Chilled Food Association

The centre of excellence for the chilled food industry

Annual Report 2017
Contents

CHILLED FOOD ASSOCIATION IN 2017

- Our mission
- Our overall strategy and priorities
- 2017 membership and market represented
- 2017 officers
2017 structure

Committee roles

CFA’s sphere of influence

Specific achievements

• **Lm Biome** project: National Biofilms Innovation Centre funded and engaged
• **VP/MAP**: shelf life & challenge testing guidance initiated - pan-industry group
• **Biocide regulation**: reflects need to protect food hygiene
• **Global Food Safety Initiative**: Tech WG & subgroups Chemicals in Hygiene
• **MicroTrumps**: New expanded edition
• **SOFHT Dorothy Cullinane Award**

2018 onwards
Our Mission

To promote and defend the reputation, sustainability and value of the professional chilled food industry through the development and communication of standards of excellence in the production and distribution of chilled food.
Overarching Priorities

SOLVING PROBLEMS AT INDUSTRY LEVEL

- Teaching resources
  - Lesson plans and consumables
  - Careers information
- Outreach (STEM Ambassadors)

- Encouraging and inspiring future talent

- Building knowledge
  - Providing training tools supporting common enforcement
  - Providing support to Members
  - Research funding, promotion, monitoring, reporting

- Lobbying for positive change

- Strengthening supply chain security
  - Horizon scanning and up to the minute alerts and intelligence
  - Incident resolution and impact minimisation
  - Systems & trade issues feedback inc to HMG to minimise recurrence potential

- Appropriate risk-based regulation & HMG policy
- Equitable enforcement
- Wider uptake & recognition of best practice inc in public procurement
What we do

Represent the UK’s chilled food industry to Government, researchers, the trade, media

• Develop and promote best practice standards
• Lobby for favourable regulatory conditions for market growth
• Communicate with stakeholders
• Provide members with:
  • The route to Government
  • Common standards and best practice guidance
  • News
  • Solutions
  • Incidents support and expertise
  • International network
  • Access to confidential research projects
  • Performance benchmarking data
• Promote careers in the chilled food sector through teaching resources and engagement with teachers and students at all levels
Where we are

Voice of the chilled food industry
17 members
£6,000m turnover
70,000 employees

- Primary Government stakeholder - strong network and relationships
- Recognised as best in class – strong reputation, proven track record
- Authoritative information source - trusted
- Government influence, confidence and communication
- Industry expertise across core areas
- The first to bring news and solutions to members and Government
- International network, recognition and activity
- £1.4m shelf life & leaf research projects
- Common audit standards - CFA Guidelines
- Education & outreach: >1800 schools & Higher Education using CEd resources
To attract members who:
• Are professional chilled food manufacturers or chilled component/raw material suppliers
• Meet CFA Guidelines standards
• Are certificated to appropriate technical standards
• Have chilled prepared turnover at least £20m p.a

Promote standards and sector:
• To regulatory bodies
• To policymakers
• To other stakeholders, e.g. academia

Empower CFA members
• Provide route and voice to Government
• Develop and promote best practice throughout the supply chain
• Generate benchmarking data

Solve problems
• Resolve chilled-specific issues
• Catalyse action on issues broader than the chilled food sector alone

Our Overall Strategy
# 2017 Membership

## Full Members

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<td>Nature's Way Foods</td>
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<td>Samworth Brothers</td>
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## Associate Member

WS Bentley

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* Previously Florette UK & Ireland
** Part of 2 Sisters Food Group since April 2011
UK’S RETAIL CHILLED PREPARED FOOD PRODUCTION

- Dressed salads
- Leafy salads
- Prepared vegetables
- Prepared fruit
- Stir fry kits
- Sandwiches
- Sandwich fillings
- Quiches/flans
- Pizza
- Recipe dishes/kits
- Meal accompaniments
  - Sushi
  - Fresh pasta
  - Soups
  - Sauces
  - Dips
  - Dressings
  - Desserts
  - Fresh juice

UK 2017 MARKET (INC COOKED SLICED MEAT): £11.9BN
2017 Officers & Contractors

**Chairman:**
Northern Foods (Mr Alan Botham) (to Nov 2017)
Oscar Mayer (Dr Clive Woolley) (from Nov 2017)

**Technical Group Chairman:**
Dr Nicola Wilson (Samworth)

**Sustainable Development WG Chairman:**
Mr James Cherry (Greencore)

**Produce WG Chairman:**
Mr Richard Barrett (NWF)

**Company Secretary:**
Stuart House Secretarial Services

**Accountant:**
Mrs Cher Wilson

**Auditors:**
HMJT

**Secretary General & Natural Person Director:**
Ms Kaarin Goodburn MBE

**Sustainability consultant:**
Dr Gus Atri

**Communications consultant:**
Ms Gill Harrison

**Issues support:**
Dr Ken Johnston, Mr Simon Knight

**Admin support:**
Mrs Helen Hyde
CFA 2017 Structure

Executive Committee

- Education & Skills WG
- Sustainable Development WG
- Comms WG
- Technical Group
- Health & Safety WG
- Produce WG
Committee Roles & Membership

Executive Committee – CFA’s Board of Directors

Senior managers - Full Members
- Governance including Health & Safety, Sustainability, Skills and Communications

Technical Group – Technical steer & oversight
- Senior technical managers
- Policy and regulation
- Science
- New technical workstreams
- Input into external groups

Education & Skills WG – Developing future talent
- CFA STEM Ambassadors
- HR managers
- Outreach
- Education resource development

Sustainable Development WG – sustainability & CSR
- Environment & CSR managers
- Policy development and lobbying
- C2025 and WRAP
- Data collection and guidance

Comms WG – External communications
- Communications managers
- Media monitoring and response

Health & Safety WG – Protecting the workforce
- Senior health & safety managers
- HSE Common Strategy
- Best practice
- Data collection

Produce WG – Fresh produce standards enhancement
- Technical & raw material managers
- Research
- Best practice standards
- Regulation
- Incidents resolution
CFA’s Spheres of Influence

Our members

- Media
- Other trade associations
- Government
- Academia
- Professional bodies
- Consumers
- NGOs
CFA Spheres of Influence - 2017

**Government**
- Food Standards Agency
- Defra
- Public Health England
- HSE
- Environment Agency
- Department for Business, Energy & Industrial Strategy
- ECHA
- European Commission
- STEMNET

**NGOs**
- WRAP
- The National Skills Academy
- Food & Drink

**Media**
- BBC
- Food Manufacture
- CFA Chilled Food Association
## CFA Spheres of Influence - 2017

### Professional bodies
- Institute of Food Science + Technology (IFST)
- D&T (Design and Technology Association)
- RSAE (Royal Society for Edible and Organic Substances)

### Trade associations
- eCFF
- BRC
- Food and Drink Federation (FDF)

### Academic
- Chartered Institute of Environmental Health
- Food & Biocides Industry Group
- Royal Society for Public Health (RSPH)
- British Association for Chemical Specialties (BACS)
- UKCPI (UK Catering Products Industry Association)

- The University of Nottingham
- Nottingham Trent University
- Sheffield Hallam University
- Institute of Food Research (IFR)
- University of Leeds
- University of Reading
Spreading the word

PUBLIC ENGAGEMENT

CFA presentations to international BRCGS conferences: London and Orlando February & April 2017

2000

student and teacher attendees at lessons, science & careers fairs

Teacher publications

• Education In Science – ASE publication for science teachers
• ASE School Science Review.

Members’ publications

CFA News
Newsletter circulation
@ >3800
1000 (Hard copy)

Chilled Education News
Newsletter circulation
>1500

Food Manufacture

IFST Food Sci Technology

2017

37,745 sessions
33,964 users
64,228 page views

TV/media researcher support

Trade media coverage

www.chilledfood.org

2000

@ChilledFood
1650 followers 1450 tweets

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Digital

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Digital
CFA Focus Areas

Research
- Priorities
- Monitoring
- Reporting
- Commissioning

Teacher support
- Lesson plans
- Consumables
- Training

Careers information
- Teachers
- Students

Standards
- Statutory
- International trade
- Commercial
- CFA Guidance

CFA Aims
- Energy
- Waste
- Water
- Ethics

Science

Skills

Sustainability

CFA
FOOD ASSOCIATION
Standards

**Statutory**
- Brexit
  - FSA stakeholder

- Health & Safety
  - Common Strategy signatory
  - New CFA WG established

- Biocides
  - Biocidal Products Regs now reflect food hygiene uses
  - Challenging regulation of dual use biocides under 396/2005
  - Input into EU PPP REFIT
  - Food & Biocides Industry Group user/enforcer guidance being taken forward at GFSI though new Tech WG

**Commercial**
- BRCGS
  - Issue 8 European WG member
  - Auditor examination material reviewer

- Future role of auditing
  - Maximising applicability of effort, reducing burden and duplication – work with other associations and BRCGS

- Biocides
  - CFA appointed to GFSI Chemicals in Food Hygiene TWG and its subgroups: Regulatory Mapping and Microbial Resistance (lead)

**Guidance**
- FSA VP/MAP Guidance
  - Established WG of trade bodies and laboratories developing shelf life and challenge testing guidance re non-proteolytic *Clostridium botulinum*

- CFA Lm Management
  - 2nd ed in production – focus now on HCA/HRA

- CFA Water Quality Management Guidance
  - 3rd ed published
**Science**

**SUSSLE1 & 2**
(Sustainable Shelf Life Extension; Sustainable Shelf Life with respect to Sporeformers)

- **SUSSLE1: £750k LINK**
  - Ran 7/08-3/12
  - Peer-reviewed publications:
    - spore loadings
    - z-values PhD
    - SUSSLEtT software online

- **SUSSLE2: £535k Innovate UK**
  - Ran 7/13-12/15
  - All aims met
  - Being commercialised
  - Twice yearly *B. cereus* survey to support risk management decisions
  - *B. cereus* risk assessment paper drafted for publication (peer review)

**Implementing SUSSLE**

- **12 SUSSLE workshops for >105 members** to end 2017
  - Access reviewed at Board meetings
  - SUSSLE Implementation Guidance
  - Additional WIP rule research commissioned for greater flexibility

- Providing ongoing member support

- NDAs signed with ASDA, Co-Op, M&S, Morrison’s, Sainsbury’s, Tesco, Waitrose

- In-depth technical briefings for ASDA, M&S, Sainsbury’s, Tesco, Waitrose

- General access rules set including licensing to non- and new members

**Lm Biome**

- Project exploring new technologies
  - Lm control

- Whole Genome Sequencing – authored paper with FERA for IFST

- National Biofilm Innovation Centre secured by Southampton University with CFA support

- Lm Management Guidance review
Micro Data Web Apps
TOOLS FOR INTERPRETATION AND ANALYSIS OF MICRO DATA

Micro data
Food and environment data submission, analysis and benchmarking by site, company and membership

Extended functionality and breadth of data collection

SUSSLEtT
Evaluation of a thermal process with respect to the defined SUSSLE Process (C. botulinum).

Functionality extended

BcereusCCP
Evaluation of thermal process with focus on cooling phase with respect to the established SUSSLE information (B. cereus)
Sustainability

**Government**
- Fridge performance
  - WRAP/Defra Minister engagement
- BREF
  - UK review WG member
- Sustainable Palm Oil
  - SPO stakeholder group
  - 5th UK Progress Report
    - Chilled within 1% of 100% SPO by Oct 2017
  - Members’ sites RSPO-certified predominantly

**NGOs**
- WRAP
  - Waste minimisation
  - Refrigerator performance
  - Shelf life extension
  - Date marking guidance
- Shaping Courtauld 2025
  - Proposed projects
    - Sector guides

**CFA Data**
- CFA Sustainability Aims
  - Energy and waste performance further improved over 2015
**Produce**

**Micro**
- Micro data collection
  - Monthly product and environmental
- Research
  - Monitoring & reporting
- Lm Biome Project
  - Decontamination technologies
- Updated IFST Fresh Produce Information Statement (3rd ed)

**Chemical**
- Biocides law
  - Lobbying to protect hygiene & use risk basis
  - PPP/dual use biocides regulation inappropriate
    - e.g. chlorates
  - Biocidal Products Reg now reflects food hygiene uses
- Contaminants
  - Perchlorate – proposed EU max levels
- Food & Biocides Industry Group represents food and biocides sectors – 19 trade and professional organisations from farm to consumer

**Govt**
- Hosted PHE site visit
  - NWF/G’s
- Incident liaison
  - PHE/FSA information sharing project

**Best Practice**
- Ethical standards
  - Modern slavery presentation and prevention measures standards development
- GlobalGAP
- AHDB Keep it Clean
  - Lm content included
- Alignment with retail WGs
Skills - securing future talent

Enthusing & inspiring future generations of chilled food professionals

Partners
Delivery mechanisms

**Food Teachers**
- GCSE CPD support - food science content from 2016
- >23,500 lesson plans downloaded from D&TA and STEM websites (7/2011-12/2016)

**CFA STEM Ambassadors**
- Talks, science & careers fairs and lessons
- Big Bang Fair East Midlands
- ASE conference

**Summer Schools**
- Largest sponsoring of Food Science Summer Schools:
  - UoN 5th year (10 students)
  - Leeds & Reading 1st year (10 & 14 students, respectively)

**Science Teachers**
- Resource hub including 7 CFA lesson plans
- ASE expo: 130+ signups
- > 3,800 science lesson plans downloaded from ASE

**Food Bug Club**
- University of Manchester
- MicroTrumps games online

**Facebook**
- CEd page
- Chilled STEM Ambassadors Group
in 2018

chillededucation.org

• Develop new lesson plans
• Add to career paths & job descriptions
• Add to 40 Chilled Ambassadors
• Support Leeds, Nottingham & Reading food sci summer schools
• Support teachers with resources to differentiate chill

Build knowledge

• Micro benchmarking
• Alliances
  • Alliance for Listeriosis Prevention (ALP)
  • Food & Biocides Industry Group (FBIG)
• Research monitoring and alerts
• Lm Biome project
• National Biofilms Innovation Centre participation
• Health & Safety benchmarking

Lobby for positive change

• Regulation
  • Brexit
  • Biocides
  • Lm
  • VP/MAP guidance
• Codes/guidance

Engage externally

• HMG & its agencies
  • Site visits
  • Regular dialogue
• NGOs
  • Courtauld 2025
  • WRAP
• Media
  • Trade press
  • Broadcast
  • Social
• Members
  • Technical briefings
  • SUSSLE workshops
• Support teachers
  • ASE, D&TA, FTC, IFST

Transfer knowledge

• Publish guidance
  • Lm Management 2nd ed (HCA/HRA)
  • Shelf life and challenge testing re non-proteolytic Clostridium botulinum
• Members
• Support teachers
• Media
• Engage externally
• Build knowledge
• Transfer knowledge
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