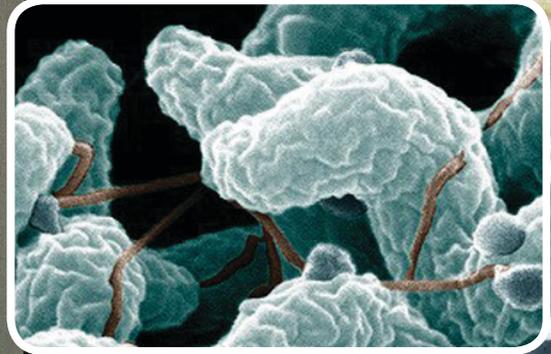


T & L UPDATE

BFFF TECHNICAL AND LEGISLATIVE UPDATE

MARCH 2019 - ISSUE 99



British Frozen Food Federation

Registered Office: Warwick House, Unit 7, Long Bennington Business Park, Main Road, Long Bennington, Newark, Nottinghamshire NG23 5JR
Tel: 01400 283090 Fax: 01400 283098 Websites: www.bfff.co.uk www.freshfromthefreezer.co.uk

CONTENTS

ACTIVITY OF EUROPEAN INSTITUTIONS

EFSA releases report on publication of scientific data	5
EU commits €20 million to developing artificial intelligence	5
Report on Chemical Hazards in Food	5
International Research Collaborations on Global Challenges	6
EU-Japan trade agreement enters into force	6

ADDITIVES, CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

Regulation on Plastic Materials and Articles Intended to Come into Contact with Food	7
Draft Regulation on Chlorate	7
Codex Request for Comments on Priority List of Contaminants and Toxicants	8

ALLERGENS

Lancashire Trading Standards educate on food allergies	8
Anaphylaxis Campaign present at BFFF Technical Seminar	9
Defra launch consultation on clearer allergen labelling rules	9
Food Allergy Information Statement Updated	10
Scottish Incidents Report shows high level related to allergies	10

ANIMAL WELFARE

Defra updated guidance on red and white meat slaughterhouses	10
Opinion on the Welfare of Cattle kept for Beef Production	11
Updates on Bovine Tuberculosis Testing	11
Defra publish Bovine TB Biosecurity Progress Report 2018	11
EFSA publish Avian Influenza overview	12
Bluetongue Virus Outbreak Assessment Published	12
Updated Information on Monitoring of Animal Diseases	12

Resolution on the Protection of Animals During Transport	12
Updated Guidance on Fish and Shellfish Diseases	13
Updates on African Swine Fever in Europe	13
EFSA issue first report on SIGMA Animal Disease Data Model	14

BREXIT

PAC Inquiry into Brexit and the UK Border	15
Government issue communications on preparing for a no deal Brexit	15
Updated Guidance on Food and Drink Labelling in event of a No Deal Brexit	17
Concern at Reduced Border Checks in Event of a No Deal Brexit	17
Gov.UK Guidance in Event of a No Deal Brexit	18
Commission Announces Contingency Proposals for EU Fisheries	18
BEIS Launch Business Tool to Help Prepare for Brexit	19
HSE Guidance on Use of Chemicals if 'No Deal' Brexit	19
BEIS Update on Preparing Businesses for EU Exit	19
EU Assurances on Brexit	20
Revised Brexit Timeline Published	20

BUSINESS DEVELOPMENT, CERTIFICATION AND TRAINING

Campden BRI March Microbiology Seminars	21
Government Departments Changing Email Addresses	22

FOOD SAFETY AND ZOOSES

EU unveils food safety audit priorities for 2019	22
EFSA and ECDC report on zoonotic diseases	23
FSS advise on reducing the risk of STEC	23
FSS issue Campylobacter Sampling Requirements Poster	23
FSA report on Campylobacter in UK Whole Chickens	24
FSA report on AMR Campylobacter in UK Retail Chicken	24

CONTENTS

FSA Publish Public Attitudes Tracker Survey	25
PHE update List of Zoonotic Diseases	25
DHSC and Defra Issue Plans to tackle AMR	25
FSA Ireland Launch strategy 2019-2023	26
EFSA Report on Activities on Emerging Risks	26
Guidance on Production of Cheese from Unpasteurised Milk	27
Updated Guidance on Turkey Testing for Salmonella	27

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

New method to trace honey origins and authenticity	28
FSAI to use Next Generation DNA sequencing	28
BEIC argue for stronger food fraud fines	29
Horsemeat scandal – accused go on trial	29
FSS Publish Food Crime Poster and Leaflet	29
Turkish producers responsible for majority of UK food recalls	30

GLOBAL STANDARDS

UK Standards for Microbiology Investigations Updated	30
PHE Update Standards for Listeria and Salmonella	30
Codex Request Comments on Draft Nutrition Labelling Guidelines	30
BSI BRC Food Safety i7-i8 webinar	31

HEALTH AND NUTRITION

ASA report on children’s exposure to HFSS adverts	31
UK One Health Report on Antibiotic Resistance	31
London Food Strategy Published	32
PHE Progress Report on 2017 Salt Targets	32
PHE National Diet and Nutrition Survey Published	33
Chief Medical Officer Annual Report for 2018 published	33
PHE Launch New Change4Life Campaign	34

IMPORTS AND THE SUPPLY CHAIN

Japan Opens Market to Imports of UK Lamb and Beef	34
Importing live animals/animal products from non-EU countries	34
Guidance on UK border inspection posts	34
Warning to Thailand on Illegal Fishing Lifted	35

REGULATORY

Changes to Trade Marks Legislation	35
The Weights and Measures etc. (Miscellaneous) (Amendment) Regulations 2019	35
EU Withdrawal Act 2018 statutory instruments	36

RESEARCH AND TECHNOLOGY

Kellogg patents process to remove pea protein bitterness	36
Global warming could increase risk of Campylobacter poisoning	36
OAL launch AI-based vision system for date code verification	37

SUSTAINABILITY, ENVIRONMENT & CSR

Defra & HMT Consultations on Resources & Waste Strategy	37
Digital Technologies to Tackle Food Waste	38
Updated Guidance on the Energy Savings Opportunity Scheme	38
Draft Legislation to Facilitate Reuse of Waste Water for Agriculture	38
Water Conservation Report 2018 Published	38

CONSULTATIONS

Recent Consultations	40
----------------------	----

BFFF TECHNICAL EXPERT GROUP

Agenda for meeting on 9th January 2019	41
--	----

FOREWORD

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

In writing this month's T&L it quickly became clear that certain subjects were dominating over others. So, without wanting to allow those subjects to overshadow some of the other very relevant matters I've tried to report on those things I felt would be of most relevance or interest. As always there's simply too much going on to report absolutely everything, but hopefully you will find I have kept you up to date with the key events and main concerns for your business. If you do feel however that a very relevant subject has been missed then please do not hesitate to contact me deniserion@bfff.co.uk.

Also don't forget as a member you have access to all technical papers circulated to our Technical Expert Group and Member Interest Groups (MIGs) too – you will find the agenda from the last Technical Expert Group at the back of this publication with a list of those papers most recently circulated and discussed. If you would like to join any of our MIGs then once again, just let me know.

I am pleased to report that the Technical Seminar, held at the Hilton Metropole in Birmingham on 7th February was a great success. As with last year's event we followed the same format and had lots of short sharp presentations from real industry experts on a number of hot topics – from allergens and recalls, to blockchain and robotics – it was a really fantastic day and based on feedback to date, I'm sure members took away at least half a dozen really useful points. A survey has been sent out to those who attended - if you haven't participated as yet, please do take a few minutes to do so, as it's only with your feedback that we can ensure next year's event meets your businesses needs and is just as successful.

In trying to not to mention the 'B' word, a couple of articles which you may find of particular interest are those linked to recently launched consultations - turn to page 9 where you find detail on the proposed amendments to regulations relating to allergen information labelling on foods classed as 'pre-packed for direct sale'. Also, on page 37 you'll find detail of a series of consultations launched by Defra and HMT on the Resources and Waste Strategy. Handy links to the consultations have been provided, both in the articles themselves and also, for your convenience, in the consultations section at the end.

On that note, members may be aware a letter signed by 30+ organisations (including the BFFF) had been submitted to Michael Gove requesting to pause all non-Brexit consultations and asking that no further burdens be put on the food and drink industry while we're planning for no-deal. I am pleased to report that the information we have received is that whilst this letter hadn't succeeded in securing the delay in the consultations it demanded, it has been influential in securing longer consultation periods.

Enjoy your read and let's hope that by the time the next edition reaches you, things will be somewhat clearer!

Denise Rion
Head of Technical
deniserion@bfff.co.uk



ACTIVITY OF EUROPEAN INSTITUTIONS

EFSA RELEASES REPORT ON PUBLICATION OF SCIENTIFIC DATA

The European Food Safety Authority (EFSA) recently released a Technical Report on the publication of scientific data from EU-coordinated monitoring programmes and surveys. Detailed in the report is how they intend to share data collected in areas such as food consumption habits, pesticide residues in food, chemical contaminants and additives in food, foodborne disease outbreaks and antimicrobial resistance. The first set of data is to include a review of measures countries are taking to provide public access to government data and is due to be made available in 2019 on EFSA's Knowledge Junction.

You can read the report in full here: <https://tinyurl.com/y5dnys7k>

The Knowledge Junction is a curated, open repository for the exchange of evidence and supporting materials used in food and feed safety risk assessments. You can read more about it here: <https://tinyurl.com/y6omtdnc>

EU COMMITS €20 MILLION TO DEVELOPING ARTIFICIAL INTELLIGENCE

The EU has committed €20 million in funding over the next three years to help develop artificial intelligence (AI). The AI4EU project is an open and collaborative platform that aims to offer services and support to potential AI users, helping them test and integrate AI solutions in their processes, products and services.

The project will be led by French company Thales and will involve 79 research institutes, SMEs and large enterprises in 21 countries in a bid to bring AI to small businesses, non-tech companies and public administrations across Europe.

You can read more about the AI4EU project in a recent commission news article here: <https://tinyurl.com/y6f6wwlh>

REPORT ON CHEMICAL HAZARDS IN FOOD

The European Court of Auditors recently published a special report entitled 'Chemicals hazards in our food: EU food safety policy protects us but faces challenges'.

The report highlights that although the EU's food safety model is one which has worldwide respect it is currently overstretched with the Commission and Member States not having the capacity to implement the system fully.

Auditors also found that the legal framework governing chemicals in food, feed, plants and live animals is still being built and has not yet been implemented to the level envisaged in EU laws governing food production. The European Food Safety Authority (EFSA) was found to be encountering backlogs in its work as regards chemicals, which affects the proper functioning of the system and the sustainability of the model overall. The report also includes recommendations to the Commission on addressing these challenges and improving the functioning of the food safety model.

You will find the report here: <https://tinyurl.com/y5dp7tb7>

INTERNATIONAL RESEARCH COLLABORATIONS ON GLOBAL CHALLENGES

The Department for Business, Energy and Industrial Strategy (BEIS) have announced details of a number of new international research collaborations in which the UK is involved. The 28 projects, supported with £279 million of government investment through the modern Industrial Strategy, will see world-leading UK researchers collaborating with international partners to tackle some of the world's biggest challenges – from tackling the growing problem of anti-microbial resistance, and developing the next generation of eco-friendly packaging, to using the latest technology in AI to improve the lives of millions suffering from dementia.



Department for
Business, Energy
& Industrial Strategy

You can read more about the collaborations in this recent press release: <https://tinyurl.com/y8ues2gv>

EU-JAPAN TRADE AGREEMENT ENTERS INTO FORCE

Council Decision (EU) 2018/1907 of 20 December 2018 on the conclusion of the Agreement between the European Union and Japan for an Economic Partnership was published in the Official Journal of the EU (L330/1, 27/12/2018). The Decision, which can be found here: <https://tinyurl.com/y4fyuz8l> approves the Agreement between the EU and Japan for an Economic Partnership which subsequently entered into force on 1 February 2019.

The Agreement removes most of the duties paid annually by EU companies exporting to Japan and will also break down barriers for key EU food and drink exporters to Japanese consumers. Key parts of the Agreement, regarding agricultural exports from the EU, include:

- Removal of Japanese duties on many cheeses (currently at 29.8%), as well as on wine exports (currently at 15% on average)
- Allowing the EU to increase its beef exports to Japan substantially, while on pork there will be duty-free trade in processed meat and almost duty-free trade for fresh meat
- Ensuring the protection in Japan of more than 200 high-quality EU agricultural product geographical indications and the protection of a selection of Japanese geographical indications in the EU.

The EU and Japan have also agreed to set ambitious standards on sustainable development, and the text includes a specific commitment to the Paris climate agreement.

You can read more here: <https://tinyurl.com/y7wlvkms>



ADDITIVES, CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

REGULATION ON PLASTIC MATERIALS AND ARTICLES INTENDED TO COME INTO CONTACT WITH FOOD

Commission Regulation (EU) 2019/37 of 10 January 2019 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food was published in the Official Journal of the EU (L009/88, 11/01/2019).

The Regulation reflects the most recent findings of the European Food Safety Authority (EFSA) regarding several substances and removes doubt as regards the correct application of Regulation (EU) No 10/2011. It also provides transitional measures, allowing plastic materials and articles complying with Regulation (EU) No 10/2011 to be placed on the market until 31 January 2020 and remain on the market until exhaustion of stocks. The Regulation entered into force on 31 January 2019 and can be found here: <https://tinyurl.com/y5ppx7w3>

DRAFT REGULATION ON CHLORATE

The European Commission published on 21st January 2019 a draft Regulation amending Annex III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels (MRLs) for chlorate in or on certain products.

This draft Regulation set temporary MRLs for chlorate according to the ALARA principle ('as low as reasonably achievable'), reflecting levels that are realistically achievable when good manufacturing practices are used. It also stipulates that these temporary MRLs should be reviewed within five years of publication of the Regulation, in the light of further progress made by food business operators to bring chlorate levels down, or whenever new information and data become available that would warrant an earlier review. The draft Regulation was open for feedback until 18th February 2019, and received 64 responses which can be viewed here: <https://tinyurl.com/y3g4464s>

Comments received include those from the Food & Biocides Industry Group (FBIG) of which the BFFF are active members. FBIG comprises some 20 UK trade and professional organisations from farm to fork working to ensure that legislation does not negatively impact on the availability of effective disinfectants vital to assure food hygiene through the food chain. FBIG has developed free guidance on The Use of Biocides in Cleaning and Disinfection, which is being used by the Global Food Safety Initiative (GFSI) and has a publicly available position paper focusing on regulatory issues in relation to biocides particularly chlorates. You can find these here: <https://www.chilledfood.org/fbig/>

From reading the feedback you will see that the majority are aligned with that of FBIG and support regulation of chlorate traces but under contaminants legislation, rather than under Plant Protection Products (PPP) legislation, since they arise in foodstuffs in the EU primarily from hygiene biocides to assure safety. The proposed MRLs are not related to product safety, but to agricultural practices so the concept of good agricultural/manufacturing practice is therefore meaningless in this context. It is not in the interest of either consumers or the industry for legislation to threaten the continuing ability of Food Business Operators to assure food safety.

CODEX REQUEST FOR COMMENTS ON PRIORITY LIST OF CONTAMINANTS AND TOXICANTS

Codex Alimentarius has published a request for comments on the priority list of contaminants and naturally occurring toxicants for evaluation by JECFA. The priority list has been endorsed by the 12th Session of the Codex Committee on Contaminants in Foods and written comments/information are requested to either update the priority list or propose new substances for inclusion. The closing date for submissions is 31 March 2019.

More information can be found here: <https://tinyurl.com/y43l3dg5>

ALLERGENS

LANCASHIRE TRADING STANDARDS EDUCATE ON FOOD ALLERGIES

In 2017 a 15-year-old girl from Lancashire, Megan Lee, passed away as a result of suffering an allergic reaction to a takeaway meal. In response to this tragedy, Lancashire Trading Standards service have developed;

- 'A Day in the Life of Chloe' - educational resources to increase awareness of food allergy as a serious and growing health issue and help educate young people about the potentially life-threatening nature of the disease : <https://tinyurl.com/yyqz4yfw>
- Resources and information specifically designed to be used with food businesses which can be found here: <https://tinyurl.com/yxebnp4k>

'Megan's Story' has been produced with Megan's parents, Adam and Gemma Lee, who want to turn their tragic situation into something positive.

"We can't change our story as much as we would love to. But what we can do is help others by stopping this story happening to someone else's family." said Gemma Lee

Their powerful short story highlights the need for:

- People and businesses to take allergies seriously.
- People preparing food to understand the consequences of getting this wrong.
- Food businesses to understand how safe their food is for someone with an allergy.
- Food businesses to understand what allergens are in the food they produce and be able to tell their customers confidently.
- Food businesses to understand the risk of cross contamination of allergens.



You can watch Megan's story here: <https://tinyurl.com/y5vuzrf3>

ANAPHYLAXIS CAMPAIGN PRESENT AT BFFF TECHNICAL SEMINAR

Quite sadly, allergens have featured highly in the media of late, so it was our great pleasure to welcome Lynne Regent, CEO from the Anaphylaxis Campaign to our Technical Seminar on February 7th. Lynne not only gave her view of precautionary labelling but also armed us with the very latest updates on the work on allergen thresholds. Although the FSA has yet to review the information, scientists are confident they now have enough information on thresholds for eleven allergenic foods! I am pleased to confirm that the slides from Lynne's presentation are now available on the BFFF website here: <https://tinyurl.com/yxh4yshu>

In Lynne's presentation, you will also find details of their Corporate membership package. The Corporate Membership Scheme provides companies of all sizes with, amongst other things, up to date information and advice on allergens, discounted places at their annual corporate conference, input into your training days, monthly e-news including horizon scanning and access to professional experts. You can find out more/join by visiting their website here: <https://tinyurl.com/y4mh8lyo>

DEFRA LAUNCH CONSULTATION ON CLEARER ALLERGEN LABELLING RULES

The Department for Environment Food & Rural Affairs (Defra) recently launched a consultation on the proposed amendments to the Food Information Regulations 2014 (FIR) (England) and parallel FIR regulations in Northern Ireland, Scotland and Wales relating to allergen information for foods that are prepacked for direct sale to the consumer on the same premises from which they are sold.



This timely review of allergen labelling legislation follows from the tragic death of Natasha Ednan-Laperouse who died after eating a baguette from Pret a Manger at Heathrow airport in July 2016. The coroner who presided over the inquest of Natasha Ednan-Laperouse concluded that the current legislation is not adequate and requested a review.

At present when a food business sells prepacked food for direct sale the same regulations apply as to non-prepacked food under the EU Food Information for Consumers Regulation No. 1169/2011. This means food business preparing their products freshly on their premises are exempted from the obligation of labelling them with a list of ingredients including the provision of allergen information. This is because it is expected that the customer is able to speak with the person who made or packed the product to ask about ingredients. All information on allergens should be available and easily accessible for the consumer and this can be communicated through a variety of means to suit the business format of the food business operator.

The proposed options put forward in this consultation are:

Policy option 1 – Promote best practice

Policy option 2 – Mandate “ask the staff” labels on packaging of food prepacked for direct sale, with supporting information for consumers in writing

Policy option 3 – Mandate name of the food and allergen labelling on packaging of food prepacked for direct sale

Policy option 4 – Mandate name of the food and full ingredient list labelling, with allergens emphasised, on packaging of food prepacked for direct sale

The consultation is open until 29th March 2019 and can be found here: <https://tinyurl.com/yb9gqhvj>

FOOD ALLERGY INFORMATION STATEMENT UPDATED

The Government Chemist announced recently that an Institute of Food Science and Technology information statement on food allergy has been updated, pending a full review. The statement, to which the Government Chemist contributed, describes the nature of food allergies, outlines legislation aimed to help allergic consumers and emphasises the measures that manufacturers and caterers should take to minimise the problems

You can read more here: <https://tinyurl.com/yy7hwgvp>

SCOTTISH INCIDENTS REPORT SHOWS HIGH LEVEL RELATED TO ALLERGIES

Food Standards Scotland (FSS) have published their latest quarterly incidents report for the period October to December 2018. The report is a summary of food product recalls between October and December 2018, including details of the incidents, the level of risk to consumers and what action was taken by all stakeholders. During this period 48 food notices were issued, including 30 related to allergies.

You can read the report in full here: <https://tinyurl.com/y3k5ksf6>

ANIMAL WELFARE

DEFRA UPDATED GUIDANCE ON RED AND WHITE MEAT SLAUGHTERHOUSES

The Department for Environment, Food and Rural Affairs (Defra) have published updated guidance on the following:

- White meat slaughterhouses - unloading, handling and holding, restraining, stunning, killing.
- Red meat slaughterhouses - restraining, stunning, killing animals.

Both sets of guidance have been updated to include information about the Mandatory Use of CCTV Regulations 2018 and can be found here:

White Meat: <https://tinyurl.com/y4mvq8cq> , Red meat: <https://tinyurl.com/yaxxu4kn>



OPINION ON THE WELFARE OF CATTLE KEPT FOR BEEF PRODUCTION

The Department for Environment, Food and Rural Affairs (Defra) recently published the Farm Animal Welfare Committee's opinion on the welfare of cattle kept for beef production.

This Opinion considers the welfare of animals involved in the beef industry including dairy-derived beef calves and cows, and veal calves, up to but not including slaughter.

The aims are:

- To identify contemporary good practice in each of the major beef production systems within the context of animal health and welfare.
- To highlight areas within the industry where (a) welfare could be improved through practical changes in animal husbandry and (b) cattle welfare may be threatened.
- You can read the opinion in full here: <https://tinyurl.com/y6kztjv6>

Defra also published on 11th February 2019, an update to the Farm Animal Welfare Committee's advice to government, to include the opinion on the welfare of cattle kept for beef production. This can be found here: <https://tinyurl.com/y3vcrs6m>

UPDATES ON BOVINE TUBERCULOSIS TESTING

The Department for Environment, Food and Rural Affairs (Defra) have announced that farmers who have stayed clear of bovine TB for at least six years will be able to revert to an annual, rather than six-monthly, testing regime.

This will reduce the testing burden on these lower-risk farms and incentivise other farms to take steps, to reduce their TB risks. The change will come into effect in May 2019 and will apply to farmers in parts of the bovine TB Edge Area. The six-monthly testing also applies to farmers who have achieved Cattle Health Certification Standards (CHeCS) TB accreditation of their herds.

You can read more here: <https://tinyurl.com/yy7vldf9>

DEFRA PUBLISH BOVINE TB BIOSECURITY PROGRESS REPORT 2018

The Department for Environment, Food and Rural Affairs (Defra) have published their Bovine Tuberculosis Biosecurity Progress Report for 2018. The report sets-out progress made against the 2014 Biosecurity Action Plan. It is a joint Defra and Welsh Government publication presented on behalf of the government and industry partnership group. It has a new action plan containing 20 actions covering:

- guidance and information resources
- education and training
- communications
- policy
- evidence

You will find the report here: <https://tinyurl.com/y5kvpy2d>

EFSA PUBLISH AVIAN INFLUENZA OVERVIEW

The European Food Safety Authority (EFSA) have published a scientific overview of avian influenza for the period from August to November 2018. The report covers the fourteen HPAI (H5N8) outbreaks in poultry establishments in Bulgaria and seven HPAI (H5N6) outbreaks, one in captive birds in Germany and six in wild birds in Denmark and the Netherlands, reported in the EU between 16 August and 15 November 2018. Two HPAI outbreaks in poultry were also reported during this period from western Russia. To date, no human infection due to HPAI viruses have been reported in Europe. The report also highlights that the probability of HPAI virus introductions from non-EU countries via wild birds, particularly via the north-eastern route from Russia, is increasing. It also stresses that increased vigilance is needed, especially during winter.

You can read the report in full here: <https://tinyurl.com/y6896ck4>

BLUETONGUE VIRUS OUTBREAK ASSESSMENT PUBLISHED

The Department for Environment, Food and Rural Affairs (Defra) and the Animal and Plant Health Agency (APHA) have recently published an updated situation assessment for bluetongue virus (BTV-8) in Germany. The report includes details of a further 28 outbreaks of the virus in south-western Germany, since the initial outbreak assessment was published. Of these, 23 are near to the south-west borders with France and Switzerland and 5 are further north and now place Luxembourg, eastern Netherlands and eastern Belgium at risk. The report concludes however, that the risk to the UK remains low.

You can read the report in full here: <https://tinyurl.com/y83ulhf9>

UPDATED INFORMATION ON MONITORING OF ANIMAL DISEASES

The Department for Environment, Food and Rural Affairs (Defra) and the Animal and Plant Health Agency (APHA) have recently published updated information on animal diseases: international and UK monitoring. This covers monitoring for major, notifiable or new and emerging animal disease outbreaks internationally and in the UK. It has been updated to include new assessments on African swine fever in pigs in Eastern Europe, bluetongue virus in Europe and African swine fever in wild boar in Belgium

You can read the updated information here: <https://tinyurl.com/oosnp67>

RESOLUTION ON THE PROTECTION OF ANIMALS DURING TRANSPORT

On 24th January 2019 the European Parliament announced that the Agriculture Committee had adopted a resolution for the enforcement of Council Regulation (EC) No 1/2005 on the protection of animals during transport and related operations. Adopted by 22 votes in favour to 12 against, with four abstentions, the Agriculture Committee reiterated Parliament's 2012 call for a strong and harmonised enforcement of the 2005 EU law on the protection of animals during transport, which is currently poorly applied in some member states. The legislation calls for:

- More unannounced and risk-based checks, and tougher penalties for offenders
- Minimisation of transport time, and to transport carcasses rather than live animals
- Better enforcement of existing rules, with the help of new technology

You can read more here: <https://tinyurl.com/y3efovzo>

UPDATED GUIDANCE ON FISH AND SHELLFISH DISEASES

The Department for Environment, Food and Rural Affairs (Defra), the Environment Agency and the Centre for Environment and Fisheries and Aquaculture Science have published updated guidance on preventing fish or shellfish diseases.

The guidance covers how to reduce the risk of disease, where notifiable diseases have been found and what to do if fish or shellfish have a disease. The list of new outbreaks for 2019 are included as well as a missed outbreak from 2016 that is still in place.

The guidance can be found here: <https://tinyurl.com/q6rhb7b>

UPDATES ON AFRICAN SWINE FEVER IN EUROPE

The Department for Environment, Food and Rural Affairs (Defra) and the Animal and Plant Health Agency (APHA) recently published the following updates on African swine fever in Europe:

Animal Population	European Area Affected	Summary
Wild Boar	Belgium - For more information see here: https://tinyurl.com/y52rj6kz	There have been 245 cases of African swine fever in wild boar in the Luxembourg region of Belgium since 13 September 2018, with a further 23 cases in November and 53 cases in December. The report concludes that the risk level for entry to the UK still remains at medium.
Pigs	Eastern Europe - For more information see here: https://tinyurl.com/kwg7n22	Since the last report on the 2 November 2018, there have been more cases of African swine fever in domestic pigs and wild boar in Eastern Europe. The risk therefore remains at medium for the entry of contaminated or infected products into the UK, both over the last month and looking forward.





The European Food Safety Authority (EFSA) recently published a Scientific Report on the 'SIGMA Animal Disease Data Model' which is a comprehensive approach for the collection of standardised data on animal diseases. The report can be found here: <https://tinyurl.com/y4ghhaq7>

EFSA regularly collects such data from Member States on, for example, African swine fever, lumpy skin disease, and avian influenza, and then analyses it for risk assessment purposes. This is the first report of the SIGMA project, which aims to automate data submissions on disease outbreaks, surveillance and domestic animal populations using data already collected by several Member States under different legal frameworks for different purposes. EFSA has published the technical reports for the following Member States, including the 'Country Card':

- Ireland <https://tinyurl.com/y5774rfx>
- Belgium <https://tinyurl.com/y45gtqhx>
- Poland <https://tinyurl.com/y3ae92j8>
- Lithuania <https://tinyurl.com/y33mf5tk>
- Latvia <https://tinyurl.com/y6lxqj6>
- Portugal <https://tinyurl.com/y663wofb>
- Spain <https://tinyurl.com/y3fh8uox>

BREXIT



Exclusively for members

Do you know about the benefits we offer?

Here's one of them:



Brexit Support

Brought to you by:

 SHAKESPEAREMARTINEAU

We are delighted to offer members of the BFFF Free confidential, unbiased and exclusive access to this BREXIT advice line.

Our BREXIT helpline provides access to experienced legal professionals for support on BREXIT implications which includes advice around immigration, contract support in relation to import/export of goods and support on trade implications relating to tariffs.

As part of the helpline, each BFFF member will receive:

Free 30 minutes' phone consultation concerning any new legal matter

A discount of 12% against the standard hourly rates of the fee earners involved thereafter

CALL NOW on 0845 697 0410

PAC INQUIRY INTO BREXIT AND THE UK BORDER

On 5th February 2019, the Public Accounts Committee announced a further inquiry into Brexit and the UK border. This further review took place on 13th February and the oral evidence and video of the meeting can be found here: <https://tinyurl.com/y65axgku>

GOVERNMENT ISSUE COMMUNICATIONS ON PREPARING FOR A NO DEAL BREXIT

As part of its ongoing communication, the Government has prepared leaflets and short videos on 'Preparing for changes at the UK border if there's a no deal EU exit. These focus on traders preparing for a no deal EU Exit at the UK Border and all sign-post clearly to detailed information available at www.gov.uk/euexit. They include high-level context, audience-specific checklists and sources of further information.

Click here for a short video on YouTube which covers the same content: <https://tinyurl.com/y3ramn5n>

Where you can find information

UK Government resources

Go to [gov.uk/euexit](https://www.gov.uk/euexit) to get guidance for your business

You will find information on a range of topics including:

- Customs, Safety & Security processes
- EORI registration
- Product licences and certificates
- Product-specific entry requirements (including ports and documents)

Industry & international resources

Publication office for EU countries
publications.europa.eu

Information on the EU's approach to borders with the UK

Chambers of Commerce

Information relevant to your markets and industry

UK Trade Associations

Industry-specific information

What you need to know

The United Kingdom will be leaving the European Union at 11pm UK time on 29 March 2019.

Leaving the EU with a deal remains the Government's top priority and would give businesses stability and certainty to prepare for our new relationship after EU Exit.

However, the government must plan for every possible outcome including no deal. Without a deal, businesses may need to take action before 29 March 2019.

Use this information to understand how leaving the EU may affect your business and what you can do to get ready.

Prepare your business

This leaflet focuses on changes related to border processes. There are other actions you may need to take to be ready for EU Exit. Visit [gov.uk/euexit](https://www.gov.uk/euexit) to find more information and to sign up for regular updates



HM Government

Published: January 2019

Preparing for changes at the UK border if there's a no deal EU Exit

Guidance for the **agriculture & food industry**



January 2019

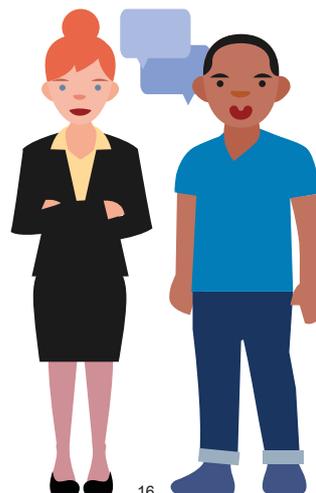
English

Preparing for changes at the UK border if there's a no deal EU Exit

What will change

At the UK border, there will be changes to UK-EU trade, including on:

- Customs, trade tariffs and VAT
- Safety and Security for goods
- Document requirements
- Vehicle standards
- Controlled products



Actions to keep your goods moving across the border

Immediate actions

- Register for an EORI number
- Decide if you will handle new Customs and Safety and Security Declarations in-house or with a third-party
- Make sure you have the required documents for your goods (e.g. Export Health Certificate, Catch Certificates, equine/plant IDs)
- Check for updates on tariffs that apply to your goods, and consider using duty relief schemes
- Make sure drivers are aware of the documents they may need at the border

Recommended actions

- Discuss preparations with customers and suppliers, including responsibilities and Incoterms
- Plan for travel via Border Inspection Posts and Designated Points of Entry for certain goods
- Tell your employees about changes to passport rules

UPDATED GUIDANCE ON FOOD AND DRINK LABELLING IN EVENT OF A NO DEAL BREXIT

The Department for Environment, Food and Rural Affairs (Defra) have published updated guidance on food and drink labelling in the event of a no deal Brexit. This guidance highlights that, while food businesses will have a 21-month transition period for the most significant changes to food labels, in the event of no deal Brexit there are some technical changes to labels that will be required immediately. For products placed on the UK market after EU exit, these changes include:

- The EU emblem must not be used on goods produced in the UK unless a company has been authorised by the EU to do so
- The EU organic logo must not be used on any UK organic products, unless the UK and EU reach an equivalency arrangement before exit day
- It will be inaccurate to label UK food as origin 'EU'.

Food and drink products that have already been placed on the UK market on or before 29 March 2019 can continue to be sold through until stocks are exhausted. For goods placed on the market after this where, because of EU exit the information is technically incorrect, enforcement officers will be encouraged to take a pragmatic approach.

Food business operators are reminded that EU and other non-EU countries may require wholly accurate labelling for access to their markets and it is recommended that labels are replaced or overstickered as required to ensure they are fully accurate.

A 21-month transition period has been agreed to ensure that other labelling changes are made, including inclusion of a UK address for the responsible food business operator or importer on the label.

There is also a three-year transition period for the new UK Geographical Indication Schemes logo, although the logo will be available from 29th March 2019, to allow labelling changes to be made in good time.

The guidance can be found here: <https://tinyurl.com/y3s9hgox>

Defra also published on 5 February 2019 a summary of responses and government response to the consultation on amending food labelling laws to ensure they remain operable when the UK leaves the EU. A total of sixty-nine responses were received, which suggests that the proposed actions meet the needs of food businesses for a realistic transition period, while also protecting consumers' interests in a 'no deal' scenario.

You can download the summary of responses and government response here: <https://tinyurl.com/y8q86c9m>

CONCERN AT REDUCED BORDER CHECKS IN EVENT OF A NO DEAL BREXIT

The Chartered Institute of Environmental Health (CIEH) has highlighted that greatly reduced border checks on goods coming into the UK in the event of a no deal Brexit could compromise food safety, standards and potentially compromise public health.

The Institute points out that, in view of HMRC guidance on "transitional simplified procedures", lorries entering the UK will not have to make customs declarations, with the importer only having to update the computer entry within 24 hours to confirm that the goods had arrived. It also expresses concern that the government does not understand the need to maintain checks on food and goods coming in to the UK, as a measure in upholding the UK's food standards and safety.

You can read the CIEH press release here: <https://tinyurl.com/y8q86c9m>

GOV.UK GUIDANCE IN EVENT OF A NO DEAL BREXIT

Gov.UK now has available a plethora of information should the UK leave the EU in March 2019 with no withdrawal deal. Over 700 publications on guidance, regulation and business funds & grants in relation to Brexit are available and can be found here:

<https://tinyurl.com/y52bbesq>

Some of those which may be of particular interest are:

- Regulating biocidal products <https://tinyurl.com/y4g7y7p5>
- Regulating chemicals (REACH) <https://tinyurl.com/yyo44crp>
- Export and import of hazardous chemicals <https://tinyurl.com/y3qdykaw>
- Importing and exporting plants and plant products <https://tinyurl.com/yx9ytold>
- Importing and exporting fish <https://tinyurl.com/yabagrz5>
- Importing, Exporting and transporting products or goods <https://tinyurl.com/y3qdfvpg>
- The retail sector, preparing for exit <https://tinyurl.com/yxhsbpbks>
- Regulations and Standards after Brexit <https://tinyurl.com/y34x2nkd>

COMMISSION ANNOUNCES CONTINGENCY PROPOSALS FOR EU FISHERIES

The European Commission have announced the adoption of two contingency proposals to help mitigate the impact of a “no-deal” Brexit on EU fisheries. The proposals are:

- Allow fishermen and operators from EU Members States to receive compensation under the European Maritime and Fisheries Fund for the temporary cessation of fishing activities. This will help off-set some of the impact of a sudden closure of UK waters to EU fishing vessels in a no-deal scenario
- Amend the Regulation on the sustainable management of the external fleets, to ensure that the EU is in a position to grant UK vessels access to EU waters until the end of 2019, as long as EU vessels are also granted reciprocal access to UK waters. Note: this proposal is limited to 2019 and the Commission has stressed that these measures are limited to specific areas where it is absolutely necessary to protect the vital interests of the EU and where preparedness measures on their own are not sufficient. As a rule, they will be temporary in nature, limited in scope and adopted unilaterally by the EU. The Commission will work with the European Parliament and the Council to ensure adoption of the proposed legislative acts, so that they are in force by 29 March 2019.

The European Commission also published on 23 January 2019 proposals for Regulations concerning these measures, as follows:

- Certain rules relating to the European Maritime and Fisheries Fund by reason of the withdrawal of the United Kingdom from the Union (COM/2019/48 final) <https://tinyurl.com/y466sxc9>
- Fishing authorisations for Union fishing vessels in United Kingdom waters and fishing operations of United Kingdom fishing vessels in Union waters (COM/2019/49 final) <https://tinyurl.com/y6rmnok7>

You can read more here: <https://tinyurl.com/y52xbzys>

BEIS LAUNCH BUSINESS TOOL TO HELP PREPARE FOR BREXIT

The Department for Business, Energy and Industrial Strategy (BEIS) have developed an online tool to help businesses prepare for the UK leaving the EU. Users have to answer seven questions in order to obtain guidance on what businesses will need to do to prepare for the UK leaving the EU, what is changing in a particular industry and information on specific rules and regulations.

You will find the online tool here: <https://tinyurl.com/y6hy8dum>

HSE GUIDANCE ON USE OF CHEMICALS IF 'NO DEAL' BREXIT

The Health and Safety Executive (HSE) has published guidance to businesses that use chemicals, on the actions that should be taken to minimise any disruption in the event of a no-deal Brexit.

In this instance, businesses in the UK that manufacture or import chemicals from the EU will have to register those chemicals to a new UK REACH system, which replaces EU REACH. They will also have to demonstrate how a chemical can be safely used with minimal risk to human health or the environment. Under the new requirements, if the UK leaves the EU without a deal, UK businesses that manufacture a chemical will need to validate the existing registration with HSE within 60 days of EU exit. UK businesses importing a chemical substance from the EU will need to set up a new registration with HSE within 180 days of EU exit and if exporting chemicals to the EU a business will need to have an EU REACH registration in place. More technical information will also need to be submitted by businesses to HSE within two years of EU Exit.

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

BEIS UPDATE ON PREPARING BUSINESSES FOR EU EXIT

The Department for Business, Energy and Industrial Strategy (BEIS) have released an update on EU exit preparations, outlining what it is doing to prepare UK businesses for leaving the EU.

As well as engagement with research institutes and businesses to discuss priorities and concerns, BEIS details the preparations taken forward, including:

- Recruitment of new staff to work on EU Exit policy
- Passing of new legislation to lay the groundwork for the UK's future outside the EU
- Publication of technical notices including guidance on the action's businesses need to take to continue exporting and importing goods and services

More information can be found here: <https://tinyurl.com/y32qq3lg>

EU ASSURANCES ON BREXIT

On 14th January the Government published details about the statement given by the Prime Minister on letters of assurance from the EU, regarding the Northern Irish backstop. The statement highlights that a UK-wide temporary customs arrangement has been secured, avoiding a hard border on the island of Ireland, and a customs border down the Irish sea. Additionally, commitments in the withdrawal agreement and the political declaration, to do everything possible to ensure the backstop will never be needed, have been secured.

You will find further detail here: <https://tinyurl.com/yxwvu5cj>

The House of Commons Library have also published a paper on the EU assurances given to the UK on Brexit. This paper looks at the meaningful vote, objections to the withdrawal agreement, EU clarifications and assurances and what the EU might offer the UK and can be found here:

<https://tinyurl.com/yy8v3s2o>

REVISED BREXIT TIMELINE PUBLISHED



The House of Commons Library have recently published a revised Brexit timeline, setting out the major events leading up to the EU referendum and subsequent dates of note. The report covers:

1. Events leading up to the EU Referendum on 23 June 2016
2. Referendum – General Election
3. General Election – close of Phase 1
4. Close of Phase 1 – EU (Withdrawal) Act becomes law
5. EU (Withdrawal) Act becomes law – the ‘Meaningful Vote’
6. The ‘Meaningful Vote’ – present (5 February 2019)
7. Future timetable

The UK is expected to leave the European Union at 11pm on 29 March 2019

You can find the timeline here: <https://tinyurl.com/y9qqytq6>

BUSINESS DEVELOPMENT, CERTIFICATION AND TRAINING

CAMPDEN BRI MARCH MICROBIOLOGY SEMINARS

Members may be interested in the following upcoming microbiology seminars being held by Campden BRI during March. Both will be held at their Chipping Campden site:

19TH MARCH - SAMPLING FOR FOOD SAFETY

This seminar will look at practical approaches and issues associated with sampling in the food industry. It will cover sampling for microorganisms and chemical and food safety, as well as how sampling applies to food safety systems.

Delegates will have an opportunity to learn about the role of sampling in relation to food safety and quality of food production. They will:

- Gather insight into sampling processes and procedures in a range of contexts
- Hear company views on sampling from Moy Park, Nestlé, Premier Foods and McCormick
- Learn about sampling mistakes and errors, so they can be avoided
- Receive an update on sampling techniques and equipment used in the food industry
- Have an opportunity to have their sampling question answered

Members of Campden BRI: £295 + VAT

Non-members: £395 + VAT

Click here for more detail/to book: <https://tinyurl.com/y69dojqx>

21ST MARCH - ADVANCES IN FOOD AUTHENTICITY AND MICROBIOLOGY: DO THOSE GENES SUIT YOU?

With the food industry becoming increasingly sophisticated, advances in scientific methods are essential. Next generation molecular techniques have the potential to provide new tools to troubleshoot food safety and quality issues. This seminar will showcase the current and future applications of molecular methods in food microbiology and authenticity. Delegates will hear from academia and industry.

Presentations will cover:

- molecular methods to detect pathogens in water
- metagenomics in industry
- metagenomics to detect food fraud
- metagenomics to detect allergens

Future trends in metagenomics will also be covered.

Members of Campden BRI: £250 + VAT

Non-members: £350 + VAT

Click here for more detail/to book: <https://tinyurl.com/y62k5bba>

GOVERNMENT DEPARTMENTS CHANGING EMAIL ADDRESSES

Members should be aware that email addresses for the following are changing:

- The Department for Environment, Food and Rural Affairs (Defra)
- Rural Payments Agency (RPA)
- Animal and Plant Health Agency (APHA)
- Committee for Climate Control
- Part of the Marine Management Organisation (MMO)

The change has been prompted by security guidance provided by the Government Digital Service and involves a move away from the 'Government Secure Intranet' (GSI). As a result, all government departments have or will be removing 'GSI' from their email addresses. The transition will be completed by the end of March 2019 and a list of the changes can be found here:

<https://tinyurl.com/yyfbg8gu>

FOOD SAFETY AND ZOOSES

EU UNVEILS FOOD SAFETY AUDIT PRIORITIES FOR 2019

The EU Health and Food Safety Directorate-General has unveiled its food safety audit priorities for 2019. This year it plans to carry out 211 audits and on-the-spot visits in EU member states and countries outside the region.

A particular focus of the 2019 audit and analysis programme will be on

- tackling antimicrobial resistance (AMR)
- better preparedness, prevention and response to human, animal and plant health threats
- safe and sustainable food and feed production systems
- ensuring effective implementation of EU food legislation
- ensuring a sustainable food production that improves the welfare of animals
- effective, efficient and reliable controls
- contributing to harmonisation in the pharmaceutical sector and patients' access to safe medicines.

One project aims to reduce salmonellosis in Europe and includes a review of Salmonella control programmes for poultry flocks. Also, a project on horsemeat will focus on Belgium, Ireland, Poland and Romania; and there will be audits on tuna imported from outside the EU.

The European Commission's Directorate-General (DG) for Health and Food Safety, and, in particular, its Directorate 'Health and Food Audits and Analysis', carries out audits to verify that EU legislation on food safety, animal health, animal welfare, plant health and some areas of human health is properly implemented and enforced.

You can read the report in full here: <https://tinyurl.com/y3cdlckg>

EFSA AND ECDC REPORT ON ZONOTIC DISEASES

There were only minor fluctuations in reported cases of three main zoonotic diseases in the EU in 2017 compared to 2016. The number of reported cases of salmonellosis and campylobacteriosis has remained stable over the past five years, although listeriosis continues to rise.

After several years of decline, salmonellosis cases in the EU have flattened out. In 2017 the number fell slightly from 94,425 to 91,662 but the downward trend that began in 2008 has stalled in recent years. These are the main findings of the annual report on trends and sources of zoonoses published by the European Food Safety Authority (EFSA) and the European centre for Disease Prevention and Control (ECDC).

You can read the report here: <https://tinyurl.com/y2cohspI>

FSS ADVISE ON REDUCING THE RISK OF STEC

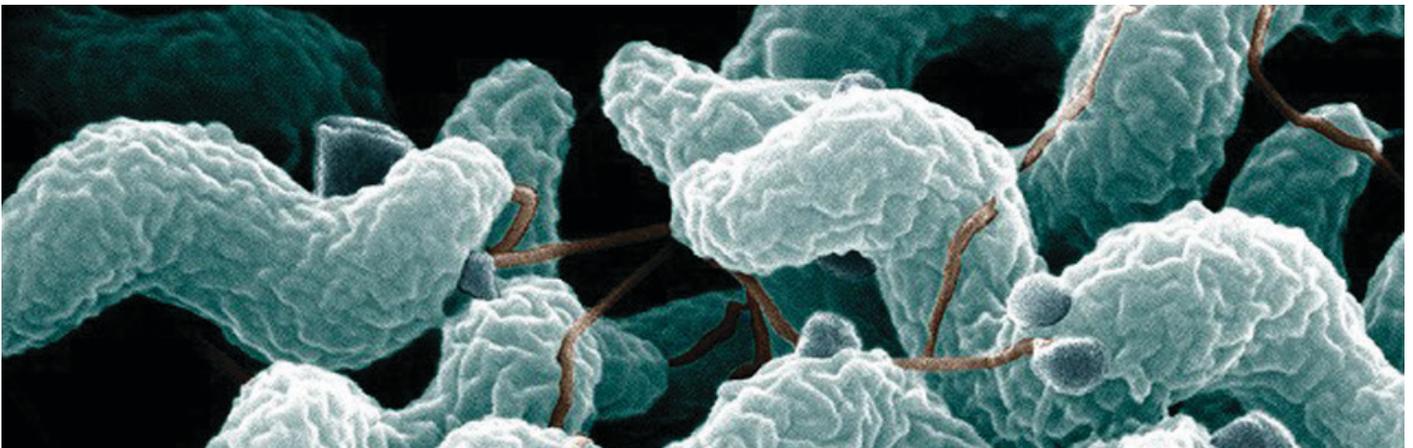
Food Standards Scotland (FSS) has issued advice to local authorities, the food industry and consumers on how to avoid the risk of Shiga toxin-producing E. coli (STEC).

STEC, or Shiga Toxin-producing E. coli, are a group of different types of E. coli bacteria found in the guts of animals such as cattle and sheep, which can make their way into the food chain via the animals' faeces. Illness caused by STEC can be very serious for young children and older people in particular, and can cause severe disease, and even death. As few as 10 - 100 cells of STEC can cause infection.

You can download advice on measures required to protect consumers from infection with Shiga toxin-producing E. coli (STEC) here: <https://tinyurl.com/y539uu6e>

FSS ISSUE CAMPYLOBACTER SAMPLING REQUIREMENTS POSTER

Foods Standards Scotland (FSS) have published a poster on Campylobacter sampling requirements. The



poster provides the sampling method for Campylobacter in broiler carcasses under the Food Process Hygiene Criteria (Regulation (EC) 2073/2005, as amended) and can be downloaded here: <https://tinyurl.com/y6e483m8>

FSA REPORT ON CAMPYLOBACTER IN UK WHOLE CHICKENS

The Food Standards Agency (FSA) have published the year 3 results for Campylobacter contamination in UK produced fresh whole chickens, for the period from August 2016 to July 2017.

This survey follows on from the 2014/15 survey examining fresh, whole UK-produced chickens sold at retail. The survey again looks at prevalence and levels of Campylobacter contamination both on the chicken skin and on the outside of the packaging.

A total of 4,268 samples of whole, UK-produced fresh chicken were tested. For the top nine UK retailers, between 2-8% had the highest level of contamination (i.e. > 1,000 colony forming units per gram (cfu/g) of Campylobacter), with smaller retailers tending to have higher proportions of chicken with the highest level of contamination. However overall, the average proportion of fresh, whole chicken at retail sale in the UK that are contaminated with a high level of Campylobacter decreased considerably for this period.

Campylobacter species are the main cause of human bacterial gastroenteritis in the developed world and it is estimated that there are in excess of half a million cases and 80,000 general practitioner consultations annually in the UK.

A results table, along with the full report can be downloaded here: <https://tinyurl.com/y2me24e7>

FSA REPORT ON AMR CAMPYLOBACTER IN UK RETAIL CHICKEN

The Food Standards Agency (FSA) have published the year 3 results of a survey to identify the proportion of Campylobacter isolated from the UK retail chicken survey that were resistant to a range of antimicrobial agents.

A total of 489 *C. jejuni* and 96 *C. coli* isolates from 585 samples of retail chicken were tested for antimicrobial resistance. Ciprofloxacin resistance was identified in 41% of the *C. jejuni* isolates and 52% of the *C. coli* isolates tested. Only two (0.4%) *C. jejuni* isolates and none of the *C. coli* isolates were resistant to erythromycin. Of all the Campylobacter isolates tested, 55% were resistant to tetracycline and 3% to streptomycin, but all were sensitive to gentamicin. Multi-drug resistance (resistance to 3 or more unrelated antimicrobial classes) was found in 9 (9.4%) *C. coli* isolates and 8 (1.6%) *C. jejuni* isolates.

Overall, the proportions of AMR Campylobacter isolates found in this study were similar to that reported in the previous survey year (July 2015 to July 2016), although the percentage of *C. coli* isolates with resistance to erythromycin may be decreasing. Multi-drug resistance was similar to that found in the previous survey years.

You can download the full report here: <https://tinyurl.com/y4nl7ynz>



FSA PUBLISH PUBLIC ATTITUDES TRACKER SURVEY

The Food Standards Agency (FSA) recently published the biannual public attitudes tracker for November 2018. The survey monitors changes in consumer attitudes to food-related issues in England, Wales and Northern Ireland. The highlights include:

- 43% of those surveyed reported concern about food safety in UK restaurants, pubs, cafes and takeaways
- Salmonella and Escherichia coli were the most commonly known types of food poisoning, at 89% and 82% respectively
- The top wider food issues of concern were the amount of sugar in food (50%), food waste (49%) and food prices (46%)
- 16% of respondents were aware of specific rules about allergens and 9% reported that they have a food intolerance and/or allergy themselves
- The majority of respondents reported that they trust that food is what it says it is and is accurately labelled (74%), whilst 72% trusted the authenticity of ingredients/origin/quality of food.

You can read the report in full here: <https://tinyurl.com/y6jqwx2c>

PHE UPDATE LIST OF ZONOTIC DISEASES

Public Health England (PHE) have published an updated list of zoonotic diseases and how they are transferred to humans. The list is split into 2 parts: zoonotic diseases found in the UK and selected zoonotic diseases exotic to the UK and can be found here: <https://tinyurl.com/y564nkkj>

DHSC AND DEFRA ISSUE PLANS TO TACKLE AMR

The Department of Health and Social Care (DHSC) recently published the UK 5-year action plan for antimicrobial resistance (AMR) for 2019 to 2024.

Developed across the government, its agencies and administrations in Scotland, Wales and Northern Ireland, with support from a range of stakeholders, the document outlines the national action plan to tackle AMR and builds on the achievements of the 2013–2018 strategy, with a focus on key ways of tackling AMR.

It also sets out four measures of success to ensure progress towards the 20-year vision including, among others, a target to reduce UK antibiotic use in food-producing animals by 25% between 2016 and 2020 and define new objectives by 2021 for 2025.

You will find the report here: <https://tinyurl.com/ycrj327r>

In addition, the DHSC have also published the UK 20-year vision for AMR. This document sets out how the UK will contribute to containing and controlling antimicrobial resistance by 2040 and can be found here: <https://tinyurl.com/y4hcguxz>

The Department for Environment, Food and Rural Affairs (Defra) have also published an update to the information and resources on the Government's plans to slow the growth of antimicrobial resistance. Links to resource information have been updated: <https://tinyurl.com/olbw52a>

FSA IRELAND LAUNCH STRATEGY 2019-2023

The Food Safety Authority of Ireland (FSAI) recently launched its vision and new strategy for the next five years, whilst also marking its 20th anniversary by revealing new research that provides an insight into consumer attitudes to food safety.

The FSAI's new Strategy 2019-2023 sets out a clear roadmap with benchmarks for achievement to further protect consumers of Irish food both in Ireland and abroad. It centres on four key goals built around its key areas of activity, namely:

- Enforcement and compliance
- Science, expertise and evidence
- Communication and engagement
- Organisational excellence

Also revealed are the findings of a national attitudinal research with consumers on food safety and hygiene, shopping habits and eating out, and concerns about food and the food industry. Overall, there is confidence in the safety of Irish food with nine out of ten people (89%) saying food is as safe or safer than it was five years ago. However, consumers themselves admitted that they demonstrate risky behaviours in relation to food handling at home. Nearly half of the Irish population (45%) do not pay full attention to 'use-by' dates, with seven out of ten people (72%) claiming that they have used food past its 'use-by' date. Just over 6 in 10 (62%) leave leftovers to cool out of the fridge overnight, to eat in the next couple of days, with nearly half the population (49%) storing food in the fridge without any wrapping.

A growing reliance on convenience food is also apparent, with eight out of ten people (84%) stating that they buy ready-to-eat or pre-prepared food from the supermarket, with over one third (36%) buying at least weekly or more frequently. Over one in ten people use fast food chains or independent takeaways at least weekly (16% and 17% respectively).

The strategy can be found here: <https://tinyurl.com/yx8qpxzk>

EFSA REPORT ON ACTIVITIES ON EMERGING RISKS

The European Food Safety Authority (EFSA) have issued a Technical Report on activities on emerging risks in 2017. The Report summarises the activities of all groups involved in the emerging risk identification procedure, the issues identified in 2017, a description of methodologies being developed and collaborative activities. Summaries of emerging risk identification procedures in use by different stakeholders are provided as well as ongoing projects, grants and data collection. A total of 17 potential emerging issues were discussed in 2017.

The report can be found here: <https://tinyurl.com/y2bccvo5>

GUIDANCE ON PRODUCTION OF CHEESE FROM UNPASTEURISED MILK

Food Standards Scotland have published guidance for local authority enforcement officers on the production of cheese from unpasteurised milk. The guidance has been produced by the Scottish Food Enforcement Liaison Committee to ensure that a consistent approach to enforcement is applied throughout Scotland, in particular the verification of the validation of food safety management systems for the production of such cheese and the enforcement approach in the absence of validation/verification. It aims to provide guidance on the type of evidence that is required from producers in order to demonstrate that they understand the hazards associated with Shiga toxin-producing *Escherichia coli*, have appropriate controls in place to reduce the risk of contamination and are implementing testing and audit regimes to verify that these controls are operating as effectively as possible. It can be found here: <https://tinyurl.com/y36wpwhe>



UPDATED GUIDANCE ON TURKEY TESTING FOR SALMONELLA

The Department for Environment, Food and Rural Affairs (Defra) together with the Animal and Plant Health Agency (APHA) and the devolved administrations, have published updated guidance on the testing of breeding turkeys for Salmonella.

The guidance includes advice on when and how to take samples for the Salmonella national control programme for breeding turkeys, and what happens if a flock tests positive. The frequency of testing adult breeding turkey flocks has been updated.

You will find the guidance here: <https://tinyurl.com/yypwufh9>

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

NEW METHOD TO TRACE HONEY ORIGINS AND AUTHENTICITY

Australian researchers have discovered a way to differentiate honey according to its geographical origin, hence tracing where it came from to prevent common honey adulteration issues.

According to the study, honey is the world's third most adulterated food and the most common methods of honey adulteration are to add cane sugar or corn syrup into it, or mislabel the honey's country/location of origin.

Specifically mentioned as commonly being subjected to adulteration is New Zealand Manuka honey which is New Zealand's most iconic honey and commands a premium price due to its claimed health-related benefits. Only 1,700 tons of this type of honey is produced per year in New Zealand yet it is estimated that as much as 10,000 tons of it is sold globally each year.

100 honey samples from 19 countries across Oceania, Asia, Europe, North America and Africa were taken. Amongst these, the researchers found particularly high rates of honey adulteration in samples originating from Asia. Over half (52%) of all tested honey samples were adulterated. This was followed by Europe at 28.6% and Australia at 18.4%.

You can read more on the research here: <https://tinyurl.com/y6lj2zal>



FSAI TO USE NEXT GENERATION DNA SEQUENCING

The Food Safety Authority of Ireland (FSAI) have revealed that it now has a new DNA scanning tool to identify the entire DNA content of a food. The new analytical tool can proactively identify all the ingredients and their biological sources in a food, which will aid regulators in protecting consumers in relation to potential food fraud and/or misleading labelling.

The FSAI worked with a commercial laboratory (Identigen) over the past two years in adapting a relatively new technology known as “next generation sequencing”, so that it could be used as a DNA scanning tool in food. The idea is to compare the actual ingredients in a food, identified by their DNA profile, with those declared on the label.

You can download the report on the new tool here: <https://tinyurl.com/yyjf9l7p>

BEIC ARGUE FOR STRONGER FOOD FRAUD FINES

Food fraud should be subjected to stronger deterrents after a Dutch trader, convicted of fraudulently selling contaminated eggs as fit for human consumption, was fined €30,000 (£26,260), the British Egg Industry Council (BEIC) has argued.

According to the BEIC, the egg trader, from Mijnsheerenland in Zuid-Holland, was also found guilty of selling battery eggs as free-range and inspections at the company's warehouse found eggs stamped with fake registration numbers, so their origin could not be determined.

BEIC chairman Andrew Joret said that while it was good to see the producer brought to account for its actions, a relatively small fine "serves very little purpose" as a preventative measure.

"This is a serious offence, with potentially serious food safety implications," he said. "There simply have to be stronger deterrents in place to discourage food fraud and I would strongly urge UK food businesses to look for the Lion accreditation mark.

The independently-audited British Lion scheme ensures the highest standards of food safety and has a number of stringent processes in place to ensure full traceability. These include mass balance checks, additional auditing, a database of egg movements and on-farm marking. More than 90% of UK eggs are now produced to British Lion standards.

HORSEMEAT SCANDAL – ACCUSED GO ON TRIAL

The trial of those at the centre of the horsemeat scandal - two former managers of French meat processing firm Spanghero, and two traders from Dutch and Cypriot firms, has taken place in Paris.

The international scandal, uncovered six years ago, involved tricking consumers in over a dozen countries into unwittingly buying products adulterated with horsemeat.

Investigators allege Spanghero knew it was buying frozen horsemeat and switched the customs code on the packaging. However, a lawyer acting on behalf of one of the managers from Spanghero told Reuters that their client did not know he was being sold horsemeat. But this argument was contested by the Dutch and Cypriot firms who sold them the meat saying that it was horsemeat that had been ordered.

The four men are charged with defrauding customers and consumers and face up to a maximum of ten years in jail and a fine of one million euros.

FSS PUBLISH FOOD CRIME POSTER AND LEAFLET

Food Standards Scotland (FSS) have recently published a 'report food crime' poster and leaflet which provide clear information on how to report food crime. Both detail the different types of food crime to look out for, including: food fraud; mislabelling; illegal slaughter; and unfit food. They also provide information on how to contact the Scottish Food Crime Hotline.

The poster can be found here: <https://tinyurl.com/yy3966nh> and the leaflet here: <https://tinyurl.com/y24cpxj3>

TURKISH PRODUCERS RESPONSIBLE FOR MAJORITY OF UK FOOD RECALLS

Turkish producers were found to be responsible for a total of 82 UK food recalls in the final three months of 2018 – far ahead of any other country of origin with Poland having 45, US and France each having 43 and the Netherlands 40. This now means that Turkey has led the country of origin list for four of the past five quarters, according to a Recall Index produced by the company Stericycle.

In total, the number of food, feed and food contact material recalls from products made overseas rose significantly in Q4 of 2018 – with figures showing the third highest total since RASFF (Rapid Alert System for Food and Feed) records began. The Index found the figure increased to 972 in the final three months of the year, 13% higher than Q3.

The most common type of product recalled, for the fourth quarter in a row was nuts, nut products and seeds with 148 recalls. This was followed by fruit and vegetables with 131 and fish and fish products with 97.

The top cause for recalls was bacterial contamination (213) followed by chemicals (163) and aflatoxins (115). Bacterial contamination has been the top cause of food recalls and notifications for nine consecutive quarters.

GLOBAL STANDARDS

UK STANDARDS FOR MICROBIOLOGY INVESTIGATIONS UPDATED

Public Health England (PHE) have published an update to the UK standards for microbiology investigations: searchable index. This list helps users search for a UK standard for microbiology investigation using keywords and view where a particular document is in the review process. The details of issued documents in the index have been updated.

You will find the updated standards here: <https://tinyurl.com/y6t3fqb7>

PHE UPDATE STANDARDS FOR LISTERIA AND SALMONELLA

Public Health England (PHE) has published updates to the standards 'Detection and enumeration of Listeria monocytogenes and other Listeria species' and 'Detection of Salmonella Species'

The updated standard for Listeria can be found here: <https://tinyurl.com/y3luen24> and the one for Salmonella here: <https://tinyurl.com/y3pxzpm4>

CODEX REQUEST COMMENTS ON DRAFT NUTRITION LABELLING GUIDELINES

Codex Alimentarius has published a request for comments at Step 3 on the proposed draft guidelines on front-of-pack nutrition labelling. All comments should be submitted by 31 March 2019.

More detail can be found here: <https://tinyurl.com/y3w5lbz7> and here: <https://tinyurl.com/y5y3kmmo>

BSI BRC FOOD SAFETY i7-i8 WEBINAR

To help you keep one step ahead of the transition from Issue 7 of the BRC Food Safety Standard to Issue 8, BSI have created a series of tools to transition- including a free on-demand BRC Food Safety i7-i8 webinar.

The free-to-watch webinar highlights key changes from Issue 7 to Issue 8, and what these mean for you and your organization. Kate Adams, BSI BRC auditor explores the differences, including changes to environmental monitoring and senior management commitment, enabling you to understand the new BRC Food Safety Standard, Issue 8, including food safety and quality culture.

You can register to watch the webinar here: <https://tinyurl.com/y3krec9c>

HEALTH AND NUTRITION

ASA REPORT ON CHILDREN'S EXPOSURE TO HFSS ADVERTS

The Advertising Standards Authority (ASA) have published a new report that shows that, in recent years, children's exposure to TV ads for food and soft drink products high in fat, salt or sugar (HFSS products) is declining.

Data from 2017, the latest year covered by the report, shows that children, on average, see 161.2 TV ads per week, of which 9.6 are for HFSS products - a reduction of 22.9% from 2016.

HFSS ads include products such as confectionary items and soft drinks which may be popular with children but also products such as olive oil, butter and cheese which may have minimal appeal.

You can read the report in full here: <https://tinyurl.com/y6czgvmo>

UK ONE HEALTH REPORT ON ANTIBIOTIC RESISTANCE

Public Health England (PHE), the Food Standards Agency (FSA) and the Veterinary Medicines Directorate published on 31st January 2019 the joint UK One Health Report: antibiotic use and antibiotic resistance in animals and humans.

This second report of its kind covers the period between 2013 and 2017 and looks at antibiotic resistance in key bacteria that are common to animals and humans, and isolated in meat at retail. It also considers the amount of antibiotics sold for use in animals and antibiotics prescribed to humans. The report aims to fulfil a number of objectives, including:

- Assessing the occurrence of resistance along the food chain
- Adding context to the surveillance data by providing information on control measures in place to reduce the risk of bacterial transmission and on policy decisions taken to tackle antibiotic resistance
- Identifying the current antibiotic resistance levels in four key bacteria in animals, humans and retail meat
- Providing progress updates on the recommendations from the previous report.

You will find the full report along with an executive summary here: <https://tinyurl.com/y3om34qf>

LONDON FOOD STRATEGY PUBLISHED

The Government Chemist has announced that the final London Food Strategy has been published. The strategy, which was the subject of an eight-week consultation in 2018, aims to ensure all Londoners have access to healthy, affordable and sustainable food. It has six settings including: good food at home and reducing food insecurity; good food economy, shopping and eating out; and good food for the environment. The Implementation Plan sets out the actions the Mayor of London will take and support between 2018 and 2023 to help implement the strategy's priorities.

The strategy, consultation report and implementation plan are all available to view here: <https://tinyurl.com/yyva28ev>

PHE PROGRESS REPORT ON 2017 SALT TARGETS

'Salt targets 2017: Progress report, a report on the food industry's progress towards meeting the 2017 salt targets' has now been published by Public Health England (PHE) and can be downloaded here: <https://tinyurl.com/y5fl6t4h>

This report includes a detailed assessment of progress by the food industry towards meeting the salt reduction targets set in 2014 and to be achieved by December 2017. It includes:

- background to the salt reduction programme
- an assessment of progress towards meeting 2017 salt targets for retailers & manufacturers
- an assessment of progress towards meeting 2017 salt targets for eating out of home sector
- the extent that targets for foods contributing most to dietary sodium intakes have been met

Highlights include:

- 52% of all average targets were met by manufacturers and retailers
- Performance of food categories varied - breakfast cereals and stocks/gravies meet all average targets, whilst meat products failed to meet average targets and have more than 4 in 10 products with salt levels above maximum targets
- On average, retailers performed better than manufacturers
- For out-of-home foods, at least 75% of pizzas, children's meals and sandwiches are below the maximum target, whilst pasta meals and burgers in a bun showed less progress.

The report also provides information on what has happened so far, in terms of salt reduction, and stresses that between 2006 and 2014, the salt reduction programme has contributed to an 11% reduction in salt intakes in the UK. The intention to set out goals by Easter 2019, to bring salt levels down further, is outlined.

PHE NATIONAL DIET AND NUTRITION SURVEY PUBLISHED

Public Health England (PHE) have recently published the National Diet and Nutrition Survey results for Years 1 to 9, between 2008/09 and 2016/17. The results show amongst other things:

- Little change in intake of fruit and vegetables over the 9-year period, with all groups having a mean intake below the 5-A-Day recommendation
- Little change in intake of oily fish over the 9-year period, while intake of red and processed meat showed a downward trend over time
- Over the 9 years, the proportion of children consuming sugar-sweetened soft drinks dropped and, for those children who drank sugar-sweetened soft drinks, intake also fell significantly
- Free sugars intake in children significantly decreased over time and adult intakes also showed a reduction as a percentage of total energy. Despite this, average intakes exceeded the current recommendation
- Average intakes of saturated fats exceed the current recommendation of no more than 11% of food energy from saturated fatty acids but there has been a significant reduction in trans fatty acids intake as a percentage of food energy in all groups
- Average intakes of fibre remain well below current recommendations in all groups
- A downward trend in intakes of most vitamins and minerals for many groups
- A significant decrease over time in sodium intake in all groups.

You will find the report here: <https://tinyurl.com/yauuwmjz>

CHIEF MEDICAL OFFICER ANNUAL REPORT FOR 2018 PUBLISHED

The Department of Health and Social Care (DHSC) have recently published the 2018 report of the Chief Medical Officer, entitled 'Better Health Within Reach'. The report examines how a unified approach can contribute to a healthier future and reduce inequalities. It concludes that there are reasons to be optimistic but greater effort to improve the health environment is required to make it easier to take the healthy option.

The report is split into 4 main sections, which discuss:

- health as the nation's primary asset
- the health environment we live in and build together
- using emerging technologies to improve health for everyone
- effective planning for the future

The report can be found here: <https://tinyurl.com/y63wf9r5>

PHE LAUNCH NEW CHANGE4LIFE CAMPAIGN

Public Health England (PHE) have announced that children have already exceeded the maximum recommended sugar intake for an 18 year old by the time they reach their tenth birthday. According to the figures, which are based on children's total sugar consumption from the age of 2, children are consuming around 8 excess sugar cubes each day, despite declining sugar intakes in recent years.

To help parents manage this, PHE has launched a new Change4Life campaign, supporting families to cut back on sugar and help tackle growing rates of childhood obesity. The campaign encourages simple everyday swaps to reduce children's sugar intake by half. Families are encouraged to look for the Change4Life 'Good Choice' badge in shops and supporting supermarkets and brands will display the badge online, in-store and throughout advertising. A Food Scanner app is also available.

You can read more here: <https://tinyurl.com/ya772yjh>

IMPORTS AND THE SUPPLY CHAIN

JAPAN OPENS MARKET TO IMPORTS OF UK LAMB AND BEEF

The Department for Environment, Food and Rural Affairs (Defra), together with other organisations have announced that Japan has opened its market to imports of UK lamb and beef. The lifting of the 20-year ban in Japan follows a series of visits and negotiations between UK and Japanese officials and an inspection of UK beef and lamb production systems in 2018. Farmers and food producers can begin exporting as soon as the administrative listing process is completed.

You can read more here: <https://tinyurl.com/y3fq37hq>

IMPORTING LIVE ANIMALS/ANIMAL PRODUCTS FROM NON-EU COUNTRIES

The Department for Environment, Food and Rural Affairs (Defra) have published updated guidance on importing live animals or animal products from non-EU countries. The guidance covers getting the right licence, where animals/products can be imported from, and the checks consignments must pass at a border inspection post. It has been updated to replace the link to UK border inspection posts on the EU website with a link to UK border inspection posts on GOV.UK in the 'finding the right border inspection post' section.

You will find it here: <https://tinyurl.com/pa2upmn>

GUIDANCE ON UK BORDER INSPECTION POSTS

The Department for Environment, Food and Rural Affairs (Defra) have published guidance on UK border inspection posts: contact details. The guidance covers finding an approved UK border inspection post to check the animals or animal products in a consignment. It was updated with revised contact details for a number of border inspection posts.

You can find it here: <https://tinyurl.com/yxw2k6t8>

WARNING TO THAILAND ON ILLEGAL FISHING LIFTED

The European Commission announced on 8th January 2019 that Thailand had been delisted from the group of 'warned' countries, due to its progress in tackling illegal, unreported and unregulated fishing.

Thailand has taken action in a number of areas to ensure that the Thai authorities have the necessary policies in place to prevent, deter and eliminate illegal, unreported and unregulated fishing. Therefore, the warning from the EU, which has been in place since 2015, has been lifted. This reverses the first step of a process that could have led to a complete import ban of marine fisheries products into the EU. The European Commission also published on 8 January 2019 a Questions and Answers document on illegal, unreported and unregulated fishing in general and in Thailand.

You will find more information here: <https://tinyurl.com/ycxd792m>

REGULATORY

CHANGES TO TRADE MARKS LEGISLATION

The Intellectual Property Office published on 14th January 2019 updates to the trade marks manual.

These updates reflect the B trade marks from search reports; changes to who can apply for a collective trade mark; changes to proof of use periods in opposition and invalidation periods; and separate oppositions required to jointly oppose a trade mark based on earlier rights, unless the parties jointly own these. These changes affect the following sections of the manual:

- New applications
- The examination guide
- Certification and collective marks
- Register maintenance
- Tribunals

You can find the updated manual here: <https://tinyurl.com/yyg4zjbs>

THE WEIGHTS AND MEASURES ETC. (MISCELLANEOUS) (AMENDMENT) REGULATIONS 2019

The Weights and Measures etc. (Miscellaneous) (Amendment) Regulations 2019, SI 2019 No. 5, were laid before Parliament on 10th January 2019 and came into force on 1st February 2019.

These Regulations correct errors in a number of instruments, to restate the definition of Regulation (EU) 1169/2011 (the FIC Regulation) and update the definition of "liquid medium":

<https://tinyurl.com/y22rehv4>

EU WITHDRAWAL ACT 2018 STATUTORY INSTRUMENTS

Somewhere in the region of 240 draft Regulations (statutory instruments (SIs)) have now been published on Gov.uk, to ensure that national legislation continues to function once the UK leaves the EU. You will find them here: <https://tinyurl.com/yc5e3s76>

Statutory Instruments (SIs) are documents drafted by a government department to make changes to the law. They are published with an explanatory memorandum, which outlines the purpose of the SI and why the change is necessary. SIs are the most frequently used type of secondary legislation, with approximately 3,500 made each year, although only about 1,000 need to be considered by Parliament. Draft affirmative SIs laid in Parliament need to be approved by Parliament before they can be made (signed into law) and brought into effect as law.

RESEARCH AND TECHNOLOGY

KELLOGG PATENTS PROCESS TO REMOVE PEA PROTEIN BITTERNESS

Kellogg has patented a process to remove the bitter flavour in pea protein. Prior attempts, while providing some reduction in pea flavours and bitterness, have not been able to reduce these undesired characteristics to levels needed for broad consumer acceptance of pea flours in common foods and beverages.

According to Kellogg, its patented method of steam-cooking and drum-drying pea protein flour, concentrates and isolates can reduce bitterness and off-notes so they can be used like conventional or soy-based flour with little to no detectable pea flavour or bitterness in the final product.

The scientists say they have discovered that proteins associated with bound saponin compounds that have a molecular mass of greater than about 25 kilodalton (kDa) may be responsible for much of the bitterness and characteristic flavours in the pea flours. Removing or at least decreasing the amounts of these protein components and/or the associated bound saponin compounds from the pea compositions results in a processed pea composition with substantial reduced bitterness and characteristic pea flavours even if the saponin (and any associated proteins) remain as free and unbound in the processed pea composition.

GLOBAL WARMING COULD INCREASE RISK OF CAMPYLOBACTER POISONING

A study at the University of Guelph, Canada, has concluded that food poisoning could rise due to rising global temperatures and increasing fly populations. It found that higher contamination of meat with Campylobacter during summer months coincides with peak fly densities, indicating a role in transmission of the pathogen. If temperatures continue to rise, the warmer seasons will lengthen and increase the risk of contamination, according to the researchers. It is estimated that, under high levels of greenhouse gas emissions, increased fly populations and activity could double the number of Campylobacter cases by 2080.

OAL LAUNCH AI-BASED VISION SYSTEM FOR DATE CODE VERIFICATION

OAL has launched the “world’s first” artificial intelligence-based vision system for date code verification. The company says the development reduces the risk of product recalls and withdrawals.

The patent-pending technology, APRIL Eye, removes the operator from the date code verification process. By fully automating the date code verification system, the new tech cuts the risk of product recalls caused by human error on packaging lines.

OAL’s APRIL Eye takes a photo of each date code and reads them back using scanners to ensure they match the programmed date code for that product run. The data is read by an “artificial brain” that can deal with variations in lighting, positioning, print quality and placement. The production line comes to a complete stop if a date code doesn’t match, ensuring that no incorrect labels can be released into the supply chain.

You can read more about APRIL Eye here: <https://tinyurl.com/y6e3ofhz>

SUSTAINABILITY, ENVIRONMENT & CSR

DEFRA & HMT CONSULTATIONS ON RESOURCES & WASTE STRATEGY

The Government has launched a series of consultations on the Resources and Waste Strategy.

The strategy, unveiled by the Environment Secretary, will eliminate avoidable plastic waste. It will overhaul England’s waste system, with new plans for a consistent approach to recycling across England and consistent labelling on packaging so consumers know what they can recycle. Food waste collections will also be weekly. Businesses and manufacturers will pay the full cost of recycling or disposing of their packaging waste, by extending producer responsibility. Subject to consultation, the strategy will introduce a deposit return scheme to increase the recycling of single-use drinks. It will also introduce annual reporting of food surplus and waste by food businesses which, if progress is insufficient, could result in mandatory targets for food waste prevention.

Please find links to the consultations below: -

Defra: Reforming the UK packaging producer responsibility system <https://tinyurl.com/y5hymmcz>

Defra: Introducing a Deposit Returns Scheme in England, Wales and Northern Ireland <https://tinyurl.com/y6gu4nb7>

Defra: Consistency in household and business recycling collections in England <https://tinyurl.com/y54xw2rr>

HMT: Plastic Packaging Tax <https://tinyurl.com/yxan97mq>

As members may be aware a letter signed by 30+ organisations (including the BFFF) had been submitted to Michael Gove requesting to pause all non-Brexit consultations and asking that no further burdens be put on the food and drink industry while we’re planning for no-deal.

The information we have received is that whilst this letter hadn’t succeeded in securing the delay in the consultations it demanded, it was influential politically in securing the 12-week consultations duration from Defra rather than the 8 weeks previously referenced.

Therefore, the consultations deadline will be **Monday 13th May 2019**.

Also, please find below a link to INCPENs statement issued to the media: <https://tinyurl.com/y2fczsnv>

DIGITAL TECHNOLOGIES TO TACKLE FOOD WASTE

The Department for Business, Energy and Industrial Strategy (BEIS), alongside other government departments, announced on 31st January 2019 that digital technologies could be used to tackle global challenges, including food waste, as part of a 'data trust' programme to be piloted in the UK.

More than £700,000 will be invested in the initiative, to be run by the Open Data Institute and the government's Office for Artificial Intelligence. It will help organisations such as WRAP to work with food and drink businesses to track and measure food waste to develop solutions which could result in savings being passed on to consumers, reduction in greenhouse gas emissions and water usage.

Audio data could also be used to train algorithms to detect the underwater sound of illegal fishing vessels coming into protected areas, then real-time alerts could be pinged to rangers.

You can read more here: <https://tinyurl.com/y3g5w4fm>

UPDATED GUIDANCE ON THE ENERGY SAVINGS OPPORTUNITY SCHEME

BEIS and the Environment Agency have updated guidance on the Energy Savings Opportunity Scheme (ESOS). The guidance allows businesses to find out if they qualify for the Energy Savings Opportunity Scheme and how to comply. The update includes information about phase 2 of the scheme and can be found here: <https://tinyurl.com/ojx6o62>

The Environment Agency also published updated guidance on complying with the Energy Savings Opportunity Scheme. This guidance provides a detailed overview of the scheme with information on: which organisations qualify for this mandatory scheme; what qualifying organisations need to do to comply; how organisations should notify the Environment Agency that they are compliant; when the compliance deadline is; and, what the penalties are for not complying. Phase 2 updates are included.

You will find this guidance here: <https://tinyurl.com/p9g4ad9>

DRAFT LEGISLATION TO FACILITATE REUSE OF WASTE WATER FOR AGRICULTURE

The European Parliament announced that the Environment Committee had adopted draft legislation to counter water scarcity by facilitating the reuse of treated waste water for agricultural irrigation. The draft legislation defines minimum quality standards for reclaimed water to be used for agricultural irrigation. It also set out obligations for production, distribution and storage operators, as well as risk management measures. The proposal was to put to a vote by the full House and adopted during the 11-14 February 2019 plenary session. You can read more here: <https://tinyurl.com/y6lszwow>

WATER CONSERVATION REPORT 2018 PUBLISHED

Defra have published the water conservation report for 2018. This report was presented to Parliament and sets out what action government has taken to promote water conservation between April 2015 and March 2018, and what action it intends to take in future.

You can read the report here: <https://tinyurl.com/yyslet3y>

Corporate Social Responsibility (CSR)

Training Workshop

To also include a session on the new Streamlined Energy and Carbon Reporting (SECR) Legislation

Context

CSR/Sustainability has become a large part of business development, business to business and business to customer partnerships over the last five years. It is no longer a 'nice to have' for any company wanting to maintain and exceed customer requirements, attract the best people, or simply meet environmental and social impact legislation. Excellence in CSR is also increasingly providing a competitive edge when it comes to winning work.

Yet well targeted, business focused CSR still remains one of the most underutilised business tools for reducing a company's costs, building partnerships with customers and suppliers, engaging with your employees and responsibly managing your environmental and social impacts.

Collins McHugh track record

We have helped shape a number of leading UK companies CSR activity over the last 15 years introducing industry leading innovations and getting our clients recognised for CSR excellence in a variety of ways This includes a range of award wins with the National Business Awards, Business in the Community, Hire Association of Europe and Construction News, including Sustainable Company of the Year and also having one of our clients ranked 1st in the Observer's independent assessment of CSR in the country's top 350 businesses.

"Collins McHugh has helped transform our business, our bid success rate and positive feedback from clients has soared."

Zubair Aziz, FD, Verve People

"Collins McHugh have been invaluable in helping to shape and support our industry leading CSR activity with their in-depth knowledge and breadth of experience. Underpinned with creativity and a flair for communication, they are integral to our CSR agenda."

Steve Giblin, Director of HSSEQ, Speedy

What the training will deliver?

- A full explanation of what CSR covers
- Examples of good and less impressive approaches to CSR
- How to link CSR to the core of your business
- What to measure and how to measure it
- How to engage your people
- Best practice in reporting on CSR performance



DATE:
12/9/19

VENUE:
NFUM
Alveston Suite
Tiddington Road
Stratford-upon-Avon
CV37 7BJ

Free parking
at The Oaks

PRICE:
£450 member
£550 non-member

TO REGISTER FOR THIS
COURSE PLEASE CONTACT:

Email: **carlabrown@BFFF.co.uk**
or call: **01400 664310**

CONSULTATIONS

Consultation	Purpose	Link	Deadline
FSA - Controls on Production of Raw Drinking Milk	As a result of an increase in outbreaks associated with raw drinking milk and an increase in producers and sales of such milk, this consultation seeks views on enhanced controls around raw drinking milk	https://tinyurl.com/y2gtkuz4	30 April 2019
EC - Draft Regulation on Common Health Entry Documents	Draft Delegated Regulation Supplementing Regulation (EU) 2017/625 concerning the Common Health Entry Document accompanying consignments of animals and goods to their destination - open for feedback	https://tinyurl.com/yx9k4zwe	12 March 2019
EC - Evaluation Roadmap on Food Contact Materials Legislation	To assess whether the current EU legislative framework for food contact materials is fit for purpose and delivers as expected.	https://tinyurl.com/y46gvp87	6 May 2019
DHSC - restricting promotions of food and drink that is high in fat, sugar and salt (HFSS)	Seeking views on its plans to restrict promotions of food and drink products high in fat, sugar and salt (HFSS) by location and by price.	https://tinyurl.com/yc6w2plv	6 April 2019
DEFRA - consultation on clearer allergen labelling rules	Consultation on plans to improve allergen labelling laws across the UK. Focused on strengthening provision of mandatory allergen info. for prepacked for direct sale foods.	https://tinyurl.com/y3fo4q4v	29 March 2019
DEFRA - Improving Management of Water in the Environment	Seeking views on the proposals for improving long-term planning of water resources and drainage and to modernise water regulation	https://tinyurl.com/y4x996bq	12 March 2019
DEFRA - Reforming the UK packaging producer responsibility system	Seeks views on measures to reduce amount of unnecessary and difficult to recycle packaging and increase the amount of packaging that can and is recycled. Also proposes full net costs of managing packaging waste are placed on businesses.	https://tinyurl.com/y5hymmcz	13 May 2019
DEFRA - Introducing a Deposit Returns Scheme in England, Wales and Northern Ireland	Consultation will help to consider the merits of introducing a DRS.	https://tinyurl.com/y6gu4nb7	13 May 2019
DEFRA - Consistency in household and business recycling collections in England	Members of the public, industry and other stakeholders have called for greater consistency in the materials collected for recycling as well as how it is collected.	https://tinyurl.com/y54xw2rr	13 May 2019
HMT - Plastic Packaging Tax	Government wants to encourage the sustained use of more recycled plastic in the production of plastic packaging to help tackle plastic waste.	https://tinyurl.com/yxan97mq	13 May 2019



British Frozen Food Federation Technical & Legislative Expert Group

Meeting of the Technical and Legislative Expert Group

To be held at 10am on Wednesday 9th January 2019

NFU Mutual Head Office, Alveston Suite, Tiddington Road, Stratford Upon Avon, CV37 7BJ.

1. Apologies and Welcome
2. Minutes of previous meeting
3. Action Points & Matters arising
4. BFFF Marketing Campaign (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. Any other business
12. Guest Speaker (12:00)- Helen White, Special Advisor - Household Food Waste Prevention, WRAP

Agenda Item 4 –

- 4.1 Update from John Hyman on the BFFF Marketing Campaign 2019

Agenda Item 5 – Items for discussion

- 5.1 WRAP - Food waste prevention & Resources and Waste Strategy (2019_01_AB)
- 5.2 Norovirus in fresh & frozen fruit and veg (2019_01_V, 2019_01_W, 2019_01_Y)
- 5.3 FSA Efficacy of Recalls update (2019_01_T)
- 5.4 DEFRA import notification and control regime for POAO (2019_01_X)
- 5.5 Food Chain Emergency Liaison Group (FCELG) -update from conference call on 13th Dec (2019_01_U)
- 5.6 Technical Seminar 2019 progress update (2019_01_S)

Agenda Item 6 – Items to discuss if time

- 6.1 PHE Calorie Reduction Programme and Salt Targets 2017 Progress Report (2019_01_R, 2019_01_Z)
- 6.2 Registration of UK approved premises exporting POAO's within EU (2019_01_V)
- 6.3 FSA confirmation of Health ID marks (2019_01_Q)
- 6.4 Defra Food labelling - amending laws consultation (2019_01_I)
- 6.5 FSA consultation on delayed and partial evisceration of poultry (2019_01_N)
- 6.6 FSA review on Food Standards delivery (2019_01_O)
- 6.7 Fortification of flour with folic acid (2019_01_B)
- 6.8 Indian Aquaculture issues update (2019_01_G)

British Frozen Food Federation

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

A company limited by guarantee. Registered in England and Wales No. 7687541 VAT Reg. No. GB 115 5466 23

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)

Agenda Item 8– Items for Information

2019_01_A - Draft Report on Meat Cutting Plant and Cold Store Review

2019_01_C – Consultation on UK potentially seeking accession to the CPTPP

2019_01_D - isolated case of BSE in Aberdeenshire

2019_01_E - FSA guidance on ongoing Salmonella Typhimurium outbreak

2019_01_F - FSA publish update on ROF programme

2019_01_H - Transport of warm meat

2019_01_J - Biocides Q&A and EU Exit events regarding chemicals

2019_01_K - FSA review of FHRS

2019_01_L - Latest FSA results on levels of AMR E. coli in UK retail meat

2019_01_M - FSA consultation on amendments to E-coli cross-contamination guidance

2019_01_P - FSA consultation on The Food Additives, Flavourings, Enzymes & Extraction Solvents (England) Regs 2013

2019_01_AC - Opportunities to speak at Campden BRI MIGs

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

- 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

- Campden BRI - Opportunities to speak at Campden BRI MIGs (2019_01_AC)
- Emily Murphy – DEFRA Stakeholder Engagement and Communications (Exports and Imports, EU Exit)

Agenda Item 11– Any Other Business

Suggestions from the group welcomed

Agenda Item 12– Guest Speaker

Helen White, Special Advisor - Household Food Waste Prevention, WRAP



MEMBER BENEFITS



BREXIT SUPPORT
CALL: 0845 697 0410



TRAINING SUPPORT
CALL: 0845 697 0412



CONTRACTUAL / BUSINESS LAW
CALL: 0845 697 0416



DEVELOPMENT PLANNING ADVICE
CALL: 0845 697 0415



COMMERCIAL INSURANCE ADVICE
CALL: 0845 697 0414



THERMOGRAPHIC RISK ASSESSMENT
CALL: 0845 697 0417



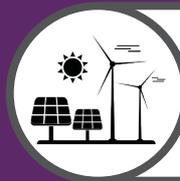
PRIMARY AUTHORITY
CALL: 0845 697 0411



WORKING WITH YOU TO WIPE OUT FOOD WASTE
CALL: 0845 697 0418



MAJOR INCIDENT GROUP
EMAIL: deniserion@bfff.co.uk



ENERGY, BROKERAGE & CONSULTANCY
CALL: 0845 697 0419



HR SUPPORT & TAX ADVICE
CALL: 0845 697 0413

...We've got you covered

In partnership with:



NFU Mutual
CORPORATE
INSURANCE

 **SHAKESPEAREMARTINEAU**



QUEST



SmithCareytraining

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



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