

New CFA guidance on veterinary residues management

CFA's latest publication, 'Veterinary Residues Management Guidance', is now available. In just 30 information packed pages the Guidance aims to assist chilled prepared food manufacturers in managing veterinary residues by:

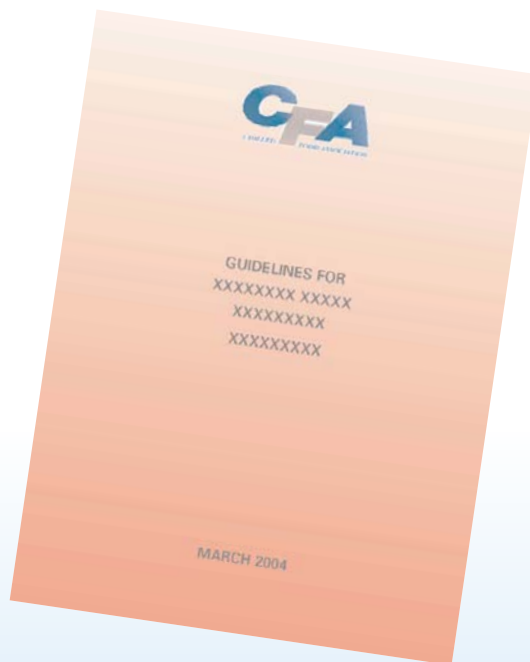
- Providing a overview of the issues and the legislation
- Providing clarity on how veterinary medicines are administered
- Indicating the various responsibilities throughout the food chain - including an outline of best practice in control measures and providing information to assist in auditing feed mills, farms and slaughterhouses
- Providing sources of update information.

Products covered are farmed animal-derived products such as meat and meat fats, poultry, fish and seafood, eggs, dairy products and honey. The emphasis is on residues from veterinary medicines but other pharmacologically active substances as well as possible environmental contaminants which may leave residues, are also covered.

The Guidance was developed with the assistance of the Veterinary Medicines Directorate and is supported by a number of food manufacturers' trade associations and the Agricultural Industries Confederation, representing animal feed producers. Copies can be ordered from the CFA website (£50 for non-members)•

CFA and DEFRA waste technologies workshop

CFA and DEFRA are running a second Waste Technologies Workshop on 27 May 2004 at PERA, Melton Mowbray to address the technological issues of waste disposal.



Ever since the EU Animal By-Products Regulation (EC1774/2002) was introduced the food industry has been working towards compliance. One major consideration was that there would not be enough time to put in place the necessary infrastructure but CFA managed to secure a delayed compliance deadline of 31 December 2005.

At the last workshop in September 2003, a compliance route map for the chilled sector was developed. This latest workshop is designed to help chilled food companies find waste disposal/ treatment technologies suited to the sector which can be in place by mid 2004. CFA aims to help its members identify where investment needs to take place in line with waste types and locations.

The advantages and limitations of current technologies will be considered at the workshop along with information about research, both ongoing and future, that will be required to potentially provide alternative solutions. Waste minimisation will also be covered, but the emphasis will be on identifying routes to compliance with the regulations by 31 December 2005.

The Workshop is free to CFA members but a limited number of places are available to non-members at £150 + VAT. Contact CFA for details•

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Microbiological guidance - Spanish version available shortly

CFA's very successful *Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers*, has now been translated into Spanish in time for the new growing season. Uk retailers have shown particularly interest in the English language version, which was published in 2002.

The Spanish edition can be pre-ordered from the CFA website and costs 70 Euros for non-CFA members.

CFA website to be relaunched

A new updated and redesigned CFA website will be launched in the near future. The site will reflect the dynamism and standards of the industry and will provide information on CFA, its members, publications and activities, as well as information on food safety and chilled food. The website will be linked to the CFA shop where publications will be available via secure ordering. Visit <www.chilledfood.org>.

New initiative on fire insurance

A new company, ISUWA (Industry Specific UnderWriting Agency), has been launched which offers substantial savings on property insurance premiums for firms which conform to the Fire Risk Minimisation Guidance (FRMG).

ISUWA was set up by risk manager and AIRMIC Food and Distribution Forum Chairman, Derek Mason, and Jacob Schlawitz, an insurance manager who

have now partnered with Alexander Forbes to offer an insurance product to respond to this risk managed approach.

FRMG Guidance has the support of AIRMIC and endorsement from the Fire Protection Association, and was produced by the Food Industry Panels Group (FIPG), which included CFA, the Cold Storage & Distribution Federation, the Ice Cream Federation, and the UK Association of Frozen Food Producers.

Copies of the guidance, can be ordered on-line from the CFA website.

CFA work programme for 2004

CFA will continue to focus on maintaining and promoting best practice within the chilled food industry and with its suppliers. We will also be looking to encourage greater uptake of our standards outside our membership and core retail supply base, as well as internationally. This will be particularly important with the recent enlargement of the EU.

Key work areas for 2004 include continuing to monitor chilled food specific legislation and ensuring that CFA's voice is heard in all the right places. Work is also planned on a 4th revision of CFA's highly acclaimed *Guidelines for Good Hygienic Practice in the Manufacture, Distribution and Retail Sale of Chilled Foods* as well as a revision of CFA 1999 Water Management Guidance. Compliance with all CFA guidelines is mandatory for CFA Members.

CFA appointments

Mr Garry Chapman of Del Monte Fresh Produce is the new chairman of CFA's Technical Committee and Shaheen Akhtar of Kerry Foods has recently been appointed as chair of the Microbiology and Hygiene Working Group.

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