

**FOR IMMEDIATE RELEASE**

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## **AFFI Advances Food Safety**

*Unveils Validation Resource and Commitment to Doubling Down on Listeria Prevention at AFFI Frozen Food Convention*

**Las Vegas** – The [American Frozen Food Institute](#) (AFFI) today announced the launch of “How to Validate a Blancher,” a unique tool designed exclusively for the frozen food industry, during the 2018 [AFFI Frozen Food Convention](#) (AFFI-CON) in Las Vegas. The tool represents an important resource for frozen food manufacturers as they implement process preventive control requirements as part of the U.S. Food and Drug Administration’s (FDA) *Food Safety Modernization Act*.

Frozen food manufacturers can incorporate the new resource into a facility’s food safety plan as they evaluate the application of their processing equipment for pathogen control and apply appropriate monitoring technologies, ultimately achieving higher *Listeria monocytogenes* (*Lm*) control and prevention.

“A key component of AFFI’s goal to advance food safety includes providing AFFI members and the entire frozen food industry with educational resources that represent the industry’s best thinking,” said AFFI President and CEO Alison Bodor in announcing AFFI’s newest food safety resource. “Especially in the area of developing and implementing most effective food safety practices, the entire industry must work together.”

The food safety resource includes input from over 70 talented food safety professionals from 42 AFFI member companies that comprise AFFI’s Food Safety Working Group. AFFI’s Food Safety Working Group is working to combat the risk of *Lm* by developing best food safety practices that will provide the entire frozen food category with the most effective frozen food safety protocols.

Key to advancing the development of best frozen food safety practices was a commitment from AFFI’s Board of Directors in the form of a food safety resolution.

“AFFI’s Board of Directors passed a resolution on food safety committing their organizations and calling on others in the industry to collaborate and develop common best food safety practices for the frozen food and beverage industry,” said Bodor. “This is just one example of what our members can do by working together and actively committing to a continuous process of sharing best practices and learning from each other.”

AFFI will release additional best food safety practices for sanitation, sanitary design of equipment and facilities, process validation and environmental monitoring throughout this year.

The free resource can be accessed on AFFI's website at [www.affi.org](http://www.affi.org).

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*The American Frozen Food Institute is the member-driven national trade association that advances the interests of all segments of the frozen food and beverage industry. AFFI works to advance food safety and advocates before legislative and regulatory entities on the industry's behalf to create an environment where members' foods and beverages are proudly chosen to meet the needs of a changing world.*