



IN THIS ISSUE: Biocides Debated, SUSSLE2 Concludes, CEed Heats Up

CFA Defends Biocides to Protect Hygiene

Two parallel technical reviews at EU level are impacting on the availability of effective disinfectants to assure food hygiene throughout the food chain (see CFA News No 42).

The European Commission's review of substances such as quaternary ammonium compounds (QACs) and chlorates, which are both classed as pesticides but used as disinfectants, has already resulted in reduced Maximum Residue Levels (MRLs) for quats, which are European industry's main disinfectant used in the control of *Listeria monocytogenes*.

The EC's attention is now focusing on chlorates, which arise from the use of chlorination which is widely used internationally to assure water potability and food hygiene. Proposed MRLs will be consulted on.

CFA has been lobbying for the EC to carry out

a full food hygiene impact assessment of limiting disinfectants, and to not apply pesticide MRLs to materials that are not being used as pesticides but to assure food hygiene.

A second activity which affects all 50 or so biocidal actives currently permitted for food and feed use in the EU is the Biocidal Products Regulation (BPR). Under the BPR all actives are to be reviewed and MRLs set 'where appropriate' although this has not been defined.

CFA is co-ordinating food industry activity to support the protection of food hygiene at EU level and develop best practice.

SUSSLE2 Heralds New Era for Chilled

CFA's second Sustainable Shelf Life Extension project (SUSSLE2) concludes successfully in December 2015. All objectives have been met by these £1.3m projects, with a unique quantitative microbiological risk assessment being used to underpin identification of a milder heat process than previously recommended, ensuring a safe shelf life for prepared chilled foods whilst reducing energy usage and improving organoleptic properties.

Lead researcher Professor Mike Peck of the Institute of Food Research explains: "The conclusion

of this project is a milestone for the chilled food industry. The SUSSLE Process is based on sound scientific principles, with a robust and transparent scientific basis assuring safety at least equivalent to that for the current 10 day rule. Through this research we have identified a new, flexible approach using storage chill temperature and a combination of factors which can be shown consistently to prevent growth/toxin formation. These are exciting times for the chilled food sector and the keen interest in SUSSLE already being expressed shows

the significance of this work."

Nine CFA Implementation Workshops have trained more than 70 members in the use of SUSSLE.

Five major multiples have signed non-disclosure agreements with CFA enabling them to discuss SUSSLE with eligible CFA members exclusively until 1 January 2018. From that date SUSSLE will be accessible by non-member manufacturers signing an NDA, attending an Implementation Workshop and paying a licence fee.

Scientific papers relating to SUSSLE are to be published in high impact peer-reviewed journals.

Visits Inform and Inspire

In June the Food Standards Agency's (FSA) newly established National Food Crime Unit (NFCU) visited CFA member company Vitacress.

The party saw the rigorous processes that take watercress, rocket and other salad leaf from farm to cleaning to packing to final distribution.

"The visit helped to update the team's knowledge of leaf production processes and the risk management challenges that the industry faces on a daily basis," said Will Creswell, head of consumer protection. "We were impressed with the care taken at every stage of the process." Earlier in May the group had visited Pennine Foods (part of 2SFG).

Greencore hosted two visits, one for FSA to its Northampton site to see sandwich and wrap production. And in the summer, Greencore in Bristol welcomed members of the Finnish CFA to look at sauce and soup production.

The visits are achieving their aims, with FSA and NFCU giving "positive accounts of the visit", and they appreciated "(CFA's) contribution to enhancing our understanding of safeguards food operators use to protect the integrity of their products."



Above (l to r): Andrew Edlin (2SFG), James Cherry (Greencore), Kaarin Goodburn (CFA), Deborah Carlin (Samworth Brothers), Dr Gus Atri (CFA) and Kieran Foody (Oscar Mayer) at Company Shop.

Company Shop, the UK's largest redistributor of surplus supplies, welcomed CFA Sustainable Development WG members to view its Head Office and operations.

The company prevents over 30,000 tonnes of food going to waste annually with CFA members amongst its suppliers. CFA's Kaarin Goodburn described the company's operation as "tremendous" after an "inspirational" visit.

Left: Andy Roberts, UK Vitacress Farm Manager in the watercress beds.



CFA Members Close to 100% Sustainable Palm Oil

In 2012, CFA was invited to advise the UK Government on its position on the sourcing of sustainable palm oil with the long term aim of moving to 100% sustainable sourcing of palm oil and its derivatives by the end of 2015. The UK chilled food sector uses very little palm oil, but CFA members have also consistently supported its sustainable sourcing.

Kaarin Goodburn gives an update: "CFA members are on track to meet the 2015 target and this summer were already within a percentage point or two of 100%

sustainable palm oil. CFA members' sites are predominantly RSPO (Roundtable on Sustainable Palm Oil) certified and there has been a significant shift from Green Palm Certificates to one of the other RSPO supply chain models. The main challenges for the chilled sector now are that some palm oil derivatives are still not yet available as mass balance supplies."



Fresh New Look for CFA Website



Since launching in 1999, CFA's site has been a tried and trusted source of chilled food information on the web. It has attracted over half a million page views since 2007, with technical information pages being the most popular.

But it has been due for an update, so CFA accepted the offer of a critique from Nottingham Trent University as part of its students' MSc research project. They found that, while its content is of a high quality, there were issues of navigability and design.

The review helped inform a refresh of the site. Kaarin Goodburn explains: "Our new design is cleaner, with information clearly signposted and popular content easier to access. We hope it continues to be a useful reference source for industry and anyone interested in this dynamic sector."

Changing Roles

Alan Botham now represents Northern Foods (part of 2SFG) as CFA Chair for 2015/16 with Dr Clive Woolley representing Oscar Mayer as Vice Chair. Northern Foods is a founder member of CFA and Alan has been involved since 1999. Oscar Mayer joined CFA in 2002 and Clive joined CFA's Board in 2014.

News Bites

An Insight into the Site

MSc students from Nottingham Trent University have reviewed the CEEd website, which has attracted over 45,000 page views since its 2011 launch. Their key recommendations will help inform a planned refresh of the site.

Resources Boost Curriculum Launch

CEd supplied free resources to support the launch of the new Food Preparation and Nutrition GCSE by the Food Teacher's (sic) Centre to more than 300 food teachers. The CEEd website has free downloadable lesson plans, and the resources are available from the CFA online shop. chilledfood.org/shop

'Food Bug Club' with Manchester University

CEd is now a partner of the University of Manchester's 'Safer Eating Through Research: Testing and Improving Children's Understanding of Food Pathogen Risks'. The University aims to create a hub of digitised food safety teaching resources.

Name Dropping!

Two inspirational women have connections with CEEd's 'Cool Schools'. **Michelle Obama** has visited Mulberry School in Tower Hamlets London, and Luton's Challney High School for Girls numbers Great British Bake Off Winner **Nadiya Hussain** in its alumni.



Nadiya meets her former teacher Jean Marshall.

Chilling in the Heat

In the week of the UK's hottest recorded July day Chilled Education set up stand at Big Bang Fair Derby. CEEd's third visit to the Fair attracted the attention of more than 1,000 students, and their science teachers signed up for CEEd resources.

Colleagues from Florette, Greencore and Samworth demonstrated CEEd resources and shared industry experience. Simon Knight is Business Unit Technical Director at Florette UK and Ireland. He says: "Showing our chilled food ranges allowed us to explain and explore subjects such as temperature and hygiene. Putting our work into this scientific context is both fascinating to the student and useful for the teacher."



ATP swabbing demonstrates the importance of hand hygiene, with Loretta Hood of Greencore.

Teaching Science Using Food

CEEd's partnership with the Association for Science Education (ASE) continues with the launch of four new free lesson plans exploring microbial structure of *Lactobacillus* in yoghurt, the effects of atmospheric gases on lettuce pinking, microbial modelling using ComBase and genetic adaptation in relation to *E. coli* and *C. botulinum*. These complement the existing lesson, which investigates the effect of pH on yeast growth in fruit juice. The resources have been developed by CEEd with science teachers Sam Holyman and Kat Stuart.

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Starting their Cool Careers

CEEd celebrates more successes!



Microbiology Graduate **Molly Carpenter** has joined Greencore as a Technical Graduate. She'd

invited CFA's Kaarin Goodburn to present on 'Chilled Out Microbes' to the University of Nottingham's MicroSoc and been inspired!

Molly joins Reading University Nutrition and Food Science graduate **Sian Ingram** who is a Group Technical



Graduate at Greencore. Sian is also a Chilled STEM Ambassador.



Meanwhile **Fiona Briggs** (see CFA News Number 41) is working at Greencore as Senior Materials

Initiative Team Technologist. She joined the company in 2015 after a successful undergraduate placement, again, inspired by a talk by Kaarin Goodburn.

Fiona, Molly and Sian are taking the first steps on career paths in the chilled food industry. The many opportunities for science graduates are described on the CEEd website, chillededucation.org.