





#### **New CFA Chairman**

Ron Mellow of H J Heinz Ltd is the new Chairman of CFA. Previously CFA's Vice Chairman, Ron has been a member of CFA's Executive Committee since 1999. He takes over from Dr Geoff Andrews who has left the food industry.

Ron chairs the CFA Executive (CFA's Board of Directors) which is responsible for the governance and development of CFA. Comprising senior management representatives of Full Member companies, the Board overseas all CFA activities and addresses non-technical issues impacting the industry.

Ron started his career with Unilever in 1971, on their graduate management scheme and worked in a wide variety of roles and locations in the UK and Africa. In 1988 he joined United Biscuits in a business subsequently acquired by Heinz in 1999, where he is currently Divisional Director for the Marks and Spencer business. He has also been instrumental in Heinz's entry into branded chilled foods.

"We are delighted that Ron Mellow has become our new Chairman. Ron's experience in the food industry is extensive. His knowledge and background will help us in our mission to promote the reputation and standards of food safety and hygiene of the professional chilled food industry", said Kaarin Goodburn, CFA's Secretary General•

# CFA and DEFRA waste technologies workshop

From 1 January 2006, the landfilling of material containing animal by-products will be banned. Currently there is no infrastructure for handling this material and contracts and investments need to be made now if the industry is to meet this deadline.

To help address these issues CFA and DEFRA held a very successful workshop on 24 May 2004. Over 60 delegates attended bringing together regulators, local authorities, researchers, CFA members and waste disposal operators.



Mr Ron Mellow, New CFA Chairman

The workshop addressed many of the technological issues identified at a previous workshop held in September 2003:

- the need for more information on energy-based solutions (thermal technologies) including cost and fitness for purpose;
- the alternative technologies;
- how to handle finalised, packaged materials;
- Minimising the distance the waste travels as well as establishing new and utilising existing local waste disposal solutions including the potential for piggy-backing with local authorities' schemes and infra-structures;
- identifying legitimate uses for biogas plants and composting outputs.

During the workshop, CFA's mapping data was presented by town, county and EA region with a view to identifying where local investment in appropriate sustainable technologies is required.

Presentations on established and novel treatment technologies and the CFA mapping data are available (under 'Resources/Presentations') on the CFA website. Proceedings are available to CFA members.

CFA is also working with DEFRA on approaches to waste minimisation in this fast-paced diverse industry•

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#### **New CFA website**

The new look CFA website has already received over 6000 hits as well as numerous congratulatory e-mails from government agencies and companies worldwide. Only CFA members have full access to the site. The top pages so far are on food safety, CFA's presentation on traceability, market data, and waste disposal technologies.



For information about CFA membership visit us at <a href="http://www.chilledfood.org/">http://www.chilledfood.org/</a> or e-mail us at cfa@chilledfood.org.

## CFA factory visits programme

As part of a long-standing and on-going programme, CFA has this year organised several visits to CFA plants for senior civil servants, including FSA CEO Dr John Bell, DEFRA officials, and Pesticides Safety Directorate staff. The aim of the visits is to demonstrate the high level of development of CFA members' controls and systems that are required to be in place to assure food hygiene, including GMP, HACCP.

The visits also show the exceptional traceability systems used in the sector and how safety is designed into the product from the development stage through to the end-product. They have also provided an opportunity to show

FSA staff, in particular, progress on the development of products with reduced salt content and other enhanced nutritional profiles. Further visits are planned, including for senior Health Protection Agency staff•

### **Regulatory issues**

One of CFA's main purposes is to keep its members informed of regulatory developments and to represent its views to government and other appropriate agencies. Some of the key issues on which CFA is currently focusing are:

- draft FSA Vacuum Packed/Modified Atmosphere Packaging Guidance. CFA has drawn together a broad consortium of industry organisations in pressing for FSA to support and promote the 10 day rule rather than introduce unique UK guidance. CFA believes there is no scientific basis or need for the proposed FSA guidance which would reduce shelf-life to 5 days and would not be easily applicable to imports;
- draft EC Microbiological Criteria Regulations. CFA has made on-going input into the development of these regulations on its own directly to the EC and through the Food & Drink Federation (FDF) and the European Chilled Food Federation (ECFF). At FSA's request CFA provided an expert (Mrs Bridgette Clarke, Geest plc) for the June EC Expert Working Group on product microbiological criteria. CFA is also developing its own guidance on this topic to help clarify technical issues regarding the use and interpretation of microbiological testing;
- Climate Change Agreement. CFA has compiled data to show the significant level of investment by companies in improving energy efficiency. DEFRA have sought a 50% increase in energy efficiency targets as many companies participating in the Climate Change Levy scheme have already met the targets set for 2010. A reduced increase in the target has now been mooted•

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