



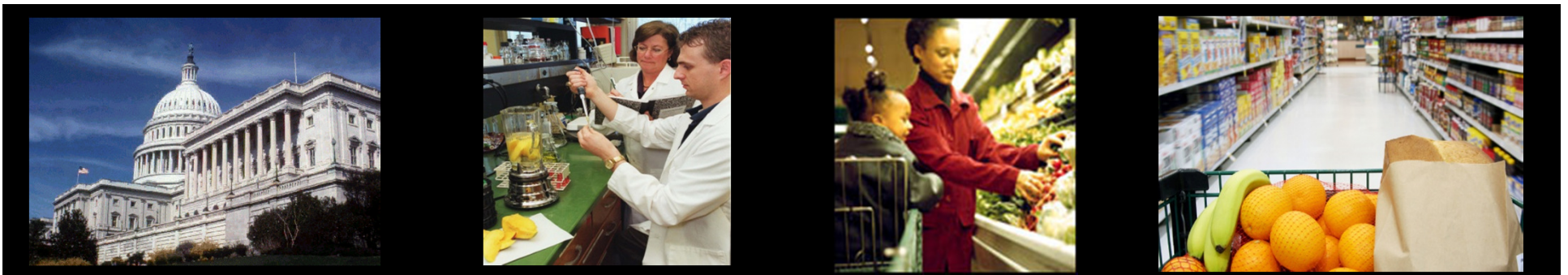
# Grocery Manufacturers Association

An Advocacy, Value Chain and Scientific Powerhouse for the Food, Beverage, and Consumer Products Industry

## Key Intersections – Perspectives on Industry and Government Training Together

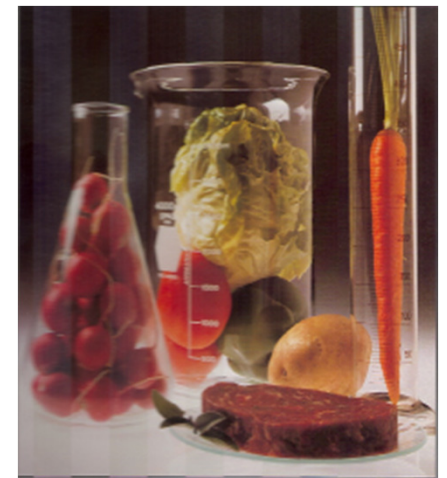
AFDO 116<sup>th</sup> Annual Educational Conference: June 2, 2012

**Glenn Black, Ph.D. Director of Science Operations**



# *Agenda*

- Overview of GMA
- Services & Research
- Education & Training
- Benefits of Joint Training
- FSPCA Efforts at GMA



# **Establishment of Science Operations**

- **The Association Laboratories were first established in 1913**
- **In 2005, the East Coast and Dublin, California Laboratories were consolidated in Washington, DC to form CTLS**
- **Knowledgeable staff: 15 Scientists (5 PhD's)**
- **State-of-the-art food science laboratories and equipment**



# Science-Based Approach

---

- **GMA's current expertise is technical, founded on establishing safe thermal processing**
- **Science Operations has highly specialized food science staff, a \$2 million operating budget, and resources ~\$8 million in outfitting & equipment**
- **Staff conduct research, provide training, interact with regulators, academic scientists and media**
- **Staff author numerous articles in peer-reviewed scientific journals**
- **Staff are members of many prestigious advisory committees and coalitions**



# Staff Roles

---

- **Subject Matter Experts in SRA**
  - **Microbiology**
  - **Thermal Processing**
  - **Packaging**
  - **Chemistry**
  - **Compliance & Policy**
- **Education**
  - **Course Development & Instruction**
  - **On-site, classroom and distance learning**
- **Research and Development**
- **Publications**

# *Research and Development*

- Chemistry: Methods Development
  - Furan detection by headspace-GC/MS
  - Melamine & 1,3-Pentadiene analysis by GC/MS
  - Mercury analysis by ICP/MS
  - Histamine in fish by LC/MS/MS
- FIACC (Food Industry Analytical Chemists Committee)
  - Collaborative studies for method comparison and validation such as juice authenticity, nutrients, pesticides, fatty acids, etc.

# *Research and Development*

- **Microbiology**
  - Inactivation modeling (non-O157 *E. coli* in various foods)
  - Support for traditional LACF processing (26L Study)
  - ILSI funded grant for *Salmonella* in model peanut butter paste
  - Inactivation study on histamine producing bacteria in seafood
- **Processing**
  - Retort cooling water review publication



# *Education & Training at GMA*

- Focused on issues of concern to the industry and regulators
- WG is made up of training professionals from small to large companies and GMA staff (~18 members)
- Webinars & Workshops
  - WG decides relevance and timing of offerings
  - SME's build material content (WG & Staff)
  - Training is typically onsite in Washington DC
  - Collaboration with Guidance WG
  - On-going Strategy development underway.....





# *Material Development*

- Assemble your team
  - Internal GMA Staff
  - Committees & Working groups
  - Collaborative groups/Alliances
- Identify a concept/need
  - Brainstorming
    - Current Issues related to industry (independent of regulatory agencies; safety & science based)
    - Longstanding needs/requirements by/for Industry (ongoing training)
    - Regulatory initiated (timely)
    - Good to have/convenient info (refresher)



# *Material Development*

- **Develop format**
  - Determine amount of material to cover (using Subject Matter Experts)
  - Pick delivery platform
    - Webinar (decide length)
    - Workshop (# of days)
    - Death by PowerPoint vs. Kinesthetic Exercises
- **Develop material**
  - Brainstorm/Develop Agenda
    - Choose level of detail according to format and length of training
  - Who's going to build the presentation?



# *Offerings*

- Go to [www.gmaonline.org](http://www.gmaonline.org) for current offerings
- **Categories:**
  - Science Webinar Series
    - FSMA and Science based material
  - HACCP
  - Thermal Processing
    - Thermal Processing Professional Training Program
  - Food Labeling



- **Training Tips for Food Manufacturing Industry Professionals webinar**

Did you know FDA will be mandating food safety training as part of the pending Food Safety Modernization Act (FSMA) regulations? Understanding the science and regulations can be easy. Knowing how to transfer that knowledge to the production floor...is NOT.

**Thursday, June 7th, 1 pm - 2:30 pm**

[Register](#) today!

- **Food Defense Fundamentals: Food Safety Modernization, FSIS, and Economically Motivated Adulteration webinar**

Join GMA for this informative webinar to learn about food defense and EMA tools for food processors. In this workshop, industry experts will cover critical issues and techniques required to minimize opportunities for intentional adulteration. Learn about food defense, why it requires a different tactic than food safety, and how to implement those approaches.

**Wednesday, June 27th, 1 pm - 3 pm (EDT)**

[Register](#) today!





This Training Approach works for  
Industry and Academia.....

What about for Regulators???



# ***Benefits of Industry/Regulator Joint Training***

- Training is Compliance Specific
- Material is Science Based
- Information is based on Accepted Practices
- Concepts are non-proprietary
- Everyone benefits from being on the same page
- Relationships are developed



## ***FSPCA Efforts at GMA***

- Acting Chair of Steering Committee
- Engagement of GMA members
- Use of basic training materials
- Use of facilities
- Industry meetings and conferences





***Questions?***

