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.

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
CEd Asks Teachers in Liverpool to ‘Love Me Do’

With four Association for Science Education’s Annual Conferences under its belt the Chilled Education team were pleased to catch up with some 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 MicroTrumps with her Year 7-11s, declaring them “really good for extension activities.”

Emma left the stand with one of CEd’s new sets of MicroTrumps 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.

CFA NEWSLETTER MAY 2018
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.”
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.

Listeria Presentations

RSPh
ROYAL SOCIETY FOR PUBLIC HEALTH
VISION, FORCE AND PRACTICE

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

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.

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

For information contact: The Chilled Food Association, PO Box 6434, Kettering NN15 5XT, United Kingdom
Tel: +44 (0)1536 514365   Email: cfa@chilledfood.org   Web: www.chilledfood.org   Twitter: @chilledfood
Registered Office: c/o Hawes Strickland, 36-38 Rockingham Road, Kettering NN16 8JS. VAT No: GB 523 3524 73