



Chilled Food Association

The centre of excellence for the chilled food industry



Annual Report 2018



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CHILLED FOOD ASSOCIATION IN 2018



Our mission



Our overall strategy
and priorities



2018 membership and
market represented



2018 officers



2018 structure



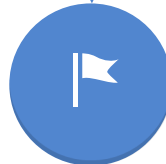
Committee roles



CFA's spheres of influence



2018 specific achievements



2019 onwards

2018 Specific Achievements



- **Project BLUE:** funded by National Biofilms Innovation Centre



- **International Shelf Life & Botulinum Guidance:** published with BRC/LFR/MLA/QIB



- **GFSI biocides:** microbial resistance paper, user guidance to minimise traces in foods developed



- **SUSSLE3:** completed, extending applicability to wider WIP



- **Third Party Laboratories:** issues identified, activity planned



- **ACMSF:** engaged on biocides, VP/MAP guidance



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.





Where we are

**Voice of the chilled food industry, 19 members with
>£4,000m turnover**

- Primary Government stakeholder - strong network and relationships
- Recognised as best in class – strong reputation, proven track record
- Authoritative information source – trusted and science-based
- 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 & *Listeria* research projects**
- Common audit standards - CFA Guidelines
- Education & outreach: **>1800 schools & Higher Education** using CE_d resources

Overarching Priorities

SOLVING PROBLEMS AT INDUSTRY LEVEL



Encouraging and inspiring future talent

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



Building knowledge

- providing **training** tools supporting common enforcement
- providing **support** to Members
- **research** funding, promotion, monitoring, reporting



Lobbying for positive change

- appropriate risk-based **regulation** & **HMG policy**
- equitable **enforcement**
- wider uptake & recognition of **best practice** including in public procurement



Strengthening supply chain security

- **Horizon scanning** and up to the minute **alerts and intelligence**
- **incident** resolution and impact minimisation
- systems & trade issues feedback including to HMG to minimise recurrence potential



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





Our Overall Strategy

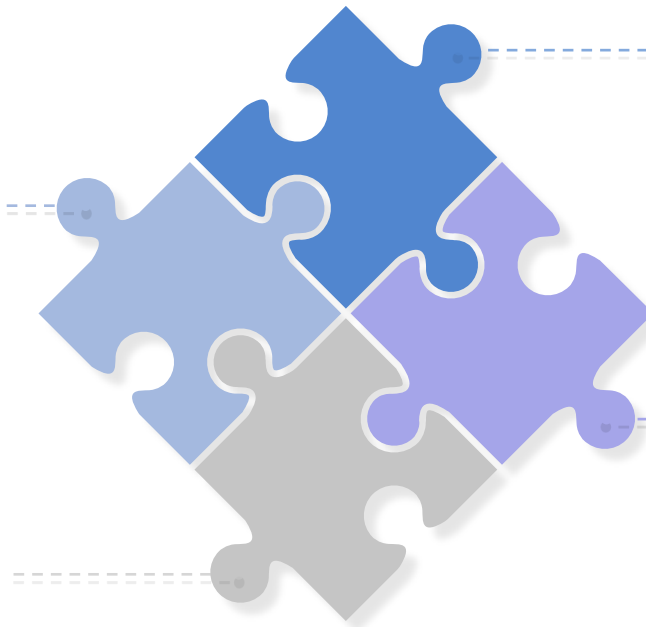


Promote standards and sector:

- To regulatory bodies
- To policymakers
- To other stakeholders, e.g. academia

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.



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

2018 Membership



FULL MEMBERS

ASSOCIATE MEMBER

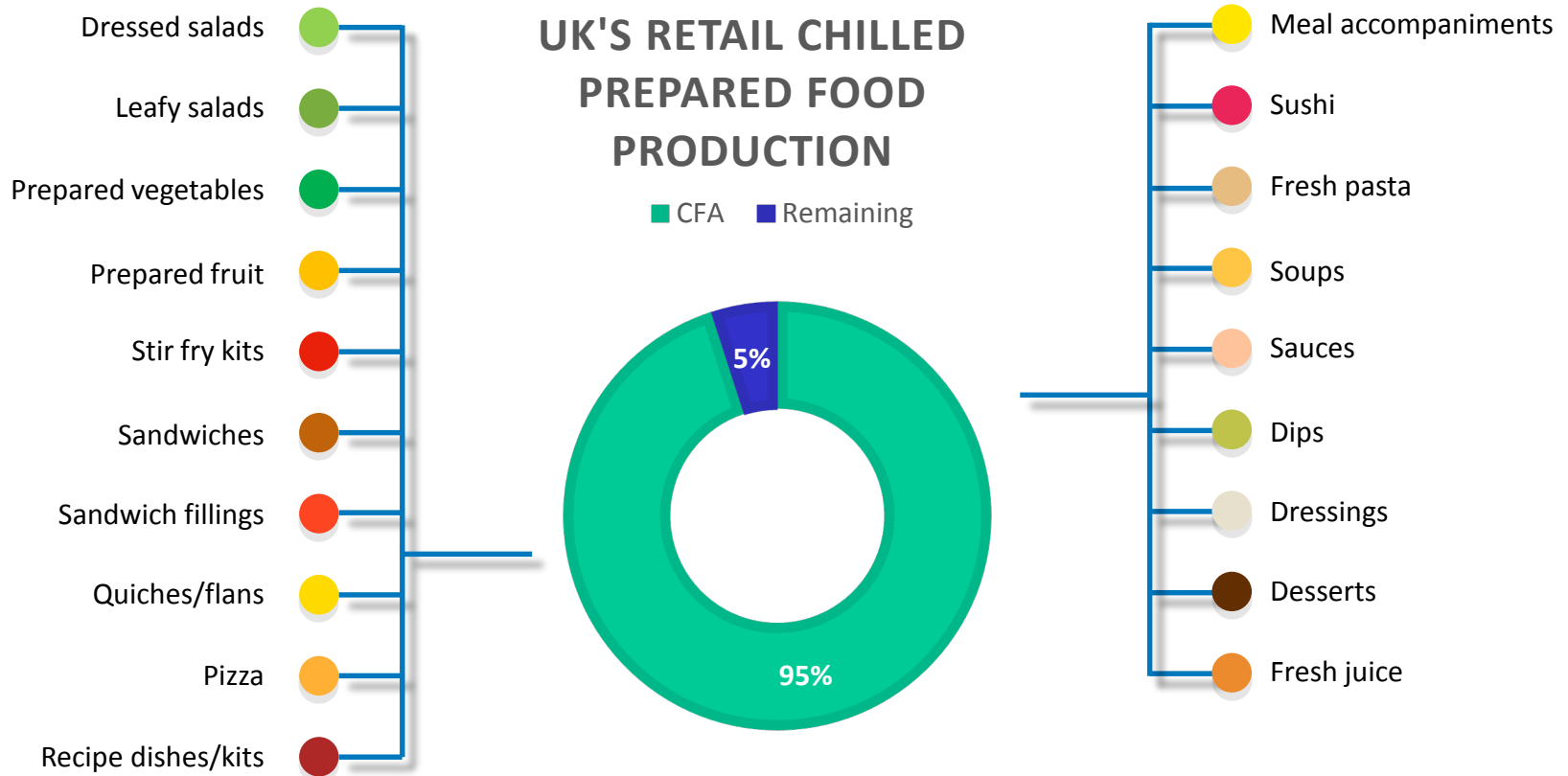
WS Bentley

* PREVIOUSLY FLORETTE UK & IRELAND

**PART OF 2 SISTERS FOOD GROUP SINCE APRIL 2011



Production



UK 2018 MARKET (INC COOKED SLICED MEAT): £11.8BN

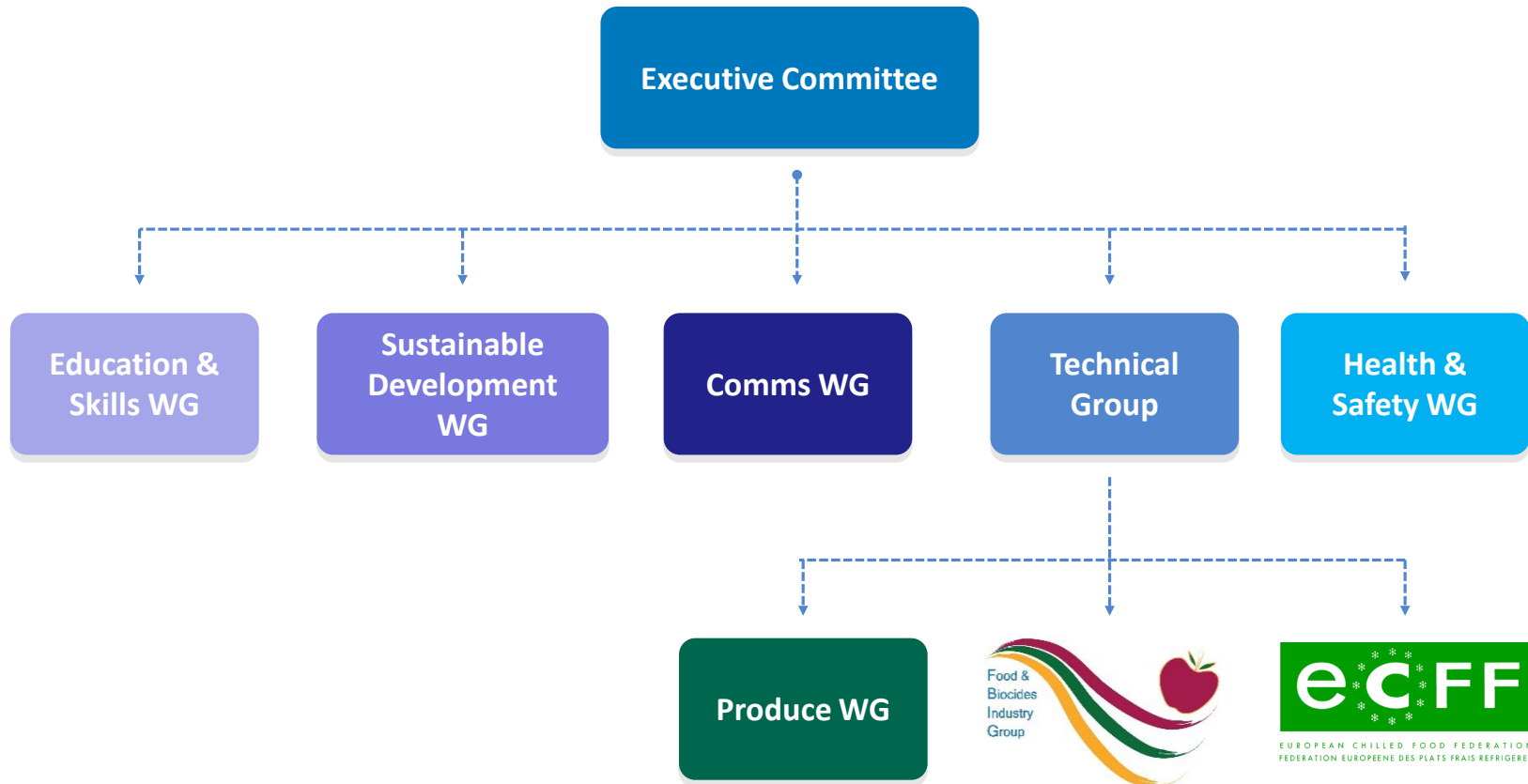
2018 Officers & Contractors



Chairman:	Oscar Mayer Ltd (Dr Clive Woolley)
Vice Chairman:	Greencore plc (Mr Greg Hunn)
Technical Group Chairman:	Dr Nicola Wilson (Samworth Brothers)
Sustainable Development WG Chairman:	Ms Kate Tavernor (Hain Daniels)
Produce WG Chairman:	Mr Richard Barrett (NWF)
Health & Safety WG Chairman	Mr Phil Kelly (Northern Foods)
Secretary General & Natural Person Director:	Ms Kaarin Goodburn MBE
Health & Safety, Project BLUE support:	Dr Ken Johnston
Sustainability consultant:	Dr Gus Atri
Communications consultant:	Ms Gill Harrison
Education support:	Ms Charlotte Patrick
Issues support:	Mr Simon Knight
Admin support:	Mrs Helen Hyde
Accountant:	Mrs Cher Wilson
Auditors:	HMJT



CFA 2018 Structure



Committee Roles & Membership



Executive Committee – CFA's Board of Directors

- Senior managers - Full Members
- Governance inc comms & skills

Education & Skills WG – Developing future talent

- CFA STEM Ambassadors & training managers
- Outreach
- Resource development

Sustainable Development WG – Sustainability & CSR

- Environment & CSR managers
- Full Members
- Policy development, data
collection, guidance, lobbying

Comms WG – External communications

- Communications managers
- Full Members

Technical Group – Technical steer & oversight

- Senior technical managers
- Full Members
- Policy, regulation, science,
new workstreams, input
into external groups

Produce WG – Fresh produce standards enhancement

- Technical and raw material
managers - Full Members
- Research, best practice
standards, regulation,
incidents

CFA's Spheres of Influence



CFA Spheres of Influence - 2018

Government



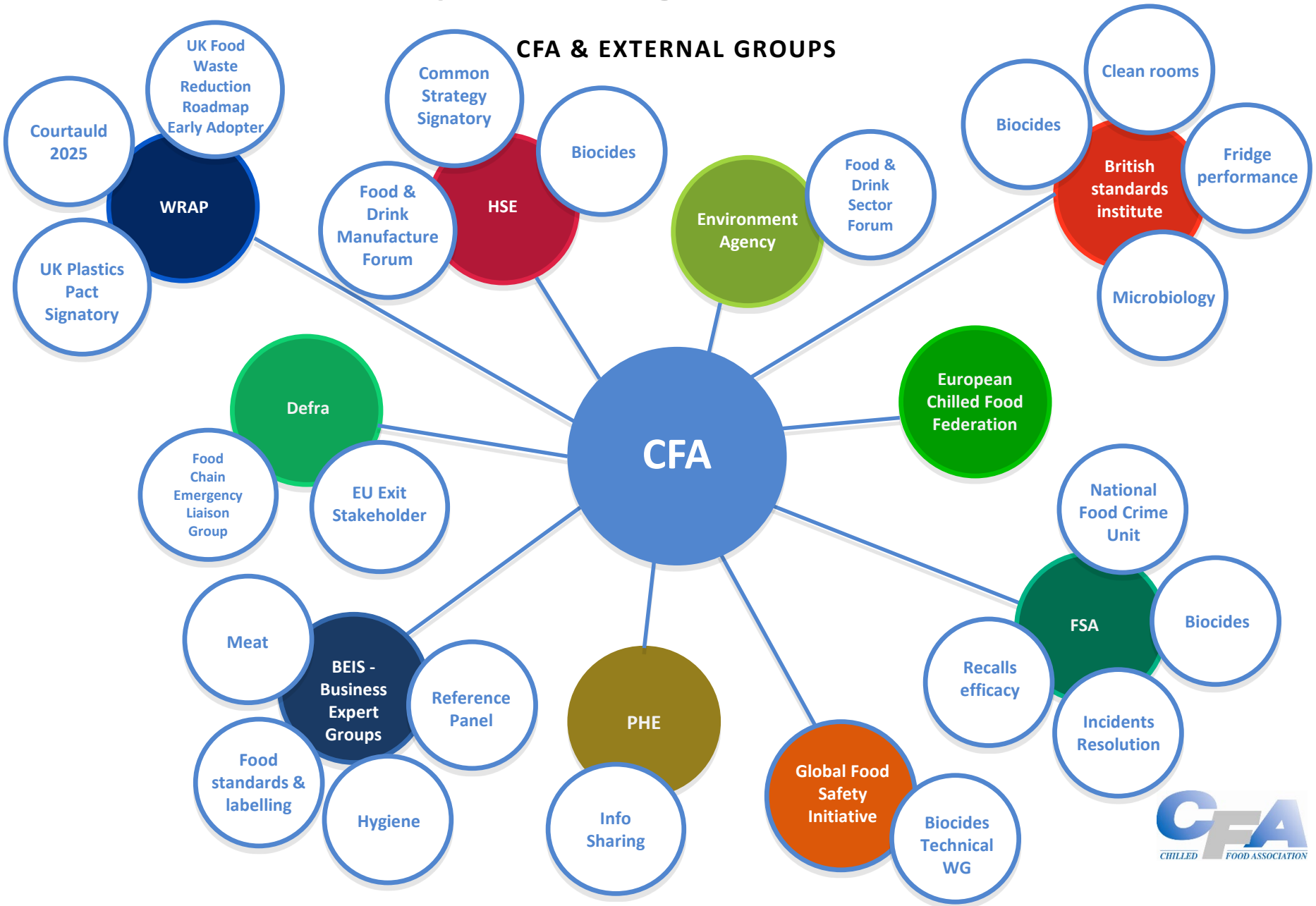
NGOs



Media



Spreading the word



Spreading the word

PUBLIC ENGAGEMENT


2285

student and teacher attendees
at lessons, science & careers fairs

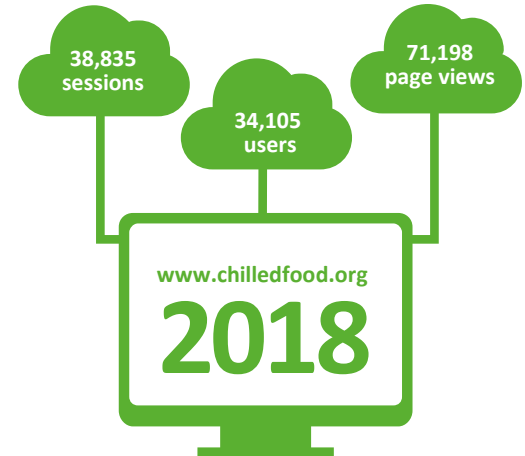


TV/media researcher support

Food Manufacture
WIRED
Just Food.com



Trade media coverage



Teacher publications

- Primary Science (ASE)
- Education in Science (ASE)
- BIG STEM Network

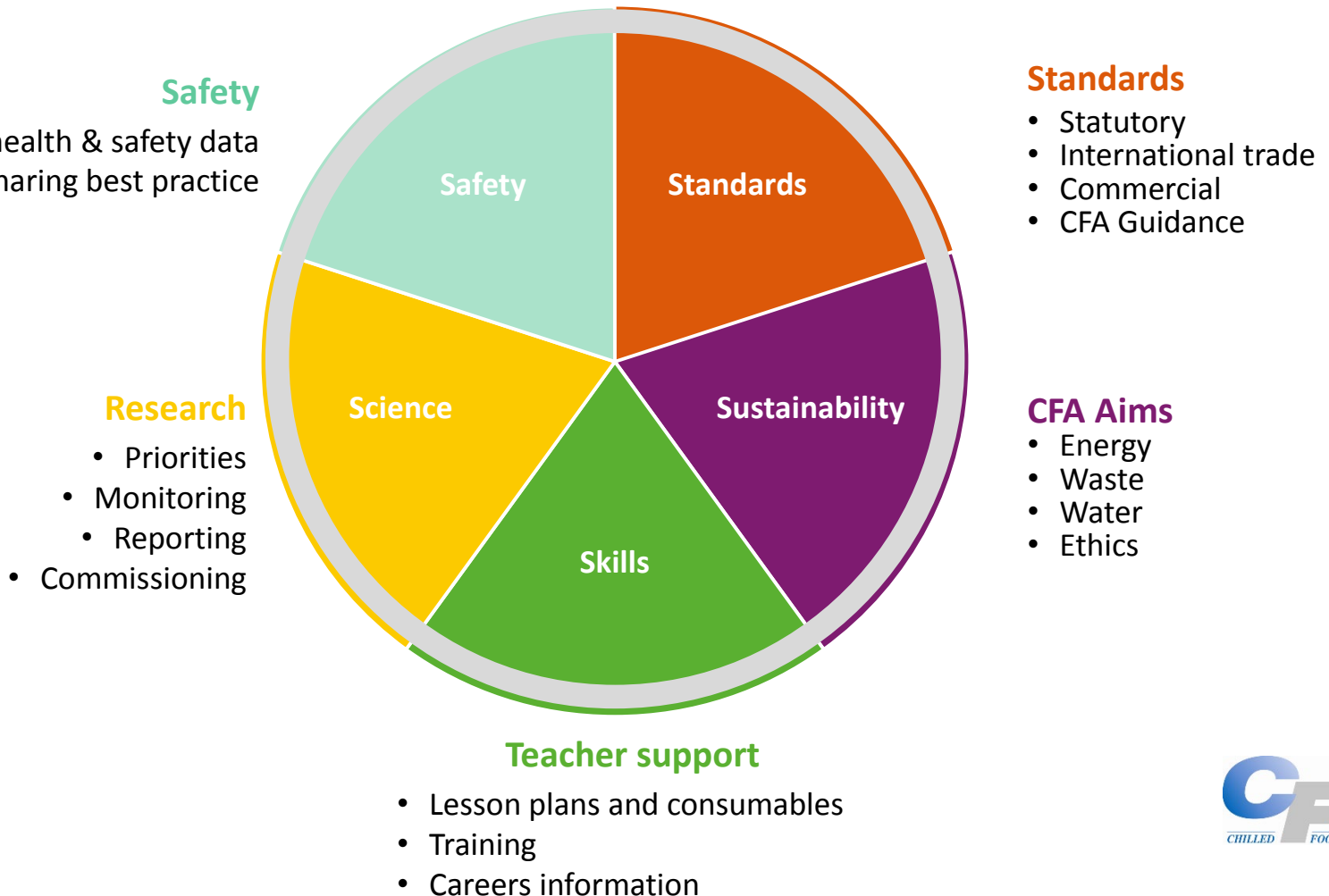


Members' publications





CFA Focus Areas





Standards

Statutory

- **EU Exit**
 - Defra & FSA stakeholder
- **Health & Safety**
 - Common Strategy signatory
 - Case studies published
- **Biocides**
 - Biocidal Products Regs now reflect food hygiene usage
 - Challenging regulation of dual use biocides under 396/2005
 - Input into EU Drinking Water Directive RECAST chlorate ML proposals
 - Leading Food & Biocides Industry Group (FBIG)
 - FBIG user/enforcer guidance taken up by GFSI though new Tech WG
 - Led GFSI biocides & micro resistance review. Paper published

Commercial

- **BRCGS**
 - Members sharing audit reports with CFA
- **Future role of auditing**
 - Review of audit burden and duplication with other associations and BRCGS
- **Third Party Laboratories**
 - Range of common issues identified across chill and wider industry

Guidance

- **FSA VP/MAP Guidance**
 - Published International Guidelines for Setting Shelf Life of Chilled Foods in Relation to Non-Proteolytic *Clostridium botulinum*
- **CFA Lm Management**
 - 2nd ed in production – focus now on HCA/HRA hygiene management
- **SUSSLE Implementation Guidance**
 - New edition in production, aiming to expand safe applicability



Science

Implementing SUSSLE

- **SUSSLE3** additional WIP rule research completed for greater flexibility.
- ***B cereus***
 - Twice yearly survey to support risk management
 - Risk assessment paper submitted for peer review
- **15 SUSSLE workshops** for **>130 members** to end 2018
 - Access reviewed at Board meetings
 - SUSSLE Implementation Guidance review initiated
 - Providing ongoing member support
- NDAs signed with *ASDA, Co-Op, *M&S, Morrison's, *Sainsbury's, *Tesco, *Waitrose (in-depth technical briefings)
- General access rules set including licensing to non- and new members

Lm Biome

- **Lm Biome Project**
 - Lm Management Guidance review
 - Alliance for Listeriosis Prevention member
 - American Frozen Food Institute/CFA International Lm Expert Panel member
 - National Biofilm Innovation Centre established
 - CFA member of NBIC Industrial Advisory Board
- **Project BLUE**
 - NBIC funding secured for novel Lm control technology evaluation with QIB



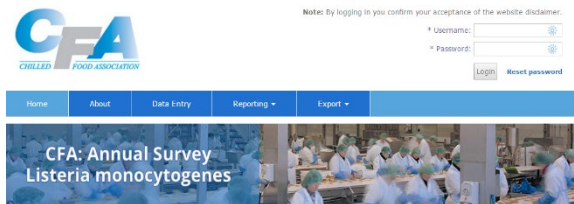
Micro Data Web Apps

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. Further expansion planned in 2019



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 Chill Out the Fridge Campaign partner
- **BREF**
 - UK review WG member
- **Sustainable Palm Oil**
 - UK SPO stakeholder group
 - 6th UK Progress Report
 - Chilled within 1% of 100% SPO by Oct 2018
- Members' sites RSPO-certified predominantly

NGOs

- **WRAP**
 - Waste minimisation
 - Refrigerator performance
 - Shelf life extension
 - Date marking guidance
- **Shaping Courtauld 2025**
 - Produce sector guide input
- **UK Food Waste Reduction Roadmap**
 - Early Adopter
 - Input to design of Roadmap data collection proforma
- **UK Plastics Pact**
 - Signatory

CFA Data

- **CFA Sustainability Aims**
 - Energy and waste performance further improved over 2015
 - Using UK Food Waste Reduction Roadmap proforma for CFA data collection 2019-



Produce

Micro

- **Micro data collection**
 - Monthly product and environmental
- **Research**
 - Monitoring & reporting
- **Im Biome Project & Project BLUE**
 - Decontamination technologies

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
- **Food & Biocides Industry Group** represents food and biocides sectors – 19 trade and professional organisations from farm to consumer

Govt

- **Incident liaison**
 - PHE/FSA information sharing project
- **FSA Recalls Guidance**
 - project steering group and WG member

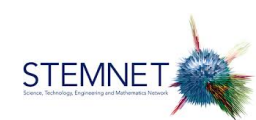
Best Practice

- **Ethical standards**
 - Modern slavery presentation and prevention measures standards development
- **GlobalGAP**
- Alignment with **retail WGs**



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 6th year (10 students)
 - Leeds & Reading 2nd year (6 & 10 students, respectively)



The University of
Nottingham



University of
Reading

Science Teachers

- Resource hub including 7 CFA lesson plans
- ASE expo: 135+ signups
- > 3,800 science lesson plans downloaded from ASE



Food Bug Club

- University of Manchester
- MicroTrumps games online



Facebook

- Chilled Education
- Chilled STEM Ambassadors Group



Chilled Education **ced** in action!



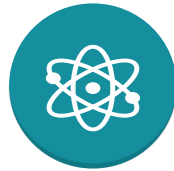


in 2019



chillededucation.org

- Hands-on **science teacher workshops**
- Add to **career paths & job descriptions**
- Add **Chilled Ambassadors**
- Support **Leeds & Reading food sci summer schools**
- Engage with **University of Nottingham**
- **Support teachers** with resources to differentiate chill



Build knowledge

- **Micro benchmarking**
 - Use data to develop new interventions
- **Alliances**
 - Alliance for Listeriosis Prevention (ALP)
 - Food & Biocides Industry Group (FBIG)
- **Research** monitoring & alerts
- **Lm Biome** project
- **National Biofilms Innovation Centre** participation & **Project BLUE**
- **Health & safety benchmarking**



Lobby for positive change

- **Regulation**
 - EU Exit
 - Biocides
 - Lm
- **Codes/guidance**
 - VP/MAP guidance review by ACMSF
- **Third party laboratories**



Engage externally

- **HMG & its agencies**
 - Site visits
 - Regular dialogue
 - Incident resolution
- **NGOs**
 - Courtauld 2025
 - WRAP
- **Media**
 - Trade press
 - Broadcast
 - Social
- **Professional bodies**



Transfer knowledge

- **Support Members**
 - Technical briefings
 - SUSSLE workshops
- **Publish guidance**
 - Lm Management 2nd ed (HCA/HRA)
 - SUSSLE Implementation (Eligible Members only)
- **Support teachers**
 - Food and science



WE ARE THE CHILLED FOOD ASSOCIATION

THE PEOPLE BEHIND THE
FRESH FOODS IN YOUR FRIDGE.



SCIENCE

We innovate and implement, promote, monitor and fund chilled food research.

SKILLS

We're engaging, inspiring and nurturing a future generation of food scientists.

STANDARDS

We champion best practice across the UK chilled food industry. Our safety standards and management systems are world-leading.

SUSTAINABILITY

We're minimising our impact on resources and maximising our role in the future of chilled food production.

Since 1989, we have represented the leading names in UK chilled prepared food production, supplying the biggest names in retail and other customers.

Chilled food production is fast-paced, innovative and high profile. From sandwiches to soups, dips to desserts, and pizza to fresh pasta. From prepared fruit and veg to ready meals, our members' 12,000+ chilled foods are found in fridges across the UK.



To find out more about the Chilled Food Association visit:



chilledfood.org

*The centre of excellence for
the chilled food industry*



www.chilledfood.org



www.chillededucation.org



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[@chilledfood](https://twitter.com/chilledfood)