

# NATURAL Cork User Group

*Working together with the Trade and the Cork Industry*



Minutes of the meeting of the Natural Cork User Group  
held at 51-53 The Hatton, Hatton Gardens, London EC1N 8HN 21<sup>st</sup> May 2007 at  
2.0pm

## **PRESENT**

Chairman  
Secretary to the Natural Cork  
User Group

Terry Lee  
Ann Harkins

Consultant  
Amorim, Portugal

## **CE LIEGE**

Antonio Amorim  
Jose Cobra  
Alzira Quintanilha  
Sergio Moutinho  
Marc Torrelles  
Roser Juanola  
Jean Michel Riboulet

President of C.E.Liège  
General Secretary C.E.Liege  
C.E.Liege Expert (CTCOR)  
C.E.Liege Expert (CTCOR)  
C.E.Liege Expert (AECORK)  
C.E. Liège Expert (Catalan Cork Association, Spain)  
C.E. Liège Expert (CevaQoe, France)

## **TRADE REPRESENTATIVES**

Paul Hankins  
Ian Rogerson  
Mary Wagner  
Finola Ryan

Thierry's  
Quality Stamp on behalf of Co-Op  
E&J Gallo USA  
LiQuid Assesst on behalf of Ehrmanns

## **ASSOCIATED MEMBERS REPRESENTATIVES**

John Corbet-Milward  
Peter Burgess  
Vanessa Linforth  
Rebecca May  
Nora Berrahmouni  
Marta Montalbán

WSTA, UK  
Campden & Chorleywood Food Research Association (UK)  
Soil Association  
WWF  
WWF  
Institute Catala del Suro (Spain)

## **GUEST**

Jamie Lawrence

Rainforest Alliance

## **APOLOGIES**

Dominique Ribéreau-Gayon  
Geoff Linton  
Jaco Van de Mer  
Ben Grib  
Johan Marais  
Carolyn Rastell  
Lucy Appelby  
Jenny Bond  
Martin Hall  
Brian Humphrey  
Alan Armstrong  
Anne Linder  
Nick Townhill  
Peter Taylor  
Paul Sanders  
Jo McDonauld

Carrefour, France  
Yalumba, Australia  
Synergy Sourcing Solution (SYNSSO)  
KWV  
KWV  
Waitrose  
Waitrose  
Quinn  
CCFRA  
Somerfield  
Waverly TBS  
Direct Wines  
Constellation  
  
Bottle Green  
British Retail Consortium

## 1. OPENING REMARKS

The chairmen welcomed the members and new members to the fifth annual general meeting of the Natural Cork Users Group and encouraged members to freely participate in the meeting.

The chairman mentioned that he wanted to conclude the consumer study to TCA and also the Buying Guide

## 2. MINUTES OF THE LAST MEETING

The minutes of the last meeting held on 18 May 2006 had been distributed to all the members and the Chairman asked if the Group was in agreement that they were an accurate account of the meeting. The Group confirmed it was an accurate account of the meeting.

## 3. APOLOGIES

The secretary conveyed to the Group a list of apologies.

## 4. ELECTION OF NEW MEMBERS

The Secretary made the Group aware of the new members who had joined the Group since May 2006.

The Secretary had distributed to the Group an updated structure and a list of new members, companies and classification of membership before the meeting.

The Group supported each nomination of membership. The list of new members is appended to these minutes.

## 5. ITEMS ON THE AGENDA

The Chairman requested if there were any additions but received no new items for the agenda.

## 6. CONCLUSION of the SENSITIVITY STUDY

The facilitator (Chairman) introduced the sensitivity study in the absence of Jennifer Jo Wiseman and conveyed her apologies for not being able to attend due to work commitments.

He briefly outlined the methodology and that the conclusion was based on the CCFRA reported last year. He indicated that the study had been funded by the C.E.Liège and the Californian Wine Institute and as far as possible the project had been a joint effort. He indicated that the only difference in the methodology employed was the way in which the wines were presented to consumers.

He expressed from a business point of view the importance of making good business decisions and said that the cork industry had made some good decisions which had reduce the levels of TCA. In addition, that TCA was very difficult to work with and difficult on the pallet and that prior to this study there was little know about the effects of TCA on consumer liking.

The conclusions were taken from a sensory panel of 513 consumers for White and less for Red wine from France / UK and the USA .

### Key Objectives

- The level at which TCA can be detected
- The level at which this difference is perceived as a defect
- The level at which this defect becomes unacceptable
- Wine sensory properties using a trained descriptive panel

In addition wine data was supplied to Jim Kolsky in order to complete the global analysis.

### *Descriptive Profiling for Odour and Flavour*

- detected TCA at <3 ng/L and identified TCA in the aroma at 3 ng/L (mean intensity 2.5 ng/L)
- perceived TCA in the flavour at 1 ng/L
- described TCA as musty/mouldy

As the TCA increase it changes the attributes of the wine

- perceived TCA intensity increased and plateaued between 10 and 40 ng/L
- fruity, oaky/woody and total on-notes decreased

Liking of White Wine – Aroma

- Liking decreased significantly at 2 ng/L TCA for 72% of French, UK and US consumers
- Liking did not vary across the range of TCA tested for 28% of consumers

#### Liking of White Wine – Flavour

- Liking decreased significantly at 2 ng/L TCA for 43% of French, UK and US consumers
- Liking did not vary across the range of TCA tested for 15% of consumers
- Liking increased significantly at 15 ng/L TCA for 42% of consumers

#### Liking of Red Wine – Aroma

- Liking decreased significantly at 3 ng/L TCA for 62% of French, UK and US consumers
- Liking did not vary across the range of TCA tested for 38% of consumers

#### Liking of Red Wine – Flavour

- Liking decreased significantly at 5 ng/L TCA for 62% of French, UK and US consumers
- Liking did not vary across the range of TCA tested for 38% of consumers
- Descriptive analysis

### Summary

#### Descriptive Analysis

- The panel detected TCA at or less than 3 ng/L in the aroma and flavour of the white and red wines
- TCA was described as musty/mouldy
- Increased levels of TCA depressed the fruity, oaky/woody and other on-notes of the wines
- Liking of white wine aroma by two clusters of French, UK and US consumers decreases significantly at 2 ng/L TCA for 72%  
does not significantly decrease for 28%
- Liking of white wine flavour by three clusters of French, UK and US consumers decreases significantly at 2 ng/L TCA for 43%  
does not significantly decrease for 15%  
significantly increases at 15 ng/L TCA for 42%
- Liking of red wine aroma by two clusters of French, UK and US consumers  
decreases significantly at 3 ng/L TCA for 62%  
does not significantly decrease for 38%
- Liking of red wine flavour by two clusters of French, UK and US consumers  
decreases significantly at 5 ng/L TCA for 62%  
does not significantly decrease for 38%

Antonio Amorim on behalf of C.E.Liege voiced his concerns about that the results were not as clear cut and needed to be more subjective. E.g. 40% consumer showed an increase liking at 15ppt. However he informed the group that even though they would have preferred a stronger recommendation, this was an issue of the pass and needed to move forward on the new things. He informed the group that the C.E.Liege would be meeting in June 2007 to discuss within the industry before anything was made public. He also suggested that benchmarking companies based on performance could be the way forward. He concluded with agreeing with the conclusions and that the industry should take appropriate action.

Terry Lee suggested that the concerns of the C.E.Liege was possibly due to the methodology problem (carry over) rather than consumer and to set up the method to overcome the problem. He made it clear that the cork industry had taken note and in many cases had advance in technology, unfortunately not as far as some wineries would like. The wine trade forced the cork industry to change as they moved away from corks to alternatives which the cork industry needed to recapture. He said he did not want to embarrass the cork industry but those that made unwarranted noises within the chain needed to be stopped!

Terry congratulated all those who participated within the project – well done!

### Action

- Dissemination of final results to NCUG must remain confidential within NCUG
- Further work on the wine data if necessary to identify any other relevant information
- The Natural Cork User Group approves the release of a statement summarizing the outcomes of the consumer TCA project subject to approval by CELiège and the California Wine Institute
- To circulate to the NCUG the draft statement for review (confidential)
- To agree to go public

## 7. INTERNATIONAL GUIDE for BUYING CORK STOPPERS for STILL WINES

Ian Rogerson firstly thanked the working group for the tremendous work and commitment that had been given to the development of the buying guide.

He gave a brief explanation and background to why the guide was developed. He informed the group that back at the turn of the century the image of cork was a bad thing and was being conveyed from different quarters i.e. consumers, press, wineries and retailers.

In 2002/03 saw the forming of the Natural cork user group which consisted of retailers, wineries, experts from the cork industry, technical organisation and interested parties. It was clear that not all parties were singing off the same hymn sheet when it came to discussing technical issues related to the purchasing of corks stoppers. It was important to establish common goals on what was needed to be done in order to improve the quality of cork.

What does the guide do?

- Provides common terminology reference for the Buyer and the Seller
- Refers to the accepted the International Organisation for Standardization terminology/ methodology when relevant
- Includes use of the ISO Final Draft International Standard ISO FDI 633.
- Provides technical guidelines on the
  - Chemical
  - Microbiological
  - Grading
- Requirements for buying cork stoppers.
- Ensures producers are aware of the standards required by retailers and wineries including use of Hazard and Risk Management systems and adherence to internationally recognised quality system standards.

What does the Guide not do?

- Doesn't say how the corks should be manufactured however it does make ample reference to and insists on compliance with the CE Liege International Code of Manufacturing Practices for Cork Stoppers
- It does not say how the cork stoppers should be used though perhaps this would be a suitable topic for consideration for inclusion in later Versions of the Guide.
- It is not meant to be used as a contract between the seller of the stoppers and the buyer though cognisance of the contents will surely benefit both.

What is New?

- Relevant ISO methods all referenced in one document.
- Agreed recommended performance standards for stoppers quoted for the first time in one document
- Interpretative table for using cork stoppers which have been visually graded.
- A suitable cork stopper is one which
  - Protects the wine
  - Runs on the line and fits the bottle
  - Matches the consumer's expectation.

He added that everything was now in one place and also provided recommended performance levels, qualitative values which were previously not generally available. The agreement of TCA values which had driven the cork industry marked a sufficient achievement. However, other molecules would be considered in future development of the guide.

The guide gave an Interpretative table for using cork stoppers which had been visually graded which was possibly the first of its kind. It was important to note that the interpretation of visual grade was a matter for mutual agreement between the buyer and seller. In addition that though visual grading played an important part in determining the price paid for cork stoppers for most of the industry's history but there was a lack of scientific evidence to support a link between visual characteristics and cork performance, the guide acknowledged this.

He concluded with a big thank you to the group of Experts for the huge amount of work and that it was a pleasure in working with the team. He particularly wanted to thank Terry Lee and Ann Harkins for their unstinting efforts in making sure the documents happened. Finally, he conveyed his respects to the huge amount of work that the cork industry had undertaken during the last few years, which included the buying guide. It was considered a step in the right direction and he encouraged members of the group to keep the comments coming in on how the guide could be further improved.

Lastly, he urged the group to adopt the guide and use it

Terry Lee further added his congratulations to the working group and commented that a lot of effort had gone into the document, but it required some minor tweaks.

The secretary also thanked the working group for the continuous support and co-operation throughout the development of the guide, particularly with Terry Lee and Ian Rogerson. In addition she added that the last year the guide focussed on Natural and Colmated corks but now covers all the types of cork stoppers for still wines.

John Corbet Milward from the WSTA suggested that a presentation should be made to OIV and how could the WSTA assist in the role of the guide within the UK and offered to help with a press conference?

Becca May from the WWF questioned how the industry would use the guide. The chairman said it was important for the group to agree with the guide first before going public.

Antonio Amorim said that it was an important instrument that the C.E.Liege needed to convey to the rest of its members in the different countries. The guide was to be considered a minimum standard for the industry that both the wineries and retailers needed to support throughout its supply chain. It was also important to report back to the group how the C.E.Liege would release the guide into public domain. He also added that any message that went out to the public that it was to important to convey that the buying guide was a joint effort from the wine trade, retailers and cork industry and should be reviewed every 2 to 3 years to keep the work alive.

The chairman asked the group to adopt the guide and this was supported by Ian Rogerson and John Corbet-Milward. The group agreed with the adoption of the buying guide and not to be put on the shelf.

Jose Cobra Secretary General to the C.E.Liege specifically named every member of the working group and congratulated them on the very hard and important work that they had done – well done!

Paul Hankin from Thierry's said that this was a critical piece of work as a tool in his previous work and was a very good piece of work. He suggested that Retailers should give their opinions on the press release.

Jean Michel Riboulet C.E.Liege expert made mentioned that the buying guide should also be used as part of the contractual agreement but also to create product awareness and should be used as an educational document.

Mary Wagner from Gallo said it was a great document and that it should be presented to the Wine Institute and Terry Lee added that there were 2000 wineries in Australia so there was opportunity for wide distribution.

Vanessa Linforth from the Soil Association suggested that the group should investigate intellectual property even though the buying guide had copyright by the NCUG. John Corbet- Milward suggested register with the Office of Fair Trade and also as part of the contractual form on the back of Bulk Wine Shipment.

#### **Action**

- To include in the list of acknowledgements the WSTA
- C.E.Liege to report to the group on the release of the Guide – (C.E.Liege meeting June 2007)
- Investigate the possibilities of presenting to OIV (40 Governments)
- Press release / press conference – wine journals etc – WSTA to host conference, Retailers opinions on the guide.
- Secretary to issue the front cover to C.E.Liege and the WSTA to place on their website – electronic downloads of the guide
- Revision of the guide every 2 years
- Consideration to both hard copies and CD versions of the Buying Guide
- Implementation, monitoring and continuous improvements of the Buying Guide – C.E.Liege
- Create product awareness and Educational document
- Investigate Intellectual property and copyright – possible register with the British Library and Office of Fair Trade, UK
- Possible link in with the Bulk Wine Shipment – WSTA, Wine Institute USA and the Australian wineries

#### **8. WORLD WILDLIFE FUND (WWF)**

Nora Berrahmouni from the WWF thanked the group for giving her the opportunity in sharing what the WWF had been doing and its synergies over the last year.

She gave an out line of the WWF and its mission which focussed on Conservation, Sustainability, Biodiversity and Natural Resources within 7 countries of the Mediterranean. She drew attention to the concerns and threats relating to cork; habitat, wild life, soil conservation, fire risk, desertification, pressure of management practices and competition of the market. She high lighted that if the cork trend continues to declines by 2015 the cork oak landscape could potentially degrade and will eventually disappear which will have an effect on the environment and social economics.

However, Nora provided a part way solution with regards to FSC certification which helped to support the management of the cork forest and providing a chain of custody for FSC certified cork stoppers. She informed the group that FSC and WWF have managed to gain the respect and support from well known retailers e.g. Sainsbury's and B&Q and also celebrity sponsorship. FSC certification helped to identify the source of origin, demonstrated the environmental and Social – economic impacts and responsibility which created awareness within the market. Consumers needed to connect with the origin of source and reassurance against environmental impact

and labelling was a way of providing this message. It also provided a marketing tool to promote clients responsibility to environmental and social – economic concerns. She also made the group aware that there were 14,000 ha cork forests that were FSC certified were privately owned (Spain, Portugal and Italy). She made the group aware of who was in the process of supporting and working with FSC.

- Andalusian and Sardinian regional governmental, Moroccan Gov in process
- Private owners in process
- 3 cork processing units FSC certified (AMORIM) & others in process
- A world first wine producer FSC certified

Auditing bodies that certify to FSC from the forest to the wine bottle through the chain of custody:

Rain Forest Alliance (Smart wood) – Jamie Lawrence

Soil Association – Vanessa Linforth

Nora provided clarification to the group:

- It was a step by step approach through a chain of custody which improves traceability
- Cut off point was the winery
- FSC certification was related to cork forest and stoppers and not the wine
- FSC cork was in limited supply today and to encourage dialogue to when available
- Labelling of FSC cork addressing the threats

She informed the group that the WWF wanted to develop a responsible purchasing guide but the group did not see the need for another buying guide as this already had been done, however it was suggested that possible merger or references could be made within the International Buying Guide for cork stoppers within the next version. It was apparent that both Suberculture code of practice and WWF aims were very similar and it was suggested that this could be the best route for WWF to combine their efforts and work. She continued to emphasize that the importance to preserve the environment was to encourage suppliers to be FSC certified for the future of cork and the landscapes.

Antonio Amorim informed the group that both Spain and Portugal had already made commitments:

- additional 20 – 250000 hectares
- rebuild the foundational sustainability
- market availability between 10 -15 million corks

## **ACTION**

- Review of the Buying Guide to incorporate WWF reference to FSC cork – next version
- Encourage and promote FSC labelling and FSC certification

## **9. INTERNATIONAL CODE of CORK OAK PRACTICES / SUBERCODE**

Alzira Quintanilha introduced to the group the International code of cork oak practices “Subercode”. She explained how she felt that there was something missing within the cork supply chain and that it needed to be taken further to incorporate the farmer / forest. Subercode was a simple and a cost effective process that focussed on the cork oak forest. It aims to reach 50% of the forest to be certified by 2010 within 7 Mediterranean countries: Portugal, Spain, France, Italy, Morocco, Algeria and Tunisia. The certification will be carried out by an independent auditing body and developed by C.E.Liege. In addition the code aims to address the individual or group exploitations, introduce a management plan and the regeneration of the cork oak landscape.

### **Objectives:**

- Sustainable management
- Sustainable eco-system
- Cork production and quality improvements

### **Contents:**

- General principals
- Usual principals
- Mandatory practices
- Recommendation toward action
- Glossary and concepts

**Guidelines:**

- Sustainable forest management
- Ecological Integrity
- Good exploitation
- Food Safety
- Legality
- Quality and production of cork
- Work Safety

Alzira informed the group that there would be a review of the practices as part of the certification which will cover: Cork oak regeneration, Silviculture treatments, protection against disease, plaques and forest fires; Barking and Health & Safety at work. She briefly described the certification process and that training would be carried out by C.E.Liege and the independent certification body (ICB). The certification would be valid for 3 years and the use of the cork mark and ICB logo could be employed subject to rules adopted. In addition supporting documentation, check list and manual would be constructed to support the certification and auditors. Particular rights and obligations would be granted to those who received a subercode certification.

Over 2007/08 C.E.Liege aims to develop Subercode, train and implement the first audit by end 2008.

Vanessa Linforth from the Soil Association indicated that the Suber code was similar to the structure of FSC certification albeit that FSC was generic and Subercode was specific to cork oak. She suggested that the Soil Association / FSC discuss both to see what benefits / training could be gained for Subercode.

Antonio Amorim commented that whilst FSC was more of an international approach, Subercode was specific to cork but was opened to comments that would further help the development of Subercode to prevent duplication and add international credibility.

Jamie Lawrence of the Rain Forest Alliance agreed that it was not in the best interest to have conflicting sets of principals

The chairman concluded that the cork industry was going in the right direction and much more reactive than in the past. He encouraged keeping the lines of communication open and that the cork industry could learn from the paper/ timber industries.

**Action:**

- Secretary to inform & update the group of the potential of FSC / Suber code development
- Build synergies, gap analysis and merger & harmonisation

**10. NEW EDITION of the INTERNATIONAL CORK STOPPER MANUFACTURING & SYSTECODE**

Jean Michel Riboulet reported on the introduction of the 5<sup>th</sup> Edition of the C.E. Liège International Code of Cork Stopper Manufacturing Practices. He informed the group that the code was voluntary but companies needed to have a quality system in place already. Bureau Veritas was the independent auditing body against the code.

The new version aimed to be:

- A source of technical and technological know-how for an industry concerned with being as transparent as possible for users, distributors and consumers.
- Contained the latest terminology and vocabulary used in the ISO 633 standard.
- It refers to the Council of Europe's resolution AP 2004.

He informed the group that the Systecode was the application method to ensure compliance and auditing guidelines were available. The code covered the preparation, manufacturing and finishing of cork stoppers. It also covered the daily activities for each operation. In addition to the mandatory practices and terminologies it also included C.E.Liege recommendations. Companies must be able to produce data documents for each product used that show their conformity with the Council of Europe's Directives and Resolutions and also demonstrate traceability.

He made the group aware that the code incorporated three new cork stoppers: extruded, moulded and new generation stoppers and their manufacturing operations.

He identified some specifics within that code that had been incorporated e.g.

- Cork bark preparation
- replacement of forest best practice to Subercode
- stabilisation period is now recommendation
- storage conditions to for trituration (first granulation) to maintain quality of granules

- water analysis for boiling water
- introduction of second boiling where applicable
- granulations of cork manufacturing
- new generation cork stoppers
- finishing
- safety when dealing with colmation & colorants etc.
- printing of cork – logos must be added for identification
- Storage of corks
- Control of heavy metals and sensory etc

For companies that already have the SYSTECODE certification in place for several years, a follow-up audit every three years had been introduced instead of an annual audit.

He concluded with the benefits of the Syetecode as it was an independent audit that provided credibility to the system and also the adopted a Hazard Analysis System approach.

**Action:**

- To keep the group informed of developments

**11. COLLABORATIVE TRIALS**

**Concept**

To undertake collaborative, comparative evaluation of closure performance by credible organization/s with the data available to sponsors of the trial/s

Terry Lee provided an update on the proposal of collaborative trials. He informed the group that in 1990 the AWRI provided the first comparative data on the performance of closures and since then wineries have been conducting their own trials but there was nothing else in the public domain. Whilst much innovation and duplication was happening within the stopper market discussions with Antonio Amorim and Mary Wagner (Gallo) developed the concept of collaborative trials.

He added that the benefits of collaborative trails could save money and provides data but maybe the NCUG was not the forum to conduct this approach due to other closures other than cork would be included as part of the trial. He commented that he has received interest by wineries and suggested that a steering meeting should be set up to review the following; the steering committee should be members from closures, producers and users:

- Establish interest and quotes
- Organisation(s) who would conduct the trial
- Capabilities & credibility
- Costs involved shared between closures, producers and users
- Reporting the trial

**Proposal for cost sharing**

- Two models discussed
  - closure producers pay 100% of costs
  - closure producers pay 70% and users 30% of costs
- Second model favoured as users
  - have a say in the closures tested
  - can influence the design of the trial and the performance measures applied
  - have access to data generated by the trial

Antonio Amorim said that in principal it makes sense and that cork producers can improve what they are currently doing and that it should not stop but wondered if collaborative trials could be a form of performance testing criteria of a company i.e. the top 10 but C.E.Liege would need to consider what could be the implications.

1. What would be the criteria due to new technology?
2. The analysis criteria

Mary Wagner indicated that it could be a way of possible bench marking but exposure needed to consideration and maybe a sensitive approach maybe necessary e.g. Robert Parker – approved closure list as a goal to aim for or Stamp of approval.

Terry Lee provided reassurance that companies needed to look at any data and give approval before any data was published. He also added that the scope needed to be wider than just cork and other closures should be included. He concluded that he would investigate any interest in this project and report back.

**Action**

- C.E.Liege to feedback to the group taking in consideration the other countries (C.E.Liege members)

- NCUG agreement with proposal
- Seek expression of interest to proposal from closure producers, wineries and retailers
- If reaction positive, establish Steering Committee
- Steering Committee firms up details of collaborative trial, calls for quotes and proceeds with trial

## **12. ANY OTHER BUSINESS**

The chairman informed the group that there were a number of items from the previous minutes that have not been addressed and should be considered for the next meeting.

- oxygen permeability—methods, data, mean for closures and including screw cap binders and glues
- APCOR research on TCA – Started late – Dec 2007 interim results
- bottle neck sizes vs cork sizes—TCA, extraction, oxygen permeability

## **13. MEETING CLOSED**

The Chairman thanked the presenters and the Group for their continuous support and attending the meeting. Finally, he thanked the Secretary for her support throughout the year and Antonio Amorim again for releasing her from her day-to-day duties to act as Secretary to the NCUG.

## **14. ITEMS FOR THE NEXT AGENDA**

Environmental impact on various closures – WWF to liaise with C.E.Liege

Update of Centre of Excellence – industry cork park

Ann Harkins  
Secretary of the Natural Cork User Group  
(0044 (0) 1454 310 785)

## **Appendix**

### **The Natural Cork Users Group – 2006/07**

#### **New Members – NCUG**

Vanessa Linforth – Soil Association - Associated member  
Carolyn Rastell – Waitrose – Member  
Lucy Appleby – Waitrose - Member  
Jaco Van der Merwe – Synergy Sourcing Solutions (SYNSSO) - Member  
Rebecca May – WWF – Associated Member  
Nora Berrahmouni – WWF – Associated Member  
Jenny Bond – Consultant to Quinn – Member  
Brian Humphreys – Somerfield – Member  
Alex Carr-Taylor – Alex Carr-Taylor vineyards / winery UK – member  
Ramon Santiago – IPRCOR – Associated member  
Marc Torrellas – AECORK - Associated member

#### **Changes during 2006 /07**

Alan Armstrong – Waverley – resigned from the Group  
Lisa Buckley – Waitrose – relocated to USA  
Jenny Bond – Somerfield – moved to Quinn  
Brian Humphreys – Somerfield – Replacement for Jenny Bond  
Jaco Van der Merwe – Origin Wines – New position SYNSSO  
Sofia Afonso – no longer with APCOR  
Esperança Palarlos replacement Marc Torrellas as C.E.Lège expert

#### **New Arrival**

Congratulation for the new arrival of her baby – Well done! Esperança