

T & L UPDATE

BFFF TECHNICAL AND LEGISLATIVE UPDATE

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British Frozen Food Federation

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CONTENTS

ACTIVITY OF EUROPEAN INSTITUTIONS

Report Highlights Weak Areas in Legislative Framework	5
EU Health Calls for Later Watershed on Unhealthy Food	5
EU Start-Up Scheme with €1.6B Funding	6
'Foodconnects' to Tackle Global Food Challenges	6
EFSA and BfR Work Jointly on Food Safety Tools	6

ANALYTICAL & METROLOGY

Seafish Publish Glaze Fact Sheet	7
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ANIMAL WELFARE

Measures to Protect Against Avian Flu	7
---------------------------------------	---

BREXIT

Brexit Prompts Requests from French to Export to UK	8
Food Industry Reiterate Call for New Industry Strategy	8

CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

Defra Quarterly Pesticide Monitoring Results for 2016	8
Report on Pesticide Surveillance for Fruit and Veg Scheme	9

FOOD SAFETY AND ZOOSES

Multi-Country Outbreak of Salmonella Linked to Eggs	9
FSA Publish Review of Antimicrobial Resistance Evidence	9
Wahaca Sickness Investigation Ongoing	10
New Action Plan to Lead the Fight Against AMR	10
EFSA Findings for Erucic Acid Contamination of Oil	10

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

NFCU Launches Industry Guide	11
NFCU Launches 'Food Crime Confidential'	11
NFCU Review Report Published	11
UK Participation in Opson VI	12
Italy Dominates JRC Fraud Summary	12
CIEH Urges Food Businesses to Protect Against Fraud	12

GLOBAL STANDARDS

FSAI and ASAI Guidance on Food Advertising	13
BRC Global Standards Operation Sold to LGC Group	13

CONTENTS

IMPORTS AND THE SUPPLY CHAIN

Guidance on Rules for Global Export Published	13
BFFF/Seafish Importers Committee Guidance	14
Import Control List Updated	14
Seafood Market Set for Continued Growth	14
New Zealand Lamb Exports Expected to Drop	15
£3M Supply Chain Boost for Scottish Firms	15
Politicians Warned of Negative Impact of Latin America Trade Deal	15

LABELLING AND GENERAL FOOD LAW

Consultation on Enforcement of Gluten Labelling Rules	16
Defined: 'Small Quantities' & 'Local Retail Establishment'	16
FSAI Reminds Industry of Further New Labelling Rules	17

NUTRITION, ADDITIVES AND HEALTH

HMRC Confirm Soft Drinks Levy for April 2018	17
Mandatory Fortification of Bread Flour Rejected	17
FSAI Highlight Salt Consumption Remains High	18
FSA Launch Paper on Allergy and Intolerance	18
NHS Proposed Action to Cut Sales of Sugary Drinks	18
Childhood Obesity Plan to Target Leisure Centre Food	19
Campaign Launched to Boost Vegetable Intake	19
Cereal Firms Defend Sugar and Salt Content Levels	19

PROCESSING AND RETAIL

MMO Offer £4.8M to Fisheries Local Action Groups	20
--	----

REGULATORY ENFORCEMENT AND OFFICIAL CONTROLS

ASA Issue Advertising Rules to Protect Children	20
Report on UK Multi-Annual National Control Plan	21
Welsh Rules to Promote FHR on Takeaway Menus	21
FSA Local Authority Enforcement Statistics for 2015-16	21
Fine Issued for Peanut Powder Labelled as Almond	22
FSA Publishes Incidents for July-Sept 2016	22
90% of N.I. Businesses to Display Hygiene Ratings	22

RESEARCH

Norovirus Could be Prevented by Analysing Shellfish	23
---	----

SUSTAINABILITY, ENVIRONMENT & CSR

France Ranked Top of Global Food Sustainability Index	23
Views Sought on Changes to Fisheries Concordat	24
Commission Proceeds with EU/Norway Agreement	24
FSA Report on Radioactivity in Food and Environment	24
EU Launches Platform to Fight Food Waste	25
Hazardous Waste: Consignment Note Guidance	25

T & L EXPERT GROUP

T&L Expert Group Agenda - November 2016	26
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FOREWORD

Welcome to the New Year Edition of the T&L Update



Welcome to the 87th edition of the Technical and Legislative Update. This is our quarterly review of the major changes to the legislative environment our members operate in. It again reflects the complexity of the operating environment which shows no signs of becoming less complex and easier to operate within. There are the usual snapshots of some items you probably won't see elsewhere as well as confirming some items you will already be aware of.

This is not a Brexit review but we have included some items that add to the understanding of the UK food and drink position and what is being argued for prior to negotiations starting. In contrast a further article reports on the latest setback for fishermen who as part of the EU agreements signed by the UK find the latest 'deals' agreed by the EU are not as advantageous as ones that could be agreed by the UK (or a separate Scotland!)

Change is clearly with us and the T+L will continue to try to reflect this in broad food context.

We've also introduced a new feature in this edition in an attempt to give members a glimpse at the subject matter discussed by the Technical Expert Group, and distribute information to the wider membership. In the T&L Expert group section, members will now be able to click on, and open up, those items on the agenda for which we have issued technical papers to the Technical Expert Group (those listed with coding after the subject matter E.g. 2016_06_A). Please note, at this initial stage, members will not be able to open any attachments held within the technical papers, but should you wish to have access, please do not hesitate to contact Martin or Denise who can provide them.

We hope you will find this feature useful and would welcome feedback on this or any other aspect of the T&L.

Enjoy your read and as always, any comments you have please feed them back to Martin or Denise.

Please contact BFFF if you would like to receive additional / back copies of this newsletter



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

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ACTIVITY OF EUROPEAN INSTITUTIONS

REPORT HIGHLIGHTS WEAK AREAS IN EU LEGISLATIVE FRAMEWORK

Risk assessment, early warning for emerging hazards and official controls/inspections are all areas where the EU legislative framework needs to be strengthened to deal with future issues, according to a report carried out by The European Commission's Joint Research Centre (JRC) and the Directorate-General for Health and Food Safety.

The report also found providing clear information and food and nutrition education could be improved to better address future challenges. However, they added, it appears to be robust and well prepared to respond to such challenges.

The study looked at resilience of the EU food safety and nutrition policy and regulatory framework by examining potential scenarios up to 2050, challenges they may present and suggested policy options.

Four scenarios were created in workshops attended by members of EFSA, FSA, ANSES, BfR, Nestlé, Danone, Mondelez, Cargill, Nofima, BEUC as well as universities. Scenarios were based on drivers that can impact and change the food system including global trade, EU economic growth, agro-food chain structure, technology uptake, social cohesion, food values, climate change, depletion of natural resources and population growth.

For more detail, the full report can be downloaded here: <http://tinyurl.com/hy8y5cr>

EU HEALTH COALITION CALLS FOR LATER WATERSHED TIMES ON UNHEALTHY FOOD

A campaign for later watershed times and restricted product placement for adverts and television marketing unhealthy food and alcohol, has been officially launched by a coalition of European health organisations.

The campaign aims to alter the current Audio-Visual Media Services Directive (AVMSD) by heavily restricting the hours in which adverts for unhealthy foods and alcohol can be aired. It would include all product placement and see foreign broadcasts effectively censored to the same EU standards.

The AMVSD is an EU-wide legislation on all audio-visual media whose responsibility includes 'protecting children and consumers'. It has been under review since May 2016.

The campaign, referred to as 'What about our kids' is calling for three particular measures to be added:

- No TV adverts for alcohol or foods high in fat, salt and sugar (HFSS) between 6am and 11pm. This would include all television, on-demand services and online video sharing platforms like YouTube.
- No product placement for HFSS products, deemed "effective marketing techniques, and should be prohibited alongside those for tobacco and medicinal products."
- Ensure the above rules are applied equally to all foreign based broadcasts

However, in an age of digital television, food manufacturers have previously questioned such measures, saying that later watershed hours will have no impact. The new proposals would address exactly this, limiting advertising on all media platforms for 18 hours per day. Along with the product placement restrictions, this would greatly affect the way we currently access media in Europe.

It should be remembered of course that as this coalition is a lobby body it has no direct impact on the European Commission carrying out the review. Members should also be aware of tough new food advertising rules announced by The Committee of Advertising Practice (CAP) which come into effect on 1 July 2017. The rules apply to media targeted at under-16s and ban the advertising of high fat, salt or sugar (HFSS) food or drink products in children's media.

For further detail, we have included an article in the Regulatory Enforcement and Official Controls section on page 20.

The new rules also come in response to wider concerns in society about childhood obesity and the public health challenges it poses. CAP believes that even a very small positive impact from these new ad restrictions could play a meaningful role in reducing the number of ads for HFSS food and drinks seen by children and potential harms.



EU LAUNCHES START-UP SCHEME WITH POTENTIAL €1.6BN FUNDING BOOST

Food based start-ups in Europe will soon have access to venture capital funds, simplified tax filings and liberalised insolvency laws as part of the EU commission's new 'Start-up Scale-up' initiative.

Aimed at driving small business growth, the 'Scale-up manifesto' reads: "European start-ups face a difficult maze of problems – restricted national markets, a shortage of capital, and a regulatory framework built for 19th century capitalism."

The commission has introduced three central projects to address these issues:

- a 'Pan-European Venture Capital Fund of Funds' will aim to raise €1.6bn of EU and private investment to boost Europe's €6bn venture capital pool;
- liberalised insolvency laws will give a 'second chance' to failing entrepreneurs by offering the opportunity to restructure early and avoid bankruptcy, layoffs, penalties or debts;
- taxation simplifications will make working across European borders easier for 'small and innovative businesses'.

These schemes largely exist in proposals – tax simplifications and reform to insolvency laws are on the table but not yet beyond planning.

The EC investments will bolster some existing projects under the EU's Horizon2020 funding umbrella and help drive plans for a new European Innovation Council which would provide more continuous support to start-ups in the EU.

More detail of the scheme can be found in a recent press release by the Commission: <http://tinyurl.com/zf6gre7>

NEW 'FOODCONNECTS' PARTNERSHIP TO TACKLE GLOBAL FOOD CHALLENGES

FoodConnects, a consortium of 50 industry and academic institutions from 13 different countries, has been selected by the European Institute of Innovation and Technology (EIT) to tackle global food challenges through a €400m innovation partnership.

The consortium is made up of Food industry members such as PepsiCo, DSM, Nestle, Valio and Roquette and academic institutions including the University of Cambridge, the Polish Academy of Science and Queen's University of Belfast.

Specific projects will run over a 7-year period and will be decided through calls which will open early next year, but the focus will be on a wide range of farm-to-fork issues affecting the food industry from protein sources, improving crop yields, reducing food waste and tackling undernutrition through fortified foods.

Efforts will now focus on setting up the partnerships, using a start-up grant €4m. If the partnerships achieve the expected results, they could receive funding of around €400m from the European Institute of Innovation and Technology (EIT) over the coming years, boosted by additional funding that is expected to come from both public and private investors.

EFSA AND BfR TO WORK JOINTLY ON GLOBAL FOOD SAFETY TOOLS

Trace-back and predictive modelling tools for use during food safety outbreaks and created by scientific teams led by the German Federal Institute for Risk Assessment (BfR), will be further rolled out under a new funding partnership agreed between EFSA and BfR.

The framework agreement makes available grants totalling up to EUR 1.2 million. The two agencies will be able to further benefit from each other's research efforts and avoid duplication of future work programmes.

BfR's software tool, called Food Chain Lab, has helped to trace outbreaks in Germany and at European level with EFSA. Thanks to the new agreement BfR will be able to make the software available to other EU Member States for future outbreak investigations. Experience gained using the tool will feed into new EFSA guidance for tracing back and forward in food and feed-borne incidents.

A new BfR programming language for predictive modelling can also help to make computer models more widely available via a single dedicated EFSA platform.

Joint testing of BfR's and EFSA's respective approaches to uncertainty assessment will help to define synergies in time for a 2018 workshop aimed at sharing the results with the risk assessment community.

The two agencies will also share experiences of coordinating communication strategies – in the German Federal States and among European states, respectively – and results of risk perception research. EFSA training for neighbouring Member States on communication in crises will be tried out in Germany.



ANALYTICAL & METROLOGY

SEAFISH PUBLISH GLAZE FACT SHEET

Seafish have published a useful fact sheet on the subject of glaze which may be used as a best practice document by those interested in these areas.

The fact sheet provides background information on what a protective glaze is and why and how glaze is applied to seafood as well as covering the measurement of glaze level, issues with glazing and labelling requirements.

BFFF, along with members of the Technical Expert Group and Fish Member Interest Group were given the opportunity to review the document prior to its publication and we are pleased to confirm that the majority of points made in our feedback were taken into account.

The fact sheet can be read in full here: <http://tinyurl.com/zomkr4k>

ANIMAL WELFARE

MEASURES TO PROTECT POULTRY AGAINST AVIAN FLU

The Government Chief Veterinary Officer declared a Prevention Zone in England for 30 days during December with enhanced biosecurity requirements for poultry and captive birds, to help protect poultry from a strain of Avian Flu circulating in mainland Europe.

It meant that keepers of poultry and other captive birds were required to keep their birds indoors, or take appropriate steps to keep them separate from wild birds.

Even when birds are housed a risk of infection remains so this must be coupled with good biosecurity - for example disinfecting clothing and equipment, reducing poultry movement and minimising contact between poultry and wild birds.

Poultry keepers were advised to be vigilant for any signs of disease in their birds and any wild birds, and seek prompt advice from their vet if they had any concerns. Steps to help prevent avian flu by maintaining good biosecurity on premises, include:

- cleansing and disinfecting clothing, footwear, equipment and vehicles before and after contact with poultry – if practical, use disposable protective clothing
- reducing the movement of people, vehicles or equipment to and from areas where poultry are kept to minimise contamination from manure, slurry and other products and using effective vermin control
- thoroughly cleaning and disinfecting housing at the end of a production cycle
- keeping fresh disinfectant at the right concentration at all points where people should use it, such as farm entrances and before entering poultry housing or enclosures
- minimising direct and indirect contact between poultry and wild birds, including making sure all feed and water is not accessible to wild birds

Outbreaks of Highly Pathogenic Avian Influenza (H5N8) have been confirmed in poultry and wild birds in several countries across Europe. No cases of H5N8 have been found in the UK and this order was a precautionary measure to help prevent potential infection from wild birds. Public Health England (PHE) advised that the threat to human health remains very low.

Defra is continuing to monitor the situation closely and has increased its surveillance activity.

For further information about how to house birds and keep them separate from wild birds, and about the extra biosecurity measures, Defra have published the following document <http://tinyurl.com/h9texmc>

BFFF have issued a technical paper on this subject which can be accessed through the link on the T&L Agenda page towards the end of this issue.

BREXIT

BREXIT PROMPTS MORE REQUESTS FROM FRENCH COMPANIES TO EXPORT TO UK

The UK's vote to withdraw from the EU has prompted more requests from French companies to export to the UK, according to the French Trade Commission.

Catherin Ryall, press officer of Business France – the French Trade Commission in the UK, said

“Article 50 hasn't been triggered, so nothing has changed as yet, but obviously, it will happen. However, there's been no loss of interest from French companies wanting to do business in the UK, which bodes well for the future for both sides,” she said.

Brexit has prompted more French companies than ever before to build links with UK food manufacturers.

FOOD INDUSTRY REITERATE CALL FOR A NEW INDUSTRY STRATEGY

The UK food and drinks sector has reiterated its call for a “new industrial strategy” to help access “essential raw ingredients” following the government's Autumn Statement, which received a mixed response from the food and farming industries.

While Chancellor Philip Hammond was criticized in some quarters for a gloomy outlook, after he disclosed Office for Budget Responsibility (OBR) forecasts the government would have to borrow an extra £122b (\$152b) compared to a previous forecast in March, the government was praised by FDF chief executive Ian Wright for its pledge to stimulate trade growth.

In particular, Wright singled out its decision to direct more funds towards export finance capacity in an effort to make it easier for British businesses to export. This will mean that the UK Export Finance (UKEF) will have its budget doubled, helping food and drink businesses tap into finance to help them expand overseas.

The majority of UK exports have seen overseas business soar since Britain's decision to leave the European Union saw the pound significantly weaken and now the chancellor has pledged to invest £23bn (\$28.6bn) in innovation and infrastructure over five years to stimulate productivity, although it is not clear where it will be spent.

Wright reiterated his call for a “new industrial strategy” in the post-Brexit world, to ensure that the food and drinks industry can sustain its workforce, access raw ingredients and “maintain consumer confidence in our industry”. The call follows data which showed that since the UK voted to leave the EU, the majority of food and drink companies have reported increased ingredient prices, a drop in product margins, and have concerns for the future raised by their EU workforce.

CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

DEFRA PUBLISH QUARTERLY PESTICIDE MONITORING RESULTS FOR 2016

The Department for Environment Food & Rural Affairs (DEFRA) have issued the quarter 2 results from the government's monitoring programme in 2016 to check home-produced and imported food for pesticide residues.

The year's surveillance programme looked for a range of up to 372 pesticides in the fruit and vegetable surveys. 581 samples of 17 different foods were sampled in quarter 2: apples, beans with pods, cabbage, cooked meat, fish (sea), free-from products, grapefruit, grapes, honey, leeks, lettuce, pasta, pears, potatoes, prepared fresh fruit, strawberries and tomatoes.

The results show 13 samples contained residues above the maximum permitted levels. However, in most cases the presence of the residues found would be unlikely to have had any effect on the health of the people who ate the food. In the case of grapefruit, a residue was found in one sample where short-lived effects were possible if all the peel were eaten with the fruit. However if the peel were not eaten no effect on health would be expected.

The full report can be viewed here: <http://tinyurl.com/htvhmg3>

REPORT ON PESTICIDE SURVEILLANCE UNDER SCHOOL FRUIT AND VEG SCHEME FOR 2015

The Department for Environment Food & Rural Affairs (DEFRA) have issued a School Fruit and Vegetable Scheme report on pesticide residue monitoring for the summer term 2016.

During the 2016 summer term 53 samples of fruit and vegetables were analysed as part of the Department of Health's School Fruit and Vegetable Scheme testing programme. 10 apple samples, 16 banana samples, 11 carrot samples, 1 pear sample, 3 raisin samples, 5 soft citrus samples, 1 strawberry sample, 2 sugarsnap pea samples and 4 tomato samples.

The samples were collected between April and July 2016. The majority of samples either contained no detectable residues of any of the pesticides they were looking for or contained residues below the maximum residue level (MRL) for those pesticides. 10 samples did not contain any detectable pesticide residues. 43 samples contained residues at or below the relevant MRLs. 38 samples contained residues of more than one pesticide. No residues of pesticides, not approved for use in the UK, were found in any of the UK samples.

None of the residues found was likely to result in any adverse health effects for school children. The full report can be viewed here: <http://tinyurl.com/htwfmz2>

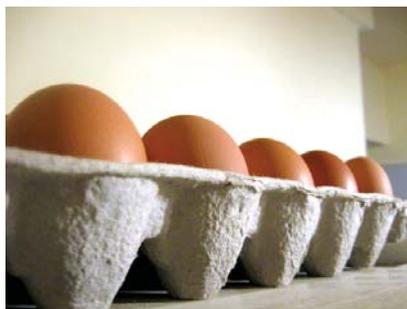
FOOD SAFETY AND ZOOSES

REPORT: MULTI-COUNTRY OUTBREAK OF SALMONELLA ENTERITIDIS LINKED TO EGGS

Public Health England have issued their latest report which contains the findings from a rapid outbreak assessment carried out by the European Centre for Disease Prevention and Control (ECDC) and the European Food Safety Authority (EFSA) relating to the multi-country outbreak of Salmonella Enteritidis.

Through collaborative working between ECDC, EFSA and member states, extensive environmental and food investigations, whole genome sequencing results and the tracing-back investigation of eggs, a link between the outbreak and an egg packing centre in Poland has been established.

The full report can be viewed here: <http://tinyurl.com/jst5t7z>



FSA PUBLISHES REVIEW OF ANTIMICROBIAL RESISTANCE EVIDENCE

The Food Standards Agency (FSA) has published a systematic review of the available evidence on antimicrobial resistance (AMR) in food. The review looked at research on the presence of AMR in bacteria in a number of different foods sold at retail. It confirmed the need for extra surveillance of AMR in food at retail level, to support the wider programme of work currently underway across government to help reduce levels of AMR.

The review was produced by the Royal Veterinary College, on behalf of the FSA, and looked at the areas where consumers are more likely to be exposed to AMR in bacteria from the food chain. Researchers examined published evidence between 1999 and 2016 for pork and poultry meat, dairy products, seafood and fresh produce sold in shops.

Codex Alimentarius, the global food standards body, has also decided at its plenary meeting this summer to recommence work on AMR. A Codex Alimentarius working group has been organised by the FSA and will be held in London and chaired by the UK, USA and Australia. It is the first step in this new work, and will set terms of reference for the intergovernmental task force that will follow.

The full review can be accessed here: <http://tinyurl.com/z8x2nvl>

WAHACA SICKNESS INVESTIGATION 'ONGOING'

An investigation into the source of the outbreak of the norovirus at London Wahaca restaurants causing around 365 people to become ill is still ongoing, says Public Health England. Public Health England is working closely with environmental health officers and the restaurant chain to investigate.

Wahaca voluntarily closed nine affected outlets including Canary Wharf, Covent Garden, Oxford Circus, Soho and Westfield in White City. It also carried out anti-viral deep cleaning at all of its restaurants whether they were effected or not. Deborah Turbitt, London deputy director for health protection for PHE, said: 'We have so far been made aware of 205 staff and 160 members of the public reporting illness, however these are unconfirmed cases. Currently, the source of the outbreak is not confirmed and this remains under investigation.'

The advice given out by PHE is that while norovirus can be very unpleasant, it is rarely serious. Most people make a full recovery within one or two days, without treatment. It is important that people with diarrhoea and vomiting drink plenty of fluids to prevent dehydration.

A Wahaca statement read: 'We continue to monitor the situation carefully and, as ever, will take any precautionary measure necessary to safeguard the health and wellbeing of our customers and team members. We are confident in our systems and processes, as evidenced by our long-standing high ratings from local EHOs. With the support of health officials and local authorities, as well as the full cooperation of our suppliers, we will continue to investigate how this suspected norovirus outbreak may have entered our restaurants and affected our staff and customers.'

BFFF have issued a technical paper on this subject which can be accessed through the link on the T&L Agenda page towards the end of this issue.

NEW ACTION PLAN TO BE LAUNCHED IN 2017 TO LEAD THE FIGHT AGAINST AMR

On the occasion of the 9th European Antibiotic Awareness Day (EAAD), Commissioner Andriuskaitis reminded that the Commission will launch, in 2017, a second Action Plan "building upon and strengthening work done and supporting Member States in the implementation and monitoring of their National Action Plans".

European Antibiotic Awareness Day is a European health initiative coordinated by the European Centre for Disease Control (ECDC) which aims to provide a platform and support for national campaigns on the fight against AMR and more particularly on the prudent use of antibiotics. The latest annual surveillance results which are published on the EAAD show that in 2015, antibiotic resistance continued to increase for most bacteria and antibiotics under surveillance.

A recent survey in non-EU countries ranging from EU neighbourhood countries to large countries such as Canada, China, Brazil or India, found that overall knowledge about antibiotics globally remains generally low and in most countries, only a minority receive information about not taking antibiotics unnecessarily. While the antibiotic use in those countries varies considerably among them, in most countries most people obtained antibiotics with a medical prescription.

The Commissioners full speech can be viewed here: <http://tinyurl.com/hmpec94>

EFSA PUBLISH RISK ASSESSMENT FINDINGS FOR VEGETABLE OIL CONTAMINANT ERUCIC ACID

The European Food Safety Authority (EFSA) have found that Erucic acid, a naturally occurring contaminant present in vegetable oil, is not a safety concern for most consumers as average exposure is less than half the safe level. However, it may be a long-term health risk for children up to 10 years of age who consume high amounts of foods containing this substance.

Erucic acid is present in the oil-rich seeds of the Brassicaceae family of plants, particularly rapeseed and mustard. It mainly enters the food chain when rapeseed oil is used in industrial food processing and home cooking in some countries. It is present in pastries, cakes and infant/follow-on formulae and also in some animal feed (e.g. rapeseed meal). Although natural forms of rapeseed and mustard contain high levels of erucic acid (over 40% of total fatty acids), levels in rapeseed cultivated for food use are typically below 0.5%.

In 1976 the EU set maximum limits for erucic acid as a contaminant in vegetable oils and fats, and foods containing added vegetable oils and fats as an ingredient. Also, specific maximum limits for infant formulae and follow-on formulae were set five times lower than for other foods.

Based on evidence, experts on EFSA's Panel on Contaminants in the Food Chain (CONTAM Panel) established a tolerable daily intake of 7 milligrams per kilogram of body weight (mg/kg bw) per day. It also found that in pigs, feed levels of erucic acid are unlikely to represent a health concern. EFSA experts said there may be a health risk for poultry but noted that the calculation method used overestimated exposure. The risk for ruminants (cattle, sheep and other species), horses, fish and rabbits could not be assessed as no adequate data were available.

The full report can be viewed here: <http://tinyurl.com/hjz9l5e>

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

NFCU LAUNCHES INDUSTRY GUIDE

The National Food Crime Unit have launched a guide to 'Working together to tackle the threat from food crime'. It is intended that it will support closer working relations between the food industry and the unit and is the first step in building meaningful two-way dialogue between the NFCU and the food drink and feed industry.

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

Nikki Bell, Head of Criminal Intelligence at the NFCU will be meeting with the Technical Expert Group on January 11th 2017 to give a general overview of the work the NFCU is doing but we will also have the opportunity to hear from her with regard to specific subjects that are important to BFFF members. Accompanying her will also be Duncan Smith from Food Standards Scotland. Duncan is the head of FSS's Food Crime Intelligence Bureau.

NFCU LAUNCHES 'FOOD CRIME CONFIDENTIAL'

The National Food Crime Unit (NFCU) has launched 'Food Crime Confidential' - a reporting facility where food crime can be reported safely and in confidence, over the phone and through email. The facility is open to anyone who has information about food which is being dishonestly produced, manufactured or sold but is particularly targeted at those working in or around the UK food industry.

The NFCU works with partners to protect people from serious criminal activity that impacts the safety or authenticity of food and drink they consume. Food crime involves dishonesty at any stage in the production or supply of food. It is often complex and likely to be seriously detrimental to consumers, businesses or the general public interest.

In addition to identifying and being able to tackle specific instances of food crime, the NFCU are intending to use such information to learn more about the circumstances that make offending possible.

They are encouraging people to get in touch if they have suspicions about:

- food or drink that has potentially been adulterated or substituted
- methods used in workplaces for producing, processing, storing, labelling or transporting food that appears illegal or substandard
- companies or businesses that are selling items of food or drink that purport to be of a certain quality, suggest health benefits or claim to be from a specific place or region, but do not appear genuine or are suspected to be fake.

The number to call is 0207 276 8787 or alternatively contact can be made via email foodcrime@foodstandards.gsi.gov.uk

The NFCU assurances can be viewed here: <http://tinyurl.com/j7cayf7>

NFCU REVIEW REPORT PUBLISHED

Following the implementation of the first phase of the National Food Crime Unit (NFCU) work, the FSA have issued a report which presents the findings and recommendations of a review which took place between August and November 2016.

The report, which was presented to the FSA board on 23rd November makes a number of recommendations on the future of the NFCU including:

- NFCU to have an investigative capability - Industry and consumer representatives wanted an NFCU "with teeth" to tackle food crime, protect consumers and the supply chain, and to make some high-profile prosecutions to create a deterrent effect.
- NFCU to be set up as an Arm's Length Body of the FSA - Industry stakeholders, while generally supportive of the NFCU being located within the FSA, wanted assurance about how in future an open and transparent organisation such as the FSA can handle intelligence with appropriate sensitivity. Being an 'Arm's Length Body' would mean the NFCU are operationally independent of the FSA but subject to scrutiny by them.

The full report can be viewed here: <http://tinyurl.com/h8l3r6l>

UK PARTICIPATION IN OPSON VI

Europol have published their OPSON V report which, as well as reflecting on its success, seeks to evaluate the threat regarding food fraud on the basis of the results reported by the participating countries. It also elaborates recommendations for the future of the initiative.

Started in 2011, Operation OPSON has targeted counterfeit and substandard food and beverages. A substantial amount of fake and substandard product has been seized or withdrawn from market, cross border investigations have been developed and criminal networks involved in the production and distribution of illicit food products have been dismantled.

Full details are contained within the report: <http://tinyurl.com/hljcs42>

The operation has now entered its next phase with the official launch of Operation OPSON VI. The operational period for this initiative will take place between 1 December 2016 and 28 February 2017, with all results from operational activity submitted to the NFCU by 3 March 2017.

This year the UK will be taking a different approach to OPSON. The co-ordinators are encouraging participants to look at the suspected food fraud issues affecting them locally and to use OPSON as a driver for addressing those issues proactively.

The NFCU will also be undertaking its own proactive operational activity in support of OPSON, with a focus on honey and coconut water. They have promised to share their operational plans and opportunities to support their work shortly, should any members be interested or have had issues in relation to these commodities.

ITALY DOMINATES JRC FRAUD SUMMARY

The Joint Research Centre (JRC) have issued their monthly summary of articles (based on media coverage) on food fraud and authenticity.

Italy features highly, being in 4 out of 6 articles for mislabelling and origin masking offences. One Italian operation alone (Operation "Sapori d'autunno"), targeted seasonal products and discovered several labelling irregularities resulting in product seized for the total amount of 300,000 EUR. It also reports on how fake rice made out of plastic is entering the market, as well as an 8 million EUR fine and 2-year jail sentence which has been imposed on a winery director in France over a fake Bordeaux wine scam.



The report can be viewed here: <http://tinyurl.com/goxlbm9>

CIEH URGES FOOD BUSINESSES TO PROTECT AGAINST FRAUD

The Chartered Institute of Environmental Health (CIEH) is urging the food and drink industry to better protect itself from fraud in order to safeguard their businesses and consumers. By means of support, they have launched a new report which helps food businesses adopt established counter fraud good practice.

The good practice guidance was developed by CIEH Food in collaboration with the University of Portsmouth's Centre for Counter Fraud Studies, the Food Standards Agency's National Food Crime Unit, Food Standards Scotland's Food Crime and Incidents Unit, and the Intellectual Property Office.

In the food and drink industry, fraud can take many forms, such as the inclusion of contaminated substances in products, misleading claims being made in terms of quality or quantity or fictitious companies created to receive goods on credit, who then disappear without paying bills.

The guide says that despite extensive work undertaken by food and drink businesses to address fraud, there is no evidence that they are measuring the financial costs of fraud to their organisations. Without this information the report warns the industry will find it difficult to determine whether fraud is increasing or decreasing and whether or not their actions are effective.

To better protect themselves, CIEH is urging the industry to adopt proactive and comprehensive counter fraud strategies as part of their essential processes, based on reliable evidence of the nature and scale of all fraud risks facing the organisation. Such strategies could include conducting proactive and regular counter fraud exercises and developing an anti-fraud culture. This approach would mean the industry would have to think wider than just focusing on known fraud issues related to products or ingredients.

The full guide can be downloaded for free from the CIEH: <http://tinyurl.com/grazsq>

GLOBAL STANDARDS

FSAI AND ASAI RELEASE GUIDANCE TO IMPROVE STANDARDS IN FOOD ADVERTISING

The Food Safety Authority of Ireland (FSAI) and the Advertising Standards Authority for Ireland (ASAI) have collaborated to introduce guidance aimed at ensuring consumers are not misled by the use of marketing terms on foods.

The guidance, which has been published following extensive food industry engagement, will support Section 8 of the ASAI Code of Standards for Advertising and Marketing Communications in Ireland, which relates specifically to the advertising of Food and Non-Alcoholic Beverages. It will ensure that certain marketing terms used by food manufacturers, retailers and food service businesses convey clear meanings that are not misleading to consumers.

The guidance outlines the general legal requirements that food businesses must follow when using marketing terms on food and also provides agreed guidance for the food industry concerning the use of the terms Artisan/Artisanal, Farmhouse, Traditional, and Natural to describe foods placed on the Irish market.

Information in the guidance applies to the labels of foods placed on the market and/or presented and advertised after December 2016.

Dr Pamela Byrne, CEO, FSAI, stated “Consumers have a right to be confident that the foods they purchase and eat are accurately and truthfully described on the label. Food businesses should also be confident that genuine descriptions of their food are not diluted in the marketplace by undefined marketing terms. Marketing terms, by their design, are there to attract consumers to buy certain products and are an essential part of business development in the food industry. However, they have the potential to mislead when used incorrectly. Small manufacturing businesses rely on the marketing terms in order to distinguish their products from mainstream commercial foods.”



For further detail the guidance document can be viewed here: <http://tinyurl.com/j6n68lk>

BRC GLOBAL STANDARDS OPERATION SOLD TO LGC GROUP

LGC Group, the leading international life sciences measurement and testing company, have become the majority shareholder in BRC Global Standards. BRC Global Standards has until now been 100% owned by the British Retail Consortium, which will retain a minority stake in BRC Global Standards and will have a seat on its Board to ensure continuity and stability for customers and specifiers.

BRC Global Standards is the world's largest provider of safety and quality standards programmes for food and non-food manufacture, packaging, storage. The transfer of ownership marks the next stage in its strategic transition from being a standards owner to a brand and consumer protection organisation with a range of products and services to help its customers deal with the challenges of producing safe, high quality products for the end consumer on a global basis.

The investment will also fuel international growth planned by BRC Global Standards over the next five years to add to its existing presence in the UK, India and US; enable investigation of wider consumer and brand protection solutions including health and safety, predictive analytics and ethical trading; and underpin planned investment in IT development to enable real time business intelligence for supply chains.

IMPORTS AND THE SUPPLY CHAIN

DEFRA/APHA/RPA GUIDANCE ON RULES FOR GLOBAL EXPORT PUBLISHED

The Department for Environment, Food & Rural Affairs (DEFRA), Rural Payments Agency (RPA), and Animal and Plant Health Agency (APHA) have published new guidance to help businesses to check if they need a certificate to export food or agricultural products.

What you need to do depends on if you're exporting within the EU or outside the EU and depending on the product, special rules may need to be followed. For example, you need to follow special rules to export animal products (frozen or fresh meat and fish, dairy products, honey, gelatine, lard or blood) that will be used as food.

The full guide can be viewed here: <http://tinyurl.com/z26pd6l>

BFFF/SEAFISH IMPORTERS COMMITTEE AND GUIDANCE ON REINFORCED CHECKS

The BFFF/Seafish Importers Committee, more popularly known as the Importers Forum, is a group of seafood importers, representatives from the BFFF and co-opted members. The group has been active since 2008 and is regularly attended by representatives from the Food Standards Agency, Port Health and Defra. The newly appointed Chief Executive of the British Frozen Food Federation (BFFF), John Hyman, has recently taken up the position of Chair for the BFFF/Seafish Importers Committee and Seafish provide the secretariat to the group.

The Importers Forum meets 2 or 3 times a year and brings together seafood importers and representatives from Government and Port Health authorities to raise issues with imports and to recommend work that can be taken to benefit the seafood importing community.

The Importers Forum has recently assisted the Food Standards Agency (FSA) in producing guidance for importers on re-enforced checks on seafood. The purpose of these guidelines are to explain the interpretation and implementation of the specific procedures applying to the re-enforced checks (REC) requirements carried out on seafood, under Council Directive 97/78/EC.

This Directive sets out the veterinary procedures and requirements to be followed in order to import into or transit through the Union commercial consignments of products of animal origin. Consignments must be presented at a Border Inspection Post (BIP) to undergo veterinary checks.

The Reinforced Checks on Seafood guidance can be viewed here <http://tinyurl.com/he8nd8k>



IMPORT CONTROL LIST UPDATED

A review has been carried out on the list of imports of feed and food of non-animal origin which require an increased level of official controls to be carried out at the points of entry.

Regulation states that the list must be reviewed on a regular basis, and at least biannually, taking into account specified sources of information.

The occurrence and relevance of recent food incidents notified through the Rapid Alert System for Food and Feed (RASFF), the findings of audits to third countries, as well as the reports on consignments of feed and food of non-animal origin submitted by Member States to the Commission indicated that the list required amending.

In particular, there was an indication of the emergence of new risks for consignments of groundnuts and derived products originating from Bolivia, sesamum seeds and aubergines from Uganda, pineapples from Benin, table grapes from Egypt and pomegranates from Turkey. The information also showed that for those commodities with a higher degree of non-compliance E.g. lemons from Turkey, the frequency of official controls should be increased. Conversely, for those commodities where an overall improvement in compliance had been seen the frequency of official controls could decrease e.g. pistachios from the US and dragon fruit from Vietnam.

The new list is contained within Commission Implementing Regulation (EU) 2016/2107 and can be accessed here: <http://tinyurl.com/zq7cnb6>

It will enter into force on 1 January 2017.

SEAFOOD MARKET SET FOR CONTINUED GROWTH

MarketLine, a market research company, has forecast the global seafood market is set to increase at a compound annual growth rate (CAGR) of 3.9% in value between 2015 and 2020, aided by greater awareness of its health benefits and a desire for high quality seafood among more affluent consumers.

According to its latest report, the market grew by a CAGR of 3.8% between 2011 and 2015. This was primarily driven by South America and the Asia-Pacific region, as the swelling middle classes begin to buy more expensive products through an ever-more organised retail channel, it said.

NEW ZEALAND LAMB EXPORTS EXPECTED TO DROP

The number of lambs bred for export from New Zealand is expected to drop 2.7% in 2016-17.

According to Beef + Lamb New Zealand's Lamb Crop 2016, it expects export lamb slaughter to decrease to 19.35 million (m) head compared to 2015-16, a decline of 0.53m. This has been attributed to fewer breeding ewes.

The decrease has been driven by the North Island where the decline is expected to be 6.9% compared to a 1.7% growth in export lamb slaughter numbers in the South Island.

In North Island regions, lamb numbers were affected by the impact of facial eczema on breeding ewe condition and numbers, and wet climatic conditions. Lamb numbers in South Island regions were slightly ahead of last season, due to good climatic conditions, improved lamb thrift and a lift in ewe lambing percentages.

Overall, the average lambing percentage across the country was up 2.1 percentage points, with the average lambing percentage working out at 123 lambs born per 100 ewes. New Zealand Beef + Lamb said this was achieved because ewes were in good condition, there was enough spring feed, and more lambs were born from hoggets. Over the whole country, there was a 1.3% drop, 0.3m fewer lambs than last year.



£3M SUPPLY CHAIN BOOST FOR SCOTTISH FOOD AND DRINK FIRMS

The Scottish Government have launched a £3M local supply chain project to help Scottish food and drink firms build connections with suppliers, processors and retailers.

The Scottish food and drink sector could improve on its £14.3bn annual turnover, claimed Scottish parliament's secretary for the rural economy and connectivity Fergus Ewing. He said the scheme would help businesses maximise their potential, and protect against any Brexit threats.

"Brexit is by far the biggest threat to Scotland's jobs, prosperity and economy and we have always been clear that remaining members of the EU, and the Single Market, is the best option for our future." said Ewing.

A Scottish local food and drink marketing advisory service, Connect Local, has also been launched to help food and drink producers to improve communication along the supply chain. Connect Local would also work with businesses to mitigate any Brexit threats, the government said. It also includes a specialist programme for seafood firms, in partnership with Seafood Scotland and Scotland Food & Drink.

You can read more about Connect Local here: <http://connectlocal.scot/>

POLITICIANS WARNED OF NEGATIVE IMPACT OF LATIN AMERICA TRADE DEAL

An event in the European Parliament in Brussels, has warned politicians of the negative impact a trade deal with Latin America could have on domestic EU beef producers.

The EU is currently in negotiations over a comprehensive trade agreement with Mercosur (Argentina, Brazil, Paraguay, Uruguay, Venezuela) and ten rounds of talks have taken place, with the last one in October 2016.

Jean-Pierre Fleury, Chairman of the EU farming body Copa Cogeca (Committee Of Professional Agricultural Organisations and General Committee For Agricultural Cooperation In The European Union) stated "The sector is confronted with increased competition from imports, especially when it comes to high-value cuts. A new EU trade impact study confirms the catastrophic impact that upcoming trade deals could have on the EU beef sector, unless tariff-rate quotas on imports are imposed, especially the one being negotiated with the EU Latin American Trade bloc Mercosur".

Fleury also stressed that some countries in the Mercosur trade bloc did not have the same traceability standards and also used antibiotic growth promoters – substances banned in EU meat production.

LABELLING & GENERAL FOOD LAW

FSA CONSULTATION ON ENFORCEMENT OF GLUTEN LABELLING RULES

During December, the Food Standards Agency (FSA) carried out a consultation to seek views on the enforcement of gluten labelling rules for food businesses in England, which label food as 'gluten-free' or 'very low gluten'.



The proposed regulation – Gluten in Food (Information for Consumers) (England) Regulations 2014, would allow the enforcement of the Commission Implementing Regulation (EU) No. 828/ 2014 which contains rules on providing information to consumers on the absence or reduced presence of gluten in foods.

The way in which businesses produce "gluten-free" or "very low gluten" options for consumers has not changed and the legal limits relating to the composition of such foods remain the same. What has changed are the rules relating to what can be used on labelling.

Food businesses can voluntarily label foods "gluten-free" or "very low gluten" for the benefit of consumers who wish to avoid gluten for medical reasons, such as coeliac disease. The intention is to continue to ensure effective standardisation of the claims around gluten. This will help to ensure consumers are not misled or confused about gluten claims, and consumers (in particular people with coeliac disease) can have continued confidence that the foods they eat are suitable for their health needs.

Foods suitable for those with coeliac disease or intolerance to gluten can only use the claims "gluten free" or "very low gluten" (together with prescribed supporting information); other descriptive phrases cannot be used. For example, "No gluten containing ingredients (NGCI)" can no longer be used on a pre-packed single product or describe a single dish on a menu.

The new EU Regulation may require some re-labelling of products or changes to menus in catering outlets and hence represent some direct costs to business. Evidence from a Defra commissioned study (Campden BRI Study, 2010) suggests cost of £1,800 per stock keeping unit (SKU) for an assumed minor label change and £3,300 per SKU for a major label change. It is estimated that such re-labelling costs could be up to £1,800 per SKU. However, the transition period would be two years (from adoption). This should allow such costs to be absorbed within routine label changes.

In Wales, Scotland and Northern Ireland, there are separate domestic regulations which recently came into effect following consultation; these reflect the requirements of the EU gluten rules.

A copy of the consultation along with the proposed regulation can be viewed here: <http://tinyurl.com/z9ojoy8>. We will of course keep members updated of the outcome of the consultation.

DOH IRELAND DEFINE 'SMALL QUANTITIES' AND 'LOCAL RETAIL ESTABLISHMENT' DEFINITIONS

In the lead up to the provision of nutritional information becoming mandatory on most prepacked foods, the Department of Health (Ireland) have introduced Irish law (S.I. 559 of 2016, available here: <http://tinyurl.com/z5naug>) defining what is meant by 'small quantities' and 'local retail establishment'.

Small quantities of foods that are supplied directly by the manufacturer to the consumer or to local retailers for direct supply to the consumer are currently exempt. However, the Food Information to Consumers Regulation (FIC) ((EU) No 1169/2011) does not define 'small quantities' or 'local', rather it advises that each Member State must provide a definition in their local market.

The definitions were determined following a public consultation carried out by the Food Standards Authority Ireland (FSAI) on behalf of the Department and provide clarity to food businesses and the prospective retailer and consumer.

Under the new legislation, 'small quantities' of food is defined as (a) 250 kilograms or litres per week or 13,000 kilograms or litres of products per year or (b) 500 units per week or 26,000 units per year. Manufacturers can choose either. 'Local' is defined as not more than 100km from where the product is manufactured.

The FSAI has prepared Q&A's which provide guidance for manufacturers and retailers on the exemption: <http://tinyurl.com/h4ab7mw>

Also, food businesses with questions in relation to this can contact the FSAI Advice Line at info@fsai.ie

FSAI REMINDS FOOD INDUSTRY OF FURTHER NEW LABELLING RULES

The Food Safety Authority of Ireland (FSAI) has reminded food businesses that from 13 December 2016, EU Regulations will require that most prepacked food products must provide mandatory nutritional information to enable consumers make more informed choices when purchasing food.

Regulation (EU) No 1169/2011 on the provision of food information to the consumer applies to all prepacked food and requires the energy value (displayed as kJ/kcal) and the amounts of fat, saturates, carbohydrate, sugars, protein and salt provided per 100g or per 100ml. Additional nutrients may be provided also including fibre, vitamins and minerals. Foods sold without packaging or packed on the same premises as they are sold are considered non-prepacked and are therefore exempt.

To help businesses meet the mandatory requirements the FSAI have produced a useful leaflet (found here: <http://tinyurl.com/jpdp4kt>) and Q&A document (available here: <http://tinyurl.com/zj82lqj>) They are also encouraging food businesses to talk to their local environmental health officers if they have questions on compliance.

Information can also be found on the FSA's website, here: <http://tinyurl.com/hdumsh8>

NUTRITION, ADDITIVES & HEALTH

HMRC CONFIRM SOFT DRINKS LEVY TO BE IN PLACE BY APRIL 2018

The HMRC has issued a summary of the responses received to the consultation setting out specific proposals for how the soft drinks levy would be designed and implemented. A total of 154 responses were received.

The largest group of respondents were medical and health groups (26%). Other responses came from manufacturers (25%), individuals (18%), representative trade associations (13%), other government departments and local authorities (11%) and retailers (7%). In addition to these responses, HM Treasury and HM Revenue and Customs officials met with a number of stakeholders during the consultation process to discuss the proposals.

Over half of all respondents were in favour of the levy, with many wishing to extend the scope of the levy to other products. In particular, 95% of medical and health bodies who responded to the consultation were supportive of the proposals, and 73% of retailers. A majority of manufacturers and associated trade bodies were opposed to the levy (78%).

The full summary of the responses to each proposal and the government response can be found here: <http://tinyurl.com/j3elcjf>



MANDATORY FORTIFICATION OF BREAD FLOUR REJECTED

The UK government has decided not to take the advice of health experts to make fortification of bread flour in the UK mandatory. Despite overwhelming evidence of the health benefits, Health Secretary Jeremy Hunt has rejected the advice which would protect hundreds of babies from devastating birth defects by putting folic acid in flour

Most women of childbearing age are deficient in folic acid which means that if they fall pregnant, their baby is at risk. As a result, hundreds of babies are being born disabled every year with so-called Neural Tube Defects (NTD) such as spina bifida, where the spine does not develop properly, and anencephaly, which affects the brain and skull. At the same time, there are hundreds of abortions by mothers who discover their child has an NTD and fear the impact it will have.

Ten years ago, the Government's Scientific Advisory Committee on Nutrition recommended the fortification of flour and bread. However, ministers repeatedly put off following this advice and have now decided not to go ahead with the important health measure. More than 70 other countries, including the US, have been adding folic acid to flour for many years.

The number of babies developing NTD in the womb in America fell from 10.8 per 10,000 in 1995-96 to 6.5 by 2011. But ministers here are reluctant to go ahead because they fear being accused of supporting mass medication of the nation.

FSAI HIGHLIGHT SALT REDUCTION PROGRESS BUT SALT CONSUMED REMAINS HIGH

The Food Safety Authority Ireland (FSAI) has published an update of its annual salt monitoring programme. As part of this ongoing programme of monitoring which has been in place since 2003, the FSAI examined 530 samples of processed food in 2015 across four food product categories including: processed meats, breads, breakfast cereals and spreadable fats. Significant reductions in salt content was observed across a variety of products, but most notably in processed meats such as rashers, cooked ham and sausages.

However, according to Dr Wayne Anderson, Director of Food Science and Standards at FSAI, the average salt intake of Irish consumers still exceeds the World Health Organization's (WHO) recommended 5g salt per day. The estimated average daily salt intake in Irish adults is currently 11.1g salt per/day in men and 8.5g salt per/day in women.

The FSAI states that there have been significant salt reductions across all processed food groups and sectors including: processed meats, bread, breakfast cereals and spreadable fats.

For further detail, the full update can be viewed here: <http://tinyurl.com/zpifyj6>

FSA CHIEF SCIENTIFIC ADVISER'S LAUNCHES PAPER ON ALLERGY AND INTOLERANCE

The FSA have published the latest report from Professor Guy Poppy, Chief Scientific Adviser. This is the fifth report issued from the Professor and it focusses on the complex subject of allergy and intolerance and the latest science.

It also looks at the impact of new food sources such as the use of insects. as a food source may have on allergy and intolerance. It serves to deliver and explain the latest science in the field, as well as debunk some of the myths that exist.

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

PROPOSED ACTION TO CUT SALES OF SUGARY DRINKS

NHS England's Chief Executive Simon Stevens is calling on patients and the public to have their say in a ten week consultation on plans to cut the sales of sugary drinks sold in hospitals.

The NHS worked with 4 hospitals and their relevant food outlets to design, implement and evaluate trials which helped inform the policies set out in the document. The consultation details a proposed new fee to be paid by vendors, the proceeds of which will be reinvested in staff health and wellbeing programs, including physical activity schemes. It also seeks views on an outright ban, as well as alternative measures to help determine the design of the policy and ultimately reduce sales of sugary-drinks.



Simon Stevens committed in the Five Year Forward View, to improve the health of NHS England's workforce. A recent survey found obesity to be the most significant self-reported health problem amongst NHS staff, with nearly 700,000 NHS staff estimated to be overweight or obese. Rising rates of obesity amongst NHS staff is not only bad for personal health, but also affects sickness absence and the NHS's ability to give patients credible and effective advice about their health.

Hospitals are visited by over with over 1 million patients every 36 hours, 22 million A&E attendances and 85 million outpatient appointments each year. The food sold there can send a powerful message to the public about healthy food and drink consumption.

The consultation paper also outline plans for building on the NHS financial incentive scheme already in place and further pilot testing of new approaches to improving health and wellbeing for NHS staff.

In addition to the work at a local level, the NHS Standard Contract now requires that, from April 2017 any new or renegotiated contract between a Trust and food supplier will require the vendor to meet the mandatory element of the Government Buying Standards. These standards will ensure that a minimum acceptable provision of healthier food and drink is provided in all outlets.

The full consultation document can be viewed here: <http://tinyurl.com/zq9mezs>. A summary of questions is included in Section 8.

Responses should be sent by 18 January 2017, by email to england.healthyworkforce@nhs.net

CHILDHOOD OBESITY PLAN TO TARGET LEISURE CENTRE FOOD

Leisure centres are to be encouraged to offer healthier food and drink choices in a new initiative set out in the government's childhood obesity plan.

The health body for physical activity, UKactive, has been tasked by the Department of Health to explore ways of providing and promoting healthy food and drink, while restricting the sale of unhealthy options. UKactive plans to work with food vendors, local authority leisure operators and the Local Government Association to implement the Government Buying Standards for Food and Catering Services (GBSF).

Mandatory GBSF requirements include ensuring a reduction in foods and drinks high in fat, sugar and salt, while promoting greater consumption of fruit, vegetables, fibre and oily fish.

Technical papers have been issued on this subject, should members require further information please do not hesitate to contact martinforsyth@bff.co.uk or deniserion@bff.co.uk

FOOD FOUNDATION LAUNCHES CAMPAIGN TO BOOST VEGETABLE INTAKE

Rising prices, fewer nutrients and an overall fall in domestic production are reducing Britain's vegetable intake, says think tank Food Foundation as it launches a campaign to investigate industry's role in improving vegetable intake.

The new 'Peas Please' campaign from the London-based foundation is aiming to bring together the food industry, civil society organisations, policymakers and other stakeholders in order to identify the most important actions required in each sector.

In its first report briefing this month, several key issues and opportunities for reform were identified, which 'Peas Please' will continue to investigate.

Robert Hinks, policy and research officer at Food Foundation, stated that encouraging consumers to alter their own eating habits is not enough to tackle public health issues, and that the government's '5-A-Day' message, which started in the early 2000's, had failed. In addition to this the cost of arable land in the UK has increased threefold over the past decade, agricultural rents are increasing and horticulturalists are usually tenant farmers receiving the lowest bracket of subsidy

Hinks said: "Educating individuals on healthy eating choices simply can't work when so many other factors push our behaviour in the opposite direction. The onus must instead be placed on government and industry to take concerted action to make it easier for people to eat healthily." He said that the fall in value of the sterling would increase food prices across the board, but with a particular reliance on imports for vegetables, the public may turn further towards calorie-rich processed foods and ready-meals.

You can read more about the 'Peas Please' campaign here: <http://tinyurl.com/h8nj9ed>

CEREAL FIRMS DEFEND SUGAR AND SALT CONTENT LEVELS

A World Action on Salt & Health (WASH) survey has shown that a single portion of Kellogg's Frosties contained 11.1g of sugar in the UK, the equivalent of more than seven times above 2017 government targets. The survey also found big differences in sugar and salt levels between same brands of cereal in different countries – sometimes by almost twice as much.

Of the 13 UK cereal brands WASH surveyed (eight from Kellogg and five from Nestlé), none had low levels of sugar or salt, as defined by the government's 2017 targets. Seven had high levels of sugar (three from Kellogg and four from Nestlé).

But, leading cereal manufacturers are striving to slash sugar and salt content, according to the Association of Cereal Food Manufacturers (ACFM). A spokesperson from the ACFM said "there is a huge variety of breakfast cereals on sale in the UK, with some having low levels of sugar and with no added sugar. Sugars are added for a variety of roles including flavour, texture, appearance, and to improve the palatability of fibre and grains"

The spokesperson went on to say "The country's leading cereal manufacturers are actively looking for opportunities to support government's aims of improving diets including through recipe change. The latest UK government data show that breakfast cereals contribute just 5% of added sugars and less than 2% of salt to the national diet."

Meanwhile, Waitrose lowered the sugar content of its own-label cereal earlier this month. A total of 27 cereals had their sugar content slashed by 15%, with some products falling by 30%.

PROCESSING & RETAIL

MMO OFFER £4.8 MILLION TO FISHERIES LOCAL ACTION GROUPS

The Marine Management Organisation (MMO) has offered £4.8 million of funding to six Fisheries Local Action Groups (FLAGs) under the European Maritime Fisheries Fund (EMFF). This funding will enable the Cornwall, Dorset and East Devon, Hastings, Holderness, North of Tyne and North Thames FLAGs to take forward their local development strategies to benefit and develop fisheries, coastal communities and the wider supply chain infrastructure.

The MMO is also inviting applications for funding for projects focusing on Common Fisheries Policy (CFP) reform; improving health and safety on vessels; enhancing the quality or value of catch; investing in port and harbour infrastructure; and helping processing of seafood or general investments in aquaculture. The closing dates for the 2017 MMO grants panels for considering EMFF applications for projects costing £100,000 or over is to be published.

The Chancellor will guarantee all EMFF projects approved before the UK leaves the EU. This will provide further certainty to fishermen, seafood businesses and other organisations seeking EU support whose projects meet domestic strategic priorities and deliver value for money. Where projects secure EMFF funding before we exit, payments will be guaranteed even after the UK has left the EU. The MMO will continue to have responsibility in England for the allocation of EMFF money to projects and agreements in line with these conditions and the wider rules on public spending.

You can find out more about Fisheries Local Action Groups (FLAGs) here: <http://tinyurl.com/zks6m54>. To apply for European Maritime and Fisheries Funds (EMFF) and download guidance documents and application forms use the following link: <http://tinyurl.com/j7dwmdt>

REGULATORY ENFORCEMENT & OFFICIAL CONTROLS

ASA ISSUE NEW FOOD ADVERTISING RULES TO PROTECT CHILDREN

The Committee of Advertising Practice (CAP) has announced tough new rules banning the advertising of high fat, salt or sugar (HFSS) food or drink products in children's media. The rules, which apply to media targeted at under-16s, come into effect on 1 July 2017.

In summary, the new rules mean:

- Ads that directly or indirectly promote an HFSS product cannot appear in children's media
- Ads for HFSS products cannot appear in other media where children make up over 25% of the audience
- Ads for HFSS products will not be allowed to use promotions, licensed characters and celebrities popular with children; advertisers may now use those techniques to better promote healthier options.

The ban will apply in traditional and online children's media, from magazines and cinema to social media and advergames. Together with restrictions already in place for TV, the rules now extend across all devices and technology popular with children ensuring that regulation remains in step with their changing lives and media habits. New research published by Ofcom shows children aged 5-15 are spending around 15 hours each week online – overtaking time spent watching TV for the first time.

The new rules also come in response to wider concerns in society about childhood obesity and the public health challenges it poses. CAP believes that even a very small positive impact from these new ad restrictions could play a meaningful role in reducing the number of ads for HFSS food and drinks seen by children and potential harms.

More information on the new CAP rules can be found here: <http://tinyurl.com/jxfcvj7>



2015 ANNUAL REPORT ON UK MULTI-ANNUAL NATIONAL CONTROL PLAN PUBLISHED

The FSA has published its annual report on progress towards implementation of the UK Multi-Annual National Control Plan (MANCP). The report, which is based on data collected for 2015, shows that overall level of compliance in all sectors in the UK was satisfactory when assessed against expectations.

The UK MANCP details the roles, responsibilities and strategies of the different authorities and organisations involved in enforcement of and monitoring compliance with feed and food law, animal health and welfare rules and plant health requirements in the UK. It is a requirement of Regulation (EC) 882/2004 for each Member State to produce an annual report detailing progress made each year.

The report informs the European Commission on progress in achieving the objectives of the MANCP, summarises the results of official controls and associated activities carried out by the competent authorities and associated bodies, and outlines the findings of performance audits.

The report will also be used to contribute to a report from the Commission to the European Council and European Parliament on the overall operation of official controls across the European Union.

The report is produced jointly by the FSA and Defra, with contributions provided by FSS, Defra agencies, Department of Health, Health & Safety Executive's Chemicals Regulation Directorate, Scottish Government Agriculture, Food and Rural Communities, Welsh Government Sustainable Futures, Department of Agriculture, Environment and Rural Affairs in Northern Ireland.

The full report can be viewed here: <http://tinyurl.com/zbeark3>

WELSH HIGHLIGHT NEW RULES TO PROMOTE FOOD HYGIENE RATINGS ON TAKEAWY MENUS

New rules have now come into force in Wales which require takeaway food businesses to promote their food hygiene ratings on leaflets and menus which enable customers to order by phone or online.

The new rules are designed to offer extra protection to customers ordering food over the phone, or online, who will not have the opportunity to see the rating physically displayed in the premises before ordering. A Bilingual statement encouraging customers to check the food hygiene rating of the business on the food hygiene ratings website will also have to be included. The statement will also remind customers that they have a legal right to ask the food business for their food hygiene rating when they order over the phone.



Wales became the first country in the UK to create a statutory food hygiene rating scheme with the introduction of The Food Hygiene Rating (Wales) Act 2013. The scheme has proven extremely successful in driving up hygiene standards. Latest figures show that over 94% of food businesses in Wales now have a generally satisfactory rating or higher (3 or above), with 62.5% of Welsh food businesses having the highest 5 rating (Very Good). In comparison, just prior to the legislation coming into force in November 2013, 87% of Welsh food businesses had a rating of 3 or above and the number of businesses with a 5 rating was 45%.

FSA PUBLISH LOCAL AUTHORITY FOOD LAW ENFORCEMENT STATISTICS FOR 2015-16

The Food Standards Agency (FSA) have published their annual report on UK local authority food law enforcement 2015-16. The report gives a detailed breakdown of enforcement activity across the country.

The information was provided by local authorities and also collected on the checks carried out by port health authorities (PHAs) on food imports from countries outside the European Union (third countries).

A summary of the key findings can be found in section 2, where it shows there has been an increase in a number of areas of local authority enforcement activity, and levels of hygiene compliance in food business, in spite of reported staffing reductions.

Nicky Harrison, Head of Regulatory Delivery Division at the FSA, said: 'We're very aware of pressures on staff resources at local authorities and we are working with senior colleagues across the UK to ensure that effective controls are in place in local authorities to protect both consumers and food businesses. At the same time we have started working together with local authorities, businesses, assurance providers and consumers in the design of a new smart, innovative and sustainable regulatory model for ensuring food is safe and what it says it is.'

The full report can be accessed here: <http://tinyurl.com/zc9u2t3>

FINE ISSUED TO CASH AND CARRY WHO SUPPLIED PEANUT POWDER LABELLED AS ALMOND

A London-based cash and carry that supplied peanut powder labelled as almond to a restaurant has been ordered to pay over £6,000 fines and costs.

The prosecution case against Soms Uddin Shahin and Sima Enterprise of Newham was brought by Southend-on-Sea Borough Council's Environmental Health Department. The defendants pleaded guilty to applying an "almond mix powder" label onto a 10kg box of "peanut and almond mix" and selling it to a Southend restaurant in December 2015.

The discovery was made as part of a national sampling programme funded by the Food Standards Agency. A sampling officer purchased a "peanut-free" chicken passanda but analysis of the sample showed there was more than two thirds peanut protein and less than one third almond protein. The restaurant that ordered the box of almond powder did not know about the peanut content.

Mark Flewitt, executive councillor for Housing, Planning and Public Protection Services, said the sampling shone light on a 'ticking time bomb'. As around five in every 10,000 people in the UK are thought to have a peanut allergy, there's no knowing how many people this intervention has spared from sickness or even death. This prosecution - and the size of the fine and costs ordered by the court - reflects the severity of the offence. It sends a clear message to reckless operators within the food industry that imperilling the lives of the public bears a hefty price."

FSA PUBLISHES LIST OF INCIDENTS FOR JULY TO SEPTEMBER 2016

The FSA has published their quarterly summary of food incidents handled between July and September 2016, where an alert has been issued by the FSA to recall or withdraw products from sale.

The information describes the overall details of the incident, the level of risk to consumers and what action the FSA, industry and local authorities took. It also includes information on investigations they supported relating to potential widespread risks from food poisoning and harmful contamination.

Over the three month period they issued 54 food notices, of which 30 were allergy alerts, with the top three undeclared allergens being egg, nuts and mustard. The FSA have also led or supported eleven incidents linked to possible risks of food poisoning and ten to do with physical contamination. Two food alerts relating to pet food were issued

Details of the incidents can be accessed here: <http://tinyurl.com/z6srhlz>

90% OF FOOD BUSINESSES IN NI EXPECTED TO BE DISPLAYING FOOD HYGIENE RATINGS

Around 90% of food businesses in Northern Ireland should now be displaying their food hygiene rating sticker following the Food Hygiene Rating Act (Northern Ireland) 2016 coming into force in October.

No matter what the hygiene rating of the food business, they now have by law to display the rating sticker given by the district council following inspection. This can range from '5' which means the food hygiene standards are very good, down to '0' where urgent improvement is necessary. This instant and visible hygiene rating information will help people choose where to eat out in restaurants, pubs and cafes. It will also provide guidance when shopping and buying food in supermarkets and other food shops as well as for hospitals, care homes and schools.

The FSA research, found that although food hygiene and safety were of concern for 37% of people, only 6% said that they actively consider the food hygiene rating when deciding where to eat.

Mark O'Neill, Senior Advisor, Local Authority Policy and Delivery, Food Standards Agency in Northern Ireland said: 'We are pleased to see that so many food businesses in Northern Ireland are already compliant with the Food Hygiene Rating Act, which came into operation in October, making it mandatory for food businesses to display their hygiene ratings. This means that around 90% of businesses should now be displaying hygiene information on a green and black sticker somewhere easy to spot outside of their premises. We expect that consumers will be pleased with this development as our recent survey showed that 95% of people in Northern Ireland believe that businesses should have to display their ratings, which now they do'.



RESEARCH

NOROVIRUS OUTBREAKS COULD BE PREVENTED BY ANALYSING SHELLFISH AT 'RISKY' TIMES

Norovirus outbreaks could be prevented by analysing shellfish at elevated risk times, according to a French study. Analysis of frozen samples from certain production areas showed the presence of norovirus two weeks before consumption and that risk is elevated in the winter season and following sewage overflows and heavy rainfall.

Researchers quantified norovirus levels by using digital PCR (dPCR) on samples from oysters implicated in human disease. Eight outbreaks were considered which occurred during winter in private houses except for one in a nursing home with median incubation times between 0.5 and two days. Eight shellfish samples were collected from batches directly implicated and one sample was taken from leftovers in the nursing home's refrigerator. An additional 16 samples were collected from implicated production areas along different coasts of France, including frozen samples.

No norovirus was detected in one oyster sample; norovirus genogroups GI, GII, or both were found in nine, 11 and four samples, respectively. Overall, norovirus concentrations ranged from 43 to 1,170 RNA copies/oyster; the highest concentrations were GI.

This study concluded that outbreaks could be prevented by performing shellfish analysis at times of the year at which norovirus risk is elevated, such as the winter season, and following microbial alert events such as sewage overflows and heavy rainfall. Application of dPCR to shellfish implicated in outbreaks will provide accurate quantification, which is useful for further risk analysis studies. This application will help to improve regulations and enhance the safety of products on the market, keeping in mind that the sanitary quality of coastal areas is of primary concern.

Further detail of the study can be found here: <http://tinyurl.com/gu73j2q>

SUSTAINABILITY, ENVIRONMENT & CSR

FRANCE RANKED TOP OF THE GLOBAL FOOD SUSTAINABILITY INDEX

France is the top ranking country for tackling food waste and nutritional challenges while Germany is ranked number one for sustainable agriculture, according to a 25-nation food sustainability index by the Barilla Center for Food and Nutrition (BCFN). The top three countries overall were France, Japan and Canada.

The index was commissioned by BCFN and carried out by The Economist Intelligence Unit (EIU). It ranked food systems in 25 countries according to 58 criteria across three categories:

- sustainable agriculture - countries' water footprint, use of pesticides and fertilisers, land right, sustainable farming initiatives, biodiversity and farmer demographics.
- nutritional challenges - prevalence of overweight and obesity, undernourishment, stunting and micronutrient deficiencies.
- food waste - amount of food lost, government policies and investment in infrastructure to reduce waste.

France was seen to have a 'truly holistic' policy framework for eliminating food waste. Its legislation includes legal obligations for supermarkets to donate excess food to charities, bans on expiration dates for certain categories of goods such as wine and vinegar, education at the primary school level, and tax incentives. It was also first for meeting nutritional challenges, with the smallest proportion of child obesity among developed nations, followed by Japan and South Korea.

Italy scored highly for its laws that incentivise food donation and Germany came out on top for sustainable agriculture thanks to its relatively low use of fertilisers and pesticides. This was followed by Canada which scored well due to comprehensive agricultural subsidies and a diverse agricultural system.

Issues such as unsustainable water management dragged down India, Saudi Arabia and Egypt's ranking to last.

Whereas the US ranked the third worst performing country for food waste and the prevalence of overweight, however the city of San Francisco was praised for its efforts in tackling food waste.

The full dataset can be viewed here: <http://tinyurl.com/zewx65s> along with the accompanying white paper: <http://tinyurl.com/zdypv96>

VIEWS SOUGHT ON PROPOSED CHANGES TO FISHERIES CONCORDAT

The Department for Environment, Food and Rural Affairs in England, Welsh Government (Wales) and The Department of Agriculture, Environment and Rural Affairs (Northern Ireland) are seeking views on proposed changes to the existing Fisheries Concordat that has been in place between England, Northern Ireland, Scotland and Wales since 2012.

The Concordat sets out the licensing of fishing vessels and the allocation of fish quota received through the EU's Common Fisheries Policy. It strengthens arrangements about the transfer of fishing vessels between UK Administrations. Owners will continue to be permitted to move the management of their vessels from one UK Administration to another, but only after the vessel has physically moved its operations to the country that the owners wish to administer their vessel.

The new Concordat also offers to each of the UK Administrations enhanced flexibility to maintain the quota allocations available to the vessels fishing from their ports. In future, each Administration will have the option to retain their existing share of UK quotas, except when vessels move fishing operations to another UK country and are given permission to change country of administration. In these circumstances, it will be permitted to move quota allocations between UK countries.

Industry and stakeholder views are being sought on the proposed changes and the deadline for submission is 28 February 2017.

The consultation can be accessed here: <http://tinyurl.com/hgnhc6c>

COMMISSION PROCEEDS WITH SIGNING OF EU/NORWAY BILATERAL AGREEMENT

Bilateral negotiations between the EU and Norway for shared fishing stocks have now concluded. The European Commission decided to proceed with the signing of the EU/Norway Agreement despite opposition from the UK and Ireland.

Fisheries Secretary Fergus Ewing MSP has welcomed overall increases in quota levels of around 16% for both cod and whiting, and a significant overall increase of around 53% for saithe. Mr Ewing said:

"We're pleased that the agreement now gives certainty on quota levels on some key stocks in the North Sea next year. However, we feel the cost for this deal is excessive, where the Commission has chosen to give away 110,000 tonnes of Blue Whiting to Norway as well as increase access to our waters for Norwegian vessels in 2017, with very little direct tangible benefit to the Scottish fishing industry. This is very disappointing, considering Scotland is the second largest contributor to the overall package."

The agreement sets total catch levels for a number of Scotland's key fish stocks in the North Sea whose management is shared with Norway. It also includes a complex series of exchanges of quota and access between the parties on a range of stocks – the so-called 'balance'. The agreement for 2017 includes a number of quota stocks in Norwegian waters that will continue to be available to the Scottish fleet in 2017.



FSA PUBLISH LATEST REPORT ON RADIOACTIVITY IN FOOD AND THE ENVIRONMENT

The FSA has published the latest annual Radioactivity in Food and the Environment (RIFE) report, for 2015. The report shows that the level of man-made radioactivity to which people in the UK are exposed, remained significantly below the EU legal limit during 2015. No food safety risks were identified.

The main purpose of the FSA's monitoring programme is to make sure that levels of radioactivity released into the environment as a result of routine nuclear activities does not present an unacceptable risk to the food we eat.

The report combines FSA's monitoring results with those of the Environment Agency, the Northern Ireland Environment Agency and the Scottish Environment Protection Agency. It also combines the FSA's data on food with data on environmental sources of radioactivity to provide a comprehensive picture for people who live close to nuclear sites and eat locally produced food.

One of the key findings of the report related to the Fukushima accident in Japan in 2011. Subsequent to food import controls from that country being introduced, and further revised during 2012, monitoring at UK ports of entry showed little or no radioactivity in food.

The full report can be accessed here: <http://tinyurl.com/je8fguy>

EU LAUNCHES PLATFORM TO FIGHT FOOD WASTE

The European Commission has launched a multistakeholder platform to prevent food waste.

The 'Platform on Food Losses and Food Waste' will be comprised of 70 members representing government, private sector, scientific researchers and international organisations. They will meet regularly to share information and develop methods for meeting waste reductions targets.

Currently around 88 million tonnes of food is wasted in Europe every year, part of a global wastage of 1.3bn tonnes – enough to feed as many as two billion people, according to the Food and Agriculture Organisation (FAO).

The land used to grow wasted food amounts to an area the size of China and is responsible for 8% of greenhouse gas emissions. In the EU, this loss accounts for 20% of all food produced and costs an estimated €143bn, according to the Food Use for Social Innovation by Optimising Waste Prevention Strategies (FUSIONS), an EU project that has recently ended.

FUSIONS aimed to halve European food loss and develop long term EU strategies to combat waste. With its end in July 2016, the Commission's new platform will attempt to step in.

One of the main issues identified by the Commission in consumer food waste is misunderstanding of food labels; 'best before' and 'use-by' are often interpreted wrongly, causing unnecessary disposal of safe and edible food. The Commission said it would consider extending the list of food items exempt from displaying the 'best before' labelling; sugar, salt, vinegar and even chewing gum are currently required to display the labels, though providing no safety benefits.

The new platform comes as part of the EU's drive towards a 'circular economy' in which all products are reused or recycled to the fullest extent possible; the European Structural & Investment Funds (ESIF) invested €5.5 billion into this project for waste management alone.

Many consumer initiatives are also arising around Europe to combat food waste including the Love Food Hate Waste campaign in the UK who offer household advice on saving money by avoiding food waste. It claims that the average family could save £700 (€825) per year by simply avoiding waste. The Commission points to this campaign as an example for its plans going forward, saying it has contributed to a 15% decrease in British household food waste between 2007 and 2012. You can read more about the Love Food, Hate Waste campaign here: <http://tinyurl.com/hmyo2v6>

HAZARDOUS WASTE: CONSIGNMENT NOTE GUIDANCE

Earlier this year there was a legislative change; premises now no longer need to register as hazardous waste producers. This change affects the entire hazardous waste control system.

You must make sure hazardous waste produced or handled by your business in England causes no harm or damage. Information for Northern Ireland, Scotland and Wales is provided via a link here: <https://www.gov.uk/dispose-hazardous-waste/overview>

You have responsibilities known as your 'duty of care'. You must also meet extra requirements depending on whether you're a waste producer or holder (you produce or store waste); carrier (you collect and transport waste); or consignee (you receive waste, e.g. for recycling or disposal).

Waste is generally considered hazardous if it (or the material or substances it contains) are harmful to humans or the environment.

You must follow these steps in England if your business: (1) produces hazardous waste; (2) holds or stores hazardous waste; or (3) has hazardous waste removed from its premises

1. Classify your waste to check if it's hazardous.
2. Separate and store hazardous waste safely.
3. Use authorised businesses to collect, recycle or dispose of your hazardous waste – check that waste carriers are registered and waste sites have environmental permits.
4. Fill in the parts of the consignment note that apply to you – keep one copy and give 2 copies to the carrier collecting your waste.
5. Keep records (known as a 'register') for 3 years at the premises that produced or stored the waste.

More information for producers of hazardous waste, including record keeping, can be found here: <http://tinyurl.com/jqyicag>



British Frozen Food Federation Technical & Legislative Expert Group

Meeting of the Technical and Legislative Expert Group
To be held at 10am on Wednesday 9th November
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. Date of next meeting - Wednesday 11th January at The George, Stamford

Agenda Item 4 – Items for Discussion

- 4.1 Documents from FSS (2016_06_AB) & Update on Setting the direction for Scottish Diet (2016_06_T) <http://tinyurl.com/hdxzzqb>
- 4.2 DoH questions, PHE Policy Paper- role in implementation of Childhood Obesity Plan (2016_06_M) <http://tinyurl.com/j78tj9c> & Regulatory Delivery Diet and Health Group meeting (2016_06_R) <http://tinyurl.com/zaawah6>
- 4.3 Campden Frozen Vegetable Specification Club - 2016_06_D <http://tinyurl.com/zpm5r5y>
- 4.4 Brexit
- 4.5 FSA Regulating our Future - Summary of the Inaugural Meeting
- 4.6 Projects

Agenda Item 5 – Items for Information

- 5.1 Food Waste
- 5.2 Review of food withdrawal and recall processes in retail sector
- 5.3 Risks from Acrylamide exposure - Infants and Young Children - 2016_06_C <http://tinyurl.com/j4jqef6>
- 5.4 FSA Guide -Reducing risk of vulnerable groups contracting Listeriosis - 2016_06_J <http://tinyurl.com/gsuzsno>
- 5.5 NCFU Feedback
- 5.6 Factory Audits
- 5.7 Anaphylaxis Campaign conference - 2016_06_O <http://tinyurl.com/h56586o>
- 5.8 Biocides and Chlorates progress update - 2016_06_S <http://tinyurl.com/jldh33r>
- 5.9 BRC Standard for Agents & Brokers - Working Group Meeting - 2016_06_X <http://tinyurl.com/jxgs3v6>
- 5.10 Glaze COP feedback - 2016_06_Z <http://tinyurl.com/zhb6s4j>
- 5.11 Official Controls
- 5.12 Westminster Food Nutrition Forum - future of UK policy - 2016_06_K <http://tinyurl.com/h6pap3h>

- 5.13 COOL for Primary Ingredients-CRN UK interpretation - 2016_06_A <http://tinyurl.com/zeq85fh>
- 5.14 Response to Revised FSA Vacuum Packing Guidance - 2016_06_B <http://tinyurl.com/j6563xw>
- 5.15 Clandestine Workshop (16th August) - Presentations and Workshop Session notes - 2016_06_H
<http://tinyurl.com/j87yrtd>
- 5.16 Report on implementation of Food Contact Materials Regulation - 2016_06_I <http://tinyurl.com/h4v6w3a>
- 5.17 Draft FSA/FSS UK working policy on detection of STEC in food - 2016_06_L <http://tinyurl.com/znmjxqr>
- 5.18 BPA in food contact materials- Report on MEP's backing EU ban - 2016_06_N <http://tinyurl.com/h6sgkfy>
- 5.19 FDF publish 'Ambition 2025' - commitments to future environmental actions - 2016_06_Q
<http://tinyurl.com/z8vn9jr>
- 5.20 EFSA/FSA joint workshop on foodborne viruses - 2016_06_U <http://tinyurl.com/hucolcj>
- 5.21 FSAI reminds Foodservice sector about its MenuCal service - 2016_06_V <http://tinyurl.com/jptuff2>
- 5.22 RD Food Hygiene business expert group meeting - 2016_06_W <http://tinyurl.com/zee5n4p>
- 5.23 Seafood regulation expert group - 2016_06_Y <http://tinyurl.com/hemmw4o>
- 5.24 MEPs vote for EU limit on trans fats - 2016_06_AC <http://tinyurl.com/gtlI23b>
- 5.25 Codex Fruit and Veg spec review
- 5.26 Date of First Freezing
- 5.27 Guidance on Reinforced Checks

Agenda Item 6 – Consultations

- 6.1 EC call for data on Sulphites - 2016_06_AD <http://tinyurl.com/hn7a7at>
- 6.2 Growth of spoilage bacteria during storage and transport of meat - 2016_06_F <http://tinyurl.com/hzxplmx>
- 6.3 Consultation on Aide Memoires for food enforcement officers - 2016_06_G <http://tinyurl.com/gt3v5mt>
- 6.4 MMO seeking views on proposal for improvement of UK queen scallop fishery - 2016_06_P
<http://tinyurl.com/h7jrbf7>

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 Glaze Methodology
- 7.4 FDF Possible European Service
- 7.5 MSM / Wishbone
- 7.6 Nutrition – Salt in Scampi
- 7.7 Whole Genome Sequencing
- 7.8 Review Date Coding Guidance

Agenda Item 8 – Contact with other Organisations

- 8.1 New contacts made

Agenda Item 9 – Any Other Business

- 9.1 Admin for TXG
- 9.2 Annual Luncheon Guests
- 9.3 Future Guest Speakers – options.

Future presentations: 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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