



NSAI

ANNUAL REPORT 2017

NSAI FOOD INDUSTRY
STANDARDS COMMITTEE

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1 Chairman's Statement

In 2017 the main work of the committee was to facilitate working group 1 in the drafting of I.S. 342, I would like to thank all of the very busy experts for participating in the work as without your input the project would not proceed. The draft of the revision of ISO 22000 was reviewed by the expert group and a large number of comments prepared and submitted.

The amount of standardisation in area of food and feed is very extensive and presents a number of challenges to the committee in terms of recruiting appropriate experts to provide advice on the ongoing work at both European and International level.

2 Introduction

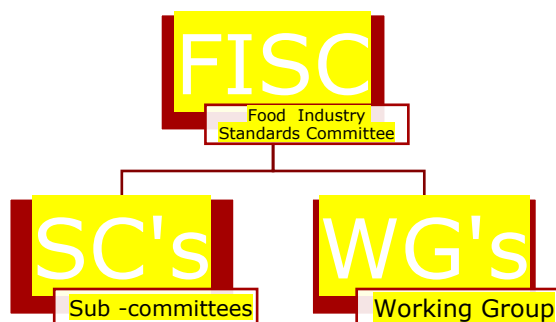
The food industry standards committee is the parent committee for a number of working groups (working on national projects) and Sub committees following specific work within CEN and or ISO. The parent committee meet normally twice a year and the WG's or SC's meet as required depending on the level of activity in the area.

3 Scope of TC

The committee mirrors the following international committees:

Committee Name	Committee Title
ISO TC 34	Food Products
ISO TC 166	Ceramic ware, glassware and glass ceramic ware in contact with food
ISO TC 228	Tourism and related services
CEN TC 194	Utensils in contact with food
CEN TC 216	Chemical disinfectants and antiseptics
CEN TC 275	Horizontal methods for analysis of food
CEN TC 302	Milk and milk products
CEN TC 307	Oilseeds, vegetables and animal fats
CEN TC 327	Animal feeding stuffs
CEN TC 329	Tourism
CEN TC 338	Cereal and cereal products
CEN TC 423	Means of measuring and/or recording temperature of cold chain
CEN TC 454	Algae and algae products
CEN TC 455	Bio stimulants

Structure and Membership



3.1 Members

Experts from the following organisations listed below were active in 2017:

ABP

Algaran Teo

Aramark

Arrabawn co-op

Arramara Teo

BioAthlantis

Bord Bia

Bord Iascaigh Mhara

BWG

Brandon Biosciences

Catering Managers Association of Ireland

Department of Agriculture, Food and the Marine

Dublin Institute of Technology

Environmental Health Officers Association of Ireland

Failte Ireland

Food Safety Authority of Ireland

Glanbia

Health Services Executive

Industrial Management Systems

Irish Business and Employers Confederation

Irish Dairy Federation

Irish Grain and Feed Association

Irish National Accreditation Board

Institute of Technology Tralee

Irish Hotels Federation

Marine Institute

Musgraves

Ornua

Pallas Foods

Restaurants Association of Ireland

Sea Fisheries Protection Authority

Seaver Associates

State Laboratory

Teagasc

University College Dublin

University College Galway

Wyeth Nutrition

4 Summary of 2017 Activities

4.1 National

4.1.1 Meetings

FISC held one meeting in July 2017

WG 1 of FISC held meeting on 8 March, 4 July and 18 September

WG 8 of FISC held a meeting on 28 June

Algae committee meetings on 28 August and 8 November

4.1.2 National Work

The draft of I.S. 342 "Hygiene for food processors" was out for public comment during July and August. The comments were resolved during September and the document was finalised for expert review before the end of 2017.

4.2 International/Regional

Committee members attended meetings as follows:

Committee Name	Location	Date	No. of Attendees
ISO TC 34 SC 16	Washington	6/7/8 September	2
ISO TC 34 WG 18	Berne	5/6 October	2
CEN TC 454	Dresden	23/24 October	3
ISO TC 34 SC17	Amsterdam	31 Oct to 3 Nov	2

5 Irish Publications/Reviews

5.1 Publications

The Committee did not publish any deliverables in 2017

5.2 Reviews

There were no national deliverables to reviewed in 2017

6 Work programme for 2018

Finalise and publish I.S. 342 "Hygiene for Food Processors"

Commence revision of I.S. 340 "Hygiene for the catering sector"

Commence revision of I.S. 341 "Hygiene in retail and wholesaling"

Commence revision of I.S. 432 "Packaged water"

Promotion of ISO 22000:2018 "Food safety management system"