

Chilled Food – Getting it Right

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CFA Mission

To promote and defend the reputation
of the chilled food industry through the
development and communication of
standards of excellence
in the production and distribution
of chilled food

Chilled Product Ranges

- Ready meals and side dishes
- Dressed salads (with or without protein)
- Dry salads (e.g. mixed leaf)
- Prepared vegetables & stir fry mixes
- Pizzas
- Fresh pasta (plain and filled)
- Soups, Sauces, Dressings and Dips
- Sushi
- Sandwiches and sandwich fillings
- Delicatessen products
- Prepared fruit
- Fresh juice
- Desserts

Predominantly multicomponent and ready to eat (RTE)

Unique Characteristics of Chilled Foods

- Unpreserved, minimally processed:
 - Products rely on hygiene (raw material & GHP), process & chill to meet shelf lives
 - Limited opportunity for automation – hand made products
- Generally short shelf lives:
 - 2+ days
 - Positive release not an option
 - Emphasis on control (GMP/GHP, HACCP)

Chilled Food Association

- Represents ~85% of the UK & ~60% of EU chilled prepared food markets
 - Chilled prepared ~10% of UK retailed food market by value (~€10bn)
 - UK market ~65% of total European
- Founder member of the European Chilled Food Federation (1991)
 - CFA is key player – CFA guidelines used as basis of ECFF guidance

CFA Focus

- Chilled food technology
 - Predominantly food safety & hygiene
 - Common ground for all members
 - Non-competitive issues

Chilled Food Association

- Develops and promotes standards of excellence in chilled food production
 - Best practice emphasis - safety & hygiene
 - Whole chain approach – raw material selection & controls
- Competence based membership criteria:
 - Commitment to compliance with CFA Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods (HACCP core); **and**
 - Successful UKAS-accredited audit vs. BRC Global Standard
 - Food, **or**
 - Compliance with International Food Standard (IFS)

CFA Strategy

- CFA promotes its standards to regulatory bodies, policymakers and other stakeholders (retailers, non-members, sister associations)
- CFA Members promote CFA standards throughout their supply base
- CFA catalyses action on issues broader than the chilled food sector alone



EUROPEAN CHILLED FOOD FEDERATION
FEDERATION EUROPEENE DES PLATS FRAIS REFRIGERES



- Founded October 1991
 - by CFA & SYNAFAP
- Promotes safety and quality in the production and distribution of chilled foods
- ECFF Guidelines
 - 1996 based on CFA's 1993 GHP Guidelines
 - 2005/6 based on CFA's 1997 GHP Guidelines



- **Current Membership:**
 - Turnover ~€8bn, >400 plants, >10,000 products, 58,000 employees
- **Members:**
 - Belgium - **BReMA**
 - Finland - **ETL**
 - France - **SYNAFAP**
 - Germany - **Feinkostindustrieverband** (ECFF Pres/Sec to March 2006)
 - Italy - **APPF, UNIPI**
 - Netherlands – **Unilever Bestfoods**
 - Switzerland – **Convenience Food Association**
 - UK - **Chilled Food Association**
- **2003+ invited Accession States Associations to be observers/join**
 - Interest from Malta and Slovenia but
 - no uptake from any invitee, due to lack of local market/industry development

CFA Members' Major Customers (Brand Owners)

MARKS & SPENCER

TESCO

Sainsbury's
making life taste better™

WAITROSE

ASDA

SOMERFIELD



UK Chilled Prepared Foods

- >95% retailer own label = unique market profile
 - Products developed with/agreed with retail customers
- Multicomponent prepared products
 - Raw materials sources specified by retail customers
- Short shelf life
 - Made to order, generally on day of despatch to retailer
- Hygiene/safety critical
 - Unpreserved products, often ready to eat
- ~9,000 SKUs (products/variants)
 - ~30% annual product churn not unusual
- Seasonal raw materials but year-round supply/production
 - Pan-global sources meeting UK standards (audited and approved)

UK Chilled Shelf Life

- Quality-based primarily (spoilage first)
- The shortest in Europe: 2-35 days
 - 2 days: sandwiches
 - 7-10 days: ready meals, pizza
 - 8-12 days: bagged salads
 - 12-21 days: dressed salads, soups, sauces, dips, dressings
 - 35 days max: fresh pasta
- Dependent on high performance chill chain, target 5°C
- Reliant on exceptional distribution systems, particularly for shortest shelf lives – **Just In Time**

CFA Standards – Key Elements

- Massive investment in hygiene and technology
- Well managed supply chain
 - Not wholesale
 - Audited
 - Traceability
 - Integrated forecasting/orders/management/distribution systems
- GMP/GHP + HACCP
- High standards of factory hygiene including segregation of raw and cooked
 - High Care Area – RTE including uncooked components, e.g. salad
 - High Risk Area – RTE fully cooked
- 6D thermal processes targeting key pathogens, dependent on shelf life
 - Up to 10 day shelf life: 70°C/2 mins equivalent – *L monocytogenes*
 - >10 day shelf life: 90°C/10 mins equivalent – cold growing *Cl botulinum*
- High performance chill chain, targeting 5°C, established 1970s in the UK

i.e. Control as the foundation for innovation

Standards of safety, hygiene & quality

- *CFA Guidelines to GHP in the Manufacture of Chilled Foods, 3rd edition 1997
- Due Diligence Guidance on the Agricultural Use of Pesticides for Suppliers to Chilled Food Manufacturers, 2002
- *European Chilled Food Federation Guidelines, 1996
- *High Risk Area Best Practice Guidelines, 2nd edition 2001
- Hygienic Design Guidelines, 2002
- Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers, 2002 [Spanish version, 2004; Finnish version (EVI), 2005]
- Packaging Hygiene Guidelines for Suppliers to the Chilled Food Industry, 1999
- Veterinary Residues Management Guidance, 2004
- *Water Quality Management: Guidance for the Chilled Food Industry, 1999
- Handwash training poster, 1999

*Currently under review

Self Regulation

- UK Retailer own label system - HACCP as core
- 1989:
 - CFA recommended creation of specific audit body to audit CFA accreditation scheme = EFSIS
- 1990s:
 - Auditor competencies → UKAS activity
 - BRC Global Standard – Food
 - generic own label requirements
 - CFA Guidelines provide detail for the sector
- 2000+:
 - International Food Standard
 - Global Food Safety Initiative – CIES (European retailers)

Traceability

Traceability throughout the supply chain is a non-negotiable,
integral part of chilled food management systems

Traceability is a consequence of HACCP
for minimally prepared foods

- CFA members use
 - Known Suppliers
 - Known Standards
 - Known Sources
 - Partnership throughout the supply chain

Effective Traceability

- **Must link a lot or batch with its source and any treatment it has received**
- Will allow rapid access to product information
- Can limit the potential scope of a problem associated with a raw material (forwards)
- Can help identify where the source of a problem may be (backwards)

Traceability & Incident Management

- Internal Procurement & Technical Partnership
- External Supplier Partnership
- Materials traceability to source
 - Thorough
 - Rapid

Note:

Need good quality information on the precise problem, *viz.* raw material &/or lot &/or plant/line codes – **i.e. full RASFF information**

Example 1 – Bagged Salad

- Crop protocols: GAP/HACCP
 - Assured Produce Scheme (UK) & EUREP GAP (EU)
 - Assure GAP compliance - Third party verification
 - HACCP applied to harvesting activities
- Contracts and audits
 - Specified suppliers – traceability generally to field level, if not seed
 - Irrespective of source
 - Regular audits of suppliers
 - Common criteria and standards
 - Risk assessments: grower capabilities, performance
- Raw material batch segregation in processing
 - Internal traceability

Produce Raw Material Traceability

Lot number tells:

- Date of harvest
- Identity of the
 - farm (plot or field)
 - producer
 - country of origin
- Chain of ownership of the material
 - from grower to recipient
- Agricultural inputs (e.g. manure/fertiliser, irrigation, pesticides)
 - dates of application
 - input lot numbers

Example 2 – Thai Chicken

- Contracts and audits
 - Integrated production chain
 - Known, specified, audited suppliers
 - Raw material not bought on the open market
 - Risk assessments of suppliers capabilities & performance
 - European standard plants
 - Verification and audits
 - HACCP
 - Traceability to source
- Supplied stock quality/safety = raw material issue:
 - Must relate to RAW MATERIAL source codes, NOT simply plant/finished product codes

Example 3 - Spice

- Manufacturers risk assess
 - Spices
 - Suppliers' capabilities and performance
- Contracts and confirmation of legality plus Certificates of Analysis supplied
- **BUT**
 - Spices are often only from third world countries - controls at source/HACCP
 - Range of potential contaminants
 - Generally traded on the open market (identity preservation/traceability)
 - Controls at borders
 - Traceability to source limited, but one up one down not a problem
- **Low levels of e.g. Para Red**
 - therefore arise from cross contamination rather than direct fraudulent practice?
 - do not contribute to colour of the spice
- Highly advanced traceability systems → rapid identification of 4th, 5th or even 6th generation products, irrespective of detectable presence

Spice – the way forward

- Supplied stock quality/safety = raw material issue
- Must focus efforts on raw material practices and controls at source, not on finished product recalls
- Impact so far:
 - Economic
 - destruction of food
 - loss of consumer confidence and consequent loss of market
 - potential for moving food businesses elsewhere (loss of local jobs)
 - Loss of confidence in government/EU controls at borders
 - No practical solution at source
- Need to link
 - risk assessment (EFSA) with
 - risk management (EC, Member States) and
 - risk communication (EFSA, Member States)

CFA & ECFF 2005-6 Activity Programme

- Extend ECFF membership & promote visibility
- Finalise and publish ECFF Recommendations (Guidelines 2nd ed)
- Monitor and continue to influence EU Micro Criteria Reg, including implementation
- Finalise temperature requirements survey and request EC position
- Compile inventories and review
 - 'fresh' usage
 - shelf life protocols
- CODEX Hygiene committee – monitor/influence
 - *Listeria monocytogenes* control code
 - Active chlorine review
- Monitor and exchange information on chilled food diet-related issues

Reaching Out

- ECFF membership invitations to trade associations
- CFA promotion to authorities, trade associations, institutes, Governments
- **Other routes?**
 - Certification Bodies
 - Enforcers
 - Governments

CFA Standards Online

- www.chilledfood.org/content/publications.asp
- Downloadable copies of
 - Micro Guidance for Growers
 - Pesticides Due Diligence
 - Hygienic Design Guidelines
 - High Risk Area Best Practice Guidelines
- Others available via CFA webshop:
<http://shop.chilledfood.org/acatalog/shop.html>