

CFA/043/26



# Chilled Food Association

*The centre of excellence for the chilled food industry*



Annual Report 2025



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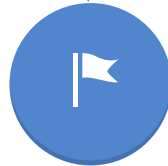
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2026 onwards

# 2025 Specific Achievements



**EU *Listeria* Regs:** CFA-led Industry *Listeria* Group engaged with UKG and internationally. Built industry response to Q2 EU consultation on proposed changes to criterion 1.2b in 2073/2005. 80/81 respondents expressed common concerns. Aim for application of law to retain current effective food safety measures inc UK best practice. Briefings, webinars, presentations to members, wider industry, enforcers, international conferences and direct liaison with authorities inc the EC subject leads as ECFF Rapporteur. Guidance for FBOs Assuring Safety of RTE Food in Relation to *L. monocytogenes* and Reg 2073/2005 2nd ed developed with industry, trade and UKG buy-in (FSA nd FSS). To be published in Q1 2026. Supporting European federations in their preparation for the change in law.



**STEC:** Engagement with UKG on O145 t5.206 outbreaks identified shortcomings with comms and standard methodology. CFA prompted creation of Food Safety Research Network's primary strategic workstream inc workshops with industry, UKG etc, focusing on improving micro methods, and helping secure future FSRN funding. CFA also working directly with molecular methods company.



**RTE fresh produce:** Micro Guidance for Growers (4th ed) published with buy-in of industry, major retailers, associations. Red Tractor engaged and high risk crops standards enhancement activity secured. Micro data collection extended non-*Listeria* dataset to >80k datapoints for benchmarking.



**Brexit:** CFA-led SPS Certification WG weekly sessions with UKG/other relevant parties aiming to resolve GB-NI/EU SPS trade issues. Correspondence with Ministers and engagement with media. EHC data compiled since Jan 2020, shared with UKG and used in media comms (spokesperson) and lobbying and publicly referred to by UKG Ministers. Supporting UKG's preparation for UK/EU SPS agreement negotiation. Also seeking transparency on risk categorisation data for food import rules.



**Chilled Education:** >4k students engaged online/face to face. 100 activity STEM hours.



# 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 ~£10bn 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
- Common audit standards - CFA Guidelines
- Multi award winning Chilled Education & outreach:  
**>2,500 schools, Higher Education & others** using CE'd 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

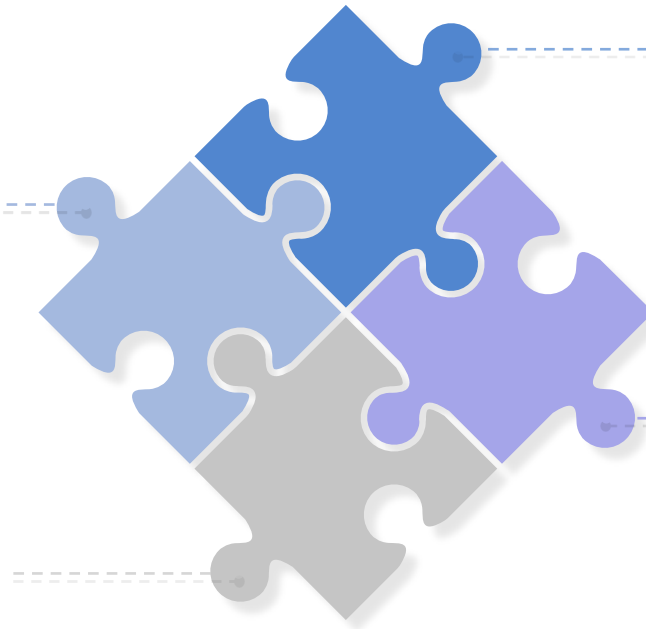


## Promote standards and sector:

- 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
- Are not owned by retailers
- 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

# 2025 Membership



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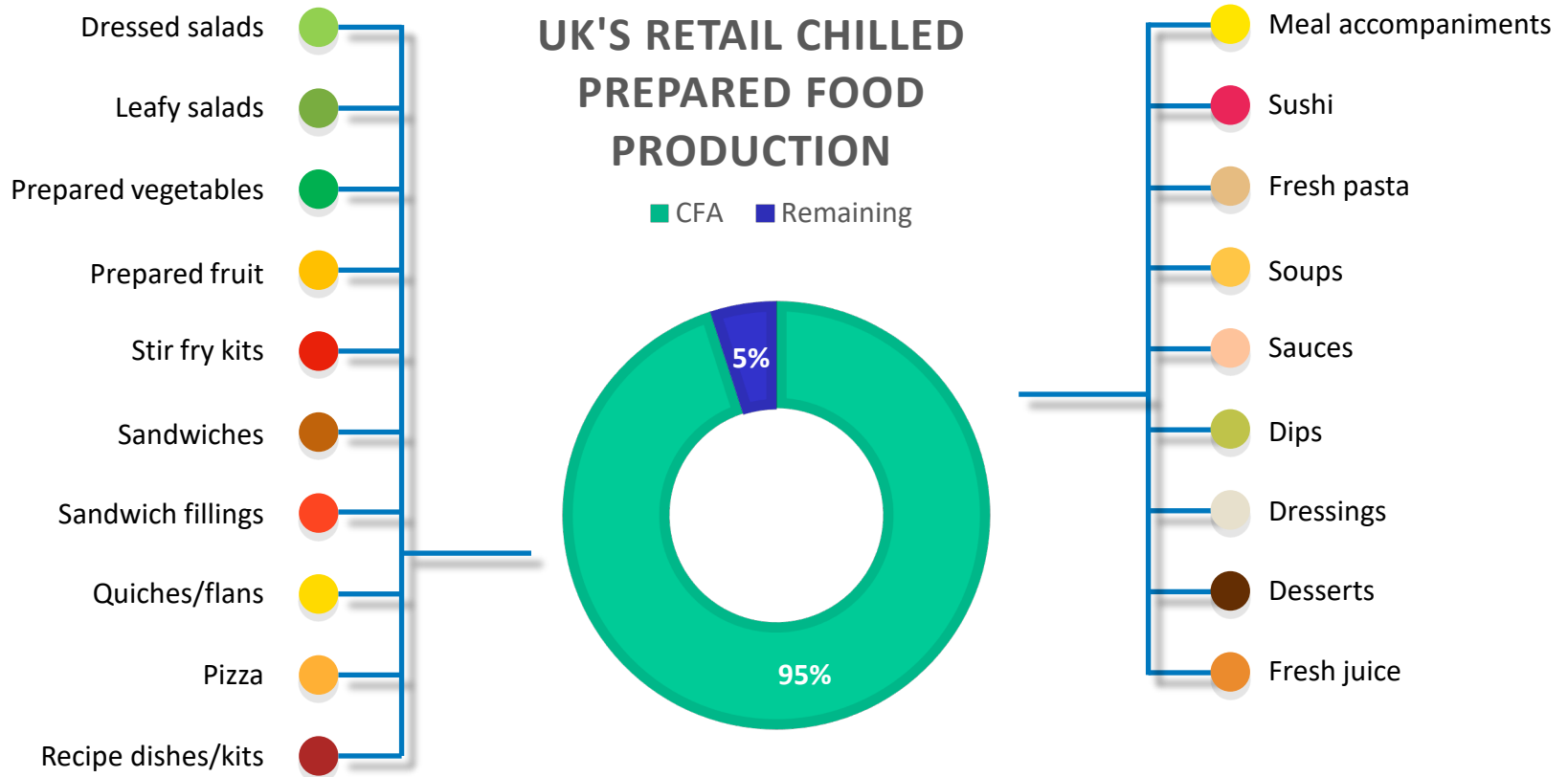
Growers of Quality Produce



\* PREVIOUSLY FLORETTE UK & IRELAND



# Production



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

# 2025 Officers & Contractors



<b>Chair:</b>	Dr Gary McMahon (Pilgrims Europe)
<b>Technical Group Chair:</b>	Dr Nicola Wilson (Samworth Brothers)
<b>Sustainable Development WG Chair:</b>	Mr David Moore (Compleat Food Group)
<b>Health &amp; Safety WG Chair:</b>	Mr Phil Kelly (2SFG)
<b>Director General &amp; Director:</b>	Ms Karin Goodburn MBE
<b>Additional Directors:</b>	Mr Howard Cort, Dr Gary McMahon
<b>Health &amp; Safety, Science Projects support:</b>	Dr Ken Johnston
<b>Sustainability consultant:</b>	Dr Rachel Hackett (from March)
<b>Communications consultant:</b>	Ms Gill Harrison
<b>Operations Manager:</b>	Ms Charlotte Patrick
<b>Admin support:</b>	Mrs Karen Birch
<b>Microbiology &amp; Produce support:</b>	Mrs Bridgette Clarke
<b>Accountant:</b>	Mr Daniel Little
<b>Auditors:</b>	CFW Accountants & Business Advisers



# CFA 2025 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

- Members' Senior managers
- CFA Directors and NEDs
- Governance

## 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 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



## Industry *Listeria* 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 foods between GB and the EU/NI by identifying issues and proposing solutions to HMG and its Agencies
- **Seeking UK/EU SPS agreement to reduce GB-EU trade barriers**
- **Presented evidence to UK Business & Trade Commission**
- **28 member professional bodies and associations representing >£100bn to UK Plc**
- **Weekly sessions with UKG**
- [www.chilledfood.org/BREXIT](http://www.chilledfood.org/BREXIT)

## 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**
- **Four sessions per year**
- [www.chilledfood.org/FBIG](http://www.chilledfood.org/FBIG)

# CFA Spheres of Influence - 2025

## Government



Cabinet Office



Department for  
Business & Trade



Department for  
Energy Security  
& Net Zero



Department  
for Environment  
Food & Rural Affairs



Department for  
Science, Innovation,  
& Technology



# CFA Spheres of Influence - 2025

## Media



themi**cro**biologist



SeafoodSource

## Non-Government



# Spreading the word

## PUBLIC ENGAGEMENT



- Themed spreadsheet of all CEed resources for teachers inc over 100 store cupboard science experiments
- STEAM Northants: 3,000 students attended
- Over 20 online & face-to-face events
- Online videos for outreach work with CFA Members and partners



TV/media researcher support

Food Manufacture  
Food Safety News  
The Grocer  
Food Ingredients First



Trade media coverage



## Science presentations

- Campden
- Co-op tech team
- Christeyns
- FSA
- FSANI lead EHOs
- RSPH



## 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

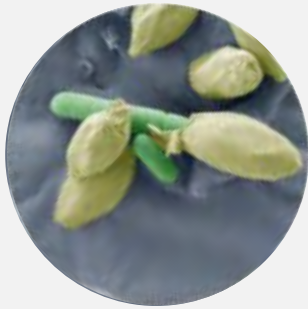
- Lesson plans and consumables
- Training
- Careers information and promotion of sector roles



# Standards

## Statutory

- **Listeria:** [www.chilledfood.org/Listeria](http://www.chilledfood.org/Listeria)
  - Leading group of retailers, associations, members & Government to share intelligence, meeting 4-weekly
  - Developed EC lobbying messaging, strategy and technical evidence package supported by 79/81 of parties responding to EU criterion 1.2b in 2073/2005 amendment consultation
  - International partnerships working to achieve/retain regulatory encouragement of full HACCP implementation including hygiene verification and established shelf life best practice
  - Good practice guidance on *Listeria* safety and shelf life for FBOs and enforcers developed with members, associations, retailers, FSA and FSS, for publication in 2026 and supported by webinars
  - Working with European Dairy Association on sector-specific shelf life guidance
  - Engagement with BSA on Retail Guidelines in Healthcare Settings
- **Brexit:** [www.chilledfood.org/Brexit](http://www.chilledfood.org/Brexit)
  - Defra, Cabinet Office and FSA stakeholder, meeting weekly through SPS Certification WG (chairing)
  - Best practice exchange and issues resolution, including through CFA WhatsApp groups
  - Seeking UK/EU SPS veterinary and plants agreement to obviate new bureaucratic burdens and barriers to trade
- **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. 65 members, 3500+ 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



# Science

## Implementing SUSSLE (Sustainable Shelf Life Extension)

- **B cereus**
  - Twice yearly survey to support risk management. CFA database contains >60k datapoints since 2020
  - Software relaunched with additional functionality including user management
- **35 SUSSLE workshops for >320 members and retailers** to end 2025
  - In 2025: 4 training courses for members. 64 people trained in 2025
  - Software access reviewed at Board meetings. 53 live registered users at end 2025
  - Post-training online exam updated in 2025
  - 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
- **Non-expiring NDAs signed with major multiples:**
  - Aldi, ASDA, Co-Op, Lidl, M&S, Morrison's, Sainsbury's, Tesco, Waitrose



# Science

## Listeria

- **Listeria**
  - Presented on best practice *Listeria* science, management and regulation at conferences and webinars:
    - **Campden Microbiological Interest Group (19/3/25)**
    - **Co-op technical team (7/5/25)**
    - **Royal Society of Public Health Food SIG targeting EHOs (10/7/25)**
    - **CFA Members (29/7/25)**
    - **BRC Micro WG (20/8/25)**
    - **Christeyns (2/9/25)**
    - **FSA senior policy staff (11/9/25)**
    - **FSA NI lead EHOs training (22-23/10/25)**
  - National Biofilm Innovation Centre Industrial Advisory Board member



# Produce

## Micro

- Changes to **EU Listeria legislation**
  - Forewarning, lobbying EC practical guidance development
- **Micro data collection**
  - Product & environmental
  - Irrigation water & HR crops
- **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
  - FBIG chlorate minimisation guidance principles used for QACs

## Best Practice

- **Raw RTE produce:**
  - Micro Guidance for Growers 4 published with grower, industry & retailer buy-in.
  - Red Tractor engaged. Secured high risk crops standards enhancement activity. Appointed to TWG.
  - STEC methodology project and Workshop instigated by CFA run with FSRN 15/10/25. 50+ from industry/trade, UKG, agencies, research attendees. Identified required methodology improvements. CFA working with molecular method company.
  - IGD Tech Leaders Conference Expert Panel 19/11/25.
  - Alignment with retail WGs.

## Govt

- **Incident liaison**
  - UKHSA/FSA information sharing
  - FSA HAV WG
- **National Critical Infrastructure**
  - FoodSupply Resilience Planning Group
- **Brexit**
  - SPS requirements



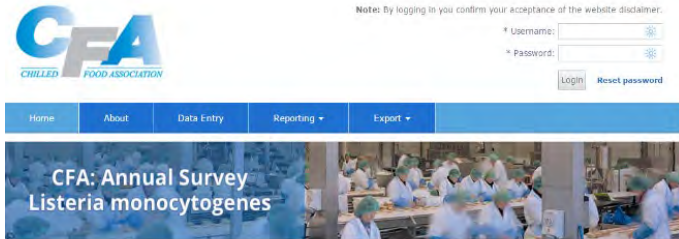
# Micro Data Web Apps

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*).





# Sustainability

## Government

- Environment Agency Trade Associations Liaison Group
- Climate Change Agreements
- DEFRA Circular Economy stakeholder
- Forest Risk Commodities
  - UK Soy Manifesto stakeholder
  - Members' sites RSPO-certified predominantly
  - UK Sustainable Commodities Initiative Stakeholder
- CCC Cold Chain Working Group
- EU Ambrosia project on food safety impacts of climate change

## NGOs

- WRAP
  - Food & Drink Pact
  - UK Food Waste Reduction Roadmap early adopter
  - WRAP presented at November meeting
  - UK Plastics Pact signatory
  - Member of WRAP WGs:
    - Green House Gas accounting and reduction
    - Net Zero Carbon
  - Water Roadmap
    - Signatory and inputted into development
- Member of packaging trade association group INCPEN
- Transport Industrial Commercial Refrigeration project

## 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 12.7 million meals in 2024 and 63.5 million since 2017



# Skills - securing future talent



Enthusiating & inspiring future generations of chilled food professionals

## Partners

 <p>The Association for Science Education <i>Promoting Excellence in Science Teaching and Learning</i></p>	 <p>British <b>Nutrition</b> Foundation</p>	 <p>COUNTRYSIDE CLASSROOM</p>	 <p>DCG</p> <p>Derby College Group</p>	 <p>D&amp;T the design and technology association</p>
 <p>FOOD BUG CLUB</p>	 <p>Food Standards Agency</p>	 <p>Food Teachers Centre</p>	 <p>Institute of Food Science + Technology <b>ifst</b></p>	 <p>LEBC Leicestershire Education Business Company</p>
 <p>NATIONAL <b>STEM</b> CENTRE</p>	 <p>Northampton College</p>	 <p>NEN NORTHAMPTONSHIRE EDUCATION AWARDS</p>	 <p>NWTC North West Training Council</p>	 <p>ROYAL SOCIETY OF CHEMISTRY</p>
 <p>Sheffield Hallam University</p>	 <p>STEM LEARNING</p>	 <p>STEAM NORTHANTS</p>	 <p>South East Midlands CAREERS HUB   THE CAREERS &amp; ENTERPRISE COMPANY</p>	 <p>tes</p>
 <p>UoN University of Northampton</p>	 <p>WOOTTON PARK</p>	 <p>Conversation with Cadets</p>	 <p>CFA CHILLED FOOD ASSOCIATION</p>	

## Food & Science Teachers

- Regular engagement via Food Teacher Centre Facebook group (10k members), including delivery of online session to FTC members
- 100 hours of STEM activity delivered by Chilled Ed team in 2025 to over 4,000 students
- *Twenty events, eleven online career support sessions for schools and universities. Nine face-to-face sessions including STEAM Northants & Conversation with Cadets*
- Supported Food Teachers Centre campaign #TeachFood, IGD's Mmmake Your Mark campaign and other initiatives
- Continuing partnership with LEAF's Countryside Classroom Initiative promoting Chilled Education resources across their 12,000-teacher subscriber's network.
- More Member colleagues' career paths and case studies on CEd website
- Shopify platform improving access to CEd and CFA resources. 11,431 online sessions & 1,038 orders in 2025.



## Resources for Schools

- Development of photosynthesis & chlorophyll experiments
- Presentation on resources and links to Gatsby Benchmarks for career leads
- 100+ store cupboard science experiments developed, posted and promoted



## CEd Comms

- CEd website  
68,913 page views
- CEd in media  
IFST career spotlight feature print and online
- CEd in social media  
X, Facebook, LinkedIn, Instagram





in action virtually  
and in reality

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

### Teacher testimonials

*“I spent some time this evening looking into all the resources you sent links to - these are great! ....thank you for your time in sending all the information, this will really help us to enhance our Science week with some fun and practical activities!”*

*“....thanks for arranging a WHOLE DAY of STEAM provision with our school, the kids were really excited and loved the marshmallow experiment (they keep asking to do it again!)”*



### Inspiring All



Chatting about careers and food science with cadets from the East Midlands. And a conversation with the Princess Royal!



### “Wow – What a Day!”

CEd has become a popular regular presence at STEAM Northants at University of Northampton. 40+ science and forensic science students from across the region were inspired by CEd.



# Connecting virtually

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

*“The Chilled Food Association represents excellence in keeping our food safe, fresh, and sustainable. CFA offers timely and relevant information through member WhatsApp groups, provides support and advice to members as well as championing within Government for the chilled food industry, a commitment we fully back at Oscar Mayer”*

**Nicola Benniston,**  
Executive Director Technical  
Oscar Mayer LTD





# in 2026



## Lobby for positive change

### • **Regulation**

- Retention of effective best practice approach to shelf life and Lm management in implementation of revised microbiological criterion 1.2b in EU Reg 2073/2005, with supporting guidance for FBOs and enforcers
- Update CFA general guidance on implementation of 2073/2005
- STEC method technology step change
- Red Tractor High Risk crops add-on standard
- Brexit & 3<sup>rd</sup> country trade rules protect food safety and facilitate trade, e.g. SPS agreement and digitisation
- Sustainability legislation:
  - EPR (packaging)
  - Deforestation due diligence
- Clarity in incident comms by UKG agencies



## 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**





# in 2026



## Build knowledge

- **Micro benchmarking**
  - Use data to develop new interventions
  - Extend reach of produce micro data collection
- **Alliances**
  - STEC industry group
  - Industry *Listeria* Group
  - SPS Certification WG (Brexit)
  - Food & Biocides Industry Group (FBIG)
  - Food Safety Research Network - Leadership Team
- **Research** monitoring & alerts
- Develop **position/information statements** for specific topics requested by members
- **Lm Biome** projects
  - Investigate effective application of biocontrols
- **NBIC** participation
- **Health & safety**
  - HSE Common Strategy, best practice and benchmarking
  - Road Safety Group to share data on logistics.



## Transfer knowledge

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





# **CFA** in 2026

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**
- **Expand our practical resource library**



# 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](http://chilledfood.org)

*The centre of excellence for the chilled food industry*



[www.chilledfood.org](http://www.chilledfood.org)

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

[Chilled Food Assoc](https://www.linkedin.com/company/chilled-food-association/)

[Chilled\\_Education\\_](https://www.instagram.com/Chilled_Education_/)

