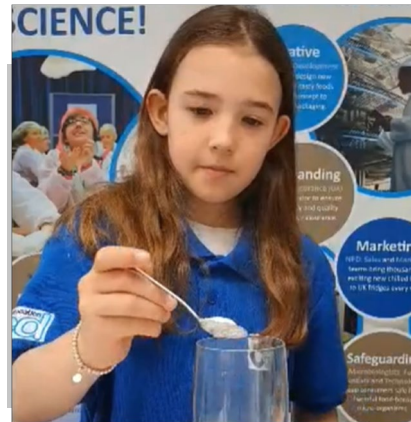




Chilled Food Association

The centre of excellence for the chilled food industry



Annual Report 2023



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CHILLED FOOD ASSOCIATION IN 2023



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2023 Specific Achievements



EU *Listeria* micro criteria: Leading Industry *Listeria* Group engaged with UKG and internationally building evidence base in readiness for EU consultation on potential changes to 2073/2005 requirements. Published guidance on effective environmental sampling and data usage, on action on detection of Lm/Lpp and evidence base at www.chilledfood.org/Listeria. Aiming for law to retain current effective food safety measures including UK best practice. Briefings, webinars, in-person presentations to members, wider industry, enforcers and UKG.



Brexit: Established and leading SPS Certification WG (industry, certifiers, Port Health) engaging with UKG resolving issues and supporting eCertification development. Tracking and reporting on EHC applications, certifier burden and costs. Input into BTOM, WF and Trade and Business Commission seeking transparency on risk categorisation for food import rules and a UK/EU SPS veterinary and plants agreement to obviate EU-GB-EU trade bureaucracy.



Lm Biome: Developed validated micro method to improve Lm recovery and enable better assessment of microbial reduction efficacy, being used in CPS-funded project with CEBAS (ending 2024) with CFA as an IKC partner. Method paper submitted by CFA for publication in peer reviewed journal and made available to members. Regulatory clarity sought on biocontrol agents.



Vac Pack/MAP: ACMSF's Report on *Botulinum* Neurotoxin-Producing *Clostridia* reflects much of CFA input and recognises SUSSLE as an exemplar of multidisciplinary research. FSA 2020 guidance needs to be reviewed and amended to correct lethal rate table error, include toxin testing as part of any challenge testing, and remove non-science-based rules. No timetable yet from FSA for this work, which CFA is seeking.



Raw RTE fresh produce Spot Buying and Extreme Weather Protocol Guidance published. Microbiological data collection extended.



***B. cereus* and chilled food** including produce: technical paper and statement published.



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.





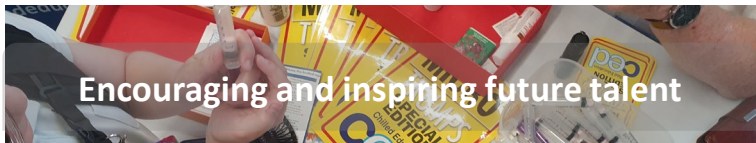
Where we are

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: **>2,500 schools & Higher Education** using CEEd 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 incidents 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

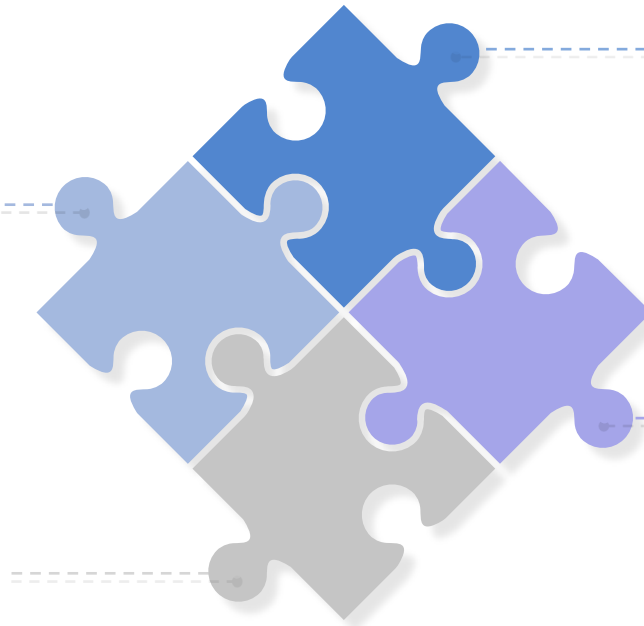


Promote standards and sector:

- 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
- Provide members with science-based tools to assure safety and generate benchmarking data

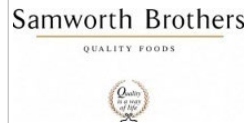
Solve problems

- Resolve chilled-specific issues
- Catalyse action on issues broader than the chilled food sector alone

2023 Membership



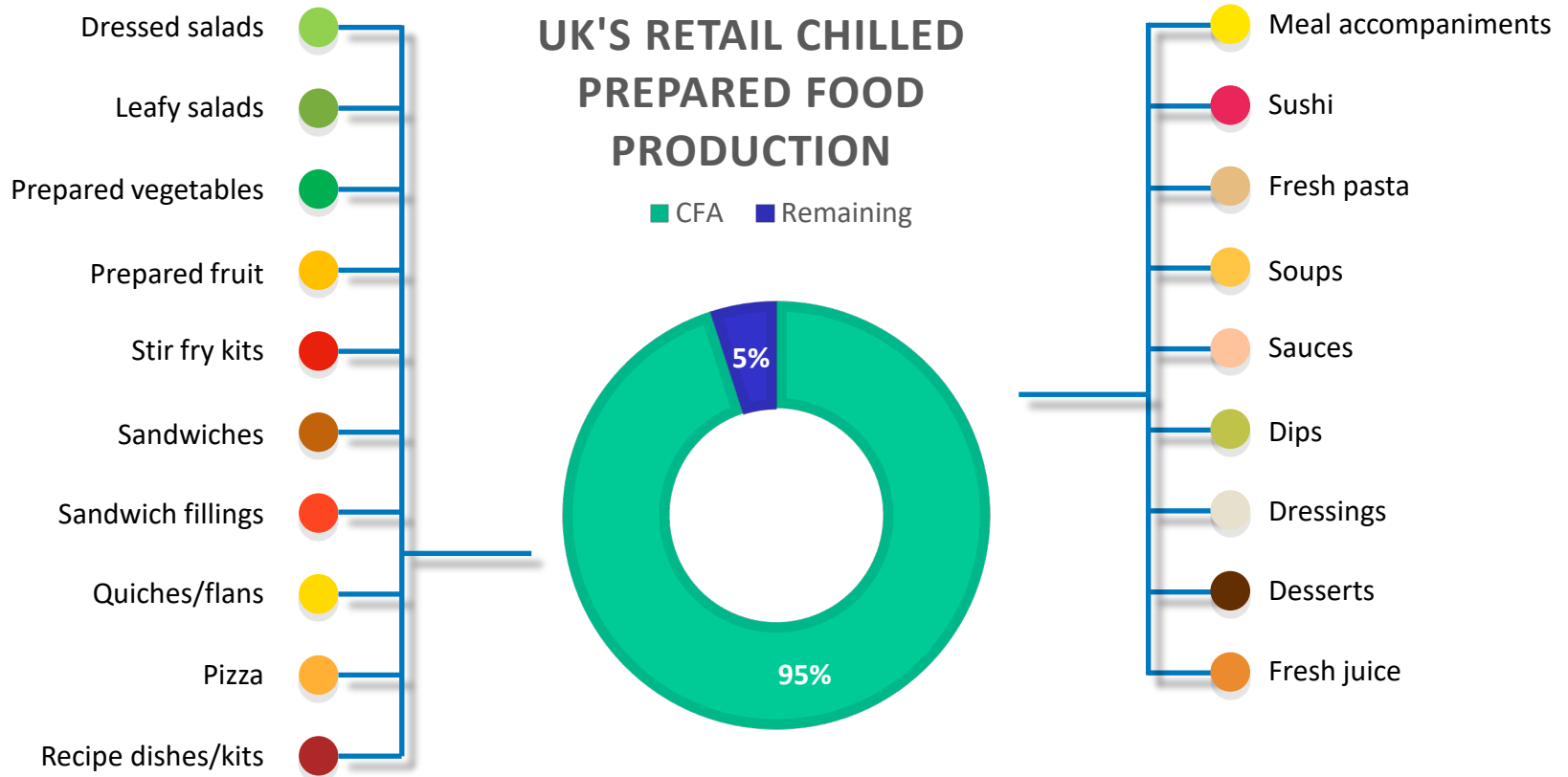
*



* PREVIOUSLY FLORETTE UK & IRELAND
 **PART OF 2 SISTERS FOOD GROUP SINCE APRIL 2011



Production



UK 2022 MARKET (exc COOKED SLICED MEAT): £10.5BN

2023 Officers & Contractors



Chairman:	Dr Gary McMahon (Moy Park/Onix)
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
Health & Safety, Science Projects support:	Dr Ken Johnston
Sustainability consultant:	Dr Gus Atri
Communications consultant:	Ms Gill Harrison
Operations Manager:	Ms Charlotte Patrick
Admin support:	Mrs Helen Hyde
Micro & Produce support:	Mrs Bridgette Clarke
Accountant:	Ms Fiona Tufnail
Auditors:	CFW Accountants & Business Advisers



CFA 2023 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' careers and outreach managers
- Connecting opportunities
- 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
- **28 member professional bodies and associations representing >£100bn to UK Plc**
- **Weekly sessions with UKG**
- **Seeking UK/EU SPS agreement to reduce 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+ associations, retailers, CFA members, FSA, FSS**
- **Monthly sessions including with HMG and its agencies**
- www.chilledfood.org/listeria

CFA Spheres of Influence - 2023

Government

 <p>AHDB AGRICULTURE & HORTICULTURE DEVELOPMENT BOARD</p>	 <p>Cabinet Office</p>	 <p>Department for Business & Trade</p>	 <p>Department for Energy Security & Net Zero</p>
 <p>Department for Environment Food & Rural Affairs</p>	 <p>Department for Science, Innovation, & Technology</p>	 <p>ECHA EUROPEAN CHEMICALS AGENCY</p>	 <p>efsa European Food Safety Authority</p>
 <p>FAO FIAT PANIS</p>	 <p>Environment Agency</p>	 <p>EUROPEAN COMMISSION</p>	 <p>Food Standards Agency</p>
 <p>Food Standards Scotland</p>	 <p>HSE</p>	 <p>UK Health Security Agency</p>	 <p>World Health Organization</p>

Spreading the word

PUBLIC ENGAGEMENT



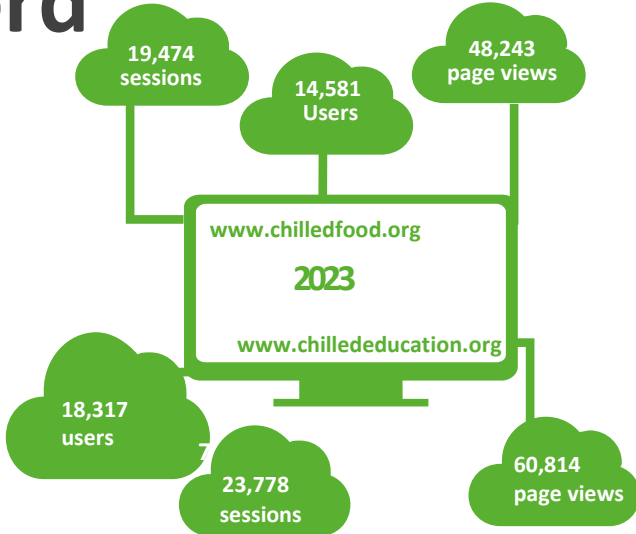
- Themed spreadsheet of all CE_d resources for teachers inc 70 store cupboard science experiments
- STEAM Northants: 2,500 students attended
- Online videos for outreach work with partners



TV/media researcher support



Trade media coverage



Science presentations

- Royal Society of Public Health
- BRGCS
- Highfield
- SOFHT



Digital





CFA Focus Areas

Safety

- Benchmarking data: 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 best practice guidance

CFA Aims

- Energy
- Waste
- Water
- Ethics

Teacher support

- Lesson plans and consumables
- Training
- Careers information and promotion of sector roles



Standards

Statutory

- **Listeria:** www.chilledfood.org/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 and guidance on action on detection of Lm/L spp
 - 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
 - Seeking UK/EU veterinary and plants agreement to obviate new bureaucratic burdens and barriers to trade, and systems digitisation
 - 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. 69 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

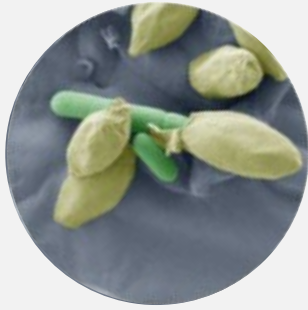
Guidance

- **FSA VP/MAP 2020 Guidance and ACMSF Risk Review**

- CFA gave evidence to the ACMSF's risk review of original 1992 guidance, aiming for retention of flexibility for SUSSLE, correction of lethal rate table, inclusion of toxin testing in any challenge testing, and removal of non-science-based rules.
- ACMSF final report took forward CFA's key points and cited SUSSLE as an exemplar of multidisciplinary research
- FSA timetable for revision of its 2020 guidance is not yet apparent. CFA aims to be involved in its development

- **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
- **28 SUSSLE workshops** for **>321 members** to end 2023
 - 6 training courses delivered for members. 77 members trained in 2023 with a 90% pass rate.
 - Software access reviewed at Board meetings. 117 registered users at end 2023
 - Post-training online exam continued in 2023 providing streamlined administration
 - Providing ongoing member support
 - SUSSLEtT and BcereusCCP software user system rebuild provides additional functionality
 - User guidance updated with new screenshots and issued to authorised users
- **NDA signed with major multiples:**
 - Aldi, ASDA, Co-Op, Lidl, M&S, Morrison's, Sainsbury's, Tesco, Waitrose



Science

Lm Biome

- **Lm Biome Project**

- Lm Management Guidance included in basis of 5th ed CFA Best Practice Production Guidelines
- Presented at conferences and webinars:
 - SOFHT (14/2/23): Failed Hygiene = Failed Food Safety Standards
 - RSPH (7/6/23): Listeria, the law and best practice
 - BRCGS (11/7/23): Listeria Management
 - Highfield (23/8/23): Listeria, the law and best practice
- National Biofilm Innovation Centre Industrial Advisory Board member
- Developed validated method to enumerate low numbers of *L. monocytogenes* on salad leaf and submitted to peer-reviewed journal with aim of publication
- Partner in European research project with CEBAS on practicalities of biocontrol
- Provided Lm training for a retailer



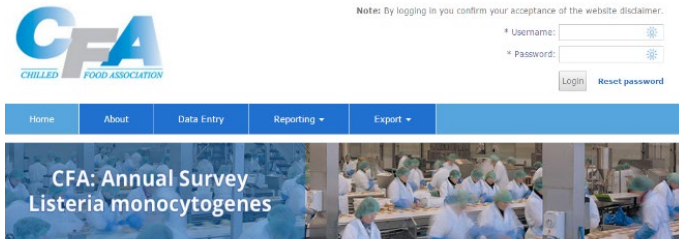
Micro Data Web Apps

TOOLS FOR INTERPRETATION AND ANALYSIS OF MICRO DATA

CFA's unique SUSSLE, *Listeria* and *B. cereus* systems user management functionality further 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 for Members to update their users' details to access *Listeria* and *B. cereus* systems was live March 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
 - Soy Manifesto
 - EU Deforestation-Free Products law
 - UK national transition plan for securing deforestation & conversion-free soy
 - Presentation from AIC
- **Climate-Related Risk Disclosure** law
- **Net zero target planning**
- **Potential food safety impacts of reaching net zero status: FSA project**

NGOs

- **WRAP**
 - **Shaped Courtauld 2030**
 - **UK Food Waste Reduction Roadmap** early adopter
 - **UK Plastics Pact** signatory
 - Member of **WRAP WGs:**
 - Green House Gas accounting and reduction
 - Net Zero Carbon
 - **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 site zero food waste to landfill status
 - Members redistributed 9 million meals in 2022 and 38.5 million since 2017



Produce

Micro

- Expected changes to **EU *Listeria* legislation**
 - Forewarning & lobbying planning
- **Micro data collection**
 - Product & environmental (being extended)
- **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. QACs – Brexit aspects
 - Biocidal Products Reg now reflects food hygiene uses
 - Implementing FBIG chlorate minimisation guidance and using principles for QACs

Best Practice

- **Raw RTE produce protocol guidance issued:**
 - Spot Buying
 - Extreme Weather
- Alignment with retail WGs

Govt

- **Incident liaison**
 - UKHSA/FSA information sharing
- **National Critical Infrastructure**
 - Food Supply Resilience Planning Group
- **Brexit**
 - SPS requirements



Skills - securing future talent



Enthusiating & inspiring future generations of chilled food professionals

Partners



Food & Science Teachers

- Regular engagement via Food Teacher Centre Facebook group (9.1k members)
- Supported Food Teachers Centre with teacher packs at 25 events
- Joined LEAF's Countryside Classroom Initiative promoting Chilled Education resources across their 12,000-teacher subscriber's network.
- Resource hub including 7 CFA food science lesson plans
- Shopify platform improving access to CEd and CFA resources. 5,604 online sessions and 606 orders to date. Total sales £1,506.90
- British Nutrition Foundation - video produced for its Teaching Primary Food and Nutrition professional development programme



Resources for Schools

- Themed Flyers (UV Torches, Summer Fun)
- 70+ store cupboard science experiments developed, posted and promoted



CEd digital

- CEd website
60,814 page views
- CEd in social media
X, Facebook, LinkedIn
promoting themed activity





in action virtually
and in reality

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

CEd on camera

Created video for British Nutrition Foundation’s free *Teaching Primary Food and Nutrition* professional development programme for primary school teachers, trainees and teaching assistants. The programme aims to build confidence and competence in teaching food and nutrition, to support high quality teaching and learning.



Inspiring career choices



Engaged with Northampton College students in Applied Science Level 3 Second year who were about to make their decisions on university, apprenticeships and employment

STEAM Northants at University of Northampton. More than 2,500 school student staff from > 45 schools and colleges visited the event - the biggest county ‘careers expo’ for 10-18 year olds.



Connecting virtually

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

"We find the CFA What's App groups invaluable. They perform a very important role - keeping us informed in the here and now. By providing instant information they enable us to react quickly when needed."

Nicola Wilson, General Manager Westward Laboratories, Samworth Brothers & Chair of the CFA Technical Group



in 2024



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. SPS agreement and digitisation

• **Sustainability legislation:**

- EPR (packaging)
- Deforestation due diligence
- Climate Change Levy Agreement reform

- Biocides rationality inc on QACs

• **Codes/guidance**

- ACMSF/FSA: VP/MAP guidance risk assessment review implementation



Engage externally

• **Government & its agencies**

- Regular dialogue
- Incident resolution
- Briefings and site visits for staff for CPD

• **NGOs**

- WRAP
- Efeca

• **Media**

- Trade press
- Broadcast
- Social

• **Wider industry**

- Industry *Listeria* Group
- SPS Certification WG
- FBIG
- European Chilled Food Federation

• **Professional bodies**





Build knowledge

- **Micro benchmarking**
 - Use data to develop new interventions
 - Widen scope: Develop additional systems
- **Alliances**
 - SPS Certification WG (Brexit)
 - Industry *Listeria* Group
 - Alliance for Listeriosis Prevention
 - Food & Biocides Industry Group (FBIG)
- **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



Transfer knowledge

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



CFA in 2024 CHILLED FOOD ASSOCIATION



- **Virtual science & careers sessions**
- **Add further career paths & job descriptions**
- **Develop Chilled STEM Ambassadors**
- **Support food science courses virtually**
- **Support Members' recruitment & careers activity**
- **Support teachers with resources to differentiate chill**
- **Develop additional online resources for schools & careers support**
- **Improve distribution of teaching consumables**



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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[@chilledfood](https://twitter.com/chilledfood)