

# Fusion

Newsletter for the Food and Consumer Products Industries

Issue 13

# Health Sciences expands with two more additions

**Bodycote Health Sciences has acquired two more food testing laboratories. Glasgow-based Foodscan**

**Laboratories and in the company's first expansion outside the UK, Consultus based in Cork, Ireland.**

This brings the number of food testing laboratories network in the group up to five across the UK and offers clients a strong service offering.

Formed in 1992, Foodscan Laboratories was the first laboratory in Scotland to achieve UKAS accreditation for food microbiological testing in 1993. The company carries out chemical food analysis and microbiological testing to food manufacturers and retailers and has already worked together with Bodycote LawLabs on several projects in the past. Debbie Craig who has worked previously with Bodycote Health Sciences in Edinburgh has taken over as laboratory manager.

Established in 1976 and employing 32 people, Consultus is INAB (ISO17025) accredited to provide chemical, microbiological and environmental analysis to a range of blue chips companies. Consultus' experience spans the food and beverage sectors, with a particular understanding of the dairy industry, as well as the chemical and pharmaceutical industries.

Under the new ownership, Consultus founders Tony O'Leary and Dan Healy will continue assume the roles of Operations Director and Technical Director respectively. The laboratory will be known as Bodycote Consultus Limited.

## Contents:

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

### COVER:

Health Sciences expands with two more additions.

Major Cranswick Foods analytical contract win.

### PAGE 2:

Asda Head of Technical at Bodycote Conference.

### FOCUS ON TRAINING:

How is your sense of smell and taste?

HACCP Getting You Down? New Training Launched.

### PAGE 3:

Focus On: Rapid Detection of Micro-Organisms by 'Real-Time' PCR.

The latest on Allergens Certification.

### BACK COVER:

Bodycote PLC wins 'Business of the Year' Award.

Cranswick Foods Win.

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## MAJOR CRANSWICK FOODS ANALYTICAL CONTRACT WIN

Cranswick Country Foods, one of the UK's fastest growing food groups has appointed Bodycote Health Sciences Food and Consumer Products division as its sole external testing laboratory, offering a range of services to include web based reporting, laboratory support and technical advice. **Read more about this story on the back page.**



# Asda Head of Technical at Bodycote Conference

**The future of assurance and certification schemes for food and consumer goods was the subject of the address by John Clague, Head of Technical Services at Asda Wa-Mart at this year's Bodycote Food and Consumer Products conference held in Birmingham at the end of October.**

The annual one day event for Bodycote LawLabs members, and invited clients from other Bodycote Food and Consumer Products sites, including Allied, Foodscan and Norpath, and includes some of the biggest

names in food and non-food manufacturing and retailing. The day featured presentations from guest speakers and Bodycote Food and Consumer Products staff on many of the key issues facing the food and

consumer products industries today including allergen certification, Rapid Methods for Microbiological Testing and consumer products legislation, as well as an update on Health Claims and Nutritional Regulation.



John Clague, Head of Technical at ASDA-Walmart discusses the importance of third party certification for the brand protection of his business.



Melanie Ruffell, Executive Director of the Joint Health Claims Initiative delivers her presentation.



Neil Griffiths, senior consultant to Bodycote LawLabs chats with John Clague.

+++ FOCUS ON TRAINING +++ FOCUS ON TRAINING +++

# How is your sense of smell and taste?

**Our new training will help you find out.**

"Taste panels are now used widely either to monitor consistency of a product, or to benchmark against a competitors as part of the NPD process. However, operating taste panels successfully to ensure meaningful results is not always that straightforward," explains Jerry Houseago Business Development Manager

At the company's recent open day, delegates could see for themselves just how difficult it can be to identify tastes and smells at special sensory booths set up over the coffee break and during lunch.

To help product development teams make the most of taste panels, Bodycote LawLabs has launched a new Sensory Evaluation training course. The training, which can be tailored to meet an individual's company needs, has been developed to ensure that

everyone involved in a taste panel is expressing and interpreting thoughts in a common and consistent manner, so information can be used to enhance or change a particular product.

NPD teams can learn how to interpret consumers' likes and dislikes about a product in a clear and precise manner: what exactly is meant by sweetness, sourness, saltiness, bitterness, crunchiness



and so on. This type of training known as 'calibrating the palate' is particularly important when testing for off-flavours or aromas, or to customise training to test for very specific attributes in one product.

**For more information on training from Bodycote LawLabs contact Jerry Houseago on 0121 206 4175 or email: jerry.houseago@bodycote.com**

## HACCP Getting You Down? New Training Launched

**Judging by the number of enquiries that Bodycote LawLabs is receiving on a daily basis, HACCP is still a minefield for many smaller businesses.**

As a result, we have launched a new training scheme for food companies who want to learn the basic of HACCP.

"Smaller companies without the resources of a QA Manager seem to be the worst hit, and it is those companies who face losing the most if there is a major problem within their food safety management system", explains Business Development Manager, Jerry Houseago.

The one-day Royal Institute of Public Health (RIPH) accredited Foundation Certificate in HACCP Principles is hosted by Bodycote LawLabs' Advisory Team at the clients own premises to help delegates to see how the principles can be applied in their business.

# Focus On: Rapid Detection of Micro-Organisms by 'Real-Time' PCR

**Michael Wood – Technical Manager at Bodycote Norpath is an expert in the latest innovations in the field of Rapid Detection Methods.**

At present Bodycote Food and Consumer Products offers clients PCR based detection systems for Listeria and Salmonella in foods. Work in development includes detection of E. coli O157 and Campylobacter in foodstuffs and detection and enumeration of Legionella spp in water. Michael gives an overview of what is involved for customer who wish to find out more about the benefits of rapid detection:

"The rapid detection of pathogens and other microbiological contaminants in food is critical for ensuring the safety of consumers. Traditional methods to detect food borne bacteria often rely on growth in culture media, followed by isolation, biochemical and sometimes serological identification, which can be time consuming; up to five days in some cases. Recent advances in technology make detection and identification faster,

more sensitive and more specific than traditional methods.

For food manufacturers whether under pressure to reduce pre-release storage times or where shelf life is critical and for responding quickly to food crisis issues such as food poisoning, rapid detection methods in the laboratory are an attractive option. These methods can give results in 24-30 hours.

The latest technologies identify microorganisms in foods by detecting specific areas of their DNA known as genes. The systems have been developed in

such a way that the genes detected are highly specific to the individual organisms.

Careful selection of the detection elements, called DNA 'primers' can allow specific identification of pathogens such as Salmonella, Listeria and E. coli O157. The detection mechanism is so specific that it can eliminate the need for further confirmation steps. Final 'confirmed' results can be available in 30 hours.

In general rapid methods eliminate many of the time consuming cultural steps. Used as

screening tests they allow product or ingredients found to be 'negative' to be released in a much shorter timescale. In some cases, positive results will require confirmation by traditional techniques that can negate any benefits. Real-time PCR however, can have the specificity to eliminate these final confirmation steps.

All rapid techniques have an additional cost implication, however this should be set against the benefits of faster throughput and increased shelf life.



New Rapid Detection equipment.

## The latest on Allergens Certification

As we reported in the last issue of Fusion, the Anaphylaxis Campaign has appointed Bodycote LawLabs to develop the UK's first national certification programme to enable food

manufacturers and caterers to manage food allergens to a recognised standard.

Postal consultation is now underway, with two out of the three issue specific consultation

meetings already held, and the next meeting to be held in December.

Three pilot audits have been held to 'road test' the standard in a factory/catering environment.

+++ NEWS FROM BODYCOTE PLC +++ NEWS FROM BODYCOTE PLC +++

# Bodycote PLC wins 'Business of the Year' Award

**At a glittering awards ceremony in November in Manchester, Bodycote plc was awarded the premier award in the large business category of the annual MEN awards, organized by the North West's regional daily newspaper – The Manchester Evening News.**

Sponsored by Barclays Bank, Greater Manchester Chamber of Commerce, law firm Hammonds and accountants

PricewaterhouseCoopers, the awards are designed to find the most successful entrepreneurial companies in the region. And this year attracted a record entry.

Bodycote won the top award in the business category due to: "Entrepreneurial skills exhibited throughout Bodycote" as was our "highly regarded customer service".

More than 300 of the region's leading business people attended the ceremony at the Midlands Hotel, Manchester which was, in 1904, venue for the historic meeting between the Hon. Charles Rolls and Henry Royce, resulting in the foundation of the world famous Rolls-Royce marque.

Jon Culshaw, the Dead Ringers



star and ace impressionist hosted the evening with his unique style of wit and brought a humorous touch to the event.

"We are proud to have been singled out for this award,

which is an accolade to all 10,000 Bodycote employees, and well earned by all", said Bodycote CEO John Hubbard in his speech of thanks, following the presentation.

# Cranswick Foods Win

**Here's more on the Cranswick Foods win.**

With 10 modern production sites involved in all aspects of the meat business from primary processing, retail packaging, sausage and cooked meat production as well as importing specialist continental meat and pasta products, Cranswick

Country Foods has a turnover of circa £500m and major retail, foodservice and food manufacturing customers.

Bodycote has already started to perform the independent testing as well as giving advice and technical support to the company's technical team and in-house laboratories.

Cranswick's sites all operate

to a high degree of technical competency all sites holding Grade A rating against the BRC standard. Bodycote has started work with Cranswick's The Sandwich Factory based at Atherstone in the Midlands where samples are now registered electronically and results received through a web-based reporting system that allows the technical team to sort, find and trend information in a variety of ways. The system will be rolled out to the remaining sites in the first quarter of this year.

Andrew Caines, Group Technical Director, Cranswick Country Foods plc said:

"We discussed our requirements with a number of the UK's leading laboratories but

it was the Bodycote team who impressed us with their professional approach to the tendering process. They came up with a competitively priced independent testing proposal designed to underpin the testing carried out within our own laboratories, and which provides quick access to results through a web based data management system.

"What really made the Bodycote proposal different was that it was supported with an industry recognised technical advisory service which will help keep the Cranswick technical team up to date with the latest food safety and legislation developments, which is a priority for our business".

