

## New Zealand Honours Dr Tim Harwood for Leadership in Seafood Safety

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**Dr Harwood led the Seafood Safety Programme, supporting New Zealand's \$2 billion seafood industry**



Seafood food safety research leader Dr Tim Harwood has received the 2026 Significant Contribution to Food Safety Award at the New Zealand Institute of Food Science and Technology (NZIFST) Food Industry Awards.

New Zealand Food Safety acting deputy director-general Mike Inglis says Dr Harwood's work has made an important contribution to seafood safety in New Zealand and internationally.

"We are delighted to recognise Dr Harwood for his significant contribution to the seafood safety sector," says Inglis.

Dr Harwood led the Seafood Safety Programme, supporting New Zealand's \$2 billion seafood industry through the application of science-based, internationally aligned testing approaches that help maintain product safety and market access.

"Through working together with organisations including the World Health Organization, the Food and Agriculture Organization, New Zealand Food Safety, the Institute for Public Health and Forensic Science, and AgResearch, his work has strengthened seafood safety systems across New Zealand and beyond."

In addition to his role as Manager of the Food and Bioactives Group at the Cawthron Institute, he also serves as Deputy Director of the New Zealand Food Safety Science & Research Centre.

Inglis says Dr Harwood has also worked closely with MÄ•ori communities to support safer customary seafood harvesting.

"His work has helped extend seafood safety knowledge and tools to at-risk communities, including through field testing kits and training in the Bay of Plenty, helping ensure safer harvest during important community events.

“We congratulate Dr Harwood and all 2026 nominees. Their work supports New Zealand’s strong food safety system,” says Inglis.

New Zealand Food Safety sponsors the award to recognise individuals, teams, and organisations who contribute to food safety culture, research, and practice across the food system.