

# REASEHEATH FOOD CENTRE



**PRESENTATION TO AFCP FORUM  
25<sup>TH</sup> NOVEMBER 2014**



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

# INTRODUCTION



**TONI-ANNE HARRISON**  
**-Head Of Food Department-**



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# 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
  - BRC 6 Grade A
  - Industry relevant teaching qualifications and training courses

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## Knowledge Transfer within the Department



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

# Reaseheath Food Centre Applied Research and Knowledge Transfer



AMT

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







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## Comments from AMT on trial outcome



“We have really really enjoyed our 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

# 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



**Improve**  
food & drink sector skills council



The National Skills Academy  
**FOOD & DRINK MANUFACTURING**

**REASEHEATH COLLEGE** educating world class dairy technologists



The voice of the UK dairy industry

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# Eden Companies



4 New Companies have joined EDEN this year:-

Glanbia

Singletons Dairys

H & M

Roddas Creamery





**HOLDING TUBE**  
Holds the product at a set temperature for a predetermined holding time 15 seconds to 11 minutes



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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 dairies
- 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!!