



freshly made every day

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Dear Reader,

Welcome to CFA News #53.

Regarding COVID-19 there is currently no evidence that food is a likely source or route of transmission of this respiratory virus. Standard industry food and worker hygiene practices, including hand hygiene, assure safety.

There is no food shortage, and we are working with Government, our members and the wider food supply and distribution chain to assure continued supply while protecting the public and our industry's 75000-strong workforce.

Wherever possible our programmes and projects continue. As you'll read in this newsletter.

Do get in touch if you would like to follow up on any topics.

Best wishes,

Kaarin Goodburn MBE

CFA Director

**SUSSLE Now Available to all Major Supermarkets**

The take up of CFA's Sustainable Shelf Life Extension projects (SUSSLE) continues with Lidl now signing CFA's non-disclosure agreement that allows use of SUSSLE with eligible CFA members and chilled food manufacturers that have been licensed by CFA.



Lidl's joining completes the list of major supermarkets whose eligible suppliers can use SUSSLE to enhance quality, reduce waste by increasing shelf life and reduce energy use in the production of extended shelf life chilled thermally processed foods.

**Chlorate MRLs Update**

The debate surrounding the European Commission's proposed Maximum Residue Levels (MRLs) of chlorate in food materials has reached a milestone, with proposed MRLs being approved at key committee stage. CFA leads the argument accepted by the EC that the effective use of hygiene biocides must not be compromised by Plant Protection Products legislation (CFA News 52).

As CFA Director Karin Goodburn explains: "We're delighted to report that the relevant EU SCOPAFF (Standing Committee on Plants Animals Feed and Food) has now agreed what should be workable chlorate MRLs for commodities and an approach allowing food businesses to demonstrate that chlorate in processed food (apart from frozen food and washed leaf) came from hygiene biocides sources, not from use as a PPP.

"The proposals will now go to the European Parliament and Council for scrutiny, which will hopefully result in their adoption, translation and publication in the Official Journal of the EU, coming into force by the summer of 2020."

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## Turning Over a New Leaf - Worldwide Best Practice in Leafy Greens Reviewed



Karin Goodburn travelled to Seattle in February to represent CFA on the Global Food Standards Initiative's (GFSI) new Technical Working Group on leafy vegetables and herbs safety. Karin joined colleagues from the UK, Australia, Spain, Portugal and North America, brought together in response to recent food safety issues, particularly in the USA. The TWG aims, by the end of 2021, to provide an objective benchmarking review of best practices in the production of leafy vegetables and herbs around the world. Its remit also includes the continuation of GFSI Task Force's work on a risk-based approach to managing and auditing primary production sites.

Karin reports back: "There are numerous Good Agricultural Practice standards and schemes around the world, designed to assure the safety of leafy vegetables and herbs. However, implementation as a commercial requirement has been proven to be the most effective approach to compliance as used in the UK's major retailer supply chain. Benchmarking schemes is the first step along this path for a number of countries.

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## New Labs Guidance in the Pipeline

CFA champions best practice in the industry through the production of its highly regarded technical guidance.

The latest in the series will help colleagues across the food industry and third party microbiology laboratories manage and build their relationships with each other.

Industry's legal responsibility to ensure food is safe, accurately described and labelled, and not misleading to customers, demands rigour when dealing with external labs. Industry also needs to ensure that testing is fit for purpose and able to withstand any legal scrutiny it may face.



This new guidance aims to raise awareness of the need to use analytical laboratories with the right expertise, accreditations, using appropriate methods, as well as the development of partnerships between such third-party laboratories and their customers in the food industry. It will include practical advice on a range of subjects ranging from improvement indicators and complaints procedures to tendering processes and contracts. The free guidance will be available from [www.chilledfood.org](http://www.chilledfood.org) in the summer.

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## Environmental Performance Reviewed

The latest Environment Agency (EA) annual Environment Report which details performance of industry and commerce in 2018, and now includes climate change mitigation, impact and adaptation, has concluded that no CFA member companies' chilled food sites are in the lower performance bands (D, E or F).

## CFA Members Welcome FSA Colleagues



There's no better way to really understand food production than a site visit. CFA members Greencore, Moy Park and Samworth have all recently welcomed teams from the Food Standards Agency (FSA).

A group from FSA's Science, Evidence and Research division made the trip to Grantham earlier this year on a factory visit to Moy Park. Most of the eleven were new to the FSA team and had never been in a food factory before, whilst others were more familiar with food production, having been in the team since it was established. They all, however, found the day thought-provoking, as Tim Johnston, Principal Operational Researcher in the FSA's Analytics Unit explains: "I think we all found it a really interesting visit, and eye-opening as to how food production happens in practice! There were quite a few discussions about the operations within the plant and around allergies afterwards in the station café while waiting for the train."

Dr Gary McMahon, Moy Park's Company Microbiologist adds: "They were all very positive as they heard about Moy Park, the Grantham site, our approach to HACCP, microbiological testing (both legal and customer compliance) and microbiological risk assessments and allergens. They were especially interested in the latter two topics which they see as emerging areas of increased focus."

Meanwhile Greencore also hosted visits from FSA to its sites in Northampton and Liverpool, and Samworth welcomed the FSA to its Melton Mowbray production site.

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## FSA VP/MAP Guidance Review Secured - Round 2!

2017 FSA guidance on vacuum packing/ MAP continues to be challenged by an international consortium of organisations led by CFA (CFA News 46 and 50). While FSA's advisory committee (ACMSF) agrees with the conclusions of its subgroup's report (saying VP/MAP guidance needs to be fully reviewed) there is no agreed timescale as yet, with comments indicating that it could take some time.



CFA is pressing for a concrete review timeline and re-focusing guidance on risk assessment and science-based recommendations

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## Chilled Education UPDATE

### A Second Helping of Sweet Sustainable Science

In January, CFA teamed up with award-winning science teacher Sam Holyman to reprise the hugely successful Sweet Sustainable Science workshops at the annual conference of the Association for Science Education.

Sam takes a creative approach to science teaching. Her lesson ideas developed with CFA use relatable, everyday resources from jelly babies and food colouring to discarded yoghurt containers and sweet 'flying saucers' to explore subjects ranging from DNA, chemical change and miscibility, to sustainability and perception.



They bridge the gap between traditional science teaching and food science. Sam's video for CEEd demonstrating how to make a DNA model using sweets is at [www.chillededucation.org](http://www.chillededucation.org) The practical ideas were given a chilled food industry context by Karin Goodburn who talked about the industry, the careers on offer and the practical application of scientific principles in food production.



As Karin explains: "We want to get more food in science teaching, as well as more science in food teaching. So, this is a logical approach and our lesson ideas cover teaching KS1 to 5 – so there is something for everyone. We were so encouraged by the reaction we've had from teachers that we returned to the ASE conference and were delighted to see the continuing positive response."

#### What the teachers said...

"Brilliant! Excellent resources and ideas. Great pace and info and superb practical ideas"

"Fantastic real-life examples along with ways to teach practically"

"Excellent delivery – passionate, exciting presenters and great lesson ideas. Spot on!"



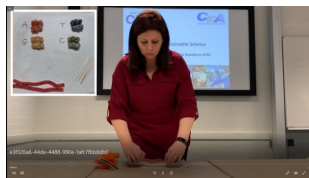
The lesson ideas can be found on the Chilled Education [website](#).

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## Lesson Ideas on Film

Sam Holyman has filmed a series of short but sweet videos demonstrating the Sweet Sustainable Science lesson ideas. They can be found on the Chilled Education website.

[Click Here for Videos](#)



## Zac's Science Passion is in his DNA!



Keen Year 4 science pupil, Zac Thompson lent a hand at the ASE conference and was so inspired by the DNA session that he chose the subject for his submission to Warwickshire's annual Science Fair. Zac's Science Fair presentation also included his day at the conference, and how DNA can be used to trace food-borne disease, as well as a set of MicroTrump.

His obvious passion for the subject must be due in no small part to his own DNA – Zac's mum is Sam Holyman, creator of the Sweet Sustainable Science lesson ideas.

Zac explains: "At Reading University I had a lovely time as I was able to create DNA using sweets. Also, I learnt how cheap it was to move plastic instead of glass containers for food. So, when my school asked us to make a science fair project I chose DNA because I already knew so much. It was fun extracting DNA from a kiwi fruit."

"I made sweets models of DNA with Grandpa, who kept trying to chop the jelly babies so the model would fit in a jam jar. In the end we used a take-away container to get it to school!"



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## Careers Under the Microscope

The wealth of exciting careers offered by the chilled food industry are profiled on the [CED website](#). These are the most visited pages on the site as it's always fascinating to hear how colleagues got to where they are today.

Three new career insights are now available on the site from:



Helen Smith from Greencore shares the



Kealey Field, also with Greencore, is learning



and Ed Campion former Greencore colleague

story of her passion for food safety which has led to award-winning work...

and progressing all the time...

(now with Pukka Pies) is making the most of the many opportunities in the industry

## Trainee Teachers Sample a Different Approach to Science!



Trainee primary teachers from Fairfield's School Teaching Trust have enjoyed a taster session of the Sweet Sustainable Science lesson ideas from CFA's Charlotte Patrick. The 16-strong group was given an introduction to the innovative ideas which include using marshmallows in syringes to illustrate atmospheric pressure (with the practical application in food packaging), and jelly babies, cocktail sticks and jelly strings to talk about DNA structure.

Charlotte explains: "I had to pack a lot into my session, but it got them asking questions about food, science and the industry. Everyone went away buzzing with ideas and carrying our teacher goodie bags which had all the ingredients needed to duplicate the lessons back in the classroom."

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