

Food Information Regulation: Implementation into national legislation

Stephen Pugh

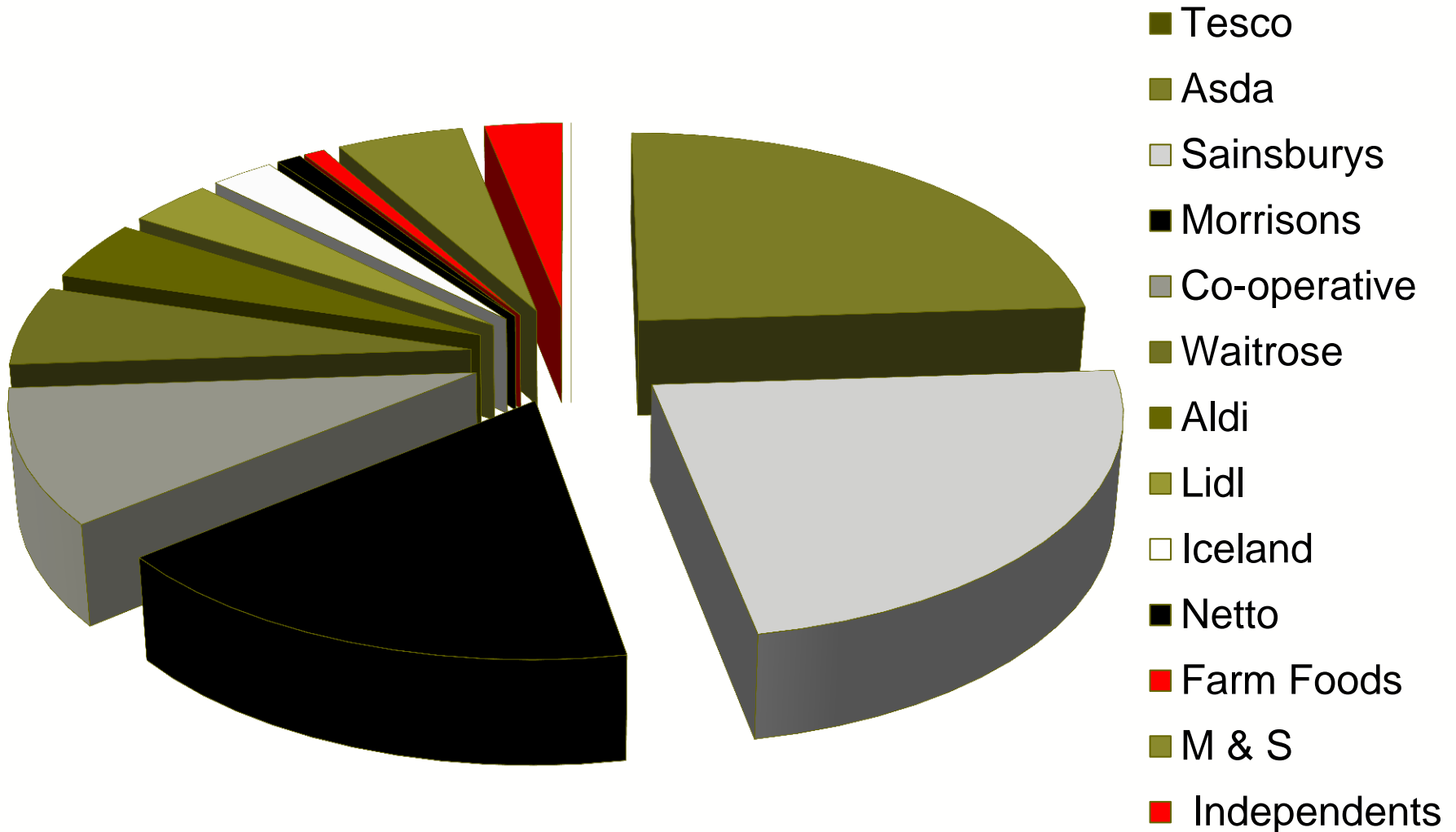
Head of Food Labelling Team

**Department for Environment Food and Rural Affairs (Defra)
UK**

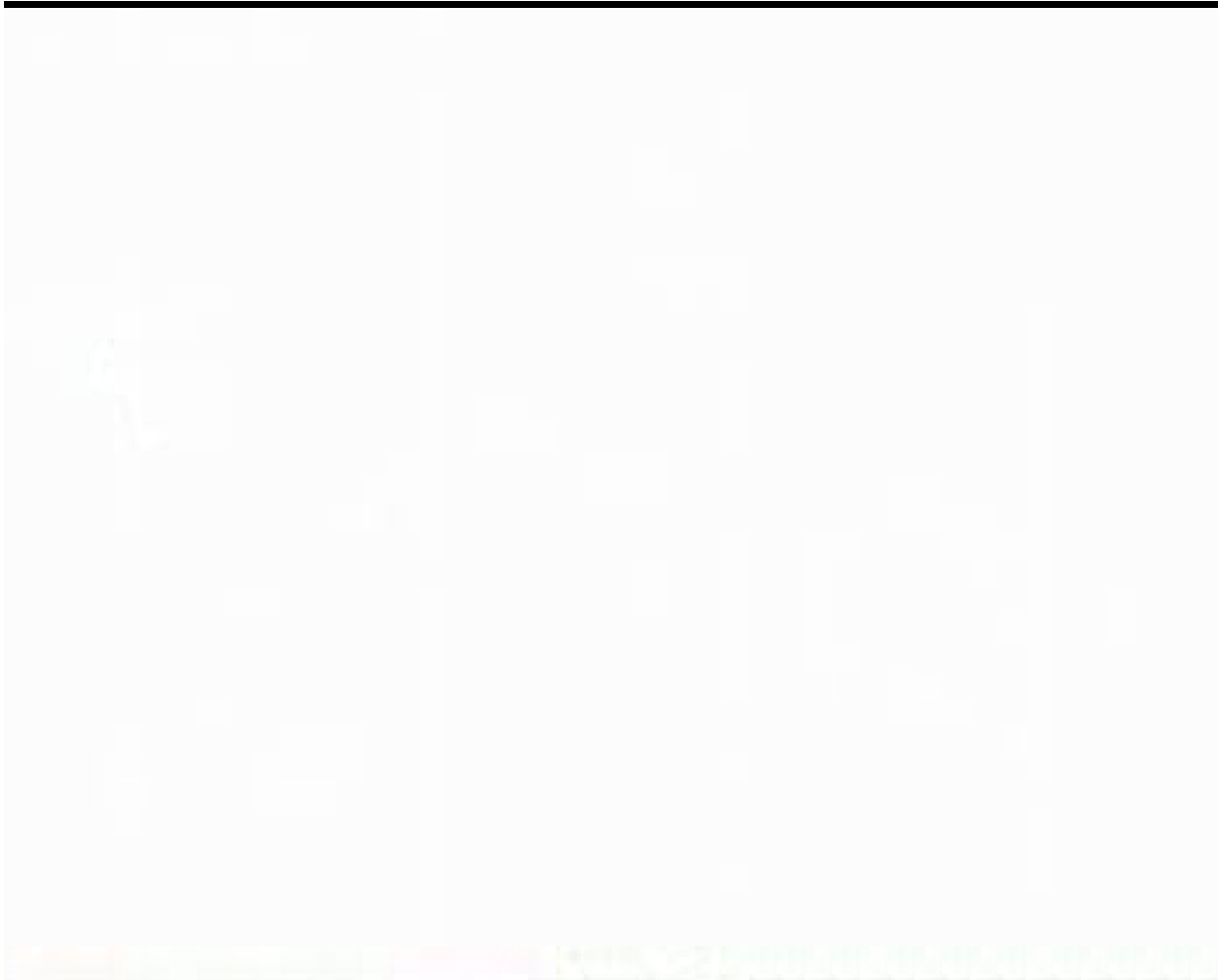
Market share for major stores



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Eyetracking – seeing and touching



UK Implementation

FOOD INFORMATION TO CONSUMERS

Development of the enforcement legislation:

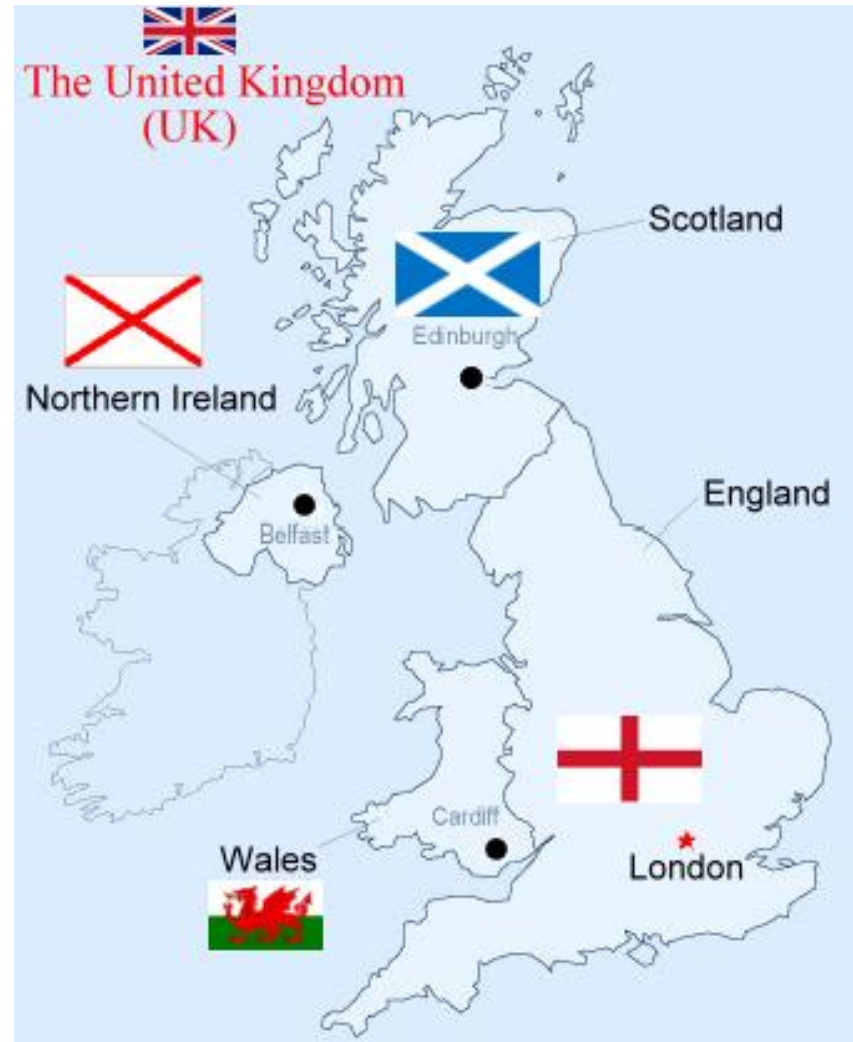
- **Consultation**
 - **Statutory instrument**
 - **Impact Assessment**
 - **Guidance on SI**
- **Publish(ed) Nov 2012**
- **Completed end of Jan 2013**

- **Changes to the current system**
 - **Non-criminal (only for the non-food safety aspects)**
 - **Civil penalties (improvement notices)**
 - **Appeals through First Tier Tribunals**
- **Red Tape Challenge – deregulatory whenever possible**

National political landscape - Different governments in UK



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- **Split between**
 - **food information (Defra)**
 - **food safety information (FSA); and**
 - **nutrition labelling (Department of Health)**
- **Need for own England legislation – enforcement**
- **Need to amend some legislation on a national basis**

National measures

Issues under discussion

- **Revoking of national provisions on Cheese and cream standards**
- **Ice cream standards**
- **Low alcohol Drinks**
- **Additive class on loose foods not required**
- **Name of food for loose foods**
- **QUID in meat products**

New packaging?



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Nutrients are in a different order and salt rather than sodium

simply fruity muesli

A blend of multigrain flakes with dried and sweetened dried fruit.

good to know

- ✓ High in fibre
- ✓ Contains wholegrains
- ✓ A low sodium food
- ✓ Low in fat
- ✓ Low in saturated fat
- ✓ Vegetarian Society approved

nutritional information

| typical values | 100g as sold | 45g serving* |
|----------------------|-----------------|-----------------|
| Energy | | |
| kJ | 1,410 | 881 |
| kcal | 334 | 209 |
| Protein | 7.4g | 7.3g |
| Carbohydrate | 66.4g | 36.6g |
| - of which sugars | 29.0g | 18.6g |
| Fat | 2.6g | 3.1g |
| - of which saturates | 0.5g | 1.5g |
| - monounsaturates | 0.8g | 0.9g |
| - polyunsaturates | 1.0g | 0.6g |
| Fibre | 7.7g | 3.0g |
| Sodium | 0.03g | 0.10g |
| - equivalent as salt | 0.08g | 0.25g |

* a serving includes 125ml of semi-skimmed milk

ingredients

Dried and sweetened dried fruit (30%) [sultanas, sweetened dried papaya (10%) (sugar, papaya, preservative: sulphur dioxide), raisins, sweetened dried pineapple (6%) (sugar, pineapple, citric acid, preservative: sulphur dioxide)], barley flakes, oat flakes, wheat flakes, toasted & malted wheat flakes (wheat, barley malt extract).

allergy advice

Please see ingredients for allergens. May contain nuts and milk.

We use only the best, natural ingredients and this means sometimes a stray piece of shell or fruit stone may sneak past our checks and into your bowl.

best enjoyed

Serve with milk, yoghurt or fruit juice for a delicious and nutritious breakfast.

storage instructions

Store in a cool, dry place. Some of the best bits may have settled at the bottom of the pack, so please shake gently before opening. For best before end date, see base of pack.

woodland trust

We're supporting the Woodland Trust's Jubilee Woods project, which is helping people across the UK plant 6 million trees. Find out more, just visit:

www.dorsetcereals.co.uk/trees



WOODLAND TRUST

Registered charity in England no: 294344 and in Wales no: 30038-066

Allergens highlighted, Advice Box refers to ingredients list

Minimum font size

National provisions under discussion in the consultation

- **Minced meat**
 - **National mark to cover minced meat not within the criteria of Annex VI, Part B (1):**
 - ▣ For UK market or ▣ For national market
- **Loose food**
 - **Provision of allergen information**
 - Verbal presentation
 - Notification to the Commission

35 implementing acts, delegated acts or reports in FIC

17 obligatory actions

- *9 with deadline and 8 without deadline*

18 optional actions

Guidance Q&A

Political agreements of the Commission Statements

- Information on method of slaughtering animals
- Colouring foods
- Food prepacked for direct sale
- Aspartame

- **Origin reports for 6 categories of food**

(by 13 December 2014)

- **(a) types of meat other than beef (AGRI)**
- **(b) milk (AGRI)**
- **(c) milk in dairy products (AGRI)**
- **(d) unprocessed foods (AGRI)**
- **(e) single ingredient products (AGRI)**
- **(f) ingredients that represent more than 50 % of a food (SANCO)**

- **Report on alcoholic beverages**
(with legislative proposal)
- **Report on trans fats**
(with legislative proposal)
By 13 December 2014
- **Report on the use of additional forms of expression**
(With legislative proposal)
By 13 December 2017

General labelling

- Rules on expression by means of pictograms
- Alternative presentation of mandatory information
- List of products exempted from ingredients list
- Re-examination and updating of the list of substances causing allergies or intolerances
- Alternative manner for expressing the net quantity for certain specified foods
- Uniform minimum durability date
- Detailed rules on the instructions for use for certain foods

Nutrition

- Conversion factors for vitamins and minerals
- Nutrition tolerances
- Negligible energy value or amount of nutrients
- presentation of the nutrition declaration
- Amend list of nutrients to be included in the voluntary nutrition declaration

Issues requiring some interpretation

- Transitional period and anticipation of the new labelling rules
- Origin labelling
- Responsibilities
- Distance selling of food
- Legibility
- Allergen labelling
- Information on defrosted
- Added water

Nutrition labelling

NUTRITION DECLARATION

- Mandatory nutrition labelling for prepacked foods
- Voluntary front of pack nutrition labelling
- Voluntary nutrition labelling for non prepacked foods
- Exemption from mandatory nutrition labelling for alcoholic drinks
- Transition periods

Mandatory nutrition labelling for prepacked foods

- Information required on energy, fat, saturates, carbohydrates, sugars, protein and salt
- Voluntary information can be given for mono-unsaturates, polyunsaturates, polyols, starch, fibre and any of the permitted vitamins & minerals*
- Information required on a per 100g/ml basis, with additional 'per portion' information allowed voluntarily
- %GDA information may be provided voluntarily on a per 100g/ml or per portion basis

Changes to 'back of pack'

- Re-ordering to emphasise the nutrients important to public health
- Sodium no longer permitted, although statement can be added explaining salt is due to naturally-occurring sodium
- Trans fats cannot be declared, pending a report by the Commission within 3 years



Nutrition table changes

Group 2 nutrition labelling

| | Per 100g |
|---------------|-------------------|
| Energy | 1500 kJ/ 356 kcal |
| Protein | 9.9g |
| Carbohydrates | 58.1g |
| of which | |
| Sugars | 16.8g |
| Fat | 7.4g |
| of which | |
| Saturates | 1.1g |
| Fibre | 8.9g |
| Sodium | Below 0.1g |



FIR nutrition labelling

| | Per 100g |
|---------------|-------------------|
| Energy | 1500 kJ/ 356 kcal |
| Fat | 7.4g |
| of which | |
| Saturates | 1.1g |
| Carbohydrates | 58.1g |
| of which | |
| Sugars | 16.8g |
| Protein | 9.9g |
| Salt | Below 0.1g |

NB: fibre can also be declared voluntarily

- Voluntary FOP information permitted on either:
 - energy-only, or
 - energy plus fat, saturates, sugars & salt
- Information can be provided on a per portion basis for energy + 4 nutrients, provided that energy is also provided on a per 100g/ml basis.
- % GDA information can be given on a per 100g/ml or per portion basis
- Additional forms of expression and presentation are permitted, subject to certain requirements.

Non-prepacked foods



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- Voluntary information can be limited to:
 - energy only; or
 - energy, plus fat, saturates, sugars & salt; or
- Information can be provided on a per portion-only basis:
- Member states can introduce national rules to mandate certain aspects of the nutrition declaration if they wish.
- % GDA information, as well additional forms of expression are permitted (subject to fulfilling criteria).



- All alcoholic drinks over 1.2%abv are exempt from the mandatory nutrition declaration
- Voluntary energy-only declarations are permitted, as well as the option to display declaration (energy + 6)
- Information would be required on a per 100 basis, with per portion information permitted in addition.
- The Commission will write a report within three years on the suitability of nutrition labelling for alcohol, as well as considering the need for a definition of ‘alcopops’.



Additional Work by Commission

Commission given further work and powers in a number of areas. relation to nutrition these include (but are not limited to):

- Trans fats
- Nutrition tolerances
- When levels of nutrients can be considered 'negligible'
- GDAs for subgroups of the population
- Harmonisation of the use of AFEs
- Use of pictograms and symbols for mandatory labelling information.
- Rules on the declaration of certain mandatory information other than on the label.
- Rules for formats of presentation of nutrition labelling



MINIMUM FONT SIZE

Minimum font size



- If the largest surface is less than 80 cm²
 - the x-height greater than 0,9 mm
- If the largest surface is greater than 80 cm²
 - the x-height greater than 1.2 mm



Legend



1 Ascender line

2 Cap line

3 Mean line

4 Baseline

5 Descender
line

6 x-height

7 Font size

Nutrition Labelling

TRAFFIC LIGHTS

What research is available?

- Overall, the research tends to focus on:
 - Consumer **preferences** for front of pack labelling
 - Consumer **understanding** of front of pack labelling
 - Consumer **self-reported use** of front of pack labelling
- There is limited evidence on:
 - Consumers' **actual use** of front of pack labelling
 - **Impact** of front of pack labelling on consumers' diet

What does it tell us?





- Widely used, particularly in the UK
- Consumers pay more attention to nutrition information FoP
- Consumers can make correct health inferences from common forms of FoP – most people can make simple calculations. However, accuracy decreases as complexity increases
- Evidence of confusion where multiple schemes co-exist on the market -strong consumer preference for single scheme - Consistency
- Larger numbers report using FoP than are observed doing do in real life -attention to labelling is measured in milliseconds



What does it tell us?

- Motivation
 - Women
 - Those with young children
 - Dieters
 - Those with special dietary requirements
 - Higher income, higher education
 - First time purchases
- Directive versus non-directive – hybrid preferred
- Market penetration – gaining familiarity increases attention
- Label's influence on choice small (price, habit, brand exert more influence)

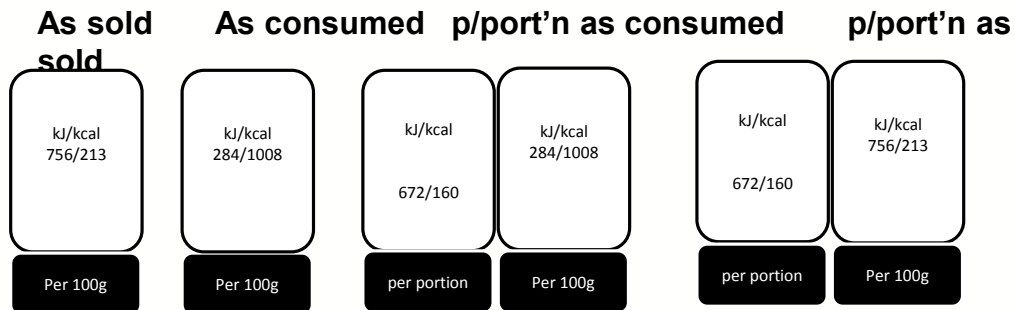
Policy Implications

- It is important to have **nutrition information on the front of pack** 
- **Consistency** in front of pack labelling schemes is key (over and above the specific type of scheme) 
- It is important to have a **large market penetration** in order to raise awareness in consumers 
- **Motivation**..... 

EU FIC - Front of pack

- Voluntary FOP information permitted on either:
 - energy only, **or**
 - energy plus fat, saturates, sugars & salt
- Legibility and font size requirements apply.
- In 'principal field of vision' – seen at first glance by consumers - likely to be front of pack
- Information can be provided on a per portion basis for energy + 4 nutrients, provided that energy is also provided on a per 100g/ml basis.
- % GDA information can be given on a per 100g/ml and/or per portion basis
- Where GDA information provided on a per 100g basis, the additional statement 'reference intake of an average adult (8400kJ/2000kcal)' is required.
- Where no GDA per 100g is present, then voluntary information such as '% of an Adults GDA' can be used alone otherwise only in addition to statutory statement above.
- Reference intakes based on average woman's intake. MS and Commission have powers to set GDAs for other sub groups.
- Commission to report on effectiveness of schemes and any need for further harmonisation by end 2017.

EU FIC Options



- Energy or Energy + 4
- As sold/ As consumed
- Per 100g/per portion

Per portion as consumed

| | | | | | |
|-------------|---------|-------|-------|------------------------------|-------------------------------|
| FAT | SAT FAT | SUGAR | SALT | ENERGY kj/kcal 438/105 | ENERGY kj/kcal 284/1008 |
| 6.7g | 1.8g | 1.2g | 0.69g | | |
| per sausage | | | | | Per 100g |

Per portion as sold

| | | | | | |
|-------------|---------|-------|-------|------------------------------|------------------------------|
| FAT | SAT FAT | SUGAR | SALT | ENERGY kj/kcal 438/105 | ENERGY kj/kcal 756/213 |
| 6.7g | 1.8g | 1.2g | 0.69g | | |
| per sausage | | | | | Per 100g |

Per 100g as sold

| | | | | |
|------------|-----------|-----------|------------|--|
| FAT | SAT FAT | SUGAR | SALT | ENERGY kJ/kcal 756/213 Per 100g |
| 14.9g/100g | 4.1g/100g | 2.7g/100g | 1.53g/100g | |

Per 100g as consumed

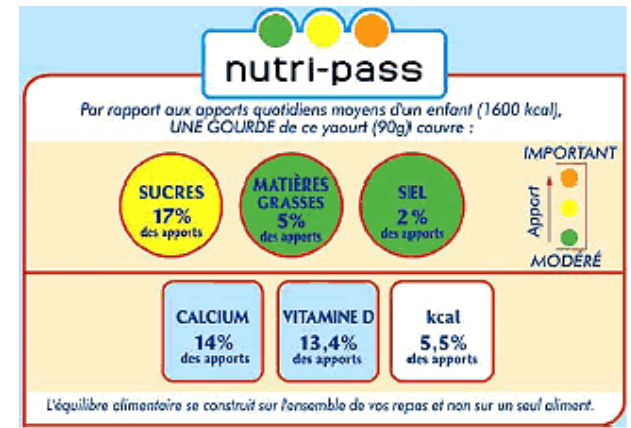
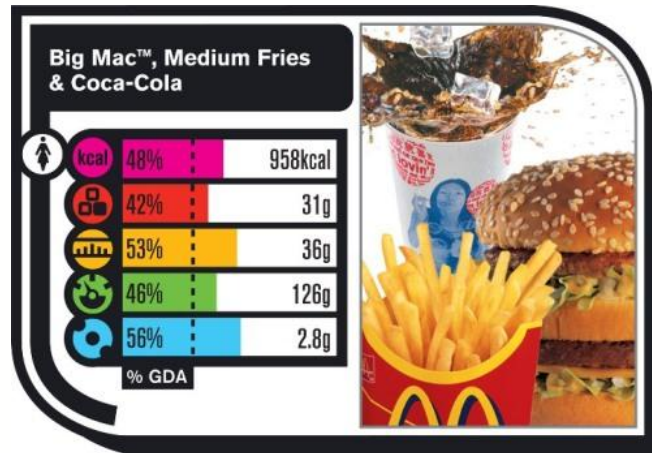
| | | | | |
|------------|-----------|-----------|------------|---|
| FAT | SAT FAT | SUGAR | SALT | ENERGY kJ/kcal 1008/284 Per 100g |
| 19.9g/100g | 5.5g/100g | 3.6g/100g | 2.04g/100g | |

Additional forms of expression (AFE)

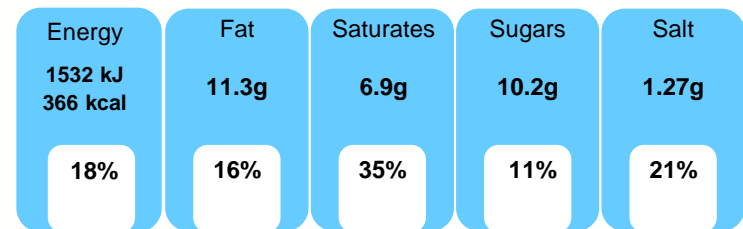
- Possible to express the nutrition information in different ways to just words and numbers.
- Must satisfy a number of requirements, such as:
 - they are based on sound and scientifically valid consumer research
 - their development is the result of consultation with a wide range of stakeholders
 - they aim to facilitate consumer understanding
- Government able to recommend one or more AFE
- Member States must monitor the use of AFE in their territory and report these to the Commission
- The Commission will write a report, with the potential for future harmonisation of AFE across the EU, by end 2017.

Additional Forms of Expression

Possible to express the nutrition information in different ways to just words and numbers.

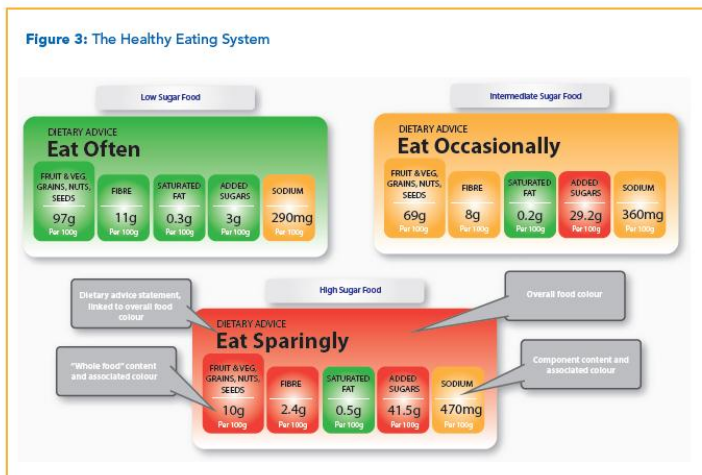


Each portion contains



Of your guideline daily amount

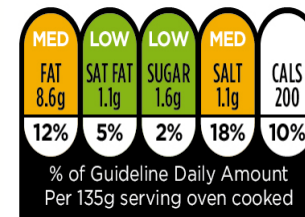
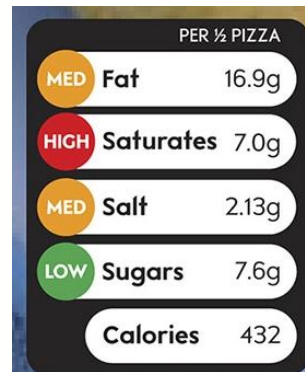
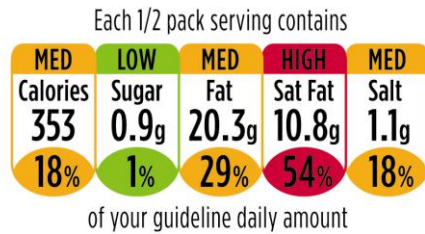
Figure 3: The Healthy Eating System



Front of Pack

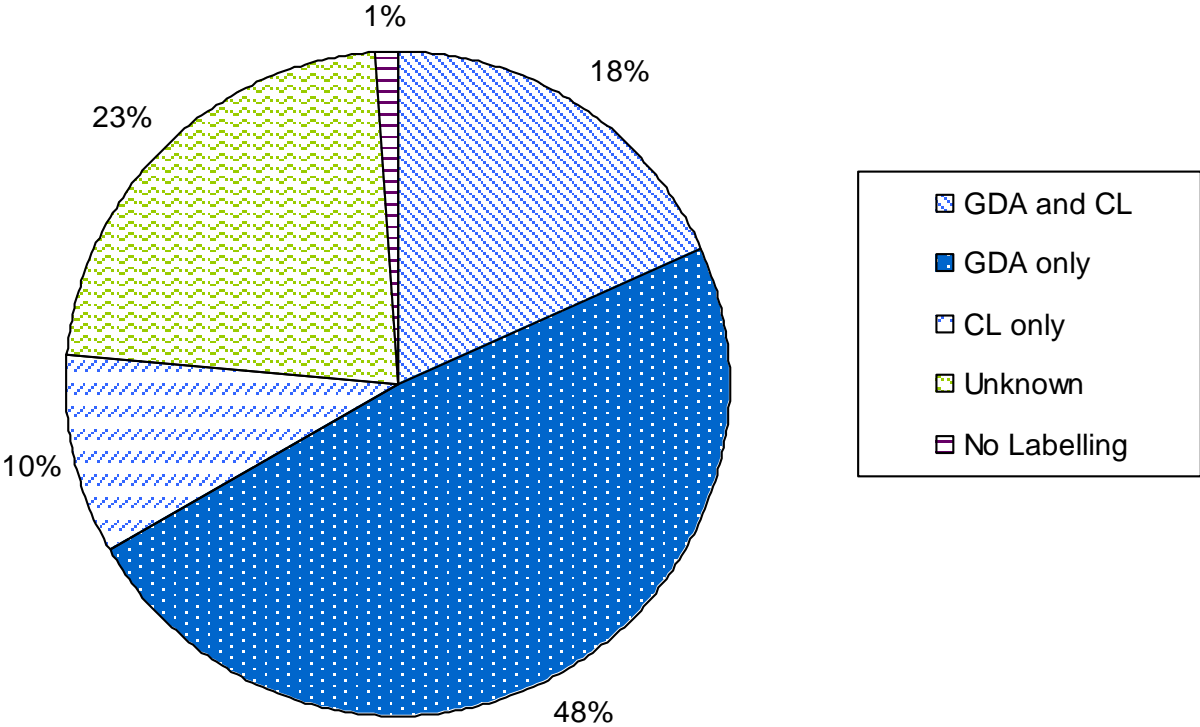


of an adult's guideline daily amount



This is where we are:

FoP labelling in UK by sales volume



How can greater consistency and clarity be brought to FoP

- In the light of the new EU FIC and the framework of rules that it sets out?
- In a way that maintains and extends use of FoP across widest range of foods and drinks?
- Taking account of the evidence of what form of presentation consumers find most useful in enabling them to make healthier choices?

What did the consultation tell us?

- In some areas the message was clear. In others the answers were more diverse. The following issues were the focus of a stakeholder meeting on 25th October and a subsequent Interested Party letter:
 - HML text
 - Whether calories should be colour coded
 - The basis on which nutrients in foods are colour coded red/amber/green

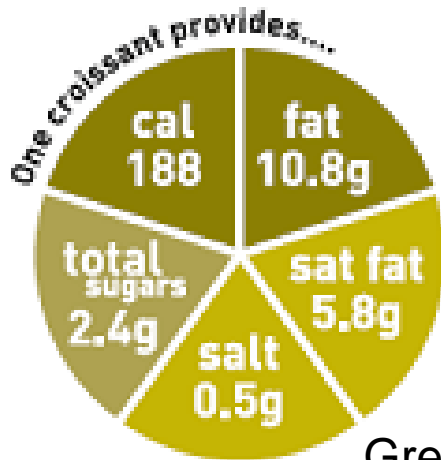


Why include text?

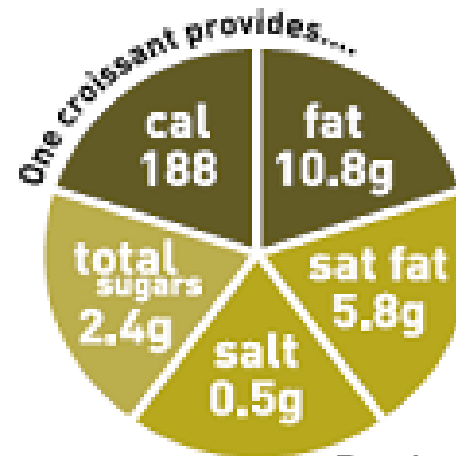
1 in 10 men and 1 in 100 women
suffer from colour blindness
which means that instead of:



they would see:



Green cone problems



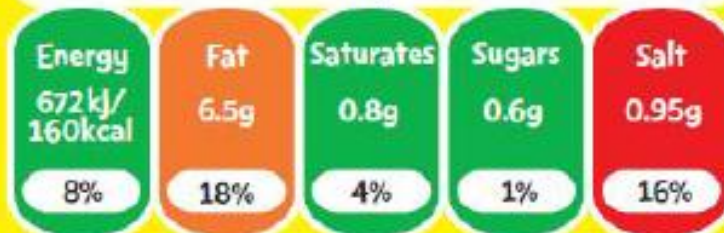
Red cone problems



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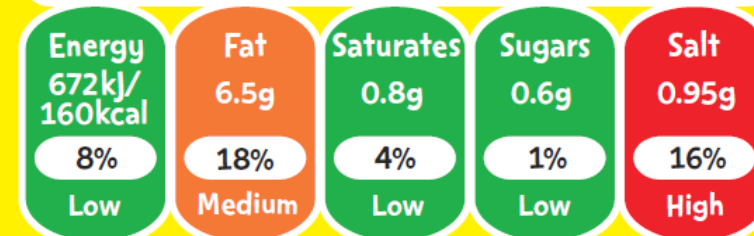
Per 60g portion



of an adult's reference intake

Typical values per 100g: Energy 756 kJ, 213 kcal

Per 60g portion



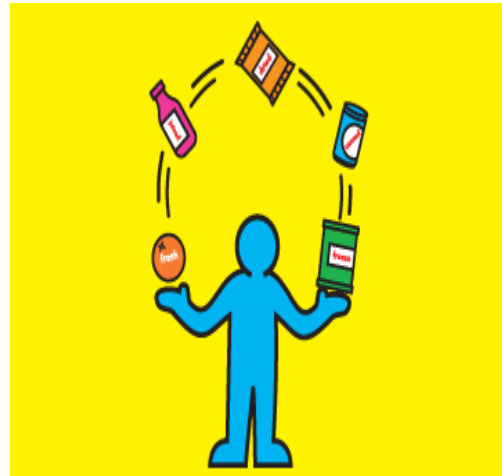
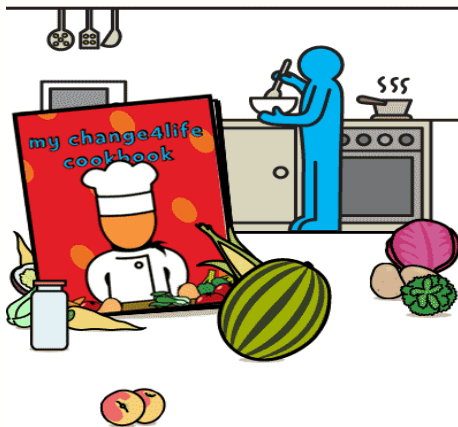
of an adult's reference intake

Typical values per 100g: Energy 756 kJ, 213 kcal


And then.....




Motivation.....



Advice for adults



Swap it Don't stop it



How to lose weight
and feel healthy
without giving up all
the things you love



- **Some key issues**
 - **Date of first freezing**
 - **Aimed at the consumer product**
 - **Formed meat**
 - **Highlights the products which might use meat glue**
 - **Nano labelling**
 - **Requires labelling of *engineered* nano ingredients**

Allergen Labelling

CURRENT REQUIREMENTS

Warning statements

- Should be *easily visible and clearly legible, use a simple font, with a minimum size of 10 point*
- Should be *clear distinction between allergens as ingredients and cross-contaminants*

INGREDIENTS

Wheat Flour, Sugar, Vegetable Fat,
Golden Syrup, Egg, Ground
Ginger, Raising Agents: E450,
E500

CONTAINS

Wheat, Egg
MAY CONTAIN
Peanuts

Example – chicken Jalfrezi



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Marinated British chicken breast in a hot tomato sauce with yellow peppers and red onions  400g

 **For use by date: see top of pack.**
Keep refrigerated.
Do not exceed the use by date.

 **Suitable for freezing**
on day of purchase.
Use within 1 month.
Do not refreeze if defrosted.

Nutrition: Typical values (cooked as per instructions) per 100g: **Energy 480 kJ, 115 kcal; Protein 10.5g; Carbohydrate 3.6g** of which **sugars 3.1g**, starch 0.4g; **Fat 5.8g** of which **saturates 0.4g**, mono-unsaturates 3.7g, polyunsaturates 1.6g; **Fibre 3.4g; Salt 0.53g** of which sodium 0.2g.

Per 1/2 of a pack
Energy 214 kcal | fat 10.7g | sat fat 0.8g | sugars 5.8g | salt 0.98g

The Multiple Traffic Light is based on guideline daily amounts (GDAs).

Dur ingredients: Jalfrezi Sauce; Chargrilled Marinated Chicken Breast (35%); Yellow Pepper and Red Onion (10%).

Jalfrezi Sauce contains: Onion, Water, Tomato Purée, Green Pepper (14%), Rapeseed Oil, Ginger Purée, Garlic Purée, Coriander, White Wine Vinegar, Green Chilli Purée, Chilli Powder, Fresh Red Chilli, Salt, Paprika, Coriander Powder, Cumin Powder, Cumin Seed, Gelling Agent: Pectin, Turmeric, Sugar.

Chargrilled Marinated Chicken Breast contains: Chicken Breast (89%), Rapeseed Oil, Low Fat Yogurt (from Cows' Milk), Cornflour, Paprika, Ginger Purée, Garlic Purée, Green Chilli Purée, Garam Masala (Coriander, Cumin, Cinnamon, Ginger, Chilli Powder, Black Pepper, Clove, Nutmeg, Cardamom, Bay Leaf), Chilli Powder, Fenugreek.

Yellow Pepper and Red Onion contains: Red Onion (48%), Yellow Pepper (48%), Coriander, Rapeseed Oil, Paprika, Garlic Purée.

 **Allergy advice**
Contains milk.
Not suitable for peanut or nut allergy sufferers due to manufacturing methods.

Spiced Samosas



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Spiced vegetables in a poppy seed pastry

200g

Great results

Oven cook from chilled but can also be cooked from frozen.
This product is not suitable for microwave cooking.

Before cooking: Preheat oven. Remove all packaging.
Place on a baking tray on the middle shelf of the oven.

During cooking: Turn halfway through.

After cooking: Check food is piping hot.

All cooking appliances vary. This is a guide only.



Oven cook from chilled

190°C / Fan 170°C / Gas 5

15 mins

From frozen

190°C / Fan 170°C / Gas 5

20 mins



For use by date: see top of pack.

Keep refrigerated.

Do not exceed the use by date.



Suitable for freezing on day of

purchase. Use within 1 month.

Do not refreeze if defrosted.

Great to know

Nutrition

Typical values (cooked as per instructions) per 100g: **Energy 967 kJ, 231 kcal; Protein 4.2g; Carbohydrate 25.2g** of which **sugars 2.1g**, starch 23.1g; **Fat 11.7g** of which **saturates 0.6g**, mono-unsaturates 7.3g, polyunsaturates 3.5g; **Fibre 4.1g; Salt 0.83g** of which sodium 0.33g.

Per samosa

Energy 111 kcal | fat 5.6g | sat fat 0.4g | sugars 1.0g | salt 0.40g

The Multiple Traffic Light is based on guideline daily amounts (GDAs).

Our ingredients

Vegetable Samosa Filling (57%); Pastry.

Vegetable Samosa Filling contains: Potato (34%), Onion (22%), Carrot (16%), Peas (16%), Rapeseed Oil, Ginger Purée, Coriander, Salt, Green Chilli Purée, Lemon Juice, Cumin Seed, Garam Masala (Coriander, Cumin, Cinnamon, Ginger, Chilli Powder, Black Pepper, Clove, Nutmeg, Cardamom, Bay Leaf), Curry Leaf, Turmeric, Chaat Masala Powder (Mango Powder, Salt, Cumin Powder, Ajwain Seeds, Chilli Powder, Black Pepper, Turmeric, Dried Mint Leaves, White Pepper, Ginger, Star Anise, Asafoetida), Black Mustard Seed, Chilli Powder, Cinnamon Powder, Fenugreek Powder, Ajwain Seeds.

Pastry contains: Wheat Flour, Water, Rapeseed Oil, Poppy Seed, Salt.



Allergy advice

Contains mustard and wheat gluten.

Not suitable for peanut, nut or sesame allergy sufferers due to manufacturing methods.

The Provision of Food Information to Consumers Regulation

Article 2(f) (definitions)

‘ingredient’ means any substance or product, including flavourings, food additives and food enzymes, and any constituent of a compound ingredient, used in the manufacture or preparation of a food and still present in the finished product, even if in an altered form; residues shall not be considered as ‘ingredients’;

Article 9(c) mandatory particulars

Any ingredient or processing aid listed in Annex II or derived from a substance or product listed in Annex II causing allergies or intolerances and still present in the finished product, even if altered in form.

Allergen labelling

NEW REQUIREMENTS

The Provision of Food Information to Consumers Regulation

Article 21

- (a) they shall be indicated in the list of ingredients in accordance with the rules laid down in Article 18(1), with a clear reference to the name of the substance or product as listed in Annex II; and
- (b) the name of the substance or product as listed in Annex II shall be emphasised through a typeset that clearly distinguishes it from the rest of the list of ingredients, for example by means of the font, style or background colour.

Differences

| Requirement | 2000/13 | 1169/2011 |
|---|-----------------------------|-----------|
| Clear reference to allergen | ✓ | ✓ |
| Name of allergen next to ingredient | Clear reference to allergen | ✓ |
| Highlighted in ingredients list | X | ✓ |
| Not required if food refers to allergen | ✓ | ✓ |
| Required if no ingredients list | ✓ | ✓ |
| Use of allergy advice boxes | ✓ | ? |



Nut advice

Recipe: **No nuts.**

Ingredients: Cannot guarantee nut free.

Factory: No nuts.

Ingredients

Beef (24%), **Cooked Egg Pasta**, **Milk**, Tomato, Tomato Juice, Water, Tomato Puree, Onion, **Mature Cheddar Cheese**, Cornflour, **Whipping Cream**, Red Wine, Carrot, **Celery**, Beef Stock, **Wheat Flour**, Garlic Puree, **Pasteurised Egg**, **Butter**, Salt, Vegetable Oil, Oregano, Black Pepper, Bay, Marjoram, White Pepper, Nutmeg.

Cooked Egg Pasta contains: **Durum Wheat**, **Semolina**, Water, **Pasteurised Egg**.

Beef Stock contains: Beef, Yeast Extract, Salt.

Allergen Labelling

LOOSE FOODS

Non prepacked foods

- Required to provide information on Annex II allergens used in the preparation of foods.
- Flexibility about how this information is given to reflect the diversity of businesses selling non-prepacked foods.
- The information may be given by ticket labels, menus or via conversations with staff, for example.
- Guidance in the UK considering some of the issues businesses need to think about.
- The FSA already has voluntary guidance on this area

Next steps

- Work with stakeholders for better labels for allergy sufferers
- Work with stakeholders to inform them of the changes and what it means for them
- Work with stakeholders on the development of Guidance documents
- Notify the European Commission

Meat labelling

MEAT MATTERS



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Department for Environment
Food and Rural Affairs


Meat matters

Christopher Conder

Higher Executive Officer

Defra

1. The EU definition of meat

- 
- ‘Skeletal muscles [...] with naturally included or adherent tissue, where the total fat and connective tissue content does not exceed the values indicated’



Desinewed meat (DSM): the result of a common product that removes sinews and tendons via a low pressure machine is considered as mechanically separated meat (MSM)

Meat recovered from non-deboned cuts (e.g. wishbones) continues to meet the definition of 'meat'.



- Formed meats that resemble ‘a whole piece of meat or fish, but actually consist of different pieces combined together’ must be labelled as such under the FIC.
- ‘Reformed’ meat is a different product from processed meat, and does not meet the ‘meat’ definition.



Formed Meat / Fish

Needs labelling as formed

No labelling needed



Date of first freezing



- Under the FIC, frozen meat, frozen meat preparations and frozen unprocessed fishery products must all feature the date of freezing or the date of first freezing in cases where the product has been frozen more than once.

Minced meat



- The FIC gives a derogation option for minced meat to allow different criteria for minced meat sold within a country national mark.
- The UK traditionally uses mince with higher fat and collagen levels as it is cooked; the UK is considering whether to use this derogation.



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- If we take up the derogation, it will not be a barrier to free trade – minced meat with the national mark can be imported as well as produced locally.
- EU standard minced meat would also be legal to sell in the UK.

Reserved descriptions



- In the UK, we have ‘reserved descriptions’ for common meat products that form part of the staple diet. Consumers have expectations for these products.
- The reserved descriptions set minimum meat contents for products using these names.

SCHEDULE 2
RESERVED DESCRIPTIONS

Regulation 4(1) and (2)

| Column 1 | Column 2 | | | Column 3 | | | |
|--|--|--|-----|--|---|--|--|
| Name of Food | Meat or Cured Meat Content Requirements | | | Additional Requirements | | | |
| | <p>The food shall contain not less than the indicated percentage of meat, where the meat ingredient consists of the following:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center;">Meat or, as the case may be, cured meat from pigs only</td> <td style="width: 33%; text-align: center;">Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only</td> <td style="width: 33%; text-align: center;">Meat or, as the case may be, cured meat from other species or other mixtures of meat</td> </tr> </table> | | | Meat or, as the case may be, cured meat from pigs only | Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only | Meat or, as the case may be, cured meat from other species or other mixtures of meat | |
| Meat or, as the case may be, cured meat from pigs only | Meat or, as the case may be, cured meat from birds only, rabbits only, or a combination of birds and rabbits only | Meat or, as the case may be, cured meat from other species or other mixtures of meat | | | | | |
| <p>1. Burger—<i>whether or not forming part of another word, but excluding any name falling within items 2 or 3 of this Schedule.</i></p> | 67% | 55% | 62% | <p>1. Where the name “hamburger” is used, the meat used in the preparation of the food must be beef, pork or a mixture of both.</p> <p>2. Where either of the names “burger” or “economy burger” is qualified by the name of a type of cured meat, the food must contain a percentage of meat of the type from which the named</p> | | | |

What is covered

- Burgers
- Chopped meat
- Corned meat
- Luncheon meat
- Pies
- Puddings
- Pasties
- Bridies
- Sausage rolls
- Sausages





- The reserved descriptions apply to products made and sold in the UK.
- Meat products lawfully sold and produced in another member State can be sold in the UK.
- However, customer preference means that's most successful exporters to the UK meet the criteria.

Meat Matters

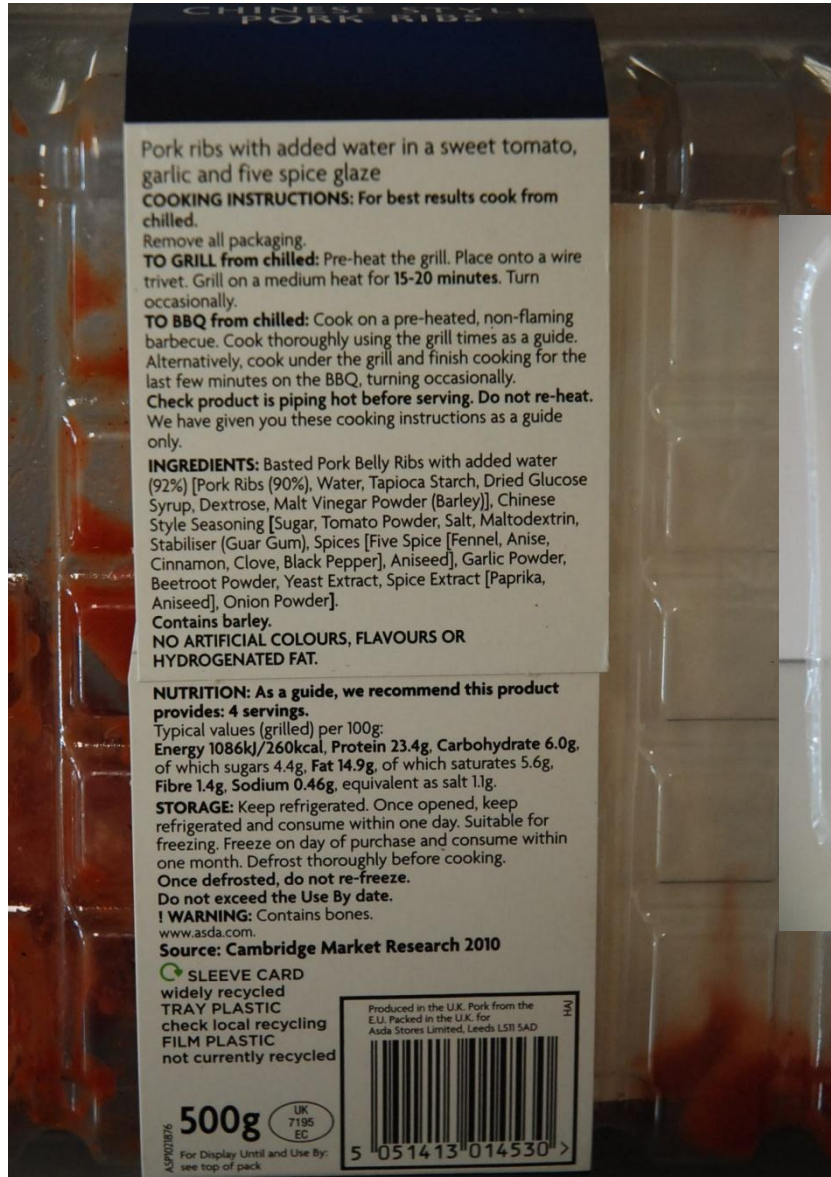
ADDED WATER

Added water required to be labelled as it has the appearance of a piece of carcass meat...



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Added water not required, does not have the appearance of a cut, joint, slice, portion or carcase of meat



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- meat products and preparations which have the appearance
 - a cut,
 - joint,
 - slice,
 - portion or carcase of meat,
- if the added water makes up more than 5 % of the weight of the finished product

- **Commission are producing a Q&A**
- **Amendments to 1169/2011: nano-labelling, gluten-free foods**
- **Implementing regulations on**
 - **origin labelling**
 - **Alcohol labelling**

What next in the UK?

- CoOL labelling in catering
- Research
 - Areas for possible investigation
 - Effectiveness of labelling
 - Novel research into hierarchy of information
 - CoOL meat (Isometrics)

Conclusions

