

T&L *UPDATE*

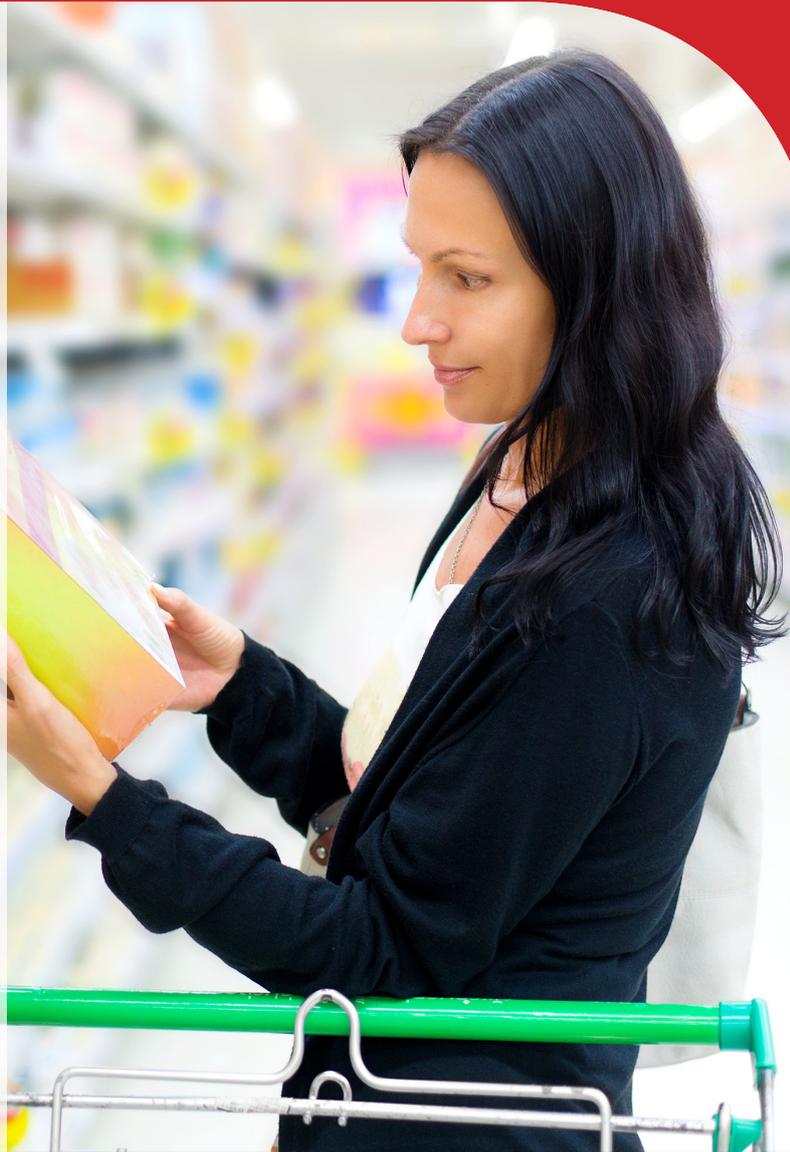
Welcome to the latest edition of the Technical and Legislative update from BFFF. In this edition we are publishing in full the 'Assured' advice we have agreed within our Cambridgeshire Primary Authority benefit scheme. Members signed up to our food standards Primary Authority can use the advice fully confident that they cannot be challenged and asked to do something different by another Local Authority. We would encourage all Members to use and benefit from using the advice, although the level of Regulatory protection is not the same unless you are a participating member.

If you think that there are areas that would benefit from Primary Authority Guidance contact sudakin@bfff.co.uk and if you are interested in joining the BFFF Primary Authority Benefit scheme, which is free to sign up to, you can find details inside or contact crystalholmes@bfff.co.uk.

Also in this edition new guidance has been published including updated guidance on Regulation 1169/2011 on Food Information to Consumers from Defra; guidance on doing business in China; best practice on quiet deliveries and guidance on waste prevention and reduction

There is also revised regulation on permitted additives in meat preparations and the publication of, long awaited research into DNA cross contamination in meat plants handling multiple species

Have your say! FSA are currently seeking views on guidance they have written on the provision of Allergen information and labelling. The British Standards Institute has published a very useful looking PAS guide on how to avoid and mitigate threats to the food supply chain on which they are currently consulting. We at the BFFF are updating 'Into the Light' if you want to get involved contact sudakin@bfff.co.uk or crystalholmes@bfff.co.uk



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

PRIMARY AUTHORITY

PRIMARY AUTHORITY ASSURED ADVICE

The BFFF have been working with both Wakefield District Council and Cambridgeshire County Council since we launched our Primary Authority Scheme in October, to produce and update guidance, as well as answer frequently asked questions.

Advice is available in the areas of:

- Health & Safety
- Food Safety
- Weights & Measures
- Fair Trading
- Food Standards, Labelling & Composition

We have now produced our first assured advice in Food Standards which has been published, and circulated to members participating in the scheme, and they can now benefit from this legally backed advice.

Copies of our current assured advice for Labelling & Composition can be found on the following pages, and will shortly be available on the BFFF Website under Technical Guidance. You can use this advice knowing that it has been approved by a Trading Standards professional; however unless you are a participating member of the scheme, you cannot fully benefit from the regulatory protection available.

We are also now in partnership with Lincolnshire Fire & Rescue to provide members with both industry level advice and bespoke advice in the area of Fire Safety. Businesses will be able to benefit from having a dedicated and competent contact within the Fire Authorities that will be able to give legally backed advice covering all aspects of Fire Safety – from Emergency Planning and Training to Business Continuity and Refrigeration Gas Safety.

For more information on our Primary Authority Schemes please contact crystalholmes@bfff.co.uk or to [express an interest, please fill out and return the expression of interest form which can be found through http://tinyurl.com/oz53zc2](http://tinyurl.com/oz53zc2)



MEMBER BENEFIT

Primary Authority Scheme

BFFF is delighted to be able to offer a new Benefit Scheme exclusively for members

The Scheme

BFFF can now offer agreed Industry advice for members under a new scheme called Primary Authority. The advice is 'assured' which means it is backed by law and cannot be challenged.

The scheme is free for members to join and will help support members to stay on the right side of regulation.

To take part Members can choose to sign up to any combination of the regulatory categories below:

- *Health and Safety*
- *Food Safety*
- *Food Standards (Labelling & Composition)*
- *Weights and Measures*
- *Fair Trading*

BFFF partners to deliver this service are the Environmental Health team in Wakefield and the Trading Standards team in Cambridgeshire. Both of these Local Authorities specialise in Primary Authority and have expertise in the frozen food industry.



Key benefits for signed up members include:

- Advice and guidance has Regulatory backing, if you follow it, you cannot be asked to do something different.
- Access to the advice of dedicated Environmental Health and Trading Standards Professionals who are experts in the Frozen Food Sector and know how enforcement works!
- It is free to join the scheme and the key benefits of assured advice and guidance with legal backing are also free. Support through any enforcement action or business specific queries do attract a modest 'at cost' charge.

If you have any queries about the scheme please contact:



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- Food Safety
- Food Standards (labelling & composition)
- Weights and Measures
- Fair Trading



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Food Information to Consumers Guidance* on meeting the requirement to label with Date of Freezing for Frozen Meat, Meat Preparations & Unprocessed Fishery Products and Lot Coding

SUMMARY: Date of freezing / first freezing

Frozen meat, frozen meat preparations and frozen unprocessed fishery products shall bear an indication of the date of freezing or in cases where the product has been frozen more than once, the product must carry the date of first freezing, which shall be the date of freezing of the food as sold to the consumer. The date must be preceded by the words "frozen on" and consist of the day, month and year in uncoded form. For products that are mixtures of different batches or consist of a mix of frozen meat and/or frozen meat preparations and/or frozen unprocessed fishery products, it is acceptable to label the product with the earliest date of freezing.

Date of Freezing and First Freezing (Annex III Point 6 and Annex X Point 3)

ISSUE

The date of first freezing label is required only for frozen meat, meat preparations and unprocessed fishery products. The information will need to be applied to the packaging immediately following the sealing of the consumer packaging and at the same time as the date of minimum durability (best before end – BBE) and lot code information (as required by Directive 89/396/EEC).

Current equipment, line set up or packaging design may not have the capability or capacity to deliver these three separate pieces of information and investment may be required in order to comply.

The guidance aims to clarify how food businesses can comply with the requirements. In particular the aim is to offer an alternative approach to labelling all three pieces of information separately, in a way that is fully compliant with the Regulatory requirements; which is within the current capability of food businesses and retains the detailed traceability information held within lot code information, which might otherwise be lost.

In order to comply with Directive 89/396/EEC on indications or marks identifying the lot to which a foodstuff belongs, the indication of the lot should be preceded by the letter 'L'.

A "lot" mark would not be required if the durability date is presented in the format of "Best before" indicating as a minimum the Day and Month as this is sufficient alone to indicate the lot to which the food stuff belongs. However, where the durability for a frozen foodstuff is indicated as a "Best before end" in the form of Month and Year a lot code would be needed as in this case the "Best before end" does not give sufficiently precise information. A "frozen on" date as required by EU FIC, i.e. Day/Month/ Year does give a sufficient level of precision, and therefore presents an opportunity to incorporate it into the lot code.

GUIDANCE

- Food businesses may choose to label frozen meat, meat preparations and unprocessed fishery products with three pieces of information separately i.e.
 - Durability Date in the form of "best before end" or "best before",
 - Lot Code including additional voluntary information to give greater precision for traceability purposes
 - "Frozen on" Date.
- A food business may limit labelling to the "Frozen on" date and the durability date as a "best before date" with at least Day/Month detail as no Lot Code would then be required. If a Lot Code has been previously used the business should consider carefully the potential loss of detailed traceability information or incorporate the additional traceability information as indicated below. This format would suit a single line printing capability. An example of how this might appear on the package is shown below.

Best Before	Frozen On
12/11/13	12/11/11 A 3316

- In order to accommodate the additional "frozen on" information within current printing space constraints, FBOs may use the date of freezing as an indication of lot provided that
 1. The indication of date of freezing is given as specified in Annex X(3)(c) EU FIC
 2. The information is preceded by the letter "L"
 3. The date of freezing is indicated as set out in a manner consistent with the example below, note that
 - a. the indication of minimum durability is provided
 - b. the date of freezing is shown also to be the lot code, replacing the julienne code typically used by food businesses
 - c. any additional lot or batch traceability information can be provided after the date of freezing, allowing a space in between.
 - d. The words "Frozen on" and the letter "L" are provided

Food Business Operators are able to tailor additional voluntary coding information, enabling greater granularity for traceability purposes, to the remaining space available within coding window for any given package. E.g the factory site, line, shift, and time identifiers as desired or to meet particular business traceability needs. An example of how this might appear on the package is shown below.

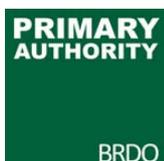
Best Before End

Nov 14

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Frozen On ↑

*REGULATION (EU) NO 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 25 OCTOBER 2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS



British Frozen Food Federation Primary Authority Partnership
 Assured advice issued by Cambridge County Council under the Primary Authority partnership co-ordinated by the British Frozen Food Federation; having legal backing for participating members.





Food Information to Consumers (FIC)*

FAQ: For pre-packed food, does the name of the food have to be on the front of the pack?

ADVICE

There is no requirement to mark the legal name of the food on the front of the pack, for pre-packed foods, but the front of pack labelling must enable the consumer to identify the character or nature of the food.

The legal name must appear in the same field of vision as the quantity indication and the actual alcoholic strength by volume (where applicable). Annexes III and VI of the Regulation list a number of foods for which certain additional particulars would be required to accompany the name of the food.

Note also that different rules apply to non pre-packed food and food packed for direct sale to the consumer.

Recital 41 contains the following phrase - "the principal field of vision, commonly known as the 'front of pack'". There is no other reference to 'front of pack' in the Regulation.

Article 2(2)(l) contains the following definition - 'principal field of vision' means the field of vision of a package which is most likely to be seen at first glance by the consumer at the time of purchase and that enables the consumer to immediately identify a product in terms of its character or nature and, if applicable, its brand name. If a package has several identical principal fields of vision, the principal field of vision is the one chosen by the food business operator.

Where nutrition information is given in the prescribed format and you choose to repeat certain nutrition information elsewhere on the pack, as permitted by Article 30(3), this must be in the principal field of vision.

*REGULATION (EU) NO 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 25 OCTOBER 2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS



Food Information to Consumers (FIC)*

FAQ: When selling frozen meat and fish over the internet do I need to make the date of freezing available to the consumer before the sale is concluded?

ADVICE

The date of freezing is a mandatory labelling requirement for pre-packed frozen meat, meat preparations and frozen unprocessed fishery products. (Annex III point 6.) Article 14 concerns the mandatory information requirements for distance selling to the consumer i.e. over the internet or through brochures. Article 14 1.(a) requires that all the mandatory information with the exception of the durability date be available before the purchase is concluded; furthermore that this information should appear on the material supporting the sale or through other clearly identifiable means e.g. hyperlink, website or telephone number.

The European Commission has since clarified that the durability date, the lot code, (if used) and the date of freezing is only required to be on the label or package of the food. It is not necessary to provide this information on distance selling materials such as websites and brochures. All these details however must be available at the moment of delivery.

*REGULATION (EU) NO 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 25 OCTOBER 2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS



Food Information to Consumers (FIC)*

FAQ: What information is required to be printed on the outer case of foods when they are supplied business to business or for non-prepacked food and food packed for direct sale?

ADVICE

The requirements under Article 8(7) apply only to pre-packed food intended for the final consumer but marketed at a prior stage and to pre-packed food for supply to a mass caterer.

EU FIC does not specify the outer case labelling requirements for foods traded between other food businesses nor does it specify the requirements for non pre-packed foods and those packed on the premises for direct sale or at the request of the consumer.

However Article 8 paragraph 6, concerning non pre-packed food and food packed for direct sale does require these food business operators to provide the required mandatory information to the receiving food business operators so that they can meet their food information obligations to the consumers or mass caterers that they supply. If the non pre-packed food is to be sold as is to the consumer or if it is an ingredient for a caterer, the recipient food business may only need a legal name and allergen information (and QUID for meat in meat products).

Article 8, paragraph 8, concerns business to business transactions and it requires these food business operators to provide the required mandatory information to the receiving food business operators so that they can meet their food information obligations to the consumers or mass caterers that they supply.

The information which must accompany food supplied as material in a business to business transaction is greater; as such ingredients may be used to produce a pre-packed food product in which case, full mandatory particulars will need to be provided, though not necessarily labelled on the outer packaging i.e. name, ingredients, allergens, the quantitative ingredient declaration, country of origin etc., to enable proper labelling of the final product.

*REGULATION (EU) NO 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 25 OCTOBER 2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS



Food Information to Consumers (FIC)*

FAQ: Can Star Marking or other symbols still be used on pre-packed frozen foods to indicate frozen storage conditions?

ADVICE

It is a mandatory requirement to indicate the storage conditions, e.g. -18°C or keep frozen. Star marking symbols can be used as additional voluntarily provided information for pre-packed foods.

Star marking symbols are used on many domestic freezers to indicate the operating temperature. Star markings appear on the packaging of frozen foods for two purposes:

- To indicate how the food must be stored
- To indicate the durability in different storage conditions

Both of these pieces of information are mandatory, specified in Article 9(1). Article 9(2) states the information must be indicated with words and numbers, but may additionally be indicated by means of pictograms or symbols, as in the comprehensive example below.

Food freezer	Until best before date (at -18°C) [*[***]]
Star marked frozen food compartment	Until best before date (at -18°C) [***] 1 month at (-12°C) [**] 1 week at (-6°C) [*]
Ice-making compartment	3 days at (-6°C) [*]
Refrigerator	24 hours (at 5°C)
No cold storage	Eat on day of purchase if not kept chilled

As technology develops and the efficiency of domestic freezers improves, the prevalence of ice-making compartments has become much less common. Star marking indications as in the format above are a less relevant form of consumer information and may even be confusing to the consumer.

Nevertheless food businesses may provide storage information in alternative formats as additional voluntary information.

*REGULATION (EU) NO 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL OF 25 OCTOBER 2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS

ACTIVITY OF EUROPEAN INSTITUTIONS

OFFICIAL CONTROLS DOSSIER – REGULATION ADOPTED AT FIRST PARLIAMENTARY READING

On 14 April, the proposal for a Regulation on Official controls was adopted by the European Parliament Plenary in Strasbourg with 565 votes in favour and 51 against. The European Parliament voted on the many amendments to the Commissions' Regulatory proposal tabled by MEP's. We have been waiting for the consolidated text to be published, and although it is still not yet available the text of the approved amendments is available through this link: <http://tinyurl.com/m3slpsj>

The approved text is in the right hand column.

As part of the Ordinary Legislative Procedure the proposal is now expected to proceed to second reading under the new term of the European Parliament. The Commission will now comment on the EP first reading position and after trilogue discussions the Council will adopt its own common position. Informal negotiations "trilogues" between the European Parliament and the Council, assisted by the Commission, are now expected to take place with a view to reach an early second reading agreement on the proposal. On the Dossier itself the most important element is the proposal to introduce mandatory charging for official controls:

On Fees, (Art 77 – 80) in the adopted text it says that Member States should collect fees or contributions to cover the costs of official controls or make resources available from general tax revenue. Fees would be calculated on the basis of the actual costs of each individual official control (not established at a flat-rate on the basis of the overall costs of official controls carried out over a given period of time). Costs of training, provision of facilities, maintenance, equipment and insurance will not be included in costs. Costs would also need to take into account the consistent compliance of business operators.

MEP's rejected the exempting of microenterprises from fees, however they agreed that individual Member States can exempt small and medium enterprises from the payment of fees (based on certain criteria e.g. number of employees, low production quantities).

The revised text empowers the Commission to adopt a delegated act setting out a uniform minimum frequency of controls. Controls and their frequency would be based on risk. If one operator is subject to various official controls, the competent authority should aggregate them without compromising their quality.

All official controls on products of animal origin intended for human consumption must comply with hygiene and animal by-products regulations and for meat plants should also include the verification by an official veterinarian or by an official auxiliary working under an official veterinarian's responsibility. Slaughterhouse staff may assist the official veterinarian when performing official controls under certain conditions; official control requirements for products of animal origin become more stringent and are likely to add considerably to the official control costs of such businesses.

The proposed Regulation and adopted text extends the scope of the current Official Controls Regulation to integrate provisions concerning pests of plants, the production and making available on the market of 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 propagating material; (4) a proposal on food and feed expenditure and (5) an umbrella proposal on communication.

After the horsemeat scandal of last year, this updated regulation is seen as an instrument to restore consumer confidence in European food products. In this context, MEPs also voted to ensure penalties for food fraud should be twice the amount the company stood to make from the fraud.

THE EUROPEAN ELECTIONS RESULTS

You can find information country by country on the European Parliament website (seats) <http://tinyurl.com/la2h6qw> and on the parliament magazine website (names of elected MEPs per country) <http://tinyurl.com/meo8482>

The official political groups forming the Parliament should be created by late June in time for the first plenary session on 1 July.

To be recognised as a group, it must consist of at least 25 MEPs and have members representing at least one-quarter of member states (today at least seven). Once a political group has been set up, the EP president must be informed about its name, composition and leadership.

EFSA JOURNAL, V12:I2 PUBLISHED

The European Food Safety Authority (EFSA) is the main advisor of European Union (EU) in risk assessment regarding food and feed safety.

The EFSA Journal is an open-access, online scientific journal that publishes the scientific outputs of the European Food Safety Authority. EFSA's various output types are devoted to the field of risk assessment in relation to food and feed and include nutrition, animal health and welfare, plant health and plant protection.

It is available here: <http://tinyurl.com/laz8k4>

EFSA ANNUAL REPORT 2013

EFSA have also published their 2013 Annual Report. The report states that more than 600 scientific outputs were issued, covering the entire scope of the food chain, which enabled evidence-based decisions to protect EU citizens. Alongside the planned scientific outputs, EFSA have continued to deliver advice on important public health risks including hepatitis A, Salmonella Mikawasima, phenylbutazone in horsemeat and Xylella fastidiosa in olive trees.

EFSA launched a major initiative aimed at promoting access to data and transparency in risk assessment. The initiative was supported by the Stakeholder Consultative Platform's Discussion Group on Process Transparency and Information Access which met twice during 2013.

The Annual Report is available here: <http://tinyurl.com/ontoz9j>

ANALYTICAL, METROLOGY, FOOD SAFETY & ZOOSES

FSA PUBLISHES 'INDICATOR SPECIES' REPORT ON SHELLFISH BED CLASSIFICATION

The Food Standards Agency (FSA) has published: 'A critical review of the current evidence for the potential use of indicator species to classify UK shellfish production areas'. The general conclusion is that an indicator species approach to shellfish classification could potentially be used in many situations in the UK. However, due to the diverse nature of the UK shellfish beds, the use of indicator species should be assessed on a site-specific basis, taking account of possible differences due to spatial and seasonal effects as well as any potential impact on marginal classifications.

At present, the use of indicator species following a pollution event cannot be recommended due to a lack of data. Results suggested that neither mussels nor Pacific oysters were ideal for representing the norovirus risk on the basis of their E. coli content. A brief summary of the study and the full report is available here: <http://tinyurl.com/mrzobxc>

GUIDE ON SUPPLEMENTARY SAMPLING FOR SHELLFISH HARVESTERS

Shellfish harvesters can submit samples to supplement the official control microbiological monitoring programme for shellfish classification. The Food Standards Agency, as competent authority, has the overall responsibility for the programme.

The summary fact sheet contains summary information for a quick overview of the supplementary sampling scheme. There is more substantial guidance available in the full guide, which can be found via the link below, and includes templates and forms. Shellfish harvesters wishing to take part in the scheme should read through the whole Guide before committing themselves.

Seafish would advise all harvesters of live bivalve molluscs to consider taking this opportunity to provide a more realistic indication of the microbial status of their harvesting waters and work with their local EHOs and the FSA in securing the long term sustainability of their harvesting operations.

More information is available here: <http://tinyurl.com/p4ntwzf>

EFSA REPORT ON OUTBREAK OF SALMONELLA STANLEY

EFSA have published a report into a multi-country outbreak of Salmonella Stanley in 10 EU Member States.

Between 1 August 2011 and 31 January 2013, 710 cases of non-travel-related Salmonella Stanley infections were identified in 10 EU Member States. Epidemiological and microbiological information gathered through a public health, food and veterinary investigation strongly suggested that a contamination in the turkey production chain was the source of the outbreak, with 4 new cases reported since January 2014.

The EFSA report is available here: <http://tinyurl.com/mtznupv>

ALLERGEN RISK ASSESSMENT AND REFERENCE DOSES

An expert group of the European branch of the International Life Sciences Institute (ILSI Europe), funded by the ILSI Europe Food Allergy Task Force, has published 3 papers on the risk analysis of the unintended presence of allergenic foods in manufactured food products in *Food and Chemical Toxicology* 2014; 67: 255-287.

The papers cover the following areas:

- Advances in the risk management of unintended presence of allergenic foods in manufactured food products – an overview: this paper concludes that consistent risk management approaches using agreed quantitative action levels based on scientifically robust principles will provide optimal protection to allergic consumers
- Development and evolution of risk assessment for food allergens: this paper discusses the strengths and limitations of the probabilistic risk assessment approach and identifies important data gaps
- Translating reference doses into allergen management practice: challenges for stakeholders: this paper of the trio looks at using the outputs of risk assessment for risk management and risk communication

The papers are available here: <http://tinyurl.com/pjuc3z7>

FSA SHELLFISH TOXIN GUIDANCE

The FSA in Scotland has published guidance on shellfish toxin risk management which will be piloted in Scotland in 2014.

The guidance aims to demonstrate to shellfish harvesters and processors how they can use available evidence to develop food safety management systems for controlling the risks associated with naturally occurring shellfish biotoxins. The guidance document was developed following unprecedented levels of naturally occurring shellfish toxins in Scottish waters in 2013 and will be evaluated following a pilot in 2014 in order to assess: the impact the guidance has had on businesses and local authorities; alternative risk management models which may be in use; and access to technical services across Scotland. The 'Managing Shellfish Toxins Risks' guidance is available here: <http://tinyurl.com/lobdjqx>

ANIMAL WELFARE

WATOK REGULATIONS REPEALED

EU regulation 1099/2009, on the protection of animals at time of killing, came into effect on 1 January 2013.

Following a public consultation in 2012 Defra have been working on a set of domestic regulations in England to provide for a full enforcement regime for the EU regulation and to carry forward existing national rules.

However, at the 11th hour and after further consideration, Ministers have decided that the Welfare of Animals (Slaughter or Killing) Regulations 1995, as amended, which contain national rules, should continue to apply in England alongside the directly applicable EU Regulation. As a consequence the Welfare of Animals at Time of Killing Regulations (WATOK) have been revoked before they came into force.

Find WATOK Regulations at the link for your information: <http://tinyurl.com/pwtz9u3>

Find the Welfare of animals (Slaughter or Killing)1995 here: <http://tinyurl.com/odqq4y4>

Find EU Regulation 1099/2009 on the protection of animals at the time of killing

<http://tinyurl.com/nymoqcm>

THE WELFARE OF FARMED FISH

The Farm Animal Welfare Committee (FAWC), an expert committee of Defra, has issued a review of the welfare of farmed fish in UK aquaculture. Currently, the Animal Welfare Acts place a duty on the person responsible for the fish to ensure their needs are met as required by good practice. In the review, it is recommended that the baseline requirements for land-based species contained in the Welfare of Farmed Animals Regulations are extended, with appropriate modifications, to farmed fish. This would include legal requirements for the management of farming enterprises that cover staff competence, record keeping, inspection frequencies, construction facilities and automatic equipment. To access the FAWC report: <http://tinyurl.com/p2s664b>

RESEARCH ON OFFICIAL CONTROLS IN PIG APPROVED SLAUGHTERHOUSES

The FSA announced on 13 May 2014 that it is funding new research in pig approved slaughterhouses to understand how the legislative changes that apply from 1 June 2014 in these slaughterhouses are rolling out and operating in practice. This fieldwork is for research purposes only and visits to establishments are not intended to be an official inspection or assessment of the slaughterhouse. The results should be available by early 2016 and should help FSA to identify areas where further assistance is needed such as training and information.

More information on the research and findings is available through this link: <http://tinyurl.com/q43yyym>

EFSA UPDATES SCIENTIFIC ADVICE ON PIG WELFARE

EFSA has published an opinion on the issue of tail docking in pigs. Tail docking is a procedure carried out to reduce the risk of tail biting, one of the major issues in modern pig breeding. This behaviour can have several causes, including a lack of materials that pigs need to satisfy a range of behavioural needs, for example straw, hay, silage, compost and peat. Addressing tail biting will help to reduce the need for tail docking. EFSA's experts have identified the relationship between:

- Risk factors, such as the inadequacy or absence of functional manipulable material or poor health.
- Welfare consequences, such as inability to explore, forage or nest; competition for manipulable material; and injuries or pain due to tail-biting.
- Animal and non-animal based indicators, such as tail, ear or flank biting; increase of skin lesions or manipulation of penmates and pen furniture.

The Scientific Opinion is available here: <http://tinyurl.com/mlb4zgm>

EFSA SCHMALLENBERG VIRUS REPORT

EFSA have published a Scientific Report providing an overview of all research carried out on Schmallenberg virus (SBV). The report reviews the current knowledge on SBV regarding genotyping findings, susceptible species, pathogenesis, transmission routes, immunity, seroprevalence, geographical and temporal SBV spread, improved within-herd transmission model, SBV impact assessment and within-herd and regional spread models.

The Scientific Report is available here: <http://tinyurl.com/oftbh7b>

BUSINESS DEVELOPMENT, CERTIFICATION AND TRAINING

BRC STORAGE AND DISTRIBUTION AUDIT MOVES TO ANNUAL

The British Retail Consortium have recently notified us of a change to the audit frequency for their Storage and Distribution standard as a consequence of the standard being GFSI benchmarked.

The Global Food Safety Initiative (GFSI) have recently introduced a process for bench marking Storage and Distribution Standards. The BRC Global Standards for Food and Packaging are both GFSI recognised and this provides added international recognition of certificates issued, greater acceptance particularly by multinational customers and further helps to reduce duplication of audits.

The BRC has applied for the benchmarking of the BRC Global Standard for Storage and Distribution.

A condition of recognition is that the frequency of certification audits shall occur at least every 12 months. To meet this condition they have had to increase the frequency of audits for sites with a scope for Food and/or Packaging materials who currently qualify for an 18 month audit frequency.

The change applies to both existing and new sites certificated to the Standard and will be effective when assigning next audit due dates for audits undertaken from the 1st July 2014.

The change is not retrospective, so sites audited up to and including the 30th June 2014 that qualify for an 18 month frequency will have their next audit 18 months later before reverting to the 12 month frequency following that audit. For more information businesses should contact their certification body.

CHEMICALS, CONTAMINANTS AND FOOD CONTACT MATERIALS

AMENDMENTS TO PESTICIDE RESIDUE LIMITS

The European Commission has published Regulation (EU) No 491/2014 of 5 May 2014 amending Annexes II and III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for a range of Pesticide. The list includes the 19 pesticides: ametoctradin, azoxystrobin, cycloxydim, cyfluthrin, dinotefuran, fenbuconazole, fenvalerate, fludioxonil, fluopyram, flutriafol, fluxapyroxad, glufosinate-ammonium, imidacloprid, indoxacarb, MCPA, methoxyfenozide, penthiopyrad, spinetoram and trifloxystrobin in or on certain products.

The Regulation sets permissible maximum residue limits of the named pesticides for products of the EU and imports of products from third countries into the EU. The Regulation entered into force on 25 May.

However it makes specific provision for Maximum Residue Limits (MRLs) for fenvalerate and fludioxonil in mangoes with code number 0163030, which will apply from 19 August 2014.

Access the new Regulation here: <http://tinyurl.com/ptdx9y5>

Also published: Commission Regulation (EU) No 364/2014 of 4 April 2014 amending Annexes II and III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for fenpyroximate, flebendiamide, isopyrazam, kresoxim-methyl, spirotetramat and thiachloprid in or on certain products was published in the Official Journal of the EU, L112/1, on 15 April 2014 –the Regulation can be accessed via this link: <http://tinyurl.com/o5joao8>. The Regulation entered into force on 5 May 2014.

Finally Commission Regulation (EU_ No 398/2014 of 22 April 2014 amending Annexes II and III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for benthiavalicarb, cyazofamid, cyhalofop-butyl, forchlorfenuron, pymetrozine and silthiofam in or

on certain products was published in the Official Journal of the EU, L119/3, on 23 April 2014 – which is available here: <http://tinyurl.com/q2hms5e> .

These regulations amends residue limits for the pesticides listed above in a number of food and feed products of both animal and vegetable origin.

CADMIUM MAXIMUM LEVELS INCREASE IN SARDINES AND DECREASED IN SOME FISH SPECIES FROM 1 JUNE 2014

Cadmium maximum levels was amended for some fishery products from 1 June 2014. One of the long-awaited changes will concern the increase of cadmium maximum levels for sardines from 0.1 to 0.25 mg/kg. However, EU cadmium maximum levels will also be reduced for some other fish species including Anchovy (*Engraulis* species), Swordfish (*Xiphias gladius*) and Bullet tuna (*Auxis* species).

These changes have been introduced following the publication of Regulation 488/2014. Access the Regulation through this link: <http://tinyurl.com/mzzg55u>

IMPORTS AND THE SUPPLY CHAIN

GUIDANCE ON DOING BUSINESS IN CHINA

The Chinese economy has grown at just under 10 per cent a year for 32 years, overtaking Japan in 2010 to become the world's 2nd largest economy. According to the OECD, China is projected to overtake the US in 2016 (in PPP terms).

The China-Britain Business Council and UK Trade and Investment have produced guidance on doing business in China. The guide aims to provide a route map of the way ahead, together with signposts to other sources of help.

The main objective is to provide business with basic knowledge about China; an overview of its economy, business culture, potential opportunities and to identify the main issues associated with initial research, market entry, risk management and cultural and language issues.

Access the guidance through this link: <http://tinyurl.com/ptcdlk4>

HMRC UPDATE INWARD PROCESSING RELIEF GUIDANCE

HMRC have issued a notice notifying of an update to guidelines explaining the Customs Procedure with Economic Impact (CPEI) known as Inward Processing (IP). Under this procedure, payment of Customs import duties and import VAT may be suspended (or later repaid) when goods imported from outside the EU (third country goods) for processing are then re-exported/exported from the EU. To benefit from IP or any other CPEI, the legal requirements of the procedure must be met by the person/company that holds the IP Authorisation.

Access the notice and guide through this link: <http://tinyurl.com/4zw7qz>

DFT QUIET DELIVERY GUIDELINES

Heavy good vehicle deliveries in residential areas are often constrained during night-time and weekend periods. However, this increases traffic and carbon emissions at peak hours. 'Quiet deliveries' allow goods to be delivered to businesses outside normal hours, using techniques to minimise noise and disturbance. The aim of shifting deliveries to other times is to improve delivery schedules and reduce congestion and the impact of carbon emissions in peak hours.

The Department for Transport have produced a series of good practice guidance documents for quiet deliveries for the following sectors:

- retailers
- hauliers
- local authorities
- community groups
- construction firms

The guides can be accessed through this link: <http://tinyurl.com/ar98nze>

GSP RULES OF ORIGIN USER GUIDE

The Commission has published a guide on how to interpret and implement the rules of origin as they relate to preferential tariff treatment under the EU's Scheme of General System of Preferences (GSP) for developing countries.

The guide: <http://tinyurl.com/kqhk99t>

BAN ON IMPORTS OF FRUIT & VEGETABLES FROM INDIA

Commission Implementing Decision 2014/237/EU of 24 April 2014, on measures to prevent the introduction into and the spread within the Union of harmful organisms as regards certain fruits and vegetables originating in India was published in the Official Journal of the EU, L125/93, 26/04/2014.

The number of interceptions regarding the phytosanitary export certification system in India increased throughout 2013, with regards to fruit fly and white fly. In the light of the outcome of audits and the number of interceptions, it has been concluded that the current phytosanitary safeguards of India are insufficient to ensure that consignments are free from harmful organisms or to address the risk of introduction of harmful organisms into the Union through the import of the specified commodities, including mangoes and aubergines. Consequently, the introduction into the Union of the specified commodities originating in India is prohibited and the ban will remain in place until 31 December 2015.

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

5TH ROUND OF TTIP TALKS

A fifth round of EU-US trade talks has taken place. The talks are part of a trade and investment deal, known as the Transatlantic Trade and Investment Partnership (TTIP).

Negotiators at the talks discussed trade in goods and services, investment, regulatory issues, sanitary and phytosanitary measures, government procurement, intellectual property rights, electronic commerce and telecommunications, environment, labour, small and medium-sized enterprises, and energy and raw materials.

For more information, go to: <http://tinyurl.com/paog7yf>

ALVS USER GUIDE PUBLISHED FOR COMMENT

Phase 2 of the Automated License Verification System Pilot is currently underway, ahead of a full launch planned for October 2014. To assist business' switch to the new system, which will completely replace the current manual system for matching HMRC Chief entries with inspection results in TRACES, a draft user guide (v0.3) has been created, and is currently open for review and feedback.

The guide can be found in the Technical guidance section of the BFFF website under the heading 'Imports & The Supply Chain' through this link: <http://tinyurl.com/q7jk2uc>

The important point to emphasis is that it is a working draft and will stay so all the way through the pilot phases. If you would like to give feedback or comment of the user guide, views can be sent to: mike.peters@defra.gsi.gov.uk

Defra are carrying out briefing sessions for affected businesses and the latest dates and venues are below, BFFF would encourage members to attend the free sessions and sign up for the pilot. Please contact Mike Peters if you are interested in attending a session:

Wed 25th June Felixstowe: Port of Felixstowe, Tomline House, The Dock, Felixstowe, Suffolk IP11 3SY

Session 1 : 12.00 – 2.00pm, Session 2: 2.30 – 4.30pm

Thurs 10th July, Manchester Airport: Hilton Manchester Airport, Manchester Airport, Outwood Ln, Manchester M90 4WP: Session 1 : 12.00 – 2.00pm, Session 2: 2.30 – 4.30pm

Tuesday 15th July, Grimsby: Banqueting Suite, Grimsby Town Hall, Town Hall Square, Grimsby, North East Lincolnshire, DN31 1HU, 2.00pm – 4.00pm

Tuesday 12th August Scotland: Spitfire House, Turnhouse Road, Edinburgh Airport (Cargo terminal) EH12 0AL Session time(s) - tbc

Wednesday 3rd September Heathrow: 1st Floor, Building 550, Shoreham Road East, London Heathrow Airport, Hounslow, Middlesex, TW6 3UA, Session 1: 12.00-2.00, Session 2: 2.30-4.30

Tuesday 9th September East Midlands Airport: Airport Administration, Building 34, Ambassador Road, East Midlands Airport, Castle Donnington, Derby DE75 2AS Session time(s) – tbc

Tuesday 16th September Dover: Dover District Council, White Cliffs Business Park, Dover, Kent, CT16 3PJ, Session 1 : 12.00 – 2.00, Session 2: 2.30 – 4.30

FINFISH STUDY 2013 PUBLISHED

The European fish and seafood added value processing industry relies on a consistent and sustainable supply of raw materials to satisfy consumer demand for fish and seafood products, both for domestic and out-of-home markets.

The EU Fish Processors and Traders Association (AIPCE-CEP) and its members use the Finfish Study at EU and Member State level to exemplify the need for imported seafood to produce added value seafood within Europe.

The full Finfish Study is available here: <http://tinyurl.com/k66qyg7>

FISHING FOCUS MARINE NEWSLETTER

The Spring 2014 issue of Fishing Focus is available to view. This issue contains information on:

- The discards ban
- Fishing agreements
- The Storm Gear Replacement Scheme
- Marine Conservation Zones
- Fisheries management in Marine Protected Areas
- Inshore Fisheries and Conservation Authorities
- Fisheries Science Partnership 2014/15 projects
- England's first marine plans

The Spring 2014 issue of Fishing Focus is available here: <http://tinyurl.com/prl3kb7>

The Shellfish Supplementary Sampling guide is available here: <http://tinyurl.com/naropar> and the summary fact sheet is available here: <http://tinyurl.com/oh3vww8>

REVIEW OF BFFF GUIDANCE 'INTO THE LIGHT'

BFFF 'Into the Light' guidance notes for outer case labelling of manufacturers' branded frozen products in the food service supply chain were last reviewed and revised in January 2010. Since the last review we have seen the updated producer responsibility obligations for packaging waste and the publication of Regulation 1169/2011 Food Information to Consumers Regulation. The guidance is in need of updating to reflect these legislative changes and any other changes in good practice and technological developments within the food service supply chain. This could include strengthening the section on barcoding and perhaps introducing RFID.

You will find the current guidance on the BFFF technical guidance webpage under labelling: <http://tinyurl.com/q7jk2uc> If you would like to contribute to the review please contact sudakin@bfff.co.uk

INCIDENTS AND CRISIS MANAGEMENT

QUESTION ON SEAFOOD LABELLING FRAUD

The Commission was asked a question by a European Member States regarding what was the European strategy to combat seafood fraud. The Commission have published the answer that it is currently considering test methods before deciding whether to include it as part of the revised official controls regulation.

The full question and answer can be viewed here; <http://tinyurl.com/nrgkjtj>

UPDATE ON HEPATITIS A OUTBREAK

EFSA have issued a report concerning its rapid outbreak assessment of Hepatitis A. More than 1,300 hepatitis A cases have been reported in eleven Member States since January 2013, with 240 confirmed cases related to the ongoing outbreak.

Initially the outbreak was associated with people who had travelled to Italy; however, seven Member States – France, Germany, Ireland, Norway, the Netherlands, Sweden and the UK – have reported cases of infections in people who had not travelled to Italy.

Preliminary investigations identified frozen berries as the most likely source of infection. Other hypotheses, such as cross contamination in the food production environment or that the outbreak strain is already widespread but previously undetected, have now also been taken into account.

EFSA is leading a trace-back investigation, with the support of affected Member States, the European Centre for Disease Prevention and Control, the European Commission and the Federal Institute for Risk Assessment.

For more information on the investigation, see the 'Outbreak of hepatitis A in EU/EEA countries – Second Update' available here: <http://tinyurl.com/k4a9zqr>

LOCAL AUTHORITIES TO CARRY OUT FURTHER ROUND OF DNA TESTING ON PROCESSED BEEF PRODUCTS

The Food Standards Agency (FSA) has confirmed details of a new round of tests of beef products for horse meat contamination. The tests have been requested by the European Commission to be carried out by Member States across the EU as part of the follow-up to last year's horse meat incident

The aim of the new round of testing is to give additional reassurance to consumers across Europe that the food chain is being checked for potential problems.

The testing is not based on any new intelligence about food fraud but has been requested as part of the on-going work to ensure the problems discovered last year do not reoccur. Since last year, local authorities in the UK have been testing beef products for horse meat as part of their routine sampling programmes. The UK food industry has also been testing beef products and submitting quarterly results to the FSA via a Campden BRI reporting e mail address. The new round of European testing is in addition to both of these.

The survey is being carried out along the same lines as the previous survey with the same Local Authorities involved. The only slight difference is that the screening level is now 0.5% ; however the final confirmed quantified reporting level for positives is still >1%. The 0.5% screening level was brought in because at the Expert Lab Group meeting in Brussels where the second round of EU Horsemeat testing was discussed some Member States were concerned that the cut-off level of 1% w/w (horsemeat in beef) did not cover the margin of error (uncertainty) allowing non-compliant samples to slip through the system. An analytical threshold of 0.5% w/w for screening was therefore proposed. This will enable a better coverage of samples that contain low levels of horsemeat but which may not have been captured in the initial screen at 1%.

With respect to how the Local Authorities will identify samples for testing. Annex 4 - of the Sampling protocol for Phase 3 gives a detailed account of the last round of testing and will give some insight into this round – see attached and available through this link: <http://tinyurl.com/lfx5nv>

Below is an example of a table sent to an LA by the FSA. LAs are given a broad product type descriptor and a premises type. The distribution of product types is based on National Diet Survey Data.

Number	Product Type	Premise Type
1	Beef Meatballs	Retail - Medium
2	Beef Ready Meals (not mince)	Retail - Small
3	Beef Ready Meals (not mince)	Retail - Small
4	Mince Beef ready Meals	Retail - Large
5	Minced beef - economy	Retail - Large
6	Minced beef - standard	Cold Store

More information is available on the FSA website: <http://tinyurl.com/mu5lz5d>

LABELLING AND FOOD LAW

PUBLIC CONSULTATION: THE EVALUATION OF ALLERGENIC FOODS AND FOOD INGREDIENTS FOR LABELLING PURPOSES

The European Food Safety Authority (EFSA) is inviting comments on its draft scientific opinion on the evaluation of allergenic foods and food ingredients for labelling purposes. The document updates previous EFSA opinions on food ingredients or substances that are known to cause adverse reactions. These include: cereals containing gluten, milk and dairy products, eggs, nuts, peanuts, soy, fish, crustaceans, molluscs, celery, lupin, sesame, mustard, and sulphites. Interested parties should submit written comments by 8 August 2014. To find out more about this consultation please follow this link: <http://tinyurl.com/kmoeqw8>

FSA CONSULTS ON DRAFT TECHNICAL GUIDANCE ON ALLERGEN LABELLING

The Food Standards Agency (FSA) is seeking views on draft technical guidance they have written covering the new rules on food allergen labelling for prepacked foods and the provision of food allergen information for non-prepacked foods introduced by the Food information to consumers regulation EU FIC. The guidance is particularly aimed at SME businesses.

The consultation process is divided into a number of stages:

Stage	Process	Timeframe (deadlines in bold)
Round 1	FSA invites comments on the draft guidance in response to questions (a) (b) (c) below	Thursday 15 May 2014 to Thursday 5 June 2014
Initial review	FSA will review Round 1 comments and publish a summary of these, a revised draft of the guidance and an overview of the changes made to the guidance, on its website	Thursday 5 June 2014 to Tuesday 24 June 2014
Round 2	FSA will invite comments on the revised draft guidance following the initial review (details to appear on its website)	Tuesday 24 June 2014 to Tuesday 15 July 2014

Final review	FSA will review comments received in Round 2	Tuesday 15 July 2014 to Monday 21 July 2014
Final guidance publication	FSA will publish details of the final review and the final guidance itself on its website. The guidance will also appear on www.gov.uk	Week commencing Monday 21 July 2014

The FSA draft guidance can be found on the BFFF Technical Guidance webpage under Labelling: <http://tinyurl.com/q7jk2uc>. If you would like to be kept updated on how the guidance develops or would like to comment, e mail sudakin@bfff.co.uk

FOOD WASTE: COMMISSION PROPOSE “BEST BEFORE” DATE DEROGATIONS

Several EU member states have urged the European Commission to revise the “best before” date on food labels which, according to them, creates confusion among consumers. According to the Commission, this misinterpretation of date marking is considered to have significant impact on food waste in each EU country, reaching around 15 to 20 percent.

Sweden and the Netherlands supported by the Austrian, Danish, German and Luxembourg delegations sent a letter to the European Commission asking it to consider an extended list of products without this “best before” date. To read the letter follow this link: <http://tinyurl.com/lpnmqn6>

The UK delegation supports extending the derogation for reducing the number of food products that need a ‘Best before’ date but advocates an approach based on criteria such as pH, aw, etc rather than a list of food types.

The BFFF Technical and Legislative Expert Group have discussed the proposal and consider that whilst optimizing life of frozen food is a positive thing to reduce waste; to not have a best before may even increase food waste and that a minimum durability date is important to ensure frozen food was enjoyed at the peak of its quality.

GUIDANCE ON GLITTERS AND DUSTS

The FSA have reminded businesses of the legal requirements on dusts and glitters for food decoration, through the publication of guidance. The guidance applies to food that is prepared at home as well as to commercially made products. The guidance follows a successful prosecution by Trading Standards of a Yorkshire company for breaching the food safety legislation by selling cake glitter which was not of the nature demanded and for supplying a non-approved food additive. It has been found that materials not suitable for consumption are being sold for food decoration purposes.

Permitted additives should be clearly labelled. Any glitter or dust intended to be consumed as part of food must be composed of permitted EU additives or colours. These products will typically include permitted additives often mixed with food ingredients, and must comply with the requirements of EU food additives legislation – Regulation 1333/2008.

For more information on the guidance, go to: <http://tinyurl.com/phqkfxb>

QUANTITY LABELLING REQUIREMENTS FOR PRE-PACKED FOODS

The National Measurement Office have issued guidance to Business' on the new quantity labelling requirement for pre-packed foods that will come into force from 13 December 2014 as part of the EU Regulation on the Provision of Food Information to Consumers (EU FIC 1169/2011) .

Examples of the new requirements include:

- The net quantity (weight or volume) of pre-packed food must be labelled
- Requirements apply to all foods intended for the final consumer or mass caterers
- Food information must not be misleading on quantity
- Quantity information must be marked directly on the package or an attached label

For more information on the Quantity indication requirements and how you might be affected, you can find the guide' here: <http://tinyurl.com/npddxbt>

PROTECTED FOOD NAMES: GUIDANCE FOR PRODUCERS

In 1993 EU legislation came into force which provides for a system for the protection of food names on a geographical or traditional recipe basis.

The EU Protected Food Name scheme highlights regional and traditional foods whose authenticity and origin can be guaranteed. The product is awarded one of three marks: Protected Designation of Origin (PDO); Protected Geographical Indication (PGI); and Traditional Speciality Guaranteed (TSG).

Under this system a named food or drink registered at a European level will be given legal protection against imitation throughout the EU.

Producers who register their products for protection benefit from having a raised awareness of their product throughout Europe. This may in turn help them take advantage of consumers' increasing awareness of the importance of regional and speciality foods.

If you wish to find out whether your food can be registered as a registered food name, or the application process, download guidance on protected food names at: <http://tinyurl.com/cgxgvdn>

UPDATE ON HEALTH CLAIMS

The Department of Health has published a bulletin concerning an update from the European Commission's working group meeting on health claims.

The bulletin details the working group discussions that took place in February 2014. A number of proposed new health claims were discussed at the meeting and further details of a few of these are given in the bulletin. Proposed claims highlighted include one on 'non-digestible' carbohydrates and reduction of post-prandial glycaemic responses and one on glycaemic carbohydrates and contribution to recovery of normal muscle function after strenuous exercise.

The Department of Health Nutritional and Health claims legislation bulletins for 2014 can be found here: <http://tinyurl.com/m5w59jw>

FOOD INFORMATION REGULATION(FIR), NATIONAL GUIDANCE

Defra have published the latest draft of their guidance to accompany the European Food Information to Consumers Regulation 1169/2011 and also the UK SI Food Information Regulation (FIR) which is yet to be laid before Parliament and published Both documents can be found on the BFFF Technical Guidance Webpage under the heading of labelling: <http://tinyurl.com/q7jk2uc>

I am very pleased to see that the work we contributed to as part of the Fish Labelling working group with FDF, Seafish and BRC on 'formed', 'added water' and 'date of freezing' is retained as part of the latest draft in the section on meat and fish.

I thought you might also be interested to see that Food and Drink Industries Ireland supported by the Food Safety Authority of Ireland have also recently published what looks to be a very useful FIC guide on all of the major changes – access it via this link: <http://tinyurl.com/ljgybwe>

NUTRITION, ADDITIVES AND HEALTH

SALT REDUCTION CONTRIBUTES TO REDUCED STROKE AND HEART DISEASE

The British Medical Journal has published a collaborative study carried out by Wolfson Institute of Preventive Medicine, Barts and The London School of Medicine and Dentistry, Queen Mary University of London, London, UK into the health effects of reduced salt intakes in the UK.

The study entitled: Salt reduction in England from 2003 to 2011: its relationship to blood pressure, stroke and ischaemic heart disease mortality, aimed to determine the relationship between the reduction in salt intake that occurred in England, and blood pressure (BP), as well as mortality from stroke and ischaemic heart disease (IHD).

The study was carried out by analysing data from the Health Survey for England and found that the reduction in salt intake is likely to be an important contributor to the falls in BP from 2003 to 2011 in England. As a result, it would have contributed substantially to the decreases in stroke and heart disease mortality.

To access the full study findings go through this link: <http://tinyurl.com/p9ef7mw>

WHO REPORT ON ANTIMICROBIAL RESISTANCE

The World Health Organisation has published a report on the seriousness of the growing issue of antimicrobial resistance. Antimicrobial resistance (AMR) threatens the effective prevention and treatment of an ever-increasing range of infections caused by bacteria, parasites, viruses and fungi. An increasing number of governments around the world are devoting efforts to a problem so serious that it threatens the achievements of modern medicine. A post-antibiotic era – in which common infections and minor injuries can kill – far from being an apocalyptic fantasy, is instead a very real possibility for the 21st Century.

This WHO report, produced in collaboration with Member States and other partners, provides for the first time, an accurate a picture of the magnitude of AMR and the current state of surveillance globally.

Access the report through this link: <http://tinyurl.com/mq7p26a>

EFSA RECOMMEND REDUCTION IN ZINC CONTENT IN FEED

The European Food Safety Authority (EFSA) has proposed a reduction of the maximum permitted content of zinc in feed for all animal species. It is estimated that the new proposed levels will reduce the amount of zinc in manure released in the environment by about 20%. The reduction in maximum permitted content of zinc in feed is intended to ensure consumer safety, animal health and welfare, and should not affect animal productivity.

To complete its risk assessment, EFSA reviewed relevant available literature as well as data received from national authorities of European countries and from stakeholders. EFSA have published a scientific opinion on its proposal which can be accessed through this link: <http://tinyurl.com/p84jld8>

Use of Ethyl Lauroyl Arginate in Heat-treated Meat Products

Commission Regulation (EU) No 506/2014 of 15 May 2014 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council and the Annex to Commission Regulation (EU) No 231/2012 as regards ethyl lauroyl arginate as a preservative in certain heat-treated meat products was published in the Official Journal of the EU, L145/35, 16/05/2014.

This Regulation authorises the use of ethyl lauroyl arginate as a preservative in heat-treated meat products, except emulsified sausages, smoked sausages and liver paste in order to improve the microbiological quality of those food products, including inhibiting the growth of harmful micro-organisms such as *Listeria monocytogenes*. It is assigned the EC number of E 243 and specifications are included in Regulation (EU) No. 231/2012. It entered into force on 5 June 2014. The Official Journal is available here: <http://tinyurl.com/nhpnxh9>

USE OF ETHYL LAUROYL ARGINATE IN HEAT-TREATED MEAT PRODUCTS

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The Official Journal is available here: <http://tinyurl.com/nhpnxh9>

RESPONSE TO SUSTAIN'S SCHOOL AND HOSPITAL FOOD CAMPAIGN

The Department of Health, Defra and Department for Education has published its response to Sustain's school and hospital food campaign.

Each department has developed a course of action tailored to suit their part of the public sector. Defra's British Food Plan will involve developing the Government Buying Standards for Food and Catering Services to support a healthier future for people, farmers and food processors by simplifying public procurement processes and purchasing criteria and making them more consistent. The Department of Health has set up a Hospital Food Standards Panel (HFSP) to advise on standards covering the nutritional content of patient meals, healthy eating for staff and visitors (and patients as appropriate), and sustainability, including local and sustainable procurement, food waste and animal welfare. Once the HFSP has made its recommendations, the Department of Health will work with NHS England to ensure that they are appropriately highlighted in the NHS Standard Contract.

With regard to school food standards, the proposed revised school food standards state that wherever possible, foods should be prepared in the school's own kitchen from fresh, locally sourced ingredients.

For more information on the Government's response go to: <http://tinyurl.com/mylv3pr> Information on the Sustain campaign can be found on their through this link: <http://tinyurl.com/5v72ou>

PHE NATIONAL DIET AND NUTRITION SURVEY

The latest [National Diet and Nutrition Survey \(NDNS\) data](#) released in May 2014 by Public Health England (PHE) shows that overall the population is still consuming too much saturated fat, added sugars and salt and not enough fruit, vegetables, oily fish and fibre.

The NDNS is an annual survey designed to assess the food consumption and nutritional status of a UK representative sample of 1,000 people per year (500 children, 500 adults) aged 18 months upwards living in private households. The report presents results from the first 4 years of the programme (2008/2009 to 2011/2012) combined and supersedes the previous report published by Department of Health in July 2012 which covered the first 3 years.

The data underpins PHE's call for the population to lead a healthy lifestyle by eating a balanced diet, based on the eatwell plate, which includes eating a minimum of 5 portions of a variety of fruit and vegetables per day and increasing consumption of oily fish and fibre.

The report and executive summary can be found here: <http://tinyurl.com/ldx3w2r>

REGULATION AMENDS ADDITIVES APPROVED FOR USE IN MEAT PREPARATIONS

Following agreement at SCoFCAH and scrutiny by the European Council and Parliament: Regulation No 601/2014 amending Annex II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council as regards the food categories of meat and the use of certain food additives in meat preparations has now been published and can be accessed via the following link and is also attached: http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=uriserv:OJ.L_.2014.166.01.0011.01.ENG.

The new Regulation introduces amendments to EU food additives legislation relating to meat preparations.

The amendments will enter into force on 25 June and are directly applicable in UK legislation.

You may recall Regulation 1129/2011 provided the Annexes for Regulation 1333/2008 on additives permitted in foods and gave us the list of approved additives that applied from 1 June 2013. Since publication difficulties were raised regarding additives permitted particularly in meat preparations.

The Regulation categorised meat preparations as unprocessed with unprocessed foods not permitted to benefit from the carry over principle; also many previously used additives – inc phosphates were no longer permitted.

In summary the changes are:

- The sub categories in Food Category (FC) 8 (meat) in Annex II of Regulation 1333/2008 are 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 current rules on permitted carry-over of additives in meat preparations have been amended so as to exclude unprocessed meat preparations from the unprocessed foods which are exempted from the “carry-over” principle. This will allow additives to be used in the sauces and seasonings used with unprocessed meat preparations. (Processed meat preparations are already permitted to benefit from carry-over under the current rules).

The following new uses of additives were agreed:

- The colours E 100, E 160c, E 162, E 120 and E 150 in specified traditional fresh sausages and similar products. These colours are currently used in certain other Member States in their traditional products. E 120, E 150 and E 129 are already permitted to be used in UK breakfast sausages with a minimum cereal content of 6% and burgers with a minimum vegetable and/or cereal content of 4%.
- A range of additives (E 260-263, E 270, E 325-327, E 300-302, and E 330-333,) as acidity regulators, preservatives, anti-oxidants or to increase microbiological stability in all meat preparations to which other ingredients than additives or salt have been added.
- A range of additives (E 401-404, E 407, E 407a, E 410, E 412, E 413 and E 415, E 1414 and E 1442) as humectants or stabilisers to diminish leakage of water in the packaging and to prevent the loss of meat juices during further processing. These uses to be authorised in meat preparations to which ingredients have been injected and meat preparations composed of meat parts that have been handled differently: minced, sliced or processed and those that are combined together e.g. roulades containing minced meat. There is no longer a provision for these to be used in burgers given that phosphates will now be permitted to be used in traditional UK burgers.
- E 338 – 452 (phosphates) to be permitted additionally in certain specified traditional foods, including (as indicated above) including breakfast sausages and burgers with a minimum vegetable and/or cereal content of 4%. Previous provisions which would have permitted alginates and gums in burgers in order to replace phosphates have now been deleted.
- E 249 – 250 (nitrites) in certain specified traditional meat preparations.
- E 500 sodium carbonates as a humectant in poultry meat preparations and in certain specified traditional meat preparations.

Access the Regulation through this link: <http://tinyurl.com/p6ehdta>

PROCESSING AND RETAIL

CMA RESPONSE TO TSI PRICING PRACTICES GUIDE

The Competition and Markets Authority's (CMA) has published its response to the Trading Standards Institute's (TSI) Pricing Practices Guide review.

The CMA's response focusses on four main areas where review of the Pricing Practices Guide (PPG) would be most likely to improve its effectiveness. They ask whether the current PPG:

- Properly encourages self-assessment and risk awareness by traders
- Puts sufficient focus on the consumer and the consumer's expectations
- Adopts an approach to disclaimers and explanatory text that is in line with the substantive requirements of the CPRs
- Does enough to protect against selective interpretation of the guidance by some traders

In April 2013, lead responsibility for business education and advice was transferred to the TSI. The TSI's new responsibility includes the PPG, which sets out guidance for retailers on how to lawfully display and advertise prices and price promotions.

The TSI launched a review of the PPG by issuing a call for evidence which invited respondents to consider a number of questions about how current PPG assists and detracts from ensuring legal compliance and preventing consumer detriment.

For more information, and to see the CMA response, go to: <http://tinyurl.com/o36ht9q>

NEW HACCP TOOL FOR BUSINESS

The Food Standards Agency (FSA) has released a new HACCP web tool for businesses. 'MyHACCP' offers free step-by-step online guidance to food manufacturing and other food businesses on how to build effective HACCP-based controls.

The tool is available here: <http://tinyurl.com/m4eugfd>

Both large and small businesses across all food and drink sectors can benefit from the tool and the HACCP principles are generic, which means that the tool is useful to any type of food businesses where in-depth consideration of hazards and controls are needed. Use of the tool will be beneficial to demonstrate controls and due diligence to Enforcement and Regulators

CONSULTATION ON PAS 96 REGARDING FOOD AUTHENTICITY AND PROTECTION

The British Standards Institute (BSI) is seeking views on a revised guidance document aimed at helping to protect and defend food and drink businesses from deliberate attack.

The draft Publicly Available Specification (PAS) provides guidance on the avoidance and mitigation of threats to food and food supply. It describes a risk management methodology, Threat Assessment Critical Control Points (TACCP), which can be adapted by food businesses of all sizes and at all points in food supply chains. It is intended to be of particular use to managers of small and medium sized food enterprises who may not have easy access to specialist advice.

The document for consultation is Draft PAS 96 on Food Authentication, if you would like to make a comment you can do it direct through this link <http://tinyurl.com/lf59mzo> where you will also find the draft new standard. Closing date for comments: Thursday, 10 July 2014.

REFRIGERATION

F-GAS REGULATION PUBLISHED

The EU Fluorinated Gas Regulation has had a significant impact on refrigeration systems and refrigerants in use across Europe since its introduction in 2006. The European Commission has now completed a review of the original Regulation and published a new Regulation with which they intend to cut the EU's F-gas emissions by two-thirds compared with 2014 levels by 2030. The new rules replace the current Regulation and will apply from 1 January 2015.

Regulation (EU) No 517/2014 of the European Parliament and of the Council of 16 April 2014 on fluorinated greenhouse gases and repealing Regulation (EC) No 842/2006 was published in the Official Journal of the European Union at the end of May. The Regulation can be accessed via this link: <http://tinyurl.com/pnpgda2>

ACRIB, the Air Conditioning and Refrigeration Industry Board, represents the industry's interests at UK level. BFFF have a seat on the Board and Technical Committee of ACRIB who have provided the statement below on the new Regulation. More information on the activity of ACRIB and on their involvement in the F Gas review can be found on their website: <http://www.acrib.org.uk/Q6I12U60634>

ACRIB members have also put together a very useful reference guide on the relative GWP values (global warming potential) of the various refrigerants and refrigerant mixes, which is on the ACRIB website and can also be found in the Technical Guidance section of the BFFF website.

ACRIB Statement:

ACRIB representing UK refrigeration, air conditioning and heat pump industry welcomes the publication this week of the new F Gas Regulation in the Official Journal on 20th May 2014 (web link http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ.L_.2014.150.01.0195.01.ENG).

This means that the existing F Gas Regulation will be repealed; the new Regulation enters into force on the 9th June and begins to take effect from the 1st January 2015. This was followed by publication of The European Commission's notice to producers and importers of HFCs and new entrants – one of the most critical elements of the new regulation in that it sets the rules for HFC quota allocations and managing the HFC Phase Down. The notice set application deadlines and describes the procedure that importers and producers, including the new entrants, have to follow in order to be eligible to receive quota from the Commission. The notice confirms that placing on the market of these substances needs to be accounted for in the quota system laid down in the Regulation. More information is available: http://ec.europa.eu/clima/news/articles/news_2014052102_en.htm.

All this is the culmination of many years of intensive work collecting feedback from industry, submitting responses to the Commission consultations and liaising with UK Government representatives. ACRIB are pleased to see that many of our recommendations were taken up and that elements of the new regulation will strengthen areas identified by UK industry as weak in the original regulation.

The phase down and limited bans for certain applications will provide certainty for the industry to move forward with choices for new systems, given the impending R22 phase out. However, work will continue to clarify definitions and requirements and to increase awareness of the changes and updates will be posted regularly on this website. Implementation acts will be announced and official guidance is expected in the coming months. In response to demand from industry ACRIB will be holding a conference on 11th November in London to review these changes and provide a summary of guidance available.

The ACRIB conference on 11th November 2014 will be held at Carisbrooke Hall, London W1 and delegates will have the opportunity to get clear and reliable information on the changes being introduced as well as having the opportunity to ask questions.

The agenda covers the new Regulation and its impacts throughout the supply chain including the implications for installers and service contractors.

If you are interested in finding out more about the conference please contact Sudakin@bfff.co.uk

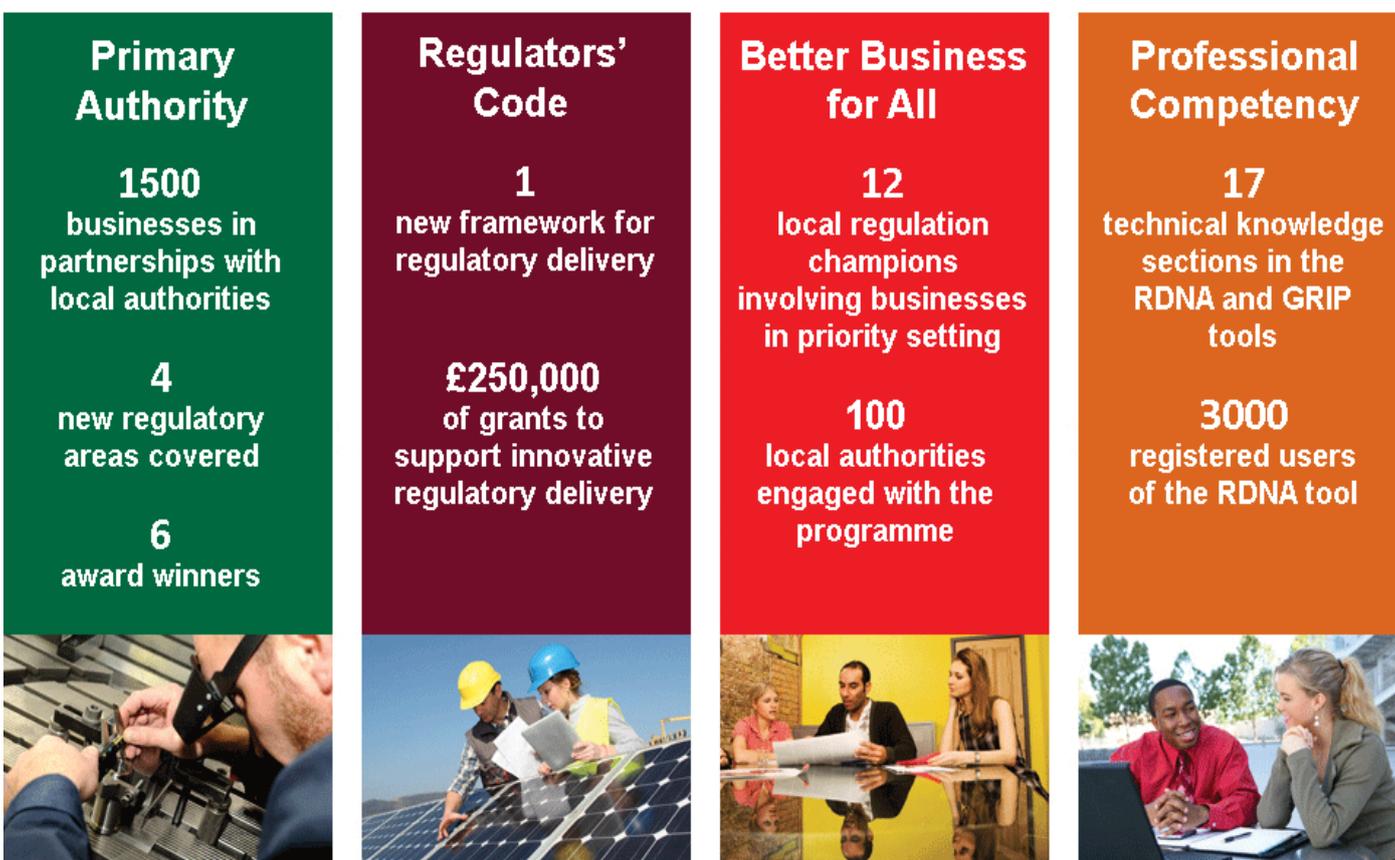
REGULATORY ENFORCEMENT AND OFFICIAL CONTROLS

BIS DELIVERY PLAN 2014-15

BIS have released their third annual delivery plan. The focus in 2014-15 is on behaviour and action at the front line, and BIS will work with stakeholders to ensure that change is felt by businesses and regulators.

The plan sets out priorities for the year ahead, and describes how resources will be used to deliver priorities across the UK. It also includes a list of achievements from 2013-2014.

BRDO: Key Numbers for 2013-2014



The Delivery Plan is available here: <http://tinyurl.com/oraed6k>

FEED LAW CODE OF PRACTICE FOR ENGLAND PUBLISHED

The new Feed Law Code of Practice for England has been published. The changes include a greater use of competence-based criteria for the authorisation of officials, an increased use of earned recognition for compliant feed businesses and the introduction of country specific codes. The Code was approved by the Minister in April 2014 and laid before Parliament in May 2014.

The Code that has been published only applied to England. Similar changes will also be introduced in Wales, Scotland and Northern Ireland in parallel codes.

The Feed Law Code of Practice is available here: <http://tinyurl.com/nmz4els> and the accompanying guidance is available here: <http://tinyurl.com/kolfj6p>

RESEARCH

LOCAL AND NATIONAL REGULATION: PERCEPTIONS SURVEY

Working with the National Audit Office, the Better Regulation Executive and BRDO, both part of the Department for Business, Innovation and Skills, are building an evidence base about business perceptions of regulation.

The perceptions survey covers regulations enforced at a national level in the UK and a local level in England and Wales. It provides useful insight into the attitudes of businesses towards regulation and the extent to which this is perceived as a burden, both in general and in specific regulatory areas.

The 2014 survey was conducted by Jigsaw Research, and is available here: <http://tinyurl.com/kmxzfx7>

SPECIES DNA CARRYOVER IN PROCESSING PLANTS – RESEARCH PUBLISHED

In 2013 in the wake of the horsemeat contamination issue the FSA commissioned research through the Laboratory of the Government Chemist (LGC) in an attempt to establish whether under conditions of good GMP meat DNA could be transferred between production runs using the same equipment or processing lines.

The FSA and Defra have now published the findings of the research which has established there should be no detectable carryover contamination of meat in UK meat processing plants when producing minced meat in accordance with current good manufacturing practice.

The project was conducted in two phases; phase 1 was carried out in a commercial pilot plant under controlled conditions and phase 2 trials were carried out in three working UK commercial plants. Both phases focussed on raw pork carry-over into raw beef mince.

The results from both phase 1 and 2 showed that both deep chemical cleaning and cleaning with high pressure water of industrial mincing equipment and conveyor belts in line with GMP were effective in preventing carry-over of pork meat into beef. By comparison when no cleaning was carried out between species processing, both the phase 1 and phase 2 studies showed that significant carry-over of pork meat into beef meat does occur and that this can vary according to the type, size age and complexity of equipment used.

The findings are the key science based evidence that supports the FSA Board paper from January 2014. In this paper the FSA set a threshold for contamination of processed meat products with undeclared meat. The paper can be found through this link: <http://tinyurl.com/nwftgo7>

Find the report through this link: <http://tinyurl.com/ouhlaok>

SOCIAL RESPONSIBILITY, ENVIRONMENT AND SUSTAINABILITY

COMMISSION FORESIGHT REPORT FOOD IN 2050

The European Commission have published a report looking at the future of food safety and nutrition policy in the EU.

The Commission have identified a series of emerging challenges and risks that could put the current European food system under severe stress. These challenges include demographic imbalances, climate change, resource and energy scarcity, slowing agricultural productivity, increasing concentration of the supply chain, price volatility, changing diet trends and the emergence of anti-microbial resistant strands.

Foresight analysis on 'Delivering on EU Food Safety and Nutrition in 2050 - Scenarios of future change and policy responses' is a first step of the Directorate-General for Health and Consumers' Foresight Project for future food policy development.

The project aims to provide insight and guidance for future policy-making and the research which underpins EU policy in this area by identifying the:

- critical challenges to EU food legislative framework;
- future evolution of the challenges (in years 2020, 2030 and 2050);
- impacts of current challenges on EU's food legislative framework;
- potentially critical changes in the current framework necessary to maintain the prevailing high standards.

Access the report through this link: <http://tinyurl.com/loq7t3k>

COMMISSION CONSULTATION ON CSR STRATEGY

The European Commission has launched a consultation to seek feedback on the achievements, shortcomings and future challenges of the Commission's activities on Corporate Social Responsibility (CSR), as outlined in the Commission's 2011 Communication on "A renewed EU strategy 2011-14 for Corporate Social Responsibility" ([COM\(2011\) 681](#) )

The results of this public consultation will be summarised in a technical report and further inform the preparation of the plenary meeting of the [multi-stakeholder forum](#) on CSR, which is planned for November 2014. These two events will provide the most essential input for the Commission's work on the direction of its CSR policy after 2014.

The consultation is open until 15 August and can be accessed through this link: <http://tinyurl.com/pm9u7u7>

Defra Publish Response to Waste Transfer Notes Consultation

Every time controlled waste is transferred from one party to another, certain information (the 'written description') must be recorded. What comprises the written description is set out in Regulation 35 of the Waste (England and Wales) Regulations 2011 (the 2011 Regulations). A Waste Transfer Note (WTN) is a standalone document that records the written description; it is the most common way most waste transfers are recorded.

In response to feedback from their Red Tape Challenge, aimed at reducing the burden of regulation particularly for small businesses, Defra and the Welsh Government launched a joint consultation to seek views on proposals to provide greater flexibility as to the types of information that can be used as an alternative to a WTN. By amending Regulation 35 of the 2011 Regulations, Defra and Welsh Government proposed to clarify that those who transfer and handle waste should have the ability to record the written description on alternative documentation such as invoices, orders or receipts should they wish to do so.

The document summarises the responses to the consultation and details how Defra and Welsh Government has taken them into account in establishing their policy decision – it is available here: <http://tinyurl.com/qy1p7v3>

DEFRA PUBLISH RESPONSE TO WASTE TRANSFER NOTES CONSULTATION

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In April 2011 the Government launched the Red Tape Challenge, an initiative to review and remove unnecessary regulation which potentially restricts business growth. The Red Tape Challenge stated that it is burdensome for some small businesses to fill in WTNs.

In response to the Red Tape Challenge, Defra and Welsh Government launched a joint consultation to seek views on proposals to provide greater flexibility as to the types of information that can be used as an alternative to a WTN. By amending Regulation 35 of the 2011 Regulations, Defra and Welsh Government proposed to clarify that those who transfer and handle waste should have the ability to record the written description on alternative documentation such as invoices, orders or receipts should they wish to do so.

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GUIDANCE DOCUMENT ON PREVENTION & REDUCTION OF WASTE

Think.Eat.Save: Reduce Your Foodprint was launched in January 2013 by the United Nations Environment Programme (UNEP), the UN Food and Agriculture Organisation (FAO) and other organisations including WRAP. The purpose of the campaign is to raise awareness about the need to reduce food waste, as around a third of produced for human consumption is lost or wasted globally and this has a negative financial, environmental and social impact.

Food and nutrition security is affected by food waste. The FAO (2013) identify a need to increase food availability by 60%, by 2050, yet food produced, but not eaten, uses almost 30% of the total available agricultural land.

The Group has now published guidance with the objective to catalyse action around the world by sharing proven methodologies for food waste prevention. The guidance is available here: <http://tinyurl.com/qc7uoql>

TECHNOLOGY AND NOVEL FOODS

GM TRIALS GIVEN THE GO AHEAD

Defra has granted statutory consent to Rothamsted Research to carry out a small-scale field trial of genetically modified (GM) camelina plants. The GM camelina has been modified to produce omega-3 polyunsaturated fatty acids in its seed oils. The trial will test the performance and yield of the GM camelina under field conditions. The trial was due to start this spring and run until 2017 on the Rothamsted estate in Harpenden, Hertfordshire.

This regulatory decision follows a public consultation and the independent expert scientific advice from the Advisory Committee on Releases to the Environment (ACRE). Conditions have been imposed on the trial to ensure that it is conducted safely, and the GM plants will not be allowed to enter the food or feed chain.

More can be found on the government website here: <http://tinyurl.com/n5ab6pz>

**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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