



## CFA introduces new membership categories

There are now three levels of CFA membership open to chilled food manufacturers, each with different entitlements. Subscriptions are based on turnover in the chilled food sector.

Full members are entitled to the full range of CFA services including Board membership and full voting rights. Associate members have fewer entitlements and no voting rights, but can participate in technical working groups and take advantage of certain other benefits, e.g. reduced registration fee for the FDF Climate Change Levy Rebate Scheme.

The new category of Affiliate membership is designed to enable smaller companies to benefit from links with CFA and to access some of its resources, such as legislation information and discounts on publications. However, Affiliates have no voting rights and cannot participate in CFA working group activities. Membership is restricted to companies with a chilled turnover of no more than £10m pa.

Compliance with the CFA Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods is a condition of membership and members must also be accredited by a UKAS accredited organisation.

A further category of 'subscriber' allows other trade organisations to be CFA members. For example, the Scottish Salmon Smokers Association.

Contact the CFA Secretariat or visit the CFA website for more information and application forms.

### New members

CFA welcomes 4 new members. Kettleby Foods (part of Samworth Brothers) have joined as a Full Member, whilst Coastal Trading (manufacturers of Joubere brand soups and stocks), S Daniels plc (which

owns the New Covent Garden Soup Company), and Laurens Patisseries have joined as Associate Members.

CFA now represents 20 companies, 145 plants employing 45,000 staff and producing around 6,500 different chilled food products.

## CFA Hygienic Design Guidelines

CFA's Guidelines on Hygienic Design are nearing completion. The aim of these guidelines is to identify criteria for design, construction and installation detail conducive to hygienic operation in food processing factories. They set out design practices that avoid hygienic problems in service, and provide a reference against which the food manufacturer may evaluate equipment and specify requirements in future proposals. The document is intended for use by food and food equipment manufacturers as a guide to good hygienic design practice for equipment used in the production of chilled prepared foods. It highlights poor design and aims to promote an awareness of good design practices which will reduce hygiene problems inherent in equipment.

The guidance serves as a means of evaluating 'food quality' equipment and its suitability for use in high risk areas. Contents include: Essential safety requirements of the machinery directive for certain categories of machinery; General hygienic design principles; Verification of hygienic requirements and/or measures for use. It also includes guidelines on equipment and components. The equipment section includes chapters on: conveyers, elevators and handling; weighheads, and depositors. The component section covers: frameworks; hoppers and chutes; walkways, handrails, steps and stairs over conveyers; and guards, covers, panels and cladding.

Watch this space for further information and publication details.

# NEWS

## Over 8000 hits to CFA website

CFA has now received over 8000 visitor hits to its website. The site is continually updated and amongst recent additions to the non-members section, there is a page for 'Frequently Asked Questions' on chilled foods. Twenty seven sites are currently listed as being linked to the CFA's site and new links include the International Association of Food Protection, Leeds University Procter Department of Food Science, and the London Food Centre.

Don't forget you can opt to receive 'CFA News' by e-mail. Fill in the on-line reply form at <[www.chilledfood.org](http://www.chilledfood.org)>•

## CFA projects

Good progress is being made on two major CFA projects.

**Microbiological guidance for growers** is designed to help growers and food companies minimise the risk of a food poisoning outbreak associated with fresh produce. The aim is to help ensure that suppliers provide the highest quality raw materials possible for the chilled food industry by providing clear guidance to growers of produce and combinable crops 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.

### **Pesticides - due diligence for manufacturers**

At the time of writing there is an ongoing EU programme for the evaluation of pesticides registered in the EU. It is proposed that all pesticides currently registered for use in the EU, but which have not yet undergone a full evaluation, will be subject to a preliminary evaluation by 25th July 2003. The European

Commission has specified that any active substances failing to meet the standards set will be withdrawn from the market after that date.

A CFA project developing guidance on what constitutes 'due diligence' with respect to the control of pesticides is well underway. The aim is to assist UK chilled food manufacturers meet the requirements for pesticides under the Food Safety Act 1990 and MRL (maximum residue level) legislation. The guidance will cover all plant origin material used by UK processors (both organic and conventional) and will address issues such as the presence of residues either in excess of the MRLs or banned or restricted by legislation or the customer. The guidance also sets out practical measures and systems to be followed by growers and other raw material suppliers in relation to the use and management of pesticides when supplying raw materials to CFA members. •

## ECFF news

The Belgian ready meals association (BReMA) has recently joined the European Chilled Food Federation (<[www.ecff.net](http://www.ecff.net)>). ECFF now represents a membership with a total turnover of over 6 billion Euros, 324 plants, 60,000 staff and 10,000 different products. CFA is the largest member. •

## Practical Guide to EU Food Law

'EU Food Law: A Practical Guide' (edited by and with contributions from CFA's own Secretary General, Kaarin Goodburn) is a new book from Woodhead Publishing Ltd (ISBN 1 85573 557 1). Price £115 (US\$90 or 190 Euros), the book can be ordered from the publishers on +44 (0)1223 891358, or by e-mail at <[sales@woodhead-publishing.com](mailto:sales@woodhead-publishing.com)>•

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