

FoodMatters at Loughry



Welcome to our spring edition of Food Matters

2010 has already been a year of change for Food Technology Development Branch at Loughry. At the end of January, Dennis Legge retired after many years service and we wish him a long and happy retirement. Please see page 3 for more details on events to mark the occasion.

Joy Alexander has taken over the role of Acting Head of Food Technology Development Branch on a temporary basis. We hope this latest edition of Food Matters gives you a flavour of the many technology transfer and training support services offered by our technologists.

If you have any comments or wish to suggest topics for future issues, please do not hesitate to contact us.



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Loughry celebrates Dennis Legge's contribution to the NI Food Industry

Dennis Legge, Head of Food Technology Development, CAFRE retired recently from this post after 29 years working at Loughry Campus, Cookstown. Dennis' contribution to the Northern Ireland food industry, to Loughry Campus and the Cookstown area was celebrated at a recent retirement dinner held at the Campus.

After working in industry for a few years, Dennis joined the Loughry staff in 1981 and shortly afterwards was given the task of developing and managing a technology support service for the food industry. Under his leadership, Loughry's Food Industry Services developed from small beginnings to a point where staff now respond to over 2000 requests for technical support from over 200 food processing businesses each year. In line with his vision of Loughry as a centre of excellence for food, Dennis was instrumental in driving forward many developments at the campus, including the Food Technology Centre and Food Business Incubation Centre.

Dennis is highly regarded for providing effective support to most of the significant food processing businesses in Northern Ireland. In this work, he and his staff collaborated extensively with other DARD Divisions, InvestNI, AFBI and industry bodies.



Friends and colleagues gathered to celebrate Dennis Legge's contribution to the local food industry. Ian Titterington (Deputy Director and Head of Loughry Campus, CAFRE) pictured with Dennis Legge and Roy McClenaghan (Deputy Secretary, DARD)

He is equally well-respected in the local community for his contribution to the Dungannon and Cookstown Business Education Partnership, Cookstown Enterprise Centre and other organisations.

Innovation Vouchers continue to support new product development

Need help with innovation?

Many small food businesses face technical challenges when developing product concepts into commercial products. Glen Fresh Foods Ltd, a potato processing business based in Strabane, Co.Tyrone is one of the many companies that are taking advantage of the Invest Northern Ireland, Innovation Voucher Scheme. This scheme promotes innovation and new product development.



Glen Fresh Foods Directors, Sean McShane and Kathleen McShane pictured with Loughry Food Technologist Deborah Whinnery (centre).

Loughry Food Technologists, Christine Haydock and Deborah Whinnery have been working along with Managing Director, Mr Sean McShane to address the challenges in extending their range of products. Thanks to the use of an Innovation Voucher, Glen Fresh Foods Ltd will be able to use the knowledge base and the pilot scale processing equipment at Loughry to develop added value products in a systematic and effective manner.

The Innovation Voucher Initiative is jointly administered by Invest Northern Ireland and Enterprise Ireland. The initiative is open to enterprises which are registered companies with fewer than 50 employees and have either an annual turnover and/or annual Balance Sheet total not exceeding €10million.

The vouchers valued at £4000, can be used to help Northern Ireland registered small enterprises establish links with the region's knowledge providers to solve technical problems.

To apply complete the online application available at www.innovationvouchers.com

BTEC Advanced Award/Certificate in Meat Technical Skills

Sixteen delegates representing eleven meat processing businesses commenced a Meat Technical Skills Programme in January this year.

The programme has been specifically designed to meet current and future training needs in the meat processing sector and provides a flexible method of skills development for both technical and non-technical staff at supervisory level.

A delegate on the programme, Donna Harkin, Quality Assurance manager said that, "the range of technical skills developed on the programme will be invaluable to me in my role as Quality Manager at William Grant & Co. Ltd."

Successful completion of five mandatory core units covering meat quality, shelf-life, legislation, labelling, HACCP and auditing plus two further units selected from a range of options (curing technology, personal skills development, packaging of meat, sensory analysis, poultry processing, safe cooking, balanced score card, cost minimisation and waste reduction) results in the achievement of a BTEC Advanced Award in Meat Technical Skills. To maximise benefits of the programme, this can be further upgraded to a BTEC Advanced Certificate in Meat Technical Skills by the subsequent

completion of an in-company project for which there is four days of mentored support and guidance from a CAFRE Technologist.

For further information about this programme please contact Dr Julie-Ann Moorhead on: 028 8676 154 or email: julie-ann.moorhead@dardni.gov



Loughry Food Technologist Aaron Whiteside discusses preparation of pork back for curing with Donna Harkin (Grants) and Samuel Carson (Crosskey Meats)

Glastry Farm add an innovative twist to their ice cream range

The latest development for Glastry Farm is the development of a whiskey ice cream in association with Kilbeggan Irish Whiskey (awarded World Champion Whiskey in November 2009).

Glastry Farm completed a Farmhouse Dairy Product Programme at Loughry Campus and subsequently diversified into ice cream development. Loughry technologists worked with the company in factory design, quality systems and in new product development, to develop a range of luxury flavours with a local connection.

The relationship with Loughry has continued and Glastry has expanded their existing product range, creating some unique flavours for individual customers. The development of whiskey ice cream faced many challenges and technical difficulties, which were overcome by development trials carried out at Loughry. The product was pre-ordered by a number of leading chefs in Ireland prior to its launch at the IFEX exhibition in March.



Will Taylor of Glastry Farm with Loughry Food Technologist Rosemary McKee as he prepares to launch his latest product.

Facilities at Loughry provide opportunities for companies to develop new product ideas without investing large sums of money in equipment and resources. Technologists can provide assistance in new product development discussions, recipe formulation and scale-up trials to assess the feasibility of the potential project.

Food Product Innovation Challenge



Pictured are some of the participants on the programme, taking part in a group exercise in the Food Technology Centre. Leanne McClelland, Willowbrook Foods; Abby Cushley, Avondale; Rosemary Brennan, Loughry Food Technologist, Renate Lima, Avondale and Helena Doherty, Donegal Creameries.

Ten candidates from eight Northern Ireland food processing companies have enrolled on the Food Product Innovation Challenge.

This training programme investigates creativity and idea generation techniques. New product development processes from concept to kitchen and from kitchen to commercialisation are explored, helping learners to gain an understanding of project management principles.

For further information about this Challenge contact Teresa McCarney on 028 8676 8152 or email: teresa.mccarney@dardni.gov.uk

Farmhouse Dairy

In comparison with the rest of Europe, Northern Ireland produces a limited range of farmhouse dairy products. This may be set to change! Seventeen people recently completed a four-day Farmhouse Dairy Programme at Loughry which provided the participants with an insight into the practicalities, legislation and feasibility of producing dairy farmhouse products.



Course participants enjoy Loughry ice-cream: Geoffrey Ringland, Paul McClean, Gary Andrews (Loughry Food Technologist), Iris Johnston. Front Row: Barbara Alcorn, Kiera Scullion, Clair Quin, Nikki Killen and Cathy Watson.

Loughry offers a comprehensive range of short training courses aimed at the dairy sector.

For further information contact Rosemary McKee on 028 8676 8163 or email: rosemary.mckee@dardni.gov.uk.

Materials in Contact with Food seminar

On 3rd March over 90 people attended a Materials and Articles in Contact with Food seminar held at Loughry Campus. The Food Standards Agency in Northern Ireland (FSA) in partnership with CAFRE hosted this seminar as part of their continuing commitment to engage with producers and District Councils.

The seminar reviewed the current EU legislation on food contact material, enforcement powers and procedures, practices within industry, industry standards, recycling plastics and analysis of food contact materials.

If you require information from this seminar, please contact Christine Haydock on 028 8676 8143 or email: christine.haydock@dardni.gov.uk.

CAFRE is delivering a Sustainable Food Packaging Programme that is designed to help companies comply with current packaging legislation. The course is due to commence on the 20th April, for further information please contact Ronald Gardner on 028 8676 8209 or email: ronald.gardner@dardni.gov.uk

Seminar speakers



Christine Haydock, Senior Food Technologist, Loughry Campus; David Brackston, Senior Technical Services Manger, BRC Trading Ltd; Ron Ennion, Public Analyst, Eurofins UK; Dr Susanne Boyd, Head of Food Hygiene Standards and Incidents Unit, FSA; Rebecca Davis, Suply Chain Technical Manger, Moy Park Ltd; Mervyn Briggs, Senior Policy Officer, FSANI; Ed Kosior, Managing Director, Nextek Ltd; Eammon Quinn, Trading Standards Department, Cumbria County Council.

Seminar delegates



Dr Martin Kay, Packaging Industry Research Association; Paul Linden Moy Park; Neill Weir Dale Farm; Ron Gardiner CAFRE; Alistar Farmer Delta Packaging

Building or extending your factory?

As food businesses outgrow their buildings, factory extensions and factory rebuilds are often required. Loughry Food Technologists provide a comprehensive range of technology support and advice to Northern Ireland's food businesses which includes factory design.



Lorna Robinson discussing the new factory layout with Helen Hamilton, Food Technologist, Loughry Campus.

If you are considering an extension or rebuild make an appointment to chat with us. We will help you consider product flows, allergen controls, equipment and personnel needs, all in accordance with legislative requirements and international food standards.

When Lorna and Richard Robinson of Cloughbane Farm Shop decided to extend their 3,000 square feet factory to over 10,000 square feet they contacted the Meat Technology team at Loughry. The technologists helped the company re-design the factory layout and plan efficient process flow systems within their new ready meals facility on their farm near Cookstown.

Lorna said, "thanks to the invaluable advice and support from the Meat Technologists at Loughry, a successful design has been achieved and processes are flowing very efficiently. The building project has been completed and approved within the proposed timeframe."

The company plan to treble production by the end of 2010, with further expansion into new markets anticipated in the future.

New equipment in Food Technology Centre



A V-Mag Continuous Vacuum Filler has recently been commissioned in the Food Technology Centre.

The V-Mag Continuous Vacuum Filler is commonly used within industry to produce a wide range of premium quality comminuted meat products. Operating on an auger fed system, it exerts less pressure on the product resulting in the achievement of a superior 'meaty' texture than is achievable using traditional pressure fed systems. The system has a wide range of meat product applications depending on the attachments used.

If you would like to learn more about the range of equipment in the Food Technology Centre please contact us.

Environmental Health Food Law Enforcement

Sixteen Environmental Health Officers have recently completed a part-time post-graduate qualification in Environmental Health Food Law Enforcement, to develop specialist knowledge in applying European legislation in food processing establishments.

Participants studied four units at Loughry consisting of; Applying European Food Regulations, Safe Food Manufacture, Advanced HACCP in Practice and Advanced Auditing in Practice. They found the programme very useful and particularly enjoyed the practical aspects of the programme and the visits to approved premises.



Pictured are some of the candidates with CAFRE Food Technologists Des Brady and Teresa McCarney, course tutors on the programme

Advance notice.....



An Introduction to Cider Manufacture
Theory and Practice

Wednesday 6th October 2010
Loughry Campus, Cookstown.

Course aim:

This one day seminar has been specifically designed to highlight the stages in cider production and to review the equipment required.

Who should attend?

This event is targeted specifically at those who are keen to develop their knowledge and increase their awareness of the technologies involved in modern small scale cider production.

If you would like to receive further details of the programme, please contact: Christine Haydock on 028 8676 8143 or email christine.haydock@dardni.gov.uk.

Scientific Skills



Food Microbiology for Non-Food
Microbiologists Wednesday 21st April 2010

This one day training course is aimed at people working at supervisory or management level in the food industry, that have no microbiology training and require an understanding of the key concepts.

If you would like to receive further details of the course please contact: Teresa Kelly on 028 8676 8341 or email: teresa.kelly@dardni.gov.uk

Short Training Courses Spring 2010

(CIEH) Level 4 Award in Food Safety in Manufacturing

Date: to be confirmed
Cost: £380
Aimed at managers working within the food processing sector.

(CIEH) Level 3 Award in Food Safety in Manufacturing

Date: to be confirmed
Cost: £160
Aimed at supervisors working within the food processing sector.

(CIEH) HACCP An introduction

Dates: to be confirmed
Cost: £50
Recommended for HACCP team members.

(Edexcel) Auditing for Continuous Improvement (Level 3 course)

Date: to be confirmed
Cost: £50
Aimed at anyone in a quality role who wants to improve the quality management systems.

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

Dates: 11th & 12th May, assessment: 19th May
Cost: £370
Recommended for supervisors and managers involved with preparing companies for internal and external audits e.g. BRC/EFSSIS.

(CIEH) Level 2 Award in Food Safety in Manufacturing

Date: 11th May
Cost: £50
Aimed at everyone working within the food processing sector.

(CIEH) Professional Trainers' Certificate

Dates: 1st & 2nd June
Assessment: By presentation
Cost: £270
For those with Level 4 Food Safety or Health and Safety qualifications who wish to become recognised trainers.

For further information contact:

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