



IN THIS ISSUE: Biocides, SUSSLE, Vac Pack/MAP, Presenting, Happy Teachers, Future Food Scientists

Pushing Forward on Global Biocides Work



Last autumn CFA's Kaarin Goodburn was appointed a member of the Global Food Safety Initiative's new Chemicals in Food Hygiene Technical (GFSI) Working Group (CFA News 48) and has led its Microbial Resistance subgroup.

The subgroup's paper on Microbial Resistance and Biocides was presented to the GFSI Board in Japan this spring. It has been proposed for publication as a peer-reviewed document. Kaarin explains the significance of this news: "We are very pleased that GFSI has decided to submit the paper to a peer-reviewed journal. Since microbial resistance is an extremely important topic, and the appropriate use of biocides is critical to assuring hygiene and food safety, it is good to have the opportunity to clarify current misconceptions and imprecise use of language that can result in research being misdirected." Kaarin also participated in the subgroup carrying out Regulatory Mapping which identified elements in relation to the Global industry's desire for harmonisation.

Further work is ongoing on methodology and user guidance for biocides, the latter incorporating key information from the UK's Food & Biocides Industry Group (FBIG) (www.chilledfood.org/FBIG), led by CFA.



European regulatory activity

Meanwhile FBIG is dealing with a number of regulatory developments at EU level including:

- the proposal of Maximum Residue Limits (MRLs) for chlorates in food and drinking water
- EU review of its legislation for Plant Protection Products (PPPs)
- establishing new criteria for Endocrine Disrupting Chemicals
- determining traces from professional usage of biocides to assure hygiene

FBIG's position is that the EC should:

- carry out a full risk assessment of impacts of biocide regulation, recognising that responsible appropriate usage for food and water hygiene must be protected
- recognise in law that it is inappropriate to apply MRLs to biocides used for disinfection and not as PPPs
- harmonise interpretation of legislation so it is applied consistently, including regarding composite products



Sustainable Shelf Life Extension Momentum

The uptake of CFA's SUSSLE (CFA News 44) projects' findings continues to increase. Eligible CFA Full Members are entitled to free use of SUSSLE, which enhances quality, increases shelf life and reduces energy usage in the production of thermally processed foods. ASDA, Co-op, M&S, Morrison's, Sainsbury's, Tesco and Waitrose have all signed non-disclosure agreements allowing them to use SUSSLE with eligible CFA members and chilled food manufacturers that have been licensed by CFA. Retailer and CFA Member briefings continue apace. For information on licensing contact cfa@chilledfood.org

Chilled Education UPDATE



Ced Asks Teachers in Liverpool to 'Love Me Do'



Above: Greencore's Ellie Davenport chats through resources with a teacher.



Inset: Attention-grabbing giant microbes and MicroTrump cards.

Left: Emma Winter checks out a set of giant MicroTrump cards with Ella Connolly of Samworth Brothers.

With four Association for Science Education's Annual Conferences under its belt the Chilled Education team were pleased to catch up with some few familiar faces at this year's event in Liverpool.

Amongst them was Emma Winter, Head of Science at Boston Grammar School. She made a beeline for the stand, keen to hear more about new lesson plans and to give feedback: "I've been using the Glo Germ Kit with my Year 9s" she said, "These are fantastic 'pick up and run' resources, ready to

use with minimal tweaking." She's also using MicroTrump with her Year 7-11s, declaring them "really good for extension activities." Emma left the stand with one of Ced's new sets of MicroTrump and was looking forward to trying them out.

Ced Ambassadors from Greencore and

Samworth signed up more than 135 science teachers and a further 50 packs were eagerly snapped up by other contacts. The event is always good for networking and this year was no exception, with new teacher training links forged with Manchester Met University and Sheffield Hallam University.

Summer School – Reading, Leeds and Nottingham



CFA is once again supporting summer schools at Leeds, Nottingham and Reading Universities, sponsoring a total of 24 students. The summer schools are proving successful in getting young people into the chilled food industry. Alice Gosling was sponsored by CFA in 2012 and credits her experience at the University of Nottingham as sparking her curiosity for a career in chill. She says: "Those few days really did open my eyes about the industry. Before then I didn't really have a clue about the variety of roles available. It gave us the chance to be really hands-on, from product development to sensory work. I enjoyed it so much that I went on to attend Summer Schools at Leeds University and I now help run the University of Nottingham Summer School." Alice has since been on placements and is determined to pursue a career in chilled when she graduates.

Left: Alice on her placement, and (right) in protective clothing.





Zac and Annie make the connection between microbes and temperature.

Partnership Working

Ced relies on a network of education professionals to help develop resources that are easy to use and relevant. This includes Sam Holyman, Second in Science at Aylesford School. She often takes the science learning out of the classroom and Ced has been supporting her work with the 3rd Warwick Cubs. She used Ced resources to help the Cubs in getting their Science Badge. Sam will also be using Ced resources later in the summer when she is organising a conference aimed bridging the gap between food and science teaching by getting technicians together to share ideas and information.

Top Marks from Didcot Girls' School

An intriguing Tweet from Didcot Girls' School caught the eye of Ced in January. Food Teacher and Specialist Leader of Education Sara Jones had been using Ced resources and getting her students to talk about them on social media.

She uses the MicroTrumps cards and temporary tattoos, as well as the MicroTrumps Dump PowerPoint, in her lessons on food poisoning. She says the tattoos are a great way for her students to understand about the individual microorganisms. Each student chooses one, learns about it and applies the relevant temporary tattoo. If asked they have to tell people the facts about their chosen microorganism. To add an extra challenge Sara tweets that anyone seeing a tattoo should quiz the wearer about it.

She says: "I like to try different ways to learn and the cards and tattoos worked really well. The tattoos were also an incentive to complete fact sheets about bacteria. The students loved both resources. And all wanted more than one tattoo! It's just a fun way to learn. They also enjoyed playing games to learn about microorganisms."

New DNA Lesson Plan

Ced has once again teamed up with Sam Holyman to create a new free lesson plan Modelling DNA. Students learn how to describe the relationship between DNA, genes and chromosomes, make and interpret a model of DNA, and understand how DNA could be used to help track foodborne illness.

<https://www.chillededucation.org/resources>

Ced in numbers

150k thermometers distributed since Ced started in 2011.

1000 Cool Schools receiving lesson plans and resources

100 Food teachers to learn about chilled careers at Food Teacher Centre event in June

21 Chilled Education Ambassadors ready to inspire in classrooms

20 MicroTrumps cards

19 lesson plans

1 website www.chillededucation.org to find out more...



DGS Food @dgsfood · Jan 23

Year 10 have been busy playing Micro Trumps, learning about food poisoning bacteria. If you see them with their tattoos please ask them to tell you all about the one they chose. @dgsfood @ChilledFood



Above: Ced resources are getting top marks from Sara: "Great resource, thank you for helping me teach this topic."



Kaarin Goodburn and CED even appear in the Big Bang's marketing material!

CED Out and About in the West and East

In April Samworth Brothers Company Microbiologist and CFA Technical Group Chairman Dr Nicola Wilson was invited to give insight on food microbiology to students at Helston Community College in Cornwall. The Year 13 students are doing their microbiology unit 'Ensuring Food is Safe to Eat'.

Nicola said: "It was the first time in 25 years that I'd been in a school! It was great to see such engaged students and to be able to broaden their understanding of the role of microbiology in the chilled food industry". Technology teacher Chloé Hurly-Gale was delighted with Nicola's contribution: "It was perfect and just what we were looking for. It was such a huge help, and so lovely to have some assistance from industry professionals."

For the fifth consecutive year the CED team joins the Big Bang Fair East Midlands. The increasingly popular, lively STEM event returns to its familiar venue, The Roundhouse, Derby on 28 June 2018. CED invites everyone to "Come see us!"

Listeria Presentations



More than 120 health professionals from eight countries participated in Kaarin Goodburn's webinar for the Royal Society of Public Health on Biocides in Listeria

Control: Positive Regulation & Best Practice on in December. The Society described the webinar as 'excellent'.



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SAAFoST
SOUTH AFRICAN ASSOCIATION for
FOOD SCIENCE & TECHNOLOGY

In February Kaarin presented on 'Controlling *Listeria monocytogenes*' for South African consultancy Food Focus and the South African Association of Food Science & Technology at conferences surrounding the ongoing fatal listeriosis outbreak.

On 28 June Kaarin will be presenting to SOFHT Company Supporting Members on controlling listeria and lessons learned from listeriosis incidents.



The Society of
Food Hygiene
and Technology

Vac Pack/MAP Challenge Testing Guidance

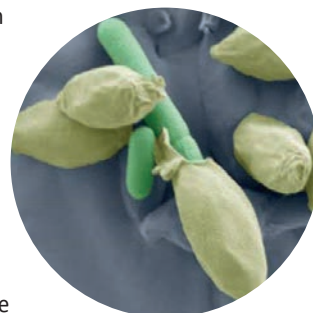
One of a number of industry projects in relation to the FSA 2017 VP/MAP

Guidance – Guidelines for challenge testing and setting shelf life of chilled foods in relation to Non-proteolytic *Clostridium botulinum* – is coming to fruition and will shortly be published.

Developed by trade organisations, retailers and laboratories and led by CFA, the Guidance is designed to ensure that businesses and laboratories

provide sufficient information to arrive at scientifically valid decisions on shelf life. It also provides information to enable FBOs to determine:

- What needs to be considered and what actions need to be done to determine whether challenge testing is appropriate before contacting a laboratory;
- What issues the laboratory should take into consideration for challenge testing to be carried out appropriately and give valid scientific data, and;
- How to use the data to establish safe shelf life with respect to non-proteolytic *Clostridium botulinum*



GDPR – A Request from CFA

In readiness for new data protection legislation coming into force we have updated and clarified our Privacy Policy by clearly describing what kind of information we collect, how we use your personal data and how you can manage your personal data. For more details please visit <https://www.chilledfood.org/privacy-policy/> or <https://www.chillededucation.org/privacy-policy/>. You can unsubscribe from our newsletter by clicking the link at the bottom of the e-version, or by emailing us at cfa@chilledfood.org. However we do hope you will continue to want to hear from us.

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