

## Kaarin Goodburn wins Leadership Award at CBI Trade Association Best Practice Awards

CFA's Secretary General, Kaarin Goodburn, has won the Leadership Award at the 2009 CBI Trade Association Forum (TAF) Best Practice Awards.



The TAF is an unincorporated body of UK trade associations funded by its members. It provides a range of services and activities for its members designed to help them in the strategic development and day to day running of their organisations.

Since its formation in 1997, TAF has been encouraging the development and sharing of best practice amongst UK Trade Associations and promoting the role of effective trade associations to government, industry and the wider public.

The TAF Best Practice Awards were launched in 2003 to foster the search for excellence, to recognise and reward achievement and to encourage the communication and adoption of best practice amongst Trade Association Forum members. They are the only awards of their kind in the UK.

In awarding the Leadership award to Kaarin the Judges recognised that, from being involved in the establishment of the organisation 20 years ago she has led the sector in which she operates as much as the organisation itself. Over that period she has advised and supported the sector at the UK, European and international level (where she is an advisor on a UN WHO expert group) as it has rapidly grown and evolved to be worth £8,500m to the UK economy.

Her nationally and internationally recognised expertise in developing best practice guidelines for the sector and her ability to co-ordinate the actions of members has meant that the sector has been highly successful in achieving appropriate risk-based regulation that has encouraged

growth and development in the industry. With 23 members this is a remarkable achievement, and is a credit to Kaarin's leadership abilities which she has used to maximise the organisation's resources by forging relationships across industry, academia and government. By pulling all parties together, she has been able to achieve outcomes that are beneficial to both her members and consumers. An achievement which was recognised last year when she was awarded an MBE for services to the Food Industry.

Kaarin was presented with her Leadership Award by John Sergeant at the Trade Association Forum's black tie event at London's Intercontinental Hotel, Park Lane.

CFA was also a finalist in the 'Sector Representation' category which recognises success in representing the sector overall. To be short-listed as a finalist is a real accolade in itself as the sifting panel only put forward those entries they consider to be potential winners.



### New CFA member

CFA is pleased to welcome Saladworks as a full member of the Association (<http://www.samworthbrothers.co.uk>). Leicester-based Saladworks is one of the country's most advanced food facilities offering customers the rare ability to mix raw and cooked ingredients in the same product to exacting technical standards with a high degree of innovation. Originally designed to handle high care salad products, the company is now focused on the manufacture of Chilled Ready Meals for several leading retailers. Their range includes products in the Italian, Healthy, Diet and Premium categories.



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## CFA guidance on fresh produce terminology

CFA has issued guidance on fresh produce terminology used by the food industry. Terms such as 'salad vegetables', Ready To Eat (RTE) fruit and vegetables' 'bagged prepared RTE salad vegetables' are used almost interchangeably by regulators and others, creating confusion and distorting the overall picture particularly in relation to leafy (bagged) salads.

The issue of terminology had already been raised by CFA with the Health Protection Agency (HPA) and the Food Standards Agency (FSA) and the meaning of general terms agreed but a definitive description of various terms has not been drawn up until now. The new guidance, which has been shared with HPA, FSA and retailers, is in the form of a diagram and it is hoped provides clear terminology to help improved communication on food outbreaks. It can be downloaded from [www.chilledfood.org](http://www.chilledfood.org).



## CFA shelf life guidance

CFA is playing a key role with FSA in the development of simple guidance for Food Business Operators (FBOs) and enforcers on practical implementation of the EC Staff Working document "Listeria monocytogenes shelf life studies for ready-to-eat (RTE) food".

The aim of the guidance is to provide information to FBOs - particularly SMEs - and enforcers to obtain compliance with the Micro Criteria Regulations 2073/2005 (as amended), ensuring a sound approach to allocating shelf life, seeking to avoid misinterpretation of the Regulation and the EC's shelf life Guidance.

Allocating appropriate shelf life to perishable foods is extremely important as giving too long a shelf life, i.e. unsubstantiated

scientifically, may result in increased risk of foodborne illness from listeriosis.

The guidance supports CFA's work on Lm over the past decade with EC and CODEX and will form the basis of the UK's approach to practical implementation of the Micro Criteria Regulations, i.e. HACCP implementation including monitoring at day of production and end of life to verify that HACCP is functioning and that the shelf life is appropriate.

The guidance drafting group is industry-led, with FSA intending to provide endorsement and assist in its free dissemination. Enforcers (CIEH) are also involved in the WG.

## CFA research priorities

Since 1998 CFA has compiled a prioritised listing of research priorities identified by members. The listing is circulated each year to researchers (institutes, research associations, universities) and funders (Defra, FSA, BBSRC). This year's listing has been sent to some 250 research contacts internationally (universities, institutes and research associations) and funders (BBSRC, Defra, FSA). CFA has already had positive responses from researchers working on topics listed, which will boost co-ordination between industry's needs, research effort and funding allocation.

## CFA presentations

Future presentations by CFA's Secretary General, Kaarin Goodburn, include :

- 'Increasing public confidence in the recycling of organic resources: considerations from a chilled food perspective' to the Organics Working Group of the Environmental Services Association on 5 November 2009.
- 'SUSSLE: Sustainable (Safe) Shelf life Extension' at *Food Manufacture's* event on 'Profitable Production' on 3 November 2009.
- 'Micro Criteria and Shelf Life' at the Leeds Applied Food Microbiology Course on 28 April 2010.
- 'The importance of Hygiene' at *Food Processing's* conference on 'Appetite for Engineering' on 29 April 2010.

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