

British Frozen Food Federation



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Highlights in this edition:

BFFF Scientific Research into the Carbon Footprint of Frozen Food, the launch of the Food Information for Consumers Consultations and updates on both Nutrition and Health Claims.

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Caterers Asked to Verify their Seafood Sources

The catering industry risks purchasing unsafe, poor quality or illegal seafood if they do not check it has come from a reputable supplier, government bodies have warned. The Marine Management Organisation (MMO) and Food Standards Agency (FSA) together with the British Hospitality Association are asking caterers to check whether the seafood they purchase can be traced to a legal source.

They are working to raise awareness of the laws around purchasing of fish and shellfish products and also the fact that fish caught from unlicensed, unregistered fishing vessels, shellfish harvested from unsafe areas and protected juvenile lobsters and crabs are thought to be being offered for sale direct to the industry.

The MMO is currently investigating allegations that recreational sea anglers fishing for cod on boats off the Yorkshire coast are selling to care homes. They are also looking into skate and bass supplies on the South Coast.

The FSA have reiterated that shellfish supplies from illegal sources are not protected by the normal controls for food safety and may be contaminated saying that, "It is important that caterers are able to trace the provenance of all the seafood they use. If they have any doubts, they should ask about the source of supplies and report any suspicious activity to either the MMO or the FSA."

The MMO has published links to guidance and the relevant legislation on its website: <http://tinyurl.com/csmvpq9>

New Maximum Permitted Levels for PAHs

A new set of maximum levels of polycyclic aromatic hydrocarbons (PAHs) permitted in seafood came into effect on 1 September 2012. There is now no maximum level for seafood that has not been smoked, other than fresh, chilled or frozen bivalve molluscs. From 1 September, seafood covered by the legislation will have to comply with two measures of PAHs: the level of benzo(a)pyrene and also the sum of the levels of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene and chrysene. Another set of lower levels is due come into force on 1 September 2014.

Maximum permitted levels of PAHs are listed in the Legislation/Food-Safety/Contaminants area of the Seafish website – see <http://tinyurl.com/cragw9p>

Government Changes Approach to Consultations

Government is changing the way it consults by trying to adopting a more proportionate and targeted approach. The emphasis is on understanding the effects of a proposal and focusing on real engagement with key groups rather than following a set process.

The key Consultation Principles are:

- departments will follow a range of timescales rather than defaulting to a 12-week period, particularly where extensive engagement has occurred before;
- departments will need to give more thought to how they engage with and consult with those who are affected;
- consultation should be 'digital by default', but other forms should be used where these are needed to reach the groups affected by a policy; and
- the principles of the Compact between government and the voluntary and community sector will continue to be respected.

The new guidance took effect in the autumn 2012. For further information see <http://tinyurl.com/dxdu68r>

Research Confirms Frozen Food's Green Credentials

A scientific report launched by the BFFF in September on carbon emissions has exposed a mis-held belief that frozen food is more energy intensive than chilled. As part of our commitment to build the evidence base for frozen foods, BFFF commissioned the study evaluating frozen's 'green' credentials; we believe it to be a 'world first'. Conducted by Refrigeration Developments and Testing Ltd. the 'Carbon Emissions from Chilled and Frozen Cold Chains' report highlights that frozen food is a less energy intensive option than chilled.

Assessing a range of carbon emissions - from post-harvest or slaughter to consumption by the consumer - researchers found that a frozen meal for a family of four produced 15% less CO₂ than its identical chilled counterpart [output: 8.091kg CO₂e chilled, compared with 6.940kg CO₂e frozen]. On this basis, researchers recommended that frozen food could contribute towards reducing the CO₂ output and increasing the sustainability of the food industry in the future.

Author Judith Evans, Fellow of the Institute of Refrigeration and lead researcher on the study said: "This report goes some way to debunking the commonly held assumption that producing, storing and consuming frozen food is more energy intensive than chilled products. A thorough and rigorous review of the scientific evidence found, within the boundaries considered, frozen to be less CO₂ intensive - especially when considering carbon dioxide produced from waste."

Our own Brian Young, Director General of British Frozen Food Federation said: "For a long time frozen has been seen as a 'poor relation' to chilled in terms of quality, nutrition and environmental friendliness. Misconceptions around quality and nutritional have recently been overturned - and this 'world first' CO₂ report substantiates the fact that frozen compares favorably to chilled in its 'green' credentials." To access the full report go to:

<http://tinyurl.com/bpvzyev>

FSA Commissions Research

The Food Standards Agency is inviting applications for three new research projects that will determine the feasibility of developing a food safety 'willingness to pay' figure; measure environmental contaminants in fish and shellfish, and; measure microbiological contamination in minced meat.

Contaminants in fish and shellfish This projects involves measuring a wide range of environmental contaminants in fish and shellfish from UK waters, including contaminants covered in legislation, as well as those that have been identified as new and emerging risks.

Valuing food safety This projects aims to determine the feasibility and reliability of developing a consumer 'willingness to pay' figure specifically for reductions in food safety health risks. These figures are designed to provide policy makers with an idea of what society considers reasonable to pay to make something 'safe'.

When estimating health costs associated with foodborne illness, the FSA currently uses the Department for Transport 'fatality prevention' figure. A figure unique to food safety has the potential to help improve our impact assessments, improve estimates of the cost of foodborne disease, and provide evidence to help to support risk analysis and risk assessment work.

Microbiological contamination in minced meat This projects aims to develop a monitoring programme of microbiological contamination in minced meat or meat preparations. Samples will be taken every three months over a 12-month period from the 82 UK approved meat establishments. They will be tested for salmonella, aerobic colony count, generic E.coli and also shiga toxin-producing E.coli and campylobacter in certain samples.

More information can be found on the FSA Website: <http://tinyurl.com/9sok8za>

UK Border Inspection Contact Details Updated

Updated contact details for UK Border Inspection posts have been published on the European Commission's DG SANCO website and can be accessed via <http://tinyurl.com/bpj87xt>

The European Commission has also published an updated list of approved control posts for animal welfare during transport, based on Article 3 of Council Regulation (EC) 1255/97 which can be accessed via this link. <http://tinyurl.com/ckvapej>

ACMSF Report on Toxoplasmosis

A report has been published on the risk of toxoplasma in the food chain by the Advisory Committee on the Microbiological Safety of Food (ACMSF). It has recommended that further studies are needed to establish the importance of foodborne routes of infection and identify the highest risks. The suggested studies include work to assess the prevalence of toxoplasma in UK livestock and in food.

Toxoplasmosis is caused by infection with the parasite *Toxoplasma gondii*, which is prevalent in humans, warm-blooded animals and birds. Infection in the majority of healthy people causes no symptoms. The main groups where infection can be serious are pregnant women and those with a weakened immune system. Human infection can result from the consumption of raw or undercooked meat from infected animals or by ingestion of the parasite in contaminated water, soil or on fruit and vegetables. Infection can also occur through transmission from a pregnant woman to the unborn baby.

The ACMSF provides the Food Standards Agency with independent advice on the microbiological safety of food. The full report is available on the ACMSF website at the link: <http://tinyurl.com/9gfu8jk>

On 27 November 2012 the ACMSF published its 2011 annual report. The report covers the work of the committee for the 2011 calendar year and can be viewed through this link: <http://tinyurl.com/ce53opa>

Is Nutritional Labelling Effective in Influencing Healthy Choices?

A paper reviewing whether Nutrition Labelling is effective in encouraging healthy eating has been recently published and reveals that, despite the considerable research that has been carried out, it remains unclear whether the provision of nutrition information has been able to prompt consumers to make healthier food choices in real life.

The present review looked at evidence from three main fields of analysis – self-reported food choice, sales data and national intake surveys. In addition to this, recent research on health logos and symbols was reviewed. Requirements for inclusion of the studies reviewed were a publication date after 2000 and a focus on behavioural measurements. The impact of health logos and symbols on food choice and healthy eating was also reviewed. Logos are inherently different to nutrition labels in that they can only be found on certain products within each product category that meet established nutritional criteria.

As one of the main conclusions, the authors point out that consumers are influenced by a multitude of factors other than nutritional value when choosing foods – for instance: habit, price, and time constraints. Furthermore, there is a lack of standard scales or questionnaires for assessing different aspects of label understanding, liking and use.

The full report is available by subscription on at the following link: <http://tinyurl.com/9q28ltm>

Organic Goods No More Nutritious than Conventional

An American study has carried out a systematic review on whether there are any health benefits to be derived from the consumption of Organic Foods as compared to conventional foods. Although the review did identify that there was a greater risk of exposure to pesticide residues in conventional foods, the risk of exceeding maximum values was small. The review concluded that the published literature lacked strong evidence that organic foods are significantly more nutritious than conventional foods. Consumption of organic foods may reduce exposure to pesticide residues and antibiotic-resistant bacteria.

The Full article is available to purchase through this link: <http://tinyurl.com/bqeutbx>

FSA to Work with Industry on Delivery of Meat Official Controls

The FSA Board have agreed and started working more closely with the industry on delivering meat official controls.

The FSA Board discussion on the subject emphasised support among members for the Agency's existing programme to work closely with the European Commission on proposals to reform meat official controls, and the importance of this work to ensure a more risk-based and fair system. One of the key decisions was that the FSA should pursue a more collaborative approach with stakeholders, working in partnership with them, including looking at:

- The current discount system should be reviewed to remove anomalies
- Joint working to identify further ways to reduce costs
- Explore the options for alternative delivery models, including use of a control body

A paper presented at the December Board meeting by the "Current and future meat controls stakeholder group" including industry representatives details some of the work that they have done to date. The paper can be accessed through this link: <http://tinyurl.com/cq2eep6>

For the FSA Strategy on Charging of Meat Official Controls: <http://tinyurl.com/9eysele>

Scottish Food Surveillance Report 2011 Published

The results from the analysis of food samples collected from Scottish businesses in 2011 have shown a slight increase in the levels of satisfactory samples in comparison with the previous year.

The report has shown that 80% of samples collected in 2011 by local authorities in Scotland and submitted to the UK Food Surveillance System (UKFSS) were satisfactory, a rise of 3% on 2010. Areas where improvements could be made in relation to food handling practices in retail and catering businesses were also identified in the report (see attached).

As in previous years, the results of sampling in 2011 show that there were very few issues relating to foodborne pathogens (illness causing organisms). The majority of failures in microbiological testing (83%) were due to the elevated levels of hygiene indicators (bacteria that can be used as indicators of general hygiene practices in food premises) and total bacterial counts (total number of bacteria on a food sample). These are not inherently a hazard but can indicate poor hygiene practices during food preparation and handling.

This is a second summary report prepared by Scottish Food Enforcement Liaisons Committee's Research Working Group on sampling activities undertaken by Scottish local authorities. For the full report and more information on the UK Food Surveillance Scheme visit the FSA website at: <http://tinyurl.com/9I9dm9z>

Traders with China Must Register

Defra have published a customer information note to inform exporters/agents that China's General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) has published a Notice requiring the registration with its Inspection and Quarantine Bureau of exporters and importers of food products to China. For this purpose, AQSIQ has published information on their website: <http://ire.eciq.cn>

The new regulatory requirements came into force on October 1, 2012, by which time all exporters and agents needed to be registered. The system only applies to exporters, agents and consignees. A meat manufacturer does not need to register with AQSIQ's new system if it has an exporter/agent to export their goods (the exporter/agent needs to register). However, if a meat manufacturer acts as its own exporter, then it needs to register on the system as well.

If you have any further enquiries concerning the subject matter of this CIN you should contact the Specialist Service Centre – Exports, Carlisle Tel: 01228 403600

For more information go to the Defra Website: <http://tinyurl.com/cgq76u4> and <http://tinyurl.com/culqjoy>

IGD Water Stewardship Report

The IGD have published a free report highlighting the impact of drought on resilience in the food and grocery industry and the need for greater levels of collaboration on water stewardship. The report includes recommendations for businesses and lessons learned. Since 2010, IGD has worked on understanding the opportunities for and barriers to the adoption of water stewardship across the UK food and grocery industry. IGD created a working group comprising of food & grocery industry members and stakeholders on water stewardship to run crisis scenarios, discuss the key issues and collaborate. The outcome was this document.

The Impact of Crisis on Water Stewardship in the UK Food and Grocery Industry is a free interactive PDF highlighting the lessons learned and what industry should do next. It shows how important water stewardship is for the industry, and what the industry should now do to increase its resilience through adopting greater levels of collaboration on water stewardship.

Download the report free from <http://tinyurl.com/9e32m6d>

Report: A Junk-Free Childhood 2012 – Study on Childhood Obesity

The International Association for the Study of Obesity has published its report: A Junk-Free Childhood 2012. In the report the IASO expresses its disappointment that children's exposure to advertising of Junk Food has fallen only 29% since 2004 and believe that self-regulation of the food industry has failed.

The World Advertising Federation (WAF) disputes the claim, saying that the figures used by the IASO are taken out of context and the reduction is actually 79%. The IASO represent 20 large food businesses who signed a pledge set up in 2007 to stop marketing junk food to under 12's by the end of 2008. Visit the WAF website for more detail at : <http://www.eu-pledge.eu/>

Find the Report here: <http://tinyurl.com/8qvmjud>

Salmonella Stanley Outbreak

An outbreak of Salmonella Stanley infection involving 167 confirmed and 254 probable cases is on-going in several Member States of the European Union (EU). Upon request from the European Commission, the European Food Safety Authority and the European Centre for Disease Prevention and Control (ECDC) have jointly provided advice on an on-going outbreak of a rare type of Salmonella. As cases do not have travel history outside the EU within the usual incubation period for salmonellosis, their findings strongly suggest a multi-state outbreak currently taking place in several countries in the EU.

Food and veterinary investigations conducted in Austria, Belgium, Germany, Czech Republic, Poland and Hungary identified epidemiological and microbiological evidence gathered through the public health, food and veterinary investigations strongly suggest that the turkey production chain is the source of the outbreak. However, the contribution of other food and animal sources, such as beef, pork and broiler meat to the outbreak cannot be ruled out. For the full report go to: <http://tinyurl.com/9bdzngr>

Commission Approves New Flavourings List

The [Regulation \(EC\) No 1334](http://tinyurl.com/9al3fm) (<http://tinyurl.com/9al3fm>) of the European Parliament and of the Council on flavourings and certain food ingredients with flavouring properties for use in and on foods was adopted on 16 December 2008. The Regulation lays down general requirements for the safe use of flavourings and provides definitions for different types of flavourings. The Union list of [flavourings and source materials](http://tinyurl.com/br62umy) (<http://tinyurl.com/br62umy>) will be laid down in Annex I of this Regulation.

At a meeting of the Standing Committee on the Food Chain and Animal Health (SCoFAH) on 23 April 2012, Member States endorsed two Commission proposals; the first on the establishment of a Union list of flavourings and source materials and one on transitional measures on other flavourings. These two new pieces of legislation, harmonise and create clear rules for the use of these substances within the single market.

The first Regulation a draft Commission Implementing Regulation adopting the list of flavouring substances, it is introduced as Annex I to Regulation (EC) No 1334/2008 and contains a new EU wide list of flavouring substances which can be used in food. It will apply 6 months after its. The EU food industry will only be able to use flavouring substances that are published on the EU list. All flavouring substances not in the list will be prohibited after a phasing out period. Transparency will be improved as the list will also be available in an on-line database to easily identify which flavouring substances are authorised in food.

The second Regulation (a draft Commission Regulation on transitional measures concerning the Union list of flavourings and source materials set out in Annex I of Regulation (EC) No 1334/2008) concerns transitional measures for other flavourings such as flavourings made from non-food sources which will be evaluated and authorised at later stage. This Regulation will apply immediately after its adoption.

for more information visit the DG SANCO website at : <http://tinyurl.com/8o2afag>

Defra 2012 Country of Origin Labelling Survey

On 24 November 2010, guiding voluntary principles on country of origin labelling were launched. The *Principles on Country of Origin Information*, were developed by key bodies representing food retailers, food manufacturers, commercial caterers and the hospitality trade, is based on the labelling practices of the best performers in the food chain. The guide recommended measures to provide consumers with clear, accurate information on the origin of their food.

Information on the origin of a food product is voluntary for some foods and compulsory under the law for others. The voluntary principles apply to meat, processed meat products and milk, fresh cream, cheese and butter. They ensure that the term "British" can only be used for meat from animals born and reared in the UK, and that liquid milk and fresh cream are labelled with the country of origin of the milk.

The new Defra survey, the second since the guide was launched provides a snapshot of the extent to which processed meat products and relevant dairy products in the marketplace are following those aspects of the Principles.

In addition, following on from an initial, benchmark survey undertaken in 2011, the survey enables changes over the last year in origin labelling, to be measured.

For the full report go to <http://tinyurl.com/43m6aer>

FSA Celebrates Success of FHRS in Wales

It is two years since the introduction of the Food Hygiene Rating Scheme (FHRS) in Wales. Recent data shows that currently more than 83% of businesses have a rating of 3, 4 or 5, compared with about 77% this time last year and there has been a decline in those businesses that have been given a low rating of 0, 1 or 2, from 23% in September 2011 to about 17% now.

Since October 2010, local authorities have inspected and rated about 20,000 food businesses across Wales and it is anticipated that by the end of this year, more than 90% of food businesses in Wales will have a rating. Ratings can be found online at: food.gov.uk/ratings or can be accessed on the move, for free via the app for Android and iPhone.

Pass through the Parliament currently is the Welsh Government's Food Hygiene Rating (Wales) Bill. This proposes the introduction of a mandatory requirement for food business operators to display their rating stickers from late 2013.

FSA have searchable database with the rating of all those signed up to the scheme <http://ratings.food.gov.uk/>

UKTI and Barclays Partnership to Help SME's Export

UK Trade & Investment and Barclays have joined forces to help Britain's small businesses grow by offering export advice. The partnership will help deliver a co-ordinated approach to help businesses trade abroad – from securing their first international customer to setting up an overseas operation.

The announcement comes a week after UK Trade & Investment was awarded £13 million to help thousands more UK firms export. The department offers discounts and subsidised initiatives to kick start businesses into new international markets. These include: the tradeshow access programme (TAP); tailored market research and travel support

For more information on UKTI, visit www.ukti.gov.uk or visit the bis website <http://tinyurl.com/8jevuw>

EFSA Celebrates 10 years

The Food Standards Agency and other European national food safety-bodies have issued a statement on the 10th anniversary of the European Food Safety Authority (EFSA), recognising its contribution and re-stating their commitment to science-based policy-making.

The organisations, which make up EFSA's Advisory Forum, say that since EFSA's establishment in 2002 it has enhanced consumer protection and provided support to member states, their statement adds that they will continue to strive to ensure that scientific risk assessment evolves and develops to meet future challenges.

<http://tinyurl.com/99mmvpv>

The European Food Safety Authority (EFSA) is key to the European Union's (EU) risk assessment regarding food and feed safety. In collaboration with national authorities and in consultation with stakeholders, EFSA provides independent scientific advice and clear communication on existing and emerging risks.

The European Food Safety Authority (EFSA) was set up in January 2002, following a series of food crises in the late 1990s, as an independent source of scientific advice and communication on risks associated with the food chain.

For more information on EFSA visit their website: <http://tinyurl.com/3p27aay>

Courtauld Commitment Phase 2 – 2011 progress report

The latest results of the Courtauld Commitment Phase 2 were released in October from WRAP, they show significant progress by food sector signatories in meeting Courtauld Commitment phase 2 targets for waste reduction and recycling of food and packaging. The Phase 2 commitment has run from 2009 and will end in December this year. WRAP are currently working with key stakeholders and current signatories to agree the phase 3 commitments.

During 2011 there has been a considerable reduction in supply chain waste: 8.8% less, well ahead of the three-year target of 5%. Supply chain waste reduction was added to the voluntary agreement in Phase 2 and has been an area of focus for WRAP and signatories over the past year, following moderate impact in 2010.

The packaging target is also on course, at 8.2% it is more than three quarters of the way towards the target 10% carbon reduction. The second year results are encouraging given they have been achieved alongside an increase in volume sales among signatories. Household food waste data is not collected yearly but 3% was achieved in the first year and the third year target is 4%. Data will be collected and results available for final year reporting.

For the full report go to the WRAP website <http://tinyurl.com/8py6s5c>

Rats Fed on GM Maize – Caen University Study

A study by the University of Caen, found that rats fed on a diet containing NK603 - a maize seed variety doused with Monsanto's Roundup herbicide - or given water with Roundup at levels permitted in the United States, died earlier than those on a standard diet. Biologist Gilles-Éric Séralini and his colleagues at the University of Caen fed their laboratory rats on a diet containing Monsanto's NK603 - a maize seed variety doused with Roundup weedkiller - or water with Roundup at levels permitted in the United States.

The animals suffered mammary tumours, as well as severe liver and kidney damage, according to the peer-reviewed study which was published in the journal Food and Chemical Toxicology. The researchers said 50% of male and 70% of female rats died prematurely, compared with only 30% and 20% in the control group. The European Food Safety Authority (EFSA) who reviewed the report said the analysis contained in the study was insufficient and asked for additional evidence.

The comments have prompted accusations from environmentalists that the EU agency ignores evidence of the potential health risks of genetically modified products. For more information follow this link: <http://tinyurl.com/d9fd7xs>

UK Freshwater Sustainability Report

On 2 May 2012 the House of Lords European Union Select Committee published a report on EU Freshwater Policy. The Government responded to the report on 29 June 2012. The Committee's report warned that urgent action is required to safeguard water quality and availability in the UK and many areas of Europe which are already suffering from the effects of a significant lack of rain. And in order for this to happen, the Committee concluded that governments will have to allow the cost of water to increase where other measures to tackle water scarcity have failed, not least through more widespread use of metering. The Government resist a blanket approach to metering in their response.

The Committee also called for the Government to bring forward the deadline for reforming the water abstraction regime, outlined in its Water White Paper. The Government say that more than 10% of rivers are abstracted to an extent that may damage water ecosystems, but they have set a target of the mid to late 2020s for reforming the regime. The Committee thinks that delaying this reform for at least 15 years fails to respond to the urgency of the situation. For more information go to the Parliament website: <http://tinyurl.com/c5zmgyb>

Commons Library Report on Food Prices and Affordability

A Food Prices and Affordability paper was published by the House of Commons Library on 11 October 2012, ref Standard notes SN06436. The briefing paper shows that food prices have hit historic peaks in the last few years and sets out recent trends internationally, UK policy responses and the follow through to UK prices and spending habits. Food commodity prices have achieved high peaks in the last few years and the underlying causes are underpinned by longer term supply and demand trends. There have been three big price spikes in the last five years suggesting a trend in rising prices. This brings to a close a period which started in the 1970s in which the real price of staple crops (rice, wheat and maize) fell year after year. Most commentators are now speculating that it is the end of the cheap food era – in the medium term at least.

A number of factors have come together to bring about the recent price spikes and overall rising. In general, they relate to unfavourable conditions in some major producing countries leading to less than expected harvests against the background of the continued moderate growth of demand. In addition, previous export barriers have added uncertainty and driven prices for wheat higher. In the UK, all foods have risen in price since 2007 with processed foods and fruit showing the biggest increases. To download the full report go to <http://tinyurl.com/bqpkkuh>

French Closer to Ban on Bisphenol A in Food Contact Packaging

The French Senate Committee has passed a bill proposing a ban on all Bisphenol A (BPA) in food contact packaging, to take effect from 1 July 2015 in most cases but from 2013 for foods aimed at children under 3 years of age as there are concerns that it is an endocrine disrupter, carcinogen, mutagen and is repro-toxic even at low dosages. The French law would ban the production, import, export and distribution of food contact packaging containing BPA at any level. The current EU Daily Tolerable Intake is set at 0.05mg/kg.

BPA is used in the epoxy coatings of plastic and metal food packaging and for seals in jars and bottles; where it has been used for more than 50 years as it has good seal and corrosion barrier properties. In November 2011 the European Food Safety Authority (EFSA) reviewed new French research and restated its previous position that the use of BPA was safe. The UK was amongst a number of member states that objected via the European Commission to the proposed French Regulation, citing that it is contrary to European trade and that there is no scientific basis for the ban.

Due to on-going concerns EFSA did undertake to re-evaluate the risks associated with BPA once new US research was available in 2012. This review which is specifically evaluating BPA use in food contact packaging is currently underway. EFSA are due to deliver an opinion on it in May 2013. More information on BPA can be accessed through the EFSA website: <http://tinyurl.com/cuxza4b>

Lemon, Green Tea and Turmeric as Effective Poultry Antimicrobials

Recently published in the US *International Journal of Poultry Science* is a study carried out by N. Murali and his colleagues at the University of Arkansas. In their study, they evaluated the effect of marinating chicken breast fillets with extracts of lemon, green tea and turmeric against *Campylobacter jejuni* and *Salmonella enteritidis*. They found that some combinations of plant extracts of lemon, turmeric and green tea were effective in killing or reducing *Campylobacter* strains and *Salmonella* on chicken breast fillets. The study also showed synergistic effects of lemon, green tea and turmeric extracts as bactericidal agents and that combinations of plant extracts were more effective than using the extracts singly.

Published Reference is: Murali N., G.S. Kumar-Phillips, N.C. Rath, J. Marcy and M.F. Slavik. 2012. Effect of marinating chicken meat with lemon, green tea and turmeric against foodborne bacterial pathogens. *International Journal of Poultry Science*, 11(5):326-332.

The full report can be viewed at: <http://tinyurl.com/d4y3gyf>

Research into Perceptions of Fresh Fish

Most of us do not buy fresh fish that were caught more than three days ago. But if we do not know the date of capture, we are devouring fish that is often far older, says Nofima Scientist Jens Østli, and colleagues, who invited over 400 fishing customers in Norwegian supermarkets to answer how old does fish have to be before they would stop buying it. Only 15 per cent said they would buy fish that was more than four days old. Nofima then tested 300 fish clients in Hamar, Stavanger and Tromsø with samples of six pieces of cooked cod with different harvesting dates.

The majority thought that the fish up to 13 days after capture day tasted so good that they would have bought it. Even 15 days after the date of capture, 30 per cent of the customers said that they would have bought the fish.

Mr Østli concludes that public perception means frozen fish is an understated alternative to fresh fish, especially for the modern consumer who only buys food a few times a week. "Frozen fish has gotten an undeserved bad reputation in relation to fresh fish," says Mr Østli.

A study of Norwegian cod showed that British consumers taste little difference between fresh and thawed fish, although they could tell whether the piece of fillet was fresh or thawed and consumers were more likely to buy frozen fish when the labeling stated "Frozen at sea."

"Frozen fish is like a second class stamp in Norway, but it can actually be better than fresh fish," says Mr Østli. To Read the full article go to: <http://tinyurl.com/bwqv65k>

Sprouting Seeds – EU Tightens E-coli Safety Measures

Experts meeting in the Standing Committee on the Food Chain and Animal Health Section: Biological Safety of the Food Chain have endorsed a package of measures proposed by the Commission that will further strengthen safety and hygiene of sprout production and aim to prevent incidents like the E-coli outbreak of 2011.

The measures include: approval by Member States of all sprouts producing plants after competent authorities check compliance with EU hygiene rules; tightening traceability requirements for seeds intended for sprouts and sprout production; testing for the absence of pathogenic E. coli in sprouts on the market for each batch of seeds intended for sprouting as well as certifying compliance with EU rules at import of sprouts or seeds intended for sprouting. The package follows on an opinion by the European Food Safety Authority (EFSA) on risks linked to sprouts production as well as the results of a comprehensive consultation procedure involving sprouts producers and national competent authorities. During the E. coli crisis of last year, the Commission took emergency measures blocking the import of seeds for sprouting coming from Egypt which immediately stopped possible exposure and risk to humans. Today's measures are to be seen as a second step in reinforcing the safety of sprout production within the EU <http://tinyurl.com/ckw2cel>

VMD Bans Advertising of Antimicrobials to Animal Keepers

The Veterinary Medicines Directorate (VMD), which regulates veterinary medicines in the UK, announced that the Veterinary Medicines Regulations will be revised next year to take account of the change which the BVA has been calling for. The change has come as a result of the European Commission's view that the UK did not correctly transpose the European Directive. In March 2011 the Commission formally objected to the UK permitting the advertising of prescription only medicines to professional keepers of animals and stated that the approach had infringed Directive 2001/82/EC.

Antimicrobial resistance was an important factor in the VMD decision. A number of interested parties from veterinary medicine hold the view that the advertising of antibiotics to keepers of animals leads to undue pressure to prescribe newer antibiotics, which can often be important in human medicine and are associated with the development of multiple resistances. Furthermore, older still-effective products continue to be available which are not associated with the same resistance issues. Thus, prohibition of advertising of antibiotics to keepers of animals will curtail this type of drive to use particular products.

For the VMD letter to interested parties and a Q & A Document go to: <http://tinyurl.com/9yytwyc>

Discouragement for First Generation Biofuels in Europe

On 17 October the EU yesterday launched new rules to account for indirect greenhouse gas emissions from biofuels, sending what EU Climate Commissioner Connie Hedegaard called a clear signal that first-generation biofuels were “not the future in Europe”. The new proposal, which will amend both the Biofuels and Fuel Quality Directives, contains measures aimed at preventing the EU from providing incentives for the continued displacement of food crops for fuel. These include:

- A 5% cap on the amount of biofuels in the EU’s 2020 transport mix;
- An end to public subsidies for biofuels after 2020 unless they can demonstrate “substantial greenhouse gas savings”;
- A quadrupling of credits for second generation biofuels to provide production incentives;
- A 60% greenhouse-gas-saving threshold that will apply to new biofuels installations from 1 July 2014;
- A review of policy and scientific evidence on ILUC, which will take place in 2017.

For more information on the compromise agreement follow the link to the EurActive website

<http://tinyurl.com/98yc4lu>

FSA Advises BIPs to Carry Out Additional Salmonella Sampling

The Food Standards Agency (FSA) has issued an OVS Note advising Border Inspection Posts and Chief Port Health Officers in England to carry out testing for Salmonella Enteritidis and Salmonella Typhimurium on imports of fresh poultry meat

In October 2011, Regulation (EU) No 1086/2011 was published, which amended other EU legislation as regards Salmonella in fresh poultry meat (chicken and turkey only). The Regulation sets down a criterion for Salmonella Enteritidis and Salmonella Typhimurium in fresh poultry meat. In OVS letter of 29th January 2008 (OVS/2008/07), BIPs were advised to focus their examination activities on imports of cooked poultry and other ready to eat (RTE) products, this remains the case.

Regulation 1086/2011 does not introduce a specific requirement for Salmonella testing in fresh poultry meat at BIPs. However, the new criterion supports targets in the zoonoses legislation as well as the action Member States have undertaken to meet those targets and reduce levels of Salmonella Enteritidis and Salmonella Typhimurium in the EU poultry flock. Some testing of imported fresh poultry meat consignments are therefore considered to be helpful in demonstrating that the product is complying with the food safety criteria being applied to domestic produce, in particular if it is intended for retail, or when the final destination is not known, or where it will be further processed into a ready to cook product containing raw poultry meat. For more information follow the link <http://tinyurl.com/9az2383>

Government Services Website - GOV.UK Launched

A new cross-government website known as GOV.UK has been launched. The site will be the new home for government services and information online, including export control content. GOV.UK has been built to make it simpler, clearer and faster for people to find what they need from government.

Initially GOV.UK will be handling traffic to Directgov and Businesslink. Both of these sites have been switched off and anyone who uses the old links to visit them will be redirected to GOV.UK. Whenever possible, they’ll be taken directly to updated content on the new site. The launch is the first step towards making GOV.UK the definitive website for people interacting with central government. More content from government departments and bodies will be incorporated over time, reducing the complexity currently experienced by the general public and the cost incurred by the government.

For full details go to <http://tinyurl.com/8mxlqhn>

EUFIC Reviews Low Calorie Sweeteners

The European Food Information Council – EUFIC has been reviewing the benefits of Low Calorie Sweeteners. Although low calorie sweeteners are sometimes seen as modern ingredients, they have been used for more than a century. In Europe and around the world, low calorie sweeteners, like other food additives, undergo a rigorous assessment process. The European Food Safety Authority sets acceptable daily intake levels and reviews new evidence on any safety issues that arise. These safeguards can reassure the public that approved low calorie sweeteners are safe. These and other topics are addressed in this new review, which can be accessed via this link: <http://tinyurl.com/9ovwxps>

EFSA Publishes Update Report on Acrylamide Levels in Food

The European Food Safety Authority (EFSA) has published its annual update report on acrylamide levels in food in 25 European countries. Acrylamide is a chemical contaminant produced during food processing. The report covers the monitoring period 2007-2010 and does not reveal any considerable change from the last report for the majority of the food categories assessed. Since 2008 the number of results submitted to EFSA has declined, limiting the reliability of the trend analysis. The full report can be found on the EFSA Website: <http://tinyurl.com/8w4v6r9>

Agreement Reached on Voluntary Nutrition Labelling

Agreement has been reached on a voluntary labelling scheme for front of pack nutrition labelling. Many retailers already use variants of a hybrid system, and some provide only GDA, some use the traffic light system. However they each display the information with different visuals, colour and content making it hard for consumers to compare foods.

The announcement of the proposed system by **Health Minister Anna Soubry** is a combination of guideline daily amounts (GDA), colour coding and high/medium/low text – comes after a three-month consultation with retailers, manufacturers and other interested parties on what a consistent, clear front of pack label should look like. Following the announcement, the UK Governments will be working with industry and other partners to agree the detail of the system and make sure they use consistent visuals to show – on front of packs – how much fat, saturated fat, salt and sugar, and how many calories are in food products.

More information can be found on the Department of Health Website: <http://tinyurl.com/9nvxpwt>

FSA Changes Meat Plant Audit Reporting

The FSA is changing the way audits of meat plants are recorded. A new system, came into effect on 29 October 2012 and the new look reports published on the FSA website towards the end of November.

The key changes include the following:

- The look of the report has been refreshed and better reflects the relevant areas of legislation that are applicable to the audits.
- Different parts of the operation will now fall under just one audit, in co-located establishments.
- Auditors can now link audit criteria to specific regulations. This will provide auditors and food businesses with easy reference to legislation when issues are identified.
- Questions have been weighted in some sections, based on significance to food safety.
- Businesses with complex processes or a high throughput but with robust controls and systems in place will be able to reduce their audit frequency to every eight months.

The new audit reports have been piloted and created in consultation with the meat industry. They are designed to provide meat plant operators with a report which explains scores awarded and corrective action required more clearly.

For more information go to the Food Standards Agency Website at this link: <http://tinyurl.com/92u72cn>

Generalised System of Preferences

The EU has issued its revised import preference scheme - known as the Generalised Scheme of Preferences (GSP); Regulation (EU) No 978/2012 of the European Parliament and of the Council of 25 October 2012 applying a scheme of generalised tariff preferences and repealing Council Regulation (EC) No 732/2008 – It is designed for developing countries most in need and will take effect from 1 January 2014. Following agreement with the Council and European Parliament, the publication contains the specific tariff preferences granted under the GSP in the form of reduced or zero tariff rates and the final criteria for which developing countries will benefit. The new scheme will be focused on fewer beneficiaries (89 countries) to ensure more impact on countries most in need. For access to the new Regulation go to: <http://tinyurl.com/cb7duqw>

REACH Regulation Create Difficulties for Recyclates

The REACH chemical safety regulation is creating headaches for recycled products manufacturers, hampering the European Union's efforts to decrease its reliance on imported raw materials. The European Commission has only begun acknowledging the problem, saying it will take time to address. The Reach regulations were adopted in 2006 to protect consumers' health and the environment by obliging chemical companies to screen and eventually phase out chemicals that cause cancer, birth defects or which accumulate in human bodies and in the environment.

But while the law is expected to improve the environment, it is creating headaches for manufacturers who rely on waste as a secondary raw material. The problem with using recycled products as raw materials – especially plastics – is that they may contain chemical substances that are no longer authorised in Europe because of REACH.

For more information go to <http://tinyurl.com/cxvcqk8>

Two New UK Protected Origin Products

The European Commission has added two denominations of agricultural and food products to the list of protected denominations of origin (PDOs) and protected geographical indications (PGIs) for the **UK**.

A seasoned pork sausage " [Newmarket Sausage](#) " (PGI) and, queen scallops from Isle of Man waters, " [Isle of Man Queenies](#) " (PDO). The EU schemes are designed encourage diverse agricultural production, protect product names from misuse and imitation as well as help consumers by giving them information concerning the specific character of the products:

- **PDO**- covers agricultural products and foodstuffs which are produced, processed and prepared in a given geographical area using recognised know-how.
- **PGI**- covers agricultural products and foodstuffs closely linked to the geographical area. At least one of the stages of production, processing or preparation takes place in the area.

More information can be found through this link: <http://tinyurl.com/dngwtj>

Consultation on Food Information Regulation

Defra have launched a consultation on the enforcement of the European regulation (EU) No 1169/2011 on the provision of food information to consumers (FIC), alongside the consultation document they have also published supporting guidance on compliance. The UK legislation proposes to:

- Revoke 14 pieces of current legislation and consolidate the requirements into 1;
- Several national requirements are removed,
- Providing information on how caterers and restaurants can provide allergen advice to customers verbally;
- Providing a National Mark to enable the selling of minced meat not meeting EU composition criteria on the home market.

The EU regulation introduces rules to:

- Provide Country of Origin Labelling (subject to Commission rules) on meat;
- Provide a date of freezing for frozen meat, meat preparations and unprocessed fishery products
- Ensure that mandatory information is provided in a minimum font size
- Ensure that the net weight of frozen food that has a protective glaze is provided net of glaze
- Ensure that mandatory information is given for foods sold over the internet
- For the mandatory provision of nutrition information;

The consultation runs until 30 January 2013 and more information can be found through this link: <http://tinyurl.com/ceh26qw> Scotland, Wales and Northern Ireland are running Parallel consultations. If you would like BFFF to make comments on your behalf contact me, Su Dakin at the BFFF office on 01400 283094 or sudakin@bfff.co.uk

Safer Food Better Business – Retail Pack

The Food Standards Agency has updated the food safety information it is providing to small retailers. You can download the new guide along with an introduction in pdf format (2.71MB) through this link <http://tinyurl.com/cfdv3ro> . A DVD guide has also been produced to help small businesses to use the pack and train staff. The DVD is available in 16 different languages. The guide is divided into separate sections for staff or managers, which each take about 15 minutes to watch. You can view it online at food.gov.uk/sfbtraining or you can download a copy to your computer.

Red Tape Reduction – One in, TWO Out

Business Minister Michael Fallon has announced a new initiative, that he hopes will double the rate of reduction of Regulatory burden on business. From January 2013, every new regulation that imposes a new financial burden on firms must be offset by reductions in red tape that will save double those costs.

The new 'One-in, Two-out' rule will be imposed across every Whitehall department from January 2013, and will apply to all domestic regulation affecting businesses and voluntary organisations. It will replace 'One-in, One-out', which requires the costs of every new regulation to be matched by savings of an equivalent amount. This policy has already reduced net costs on business by almost £1bn since January 2011 helping to make government leaner, fitter and more focused on what businesses need, enabling them to get ahead and compete in the global economy. The Government publishes an update every 6 months on its progress on deregulation, the most recent "Statement of New Regulation", published in July can be found here: <http://tinyurl.com/9dea3vl>

More information on the new initiative can be found on the BIS website: <http://tinyurl.com/bmhdkh9>

CEPI Guidance for Food Contact Board and Paper

The Industry Guideline for the Compliance of Paper & Board Materials and Articles for Food Contact issue 2 has been published by the Confederation of European Paper Industries (CEPI) and the International Confederation of Paper and Board Converters in Europe (CITPA)

The publication updates the current guidance which is a key reference for the paper and board food packaging value chain. Key revisions include the:

- publication of the new CEPI GMP
- coming into force of Commission Regulation (EU) No 10/2011 for plastics
- update of the German BfR Recommendation XXXVI, and
- concerns over the presence of mineral oils hydrocarbons in food

It has been well received by organizations and authorities at both European and national level, and has become a reference for packaging suppliers. To download the guidance go to : <http://tinyurl.com/cm68bek>

Updated Nutrition Claims List Published

Commission Regulation (EU) No 1047/2012 of 8 November 2012 amending Regulation (EC) No 1924/2006 with regard to the list of nutrition claims was published in the Official Journal of the EU on 09/11/2012. Access it through this link: <http://tinyurl.com/chtfs3l>

This Regulation permits 'no added sodium/salt' claims and sets specific criteria for 'Reduced saturated fat' and 'Reduced sugars' claims. Products placed on the market prior to 1 June 2014 which do not comply with these requirements may be marketed until stocks are exhausted.

FSA Updates the National Control Plan

The Food Standards Agency and the four Agriculture/Rural Affairs Departments have produced an updated version of the UK National Control Plan, which extends the plan to 31 March 2013. The National Control Plan is a requirement of European Regulation (EC) 882/2004 on official controls. Its purpose is to ensure that effective control systems are in place for monitoring and enforcing feed and food law, animal health and animal welfare rules, and plant health law. It details the roles and responsibilities of the different authorities and organisations involved in the monitoring compliance with, and enforcement of, feed and food law, animal health and welfare rules and plant health requirements. It also provides an overview of how these authorities and other bodies work together to safeguard public, animal and plant health, to protect consumers and to promote animal welfare. Regulation 882/2004 requires that the plan be kept under review and revised regularly. The plan has been updated to reflect organisational and legislative changes and developments during 2011-12. You can access the plan through this link to the FSA website: <http://tinyurl.com/d8gqfhu>

FSA Research on Allergens in Non Pre-packed Foods

The Food Standards Agency (FSA) has launched research to find out what allergen information is currently being provided for loose foods, such as those sold in restaurants.

The study will assess what information is already provided to consumers about allergenic ingredients in foods that are sold as non pre-packed and pre-packed for direct sale (also known as loose foods). This will be done before the new EU Food Information for Consumers Regulation (FIC) comes into force in December 2014.

The research is aimed to help establish how the Agency can assist food businesses to adhere to the new regulation. Under the FIC, a food business will need to let the consumer know if any of 14 allergens (peanuts, nuts, milk, soya, mustard, lupin, eggs, fish, molluscs, crustaceans, cereals containing gluten, sesame seeds, celery and sulphur dioxide) have been added as an ingredient to loose foods that they sell.

For more information on the research go to the FSA website: <http://tinyurl.com/ch2j5x6>

Commission Launches Study on the Impact of Food Retailers

The High Level Forum for a Better Functioning Food Supply Chain, established in 2010, has presented its report today. It shows that around 80 % of the initiatives contained in the Forum's Roadmap have been satisfactorily implemented. The European Commission established the Forum in 2010 to assist the Commission in supporting sustainable competitiveness and growth in the European agro-food supply chain. It provides advice to the Commission in the implementation of its Communication 'A better functioning food supply chain in Europe' (for more information go to: <http://tinyurl.com/d4dymy7>).

The Forum comprises 45 members representing a number of Member States, European companies dealing with food production, processing or distribution, professional associations and non-governmental organisations representing citizens' interests. It is chaired by European Commission Vice President Antonio Tajani together with his fellow Commissioners Michel Barnier (Internal Market and Services), Dacian Cioloş (Agriculture and Rural Development) and Tonio Borg (Health and Consumers). Its mandate expires on 31/12/2012 and it proposes that this should be extended. For the report go to: <http://tinyurl.com/btosxt4>

The European Commission (EC) subsequently announced that it was launching a study to assess the impact of recent developments in the European retail sector on consumers. <http://tinyurl.com/cwrrbj3>. The Commission will examine, in particular, whether increased concentration and the use of own brand (private label) products have hampered choice and innovation in the European food sector. The final report of the study is expected to be published by the end of 2013. The Commission will evaluate the results and may put forward proposals to improve the functioning of European food markets.

Further background information can be found on the Commission website: <http://tinyurl.com/cexf5ye>

Health Claims Regulations apply from 14 December

From 14 December 2012 the Health Claims Regulation (EC) No 432/2012 which authorises 222 health claims on food products enters into force. The Regulation which was adopted on 16 May 2012 foresaw a transitional period allowing food companies to adapt their commercial practices to the new requirements. This transitional period expired on 14 December. Only permitted health claims featuring on the list and those which are still under consideration by the European Food Safety Authority (EFSA) can be used on food packaging across the EU. The list of permitted claims will protect EU consumers against misleading claims and will ensure a level playing field for food business operators. The priority now is to finalise the review of all health claims submitted for evaluation to EFSA which were put 'on hold' when establishing the list of permitted health claims. For more information: <http://tinyurl.com/2vjyq5d> and <http://tinyurl.com/79mvdj5>

Public Health Responsibility Deal Fruit and Veg Pledge

In November the Department of Health launched the latest food network public health responsibility deal collective pledge. The new pledge is aimed at encouraging greater consumption of fruit and veg.

"We will do more to create a positive environment that supports and enables people to increase their consumption of fruit and vegetables."

Eating more fruit and vegetables will help people to increase consumption of micronutrients, dietary fibre and non-nutrient substances, which together have benefits for our health. In particular, it will help prevent heart disease and some cancers. Each day people should try to eat 5 portions of different fruit and vegetables, a portion is 80g. BFFF are delighted to have signed up to this pledge and will be putting healthy recipes options on our consumer website to support.

For more information go to: <http://tinyurl.com/btcyshy>

GS1 Food Service Supply Chain Information Challenge

GS1 UK is an independent, not-for-profit organisation dedicated to providing standards that enable businesses to identify, capture and share standardised information with other businesses and customers. When you become a member of GS1 you get unique identification numbers that can be used to identify and track products throughout the supply chain that are often used to create bar codes for products. GS1 have created a number of global standards including: the Global Location Number – GLN; the Serial Shipping Container Code – SSCC; and the Global Trade Item Number – GTIN

Such unique identification codes are widely used in Retail supply chain but not so much in the food service supply chain. In a business environment where efficiency and legal compliance is increasingly dependent on accurate and consistent information along the supply chain the food service sector faces particular challenges.

The UK Food Service Directors Group (FSDG) which includes BFFF, commissioned GS1 to research the flow of information along the supply chain to determine how accurate it is and understand where might be are opportunities to improve the information flows. The recently launched report concludes that if the industry were to embrace a global industry supply chain standard, it would save money, duplicated effort, reduce errors and make doing business easier. For the full report go to <http://tinyurl.com/bq9sm6t>

UK Government Commitment to Palm Oil Sustainability

In July 2010 Defra launched a project to map UK supply chains for palm oil. The project looked at how much palm oil is used in the UK, in what products, where it comes from and how much could be considered sustainable. It also looked at the potential actions that could be undertaken to move towards the UK sourcing only sustainably produced palm oil and involved businesses from across the industry.

Defra were concerned that although there is no shortage of palm oil from sustainable sources, not much of it is being procured as such. Much of it is blended and sold as commodity oil providing little incentive for producers to move towards sustainability. Defra have recently published a UK Government Commitment:

“The United Kingdom is working towards achieving 100% sourcing of credibly certified sustainable palm oil by the end of 2015”

This statement draws together new and existing specific commitments on the sourcing of sustainable palm oil which have been made by key organisations representing businesses within the palm oil supply chain in the UK. The UK statement follows similar recent statements which were made in the Netherlands and Belgium; More information on palm oil sustainability and the Defra approach can be found on the Defra website:

<http://tinyurl.com/cl4bdjj>

Commission Publishes New F Gas Proposal

The existing F Gas Regulations: Regulation (EC) No. 842/2006 focusses on 4 main elements and places legal obligations enforceable with statutory fines on the user of refrigeration equipment:

- To find and fix HFC refrigerant leaks, carry out and record leak checks, recovery and reuse
- Training and certification of people and companies employed by equipment owners
- Reporting obligations for producers of refrigerant
- Labelling of systems containing F Gases

The Commission carried out a review of progress against the existing regulation which was published in September 2011. The report concluded that the application of the regulation could be improved and further action was required to achieve significant further reductions by encouraging the replacement of high GWP (global warming potential). The Commission has now published a proposal for a new F Gas Regulation.

<http://tinyurl.com/d3usmpa>

WRAP Resources Help to Reduce Waste in Food Service

Food service businesses could be saving thousands of pounds every year, for example every 240 litre wheelie bin filled with food waste each week could be costing £240 in purchase and waste management costs. Multiply this by 52 weeks and that's over £12,000 a year – it presents a real opportunity to save money by doing a few things differently.

The WRAP website has some great resources to help businesses in all sectors, including SME's save money by reducing and managing their waste better. Go to the [WRAP website: http://tinyurl.com/9f3h7sm](http://tinyurl.com/9f3h7sm) and follow the "who we work with" link to find the most appropriate sector information available.

On the Hospitality and Food Service page the Online Resource centre can be accessed through a simple registration process. This interactive resource provides some great ideas on how to cut down on food and packaging waste in the kitchen environment. The resource developed by Unilever has been developed specifically for the catering kitchen environment and would be a great and easy to use learning tool for kitchen managers and staff.

Energy From Waste (EfW) – WRAP Guidance

WRAP's priority is to prevent waste arising and to re-use and recycle resources, but an element of unavoidable residual waste will always exist. Creating energy from this residual waste, which would otherwise go to landfill, may be an alternative option. WRAP have produced comprehensive guidance for businesses looking to develop small scale EfW facilities. Chapters include:

- **Funding** An introduction to a selection of options to assist in the financing of a facility.
- **Feasibility and Good Practice** This chapter covers the areas of business case development, site selection, technology options and due diligence.
- **Planning** This guidance focuses on EfW planning proposals determined under the Town and Country Planning regime to help you develop a realistic project programme.
- **Environmental Permitting Regulations** An explanation of the 2010 regulations and how they relate to a potential EfW facility.
- **Feedstock** An analysis of the variables and properties of waste derived fuel materials and how they can influence the type of processing technology chosen.
- **Outputs** A review of the various products which can be expected as a result of waste derived fuel usage.
- **Financial Incentives** An overview of the government's incentive payment systems, including the Renewables Obligation Certificate (ROC), Renewable Heat Incentive (RHI) and Renewable Transport Fuels Obligation (RTFO)
- **Waste Incineration Directive** Guidance on the requirements of the Waste Incineration Directive and the implications for waste wood and small scale EfW projects.

The guidance can be downloaded from the [WRAP website at: http://tinyurl.com/ckpvmx](http://tinyurl.com/ckpvmx)

Regulatory Summary on Mechanically Separated Meat (MSM)

Following the issues that arose with the production of desinewed meat in the UK after an Food and Veterinary Office (FVO) audit in May on MSM controls; Defra have produced a summary of the legal requirements for the production of mechanically separated meats. The guidance aims to help meat processors comply with the moratorium on the production of 'desinewed meat' (DSM).

Desinewed meat is produced using a low pressure technique to remove meat from animal bones. The product closely resembles minced meat, is currently a meat preparation and is regarded as meat.

The European Commission advises that DSM produced by mechanically separating residual meat from animal bones must be regarded as Mechanically Separated Meat (MSM), a product that cannot, under the provisions of European law, be produced from cattle, sheep and goat bones.

The guidance will help meat processors comply with the moratorium on the production of 'desinewed meat' (DSM) from: cattle, sheep and goats that applied from 28 April 2012 and; from pig bones and poultry carcasses that applied from 26 May 2012. For full details of the moratorium and to download the guidance go to:

<http://tinyurl.com/d6vtbpg>

EU Annual Surveillance Report on Avian Influenza

The European Commission published on 30 November 2012 the 2011 annual report on the surveillance for Avian Influenza (AI) in poultry in Member States of the EU.

Evidence of previous infection with H5 or H7 avian influenza was detected in 65 holdings. 50 holdings were serologically positive for subtype H5 and 15 holdings were serologically positive for subtype H7, both comparable to 2010. <http://tinyurl.com/cfceyol>

B2B Misleading Advertising Guidance

The European Commission have published a Q&A on protecting businesses against misleading marketing practices and ensuring effective enforcement. The Q&A covers the most common misleading marketing practices affecting businesses, the scale of such business to business (B2B) practices and what action the Commission is taking. It can be accessed through this link: <http://tinyurl.com/d45tdw3>

Links to Other Information

Lots of other information not covered by the T&L Update is available through the links below:

1. 2009 WWF (Accenture Development Partnerships) report which benchmarked 17 seafood sustainability certification and eco label programs. This report presents the results of an updated and enhanced analysis of certification schemes, including the Alaskan Seafood Marketing Institute, the Friend of the Sea, Iceland Responsible Fisheries and the Marine Stewardship Council. The 68 page report can be downloaded from the website link below:
http://awsassets.panda.org/downloads/wwf_report_comparison_wild_capture_fisheries_schemes.pdf
2. Results of border checks carried out by EU Member States and Norway on the imported products listed in Annex I to Regulation (EC) No 669/2009
http://ec.europa.eu/food/food/controls/increased_checks/docs/results_ms_border_controls_2011_en.pdf and http://ec.europa.eu/food/food/controls/increased_checks/index_en.htm
3. EU Platform on Diet, Physical Activity and Health Activities – Annual Report 2012
http://ec.europa.eu/health/nutrition_physical_activity/docs/eu_platform_2012frep_en.pdf
4. UK Draft water Bill – Written Evidence given to Commons Committee on Environment Food and Rural Affairs EFRA
<http://www.publications.parliament.uk/pa/cm201213/cmselect/cmenvfru/writev/draftwater/draftwater.pdf>
5. Central Government announce core funding of £24M for Local Enterprise Partnerships
<http://news.bis.gov.uk/Press-Releases/Local-Enterprise-Partnerships-receive-boost-6802e.aspx>
6. FVO report for Thailand to evaluate the monitoring of residues and contaminants in live animals and animal products, including controls on veterinary medicinal products, Apr – May 2012 Insp. no 2012-6560 http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_inspection_ref=2012-6560
7. JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FISH AND FISHERY PRODUCTS Thirty-Second Session Bali, Indonesia 1 – 5 October 2012 Agenda and papers inc draft standard on scallop meat http://www.codexalimentarius.org/download/report/784/fp32_01e.pdf and <http://www.codexalimentarius.org/meetings-reports/en/>
8. Food Standards Agency's Chief Scientists Annual Report to March 2012
<http://www.food.gov.uk/science/sci-gov/chiefsoci/csreps/>
9. New rules cut down requirements for impact assessments on deregulatory policy – guide for regulators published by BIS <http://www.bis.gov.uk/assets/biscore/better-regulation/docs/c/12-1175-changes-impact-assessment-scrutiny-guide>
10. Defra sponsored survey by Campden BRI on country of origin
http://randd.defra.gov.uk/Document.aspx?Document=10088_CoOLReport2012.pdf
11. Nanomaterial's case by case safety approach to the new technology
<http://europa.eu/rapid/pressReleasesAction.do?reference=IP/12/1050&format=HTML&aged=0&language=EN&guiLanguage=en> Zinc Oxide in nanoform – is it safe for use

http://ec.europa.eu/health/scientific_committees/docs/citizens_zinc_oxide.pdf

12. NSF-CMi restaurant, catering and foodservice e bulletin http://www.nsf-cmi.com/news_story.asp?news_id=132
13. Research Journal Obesity on the relationship between chewing and satiety - full article available to purchase <http://www.nature.com/oby/journal/vaop/ncurrent/full/oby2012131a.html>
14. Commission sends letters of objection to 13 plastic packaging businesses suspected of anticompetitive practices – including price fixing and sharing commercially sensitive information http://europa.eu/rapid/press-release_IP-12-1044_en.htm?locale=en
15. House of Lords European Union Sub-Committee reports on EU Sugar policy – are we paying too much <http://www.parliament.uk/business/committees/committees-a-z/lords-select/eu-environment-and-agriculture-sub-committee-d/news/sugar-report-4sept12/>
16. Update on progress of the Grocery Codes Adjudicator Bill – reaching its third reading in the house of lords before returning to the Commons <http://www.parliament.uk/business/news/2012/july/groceries-adjudicator-bill-third-reading/> and <http://www.parliament.uk/business/news/2012/july/groceries-code-adjudicator-bill-third-reading-update/>
17. Public available specification PAS defending food and drink from malicious tampering - guide <http://shop.bsigroup.com/en/Browse-by-Sector/Food--Drink/PAS-962010/>
18. Norovirus outbreak in 5 German States tracked to Deep Frozen Strawberry's imported from China http://www.bfr.bund.de/en/press_information/2012/32/outbreak_of_acute_vomiting_with_diarrhoea_in_children_and_youths_over__cause_identified-131816.html
19. IGD Free downloadable guide to understanding how to reduce carbon emissions <http://www.igd.com/index.asp?id=1&fid=5&sid=23&tid=0&folid=0&cid=2464&ecid=7582&uid=sudakin@bfff.co.uk>
20. EU register of national best practice guidance http://ec.europa.eu/food/food/biosafety/hygienelegislation/register_national_guides_en.pdf
21. Community Guide to the Principles of Good Practice for the Microbiological Classification and Monitoring of Bivalve Mollusc Production and Relaying Areas with regard to Regulation 854/2004 http://ec.europa.eu/food/food/biosafety/hygienelegislation/community_guide_microbiological_monitoring_bivalve_mollusc_harvesting_areas_%20issue_en.pdf
22. EU Guide to best hygiene practice in wholesale market management in the EU http://ec.europa.eu/food/food/biosafety/hygienelegislation/community_guide_wholesale_market_management.pdf
23. Guide to good manufacturing practice for liquid, concentrated frozen and dried egg products used at food ingredients http://ec.europa.eu/food/food/biosafety/hygienelegislation/docs/guide_good_manufacturing_practice_en.pdf
24. COMMISSION REGULATION (EU) No 1086/2011 of 27 October 2011 amending Annex II to Regulation (EC) No 2160/2003 of the European Parliament and of the Council and Annex I to Commission Regulation (EC) No 2073/2005 as regards *salmonella* in fresh poultry meat <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2011:281:0007:0011:EN:PDF> and OVS Note 12/32 Salmonella Criterion on fresh poultry meat <http://www.defra.gov.uk/animal-trade/2012/ovs12-32/>
25. IGD Guide to the perceptions of Consumers and Health Professionals about manufactured foods <http://www.igd.com/index.asp?id=1&fid=5&sid=23&tid=96&folid=0&cid=2445&ecid=7603&uid=sudakin@bfff.co.uk>
26. Understanding the FSSC certification scheme – technical paper http://www.foodproductiondaily.com/smartlead/view/687592/11?src=mailing&utm_source=Newsletter_Product&utm_medium=email&utm_campaign=Newsletter%2BProduct&c=oLbLqJ5u%2BuMcf7r51Vleju2LNB90D2Mr
27. Food and Veterinary Office FVO report on UK Controls on Bivalve Molluscs report number 2012-6469 http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_inspection_ref=2012-6469
28. Eufic report that health claims are perceived more positively when personally relevant <http://www.eufic.org/page/en/show/latest-science-news/page/LS/ftid/health->

[related_claims_are_perceived_more_positively_when_personally_relevant/](#)

29. Canadian Research reveals consumer confusion when it comes to traffic light labels
http://www.canadean.com/Default.aspx?TabId=190§ion=Press_Releases&newsId=2495&cat=0&title=Traffic_light_signals_on_food_and_drinks_still_far
30. Compassion in world farming research report indicates that intensive farming of animals has a negative effect on food security http://www.ciwf.org.uk/what_we_do/factory_farming/food_security.aspx
31. WRAP e News bulletin board October <http://www.wrap.org.uk/content/retail-bulletin-board-whats-new>
32. National Audit Office review of Defra
http://www.nao.org.uk/publications/1213/departmental_overview_defra.aspx?utm_source=GovDelivery&utm_medium=email&utm_campaign=naoorguk
33. BIS Policy document on the Enterprise and Regulatory Reform Bill -
<http://www.bis.gov.uk/assets/biscore/corporate/docs/e/12-1235-enterprise-and-regulatory-reform-bill-policy-paper>
34. BIS Economic Paper no 19. Benchmarking the UK Competitiveness in the global economy
<http://www.bis.gov.uk/assets/biscore/economics-and-statistics/docs/b/12-1207-benchmarking-uk-competitiveness-in-the-global-economy>
35. BIS Enterprise and Regulatory Reform policy paper:
<http://www.bis.gov.uk/assets/biscore/innovation/docs/m/12-1237-memorandum-of-understanding-bis-ukas>
36. Greenpeace publishes scorecard report on business efforts towards palm oil sustainability
<http://www.greenpeace.org/international/Global/international/publications/forests/2012/Indonesia/PalmOilScorecard.pdf> and http://www.foodanddrinkeurope.com/Consumer-Trends/Greenpeace-urges-food-companies-to-check-palm-oil-suppliers-sustainability-score/?utm_source=newsletter_weekly&utm_medium=email&utm_campaign=Newsletter%2BWeekly&c=oLbLqJ5u%2BuPC55Ij7qNjKFSEImWPVqYc
37. WRAP launch new guidance on Recycling on the Go <http://www.wrap.org.uk/content/recycle-go-england>
38. Commission Implementing Regulation (EU) No 996/2012 of 26 October 2012 imposing special conditions governing the import of feed and food originating in or consigned from Japan following the accident at the Fukushima nuclear power station and repealing Implementing Regulation (EU) No 284/2012 <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2012:299:0031:0041:EN:PDF>
39. Updated Annex I to the Combined Nomenclature, Commission Implementing Regulation (EU) No 927/2012 of 9 October 2012 amending Annex I to Council Regulation (EEC) No 2658/87 on the tariff and statistical nomenclature and on the Common Customs Tariff <http://eur-lex.europa.eu/JOHtml.do?uri=OJ:L:2012:304:SOM:EN:HTML>
40. Defra OVS Note 2012/35 on Harmonised charges for veterinary checks
<http://www.defra.gov.uk/animal-trade/2012/ovs-2012-35/>
41. SGS White paper comparing GFSI recognised food safety standards
http://www.foodnavigator.com/smartlead/view/694688/11?src=mailing&utm_source=Newsletter_Product&utm_medium=email&utm_campaign=Newsletter%2BProduct&c=oLbLqJ5u%2BuNcuXLLMPAs5xggvCeGfeby
42. AVEC Annual report poultry and poultry welfare <http://www.avec-poultry.eu/Default.aspx?ID=4775>
43. New GlobalG.A.P. website: http://www.globalgap.org/uk_en/
44. OVS Note 2012/36 notifying of a change to the import certificate for use to import fishery products from 3rd countries from 26 November. The Commission has issued Commission Implementing Regulation (EU) No 1012/2012 of 5 November 2012. This amends Regulation (EC) No 2074/2005 and provides a new model health certificate for imports into the EU of fishery products
<http://www.defra.gov.uk/animal-trade/2012/ovs-note-201236-imports-of-fishfishery-products-and-aquaculture-animals-from-third-countries/>
45. Commission Implementing Regulation (EU) No 1030/2012 of 26 October 2012 entering a name in the register of protected designations of origin and protected geographical indications (Isle of Man

- Queenies (PDO)) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2012:308:0001:0002:EN:PDF>
46. OECD Launch global product recalls portal <http://globalrecalls.oecd.org/>
 47. Civil enforcement remedies – BIS consultation on extending the range of remedies available to public enforcers of consumer law <http://www.bis.gov.uk/Consultations/civil-enforcement-remedies-consumer-law>
 48. Red Tape Challenge running, business services, General Regulations and Regulatory enforcement themes <http://www.redtapechallenge.cabinetoffice.gov.uk/home/index/>
 49. 40 most effective UK influencers of European policy <http://static.euractiv.com/sites/all/euractiv/files/UK40%20-%20EU-UK%20Top%2040%20influencers%20ranking%20-%20final%20list.pdf>
 50. US Research confirm that Steviol sweeteners are not genotoxic http://www.eufic.org/page/en/show/latest-science-news/page/LS/fftid/Stevia_Sweeteners_No_evidence_genotoxicity/
 51. Law on Welfare on animals changes January 1 2013 <http://www.themeatsite.com/articles/1794/law-changing-on-slaughter-of-poultry>
 52. UK Parliament Library Note on the Grocery Code Adjudicators Bill : <http://www.parliament.uk/briefing-papers/SN03653>
 53. Department for Business, Innovation and Skills, 2012 Annual innovation report Innovation, Research and Growth <http://www.bis.gov.uk/assets/biscore/innovation/docs/a/12-p188-annual-innovation-report-2012>
 54. Proposal for a Regulation on the use of Lactic acid for the microbial decontamination of bovine carcasses <http://register.consilium.europa.eu/pdf/en/12/st14/st14571.en12.pdf>
 55. European Commission Common catalogue of varieties of vegetable species — 31st complete edition <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:C:2012:341A:0001:0618:EN:PDF>
 56. ACMSF Advisory committee on the microbial safety of food, annual report 2011 <http://www.food.gov.uk/multimedia/pdfs/committee/acmsf-report-2011.pdf>
 57. FSA Updates the Nation Food Safety control Plan and extends it to April 2013: <http://www.food.gov.uk/news-updates/news/2012/nov/ncp-ext> and <http://www.food.gov.uk/multimedia/pdfs/enforcement/ncp-extension>
 58. EU memo on the status of EU free trade agreements including links to further information http://europa.eu/rapid/press-release_MEMO-12-932_en.htm?locale=en
 59. Latest FSA e news available on line: <http://www.food.gov.uk/news-updates/news/2012/nov/fsaenews28>
 60. FSA launches research into allergen labelling on non pre-packed foods <http://www.food.gov.uk/news-updates/news/2012/dec/research-foodallergens>
 61. The Agency has published the fifth annual report on the implementation of the National Control Plan (UK NCP - January 2007 to March 2013), which covers progress in 2011. <http://www.food.gov.uk/news-updates/news/2012/dec/ncp-2012-rep>
 62. Commission Implementing Decision of 4 December 2012 amending Annex I to Decision 2009/177/EC as regards surveillance programmes for Finland and the United Kingdom and the disease-free status of Finland and the United Kingdom for certain aquatic animal diseases. <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2012:334:0048:0049:EN:PDF>
 63. FSA Supports Risk Assessment Approach to food safety <http://www.food.gov.uk/news-updates/news/2012/dec/riskdecision-report#.UMnzY6MXT1U>
 64. Defra Family Food Report, Family Food is the source of detailed statistical information on purchased quantities, expenditure and nutrient intakes derived from both household and eating out food and drink: <http://www.defra.gov.uk/statistics/foodfarm/food/familyfood/>
 65. National Measurement Office Updated list of approved manufacturers of non automatic weighing equipment and the measurement directive <http://www.bis.gov.uk/nmo/regulation/approved-verification/reference-docs/approved-manufacturers>

66. Focus on Enforcement “Appeals Review” currently being carried out by BIS as part of governments Regulatory busting agenda <http://news.bis.gov.uk/Press-Releases/Government-tackles-red-tape-head-on-with-package-of-measures-684dd.aspx>
67. FSA Updated Listings for the classification of bi-valve mollusc harvesting waters <http://www.food.gov.uk/enforcement/monitoring/shellfish/shellharvestareas/shellfishharvestingclassengwales/shellclassew201213>
68. FAO Report links high food prices to biofuel demand http://www.euractiv.com/cap/fao-report-links-high-food-price-news-516502?utm_source=EurActiv%20Newsletter&utm_campaign=28e34fe085-newsletter_sustainable_development&utm_medium=email
69. FAO State of Food and Agriculture Report 2012 <http://www.fao.org/publications/sofa/en/>
70. Product Recall, contamination followed by allergen labelling top the table http://www.foodmanufacture.co.uk/Manufacturing/Don-t-make-a-food-manufacturing-drama-out-of-a-crisis/?c=oLbLqJ5u%2BuOJMpTD0DODae5pZ6q3Nm1c&utm_source=newsletter_daily&utm_medium=email&utm_campaign=Newsletter%2BDaily
71. Commission Regulation (EU) No 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2012:338:0011:0015:EN:PDF>
72. Commission Regulation (EU) No 1190/2012 of 12 December 2012 concerning a Union target for the reduction of Salmonella Enteritidis and Salmonella Typhimurium in flocks of turkeys, as provided for in Regulation (EC) No 2160/2003 of the European Parliament and of the Council <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2012:340:0029:0034:EN:PDF>
73. Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2012:343:0001:0029:EN:PDF>
74. FSA Updated National Control Plan <http://www.food.gov.uk/news-updates/news/2012/nov/ncp-ext>
75. European Food Safety Authority (EFSA report analysis most recent epidemiological data on the Schmallenberg virus in Europe <http://www.efsa.europa.eu/en/supporting/pub/360e.htm>
76. The European Commission published on 27 November 2012 an updated summary of the number of outbreaks of infectious disease of animals notified to the EU and entered onto the Animal Disease Notification System (ADNS) between 1 January and 25 November 2012. http://ec.europa.eu/food/animal/diseases/adns/index_en.htm
77. Defra and FSA published on 27 November 2012 calls for evidence on animal health, welfare and food safety in line with the Government review of the balance of competences between the EU and UK. <http://www.defra.gov.uk/consult/2012/11/27/eu-competence/>
78. Required actions for enforcement following the Food and Veterinary Office (FVO) audit of UK control systems in place governing the production and placing on the market of bivalve molluscs <http://www.food.gov.uk/multimedia/pdfs/enforcement/enf-e-12-034.pdf>
79. FDF Sustainable Sourcing Guide <http://www.fdf.org.uk/sustainable-sourcing.aspx>

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