

Technegol, ymarferol,  
yn gyson arloesol  
Technical, practical  
and always innovative

Arloesi Bwyd  
Cymru  
Food Innovation  
Wales



## Food Innovation Wales Annual Report 2018-19





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# Our mission

Food Innovation Wales's mission is to:

- stimulate innovation and support new product development which benefits food and drink companies
- work together to meet the needs of food and drink companies
- share scientific, technical and other relevant information including statistics and research
- contribute actively towards achieving Welsh Government's ambitious goals for the development of the food and drink industry in Wales
- respond to technical enquiries from food and drink companies



# Foreword

**F**ood Innovation Wales provides support, advice and creative ideas to help food and drink companies grow, innovate, compete and reach new markets. From new start-ups, to established companies and multinational food and drink manufacturers, Food Innovation Wales is on hand to provide technical and operational support.

Food Innovation Wales, backed by Welsh Government, brings together three food centres across Wales:

- Food Technology Centre, based at Grŵp Llandrillo Menai, North Wales
- Food Centre Wales, based in Ceredigion, Mid-West Wales
- ZERO2FIVE Food Industry Centre, based at Cardiff Metropolitan University, South Wales

Project HELIX, funded through the Welsh Government Rural Communities – Rural Development Programme 2014-2020, is now in its third year and continues to deliver significant outputs. The delivery model sees Food Innovation Wales working closely in partnership with the private sector and the Welsh Government to deliver ambitious growth targets for the Welsh food and drink sector.

This report provides an update on Project HELIX's progress against its key objectives and a summary of Food Innovation Wales's other work for the time period 1st June 2018 until 31st May 2019.

Skills and knowledge development, increased third party accreditation levels, foreign direct investment and operational efficiency are all areas of support provided by Food Innovation Wales. Our team is globally recognised for its expertise in food safety culture and food handler behavioural change; both are important areas in countries with advanced food processing sectors.

Two critical areas in which Food Innovation Wales has seen the most growth this year has been in relation to healthier food choices and waste reduction. This work has an important role to play in supporting the goals of the Welsh Government's Well-being of Future Generations Act by helping Wales become a healthier and more environmentally friendly nation.

In the past twelve months, a unique political environment has impacted on staff demographics and raw material and storage costs in the food and drink sector. These issues have been further compounded by increased retailer competition. By championing innovation, efficiency and a strategic approach to business, Food Innovation Wales will continue to assist the food processing sector to prosper in the years ahead.

**Arwyn Davies**  
Food Centre Wales

**Martin Jardine**  
Food Technology Centre

**Prof. David Lloyd**  
ZERO2FIVE Food Industry Centre



# The Food Centres



## Food Technology Centre, Grŵp Llandrillo Menai, North Wales

The Food Technology Centre plays a key role in transferring knowledge to the food and drink industry in Wales and internationally. The Centre has dedicated resources which enable food and drink businesses to access technical support, practical solutions and guidance on areas which are key to business growth.

With specialist processing halls for red meat, fish, dairy and prepared foods, the Centre is equipped with an extensive range of modern pilot and industrial scale equipment to undertake all aspects of new product development through to a successful product launch. These facilities allow the client to manufacture products on a pilot scale to secure sales from retailers and final consumers before investing heavily in equipment. The Centre also benefits from a sensory analysis suite as well as a fully equipped laboratory to undertake all aspects of characterisation and compositional assessment of food and drink products.

The Food Technology Centre works with a broad range of food and drink businesses, from new start-ups through to national companies wanting support with third party accreditation such as BRC and SALSA.

With the long term objective of developing food and drink businesses' processing and manufacturing capacity, the Centre aims to further develop Wales's and the UK's reputation for producing and manufacturing innovative food and drink that is of the highest quality.

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 CANOLFAN TECHNOLEG BWYD  
 FOOD TECHNOLOGY CENTRE  
 Grŵp Llandrillo Menai

## Food Centre Wales, Ceredigion, Mid-West Wales

**F**ood Centre Wales provides technical services to business start-ups, SMEs and national food manufacturers, and also plays a strategic role in supporting the Welsh food industry. Established in 1996 by Ceredigion County Council, Food Centre Wales delivers high quality knowledge transfer, advice and practical support to businesses in a wide range of food sectors throughout Wales and further afield.

Over two decades on, Food Centre Wales has developed an enviable reputation, a suite of modern facilities and a comprehensive menu of consultancy and advice services. The Innovation and Manufacturing Hub boasts seven separate processing areas which are all fitted to the highest standards and can be used to develop and manufacture a wide range of products including dairy, meat, confectionery, vegetable and bakery. Storage space for chilled and frozen goods is also provided. The meat cutting room is fully licensed by the Food Standards Agency, permitting sale of products to retail outlets as well as final consumers.

Food Centre Wales facilitates commercial manufacturing through the consultancy services it offers to companies in relation to third party accreditation, factory design, food safety, legislation, new product development and product assessment, all of which are delivered by a professional team with broad industry experience.

The Centre also manages four specially designed incubator units to give start-ups industry standard premises and a supportive environment in which to establish a firm foothold in the industry.

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## ZERO2FIVE Food Industry Centre, Cardiff, South Wales

**T**he ZERO2FIVE Food Industry Centre at Cardiff Metropolitan University brings together a unique collaboration between world renowned academics and industry-experienced technical, commercial and operations managers.

ZERO2FIVE engages with food and drink companies and organisations of all sizes and stages of growth to provide support with factory design, start-up advice, new product development, third party accreditation and global food standards compliance (including BRC and SALSA), food safety and security, food and labelling legislation, nutrition, market analysis and marketing. In addition, ZERO2FIVE provides strategic technical direction for inward investment and export initiatives.

ZERO2FIVE's state-of-the-art facilities are available for use by food and drink companies and include:

- food processing and development units for low and high risk foods, bakery and confectionery
- development kitchens
- Wales's largest sensory evaluation suite
- a Perceptual Experience Lab for simulating retail environments

ZERO2FIVE has developed international partnerships with manufacturers, legislative bodies and research organisations, providing the food and drink manufacturing sector with a 'best in class' application of expertise, science and knowledge.

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# Introduction to Project HELIX

Food Innovation	Food Efficiency	Food Strategy
New Product Development	Systems Development	Innovation Framework
Technical Information	Process Controls	3rd Party Accreditation
New Business Start Up	Product Efficiency	Public Engagement
Added Value	Site Design	Industry Intelligence
Food Legislation	Packaging	Food Business Development
Product Reformulation	Validation of Systems	Training, Mentoring and Skills

Project HELIX is a pan-Wales strategic initiative delivered by Food Innovation Wales. The project is supported through the Welsh Government Rural Communities – Rural Development Programme 2014-2020.

Eligible food and drink companies have access to a range of short, medium and longer term technical and commercial support that aim to increase production and reduce waste in the supply chain.

The support businesses receive under Project HELIX can be categorised into 18 different actions, each of which falls under the three strategic areas of food innovation, food efficiency and food strategy.

The first key area in which Project HELIX can provide support is with **innovation**. Project HELIX delivers practical knowledge transfer activity, supporting Welsh companies to develop and reformulate products from concept, design, development and manufacture, through to the consumer's shopping basket.

Increased **efficiency** can help the food and drink sector in Wales reduce costs and waste, increase profitability and meet health and environmental public policy targets. Project HELIX works with Welsh companies to forensically analyse each step of the manufacturing process, identifying ways of introducing efficiencies across process controls, site design and systems development.

Project HELIX's **strategic** approach enables food producers in Wales to benefit from best practice and industry intelligence from across the world. For example, companies can receive help to achieve third party accreditation such as BRC and SALSA, and thus open up new markets for their products.





# Project HELIX outputs

Working closely with the Welsh Government, academia and the food industry, the Food Innovation Wales team has set ambitious targets for innovation, job creation and economic growth within the food and drink sector.

Over the last 12 months Project HELIX continues to be well on its way to delivering its targets. Its success shows how collaboration between academia, industry experts and producers can make such a big difference.

## Commentary on specific outputs

**Number of Actions supported** - This relates to the 18 different categories of support that Project HELIX can provide. The range of knowledge transfer projects requested by the private sector already encompasses all 18 actions.

**Number of Training Days given** - This refers to bespoke training to the food and drink industry and leads to innovation in training as the subject is entirely led by the client company's specific needs.

**Numbers of Participants in Training** - The number of unique participants in training. Food Innovation Wales has worked with companies to develop interventions which improve company performance and develop skills within the sector.

**Enterprises Assisted** - A company is only classed as assisted when all contract documents are in place and strict criteria have been met.

**Impact** - Impact is defined as the combination of new and retained sales and anything else that can be proven to have had a financial impact on a company (e.g. cost savings, waste reductions and efficiencies) as a result of the intervention of Project HELIX.

**Number of New Markets Accessed** - This output encompasses new products launched into existing or new markets as well as existing products launched into new markets. These new markets have made a significant contribution to new sales, jobs created and company growth.

**Number of Jobs Created** - This figure includes both validated and non-validated jobs created. Project guidelines require that new jobs are validated after 12 months and must be full time equivalents.

**Number of New Products** - This is the number of new products that reach market. It includes new products and existing products with a reformulated recipe or new packaging.

**Jobs Safeguarded** - This refers to jobs that are retained through knowledge transfer activity with client companies within Wales.

**New Businesses Supported** - The number of businesses we have worked with who started operating since or within 12 months prior to engaging with Food Innovation Wales. This output is indicative of the vibrancy of the food and drink industry in Wales.

Indicator Name	Combined
Number of Actions Supported	18
Number of Training Days given	353
Number of Participants in Training	382
Enterprises Assisted	276
Impact	£110,323,776
Number of New Markets Accessed	241
Number of Jobs Created	298
Number of New Products	366
Jobs Safeguarded	1302
New Businesses Supported	156

# Project HELIX outputs to 31st May 2019

Reaching every  
corner of the country...

...**276** pan-Wales businesses assisted



Creating a skilled  
workforce that's able  
to meet tomorrow's  
challenges...



**353** training  
days given for  
**382** participants

Constantly  
breaking down  
the barriers  
to growth...



**156** new  
businesses  
supported

**241** new  
markets  
accessed



## 366 new products developed

Playing a vital economic role in  
our local communities...



**298**  
jobs created  
and a further

**1302**  
safeguarded



Sharing our expertise  
through knowledge  
transfer...

**18** actions  
supported



Having a positive impact  
on our vibrant food and drink  
industry and helping it play  
a leading role in the future  
wellbeing of our nation...

Turning bright ideas into practical reality

OVER  
**£110**  
**MILLION**  
impact to the Welsh food  
and drink industry

# Other activities delivered by Project HELIX

## Training events

Responding to skills gaps in the industry, Food Innovation Wales has organised training workshops on a range of topics including food safety culture, sensory analysis and updates to the BRC and SALSA food safety standards. Through collaboration with external partners, we have also delivered 'Introduction to SALSA' workshops alongside Cywain, and seafood training courses with Seafish.

## Start-up Surgeries

Food Innovation Wales's monthly start-up surgeries are designed for entrepreneurs looking to establish new food and drink businesses. These surgeries provide an overview of the key technical and business issues that need to be considered before launching a business. The sessions provide new businesses with an opportunity to discuss their ideas with a food technologist, view the manufacturing and innovation facilities available at the centres, and find out about the range of support available through other providers.

## Going for Growth

In 2019, Food Innovation Wales hosted a joint event for food businesses in Mid Wales to focus on growing their business to reach new markets. The event was organised in partnership with Cywain, Arwain LEADER Project, Powys County Council Rural Regeneration and Cynnal y Cardi LEADER project. The programme included talks on market trends and routes to market, two companies' business growth journeys, a workshop on preparing for trade shows and 1-2-1 sessions with food technologists and business support providers.

## Farm Business Innovation Show

Food Innovation Wales attended the Farm Business Innovation Show, the UK's premier farm diversification event at the NEC in Birmingham, where they outlined the support available for farm businesses looking to diversify through adding value to their primary produce. With around a third of the visitors to the show coming from Wales, it represented an ideal opportunity to promote the support available under Project HELIX. Food Innovation Wales amplified its presence further by presenting to a packed audience at theatre speaking slots on both days.

# Project HELIX testimonials

## Sarah John, Boss Brewery

“Food Centre Wales have been absolutely instrumental in helping us achieve SALSA accreditation, a key stepping stone in our journey as a beverage manufacturer. They mentored, guided, and trained us through the entire process, from gap analysis, to brewery layout, policy and procedure writing and much more. Food Centre Wales provided us with a single point of contact and mentor, but also drew on the vast expertise in their team when we required it. We have no hesitation in recommending their highly professional, talented and knowledgeable team.”

## Jonathan Hughes, Pennotec

“The Food Technology Centre has been part of our new product development concept from its infancy as part of the Small Business Research Initiative project. The facilities and technical expertise at the Food Technology Centre have allowed us to up-scale our innovative product and their knowledge and connections to industrial partners have been instrumental in taking our idea and turning it into a reality.”

## Huw Thomas, Puffin Produce

“As a result of the knowledge and expertise of the ZERO2FIVE technical team, we have been able to adapt and strengthen our quality management systems at Puffin Produce; resulting in maintaining our BRC and Red Tractor accreditation. The support we have received from ZERO2FIVE has been invaluable and we look forward to continuing to work with them.”

## Margot Evans, Lochmeyer

“In less than a year, with support from Food Centre Wales, we’ve gone from complete novices to supplying 20 outlets, doing events and now opening our own production unit on the farm. They have taught us how to make great ice-cream, and have also ensured we have a safe, efficient and legal food processing business.”

## Beatriz Albo, Sabor De Amor Ltd

“The support provided by the Food Technology Centre as part of Project HELIX has been invaluable since our launch. The team have assisted with technical services such as site design and product analysis which has allowed us to move our business forward at a pace.”

## Peter Rice, Prima Foods

“ZERO2FIVE has been the backbone of Prima Food’s technical development since 2011. Without their support, the business would have taken so much longer to fulfil the demands of becoming a second-tier supplier to multiple retailers and blue-chip businesses. Their impartial advice, collaborative staff development and the depth of support available has allowed Prima to do what it does best with confidence and security.”

## Ruth Davies, Cwm Farm

“Developing our product at Food Centre Wales and the help we received with HACCP were so important in making sure we had good health and safety procedures from the beginning. The help and support they gave us to develop our products and lay out our factory was invaluable. We have been able to grow our business very quickly throughout the UK and are now even exporting worldwide.”

## Carol Jones, Welsh Lady Preserves

“The support from Food Technology Centre as part of Project HELIX has been instrumental in us maintaining our BRC certification, allowing us to enter new markets nationally and internationally. This has ultimately seen us experience excellent growth, whilst safeguarding jobs over the past year.”

## Edward Burt, Talgarth Bakery

“The efficient completion of our work with ZERO2FIVE was critical to the business being able to export ten products to the USA. Without the support, knowledge and expertise of the ZERO2FIVE Technical Team, we would not have been able to comply with the new Foreign Supplier Verification Program’s requirements.”

# Other key projects

As well as the support provided under Project HELIX, Food Innovation Wales delivers a number of strategic projects which benefit the food and drink industry in Wales.

## Project Hexagon

Project Hexagon was a Welsh Government funded project which supported the Welsh bakery sector to introduce innovative raw materials into their products to make them healthier, in response to directives such as the Welsh Government's Well-being for Future Generations Act.

The collaborative project brought together private sector bakery companies, new product development experts from Food Innovation Wales and a global ingredients company to solve a range of problems. These included reducing the sugar content in a sponge cake, developing a vegan setting agent solution for mousses and enriching gluten free bread with protein.

Food Innovation Wales continues to work with the companies to further develop their new recipes with the aim of bringing them to market.

## Innovation Days

A series of Welsh Government and Food Innovation Wales funded innovation workshops provided food and drink companies with the tools to develop new products based on consumer insights.

Companies benefited from the expertise of The Food People, a leading global food trends and ideas agency and Kantar Worldpanel, leaders in consumer knowledge and insight. Delegates heard the latest health and wellbeing trends and market data, took part in a product development workshop to generate ideas for healthy new products, and learnt about the stage-gate process for taking product concepts through to launch.

## Market data and trend events

These free events for new and established Welsh food and drink companies provided an insight into how to take advantage of opportunities in a range of growth categories, including free-from foods, cheese and healthy dairy desserts.

Companies were provided with the latest market analysis, consumer insights, technical considerations and future trends. Delegates heard from expert speakers including Kantar Worldpanel who shared the latest market data, Coeliac UK who explained gluten free lifestyles and Food Innovation Wales who discussed trends, technical considerations and the support available to companies.

## EIT Food membership

In March 2019, Food Innovation Wales became a Network Partner in the European Institute of Innovation and Technology (EIT) Food, Europe's leading food innovation initiative. Supported by Welsh Government funding, this will establish an EIT Food presence in Wales, linking the Welsh food and drink industry to a wider consortium of key industry players, start-ups, research centres and universities from across Europe.

Being a member of EIT Food will enable Food Innovation Wales to be at the forefront of technology and research and build international partnerships to further bolster support for the food and drink industry.

## Waste Reduction

Waste reduction activities began with pilot studies in 2018 which indicated that losses in SMEs were generally attributed to a lack of control in the manufacturing process of products.

This work has continued into 2019 with larger companies and has focused on waste mapping, identifying waste control points, and implementing effective measurements in conjunction with the food companies, with the aim of giving a measurable waste reduction. The work has also focused on supporting companies to turn by-products of waste food into commercially viable products.

## Zero Waste Conference

In partnership with Business Wales, Food Innovation Wales organised its first 'Zero Waste Conference'. Over 40 food and drink businesses from across Wales attended the event which encouraged producers to take a sustainable approach to their businesses. Aimed at SMEs through to larger manufacturers, the conference looked at topical industry issues including sustainable packaging, process efficiency improvements and waste prevention. Industry experts shared their knowledge and experience of working towards zero waste and creating a circular economy, and provided practical advice for businesses to make informed sustainable packaging choices.

Delegates also took part in Business Wales's 'Green Growth Pledge' workshop which helped businesses to develop a plan for incorporating sustainability priorities.

As a result of the success of the event, a series of follow-up workshops have focused on 'Sustainable Packaging and Process Efficiency'.

## Producers and Ingredients Directory

In March 2019, to coincide with BlasCymru/ TasteWales, Food Innovation Wales published an updated Welsh Food and Drink Producers and Ingredients Directory which now contains nearly 500 Welsh food and drink suppliers. This latest directory for 2019/2020 allows buyers to search for producers by BRC category, as well as enabling food and drink manufacturers to be able to look for and source ingredients from each other. An online version of the directory is updated on a continuous basis.

## Fit for Market

Fit for Market was a collaborative project between Food Innovation Wales and Menter a Busnes. The project's objectives were to identify growth food and drink businesses and gain an understanding of their future sales and marketing plans. The project delivered a mechanism for the Welsh Government to identify businesses at the right stage of growth in order to maximise the benefits of support and trade event opportunities.

## Development of Technical Skills for the Welsh Food and Drink Industry

This project aimed to address the skills shortage in the food and drink industry. It was identified that specific groups of employees in many businesses require bespoke training and development in areas of third party compliance. There is also a lack of suitably qualified graduates entering the industry, which is affecting the growth of businesses in Wales.

The project developed and delivered a series of bespoke workshops to 145 learners employed in BRC compliant food and drink businesses based in South Wales. A 'bursary mechanism' was also developed which will be launched in September 2019 with the aim to trigger an uplift in qualified employees entering the industry.

## Overcoming Barriers to Accreditation II

Food safety schemes such as BRC and SALSA are essential to the food and drink industry as they provide a framework for the production of safe and legal food. They are also a key factor in business growth as specific accreditations are required to enter new markets.

Overcoming Barriers to Accreditation II implemented and evaluated effective support mechanisms for micro and small food and drink businesses that were working towards the SALSA standard. The project aimed to increase the number of food businesses with accreditation and accelerate the growth of the food manufacturing sector in Wales. It successfully supported five Welsh manufacturing companies to gain SALSA certification.

## CEO Cluster

In 2018/2019, Food Innovation Wales continued to lead the CEO cluster, part of the Welsh Government's cluster development programme.

The CEO Cluster brings together CEOs and MDs from selected food and drink SMEs in Wales, along with representatives from Welsh Government and Food Innovation Wales. It aims to engage with senior leaders in order to stimulate interaction and enable the exchange of ideas and expertise and encourage business to business development.



Bwyd a Diod Cymru  
Rhwydwaith Clwstwr  
Food & Drink Wales  
Cluster Network

## Wales Festival of Innovation

Food Innovation Wales has actively supported 'Wales Festival of Innovation' for a number of years and this year was no exception. The centres ran individual events which highlighted the innovative work they do and how Wales is at the forefront of future developments within the industry. The events aimed to inspire the next generation of innovative food and drink products and to encourage individuals to enter the food and drink industry.

## Working with the community

Food Innovation Wales recognises the importance of social responsibility and working closely with the local community. We are actively involved with a number of community projects which benefit the community and future generations, such as the LEADER group, Gorau Môn, Cynnal y Cardi and Môn Larder, and actively promote our services to local not for profit organisations, such as social enterprises, Young Farmers' Clubs, Merched y Wawr, Women's Institute, Antur Waunfawr and the Rotary Club.

## Working with schools

Food Innovation Wales proudly engages with primary and secondary schools across Wales and exhibits at national career fairs such as Skills Cymru. We do this to actively encourage young people to enter the food and drink industry. Engagement takes place during these events via a range of activities including sensory evaluation, smelling pots and discussions regarding the career opportunities available.

Food Innovation Wales also run a successful new product development competition for 11 to 16 year olds which is now in its third year. Pupils are invited to develop an innovative Welsh recipe and utilise skills that are required by food technologists.

An annual residential summer school for sixth form students, which is sponsored by the Institute of Grocery Distribution, gives young people a flavour of careers and study opportunities in food science and technology. Attendees take part in practical food science sessions, meet professionals from within the industry and visit food and drink manufacturing facilities.



# Delivering support

Food Innovation Wales delivers additional support in a number of other key strategic areas to the food and drink industry in Wales.

## Trade shows and events

Food Innovation Wales supports the Welsh food and drink industry at trade shows such as Food Matters Live and International Food and Drink Event (IFE) throughout the year. Individual producers are supported during their preparations for shows, and technical support is provided to Welsh Government exhibitors at some events.

This year Food Innovation Wales were proud to be part of the hugely successful BlasCymru/ TasteWales 2019 event. The team took a lead role in organising the Innovation, Skills and Business zones, soap box sessions, the new innovative 'Immersive dome' experience and the programme for the keynote speaker, Claus Meyer.

On a local level, Food Innovation Wales supports local shows such as the Anglesey Show, Pembrokeshire Food Festival and Aberystwyth Farmers' Market.

## Foreign Direct Investment

The food and drink sector is important for Foreign Direct Investment (FDI) and Food Innovation Wales supports the Welsh Government's FDI team to attract new food and drink companies to locate in Wales. The comprehensive support available to FDI companies includes factory design, ingredients sourcing and new product development.

Food Innovation Wales's facilities, sector expertise and pan-Wales locations are an important part of the unique support package available to companies looking to invest in Wales.

## International Trade Missions and Visits

In the past 12 months, Food Innovation Wales has supported Welsh Government trade missions and visits to a number of countries including USA, Spain and Germany. Food Innovation Wales's knowledge and expertise supports Welsh Government officials and Welsh food and drink exporters in developing trade partnerships with key retail, food service and hospitality businesses.

In addition to developing new export markets, overseas visits provide opportunities to meet with food and drink companies with the potential to invest in production sites in Wales. Food Innovation Wales has supported these meetings and events with potential FDI companies.

Food Innovation Wales has also undertaken a number of market and data research projects for companies interested in exporting. By using insights from Global Data, we have helped these companies identify attractive international markets.

# Academic research

Food Innovation Wales is internationally recognised for its food safety and behavioural research. Over the last twelve months the research team have presented research at prestigious conferences, including the European Federation of Food Science and Technology (EFFoST), Consumer Food Safety Education Conference (CFSEC), Dubai International Food Safety Conference (DIFSC), the International Association for Food Protection (IAFP) and the first World Congress for Food Safety and Security.

Research outcomes have also been published in international peer-reviewed scientific journals. Recent publications include an industry based observational study of handwashing behaviours in the International Journal of Environmental Health Research titled “Video Observation of Hand-Hygiene Compliance in a Manufacturer of Ready-To-Eat Pie and Pastry Products”.

To enhance industry based research, Food Innovation Wales have two new PhD candidates, both of which are funded by the European Social Fund and partner food manufacturing companies in Wales to study food safety culture and cleaning optimisation.

The research team have continued their consumer focused domestic food safety research with

publications in Food Protection journals including “Laboratory re-enactment of storage practices of older adults to determine potential implications for growth of *Listeria monocytogenes*” and “Older adult consumers’ attitudes and perceptions of risk, control and responsibility for food safety in the domestic kitchen”.

Food safety research relating to healthcare settings has increased, with the publication of a study “Food Safety Knowledge and Self-Reported Food-Handling Practices in Cancer Treatment” in the Oncology Nursing Forum and an international collaboration with researchers in the USA and Sweden in “Exploring the Role of Dietitians in the Delivery of Food Safety Information” in Food Protection Trends.

Food Innovation Wales also organises the annual United Kingdom Association for Food Protection Conference which brings together food manufacturers, academics and environmental health professionals from across the UK. This year’s 16th conference was attended by over 130 delegates who heard from expert speakers on the topic of “Insights on the impact of Food Safety Culture”.

# Future priorities

Over the course of the next 12 months and beyond, Food Innovation Wales will continue to:

- support Welsh food and drink businesses to grow profitably through innovation by developing new products and markets
- provide the Welsh food and drink industry with access to world leading innovation
- deliver the Project HELIX outputs
- support the Welsh Government with world-class facilities and expertise to provide a landscape in which food and drink companies can prosper

