

cm|INSIGHT

certification

News from CMI Certification January 2008

Food assurances gain momentum

Welcome to the January 2008 issue of CMI Insight. Last year was (another) year of extremes. At the start of 2007, it is unlikely either that the most optimistic cereal farmer would have predicted the wheat prices we saw post-harvest, or that even the most pessimistic livestock farmer would have predicted that the FMD virus would be released from a Government controlled site!



At the start of 2008, the demand for food assurance is continuing to gain momentum and is now a key requirement of major buyers operating in both the international and domestic markets. In this respect, the merger of CMI with NSF announced last summer – see right – probably could not be better timed. The coming together of these two leading certification companies seems an obvious step that fits in well with increasingly globalised supply chains and will help CMI enhance our reputation for technical integrity and customer service.

Best wishes for 2008

Tim Green
Agriculture Director

NSF brings enhanced services to CMI clients



The acquisition of CMI by NSF International is an exciting opportunity for the two merged companies to offer globally integrated solutions to our clients throughout the food supply chain – says Mike Thomas, Chief Executive of CMI.

NSF, like CMI, is an independent, market leading food safety business and is based in North America, with international representation in over 100 countries. NSF focuses on protecting public health and safety through setting standards for food, water and consumer goods and provides a wide range of audit, consultancy and registration services worldwide. It is one of the top three companies supplying retail and supply chain food auditing in North America and is the largest certifier of organic products. Clients include Subway, Pepsi, Wal-mart, Sodexo, Anheuser-Busch, Nestle and Starbucks.

With NSF's strong presence in North America and CMI's strength in Europe, the merger is an obvious strategic move in the increasingly globalised food supply and retailing markets that we both work in. CMI will continue to develop and expand its presence within the UK as well as having responsibility for growing both CMI and NSF's food safety operations across Europe.

With ever increasing demands for standards and quality, businesses working into international supply chains now have to achieve certification to numerous different country and retailer standards. The combination of NSF's and CMI's presence globally enables us to provide a 'one-stop' solution for many requirements.

On sealing the deal, Mike Thomas commented, "Like CMI, NSF is committed to food safety and protecting public health and we believe that the combined resources and capabilities of the two organisations will enable us to establish a leading position in food safety worldwide."

If you would like to find out more about NSF go to www.nsf.org

Guidelines for mycotoxins are essential reading

HGCA published guidelines in summer 2007 designed to help growers identify the risk factors and the appropriate agronomy which can minimise risk of mycotoxins from field infections. This is in response to the EU legal limits which were introduced in July 2006 for mycotoxins in cereals and cereal products produced by various *Fusarium* species.

"The 2007 harvest produced grain with a higher risk compared to the 12 month previous, and many parcels have analysed over the legal maximum," says George Mason who is a senior executive at Heygates, Britain's largest independent millers. He points out that most of the concern is for the grain intended for human consumption, but animal feed grains also have a legal maximum.

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Guidelines for Mycotoxins are essential reading

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Mr Mason welcomes the guidelines which place the onus on the farmers to carry out a risk assessment. "Prior to the guidelines we spent an awful lot of time sampling every single load of grain for mycotoxins," adds Mr Mason, who believes that it makes better sense for the farmer to know what the levels in the harvested grain are before marketing and collection.

Frank Smiley is an assessor for CMI as well as an independent agronomist. He says, "These toxins, produced in specific fungi that develop in stored crops from field-borne infections, affect the quality of the grain." He explains that, with a wet summer with a lot of stop-start harvesting and much drying under the burner, this has contributed to the high levels of mycotoxins in the wheat crop.

He says that although the levels are influenced by climate, variety, region, cultivations and previous cropping, proximity to maize also seems to have a bearing.

"The guidelines consist of a down to earth risk assessment which will help growers when testing for mycotoxins without incurring needless costs," said Roger Williams from HGCA.

The guidelines include information on sampling grain and choosing the most appropriate mycotoxin testing method. They also summarise the incidence of fusarium mycotoxins in UK cereals over recent years, showing that UK crops are generally well below the legal limits.

The Fusarium Mycotoxin Risk Assessment, which is included in the ACCS scheme manual issued by CMI, provides growers with a means of entering their own risk scores for factors associated with the risk of fusarium mycotoxin developing on wheat.

By using the risk assessment, risk scores are entered to obtain an overall risk value. This will provide a guide on the need to test the grain and its suitability for the milling wheat market.

The publication 'Guidelines to minimise risk of Fusarium Mycotoxins in Cereals' (which includes the risk assessment) is available from www.hgca.com or www.assuredcrops.co.uk/ACCS2

Certificate of Competence – alert for all persons transporting livestock

New regulations on transporting livestock came into operation on 5 January 2007. One of the requirements of the regulation was that from 5 January 2008 all livestock transporters would require a Certificate of Competence for journeys of more than 65 kms but less than 8 hours in duration (Short Journeys) and for export journeys and those taking more than eight hours (Long Journeys).

However, anyone travelling less than 65kms with livestock is exempt from the requirement to hold a Certificate of Competence. Importantly, you must NEVER exceed the 65kms distance, even once in the year, in order to qualify for the exemption.

Defra is now warning drivers who have not yet gained this Certificate of Competence to do so or face enforcement action. But, it has said that because of Foot and Mouth and Bluetongue outbreaks in late 2007, livestock farmers and hauliers who have not yet had a chance to conform to the requirement will be granted extra time. As part of a package of aid measures announced by farm minister Hillary Benn they state that **'no sanctions will be taken against transporters not in possession of competence certificates until the end of April 2008'**. This arrangement applies only to domestic journeys in the UK. To reduce the likelihood of regulatory activity whilst abroad, exporters of farm livestock, horses and poultry MUST obtain competence certificates before 5 January 2008.

Philippa Cartwright is the Livestock Schemes Manager at CMI. She stresses the point that a test must be passed in order to get this Certificate of Competence as opposed to simply attending a training programme.

CMI and CMS UK audit Arla producers

CMI announced earlier this year that it is to be the certification body for the 1600 farmers known as the Arla Food Milk Partnership (AFMP) who directly supply Europe's largest dairy company, Arla Foods. CMS UK, the rural, business and renewable energy consultants, whom CMI is partnering, negotiated this deal with Arla and agreed the terms of the new contract.



Tim Green, the Agriculture Director for CMI says: "This is good news for us and we look forward to our relationship with these farmers who already adhere to the highest standards through National Dairy Farm Assurance.

"We now have a very strong dairy customer base taking us up to 8000 producers and will continue to develop our work with Arla to ensure it meets the requirements of its customers at all times".

The Assured Produce Scheme is re-benchmarked to the GLOBALGAP IFA Scheme

The Assured Produce Scheme standards are currently in the process of being re-benchmarked to the GLOBALGAP IFA (Integrated Farm Assurance) Scheme standards which were introduced last year. GLOBALGAP was previously known as EurepGAP and formal benchmarking to this standard will ensure the continued equivalence of the AP Scheme with the GLOBALGAP standards. It is planned for the revised standards to take effect from 1 April 2008.



There are some additional changes to the standards ensuring they continue to meet the requirements for schemes accredited to EN45011, which includes the majority of schemes owned by Assured Food Standards and some new requirements which must be complied with. These relate to:

- Re-entry intervals for pesticide applications where these exist and their monitoring
- Hygiene instructions being displayed
- Pest proofing of storage and packing areas

- Staff training records
- Clean food storage areas for staff

- Where product is packed on-site or in the field
- Hand washing instructions being displayed
- Product quality inspection procedures
- Packaging waste in field
- Cleaning and maintenance of stores
- Calibration of temperature probes and scales

A number of points within the Generic Standards have also been revised and these will be highlighted within the Scheme manual and members' checklist, which should be available towards the end of February.

If you have any questions relating to the 2008 Assured Produce Scheme standards, please contact the Scheme Manager, Sue Whittington on 07712 644712 or sue.whittington@cmicertification.com

Feed Hygiene Regulations update

From 1 January 2008 additional elements to the feed hygiene regulations will apply to most farms and businesses which produce or use animal feed. It covers livestock farms that produce food products for human consumption and arable/produce farms that grow/sell crops for use in animal feed.

This regulation is aimed at making sure that animal feed is produced and used safely and can be traced in the event of a food/feed safety incident.

● What must farmers do to comply with this?

Ensure compliance with basic feed hygiene. For example: make sure feed/crops for use in animal feed are protected against contamination and spoilage. Make sure that all equipment for mixing/storing and transporting feed/crops for use in animal feed is clean. Maintain records of feed/crops used or sold.

● What kind of farm activity requires a statement of compliance?

Livestock farms which use purchased or home produced feed, or mix feeds without additives.

Arable farms growing or selling crops for feed to livestock.

● Who doesn't require a statement of compliance?

Farms mixing feeds on farm with additives and premixtures such as vitamin A, D, plus the trace elements copper, selenium, zinc etc. or mixing feeds on farm with compound feed stuffs which contain additives. These farms are already registered under previous legislation and have notified their local authority back in January 2006.

● Will farmers be inspected to check for compliance?

Yes. Some farms and businesses could receive a regulatory inspection by their Local Authority, BUT as assured farms will already have demonstrated compliance with the regulations by meeting their assurance standards, this will be less likely.

For more information please look at www.food.gov.uk

News in brief

Cornerways Nursery grows tomatoes on next door's waste

Can you imagine what 70 million tomatoes look like? Surely that must be the whole year's supply for the UK market? Wrong! It's actually only 2% of the nation's tomatoes, with 80% of this fruit still imported. But, what makes the operation at Cornerways Nursery unique is that the 70 million tomatoes are all grown under one roof using energy recycled from the next door sugar beet factory – a fantastic environmental story. CMI Insight went to Norfolk to visit Nigel Bartle who manages Cornerways Nursery, part of ABF's British Sugar Group, (BSG).

Having doubled in size in recent months to almost 27 acres, Mr Bartle points out that as far as sustainability and carbon footprint is concerned, this outfit is way ahead of its time.

"In terms of using energy we are using next door's by-product for our entire energy requirement and that really fits today's criteria in terms of managing one's carbon footprint," he adds.

Almost akin to a parasite where one business's waste is next



Cornerways tomato greenhouse

door's feeding ground, Cornerways Nursery is literally feeding off the by-product from producing sugar. The biggest sugar beet plant in Britain at Wissington, Norfolk, also owned by BSG, is in itself a power station supplying 75 mega watts of energy to the national grid and keeping west Norfolk in energy.

"Carbon Dioxide (CO₂) is sucked in across the river that runs between the factories and blown out into our glasshouses where the tomatoes are in paradise with the volumes they receive," says Mr Bartle, who is also chairman of the British Tomatoes Association, adding that tomatoes use an awful lot of CO₂. "Without our need, this gas is usually left to drift up into the skies," explains Mr Bartle, "but here, it is a vital

ingredient in getting tomatoes to grow well."

Supplying all the major retailers as well as a list of local shops including a butcher in the village who shifts over seven tonnes of tomatoes a year, Cornerways Nursery is a great example of recycling resources.

CMI certifies Cornerways Nursery to the Assured Produce Standard and Tesco Nature's Choice.

2008 Diary Dates

We look forward to seeing you at:

13-14 May – Pig and Poultry Fair, Stoneleigh Park

11-12 June – Cereals 2008, Leadenham, Lincs

25-27 July – CLA Game Fair, Blenheim Palace

30 July - NSA Sheep 2008, Malvern

17-18 September – Dairy Event, Stoneleigh Park

15-16 November – English Winter Fair, Stafford Showground

5-6 December – Royal Smithfield Christmas Fair, Royal Bath & West of England Showground

Cereal Sprayer Test Winners

Six CMI customers got lucky at Cereals 2007, winning themselves a free NSTS Sprayer Test to the value of £250 in our prize draw. The winners were:

- **David Austin, WA Austin, Hereford**
- **David House, Tetton Farm, Kingston St Mary, Taunton**
- **Michael King, Necton Farms, Swaffham**
- **Tyrrell & Son, Spalding**
- **George Carey, Sunny Farm, Wilburton, Ely,**
- **Roger Kerby, Berryfield Farm, Newbold on Stour.**

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