

What has the RFA done for you lately?

The RFA strives to provide you, the members, with access to the most up-to-date news and resources on all food safety and regulatory issues affecting the refrigerated foods industry. Our goal is to be your best resources for news, research and answers on technical and regulatory issues facing your business.

In the past year, the RFA Technical Committee, under the direction of Technical Director Martin Mitchell, and Committee Chairman Steve Loehndorf of Reser's Fine Foods, has worked to enhance the RFA's technical offerings by completing a valuable new technical project, increasing technical news updates, hosting educational quarterly web conferences, and organizing the RFA's Fall Technical Symposium and Tour.

To keep you up-to-date on everything that is new and available and to make sure you are taking advantage of all the technical resources of the RFA, the Technical Committee has put together the following update on the current technical services and resources available to RFA members and a preview of the new project planned for this year.

Detailed information on all of the benefits and services in this brochure are available on the RFA Website. In addition, many of the RFA's technical resources are available to download directly from the website. If you have questions on any of these services or benefits, please contact RFA Technical Director Martin Mitchell at 800-237-8522 or by email at marty@refrigeratedfoods.org or you can contact the RFA office at 770-452-0660.

Get Involved!

The Technical Committee is always looking for input and comments from members on topics and issues they would like to see addressed. If you have input or would like to join the Technical Committee, please contact RFA Technical Director Martin Mitchell at marty@refrigeratedfoods.org or Technical Committee Chair Steve Loehndorf at stewel@resers.com.



RFA Technical Director
Martin Mitchell



Technical Committee Chair
Steve Loehndorf



Refrigerated Foods Association

2971 Flowers Road S., Suite 266
Atlanta, GA 30341
P: (770) 452-0660
F: (770) 455-3879
info@refrigeratedfoods.org
www.refrigeratedfoods.org

Refrigerated Foods Association

2008 Technical Resources Update



Enhanced COMMUNICATION

Technical Hotline - Now with Email!

Get answers to your technical questions via our free Technical Hotline - now featuring email! RFA members can contact RFA Technical Director Martin Mitchell directly via phone or email to ask questions on food safety and regulatory issues. The Technical Hotline phone number is 1-800-237-8522 and the Hotline email address is marty@refrigeratedfoods.org.

Technical E-News and E-News Index

Get up-to-date news on the latest food safety and regulatory issues affecting the industry delivered to your email every other Friday. The Technical E-News is a bimonthly email newsletter containing the latest technical news headlines with links to the full articles.

Also available is the Technical E-News Index - an archive of all past Technical E-news articles organized by topic. Researching recent news on allergens? Just click the topic "Allergens" for the full list of articles related to that subject.

The Technical E-News Index as well as all current and past issues of the Technical E-News are available to view on the RFA website in the Members-Only Section at www.refrigeratedfoods.org/members/enews/index.html

RFA Listserv

Have a question about plant design? Looking for feedback from other members on a new software program? Get involved in the RFA Listserv! The RFA Listserv is an email discussion group that allows members to send questions or comments to an entire group at one time. It is an easy and effective way to get advice and input from other members on any topic pertaining to refrigerated foods. For full details on how the Listserv works and to find out how you can get involved, visit www.refrigeratedfoods.org/members/listserv.html

Continuing EDUCATION

Technical Web Conferences

The RFA Technical Committee hosts four technical web conferences per year on timely, relevant food safety and regulatory topics. Highlights from the first three web conferences this year are below. A fourth web conference on the topic of Hot Fill Processing is planned for September 30, 2008. Slide presentations for all past web conferences are now available on the RFA website.

- **Surviving Audits and Understanding ISO 22000 (November 2007)** by Bruce Becker of GMA-SAFE and John Kukoly of QMI
- **Lactic Acid Bacteria and their Applications in Foods (February 2008)** by Dr. Ronald H. Schmidt, Professor of Food Science and Human Nutrition at the University of Florida
- **Hurdle Technologies for Optimizing Food Safety and Quality (May 2008)** by Lou Cooperhouse, Director of the Rutgers Food Innovation Center

RFA Symposium & Tour

The RFA Technical Committee plans and organizes the Technical track portion of the RFA Symposium held each fall. This past year, the RFA Symposium took place in Seattle, Washington, and the Technical Track included educational sessions on high pressure processing technologies and refrigerated transportation issues. In addition, it featured a full tour of the Avure Technologies Processing facility, giving attendees hands-on experience with cutting-edge high pressure processing technology.

This year the Technical Committee is again planning the technical track portion of the RFA Symposium. The 2008 Symposium will be held in September in Chicago, Illinois. It will feature valuable speaker sessions on food safety and sustainability as well as a visit to the National Center for Food Safety and Technology.

Advanced RESEARCH

Research Studies and Reports

As a member of the RFA, you have access to in-depth research that would be cost-prohibitive to do as an individual company. A full list of all RFA research studies and resources can be viewed on the RFA Website.

What's New: 2008 Technical Project: "The Safe Use of Fresh-cut Produce"



Given recent foodborne illnesses and recalls associated with fresh-cut produce, the RFA sponsored a two-part project designed to provide guidance to members on the safe and effective use of fresh-cut vegetables in refrigerated foods manufacturing. The first part of the project is a comprehensive review of research and technologies as they apply to the safe management of fresh-cut vegetables and provides best practices and methods to prevent microbial contamination of these ingredients. The second part is an experiment evaluating the effectiveness of several currently available vegetable treatments in maintaining the safety of produce used in manufacturing. The completed project report is available on the RFA website.

What's Next: RFA Comments on FDA's Listeria Guidance document; Shelf Life Study Update

The Technical Committee has begun work on two technical projects to be completed this year. The first is the development and submission of official comments on the FDA's proposed *Guidance on Listeria* that was released in February. The Committee has already started working on reviewing and drafting comments and plans to submit the official letter this summer. The second project involves updating and expanding the RFA's Shelf Life Protocol Study that was completed in 2001. The goal is to complete the update by March 2009.