



IN THIS ISSUE: MAP Consultation, People News, CEd Reaches Thousands

CFA Leads Response to FSA Vacuum Packing/MAP Consultation

CFA has brought together a group of trade associations in response to the Food Standard Agency's (FSA) amended guidance to the '10-day rule'. The proposed amendment of the guidance, according to the group, threatens to compromise food safety and the viability of huge sectors of the food industry.

1. What is the 10 day rule?

The '10-day rule' is non-statutory guidance first published in 1992 and peculiar to the UK. It limits the shelf life of vacuum packed and MAP chilled foods to 10 days unless additional hurdles to the growth of non-proteolytic *Clostridium botulinum* are used.

2. What has happened?

This summer the FSA issued amended draft guidance which impacted negatively on the viability of £billions worth of foods from meat, dairy and fish to multicomponent chilled food, whilst compromising food safety.

3. What is wrong?

The changes proposed by FSA to the guidance go beyond routine updating and clarification and give rise to a number of concerns. They compromise food safety by the required laboratory approach, do not reflect modern manufacturing methods or risk

assessment, or recent research. Also, no Impact Assessment was carried out by FSA.

4. What have we done?

CFA drew together a group of seven trade associations (British Meat Processors Association, Provision Trade Federation, Seafish, International Meat Trade Association, National Association of Catering Butchers, National Federation of Meat and Food Traders) and the Institute of Food Research (IFR), formed a strong consensus and made a detailed submission to FSA.

5. What do we want?

Industry and IFR have requested that the document be withdrawn from the Internet, the revision exercise be put on hold pending a more substantive technical review in which the scientific evidence base for change can be properly evaluated and an accepted challenge test protocol developed.



The group has also requested that a full impact assessment of amendments is carried out.

The group has offered assistance with the review, either through the reconvening of a working group similar to that which developed the original guidance on the basis of advice from the Advisory Committee on the Microbiological Safety of Food, or in the context of a new ACMSF report.

Adelie Foods Joins CFA

CFA recently welcomed Adelie Foods as a full member. The company has been supplying chilled sandwiches and food to go for more than ten years. Its notable customers include visitors to the 2012 London Olympics!



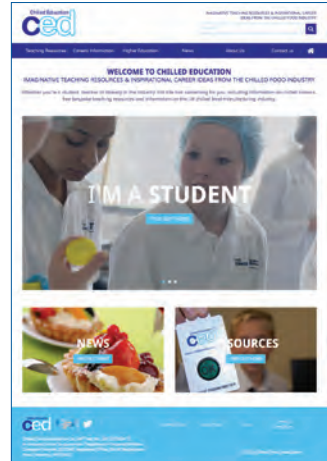
Chilled Education UPDATE



New Term, Brand New Website for CEd

Chilled is a dynamic industry that never rests on its laurels! In keeping with this, the Chilled Education website has undergone a major re-think and refresh.

Site users found the content invaluable but had previously commented on its navigation. CFA director Kaarin Goodburn explains: “Websites constantly evolve, so we wanted to take advantage of current thinking to address the needs of our site visitors. Our fresh new design takes a simplified approach that means everyone can quickly find the information most relevant to them. From lesson plans for teachers to inspirational career paths for students, the CEd website has everything we need to encourage and inspire more young people into professional roles our industry.”



Designing MicroTrumps



Students from Bablake Junior School in Coventry and Myton School in Warwick have been creating their own microbes as MicroTrumps in the

classroom. Their teachers have been delighted with the response. Science Teacher Sam Holyman, who has been working with CEd on developing resources, said: “Students were keen to share their own stories about microorganisms and were very excited to look at the cards. Their enthusiasm for science was infectious! I hope that the resources will encourage more primary school students to think about microorganisms and consider a career

in microbiology”. And Helen Shorter added: “The children loved learning about different microorganisms. I’m sure they will be washing their hands much more thoroughly in the future!”



Aryan and Grace of Bablake Junior School play MicroTrumps. PHOTO: BABLAKE SCHOOL



From left: Bethany Price, Kaarin Goodburn, Elliot Chadley, Ruth Wright, Ella Connolly and Gill Harrison on the CEd stand at Big Bang East Midlands in June.

CEd again a ‘Leading Exhibitor’ at Big Bang East Midlands

Derby’s Roundhouse has become a regular summertime haunt for CFA – this year CEd set up stall at the Big Bang East Midlands for the fourth year running.

CFA colleagues from Greencore, Samworth and 2SFG were kept busy demonstrating correct handwashing, explaining fridge temperatures and challenging students with the MicroTrumps game. They also signed up 25 new Cool Schools who were each given a set of resources. Each year the Big Bang increases in popularity and this one was the biggest yet – with 1,860 attendees. James Silcox, Director of Big Bang Midlands Region, is enthusiastic about CFA’s involvement: “The CFA plays a very important role in communicating the role of food science to our young people, an area within STEM that is often overlooked but which has a huge range of STEM careers and research within the Industry. It is one of our leading exhibitors in developing and presenting interactive ways to engage young people. The activities are fun, informative and educational, and their staff connect with the young people in the best way possible. The Big Bang is all about showcasing and celebrating STEM to young people with the aim that it will inspire and raise aspirations for them to start a career in STEM. CFA understands this in a very practical and effective way.”



Watch Kaarin Goodburn’s Big Bang YouTube interview: www.youtube.com/watch?v=GtzXu9_tHLY

News Bites



CFA Celebrates Bright Star on Food Science Horizon

Encouraging new talent is one of CFA’s key aims and so the Association was very happy to be invited to sponsor a new student award for Nottingham Trent University. The CFA Award for FdSc Food Science & Technology Student Excellence was presented to **Hannah Chipman** who had the highest overall grade. Foundation Degree Course Leader Christine Walker said: “We are all very proud of her and look forward to following her progress in the food manufacturing industry. We are delighted to have the CFA sponsor this award as it means so much more to the students having their achievements recognised by an industry leading body.”

FTC Facebook Q&A

Chilled Education sat in the hot seat in September for a live Facebook Q&A session with the Food Teachers Centre. The online community numbers around 3,900 food teachers – all hungry for relevant information! Kaarin Goodburn answered questions and talked through the range of CEd resources. The session was well attended and well received, attracting feedback including:

“So much information and support resources discussed. A really great session.”

“...one of the most informative Q & A sessions you have run (FTC)...many thanks to Kaarin...”

Taking a Leaf out of NWF/G's Book

Natures Way Foods/G's Fresh hosted a site visit from the Food Standards Agency (FSA) in the summer, looking at the 'Farm to Factory' journey of leaf grown on the 3.62ha site in Chichester.

Tracy Bishop, Senior Incidents Officer at the FSA said: "It was a very enjoyable and illuminating day exploring controls in place on salad crops from the seed



Hand sanitiser on harvesting rig.

to the final pack, which we all found very useful, so thank you again to you and all the staff for arranging such an interesting visit.

Kaarin Goodburn adds: "CFA site visits continue to be a popular and an invaluable way for the chilled industry to share experiences, procedures and practices with civil servants and other interested groups. This was our 52nd such visit, the 51st being at Moy Park in June, and is one of many options in a programme which covers a wide range



From right: Richard Barrett (NWF), Claire Donovan (G's Fresh), Alex Duncan (G's Fresh) and FSA's Jonathan Lighthill.

of chilled prepared foods. More visits are being planned."

More 'Waste less, Save more'

The success of Sainsbury's 'Waste less, Save more' pilot campaign, which featured CFA's fridge thermometers (CFA News 45 Spring 2016), prompted a nationwide roll out this autumn. Earlier this year the supermarket gave out 15,000 thermometers. Inspired by those supplied by Chilled Education, the thermometers were used to raise awareness of the importance of correct food storage in reducing waste. Sainsbury's found that around 75 per cent of people who use the thermometers change their fridge temperatures.

More than one million thermometers have now been distributed, with in-store events taking place across the country. Kaarin Goodburn said: "Correct storage temperatures are vital to assure chilled food shelf life and so minimise waste. This is a great initiative. There is of course scope for more of this kind of activity given there are 26 million households in the UK and our ambition is for every fridge in the UK to have a glowing green thermometer."



Chilled People News



Dr Nicola Wilson, General Manager at Samworth Brothers' Westward Laboratories, has been appointed Chair of CFA's Technical Group. Nicola has been with Samworth for 20 years and is responsible for food safety across all the company's products. She also works with external clients. She said: "I've been involved with CFA for many years. I've seen first-hand the role it plays and its value to the industry. It has many roles – from information dissemination to lobbying to safeguarding our standards and reputation. I could not imagine the sector without CFA! I'm delighted to become chair and play my part in making a difference for all our members."

Meanwhile CFA says thank you to **Mark Shippey**, who is scaling back involvement with the Association. **Ruth McDonald** takes over as Group Technical Director at Samworth and will join CFA's Board. Kaarin Goodburn says: "It's been hugely beneficial to have Mark working with us. We will miss his wealth of experience, which extends back to the very early years of chilled. We look forward to working with Ruth, whose career spans chilled manufacture and retail in the UK and abroad."



Janette Graham of 2SFG has been voted the Food Manufacture Awards Personality of the Year for her work leading the group tasked with developing the government's

Trailblazer apprenticeship scheme for the food and drink industry. CFA sends many congratulations to Janette, who is a big supporter of Chilled Education.

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