

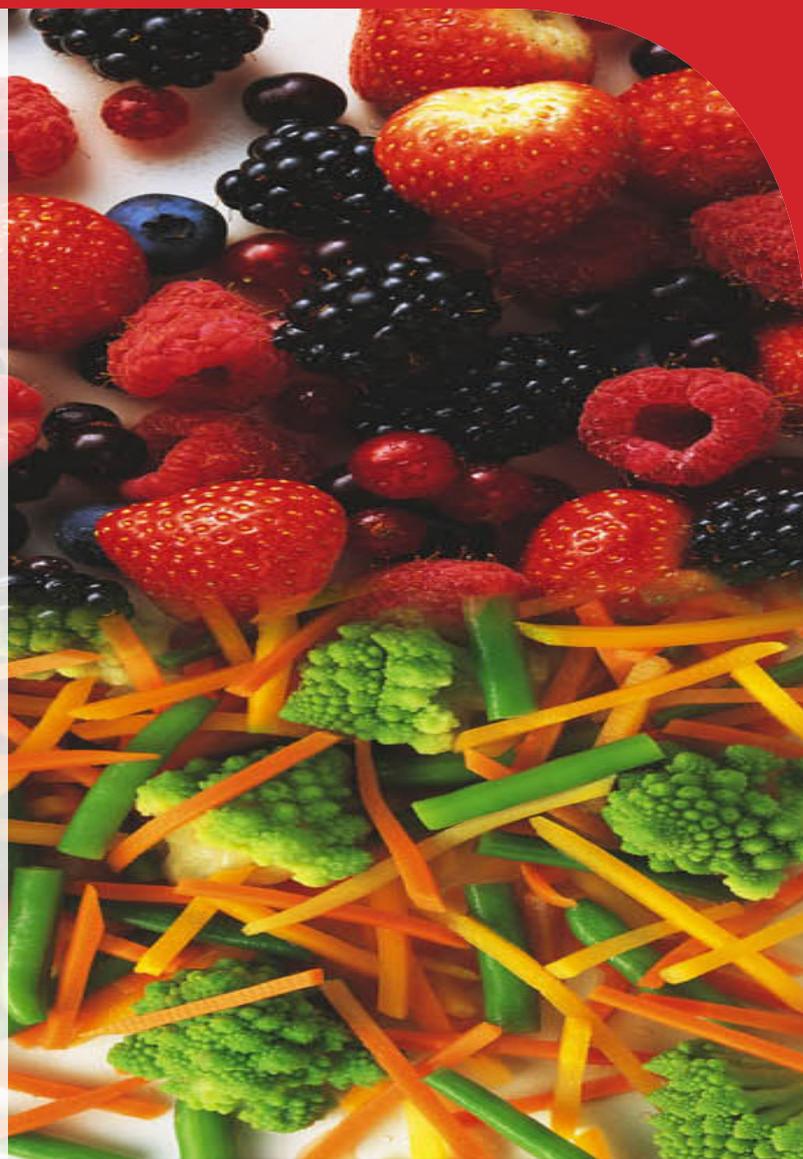
# T&L *UPDATE*

You'll find a bumper Nutrition and Health section in this edition of the BFFF Technical and Legislative Update with Sugar, Salt and Fruit and Vegetables all being covered. They have all been hot topics in the media in recent weeks, the T&L will give you the reports and research behind the news stories.

The Fruit and Vegetable pledge under the Department of Health's Responsibility Deal was a year old in January. Signatories, among them BFFF, pledge to provide an environment that encourages increased consumption of fruit and vegetables. The recent media coverage encouraging more than 5 portions of fruit a day was sparked by research carried out by University College London, find out more inside along with useful guidance recently published by Institute of Grocery Distribution on how best to calculate and communicate portion sizes for composite products.

The Department of Health has been reviewing the 2012 salt targets and has finally published its updated targets for 2017, for the first time the Department is also specifically targeting salt levels in catering and foodservice products; providing per serving targets for salt for the top 10 out of home meals, including those aimed at children.

We are all becoming conscious of the sugar we eat, recently the World Health Organisation, WHO, have recommended that sugar should represent 10% or less of our daily energy intake in order to tackle tooth decay and obesity. Find links inside and download the draft report.



**All reasonable care is taken in the preparation of this newsletter, but no liability is accepted for any loss or damage caused to any person, company or organisation relying on any statement or omission in the contents**



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Note: TinyURLs™ are used in this newsletter to replace some long web addresses.

For more about TinyURL™ ('Making long URLs usable'), visit <http://tinyurl.com/>. TinyURL was created as a free service to make posting long URLs easier, and is a trademark of Gilby Productions

## ACTIVITY OF EUROPEAN INSTITUTIONS

### INLAND FISHERIES AND THE COMMON FISHERIES POLICY (CFP)

The European Parliament has published briefing notes giving an overview of the commercial inland fishing sector, including the main species targeted, distribution of the sector across the EU, catches, employment in the sector, fishing methods, the markets for inland fish products, and professional organisation within the sector.

It places a particular focus on diadromous species and eel especially. The briefing also examines the expected impact of the reform of the Common Fisheries Policy

The notes conclude that;

- Inland Fisheries will not be heavily influenced by the reform of the Common Fisheries Policy as they are mainly managed nationally;
- Diadromous species (which are migratory, spending part of their life cycle in sea water and part in freshwater.) such as salmon, trout and eel may benefit from the reforms as long as they are properly implemented; and
- The new European Maritime and Fisheries Fund has greater potential to provide increased support to inland fisheries through the strengthening of community-led local development.

The briefing note on the Inland Fisheries and the Common Fisheries Policy is available here: <http://tinyurl.com/pzrm6jn>

### EU COMMENTS ON DRAFT CODE OF PRACTICE ON THE PROCESSING OF SCALLOP MEAT

The European Commission has published its comments on items to be discussed at the next meeting of the Codex Committee on Fish and Fishery Products (CCPFV) specifically concerning the proposed draft Code of Practice on the Processing of Scallop Meat.

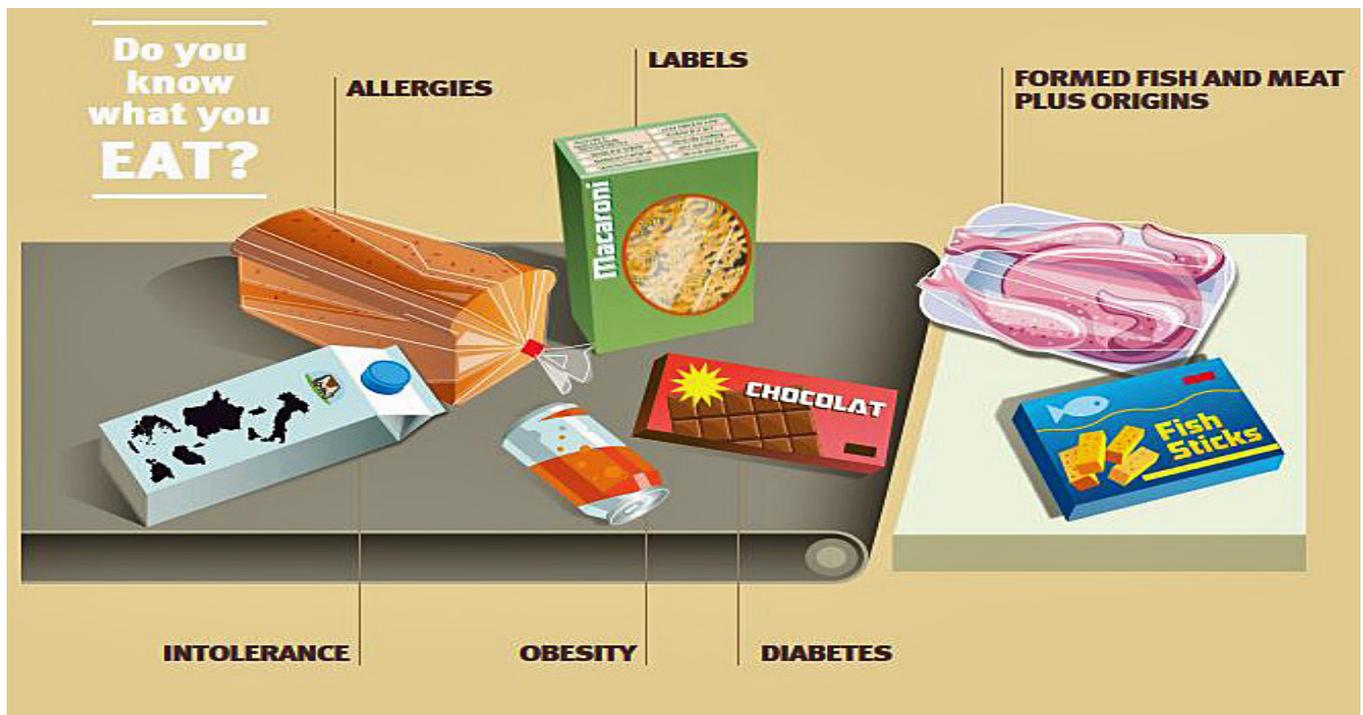
As a general comment, the EU Member States would like to suggest that the scope of this proposed draft Code of Practice is further clarified. It is currently unclear whether or not whole scallops intended for shucking at on-land processing factories are included within the scope.

The European Union Comments are available here: <http://tinyurl.com/phrbjtc>

## EUROPEAN PARLIAMENT – DO YOU KNOW WHAT YOU EAT?

The European Parliament wants to help everyone in Europe better understand the ingredients of what is in the food that we buy and eat. Improving food labelling is vital in informing consumers of what is in their food.

They have created an interactive infographic, which covers all areas of food ingredients and labelling. Click the picture below to access the content.



## FVO MISSION REPORTS PUBLISHED

The European Commission has recently published the following Food and Veterinary Office (FVO) mission reports to verify that Member States and Third Countries are complying with the legal requirements for safe food destined for consumption in Europe:

Country	Date of Mission	Purpose of Mission
Spain	20-31 May 2013	To evaluate the food safety control systems in place governing the production and placing on the market of fishery products.
China	14-20 November 2013	To evaluate the control systems in place governing the production of bivalve molluscs intended for export to the EU.
Brazil	9-20 September 2013	To evaluate the control systems in place governing the production of poultry meat and products derived there from intended for export to the EU.
Ecuador	26 November – 5 December 2013	To evaluate the control systems in place governing the production of fishery products intended for export to the EU.
China	4-13 November 2013	To evaluate the control systems in place governing the production of fishery products intended for export to the EU.

Access to all FVO reports is available via the searchable FVO database, find it here: <http://tinyurl.com/o8mmsue>

## OFFICIAL CONTROLS: ENVI COMMITTEE REPORT

A report of the European Parliament's ENVI Committee on the Commission's official control proposal (review of Regulation 882/2004) has been now made available.

The new Regulation if approved through the ordinary legislative procedure, would repeal the current Regulation (EC) No 882/2004 (Official Feed and Food Controls - OFFC Regulation).

It will lay down rules for: a) the official controls and other official activities performed by the competent authorities of Member States; b) the financing of official controls; c) the administrative assistance and cooperation between Member States for the correct application of the rules; d) the Commission controls in Member States and in third countries; e) the conditions to be met by animals and good when imported in the EU and f) the creation of a computerised information system to manage information and data in relation to official controls.

The proposed Regulation also extends the scope of the current Official Controls Regulation to include provisions on pests of plants, plant reproductive material, animal by-products, residues of veterinary medicines (Directive 96/23/EC) and veterinary controls on import of live animals and products of animal origin (Directive 97/78/EC and Directive 91/496/EC).

The Official controls proposal is part of the Food and Feed Safety Package which also includes the following proposals: (1) a proposal on Animal Health; (2) a proposal on an EU Plant Health Law; (3) a proposal on seeds and propagation material

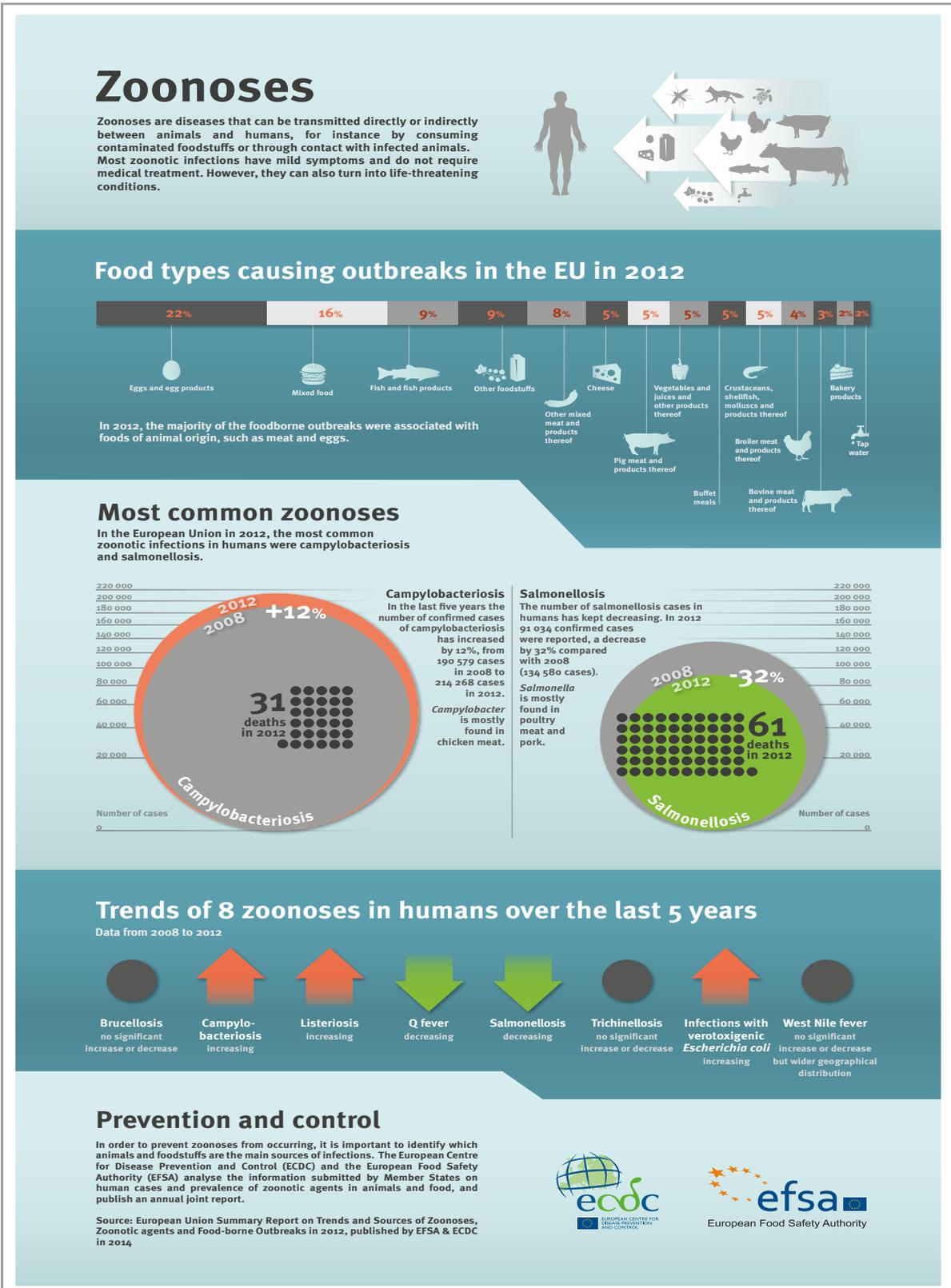
It is expected that the European Parliamentary ENVI Committee of MEPs will discuss the proposal and vote on proposed amendments on 15 April. The outcome would represent the European Parliament's first reading position on the proposal. Following the publication of the European Parliament's position the European Council will agree and publish their own position. Informal negotiations between them will then take place.

Download the report here: <http://tinyurl.com/ndr7uz6>

# ANALYTICAL, METROLOGY, FOOD SAFETY & ZOOSES

## EFSA ZOOSES OUTBREAKS 2012 PUBLISHED – INFOGRAPHIC

The European Food Safety Authority (EFSA) and the European Centre for Disease Prevention and Control (ECDC) have analysed the information submitted by Member States on human cases and prevalence of zoonotic agents in animals and food in 2012; and published a joint report. The report is available here: <http://tinyurl.com/nrft6ox>



## ANTIMICROBIAL RESISTANT BACTERIA COMMONLY DETECTED IN FOOD

The European Food Safety Authority (EFSA) and European Centre for Disease Prevention and Control (ECDC) have produced a report showing antimicrobial resistance is commonly detected in bacteria found in humans, animals and food.

The EFSA-ECDC Summary Report shows that bacteria most frequently causing food-borne infections, such as *Campylobacter* and *Salmonella*, show significant resistance to common antimicrobials. Data shows that combined resistance to critically important antimicrobials remains low. While this means that treatment options for serious infections with these zoonotic bacteria are available in most cases, the fact that antimicrobial resistance was commonly detected is a cause for concern.

The zoonotic bacteria that are resistant to antimicrobials are of special concern, since they might compromise the effective treatment of infections in humans. In order to follow the occurrence of antimicrobial resistance in zoonotic bacteria isolated from humans, animals and food in the EU, information was collected and analysed from all European Member States.

The full summary report is available here: <http://tinyurl.com/pdvqed2>

## EFSA OPINION ON DIFFERENT CARCASS CHILLING PROTOCOLS

EFSA have recently published a Scientific Opinion on the public health risks related to the maintenance of the cold chain during storage and transport of the meat domestic ungulates.

*Salmonella* spp., verocytotoxigenic *Escherichia coli* (VTEC), *Listeria monocytogenes* and *Yersinia enterocolitica* are identified as the most relevant microbial pathogens when assessing the effects of beef, pork and lamb carcass chilling regimes on the potential risk to public health.

The opinion concludes that as most bacterial contamination occurs on the surface of the carcass, only the surface temperature is an appropriate indicator of bacterial growth.

The growth of the identified pathogens during different time-temperature chilling scenarios was estimated using commercial slaughterhouse data and published predictive microbiology models.

The outputs suggest it is possible to apply slaughterhouse carcass target temperatures higher than the currently mandated 7 °C throughout the carcass (including the core) in combination with different transport durations without obtaining additional bacterial growth. Combinations of different maximum surface temperatures at carcass loading and maximum chilling and transport times, that result in pathogen growth equivalent or less than that obtained when carcasses are chilled to a core temperature of 7 °C in the slaughterhouse are provided.

Download the report from the EFSA website at this link: <http://tinyurl.com/pt2l5zo>

## VIRUSES IN THE FOOD CHAIN

The Food Standards Agency (FSA) launched a consultation on 24 March 2014 on a draft report of the Advisory Committee on Microbiological Safety of Foods (ACMSF) concerning an update on viruses in the food chain.

The group considered information on all foodborne viruses including new and emerging viral pathogens and identified that the most important viruses associated with foodborne infection were norovirus, hepatitis A virus, and hepatitis E virus. These viruses are the focus of the group's report, which concentrates mainly on viral foodborne infection in the UK. The report also gives consideration of two recent comprehensive reviews of viruses in food that have been published by the World Health Organisation and the European Food Safety Authority.

You will recall Hepatitis A outbreaks associated with frozen berries in Ireland and Italy in 2013.

Comments are requested by 29 May 2014. To respond, or for further information, go to: <http://tinyurl.com/>

[pyuk6vb](#)

## FSA ATTITUDES TO FOOD SURVEY

The Food Standards Agency (FSA) have released the results of its Biannual Attitudes Tracker on consumer attitudes to food safety.

The top three food safety issues of concern for respondents (consumers) were food hygiene when eating out (36%), the use of additives in food (44%), and food poisoning such as Salmonella and E.coli (26%).

When asked about wider food issues, the top three issues of concern were food prices (60%), food waste (50%), and the amount of salt in food (44%).

82% of respondents said they were aware of hygiene standards in places they eat out at or buy from, with 40% saying hygiene certificates and stickers were ways of knowing about hygiene standards.

For more information on the Attitudes to Food Survey, go to: <http://tinyurl.com/ouyypde>

## FSA TO CARRY OUT RESEARCH REDUCING NOROVIRUS IN OYSTERS

The Food Standards Agency (FSA) wants to commission work to quantify and optimise the effectiveness of standard UK depuration practices in reducing norovirus in oysters and to explore the potential for novel approaches to significantly improve the effectiveness of this process. The foodborne viruses' research programme aims to gather data to provide a robust science and evidence base to inform development of a risk management programme on foodborne viruses, with a particular focus on norovirus.

For more information go to: <http://tinyurl.com/nm7b5vp>

## UPDATE ON FSA CAMPYLOBACTER STRATEGY

At its September Board meeting the Food Standards Agency (FSA) reviewed its Campylobacter Strategy which was halfway through a plan to reduce the percentage of the most heavily contaminated chickens, with more than 1000 colony forming units per gram of chicken (cfu/g) at the end of the slaughter process, from 27% in 2008 to 19% by 2013, and to 10% by 2015. Monitoring in the intervening period has shown no significant reduction in contamination or the incidence of Campylobacteriosis in the population. So a refreshed strategy was needed

Access the strategy review here: <http://tinyurl.com/pgnmrvc>

The most recent national monitoring results were published in January, find them at this link: <http://tinyurl.com/poaav8g>

Research carried out by Bernard Matthews on a surface deep chilling methodology is indicated as showing very positive results and is included in a March update of the strategy given at the March Board, find the paper here: <http://tinyurl.com/oyvcz24>

## ANIMAL WELFARE

### CONSULTATION ON PIG MEAT INSPECTION

The Food Standards Agency (FSA) has announced that it has launched a consultation on pig meat inspections. The changes, which will apply from June, include the visual inspection of pig carcasses and offal by officials at post mortem; a strengthened process hygiene criterion for Salmonella; and a more risk-based Trichinella testing regime.

The plans for implementation are at an advanced stage, building on extensive discussions FSA have had with stakeholders, including industry groups and enforcement. The purpose of the consultation is to seek stakeholder views on the practical application of the changes in the UK and to determine whether the FSA's assumptions are a fair reflection of costs, benefits and wider impacts for stakeholders.

The overall objective is to ensure that the controls are proportionate and risk-based, taking into account the latest scientific evidence and information and views from producers and consumers, and continue to provide public health, animal health and animal welfare protection.

Responses to the consultation are requested by 6 May 2014.

To respond, or for more information, go to: <http://tinyurl.com/qfdvf4k>

### RUSSIAN BAN ON PIG IMPORTS

The European Commission has published a press release regarding the issue of the Russian ban on EU pig imports following the detection of African Swine Fever in wild boar in Lithuania and Poland.

Russia has imposed unprecedented trade restrictions on the export of pigs and pig meat from all 28 Member States, even though the occurrence of the disease is restricted to only a limited area of Lithuania. These restrictions, apart from having a serious economic impact on European business operators, are also disproportionate and contrary to international trade principles.

More information is available here: <http://tinyurl.com/q26vyxa>

On 27 March 2014 the European Commission published Commission Implementing Decision 2014/178, which sets out the control measures put in place regarding the movements of live pigs, pig semen, ova and embryos, pig meat and porcine by-products from areas in Italy, Poland and Lithuania. Download the Regulation at: <http://tinyurl.com/nlsoybg>

The new Implementing Decision allows for regionalisation of areas of Poland, Lithuania and Italy from where the trade in live pigs, pig semen, embryos and ova, pig meat, pig meat preparations, pig meat products and any other products of pig origin is controlled. In addition, the rules shall also apply to the trade in such products from feral pigs including wild boar. As a result trade in live pigs, their semen, ova and embryos and their animal products of porcine origin including certain meat, meat preparations and meat products from the zones (affected areas) listed in the Annex to this Decision is not allowed into the UK.

Contact AHVLA in Carlisle for any queries: <http://tinyurl.com/o3dt55d> and more information can be found in Customer Information Note: CIN-AI-14-34 here: <http://tinyurl.com/qbams3o>

## BUSINESS DEVELOPMENT, CERTIFICATION AND TRAINING

### BRC GLOBAL FOOD STANDARD ISSUE 7

The British Retail Consortium (BRC) is currently reviewing the Global Food Safety Standard. The steering committees and working groups are now in the process of reviewing changes have been identified to improve the Standard. The timelines for the development of Issue 7 are as follows.

- Oct - Dec 2013, Consultation Phase (complete)
- Jan - May 2014, Drafting of Issue 7
- May 2014, Public consultation on draft
- Jul 2014, Final agreement of the Standard to publication
- Aug - Dec 2014, Create translations, develop training materials, write supporting documents
- Jan 2015, Publication of Issue 7 and supporting documents
- Jan - Jul 2015, Auditor training, period of adoption of changes
- Jul 2015, Audits for Issue 7 start

If you would like to be notified when the public consultation is available for comment, contact [Sudakin@bff.co.uk](mailto:Sudakin@bff.co.uk) to be put on the circulation list. Su is a member of the current BRC Working Party reviewing the Standard and its Associated protocol.

## CHEMICALS, CONTAMINANTS AND FOOD CONTACT MATERIALS

### COT RESPONSE TO EFSA CONSULTATION ON BISPENOL-A

The UK Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment (COT) has submitted a response to the current European Food Safety Authority (EFSA) consultation on its draft opinion on the potential human health risks of bisphenol-A.

In July 2013, EFSA launched a public consultation on the first part of its draft scientific opinion, specifically on its assessment of consumer exposure to bisphenol-A.

In January 2014, EFSA presented the draft opinion relating to the human health risks posed by exposure to bisphenol-A. This was also accompanied by the launch of an eight-week public consultation. In the draft opinion, EFSA identified likely adverse effects on the liver and kidney and effects on the mammary gland as being linked to exposure to the chemical.

The COT expert committee generally agreed with the conclusions in the draft opinion. EFSA proposed a reduced temporary tolerable daily intake pending the outcome of a long term study currently being undertaken by the National Toxicology Program. When EFSA publishes its final on bisphenol-A, the FSA will consider whether action is necessary to protect consumers.

The full COT response, and questions and answers can be found here: <http://tinyurl.com/nasqcwp>

## REQUEST TO INDUSTRY FOR RESIDUES MONITORING DATA

The Committee on Pesticide Residues in Food (PRiF) and the Veterinary Residues Committee (VRC) have made an appeal to the UK food production and supply industries to share the results of any tests pesticide and veterinary medicine residues carried out on food in 2013.

The information will be collated and anonymised, and the results will be publicised in the Committees annual report, to demonstrate that arrangements for checking pesticide and veterinary residues are comprehensive. The information will also be used towards building a central source of intelligence for government and industry to use when planning future checks.

The Chemicals Regulation Directorate of HSE and the Veterinary Medicines Directorate run the UK Government's surveillance programmes for pesticide residues and veterinary residues respectively. UK and imported foodstuffs and feedstuffs are tested to ensure pesticides and veterinary medicines are being used correctly. The Regulator's check that concentrations of any residues detected are not above legal or safety limits and that any residues found do not put people's health at risk.

The information is requested to be submitted by 16 May 2014. For more information go to: <http://tinyurl.com/p6n3rfp>

## IMPORTS AND THE SUPPLY CHAIN

### FOOD SAFETY: A GLOBAL VIEW

The British Retail Consortium (BRC) has collected data from the 2012 audits of its Global Standard for Food Safety and published a summary of the findings in 'Food Safety: A Global View'. The analysis of the audit data from 2012 has enabled BRC to identify vital trends and developments relating to food safety and hygiene.

BRC's Global Standard for Food Safety provides a robust framework to help manufacturers produce safe food, manage product quality and meet customers' needs and expectations.

The BRC 'Food Safety: A Global View' is available here: <http://tinyurl.com/oyfxq82>

### EXTENSION OF AUTOMATED LICENSE VERIFICATION SYSTEM - ALVS

Automatic Licence Verification System or ALVS is a messaging system that electronically matches Customs entries with the results of other import inspection checks. It has been used for horticultural/plant products since 2010.

HM Revenue & Customs (HMRC) along with partners in the Dept. of Environment, Food & Rural Affairs (Defra), Animal Health & Veterinary Laboratory Agency (AHVLA), and others are extending the system to cover third country imports into GB and Northern Ireland that are controlled on the EU TRACES System. This includes:

- Live Animals,
- Products of Animal Origin (POAO)
- Food Not of Animal Origin (FNAO)

HMRC are extending ALVS as it will result in efficiency savings for them and also provide benefits to businesses, including: administrative savings as there will no longer be a need for agents and importers to fax documents to the Nations Clearance Hub; customs clearance times will be reduced from several hours to just a few minutes and there will be the removal of potential impact cost (incurred demurrage charges and loss of value) associated with delays to Customs clearance.

IBM has completed the building of the extended system and the project underwent testing earlier this year. A user guide is also being developed with initial versions planned to be available from April on the ALVS webpage. The extended scheme will be piloted with a single trader starting in May.

Following trade briefing sessions planned between May and September in different UK locations a full launch will take place in October 2014. BFFF members are encouraged to attend the briefing sessions if they will be affected by the changes. We will let you know the dates when they are published.

Updates on the system's development are available on the ALVS Info Web Page: <http://tinyurl.com/pgopuqz>

Business who import goods through TRACES should start preparing for the changeover now

The ALVS system works by automatically matching information on the EU TRACES system with the HMRC CHIEF system. If the data does not match ALVS will generate an E0 Error. A report on which will be made available to the Agent/Importer via their customs entry software. Businesses will need to correct the Entry to progress the clearance.

The Data that ALVS must match is:

- CVED or CED Reference No.
- Weight or number of (animals)
- Commodity Code

To get prepared for the changes review your systems now and have in place mechanisms to ensure that the data entry onto the customs declaration and TRACES is consistent and accurate – i.e. ensure that Weight or number of (animals)/CVED or CED Reference No/Commodity Code entered onto TRACES exactly matches that entered on the customs declaration. This will help to ensure that when the system switches over, ALVS will work first time.

## UPDATE ON TRADE AGREEMENT NEGOTIATIONS

Ivan Bartholo of Seafish has kindly sent us a Department of Business, Innovation and Skills (BIS) update with the latest developments in European Union Trade Agreement Negotiations. The Summary update includes contacts for further information and the latest on talks with US, Japan, India, Canada, Vietnam, Singapore, Thailand, Malaysia, Mercosur and the Andean region. There is also an update on the Generalised System of Preferences (GSP) and Economic Partnership Agreements.

The stakeholder update on trade agreements and tariffs informs us of some interesting developments. According to the BIS summary:

- Negotiators are finalising the few outstanding elements of the EU–Canada Comprehensive Economic and Trade Agreement (CETA), and the deal should be complete “in the next month or so”.
- EU–Vietnam negotiations are progressing. BIS would like information from businesses trading with Vietnam.
- The EU–Singapore agreement, initialled in September 2013, will be applied provisionally very soon
- EU–Thailand: the unstable political situation has slowed down negotiations.
- EU–Ecuador: the first two rounds of negotiations have taken place this year.
- Ukraine will be granted temporary preferences until 1 November 2014

There is also a reminder that China, Thailand, Ecuador and the Maldives will be removed from GSP preferences from 1 January 2015.

Access the summary: *BIS Update: International Trade Agreement Negotiations April 2014* on the BFFF website through this link: <http://tinyurl.com/q7jk2uc>

More information on the TTIP negotiations with the US can be found here: <http://tinyurl.com/kvfy6k3>

## REVISED PORT HEALTH CHECKS FOR IUU FISH IMPORTS

Customs Information Paper (CIP (14) 22 has been published and informs fish importers of a change to the IUU Fishing Regulation Catch certificate validation process. The change has been agreed between HMRC, Border Force, Defra Sea Fisheries, the Marine Management Organisation and Port Health to enable imports of fishery products within scope of IUU to also benefit from the ALVS extension that will be launched in October. (see page 10 above)

Automatic Licence Verification System or ALVS is a messaging system that electronically matches Customs entries with the results of other import inspection checks. It has been used for horticultural/plant products since 2010. HM Revenue & Customs (HMRC) along with partners at Defra, AHVLA, the FSA, Port Health, the Border Force (BF), and the MMO are extending the system to cover third country imports into GB and Northern Ireland that are controlled on the EU TRACES System

Although IUU catch certificates are not controlled on the EU system TRACES, that holds centrally held CVED and CED information, it is possible to transmit the result of this check by making use of Box 42 on the CVED(P).

This would remove the need to separately notify the National Clearance Hub (NCH) of the outcome of the Port Health catch certification checks.

To find out more follow this link: <http://tinyurl.com/nzn4u2o>

## CHIEF REPLACEMENT PROGRAMME

HMRC have revealed plans to replace the CHIEF service. The Customs Handling Import and Export Freight (CHIEF) falls under the responsibility of HM Revenue and Customs (HMRC) and provides an end-to-end declaration processing service, allowing the passage of legitimate imports and exports to and from third countries.

The current CHIEF service is planned for replacement as it is based on ageing technology and within the next 7 to 10 years, there will be many EU legislative changes to international trade processes. Integrating these changes within the current CHIEF technology would be expensive and difficult to do.

The new service will need to:

- Identify and collect the right duties and taxes
- Release goods through inter-operation with port and airport inventory systems
- Allow frontier and inland freight controls within the UK to be used by the nominated agency or authority
- Electronically process all the required customs declarations
- Record trade and transport statistics.

HMRC is also looking at other changes needed under the Union Customs Code and their EU-wide implications.

For more information on the CHIEF system and a link to the planned changes go to: <http://tinyurl.com/kg9p97h>

The Changes are expected to apply from May 2016 when the old customs legislation will be replaced and cease to apply . However, there will be a period of transition from 2016 to 2020 during which the changes will be put in place.

## GLOBAL SUPPLY CHAIN ANALYSIS – WORKSHOP FOR FROZEN BERRIES

The FSA hosted an event at Cranfield University to explore the Hepatitis A risks and associated hazards of the global supply chain for frozen berries.

Cranfield University have been commissioned by the FSA to look at mechanisms for the assessment of risk in global supply chains for food. They are exploring this through a series of stakeholder workshops on a number of separate topics, one of which is the supply chain for frozen berries in the wake of last years' outbreaks of Hepatitis A in Ireland and the ongoing outbreaks in Scandinavia and Italy.

There was general agreement from the round table discussions that there is a lack of research that provides a thorough understanding of the sensitivity of Hepatitis A on berries to the usual control mechanisms such as chlorine, UV, pH and temperature; that this understanding is critical to understanding the vulnerabilities of the supply chain and in the development of mitigation strategies.

A full report is expected in the Spring, meanwhile, the slides from the event can be found here, under the supply chain section: <http://tinyurl.com/q7jk2uc>

See also the ACMSF Draft report on Virus's to be found on page 7.

## GOOD PRACTICE FOR STRENGTHENING UK SUPPLY CHAINS

The Department for Business, Innovation and Skills (BIS) has published a Good Practice Guide to Strengthening UK Supply Chains.

The paper sets out 12 business challenges where collaborative supply chain approaches are providing solutions. In each, industry and government have developed initiatives which seek to address these challenges. The business challenges identified are in the areas of skills, finance, innovation and efficient supply chains.

The guide is available here: <http://tinyurl.com/oyuvi7q>

## EXPORTS OF FISH AND FISHERY PRODUCTS TO BRAZIL

The FSA has written to Heads of Environmental Health Services and Directors of Trading Standards regarding exports to Brazil of fish and fishery products.

The Brazilian authorities have revised their import conditions for both farmed and wild caught fish and fishery products following new rules that came into effect from 1 January 2014. The formal declaration from the Brazilian authorities explaining the new rules and the separate standardised model health certificates for fish and fishery products from aquaculture and for wild fisheries are attached to the letter.

The letter is available here: <http://tinyurl.com/pt85w63>

## CHANGES TO APPLICATION PROCESS FOR CERTAIN EXPORT CERTIFICATES

Changes are to be introduced this year to the way in which certain Export Health Certificates (EHC) must be applied for to the Centre for International Trade in Carlisle.

Following the feedback from customers after the shift to interactive certificate application using PDFs, the Animal Health and Veterinary Laboratories Agency (AHVLA) have decided to expand the use of the PDF application process. This will mean an online application for a EHC, and then the certificate will be sent to the applicant online. This will take place during 2014 and will apply across all industry sectors and certificates.

Prior to the changes, the AHVLA will be contacting each export group to ensure people are fully aware of the changes.

Further information and a list of customer information notes are available here: <http://tinyurl.com/78x7ngf>

# INCIDENTS AND CRISIS MANAGEMENT

## DEFICIENCIES IN DUTCH MEAT SUPPLY CHAIN

The Dutch Safety Board (DSB) has published a report on 'Risks in the meat supply chain' claiming that the Dutch meat industry has "numerous deficiencies" when it comes to food hygiene.

The investigation was carried out in response to a number of recent incidents in the meat sector, including links to the horse meat scandal, and a subsequent request from the State Secretary of Economic Affairs that it look into the risks to food safety in the production and trading of meat.

The DSB said that, during its investigation into risks in the supply chain, it "observed numerous deficiencies in hygiene" and that fraud in the industry posed "an underestimated risk", with potentially harmful consequences to public health.

Key points made by the DSB included:

- To improve the safety of meat, it is a high priority that private and public parties in the meat supply chain each perform better to exercise their responsibilities.
- Both public and private parties could share more information, learn from each other, address problems, and correct each other.
- Meat safety must not be a derivative of quality, but must be the primary concern of all involved parties. Small margins may never be an excuse to make concessions in respect of safety.
- It is important that the production of meat is made more transparent. If it becomes clearer where unsafe meat has originated from and if poorly performing businesses are named, this would act as an incentive to improve safety.

The full DSB report is available here: <http://tinyurl.com/oueje7g>

## COMMISSION RECOMMENDS A SECOND ROUND OF EU-WIDE DNA TESTING FOR HORSEMEAT

A Commission Recommendation on a coordinated control plan to carry out a further series of DNA tests in EU Member States has been endorsed by an experts meeting at the Standing Committee on the Food Chain. This is the second time the Commission is coordinating such a control plan to find out if horsemeat is still being fraudulently added to products labelled as beef.

The first round of testing that was carried out in 2013 revealed that approximately 4.6% of products sampled contained undeclared horsemeat. Although there have not been any public health implications in connection with this food fraud, there has been a very clear reaction from consumers following the scandal that controls need to be stepped up. It will be up to each EU Member State to set up their timetable. Testing will be carried out during the spring. The Commission intend to collect and publish the results of the EU-wide tests by end July 2014.

You may also be interested to note that the Commission has recently published a memo on the actions taken and still to be carried out in the wake of the scandal: <http://tinyurl.com/oj5k5nc>

## GOVERNMENT FUNDS AUTHENTICITY TEST DEVELOPMENT

A test designed to detect multiple species DNA, including cat and mouse in processed food has won government funding and could be available within a year. The test will also be available for other species, including donkey, dog and horse.

Food science firm Reading Scientific Services Limited (RSSL) announced cash from Defra, the FSA and the Technology Strategy Boards would speed up the test's development. The initiative aims to develop DNA technology to detect the presence and quantity of meat from at least 12 different animal species in processed food. The methodology can also be used to flag up the presence of cow, pig, chicken, goat, sheep and turkey.

The scheme is designed to reduce the cost and time of food testing, enabling DNA from several species to be tested, and up to 96 samples at a time.

RSSL said plans were underway to expand the range of meat species detectable in future versions, as well as improve the ability to authenticate the breed or location of origin.

RSSL have produced a methodology briefing sheet for the work, it can be accessed through this link: <http://tinyurl.com/ol5fzz7>

## LABELLING AND FOOD LAW

### COMMISSION PROPOSES TO UPDATE ORGANIC REGULATIONS

The European Commission has published proposals for a new Regulation on organic production and the labelling of organic products. The EU organic market has quadrupled in size over the last 10 years and rules need to be updated and adjusted so that the sector can further develop and respond to future challenges.

The proposal focuses on three main objectives: maintaining consumer confidence, maintaining producer confidence and making it easier for farmers to switch to organic. The aim is that organic farming remains close to its principles and objectives, so that public demands in terms of environment and quality are met. The Commission proposes in particular:

- to strengthen and harmonize rules, both in the European Union and for imported products, by removing many of the current exceptions in terms of production and controls;
- to reinforce controls by making them risk-based;
- to make it easier for small farmers to join organic farming by introducing the possibility for them to sign up to a group certification system;
- to better address the international dimension of trade in organic products with the addition of new provisions on exports; and finally
- to simplify the legislation to reduce administrative costs for farmers and improve transparency.

To find out more about the Regulatory proposal go to: <http://tinyurl.com/oazwoxg>

The Commission have also recently published an updated Regulation (EU) No 354/2014 of 8 April 2014 amending and correcting Regulation (EC) No 889/2008 laying down detailed rules additional substances used in organic production. Access the Regulation through this link: <http://tinyurl.com/py4jjbd>

## FSA CONFIRMS BACON AS A MEAT PRODUCT

The Food Standards Agency (FSA) has confirmed that bacon is to be classed as a meat product, not a meat preparation. This comes after confusion following the publication by the European Commission of updated guidance on Hygiene Regulation 853/2004 last year and differing interpretation of what it says.

The FSA say: "The long-standing position in the UK is that bacon is a meat product. The guidance mentions meat being 'placed on the market in the initial stages of the maturing process' which we feel would not apply to bacon as it has been fully matured before placing on the market. The argument is that the cut surface shows that the product no longer has the characteristics of fresh meat as the muscle fibre structure of the meat has been modified by the curing process."

The FSA understanding is that bacon has always been considered to be a meat product in the UK, and the Commission guidance doesn't necessitate a policy change.

The EU Food Hygiene Guidance is available here: <http://tinyurl.com/kvx8zu>

## COMMISSION TO RE LOOK AT LABELLING OF COOL FOR MEAT AS AN INGREDIENT

After publishing its promised report before Christmas on extending Country of Origin labelling (CoOL) to meat used as an ingredient in processed foods, the European Commission came under intense pressure from the European Parliament to legislate, although they had concluded it was too much of an economic burden for food businesses.

The Commission have now relented and agreed to investigate further the costs of requiring all processed foods to state the country of origin of the meat they contain. The European Health Commissioner, Tonio Borg has agreed examine whether the food industry's cost estimates were exaggerated and to "put everything on the table".

At the Agriculture Council meeting, the Greek Presidency said it would also set up a Council Working Group with similar aims. France, which has been pressing for such CoOL labelling, was backed by several other Member States when it called for an investigation of the costings in the recent Commission report.

The Commission report, which was based on an assessment by an independent contractor, cited food industry predictions that costs would rise by 10% to 15%. In some cases, it said this could be as much as 50%.

France suggested that country of origin labelling for meat in processed food could be restricted to products which contain more than a set proportion of meat. It suggested there were more ways to approach the issue than the three options outlined by the Commission - namely maintaining voluntary labelling, a compulsory EU or non-EU label, or full COOL. The French delegation argued that COOL for beef had only resulted in a 5% rise in costs and questioned the higher cost projections in the report.

## THE EU REGULATION ON REJECTED HEALTH CLAIMS

The EU have published Regulation 155/2014, which lists those compounds refused authorization for addition to the register of permitted health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health.

The Regulation represents an implementing Regulation of the harmonized health and nutrition claims Regulation adopted by the European Parliament and Council in December 2006 that brought consistent rules across Europe to the use of nutrition claims such as "low fat" and "high fibre" and health claims such as "reducing blood cholesterol".

There is a 6 month transition period from March 10 when the newly banned health claims can continue to be used.

EU Regulation 155/2014 is available here: <http://tinyurl.com/pnobpe2> The full EU Register on Nutrition and Health Claims and further information is available on the European Commission website here: <http://tinyurl.com/ngjnof4>

## NUTRITION, ADDITIVES AND HEALTH

### DOH ANNUAL REPORT SUGGESTS POTENTIAL 'SUGAR TAX'

The Department of Health's Chief Medical Officer (CMO) has published an annual report on the state of the public's health. It has raised concerns about the normalisation of being overweight and possible links between deafness, blindness and dementia.

Following the promotion urging manufacturers to cut sugar in products, there has been endless publicity about the link between over-consumption of sugar and obesity.

CMO, Dame Sally Davies, has said that a sugar tax may have to be introduced to curb obesity rates. She told a committee of MPs that unless the government was strong with food and drink manufacturers, it was unlikely that they would reformulate their products.

There has been no formal proposal for a sugar tax to be introduced, and the food industry has said that they are already trying to decrease the levels of sugar in their products.

The full CMO annual report is available here: <http://tinyurl.com/pynouj2>

### HEALTH BENEFITS OF HIGH FRUIT AND VEG CONSUMPTION

University College London have published a report suggesting that the population should eat more than 5 a day to optimise the health benefits of consuming fruit and vegetable. More information can be found on the UCL website: <http://tinyurl.com/nmgdkbj>

You can purchase a full copy of the report or download a free abstract through this link: <http://tinyurl.com/ok42sgu>

Cause of death	Portions of fruit and vegetables consumed per day				
	Decreased risk of death				
	0<1	1<3	3<3	5<7	7+
All causes	0%	14%	29%	36%	42%
Cancer	0%	11%	19%	25%	25%
Heart disease	0%	9%	18%	20%	31%

### NEW 'FOODSWITCH' APP COULD REDUCE POOR DIETS

The organisation: Concensus Action on Salt and Health (CASH) have launched a new app called FoodSwitch, with the aim to help consumers make healthier and smarter food and drink choices.

FoodSwitch allows users to scan the barcode of a variety of packaged food and drinks and understand the 'traffic light' colour-coded nutritional information and suggest similar, healthier products.

The overall aim is to help consumers reduce the levels of fat, salt and sugar in their families' diet by informing them of what the labels mean and better understand what is in their food. They are also invited to send products that are not currently in the database to the developers to be added.

It could also be a useful tool for developers looking to benchmark their products and develop healthier ranges.

More information is available here: <http://tinyurl.com/pguow94>

## HEALTHY SUSTAINABLE CATERING FOR ADULTS TOOLKIT

Public Health England has produced a toolkit for serving food to adults titled 'Healthier and More Sustainable Catering'. It includes information for businesses aiming to meet Government Buying Standards for Food and Catering Services (GBSF).

There is also a Nutrition Checker Tool that will allow the food purchases and service against the nutrition criteria in the GBSF.

The Toolkit for Serving Food to Adults is available here: <http://tinyurl.com/q7e7y5g> and the Nutrition Principles are available here: <http://tinyurl.com/qd6sflf>

## REGULATION ON ADDITIVES IN MEAT UPDATED

Since the publication of the annexes to Regulation 1333/2008 on permitted additives in food (published in Regulation 1129/2011) there has been some confusion with respect to additives that are now permitted in unprocessed meat, meat preparations and meat products and additives previously used were no longer permitted. Also for the purposes of the carryover principle meat preparations (8.1.1) are a sub-classification of unprocessed meat (8.1) products to which the carryover principle could not be applied.

Since then amendments to the annexes have been discussed as regards the food categories of meat and the use of several additives in meat preparations. Finally a proposed amendment was adopted at the SCoFCAH Standing Committee on 10 March 2014.

The proposal will now go for scrutiny of the Council and European Parliament. Of particular interest to UK industry is the inclusion of a new provision that will permit phosphates to be used in burger meat with a minimum vegetable and/or cereal content of 4%. The earlier provision which would have permitted alginates and gums in burgers in order to replace phosphates has been deleted. The other main provisions in the proposal are as follows:

- The sub-categories in food category 8 to be amended for clarity as follows – 8.1 fresh meat, excluding meat preparations as defined in Regulation 853/2004; 8.2 meat preparations as defined in Regulation 853/2004 and 8.3 meat products;
- The rules on carry over amended to exclude unprocessed meat preparations from the unprocessed foods which are exempted from the 'carry over' principle;
- The colours E100, E160c, E162, E120 and E150 authorised in specified traditional fresh sausages and similar products;
- A range of additives authorized (E260-263, 270, 325-327, 300-302 and 330-333) as acidity regulators, preservatives or anti-oxidants or to increase microbiological stability in all meat preparations to which ingredients other than additives or salt have been added;
- A range of additives authorized (E401-404, 407, 407a, 410, 412, 413, 415, 1414 and 1442) as humectants or stabilisers to diminish leakage of water and prevent loss of meat juices during further processing for meat preparations to which ingredients have been injected and meat preparations composed of meat parts that have been handled differently;
- Phosphates (E338-452) to be authorized additionally in certain specified traditional foods, including burgers with a minimum vegetable and/or cereal content of 4%;
- Nitrites (E249-250) in certain specified traditional meat preparations;
- Sodium carbonate (E500) as a humectants in poultry meat preparations and in certain specified traditional meat preparations.

The draft 'European Commission Proposal : Additives in Meat Preparations' can be downloaded from the BFFF Website, look in the Nutrition Additives and Health section: <http://tinyurl.com/q7jk2uc>

## CONSULTATION ON LIST OF SMOKE FLAVOURING PRIMARY PRODUCTS

The FSA have opened a consultation on the European Union list of smoke flavouring primary products that was published by the European Commission in December 2013. The list applied from 1<sup>st</sup> January 2014 and contains only those products that have undergone a safety assessment by the European Food Safety Authority (EFSA).

The consultation will give manufacturers and suppliers of smoke flavouring the opportunity to comment on, and express their opinions on the Impact Assessment on the Union list. Other parties interested in the consultation will be food business operators involved in placing products containing smoke flavourings on the market; including importers, distributors, wholesalers, retailers and consumer organisations.

Responses are requested by 21 May 2014. The response form and more information can be found here: <http://tinyurl.com/qzre6gy>

## 'MOVING MORE, LIVING MORE' CAMPAIGN TO PROMOTE PHYSICAL ACTIVITY

The Government and Mayor of London have launched 'Moving More, Living More' in an effort to promote physical activity across the country. The initiative builds on learning from the world's most active countries, that action on physical activity needs to be a long term effort and is best tackled through a team approach across government and all sectors.

For more information on 'Moving More, Living More', go to: <http://tinyurl.com/oxh4msd>

## UPDATE TO VITAMIN & MINERAL LEGISLATION

The annexes of EU Regulation 1925/2006 have recently been updated. The Regulation combines the provisions laid down in Member States which relate to the addition of vitamins and minerals and of certain other substances to foods.

Annex I of the Regulation is a list of vitamins and minerals which may be added to foods. Annex II is a list of the sources of vitamins and minerals which may be added to foods. These two annexes have been amended by regulations: 1170/2009, 1161/2011 and 119/2014 to include additional substances. Annex III is a list of substances whose use in food is prohibited, restricted or under scrutiny.

At the end of the current transitional period, only vitamins and/or minerals listed in Annex I may be added to foods.

The EU Regulation on the addition of vitamins and minerals to food (1925/2006) is available here: <http://tinyurl.com/32rss4o>

There is also a guidance document available with regard to the setting of tolerances for nutrient values including vitamins and minerals declared on the label, which can be accessed here: <http://tinyurl.com/pywb8uh>

The Commission has established a Community Register on the addition of vitamins and minerals and of certain other substances to foods, which outlines the particulars of Annex I, II and III, which can be found here: <http://tinyurl.com/pyhfngf>

## WHO DRAFT GUIDELINES ON SUGAR CONSUMPTION

The World Health Organisation (WHO) has made a recommendation that sugar should make up less than 10% of total energy intake per day. WHO further suggests that a reduction to below 5% of total energy intake per day would have additional benefits.

The suggested limits on intake of sugars in the draft guideline apply to all monosaccharides (such as glucose, fructose) and disaccharides (such as sucrose or table sugar) that are added to food by the manufacturer, the cook or the consumer, as well as sugars that are naturally present in honey, syrups, fruit juices and fruit concentrates.

The draft guideline was formulated based on analyses of all published scientific studies on the consumptions of sugars and how that relates to excess weight gain and tooth decay in adults and children.

WHO held a consultation throughout March, and is now undergoing peer review before its official release. The guideline proposal is available to view here: <http://tinyurl.com/kqvtsp>

### **UPDATED BEST PRACTICE FROM IGD ON FRUIT AND VEGETABLE PORTION SIZE**

The Institute of Grocery Distribution (IGD) has reviewed and updated its free best practice guide to calculating and communicating fruit and vegetable portions in composite foods.

This best practice guide was first published in 2011; since then there have been changes in EU regulation and government recommendations.

The guide has been updated in light of these changes including: amended nutrition criteria to declare portions of fruit and vegetables, changes to the minimum amount needed to label fruit and vegetable content and new case studies.

To access the new guide go to: <http://tinyurl.com/o8cz9w>

### **EUFIC GLOBAL UPDATE ON NUTRITION LABELLING 2014 EDITION**

The European Food Information Council (EUFIC) has published the latest 'Global Update on Nutrition Labelling'.

The update seeks to provide a comprehensive overview of the current issues. The key objectives are:

- To give an up-to-date, comprehensive view of the situation worldwide
- To evaluate research and practical experiences to date, so as to identify examples of best practice
- To highlight emerging trends and remaining knowledge gaps
- To suggest ways forward, particularly with respect to consumer research

The EUFIC update is available to buy on the following site: <http://tinyurl.com/pk62ubu>

### **DEPARTMENT OF HEALTH REVISED SALT TARGETS**

Following publication of the Salt Strategy beyond 2012, the Department of Health has been undertaking a programme of work to revise and set new salt targets. This has taken the form of a review of the current salt targets for 2012 as well as work to set maximum per serving salt targets for the out of home sector catering sector.

The work is now complete and both the new salt reduction targets for achievement by 2017 (F9), and the new salt targets for the catering sector (F10), and their respective accompanying pledges are now available – the tables with targets per category are attached and are also available on the Responsibility Deal website: <http://tinyurl.com/qer82ye>

- The first, F9 Salt Reduction 2017, is a new set of salt reduction targets that challenge industry to reduce further the amount of salt in 76 categories of food by 2017 and replaces the previous F2 pledge.
- The second, F10 Out of Home Salt Reduction, is a new set of targets for the out of home sector covering the 10 most popular high street dishes and children's meals. Both pledges commit businesses to support and enable people to consume less salt through reformulating a wide range of foods to reduce salt levels present.

Work on salt reduction has been ongoing for a number of years, and adult daily intakes have already been reduced by 15% between 2001 and 2011. However, at 8.1g these are still higher than the maximum target

daily intake of 6g for adults (children's intakes should be lower).

By making these targets and pledges available now, the Department of Health hope that companies will continue to make reductions and help to maintain the momentum on salt reduction towards the 6g daily intake goal.

If you would like to explore signing up to the new pledges, or have any queries about these or the accompanying targets more information can be found here: <http://tinyurl.com/on4ptg3>

## PROCESSING AND RETAIL

### FOOD HYGIENE RATING SCHEME WALES, TO BE EXTENDED TO BUSINESS TO BUSINESS OPERATORS

Later this year, from November 2014, more food businesses will come within scope of food hygiene ratings legislation in Wales

Trade-to-trade food businesses, such as food manufacturers and wholesale providers in Wales who do not sell food directly to consumers, will come within the scope of the Food Hygiene Rating (Wales) Act 2013.

The Act and its associated regulations came into force in November last year, establishing a mandatory food hygiene rating scheme that replaced the optional scheme that was previously operated by local authorities and the Food Standards Agency. Under the Act, the scope will be extended to bring trade to trade food businesses into the scheme.

Under this extension these trade to trade food businesses that are inspected by local authorities after November 2014 will be given a food hygiene rating sticker which must be displayed. They and their employees must also tell their customers, if asked, the rating the business has received. This applies in a face to face situation as well as over the phone. Local authorities in Wales are writing to relevant food businesses within their area advising them of this important change. This information can also be found on the FSA Wales website: <http://tinyurl.com/pzgjkm4>

### IGD THREE BIG SHOPPER TRENDS

Institute of Grocery Distribution (IGD) has picked out three big trends for the grocery shopper.

1. New optimism, with upbeat news stories on performance and growth in the UK economy and falling unemployment rates the consumer confidence is also on the up. The increased optimism is most evident among social groups C2, D, E, and shoppers in the north of England and Scotland.
2. Cemented habits, the recession led to savvy consumers seeking out bargains, best value and seeking ways to reduce food waste. Some of the shopping habits learned during the recession will stay here to stay. Finding ways to save money on food and groceries has become a key shopper trend, with nearly two thirds (64%) identifying it as a top priority in 2014, only marginally lower compared to last year (68%).
3. Digitally engaged, IGD research shows that consumers are increasingly using technology to plan meals, find recipes, save time and money and to finding out about the provenance of products. Nearly half (47%) say they are looking up recipes online and more than eight in ten (82%) can imagine doing this in the future.

Find out more on the IGD website here: <http://tinyurl.com/qypa482>

## BRC FREE PUBLICATIONS

The BRC have a range of free to view publications available on their website. They are to help businesses understand specific areas of the BRC Global Standards more easily.

The publications available are;

- Guide to Auditing Techniques for Food
- Guide to Enrolment for Food
- Position Statements for Food
- Understanding High Risk and High Care
- Understanding Root Cause Analysis
- Guide to Enrolment for Packaging
- Introduction to Acceptance of Raw Materials
- Introduction to Cleaning Procedures and Schedules
- Introduction to Document Control
- Introduction to Internal Audits

To access these publications go to: <http://tinyurl.com/ofns5mn>

## CONSUMER ATTITUDES TO NEW AND EMERGING FOOD TECHNOLOGIES

The Institute of Grocery Distribution have published a free to download report on consumer attitudes to emerging food technologies. The report includes information on:

- Consumers' attitudes to the application of new technologies to food with a health benefit
- Consumers' attitudes and understanding of GM and nano-technology
- Who consumers feel should be responsible for deciding how science is used in food
- Recommendations for effective consumer communication in the future

The report finds that advances in science and technology help to drive innovation in food production and processing and can deliver benefits for both consumers and the environment. While consumers are generally more accepting of food science they are also more cautious in trusting its application. Consumers have high awareness of genetic modification (GM) but far fewer understand nanotechnology.

To download your free copy go to the IGD website: <http://tinyurl.com/os334pl>

## VIOLENCE AGAINST SHOP WORKERS IS AN UNACCEPTABLE THREAT

Guidelines to help protect the retail sector's three million employees from violence are being launched, after the latest British Retail Consortium (BRC) Retail Crime Survey found that shop staff were victims of almost 36,000 incidents of violence and abuse last year. The Guidelines are endorsed by Home Office Minister for Crime Prevention, Norman Baker, shop workers' union Usdaw and the Association of Convenience Stores (ACS).

The widely supported BRC guidelines tackling violence against staff aim to help retailers of all sizes improve staff protection and make it clear that abuse from customers should not be considered 'part of the job'. They demonstrate the extent of action being taken by retailers to keep staff safe, from the safety-conscious design of the working environment to conflict management training and having effective procedures for when an incident occurs.

The BRC Retail Crime Survey is available here: <http://tinyurl.com/pktrl9p>

## WHICH HIGHLIGHT MISLEADING PRICING PRACTICES

WHICH, the consumers association, have published a report for consumers on pricing tactics used by retailers. The report details practices such as:

1. When products shrink, prices don't – they note that the prices for certain supermarket items stays the same, but over time the product size gets smaller (i.e. Nestle Matchmakers shrank from 151g to 130g with the price staying the same)
2. Swapping offers on similar items – supermarkets alternate offers on similar items that consumers might buy interchangeably, meaning they can always sell one at a discount, but the offer can change frequently, switching between items in the same day.
3. Promotional stickers – lots of items carry promotional stickers, i.e. 'only £1', but it doesn't mean that the item is discounted, the price remains the same but the products on special display.
4. Multi-buys – Signs for multi-buys are often placed next to items that are not included in the offer, leading the consumer to purchase full price items that they believe are on offer.

For more information on the Which? Pricing Tactics guide, go to: <http://tinyurl.com/nlje2tg>

## ASA RULES AGAINST ALDI ADVERTISING CAMPAIGN

A TV ad for Aldi's "Swap and Save" challenge has been deemed misleading after an Advertising Standards Agency (ASA) ruling.

The advertising campaign was challenged as:

- The selected elements of comparison could give the advertiser an unrepresentative advantage;
- The basis of the comparison and savings claims was unclear;
- The type of products included in the comparison could not be verified;
- The comparative data period was out of date and invalid for a price sensitive market; and
- The savings claim implied that savings achieved in one month would produce similar savings in the future.

All of the challenges were upheld by the ASA and the advert is not allowed to be shown again in its current form. Aldi now have to ensure that the basis for comparisons are made clear in their future ads and that they should be able to provide substantiation for any savings claims made on the basis of comparisons.

For more information, go to: <http://tinyurl.com/pg3eydk>

## ALLERGEN MANAGEMENT & RISK ASSESSMENT GUIDANCE FROM EUFIC

The European Food Information Council (EUFIC) has shared three recent scientific papers published by the International Life Sciences Institute Europe (ILSI Europe) about managing the risk posed by the unintended presence of allergens in food products

Allergen labelling on food and drink products informs allergic consumers about the risk of consuming a particular product. However, as a result of widespread use, precautionary labels (which refer to risk rather than presence of an allergen) are often mistrusted by allergic consumers, which can result in the warning being ignored.

The ILSI Europe Food Allergy Task Force has published 3 papers in the journal Food and Chemical Toxicology, which discuss advances in the risk management processes for the presence of unintentional allergens in food, particularly those present as a result of cross-contact. The papers debate the strengths and limitations associated with allergen risk assessment, and outline a risk analysis framework to support decision-making in the area of allergen cross-contact. The authors conclude that risk management decisions must be informed by a clear understanding of the risk assessment's outputs and limitations and that clear, consistent and trustworthy communications involving all stakeholders should underpin these activities.

EUFIC has produced a summary of each paper available through the links below:

1. Managing the risk posed by the unintended presence of allergens in food products: <http://tinyurl.com/nzeygpr>
2. Development and evolution of risk assessment for food allergens: <http://tinyurl.com/ojw4uwf>
3. Allergen management practices: Challenges for stakeholders:  
<http://tinyurl.com/obbeznn>

### **BRC ALLERGEN MANAGEMENT GUIDELINE PUBLISHED**

The BRC Global Standards has published a best practice guide: 'Allergen Management in Food Manufacturing Sites'.

Effective management of allergens is a significant challenge to the food industry and the guideline has been designed to provide further explanation of the requirements of the BRC Global Standard for Food Safety.

The guideline primarily concentrates on:

- Significance – the significance of any process, activity or ingredient should be evaluated by accurate risk assessments to determine the control or action required
- Suppliers – understanding the materials that arrive on site is vital to allergen management
- Separation – the segregation of allergens is a key allergen management control
- Scheduling – planning activities to reduce the risk of cross-contamination
- Sanitation – cleaning controls to remove or reduce the risks of cross-contamination

It is available to purchase through the BRC Bookshop, which can be found here: <http://tinyurl.com/bqubd6p>

### **BRC FOOD SAFETY: A GLOBAL VIEW**

The British Retail Consortium (BRC) has collected data from the 2012 audits of its Global Standard for Food Safety and published a summary of the findings in 'Food Safety: A Global View'. The analysis of the audit data from 2012 has enabled BRC to identify vital trends and developments relating to food safety and hygiene.

BRC's Global Standard for Food Safety provides a robust framework to help manufacturers produce safe food, manage product quality and meet customers' needs and expectations.

The BRC 'Food Safety: A Global View' is available here: <http://tinyurl.com/oyfxq82>

## **REFRIGERATION**

### **F GAS REGULATION APPROVED BY EUROPEAN COUNCIL**

The European Council of Ministers has today adopted the regulation on fluorinated greenhouse gases approved at first reading by the European Parliament last month. The new regulation aims to reduce F-gas emissions in the EU by two-thirds of today's levels by 2030. The use of F-gases in some new equipment, such as refrigerators and air conditioners, will be banned where viable and more climate-friendly alternatives are available.

The regulation also introduces bans on the placing on the market of the following products:

- domestic refrigerators and freezers containing HFCs with a global warming potential (GWP) of 150 or more as from 1 January 2015;
- refrigerators and freezers for commercial use containing HFCs with a GWP of 2500 or more from 1 January 2020, and containing HFCs with a GWP of 150 or more from 1 January 2022;
- stationary refrigeration equipment that contains or relies upon for its functioning HFCs with a GWP of 2500 or more from 1 January 2020;
- centralised refrigeration systems for commercial use with a capacity of 40kW or more that contain or rely upon their functioning, fluorinated gases with a GWP of 150 or more, from 1 January 2022;
- movable room air-conditioning appliances that contain HFCs with GWP of 150 or more from 1 January 2020;
- single split air-conditioning systems containing less than 3 kg of F-gases that contain F-gases with a GWP of 750 or more from 1 January 2025;
- foams that contain HFCs with a GWP of 150 or more, extruded polystyrene from 1 January 2020 and other foams 1 January 2023; and technical aerosols that contain HFCs with a GWP of 150 or more from 1 January 2018

The regulation introduces a phase-down mechanism involving a gradually declining cap on the total placement of bulk HFCs (in tonnes of CO<sub>2</sub> equivalent) on the market in the EU with a freeze in 2015, followed by a first reduction in 2016-2017 and reaching 21 % of the levels sold in 2009-12 by 2030.

The Regulation will apply from 1 January 2015.

The text will now be subject to linguistic review prior to publication in the Official Journal of the European Union

The press release and Council approved text can be downloaded via this link: <http://tinyurl.com/qcx3csb>

## REGULATORY ENFORCEMENT AND OFFICIAL CONTROLS

### REVIEW OF AUDIT ARRANGEMENT IN UK MEAT ESTABLISHMENTS

The Food Standards Agency (FSA) has opened a consultation to review the audit arrangements of FSA approved meat establishments in the UK. The purpose of the consultation is to seek stakeholders' views on the key elements of their draft audit proposal and to gather evidence towards an initial impact assessment of the proposals on UK stakeholders, including meat businesses.

The audit process is due a fundamental review, and the proposals are intended to make the current official control audit system in the UK more proportionate to the risks posed by meat production, by taking into account additional controls and assurances within the meat supply chain.

The changes to audit arrangements, as laid out in the proposal, are to;

- audit risk ratings;
- use of evidence;
- audit outcomes; and
- audit frequencies

The full consultation details are available here: <http://tinyurl.com/nok8a6h>

Responses to the consultation should be sent to [kenneth.thoresen@foodstandards.gsi.gov.uk](mailto:kenneth.thoresen@foodstandards.gsi.gov.uk) and responses are requested by 16 May 2014.

## THE NATIONAL MEASUREMENT OFFICE MOVING TO GOV.UK

During April the National Measurement Office is moving the content of its website to the new Gov.uk website. You can view content that has already transitioned on the following links:

- [Weights and Measures equipment regulation](#) and its [document collection](#)
- [National Measurement System](#)
- [Product and management system certification](#)
- [Calibration services](#)
- [Gas and electricity meter regulations](#)
- [Hallmarking](#)
- [Packaged goods weights and measures regulations](#)
- [Measuring container bottles](#)
- [International legal metrology](#)
- [Placing batteries on the market](#)
- [Energy related products](#)
- [European timber regulations](#)
- [Tyre labelling](#)
- only recent and relevant NMO news stories, will transition such as:
  - [Deregulation of open or unwrapped bread](#)
  - [Knitting yarns order 1988 to be revoked](#)

## NATIONAL CO-ORDINATED FOOD SAMPLING PROGRAMME 2014-15

The Food Standards Agency (FSA) has written to Heads of Environmental Health Services and Directors of Trading Standards regarding the National Co-ordinated Food Sampling Programme 2014-15.

The FSA is again making funding available to UK Enforcement Authorities for sampling and surveillance of food. The main focus of the programme remains on imports; however, sampling of UK produced food is included where potential risks can be identified.

A copy of the letter is available here: <http://tinyurl.com/oln56ch>

## BIS PRICING PRACTICES GUIDE REVIEW

The Trading Standards Institute has invited industry to feedback on the BIS Pricing Practices Guide 2010 as it commences a review of the paper.

Although it holds no statutory force, the guide has become an integral tool in informing businesses on the way prices and promotions should be addressed to UK consumers. It is also a way of measuring compliance with applicable consumer protection laws.

The guidance reflects current legislation, but its foundation is based on advice and regulations published over the last 25 years and there are questions over its effectiveness and relevance given developments in the retail landscape as a result of recent technological advances.

The guidance is relevant to all traders and any changes will have a wide ranging impact on the way traders communicate prices to customers.

Closing date for comments is 30 April 2014. For more information, and to access the response forms, go to: <http://tinyurl.com/p7agpqv>

## DEFRA UPDATE ON DEREGULATORY PROGRESS

The Department for Environment, Food and Rural Affairs (Defra) has published a report outlining the progress they have made since the Red Tape Challenge was launched by the Prime Minister in April 2011.

Defra has reviewed over 1,200 regulations since then. As part of Red Tape Challenge reforms, Defra anticipates that there will be 80% less guidance, resulting in easier, faster and cheaper access for users. Defra has 336 reform proposals including improving 428 regulations, mainly through simplification or consolidation. Through Defra's Red Tape Challenge 350 obsolete regulations will also be removed.

To access the report go to: <http://tinyurl.com/kcnv35u>

## CIEH LAUNCH THE INSTITUTE OF FOOD SAFETY, INTEGRITY & PROTECTION

The Chartered Institute of Environmental Health (CIEH) Chief Executive Graham Jukes has announced the creation of a new CIEH membership organisation, the Institute of Food Safety, Integrity & Protection (IFSIP) to represent the growing community of people who work in food safety throughout the food chain.

Speaking at the Food Integrity and Traceability Conference in Belfast on Tuesday (8 April) Mr Jukes said that IFSIP will draw together a broad community of food practitioners and professionals in the UK and internationally. The new membership organisation will officially launch at the Annual CIEH Food Safety Conference in London on 18 June, the start of National Food Safety Week.

Professor Chris Elliott, Professor of food safety and director of the Institute for Global Food Security will be the first chair of the IFSIP advisory board.

To find out more and register an interest in becoming a member: <http://tinyurl.com/pc4z7fb>

## THE NEW REGULATORS CODE COMES INTO FORCE

The new [Regulators' Code](#), published by Better Regulation Delivery Office (BRDO) in July 2013, came into force on April 6th.

It provides a clear, flexible and principles-based framework for how regulators should engage with those they regulate. It also serves to provide reference information to business on what they can expect from Regulators and how they can be dealt with to ensure that the treatment they receive is fair and proportionate.

Nearly all non-economic regulators, including Defra, local authorities and fire and rescue authorities, must have regard to it when developing standards, policies or procedures that either guide their regulatory activities with business or apply to other regulators.

To find out more and download the new Regulators Code go to: <http://tinyurl.com/nmg4wgb>

## GUIDANCE ON ENFORCEMENT OF WEIGHTS AND MEASURES

The National Measurement Office has recently published 'Guidance for Local Weights and Measures Authorities who enforce the Weights and Measures Act 1985'.

Weights and measures legislation is enforced by Local Weights and Measures Authorities (LWMA), details of your nearest LWMA can be found by entering your post code on the trading standards institute website. See link below.

Local Authorities' trading standards departments deliver the local enforcement of most of the UK's weights and measures legislation. The National Measurement Office (NMO) works closely with the national co-ordinating body, the local government regulation and the professional institute for inspectors of weights and measures, the Trading Standards Institute (TSI) as well as regional groups of authorities and individual inspectors to promote consistency and best practice.

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

## FOOD LAW CODE OF PRACTICE PUBLISHED

The Food Standards Agency (FSA) has issued a letter to Local Authorities in England to notify them of the revised Food Law Code of Practice effective from 6 April 2014.

The primary revisions to the Code of Practice are intended to:

- Clarify and update the risk descriptors used to assign intervention frequencies at food establishments to enhance consistency of approach by Local Authority Officers;
- Improve the focus and effectiveness of enforcement by redistributing the minimum intervention frequency in businesses compliant with food law and with good management controls in place which will allow Local Authorities to focus on those establishments that are persistently non-compliant with food law; and
- Enable a single competent authority to take on all enforcement and control activities at certain establishments, where possible, thereby reducing the need for dual enforcement and burdens on both the regulator and the relevant food businesses.

The FSA letter is available to view here: <http://tinyurl.com/ofxupjb>

The revised Food Law Code of Practice is available here: <http://tinyurl.com/oe52jj9>

## NEW BOOK PUBLISHED MARKING 60 YEARS OF IMPROVEMENT

'Putting Wrong Things Right' has been published by the Chartered Institute of Environmental Health (CIEH) highlighting the work of environmental health practitioners from 1952 to 2012.

To mark the Queen's Diamond Jubilee, current and retired members of CIEH were asked for professional recollections and photographs from the previous 60 years. This material has now been collated into an illustrated book.

'Putting Wrong Things Right' is available now. Email [w.hatchett@cieh.org](mailto:w.hatchett@cieh.org) for your copy.

## RESEARCH

### FSA APPOINTS ITS CHIEF SCIENTIFIC ADVISOR

The FSA has appointed Professor Guy Poppy as its Chief Scientific Advisor. Professor Poppy will take up the role in August, and is Professor of Ecology at the University of Southampton where he is also the Director of their Interdisciplinary Research.

The Chief Scientific Advisor will help the FSA understand how scientific developments shape their work, and the strategic implications of those possible changes. Professor Poppy will also provide expert scientific advice, and work with the Scientific Advisory Committees to ensure that they provide independent advice to the FSA.

Professor Poppy has significant research experience in food systems and food security. He has published over a hundred peer-reviewed papers on topics such as risk assessment, risk analysis and risk communication.

Speaking about his appointment, Professor Poppy said: 'I can't think of anything more important than ensuring food safety and standards. High quality and independent science is required to allow government and consumers to make informed decisions, especially at a time where food security and food costs are becoming increasingly debated.'

## **BFFF SURVEY SHOWS CHEFS ARE GETTING THE MESSAGE ABOUT THE BENEFITS OF FROZEN**

A new survey has revealed that 95% of chefs and caterers are now stocking and using frozen food and that 82% understand that freshness locks into products – a 22% increase on 2011 results.

The Perception and Usage of Frozen Food survey conducted on behalf of the British Frozen Food Federation (BFFF) also revealed that 85% of chefs use frozen food at least weekly in their establishment.

When asked about their views on frozen food, 86% stated that they believed that frozen foods are frozen at the peak of their quality – a 16% increase on 2011 results. 75% believing that there is an unnecessary stigma and snobbery attached to frozen food – a 60% increase in three years.

The survey, which was completed by chefs and caterers from across both cost and profit sectors, also showed that eight in ten chefs believed that frozen food offered year-round availability of seasonal products. Seven in ten claimed that frozen ingredients also offered them optimum price stability and competitiveness.

The press release is available in the promotion area of the BFFF website: <http://bfff.co.uk>

## **SOCIAL RESPONSIBILITY, ENVIRONMENT AND SUSTAINABILITY**

### **MEASURING & REPORTING ENVIRONMENTAL IMPACTS GUIDANCE**

Defra have produced guidance for businesses on measuring and reporting their greenhouse gas emissions.

This guide is designed to help businesses measure and report their environmental impacts, including greenhouse gas emissions. Understanding and reporting these impacts can help identify ways of improving environmental performance and cutting costs.

Since 1 October 2013 the [Companies Act 2006 \(Strategic Report and Directors' Report\) Regulations 2013](#) has required all UK quoted companies to report on their greenhouse gas emissions as part of their annual Directors' Report. That requirement affects all UK incorporated companies listed on the main market of the London Stock Exchange, a European Economic Area market or whose shares are dealing on the New York Stock Exchange or NASDAQ.

The government encourages all other companies to report similarly, although this remains voluntary.

The guidance is available here: <http://tinyurl.com/mqbvn5z>

### **GREENHOUSE GAS CONVERSION FACTORS**

The government has produced a [web based tool](#) to help companies convert their activities, such as fuel consumption, car mileage or waste generated, into the equivalent carbon emissions.

The tool was developed by [Carbon Smart](#), using 2013 conversion factors calculated by [Ricardo-AEA](#) under contract to the government.

The 2013 factors replace the [previous conversion factors from 2012](#) and the associated [methodology paper](#).

The conversion tool is available here: <http://tinyurl.com/pp5sql4>

## EU COMMITTEE - FOOD WASTE PREVENTION REPORT

The House of Lords EU Committee has called for urgent action on food waste in Europe highlighting in its House of Lords EU Committee report: 'Counting the Cost of Food Waste: EU Food Waste Prevention' that at least 90 million tonnes of food is wasted across the EU each year.

The Committee urges action on the basis that food waste represents a financial and environmental loss of resources. The 15 million tonnes of food wasted in the UK each year equates to a financial loss to business of at least £5 billion per year. Environmentally, the carbon footprint of worldwide food waste is equivalent to twice the global greenhouse gas emission of all road transportation in the USA.

The Committee finds that efforts across the EU to reduce food waste are 'fragmented and untargeted' and call on the new European Commission, to be established in November, to publish a five-year strategy on food waste prevention within six months of taking office.

The report also calls for retailers, and in particular the big supermarkets who dominate food sales in the UK, to act more responsibly in limiting food waste by both farmers and consumers. In particular the Committee says that supermarkets should move away from incentives such as 'buy one get one free' for certain types of produce. They should also work harder to avoid cancelling orders of food that has already been grown by producers a practice which leads to unsold, but perfectly edible, food being ploughed back into the fields or left unharvested.

The Committee calls for Government action to encourage retailers to redistribute unsold food, where safe, for human and animal consumption rather than to be recycled via anaerobic digestion. They suggest that VAT rates could be amended and tax breaks offered to encourage supermarkets to donate edible unsold food to food banks rather sending it to be composted. This would form part of a refocussing of EU policy in this area away from a 'waste hierarchy' toward a 'food use hierarchy' that stresses the use by humans of food initially intended for human consumption.

The report also welcomes the review on legislation regarding the feeding of food waste to animals. The transfer of human food waste to animals should, however, only take place if scientific evidence establishes that it is safe to do so.

To access the report: <http://tinyurl.com/p73h7r6>

## UN INTERGOVERNMENTAL PANEL REPORT ON CLIMATE CHANGE

The United Nation's Intergovernmental Panel on Climate Change (UN IPCC) has reported its 5<sup>th</sup> Major assessment on global warming. There have been many thousands of pieces of research studies published on climate change since 2007, when the U.N.'s Intergovernmental Panel on Climate Change (IPCC) published its fourth major assessment. Government Scientists across the globe have reviewed these studies to come up with this assessment.

The conclusion: climate change is real and we are not doing enough to adapt to or avoid it.

The report focusses on the impacts of climate change, from drought destroying crops, coastal erosion, inland flooding, extinction of endangered species

"We have assessed impacts as they are happening in natural and human systems on all continents and oceans," said Rajendra Pachauri, the chair of the IPCC, which was jointly established by the U.N. and the World Meteorological Organization. "No one on this planet will be untouched by climate change."

Access the report through this link: <http://tinyurl.com/3e3zv>

## TECHNOLOGY AND NOVEL FOODS

### EFSA RISK ASSESSMENT OF GMOS 2013 REPORT

The EFSA Scientific Network for Risk Assessment of GMOS (GMO Network) was launched in 2010, in accordance with EFSA's strategy for co-operation and networking with Member States.

The goals of the GMO Network are to;

- Improve dialogue among participants;
- Build mutual understanding of the risk assessment principles;
- Enhance knowledge and confidence in the assessments carried out in the EU; and
- Increase transparency of the process among Member States and EFSA.

A 2013 report has been published, following the fourth annual meeting (where 36 scientific experts from Member States attended) and contains information on GMO applications, risk assessment guideline development, animal feeding trials, protection goals, and harmonised environmental risk assessment.

The Annual report of the EFSA Scientific Network for Risk Assessment of GMOs for 2013 is available here: <http://tinyurl.com/pyabu8n>

**Members of the British Frozen Food Federation requiring further information about any item in this newsletter should contact Su Dakin, Technical Manager  
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