

FOOD MATTERS

AT LOUGHRY

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College of Agriculture,
Food & Rural Enterprise



DAERA

Department of Agriculture,
Environment and Rural Affairs
www.daera-ni.gov.uk

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Welcome to Food Matters

This edition, also available online, provides a flavour of the knowledge, technology transfer and training support services available through CAFRE, at Loughry Campus.

In this edition, we will highlight how we can help support your business. We will reintroduce the General Foods Team and give an overview of the work and support we can provide in the growing area of sensory evaluation.

If you have any comments on the information provided in this issue or wish to suggest topics for editions, please contact me.

Further details on our support services can be found at www.cafre.ac.uk

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Sensory evaluation support

As customers and consumers continue to demand new and innovative products, food businesses are heavily investing in new product development. Although traditional microbiological examination and chemical assessment of new products remain central to food safety, food businesses are increasingly required to provide robust evidence of organoleptic assessment. This is critical when benchmarking products, demonstrating consumer acceptance and establishing product shelf life. In this section we would like to introduce you to our impressive sensory evaluation facilities and how we can help you meet these challenges.

Each series of sensory evaluations is unique. To maximise the quality and usefulness of the information generated, planning is essential. A Loughry technologist will spend time with you defining the terms of reference including: test selection, questionnaire design, sample presentation and results format.

Sensory analysis facilities

The sensory analysis suite is located in the Food Innovation Centre and includes:

- a dedicated preparation kitchen,
- ten individual assessment booths with adjustable lighting, and
- a behavioural assessment room with observation facility.

The sensory analysis suite complies with the requirements of British Standard (BS EN ISO 8589:2010+A1:2014) and uses Compusense 5 computer software. At Loughry all sensory panels are conducted using untrained panellists comprising of staff, students, campus visitors, etc. Customised panels to meet specific demographic groups can be arranged.

Preparation kitchen

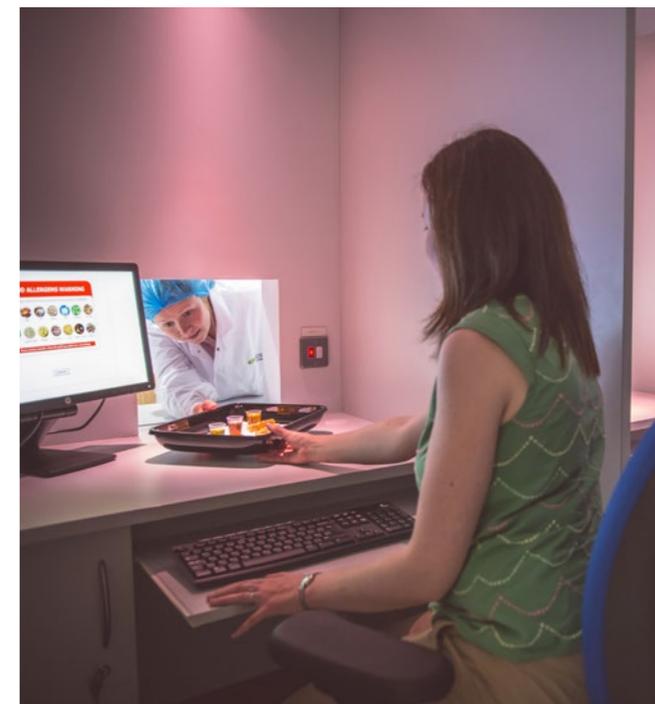
This dedicated unit aims to prepare products for assessment in an area which mimics the home/food service environment. Products are presented in a suitable manner to meet individual business requirements, for example colour of trays, portion size, product temperature, etc.

Individual computer booths

The British Standard design of the ten assessment booths provides panellists with a private environment to critically evaluate products. This quiet room is uniquely designed to eliminate bias during assessment.

The assessment findings from all panellists are collated and analysed through Compusense 5, to provide reliable and repeatable results.

Results are available in a range of formats to assist with interpretation.



Behavioural assessment

The behavioural assessment room is a focus group area designed to stimulate product assessment through group discussion and product interaction. The room is fitted with audio and visual recording devices designed to capture group behaviours, including non verbal communication for future off campus assessment. An observation area, designed to provide discrete viewing is located adjacent to the behavioural assessment room.



Sensory training

Sensory training at Loughry comprises two parts:

1. Training individual assessors

All individuals have unique sensory abilities. Businesses need to identify the sensory abilities of those assessing their food products. This involves establishing the assessor's ability to recognise specific sensory features and developing techniques to enhance their sensory capabilities.

Training is delivered to either customer or British Standards and is contextualised to individual business needs.



LacPatrick Technical Manager, Aine Watters said, "the customised approach to sensory training provided by CAFRE had a good balance of theory and practical application. Staff found the course interesting and it was relevant to our business."

2. Sensory evaluation techniques

This training provides delegates with information on the range of sensory tests available and helps delegates select the appropriate test for their project. These include industry recognised quantitative and qualitative tests. Delegates receive training on the importance of blind coding, questionnaire design, sample preparation and results interpretation.



Sensory Food Network Ireland

CAFRE is a member of the Sensory Food Network Ireland project. The network comprises ten leading institutions across Ireland. Each has expertise in sensory science and performs to the highest level of excellence in service provision and scientific research in sensory food science.

Visit the website: www.sensoryfoodnetworkireland.ie for updated information on research highlights and upcoming workshops, seminars and conferences.



General Food Team

At Loughry there are three sector specific teams – dairy, meat and general foods. I am Christine Haydock, the Senior Food Technologist in the general food processing team. This team works with a wide range of businesses which are not dairy or meat based. These include bakery and convenience, fresh produce, beverage, egg and many more niche product enterprises.

My team provide technical support and tailored training to all these sub sector areas. Our services can be delivered at your business or at Loughry Campus. Each year we work with a diverse range of businesses from entrepreneurial start-ups to multinational enterprises and provide guidance over a varied range of technical topics.

I am happy to discuss your business needs with you and provide appropriate technology support. I can also signpost you to potential funding schemes.

Members of my team are Valerie Finlay, Audrey Kelly, Victoria Shiels and Deborah Whinnery and all have a wide range of industry based experience and technical knowledge to share with you.

Over the next few pages are some of the examples of the work our team carries out.



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Meet the team



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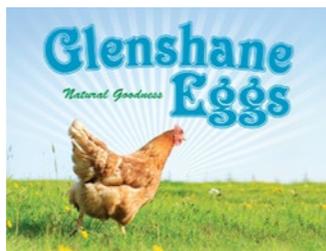
Audrey Kelly

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General Food Team support

Last year we provided support to more than 100 businesses, responding to over 1000 individual advisory requests. Through working in tandem with companies, either on their own premises or at Loughry, the practical hands on approach of our team has assisted many businesses. Types of support include:

- product innovation
- food safety management
- food product labelling
- nutritional analysis
- factory design
- sensory evaluation
- process development



Over the years technologists from the General Food Team have worked closely with Glenshane Eggs.

“The mentoring and guidance that we received on site was beneficial for our company in achieving BRC Global Food Standard.”

Paul Bryson, Director and Founder, Glenshane Eggs

Product and process innovation

Innovation is critical in creating a sustainable and competitive agri-food sector. Innovation at Loughry is not only about new product development, it is also about continually evaluating new manufacturing processes and production technologies.

We tailor our technology development and support programmes to meet business specific needs.

Examples include:

- ideas generation
- production of product concepts
- evaluation of concepts
- packaging
- process development
- process efficiency
- shelf life extensions
- new technologies



“We use the services of the General Food Team at Loughry on a regular basis to help with the various NPD projects which are ongoing in our business. Their knowledge and advice has been invaluable in assisting us to get new products to market”.

Orla Moore, Director, Linwoods.

Cottage Catering

“We have benefited greatly from the assistance received from Loughry. It was very practical and useful in the development of our export business. The guidance and support given from the General Food Team was fundamental in our product development. The Loughry team have a wide range of knowledge which was key in us exploring new methods and ideas to achieve our goal.”

Ford Arnold, Cottage Catering.

Food safety management

Food safety is fundamental to the operation of any food business. We offer technical support and training in a wide range of food safety management systems, commensurate with business needs

Examples include:

- HACCP development, validation and verification, TACCP and VACCP.
- Environmental Health and customer standards compliance support.
- Preparation for third party accreditations: SALSA and BRC.
- Quality management systems.



"We have benefited greatly from the assistance we have received from Loughry. It was very practical and useful in the development of our mushroom packing business."

Jonathan McKew, Button Farm Mushrooms.



Artisan products

The General Food team has a proud history of supporting artisan producers and has provided technical support to many of the members of the recently formed Ulster Artisans Producer Group.

Jane Harnett from Harnett Oils, Chairperson of the group said, 'the wide range of detailed practical support available from Loughry Technologists across an extensive range of ingredients has been greatly valued by many of the members of this group'.



Food Innovation Centre

Since the Food Innovation Centre (FIC) was officially opened in May 2015 we have welcomed many visitors. The following are a few examples of the visitors we welcomed. If you would like an opportunity to find out what the Centre can offer your business, please contact Joy Alexander, email: joy.alexander@daera-ni.gov.uk



Success BREEAM Excellence achieved!

The Food Innovation Centre is one of the first public sector buildings in Northern Ireland to achieve BREEAM Excellence under the 2011 guidelines. BREEAM is the Building Research Establishment Environmental Assessment Method for buildings and large scale developments. It sets the standard for best practice in sustainable design and has become the de facto measure to describe environment performance of buildings and communities.



Meetings room space within the FIC



Boardroom

Formal boardroom accommodating up to 16 people offering access to IT and Wi-Fi facilities.

Seminar room

Accommodates up to 150 people or can be subdivided into one, two or three smaller rooms offering access to IT and Wi-Fi facilities.



Loughry working in collaboration

Health and wellbeing support - update

Innovate UK



Moy Park and CAFRE were successful in securing support for their project under the recent Innovate UK Competition: Optimising Food Composition: Fat, Sugar, Salt and Fibre. Innovate UK is the UK's innovation agency, working with companies and partner organisations to drive economic growth through science and technology.

The collaborative research and development project, which commenced in October, has the objective to stimulate the development of new processes and products that lead to the availability of healthier food choices for consumers and open up new market opportunities for the industry.

Agri-Food Quest project

Technologists at Loughry are partners in the Agri-Food Quest project 'Vitamin D enrichment of pork and cow's milk through UVB synthesis'. The two year project involves Devenish Nutrition, Ulster University and leading industry partners, Dale Farm and Karro Food Group.

Agri-Food QUEST is a membership based; industry led Innovation Centre for agri-food businesses in Northern Ireland. The Centre is focused on increasing the level of collaborative activity to support the agri-food industry growth strategy and help its competitiveness as defined by the Agri-Food Strategy Board in the 'Going for Growth' report.



Food safety management



Safefood is an all-island organisation with a general remit to promote awareness and knowledge of food safety and nutrition issues on the island of Ireland. They have established knowledge networks which aim to identify new risks and emerging challenges and facilitate more rapid dissemination of information and ideas right across the food chain. Membership of the Knowledge Network is FREE. For more information on how to join the Safefood Knowledge Network, please visit:

www.safefood.ning.com

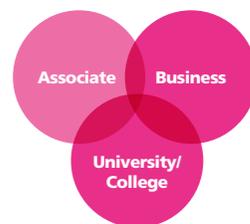


CAFRE hosted a Safefood Knowledge Network event entitled 'Avoiding Product Recall'. Pictured at the event: Eddie O'Neill, Teagasc, Joy Alexander, CAFRE, Kieran Jordan, Teagasc and James McIntosh, Safefood.

Discover the Knowledge Transfer Partnership (KTP) scheme

The KTP scheme is a cost-effective way for companies to tap into the expertise and know-how available in universities and colleges to help you grow your business.

A KTP is a three-way partnership between a business, an academic institution such as a university/college and a qualified graduate delivering a project lasting about two years.



These collaborations can improve your company's competitiveness, productivity and profitability.

Once a project is agreed, a CAFRE Food Technologist will be assigned to co-supervise your project. If the project is approved for funding a high calibre graduate will be recruited to work on a full-time basis on your project.

The KTP Scheme is led by Innovate UK and funded by 15 government organisations including Invest NI.

If your company has a strategic project and you would consider partnering to take on a graduate to complete the project, then a KTP may be the ideal option.

For further information about partnering with Loughry, please contact Fiona Ferguson.



Fiona Ferguson
028 8676 8148
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Alana Interiors, trading as New Found Joy have been successful in securing a KTP programme. A graduate will be placed with the company for two years to work on a new product development project. During this project the graduate will be mentored by a CAFRE food technologist.



Dates for your diary

Exploring food vulnerability – TACCP/VACCP
Wednesday 25th January 2017

Loughry Campus provides technical support and training in food vulnerability, otherwise known as TACCP (Threat Analysis and Critical Control Points) and VACCP (Vulnerability Analysis and Critical Control Points).

Register now for the next 'Exploring Food Vulnerability' training which explains the methodologies which combine TACCP and VACCP. This programme provides delegates with assessment templates and other practical tools to help this critical area of work. The next open training programme is scheduled for Wednesday 25th January 2017; however company specific training can be delivered if preferable.

For more information please contact Deborah Whinnery.

Email: deborah.whinnery@daera-ni.gov.uk
Tel: 028 8676 8197



Deborah Whinnery, Food Technologist (centre) with Lorraine Finlay, Quinfresh and Claire Charles, Linwoods at the launch of the Exploring Food Vulnerability training programme.

Interested in learning about micro brewing?

Register now for **'Start up and brew'** running on Tuesday 7th February, Wednesday 8th February and Tuesday 14th February 2017.

The three day programme contains a mixture of practical sessions, allowing participants to brew their own recipes and theory sessions to enable participants calculate formulas.

If you would like further information about this programme or if you require general advice about brewing technology contact Audrey Kelly.

Email: audrey.kelly@daera-ni.gov.uk
Tel: 028 8676 8154



Sharing and learning with Danish Micro-breweries



Cluster Excellence Denmark/Enterprise Network Europe facilitated a trip by a group of Irish, Northern Irish and Italian companies to Denmark to learn from the experiences of Danish micro-breweries.



Susanne Baden Jorgensen, Head of Internationalisation at Cluster Excellence Denmark, with Audrey Kelly, Food Technologist, CAFRE.

Meat Industry Innovation Support Seminar Wednesday 11th January 2017

CAFRE and Invest NI will jointly host a Meat Industry Innovation Support Seminar in the Food Innovation Centre at Loughry Campus.

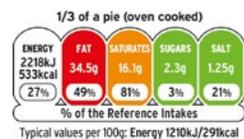
This unique event is designed to support and encourage those working in innovation and new product development within all meat companies, from start-up to large and is suitable for all sub sectors. The speakers have been chosen to stimulate your creativity and inspire you.

For further information please contact Alan Johnston.

Email: alan.johnston@daera-ni.gov.uk
Tel: 028 8676 8109



Nutritional labelling



Mandatory Nutritional Labelling on Prepacked Foods seminar

At a seminar jointly hosted by the Food Standards Agency Northern Ireland (FSANI) and CAFRE, food businesses were provided with practical information on the nutritional aspects of EU Information for Consumers Regulation (No: 1169/2011).

Sharon Gilmore, Esther Charters and Annie Chambers from FSANI presented the requirements of the legislation regarding back of pack nutritional labelling and front of pack nutritional labelling. Victoria Shiels from Loughry Campus provided an overview of the support available from CAFRE to help food manufactures comply with the changes. The delegates were also provided with the opportunity to discuss sector approaches in breakout workshops.

For more information regarding food labelling contact Victoria Shiels.

Email: victoria.shiels@daera-ni.gov.uk
Tel: 028 8676 8210



Event Speakers: Annie Chambers, FSANI, Sharon Gilmore, FSANI, Donna McCarville, Hughes Mushrooms, Esther Charters, FSANI, Joy Alexander and Victoria Shiels, CAFRE.



Sharon Gilmore, FSANI, Paula Latuske, Hollah Preserving, Cathy Chauhan, Lough Neagh Fishermen's Co-operative Society Ltd and Victoria Shiels, CAFRE.



Claire Johnston, Davison Cannery, Christine Haydock, CAFRE and Karen Boyd, Pizzado.



Frank Kilpatrick, Quinns Gelato Ltd; Dr Rosemary McKee, CAFRE and Niall Beggs, Dale Farm.



Alan Johnston, CAFRE, facilitating one of the afternoon workshops.



Cathal McDonnell, Delilites, Victoria Shiels, CAFRE and Geraldine Loney, Doherty and Gray.

Linking graduates with businesses

Loughry Graduation Ceremony is a significant date in the calendar for our students. Throughout the academic year many food businesses support students through the provision of bursaries, placement and employment opportunities.



Four employees from Scott's Bakery, Fivemiletown have successfully completed a Level 2 Certificate for Proficiency in Baking Industry Skills.

These students are part of our first cohort of graduates from the Food and Drink Apprenticeship Programmes.



Celebrating their achievement: Mark Ellis, Jolita Levisauskiene, Dina Ertmane, Steven Forward.



Trudy Crozier graduated with a First Class BSc (Hons) Degree in Food Technology and has taken up employment with Kerry Ingredients, Omagh.



Gary Andrews, CAFRE, congratulated Alex McAlister on winning the Society of Dairy Technology Prize. Alexandra graduated with a First Class Honours Degree in Food Technology and has taken up employment with Glanbia Cheese.



Graduates Caroline Wilson and Emeryn Erwin celebrated their achievements at Awards Day. Both graduates have taken up employment with Moy Park as Technical Graduate Management Trainees.



Celebrating success at Loughry!

Prestigious award for Gary Andrews

2016 is the Northern Ireland Year of Food and Drink and how fitting that Gary Andrews, Food Technologist at Loughry Campus has won the 'Food Hero of the Year Award' at the Grow Make Eat Drink Awards held in Belfast.

Gary was up against stiff competition from Bill Duncan, Head Chef Foyle Hospice, Tracy Hamilton, Mash Direct, Emmett McCourt, Chef and Author and the Causeway Coast and Glens Food Network.

This award is thoroughly deserved and particularly valued as he was nominated by one of his client companies – Paul McClean, Kearney Blue Cheese, for his contribution towards the development of the artisan cheese sector in Northern Ireland.



Graeme Houston, Editorial Director of Johnston Press NI, Gary Andrews, and Vicky Green of the Ramada Plaza.

Student success at Ecotrophelia 2016

A team of six CAFRE food students scooped a £1,000 second place prize in an international food competition held at Campden BRI.

The second year students were representing Loughry in the UK final of Ecotrophelia 2016 – an EU wide food innovation competition for students.

Jointly organised by the Institute of Food Science & Technology (IFST) and Campden BRI, 19 teams from across the UK entered this year's competition, with only five shortlisted and invited to pitch their product to eleven top food industry 'dragons' from Marks and Spencer, PepsiCo, Sainsbury's, Warburtons, Nestle, Tesco and Innovate UK.

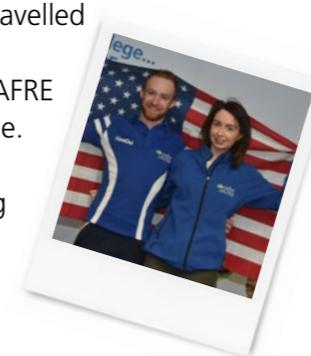


The winning 'Eco Chic' team of Judith Alderdice, Samantha Craig, Laura Jackson, Gillian Knipe, Siobhan Parks and Jay Price pictured with Sue Bell, Head of Technology (Marks & Spencer).

Loughry News

Student exchange

Loughry BSc Food students Thomas Wilson and Eimear Quigg recently travelled to Michigan State University (MSU) as part of the MSU/CAFRE student exchange programme. They will spend the autumn semester in America studying modules relevant to their Honours Degree.



Loughry continue to support Open Farm Weekend

Food technologists from Loughry were pleased to be at Greenmount Campus to support the Open Farm Weekend. Over the weekend many families visited our stand which demonstrated the nutritional benefits of local milk and milk products.



Continued support for the Annual Northern Ireland Potato Festival

Loughry staff joined with a host of local food producers to support the Good Food NI and the National Trust at the annual celebration of the humble spud at the Giant's Causeway.



Victoria Sheils, CAFRE with Minister Michelle McIlveen DAERA



World Congress of Food Science and Technology in Dublin

Loughry Food Technologists were delighted to attend the International Union of Food Science and Technology (IUFoST) World Congress in Dublin. The IUFoST supports programmes and projects to increase the safety and security of the world's food supply. The theme of this year's World Congress was 'Greening the Global Food Supply Chain through Innovation in Food Science and Technology'.



National Ploughing Association

In support of the Northern Ireland Year of Food and Drink, Loughry were part of the DAERA stand at the National Ploughing Association in Tullamore, Co.Offaly.



Growing demand for short course food training

Northern Ireland food companies continue to use our award winning Food Industry Training Team to deliver short courses in the critical areas such as food hygiene, food safety and auditing.

Louise Moss, Ground Coffee and Anthony Cullen, Henderson Group completed the CIEH Level 4 Award in Managing Food Safety in Catering with Catherine Devlin, course tutor.



Western Brand staff recently completed the HABC Level 3 Award in Effective Auditing and Inspection Skills programme.



Congratulations to Foyle Food Group staff who recently passed the HABC Level 3 Award in Effective Auditing and Inspection Skills.

Congratulations to Antonette McKenna, Evron Foods who passed the HABC Level 3 Award in Effective Auditing and Inspection Skills.



If you would like details on Food Short Course Training opportunities please contact **Catherine Devlin, Tel: 028 8676 8114 Email: catherine.devlin@daera-ni.gov.uk**

Course training dates

Level 4 Award in Food Safety Management for Manufacturing

Chartered Institute of Environmental Health

Date Tuesdays: 7th, 14th, 21st, 28th February & 7th March

Exam Monday 20th March

Assignment Thursday 23rd March

For managers working within the food processing sector

Level 3 Award in Food Safety Supervision in Manufacturing

Chartered Institute of Environmental Health

Date Wednesdays: 8th, 15th & 22nd February

Exam Wednesday 1st March.

For supervisors working within the food processing sector

Level 2 Award in Food Safety

Chartered Institute of Environmental Health

Date Monday 16th & Monday 23rd January (Evening class)

For anyone working within the food sector

Level 2 Award in Food Safety

Chartered Institute of Environmental Health

Date Monday 8th May

For anyone working within the food sector

Level 4 Award in HACCP Management for Food Manufacturing

Royal Society Public Health

Date Thursday 27th April, 4th, 11th, 18th & 25th May & 1st June

Exam Monday 12th June.

For managers and HACCP team leaders and members. (A sound knowledge of HACCP is essential)

Level 3 Award in HACCP for Food Manufacturing

Royal Society Public Health

Date Tuesday 23rd & Wednesday 24th May

Exam Tuesday 30th May.

For managers and HACCP team members (A knowledge of HACCP is essential)

Food safety course

Auditing course

HACCP course

Other course

Foundation Certificate in HACCP

Royal Society Public Health

Date Thursday 23rd February

For all HACCP team members

Foundation Certificate in HACCP

Royal Society Public Health

Date Monday 6th & Monday 13th March (Evening class)

For all HACCP team members

Level 3 HACCP Refresher

Date Tuesday 28th March

Level 3 Award in Auditing & Inspection

Highfield Awarding Body for Compliance

Date Tuesday 4th & Wednesday 5th April

For supervisors and managers preparing companies for internal and external audits

Level 3 Award in Training Principles and Practice

Chartered Institute of Environmental Health

Date Tuesday 16th May & Wednesday 17th May

Assessment Tuesday 6th or Wednesday 7th June

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

Level 2 Award in Health & Safety in the Workplace

Chartered Institute of Environmental Health

Date Monday 3rd & Monday 10th April (Evening Class)

For everyone involved health and safety in the workplace

Level 2 Award in Food Allergen Awareness

Chartered Institute of Environmental Health

Date Thursday 9th March

For anyone working within the food processing sector

**For more
information
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