

British Frozen Food Federation



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Highlights in this edition:

Recent news on the horse meat issue; the launch of Courtauld III, articles on corporate social responsibility and a European Commission proposal to require charging for all food and feed official controls. Also the grocery code adjudicator now has Regulatory powers and Primary Authorities are possible for Trade Associations.

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Horse Meat - Reporting of Industry Test Results

It was 1st March when the Food Standards Agency (FSA) published the third weekly report on meat industry testing for horsemeat. Of the 5430 tests reported over 99% demonstrated no presence of horse meat above the 1% threshold. The FSA has now published updated arrangements for submission and reporting of ongoing industry testing results of processed beef products for contamination with horsemeat.

Whereas previous BFFF member results were reported through to the FSA by BFFF, the FSA are now moving to reporting via a third-party 'clearing house' facility, a service which is being provided by Campden BRI.

The FSA have committed to publishing industry results every 3 months and now expect to publish the next collated report on industry testing at the beginning of June. The format will be similar to those previously reported for business testing results, and will cover industry species results for horse in beef products (plus data on bute testing for any products testing positive for horse). As before, it will include a list of the companies who have provided data.

The first quarterly report will cover all new test results received since 1 March. All new results since that time should be sent directly to Campden and information submitted should include only those results that have not been submitted previously. As before, any results indicating confirmed presence of horse or of other undeclared species above the 1% threshold must be reported immediately to FSA for follow-up, under the normal procedures for reporting incidents.

Data for inclusion in the next report should be submitted **by 18:00 on 24 May**, to the new clearing house mailbox: FSADataShare@campdenbri.co.uk. Any queries about the use of the template or submission of data, should be directed to Campden at the mailbox above.

The Australian Institute of Food Safety has produced a useful info-graphic on horsemeat including key players in the global trade. It can be downloaded from: <http://tinyurl.com/afea4gm>

Horsemeat Limit of Detection Research Published

The horse meat issue has highlighted the need to provide support on rapid and reliable standardised analysis methods for the detection and quantitation of different meat products. A range of analytical methods are available and have been used for results to date but the respective Limits of Detection LOD are often different, not robustly defined, or expressed using different measurement units

In response to the need Defra and FSA commissioned research to validate the Limit of Detection (LOD) associated with three selected methods used by Public Analysts as part of the UK horse-meat Survey. The results from this research have now been published. The three methods were: PCR-CE; PrimerDesign and Neogen BioKits. The results obtained show that all three methods have the capability of reaching a LOD of less than 0.1% w/w raw horse-meat in a raw beef (meat) background if Quality Procedures and Good Laboratory Practice for molecular biology methods are adhered to. The report identifies a number of factors that can affect results. The research report can also be accessed through the link below: <http://tinyurl.com/cq2jqph>

New EU Horsemeat Webpage

The European Commission has launched a new webpage bringing together an update on the current status of activity concerning the horsemeat crisis. The webpage includes a Q&A and brief summary on what the EU has done to date. It further goes on to explain an action plan covering several years which includes: the development of improved food fraud protocols for sharing information between member states; plans for country of origin labeling for meat, meat and an ingredient and other foods; and, amendments to the Official Controls regulation 882/2004. To access the new webpage: <http://tinyurl.com/bvurcl3>

WHO/UNEP Report on Endocrine Disrupting Chemicals

A new United Nations report has provided more evidence linking endocrine disrupting chemicals to the development of different cancers, obesity and diabetes.

The report State of the Science of Endocrine Disrupting Chemicals 2012 by the United Nations Environment Programme (UNEP) and the World Health Organization (WHO) says that there is a growing probability that maternal, fetal and childhood exposure to chemical substances plays a larger role in causing endocrine-related diseases and disorders. In the report, the researchers show that there are several disorders which are increasing and can be linked to endocrine disrupting substances:

- Cancer – breast cancer, endometriosis, prostate cancer, testicular cancer, and thyroid cancer increase.
- Obesity and diabetes - these have increased over the past 40 years, especially type 2 diabetes, which has more than doubled since 1980.
- Decreasing male sperm counts and genital malformations, which are increasing among young boys.
- Birth defects – such as low birth weight and abrupt pregnancies - which have increased in many countries.
- Premature breast development among young girls, a phenomenon that can lead to breast cancer.
- Thyroid problems, which are also increasing among children in some countries and can lead to behavioural disorders.

Endocrine disrupting chemicals mainly enter the environment through industrial and urban discharges, agricultural run-off and the burning and release of waste. Human exposure can occur via the ingestion of food, dust and water, inhalation of gases and particles in the air, and skin contact with plastics and rubbers. For the report go to: <http://tinyurl.com/a25gjbs>

EFSA Opinion Paves the Way for Regulation on Endocrine Disruptors

Upon request of the European Commission, the Scientific Committee (SC) of the European Food Safety Authority reviewed existing information related to the testing and assessment of endocrine active substances (EASs) and endocrine disruptors (EDs). The EFSA opinion supports the World Health Organisation view of EDs.

The committee defined endocrine-active substances as essentially harmless. By contrast, endocrine disruptors are defined as "an exogenous substance or mixture that alters function(s) of the endocrine system and consequently causes adverse health effects in an intact organism, or its progeny, or (sub) populations."

The pesticides industry has reacted angrily, with the European Crop Protection Association (ECPA) saying that Europe risked depriving EU farmers from "essential and innovative plant protection products which they safely use today".

Environmentalists have also criticised EFSA saying that they have ignored the so-called "cocktail effects", underlining that the combination of many otherwise harmless chemicals in the human body that can affect the endocrine system.

EFSA's experts also concluded that soon to be available internationally agreed testing methods can identify interference of chemical substances in mammals and fish, which are known to be particularly sensitive to endocrine disruption. These methodologies would help EFSA with their on-going risk assessments on these substances. The EFSA opinion could lead to a Commission proposal for regulation in this area. Follow this link for the full EFSA Opinion: <http://tinyurl.com/bsrzwjx>

The BfR, Germany Risk Assessment Institute is now appealing for any scientific information on the identification and assessment of endocrine disruptors see <http://tinyurl.com/buwcu8s>

Oxfam Big Brand CSR Report

In this report, Oxfam assesses the social and environmental policies of the world's ten largest food and beverage companies and calls on them to take the critical next steps to create a just food system.

Oxfam state that in today's rapidly changing environment, affected communities and an increasingly savvy consumer base are pushing the industry to rethink 'business as usual'; claiming that, over the past century, powerful food and beverage companies have enjoyed unprecedented commercial success. However they claim that these companies have grown prosperous while the millions who supply the land, labour and water needed for their products face increased hardship. To download the full report and a summary go to:

<http://tinyurl.com/cjxpgjc>

Commission Report on Corporate Social Responsibility

In October 2011, the European Commission adopted a new strategy on corporate social responsibility (CSR).

<http://tinyurl.com/6guo9kl>

The strategy places a strong emphasis on a core set of internationally recognised CSR guidelines and principles. It highlights in particular the 10 principles of the UN Global Compact; the OECD Guidelines for Multinational Enterprises; the ISO 26000 guidance standard on social responsibility; the ILO Tri-partite Declaration of Principles Concerning Multinational Enterprises and Social Policy; and the UN Guiding Principles on Business and Human Rights.

As part of its strategy, the European Commission invites large enterprises (>1000 employees) to make a commitment to take account of these instruments when developing their own policies on CSR. The Commission has recently reported on a monitoring exercise to assess the extent to which 200 randomly selected large European companies from 10 different EU Member States, including the UK are referencing these international instruments in their public documents

For the recent report go to: <http://tinyurl.com/c5up267>

Commission Launches Proposals for CSR Regulations

Proposals for disclosure of non-financial information by large companies to beef up corporate social responsibility (CSR) have been launched by the Commission. Launched in Strasbourg by Michel Barnier, the internal market commissioner, the CSR proposals would amend three accounting directives that require larger companies to report non-financial information, such as their diversity and environmental policies and to explain why they have not done so where necessary.

As a first step, EU member states have been given the possibility to apply the new rules to listed companies only. Companies failing to do so would be required to explain why they have not included such information, in the first attempt to legally impose such a "comply or explain" regime on larger companies.

The proposals will need the approval of the European Parliament and EU states before becoming law.

Business leaders have criticized the plan and accuse the Commission of adding to red tape whilst NGO's welcomed the proposals, but criticised their lack of teeth.

For more detail on the proposed changes <http://tinyurl.com/c7zsek>

Historic Grimsby Ice Factory Rescue Proposal

Those fighting to save the Grimsby Ice Factory claim to have come up with a proposal which will preserve both the building and the historic refrigeration equipment it contains.

The fridge equipment, which includes four huge 1930s-built J&E Hall ammonia compressors, occupies large areas of the building and has always been a bar to development proposals in the past. The Great Grimsby Ice Factory Trust (GGIFT), the group behind local efforts to save the building, claims that its recently produced options appraisal has overcome these problems and has managed to incorporate features which will explain the ice-making process from beginning to end.

The Grimsby Ice Factory was once the largest ice factory in the world, and helped to make Grimsby the busiest fishing port in the world. It is the only known ice factory of its period still containing most of its machinery, and as such is a unique representation of the early years of refrigeration technology, on which much of our modern life relies. A Grade II listed building, it is not only symbolic of Grimsby's great achievements in the last century, it is of unique importance to the nation. For more information go to: <http://tinyurl.com/bcvw4u3>

Commission Updates List of Permitted Nutrition Claims

The European Commission has recently updated its website detailing the list of permitted nutrition claims with respect to the claim "No Added Sodium/Salt" stating that:

NO ADDED SODIUM/SALT

A claim stating that sodium/salt has not been added to a food and any claim likely to have the same meaning for the consumer may only be made where the product does not contain any added sodium/salt or any other ingredient containing added sodium/salt and the product contains no more than 0,12 g sodium, or the equivalent value for salt, per 100 g or 100 ml.

Nutrition claims are only permitted if they are listed in the Annex of Regulation (EC) No 1924/2006, lastly amended by Regulation (EU) No 1047/2012. To access the full list on the updated webpage go to: <http://tinyurl.com/c724fdz>

European Study Associating Processed Meat with Higher Mortality

A Group of researchers at the University of Zurich have recently published research that supports a moderate positive association between processed meat consumption and mortality, in particular due to cardiovascular diseases, but also to cancer. The aim of the research was to examine the association of red meat, processed meat, and poultry consumption with the risk of early death in the European Prospective Investigation into Cancer and Nutrition (EPIC).

Included in the analysis were 448,568 men and women without prevalent cancer, stroke, or heart disease, and with complete information on diet, smoking, physical activity and body mass index, who were between 35 and 69 years old at baseline. Cox proportional hazards regression was used to examine the association of meat consumption with all-cause and cause-specific mortality.

As of June 2009, 26,344 deaths were observed. After multivariate adjustment, a high consumption of red meat was related to higher all-cause mortality, and the association was stronger for processed meat. After correction for measurement error, higher all-cause mortality remained significant only for processed meat. The report estimated that 3.3% of deaths could be prevented if all participants had a processed meat consumption of less than 20 g/day. Significant associations with processed meat intake were observed for cardiovascular diseases, cancer, and 'other causes of death'. The consumption of poultry was not related to all-cause mortality.

For the full study follow this link: <http://tinyurl.com/bjlzge4>

Since its publication prominent UK Nutritionists and Dieticians have questioned the conclusions as the high mortality group were also more likely to smoke, consume alcohol and eat less fruit and vegetables.

FSA Research into Effilé Poultry

The Food Standards Agency is putting out a research call to provide a better understanding of public health risks associated with partially eviscerated (effilé) poultry production. The results will help them to develop risk management controls, FSA policy and official controls.

Partially eviscerated (effilé) poultry is where the heart, liver, lungs, kidneys, crop (a muscular pouch near the throat), proventriculus (part of the digestive system) and gizzard have been left inside the body cavity. Regulation (EC) 853/2004 allows production of effilé poultry, provided it is authorised by the competent authority. The UK has little experience of effilé poultry production, although they are aware that trials have taken place in a few UK plants.

It is thought that the project will take a maximum of eight to nine months, with a final report submitted to the Agency by the end of April 2014. Applications to carry out the research close on 10 April. To find out more follow this link to the FSA website: <http://tinyurl.com/ck2nnrs>

Government Consultations on Enforcement

The Government have recently carried out two consultations to identify better ways in which business can work with Regulators:

Non Economic Regulators: Duty to Have Regard to Growth, The Government are proposing to introduce a Regulation that would require regulators to have regard to the impact of their actions upon growth and the economic health of business. There are 50 non-economic regulators and there is evidence that they are not consistently achieving both protection and prosperity in the way they operate. For more information and the full consultation documents go to: <http://tinyurl.com/btccgaf> The consultation closed on 19 April 2013

The Regulators' Compliance Code is the statutory code of practice that governs approaches to enforcement by non-economic regulators. The Government review of it found that although its principles are sound, more is required to ensure that regulatory enforcement is properly focused on supporting business compliance and growth rather than just enforcement. This consultation concerned the introduction of a new, shorter, simpler and clearer Regulators' Code. The full consultation document including the proposed revisions to the code can be found here: <http://tinyurl.com/btccgaf> This consultation closed on 8 May 2013.

Updated Classifications for Bivalve Mollusc Production

The Food Standards Agency has issued a notification of a prohibition for Southampton Water East (*Netley and Weston shelf*) in a recent update to the classifications of bivalve production areas in England and Wales for 2012-13. The notification also includes the general notes below on Southampton waters:

Due to difficulties in enforcing separate classifications at the upper end of Southampton Water it is recommended that the Weston Shelf and Netley zones are amalgamated and the whole area prohibited based on the poor results and concerns of a risk to human health.

The LEA has advised that there is extensive commercial harvesting of the Manila clams throughout Southampton Water even though they are only currently classified for harvesting at Netley. It is understood that there is little commercial activity in the oysters and hard clams (*Mercenaria mercenaria*). Evidence of harvesting unclassified species and poor microbiological results prompted a review of the area which concluded in a prohibited status being awarded to Southampton Water East (Weston Shelf and Netley)

Weston Shelf (All species) B021S

Southampton Water East – Weston Shelf is classified for Native oysters and hard clams (currently B-LT based on native oyster monitoring). Whilst there have not been any prohibited level results recorded from monitoring in this zone, the native oyster results are no longer compliant with long term B criteria (five year rolling percentage compliance with 4600 is currently only 88.7%). More recent results indicate that the oysters here should be class

C (there have been two results above 4600 in the last 12 months so compliance with 4600 is only 80% and over the last three years the rolling percentage compliance with 4600 is 86.7%). Manila clams have not been sampled or classified in this zone but it is considered likely that the Manila clams would return worse results than at Netley as this zone is further upstream towards Woolston Sewage Treatment Works (STW) and the freshwater inputs from the River Itchen.

Netley (All species) B021U

Manila clam sampling at 'Near Netley Castle' (B021U) represents Southampton Water East - Netley *T. philippinarum* and *M. mercenaria* (currently class C). Monitoring at this RMP has returned three results >46000 since monitoring of Manila clams began in 2010 (54000 on 10 January 12, 170000 on 6 February 12 and 54000 on 10 July 12). Native oysters are also classified in this zone (currently B based on oyster monitoring at Weston Shelf). The current protocol details that two results greater than 46000 in a year is grounds for consideration of prohibiting a site. LEA are not aware of any reasons to suggest any of these results should be waived so on this basis Netley is included as Prohibited.

Food Safety Changes Proposed for Live Bivalve Molluscs

We have received an interested parties letter from the Food Standards Agency about two changes that the European Commission are proposing for live bi-valve molluscs.

- Commission Regulation (EC) No. 853/2004 sets limits for different marine biotoxins, including yessotoxins (YTX) in live bivalve molluscs (LBM) placed on the market. Following new information the Commission have presented a proposal to amend the limit for YTX.
- The European Commission is considering adopting Codex *E. coli* criteria for live bivalve molluscs (LBMs) placed on the market. This will require amendment to Regulation (EC) No. 2073/2005 and Regulation (EC) No. 854/2004. Draft legislative proposals are not yet available

If you would like more information on this please contact Su at the BFFF Offices Sudakin@bfff.co.uk

Food and Veterinary Office(FVO) Audits 2013

European Commission has published a document to set out the audit programme for 2013 of DG Health and Consumers' Food and Veterinary Office (FVO). It also contains a short report on the execution of its audit programme 2011.

The FVO carries out audits to verify, on the spot, that EU requirements in the areas of food safety and quality, animal health and welfare, plant health and public health are properly implemented and enforced by Member States and also by third countries exporting to the EU. In its reports the FVO makes recommendations to the competent authority of the country concerned to deal with any shortcomings revealed during the audits. The competent authority is requested to present an action plan to the FVO on how it intends to address shortcomings. Verification of the completion and effectiveness of corrective actions through a number of follow up activities is an integral part of FVO activity.

The programme can be accessed through this link: <http://tinyurl.com/cjkbca> Plans for audits in the UK during 2013 include auditing controls on organic, salmonella in poultry, pesticides and veterinary residues and animal slaughter contingency planning. Three countries, Denmark, Poland and Spain are due to have audits on mechanically separated meat.

Recent FSA Research Reports

The Agency has produced a summary of its research published in February and March 2013. The eight areas of research include: the shedding of *E. coli* O157 in cattle; the potential for rapid on-site testing at border inspection posts; the safety of sous vide; new approaches for managing foodborne disease outbreaks; and an evaluation of food chain information and inspection results.

The FSA have also carried out an assessment for visual-only post-mortem meat inspections and carried out a trial of visual inspection of post mortem fattening pigs reared outdoors. For more information and to download the full reports go to: <http://tinyurl.com/d8k4bc3>

New Directive Obliges 30 Day Payment Terms

To end late payments the European Union adopted Directive 2011/7/EU on combating late payment in commercial transactions. By 16th March 2013 Member States will need to have integrated the revised Late Payments Directive into their national law. It obliges **public authorities** to pay for goods and services within 30 calendar days or, in very exceptional circumstances, within 60 days. Businesses should pay their invoices within 60 calendar days, unless they expressly agree otherwise and if it is not grossly unfair to the creditor.

The new rules:

- Public authorities must pay for the goods and services that they procure within 30 calendar days or, in very exceptional circumstances, within 60 calendar days.
- Contractual freedom in businesses commercial transactions: Enterprises should pay their invoices within 60 calendar days, unless they expressly agree otherwise and if it is not grossly unfair to the creditor.
- Enterprises are automatically entitled to claim interest for late payments and can also automatically obtain a minimum fixed amount of €40 as a compensation for payment recovery costs. They can also claim compensation for all remaining reasonable recovery costs.
- The statutory interest rate for late payment is increased to at least 8 percentage points above the European Central Bank's reference rate.
- Enterprises can challenge grossly unfair terms and practices more easily before national courts.
- Member States must publish the interest rates for late payment so that all parties involved are informed.
- Member States are encouraged to establish prompt payment codes of practice.

The **new measures are optional for business**, insofar as they are encourages to take action but are not obliged to do so. In some circumstances, a business may wish to extend the payment period for some days or weeks to keep a good commercial relationship with a specific client. But the new measures are **obligatory for public authorities**. For more details go to: <http://tinyurl.com/btuqb4z>

Report on Top 10 Most Burdensome Regulations for SME's

The 20.8 million European small and medium sized enterprises (SMEs) create 85% of all new jobs in Europe, they employ 2/3 of the workforce in the EU and they contribute significantly to innovation and growth. Following the principle "think small first", and in line with the Small Business Act of 2008, the Commission has tried to put SMEs at the heart of its smart regulation agenda to help growth and job creation in Europe.

In a consultation initiated by the Commission in 2011, around 1000 SMEs and business organisations across all members states responded to identify the top 10 most burdensome EU laws. The purpose of this broad consultation was to check where EU regulation might be impeding jobs and growth and to identify areas or issues which would require further examination and action where necessary.

The result now published indicates that SMEs see the biggest difficulties and costs as a consequence of the rules regarding the REACH chemical legislation, value added tax, product safety, recognition of professional qualifications, data protection, waste legislation, labour market related legislation, recording equipment for road transport, public procurement and the modernised customs code. For more information follow this link: <http://tinyurl.com/9228kbh>

Commission Publishes Plastic Waste Green Paper

Plastic has become an unavoidable material in our modern world. A Green Paper published by the European Commission aims to launch a structured discussion about how to make plastic products more sustainable throughout their life cycle and reduce the impact of plastic waste on the environment. The Commission believes that a better framework is needed to support eco-design and environmental innovation, with waste prevention and recycling factored in to the design of plastic products.

The Green Paper aims to gather facts and views in order to assess the impacts of plastic waste and define a European strategy to mitigate them. Stakeholders are invited to contribute their views on whether, and how, existing legislation should be adapted to deal with plastic waste and promote re-use, recycling and recovery of plastic waste over landfilling. Views are also sought on the effectiveness of potential recycling targets, and of economic measures such as landfill bans, landfill taxes and pay-as-you-throw schemes.

The consultation, runs until the beginning of June and the result will feed into broader waste policy review in 2014, which will look in particular at the existing targets for waste recovery and landfill as well as an ex-post evaluation of five directives covering various waste streams. To find out about the consultation and download the green paper go to: <http://tinyurl.com/c9e855z>

EU Opens Free Trade Agreement Talks with Thailand

On 6 March 2013, European Commission President, José Manuel Barroso, and the Thai Prime Minister, Yingluck Shinawatra, launched negotiations for a Free Trade Agreement (FTA) between the European Union and Thailand. EU Trade Commissioner De Gucht and the Thai Minister of Commerce Boonsong had met the day before to formally agree on the start of negotiations. The ambition is to conclude a comprehensive agreement covering tariffs, non-tariff barriers and other trade related issues, such as services, investment, procurement, regulatory issues, competition, and sustainable development. The launch of FTA negotiations marks an important step in EU-Thai relations, already strengthened by a Partnership and Cooperation Agreement. The first negotiating round is expected to take place before the summer break.

Thailand is the EU's third largest trading partner inside ASEAN and the EU is Thailand's third largest trading partner, trade between them in 2012 reaching nearly €32 billion. The EU is also one of the largest investors in Thailand with investment stocks worth over €14 billion in 2011. The FTA with Thailand should deliver substantial economic gains and put the EU on par with partners who have already concluded FTAs with Thailand (China, India, Japan, Korea, Australia and New Zealand).

Thailand is one of the 10 members of the Association of South East Asian Nations (ASEAN). The ASEAN countries together are the EU's third largest trading partner outside Europe with annual bilateral trade in goods and services of some €213 billion. For more information go to: <http://tinyurl.com/d532sos>

Science Committee Concludes that UK Innovation Needs Greater Support

The House of Commons Science and Technology Committee have produced a report entitled Bridging the valley of death: improving the commercialisation of research. In it they conclude that the Government does not have a coherent strategy to support the commercialisation of technological innovation in the UK and is failing to secure the full economic benefits of our world-class science base

The report further warns that British entrepreneurs are being badly let down by a lack of access to financial support and a system that often forces them to sell out to private equity investors or larger foreign companies to get ideas off the ground. Finance is a major obstacle as: regulation to de-risk pension funds has inadvertently closed off a patient source of capital for firms that need time to develop technologies; government grant funding is often highly bureaucratic to apply for and only enough to "get an idea off the ground"; and, despite Government schemes to encourage bank lending to business, banks were often requiring entrepreneurs to provide family homes as security to obtain these loans.

To read the report and for access to the evidence that the Committee considered follow this link:

<http://tinyurl.com/b9e96tp>

FSA Evaluation of the Hygiene Rating Scheme

The Food Standards Agency has published early findings from an on-going evaluation of the Food Hygiene Rating Scheme (FHRS) and the Food Hygiene Information Scheme (FHIS).

The FSA commissioned the Policy Studies Institute to evaluate the FHRS in England, Wales and Northern Ireland and the FHIS in Scotland. The evaluation began early last year and will run to mid-2014 and it explores how the schemes are being implemented; checks if they are operating as intended; assesses the impact on consumers, businesses and local authorities as well as assessing the impact on business compliance levels and on public health

The main findings include: that local authorities recognise the benefits of a single national scheme and view it as a tool to enhance their enforcement role; they also believe that this would be further strengthened if display of ratings by food businesses became mandatory.

Consumer awareness of the scheme is generally low at this stage, but there was evidence of the FHRS influencing those who had some awareness of the scheme. Also few food business operators fully understood the details of the scheme, but there was evidence that some had made changes to improve their rating. To see the evaluation go to: <http://tinyurl.com/cke2po6>

FSA e News

The latest issues of the Food Standards Agency (FSA) e-News, are now available online, they include news and updates on some of the Agency's activities over March and April.

The content includes an update, from the FSA Chief Executive Catherine Brown, on the Agency's investigation into the presence of horse meat in products labelled as beef, and also a report on the work that is being done via the FSA citizens forums, where members of the public were asked their opinion on how the horse meat incident has affected them and their faith in the food chain.

There is also an article on the Agency's priorities for 2013/14 and main findings of the recently completed review of official controls delivery; as well as the FSA campaign on the Food Hygiene Rating Scheme and the Food Hygiene Information Scheme.

You will find the pdfs for the March and April Editions at the links below. You can also receive an email alert about future publications of FSA e-News by subscribing via the link provided: <http://tinyurl.com/cdlf352> and <http://tinyurl.com/csxoc5e>

Commission Funds Food Allergy Study

A group of 38 global experts, including Leatherhead Food RA, Unilever and Eurofins are embarking on the worlds' biggest food allergy study in a European Commission funded research project. The study, funded to the tune of €9M by the Commission, will see global experts and industry leaders as well as the Food Standards Agency join forces to produce develop new standards and processes for allergen management in food production.

The study "Integrated Approaches to Food Allergy and Allergy Risk Management" or iFAAM will be led by a team at Manchester University and is expected to take 3 years to complete.

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

Global Food Security Report Highlights Issues for UK Imports

Resilience, safety and security of UK food imports are highlighted in a new Global Food Security report and public exhibition. The new report has highlighted issues surrounding global food systems and the importation of food into the UK. Partners in the Global Food Security (GFS) Research Partnership came together with thought-leaders, scientists and experts in the field to contribute to the report via a Public Policy Seminar on 'Global Food Systems and UK Food Imports (PDF 523KB)'. The report can be accessed through the link below.

The seminar provided an opportunity for scientists and non-scientists to discuss the broad range of factors which affect the stability and resilience of food supply chains in the UK. Participants considered challenges which range from those with a local or UK national focus to more wide-ranging European and global issues. The resulting report, produced by the Economic and Social Research Council for the Global Food Security Programme, outlines key issues, such as:

- the need for a better functioning supply chain
- reducing food waste
- securing safer foods
- tackling food fraud

Link to the full report: <http://tinyurl.com/cvc2scm>

SGS White Paper on Supply Chain Management

SGS have produced a free to download, white paper entitled: Managing Performance in Food Supply Chains

The paper is a discussion about the impacts, opportunities and challenges arising from managing food supply chain performance and protecting both producer and supplier reputations. In addition, it provides an overview of steps that can be taken to prevent adverse food supply chain related incidents and to increase the performance of supply chains. Advising on actions that can be taken to protect and enhance business reputation. To download the new white paper, which is free, go to: <http://tinyurl.com/c5yrguc>

FSA Publishes Consumer Hygiene Attitude Survey

The Food Standards Agency has published the second wave of its biannual survey exploring the public's attitudes and reported behaviour on food safety issues. Following face-to-face interviews with more than 3,000 people across the UK, the survey found that:

- older respondents (aged 75+) were more than twice as likely to report food safety practices that were not in line with FSA guidance compared to younger respondents (aged 35-44)
- male respondents were 1.5 times as likely to report food safety practices that were not in line with FSA guidance, compared to female respondents
- the majority of respondents' food safety practices in the home were in line with FSA guidance. This was especially the case for cleaning and cooking practices and least likely to be the case for chilling practices
- compared to Wave 1 (carried out in 2010), a greater proportion of respondents in Wave 2 said that, in line with recommended practice, they never wash raw meat and poultry (32% compared to 26% in Wave 1) and that the fridge temperature should be between 0-5°C (53% compared to 46% in Wave 1)
- only two-thirds (64%) of respondents said that 'use by' dates were the best indicator of whether food was safe to eat. Other commonly reported indicators were how food smells and how it looks
- almost three-quarters (72%) reported being concerned about food poisoning, and more than two-thirds (69%) of respondents said that cleanliness and hygiene was a consideration when deciding where to eat out
- a third (34%) of respondents in England, Wales and Northern Ireland reported previously having seen a Food Hygiene Rating Scheme certificate and/or sticker. Forty-four per cent of respondents in Scotland reported having seen a Food Hygiene Information Scheme sticker and/or certificate

The FSA say that the findings will help them to target their work with consumers to where they can make the biggest impact on reducing foodborne disease. Full survey results are available at the link below.

<http://tinyurl.com/bsjrkex>

Report on Campylobacter Reduction in Broiler Flocks

According to new research from Denmark, the percentage of Campylobacter-positive broiler flocks decreased from more than 40 per cent to a little over 10 per cent when fly-screens were fitted to the poultry houses,.

The study, from the Technical University of Denmark in Aarhus suggested that flies play a linking role in the epidemiology of Campylobacter spp. in broiler chickens and that fly screens can reduce the prevalence of Campylobacter spp, according to a recent paper in the journal, *Emerging Infectious Diseases*. In the paper Simon Bahrndorff and co-authors report their examination of the year-round and long-term effects of fly screens in 10 broiler chicken houses (99 flocks) in Denmark.

Prevalence of Campylobacter spp.–positive flocks was significantly reduced, from 41.4 per cent during 2003–2005 (before fly screens) to 10.3 per cent in 2006–2009 (with fly screens). In fly screen houses, Campylobacter spp. prevalence did not peak during the summer.

The full report can be accessed through this link: <http://tinyurl.com/cg74c3y>

EFSA Prioritises Food Additives for Evaluation

Under EU legislation, the European Food Safety Authority (EFSA) is required to re-evaluate hundreds of food additives and their permitted uses by 2020. It has recently given an indication of which it will be prioritising by putting out a call for scientific data on 51 food additives in total. EFSA are asking for figures from industry on the amounts of these additives they use in their products; and data derived from analyses indicating actual levels of these additives found in foods and drinks from national food authorities, research institutions, academia, food industry and other stakeholders. EFSA will use the data as part of its risk assessments of these food additives. EFSA's Panel on Food Additives and Nutrient Sources Added to Food (ANS Panel) has classified the food additives in the programme into groups based on the availability of scientific data. Today's call for data specifies a priority list of 15 food additives for which data is sought by July 2013, aiming at possible adoption by the end of 2013. The deadline for a further 36 additives is November 2013 with a view to adopting several opinions in 2014, in anticipation of the 2015 legislative deadline.

In addition, the Authority is reviewing some of its previous re-evaluations of certain food colours because consumer exposure to them for some population groups was originally estimated, based on limited data, to be higher than the Acceptable Daily Intake (ADI).

For more information and the list of additives for which data is requested go to the EFSA website at:

<http://tinyurl.com/c279ls8>

Courtauld III Waste Commitment Launched

45 signatories have joined the third phase of the Courtauld Commitment, launched on 9 May.

Signatories including all major grocery retailers, and many household brands and manufacturers, who aim to reduce waste by 1.1 million tonnes by 2015, bringing an estimated £1.6 billion cost benefit to consumers and industry.

The new targets, listed below, need to be achieved against a backdrop of sales growth and an increase in the amount of food produced in the UK. Courtauld Commitment Phase 3 targets are:

- Reduce household food and drink waste by 5% - this represents a 9% reduction in real terms to counter the expected increase in food purchased.
- Reduce traditional grocery ingredient, product and packaging waste in the grocery supply chain by 3% - signatories will have to make an 8% reduction in real terms to counter the expected increase in production and sales.
- Improve packaging design through the supply chain to maximise recycled content as appropriate, improve recyclability and deliver product protection to reduce food waste, while ensuring there is no increase in the carbon impact of packaging - signatories will have to make a 3% reduction in real terms to counter the expected sales increase.

The agreement is funded by all UK Governments and delivered by WRAP, running for three years from 2013 to 2015, with targets measured against a 2012 baseline.

More information can be found on the WRAP website: <http://tinyurl.com/ckhbbl3>

Defra Review Funding for WRAP

As reported in the media last December, Defra is reviewing its funding for WRAP's activities in England.

As part of this process, key stakeholders are now being invited to submit their views regarding WRAP's role and future by 24 May 2013.

This is a good opportunity for all those with an interest in the impact and scope of WRAP's work to have their say.

For a link to Defra's 'opportunity to comment' document please go to: <http://tinyurl.com/c77j9w9>

Beef and Soya Bean Farming Responsible for Amazon Deforestation

EU demand for Brazilian beef and soy is contributing to deforestation of the Amazon and rising CO₂ emissions, says a report by the Center for International Climate and Environmental Research published on Thursday (4 April). Cicero, an independent Oslo-based think tank, identified beef and soy as the two main drivers of deforestation in the Amazon. Therefore governments may be undermining their efforts to protect the rainforest by sanctioning large-scale trade and consumption of the foodstuffs, the report said. The authors estimated the CO₂ emissions caused by deforestation in the Brazilian Amazon from 1990 to 2010 and correlated that with deforestation driven by demand for land for cattle and soybeans. A total of 2.7 billion tonnes of CO₂, or 30% of the carbon emissions associated with deforestation in the last decade, was exported from Brazil. Of this, 29% were due to soybean production and 71% due to cattle ranching, said the study, which was funded by the Norwegian Research Council. For the full report go to: <http://tinyurl.com/dx8cxpt> you may also find of interest the United Nations Sustainability Report published in 2012: <http://tinyurl.com/ce4tz5r>

EFSA to Assess Health Impacts of Phosphate Additives in Food

A study into phosphate in food has prompted a Commission request to the European Food Safety Authority EFSA to look at their safety.

Phosphate additives are widely used in foods, particularly processed meat, soft cheese, flavoured drinks and canned or frozen vegetables. Intake, say the researchers has doubled in the last 20 years to an average of 1000mg per day. The researchers claim that there is a correlation between phosphate consumption and organ calcification in renal patients and that healthy people have an increased risk of cardiovascular disease. To read the report, go to: <http://tinyurl.com/cdp288j>

New Salt Research Published

The British Medical journal has published three new pieces of research into salt intake that indicate that reducing salt and increasing potassium could have major global health benefits. Three research papers are:

- Effect of longer term modest salt reduction on blood pressure
- Effect of lower sodium intake on health
- Effect of increased potassium intake on cardiovascular risk factors and disease

Cutting down on salt and, at the same time, increasing levels of potassium in our diet will have major health and cost benefits across the world, according to the studies. Much evidence shows that reducing salt intake lowers blood pressure and thereby reduces the risk of stroke and heart disease. Less is known about the potential benefits of increasing potassium intake, but lower potassium consumption has been linked with elevated blood pressure.

The World Health Organisation has set a global goal to reduce dietary salt intake to 5-6 g (about one teaspoon) per person per day by 2025, yet salt intake in many countries is currently much higher than this. In the UK, NICE recommends a reduction in salt intake to 3 g per day by 2025 for the adult population.

To access the studies, follow this link: <http://tinyurl.com/cd5yrl8>

EFSA Zoonoses Review

The European Food Safety Authority (EFSA) in conjunction with European Centre for Disease Prevention and Control have published "The European Union Summary Report on Trends and Sources of Zoonoses, Zoonotic Agents and Food-borne Outbreaks in 2011"

The report highlights that *Campylobacter* is the most commonly reported zoonoses and remains prevalent in chicken meat. However salmonella incidence continues to fall as does Listeriosis. *E.coli* VTEC is highlighted as a particular concern with an increase of 157% on the previous year.

To view the full report go to: <http://tinyurl.com/bvksryp>

Commission to Modernise Trade Mark Laws

The European Commission is updating the current rules on trade marks. In Europe, trade marks can be registered at national level at the industrial property (IP) offices of Member States, or at EU level as a Community trade mark (CTM) at the Office for Harmonisation in the Internal Market (OHIM) in Alicante. Under the overall system, national and Community trade marks coexist and the same sign may be registered as a Community and/or as a national trade mark. The CTM system consists of one single registration procedure which grants to its owner an exclusive right in the 27 Member States of the EU. National trade mark registration in the EU Member States has been harmonised for over 20 years and the Community trade mark was created more than 15 years ago. The European Union trade mark legislation consists of the Trade Mark Directive (2008/95/EC) and the Community Trade Mark Regulation (207/2009/EC):

The Commission is now updating the legislation as it has remained largely unchanged since its introduction in 1990 and is outdated. In addition the requirements between the Regulation and Directive are not consistent. It is anticipated that the requirements will be agreed by the EU by spring 2014 and come fully into force two years later. For more information go to: <http://tinyurl.com/buz64hy>

WRAP: Environmental impact of grocery products

The WRAP Product Sustainability Forum has produced a report on the environmental impact of Grocery Products. The report is a review of evidence on resource use and environmental impacts across grocery sector products in the UK.

The Product Sustainability Forum (PSF) is a collaboration of 80+ organisations made up of grocery and home improvement retailers and suppliers, academics, NGOs and UK Government representatives. It was established to bring together stakeholders with an interest in quantifying, reducing and communicating the lifecycle environmental impacts of products. The forum has been working alongside similar product sustainability initiatives around the world to achieve this goal.

The report presents a series of analyses with the common purpose of establishing which grocery products are likely to contribute most to the environmental impacts associated with UK household consumption. This will enable industry, Governments and others to prioritise their efforts on those products with the most potential for improvement. The analysis includes consideration of the greenhouse gas (GHG) emissions, embedded energy, water and materials use and waste associated with these products. To access the report go to: <http://tinyurl.com/c5vmfdl>

Government Efforts to Reduce Regulation

The recent April common commencement date for new and amended regulation was an opportunity for the government to review the progress to date on their deregulatory agenda. The Government claims that deregulatory changes they have introduced represent savings of around £155 million per year and have affected some 1500 regulations using mechanisms such as the Red Tape Challenge and the One-in, Two-out rule. They are also encouraging businesses to comment on how they are regulated and enforced through current consultations. A new phase of the Red Tape Challenge is also promised this summer, focusing on key areas for growth. A full list of reforms coming into effect on April 8 is contained in the [Fifth Statement of New Regulation](#). For full information go to the BIS website at: <http://tinyurl.com/c4oqf33>

EU Publishes Green Performance Scheme

The European Commission has proposed EU-wide methods for companies to measure and communicate their 'greenness' and the environmental footprint of their products.

The voluntary [scheme](#), called Building the Single Market for Green Products, will make use of the EU Joint Research Centre's controversial "lifecycle assessment" method ([LCA](#)) for calculating the environmental performance of a product. A three-year testing period will begin after the Commission adopts the communication, aimed at developing product-specific green rules and benchmarks, easing the application of environmental footprint methods by companies, and assessing different compliance and verification systems.

For more on the scheme go to: <http://tinyurl.com/cbavkyq>

For more on the Lifecycle Method go to: <http://tinyurl.com/d93gvw7>

Defra Updates Animal Welfare Guidance

Defra have updated their on line guidance relating to animal welfare. The guides, set out by species, provides advice on the legislation and codes of practice designed to protect animal welfare on farms, in transport, at markets and at slaughter. To access the guides go to: <http://tinyurl.com/cuqykr>

Export Control Newsletter

Export Aware: Export Control Awareness Newsletter April 2013 has been published by BIS. The newsletter contains news, updates and reminders about all aspects of Export Control Organisation's export licensing services. The Newsletter includes information on compliance responsibilities, latest international policies and sanctions, and training courses. To download the newsletter and its supporting document go to: <http://tinyurl.com/cnwa57m>

Primary Authority Extended to Trade Associations

Measures have been approved by Parliament as part of the Enterprise and Regulatory Reform Act, to allow Trade Associations and Franchises to enter into Primary Authority relationships on behalf of their members.

From October 1st 2013, members of trade associations such as the British Frozen Food Federation or franchises such as Pizza Hut will be able to form Primary Authority partnerships with local authorities. Through these partnerships, their members can sign up to receive assured regulatory advice and guidance from dedicated local authority professionals. Once advice is in place all other local authorities will be required to ensure their enforcement activities are consistent with and respect this advice.

BFFF is activity exploring the opportunity to provide this as a benefit to members and are currently in a pilot with Wakefield District Council Environmental Health on Health and Safety and Food Safety and also with Cambridge County Council on Food Labelling, Standards and Weights and Measures. We are also carrying out research to understand if member would see benefit in having legally assured advice and access to advice from Environmental Health and Trading Standards professionals. For the press release go to: <http://tinyurl.com/cbl87nt> For more information on BFFF work in this area contact Sudakin@bfff.co.uk

Market Observatory for Fish and Aquaculture Products Launched

A new online resource on fish Markets has been launched at the European Seafood Exposition. European Commissioner for Maritime Affairs and Fisheries, Maria Damanaki, officially launched the new European Market Observatory for Fishery and Aquaculture Products (EUMOFA). The Observatory is an EU-wide interactive web-tool offering up-to-date data on volume, value and price of fisheries and aquaculture products throughout the supply chain, from when they land to port to when they are displayed on supermarket shelves.

"If you want to know market trends and market drivers for wild or farmed seafood products, the Market Observatory is the tool for you" said Commissioner Damanaki. She continued: *"what counts today is value, not volume, of production. With this modern tool we empower economic actors through accurate, real-time market information"*.

The Observatory is updated daily with production information from the local to the EU-wide level and includes data on imports, exports and consumption trends. It regroups in one single place information that was previously spread over several sources, formats and languages. It is multilingual, user friendly and free of charge.

For more information go to: <http://tinyurl.com/bw9t5yo>

Cyber-security Guide for Small Businesses

The Department for Business, Innovation and Skills has published a new guide for small businesses on how they can protect themselves against the increasing risk of cyber attack. 87% of small firms experienced a security breach last year; this guidance explains the threat to small businesses, and it explains how they can ensure that they are protected through:

- managing risk
- providing staff awareness and training
- increasing network security and protection against malware
- providing guidance for businesses that outsource their IT service

By taking the advice in this guidance, small businesses protect their assets, customers and their peace of mind. They can save money through more efficient security controls, and gain competitive advantage by being seen to take security seriously. To download the free guide, go to: <http://tinyurl.com/cmsrq6m>

In addition to help guard against these attacks government is offering funding; the Technology Strategy Board has extended a scheme to allow small and medium-sized enterprises (SMEs) to bid for up to £5,000 to improve their cyber security. To find out more go to: <http://tinyurl.com/clqnu dz>

Which! Future of Food Report

Which! Have produced a report entitled "Future of Food" following a national debate they launched last year. The report concludes that action is needed to win back consumer trust in food, makes recommendations to help protect consumer interests and make it easier for us to make well-informed food choices and suggests that the government must develop a new food strategy

Stating that consumer confidence has been shaken by the horsemeat scandal, consumers top priority is for clearer information. Six in 10 people wanted more information on the quality of ingredients used and food safety standards. And more than half of people wanted to know where the food was produced.

The cost of food has increased by 12% over the past five years and two-thirds say food prices have become more important in the current economic climate. Roughly a third of people felt that quality and taste were now more important.

Overall, people wanted the government to take a much stronger lead, developing a clear action plan to deal with the problems across the food chain. Access the report through this link: <http://tinyurl.com/cjrau3a>

Grocery Code Adjudicator Bill Receives Royal Assent

The Groceries Code Adjudicator Bill has now been given Royal Assent, creating the UK's first independent adjudicator to oversee the relationship between large supermarkets and their direct suppliers.

The Groceries Code Adjudicator is designed to make sure that large supermarkets abide by the Groceries Supply Code of Practice, and treat their suppliers fairly and lawfully. The Groceries Code Adjudicator was established to enforce the Groceries Supply Code of Practice. The Code regulates the relationship between the ten largest supermarkets, with an annual turnover of £1 billion, and their direct suppliers. The Code was established by the Competition Commission in 2010, after their 2008 market investigation found some large retailers were transferring excessive risks to their direct suppliers. The Adjudicator can:

- arbitrate disputes between retailers and suppliers
- investigate confidential complaints from direct and indirect suppliers, whether in the UK or overseas, and from third parties
- hold to account retailers who break the rules by 'naming and shaming' or, if necessary, imposing a fine.

Earlier this year it was announced that Christine Tacon had been appointed as the Adjudicator-Designate. The Act will come into force in June. The Adjudicator will publish guidance shortly after this, setting out how she will operate. To find out more go to: <http://tinyurl.com/dyc8jvr>

BfR Publish "Hygiene Rules for the Catering Sector"

BfR is the Germany Federal Risk Assessment Institute, in conjunction with aid infodienst they have recently published an information leaflet "Hygiene Rules in the Catering Sector". It is available in German, English, Italian, Polish, Russian, Turkish, Arabic and Chinese and can be downloaded free of charge from the BfR and aid infodienst websites <http://tinyurl.com/clfuh8o>

English Business Survey Statistical Release

The Department for Business, Innovation and Skills (BIS) has published the English Business Survey statistical release for February 2013. The statistics provide information on the current economic and business conditions across England. The statistical release provides background information about the survey; summary tables of the survey results and explain how to interpret the data. Download the documents through this link: <http://tinyurl.com/cpunuu9>

Research on Consumer Views of Decontamination Treatments

The FSA have published the results of a consumer survey they carried out to assess consumer attitudes to decontamination treatments to raw meat in slaughterhouse. Consumers have given the FSA their views on which treatments they would find acceptable.

According to the survey's findings, rapid chilling of meat and the application of hot water or steam emerged as the two treatments consumers would find most acceptable; whilst treatments using lactic acid and ozone were initially considered less acceptable, however, when consumers were given extra information on lactic acid, its acceptability increased significantly.

The survey was carried out as part of the Agency's work to reduce the levels of campylobacter on raw poultry. More than 2,000 people across the UK gave their views on potential decontamination treatments for poultry and beef.

To find out more information and download the research report, go to: <http://tinyurl.com/cj8yw8f>

Views Wanted on Sustainable Fish Labelling Code

The Sustainable Seafood Coalitions have written a voluntary code of conduct to make labelling on fish and seafood consistent and easy to understand. The draft of the 'SSC Code of Conduct on Environmental Labelling and Self-Declared Environmental claims of Fish and Seafood' has been agreed by their seafood business members and the coalition are now seeking feedback from a broader group, including the general public and interested stakeholders for a period of six weeks (26 April – 7 June 2013).

You can download the [code](#), a [simple](#) and [detailed](#) explanation document, and the [feedback form](#) via the link below. Send any feedback to ssc@clientearth.org by Friday, 7 June 2013. To find out more and access all documents go to the SSC website at: <http://tinyurl.com/c894hgt>

EU Strategic Guidance for Sustainable Aquaculture

In a bid to boost the development of EU aquaculture, the European Commission has issued new strategic guidelines for sustainable aquaculture, inviting Member States and stakeholders to cooperate in overcoming the challenges facing the European aquaculture sector. It identified that the EU aquaculture sector has a significant growth potential and can help to spare overexploited sea resources. The guidance does not create any new legal obligations, but presents voluntary steps that Member States, the Commission, and stakeholders can take to promote an industry that is economically, socially and environmentally sustainable and provides consumers with healthy, high-quality seafood.

The Commission, has identified four main challenges facing the aquaculture sector: a necessity to reduce red tape and uncertainties for operators; a need to facilitate access to space and water; a requirement to increase the sector's competitiveness; and a need to improve the level playing field by exploiting the competitive edge of "made-in-the-EU" fish products.

To find out more go to: <http://tinyurl.com/ce7dj4>

Commission Proposal for Mandatory Charging on Enforcement

Commission has proposals to change the current legislation governing all official controls in the food and agriculture industries. As well as reviewing the current food and feed regulation 882/2004, the new proposal includes the official control framework for animal and plant health, plant reproductive material and a late addition of Commission Expenditure on controls in the agri-food chain. The proposed plans will potentially affect all businesses involved in the production, manufacture, supply and regulation of food, feed, live animals, plants and plant reproductive material.

In the wake of the horse meat scandal the changes include the requirement for member states (MS) to consider food fraud as part of their national control plans, strengthening administrative cooperation between MS when there are food issues, the setting up of a food fraud unit and provision that penalties for food fraud must be "dissuasive".

The proposal also makes micro businesses exempt from charging for routine activity but they could still be charged for any enforcement. For more information: <http://tinyurl.com/c7gk6u4>

For the new Commission webpage where the proposal can be downloaded go to: <http://tinyurl.com/bwqnyv3>

FSA Consultation on National Additives Regulations

The FSA have launched a consultation on a draft Regulation for Additives Flavourings, Enzymes and Extraction Solvents.

Following the Red Tape Challenge Initiative the FSA are proposing to simplify and consolidate UK Regulations in the “additives” area. The proposed Food Additives, Flavourings, Enzymes And Extraction Solvents (England) Regulations 2013 will revoke and re-enact all legislation within the Food Standards Agency’s remit covering food additives, flavourings, enzymes and extraction solvents into a single consolidated statutory instrument.

Other key points of the proposed legislation are:

- To simplify enforcement by allowing the use of compliance notices for non-safety related .
- To update the food additive legislation to reflect the establishment of Annexes II and III to the Additive Regulation (EC) No. 1333/2008 and the removal of the transitional measure for the additive Directives.
- To amend the flavouring legislation to refer to the revised transitional measures.
- To revoke The Food (Suspension of the Use of E128 Red 2G as Food Colour) (England) Regulations 2007 No. 2266.

FSA are seeking feedback and answers to specific questions they have posed on the proposed Regulation. An Impact Assessment has not been produced for the proposals as the FSA expect the impact will be negligible. However if the consultation identifies impacts of significance, the need for an Impact Assessment will be reconsidered. The consultation document is attached and includes the draft Regulation

Responses should be sent to: wendy.dixon@foodstandards.gsi.gov.uk by 5 June 2013

More information can be found on the FSA website: <http://tinyurl.com/cy8wcxu>

FSA Consultation on Additives Guidance

The FSA have drafted a guide to compliance that sets out the general requirements and scope of revised EU harmonised legislation on food additives, which, will in the main apply from 1 June 2013, and describes individual provisions within Regulation (EC) No. 1333/2008 in detail.

The Guide also:

- summarises the contents of Annexes II and III of the Regulation;
- explains the key differences between Annex II of the Regulation and the Directives it replaces;
- highlights the restrictions introduced by certain amendments to Regulation (EC) No. 1333/2008 ;
- clarifies the dates by which compliance with the various elements within the additives legislation is required by reference to transitional provisions
- explains the EU authorisation procedure for new additives and new uses of permitted additives
- the guide also draws stakeholders’ attention to existing Agency guidance on the labelling of foods which contain the Southampton six colours and on reformulation of foods that contain the six colours.
- reference is also made to EU guidance which aims to help distinguish between food colours and colouring foods.
- existing FSA guidance on nitrites and nitrates in meat and certain sweeteners has been updated and incorporated into the guidance as Appendices 3 and 4.

For more information go to: <http://tinyurl.com/bthbnu6> Feedback is requested by 15 July to glynis.griffiths@foodstandards.gsi.gov.uk

FSA Consultation on Contaminants Regulations

The FSA have launched a consultation following the Governments' Red Tape Challenge initiative. They propose a new Regulation to simplify and consolidate all National Regulations on contaminants for which the FSA has responsibility.

The proposed Contaminants in Food (England) Regulations 2013 will revoke the Contaminants in Food (England) Regulations 2010 and remake them with necessary amendments taking into account the provisions of Commission Regulations (EU) No 1258/2011 regarding maximum levels for nitrate in foodstuffs and Regulation (EU) No. 610/2012 on maximum levels for the presence of coccidiostats and histomonostats in food resulting from the unavoidable carry-over of these substances in non-targeted feed.

The proposed Regulations will also provide for the execution and enforcement of Regulation 610/2012 and introduce ambulatory reference provisions to include the Articles of Regulation 1881/2006) and the Articles and Annex of Commission Regulation 124/2009; this will mean that new National SI's will not be needed each time a change is made to the Annexes or Articles of these Regulations. References to the Articles and Annexes of Commission Directives 76/621 and 80/891 on Erucic acid will also be provided.

More information can be found through the link <http://tinyurl.com/bqzxzly> responses are requested by 5 July 2013 to nasreen.shah@foodstandards.gsi.gov.uk

EFSA Opinion on Mechanically Separated Meat

EFSA have now published their report on Mechanically Separated Meat (MSM). Following the Desinewed Meat (DSM) Moratorium and reclassification of DSM as MSM last year, on 25 July 2012 the Commission submitted a mandate to EFSA requesting a scientific opinion on the public health risks relating to MSM from poultry and swine, they undertook to publish this by 31 March 2013.

Currently in the EU, mechanically separated meat can be produced from poultry and pork but not from bovines, sheep and goats. Mechanically separated meat must be clearly labelled as such and does not count as part of the stated meat content of the product. High pressure mechanically separated meat must be immediately frozen and can only be used in cooked products.

The EFSA opinion concludes that possible microbiological risks associated with mechanically separated meat are similar to those related to non-mechanically separated meat, ie fresh meat, minced meat or meat preparations. However, higher pressure production processes increase the risk of microbial growth, these processes result in greater muscle fibre degradation and an associated release of nutrients which provide a favourable substrate for bacterial growth.

The BIOHAZ Panel of EFSA recommend that, based on changes in processing and properties of derived MSM products, the classification of raw meat recovered after deboning should be based on certain parameters of the final products, such as calcium content. They also suggest that new terminologies may be needed for low and high pressure MSM, because technological advances have resulted in low pressure products resembling minced meat. The report can also be accessed, along with abstracts via this link: <http://tinyurl.com/ckhe8ss>

Fresh Vs Frozen Fish



FRESH VS FROZEN

"GO local. Eat organic. Buy fresh. Those food mantras continue to make waves among environmentally conscious consumers. But - as is often the case in these climate-conscious times - if the motivation is to truly make our diets more earth-friendly, then perhaps we need a new mantra: Buy frozen."
- Ecotrust

"FRESH" FISH

The quality and nutritional value of fresh fish begins to deteriorate after harvest.



NUTRITION

Modern freezing methods retain quality & nutritional benefits and seal in fresh flavor until you're ready to cook.

Most fresh fish is transported by plane to reach consumers. Air travel emits much more CO2 than other forms of travel.



ECO IMPACT

Frozen fish is most commonly shipped by sea or truck, methods that reduce CO2 emissions up to 90% as compared to airfreight.

Due to the highly perishable nature of seafood, as much as 30% of product is thrown away before being consumed.

WASTE



By pulling from the freezer exactly the amount needed - when it is needed - chefs and cooks reduce waste.

Unless you live within 50 miles of a shoreline, you are unlikely to be able to eat a variety of fish throughout the year.



VARIETY

With frozen fish, you're never restricted to just what's available fresh today - you have the most variety year-round.

HEALTHY EFFICIENT RESPONSIBLE DELICIOUS FROZEN



AUSTRALIS
BARRAMUNDI

A BETTER FISH, A BETTER WORLD, A BETTER YOU.

Members of the British Frozen Food Federation requiring further information about any item in this newsletter should contact Su Dakin, Technical Manager
Warwick House Tel: 01400 283090 / 283094 (dir.) Fax: 01400 283098
Registered Office: Warwick House, Unit 7, Long Bennington Business Park, Main Road, Long Bennington, Newark, Nottinghamshire NG23 5JR A company limited by guarantee. Registered in England and Wales No. 7687541 VAT Reg. No. GB 115 5466 23