



Chilled Food Association

The centre of excellence for the chilled food industry



Annual Report 2022



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CHILLED FOOD ASSOCIATION IN 2022



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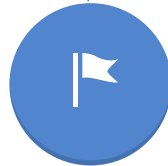
Committee roles & activities



CFA's spheres of influence
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Focus areas and activity
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2023 onwards

2022 Specific Achievements



EU *Listeria* micro criteria: Established and leading Industry *Listeria* Group engaged with UK Government and internationally with industry in readiness for EU consultation on potential changes to requirements. Developed lobbying strategy and summarised evidence base including guidance on effective environmental sampling. Aiming to retain current effective food safety measures.



Im Biome: Developed validated microbiological method to assess microbial reduction efficacy. Partner in CPS-funded project with CEBAS (starting 1/1/23).



Incoming raw material positives: impacts assessed (person days, cost) to help focus best practice development.



Brexit: Composite products focus. Established and leading SPS Certification WG of industry, certifiers and Port Health engaging with Government resolving issues and supporting eCertification development. Tracking & reporting on EHC applications, certifier burden & costs.



Briefing documents published on raw RTE **beetroot and onion** safety best practice, relevance of generic ***E. coli* and STEC** testing to food safety, **ethical employment** in agriculture and food production and **sustainability in agriculture** and fresh produce.



Vac Pack/MAP foods: CFA gave evidence to the ACMSF's risk review of original 1992 guidance, aiming for retention of flexibility for SUSSLE and removal of non-science-based rules.



CFA Board: membership criteria reviewed and Board refreshed



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 >£8.1bn 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: **>2,000 schools & Higher Education** using CEd resources

Overarching Priorities

SOLVING PROBLEMS AT INDUSTRY LEVEL



- **Teaching resources**
 - lesson plans and consumables
 - careers information
 - store cupboard Science
- **Outreach (STEM Ambassadors)**



- Providing **training** tools supporting common enforcement
- Providing **support** to Members
- **Research** funding, promotion, monitoring, reporting



- Appropriate risk-based **regulation** & HMG policy
- Equitable **enforcement**
- Wider uptake & recognition of **best practice** including in public procurement



- **Horizon scanning** and up to the minute **alerts and intelligence** including **COVID-19 and Brexit**
- **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 & horizon scanning
 - 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

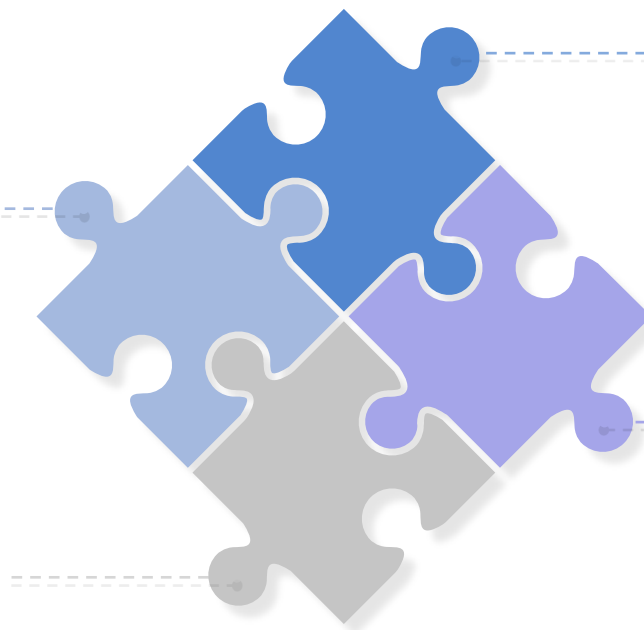


Promote standards and sector:

- 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

2022 Membership



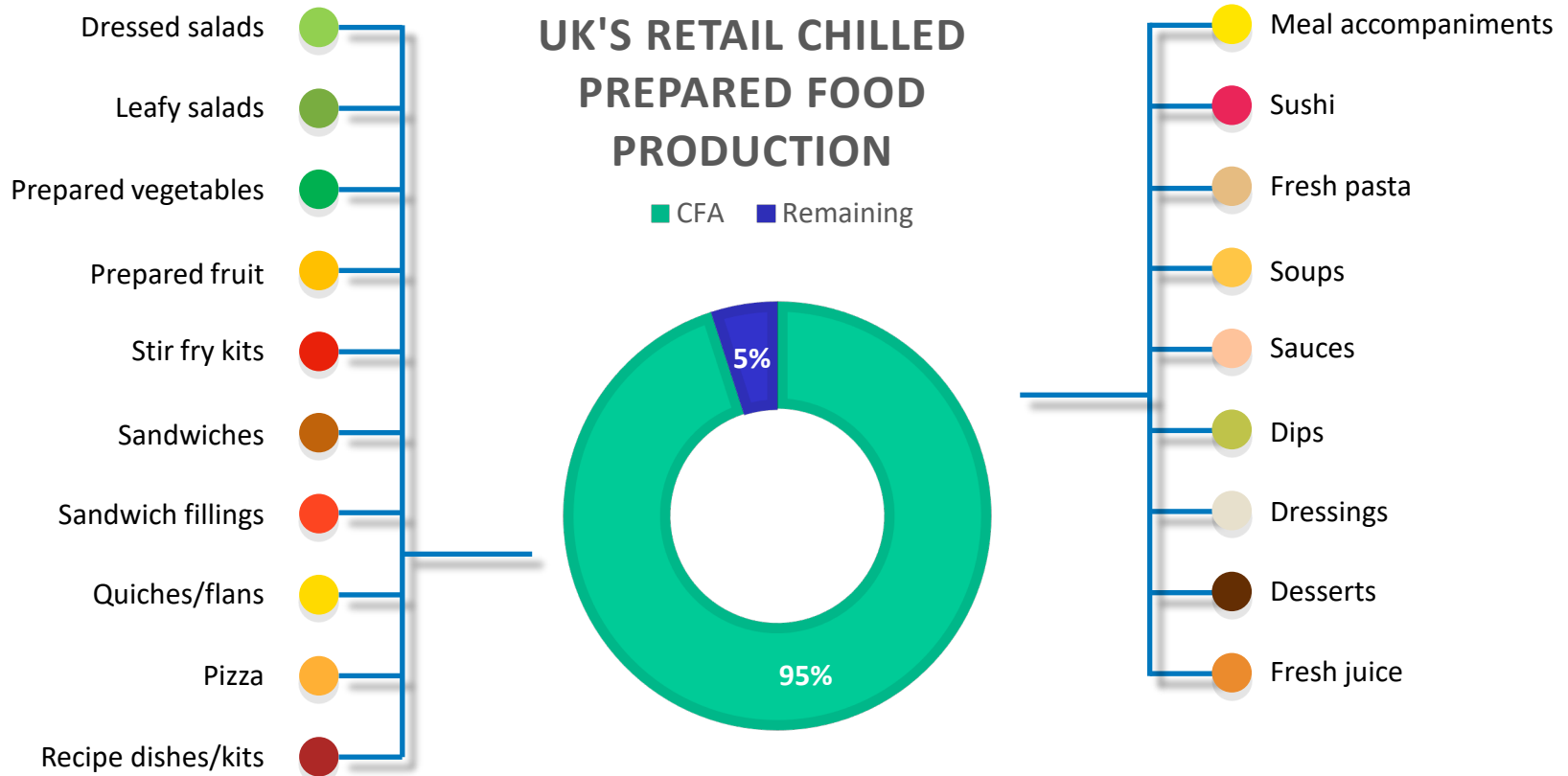
	* 			
				
 Growers of Quality Produce				** 
				

* PREVIOUSLY FLORETTE UK & IRELAND

**PART OF 2 SISTERS FOOD GROUP SINCE APRIL 2011



Production



UK 2022 MARKET (INC COOKED SLICED MEAT): £12.8BN

2022 Officers & Contractors



Chairman:	Mr Greg Hunn, Dr Gary McMahon
Technical Group Chairman:	Dr Nicola Wilson (Samworth Brothers)
Sustainable Development WG Chairman:	Dr Rachel Hackett (2SFG/Northern Foods)
Health & Safety WG Chairman:	Mr Phil Kelly (2SFG/Northern Foods)
Director General & Director:	Ms Karin Goodburn MBE
Additional Directors:	Dr Gary McMahon, Dr Clive Woolley
Non-Executive Director:	Mrs Julia Wood
Health & Safety, Science Projects support:	Dr Ken Johnston
Sustainability consultant:	Dr Gus Atri
Communications consultant:	Ms Gill Harrison
Education support:	Ms Charlotte Patrick
Admin support:	Mrs Helen Hyde
Produce WG support:	Mr David Barney
Accountant:	Ms Fiona Tufnail
Auditors:	CFW Accountants & Business Advisers



CFA 2022 Structure



Executive Committee

Education &
Skills WG

Sustainable
Development
WG

Comms WG

Technical
Group

Health &
Safety WG

Industry
Listeria Group

SPS Certification
WG



Committee Roles & Membership



Executive Committee – CFA's Board of Directors

- Members' Senior managers
- Governance inc comms & skills

Technical Group – Technical steer & oversight

- Members' Senior technical managers
- Farm to final chilled food
- Policy, law, science, GAP, research, incidents, best practice, new workstreams, input into external groups

Sustainable Development WG – Sustainability & CSR

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

Health & Safety WG – Standards and best practice

- Members' Senior H&S managers
- Sharing experience & best practice, data collection and analysis, input to HSE (external groups)

Education & Skills WG – Developing future talent

- Chilled STEM Ambassadors & members' training managers
- Outreach
- Resource development

CFA's Spheres of Influence



External Groups Run by CFA



Food and Biocides Industry Group

- **Aims to secure:**
 - FBOs' continued ability to responsibly use effective hygiene biocides to protect public health
 - Rational biocides regulation with full impact and hygiene risk assessment
 - Non-pesticide biocide use regulated as contaminants
 - No 'gold plating' applying legislation to products not listed in 396/2005
 - Clear enforcement guidance and rationale
- **20 member associations**
- **Monthly sessions**
- www.chilledfood.org/FBIG

SPS Certification Working Group

- **Aims to:**
 - minimise trade friction in SPS products between GB and the EU/NI by identifying issues and proposing solutions to HMG and its Agencies
- **27 member professional bodies and associations representing >£100bn to UK Plc**
- **Weekly sessions with HMG**
- **Issued Report on solutions to GB-EU trade barriers**
- **Presented evidence to UK Business & Trade Commission**
- www.chilledfood.org/BREXIT

Industry *Listeria* Group

- **Aims to:**
 - share intelligence, develop lobbying messaging and international strategy on potential changes to criteria 1.2a/b in EU Reg 2073/2005
- **20 member associations, retailers, FSA, FSS and CFA members**
- **Monthly sessions including with HMG and its agencies**
- www.chilledfood.org/listeria-legislation-not-broken-dont-fix-it/

CFA Spheres of Influence - 2022

Government



CFA Spheres of Influence - 2022

Media

The Daily Telegraph

FT FINANCIAL
TIMES

BBC

FOOD
manufacture



**The
Grocer**

the
fish site

food
ingredients ^{1st}

FSN

UK MANUFACTURING
OUTLOOK 2022

NGOs



efoca

Spreading the word



Spreading the word

PUBLIC ENGAGEMENT



Online CEd resources presentations for CFA members

STEAM Northants hands-on interactive event with Greencore

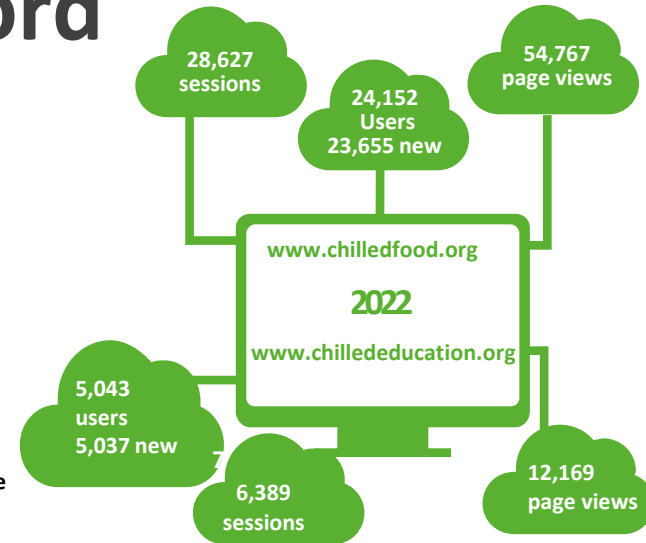
70+ 'store cupboard science' home schooling experiments



TV/media researcher support



Trade media coverage



Science publications

- IFST Journal



Trade publications

- Food Ingredients First
- UK Manufacturing Outlook





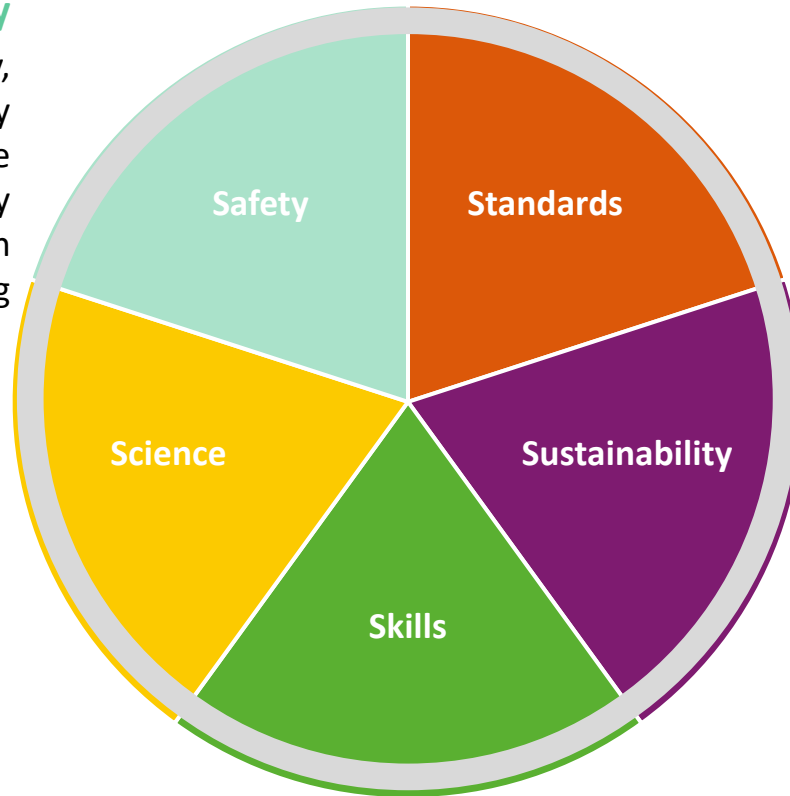
CFA Focus Areas

Safety

- Benchmarking health & safety, food microbiology
- Driving and sharing best practice from field to factory
- Incidents tracking and resolution
 - Horizon scanning

Research

- Priorities
- Monitoring
- Reporting
- Commissioning



Standards

- Statutory
- International trade
- Commercial
- CFA Guidance

CFA Sustainability Aims

- Energy
- Waste
- Water
- Ethics

Teacher support

- Lesson plans and consumables
- Training
- Careers information



Standards

Statutory

- **Listeria:**
 - Established and leading group of retailers, associations, members and Government to share intelligence.
 - Developed lobbying messaging, strategy, technical evidence and environmental sampling best practice guidance summary document
 - Developing partnerships internationally to address expected changes to 2073/2005
- **Brexit:** www.chilledfood.org/Brexit
 - Defra, Cabinet Office & FSA stakeholder
 - Best practice exchange and issues resolution on composites, including through CFA WhatsApp group
 - Secured EHC flexibility reducing administrative burden, working on eCertification to facilitating exports
 - Established and leading SPS Certification WG of feed/food chain and certifiers, working with Government
- **Health & Safety WG:** www.chilledfood.org/health-safety
 - CFA members' H&S performance much better than general food and drink sector: food industry RIDDOR rate remain at ~800/100k employees over last 5 years; CFA member rate running below 400/100k
 - CFA Emergencies WhatsApp group active 24/7/365 since March 2020. 87 members, 3000+ messages
- **Food & Biocides Industry WG:** www.chilledfood.org/FBIG
 - Established and leading FBIG lobbying for rational law on food hygiene biocides' non-PPP usage
 - Challenging regulation of dual use biocides under 396/2005, e.g. QACs, PPP definition



Standards

Commercial

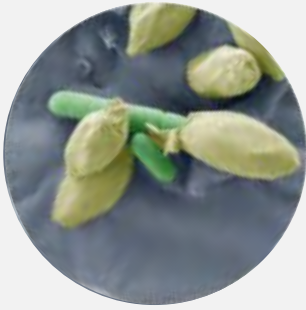
- **Incoming raw material positives**
 - Assessed impacts (person days, cost) of positive micro results on incoming raw materials to help focus raw materials best practice development.
- **Emergencies**
 - WhatsApp group active 24/7/365 since March 2020. 75 members, 3000+ messages to date. Real time policy, technical developments, including best practice in COVID-secure working, and problem solving.
- **BRCGS**
 - Members sharing audit reports with CFA to verify compliance with constitution
 - CFA a member of the issue 9 WG, issue 9 published summer 2022



Standards

Guidance

- COVID-19 best practice, science, regulation and policy sharing in real time
- FSA VP/MAP 2020 Guidance
 - After securing ACMSF review of guidance, completed in Jan 2020, CFA led a coalition of associations responding to FSA consultation on proposed changes to it
 - CFA gave evidence in June 2022 to the ACMSF's risk review of original 1992 guidance, aiming for retention of flexibility for SUSSLE and removal of non-science-based rules.
- CFA Chilled Food Production Best Practice (5th edition)
 - In development



Science

Implementing SUSSLE (Sustainable Shelf Life Extension)

- ***B cereus***
 - Twice yearly survey to support risk management
 - Software relaunched with additional functionality including user management
- **24 SUSSLE workshops** for **>321 members** to end 2022
 - 6 training courses delivered for members. 74 members trained in 2022 with a 90% pass rate.
 - Software access reviewed at Board meetings. 116 registered users at end 2022
 - Post-training online exam continued in 2022 providing streamlined administration
 - Providing ongoing member support
 - SUSSLEtT software rebuild provides additional functionality
 - User guidance updated with new screenshots and issued to authorised users
- **NDA's signed with major multiples:**
 - *Aldi, *ASDA, *Co-Op, Lidl, *M&S, Morrison's, *Sainsbury's, *Tesco, *Waitrose
- *in-depth technical briefings



Science

Lm Biome

- **Lm Biome Project**

- Lm Management Guidance to be part of basis of 5th ed CFA Best Practice Production Guidelines
- Presented at Christeyns webinar: *Saving on Costs While Still Guaranteeing Food Safety*
- National Biofilm Innovation Centre
 - Industrial Advisory Board member
- Developed validated method to enumerate low numbers of *L. monocytogenes* on salad leaf
- Partner in European research project on practicalities of biocontrol



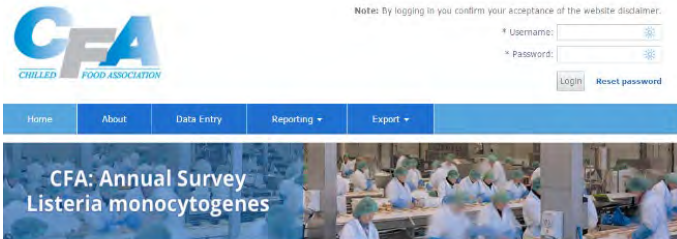
Micro Data Web Apps

TOOLS FOR INTERPRETATION AND ANALYSIS OF MICRO DATA

CFA's unique SUSSLE, *Listeria* and *B. cereus* systems functionality extended and user management guidance developed

Listeria data

Food and environment data submission, analysis and benchmarking by site and company.



Home

This is a secure website for data entry and analysis as part of CFA's annual survey of Lm occurrence and enumeration in food, and environmental prevalence.

B. cereus data

Food data submission, analysis and benchmarking.
Mandatory completion by member SUSSLE users.

SUSSLEtT

Evaluation of thermal process with respect to the defined SUSSLE Process (*C. botulinum*).

BcereusCCP

Evaluation of thermal process with focus on cooling phase with respect to SUSSLE (*B. cereus*).



Guidance developed for Members to update their users' details to access *Listeria* and *B. cereus* systems. To go live in 2023.



Sustainability

Government

- **Forest Risk Commodities**
 - UK SS Roundtable and Manifesto signatory
 - UK SPO stakeholder
 - Members' sites RSPO-certified predominantly
 - Submission on forthcoming due diligence regulations
- **Climate-Related Risk Disclosure** forthcoming legislation
- **Potential food safety impacts of reaching net zero status**
 - Inputted into FSA project

NGOs

- **WRAP**
 - **Shaped Courtauld 2030**
 - **UK Food Waste Reduction Roadmap** early adopter
 - **UK Plastics Pact** signatory
 - Member of **WRAP WGs**:
 - Net Zero Carbon
 - Green House Gas accounting and reduction
 - **Water Roadmap**
 - Signatory and inputted into development
- **IGD Environment Labelling Initiative**
 - inputted into development

CFA Data

- **CFA Sustainability Aims**
 - Members use **Food Waste Reduction Roadmap** to collect data. Some members have also set mid-term waste reduction targets and are working towards achieving these.
 - Maintained zero food waste to landfill status
 - Members redistributed 8.8 million meals in 2021 and 29 million over the last 5 years



Produce

Micro

- Expected changes to **EU *Listeria* legislation**
 - Forewarning to members and wider industry
 - Lobbying planning
- **Micro data collection**
 - Product & environmental
- **Research**
 - Monitoring & reporting
 - Biocontrol applications
- **Lm Biome Project**
 - Decontamination technologies

Chemical

- **Biocides law**
 - Lobbying to protect hygiene & use risk basis
 - Inappropriate EU PPP/dual use biocides regulation e.g. chlorates, QACs – Brexit aspects
- Biocidal Products Reg now reflects food hygiene uses
- Implementing FBIG chlorate minimisation guidance and using principles for QACs

Best Practice

- **GFSI Fresh Produce TWG**
 - TWG member, reviewed GAP, established required international benchmarking
- **Ethical employment**
 - Position statement
 - Identifying potential means of **addressing microbiological risks**
- Alignment with retail WGs
- **Red Tractor & GlobalGAP engagement**

Govt

- **Incident liaison**
 - UKHSA/FSA information sharing
- **National Critical Infrastructure**
 - Food Chain Emergency Liaison Group (now Food Supply Resilience Planning Group)
- **EU Exit**
 - SPS requirements



Skills - securing future talent



Enthusing & inspiring future generations of chilled food professionals

Partners



Delivery mechanisms

Food & Science Teachers

- Regular engagement via Food Teacher Centre Facebook group (8.6k members)
- >23,500 lesson plans downloaded from D&TA and STEM.org.uk websites (7/2011-12/2016)
- Resource hub including 7 CFA food science lesson plans
- GCSE CPD support with food science content from 2016
- University of Northants STEAM event with Greencore



Greencore at the University of Northampton

Greencore's careers team talked sandwich production. Students were intrigued by the combination of science, engineering, technology and maths – with some art in there too.



Resources for Home Schooling

- 70+ store cupboard science experiments developed, posted and promoted



CEd Online

- CEd website
- 12.169 page views
- CEd Facebook





**in action virtually
and in reality**

Chilled Education's blend of face to face and virtual activity.

Adding to the Store Cupboard Science portfolio

More than 70 lesson ideas, all STEM-related, now tried, tested and shared on online. The lesson ideas often take seasonal theme, such as turning eggs golden for Easter.



Talking sandwiches

A team from Greencore inspired students from the University of Northamptonshire with a hands-on interactive session on sandwich production. The students were surprised and intrigued by what's involved.

Sharing resource ideas



CFA member colleagues heard about the CEd resources. The two online sessions included practical demonstrations of lesson ideas and ready- to-use presentations. The reaction: "lots of great stuff we can share with colleagues."



Connecting virtually

CFA conducted its regular online meetings and calls with Members, defra, FSA, Cabinet Office, FBIG, SPS Certification Working Group (est. 2021 to work with Govt on Brexit practicalities), Industry *Listeria* Group (est. 2021) and many others



CFA monthly team meetings



National and international conferences and webinars



CFA WhatsApp groups:

- Emergencies
- Technical & Brexit
- Produce
- Sustainability
- Executive Committee
- Food & Biocides Industry Group
- European Chilled Food Federation
- SPS Certification Working Group
- Industry *Listeria* Group

"As a business we have found the WhatsApp groups extremely useful, often alerting us ahead of any other information sources, allowing us to determine whether we are affected and take immediate action if required"

Jackie Carter - Cranswick



Build knowledge

- **Micro benchmarking**
 - Use data to develop new interventions
- **Alliances**
 - SPS Certification WG (Brexit)
 - Food & Biocides Industry Group (FBIG)
 - Industry *Listeria* Group
 - Alliance for Listeriosis Prevention
- **Research** monitoring & alerts
- Develop **position/information statements** for specific topics requested by members
- **Lm Biome** projects
 - Investigate using biocontrols
- **NBIC** participation
- **Health & safety**
 - HSE Common Strategy, best practice and benchmarking



CFA in 2023

CHILLED FOOD ASSOCIATION



Lobby for positive change

- **Regulation**
 - Lm microbiological criteria 1.2a/b in EU Reg 2073/2005
 - Brexit & 3rd country trade rules protect food safety and facilitate trade, e.g. eCertification, TOM
 - Sustainability legislation:
 - EPR (packaging)
 - Deforestation due diligence
 - Climate Change Levy Agreement reform
 - Biocides rationality including on QACs
- **Codes/guidance**
 - ACMSF/FSA on VP/MAP guidance risk assessment review outcomes



Transfer knowledge

- **Support Members**
 - Net Zero Carbon
 - WRAP Waste and Water Roadmaps
 - Packaging – UKPP, Plastics Tax
 - Brexit
 - COVID-19
 - Incident Management
 - Technical briefings
 - SUSSLE workshops
 - Sustainability Aims benchmarking
 - *Listeria*, *B. cereus*, produce *E. coli* data collection and benchmarking
- **Publish guidance**
 - Best Practice
 - SUSSLE (eligible Members)
- **Support teachers**
 - Food and science



CFA in 2023

CHILLED FOOD ASSOCIATION



Engage externally

- Virtual **science teacher workshops**
- Add further **career paths & job descriptions**
- Add further **Chilled STEM Ambassadors**
- Support **food science courses virtually**
- **Support Members'** recruitment/careers activity
- **Support teachers** with resources to differentiate chill
- **Support remote schooling** with online resources
- Improve distribution of **teaching consumables**
- **Government & its agencies**
 - Regular dialogue
 - Incident resolution
 - Briefings and site visits for staff for CPD
- **NGOs**
 - WRAP
 - Efeca
- **Wider industry**
 - FBIG
 - Industry *Listeria* Group
 - SPS Certification WG
 - European Chilled Food Federation
- **Media**
 - Trade press and broadcast
 - Social
- **Professional bodies**



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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