

## CFA publications are great success

The 4th edition of CFA's highly acclaimed '**Best Practice Guidelines for the Production of Chilled Food**' has been a great success with over 200 copies sold since they were published in January 2006. The '*Guidelines*' are widely recognised as the benchmark for best practice in the chilled food industry and constitute the standards of operation required for membership of the Association. The new edition takes an integrated approach based on HACCP providing information on the principles of food safety, pathogen characteristics and hurdles. They also provide specific detail supplementing and interacting with the British Retail Consortium (BRC) Global Standard for Food and the International Food Standard.

The CFA '*Guidelines*' are published in partnership with The Stationery Office and are available (price £100.00) through TSO bookshops and on line from <http://www.tsoshop.co.uk/bookstore.asp?DI=561965>.

The CFA/BRC '**Guidance on the Practical Implementation of the EC Regulation on Microbiological Criteria for Foodstuffs**', published in December 2005, has also been a huge success with over 18,300 downloads from the CFA website. Also available from the BRC website, the guidance aims to help food businesses meet the requirements of the EC Regulation on Microbiological Criteria for Foodstuffs which came into force in January 2006.

The '*Guidance*' complements the Food Standards Agency's (FSA) own guidelines and the FSA was closely involved in its development. In April the FSA promoted the CFA guidance to its Micro Criteria Stakeholder Group, which includes enforcement organisations, public analysts, testing laboratories, manufacturers, retailers and others. CFA is also liaising with the FSA on dissemination and training activities.

To complement the main BRC/CFA '*Guidance*', CFA's '**Microbiological Testing and Interpretation Guidance**' is also



available from the CFA website and over 6000 copies have been downloaded. Both documents are available free from <http://www.chilledfood.org/content/guidance.asp>•

## More free CFA downloads

CFA has recently made two more of its printed publications available as free downloads from its website. CFA's **Veterinary Residues Management Guidance** was originally developed with the assistance of the Veterinary Medicines Directorate and aims to help food manufacturers meet their legislative commitments and commercial requirements regarding controls on veterinary residues. The various responsibilities throughout the food chain are explained and best practice in control measures are outlined. Information to assist auditing feed mills, farms and slaughterhouses is also provided.

In addition, CFA is now offering the Spanish version of its **Microbiological Guidance for Growers** (Consulta de Microbiología Para Proveedores de Vegetales Frescos A Productores de Comidas Refrigeradas) as a free download. The Spanish version follows the same format as the original English version which was first published in June 2002. It covers the key areas of HACCP, traceability hazards and their control in growing, harvesting and handling packhouses/ post harvest handling, sampling, test methods, targets and tolerances, and interpretation of results. The original English version of this Guidance has also been translated into Finnish by the national authorities.

To download your free copies visit <http://www.chilledfood.org/content/guidance.asp>•

## CFA expands website 'Media Centre'

The 'Media Centre' on CFA's website is being revised and expanded to cover new topics of interest, recent statistics and market data.

The information is based on the most frequently asked questions to the industry and 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 market data goes back as far as 1999 and covers most categories of chilled foods showing the massive growth of the industry in recent years.

To find out more about chilled foods, CFA, and its member companies visit <http://www.chilledfood.org>

## CFA Day at IFR - members only event

The second annual 'CFA Day at IFR' for CFA members is to be held on 12 July 2006. The event is designed to enable CFA members get an update on the Institute of Food Research's various activities that are of direct relevance to chilled foods. The programme includes:

- A review of vacuum packaging and modified atmosphere packaging;
- Time temperature indicators and recent developments in predictive modelling;
- Recently initiated EU-funded projects (Novel Q, Healthy Structuring);
- Allergy studies at IFR and in Europe;
- Update on the IFR Food and Health Network;
- Valorisation of food processing waste streams.

CFA members interested in attending the day should contact Kaarin Goodburn on +44 (0)1536 514365 or e-mail her at [cfa@chilledfood.org](mailto:cfa@chilledfood.org)

## People at CFA



Mr John Gorman (Group Technical Director of Northern Foods) is the new Chairman of CFA's Executive Committee.

Mr John Grace (Divisional Technical Manager for Heinz Frozen and Chilled Foods) has been elected as Chairman of the CFA Technical Committee.



Ms Caroline Millman (Technical Controller, Greencore Group) is the new Chair of CFA's Microbiology and Hygiene Working Group.

Together the two Johns and Caroline have over 70 years chilled food experience.

## CFA Presentations

Kaarin Goodburn, CFA's Secretary General, gave a presentation on 'The Micro Criteria Regulation - What does it Mean to Manufacturers?' at the IFST Spring Conference held on 7 April 2006. A copy of this presentation will be available on the CFA website <http://www.chilledfood.org>. Kaarin has also been invited to speak on the CFA Guidance on the Microbiological Criteria Regulation at the SOFHT Conference in Dublin this summer (<http://www.sofht.co.uk>) and at the International Association of Food Protection meeting to be held in Barcelona, Spain in the Autumn (<http://www.foodprotection.org>).

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