



## Spotlights on Gary Cohen



I am a new member of the MAFP board and very happy to have been asked to participate. I have been in the packaging industry for over 40 years starting at an early age in the family business in NYC. In 1980, my wife and I started our own packaging company, Valiant Paper & Packaging. In 1995 we had the opportunity to sell Valiant and join Supply One, a large national company where I became primarily focused on Food Packaging.

Being new to food packaging, I was eager to learn as much as I could about that segment. I recall my mentor at the time reminding me that food packaging was a little different than cosmetic or electronics packaging with which I was familiar. He reminded me that if the packaging failed on a consumer goods item the worst that could happen is that the product could break. He pointed out that with food, if your packaging fails you could get someone very sick and perhaps there could be even more dire consequences.

I made it my business to take that advice and exercise caution when helping customers with food packaging. I began by taking courses that would help me gain some expertise. I will never forget my first shelf life analysis course at Rutgers back in 1998. It was taught by fellow board member and the Director for the Center for Advanced Food Technology at Rutgers, Don Schaffner. It was an eye opener that took me right back to high school chemistry. That course reinforced the key role that packaging plays in extending the shelf life and keeping food safe. Don's expertise and patience with me was extremely helpful in my understanding of microbiological contamination and the effect that Oxygen can have on a food product.

I have been blessed over the years to have worked with some great teachers who taught me a respect for what I do. I have many great customers who have welcomed me into their operations and allowed me to learn along side them while we seek the most economical methods to safely package their food products. I love being part of the MAFP because it provides a great forum for networking and learning. Being part of the organization has helped me to be of greater help to my customers and ultimately help me to grow my business and my career. I believe that if you can enjoy your work it makes everything we go through in life that much easier and AMEN to that!



## Advanced Genomic Test Helps Trace Sources of Foodborne Illness Outbreak

by Alan Talarsky

U.S. Food and Administration scientists successfully used a new genome sequencing test to retrospectively examine a 2009-2010 Salmonella Montevideo outbreak to help trace the source of the infection.

The S. montevideo outbreak that began early in 2010 was linked to spice rubs on certain salami products and sickened nearly 300 people in 44 states and the District of Columbia.

Field investigators collected samples of the suspect product to find the source of the contamination. However, conventional laboratory testing methods could not distinguish between the outbreak involving spiced meat and certain previous Salmonella contamination events.

FDA analysts then turned to next-generation sequencing (NGS) to test 35 samples suspected of being contaminated with the Salmonella strain. NGS is a complex procedure of hundreds of mapping thousands of short DNA sequences for measurements of gene expression levels. The samples came from suppliers, consumers who became ill and a variety of food sources from a broad range of places and times.

Test results showed a recent common origin of the outbreak strain – a single food facility located in Dayton, NJ. The results also indicated a single source: a spiced meat rub.

The findings supported the information gathered in the field phase of the investigation and suggest an important role for this novel tool in augmenting future outbreak investigations.

Source: U.S. Food and Drug Administration



### ◆ MAFP HAS GONE GREEN ◆

MAFP has gone green! Paper copies of the newsletter are no longer printed and mailed. If you know anyone who would like to receive our newsletter, please send name and e-mail address on your registration form or membership application, or send an e-mail to [cschwar@co.warren.nj.us](mailto:cschwar@co.warren.nj.us). As always, our newsletter will be available on our web site [www.metrofoodprotection.org](http://www.metrofoodprotection.org).

# “Thinking Food Packaging”

According to Karen L. Dobbs in “Principles of Modified-Atmosphere and Sous Vide Product Packaging,” a general definition of Modified Atmosphere Packaging (MAP) simply means packaging a food so that the atmosphere is different from the normal composition of air. The air that we breathe is composed of 78.08% Nitrogen (N<sub>2</sub>), 20.96% Oxygen (O<sub>2</sub>) and .03% carbon dioxide (CO<sub>2</sub>), along with variable amounts of water and traces of inert gases. Given this information we can better understand how many of the products packaged today are actually kept fresh during distribution cycles that continue to grow.

To better understand this type of packaging we need to imagine a bag of potato chips. It doesn't matter which brand since most are packaged the same way to keep them fresh. You know how the bag feels like a pillow of air? You could almost put your head down on it and take a nap. Got the picture? Did you know that other than the delicious potato chips that are inside these bags are filled with mostly Nitrogen (N<sub>2</sub>)? Correct. Inside these bags of chips the normal breathable air has been “modified.” Remember as we stated before, our normal breathable air has only 78.08% nitrogen. Well the amount of nitrogen that is inside most of these packages is close to 100% nitrogen. You may ask how do they do that and why. Good question! Most chip manufacturers have packaging machines that can literally “flush” or push out the breathable air and replace it with straight 100% nitrogen that is available from a commercial supplier. The reason this is done is because it has been found that oxygen is one of the factors that cause a baked product to go stale. So it was discovered that if you can remove the oxygen from a baked product and replace it with Nitrogen (N<sub>2</sub>) you can drastically increase the time that the product stays fresh. Think about this. A bag of potato chips can sit on a grocer's shelf for months without losing its freshness, yet once that bag is opened and the nitrogen is released and normal breathable air comes in contact with the chips most will not be worth eating within a day or two. Hence the effect that oxygen has on the product. Well, what role does the actual packaging films play in this? Once we have all that nitrogen in the bag it is up to the film and the bag seals to make sure that none of that nitrogen “leaks” out.

Films that are used on bags of chips normally have a foil lining. The foil and the other layers of the film create the “barrier” that keep the nitrogen within the bag, that keeps the potato chips fresh, that helps the product go through a long distribution cycle and yet when you and I open the bag the chips are as crunchy, crisp and delicious as they were the day they were made. Isn't MAP a great thing! I love my chips!

Gary Cohen  
Food Packaging Specialist  
Supply One

## MAFP Finance Report for 4<sup>th</sup> Quarter 2010

Starting Balance	\$27,261.49
Income	\$5,937.94
Expenses	\$4,295.58
Ending Balance	\$29,612.64

### ◆ MAFP Announces Drawing Winners ◆

At the MAFP exhibit during the March 7-9, 2011 NJEHA annual conference in Atlantic City, MAFP offered a free one year membership and one free seminar to two lucky drawing winners. Congratulations to the following winners:

CHARLENE GUNGIE - one year free MAFP membership  
DOUG DAVIDSON - one free MAFP Seminar

# Using Audit/Certification Expertise to Increase Food Safety & Competitiveness

*The food industry is under constant pressure to ensure quality products are delivered on a consistent basis – for good reason. Being audited and achieving certification need not be a feared or troublesome necessity. RK Environmental's work with a grated cheese manufacturer shows a real-world example of using these processes to improve quality, keep existing customers and attract new business...*

*RK Environmental, a Food Protection Alliance member, was hired to perform an SQF consultation in preparation of an audit for a grated cheese manufacturer. The cheese company, having been established in the early 1930's had a way of doing things that they felt worked just fine. However when one of their largest retail accounts told them they needed to meet GFSI standards, they knew they had to bring in someone from the outside to help them obtain this certification.*

*The consultation began with a four-day on-site inspection and review, during which it was found that their systems and requirements were generic and needed a number of modifications. Although every site has unique challenges, it is often found that companies upgrading their standards are closer to end goal than they realize. Setting up proper documentation of activity and modifications to physical checks are common corrections in assisting food processors.*

*The cheese manufacturer's HACCP plan was reworked, updating the hazard analysis to more accurately reflect known hazards. The product descriptions were also updated to meet Codex Alimentarius standards and additional detailed documentation was created such as sensory analysis procedures and document control policies. A comprehensive business continuity plan was created to ensure that their customers could continue to be provided with quality products in the event of catastrophic failure, fire or flood. A food safety and quality plan was also created among the other policies and procedures. Over a period of nine months the cheese company implemented these new standards, procedures and systems.*

*The company's food safety procedures improved greatly, enabling them to obtain an SQF Code 2000 Level 3 Certification. With this certification in hand, the cheese manufacturer has successfully transformed to a World Class Supplier which has helped maintain existing customers and opened doors to new business that were previously closed.*

*Submitted by Rich Gibson, Director of Food Safety and Quality Assurance/  
RK Environmental*

## Congratulations to Our MAFP 20101 Sustaining Members

Health & Sanitation Systems Ted Diskind Edison, NJ	RK Environmental Services Hank Hirsch Cresskill, NJ	Elmhurst Dairy, Inc. Robert Giurco Jamaica, NY
Readington Farms, Inc. Patrick Boyle Whitehouse, NJ	Weber Scientific Fred Weber Flemington, NJ	WinWam Software Neil J. Nover Mt. Laurel, NJ
Certified Laboratories, Inc. Martin Mitchell Plainview, NY	True World Foods NY, LLC Helder Cabrita Elizabeth, NJ	UrbanEntomologist.com Richard V. Rodriguez Brooklyn, NY

### Consider Becoming a MAFP Sustaining Member!

*This extra level of support is vital to the continued success  
of our association.*

Sustaining members will be recognized in both our Spring and Fall Seminar programs by being announced in the opening remarks at the seminars. In addition, special notice will be given in our newsletters and on our website.

A sustaining membership includes one paid individual membership. Contact Carol Schwar for more information.

# SEMINAR AGENDA

Wednesday, May 4, 2011

Cook Campus Center, Rutgers, New Brunswick, NJ

Please register by April 25. See page 7.

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|---------------|--|
| 8:30 – 9:00   | Registration – <i>Continental breakfast</i>  |
| 9:00 – 9:15   | Welcoming Remarks  |
| 9:15 – 10:15  | Pat Brown, The Great A&P Tea Company<br>Implementing Emergency and Biosecurity Procedures in Retail Stores |
| 10:15 – 10:30 | <i>Break</i>   |
| 10:30 – 11:30 | Grant Stiles, USDA<br>Safeguarding American Agriculture  |
| 11:30 – 12:30 | Tom Peter, Infection Control Technologies<br>Microbial Issues in Food-Related Facilities                   |
| 12:30 – 1:15  | Lunch – <i>Hot Buffet</i>  |

1:15 – 2:30	KEYNOTE SPEAKER Dr. Martin Wiedmann, Cornell University Listeria monocytogenes Cross-contamination Throughout the Food Chain: Sleuthing the Sources
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- |               |  |
|---------------|--|
| 2 :30 – 3 :30 | Virginia Wheatley, NJDHSS Food & Drug Program<br>Is Snake Oil an Unapproved Drug? What You Need to Know About Imported Dietary Supplements, Herbal Remedies, and Cosmetics |
| 3 :30         | Adjournment  |

## ATTENTION!

New Jersey Licensed Health Officers and Registered Environmental Health Specialists

This program has been submitted for approval by the NJ Department of Health & Senior Services for 5.0 continuing education (CE) contact hours towards renewal of a New Jersey Health Officer license and/or Registered Environmental Health Specialist license. Please check our website [www.metrofoodprotection.org](http://www.metrofoodprotection.org) for updated credit information.

Please don't print more than you need. Just print page 7.

REGISTRATION FORM – 2011 MAFP FALL SEMINAR 05-04-11

REGISTRATION DEADLINE 4-25-11

NO REGISTRATION BY TELEPHONE

Name \_\_\_\_\_

Title \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address (Please use the address at which you wish to receive future mailings).

Phone (day) \_\_\_\_\_

Fax \_\_\_\_\_

E-mail \_\_\_\_\_

(In case we need to reach you regarding payment, etc.)

PLEASE CHECK REGISTRATION TYPE:

- Member Registration \$40 (\$50 after 04-25-11)
- Registration and One Year Membership \$65 (\$75 after 04-25-11) Become a member now and get the member rate. Memberships run from January 1 through December 31.
- Non-member Registration \$75 (\$85 after 04-25-11)

PLEASE CHECK PAYMENT METHOD:

Check \_\_\_\_\_

Voucher / Purchase Order \_\_\_\_\_

Other \_\_\_\_\_

Please make checks, vouchers, and purchase orders payable to MAFP and mail to Carol Schwar, MAFP, c/o Warren County Health Dept., 700 Oxford Rd., Oxford, NJ 07863.

Directions to the Cook College Student Center are on page 7. Note: parking passes are no longer needed but you must park in lots 99C or 99D.

Questions? Contact Carol Schwar at [cschwar@co.warren.nj.us](mailto:cschwar@co.warren.nj.us), phone (908) 475-7960, or fax (908) 475-7964. Sorry, but we cannot provide registration confirmation.

#### Registration Information

*You will only be registered by returning this registration form. This can be done by mail or fax. **Please do not send more than one copy.** Please indicate the method of payment (i.e. check, purchase order, etc.) **Checks, vouchers and purchase orders must be payable to MAFP.***

PLEASE NOTE: PARKING PASSES ARE NO LONGER REQUIRED BUT YOU MUST

PARK IN LOTS 99C OR 99D

**DIRECTIONS to Cook Campus Student Center (CCSC)**

*Note: **Current construction** at the Rt. 1/College Farm Road intersection may render directions from online maps and GPS devices inaccurate. The directions below are accurate as of March 2, 2011.*

**From the North**

Go south on N.J. Turnpike to exit 9. Go west to Route 18 (road bears left) and immediately get into right-hand lane for Route 1 south (1/4 mile, follow signs to Trenton). Go south on Route 1 (approximately 1 mile). Stay in right-hand lane. Take exit for College Farm Road. Proceed along College Farm Road onto Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCSC is the first building on your left.

**From the South**

Go north on N.J. Turnpike to exit 9. Go west on Route 18 (road bears left) and immediately get into right-hand lane for Route 1 south (1/4 mile, follow signs to Trenton). Go south on Route 1 (approximately 1 mile). Stay in right-hand lane. Take exit for College Farm Road. Take exit for College Farm Road. Proceed along College Farm Road onto Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCSC is the first building on your left.

OR

Go North on Route 1; take second exit for Ryders Lane, then first exit for Route 1 South. Stay in left-hand lane. Go approximately 1 mile, and take exit for College Farm Road. Proceed along College Farm Road onto Cook Campus. At stop sign turn right onto Dudley Road. Make first right onto Biel Road. The CCSC is the first building on your left.

**From the West**

Take U.S. 22 east or Route 78 east to I-287 south. Take Easton Avenue exit to New Brunswick (approximately 4 miles). Stay on Easton Avenue until it ends and turn left after train station. Turn right at next light onto George Street. Continue to Nichol Avenue (approximately 2 miles) and turn right. Take first left onto Lipman Drive. Follow Lipman to College Farm Road (when road forks, bear left), go through stop sign across Dudley Road, and make right turn into parking lot immediately past stop sign.

1911-2011

**IAFP's 100-Year Anniversary**

*Celebrating a Century of Advancing Food Safety*

**MAFP** is an affiliate of the **International Association for Food Protection (IAFP)**, a non-profit association of food safety professionals. Comprised of a diverse membership of over 3,000 members from 50 nations, the Association is dedicated to the education and service of its members, as well as industry personnel. For more information, and a membership application, you may visit the IAFP website: [www.foodprotection.org](http://www.foodprotection.org) or call 800-369-6337.



**Please join us for:** IAFP's European Symposium on Food Safety  
May 18-20, 2011  
Ede, The Netherlands

**IAFP 2011**  
July 31-August 3  
Milwaukee, Wisconsin

# MAFP EXECUTIVE BOARD MEMBERS

2011

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1 <sup>st</sup> Vice President	Jessica Albrecht	jessica@rkenvironmental.com
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Member at Large	Gary Moore	garymoore@harvesttimebread.com

MAFP executive board is looking for a few new members. The board meets approximately six times and sponsors two educational seminars per year. Members of the Executive Board are expected to attend all meetings and seminars. If interested, please contact us at [cschwar@co.warren.nj.us](mailto:cschwar@co.warren.nj.us).



If you would like to be removed from our mailing list, please send an e-mail to [cschwar@co.warren.nj.us](mailto:cschwar@co.warren.nj.us).