

# SALSA BITES

Seasonal Newsletter | Winter 2022



Edition 05

Welcome to the Winter edition of SALSA Bites! 2022 was a busy year for SALSA, we launched two new Standards: SALSA plus Ice Cream and SALSA plus Beer & BFBi Feed Assurance. We are already seeing these certificates being issued and want to thank the Ice Cream Alliance and BFBi for their hard work in developing these exciting Standards!

In September we launched new issues of the Food & Drink Production, SALSA plus Cheese and SALSA plus Beer Standards. Thank you to everyone who joined our webinars to learn more about the changes, we plan to run more in early 2023. The new issues have a greater focus on food safety culture and the incorporation of allergen management in response to Natasha's Law.

The highlight of 2022 has been seeing so many of you at events across the UK. In February we attended the Ice Cream & Artisan Food Show, and in March met many of our SALSA plus Beer members at SIBA BeerX. April saw many of you at the Farmshop & Deli Show proudly displaying your SALSA certificates. Over the summer we supported the Virtual Cheese Awards and were delighted when long-time SALSA member, Keen's Cheddar, won Supreme Champion! In September the Speciality Fine Food Fair was packed with SALSA members enjoying a jam-packed show, with lots of buyers also in attendance.

This year we celebrated our 15th birthday, which provided an opportunity to reflect on what we have achieved. Today, we are the UK's leading food safety certification scheme with over 2000 members. We have conducted over 15,000 audits and are proud to have supported thousands of food and drink businesses through our training and mentoring programmes. Looking ahead to 2023 it isn't easy to anticipate the challenges we will all face but we are committed to the continual support of our members, to produce and store safe and legal food.

*Wishing you all a  
Very Happy Christmas  
and a Prosperous 2023!*



# The Next Big Thing

Champion pie makers, TV superstars, and SALSA members since 2018, Mud Foods have had an incredible year! Winners of Channel 4's 'Aldi's Next Big Thing' are making changes to scale up their business to supply Aldi in 2023. We talked to Chief Pie Maker, Christian Barrington about his SALSA membership;

"I wanted to attain a higher level of food safety and auditing, in order to evidence our commitment to food safety and support our growth ambitions. From the perspective of administration and implementation of appropriate systems and record keeping, initially, it was challenging, but once implemented it's straightforward and just a continual process of improvement and fine-tuning, but the support from SALSA and the auditors is excellent.

It has given the business a solid footing in food safety which is required by many of our customers and as such, it has provided Mud a route to market that would otherwise be inaccessible."

We wish Mud Foods every success in 2023 and look forward to supporting them as they grow.



## SALSA Support in 2023

In 2023 your SALSA membership will continue to give you a range of valuable benefits. Our online library of support documents, including Tools & Tips and Interpretation Guides, has been updated to reflect the changes to the new Standards. If you are thinking about upskilling your workforce our 2023 training schedule covers everything from HACCP to Allergen Management and the courses are discounted for SALSA members. See what courses are on offer in 2023 [here](#).

We believe in working collaboratively with our members and through our team of Mentors, we aim to provide clear, practical and relevant advice to businesses, not just general or theoretical answers. A SALSA Mentor can provide advice and guidance at any stage of your food business, from set-up to specific problem-solving. Our Mentors are trained by SALSA and most are SALSA auditors. Members only pay a capped rate for mentoring with half and full-day options available. We have updated our [Mentor Directory](#) and now it is even easier to access technical support!



# Interview With an Auditor



## Christmas Food Heaven?

A freshly made puff pastry mince pie made locally...  
yum yum!

## Christmas Food Hell?

Overcooked brussel sprouts that have been on the stove since last year!



We caught up with SALSA Auditor & Mentor, Sharon Brown;

### How long have you worked in the food industry?

32 years, I have never worked in any other industry. I was always a real foodie, making novelty and wedding cakes from the age of 15 so my career was always meant to be!

### What was your first food job?

My first food job was as a Laboratory Technician at Allied Mills. Working shifts and being involved in all things flour I learnt a lot about the industry and how good quality ingredients are so important in making good quality food.

### How do you find working with food producers who have implemented the SALSA Standard?

All my experiences with SALSA producers have been brilliant, they are my favourite audits. They are always so friendly and willing to listen and take on improvements if required. They have a want to produce the best products and there is so much experience out in such a wide range of products.

### What is the most important piece of advice you can give a member preparing for an audit?

I would always advise working through the standard systematically, never reinvent the wheel if there is something you can use and ensure you have a reference file to work from. Get everyone involved early on so you get buy-in from your staff as they will be the ones who know the most about the product.

### What do you enjoy most about SALSA auditing and mentoring?

Meeting and helping food businesses to ensure they are the best at what they do. I love to leave a site with some useful tips to ensure they feel the day is useful.

### What is a key issue facing British food producers in 2023?

I believe the key issues are cost and continuous supply. With the price increases throughout the industry, we must always ensure we still have the right ingredients for the job and are not cutting corners as there is a danger that food safety & quality will suffer as a consequence.

## 2023 Pricing

The cost of SALSA membership and audit is increasing and will take effect as your membership comes up for renewal, beginning 1st January 2023. You can still take advantage of 2022 prices by contacting us by 31st December 2022. Payment can be made via the website or call us for a quick, friendly and efficient transaction over the phone on 01295 477570, however, please note our Christmas opening hours below.



### See You in 2023:

The Ice Cream & Artisan Food Show, Harrogate 7-9th Feb  
SIBA Beerx, Liverpool, 15-16th March

### Industry News

Food Inflation soars to highest levels since Sept 1977. Prices have risen by 16.4% this year with an average of 2% per month.

The latest FDF guide to the costs to the Food Industry.



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www.salsafood.co.uk