

IN THIS ISSUE: Global biocides, Fridges, Genomes, Resources Reviewed and New Ones Due

Biocides Issue Goes Global



CFA is the only UK representative amongst an international cohort that includes Arla Foods, Coca Cola, Danone, Fonterra, Mondelez and Nestle.

The first meeting of the Global Food Safety Initiative's (GFSI) Chemicals in Food Hygiene Technical Working Group (TWG) convened in Paris in October. Kaarin Goodburn was appointed to the group to represent both CFA and the UK's Food and Biocides Industry Group (FBIG) and European Chilled Food Federation. Kaarin is chairing the TWG's Microbial Resistance Sub-Group.

The TWG comprises a wide range of 15 organisations and sectors, from food retailers and manufacturers to biocides suppliers. It will meet for between 18 months and two years.

The GFSI was impressed with the progress made by

CFA and FBIG on biocide regulation in Europe (*CFA News 45 and 47*). The TWG will enable GFSI to harness valuable expertise and experience and develop guidance on biocide-containing cleaning agents so that food safety is not compromised.

Fridge Issue Hots Up Again

As part of its work to reduce surplus food, DEFRA held a round table discussion on steps that can be taken to encourage householders to store their food at the right temperature so they can keep their food fresher for longer. CFA was the only food manufacturing sector to be invited to the meeting by Thérèse Coffey MP, Undersecretary of State for DEFRA.

The wide-ranging agenda included topics such as the provision of free fridge thermometers with fridges, and the role of manufacturers in ensuring their fridges are designed to keep food at the right temperature. This issue has long been a concern for CFA, who welcome the attention it is now getting from Government.



Sowing the Seeds of Great Careers

Chilled Education (CEd) has enjoyed many appearances at Leicester Grammar School's Big Bang Fairs. So when CEd's Ella Connolly and Craig Darby (of Samworth Brothers) were also invited to the school's careers fair they immediately agreed. They were delighted to find enthusiastic and engaged parents and students, all keen to find out more about careers in chilled food production.

Career 'competition' was fierce, with an Ivy League university and wealth management companies amongst those promoting their opportunities. But on CEd's prime position stand, Ella and Craig were the centre of attention as they parents and students quizzed the pair on career opportunities.

Ella believes that the message got through: "We had an amazing response. The genuine interest shown in chilled careers left us buzzing. I felt we were really making an impression

and am confident that a good number of those young people will be joining us in the industry. I came away motivated and inspired."

Head of Leicester Grammar School Christopher King thanked Ella and Craig for being there. He was delighted with the connection forged between his science and careers colleagues which was summed up by CEd's presence. He said: "We were delighted to welcome the Chilled Food Association to our careers fair. The stand emphasised the wide



Craig Darby inspires at Leicester Grammar's careers fair.

range of opportunities that exist and how new exciting opportunities can develop with time and experience in such an area."

Science Teachers Critique CEd Resources

A major part of CEd's development of its resources is the academic engagement. So CEd was delighted to have them reviewed by science teacher colleagues from the Association for Science Education (ASE).

Sarah Longshaw, assistant chair of the ASE's 9-11 committee, trialled the resources in her school, including the free lesson plans. She said: "Making science relevant by linking underlying principles to everyday applications is something that we have been thinking about as a department, so we were happy to trial the lessons.

We chose lessons that would fit with our current teaching topics so the lessons were trialled across a range of ages and abilities and by different teachers."

Sarah offered thorough feedback and her review (published by ASE in *School Science Review*, September 2017 and on the CEd website www.chillededucation.org) offers useful advice on using the resources.

She concluded them to be "well developed and engaging and (to) provide a good starting point for teachers to adapt to the needs of their students."

A High Five for the Big Bang Fair East Midlands!

CEd's partnership with the Big Bang Fair East Midlands just keeps growing. In June the team set up the stand for its fifth year and more than 2,000 teachers and students attended – making it the biggest so far.

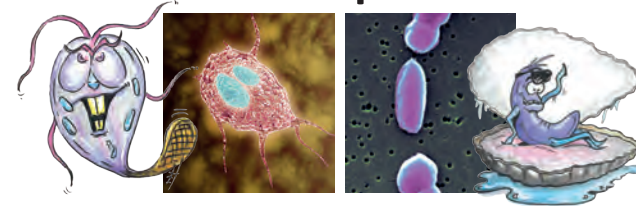
Chilled STEM Ambassadors from Florette, Greencore, Hain Daniels, 2SFG and Samworth demonstrated proper handwashing and engaged students on chilled food science and careers in chill. They also encouraged more than 800 students (and many teachers) to think about food storage and check their fridge temperatures, by using the CEd thermometers. It was the first Big Bang Fair for Heather Cooper, Laboratory Manager for Greencore. She found it exhausting but inspiring: "The students were really keen to talk to us and interested in what we were telling them. It's always fun to meet new people and



Angela Cooke, Steph Jones (Florette) Heather Cooper (Greencore), Sue Evans (Hain Daniels) & Kaarin Goodburn (CFA).

engage curious minds. I hope we've inspired them to think about using their science to join us in chill. I enjoyed talking to everyone, and sharing my enthusiasm and knowledge. My croaky voice certainly took a while to recover!"

More MicroTrumps on the Cards



The success of the innovative MicroTrumps cards has prompted CEd to expand the range. There are six new microorganisms on the block! Joining the set are: *Cyclospora cayetanensis*, *Cryptosporidium*, *Giardia lamblia*, *Pseudomonas aeruginosa*, *Vibrio parahaemolyticus* and *Yersinia enterocolitica*. Each card is illustrated with an electronmicrograph, a brand new cartoon Nanobugs character and gives technical and general information on each organism and their effects on humans, together with a 'dangerousness' score. The new sets will be available from the CEd website – www.chilledfood.org/shop – from January 2018 and will cost £10 + VAT for 2 sets (minimum order).

Coming Soon - More Free Science Lesson Plans

CEd is once again working with science teachers Sam Holyman and Kat Stuart on five exciting and topical new lesson plans for GCSE Science and Biology teaching. Focussing on the science of food they comprise: aseptic techniques, viruses (including bacteriophages), antibiotics (including antibiotic resistance), DNA and disease and infection. The plans will be available early in 2018.

Tweeting to Food Sci Students



As the largest sponsor of the University of Nottingham's Food Science Summer School, CFA was happy to be involved in a Twitter Chat with the university's Food Science and Nutrition & Food Science students. As well as sharing information and advice CEd was delighted to make contact with one of its sponsored students, who also had a placement at member company Samworth Brothers. CEd is meeting its aim of inspiring future generations of chilled food science professionals.

National Biofilms Innovation Centre (NBIC) Launched

CFA supported the successful bid lead by Southampton University to run the Biotechnology and Biological Sciences Research Council and Innovate's new co-funded NBIC.



The NBIC is a £12.8m research centre into biofilm science. Kaarin Goodburn, CFA Director explains: "Biofilms present challenges to businesses in many industries from the food sector to medicine. It is hoped that the NBIC will facilitate development of technologies to control biofilms." CFA has committed to working with the NBIC on joint projects including roadmapping activities, sharing relevant expertise on biofilms, sitting on an advisory board and acting as a conduit for CFA members in technology transfer.

Genome Sequencing - Getting the Whole Picture

The subject of Whole Genome Sequencing has been discussed in a scientific review in the June 2017 issue of IFST's journal *Food Science and Technology*. In the feature CFA's Kaarin Goodburn and Dr Edward Haynes of Fera look at the development and application of Next Generation Sequencing (NGS) technologies. They consider the technical, practical and policy issues that need to be resolved in this fast-moving field.

Kaarin Goodburn says: "NGS brings many opportunities to widen our knowledge of microorganisms and their transmission

in different environments. However these remain developing technologies, with questions around data classification and handling and the certainty of conclusions that can be drawn when an organism is found in a sample, be it food or environmental. Unprecedented quantities of data are becoming available. How data are applied should be considered carefully by all using NGS – particularly government and their agencies, laboratories and food businesses. Performance standards and regulation will need to catch up with these new technologies."

SOFHT Dorothy Cullinane Award for Kaarin Goodburn



CFA Director Kaarin Goodburn has been honoured with the Society of Food Hygiene and Technology's Dorothy Cullinane Award. It recognises a 'company or person that has made an outstanding contribution to the food industry, with particular emphasis on food safety and/or food hygiene and/or food technology'. The award was created in memory

of Dorothy Cullinane, expert in food labelling and allergy.

SOFHT Chairman Ian Booth said: "This award celebrates the year's most significant contribution to the food industry. Kaarin receives it for her work on biocide regulation. Since 2014 she has led on biocides issues for UK industry, bringing together some 20 UK trade and professional organisations on the Food & Biocides Industry Group (FBIG). Under her leadership the group has spearheaded the development of guidance on biocide use in cleaning and disinfection. This, coupled with co-ordinating lobbying at UK and EU level, helped secure recognition by the European Commission that food hygiene and safety must be assured in the regulation of biocides."

Changing places and faces



Alan Botham (of Northern Foods) steps down from his CFA Chairmanship role at the end of November and also says farewell to CFA. The Association's Director Kaarin Goodburn says: "We've been fortunate to have been able to call on Alan's extensive expertise for more than 20 years and he has been our Chair for the last three. Our heartfelt thanks go to Alan for all his support over the decades. We'll miss him and send best wishes for the future."

Dr Clive Woolley, representing Oscar Mayer, will take over as CFA Chair from December and Greg Hunn, of Greencore, steps into the Vice Chair role.

CFA Welcomes Back Bakkavor



One of CFA's founding members returned to the Association this

summer. Geest became part of Bakkavor in 2005 and were CFA members until 2008. The company is one of the world's leading producers of fresh prepared food. It returns as a Full Member.

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