



freshproduceconsortium  
**NEWSLETTER**

1 May 2009

In this newsletter:  
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Take part in ALV pilot  
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May  
GLA takes action against  
minimum wage abuse

**Big issue: Mapping waste in  
the supply chain**

## Swine flu influenza

The Food Standards Agency has confirmed to FPC that it has not issued any advice specifically regarding fruit and vegetables.

In response to our request for information for the industry, FSA has stated:

*FSA's general advice for food (which includes fruit & vegetables) is that the flu virus, including swine flu human*

*variant does not pose a food safety risk. This is because the risk of infection is through inhalation of the virus particles rather than ingesting contaminated food. Food does not present a risk in transfer of the disease any more than any other inanimate object that may transmit infectious organisms such as a door handle. Consumers and retailers should continue to follow the normal food hygiene precautions when handling, preparing and cooking all food.*

Our current advice is at the following web link: <http://www.food.gov.uk/safereating/animaldiseases/swine/>

According to the Centre for Disease Control and Prevention, swine flu influenza viruses are not spread by food, including pork.

The influenza virus can be transmitted either by direct contact with infected pigs or their environment contaminated with swine flu virus or by contact with a person infected, similar to seasonal flu (coughing or sneezing or by touching something with flu viruses on it and then touching their mouth or nose).

As with any infectious disease, the following precautionary measures are recommended:

- Cover your nose and mouth with disposable single-use tissues when sneezing, coughing, wiping and blowing your nose.
- Dispose of used tissues in the nearest waste bin.
- Wash your hands after coughing, sneezing, using tissues, or contact with respiratory secretions and contaminated objects.
- Keep your hands away from the mucous membranes of the eyes and mouth.
- If you are sick with flu, stay at home to avoid spreading infection to others.

For more information visit: Centre for Disease Control and Prevention [www.cdc.gov/swineflu](http://www.cdc.gov/swineflu) or the Health Protection Agency [www.hpa.org.uk](http://www.hpa.org.uk) and [http://www.hpa.org.uk/webw/HPAweb&HPAwebStandard/HPAweb\\_C/1240732817824?p=1240732817665](http://www.hpa.org.uk/webw/HPAweb&HPAwebStandard/HPAweb_C/1240732817824?p=1240732817665)



## Food and packaging waste in the supply chain

FPC is involved in a WRAP project which will develop detailed 'resource maps' (quantifying food waste and packaging waste) through the fresh fruit and vegetable retail and wholesale supply chain.

The project is led by Cranfield University, working with food and grocery supply chain expert IGD and FPC. The partnership brings together expertise and knowledge of the complexities in the retail and wholesale supply chain in the UK.

Whilst WRAP has carried out research to estimate the amount of food waste in the home, there is a lack of data on how much is wasted in the supply chain before it reaches the consumer. It has been estimated that the food and retail sectors produce around 10 per cent of all industrial and commercial waste in the UK, approximately 18-20 Mt each year.

The objectives of the project are to:

- Develop a methodology to quantify the amount of waste arising in the retail and wholesale supply chain;
- Quantify the waste arisings in terms of carbon equivalents and economic value;
- Identify the waste profile of specific produce types based on their postharvest life;
- Identify and quantify how waste is managed, including the quantity returned;
- Identify best practice for reducing product damage and fresh produce waste.

The project will be completed in July 2009, after which a report will be published.

The project aims to quantify and analyse waste management practices and performance at different stages of the supply chain by carrying out in-depth interviews. **We welcome input from members, in particular to participate in the interviews. These will be targeted at retailers, wholesalers and distributors and will take place in May. If you are interested in participating please contact us at [infor@freshproduce.org.uk](mailto:infor@freshproduce.org.uk) Participants are assured confidentiality regarding data provided.**

Eleven products have been selected to cover four major produce categories, which reflect differences in temperature management, susceptibility to ethylene and physical damage, as well as seasonality/country of origin and availability:

- Short storage/shelf life: strawberries, raspberries, tomatoes and lettuce (Romaine);
- Long storage/medium shelf life: apples, onions, potatoes (loose and packaged), brassica (cabbage);
- Long/medium storage, short shelf life: citrus and avocado.
- Tropicals: bananas.

In terms of packaging, the project will focus on secondary and tertiary packaging, much of which is already recycled or reused. In addition specific fresh produce consignments will be tracked through different supply chains, including initial quality control, processing, sorting, handling and dispatch to a regional distribution centre or wholesale market, dispatch to store, and arrival in retail store. Pre-



harvest field operations will not be included. For more information contact Nigel Jenney at [nigel@freshproduce.org.uk](mailto:nigel@freshproduce.org.uk) or Dr Leon Terry at Cranfield University [l.a.terry@cranfield.ac.uk](mailto:l.a.terry@cranfield.ac.uk) and visit: [www.cranfield.ac.uk/health/researchareas/foodquality/plantscience.jsp](http://www.cranfield.ac.uk/health/researchareas/foodquality/plantscience.jsp)



## Re:refreshing line-up to lead debate

A fantastic line-up of speakers for the Re:refresh conference is guaranteed to provide a topical debate on opportunities for the industry 'beyond the big 4'.

Former wholesaler and TV Masterchef presenter Greg Wallace will open the conference, followed by an address from Jane Kennedy, Minister for Farming and the Environment.

We are delighted that Debbie Robinson, Director of Food Retail Marketing at The Co-operative will join us to share the story of the tremendous growth of this retailer and future opportunities for the fresh produce sector.

In the afternoon chief economist and business analyst James Walton will assess the changing face of retail, and John Giles of Promar International will forecast the future for the fresh produce supply chain. A lively panel discussion will follow, with contributions from celebrity chef Rachel Green, Graham Broomhall of Total Produce, Chris Hutchinson, chairman of FPC's wholesale division, Tony Reynolds of Reynolds, and James Lowman of the Association of Convenience Stores.

With the credit crunch in mind we are offering a 'BOG OFF' for 2009. To book your place and find out more about the conference visit: [www.refreshconference.com/register](http://www.refreshconference.com/register)

The Re:refresh Conference and Awards will take place on Thursday 28 May at the London Marriott – as well as participating in the conference, why not join us for the Oscar style awards gala evening.

## Cutting the red tape – review into cost of international trade regulation

FPC members took part in a workshop to identify key issues and provide evidence to support the industry's case that the UK Government must cut unnecessary red tape and burdensome bureaucracy to allow the fresh produce industry to trade efficiently. By working with SITPRO, the UK's trade facilitation body, FPC intends to build its case to put forward as part of the UK Government's review into the cost of international trade regulation.



The Government's review provides a valuable opportunity for the fresh produce industry to seek to reduce or eliminate unnecessary business costs. Some significant issues relating to the importation of fresh produce have been highlighted, and more evidence is needed to build our case, particularly evidence of the costs and delays incurred by the industry relating to:

- Unnecessary delays in holding produce at ports;
- Lack of consistency between different ports authorities;
- Failures with IT systems and delays in obtaining clearance for consignments;
- Concerns regarding effective Integration of HMRC CHIEF with PEACH through the Automatic Licence Verification System (ALV).

A draft submission has being prepared based on the workshop's findings. If you would like to receive a copy and you are interested in helping to develop FPC's submission please contact [sian@freshproduce.org.uk](mailto:sian@freshproduce.org.uk)

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## Get involved – Pilot Automatic Licence Verification System

Several FPC members are getting involved in the piloting of the new Automatic Licence Verification System (ALV), and there is still opportunity for others to be involved in further stages before its implementation in May 2009. The ALV should reduce clearance times and paperwork of consignments. Advance notifications submitted to Defra/RPA on the PEACH system will be received and matched to an import declaration submitted to HMRC on its CHIEF system. If there is an exact match, then a Defra and/or RPA release decision will be passed electronically to HMRC.

When live, the system will speed up the customs clearance of plants, flowers, fruit and vegetables imported into England and Wales from third countries and it will also remove the need for importers or agents to fax PHSI Quarantine Release Certificates or HMI Conformity Certificates to the National Clearance Hub at Salford.

**We are looking to ensure that recent IT issues are addressed before further automation of the system. There are significant opportunities for a more efficient management of imports which will result in further savings to the industry, estimated to be at least £1 million. This will result from a reduced administrative burden to the industry and avoidance of additional costs at the port.**

**FPC has been actively pursuing these improvements. It's essential that the industry gets involved in the pilot. If you are interested in taking part in the pilot, or if you would like further details, contact [sian@freshproduce.org.uk](mailto:sian@freshproduce.org.uk)**

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## Port of Portsmouth – 18 May

A visit to the Freight Terminals of Portsmouth Port has been organised for Monday 18 May. This is courtesy of our kind hosts from the Port Manager's Department and will include a presentation, guided tour, Q&A session and lunch.





Investment in new build and new tonnage during recent years has provided a valuable boost to the Port's freight handling capacity and we thought this would be of great interest to you. If you would like to join us on our visit please contact [angie@freshproduce.org.uk](mailto:angie@freshproduce.org.uk) to register.

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## Competition Commission proposal for grocery ombudsman

Following the consultation on the Groceries Supply Code of Practice (GSCOP), the Competition Commission has produced a consultation paper on the proposal to establish a Groceries Ombudsman to oversee retailer/supplier relations. The aim of the role is to support consumers' interests by introducing an independent arbitrator to handle disputes between retailers and suppliers. The Ombudsman would act as an impartial and independent agent to gather information on complaints by suppliers, including primary producers, with the intention of identifying any breaches of the GSCOP. In addition, the Ombudsman would publish guidance if differences of interpretation of the Code of Practice occurred.

The proposal is that an Ombudsman would replace current policy operated by the Office of Fair Trading, with the advantage of being independent and more transparent. The cost of establishing the Ombudsman, estimated at £5 million a year, would be covered by the retailers, on the basis of market share.

For more information about the Competition Commission's announcement: [http://www.competition-commission.org.uk/press\\_rel/2009/apr/pdf/20-09.pdf](http://www.competition-commission.org.uk/press_rel/2009/apr/pdf/20-09.pdf) and a paper by Professor Roger Clarke [http://www.competition-commission.org.uk/inquiries/ref2006/grocery/pdf/ombudsman\\_undertakings.pdf](http://www.competition-commission.org.uk/inquiries/ref2006/grocery/pdf/ombudsman_undertakings.pdf)

If you have any views regarding this proposals please forward them to [sian@freshproduce.org.uk](mailto:sian@freshproduce.org.uk) by 19 May.

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## Minimum wage abuse by Glenrothes Gangmaster

A Glenrothes gangmaster, who paid for her workers below the National Minimum Wage was found to be acting as a front for another person who was not named on the licence.

Workers who were potato graders were receiving £42 per day for a 7 hours 45 minutes shift, meaning that they were paid £5.41 per hour, which is under the National Minimum Wage of £5.73 per hour.

Miss Lorna McConaghy, the named Principal Authority on the licence, was found to be not in control of her business and was acting on behalf of a person who is an undischarged bankrupt. A licence holder is fully responsible for the welfare of the workers and any principal authority is deceiving the GLA if they do not have full control and therefore the ability of to protect the workers. Due to the deception the Gangmasters Licensing Authority (GLA) has declared her to be not a fit and proper person to hold a GLA licence.



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## Safety management courses

Cope Safety Management is holding a number of open courses at Franklin Hall, Spilsby, Lincolnshire:

First Aid Appointed Person	1 day	13 May	<a href="#">information</a> and booking form
Fire Safety Awareness	1/2 day	19 May	<a href="#">information</a> and booking form
IOSH Working Safely	1 day	20 May	<a href="#">information</a> and booking form

Click on the links for more information and to book places or contact: 01790 754740 or visit: <http://www.jwcope.co.uk/>

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## Greening of crop protection: what future for integrated crop management?

Campden BRI is organising a seminar on 23 June covering the latest progress in crop protection techniques and evaluating the potential for more extensive adoption of integrated crop management approaches in a wider range of food crops. For more information and to book online visit [www.campden.co.uk/training/training.htm](http://www.campden.co.uk/training/training.htm) A discount of £20 is available for bookings made by 5 May.

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## MRLs - amendment to Regulation 396/2005

The European Commission has published amendments regarding Maximum Residue Levels for azoxystrobin and fludioxonil in or on certain products, amending Annexes II and III to Regulation (EC) No 396/2005. For details visit:

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:081:0003:0014:EN:PDF>

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## EU Rapid Alert – Update

### Alert Notification:

Date: 23/04/2009; notified by Sweden; ref: 2009.0518 oxamyl (0.16; 0.14 mg/kg – ppm) in peaches from Egypt.

### Information Notification:

Date: 20/04/2009; notified by Denmark; ref: 2009.0497 too high content of sulphite (16 mg/kg – ppm) in Flame seedless grapes from South Africa.

Date: 20/04/2009; notified by Finland; ref: 2009.0498 carbofuran (0.92 mg/kg – ppm) and Salmonella Austenborg (presence/25g) in fresh coriander from Thailand, via the Netherlands.

Date: 23/04/2009; notified by Sweden; ref: 2009.0516 Salmonella in amaranth greens (hing choi) from Thailand.

Date: 23/04/2009; notified by Sweden; ref: 2009.0517 Salmonella in peppermint (*Mentha cordifolia*) from Thailand.