Think About Chilled Food!

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Menu

- The world-leading UK retail chilled prepared food sector
- The UK’s most dynamic food market?
- What makes UK chilled food unique
- Controls used by professionals
- Competencies needed
- Roles and rewards
UK Chilled Food Manufacture

- World-leading standards, systems and innovation
- Fast paced, constantly challenging
- 60,000 employees
- 12,000 different foods sold through retail
  - Most will be changed within a year – New Product Development
- ~25 major companies with 100+ production sites in the UK
  - Vast majority are CFA members
- >1,000 scientists employed by CFA members
  - Vacancies!
  - Long term demand!
What Are Chilled Foods?
UK Chilled Prepared Food

- Dressed salads
- *Leafy salads
- Prepared Vegetables
- Prepared fruit
- Stir fry kits
- Sandwiches
- Sandwich fillings
- Quiche/flans
- Pizza
- Recipe dishes/kits
- Meal Accompaniments
- Sushi
- Filled fresh Pasta
- Soups (*some RTE*)
- Sauces (*some RTE*)
- Dips
- Dressings
- Desserts

Items in green include ready to eat variants

*Leafy salads (1990+): UK: 2.7 x10⁹ packs, Worldwide: 2x10¹⁰ packs
Mainly Sold By

- M&S
- Sainsbury’s
- ASDA
- TESCO
- Waitrose
Mainly Made By

Samworth Brothers

Quality Foods

Pork Farms

Simply Salad

G's

Oscar Mayer

Greencore Group

Pasta Reale

Daniels

Vitacress

Nature's Way Foods

Del Monte
Chilled Food Association

- Who are we?
  - Represent professional manufacturers supplying UK market

- What is our Mission?
  - To promote and defend the reputation and value of the professional chilled food industry through the development and communication of standards of excellence in the production and distribution of chilled food

- Promote CFA standards and the sector to Government, enforcers etc

- CFA Members promote CFA standards throughout their supply base
UK Chilled Food: The Most Dynamic Market?

<table>
<thead>
<tr>
<th>Year</th>
<th>Market (£m)</th>
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<tbody>
<tr>
<td>1989</td>
<td>550</td>
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<tr>
<td>1999</td>
<td>4,550</td>
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<tr>
<td>2005</td>
<td>7,357</td>
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<tr>
<td>2010</td>
<td>9,163</td>
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• ~17-fold market value growth since 1989
• Still growing at 5% per annum
• Significant new product development every year
• Retail brand dominance, although brands now emerging
Controls - Key Principles

- HACCP and traceability
- Specified high quality raw materials
- 3 classes of foods:
  - Ready to eat (RTE)
  - Ready to reheat (RTRH)
  - Ready to cook (RTC)
- Non-/RTE segregation - 3 Hygiene Area standards:
  - High Risk: RTE, RTRH production (cooked ingredients only)
  - High Care: RTE, RTRH production (inc raw ingredients)
  - Low Risk: Raw materials, RTC production, packed product
What Makes UK Chilled Food Unique?

• Founded on food hygiene and safety
  – HACCP required from the outset

• Unpreserved
  – Rely on chill to achieve shelf life

• Exacting microbiological standards

• Largely ready to eat or reheat
  – Hygiene is critical

• Predominantly made in the UK
  – Very few finished product imports
What Makes UK Chilled Food Unique?

- Majority of foods have a number of ingredients
  - Animal derivatives 0-100%, many foods 5%-25%
  - Potential for re-working generally low
  - Much is handmade

- Specified suppliers, own/contract growers
  - Suppliers specified by retailers
  - Audited by retailers and CFA members (manufacturers)
  - Integrated control – high risk ingredients not bought on the open market

- Just in Time systems
  - Short shelf life ingredients and final products
  - High quality ingredients bought in line with projected orders
  - The right amount of each food prepared and packaged
  - Rapid distribution to demanding customers for sale
Post-Manufacture Controls

• Chilled distribution, sale and storage
  – Minimise potential for microbial growth

• Despatch and distribution to retail
  – <5°C required and monitored by UK major retailers

• Retail storage
  – <8°C legally

• Consumer storage
  – Use by date
  – Usage instructions
Competencies Needed

- Food science
- Food technology
- Food microbiology
- Nutrition science
- Packaging technology
- Hygiene and systems auditing
- Management
  - Production, supply chain, IT, finances
- Creativity
  - New Product Development
  - Problem-solving
- Good communication and people skills
- Passionate about food!
Roles

• Laboratory-based
  • Food safety and quality
• Product and process development
  • Developing new foods
• Working in the supply chain with suppliers and customers
• Working with factories to help develop good manufacturing practices
Rewards

• Competitive salaries
• Graduate programmes
• Career development opportunities
• Foreign travel opportunities
The centre of excellence for the chilled food industry

www.chilledfood.org