Chilled Food Association
The centre of excellence for the chilled food industry

Annual Report 2018
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CHILLED FOOD ASSOCIATION IN 2018

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- Our overall strategy and priorities
- 2018 membership and market represented
- 2018 officers
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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 CEd 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

**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
2018 Membership

FULL MEMBERS

WS Bentley

ASSOCIATE MEMBER

* PREVIOUSLY FLORETTE UK & IRELAND
**PART OF 2 SISTERS FOOD GROUP SINCE APRIL 2011
UK'S RETAIL CHILLED PREPARED FOOD PRODUCTION

UK 2018 MARKET (INC COOKED SLICED MEAT): £11.8BN
## 2018 Officers & Contractors

<table>
<thead>
<tr>
<th>Role</th>
<th>Name</th>
<th>Company/Position</th>
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<tbody>
<tr>
<td><strong>Chairman</strong></td>
<td>Oscar Mayer Ltd (Dr Clive Woolley)</td>
<td>Greencore plc (Mr Greg Hunn)</td>
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<td><strong>Vice Chairman</strong></td>
<td>Dr Nicola Wilson (Samworth Brothers)</td>
<td>Hain Daniels</td>
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<tr>
<td><strong>Technical Group Chairman</strong></td>
<td>Ms Kate Tavernor</td>
<td>Northern Foods</td>
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<tr>
<td><strong>Produce WG Chairman</strong></td>
<td>Mr Richard Barrett (NWF)</td>
<td></td>
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<tr>
<td><strong>Health &amp; Safety WG Chairman</strong></td>
<td>Mr Phil Kelly (Northern Foods)</td>
<td></td>
</tr>
<tr>
<td><strong>Secretary General &amp; Natural Person Director</strong></td>
<td>Ms Kaarin Goodburn MBE</td>
<td></td>
</tr>
<tr>
<td><strong>Health &amp; Safety, Project BLUE support</strong></td>
<td>Dr Ken Johnston</td>
<td></td>
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<tr>
<td><strong>Sustainability consultant</strong></td>
<td>Dr Gus Atri</td>
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<tr>
<td><strong>Communications consultant</strong></td>
<td>Ms Gill Harrison</td>
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<tr>
<td><strong>Education support</strong></td>
<td>Ms Charlotte Patrick</td>
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<td><strong>Issues support</strong></td>
<td>Mr Simon Knight</td>
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<td><strong>Admin support</strong></td>
<td>Mrs Helen Hyde</td>
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<tr>
<td><strong>Accountant</strong></td>
<td>Mrs Cher Wilson</td>
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<td><strong>Auditors</strong></td>
<td>HMJT</td>
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CFA 2018 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 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
- Food Standards Agency
- defra (Department for Environment, Food and Rural Affairs)
- Public Health England
- HSE
- Environment Agency
- European Commission
- Department for Business, Energy & Industrial Strategy

NGOs
- WRAP
- The National Skills Academy
- THE NATIONAL SKILLS ACADEMY
- FOOD & DRINK

Media
- BBC
- FOOD Manufacture
- CFA (Chilled Food Association)
Spreading the word

CFA & EXTERNAL GROUPS

- Courtauld 2025
- WRAP
- UK Plastics Pact Signatory
- Defra
- Food Chain Emergency Liaison Group
- HSE
- Food & Drink Manufacture Forum
- Common Strategy Signatory
- Biocides
- Environment Agency
- Food & Drink Sector Forum
- European Chilled Food Federation
- British standards institute
- Clean rooms
- Microbiology
- Fridge performance
- Courtauld 2025
- BEIS - Business Expert Groups
- EU Exit Stakeholder
- Reference Panel
- Meat
- Food standards & labelling
- Hygiene
- Info Sharing
- PHE
- Global Food Safety Initiative
- Biocides
- Recalls efficacy
- Incidents Resolution
- National Food Crime Unit
- Biocides Technical WG
- UK Food Waste Reduction Roadmap Early Adopter
- BEIS
- Food standards & labelling
- Info Sharing
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- BEIS - Business Expert Groups
- EU Exit Stakeholder
- Reference Panel
- Meat
- Food standards & labelling
Spreading the word

PUBLIC ENGAGEMENT

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

Members’ publications

Teacher publications

CFA News
Newsletter circulation
@ >3870
1000
(Hard copy)

Chilled Education News
Newsletter circulation
>1245

TV/media researcher support

Trade media coverage

@ChilledFood
1835 followers 1654 tweets

38,835 sessions
34,105 users
71,198 page views

www.chilledfood.org

2018

BBC Online
‘Terrific Scientific’

student and teacher attendees at lessons, science & careers fairs

2285
CFA Focus Areas

- **Safety**
  - Monitoring health & safety data
  - Sharing best practice

- **Research**
  - Priorities
  - Monitoring
  - Reporting
  - Commissioning

- **Science**

- **Standards**
  - Statutory
  - International trade
  - Commercial
  - CFA Guidance

- **Sustainability**

- **Skills**

- **Teacher support**
  - Lesson plans and consumables
  - Training
  - Careers information

- **CFA Aims**
  - Energy
  - Waste
  - Water
  - Ethics
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
- Lm 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

**Govt**
- Govt
  - Incident liaison
    - PHE/FSA information sharing project
    - FSA Recalls Guidance
      - project steering group and WG member
Skills - securing future talent

Enthusing & inspiring future generations of chilled food professionals

Partners

STEMNET
Nuffield Foundation
National STEM Centre
Food Standards Agency
The University of Nottingham
University of York
Sheffield Hallam University
University of Reading
Institute of Food Science and Technology
Improve
Food Teachers Centre
D&T
NASA
Nottingham Trent University
The Big Bang Fair
tes
Food Science Education
Schoolscience
### 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

#### 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

#### Summer Schools
- Largest sponsoring of Food Science Summer Schools:
  - UoN 6th year (10 students)
  - Leeds & Reading 2nd year (6 & 10 students, respectively)

#### Facebook
- Chilled Education
- Chilled STEM Ambassadors Group
Chilled Education 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 develop, engaging, training and molding, a future generation of food scientists.

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

SUSTAINABILITY
We redefining our impact on welcome and enhancing 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

cfa@chilledfood.org

@chilledfood