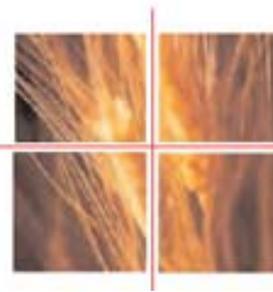




PRESS RELEASE



New HACCP Protocol and Japanese Website for AUKM

3rd May 2006

The Assured UK Malt (AUKM) Scheme has announced two important initiatives: a new Japanese version of its website and an update of the MAGB HACCP Guide, which forms an important part of the scheme. The Japanese website is the first foreign language version to be introduced and reflects the importance attached to this market by the maltsters in the scheme. Version 3.0 of the HACCP guide, now known as the 'HACCP Protocol', represents the latest step in the scheme's quest to ensure that AUKM continues to lead the world.

David Wilkes, Chairman of MAGB, said: "Japan represents an important market for UK maltsters, and we already sell some 87,000 tonnes of malt there. It is vital to us to communicate the key benefits of AUKM such as the outstanding traceability of malt within the scheme, and the way in which this supports risk management within our customers' companies.

"As with the English language site, the Japanese version gives full details of the scheme and its members, and we will be introducing new information during the year including case studies which show how AUKM malt can be traced right through the system from grower to brewer, and the way in which brewers are benefiting from the scheme."

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The Japanese website can be visited by going to **www.assuredukmalt.com** and clicking on the Japanese flag in the left hand bottom corner of the home page. At the same time the Maltsters Association of Great Britain (MAGB) has issued its latest guidance on HACCP (Hazard Analysis and Critical Control Points). Since the actions in the document are obligatory for members of the AUKM scheme, it has now become a 'Protocol' rather than a 'Guide'.

Ivor Murrell, Director General of MAGB, says: "The main changes in this version relate to maltings co-products, which are now fully covered, and the fact that the Protocol now calls for a business management system to be in place, structured to underwrite compliance with this document. More guidance on the verification and validation requirements are given, and specific details are shown against each of the eight critical control points.

"This update is evidence of the desire by Assured UK Malt members to ensure that the scheme is continually updated and is dynamic rather than static. At the moment AUKM leads the world in providing independently audited certification for its members. However, we can only continue to do that by a process of continuous monitoring and updating."

The review team which produced the Protocol took notice of the Assured UK Malt scheme's external auditor's comments that have been made since the HACCP Guide was last issued in July 2003, and made several adjustments to improve the guidance given in the document and to remove any ambiguities.

Product Authentication International (PAI), the external accreditation body for Assured UK Malt, will use the MAGB HACCP Protocol for Malting – Version 3.0, in combination with the AUKM Standard when carrying out their site audits of UK maltsters AUKM certified maltings.

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Changes include:

- 'Tie-in' references to the British Standards used in the sampling decisions for due diligence work.
- Emphasis on the fact that water used in malting must comply with the appropriate EU and national water quality legislation.
- Operator training should include HACCP and FEMAS awareness, as well as general food hygiene and safety.
- A restriction is to be applied to prevent operators working with raw or processed material if they, or close family members, have any food-related illness.
- More definition on preventing risk from glass

Version 3.0 of the MAGB HACCP Protocol for Malting can be viewed and downloaded by going to www.assuredukmalt.com/technical.htm.

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