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

Annual Report 2019
Contents

CHILLED FOOD ASSOCIATION IN 2019

2019 specific achievements

Our mission

Our overall strategy and priorities

2019 membership and market represented
2019 Specific Achievements

• **L. monocytogenes & hospital-catered food:** revised BSA guidance produced reflecting high care/risk best practice & not ZT, lobbied PHE/PSA & STS to adopt, presented on best practice at Welsh Govt/NHS/FSA Wales workshop, national media engaged

• **Biocides:** Lobbying led to more rational proposed chlorate MRLs and special rule for most ‘processed’ food. GFSI microbial resistance paper, user & risk assessment guidance published.

• **SUSSLE:** Implementation Guidance rewritten, exam developed & implemented, Aldi signed NDA, training delivered to Aldi, ASDA, Tesco & members, SUSSLE2 *B cereus* risk assessment published

• **Third Party Laboratories:** FSS, LGC and PHE engaged on CFA guidance

• **ACMSF:** FSA 2017 VP/MAP guidance review secured, research presented, European Chilled Food Federation endorsed international guidance on Shelf Life & Non-Proteolytic *C. botulinum*
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 >£4bn 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
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

Our Overall Strategy
# 2019 Membership

## Full Members

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<th>Agril Fresh</th>
<th>Bakkavor</th>
<th>Del Monte</th>
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<tr>
<td>Flamingo Produce</td>
<td>G's Fresh</td>
<td>Greencore Group</td>
<td>Hain Daniels Group</td>
<td>JePco</td>
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<tr>
<td>PDM Foods</td>
<td>Samworth Brothers</td>
<td>Vitacress</td>
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* Previously Florette UK & Ireland

** Part of 2 Sisters Food Group since April 2011

## Associate Member

WS Bentley
Production

UK'S RETAIL CHILLED PREPARED FOOD PRODUCTION

- Dressed salads (95%)
- Leafy salads (5%)
- Prepared vegetables
- Prepared fruit
- Stir fry kits
- Sandwiches
- Sandwich fillings
- Quiches/flans
- Pizza
- Recipe dishes/kits

UK 2018 MARKET (INC COOKED SLICED MEAT): £11.8BN
2019 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 Deborah Carlin (Samworth Brothers)

**Produce WG Chairman:** Mr Richard Barrett (NWF)

**Health & Safety WG Chairman:** Mr Phil Kelly (2SFG/Northern Foods)

**Secretary General & Director:** *Ms Karin 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

**Produce WG support:** Mr David Barney

**Admin support:** Mrs Helen Hyde

**Accountant:** Mrs Cher Wilson (to March 2019), Ms Fiona Tufnail (from March 2019)

**Auditors:** HMJT (to March 2019), CFW Accountants & Business Advisers (from March 2019)

Constitution changed November 2019 to replace Corporate Directors with Natural Person Directors, indicated by * plus
Dr Gary McMahon (Moy Park) and Mrs Julia Wood (PDM Produce)
CFA 2019 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

Our members

- Media
- Other trade associations
- Government
- Academia
- Professional bodies
- Consumers
- NGOs
# CFA Spheres of Influence - 2019

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<thead>
<tr>
<th>Government</th>
<th>NGOs</th>
<th>Media</th>
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<tr>
<td>Food Standards Agency</td>
<td>Department for Environment Food &amp; Rural Affairs</td>
<td>Public Health England</td>
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<tr>
<td>HSE</td>
<td>Environment Agency</td>
<td>STEM Learning</td>
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<td>ECHA</td>
<td>European Commission</td>
<td>Wrap</td>
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<tr>
<td>AHDB</td>
<td>Agriculture &amp; Horticulture Development Board</td>
<td>Daily Mail Online</td>
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<tr>
<td>BBC</td>
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<td>FOOD Manufacture</td>
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<tr>
<td>CFA</td>
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Spreading the word

PUBLIC ENGAGEMENT

41,474 sessions
36,358 users
78,878 page views

C4 current affairs
Daily Mail
Science Media Centre

Food Manufacture
SOFHT

TV/media researcher support
Trade media coverage

www.chilledfood.org
2019

41,450 student and teacher attendees at lessons, science & careers fairs

Teacher publications
• School Science Review

Members’ publications
• Moy Park in-house magazine

CFA News
Newsletter circulation
@ >5604
>350 (Hard copy)

Chilled Education News
Newsletter circulation
>1868

@ChilledFood
1927 followers
1841 tweets

Digital

Food Manufacture
SOFHT

www.chilledfood.org
2019
CFA Focus Areas

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

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

- Research
  - Priorities
  - Monitoring
  - Reporting
  - Commissioning

- Science

- 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
- CFA/IOSH MSD conference planned

**Biocides**
- Chlorate MRL proposals reflect food hygiene usage, ‘processed’ food rule
- Challenging regulation of dual use biocides under 396/2005, e.g. QACs
- Food & Biocides Industry Group user/enforcer guidance incorporated into GFSI guidance
- GFSI biocides & micro resistance review paper published in JFP

**Guidance**
- **Listeria control**
  - Revised BSA guidance reflects high care/risk best practice and no ZT, lobbied for uptake by FSA/NHS/PHE/STS

- **FSA VP/MAP 2017 Guidance**
  - Secured ACMSF review of guidance
  - ECFF endorsed International Guidelines for Setting Shelf Life of Chilled Foods in Relation to Non-Proteolytic *C. botulinum*

- **CFA Chilled Food Production Best Practice**
  - In development

- **SUSSLE Implementation Guidance**
  - New edition expands usage to wider range of process flows
  - Exam developed and implemented to verify understanding and effective training delivery

**Commercial**
- **BRCGS**
  - Members sharing audit reports with CFA to verify compliance with constitution

- **Future role of auditing**
  - Review of audit burden and duplication with other associations and BRCGS

- **Third Party Laboratories**
  - Common issues identified across chill and wider industry
  - FSS, LGC and PHE engaged with CFA developing best practice guidance
Implementing SUSSLE

- SUSSLE3 additional WIP rule research completed for greater flexibility and incorporated into revised SUSSLE Implementation Guidance

- *B cereus*
  - Twice yearly survey to support risk management
  - Risk assessment paper published in TIFST

- 15 SUSSLE workshops for >145 members to end 2019
  - Access reviewed at Board meetings
  - Post-training exam developed and implemented
  - Providing ongoing member support

- NDAs signed with major multiples:

*in-depth technical briefings

Lm Biome

- Lm Biome Project
  - Lm Management Guidance to be basis of 5th ed CFA Best Practice Production Guidelines
  - Alliance for Listeriosis Prevention member
  - American Frozen Food Institute/CFA International Lm Expert Panel member
  - Presented on Lessons Learned from European and South African Listeriosis Outbreaks at AFFI Food Safety Leadership Conference
  - National Biofilm Innovation Centre Industrial Advisory Board member

- Project BLUE
  - Project initiated with QIB - NBIC funding for novel Lm control technology evaluation
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 launch in 2020

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**
- BREF
  - UK review WG member
  - BREF published
- Sustainable Palm Oil
  - UK SPO stakeholder group
  - Members’ sites RSPO-certified predominantly
- Sustainable Soy
  - UK SS Roundtable signatory

**NGOs**
- WRAP
  - Waste minimisation
  - # SpoiledRotten partner
  - Refrigerator performance
  - # ChillTheFridgeOut partner
  - Shelf life extension
  - Ready meals guidance refocusing
- Shaping Courtauld 2025
  - Produce sector guide input
- UK Food Waste Reduction Roadmap
  - Early Adopter
- UK Plastics Pact
  - Signatory

**CFA Data**
- CFA Sustainability Aims
  - ~2500 tonnes food redistributed, equivalent to 5.5 million meals, double the previous year
  - Using UK Food Waste Reduction Roadmap proforma for CFA data collection from 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
- FSA Produce Data
  - Presented to FSA project team on sector traceability and controls
- EU Exit
  - Contingency planning

**Best Practice**
- GFSI Fresh Produce TWG
  - Appointed to new TWG reviewing GAP and establish international benchmarking requirements
- Ethical standards
  - Modern slavery presentation and prevention measures standards development
- Alignment with retail WGs
- GlobalGAP engagement
Skills - securing future talent

Enthusing & inspiring future generations of chilled food professionals

Partners
**Delivery mechanisms**

### Food Teachers
- GCSE CPD support with food science content from 2016
- >23,500 lesson plans downloaded from D&TA and STEM.org.uk websites (7/2011-12/2016)

### Science Teachers
- Resource hub inc 7 CFA lesson plans
- ASE conference Sweet Sustainable Science workshops and 85 signups
- Sweet Sustainable Science article in School Science Review
- > 3,800 science lesson plan downloads from ASE

### CFA STEM Ambassadors
- Talks, science & careers fairs and lessons
- Big Bang Fair East Midlands
- ASE conference

### Food Bug Club
- MicroTrumps games online

### CEd Online
- CEd website
  - 10,099 page views
- CEd facebook
Sweet Sustainable Science Lesson Plan Workshops for teachers - ASE Annual Conference

“One of the best (workshops) I've ever seen. Mind blowing”
in 2020

chillededucation.org
- Hands-on science teacher workshops
- Add to career paths & job descriptions
- Add Chilled Ambassadors
- Support food science summer schools
- Support teachers with resources to differentiate chill
- Support remote schooling with online resources

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
- NBIC participation & Project BLUE
- Health & safety
  • Benchmarking
  • MSD conference

Lobby for positive change
- Regulation
  • EU Exit & 3rd country trade rules protect food safety
  • Biocides rationality
  • Lm
- Codes/guidance
  • VP/MAP guidance review by ACMSF/FSA
- 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
  • Incident Management
  • Technical briefings
  • SUSSLLE workshops
- Publish guidance
  • Best Practice
  • SUSSLE Implementation (Eligible Members only)
- Support teachers
  • Food and science
The centre of excellence for the chilled food industry