Record Stress
With the looming implementation of FSMA regulations, bakers prepare for the mountains of paperwork that could greet them.

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Help Your Foreign Suppliers!
Do you have foreign suppliers? Send them here to sign up for automatic FSMA notifications from the FDA. Also, direct them to FSMA translations in their native language.

Industry News

Acrylamide In Food Is A Public Health Concern, Says EFSA Draft

The European Food Safety Authority (EFSA) has confirmed previous evaluations that, based on animal studies, acrylamide in food potentially increases the risk of developing cancer for consumers in all age groups. Acrylamide in food is produced by the same chemical reaction that “browns” food – also making it tastier – during every day high temperature (+150°C) cooking in the home, catering, and food manufacturing. Coffee, fried potato products, biscuits, crackers and crisp breads, soft bread, and certain baby foods are important dietary sources of acrylamide. On a body weight basis, children are the most exposed age groups. European and national authorities already recommend reducing acrylamide in food as much as possible and provide dietary and food preparation advice to consumers and food producers.

The EFSA recently launched a public consultation on its draft scientific opinion on acrylamide in food, developed by their expert panel on contaminants in the food chain. Until September 15, scientists and other interested parties can comment on the draft opinion through an online public consultation.

The draft opinion includes preliminary recommendations on future research on acrylamide involving humans and also detection and risk assessment methods for germ cell mutation. Data collection activities can also be improved, particularly to provide a more accurate indication of acrylamide levels in food produced and consumed at home.

The deadline for final adoption of the opinion is June 2015. Once finalized, The EFSA’s scientific advice will support European and national decision-makers as they consider possible measures to further reduce consumer exposure to this substance in food.

USDA establishes organic trade agreement with Korea

Organic processed products certified in the United States or Korea can now be labeled as organic in either country. This will allow American organic farmers, processors, and businesses greater access to Korea’s growing market for organic products. The arrangement between the two nations took effect on July 1, 2014.

Without this equivalency arrangement in place, farmers and businesses wanting to sell organic processed products in either country would have to obtain separate certifications to meet each country’s organic standards. This typically has meant two sets of fees, inspections, and paperwork, and delays for US farmers and businesses trying to export. Similar to previous US equivalency arrangements with Canada, the European Union, and Japan, this arrangement with Korea eliminates significant barriers, especially for small and medium-sized organic businesses. This is Korea’s first organic equivalency arrangement with any trading partner and serves as an example of how closely the United States is working with Korea to address emerging issues and strengthen the trade relationship.

Leading up to the announcement, US and Korean technical experts conducted thorough onsite audits to ensure that their programs’ regulations, quality control measures, certification requirements, and labeling practices were compatible.

The arrangement covers organic condiments, cereal, baby food, frozen meals, milk, and other processed products. According to US industry estimates, exports of organic processed products from the United States are valued at approximately $35 million annually.

For additional details on this agreement, please visit: www.ams.usda.gov/NOPTradeKorea.

More details at USDA Blog

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The EFSA has published its multi-annual programme on international scientific cooperation for 2014-16. The Authority has prioritized further strengthening of dialogue and cooperation with food agencies in different parts of the world and with international organizations. More info at EFSA webpage.

Sanitation Sense

Persistent fly problems in certain drains may be more than just a cleaning issue. It is not uncommon for older drains to crack or break beneath the floor. A plumber can snake the drain with a camera to determine if this is the case when your cleaning efforts do not produce the needed results.
AIB International Introduces New HACCP Online Course

AIB International is pleased to announce the rollout of the highly anticipated HACCP Online course. The new course provides practical, relevant instruction in an accessible, self-paced, online format.

“This new course includes timely, current examples, delivered on an eLearning platform, that allows participants to pace themselves, assess learning throughout the duration of the course, and return to content as needed,” said Stephanie Lopez, Vice President, Food Safety Services Innovation. “This course is deeply technical, yet easy to understand. Assessment and evaluation now takes place throughout the course, which is better from a learning perspective.”

The streamlined, online course will review the history and background of HACCP and provide an understanding of HACCP plan development including the seven principles of HACCP, prerequisite programs, and forms and reports used.

The course provides hands-on, practical HACCP knowledge: more than a theoretical understanding. Graduates will be prepared to participate on a HACCP team and meet the training requirements for audits. Course participants will have 60 days to complete the course, at their own pace. Certificates of completion and Continuing Education Units are provided on successful completion of the course.

Topics covered include:
- History and an overview of HACCP
- Prerequisite programs
- Biological, chemical, and physical hazards
- The seven principles of HACCP
- HACCP plan development
- Deviation reports
- Validation

HACCP Online registration started July 14, 2014.

For more information about AIB International, visit www.aibonline.org or call 800-633-5137.

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Play a key role in identifying food safety hazards and using science-based controls to prevent them from reaching consumers.

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AIB International’s Global Workforce Coming Together at 2014 All-Staff Conference

AIB International will host its annual All-Staff Conference July 21-24 at the Hilton Garden Inn in Manhattan, KS, which will bring together the organization’s 300-plus associates from around the globe. Conference attendees will be updated on company progress, and will be inspired by motivational speaker Craig Zablocki, in addition to hearing from industry experts and taking part in seminars and training.

In previous years, the conference was focused primarily on food safety, but this year all aspects of AIB will be covered, including Food Safety Services Innovation, Baking and Food Technology, and Analytical and Labeling Services.

In addition to the daily conference sessions, AIB is working with area vendors to give attendees opportunities to explore the Manhattan area, opportunities that will also support the local economy. A reception will be held at the Flint Hills Discovery Center the first evening of the conference, and Old Chicago will host a trivia night and dinner on the second night. Attendees will also be encouraged to explore Manhattan on their own during free evenings.
More than 100 attendees from 22 states convene for annual IPM seminar in Hershey, PA

More than 100 professionals representing various food manufacturing and pest control companies gathered in Hershey, PA on June 4-5 at the annual Integrated Pest Management for Food Plants seminar. Attendees traveled from 20 US states and two Canadian provinces to learn from the guest speakers. The course, sponsored annually by AIB International and RK Pest Management, brought together industry experts to cover a broad spectrum of relevant topics, including: regulatory and industry updates, food safety audits and inspections, pest management practices, facility assessments, as well as control and management solutions for specific food industry pests.

“I am very pleased with the success from this year’s seminar,” said Richard Kammerling, RK Pest Management. “Our guest speakers were able to help the attendees improve their understanding of science-based pest management strategies and provide them with essential information needed to advance their pest management programs.”

The speaker lineup featured many well-known profiles in the food and pest industries, including: Pat Brown (Rite-Aid Corporation), Dan Collins (Collins Pest Management), Joseph Corby (Association of Food and Drug Officials), Raj Hulsare (Temp-Air), Richard Kammerling (RK Pest Management Services), Dr. Steve Kells (University of Minnesota), Kim Kemp (Nestlé Purina), Bill Pursley (AIB International), Larry Schaumburger (Frito-Lay North America), and Rod Wheeler (AIB International).

How do the economics of food safety failures impact your productivity, profitability, and viability? Repeated repair or sanitation tasks add manufacturing cost and erode your profit margin. Educate your employees to do each sanitation activity with the “first time right” attitude, to prevent costly re-cleaning activities.

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