



MEMBERS

CFA

New publications from CFA

Microbiological guidance for growers

CFA has recently published important new guidance to help minimise the food safety risks with fresh produce. CFA's *Microbiological Guidance for Produce Suppliers to Chilled Food Manufacturers* aims to assist in the development of HACCP in the field by addressing Critical Control Points and by providing clear guidance to growers on the main microbial food safety hazards and their controls, particularly in relation to produce that is to be minimally processed and eaten without being cooked.

Copies are available to non-members for £30 each for 1-4 copies, or £20 each for 5 or more copies. Members receive a discount.

Due Diligence Guidance on Pesticides

CFA's 'Due Diligence Guidance on the Agricultural Use of Pesticides for Suppliers to Chilled Food Manufacturers' aims to help chilled food manufacturers meet their legislative commitments and commercial requirements with regard to pesticide controls. In addition to advising manufacturers on the best use of other industry guidelines, the document sets out practical measures and systems regarding the use and management of pesticides to be followed by growers and other produce raw material suppliers supplying produce to CFA members.

The publication is timely as the authorisation of EU-registered pesticides is currently under review. Potentially hundreds of pesticide active ingredients will no longer be authorised by the EU after July 2003. However, the use of pesticides containing such active ingredients will remain legal in third countries, and so effective due diligence systems need to be in place for produce entering the EU and UK. The Guidance not only includes information on MRLs and pesticide approval status, but also appropriate

measures to ensure compliance with legal and other requirements. It also covers spot buying and points to consider when selecting a laboratory for residue analysis.

The guidelines were developed by CFA Members with comments from: Campden & Chorleywood Food Research Association, Central Science Laboratory, Crop Protection Association, the Fresh Produce Consortium, Leatherhead Food Research Association, the National Farmers Union, and the Pesticides Safety Directorate.

The Guidelines (15pp) are available from CFA for £30 each for 1-4 copies, or £20 each for 5 or more copies. Members receive a discount.

Guidelines on Hygienic Design

CFA's 'Hygienic Design Guidelines' are aimed at equipment users, designers and manufacturers, to help them evaluate the suitability of existing, new and customised equipment for use in high risk areas of chilled food manufacture. The Guidelines set out detailed criteria for design, construction and installation, in particular, hygiene requirements for key equipment, such as conveyors, elevators, and depositors.

The Guidelines (41pp) are available from CFA price £30 each for 1-4 copies, or £20 each for 5 or more copies. Members receive a discount.

For more information about any CFA publications visit the CFA website <www.chilledfood.org>•

New members

CFA welcomes Cuisinebox Pty (our first Affiliate Member) as well as Hitchen Foods, Hygrade, and Young's Bluecrest as Full Members. CFA now represents 24 companies (from SMEs to multi-nationals), 150 plants and 45,000 employees producing around 8,500 different chilled food products•

New CFA chairman

Dr Geoff Andrews of Northern Foods has been elected the new Chairman of CFA. Previously Vice Chairman of the Association, Geoff brings enormous experience to the role. After graduating with a first in Food Technology from the National College of Food Technology, Geoff completed his PhD at the National Institute for Research in Dairying. From NIRD he joined the R&D department of the Express Foods Group working on product and process development, but after two years moved to Mars Confectionery where he held a number of management posts in product and process development. For two years he led the operational side of a project setting up contract manufacturing of dairy drinks in central Europe and the Middle East before moving to Pepsi Cola International. In 1998, he joined Northern Foods as head of Technical Services running three teams: engineering, procurement and food technology.

In 2001 he was appointed to the government Advisory Committee on the Microbiological Safety of Food and is also chair of the Advisory Board to the School of Food Biosciences at the University of Reading, the Food Processing Faraday, and the FDF's Food Research Policy Group.

CFA extends its warm thanks to outgoing Chairman, Ian Menzies-Gow (Chairman of Geest plc), who secured major growth in CFA membership during his time in the post.

Traceability teach-in

Traceability is a key issue for the Food Standards Agency (FSA) as it features in the EU general food law regulation

(178/02) which also establishes the European FSA. In May this year, as part of an information gathering exercise, the Food & Drink Federation organised a Teach-in for senior FSA staff where CFA's Secretary General, Kaarin Goodburn, presented the chilled prepared food industry's long-standing approach of using integrated supply chains and specified, audited suppliers. Bagged salads and Thai chicken were used as examples of the traceability measures in place.

During her presentation, Kaarin stressed the need for timely information to be provided to the industry by the authorities when an issue arises, as well as appropriate coding information.

The presentation is available on the CFA website, <www.chilledfood.org>.

CFA at IFT

At a recent Institute of Food Technologists (IFT) conference in the USA, Kaarin Goodburn gave a presentation on codes of practice and legislation relating to chilled ready meals in Europe.

Coming shortly on the CFA website

With over 13,000 hits, CFA's website site has become a valuable resource for members and non-members alike. We continue to develop the site and shortly you will be able to order CFA publications on-line. Payments in £s, Euros and \$US will be accepted.

And don't forget you can choose to receive 'CFA News' by e-mail. Just complete the on-line reply form at <www.chilledfood.org>.

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