

Food Chain CIC update

The Food Chain CIC is actively involved in delivering the power of science to UK food and drink companies in order to directly help them solve problems and improve their production and products. The highest rated scientific departments in the country are available to assist you.

Developments which harness leading edge science to create foods which are safe, enticing and affordable include:

- product formulation
- minimal processing to maintain the fresh quality of natural foods
- application of novel or emerging technologies to create new textures and flavours
- the assurance (microbial, chemical, authenticity) of food factory input streams
- process innovation to increase manufacturing efficiency
- food security

Current key areas of operation are shelf-life, opportunities with food waste and assisting the diversification into the food industry of technology providers.

The Centre can also help with quality assurance and food security. As well as detecting microbiological contamination and the presence of unwanted chemicals, the Centre can ensure that companies developing products of designated origin get the right advice on specification, accreditation and compliance monitoring.

The Centre can update companies on new legislation, latest industry developments, technology transfer activities and sharing best practice. The Food Chain CIC's research and development capability can offer applications and benefits to any type and size of food company, from small businesses to multi-national manufacturers, and including UK Trade Associations. The Centre's expertise is also available to cross-over industries such as chemical manufacturers with interests in diversifying to include functional foods and nutraceuticals.



making food waste work

A high-profile conference called ***Making the Most of Food Waste*** will be taking place on **22nd September 2005** to reveal new cutting-edge opportunities for food manufacturers to reduce costs and increase profits from food waste.

With increasingly robust legislation on the disposal of food waste, particularly animal parts, the conference will examine the best measures for reducing the complexity and costs involved in the food processing business. Legal requirements will be explained and disposal routes that realise additional income will be examined and assessed.

Bringing a scientific dimension to the food business, experts will also reveal new business opportunities available for the taking, (e.g. extraction of valuable chemicals), bacteriological characterisation, composting, sampling, and toxin identification.

In order to address the issues that really affect the food chain, conference organisers have conducted extensive market research on a one-to-one basis with the food business sector. The results will also be used to help plan further R&D around the developing challenges facing the food industry.

For further details contact the Food Chain CIC
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W: www.foodchaincic.co.uk



upcoming events

Food Chain Centre of Industrial Collaboration

The Food Chain CIC's training aims to use specialist speakers within the sector to provide information and an overview of legislative and operational issues and spread best practice through the use of case studies. It encourages active participation from its delegates at all its events.

For further Conference Information:

Frances Lister, The Food Chain CIC, University of Leeds, Leeds, LS2 9JT.

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South Yorkshire Food Meeting

A free one day event looking at resources available to South Yorkshire food and drink companies including The Food Technology Advisory Service, Regional Food Group, TeamFood, The Food Chain CIC, and the Food Processing Faraday event.

7th July 2005 ~ South Yorkshire

Food and Nutrition Showcase event

A one day event looking at University capabilities in the areas of the health content of food and selection of foods to suit dietary needs.

19th September 2005 ~ University of Leeds, West Yorkshire

Making Food Waste Work

A one day event looking reducing the complexity and cost for firms of food waste disposal plus possible disposal routes to realise income.

22nd September 2005 ~ Waterton Park Hotel, Wakefield, West Yorkshire

Novel analytical techniques for food safety

A joint Food Chain CIC and Central Science Laboratory event. This two day international conference will look at the future requirements of testing, screening, modelling and analysis of foods. 26th and 27th September 2005 ~ Central Science Laboratory, York

Ultrasound Characterisation of Industrial Soft Materials

A joint Food Chain CIC and Particle Science and Engineering CIC short course and practical demonstration on ultrasound.

6th to 8th February 2006 ~ Leeds

Ultrasound in the Processing of Soft Materials 1st International Conference and Exhibition

A joint Food Chain CIC and Particle Science and Engineering CIC event looking at state of the art advances in ultrasound.

9th and 10th February 2006 ~ Leeds

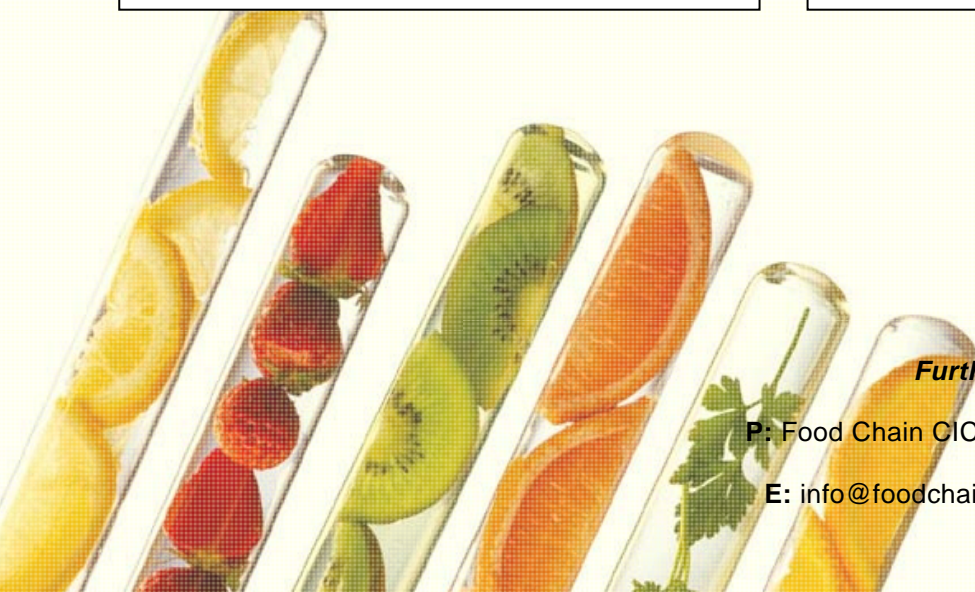
contact the Food Chain

Further Information and Getting in Contact

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shelf life interest group

Shelf life is one of most competitive, technical and scientific challenges confronting the industry at present. It is a topic often in the media and an essential consumer issue that cannot be ignored. These increasing concerns mean that questions are often raised about the safety of products. Methods used to determine shelf life can often be product-specific, with different factors all having significance.

The new *Food Chain CIC Shelf Life Interest Group* aims to provide a forum for company representatives to share knowledge and identify opportunities. The aim of this network is to establish a non-competitive and collaborative group to: look at measuring shelf life of products; predicting shelf life of products; promote interest within the club; hold focused events to explain the benefits of engaging in scientific and technical innovation in this area; and to discover how this understanding is translated into useful predictive tools.

These meetings are open to all those with an interest in the wide range of issues surrounding shelf life. For further details and to register your interest in attending any of the meetings contact the Food Chain CIC.

The CIC's enabling technologies can look at:

Accelerated storage techniques; Can computer models help in shelf life determination?; Can the shelf life of my product be extended?; Consumer attitudes to shelf life; Development of spoilage models for use by the food industry; Efficient and flexible fitting of models to data; Factors influencing the shelf life of foods; Food safety; Food spoilage and loss of goodwill; How are storage tests/trials set up for determining shelf life?; How do we ensure that the shelf lives established for our products are accurate and reproducible?; How is the end of shelf life normally decided?; How long a shelf life should my product have?; Kinetic modelling of food quality change; Long Shelf Life Products; Mechanisms of food deterioration and spoilage; Medium shelf life products; Modelling interactions between spoilage flora and pathogens in food; Modelling Shelf Life; Packaging effects on shelf life; Sampling schedule; Sensory aspects of shelf-life; Shelf life legislation; Shelf life tests; Short shelf life products; Storage conditions; Storage trials; The HACCP approach to assigned shelf life; What are the resources required for determining shelf life?; What is accelerated shelf life determination?; What is challenge testing?; Who has the responsibility of determining shelf life?



www.FoodChainCIC.co.uk



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The Food Chain CIC website has been relaunched. The new site contains new sections with news items and forthcoming events along with a members section.

The events section of this website will promote a wide range of conferences and events relevant to those working within the food and drink sector. This is a free service provided by the CIC to promote best practice in the sector. If you would like your food related event adding to the site please contact Frances Lister on info@FoodChainCIC.co.uk

In the new members section of the website are various Food Chain CIC information and documents only available to registered users. This information includes downloadable files of the presentations from Food Chain CIC Seminars and Conferences which the registered user has attended.

For further details on access to this area please see the benefits section at www.FoodChainCIC.co.uk/benefits or email info@FoodChainCIC.co.uk



traceability and the origin of food



This one day event looked at new cost effective methods of tracing items across the food chain and at lasting solutions to enhance the manufacturing process was held on Monday 18th April 2005.

Areas covered at the event included:

- New UK legislation
- European concerns
- Consumer perceptions and expectations
- Local Foods
- Authentication
- Food Profiling
- Tracing the Origin of Food

Traceability is essential to ensure that all food products are traced through every step of the food chain. This ability to trace food products is an increasing documented issue in the media and public consciousness.

Part of the event incorporated the launch of the TRACE project Europe's largest project on food traceability. This project is developing traceability methods and systems that will provide consumers with added confidence in the authenticity of European food. For further details contact Paul Brereton at the CSL on 01904 462000

Food Chain CIC's partners

The Food Chain CIC is a combination of world class expertise at the

- 🍷 Procter Department of Food Science at the University of Leeds
- 🍷 York Electronics Centre at the University of York
- 🍷 Central Science Laboratory, York

and uses the advanced laboratory and facilities of these world-class centres of excellence. For more information see www.foodchaincic.co.uk/partners



industrial R&D awards for large Companies

call for expressions of interest

Yorkshire Forward have developed a scheme to encourage large enterprises in the Yorkshire and Humber region to pursue innovative research and development with commercial potential. Only companies with over 250 employees (either in the company or the company's group as a whole), and which have a balance sheet in excess of 27 million Euros or a turnover in excess of 40 million Euros are eligible to apply.

The types of research and development projects sought are ones based on Industrial and Pre-Competitive Research. This scheme does not support fundamental research and the award should encourage commercial benefits. Obviously the Food Chain CIC is interested in working with companies in the Food & Drink sector.

- The projects that are likely to be funded may have a total project value between £450K to £2.5M
- Average timescales of projects will be between 1 and 2 years
- The benefits of the project should accrue back to region

The Food Chain CIC would like to discuss your Research & Development with you and enhance your online submission.

Timetable

The Outline Proposal stage closes at noon on 24th June and those invited to the full proposal stage will know by 11 July. The closing date for the invited full proposals is then 19th August 2005.

The next round of applications will be available in November 2005.

