

T & L UPDATE



BFFF TECHNICAL AND LEGISLATIVE UPDATE

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British Frozen Food Federation

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FOREWORD

Welcome to edition 101 of the BFFF Technical and Legislative update!

The bookworms amongst us will recognise the number 101 as being the torture room in George Orwell's classic novel 'nineteen eighty-four' - a place which contains a person's ultimate breaking point, worst nightmare, fear or phobia. But did you know that Orwell named room 101 after a conference room at the BBC, where he would have to sit through tortuously boring meetings!....Sound familiar??!! Well hopefully that's where the similarities stop and whilst we'd all agree that some parts of the wonderful world of technical can be, at times, torture, I'm sure that you'll find a number of articles in this one hundred and first edition of the T&L of interest!

For those of you who have completely given up on trying to understand Brexit turn to pages 20 and 21. Here you will find detail of how to access two House of Commons Library reports - one on the Brexit negotiations during the EU extension period which nicely covers events leading up to the second extension of Article 50 and another on the Brexit delay.

And if you find yourself getting confused about the European Union's institutions and policies and the role that the European parliament plays then turn to page 5 where you will find a link to a number of online fact sheets designed to provide non-specialists with a straightforward, concise and accurate overview.

But perhaps it's the events closer to home which are of interest to you. For those of you who have been following developments on allergen labelling, you will be aware that government has announced its plans to introduce new legislation in the summer. This new legislation will mandate full ingredient labelling for foods which are prepacked for direct sale. But if you've missed it, turn to page 11 where you'll find links to the official Defra announcement and the FSA reaction.

On the subject of allergens, be sure to keep your diary free on 1st October as the Anaphylaxis Campaign's must-attend industry Conference will be returning to No.11 Cavendish Square, London. Join them and over 100 professionals from the food industry as they share expert insights from a variety of opinion leaders including the keynote speaker, Tim Smith – Head of the Advisory Panel for Pret-a-Manger. From past experience, it's one not to be missed! Turn to page 10 for more detail on how to secure your place.

Enjoy your read and don't forget any feedback is most welcome!



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ACTIVITY OF EUROPEAN INSTITUTIONS

EUROPEAN UNION UPDATED ONLINE FACT SHEETS

Updated fact sheets are now available online which provide an overview of European integration and of Parliament's contribution to that process. Created in 1979 for Parliament's first direct elections, the fact sheets are designed to provide non-specialists with a straightforward, concise and accurate overview of the European Union's institutions and policies, and the role that the European Parliament plays in their development.

The fact sheets are available in 23 languages and are grouped into five chapters:

- 1) How the European Union works
- 2) Economy, science and quality of life
- 3) Cohesion, growth and jobs
- 4) Citizens: fundamental rights, security and justice and
- 5) The EU's external relations

Drafted by the policy departments and the Economic Governance Support Unit, they are reviewed and updated at regular intervals throughout the year, as soon as Parliament adopts any important positions or policies.

The fact sheets can be found here: <https://tinyurl.com/y6jhlh3m>

EFSA HOLD 39TH FOCAL POINT MEETING

The European Food Safety Authority (EFSA) held the 39th meeting of EFSA's Focal Point network on 22-23 May 2019 in Sarajevo, Bosnia Herzegovina. The Focal Point network comprises members from all 28 EU Member States, Iceland and Norway and observers from Switzerland and pre-accession countries. It promotes information exchange, networking and engagement, and plays an important role in building EU risk assessment capacity and increasing the outreach of the scientific work carried out by EFSA and Member States.

Agenda items of the meeting included cooperation between Member States and pre-accession countries, explanation of the Focal Point tasks and training on EFSA's grants and procurement.

This is the first time that Member States have met in a pre-accession country. Pre-accession countries currently include Albania, Bosnia and Herzegovina, Kosovo, Montenegro, North Macedonia, Serbia, Turkey.

The agenda, minutes and presentations from the meeting can be found here: <https://tinyurl.com/y4lo7qwn>



DENMARK UNVEILS PLANS TO SUPPORT EXPORT AND INVESTMENT

The Danish Ministry of the Environment and Food (MFVM) have recently unveiled plans to step up investment in food and ingredients research and development, stating that the country can ‘take the lead’ in tackling global food insecurity and provide innovative new solutions that advance the United Nations’ Sustainable Development Goals.

MFVM will give 25 million Danish Krone to 14 new initiatives that aim to support the country’s ingredient exporters and attract foreign investment, for example, research into more sustainable ingredients that can be used to manufacture healthier foods.

“The development of ingredients and products that can help slow the global epidemic of lifestyle diseases (NCD) is necessary and in demand. This can give the ingredient industry a significant role in a significant commercial market.” MFVM stated

The Ministry highlighted the importance of developing new ingredients that can be used as alternatives to salt, fat or sugar. It said it would work to raise awareness of diet in Denmark, including through its Keyhole nutritional labelling initiative.

According to estimates from the Research Centre for Prevention and Health, Danish health services will save 150-240 million Danish Krone annually on costs related to cardiovascular disease alone, if Danes lower their salt intake by 3g per daily.

Denmark has a significant ingredients industry, which generates exports of around 26.6 billion Danish krone per year.

EU COUNCIL ADOPTS BAN ON SINGLE-USE PLASTICS

The European Council has adopted a directive that introduces new restrictions on certain single-use plastic products. 560 MEPs voted in favour of the agreement with EU ministers, 35 against and 28 abstained.

The single-use plastics directive builds on the EU’s existing waste legislation but goes further by setting stricter rules for those types of products and packaging which are among the top 10 most frequently found items polluting European beaches.

The following products will be banned in the EU by 2021:

- Single-use plastic cutlery (forks, knives, spoons and chopsticks)
- Single-use plastic plates
- Plastic straws
- Cotton bud sticks made of plastic
- Plastic balloon sticks
- Oxo-degradable plastics and food containers and expanded polystyrene cups

Member states will have to achieve a 90% collection target for plastic bottles by 2029, and plastic bottles will have to contain at least 25% of recycled content by 2025 and 30% by 2030.

The agreement also strengthens the application of the polluter pays principle, by introducing extended responsibility for producers. This new regime will apply to fishing gear, to ensure that manufacturers, and not fishermen, bear the costs of collecting nets lost at sea.



ADDITIVES, CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

EFSA REPORT ON RISK EVALUATION OF CHEMICAL CONTAMINANTS IN FOODS

The European Food Safety Authority (EFSA) has published a Technical Report on the risk evaluation methodology for chemical contaminants in food in the context of RASFF notifications.

In accordance with Regulation (EU) No. 16/2011, the exceedance of a legal limit, i.e. 'non-compliance' with a regulatory framework (European or National) does not systematically trigger a RASFF notification. An evaluation on the level of risk is necessary to decide if a notification should be issued and this risk evaluation is based on the assessment of toxicological properties and dietary exposure.

To facilitate the evaluation, the "Rapid Assessment of Contaminant Exposure (RACE)" tool has been developed. This uses food consumption information from the EFSA Comprehensive European Food Consumption Database to provide estimates of acute and chronic exposure from single foods and compares the result to the relevant toxicological reference points.

You can read the technical Report in full here: <https://tinyurl.com/y3mw76ap>



COORDINATED CONTROL PLAN ON FOOD CONTACT MATERIALS PUBLISHED

Commission Recommendation (EU) 2019/794 of 15th May 2019 on a coordinated control plan with a view to establishing the prevalence of certain substances migrating from materials and articles intended to come into contact with food was published in the Official Journal of the EU (L129/37, 17/05/2019).

This Recommendation sets out the coordinated control plan that Member States should implement for materials and articles intended to come into contact with food, including the minimum total number of samples.

It stipulates that the controls should take place from 1st June to 31st December 2019 and Member States should report the results of the official controls by 29th February 2020. It also highlights that Member States should report results generated as part of any previous controls undertaken within the five years prior to 1st January 2019.

The recommendation can be found here: <https://tinyurl.com/y2hoc9kl>

PHE PUBLISH JOINT ANNUAL REPORT OF COMMITTEES

Public Health England (PHE) have recently published the joint annual report for 2017 of the following committees:

- Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment (COT)
- Committee on Mutagenicity of Chemicals in Food, Consumer Products and the Environment (COM)
- Committee on Carcinogenicity of Chemicals in Food, Consumer Products and the Environment (COC)

This is the twenty-sixth joint annual report. It aims to provide a brief background to the Committees' decisions and contains summaries of the discussions and links to the Committees' published statements.

The three Committees also provide expert advice to other advisory committees, such as the Scientific Advisory Committee on Nutrition, and there are links with the General Advisory Committee on Science, Veterinary Products Committee and the Expert Committee on Pesticides (formerly the Advisory Committee on Pesticides – ACP).

You can read the report in full here: <https://tinyurl.com/yyd9dp84>

EFSA AND JRC REPORT ON LINK BETWEEN PESTICIDES AND PARKINSON'S

The European Commission recently published an article detailing the collaboration between JRC scientists and EFSA experts to establish the biological plausibility of an association between exposure to pesticides and Parkinson's disease.

Multiple epidemiological studies suggest that exposure to pesticides may present a potentially important environmental risk factor for developing Parkinson's disease. To verify this hypothesis, JRC scientists worked together with international experts convened by EFSA to determine whether such an association could be supported, based on existing scientific knowledge.

The result is an Adverse Outcome Pathway (AOP) endorsed and published by the Organisation for Economic Cooperation and Development (OECD), which describes the mechanistic basis of the association and the underpinning scientific evidence.

You can read more here: <https://tinyurl.com/y2naznxt>

EFSA REPORT ON VETERINARY DRUG RESIDUES

The European Food Safety Authority (EFSA) has published a report on the results from the monitoring of veterinary medicinal product residues and other substances in live animals and animal products for 2017.

It concludes that there was a high rate of compliance with recommended safety levels and the presence of prohibited substances was also low. The percentage of samples that exceeded maximum levels was 0.35% for the year 2017. This figure is within the range of 0.25%-0.37% reported over the previous decade. Non-compliance for chemical contaminants such as metals was higher than for other groups of substances, with cadmium, lead, mercury and copper the most frequently identified.

The full report can be found here: <https://tinyurl.com/yylqd8t7>

ADVICE ON FOOD CONTACT MATERIAL ARTICLES PRIOR TO MIGRATION TESTING

The European Commission have recently announced the JRC recommendation to National Reference Laboratories and official control laboratories, to avoid pre-heating food contact material articles prior to migration testing.

This advice follows a JRC study of the impact of pre-heating on migration properties of polypropylene cups and aims to further harmonise migration tests. Systematic experiments were carried out and results showed that heat-treated plastic cups may undergo some changes in crystallinity and physical changes were observed on the surface of the material by microscopy. Such changes were shown to have an impact on the migrating amounts of additives under certain pre-heating conditions.

You can read more here: <https://tinyurl.com/y2o5fku9>

CALIFORNIA COUPLE AWARDED \$2 BILLION IN GLYPHOSATE CASE

A couple from California have been awarded 2 billion US Dollars after a court upheld a claim that their non-Hodgkins lymphoma was caused by using Roundup weedkiller (which contains glyphosate). The couple allege the regular use of Roundup on their property between 1975 and 2011 caused them to develop cancers of the lymph system for about 30 years.



This is the largest U.S. jury verdict to date against Bayer, with a total of \$2 billion in punitive damages and \$55 million in compensatory damages. However, the large punitive damages award is likely to be reduced due to U.S. Supreme Court rulings that limit the ratio of punitive to compensatory damages to 9:1. The jury found Roundup had been defectively designed, that the company failed to warn of the herbicide's cancer risk and that the company acted negligently.

Bayer in a statement said it was disappointed with the verdict and will appeal. A spokesman called the jury's decision "excessive and unjustifiable." The company said the couple had long histories of illnesses known to be substantial risk factors for non-Hodgkin's lymphoma.

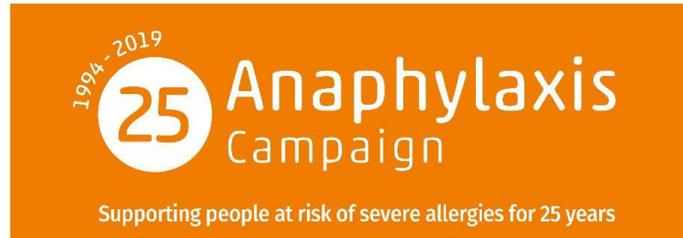
Bayer stated that decades of studies by the company and independent scientists have shown glyphosate and Roundup to be safe for human use. Bayer also pointed to several regulators around the world that found that glyphosate was not carcinogenic to humans.

A San Francisco state court jury in August 2018 awarded \$289 million to a California groundskeeper, finding Monsanto's glyphosate-based weed killers caused his cancer. That award was later reduced to \$78 million and is on appeal.

In March, a federal jury in San Francisco awarded \$80 million to another California man after finding Roundup caused his cancer. The company also said it would appeal that decision.

ALLERGENS

ANAPHYLAXIS CAMPAIGN 2019 CORPORATE CONFERENCE



When: Tuesday 1st October 2019

Time: 9:30am-4:00pm

Where: No.11 Cavendish Square, London, W1G 0AN

The Anaphylaxis Campaign's must-attend industry Conference will be returning to No.11 Cavendish Square on Tuesday 1st October. Join them and over 100 professionals from the food industry as they share expert insights from a variety of opinion leaders. 2019 is a special year for the Campaign as it marks their 25th anniversary and they hope to provide delegates with an unmissable conference. The focus for the Conference will be 'Year of Change'.

Speakers

Chaired by Moira Howie, Nutrition & Health Manager for Waitrose, the speakers and panellists for this year's conference are as follows:

- Tim Smith, Senior Adviser and NED to the Food Sector
- Professor John Warner OBE, Professor of Paediatrics, Imperial College London
- Adrian Ling, Managing Director, Plamil Foods
- Chun-Han Chan, Senior Scientific Officer, Foods Standards Agency

Anaphylaxis Campaign's co-founder David Reading will also be speaking at the Conference and looking back over the past 25 years in the industry.

Keynote Speaker

Tim Smith has previously held positions at Tesco and the Food Standards Agency and most recently was appointed head of the Advisory Panel for Pret-a-Manger.

Additional speakers will be announced in the coming weeks

Delegate Fees

Corporate Members of the Campaign receive an exclusive discount on ticket prices.

You can book your place here: <https://tinyurl.com/yyf565jm>

The Venue

No.11 Cavendish Square is just moments from Oxford Circus, the award-winning venue combines classic Georgian period features with contemporary interior design

Sponsors



FDF PUBLISHES UPDATED GLUTEN LABELLING GUIDANCE



The Food and Drink Federation (FDF) has published 'Gluten Labelling Guidance: Best Practice for Prepacked Foods which Include or Exclude Cereals Containing Gluten'

This updated UK best practice guidance provides advice to food business operators on how to label food products that include cereals containing

gluten, and which claims can be made relating to the absence or reduced presence of gluten (e.g. gluten-free). The Gluten Free Industry Association (GFIA) now joins Coeliac UK, Anaphylaxis Campaign and the British Retail Consortium (BRC) as supporting partners of this guidance.

The document has been developed to illustrate examples of different labelling situations, with special consideration given to oats and wheat species. It provides information about the distinction between coeliac disease and cereal allergy, advice on precautionary allergen labelling, and a flow diagram for making gluten absence claims. It also includes an overview of the relevant EU and UK legislation and guidance.

The guidance can be found here: <https://tinyurl.com/yxlnlw7y>

GOVERNMENT CONFIRMS NEW LEGISLATION ON PP4DS

As expected, the government has announced its plans to introduce new legislation in the summer which will mandate full ingredient labelling for foods which are prepacked for direct sale (PP4DS). The proposal is that the new legislation will then be enforced in England and N. Ireland from summer 2021.

See links below for the official Defra announcement and the FSA reaction:

<https://tinyurl.com/y69swyrz>

<https://tinyurl.com/y6qcvj9z>

RESEARCHERS DEVELOP TECHNOLOGY TO DETOXYFY GLUTEN PROTEINS

A team of international researchers has developed a technology that detoxifies gluten proteins. Portuguese, Italian, French and Spanish scientists found that reorganizing the molecular structure of gluten proteins reduces its capacity to trigger an immune response in celiac disease.

The method, which uses natural polysaccharides such as chitosan, reorganises the proteins, which decreases gluten digestibility and, consequently, the release of proteins and toxic peptides for celiac patients.

A researcher involved in the study explained the new technology does not remove the gluten proteins but modifies them minimally to avoid the toxicity gluten for these people. The new architecture allows dough to maintain its ability to form a network after the addition of water, and kneading showed a higher elastic and viscous degree compared to the control flour. The new structure could pave the way for safe new wheat-based products specifically for celiac patients without compromising sensory, nutritional and technological properties.

FSS LAUNCHES NEW FOOD ALLERGY ALERT SERVICE

Food Standards Scotland have recently launched a food allergy alert service. The free service means that people who have a food allergy or intolerance can sign up for text or email alerts to ensure they are first to know when there is an issue with missing or incorrect allergen information on food labels.

People can subscribe to the free service at the Food Standards Scotland homepage here: <https://tinyurl.com/y5w85zqb>

The service gives the option to receive specific alerts about issues involving any of the 14 ingredients, which must be mentioned as allergens on food and drink packaging in the UK

FSA AGREES MANDATORY FULL INGREDIENT LABELLING FOR PRE-PACKED FOOD FOR DIRECT SALE

The Food Standards Agency (FSA) recently issued a Board paper regarding 'food hypersensitivity and the government's allergen labelling review'. The paper asked the FSA Board to review and endorse the programme of work, provide strategic direction, consider the responses to the allergen labelling review on pre-packed for direct sale food and subsequently determine advice to Ministers.

The paper was discussed at the FSA Extraordinary Board Meeting on 8th May 2019. Following the meeting the FSA announced that the Board had agreed that full ingredient labelling should be mandatory for all pre-packed food for direct sale. The Board also agreed that FSA should lead on work to promote the sharing of best practice across the industry and improve awareness in businesses and the public. The Board decision provided the basis for the formal advice to Ministers, allowing them to make the final decision regarding regulation.

The agenda, papers and video of the FSA Board's Extraordinary meeting can be found here: <https://tinyurl.com/yy8h2hza>

FSS RECOMMENDS IMPROVED ALLERGEN LABELLING ON PRE-PACKED FOOD FOR DIRECT SALE

Food Standards Scotland (FSS) recently announced its recommendation to move towards full ingredient labelling of foods that are pre-packed for direct sale in Scotland. This conclusion was drawn by the FSS Board at its public meeting on 15th May 2019 and follows the FSA Board decision taken on 8th May 2019. The FSS Board also agreed that further work should be undertaken to assess the benefits and all the risks in more detail. The FSS recommendations will now be submitted to Scottish Ministers.

You can read more about the FSS recommendation here: <https://tinyurl.com/y58zlnge>.

The full set of Board meeting papers can also be accessed here: <https://tinyurl.com/yxtoq6vl>

ASA ADVICE ON ALLERGY ADVERTISING

The Advertising Standards Agency (ASA) recently published advice on allergy advertising. It includes advice that claims that a product can “cure”, “prevent”, “fight” or “treat” an allergy are likely to be considered medicinal claims and making those types of claims for an unauthorised product risks breaking rules in Section 12. Also, disease prevention claims for a food or food supplement will break rule 15.6.2. The ASA has, for example, ruled against claims like “Your natural way to prevent springtime sneezes” in ads for food supplements because they implied that the product would prevent hay fever. You can find the advice here: <https://tinyurl.com/ybuwpzrg>

TRAINING FOR STAFF ON PREPARING FOOD FOR PEOPLE WITH ALLERGIES

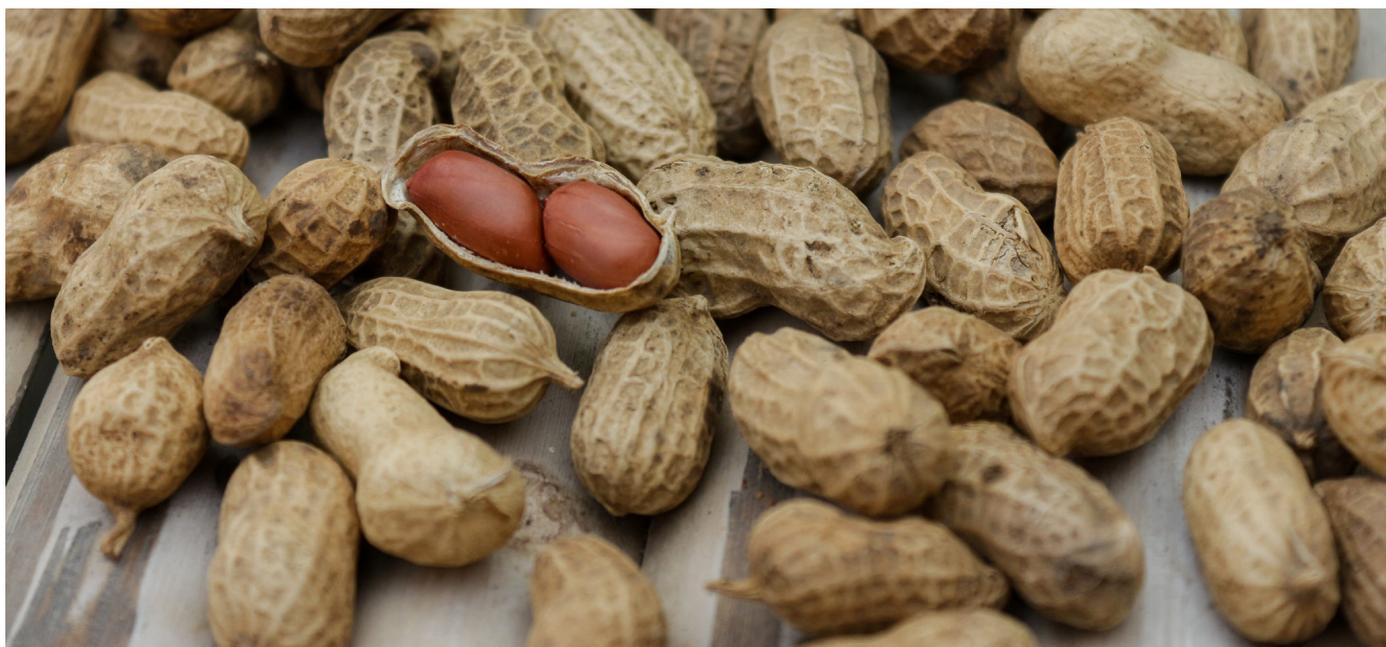
Maurice Golden, West Scotland, Scottish Conservative and Unionist Party, has questioned the Scottish Government on its position on making it compulsory for restaurants and other food outlets to train dedicated staff members to oversee the preparation of food for customers with allergies.

In response, the Scottish Government’s Public Health Minister, Joe FitzPatrick, said that as a matter of best practice, food business operators (FBOs) should consider using a system where staff direct allergen queries to a nominated person to ensure the consistency of allergen information to consumers. However, under the law there are overarching requirements that FBOs must provide safe food and ensure that their staff are trained on hygienic and safe food production. He also drew attention to the availability of technical guidance, tools and training material to support allergen training via the Food Standards Scotland (FSS) website. This includes practical guidance on the interpretation and practical application of the specific requirements laid out in the EU regulation on allergen information.

The Food Standards Agency and FSS have also jointly developed an interactive online training tool that covers catering and manufacturing premises and consists of 6 modules that are specific to allergen information.

The FSS technical guidance can be found here: <https://tinyurl.com/y5qq5rfp> and the interactive online training tool can be accessed here: <https://tinyurl.com/yy7que4n>

TAKEAWAY BOSS'S ALLERGY DEATH CONVICTION QUASHED



The owner of the Lancashire takeaway, which served the meal responsible for the death of 15-year-old Megan Lee due to an allergic reaction to peanut, has won an appeal against his conviction.

Mohammed Abdul Kuddus had been given a 2-year jail sentence but the London court deemed that the decision 'cannot stand' because there was no evidence that he had seen a printout of Megan's order or had been made aware of comments on it about allergies to nuts and prawns.

After eating takeaway food containing peanuts from the Royal Spice Indian in Hyndburn, Lancashire on Friday 30th December 2016, Megan Lee began experiencing a severe allergic reaction. She was later admitted to Royal Blackburn Hospital but sadly passed away on Sunday 1st January 2017.

Anaphylaxis Campaign Chief Executive Lynne Regent said: "We are shocked at this decision, and our thoughts go out to Megan's family during this difficult time. We will continue to work with the food industry to highlight how vital it is that people living with severe allergies are provided with food that is safe for them to eat. It is extremely important that food companies learn from this tragic incident and the implications of getting it wrong".

Sir Brian Leveson, announcing the decision, said Megan's order, including the comment about nuts and prawns to highlight her allergies, was seen by takeaway manager Harun Rashid but not passed on to Kuddus. He said: "He knew nothing of the allergy which she had declared. In those circumstances, the conviction for gross negligence manslaughter cannot stand".

But, he also went on to say: "There is now a general awareness of the potential risks to those who suffer from allergies and, as a result, it should be understood that the courts will rigorously scrutinise the way in which restaurants discharge the duty of care that they owe such customers".

You can read more here: <https://tinyurl.com/y3zvg86n>

ANIMAL WELFARE

APHA PUBLISH ANIMAL DISEASE FOCUS ARTICLE

The Animal and Plant Health Agency (APHA) have published a monthly animal disease surveillance focus article, in the Veterinary Record, in conjunction with its monthly disease surveillance report.

These focus articles cover seasonal disease threats and emerging disease trends and are accessible to everyone via toll-free links.

The new article concerns coccidiosis in sheep and can be found here: <https://tinyurl.com/y435t2ux>

PRELIMINARY RULING ON ORGANIC LABELLING OF ANIMALS SLAUGHTERED BY RELIGIOUS RITES

The European Commission's preliminary ruling on whether animals slaughtered by religious rights, in accordance with Council Regulation (EC) No.1099/2009, are authorised to use the organic production logo was published in the Official Journal of the EU C139/09, 15/04/2019.

The Commission ruled that Council Regulation (EC) No 834/2007 on organic production and labelling of organic products read in the light of Article 13 of the Treaty on the Functioning of the European Union (TFEU), must be interpreted as not authorising the placing of the EU organic production logo on products derived from animals which have been slaughtered in accordance with religious rites without first being stunned, where such slaughter is conducted in accordance with the requirements laid down by Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing. You will find more detail here: <https://tinyurl.com/y3hvdj9>

SAVE THE BEES EUROPEAN CITIZENS' INITIATIVE

Following a decision by the European Commission, the European Citizens' Initiative 'Save the bees! Protection of biodiversity and improvement of habitats for insects in Europe' was registered on 27th May 2019.

It calls on the European Commission to 'adopt legislation to maintain and improve habitats for insects as indicators of an undamaged environment' and focuses on the creation of mandatory targets, including those to dramatically cut the use of pesticides and ban harmful pesticides.

If the registered initiative receives 1 million statements of support within 1 year, from at least seven different Member States, the European Commission will analyse it and react within 3 months.

You can read more here: <https://tinyurl.com/y5ar86ju>



WHO PUBLISHES REPORT ON AVIAN INFLUENZA



A World Health Organization (WHO) report has shown that since 2003, a total of 861 laboratory-confirmed cases of human infection with avian influenza A(H5N1) virus, including 455 deaths, have been reported to WHO from 17 countries.

The majority of human H5N1 infections and deaths occurred in Egypt, Indonesia and Vietnam however, one new laboratory-confirmed human case of influenza A(H5N1) virus infection was reported in Nepal on 30th April 2019. The patient sadly passed away on 29th March. Among other response actions, a detailed epidemiological

investigation was completed. The investigation indicated that the most likely source of exposure of the case to the virus occurred at a live bird market. No symptomatic contacts of the case were detected. Multiple detections of influenza A(H5N1) in domestic birds in Nepal since February 2019 have been reported to the World Organisation for Animal Health (OIE).

You can read more here: <https://tinyurl.com/y6yk7g6h>

APHA ANIMAL DISEASE SURVEILLANCE REPORT FOR MAY

The Animal and Plant Health Agency (APHA) recently published the animal disease surveillance report for May 2019. This monthly report is a summary of disease data gathered by the APHA Veterinary Investigation Centres. It is part of the disease surveillance system which is used to monitor new diseases in cattle, sheep, pigs and poultry, and to monitor changing trends in existing diseases.

This time round the report provides data on:

- Metabolic bone disease in dairy heifers
- Warning of a possible increase in cases of oestrosis (nasal bot fly) in sheep this summer
- Mulberry heart disease in pigs found dead
- Infectious bronchitis virus and colisepticaemia in broilers
- Update on Klebsiella pneumoniae septicaemia in preweaned pig

You will find the report here: <https://tinyurl.com/y6pwotf6>



Animal &
Plant Health
Agency

FAWC ADVICE ON ANIMAL SENTIENCE

The Farm Animal Welfare Committee (FAWC) have written a letter advising government on the recognition of animal sentience in UK law.

In formulating the advice, FAWC explored the criteria for sentience, including whether consciousness and positive experiences could be defined for the purposes of the legislation, and whether objective 'measurability' of any criteria should be a fundamental requirement. They also considered the wider effects of the possible definitions of sentience, including the recognition of sentience in various species, existing animal welfare provisions and the differing circumstances of animals in the wild as opposed to those under human control.

The letter can be found here: <https://tinyurl.com/y4mxyc3f>

FAWC advises the Department for Environment, Food and Rural Affairs (Defra) and the devolved administrations in Scotland and Wales on the welfare of farmed animals.

You can read more about the work of the Farm Animal Welfare Committee here: <https://tinyurl.com/oqskbqv>

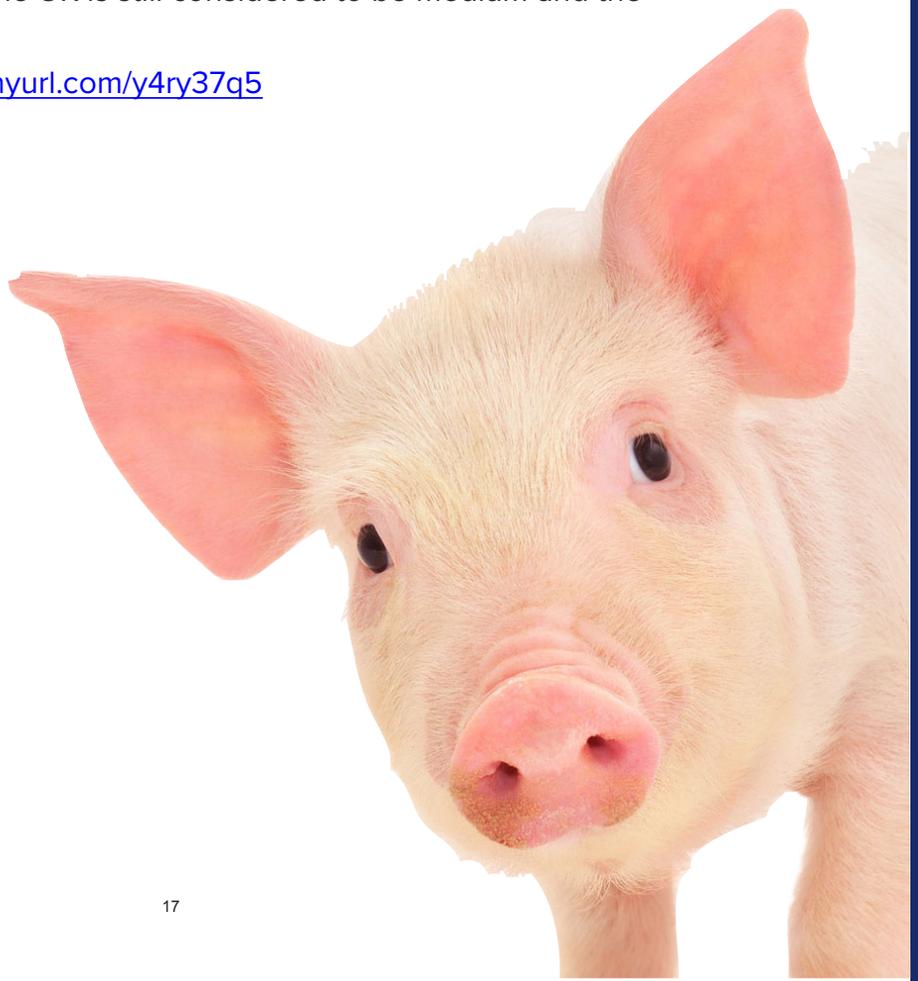
LATEST SITUATION ASSESSMENT OF ASF IN PIGS IN SOUTH EAST ASIA

The Department for Environment, Food and Rural Affairs (Defra) and the Animal and Plant Health Agency (APHA) have recently published the latest updated situation assessment for African Swine Fever (ASF) in pigs in South East Asia

Since their last report on 14th May, China and Vietnam have reported more outbreaks in domestic pigs, Hong Kong have reported a second outbreak in a slaughterhouse, and North Korea has now reported its first outbreak of in domestic pigs in a village close to the Chinese border. Disease control measures are in place, including culling affected and susceptible animals.

Despite the spread of African swine fever to China, Mongolia, Vietnam and Cambodia, the current risk of introduction of the disease to the UK is still considered to be medium and the situation kept under review.

You will find the report here: <https://tinyurl.com/y4ry37q5>



APHA UPDATED GUIDANCE ON REGISTERING FOR POULTRY HEALTH SCHEME



The Animal and Plant Health Agency (APHA) have published updated guidance on how to register for the Poultry Health Scheme. The guidance covers when registration for the scheme must be completed, who runs the scheme and how much it costs to join. It has been updated to include new contact details.

You will find the guidance here: <https://tinyurl.com/y69eg8b9>

DEFRA UPDATED GUIDANCE ON ANIMAL WELFARE

The Department for Environment, Food and Rural Affairs (Defra) have published updated guidance on animal welfare. The guidance provides advice and guidance on protecting animal welfare on farms, in transport, at markets and at slaughter. Guidance notes on the application forms have been updated (WIT21).

You will find the guidance here: <https://tinyurl.com/y4vsbvgg>

BREXIT



CHAIR OF ITC AIRS CONCERNS REGARDING ROLL-OVER OF FTAS

The Chair of the International Trade Committee, Angus Brendan MacNeil MP, has written to International Trade Secretary Liam Fox expressing concern at the lack of progress on ‘rolling over’ EU free trade agreements (FTAs).

The UK is currently party to 40 or so FTAs that the EU has with some 70 countries, accounting for over 14% of UK trade. If these agreements are not ‘rolled over’ by the time the UK leaves, and Brexit occurs on a ‘no deal’ basis, the UK will immediately lose the benefits that these agreements provide. The Committee has continued to closely monitor the Government’s progress on ‘rolling over’ these agreements since its report on the subject, published in March 2018.

In a letter to the Secretary of State for International Trade, the Committee Chair asks how the Department’s approach to roll-over has changed due to the Brexit delay. The letter also specifically requests an update on where negotiations stand with Japan, Canada, Turkey, South Korea, Singapore, and the Southern African Customs Union and Mozambique – which together account for 8% of UK trade.

You can read the letter here: <https://tinyurl.com/y4mk5boj>

DIT ISSUE 5-STEP GUIDE TO IMPORTING AFTER BREXIT

The Department for International trade (DIT) has released a 5 step guide to importing into the UK after Brexit, if the UK leaves the EU without a deal.

The guide covers the following:

Step 1: Get a UK EORI number for your business

Step 2: Decide who will make the customs declarations

Step 3: Apply to make importing easier

Step 4: Find out what you’ll have to pay to import your goods

Step 5: Check what you need to do for the type of goods you import

It can be found here: <https://tinyurl.com/y4zkbc53>

REPORT ON BREXIT NEGOTIATIONS DURING EU EXTENSION PERIOD

The House of Commons Library have published a report regarding negotiations on the UK leaving the EU during the EU extension period. The report covers events leading up to the second Article 50 extension, the fact that the EU will not renegotiate the Withdrawal Agreement but is willing to reconsider the Political Declaration on future relations, progress, government actions, prospects for changes to the Political Declaration and possible options for the future UK-EU relationship.

The report can be downloaded here: <https://tinyurl.com/y4sjyyum>

FARMERS WELCOME €100M BREXIT BEEF DEAL

The EU Commission have announced a Brexit beef package of €50m for Irish beef farmers which the Irish Government is expected to match, creating a €100m package to cover Brexit beef cuts.

The €100m package is based on the submission the Irish Farmers Association (IFA) made to both the EU Commission and the Department of Agriculture earlier this year to cover the very severe Brexit beef price losses incurred by cattle farmers.

Irish Farmers Association (IFA) national livestock chairman Angus Woods said “Commissioner Hogan is very clear. The money needs to be paid out immediately to the beef farmers. The Commission has provided the necessary flexibility so the aid package can be finalised and payments made to farmers as soon as possible. When IFA presented our analysis to the Department of Agriculture, they understood and accepted that the case was properly researched and the figures were accurate. Beef farmers have suffered savage price losses due to Brexit uncertainty and it is a welcome development that the EU Commission has recognised this and responded to the IFA proposal. Beef farmers have major bills to pay to banks, feed merchants and others.”

DEFRA AND APHA ANNOUNCE AGREEMENT OF UK'S LISTED STATUS

The Department for Environment, Food and Rural Affairs (Defra) and the Animal and Plant Health Agency (APHA) recently announced that the UK's listed status application has been agreed by European Union (EU) member states after it met the animal health and biosecurity assurances required for a third country to export live animals and animal products.

This confirmation is part of the EU's published no deal contingency planning – without it, exports of animal products and most live animals to the EU could not take place in the event of a no-deal exit from the EU. It also means the movement of equines between the UK and the EU will also now continue in a no deal scenario, offering welcome reassurance to this sector.

The EU's Standing Committee on Plants, Animals, Food and Feed (SCoPAFF) confirmed the acceptance of the UK's listed status application on 9th April. National listed status is the EU's classification for non-member states and the UK's application, submitted in November 2018, has passed the high criteria on biosecurity measures for animal health and food hygiene.

UK exports of animals and their products to the EU will need to go through an EU Border Inspection Post and businesses will still require an Export Health Certificate (EHC) and meet its requirements. Guidance remains to send an EHC with the export consignment, and to send a copy of the EHC to the EU importer. With listed status now confirmed, exporters will need to follow the EU rules for exports from third countries to the EU.

In a deal scenario, the UK will not need to be listed during the implementation period. To give certainty to businesses and citizens, common rules will remain in place until the end of the

implementation period meaning businesses will be able to trade on the same terms as now up until the end of 2020.

Disruption for those businesses which import live animals, germinal products and certain animal products will also be minimised as they will now continue to have access to the TRACES (TRAde Control and Expert System) after the UK leaves the European Union until later this year. TRACES is the system used by importers to notify authorities of such imports from non-EU countries.

As originally planned, imports from non-EU countries will need to go through the UK's new IPAFFS system from day one.

Guidance for importers and exporters is available on the Gov.UK website here: <https://tinyurl.com/y6qzpe4c> and here <https://tinyurl.com/yyp3ce9h>

HMRC EU EXIT WEBINARS FOR IMPORTERS AND EXPORTERS

The Government Chemist recently announced Her Majesty's Revenue and Customs (HMRC) has held EU exit webinars for importers and exporters. The webinars took place mid-April and covered what UK businesses need to know to keep up to speed with imports and exports and identify the key steps to continue trading with EU businesses.

You can read more here: <https://tinyurl.com/y4pogdpu>

A recording of the webinar is available via a link here: <https://tinyurl.com/y6sftxm5>

UPDATED FSA GUIDANCE ON HEALTH AND IDENTIFICATION MARKS

The Food Standards Agency (FSA) published on 15th April 2019 updated guidance for businesses on the use of health and identification marks for food products of animal origin.

The guidance explains what businesses need to know in relation to health and identification marks:

- during the current extension to Article 50;
- if the UK agrees a deal with the EU during that extension period; and
- if the UK exits the EU without a deal at the end of that extension period.

It provides examples of what the health and identification marks for products of animal origin would look like when exporting to the EU, when exporting to non-EU countries and when placing such products on the UK market.

Note: for businesses which export POAO to a non-EU country, in addition to GB or UNITED KINGDOM marks being allowed to be used, the UK abbreviation is also now acceptable for exports to non-EU countries from day one in the event of a no deal situation.

The new guidance can be found here: <https://tinyurl.com/y4y5ppcy>

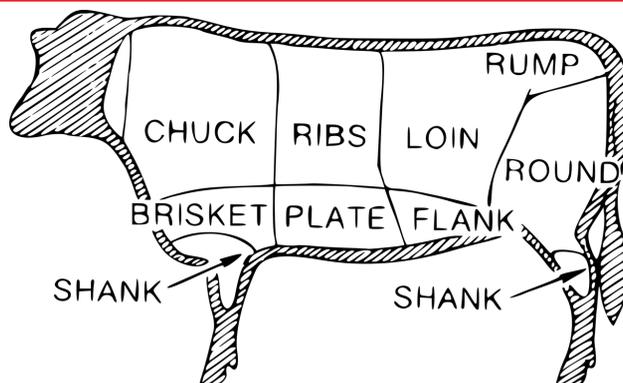
HOUSE OF COMMONS LIBRARY REPORT ON BREXIT DELAY

The House of Commons Library have recently published a report on the Brexit delay until 31 October 2019. The report looks at the events leading up to the further extension of Article 50, the principle of sincere co-operation, transition and the future UK-EU relationship, European Parliament elections, practical difficulties in ratifying the Withdrawal Agreement prior to these elections, election of the European Commission President, nomination of a UK Commissioner and exit day.

The report can be found here: <https://tinyurl.com/yxnl99e>

BUSINESS DEVELOPMENT, CERTIFICATION AND TRAINING

INDUSTRY SUPPORTS BUTCHERY STANDARD APPRENTICESHIP



A consultation recently conducted by The Food and Drink Training and Education Council (FTC) has found that the majority (64%) of respondents felt the Butchery Standard Apprenticeship scheme “accurately reflected the knowledge needed for the sector”. The majority of respondents also said they’d recommend the Butchery Standard Apprenticeship to someone considering butchery as a career. The consultation was part of a three-year review and drew contributions from employers, training providers, trade organisations and butchery apprentices.

One area of the Apprenticeship where change was suggested was in the diversified standards. Just under half (46%) of employers surveyed and the majority (92%) of training providers felt there should be consideration given to separately devised standards such as craft, retail and processing butchery as there are major differences between the various areas. One major retailer that participated in the survey said that while they highly rate the scheme, they felt the end assessments don’t take into account the balance between butchery processes and customer service that arises in a supermarket environment.

FTC are a not-for-profit skills charity, formally known as The Meat Training Council, which was set up in 1986. They re-branded in 2014 – becoming FTC. This enabled them to represent the food industry as a whole, not just meat. Within the organisation they also have FDQ, the leading food qualifications awarding body and The Institute of Meat (IoM).

You can read more here: <https://tinyurl.com/y3sskwec>

SCOTTISH FARMERS’ CONCERNS ABOUT SEASONAL WORKERS PILOT SCHEME

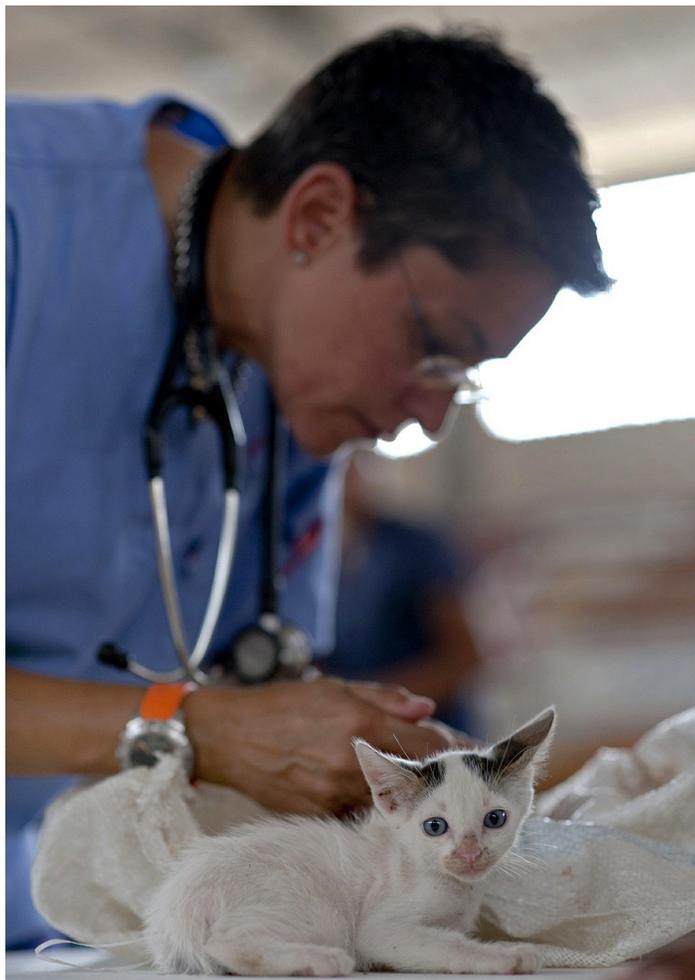
Scottish farmers have raised concerns with the Commons Select Committee about the ability of the government’s seasonal workers pilot scheme to solve the workforce crisis facing the horticultural sector in Scotland.

The panel of farmers and growers have criticised the scheme for providing an inadequate number of workers, the high cost of registering for seasonal workers and a backlog of delayed visa applications.

The pilot currently enables 2,500 seasonal workers in Scotland, but the industry called for this to be immediately increased to 10,000. The panel also called for more to be done to make the scheme attractive to young people.

You can read more here: <https://tinyurl.com/y2e2uf82>

UK VET SHORTAGE HIGHLIGHTED



A recent report by the Migration Advisory Committee (MAC) has highlighted a worrying lack of veterinary staff in the UK meat industry such that it has now been added to the Shortage Occupation List (SOL).

The profession of ‘veterinary surgeon’ had previously been added onto the SOL in 2008 but was removed in 2011 as the supply and demand gap closed partly because of the availability of recruits from Europe.

This latest review reveals that 95% of the veterinary workforce working in the meat sector had graduated overseas, with the “clear majority of these coming from the EU”. Furthermore, it states that working in UK slaughterhouses was not generally considered attractive to UK citizens qualified as veterinarians.

It cites a survey conducted by the British Veterinary Association (BVA), which found that the percentage of advertised vacancies receiving no applications had increased from 1% in 2015 to 5% in 2018. Similar adverts receiving three or fewer applicants had increased from 31% in 2015 to 44% in 2018. The same survey also reported that the top reasons given for

obstacles to recruitment were lack of applications, no suitable applications at CV/application stage and no suitable applications at interview stage.

The MAC has therefore recommended a full review of high- and medium-skilled jobs if and when a new immigration system is implemented, and said migration rules should be relaxed for workers on the SOL. You can read the MAC SOL report in full here: <https://tinyurl.com/y4fw354a>

CAMPDEN FOOD TECHNOLOGY COURSE

Campden BRI are to hold a 2-day course on 11-12th September on the basic principles of food technology. Delegates will be introduced to a wide range of technical and scientific considerations that are faced by food technologists.

The course is particularly suitable for those transferring into the food industry from a different profession, looking for a refresher course or those with no prior knowledge of food technology or the food industry.

You will find more information here: <https://tinyurl.com/y3xhobfj>

FOOD SAFETY AND ZOOSES

FSA WELCOMES NATIONAL AUDIT OFFICE REPORT



National Audit Office

The Food Standards Agency (FSA) Chief Executive Jason Feeney has welcomed the recently published National Audit Office report 'Ensuring food safety and standards'

The report has made the following recommendations for the FSA. That they should:

- establish the role that sampling plays in reducing risks to consumers
- address gaps in outcome-based measures and targets for assessing compliance with food safety and composition standards
- press ahead with its ambition to introduce mandatory display of hygiene ratings in food businesses in England
- address gaps in the enforcement powers available to the Food Crime Unit

In addition, the report says that:

- the departments in the food regulation system should work together to take decisions on the level of government funding required to ensure that food is safe to eat and what it says it is
- post EU Exit the FSA should work closely with the other departments in the regulatory system to evaluate the medium- and longer-term impacts of EU exit on the capacity of the food regulation system and potential shortfalls in resources

Jason Feeney said:

'This is a thorough and detailed report into the effectiveness of the current regulatory arrangements to ensure food is safe and is what it says it is. The recommendations in the report make good sense and I am pleased that we are already taking steps to address the proposals aimed specifically at us in the report. In particular we acknowledge that our sampling strategy needs to include an assessment of the amount of and approach to sampling that will ensure consumer confidence. As recommended, we are also pressing ahead with developing indicators to assess local authority performance and to ensure our Food Crime Unit is effective.'

'We're delighted that the NAO supports our aim to introduce mandatory display of hygiene ratings in food businesses in England, and we are making firm plans to provide our Food Crime Unit with the powers it needs to work independently.'

'As also recommended in the report, we will work very closely with other parts of government to determine the level of government funding required to ensure food safety and standards, and post EU Exit, will evaluate with other government departments the medium and longer-term impacts on the food regulation system.'

You can read the report in full here: <https://tinyurl.com/y64lukug>

MULTI-COUNTRY L. MONO OUTBREAK LINKED TO COLD SMOKED FISH

The European Food Safety Authority (EFSA) has issued a statement on the multi-country outbreak of *Listeria monocytogenes* linked to cold-smoked trout and salmon produced in Estonia.

Cold-smoked trout and salmon produced in Estonia is the source of the *Listeria monocytogenes* outbreak which has affected 22 people in five countries since 2014. Experts from EFSA and the European Centre for Disease Prevention and Control (ECDC) were able to confirm the source of the infection using whole genome sequencing and traceability investigations.

The affected countries are: Denmark (9 cases), Estonia (6), Finland (2), France (1), and Sweden (4). Five people have died. The latest case was reported in Denmark in February 2019.

New cases cannot be ruled out until the exact point of contamination in the food processing plant has been identified.

You can read more here: <https://tinyurl.com/yy8p9ffx>

APHA ISSUE QUARTERLY NON-STATUTORY ZONOSSES REPORT

The Animal and Plant Health Agency (APHA) published the quarterly Great Britain non-statutory zoonoses disease surveillance and emerging threats report for the period from January to March 2019.

The report is primarily related to farmed animal species and summarises the surveillance activities of APHA and the Scottish Agricultural College Consulting Veterinary Services for zoonoses and infections shared between humans and animals in Great Britain. It covers, amongst others, *Campylobacter*, *Leptospirosis*, *Mycobacteria* and Shiga toxin-producing *Escherichia coli*.

You can access the report here: <https://tinyurl.com/yx9trg7h>

OFFICIAL DESIGNATION FOR UK INTERNATIONAL REFERENCE CENTRE FOR ANTIMICROBIAL RESISTANCE

The Department for Environment, Food and Rural Affairs (Defra), the Animal and Plant Health Agency (APHA), the Centre for Environment, Fisheries and Aquaculture Science and the Veterinary Medicines Directorate announced that the UK International Reference Centre for Antimicrobial Resistance (AMR) has been awarded official designation by the Food and Agriculture Organisation of the United Nations (FAO).

The Centre supports countries to improve laboratory and surveillance capacity that will monitor AMR and antimicrobial use, and provides policy advice, field and technical support to tackle AMR, including the areas of agriculture, aquaculture, livestock, environment and human health. It works in close partnership with PHE, academic institutes and several countries, to achieve this.

You can read more here: <https://tinyurl.com/y5yoc3df>

LANCASHIRE ABATTOIR FINED FOR PUBLIC HEALTH FAILURES



A meat cutting plant based in Preston, Lancashire has been ordered to pay more than £44,800 for failing to ensure the removal of specific animal parts which breached regulations.

An FSA unannounced inspection at Bowland Foods Limited in early November, found the plant had consigned meat without “specified risk material” being removed. Inspectors found carcasses and records which showed the business had not removed the material from animals over thirty months old. In total, 33 carcasses still containing the parts were

sent to a meat cutting plant between 15th September 2017 and 30th October 2017.

Bowland Foods initially pleaded not guilty before accepting they had received the meat along with documents stating removal was required. District Judge McCormack sitting at Preston Magistrates’ Court, gave the business a reduced £35,440 fine because of the guilty plea. They were also ordered to pay the FSA’s full prosecution costs of £9,384 and a victim surcharge of £170.

Dr Colin Sullivan, Chief Operating Officer at the FSA said: ‘This fine underlines how seriously breaches of public health regulations are taken. It is vitally important for consumers and the wider industry that regulations are followed and public health is protected. The FSA will continue to investigate and consider prosecutions to ensure regulations are upheld.

However, Bowland Foods are now looking to appeal the fine stating “We are appealing to the Crown Court and we are confident that some justice will be done on appeal.”

The Transmissible Spongiform Encephalopathies (England) Regulations 2010 require correct removal and disposal of specific parts of animals before they enter the food chain to reduce risk from brain diseases that cattle, sheep and goats are vulnerable to.

UPDATED GUIDANCE ON CHEESE MADE FROM UNPASTEURISED MILK

Food Standards Scotland (FSS) have recently published updated guidance on cheese made from unpasteurised milk. The guidance is aimed at Local Authorities and has been produced by the Joint Specialist Cheese and Risky Foods Short-Life Working Group. It has been updated based on feedback from enforcement officers and the Specialist Cheesemakers Association on behalf of Scottish raw milk cheese producers.

You can download the guidance here: <http://tinyurl.com/y4acsk7o>



FSA FOOD AND YOU SURVEY PUBLISHED

The Food Standards Agency (FSA) have published the findings of wave five of the Food and You Survey, including data from England, Wales and Northern Ireland. The survey collects information about the public's self-reported behaviours and attitudes to buying, cooking and eating food and is published every two years. The key findings include:

- Buying from mini supermarkets has increased from 35% to 43% whilst supermarket home delivery has increased from 10% to 17%
- 87% reported that they had seen the Food Hygiene Rating sticker and there have been increasing levels of recognition of the scheme stickers since they were introduced in 2010
- Most respondents appear to be following recommendations on food safety in the home
- 47% reported that they had experienced food poisoning at some time in their lives, an increase from previously.

You will find the report here: <http://tinyurl.com/y5rxo98>

MEPS APPROVE NEW REGULATION ON EU FOOD CHAIN RISK ASSESSMENT MODEL

Members of the European Parliament (MEPs) have approved a new regulation on transparency and sustainability of the EU risk assessment model in the food chain. The new rules, already agreed with EU Ministers, will ensure the EU's risk assessment procedure for food safety is more reliable, transparent and objective.

The key objectives of the regulation are:

- Common European Database to stop unfavourable studies being withheld
- EFSA can make studies public
- Address concerns raised during European Citizens' Initiative on glyphosate.

The Council of Ministers now needs to formally approve the text before it can enter into force.

You can read more here: <http://tinyurl.com/y6tbnbyo>

EFSA LAUNCH EU FOOD SAFETY CAMPAIGN

The European Food Safety Authority (EFSA) have recently launched a campaign to promote the value of EU food safety.

The #EUandMyFood campaign aims to remind EU citizens of the benefit of the European food safety system that was created in 2002 under the General Food Law. The campaign includes a series of short films, animations and a special website in all 24 official EU languages, that recap how EU citizens benefit from the highest food safety standards in the world.

You can find more information here: <http://tinyurl.com/y5jqm78z>

FSS PUBLISH REPORT ON CONSUMER PERCEPTIONS OF FOOD SAFETY RISKS

Food Standards Scotland (FSS) have published a report on the outcome of consumer forums on perceptions of food safety risks. The project conducted qualitative analysis amongst consumers, to ascertain knowledge, perception of risk and level of concern about issues related to food safety (such as, unpasteurised dairy products and rare burgers).

The aim was to help FSS identify if known risks and consumer views of a food risk are the same, or where they differ. This will highlight where further work needs to be undertaken, possibly through the development of new guidance or the refinement of existing advice.

You can access the full report here: <http://tinyurl.com/y6kpjsx7>

FIRST WORLD FOOD SAFETY DAY TAKES PLACE

The first ever United Nations World Food Safety Day took place on 7 June in a bid to strengthen efforts to ensure that the food we eat is safe.

According to the World Health Organisation, every year, nearly one in ten people in the world (an estimated 600 million people) fall ill and 420,000 die after eating food contaminated by bacteria, viruses, parasites or chemical substances. Unsafe food also hinders development in many low- and middle-income economies, which lose around US\$ 95 billion in productivity associated with illness, disability, and premature death suffered by workers.

World Food Safety Day 2019's theme was that food safety is everyone's business and the UN has designated two of its agencies, the Food and Agriculture Organization (FAO) and the World Health Organization (WHO) to lead efforts in promoting food safety around the world.

Joining forces, FAO and WHO will assist countries to prevent, manage and respond to risks along the food supply chain, working with food producers and vendors, regulatory authorities and civil society stakeholders, whether the food is domestically produced or imported.

FAO and WHO underline the importance of everyone's access to safe, nutritious and sufficient food, and that safe food is critical to promoting health and ending hunger, two of the primary aims of the Sustainable Development Goals. A new guide has been produced to show how everyone can get involved. The guide includes five steps to make a sustained difference to food safety:

- Ensure it's safe. Governments must ensure safe and nutritious food for all.
- Grow it safe. Agriculture and food producers need to adopt good practices.
- Keep it safe. Business operators must make sure food is safely transported, stored and prepared.
- Check it's safe. Consumers need access to timely, clear and reliable information about the nutritional and disease risks associated with their food choices.
- Team up for safety. Governments, regional economic bodies, UN organizations, development agencies, trade organizations, consumer and producer groups, academic and research institutions and private sector entities must work together on food safety issues.

Starting in 2019, every 7th June will now be a time to highlight the benefits of safe food. World Food Safety Day was adopted by the United Nations General Assembly in December 2018. The process was initiated in 2016 by Costa Rica through the Codex Alimentarius Commission, which is managed by FAO and WHO.

You can read more here: <http://tinyurl.com/yybz9v2y>

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

EC PUBLISHES 2018 ANNUAL FOOD FRAUD REPORT

The European Commission recently published the 2018 annual report of the EU Food Fraud Network and the System for Administrative Assistance on Food Fraud. This annual report presents information for 2018 about the voluntary exchanges related to food fraud suspicions within the EU Administrative Assistance and Cooperation System (AAC).

A total of 234 requests for cooperation were launched in 2018, an increase from 178 in 2017. These were raised by the EU Member States and Norway, 58 of which originated in Germany. In addition, the European Commission itself created 33 requests.

Fish and fish products were the top product category for requests, closely followed by meat and meat products (other than poultry).

You can read the report in full here: <http://tinyurl.com/y45zb9q8>

ARRESTS IN GERMANY AND ITALY OVER OLIVE OIL FRAUD



Authorities in Germany and Italy have ‘dismantled’ an organised crime group selling adulterated olive oil.

Experts from Europol’s Intellectual Property Crime Coordinated Coalition - IPC3 supported the Italian NAS Carabinieri and the Tribunal of Darmstadt in Germany, in the arrest of 20 individuals and the seizure of 150 000 litres of fake olive oil. The criminals, who raked in up to € 8 million every year in criminal profit, modified the colour of lower quality oils to sell them on the Italian and German markets as extra virgin olive oil.

The investigation started with the identification of a criminal organisation suspected of tampering with large quantities of sunflower oil in Italy. By

adding chlorophyll, beta-carotene and soya oil, poor-quality oil was made to look like extra virgin olive oil. The counterfeit oil was then stored in logistics companies waiting to be distributed onto the German market. In some instances, the fake olive oil completely replaced the genuine one.

20 house searches were carried out in Italy and Germany and a total of 150 000 litres of fake olive oil seized at different locations, including five lorries transporting 23 000 litres of counterfeit oil each. It is estimated that the suspects gained around €8 million every year, taking into account that they acquired one million litres of sunflower oil every year for approximately one million euros, and they sold the counterfeit product between € 5 and €10 per litre.

This operation, supported by Europol and Eurojust, was carried out within the framework of the international Operation OPSON, focused on combating counterfeit and substandard food and beverage products on the market in Europe and beyond. Europol supported this case since the beginning by holding an operational meeting at its headquarters in The Hague. In March 2019, a briefing meeting was held at Europol, with representatives from the Italian and German authorities. Europol also provided analytical support, processing all the information received by the investigating units and deployed to experts from the Intellectual Property Crime Coordinated Coalition for on-the-spot-support during the action day.

Olive oil from Apulia in Southern Italy was mixed with various substances (such as chlorophyll, beta-carotene and soya oil) to modify the colour before being distributed to the German market as extra virgin olive oil. The oil was mainly supplied to restaurants and shops in Stuttgart, Frankfurt and Berlin, as well as restaurants and supermarkets mainly in Northern Italy.

GLOBAL STANDARDS

COMPROMISE ON THE USE OF SWEETENERS IN CERTAIN FOOD CATEGORIES

Codex Alimentarius have recently announced that a compromise has been reached on the use of sweeteners in some food categories. At the 51st session of the Codex Committee on Food Additives in March 2019, members found a new compromise on sweeteners and so, revised provisions for the General Standard for Food Additives (GSFA) that concern the use of sweeteners in some food categories will be among the standards sent for adoption by the Codex Alimentarius Commission in July 2019. The provisions would recognise that, in some countries, sweeteners can only be used in foods with significant (caloric) energy reduction, foods with no added sugars or as a sweetener to improve flavour.



You can read more on the announcement here: <http://tinyurl.com/y2qt75ew>

IPO PUBLISH CORPORATE PLAN 2019-2020

The Intellectual Property Office (IPO) have published their corporate plan for 2019 - 2020, which outlines the main activity and targets for the period. The plan explains how, through its stewardship of the IP system, the IPO will help the UK to be the most innovative and creative country in the world.

The UK already has one of the best IP regimes in the world. It is consistently ranked as one of the top regimes in indices such as those from the Taylor-Wessing Global IP Index and US Chamber of Commerce International IP Index.

You can read the plan in full here: <http://tinyurl.com/yxjb4rgs>

HEALTH AND NUTRITION

PHE UPDATE ON REDUCTION AND REFORMULATION PROGRAMME

Public Health England have published a Spring 2019 update on the reduction and reformulation programme, as part of the Childhood Obesity Plan.

This update details the actions PHE has taken since May 2018, covering the period from June 2018 to February 2019. It also outlines the next steps for the upcoming months (up to the end of June 2019). Covered in the update is:

- stakeholder engagement for the calorie reduction programme
- publication of the salt progress report
- stakeholder engagement on product ranges aimed at babies and young children
- engagement with the eating out of home sector
- preparation for the year 2 progress report for the sugar reduction programme
- A table detailing stakeholder engagement over the time period covered by this update is included in Appendix 1. (Calorie reduction, Sugar reduction, Baby Food and Out of Home)
- Data costs for the reduction and reformulation programme



Public Health England

Note, this update does not contain any new assessment of the progress made by the food industry towards achieving the ambitions, guidelines or targets set across the reduction and reformulation programme.

You will find the update here: <http://tinyurl.com/yxctp4q9>

LAUNCH OF NEW UK COFID

Food Databanks, in collaboration with Public Health England (PHE), has designed, developed and launched a new UK CoFID searchable website:

<https://tinyurl.com/yys4jltj>

This new website was commissioned following feedback from users, particularly the general public, who requested a way of easily accessing nutritional information for particular foods, and allows users to search data from the 3,200 foods and recipes included in CoFID, which, includes values from McCance and Widdowson's books and more. As well as viewing nutrient values, for the first time, the user can also see comments relating to the values, such as the origin of the data.

Since 2008, CoFID has been available online in Excel format as a single consolidated dataset, however this new website allows users to quickly and easily search for data without the need for books or Excel.

EUROPEAN CITIZENS' INITIATIVE ON PRO-NUTRISCORE

Commission Decision (EU) 2019/718 on the proposed citizens' initiative entitled 'PRO-NUTRISCORE' was published in the Official Journal of the EU, L122/49, 10/05/2019 and came into force on 8th May 2019.

This Decision registers the citizens' initiative on 'PRO-NUTRISCORE'. It asks the European Commission to "impose simplified "Nutriscore" labelling on food products, to guarantee that consumers are provided with quality nutritional information and to protect their health.



The objectives of the initiative are to:

- Make nutrition labelling easier to read and understand, so that the nutrition value of a food can be understood at a glance
- Take action on public health issues by encouraging professionals to improve the composition of their products
- Harmonise nutrition information at European level by imposing a single official labelling system.

If the registered initiative receives one million statements of support within one year, from at least seven different Member States, the European Commission will analyse it and react within three months.

You can read the Commission decision here: <http://tinyurl.com/y3773ju4>

PHE PUBLISH BUSINESS PLAN FOR 2019 - 2020

Public Health England (PHE) have published a business plan, setting out its core purpose, significant achievements in 2018 - 2019 and priority actions for 2019 - 2020.

Amongst the significant achievements listed in 2018 - 2019 are the launch of the calorie reduction programme and the first progress report on sugar reduction.

Priorities for 2019 – 2020 include:

- delivering PHE's contribution towards the government's commitment to halve childhood obesity by 2030,
- encompassing a programme of reformulation work to significantly reduce the population's salt intake
- implementing the PHE-led actions in the UK antimicrobial resistance national action plan,
- supporting Department of Health and Social Care (DHSC) to deliver the UK global antimicrobial resistance-related commitments.

You will find the plan here: <http://tinyurl.com/y4amcerg>

FDE CALL FOR REVIEW OF EU PLATFORM FOR ACTION ON DIET, PHYSICAL ACTIVITY AND HEALTH

Food Drink Europe (FDE) recently announced that it had sent a letter to the Director General of the European Commission's Health and Food Safety Directorate (SANTE), calling for a further review of the objectives and functioning of the EU Platform for Action on Diet, Physical Activity and Health.

The call seeks a comprehensive, co-ordinated and inclusive EU nutrition and health policy which is science and evidence based, respects food and ingredients and avoids single market fragmentation. It also joins other members in sharing concerns about diminished political prioritisation of the platform and encourages the Commission to organise a broader, joint reflection exercise with all relevant stakeholders on the way forward to combat obesity and non-communicable diseases in the EU.

You can read more here: <http://tinyurl.com/y3ako5nk>

IFBA MEMBERS PLEDGE TO SLASH TRANS FATS

Twelve of the world's leading food and beverage companies including Grupo Bimbo, Kellogg, General Mills, Mondelez, Nestlé, PepsiCo, Unilever, Coca-Cola, Danone, Ferrero, McDonald's and Mars Wrigley – have agreed to not exceed 2g iTFA per 100g fat/oil in their products within the next five years.

The pledge is in line with the World Health Organization's (WHO) overall objective of phasing out iTFA from the world's food supply by 2023.

According to the WHO, consumption of trans fats contributes to more than half a million deaths annually from heart disease.

In 2016, International Food and Beverage Alliance (IFBA) members – excluding McDonald's – committed to phasing out partially hydrogenated oils (PHOs), with an estimated 98.5% of member's products meeting the target of 1g trans-fatty acid per 100g of product by the end of last year. Now they have committed to align with the WHO's guidelines, which recommend a maximum 1% total energy intake from all trans-fat and an intake of saturated fat not exceeding 10% of total energy intake.

The IFBA is now calling on other players in the sector to join the initiative.



IMPORTS AND THE SUPPLY CHAIN

DRAFT REGULATION ON INCREASED PRICE TRANSPARENCY IN THE AGRIFOOD CHAIN

The European Commission have published a draft Implementing Regulation amending Implementing Regulation (EU) 2017/1185 laying down rules for the application of Regulations (EU) No 1307/2013 and (EU) No 1308/2013 of the European Parliament and of the Council as regards notifications to the Commission of information and documents. The draft Implementing Regulation promotes more transparency in the EU's food supply chain by making available information on how prices are determined as agri-food products move along the food supply chain.

The proposed measures will cover the meat, eggs, dairy, fruit and vegetables, arable crops, sugar, and olive oil sectors. They build on existing data collection systems and procedures and each Member State will be responsible for the collection of price and market data. The data will be communicated to the Commission, who will in turn make the monitoring available.

You will find the regulation here: <http://tinyurl.com/y4dyoxp6>

GUIDANCE ON OBTAINING EXPORT HEALTH CERTIFICATES

The Department for Environment, Food and Rural Affairs (Defra), The Animal and Plant Health Agency (APHA) and the Northern Ireland Department for Agriculture, Environment and Rural Affairs (DAERA) have published guidance on obtaining export health certificates. The guidance covers why a certificate is required, how to apply, inspection of the export, finding an official vet and fees.

You will find the guidance here: <http://tinyurl.com/y2wwtr3c>

UNFAIR TRADING PRACTICES DIRECTIVE PUBLISHED

Directive (EU) 2019/633 of the European Parliament and of the Council of 17 April 2019 on unfair trading practices (UTPs) in business-to-business relationships in the agricultural and food supply chain was published in the Official Journal of the EU, L111/59, 25/04/2019.

This Directive establishes a minimum list of prohibited UTPs in relations between buyers and suppliers in the agricultural and food supply chain and lays down minimum rules concerning the enforcement of those prohibitions and arrangements for coordination between enforcement authorities.

Member States are required to adopt and publish, by 1 May 2021, the laws, regulations and administrative provisions necessary to comply with the Directive. These measures will apply by 1 November 2021.

The directive can be found here: <http://tinyurl.com/y4wqkt6k>

UPDATED GUIDANCE ON IMPORTING SEED POTATOES

The Animal and Plant Health Agency (APHA) have published updated guidance on importing seed potatoes, trees and plants to England and Wales from the EU. The guidance covers the restrictions on bringing certain plants and trees into England and Wales from the EU and how these imports must be notified. Information regarding seed potatoes has been added.

You can find the updated guidance here: <http://tinyurl.com/y2ktsbfx>

UPDATED GUIDANCE ON PLANT HEALTH CONTROLS

The Department for Environment, Food and Rural Affairs (Defra) and The Animal and Plant Health Agency (APHA) have published updated guidance on plant health controls. The guidance covers plant health controls, imports and exports, certification schemes, plant passporting and listed quarantine plant pests.

It can be accessed here: <http://tinyurl.com/jg8po47>

UPDATED GUIDANCE ON USING THE IMPORT OF PRODUCTS, ANIMALS, FOOD AND FEED SYSTEM

The Department for Environment, Food and Rural Affairs (Defra) and The Animal and Plant Health Agency (APHA) have published updated guidance on how to use the UK's new notification system (IPAFFS) to import animals and animal products from non-EU countries.

The system will allow businesses to notify UK authorities of the plan to import animals, animal products, high-risk food or animal feed of non-animal origin. It is currently for testing and training only. Importers should continue to use the EU's Trade Control and Expert System (TRACES) to notify imports until the UK leaves the EU.

You can access the IPAFFS system here: <http://tinyurl.com/y5wv9ajv> and the guidance can be found here: <http://tinyurl.com/y3xza3y6>

FSA REMINDER ON REGISTERING TO EXPORT POAO TO EU

The Food Standards Agency (FSA) are contacting all recently approved Food Business Operators (FBOs) who wish to export Products of Animal Origin (POAO) to the EU so that once the UK leaves the union, they will have the necessary details to support Defra's application to the EU.

A letter to be sent to those FBO's sets out what actions an FBO needs to take, and additional information they need to provide, should they wish to be included on the list for approval by the EU for consideration to export POAO into the union, once the UK leaves after October 2019. Further detail and a link to the letter can be found here: <https://tinyurl.com/y4der7j5>

If you intend to export Products of Animal Origin (POAO) to the EU and have not already contacted the FSA then you are urged to do so asap. This will enable the FSA to provisionally add you to the UK list for approval by the EU. You will not be able to start exporting POAO to the EU unless your establishment is on the Defra list.

Note: As the FBO letter is held on the FSA RIAMs communications platform, members will need to subscribe to gain access. Should members have problems accessing the letter please do not hesitate to contact deniserion@bff.co.uk

REGULATORY

TRANSITIONAL MEASURES FOR COMPOSITE PRODUCTS

Commission Regulation (EU) 2019/759 of 13th May 2019 laying down transitional measures for the application of public health requirements of imports of food containing both products of plant origin and processed products of animal origin was published in the Official Journal of the EU, L125/11, 14/05/2019.

This Regulation applies from 1st January 2021 to 20th April 2021 and lays down transitional measures for the application of certain provisions of Regulation (EC) No 853/2004 to composite products for that period. Imports of such products will have to comply with the public health import requirements of the Member State of import.

The regulation can be found here: <http://tinyurl.com/y6ggo7jh>

EU CONSUMER PROTECTION RULES APPROVED

The European Parliament recently announced that the Directive updating EU consumer protection rules had been approved by MEPs. This legislation is part of the ‘new deal for consumers’ package and amends four existing consumer protection directives on: Unfair Commercial Practices, Consumer Rights, Unfair Contract Terms and Price Indication.

The new rules will improve ranking transparency in online marketplaces, ensuring consumers have more information about how online rankings work and making the use of online reviews and personalised pricing more transparent. They also tackle dual quality of products, clarifying how misleading marketing should be dealt with by national authorities. The text also includes a review clause requiring the Commission to assess the situation within two years to see whether dual quality of products needs to be added to the blacklist of unfair commercial practices.

Once it is submitted for approval to the EU Council of Ministers, Member States will then have 24 months from the date of entry into force of the Directive to transpose it into national law.

You can read more here: <http://tinyurl.com/yxeyfdv7>

ECJ RULES ON USE OF FIGURATIVE SIGNS EVOKING A GEOGRAPHICAL AREA

The European Court of Justice (ECJ) recently published a ruling regarding the fact that the use of figurative signs evoking the geographical area with which a protected designation of origin (PDO) is associated may constitute an unlawful evocation of that designation.

As part of the judgement, the Court held that a registered name may be evoked through the use of figurative signs. It also found that the use of figurative signs evoking the geographical area with which a designation of origin is associated may constitute evocation of that designation, including where such figurative signs are used by a producer established in that region, but whose products, similar or comparable to those protected by the designation of origin, are not covered by the PDO.

The Court concluded that it will be for the Tribunal Supremo to assess whether both the figurative and word elements relating to the product at issue, which is made or mainly consumed in Spain, evoke the image of a registered name in the mind of the consumers of that Member State, which must, if that is the case, be protected against evocation wherever that may occur throughout the EU.

You can read more here: <http://tinyurl.com/yb8mmnql>

EU REGULATION ON INDUSTRIAL TRANS FATS PUBLISHED

Commission Regulation (EU) 2019/649 of 24th April 2019 amending Annex III to Regulation (EC) No 1925/2006 of the European Parliament and of the Council as regards trans fat, other than trans fat naturally occurring in fat of animal origin was published in the Official Journal of the EU, L110/17, 25/04/2019.

The regulation confirms that the content of trans fat, other than trans fat naturally occurring in fat of animal origin, in food intended for the final consumer and food intended for supply to retail, shall not exceed 2 grams per 100 grams of fat.

Food business operators supplying other food business operators with food not intended for the final consumer or not intended for supply to retail, shall ensure that supplied food business operators are provided with information on the amount of trans fat, other than trans fat naturally occurring in fat of animal origin, where that amount exceeds 2 grams per 100 grams of fat and Part B of Annex III to Regulation (EC) No 1925/2006 is amended in accordance with the Annex to this Regulation.

The Regulation entered into force on 15th May 2019. Food which does not comply with this Regulation may continue to be placed on the market until 1st April 2021.

FSA PUBLISHES TWELFTH REGULATING OUR FUTURE NEWSLETTER

The Food Standards Agency (FSA) has published the 12th Regulating Our Future newsletter. This issue focuses on the progress made on the agency's national inspection strategies, the next steps for the roll out of the digital registration service and the recent food standards delivery engagement events.

You can read the newsletter in full here: <http://tinyurl.com/y2g7tqpw>



RESEARCH AND TECHNOLOGY

DEFRA ANNOUNCE NEW SYSTEMS RESEARCH PROGRAMME

The Department for Environment, Food and Rural Affairs (Defra) and the Government Office for Science have announced that six new academic Fellows had been appointed to lead a new Systems Research Programme, which will help to shape future policy decisions by looking at some of the UK's key environmental issues.

Five senior academic Fellows will focus on the following key areas

- Rural Land Use
- Food
- Air Quality
- Marine
- Resources and Waste



The sixth will look at broader methodology and make sure that cross-cutting themes are identified.

The Programme itself will be led by Professor Ian Boyd, Defra's Chief Scientific Adviser. This new project will support Defra's EU Exit work and will ensure that future policies are informed by the best possible research. Final reports from the Systems Research Programme will be published on the Defra Science Search Website.

You can read more here: <http://tinyurl.com/y22vy5vy>

STUDY USING MICROBES AS ENVIRONMENTAL INDICATORS OF WATER QUALITY

The European Commission have published details of an EU-funded study using microbes as environmental indicators of water quality. The study, conducted by The Joint Research Council (JRC), suggests that natural microbial populations can be used as indicators of how human activities impact water quality, and help guide preventive and remediation actions by water authorities. As microbial communities respond and adapt quickly to environmental conditions, the authors recommend that microorganisms be used as bio-indicators of water quality in the Water Framework Directive.

You can read more about the study here: <http://tinyurl.com/yxs585rw>

RESEARCH AT APHA

The Animal and Plant Agency (APHA) recently published updated details of the research it carries out on various animal and wildlife diseases, including: bovine TB; food-borne bacteria and Antimicrobial Resistance (AMR). The information also highlights that APHA acts as a National and International Reference Laboratory for a wide range of infectious and non-infectious diseases in farm animals.

More information about the research can be found here: <http://tinyurl.com/y6t4lswH>

SUSTAINABILITY, ENVIRONMENT & CSR

ACS ENCOURAGES RETAILERS TO PREPARE FOR REFRIGERATION CHANGES

The Association of Convenience Stores (ACS) has produced new guidance to support retailers prepare for the F-Gas service ban which comes into effect on 1st January 2020.

The EU Fluorinated Greenhouse Gases Regulation (also known as the EU F-Gas Regulation), will ban the use of refrigerants with a Global Warming Potential (GWP) of 2,500 or more in certain refrigeration units. It will also ban refrigeration technicians from servicing these units. This means that some refrigerants (such as R404A) will become increasingly harder to obtain and retailers may see refrigerants increase in price as the service ban gets closer.

Retailers can already prepare for the service ban by contacting their refrigeration technician to find out which of their refrigeration units will be affected, what refrigerants they are currently using and which alternatives they can use to be compliant.

ACS' guidance for retailers is available here: <http://tinyurl.com/y2fprl78>

£150K CHARITY DONATION FOLLOWING POLLUTION INCIDENT

The Environment Agency announced that a food ingredients manufacturing company had donated £150,000 to the Trent Rivers Trust, following a pollution incident in the summer of 2015.

Between July and September 2015, discharge from the company's Stoke-on-Trent site entered a local watercourse. As a result, the company offered an Enforcement Undertaking to the Environment Agency, which will be used to fund environmentally beneficial projects being carried out in the area. Additionally, the company has carried out extensive improvements to the site and paid a significant proportion of the Environment Agency's costs associated with the incident.

You can read more here: <http://tinyurl.com/yyf4cjj3>

'STEP UP TO THE PLATE' PLEDGE ON FOOD WASTE

A 'Step up to the Plate' pledge has been launched by Government which calls on stakeholders to pledge to significantly cut food waste. The pledge asks stakeholders to reduce food waste by:

- Setting an ambitious target to halve food waste by 2030 in line with UN Sustainable Development Goal 12.3
- Adopting the WRAP and IGD Food Waste Reduction Roadmap to have half of all 250 of the UK's largest food businesses measuring, reporting and acting on food waste by 2019
- Embracing a Food Conversation week of action in November 2019 to highlight the changes we can all make
- Using their voice and profile to empower and encourage citizens, including the younger generation
- Changing their habits as an individual to be Food Value Champion at work and at home, buying only what they need and eating what they buy.



You can read more about the pledge here: <http://tinyurl.com/y6g8g5ge>

The Food Waste Reduction Roadmap can be found here: <http://tinyurl.com/y5cumu95>

EU COMMON METHODOLOGY TO MEASURE FOOD WASTE

The European Commission has announced that it has adopted a common methodology to measure food waste across the EU.

In order to be able to take effective action against the annual loss or wastage of 20% of food produced in the EU, more data on food waste is required. The European Commission has therefore adopted a Delegated Act laying down a common food waste measurement methodology to support Member States in quantifying food waste at each stage of the food supply chain. The Delegated Act is subject to scrutiny by co-legislators and will be sent to the European Parliament and the Council by the end of July.

You can read more here: <http://tinyurl.com/yyqsamqo>

GOVERNMENT AWARDS FUNDS TO CUT FOOD WASTE

The government has awarded the first round of food waste funding to four redistribution operations in England, to help cut food waste.

The £4 million of funding for the projects, from a £15 million scheme launched in January 2019, will enable existing food redistribution companies to take more surplus food from manufacturers and retailers and stop it going to waste. This will be done by developing new supply routes from growers and local distributors, funding new lines and additional staff and increasing capacity for repackaging and labelling.

A further round of funding will allow the improvement of infrastructure for companies to redistribute more food which is edible and readily available but sent away for generating energy from waste, anaerobic digestion or animal feed.

You can read more here: <http://tinyurl.com/yyknd9u9>

On 13th May 2019 the government opened the second round of funding for the redistribution of food. The announcement was made by the Environment Secretary, Michael Gove at the 'Step up to the Plate' symposium held on 13th May 2019. Organisations will be able to bid for some of the £6 million fund to help improve how they handle and distribute leftover food by investing in infrastructure. The Environment Secretary also revealed figures showing that the redistribution of surplus food in the UK has almost doubled in the last three years.

You can read the details of a speech given by the Environment Secretary, Michael Gove, at the 'Step up to the Plate' symposium held at the V&A museum in London here: <http://tinyurl.com/y3tsza98>

UPDATED GUIDANCE ON POLLUTION PREVENTION FOR BUSINESSES

The Department for Environment, Food and Rural Affairs (Defra) and the Environment Agency have published updated guidance on pollution prevention for businesses. The guidance covers how businesses and organisations can avoid causing pollution from chemical storage and other activities. It has been restructured to improve the flow and eliminate duplication and further examples of potential polluting substances and activities have been added.

The Guidance can be found here: <http://tinyurl.com/j3wcxmr>

PROGRESS REPORT ON PLASTICS PACT PUBLISHED



The Waste & Resources Action Programme (WRAP) have published a progress report on the UK Plastics Pact, which was introduced in May 2018. The report sets out the progress reported by members against the four targets by 2025, set under the UK Plastics Pact. Progress includes: removing unnecessary single-use plastics such as straws and plastic cutlery; the reduction in use levels of unrecyclable plastics and, enhanced communications to citizens about what can be recycled via on-pack recycling labelling. Also detailed in the report are the pledges made by members to take future action against the Pact's targets. WRAP is also challenging members to act urgently, as far as possible, to remove polystyrene and PVC from food packaging by the end of 2019, and only use plastic that can be sorted effectively in the recycling process.

The report can be accessed here: <http://tinyurl.com/yx9rq777>

WRAP LAUNCHES GUARDIANS OF GRUB CAMPAIGN

A new 'Guardians of Grub' campaign has been launched which aims to reduce the £3 billion of food wasted annually in the hospitality and food service sector. The campaign, developed by WRAP as part of its work to cut food waste from farm to fork, looks to help the sector to make simple, low-cost changes to the way food is bought, prepared and served to reduce the amount of food wasted.

Resources to support the campaign are available, including information posters and how-to guides, and a calculator to record the changes being made. The campaign launch will be followed by a month of action in September, when the hospitality and food service sector will come together to 'Stand up for Food'.

You can read more about the campaign here: <http://tinyurl.com/y54vrzpr>

ADOPTION OF PROPOSED MEASURES ON SINGLE-USE PLASTIC PRODUCTS

The EC recently announced that it welcomed the European Council's adoption of the proposed measures to tackle marine litter from single-use plastic products. The text will now be published in the Official Journal of the EU. The rules envisage different measures to apply to different products and will introduce:

- A ban on selected single-use plastic products for which alternatives exist on the market, including cutlery, plates, straws, stirrers, cups, and food and beverage containers
- Measures to reduce consumption of food and beverage containers made of plastic and specific marking and labelling of certain products
- Extended Producer Responsibility schemes
- Collection targets and the introduction of design requirements for plastic bottles, including recycled content.



You can read more in this recent EU press release: <http://tinyurl.com/y6fopkuh>

BAN ON PLASTIC STRAWS AND DRINKS STIRRERS IN ENGLAND

The Department for Environment, Food and Rural Affairs (Defra) announced on 22nd May 2019 that the government had confirmed a ban on plastic straws, and drinks stirrers, amongst other items, in England.

The ban on the supply of these items will come into force in April 2020. It will include exemptions in terms of access to plastic straws for those with medical needs or a disability and registered pharmacies will be allowed to sell them over the counter or online. Catering establishments such as restaurants, pubs and bars will not be able to display or automatically hand out plastic straws, but they will be able to provide them on request.



The government will carry out a stocktake after one year, to assess the impact of these measures and whether the balance is correct.

Defra have also published the summary of responses and the governments' response to the consultation on plans to ban the distribution and/or sale of plastic straws, stirrers and plastic stemmed cotton buds in England, which ran from 22nd October to 3rd December 2018. Over sixteen thousand responses were received to the consultation which revealed that over 80% of respondents backed a ban on the distribution and sale of plastic straws and 90% a ban on drinks stirrers.

You can read more here: <http://tinyurl.com/yytw3hg7>

Details of the consultation outcome can be accessed here: <http://tinyurl.com/y7xvy6gu>

DEFRA PUBLISH PROGRESS REPORT ON 25 YEAR ENVIRONMENTAL PLAN

The Department for Environment, Food and Rural Affairs (Defra) have published the first progress report of the 25 Year Environment Plan, launched in January 2018.

The Plan sets out improvements to the environment that will be made, and this progress report highlights that 90% of the plan's actions have been delivered or are being progressed, including:

- Plans to ban single-use plastics and extend the 5p plastic bag charge, and an overhaul of the waste system with the Resources and Waste Strategy
- The Agriculture Bill, which was laid before Parliament, to introduce a fairer, more sustainable system of environmental land management
- Launch of the Fisheries Bill.

You can access the progress report here: <http://tinyurl.com/y4chetwt>



The Home Office has published its final report on the review of the Modern Slavery Act.

The world-leading Modern Slavery Act was introduced in 2015 to tackle modern slavery in this country and set an example for other countries seeking to do the same. Four years on, many effects of the Act are apparent. It gives law enforcement agencies the tools to tackle modern slavery offences, including a maximum life sentence for perpetrators and enhanced protection for victims. But there are still sadly too few convictions being handed down for the new offences prosecuted under the Act, and too few Slavery and Trafficking Prevention and Risk Orders are in place to restrict offender activity.

The Independent Review of the Modern Slavery Act, conducted by the Baroness Elizabeth Butler-Sloss, Maria Miller MP and the Rt Hon Frank Field MP was established to look into the operations and effectiveness of the Act and to suggest potential improvements.

In particular, they focused on four topics: transparency in supply chains, the role of the Independent Anti-Slavery Commissioner, the Act's legal application, and the safeguarding of child victims of Modern Slavery.

You can access the report here: <http://tinyurl.com/y5lxglse>

CONSULTATIONS

Environment Agency - draft national flood and coastal erosion management strategy	The Environment Agency wants your views on the draft strategy which aims to create a nation resilient to flooding and coastal change to the year 2100.	https://tinyurl.com/ y6no2oxq	24 July 2019
BEIS and devolved administrations - The Future of UK Carbon pricing.	This consultation sets out the UK government's and the devolved administrations' approach to UK carbon pricing following EU exit and seeks views on the design of a future scheme.	https://tinyurl.com/ yxv6q855	12 July 2019
DHSC - updating the government buying standards for food and catering services.	Seeks views on updates to the governments' buying standards for food and catering services nutrition standards. The updates focus on reducing salt, sugar and saturated fat in a selection of products; increasing fibre within bread and reducing portion sizes in savoury snacks and confectionery.	https://tinyurl.com/ y3eb72hj	13 August 2019



British Frozen Food Federation Technical & Legislative Expert Group

**Meeting of the Technical and Legislative Expert Group
To be held at 10am on Wednesday 24th April 2019
Belton Woods Hotel, Grantham**

1. **Apologies and Welcome**
2. **Minutes of previous meeting**
3. **Action Points & Matters arising**
4. **Items for discussion - see list following**
5. **Items to discuss if time – see list following**
6. **Update on activities of other groups/associations**
7. **Items for information – see list following**
8. **Items carried forward – see list following**
9. **Contact with other organisations**
10. **Any other business**

Agenda Item 4 – Items for discussion

- 4.1 BFFF Technical Strategy (no paper)
- 4.2 Listeria – Collaborative opportunity with BRC and retailers for further best practice guidance (no paper)
- 4.3 Lessons from the CO2 shortage – Inc. suggestion of purchaser’s checklist (2019_02_AD)
- 4.4 PHE Calorie Reduction - updated PAPA position (2019_02_V)
- 4.5 FSA updates on ID/Health marks (2019_02_H, 2019_02_AF)
- 4.6 Food Waste and decision tree of best practice principles from Helen White @ WRAP (2019_02_Z)

Agenda Item 5 – Items to discuss if time

- 5.1 Newby Foods case (MSM) outcome (2019_02_O, 2019_02_X)
- 5.2 NFCU Bulletin, Information Requirement and future interaction (2019_02_K)
- 5.3 BMPA Risk Assessment of Botulism from Chilled, VP/MAP, Fresh Meat held at 3°C to 8°C (2019_02_AE)
- 5.4 EU exit (imports, exports) webinars and future opportunities with Defra (2019_02_AB)
- 5.5 Consultation on allergen labelling (2019_02_B)

Agenda Item 6 – Activities of other groups/associations

- 6.1 Feedback from members on any activities of other groups/associations as relevant

Agenda Item 7– Items for Information

2019_02_A - Sugar Case Studies - Year 2

2019_02_C - Food Authenticity and Integrity Seminar - NCFM 5_2_19

2019_02_E - Defra and HMT Consultations on Resources and Waste Strategy

2019_02_F - Campden BRI Microbiology seminars for March

2019_02_L - Defra and HMT Resources and Waste Strategy Consultations in word

2019_02_N - Request for input on JRC Best Environmental Management Practices document

2019_02_P - FSA new guidance and tools for recalls and withdrawals

2019_02_T - Chlorates discussion - SCoPAFF meeting (21-22 Feb 2019)

Brexit related papers for information:

2019_02_D - No Deal Imports - Training for TRACES replacement

2019_02_G - Consultation on Common Health Entry Document for animals and goods

2019_02_I - DEFRA GOV_UK update on imports and exports

2019_02_J - Important Government Comms re. Brexit

2019_02_M - Important Government Communications - Week 04_03_19 - 08_03_19

2019_02_Q - Important Government Communications - Week 11_03_19 - 15_3_19

2019_02_R - Exports of POAO out of the port of Dover

2019_02_S - Important Government Communications Week 18_3_19 - 22_3_19

2019_02_U - DEFRA EU Exit Information WebEx

2019_02_W - Brexit - Important Government Comms and exports of composite products

2019_02_Y - Brexit - Important Government Communications - Week 01_04_19 - 05_04_19

2019_02_AB - EU exit (imports & exports) webinars

2019_02_AC - DEFRA EU Exit – Imports & Exports - NEW press release

2019_02_AF - Defra Food and Drink sector update

Agenda Item 8 – Items Carried Forward (Standing agenda items awaiting further development):

- Salt Reduction -Scampi
- FSA/FSS Efficacy of recalls project -workstream
- 4 - Root cause analysis
- FRPERC project on Frozen storage of meat
- 3rd Party accredited labs issues

Agenda Item 9 – Contact with other Organisations

Samantha Lai – Commercial Officer, Fareshare

Lisa Smith – Senior Officer - Prevention, NFCU

Danielle Lehane – Stakeholder Engagement and Communications - Exports, EU Exit - Defra

Elizabeth Andoh-Kesson - Food Policy Advisor, BRC

Agenda Item 10 – Any Other Business

- Suggestions from the group welcomed



Corporate Social Responsibility Training Workshop

In this training workshop hosted by ColinsMcHugh we will cover the following:

- What is CSR
- Good approaches to CSR
- Less impressive approaches to CSR
- Linking CSR to your business
- What to measure
- How to measure
- How to engage your people

BOOK NOW!

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Thursday 12th September 2019
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