

## Chilled leads the field in meeting climate change targets

As part of its strategy to reduce greenhouse gas emissions, the Department for Energy and Climate Change (DECC) is currently consulting on proposed energy efficiency targets for the food sector post 2013, when the current Climate Change Agreement scheme expires. The Food and Drink Federation (FDF) is submitting a proposal on behalf of the whole industry, which includes data from CFA detailing the massive contribution made by the chilled food sector.

Against a backdrop of the current growth level of 6% p.a. in chilled food the £10bn sector is already delivering energy reductions that out-strip the government targets. During the first round of Climate Change Agreement the chilled food sector has invested heavily in energy efficiency, resulting in an energy reduction of 21.4% against an agreed government target of 13.2%.

The impressive results are driven partly by members striving to meet CFA Sustainability Aims of improving a number of environmental indicators including energy efficiency and also by retailers' ambitious sustainability or environmental programmes that are often more demanding than statutory requirements and can only be met by our members' contribution.

Kaarin Goodburn, CFA Director explains: "The chilled food sector has been compelled to work hard and work fast on energy targets. Intense competition amongst retailers leads to their energy reduction commitments being passed to, and delivered by our members. This is in spite of mainly short term supply agreements between chilled food manufacturers and retailers which result in short investment cycles with severe cost restraints.

"What has been delivered should not be underestimated or overlooked but we face obstacles to future reductions from increased automation and short term investment cycles. There is limited scope for further improvement without huge and disproportionate effort and investment so we call on the DECC to hear our concerns when setting targets to the chilled sectors' sites."

The sector has achieved the reduction through introducing behaviour change, for example appointing energy champions, and also through technological improvements such as, monitoring and targeting, boiler efficiency, low energy lighting and motor efficiency.

CFA's summary of energy reduction interventions taken by members to over-achieve against the previous Climate Change Agreement targets, can be found on the CFA website: <http://preview.tinyurl.com/9xfk92e>.

### On board

CFA is pleased to announce its 2012-13 Chairmen and Vice Chairmen. Each member contributes expertise, experience and knowledge, ensuring CFA maintains its core aim of championing best practice in the sector.



Alison Robertson (left), Technical Director at Hain Daniels continues in her second year of chairmanship. She is joined by Helen Sisson (right) as Vice Chair. Helen is Group Technical Director at Greencore.



The position of Technical Chair is taken by Greg Hunn (top left) of S&A Foods and Technical Vice Chair is Soleco's Simon Knight (bottom left).



Also we are delighted to announce that Dr Chris Foulds (right) of Finlays Fresh Products Ltd joins CFA as the new Produce Working Group Chair.



### Happy First Birthday Chilled Education!

In just twelve months CFA's innovative campaign to inspire the next generation of food scientists has already made an impact in the classroom, and on the front pages of the media (Food and Drink Technology Magazine, July/August 2012).

Since launching last September there have been over 4,200 downloads of the lesson plans, 30,000 CFA-branded LCD fridge thermometers produced for children to use at home and 560 Glo-Germ kits currently cleaning hands and testing curious minds across the UK.

Thanks to everyone who has helped to make this first year so successful. The feedback coming in reassures us that Chilled Education is both necessary and useful.

### Members in action

CFA members have been out and about, visiting classrooms, speaking at careers fairs and welcoming teachers onto their sites.

# NEWS CFA

Amongst them was Claire Valentine of Salads to Go and Soleco UK. She took part in two careers fairs and was pleased to meet students from her old school. "We need to capture young minds" she says "through the inspiration of an attention-grabbing experiment or, as happened to me, an engaging teacher". Her industry experience means that she can talk with wide knowledge and she quickly found out what most interested the older students – the salaries on offer. With poor perceptions of pay and career prospects sessions like Claire's are a valuable way of dispelling myths that stop young people from considering a career in food.

Hain Daniels' Sue Evans and Brian Cochrane have also been into schools, talking to more than 120 infant and primary school youngsters. Sue's lesson about the senses and Brian's hygiene lesson - with a field to fork journey for an orange - show the flexibility of the subject in the classroom.

During June's National Design and Technology Week Chris Roddis of Greencore Food to Go presented to two schools, he says: "I was surprised and pleased by the enthusiasm with which the teachers welcomed me." His session looked at how science is used to keep food safe, including lots of practical examples like thermal processing, HACCP, micro modelling and cleaning and sanitising. Despite his initial concerns about engaging the interest of a classroom of teenagers, his conclusion shows how positive he found the experience to be: "The moments when they grasped the importance of some of the things that we do – brilliant - a few individuals really got it and that made it all worthwhile."

## Connecting to the Classroom

Chilled Education now has 17 STEM Ambassadors amongst the CFA membership. These colleagues, including Claire, Chris, Sue and Brian, received the training and support to help them in the classroom and when talking to students.

Chilled Education now wants to partner CFA members with local schools. This will help them to strengthen their community links and allow students to enjoy the benefit of site visits and industry experts coming to their school. So far nearly 200 'Chilled Schools' have had the teaching resources and are registered with CFA. Kaarin Goodburn explains: "Members can visit the CFA website, find Chilled Schools closest to them and, if they haven't already done so, make contact. We're available to help with matching school to members to allow everyone to maximise the many benefits, which include meeting CSR objectives."

## Back to (summer) school

This July for the second time CFA sponsored students at The University of Nottingham's Food Science Summer School. Ten students were chosen and competition for the places is getting tougher with the number of applications 50% higher than last year. And, importantly for us, a number of applicants specifically mentioned CFA on their forms. Comments from the students show messages about the industry are being heard: "...I got an idea of the size of the work force needed for chilled food." And "The [CFA] talk was interesting. It opened my eyes to challenges in the food industry."

## Desperately seeking solutions

Chilled Education partners, the Design and Technology Association (D&TA), are looking forward to year two and have identified ways of linking members even more closely into schools. Their ideas include the development of 'real life' projects where members seek solutions to issues or questions that occur in chilled food production. This gives 'A' level students the opportunity to use creativity and knowledge to come up with practical solutions that also count toward their academic studies.

## CFA 2014 aim – SUSSLE

CFA members are busy considering outcomes of the Sustainable Shelf Life Extension project (SUSSLE), the findings of which will become public after 31 March 2014. Details of the science behind SUSSLE have been shared with the Food Standards Agency (FSA) and CFA is running a fully-booked science briefing session for retailers.

And finally .....

## CFA delivers the "lynx effect"!



As part of her CFA presentations and talk programme Kaarin Goodburn recently took a few hours out of a holiday in Finland to meet members of the Janakkala Rotary Club. The business leaders from this area in southern Finland (represented by the country's indigenous lynx), heard about the CFA and chilled food manufacture in the UK, which is comparable with that in Finland, though on a much bigger scale in the UK. The Finnish CFA is a longstanding member of the European Chilled Food Federation ([www.ecff.net](http://www.ecff.net)), of which CFA is a founder member.

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