

T & L UPDATE

BFFF TECHNICAL AND LEGISLATIVE UPDATE

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British Frozen Food Federation

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CONTENTS

ACTIVITY OF EUROPEAN INSTITUTIONS

Calls for Tough Laws on Processed/'Ultra-Processed' Food	5
EC and FAO Strengthen Partnership Against Food Crises	5
Commission Approves €243 Million for Life Programme	5

ADDITIVES, CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

Quarterly Pesticides Monitoring Results for Q1 2018	6
Opinion on Use of Excessive Amounts of Antioxidants	6
EFSA Working Group to Evaluate BPA Toxicity	6
France See Further Setback to Banning Glyphosate	7
FDE Toolbox on Mineral Oil Hydrocarbons	7

ALLERGENS

FSA Food Allergy and Intolerance Survey Results	7
The Low Down on Lupin	8
'A Day in the Life of Chloe'	9
Pret Allergy Case Prompts Questions Around Labelling	9
Doves Farm Invest £4.5M in Gluten Free Plant	9
Allergen Information and National Information Campaign	10

ANIMAL WELFARE

UK Controls on Import of Live Animals and Animal Products	10
Avian Influenza Update	10
European Citizens 'End the Cage Age' Initiative	10
Defra publish latest TSE Surveillance Statistics	10
Defra Update Notifiable Avian Disease Control Strategy	11
Defra Publish Quarterly Statistics on TB in Cattle	11
Bluetongue Virus in Cattle from France	11
Guidance on Preventing Fish or Shellfish Diseases	11

BREXIT

Exclusive BFFF Member Benefit - Brexit Helpline	12
Inquiry on Defra Progress for Brexit	12
House of Commons Paper on Effects of a 'No-Deal'	12
House of Lords Report on Brexit Customs Challenges	13
CIEH Press Release on Suspending Food Regulations	13
Government Technical Notices on Effects of a 'No-Deal'	14

FOOD SAFETY AND ZOOSES

Isolated Case of BSE in Aberdeenshire	14
EFSA Report on Latest Joint Meeting on Zoonoses	14
Report on Meat Cutting Plants and Cold Store Review	15
Campylobacter Levels in UK Retail Whole Chickens	15
FSA Issue Advice on Salmonella Typhimurium Outbreak	15
FSA Publish Summary of September Board	16
Update on UK National Inspection Strategies for Food	16
Review FSS Actions in Errington Cheese E. Coli Outbreak	16
FSA Survey on AMR of Bacteria in Chicken and Pork	17
FSAI Publish Audit of Multiple Retailers	17

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

NCSC Advise on Reports of Russian Cyber Attacks	18
European Parliament Recommendations on Dual Quality	18
EU Concerns on Revision of the General Food Law	18
'Eat ORIGINAL! Unmask your Food' Initiative	19
Meat Sample Tests 'Not Representative' of Food Industry	19
Food Authenticity Network Recognised By Codex	19

CONTENTS

GLOBAL STANDARDS

Amended List of UK Approved Organic Certification Bodies	20
New Edition of Understanding Codex Published	20
Codex Campaign to Promote A World Food Safety Day	20
Codex Information of ePING Notification Alert System	20

HEALTH AND NUTRITION

FSS Publish Briefing Paper on Discretionary Foods	21
Calorie Labelling on Food and Drink Outside the Home	21
IGD Launch Healthy Eating in the Workplace Guide	21
PHE Invite Local Authorities to Join Trailblazer Programme	21
PHE Responses to Nutrient Profiling Model Consultation	22
PHE Eatwell Guide Updated	22

IMPORTS AND THE SUPPLY CHAIN

European Parliament Votes on Unfair Trading Practices	22
Defra Announce Pilot Scheme for Seasonal Workers	23
FSA Export Certification Guidance (Non-EU)	23

REGULATORY

FSA Publish Update on RoF Programme	23
CIEH Call for Food Labelling Loopholes to be Closed	23
Quarterly Review of UK Food and Feed Law Published	24
Reg. Regarding Cochineal, Carmenic Acid and Carmines	24

RESEARCH & TECHNOLOGY

Leading Scientists Continue Research into Gene Editing	24
Consumers Care More About Ingredients Than Brands	25
Study Explores the 'Real' Ingredients in Processed Foods	25
Scientific Review of Histamines in Salmonids	26
New Test Methods for Plastic and Rubber Product Safety	26

SUSTAINABILITY, ENVIRONMENT & CSR

Report on Implementation of EU Waste Legislation	26
UK to Help Developing Countries Tackle Climate Change	27
Defra Publish Updated Guidance on Carrier Bag Charges	27
Defra Announce Pilot Scheme to Reduce Food Waste	27
Resolution on Recycled Plastics and Marine Litter	27
Gov. to Replace Single-Use Plastics	28
WRAP and IGD Launch Food Waste Reduction Program	28
Government Backs Calls to Protect Marine Environment	28
Defra Scheme to Reduce Air Pollution from Farming	29
EP Plans to Improve Tap Water and Cut Plastic Litter	29

FOOD SAFETY REPORTS

RASFF - Annual Report for 2017	29
FSA Latest Summary of Food Incidents	29
FSA Latest Reinforced Checks Data	29
RASFF Early Warning Systems	30
Other Information Sources	31

CONSULTATIONS

Recent Consultations	32
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BFFF TECHNICAL SEMINAR 2019

2019 Seminar Launched!	33
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BFFF TECHNICAL EXPERT GROUP

Agenda for Meeting on 10th October 2018	34
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FOREWORD

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

This edition brings you the latest round-up of news from across the industry from the uncertainties of Brexit and the possible effects a 'no-deal' may bring to FSA advice on the ongoing Salmonella typhimurium outbreak – it will hopefully serve to inform and should include something of interest for everyone.

On the subject of Brexit, if you're looking for advice don't forget as part of our suite of member benefits we offer a Brexit Helpline. Turn to page 12 to find further detail along with the number to dial – the first 30 minutes is free! And if you don't have the need for it now, be sure to keep the number handy as no doubt in the coming months it will prove invaluable.

You'll find a couple of really interesting articles in the Allergen section – Did you know that there is a botanical link between lupin and peanut which means that some people with peanut allergy react to lupin if they come into contact with it? And if you want to know what it's really like to live with a severe food allergy, be sure to watch the video in the article 'A Day in the Life of Chloe' shared with us by colleagues from Lancashire Trading Standards – it's a real eye opener.

I'm also pleased to report that preparations for the 2019 BFFF Technical seminar are progressing nicely. Work on the detailed agenda is well underway so watch out over the coming weeks for more detailed information of the fantastic line up of speakers. Tickets are now available for the event but a word of warning...don't leave it until the last minute to book – there are a limited number available and after the success of last year's event they are already being snapped up fast!

And remember, there's also the People Awards which takes place after the seminar. This year we've introduced new categories aimed not just at individuals but whole teams. The atmosphere at last year's event was absolutely fantastic so don't miss out - make a day of it and join us for both! More details can be found at: <http://bfffpeopleawards.co.uk/>

I do hope you find this edition a valuable read. As always, your feedback would be most welcome. There's always a lot going on in Technical so it's only with your help that we can ensure we bring you the information most relevant to you and your business. With a membership base as wide the BFFF inevitably there will always be some items which aren't relevant for you but by feeding back what you want to see more/less of we can make small changes that hopefully benefit the majority.

Denise



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

ACTIVITY OF EUROPEAN INSTITUTIONS

FRENCH PARL. CALLS FOR TOUGH LAWS ON PROCESSED/'ULTRA-PROCESSED' FOOD

A report presented in the French parliament has called for tougher laws on processed and 'ultra-processed' food to make them healthier, including setting maximum limits on salt, sugar and fat, caps on the number of additives used, banning junk food marketing to children and prohibiting health claims on unhealthy foods.

Ultra-processed foods include soft drinks, packaged snacks and confectionery, mass-produced packaged breads, reconstituted meat such as hot dogs and chicken nuggets, instant soups and noodles and industrially pre-prepared pizzas, pies and ready meals. They also tend to be aggressively marketed, served in big portion sizes and are designed to be eaten as snacks rather than regular meals, all of which can contribute to excessive calorie intake and ultimately overweight and obesity.

There are currently 338 additives authorised for processed foods in France but the committee wants to reduce this to just 48 by 2025 - the same number allowed in organic food. Additionally, the report proposes that the number of additives used per category in the same product be limited. For example, instead of manufacturer's being able to add numerous colours, flavours and emulsifiers to one product, they would only be permitted to add one colour, one flavour and one emulsifier. The report also asks the French government to prioritise public research into the cumulative 'cocktail effect' of food additives and their lasting health consequences and the extension of Country of Origin Labelling (CoOL) to these types of products.

The report also calls for a mandatory maximum salt content of 18 g per kilo of flour used in bread and maximum salt levels for other processed and pre-packaged products to be defined on a per category basis. This comes as, according to MP's, the recommendations made by France's national food safety agency, ANSES, in 2002 regarding salt content have "not been respected". It also takes on board another ANSES recommendation by calling for trans fats not to make up more than 2% of any product.

The report, which is the result of many months of work, was voted on by a committee made up of 29 cross-party politicians from the National Assembly and calls for those that do not respect these limits to be fined.

EC AND FAO STRENGTHEN PARTNERSHIP IN FIGHT AGAINST FOOD CRISES

The European Commission and the UN Food and Agriculture Organization (FAO) have strengthened their partnership to boost the resilience of millions of people struggling with severe and often prolonged or recurrent food crises around the world.

The agreement for a €70 million contribution, was signed in the margins of the UN general assembly in the US and will enable the roll out of resilience interventions, the production of food security and resilience analyses to better target actions against hunger, and the strengthening of coordination, policy, prevention and response mechanisms at country and global level to better tackle deepening food crises. You can read more in the recent press release here: <https://tinyurl.com/ydeklbxc>

COMMISSION APPROVES €243 MILLION FOR LIFE PROGRAMME

The European Commission has approved an investment package of €243 million from the EU budget for projects under the LIFE programme supporting nature, the environment and quality of life in Europe's transition to a more sustainable and low-carbon future.

The EU funding will mobilise additional investments leading to a total of €430.7 million going towards 142 new projects. With numerous trans-national projects funded, LIFE will have an impact in every EU Member State.

Funds of €196.2 million will go to projects in the field of environment and resource efficiency, nature and biodiversity, and environmental governance and information. This includes major investments in projects that will enable more plastic to be reused. Turning this waste into high-quality raw materials for the car, construction and packaging industries is just one way in which LIFE gives practical support to achieving the goals of the European Commission's European Strategy for Plastics in a Circular Economy.

In the area of climate action, the EU will invest €46.8 million to support climate change mitigation, adaptation and governance and information projects. This includes practical support for Member States drafting their 2030 national climate and energy plans that will help them collectively reduce greenhouse gas emissions by at least 40% by 2030 compared to 1990 levels. LIFE funding will also help farming and forestry adapt to climate change and improve communities' resilience to extreme weather events, from floods and heatwaves to water shortages.

ADDITIVES, CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

QUARTERLY PESTICIDES MONITORING RESULTS FOR Q1 2018 PUBLISHED

Department for Environment, Food and Rural Affairs (Defra) and the Health and Safety Executive (HSE) have recently published their Quarter 1 2018 results from the quarterly monitoring programme to check UK grown and imported food for pesticide residues. HSE working under Defra's authority has official responsibility to organise a monitoring programme of UK food for pesticide residues. The programme is made up of a risk-based national rolling programme of surveys and includes participation in EU-wide monitoring.

The report details the results of a survey of 573 samples of 21 different foods. 44 of the samples contained residues above the legal Maximum Residue Level (MRL) which were in the surveys of beans with pods, beef, frozen vegetables, grapefruit, melon and okra.

However, the report points out that the findings of chlorate residues in frozen vegetables and melon should not be treated as breaches of the legislation, and therefore they have not been highlighted as such. Section 4, page 79, details work currently being done on chlorate residues. As you may be aware, the BFFF are active members of the Food & Biocides Industry Group (FBIG) and to keep members up to date we also run a Biocides and Chlorates member interest group. Should this be an area you are interested in, please contact Deniserion@bff.co.uk and we can add you to the group!

You can view the pesticide residues monitoring report in full here: <https://tinyurl.com/ycqglgh>



SCOPAFF OPINION ON USE OF EXCESSIVE AMOUNTS OF ANTIOXIDANTS

The European Commission have recently published the Opinion of the Standing Committee on Plants, Animals, Food and Feed (SCOPAFF) on the use of excessive amounts of antioxidants. The Committee unanimously endorsed the view that food additives, authorised at quantum satis, acting as antioxidants shall not be used at a level higher than is necessary to achieve the antioxidant effect.

Certain food additives typically used as antioxidants (e.g. ascorbic acid-ascorbates, citric acid-citrates) are authorised in different food categories at quantum satis, i.e. to be used in accordance with good manufacturing practice, at a level not higher than is necessary to achieve the intended purpose and provided the consumer is not misled. However, several cases of the use of high levels of antioxidants (especially in meat and fish) have been noticed for which their compliance with the quantum satis principle was put in question.

As a result, the Standing Committee unanimously endorsed that the use of higher levels, e.g. to mask or replace the use of preservatives to avoid regulatory restrictions for preservatives and to extend the shelf-life and fresh appearance as if preservatives were used, is not in compliance with the quantum satis principle and thus not authorised.

For the use of ascorbic acid-ascorbates (E 300-302) in tuna loins the level of no more than 300 mg/kg is regarded as sufficient to achieve the desired antioxidant effect.

EFSA WORKING GROUP TO EVALUATE BPA TOXICITY

The European Food Safety Authority (EFSA) have announced that its new Bisphenol A (BPA) working group, the Panel on Food Contact Materials, Enzymes and Processing Aids (CEP), is to start evaluating the toxicological data on BPA published since December 2012.

As part of this evaluation, the Working Group will employ the scientific protocol for the hazard assessment of BPA finalised by EFSA and International experts in 2017, and also evaluate the results of the US 'CLARITYBPA' Program (Consortium Linking Academic and Regulatory Insights on Toxicity of BPA), published in February 2018.

EFSA's Panel on Food Contact Materials, Enzymes and Processing Aids (CEP) will then re-assess the potential hazards of BPA in food and review the temporary safe level set in EFSA's previous full risk assessment from 2015. This new assessment should be ready by 2020.

More information about the work can be found in the following press release from EFSA: <https://tinyurl.com/y8cj7gch>

FRANCE SEE FURTHER SETBACK TO BANNING GLYPHOSATE

French MPs have once again refused to enter the banning of glyphosate into legislation. The promise by Emmanuel Macron, to phase out glyphosate within the next three years will now not be included in the text of the agriculture and food law.

The banning of glyphosate within the next three years was not initially included in the government's bill but following the intensification of the debate about the herbicide's renewal at European level, the question of inclusion in the legislative text was posed in the parliamentary debate.

However, French MPs who were voting at second reading on this comprehensive reform which is aimed at reforming the trade relations in the agricultural sector and promoting healthier food, once again refused to approve the banning of glyphosate.

You can find more information here: <https://tinyurl.com/yab33rra>

FDE TOOLBOX ON MINERAL OIL HYDROCARBONS

FoodDrinkEurope have recently released a 'toolbox' for preventing the transfer of undesired mineral oil hydrocarbons into food. The toolbox provides an overview of currently known and potential entry routes of mineral oil hydrocarbons into food and can be used by companies to review processes and devise appropriate product-related measures for the reduction of contamination

You can download and read more about the toolbox here: <https://tinyurl.com/yd7yvqzr>

ALLERGENS

FSA RELEASE FOOD ALLERGY AND INTOLERANCE SURVEY RESULTS

The Food Standards Agency (FSA), in partnership with Allergy UK (AUK) and the Anaphylaxis Campaign (AC), have recently released the results of a survey on the views of young people living with food allergies and intolerances. The survey also revealed that while 67% of respondents reported being aware of the legal requirement of food businesses to provide information on the top 14 allergens, only 14% felt extremely confident asking for allergen information when dining out and 14% reported feeling not at all confident.

Other findings were that 59% reported they tend to visit the same places when eating out, 55% reported that they always researched the menu online before going to a new or unfamiliar place whereas only 9% reported always contacting a restaurant in advance to check they provide allergen information.

When meeting new people, 5% of respondents with a food allergy and 11% with a food intolerance reported not telling anyone about their condition at all, potentially risking allergic reactions or fatal consequences. When asked why, some respondents said they felt embarrassed and some said that their condition was too complicated to explain.

Working with AUK and AC, the FSA are now launching 'easy to ASK', a campaign designed to empower young people to ask food businesses about allergens when eating out, so that they can make safe choices.

FSA Chairman Heather Hancock said:

'Food businesses have an important part to play in making this age group feel more at ease. They are required always to provide accurate allergen information. Through our easy to ASK campaign, we're raising awareness and understanding to boost the confidence of young people, and we're encouraging food businesses to make it easier for everyone to ask the question, speak up and help keep those at risk safe.'

You can read the survey report in full here: <https://tinyurl.com/yb7f4har>



Anaphylaxis Campaign

The following article has kindly been provided by David Reading OBE, Founder and Honorary Vice-President of the Anaphylaxis Campaign.

A young man with peanut allergy suffered a severe allergic reaction after eating a chicken and ham pie in his office canteen. He suspected there were peanuts in the meal, but laboratory tests proved negative. Then it was pointed out that the pastry – imported from France – contained lupin flour. He saw an allergist and skin prick tests showed him to be extremely allergic to lupin.

At around the same time, a 50-year-old woman reacted severely to an apple flan, bought in a UK supermarket. A few months later she had two more mystery reactions – first to a plate of fish and chips with mushy peas and then to a single onion ring eaten in a pub. When seen by an allergist, a test to lupin proved positive.

The lupin is well-known as a popular garden flower with its tall, colourful spikes, but its use as a food was little-known until relatively recently. The seeds of certain varieties of lupin are crushed into flour and used to make baked goods such as pastries, pies, pancakes and pasta.

It was in 1996 that a variety of sweet lupin was first granted clearance for use as a food in the UK and since then, allergy to lupin has become well recognised. In 2007 lupin was added to the list of allergens subject to mandatory allergen labelling.

The cases referred to above, taken from the files of the Anaphylaxis Campaign, are just two of those that have been recorded. Numerous other cases are presented in the medical literature. For example, UK researchers reported that a 41-year-old woman with no history of allergy suffered a severe reaction after eating a quiche. And a 42-year-old woman suffered reactions on three occasions after eating baked goods containing lupin flour. (Bansal et al, 2014).

Clearly people with a known allergy to lupin must take special care, but there is also some risk for an unknown number of people with peanut allergy. The fact that there is a botanical link between lupin and peanut means that some people with peanut allergy react to lupin if they come into contact with it.

French researchers performed skin prick tests to lupin on 24 peanut-allergic patients, 11 of which were positive. Seven were given oral challenge tests with lupin and six of them reacted. (Moneret-Vautrin, 1999). It is known that people with peanut allergy commonly have positive allergy tests to related legumes such as lentils, chick peas, and lupin, but the frequency of actual allergic reactions on exposure is usually much less common. This does create problems for doctors in advising their patients.

A key message for the food industry is to pay special attention to products made on the Continent. Lupin is more commonly used in parts of Europe than in the UK, so multinational companies need to be aware of products coming in. In our view, they should perhaps resist the use of lupin if there are suitable alternative flours available.

References:

Bansal AS, Sanghvi MM, Bansal RA and Hayman GR (2014). Variably severe systemic allergic reactions after consuming foods with unlabelled lupin flour: a case series. Journal of Medical Case Reports.

Moneret-Vautrin, D.A., Guerin, L., Kanny, G., Flabbee, J., Fremont, S. & Morisset, M. (1999). Cross-allergenicity of peanut and lupine: the risk of lupine allergy in patients allergic to peanuts. Journal of Allergy and Clinical Immunology. [Online]. 104 (4). p.pp. 883–8.



'A DAY IN THE LIFE OF CHLOE'

There has been a dramatic increase in allergic diseases in recent years. In 2017 the Anaphylaxis campaign were alerted to nine food allergy related fatalities most of which, sadly, concerned children. It is therefore important that everyone knows what to do to make it as safe as possible for those with allergies and to know how to help them if they have a reaction. But of equal importance is the mental well being of those people who are living with allergies.

Chloe Fitzpatrick is an inspirational, determined and positive minded teenager, who does not allow her severe allergy to control her life. In partnership with Lancashire Trading Standards and Oswaldtwistle Civic Arts Centre she has created a video to raise awareness of food allergy and to help educate young people and adults about the potentially life-threatening nature of the condition and just how it can affect everyday life. The video also aims to educate on the use of potentially life-saving epipens.

'A Day in the Life of Chloe' is an engaging and motivational film and although designed as a tool for schools it should also prove useful across industry. It is hoped that by educating about food allergies it will provide a more inclusive climate and create more tolerance and understanding.

You can find the video and lots of supporting information here: <https://tinyurl.com/ybv7ff4w>. Please feel free to share!

PRET ALLERGY CASE PROMPTS QUESTIONS AROUND LABELLING REGULATIONS

MPs are supporting a call for a review of legislation relating to allergen labelling on foods following the widely publicised and tragic death of 15-year-old Natasha Ednan-Laperouse.

Natasha died in July 2016, following a catastrophic allergic reaction after unknowingly eating sesame seeds contained in an artichoke, olive and tapenade baguette, which she had bought from a branch of Pret at Heathrow. The teenager was with her father when she collapsed on board a flight to Nice.

In a report published, coroner Dr Sean Cummings outlined "matters of concern" identified in Natasha's inquest and wrote: "In my opinion there is a risk that future deaths could occur unless action is taken." He said allergens were not "labelled adequately or clearly" on Pret packaging when products were prepared in their kitchens for direct sale under regulation 5 of the Food Information Regulations.

The regulations state that for items made in store it is sufficient for general allergen warnings to be posted around the shop, rather than on the packaging, and for specific advice to be given verbally by staff.

Cummings also added there had been "no coherent or co-ordinated system for monitoring customer allergic reactions" despite more than 200 million items being sold a year, adding that the current system "remains highly inadequate".

Cummings concluded that Pret's chief executive, Clive Schlee, the environment secretary, Michael Gove, the Medical and Healthcare products Regulatory Agency and the chief executive of Pfizer have the power to take action. The named parties must now respond to the report by 3rd December 2018 with details of any action taken.

Pret have already announced that it will include full ingredient labelling on all its products following Natasha's case.

DOVES FARM INVEST £4.5M IN GLUTEN FREE PLANT

UK cereal maker Doves Farm Foods has invested £4.5m (\$5.9m) in a new production plant to capitalize on the growth of the gluten-free cereal category.

Doves Farm, which also produces a gluten-free range call FREEE by Doves Farm, said it has seen significant growth in the gluten-free cereal category over the past decade, driven by consumers, both coeliac and those wanting to avoid gluten, seeking healthy options.

The new plant is located next to the company's existing production facility in Wiltshire and will focus on producing the company's gluten- and dairy-free cereal brands, including Fibre Flakes, Cereal Flakes, Corn Flakes and Chocolate Stars, using newly reformulated recipes. The brands will be brought under the FREEE umbrella and according to Doves, manufacturing the gluten-free cereals in the new dedicated plant will ensure full control of production to eliminate any risk of contamination or need for alibi labelling.



On completion of the plant, Doves Farm will move production of its cereals from Italy to the UK.

FSAI SURVEY ON ALLERGEN INFORMATION AND NATIONAL INFORMATION CAMPAIGN

The Food Safety Authority of Ireland (FSAI) have recently released the results of a survey on written allergen information. The survey, conducted between 6th – 10th September amongst 1000 adults, shows that food businesses need to do more to ensure that consumers are protected by providing accurate, written allergen information about the foods they sell.

The FSAI have also launched a national information campaign, across print, online and broadcast media, to raise further awareness amongst food businesses of their legal requirements regarding allergen labelling. The campaign highlights the potentially fatal consequences that missing or inaccurate allergen information can have on an individual's health.

You can find more information here: <https://tinyurl.com/yd5gxdok>

ANIMAL WELFARE

UK CONTROLS ON IMPORT OF LIVE ANIMALS AND ANIMAL PRODUCTS

The Department for Environment, Food and Rural Affairs (Defra) have recently published a review of controls on imports of animals and animal products for the period April 2016 to March 2017. This latest review has been prepared with contributions from the FSA, the Agriculture and Rural Affairs Departments in the Devolved Governments, APHA and Border Force.

The report itself covers: risk assessment/global disease surveillance; UK border controls; and cooperation between agencies and can be found here: <https://tinyurl.com/yckvx8wk>

AVIAN INFLUENZA UPDATE

The European Food Safety Authority (EFSA) have released an overview of avian influenza in Europe between May and August 2018, which shows that there were three highly pathogenic avian influenza (HPAI) A(H5N8) outbreaks in poultry establishments and three HPAI A(H5N6) outbreaks in wild birds. There is no evidence to date that HPAI A(H5N8) and A(H5N6) viruses circulating in Europe have caused any human infections.

You can read the overview in full here: <https://tinyurl.com/yals6rr4>

EC ANNOUNCE EUROPEAN CITIZENS 'END THE CAGE AGE' INITIATIVE

The European Commission have announced that it has decided to register a European Citizens Initiative entitled 'End the Cage Age'. The stated objectives of the proposed Citizens' Initiative are to end inhumane treatment of farm animals kept in cages. The registration of this Initiative took place on 11th September 2018, starting a one-year process of collection of signatures of support by its organisers. Should the initiative receive one million statements of support within one year, from at least seven different Member States, the Commission will have to react within three months.

Further information can be found in a recent press release: <https://tinyurl.com/y8vqyhy7>

DEFRA PUBLISH LATEST TSE SURVEILLANCE STATISTICS

The Department for Environment, Food and Rural Affairs (Defra) have recently published updated Transmissible Spongiform Encephalopathies (TSE) surveillance statistics for the following species:

- Goats - <https://tinyurl.com/yaekovxo>
- Sheep - <https://tinyurl.com/y9d3uevn>
- Cattle - <https://tinyurl.com/y7csarep>
- Exotic Ruminants - <https://tinyurl.com/y98u3frv>

Updated statistics on the active disease surveillance of TSEs in Great Britain have also been published and can be found here: <https://tinyurl.com/yc3s2536>



DEFRA UPDATE NOTIFIABLE AVIAN DISEASE CONTROL STRATEGY

The Department for Environment, Food and Rural Affairs (Defra) have recently updated the notifiable avian disease control strategy for Great Britain. The changes include updated reference to the time period allowed for a derogation allowing the continued marketing of free-range eggs and poultrymeat as free range during a housing order, a new section on trade and changes to secondary cleaning and disinfection policy.

You can read the updated strategy here: <https://tinyurl.com/y9soru8t>

DEFRA PUBLISH QUARTERLY STATISTICS ON TB IN CATTLE

The Department for Environment, Food and Rural Affairs (Defra) have published the latest national quarterly statistics on tuberculosis (TB) in cattle in Great Britain. The statistics are obtained from the Animal and Plant Health Agency (APHA) and are a snapshot of the position in relation to TB in cattle for the quarter ending June 2018. The key highlights include:

- In England overall, the headline herd incidence rate has decreased from the previous 12 months, while the herd prevalence rate is almost unchanged;
- In Scotland, which has had official TB-free status since 2009, and in the Low Risk Area of England, herd incidence and herd prevalence remain very low and stable; and
- In Wales overall, herd incidence and herd prevalence have increased slightly on the previous 12 months

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

BLUETONGUE VIRUS IN CATTLE FROM FRANCE

The Department for Environment, Food and Rural Affairs (Defra) announced on 24th September that bluetongue virus had been detected in two cattle imported from France to North Yorkshire.

The Animal and Plant Health Agency (APHA) and the Pirbright Institute identified the disease in the animals when they were brought to North Yorkshire from an assembly centre in Central France, where bluetongue continues to slowly spread.

Action is being taken to ensure the risk of spread of the disease is reduced, with movement restrictions at the affected premises. The two cattle were isolated and have been humanely culled. Following the successful interception of the infected animals, the UK remains officially bluetongue-free, the risk of the disease remains low and exports are not affected.

You can read more here: <https://tinyurl.com/y7neu5xc>



GUIDANCE ON PREVENTING FISH OR SHELLFISH DISEASES

The Department for Environment, Food and Rural Affairs (Defra) have issued an update to the Guidance on preventing fish or shellfish diseases.

The guidance has been updated to include details of a new outbreak of Koi herpesvirus in Southampton and can be found here: <https://tinyurl.com/q6rhh7b>

BREXIT

EXCLUSIVE BFFF MEMBER BENEFIT - BREXIT HELPLINE



Exclusive BFFF Member Benefit

Our strategic partners Shakespeare Martineau LLP are offering BFFF members free confidential, unbiased and exclusive access to this BREXIT advice line.

The BREXIT helpline provides BFFF members with access to experienced legal professionals for support on BREXIT implications.



The effect of Brexit has yet to hit. But the political uncertainty and vacuum of details has eroded mid-market businesses' confidence on the likelihood of positive economic outcomes. With the timer switched firmly on, businesses should take realistic and cost-efficient steps to explicitly prepare for Brexit.

Why not make use of our BFFF exclusive Brexit Helpline:

- Specialist helpline to assist with any Brexit related queries including immigration issues
- 30 minutes free legal advice
- Discounted fees
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PUBLIC ACCOUNTS COMMITTEE INQUIRY ON DEFRA PROGRESS FOR BREXIT

The Public Accounts Committee announced on 3rd October 2018 that it was conducting an inquiry into the progress of the Department for Environment, Food and Rural Affairs (Defra) towards Brexit. This follows a National Audit Office report, which concludes that Defra is at high risk of not being ready for a 'no-deal' EU Exit. The report highlighted that, although it has made progress in preparing for Brexit, Defra is running out of time to plan and create new services, negotiate export agreements with other countries, and deliver new legislation before the Brexit deadline. It has not met key milestones and faces further challenges in areas outside its control.

Defra is one of the government departments most affected by Brexit and is responsible for 55 out of the 319 EU-related work streams. More information can be found here, including the latest submitted written evidence: <https://tinyurl.com/yborvkcw>

HOUSE OF COMMONS PUBLISH PAPER ON POSSIBLE EFFECTS OF A 'NO-DEAL' BREXIT

The House of Commons Library published on 10th September, a paper on the possible effects of a 'no deal' Brexit. This paper looks at how such a situation might come about, the constitutional implications for the UK and the devolved administrations, and what the impact might be in a range of policy areas including: the economy; trade and customs; the Irish border; food supply; agriculture and fisheries; and energy.

Note: because of the many unknowns and variables surrounding Brexit, the scenarios outlined are based on contexts and policy areas in which it is easier to estimate the practical consequences and costs than in others.

The paper can be accessed here: <https://tinyurl.com/y8kwsbpv>

HOUSE OF LORDS PUBLISH REPORT ON BREXIT CUSTOMS CHALLENGES

The House of Lords EU External Affairs Sub-Committee has released a report on the customs challenges of Brexit.

In its Chequers White Paper, published in July 2018, the Government proposed the establishment of a Facilitated Customs Arrangement (FCA) with the EU. This aims to preserve the status quo for UK-EU trade, while enabling the UK to pursue an independent trade policy. Alongside a free trade area for goods and a 'common rulebook', there would be no tariffs and no routine customs controls.

HM Revenue and Customs estimates the FCA to cost UK importers £700 million a year. Under 'no deal', the estimated annual cost to UK traders would be £18 billion.

The report outlines several significant questions and concerns that need to be addressed with the FCA proposal, not only for it to be workable, but also acceptable to the EU. Key findings include:

- It is unclear how goods could be tracked and who would carry liability for keeping EU and UK destined goods separate. The UK's proposal to collect revenue on behalf of the EU makes agreement difficult as the EU's chief Brexit negotiator has stressed that the EU will not delegate duty collection to a non-Member State.
- The FCA's repayment mechanism is untested and will take several years to be developed and implemented.
- Part of the implementation of the FCA relies on the establishment of new trusted trader schemes and maximising their take-up.
- In the case of 'no deal', trading with the EU under WTO rules would be disruptive and costly. Up to 245,000 businesses currently trade exclusively with the EU and would have to gain expertise in complex customs procedures, which they do not yet have. They could choose to outsource part of the customs procedure, but at a cost.
- Checks to the customs paperwork and time-consuming regulatory checks on some goods would cause delays at roll-on/roll-off ports and disrupt highly integrated supply chains.
- The Government's position that, in the event of 'no deal', customs checks of EU goods could be unilaterally suspended to keep goods moving, may be in breach of WTO rules.

With only five months before the UK's scheduled exit from the EU, agreement on the principles underpinning any future customs arrangements has become a matter of urgency. There are now calls for government to provide greater clarity on the operation of the scheme and on how it intends to address the EU's concerns.

You can read the report in full here: <https://tinyurl.com/y7orl6v7>

CIEH ISSUE PRESS RELEASE ON SUSPENDING FOOD REGULATIONS

The Chartered Institute of Environmental Health (CIEH) and Lord Bassam have strongly criticised the Government for its approach towards food safety in the United Kingdom post-Brexit.

There has been strong pressure on the Government to clarify its approach to both food regulations and maintaining the UK's food supply after Brexit; specifically, in the event of a "no deal" scenario. In a recent press release CIEH and Lord Bassam stated that a lack of clarity has led to the fear that the Government will simply suspend food regulation in the UK in the event of a "no deal" with the EU as well as ceasing the inspection of imported food at Britain's borders to speed up supply.

In a House of Lords debate, Lord Bassam, joined by Peers from across the political spectrum, demanded that the Government state whether they:

- Are considering suspending food regulations
- Will publish an impact assessment into the ramifications of suspending food regulations
- Will work with experts and the food sector before making any final decisions

The Minister, Lord O'Shaughnessy, was only able to repeat that the Government is committed to high food standards and offered no further detail when pressed.

You will find the press release here: <https://tinyurl.com/ybbmec6f>



GOVERNMENT ISSUE TECHNICAL NOTICES ON EFFECTS OF A 'NO DEAL' BREXIT

The Government has published a series of Technical Notices for businesses on how a 'no deal' Brexit would affect various areas of their operations. Those papers relating to the food and drink and associated industries include:

- Protecting geographical food and drink names
- Exporting animals and animal products
- Importing animals and animal products
- Registration of veterinary medicines
- Regulation of veterinary medicines
- Producing and labelling food
- Manufacturing and marketing fertilisers
- Regulating chemicals (REACH)
- Importing and exporting plants
- Trade Marks and Designs
- Copyright
- Patents
- Trading of non-harmonised goods under the mutual recognition principle
- Industrial Emissions Standards (Best Available Techniques)

The papers released to date can be found here: <https://tinyurl.com/ycpepldt>

FOOD SAFETY AND ZONOSSES

ISOLATED CASE OF BSE IN ABERDEENSHIRE

The Scottish Government announced on October 18th that an isolated case of Bovine Spongiform Encephalopathy (BSE) had been confirmed on a farm in Aberdeenshire.

Please follow the link to the official press release on the Scottish Government website: <https://tinyurl.com/ybuaakzo>

Scotland's Chief Veterinary Officer, Sheila Voas, confirmed that this case was found during routine testing which proves that their surveillance is working and effective controls are in place. To put it into context she also stated that somewhere in the region of 20,000 animals a year for the last five years have been tested resulting in this one case being found.

As you would expect, precautionary measures on the movement of cattle have been put in place on the affected farm and APHA are now investigating the source. Reassurance from the Scottish government has also been given that it did not enter the human food chain and therefore there is no risk to human health.

EFSA PUBLISH REPORT ON LATEST JOINT MEETING ON ZONOSSES

The European Food Safety Authority (EFSA) have recently published the report of the third Joint Meeting of the European Centre for Disease Prevention and Control Food- and Waterborne Diseases and Zoonoses Network and of the EFSA's Zoonoses Monitoring Data Network.

At the meeting, discussion topics included examples of recent multi-country outbreaks in the EU, and the tools available for early signal detection of/response to multi-country foodborne events.

The report can be downloaded here: <https://tinyurl.com/ycfsuty8>

FSA AND FSS REPORT ON MEAT CUTTING PLANTS AND COLD STORE REVIEW

The Food Standards Agency and Food Standards Scotland have now published a draft report on the UK wide review of meat cutting plants and cold stores. This draft comes complete with a series of recommendations for the meat industry and also the regulators themselves, and is aimed at improving compliance and assurance in the meat processing industry.

Details of the review along with a copy of the board paper and a summary report of the feedback from the six stakeholder workshops held, can be found here: <https://tinyurl.com/ybuaakzo>

The review took a fundamental look at how the current arrangements could work better and focused on tackling the root causes of common issues, and not just the symptoms. The 19 recommendations for industry and regulators include:

- greater involvement of industry to produce clearer guidance to meet the needs of food businesses
- increased focus on skills and capabilities across industry
- greater data transparency and sharing across industry and with the regulators
- more effective use of data by regulatory authorities and improved regulatory coordination and consistency
- trialling the feasibility of using a single organisation to deliver all official controls in a geographic location



LATEST CAMPYLOBACTER LEVELS IN UK RETAIL WHOLE CHICKENS

The major UK retailers have now published their latest results of Campylobacter contamination in UK-produced fresh whole chickens. The top nine UK retailers tested samples from April to June 2018 and the results show that, on average, 3.7% of chickens were positive for the highest level of contamination (i.e. those carrying more than 1,000 colony forming units per gram (cfu/g) of Campylobacter). This is compared with 3.8% for January to March 2018 and 4.6% for July to September 2017.

The table of results, by period and also by retailer, can be accessed via the FSA website here: <https://tinyurl.com/y9pbfrme>

FSA ISSUE ADVICE ON SALMONELLA TYPHIMURIUM OUTBREAK

The Food Standards Agency (FSA) have recently issued 2 documents regarding an ongoing Salmonella typhimurium outbreak. The information can be found here <https://tinyurl.com/y86aq6pa> and here: <https://tinyurl.com/y7nw53mv>

As of 11th October the number of confirmed cases stood at 276 (England 265, Wales 7, Scotland 3, Northern Ireland 1) and there has been 1 reported death in 2017.

The use of Whole Genome Sequencing has linked the majority cases to the consumption of meat from affected livestock (sheep and lamb) but there has also been a link to poultry and ovine meat.

At the time of writing, the FSA could not confirm the source of the outbreak, nor the affected establishments but have stated that Salmonella Typhimurium has been detected on 2 farms and the Animal and Plant Health Agency, (APHA) are investigating links to others. It may be a few weeks before they can confirm further affected establishments but in the meantime, movement restrictions are being put in place.

The FSA have also confirmed that as yet there is no evidence that any affected livestock has been exported outside of the UK. They are urging establishments that produce and handle red meat to check their established hygiene procedures to guarantee that unsafe food is not placed on the market and where they identify food safety problems, to alert the Official Veterinarian (OV), for the Food Standards Agency.

Note: that although slaughterhouses are undertaking deep cleans, sheep may be presented as silent carriers causing reinfection of these plants. Therefore, please do take the time to read and circulate the documents within your supply chain as they offer further background information and guidance. The FSA have also set up a dedicated email address for you to use in the event of any queries relating to this outbreak: IncidentEnquiries@food.gov.uk

FSA PUBLISH SUMMARY OF SEPTEMBER BOARD

The Food Standards Agency (FSA) have published a summary of the discussions that took place at its September Board meeting.

At the meeting, the Board agreed the proposal to establish standards to apply to primary authority national inspection strategies (see article below). Updates were also received on progress made in delivering the Deter, Prevent, Detect, Enforce welfare agenda for slaughterhouses in England and Wales and the Agency's programme of research and surveillance on antimicrobial resistance (AMR), including in the dairy sector. The Board also discussed governance changes as a result of EU exit.

The papers discussed and a video on demand recording of the meeting are available on the FSA website here: <https://tinyurl.com/y98w3spz>

FSA PUBLISH UPDATE ON UK NATIONAL INSPECTION STRATEGIES FOR FOOD

The Food Standards Agency (FSA) published on 14th September, an update on the development of National Inspection Strategies (NIS) for food.

The concept of NIS has existed since Primary Authority was introduced, but no NIS had been developed for food partnerships to date. Therefore, the FSA worked with stakeholders to consider why this was the case and early in 2017 they brought together 8 primary authority partnerships to explore how NIS might work in practice. The resulting position was that NISs were suited to multi-site businesses (or groups of businesses) demonstrating high levels of compliance.

Therefore, the primary authority will work with a multi-site food business, to ensure the business is meeting its food hygiene responsibilities through assessment of its central systems and other business data. This information would then be used by the primary authority to inform the frequency and nature of local authority inspections of individual outlets.

This means that responsible businesses could face lower burden from regulation, Local Authority resource can be better targeted to businesses that present greatest risk and help can be provided to new businesses to get it right from the start.

Draft standards have also been published, covering; NIS Primary Authorities, NIS Recognition and NIS Assurance. The FSA are also exploring the following:

- How NIS may inform Food Hygiene Rating Scheme
- The need for safeguards (appeals and right to reply to FSA decisions)
- Mechanisms for stakeholders to raise concerns and escalation of concerns about the NIS operation
- How info. on business' compliance with the BRC Global Standard for Food could be used to inform official control activity
- The GFSI (Global Food Safety Initiative) benchmarks assurance scheme standards to determine equivalence between private assurance schemes, whilst leaving flexibility and choice in the marketplace

More information can be found here: <https://tinyurl.com/y9yx2c2y>

REVIEW OF FSS ACTIONS IN ERRINGTON CHEESE E. COLI OUTBREAK

Food Standards Scotland (FSS) have published details of the independent review of its actions concerning the E. coli O157 outbreak in Scotland in 2016 related to raw cow's milk cheese. Two batches of Errington Cheese Limited (ECL) unpasteurised Dunsyre Blue cow's milk cheese were implicated as the common source of the outbreak and these were voluntarily recalled by ECL.

The review, conducted by the Ministry for Primary Industries, focused on the risk management decisions relating to the recall of cheeses and found that the decisions and actions taken were reasonable and proportionate with regard to protecting public health.

You can download the review here: <https://tinyurl.com/ycoklud3>



FSA PUBLISH SURVEY ON AMR OF BACTERIA IN CHICKEN AND PORK

The Food Standards Agency (FSA) have recently published the results of a Public Health England (PHE) survey to assess the amount of antimicrobial resistance (AMR) in bacteria in fresh pork mince and fresh and frozen chicken for retail sale in the UK.

For those of you with good memories, you will recall that a previous FSA review back in 2016 had concluded that there was a lack of data on AMR prevalence in British-produced food, leading to difficulty in monitoring trends or producing risk assessments for the exposure of consumers. A key recommendation from this review was to address these gaps in evidence by developing research and surveillance to monitor AMR levels in foodborne pathogens and commensal bacteria in poultry and pork meat. As a result, this new two month study (Sept-Oct 2017) was carried out to determine the prevalence of AMR in pathogenic and indicator bacteria isolated from fresh/frozen chicken (whole or portions) and fresh pork mince on retail sale in the United Kingdom.

Data was collected on 339 samples of raw chicken (whole or portions) and 342 samples of raw pork mince from retailers in England, Wales, Scotland and Northern Ireland. Samples included both domestically produced and imported meats and were tested for *Escherichia coli* (including ESBL-producing *E. coli*), *Klebsiella* spp., enterococci, *Campylobacter* spp. (chicken) and *Salmonella* (pork).

As you will see from the figures, the report offers some reassurance that AMR prevalence is currently low in enterococci and *Klebsiella* species, but highlights the potential need for continued monitoring relating to ESBL-producing *E. coli* and erythromycin resistance in *Campylobacter* species.

Top-line results:

- *Salmonella* - detected in 1.5% of pork mince samples, with ampicillin- and tetracycline-resistant strains of *Salmonella* Typhimurium found.
- *Campylobacter* - detected in 25% of chicken samples. Included isolates resistant to a variety of antibiotics including erythromycin
- *E. coli* - detected in 49% of chicken samples and 10% of pork mince samples;
- Enterococci - detected in 53% of chicken samples and 30% of pork mince samples;
- *Klebsiella* - detected in 37% of pork mince samples and 6.5% of chicken samples.

It concludes that that 'the risk of people developing antimicrobial resistant infections from these foods is very low providing that both chicken and pork is cooked thoroughly, until the juices run clear. This will kill off the bacteria that may give you food poisoning including bacteria that are resistant to antimicrobials'. The FSA will now use the results from this study as a baseline against which further surveillance data can be compared in future to identify trends and changes in resistance rates.

You can read the report in full here: <https://tinyurl.com/ydbrvam9>

FSAI PUBLISH AUDIT OF MULTIPLE RETAILERS

The Food Safety Authority of Ireland (FSAI) have published its latest Audit of Multiple Retailers.

The objectives of the audit were to:

- assess how they manage food incidents, including recalls and withdrawals, in accordance with food law
- to verify that they effectively communicate with, and disseminate information to, their stores and distribution centres, and where necessary, to other food businesses, consumers and competent authorities;
- to examine what checks they request from the suppliers of their own-brand products to verify compliance with food law; for example, microbiological, chemical, authenticity.
- to confirm that appropriate and effective action has been taken by the supplier and the retailer when the result of testing is unsatisfactory.

Results showed that six of the 14 stores from three FBOs visited had 20 findings between them that required corrective action to address issues identified during the audit. Significantly, four of these six stores with findings had no procedures in place to effectively deal with the withdrawal or recall of a "locally" supplied food. Two of these six stores had no procedures in place to inform the competent authorities of a recall of a locally supplied product, and one store was not aware of its legal requirement regarding informing consumers of the recall of product (for example, by displaying a point-of-sale notice informing consumers of a product recall and the reason for it). You can read the report in full here: <https://tinyurl.com/yd7mqyvn>

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

NCSC ADVISE ON REPORTS OF RUSSIAN CYBER ATTACKS

You will all have seen recent media reporting of Russian cyber activity. The UK National Cyber Security Centre (NCSC) has been working closely with international partners to mitigate the threat posed by this to UK interests.

NCSC technical advisory information “Indicators of Compromise for Malware used by APT28” has been updated and now includes new indicators of compromise. The advice is available on the NCSC website here: <https://tinyurl.com/yajo86ae>

This is a technical advisory on the threat actor APT28, written for the network defender community. It provides an overview of the actor and information about associated malware and tooling, with indicators of compromise and signatures that can be used to detect potential presence of the actor on a network. It concludes with mitigation guidelines for protecting networks against activity by APT28 and other hostile actors.



EUROPEAN PARLIAMENT RECOMMENDATIONS ON DUAL QUALITY

The European Parliament have announced that its Internal Market and Consumer Protection Committee have recommended several measures at EU and national levels to identify and tackle “dual quality” products. Although it welcomed the European Commission’s proposal to amend the Unfair Commercial Practices Directive, the Committee stressed that this required further clarification in respect of dual quality.

It has therefore proposed an amendment introducing another item to Annex I of the Directive, explicitly mentioning dual quality of identically branded products when discriminatory and not respecting consumer expectations “would address unjustified cases of dual quality in the most effective way”.

The new legislative proposal amending the Unfair Commercial Practices Directive is expected to be voted on by the Internal Market and Consumer Protection Committee in November 2018.

You can read more in a recent press release from the European Parliament: <https://tinyurl.com/y896wjtk>

IFOAM EU RAISES CONCERNS ON REVISION OF THE GENERAL FOOD LAW

Following the European Citizens’ Initiative asking for a ban on glyphosate, the European Commission proposed a regulation on transparency and sustainability of the EU risk assessment amending the General Food Law (Regulation 178/2002). Modifications proposed by the European Commission also concern the GMOs legislation (Directive 2001/18/EC and Regulation 1829/2003) and transparency.

IFOAM EU is particularly concerned by two modifications proposed by the Commission regarding GMOs and confidentiality, which would allow ‘DNA sequence information’ and ‘breeding patterns and strategies’ to be considered as confidential information, if the proposal would be adopted. This would be a backward step regarding transparency and the current legislation on GMOs, as this information is crucial, in particular for farmers and breeders to be able to avoid GMOs contamination.

IFOAM EU is the unified voice of organic stakeholders towards the European decision makers, and the EU Institutions recognize IFOAM EU as the leading advocate for organic food and farming at EU level.

They have now called on MEPs to ensure that this proposal will actually not reduce transparency.

You can read more about IFOAM here: <https://tinyurl.com/y7a88mpb>

COMMISSION REGISTERS 'EAT ORIGINAL! UNMASK YOUR FOOD' INITIATIVE

The College of Commissioners has registered a European Citizens' Initiative entitled 'Eat ORIGINAL! Unmask your food'. (Note: The Commission's decision to register the Initiative only concerns the legal admissibility of the proposal. The Commission has not analysed the substance at this stage.)

The stated objective of the proposed Citizens' Initiative is to impose mandatory declarations of origin for all food products in order to prevent fraud, protect public health and guarantee consumers' right to information.

The Initiative will now undergo a one-year process of collection of signatures of support by its organisers. Should the initiative receive one million statements of support within one year, from at least seven different Member States, the Commission will have to react within three months. The Commission can decide either to follow the request or not, and in both instances would be required to explain its reasoning.

European Citizens' Initiatives were introduced with the Lisbon Treaty and launched as an agenda-setting tool in the hands of citizens in April 2012, upon the entry into force of the European Citizens' Initiative Regulation which implements the Treaty provisions.

Once formally registered, a European Citizens' Initiative allows one million citizens from at least one quarter of EU Member States to invite the European Commission to propose a legal act in areas where the Commission has the power to do so.

The full text of the proposed initiative can be found here: <https://tinyurl.com/ycjuv2o5>



FSA CLAIMS MEAT SAMPLE TESTS 'NOT REPRESENTATIVE' OF FOOD INDUSTRY

The Food Standards Agency (FSA) has stated that figures showing that more than a fifth of targeted meat sample tests in 2017 found DNA from unlabelled animals are 'not representative of the food industry as they are from local authorities that carry out sampling programmes designed to focus on specific food business types where meat substitution is more likely to occur.

The statement was made following a BBC investigation which revealed that, out of 665 results from England, Wales and Northern Ireland tested by local authorities, 145 were partly or wholly made up of unspecified meat.

According to the BBC, 73 of the contaminated samples came from retailers – including three supermarkets. A further 50 came from restaurants, while 22 originated from manufacturing or food processing plants. The samples came from a total of 487 businesses.

The results also showed that some samples contained DNA from as many as four different animals, while others contained no trace of the meat that appeared on the product's label. Meat labelled as lamb was most likely to contain traces of other animals' DNA, followed by beef and goat. Cow DNA was the most commonly found contaminate, while the most commonly mislabelled product was mincemeat.

Other products tested included ready meals, such as spaghetti Bolognese and curries, pizzas and a portion of ostrich meat, which contained only beef.

FOOD AUTHENTICITY NETWORK RECOGNISED BY CODEX ALIMENTARIUS

The Government have recently announced that the Food Authenticity Network was recognised as a leading example of an integrity network at the Codex Alimentarius Commission meeting in July 2018.

The Food Authenticity Network has been in existence for 3 years and is funded by cross-departmental collaboration involving FSA, FSS, Defra and BEIS via the Government Chemist programme.

You can read more about the Food Authenticity Network here: <https://tinyurl.com/y8nvvcwh>

GLOBAL STANDARDS

AMENDED LIST OF UK APPROVED ORGANIC CERTIFICATION BODIES PUBLISHED

The Department for Environment, Food and Rural Affairs (Defra) have recently published an update to the list of approved organic certification bodies in the UK.

All foods sold as organic must originate from growers, processors and importers who are registered with an approved certification body and subject to regular inspection.

The updated list can be found here: <https://tinyurl.com/ybtn64g2>

NEW EDITION OF UNDERSTANDING CODEX PUBLISHED

Codex Alimentarius have recently published the 5th edition of 'Understanding Codex', which aids understanding on how the Codex Alimentarius Commission works and how it facilitates the food trade.

The new edition, available in four of the six official UN languages, contains: an expanded Codex Administration section, including the function of the Codex Chairs and Vice Chairs; implications for the international food trade; and sustainable development goals, with which Codex works.

The publication is currently available to download in English, French, Russian and Spanish here: <https://tinyurl.com/y8yzyr4x>

CODEX LAUNCH CAMPAIGN TO PROMOTE A WORLD FOOD SAFETY DAY

Codex Alimentarius announced on 17th September 2018 the launch of a video campaign to express support for creating a world food safety day on 7th June each year. A proposal to establish a World Food Safety Day is before the Second Committee of the 73rd session of the United Nations General Assembly. The resolution will be discussed in October/ November 2018 in the Second Committee and if approved will move forward to the General Assembly in December for final adoption.

The campaign, led by the Codex Secretariat, will largely take place on Twitter and is open to anyone interested in seeing the resolution approved at the 73rd UN General Assembly so that worldwide people can recognize the importance of safe food every year on 7th June.

More detail, including how to take part in the Twitter campaign can be found here: <https://tinyurl.com/y7hbzert>

CODEX PUBLISH INFORMATION ON ePING NOTIFICATION ALERT SYSTEM

Codex Alimentarius have recently published details of the ePing notification alert system. The system aims to make it easier for stakeholders to keep abreast of information on regulations and standards that affect export markets and international food trade.

Developed by World Trade Organisation (WTO), Department of Economic and Social Affairs (UNDESA) and International Trade Centre (ITC), the alert system focuses on notifications on Sanitary and Phytosanitary Measures and Technical Barriers to Trade, made by WTO member governments. ePing can provide email alerts to users when notifications affecting products or markets of particular interest are circulated. The website can also facilitate dialogue among the public and private sector, in addressing potential trade problems at an early stage.

You can read more about the ePing system here: <https://tinyurl.com/yb3ecve6>



HEALTH AND NUTRITION

FSS PUBLISH BRIEFING PAPER ON DISCRETIONARY FOODS

Food Standards Scotland (FSS) have published a briefing paper on discretionary foods, providing an evidence base for policy actions to reduce current intakes of this type of food in Scotland.

Discretionary foods include confectionery, sweet biscuits, savoury snacks, cakes, pastries, puddings and sugar containing soft drinks. These foods are typically high in fat, sugar or salt, and provide little or no nutritional benefit necessary for a healthy diet. On average they account for about one fifth of total calories, total fat and saturated fats and over half of daily free sugar consumption.

In the report, FSS advise that a key step to improving Scotland's diet would be to reduce the amount of discretionary foods eaten by at least 50% and increase consumption of less energy dense and more nutrient rich foods, such as fruit and vegetables, whole-grain cereals, beans and pulses. It is acknowledged that a wide range of measures will be required to transform the food environment and shift consumer behaviour to achieve this very challenging target.

The briefing paper can be found here: <https://tinyurl.com/y8ltmrzu>

DHSC CONSULT ON CALORIE LABELLING ON FOOD AND DRINK OUTSIDE THE HOME

The Department of Health and Social Care (DHSC) announced on 14th September the launch of a 12 week public consultation on how to introduce calorie labelling for food and drink consumed outside of the home.

The consultation seeks views on making places that serve food and drink outside of the home show calorie information/labelling. This could include: on menus in restaurants, cafes, pubs, coffee shops and takeaways. It also asks for views on which businesses and products should have to display calorie information, what information should be displayed alongside calorie information, where this information should be displayed, how businesses can put this into practice and any issues or obstacles in doing so.

The deadline for responses to the consultation is 7th December 2018 and it can be found here, along with an impact assessment: <https://tinyurl.com/y6wn9unx>

IGD LAUNCH HEALTHY EATING IN THE WORKPLACE GUIDE

The Institute of Grocery Distribution (IGD) have launched a new guide for businesses to help their employees to achieve healthier eating at work. Initially aimed at people working in the food and grocery industry but applicable to any workplace, the guide is the result of an experiment conducted in workplace restaurants between 2016 and 2018 by IGD and Cambridge University, to assess how people make healthier choices. The strongest results were achieved by offering a balanced choice and reducing portion size, but calorie labelling also proved popular.

The guide builds on the results of the experiment, to provide simple and practical tips for management and catering providers to promote wellbeing at work. More information and a link to download the guide can be found here: <https://tinyurl.com/ydycppon>



PHE INVITE LOCAL AUTHORITIES TO JOIN TRAILBLAZER PROGRAMME

Public Health England (PHE) have announced that the Government is inviting local councils to apply to its Trailblazer programme, setting out proposals for tackling childhood obesity in their area.

The 3-year programme launched in October is part of the second chapter of the Government's childhood obesity plan. Up to twelve local authorities will be supported to develop practical plans and, in spring 2019, five authorities will be selected. These successful authorities will be given expert advice and annual funding to support their plans.

More information can be found here: <https://tinyurl.com/y7u2zwq8>

PHE PUBLISH RESPONSES TO NUTRIENT PROFILING MODEL CONSULTATION

Public Health England (PHE) have published a summary of responses to the UK Nutrient Profiling Model 2018 review consultation, which ran from 23rd March to 15th June 2018. A total of 42 responses were received, but the majority were in relation to:

- the approach taken, scope and methodology
- free sugars and total sugars
- fibre
- fruit, vegetables and nuts
- protein and the protein cap

Some comments were also made in relation to sodium/salt, saturated fat, and energy.

The responses are still being considered by the Nutrient Profiling Model Expert and Reference Groups and will be used to help inform any further refining of the 2018 review, before a recommendation is presented to ministers. Responses have been collated alphabetically and are available to view here: <https://tinyurl.com/y9xzkf32>

PHE EATWELL GUIDE UPDATED

Public Health England (PHE) have published an updated version of the 'Eatwell Guide' booklet and 'Quick guide to the government's healthy eating recommendations'.

The guide shows the proportions in which different types of foods are needed for a well-balanced and healthy diet. It has been updated to reflect the fact that fresh tuna will no longer be recommended as an oily fish.

You can find the Eatwell Guide here: <https://tinyurl.com/yahcsrdg>

Along with the Quick Guide here: <https://tinyurl.com/y89gvab6>



IMPORTS AND THE SUPPLY CHAIN

EUROPEAN PARLIAMENT VOTES ON DIRECTIVE ON UNFAIR TRADING PRACTICES

On October 25, European Parliament's Plenary held a vote on the Committee's decision to enter into negotiations, under Rule 69c, on the Report on the proposal for a directive of the European Parliament and of the Council on unfair trading practices (UTP's) in business-to-business relationships in the food supply chain. The decision was adopted with 428 votes in favour, 170 against, and 18 abstentions.

The Commission's proposal on UTPs corresponds to a strong and longstanding demand from the European farming community and a long felt belief that farmers should be better protected against abusive practices from processors and retailers.

The proposal for a Directive aims at reducing the occurrence of UTPs in the food supply chain by introducing a minimum common standard of protection across the EU that consists of a short list of specific prohibited UTPs. The protection covers suppliers in the food supply chain insofar as they sell food products to buyers who are not small and medium-sized. This scope aims at contributing to a fair standard of living for the agricultural community, an objective of the Common Agricultural Policy (CAP).

You can read the report in full here: <https://tinyurl.com/y8blluze>

DEFRA ANNOUNCE PILOT SCHEME FOR SEASONAL WORKERS

The Department for Environment, Food and Rural Affairs (Defra) have announced a pilot scheme to bring 2500 migrant workers from outside the EU to UK farms.

The pilot will mean fruit and vegetable farmers are able to employ migrant workers for seasonal work for up to 6 months. 2,500 workers from outside the EU will be able to come to the UK each year, alleviating labour shortages during peak production periods.

The initiative will run for 2 years, between spring 2019 and December 2020 and the results will be reviewed as part of an assessment on how best to support the longer-term needs of industry outside the EU. More information can be found here: <https://tinyurl.com/y8gmojzg>

FSA EXPORT CERTIFICATION GUIDANCE (NON- EU)

Those of you exporting to Non-EU countries may find the following guidance document, issued by the FSA, useful: <https://tinyurl.com/ybg6og7b>

It is intended to clarify the role of LAs in the export certification process with a view to ensuring consistency across LAs. However, it also contains quite a good explanation of the roles and responsibilities of key stakeholders such as Defra, APHA, FSA, DIT and provides lots of handy contact links.

REGULATORY

FSA PUBLISH UPDATE ON ROF PROGRAMME

The Food Standards Agency have recently published an update paper on the Regulating our Future Programme. 'Changing food regulation: what we've done, where we go next', explains the difference the delivery of the Regulating Our Future (ROF) programme will make to consumers, local authorities, other food law enforcement partners and businesses. It also describes the progress made on delivering National Inspection Strategies and Enhanced Registration; how the work on regulating private assurance is progressing; the approach being taken to designing a sustainable funding model for the new regime; and the renewed efforts to make it mandatory to display Food Hygiene Ratings at food premises in England.

You will find the update paper here: <https://tinyurl.com/yxsxvp5m>



CIEH CALL FOR FOOD LABELLING LOOPHOLES TO BE CLOSED

As concerns grow about food labelling in the United Kingdom, the Chartered Institute of Environmental Health (CIEH), has called for an immediate review of legislation to ensure that all loopholes are closed.

The issue has come to light following two deaths resulting from poor food labelling by the food outlet Pret A Manger, with the coroner's report into avoiding future deaths raising concerns that allergens were not "labelled adequately or clearly". It has also been reported that some Pret A Manger dishes labelled as "Vegetarian" contained pork sausages, and that their baguettes, labelled as "fresh", were up to one year old and made and frozen in France.

Tony Lewis, Head of Policy at CIEH, said: "Food safety is paramount. However, the main issue here is that Pret A Manger have done nothing illegal. The source of the problem is the current legislation that provides a number of loopholes and exceptions. Pret A Manger, and others, have simply taken advantage of the flaws in a system that is clearly not fit for purpose. We are calling for an immediate review of current legislation to close these loopholes and to ensure that food is properly labelled in this country."

QUARTERLY REVIEW OF UK FOOD AND FEED LAW PUBLISHED

The Government Chemist recently published the quarterly review of UK food and feed law, covering the period April to June 2018.

The fifth in a series, this report provides a compendium of UK food and feed law of interest to the Government Chemist, Public Analysts and those working primarily in food and feed standards. In keeping with the changed emphasis that Brexit is likely to bring, the report also includes developments in Codex Alimentarius and other major trading blocs.

You can read the review in full here: <https://tinyurl.com/ycqyoo3>

REGULATION REGARDING COCHINEAL, CARMINIC ACID AND CARMINES

A new regulation as regards cochineal, carminic acid, carmines (E 120) has been published in the Official Journal of the EU.

The new Regulation (EU 2018/1472 of 28 September 2018) amends Annex II to Regulation (EC) No 1333/2008, by removing the term 'cochineal' from the additive name, such that 'E 120 cochineal, carminic acid, carmines' is replaced by 'E 120 carminic acid, carmine'. It also establishes new specifications for E 120, including setting a maximum level for 4-aminocarminic acid (4-ACA) at 3%, amending the Annex to Regulation (EU) No 231/2012.

The Regulation enters into force on 23 October 2018 but to allow food business operators sufficient time to comply with the new Regulation, it will apply from 23 October 2019.

The new regulation can be found here: <https://tinyurl.com/y9krvyjg>



RESEARCH AND TECHNOLOGY

BRITAIN'S LEADING SCIENTISTS TO CARRY ON RESEARCH INTO GENE EDITING

In the last edition of the T&L we included an article regarding the ruling by the European Court of Justice (ECJ) that crops obtained by mutagenesis, including some of the techniques known as "new breeding techniques", are GMOs as the techniques and methods used alter the genetic material of a plant in a way that does not occur naturally.

Since the ruling, disappointment has been voiced, with the seed sector stating that 'while other parts of the world go ahead with these innovations without unnecessary overregulation, Europe's breeders and farmers will once again lose out, without a chance to explore the huge potential and benefits of these plant breeding innovations in practice'.

Now, leading scientists and researchers in the UK are convincing the Government to let them carry on their research into gene editing. What they push for is a more enabling and science-based environment for genetic innovation in agriculture post-Brexit.

They are seeking clarity on the regulation of new technologies such as genome editing in crop and livestock breeding, in which UK research is world-leading and which offer tremendous potential to deliver increases in agricultural productivity, more durable pest and disease resistance, improved nutrition and resilience to climate change.

You can read more in the following article: <https://tinyurl.com/yas3usz6>

STUDY FINDS CONSUMERS CARE MORE ABOUT INGREDIENTS THAN BRANDS

New consumer research commissioned by ingredients manufacturer Beneo, has shown that consumers are paying more attention to what goes into their food than buying on brand alone.

The study surveyed the opinions of 3,000 consumers from the UK, Germany and the US with the aim of providing insights into shoppers' product choices and their preferred ingredients when buying cleaner label products.

Results showed that when shopping for a new product and motivated by the desire to make healthier and 'cleaner' label dietary decisions, a large proportion of consumers are likely to analyse its ingredients rather than buying on brand alone.

The results suggest that women are more likely to prioritise ingredients than men but Beneo suggested that men are also likely to look at the ingredients list meaning that the healthier eating message is not gender specific.

Consumers were asked: when shopping for a new product, what do you usually read on the packaging?

- Ingredients list: a total of 51% selected this as the most important attribute
- The brand: overall, 45% of consumers said this motivated purchase
- The product description: 49% of consumers responded that this informs what new products they select

The study also concluded that consumers tend to believe that products described as 'natural' are also healthy. When they were asked what characteristics they expected from a natural product, 59% expected a natural product 'to be healthy'. The majority, 53%, also expected it to be free from GMO.

Other attributes consumers associate with naturalness include a 'pure' taste (44%), safety (40%) and low in sugar (39%).

Researchers presented participants with three different tomato sauce ingredients lists. One contained modified corn starch, one contained rice starch and one contained an e-number. The vast majority of respondents (73%) chose the product containing rice starch over modified corn starch (19%). Just 8% opted for the product containing an e-number. The study also put a variety of clean label claims front of pack, again using tomato sauce as an example. The most popular was 'no preservatives/made with natural ingredients', with 56% of consumers saying it was both natural and had a clear, understandable label.

Also according to the survey, when the characteristics of key starch and flour ingredients (rice, corn, potato, tapioca and wheat) were compared, rice came out on top as 'a cupboard ingredient' (67%), 'healthy' (58%) and 'easy to digest' (51%).



UK STUDY EXPLORES THE 'REAL' INGREDIENTS IN POPULAR PROCESSED FOODS

A study examining the lack of meat in some processed foods and what UK consumers think is classified as 'ultra-processed products' has revealed a widespread lack of understanding.

Less than half of those surveyed feel confident in pointing out which foods fall into the 'processed' and 'ultra-processed' categories. The study also revealed that many did not know the difference between processed foods like frozen vegetables or dried fruit, which are not considered unhealthy, and ultra-processed foods, which contain additives and ingredients (often salt, fat and sugar) to enhance their flavour, texture, or longevity.

To access the survey, click here: <https://tinyurl.com/y7b79njf>

SCIENTIFIC REVIEW OF HISTAMINES IN SALMONIDS

The Food and Agriculture Organisation (FAO) and World Health Organisation (WHO) scientific review of the risk of histamine development in fish of the Salmonidae family and the potential impact on human health has recently been published.

The literature review on histamine poisoning, often referred to as scombrototoxin fish poisoning, was requested by the Codex Committee on Food Hygiene. It looked at the information available and accessible on scombroid fish poisoning and similar illnesses linked to Salmonidae. The review included experimental studies, survey data and details on cases and also considered histidine levels in Salmonidae and how that relates to histamine formation, global production and trade in Salmonidae and any rejections linked to histamine. The publication comes ahead of the development of new international guidance for the control of histamine in fish and fishery products.

You will find more information here along with a link to download the publication: <https://tinyurl.com/y83quvpx>



JRC DEVELOPS NEW TEST METHODS FOR PLASTIC AND RUBBER PRODUCT SAFETY

Scientists at the Joint Research Council (JRC) have developed new methods to measure the content and migration of Polycyclic Aromatic Hydrocarbons (PAHs) from rubber and plastic items.

Whilst current EU legislation already limits PAH levels in consumer products, these new methods give laboratories a novel, sensitive and cost-effective analytical method to determine PAH content in rubber and plastic. They will also enable tests to be carried out to reliably determine the migration rate of PAHs should a migration-based limit for PAHs be considered in the future.

You can read more about the developments here: <https://tinyurl.com/ycq6qc5k>

SUSTAINABILITY, ENVIRONMENT & CSR

COMMISSION REPORT ON IMPLEMENTATION OF EU WASTE LEGISLATION

The Commission published on 24th September, a report to the European Parliament, the Council, the European Economic and Social Committee and the Committee of the Regions on the implementation of EU waste legislation.

It includes the early warning report for Member States at risk of missing the 2020 preparation for the re-use/recycling target on municipal waste. It also highlights that EU waste legislation is driving considerable improvements in waste management with continuous progress in Member States.

However, serious gaps and challenges have also been identified and the report identifies actions that must be addressed. The Commission stresses that more effective separate collection, efficient Extended Producer Responsibility (EPR) schemes, economic instruments such as landfill and incineration taxes and improved data quality are all crucial to ensuring compliance with EU waste legislation. It will undertake high level circular economy/waste visits to the Member States at risk of not meeting the 2020 municipal waste targets, but national authorities are also expected to intensify the process of necessary policy reform and step up action on the ground.

You can read the report in full here: <https://tinyurl.com/ybjln9cs>

UK TO HELP DEVELOPING COUNTRIES TACKLE CLIMATE CHANGE

The Department for Business, Energy and Industrial Strategy (BEIS) have announced that the UK will share its expertise to help developing countries transition to cleaner, greener energy systems and support communities affected by climate change.

Speaking at the UN General Assembly, the Prime Minister outlined a commitment of at least £5.8 billion of funding between 2016 and 2020 for this purpose.

The UK is a world-leader on clean growth and green finance and is pioneering efforts to build greater resilience to climate change. It has cut emissions by more than 40% since 1990 - more than any other G7 country on a per person basis - and its legally-binding targets will see emissions fall by an average of 57% over the period 2028 to 2032 and at least 80% by 2050 from 1990 levels.

You can read more in the following press release: <https://tinyurl.com/yacrsbap>

DEFRA PUBLISH UPDATED GUIDANCE ON CARRIER BAG CHARGES

The Department for Environment, Food and Rural Affairs (Defra) have published an update to the guidance on carrier bag charges and retailers' responsibilities. The guidance covers when a minimum charge for plastic bags must be charged, bags not requiring a charge and the records that must be kept and submitted. The guidance has been updated in respect of the money generated for good causes and the number of bags distributed under the 'Dealing with the proceeds' heading.

You can find the updated guidance here: <https://tinyurl.com/pml6bsx>

DEFRA ANNOUNCE PILOT SCHEME TO REDUCE FOOD WASTE

The Department for Environment, Food and Rural Affairs (Defra) have announced plans to set up a pilot scheme to reduce food waste, for launch in 2019/2020. This follows the £500,000 Food Waste Reduction Fund, announced in December 2017.

The scheme, which will be supported by £15 million of additional funding and developed in collaboration with businesses and charities, will specifically address surplus food from retail and manufacturing. These areas contribute 260,000 tonnes and 1.8 million tonnes, respectively, each year to food waste in the UK. The remainder of the 10.2 million tonnes originates from other areas, such as the hospitality sector and the domestic setting.

Defra is commissioning work to gather more evidence around food waste, to inform the design of the scheme. Its Resources and Waste Strategy will be also published later this year and will consider further action to reduce food waste from all sources.

You will find more information here: <https://tinyurl.com/y8tjmcfz>

EUROPEAN PARLIAMENT RESOLUTION ON RECYCLED PLASTICS AND MARINE LITTER

The European Parliament have announced that its Environmental Committee adopted a non-binding resolution on recycled plastics and measures to tackle marine litter. The resolution includes incentives to collect marine litter at sea, notably by fishermen, new EU-wide standards and definitions for biodegradability and compostability, and a complete EU ban on oxodegradable plastic by 2020. A ban on micro-plastics in cosmetics and cleaning products by 2020 was also advocated.

The announcement can be found here: <https://tinyurl.com/yb65nf2t>



COMPOSTABLE PRODUCTS TO REPLACE SINGLE-USE PLASTICS IN UK PARLIAMENT

The Government have announced the introduction of a new range of plant-based, compostable products to replace existing single-use plastic items in the UK Parliament. These include single-use cutlery, coffee cups and lids, soup containers, takeaway food containers, salad boxes, and drinking straws. After use, these items will be sent to a specialist waste facility and turned into compost.

Compostable products are just one of several measures announced earlier this year with the ambitious aim of eliminating single-use avoidable plastics from both Houses by 2019.

The first phase of the plan saw the introduction of re-usable coffee cups in June this year, with more than a thousand cups already sold to MPs, Peers, visitors, and staff working in Parliament. The roll-out of the new range in both the House of Commons and the House of Lords will be complete by October. Parliament will also stop selling bottled water and plastic condiment sachets will be replaced with a sustainable alternative.



The following further changes due to be implemented during phase 3 (from 2019):

- Plastic carrier bags will continue to be phased out in retail outlets on the Parliamentary Estate during 2018-19
- Parliament will promote greener stationery items with their stationery provider
- Revised procedures will be implemented to incorporate the environmental impact of packaging into the weighting of relevant procurement and tender exercises
- Reusable warehousing, delivery and packaging solutions will be trialled.

WRAP AND IGD LAUNCH FOOD WASTE REDUCTION ROADMAP

The Waste and Resources Action Programme (WRAP) and The Institute of Grocery Distribution (IGD) have recently launched an industry Food Waste Reduction Roadmap.

The Food Waste Reduction Roadmap provides clarity on what all large businesses (>250 employees) need to do, by implementing the principles of 'Target, Measure, Act', in order for the UK to achieve the national food waste reduction targets under Courtauld 2025 and the UN Sustainable Development Goal 12.3 target - this calls for cutting in half per capita global food waste at the retail and consumer level, and reducing food losses along production and supply chains (including post-harvest losses) by 2030.

These new resources are aimed to help businesses to measure and report consistently and with confidence, to take targeted action to reduce waste in their own operations, in their supply chain and show how they can engage with consumers and innovate to reduce their food waste. Businesses will be given 2 options:

- to adopt the UN Sustainable Development Goal 12.3 (SDG 12.3) target to reduce food waste by 50% by 2030 or
- to set a target that contributes to SGD 12.3. For example, this may be applicable where a business has already significantly reduced waste in the past and as such there may not be much more room for further reduction.

As you will see, it's already been adopted by 87 establishments, including some BFFF members but the aim is to have fifty per cent of the UK's largest 250 food businesses measuring, reporting and acting on food waste by 2019, and all 250 companies by 2026.

The Roadmap along with a full range of supporting documents can be downloaded here: <https://tinyurl.com/ycfmwybu>

GOVERNMENT BACKS CALLS TO PROTECT MARINE ENVIRONMENT

The Department for Environment, Food and Rural Affairs (Defra) announced on 24th September that the UK Government is backing calls to ensure that 30% of the world's seas are safeguarded as Marine Protected Areas (MPAs) by 2030. This would treble internationally agreed targets and coincides with discussions at the United Nations General Assembly in New York.

The UK is already committed to protecting the marine environment, with more than 200,000 square miles of Britain's coastline already protected and proposals for 41 new Marine Conservation Zones.

You can read more in the following press release: <https://tinyurl.com/ya5wqp3m>

DEFRA ANNOUNCE NEW SCHEME TO REDUCE AIR POLLUTION FROM FARMING

The Department for Environment, Food and Rural Affairs (Defra) have announced the launch of a scheme to help reduce ammonia emissions from UK farming, including £3 million of funding. Under the 'Catchment Sensitive Farming' partnership between Defra, the Environment Agency and Natural England, the money will provide a team of specialists to work with farmers and landowners to implement the measures set out in the new Code of Good Agricultural Practice (COGAP) for Reducing Ammonia Emissions. Reducing emissions from farming is a key element of the Government's new Clean Air Strategy.

You can read more here: <https://tinyurl.com/y8km4wy4>

EP PLANS TO IMPROVE TAP WATER AND CUT PLASTIC LITTER

The European Parliament's Environment Committee issued on 12th September 2018 a press release on new plans to improve tap water quality and cut plastic litter. The position follows up on MEPs' resolution on the citizens' initiative 'Right2Water' and states that Member States should promote universal access to clean water for all in the EU. This includes the provision of tap water in restaurants, canteens and catering services for free or for a low service fee.

The plans aim to increase citizens' confidence in the water supply and increase the use of tap water for drinking, which could contribute to reducing plastic usage and litter. You can read the full press release here: <https://tinyurl.com/ydb2lmyl>



FOOD SAFETY REPORTS

RASFF - ANNUAL REPORT FOR 2017

In addition to the rolling monthly report, the European Commission published on 25th September 2018 the annual Rapid Alert System for Food and Feed report for 2017.

The report shows that a total of 3832 original notifications of food or feed risks were reported to the European Commission in 2017. Of these notifications, 942 were classified as alert, 596 as information for follow-up, 706 as information for attention and 1588 as border rejection notifications.

The report can be found here: <https://tinyurl.com/yah7pc9b>

FSA LATEST SUMMARY OF FOOD INCIDENTS

The FSA has published a summary of food incidents handled between July to September 2018, where an alert has been issued by the FSA to recall products from sale.

The information published describes the overall details of the incident, the level of risk to consumers and what action the FSA, industry and local authorities took and can be downloaded here: <https://tinyurl.com/y9nxp45h>

FSA LATEST REINFORCED CHECKS DATA

Below is a link to a list of companies exporting to the European Union currently made subject by the European Commission to re-enforced checks (those with the statuses 'Active', 'Imposing checks' or 'New' in the re-enforced checks part of the TRACES system): <https://tinyurl.com/yajmnnwvz>

Note: It is possible that certain companies who have recently been made subject to checks and have yet to have a check carried out on them may not be on this list.

Re-enforced checks are required under Article 24 of the Veterinary Checks Directive where checks on a consignment of imported food have exposed a serious or repeated infringement.

RASFF

Updated on a monthly basis, the table below provides members with a rolling yearly update of results from the FSA's Early Warning System (EWS) for food and feed. Note: this system is based primarily (but not exclusively) on analysis of the Rapid Alert System for Food and Feed (RASFF) information issued by EU Member States for imports of food and feed. Also now included is information about food and feed from the EU.

Early warning system for imported food & feed General commodities – Foods not of animal origin (FNAO) only Period covered: October 2017 to September 2018						
			RASFFs issued during the last:			
Product	Country of origin	Hazard	1 year	6 months	1 month	Comments (s) = serious risk (ud) = undecided
Almonds	USA	Aflatoxins (B1 = 6; Tot. = 24.4 µg/kg - ppb) (B1 = 18.1; Tot. > 24 µg/kg - ppb) (B1 = 18.7 µg/kg - ppb) (B1 = 15.7; Tot. = 17.6 µg/kg - ppb) (B1 = 17.7; Tot. = 18.8 µg/kg - ppb)	32	27	5	Five in Sept 2018 all from Spain all (S), Six in Aug 2018 from Spain [4](S) [2] (UD); Ten in July 2018 [9] from Spain all (S) 1 from Italy (S)
Brazil nuts	Bolivia	Aflatoxins (B1 = 7.8; Tot. = 8.7 µg/kg - ppb) (B1 = 7.8; Tot. = 8.7 µg/kg - ppb)	2	2	2	Two in Sept 2018 from Belgium via The Netherlands, and from The Netherlands via UK both (S)
Egusi melon seeds	Turkey	Aflatoxins (B1 = 8.5 µg/kg - ppb) (B1 = 5.7; Tot. = 6.4 µg/kg - ppb)	6	2	2	Two in Sept 2018 both from Germany both (S)
Groundnuts	USA	Aflatoxins (B1 = 25; Tot. = 28 µg/kg - ppb)	19	14	1	One in Sept 2018 from The Netherlands (S); One in Aug 2018 from Poland (S), Three in July 2018 from The Netherlands all (S)
Rice	Pakistan	Aflatoxins (B1 = 7.5; Tot. = 7.5 µg/kg - ppb) in basmati rice	4	2	1	One in Sept 2018 from Belgium (S); one in May 2018 from UK (S)
Rice	India	Pesticide residues thiamethoxam (0.024 mg/kg - ppm) and unauthorised substance tricyclazole (0.16 mg/kg - ppm) in basmati rice	10	10	1	One in Sept 2018 from Norway (UD), one in June 2018 from Norway, five in May 2018 from Norway (1) & Austria (4), all (UD)

FERA

Date: 20 Sep 2018

Issue: Impact of African Swine Fever on global poultry market

Following the previous HorizonScan highlights concerning African Swine Fever and its impact on the global pork market, concerns have now been raised on its impact and challenges it may place on the global poultry market. This is due to a potential increase in demand for poultry meat as consumer demand for pork drops due to ongoing ASF outbreaks.

<https://www.globalmeatnews.com/Article/2018/09/19/ASF-indirectly-impacting-poultry-market>

Date: 25 Sep 2018

Issue: Needles in strawberries now appearing in New Zealand

Following the HorizonScan highlight of 20th September 2018 regarding Australian strawberries contaminated with needles, the issue now appears to have spread to New Zealand with reports of needles in strawberries imported from Australia.

Imports note: No direct trade in strawberries from Australia and New Zealand to UK.

<https://www.foodsafetynews.com/2018/09/needles-in-strawberries-tampering-issue-hits-new-zealand/>

PHE

Imported food issues - August / September 2018:

Product	Country of Origin	No. of Samples	Organism	Result
Raw Chicken	Brazil	36	Salmonella	Detected in 25g
Egg White	France	12	Salmonella	Detected in 25g
Betel Leaves	Malaysia	4	Salmonella	Detected in 25g
	Sri Lanka	2	Salmonella	Detected in 25g
Betel Leaves	Malaysia	14	E. coli	>100 cfu/g
	Sri Lanka	2	E. coli	>100 cfu/g

HAMPSHIRE & KENT SCIENTIFIC SERVICES INTELLIGENCE

https://timesofindia.indiatimes.com/city/jaipur/40000-kg-adulterated-spices-seized-from-3-cold-storages/article-show/60137462.cms?utm_source=contentofinterest&utm_medium=text&utm_campaign=cppst

CONSULTATIONS

Consultation	Purpose	Link	Deadline
European Commission - Draft Regulation on Trans Fats in Foods	Seeks views on Draft Regulation amending Annex III to Regulation (EC) No 1925/2006 of the European Parliament and of the Council as regards trans fat, other than trans fat naturally occurring in animal fat, in foods intended for the final consumer.	https://tinyurl.com/ycotz14f	1st November 2018
Defra - Enforcement of Protected Names Scheme	Consultation on proposals to introduce new UK wide powers and penalties. Includes creation of a new civil sanctions regime to address misuse of a Protected Food Name, with fines of up to £40,000.	https://tinyurl.com/ybywygff	2nd November 2018
House of Commons Scottish Affairs Select Committee - relationship between UK and Scottish Governments	Inquiry examining effectiveness of existing mechanisms for intergovernmental relations, particularly in relation to overlap of reserved and devolved powers, Brexit negotiation process and replacement of EU common frameworks.	https://tinyurl.com/y8dmc7j	23rd November 2018
International Trade Committee Inquiry - Future UK-EU Trade Agreements	Inquiry to investigate the impact on wider UK trade policy from future arrangements between the UK and EU.	https://tinyurl.com/ybg9gm7a	7th December 2018
Department of Health and Social Care - calorie labelling on 'out of home' food and drink	Seeks views on making places that serve food and drink outside of the home show calorie information/labelling.	https://tinyurl.com/y6wn9unx	7th December 2018
European Commission - Water Framework Directive	Seeks views on how the Water Framework Directive has enabled the sustainable management of water and improvement in the state of water bodies.	https://tinyurl.com/y8o3czsa	4th March 2019



UPCOMING SEMINARS

TECHNICAL

Following the success and fantastic feedback from BFFF's first ever Technical Seminar, join us at the next one in February 2019.

Again there will be a wide-ranging and interesting debate on the major technical issues facing food businesses today. The seminar will focus on issues that are currently having an impact on your business and solutions that are available to help current challenges.

Topics will include:

- 'Where are we heading?' - including the post-Brexit landscape, culture measurement and updates from FSA
- 'Innovation' - with topics such as stable isotope testing, rapid testing and frozen manufacturing developments
- 'Looking to the future' - including big data, blockchain and insurance issues

WHEN: Thursday 7th February 2019

WHERE: Birmingham Hilton Metropole, Pendigo Way, B40 1PP

COST: £195 + vat for member delegates
£295 + vat for non-member delegates

RESERVE YOUR PLACE:

To request a booking form please email: crystalholmes@bfff.co.uk



NFU Mutual
CORPORATE
INSURANCE





British Frozen Food Federation Technical & Legislative Expert Group

Meeting of the Technical and Legislative Expert Group
To be held at 10am on Wednesday 10th October 2018
NFU Mutual, Ryon Hill House, Stratford-upon-Avon.

1. Apologies and Welcome
2. Minutes of previous meeting
3. Action Points & Matters arising
4. People Awards update (J. Hyman)
5. Items for discussion - see list following
6. Items to discuss if time – see list following
7. Update on activities of other groups/associations- see list following
8. Items for information – see list following
9. Items carried forward – see list following
10. Contact with other organisations
11. Projects
12. Any other business
13. Guest Speaker (12:00)- “Food Safety – Managing Product Recall Risks”, Natasha Catchpole - CFC Underwriting

Agenda Item 4 – People Awards Update

- 4.1 Update from John Hyman on the People Awards 2019

Agenda Item 5 – Items for discussion

- 5.1 FCELG meeting - CO2 shortage and Brexit Impact (2018_04_P / 2018_04_R)
- 5.2 WRAP & BFFF - Food Waste Reduction Roadmap and Potential areas of activity on Citizen Food Waste (2018_04_Z, 2018_04_Y)
- 5.3 PHE Calorie Reduction Programme - OOH Calorie labelling & industry and stakeholder forums (2018_04_T)
- 5.4 Defra Power Resilience Meeting (2018_04_AB)
- 5.5 Tech seminar- Planning progress update

Agenda Item 6 – Items to discuss if time

- 6.1 ID Health Marking & Marketing Standards consultations (2018_04_J)
- 6.2 ROF Food Law Code of Practice consultation (2018_04_M)
- 6.3 ECJ ruling on crops obtained by mutagenesis (GMOs) (2018_04_N)
- 6.4 Roundtable meeting with SoS on Resources & Waste Strategy (2018_04_X)
- 6.5 Open Consultations: DIT Free Trade Agreement (2018_04_Q), FSA Retention of EU Law (2018_04_U), EC origin labelling of meat (2018_04_V)

Agenda Item 7 – Activities of other groups/associations

7.1 Feedback from members on any activities of other groups/associations as relevant (2018_03_M):

- FSA Regulating Our Future
- Food Industry Intelligence Network (FIIN)
- Seafood Industry Alliance (SIA)
- Provisions Trade Federation (PTF)
- British Poultry Council (BPC)
- BRC Labelling and Legislation Working Group
- Campden BRI working groups and Scientific Technical Committee
- Food & Biocides Industry Group (FBIG)
- Updates from IM:
 - ‘Safe Provision of Food in Healthcare Settings’ guidance (FDF)
 - Science outstripping policy

Agenda Item 8– Items for Information

2018_04_A - FSA Consultation - Operational Policy for the approval of meat establishments

2018_04_B - BRC GS Suspension of Swiss Safety Centre

2018_04_C - Expert Committee report on pesticide residues in food

2018_04_D - Link to BRCv8 webinar

2018_04_E - Childhood Obesity Plan Chapter 2

2018_04_F - NFCU expansion & Product Fraud guidelines

2018_04_G - Risk profiling Listeria in RTE foods

2018_04_H - Courtauld 2025 e-magazine

2018_04_I - BRCv8 now published

2018_04_K - Listeria - BFFF Guide to the Management of Risk of Listeriosis from Frozen Vegetables

2018_04_L - Issue with imports of Brine Frozen Tuna

2018_04_O - FSA survey of AMR bacteria in retail chicken and pork mince

2018_04_S - ACMSF letter re_ changes to pesticides MRLs and impact on food safety

2018_04_W - FSA board meeting - ROF & NIS_ Animal Welfare_ Incidents and AMR

2018_04_AC - Transport of Warm Meat - implementation of requirements further delayed

2018_04_AD - Export Certification guidance (to non-EU countries)

Agenda Item 9 – Items Carried Forward (Standing agenda items awaiting further development):

- Glaze Methodology
- Salt Reduction -Scampi
- GFSI
- FRPERC project on Frozen storage of meat
- Audit Optimisation Project
- 3rd Party accredited labs issues

Agenda Item 10– Contact with other Organisations

- Anaphylaxis Campaign
- SAI Global
- Christeyns Food Hygiene
- Abbott Informatics

Agenda Item 11 – Projects

11.1 Shelf Life Project – no further progress

Agenda Item 12– Any Other Business

Suggestions from the group welcomed

Agenda Item 13– Guest Speaker

“Food Safety – Managing Product Recall Risks”, Natasha Catchpole - CFC Underwriting

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