

T & L UPDATE

BFFF TECHNICAL AND LEGISLATIVE UPDATE

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British Frozen Food Federation

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FOREWORD

Welcome to the November Edition of the T&L Update

In compiling the articles for this issue, we are attempting to give a flavour for the trends in legislation and issues affecting the food sector in the UK. We will not attempt to comprehensively cover the Brexit debate but recognise its importance to members particularly those who export and we have included a couple of top line articles to show the thinking so far. BFFF has more detailed information available for members and is keeping up with the general debate and developments. If members would like more information Denise and I can give more information or we can attempt find out!

We are also reviewing our sources for the T+L and increasingly looking to combine the papers from the BFFF expert group with our other sources to give you access to the current items of interest to your expert group and the most current information on a wide range of subjects. If you have any suggestions for improving this, please let us know.

It is always difficult to predict the future in times of change but there are some themes becoming clearer- we have included short articles on EFSA and their view of emerging risks/ 2 articles on Antimicrobial resistance and further detail of the FSA Regulating our future which is an initiative which will affect every food business in the UK. But again, if you know of areas that will have long term impacts on our sector and don't feel we are covering these sufficiently please let us know.

At the other end of the scale there is a need to cover some specialised but important areas and the review of the BRC Agents and Brokers standard is a good example. Denise is attending the steering group discussions to ensure the detail is appropriate and practical for members. The application of practical independent third party standards is a way of demonstrating a company's quality standards. The issues begin when these standards are not sensible or capable of interpretation by inexperienced auditors. BFFF can try to ensure this is kept to a minimum with your help and feedback.

We do hope that you find the T&L a valuable read.



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ACTIVITY OF EUROPEAN INSTITUTIONS

EFSA TO CO-CHAIR CHINA INTERNATIONAL FOOD SAFETY & QUALITY CONFERENCE

EFSA will formalise its relationship with the China National Centre for Food Safety Risk Assessment (CFSA) during the visit of EFSA's Executive Director to the People's Republic of China in November 2016. EFSA will also participate in the "China International Food Safety & Quality Conference + Expo 2016" and co-chair one of its seminars on future priorities in food safety.

China and the EU are increasingly working together in the area of food safety. Marking a milestone in the relationship between EFSA and the CFSA, EFSA's Executive Director Bernhard Url and CFSA's Acting Director General Mr Jiang Lu are to sign a Memorandum of Cooperation.

The agreement between EFSA and the CFSA aims at setting a legal basis to ensure cooperation programmes in the areas of capacity building, exchange of knowledge and expertise, as well as stimulating harmonisation and innovation in food safety risk assessment methods and approaches.

EFSA will also take part in the "China International Food Safety & Quality Conference + Expo 2016" in Shanghai and co-chair a seminar on "Priorities in food safety 2016-2020".

The seminar which is jointly organised by the European Commission and EFSA will focus on future food safety challenges, and on implications for European and international risk assessors and managers. EFSA will give insights into areas of its work with global significance, such as its new guidance on applications for novel and traditional foods, and its contribution to global efforts to address antimicrobial resistance (AMR).

EFSA SEEK OFFICIAL STAKEHOLDERS

The European Food Safety Authority (EFSA) is changing and broadening its approach to stakeholder engagement.

It is currently inviting eligible bodies to register as official EFSA stakeholders and has identified the following groups as their stakeholder base:

- Consumer organisations
- Environmental/health NGOs and advocacy groups
- Farmers and primary producers
- Business and food industry associations
- Distributors and HORECA (businesses that prepare and serve food and drinks)
- Practitioners' associations (e.g. vets and medics)
- Academia.

To be eligible to register as a stakeholder, relevant bodies must be legally established in the EU/EEA and active at EU level. However, organisations that do not fall into this category can still seek to support and guide EFSA through their relevant EU-level body.

Further information about stakeholder engagement at EFSA can be found here: <http://tinyurl.com/zf8waw8>

The full eligibility criteria to register can be viewed here: <http://tinyurl.com/hjkajzk>

The registration form can be accessed here: <http://tinyurl.com/hmal8wd>

Although registration is open-ended, there will be an initial selection approximately six weeks after the opening of registration.

ANALYTICAL & METROLOGY

BEIS PUBLISH GUIDANCE NOTE ON WEIGHING OF CONTAINERS FOR SHIPMENT BY SEA

Until recently it has not been a legal requirement for containers to have their weight verified before being loaded onto cargo ships. There were many risks associated with this. Most critically, an unbalanced or top heavy load could cause containers to be lost or the ship to capsize in rough conditions, in both cases presenting a serious threat to human life at sea.

To address this problem the International Maritime Organization (IMO) recently amended the SOLAS (Safety Of Life At Sea) regulation VI/2. This meant that the shipper is responsible for providing the verified weight in advance to be used in the preparation of the ship stowage plan and the verified gross mass is a condition for loading a packed container onto a ship.

However, the facilities and weighing infrastructure within ports and shipyards (or other directly related areas) have, in a lot of cases, not been set up to allow for such weight verification to take place easily or speedily. There is therefore opportunity for manufacturers of weighing equipment to provide innovative solutions to the shipping industry to allow these regulations to be met and by doing so contribute to the safety of human life at sea.

The BEIS Regulatory Delivery have published a technical briefing note on this subject which can be viewed here: <http://tinyurl.com/hvfnusb>



ANIMAL WELFARE

FSA AND AHDB UPDATE ON WORK TOWARDS BETTER HEALTH AND ANIMAL WELFARE

The FSA have issued an update on their continuing work to help industry deliver better health and animal welfare. In the update, they refer to:

- Continuing work with the meat industry regarding a new system to gather and communicate meat inspection results data (started in November 2015).
- Revision of the list of conditions to be recorded by Meat Hygiene Inspectors (MHI) in abattoirs (in partnership with the Agriculture and Horticulture Development Board (AHDB), other government departments and key industry players).

They state, 'The aim of this initiative is to help us work better with livestock producers and processors to ensure better public health and animal health and welfare. Improving the exchange of accurate and reliable data will allow producers, farmers and the FSA to respond quickly and to act upon it.'

To date, the FSA has:

- Introduced an IT platform for MHIs to record and communicate the results
- Implemented new set of conditions nationally (pigs and wild game to be completed at beginning of the year).

The next step, is to make sure there is a robust animal traceability in processing establishments and as such the FSA are exploring with AHDB and Meat Promotion Wales (HCC) different traceability and reporting methods in various abattoirs in England and Wales, seeking to utilise and enhance existing processes to reduce the unnecessary use of industry and FSA resources.

If you're interested in getting involved or finding out more you are invited to email the FSA on iris@foodstandards.gsi.gov.uk

UPDATE ON AVIAN INFLUENZA IN FRANCE

Defra and the APHA published on 26 September 2016 an updated outbreak assessment for avian influenza (H5N1, H5N2, H5N3 and H5N9) in poultry in France.

Since the last update on 20 July 2016, a small number of outbreaks in poultry have been reported as a result of increased surveillance in South West France. The latest results are an increase of two Highly Pathogenic Avian Influenza (HPAI) and three Low Pathogenic Avian Influenza (LPAI) outbreaks on July's figures.

The restriction zone (under an amendment to Implementing Decision 2015/2460/EU) remained in place until 15 September 2016 but has now been lifted on the basis of the French eradication plan and level of surveillance carried out in the last few weeks. The risk level for the UK remains at low, but heightened.

The most recent update can be viewed here: <http://tinyurl.com/h85cjxu>

WELSH GOVERNMENT UNVEIL NEW PLANS TO TACKLE TB IN CATTLE

Individual action plans are to be developed for farms in Wales with long-term bovine TB issues along with other measures which involve deeper and more sensitive testing of herds.

The Welsh Government has unveiled new plans which include dividing up Wales into different areas with low, intermediate and high incidence of the disease. Pembrokeshire, Carmarthenshire and counties alongside the border with England will be classed as "high", while north west Wales is classified as "low".

A tailored approach will be developed to reflect the varying disease conditions and risks with the aim being to try and avoid the disease from spreading to north west Wales and to work towards eradicating it in areas of high prevalence. During a 12-week consultation, the Welsh Government will seek views on the measures that should be applied to each area.

For farms where there are persistent breakdowns, individual action plans will be developed in partnership with farmers, vets and the Animal and Plant Health Agency. These would involve investigating farming practices.

Where it can be shown that badgers are part of the problem, Rural Affairs Secretary Lesley Griffiths said she would consider allowing cage-trapping them with infected animals being humanely killed.

Ms Griffiths said "Since we introduced the eradication programme in 2012 we have seen a decrease in the number of new cases of bovine TB in cattle herds in Wales, with the latest figures showing the number of new TB incidents is down by 19%". "I am keen to build on this success and speed up progress, which is why I am looking to introduce enhanced, evidence-based measures."

Ms Griffiths said vaccination still had a role to play in the approach to TB eradication but added it was "too soon to think" about using it in the future when it was unknown when the supply would be restored.

Chief veterinary officer for Wales Prof Christianne Glossop indicated there were 60 farms where TB is a chronic problem and it was possible that deeper and earlier testing could mean the number of cattle slaughtered would rise in the short term.

The Farmers' Union of Wales (FUW) called it a "small step in the right direction" but said many farmers would be concerned at the implications of splitting Wales into TB zones.

Conservative rural affairs spokesman Paul Davies AM welcomed the consultation but believed it was a case of "too little, too late".



BREXIT



STATEMENT IN HOUSE OF COMMONS ON NEXT STEPS IN LEAVING THE EU

A statement was delivered to the House of Commons from the Secretary of State David Davis and the Department for Exiting the EU (DfEEU) outlining the next steps in leaving the European Union.

In his statement David Davis said “we will make a success of Brexit. We will start by bringing forward a Great Repeal Bill that will mean the European Communities Act ceasing to apply on the day we leave the EU. It was this Act which put EU law above UK law. So, it is right, given the clear instruction for exit given to us by the people in the referendum, that we end the authority of EU law”.

He went on to say “The Great Repeal Act will convert existing EU law into domestic law, wherever practical. That will provide for a calm and orderly exit and give as much certainty as possible to employers, investors, consumers and workers. And we have been clear, UK employment law already goes further than EU law in many areas - and this Government will do nothing to undermine those rights in the workplace.

He stated that legislation resulting from Brexit must work for the whole of the United Kingdom and while no one part of the United Kingdom can have a veto over our exit, the Government will consult and work closely with the devolved administrations. He also indicated the great repeal bill would be delivered at the next parliamentary session.

David Davis’ full speech can be viewed here: <http://tinyurl.com/zcxh3nz>

FDF PUBLISH MANIFESTO FOR FUTURE EU RELATIONSHIP

The FDF have published their manifesto ‘A New UK-EU Relationship Priorities for the Food and Drink Manufacturing Industry’ which sets out the industry’s priorities for a new relationship between the UK and the EU in response to the vote to leave in the referendum on 23 June 2016.

The manifesto focuses on four key priorities:

1. Workforce
2. International trade
3. Regulatory stability
4. Domestic support

In response to the speech from Rt Hon Andrea Leadsom MP at the Conservative Party Conference, Secretary of State for Environment, Food and Rural Affairs, Ian Wright CBE, Director General of the FDF said:

“The Secretary of State’s confidence in our sector and optimism for the future are heartening. As discussions regarding Britain exiting the EU begin, this country’s 6,500 plus food and drink producers are looking to their ambassadors in Government to secure a workable future relationship with the EU. As the UK’s largest manufacturing sector, employing 400,000 people across the UK and contributing £21.9bn to the UK economy, our industry is a major national asset and the envy of the world”.

“Our industry requires a stable economic environment in order to remain competitive as we look to continue increasing levels of productivity, growing exports to exceed the £12.3bn figure achieved in 2015 and trebling our apprenticeship workforce by 2020”.

“We remain committed on the need for Government to recognise the strategic importance of our industry in EU exit negotiations, in the face of resulting uncertainty following the decision to leave the EU. We offer our expertise and insight to the Secretary of State and share her enthusiasm for our vibrant industry.”

The full manifesto can be viewed here: <http://tinyurl.com/ht8coyx>

CBI SIGNS OPEN LETTER TO GOVERNMENT ON BREXIT NEGOTIATIONS

The Confederation of British Industry (CBI) and other business groups have signed an open letter on the need for the Government to work with business as it negotiates the UK's exit from the EU.

In the letter the CBI state the way in which we leave the EU and on what terms. Also it is of critical importance to jobs and investment in the UK and the Government must make sure that the terms of the deal to leave ensure stability, prosperity and improved living standards.

They state the arrangements must deliver barrier free access to the EU's Single Market, especially to our manufacturing and service sectors. They also raise a concern that leaving the EU without any preferential trade arrangement and defaulting to trading by standard World Trade Organisation rules would have significant costs for British exporters and importers, as well as those in their supply chains. They quote that 90% of UK goods trade with the EU would be subject to new tariffs meaning 20% in extra costs for our food and drink industry.

They go on to point out that many areas of regulation now up for discussion are highly complicated and EU negotiations may not be completed within the Article 50 two-year timeframe. They call on the Government to agree a transitional period, to ensure that businesses can continue to operate with no 'cliff edge' change to current circumstances until regulatory and legal changes can be implemented.

The full letter can be viewed here: <http://tinyurl.com/hvmqxcf>

CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

MEP'S BACK CALL FOR EU WIDE BAN ON BPA

MEPs have backed a call for an EU wide ban on Bisphenol A (BPA) in Food contact materials.

69 MEPs voted for the ban, which was part of an amendment from the Greens group to the draft implementation report on the regulation of food contact materials.

The European Parliament Press release can be viewed here: <http://tinyurl.com/jt7c8uz>

This somewhat contradicts EFSA's findings in their 2015 exposure and toxicity study which concluded BPA posed no health risk to consumers of any age at current exposure levels. EFSA had set a temporary tolerable daily intake (TDI) of 4 micrograms per kilogram of body weight ($\mu\text{g}/\text{kg bw}/\text{day}$) for BPA and began another evaluation of BPA earlier this year.

Following a request from the Dutch Ministry of Health, Welfare and Sport, EFSA's experts reviewed two studies and concluded that there were key limitations in the way they were designed and carried out. Furthermore, the data from the studies were too variable to use for setting a new TDI for BPA.

Prof Vittorio Silano, Chair of EFSA's expert Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids (CEF), said if the limitations were identified and addressed, such studies would be useful when EFSA starts its new review in 2017. After evaluating scientific evidence published since 2012 EFSA will review its temporary TDI with a final scientific opinion expected in 2018.

Work is also underway at EFSA on a "scientific protocol" to define upfront how to search, review and integrate all the new scientific evidence not included in EFSA's previous assessment. EFSA will consult publicly on this preparatory work in 2017 so stakeholders can have their say before the re-evaluation begins.

EFSA's press release can be viewed here <http://tinyurl.com/j8cdpwe>



FSA UPDATE ON CONTAMINANTS

The FSA published on 5 October 2016 a legislative update on chemical contaminants in food. A number of issues had been discussed in September at European Commission working group meetings including the following:-

- draft Regulation on Maximum Limits for Mercury
- acrylamide Regulatory Proposal
- MCPD and Glycidyl Esters Regulatory Proposals
- draft Recommendation on Monitoring of Mineral Oil Hydrocarbons
- recommendation on the Reduction of the Presence of Cadmium in Foodstuffs
- other Recommendations on Monitoring for Contaminants in Food
- cyanogenic glycosides in raw apricot kernels
- pyrrolizidine alkaloids (PAs) in honey, tea, herbal infusions and food supplements
- morphine in poppy seeds
- ergot alkaloids in cereals and cereal products
- PAHs in banana chips, dried herbs and spices and supplements.

The update can be found here: <http://tinyurl.com/ht8gx5g>

EFSA REVIEWS MRLS ON CHEMICALS IN OLIVES

The European Food Safety Authority (EFSA) has published views on the modification of the existing maximum residue levels for diflufenican and metribuzin in olives for oil production.

To accommodate for the intended use of diflufenican and metribuzin, Spain proposed to raise the existing MRL values from 0.2 to 0.6 mg/kg for diflufenican and from 0.1 to 0.2 mg/kg for metribuzin. Evaluation reports were submitted to the European Commission and forwarded to EFSA. According to EFSA, the data was sufficient to back the proposed levels for use on olives for oil production and concluded that the proposed use is unlikely to pose a consumer health risk.

The full reports can be viewed here: <http://tinyurl.com/z98327c>, <http://tinyurl.com/hlrthmm>

FOOD SAFETY AND ZOOSES

EFSA PUBLISH VIEWS ON EMERGING RISKS IN 2015

The European Food Safety Authority (EFSA) has published its views on emerging risks in 2015.

Eighteen potential emerging issues were presented for the first time in 2015 by EFSA's Scientific Committee and Emerging Risks Unit, the Emerging Risks Exchange Network, and/or the Stakeholder Consultative Group on Emerging Risks. These issues were selected through an evaluation based on expert judgment and on a set of agreed criteria. Follow-up actions were proposed and, in some cases, were already initiated.

The report identifies that the prioritization process for follow-up actions, as well as the means for disseminating the information gathered to various stakeholders, including risk managers, needs to be improved. The time interval between an issue first being identified and a follow-up action being completed can be several years and as the number of issues identified accumulates, it is difficult to track changes in knowledge and progress made over this time.

It also goes onto say the development of methodologies for the identification of emerging issues using available resources such as media, social media, scientific literature or citizen science will be continued in coordination with other EU, MS and international organizations. Data on emerging issues must be made easily available for all stakeholders in order to improve the transparency of the procedure, reduce duplication and improve collaboration.

The full report can be accessed here: <http://tinyurl.com/jyps3mp>

FSA ISSUE GUIDE TO REDUCING LISTERIOSIS RISK



The FSA have issued a guide to, 'Reducing the Risk of Vulnerable Groups Contracting Listeriosis', It is primarily for use by healthcare and social care organisations that provide food for vulnerable groups by any system of catering.

Frozen food designed to be cooked/reheated from frozen and served hot falls outside of this guidance. However, the information may be of useful to those who supply chilled RTE foods to healthcare/social care organisations.

L. monocytogenes can survive freezing and is salt tolerant. So, as the guidance points out, it is important that the manufacturer's instructions for storage and use are followed and appropriate controls are in place.

The guide can be accessed here: <http://tinyurl.com/z4rpqvo>

FSAI PUBLISH NEW GUIDANCE FOR FRESH PRODUCE

The Food Safety Authority of Ireland (FSAI) has published new guidance to assist growers with the safe production of fresh produce on farms.

The guidance and its accompanying simplified leaflet outlines the potential risks associated with fresh produce and provides practical advice to growers to reduce this risk and improve food safety. They were developed in conjunction with an expert working group comprising growers, processors, retailers, State bodies and former representatives.

The new guidance comes at a time when outbreaks of foodborne illness associated with fresh produce are increasing. The European Food Safety Authority (EFSA) has identified that fresh produce such as leafy greens; bulb and stem vegetables; tomatoes; melons; fresh pods, legumes or grains; sprouted seeds and berries pose the highest risks to consumers.

The guidance makes it clear that anyone producing fresh produce for sale must be registered as a grower with the Department of Agriculture, Food and the Marine. The guidance goes on to highlight eight key areas which growers should address to help reduce risk and improve food safety, including:

- Choose the right site to grow fresh produce
- Restrict the access of animals, pests and people to that site
- Use organic fertilisers safely
- Use pesticides safely
- Source and use a safe water supply
- Use good harvesting practices
- Train staff and provide good staff facilities
- Put a system of traceability and recall in place

The free guidance and leaflet are available to download here: <http://tinyurl.com/hq2gvdz>

COT STATEMENT ON RISKS FROM ACRYLAMIDE IN DIETS OF INFANTS AND YOUNG CHILDREN

The Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment (COT) have issued a first draft statement on the potential risks from acrylamide in the diet of infants (0 to 12 months) and young children (1 to 5 years).

The Committee was asked to identify and appraise new evidence that has emerged since the Government's recommendations were formulated in order to determine whether the advice should be revised. Note: there are currently no Government dietary recommendations for infants and young children relating to acrylamide.

The statement raises a concern around the levels of acrylamide in the diets of infants and young children and points out that whilst there has been an effort to reduce the levels of acrylamides in food over recent years, evidence so far was not sufficient to demonstrate whether there has been a decrease in dietary exposure. The statement can be viewed here: <http://tinyurl.com/zneteyo>

FSA CHIEF SCIENTIFIC ADVISER OUTLINES THE CHALLENGES OF ANTIMICROBIAL RESISTANCE

Professor Guy Poppy, the FSA's Chief Scientific Adviser has published the latest edition of his Science Report. The report examines the science behind antimicrobial resistance (AMR), and presents the latest findings around the role that food plays in the problem.

The FSA report was launched as UN member states gathered to sign a declaration agreeing to combat the challenge of antibiotic resistance, now recognised internationally as one of the greatest threats to modern medicine". The UN declaration commits signatories to encouraging innovation in antibiotic development, increasing public awareness of the threat and developing surveillance and regulatory systems on the use and sales of antimicrobial medicine for humans and animals.

Professor Poppy says: 'Antimicrobial resistance means that it's harder, or impossible, to treat an increasing range of infections. It has been estimated that by 2050 it could be causing the deaths of 10 million people a year across the world, not to mention 100 trillion US dollars in cumulative lost economic output.

'The FSA works to protect consumer interests in relation to food, so the role that food plays in the problem of antimicrobial resistance is of concern. While the problem cannot be eliminated, its development can be slowed. We need a holistic approach throughout the food supply chain, and to understand how a whole range of practices, such as how we care for farm animals, handle food or irrigate crops, might affect the spread of antimicrobial resistance to our food, and ultimately to us.'

The full report can be viewed here: <http://tinyurl.com/z9yvghv>

FAO PLEDGES TO SUPPORT COUNTRIES IN TACKLING SPREAD OF AMR

Global leaders met at the United Nations General Assembly in New York on 21 September 2016 to debate the emerging challenge posed by medicine-resistant "superbugs". Only on three other occasions (HIV, noncommunicable diseases and Ebola) has the General Assembly held a high-level meeting to discuss such matters, clearly indicating the global threat that AMR represents

FAO has pledged to help countries develop strategies for tackling the spread of antimicrobial resistance in their food supply chains.

According to FAO's recently published Action Plan on Antimicrobial Resistance, "Antimicrobial medicines play a critical role in the treatment of diseases of farm animals and plants. Their use is essential to food security, to our well-being, and to animal welfare. However, the misuse of these drugs, associated with the emergence and spread of antimicrobial-resistant micro-organisms, places everyone at great risk."

The four key areas of the FAO's action plan are:

- Improving awareness of AMR issues among farmers and producers, veterinary professionals and authorities, policymakers, and food consumers
- Building national capacities for surveillance and monitoring of AMR and antimicrobial use (AMU) in food and agriculture
- Strengthening governance related to AMU and AMR in food and agriculture
- Promoting good practices in food and agricultural systems and the prudent use of antimicrobials

Codex already has standards in place to assist national food safety control authorities in tackling antimicrobial resistance in foods. These standards deal with veterinary drugs and their residues, food hygiene and animal feed and can be viewed here: <http://tinyurl.com/jkegy9>

The Codex Alimentarius Commission has established an Intergovernmental Task Force on Antimicrobial Resistance to be hosted by the Republic of Korea which will develop a structured and long term strategy to address this global issue. A working group chaired by the UK will be meeting in London (29 September - 2 December) to revise the project documents that will set the course for "new work" on AMR.

The FAO Action Plan on Microbial Resistance can be viewed here: <http://tinyurl.com/hr4kjb9>



CFA REQUEST PAUSE TO DRAFT WORKING POLICY ON DETECTION OF STEC IN FOOD

The Chilled Food Association (CFA) have requested that the FSA/FSS pause work on the draft UK working policy on the detection of STEC in Food. This is to enable technical issues to be considered further and for the policy ramifications of the current Errington Cheese investigation to become clear.

Concerns were voiced by the CFA on the technical basis of the guidance. Coupled with its lack of clarity, they stated it would cause greater complexity, particularly for foods which are to be cooked, with a potential increase in positive releases.

STEC are Shiga Toxin producing E. coli. They are often pathogenic and some strains have been associated with severe forms of infection including haemorrhagic colitis and haemolytic uremic syndrome (HUS).

In recent years, many member states have increased their official controls on STEC with some introducing specific monitoring and surveillance programmes, largely as a response to a major pan European STEC outbreak associated with sprouted seeds. The draft working policy can be viewed here: <http://tinyurl.com/jpnuv7k>

EFSA PUBLISH OPINION ON SAFETY OF TITANIUM DIOXIDE

EFSA has completed its re-evaluation of all food colours permitted for use in the EU before 2009. For the final re-evaluation, EFSA's experts concluded that available data on titanium dioxide (E 171) in food does not indicate health concerns for consumers. However, they recommended new studies be carried out to fill data gaps on possible effects on the reproductive system, which could then enable them to set an Acceptable Daily Intake (ADI).

Titanium dioxide is a pigment commonly used to provide a cloudy effect and white background colour. Its main food uses are in confectionery, bakery and sauces but it is also found in cosmetics and has many industrial uses. Following ingestion, most titanium dioxide passes through the body unchanged in the faeces but a small amount (maximum 0.1%) can be absorbed by the gut and distributed to various organs. A small number of studies with some non-food grade titanium dioxide suggest possible adverse effects on the reproductive system.

Over the past seven years, EFSA's Panel on Additives and Nutrient Sources Added to Food (ANS) has re-assessed the safety of 41 food colours, taking into account all available scientific studies and data. Where possible, the Panel has established or updated an ADI for each substance.

Ruud Woutersen, Vice-Chair of the ANS Panel, said: "The completion of the food colour re-evaluations is an important milestone for EFSA, but our work does not stop here. There are still a considerable number of other food additives to be re-evaluated by 2020"

The full re-evaluation report can be viewed here: <http://tinyurl.com/hmk5xp2>

CAMPYLOBACTER IN RETAIL CHICKENS

A sub-set of data collected during the first year of the FSA's survey of campylobacter on whole retail chickens in 2014 has been released, showing the number of samples contaminated with Campylobacter, which were also antimicrobial resistant.

The survey sampled chickens from UK retail outlets and smaller independent stores and butchers. AMR data for the second year of the survey will be available in 2017.

Retailers and producers have already made progress in reducing the levels of campylobacter on chickens. By the beginning of this year the data showed a significant reduction in the number of chickens that tested positive for the highest level of contamination. The full report can be viewed here: <http://tinyurl.com/hr93elw>

EFSA / FSA JOINT WORKSHOP ON FOODBORNE VIRUSES

The European Food Safety Authority (EFSA) has published a summary report of joint scientific workshop on foodborne viruses.

The primary objective of the workshop was to identify priority areas for future research funding in order to maximise efficiency and benefit from synergies provided by interdisciplinary collaborations.

The Food Standards Agency (FSA) highlights the main findings of the joint FSA/EFSA workshop, which include the need to measure the infectivity of norovirus, hepatitis A and hepatitis E. The full article can be viewed here: <http://tinyurl.com/gtrsust>

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

GOVERNMENT RESEARCH ON DNA DETECTION METHODS FOR ADULTERATION OF CUMIN

In 2015, a number of spice products were subject to a costly recall from the international market because of the suspected unlabelled presence of almond, a known allergen from the Prunus genus and an EU listed allergenic species. The Prunus genus contains other 'stone fruits' such as apricot, cherry and peach.

These spice samples – cumin and paprika – suspected to be adulterated with almond were referred to the UK Government Chemist in 2015 in its advisory capacity to determine the contaminant. Current techniques, such as immunoassays, typically have difficulties distinguishing between closely related Prunus species as they suffer from cross-reactivity.

In the case of the cumin, although almond was initially thought to be the adulterant, later mahaleb, a Mediterranean Prunus species unfamiliar within the UK whose seeds are ground to produce a sweet spice, was suspected

Using novel DNA-based techniques, scientists from the Government Chemist programme were able to conclusively identify the adulterant species in these samples. The results of these studies, in which the assays were developed and tested have recently been published in two peer-reviewed open access papers.

These research papers will be of interest to analytical laboratories involved in trace detection of ingredients in support of relevant food labelling legislation.

The research papers can be viewed here: <http://tinyurl.com/zhm73zm> , <http://tinyurl.com/h24grw9>

EU COMMISSION REPORT ON INTERCEPTION OF COUNTERFEIT GOODS IN 2015

Customs authorities across the EU seized an estimated five million more counterfeit items in 2015 than the previous year, according to new figures released by the European Commission.

This means that the number of intercepted goods grew by 15% compared to 2014. More than 40 million products suspected of violating an intellectual property right were detained at the EU's external borders, with a value of nearly €650 million.

The EU commissions latest annual report also provides figures on the categories of goods detained, on their countries of origin, on the intellectual property rights involved and on the modes of transport used to ship such goods.

Cigarettes remain the top category (27%) of articles detained, while everyday products which could be dangerous to the health and safety of consumers such as food and beverages, toiletries, medicines, toys and household electrical goods account jointly for 25.8% of the total. Once again, China was the main originating country for counterfeit goods (41%), followed by Montenegro, Hong Kong, Malaysia and Benin.

Benin was the originating country of a large amount of foodstuff, while Mexico was the top source for counterfeit alcoholic beverages and Morocco for other beverages. In more than 91% of detentions, goods were either destroyed or a court case was initiated to determine an infringement in cooperation with the right-holder of the brand which is being infringed. The full report can be viewed here: <http://tinyurl.com/zpajc9u>

NATIONAL FOOD CRIME UNIT ACHIEVES THREE KEY GOALS

The Food Crime Unit achieved three key goals of over the past year, its boss Andy Morling has claimed in a video interview with Food Manufacture. Morling listed the units top achievements as: (1) Forging strong partnerships with local authorities; (2) Engaging with global law enforcement agencies; and (3) Building a greater understanding of nature of the threat posed by food crime.

In his interview, he states he was really proud of how the Food Crime Unit engaged with local authorities and that the UK was "ahead of the curve" in responding to food and drink crime -partly due to the horsemeat crisis. He states his team had discovered evidence of crime throughout the food and drink industry supply chain spanning five key areas: production, manufacture, retail, logistics and disposal.

He does however admit disappointment at being unable to build stronger relationships with food and drink manufacturers giving them the confidence to share information about suspected crime more freely. The Food Crime Unit is to publish a document to remedy this problem. The full interview can be accessed here: <http://tinyurl.com/z5dlo46>

GLOBAL STANDARDS

BRC REVIEW GLOBAL STANDARD FOR AGENTS AND BROKERS

The first BRC Agents and Brokers Working Group meeting took place on October 20th to review the standard which has been in use since its publication in January 2014.

BRC Standards are reviewed every 3 – 4 years to ensure they remain relevant and up-to-date on key issues relating to product safety, integrity, quality and legality. Key objectives for the review were:

- Ensure the new issue of the Standard complies with Global Food Safety Initiative (GFSI) Benchmarking requirements
- Align the Standard with the US Food Safety Modernisation Act (FSMA) requirements
- Ensure that legitimate concerns raised during the life of the Standard are addressed – including clear rules surrounding audit and certification of additional office locations
- Incorporate the Position Statements into the Standard
- Extend the scope of the Standard to consumer products and packaging (Currently, issue 1 limits scope to food and food packaging)

Discussions covered the following topics:

- The scope of the Standard - definitions of companies within the scope, breadth of products and services which can be included, and exclusions from scope.
- Unannounced audits - as have been proposed by GFSI.
- Introduction of a grading system - allowing sites to benchmark and demonstrate progress.
- Multisite-audits - processes needed to ensure thorough audit of an additional office location, when the auditor does not physically visit every office.
- Product categories – number of categories reduced from 12 to 3 predominantly to reduce necessity of sending multiple auditors to a site and ensure auditor availability.
- 'Non-applicable' clauses – i.e. when a clause wouldn't apply to a particular company.

The next working group meeting to finalise the review is due to take place on November 24th.

Issue 1 of the Global Standard for Agents and Brokers can be downloaded for free here: <http://tinyurl.com/z7ys7n7>

IMPORTS AND THE SUPPLY CHAIN

COMMISSION PUBLISHES PROGRESS REPORT FROM 15TH ROUND OF TTIP NEGOTIATIONS

The European Commission has published its latest report detailing the progress made during the 15th round of talks for a fair trade and investment agreement with the US.

More than 20 different negotiating groups met during this round where a number of discussions took place including:

- Rules of origin - origin procedures, general provisions and product specific rules
- Regulatory coherence – clarifying texts proposed and underlying concepts
- Intellectual property rights - including geographical indications



Good progress is reported to have been made in a number of areas.

The full report detailing progress can be viewed here: <http://tinyurl.com/hgxpvcn>

DEFRA PUBLISH FOOD AND DRINK INTERNATIONAL PLAN

DEFRA have published an action plan which sets out how government and the industry will work together to create opportunities and increase capability for UK exporters over the next 5 years.

The plan details the activities which both Government and industry are committed to delivering over the next five years in order to accelerate UK export growth and boost the confidence and ambition of those wishing to export.

It has been developed jointly with Government and industry, including trade associations and companies. There is strong commitment from all parties to work together to support companies as they look to seize the export opportunities.

There are three main strategic objectives:

- Raising ambition – encouraging companies to export for the first time and, for those who already do, to export more. Also, to encourage key target markets to choose UK products and consumers worldwide to create demand for them.
- Increasing capability – exporting can be challenging, and companies need to have the information, innovation, finance and skills to be successful. This is supported by wider efforts from Government and industry to raise the overall productivity and skills of the sector.
- Identifying opportunities – building volume and opening trade opportunities in key markets, as well as creating new demand in third countries.

The plan can be viewed here: <http://tinyurl.com/hn97a6j>

NEW RULES ON ELECTRONIC CERTIFICATION SYSTEM FOR IMPORTED ORGANIC PRODUCTS

New EU rules introducing a system of electronic certification for imported organic products have been published by the European Commission and will be applied in 6 months.

Following recommendations from the Court of Auditors and a request from Member State Ministers in 2011 to address concerns about monitoring the movements of organic products and the consistency of import checks, the new rules are aimed at improving the traceability of organic products (thereby enhancing food safety provisions) and reducing potential fraud. The changes are also expected to reduce the administrative burden for operators and authorities, and provide much more comprehensive statistical data on organic imports.

In practical terms, the changes will require the addition of these import certificates into the Trade Control & Expert System (TRACES) – the existing EU electronic system for tracking movements of food products across the EU. Accessible 24/7, the TRACES system has been shown to facilitate trade by enabling trade partners and competent authorities to easily obtain information on the movements of their consignments, and speeding up administrative procedures, while also facilitating the rapid reaction to health threats by tracing the movements of consignments and facilitating the risk management of rejected consignments.

After the entry into application on 19 April 2017, the rules foresee a 6-month transitional period during which both paper and e-certification will be used. From 19 October 2017 organic imports will be covered only by e-certification. The new rules can be accessed here: <http://tinyurl.com/zm5f57j>

LABELLING & GENERAL FOOD LAW

LGA CALLS FOR INTRODUCTION OF MANDATORY TRAFFIC LIGHT FOOD LABELLING

The Local Government Association (LGA), which represents more than 370 Councils which now have responsibility for public health, has urged the Government to make traffic light food labelling mandatory.

The current voluntary traffic light food labelling scheme, which was introduced by the Government in 2013, is now displayed on two-thirds of products sold in the UK. The LGA argues that this widely used system provides clear, at-a-glance information which consumers find helpful and it wants the Government to make it mandatory for all retailers and manufacturers to adopt it so that consumers have a single, standard and consistent means of assessing the nutritional quality of the food they buy.

The media release can be viewed here: <http://tinyurl.com/h3hqcd3>

PARLIAMENTARIANS EXPRESS CONCERNS ABOUT MISLEADING FOOD LABELLING

A number of Parliamentarians, including Justin Tomlinson and Baroness Jones of Whitchurch have expressed concern about potentially misleading food labelling. This follows concerns expressed by the National Farmers' Union (NFU) over the summer about the use of brands which suggest that food has come from an individual family farm when it hasn't. The NFU has also called for clearer country of origin food labelling to support consumers who want to buy British products.

In response to questions about potentially misleading labelling and country of origin labelling Ministers have simply set out the current position on EU food labelling requirements and the framework for the enforcement of food labelling.

The accuracy of country of origin food labelling has also been raised by Paul Davies in the National Assembly of Wales (NAW).

Baroness Jones has also questioned the Government on the authenticity of food labelling citing the case of contaminated imports of oregano earlier this year. In response, the Defra Minister, Lord Gardiner of Kimble, confirmed that the Food Standards Agency (FSA) was aware of the oregano sampling exercise earlier this year. He said this episode had been followed by the launch of best practice guidance on the authenticity of herbs and spices by the food industry and FSA in June, which represented the culmination of a strand of work the FSA undertook together with industry after the recall of a number of products early in 2015 following the discovery of undeclared almond protein in cumin and paprika. The FSA also provides advice on supply chain verification and understanding vulnerabilities, as well as on sampling, inspection and testing.

FDf PUBLISH GUIDANCE ON PICTORIAL REPRESENTATION OF FOOD

FDf, in partnership with the UK Flavour Association, has launched new UK guidance on pictorial representation relating to flavourings and ingredients that deliver flavour.

The free resource provides food businesses with advice on what to consider when declaring a pictorial representation of a food ingredient on the label of a pre-packed product. It addresses the different components of a product that can deliver flavour, be it flavourings or ingredients, and how, being used in combination or individually, companies can substantiate the use of a pictorial of a certain food ingredient. Three comprehensive worked examples of how the principles apply to different foodstuffs are also included in the guidance.

Madeleine Jones, Deputy Chair of FDf Food Law & Labelling Committee, said:

"This guidance was born out of a need to defend the current approved labelling practices that ensure consumers are not misled when ingredients are illustrated on a product. European guidance on depiction was being discussed and some Member States wanted to impose practices that are considered misleading in the UK such as allowing 'stylised' depiction when an ingredient is not present. The principles within the guidance have been successfully defended by Defra as the UK position. The worked examples were added to guide businesses stepwise through the points that need to be considered before an ingredient is depicted and should be particularly helpful to smaller businesses."

The full guidance can be viewed here: <http://tinyurl.com/j67nr54>

IRISH GOVERNMENT INTENDS TO IMPOSE MANDATORY COOL

The Irish Government has told the European Commission that it intends to impose mandatory country-of-origin labelling (COOL) on a host of fresh and frozen meat cuts.

Ireland's Department of Agriculture is planning to roll out COOL legislation on fresh, chilled and frozen non-pre-packed cuts of meat from pigs, sheep, goats and chickens.

Under the new law, all food business operators (FBOs) will be required to show the origin of rearing and the origin of slaughter of certain meat products sold in Ireland. FBOs will need to show this information clearly for any pork, sheep, goat or poultry cuts sold at the respective point of presentation, sale or supply.

A spokesperson from Ireland's Department of Agriculture said "It is clear from government consultations with the public, held to gauge views on the proposed COOL legislation, that support was strong for stricter labelling. Consumers would like this information available to them when they are buying their meat products at counters across the country".



CONSUMERS VALUE COOL BUT NOT NECESSARILY FOR PROCESSED MEAT, SAY RESEARCHERS

Consumers do value country of origin labelling (COOL) for meat products, say the authors of a recent study; however, mostly for unprocessed meat that already has mandatory labelling in the EU

The study which was carried out by the University of Reading, surveyed 2951 UK participants showed COOL had less relative importance for a number of processed or composite products such as pizza and ready meals versus other attributes like the organic logo.

The University stated that “the results raise questions about the blanket introduction of mandatory COOL when there would appear to be significant variation in consumer preferences by meat and product type” and suggested a voluntary approach may be more useful.

British origin was the most important attribute for four types of meat that were either fresh, chilled or frozen with a strong preference for a label that uses a flag. However, the actual difference in willingness to pay with and without a flag was minimal indicating that the preferred format didn't appear to influence choice.

UPDATED BLUE BOOK OF INFORMATION ON EU AND UK FISHERIES LEGISLATION

The Marine Management Organisation (MMO) has published an updated version of its Blue Book on fishing regulations.

The Blue Book contains a single collection of UK and EU laws and can be accessed here: <http://tinyurl.com/goly8d8>

NUTRITION, ADDITIVES & HEALTH

DOH RESPOND TO HEALTH SELECT COMMITTEE REPORT ON CHILDHOOD OBESITY

The Department of Health have responded to the House of Commons Health Select Committee report on Childhood obesity, which called for “brave and bold action” by the Government to help tackle childhood obesity in England.

The 21-page response sets out the Government's response to the conclusions and recommendations in the report and focuses on actions that will have the most impact.

It welcomes the Committees of Advertising Practice (CAP) review of non-broadcast advertising to introduce new rules on advertising to children. It also reiterates the sugar reduction challenge to all parts of the food and drink industry and commits to improving consumer awareness of the sugar content of foods.

However, it does not explain why the Government rejected the Committee's recommendations on price promotions and placement of food and drink within the retail environment, noting simply that they “can deliver better deals for consumers” and that many supermarkets offer promotional deals on fruit, vegetables and healthy products.

The response can be viewed here: <http://tinyurl.com/zps3ggg>

EFSA AUTHORISE NEW HEALTH CLAIM FOR VITAMIN E FOR PROTECTION OF DNA IN INFANTS

Following an application from Specialised Nutrition Europe (formerly IDACE), the EFSA Panel on Dietetic Products, Nutrition and Allergies (NDA) was asked to deliver an opinion on the scientific substantiation of a health claim related to vitamin E and protection of DNA, proteins and lipids from oxidative damage.

The Panel considered that vitamin E is sufficiently characterised and that protection of DNA, proteins and lipids from oxidative damage is a beneficial physiological effect. In this instance, the target population proposed by the applicant was infants (from birth) and young children up to 3 years of age however, the panel had also previously assessed the same claim with the target population being the general population. Both applications had favourable outcomes.

The panel concluded that a cause and effect relationship had been established between the dietary intake of vitamin E and protection of DNA, proteins and lipids from oxidative damage and that this applied to all ages, including infants and young children up to 3 years of age

The full report can be viewed here: <http://tinyurl.com/hznhjef>

PHE PUBLISH RESULTS OF NDNS ROLLING PROGRAMME FOR 2012-2013 AND 2013-2014

Public Health England (PHE) has published the results of the National Diet and Nutrition Survey (NDNS) rolling programme for 2012 to 2013 and 2013 to 2014 (additional data)

The NDNS rolling programme is a continuous, cross-sectional survey designed to collect detailed, quantitative information on the food consumption, nutrient intake and nutritional status of the general population aged 1.5 years and over living in private households in the UK. The survey covers a representative sample of around 1000 people per year.

Launching the results, PHE noted that children aged 4 to 10 years are consuming more than double the recommended amount of sugar - 13% of their daily calorie intake rather than 5%. Teenagers continue to consume 3 times the official recommendation for sugar (15%) and adults over twice as much (12%). However, consumption of sugary drinks has fallen compared to 6 years ago from 100mls/day on average in 2012 to 2014 compared with 130mls/day in 2008 to 2010.

The survey also confirms that the UK population continues to consume too much saturated fat and not enough fruit, vegetables and fibre. Average saturated fat intake for adults aged 19 to 64 is 12.7% of daily calorie intake, above the 11% recommendation. The same age group consume on average 4 portions of fruit and vegetables per day, older adults, aged 65 and over, consume 4.2 portions and children aged 11 to 18 consume 2.8 portions per day. Only 27% percent of adults, 35% of older adults and 8% of 11 to 18-year-olds meet the "5 A Day" recommendation for fruit and vegetables.

The results of the survey can be viewed here in full: <http://tinyurl.com/he7fbwr>

FSAI PUBLISH NATIONAL OBESITY POLICY AND ACTION PLAN 2016-2025

The Food Safety Authority of Ireland (FSAI) have partnered with the Department of Health and other bodies to develop and publish a national obesity policy and action plan for 2016-2025. The plan is a code of practice for food and beverages promotion, marketing and sponsorship and; provides expert input into the development of calorie posting legislation.

In broad terms, the Policy will operate at two levels:

"Top down" measures: different sectors play key roles in shaping the obesity prevention environment.

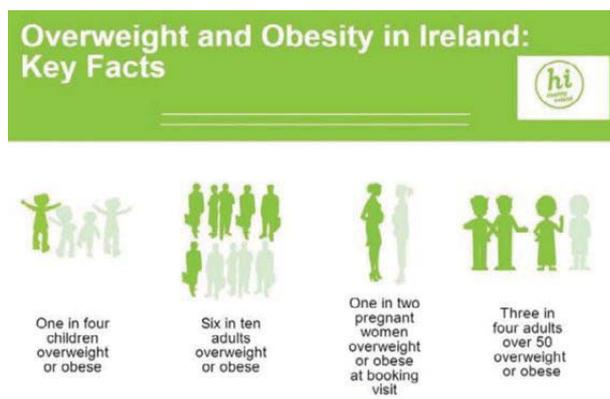
"Bottom up" approaches: these empower individuals, families and communities to make healthier choices and/or inform relevant key sectors of future strategies and interventions/actions.

The framework is underpinned by clear governance arrangements, which set out the roles and responsibilities of different sectors and how the Policy will be implemented and monitored.

In the plan, Simon Harris T.D, Minister for Health states "This Obesity Policy and Action Plan is the result of the Government's desire to assist its people to achieve better health and in particular to reduce the levels of overweight and obesity. It also acknowledges that the solutions are multiple and that every sector has a role in reducing the burden of this condition"

The Chief Executive of the (FSAI) Dr Pamela Byrne described it as being a significant policy strategy to tackle the prevalence of overweight and obesity setting out a cross-sectoral approach with multiple measures to address this growing health issue.

The plan can be viewed here: <http://tinyurl.com/gte3b4e>



IRISH GOVERNMENT ANNOUNCES TAX ON SUGAR-SWEETENED DRINKS FROM 2018

The Irish Finance Minister Michael Noonan, announced in his budget that a tax on sugar sweetened drinks will be introduced from 2018. The tax, which was announced on World Obesity Day, would likely be aligned with the UK's Soft Drinks Industry Levy.

Malcolm Clark, co-ordinator of Children's Food Campaign which aims to improve children and young people's health by campaigning for policy changes said:

"A sugary drinks tax will help reduce consumption of a major source of sugar in Irish children's diets, The announcement is also likely to have a positive ripple effect here in the UK and across the world, strengthening international resolve to protect children from unhealthy products and marketing."

"Coca Cola and other soft drinks companies are spending many millions of pounds globally trying to prevent governments from implementing popular and evidence-based measures, such as sugary drinks taxes. Even today, on World Obesity Day, the British Soft Drinks Association was lobbying the UK Treasury and MPs trying to block this core policy of the Government's Childhood Obesity Strategy."

"This announcement by Ireland – alongside the World Health Organisation's backing today for taxes and other fiscal policies to be used to tackle obesity – should give further confidence to the UK Chancellor Phillip Hammond and his colleagues that the UK Government has taken the right approach. We look forward to the Treasury implementing the Soft Drinks Industry Levy in full by 2018 as planned, with no additional delays or concessions to an industry lobby that is fighting for its short-term interests over children's health and the long-term cost to the NHS."

A public consultation has now been launched which will run to 3rd January 2017: <http://tinyurl.com/zvaqml>

FSAI REMINDS FOODSERVICE SECTOR ABOUT ITS MENU CAL SERVICE

The Food Safety Authority of Ireland (FSAI) has reiterated its call to all 22,000 food service businesses in Ireland to make use of its free online tool, MenuCal to assist in identifying 14 categories of allergens and calculating calories within their dishes.

Research from the FSAI found that 95% of consumers would like calorie labelling on menus in all or some food outlets. MenuCal was developed to address the food industry's concern about the lack of the expertise and resources to accurately calculate calories for display on menus and the associated costs involved. It was further enhanced to help food businesses comply with their legal requirements to display allergen information on food, so that consumers can make more informed choices about the food they purchase.

The FSAI brought together a team of nutritionists, computer scientists and food business trainers to create a bespoke, easy-to-use solution for the Irish market that acts as a resource to assist chefs identify calorie values, taking account of types and quantities of ingredients used, method of preparation and portion size and also highlights the 14 categories of allergens, which is a legal requirement. MenuCal, which is a free resource, contains over 2,000 basic ingredients and also allows you to add your own specific ingredient information to suit your business.

Dr Mary Flynn, Chief Specialist Public Health Nutrition, FSAI said "A quarter of daily calories are consumed through meals and snacks eaten out. This is a growing trend especially among the young. Calorie menu labelling allows people to make informed choices about the food they buy. The demand for calorie information is here to stay. Three in every 100 people in Ireland have a food allergy and have to be very careful when eating out to avoid becoming ill. Some allergic reactions can be fatal. Accurate allergen information is vital to protect these vulnerable consumers. Identifying allergens in food is challenging, but keeping this information up-to-date is almost impossible without an online system like MenuCal."

MenuCal is considered a first of its kind in Europe and the software has already been sold to the Food Standards Agency Northern Ireland and Food Standards Scotland. MenuCal is available free of charge on www.menucal.ie



ACS QUESTIONS EFFECTIVENESS OF SOFT DRINKS LEVY AND IMPACT ON RETAILERS

In response to government's October consultation on the introduction of the soft drinks levy, ACS (the Association of Convenience Stores) has called on the Government to focus on tackling obesity through a partnership approach with retailers and suppliers, rather than imposing a levy on soft drinks.

The Government's proposals would see soft drinks with a sugar content of 8g per 100ml or more taxed at 24p per litre, while drinks with 5g to 8g of sugar per 100ml will be taxed at a lower rate of 18p per litre. The plans will exclude pure fruit juices and milk-based drinks.

ACS has outlined its' key concerns about the levy in the submission as follows:

- Smaller retailers are potentially going to be disproportionately affected by increased costs as a result of the introduction of the levy, as larger retailers have greater market share and trading leverage
- There is limited evidence that a levy on soft drinks manufacturers would reduce soft drink consumption and reduce childhood obesity
- The introduction of a levy on soft drinks has the potential to create an illicit market for the category, similar to the alcohol and tobacco markets where duty is applied

ACS chief executive James Lowman said: "Convenience stores are already playing an important role in addressing the issue of obesity by increasing their ranges of healthy and fresh foods. We are concerned that a levy on soft drinks manufacturers will result in increased costs for retailers, as the manufacturers pass on the levy through the supply chain. Smaller retailers do not have the buying scale to resist these costs being passed on to them, whereas large multiple retailers can push back against additional costs caused by exchange rate changes, production cost increases, or the introduction of a levy like this. We fear that the sugar levy will disproportionately impact smaller retail businesses.

"We do not believe that a soft drinks levy will be an effective measure in reducing consumption, and encourage Government to continue to work with suppliers and retailers on a partnership approach instead of this particularly blunt piece of regulation."

The full submission can be viewed here: <http://tinyurl.com/jfx3l4t>



FSS CALLS FOR URGENT ACTION ON EATING OUT IN SCOTLAND

Food Standards Scotland (FSS) have published its latest diet and nutrition paper 'Diet and nutrition: update on setting the direction for the Scottish diet', which highlights the need for urgent action to improve food and drink eaten outside the home for both adults and children in Scotland.

FSS is calling on caterers and other out of home providers to recognise the impact of their sector on Scotland's diet. A new report published supports the call by showing that eating out in Scotland has increased and is still skewed towards less healthy options (Further detail can be accessed here: <http://tinyurl.com/gunuvxp>)

In particular, the report indicates that less healthy food and drink such as beef burgers, chips, fried chicken, ice cream and sugary drinks were more likely to be consumed by children in Scotland, compared to what is consumed by adults in Scotland and children in the rest of Great Britain.

This report confirms that the out of home sector has to be part of the solution to tackling obesity and FSS is seeking co-operation from this sector to introduce a number of measures to help combat high fat, salt and sugar in food and drink, including changing recipes (reformulation), reducing portion sizes, providing more consumer information (such as calorie labelling), improving children's options, and reconsidering marketing and advertising approaches.

The diet and nutrition paper can be viewed here: <http://tinyurl.com/hqfer7h>

The Scottish Government is also reported to be spending £250,000 to improve Scotland's diet. The funding, part of the Scottish Governments Good Food Nation scheme, was shared among local charities, councils, schools and parish churches and includes cooking courses, farm visits and food learning programmes.

FSS LAUNCH NEW HEALTHY EATING CAMPAIGN ON SNACKING

Food Standards Scotland (FSS) have launched their first healthy eating campaign, urging people in Scotland to be 'Snack Smart'

Around a third of children in Scotland are already overweight or obese and unless current trends change it is predicted that 40% of all Scots will be obese by 2030.

Last year a FSS report revealed that people in Scotland get half of their total sugar intake and one-fifth of all calories from unhealthy snacks and treats, such as cakes, biscuits, chocolate, sugary drinks and sweets.

An FSS survey shows that the average child in Scotland aged 4-10 years old consumes an average of around 24.5 kg of unhealthy snacks each year which equates to over 110,000 calories. In addition, the average intake of sugary drinks is around 145 cans or 48 litres per year, which is equivalent to 4.6 kg of sugar or 19,400 calories. Over the year an average 7 year old child eats more than their body weight (23 kg) in unhealthy snacks alone and consumption of unhealthy snacks and drinks equates to around a quarter (129,749 kcal) of their annual calorie requirement.

The healthy eating campaign addresses the country's diet related poor health and obesity record and emphasises the potential health consequences of consuming unhealthy snacks and treats. It encourages and provides practical ideas and advice on how to make changes that will benefit children and adult health for the future, by for example swapping unhealthy snacks for healthy snacks and children's unhealthy snacks for "time and attention". It also encourages people to "drop a snack a day".

The campaign can be viewed here: <http://tinyurl.com/gpa9d zx>



PROCESSING & RETAIL

PERFORMANCE OF GROCERIES CODE ADJUDICATOR (GCA) TO UNDERGO STATUTORY REVIEW

The performance of the Groceries Code Adjudicator (GCA) will be examined in a statutory review launched by Business Minister Margot James.

The Groceries Code covers the 10 largest UK supermarkets and is designed to help control practices that have a negative impact on suppliers and stifle supply chain innovation. The GCA is the independent body that oversees compliance with the code.

Since the appointment of Christine Tacon CBE as GCA in 2013 there has been significant progress on issues covered by the Groceries Code. A recent YouGov survey showed an 8% fall in code-related issues reported by supermarket suppliers from 2015, and a 17% decrease compared to 2014.

Alongside the statutory review, government will also launch a call for evidence to explore the case for extending the remit of the GCA, to include indirect suppliers to supermarkets.

Business Minister Margot James said "It is important that suppliers of all sizes get a fair deal when working with supermarkets. The Groceries Code Adjudicator is making a significant impact, with suppliers reporting that nine out of the 10 retailers covered have improved their compliance with the Code over the past year".

"We are also looking at evidence for extending the GCA's remit in recognition of concerns raised by other suppliers in the grocery sector – particularly primary producers and farmers – who are not covered by the Code. Government wants to do all it can to help these businesses and we look forward to hearing their views and those from across the sector".

The statutory review will collect the evidence needed to assess the GCA's performance and make sure the role is effective.

The review, along with a response form to give views and evidence on the GCA's performance against the measures set out in the act can be accessed here: <http://tinyurl.com/j7qpe7p>

REGULATORY ENFORCEMENT & OFFICIAL CONTROLS

FSA CHAIR GIVES KEY NOTE SPEECH ON REGULATING OUR FUTURE

FSA Chair, Heather Hancock gave a key note speech at their Parliamentary Reception where she addressed an audience of parliamentarians and stakeholders and talked about how we are going to change the way food businesses are regulated in the future.

She said the FSA are going to: 'Create a new blueprint. We will move away from a one size fits all approach, to tailored and proportionate regulation that reflects relative risk, reinforces accountability, and delivers more for public health.'

She added: 'We will use robust industry data to help assure compliance and tackle public trust. We will recognise good practice and help everyone learn from it. We'll make smarter and more comprehensive use of accreditation. And we'll ensure costs are fair and properly allocated. By 2020, we will have a fresh regime that's agile, flexible and powerful.'

Heather also praised the successful Food Hygiene Rating Scheme (FHRS): 'We know consumers look at the ratings when they choose where to eat. That means businesses seek higher ratings, and that competitive element drives up levels of compliance. The system is simple, clear and effective.'

Heather Hancock's full speech and more about the 'Regulating our Future' programme is available here: <http://tinyurl.com/jdykfnx>



REGULATORY DELIVERY PUBLISH INFORMATION REGARDING PRIMARY AUTHORITY

The Department for Business, Energy and Industrial Strategy (BEIS) have published guidance and information on the Primary Authority scheme.

Primary Authority began in April 2009. It enables businesses to form a statutory partnership with one local authority or fire and rescue authority, which then provides robust and reliable advice for other local regulators to follow when carrying out inspections or addressing non-compliance. Agreements can cover broad or specific areas of environmental health, fire safety, licensing and trading standards legislation. The aim is to ensure that local regulation is consistent at a national level and sufficiently flexible to address local circumstances.

The full set of guidance and information, including a link to the Primary Authority Register can be accessed here: <http://tinyurl.com/h4h959u>

If you are interested in joining the BFFF Primary Authority Scheme, please contact crystalholmes@bfff.co.uk

FSA ISSUE STATEMENT ON FUTURE FOOD REGULATION

The Food Standards Agency (FSA) has issued a statement on proposed changes to the way that food is regulated in England, Wales and Northern Ireland

In the statement they say "Our purpose is to make sure that people have safe food, food they can trust, and that it is what it says it is. We need to change the way food is regulated in England, Wales and Northern Ireland, so we can be confident this stays the case for the food people buy and eat. Business innovation has outstripped the way regulation has always been done and we need to keep pace with this new world to stop people being put at risk. We want businesses to take proper responsibility for food safety and local authority resources to be properly used".

"Safety will always be at the heart of what we decide to do. We are proposing a model that continues to use inspections and visits alongside the information we can gain from business's data and accredited third party audits to ensure that food safety and authenticity are top of a food business's mind every day – not just on inspection day. We've started a three month trial to compare the vast amounts of data held by food businesses with the data that local authorities collect from inspections to see if it can be used to provide assurance that they are doing the right things for consumers. This is part of us setting the standard to create a new, more comprehensive and transparent system of business assurance".

More information on "Regulating Our Future" can be accessed here: <http://tinyurl.com/jzht4s8>

FSA ISSUE NEW GUIDANCE TO HELP FOOD LAW ENFORCEMENT OFFICERS

New guidance (aide memoire) has been developed by the FSA to help food law enforcement officers assess approved premises:

As the aide memoire is mainly intended for use by food law enforcement officers the FSA are now asking local authority staff for input prior to its final publication, but it may also be of interest to manufacturers.

The aide memoir can be viewed here: <http://tinyurl.com/gvkfwzn>

RESEARCH

RESEARCH ON MIGRATION OF BIRDS MAY PROVIDE WARNING OF AVIAN FLU OUTBREAKS

Monitoring birds on their long distance migrations may provide early warning of bird flu outbreaks, say scientists as there is growing evidence that wild birds move the disease around the world by flying thousands of miles to their winter homes.

Researchers at the university of Edinburgh studied the genetic code of flu viruses in birds from 16 countries infected during the 2014 outbreak. They say bird flu was carried by migrating birds from Asia to Europe and North America via the Arctic. The virus later spread to Japan, North America and Europe, causing outbreaks at poultry farms between autumn 2014 and spring 2015.

The strain studied was H5N8, which first appeared in South Korea in early 2014.

“Bird flu is a major threat to the health and well-being of farmed chickens worldwide,” said lead researcher Dr Samantha Lycett of the University of Edinburgh. “Our findings show that with good surveillance, rapid data sharing and collaboration, we can track how infections spread across continents.”

The study suggests that the virus spread along two main migration routes - or flyways - for wild birds:

- From the east Asia coast/Korean peninsula, north to the Arctic coast of the Eurasian continent, then west to Europe
- From the Korean peninsula, then east across the Bering Strait and south along the north-west coast of North America.

According to international scientists, contact with infected wild birds or materials contaminated with their droppings was the most likely route of transmission.

The study, published in the journal Science, was conducted by the Global Consortium for H5N8 and Related Influenza Viruses.



CHEMICAL TESTING ON FOOD SOURCES OF MARINE LIFE COULD HELP FIGHT FRAUD

Research carried out by the University of Southampton has showed that animals who eat at sea inherit a chemical record reflecting where they fed.

The research team built maps of the chemical variation in jellyfish caught across the North Sea and assessed accuracy and precision through dietary-isotope-based location methods.

They compared chemical signals in scallops and herring caught in known places across the North Sea and used statistical tests to find areas of the North Sea with the most similar chemical compositions.

The chemical tests were able to link scallops and herring to their true locations and can be used to see if the chemical composition of an animal matches a claimed area of origin.

SUSTAINABILITY, ENVIRONMENT & CSR

ACS RESPONDS TO FOOD WASTE INQUIRY

The ACS (Association of Convenience Stores) has responded to the House of Commons Environment, Food and Rural Affairs' Food Waste Inquiry, insisting that there is no need for new legislation to reduce food waste as retailers are already reducing waste pro-actively through food donations or giving food to staff.

In the submission, ACS highlighted that there is significant variety in the products offered by different types of convenience stores, depending on their size and location, and that the amount of food waste produced by a convenience store will vary accordingly.

ACS' Voice of Local Shops survey, which asked a sample of 1,210 independent retailers how they deal with food waste, found that 20% of retailers recycle using a separate food waste bin, 12% consume or give it to staff, 10% reduce food waste through other initiatives, and 7% donate to a local cause.

ACS chief executive James Lowman said: "Retailers are already recycling their food waste by donating to local food banks or repurposing the food in store. There is no one size fits all approach for tackling food waste, and regulatory action could in fact hamper future voluntary action from retailers."

ACS' submission also supported the removal of best before end dates for fruit and vegetables, which would enable retailers to display these products for longer, as these dates can often be shorter than a product's actual shelf life.

The Committee will be collecting evidence and publishing a report in the next few months.

BRC ISSUE PRESS RELEASE ON 100% SOURCING OF PALM OIL FROM SUSTAINABLE SOURCES

BRC have stated that the UK's leading retailers have achieved their ambitious target to source 100 per cent certified sustainable palm oil by 2015.

The retailers referred to are BRC members who are members of the Roundtable on Sustainable Palm Oil (RSPO) and have signed up to 'A Better Retailing Climate' (ARBC). Launched in 2008, ARBC is a BRC led voluntary environmental initiative through which major retailers have set themselves a number of voluntary goals to improve the environmental sustainability of their business operations. The target to source 100% certified sustainable palm oil by 2015 was part of ARBC.

The UK retail industry has amongst the highest voluntary coverage of RSPO certified sustainable palm oil of any country or sector, for own brand products sold through the food, household and personal care categories. Given the very large and complex nature of UK retailers' product ranges and supply chains, this is a significant achievement and reflects the prominence the industry places on sourcing products sustainably from around the world.

BRC Director of Food and Sustainability, Andrew Opie said:

"As an industry, we are very proud of the leadership we have shown in working towards 100 per cent sustainable sourcing of our palm oil. We know this is important to our customers and we will continue to work towards ever greater sustainable practices right across our business operations and our supply chains and we would encourage other parts of the supply chain to follow retailers' positive lead".

The 2015 progress report for 'A Better Retailing Climate' can be viewed here: <http://tinyurl.com/jols89e>

More information about RSPO certified palm oil can be found here: www.rspo.org/certification



MMO SEEKING VIEWS ON PROPOSAL FOR IMPROVEMENT OF UK QUEEN SCALLOP FISHERY

The Marine Management Organisation (MMO) are seeking views of those with an interest in queen scallop fishing, on their proposals for improvement of the UK queen scallop fishery, located in the Irish Sea.

This consultation, which runs until 3rd January 2017, is being conducted on behalf of the five UK and Isle of Man Fisheries Administrations in order to inform policy decisions regarding the future management of the fishery.

The UK queen scallop fishery is worth approximately £6 million per year and helps to sustain jobs in many coastal communities where other forms of employment may not be readily available.

However, there are concerns over the health of the queen scallop stock and recent levels of fishing activity. The queen scallop fishery around the Isle of Man had its Marine Stewardship Council (MSC) sustainability certification suspended in 2014, primarily in response to stock assessments in the territorial sea that showed reduced biomass. There are also concerns over the level of fishing effort in the wider fishery.

The proposals which include increasing the minimum size of scallop that can be retained and options for restricting access to the fishery, will help protect queen scallop stocks and build on the data and evidence collected.

The full consultation paper and a link to respond is available here: <http://tinyurl.com/zptwvb9>

FDF 'AMBITION 2025' SETTING OUT COMMITMENTS TO FUTURE ENVIRONMENTAL ACTIONS

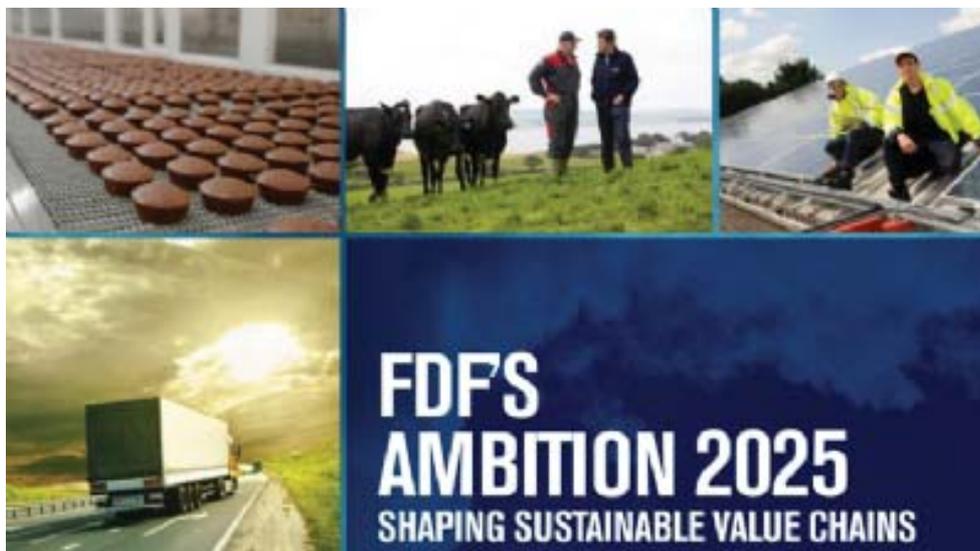
The FDF have published a new set of commitments to further reduce environmental impacts, protect natural capital, and contribute to the delivery of a sustainable food system for the future.

'Ambition 2025' builds on FDF's Five-fold Environmental Ambition (FFEA), launched in 2007, and covers key areas where FDF believes food and drink manufacturing can help deliver the biggest positive impacts by working collaboratively across their supply chains.

It includes new commitments on:

- CO2 Emissions - Target: 55% absolute reduction in CO2 emissions by 2025 against 1990 baseline.
- Food Waste - Target: Send zero food waste to landfill from their members' own direct operations from 2016 and beyond. Reduce food waste across whole supply chain.
- Packaging - Target: Minimise impact of used packaging associated with food and drink products. Encourage innovation in packaging technology and design that contributes to overall product sustainability.
- Water - Target: Deliver continuous improvement in use of water across whole supply chain. Take action to ensure sustainable water management and stewardship. Contribute to industry-wide target to reduce water use by 20% by 2020 compared to 2007.
- Transport - Target: Reduce environmental impact (carbon intensity and air quality) of their members transport operations. Embed a fewer and friendlier food miles approach within food transport practices.

The full 'Ambition 2025' booklet can be accessed here <http://tinyurl.com/zwao6v2>



WELSH GOVERNMENT BECOMES FIRST TO COMMIT TO BUYING SUSTAINABLY SOURCED FISH

Thousands of meals served every day in schools, hospitals, universities and colleges in Wales will only contain verifiably sustainable fish, thanks to a pledge by the National Procurement Service (NPS) for Wales announced on 13th October.

It is the first time that a purchasing organisation managing public sector buying country-wide has committed to protect fish stocks by serving only sustainable fish.

Sue Moffatt, Commercial Director Welsh Government and Director National Procurement Service, said 'It is important that we create sustainable supply chains across all areas of food to ensure that the people of Wales have as wide a range of food available to them both now and in the future. By signing up to the Sustainable Fish Cities Pledge, it is a big step towards tackling this crucial environmental issue, whilst still offering the people of Wales a plentiful supply of sustainable Fish.'

The Sustainable Fish Cities pledge means that all new NPS food contracts will work towards the sourcing of sustainable fish. Over time, sustainable fish will become a requirement for all fish purchased by the NPS.

The pledge has been welcomed as one of the first major examples of the Welsh governments 'Well-being of Future Generations Act' being put into practice. (See <http://tinyurl.com/j5q97m5> for detail)

It will ensure that the fish bought by public bodies supports the protection of our precious marine ecosystems and the livelihoods of fishing people and their communities.

More on this news item can be found here: <http://tinyurl.com/zk9jsq3>

More information about the Sustainable Fish Cities campaign can be found here: <http://tinyurl.com/zzpsq8w>

ACS RENEWS CALL FOR UNIVERSAL CARRIER BAG CHARGE IN ENGLAND

ACS has reiterated its calls to Government to remove the exemption for small businesses on single use carrier bags in England.

Under the current regulations, small businesses with fewer than 250 employees are exempt from the carrier bag charging regulations, meaning that they do not have to charge 5p for single use bags. However, many stores have introduced a charge voluntarily to raise money for local causes. But, these rules only apply in England, as in Scotland and Wales the bag charge applies to all businesses regardless of size.

ACS chief executive James Lowman said: "The introduction of the carrier bag charge has been an example of successful legislation that has benefitted both the environment through the reduction in the number of single use bags used in stores, as well as charitable causes that receive funds raised through the bag charge. A universal charge works well in Scotland and Wales and should be extended to England as soon as possible to remove any element of confusion for both consumers and retailers."

Figures released in July this year have shown that England's single-use bag usage has dropped by 85% in the major supermarkets since its introduction, with 500m bags being given out in stores compared to 7bn in the previous year.



MEET THE TECHNICAL & LEGISLATIVE EXPERT GROUP

The Technical & Legislative Expert Group maintains scrutiny of incoming information regarding legislative and technical developments from Brussels, the UK and other sources. The Expert Group informs and advises the Board to assist with determining Federation policy in technical and legislative areas.

Uniquely, members of this Expert Group represent the whole frozen food supply chain including imports, production, wholesaling and retailing. Their assessment of the impact of forthcoming legislation enables effective lobbying and influence in matters which could otherwise adversely affect member companies commercially and from a legal compliance perspective. The Group also provides expertise, guidance and oversight of BFFF technical and regulatory guidance including our Primary Authority assured advice.

Members of the Group

Iain Mortimer - Apetito Ltd.
 Susan Tilbury - Bidvest Foodservice
 David Graham - Birds Eye Ltd.
 Ken Glauch - Booker Ltd.
 Gerry Thomas - Brakes
 Philip Proud - Cargill Meats Europe
 Angela Doherty - CP Foods UK Ltd.
 Brendan McIntyre - Flagship Europe Ltd.
 Helen Jackson - Freiberger UK Ltd.
 Chris Roddis - Greencore Grocery Leeds
 Bill Wadsworth - Greggs Plc.
 Emma Meredith - Iceland Foods Ltd.
 Janet Williams - Kent Frozen Foods
 Vince Craig - Meadowbrae Technical Services (Chair)
 Joanna Frost - Sam Browne Foods Ltd.
 Scott Johnston - Youngs Ltd.

If you would like any further information on the activities of the Technical & Legislative Expert Group, please contact martinforsyth@bff.co.uk

Cargill Meats Europe



MEMBER BENEFIT

Primary Authority Scheme

BFFF is delighted to be able to offer Primary Authority Schemes exclusively for members

Introducing Primary Authority

BFFF now offers agreed industry advice for members under the Primary Authority Scheme. The advice is 'assured' which means it is legally backed. If the advice is followed, another Local Authority cannot ask you to do anything different.

BFFF has partnered with the Wakefield to offer Health & Safety advice and the Trading Standards and Environmental Health team in Cambridgeshire to deliver advice covering all aspects of Food Safety, Food Standards, Metrology and Fair Trading. Both of these Local Authorities specialise in Primary Authority and have expertise in the frozen food industry.

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

BFFF have also launched a Fire Safety Primary Authority Scheme in partnership with Lincolnshire Fire & Rescue. This innovative scheme allows members to join to receive industry level advice on all aspects of Fire Safety, but also have a dedicated fire safety contact to provide bespoke advice to businesses. The fire scheme has flexible membership options.

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

Fair Trading

Fire Safety

Food Safety

Food Standards (Labelling & Composition)

Health and Safety

Metrology (Weights and Measures)

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
Metrology
Fair Trading



Crystal Holmes
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General Enquiries



Joanna Hancock
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Email: joannahancock@bfff.co.uk
Health and Safety
Fire Safety



British Frozen Food Federation Technical & Legislative Expert Group

AGENDA

To be held at 10am on Wednesday 7th September 2016
Belton Woods Hotel, Grantham

1. Apologies and Welcome
 2. Minutes of previous meeting
 3. Matters arising
 4. Items for discussion - see list following
 5. Items for Information – see list following
 6. Consultations
 7. Items carried forward – see list following
 8. Contact with other organisations
 9. Any other business
 10. Afternoon Presentation – Alice Biggins, FSA
 11. Date of next meeting: Wednesday 9th November 2016 at The Belton Woods Hotel, Grantham
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Agenda Item 4 – Items for Discussion

- 4.1 Introducing Denise Rion - 2016_05_T
- 4.2 Addressing the Challenges in Food Waste Distribution – 2106_05_B, and Food Waste Follow Up – 2016_05_K, including Review of Date Coding Guidance
- 4.3 Childhood Obesity Plan – 2016_05_Q, and update 18/08/16
- 4.4 Glaze on Seafood – 2016_05_V
- 4.5 Review of Food Crime Unit – 2015_05_Y

Agenda Item 5 – Items for Information

- 5.1 Official Controls Update – 2016_05_A
 - 5.2 NCFU Quarterly Bulletin and 2016-17 Information Requirements – 2016_05_C
 - 5.3 CODEX Fruit and Veg – 2016_05_D
 - 5.4 Added Water in Poultry – 2016_05_E
 - 5.5 BRC Storage and Distribution Standard Issue 3 – 2015_05_F
 - 5.6 Request for TXG Feedback – Alice Biggins – 2016_05_G, and update 09/08/16
 - 5.7 Update on Acrylamide – 2016_05_I
 - 5.8 Antimicrobial Resistance Update – 2016_05_M
 - 5.9 Food in Hospitals and Care Homes – 2016_05_N
 - 5.10 PAS 96 Revision: Cybercrime Risk – 2106_05_P
 - 5.11 Seaweeds – 2016_05_R
 - 5.12 Urgent: Update on Turmeric Spice Contamination – 2016_05_S
 - 5.13 Slavery in Poultry Supply Chains – 2016_05_U
 - 5.14 Halal Update – 2016_05_W
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- 5.15 Guidelines on Giving Food to Good Causes – 2016_05_X (propose to close)
- 5.16 Update on Biocides and Chlorates – 2016_05_Z

Agenda Item 6 – Consultations

- 6.1 3 MCPD and Glycidil Consultation – 2016_05_J
- 6.2 Date of First Freezing – Answer to COM – 2016_05_O

Agenda Item 7 – Items carried forward

Standing agenda items awaiting further development:

- 7.1 Country of Origin Labelling
- 7.2 Cutting Red Tape
- 7.3 FDF Possible European Service
- 7.4 Glaze Methodology Review
- 7.5 Gold Book Project
- 7.6 Shelf Life / Maximum Age of Raw Materials Project
- 7.7 Guidance on Reinforced Checks
- 7.8 MSM / Wishbone
- 7.9 Campden Veg Specs
- 7.10 Nutrition – Salt in Scampi
- 7.11 BVA Campaign – Labelling Stunned
- 7.12 Review of Effectiveness of Traceability, Withdrawal and Recall Process
- 7.13 Whole Genome Sequencing
- 7.14 Anaphylaxis Campaign

Agenda Item 8 – Contact with other Organisations

- 8.1 Business Expert Group (Food Standards and Labelling) 20/07/16 – 2016_05_H
- 8.2 Food Standards Agency (FSA) Clandestine Travellers Workshop – 2016_05_L
- 8.3 New Contacts Made
- 8.4 Upcoming Meetings

Agenda Item 9 – Any Other Business

- 9.1 Future Meeting Presentations
- 9.2 Annual Luncheon Guests

If there are any other items that you would like to add to the agenda, please let me know and I will include it under AOB

Agenda Item 10 – Afternoon Presentation

Alice Biggins, Head of regulation and International Unit at Food Standards Agency

Future presentations:

9th November Meeting – Emma Reed, Department of Health

11th January Meeting – Nikki Bell, National Food Crime Unit

For further information or to download a copy of this newsletter, please visit www.bfff.co.uk.



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