

Newsletter

January 2012



On-line guide to food law

Do you want to ensure that you understand and comply with legal requirements? Do you need guidance on how to interpret complex controls? Now firmly established as the easiest and most cost-effective way to keep up to date with current legislation, *Electronic Food Law Notes* (eFLaN) provides the food industry and enforcement authorities with a comprehensive, fully-searchable, clear source of information on the key aspects of UK and EU food legislation, with extensive hyper linking to the source material. Acts of Parliament, Statutory Instruments and EU Regulations and Directives are summarised, and appropriate industry codes of practice, guidelines and enforcement authority opinions are outlined.

Detailed information and advice

If you are left in any doubt as to the legality of a certain practice in relation to food, Campden BRI's Legislation Team is able to provide specific information and offer advice.

Alison Sharper, eFLaN coordinator, comments: "We cover all aspects of food legislation, from general Food Safety Act requirements and enforcement, through additives, labelling, hygiene, and weights and measures, to product-specific legislation, such as for meat and fish, dairy, jams, drinks, and foods for particular nutritional uses."

A single subscription will cover everyone at the subscribing company. To take advantage of this service, or to get a free trial, go to <http://www.campden.co.uk/publ/eflan.htm> or contact us.

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Contaminant
detection and analysis
www.campden.co.uk



News...

Memoranda of Understanding signed

Campden BRI's Martin Hall is seen here after signing a Memorandum of Understanding with the Korean Research Group on Food Safety Control against Climate Change, demonstrating our involvement with important international bodies on environmental sustainability and related matters.



He later signed an international collaboration agreement with the Korean Food Research Institute to provide research, training and technical support for the food industry.

Martin is also the contact for the FoodPolis initiative for companies looking to expand their business into Korea and neighbouring countries. Following a very well attended meeting on 7 December, we have agreed a framework for co-operation with FoodPolis.

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Be responsible - put a date in your diary!

The 'Responsibility Deal' is an initiative by the UK government to bring industry, the individual and others together to promote public health. However, there is a good deal of confusion in industry as to what the 'deal' actually is. We are holding a seminar on 24 February 2012 to discuss implications for the food and drink sector:

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Improve process control and reduce energy use

One of the new projects that you have voted for this year will look at reducing the energy used in food processing operations by improving process control. Environmental sustainability has become key for many food manufacturers. The need for energy efficiency is driven by both commercial and regulatory considerations. To remain competitive in the face of rising energy costs, the food industry needs to use energy more efficiently throughout its operations. A paucity of numerical data makes it difficult for organisations to assess the significance of particular operations and practices within their production environment and prioritise them accordingly. There is also a lack of easily accessible support systems, tools and methods to help organisations understand and manage their impacts. This project will develop an easily applicable tool-kit of diagnostic instrumentation to monitor equipment performance, as well as a method for energy optimisation.

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What does the food and drink industry need?

That's the question we ask our members as the basis of our triennial publication *Scientific and technical needs of the food and drink industry*, which has just been published. The document is used to promote industry's needs to government and other funding bodies, as well as assisting us in business planning.

Some of the main issues raised include:

- Supply chain management - ensuring the authenticity of ingredients and products in an international supply chain
- Harmonisation of auditing and specification systems
- Investigation of a wide range of sustainability issues
- Identification and management of emerging hazards
- Ensuring that legislation is evidence-based and practicable to implement
- Better anticipation of potential problems, and rational, informed debate of food and food production

For a copy of the Needs document, send an e-mail to auto@campden.co.uk with the subject line: **send needs**

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You've paid for it - now check that we're doing it!

One of the many things that our twelve Technical panels do is to steer the member-funded research projects that you have paid for through your subscriptions. If you are a member and have never been to a panel meeting, why not give it a go?

Dates for 2012 meetings:

Panel	Winter 2012	Spring 2012	Autumn 2012
Agri-Food	02 Feb	23 May	20 Sept
Cereals, Milling and Baking	08 Feb	22 May	09 Oct
Chilled and Frozen Foods	31 Jan	10 May	02 Oct
Food and Drink Science	19 Jan	02 May	26 Sept
Food Service	16 Feb	17 May	27 Sept
Heat Preserved Foods	07 Feb	29 May	04 Oct
Manufacturing Technologies	01 Feb	30 May	13 Sept
Meat and Poultry	18 Jan	09 May	19 Sept
Microbiology	24 Jan	01 May	25 Sept
Packaging	09 Feb	03 May	03 Oct
Quality Management	25 Jan	16 May	12 Sept
Sensory and Consumer	26 Jan	24 May	18 Sept

And irrespective of whether you are on a panel or not, as a member you can still access minutes of meetings at www.campden.co.uk/research/panels.htm.

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Bakery technology conference

For the first time we will be bringing together all parts of the bakery chain, from flour and ingredient suppliers, through equipment manufacturers, to retailers and bakeries, to help keep you in the know on the latest developments in bakery technology. Focusing on commercially relevant bakery technology aspects, the conference, to be held on 15-16 May 2012, will cover ingredients, processing, baking and cooling, and shelf life. Event Director Gary Tucker comments: *"This is a major opportunity for all in the bakery sector to discuss key issues. All product types will be covered, and there will be particular emphasis on generic ingredients, such as flour and fibre, and their processing."*

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There's a fly in my soup!

If you suspect you have a contaminant issue, whether it is a foreign body, pathogen, environmental contaminant or adventitious chemical, then you want to know what the contaminant is, how much of it there is, whether it is a major problem, and how it got there. Contaminant analysis and identification is a major part of our business; we can harness the power of sophisticated analytical equipment and the expertise of many technical specialists.

Contaminants can be chemical, microbiological or physical

Chemical contaminants can range from heavy metals, trace elements, and mycotoxins, through processing contaminants such as acrylamide, to adulterants such as melamine and Sudan dyes. Some are naturally occurring, some occur by mistake, and some are deliberately added by unscrupulous fraudsters. Each has its own unique set of circumstances that leads to its presence in food. In some cases, low levels are inevitable, but processing conditions must be controlled to prevent unacceptably high levels occurring.

Microbiological contaminants fall into two broad categories: pathogens and spoilage organisms. Although they require a very different set of analytical skills to those used in chemical analysis, the questions that need to be answered are often very similar: What is the organism, are the levels of concern, and how did it get there? With microorganisms, there is usually the extra question of how quickly will numbers increase? This will require an understanding of how the organism reacts with its environment, i.e. the food in which it is present.

Physical contaminants range from insects, bits of stem or root, and plastics, to hair, glass, fragments of metals, and even pharmaceutical tablets. Glass, and things that look like glass, are a major concern to consumers. We have an extensive database of glass types, so that we can determine what type of glass it is and, by inference, where it came from, and whether the manufacturer has a problem that needs to be solved. And as for that fly in the soup - we should be able to tell you when during the journey from raw ingredient to finished product on the consumer's table it entered the soup!

Contact our information team if you have a problem.

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Forthcoming events

With the New Year now under way, it is time to consider the training that you and your staff might need in the near future. Coming up in the next two months, we have:

February 2012

- 1-2 Food and drink labelling
- 7 HACCP - foundation
- 8-9 Microbiology for non microbiologists
- 20-24 ISO 22000 auditor/lead auditor (Cheshire)
- 21 Good hygiene practice and produce safety
- 21-22 HACCP - intermediate (workshop)
- 22-23 Brewery microbiology - an introduction
- 27-1 Mar Sensory evaluation workshop
- 27-2 Mar Principles of canning
- 29 HACCP auditing - foundation

March 2012

- 5-9 HACCP - advanced
- 6-8 Brewing - an introduction
- 6-8 Intermediate microbiology
- 7-8 An introduction to food law
- 20 Managing bakery quality using the C-cell platform: a user-friendly approach
- 20-22 Train the trainer
- 20-23 Principles of baking
- 21-22 HACCP - intermediate (workshop)
- 26-28 ISO 22000 auditor/lead auditor conversion
- 27-29 Food processing hygiene management (module 1)
- 27-29 Thermal process validation
- 29 HACCP - refresher
- 30 Thermal processing - quality optimisation

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Come and visit

Our research has shown that members who visit us, to tour the site and talk to the staff, get much more from their membership! Have you visited us yet? Please get in touch so that we can organise a personalised visit and site tour:

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Welcome... to new members

Campden BRI is delighted to welcome the following new members who joined recently:

Bakeaway Ltd - company specialising in making raw pastry products to be baked at home

Biomaster Antimicrobial Tech - supplier of additive formulations for the plastics, textile, paper, paints and coatings industry

Chili Trail - manufacturer of recipe ingredient packs

F Duerr & Sons Ltd - manufacturer of a range of preserves

Force Majeure Events - manufacturer of baby foods

Mi Peru Ltd - catering company specialising in Peruvian food

Shoda Sauces Europe - manufacturer of ambient sauces

Soil Association Certification - inspection and awarding body for organic certification

Stephens Fresh Foods - processor of cooked meats and distributor of continental charcuterie

United Molasses Marketing Ltd - specialist in the marketing and distribution of molasses

Universal Flexible Packaging Ltd - contract packer supplying dried fruit, nuts, confectionery and cereals

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Please notify the Membership Department of any name or address changes with respect to our mailing list.

