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THE FOOD CHAIN

THE *safefood* KNOWLEDGE NETWORK NEWSLETTER

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IS FOOD DEFENCE A CONCEPT WHOSE TIME HAS COME AGAIN?

Threats to our food supply are more predictable than we think. Governments and businesses need to adopt a more defensive mindset, argues journalist Nick Hughes.



Nick Hughes

You don't have to go far back in history to a time when the supply of food was synonymous with national defence. During the Second World War, the Irish government introduced a number of controls under the Emergency Powers Order. This included a number of measures to increase agricultural production and thereby ensuring self-sufficiency in food. Similarly, Britons were famously urged to 'dig for victory' after German U-boats targeted shipping routes for food imports. But as the developed world rebuilt following the end of the war food gradually became cheap and abundant, and as it did so the narrative around food's role in protecting a nation shifted subtly away from notions of defence towards security, expressed through the presence of cheap food, full shelves and access to global markets.

Yet the relationship between food and defence has never really fractured. Although the threat of a third global conflict has diminished, new threats in the shape of terrorism and the destabilising effect of natural disasters offer reasons to adopt a defensive mindset where a nation's food supply is concerned. The UK Ministry of Defence is known to take extremely seriously the defence and security implications of food price spikes due to climate change and water scarcity. There



“THE SCALE OF THE THREAT OF FOOD ADULTERATION MAY BE UNDERAPPRECIATED”

is an obvious increase in the overlap between defence and public health in the narrative.

Dr Amy Kircher is director of the US Food Protection and Defence Institute (FPDI) and, as such, has the link between food and defence running through the DNA of her role. The FPDI is a Department of Homeland Security Centre of Excellence which sits within the University of Minnesota. Its aim is to reduce food system disruption by reducing the potential for contamination at any point along the food supply chain and addressing potential threats to the food system that could lead to catastrophic damage to public health or the economy.

It's important to acknowledge at this juncture that there is no internationally agreed definition of food defence. While in the US, food defence encompasses issues around integrity, safety and consumer protection, in Europe these same issues tend to fall under the catch-all of food security (another term whose definition is not readily agreed). But beyond the nuances of specific definitions, wider questions emerge: to what extent is the need to protect our food supply from contamination and adulteration central to concepts of food security and could the global food community do more to prevent such incidences from occurring? Responses to cases of deliberate contamination tend to be reactive to the situation at hand rather than proactive in taking all possible steps to prevent the situation occurring.

Amy warns that this approach is not future proof and urges that food disruptions be seen not as unpreventable shocks but as predictable surprises. To illustrate the point, she cites the example of Nigeria in 2014 which was facing a devastating Ebola

outbreak at the same time as the militant organisation Boko Haram was causing political instability in another part of the country. Cocoa (a key export commodity) was impacted by these events “This was a predictable surprise, says Amy.” A more recent example can be found in the 2017 scandal in which millions of eggs were pulled from supermarket shelves in more than a dozen European countries after it was discovered that some had been contaminated with the potentially harmful insecticide fipronil. This was an example of an event that could have been predicted given the competitive pressures in food supply chains that were leading to intensification and a drive to reduce costs.

The scale of the threat of food adulteration may be underappreciated. Research carried out at Ghent University, showed that the majority of food industry stakeholders believe industry actors underestimate the frequency of occurrence of food integrity issues. There is also a doubt as to whether classical tools for surveillance and risk assessment, such as audit, sampling, lab screening and confirmation, are fit for purpose in the modern food economy.

So what is the solution? One obvious first step is for those with a stake in the integrity of food supply chains to become much better at joining the dots that can point towards vulnerabilities. Amy noted that there are multiple indicators of a heightened risk of supply chain disruption, ranging from extreme weather events and shifts in supply and demand to population trends and human behaviour. “We need to ask, if the conditions are such that we can intervene before any consumer eats that product,” says Amy. “We should be able to connect every natural disaster that affects our globe and know exactly what might be adulterated as a result of it.”

Amy's team at the FPDI have developed FIDES (Focused Integration of Data for Early Signals), a web application designed to fuse multiple streams of data to predict, monitor, and identify food system disruptions and adverse food events. By using artificial intelligence, FIDES is able to identify and predict where



“FAILURE IN ONE PLACE WILL CREATE A RIPPLE THROUGHOUT THE ENTIRE GLOBE”

risks might exist with information displayed in the form of an online dashboard where users can browse, search and layer both dynamic and reference data sets related to global disasters, animal health alerts, import refusals and many other sources of publicly available data. “Failure in one place will create a ripple throughout the entire globe,” said Amy. “Understanding how those ripples work is critical to helping people overcome these challenges.”

As valuable as their efforts are, Amy and her cohorts cannot build a complete picture of food system threats in isolation. The success of FIDES and other such horizon scanning tools (Fera Science, for instance, has developed an early prototype of a dashboard of the latest early warnings for a range of commodities using a traffic light system) is the cooperation of the private sector in supplementing the public data that is already available. “We must work with food companies to share data in a way that protects their proprietary needs but also allows us to integrate data that truly traces food from farm to fork,” said Amy.

Within the EU, national governments and their agencies collaborate via forums such as the Rapid Alert System for Food and Feed (RASFF), the European Food Fraud Network and EFSA’s Emerging Risks Exchange Network. However, industry

engagement with such networks can be patchy. Attempts have been made to create ‘safe spaces’ for food businesses to contribute to the overall intelligence picture.

In the UK, the Food Intelligence and Authenticity Network (FIIN) was set up following a recommendation by the Elliott Review commissioned by the UK government following the horsemeat scandal. FIIN is working well where anonymised, aggregated industry data is being shared with the regulator. To get to this point it is important to build trust between authorities and food businesses.

FIIN is being looked upon with envy in many countries, according to Professor Chris Elliott, director of the Institute for Global Food Security at Queen’s University, Belfast, who has previously spoken of the need for a “fortress mentality” to combatting food fraud. In a previous article for *The Grocer* magazine, Chris wrote: “I see the time when [FIIN] will be a multinational food industry network that will be doing a huge amount to keep the bad guys out across Europe.”

FIIN and FIDES are examples of the kind of proactive approach to defending food supply chains that Amy, Chris and others are advocating. They won’t, nor are they intended to, win wars, but they can help protect supply chains from individuals or groups bent on committing deliberate adulteration for reasons of terrorism, sabotage or simply their own financial gain. More broadly, they should be viewed as part of the return to a mindset where notions of safety, integrity and even defence, are once again seen as intrinsic elements of a secure food system.



ABOUT NICK HUGHES

Nick Hughes is a freelance journalist specialising in food and environmental affairs. He has had articles published in titles including *The Times*, *The Grocer* and *The Ecologist* and is Associate Editor of *Footprint* magazine.





The Knowledge Network Expert Group
Back row left to right: Dr Hazel Gowland, Dr Kieran Jordan, Mr Stephane Durand, Prof Chris Elliott, Mr Eddie O Neill, Mr Declan Ferguson and Mr Michael Bell
Front row left to right: Ms Irene Collins, Dr Rachael Singleton, Ms Jenny Morris - Chair

A NEW ERA

The *safefood* Knowledge Network moves into an exciting new phase, complete with a group of experts to guide the way.



In all areas of the food industry, food safety is the key element that underpins food production, ensuring that consumer expectations and the highest levels of public health protection are met.

Since it was established in 1999, the Food Safety Promotion Board (*safefood*) has promoted the awareness and knowledge of food safety all across the island.

To facilitate this, the original Knowledge Network (KN) programme was launched in 2011. Its aim was to encourage collaboration and facilitate greater knowledge sharing by those involved in all parts of the food supply chain.

The network keeps members up-to-date on food safety issues and trends, and also encourages shared learnings and discussion of emerging food safety risks and potential solutions. Members can avail of events, briefings, workshops, newsletters and the website (www.safefoodkn.eu), and have access to new resources, videos and webinars.

In 2016 *safefood* assembled a group of experts from industry, research and public health. It helped to guide the Knowledge Network activities and advised on topics such as training and supports, new services for members and insights around food safety risks.

To date the Knowledge Network has been a huge success (see panel) and in 2019 it steps into a new era, building on the achievements of the 2016-2019 programme. The new programme will cover a wide variety of food safety areas as well as broader topics which may impact on food safety, such as trade and economic issues, climate change and sustainability.

The key objectives for the 2019-2022 Knowledge Network programme are:

- 1 To raise awareness and provide opportunities for the sharing and learning of best practice food safety knowledge on the island of Ireland
- 2 To further develop multi-disciplinary and cross-jurisdictional working relationships between food safety professionals operating across food production, academia and other public bodies-based sectors
- 3 To provide an accessible source of expertise for *safefood* with a view to exploring existing concerns, identifying emerging issues in food safety and enhancing its in-house evidence base
- 4 To promote cooperation, collaboration and synergies between professionals in the food safety arena throughout the island of Ireland

safefood has gathered together a diverse panel of experts in areas including food microbiology, food trade, environmental health and food hypersensitivity, to share their knowledge and passion for food safety. The Expert Group is an important part of achieving the aims of the Knowledge Network. It provides a broad range of professional services to help further develop the Knowledge Network and its activities. With an ambitious Knowledge Network plan laid out from now until 2022, the aim is to help make the whole food industry better – and safer - for all.





MEET THE KNOWLEDGE NETWORK EXPERT GROUP

Ms Jenny Morris - Chair

Jenny is an independent food safety consultant. Her particular expertise is in working with small catering businesses, applying her knowledge from working as an environmental health officer, trained chef and manager of a small catering business. Prior to setting up her own consultancy Jenny worked, for 15 years, as the Food Safety specialist for the Chartered Institute of Environmental Health.

Professor Chris Elliott

Chris is Professor of Food Safety and founder of the Institute for Global Food Security at Queen's University Belfast. He served as Pro Vice Chancellor responsible for the Medical and Life Sciences Faculty between 2015 and 2018. He has published more than 400 peer review articles, many of them relating to the detection and control of agriculture, food and environmental related contaminants. His main research interests are in the development of innovative techniques to provide early warning of threats across complex food supply systems.

Dr Rachael Singleton

Rachael is a Behavioural Scientist in the Northern Ireland Public Sector Innovation Lab. Here, she tackles difficult to resolve policy and societal issues by bringing innovative thinking from a behavioural science perspective. She is the Northern Ireland representative on the European Behavioural Insights Forum and engages with labs globally to improve their respective approaches to behaviour change.

Mr Michael Bell

Michael is Executive Director, NI Food and Drink Association Ltd and has over thirty-four years' experience in food. He is a Fellow of the Institute of Food Science and Technology, a Chartered Food Scientist, a Fellow of the Institute of Directors and is also a Chartered Director. He holds a Leaders in Industry programme Food and Drink Manufacturing sector award from Queen's University Belfast. He is also a senior Vice Chairman of the Northern Ireland Agricultural Research and Development Council.

Mr Stephane Durand

Stephane is the Manager of the Agri-Food Quest Competence Centre, Queen's University Belfast, a membership-based centre focussing on Research and Innovation projects for the Agri-Food businesses of Northern Ireland. The centre is based at Queen's University Belfast within the institute of Global Food Security and is funded by Invest NI to a level of £5m for 5 years. Stephane has 24 years' experience working in the food industry in the UK, including 10 years in Moy Park.

Dr Kieran Jordan

Kieran is Managing Director of Jordan Food Safety having previously worked in the microbial food safety at the Food Safety Department at Teagasc, Moorepark, Fermoy, Co. Cork. Although now retired, he has a continued interest in bridging the knowledge gap in microbiology between research and the food industry.

Dr Hazel Gowland

Hazel is an expert patient advocate, researcher and trainer for Allergy Action UK and is a visiting fellow of the University of Southampton School of Medicine. She has had severe allergies to nuts and peanuts since early childhood and established Allergy Action UK, a research and training consultancy in 2000.

Mr Eddie O'Neill

Eddie is an Artisan Food Specialist in Teagasc with vast experience in this area. Based in Moorepark in Cork he is part of a team that works in the Food Industry Development. Eddie is also involved in a range of award winning food products. He is also a Packaging Technologist and has published paper on chemical migration from packaging into milk and dairy products.

Ms Irene Collins

Irene is Managing Director of Excellence Ireland Quality Association (EIQA) which is the proud guardian of the Q Mark suite of programmes including the much sought-after Q Mark for Hygiene & Food Safety. Irene has more than forty years' experience in the catering and retail sectors.

Mr Declan Ferguson

Declan is Technical Director of Finnebrogue Artisan Foods with a demonstrated history of working in the food industry driving innovation and businesses growth. Declan is skilled in Food Labelling, Food Production, New Product Development, Sensory Evaluation and Retail.

THE STORY SO FAR SAFEFOOD KNOWLEDGE NETWORK: JANUARY 2016 - JUNE 2019

MEMBERSHIP

A total of 1,050 new members joined the **safe food** Knowledge Network from 2016-June 2019, bringing the total membership to 3,161.

EVENTS

101 Knowledge Network events were held across the island of Ireland with almost 4,000 participants. The events were tailored for different audiences including small and medium sized food businesses, those working in food testing laboratories, food safety agencies, public health, academia, environmental health, childcare workers, caterers and other food safety professionals.

WEBSITE

We're never short on news and events! There was a total of 2,116 news and event posts uploaded to the Knowledge Network website. There were more than 21,000 visits and over 124,000 page views!

PUBLICATIONS

Ten issues of *The Food Chain* magazine were published and each distributed to over 2,000 people. Thirty nine editions of Network News, our regular e-newsletter, were published and six *Thought Leader* articles were also published.

VIDEOS

The Knowledge Network produces various informational and instructional videos on food safety and food hypersensitivity and these have been watched over 50,000 times.

FOOD SAFETY SKILLS FUND

A total of 51 people received funding through this programme. The participants attended conferences and courses and visited food safety agencies and centres of excellence around the world.





A DAY IN THE LIFE

We talk to Stella Graham from the award-winning Foodovation Centre on how it helps small businesses take that next step to success.



The Foodovation Centre at North West Regional College in Derry-Londonderry is an award-winning centre of excellence for food development and technology that is paving the way for innovation and growth in the food sector. To date it has helped over 100 small businesses with product development in a safe and commercially viable manner. It also upskills them so they have the knowledge to take their business to the next level.

Foodovation has clients in all sectors of the food industry including meat, poultry, fish, dairy, bakery, sauces, meals and drinks. The centre opened in November 2016 following a £500K investment by the college, which had been offering hands-on advice and support to new businesses for a number of years. Foodovation Centre Manager Stella Graham has worked in the food industry for over 10 years, specifically in product development across the bakery, dairy and meat sectors. She has put her knowledge of the product development process to good use in her role within Foodovation, which she has held for the past year.

Stella supports entrepreneurs and businesses with turning their ideas and recipes into market viable products. "Foodovation is all about 'realising business ambitions in food and drink' and my role varies daily from helping a local chef turn their recipe into a

shelf-ready product, to helping someone with a great idea or hobby to develop their product so they can sell at local food markets," she explains. "As a team we offer a 'hands on' approach to product development covering everything from recipe development and standardisation to detailed research and testing for food and drink companies. It is very busy as so many small companies have so many great ideas. It is a delight to see these companies and people grow, through acquiring new skills and developing their business opportunities."

The centre's state-of-the-art facility is equipped with everything an entrepreneur or business could need to upscale production, including a kitchen studio and development kitchen. Clients are also assisted with technical knowledge and skills transfer so they can develop their current product and others in the future too. "We are able to help businesses leverage support from the Department for the Economy (DfE) such as Innovate Us and Skills Focus, to get the skills needed to sustain and grow their business by innovation and skills development. We also help them to tap into Invest NI funding such as Innovation Vouchers," Stella explains. "We like to think of the Foodovation Centre as a one-stop-shop for food and drink product development. Our aim is to transform ideas into market ready products."



Stella Graham



“WE LIKE TO THINK OF THE FOODOVATION CENTRE AS A ONE-STOP-SHOP FOR FOOD AND DRINK PRODUCT DEVELOPMENT”

As Stella points out, many producers visit the Foodovation Centre with an idea but don't entirely know how to progress to the next stage. The centre helps to take that nugget of an idea and develop it into a viable plan in practical ways – and producers pick up valuable knowledge and skills at the same time. “So many producers are delighted that the support is available as food and drink product development is a ‘minefield’ to approach on your own. Through using the Foodovation Centre, and the programmes such as Innovate Us and Innovation Vouchers, they develop their skills as well as developing great products.” A centre such as this can also provide the important benefit of bringing likeminded people together. Producers and businesspeople can meet others who are in the same boat and build a strong network. It's an important support, both personally and professionally, at what can be a very stressful time.

Stella explains that clients of the Foodovation Centre face a number of challenges on a day-to-day basis and the centre provides the practical support that helps to smooth the path ahead. “A small or start up business is a large undertaking. The clients' energy and enthusiasm usually means they embrace the challenges and, with our help and support, find their way around these.” Common challenges include a lack of space to develop products, lack of time to commit to new product development,

lack of skills on how to take their products to the next level, as well as financial challenges. However with great support, such as that of the Foodovation centre the results, Stella says, can be fantastic. “Their entrepreneurial spirit is infectious and there is a real sense of achievement when the project is delivered both for the client and for ourselves.”

In the three years it has been active, demand for support from the Foodovation Centre has grown significantly – and the team is constantly adapting to make sure it fits the needs of both its client and the ever-changing market. “The Foodovation team has doubled in size and the number of local businesses supported has increased significantly,” Stella notes, adding, “The icing on the cake is that many of these businesses are still innovating and growing. They really appreciate the support they received from the Foodovation Centre to help them on their journey, and keep in touch with us as their businesses grow.”

ABOUT STELLA

Where did you grow up?

I grew up in Randalstown, a small town outside Antrim best known for Shane's Castle.

What do you like to do in your spare time?

I am a keen foodie and love eating out, trying new restaurants and food and taking part in food tours. There are so many great products on our doorstep here that we take for granted. I also enjoy the gym, swimming and reading.

What do you never leave the house without?

I never leave the house without my phone. I would be lost without it as I can now use it to pay for things, directions, find new places to try and keep in touch with people.





TWENTY YEARS OF SAFEFOOD



Established in 1999 under the Good Friday Agreement, this year marks 20 years of *safefood* promoting food safety and North/South-working on the island of Ireland. During this time, we have highlighted that addressing food safety is a shared responsibility.

Food Allergy & Intolerance: guidance for the catering industry



DON'T GET CAUGHT OUT BY OUT OF DATE FOOD

eat or freeze it
BY ITS USE BY DATE

More ways to **cutwaste** at safefood.eu

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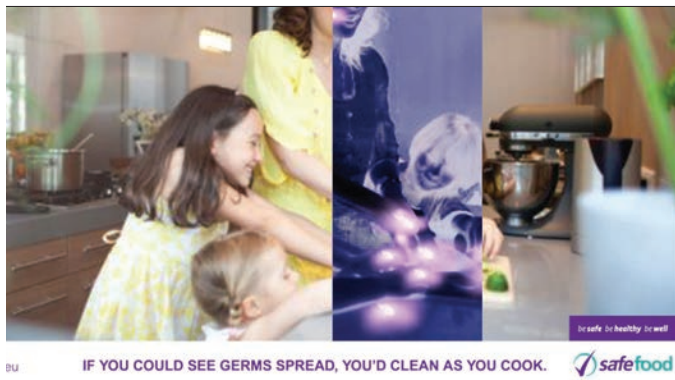
In 2003, our first major food safety awareness campaign 'It's in your hands' focused on food poisoning risks caused by cross-contamination and poor food safety habits at home. There was enormous public attention in 2012 when food safety was put under the blue UV light treatment in a domestic kitchen TV ad showing how easily *Campylobacter* can get transferred around the kitchen at home and amongst family members. A subsequent campaign 'Don't Take Risks' reinforced the safety messages and concentrated on effective cooking, cleaning and hand washing, whilst the importance of food safety for vulnerable groups was emphasised in our 'Listen to the voice' campaign in 2017, which identified food safety risks among the over 65-year-olds.

Our current handwashing campaign 'Rufus' was created to help teach kids in pre-school settings across the island how to wash

their hands as the best way to keep *E.coli* at bay. The ever-popular **safefood** Turkey Calculator, since its launch in 2012, has helped over 454,000 people cook their turkeys safely.

Over the years our food safety campaigns were also supported by ancillary printed, audio-visual and online resources available on our website. Campaigns were promoted at a various consumer events across the island such as the Balmoral Show in Belfast and the National Ploughing Championships.

Since its inception, **safefood** has established itself as a source of practical advice and training in food allergen control for both consumers and food supply chain personnel across the island. Between 2007 and 2009, we carried out a comprehensive training course in food allergen management for upwards of 500 EHOs and 170 third level catering lecturers. This was followed by a series of food allergen management workshops for



early childhood providers in 2015 and 2016. Most recently, we organised a series of masterclasses in food allergen control for catering and hospitality students at various institutes throughout the island, and these courses have been complemented by no less than 10 conferences on the subject of food allergens, as well as six focused research projects and surveys, and a whole array of printed, audio-visual and online resources.

Our landmark research programme helps address knowledge gaps, informs policy and contributes to our award-winning campaigns. Since 2000, we have commissioned over 130 research projects covering various food related topics including microbiological and chemical risks and hazards, consumer behaviour, climate change, food defence, food allergy and intolerance issues amongst others. **safefood** has supported over 580 researchers who have published **safefood**-funded research in a wide range of scientific journals. Comprehensive research reports were produced for each project and are available on our website.

Since its launch in 2005, the food safety programme '**safefood** for life', certified by the Environmental Health Association of Ireland has been completed by over 36,500 transition year and leaving certificate applied students.

We've always been committed to working in partnership with a wide range of stakeholders across the island to tackle the public health challenges we all face. By sharing knowledge, we've built better links between professionals and created new networks. Our Knowledge Network is a community of professionals working in food businesses, environmental health, regulatory agencies, public health, food testing laboratories, research and education with over 3,200 members. Over the last three years alone, over 100 Knowledge Network events have been held across the island of Ireland with almost 4,000 participants.



In 2016, the **safefood** Knowledge Network initiated a pilot programme of small food safety workshops for food SMEs in partnership with Teagasc. This pilot was well received following which the programme was refined and a larger number of workshops held across the island in 2017, 2018 and 2019 with an accompanying significant number of food SMEs participating. In total, over 900 people attended industry-focused food hygiene-type events. A number of training resources including videos and courses have been developed which not alone builds on similar type events but enhances remote accessibility for members to enhance their skills and expand their range of expertise. We will expand our range of online resources for SMEs in the coming years, to support the face-to-face workshops and to cater for those who are unable to attend events in person.

safefood's has a remit to promote scientific co-operation and linkages between laboratories and we've invested significant resources e.g. developing a reporting system for HSE and Belfast City Hospital food-testing laboratories for rapid access to laboratory results – in addition to sharing knowledge and experience on methodologies of testing and surveillance of food, as well as establishing and promoting IT solutions for official control laboratories. Over the past three years almost 500 laboratory personnel attended these events. Training covered key areas including quality, validation and an enhanced capability to generate paper-less reporting for the analysis of food samples. Other events assisted in capacity-building for laboratories e.g. a workshop on molecular testing methods, as well as a conference on whole genome sequencing.

Our early adoption of social and digital media has enabled us to look at food issues in new ways. From creating education tools to stimulate young minds, we continue to innovate in the conversations we have. Our social media campaigns like 'Don't wash raw chicken' and particularly 'Burger Fever', which raised awareness of the risks of eating undercooked burgers was hugely successful; results clearly indicated that the campaign had wide reach and engagement among the target audience and had success in changing individuals' knowledge, attitudes and behaviours.

In those 20 years, our work has always reflected the lives that people lead and our efforts to support them.

For more information go to safefood.eu.



It splashes bacteria up to an arm's length (80cm) around your kitchen.

WHAT'S IN YOUR #SPLASHZONE?



Check out safefood.eu/splashzone





RECENT EVENTS



Speakers at the Food Allergy – Human, Analytical and Regulatory Implications conference from left: Dr Michael Dillon, QUB; Carol Whyte, Moy Park; Dr James McIntosh, **safefood**; Christine McAnally, QUB; Michael Bell, NIFDA; Dr Michael Walker, LGC; Adrian Rogers, Romer Labs UK; Lynn Patterson, LP Associates; Dr Hazel Gowland, Allergy Action UK; Dr Helen Dodds, CIEH; Julie Barrett, Julie Barratt Legal Training; Helen Morrissey, Belfast City Council; Gary McFarlane, Director CIEH NI; Sharon Gilmore, Food Standards Agency in Northern Ireland.

FOOD ALLERGY - HUMAN, ANALYTICAL AND REGULATORY IMPLICATIONS CONFERENCE

safefood and the Institute for Global Food Security in Queen's University Belfast hosted a one-day conference that focused on the analysis of food allergens, their management in the supply chain and the regulation and enforcement of food law on allergens. The conference entitled Food Allergy, Human, Analytical & Regulatory Implications, was held at Riddel Hall, Queen's University Belfast on 21st October 2019 and was attended by over 100 Environmental Health Officers, food industry personnel and MSc students.



Dr James McIntosh (**safefood**) opening the Food Allergy – Human, Analytical and Regulatory Implications Conference in Belfast

FOOD SAFETY RISKS AND CHALLENGES IN THE PRODUCE SECTOR SEMINAR

safefood hosted the seminar Food Safety Risks And Challenges In The Produce Sector on the 5th November 2019 in Dublin. The event had covered a range of microbiological topics in the area with international and national speakers presenting their latest work in the area. The event was very successful with over 65 people in attendance and plenty of interesting presentations and discussions throughout the day.



Speakers at the Food Safety Risks And Challenges In The Produce Sector Seminar. From Left: Aidan O' Donnell (DAFM), Dr Peter Feng (Formerly US FDA), Dr Mary Lenahan (FSAI), Dr Rachel Chalmers (Public Health Wales), Dr Ana Allende (EFSA), Martin D'Agostino (Campden BRI Group) Dr Nicolae Corcionivoschi (AFBI), Dr Achim Schmalenberger (UL) and Dr Kaye Burgess (Teagasc)





Speakers at the Food Safety Workshop Series 2019 from Left: Dr James McIntosh (safefood), Mr Eddie O'Neill (Teagasc) and Dr Kieran Jordan (Jordan Consulting)

FOOD SAFETY WORKSHOP SERIES 2019 ROUNDUP

During 2019, **safefood** hosted six food safety workshops throughout the island of Ireland, in partnership with Teagasc. Their aim was to help small and medium-sized food businesses and provide practical advice on good food safety practices. The Food Safety Authority of Ireland also presented on what food businesses need to know about food labelling. Workshops were attended by participants representing 98 food businesses. Feedback was overwhelmingly positive and attendees provided some great comments and ideas which will influence new workshops now being planned for 2020.

ALLERGEN MASTERCLASSES FOR 3RD LEVEL CATERING AND HOSPITALITY STUDENTS



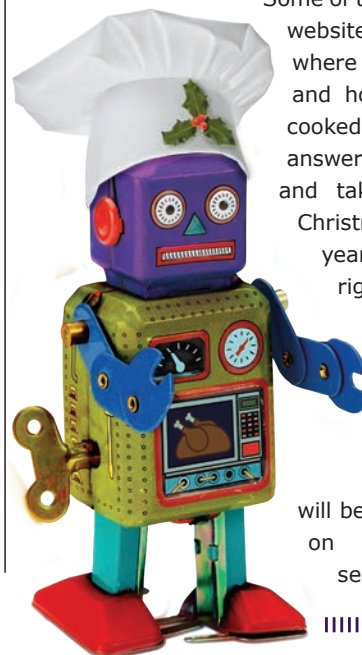
Following a successful series of allergen masterclasses for staff and students in the colleges of further and higher education in Northern Ireland in 2018, the programme is being rolled out to the different institutes of technology and colleges of further education in the Republic of Ireland. The masterclasses consist of a short, focused and interactive series of presentations designed to increase awareness of the importance of food allergen management in the food service sector and how this can be achieved. The masterclasses are being run in partnership with the Food Safety Authority of Ireland and Health Services Executive - Environmental Health. To date, over 350 staff and students have attended representing a wide range of catering and hospitality and other courses. Further masterclasses are planned for the remaining institutes and colleges in early 2020.



CHRISTMAS FOOD SAFETY WITH SAFEFOOD

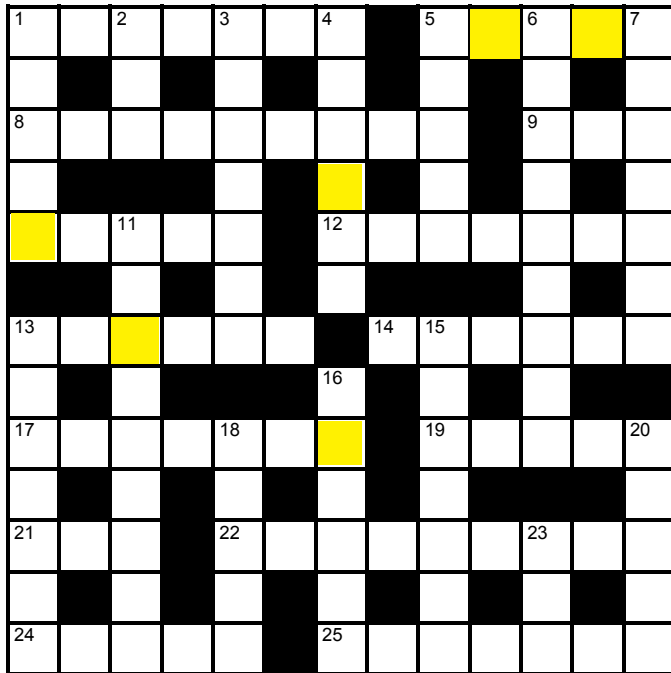
Did you know that December is the busiest month of the year on the **safefood** website? Last year, more than 100,000 people visited safefood.eu between Christmas Eve and Christmas Day.

Some of the most popular searches on our website include: how to defrost a turkey; where to store it; how long to cook it; and how to know when it's properly cooked. For 2019, we'll be on hand to answer all those food safety questions and take the stress out of cooking Christmas dinner – it's the meal of the year that people really want to get right. Our website has lots of practical advice and tools including a turkey cooking-time calculator; helpful how-to videos and tasty Christmas recipes. And for Christmas planning and advice, our Chefbot will be available throughout December on Facebook messenger; simply search @safefood.eu





COMPETITION



safefood is delighted to offer one lucky crossword winner a luxury hamper of gourmet food from Arcadia Delicatessen in Belfast.

Simply find the hidden word in the crossword, made up from the letters highlighted, and send the answer to knowledgenetwork@safefood.eu before 1st February 2020. This competition is open to Knowledge Network Members on the island of Ireland only.

CONGRATULATIONS TO THE WINNER OF OUR LAST COMPETITION, BRENDA LENNON, PUBLIC ANALYST'S LAB, GALWAY.

The answer to the previous crossword was **HERRING**.



We would like to welcome our new Knowledge Network Administrator, Lisa Finn to the **safefood** team!



ACROSS

- 1 Small edible crustaceans (7)
- 5 Saturated solution of sugar boiled to prevent fermentation (5)
- 8 In the US, the eggplant (9)
- 9 Tasty mixture or liquid into which bite-sized foods are immersed (3)
- 10 Meatballs from south Asia (5)
- 12 Mashed potato-topped minced beef pie (7)
- 13 Sweet white wine from the Bordeaux region (6)
- 14 Small bits or morsels of food (6)
- 17 In France with cheese, the croque-monsieur (7)
- 19 Gripping and lifting instrument used in kitchens to extract awkward items from pots, pans, etc (5)
- 21 Boiled, fried, poached, scrambled, etc, etc... (3)
- 22 Small sausage in a narrow casing (9)
- 24 Kitchen waste used to feed farm animals (5)
- 25 French white wine of the German border valleys (7)



DOWN

- 1 Cut of meat (pork, beef or lamb) from the lower part of the leg (5)
- 2 Cut of meat (pork or beef) on the bone (3)
- 3 Sweet dark wine from Sicily (7)
- 4 Turning on-and-off device on electric food appliances (6)
- 5 Slowly cook food to obtain the optimum amount of juices (5)
- 6 Variant of the fish from Pacific waters known as sockeye (3,6)
- 7 Chillies, capsicum and condiments (7)
- 11 Italian word for cheese (9)
- 13 Angostura, for one (7)
- 15 Fixed portions of food that are allotted, especially in times of scarcity (7)
- 16 Chardonnay would fit this description of a (dry) white wine (6)
- 18 Tortillas rolled to cup around a filling (5)
- 20 Italian white wine from the Venice area (5)
- 23 French word for garlic (3)



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