

# T & L UPDATE

BFFF TECHNICAL AND LEGISLATIVE UPDATE

MARCH 2017 - ISSUE 88



British Frozen Food Federation

Registered Office: Warwick House, Unit 7, Long Bennington Business Park, Main Road, Long Bennington, Newark, Nottinghamshire NG23 5JR

Tel: 01400 283090 Fax: 01400 283098 Websites: [www.bfff.co.uk](http://www.bfff.co.uk) [www.coolcooking.co.uk](http://www.coolcooking.co.uk)

# CONTENTS

## ACTIVITY OF EUROPEAN INSTITUTIONS

Parliament's Support of Trade Deal with Canada	5
EU Court of Auditors Criticise Combatting Food Waste	5
EC Adopts Environmental Implementation Review	6
EC Consult on Future of Agriculture Policy	6
Romanian and Hungarian Food Laws Breach Single Market	6

## ANALYTICAL & METROLOGY

BEIS Guidance on Non-Automatic Weighing	7
JRC Test Highlights Laboratory Failings	7

## ANIMAL WELFARE

Defra Risk Assessment Process for Avian Influenza	7
Tesco to Cut Overuse of Antibiotics in Farm Animals	8
NSA Warn of Return of Schmallenberg Virus	8
Red Tractor Issues Guidance on Recording Antibiotic Data	8

## BREXIT

CBI Tool to Assist Businesses to Analyse Impact of Brexit	9
NFU Lobby to Ensure Level Playing Field Post-Brexit	9

## BUSINESS DEVELOPMENT, CERTIFICATION & TRAINING

BEIS Name and Shame for Paying Below Minimum Wage	10
BEIS Publish Late Payment Reporting Guidance	10
Consultation on Industrial Strategy Green Paper	10

## CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

EU Recommendation on Monitoring Presence of Mineral Oil Hydrocarbons	11
MEPs Call for Fast-Track Approval of Low Risk Pesticides	11
EFSA 2016 Chemicals in Food Report	11
Guidance on Identification of Endocrine Disruptors	12

## FOOD SAFETY AND ZOOSES

FSA Consumer Campaign on Acrylamide Reduction	12
FSA Latest Survey Results on Acrylamide and Furan	12
Guidance on Safety and Shelf-Life of Vacuum and MAP Chilled Foods	13
China Implement New Food Safety Act	13
Advice Regarding Products from Errington Cheese Ltd	14

## FOOD SECURITY, INTEGRITY AND AUTHENTICITY

FSAI Publish Detail of Calls Made to Advice Line	14
Summary of Food Incidents for Oct-Dec 2016	15
FIIN Invite Manufacturers to Join Membership	15
FSSC 22000 Focusses on Food Fraud Prevention	15

## GLOBAL STANDARDS

ISO Forms Committee to Create Uniform Traceability	16
Hong Kong Upgrades Quality Standards System	16
BRC Consult on Agents and Brokers Standard Issue 2	16

# CONTENTS

## IMPORTS AND THE SUPPLY CHAIN

Defra Pledges to Cut Farming Red Tape	17
Defra Annual Report on Productivity of UK Food Chain	17

## LABELLING AND GENERAL FOOD LAW

Defra Guidance on Selling Non-Prepacked Foods	18
Guidance on Compositional and Labelling Requirements for Meat Products	18
French Investigate Impact of Nutrition Labels	18
Defra Guidance on Naming Food Products	19

## NUTRITION, ADDITIVES AND HEALTH

PHE Campaign Encourages Parents to 'Be Food Smart'	19
Report on NHS Hospital Food Standards Compliance	19
DH to Signpost Progress in Reducing Childhood Obesity	20
DH Reissue Childhood Obesity Plan with Case Studies	20
Drinks Levy Funds Allocated by Children's Health Fund	20
Claims that Fake News Poses a Serious Health Risk	20
Study Shows Antibiotic Overuse Triggered 'Superbug'	21
Formation of New Gluten Free Industry Association	21

## PROCESSING AND RETAIL

Organic Food Sales Worth More than £2BN	21
Morrisons Calls for 200 New British Suppliers	22

## REFRIGERATION

Booking Form for BFFF Seminar on Safe Management of Ammonia Refrigeration Systems	31
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## REGULATORY ENFORCEMENT AND OFFICIAL CONTROLS

FSS Seeks Views on Shellfish Official Controls Review	22
Code of Practice on Sewage and Spreading on Land	22
FSS Invite Views on Regulatory Strategy	23

## RESEARCH

Scientists Discover Antibiotic to Treat Superbugs	23
Lab-Grown Pork Moves Closer to Reality	23
Rice Diversity Could be the Key to Better Crops	24

## SUSTAINABILITY, ENVIRONMENT & CSR

Latest Phase of Ban on Fish Discards	24
Guide to Ethical Trading and Sustainable Development	24
Report on Commitment to Source Sustainable Palm Oil	25
WRAP Claim £100M Saved in Food Waste	25
Courtauld 2025 Signatories Aim to Double Redistribution	26
Report on Retail Contributions to Reducing Food Waste	26
Defra Guidance on Making Environmental Claims	27
MMO Request Feedback on Marine Planning	27
Defra Update Plastic Carrier Bag Guidance	27

## T & L EXPERT GROUP

T&L Expert Group Agenda - January 2017	28
Meet the T&L Expert Group	30

## FOREWORD

Welcome to this newsletter T+L 88 - BFFF's bi monthly round up of news that could have an impact on your business. Inevitably with a brief that wide we can't please all the members all the time so your feedback on what you like/what you don't like and what you would like to see more of is always useful.

As usual we have tried to include a summary of the most interesting articles from a variety of sources. Inevitably the EU/Brexit and the Common Agricultural Policy make the news but this is not an attempt to summarise all of the speculative articles regarding the impacts of Brexit. However for those companies who are currently importing or exporting or plan to do so in the future there is an excellent summary from the law firm Clifford Chance and the Confederation of Business and Industry (CBI). This tries to explain the problems faced by business in different scenarios during the negotiations. There are also impact assessment questions for business to determine the impacts of these different scenarios. It is not an easy read but it is as clear an explanation as you will find.

Here at BFFF we have also recently successfully relaunched our Technical and Legislative Member Interest Groups. These e-mail only groups aim to keep members informed and involved in a subject that is being considered by the BFFF Technical Expert Group. The opportunity to feedback and be up to date with the latest developments is proving beneficial to many BFFF member companies.

Over 100 member companies and over 350 individuals are now signed up to both our long standing MIGs (Fish/Meat/Fruit and Vegetables/Biocides & Chlorates) and our new MIGs (Food Fraud/Food Waste/Nutrition/Bacteria & Viruses). We would be pleased to add you to our mailing lists if you let us know.

This T+L update has both the agenda and the individual technical papers linked to it. Technical members and other interested parties within your organisation are able to access the TXG papers if they cover subjects of interest by clicking on the links embedded.

These initiatives are part of our drive to make the very successful Technical expert group papers available to a wider group of members more quickly and consistently than in the past.

You may find the short papers on the following useful:

Primary Authority 3: There are proposals for changes to the Primary Authority scheme. These changes which form part of the Enterprise Act, are planned for implementation in October 2017. Currently BFFF act as a coordinating partner for members to receive assured advice and have individual company queries and issues resolved by a partner from local government. There are a large number of questions that remain to be answered and we will keep you informed on this development.

Food Fraud Update: Updates have been received from both the FSA and FSS and we have reviewed progress on Opson 6 (a European wide food fraud criminal report), quarterly updates from the National Food Crime Unit on current food fraud risks and feedback to members on an FSA led review of the NFCU itself. The NFCU is likely to benefit from an increased role in criminal proceedings as a result of food fraud and there is a consensus forming that its reporting line may be moved away from the FSA.

PHE Sugar Reduction: There are continuing BFFF discussions with both Public Health England and others on sugar reformulation/reduction. Brand owners should now be in a position to make informed decisions regarding appropriate action plans to avoid a name and shame approach that may be taken. Members expressed concerns that the single nutrient approach taken by DoH/PHE is potentially leading to numerous product reformulations. It is likely that PHE will move a focus from sugar to either saturated fat or a calorie cap for products in future. This is a subject that we will no doubt return to in future.

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



Denise Rion  
Technical Manager  
[deniserion@bff.co.uk](mailto:deniserion@bff.co.uk)

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

Martin Forsyth  
Head of Technical  
[martinforsyth@bff.co.uk](mailto:martinforsyth@bff.co.uk)



# ACTIVITY OF EUROPEAN INSTITUTIONS

## EC WELCOMES PARLIAMENT'S SUPPORT OF TRADE DEAL WITH CANADA

The European Parliament has voted in favour of the Comprehensive Economic and Trade Agreement (CETA) between the EU and Canada, concluding the ratification process of this deal at the EU level.

CETA brings with it many benefits. It creates new opportunities for EU companies and potentially saves them over €500 million a year currently paid in tariffs on goods that are exported to Canada. Almost 99% of these savings start from day one.

Smaller companies who can least afford the cost of red tape will also benefit, for example by avoiding duplicative testing requirements, lengthy customs procedures and costly legal fees.

It will also bring with it new opportunities for farmers and food producers, whilst fully protecting the sensitivities of the EU. The EU's 500 million consumers will also benefit from CETA. The agreement offers greater choice while upholding European standards, as only products and services that fully respect all EU regulations will be able to enter the EU market. This means that CETA will not change the way the EU regulates food safety, including GMO products or the ban on hormone-treated beef.

Welcoming the outcome of the vote held in Strasbourg, President Jean-Claude Juncker said: "Today's vote by the European Parliament is an important milestone in the democratic process of ratification of the agreement reached with Canada and it also allows for its provisional entry into force. As a result, EU companies and citizens will start to reap the benefits that the agreement offers as soon as possible."

Trade Commissioner Cecilia Malmström said: "This vote is the start of a new era in EU-Canada relations - together we are sending a strong signal today. By building bridges rather than walls, we can face the challenges that confront our societies together. In these uncertain times, with rising protectionism around the world, CETA underlines our strong commitment to sustainable trade. Canada is a close ally of Europe. We share values and ideals, and a commitment to open markets and fair social policies. Canada is an important economic partner, with yearly trade between us worth nearly 100 billion euros. Once the Canadian parliament has ratified this agreement, the next step is to put it provisionally in place, which I hope can be done swiftly and effectively. Citizens and companies on both sides of the Atlantic should start reaping these benefits very soon."

More information on the EU Canada CETA can be found in a fact sheet recently issued by the European Commission: <https://tinyurl.com/gpr6e9m>

## EU COURT OF AUDITORS CRITICISE EU PERFORMANCE ON COMBATING FOOD WASTE

A new report issued by the European Court of Auditors has stated that a number of EU policies designed to combat food waste are not being exploited to their full potential. The report highlights that action to date remains fragmented and intermittent, while coordination at European Commission level is lacking. Also, the latest EU proposal for dealing with food waste, the creation of a platform, does not fully address the problems raised in their report, say the auditors.

Food waste is a global problem which requires action at all levels. Current estimates indicate that, globally, around one third of the food produced for human consumption is wasted or lost. This waste represents huge economic and environmental costs.

Progress to date has been hampered by the lack of a common definition of "food waste", and the lack of an agreed baseline from which to target reductions. This is despite repeated calls from the European Parliament, the Council, the Committee of the Regions, the G20 and others for the EU to help reduce food waste.

"Our report to the Commission identified a number of missed opportunities and potential improvements which would not require new legislative initiatives or more public money. But by focusing its efforts on establishing a platform, the Commission again misses an opportunity to deal effectively with the problem. What we need now is better alignment of existing policies, better coordination, and a clear policy objective to reduce food waste" said Bettina Jakobsen, the member of the European Court of Auditors responsible for the report.

The auditors' report examined how current policies could be used more effectively, recommending that the Commission should:

- strengthen the EU strategy to combat food waste and coordinate it better, with an action plan for the years ahead and a clear definition of food waste.
- consider food waste in future impact assessments, and better align the different policies which can combat food waste.

The full report can be viewed here: <http://tinyurl.com/zhbm829>

## EU COMMISSION ADOPTS THE ENVIRONMENTAL IMPLEMENTATION REVIEW

The EU commission has adopted the Environmental Implementation Review which marks the beginning of a new process in improving how environmental laws are applied for the benefit of citizens, administrations and economy. The package includes: 28 country reports which map national strengths, opportunities and weaknesses; a Communication summarising the political conclusions of the country reports and examining common trend; and recommendations for improvements to all Member States.

The review highlights, amongst other points, that waste prevention remains an important challenge for all Member States, while six have not managed to limit the landfilling of biodegradable municipal waste. On air quality, in 23 out of 28 Member States standards are still exceeded – in total in over more than 130 cities across Europe.

The Commission has said it will address with Member States the causes of implementation gaps and find solutions before problems become urgent in areas such as waste management, nature and biodiversity, air quality and water quality.

Full implementation of EU environment legislation could save the EU economy €50 billion every year in health costs and direct costs to the environment.

Further information, including a link to the 28 country reports can be found here: <http://tinyurl.com/hxjopke>

## EU COMMISSION CONSULT ON FUTURE OF COMMON AGRICULTURE POLICY

The European Commission has launched the first phase of the modernisation and simplification of the Common Agricultural Policy (CAP) with the opening of a three-month public consultation.

They aim to simplify the CAP to reduce even further the administrative burden and make it more coherent with other EU policies thus maximising its contribution to the 10 political priorities of the Commission, the Sustainable Development Goals and the Paris climate change agreement.

In a press release in February the Commission stated that modernising and simplifying the Common Agricultural Policy (CAP), which was first launched in 1962, will allow it to better respond to today's social, political, environmental and economic challenges. It went on to say that it would address the key challenges that agriculture and rural areas are facing while at the same time contributing to the Commission's policy priorities (notably jobs and growth), to sustainable development, a budget focused on results, simplification and subsidiarity.

This public consultation feeds directly into the roadmap for the Future Common Agricultural Policy announced by President Juncker in December and will run until 2nd May 2017. The results will be published online and presented by Commissioner Hogan at a conference in Brussels in July 2017. The input will then be used by the Commission to help draft a communication, due by the end of 2017 that will include conclusions on the current performance of the CAP and potential policy options for the future.

Further information and a link to the questionnaire can be found here: <http://tinyurl.com/j5ts6yv>

## EC DECLARES ROMANIAN AND HUNGARIAN LOCAL FOOD LAWS BREACH SINGLE MARKET

The Commission has launched infringement proceedings against Romania and Hungary after it declared that their laws on promoting domestic food over imports are in breach of EU law.

Both countries laws contravene Article 34 of the Treaty of the Functioning of the European Union which protects the free movement of goods within the bloc and prohibits national laws that make it easier to sell domestic goods over imported ones.

According to the Romanian law, retailers with a turnover of more than two million euros have to source 51% of fruit, vegetables, meat, eggs, honey, dairy and bakery products from short supply chains (i.e. regional or national suppliers). It also requires retailers to promote products of Romanian origin and restricts their freedom to decide which products to place on offer.

Hungarian law obliges retailers to apply the same profit margins to domestic and imported agricultural and food products, despite the fact that the cost of imported products is subject to currency and exchange rate fluctuations. Quite clearly, this could discourage sales of imported agricultural and food products versus domestic ones.

According to a statement issued by the Commission, neither Hungary nor Romania has provided evidence that their national measures are justified and proportionate and the Commission has given them two months to respond. If no response is received, the Commission could refer the matter to the Court of Justice. But the Romanian food industry is trying to find a way that will allow it to keep some form of the law.

## ANALYTICAL & METROLOGY

### BEIS RD ISSUE GUIDANCE ON NON-AUTOMATIC WEIGHING INSTRUMENTS

The Department for Business, Energy and Industrial Strategy - Regulatory Delivery (BEIS RD) have issued guidance for organisations that are required to comply with weights and measures law for non-automatic weighing instruments.

The guidance covers non-automatic weighing instruments (NAWI) in use for trade since 2000. It is addressed to organisations that are required to comply with weights and measures law and has been updated to accommodate the NAWI (Amendment) Regulations 2008, the Weights and Measures (Revocations) Regulations 2015, the harmonised standard EN45501:2015 and recent guidance on Quantitative Ingredients Declaration (QUID).

The Non-automatic Weighing Instruments Regulations 2016 came into force on 28 December 2016 under the New Legislative Framework (NLF), a common set of principles developed to improve the European internal market. The regulations focus on making procedures more consistent. They replace the Non-automatic Weighing Instruments Regulations 2000, but the existing technical requirements are unchanged, so this guidance remains relevant.

The guidance can be viewed here: <http://tinyurl.com/z9g7sqf>

### JRC PROFICIENCY TEST HIGHLIGHTS LABORATORY FAILINGS

A proficiency test for determining heavy metals in canned peas has found more than 30 labs would have allowed a non-compliant sample to be placed on the market.

The test was organised by the European Commission Joint Research Centre (JRC) and was carried out at 127 laboratories from 36 countries. The European Union Reference Laboratory on Heavy Metals (EURL-HM) did the tests for the National Reference Laboratories (NRL).

Results presented the determination of total arsenic (As), cadmium (Cd), lead (Pb), mercury (Hg), tin (Sn) and inorganic arsenic (iAs) mass fractions in peas in brine in glass jars. They revealed most labs lacked guidance documents for analysis of canned food and two different sample preparation approaches (drained product or solid/liquid composite) were used by labs from the same country.

The test item was not compliant with the maximum levels (ML) in Regulation (EC) No 1881/2006 for total Cd in vegetables and fruits, both in the drained product and in the solid / liquid composite, and for total Sn in canned foods in the drained product.

Seventy-two labs did declare the test item as non-compliant but alarmingly 32 reported that it complied and could be consumed.

The majority of labs answered a questionnaire showing sample preparation strategy is based on common sense, about what is intended for consumption and what is not. Spain however, has a protocol that processed food, canned in its natural liquid or in sauces, should be drained before analysis and only for processed canned fruits the liquid should be included.

Further detail of the proficiency test can be found here: <http://tinyurl.com/j9r9amn>

## ANIMAL WELFARE

### DEFRA DETAIL RISK ASSESSMENT PROCESS FOR AVIAN INFLUENZA

DEFRA have produced a clear and detailed explanation of their risk assessment process used in the determination of the higher risk areas for poultry production in England. To view the explanation please follow this link: <http://tinyurl.com/zndjqem>

The document is also as clear an explanation of the history and risks associated with the current AI virus. You will note however that wild bird virus incidence is based on a relatively small number of dead/dying individuals which are then subsequently tested for the virus. The situation will inevitably change and BFFF will endeavour to keep members up to date.

## TESCO MOVES TO CUT OVERUSE OF ANTIBIOTICS IN FARM ANIMALS

Milk producers who belong to Tesco's Sustainable Dairy Producer Group are now required to meet new guidelines restricting their use of antibiotics. The new protocol, introduced in January aims to discourage farmers and their vets from using critically important antimicrobials (CIAs) unless there is clear evidence they are justified.

CIAs are those antibiotics deemed to be critically important for use in human medicine, such as fluoroquinolones and modern cephalosporins. The farming industry has committed to reduce its use of antibiotics, in particular CIAs, in response to global concern about growing resistance to antimicrobials used in human medicine. Figures published in November 2016 showed there had been a 10% reduction in sales of antibiotics for use in food-producing animals during 2015 as a result of industry efforts to curb their use.

The new guidelines will still allow vets to prescribe a CIA, but culture and sensitivity tests will be required to see if the organism will respond to other treatments. If these tests show less-critical products can be used, farmers will be expected to switch to another product.

The news about Tesco comes as the European Food Safety Authority (EFSA) published a review of the measures currently being taken across the EU. It found that continued, and potentially radical action is needed on a number of fronts -- including the possibility of 'rethinking livestock production systems to reduce inherent disease risk'. The full EFSA report can be viewed here: <http://tinyurl.com/hcbhs7r>

Tesco is not the first company in the dairy supply chain to tighten up its rules on the use of antimicrobials. In 2015, milk processor Arla introduced a requirement for all its suppliers to discuss antibiotics use with their vet.

## NSA WARN OF RETURN OF SCHMALLEMBERG VIRUS

A devastating virus that causes fatal deformities in lambs has emerged again six years after killing thousands across UK farms.

Schmallenberg virus has been identified in 50 different flocks so far, and according to the National Sheep Association (NSA) farmers have already experienced huge losses with some reporting 20% of their lambs lost.

Schmallenberg virus is spread by midges. When they bite pregnant ewes, it causes severe malformations of lamb foetuses, abortions and stillbirths. The disease spread through Western Europe in 2011 and caused a major epidemic the following lambing season. It is thought the latest cases were caused by midges blown across the sea from the Netherlands or Germany.

The virus, which can also affect cattle, largely disappeared over the following years, potentially through immunity built up by the animals. However, it has now returned, with vets warning it could have a major impact as most breeding ewes have not yet given birth.

The first case was detected in Cornwall in October but according to Farmers Weekly, the disease has been detected in the North East of England, North Yorkshire, the South East, South West and Wales.

## RED TRACTOR ISSUES GUIDANCE ON REQUIREMENTS TO RECORD ANTIBIOTIC DATA

Red Tractor Assurance has published advice on the new pork scheme requirement to record antibiotic data coming in November 2017.

Scheme members will be required to use the electronic medicine book (eMB-Pigs) to record antibiotics usage and to ensure compliance with the Red Tractor Scheme producers must have uploaded their total antibiotic usage onto the e-MB for quarter 2 (April 1 – June 30, 2017) and quarter 3 (July 1 – September 30, 2017)

From then onwards, as a Red Tractor pig producer collated antibiotic data must be uploaded on an ongoing quarterly basis, and in a timely fashion onto the e-MB.

The guidance document can be viewed in full here: <http://tinyurl.com/jmu7yhn>



# BREXIT

## CBI PUBLISH TOOL TO ASSIST BUSINESSES TO ANALYSE IMPACT OF BREXIT

The international law firm Clifford Chance and the Confederation of British Industry's (CBI) have launched a practical guide to help firms to get to grips with the complex potential scenarios that now lie ahead for the UK's global trading relationships.

The guide, "The Future of Trade for the UK: A Guide for Business" includes practical advice on how to influence and manage the potential changes. It also focuses on practical considerations for business, many of which could face unfamiliar and complex trade rules for the first time. Advice is offered on how to identify and prepare for the challenges and opportunities ahead, including: supply chain analysis, assessment of impact of tariffs, assessing impacts of non-tariff barriers, assessing potential restrictions to trade in services, mapping global corporate footprints, sharing economic and industry knowledge with Government, obtaining proof of foreign certificates and obtaining certificates of compliance with standards.

It also assesses trade scenarios for Brexit and their potential impact on UK businesses, including: Article 50 withdrawal agreement negotiation, UK/EU long-term agreement negotiations, WTO negotiation, third country FTA negotiations and temporary interim arrangement negotiations

As well as being an important export market, the EU's many trade agreements play an important role in both direct and indirect UK exports outside the EU. Taken together the EU and countries which have trade arrangements with the EU account for 85% of UK trade. The details of these trade agreements pose a potential risk to businesses on both sides of the Brexit negotiations.

For example, an obvious implication of this is that a company exporting from the UK to South Korea, relying on the EU-South Korea Free Trade Agreement (FTA) could find it more difficult to export post-Brexit, at least until a new UK/Korea FTA were implemented. Some businesses may pause before investing, or choose to invest outside the UK to avoid the uncertainty.

Less obviously, EU27 exporters may find it harder to rely on UK suppliers post Brexit. For example, the EU-South Korea FTA requires that at least 55% of the value of a product comes from the EU or South Korea. If using a UK supplier brings the value of the product from inside the EU/South Korea below 55% then the EU27 exporter will lose access to the FTA's reduced tariffs.

"The Future of Trade for the UK: A Guide for Business" can be downloaded for free here: <https://tinyurl.com/h6z3gcf>



## NFU LOBBY GOVERNMENT TO ENSURE LEVEL PLAYING FIELD POST-BREXIT

The National Farmers Union (NFU) is actively lobbying government to ensure British farmers are not disadvantaged compared with their main competitors in Europe following Brexit.

According to NFU president Meurig Raymond, after Brexit, UK farmers' main competitors would be those in Ireland, The Netherlands, Denmark and France. He also stated that uncertainty remained about the £3bn of direct financial support for British farmers after 2020 when the government's pledge of continued support for the sector ended.

Raymond also expressed concern that we could end up with different agricultural policies across the devolved countries of the UK and called for the framework to be equal as well as continued financial backing from government to support productivity improvements in UK agriculture, and support for innovation and investment.



# CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

## EU PUBLISH RECOMMENDATION ON MONITORING OF MINERAL OIL HYDROCARBONS

The Commission has published Recommendation (EU) 2017/84 of 16 January 2017 on the monitoring of mineral oil hydrocarbons in food and in materials and articles intended to come into contact with food.

Mineral oil hydrocarbons (MOH) are chemical compounds derived mainly from crude oil, but also produced synthetically from coal, natural gas and biomass. MOH can be present in food through environmental contamination, lubricants for machinery used during harvesting and food production, processing aids, food additives and food contact materials. Food grade MOH products are treated in a way that the mineral oil aromatic hydrocarbons (MOAH) content is minimised. MOAH may act as genotoxic carcinogens, while some mineral oil saturated hydrocarbons (MOSH) can accumulate in human tissue and may cause adverse effects in the liver.

The report puts forward seven recommendations in total. Included in the list is the recommendation that Member States should, with the active involvement of food business operators as well as manufacturers, processors and distributors of food contact materials and other interested parties, monitor the presence of MOH in food during 2017 and 2018. The monitoring should cover animal fat, bread and rolls, fine bakery ware, breakfast cereals, confectionery (including chocolate) and cocoa, fish meat, fish products (canned fish), grains for human consumption, ices and desserts, oilseeds, pasta, products derived from cereals, pulses, sausages, tree nuts, vegetable oils, as well as food contact materials used for those products.

The report also recommends that where MOH are detected in food or food contact materials Member States should carry out further investigations in the food business/ food contact material establishments in order to determine the possible source or sources/systems operated by the businesses concerned.

The full recommendation can be viewed here: <http://tinyurl.com/zkbpfr3>

## MEPS CALL FOR FAST-TRACK APPROVAL OF LOW-RISK PESTICIDES

MEPs are calling on the Commission to propose draft legislation before the end of 2018 in order to fast-track the evaluation, authorisation and registration of low-risk pesticides.

Low-risk biological pesticides, including those made from bio-organisms, pheromones or essential oils, could replace conventional ones that are suspected of harming the environment and human health. MEPs are wondering why some member states hesitate or refuse to approve them and want the EU Commission to propose a revision of the rules to accelerate the approval process.

In a resolution voted on Wednesday 15th February, MEPs noted that the use of conventional plant protection products is increasingly subject to public debate, due to the potential risks that they pose for human health, animals and the environment. Yet only seven active substances classified as “low risk” alternatives have been approved for use in the Union. Some EU member states have even refused to authorise these low-risk alternatives, owing to their perceived lower efficacy, without taking account either of their resource efficiency benefits for organic farming or of the environmental and health costs of other products.

MEPs point out that pesticide residues can be found in soil, water, and certain agricultural products. They say low-risk plant protection products may constitute a viable alternative and could contribute to more sustainable agriculture, in particular products of biological origin.

## EFSA PUBLISH 2016 CHEMICALS IN FOOD REPORT

The European Food Safety Authority have published their second chemicals in food report which provides an overview of data collected by EU Member States and stakeholders and analysed by EFSA in 2015 and 2016 to monitor and evaluate chemicals in food.

The report focuses on two annual reports – pesticide residues and veterinary drug residues – and on consumer exposure to process contaminants of recent public interest: acrylamide in food, and glycidyl esters and 3-MCPD in vegetable oils and food.

Overall, the report highlights the continuing high compliance rates with EU targets for pesticides and veterinary drugs whilst expressing concern over exposure to acrylamide in food and glycidyl fatty acid esters (GE).

The full report can be accessed here: <http://tinyurl.com/hag8xhj>

## EFSA AND ECHA OUTLINE GUIDANCE PLANS ON IDENTIFICATION OF ENDOCRINE DISRUPTORS

The European Food Safety Authority (EFSA) and the European Chemicals Agency (ECHA) have published an outline of the Guidance they are developing on how to identify substances with endocrine disrupting properties in pesticides and biocides.

The outline includes a projected table of contents, as well as a plan of the drafting process, including timelines, responsibilities, consultations with relevant parties and an explanation of how the document will be endorsed.

The Guidance will enable applicants and regulatory authorities to identify endocrine disruptors among chemical substances proposed as pesticides and biocides using hazard-based scientific criteria currently being finalised by EU Member States and the European Commission.

The drafting of the guidance is supported by the European Commission's Joint Research Centre. Additional support will also be provided by a specially constituted Consultation Group, which will include members of ECHA's Endocrine Disruptors Expert Group, and pesticide experts from EU Member States and other stakeholder groups. The drafting group may also consult other scientific bodies, such as EFSA's Scientific Committee or its Panel on Plant Protection Products and their Residues (PPR) and this panel's working groups.

A public consultation on the draft Guidance is scheduled for the summer of 2017.

An outline of the draft guidance document can be accessed here: <http://tinyurl.com/zdfj6zu>

## FOOD SAFETY AND ZOOSES

### FSA LAUNCH CONSUMER CAMPAIGN ON ACRYLAMIDE REDUCTION

During January the Food Standards Agency (FSA) teamed up with Olympic gold medallist Denise Lewis to carry out a campaign to 'Go for Gold', helping people understand how to minimise exposure to acrylamide when cooking at home. The campaign which went live in PR, social media and partnerships aimed to provide the public with practical and simple advice which was easy to follow to reduce exposure as part of a healthy, balanced diet.

Acrylamide is a chemical produced naturally in food as a result of high-temperature cooking such as frying, roasting, grilling and baking of starch-rich food. The FSA is committed to ensuring the amount of acrylamide in food is as low as possible because both EFSA and the Joint FAO/WHO Expert Committee on Food Additives identified it as a concern to health and recommended that further work is needed. Acrylamide in food may contribute to lifetime risk of developing cancer. The main food groups contributing to acrylamide exposure include potato products, bread, coffee, porridge, breakfast cereals, cakes and pastries, biscuits, crackers and crisp bread, although it can form in a broad range of foods. A FSA survey looking at consumer understanding of acrylamide indicated that over 80% of the public had not heard about acrylamide.

BFFF have kept the Technical Expert Group up to date on this subject and have issued numerous technical papers and the relevant Codes of Practice which are available to members upon request. BFFF members producing bakery/potato and coated or breaded meat and fish products will be most likely to be affected.

More information about Acrylamides and the FSA 'Go for Gold campaign' can be found here: <http://tinyurl.com/z44o8p4>

### FSA PUBLISH LATEST SURVEY RESULTS ON ACRYLAMIDE AND FURAN

The FSA have now published the latest results from a survey of acrylamide and furan in UK retail products (January 2014 - November 2015).

Whilst there is nothing significant in most of the results, there is an enormous variation in results for similar products and brands and even for the same products taken from the same sampling points over time. Obviously processing conditions and raw material may change over time and the way in which one manufacturer may process a product may be different to the next, resulting in different levels of process contaminants being found.

The survey concludes that levels of acrylamide and furan obtained over the period of January 2014-November 2015 do not increase concern about risk to human health. The Agency has therefore not changed its advice to consumers. Nevertheless, given the risks associated with acrylamide members may wish to note the results and adjust their own risk assessments for their own sampling plans.

Background detail of the research and links to the full results can be found here: <http://tinyurl.com/hjclzb>

## UPDATED GUIDANCE ON THE SAFETY AND SHELF-LIFE OF VACUUM AND MAP CHILLED FOODS

The Food Standards Agency (FSA) has issued updated guidance on the safety and shelf-life of vacuum and modified atmosphere packed chilled foods with respect to non-proteolytic *Clostridium botulinum*.

The guidance is intended to assist food businesses, including manufacturers and retailers of chilled vacuum packed and modified atmosphere packed (VP/MAP) foods in the practical development and implementation of a HACCP (Hazard Analysis Critical Control Point) based approach for these foods.

The bacterium *Clostridium botulinum* is able to grow and produce a harmful toxin in the absence of oxygen. It is important that vacuum-packed chilled foods have the necessary controlling factors or hurdles in place to minimise the risk of growth and toxin production by this organism, throughout the shelf-life of the product.

Members should be aware that whilst enforcement officers will have access to this information there is considerable disquiet from industry as to the scientific basis used to draw up parts of this documents. For any member interested in using these guidelines it is also recommended they take specialist advice.

The updated guidance can be found by clicking on the following link: <http://tinyurl.com/zdtr9cb>

## CHINA IMPLEMENT NEW FOOD SAFETY ACT

In 2015 China introduced a new Food Safety Act which set out a framework to help them strengthen controls on food safety. China is now in the process of gradually bringing forward implementing measures to put the Act into practice.

The Chinese government is strengthening and creating new requirements both for domestic producers and companies exporting products to China. For example, it is expected that there will be a requirement for ambient food and drink products to be accompanied by Export Health Certificates, mirroring the current process for animals and animal products.

DEFRA are lobbying against these measures and hopefully the scope will be reduced following multi-lateral lobbying efforts. They are however continuing to plan on the basis that they will be enforced as currently outlined. The UK has engaged with Chinese authorities throughout the consultation phase, both bilaterally and as part of the European Union. The UK Government has emphasised that they adhere to strong food safety standards, but that any new requirements should be proportionate, aligned with international standards and not unnecessarily burdensome on exporters.

The consultation process is ongoing and the final outcome is uncertain, but the pace of change means that the UK must be prepared for swift implementation.

Although detailed guidance has not yet been issued for all requirements and these may be subject to amendment in the ongoing consultation process, key changes include the following:

- The introduction of new harmonised Export Health Certification requirements for ambient products that have not required this to date. These requirements would come into force on 1 October 2017.
- A strengthening of the requirements for Chinese labelling on foreign products.
- Stronger controls over imports of infant formula including on labelling and the number of brands that can be exported
- Stronger controls over other categories considered high risk, such as 'health' or nutritional foods

Companies are strongly advised to work closely with their importers and take any measures required to ensure ongoing compliance in advance of new regulations coming in to force. Exporters have a responsibility to ensure that all consignments meet requirements.

The DEFRA document with the latest information and answers to some questions posed can be viewed here: <http://tinyurl.com/h4blk4a>



## FSS REITERATE ADVICE REGARDING PRODUCTS FROM ERRINGTON CHEESE LTD

Food Standards Scotland (FSS) have issued a notice stating that the food alert for action notice, advising local authorities not to allow Corra Linn, Dunsyre Blue, Lanark Blue, Lanark White, Maisie's Kebbuck, Dunsyre Baby and Sir Lancelot cheeses to be placed on the market, remains in place to protect consumers. They go on to say that their advice remains that these cheeses should not be eaten.

This follows the FSS findings that Errington Cheese Ltd has commenced sale of certain batches of Corra Linn cheese.

Errington Cheese Ltd has, following several requests from FSS, supplied the results of its own laboratory testing, which have raised further concerns and support the FSS position that the cheeses have not been produced safely. FSS has also had sight of analysis undertaken by South Lanarkshire Council on Corra Linn. The FSS has deemed the analysis incomplete and state that it does not provide sufficient evidence that the cheese was produced safely. Also, preliminary testing on other batches of Corra Linn has identified markers which signify potential contamination that could be harmful to health.

FSS have criticised South Lanarkshire Councils decision not to detain these cheeses and state that allowing them to be placed on the market was premature, as there is currently insufficient evidence to provide assurances to the public that they are safe. They have advised South Lanarkshire Council, as the competent authority, of the assurances it would require from them before considering any modification to the food alert for action. To date, FSS has not received these assurances.



## FOOD SECURITY, INTEGRITY AND AUTHENTICITY

### FSAI PUBLISH DETAIL OF CALLS MADE TO ADVICE LINE

Food Standards Agency Ireland (FSAI) have recently released detail of the calls received to its advice line in 2016.

The advice line received 3,202 complaints in 2016 which is up from 2,739 (17%) on 2015, with the number about food poisoning up considerably at 45%. Poor hygiene standards were the second highest with an increase of 34% compared with 2015, while complaints about incorrect information on food labelling were up 15%.

Foreign objects reports included a live insect in a packaged dessert, a human nail in a takeaway, a cigarette butt in a bag of chips, a long black hair in garlic sauce, glass in a dessert and plastic rope in a takeaway meal. Other complaints related to poor hygiene standards with dirty customer toilets, rats on the premises, and one case of a staff member at a deli sneezing into their hands and then preparing sandwiches without washing their hands.

FSAI received 1,126 complaints on unfit food, 864 complaints on hygiene standards, 741 complaints on suspect food poisoning and 60 complaints on non-display of allergen information.

Edel Smyth, information manager at FSAI, said the statistics continue to show an upward trend with consumers expressing more concern, being more conscious about what they consume and being increasingly vigilant about food safety issues.

The advice line also received 10,497 queries from consumers, people working in the food service sector, manufacturers, retailers, researchers and consultants. The most popular queries were regarding legislation on food labelling requirements, allergens and additives and requests for FSAI publications.

## FSA PUBLISH SUMMARY OF FOOD INCIDENTS FOR OCTOBER-DECEMBER 2016

The Food Standards Agency (FSA) has published its quarterly summary of food incidents handled between October and December 2016. This quarterly list also includes information on investigations they supported relating to potential widespread risks from food poisoning and harmful contamination.

The agency issued 34 food notices, of which 17 were allergy alerts, with the top three undeclared allergens being milk, nuts and gluten.

The FSA was involved in nine incidents linked to possible risks of food poisoning and seven relating to physical or chemical contamination. Foodborne outbreaks included norovirus linked with a restaurant, Campylobacter from raw cow's drinking milk and Shigella sonnei from sandwiches.

During this quarter, the FSA and Food Standards Scotland (FSS) also started a project to understand more about food recall arrangements within the retail sector.

Richard Hoskin, Head of Incidents and Resilience at the FSA said "The system for recalls and withdrawals has never been reviewed before, and the FSA and FSS believe the time is right to take a look at how things are working to make sure we have the most effective system in place for everyone – food business operators, consumers and regulators alike. The project aims to identify what currently works well and where improvements could be made to better protect and inform the consumer. We have set up an External Stakeholder Reference Group (ESRG) made up of bodies representing industry, consumers and regulators to help us interpret research findings and identify recommendations to improve the current system. We are expecting to begin carrying forward the recommended changes in late spring 2017."

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

## FIIN INVITE MANUFACTURERS TO JOIN ITS MEMBERSHIP

FIIN (Food Industry Intelligence Network) are now inviting food and drink manufacturers to join its membership base. If any members are interested in joining then you are asked to contact Campden BRI as they are responsible for the membership process: [FIIN@campdenbri.co.uk](mailto:FIIN@campdenbri.co.uk)

FIIN, is a food industry network which was created on the recommendation of the Elliot report into the horsemeat scandal with the aim of combatting the threat of fraud in the supply chain. It already has 21 members including 2 Sisters Food Group, Greencore, Bakkavor and Premier Foods as well as Tesco, Sainsbury, Asda and Morrisons and its remit covers supply chain integrity and authenticity.

It works by members submitting data on finished products, raw material or ingredient testing into the network. This is then collated and a report of the results (which does not identify the source of the information) is issued back out to members. A second report is also generated which provides an overview of supply chain integrity on a global basis and makes further recommendations to the membership on what testing and checks should be conducted. Campden BRI is responsible for both the membership process and generating the members' reports

Further information about FIIN can be found here: <http://tinyurl.com/ju5I93w>



## FSSC 22000 VERSION 4 FOCUSES ON FOOD FRAUD PREVENTION

Following a 14 month consultation process Food Safety System Certification (FSSC) 22000 has revealed version 4 of its international food safety and quality management system certification scheme.

The FSSC 22000 provides a framework for effectively managing an organisation's food safety responsibilities. It is fully recognised by the Global Food Safety Initiative (GFSI) and is based on existing ISO Standards. Already, 13,000+ organisations over 140 countries have achieved FSSC 22000 certification.

The scheme includes requirements for unannounced audits, prevention of intentional product contamination and critical nonconformities. FSSC said changes would improve consistency and stringency and are based on the experience in applying version 3.

All certified sites shall be audited against version 4 from January 1, 2018. More information and a link to download the scheme requirements can be found here: <http://tinyurl.com/zqx76q8>

# GLOBAL STANDARDS

## ISO FORMS COMMITTEE TO CREATE UNIFORM TRACEABILITY

An ISO project committee has been formed to develop a uniform traceability standard. The ISO/PC 308, Chain of custody committee will simplify traceability in the supply chain by using a uniform ISO language globally.

Knowledge and tracking of product characteristics (e.g. origin, sustainability traits and/or manufacturing process) is increasingly important and demanded by consumers. It provides transparency, reassurance and a better understanding of production characteristics to reduce risks to health, safety and quality.

Rob Busink, chair of ISO/PC 308, said “the proliferation of traceability systems and definitions is causing unnecessary confusion, complexity and costs for players in different supply chains. The proposed generic chain-of-custody standard will define supply chain models and the respective traceability levels and specific requirements related to administration, conversion rates and physical handling activities, thus simplifying market access by using a uniform language and criteria throughout the supply chain. It is hoped that existing and new certification schemes will be able to refer to the ISO standard for the terminology regarding chain-of-custody requirements, thus simplifying the conformity assessment for those various product certifications and reducing unnecessary duplication or misunderstanding”.

## HONG KONG UPGRADES QUALITY STANDARDS SYSTEM

Hong Kong’s quality assurance watchdog has teamed up with Global supply-chain standards organisation GS1 and the British Standards Institution to create a quality standards system. The aim of the standards are to improve the traceability of products in a supply chain that sees more than 90% of its goods imported.

It is expected that it will take up to two years before the standards are fully implemented in the form of the Quality Food Traceability Scheme (QFTS).

The audit system will cover 12 criteria, including procedures, resource management and supervisory controls, and will grade applicants into three tiers of silver, gold and diamond.

Accredited firms will be given use of QR codes on their packaging, while consumers will scan products with their smartphones to retrieve information such as manufacturing date, location and even logistics procedures.

According to GS1 the QFTS is an enhanced version of the current standards scheme that will benefit local food companies to achieve food traceability compliance and best practices on a global scale. It was jointly developed by hundreds of industry practitioners in over 20 countries, including FDA, WHO, GFSI, and ISO.

## BRC CONSULT ON GLOBAL STANDARD FOR AGENTS AND BROKERS ISSUE 2

Following numerous working group meetings, attended by members of the BFFF Technical Expert Group, a draft version of Issue 2 of the BRC Global Standard for Agents and Brokers has now been made available for public consultation.

This public consultation runs until 11th March to allow the wider industry the maximum opportunity to comment on the draft by means of a feedback form provided. Following the consultation BRC will collate the replies and discuss the feedback with the working group.

As part of the development of Issue 2 of the BRC Global Standard for Agents and Brokers, BRC have also been working to develop guidance material to assist agents/brokers operating in, or trading with the USA, to understand the requirements and implications of the FSMA (Food Safety Modernisation Act) legislation on them and their supply chains. This will take the form of a guidance document and voluntary module.



The BRC welcome comments on both the draft Standard and the guideline which can be downloaded via the following link: <http://tinyurl.com/h4bzssd>

# IMPORTS AND THE SUPPLY CHAIN

## DEFRA SECRETARY OF STATE PLEDGES TO CUT FARMING RED TAPE

Environment Secretary Andrea Leadsom has outlined how red tape will be scrapped in a bid to help farmers get on and grow fantastic British food.

Dealing with red tape and farm inspections is estimated to cost the industry £5million per year and the loss of 300,000 hours. The Government will be consulting industry later this year on areas they would like to see reformed, and how a more common sense approach could be applied.

In a keynote speech Andrea Leadsom said: “For too long, a bureaucratic system which tries to meet the needs of 28 countries has held farmers back. But now, leaving the EU means we can focus on what works best for the United Kingdom. By cutting the red tape that comes out of Brussels, we will free our farmers to grow more, sell more and export more great British food whilst upholding our high standards for plant and animal health and welfare”.

Examples of red tape which could be cut following the UK’s departure from the EU include scrapping rules requiring farmers and rural businesses to pay for and display billboards or posters to publicise the EU contribution for grants to grow their businesses. Currently these signs, measuring as much as 6ft x 4ft for the biggest grants, must be displayed permanently to avoid a penalty. Also, the UK could ditch the ‘three crop rule’ which sets out how many different crops farms must plant each year thus allowing farmers to grow the foods people want and adding millions of pounds to the economy.



## DEFRA PUBLISH ANNUAL REPORT ON THE PRODUCTIVITY OF THE UK FOOD CHAIN

The Department for Environment, Food and Rural Affairs (DEFRA) have released their annual report on the productivity of the UK food chain.

In the report the total factor productivity of the UK food chain is examined within the four main food industry sectors: retail, manufacture, wholesale and non-residential catering, and compared to the wider economy.

The total factor productivity (TFP) of the UK food chain is used as an indicator of the efficiency and competitiveness of the food industry within the UK. An increase in TFP indicates the industry is improving its efficiency. If TFP in the UK food chain increases faster than other countries, this indicates that the industry is improving competitiveness. The food sector plays a significant part in our economy, accounting for about 6 per cent of national Gross Value Added.

The report outlines the following key messages:

- Total factor productivity of the UK food chain beyond the farm-gate has increased by 0.5 per cent between 2014 and 2015. Productivity in the wider economy has increased in 2015 by 1.3 per cent.
- Benchmarking against a wider economy measure shows that the average annual growth in the food chain between 2006 and 2015 was 0.2 per cent compared to 0.3 per cent in the wider economy.
- Productivity in catering saw an increase in 2015 of 3.0 per cent, although over the last 10 years the average annual growth has decreased by 0.2 per cent.
- Labour productivity in food wholesaling saw a decrease in 2015 of 3.4 per cent, although over the last 10 years the average annual growth was 2.4 per cent.

The full report can be accessed here: <http://tinyurl.com/j8f9ace>

# LABELLING & GENERAL FOOD LAW

## DEFRA PUBLISH GUIDANCE ON THE SELLING OF NON-PREPACKED FOODS

The Department for Environment, Food and Rural Affairs (DEFRA) have recently issued guidance on the labelling of loose foods.

Loose (also called non-prepacked) foods are any foods sold loose. These can include:

- meat or cheese at a deli counter
- unpackaged bread
- vegetables sold at a market
- pick and mix sweets (including individually wrapped sweets)

The guidance outlines the mandatory pieces of information the consumer must be provided with, either in a written format or verbally, when selling food loose and also what to do should you wish to provide additional information.

The full guidance can be found here: <http://tinyurl.com/j3qoj9j>



## DEFRA GUIDANCE ON COMPOSITIONAL AND LABELLING REQUIREMENTS FOR MEAT PRODUCTS

The Department for Environment, Food and Rural Affairs (DEFRA) have recently issued guidance on the information which must be provided for products made of, or containing meat to ensure compliance with Regulations (European Food Information to Consumers Regulation No 1169/2011 (FIC), Food Information Regulations 2014 (FIR) and Products Containing Meat etc. (England) Regulations 2014 (PMR)).

The guidance details the different types of meat product and the maximum total fat and connective tissue content that is allowed for each and how this should be expressed. The standards required for minced meat are detailed along with information on date of freezing and definitions of 'fresh meat', 'meat preparations', 'products containing meat', and 'formed foods'.

Types of meat which cannot be sold are also listed as well reserved descriptions and rules which must be followed for products with added water e.g. ham.

The full guidance can be found here: <http://tinyurl.com/jlhdsj2>

## FRENCH INVESTIGATE IMPACT OF NUTRITION LABELS

According to a recent study carried out by ANSES, the French Food Standards Agency, nutrition labels do not seem to be adapted to tackling health issues such as obesity, metabolic disorders, cardiovascular diseases and certain cancers. They also concluded that the mechanics appear to be of little relevance.

As a result of French food industry objections to the original five colour NutriScore scheme, France have been trialling several different types of nutrition logo across 40 different retailers in order to determine which has the most meaningful impact. A total of 2 million labels with different logos were added to products across 4 regions for 10 weeks. Amongst the products labelled were pizzas, bakery products, jams, spreads and breads. The four nutrition logos tested were SENS, NutriScore, Nutri-Repere and the UK's Traffic Light system.

The traffic light system has been widely embraced by British manufacturers and retailers but other European countries say it unfairly discriminates against certain foods which are high in salt, fat or sugar but are traditionally only eaten in small quantities, such as parmesan.

The results of this trial are still to be published but once they are they will be submitted to French Health Minister Marisol Touraine, at which point the government will decide which should be adopted as the country's official nutrition label. Use of the system will however be voluntary, in accordance with EU regulation.

## DEFRA PUBLISH GUIDANCE ON NAMING FOOD PRODUCTS

The Department for Environment, Food and Rural Affairs (DEFRA) have recently issued guidance on how to display the legal name of a food product.

The guidance defines what the legal name is, which is different to the marketing name, and goes on to explain reserved descriptions, customary and descriptive names.

It also clarifies what information should be given to consumers if the product has undergone freezing and how display information.

The full guidance can be found here: <http://tinyurl.com/gv9juyd>

## NUTRITION, ADDITIVES & HEALTH

### PHE NEW CHANGE4LIFE CAMPAIGN ENCOURAGES PARENTS TO 'BE FOOD SMART'

A survey conducted for Public Health England's new Change4Life campaign has shown that children are consuming half the daily recommended sugar intake before the morning school bell rings with parents unsure what makes up a healthy breakfast for their children. Some of the main sources of sugar at breakfast time include sugary cereals, drinks and spreads. Away from the breakfast table children are also consuming too much sugar, saturated fat and salt in items such as confectionery, biscuits, muffins, pastries and soft drinks.



Children in England consume more than 11g of sugar at breakfast time alone, the equivalent of almost 3 sugar cubes. Of those parents whose child was consuming the equivalent of 3 or more sugar cubes in their breakfast, over 8 in 10 parents (84%) considered their child's breakfast as healthy. The recommended daily maximum is no more than 5 cubes of sugar for 4 to 6 year olds and no more than 6 cubes for 7 to 10 year olds per day. By the end of the day children have consumed more than 3 times these recommendations.

PHE's new Change4Life campaign urges parents to Be Food Smart and take more control of their children's diets. It also helps parents identify the health harms of children eating and drinking too much sugar, saturated fat and salt, including becoming overweight or obese and developing tooth decay.

A new Be Food Smart app has been developed to highlight just how much sugar, saturated fat and salt can be found in everyday food and drink that their children consume. The free app helps and encourages families to choose healthier options and works by scanning the barcode of products allowing parents to compare brands, and features food detective activities for children and mini missions the whole family can enjoy.

More information about theChange4Life campaign including details of how to download the Be Food Smart app can be found here: <http://tinyurl.com/zldetj5>

### DH PUBLISH REPORT ON NHS HOSPITAL FOOD STANDARDS COMPLIANCE

The Department of Health (DH) has published a review on the compliance with hospital food standards in the NHS. The report provides an update on the progress made by NHS hospitals in adopting the hospital food standards recommended by the independent Hospital Food Standards Panel (HFSP) in its 2014 report.

The review highlights that there is still variation in service quality across the country, and there is more to do to make sure that all patients, staff and visitors get the best possible food, but overall performance has improved. A large majority now have a food and drink strategy and compliance with recommended standards has increased: over half of NHS hospitals are now fully compliant with the standards and well over 90% of hospitals have confirmed they are working towards them. Patient surveys have also recorded small but welcome improvements in the quality of food and importantly in the overall quality of care around nutrition.

Alongside this, work is also being carried out led by NHS England on staff health and wellbeing including plans to cut the sales of sugary drinks sold in hospitals. BFFF recently issued a technical paper to the Technical Expert Group with details of a consultation on this subject.

The full review on the compliance with hospital food standards in the NHS can be accessed here: <http://tinyurl.com/zuofpof>

## DH LAUNCH WEBSITE TO SIGNPOST PROGRESS IN REDUCING CHILDHOOD OBESITY

The Department of Health has launched a website to signpost the progress being made to reduce childhood obesity. Progress includes:

- HM Treasury consulting on the soft drinks industry levy and publishing the government response to the consultation on 5 December 2016
- food manufacturers and retailers, such as Tesco, reducing sugar in some products, and others committing to reducing sugar, such as Lucozade, Waitrose and Petits Filous
- Committees of Advertising Practice (CAP) announcing new rules banning the advertising of high fat, salt or sugar food or drinks in children's media, coming into force in July 2017

The website can be accessed here: <http://tinyurl.com/h9j38p6>

## DH REISSUE CHILDHOOD OBESITY PLAN WITH CASE STUDIES NOW INCLUDED

The Department of Health (DH) have now published eight case studies in relation to the Childhood Obesity Plan which describe the progress being made across the country to improve children's nutrition, health and wellbeing. The case studies include detail of initiatives carried out by schools and councils as well as the 'Out to Lunch' campaign carried out by the Soil Association.

For further detail, the Childhood Obesity Plan can be viewed here: <http://tinyurl.com/h4pawky> and all eight case studies can be accessed by following this link: <http://tinyurl.com/h9p866g>

## FUNDS FROM VOLUNTARY SUGARY DRINKS LEVY ALLOCATED BY CHILDREN'S HEALTH FUND

The Children's Health Fund have announced that it has made awards to 8 organizations around the UK that will help run activity clubs that provide food during the school holidays. The fund was launched in 2015 by food and farming charity Sustain and is funded by a voluntary 10p levy on drinks with added sugar in over 134 of the UK's leading restaurants, cafes and coffee shops.

The Children's Health Fund state "We believe that no child should go hungry, and we recognize that for some children during the school holidays there is a vital food provision gap that needs filling. We believe that ultimately, Government need to play a role alongside efforts from voluntary organizations and businesses trying to tackle this. We hope that the experiences of those projects we are supporting will help inform the work of those who are looking to tackle holiday hunger across the UK".

There are approximately 170 non-school days in the year in the UK that Free School Meal (FSM) pupils cannot access their entitlement to a school lunch, which is often the only regular hot meal that is available to them during term time. There is also recognition that increased pressure on some families to provide meals for children over the holiday periods places an additional burden on already stretched household budgets.

Professor Mike Rayner, Chair of the Children's Health Fund Board said: "The Children's Health fund is funding projects that are tackling these issues because we believe that access to tasty, healthy and sustainably produced food throughout the year is important for all children."

## DAIRY COUNCIL CLAIM FAKE NEWS POSES A SERIOUS HEALTH RISK

The Dairy Council have claimed that fake news poses a serious health risk and had damaged the reputation of dairy products such as milk and cheese.

The organisation said news that was biased, misrepresented facts, or was completely fabricated had portrayed cheese and yogurt as unhealthy foods to be avoided. It also stated that dairy products were hugely popular throughout the UK and as such it has never been more important to convey the benefits to the public.

Gary Cosby, Communities and Content Manager for the Dairy Council said: "It's even more crucial in this era of fake news and misinformation that the science and evidence-base on dairy is communicated through The Dairy Council's social media outlets. The public are being overwhelmed with stories based on the opinion of non-experts and we must ensure that reliable and trustworthy information is out there about dairy, health and nutrition."

Milk and dairy products are high in protein and calcium, making them a key part of healthy living, according to the National Health Service (NHS).

## STUDY SHOWS ANTIBIOTIC OVER-USE TRIGGERED 'SUPERBUG' EPIDEMIC

According to a new study carried out by scientists at the University of Oxford, University of Leeds and Public Health England the epidemic of 'superbug' *Clostridium difficile* (*C. difficile*) in UK hospitals a decade ago was mainly caused by excessive use of antibiotics and not dirty hospitals as previously thought.

In the past, over-prescribing of fluoroquinolone antibiotics had allowed drug-resistant *C. difficile* to thrive in the guts of patients by wiping out other non-resistant types of bacteria and leaving the way clear for the rapid growth of resistant *C. difficile*. This boosted the number of infections and led to an epidemic in hospitals.

In 2007, the NHS responded by starting a programme of 'deep-cleaning' and other infection control measures. But the study shows that dirty hospitals were not the culprit. Cases of *C. difficile* fell only when fluoroquinolone use was restricted and used in a targeted way, as one part of many efforts to control the outbreak.

The researchers analysed data on the numbers of *C. difficile* infections and the amounts of antibiotics used in hospitals and by GPs in Oxfordshire, Leeds and nationally. Over 4,000 bacterial samples were genetically analysed to look for drug resistance.

Results showed that a more measured use of fluoroquinolones led to around an 80 per cent fall in the number of drug-resistant *C. difficile* infections across the UK. In Oxfordshire, approximately 67 per cent of *C. difficile* bacteria samples were resistant in September 2006, compared to around 3 per cent in February 2013.

Despite adopting measures such as better hand-washing and hospital cleaning, the number of cases caused by non-resistant *C. difficile* stayed the same before and after the outbreak, and the rate of transmission between people in hospitals did not change. Therefore, the findings suggest that appropriate use of antibiotics is the best way to control this 'superbug'.

## FORMATION OF NEW GLUTEN FREE INDUSTRY ASSOCIATION

In response to the significant growth of the market for gluten free products, the Gluten Free Industry Association (GFIA) has been formed to support companies involved in the manufacture and trade of gluten free products.

Leading producers of gluten free foods including Nairns Oatcakes, Northumbrian Fine Foods and Warburtons have come together under the GFIA to ensure consistent high standards and to provide additional consumer confidence. GFIA priorities for 2017 will include the development of best practice guidelines on ingredient sourcing and gluten-testing methodology in order to deliver the highest quality of products to their consumers. The Food and Drink Federation (FDF) will provide the secretariat for the Association.

The UK market for gluten free products has grown rapidly, and according to Kantar Worldpanel data sales are projected to reach £673 million by 2020.

Sarah Sleet, Chief Executive of Coeliac UK, said "As the national charity for people with coeliac disease, it's great to see this latest step in the maturation of the gluten free sector. A new association devoted to gluten free manufacturing will help the industry work together to tackle consistency and safety for the benefit of consumers and keep growing this vibrant new market. We look forward to working with the GFIA to ensure the needs of people with coeliac disease continue to be met."

## PROCESSING & RETAIL

### ORGANIC FOOD SALES NOW WORTH MORE THAN £2BN BUT FROZEN FOOD'S SHARE FALLS

The Soil Association has announced that sales of organic food grew 1.7% last year to £2.09bn. This is the fifth year of consecutive growth for the market, which now reaches pre-recession levels of sales.

Organic food and drink accounted for 1.5% of total sales in the UK whereas dairy held the biggest market share at 29%, but grew just 2.2% since last year. Fresh produce grew 10.3%, quickly gaining the second largest share at 23.5%. The largest growth was seen in organic chilled foods, up by 16% with a 2.9% market share. However, frozen food's market share fell the most, dropping 6.9% to 0.7%.

Supermarket sales grew 6.1% to £1.4bn, fuelled by a growing trend of consumers choosing organic food and drink because they thought it was healthier. Supermarkets accounted for 69% of total sales but it was the foodservice sector which saw the largest amount of sales growth, rising 19.1% to £76.6M. UK organic exports represent 4% of global sales. Nearly half (49%) of Soil Association Certification licensees export their products, with a value of £250M.

## MORRISONS CALLS FOR AT LEAST 200 NEW BRITISH SUPPLIERS

Morrisons is seeking at least 200 new British food and drink suppliers, after a report claimed only 52% of food eaten in the UK came from British farmers.

The supermarket has invited food producers to apply for a spot on its shelves, via a series of 12 regional events, the first event taking place in Yorkshire on March 14th 2017.

The search for new suppliers came after research from the University of Leeds commissioned by Morrisons found 67% of UK shoppers preferred to buy local produce.

Morrisons chairman Andy Higginson said: "Our customers tell us they want to see more food that is made just down the road from their own communities and that's why we are looking for the next generation of British and local foodmakers to serve our 12M customers. We want small UK food suppliers to become bigger ones – the Innocent Smoothies of tomorrow – and we also want to give our customers the option of more food that meets their local food tastes."

The supermarket's priority was sourcing more local suppliers to reduce its food miles (the distance food travels from production to consumption). Its planned UK tour to find "the best local producers" will ultimately mean customers could buy food that was grown, made, picked or packaged within 30 to 60 miles of a Morrisons store.

To be considered for one of Morrisons' newest suppliers, you can apply here: <http://tinyurl.com/jydfd9h>

## REGULATORY ENFORCEMENT & OFFICIAL CONTROLS

### FSS SEEKS VIEWS ON ITS SHELLFISH OFFICIAL CONTROLS REVIEW

Food Standards Scotland has issued three shellfish consultations as part of a wider review to ensure effective and sustainable future official controls delivery.

With shellfish being a growing sector in Scotland it's hoped that this review will help maintain Scotland's reputation as a producer of safe food and ensure public health protection.

The consultations review the guidance on controls applicable to the scallop sector and the approach to, and delivery of, shellfish classification and monitoring. They also explore potential partnership working approaches to help maintain the continued delivery of a high quality, robust and proportionate official control programme.

FSS are welcoming views from all parties on the consultations which run until 12th May 2017 and are available at the following links:

- FSS Shellfish Review: Bivalve mollusc classification and monitoring: consultation on changes to the official control programme: <https://tinyurl.com/hh24xzt>
- FSS Shellfish Review: Draft guidance on shellfish toxin controls for the scallop sector: <https://tinyurl.com/hrnu9b2>
- FSS Shellfish Review: Options for changing classification determinations: <https://tinyurl.com/zb7qavg>

### DEFRA CODE OF PRACTICE ON SEWAGE SLUDGE AND SPREADING ON AGRICULTURAL LAND

The Department for Environment, Food and Rural Affairs (DEFRA) have recently updated and reissued their sewage sludge code of practice. This code of practice is for anyone who produces, supplies or uses sewage sludge, and anyone who owns or manages farmland where it is used.

The spreading of sludge including human waste is a pathogenic risk unless the risks associated with it are controlled. There are also significant heavy metal contaminants risk if the sludge is not monitored or treated in ways described in the COP. The aim of the document is to help make sure that when you produce, supply or use sewage sludge you:

- follow good agricultural practice
- maintain the long-term viability of the soil
- avoid public nuisance and water pollution
- protect human, animal and plant health

The COP can be found here: <http://tinyurl.com/hag8tmh>

## FSS INVITE VIEWS ON REGULATORY STRATEGY

Food Standards Scotland (FSS) are inviting comments on their draft regulatory strategy. The consultation is intended to provide stakeholders with an opportunity to comment on their proposed strategic approach for regulating the food and drink industry in Scotland. It will also give stakeholders an early opportunity to consider those areas of the food and feed regulatory system in Scotland where change may be required to improve the effectiveness and sustainability of the current system.

Views are welcomed from all sectors of the Scottish food and drink industry, including industry representative bodies and individual food businesses, food and feed enforcement authorities, consumers and consumer organisations, other regulatory bodies, and other Government Departments.

FSS has a responsibility to protect consumers from food safety risks, improve dietary health and protect consumers' other interests in relation to food. Prioritising consumer protection and applying better regulation principles to support the food and drink sector are themes which run through their proposed regulatory approach.

FSS are keen to engage more with industry and the BFFF Technical Expert Group were pleased to welcome them as a guest speaker to their meeting in January. A copy of the presentation and accompanying notes are available to members upon request. A technical paper on this subject was also issued to the Technical Expert Group for their consideration.

Further detail can be found here as well as a link to the consultation questionnaire: <http://tinyurl.com/hy3ejlc>

The deadline for responding is 18 April 2017.

## RESEARCH

### SCIENTISTS DISCOVER NEW ANTIBIOTIC TO TREAT RESISTANT SUPERBUGS

A new antibiotic, produced by bacteria found on a species of African ant, is very potent against antibiotic-resistant 'superbugs' like MRSA according to scientists.

Researchers at the University of East Anglia (UEA) and the John Innes Centre (JIC) discovered the antibiotic, produced by a member of the Streptomyces bacteria family living on the fungus growing Kenyan plant ant (Tetraponera penzigi). They have named the new species Streptomyces formicae and the antibiotics formicamycins, after the Latin formica, meaning ant.

Kenyan plant-ants live in symbiosis with thorny acacia trees. They live and breed in domatia, which are hollowed out structures which the plant evolved to house them. They grow food inside the domatia and serve to protect the plants from large herbivores including elephants, which won't eat plants covered in ants.

Lab tests have shown these new antibiotics are effective against methicillin resistant Staphylococcus aureus (MRSA) and Vancomycin-Resistant Enterococci (VRE), bacteria which are resistant to a number of common antibiotics and can cause life-threatening infections.

Almost all of the antibiotics currently in clinical use come from a group of bacteria called actinomycetes that were isolated from soil 40-80 years ago. However, inappropriate use of these antibiotics has led to widespread antimicrobial resistance (AMR), where disease-causing bacteria and fungi have become resistant to one or more antibiotics.

### LAB-GROWN PORK MOVES A STEP CLOSER TO REALITY

Scientists from the University of Missouri, the University of Maryland and the Animal Bioscience and Biotechnology Laboratory, US Department of Agriculture Agricultural Research Service, have published fresh research on the work into lab grown pork.

The piece entitled "Enhanced Development of Skeletal Myotubes from Porcine Induced Pluripotent Stem Cells" provides a versatile platform for applications ranging from regenerative biology to the cultivation of meat. One of the main driving forces for the stem cell experimentation has been the impetus to explore skin grafts using tissue from animals with close similarities to humans.

According to the researchers stem cells from larger animals, including pigs, have traditionally been difficult to generate, but the molecular control mechanisms directing porcine skeletal muscle development have considerable implications for medicine, agriculture and food technology.

## RESEARCHERS SHOW RICE DIVERSITY COULD BE THE KEY TO PRODUCTION OF BETTER CROPS

A team of Australian research scientists have found that they can improve rice productivity by selecting varieties that are better at capturing sunlight to produce grains, instead of reflecting it as heat.

The researchers studied hundreds of plants from five rice cultivars and focused on rice's natural diversity by using traditional breeding techniques to select cultivars that are better at converting sunlight into food.

They found variation between the varieties in relation to the quantity of light they use for growth or dissipate as heat. Some of them were found to be capable of converting more sunlight into chemical energy, thus producing greater leaf area over time. When leaves intercept sunlight, it is either absorbed by the leaf for growth, dissipated as heat in a strategy to protect the plant from sun damage, or re-emitted as fluorescent light. The scientists measured fluorescence by clipping light receptors on leaves throughout a whole day to get a full picture of how the plant uses sunlight.

Scientists had previously thought there was not much variation in how efficiently leaves could absorb and use light, but these new findings mean that there is room for selecting the most efficient plants.

## SUSTAINABILITY, ENVIRONMENT & CSR

### LATEST PHASE OF BAN ON FISH DISCARDS TAKES PLACE

Further action to boost sustainable fishing has begun as the next phase of the discard ban for demersal species came into force early this year.

The discard ban, also known as the landing obligation, requires fishermen to land everything they catch and will help bring an end to the wasteful practice of throwing dead fish back overboard.

It has been gradually introduced to allow time to adapt and now two species, North Sea cod and North Western Waters pollack have joined the list of fish that must be landed. Existing bans for species such as sole, plaice and haddock have also been extended to include more vessels.

Commenting on the next phase of the discard ban, Fisheries Minister George Eustice said: "Fishing sustainably is one of our biggest priorities, both now and for the future, and the discard ban is an incredibly important step to help us reach maximum sustainable yield by 2020. While there will always be challenges in adapting to new policies, ending the wasteful practice of throwing dead fish back overboard will not only help maintain stock levels, but will help create a profitable fishing industry for years to come".

The latest phase of the discard ban follows the successful implementation of the ban to pelagic species such as mackerel and blue whiting in 2015, and the extension to demersal species haddock, sole and plaice at the start of 2016.

To help small scale fishermen adapt and operate under the discard ban, the UK Government secured extra quota for new landing obligation species at the recent EU Ag and Fish Council. The first 100 tonnes of additional quota, and 10% on the top of that, will be passed to the inshore fisheries, supporting the Government's commitment to delivering for smaller fishing vessels

Comprehensive guidance notes on the discard ban issued by the Marine Management Organisation (MMO) can be viewed here: <http://tinyurl.com/jjyz3gb>

### ETI PUBLISH GUIDE TO ETHICAL TRADE AND SUSTAINABLE DEVELOPMENT GOALS

The Ethical Trading Initiative (ETI) have launched a new guide on Ethical Trade and the Sustainable Development Goals (SDGs). The guide shows how the SDGs are relevant to ethical trade and workers' rights, particularly regarding decent work and sustainable development. It also sets out the relationship between the SDGs, the UN Guiding Principles on Business and Human Rights (UNGPs) and ETI's ongoing project work.

The UN's Sustainable Development Goals (SDGs) which can be viewed here: <http://tinyurl.com/q4ddfbf> are a universal call to action to end poverty, protect the planet and ensure that all people enjoy peace and prosperity. All countries and all stakeholders, acting in collaborative partnership, are expected to implement the goals.

ETI's guide, "Realise the Potential of Your Ethical Trade Programme" sets out some very practical steps on how businesses can contribute through promoting ethical trade and workers' rights.

A free copy of the guide can be requested here: <http://tinyurl.com/gm72owg>

## FINAL PROGRESS REPORT ON COMMITMENT TO SOURCE SUSTAINABLE PALM OIL

The Department for Environment, Food and Rural Affairs (DEFRA) have published their final report on how organisations in the UK are meeting their various commitments to source sustainable palm oil and reporting key developments within their sectors.

In October 2012, UK sector associations with a significant membership interest in the supply or use of palm came together with Non-Government Organisations (NGOs) and government to agree the UK Statement on Sustainable Production of Palm Oil. This set out the overarching commitment that “The United Kingdom is working towards achieving 100% sourcing of credibly certified sustainable palm oil by the end of 2015”.

The organisations signed up to the statement represent government, oil processors and distributors, food and drink manufacturers, retailers, animal feed manufacturers, contract catering and hospitality sector, renewable energy sector, cleaning products industry, speciality chemicals sector, and NGOs.

The report provides progress reports from many of the 18 organisations involved including the British Retail Consortium (BRC), the Chilled Food Association (CFA) and the Food and Drink Federation (FDF). It demonstrates the substantial progress that signatories have made since its launch whilst recognising that organisations have started from different places and hence face different challenges. Therefore, some sectors have made more rapid progress than others and in some cases further action is needed to complete fully the transition to sustainable sourcing.

The full report can be viewed here: <http://tinyurl.com/z6twnjo>



## WRAP CLAIM £100M SAVED IN FOOD WASTE UNDER COURTAULD COMMITMENT 3

The Waste and Resources Action Programme (WRAP) have made claims that the target set for manufacturing and retail to reduce food and packaging waste by 3% between 2012-2015 has been met in full. This equates to the prevention of 219,000 tonnes of food and packaging waste, with the value of the food savings alone being worth an estimated £100 million.

WRAP, which developed and managed the Courtauld Commitment 3 (CC3) agreement on behalf of UK governments, also noted more waste had moved up the waste hierarchy as the recovery and recycling rate grew from 95% in 2012 to 99% in 2015 (equivalent to 89,000 tonnes of material in 2015).

However, they also report that the target of 5% reduction in household food and drink waste has not been met, with household food waste in 2015 estimated to be 7.3Mt compared to 7Mt in 2012. It is clear that despite considerable effort, progress to reduce household food waste at a UK level has stalled. WRAP attribute this to a combination of influences including UK population growth, falling food prices and increased personal earnings. These have reduced the pressures for people to avoid wasting food.

Under Courtauld 2025, a targeted approach to reducing household food waste is being developed by WRAP’s “Love Food Hate Waste” campaign. WRAP have stated that they will work with Courtauld 2025 signatories to investigate potential high-impact ways of helping consumers make best use of the food they buy. Changes that consumers could see in the future include:

- Tips on-pack and on-shelf-displays for the most commonly wasted food items;
- Personalised messaging to help individuals identify beneficial changes in their food habits, for example through online shopping, loyalty card schemes, digital receipts or apps; and
- Consistent application of best practice in date labelling and storage advice and product portioning on key products.

More detail about the “Love Food Hate Waste” campaign can be found here: <http://tinyurl.com/j8yb3sh>

## COURTAULD 2025 SIGNATORIES AIM TO DOUBLE FOOD WASTE REDISTRIBUTION

The Waste and Resources Action Programme (WRAP) have announced that signatories to the Courtauld Commitment 2025 are aiming to double the amount of food surplus they send for redistribution, against a 2105 baseline. This will mean levels are likely to double to at least 30,000 tonnes within five years. That equates to enough food to prepare an additional 60 million meals, worth an estimated £60 million a year.

They have also committed to help other companies further increase the level of unsold food redistributed, by 2020. The signatories, which include many of the UK's largest grocery retailers and food & drink manufacturers as well as hospitality & food service businesses, are collaborating with WRAP to ensure that where food surpluses cannot be avoided all UK food and drink companies should seek to redistribute surplus food ahead of any other option.

The ambition aims to raise wider awareness amongst business partners within Courtauld 2025 signatories' supply chains, and help encourage wider industry action. Signatory businesses will work with their suppliers to redistribute more food, retailers will work with the manufacturers that supply them and trade associations are to encourage their members to redistribute more.

WRAP will also launch a dedicated Redistribution Module this year as part of its "Your Workplace Without Waste" staff engagement programme. This is aimed at employees working in the food & drink manufacturing and retail sector, and will offer training to businesses on increasing or improving redistribution models within their own operations.

Courtauld 2025 is also developing materials and insights to best practice aimed at the hospitality and food service sector. A new campaign is being developed which will be piloted across 10 sites early in 2017.

The Courtauld 2025 Commitment can be viewed here: <http://tinyurl.com/jtbr9ge>

Information on the "Your Workplace Without Waste" staff engagement programme can be found here: <http://tinyurl.com/jarrlkr>



## BRC PUBLISH REPORT ON THE RETAIL INDUSTRY'S CONTRIBUTION TO REDUCING FOOD WASTE

The British Retail Consortium (BRC) has published a report including case studies to show how supermarkets are working to reduce and prevent food waste in the supply chain, at store level and retail operations, and within the home. One such example, which has proven popular, has been the launch of several ranges of misshapen fruit and vegetables since EU marketing standards were relaxed. The report also highlights recent retail work on redistributing surplus food to charities.

WRAP estimates that post farm gate annual food waste in the UK is around 10 million tonnes, 60 per cent of which could have been avoided. Its most recent figures confirm that retail makes up two per cent of this, with household waste accounting for the majority.

The full report can be accessed here: <http://tinyurl.com/jpza6va>

## DEFRA PUBLISH GUIDANCE ON MAKING ENVIRONMENTAL CLAIMS

The Department for Environment, Food and Rural Affairs (DEFRA) have published guidance on making environmental claims for products, services or organizations.

The guidance outlines what is required to ensure the claim is not misleading, is clear and accurate and based on data which is objective and transparent. It also provides a link to find out if your product is eligible for an EU Ecolabel- a voluntary label you can use to show that your product or service meets a specific Europe-wide environmental standard.

The guidance can be accessed here: <http://tinyurl.com/j2f9l4h>

## MMO REQUEST FEEDBACK ON MARINE PLANNING

The Marine Management Organisation (MMO) is asking for feedback on the first outputs in the development of the next phase of marine plans.

To facilitate this, a questionnaire on the first outputs of marine planning in the north east, north west, south east and south west has been launched. The questionnaire is open until Friday 31st March 2017 and is part of an eight week programme of activity, which also includes a series of workshops. The MMO is encouraging anyone who uses the marine area to complete the questionnaire and attend the workshops as they are an opportunity to see how the issues and evidence gathered last year are being taken forward, and how proposed draft policies for the areas are being developed.

It asks for views on the recently published Issues Database, supporting evidence, proposed draft policies to date as well as a new interactive format.

Marine plans guide those who use and regulate the marine area to encourage sustainable development while considering the environment, economy and society. The purpose of a marine plan is to:

- encourage local communities to be involved in planning
- make the most of growth and job opportunities
- consider the environment from the start
- enable sustainable development in the marine area
- integrate with planning on land
- save time and money for investors/developers by giving clear guidance on things to consider/avoid
- encourage shared use of busy areas to benefit as many industries as possible
- encourage developments that consider wildlife and the natural environment
- set out priorities and directions for future development within the plan area
- inform sustainable use of marine resources
- help marine users understand the best locations for their activities, including where new developments may be appropriate.

Access to the questionnaire and details of the workshops can be found here: <http://tinyurl.com/zuhl8be>

## DEFRA UPDATE PLASTIC CARRIER BAG GUIDANCE

Defra have updated their guidance on retailers' responsibilities for carrier bag charges. The updates refer to using the dedicated reporting website to submit records of bags supplied and associated charges and costs. The updated guidance can be viewed on the Defra website: <http://tinyurl.com/zr39l54>

You must register to use the dedicated reporting website before you submit your records. A link to register will be available on the Defra website shortly. You can register from 10 March 2017. If you don't register you won't be able to access the reporting website.

Records can be submitted on or before 31 May following the end of the reporting year. For example, for the period 5 October 2016 to 6 April 2017 you must record your details on the website by 31 May 2017. You can be fined if you don't submit your records on time.

For more information Defra can be emailed directly at [PlasticBagCharge@defra.gsi.gov.uk](mailto:PlasticBagCharge@defra.gsi.gov.uk)



# British Frozen Food Federation

## Technical & Legislative Expert Group

### AGENDA

Meeting to be held at 10am on Wednesday 11<sup>th</sup> January 2017 - The George Hotel, Stamford

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- see list following
7. Items carried forward – see list following
8. Contact with other organisations
9. Any other business
10. Future Presentations
11. Presentation – Approximately 12pm - Nikki Bell, NFCU & Duncan Smith, FSS
12. Date of next meeting Wednesday March 15<sup>th</sup> at The Belton Woods Hotel, Grantham

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#### Agenda Item 4 – Items for Discussion

- 4.1 PA3 scheme – Presentation from Joanna Hancock
- 4.2 UK participation in OPSON VI (2017\_01\_D) <http://tinyurl.com/hptmhct>
- 4.3 NFCU report published (2017\_01\_E) including Request for TXG Feedback - Nikki Bell (NFCU) (2017\_01\_I) <http://tinyurl.com/jch7f4d>
- 4.4 Foodborne Viruses - Norovirus Outbreak affects Wahaca Restaurants (2017\_01\_F) <http://tinyurl.com/hvdr7k4> plus Campden Virus Seminar (2017\_01\_U) <http://tinyurl.com/hmf9e28>
- 4.5 PHE Sugar reduction meetings (2017\_01\_J) <http://tinyurl.com/go7amau> & NHS Propose to cut sales of sugary drinks (2017\_01\_R) <http://tinyurl.com/gtmnxq3>
- 4.6 Campden Veg Spec Club – Outcome

#### Agenda Item 5 – Items for Information

- 5.1 Food Waste Event (2017\_01\_N) <http://tinyurl.com/j7k6ze3>
- 5.2 FSA Regulating our Future – IM update
- 5.3 Elspeth McDonald (FSS) Meeting Notes (2017\_01\_G) <http://tinyurl.com/zw6zk6j>
- 5.4 FSA Update on Product Withdrawal and Recall in Retail (2017\_01\_O) <http://tinyurl.com/gwnk56h>
- 5.5 Acrylamides Campaign: Jan 2017 (2017\_01\_T) and follow up (2017\_01\_V) <http://tinyurl.com/jlgleza>
- 5.6 Public Health England: Sharing of information during Outbreak investigations (2017\_01\_U) <http://tinyurl.com/z2od6vp>
- 5.7 Prepacked for Direct Sale
- 5.8 Nutrition- Salt in Scampi – outcome
- 5.9 Draft Irish Law – MCOOL (2017\_01\_A) <http://tinyurl.com/jgnjrql>

- 5.10 Fifth Chief Scientific Advisers report (2017\_01\_B) <http://tinyurl.com/groyc7x>
- 5.11 PHE latest Health Protection Report - Salmonella enteritidis outbreaks linked to eggs (2017\_01\_C) <http://tinyurl.com/i7pcwbd>
- 5.12 Annual report on UK local authority food law enforcement (2017\_01\_H) <http://tinyurl.com/jtoe2n8>
- 5.13 PHE issue ESPAUR annual report re. Antimicrobial utilisation and resistance (2017\_01\_K) <http://tinyurl.com/zbxgke8>
- 5.14 Useful link to guidance on trading standards and consumer protection legislation (2017\_01\_L) <http://tinyurl.com/h3whe4w>
- 5.15 JRC report on food fraud and authenticity (2017\_01\_P) <http://tinyurl.com/zfua7dq>
- 5.16 Fish imports-duty rates and transfer of rights and obligations issue (2017\_01\_Q) <http://tinyurl.com/zwoj3sr>

#### Agenda Item 6 – Consultations

- 6.1 Draft Proposal – Temp. Conditions - Transport of Meat (Food Hygiene WG 141216) (2017\_01\_M) <http://tinyurl.com/h7svze4>
- 6.2 FSA Food Law COP consultation/review (2017\_01\_S) <http://tinyurl.com/zznlh5h>
- 6.3 Brexit - major impacts & Importance of Food Industry & JH feedback to DEFRA

#### Agenda Item 7 – Items carried Forward

Standing agenda items awaiting further development:

- 7.1 Glaze Methodology
- 7.2 MSM / Wishbone
- 7.3 Whole Genome Sequencing See agenda item 10. Future presentations
- 7.4 Review Date Coding Guidance
- 7.5 Biocides and Chlorates
- 7.6 Date of First Freezing
- 7.7 Agents and Brokers Standards

#### Agenda Item 8 – Contact with other Organisations

##### 8.1 Contacts Made and Future Meetings Arranged

FRPERC – Early stages shared learning- Date TBC  
 Kevin Hancock- Tempering and Defrosting- 18<sup>th</sup> Jan 2017  
 Air Liquide -Nitrogen freezing – 15<sup>th</sup> Feb 2017

#### Agenda item 9 - Any Other Business

##### 9.1 Projects:

Gold book (DR) - Volunteers  
 Shelf life project (MPF) – Volunteers

##### 9.2 Technical Seminar

##### 10. Future presentations:

March 2017 – WGS FSA speaker  
 May 2017 – Anette Sansom, Campden BRI- Foodborne Viruses

##### 11. Presentation- Nicki Bell (NFCU) and Duncan Smith (Food Standards Scotland)

## MEET THE TECHNICAL & LEGISLATIVE EXPERT GROUP

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

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

### Members of the Group

Iain Mortimer - Group Technical Manager, Apetito Ltd.

David Jones - Director of Technical Service, Bidvest Foodservice

David Graham - European Head of Policy & Regulatory Affairs, Birds Eye Ltd.

Ken Glauch - Head of Technical, Booker Ltd.

Gerry Thomas - Technical Director, Brakes

Philip Proud - European Technical Director, Cargill Meats Europe

Angela Doherty - Head of Responsible Sourcing, CP Foods UK Ltd.

Brendan McIntyre - Technical Director, Flagship Europe Ltd.

Chris Roddis - Subject Matter Expert (Protein), Greencore Grocery Leeds

Bill Wadsworth - Group Technical Director, Greggs Plc.

Emma Meredith - Food Legislation Manager, Iceland Foods Ltd.

Janet Williams - Technical Manager, Kent Frozen Foods

Vince Craig - Meadowbrae Technical Services (Chair)

Graham Christy - Group Technical Manager, R&R Ice Cream UK Ltd.

Scott Johnston - Technical Director, Youngs Ltd.



Cargill Meats Europe





# Safe Management of Ammonia Refrigeration Systems

16 May 2017

Belton Woods Hotel, Grantham



**A must-attend event for anyone working with or responsible for the management of ammonia refrigeration systems**

The safety of ammonia systems has made the news recently following a fatal incident at a Northampton brewery. British Frozen Food Federation and Food Storage and Distribution Federation have come together along with experts in the field to deliver this critical seminar which will provide users of ammonia refrigeration systems with key guidance and clarify their legal responsibilities.

**Key learnings:**

- DSEAR – legislation and implications of non-compliance
- HSE’s strategy and concerns
- Why is Ammonia such a good refrigerant?
- Safe management of Ammonia
- Emergency arrangements

**BFFF / FSDF Members £100 + VAT**

**Non-Members £125 + VAT**



## BOOKING FORM

I / We would like to attend the DSEAR Seminar on **Tuesday 16<sup>th</sup> May 2017** at Belton Woods Hotel, Grantham NG32 2LN

Company \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_ Postcode \_\_\_\_\_

Telephone \_\_\_\_\_ Email \_\_\_\_\_

Delegate Name	Job Title	Email Address	Mobile No

Booked by \_\_\_\_\_ Signature \_\_\_\_\_ PO Number \_\_\_\_\_

**Please fax your booking form to 01400 283098 or email [crystalholmes@bfff.co.uk](mailto:crystalholmes@bfff.co.uk)**

Payment can be made by cheque, BACS or credit card

**British Frozen Food Federation**

Warwick House, Unit 7, Long Bennington Business Park, Main Road, Long Bennington, Newark, Nottinghamshire NG23 5JR Tel: 01400 283090

**Food Storage & Distribution Federation**

Unit 7, Diddenham Court, Lambwood Hill, Grazeley, Reading, Berkshire RG7 1JQ Tel: 0118 988 4468

For further information or to download a copy of this newsletter, please visit [www.bfff.co.uk](http://www.bfff.co.uk).



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