

IFST FOOD & DRINK - GOOD MANUFACTURING PRACTICE: A GUIDE TO ITS RESPONSIBLE MANAGEMENT (5TH EDITION) 2007

The 5th edition of IFST's much acclaimed and best selling "Good Manufacturing Practice: A Guide to its Responsible Management" will be published in early 2007.

For almost 20 years, the IFST GMP Guide in its successive editions has been widely recognised as the indispensable reference work for food scientists and technologists. This new 5th edition, builds on the basic principle outlined in previous editions and reflects important new developments in the UK food industry such as the British Retail Consortium (BRC) Global Standard for Food, the establishment of the Global Food Safety Initiative (GFSI), and the introduction of BS EN ISO 22000:2005 Food Safety Management Systems.

The whole guide has been reviewed, revised and rewritten with particular attention given to updating the legislative information and the requirement for key pre-requisite programmes in food manufacture with new or updated chapters on:

- manufacturing activities;
- cleaning;
- sanitisation;
- personnel and training;
- infestation control;
- calibration;
- foreign body controls.

Increasing globalisation of food supply chains has required UK businesses to focus not only on product safety, legality and quality but also the need to drive continuous improvement. Sustainable food businesses need to address these issues to produce safe, wholesome food of a consistent quality which meets customer expectations.

The Guide is a 'must' to all those in:

- managerial or technical capacities concerned with the manufacture, storage and distribution of food and drink;
- food education or training;
- food safety and enforcement.

It is based on inputs from experts across the relevant industries - and like its predecessors, it is based on a collective knowledge, experience and wisdom well beyond what any single organisation could acquire for itself.

The Guide carries supportive Forewords from the Rt. Hon Margaret Hodge, MBE MP, Minister for Industry and the Regions, and Dame Deirdre Hutton CBE, Chair of the Food Standards Agency.

For advance orders received by 31 December 2006 the price is £70 (plus p&p) representing a £20 discount on the full publication price of £90. IFST members are eligible for even greater discounts (one copy only) and will be able to download a free electronic version (as a pdf file) from the member-only area of the IFST website.

For more information and to order online visit www.ifst.org.

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A review copy and a photograph (as jpeg or pdf) of the publication will be available on request from IFST.

See extracts of what experts and opinion leaders are saying about it.....
(in alphabetical order)

“The Guide is well laid out and easy to navigate, making it easy for the reader to get up to speed quickly on any topic. It places a wealth of key business knowledge at your fingertips. Professionals in our industry are grateful for this authoritative source on legislation, regulation and best practice written in such an accessible style”
Dr Trefor Campbell CBE, Managing Director, Moy Park Ltd

“We welcome the publication of the 5th edition of the Food & Drink Good Manufacturing Practice and the clear guidance it provides for manufacturers and retailers in delivering high quality safe food.”
David Gregory, Head of Food Technology, Marks and Spencer plc

“The recognition of self regulation guidance is extremely important for the food industry to continue to provide safe and legal food. The Guide will ensure that consumer confidence is maintained and enhanced.”
Dr Kevin Hawkins, Director General, British Retail Consortium

“The 5th edition serves as an excellent and informative GMP information source that we will certainly be using to further develop standards and procedures in our stores and will also be recommending to our fresh food suppliers in particular.”
Peter Johnston, General Manager, Quality, Food Safety & Regulatory Affairs, AS Watson Group (Hong Kong) Ltd.

Of particular interest outside the UK, is the following by the President of IUFoST:

“As one would expect, the International Union of Food Science and Technology (IUFoST), a full member of the International Council for Science (ICSU), and its member countries have a strong interest in food safety. Emphasis on food safety continues to steadily increase globally. This results in increased attention to the production and distribution of foods that are safe to consume. Good manufacturing practices, codes of practice, and accompanying food safety programs such as HACCP are critical to food safety. The IFST GMP Guide has become well recognized and widely used in conjunction with local food regulations. Numerous changes have occurred since the 4th Edition was published. These include creation of the Food Standards Agency (FSA) and the Department of Food, Environment and Rural Affairs (replacing MAFF) in the UK, establishment of the European Food Safety Authority (EFSA), regulatory changes and scientific advances impacting food safety. The 5th edition reflects these changes with new and updated chapters. This new edition will continue the significant contribution that this UK publication can make to international food safety. It is a pleasure to support this important endeavour.

Application of the scientific principles and advances incorporated into good manufacturing practices is vitally needed to increase food safety among the citizens of both developing and developed countries..”

David R. Lineback, President, International Union of Food Science and Technology (2006-2008)

“GMP 5 will be, and should be, of wide interest to all those responsible for the manufacture and preparation of safe food, regardless of the types of foods they manufacture and their scale of operation: it is likely to be particularly useful to managers within smaller businesses that do not have the specialist teams available within larger organisations.”

Gavin Neath, President, Food and Drink Federation

“This is essential reading for all those involved in the food industry. Whilst the core principles remain unaltered this edition has been fully updated and expanded to cover the wider role of the technical manager in food manufacturing.”

Stephen Ridge, Head of Technical Solutions, Somerfield Stores Ltd

Notes for editors

1. The Institute of Food Science & Technology (IFST) was established in 1964 and is the independent professional qualifying body for food scientists and technologists and also includes a registered educational charity.
2. IFST is totally independent of government, of industry, and of any lobbying groups or special interest groups. It draws upon the considerable expertise within its membership on a wide variety of food science and technology issues, to produce balanced information.
3. Professional members are elected by virtue of their academic qualifications and their relevant experience, and their signed undertaking to comply with the Institute’s ethical Code of Professional Conduct. All IFST members are elected solely in their personal capacities and in no way represent organisations where they may be employed. They work in a variety of areas, including universities and other centres of higher education, research institutions, food and related industries, consultancy, food law enforcement authorities, and in government departments and agencies.
4. Competence, integrity, and serving the public benefit lie at the heart of IFST philosophy. At all times IFST aims to:
 - Benefit the public through the supply of safe, wholesome, nutritious, tasty and attractive food through the application of sound science and technology;
 - Improve public knowledge and awareness of important issues relating to the production, safety and quality of food;
 - Develop and communicate the knowledge underlying food science and technology, and further the education of food scientists and technologists;
 - Safeguard the public by defining, promoting, and upholding professional standards of competence and integrity; and
 - Maintain these standards by encouraging members to continue their professional education and development throughout their careers.

In serving the public benefit IFST takes into account the many elements that are important for the efficient and responsible supply, manufacture and distribution of safe, wholesome, nutritious, and affordable foods with due regard for the environment, animal welfare and the rights of consumers.

5. IFST’s current President is Prof Jack Pearce, Emeritus Professor of Food Science at Queen’s University, Belfast.