

Give bakers a breather

Exposure to flour dust occurs across a range of food industries including plant, craft and in-store bakeries as well as cake and biscuit production, and pizza and pastry production.

In the last ten years between 600 and 1,000 people have developed occupational asthma as a result of inhaling flour, but perhaps surprisingly, many of the good working practices and other

measures that could prevent bakery workers getting asthma are not expensive or difficult to implement, says Gary Grocott of Bodycote Health Sciences Occupational Hygiene division:

Gary and team have been working with a major UK bakery to assist them in providing suitable and sufficient control of flour dust in key areas of the bakery process where high peak dust exposures may occur, such as sieving and weighing. Gary explains:

"Flour dust is a hazardous substance within the Control of Substances Hazardous to Health (COSHH) Regulations 2002.

The aim of this project was to assess the current Local Exhaust Ventilation (LEV) systems and to re-design them in a cost effective manner, using as much of the existing plant as was reasonably practicable

"This design process ensured that not only has compliance with the COSHH Regulations been maintained, but also industry best practice with regards to the control of flour dust has been achieved without significant expenditure. The client was very pleased with the outcome, since the safety of their employees is a priority.



New BDM for Bodycote Foodscan

Eleanor Johnston, an experienced microbiologist has taken up the role of Business Development Manager responsible for promoting the services of Bodycote Foodscan and the additional services of the Food and Consumer Products division in the Scottish market.

Eleanor joins Bodycote Health Sciences from Ashwood UK Ltd, where she was Laboratory Manager responsible for the food and water microbiology labs. With nearly 19 years experience in various industries including food, water and pharmaceutical and experience in both chemical and microbiological disciplines, Eleanor is well placed to be able to promote the services of Bodycote Foodscan and combined expertise of The Food and Consumer products division.



fusion

Newsletter for the Food and Consumer Products Industries

Issue 14

Bodycote Norpath wins Hilton Hotels UK business

Bodycote Norpath, part of Bodycote Health Sciences, the leading food, environmental and pharma testing group, has secured the contract to provide food testing as well as pool and health spa sample testing for Hilton hotels in the UK and Ireland.

Food and spa testing is required on a regular basis to ensure hotels are meeting all necessary health and safety, as well as legal requirements.

Douglas Cameron – Safety & Security Risk Director – Hilton Hotels said: "As a leading hotel brand we put the safety of our guests and staff top of the agenda. Our team is able to work closely with Bodycote Norpath based in the North of England, but the location of other Bodycote Health Sciences' laboratories across the UK means additional resource is available as required.

The contract, which will be co-ordinated through Hilton's Safety and Security Risk Department based in Glasgow, will involve regular testing of samples from all UK Hilton sites – 70 hotels – for routine microbiological analysis, as part of the company's due diligence requirements.



New Senior Business Development Manager joins the team

Carllyn Wiltshire has joined Bodycote Health Sciences as Senior Sales and Business Development Manager.

Starting her career as a laboratory microbiologist, Carllyn has more than 15 years

experience in sales within the industry with particular expertise in the food, dairy and agriculture sectors. Carllyn reports to Liz Paterson, Sales and Marketing Director for Bodycote Health Sciences division and is responsible for managing a team of Business Development staff across the business.



Contents:

Welcome to the latest issue of Fusion. In this issue:

COVER:

Bodycote Norpath wins Hilton Hotels UK business.

New Senior Business Development Manager joins the team.

PAGE 2:

Update on the latest in Pesticide Residue Testing.

Leading European pet food company achieves higher level IFS.

PAGE 3:

Food for thought at Health Sciences open day.

Lawlabs launches new 3-day turnaround service.

BACK COVER:

News on New Flour Dust Legislation.

New BDM at Bodycote Foodscan.

Update on the latest in pesticide residue testing

Having pioneered the development of rapid wide range multi targeted pesticide residues testing four years ago, Bodycote LawLabs has continued to develop its methodologies and procedures. The scope of the method is now fully validated and accredited for an extended range of foodstuffs including fruit and vegetables, dried products, cereals, milk; in fact any foodstuff with a fat content at or below 20%.

Additional pesticides have been added to ensure that the suite of compounds covered is kept relevant and up to date with changing legislation and real world usage patterns. Around 240 individual pesticides and metabolites are now included in the single test.

Reporting levels are continually being reviewed and lowered where appropriate to accommodate new legislative limits or customer requirements.

In addition, demand for the 24 hour, 3-working day and 5 working day fast track service has

continued to be very popular with customers needing positive release of product.

Don Brown explains: "To keep up with demand we have invested in additional instrumentation, doubling up on the Gas and Liquid Chromatography Triple Quadrupole

Mass Spectrometers which are dedicated for the purpose.

We have also enhanced the functionality of web enabled reporting, so that results can be rapidly communicated to customers when and where they need them".



LawLabs launches new 3-day turnaround service

In response to increasing pressure in the food industry to meet tight pack copy deadlines, Bodycote LawLabs has established a dedicated laboratory aimed at providing a three day turnaround for nutritional analysis.

While standard turnaround time for analysis is typically five or 10 days, the new service has been introduced to assist suppliers to the major retailers in meeting their pack copy approval deadlines and to help with peaks in their business.

Liz Paterson, Sales & Marketing Director explains: "We have designated a specific laboratory and staff to the clients who require a speedy turnaround. Under the terms of the new service, clients must book in advance and ensure that all samples are delivered to the facility for testing by 9.00am.

"We are also giving a 'money back' guarantee - as long as all samples are pre-booked and

delivered at the time specified, but the three-day turnaround on results is not met, the client will not be charged. However our capacity is

limited and pre-booking is essential." Quotations and sample bookings can be requested

through a specific email address: 3daynutritional.lawlabs@bodycote.com



Food for thought at Health Sciences open day

Leading European pet food company achieves higher level IFS

Arovit Petfood, the leading European petfood supplier has become one of the few UK production sites to achieve the Higher Level International Food Standard (IFS), audited by Bodycote LawLabs,

as ISA UK, for the second year running.

Arovit, which manufactures a range of own label dry and wet food for dogs and cats, as well as treats, has six production sites in five countries, and has achieved the IFS standard for its UK operation in order to achieve the highest uniform standards across its European operation.



Barbara Gallani

Retail Supply Chain Management – Laboratory Accreditation & Proficiency Testing was the title of the keynote address given by Barbara Gallani from the British Retail Consortium at the food

and consumer product division's client open day held recently in Birmingham.

Attended by many leading retailers and product manufacturers, the annual conference is a chance for clients of Bodycote Health Sciences' food and consumer goods business to be updated on the

latest issues. Other guest speakers included Brian Young from the British Frozen Food Federation who presented the case for the modern trade association, while experts from Bodycote Health Sciences covered areas such as Health and Safety issues facing the food industry, BRC version 5 and the latest in certification schemes.