REASEHEATH FOOD CENTRE

PRESENTATION TO AFCP FORUM 25TH NOVEMBER 2014



INTRODUCTION





Reaseheath Food Centre



- Long history of food production commenced 1926
- New facilities opened July 2010
- £7.4m investment dairy, butchery, bakery, innovation rooms
- USP's
 - Commercial scale up opportunities on industry relevant equipment
 - Team with industry experience
 - o BRC 6 Grade A
 - Industry relevant teaching qualifications and training courses

Knowledge Transfer within the Department



- Practical Research
- Academic Research
- Industrial Knowledge Transfer
 - DFME Framework
 - Tetrapak
- EDEN

Reaseheath Food Centre Applied Research and Knowledge Transfer





Advanced Microwave Technologies Ltd is a global leader in the use of microwaves to heat and condition liquids, suspensions and semi solids.

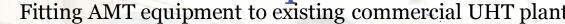
- Using Conventional magnetrons
- Allowing increased penetration of energy
- Continuous processing at up to 4 tonnes per hour

Significant Technical, Practical and economic advantages



January 2014 – Trials at Reaseheath

Purpose of Trial Work Fitting AMT equipment to existing commercial UHT plant





- Flow Rate and System Pressure could be controlled using the systems on our plant.
- Evaluation of System under different processing conditions Temperature (effect on nutritional content and microbiological kill)
- Evaluation against conventional UHT as comparison



Providing specialist knowledge and training to learners and businesses to enable them to be the best they can be.



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Comments from AMT on trial outcome



"We have really really enjoyed out time working with you, and have covered a lot of ground in a few days; we appreciate the time and effort that was put into making everything run smoothly." Dr Sue Gordon (Technical Marketing Manager, AMT)

Academic Research



- Commercial Partnerships established with 2 leading universities, looking at existing problems within the sector:-
 - Feeding Regimes and the impact on milk quality and also nutritional dimensions (2 year study)
 - Environmental problems associated with waste streams caused through processing (9 week commercial production plan)

Industrial Knowledge Transfer



- Reaseheath are managing and delivering on a unique training programme designed by the Dairy Industry, and driven by Arla. (L2/L3 DFME)
- 10 specialist modules tailored to industry requirements
- Training of team leaders to assess competency at site

Benefits from Programme



- One site went from Tesco Red to Tesco Double
 Amber in 3 months, since training was started at site
- Arla were finalists in this years Food Manufacturing Excellence awards for the training programme

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Tetrapak Training



- 4 x per annum, 12 employees per time
- 2.5 weeks at Reaseheath (50/50 split between theory and practical teaching)
- Covers all aspects of dairy knowledge and specifically focusses on product and processing standards
- Multifunctional teams attend (engineers/planners/production)

EDEN INTERNATIONAL TRAINING DAIRY









FOOD & DRINK MANUFACTURING









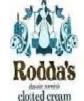
















The voice of the UK dairy industry

Eden Companies

4 New Companies have joined EDEN this year:-

Glanbia Singletons Dairys H & M Roddas Creamery



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What is EDEN all about



- Joint collaboration with the dairy industry
- 42 week programme delivered in block release format
- 19 modules covering all aspects of dairy supply chain, from primary production, through to processing parameters and process engineering conditions

What is EDEN all about.....



- All students are employed by their respective diaries
- End qualification Fd in Dairy Technology
- Savings to companies from skills and knowledge development of workforce in excess of £4m (over 6 years)
- Some final year projects are giving £250K back in savings in one year!!