

# T & L UPDATE

BFFF TECHNICAL AND LEGISLATIVE UPDATE

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**British Frozen Food Federation**

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## FOREWORD

Welcome to the latest edition of the BFFF Technical and Legislative update.

As always there is a lot going on in the world of food and we try to pick out some of the highlights for your review. However we can't cover everything so if there are particular subject areas that you think we can help summarise just drop us a line and let us know. We will be making some changes for the next edition of the T+L so now is the time to influence!

We are really pleased (and so is our Technical Expert Group) at how the first BFFF Technical seminar has come together with a really first class line up of speakers. We have great support from government departments/experts in their fields and practical people who know how business works. We hope the subjects chosen will add real value for your technical team and your business. We have included full details of speakers and agenda later in the T+L update so please ensure you don't miss out.

After the fipronil incident earlier this year where insecticide residues were found in egg and egg products sourced from a variety of EU member states, BFFF members asked us to set up a Major Incident Member Interest Group. Like our other MIGs this will operate initially as an e-mail group at times when a major food issue arises. The BFFF were invited to sit on the Industry Liaison Group working with the FSA to advise and disseminate information regarding policy changes and risk assessments as the incident emerged and changed. TXG Members were kept fully informed together with other members who expressed an interest in this particular issue. As we get the information from a variety of sources we will disseminate the information rapidly (up to 3 times per day). There will also be opportunities for members to attend and be part of the risk assessment process, as with fipronil, where 3 members were able to provide valuable insight to the FSA of the practical aspects of levels and risk. If you would like to take part and join the group please drop Denise or [Crystalholmes@bfff.co.uk](mailto:Crystalholmes@bfff.co.uk) a note back with Major Incident MIG in the subject line and we will add you to the list. Lets hope we don't need to use it for some time.

We are also extremely pleased to announce the revised version of the Gold Book- Guide to the Storage and Handling of Frozen Food will shortly be published for members on the BFFF website. This very popular set of guidance notes is integral to a number of members due diligence and food safety systems and is a real 'must read'.

The new version takes into account all relevant legislative changes that have taken place over the past 2 years and thanks are due to members of the TXG who have helped in the revision but in particular to Denise who has done a sterling job in pulling this new version together. For those of you who are members of our Primary Authority scheme later in January this version will also become a piece of assured advice and can be relied on as part of your due diligence system. This is another great reason why you should join the BFFF Primary Authority scheme. Its free so why wouldn't you??

As we welcome in the New Year Denise, Crystal and I would like to wish you, your family and business our best wishes as we hope for a more settled 2018. However we sometimes don't get what we wish for!

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



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

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## BRAND NEW EVENT

BFFF are pleased to announce their inaugural Technical Seminar to join with our other events to form one of the industry must attend events of the year.

Join us for a wide ranging and interesting debate on the major technical issues facing food businesses today. The seminar will focus on the practical - whether it is the future horizon scanning issues that will have an impact on your business or the solutions that are available now to help current challenges.

The full detailed agenda is available to view on pages 6 & 7.

### Key Topics covered include:

'Regulatory Impacts for the Future including Brexit implications'

'Risk Management including Fraud mitigation measures'

'Practical Emerging Science and the Where Next? Issues'

There will also be a chance to question all speakers following each session.

This year all delegates will join the main Business Conference at the end of the day to see the Key Note speaker, who this year is Olympic gold medallist Dame Kelly Holmes.

Please complete the Booking Form, found here: <https://tinyurl.com/ya6yathu> and return to [crystalholmes@bfff.co.uk](mailto:crystalholmes@bfff.co.uk)  
We have limited places, so book early to avoid disappointment.

### Key Note Speaker - Laura Sandys

Laura Sandys is Deputy Chair of the Food Standards Agency and runs the 21st Century Energy Regulatory Commission with Imperial College and the Energy Systems Catapult. She has been appointed as a member of the Advisory Panel for the Government's Cost of Energy Review and has a regular column in Utility Week.

Laura Sandys works in a voluntary capacity as founder and chair of The Food Foundation, a food policy think tank. She is also an advisory board member of the Carbon Capture and Storage Group at Imperial College, co-founder of POWERful Women, a Visiting Senior Fellow at Kings College and a Fellow of the Energy Institute.

She was previously a Member of Parliament for South Thanet and was a member of the Energy and Climate Change Select Committee and Parliamentary Private Secretary to the Minister for Energy and Climate Change. Described by The Times as 'one of the sanest of all MPs' and as 'lateral-minded, original and free-thinking', when in Parliament she served as Parliamentary Private Secretary to the Minister for Energy and Climate Change.



Thank you to our sponsor of the Technical Seminar this year, who is Air Liquide.  
More information on Air Liquide can be found on page 47.





## BFFF Technical Seminar 22<sup>nd</sup> February 2018



### Full Programme

09:00 Registration / Refreshments

09:30 Introduction to today's event  
Vince Craig, Director, Meadowbrae Technical Services

#### SESSION 1

'Regulatory Impacts for the Future including Brexit implications'

09:35 Preparing the ground for Brexit

Julie Robinson, Partner, Roythornes Ltd

Julie will bring attendees up to date on the latest developments regarding Brexit and how this may affect FBOs in the future. She will concentrate on the practical steps they can take from what we know now and to help with what we don't yet know- but when we might know!

09:50 Regulating our future – the food safety regime after Brexit

Rod Ainsworth, Director of Regulatory and Legal Strategy, Food Standards Agency

Rod will cover how the food regulation landscape will change after we leave the EU. The new approach will be based partly on self-assurance and attendees will be given advice on how to prepare and contribute to the development of the new regime.

10:10 What are the priorities for Scotland?

Elsbeth Macdonald, Deputy Chief Executive, Food Standards Scotland

Elsbeth will cover some of the priorities for Scotland in both the regulatory space but in other items on the agenda today e.g. Obesity Strategy. Looking forward she will explain the fact based rationale for these differences and whether the food landscape in Scotland is increasingly different to the rest of the UK.

10:30 The new Primary Authority Scheme – opportunities for businesses

Erica Sheward, Assistant Director, Regulatory Delivery, BEIS

Erica will explain how Primary Authority is evolving and how it will add even more value for businesses to trade with confidence. She will use the BFFF coordinated partnership experience to explain what has changed and the next steps in its evolution for members.

10:45 Panel Discussion

11:00 Refreshments & Exhibition

#### SESSION 2

'Risk Management including Fraud mitigation measures'

11:25 What is fraud?

Eoghan Daly, Manager Forensic and Counter Fraud Services, Crowe Clark Whitehill LLP

Eoghan will present on why fraud is important to FBOs and why a HACCP based approach does not work for all businesses and all types of fraud. With a focus on practical examples he will advise on how businesses can use counter fraud techniques to further protect themselves from risk.

11:40 The identification of practical food fraud

Brendan McIntyre, Technical Manager, Flagship Europe

Brendan will be covering his view of the motivation and identification of food fraud/examples across different food sectors and preventative techniques aimed at SMEs.

11:55 The opportunities for software systems to help fight food risks

Stephen Whyte, Managing Director, Qadex

Stephen will cover how the risks associated with food are often interrelated. Taking a holistic approach and exploring the different practical solutions available will provide members with a toolkit suitable for different types of business.

12:10 A review of risk management techniques

Martin Ford, Technical Director Food-to-Go, Greencore

Martin will explain some of the techniques used by Greencore to ensure the safety and authenticity of the foods they produce. This will include an explanation of the how the FIIN (Food Industry Information Network) is being used in a collaborative way to horizon scan and manage risk.

12:30 Panel Discussion

Seminar will take place at the Birmingham Hilton Metropole, Pendigo Way, Birmingham B40 1PP



**BFFF Technical Seminar**  
22<sup>nd</sup> February 2018



Full Programme

**SESSION 3**

**'Practical Emerging Science and the Where Next?'**

**12:45 Innovation in freezing**

**Beny Bruggeman**, Food Cryo Application Manager, **Air Liquide**

Beny will cover practical examples of how cryo freezing applications have innovatively met the needs of the customers and end users, focusing upon key drivers currently evident in the market place today: Quality, Hygiene, Sustainability, Efficiency.

**13:00 Practical uses of whole genome sequencing**

**Dr Edward Haynes**, Molecular Biologist, **FERA Science**

Whole genome sequencing is an emerging technique with great potential for the food sector. Dr Edward Haynes will explain the different applications for whole genome sequencing and some of the caveats for the technique based on differing approaches in both the USA and the UK.

**13:15 How can emerging technology and expert knowledge improve future food safety and quality measures?**

**Matthew Sharman**, Director and Lead Expert in Food Safety & Quality, **Sharman Scientific**

Matthew Sharman has many years' experience in laboratory analysis of food products. He will cover the emerging systems of testing e.g. handheld devices and real time measurements. The benefits and challenges of new technology to the food industry including the increasing sensitivity conundrum and better use of meta(data).

**13.30 Lunch / Networking / Exhibition**

**14.10 Sugar reduction and reformulation – successes to date and next steps**

**Victoria Targett**, Team Leader - Sugar Reduction, **Public Health England**

Victoria will outline the achievements to date through Public Health England's sugar reduction programme. She will also focus on the next steps for sugar reduction and the elements that make up the wider reformulation programme including calories, salt and saturated fat.

**14.25 Technical solutions for nutrient reduction**

**Chris Wells**, Managing Director, **Leatherhead Research Ltd**

Chris will cover how ingredient and technical solutions can help a nutrient reduction programme within product innovation. How far these techniques can help achieve tighter and tighter limits in the future will also be discussed.

**14.40 Panel Discussion**

**Technical Seminar Key Note Speaker:**

**14.55 The Future of Food**

**Laura Sandys**, Deputy Chair, **Food Standards Agency**

Laura has recently been appointed the Deputy Chair of the Food Standards Agency. She will give us an insight into the areas of change we all face as food partners, the new roles we have and the risk opportunities the new landscape presents both to the agency and to food business operators.

**15.25 Chair's Closing Remarks: What do your Board need to know from today?**

**15.30 Refreshments**

**15.45 Join Business Conference for Key Note Speaker**

**Dame Kelly Holmes**

**16.30 Close**

**Seminar will take place at the Birmingham Hilton Metropole, Pendigo Way, Birmingham B40 1PP**



## EC APPROVES PROGRAMMES TO PROMOTE EU FOOD GLOBALLY

The Commission has approved 52 new programmes aimed at promoting the quality of European Union agri-food products across the world. The new programmes cover a wide range of foods, from dairy products and olive oil to fruit, vegetables and meat products and will be supported by grants, worth €88m, from the EU's Common Agricultural Policy (CAP) budget.

The programmes were submitted by organisations working at member state level and were then evaluated and rated by the EU's Consumers, Health, Agriculture and Food Executive Agency (CHAFAEA).

The Commission have said that the programmes will enable the EU agri-food sector to communicate the quality of its products, with the aim of opening new markets and building market share. The drive focuses on a number of priorities, such as highlighting the quality of European food, specific market sectors or specific countries and regions.

They are largely focused on driving exports of European food products in international markets. Out of the 52 approved programmes, 32 target non-EU countries. Ten are focused specifically on the EU's quality schemes, which include geographical indications such as protected designated origins (PDOs) or protected geographical indications (PGIs), as well as organic certification.

In addition, the Commission is in the process of evaluating a further ten multi-programmes for which a further €45m is available. These have been proposed by organisations working at the EU or multinational level with the goal of promoting the European food sector across a variety of different countries and regions.

## EU PARLIAMENT ISSUE GUIDELINES FOR TRADE TALKS WITH AUSTRALIA AND NZ

The EU is set to launch negotiations for new free trade agreements with Australia and New Zealand in a bid to boost trade in goods and services, and investment flows. Key suggestions from MEPs include:

- EU businesses should be offered new opportunities to win contracts with public authorities
- some agricultural products may need special treatment, such as quotas or transition periods and safeguard clauses. The most sensitive ones might have to be excluded
- no provision should prevent EU governments from legislating to protect health, safety or the environment or require them to privatise public services
- the EU's consumer protection standards must be maintained
- a specific chapter should be devoted to creating business opportunities for small companies
- separate deals should be concluded on trade and investment respectively with both countries.

Australia's exports to the EU are dominated by minerals and agricultural products, while most EU exports to Australia are manufactured goods. New Zealand's exports to the EU are agricultural products, while the majority of EU exports to New Zealand are again manufactured goods.

The outcome of the negotiations will have to be approved by the European Parliament and a delegation of trade MEPs will visit both countries to discuss possible contentious issues that could affect future negotiations.

You can read more about this subject here: <https://tinyurl.com/y9x3zllv> or view the following podcast: <https://tinyurl.com/y957k57z>



## WASTE – EU COMMISSION GUIDELINES ON FOOD DONATION ADOPTED

The Commission published on 25 October 2017 guidelines on food donation in order to facilitate the recovery and redistribution of safe, edible food to those in need. The guidelines seek to facilitate compliance of providers and recipients of surplus food with relevant requirements laid down in the EU regulatory framework including food safety, food hygiene, traceability and liability and to promote common interpretation by regulatory authorities in the EU Member States of EU rules applying to the redistribution of surplus food.

You will find the guidelines here: <https://tinyurl.com/ycwgmcsd>

## EU AND JAPAN FINALISE ECONOMIC PARTNERSHIP AGREEMENT

Trade Commissioner Cecilia Malmström and Japanese Foreign Minister Taro Kono have announced the successful conclusion of the final discussions on the EU-Japan Economic Partnership Agreement (EPA).

Building on the political agreement in principle reached during the EU-Japan Summit on 6 July 2017, negotiators from both sides have been tying up the last details in order to finalise the legal text.

The conclusion of these negotiations is an important milestone to put in place the biggest bilateral trade agreement ever negotiated by the European Union. The Economic Partnership Agreement will open huge market opportunities for both sides, strengthen cooperation between Europe and Japan in a range of areas, reaffirm their shared commitment to sustainable development, and include for the first time a specific commitment to the Paris climate agreement.

President Jean-Claude Juncker said: "This is the EU at its best, delivering both on form and on substance. The EU and Japan send a powerful message in defence of open, fair and rules-based trade. This agreement enshrines common values and principles, and brings tangible benefits to both sides while safeguarding each other's sensitivities. In line with the commitment made in July, we finalised the discussions before the end of the year. We will now do the necessary to submit the agreement to the European Parliament and EU's Member States so that our companies and citizens can start exploring its full potential before the end of the mandate of my Commission."

The Economic Partnership Agreement will remove the vast majority of the €1 billion of duties paid annually by EU companies exporting to Japan - for example on cheeses such as Gouda and Cheddar which currently are at 28.8%. It will also overcome a number of long-standing regulatory barriers, opening up the Japanese market of 127 million consumers to key EU agricultural exports and increasing EU export opportunities in a range of other sectors.

The EU and Japan will now start the legal verification of the text, also known as "legal scrubbing". Once this exercise is completed, the English text of the agreement will be translated into the other 23 official languages of the EU, as well as into Japanese. The Commission will then submit the agreement for the approval of the European Parliament and EU Member States, aiming for its entry into force before the end of the current mandate of the European Commission in 2019.

You can read more about the agreement here: <https://tinyurl.com/yazezas5>



## EC PUBLISHES UPDATE ON MERCOSUR TRADE NEGOTIATIONS

The European Commission have recently published a report summarising the progress made during the 30th negotiating round for the trade part of the Association Agreement between the European Union and the four founding members of Mercosur (Argentina, Brazil, Paraguay, and Uruguay). Venezuela has been a member of Mercosur since 2012 and is an observer, but is not a party to the trade negotiations.

The round, which is the fifth since the resumption of formal talks in October last year included negotiations on trade in goods, the anti-fraud clause, technical barriers to trade, intellectual property (including geographical indications) and sustainable development.

The full report from the negotiations can be found here: <https://tinyurl.com/y75v6zfl>

## EFSA PUBLISH GUIDANCE ON GM PLANT MATERIAL IN IMPORTED FOOD AND FEED

EFSA's GMO Panel published on 20 November 2017 Guidance for the risk assessment of the presence at low level of genetically modified plant material in imported food and feed.

The document provides guidance for the risk assessment under Regulation (EC) No 1829/2003 of the unintended, adventitious or technically unavoidable presence in food and feed of low level of GM plant material intended for markets other than in the European Union.

The presence at low level is defined to be maximum 0.9% of GM plant material per ingredient. This guidance is intended to assist applicants by indicating which scientific requirements of Annex II of Regulation (EU) No 503/2013 are considered necessary for the risk assessment of the presence at low levels of genetically modified plant material in food and feed.

The guidance can be found here: <https://tinyurl.com/y92svl84>

## ANALYTICAL AND METROLOGY

### CONCERNS OVER TESTS FOR FIPRONIL IN EGGS

The EC Joint Research Centre (JRC) has warned that some of the eggs found to contain fipronil during the recent egg scandal may have been 'free of the chemical'. This follows a review of laboratories that participated in testing, which found that some gave incorrect (false-positive) results. The Food Standards Agency (FSA) is insisting that the tests were 'robust'. Of the 85 laboratories assessed, 94% obtained a satisfactory score.

The JRC organised the proficiency test to assess the performance of National Reference Laboratories (NRLs) and Official Control Laboratories (OCLs) of Member States and associated countries in the determination of the content of Fipronil, Fipronil Sulfone and the resulting SUM (expressed as Fipronil) in liquid eggs. The competence of participants in assessing the compliance of the sample against legislative limits was also evaluated.

Whilst 94% of the laboratories passed the assessment, six laboratories were found to be unsatisfactory and the assessors found that positive tests for fipronil declared at one laboratory may have been wrong.

"It should be noted that one participant with a very unsatisfactory result for fipronil sulfone analysed 100-500 egg samples since July 2017, which might have resulted in false positive results," the assessors say in their report. The identity of the laboratory involved has not been made public.

You can view the JRC proficiency test report in full here: <https://tinyurl.com/ycxz282t>



### CONSUMER ANALYTICAL DEVICE GUIDELINES DRAFTED

Industry experts have produced the first guidelines for consumer analytical devices with a focus on gluten and food allergens.

Stakeholders including food regulators, producers, test kit and equipment manufacturers and representatives from consumer groups have outlined voluntary guidelines for consumer food allergen and gluten testing devices. Contributors included Romer Labs, Zeulab, R-Biopharm, ImmunogenX and FOCOS Food Consulting.

The guidelines cover kit validation and performance, user sampling instructions and interpretation of results and recommendations are based on current technologies, analytical expertise, standardised AOAC Allergen Community Guidance and best practices on analysis of food allergens and gluten.

However, the experts have stressed that consumer devices should not be used in isolation to determine a food is safe to eat as challenges do exist. These include food matrices being diverse (high or low sugar, high or low fat, acid or basic, processed or unprocessed) and inhomogeneous, meaning that a sample from one section of the plate is not representative of another part. Also, consumers may not use the device according to the manufacturers' instructions and they may misinterpret positive or negative results as food being unsafe or safe.

Analytical tests for food have been performed primarily in laboratories but technical developments now enable consumers to use devices to test their food at home or when dining out. Demand is driven by the increase in food allergies as well as consumer desire for more information about what is in their food - One group is based on NIR sensors and measures freshness and nutritional values and the second group is to test food for the presence of allergens and gluten. However, there have been cases of results obtained with these devices not matching those from standard lab tests for allergens or gluten, conducted by ELISA or PCR.

The document is the first in a series intended to provide general guidelines applicable to consumer devices for all food analytes. Future publications will give guidance and validation protocols for devices designed to detect individual allergens and gluten.

The work is part of a 25-article open access special section in the Journal of AOAC International which can be read in more detail here: <https://tinyurl.com/yczzk9fb>

# ANIMAL WELFARE

## CHIEF VET DEFENDS USE OF ENRICHED CAGES FOR HENS IN UK

Following criticisms from British vets that cages are detrimental to hen welfare the Government's chief vet, Nigel Gibbens has defended their use, saying that they provide a 'necessary defence' against bird flu.

Referring to the use of 'enriched cages' as opposed to battery cages (which were banned in 2012) he stated in a tweet that the larger pens have welfare benefits and offer more space. The 2012 ruling said that if laying hens were to be held they must be in enriched - also known as colony - cages instead. The enriched cages provide extra space to nest, scratch and roost and the guidance from the Department for Environment, Food and Rural Affairs (Defra), is that each bird in an enriched cage must have at least 750 square centimetres of space rather than the minimum 550 square centimetres as per battery cages.

However, despite the banning of battery cages a number of leading retailers have announced that they are moving towards selling free-range eggs only. But at the Egg and Poultry Industry Conference in October, Mr Gibbens called this a "regrettable move" and said cages "have a lot going for them". He also stated on Twitter that "Free range risks disease that is really bad for welfare."

The group dismissed his claims about protection against bird flu saying there are other options to manage the threat and urged the chief vet to take a "more progressive position".



## EFSA REPORTS ON THE MONITORING OF TSES

The European Food Safety Authority (EFSA) has published its second EU summary report on the monitoring of transmissible spongiform encephalopathies (TSEs).

TSEs are a group of diseases that affect the brain and nervous system of humans and animals. These include bovine spongiform encephalopathy (BSE), scrapie and chronic wasting disease (CWD). With the exception of classical BSE, there is no scientific evidence that TSEs can be transmitted to humans.

The report provides results on data collected by all EU Member States, Iceland, Norway and Switzerland for 2016 and the main findings are:

- Five cases of BSE in cattle (out of 1,352,585 animals tested) in the EU – none of which entered the food chain. Only one of these was classified as classical BSE. The animal was born after the EU ban on the use of animal proteins in livestock feed was enforced in 2001.
- 685 cases of scrapie in sheep (out of 286,351 tested) and 634 in goats (out of 110,832 tested) in the EU.
- No cases of CWD in any of the 2,712 cervids tested (e.g. reindeer, elk and moose) in the EU. However, five cases of CWD were reported in Norway: three in wild reindeer and two in moose.

For the first time since the BSE epidemic started and BSE cases have been reported, the UK did not report any cases of the disease. The full report can be accessed here: <https://tinyurl.com/yahstnvt>

## COMMISSION PUBLISHES IMPLEMENTING DECISION ON AVIAN INFLUENZA

Commission Implementing Decision (EU) 2017/2175 of 21 November 2017 amending the Annex to Implementing Decision (EU) 2017/247 on protective measures in relation to outbreaks of the highly pathogenic avian influenza in certain Member States has been published in the Official Journal of the EU, L306/31, 22/11/2017.

Since the date of the last amendment made to Implementing Decision (EU) 2017/247 by Implementing Decision (EU) 2017/2000, Bulgaria has notified the Commission of two recent outbreaks of highly pathogenic avian influenza of subtype H5N8 in poultry holdings in the regions of Sliven and Yambol. In addition, Italy has notified the Commission of further outbreaks of H5N8 in poultry holdings, located in the regions of Lombardia, Piemonte and Lazio. Therefore, to take account of this, the entries for Bulgaria and Italy in the Annex to Implementing Decision (EU) 2017/247 have been updated.

The Implementing Decision can be viewed in full here: <https://tinyurl.com/yddgyxm6>

## DEFRA UPDATES ON BLUETONGUE VIRUS IN EUROPE

The Department for Food Environment and Rural Affairs (Defra) have provided updated situation assessments for bluetongue virus in Europe after France reported numerous cases of BTV-4.

The first reported case was in a bovine in Haute Savoie region. The animal was humanely destroyed and disease control measures were put in place around the holding of origin, including surveillance and mandatory vaccination in the surrounding 20 km control and 100km prevention zones and surveillance in the additional 50km surveillance zone. As the location of the holding of origin was close to the Italian and Swiss borders, the respective authorities in each country were notified as the zones also covered part of their territory.

Shortly following this first case France reported a further thirteen cases of BTV-4 in Haute Savoie region and also a case in Ain region (within the 100 km Protection Zone).

Defra have stated that they will continue to monitor the situation in France and disseminate any further updates from the French authorities.

Although, inactivated BTV-4 vaccine is authorised for use in the EU, it is not currently available for distribution in the UK, except under a Special Import Certificate, but if the risk increases, the Veterinary Medicines Directorate are able to grant a marketing authorisation should the need arise.

The latest situation assessments can be accessed here: <https://tinyurl.com/y83ulhf9>

## DEFRA PUBLISH UPDATED GUIDANCE ON AVIAN INFLUENZA

The Department for Food Environment and Rural Affairs (Defra) published on 14 November 2017 updated guidance on how to spot avian influenza (bird flu), what to do if you suspect it, and measures to prevent it. The update includes a routine editorial update to reflect the current risk of bird flu as winter approaches, and also specific advice for keepers of gamebirds.

You can view the updated guidance here: <https://tinyurl.com/zzdcs95>

## CCTV TO BE INTRODUCED INTO SLAUGHTERHOUSES

The Department for Food Environment and Rural Affairs (Defra) have stated that they will take forward plans for the instruction of CCTV in slaughterhouses following an extremely positive reaction from the industry, welfare groups and the public.

In August, the Secretary of State launched a consultation on the plans to deliver a manifesto commitment for CCTV to be required in every slaughterhouse in England in all areas where live animals are present, with unrestricted access to footage for official veterinarians - reassuring consumers that high welfare standards are being effectively enforced.

The consultation closed on 12 November 2017 with a summary of responses which showed that of almost 4000 respondents more than 99% were supportive of the plans. The outcome of the consultation can be viewed here: <https://tinyurl.com/ybs28ws2>

Legislation will be introduced in the New Year, coming into force in the Spring of 2018. All slaughterhouses will be required to comply following an adjustment period of up to six months.

## FSA CONSULTATION ON TSE REGULATIONS

At the beginning of November the Food Standards Agency (FSA) launched a consultation on proposals to amend the Transmissible Spongiform Encephalopathies (TSE) (England) Regulations 2010 and the TSE (Wales) Regulations 2008.

The changes would:

- bring UK law regarding controls on feeding animal protein and handling of Specified Risk Material into line with EU regulations;
- update scrapie compensation rates paid to farmers for sheep and goats;
- transfer the cost of sampling fallen cattle, which require testing for BSE, to the farming industry;
- make other minor amendments.

The consultation is open until 29th December 2107 and can be found here: <https://tinyurl.com/yandcnz4>

## EUROPEAN PARLIAMENT RESOLUTION ON ANIMAL WELFARE STRATEGY PUBLISHED

European Parliament resolution of 26 November 2015 on a new animal welfare strategy for 2016- 2020 (2015/2957(RSP)) was published in the Official Journal of the EU, C366/149, 27/10/2017.

The European Parliament has urged the Commission, where there is clear scientific evidence demonstrating animal welfare problems, to adapt policy instruments or introduce new ones to resolve these problems and has asked the Commission to monitor closely the implementation in the Member States of the EU legislation relating to animal welfare. It has also urged the Commission to evaluate the existing strategy and to draw up a new and ambitious strategy for the protection and welfare of animals for the 2016-2020.

The resolution can be found here: <https://tinyurl.com/y843jxx5>

## NATIONAL POLLINATOR STRATEGY 2014 TO 2024

The Department for Food Environment and Rural Affairs (Defra) have published an updated policy paper setting out what the Government will be doing to improve the state of bees and other pollinating insects and the monitoring progress.

This update was made to include the 2016 progress report which reflects on some of the key achievements made by organisations working collaboratively. The paper can be found here: <https://tinyurl.com/y9sxc4pp>

## BREXIT

### AGRICULTURAL ORGANISATIONS CALL FOR EU-UK TRADE DEAL

Three food chain partners have joined forces urging for specific measures to mitigate any negative impact on the agricultural sector as a result of Brexit.

Celcaa, Copa-Cogeca and FoodDrinkEurope are calling for a comprehensive trade deal which would include provisions on customs facilitation; rules of origin; protection of geographical indications and mutual recognition in terms of food safety legislation, sanitary and phytosanitary certificates and regionalisation.

The measures would also include avoiding the “cliff edge” scenario: This means keeping the “status quo” during a transition period that allows existing trade and customs arrangements to continue largely unchanged until a new trade agreement enters into force. It also means that all changes should come into force simultaneously, at the date of entry into force of the new regime. In short, businesses need confirmation early on that no substantive changes will be required on the first day after the UK leaves.

Another measure is for a comprehensive EU-UK Trade deal. Without an EU-UK trade agreement, movement of agri-food products in both directions will face tariffs and non-tariff barriers. While tariffs can be high for agri-food products, non-tariff measures will be equally demanding.

Trade in agri-commodities and food and drink products represents 11% of bilateral trade flows between the 27 EU member states and the UK.

### CIEH AND BREXIT UPDATE

CIEH published in October 2017 updates on Brexit and environmental health and a submission to the Brexit: ‘Trade in Food’ Inquiry by the Commons Environment, Food and Rural Affairs (EFRA) Select Committee.

Through the Brexit and Environmental Health document CIEH urges members to highlight to government that although Brexit poses many risks to environmental and public health standards in the UK, it also presents an opportunity to improve on the current situation. The document in particular discusses the areas of food standards, food imports and air quality.

The submission to the Brexit: ‘Trade in Food’ Inquiry was prepared on 16 October 2017, at a specialist consultative meeting involving CIEH in partnership with SUSTAIN (the UK alliance for better food and farming). The theme of the discussion was “How can we use the opportunity of the EFRA ‘Trade in Food’ Inquiry to express our shared concerns about the multiple challenges facing the UK’s system of food standards?”

<http://www.cieh.org/policy.html>

## TWO-THIRDS OF FOOD BUSINESSES TO MOVE SUPPLY CHAIN OUT OF UK

Up to two-thirds of EU businesses, including food and drink manufacturers, expect to move their supply chain out of the UK due to Brexit, according to a survey from the Chartered Institute of Procurement & Supply (CIPS).

In a survey of 1,118 supply chain managers, 63% said they expected to move some of their supply chain out of the UK, compared with 44% in May. CIPS found that 20% of UK businesses with EU suppliers have found it difficult to secure contracts that run after March 2019, the day the UK officially leaves the EU, because of this uncertainty.

Nearly one in 10 (8%) of UK businesses said their organisation had already lost contracts as a result of Brexit, while 14% believed part or all of their organisation's operations will no longer be viable.

A quarter (25%) of UK businesses with more than 250 employees said they have already spent at least £100,000 preparing their supply chain for the split. However, only 14% of UK businesses with EU suppliers said they were sufficiently prepared for Brexit.

The survey also found that 40% of UK companies with EU suppliers have begun to search for domestic suppliers, with just over a quarter (26%) investing more time in strengthening their relationships with suppliers on the continent.

The shift comes as half of UK businesses said they were becoming less confident that the UK and EU will secure a deal which continues to offer 'free and frictionless trade'. A further 35% of UK businesses said they felt unable to prepare due to the lack of progress on a future trade relationship.

CIPS group CEO Gerry Walsh said: "The government's Brexit negotiating team promise that progress will be made soon, but it is already too late for scores of businesses who look like they will be deserted by their European partners. British businesses simply cannot put their suppliers and customers on hold while the negotiators get their act together."

The lack of clarity over Brexit negotiations – with deals being made behind closed doors – was not filling British businesses with confidence, claimed Walsh, adding: "The success of the negotiations should not be measured on the final deal only, but on how quickly both sides can provide certainty. The clock is ticking."

## UK SECRETARY OF STATE ADDRESSES CONCERNS ON FOOD STANDARDS POST BREXIT

The UK's Secretary of State for International Trade, Dr Liam Fox, has responded to concerns expressed by the Sustain alliance, relating to US food standards such as chlorine-dipped chicken, hormone-reared beef, food irradiation and high fructose corn syrup in processed foods.

In the letter he offered reassurance that he would champion high and strengthened food standards for the UK adding that maintaining safety and public confidence in the food we eat is of the highest priority and that any future trade deal must work for UK farmers, businesses, and consumers.

He went on to address concerns about the transparency of the UK future trade policy stating that the Trade Bill will enable the UK to transition trade agreements that currently exist between the EU and other countries; whilst pointing out that the legislation does not include powers relating to future trading arrangements.

In response to points raised about the EU withdrawal Bill he stated that it will not aim to make major changes to policy or legislation beyond those which are necessary to ensure the law continues to work properly on day one. The Government will introduce a number of other Bills over the coming months to ensure we are prepared for our withdrawal – and that Parliament has the fullest possible opportunity to scrutinise this legislation.

You can view the original letter submitted by Sustain here: <https://tinyurl.com/ycodr7kx> and the response here: <https://tinyurl.com/yaa4brzn>

## BREXIT IMPACT ON THE CEREALS & HORTICULTURAL INDUSTRY & THE FISHING INDUSTRY

The UK Parliament EFRA Commons Select Committee published (as PDF documents and videos) on 15 November 2017 the latest evidence received at its Brexit: 'Trade in Food' Inquiry regarding the impact on the cereals and horticulture industry and also the fishing industry.

As regards the impact on the cereals and horticulture industry, oral evidence was given by representatives of the Fresh Produce Consortium, Horticultural Trades Association, British Summer Fruits, the Crop Protection Association, AHDB and NFU Crops Board, with the aim of setting out key trade issues and options, in light of Brexit, at present and going forward. The pdf and video from the inquiry can be accessed here: <https://tinyurl.com/ybp457ro>

A panel representing the UK Fishing Industry also discussed key opportunities and challenges for the industry following the Government's announcement on 2 July 2017 that it will be withdrawing from the Common Fisheries Policy (CPF) and the announcement of a Fisheries White Paper and Bill. The pdf and video from these discussions can be accessed here: <https://tinyurl.com/ycuvvfgw>

## EU MEAT INDUSTRY BREXIT REPORT RAISES CONCERNS

A 'hard Brexit' scenario would be catastrophic for the European meat and livestock sector and cause at least 32,000 job losses across the EU at farm level, through processing and distribution, Europe's top meat sector association the UECBV (the European Livestock and Meat Trades Union) has warned.

The warnings follow the UECBV commissioning a strategic communications and campaigns consultancy to see how great the impact of a hard Brexit would be. "The findings confirm our worst fears" UECBV president Philippe Borremans said. "By cutting off one of the largest and highest-value meat markets in Europe" Brexit's potential impact was "much greater than the Russian political embargo on EU agri-food exports" he said. The EU would find it much more difficult to find alternative markets for diverted meat products, he added.

Top-line figures in the report include that after a no-deal or hard Brexit, the meat sector would face the highest tariffs of all sectors under World Trade Organisation (WTO) rules. The estimated average UK tariff rate would be close to 50%, exceeding 100% for some products including manufacturing beef.

The analysis also reveals export costs from tariff barriers, customs and veterinary checks – estimated at 625 per consignment – and increased transport costs would massively slash exports of meat, on conservative estimates, from the EU to the UK.

Trade to the UK could fall by up to 84% for beef, 48% for pig meat and 76% for sheep meat, it stated. EU imports of beef, pig and sheep meat would fall 90%, 56% and 53% respectively. Similar WTO tariffs would be imposed on British exports to EU countries, according to the analysis. This price shock would reduce the value of EU production of beef by approximately €2.4 billion in the short run, and of pig meat by over €2.3 billion the report warned. In addition, small and medium-sized businesses (SMEs) would be particularly affected by additional veterinary and health checks on animal products. These would increase costs at current trade levels by an extra €43m per year.

To avert the crisis, the report states that the EU meat industry must be given a sufficiently long transitional period to allow businesses to adjust to new arrangements, as well as recommending a future trading relationship that creates a minimum burden for businesses, especially SMEs (small-and-medium-sized enterprises) and maintains the status quo as far as possible.

In addition, the report stated that, in any post-Brexit scenario, there must be regulatory convergence between the UK and the EU, with market support mechanisms to facilitate the transition for businesses in the meat industry. These mechanisms would include increasing international market access and introducing a simplified sealed container system that avoided the need for separate customs checks.

## BUSINESS DEVELOPMENT, CERTIFICATION AND TRAINING

### MSC AND ASC LAUNCH SEAWEED CERTIFICATION STANDARD

The Marine Stewardship Council (MSC) and the Aquaculture Stewardship Council (ASC) have launched a certification standard for sustainable seaweed production.

The standard was two years in the making and sets minimum requirements for environmentally sustainable and socially responsible seaweed that has been either wild harvested or farmed. Both macro and microalgae from fresh and saltwater sources can apply.

It is the first international seaweed standard that brings together the United Nations' Food and Agriculture Organisation (UN FAO) guidelines as well as the International Social and Environmental Accreditation and Labelling Alliance's (ISEAL) code of good social and environmental practice, according to the ASC and MSC. More information can be found here: <https://tinyurl.com/y8v3uaps>



## ANTIMICROBIAL RESISTANCE EU WORKSHOPS LAUNCHED

The European Commission announced on 13 November 2017 the launch of a series of workshops on the prevention and control of AMR. The first workshop took place in Madrid on 13 November 2017.

The workshops aim to spread knowledge to government officials in all EU countries working in the human health and veterinary sectors. A total of 15 workshops will take place between now and March 2019 in a number of European capitals, namely Madrid, Copenhagen, Prague, Zagreb, Stockholm and Sofia. More information can be found here: <https://tinyurl.com/y8uf7jae>

## GOVERNMENT LAUNCH FUND TO BOOST INNOVATION IN UK AGRIFOOD SECTOR

The UK government is launching a fund to help boost the productivity of the UK's agri-food sector and support the adoption of innovative production technologies.

Environment Secretary Michael Gove revealed that the government is making £40m (€45.3m) in funding available via a grant scheme for investing in "cutting edge" technology and new equipment. The grants, provided under the Countryside Productivity Scheme, are open to farmers and food processors.

According to the UK Department for Environment, Food and Rural Affairs (Defra), the scheme aims to help livestock, dairy, arable and horticultural farmers improve farm productivity through investing in new technology, such as robotics, to cut costs or improve product quality. "The funding can be used on diverse investments, from robotic milking machines to green technology," they explained.

The scheme also offers funds for farmers and food processors to invest in new equipment and machinery to improve the processing of milk, meat and fruit.

"We want to support the UK agri-food sector to grow more, sell more and export more great British produce – all while doing good for our environment," Gove commented. "This new funding is a wonderful opportunity for our farmers and food processors to invest in the technology they need to boost productivity, competition and, of course, sustainability as a key factor in future proofing our world-leading food and farming industry."

A spokesperson for the National Farmers Union (NFU) welcomed the news as a sign that the government is increasingly recognising the importance of the UK's agri-food sector to the national economy. "We are grateful for this £40m funding. It is a strong start. But more important than that is to have government support for the sector," the spokesperson suggested.

## GOVERNMENT'S INDUSTRIAL STRATEGY 'MUST TACKLE SKILLS GAP'

According to claims made by the Institution of Engineering & Technology (IET), the government's new Industrial Strategy will work only if it tackles the skills gap.

In a survey of 800 businesses, including food and drink firms, 61% said that recruiting engineering and technical staff with the right skills was likely to be a barrier to achieving their business objectives over the next three years. A further 75% agreed that tackling the skills problem was fundamental to making the government's Industrial Strategy viable.

To counter the growing skills gap in the engineering workforce, 81% of respondents said that more employers needed to provide work experience to youngsters. However, only 30% of all employers acknowledged that it was their responsibility to invest in the necessary training to meet the skills challenges posed by increased digitisation and automation.

Joanna Cox, IET head of policy, said: "We must now bring businesses, academia and government together and strengthen their working relationships to ensure that the next generation of talent has the right practical and technical skills to meet future demand. We are urging more businesses to provide more quality work experience opportunities for young people and more apprenticeships, enabling employees to earn while they learn and develop their work-readiness." "Engineering has the potential to make a huge contribution to increasing productivity in the UK" and "Businesses also need to widen their talent pool, and see the benefits that come from a more balanced and diverse workforce" she added.

According to IET the recruitment shortage could be fuelled by a lack of diversity in the engineering sector, as the research found that just 11% of the workforce was female, while only 15% of employers made an effort to attract and retain women in engineering and technical roles.

Also, of the companies surveyed, 87% said they did not have plans in place to encourage ethnic diversity within their businesses and did not have initiatives in place to recruit lesbian, gay, bisexual and transgender workers.

In response to the growing skills gap, the IET has launched the Work Experience for All campaign. More information can be found here: <https://tinyurl.com/yafv2xuf>

# CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

## GLYPHOSATE LICENSE RENEWED FOR 5 YEARS

The appeal committee of EU governments has backed a European Commission proposal to renew the license of controversial weed killer glyphosate for five years.

Eighteen Member States voted in favour of the move, representing a qualified majority of 65.71% of the EU population - just over the 65% threshold required to push authorisation through. Three countries – Poland, Bulgaria and Romania, who had previously abstained insisting that the five-year renewal period was too short, voted in favour along with Germany, which had also previously abstained. However, according to German reports, the pro-vote was given without consensus from the German Ministry of Environment. Germany's Social Democrat Environment Minister, Barbara Hendricks, suggested that the decision was taken without the department's agreement – and in spite of her opposition.

Glyphosate was first authorised for use in the EU in 1974 by US agri-giant Monsanto under the Roundup brand. Today, it is one of the most commonly used weed killers in the EU. The controversy over its authorisation principally stems from a 2015 report from the World Health Organization's cancer agency, the International Agency for Research on Cancer, which concluded glyphosate is "probably carcinogenic to humans". However, several subsequent studies, including those conducted by the EU's food (EFSA) and chemicals (ECHA) agencies, concluded that there was not enough evidence to support the link between glyphosate and cancer risk.

Campaigners against glyphosate have reacted angrily to the licence renewal, insisting that the decision flies in the face of what European citizens want and reflects the power of the chemicals lobby. 1.3m EU citizens signed a petition calling for a ban on glyphosate. Meanwhile, in October the European Parliament called for a full glyphosate ban within five years. MEPs also suggested an immediate ban on its use in public spaces, private gardens and unnecessary farming uses.

According to Greenpeace, "crucial sections" of the EFSA safety assessment were directly lifted from Monsanto's application for a new license while "important findings" linking glyphosate to cancer were dismissed.

While the five-year license fell short of the 15-year approval preferred by farming and chemical organisations, proponents of the weed killer declared the vote a victory for science-based assessments. The conservative ERC group in the EU parliament insisted that the decision prioritises "science over scaremongering" and would be a welcome boost for European farmers.

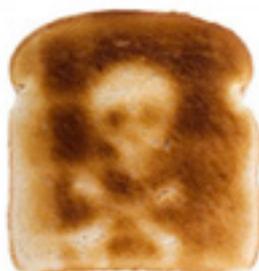
## EU REGULATION ON ACRYLAMIDES IN FOODS PUBLISHED

Commission Regulation (EU) 2017/2158 of 20 November 2017 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food, has now been published in the EU Official Journal.

The legislation describes practical measures based upon best practice guidance developed by the food industry to mitigate acrylamide formation in a range of foods. All food businesses operators (FBOs) will be required to put in place simple practical steps to manage acrylamide within their food safety management systems. This will ensure that acrylamide levels are as low as reasonably achievable in their food.

The Food Standards Agency (FSA) and Food Standards Scotland are working with the British Hospitality Association and other key stakeholders, including the BFFF, to develop simple guidance which will help the catering and foodservice sectors comply with new rules. Guidelines to aid understanding of the enforcement of the legislation will also be available in the New Year.

The FSA has also published a webpage that provides information on the new legislation, which can be found here: <https://tinyurl.com/ybxdr6th> The Regulation will take effect from April 2018 and can be found here: <https://tinyurl.com/y944kws6>



## DEFRA PUBLISH QUARTERLY RESULTS FOR 2017 FOR PESTICIDE RESIDUES IN FOOD

Defra published on 2 November 2017, results from the quarterly monitoring programme to check UK grown and imported food for pesticide residues for 2017.

This is the first quarterly report for 2017, during which the surveillance programme was looking for a range of up to 376 pesticides in the fruit and vegetable surveys. This quarter's programme surveyed 560 samples of 21 different foods, of which 25 of the samples contained residues above the legal MRL. The full report can be viewed here: <https://tinyurl.com/y8zj6gv5>

## PESTICIDE RESIDUES IN FOOD (PRiF) ANNUAL REPORT PUBLISHED

Defra published on 2 November 2017 an independent report from the Expert Committee on Pesticide Residues in Food (PRiF).

The Expert Committee on Pesticide Residues in Food oversees a programme that checks food and drink in the UK for traces of pesticide residues. This is the sixth annual report from the Expert Committee on Pesticide Residues in Food and summarises the results from monitoring samples collected throughout 2016 and the conclusions about those results. It also describes the work that is being carried out in 2017.

In summary:

3,450 samples of 41 different types of food were collected in 2016.

- 47.86% of these samples contained a residue.
- Up to 374 pesticides were tested for in fruit and vegetables, 365 in animal products, 371 in starchy foods and grains, 376 in infant food and 370 in other groceries.
- All the samples in which a residue was detected were checked by the Health and Safety Executive (HSE) for risk to consumers by means of a risk assessment screening mechanism. Results of 16 detailed risk assessments were published where there was a concern for human health.
- 5 samples were referred to the Food Standards Agency (FSA) as there were concerns about the potential risk to the health of people eating these foods. The FSA then notified the Rapid Alert System for Food and Feed (RASFF) about these samples.
- 10 samples of UK produce were referred to HSE as they contained residues of pesticides not approved for use in the UK on those crops. Where HSE could not identify an obvious reason for the residue they then investigated how these residues could have arisen.

The full report can be accessed here: <https://tinyurl.com/ycvpdlej>



## REFIT LAUNCH CONSULTATION ON PPPS AND PESTICIDE LEGISLATION

The European Commission launched on 13 November 2017 a consultation on the REFIT evaluation of the EU legislation on plant protection products and pesticide residues.

The public consultation aims to collect the views of EU citizens as well as non-EU citizens on the EU legislation on pesticides and pesticide residues. It seeks to receive information on how citizens view the strengths and weaknesses of the legislation and the perceived level of protection of human and animal health and the environment.

Views can be submitted by completing an online questionnaire. The consultation is open until 12 February 2018 and can be accessed here: <https://tinyurl.com/y8tvaefs>

## EFSA PUBLISH RISK ASSESSMENT OF DIETARY EXPOSURE TO PERCHLORATE

The European Food Safety Commission have recently published the scientific report from a risk assessment carried out on the dietary exposure to perchlorate in the European population.

The Commission had requested that EFSA perform an updated human exposure assessment to perchlorate taking into account the occurrence data available in the EFSA database from samples taken after 1 September 2013.

Just over 18,000 analytical results corresponding to the requested criteria were extracted from the database and analysed to determine the occurrence levels in different food groups and consequently estimate the human dietary exposure to perchlorate.

Almost 94% of the data was submitted by governmental organisations of 16 European countries and roughly 6% from food business operators. However, the distribution of the data among reporting countries was not balanced since 2 countries alone accounted for 80% of the data (one for 68%).

The report concluded that relatively high mean occurrence values were found for vegetables in dried form e.g. tea/herbs for infusion and herbs, spices and condiments, whilst among the fresh vegetables, relatively high mean occurrence levels were found in, for example, radishes and fresh spinach. It also showed that the young population groups (infants, toddlers and other children) show higher chronic dietary exposure levels than the other groups.

As expected, some food groups are more relevant for specific population groups, like 'Food for infants and small children' among Infants and Toddlers, 'Fruit and vegetable juices' among toddlers, other children and adolescents or 'Teas and herbal infusion (beverage)' among adults. Whereas 'Vegetable and vegetable products', 'Milk and dairy products' and 'Fruit and fruit products' are important contributors to the exposure across all population groups.

However, there was some uncertainty surrounding the assessment due to the limitations of the analytical data set in terms of balanced coverage of the European market, representation of all relevant food groups and representation of the potential variability in regions, seasons, contamination sources and agricultural practices. There was also only a few food consumption surveys for infants and only one survey for pregnant and lactating women.

The full report can be accessed here: <https://tinyurl.com/y719bfhn>



## DEFRA PUBLISH RESULTS FOR PESTICIDES RESIDUES IN SCHOOL FOOD

Defra published on 2 November 2017 results from the government's pesticides residue monitoring programme in the school year 2016 to 2017 for the School Fruit and Vegetable Scheme to include the spring and summer 2017 results.

The Department of Health (DH) funds the School Fruit and Vegetable Scheme as part of the '5 a day' programme to increase fruit and vegetable consumption. The DH commission their own testing and the results are reviewed by the Expert Committee on Pesticide Residues in Food (PRiF) before being published. Suppliers to the scheme are also required to get their produce tested for pesticide residues regularly and to send these results to the Department of Health.

In summary:

- 11 samples were tested for up to 360 pesticide residues
- 2 samples came from the UK
- 7 samples were imported from non-EC countries
- 2 samples were imported from the EC
- All samples contained residues (the laboratory detected 15 different pesticide residues)
- All of the samples contained residues below the relevant MRL
- 11 samples contained residues of more than one pesticide

The report concludes, that following the assessment the Health and Safety Executive (HSE) do not expect these residues to have an effect on health.

The report can be viewed here: <https://tinyurl.com/y7znofwg>

## DEFRA POSITION ON RISKS ASSOCIATED WITH NICOTINOID PESTICIDES

Following advice from the UK Expert Committee on Pesticides (ECP) who published a Report on the risks arising from the use of neonicotinoid pesticides (October 2017), Defra announced on 9 November 2017 that tougher restrictions on neonicotinoid pesticides are justified by the growing weight of scientific evidence that they are harmful to bees and other pollinators.

Since December 2013, the EU has banned the use of three neonicotinoids – clothianidin, imidacloprid and thiamethoxam on a number of crops attractive to bees, such as oilseed rape. The European Commission has proposed restricting the same three neonicotinoids to only allow their use on plants in glasshouses. Currently, their use is not authorised for oilseed rape, spring cereals and sprays for winter cereals, but they can be used to treat sugar beet and as seed treatments for winter cereals. Should this proposal be adopted, the UK would have the right to consider emergency authorisations. The UK would only do so in exceptional circumstances where there is a real need for the products and the risk to bees and other pollinators is sufficiently low.

Further information can be found here: <https://tinyurl.com/y6uek4hc>

## REGULATION ON SCIENTIFIC CRITERIA FOR ENDOCRINE DISRUPTORS

Commission Delegated Regulation (EU) 2017/2100 of 4 September 2017 setting out scientific criteria for the determination of endocrine-disrupting properties pursuant to Regulation (EU) No 528/2012 of the European Parliament and Council has now been published in the Official Journal of the EU, L301/1, 17/11/2017.

The Regulation enters into force on 7 December 2017 and applies from 7 June 2018.

By 7 June 2025, the Commission shall present to the expert group (the 'Biocides CA meeting') consisting of representatives of Member States' competent authorities for biocidal products an assessment of the experience gained from the application of the scientific criteria for the determination of endocrine-disrupting properties introduced by the present Regulation.

The regulation can be accessed here: <https://tinyurl.com/ybqag6x2>

## DRAFT REGULATIONS PUBLISHED FOR VETERINARY MEDICINAL PRODUCTS IN FOOD

The European Commission published on 15 November 2017 a Draft Regulation on methodological principles for the risk assessment and risk management recommendations for the Maximum Residue Limits of pharmacologically active substances which may be permitted in food of animal origin under Regulation (EC) No. 470/2009.

The Draft Regulation sets out the methodological principles for the scientific risk assessment and risk management recommendations referred to in Articles 6 and 7 of Regulation (EC) No 470/2009. The methodological principles for the scientific risk assessment are set out in Annex I and the methodological principles for the risk management recommendations are set out in Annex II.

The feedback period closed on 13 December 2017 but the draft regulation along with responses can still be viewed here: <https://tinyurl.com/y79ysyn2>

## FOOD SAFETY & ZOOSES

### FSA BOARD MEETING UPDATE

The Food Standards Agency (FSA) has published a summary of discussions at its quarterly Board meeting, which reviewed progress made by the National Food Crime Unit (NFCU); the redesign of its surveillance programme; the latest update on the Regulating Our Future (ROF) programme; and antimicrobial resistance.

The Board meeting summary of discussions can be found here: <https://tinyurl.com/y8hkl2fk> or as a webcast here: <https://tinyurl.com/ybbc8ajx>



## EU PROGRAMME TO LEAD RESEARCH ON FOODBORNE ZOOSES

An EU programme with more than 40 partners is to build knowledge in areas including foodborne zoonoses. The European Joint Programme (EJP) on One Health will start from January 2018 and run until the end of 2022 and cost €90m, 50% of which will come from the European Commission.

The work will be coordinated by L'Agence nationale de sécurité sanitaire de l'alimentation, de l'environnement et du travail (ANSES) in France and involves partners from 19 Member States. The network of governmental research groups includes reference labs and one medical and veterinary institute from each Member State. Activities will be coordinated with related European research projects such as EFFORT and COMPARE and take into account relevant bodies such as OIE, WHO and Codex Alimentarius.

The One Health concept recognises human health is dependent on animal health and the environment and the foodborne contaminants that affect human health, animal health and the environment are linked. Study of infectious agents (bacteria, microbiological toxins and viruses) that may cross these barriers is the main focus of the EJP.

The World Health Organization (WHO) said the most virulent foodborne diseases and pathogens causing disease are Campylobacter, E. coli, Salmonella, Shigella species and Trichinella. The agency estimated that each year as many as 600 million fall ill after consuming contaminated food in a 2015 report looking at the burden of foodborne diseases caused by 31 agents. Of these, 420 000 people die, including 125,000 children under the age of five.

More information on the EJP can be found here: <https://tinyurl.com/y8wrphsu>

## EFSA MICROBIOLOGICAL RISK ASSESSMENT 2017 REPORT

The European Food Safety Authority (EFSA) has published its annual report of the Scientific Network on Microbiological Risk Assessment 2017.

The main overall goals of the Scientific Network on Microbiological Risk Assessment (MRA Network) are: to improve dialogue among participants; to build mutual understanding of risk assessment principles; to enhance knowledge on and confidence in the scientific assessments carried out in the European Union and to provide increased transparency in the current process among Member States and EFSA

The Network also aims to raise the harmonisation level of the risk assessments developed in the EU, strengthening the scientific cooperation on microbiological risk assessment and anticipating and reducing the duplication of activities, hence avoiding divergence of opinions.

The annual report can be viewed here: <https://tinyurl.com/y8glfnnt>

## FSA CONFIRMS MANDATORY DISPLAY OF FHRS DRIVES UP FOOD SAFETY COMPLIANCE

The FSA has published the seventh report by its Chief Scientific Adviser Professor Guy Poppy. In this latest report Professor Poppy looks at the Food Hygiene Rating Scheme (FHRS), and its impact on food safety especially where the scheme is mandatory.

Professor Poppy said: 'The Food Hygiene Rating Scheme has been a significant development for food safety and one which has delivered tangible benefits for consumers across the country. The scheme has empowered people, helping them to choose to eat in places with higher ratings. This in turn has pushed restaurants and other food businesses to drive up hygiene standards to attract more customers. I've also been encouraged that our research has linked higher ratings to lower levels of microbes found in food businesses, ultimately lowering the risk to consumers from foodborne illness. Mandatory display of hygiene ratings has been successful in Wales and Northern Ireland and I am pleased that the FSA remains committed to seeing these benefits also realised in England.'

In Wales and Northern Ireland, food businesses are legally required to display their food hygiene rating. This mandatory requirement has been in place in Wales since 2013 and in Northern Ireland since 2016. Evidence so far has shown that mandatory display has driven improved and sustained food safety compliance by the businesses. The FSA is committed to introducing similar mandatory display of ratings at food outlets in England.

Professor Poppy's report can be viewed in full here: <https://tinyurl.com/y8z4g9c4>



## FDF PUBLISH INDUSTRY GUIDANCE ON THE SETTING OF SHELF LIVES FOR FOOD

The Food and Drink Federation (FDF) has published Industry Guidance on Setting Product Shelf Life. The guidance document aims to help food and drink manufacturers understand the requirements to assign the most appropriate 'Use By' or 'Best Before' date for their product.

The guidance clarifies the difference between 'Use By' and 'Best Before' date labelling and highlights the importance of validating the shelf-life proposed for a food and the procedure required to do so. The document also includes information for food business operators about factors affecting shelf-life, practical advice based on common misinterpretations, and additional sources of information.

FDF hopes the guidance will contribute to supporting both food safety and waste reduction.

Heather Hancock, Chairman of the Food Standards Agency, said "Reducing food waste, without any compromise to the safety of food, is a commitment we at the Food Standards Agency share with the FDF. I welcome the publication of this sensible guidance on setting product shelf life, and explaining what factors affect the expiry date of a food product. This is another welcome step towards preventing safe food from going to waste."

The publication was also welcomed by Andrew Parry, Special Advisor at WRAP, who said it would complement their own broader guidance on date labelling and storage advice, which has been developed with Defra and the Food Standards Agency.

Detail of the WRAP guidance can be found in the Sustainability, Environment & CSR section of this T & L update.

The FDF guidance can be found here: <https://tinyurl.com/y7co4xm2>

## RETAILERS REPORT ON CAMPYLOBACTER IN CHICKEN

The top nine UK retailers have recently published their results on Campylobacter contamination in fresh UK- produced whole chickens, for the period between July and September 2017.

The percentage of chickens containing more than 1,000 cfu/g was in the range 0-9% (down from the Food Standard Agency (FSA) finding of 0-10.2% for April to July 2017).

The FSA have welcomed the report stating: 'We are grateful to the British Retail Consortium and the retailers for working together to coordinate the publication of their results. The FSA will continue to monitor the retailer results so that we can be assured that the significant progress made so far by this part of the food sector is maintained. Our resources will now be focused on smaller processors and outlets, to drive down contamination levels across the rest of the industry'.

More detail can be found here: <https://tinyurl.com/yd4o42m2>



## EFSA REPORT ON RISK OF LISTERIA MONOCYTOGENES IN RTE FOODS

The European Food Safety Authority (EFSA) has recently published the views expressed at a stakeholder meeting to discuss *Listeria monocytogenes* contamination of ready-to-eat (RTE) foods and the risk for human health in the EU.

EFSA carried out a public consultation to receive input from the scientific community and all interested parties. The written public consultation was open from 24 July 2017 to 29 September 2017 and before the consultation closed, EFSA organised a meeting with stakeholders who expressed interest to participate at the meeting on 19–20 September to present the draft Scientific Opinion and gather feedback.

Speakers' presentations covered: (i) the potential health effects associated with *L. monocytogenes* and the relation between doses and illness in different risk groups; (ii) the exposure to *L. monocytogenes* by consumption of three categories of RTE foods as well as the factors that may affect exposure; and (iii) the trends of human listeriosis cases in the EU with potential explanatory factors. The most relevant discussion points were put forward during the stakeholder meeting, the report for which can be found here: <https://tinyurl.com/yapwstud>

## TEMPERATURE CONTROLS FOR TRANSPORTATION OF MEAT

Commission Regulation (EU) 2017/1981 of 31 October 2017 amending Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards temperature conditions during transport of meat was published in the Official Journal of the EU L285/10, 31/10/2017.

The Regulation amends Annex III to Regulation (EC) No 853/2004 and introduces more flexibility for the temperature conditions during transport of fresh meat, in particular carcasses or larger cuts without any increased public health risk, or deviation from the basic principle that such meat should be chilled to 7 °C by a continuous decrease of temperature. In addition, to avoid any misuse of this derogation, it clarifies that this is only allowed if justified by technological reasons.

The Regulation entered into force on 20 November 2017 and can be found here: <https://tinyurl.com/yavdn6b9>

## ANTIMICROBIAL RESISTANCE UK STRATEGY

Defra, together with a number of other Government agencies have published updated information and resources on the government's plans to slow the growth of antimicrobial resistance.

The DH, Defra, PHE and NHS England are leading the implementation of the UK 5 year Antimicrobial Resistance strategy. A cross government steering group is overseeing implementation of the strategy. The group works with a range of partners across the human and animal health, research, industry and academic sectors.

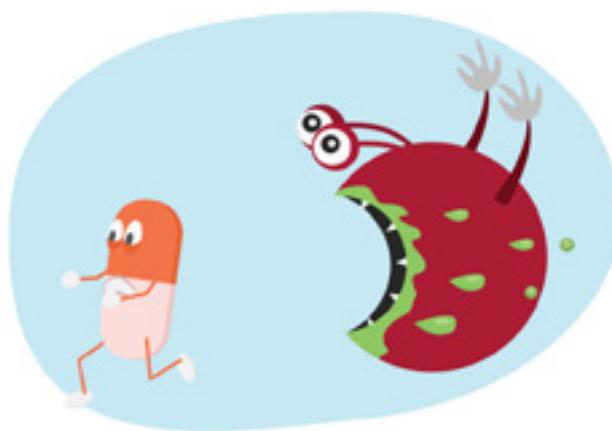
More information can be found here: <https://tinyurl.com/olbw52a>

## DH PUBLISH TEN PRINCIPLES ON TACKLING ANTIMICROBIAL RESISTANCE

In October the UK government jointly hosted the first Call to Action on Antimicrobial Resistance (AMR) to help maintain momentum following last year's pivotal United Nations Declaration. Key actors across government, industry, philanthropy and civil society came together to coordinate efforts across relevant sectors, and the most senior attended a roundtable discussion.

Participants of the roundtable reiterated the global threat posed by AMR, the urgent need to move beyond pilot projects to scaled-up action to meet the challenge, and the fundamental importance of implementing solutions that leave no-one behind.

A summary of the discussions that took place, along with 10 underpinning principles agreed by co-hosts can be found here: <https://tinyurl.com/yd5wbgus>



## FSA SUMMARY OF FOOD INCIDENTS PUBLISHED

The Food Standards Agency have published a summary of food incidents that it dealt with in the 3 months between July and September 2017. During this period, there were 32 food notices, 18 of which were allergy alerts. The major allergens concerned were milk, gluten, peanuts and soya.

Four food alerts were also issued relating to physical contamination, two relating to chemical contamination and eight which involved poor food hygiene or microbiological risk.

The report can be viewed in full here: <https://tinyurl.com/ydey8sx7>

# FOOD SECURITY, INTEGRITY AND AUTHENTICITY

## ARRESTS MADE IN GREECE OVER ALLEGED OLIVE OIL FRAUD

Greek police have cracked a suspected olive oil adulteration operation which has led to the arrest of five men and two women. The investigation revealed the gang added a dye to make yellow sunflower seed oil simulate the green colour and appearance of olive oil from a base in the region of Larissa.

Adulterated olive oil was then put in plastic or metal containers of various sizes with labels referring to areas known for production of high quality olive oil (Crete, Messinia etc) or names referring to indications such as “Extra Virgin Olive Oil” and its properties.

The Hellenic Police said the organization had been active since at least the beginning of 2015 and adulterated oil was sold under different trade names in domestic and European markets.

Almost 3,000 metal containers of 5 litres destined for export to Germany were seized, six cars as well as a number of notes and documents.

The distribution network included shops (restaurants, convenience stores, mini markets, supermarkets, etc.); retailers who resold to their clientele; by the organization to individual customers for their own use and exports to countries including Germany, Belgium and the Netherlands.

The investigation found that from early September to late November 2017 the organisation exported to Germany and from there to Belgium and the Netherlands around 100,000 litres of artificially coloured sunflower oil as extra virgin olive oil and estimated profits were €200,000.

Police found 10,380 litres in 5L metal containers alleged as Extra Virgin Olive oil under the trade name “PAROS” and 4,290 litres in a metal container alleged as Extra Virgin Olive Oil under the trade name “Karpos”.

EFET (The Hellenic Food Authority) urged consumers in possession of the olive oils not to consume them.



## TURKEY TOP COUNTRY OF ORIGIN FOR RASFF NOTIFICATIONS

Pesticide residues and aflatoxins in products from Turkey topped the list of notifications in the 2016 Rapid Alert System for Food and Feed (RASFF) report.

Recurrent pesticide residue notifications (56) included sweet peppers from Turkey (all border rejections) notified by Bulgaria and alerts due to aflatoxins in dried figs, pistachios and hazelnuts.

Origin of the most notifications (77) was Turkey for pesticide residues in fruits and vegetables and the same country for 68 notices of aflatoxins in nuts, nut products and seeds.

Further detail can be found here: <https://tinyurl.com/y8okyz8o>

## FSA ISSUE UPDATED ADVICE PAS 96:2017 ON PROTECTING FOOD AND DRINK SUPPLY

The Food Standards Agency (FSA) have published revised guidance for businesses on how to improve protections for food and drink supply.

The latest version of the Publicly Available Specification guidance titled ‘PAS 96:2017 Guide to protecting and defending food and drink from deliberate attack’, has been jointly sponsored by the FSA and Department for Environment, Food and Rural Affairs (Defra). It has been published by the FSA and the British Standards Institute to help provide advice to businesses on the steps they can take to strengthen resilience in their operations from a range of potential risks.

The FSA wrote on 20 November 2017 to all heads of Environmental Health Service and Directors of Trading Standards Services advising that the guidance document had been published.

The updated document can be viewed in full here: <https://tinyurl.com/yb8xl4n4>

## COMMISSION LAUNCHES RAW MATERIALS INFORMATION SYSTEM

To ensure a secure and sustainable supply of raw materials and to better manage resource use, Europe requires comprehensive knowledge of the entire raw materials value chain. However, information is often scattered across several sources, such as ministries, agencies, geological surveys, research institutes, and universities.

In assist in addressing this problem, the European Commission has now launched the Raw Materials Information System (RMIS). It provides a central platform in a user-friendly format, with key information on non-fuel, non-agricultural raw materials from primary and secondary sources. It focuses on both abiotic (minerals) and biotic materials, covering the entire value chain.

The RMIS is being launched in the context of the Strategic Implementation Plan of the European Innovation Partnership on raw materials (EIP-SIP), which highlights the need to develop a European Union Raw Materials Knowledge Base (EURMKB). The RMIS is designed as a core part of the communities' raw materials knowledge base to facilitate coherence, quality-assurance and availability of information.

More information on the system can be found here: <https://tinyurl.com/ycmh94at>

## EFSA PUBLISHES REPORT ON 'ACTIVITIES ON EMERGING RISKS 2016'

The European Food Safety Authority (EFSA) published on 16 November 2017 a Report on EFSA's Activities on Emerging Risks in 2016.

A total of 17 potential emerging issues were discussed in 2016. New consumer trends were the predominant associated driver. Some of the issues discussed in the report include: uses of seaweed, the circular economy – pollution from waste to fertiliser to the food chain, green tea extracts and piperine in food supplements, recycled electric and electronic plastics, aloe in food, antimicrobials in honeybees and adulterated food supplements on sale via the internet.

The report can be found here: <https://tinyurl.com/ya6oddcq>

## GLOBAL STANDARDS

### BRC TO SUSPEND BUREAU VERITAS FOR POOR PERFORMANCE

BRC Global Standards is to suspend Bureau Veritas Certification due to poor performance. The suspension will apply from 11 December and be in place until 11 February and applies to BRC Global Standards for Food Safety; Packaging and Packaging Materials; Storage and Distribution and Agents and Brokers.

BRC Global Standards said the action, following poor performance against its key performance indicators, underlines the importance placed on the 'absolute integrity' of the standards scheme.

However, they stated that a review of processes by Bureau Veritas to ensure validity of currently issued certificates has found there is no reason to doubt them and they will be valid for the duration.

Bureau Veritas has confirmed that the suspension is global and clients have been informed. Sites with audits planned during the suspension period have been advised to make arrangements with an alternative BRC Global Standards certification body.

BRC Global Standards, will now work with Bureau Veritas and their accreditation bodies, UKAS, ENAC and PCA, to review certification processes and put in place additional safeguards to preserve the integrity of the BRC Global Standards scheme.

"Suspension can only be lifted once corrective actions have been put in place and BRC Global Standards and the accreditation bodies are satisfied that certification processes are being operated satisfactorily," said BRC Global Standards.

Bureau Veritas is not permitted to issue accredited certificates after 11 December and any certificates within the suspension period will be unaccredited. The firm is not permitted to do BRC Global Standards audits whilst suspended.



## GLOBAL ID ADDS ORGANIC CERTIFICATION SERVICES THROUGH ACQUISITION

The Global ID Group has acquired a certification and control company, Bioagricert, based in Bologna, Italy.

Bioagricert provides organic certification services to Italian national and international standards as well as product quality certification and other certifications such as Protected Designation of Origin (PDO), Protected Geographic Indication (PGI), GlobalG.A.P. and fair trade. It certifies about 11,500 operators in Italy and 1,500 internationally in Latin America, Southeast Asia, the Mediterranean and Eastern Europe.

Brad Riemenapp, CEO of Global ID, said the acquisition is the next step in its growth and position in the food testing, inspection, certification and supply chain services market.

## STATEMENT BY COMMISSIONER ON NEW RULES FOR ORGANIC FARMING

The Commission issued on 20 November 2017, a statement by Phil Hogan, Commissioner for Agriculture, welcoming an agreement on new rules for organic farming.

The Commissioner stated that the agreement, endorsed by Council representatives, will simplify and harmonise many of the rules covering organic food production both within the European Union and in non-EU countries. It will mean that the same rules will apply to all organic producers and products sold in the EU, whether produced domestically or imported. In addition, tighter precautionary measures will reduce the risk of accidental contamination by unauthorised substances. They will also cover a wider variety of organic food and non-food items such as salt, cork or essential oils.

The agreement will go to vote in the European Parliament. Once adopted, the new rules will enter into force on 1 January 2021.

More information on the new rules can be found here: <https://tinyurl.com/y7emey49>

The Commission has also published a factsheet explaining the new rules and the proposed adoption of a new Regulation.

This explains that the current rules are more than 20 years old, and require updating to reflect the major changes and growth of the EU organic sector during this period. The main improvement is the introduction of one set of EU-wide rules covering the whole EU organic sector. However, they will still acknowledge the need for flexibility such as the temporary replacement of an organic ingredient by a non-organic one in certain cases. The factsheet can be viewed here: <https://tinyurl.com/yb6s7g3x>

## IMPORTS AND THE SUPPLY CHAIN

### PRICE OF BRITISH LAMB LOWER THAN NEW ZEALAND FOR FIRST TIME IN SIX YEARS

British lamb is reportedly now cheaper, like for like, than New Zealand lamb.

Despite coming from the other side of the world, New Zealand lamb has traditionally been cheaper than the British variety thanks to low costs, high yield, lower rates of disease and a favourable exchange rate. But now the price of meat from UK sheep is cheaper for the first time since 2011, industry analysts have revealed. The wholesale price of a kilo of lamb in the UK has fallen to £3.36, down 16 per cent year on year. Meanwhile, the price of New Zealand lamb has jumped by a staggering 51 per cent to £3.82 a kilo in the UK said retail experts Mintec.



The Brexit vote saw the pound fall, but that made imports more expensive. At the same time the UK market improved after good breeding weather this summer which led to 15.8 million lambs being born, a 12-year high.

Across the waters, New Zealand saw an increase in the price paid for milk so more farmers turned their attention to dairy farming which saw its lamb crop fall for the last three years running. They also had unseasonably bad weather, more disease and higher lamb mortality. Emerging foreign markets such as China are also buying more of the meat, which has forced up prices.

The analysts have predicted more UK lamb on the domestic market over the next six months while frozen lamb from New Zealand becomes harder to source.

## UK FOOD AND DRINK EXPORTS GROW 15% TO GBP5.9BN IN Q3

UK exports of food and drink rose by 15% to reach £5.9bn in the third quarter of this year compared with the same period of 2016.

While the EU remains the nation's most important export destination, deliveries to non-EU markets rose by 18.2% – compared with 12.5% growth to EU markets. Food and drink exports to the EU accounted for 58.87% of total overseas sales.

Measured by value, the top three destinations for UK food and drink were: Ireland, France and the US in the first nine months of this year. The US remained the UK's top non-EU market for exports of food and drink, reaching £1.6bn, up 7.7%.

The three fastest growing export markets, in the first nine months of the year, were the Philippines, which registered 289% growth, Latvia, achieving 116% increase and Iceland, which climbed 73.2%. The next biggest increase in export sales was recorded by South Korea, which increased by 55% and Romania, which rose by 48%.

During the nine months, the top three fastest growing export products were: liquid milk and cream, butter and spreads, and vegetable oils and exports of branded goods grew by 12.7% to £4.3bn over the first nine months of this year.

## INDONESIA TOLD BY WTO TO RELAX MEAT IMPORT CONTROLS

Tough Indonesian import restrictions on meat and meat products have been declared in breach of international commerce rules by the World Trade Organization (WTO) appellate body.

It is the highest tribunal within the global trade body and it has rejected Indonesia's claims that its barriers complied with the WTO general agreement on tariffs and trade (GATT) and its agreement on agriculture.

Jakarta had appealed against a ruling made last December (2016) by a WTO disputes panel, which backed complaints made by major meat exporters the USA and New Zealand against Indonesian import controls. These had included a ban on all bovine offal products (except some cuts of tongue and tail); all secondary beef cuts, including beef blade, knuckles, chuck, inside round and outside round; all bovine while carcasses, and poultry parts. Washington and Wellington had also complained about how, for some other meat and poultry products, imports are only allowed if purchasers also buy meat from Indonesian slaughterhouses. The USA and New Zealand also had objected to some tight quantitative and minimum price limits on meat and poultry product imports, among other concerns.

In its appeal, Indonesia argued that many of these restrictions were not actually "quantitative import restrictions" and hence allowed under the WTO agriculture agreement. Jakarta claimed that Indonesia was allowed under GATT to restrict these imports to remove temporary surpluses of similar domestically-produced products. "We disagree with Indonesia," was the blunt message laid down by the appellate body on this point.

The appellate body also refused to overturn the WTO panel ruling opposing Indonesia's claims that it could legitimately and legally defend its restrictions as being good environmental, moral and conservation policies. Indonesia unsuccessfully argued, for instance, that the measures were necessary to protect halal food standards, while ensuring food safety.

And the appellate body refused to accept Indonesian claims that the disputes panel had made various procedural errors when issuing its judgement.

The latest ruling leaves the Indonesian government in a tough position. If it refuses to liberalise its controls, then the USA and New Zealand can ask the WTO permission to impose retaliatory duties on Indonesian exports of any kind. The revenue generated by these duties can match the amount of trade lost by American and New Zealand meat exporters through these unlawful Indonesian controls. Usually such permissions are granted, although Jakarta could contest at the WTO the level of these duties and the amount of compensation required.



## REGULATION ON CONTROL MEASURES ON IMPORTING FOOD AND FEED FROM JAPAN

Commission Implementing Regulation (EU) 2017/2058 of 10 November 2017 amending Implementing Regulation (EU) 2016/6 imposing special conditions governing the import of feed and food originating in or consigned from Japan following the accident at the Fukushima nuclear power station, was published in the Official Journal of the EU, L294/29, 11/11/2017.

From data submitted by the Japanese authorities on the levels of radioactivity in certain food and feed crops, it is necessary to make amendments on the basis of such occurrences in certain districts in Japan.

The controls performed at import show that the special conditions provided for by Union law are correctly implemented by the Japanese authorities and non-compliance has not been found at import controls for more than five years. Therefore, the commission states that it is appropriate to keep the low frequency of controls at import.

They also consider it appropriate to provide for a review of the provisions of Implementing Regulation (EU) 2016/6 when the results of sampling and analysis on the presence of radioactivity of feed and food of the seventh and eighth growing season (2017 and 2018) after the accident are available, i.e. by 30 June 2019.

However, consignments of feed and food falling under the scope of Implementing Regulation (EU) 2016/6 which left Japan prior to the entry into force of this Regulation may be imported into the Union under the conditions laid down by Implementing Regulation (EU) 2016/6 prior to its amendment by this Regulation.

The Regulation entered into force on 1 December 2017 and can be found here: <https://tinyurl.com/ycol5qfw>

## GHANA JOINS FORCES WITH SOUTH AFRICA TO FIGHT EU

Ghana and South Africa have agreed to form a united front against EU poultry dumping tactics, believed to have resulted in thousands of job losses.

Dumping happens when exports are sold below the cost of production. In the case of South Africa, its poultry industry has claimed to be in a state of crisis because the EU has sold huge volumes of chicken legs – bits of the carcass it struggles to sell domestically – at low prices in southern Africa. The result has been huge job losses, factory closures, production scale-backs and protests in Pretoria.

A fight for a level playing field could now be on the cards with signatories wanting to force the Ghanaian and South African governments to apply tighter tariffs on poultry imports from Brazil, the EU and the US. If imports were restricted, Ghana's poultry industry would be able to launch a major recruitment drive, creating more than 200,000 jobs. Currently, the industry employs just 5% of this figure.

Other proposals include applying health, food safety and labelling rules akin to EU policy on meat imports. This could potentially lower the volume of chicken the bloc exports to South Africa and Ghana.



## SCOPAFF NOVEMBER MEETING SUMMARY REPORT ISSUED

The Summary Report of the SCoPAFF, section Controls and Import Conditions, held on 9 November 2017, has now been published.

The Commission introduced the proposal for the 27th review of the annex of Regulation (EC) No 669/2009. In accordance with this proposal, peppers from India and Pakistan would now be subject to harmonised increased level of official controls due to pesticides.

Minor modifications or clarifications of the scope of certain entries in the Annex were proposed, while aubergines from Thailand and table grapes from Egypt would be removed from the Annex.

Greece proposed a reduction in the frequency of testing of Salmonella in sesame seeds from Sudan and Nigeria and the matter will be discussed in the next review.

The report can be viewed here: <https://tinyurl.com/yc254xmq>

# LABELLING AND GENERAL FOOD LAW

## DAIRY AND RELATED PRODUCTS – MARKETING STANDARDS FOR FREE RANGE EGGS

Producers of free range eggs will be allowed to continue to market their products as such even if their hens have restricted access to open-air runs because of influenza outbreaks following further changes to EU egg marketing standards.

An initial EU-wide standard from 2008 allowed egg producers to continue to market their products as free range even if their hens had no open-air access for up to 12 weeks. The latest change, which came into force on 25 November 2017, will extend this period to 16 weeks.

The changes to the rules come as a direct response from the European Commission to concerns raised by EU hen farmers about the potential economic losses for free range farms. In times of high risk of avian influenza EU-wide veterinary rules require hens to be kept indoors in order to reduce the risk of infections from migratory birds, but this is directly at odds with EU rules on free range eggs which state that laying hens must have continuous daytime access to open-air runs.

The marketing standards already allowed eggs to be labelled as free range even if birds were kept indoors as a result of EU-wide measures, but the 12 week derogation was considered too short in the face of the prolonged nature of the influenza outbreak across the EU in 2016. This meant that eggs normally marketed as free range had to be sold as 'barn eggs' if the hens were kept indoors for more than 12 weeks, leading to economic losses for farmers.

With the likelihood of further prolonged outbreaks of avian influenza in the future, and following discussions with member state authorities and industry stakeholders, the decision was taken to extend the period from 12 to 16 weeks.

The new rules also clarify that this derogation applies at the level of flocks (rather than regions or farms). This allows farms having introduced new flocks during the restriction period to benefit from the full derogation; eggs from each individual flock on the same farm can be labelled as free-range for the full 16-week period if open air access is restricted, regardless of when the farm came under the restrictions.

The full Delegated Regulation (EU) 2017/2168 can be found here: <https://tinyurl.com/ya34f8gf>



## COMMISSION NOTICE ON THE APPLICATION OF THE PRINCIPALS OF QUID

Commission Notice on the application of the principle of quantitative ingredients declaration (QUID) was published in the Official Journal of the EU, C393/5, 21/11/2017.

The purpose of the Commission Notice is to provide guidelines for businesses and national authorities on the application of the principle of quantitative ingredients declaration (QUID) in the context of Regulation (EU) No 1169/2011 of the European Parliament and of the Council on the provision of food information to consumers.

The Notice replaces and complements the guidelines on QUID adopted under Article 7 of Council Directive 79/112/EEC. It also reflects the discussions the Commission's Health and Food Safety Directorate-General (DG SANTE) held with experts from Member States in the context of the Working Group on Regulation (EU) No 1169/2011 on the provision of food information to consumers.

The discussions included the following:

- Obligation to indicate QUID;
- Derogations from the obligation to indicate QUID;
- Forms of expression for QUID;
- Position of QUID on the labelling.

To view the notice in full, click here: <https://tinyurl.com/yajfydjg>

## RULES FOR ORGANIC PRODUCTION AND LABELLING CONTROLS AMENDED

Commission Implementing Regulation (EU) 2017/2273 of 8 December 2017 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control has been published in the Official Journal of the EU, L326/42, 09/12/2017



The Implementing Regulation applies from 1 January 2018 and can be viewed in full here: <https://tinyurl.com/yczsewal>

## EDA CRITICISES TRAFFIC LIGHT LABELLING FOR 'INADEQUATE' INFORMATION ON DAIRY

The European Dairy Association (EDA) has recently pointed out that the EU dairy sector highlights the nutritional value of dairy and its importance in the diet and thus does not support the proposed traffic light labelling by the six multinational food companies grouped in the Evolved Nutrition Labeling Initiative (ENL) as it is not adequate for better informing on global nutritional properties of milk and dairy products.

The ENL proposal is an extension of the color-coded UK traffic light system but with reference values including portions (and not only on 100g).

EDA Secretary General Alexander Anton stated "Nutrition labeling schemes where a diet soft drink ranks healthier than drinking milk are obviously and seriously nonsense." Anton has called for the EU Commission to stop any such scheme in place like the UK traffic light scheme and to stop any direct or indirect support for any nutrition labelling schemes that fail the 'diet soft drink vs. drinking milk' test.

EDA says it supports consumers' right to be fully informed on the nutritional properties of foods, one of the legal requirements of the Food Information to Consumers Regulation (EU) No 1169/2011. It adds that it believes that voluntary labelling schemes used in addition to the nutrition declaration required by the EU law can be a useful additional tool for consumers if they fulfil a number of important criteria.

EDA believes that a good voluntary labelling scheme should be thoroughly evaluated, have a significant positive impact on consumer behaviour and public health, be compatible with EU legislation and be supported by relevant stakeholders. In the organization's view, the latest traffic light scheme proposal by six multinational food companies grouped in the ENL does not fulfil these requirements and thus is not an adequate system for milk and dairy products.

The EDA warns: "The proposed system includes only the content of fat, saturated fat, sugar and salt and fully ignores any positive nutrients such as protein, vitamins and minerals."

Such a selective approach does not recognize the importance of nutrient-dense foods as recommended in dietary recommendations nor does it help consumers to compose a balanced and varied diet with nutritious foods, according to EDA. It believes that traffic light-style schemes such as ENL are not in line with the principle of providing "objective and non-discriminatory" food information required by the EU legislation because the introduction of color-coding is a non-objective judgment of the nutritional quality of products and unnecessarily discriminate certain foods.

In addition, EDA reports that the UK traffic light system has not shown to change the consumer behaviour, and no study so far proves that colour-coded and "negative nutrient" based schemes indeed help to improve public health in ways like reducing obesity.



# NUTRITION, ADDITIVES AND HEALTH

## NO SAFETY CONCERN FOR E471 BUT EFSA CALLS FOR EU TIGHTEN UP ON PROCESSING

The European Food Safety Authority (EFSA) is recommending the Commission changes the specifications for the emulsifier mono- and di-glycerides of fatty acids (E 471).

In their evaluation, EFSA scientists did not find any potential for genotoxic, carcinogenic or reprotoxic effects, and therefore there is no safety concern when E 471 is used in foods at the reported uses, and there is no need to set a numerical acceptable daily intake (ADI).

However, E 471 is an emulsifier which can be manufactured by direct esterification of glycerol with fatty acids. Glycerol can be produced in a number of ways, many of which lead to the formation of contaminants, "which are of toxicological concern", said EFSA.

A previous EFSA Panel on Contaminants in Food Chain (CONTAM), highlighted that refined vegetable oil, which can be used to make E 471, is the only identified source of glycidyl esters. Glycidyl esters of fatty acids are hydrolysed in the gastrointestinal tract to produce free glycidol, which is classified as a probable carcinogen to humans, according to the World Health Organisation's International Agency for Research on Cancer (IARC).

The scientists, sitting on the Panel on Food Additives and Nutrient Sources added to Food (ANS), therefore recommended that the European Commission considers seven points:

- lowering the current limits for toxic elements (arsenic, lead, mercury and cadmium) in the EU specifications for E 471 so that it is not significant source of exposure to these toxic elements.
- revising the maximum limits for impurities currently included in the EU specifications for glycerol (E 422) or recommended in the re-evaluation.
- revising maximum limits for residual solvents which can be used when manufacturing mono- and di-glycerides of fatty acids (E 471), i.e. tert-butanol or tert-pentanol
- revising maximum limits for trans fatty acids because mono- and di-glycerides of fatty acids (E 471) can be manufactured by glycerolysis of hydrogenated fats or oils, which contain significant amounts of trans fatty acids.
- setting maximum limits for glycidyl esters because refined vegetable oil, which can be used for manufacturing of mono- and di-glycerides of fatty acids (E 471) is the only identified source of glycidyl esters of fatty acids, which are formed during deodorisation.
- setting maximum limits for erucic acid because it can be present among the fatty acids in edible oils used to make E 471.

It also called for more data "to decrease uncertainty arising from the occurrence of compounds of toxicological concern 'such as' 3-monochloropropane-1,2-diol (3-MCPD) or glycidyl esters, which can be produced under certain processing conditions from the food additive E 471".

Current EU regulation allows food manufacturers to use mono- and di-glycerides of fatty acids as an additive in 77 food categories. Looking at Mintel data for the past five years, it was calculated that the additive was listed in 33,090 food and beverage products as an ingredient, including chilled desserts, edible ices, bread and bread products and sandwiches.

The percentage use varied depending on the category from 0.1% to about 75% of dairy-based ice cream and frozen yoghurts. However, there was no additive information for certain food groups such as fresh and dried pasta, condiments and protein, and EFSA warned this may mean it underestimated exposure levels.

## PUSH FOR MANDATORY FOLIC ACID FORTIFICATION OF FLOUR

The Scottish and Welsh Governments have written jointly to the UK Health Secretary urging him to take action and introduce mandatory fortification of flour with folic acid on a UK wide basis.

The Scottish Government, along with Wales, believes this will help to reduce neural tube defects, such as spina bifida, in unborn babies. Folate levels are low across the UK by international standards – figures published today show that in Scotland they are particularly low.

The letter can be viewed in full here: <https://tinyurl.com/ycr6vnkg>

## EFSA PUBLISH SPECIAL EDITION OF JOURNAL ON DRVS

The European Food Safety Authority (EFSA) has published a special edition of the EFSA Journal, which is dedicated to dietary reference values (DRVs).

Over the past seven years EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA Panel) has completed 32 scientific opinions that recommend DRVs for water, fats, carbohydrates and dietary fibre, protein, energy, as well as 14 vitamins and 13 minerals.

In addition to these full opinions, a summary report is now available that gives an overview of the NDA Panel's important work in this area. The report includes summaries from all 32 opinions, together with synthesised tables and annexes.

The summary report can be found here: <https://tinyurl.com/y9z8hv6e>

Note: the summary report is not intended as a substitute for the original opinions. For the detailed reasoning behind the values recommended for individual nutrients, readers are invited to consult the full opinions.

## SURVEILLANCE OF ANTIMICROBIAL RESISTANCE AND ANTIMICROBIAL CONSUMPTION

The European Food Safety Authority (EFSA) published on 26 October 2017 a Scientific Opinion on a list of outcome indicators as regards surveillance of antimicrobial resistance (AMR) and antimicrobial consumption (AMC) in humans and food-producing animals.

The purpose of the opinion was to establish a list of harmonised outcome indicators for AMC and AMR. In terms of consumption, the suggested primary indicators are the human consumption of antimicrobials, and the overall sales of veterinary antimicrobials. The proposed indicators should allow Member States to assess the progress achieved through their actions against AMR and could also serve as tools for setting targets to decrease risks of AMR.

Examples of indicators to assess AMR in human medicine include the proportion of *Staphylococcus aureus* bacteria that are resistant to meticillin (MRSA) and the proportion *Escherichia coli* (E.coli) bacteria that are resistant to third-generation cephalosporins. For veterinary medicine, an example indicator is the proportion of *E. coli* bacteria from food-producing animals that are susceptible or resistant to a number of antimicrobials.

The scientific opinion can be accessed here: <https://tinyurl.com/ya85xovp> along with an accompanying press release: <https://tinyurl.com/yavzqfr8>

## LATEST SCIENTIFIC REVIEW SUGGEST LUTEIN IS READY FOR A DRI

Studies on the carotenoid lutein has enough scientific evidence for it to have its own established dietary reference intake (DRI), according to the latest analysis published in the European Journal of Nutrition.

The body of research looking at lutein's health benefits passed nine criteria to determine whether a bioactive is ready to be considered for DRI-like recommendations, argued researchers from the University of Illinois at Urbana-Champaign, Tufts University, and trade group Council for Responsible Nutrition-International (CRN-I).

The nine criteria, developed by Dr Joanne R. Lupton of Texas A&M University and a team of researchers back in 2014, considered an accepted definition; a reliable analysis method; a food database with known amounts of the bioactive; cohort studies; clinical trials on metabolic processes; clinical trials for dose-response and efficacy; safety data; systematic reviews and/or meta-analyses; and a plausible biological rationale.

Having enough scientific literature to meet the nine criteria means that there is enough evidence for lutein to join the ranks of vitamins, minerals, and macronutrients, which are part of public nutrition policy.

The link between lutein and eye health was first reported in 1994 by Dr Johanna Seddon and her team at Harvard University. They found a link between the intake of carotenoid-rich food, particularly dark green leafy vegetables like spinach, and a significant reduction in age-related macular degeneration (AMD).

Makers of lutein ingredients (Marigold flowers are the established commercial source) have long been part of the effort to increase awareness around public lutein consumption.



## GREEN LIGHT GIVEN TO USE OF POTASSIUM BASED SODIUM REPLACERS IN FOODS

Following the calls from the food industry to reconsider the use of potassium-based sodium replacers as a means of helping them comply with the government's sodium reduction targets the Scientific Advisory Committee on Nutrition (SACN) and the Committee on Toxicity have now published a report which concluded that the use of potassium based sodium replacers outweigh the potential risks.

Whilst it has been known for some time that salt replacers based on potassium are available and can be used as a direct replacement for sodium/salt, there have been concerns regarding the potential effect on consumers suffering from chronic kidney disease.

Of course, this is a health risk assessment and does not address any other potential negative aspect of potassium based products e.g. flavour profile or product performance. However, in general this will be welcomed by industry and those involved in nutrient reduction programmes.

The report can be viewed here: <https://tinyurl.com/yd3cu7zk>

## SCOTTISH REVISED GUIDANCE ON VIT D INTAKE FOR BABIES AND PREGNANT WOMEN

New guidance recommending that all babies from birth up to one year of age, as well as pregnant women, should take a precautionary daily supplement of vitamin D has been published for Scotland.

The guidance has been updated in line with recommendations from the Scientific Advisory Committee on Nutrition (SACN) and has been approved by Dr Catherine Calderwood, Scotland's Chief Medical Officer.

Dr Calderwood said "We get most of the vitamin D we need from sunlight during summer months. However, anyone can experience a vitamin D deficiency. New born babies depend on their mother's levels during pregnancy meaning it is important that pregnant women, and babies up to a year old, continue to receive a daily supplement. This new guidance reflects the latest available evidence and will help ensure the best start for children. It is essential that parents and guardians are properly supported to follow this new advice, which is why additional, specific guidance for them and healthcare professionals has been created to support implementation."

The guidance can be found here: <https://tinyurl.com/y7lvklhz>

## SCOTLAND CONSULTS ON NEW STRATEGY FOR A HEALTHIER FUTURE

The promotion of unhealthy food and drink is to be restricted as part of Scotland's new diet and obesity strategy. Public Health Minister Aileen Campbell has launched a consultation on ambitious plans to help people lose weight, including:

- Measures to restrict the promotion and advertising of food and drink high in fat, sugar and salt
- Over £40 million new investment to deliver almost 100,000 supported weight management interventions for people with, or at risk of, Type 2 diabetes
- Supporting calls to ban broadcast advertising of foods high in fat, salt and sugar before the 9pm watershed

The consultation will run from 26 October to 31 January 2018 and can be found here: <https://tinyurl.com/y8bp9zt3>

## LATEST FOOD IN SCOTLAND CONSUMER TRACKING SURVEY PUBLISHED

FSS has published the latest results from the biannual 'Food in Scotland' Consumer Tracking Survey.

As regards the Scottish diet, three key points from the survey are:

- 65% of people are concerned about people having an unhealthy diet;
- 77% of people say food prices are causing them concern and almost half (47%) believe it's too expensive to eat healthily;
- 71% of people worry about unhealthy foods being on price promotion more often than healthy foods.

The report also shows that food hygiene at home remains a relatively low priority for people in Scotland and only 53% check that food has been reheated properly. The survey also captured awareness of the foodborne illness campylobacter, the most common form of food poisoning in the UK, with a slight drop in awareness from FSS first survey (33% compared to 37%). To view the report in full, click here: <https://tinyurl.com/y82qljxr>

## CONSULTATION ON THE INITIATIVE TO LIMIT INDUSTRIAL TRANS FAT INTAKES

The European Commission has launched a public consultation on an Impact Assessment of a possible EU-based initiative to limit intakes of industrial trans fats in the diet of EU consumers.

The measures could be to limit industrial trans fats content in food through self-regulation or through a legally-binding measure, to introduce mandatory labelling of the trans fats content of foods on food labels or to prohibit the use of partly hydrogenated oils, which are the main source of industrial trans fats, in foods manufacturing/preparation through self-regulation or through a legally-binding measure.

The public consultation is aimed at allowing stakeholders and individual citizens to provide their views on key elements of the Impact Assessment and is open from 17 November 2017 to 9 February 2018.

The consultation can be found here: <https://tinyurl.com/ybjr9ngu>



## RESEARCHERS PUBLISH RECOMMENDATIONS FOR SUCCESSFUL EU HEALTH FOOD CLAIMS

Researchers have developed recommendations to help food companies successfully substantiate new health claims in the EU. Researchers from the University of Surrey worked with investigators in Slovenia and Denmark as part of the REDICLAIM project. Together, they clarified the process of attaining approval for new health claims on food products.

A common framework for the use of health claims is already established by the European regulation. However, its implementation, despite providing legal certainty to the use of authorized health claims, can be complex and arduous, which led to this in-depth investigation.

Examining past decisions, both favourable and unfavourable, made by the European Food Safety Authority (EFSA) and conducting interviews with specialists in the field, researchers identified a number of areas that those working in food and nutrition should consider when seeking to implement a new health claim. They then developed recommendations to help food companies successfully substantiate new health claims in the EU.

The researchers' recommendations include:

- Consider the EFSA's extensive guidance documents on the submission and substantiation of health claims.
- Consider the EFSA's previous opinions, particularly those published since the last revision of specific guidance concerning the health outcome in question.
- Consider the novelty of the food (constituent) and the science providing the evidence.
- Consider the results of key EU-funded research projects dealing with health claims.
- Evaluation time can be cut considerably if the health claim application (dossier) contains details of all pertinent data.
- Data protection is possible when the scientific substantiation is primarily based on companies' own data.
- In the process of scientifically evaluating a health claim, the safety of a food (constituent) is not systematically assessed.
- Assure that the food (constituent) can be sufficiently characterized.
- A health claim's wording must reflect the scientific evidence and should be (where applicable) comparable with already authorized claims.
- The claim should be clearly defined and relevant for human health.
- For all claims other than those based on the essentiality of nutrients, the substantiation of a health claim should primarily be based on good-quality human efficacy studies.
- The proposed conditions of use should reflect the conditions in which the studies used for substantiating the claim were conducted.
- The application should provide the totality of the available scientific data.

## SCOTTISH GOVERNMENT PUBLISH OBESITY INDICATOR STATISTICS FOR 2016

Scotland's Chief Statistician has released Obesity Indicators statistics. The publication reports the latest figures for indicators selected to monitor progress of the Scottish Government's Prevention of Obesity Route Map.

The figures reveal that in 2016, 65% of adults aged 16 and over were overweight, including 29% who were obese. Levels of overweight and obesity increased between 1995 and 2008, but have remained relatively stable since then. Prevalence of type 2 diabetes however continues to increase steadily despite the reduction in the volume of sales of regular soft drinks.

The report can be viewed in full here: <https://tinyurl.com/y8895xtc>



## CALCIUM SORBATE TO BE BANNED IN EU

The preservative calcium sorbate is to be banned in the European Union due to a lack of safety data, the Commission has said.

Calcium sorbate, also known as calcium salt, is a fine white crystalline powder used as a preservative as it prevents the growth of microbes, moulds and fungi in food.

All three sorbates were previously authorised for use in a wide range of foods, including cheese, fresh fruit and vegetables, jams, confectionery, cereals, meat and soft drinks. They had been previously evaluated by the Joint Food and Agriculture Organisation (FAO) and World Health Organisation (WHO) Expert Committee on Food Additives (JECFA) in 1974 and by the Scientific Committee on Food (SCF) in 1996, which set a group ADI of 25 mg per kilo body weight per day.

In 2015, EFSA scientists revised this ADI downwards to 3 mg / kg bw/day for sorbic acid and potassium sorbate based on the data it had on reproductive and developmental toxicity. Calcium sorbate, however, was excluded from this ADI.

In 2015, EFSA scientists, which have been systematically re-evaluating all food additives that were authorised for use before January 2009, published a scientific opinion on sorbic acid (E 200), potassium sorbate (E 202) and calcium sorbate (E 203) in 2015. Due to a lack of data on the genotoxicity of calcium sorbate, however, it was unable to set an Acceptable Daily Intake (ADI) level.

The European Commission therefore launched a public call for scientific and technological data on all three preservatives in order to fill the gaps but no business operator came forward with relevant genotoxicity data for E 203.

“Without those data the Authority cannot complete the re-evaluation of the safety of calcium sorbate as a food additive and consequently it cannot be determined whether that substance still fulfils the conditions for inclusion in the Union list of approved food additives,” reads the draft legislation. “It is therefore appropriate to remove calcium sorbate (E 203) from the Union list of approved food additives.”

This regulation is set to enter into force 20 days after its publication in the Official Journal of the European Union. Food manufacturers in all member states will have six months to remove calcium sorbate from their products after the entry in force.



## PROCESSING AND RETAIL

### FROZEN CATEGORY GAINS TRACTION IN AMERICA

New research carried out in America from the sales and marketing agency Acosta, has revealed US consumers' attitudes towards the category could be thawing out as manufacturers and retailers better tell the segment's story around convenience, clean label and food waste reduction.

Since 2013, sales in the US frozen category have been flat due in part to a 5% drop in trips and purchases per year and an average price-hike of 8.2%, according to Acosta. But the segment's fortunes appear to be changing with 26% of respondents revealing they shopped the frozen food department more frequently this year than last.

US Millennials in particular are increasingly drawn to the frozen category with 43% reporting more frequent trips to the segment than a year ago. The report suggests that younger consumers who are notoriously strapped for time and may be juggling young families as well as aging adults and jobs are drawn to frozen food in large part because it offers fast meal solutions and a high level of convenience.

Another top reason that US shoppers are reaching for frozen is because many view the options as being 'cleaner.' For example, Acosta found 76% of shoppers said antibiotic- and hormone-free were important factors that influenced their increase in frozen purchases. In addition, 73% of shoppers said they buy more frozen because it is all natural, 71% said sustainable and 69% said it offered low sodium options.

Finally, a desire to reduce food waste factored into why 32% of US consumers purchased more frozen foods versus fresh foods that spoil more quickly, Acosta's survey reveals.

### CMA PROVISIONALLY CLEAR TESCO-BOOKER MERGER AFTER IN-DEPTH REVIEW

A group of independent Competition and Markets Authority (CMA) panel members has investigated how bringing together the UK's largest grocery retailer and the UK's largest grocery wholesaler would affect competition. It examined evidence from Tesco and Booker, as well as evidence from more than 65 wholesalers, suppliers and retail chains and a survey of hundreds of retailers.

The CMA found that Tesco as a retailer and Booker as a wholesaler – supplying to caterers, independent and symbol group retailers including Premier, Londis and Budgens – do not compete head-to-head in most of their activities. In particular, Tesco does not supply the catering sector to which Booker makes over 30% of its sales.

The group, recognising that Tesco's shops nevertheless compete with Booker-supplied shops, considered the impact of the merger in every local area where a Tesco and a Booker-supplied shop are both present (over 12,000 shops). It did this to examine whether, in any of these areas, it might be profitable for the merged company to raise prices or reduce service levels either in retail or wholesale. The CMA has provisionally concluded that the level of competition in the grocery wholesale and retail markets would be sufficient to defeat such a strategy.

This is a provisional decision and the CMA is now inviting further comment and evidence before coming to a final view.

### CMA CLEAR JUST EAT – HUNGRY HOUSE MERGER

A group of independent panel members has found that the merger of Just Eat plc (Just Eat) and Hungryhouse Holdings Limited (Hungryhouse) does not raise competition concerns.

Just Eat and Hungryhouse are web-based food ordering platforms in the UK. They give restaurants the opportunity to reach a wider pool of people, as well as offer consumers the convenience of choosing from a large range of takeaway providers in one place.

As first indicated in the provisional findings, the group found that Hungryhouse presently provides limited competition to Just Eat because it is much smaller in size and offers too few unique restaurants. This makes it increasingly difficult for Hungryhouse to attract and retain consumers.

Furthermore, it found that the industry is evolving rapidly following the entry of platforms such as Deliveroo, UberEATS and Amazon, which also manage or facilitate delivery services on behalf of restaurants. These companies generally present a greater competitive challenge to Just Eat than Hungryhouse, and this is likely to grow as they expand.

In reaching its final conclusion, the group also took account of the fact that some customers may order directly from takeaway restaurants, either by telephone, through their websites or by walking in.

## REGULATORY ENFORCEMENT AND OFFICIAL CONTROLS

### FSA WELCOMES PLANS TO ESTABLISH FOOD AND DRINK SECTOR COUNCIL

The Food Standards Agency (FSA) has welcomed the Government's announcement to establish the Food and Drink Sector Council and the opportunity to engage more closely with the leadership of the whole sector to achieve better regulation for the 21st century.

The Council will be a new partnership between government and the whole food chain, working with industry leaders from agriculture, food and drink manufacturing, retail, hospitality and logistics. It is part of the Government's Industrial Strategy.

The FSA Chairman Heather Hancock said: 'We are already working to modernise the way we regulate all food businesses, which will ensure we have a system that is robust, sustainable and fit for the 21st century. This programme of work, Regulating Our Future, is engaging with businesses and local authorities to ensure the new model for regulation will continue to protect consumers while reducing the burden on businesses that are doing the right thing. We look forward to working with the new Council to deliver these reforms, in the interests of consumers here, and reinforcing our reputation for safe, trustworthy food in international markets.'

The new Food and Drink Sector Council will lead the work to secure the UK's position as a global leader in sustainable, affordable, safe and high-quality food and drink. An early task for the council will be to build on emerging proposals for a sector deal in food and drink manufacturing, including support to transform exports and capitalise on its unique innovation opportunities in sustainable agriculture and food manufacturing.

More detail can be found in the Government's white paper on the Industrial Strategy: <https://tinyurl.com/ycrts52w>

### BEIS RD PUBLISH UPDATED PROMOTIONAL BOOKLET ON PRIMARY AUTHORITY

The Department for Business, Energy and Industrial Strategy Regulatory Delivery (BEIS RD) has recently published an updated promotional booklet on Primary Authority.

Primary Authority is a means for businesses to receive assured and tailored advice on meeting environmental health, trading standards or fire safety regulations through a single point of contact. This ensures start-ups get it right at the outset and enables all businesses to invest with confidence in products, practices and procedures, knowing that the resources they devote to compliance are well spent.

This booklet - first published in December 2013 - summarises the main features of Primary Authority and now includes the six steps a business needs to take to set up a direct partnership.

The booklet can be found here: <https://tinyurl.com/yb383wex>



### FISHERY PRODUCTS AMENDMENT TO REGULATION 2074/2005

Commission Regulation (EU) 2017/1973 of 30 October 2017 amending Regulation (EC) No 2074/2005 as regards official controls on fishery products caught by vessels flying the flag of a Member State and introduced into Union after being transferred in third countries and establishing a model health certificate for those products was published in the Official Journal of the EU, L281/21, 31/10/2017.

This Regulation amends Regulation (EC) No. 2074/2005 to require that fishery products intended for human consumption caught by vessels flying the flag of a Member State, unloaded, with or without storage, in third countries before entering the Union by a different means of transportation, must be accompanied by a health certificate issued by the competent authority of that third country and completed in accordance with the model health certificate set out in Appendix VIII to Annex VI.

This Regulation entered into force on 3 November 2017 and applies from 1 July 2018. It can be found here: <https://tinyurl.com/yaz8nppq>

## CTSI PUBLISH A VIDEO GUIDE FOR BUSINESSES ON DISTANCE SELLING

The Chartered Trading Standards Institute has published a new video guide aimed at online and distance sellers to ensure consumers and businesses are protected under the Consumer Rights Act.

In addition to discussing cooling-off periods and cancellation rights for customers, the video highlights important information all online or distance sellers should be sharing with consumers. It comes as Citizen's Advice publishes Consumer Advice Trends registering a notable increase in commercial goods and service complaints over the previous year.

The guide appears on the government-backed Business Companion website here: <https://tinyurl.com/yd2dttta7>

## FSAI PUBLISH AUDIT OF OFFICIAL CONTROLS CARRIED OUT BY THE HSE

The Food Safety Authority of Ireland (FSAI) published on 8 November 2017 its Audit of Official Controls carried out by the Health Service Executive (HSE).

The audit was carried out to assess the effectiveness and appropriateness of official controls conducted by the HSE in establishments which have been approved under Regulation (EC) No 853/2004. It also covered the service contract between the FSAI and the HSE, the national control plan for Ireland 2012-2016 and the HSE's own documented procedures. The audit comprised audits at central level, four local areas and in six approved establishments and can be accessed here: <https://tinyurl.com/y79j5n8x>

## FSA – REGULATING OUR FUTURE LATEST UPDATES

The FSA published on 21st September 2017 updates and key documents relating to the 'Regulating Our Future programme': <https://tinyurl.com/y7qsu732>

As described in earlier editions of the T&L the document sets out proposals to transform the way food businesses are regulated in England, Wales and Northern Ireland. They emphasise however, that it's not about changing the actual regulations that specify what businesses are required to do, it is about how they deliver regulatory assurance. The intention is to improve delivery of controls across the food chain, including those for animal feed, with the priority being on improvement where there has been no modernisation of the system in recent years and where it is most needed.

On 24th October 2017 the FSA's annual parliamentary reception was held and it focused on the FSA's Regulating Our Future (ROF) programme.

FSA Chairman Heather Hancock gave the key note speech at the event. She spoke about the demands of food safety in a post-EU Exit world and set out the FSA's role in helping the UK build a resilient and flexible model of regulation for the future. You can read more about the parliamentary reception here: <https://tinyurl.com/ybv4m3ze>

On 16th November 2017 the FSA wrote to all heads of Environmental Health Service and Directors of Trading Standards Services advising Local Authorities on the development of the FSA's Regulating Our Future (ROF) proposals.

The purpose of the note was to clarify the approach that the FSA is taking to the development of the ROF proposals, to correct some misunderstandings that have come to light in respect of the ROF position paper, published last July, and advise of forthcoming FSA Board planned discussions: <https://tinyurl.com/ybbwfnzp>

## FSA PUBLISHES 6TH EDITION OF REGULATING OUR FUTURE NEWSLETTER

The FSA published on 27 September 2017 the sixth edition of the Regulating Our Future newsletter. The following articles are published in the newsletter:

- Primary Authority National Inspection Strategy Feasibility study;
- Working towards a digital solution for Regulating Our Future;
- SME and micro business insight report;
- Local Authority engagement events report;
- Pilot Project for the BRC Global Standard for Food Safety

The newsletter can be viewed here: <https://tinyurl.com/ybjtosh7>

## REVISED FOOD LAW PRACTICE GUIDANCE PUBLISHED

The FSA wrote on 9th November 2017 to all Heads of Environmental Service and Directors of Trading Standards Services advising that the FSA had published a revised version of the Food Law Practice Guidance, which is effective from the date of publication.

The Guidance updates and replaces the previous Practice Guidance issued in October 2015. The revised guidance includes:

- Additional information on National Food Crime Unit;
- Additional material on food brokers;
- Additional material on surplus food redistribution

The letter and link to the guide can be found here: <https://tinyurl.com/y9eb2vr9>

## REGULATORY ENFORCEMENT AND OFFICIAL CONTROLS

### RESEARCH REVEALS FROZEN COD CAN BE AS GOOD AS FRESH

New research reveals that frozen cod can be just as good as fresh, as long as it is handled properly. On average it takes three days for a fresh cod to reach most sales counters. And for both retailers and customers, a three-day-old fresh fish is stretching it a bit. However, if the fish is frozen on board the vessel and thawed properly before it reaches the sales counter, its quality can be just as good as if it had never seen the inside of a freezer.

SINTEF, in collaboration with the Norwegian Institute of Nutrition and Seafood Research (NIFES) and the Icelandic research institute Matis, has been looking into how fish should be handled in order to preserve taste and achieve maximum shelf-life.

The background to the 'QualiFish' project is that cod fisheries are seasonal, which means that there can be big fluctuations in supply during the season. The project has been looking into different thawing methods and the results on quality and shelf life to find out if there is a real alternative to supplying live whitefish throughout the year.

The quality of the fish that underwent these laboratory tests continued to be good for as long as ten days following thawing. This means that the fish were free of bacteria and that the texture, colour, airiness and consistency of the flesh was of top quality.



### GROUNDNUTS WITHOUT AFLATOXINS DEVELOPED

Researchers have developed groundnuts free from aflatoxins by using genetic engineering. They said the findings could avoid thousands of tons of fungi-affected crops being discarded every year or being consumed with unacceptable levels of the mycotoxin.

Scientists from The Donald Danforth Plant Science Center, International Crops Research Institute for the Semi-Arid Tropics (ICRISAT) in Hyderabad, India, US Department of Agriculture (USDA) and Louisiana State University are behind the work.

By producing small proteins called defensins, groundnuts can stop the fungus from propagating and infecting it - Defensins are produced as immune responses to pathogens by some plants (not usually groundnut), animals and humans.

The second approach, Host-Induced Gene Silencing (HIGS), uses a naturally occurring biological mechanism where plants and pathogens often exchange small nucleic acid molecules (RNAi) during the infection process. Groundnut seeds emit gene-silencing RNA molecules to help shut down the synthesis of aflatoxin by the fungus - The moulds, *Aspergillus flavus* and *Aspergillus parasiticus*, which infect groundnut, maize, cottonseed and chilli produce toxins that suppress the immune system, hinder growth in children and have been linked to liver cancer.

The approach could apply to other crops like maize, cotton seed, chilli, almond and pistachio.

## SCIENTISTS CLOSER TO OBTAINING GLUTEN-FREE WHEAT

Scientists have created a new strain of wheat using the Crispr-Cas9 gene editing technique, which has allowed the removal of some of the genes encoding gliadin production. The technique is being investigated for the production of gluten-free wheat suitable for coeliacs. At present, researchers at the Institute for Sustainable Agriculture in Spain have created a wheat with 15% of the gliadins in 'normal' wheat by eliminating 35 of the 45 genes that code for this protein.

## ANTIBACTERIAL FOOD PACKAGES

A study published in ACS Biomaterials Science & Engineering has investigated an antibacterial 'sugar-glass' comprising a coating with viruses that destroys bacteria. The coating comprises bacteriophages preserved in a pullulan-trehalose mixture, which may be used as a coating on food packages, creating antimicrobial surfaces for up to 3 months to protect foods against bacterial contamination.

## SCIENTISTS 'TELEPORT' LEMONADE BY SENDING FLAVOUR AND COLOUR ONLINE

Scientists have developed a way of 'teleporting' lemonade by digitally sending the flavour and colour from one internet user to another and the technology could be used to tackle the double burden of over and under nutrition, they say.

The scientists created a sensor which captures key information about the lemonade, such as the colour and the pH value. The person who wants to send the drink virtually dips the sensor into the beverage and then sends this data to a friend who, when taking a sip of water from a special custom-made, connected glass, will taste the same flavour as the original lemonade.

The electronic tumbler electrically stimulates the user's taste buds in order to replicate the sour taste sensations in the mouth. It is also fitted with LED lights to simulate the colour of the lemonade.

The researchers have already tested the teleportation in a scientific setting, and say there was "no statistically significant difference between the real and virtual lemonades with regards to the perception of sourness when both the pre-taste and actual taste feedbacks are combined".

Future work could focus on smell, temperature and other factors such as fizziness, they say. The team of researchers believe their also findings have the potential for practical applications that go beyond social media marketing and virtual interactions.

"This also gives users to experimentally create new flavours. Imagine if you can taste food or beverages on the internet or in a virtual reality environment or eat healthier food - even if you don't like the flavour - but you still perceive them as your favourite food."

Simulating the taste of food virtually could be one solution to two of the great challenges facing the food industry – overnutrition and undernutrition. The team have used the same technology and principles to develop healthy foods that are palatable, particularly among the elderly whose sensory receptors diminish with age, making eating a much less pleasant experience.

## SUSTAINABILITY, ENVIRONMENT & CSR

### WRAP PUBLISH YEAR ONE REVIEW OF COURTAULD 2025 COMMITMENT

The Waste & Resources Action Programme (WRAP) have recently published its first review of the Courtauld 2025 commitment. It came with the announcement of the names of twenty-four new signatories including ABP Food Group, Accor Hotels UK & Ireland, The Federation of Bakers, Hovis, ISS UK and the Welsh Local Government Association. The new signatories join 156 organisations who are working collaboratively through Courtauld 2025 to cut by one fifth the resources needed to provide UK's food & drink, in ten years.

You can read the review in full here: <https://tinyurl.com/y83lf7hw>



## UK TO EXPLORE TAX ON SINGLE-USE PLASTICS

The UK government has announced it is to start exploring the potential of a tax on single-use plastics.

Chancellor Philip Hammond says he wants the UK to become a 'world leader in tackling the scourge of plastic littering our planet and our oceans', pledging to start investigating how the tax system and charges on single-use plastics can reduce waste.

The government says such an initiative would build on the 2015 introduction of a 5p charge for plastic carrier bags, which has reduced the use of plastic bags by 80%.

Disposable plastics such as coffee cups and polystyrene takeaway boxes were highlighted in the Budget documents, although details on how a tax could work and what it could affect are scarce with the government planning to launch a call for evidence in 2018. Takeaway coffee cups, for example, are considered single use because it is difficult to separate the cardboard and plastic lining and recycle them. In addition, it is not clear whether a potential tax on single-use plastic would affect plastic bottles that are recyclable but are not always recycled or concentrate on plastics that cannot be recycled at all (such as takeaway food trays).

Retailers however are warning that a Budget plastic tax on single-use packaging could impact prices, with the BRC saying that the tax could add millions to the household shopping cost at a time when families are already struggling.

## POIG PUBLISHES CHARTER FOR SUSTAINABLE PALM OIL PROCESSORS

The Palm Oil Innovation Group (POIG) has launched a charter for traders and processors of sustainable palm oil that will "break the link between palm oil production and the destruction of forests and peatlands". POIG says the recently published charter is proof of its members' commitment to producing responsible palm oil.

NGO-backed POIG members include the Rainforest Action Network, Greenpeace, WWF and international labour rights association Verité. Food industry members include manufacturers Danone, Ferrero, Barry Callebaut and L'Oréal as well as Singapore-headquartered, Indonesian supplier Musim Mas and Colombian DAABON.

According to the charter, traders and processors must comply fully with POIG grower indicators across all of their own concessions and obtain independent verification of compliance. They must also develop risk assessment tools to reduce the amount of palm oil linked to deforestation, human rights abuses and other unacceptable activities.

Traders and processors, as well as their third party suppliers, are also required to publish on their own websites a list of all mills, refineries and plantations in their supply chain. This list must be updated every six months and include the name, location and type of product purchased, and the volume of oil that is processed in their operations.

Members must set up 'grievance trackers' on their websites that includes a comprehensive list of all grievances with the date, cause, nature of the complaint and the complainant's name as well as detailing the steps taken to resolve the problem.

The charter also includes a clause on manufacturers making 'palm-free' claims, an issue that palm producers see as discriminatory.

A 2017 EU resolution on palm oil and deforestation of rainforests recognised POIG for establishing "strong standards for responsible palm oil production" although it noted that industry has so far failed to adopt them.

## MMO ISSUE GUIDANCE ON NEXT PHASE OF 'DISCARDS BAN'

The Marine Management Organisation (MMO) has provided guidance for the fishing industry to help them comply with the next phase of the discard ban which comes into force on January 1st 2018. This outlines which fish come under the landing obligation, what fishermen have to do with them on board, and which can be sold for human consumption.

The new developments will see more fishing vessels captured by the landing obligation as thresholds for inclusion are reduced or removed for some fish species. There are also changes around exemptions for some vessels, in particular where scientific evidence indicates that an increase in selectivity of species is hard to achieve and around unwanted catches for certain gear types.

The development is the latest phase of the wider discard ban which will bring an end to the practice of throwing dead fish back into the sea. The landing obligation was initially introduced in January 2015 for certain pelagic fisheries. All quota species will be phased in under landing obligation rules by 2019.

The guidance can be located here: <https://tinyurl.com/y9lwvcak>

## RSPO FOCUSES ON SMALLHOLDERS IN SUPPORT OF SUSTAINABLE PALM OIL

The Roundtable on Sustainable Palm Oil and United Nations Environment Project have joined forces to help promote sustainable practices among smallholders producing palm oil as the environmental group sharpens its focus on smallholder farmers.

The small-scale funding agreement struck between the two aims to support palm oil smallholders and help them develop improved livelihoods and sustainable production.

A total funding of US\$199,611 from the 10YFP Trust Fund administered by UN Environment and matching funding US\$83,683 from RSPO will be distributed between smallholder farmers in the regions of Sabah, East Malaysia, and Seruyan, Central Kalimantan, over the course of the two-year project. The UN and RSPO said that it is hoped the funds will reach at least 50,000 smallholders in Sabah and around 5,300 smallholders in Seruyan.

The project was selected for funding by the 10-Year Framework of Projects (10YFP) Trust Fund, which is hosted by UN Environment. The goal of 10YFP is to enhance international cooperation to accelerate the shift towards sustainable consumption and production in both developed and developing countries.

As of mid-2016 smallholder farmers produced 40% of the world's palm oil. Developing support structures that enable smallholder farmers to adopt more environmentally sustainable practices and increase their incomes is an important aspect of the RSPO's work to develop a sustainable global palm oil supply chain.

## FCO, CEFAS & MMO PUBLISH INFORMATION ON A 'BLUE BELT SCIENCE PROGRAMME'

Information on a 'Blue Belt science programme' on the marine environment has been published by the Foreign & Commonwealth Office (FCO), Centre for Environment, Fisheries and Aquaculture Science (CEFAS), and Marine Management Organisation (MMO).

The Blue Belt programme supports delivery of the UK government's manifesto commitment to provide long term protection of over four million square kilometres of marine environment across the UK Overseas Territories. It provides £20 million of funding over 4 years (2016 to 2020) to:

- improve scientific understanding of the marine environment
- develop and implement evidence-based, tailored marine management strategies including surveillance and enforcement
- ensure management is sustainable and long term

The guidance can be found here: <https://tinyurl.com/yacru7h8>

## WRAP LAUNCH NEW FOOD LABELLING GUIDANCE TO REDUCE FOOD WASTE

The Waste & Resources Action Programme (WRAP), in association with Defra and the FSA, has produced guidance for food manufacturers and retailers about date labels and storage advice. It will be used by food manufacturers, retailers and brands as the industry standard and brings together recommendations that ensure food is safe and adheres to legal requirements, with best practice information to ensure it is stored and used within time.

The move is to help tackle the two million tonnes of food wasted each year in UK homes purely from it not being used in time. A third of this food waste is triggered because of how shoppers interpret existing date labels.

A new addition is the call to use helpful logos alongside text more often, which consumers find easier to understand than text alone. WRAP is calling for the freezing Snowflake logo to be reinstated where it might have been removed, and introduces a new Little Blue Fridge icon for foods which should be kept chilled, or benefit from being kept in the fridge.

The guidance can be found here: <https://tinyurl.com/yd48d79h>

## NEW CENTRE FOR SUSTAINABLE AQUACULTURE

The Department for Food, Environment and Rural Affairs have announced a new collaboration between the Centre for Environment, Aquaculture and Fisheries Science (CEFAS) and the University of Exeter. The Collaborative Centre for Sustainable Aquaculture Futures will focus on aquatic animal health, food safety and protection of the aquatic environment - in support of international food security and sustainable "blue" growth.

More information can be found here: <https://tinyurl.com/y863dd5n>



# British Frozen Food Federation Technical & Legislative Expert Group

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Meeting of the Technical and Legislative Expert Group  
To be held at 10am on Wednesday 8<sup>th</sup> November  
Belton Woods Hotel, Grantham

1. Apologies and Welcome
2. Minutes of previous meeting
3. Matters arising
4. Items for discussion - see list following
5. Items to discuss if time – see list following
6. Items for information – see list following
7. Items carried forward – see list following
8. Contact with other organisations
9. Projects
10. Any other business
11. Date of next meeting – Wednesday 10<sup>th</sup> January 2018 at The George, Stamford

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Agenda Item 4 – Items for discussion

- 4.1 Technical Seminar
- 4.2 GFSI
- 4.3 Member Survey
- 4.4 Regulating Our Future (2017\_06\_T)

Agenda Item 5 – Items to discuss if time

- 5.1 EU Working Group meeting 17 Oct - wishbone and turkey neck (2017\_06\_R, 2017\_06\_Y)  
Consultations:
- 5.2 'Rules of Origin' - Brexit & potential implications on preferential tariffs (2017\_06\_C)
- 5.3 Defra Non-Tariff Barrier Research Paper (2017\_06\_X)
- 5.4 BRC Audit Optimisation Initiative Project update

Agenda Item 6 – Items for Information

- 2017/06/A Third country suppliers - Treated raw materials for production  
of gelatine and collagen
- 2017/06/B Fipronil update
- 2017/06/D BUEC antibiotic resistance online campaign

2017/06/E	Attempts to Change the Legal Basis of the EUPPWD
2017/06/F	FSA annual report on MANCP progress
2017/06/G	Campden BRI HepE seminar
2017/06/H	Changes to the FSA Campylobacter survey
2017/06/I	Output from Brussels follow up meeting on Fipronil
2017/06/J	Avian Influenza update
2017/06/K	Brazilian Meat- DG (SANTE) audit report
2017/06/L	Hong Kong suspend imports of Brazilian Meat
2017/06/M	Glyphosates - BfR press release re plagiarism accusations
2017/06/N	MEPs call to veto Commission proposal on Endocrine Disruptors
2017/06/O	Latest FSA update on Fipronil
2017/06/P	Blockchain Technology and Food Fraud
2017/06/Q	'Future of Packaging' Supplement in The Times
2017/06/S	MMO updates to 'Blue Book'
2017/06/U	Link to Commission Guidance Platform on food hygiene rules
2017/06/V	Updates to documents relating to imports from third countries (composite products)
2017/06/W	Avian Influenza Update

#### Agenda Item 7 – Items Carried Forward

Standing agenda items awaiting further development:

- 7.1 Glaze Methodology
- 7.2 Whole Genome Sequencing
- 7.3 Review of Date coding guidance
- 7.4 Salt in Scampi Challenge
- 7.5 PA3

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

- 8.1 **Contacts Made**  
NFU Mutual
- 8.2 **Future Meetings Arranged**  
Bulher/Sortex/BOC – date TBC  
The Anaphylaxis Campaign – date TBC

#### Agenda Item 9 – Projects

- 9.1 Shelf Life (MPF)
- 9.2 Gold Book (DR)

#### Agenda Item 10– Any Other Business

- 10.1 Future Guest Speakers - Suggestions invited.
- 10.2 Nominations for Vice Chair
- 10.3 People Awards Update

## 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, Bidfood
- Sandra Brand - 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.
- Graham Christy - Group Technical Manager, Froneri UK 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)
- Scott Johnston - Technical Director, Youngs Ltd.



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### Join us at the BFFF Technical Seminar on the 22nd Feb:

Air Liquide present "Innovations in freezing" at BFFF's Technical Seminar. A succinct insight into how cryogenic applications can meet you and your customers requirements, focusing on **quality, hygiene, sustainability** and **efficiency**.

For more information, please contact Air Liquide quoting BFFF:  
Tel: 0800 637 737 E-mail: [geneq.ALUK@airliquide.com](mailto:geneq.ALUK@airliquide.com)

"Introducing the new Cryo Tunnel -FP1.  
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