



New 'Media Centre' on CFA website

CFA has developed a new 'Media Centre' on its website http://www.chilledfood.org/ to address topical issues of interest to the sector. Produced in response to increasing interest in chilled foods and based on the most frequently asked questions to the industry, the new 'Media Centre' is a databank of information, for attributable use, aimed at journalists and those seeking more detailed information about the chilled food industry, its policies and practices.

The new pages provide key facts on the industry, such as market data, as well as CFA's views and policies on subjects as diverse as food hygiene, packaging, ingredient sourcing, nutrition and traceability. The information is provided in an easy to read and accessible format and will be regularly updated.

CFA is promoting the 'Media Centre' through publications and promotion to journalists and colleagues in the food industry. We have also produced an eyecatching colour postcard with CFA's website details for easy reference.

"We are particularly pleased to announce this exciting addition to our website", said Kaarin Goodburn, CFA's Secretary General. "The chilled food industry is proud of its achievements. Its approach to food safety and quality is world-leading but not everyone is aware of our exacting standards. This new feature allows us to address issues of topical interest directly to our customers, our consumers, and to the media"

Coming shortly – CFA Best Practice Recommendations

Reserve your copy now of CFA's 'Recommendations on Best Practice in the Production of Chilled Food' which will be published in early 2006. These new Recommendations dovetail with the British Retail Consortium (BRC) Global



CFA promotional website postcard

Standard for suppliers, providing chilledspecific detail for hygienic manufacture of chilled foods.

The new edition is based on previous CFA and European Chilled Food Federation (ECFF) guidelines and incorporates additional information from CFA's High risk Areas Best Practice Guidelines and Hygiene Training Material.

Compliance with the Recommendations is a requirement of CFA membership, backed up by either BRC or IFS (International Food Standard) certification.

CFA's 'Recommendations on Best Practice in the Production of Chilled Food' are free to CFA members and, competitively priced at £100 for non-members. For more information visit http://www.chilledfood.org/

DEFRA waste mapping and minimisation project

A joint DEFRA/CFA workshop to disseminate the key findings of the DEFRA waste mapping and minimisation project is to be held in the first quarter of 2006. The workshop will cover key minimisation measures for ready meals, pastry products and sandwiches.

Numbers will be limited on a first come first served basis but companies interested in attending should contact Kaarin Goodburn at CFA e-mail cfa@chilledfood.org



CFA Guidance on Microbiological Criteria Regulations

The new EC Microbiological Criteria Regulations define microbiological safety in the EU and come into force on 1 January 2006. They relate to a package of new EU hygiene regulations that are also due to come into effect on the same date. They also relate to the General Food Law (178/2002) Regulation, which came into force on 1 January 2005.

With the exception of certain meat preparations and products where specified testing frequencies are defined (one product per plant, per week), the regulations do not require additional testing to be carried out if HACCP is already in place. A summary article by CFA on the Regulations is available at http://www.chilledfood.org/content/presentations.asp.

In readiness for their implementation in 2006, CFA has developed, in conjunction with the British Retail Consortium (BRC), and with input from the Food Standards Agency (FSA), sectoral associations and Campden & Chorleywood Food and Drink Research Association (CCFRA), new guidance on interpretation of the Regulations by the authorities. To be published in December 2005 as a free download from the CFA (http://www.chilledfood.org) and BRC websites (http://www.brc.org.uk), the guidance is designed to provide detailed interpretation for the chilled food industry and links in with the FSA food business operator and enforcement guidance. Additional CFA guidance on the role of microbiological testing within HACCP will be published shortly.

Presentations

At the invitation of the Chartered Institute of Environmental Health (CIEH), CFA's Secretary General, Kaarin Goodburn, gave a presentation to a packed audience of several hundred environmental health

officers on the topic of 'Preventing and Managing Major Food Incidents' at their Annual Conference on 7 September 2005 in Cardiff. The presentation focused on the systems in place in the chilled food industry and on Sudan Red risk management and communication issues. The presentation is available on CFA's website at http://www.chilledfood.org/content/presentations.asp

On 28 September, Kaarin Goodburn also spoke at a conference in London, organised by Letsrecycle.com, on the subject of 'Waste Minimisation in the Chilled Food Industry'. This presentation sets out the work undertaken by the industry to identify and control waste arising during production.

Coming up this month, Kaarin Goodburn is giving a presentation on 'Guidance for Industry on the Practical Interpretation of The EU Micro Criteria Regulations' at the Campden & Chorleywood Food and Drink Research Association's conference on 'Hot Topics in Food Microbiology' to be held 24–25 November 2005. Contact Claire Coldicott on +44 (0)1386 842245, or e-mail c.coldicott@campden.co.uk

New CFA member

Pizza manufacturer, Schwans Consumer Products, has joined CFA as an Associate Member. This brings CFA membership to 21 full members, 4 Associates and 1 subscriber, its membership accounting for some 90% of UK retail chilled prepared food production•

ECFF Hygiene Guidelines

The European Chilled Food Federation will publish its 'Hygiene Recommendations for the Manufacture of Chilled Foods' in January 2006. The new Recommendations incorporate additional sections to take account of new legislative and technical developments since the last guidance was issued in 1996.

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