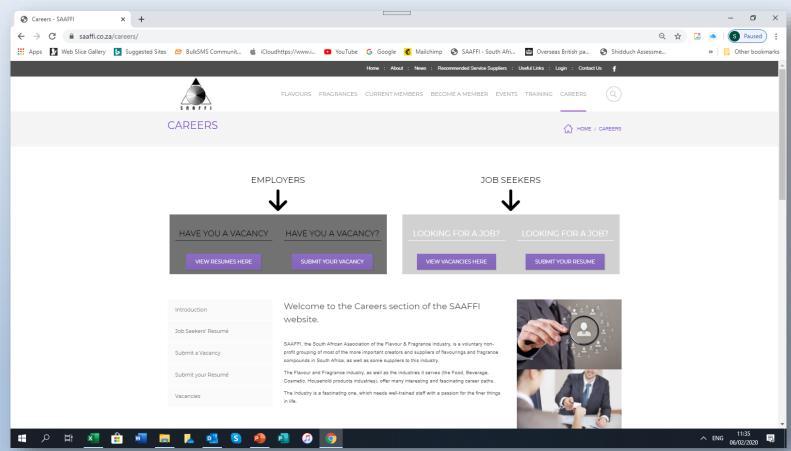
Unique page for each SAAFFI Member



SAAFFI Database



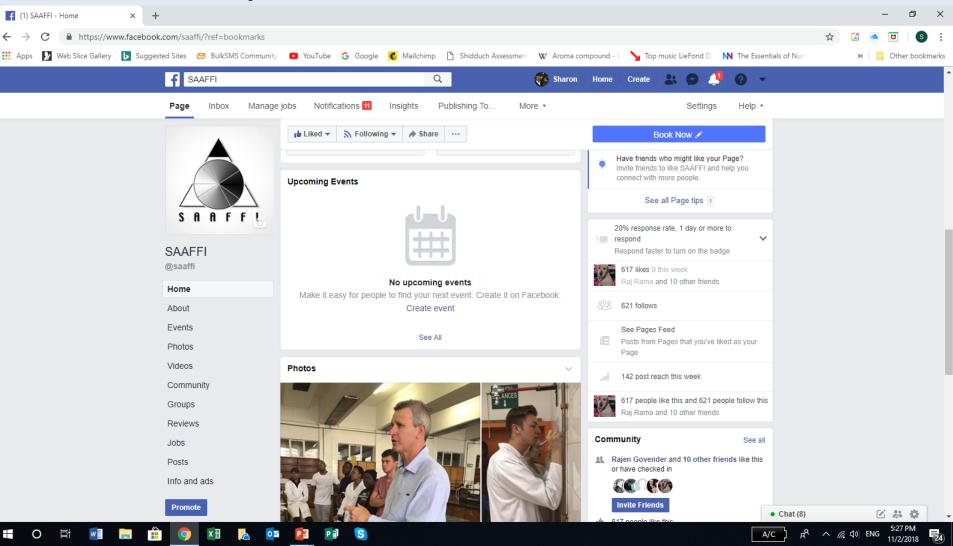
SAAFFI Career Page





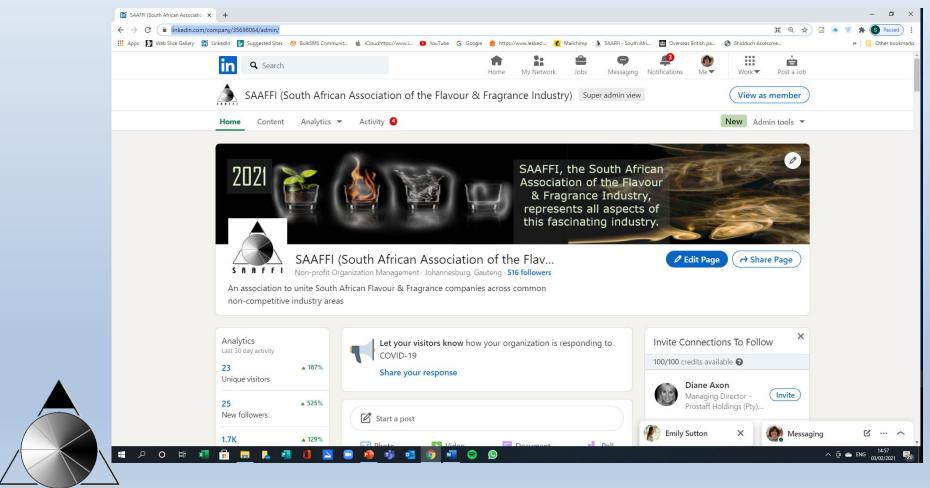
SAAFFI's Facebook Page

https://www.facebook.com/saaffi

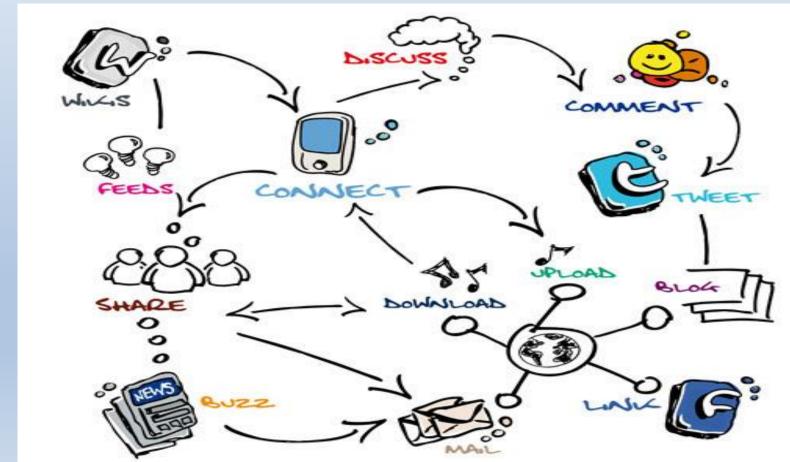


SAAFFI's LinkedIn Page

www.linkedin.com/company/35698064/admin/

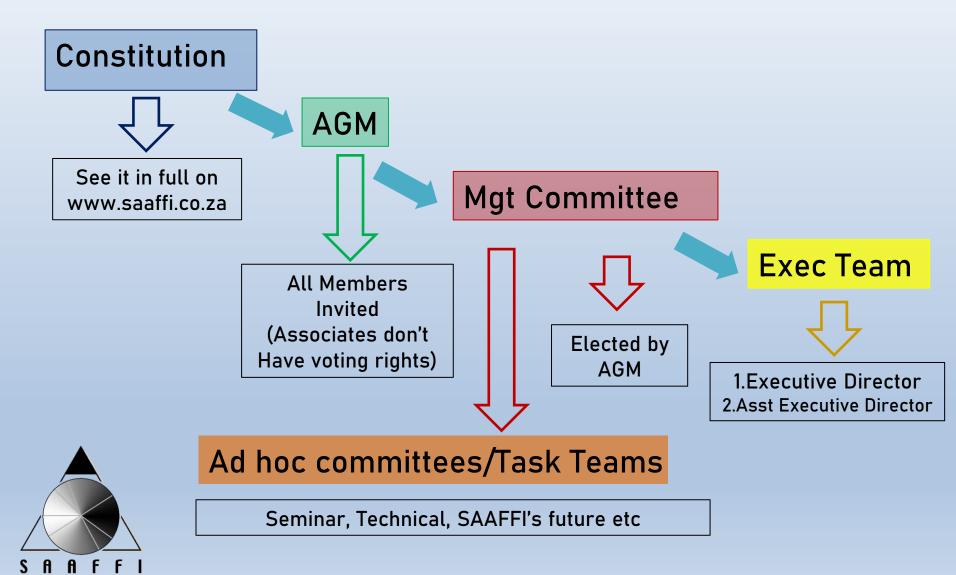


SAAFFI needs COMMUNICATION





SAAFFI's structure



SAAFFI's status

- Non-Profit Organisation Tax exempt
- VAT Registered
- Level 4 BBBEE contributor







Thank you for your attention

