



# TECH TALK



B.C. FOOD TECHNOLOGISTS NEWSLETTER  
Published by B. C. Food Technologists  
May 2010 Volume 59, No. 8

## 2009/2010 BCFT EXECUTIVE

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## CALENDAR OF EVENTS

- Sun., May 30, 2010 to Tues., June 1, 2010**  
**What:** 2010 CIFST/ AAFC Conference "Safe and Healthy Food: Harvesting the Science"  
For more information, please visit: [www.cifst.ca](http://www.cifst.ca)  
**Where:** Fairmont Winnipeg Hotel, 2 Lombard Place, Winnipeg, MB
- Friday, June 4, 2010**  
**What:** Annual BCFT Golf Tournament and Banquet  
**When:** First tee time is 1:00pm  
**Where:** Eaglequest Coyote Creek 7778 152nd Street, Surrey, BC
- September 29, 2010**  
**What:** BCFT Annual General Meeting  
**When:** 6:00 pm to 8:00 pm  
**Where:** Delta Burnaby Hotel & Conference Centre 4331 Dominion Street, Burnaby, BC



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# BCFT Annual Golf Tournament & Banquet

BCFT invites you to the annual golf tournament and banquet to be held at Eaglequest Coyote Creek in Surrey, on Friday June 4, 2010. The BCFT social event of the year will include golf, dinner and door prizes. Guests are welcome.

Eaglequest Coyote Creek is an 18 hole mid length golf course. The course layout takes advantage of a beautiful tree-lined setting and a creek that strategically comes into play on a number of holes. The event is designed as a "Texas Scramble" (best ball), so we play on teams of three or four. All levels of players are welcome. The first tee time is 1:00 pm. It is requested that you arrive 30 minutes prior to your scheduled tee time. Standard golf attire is required, and club and pull cart rental is available for an additional fee.

Banquet dinner will be steak, wild salmon or chicken.

Costs: For golf only: \$40.00  
 For banquet only:  
 \$20 for students  
 \$35 for BCFT members  
 \$40 for non-members

Final registration and payment for golf and banquet is May 25, 2010. Registration after this date is subject to an extra \$15. Please contact Christine Scaman at [Christine.scaman@ubc.ca](mailto:Christine.scaman@ubc.ca) for banquet dinner selection, and payment for dinner and/or golf. Payment can be made by Paypal or with a major credit card. There will be no registration at the door.

Please contact Sandy Conroy at [sandy.conroy@univarcanada.com](mailto:sandy.conroy@univarcanada.com) for golf details.

As always, please participate in the opportunity to promote your business and products. Donations for the door prize gala are always greatly appreciated. If you wish to donate, please contact Nancy Ross at [info@foodquality.ca](mailto:info@foodquality.ca).

Please come out and enjoy good food in the company of fellow food technologists.

# Suppliers Night 2010

By Mike Dolling

The 2010 BCFT Suppliers Night was another big success with a great show of suppliers and attendees and a new venue.

After the initial doubts about even running the 2010 event as the usual dates clashed with the Olympics, everything worked out exceptionally well. The new venue was the Delta Burnaby Hotel, which provided a high quality and conveniently located facility, with plenty of free parking, great food, and even an attached Casino for some after-event fun!

Four technical seminars were run prior to the event. They were by Grain Processing Corporation (GPC), Richardson Nutrition, Maxxam Analytics and TIC Gum. The seminars were very well attended and found to be very valuable to those who attended. Look out for next year's seminars.

The trade show attracted 108 suppliers and a higher number of attendees than usual. The Ballroom at the Delta Burnaby provided a high-class venue for the trade show, and as usual the atmosphere was bustling. We are booked to return next year!

Thanks to all on the BCFT Executive Suppliers Night Committee for their work, especially Jack Phillips and Jerry Hedding who stepped up and ran operations on the day.



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# GFSI – Global Food Safety Initiative

In the current global market, food manufacturing companies have to prove that their products satisfy current food safety requirements. Retailers and wholesalers have an obligation to their customers and also want to protect their brand. They do not want to use suppliers who might compromise the trust their customers have in them or use suppliers who might leave them vulnerable to the possibility of expensive product recalls and litigation. In the quest to find food suppliers who are fully committed to safety and quality, many major retailers and branded food manufacturers require their suppliers to comply with Global Food Safety Initiative (GFSI) recognized standards.

The GFSI coordinated by CIES – The Food Business Forum was launched in May 2000. They are a retailer driven group with manufacturer advisory members. The GFSI mission is to work on continuous improvement in food safety management systems to ensure confidence in the delivery of food to consumers. The GFSI Objectives are to:

- Maintain a benchmarking process for food safety management schemes to work towards convergence between food safety standards.
- Improve cost efficiency throughout the food supply chain through the common acceptance for GFSI recognized standards by retailers around the world.
- Provide a unique international stakeholder platform for networking, knowledge exchange and sharing of best food safety practice and information.

The GFSI is an organization that approves standards; it is not a standard itself. The main schemes currently approved by the GFSI are FSSC 22000, SQF, BRC, IFS and Dutch RvA HACCP.

FSSC 22000 is owned by the non-profit Foundation for Food Safety Certification. The FSSC scheme is based on the internationally recognized standard ISO 22000 and the British Standards Institute (BSI) specification PAS 220, and integrates additional auditing protocol required to meet GFSI requirements.

Safe Quality Food (SQF) is based in USA.

SQF offers two different standards or codes.

- SQF 1000 for primary producers (farms)
- SQF 2000 for manufacturers (processing plants)

The codes recognize that risk management can be applied to all products, but not all processes lend themselves to a complete HACCP system. Therefore, SQF 1000 is based on the principles of HACCP whereas the SQF 2000 Code is

a complete HACCP system. This allows every supplier, from the smallest farmer to the largest manufacturer, to be eligible for SQF certification.

Global food standard of the British Retail Consortium (BRC) is based in the UK. In 1998, the BRC developed and introduced the BRC Technical Standard and Protocol for companies supplying retailer branded food products. The standard was developed to assist retailers in their fulfilment of legal obligations and protection of the consumer, by providing a common basis for the audit of companies supplying retailer branded food products. The Standard holds benefits not only to the retail industry but also food manufacturers, importers, caterers, ingredient suppliers and the food service industry. It is currently used by suppliers in Europe, Africa, the Middle East, Asia, the Far East, North and South America and Australasia.

International Food Standard (IFS) is based in Germany and France. The service is available for trade, food producers and auditing organizations. Dutch Hazard Analysis Critical Control Point food safety system (Dutch RvA HACCP) is based in the Netherlands and is primarily used for supplies to the Netherlands.

## *Why Use GFSI Standards:*

The use of GFSI standards levels the playing field for suppliers and reduces variability. This offers an advantage for retailers who are buying from multiple suppliers in multiple regions. They also have consistent content, since all the GFSI standards include pre-requisite programs, HACCP, management commitment, supplier consistency/monitoring and facility security as core elements of the standard. The approval schemes for audit bodies are based on demonstrable sector experience and audit experience. Each standard is administered centrally, which means that individual buyers don't need separate programs and standards. In addition, these standards are accepted worldwide. This also increases regulatory buy-in because regulators look favourably upon companies that have been independently audited to these standards.

## *Which Standard is best for your organization?*

Research your customer needs and regulatory requirements. Then cross reference your system documentation to demonstrate conformance to multiple standards. Know how your system cross references with the other standards. Find the right GFSI standard for your needs or combine them with your Food Safety Management System & ISO 9001 Quality Management System. It is very important to run your own food safety system & learn to validate, audit, defend it. Understand what you are doing, don't just do it because the standard is asking you to do it. The standards are based on risk assessments; if you can show that there is no risk then you can show why your control is still effective even if the auditors are saying that the standard requires such controls.

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# GFSI – Global Food Safety Initiative, *cont.*

## Single Food Safety & Quality Management System

System integration is very cost effective, since it allows you to run a system irrespective of which standard is being audited/certified.

- Have a Single Food Safety & Quality Management System that covers requirements of all stakeholders and all management system issues (quality and food safety).
- Integrate the approach to food safety and quality with your overall business processes.
- Have a single management system planning and review session, communication policy and procedures covering suppliers, customers, internal personnel & regulatory bodies.
- Finally make your continual improvement food safety and quality system measureable.

Many food manufacturers and private label suppliers are under pressure to satisfy various customer requirements. This can lead to multiple audits and systems, so that costs can become onerous. With the aid of the SGS Customized Single Food Audit Solution, construct a single, complete food safety and quality management program covering any combination of the GFSI recognized standards and ISO 9001, ISO 14001, OHSAS 18001, Social Accountability and GMP. A single audit can cover the combined requirements of these safety and quality standards and means less audit and management time and less disruption to your operations. Simultaneous certification against various standards demonstrates implementation of most complete management systems for

food safety and quality. You can address 'non-conformities' in a coordinated manner and avoid conflict between standards and meet customer requirements through a single process. The result is your business becomes more effective and more profitable.

## How to build an integrated system:

- Define your food safety requirements and establish your Key Performance Indicators (KPIs) and metrics.
- Verify the adequacy of your existing system; use integrated criteria where possible to meet multiple standard requirements.
- Upgrade existing systems and set up chain communication policy and procedures.
- Set up traceability systems that are effective and audit internally first and make sure that all the elements of the chain meet the overall requirements of the standards. It is very important to have evidence, don't audit your system assuming you know that it runs smoothly, audit your system from an external auditors stand point.
- Check that your (improved) existing food safety & management systems are maintained and that you have records of this.
- Check that communication / traceability elements are in place in addition to the regular production process and supplier monitoring.



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