

FoodMatters at Loughry



Welcome to our spring edition of Food Matters

In this issue our technologists once again highlight examples of the knowledge and technology transfer support services available to local food businesses.

If you have any comments on the information included in this issue or wish to suggest topics for future issues, please do not hesitate to contact us.

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Skills development for Owners/Managers

The final of a series of four 'Food Sector Development Programmes' for Owner/Managers is now in progress. During the past four years over thirty participants have benefited from developing their leadership and management skills through this successful programme.

Some of the Owner/Managers on this final programme are pictured opposite as they discuss the importance of Strategic Marketing with their tutor Graeme Crombie. This group of participants are almost half way through the programme which involves a range of workshop modules along with a study tour to Scotland and the Republic of Ireland. Individual mentoring for each candidate is also provided.



Developing their skills: Brian Johnston, Seven Springs Trout Hatchery; Ursula Cushnahan, Loughshore Vegetables; Graeme Crombie, Tutor; Michael Rigney, Foyle Chipping Co.; and Grainne Hampton, McColgan's Quality Foods.

Sensory evaluation at Loughry

Regularly assessing and critiquing a product's sensory attributes and benchmarking them against those of leading competitors is an established component of brand positioning strategies. Consequently, the sensory evaluation facilities at Loughry have become an increasingly popular tool for the independent 'blind tasting' of products and for the training of staff.

The facility is also utilised by companies to aid new product development and assess product shelf-life.

Another significant area of sensory work is in the area of Threshold Screening which is an assurance measure for in-house taste panels.

The Compu-Sense 5 computer analysis and reporting system can assist to reduce and sometimes eliminate many of the bias and variability encountered during in-house taste panels.

Local meat businesses supplying some of the leading multiple retailers are subject to the requirement that, personnel involved in regular taste panel assessments and decision-making around acceptable product eating quality are appropriately screened to assess their ability to detect particular sensory attributes.

To help companies comply with the requirements of their customers and to enable individuals to develop an appreciation of their own individual sensory strengths and limitations, Meat Technologists at Loughry Campus have been running a number of sessions during which staff are screened for taste threshold levels and olfactory recognition in accordance with British Standard method BS5929-7.

Demand for the training has been high with several leading companies within the meat sector taking part, including Dunbia (Dungannon), Kettle Irish Foods, Linden Foods and Vion (Cookstown).

If you would like support in the areas of sensory analysis and sensory evaluation please do not hesitate to contact us. A technologist will be happy to discuss with you the range of services and facilities available to your business.



Representatives from Dunbia (Dungannon), Linden Foods and Vion (Cookstown) attended sensory threshold screening at CAFRE, Loughry Campus with Aaron Whiteside (Meat Technologist).

General sensory analysis workshop Thursday 10th March 2011



The sensory analysis of food plays a key role in testing the consumer acceptability of new products. This one day course is aimed at those working in product development or quality assurance within the food industry who would like to develop their understanding of good sensory practice.

If you would like to receive further details of this workshop please contact: Teresa Kelly on Tel: 028 8676 8341 or Email: teresa.kelly@dardni.gov.uk

Sensory analysis of meat workshop Tuesday 12th April 2011

This one day workshop has been specifically designed to meet the requirements of those working in the meat industry. It is particularly suitable for individuals responsible for organising in-house panels and interpreting sensory evaluation results.

For further information contact
Aaron Whiteside on Tel: 028 8676 8133
or Email: aaron.whiteside@dardni.gov.uk



Have you ever thought about cider production?

Loughry has invested in cider making equipment in response to increased interest in cider manufacture in Northern Ireland. We have an apple mill, apple press, a range of fermentation vessels and filtration systems, filters and carbonation equipment. All this equipment is available for company trials and education purposes.

A 'Science of Cider Making' seminar was held at Loughry which discussed the scientific elements of cider production. This included a range of process and quality monitoring demonstrations.



Some of the delegates who attended the seminar were: Sam Hawkes, Countryside Services Ltd.; Mark Trouton, Armagh Cider Co.; Oliver McKeague, Trillick; Christine Haydock, Senior Food Technologist, Loughry Campus; Greg MacNiece, MacNiece Fruit Ltd.; Louis MacNiece, Orchard Grove Canneries; Elaine Chapman, Supply Chain Development Branch DARD; Helen Trouton, Armagh Cider Co.; Maureen McKeague, Trillick; Lyndon Beattie, Food Technologist, Loughry Campus.

Ciderific product development!

An exciting new product development project has been commissioned at Loughry by Seamus Taggart a local entrepreneur. This project aims to investigate traditional methods of making specialised cider, with the ultimate objective being to develop a luxurious and specialised cider product.



For further information on cider production, contact Christine Haydock on Telephone: 028 8676 8143 or Email: christine.haydock@dardni.gov.uk

Companies urged to innovate at 'Food for Thought' event



Food for thought keynote speakers: Lewis Cunningham, Wilson's Country; Sam Kinghan, InvestNI; David Jago, Mintel International; Clare Passmore, Industry Advisory Panel and Dominic Darby, Finnebrogue pictured with Martin McKendry, CAFRE.

Loughry Campus hosted 'Food for Thought – An Innovation Showcase Event' for the food industry in November 2010. The one-day event was jointly organised by Invest Northern Ireland and the Department of Agriculture and Rural Development to raise awareness of the innovation support services available to food businesses.

Over eighty food managers heard keynote presentations from leading food innovators,

attended workshops on PERIscope consumer trends, tax credits for Research & Development and food sector workshops. Workshops were optional and were repeated in the morning and afternoon sessions to allow flexibility in attendance for food industry members. A dedicated exhibition area allowed food managers an opportunity to network with organisations from innovation support services.

How can the Energy and Waste Team help save your business pounds?

We can help you choose and implement an appropriate process improvement tool for your business such as:

- **Lean Manufacturing** - the ability to achieve more with less resource and involves increasing efficiency and decreasing waste.
- **Statistical Process Control (SPC)** - a way of using statistical methods to monitor and control a process using figures such as yield, wastage and give-away rates.
- **Six Sigma** - a management tool which reduces waste. It looks right across the business, including production, sales, administration and customer service to reduce waste and improve quality and performance.
- **Total Productive Maintenance (TPM)** - improves productivity by making processes more reliable and less wasteful by ensuring equipment is well maintained and operating efficiently.

- **Balanced Score Cards** - a business tool which focuses on setting targets and then measuring results against those targets.

We can help you identify damaged seals and heat losses from refrigeration equipment and buildings by using our Thermal Imaging Camera.

We can help you identify opportunities for renewable energies installations such as:

- biomass heating
- solar energy capture
- wind turbine
- air source heat
- water/ground source heat.

A range of these technologies are available for you to view and evaluate at both Loughry and Greenmount Campuses.

We can help you review your carbon emissions and develop a bespoke plan for your business enabling you to manage and minimise carbon emission levels.

If you would like to arrange a meeting with the Energy and Waste Team to discuss your business needs, contact:

Teresa McCarney 028 8676 8152 or Email: teresa.mccarney@dardni.gov.uk

Alan Blackwood 028 8676 8129 or Email: alan.blackwood@dardni.gov.uk

Garrett O'Sullivan 028 8675 7579 or Email: garrett.o'sullivan@dardni.gov.uk

Waste Awareness Workshop Wednesday 9th March 2011

This one-day workshop is accredited by the Chartered Institute of Waste Management and focuses on reducing manufacturing costs through reducing waste and energy bills. This workshop is ideal for production managers, process engineers and others responsible for waste management.

Cost per delegate is: £50

If you would like more information on this workshop, contact Teresa McCarney on Telephone: 028 8676 8152 or Email: teresa.mccarney@dardni.gov.uk



'The Balanced Scorecard' Workshop Tuesday 5th April 2011

Now, more than ever, companies are focusing on improving their efficiency by eliminating waste and costs. The Balanced Scorecard workshop is aimed at supervisors/managers involved in increasing efficiency and productivity. This one-day workshop is a Level 3 course and is accredited by BTEC.

Cost per delegate is: £50

If you would like more information on this workshop, contact Teresa McCarney on Telephone: 028 8676 8152 or Email: teresa.mccarney@dardni.gov.uk

KTP in action at Crossgar Foodservice

Knowledge Transfer Partnership (KTP) is a Government based programme that enables businesses to access and take advantage of expertise in academic organisations. The programme aims to promote knowledge and technology transfer by encouraging industrial investment in training and development. KTP is a UK wide programme and the major sponsor in Northern Ireland is Invest NI.

Crossgar Foodservice is a leading foodservice supplier providing the market with a 'one stop shop' for all its needs. The Crossgar Meats Division has been manufacturing the finest of quality meat products for over 25 years from its state of the art factory in Downpatrick.

To maintain its position as an industry leader, the company constantly identifies and prioritises key areas for development. The company already invests substantially in its quality and traceability systems but aims to increase its commitment through further investment in new product development and innovative manufacturing and environmental technologies. To accomplish this within the framework set out in its strategic plan, Crossgar Meats has partnered with CAFRE to develop and implement a KTP. The two year project

will be managed by graduate Aileen Gilchrist, who has a background in meat processing.

How it works

If your company has a strategic project such as embedding a new product development strategy, the adoption of a new technology, implementation of a quality management system, a waste management programme, or a business improvement model you could consider applying for funding of a graduate to help lead the project. A dedicated member of Loughry staff with expertise in the project area will spend half a day a week on average at the company to support the programme.

To find out more contact Fiona Ferguson
on Tel: 028 8676 8148 or
Email: fiona.ferguson@dardni.gov.uk



Aileen will work with food technologists within the meat, innovation, packaging, waste and energy and teams from Loughry Campus to embed the adoption of new processes and technologies.

Heavenly Tasty Organics launch at Food Business Incubation Centre

Heavenly Tasty Organics recently launched a new food enterprise at the Food Business Incubation Centre at Loughry.

Heavenly Tasty Organics produces a range of innovative frozen baby food suitable from weaning. The organic range includes pear, apple, broccoli, sweet potato, butternut squash, carrot, swede and parsnip. The product is supplied in re-sealable pouches which comprise of ten individual portions.



Shauna McCarney, said, "by launching the product from the Food Business Incubation Centre I have been able to reach the commercial market in a quick and efficient manner."

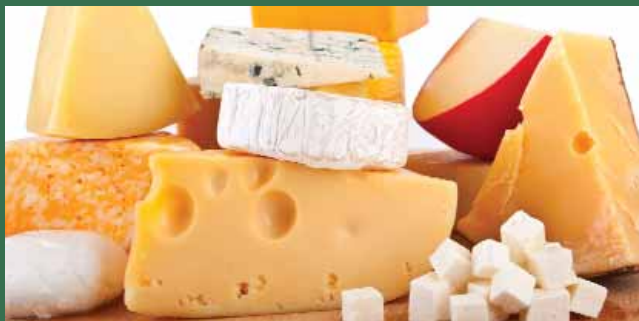


Leona Hawkes, Food Business Incubation Centre Manager pictured handing over a unit key to Shauna McCarney, Managing Director of Heavenly Tasty Organics.

For further information visit the Heavenly Tasty Organics website: www.heavenlytastyorganics.com or Email: shauna@heavenlytastyorganics.com

If you require information about the Food Business Incubation Centre, contact Leona Hawkes on Telephone: 028 8676 8960 or Email: leona.hawkes@dardni.gov.uk

Dairy Technology Workshops



Approximately 100 people from a range of different milk processing companies participated in a series of one-day dairy technology workshops delivered at Loughry Campus during the autumn.

The workshops focused on the key manufacturing principles behind many of the dairy processing operations carried out in Northern Ireland and were designed to be suitable for both technical and non-technical staff.

Technical aspects of liquid milk processing through to cheese and ice cream were covered to give participants a better understanding of manufacturing principles. The workshops also covered specific hygiene, quality and safety issues with participants gaining knowledge in cleaning in place, HACCP, microbiological and chemical analysis. An introduction to each subject area was provided with the participants having the opportunity to experience first hand pilot scale processing within the Food Technology Centre. The dairy workshops also provided invaluable knowledge and advice for those interested in start-up businesses.

If you are interested in finding out more, about the services provided by the Dairy team contact Rosemary McKee on Telephone: 028 8676 8163 or Email: rosemary.mckee@dardni.gov.uk

Royal Society for Public Health's Level 2 Foundation in HACCP



Martin Thornton, General Manager of Independent Catering Services, Newry proudly displays his RSPH Level 2 Foundation in HACCP Certificate.

Loughry Campus is now registered as a centre to deliver the Royal Society for Public Health's (RSPH) Level 2 Foundation in HACCP.

This Level 2 course is ideally suited to those involved in the implementation and maintenance of HACCP. In particular for those involved in, or about to become, members of a HACCP team the course offers an opportunity to gain a formal certificate in this important food safety area.

The short training course is delivered over one day and costs £50 per person. If you would like any further information on this course, including the next available date, contact Catherine Devlin on Telephone: 028 8676 8114 or Email: catherine.devlin@dardni.gov.uk.

Success for Polish Trainer at Loughry!

Monkia Panfil from Linden Foods has proved it is possible to achieve both the Chartered Institute of Environmental Health (CIEH) Level 4 Award in Food Safety Management for Manufacturing Certificate and the CIEH Professional Trainer Certificate even though English is not her first language.

Monika came to Northern Ireland from Poland in 2004 and since then she has continued to develop her own skills and qualifications.

The courses Monika chose to complete at Loughry were very challenging; however Monika was successful in both. Attaining these qualifications means that Monika can now deliver the CIEH Level 2 Award in Food Safety to other Polish (and Russian) workers in their own language within Linden Foods.



If you would like to discuss training needs in your company contact Catherine Devlin on Telephone: 028 8676 8114 or Email: catherine.devlin@dardni.gov.uk

Meat Technical Skills Programme 2011



This programme, designed to meet training needs in the meat processing sector, provides a flexible method of technical skills development for both technical and non-technical staff

at supervisory level. It is appropriate for both small companies with few technically qualified staff and large companies wishing to train new staff with no meat processing background and/or increase skills of existing staff to expand their roles.

Participants have a choice:

- a) To attend any of the one-day workshops and receive a Loughry Certificate of Attendance. Each workshop will cost £25 per person

or

- b) To complete seven programme units, including five compulsory units and two out of 8 optional ones, and gain a BTEC Advanced Award in Meat Technical Skills. The total cost for all seven units is £70 per person.

Option b) will require participants to complete short assignments based on the material they have been taught during the workshop. Mentored assistance will be available. On successful completion of the BTEC Advanced Award, participants can complete a work based project and upgrade to a BTEC Advanced Certificate in Meat Technical Skills.

If you would like to book or discuss any aspect of the course contact Aaron Whiteside on 028 867 68133 or
Email: aaron.whiteside@dardni.gov.uk

Workshop	Date
Factors Affecting Meat Quality	8th February
Shelf-life of Meat and Meat Products	15th February
Meat Product Legislation and Labelling	22nd February
Introduction to HACCP	1st March
Auditing for Continuous Improvement	8th March
Curing Technology	22nd March
Poultry Processing	22nd March
Packaging of Meats	29th March
Personal Skills Development	29th March
Safe Cooking of Meat	5th April
The Balanced Scorecard	5th April
Sensory Analysis of Meat	12th April
Cost Minimisation and Waste Prevention	12th April

FSA and CAFRE partnership in training



The Food Standards Agency (FSA) continues to use the facilities at Loughry as a training venue for Environmental Health Officers and the food industry.

Over fifty Environmental Health Officers attended the Food Contact Materials Seminar hosted by the FSA at Loughry Campus in December. At this event, toxicology issues relating to food contact materials and analytical considerations were presented and discussed.



Some of those who attended the seminar: Bridin Mulvenna Crinion, Belfast City Council; Mervyn Briggs, FSA; Joy Alexander, Loughry Campus; Ron Ennion, Eurofins; Dr Susanne Boyd, FSA; and Stacey Thompson, Castlereagh Borough Council.



Joy Alexander (CAFRE) welcomed speakers: Dr Linden Jack (FSA); Dr Paul Cook (FSA); Dr Susanne Boyd (FSA in NI); Dr Jim McLaughlin (Health Protection Agency) and Ms Kaarin Goodburn (Chilled Food Association) at the food safety seminar at Loughry campus.

Over 100 people attended the 'Food safety under the microscope' seminar held at Loughry Campus in February. The seminar provided:

- an overview of the Regulation (EC) 2073/2005 – microbiological criteria for foodstuffs
- a review of the Health Protection Agency guidelines
- methodologies for predictive microbiology and
- shelf life studies.

Short Training Courses Spring 2011

(CIEH) Level 4 Award in Food Safety in Manufacturing

Date: 9th, 16th, 23rd February, 2nd & 9th March

Cost: £380

Aimed at managers working within the food processing sector.

(CIEH) Level 3 Award in Food Safety in Manufacturing

Date: 15th & 22nd February, 1st & 8th March

Cost: £160

Aimed at supervisors working within the food processing sector.

(CIEH)HACCP – An introduction

Dates: 31st March

Cost: £50

Recommended for HACCP team members.

(Edexcel) Professional Award in Auditing Food Quality Management Systems (Level 4 course)

Dates: 13th & 14th April, assessment: 21st April

Cost: £370

Recommended for supervisors and managers involved with preparing companies for internal and external audits e.g. BRC/EFSIS.

(CIEH) Level 2 Award in Food Safety in Manufacturing

Date: 6th April

Cost: £50

Aimed at everyone working within the food processing sector.

Level 3 Award in Training Skills and Practice

Dates: 18th & 19th May

Assessment: By presentation (8th & 9th June)

Cost: £270

For those with Level 4 Food Safety or Health & Safety qualifications who wish to become recognised trainers.

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