



Climate change levy discount scheme - have you registered?

On 1 April next year, the Government's Climate Change Levy will come into effect and will add around 20% to gas and 10% to electricity costs. Many companies, however, are still unaware of the implications and have done nothing to limit their exposure to this new energy tax.

The Climate Change Levy (CCL) was devised by the UK Government as its chosen method of meeting its commitments following the Kyoto Climate Conference. By making energy more expensive it aims to cut the UK's greenhouse gas emissions by reducing energy use.

When the CCL was first announced it was estimated that the scheme would cost the food and drink manufacturing industry millions of pounds. However, the Food and Drink Federation (FDF) has negotiated a discount for the industry so long as it signs up to meeting specific energy efficiency targets. This agreement has been reached on behalf of the FDF's member Trade Associations including CFA.

CFA Members can join the FDF CCL Discount Scheme at reduced rates and, in return for achieving a 10% energy efficiency improvement by 2010, will receive an 80% rebate on the cost of the Levy. Without the rebate, it has been estimated that the CCL could cost a medium-size manufacturer £500,000 over 10 years. Unfortunately, the government deadline for receipt of agreements has already passed, which means that obtaining the discount at the start of the scheme is no longer guaranteed. Nevertheless, the FDF still recommends taking action now, even at this late stage, since there is a good chance that all the agreements will be processed in time to receive the discount.

Membership of the CFA also entitles your company to a 50% reduction on

the Scheme's joining fee, which is up to £1,400 per site and one third on subsequent years' membership (up to £975 per site). By joining CFA, therefore, not only will you have access to the Association, a unique resource for chilled food-focused activities, but also a potential major on-going saving on your energy costs through the CCL Discount Scheme. In addition, the CFA membership fee includes free FDF membership as well as membership of the European Chilled Food Federation (ECFF).

If your company is committed to high standards of hygienic practice and works in line with the CFA '*Guidelines for Good Hygienic Practice in the Manufacture of Chilled Foods*', you can join with the minimum of bureaucracy and make the most of the FDF CCL Discount Scheme.

For more information about CFA and the Climate Change Levy contact Kaarin Goodburn on 020 8451 0503. For general information about the FDF CCL Discount Scheme contact the Scheme's administrators on 0161 874 3668 (Website <www.ccleavy.com>•

New members

CFA is pleased to welcome the following companies as Members of the Association. *S&A Foods*, established by Mrs Perween Warsi MBE in 1986, is now a major supplier of Asian and oriental ready meals, meal accompaniments and meal components for retail and food service markets. *GF Fresh* is the chilled food operation of the largest Australasian food manufacturer, Goodman Fielder, and produces fresh short shelf-life chilled meals to be distributed through retail, food service and commercial channels. *Schwan's Europe* is a major pizza manufacturer based in Preston.

In addition, *G's Marketing*, a family-owned company that grows and markets a range of salad products to supermarkets and food processing companies, has upgraded to Full Membership having been an Associate Member for a number of years•

NEWS

CFA priorities 2001

One of CFA's main objectives is to ensure that best practice is maintained throughout the chilled food industry. A priority activity for next year, therefore, is the publication of the 2nd edition of CFA's highly successful *'High Risk Areas Best Practice Guidelines'* as well as the development of new *'Hygienic Design Guidelines'*. CFA also intends to develop guidance for members on due diligence with respect to pesticides and the food supply chain, approaches to food safety/hygiene training and assessing training efficacy.

CFA will continue to work towards best practice measures for growing produce and to monitor legislation and research as relevant to CFA members. Furthering CFA contacts with bodies such as the Food Standards Agency remains a priority, as is ensuring that CFA members continue to receive access to fuel and favourable arrangements with regard to the FDF's Climate Change Levy Discount Scheme.

CFA continues to support its European federation (ECFF) which is monitoring the development of the European Food Authority, and reviewing the ECFF *'Guidelines for the Hygienic Manufacture of Chilled Foods'*.

CFA review

Every few years, CFA reviews its areas of activity and member services to ensure that members' needs are being met in the most efficient manner possible. The results of this year's survey indicate that members are very happy with CFA's range and level of services.

On the breadth and depth of information provided by CFA, several respondents commented on the high quality of the service. Comments such as *"Best service*

I've come across" and *"Faster and more relevant response compared to the Research Associations"* were fairly typical. Notably 100% of respondents said that CFA communications were both clear and timely. Members also valued the sharing of knowledge and networking provided by CFA membership, felt to be particularly important in crisis management situations.

To find out how you could benefit from CFA membership contact the Secretariat on +44 (0)20 8451 0503.

Other news

- At the invitation of the US Institute of Food Technologists (IFT), CFA's Secretary General, Kaarin Goodburn, gave a well-received presentation on *'Food Safety Considerations for Chilled Meals'* in July at the IFT Annual Convention in Dallas. A copy of the presentation which gives an overview of the measures put in place by CFA members is available on the CFA website at www.chilledfood.org.

- In October, Kaarin Goodburn also gave a presentation on *'Microbiological Safety of Produce'* to the Public Health Laboratory Service (PHLS) Standing Conference on Food and Environmental Microbiology. Attendees were public health professionals from around the UK. The talk provided a valuable opportunity to describe the work done by CFA and its membership to control hazards from 'farm to fork' and measures taken to ensure traceability using the highly specialised dedicated supply chain.

- A new book on chilled foods, containing a chapter on 'Legislation' by Kaarin Goodburn has just been published. *'Chilled Foods: A Comprehensive Guide'* (2nd Edition) Eds: Michael Stringer and Colin Dennis (ISBN 1 85573 499 0) is available (£125) from Woodhead Publishing Ltd on +44 (0)1223 891358, or e-mail: sales@woodhead-publishing.com.

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