Contents
CHILLED FOOD ASSOCIATION IN 2022

- 2022 specific achievements
- Our mission
- Our overall strategy and priorities
- 2022 membership and market represented
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.

Lm 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.


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

**Encouraging and inspiring future talent**
- **Teaching resources**
  - lesson plans and consumables
  - careers information
  - store cupboard Science
- **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 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
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
# 2022 Membership

| * | Agrrial Fresh | Bakkavor | W.S. Bentley's | CRANSWICK |
| * | Del Monte Quality | Flamingo Horticulture | Naturally Fresh | Greencore |
| Jepco | Kerry Foods | Moy Park | natures Way Foods | Northern Foods |
| Oscar Mayer | PDM | Samworth Brothers | Stonegate | Vitacress |

* Previously Florette UK & Ireland
** Part of 2 Sisters Food Group since April 2011
UK'S RETAIL CHILLED PREPARED FOOD PRODUCTION

- Dressed salads
- Leafy salads
- Prepared vegetables
- Prepared fruit
- Stir fry kits
- Sandwiches
- Sandwich fillings
- Quiches/flans
- Pizza
- Recipe dishes/kits
- Meal accompaniments
  - Sushi
  - Fresh pasta
  - Soups
  - Sauces
  - Dips
  - Dressings
  - Desserts
  - Fresh juice

UK 2022 MARKET (INC COOKED SLICED MEAT): £12.8BN
# 2022 Officers & Contractors

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
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<tbody>
<tr>
<td><strong>Chairman:</strong></td>
<td>Mr Greg Hunn, Dr Gary McMahon</td>
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<tr>
<td><strong>Technical Group Chairman:</strong></td>
<td>Dr Nicola Wilson (Samworth Brothers)</td>
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<tr>
<td><strong>Sustainable Development WG Chairman:</strong></td>
<td>Dr Rachel Hackett (2SFG/Northern Foods)</td>
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<tr>
<td><strong>Health &amp; Safety WG Chairman:</strong></td>
<td>Mr Phil Kelly (2SFG/Northern Foods)</td>
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<td><strong>Director General &amp; Director:</strong></td>
<td>Ms Karin Goodburn MBE</td>
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<tr>
<td><strong>Additional Directors:</strong></td>
<td>Dr Gary McMahon, Dr Clive Woolley</td>
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<tr>
<td><strong>Non-Executive Director:</strong></td>
<td>Mrs Julia Wood</td>
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<tr>
<td><strong>Health &amp; Safety, Science Projects support:</strong></td>
<td>Dr Ken Johnston</td>
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<tr>
<td><strong>Sustainability consultant:</strong></td>
<td>Dr Gus Atri</td>
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<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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<tr>
<td><strong>Admin support:</strong></td>
<td>Mrs Helen Hyde</td>
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<tr>
<td><strong>Produce WG support:</strong></td>
<td>Mr David Barney</td>
</tr>
<tr>
<td><strong>Accountant:</strong></td>
<td>Ms Fiona Tufnail</td>
</tr>
<tr>
<td><strong>Auditors:</strong></td>
<td>CFW Accountants &amp; Business Advisers</td>
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CFA 2022 Structure

Executive Committee

- Education & Skills WG
- Sustainable Development WG
- Comms WG
- Technical Group
- Health & Safety WG

- Industry Listeria Group
- SPS Certification WG
- Food & Biosecurity Industry Group
- eCFF
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

Our members
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](http://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](http://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
CFA Spheres of Influence - 2022

Government

- Food Standards Agency
- Department for Environment, Food & Rural Affairs
- Food Standards Scotland
- HSE
- Environment Agency
- Department for Business, Energy & Industrial Strategy
- ECHA
- European Commission
- Cabinet Office
- AHDB
- UK Health Security Agency
CFA Spheres of Influence - 2022

Media
- The Daily Telegraph
- FT
- Financial Times
- BBC
- Food Manufacture
- BBC Today
- The Grocer
- The Fish Site
- Food Ingredients
- FSN
- UK Manufacturing Outlook 2022

NGOs
- WRAP
- STEM Learning
- Red Tractor
- Certified Standards
- efeca
Spreading the word

PUBLIC ENGAGEMENT

Science publications
- IFST Journal

Trade publications
- Food Ingredients First
- UK Manufacturing Outlook

CFA News
Newsletter circulation
- ~4,800
- 200 (Hard copy)

Chilled Education News
Newsletter circulation
- >1,500

Food Safety News
Food Manufacture
The Grocer
The Fish Site

Trade media coverage

TV/media researcher support

BBC – Inside the Factory
BBC R4 Today
Daily Telegraph
Financial Times

Online CEd resources presentations for CFA members
STEAM Northants hands-on interactive event with Greencore
70+ ‘store cupboard science’ home schooling experiments

@ChilledFood
2,105 followers
2,291 tweets

Digital

www.chilledfood.org
2022
24,152 Users
23,655 new
54,767 page views

www.chillededucation.org

28,627 sessions
24,152 Users
23,655 new
54,767 page views

28,627 sessions
24,152 Users
23,655 new
54,767 page views

5,043 users
5,037 new
6,389 sessions

6,389 sessions

12,169 page views

5,043 users
5,037 new
6,389 sessions

12,169 page views
CFA Focus Areas

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

Standards
- Statutory
- International trade
- Commercial
- CFA Guidance

Research
- Priorities
- Monitoring
- Reporting
- Commissioning

Science

Sustainability
- 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](http://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](http://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](http://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
• **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
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

- **NDAs signed with major multiples:**
  - *in-depth technical briefings
• **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.

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

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

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

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
- Implementing FBIG chlorate minimisation guidance and using principles for QACs
- 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
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 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
in 2023

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

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
• 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
The centre of excellence for the chilled food industry