

**IN THIS ISSUE: Limiting the Limits, Winning Chilled, EU BREF Review**

# New chemical regulations provoke reaction

CFA has responded to the EU's potential imposition of Maximum Residue Limits (MRLs) for active substances in biocidal products. Together with disinfection chemical industry representatives the British Association for Chemical Specialities (BACS), CFA is concerned that the proposed limits may be set in an inappropriate manner, at impractical levels and enforced at inappropriate tiers of the supply chain. There are also concerns that the MRLs will be set 'where appropriate', yet there is currently no definition of exactly what 'where appropriate' means.

Since biocides are used to assure food hygiene, there is the significant issue of food hygiene and safety, as the EU's approach may inadvertently result in disinfectants being banned.

Food waste may also be increased, as biocides help control food spoilage bacteria in the environment. Biocide levels are impossible to analyse in real time on production lines, so if MRLs are breached this would only be identified once food is in the distribution chain. The resulting increased incidence of food recalls would do little to help consumer confidence.

CFA and BACS are currently seeking clarifications to the proposals, as well as building lobbying partnerships and also proposing solutions. As Florette's Simon Knight, Chair of the CFA's Technical Group, explains: "The UK's chilled food industry works to the highest standards of safety and where we see anything that could compromise those standards we are duty bound to question it. We question the need for a blanket introduction of MRLs; we favour an assessment by EFSA's BIOHAZ Panel of the food safety impact of placing restrictions on disinfectants, prior to decisions being taken."

Photo credit: Holchem



A summary of the CFA/BACS Issues Paper can be found at: <http://tinyurl.com/CFA-biocides>

# Chilled Education UPDATE



## And the winner is...

Awards season has brought success for Chilled Education (CEd), with a clutch of accolades for the education project that aims to inspire the next generation of chilled food scientists.

In July, the Trade Association Forum (TAF), the association for UK trade bodies, presented its Sector Representation Award to CFA for CEd. This was quickly followed by September's Food and Drink Federation Awards who, declaring CEd to be 'especially inspiring', voted it their Education Initiative of the Year. And in the hotly contested Food Manufacturing Excellence Awards (described as the Oscars of the food industry) CFA was the only trade association finalist and was nominated in two categories.

"CEd is now working with 1,000 teachers in more than 650 Cool Schools, engaging with more than 50,000 students", explains CFA's Kaarin Goodburn. "We're working hard to close the skills gap that threatens the future of the chilled sector. So this recognition from industry is validation that we are doing the right thing. We're grateful to our partners, members and the teachers and students who are helping to make CEd so rewarding."

Kaarin collected the FDF award from TV journalist and presenter Katie Derham, and ensured Katie went home with CEd resources in her hand!



Photo credit: Casey Gutteridge cpg photos.

## Making new friends

One of the keys to CEd's effectiveness is the range of its partnerships. From the Design and Technology Association (D&TA) to the National STEM Centre and TES these provide both educational guidance and connections to the classroom.

CEd is now pleased to announce its latest partnership, with the Association of Science

Education (ASE) School Science initiative. The ASE is the professional body for science teachers and the largest one dedicated to the subject. It is a natural partner for CEd who seek to inspire, inform and influence science lesson planning.

Work is already underway to develop new lesson plans, explore new science-focussed



resources and provide support to science teachers.

CEd will also be hosting a stand and participating in workshops at the ASE's annual conference in January 2015 and looks forward to meeting the 3,000 science teachers and talking chilled!

# Creating another Big Bang



Derby's Roundhouse is becoming familiar territory for CEEd as it attended its second Big Bang East Midlands Fair earlier this summer.

The stand buzzed with activity as eager students from more than 40 schools queued up to test their hand washing skills with the Glo-germ kits. The Nanobug microbe tattoos provoked positive reactions and the CEEd fridge thermometers were warmly welcomed.

Colleagues from CFA member companies Greencore, Samworth Brothers, 2SFG and S&A Foods joined

the CEEd team and brought new challenges for the students. Visitors to the stand were able to see just

how clean their hands were with authentic ATP testing as used in the chilled food sector.

Loretta Hood, a Technical Graduate at Greencore, joined the stand. She was delighted by the response of the students: "The ATP tests were great conversation starters. Students were interested to hear how important good hygiene practice is, and amazed to find out what was on their hands! Practical resources like the ones from CEEd are vital in bringing the subject to life."

Loretta is also a STEM Ambassador and has been back to her old school to share her experiences: "Even though I've completed my education I am still learning. Following a science and technology path is interesting, ever-changing and doesn't become boring or stale – just like the industry I'm passionate about!"

## Curriculum changes welcomed

CEEd joined long-time collaborator Louise Davies of the Food Teacher Centre (and formerly D&TA) in welcoming the introduction of compulsory food education in September this year and the proposed GCSE Cooking and Nutrition requirements for understanding of key scientific principles in the preparation and cooking of food.

The news has been a while coming; however, CEEd has been providing practical support to food science teachers for the last three years. Demand for the resources (including lesson plans and hands-on resources) is an indicator of the potential for teachers, and CEEd presence at teachers' events always provokes an enthusiastic response.

Louise explains: "Food science teachers are desperate for useful resources and credible advice. Our partnership with Chilled Education gives us this, and much more. Teachers always leave our Face-to Face events inspired, enthused and informed by what they hear from Kaarin and the CFA."

CFA is continuing to seek more science teaching in food and more use of food as a material in science teaching.





**Talent spotting!** One of the stars of this year's Great British Bake Off was Martha Collison. Martha made a big impression on judges Mary Berry and Paul Hollywood. But the duo were not the first to spot her potential – in 2013 she was a University of Nottingham Food Science Summer School student and Ced selected her essay describing her experience as the winner of a writing competition. Martha's piece then appeared in leading trade magazine *Food Manufacture* and she and her school's Director of STEM were interviewed on camera: <http://tinyurl.com/CFA-Martha>

Martha's enthusiasm for the industry and obvious love of the subject makes her one to watch for the future. And Ced hopes she might make her future in chilled!

## Sustainability under the spotlight...

The European Food, Drink and Milk (FDM) industries 2006 reference document setting out Best Available Techniques in environmental performance for sites impacted by the Industrial Emissions Directive (IPPC sites), known as BREF, is currently undergoing a review due for completion in 2016. CFA in collaboration with other food trade associations and the Environment Agency is closely involved in taking the review forward in developing the UK position during discussions at EU level.

BREF acts as a manual for the FDM industries. It covers techniques and processes, emission and consumption levels and also states the best available techniques and emerging techniques to mitigate environmental impact.

This review of BREF will contain limits for waste, water, energy etc, which will be enforced as legal limits. It will also state the best available technologies needed to mitigate the impact.

James Cherry, Environmental Manager of Greencore, leads the CFA's Sustainable Development Working Group. He explains the implications



of the new BREF: "CFA is treating the review as a priority because EU Member States Regulators are legally obliged to use the BREF to set and amend permit conditions, with increased emphasis on the best available techniques.

While the reviewed BREF does not

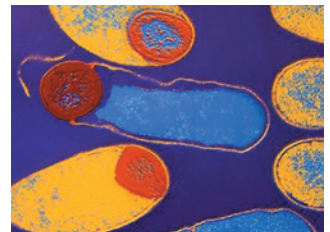
come into effect until 2020, CFA's contribution is important so that the emission limits set in the BREF are achievable without adding undue cost and to ensure the BREF guidance can be practically implemented to the best possible effect."

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## SUSSLE gains momentum

CFA is continuing to brief industry and retailers on its Sustainable Shelf Life Extension project (SUSSLE). The sixth CFA members' workshop took place in October. SUSSLE findings are available to CFA members exclusively until 1 January 2018. However retailers signing a non-disclosure agreement are also able to access information about SUSSLE.

The £750k project investigated the effects of heat processing on spore-forming pathogens, specifically non-proteolytic *C. botulinum*. It achieved



its aim of defining a milder heat process than currently recommended, ensuring a safe shelf life for prepared chilled foods, whilst reducing energy usage.

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