

New Technical Director at Tillery Valley

Following the departure of Martin Baker, Tillery Valley, has appointed a new Technical Director.

Cath Lillow, from Abergavenny has worked at Tillery Valley for 16 years. Cath's new role will see her leading the continuous improvement of the food safety, quality, and environmental management systems at Tillery Valley. She will be responsible for a team of 40 members of staff, including the technical, site hygiene and product development teams.

As the current Technical Manager, Cath has built up a great deal of experience. She originally joined the company in 1996 as a microbiologist, and has progressed through a range of roles including food technologist, facilities manager and environment and sustainability manager. As Technical Director, Cath will now be responsible for managing internal procedures and monitoring compliance to ensure Tillery Valley meets international standards in food safety and management.

Cath holds a BSc in Biology and Geography from Bristol University, and an MSc in Environmental Impact Assessment from Aberystwyth University.

Cath said: "I am very pleased to have been given the opportunity to take on this new role. I am committed to driving the Technical and Product Development strategies for the site and will ensure that Tillery Valley continues to gain the competitive advantage it is worthy of."



Cath Lillow

Phil Hall, Site Director at Tillery Valley, said: "We are delighted to have appointed Cath as the new Technical Director here, and are confident that her wealth of skills and experience will ensure that the high standards continue to be met and innovative working procedures are introduced."

Replacing Cath as Technical Manager will be Rowayda Halabia. Rowayda who joined Tillery Valley on 10th September has a strong background in technical management having previously held a similar role for the past 6 years. Her past experience working with HACCP systems and their impact on BRC accreditation will provide a further valuable asset to our existing Technical Team.

NEW FISH FINGERS

We are pleased to announce that we have sourced a new and improved fish finger.

The new fish finger contains cod and weighs 56g – almost twice the size of the current. Our new recommended portion will be two fish fingers – 112g. This is a 25% improvement on the current recommended portion and it results in a significantly improved nutritional delivery.

Two of our new cod fish fingers will provide:

Product Description	Dietary Coding	Portion Weight (g)	kcal	Protein (g)	CHO (g)	Sugars (g)	Fat (g)	Of Which Saturates (g)	Fibre (g)	Salt (g)
Cod Fish Fingers	L S R M F D M S H	112	204	12	22	2	8	1.3	0.7	0.5

You will notice that there are no changes to diet codes and even more importantly there will be no change to the price of this entrée.

Remember twin-portion foils will now contain four fish fingers and eight-portion foils will contain 16.



APPRENTICE SCHEME EXPANDED

Launched in 2011, Tillery Valley has extended its apprenticeship scheme for 2012 with the creation of a further three posts in accounts, engineering and food manufacturing - with particular emphasis on new product development.

Their training will embrace studying for a professional qualification on a day release basis in their respective fields as well as gaining practical experience in the work situation.

New Food Labelling Regulations

The new Food Information Regulation (FIR), designed to make food labelling easier to understand for consumers was published by the European Union at the start of December 2011.

The regulation combines rules on general food and nutrition labelling into a single EU regulation (No 1169/2011). Transitional arrangements set out in the FIR mean that the bulk of the requirements will not apply until 2014, with nutrition labelling becoming mandatory in 2016.

The main points of the regulation are:

- Country of origin – origin requirements have been tightened and extended with the introduction of mandatory origin information for most fresh and frozen meat. In addition, it will be possible for 'Scotland', 'England', 'Wales' and 'Northern Ireland' to be used on food labels without mentioning 'UK' under new provenance rules. Also, the origin of main ingredients will have to be given if different from where the final product is made.
- Nutrition labelling will be required for most pre-packed foods. Simplified information may be provided voluntarily on front of pack and this may feature Guideline Daily Amounts or other forms of expression (e.g. traffic light labelling).
- Labelling clarity – a minimum font size has been set for all mandatory information on most food labels.
- Allergen information will have to be provided on all food (whether sold prepacked or loose – this is very significant for caterers who operate a staff and visitor restaurant). For prepacked foods, the allergens will have to be highlighted (e.g. in bold) on the ingredient list.
- Drinks with high caffeine content will have to be additionally labelled as not recommended for children or pregnant and breastfeeding women, with the actual caffeine content quoted.
- Meat and fish products that look like a cut, joint or slice and contain more than 5% added water will have to show this in the name of the food.
- The types of vegetable oil used in food, such as palm oil, must be stated.
- Date marking: depending on the type of food, consumers will continue to see 'best before' and 'use by' dates on pre-packed foods. The latter will be more tightly linked to food safety. Where appropriate i.e. for meat and fish, there will also be a date of first freezing shown on food labels.

The EU has also agreed:

- To make it easier for alcoholic drinks companies to voluntarily include calorie information on product labels even though nutritional labelling is not compulsory for these beverages.
- To enable voluntary provision of calorie information in out of home settings – this means any companies participating in the Department of Health's calorie labelling initiative can continue to do so.
- To continue to permit selling by numbers – such as a dozen bread rolls or eggs.



IMPROVEMENTS TO KEALTH FOODS RANGE

Over the coming month you will start to notice some exciting changes within the Kealth Foods range that we provide. Highlights include:

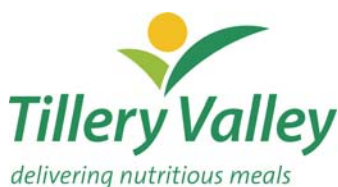
- A new logo and identity for all of Kealth's special diet products.



Modified Texture	Old Name	New Name	Colour Code on Label
B	Smooth	Thin Puree	YELLOW
C	Smooth & Thick	Thick Puree	GREEN
D	Easy Chew	Pre-Mashed	ORANGE
E	Soft	Fork Mashable	BLUE

- Renaming of the entire dysphagic range to match the new NPSA dysphagia diet food texture descriptors that were launched earlier this year.
- A complete relaunch of the Texture B meals to become 'Thin Puree' soups which are a better interpretation of the new Texture B descriptor.
- New moulded shapes within the Texture C meals which have also been redeveloped to hold their shape better on heating.
- Improved calorific content of the Texture C meals – most now deliver at least 500kcal per 300g meal.
- New presentation of the Texture D meals – they will now be served in 3 compartment trays and unmoulded to make them more distinct from the Texture C meals and to emphasise a clearer progression for patients moving from a Texture C to a Texture D diet.
- Removal of some more contentious ingredients from the Texture E meals – they will no longer feature ingredients such as green beans and rice as a result of customer feedback.
- The Texture E range will also feature a new 'Corned Beef Hash' meal and 'Macaroni Cheese' is being renamed 'Pasta in Cheese Sauce' as it features a new smaller pasta.
- Photographs of the Kealth dysphagic range are expected to be available from October 2012 for customers to use on pictorial menus.

We hope you agree these are positive improvements and we thank Kealth Foods for working with us to respond to customer feedback. If you have any comments or questions please contact your catering consultant for further information.



Email addresses change frequently -
If you change your email address please be sure to advise our
Customer Services Manager Michelle Brown:
michelle.brown@tilleryvalley.com

Tillery Valley Foods Limited, Cwmtillery Industrial Estate, Abertillery, Gwent NP13 1LZ
Telephone: 01495 211555 Fax: 01495 213839 www.tilleryvalley.com