

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 resource for news, research and answers on technical and regulatory issues facing your business.

The driving force behind the RFA's technical programs and resources is the RFA Technical Committee, which is led by Technical Director Martin Mitchell and Committee Chairman Bill Schwartz of Orval Kent. In the past year, the Technical Committee 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 technical portion of the RFA's Fall Symposium.

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 services and resources available to RFA members as well as a brief preview of the new projects planned for this year.

Detailed information on all of the RFA's technical resources is always available on the RFA Web site. In addition, many of the materials are available to download directly from the Web site in the Members-Only Section. Visit the RFA Web site at www.refrigeratedfoods.org/resources.html. If you have questions, please contact RFA Technical Director Martin Mitchell 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 Bill Schwartz at william.schwartz@orvalkent.com.



RFA Technical Director
Martin Mitchell



Technical Committee Chair
Bill Schwartz

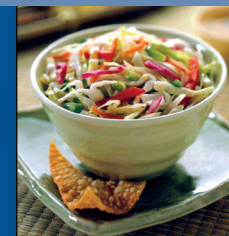


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Refrigerated Foods Association

Advancing and Safeguarding



the Refrigerated Foods Industry



2010 Technical Resources Update

RESEARCH & SUPPORT

The RFA is your primary resource for information and support on food safety, technical issues and regulatory compliance. A full list of all technical resources is available on the RFA Web site, under the “Resources” section at www.refrigeratedfoods.org/resources.html.

Technical Hotline

Get immediate answers to your technical questions via the Technical Hotline! Members can contact RFA Technical Director Martin Mitchell by phone (800-237-8522) or e-mail (marty@refrigeratedfoods.org) to ask questions on food safety and regulatory issues.

Technical E-News and E-News Index

Stay up-to-date on the latest food safety and regulatory issues affecting the industry with the Technical E-News, a bi-weekly e-mail newsletter, containing the latest technical news headlines and articles.

Also available is the Technical E-News Index - an archive of all past Technical E-news articles organized by topic. The E-News Index as well as all current and past issues of the Technical E-News are available to view in the Members-Only Section of the RFA Web site.

RFA Listserv

Questions about plant design? Looking for feedback from members on a new software program? Get involved in the RFA Listserv, an e-mail discussion group that allows members to send questions or comments to an entire group at one time. Learn more on the RFA Web site.

Research Studies and Reports

As a member of the RFA, you have access to in-depth research on the important food safety concerns you face within your plant each day. The RFA has a library of primary research on critical food safety topics, including microbiological control, HACCP, cross-contamination, allergens, and labeling.

EDUCATION & ADVANCEMENT

Valuable Web conferences, symposiums and conferences are offered throughout the year providing information and education on critical food safety issues that allow members to learn and share with others in their field.

Technical Web Conferences

The RFA Technical Committee hosts four technical Web conferences per year on timely, relevant food safety and regulatory topics. Titles from the first three Web conferences held this year are listed below. A fourth Web conference on Foreign Object Control, is planned for August 25, 2010. Slide presentations for all past Web conferences are available on the RFA Web site.

- **Third-Party Certification Systems: Can They Make Our Food Safer?** (November 2009) by Donna Garren, Ph.D., Consumer Goods Forum; Rena Pierami, Silliker, Inc.; Steve Brill, Orval Kent Food Co.
- **Supplier Approval for Food Safety** (February 2010) by Dr. Craig Henry, Grocery Manufacturers Association (GMA)
- **Food Allergens: Recognition and Control of the Hazard** (April 2010) by Dr. Steve L. Taylor, University of Nebraska

RFA Fall Symposium & Tour

The RFA Technical Committee works in conjunction with the Industry Development Committee to plan and organize the RFA Fall Symposium. The 2009 RFA Symposium took place at Michigan State University in East Lansing, Michigan. It featured valuable speaker sessions on important food safety topics as well as interactive tours of the MSU meat lab and dairy plant, School of Packaging, and Lansing-based Neogen Corporation.

This year's RFA Fall Symposium will be held September 20-22, 2010, in Philadelphia, Pennsylvania. A mix of food safety and industry development topics will be highlighted. A full day of tours and speakers, at the USDA Agricultural Research Service (ARS), will be held the first day. The second day features a tour of the Monell Center, a sensory institute, and the Philadelphia Port Authority.

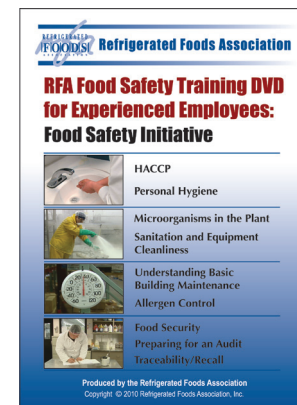
NEW PROJECTS

The Technical Committee works each year to complete one or more major technical projects. Details of the recently completed project for 2010 and the upcoming 2011 projects are below.

What's New? 2010 Training DVD “RFA Food Safety Training for Experienced Employees”

Produced by the RFA

Technical Committee and RFA Technical Director Martin Mitchell, this DVD will help meet stringent government regulations and ensure best practices in food safety. This valuable training program will allow you to introduce your experienced employees to advanced food safety principles and to test their knowledge after training.



What's Next?

Food Safety Task Force

A food safety task force has been set up to review proposed food safety legislation and develop a strategy and action plan for the RFA to pursue. Thus far, the task force has drafted a template letter for RFA members to use to send to their senators outlining the specific areas of concern to refrigerated foods manufacturers. As the legislation moves forward, the task force will continue to monitor progress and keep members up-to-date on any developments. In addition, once the legislation is passed, the task force will draft official comments to the FDA as needed and work to educate members on how to comply with the new rules and regulations.