Food and feed law:
Compendium of UK food and feed legislation
with associated context and changes during
July – September 2019

Government Chemist Programme Report
UK food and feed legislation
& changes during July to September 2019

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Introduction to ‘Food and feed law’ review series

This is the tenth in a series of quarterly reports produced under the Government Chemist Programme 2017-2020. The reports provide a compendium of UK food and feed law of interest to the Government Chemist, Public Analysts and those working primarily in food and feed standards. The aim is to provide regular updates, to ensure contextual awareness and assist in the interpretation of chemical measurement data. The reports group legislation into six broad categories; although updates in all the categories may not occur for every report. The categories are:

1. Cross-cutting issues
2. Food safety
   - Including contaminants, food contact materials, and additives.
3. Consumer choice and prevention of fraud
   - Including composition and general labelling.
4. Health and nutrition
   - Including nutrition labelling, nutrients and supplements.
5. Regulation
   - Regulatory activities and overarching provisions.
6. Feeding stuffs and fertilisers
   - Animal feed and fertilisers.

In keeping with the changed emphasis that withdrawal from the European Union is likely to bring, the reports now attempt to include developments in Codex (*Codex Alimentarius*) and other major trading blocs such as the US. International and European measures are cited along with the implementing domestic legislation. Potentially temporary and local measures, such as prohibition legislation for shellfish harvesting areas, have not been recorded.

Please note – key information to maintain a permanent introduction to relevant legislation in certain areas is carried forward from previous reports, however legislation in force and made prior to July 2019 may not necessarily be reiterated herein. No responsibility can be taken for the use made of any view, information or advice given. In particular, any view, information or advice given should not be taken as an authoritative statement or interpretation of the law, as this is a matter for the courts.

For any specific legislation this document should be read with the actual measure. Readers must always come to their own view on legislation in force, with expert public analyst and/or legal assistance if appropriate. Please note the entire report runs to 195 pages

The sources of information used have been Office of Public Sector Information (OPSI), Food Standards Agency (FSA) updates, European Food Safety Authority (EFSA) and the European legislative information database, EUR-Lex. Extensive use has been made of the explanatory notes and recitals that accompany legislation. Hyperlinks in the document were accessed and available at the date of this report. The report begins with a summary (pp 4 – 9) covering the reported quarter. The reports are not indexed but the Table of Contents (pp 10 – 14) is extensive.

A companion series on standards published by the European Committee for Standardisation (CEN), some of which are relevant to chemical measurement in support of regulation, is also published on the Government Chemist website.

For successive quarterly reports new entries are identified by a side bar. Redundant material will be removed progressively, but may be found in the previous editions.
Summary
The summary updates our legislation review with developments in food and feed law and related scientific and regulatory issues for the period from July to September 2019. Some highlights are mentioned first, followed by cross-cutting issues and technical updates in alphabetical order by subject. For further information and references to original sources please see the relevant section of the main report (sections are cross referenced – hover the cursor over the section number for access).

Highlights

Some highlights of the legislation passed in the period included:

- In a major development in the quarter, the Food Information (Amendment) (England) Regulations 2019 were made on 4 September 2019, in force 1 October 2021. These Regulations require full ingredient labelling with emphasis on any Annex II allergens present for food prepacked for direct sale (PPDS). This measure was introduced following the inquest into the death in 2016 of Natasha Ednan-Laperouse occasioned by her known allergy to sesame. (See Section 2.1)

- Regulation (EC) No 178/2002 (the general principles and requirements of food law), includes risk analysis (risk assessment, risk management, and risk communication). A 2018 evaluation of the Regulation found that risk communication is not effective enough. Therefore Regulation (EU) 2019/1381 of 20 June 2019 set out significant changes to improve the transparency and sustainability of EU risk assessment in the food chain and amends Regulation (EC) No 178/2002, and several other measures, to ensure transparent, continuous and inclusive risk communication throughout the risk analysis. The Management Board of the European Food Safety Authority (EFSA) is also considerably expanded. (See Section 5.1)

- Regular updates to the frequency and extent of official controls on imports of certain feed and food of non-animal origin continued. The changes related to increased levels of scrutiny of:
  - Pesticides in jackfruit (*Artocarpus heterophyllus*) from Malaysia
  - Aflatoxins in groundnuts (peanuts) from the United States of America
  - Hydrocyanic acid (cyanide) in apricot kernels from Turkey
  - Pesticides in tea and goji berries from China and peppers and yardlong beans from the Dominican Republic, (including nicotine in goji berries from China)
  - Rhodamine B in preserved turnips from Lebanon and Syria.

Imports of dried beans from Nigeria continue to be suspended owing to potential contamination with dichlorvos. Nigeria submitted a new action plan to strengthen controls however, the Commission considered that the plan had not been granted any budget and hence not implemented.

On a more positive note checks on apricots from Turkey for sulphites decreased owing to better compliance. (See Section 5.10)

- Commission Implementing Regulation (EU) 2019/1139 of 3 July 2019 required that the analytical methods used by food businesses to check for marine biotoxins and assess milk must be to the same standard as prescribed official controls analyses. (See Section 2.8)

- The Weights and Measures Act 1985 (Amendment) and Units of Measurement Regulations 1986 (Amendment) Regulations 2019 introduced the new definitions of SI units. (See Section 1.16)
Entries in the list of EU approved novel foods were amended to correct the name of the cell cultures used to produce cell culture *Echinacea purpurea* extract, and in the specifications of yeast beta-glucans the measurement units for heavy metals were wrongly expressed in mg/g instead of mg/kg. A new novel food, betaine, proposed mainly for sports foods (e.g. isotonic and energy drinks and bars) was authorised and the specification for lacto-\(\text{N}\)-neotetraose produced with *Escherichia coli* K12 was altered to accommodate the replacement of the crystallisation purification step with a spray drying step. An industry guide to labelling and edible insect-based products was produced by International Platform of Insects for Food and Feed (IPIFF). (See Section 3.6)

The bulk of EU-exit law was made in previous quarters and awaits exit day to come into effect, however, several ‘EU-exit’ measures were made in the quarter. (See Section 1.1)

**Cross-cutting issues**

**Exiting the EU**
Political developments continued in the period and the Department for Exiting the European Union’s rolling list of events and policy website was regularly updated.

**Exiting the EU – EU measures**
EU measures in the quarter were confined to technical administrative measures and are not reported here.

**Exiting the EU – UK measures**
The European Union (Withdrawal) Act 2018 (Commencement No. 3) Regulations 2019 were made on 2 July 2019. The main effect, in force 3 July 2019, is to allow and require the Queen’s Printer to publish retained direct EU legislation.

The European Union (Withdrawal) Act 2018 (Commencement No. 4) Regulations were made on 16 August 2019. The main effect, in force 17 July 2019, is to secure the repeal of the European Communities Act 1972 (c. 68) on exit day.

The pace of preparative subordinate EU-exit legislation slowed from 41 measures during April to June 2019 to eight in July to September 2019. These statutory instruments are made in exercise of the powers in the European Union (Withdrawal) Act 2018 (c.16), in order to address potential failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the UK from the EU. These include conferral of functions by retained EU law on, or in relation to, EU entities which no longer have functions in that respect under EU law in the United Kingdom. The regulations are in force on exit day. The measures are listed in the main body of this report in the order in which they were made. (See Section 1.1)

**Cross cutting themes unrelated to EU-exit**

**FSA Official Control Laboratory Review**
A vision for the future of UK Official Food And Feed Laboratories was published as a FSA Board paper in September 2019. The vision characterises such a system as providing:

- Leadership to ensure strategic oversight and effective governance and accountability;
- Clear strategic planning to determine national testing priorities and align funding options;
- Effective co-ordination of laboratory services, to ensure efficient use of resources and effective delivery of testing;
* Access to the right skills, capabilities and capacity by ongoing review of national testing needs;
* Proper integration with other key, national initiatives, especially the FSA Sampling Strategy;

In terms of timescales, a long-term commitment will be required to both implement the required changes and ensure sustainability. The next steps will involve:

* FSA developing an interim model, outlining how a new UK official food and feed laboratory system could operate;
* FSA co-ordinating discussion and engagement with other Government Departments on the development of the interim model to ensure a coherent, cross-government approach;
* FSA undertaking a targeted stakeholder consultation to explore the feasibility of different options presented within the interim model to move towards developing a final working future laboratories model;
* Reporting to the FSA Board in 2020.

Additional resource has been reflected with the FSA’s submission to the Treasury at the end of August 2019. Given the multi-year nature of this initiative, further consideration will be made in subsequent spending reviews.
(See Section 1.3).

**Food and Agriculture Organization, FAO, World Health Organization, WHO**

FAO published the report ‘The state of food security and nutrition in the World 2019’ in September 2019. The report notes the number of hungry people in the world is growing. Limited progress is also being made in addressing the multiple forms of malnutrition. Food insecurity and obesity are also considered in the report.

FAO also published, ‘Agriculture and climate change: challenges and opportunities at the global and local level – collaboration on climate-smart agriculture’. The impacts of climate change are reducing the capacity of natural resources (biodiversity, soil and water) to sustain the food demand of the world’s increasing population.
(See Section 1.12)

**Organisation for Economic Co-operation and Development, OECD**

In September 2019, the publication of the OECD report of 18 March 2019 on ‘Illicit trade: Trends in trade in counterfeit and pirated goods’ was notified. This study examines the value, scope and trends of trade in counterfeit and pirated goods, including foodstuffs. It presents the overall scale of this trade and discusses which parts of the economy are particularly at risk. It also looks at the main economies of origin of fakes in global trade and analyses recent trends in terms of changing modes of shipment and the evolution of trade flows.
(See Section 1.1)

**Technical updates (not otherwise referred to above).**

**Animal feed and feed additives**

Guidance on feed hygiene and the implementation of certain provisions of Regulation (EC) No 183/2005 laying down requirements for feed hygiene was issued in July 2019 by the Commission.
(See Section 6.4)

**Animal welfare**

The Animal Welfare (Licensing of Activities Involving Animals) (England) (Amendment) Regulations 2019 were made 8 July 2019, in force 6 April 2020. They amend the 2018 Regulations. For
example, Regulation 2 amends a licence condition and precludes the sale of puppies and kittens bred by anyone other than the licence holder.
(See Section 3.1.1)

**Consumer attitudes survey**  
FSA published further findings for wave five of the ‘Food and You’ survey in May 2019.  
(See Section 3.7)

**Contaminants**  
It is important to minimise persistent organic pollutants finding their way into food and feed, and some (e.g., Dioxins and PCBs) are regulated in contaminants law. The Persistent Organic Pollutants (Various Amendments) Regulations 2019 were made on 9 July 2019. These update European law and make various amendments to the following:
* The Environment Act 1995 (c. 25);
* The Hazardous Waste (England and Wales) Regulations 2005 (S.I. 2005/894); and
(See Section 2.2.4)

**Food Authenticity**  
See above, OECD publication of 18 March 2019 ‘Illicit trade: Trends in trade in counterfeit and pirated goods’.
(See Section 1.7)

**Food Contact Materials**  
Commission Regulation (EU) 2019/1338 of 8 August 2019 authorised poly((R)-3-hydroxybutyrate-co-(R)-3-hydroxyhexanoate) with migration limits. A description of the method and a calibration sample are required to be provided.
(See Section 2.7)

**Food waste**  
(See Section 1.18)

**Food hygiene**  
Results for campylobacter in retail were published in August 2019 (2017/18 report) and September 2019 (quarterly data).
(See Section 2.14.1)

**Food standards delivery**  
See above ‘FSA Official Control Laboratory Review’ and Sections 1.3 and 5.2.

**GMO**  
The Genetically Modified Organisms (Deliberate Release) (Amendment) (England) Regulations 2019 were made 9 September 2019, in force 29 September 2019. They amend the Genetically Modified Organisms (Deliberate Release) Regulations 2002. These amendments are necessary to implement European law as regards the environmental risk assessment of GMOs. Thirteen new European measures were introduced in July 2019 on GMOs: six on maize, one each on soybean and oilseed rape, two on transfer of responsibilities for certain GMOs, one to extend to 31
December 2022 a 0.1% tolerance for certain withdrawn oilseed rape GMOs and one each on non-food GM crops, carnations and cotton.
(See Section 3.4)

Honey
A proposed citizens’ initiative of 4 September 2019 entitled ‘Save bees and farmers! Towards a bee-friendly agriculture for a healthy environment’ initiative calls on the Commission to propose law to phase out synthetic pesticides by 2035, to restore biodiversity, and to support farmers in the transition.
(See Section 3.3.5)

Microplastics and microbeads
Tangential to this theme, the Environmental Protection (Cotton Buds) (Scotland) Regulations 2019 prohibited the manufacture and the sale of plastic stemmed cotton buds from 12 October 2019. The Industrial Biotechnology Innovation Centre (IBioIC)\(^1\) has published ‘A Review of Standards for Biodegradable Plastics’.
(See section 1.15)

Olive oil
(See Section 3.3.11)

Organic food
Council Decision (EU) 2019/1178 of 8 July 2019 set out the position to be taken on behalf of the EU and the Republic of San Marino (a small independent nation on the north eastern side of the Apennine Mountains, completely surrounded by Italy) on organic production and labelling.
(See Section 3.1.6)

Palm oil
Commission Implementing Decision (EU) 2019/1175 of 9 July 2019 recognised the ‘Roundtable on Sustainable Palm Oil RED\(^2\)’ voluntary sustainability scheme for biofuels and bioliquids.
(See Section 3.1.10)

Protected names and quality schemes
The Court of Justice of the European Union (CJEU) adjudicated in a case referred by a Spanish court for a preliminary ruling. The matter arose in proceedings between the body responsible for managing the Protected Designation of a particular manchego cheese and a firm marketing cheeses allegedly not covered by the protected designation of origin (PDO) ‘queso manchego’. The case turned on whether or not a registered name may be evoked through the use of figurative signs.
(See Section 3.1.8.2)

Poultry meat
Council Decision (EU) 2019/1320 of 18 July 2019 authorised the signing, and provisional application of an Agreement between the EU and Ukraine amending the trade preferences for poultry meat and poultry meat preparations.

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\(^1\) [http://www.ibioic.com/](http://www.ibioic.com/)
\(^2\) [https://rspo.org/certification/rspo-red](https://rspo.org/certification/rspo-red)
Regulation
(See Section 5)

Spirit Drinks
(See Section 3.3.13)

Water
The Isles of Scilly (Application of Water Legislation) Order 2019 was made on 16 September 2019 bringing in certain provisions of the Water Act 1989 and the Water Industry Act 1991 in its entirety. The Water Industry Act 1991 is the principal piece of legislation which sets out the duties and functions of water and sewerage undertakers. The Isles of Scilly were, until now, excluded from privatisation of the water industry.
(See Section 2.15)
Contents

1  Cross-cutting issues........................................................................................................................................... 15
   1.1  Exiting and new partnership with the European Union................................................................. 15
   1.1.1  Food law................................................................................................................................................. 33
   1.1.2  UK European Reference Laboratory designations removed ...................................................... 33
   1.1.3  Evaluation of plant protection products............................................................................................. 33
   1.1.4  Parliamentary Office of Science and Technology ........................................................................ 33
   1.2  Codex Alimentarius.................................................................................................................................. 33
   1.3  FSA Food regulation – ‘Regulating our Future’, ‘RoF’ and laboratory review ............................... 35
   1.4  Regulation (EU) No 2017/625 on official controls............................................................................. 39
   1.5  Antimicrobial resistance, AMR............................................................................................................. 39
   1.6  Emerging risks .......................................................................................................................................... 40
   1.7  Food fraud/food crime............................................................................................................................. 40
   1.8  Incidents.................................................................................................................................................. 44
   1.9  Data science............................................................................................................................................. 44
   1.10  Global data............................................................................................................................................ 45
   1.11  Machinery of government ...................................................................................................................... 46
   1.12  Food and Agriculture Organization, FAO......................................................................................... 46
   1.13  The Transatlantic Trade and Investment Partnership (TTIP)......................................................... 49
   1.14  Control of mercury................................................................................................................................. 49
   1.15  Microplastics........................................................................................................................................... 49
   1.16  Metrology............................................................................................................................................... 51
   1.17  Forensic science..................................................................................................................................... 52
   1.18  Food waste.............................................................................................................................................. 53

2  Food safety......................................................................................................................................................... 53
   2.1  Food hypersensitivity – (Food Allergy & Food Intolerance).......................................................... 53
   2.2  Contaminants.......................................................................................................................................... 58
       2.2.1  Sampling and analysis for contaminants......................................................................................... 60
       2.2.2  Mycotoxins....................................................................................................................................... 60
       2.2.3  Cyanide in raw apricot kernels........................................................................................................ 60
       2.2.4  Dioxins and related compounds..................................................................................................... 61
       2.2.5  Glycidyl fatty acid esters............................................................................................................... 62
       2.2.6  Seaweed – metals and iodine........................................................................................................... 62
   2.3  Non regulated contaminants ................................................................................................................... 63
       2.3.1  Acrylamide....................................................................................................................................... 63
   2.4  Food additives........................................................................................................................................... 64
2.4.1  Casein and caseinates ............................................................ 65
2.4.2  Cochineal, Carminic acid, Carmines ....................................... 66
2.4.3  Gallates – removed from permitted list .................................... 66
2.4.4  Gel forming additives in jelly confectionery .............................. 66
2.4.5  Hydroxypropyl cellulose (L-HPC) ........................................... 66
2.4.6  Nitrites – Denmark national provisions .................................... 67
2.4.7  Polyglycerol polyricinoleate .................................................... 67
2.4.8  Potassium carbonate ............................................................. 67
2.4.9  Propellants in colour preparations .......................................... 68
2.4.10  Sorbitan esters – specifications ............................................. 68
2.4.11  Sulphites ............................................................................ 68
2.4.12  Thaumatin .......................................................................... 68
2.4.13  Additives in wine ................................................................. 68
2.4.14  Additives in additives ........................................................... 69
2.4.15  Flavourings ......................................................................... 69
2.4.16  Phosphates .......................................................................... 70
2.4.17  Microcrystalline cellulose ...................................................... 70
2.4.18  Sweeteners no longer permitted in fine bakery wares ............... 71
2.4.19  Calcium sorbate prohibited .................................................. 71
2.4.20  Food additives in supplements – ‘category 17’ ......................... 71
2.5  Endocrine disrupting compounds ................................................ 72
2.6  Extraction solvents .................................................................... 73
2.7  Food contact materials (FCM) ....................................................... 73
  2.7.1  Recycled plastic .................................................................... 75
  2.7.2  Domestic implementation ....................................................... 75
  2.7.3  Updates on permitted substances and monomers .................... 75
  2.7.4  Bisphenol A .......................................................................... 76
  2.7.5  Mineral oil hydrocarbons (MOH) ........................................... 78
    Bio-based food contact materials (BBFCMs) ................................ 79
  2.7.6 .................................................................................................. 79
2.8  Marine biotoxins ....................................................................... 79
2.9  Pesticides .................................................................................. 80
  2.9.1  Biocidal Products .................................................................. 84
2.10  Products of animal origin ............................................................ 84
2.11  Radioactivity and irradiation of food .......................................... 85
2.12  Transmissible spongiform encephalopathies ................................. 85
  2.12.1  Toxicology .......................................................................... 90
2.13  Veterinary residues ................................................................... 91
2.14  Food Hygiene ................................................................................................................. 94
  2.14.1 Campylobacter ............................................................................................................. 97
  2.14.2 Enterohemorrhagic Escherichia coli – seeds and sprouted seeds ......................... 97
  2.14.3 Food hygiene rating schemes ...................................................................................... 98
2.15  Water for human consumption ...................................................................................... 99
2.16  Psychoactive substances ............................................................................................... 103
2.17  Herbal products and medicines ...................................................................................... 107
3  Consumer choice ................................................................................................................ 108
  3.1  Food labelling ................................................................................................................ 108
    3.1.1 Animal welfare .......................................................................................................... 111
    3.1.2 Country of origin labelling ........................................................................................ 113
    3.1.3 Fish labelling ............................................................................................................. 114
    3.1.4 Direct sale to the consumer ....................................................................................... 115
    3.1.5 Defra food labelling guidance .................................................................................... 115
    3.1.6 Organic food ............................................................................................................. 115
    3.1.7 Weights and measures ............................................................................................... 120
    3.1.8 Protected names and quality schemes ...................................................................... 121
    3.1.9 Low alcohol descriptors guidance .......................................................................... 124
    3.1.10 Palm oil .................................................................................................................. 124
  3.2  Dual quality products ..................................................................................................... 124
  3.3  Composition ................................................................................................................... 125
    3.3.1 Casein and caseinates ............................................................................................... 125
    3.3.2 Condensed milk and dried milk ................................................................................. 126
    3.3.3 Infants, young children, special medical purposes or total diet replacement for weight control 126
    3.3.4 International standards for fruit and vegetables ........................................................ 127
    3.3.5 Honey ...................................................................................................................... 127
    3.3.6 Jam and similar products .......................................................................................... 128
    3.3.7 Marketing of agricultural products ........................................................................... 128
    3.3.8 Milk and milk products – intervention and analysis .................................................. 129
    3.3.9 Free range eggs ........................................................................................................ 130
    3.3.10 Meat and meat products ........................................................................................ 130
    3.3.11 Olive oil and table olives ........................................................................................ 132
    3.3.12 Spices ..................................................................................................................... 133
    3.3.13 Spirit drinks etc. ...................................................................................................... 133
    3.3.14 Wine ....................................................................................................................... 135
    3.3.15 Poultry meat and water in frozen poultry ............................................................... 137
    3.3.16 Preserved Sardines (Marketing Standards) (Scotland) ........................................... 138

12
<table>
<thead>
<tr>
<th>Section</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.4</td>
<td>Genetically modified organisms (GMO)</td>
</tr>
<tr>
<td>3.4.1</td>
<td>Genome editing</td>
</tr>
<tr>
<td>3.4.2</td>
<td>Cultivation of GMOs</td>
</tr>
<tr>
<td>3.5</td>
<td>Cloned animals</td>
</tr>
<tr>
<td>3.6</td>
<td>Novel foods</td>
</tr>
<tr>
<td>3.7</td>
<td>Consumer attitudes</td>
</tr>
<tr>
<td>3.8</td>
<td>The Consumer Rights Act 2015</td>
</tr>
<tr>
<td>4</td>
<td>Health and nutrition</td>
</tr>
<tr>
<td>4.1</td>
<td>Nutrition and health claims</td>
</tr>
<tr>
<td>4.1.1</td>
<td>Cases in the Court of Justice of the European Union</td>
</tr>
<tr>
<td>4.1.2</td>
<td>Committee on Advertising Practice, CAP</td>
</tr>
<tr>
<td>4.2</td>
<td>Food for infants and young children, medical purposes and weight control</td>
</tr>
<tr>
<td>4.2.1</td>
<td>Total diet replacement for weight control</td>
</tr>
<tr>
<td>4.3</td>
<td>Sugar</td>
</tr>
<tr>
<td>4.4</td>
<td>Food supplements</td>
</tr>
<tr>
<td>4.5</td>
<td>Novel foods in supplements</td>
</tr>
<tr>
<td>4.5.1</td>
<td>Taxifolin</td>
</tr>
<tr>
<td>4.5.2</td>
<td><em>Calanus finmarchicus</em> oil</td>
</tr>
<tr>
<td>4.5.3</td>
<td>Herbal roots</td>
</tr>
<tr>
<td>4.6</td>
<td>Obesity and healthy eating</td>
</tr>
<tr>
<td>5</td>
<td>Regulation</td>
</tr>
<tr>
<td>5.1</td>
<td>Risk assessment in the food chain</td>
</tr>
<tr>
<td>5.2</td>
<td>Review of Food Standards Delivery</td>
</tr>
<tr>
<td>5.3</td>
<td>International Developments</td>
</tr>
<tr>
<td>5.4</td>
<td>Community Reference Laboratories</td>
</tr>
<tr>
<td>5.5</td>
<td>Expert Scientific Committees</td>
</tr>
<tr>
<td>5.6</td>
<td>Food Law Code of Practice</td>
</tr>
<tr>
<td>5.7</td>
<td>Food law prosecutions database</td>
</tr>
<tr>
<td>5.8</td>
<td>Food law enforcement</td>
</tr>
<tr>
<td>5.8.1</td>
<td>Primary Authorities</td>
</tr>
<tr>
<td>5.9</td>
<td>Food Standards Scotland</td>
</tr>
<tr>
<td>5.10</td>
<td>Import controls (contaminants, pesticides etc.)</td>
</tr>
<tr>
<td>5.11</td>
<td>Local authority enforcement activity</td>
</tr>
<tr>
<td>5.12</td>
<td>Multi-Annual National Control Plan</td>
</tr>
<tr>
<td>5.13</td>
<td>National sampling priorities for food surveillance</td>
</tr>
<tr>
<td>5.14</td>
<td>Online sales and surveillance</td>
</tr>
<tr>
<td>5.15</td>
<td>Regulators’ development needs analysis, RDNA</td>
</tr>
<tr>
<td>5.16</td>
<td>Standards in Public Life</td>
</tr>
</tbody>
</table>
1 Cross-cutting issues

1.1 Exiting and new partnership with the European Union

Background information is at Section 1.1 of our previous reports. The Department for Exiting the European Union maintains a rolling list of events and policy. The European Commission also maintains a rolling list of events and papers.

Primary and related law and selected policy papers

The European Union (Withdrawal) Act 2018 received Royal Assent on 26 June 2018. This is an Act to repeal the European Communities Act 1972 and make other provisions in connection with the withdrawal of the United Kingdom from the EU. The Act ends the supremacy of European Union (EU) law in UK law, converts EU law as it stands at the moment of exit into domestic law, and preserves laws made in the UK to implement EU obligations. It creates temporary powers to make secondary legislation to enable corrections to be made to the laws that would otherwise no longer operate appropriately once the UK has left the EU, so that the domestic legal system continues to function correctly. The Act also enables domestic law to reflect the content of a withdrawal agreement under Article 50 of the Treaty on European Union once the UK leaves the EU, subject to the prior enactment of a statute by Parliament approving the final terms of withdrawal. Thus the principal purpose of the Act is to provide a functioning statute book on the day the UK leaves the EU. As a general rule, the same rules and laws will apply on the day after exit as on the day before. It will then be for Parliament and, where appropriate, the devolved legislatures to make any future changes. Thus any policy changes will await separate primary legislation after withdrawal. Any UK measure passed after exit day that is in conflict with existing EU law will take precedence over ‘converted’ EU law.

Decisions of the Court of Justice of the EU (CJEU) made after exit day will not be binding on UK courts and cases cannot be escalated to the CJEU. However UK courts can have regard to actions of the EU post-exit including CJEU decisions, as they might to relevant decisions in the higher courts in Commonwealth countries and other jurisdictions. Any question as to the meaning of unmodified retained EU law will be determined in UK courts in accordance with relevant pre-exit CJEU case law and general principles. Lower UK courts remain bound by pre-exit-day CJEU decisions but the Supreme Court and its equivalent in Scotland, the High Court of Justiciary, are not bound by either retained general principles or retained CJEU case law.

Explanatory Notes have been produced to assist in the understanding of this Act and are available separately.

11 https://www.gov.uk/government/policies/brexit
12 https://ec.europa.eu/commission/brexit-negotiations_en
The European Union (Withdrawal) Act was brought into operation by the European Union (Withdrawal) Act 2018 (Commencement and Transitional Provisions) Regulations 2018. The ‘first appointed day’ is 4 July 2018 but the Act will only fully come into effect on exit day. The provisions include definitions of certain EU-exit related terms like ‘retained EU law’, and powers to prevent challenges to retained EU law post-exit on the grounds that an EU instrument was invalid.

Devolved legislation is dealt with, with the power to repeal restrictions on devolved competence in any retained EU law and create the duty to review whether it is appropriate to repeal those provisions or revoke any regulations made under those provisions. The Act allows a Minister of the Crown to make directions as to which matters are to be exempted from the general duty on the Queen’s Printer to publish the relevant EU instruments and Treaties that were in force immediately before exit day. A Minister of the Crown may also make regulations about judicial notice and the admissibility of specified evidence of matters relating to retained EU law, EU law, the EEA agreement and other instruments or documents issued by an EU entity. It is made clear that the Act does not (a) prevent the UK from mirroring EU law in domestic law after exit day or (b) prevent the UK from continuing to participate in (or have other types of ongoing relationship with) EU agencies after exit day.

Various consequential provisions (contained in Schedule 8 of the Act) amend the Interpretation Act 1978.

The Commencement and Transitional Provisions regulation also brings into force the repeal of certain Acts listed in Schedule 9 of the Bill (none of which appear food or feed related) to the extent specified, and the repeal of the European Union Act 2011 (c. 12) on exit day to the extent that the repeal has not already been commenced by the Withdrawal Act.

The European Communities (Designation Orders) (Revocation) (EU Exit) Regulations 2018 were made in September 2018, in force on exit day, and are a consequence of the repeal of the European Communities Act 1972 by section 1 of the European Union (Withdrawal) Act 2018. They revoke the Orders in Council made under section 2(2) of the European Communities Act 1972, ECA, by which Ministers or departments were designated in relation to different subject matter areas for the purposes of implementing EU law. After the repeal of the ECA the UK will no longer implement obligations under the EU Treaties via the ECA and will therefore not require the orders which designate authorities to use the power in section 2(2) of the ECA. The Regulations also revoke the designation in Article 6 of the Transfer of Functions (Equality) Order 2007 (S.I. 2007/2914).

The European Union (Definition of Treaties Orders) (Revocation) (EU Exit) Regulations 2018 were made in September 2018 in consequence of the repeal of the European Communities Act 1972 (c. 68) (the ‘ECA 1972’) by section 1 of the European Union (Withdrawal) Act 2018 (c.16). They revoke the Orders in Council listed in their Schedule, all of which were made under section 1(3) of the ECA 1972 and which provided for the treaties, international agreements or other relevant texts that they specify to be regarded as EU Treaties as defined by section 1(2) of the ECA 1972.

The European Communities (Designation) (No. 2) Order 2018 was made on 10 October 2018, coming into force 1 November 2018. In England, Wales and Northern Ireland, only ‘designated’ Ministers and departments can exercise powers in section 2(2) of the European Communities Act 1972 (c.68) to make orders, rules, regulations and schemes. This is one of a series of Orders by

which the Ministers and departments are designated for the purposes of section 2(2) in relation to different subject areas. The subject areas do not impinge on food or feed. The order ceases to have effect on exit day, within the meaning of the European Union (Withdrawal) Act 2018 (c.16).  

On 14 November 2018 the European Commission published the draft agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community, as agreed at negotiators' level. The draft runs to 585 pages. 

On 14 November 2018 the UK government published a series of policy papers on the progress on the UK’s exit from, and future relationship with, the European Union. These included the ‘Draft Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union; Joint Statement and outline of the Political Declaration on the future relationship between the United Kingdom and the European Union, as agreed at negotiators’ level’, the ‘Draft Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community’ and a ‘14 November Outline Political Declaration on the Future Relationship’. The draft Political Declaration setting out the framework for the future relationship between the European Union and the United Kingdom was agreed at negotiators’ level and agreed in principle at political level, subject to endorsement by Leaders. It sets out the scope and terms of the future UK-EU relationship. It provides instructions to negotiators that will deliver a future relationship by the end of 2020 covering an economic partnership, a security partnership and agreements on areas of shared interest. It follows the shorter Outline Political Declaration published on 14 November. The draft Withdrawal Agreement sets out the terms of the UK’s smooth and orderly exit from the European Union, including a Protocol on Northern Ireland. It reflects agreement in principle between the UK and EU negotiating teams on the full legal text. Ahead of signature, this draft will be subject to a further review by UK and EU lawyers to ensure consistency as it is translated into all EU Member State languages. This may mean that legal terminology and article numbers will change. The Government intends to lay a final version of the agreement before Parliament once it is finalised. The UK government has published additional materials to support understanding of these documents.

The European Union (Withdrawal) Act 2018 (Consequential Amendments) Regulations 2018 were made on 27 November 2018, coming into force on 28 November 2018. They make amendments to measures not directly related to food or feed.

European Council Decision (EU) 2019/476 of 22 March 2019, taken in agreement with the United Kingdom, extended the period under Article 50(3) of the Treaty on European Union (TEU) before the end of which the Treaties cease to apply to the UK. The Decision recitals rehearse the sequence of events and the substance of the Decision provided for an extension to 22 May 2019 in the event of approval of the Withdrawal Agreement by the House of Commons by 29 March 2019. Failing which the period provided for in Article 50(3) TEU was extended until 12 April 2019. In that event, the UK was to indicate a way forward before 12 April 2019, for consideration by the European Council.

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19 https://ec.europa.eu/commission/sites/beta-political/files/draft_withdrawal_agreement_0.pdf
The UK government published a series of technical guidance documents on how to prepare for UK exit in the event of no agreed ‘deal’. In the sections on ‘Importing and exporting’ GM food and feed were covered and the section ‘Labelling products and making them safe’ dealt with *inter alia* producing and labelling food, organic food, food and drink names, GMOs and health marks on meat, fish and dairy products.\(^{23}\)

Council Decision (EU) 2019/274 of 11 January 2019 (published on 19 February 2019) noted the signing, on behalf of the European Union and of the European Atomic Energy Community, of the Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community.\(^{24}\) The Agreement\(^{25}\) and Political declaration setting out the framework for the future relationship between the European Union and the United Kingdom\(^{26}\) were also published on 19 February 2019.

The European Union (Withdrawal) Act 2018 (Commencement No. 2) Regulations 2019 summarise the various dates of commencement of various sections of the Act.\(^{27}\)

The European Union (Withdrawal) Act 2018 (Exit Day) (Amendment) Regulations 2019 were made on 28 March 2019. Where a Member State has given notice to exit the EU, the Treaties of the European Union cease to apply to the Member State concerned from the date of entry into force of a withdrawal agreement or, failing that, two years after the notification, unless the European Council, in agreement with the Member State concerned, unanimously decides to extend this period. In consequence, the Treaties were due to cease to apply to the United Kingdom at 11.00 p.m. on 29 March 2019. An extension to that period was agreed between the UK and the European Council on 22 March 2019 so that the Treaties instead cease to apply to the UK at 11.00 p.m. on either 12 April 2019 or 22 May 2019 depending on agreement on the withdrawal agreement.\(^{28}\) This legislation was superseded by events.

The European Union (Withdrawal) Act 2019: Chapter 16 received Royal Assent on 8 April 2019. This short Act concerns seeking an extension for the period for negotiations for withdrawing from the European Union and extends to England and Wales, Scotland and Northern Ireland. This legislation was, in effect, superseded by events.

The European Union (Withdrawal) Act 2018 (Exit Day) (Amendment) (No. 2) Regulations 2019 amend the definition of “exit day” in the European Union (Withdrawal) Act 2018 (c. 16) and came into force immediately after they are made. Noting that on 11 April 2019 a further extension of the period in Article 50(3) was agreed between the United Kingdom and the European Council (European Council Decision (EU) 2019/584) the Treaties cease to apply to the United Kingdom at 11.00 p.m. on 31 October 2019.\(^{29}\)

The European Union (Withdrawal) Act 2018 (Commencement No. 3) Regulations 2019 were made on 2 July 2019. These Regulations are the third set of commencement regulations made under the European Union (Withdrawal) Act 2018 (c. 16). Regulation 2 brings paragraph 1 of Schedule 5 to that Act into force on the day after the day on which these Regulations are made. That paragraph confers duties and powers on the Queen’s Printer to publish relevant instruments including retained direct EU legislation. Many provisions of the Act have been brought into force by previous

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\(^{23}\) https://www.gov.uk/government/collections/how-to-prepare-if-the-uk-leaves-the-eu-with-no-deal


\(^{27}\) http://www.legislation.gov.uk/uksi/2019/399/contents/made


\(^{29}\) http://www.legislation.gov.uk/uksi/2019/859/contents/made
commencement regulations; these are helpfully listed in an additional explanatory note to the No. 3 regulations.\(^{30}\)

The European Union (Withdrawal) Act 2018 (Commencement No. 4) Regulations were made on 16 August 2019, also under the European Union (Withdrawal) Act 2018 (c. 16). Regulation 2 brings section 1 of that Act into force on the day after the day on which these Regulations are made. Section 1 provides that the European Communities Act 1972 (c. 68) is repealed on exit day. Again, an additional explanatory note lists previous commencement dates.\(^{31}\)

European Council Decision (EU) 2019/584 of 11 April 2019, taken in agreement with the UK, extended to 31 October 2019 the period under Article 50(3) TEU to allow for the ratification of the Withdrawal Agreement by both Parties. The recitals to the Decision rehearse the recent history of extensions and votes in the House of Commons and note that the extension excludes any re-opening of the Withdrawal Agreement, although there is nothing specific on this in the body of the Decision.\(^{32}\)

The Agreement on the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the European Union and the European Atomic Energy Community was published on 25 April 2019 and runs to 184 pages (reference XT/21028/2019/INIT).\(^{33}\)

Subordinate measures – (a) European

A considerable amount of subordinate legislation has been made to secure a functioning statute book on exit day. Some measures cover several areas of food and feed law and are listed here, others are more specific and are recorded in the appropriate section throughout the report.

Commission Implementing Regulation (EU) 2019/370 of 7 March 2019 amended Regulation (EC) No 1635/2006 laying down detailed rules for the application of Council Regulation (EEC) No 737/90 (imports of agricultural products originating in third countries following the accident at the Chernobyl nuclear power station), by reason of the withdrawal of the United Kingdom of Great Britain and Northern Ireland from the Union. When EU law ceases to apply to and in the UK, agricultural products originating in the UK will have to be checked in terms of radioactive contamination before they are allowed to enter the EU.\(^{34}\)


included in the WTO schedule of the EU following the withdrawal of the United Kingdom and with regard to import licences issued and import rights allocated under those tariff rate quotas.\textsuperscript{37}


Commission Implementing Regulation (EU) 2019/336 of 27 February 2019 amended Regulation (EU) No 1141/2010 and Implementing Regulation (EU) No 686/2012 to reallocate, from the UK, the rapporteur Member States for the evaluation of 1-methylcyclopropene, famoxadone, mancozeb, methiocarb, methoxyfenozide, pirimicarb, pirimiphos-methyl and thiacloprid.\textsuperscript{39}

Commission Implementing Decision (EU) 2019/607 of 11 April 2019 amended Decision 2009/821/EC to delete, from Exit day, UK entries in the list of border inspection posts and veterinary units in the integrated computerised veterinary system (Traces) (notified under document C(2019) 2900).\textsuperscript{40}

**Subordinate measures – (b) UK**

The Pesticides, Genetically Modified Organisms and Fertilisers (Miscellaneous Amendments) Regulations (Northern Ireland) 2018 make miscellaneous minor amendments to legislation relating to pesticides, fertilisers, seed marketing, nitrates and genetically modified organisms, updating out of date references. The purpose of these Regulations is to ensure that references are correct and, in particular, that the amended provisions will operate effectively on exit day.\textsuperscript{41}

The European Union (Withdrawal) Act 2018 (Consequential Modifications and Repeals and Revocations) (EU Exit) Regulations 2019 were made on 21 March 2019,\textsuperscript{42} partly in force on the day after they were made and partly on exit day. The Regulations are made in exercise of certain powers conferred by the European Union (Withdrawal) Act. The Regulations cover the treatment on exit day of ambulatory and non-ambulatory cross-references to EU instruments. Regulation 3 amends the Interpretation Act 1978 and makes interpretative provision for references on or after exit day to EU instruments which form part of domestic law by virtue of section 3 of the Withdrawal Act. Regulation 4 amends the Interpretation and Legislative Reform (Scotland) Act 2010 to the same overall effect while parallel amendments are made by Regulations 5 to 7 to the Interpretation Act (Northern Ireland) 1954. Regulation 9, and the Schedule, to the Regulations repeal and revoke primary and secondary legislation that has become redundant either: (a) in consequence of the Withdrawal Act; or (b) in consequence of the effects of the Withdrawal Act combined with the withdrawal of the United Kingdom from the European Union. Part 3 of the Schedule contains transitional and savings provisions in relation to the repeals.

The Agriculture, Food and Horse (Miscellaneous Amendments) (Northern Ireland) (EU Exit) Regulations 2019 were made on 21 February 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 in order to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. The food law amended is the Eggs and Chicks Regulations (Northern Ireland) 2010, the Beef and


\textsuperscript{41}http://www.legislation.gov.uk/nisr/2018/188/contents/made

\textsuperscript{42}http://www.legislation.gov.uk/uksi/2019/628/contents/made

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Veal Labelling Regulations (Northern Ireland) 2010, the Poultrymeat Regulations (Northern Ireland) 2011 and the Animals and Animal Products (Examination for Residues and Maximum Residue Limits) Regulations (Northern Ireland) 2016. Amendments are also made to subordinate legislation in relation to horses and the Common Agricultural Policy Regulations, the Rural Development Programme Regulations and the Single Common Market Organisation Regulations. These latter need not be recorded in more detail in this report.\(^{43}\)

The Animal Health (EU Exit) (Scotland) (Amendment) Regulations 2019 were made on 21 February 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018, and amend some 32 pieces of subordinate Scottish legislation of which cattle identification, animal by-products, products of animal origin, transmissible spongiform encephalopathies and equine identification measures are relevant to this report.\(^{44}\)

The Food and Feed Regulated Products (Miscellaneous Amendments) (Wales) (EU Exit) Regulations 2019 were made on 4 March 2019, in force on exit day, largely pursuant to the European Union (Withdrawal) Act 2018. The amended legislation is the Genetically Modified Food (Wales) Regulations 2004, the Materials and Articles in Contact with Food (Wales) Regulations 2012 and the Food Additives, Flavourings, Enzymes and Extraction Solvents (Wales) Regulations 2013. A further amendment is made under section 16 of the Food Safety Act 1990 (c. 16) to amend the Materials and Articles in Contact with Food (Wales) Regulations 2012 to set the criteria applicable to the method for determining the level of vinyl chloride in materials and articles in contact with food and of determining the level of vinyl chloride released by those materials and articles.\(^{45}\) See also Rheoliadau Cynhyrchion Bwyd a Bwyd Anifeiliaid Rheoleiddiedig (Diwygiadau Amrywiol) (Cymru) (Ymadael â’r UE) 2019.\(^{46}\)

The Food and Feed Hygiene and Safety (Miscellaneous Amendments) (Wales) (EU Exit) Regulations 2019 were made on 4 March, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16) as above. The amended legislation is the General Food Regulations 2004, the Official Controls (Animals, Feed and Food) (Wales) Regulations 2007, the Quick-frozen Foodstuffs (Wales) Regulations 2007, the Meat (Official Controls Charges) (Wales) Regulations 2009, the Official Feed and Food Controls (Wales) Regulations 2009 and the Plastic Kitchenware (Conditions on Imports from China) (Wales) Regulations 2011.\(^{47}\) See also Rheoliadau Hylendid a Diogelwch Bwyd a Bwyd Anifeiliaid (Diwygiadau Amrywiol) (Cymru) (Ymadael â’r UE) 2019.\(^{48}\)

The Food (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 were made on 21 February 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16) as above. They address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. They amend the Food (Lot Marking) Regulations (Northern Ireland) 1996, the Spreadable Fats (Marketing Standards) and the Milk and Milk Products (Protection of Designations) Regulations (Northern Ireland) 2008, the Fish Labelling Regulations (Northern Ireland) 2013, the Food Information Regulations (Northern Ireland) 2014, the Honey Regulations (Northern Ireland) 2015, the Country of Origin of Certain Meats Regulations (Northern Ireland) 2015 and the Natural Mineral Water, Spring Water and Bottled Drinking Water Regulations (Northern Ireland) 2015.\(^{49}\)


The General Food Law (Amendment etc.) (EU Exit) Regulations 2019 were made on 18 March 2019, in force on exit day. The Regulations are made in exercise of the powers conferred by the European Union (Withdrawal) Act 2018 (c. 16) in order to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. In particular, the Regulations address the conferral of functions by retained EU law on, or in relation to, EU entities which no longer have functions in that respect under EU law in the United Kingdom. These Regulations make amendments to legislation relating to the safety of food and animal feed. Part 2 amends subordinate legislation in England. Part 3 amends retained direct EU legislation for the whole of the United Kingdom, and Part 4 revokes certain retained direct EU legislation for the whole of the United Kingdom. The General Food Hygiene (Amendment) (EU Exit) Regulations 2019 and the Specific Food Hygiene (Amendment etc.) (EU Exit) Regulations 2019 do likewise in relation to hygiene rules for food of animal origin.

The following additional UK regulations were made in the period April – June 2019 in exercise of the powers in the European Union (Withdrawal) Act 2018 (c.16) in order to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the UK from the EU including conferral of functions by retained EU law on, or in relation to, EU entities which no longer have functions in that respect under EU law in the United Kingdom (except where otherwise stated). The regulations are in force on exit day. The measures are listed in the order in which they were made. Specific measures will be transferred to the appropriate section below in the next edition of this report.

- The Official Controls for Feed, Food and Animal Health and Welfare (Amendment etc.) (EU Exit) Regulations 2019 which amend subordinate legislation as it applies in England and retained direct EU legislation for the whole of the UK. Commission Regulation (EU) No. 415/2013 laying down additional responsibilities and tasks for the EU reference laboratories for rabies, bovine tuberculosis and bee health is revoked.
- The Food and Feed Imports (Amendment) (EU Exit) Regulations 2019 which amend legislation relating to the safety of imported food and feed. Part 2 amends subordinate legislation in England. Part 3 amends retained direct EU legislation for the whole of the United Kingdom.
- The Food and Feed Hygiene and Safety (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 which amend subordinate legislation in the field of food and feed hygiene and safety.
- The Nutrition (Amendment etc.) (EU Exit) Regulations 2019 which make provision in relation to food supplements, transferring functions to legislate in respect of vitamins and minerals and purity criteria from the Commission to the Secretary of State, Scottish Ministers, Welsh Ministers and in relation to Northern Ireland, the Department of Health. Part 3 amends secondary legislation (for England) and Parts 4 and 5 amend and in some cases, revoke retained EU law in the field of nutrition and health claims. The following EU tertiary legislation that will be incorporated into domestic law by the European Union (Withdrawal) Act 2018, are being revoked as they concern guidelines and rules which are inappropriate to retain in their current form, and will be established in future guidance: Commission Implementing Regulation (EU) No 489/2012 (including market and consumption information on vitamins and minerals);

Commission Regulation (EU) No 907/2013 on generic descriptors (denominations) which have traditionally been used to indicate a particularity of a class of foods or beverages which could imply an effect on health; and Commission Implementing Decision 2013/63/EU on guidance on health claims. Scientific advisory functions conducted by EFSA on nutrition and health claims will be transferred to an appropriate UK expert committee and EFSA advice on vitamins, minerals, and certain other substances will be sought from other appropriate UK Committees.57

- The Nutrition (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 which amend the Medical Food Regulations (Northern Ireland) 2000, the Food Supplements Regulations (Northern Ireland) 2003, the Kava-kava in Food Regulations (Northern Ireland) 2005, the Addition of Vitamins, Minerals and Other Substances Regulations (Northern Ireland) 2007, the Infant Formula and Follow-on Formula Regulations (Northern Ireland) 2007 and the Food for Particular Nutritional Uses (Addition of Substances for Specific Nutritional Purposes) Regulations (Northern Ireland) 2009.58

60 https://www.tsoshop.co.uk/DailyList/issues/2019/dl069.htm
64 http://www.legislation.gov.uk/uksi/2019/692/made

- The Animal Welfare (Amendment) (EU Exit) Regulations 2019 amend retained direct EU legislation in the fields of control posts, animal welfare in transport and animal welfare at slaughter.59 This instrument was originally published on 29.03.2019 as SI 647 [appearing on daily list no. 64/2019] but was made before being approved by Parliament hence it was withdrawn on 04.04.201960 and replaced by the Animal Welfare (Amendment) (EU Exit) Regulations 2019, 2019 No. 802.61

- The Trade in Animals and Related Products (Amendment) (Wales) (EU Exit) Regulations 2019, in Welsh Rheoliadau'r Fasnach mewn Anifeiliaid a Chynhyrchion Perthynol (Diwygio) (Cymru) (Ymadael â'r UE). These Statutory Instruments have been published in substitution of the SI 2019/367 (W. 89) which did not reflect the version signed by the Welsh Minister and has been removed from legislation.gov.uk.62

- The Pesticides (Maximum Residue Levels) (Amendment etc.) (EU Exit) Regulations 2019 amend legislation in the field of pesticides, and in particular, amend legislation relating to the maximum residue levels of pesticides. Part 2 amends Regulation (EC) No 396/2005 of the European Parliament and of the Council on maximum residue levels of pesticides in or on food and feed of plant and animal origin and other supporting retained direct EU legislation. Part 3 makes consequential amendments, contains transitional provisions, and revokes retained direct EU legislation.63


- The Veterinary Medicines and Animals and Animal Products (Examination of Residues and Maximum Residue Limits) (Amendment etc.) (EU Exit) Regulations 2019. Parts 3 and 4 make amendments to legislation in the fields of veterinary medicine, and animals and animal
products. Part 3 amends secondary legislation and Part 4 amends and revokes retained direct EU legislation.\(^{65}\)

- The Challenges to Validity of EU Instruments (EU Exit) Regulations 2019 make provision about the exceptions to the saving and incorporation of EU law set out in the European Union (Withdrawal) Act 2018, which provides that, on or after exit day, no challenge can be brought in the UK courts to retained EU law on the basis that immediately before exit day, an EU instrument was invalid. Regulation 3 provides that this exception for claims in respect of validity will not apply in respect of a certain class of claims. They must be based on whether an EU instrument was invalid immediately before exit day under the grounds in Article 263 TFEU and relate to proceedings which have begun before exit but are not yet decided. Regulation 4(1) gives jurisdiction to courts and tribunals in the UK to declare an EU instrument invalid in these cases. Regulation 5 makes provision for notice to be given to a Minister of the Crown or the devolved administrations about any proceedings under these Regulations. Regulation 6 allows for a Minister of the Crown or the devolved administrations to be able to intervene in proceedings under these Regulations.\(^{66}\)

- The Genetically Modified Food and Feed (Amendment etc.) (EU Exit) Regulations 2019 amend legislation relating to the safety of genetically modified food and animal feed. Part 2 amends subordinate legislation in England. Part 3 amends retained direct EU legislation for the whole of the United Kingdom. Part 4 revokes retained direct EU legislation for the whole of the United Kingdom.\(^{67}\)

- The Materials and Articles in Contact with Food (Amendment) (EU Exit) Regulations 2019 amend legislation relating to the safety of food contact materials. Part 2 amends subordinate legislation in England and Part 3 amends retained direct EU legislation for the whole of the United Kingdom.\(^{68}\)

- The Novel Food (Amendment) (EU Exit) Regulations 2019 amend legislation relating to the safety of novel food including the conferral of functions by retained EU law on, or in relation to, EU entities which no longer have functions in that respect under EU law in relation to the United Kingdom. Part 2 amends subordinate legislation in England. Part 3 amends retained direct EU legislation for the whole of the United Kingdom.\(^{69}\)

- The Food and Feed (Maximum Permitted Levels of Radioactive Contamination) (Amendment) (EU Exit) Regulations 2019 amend legislation relating to the safety of food and animal feed. Part 2 amends retained direct EU legislation.\(^{70}\)

- The Food and Feed (Chernobyl and Fukushima Restrictions) (Amendment) (EU Exit) Regulations 2019 amend legislation relating to the safety of food and animal feed affected by the nuclear accidents at Chernobyl and Fukushima. Part 2 amends retained direct EU legislation for the whole of the United Kingdom.\(^{71}\)

- The Organic Production and Control (Amendment) (EU Exit) Regulations 2019 amend retained direct EU legislation relating to organic products.\(^{72}\)

- The Chemicals (Health and Safety) and Genetically Modified Organisms (Contained Use) (Amendment etc.) (EU Exit) Regulations 2019 amend legislation in the field of chemical regulation and the regulation of genetically modified organisms. The Regulations include provision for the charging of fees by public bodies in the United Kingdom in connection with

\(^{65}\) http://www.legislation.gov.uk/uksi/2019/676/contents/made
\(^{67}\) http://www.legislation.gov.uk/uksi/2019/705/contents/made
\(^{68}\) http://www.legislation.gov.uk/uksi/2019/704/contents/made
\(^{70}\) http://www.legislation.gov.uk/uksi/2019/701/contents/made
\(^{71}\) http://www.legislation.gov.uk/uksi/2019/698/contents/made
\(^{72}\) http://www.legislation.gov.uk/uksi/2019/693/contents/made
functions conferred on them as a result of amendments made by these Regulations and revoke provisions for the charging of fees for the exercise of functions which are removed.  

- The Product Safety and Metrology etc. (Amendment etc.) (EU Exit) Regulations 2019 amend legislation in the field of product safety and metrology. Part 2 amends primary legislation (the Hallmarking Act 1973, the Weights and Measures Act 1985 and the Consumer Protection Act 1987). Part 3 amends an extensive list of subordinate non-food consumer protection (e.g. toys) and weights and measures legislation, Part 4 amends subordinate legislation applying to Northern Ireland, Part 5 amends retained direct EU legislation and Part 6 makes revocations.

- The Animal Health and Welfare (Miscellaneous Amendments) (Wales) (EU Exit) Regulations amend subordinate legislation, which apply in relation to Wales, in the fields of the registration of laying hen establishments, animal welfare at transport, the welfare of farmed animals and animal welfare at slaughter.


- The Food and Farming (Amendment) (EU Exit) Regulations 2019 amend legislation relating to food and drink, genetically modified organisms and direct payments to farmers. Part 2 amends retained direct EU legislation relating to food and drink. Part 3 amends subordinate legislation relating to genetically modified organisms (deliberate release regulations and previous GMO EU Exit regulations). Part 4 amends subordinate legislation relating to direct payments to farmers.


- The Food and Drink, Veterinary Medicines and Residues (Amendment etc.) (EU Exit) Regulations 2019 amend legislation relating to (a) aromatised wine, (b) the quality scheme for agricultural products and foodstuffs, (c) spirit drinks, (d) wine, (e) veterinary medicines and (f) residues. Part 2 amends subordinate legislation and Part 3 amends and revokes retained direct EU legislation as regards the subjects in (a) to (d). Part 4 amends subordinate legislation as regards the subject in (e) and Part 5 amends retained direct EU legislation as regards the subjects in (e) and (f).

- The Import of and Trade in Animals and Animal Products (Amendment etc.) (EU Exit) Regulations 2019 provide for general transitional and saving provisions on border inspection.

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posts, veterinary checks, laboratories and other matters and to enable the continued use of model forms of certificate as provided for in EU law as it had effect before exit day on or after that day for transitional purposes.81

- The Market Measures (Marketing Standards) (Amendment) (EU Exit) Regulations 2019 amend retained direct EU legislation in the field of food marketing standards (bananas, beef and veal, carcases, fruit and vegetables, hops, milk, milk products and spreadable fats and pigment).84
- The Common Organisation of the Markets in Agricultural Products Framework (Miscellaneous Amendments, etc.) (EU Exit) Regulations 2019 amend agricultural market measures. They amend Regulation (EU) No 1308/2013 (common organisation of the markets in agricultural products), Regulation (EU) No 1370/2013 (measures on fixing certain aids and refunds) and Regulation (EU) No 1144/2014 on information provision and promotion measures concerning agricultural products implemented in the internal market and in third countries.85
- The Aquatic Animal Health and Plant Health (Legislative Functions) (EU Exit) Regulations 2019 transfer certain functions of the European Commission to the Secretary of State, Welsh Ministers, Scottish Ministers or the Department of Agriculture, Environment and Rural Affairs as they relate to Council Directive 2006/88/EC on animal health requirements for aquaculture animals and products thereof, and on the prevention and control of certain diseases in aquatic animals. Part 3 deals with organisms harmful to plants or plant products.86

84 http://www.legislation.gov.uk/uksi/2019/822/made

- The Trade in Animals and Related Products (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 amend subordinate legislation in Northern Ireland relating to the controls and standards applied to trade in animals, products of animal origin, germplasm, animal by-products and bees, as well as the non-commercial movement of pet animals.


- The Regulated Products (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 amend subordinate legislation in the field of regulated products (Genetically Modified Food Regulations (Northern Ireland) 2004, Materials and Articles in Contact with Food Regulations (Northern Ireland) 2012 and in particular set out basic rules for determining the migration of lead and cadmium and method performance criteria, Food Additives, Flavourings, Enzymes and Extraction Solvents Regulations (Northern Ireland) 2013, and Novel Foods Regulations (Northern Ireland) 2017).
• The Food Additives, Flavourings, Enzymes and Extraction Solvents (Amendment etc.) (EU Exit) Regulations 2019 amend legislation relating to food additives. Part 2 amends subordinate legislation in England. Part 3 amends retained direct EU legislation for the whole of the United Kingdom, and Part 4 revokes certain retained direct EU legislation for the whole of the United Kingdom.94

• The Marketing of Horticultural Produce and Bananas (EU Exit) (Scotland) (Amendment) Regulations 2019 amend legislation in the field of horticulture.95

• The Animal Health, Seed Potatoes and Food (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 amend Northern Ireland domestic legislation concerning the control of salmonella in poultry, broiler flocks and turkeys to ensure the legislation will remain operable after the UK has left the EU. Part 3 makes minor amendments to the Beef and Veal Labelling Regulations (Northern Ireland) 2010 to ensure the legislation will remain operable after the UK has left the EU. Part 4 makes minor amendments to the Seed Potatoes Regulations (Northern Ireland) 2016 to ensure that they remain operable after the UK has left the EU. It provides for a one-year interim period during which time EU seed will continue to be recognised for production and marketing in Northern Ireland to ensure continuity in supplies of seed potatoes.96

• The Food and Feed Hygiene and Safety (Miscellaneous Amendments) (EU Exit) Regulations 2019 make amendments to legislation relating to the safety of food and animal feed. Part 2 amends subordinate legislation in England and Northern Ireland. Part 3 amends retained direct EU legislation for the whole of the United Kingdom.97

A smaller number of UK regulations related to EU-exit were made in the period July to September 2019.

• The Food (Miscellaneous Amendments) (Wales) (EU Exit) (No. 2) Regulations 2019 (Rheoliadau Bwyd (Diwygiadau Amrywiol) (Cymru) (Ymadael â'r UE) (Rhif 2) 2019) were made on 25 June 2019.98 The Regulations make amendments to subordinate legislation applying in Wales in the field of food and feed hygiene and safety, food and feed regulated products, and food standards and labelling. The regulations amended are:

  o The General Food Regulations 2004,
  o The Food Hygiene (Wales) Regulations 2006,
  o The Fishery Products (Official Controls Charges) (Wales) Regulations 2007,
  o The Official Feed and Food Controls (Wales) Regulations 2009,
  o The Materials and Articles in Contact with Food (Wales) Regulations 2012,
  o The Food Additives, Flavourings, Enzymes and Extraction Solvents (Wales) Regulations 2013,
  o The Natural Mineral Water, Spring Water and Bottled Drinking Water (Wales) Regulations 2015,
  o The Animal Feed (Composition, Marketing and Use) (Wales) Regulations 2016, and

• The Food and Feed Hygiene and Safety (Amendment No.2) (Northern Ireland) (EU Exit) Regulations 201999 were made on 3 July 2019 and revoke the Food and Feed Hygiene and Safety (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 (Statutory Instrument 2019/652). They make amendments to the following subordinate legislation in the field of food and feed hygiene and safety:

The General Food Regulations (Northern Ireland) 2004,
The Food Hygiene Regulations (Northern Ireland) 2006,
The Quick-frozen Foodstuffs (No. 2) Regulations (Northern Ireland) 2007,
The Meat (Official Controls Charges) Regulations (Northern Ireland) 2009,
The Official Feed and Food Controls Regulations (Northern Ireland) 2009,
The Plastic Kitchenware (Conditions on Imports from China) Regulations (Northern Ireland) 2011,
The Animal Feed (Composition, Marketing and Use) Regulations (Northern Ireland) 2016.


- The Specific Food Hygiene (Regulation (EC) No. 853/2004) (Amendment) (EU Exit) Regulations, made 9 September 2019, amend legislation relating to specific hygiene rules for food of animal origin and organisation of official controls on products of animal origin for human consumption. Part 2 amends subordinate legislation which extends to the whole of the United Kingdom. The amendment made by Part 2 revokes an earlier regulation so that a revised approach to the amendment of retained direct EU legislation may be taken by way of Part 3 of these Regulations. Part 3 amends retained direct EU legislation for the whole of the United Kingdom.

- The Product Safety, Metrology and Mutual Recognition Agreement (Amendment) (EU Exit) Regulations 2019, made 9 September 2019, deal with technical issues on equipment for use outdoors, machinery, civil explosives, simple pressure vessels, pressure equipment, measuring instruments, recreational craft, and accreditation.

- The Food Information, Labelling and Standards (EU Exit) (Scotland) (Amendment) Regulations 2019, made 10 September 2019, make amendments to the following subordinate legislation in the field of food composition, food labelling and food standards in relation to Scotland:
  - The Quick-frozen Foodstuffs Regulations 1990,
  - The Food Hygiene (Scotland) Regulations 2006,
  - The Food Additives, Flavourings, Enzymes and Extraction Solvents (Scotland) Regulations 2013,
  - The Honey (Scotland) Regulations 2015,
  - The Caseins and Caseinates (Scotland) (No. 2) Regulations 2016.

- The Animal Health and Welfare and Official Controls (Animals, Feed and Food) (EU Exit) (Scotland) (Amendment) Regulations 2019, made 10 September 2019, update references to EU legislation in the Official Controls (Animals, Feed and Food) (Scotland) Regulations 2007. Regulation 3 amends the Welfare of Animals at the Time of Killing (Scotland) Regulations 2012 to make it clear that an applicant for a certificate of competence no longer has the option of demonstrating relevant professional experience, as this is no longer available under the EU law. These amendments came into force on 31 October 2019. Regulations 4, 5 and 6 amend, respectively, the Official Controls (Animals, Feed and Food) (Scotland) Regulations 2007, the Trade in Animals and Related Products (Scotland) Regulations 2012, and the Welfare of

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Animals at the Time of Killing (Scotland) Regulations 2012, so as to prevent, remedy or mitigate deficiencies arising from the withdrawal of the United Kingdom from the European Union. These amendments come into force on exit day. Regulation 7 revokes regulation 19(2)(b) (the Avian Influenza (H5N1 in Poultry) (Scotland) Order 2007) of the Animal Health (EU Exit) (Scotland) (Amendment) Regulations 2019. This comes into force immediately before exit day.104

- The Fisheries, Aquaculture and Marine (Functions Exercisable in or as Regards Scotland) (Amendment) (EU Exit) (No. 2) Regulations 2019, made 23 September 2019, revoke and replace the Fisheries, Aquaculture and Marine (Functions Exercisable in or as Regards Scotland) (Amendment) (EU Exit) Regulations 2019 (S.I. 2019/728) (“the original Regulations”). These Regulations make the same amendments to Orders made under the Scotland Act 1998 in relation to sea fisheries, aquaculture and marine management as the original Regulations. They ensure there is no doubt in relation to compliance with the requirements of paragraph 3(2) of Schedule 7 to the European Union (Withdrawal) Act 2018, which requires certain statutory instruments to be considered by Parliamentary committees in draft form for a recommendation as to the appropriate Parliamentary procedure. The original Regulations were revoked before they were due to come into force.105

Cross cutting law unrelated to EU-exit

EU Crisis management plan

Commission Implementing Decision (EU) 2019/300 of 19 February 2019 established a general plan for crisis management in the field of the safety of food and feed. Article 55 of Regulation (EC) No 178/2002 provides that the Commission should draw up, in close collaboration with the EFSA and the Member States, a general plan for crisis management in the field of safety of food and feed ("the general plan"). Accordingly, Commission Decision 2004/478/EC set out the original general plan. Since its adoption further experience in crisis management coordination at EU level has been gained during a number of food- and feed-borne incidents. These showed a need for a stronger focus on crisis preparedness, alongside crisis management, in order to avoid or minimise the public health impact of a food or feed crisis.

Commission Implementing Decision (EU) 2019/300 envisages EFSA coordinating with other relevant scientific agencies, such as the European Centre for Disease Prevention and Control (ECDC), the European Chemicals Agency (ECHA), the European Medicines Agency (EMA) and the group of experts appointed by the Scientific and Technical Committee referred to in Article 31 of the Euratom Treaty, when input or action is needed within their respective competence. In addition, the general plan needs to ensure coordination with the ECDC crisis preparedness and response systems related to human cases so that health authorities and stakeholders are alerted on a possible food-, or feed-borne crisis with a potential human health impact. Decision 1082/2013/EU on epidemiological surveillance, monitoring, early warning of, and combating serious cross-border threats to health, are also considered in the general plan. A stepwise approach is envisaged. Coordination between the different authorities at the EU and national level, alert and information systems and laboratories is necessary to share information and take measures to manage a crisis. In that respect, an interlink between the Early Warning and Response System and other alerts and information systems at EU level such as the Rapid Alert System for Food and Feed will enhance the ‘One Health’ approach, e.g. coordinating the activities of food

safety and public health authorities on the same incident, by granting food safety authorities access to information distributed on human cases by public authorities. This general plan has been the subject of consultations with EFSA and has been discussed with Member States in the Standing Committee on Plants, Animals, Food and Feed.\textsuperscript{106}

The opportunity afforded by the need to review the statute book in relation to EU-exit appears to have generated a number of general and 'tidying-up' measures.

The Food (Miscellaneous Amendments and Revocations) Regulations (Northern Ireland) 2019 were made on 15 January 2019, in force 22 February 2019.\textsuperscript{107} They amend the Food Hygiene Regulations (Northern Ireland) 2006 and the Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 2013. This latter amendment allows plant proteins from wheat, peas and potatoes to be used for the clarification of products to which the Fruit Juices and Fruit Nectars Regulations (Northern Ireland) 2013 apply. The regulations make other miscellaneous minor amendments to legislation relating to food and feed, in particular amending out of date references to domestic legislation and to EU instruments.

The Environment, Food and Rural Affairs (Miscellaneous Amendments etc.) Regulations 2019 were made on 7 March 2019, in force on 29 March 2019. They make minor amendments, e.g. removing redundant provisions from various items of legislation within the remit of the Department for Environment, Food and Rural Affairs. Of relevance to this report the following are amended: the Water Supply (Water Quality) Regulations 2016, the Trade in Animals and Related Products Regulations 2011, the Animal By-Products (Enforcement) (England) Regulations 2013, the Transmissible Spongiform Encephalopathies (England) Regulations 2018, the Coffee Extracts and Chicory Extracts (England) Regulations 2000, the Specified Sugar Products (England) Regulations 2003, the Cocoa and Chocolate Products (England) Regulations 2003, the Jam and Similar Products (England) Regulations 2003, the Natural Mineral Water, Spring Water and Bottled Drinking Water (England) Regulations 2007, the Fruit Juices and Fruit Nectars (England) Regulations 2013, the Products Containing Meat etc. (England) Regulations 2014, and the Condensed Milk and Dried Milk (England) Regulations 2015.\textsuperscript{108}

The Rural Affairs, Environment, Fisheries and Food (Miscellaneous Amendments and Revocations) (Wales) Regulations 2019 were made on 5 March 2019, in force on 28 March 2019. They make minor amendments to various items of legislation. Of relevance to this report are: the EC Fertilisers (England and Wales) Regulations 2006, the Official Feed and Food Controls (Wales) Regulations 2009, the Cattle Identification (Wales) Regulations 2007, the Welfare of Farmed Animals (Wales) Regulations 2007, the Trade in Animals and Related Products (Wales) Regulations 2011, the Animal By-Products (Enforcement) (Wales) Regulations 2014, the Healthy Eating in Schools (Nutritional Standards and Requirements) (Wales) Regulations 2013, the Genetically Modified Organisms (Risk Assessment) (Records and Exemptions) Regulations 1996, the Genetically Modified Organisms (Deliberate Release) (Wales) Regulations 2002, the Genetically Modified Organisms (Traceability and Labelling) (Wales) Regulations 2005, the Fishery Products (Official Controls Charges) (Wales) Regulations 2007, the Spreadable Fats (Marketing Standards) and the Milk and Milk Products (Protection of Designations) (Wales) Regulations 2008, the Drinking Milk (Wales) Regulations 2010, the Poultrymeat (Wales) Regulations 2011, the Private Water Supplies (Wales) Regulations 2017 and the Water Supply (Water Quality) Regulations

\textsuperscript{107} http://www.legislation.gov.uk/nisr/2019/5/contents/made
\textsuperscript{108} http://www.legislation.gov.uk/uksi/2019/526/contents/made
A request for a preliminary ruling by the Court of Justice of the EU (CJEU) on Article 50 of the Treaty on European Union (TEU) was made under Article 267 of the Treaty on the Functioning of the European Union (TFEU) by the Court of Session, Inner House, First Division (Scotland). The CJEU ruled: “Article 50(3) TEU must be interpreted as meaning that, where a Member State has notified the European Council, in accordance with that article, of its intention to withdraw from the European Union, that article allows that Member State — for as long as a withdrawal agreement concluded between that Member State and the European Union has not entered into force or, if no such agreement has been concluded, for as long as the two-year period laid down in Article 50(3) TEU, possibly extended in accordance with that paragraph, has not expired — to revoke that notification unilaterally …” Further details and original citations are recorded in out report for January to March 2019.

FAO published in September 2018 ‘The state of food security and nutrition in the World 2018’. The report notes new evidence continues to signal that the number of hungry people in the world is growing, reaching 821 million in 2017 or one in every nine people. Limited progress is also being made in addressing the multiple forms of malnutrition, ranging from child stunting to adult obesity, putting the health of hundreds of millions of people at risk. FAO also published, in 2019, ‘Agriculture and climate change: challenges and opportunities at the global and local level – collaboration on climate-smart agriculture’.

Organisation for Economic Co-operation and Development, OECD

In September 2019 the publication was notified of the OECD publication of March 18, 2019 ‘Illicit trade Trends in trade in counterfeit and pirated goods’. This study examines the value, scope and trends of trade in counterfeit and pirated goods, including foodstuffs. It presents the overall scale of this trade and discusses which parts of the economy are particularly at risk. It also looks at the main economies of origin of fakes in global trade and analyses recent trends in terms of changing modes of shipment and the evolution of trade flows.

Risk assessment in the food chain

Regulation (EC) No 178/2002 of the European Parliament and of the Council lays down the general principles and requirements of food law, including its basis in risk analysis, except where this is not appropriate to the circumstances or the nature of the measure. The Regulation defines risk analysis as a process consisting of three interconnected components: risk assessment, risk management, and risk communication. The REFIT evaluation of Regulation 178/2002) of 2018 (‘Fitness Check of the General Food Law’) found that risk communication is not considered to be effective enough overall. This has an impact on consumers’ confidence in the outcome of the risk analysis process. Therefore Regulation (EU) 2019/1381 of the European Parliament and of the Council of 20 June 2019 sets out to improve the transparency and sustainability of EU risk assessment. See Section

112 The comprehensive ‘Daily List’ often takes some time to catch up with publications such as this however given its far reaching implications it is appropriate to mention it here.
5.1 for a fuller discussion and the Regulation as a whole should be consulted for the full ramifications including detailed amendments to other measures.\textsuperscript{116}

\subsection*{1.1.1 Food law}

On 1 February 2018 the Commission published a notice to stakeholders on the withdrawal of the UK and EU food law.\textsuperscript{117} The document notes that unless a ratified withdrawal agreement establishes another date, all EU primary and secondary law would cease to apply to the United Kingdom from 30 March 2019, 00:00 hrs (CET). The UK will then become a ‘third country’. There is no reference to the avowed intention of the UK to transpose extant EU law into UK law on the same date. A partial synopsis of the document is in a previous edition of this report\textsuperscript{118} but the document itself should be considered by potentially affected parties and it should be noted that the impacts will most likely alter in the light of an agreement between the UK and the EU on withdrawal.

\subsection*{1.1.2 UK European Reference Laboratory designations removed}

As a consequence of the United Kingdom notification in accordance with Article 50 of the Treaty on European Union a series of Regulations set out to remove the designations of certain UK laboratories as EU reference laboratories (EURLs). Background details on the duties of EU Reference Laboratories are in Section 5.4 and further details of the changes are at Section 1.1.2 of our report on legislative changes in April to June 2018.\textsuperscript{119}

\subsection*{1.1.3 Evaluation of plant protection products}

The re-allocation of UK responsibility for evaluation of active substances in plant protection products to other Member States is covered in Section 1.1.3 of our report on legislative changes in April to June 2018.\textsuperscript{120}

\subsection*{1.1.4 Parliamentary Office of Science and Technology}

A Parliamentary Office of Science and Technology POSTNote, published in January 2018 on current UK trade in food and animal feed, examines the challenges raised to the security of UK food supply by withdrawal from the EU and analyses the policy options available for improving UK food security. It notes that nearly half of the food consumed in the UK is imported, mostly from the EU. Leaving the EU means that the Government will have to secure new agreements to maintain a diversity of markets for food trade and a ready supply of labour. Intentions for a new agriculture policy were announced in the Queen’s Speech to replace the Common Agricultural Policy (CAP) and make decisions on farming subsidies. Policy options for maintaining UK food security include increasing UK productivity and diversifying production and changing consumption patterns, reducing food waste and ensuring equitable distribution of food.\textsuperscript{121}

\subsection*{1.2 Codex Alimentarius}

The \textit{Codex Alimentarius}, or ‘food code’, is the global reference point for consumers, food producers and processors, national food control agencies and the international food trade.\textsuperscript{122}

\begin{footnotesize}
\begin{itemize}
\item \textsuperscript{117} https://ec.europa.eu/food/sites/food/files/notice_brexit_eu_food_law.pdf
\item \textsuperscript{118} https://www.gov.uk/government/publications/food-and-feed-law-legislation-review-january-march-2019
\item \textsuperscript{119} https://www.gov.uk/government/publications/food-and-feed-law-legislation-review-april-june-2018
\item \textsuperscript{120} https://www.gov.uk/government/publications/food-and-feed-law-legislation-review-april-june-2018
\item \textsuperscript{121} http://researchbriefings.parliament.uk/ResearchBriefing/Summary/POST-PN-0556
\item \textsuperscript{122} http://www.fao.org/todayCodexAlimentarius/home/en/
\end{itemize}
\end{footnotesize}
A 2018 publication, 'Understanding Codex'\textsuperscript{123} is a valuable guide to its operation. The core function of Codex is the development of international standards. Details of Codex meetings and reports are available on the website.\textsuperscript{124}

Codex activity can be accessed on the 'News and Events' section of the Codex website.\textsuperscript{125} Activity in the period July – September 2018 included a tool to track new Sanitary and Phytosanitary Measures (SPS) and Technical Barriers to Trade (TBT) measures. The high volumes (e.g. more than 4 000 SPS and TBT notifications in 2017), present a challenge for stakeholders to track, filter and provide feedback on notifications of interest in a timely manner. To address this an alert system, ePing, was launched in November 2016. Once registered on the publicly available ePing website with their filter preferences, users start receiving email alerts when notifications affecting products or markets of particular interest to them are circulated. In addition, the ePing website can serve as a communication platform to exchange comments and other documentation (such as translations) related to notifications.\textsuperscript{126}

On 8 October 2018 FAO/WHO published a scientific review of histamines in salmonids. Ahead of developing new international guidance for the control of histamine in fish and fishery products, the Codex Committee on Food Hygiene requested FAO and WHO to provide scientific information to consider whether salmonids, which have an extensive global market, should be included in this new guidance. The literature review developed by FAO and WHO on the risk of histamine development in fish of the Salmonidae family and the potential impact on human health, is now available online.

Histamine is a naturally occurring substance – it occurs when bacteria convert the amino acid histidine in food to histamine. Histamine poisoning can happen within a few minutes to several hours after ingestion, usually of foods that contain high levels of it. It is often referred to as scombrotxin fish poisoning because of the frequent association of the illness with the consumption of spoiled scombroid fish. In addition to certain species of fish, histamine can be found in fermented foods such as cheeses, salami, fermented vegetables as well as wine and beer.

Histamine poisoning is usually a mild disorder that causes people to have symptoms that may be of a gastrointestinal (e.g. cramps, diarrhoea, vomiting), cardiovascular (e.g. flushing, rash, headache) or neurological (pain, itching) nature. Although symptoms may persist for several days there are no known long-term sequelae and the outcome is rarely, if ever, fatal.

The review of the information available and accessible on scombroid fish poisoning (SFP) and SFP-like illness linked to Salmonidae includes experimental studies, survey data and details on cases and the strength of the evidence that fish form the Salmonidae family was the source of the illness. The 50-page review also considers other relevant aspects such as histidine levels in Salmonidae and how that relates to histamine formation, global production and trade in Salmonidae and any rejections linked to histamine.

The publication will be of interest to food regulators and practitioners – farmers, fishers, extension workers, researchers, scientists and academics. European Commission Regulation 2073/2005 on microbiological criteria for foodstuffs limits histamine content in fish and products, from species associated with a high amount of histidine, to 200 mg kg\textsuperscript{-1}, with decision making based on a three-
class attributes sampling plan. It specifies that a high-performance liquid chromatography (HPLC) method must be used for analysis. The FAO/WHO document describes the international regulatory approaches.\textsuperscript{127}

The 24 session of the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) took place in Brisbane, Australia in the week commencing 22 October 2018. The meeting discussed the latest technical aspects of international guidance to protect consumers and ensure fair practices in the international food trade.\textsuperscript{128} The Deputy Government Chemist, Selvarani Elahi attended and gave a presentation on the Food Authenticity Network.

On 7 December 2018 the Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance (TFAMR) started its sixth week-long meeting today in Busan, Republic of Korea. With more than 250 Codex Members and Observers in attendance, the meeting made progress on revising the Codex Code of Practice to Minimize and Contain Foodborne Antimicrobial Resistance as well as developing the Guidelines on Integrated Surveillance of Antimicrobial Resistance.\textsuperscript{129}

On 8 May 2019 the new chairperson of the Codex Committee on Food Labelling, Kathy Twardek, was interviewed ahead of the 45\textsuperscript{th} session which gets underway in Ottawa, Canada on 13 May 2019. Kathy, from the Canadian Food Inspection Agency (CFIA), outlined some highlights from the 45\textsuperscript{th} session agenda. These included the labelling of non-retail containers and the guidelines for front of pack labelling, which show some of the future direction in this area, such as providing labelling information through other means than just the label and setting guidelines for countries to be able to develop labelling schemes to increase accessibility and awareness. Looking ahead, Kathy noted the discussion papers that further explore use of technology, online sale of food, and other emerging issues.\textsuperscript{130}

\section*{1.3 FSA Food regulation – ‘Regulating our Future’, ‘RoF’ and laboratory review}

The FSA published on 19 July 2017 a key paper\textsuperscript{131} on the fundamental redesign of the FSA’s regulatory role and of the way in which regulation is delivered. The paper details the changes the FSA wants to make including:

- An enhanced system of registration for businesses, better to identify and manage risk with the aim to create a hostile environment for those businesses that do not proactively register;
- Segmenting businesses in a better way using a range of risk indicators based on wider information about the business, including the information gathered at the point of registration and from other sources;
- Introduction of more options for businesses to prove compliance. Depending on how robust the information that businesses share is, including their past performance, FSA will set the frequency and type of inspection activity they face. Businesses with a good history of compliance should face a lower burden from regulation, and free local authority resources to target the businesses that present the greatest risk to public health;
- FSA will continue to ensure the Food Hygiene Rating Scheme is sustainable and display becomes mandatory in England as it is in Wales and Northern Ireland.

\textsuperscript{131}https://www.food.gov.uk/sites/default/files/media/document/rof-paper-july2017_0.pdf
Background to RoF is in Section 1.3 of our April to June report.\textsuperscript{132}

In December 2017 a proposal was announced in a paper endorsed by the FSA Board on surveillance strategy for formal review of the UK official control laboratory system in its entirety, to include the role of the Laboratory of the Government Chemist as the UK referee laboratory for food and feed. For reference the relevant text of the Board paper reads as follows.\textsuperscript{133}

\section*{6. Laboratories}

6.1. The UK official control laboratory network plays a major part in providing analytical data as part of the wider-evidence base which supports the ‘scan’ and ‘spot’ stages of the surveillance cycle (Figure A1 in Annex A). Data and intelligence generated through the official control laboratory network also plays a major part in the Agency being able to ‘evaluate’ whether interventions undertaken have been successful.

6.2. The UK National Control Plan provides a general overview of the current official control network. In summary, the UK official control laboratory network is segmented and complex and was last formally reviewed, in part, by Alan Turner OBE in 1998 (Public Analyst Arrangements in England and Wales). The Elliott review into the integrity and assurance of food supply networks also made recommendations in relation to the work of public analysts on food authenticity and fraud, which is one element of the current UK official control laboratory system.

6.3. Significant work has been undertaken by Defra, DH and the FSA since 2014 to support the creation of a public-sector laboratory network, now operating as the Association of Local Authority Public Analyst Laboratories (ALAPAL).

6.4. Since the creation of the FSA there has never been a formal external review of the UK official control laboratory system in its entirety, encompassing the roles of public analysts, food examiners, agricultural analysts, national reference laboratories and the role of the Laboratory of the Government Chemist as the UK referee laboratory for food and feed. Over the years analytical techniques typically used for official control purposes have become more digital/instrumental in nature and there is no longer a clear demarcation between the current official control disciplines. In the build-up to the UK exiting the EU there is an opportunity to review the current system (taking into consideration, for example, capacity, capability, scale and surge, independence, competence, quality) such that the UK has a more joined-up, less-segmented, efficient and sustainable official control laboratory network thereby enabling the FSA to be an excellent, accountable, modern regulator.

6.5. We are discussing the case and options for such a review with FSS, PHE and BEIS. The views of the Board at this stage will inform and support these discussions.

A vision for the future of UK Official Food And Feed Laboratories was published as a FSA Board paper in September 2019.\textsuperscript{134} The paper noted that laboratory testing is a front-line service that is critical to national sampling and surveillance programmes. A new UK official food and feed laboratory system should be designed to align with other elements of the surveillance regime within which it sits. Therefore, close links have been established with sampling strategy implementation

\begin{itemize}
\item \textsuperscript{133} https://www.food.gov.uk/about-us/our-board/meetings
\end{itemize}
Evidence and insights from these activities, and from the externally commissioned review, together with ongoing conversations with other government departments and stakeholders, has allowed FSA to identify areas for improvement. The Review highlighted the following characteristics:

- Whilst it has sufficient laboratory capability and capacity, it is sub-optimally organised;
- It is highly fragmented, with complex funding structures, resulting in a lack of central accountability and causing inefficiency;
- It is lacking coordination between different Government Bodies (Central Competent Authorities), resulting in variations between the direction given to different parts of the network;
- There is no national strategy for food/feed sampling and testing;
- Demonstrates limited intelligence and data sharing;
- Has an inconsistent approach to collecting and reporting sampling data; and
- Overall there is a gap in the funding and resources required to sustain food and feed sampling and testing.

The Board paper defined the FSA vision as one of change to provide a UK official food and feed laboratory system that is sustainable, and which can enable the delivery of robust food and feed controls. The characteristics needed of such a system are:

- **Leadership** to ensure strategic oversight and effective governance and accountability;
- **Clear strategic planning** to determine national testing priorities and align funding options;
- **Effective co-ordination of laboratory services**, to ensure efficient use of resources and effective delivery of testing;
- **Access to the right skills, capabilities and capacity** by ongoing review of national testing needs;
- **Proper integration** with other key, national initiatives, especially the FSA Sampling Strategy.

In terms of timescales, a long-term commitment will be required to both implement the required changes and ensure sustainability.

The **proposed actions** are:

- Improving national co-ordination through an appropriate and effective cross-government mechanism which would develop a national strategy for sampling, testing and commissioning laboratory services needed to support food chain surveillance activities across the UK.
- Sustaining national capability by ensuring future investment is targeted to the development and maintenance of laboratory provision and scientific expertise needed to deliver official controls, surveillance and incident response, which can also deal with emerging risks.
- Options for long-term resourcing aimed at addressing market failure, removing barriers to new entrants and widening market access, and ensuring a sustainable demand for these services through defined strategies for sampling, research and surveillance. Any alternative mechanisms for funding sampling and testing will be subject to wider consultation and option analysis and will inform departmental submissions to the Spending Review from 2020.
- The decline in the number of official laboratories, in particular UK Public Analyst (PA), is a sign that the current system is not sustainable. FSA has pledged to identify the UK’s future requirements with regard to the designation, competency and assurance of official control laboratories, taking into account that any change to the current approach to the organisation of laboratory services would involve a policy change and potentially a change in legislation.
A stakeholder consultation involving official laboratories and local authorities will be an essential part of this process.

The next steps involve:

- FSA developing an interim model, outlining how a new UK official food and feed laboratory system could operate.
- FSA co-ordinating discussion and engagement with other Government Departments on the development of the interim model to ensure a coherent, cross-government approach.
- FSA undertaking a targeted stakeholder consultation to explore the feasibility of different options presented within the interim model to move towards developing a final working future laboratories model. Reports will be made to the FSA Board in 2020.

The additional resource has been reflected with the FSA’s Spending Review 2019 (SR19) submission, presented to Her Majesty’s Treasury (HMT) at the end of August 2019. Given the multi-year nature of this initiative, further consideration will need to be made in subsequent spending reviews.

The reports on which the above was based are available,\textsuperscript{135, 136} A series of RoF newsletters is published by FSA\textsuperscript{137} which should be consulted for the latest position.

On 24 October 2018 FSA published an update on RoF. This has moved from planning to delivery, and already some components are emerging. This document describes progress on delivering National Inspection Strategies and Enhanced Registration, regulating private assurance, the FSA approach to designing a sustainable funding model, and renewed efforts to make it mandatory to display Food Hygiene Ratings at food premises in England. So far, most of this work has been about regulating food hygiene and safety; the obligations on businesses to provide safe food to consumers. Over the next year, FSA will be applying the same principles to food standards; the systems that ensure businesses meet their obligations for food labelling and composition. The document notes the growing trend to modernise food regulation e.g. in Canada, Australia and Norway and in some EU countries.\textsuperscript{138}

On 3 September 2019, FSA published official statistics on food law enforcement by local authorities in England, Wales and Northern Ireland for the year ending March 2019.\textsuperscript{139}

On 12 July 2019 FSA announced the appointment of Emily Miles as its new chief executive. Ms Miles was the acting Director-General for the EU Exit Delivery Group in Defra and joined the FSA in September 2019 following a civil service career spanning almost twenty years.

See also Section 5.2 on the FSA review of food standards delivery.


\textsuperscript{137} \url{https://www.food.gov.uk/about-us/regulating-our-future-newsletter}

\textsuperscript{138} \url{https://www.food.gov.uk/document/changing-food-regulation-what-weve-done-where-we-go-next}

\textsuperscript{139} \url{https://www.food.gov.uk/news-alerts/news/fsa-publishes-latest-annual-report-on-local-authority-food-law-enforcement}
1.4 Regulation (EU) No 2017/625 on official controls

Regulation (EC) No 882/2004 on official controls was replaced by Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities. Background to this was given in a previous edition of this report. Regulation 2017/625 supplements Regulation (EC) No 178/2002 and, stemming from the Treaty on the Functioning of the European Union, aims for a high level of:

- Protection of human, animal and plant health and of the environment via veterinary and phytosanitary measures;
- Consumer protection in the internal market;
- Animal welfare along the agri-food chain.

A fuller discussion of Regulation (EU) 2017/625 is at Section 1.4 of our April to June 2017 report.

The European Commission website landing page for Official Controls provides a useful summary of the main elements of the new regulation and a number of further links to background information including a Q&A.

See also section 5.1 for further details on amendments to Regulation (EC) No 178/2002 (the general principles and requirements of food law), on improved risk communication. Regulation (EU) 2019/1381 of 20 June 2019 set out significant changes to improve the transparency and sustainability of EU risk assessment in the food chain and amends Regulation (EC) No 178/2002, and several other measures, to ensure transparent, continuous and inclusive risk communication throughout the risk analysis. The Management Board of EFSA is also considerably expanded.

1.5 Antimicrobial resistance, AMR

It has been estimated that the global impact of AMR could be 10 million deaths annually by 2050, and cost up to US $100 trillion in cumulative lost economic output. International action on AMR is detailed on the European Commission website, the UK Government website and the World Health Organisation website. See also Section 1.5 of our April to June 2018 report.

In January 2019 the UK Department of Health and Social Care launched a 5-year action plan and 20-year vision antimicrobial resistance strategy. The plans outline the UK’s contribution to containing and controlling antimicrobial resistance (AMR) in health, animals, the environment and the food chain. The plans include targets, such as:

- cutting the number of drug-resistant infections by 10% (5,000 infections) by 2025;
- reducing the use of antibiotics in humans by 15%;
- reducing the use of antibiotics in animals by 10% by 2028.

148 Prof Guy Poppy, FSA Chief Scientific Adviser’s Science Report Issue four: Antimicrobial resistance in the food supply chain
150 https://ec.europa.eu/health/amr/antimicrobial-resistance_en
• preventing at least 15,000 patients from contracting infections as a result of their healthcare each year by 2024.

A major focus of the plan is to make sure current antibiotics stay effective by reducing the number of resistant infections and supporting clinicians to prescribe appropriately. New technology will also be used to gather real-time patient data, helping clinicians understand when to use and preserve antibiotics in their treatment. This could be followed and adapted all over the world, building the database on antibiotic use and resistance. The plans cover animals and the environment as well as human health. The government has committed to working with vets and farmers to further reduce antibiotic use in animals by 25% between 2016 and 2020, with objectives to be refreshed by 2021. The pharmaceutical industry will also be expected to take more responsibility for antibiotic resistance. NICE and NHS England will explore a new payment model that pays pharmaceutical companies based on how valuable their medicines are to the NHS, rather than on the quantity of antibiotics sold. The national action plan and 20-year vision were developed in close collaboration with the devolved UK administrations.\(^{153}\)

The Council of the European Union published, on 25 June 2019, detailed conclusions and recommendations on the next steps towards making the EU a best practice region in combatting antimicrobial resistance.\(^{154}\)

1.6 Emerging risks

The Emerging Risks Exchange Network, EREN,\(^{155}\) has been referred to in previous reports\(^{156}, 157\) and regularly updates outline emerging risks in brief meeting reports.\(^{158}, 159, 160\)

1.7 Food fraud/food crime

Food fraud is a dishonest act or omission in the production or supply of food intended for personal gain or to cause loss to another party. Food fraud becomes food crime when its scale is more complex or likely to be seriously detrimental to consumers, businesses or the overall public interest, or when organised criminals are involved. The criminal activity may be cross-regional, national or international. The concept of ‘food crime’ was highlighted by the Elliott Review which led to the establishment of the FSA’s National Food Crime Unit (NFCU).\(^{161}, 162\) Food Standards Scotland (FSS) independently established a Scottish Food Crime and Incidents Unit (SFCIU).\(^{163}\)

A crucial mechanism for coping with and mitigating the adverse effects of food fraud/crime is collation of intelligence. Food industry intelligence is often the most well-informed but must be carefully handled to avoid penalising the innocent ‘whistle-blower’. A mechanism, the Food Industry Intelligence Network, FIIN, was established by 21 industry technical leaders to share intelligence on food authenticity.\(^{164}\) FIIN membership in the UK includes major retailers, manufacturers and

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\(^{158}\) https://www.efsa.europa.eu/sites/default/files/event/170503-m_1.pdf

\(^{159}\) http://www.efsa.europa.eu/sites/default/files/event/171122-1-m.pdf


\(^{161}\) https://www.food.gov.uk/enforcement/the-national-food-crime-unit

\(^{162}\) https://www.food.gov.uk/safety-hygiene/food-crime

\(^{163}\) http://www.foodstandards.gov.scot/food-crime

\(^{164}\) https://www.campdenbri.co.uk/news/fiin.php
food service companies. Science and technology company Campden BRI was chosen to provide technical and administrative support to FIIN by curating a database to collect anonymised industry data on food authenticity testing. They will analyse the data producing regular reports for the FIIN members. Campden BRI will also be responsible for managing the FIIN membership and organising FIIN events.

In early 2016 the FSA published the first assessment of food crime in the UK, the Food Crime Annual Strategic Assessment (FCASA). Readers are referred to the FCASA for a list of strategic food crime priorities.

The United Nations Office on Drugs and Crime has published a ‘World wildlife crime report 2016: Trafficking in protected species’, which includes a case study on caviar in the seafood industry. The report as a whole provides good background context for a topic in which molecular biology has a significant role to play.

The European Commission IT tool to facilitate the exchange of administrative information between national authorities working to combat cross-border violations in Europe – known as the Administrative Assistance and Cooperation (AAC) system – was described in a previous report. In the wake of the horsemeat episode of 2013, the Commission also developed an action plan to strengthen controls of the food supply chain. One of these measures was to set up a pan-European mechanism to ensure the rapid exchange of information between national authorities and the Commission in cases of suspected food fraud. The AAC system will ensure that the Food Fraud Network works even more efficiently and is able to respond more swiftly to information requests.

In May 2016 the FDA Food Safety Modernization Act (FSMA) final rule was publicised aimed at preventing intentional adulteration from acts intended to cause wide-scale harm to public health, including acts of terrorism targeting the food supply. Such acts, while not likely to occur, could cause illness, death, economic disruption of the food supply if mitigation strategies are not in place. Rather than targeting specific foods or hazards, this rule requires mitigation (risk-reducing) strategies for processes in certain registered food facilities and a useful set of documents accompanies the fact sheet on this issue.

A resolution of the European Parliament on food fraud, begun in 2014, has been debated and was published in December 2016. The Parliament noted its concern and has proposed a series of measures.

Although not related to food, a recent report may be of interest because it measures the direct, economic effects of counterfeiting on (a) consumers, (b) retail and manufacturing industry and (c) governments in the United Kingdom. It covers the impact of fake products imported into the UK, and the impact of the global trade in fake products on UK intellectual property rights holders.

The authenticity of marine species often depends on the correct taxonomic identification of species for which DNA profiles are uploaded to public databases such as the Barcode of Life Data System.

165 https://www.campdenbri.co.uk/pr/food-fraud.php
170 http://www.tda.gov/Food/GuidanceRegulation/FSMA/ucm378628.htm
(BOLD)\textsuperscript{173} and the National Center for Biotechnology Information (NCBI) GenBank\textsuperscript{174} hence we welcome the publication of ‘Marine species biological data collection manual: an illustrated manual for collecting biological data at sea’.\textsuperscript{175}

The JRC published monthly summaries on food fraud and adulteration\textsuperscript{176} and a great deal of up to date information is available on the Food Authenticity Network.\textsuperscript{177}

The Organisation for Economic Co-operation and Development (OECD) and The EU Intellectual Property Office (EUIPO) reviewed the misuse of free trade zones (FTZs) for trade in counterfeit and pirated goods. FTZs have a long role in world trade, dating back to at least the early 18\textsuperscript{th} century. They can provide numerous, unequivocal benefits to business and host countries. However, lightly regulated FTZs are also attractive to parties engaged in illegal and criminal activities, such as trade in counterfeit and pirated products or smuggling and money laundering, as these zones can offer a relatively safe environment with both good infrastructure and limited oversight. There is no reference to food fraud although there are clearly avenues where this might take place.\textsuperscript{178}

See also Section 3.3.5 on honey fraud detection and Section 3.1.3 for the Sea Fishing (Illegal, Unreported and Unregulated Fishing) Order (Northern Ireland) 2018.

On 15 January 2019 the European Court of Auditors (ECA) published a report on the EU food safety model, specifically as regards chemical hazards, concluding it is soundly based and implemented. However, it is currently over-stretched, and faces certain challenges, and the ECA made three sets of recommendations: (1) the legislation should be reviewed to improve complementarity between private and public control systems, (2) the same level of assurance for both EU produced and imported food should be maintained, and (3) consistent application of EU food law should be facilitated.\textsuperscript{179}

Of passing interest to those with an interest in the horse meat incident may be the Equine Identification (England) Regulations 2018. These Regulations supplement, and make provision for the enforcement, of Commission Implementing Regulation (EU) 2015/262 in England. They provide for the identification of equine animals, and replace the Horse Passports Regulations 2009 (S.I. 2009/1611).\textsuperscript{180}

The Equine (Records, Identification and Movement) (Amendment) (EU Exit) Regulations 2019, were made on 14 March\textsuperscript{181} (published in January 2019).\textsuperscript{182} They will come into force on exit day. The purpose of these Regulations is to ensure that direct EU legislation regarding equine identification and retained by section 3 of the EU (Withdrawal) Act 2018 remains operable once the UK leaves the EU. The current system of equine identification is set out in EU legislation, primarily by Commission Implementing Regulation (EU) 2015/262 (Equine Passport Regulation). The aim is to retain a robust system of equine identification to support high standards of equine biosecurity,


\textsuperscript{174} National Center for Biotechnology Information, U.S. National Library of Medicine, 8600 Rockville Pike, Bethesda MD, 20894 USA. http://www.ncbi.nlm.nih.gov/

\textsuperscript{175} http://www.fao.org/3/a-i6353e.pdf

\textsuperscript{176} https://ec.europa.eu/food/fraud-and-quality/monthly-summary-articles

\textsuperscript{177} http://foodauthenticity.uk/


\textsuperscript{180} http://www.legislation.gov.uk/uksi/2018/761/note/made

\textsuperscript{181} http://www.legislation.gov.uk/ukdsi/2019/9780111178089/contents

\textsuperscript{182} https://www.legislation.gov.uk/ukdsi/2019/9780111178089/contents
enforcement, food safety, fraud prevention, welfare and international trade. These Regulations are made in exercise of the powers conferred by the European Union (Withdrawal) Act 2018 (c. 16). The Equine Identification (Wales) Regulations 2019 were made on 15 January 2019, in force 12 February 2019, with the Equine Identification (Wales) (Amendment) (EU Exit) Regulations 2019 made four days earlier in force on exit day. (See also the Equine Identification (Wales) (Amendment) (EU Exit) Regulations 2019) (Rheoliadau Adnabod Ceffylau (Cymru) (Diwygio) (Ymadael â’r UE) 2019). The Equine Identification (Wales) (Amendment) Regulations 2019 were made 19 March 2019, in force 28 March 2019, and amend the Equine Identification (Wales) Regulations 2019 and make provision for the enforcement of Council Directives 90/427/EEC and 2009/156/EC as regards the methods for the identification of equidae in Wales. Regulation 2 corrects the Equine Regulations to amend one reference to “responsible person” to “owner”. See also Rheoliadau Adnabod Ceffylau (Cymru) (Diwygio) 2019. The Equine Animal (Identification) (Scotland) Regulations 2019 were also made to like effect.

The Equine Identification Regulations (Northern Ireland) 2019 were made 27 March 2019, coming into force 29 March 2019. The current system of equine identification is set out in EU legislation, primarily by Commission Implementing Regulation (EU) 2015/262 (Equine Passport Regulation). The aim is to retain a robust system of equine identification to support high standards of equine biosecurity, enforcement, food safety, fraud prevention, welfare and international trade. Thus the NI Regulations enforce Commission Implementing Regulation (EU) 2015/262 in Northern Ireland. They provide for identification of horses, and replace the Horse Passport Regulations (Northern Ireland) 2010. The Regulations are enforced by the Department of Agriculture, Environment and Rural Affairs.

Databases of DNA sequence information such as the Barcode of Life Data System (BOLD) and the National Center for Biotechnology Information (NCBI) GenBank are frequently used to assess food authenticity. However the verification and curation of the uploaded data must of course itself be authentic. This can depend on the taxonomic assignment of the specimen from which the original sequence was derived hence a database of morphological descriptors is essential to help avoid initial taxonomic misclassification. A useful source which was updated in September 2018 is the ‘Catalog of Fishes’, giving morphological characteristics in aid of field identification of specimens.

An annual anti-food fraud exercise, Operation OPSON, coordinated by Europol and INTERPOL is supported by customs, police and national food regulatory bodies in addition to partners from the private sector. On 21 June 2019 Europol released a summary of OPSON VIII with over €100 million worth of fake food and drinks seized. Tampered expiry dates on cheese and chicken,
controlled medicines added to drink products and meat stored in unsanitary conditions were some of the offenses discovered during the operation.\textsuperscript{195}

In September 2019, the publication of the OECD\textsuperscript{196} report of March 18 2019 on 'Illicit trade: Trends in trade in counterfeit and pirated goods' was notified.\textsuperscript{197} This study examines the value, scope and trends of trade in counterfeit and pirated goods, including foodstuffs. It presents the overall scale of this trade and discusses which parts of the economy are particularly at risk. It also looks at the main economies of origin of fakes in global trade and analyses recent trends in terms of changing modes of shipment and the evolution of trade flows.

The Food Authentication Network, set up as a consequence of a recommendation in the Elliott Review, provides a comprehensive overview and regular updates on food fraud, food crime and fraud mitigation

1.8 Incidents

The FSA decided to cease the production of the numbers of food incidents as an annual report in June 2017,\textsuperscript{198} due to light demand for the statistics and difficulties in ensuring consistent categorisation. Instead, the underlying data is provided as open data on a monthly basis on the FSA website, although no analysis is provided.\textsuperscript{199}

1.9 Data science

International trade in agricultural and food products is more complex than other trade – regulations are stricter, paperwork more cumbersome and logistics more complex – mainly for safety and authenticity reasons. Detailed information exchange alongside the movement of goods in a supply chain is critically important and progress has been made in electronic, paperless, systems.

In April 2017 FSA published\textsuperscript{200} a report on data science from its Chief Scientific Adviser Professor Guy Poppy, his sixth Science Report. Advances in data science techniques are making the large amounts of data collected by the FSA and food businesses more valuable. The report shows how the Agency is bringing together a wide range of data, from the complex food industry ‘ecosystem’ to social media and consumer preferences, to explore ways that it can meet its regulatory responsibilities going forward and become data-driven. This also includes working in partnership on research with University College London’s Big Data Institute and the Office for National Statistics amongst others, to get the best value from data as well as supporting FSA objectives and learning with and from others. Data Science is feeding into the implementation of the Agency’s innovative new Surveillance Strategy and the ‘Regulating our Future’ change programme which is redesigning the FSA’s regulatory role.

The FSA published in April 2019 the latest science report by Chief Scientific Adviser Professor Guy Poppy. The report looks at how work on data standards aims to make FSA data available and easy to access, ensuring quality data that can be used across the food industry to help keep food safe

\textsuperscript{196} Organisation for Economic Co-operation and Development, OECD
\textsuperscript{197} http://www.oecd.org/gov/risk/trends-in-trade-in-counterfeit-and-pirated-goods-g2g9f533-en.htm
\textsuperscript{198} http://webarchive.nationalarchives.gov.uk/20180411170446/https://www.food.gov.uk/about-us/data-transparency-accounts/bureaus/miscburep
\textsuperscript{199} https://data.food.gov.uk/catalog/datasets
& protect public health. Case studies in food surveillance and collection and communication of inspection results, as well as data standards are described in the report.201

A United Nations publication outlines a framework for integrated agri-food information management, taking into account the functional needs of various stakeholders along the supply chain. The benefits as well as challenges involved in developing a comprehensive system are discussed. Some examples of existing paperless systems – which are considered good practices for agri-food trade – are also included together with the list of relevant international standards to be taken into account when implementing the systems. Practical recommendations for, and milestones in the enhancement of agri-food information systems for trade facilitation are provided, including a recommendation to develop a Single Window for Agri-food Trade (SWAT). This publication is aimed mainly at government officials involved in overseeing and making policies related to agri-food trade. It is also relevant to the private sector (both existing and potential traders), associations and any agri-food supply-chain stakeholders interested in making agri-food trade both safer and more efficient. This policy guide builds on the series of technical and legal guides produced by UNNExT to facilitate paperless trade implementation.202 Previous guides are also available.203

In November 2018 Defra published the ‘Food statistics pocketbook’ a publication giving an overview of statistics on food covering the economic, social and environmental aspects of food. It contains sections on the food chain, prices and expenditure and global and UK supply.204

1.10 Global data

Two useful compendia of data were published in late 2016: the World Bank 'Little green data book 2016'205 and the United Nations ‘World statistics pocketbook 2016’.206 The former is a ready reference on key environmental data for over 200 economies, organised under the headings of agriculture, forestry, biodiversity, energy, emission and pollution, and water and sanitation. The latter presents one-page profiles of 229 countries or areas of the world. The topics covered include: agriculture, balance of payments, education, energy, environment, food, gender, health, industrial production, information and communication, international finance, international tourism, international trade, labour, migration, national accounts, population and prices.

The European Commission published in December 2016 another edition of the common catalogue of varieties of agricultural plant species in accordance with the provisions of Article 17 of Council Directive 2002/53/EC of 13 June 2002 on the common catalogue of varieties of agricultural plant species. This 35th edition, which runs to over 800 pages, lists all the varieties, the seeds of which, pursuant to Article 16 of the Directive, are not subject to marketing restrictions relating to variety, except in the cases provided for in Article 16(2) and Article 18 of the Directive.207

In November 2018 the United Nations issued a new edition of The World Statistics Pocketbook. This is an annual compilation of key economic, social and environmental indicators, presented in one-page profiles. This edition includes profiles for the 30 world geographical regions and 232

203 http://unnext.unescap.org
206 http://unstats.un.org/unsd/publications/pocketbook
207 Common catalogue of varieties of agricultural plant species — 35th complete edition
countries or areas. The indicators shown are selected from the wealth of international statistical information compiled regularly by the UN Statistics Division and the Population Division.\textdegree 208

The Food Standards Australia New Zealand's (FSANZ) refreshed nutrient database was launched in January 2019.\textdegree 209

The Food & Agriculture Organisation, FAO, of the UN published ‘World food and agriculture. Statistical pocketbook 2018’. This pocketbook presents, at a glance, selected key indicators on agriculture and food security, and is meant to serve as an easy-to-access and quick reference for all stakeholders and partners involved in policy formulation or decision making processes. The indicators are presented in two sections, one thematic and one country-specific; and are organized along four main themes, setting, hunger dimensions, food supply and the environment.\textdegree 210

1.11 Machinery of government

An Order in Council\textdegree 211 was made under sections 1 and 2 of the Ministers of the Crown Act 1975 to make provisions in connection with the establishment of the Department for Business, Energy and Industrial Strategy, the Department for Exiting the European Union (and other departments).

The Food and Drink Sector Council (FDSC)\textdegree 212 which was announced in the BEIS Industrial Strategy white paper,\textdegree 213 met for the first time on 29 January 2018. The FDSC agreed priorities for the next 12 months, including a focus on boosting skills, enhancing agricultural productivity, improving the nation’s nutrition and building on emerging proposals to establish a sector deal. The Council will set up expert working groups to develop recommendations for industry and government on each of its priorities.\textdegree 214

1.12 Food and Agriculture Organization, FAO

FAO is an intergovernmental organization present in over 130 countries. The Organization is comprised of 194 Member States, two associate members and one member organization – The European Union.\textdegree 215 FAO published in January 2018 'The state of food security and nutrition in the World 2017: building resilience for peace and food security'.\textdegree 216 The summary to the publication explains that the 2030 Agenda for Sustainable Development and the UN Decade of Action on Nutrition 2016-2025 call on all countries and stakeholders to act together to end hunger and prevent all forms of malnutrition by 2030. This edition of 'The state of food security and nutrition in the world' marks the beginning of a regular monitoring of progress towards achieving the food security and nutrition targets set by the 2030 Agenda. In 2016 the number of chronically undernourished people in the world is estimated to have increased to 815 million, up from 777 million in 2015 although still down from about 900 million in 2000. After a prolonged decline, this recent increase could signal a reversal of trends. The food security situation has worsened, in particular in parts of sub-Saharan Africa, South-Eastern Asia and Western Asia, and deteriorations have been observed most notably

\textdegree 208 https://unstats.un.org/unsd/publications/pocketbook/
\textdegree 212 https://www.gov.uk/government/groups/food-and-drink-sector-council
\textdegree 216 http://www.fao.org/3/a-i7695e.pdf
in situations of conflict and conflict combined with droughts or floods. The apparent halt to declining hunger numbers is not yet reflected in the prevalence of child stunting, which continues to fall, though the pace of improvement is slower in some regions. Globally, the prevalence of stunting fell from 29.5 percent to 22.9 percent between 2005 and 2016, although 155 million children under five years of age across the world still suffer from stunted growth.

The publication goes on to cover wasting which affected one in twelve (52 million) of all children under five years of age in 2016, more than half of whom (27.6 million) live in Southern Asia. Multiple forms of malnutrition coexist, with countries experiencing simultaneously high rates of child undernutrition, anaemia among women, and adult obesity. Rising rates of overweight and obesity add to these concerns. Childhood overweight and obesity are increasing in most regions, and in all regions for adults. In 2016, 41 million children under five years of age were overweight. The number of conflicts is also on the rise. Exacerbated by climate-related shocks, conflicts seriously affect food security and are a cause of much of the recent increase in food insecurity. Conflict is a key driver of situations of severe food crisis and recently re-emerged famines, while hunger and undernutrition are significantly worse where conflicts are prolonged and institutional capacities weak. FAO calls for addressing food insecurity and malnutrition in conflict-affected situations. It requires a conflict-sensitive approach that aligns actions for immediate humanitarian assistance, long-term development and sustaining peace. FAO warn that the ambition of a world without hunger and malnutrition by 2030 will be challenging – achieving it will require renewed efforts through new ways of working.

In January 2018 FAO published ‘Trade and food standards’. This publication explains how international food safety standards are set through the Joint Food and Agriculture Organization of the United Nations and World Health Organization (FAO/WHO) Food Standards Programme – the Codex Alimentarius Commission – and how these standards are applied in the context of the World Trade Organization (WTO) Agreements on the Application of Sanitary and Phytosanitary Measures (SPS Agreement) and on Technical Barriers to Trade (TBT Agreement).

In order to trade internationally and have access to markets for high-value products, producers must be able to meet national food regulations. Complying with these requirements in export markets can be challenging, especially for smaller producers in developing and emerging economies. The use of international food standards worldwide not only contributes to public health, but also helps reduce trade costs by making trade more transparent and efficient, allowing food to move more smoothly between markets. Through the FAO/WHO Codex Alimentarius, members establish science-based, internationally agreed food standards. These international standards are recognized by the SPS Agreement, thus becoming a benchmark for international trade in food products. The SPS Agreement lays down the rules for food safety, animal and plant health protection measures in trade, to ensure that such measures do not act as unnecessary barriers to trade. Members are increasingly also referring to Codex standards in the context of the TBT Agreement, which applies to other food regulations including quality and labelling requirements. The WTO also provides a set of tools to facilitate international dialogue on food-related measures, and to resolve trade concerns when they arise. The publication describes the two organisations, how they operate together, and how countries can and should engage to keep international food standards up to date and relevant, and to resolve trade issues. The publication also highlights the need to invest in domestic capacities to be prepared now and in the future to keep food safe and to ensure that trade flows smoothly. Coordination between all relevant agencies within government as well as with stakeholders from the entire food supply chain is essential. Actors with responsibility

217 http://www.fao.org/3/a-i7407e.pdf
for food control systems require knowledge and skills. Investments in this area will allow a country
to more effectively protect public health, contribute to shaping international standards and take
advantage of trade opportunities. The publication also illustrates some of the drivers of change in
the area of food regulation, underlining the need for governments to be constantly attentive and
ready to pick up on challenges and new opportunities.

In September 2018 the UN Rotterdam Convention’s Chemicals Review Committee held its 14th
meeting at the Food and Agriculture Organization (FAO) Headquarters in Rome. Aimed to protect
human health and the environment by assisting governments to make informed decisions
concerning trade in pesticide and industrial chemicals, the meeting considered four hazardous
chemicals:

- The pesticide acetochlor, used for example as a herbicide on maize, known to be highly
toxic to aquatic organisms and posing a high risk to birds and non-targeted plants;
- The industrial chemical hexabromocyclododecane, used for example in flame retardants
and polystyrene foam insulation, known to be carcinogenic, neurotoxic and harmful for
human development as well as toxic to both aquatic and terrestrial species;
- The pesticide phorate, widely used to control insects on cotton, potatoes, coffee, beans
and corn; and which is extremely toxic, causing lethality at low doses, and with studies
showing poisonings and deaths amongst agricultural workers exposed to this active
ingredient;
- The industrial chemical perfluorooctanoic acid (PFOA), its salts and PFOA-related
compounds, widely used in domestic non-stick cooking ware and food-processing
appliances, surface treatment agents in textiles, paper and paints, firefighting foams and is
known to be toxic to humans and the environment with links to major health issues such as
kidney cancer, testicular cancer, thyroid disease, and pregnancy-induced hypertension.

The decision to list these chemicals for international trade measures will be taken at subsequent
Meetings of the Conference of the Parties (COPs), the next of which will be held in Geneva from
29 April to 10 May 2019.218

FAO published in July 2019 ‘The state of food security and nutrition in the World 2019’.219 The
report notes new evidence that the number of hungry people in the world continues to grow,
reaching more than 820 million. This year’s report introduces further analysis of food insecurity.
While severe food insecurity is associated with the concept of hunger, people experiencing
moderate food insecurity face uncertainties about their ability to obtain food, and have been forced
to compromise on the quality and/or quantity of the food they consume. The other side of the coin
is also noted in that overweight and obesity continue to increase in all regions, particularly among
school-age children and adults. See also the report for 2018.220

FAO also published, in 2019, ‘Agriculture and climate change: challenges and opportunities at the
global and local level – collaboration on climate-smart agriculture’. The impacts of climate change
are reducing the capacity of natural resources (biodiversity, soil and water) to sustain the food
demand of the world’s increasing population. Food security and climate change are therefore
interlinked challenges that need to be addressed simultaneously. Increasing resource efficiency in
agriculture and building resilience to climate risks are the key actions for undertaking these

challenges. This implies a significant transformation of agriculture and food systems, with concerted action and coordinated involvement of all stakeholders on a long-term perspective.\textsuperscript{221}

News updates from FAO are available.\textsuperscript{222}

\section*{1.13 The Transatlantic Trade and Investment Partnership (TTIP)}

Background to TTIP is available on the European Commission’s website.\textsuperscript{223} In July 2017 the European Parliament published a resolution giving detailed recommendations to the Commission on TTIP.\textsuperscript{224}

\section*{1.14 Control of mercury}

The Control of Mercury (Enforcement) Regulations 2017\textsuperscript{225} were made in December 2017, in force on 1 January 2018, and 1 April 2018. The regulations designate competent authorities (The Environment Agency, Northern Ireland Department of Agriculture, Environment and Rural Affairs, the Scottish Environment Protection Agency and the Natural Resources Body for Wales, in their respective jurisdictions) and sets offences and penalties. The regulations provide for the enforcement of Regulation (EU) 2017/852 on Mercury, adopted to fill gaps in existing EU mercury legislation and enable ratification of the Minamata Convention on Mercury. This Convention is designed to protect global human health and the environment from the adverse effects of exposure to mercury and includes restrictions on the import and export of mercury, requirements for the phasing out of the use of mercury in a number of products and processes, as well as measures on interim storage of mercury and its disposal once it becomes waste.

Council Decision (EU) 2018/1730 of 12 November 2018 confirmed the position to be taken on behalf of the European Union at the second meeting of the Conference of the Parties to the Minamata Convention on Mercury supporting adoption of guidelines on the environmentally sound interim storage of mercury, other than waste mercury, referred to in Article 10(2) and (3) of the Convention.\textsuperscript{226}

See also Section 2.9 for data on environmental concentrations of mercury in various foods.

\section*{1.15 Microplastics}

The prohibition in December 2017 in England of the use of microbeads in rinse-off personal care products was well-publicised. The Environmental Protection (Microbeads) (England) Regulations 2017 defines a ‘microbead’ as any water-insoluble solid plastic particle of less than or equal to 5 mm in any dimension.\textsuperscript{227}

The Environmental Protection (Microbeads) Regulations (Northern Ireland) 2019 were made on 12 February 2019, in force 11 March 2019. They mirror previous legislation in Great Britain.\textsuperscript{228}

\begin{footnotesize}
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\item \textsuperscript{221} http://www.fao.org/3/CA3204EN/ca3204en.pdf
\item \textsuperscript{222} http://www.fao.org/news/archive/news-by-date/2019/en/
\item \textsuperscript{223} http://ec.europa.eu/trade/policy/in-focus/ttip/
\item \textsuperscript{225} http://www.legislation.gov.uk/uksi/2017/1200/introduction/made
\item \textsuperscript{226} https://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1550006734072&uri=CELEX:32018D1730
\item \textsuperscript{227} http://www.legislation.gov.uk/ukils/2017/1312/contents/made
\item \textsuperscript{228} http://www.legislation.gov.uk/nisr/2019/18/contents/made
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FAO have published a literature review of microplastics in fisheries and aquaculture. The review finds that inadequate management of plastic waste has led to increased contamination of freshwater, estuarine and marine environments. It has been estimated that in 2010 between 4.8 million to 12.7 million tonnes of plastic waste entered the oceans. Abandoned, lost or otherwise discarded fishing gears are considered the main source of plastic waste by the fisheries and aquaculture sectors, but their relative contribution is not well known at regional and global levels. Adverse effects of microplastics ingestion have only been observed in aquatic organisms under laboratory conditions, usually at very high exposure concentrations that exceed present environmental concentrations by several orders of magnitude. In wild aquatic organisms microplastics have only been observed within the gastrointestinal tract, usually in small numbers, and at present there is no evidence that microplastics ingestion has negative effects on populations of wild and farmed aquatic organisms. Microplastic contamination of aquatic environments will continue to increase in the foreseeable future and at present there are significant knowledge gaps on the occurrence in aquatic environments and organisms of the smaller sized microplastics (less than 150 µm), and their possible effects on seafood safety. Currently there are no methods available for the observation and quantification of nanoplastics in aquatic environments and organisms. The review concludes that in humans the risk of microplastic ingestion is reduced by the removal of the gastrointestinal tract in most species of seafood consumed. However, most species of bivalves and several species of small fish are consumed whole, which may lead to microplastic exposure. A worst case estimate of exposure to microplastics after consumption of a portion of mussels (225 g) would lead to ingestion of 7 micrograms (µg) of plastic, which would have a negligible effect (less than 0.1 percent of total dietary intake) on chemical exposure to certain persistent, bioaccumulative and toxic contaminants (PBTs) and plastic additives.

The Environmental Protection (Microbeads) (Wales) Regulations 2018 were made on 19 June 2018 and in force on 30 June 2018. They mirror previous similar legislation. A civil sanctions regime is also introduced and Regulators are able to recover the costs of enforcement in the case of variable monetary penalties, compliance notices and stop notices.

Directive (EU) 2019/904 of the European Parliament and of the Council of 5 June 2019 on the reduction of the impact of certain plastic products on the environment promotes circular approaches that give priority to sustainable and non-toxic re-usable products and re-use systems rather than to single-use products. Microplastics do not fall directly within the scope of this Directive. Noting they contribute to marine litter, the recitals to the Directive note that the EU should adopt a comprehensive approach to the problem and encourage all producers to strictly limit microplastics in their formulations. The recitals give a comprehensive overview of the issues and the Directive gives definitions, for example, of ‘single-use plastic product’ and ‘oxo-degradable plastic’. Member States must take the necessary measures to achieve an ambitious and sustained reduction in the consumption of the single-use plastic products listed in Part A of the Annex to the regulation (e.g. cups and food containers). Targets and target dates are set. Member States must also prohibit the placing on the market of the single-use plastic products listed in Part B of the Annex (e.g. ‘cotton bud sticks’, cutlery and plates and expanded polystyrene take-away containers…) and of products made from oxo-degradable plastic. Other measures are envisaged for which the reader is referred to the Directive.

Tangential to this theme, the Environmental Protection (Cotton Buds) (Scotland) Regulations 2019 were made on 29 August and prohibit the manufacture and the sale of plastic stemmed cotton buds from 12 October 2019.\(^{232}\)

The Industrial Biotechnology Innovation Centre (IBioIC)\(^ {233}\) has published ‘A Review of Standards for Biodegradable Plastics’. The review aims to provide information on the mechanisms of biodegradation, and why not all plastic is biodegradable. Additionally, it aims to illustrate why this is a complicated issue, and how suitable testing for biodegradability must be carried out carefully to avoid unintended consequences and encourage the development of high-quality biodegradable materials. IBioIC suggests standards and legislation need to address risk but at the same time incentivise new product development.\(^ {234}\)

### 1.16 Metrology

Metrology is the science of measurement. The statutory and advisory functions of the Government Chemist benefit greatly by colocation with the UK National Measurement Laboratory (NML).\(^ {235}\) The NML, designated for chemical and bio-measurement, has established itself as one of the top measurement institutes worldwide. It forms part of the UK National Measurement System (NMS), a consortium of laboratories funded by BEIS that provides the core measurement infrastructure for the UK.\(^ {236}\) The aims of the NML are twofold: (a) ensuring trust and confidence in chemical and bio-measurements in the UK as identified by government strategy and industry needs and (b) addressing measurement challenges of the future to foster innovation, promoting productivity and economic growth. NML research spans advanced therapeutics, diagnostics, safety and security, including food, and encompasses pure measurement research, calibration, reference materials and training and consultancy. The NML also sits within the international metrology community, supporting global consistency and traceability of measurement through its activities under the auspices of the International Bureau of Weights and Measures (BIPM), the organisation that maintains a coherent system of units. The European Association of National Metrology Institutes (EURAMET) is the Regional Metrology Organisation of Europe. Its mission is to develop and disseminate an integrated, cost effective and internationally competitive measurement infrastructure for Europe, taking into account the needs of industry, business and governments. Two main tools to achieve these goals are the European Metrology Research Programme (EMRP) and the European Metrology Programme for Innovation and Research (EMPIR).\(^ {237}\)

The Weights and Measures Act 1985 (Amendment) and Units of Measurement Regulations 1986 (Amendment) Regulations 2019,\(^ {238}\) made 3 September 2019, in force 13 June 2020 amend the title regulations, both of which make provision for legal units of measurement for use in the United Kingdom. They partly implement Commission Directive 2019/1258\(^ {239}\) of 23 July 2019 amending, for the purpose of its adaptation to technical progress, the Annex to Council Directive 80/181/EEC as regards the definitions of SI base units, which relates to the definition of units of measurement. The amendments in the Commission Directive update European law to reflect seven new definitions of expressions of measurement and indications of quantity of the International System


\(^{233}\) [http://www.ibioic.com/](http://www.ibioic.com/)


\(^{236}\) [https://www.gov.uk/government/publications/national-measurement-system/uk-national-measurement-system](https://www.gov.uk/government/publications/national-measurement-system/uk-national-measurement-system)

\(^{237}\) [https://www.euramet.org/about-euramet/](https://www.euramet.org/about-euramet/)


of Units (SI) adopted by the General Conference on Weights and Measures at its 26th meeting which took place from 13 to 16 November 2018. The amendments do not alter the value of those units of measurement, but substitute new definitions expressed in terms of natural constants.

The seven defining constants of the SI are:
- the caesium hyperfine frequency \( \Delta \nu_{\text{Cs}} \);
- the speed of light in vacuum \( c \);
- the Planck constant \( h \);
- the elementary charge \( e \);
- the Boltzmann constant \( k \);
- the Avogadro constant \( N_A \); and
- the luminous efficacy of a defined visible radiation \( K_{\text{cd}} \).

The SI was previously defined in terms of seven base units and derived units defined as products of powers of the base units. The seven base units were chosen for historical reasons, and were, by convention, regarded as dimensionally independent: the metre, the kilogram, the second, the ampere, the kelvin, the mole, and the candela. This role for the base units continues in the present SI even though the SI itself is now defined in terms of the defining constants above. Further information including the full definitions and magnitudes of the constants is available at Bureau International des Poids et Mesures, BIPM.\(^{240}\)

### 1.17 Forensic science

Mainstream forensic science has some interaction with food law. For example, one of the investigations of the horse meat incident relied in part upon fingerprint evidence, and investigations of allergen fatalities often involve a multiagency approach including police as well as Trading Standards Officer (TSO) and Environmental Health Officer (EHO) participation. Thus it is useful to record relevant items that may have a tangential bearing on the conduct of food and feed law enforcement. Background material is to be found on the website of the UK Forensic Science Regulator. The Forensic Science Regulator ensures that the provision of forensic science services across the criminal justice system is subject to an appropriate regime of scientific quality standards.\(^{241}\) See also Crown prosecution Service guidance on the use of expert evidence.\(^{242}\) Local Authority specific guidance is available in a readable text book on investigation and prosecution.\(^{243}\)

The Accreditation of Forensic Service Providers Regulations 2018 apply to the whole of the UK and are in force from 25 March 2019. These Regulations transpose Council Framework Decision 2009/905/JHA of the 30 November 2009 on accreditation of forensic service providers carrying out laboratory activities. The scope of the laboratory activities to which the Regulations apply is limited to DNA-profiles or fingerprint data. The Regulations do not affect the existing legal framework regarding the admissibility and assessment of evidence in legal proceedings. Regulation 4 requires forensic service providers conducting laboratory activities to be accredited to the requirements of standard EN ISO/IEC 17025 on general requirements for the competence of testing and calibration laboratories. Regulation 5 requires specified law enforcement authorities (as defined in a Schedule to these Regulations) to recognise the results of accredited forensic service providers in other EU

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\(^{240}\) [https://www.bipm.org/en/measurement-units/](https://www.bipm.org/en/measurement-units/)


Member States as being equally reliable as the result of a laboratory activity provided by a UK accredited forensic service provider.244

Regular updates are available on the website of the UK Forensic Science Regulator.245

1.18 Food waste

Commission Delegated Decision (EU) 2019/1597 of 3 May 2019 supplementing Directive 2008/98/EC on a common methodology and minimum quality requirements for the uniform measurement of levels of food waste.246

2 Food safety

2.1 Food hypersensitivity – (Food Allergy & Food Intolerance)

Background to this topic is to be found in papers published or contributed to from the Government Chemist capability building research on food allergen measurement.247-250

Official risk management of food allergy depends mainly on food labelling. Food ingredients that may trigger food allergy (priority major allergens) or hypersensitivity reactions (gluten and sulfites) are specified in Annex II to Regulation 1169/2011 (the ‘Food Information to Consumers Regulation’, see Section 3.1 for a fuller discussion of this labelling regulation). If included in a prepacked foodstuff the designated ingredients must be emphasized, for example in bold print in the list of ingredients. Disclosure provisions also apply to Annex II foods in prepacked items that are not required to bear a list of ingredients and food sold non-prepacked. The global standard for food allergen labelling is that of the Codex Alimentarius.251 However, unintended allergens, which might cross contaminate the supply chain during harvest, transport, storage or processing, are treated differently. Food business operators must implement a risk assessment in order to establish whether a hazard is likely to occur, and seek to either eliminate this risk, or reduce the risk of contamination to acceptable levels below which only the most sensitive allergenic subject might react. Advisory (“may contain …”) labelling is often used but should only be applied when there is a demonstrable and significant risk of allergen contamination. Risk assessment approaches have been developed by the Allergen Bureau Voluntary Incidental Trace Allergen Labelling, VITAL® and the Integrated Approaches to Food Allergen and Allergy Management (iFAAM) consortium to manage food allergen risk. These apply milligram per kilogram allergen protein ‘action levels’ derived from the estimated eliciting dose extrapolated from dose-distribution relationships for the allergen and the food serving size. The eliciting dose is the predicted amount of allergenic food that may provoke an allergic reaction in a given percent of the population.248

244 http://www.legislation.gov.uk/uksi/2018/1276/note/made
245 https://www.gov.uk/government/organisations/forensic-science-regulator
250 Walker et al. (2016) Flawed food allergen analysis – health and supply chain risks and a proposed framework to address urgent analytical needs, Analyst, 141: 24-35
In December 2017 the Commission published a Notice\textsuperscript{252} dated 13 July 2017 under document number 2017/C 428/01 giving further guidance on Annex II to Regulation 1169/2011. The guidance deals with ways of providing allergen information for pre-packed foods, both when the food bears or does not bear a list of ingredients, labelling of the same allergen derived from several ingredients or processing aids, exemptions when the name of the food clearly refers to the substance or product concerned, voluntary repetition, and updating of Annex II.

The convicted owner of the restaurant which caused the death of Paul Wilson appealed his conviction and sentence. The case was heard before Lord Justice Hickinbottom, Mr Justice Openshaw and His Honour Judge Topolski QC (sitting as a Judge of the Court of Appeal (Criminal Division)) on 12 October 2017. Grounds of appeal were (a) the judge’s directions to the jury on a number of issues including on ‘breach of duty’, ‘proof of legal causation’, ‘standard of care owed by the Appellant to customers’, ‘standard of proof and vicarious liability’, ‘foreseeability and risk of death’, ‘truthfulness of the appellant’, and (b) the sentence (six years) was manifestly excessive. All grounds of appeal were carefully considered and rejected. The appeal in respect of both conviction and sentence was dismissed.\textsuperscript{253}

An appeal was allowed by one of the caterers convicted for the manslaughter of Megan Lee who suffered an acute asthma attack and died two days later in hospital after consuming a meal found to contain peanut protein.\textsuperscript{254}

Following the cumin and mahaleb cases, guidance launched on 7 June 2016 provides food companies that use culinary dried herbs and spices with information on best practice in assessing and protecting the authenticity of these products. The guidance was developed by the British Retail Consortium (BRC), Food and Drink Federation (FDF) and Seasoning and Spice Association (SSA) in liaison with the FSA and FSS.\textsuperscript{255, 256}

Changes to European legislation took effect in mid-2016 which affect gluten-free labelling. Regulation (EC) No 41/2009 provided a legal framework around the term gluten-free and was repealed on 20 July 2016. From this date, rules relating to gluten are provided by Regulation (EU) No 1169/2011 on the provision of food information to consumers (FIC), and Commission Implementing Regulation (EU) No 828/2014;\textsuperscript{257} national provisions will allow enforcement at UK level.\textsuperscript{258}

Regulation (EU) No 828/2014 stipulates that the statement “gluten-free” may only be made where the food as sold to the final consumer contains no more than 20 mg kg\textsuperscript{-1} of gluten. The statement “very low gluten” may only be made where the food, consisting of or containing one or more ingredients made from wheat, rye, barley, oats or their crossbred varieties which have been specially processed to reduce the gluten content, contains no more than 100 mg kg\textsuperscript{-1} of gluten in the food as sold to the final consumer. Additionally, oats contained in a food presented as gluten-free or very low gluten must have been specially produced, prepared and/or processed in a way to avoid contamination by wheat, rye, barley, or their crossbred varieties and the gluten content of such oats cannot exceed 20 mg kg\textsuperscript{-1}.

\textsuperscript{253} Neutral Citation Number: [2017] EWCA Crim 1783, Case No: 201603723 B3, http://www.bailii.org/ew/cases/EWCA/Crim/2017/1783.html
\textsuperscript{254} https://www.bailii.org/ew/cases/EWCA/Crim/2019/837.html
\textsuperscript{255} https://www.fdf.org.uk/news.aspx?article=7539
\textsuperscript{256} https://www.fdf.org.uk/herbs-spices-guidance.aspx
\textsuperscript{257} http://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1471529878473&uri=CELEX:32014R0828
\textsuperscript{258} https://www.coeliac.org.uk/about-us/news/changesto-european-legislation-on-gluten-free-labelling/
National provisions were made by the Food Information (Scotland) Amendment Regulations 2016,1 which came into force on 20 July 2016. These affect SSI 2014/312 which is amended, and SSI 2010/355 which is revoked. These Regulations make provision to enforce in Scotland the requirements of Commission Implementing Regulation (EU) No 828/2014 on the requirements for the provision of information to consumers on the absence or reduced presence of gluten in food (‘Regulation 828/2014’). Regulation 2 makes amendments to the Food Information (Scotland) Regulations 2014 to ensure that Articles 3(1) and 4 of Regulation 828/2014 can be enforced. In particular, they have the effect of making it an offence to fail to comply with those Articles and they ensure that powers of entry are available under section 32 of the Food Safety Act 1990 for the purposes of enforcing those Articles. Regulation 3 revokes the Foodstuffs Suitable for People Intolerant to Gluten (Scotland) Regulations 2010.

Commission Implementing Regulation (EU) No 828/2014 was also implemented:
- In Northern Ireland by the Food Information (Amendment) Regulations (Northern Ireland) 2016.2 The Foodstuffs Suitable for People Intolerant to Gluten Regulations (Northern Ireland) 2010 were revoked (note the explanatory note to the 2016 regulations incorrectly cites the latter as 2016 rather than 2010);
- In Wales by the Food Information (Wales) (Amendment) Regulations 2016 which revoke the Foodstuffs Suitable for People Intolerant to Gluten (Wales) Regulations 2010.

The fifth FSA Chief Scientific Adviser’s report by Professor Guy Poppy focused on food allergy and intolerance, explaining in a readable way the complex and evolving science behind these conditions. The report was launched on 4 November 2016 at a Food Allergy and Food Intolerance Research Programme workshop in London.262

The FSA publishes regular reports of surveys into information about the public’s self-reported behaviours, attitudes and knowledge relating to food issues. Of those who reported an adverse reaction or avoided certain foods in 2017, the most common foods that people reported having an adverse reaction to were cows’ milk and cows’ milk products (22%), cereals containing gluten (13%) and molluscs, e.g. mussels, oysters (11%).

The ‘Food and You’ consumer survey (Wave 5) published by FSA in April 2019 included information on adverse reactions to foods. One in six (17%) of respondents said that they suffered adverse reactions when eating certain foods. Women were more likely than men to report an adverse reaction (19% of women, compared with 14% of men). A smaller percentage (5%) reported that they avoided certain foods that might cause an adverse reaction. In total, 22% reported actual or potential adverse reactions. These proportions are unchanged since Wave 4 (2016). Respondents who either suffered adverse reactions or avoided certain foods that might cause an adverse reaction were asked whether they experienced any reaction to a list of 14 different foods. Of those who reported an adverse reaction or avoided certain foods, cow’s milk and products made with cow’s milk was the most common cause of reaction (23% of affected respondents), followed by fruit (16%) and cereals containing gluten (13%). 32% of respondents said they suffered from an adverse reaction to another type of food not mentioned in the list. Further details are available in the report.

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Anaphylaxis to the trigger allergen by a sensitised individual, which is always disturbing and sometimes fatal, requires the rapid parenteral (intramuscular) administration of adrenalin. The Human Medicines (Amendment) Regulations 2017 allow auto-injectors containing adrenaline to be administered in schools in an emergency to pupils who are known to require such medication. The regulations apply to England and Northern Ireland.

AOAC INTERNATIONAL (formerly Association of Official Analytical Chemists), published a special edition of its journal, J AOAC International, on food allergens. The edition contained three papers from the Government Chemist. Michael Walker, Malcolm Burns and colleagues described the science behind the ground breaking analysis for allergens by ELISA, molecular biology, and protein mass spectrometry during the investigation of the almond and mahaleb incidents in 2015. Michael and co-authors Hazel Gowland and John Points discussed managing food allergens in the UK retail supply chain in a second paper. Milena Quaglia, Kate Groves and Adam Cryar assessed recovery of food allergens from solid processed matrices applying SI (International System of Units) traceably quantified milk protein solutions and a novel extraction method in a third paper in the special edition. The special edition spanned the globe with contributions from five continents on topics as diverse as food allergen labelling and regulation, quantitative ELISA, targeted and novel mass spectrometry approaches to allergen analysis and analytical devices for use by consumers. The edition is open access and is available on the J AOAC International website.

A further open access JAOAC edition including food allergen analysis by mass spectrometry was published in March 2019.

In an interesting development, SCIEX, the mass spectrometry company, released an application note on food allergen screening for 12 food allergens in one analysis.

In June 2019 the Food & Drink Federation (FDF) 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) joined Coeliac UK, Anaphylaxis Campaign and the British Retail Consortium (BRC) as supporting partners of the guidance. The document was 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.

The FSA, held an extraordinary Board meeting in May 2019 to discuss its work on food hypersensitivity and the consultation on the labelling of food prepacked for direct sale. Following this, the Chair confirmed she had written to the Defra Secretary of State, Michael Gove, to inform him of the Board’s decision to recommend full ingredient labelling on prepacked for direct sale food. It was noted that dialogue was ongoing with the industry to ensure that concerns around the challenges of implementation were addressed, and adequate resourcing was available to work towards the ambition for making the UK the best place in the world for people living with food

http://aoac.publisher.ingentaconnect.com/content/aoac/jaoac-pre-prints?jsessionid=10w11fgh7as.x-ic-live-01
https://www.fdf.org.uk/Gluten-Labelling.aspx
On 25 June Mr Michael Gove, then Environment Secretary, confirmed a new law will be developed to require food businesses to include full ingredients labelling on pre-packaged foods.\footnote{https://www.food.gov.uk/news-alerts/news/summary-of-discussions-at-the-fsa-board-meeting-on-19-june-2019}

This led to the Food Information (Amendment) (England) Regulations 2019 which were made on 4 September 2019, in force 1 October 2021.\footnote{https://www.gov.uk/government/news/gove-to-introduce-nataschas-law} These Regulations amend the Food Information Regulations 2014. New regulation 5A provides that food that is prepacked for direct sale (PPDS), whether supplied to a final consumer or to a mass caterer, must have a list of ingredients provided directly on the package or on a label attached to the package. There is an exemption for packaging or containers the largest surface of which has an area of less than 10 cm\(^2\). There is also an exemption where an offer for sale is made by means of distance communication. New regulation 6A provides that food that is PPDS, whether supplied to a final consumer or to a mass caterer, must have the name of the food provided directly on the package or on a label attached to the package. There is an exemption where an offer for sale is made by means of distance communication. The territorial extent of the amendment regulations is England and Wales and the territorial application is England only. These regulations arose from the tragic death in 2016 of Natasha Ednan-Laperouse occasioned by her known allergy to sesame. An artichoke and olive tapenade baguette which had been prepacked for direct sale was bought and inspected by the deceased teenager for details of contents. The sales outlet had acted with regard to allergen labelling at the time which for PPDS required a general description and signage highlighting that allergy information was available on questioning staff. The Coroner at the inquest commented that it was fair to say that the signage was difficult to see and there was evidence that there were occasions when the signposting stickers were absent. As part of the specification sesame, an Annex II allergen was included in the bread mix at a ratio of 2.41 %. The Coroner wrote to the Secretary of State Defra to consider whether large food business operators should benefit from the dispensation available to PPDS sales in the Food Information Regulations. The Coroner’s report led to a consultation which resulted in the above regulations.

On 18 September 2019 the Food Standards Agency (FSA) Board confirmed a series of measures to protect those with food allergies and intolerances. This followed the conclusion of the inquest into the tragic death of Owen Carey, who died after having an allergic reaction to milk at a London restaurant (Byron). The actions include:

- issuing a clear and easy to follow aide-memoire for enforcement officers (Environmental Health Officers and Trading Standards Officers) which is focused specifically on the action they should be taking within business in relation to food allergies;
- publishing an urgent update of the highly-regarded ‘Safer Food Better Business’ guide, including a review of on the allergens information included;
- at the end of 2019, launching of an awareness campaign to remind businesses and consumers about how to keep people with food allergies safe;
- implementing a pilot project to develop better reporting of allergic reactions;
- focusing on the concerns raised by Owen’s case at the next Industry Leadership Forum on food hypersensitivity in November 2019;
- meeting with Byron\footnote{Inquest held 28.04.2019, Inner South London Coroner’s Court before Ms Briony Ballard Assistant Coroner. The deceased (DoB 07.04.1999) suffered from a number of allergies, including dairy. On 22 April 2017, he went to Byron restaurant at the 02 centre, Greenwich, and selected a grilled chicken breast and fries, believing them to be free of dairy. The chicken was in fact marinated in buttermilk. The deceased made the serving staff aware of his allergies. The menu was reassuring in that it http://www.legislation.gov.uk/uksi/2019/1218/contents/made} and their local authority to discuss the detail of Owen’s case and lessons learned;
once all information is available, commission a full root cause analysis of this specific incident to ensure that lessons are shared.

FSA funded research press released in September 2019 has found that exercise and sleep deprivation can put people with a peanut allergy at greater risk of a reaction. The main findings of the study were:

- The average (mean) reactivity threshold of the participants when exercise and sleep deprivation were not applied was 214 mg of peanut protein which equates to roughly one peanut (330 mg);
- Exercise and sleep deprivation each individually lowered the average amount of peanut required to elicit an allergic reaction by approximately half;
- Mean estimated eliciting doses (ED) for 1% of the population were 1.5 mg during non-intervention challenge, 0.5 mg following sleep and 0.3 mg following exercise.
- The results show that as little as 1/30th of a peanut can cause a reaction in the most sensitive people which was 1 in 20 individuals with a peanut allergy.

2.2 Contaminants

Regulation (EC) No 1881/2006 remains the primary European legislation, the latest consolidated version of which was published in July 2017. Domestic implementation is via a set of ‘Contaminants in Food’ regulations made in each country of the UK in 2013, for example the Contaminants in Food (England) Regulations 2013. A search of http://www.legislation.gov.uk/ on the search term ‘contaminants’ will list the current statutory instruments, their amendments and predecessors. A useful summary of contaminant information is available on the European Commission website. A guidance document for competent authorities for the control of compliance with EU legislation on aflatoxins is available. Please see below for further details on individual contaminants.

See also Section 5.10 on import controls which often feature mycotoxin controls.

The 83rd report of the Joint FAO/WHO Expert Committee on Food Additives was published in June 2017. It includes evaluations of technical, toxicological and/or dietary exposure data for six contaminants or groups of contaminants (aflatoxins, 4,15-diaceotyoxyscirpenol (DAS), fumonisins, glycidyl esters, 3-MCPD esters and 3-MCPD, sterigmatocystin) as well as an evaluation of co-exposure of fumonisins with aflatoxins.

The Court of Justice of the EU (CJEU) on 11 September 2018 dismissed an action seeking the annulment in part of Commission Regulation (EU) 2015/1933 of 27 October 2015 amending Regulation (EC) No 1881/2006 as regards maximum levels for polycyclic aromatic hydrocarbons in cocoa fibre, banana chips, food supplements, dried herbs and dried spices. All costs were awarded against the applicants.
EU Exit

The Contaminants in Food (Amendment) (EU Exit) Regulations 2019 were made on 18 March 2019, in force on exit day. The Regulations are made in exercise of the powers conferred by the European Union (Withdrawal) Act 2018 (c.16) in order to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. In particular, the Regulations address the conferral of functions by retained EU law on, or in relation to, EU entities which no longer have functions in that respect under EU law in relation to the United Kingdom. The Regulations make amendments to retained direct EU legislation in the field of contaminants in food. Part 2 amends retained direct EU legislation for the whole of the United Kingdom.

The measures amended are:

- The framework law, Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food;
- Law on maximum legal levels, Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and Commission Regulation (EC) No 124/2009 of February 2009 setting maximum levels for the presence of coccidiostats or histomonostats in food resulting from the unavoidable carry-over of these substances in non-target feed, and

EFSA is currently consulted for the assessment of risk; in the future this role will be undertaken by the Food Safety Authority which will be the FSA in England, Wales and Northern Ireland and in Scotland by FSS. Where necessary to the effective functioning of the retained EU law, certain functions are assigned to appropriate UK entities via the Secretary of State for Health and Social Care as the risk manager. The requirements to inform the European Commission of new evidence or data will be removed. In the future this would remain the responsibility of the Food Safety Authority to consider and where necessary recommend action to be taken on any such evidence. EU legislation currently allows other European Member States to benefit from derogations to the legislation for foods marketed only on their territories. As foods benefitting from these derogations do not leave the respective countries, these provisions are no longer relevant after exit. Currently EU Member States are required to report national monitoring of nitrates in leafy vegetables to EFSA; this will not be necessary after exit. References to “Member States”, “Community” or ‘national’ at various places will be replaced with UK relevant references, e.g. “sampling to be done according to the rules of the MS” will become “sampling to be done according to United Kingdom rules”. A Schedule to the Regulations sets out an additional Annex (Annex 5) to Commission

Regulation (EU) 2017/644 (as it is transposed into UK law) laying down methods of sampling and analysis for the control of levels of dioxins, dioxin-like PCBs and non-dioxin-like PCBs in food. This gives definitions and sets action levels for the relevant compounds.

2.2.1 Sampling and analysis for contaminants

Commission Regulation (EC) No 333/2007 lays down the methods of sampling and analysis for the official control of levels of certain contaminants in foodstuffs. This was amended by Commission Regulation (EU) 2016/582 of 15 April 2016 as regards the analysis of inorganic arsenic, lead and polycyclic aromatic hydrocarbons and certain performance criteria for analysis. As recorded previously, Regulation (EC) No 1881/2006 was amended by Commission Regulation (EU) 2015/1006 to set maximum levels for inorganic arsenic. In light of this, specific procedures for analysis for inorganic arsenic are required. EN standard 13804 on the determination of elements and their chemical species has been updated. The maximum levels for polycyclic aromatic hydrocarbons (PAH) in cocoa beans and derived products are on a fat basis. Proficiency tests performed by the European Union Reference Laboratory for PAH indicate divergences in the determination of the fat content. It is therefore appropriate to harmonise the approach for the determination of the fat content. These changes are set out in Regulation (EU) 2016/582. 284

Polychlorinated biphenyls, PCBs, are mentioned in Council Directive 96/23/EC 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products, the annexes of which deal with official sampling. The latest consolidated version is that of 1 July 2013. 285

2.2.2 Mycotoxins

Previous quarterly reports should be consulted for information, e.g. on ergot, erucic acid and tropane alkaloids, and the impact of mycotoxins in developing countries.

In December 2016 an error was corrected in Commission Regulation (EC) No 401/2006 of 23 February 2006 laying down the methods of sampling and analysis for the official control of the levels of mycotoxins in foodstuffs. The error regarding units seems to have been introduced by Regulation (EU) No 519/2014 of 16 May 2014 in the table in Annex II that prescribed performance criteria for methods for the determination of aflatoxins. Concentrations were stated in mg kg\(^{-1}\) and while it was no doubt generally recognised by practicing analysts that the units should be µg kg\(^{-1}\) in keeping with the limits, a Corrigendum was issued to make this clear. 286

2.2.3 Cyanide in raw apricot kernels

An EFSA opinion 287 has confirmed the acute health risks from the presence of cyanogenic glycosides in raw apricot kernels and their derived products owing to amygdalin, the major cyanogenic glycoside present, being degraded to hydrocyanic acid (cyanide) by chewing. Hydrocyanic acid (cyanide) is highly toxic and the acute reference dose would be exceeded by consumption of only a very few unprocessed apricot kernels. Thus Commission Regulation (EU) 2017/1237 of 7 July 2017 288 amended Regulation (EC) No 1881/2006 to set a maximum level for
hydrocyanic acid of 20 µg kg⁻¹ in unprocessed whole, ground, milled, cracked, or chopped apricot kernels placed on the market for the final consumer. The operator who places these products on the market for the final consumer must provide upon request from the competent authority evidence of compliance with the maximum level. Sampling for the control of compliance with the maximum must be performed in accordance with part D.2 of Annex I to Commission Regulation (EC) No 401/2006.

2.2.4 Dioxins and related compounds

Regulation 1881/2006 establishes, with certain derogations, maximum levels for non-dioxin-like polychlorinated biphenyls (PCBs) dioxins and furans and for the sum of dioxins, furans and dioxin-like PCBs in certain foodstuffs. Please refer to previous editions of this review for further details.²⁸⁹

Commission Recommendation 2013/711/EU²⁹⁰ sets out action levels for polychlorinated dibenzo-p-para-dioxins and polychlorinated dibenzofurans (PCDD/Fs) and dioxin-like PCBs in food. The action levels are a tool to be used by competent authorities and food business operators to highlight those cases where it is appropriate to identify a source of contamination and to take the necessary measures in order to reduce or eliminate it.

Commission Regulation (EU) 2017/644 of 5 April 2017²⁹¹ laid down methods of sampling and analysis for the control of levels of dioxins, dioxin-like PCBs and non-dioxin-like PCBs in certain foodstuffs and repealed Regulation (EU) No 589/2014. The rationale for additional control of sampling and analysis included ensuring that food business operators applying the controls performed within the framework of Article 4 of Regulation (EC) No 852/2004 (see Section 2.14) apply representative sampling procedures and appropriate laboratory performance criteria. Interestingly, the European Union Reference Laboratory for Dioxins and PCBs has found that analytical results in certain cases are not reliable when appropriate laboratory performance criteria are not applied by laboratories performing the analysis of samples taken by food business operators. Regulation 2017/644 also deletes the use of a decision limit as provided for in Commission Decision 2002/657/EC for the analysis of dioxins and PCBs in food, in favour of an expanded uncertainty using a coverage factor of 2, giving a level confidence of approximately 95%. The regulation also provides for reporting requirements for physico-chemical methods used for screening in line with the reporting requirements for bioanalytical screening methods and makes other minor amendments.

It is important to minimise persistent organic pollutants finding their way into food and feed, and some (e.g. Dioxins and PCBs) are regulated in contaminants law. It is appropriate therefore to mention that the Persistent Organic Pollutants (Various Amendments) Regulations 2019 were made on 9 July 2019. These Regulations supplement Regulation (EU) 2019/1021 of the European Parliament and of the Council on persistent organic pollutants (recast). Regulation (EU) 2019/1021 replaces and repeals Regulation (EC) No 850/2004 of the European Parliament and of the Council on persistent organic pollutants. Regulations 3 to 5 make various amendments to the following:

- The Environment Act 1995 (c. 25),
- The Hazardous Waste (England and Wales) Regulations 2005 (S.I. 2005/894), and

2.2.5 Glycidyl fatty acid esters

Glycidyl fatty acid esters (2,3-epoxy-1-propanol fatty acid esters) are process contaminants found at highest levels in refined vegetable oils and fats, e.g. refined palm oil generated where they arise during the deodorisation step. Glycidyl fatty acid esters are hydrolysed in the gastrointestinal tract to glycidol, a genotoxic carcinogen. Their formation, occurrence, analysis, and elimination have been reviewed\(^{292}\) including by EFSA.\(^{293}\) Commission Regulation (EU) 2018/290 of 26 February 2018\(^{294}\) amended Regulation 1881/2006 to establish maximum concentrations of glycidyl fatty acid esters in vegetable oils and fats, infant formula, follow-on formula and foods for special medical purposes intended for infants and young children. The maxima are: 1000 µg kg\(^{-1}\) for vegetable oils and fats placed on the market for the final consumer or for use as an ingredient in food with the exception of:

1. vegetable oils and fats destined for the production of baby food and processed cereal-based food for infants and young children ....... 500 µg kg\(^{-1}\);
2. infant formula, follow-on formula and foods for special medical purposes intended for infants and young children (powder) ....... 75 µg kg\(^{-1}\) until 30 June 2019 and 50 µg kg\(^{-1}\) as from 1 July 2019;
3. infant formula, follow-on formula and foods for special medical purposes intended for infants and young children (liquid) ....... 10.0 µg kg\(^{-1}\) until 30 June 2019 and 6.0 µg kg\(^{-1}\) as from 1 July 2019.

2.2.6 Seaweed – metals and iodine

Commission Recommendation (EU) 2018/464 of 19 March 2018\(^{295}\) advised Member States and food and feed business operators to monitor the concentrations of arsenic, cadmium, iodine, lead and mercury in seaweed, halophytes (plants growing in waters of high salinity) and products based on seaweed. Examples include bladderwrack, dulse, Irish moss, purple laver and types of kelp. There are currently no maximum limits in Regulation 1881/2006 for these substances in seaweed and halophytes, except for seaweed based food supplements. For mercury, currently under Regulation (EC) No 396/2005 a maximum residue level (MRL) for algae and prokaryotic organisms is established at the default level of 0.01 mg kg\(^{-1}\). Seaweed and halophytes form an increasingly important contribution to the consumption patterns of certain EU consumers hence data are required to enable an accurate estimation of exposure. Occurrence data should also be gathered for food additives based on seaweed, including E400, E401, E403, E404, E405, E406, E407, E407a and E160a(iv). Basic sampling and analysis advice is given, e.g. methylmercury and total mercury should preferably be measured and the analysis of arsenic should include inorganic and total arsenic and, if possible, other relevant arsenic species.

In 2006 the Scientific Committee for food established an upper limit for iodine intake of 600 µg per day for adults and of 200 µg a day for children of 1-3 years. It indicated that the ingestion of iodine-rich algal products, particularly dried products, can lead to dangerously excessive iodine intakes, if such products contain more than 20 mg iodine/kg dry matter and the exposed population lives in an area of endemic iodine deficiency.


In relation to iodine see also Section 3.6, Novel Foods: Regulation (EU) 2018/460 of 20 March 2018 authorised the placing on the market of Ecklonia cava phlorotannins as a novel food.

2.3 Non regulated contaminants

There are some contaminants for which legislation is not currently appropriate. Some compounds arise as artefacts of food processing or cooking, examples include:

- Acrylamide
- Glycerol based process contaminants (MCPD and GE)
- Endocrine disruptors
- Nickel

Updates on the above are in previous editions of this review and further information is recorded below as it arises.

2.3.1 Acrylamide

In 2002 it was discovered that acrylamide, a potential carcinogen, can be formed in food by the reaction of the amino acid asparagine with reducing sugars (particularly glucose and fructose) as part of the Maillard Reaction (a complex series of reactions between amino acids and reducing sugars, usually at increased temperatures). Since then, major international efforts have been mounted to investigate the principal sources of dietary exposure, to assess the associated health risks and develop risk management strategies. In February 2017 FSA carried out an awareness campaign (Go for Gold) to help people understand how to minimise exposure to acrylamide when cooking at home.

In November 2017 Commission Regulation (EU) 2017/2158 established mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food. Based on EFSA conclusions with respect to the carcinogenic effects of acrylamide and in the absence of any consistent and mandatory measures to be applied by food businesses in order to lower levels of acrylamide, it was considered necessary to reduce the presence of acrylamide in foodstuffs where raw materials contain its precursors by laying down appropriate mitigation measures. The approaches include implementation of good hygiene practice and application of hazard analysis and critical control point (HACCP) principles. Procedures are set out in the Regulation to allow the reduction of the level of exposure to acrylamide and benchmark concentrations have been developed to gauge the effectiveness of mitigation through sampling and analysis which is required of food businesses. Official controls should include sampling and analysis. The benchmark concentrations will be regularly reviewed by the Commission and complementary to this Regulation, the setting of maximum concentrations for acrylamide in certain foods will be considered in accordance with Regulation (EEC) No 315/93 following the entry into force of this Regulation which will apply from 11 April 2018.

The analytical method performance characteristics are laid down in Annex III to the Regulation and include recovery of 75-110\%, repeatability (RSD\textsubscript{r}), reproducibility (RSD\textsubscript{R}), limit of detection (LOD) and limit of quantification (LOQ) criteria. Analysis for acrylamide can be replaced by measurement of product attributes (e.g. colour) or process parameters provided that a statistical correlation can be demonstrated between the product attributes or process parameters and the acrylamide level.

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If the analytical result, corrected for recovery but not taking into account the measurement uncertainty, indicates that a product has exceeded the benchmark level, or contains acrylamide at a level higher than anticipated (taking into account previous analyses, but lower than the benchmark level), then the Food Business Operator (FBO) must carry out a review of the mitigation measures applied and take additional available mitigation measures to ensure that the acrylamide level in the finished product is below the benchmark level. This must be demonstrated by the undertaking of a new representative sampling and analysis, after the introduction of the additional mitigation measures.

The benchmark acrylamide concentrations range from 40 µg kg\(^{-1}\) for certain baby foods, 500 µg kg\(^{-1}\) for ready-to-eat chips (French fries), 750 µg kg\(^{-1}\) for potato crisps, to 850 µg kg\(^{-1}\) for instant (soluble) coffee. Readers should consult the Regulation for details of the mitigation measures, however in brief these include, for example for chips, the use of potato varieties with lower sugar content and storage of potatoes at a temperature higher than 6 °C, washing the potato chips prior to frying, and frying temperatures below 175 °C.

See also the FSA website section on acrylamide\(^{299}\) and FoodDrink Europe toolkits.\(^{300}\) FSA and FSS are working with the British Hospitality Association and other key stakeholders to develop simple guidance which will help the catering and foodservice sectors comply with new rules. Guidelines to aid understanding of the enforcement of the legislation will also be available in 2018.\(^{301}\)

### 2.4 Food additives


Regulation (EC) No 1333/2008 is enforced in the UK by the Food Additives, Flavourings, Enzymes and Extraction Solvents (name of UK country) Regulations 2013 in each country of the UK.\(^{303-306}\)

A database of additives is available on the European Commission website.\(^{307}\) and entries on specific additives will be retained until captured by the database unless the category is of general interest. Food Additives Legislation Guidance to Compliance (October 2015) is available from FSA.\(^{308}\)

Regulation (EU) No 231/2012\(^{309}\) sets specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008. A compendium of food additive specifications is available online.\(^{310}\)

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\(^{299}\) https://www.food.gov.uk/safety-hygiene/acrylamide

\(^{300}\) https://www.fooddrinkeurope.eu/publications/category/toolkits/

\(^{301}\) https://www.food.gov.uk/business-guidance/acrylamide-legislation

\(^{302}\) http://ec.europa.eu/food/food/fAEF/additives/guidance_en.print.htm

\(^{303}\) http://www.legislation.gov.uk/uksi/2013/2210/contents/made

\(^{304}\) http://www.legislation.gov.uk/wsi/2013/2591/contents/made

\(^{305}\) http://www.legislation.gov.uk/ssi/2013/266/contents/made


\(^{307}\) http://ec.europa.eu/food/safety/food_improvement_agents/additives/database_en


\(^{310}\) http://www.fao.org/3/a-i6413e.pdf
In the US, at the direction of the California Legislature, the Office of Environmental Health Hazard Assessment (OEHHA) is conducting a risk assessment of the potential adverse health impacts of synthetic food dyes on children, with a focus on neurobehavioral and other neurologic effects.311

The Joint FAO/WHO Expert Committee on Food Additives, JECFA, regularly publishes reviews on food additives,312,313 the latest being of the 87th meeting, Rome, 4-13 June 2019 for which the summary and conclusions were issued on 26 June 2019.314 The safety of six food additives (Black carrot extract, Brilliant Black PN, Carotenoids (provitamin A), Gellan gum, Potassium polyaspartate and Rosemary extract) and the specifications for five other food additives (Cassia gum, Citric and fatty acid esters of glycerol, Metatartaric acid, Mannoproteins from yeast cell walls, and Steviol glycosides) were considered.

A corrigendum was published to Commission Regulation (EU) 2018/1497 of 8 October 2018 amending Annex II to Regulation (EC) No 1333/2008 on food additives to remove the entry for food subcategory 17.3 ‘Food supplements supplied in a syrup-type or chewable form’ owing to difficulties in the interpretation of this subcategory.315

Commission Regulation (EU) 2019/801 of 17 May 2019 amended Annex II to Regulation (EC) No 1333/2008 to allow the use of mono- and diglycerides of fatty acids (E 471) on certain fresh fruits. E 471 is used as a glazing agent for a surface treatment of fresh fruits and vegetables, to form a thin, inert, physical barrier layer against moisture loss and oxidation to protect the nutritional quality and extend the shelf life. EFSA raised no safety concerns on their use on fruits that are mainly imported from countries with a tropical/subtropical climate and of which peels are usually not consumed, i.e. citrus fruit, melons, pineapples, bananas, papayas, mangoes, avocados and pomegranates.316

Commission Regulation (EU) 2019/891 of 28 May 2019 amended Annexes I and II to Regulation (EC) No 1333/2008 as regards the functional class of ‘stabilisers’ and to permit the use of ferrous lactate (E 585) on the mushroom Albatrellus ovinus as a food ingredient in Swedish liver pâtés. Better understanding of the technological function of ferrous lactate (E 585) in Albatrellus ovinus, shows it changes the colour of mushrooms from white to dark by reacting with, e.g. polyphenols. Thus this does not fall under the current functional class of ‘stabilisers’ nor any other listed functional class and a minor change is made to accommodate this. In Sweden, certain liver pâtés (‘leverpastej’) traditionally contain the mushroom Albatrellus ovinus wherein ferrous lactate is used to give a desired dark colour to this naturally white mushroom.317

2.4.1 Casein and caseinates

The status of food additives in caseinates was clarified by aligning Annex II with the provisions of Directive (EU) 2015/2203318 on caseins and caseinates intended for human consumption. A food category ‘edible caseinates’ was established and the additives authorised in edible caseinates included with the respective conditions of use by Commission Regulation (EU) 2016/691 of 4 May 2016.319 Compositional standards for caseinates are given in the Directive, see Section 3.3.1.

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313 https://www.who.int/foodsafety/areas_work/chemical-risks/jecfa/en/
314 https://www.who.int/foodsafety/areas_work/chemical-risks/JEFA87_Summary_Report.pdf?ua=1
2.4.2 Cochineal, Carminic acid, Carmines

Commission Regulation (EU) 2018/1472 of 28 September 2018 amended Annex II to Regulation (EC) No 1333/2008 and the Annex to Commission Regulation (EU) No 231/2012 as regards Cochineal, Carminic acid, Carmines (E 120). Continuing the new risk assessment of additives permitted in the Union before 20 January 2009 EFSA looked at these colours and recommended revision of the Acceptable Daily Intake (ADI) was not required. However, the name should more accurately reflect the material used and the specifications should be updated as regards the percentage of material not accounted for, the maximum limits for toxic elements and the presence of proteinaceous compounds. These recommendations are put into effect by Regulation 2018/1472 which revises the name of the additive to ‘E 120 Carminic Acid, Carmine’ and amends the specification.320

Commission Regulation (EU) 2019/800 of 17 May 2019 amended Annex II to Regulation (EC) No 1333/2008 to extend the of the use of carminic acid, carmine (E 120) to certain meat products traditional in French Overseas Territories, e.g. traditional salted pork offal and beef specialities, such as groin de porc à la créole, queue de porc à la créole, pied de porc à la créole and paleron de bœuf à la créole.321

2.4.3 Gallates – removed from permitted list

New risk assessments have been carried out on various antioxidants with the result that, owing to lack of adequate toxicological data, octyl gallate (E 311) and dodecyl gallate (E 312) were removed from the permitted list by Commission Regulation (EU) 2018/1481 of 4 October 2018 amending Annexes II and III to Regulation (EC) No 1333/2008 and the Annex to Commission Regulation (EU) No 231/2012. Foods containing octyl gallate and/or dodecyl gallate that were lawfully placed on the market before the entry into force of this Regulation may continue to be marketed until 25 April 2019.322

2.4.4 Gel forming additives in jelly confectionery

Certain gel forming additives are prohibited in jelly confectionery that conforms with the definition of ‘jelly mini-cups’ given in Part E of Annex II of Regulation 1333/2008. A summary of the background to this, testing products to assess if they conform to the definition of a ‘jelly mini-cup’ and technical appeals to the Government Chemist in this area was published in the September 2017 edition of the IFST house journal FS&T.323

2.4.5 Hydroxypropyl cellulose (L-HPC)

Commission Regulation (EU) 2018/1461 of 28 September 2018 amended Annex II to Regulation (EC) No 1333/2008 and the Annex to Commission Regulation (EU) No 231/2012 to permit the use of low-substituted hydroxypropyl cellulose (L-HPC) in food supplements following an application for authorisation. EFSA evaluated the safety of L-HPC as a food additive and concluded that there was no safety concern from the proposed use in food supplements in solid form (tablet), at a maximum use level of 20,000 mg kg⁻¹ and a typical use level of 10,000 mg kg⁻¹. L-HPC is water insoluble cellulose that facilitates the manufacturing of solid food supplements in tablet form due to its good compressibility and binding properties. Being insoluble in water, it absorbs water while

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323 https://www.fstjournal.org/features/31-3/choking-hazards
increasing in volume. The increased volume makes the tablet disintegrating rapidly providing a fast release of the nutrients in the stomach. 324

2.4.6 Nitrites – Denmark national provisions

Commission Decision (EU) 2018/702 of 8 May 2018 (notified under document C(2018) 2721) approved national provisions in Denmark which are more stringent that those of Regulation (EC) No 1333/2008 for the addition of nitrite to certain meat products. A lower maximum of 60 mg kg\(^{-1}\) applies against corresponding maxima in Regulation 1333/2008 of 100 mg kg\(^{-1}\) or 150 mg kg\(^{-1}\). The Danish authorities supplied data on consumption of meat products, exposure to nitrites, the prevalence of botulism and the formation of nitrosamines. The decision document should be considered for a fully reasoned opinion. However, in brief, the Commission, advised by EFSA, took into account the health benefits invoked by the Danish government on reduction of exposure to nitrites in meat products and that trade does not appear to be affected at all or only to a very limited extent. The national provisions are approved subject to monitoring conditions for a limited period of 3 years. 325

2.4.7 Polyglycerol polyricinoleate

Annex II to Regulation 1333/2008 authorised polyglycerol polyricinoleate (E 476) in ‘Sauces’ (to a maximum of 4 000 mg kg\(^{-1}\)), but only for dressings. Commission Regulation (EU) 2018/682 of 4 May 2018 amended Annex II to Regulation 1333/2008 to extend the use of polyglycerol polyricinoleate to emulsified sauces to the same maximum. 326

In accordance with Annex II to Regulation 1333/2008, polyvinyl alcohol-polyethylene glycol-graft-co-polymer (E 1209) is authorised as a food additive in the food category 17.1 ‘food supplements supplied in a solid form including capsules and tablets, excluding chewable forms’. According to the current EU specifications, the maximum permissible amount of ethylene glycol and diethylene glycol, which are present as impurities in the food additive polyvinyl alcohol-polyethylene glycol-graft-co-polymer (E 1209), is 50 mg kg\(^{-1}\) for each of them. Following an application to increase this to 620 mg kg\(^{-1}\), and consultations including with EFSA, the concentration was increased to ‘not more than 400 mg kg\(^{-1}\) for ethylene glycol individually or in combination with diethylene glycol’ in line with JECFA specifications. 327

2.4.8 Potassium carbonate

Commission Regulation (EU) 2017/1270 of 14 July 2017328 amended Annex II to Regulation 1333/2008 to allow the use of potassium carbonate (E501) on peeled, cut and shredded fruit and vegetables at quantum satis levels. The salt is permitted only in prepacked refrigerated unprocessed fruit and vegetables ready for consumption and prepacked unprocessed and peeled potatoes. During preparation of fresh cut fruit and vegetables, enzymatic activities may lead to a loss in quality of the products, such as browning and structural losses, and to food waste. In order to avoid browning, ascorbic acid (E300) can be used. However, ascorbic acid tends to break down cell tissue, leading to softening and discoloration of fruit and vegetables after a few days. The use of potassium carbonate (E501) allows for a more efficient protection against browning as it functions as a stabilizer and acidity regulator and minimizes the damage to tissue caused by ascorbic acid.

2.4.9 Propellants in colour preparations
Commission Regulation (EU) 2017/874 of 22 May 2017 amended Annex III to Regulation 1333/2008 to permit the use of butane (E943a), isobutane (E943b) and propane (E944) in sprays in order to obtain an appropriate homogenous coverage of colours on foods.  

2.4.10 Sorbitan esters – specifications
Commission Regulation (EU) 2018/1462 of 28 September 2018 amended the Annex to Regulation (EU) No 231/2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 as regards specifications for certain sorbitan esters (E 491 Sorbitan monostearate, E 492 Sorbitan tristearate and E 495 Sorbitan monopalmitate). A reference to the congealing range as an identification method was removed as not an optimal method for identification due to a lack of a clear and common methodology. It was replaced with acid value, iodine value (not more than 4) and gas chromatography.

2.4.11 Sulphites
In April 2014 EFSA published a major review of the widely used additives sulphur dioxide and the sulphites group, which are included as a legislated allergen group in the Food Information Regulation 1169/2011 owing to possible intolerance reactions and recorded probable fatalities in consumers sensitive to sulphites in food. EFSA also noted that endogenous sulphites can be generated as a consequence of the body’s normal processing of sulphur-containing amino acids and that sulphites may occur as a consequence of fermentation and are naturally present in a number of foods and beverages. EFSA confirmed that although the toxicological database was limited, the current group ADI of 0.7 mg SO₂ equivalent/kg bw per day (derived using a default uncertainty factor of 100) would remain adequate but should be considered temporary whilst the database was improved. The EFSA Panel further concluded that exposure estimates to sulphur dioxide-sulphites were higher than the group ADI for all population groups.

2.4.12 Thaumatin
Commission Regulation (EU) 2018/677 of 3 May 2018 amended Annex II to Regulation 1333/2008 to extend the use of Thaumatin (E 957) as a flavour enhancer in ‘Sauces’ and ‘Potato, cereal-, flour- or starch-based snacks’ at a maximum level of 5 mg kg⁻¹ in each food category.

2.4.13 Additives in wine
Wine making is controlled by Commission Regulation (EC) No 606/2009 which lays down authorised oenological practices (Annex I A). The International Organisation of Vine and Wine (OIV) discuss and adopt oenological practices which may be subsequently incorporated in EU law. For examples please see the previous edition of this report.

quality and stability of wine and its use does not have an impact on the sensory properties. The
proposed use in wine is at a maximum of 300 mg L\(^{-1}\) with typical levels in the range of 100-200 mg
L\(^{-1}\).

No 606/2009 to permit the use of filter plates containing zeolites y-faujasite to adsorb haloanisoles
and the treatment of wine with potassium polyaspartate.\(^{335}\)

2.4.14 Additives in additives

Annex III to Regulation (EC) No 1333/2008 lays down a Union list of food additives approved for
use in food additives, food enzymes, food flavourings, nutrients and their conditions of use.
Commission Regulation (EU) 2017/1271 of 14 July 2017\(^{336}\) amended Annex III to permit the use
of silicon dioxide (E551) as an anticaking agent in potassium nitrate (E252) up to 10,000 mg kg\(^{-1}\).

2.4.15 Flavourings

Flavourings and certain food ingredients with flavouring properties are controlled by Regulation
regulation is regularly updated, readers should refer to Eur Lex for the latest version as significant
amendments are mentioned here on a quarterly basis but only major updates are retained.

to remove from the EU permitted list the flavouring substance 4,5-epoxydec-2(trans)-enal following
an EFSA opinion which raised a safety concern with respect to genotoxicity.\(^{338}\)

Regulation 1334/2008.\(^{339}\)

(EC) No 1334/2008 to allow inclusion of pyroligneous distillate (FL no. 21.001, ‘rum ether’) in the
EU list of flavourings. EFSA\(^{341}\) noted this product is a complex mixture of more than eighty individual
constituents and that the presence of genotoxic substances is of safety concern, e.g. furans and
other constituents associated with genotoxicity and carcinogenicity. However the Czech and the
Slovak Republics asked the Commission to retain use of pyroligneous distillate in the traditional
spirit drinks tuzemák and tuzemský. Accordingly, Regulation 2018/1246 permits the flavouring in
these specific spirit drinks with a reference in their labelling to its presence. Contrary to the request
of the applicant company it is not permitted in any other food or drink.

873/2012 on transitional measures concerning the EU list of flavourings and source materials set
out in Annex I to Regulation (EC) No 1334/2008. This was to allow products already on the market
or labelled prior to 22 April 2010 and containing the flavouring ‘grill flavour concentrate (vegetable)’

FL No 21.002 to be sold until the end of their date of minimum durability or use-by-date. The application for the approval of the flavouring had been received two days before the expiry date for applications (22 October 2015) and a transition period is appropriate while studies requested by EFSA are completed.

Commission Regulation (EU) 2018/1482 of 4 October 2018 amended Annex I to Regulation (EC) No 1334/2008 to note (via removal of a footnote) that an evaluation of caffeine and theobromine had been carried out with satisfactory outcomes. The maximum concentrations remain between 70 mg kg\(^{-1}\) and 150 mg kg\(^{-1}\) depending on the food category.\(^{343}\)

Commission Regulation (EU) 2018/1649 of 5 November 2018 amended Annex I to Regulation (EC) No 1334/2008 to remove from the EU list of flavouring substances the following: p-mentha-1,4(8)-dien-3-one (FL No 07.127), 2-aminoacetophenone (FL No 11.008), and 4-acetyl-2,5-dimethylfuran-3(2H)-one (FL No 13.175). The persons responsible for placing them on the market have withdrawn the application. A transition period for foods placed on the market or dispatched from a third country before 26 November 2018 is permitted to the end of the date of minimum durability or use by date.\(^{344}\)

Commission Regulation (EU) 2019/799 of 17 May 2019 amended Annex I to Regulation (EC) No 1334/2008 to remove the flavouring substance furan-2(5H)-one from the EU approved list therein following EFSA noting that it is genotoxic \textit{in vivo}.\(^{345}\)

### 2.4.16 Phosphates

Commission Regulation (EU) 2018/74 of 17 January 2018 amended Annex II to Regulation 1333/2008 to extend the use of phosphoric acid, phosphates and di-, tri- and polyphosphates (E338-452) to use in frozen vertical meat spits (e.g. for doner kebabs). This followed a 2015 application for the authorisation of these additives as stabilisers and humectants in frozen vertical meat spits falling under the food category 08.2 ‘Meat preparations as defined by Regulation (EC) No 853/2004’ in Part E of Annex II to Regulation (EC) No 1333/2008. The recital to Regulation 2018/74 explains that use of phosphates is required for a partial extraction and breakdown of meat proteins to form a protein film on vertical meat spits to bond meat pieces together in order to ensure homogenous freezing and roasting. The recital goes on to state that “… phosphates ensure that meat remains juicy during thawing and that vertical meat spits remain stable.” This technological need was recognised for frozen vertical rotating meat spits made of sheep, lamb, veal or beef treated with liquid seasoning or from poultry meat treated with or without liquid seasoning used alone or combined as well as sliced or minced and designed to be roasted by a food business operator. Thoroughly roasted meat strips are then consumed by the final consumer. The application was regarded not to pose a food safety risk. The maximum limit is 5000 mg kg\(^{-1}\) as P\(_2\)O\(_5\).\(^{346}\)

### 2.4.17 Microcrystalline cellulose

Commission Regulation (EU) 2018/75 of 17 January 2018 amended the Annex to Regulation 231/2012 on specifications for food additives to correct the solubility criteria in the specification for microcrystalline cellulose (E460(i)). This now states: “insoluble in water, ethanol, ether and dilute

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mineral acids. Practically insoluble or insoluble in sodium hydroxide solution (concentration: 50 g NaOH/L).\(^ {347} \)

2.4.18 Sweeteners no longer permitted in fine bakery wares

Commission Regulation (EU) 2018/97 of 22 January 2018 amended Annex II to Regulation 1333/2008 to delete the use of sweeteners in fine bakery wares. Directive 94/35/EC authorised the use of sweeteners in ‘fine bakery products for special nutritional uses’ which also covered ‘foods for persons suffering from carbohydrate metabolism disorders (diabetes)’ regulated by Council Directive 89/398/EEC. However, the scientific basis for setting specific compositional requirements for those foods was lacking and Regulation 609/2013 abolished the concept of ‘foodstuffs for particular nutritional uses’, including that of ‘food for persons suffering from carbohydrate metabolism disorders (diabetes)’. Therefore, the authorisation of E950 Acesulfame K, E951 Aspartame, E952 Cyclamic acid and its Na and Ca salts, E954 Saccharin and its Na, K and Ca salts, E955 Sucralose, E959 Neohesperidine DC, E961 Neotame, E962 Salt of aspartame-acesulfame and E969 Advantame in ‘fine bakery products for special nutritional uses’ in accordance with Article 7(c) of Regulation (EC) No 1333/2008 is no longer justified.\(^ {348} \)

2.4.19 Calcium sorbate prohibited

Commission Regulation (EU) 2018/98 of 22 January 2018 amended Annexes II and III to Regulation 1333/2008 and the Annex to Commission Regulation 231/2012 to delete references to the preservative calcium sorbate (E203). Following a call from EFSA for genotoxicity data on calcium sorbate, pursuant to its programme for the re-evaluation of food additives laid down in the Commission Regulation (EU) No 257/2010, no data were forthcoming. Thus calcium sorbate has been removed from the EU list of approved food additives. Sorbic acid and potassium sorbate remain on the list.\(^ {349} \)

2.4.20 Food additives in supplements – ‘category 17’

Commission Regulation (EU) 2018/1497 of 8 October 2018 amended Annex II to Regulation (EC) No 1333/2008 to give greater clarity to food category 17 and the use of food additives in food supplements. The permitted list of food additives is based on categories of food to which they may be added. In Part D of that list, food category 17 covers food supplements as defined in Directive 2002/46/EC excluding food supplements for infants and young children. Food category 17 includes three subcategories: 17.1 ‘Food supplements supplied in a solid form including capsules and tablets and similar forms, excluding chewable forms'; 17.2 ‘Food supplements supplied in a liquid form’ and 17.3 ‘Food supplements supplied in a syrup-type or chewable form’. Part E of the Union list sets out the authorised additives for each of these subcategories and their conditions of use. Discussions with Member States (at government experts' level) revealed that there are difficulties and misinterpretation on 17.3 ‘Food supplements supplied in a syrup-type or chewable form’. In order to avoid problems, syrup- and chewable-forms should be categorised as liquid and solid forms, respectively. Therefore food subcategory 17.3 is deleted and the titles of food subcategories 17.1 and 17.2 reworded to ‘Food supplements supplied in a solid form, excluding food supplements for infants and young children’ and ‘Food supplements supplied in a liquid form, excluding food supplements for infants and young children’, respectively. This will better reflect which products are covered by/included in each of the food subcategories. As a result of the deletion of food subcategory 17.3 food additives entries which were included in that food subcategory should be covered by/included in each of the food subcategories. As a result of the deletion of food subcategory 17.3 food additives entries which were included in that food subcategory should be


transferred to either food subcategory 17.1 or 17.2 to ensure that there is transparency and legal certainty regarding the use of food additives in those foods. For clarity and enforcement purposes also the title of food category 17 should be amended to ‘Food supplements as defined in Directive 2002/46/EC’. In addition clarification that a maximum use level for the food additives in food category 17 applies to the food ready for consumption.\textsuperscript{350}

A corrigendum was published to Commission Regulation (EU) 2018/1497 of 8 October 2018 amending Annex II to Regulation (EC) No 1333/2008 on food additives to remove the entry for food subcategory 17.3 ‘Food supplements supplied in a syrup-type or chewable form’ owing to difficulties in the interpretation of this subcategory.\textsuperscript{351}

\subsection*{2.5 Endocrine-disrupting compounds}

There is growing interest in the possible health threat posed by endocrine-disrupting chemicals in the environment, food, and consumer products. Endocrine-disrupting compounds interfere with hormone biosynthesis, metabolism, or action resulting in a deviation from normal homeostatic control or reproduction and may have effects on male and female reproduction, breast development and cancer, prostate cancer, neuroendocrinology, thyroid, metabolism and obesity, and cardiovascular endocrinology. The group of molecules identified as potential endocrine disruptors is highly heterogeneous, structurally diverse and includes polychlorinated biphenyls (PCBs), polybrominated biphenyls (PBBs), dioxins, bisphenol A (BPA), phthalates, some pesticides, and pharmaceutical agents such as diethylstilbestrol (DES). Natural chemicals found in human and animal food (e.g. phytoestrogens, including genistein and coumestrol) can also act as endocrine disruptors although with lower binding affinity to receptors than the above compounds.\textsuperscript{352}

Commission Delegated Regulation (EU) 2017/2100 of 4 September 2017\textsuperscript{353} set out scientific criteria for the determination of endocrine-disrupting properties pursuant to Regulation (EU) No 528/2012 of the European Parliament and Council. The full definition is set out in an Annex. A substance shall be considered as having endocrine-disrupting properties with respect to humans or non-target organisms, where it meets the criteria set out in section A or section B of the Annex. With regard to humans a substance shall be considered as having endocrine-disrupting properties if it shows a defined adverse effect in an intact organism or its progeny, has an endocrine mode of action and the adverse effect is a consequence this as assessed by defined scientific evaluation. With respect to non-target organisms the criteria are similar.

Substances with an intended biocidal mode of action, within the meaning of point 6.5, Title 1 of Annex II of Regulation (EU) No 528/2012, to control target organisms other than vertebrates via their endocrine system, present a mode of action which is not expected to be relevant for vertebrates. These substances consequently do not generally pose a risk via this intended mode of action to humans and vertebrates in the environment and are particularly effective and useful in integrated pest management. Thus if the intended biocidal mode of action of the active substance being assessed consists of controlling target organisms other than vertebrates via their endocrine systems, the effects on organisms of the same taxonomic phylum as the targeted one shall not be considered for the identification of the substance as having endocrine-disrupting properties with respect to non-target organisms.

Commission Regulation (EU) 2018/605 of 19 April 2018 amended Annex II to Regulation (EC) No 1107/2009 concerning the placing of plant protection products (pesticides) on the market by setting out scientific criteria for the determination of endocrine disrupting properties in similar terms to Regulation 2017/2100. A weight of evidence approach is advocated for example the approach provided for in Regulation (EC) No 1272/2008 on classification, labelling and packaging of substances and mixtures. See also Balls et al., 2006. A Corrigendum was issued to Regulation 2018/605 correcting relevant dates from October to November in 2018 and 2025 as the regulation applied in each of those years.


2.6 Extraction solvents

Directive 2009/32/EC applies to extraction solvents used or intended for use in the production of foodstuffs or food ingredients, other than extraction solvents used in the production of food additives, vitamins and other nutritional additives, unless listed in its Annex I.

2.7 Food contact materials (FCM)

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 provides the framework law on materials and articles intended to come into contact with food, implemented in England by the Materials and Articles in Contact with Food (England) Regulations 2012 with equivalents in Scotland, Wales and Northern Ireland. The national regulations implement the requirements of EU Directives (which are not directly applicable) relating to ceramic articles (84/500/EC) and regenerated cellulose film (2007/42/EC). They additionally maintain the controls on vinyl chloride polymer/co-polymer in Directive 78/142/EEC that are not covered under the Food Contact Plastics Regulation.

More detailed provisions are as follows:

- Regulation 2023/2006 on Good Manufacturing Practice
- Regulation 450/2009 on 'Active and Intelligent' Materials and Articles
- Regulation 10/2011 (The 'Food Contact Plastics' Regulation)
- Regulation 1895/2005 on the use of certain epoxy derivatives

The above legislation is best accessed via EUR-Lex although useful advice and links are available on the Commission websites, including a link to database on Food Contact Materials.

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359 See EUR-Lex for up to date versions of legislation: http://eur-lex.europa.eu/homepage.html
360 See the FSA website for general comments and links to national legislation across the UK: http://www.food.gov.uk/business-industry/manufacturers/contaminants-fcm-guidance/about-the-regulations
Regulation 10/2009 has been extensively amended by Commission Regulation (EU) 2016/1416\(^{363}\) and Commission Regulation (EU) 2017/752 of 28 April 2017\(^{364}\). Relevant EFSA opinions were incorporated and textual errors corrected, the definition ‘hot-fill’ was clarified, and other technical clarifications made including new specific migration limits. In addition in Annex III Table 3, ‘Food simulants for tests to demonstrate compliance with the overall migration limit’, was updated. In Annex IV, point 8(iii) was replaced by ‘(iii) the highest food contact surface area to volume ratio for which compliance has been verified in accordance with Article 17 and 18 or equivalent information’.

Commission Regulation (EU) 2018/831 of 5 June 2018 amended Regulation 10/2011, Annex I, in respect of certain entries concerning FCM substances. For entry No 822 the specific migration limit (SML) for ‘ perchloric acid, salts’ was reduced from 0.05 mg kg\(^{-1}\) to 0.002 mg kg\(^{-1}\). For No 974 (phosphorous acid, mixed 2,4-bis(1,1- dimethylpropyl)phenyl and 4-(1,1- dimethylpropyl)phenyl triesters) the SML was increased from 5 mg kg\(^{-1}\) to 10 mg kg\(^{-1}\). Entries were added for 1066 1,2,3,4-tetrahydronaphthalene-2,6-dicarboxylic acid, dimethyl ester and 1068 [3-(2,3- epoxypropoxy)propyl]trimethoxy silane.\(^{365}\)

Commission Regulation (EU) 2019/37 of 10 January 2019 amended and corrected technical aspects of Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food. These included a typographical error in the English version of Commission Regulation (EU) 2018/831 authorising 1,2,3,4-tetrahydronaphthalene-2,6-dicarboxylic acid, dimethyl ester (FCM substance No 1066 and CAS No 23985-75-3) and the addition to permitted lists of a series of compounds that have had favourable assessments by EFSA. The authorisation of the FCM substance No 1067 for the manufacture of other polycarbonates or under other conditions, requires that the total migration of polycarbonate oligomers with a molecular weight below 1000 Da does not exceed 0.05 mg/kg food. Analytical methods to determine the migration of these oligomers are complex and not necessarily available to competent authorities. Therefore, business operators placing on the market the final article or material containing that substance are required to provide a description of the method and a calibration sample if required by the method. Table 3 of Annex III to Regulation (EU) No 10/2011 assigns food simulants to be used for tests to demonstrate compliance. There is an ambiguity as to the food simulants which are to be used for the overall migration testing in particular of milk products. This is because although milk itself has a relatively neutral pH (pH 6.5-6.8), certain processed (fermented or soured) milk products have acidic pH ranges between 4.0 and 4.5. This could erroneously be interpreted to mean that acidic milk products are tested only with food simulant D1 instead of with food simulant B. It is therefore clarified by specifying the pH of the listed milk products using the pH value of 4.5 as the cut-off value.\(^{366}\)

Commission Regulation (EU) 2019/1338 of 8 August 2019 amended Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food to authorise poly((R)-3-hydroxybutyrate-co-(R)-3-hydroxyhexanoate). Migration limits are established and business operators placing on the market the final article or material containing this substance are required to include in the supporting documentation referred to in Article 16 of Regulation (EU) No 10/2011 a description of the method and a calibration sample if required by the method.\(^{367}\)

The Materials and Articles in Contact with Food (Scotland) Amendment Regulations 2019 were made on 5 February 2019, in force 28 March 2019. They amend the Materials and Articles in

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Contact with Food (Scotland) Regulations 2012 to provide for the enforcement of Commission Regulation (EU) 2018/213 on the use of bisphenol A in varnishes and coatings intended to come into contact with food. They also make other minor amendments in relation to definitions of EU legislation, competent authorities, make it an offence to obstruct a person acting in the execution of powers under Regulation 2018/213, provide for sentencing in relation to any offences, the time limit for prosecutions and other administrative matters.368

Commission Recommendation (EU) 2019/794 of 15 May 2019 set up a coordinated control plan for 1 June 2019 to 31 December 2019 to look at the prevalence of certain substances migrating from materials and articles intended to come into contact with food (notified under document C(2019) 3519). The focus of the plan is on targeted substances from food contact materials (FCM) and their migration, and overall migration from plastic food contact materials. The targeted substances include primary aromatic amines (PAA), formaldehyde and melamine, phenol, bisphenols, phthalates and non-phthalate plasticisers, fluorinated compounds and metals in various FCM. A total of 250 samples are envisaged across the EU member states, including the UK.369

2.7.1 Recycled plastic

2.7.2 Domestic implementation
In August 2017 the Materials and Articles in Contact with Food (Amendment) Regulations (Northern Ireland) 2017371 amended the Materials and Articles in Contact with Food Regulations (Northern Ireland) 2012 to provide for the continued enforcement of Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food) as amended by Commission Regulation (EU) No. 2016/1416. Those amendments include removal of certain offences so as to enable improvement notices to be served to require the same compliance. The failure to comply with an improvement notice becomes an offence under Article 9(2) of the Food Safety (Northern Ireland) Order 1991 (regulation 12 and 14). Examples include, in the 2012 regulations, regulations 7(2) (obligation under Art. 13 of Regulation 450/2009 on supporting documentation), 14(2) (making available certain compositional details to competent authorities), 16(4) (prohibition of use of BFDGE, NOGE373 and contravention of the specific migration limit for BADGE374 and certain derivatives) and others. Consequential administrative amendments are also made.

In Wales the equivalent Materials and Articles in Contact with Food (Wales) (Amendment) Regulations 2017, Rheoliadau Deunyddiau ac Eitemau mewn Cysylltiad â Bwyd (Cymru) (Diwygio) 2017 were made.375

2.7.3 Updates on permitted substances and monomers

372 BFDGE, bis(hydroxyphenyl)methane bis(2,3-epoxypropyl)ethers, or Bisphenol-F DiGlycidyl Ether
373 NOGE, novolac glycidyl ethers.
374 BADGE, 2,2-bis(4-hydroxphenyl)propane bis(2,3-epoxypropyl) ether or Bisphenol-A DiGlycidyl Ether
Following favourable EFSA opinions Commission Regulation (EU) 2018/79 of 18 January 2018 updated Regulation (EU) No 10/2011 on plastic materials and articles with the following substances that may be used in food contact materials:

a) butadiene, styrene, methyl methacrylate, butyl acrylate copolymer cross-linked with divinylbenzene or 1,3-butanediol dimethacrylate (FCM substance No 856 and CAS No 25101-28-4);
b) the monomer 2,4,4′-trifluorobenzophenone (FCM substance No 1061 and CAS No 80512-44-3);
c) the monomer 2,3,3,4,4,5,5-heptafluoro-1-pentene (FCM substance No 1063 and CAS No 1547-26-8);
d) tungsten oxide (\( \text{WO}_n (n = 2.72-2.90) \)) (FCM substance No 1064 and CAS No 39318-18-8);
e) the mixture of methyl-branched and linear C14-C18 alkanamides, derived from fatty acids (FCM substance No 1065 and CAS No 85711-28-0).

Please refer to the Regulation for conditions of use for the above.\(^{376}\)

### 2.7.4 Bisphenol A

The substance 2,2-bis(4-hydroxyphenyl)propane (CAS 0000080-05-7), commonly known as bisphenol A (BPA) is used in the manufacture of certain materials and articles intended to come into contact with food, such as polycarbonates and epoxy resins used in varnishes and coatings. BPA can migrate into food from the material or article with which it is in contact, resulting in exposure to BPA for consumers of those foods.

Commission Regulation (EU) 2018/213 of 12 February 2018\(^{377}\) amended Regulation 10/2011 to establish a new specific migration limit (SML) of 0.05 mg of BPA per kg of food, applicable to varnishes and coatings intended to come into contact with food, and plastic food contact materials. The Regulation also sets out rules for verification of compliance, including for migration testing and expression of results and requirements for a written declaration of compliance from the responsible business operator.

The recitals to the Regulation explain that the use of BPA as a monomer in the production of plastic materials and articles is authorised by Regulation 10/2011 with a previous SML of 0.6 mg of BPA per kg of food. EFSA reviewed BPA in 2006,\(^{378}\) 2008,\(^{379}\) 2010\(^{380}\) and 2011.\(^{381}\) A prohibition is in place on its use in the manufacture of polycarbonate infant feeding bottles on the basis of the precautionary principle. EFSA carried out a further evaluation, published in 2015\(^{382}\) which resulted in a new temporary Tolerable Daily Intake (t-TDI) of 4 μg/kg bw per day incorporating an overall uncertainty factor of 150. The 2015 BPA risk assessment accounted for uncertainties related to possible BPA effects at low doses on mammary gland, reproductive, neurological, immune and/or metabolic systems. The TDI is temporary pending the anticipated outcome of a long-term toxicity study on BPA in rodents being undertaken by the National Toxicology Program/Food and Drug Administration (NTP/FDA) in the US. EFSA noted that central estimates for aggregated exposure to BPA through dietary and non-dietary sources\(^{383}\) for the highest exposed groups including infants,


\(^{380}\) The EFSA Journal 2010;8(9):1829.

\(^{381}\) The EFSA Journal 2011;9(12):2475


\(^{383}\) Non-dietary sources include exposure through air, ingestion of dust and uptake through the skin as a result of contact with thermal paper and cosmetics.
children and adolescents, are below the t-TDI and that the health concern for BPA is low at the estimated levels of aggregated exposure.

The setting of the revised SML is based on the t-TDI, uses a conventional exposure assumption that 1 kg of food is consumed daily by a person of 60 kg body weight and takes into account non-dietary sources of BPA including non-canned meat and meat products which were found to be a major contributor to BPA exposure for some population groups. Pursuant to Article 5(1)(e) of Regulation 1935/2004 an allocation factor of 20% if the t-TDI was considered appropriate when setting the SML.

EFSA in 2016384 considered new evidence which added to the indications of developmental immunotoxicity of BPA. Further precautionary steps were taken in particular as regards infants and young children, where developmental effects could be irreversible and would last a lifetime. Thus BPA should not be used to manufacture polycarbonate drinking cups or bottles which are intended for infants and young children as defined in Regulation (EU) No 609/2013.

BPA is used extensively in epoxy resins for varnishes and coatings, particularly for application on the interior of food cans. While specific measures provided for in Article 5 of Regulation 1935/2004 have been adopted as regards BPA in plastic materials and articles, such measures had not been adopted as regards BPA in varnishes and coatings at EU level and Member States were able to maintain or adopt national provisions which became divergent. Thus Regulation 2018/213 of 12 February 2018 applies the same SML to varnishes and coatings applied to materials and articles, where that varnish or coating has been produced using BPA.

However, BPA must not migrate from varnishes and coatings applied to materials or articles specifically intended to come into contact with food intended for infants and young children as referred to in Regulation (EU) No 609/2013, namely infant formula, follow-on formula, processed cereal-based food, baby food, food for special medical purposes developed to satisfy the nutritional requirements of infants and young children or milk-based drinks and similar products specifically intended for young children.

Varnished or coated materials and articles and plastic materials and articles that were lawfully placed on the market before 6 September 2018 may remain on the market until exhaustion of stocks.

On 9 March 2018 EFSA launched a public call for data in order to acquire documented information (published, unpublished or newly generated) to be used for the hazard assessment of BPA. The deadline for submission was 1 August 2018.

The Materials and Articles in Contact with Food (Amendment) Regulations (Northern Ireland) 2018 were made on 31 October 2018, and came into operation on 29 November 2018. They amend the Materials and Articles in Contact with Food Regulations (Northern Ireland) 2012 to provide for the enforcement of Commission Regulation (EU) 2018/213 on the use of bisphenol A (BPA) in varnishes and coatings intended to come into contact with food and amending Regulation (EU) No 10/2011 as regards the use of that substance in plastic food contact materials. The migration rate of BPA into or onto food from varnishes and coatings must not exceed 0.05 mg of BPA per kg of food and no migration of BPA is permitted from varnishes and coatings intended to be in contact

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with infant formula, baby foods, and products intended for young children. An improvement notice option is introduced for enforcement (for an explanation of this option see previous editions of this legislation review).385

The Materials and Articles in Contact with Food (Scotland) Amendment Regulations 2019 were made on 5 February 2019, in force 28 March 2019. They amend the Materials and Articles in Contact with Food (Scotland) Regulations 2012 to provide for the enforcement of Commission Regulation (EU) 2018/213 on the use of bisphenol A in varnishes and coatings intended to come into contact with food. They also make other minor amendments in relation to definitions of EU legislation, competent authorities, make it an offence to obstruct a person acting in the execution of powers under Regulation 2018/213, provide for sentencing in relation to any offences, the time limit for prosecutions and other administrative matters.386

2.7.5 Mineral oil hydrocarbons (MOH)

Mineral oil hydrocarbons (MOH) are derived mainly from crude oil, but also produced synthetically from coal, natural gas and biomass. MOH can be present in food through environmental contamination, lubricants for machinery used during harvesting and food production, processing aids, food additives and food contact materials. Food grade MOH products are treated to minimise the mineral oil aromatic hydrocarbons (MOAH) content.

In 2012 the Scientific Panel on Contaminants in the Food Chain (CONTAM Panel) of EFSA concluded (1) that the potential human health impact of groups of substances among the MOH vary widely. MOAH may act as genotoxic carcinogens, while some mineral oil saturated hydrocarbons (MOSH) can accumulate in human tissue and may cause adverse effects in the liver.

As some MOAH are considered mutagenic and carcinogenic, it is important to organise monitoring of MOH better to understand the relative presence of MOSH and MOAH in food commodities that are major contributors to dietary exposure. Migration from food contact materials such as paper and board packaging is suspected to contribute significantly to the total exposure, hence monitoring should include pre-packaged food, the packaging material and the presence of functional barriers, and equipment used for storage and processing. Certain parameters may increase the migration of MOH from packaging into food, such as storage time and storage conditions. As MOH are easier to detect in high quantities, the sampling strategy should take account of such parameters when their migration is highest.

Commission Recommendation (EU) 2017/84 of 16 January 2017387 advised on the monitoring of mineral oil hydrocarbons in food and in materials and articles intended to come into contact with food. Member States should, with the active involvement of food business operators as well as manufacturers, processors and distributors of food contact materials and other interested parties, monitor the presence of MOH in food during 2017 and 2018. The monitoring should cover animal fat, bread and rolls, fine bakery ware, breakfast cereals, confectionery (including chocolate) and cocoa, fish meat, fish products (canned fish), grains for human consumption, ices and desserts, oilseeds, pasta, products derived from cereals, pulses, sausages, tree nuts, vegetable oils, as well as food contact materials used for those products. Sampling should be in accordance with the provisions laid down in Commission Regulation (EC) No 333/2007. The European Union Reference Laboratory (EU-RL) for Food Contact Materials is mandated to develop guidance on methods of sampling and analysis.
2.7.6 Bio-based food contact materials (BBFCMs)

FSA announced in September 2019 the publication of a report containing a review of evidence relating to potential risks and other unintended consequences of replacing oil-based plastic food packaging and other food contact materials with bio-based food contact materials (BBFCMs). It covers data from a range of sources including scientific literature and grey literature (e.g. government, not-for-profit organisation, academic and industry reports). The report highlighted that BBFCMs can exhibit barrier properties similar to traditional oil-based plastics, enabling comparable shelf life performance and consumer protection. However, it also identified that to date, limited research has been undertaken into the development of BBFCMs derived from agri-food by-products and understanding the associated risks to the consumer. To be used in the food sector, information on the presence of inorganic contaminants such as heavy metals, persistent organic contaminants and natural toxins in BBFCMs, and their capacity to transfer into food, is required. Current analytical methods and risk assessment processes, used for establishing contaminant chemical transfer from oil-based plastics to food, are expected to be appropriate for or adaptable to BBFCMs.

However, in addition to developing and standardising new analytical procedures for BBFCMs, surveillance of the materials in use within the supply chain should be considered, as this would enable the evaluation of any potential risks posed to consumer safety by BBFCMs. The properties of BBFCMs, such as biodegradability, combined with their manufacture from diverse biomass resources, may lead to additional sources of risk that are not observed with traditional plastics. For example, very limited information is available on the potential allergenicity of BBFCMs or the potential for the transfer of allergens to food. Other potential barriers to the adoption of BBFCMs, especially if derived from agri-food by-products, include variability in the availability and characteristics of the source materials. Further issues might include consumer acceptance, where animal-derived materials are used. The traceability and authenticity of the source materials used and the BBFCMs derived from them may also need to be considered, to ensure supply chain integrity.\(^{388}\)

2.8 Marine biotoxins

The overarching law is Regulation (EC) No 853/2004\(^ {389}\) laying down specific hygiene rules for food of animal origin, which \emph{inter alia} defines ‘marine biotoxins’ as poisonous substances accumulated by bivalve molluscs, in particular as a result of feeding on plankton containing toxins. Limits are prescribed measured in the whole body or any part edible separately:

(a) for paralytic shellfish poison (PSP), 800 micrograms per kilogram;
(b) for amnesic shellfish poison (ASP), 20 milligrams of domoic acid per kilogram;
(c) for okadaic acid, dinophysistoxins and pectenotoxins together, 160 micrograms of okadaic acid equivalents per kilogram;
(d) for yessotoxins, 3.75 milligrams of yessotoxin equivalent per kilogram; and
(e) for azaspiracids, 160 micrograms of azaspiracid equivalents per kilogram.

Regulation 853/2004 is given effect in Scotland by the Food Hygiene (Scotland) Regulations 2006\(^ {390}\) last amended in 2016. In England the Food Safety and Hygiene (England) Regulations 2013 apply.\(^ {391}\) Recognised testing methods for marine biotoxins are described in Annex III of

\(^{391}\) http://www.legislation.gov.uk/uksi/2013/2996/contents/made
Commission Regulation (EC) No 2074/2005 of 5 December 2005. Further information is available from FSA on fish and shellfish and from FSS. EFSA have published a number of opinions on marine biotoxins and further information is also available from the Centre for Environment, Fisheries and Aquaculture Science (Cefas) and the Agri-Food & Biosciences Institute (AFBI).

Commission Regulation (EU) 2017/1980 of 31 October 2017 amended Annex III to Regulation (EC) No 2074/2005 on the detection method for paralytic shellfish poison (PSP). The PSP content of edible parts of molluscs (the whole body or any part edible separately) must be detected in accordance with the biological testing method or any other internationally recognised method. However if the results are challenged, the reference method shall be the so-called Lawrence method as published in AOAC Official Method 2005.06 (pre-column oxidation liquid chromatography with fluorescence detection, see for example).

Commission Implementing Regulation (EU) 2017/2369 of 18 December 2017 extended to 31 December 2021 the provisions of Implementing Regulation (EU) No 743/2013 introducing protective measures on imports of bivalve molluscs from Turkey intended for human consumption. The measures include a ban on importation of live and chilled bivalve molluscs, and testing for Escherichia coli and marine biotoxins in all consignments of frozen bivalve molluscs. The extension arose from deficiencies in the official control system, notably in the performance of laboratories.

Commission Implementing Regulation (EU) 2019/1139 of 3 July 2019 amended Regulation (EC) No 2074/2005 on official controls on food of animal origin updating requirements concerning food chain information and fishery products. It also includes an obligation for food business operators to use the same recognised testing methods for marine biotoxins and for raw milk and heat-treated cow’s milk as the competent authorities must use in accordance with Implementing Regulation (EU) 2019/627. The latter Regulation lays down rules on uniform practical arrangements for the performance of official controls on food of animal origin. That Regulation sets out, in its Annex V, the recognised testing methods for the detection of marine biotoxins in live bivalve molluscs to be used by the competent authorities for the purpose of official controls. Furthermore, it sets out, in its Annex III, the testing methods for raw milk and heat-treated cow’s milk to be used by the competent authorities for the purpose of official controls. Regulation (EC) No 853/2004 requires food business operators to carry out their own checks at all stages in the production to ensure that live bivalve molluscs, raw milk and heat-treated cow’s milk comply with the hygiene rules for food of animal origin laid down in that Regulation which must now be to the same standard as official controls analyses.

2.9 Pesticides

Guidance on maximum residue levels (MRLs) for pesticides and analytical methods is given on the Commission website. Commission Implementing Regulation (EU) 2017/660 of 6 April 2017 extended previous coordinated multiannual control programme to ensure compliance with MRLs
and to assess the consumer exposure to pesticide residues in and on food of plant and animal origin to 2018, 2019 and 2020 with amended provisions.402 Regulation (EC) No 396/2005 governs MRLs of pesticides in or on food and feed of plant and animal origin; Annexes II, III and V to the regulation are regularly amended as regards MRLs and can be seen on the EU Pesticides Database.403, 404

Commission Regulation (EU) 2018/62 of 17 January 2018 replaced the entire Annex I to Regulation (EC) No 396/2005. This was in order to include plant and animal product synonyms, scientific species names and the part of the product to which the respective MRLs apply. Footnote texts were updated for clarity, new footnotes added, including clarification that MRLs for pesticides in honey are not applicable to other apiculture products and obsolete footnotes deleted.405

Individual records of MRLs and changes thereto are not reproduced here.


Commission Regulation (EU) 2017/1432 of 7 August 2017 amended Regulation 1107/2009 on criteria for the approval of low-risk active substances which the latter aims at facilitating placing on the market by setting criteria for their identification and accelerating the approval procedure. However there are in the Regulation 14 classes of substances, such as carcinogens or skin sensitisers, which cannot be considered low risk. Regulation 2017/1432 adds as low-risk substances semio-chemicals, which are substances emitted by plants, animals and other organisms which are used for intra- and inter-species communication, have a target-specific and non-toxic mode of action and are naturally occurring. They are generally effective at very low rates, often comparable to levels that occur naturally. Certain micro-organisms may also be considered to be of low-risk unless at strain level multiple resistance to antimicrobials used in human or veterinary medicine has been demonstrated. Certain baculoviruses may also be considered low risk unless, at strain level, adverse effects on non-target insects has been demonstrated.


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403 http://ec.europa.eu/food/plant/pesticides/eu-pesticides-database/public/?event=homepage&language=EN
404 http://ec.europa.eu/food/plant/pesticides/max_residue_levels/index_en.htm
Directive 79/117/EEC prohibited plant protection products containing mercury compounds, authorisations were revoked and all MRLs were set at the relevant limit of determination (LOD) for mercury. With mercury-containing pesticides phased out for more than thirty years, the presence of mercury in food can be considered due to environmental contamination. It was therefore considered appropriate, after consultation, to replace the default LOD values with consensus 95th percentile environmental mercury background data in Regulation 396/2005. These mercury data are: tree nuts 0.02 mg kg⁻¹; fresh herbs 0.03 mg kg⁻¹; cultivated fungi 0.05 mg kg⁻¹; wild fungi 0.50 mg kg⁻¹, except for cep 0.90 mg kg⁻¹; oilseeds 0.02 mg kg⁻¹; teas, coffee beans, herbal infusions and cocoa beans 0.02 mg kg⁻¹; spices 0.02 mg kg⁻¹, except ginger, nutmeg, mace and turmeric 0.05 mg kg⁻¹; meat 0.01 mg kg⁻¹, except for meat of wild game animals 0.015 mg kg⁻¹ and duck meat (farmed and wild) 0.04 mg kg⁻¹; animal fat 0.01 mg kg⁻¹; edible offal 0.02 mg kg⁻¹ except for offal of wild game animals 0.025 mg kg⁻¹ and offal of wild boar 0.10 mg kg⁻¹; milk 0.01 mg kg⁻¹; and honey 0.01 mg kg⁻¹. This will enable national competent authorities to take appropriate enforcement action on the basis of realistic MRLs.⁴¹⁰

Commission Implementing Regulation (EU) 2018/555 of 9 April 2018 sets out the EU coordinated multiannual pesticides control programme for 2019, 2020 and 2021 to ensure compliance with maximum residue levels and to assess consumer exposure to pesticide residues in and on food of plant and animal origin. The regulation sets out the products to be sampled, a list of pesticides to be analysed and minimum sample numbers.⁴¹¹ Commission Implementing Regulation (EU) 2019/533 of 28 March 2019 established a coordinated multiannual control programme of the EU for 2020, 2021 and 2022 to ensure compliance with maximum residue levels of pesticides and to assess the consumer exposure to pesticide residues in and on food of plant and animal origin. The commodities and pesticides to be analysed for are set out in the Regulation with a total number of samples of 683.⁴¹²

The Pesticides (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 were made on 24 January 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16) and make amendments to Northern Ireland subordinate legislation in the field of pesticides and, in particular, amend legislation relating to plant protection products and the maximum residue levels of pesticides.⁴¹³

The Fertilisers and Pesticides (EU Exit) (Scotland) (Miscellaneous Amendments etc) Regulations 2019 were made on 31 January 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). They make amendments to the EC Fertilisers (Scotland) Regulations 2006 and the Pesticides (Maximum Residue Levels) (Scotland) Regulations 2008.⁴¹⁴

The Pesticides and Fertilisers (Miscellaneous Amendments) (EU Exit) Regulations 2019 were made on 13 February, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). They amend the Ammonium Nitrate Materials (High Nitrogen Content) Safety Regulations 2003 to remove various out of date and spent references.⁴¹⁵

The Pesticides and Fertilisers (Miscellaneous Amendments) (EU Exit) Regulations 2019 were made on 13 February, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). They make amendments to subordinate legislation in the field of pesticides and, in

particular, amend legislation relating to plant protection products, the maximum residue levels of pesticides, the sustainable use of pesticides, and associated legislation relating to fees and charges. Further amendments to subordinate legislation transfer functions from the Secretary of State to the Welsh Ministers in relation to Wales and:

(a) the function of the competent authority under Regulation (EC) No 1107/2009 on the placing of plant protection products on the market
(b) the function of designated national authority, and the functions of the member State, under Regulation (EC) No 396/2005 of the European Parliament and of the Council on maximum residue levels of pesticides in or on food and feed of plant and animal origin, and
(c) the functions of a United Kingdom competent authority in relation to Directive 2009/128/EC of the European Parliament and of the Council establishing a framework for Community action to achieve the sustainable use of pesticides under the Plant Protection Products (Sustainable Use) Regulations 2012.416

Commission Implementing Regulation (EU) 2019/533 of 28 March 2019 established a coordinated multiannual control programme of the EU for 2020, 2021 and 2022 to ensure compliance with maximum residue levels of pesticides and to assess the consumer exposure to pesticide residues in and on food of plant and animal origin. The commodities and pesticides to be analysed for are set out in the Regulation with a total number of samples of 683.417

In an action by a firm, Taminco BVBA (Belgium), against EFSA seeking interim measures to retain confidentiality on certain sections of the EFSA opinion on the review of the approval of the active substance thiram, the President of the General Court dismissed the case.418 Setting out the history and legal issues, the President concluded with *obiter* in terms that the applicant merely argued that full publication of the documents in question would be liable to harm its reputation, its market share and its turnover, in so far as the substance at issue is characterised, erroneously in its view, as presenting a health risk.419

The CJEU dismissed an application under Article 263 TFEU seeking annulment of the Commission decision of 10 August 2011 refusing access to volume 4 of the Draft Assessment Report issued by the Federal Republic of Germany, as rapporteur Member State for the active substance glyphosate.420

In a series of linked cases, the General Court of the Court of Justice of the European Union confirmed the validity of the restrictions introduced at EU level in 2013 against the insecticides clothianidin, thiamethoxam and imidacloprid, because of the risks those substances pose to bees. However, it largely upheld the action brought by BASF and annulled the measures restricting the use of the pesticide fipronil, since they were imposed without a prior impact assessment. The judgements are summarised in a press release421 and the cases were (a) T-429/13 Bayer CropScience AG and Others v Commission, (b) T-451/13 Syngenta Crop Protection AG and Others v Commission, and (c) T-584/13 BASF Agro BV and Others v Commission.422

The General Court of the Court of Justice of the European Union on 27 September 2018 in Mellifera v Commission (Case T-12/17), (2018/C 427/61) (in German) rejected an application for annulment

of a Commission Decision rejecting a request for internal review as regards the extension of the approval period of the active substance ‘glyphosate’. Costs were awarded against Mellifera.\textsuperscript{423}

The Pesticides, Genetically Modified Organisms and Fertilisers (Miscellaneous Amendments) Regulations (Northern Ireland) 2018 make miscellaneous minor amendments to legislation relating to pesticides, fertilisers, seed marketing, nitrates and genetically modified organisms, updating out of date references. The purpose of these Regulations is to ensure that references are correct and, in particular, that the amended provisions will operate effectively on exit day.\textsuperscript{424}

Commission Implementing Regulation (EU) 2019/677 of 29 April 2019 sets out the non-renewal of the approval of the active substance chlorothalonil, in accordance with Regulation (EC) No 1107/2009 on plant protection products, C/2019/3054. The expiry of approval of chlorothalonil on 31 October 2019 triggered an assessment that noted concerns such as the contamination of groundwater by its metabolites and its classification as a category 2 carcinogen. A transition period to 20 May 2020 was set.\textsuperscript{425}

2.9.1 Biocidal Products
The Biocidal Product Regulation (Regulation (EU) 528/2012) concerns the placing on the market and use of biocidal products, which are used to protect humans, animals, materials or articles against harmful organisms, like pests or bacteria, by the action of the active substances contained in the biocidal product. The regulation is frequently updated. Further information is available on the website of the European Chemicals Agency.\textsuperscript{426}

Commission Delegated Regulation (EU) 2017/698 of 3 February 2017 amended Delegated Regulation (EU) No 1062/2014 on the work programme for the systematic examination of all existing active substances contained in biocidal products referred to in Regulation (EU) No 528/2012.\textsuperscript{427}

2.10 Products of animal origin
Regulations (EC) 853/2004 and 854/2004 control the import of products of animal origin. These are to be imported only from a third country or a part of a third country that appears on a designated list.


2.11 Radioactivity and irradiation of food

Commission Implementing Regulation (EU) 2016/6 of 5 January 2016 relaxed the special conditions governing the import of feed and food originating in or consigned from Japan following the accident at the Fukushima nuclear power station, and repealed Implementing Regulation (EU) No 322/2014.

Commission Implementing Regulation (EU) 2017/2058 of 10 November 2017 further relaxed Regulation (EU) 2016/6 on foot of data gathered by the Japanese authorities and import controls at the EU border.428

Council Regulation (Euratom) 2016/52429 sets out maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other case of radiological emergency, and repeals Regulation (Euratom) No 3954/87 and Commission Regulations (Euratom) No 944/89 and (Euratom) No 770/90.

See also (for example) Welsh private water supply regulations covering monitoring of radioactivity in water (see Section 2.15).

On 30 January 2019 a revised list of approved facilities for the treatment of foods and food ingredients with ionising radiation in the Member States was published.430

2.12 Transmissible spongiform encephalopathies

Transmissible Spongiform Encephalopathies, TSE, are a family of diseases occurring in man and animals and are characterised by a degeneration of brain tissue to a sponge-like appearance leading to death. The family includes diseases such as Creutzfeldt-Jakob Disease, CJD, variant Creutzfeldt-Jakob Disease, vCJD and Kuru in humans, Bovine Spongiform Encephalopathy, BSE, in cattle, Scrapie in small ruminants (sheep and goats), Chronic Wasting Disease in cervids (e.g. deer) and Transmissible Mink Encephalopathy. The commonly accepted cause of the TSE diseases is a transmissible agent called a prion (PrPres), which is an abnormal form of a protein. The framework legislation is Regulation (EC) No 999/2001.431

Commission Regulation (EU) 2016/1396 of 18 August 2016 amended certain Annexes to Regulation (No 999/2001. For example for the purposes of official BSE risk status recognition, ‘atypical BSE’ – a condition believed to occur spontaneously in all cattle populations at a very low rate – was excluded. Legislative references were updated and technical labelling requirements around removal of vertebral column from carcasses were amended. Further technical amendments were made for which the reader is advised to consult Regulation 2016/1396.432


Commission Regulation (EU) 2017/110 of 23 January 2017 amended Annexes IV and X to Regulation (EC) No 999/2001 that *inter alia*, prohibit the feeding to ruminants of protein derived from animals, except feeding to unweaned ruminants of milk replacers containing fishmeal which are produced, placed on the market and used in accordance with the specific conditions. Regulation 2017/110 allows the possibility of using starfish or farmed aquatic invertebrates, other than molluscs and crustaceans, for the production of fishmeal for unweaned ruminants.\(^{434}\)


Commission Implementing Decision (EU) 2017/1396 of 26 July 2017 amended the Annex to Decision 2007/453/EC as regards country BSE status. Northern Ireland, Scotland and Poland were recognised as having a negligible BSE risk. England and Wales remain currently listed as countries with a controlled BSE risk.\(^{437}\)

The Transmissible Spongiform Encephalopathies (England) Regulations 2018, coming into force on 19 July 2018 were made.\(^{438}\) These Regulations, which apply in England, revoke and remake with amendments the Transmissible Spongiform Encephalopathies (England) Regulations 2010 (S.I. 2010/801).

The Regulations enforce Regulation (EC) No 999/2001 of the European Parliament and of the Council laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies (‘the EU TSE Regulation’). The provisions in Part 2 identify the TSE controls that are subject to enforcement under these Regulations and introduce Schedules 2 to 8. Part 3 deals with administration and enforcement.

Schedule 1 sets out the TSE requirements that include the obligations when a person has in their possession or under their control any animal suspected of being infected with a TSE. In addition the occupier of a slaughterhouse must comply with the requirement to take samples or to facilitate the taking of samples by an inspector resulting from the Secretary of State’s TSE monitoring requirements. Schedule 2 sets out the requirements for monitoring for TSE and the approval of laboratories and provides for compensation. Schedule 3 provides for TSE controls and compensation for bovine animals (cattle). Schedule 4 provides for TSE controls and compensation for ovine and caprine animals (sheep and goats). Schedule 5 provides for TSE controls and compensation for animals that are not bovine, ovine, or caprine animals. Schedule 6 provides for restrictions to be placed on suspect feedingstuffs and for the slaughter of animals that have had access to unlawful feedingstuffs (the feeding to ruminants of protein derived from animals is prohibited). Schedule 7 sets out the controls for dealing with specified risk material and


mechanically recovered meat. Slaughtering techniques are specified in the Schedule. The FSA are appointed as the competent authority for granting authorisations and carrying out Annex 5 duties provided for in the EU TSE Regulation. Schedule 8 deals with the export of live bovine animals and products derived from them to other Member States and to third countries. Schedule 9 contains a list of instruments that are revoked.

Commission Regulation (EU) 2018/969 of 9 July 2018 amended Annex V to Regulation (EC) No 999/2001 on the requirements for the removal of specified risk materials (SRM) from small ruminants. SRM carries an increased risk of transmission of spongiform encephalopathies (TSE/BSE). However owing to low incidence and following detailed risk assessments it has been agreed that only the skull, including the brain and the eyes, and the spinal cord of animals over 12 months of age, or which have a permanent incisor erupted through the gum, should be considered as SRM in ovine and caprine animals. The estimation of the age of ovine and caprine animals based on dentition provides only an approximation. Other methods of age estimation evaluated and approved by the competent authority of the Member State of slaughter are permitted.


The Animal By-Products and Transmissible Spongiform Encephalopathies (England) (Amendment) (EU Exit) Regulations 2018 were made on 29 October 2018, extend to England and Wales but apply in England only, and come into force on exit day. They amend domestic legislation that provides enforcement of:

(a) the Transmissible Spongiform Encephalopathies Regulation (EC) No 999/2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies;

(b) the Animal By-Product Regulation (EC) No 1069/2009 laying down health rules as regards animal by-products and derived products not intended for human consumption, and;


Examples of the amendments include, in the Transmissible Spongiform Encephalopathies (England) Regulations 2018, removal of approval for TSE testing of EU National Reference Laboratories, and diagnostic laboratories approved by an EU Member State. However a laboratory approved under corresponding legislation elsewhere in the United Kingdom is treated as an approved testing laboratory. References to “another member state” are removed, e.g. in "no one may export stained [to prevent use in human consumption] material … to another member State of the European Union unless that member State agrees to import the material." The Transmissible Spongiform Encephalopathies Regulations (Northern Ireland) 2018 were made on 13 December 2018, coming into operation on 3 January 2019. They apply in Northern Ireland, and revoke and remake with amendments the Transmissible Spongiform Encephalopathies Regulations (Northern Ireland) 2010. These Regulations enforce Regulation (EC) No 999/2001 of the European Parliament and of the Council laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies (‘the EU TSE Regulation’).

The Animal By-Products and Transmissible Spongiform Encephalopathies (Miscellaneous Amendments) (Wales) (EU Exit) Regulations 2019 were made on 21 January 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). The Regulations update enforcement of (a) the Transmissible Spongiform Encephalopathies Regulation (EC) No 999/2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies, (b) the Animal By-Products Regulation (EC) No 1069/2009 laying down health rules as regards animal by-products and derived products not intended for human consumption, and (c) Commission Regulation (EU) No 142/2011 implementing Regulation (EC) No 1069/2009. Similarly, the Transmissible Spongiform Encephalopathies and Animal By-Products (Amendment etc.) (EU Exit) Regulations 2019 were made on 31 January 2019, in force on exit day, and apply to the whole of the UK. In addition to the legislation mentioned in the above Welsh regulation it amends Commission Decision 2007/719/EC establishing the BSE status of Member States or third countries or regions thereof according to their BSE risk, Commission Decision 2009/719/EC authorising certain Member States to revise their annual BSE monitoring programmes, Commission Regulation (EU) No 142/2011 of the European Parliament and of the Council laying down health rules as regards animal by-products and derived products not intended for human consumption, and implementing Council Directive 97/78/EC as regards certain samples and items exempt from veterinary checks at the border under that Directive and the EEA agreement.

The Animal By-Products and Transmissible Spongiform Encephalopathies (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 were made on 8 February 2019, in force on exit day. Made pursuant to the European Union (Withdrawal) Act 2018 (c.16) they amend the Mechanically Recovered Meat (Export Prohibition) Order (Northern Ireland) 1995, the Animal By-Products (Enforcement) Regulations (Northern Ireland) 2015 and the Transmissible Spongiform Encephalopathies Regulations (Northern Ireland) 2018 with regard to EU TSE law (see above).

Commission Regulation (EU) 2019/319 of 6 February 2019 amended Annex IX to Regulation (EC) No 999/2001 of the European Parliament and of the Council and Annex XV to Commission Regulation (EU) No 142/2011 on health certification at import into the EU concerning transmissible spongiform encephalopathies. The regulation further aligns the TSE conditions for imports into the EU with the Terrestrial Animal Health Code of the World Organisation for Animal Health (OIE Code). An exception is however made for the use of processed animal protein derived from ruminants in the manufacturing of pet food which is authorised in the EU, hence the recommendations of Article 11.4.13 of the OIE Code are not followed for the importation of pet food containing processed animal protein derived from ruminants, provided that such pet food is processed and labelled in accordance with EU legislation. The regulation also provides that products of animal origin may be required to be declared animal by-products by EU law, or by the decision of the responsible operator. When an operator decides that products of animal origin are to be declared as animal by-products, that decision is irreversible. Such animal by-products are excluded from use for human consumption. Certain animal by-products have the same Combined Nomenclature (CN) customs codes as animal products intended for human consumption which are laid down in Annex I to Council Regulation (EEC) No 2658/87 (7). For the classification in the CN customs codes the customs authorities in Member States need to be able to clearly differentiate between products which are fit for human consumption and those which are unfit for human consumption.


88
consumption. In order to avoid any confusion for the purpose of that classification, the health guarantees referred to in the import certificates of unprocessed animal by-products should clarify that, although the animal by-products originate from animal products which were fit for human consumption at a former stage, they are now classified and treated as animal by-products which are permanently excluded from the food chain. The model health certificates are amended accordingly. The regulation should be consulted for other technical amendments.447

The Transmissible Spongiform Encephalopathies (Wales) (Amendment) Regulations 2019 were made on 26 February 2019, in force 28 March 2019. They amend Schedule 7 to the Transmissible Spongiform Encephalopathies (Wales) Regulations 2018 to ensure removal of the spinal cord at the slaughterhouse without delay before (rather than after) the post-mortem inspection448 with a Welsh language equivalent.449

Commission Implementing Decision (EU) 2019/599 of 11 April 2019 amended the Annex to Decision 2007/453/EC on BSE status (notified under document C(2019) 2830). Third countries from which EU Member States (MS) are authorised to import animals and animal products are subject to a procedure that classifies their BSE risk. To avoid any unnecessary disruption to trade after the UK withdrawal date, the UK and its Crown Dependencies have been included in the list of third countries. The BSE risk for Northern Ireland is classified as ‘negligible’ while that for the rest of the UK is classed as ‘controlled’. This enables EU MS to continue to import UK bovine and other affected species, and animal products.450

The Transmissible Spongiform Encephalopathies (Scotland) Amendment Regulations 2019, made 26 March, in force 23 May 2019, amend the Transmissible Spongiform Encephalopathies (Scotland) Regulations 2010. The 2010 Regulations implement Regulation (EC) No 999/2001 (rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies). The European regulations have been updated and consequential amendments to the 2010 Scottish regulations are made and out of date references corrected. Regulation 4 amends regulation 3 of the 2010 Regulations (appointment of competent authority) to provide that the Scottish Ministers are the competent authority for the appropriate purposes.451

Commission Regulation (EU) 2019/1091 of 26 June 2019 amended Annex IV to Regulation (EC) No 999/2001. A ban on exports to third countries of processed animal protein derived from ruminants and of products containing such processed animal protein, thus including organic fertilisers and soil improvers, was introduced by Commission Regulation (EC) No 1234/2003 to prevent the transmission of bovine spongiform encephalopathies (BSE) to third countries and to prevent the risk of it re-entering the EU. EFSA updated the quantitative risk assessment of the BSE risk posed by processed animal proteins in June 2018 concluding that their total BSE infectivity was in 2018 four times lower than that estimated in 2011. It is thus appropriate, with certain conditions, to include organic fertilisers or soil improvers containing processed animal proteins derived from ruminants in the derogation laid down in Annex IV to Regulation 999/2001.452


health, and specify conditions for animal by-products applications in animal feed and for various purposes, such as in cosmetics, medicinal products and technical applications. Regulation 2019/1084 amended the harmonisation of the list of approved or registered establishments, plants and operators and the traceability of certain animal by-products and derived products.453

2.12.1 Toxicology

EFSA have established ‘OpenFoodTox’, a new database that provides access to information from over 1,650 EFSA scientific outputs about the toxicity of chemicals found in the food and feed chain. An editorial published in the EFSA Journal in January 2017 describes how to use the database.454

2.12.1.1 Carcinogenicity of meat and processed meat

There has long been speculation on the carcinogenicity of red meat and processed meat. Carcinogens can be produced by cooking of meat, with greatest amounts generated at high temperatures by pan-frying, grilling, or barbecuing. Meat processing such as curing and smoking can result in formation of carcinogens.

In August 2018 the International Agency for Research on Cancer (IARC)455 published a monograph attempting to summarise research to date on this topic.456 Red meat refers to unprocessed mammalian muscle meat (e.g. beef, veal, pork, lamb) including that which may be minced or frozen. Processed meat refers to meat that has been transformed through salting, curing, fermentation, smoking or other processes to enhance flavour or improve preservation. Most processed meats contain pork or beef, but may also contain other meats including poultry and offal (e.g. liver) or meat by-products such as blood.

An IARC Monographs Working Group reviewed epidemiological evidence, animal bioassays, and mechanistic and other relevant data. The Working Group assessed more than 800 epidemiological studies that investigated the association of cancer (more than 15 types) with consumption of red meat or processed meat, including large cohorts in many countries, from several continents, with diverse ethnicities and diets.

Meat may contain residues of veterinary drugs or contaminating environmental pollutants. Meat processing, such as curing and smoking can result in the formation of carcinogenic chemicals, including N-nitroso compounds (NOCs) and polycyclic aromatic hydrocarbons (PAHs). The cooking of meat improves the digestibility, palatability, and organoleptic quality of meat; however, it can also produce carcinogens, including heterocyclic aromatic amines (HAAs) and PAHs. The amounts of these chemicals formed in cooked red meat can vary by more than a hundredfold, depending on the kind of meat and the method of cooking (temperature, time, and heating source). High-temperature cooking by frying, grilling, or barbecuing generally produces the highest amounts of these chemicals.

In this complex and difficult area definitive conclusions are difficult to arrive at. However based on the balance of evidence, and taking into account study design, size, quality, control of potential confounding, exposure assessment, and magnitude of risk, an increased risk of cancer of the

455 https://www.iarc.fr/
The colorectum was seen in relation to consumption of red meat and of processed meat. The large amount of data, strength of association, and consistency across cohort studies in different populations, including most of the larger cohort studies, makes chance, bias, and confounding unlikely as explanations for the association of consumption of processed meat with cancer of the colorectum. However, chance, bias, or confounding could not be ruled out for consumption of red meat, as no association was observed in several of the larger studies. The available evidence from a subset of studies suggested that some cooking methods used in the preparation of red meat may contribute to the observed associations.

The majority of well-designed, population-based case-control studies, from Canada, the USA, and Mexico that reported on the association with consumption of processed meat, showed increased risks for gastric cancer, which were also statistically significant in three of the studies. A published meta-analysis reported positive associations for case-control studies, and for cohort studies. Positive associations between processed meat consumption and stomach cancer were observed in several case-control and cohort studies in diverse populations. However, the modest number of studies and lack of association in the other cohort studies suggested that chance, bias, and confounding could not be ruled out.

Associations with other cancers such as prostate, lung and breast were less amenable to a short summary and readers should consult the original document for more information.

See also Section 5.5 for information on the Committee on Toxicity and Section 6.4.1 for information on the toxicology of formaldehyde.

### 2.13 Veterinary residues


Regulation (EU) No 37/2010 is regularly amended as regards MRLs. Further information is available from the European Medicines Agency (EMA) and on the European Commission website. The latest consolidated version of Regulation 37/2010 (available on EUR-Lex) should be consulted for MRLs however there is a time-lag between amendments being made and their incorporation into the consolidated version. It is therefore best to search EUR-Lex from the date of the last amendment to ensure full coverage.

Toxicological evaluation of veterinary residues is carried out by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), an international expert scientific committee administered jointly by the FAO and the WHO.

Commission Implementing Decision (EU) 2016/1774 of 4 October 2016 amended Decision 2010/381/EU which requires at least 10% of consignments of aquaculture products from India for human consumption to be tested for the presence of pharmacologically active substances, in

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particular, chloramphenicol, tetracycline, oxytetracycline and chlortetracycline and of metabolites of nitrofurans. Decision (EU) 2016/1774 strengthened surveillance by requiring 50% of consignments to be tested but relieved Member States of the obligation for quarterly reporting in light of the implementation of the integrated computerised veterinary system (‘Traces’) in accordance with Article 3 of Commission Decision 2004/292/EC.\(^{462}\)

Commission Implementing Regulation (EU) 2017/12 of 6 January 2017 established a standard format for applications and requests to the European Medicines Agency (EMA) for the establishment of maximum residue limits in accordance with Regulation (EC) No 470/2009 of the European Parliament and of the Council. The format includes the list of information that should accompany such applications, which includes a proposed method of analysis (including limit of quantification and reference, where relevant).\(^{463}\)

Official sampling strategy, sampling levels and frequency are set out in Annexes III and IV to Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products (latest consolidated version 1 July 2013\(^{464}\)). Commission Decision 98/179/EC of 23 February 1998 (latest consolidated version 1 July 2013\(^{465}\)) lays down detailed rules on official sampling for the monitoring of certain substances and residues thereof in live animals and animal products and includes provision, unless technically impossible or not required by national legislation, to divide each sample into at least two equivalent subsamples each allowing the complete analytical procedure. The subdivision can take place at the sampling location or in the laboratory.

Commission Regulation (EU) 2017/880 of 23 May 2017 set out rules on the use of a maximum residue limit established for a pharmacologically active substance in a particular foodstuff, for another foodstuff derived from the same species and a maximum residue limit established for a pharmacologically active substance in one or more species for application to other species, in accordance with Regulation (EC) No 470/2009 of the European Parliament and of the Council.\(^{466}\)

A summary of why and how veterinary residues are controlled in food and current problems arising from technical appeals to the Government Chemist in this area was published in the June 2017 edition of the IFST house journal FS&T.\(^{467}\)

The publication of FAO JECFA monograph 18 ‘Residue evaluation of certain veterinary drugs’, focusing on a 2010 meeting on ractopamine residues in pigs was announced on 27 November 2018. The monograph details toxicological studies and analytical methods.\(^{468}\)

Regulation (EU) 2019/6 of the European Parliament and of the Council of 11 December 2018 set up a new regulatory regime for veterinary medicinal products and repealed Directive 2001/82/EC that with Regulation (EC) No 726/2004\(^{469}\) constituted the previous framework legislation. The new measure recognises the needs of the veterinary sector differ substantially from those of the human sector in relation to medicinal products. It sets high standards of quality, safety and efficacy for veterinary medicinal products in order to meet common concerns as regards the protection of public

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\(^{468}\) [Link to FAO JECFA monograph 18](http://www.fao.org/docrep/012/i1618e/i1618e00.pdf)

\(^{469}\) Regulation (EC) No 726/2004 on the authorisation and supervision of medicinal products for human and veterinary use and establishing a European Medicines Agency
and animal health and of the environment. It also harmonises the rules for the authorisation of veterinary medicinal products and the placing of them on the EU market.\textsuperscript{470}

Regulation (EC) No 726/2004 retains certain provisions relating to veterinary medicinal products, in particular those relating to the European Medicines Agency but as the procedures applicable to the centralised marketing authorisation of veterinary medicinal products are laid down in Regulation (EU) 2019/6, the parts of Regulation (EC) No 726/2004 that relate to procedures for such marketing authorisations and that are covered by Regulation (EU) 2019/6 are repealed, with other amendments with regard to medicines, by Regulation (EU) 2019/5 of the European Parliament and of the Council of 11 December 2018. This regulation also amends Regulation (EC) No 1901/2006 on medicinal products for paediatric use and Directive 2001/83/EC on the Community code relating to medicinal products for human use.\textsuperscript{471}

Draft Veterinary Medicines and Animals and Animal Products (Examination of Residues and Maximum Residue Limits) (Amendment etc.) (EU Exit) Regulations 2019 were published in January 2019. These were not then made as a UK Statutory Instrument, but when made certain parts will come into force the day after and other sections on exit day.\textsuperscript{472} They amend the Veterinary Medicines Regulations 2013 and the Animal and Animal Products (Examination of Residues and Maximum Residue Limits) (England and Scotland) Regulation 2015 and amend and revoke relevant retained direct EU legislation to ensure that the regulatory regimes for veterinary medicines and residues surveillance remain operable and enforceable in the UK after the UK leaves the EU. These Regulations are made in exercise of the powers in the European Union (Withdrawal) Act 2018 (c. 16).

The Residues (Charges and Examination) (Amendment) Regulations (Northern Ireland) 2019 were made on 12 February 2019, in force 15 March 2019. They update outdated European Union legislative references in the Animals and Animal Products (Examination for Residues and Maximum Residue Limits) Regulations (Northern Ireland) 2016 and include ambulatory reference to EU legislation to enable future updates to EU legislation to apply to the Charges for Residues Surveillance Regulations (Northern Ireland) 2010.\textsuperscript{473}


The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) (Wales) Regulations 2019, in Welsh, Rheoliadau Anifeiliaid a Cynhyrchion Anifeiliaid (Archwilio am Weddillion a Therfynau Gweddillion Uchaf) (Cymru) 2019, were made 13 March 2019, in force 28 March 2019. They revoke certain listed statutory instruments and consolidate their provisions. The Regulations implement Council Directive 96/22/EC concerning the prohibition of the use in stock farming of certain substances having a hormonal or thyrostatic action and of beta-agonists. They also implement Council Directive 96/23/EC on measures to monitor certain substances and residues thereof in live animals and animal products, and provide for the execution and enforcement of Regulation (EC) No 470/2009 laying down Community procedures for the establishment of residue limits of pharmacologically active substances in foodstuffs of animal origin.\textsuperscript{474}

\textsuperscript{472} https://www.legislation.gov.uk/ukdsi/2019/978011117b096/contents
\textsuperscript{473} http://www.legislation.gov.uk/nisr/2019/16/contents/made
\textsuperscript{474} http://www.legislation.gov.uk/wsi/2019/569/contents/made
2.14 Food Hygiene

Good food hygiene means controlling harmful micro-organisms which can cause serious illness. The four essential measures are (a) to control cross-contamination, (b) effective cleaning (c) thorough cooking and (d) immediate chilling after cooking. These are summarised as ‘cook, chill, clean, separate’.\(^{475}\)


EU Regulation No. 2073/2005 on microbiological criteria for foods (as amended by EU Regulation No. 1441/2007) complements the food hygiene legislation and applies to all food businesses involved in the production and handling of food.\(^ {481} \) Guidance on microbiological criteria is available from Public Health England\(^ {482} \) and from IFST on aspects such as Shigatoxin-producing \(E.\) coli, fresh produce safety, foodborne viral infections, campylobacter, cyclospora, and cryptosporidium.\(^ {483} \)


Regulation (EC) No 852/2004 of 29 April 2004\(^ {485} \) on the hygiene of foodstuffs imposes responsibilities and duties on food business operators including HACCP, temperature control, maintenance of a cold chain and sampling and analysis.

Food Hygiene (Amendment) Regulations made in England, Wales, Scotland and Northern Ireland came into force in October 2016 and made various amendments to provide for the execution and enforcement of Commission Implementing Regulation (EU) 2015/1375 laying down specific rules on official controls for \(Trichinella\) in meat.\(^ {486-489} \)

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\(^{475}\) https://www.food.gov.uk/business-industry/food-hygiene
\(^{476}\) https://www.food.gov.uk/business-industry/food-hygiene/haccp
\(^{477}\) http://www.legislation.gov.uk/uksi/2013/2996/note/made
\(^{478}\) Food Hygiene (Wales) Regulations 2006 with many subsequent amendments
\(^{479}\) Food Hygiene (Scotland) Regulations 2006 with many subsequent amendments
\(^{480}\) The Food Hygiene Regulations (Northern Ireland) 2006 with many subsequent amendments
\(^{481}\) http://www.food.gov.uk/business-industry/guidancenotes/hygguid/microbiolreg
\(^{482}\) PHE, 2009, Ready-to-eat foods: microbiological safety assessment guidelines
\(^{486}\) The Food Safety and Hygiene (England) (Amendment) Regulations 2016

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The Commission has produced a guidance document addressing microbiological risks in fresh fruits and vegetables at primary production through good hygiene (2017/C 163/01).


On 11 October 2017 the FSA announced a change to its advice about eating eggs – infants, children, pregnant women and elderly people can now safely eat raw or lightly cooked eggs that are produced under the British Lion Code of Practice. The revised advice, based on the scientific evidence assessed by the Advisory Committee on the Microbiological Safety of Food (ACMSF), means that people vulnerable to infection or who are likely to suffer serious symptoms from food poisoning can now safely eat raw or lightly cooked hen eggs or foods containing them.

The World Health Organization has published guidance on the selection and application of methods for the detection and enumeration of human-pathogenic halophilic vibrio spp. in seafood. This considers the range of potential methods from culture based to molecular biological, and proposes the use of performance characteristics to select the most appropriate method according to the potential end use of the data generated, for example, harvest area monitoring, post-harvest process verification, end product monitoring, and outbreak investigation. Aspects of data requirements that could support national and regional risk assessments are also addressed.

Commission Implementing Regulation (EU) 2017/2369 of 18 December 2017 extended to 31 December 2021 the provisions of Implementing Regulation (EU) No 743/2013, introducing protective measures on imports of bivalve molluscs from Turkey intended for human consumption. The measures include a ban on importation of live and chilled bivalve molluscs and testing for Escherichia coli and marine biotoxins in all consignments of frozen bivalve molluscs. The extension arose from deficiencies in the official control system, notably in the performance of laboratories.

Pursuant to Article 9 of Regulation 852/2004 the Commission has published the ‘European Guide for Good Hygiene Practices in the production of artisanal cheese and dairy products’, authored by the Farmhouse and Artisan Cheese & Dairy Producers European Network (FACE network). This is one of a suite of guidance available on the Commission website.


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Parliament and of the Council to meat derived from broilers (Gallus gallus) intended for Denmark. Regulation (EC) No 853/2004 lays down specific rules on the hygiene of food of animal origin for food business operators, with certain special guarantees for certain food of animal origin intended for the Finnish and Swedish markets. Accordingly, food business operators intending to place meat from specified animals on the market in those Member States must comply with certain rules in respect of Salmonella. Furthermore, consignments of such meat are to be accompanied by a trade document stating that a microbiological test has been carried out with negative results in accordance with EU legislation. 499

The United Nations, Economic Commission for Europe, Inland Transport Committee, has published an ‘Agreement on the international carriage of perishable foodstuffs and the special equipment to be used for such carriage (ATP): as amended on 6 January 2018’. The agreement stipulates such matters as refrigeration equipment. 500

Commission Implementing Decision (EU) 2018/935 of 28 June 2018 501 amended Implementing Decision 2014/88/EU which temporarily suspended imports from Bangladesh of Betel leaves, following a high number of notifications issued to the Rapid Alert System for Food and Feed (RASFF) due to the presence of a wide range of Salmonella strains. Despite action by the authorities in Bangladesh the situation has not improved sufficiently to remove the import ban and the amending Decision extends the ban until 30 June 2020.

The Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) (Scotland) Regulations 2018 were made, in force 28 February 2019. These regulations make administrative amendments to the Control of Salmonella in Turkey Flocks (Scotland) Order 2009 owing to updates in EU law. (A wide range of other agriculture, environmental, food, horticulture, land, landlord, sea fisheries, waste and water law are also amended.) 502

EFTA Surveillance Authority Decision No 1/19/COL of 16 January 2019 extended the special guarantees concerning Salmonella spp. laid down in Regulation (EC) No 853/2004 of the European Parliament and of the Council to meat and eggs of domestic fowl, and meat derived from turkeys intended for Iceland. 503 The special guarantees include rules on sampling, microbiological methods and set out a trade document and a certificate to accompany consignments of the products.


The Food Hygiene (Amendment) Regulations (Northern Ireland) 2019 made 14 May 2019, in force 29 June 2019, make certain amendments to the Food Hygiene Regulations (Northern Ireland) 2006 (S.R. 2006 No.3) to make further provision for the labelling of raw milk with prescribed information

relating to the absence of heat treatment.\textsuperscript{507}


2.14.1 Campylobacter

As part of its campaign to bring together the whole food chain to tackle the problem of campylobacter, the most common cause of food poisoning in the UK, FSA regularly publishes results for campylobacter in fresh shop-bought UK-produced chickens.

The complete Year 4 campylobacter retail chicken survey (August 2017 – July 2018) was published on 13 August 2019. The report found that high level campylobacter contamination in UK chickens has decreased, but remains high in smaller retailers, independents and butchers.\textsuperscript{509}

The results for April – June 2019 were published on 5 September 2019 and showed that on average, across the major retailers, 3.6 % of chickens tested positive for the highest level of contamination. These are the chickens carrying more than 1,000 colony forming units per gram (cfu/g) of campylobacter. These data are comparable to the previous three quarters.\textsuperscript{510}

2.14.2 Enterohemorrhagic \textit{Escherichia coli} – seeds and sprouted seeds

The Enterohemorrhagic \textit{Escherichia coli} (EHEC) crisis of 2011 focused mainly in Germany with hemolytic-uremic syndrome (HUS) and bloody diarrhoea infecting almost 4,000 people and resulting in 53 deaths.\textsuperscript{511} Following EFSA’s opinion\textsuperscript{512} on the risk posed by Shiga toxin-producing \textit{Escherichia coli} (STEC) and other pathogenic bacteria in seeds and sprouted seeds new EU legislation was brought in to supplement general food safety requirements in Regulation 178/2002 and hygienic production covered by Regulation 852/2004. These were Commission Implementing Regulation (EU) No 208/2013 on traceability requirements for sprouts and seeds intended for the production of sprouts, Commission Regulation (EU) No 209/2013 (amending Regulation (EC) No 2073/2005) on microbiological criterion for sprouts, Commission Regulation (EU) No 210/2013 on the approval of establishments producing sprouts and Commission Regulation (EU) No 211/2013 (amended by Commission Regulation (EU) No 704/2014) on certification requirements for imports of sprouts and seeds for sprouting into the EU. The requirements of the above regulations and comprehensive instructions on hygienic practices for the safe production of sprouts and seeds for sprouting are included in a guideline produced by the European Sprouted Seeds Association and published by the Commission in the Official Journal in July 2017 under the reference 2017/C 220/03.\textsuperscript{513}

\textsuperscript{507} http://www.legislation.gov.uk/nisr/2019/110/contents/made
\textsuperscript{508} http://www.legislation.gov.uk/uksi/2019/971/contents/made
\textsuperscript{509} https://www.food.gov.uk/news-alerts/news/publication-of-year-4-campylobacter-retail-chicken-survey
\textsuperscript{511} http://www.bfr.bund.de/en/ehec_outbreak_2011-186689.html
\textsuperscript{512} http://www.efsa.europa.eu/en/efsajournal/pub/2424
The Sprouts and Seeds (Amendment) (EU Exit) Regulations 2019 were made on 4 March, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018. They address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union with regard to the microbiological safety of sprouted seeds and amend retained direct EU legislation for the whole of the United Kingdom.514


The Food Standards and Hygiene (Miscellaneous Amendments) (Scotland) Regulations 2019 were made on 5 February 2019, in force 28 March 2019.517 They make miscellaneous amendments to update references to EU law, delete spent provisions and/or make minor technical changes to food standards law and the Food Hygiene (Scotland) Regulations 2006 to update EU law references.

The Food and Agriculture Organization published a microbiological risk assessment on Shiga toxin-producing *Escherichia coli* (STEC) and food dealing with attribution, characterization and monitoring.518

### 2.14.3 Food hygiene rating schemes

Food Hygiene Rating Schemes help consumers choose where to eat out or shop for food by giving them information about the hygiene standards in restaurants, takeaways and food shops.519

In England, Northern Ireland and Wales the FSA operates the Food Hygiene Rating Scheme while FSS operates the Food Hygiene Information Scheme in Scotland, all hinging on local authority hygiene inspections. The schemes in Wales and Northern Ireland have gained statutory force with the Food Hygiene Rating (Promotion of Food Hygiene Rating) (Wales) Regulations 2016, No. 429 (W. 138)520 which came into force on 28 November 2016 and The Food Hygiene Rating Act (Northern Ireland) 2016.521 In Wales the regulation applies to establishments which supply takeaway food and requires a conspicuous notice in Welsh and English to indicate the availability of the business food hygiene rating. Receipts from fixed penalties can only be used for the purposes of the Public Health (Wales) Act 2017522 and regulations made under it. The Food Hygiene Rating Regulations (Northern Ireland) 2016 no. 313523 and the Food Hygiene Rating (Transitional Provisions) Order (Northern Ireland) 2016 no. 314524 give salient details including exemptions, the form of display of the rating and a fixed penalty notice for failure to display. The Food Hygiene

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518 [https://apps.who.int/iris/handle/10665/272871](https://apps.who.int/iris/handle/10665/272871)
Rating (2016 Act) (Commencement) Order (Northern Ireland) 2016 no. 328 appointed 7 October 2016 for the coming into operation of the Act. The hygiene rating is displayed on the rating sticker given by the local authority following inspection; in England Wales and Northern Ireland the rating ranges from ‘5’ which means the food hygiene standards are very good, down to ‘0’ where urgent improvement is necessary. In England FSA is exploring how a viable statutory scheme could be delivered in the future in line with the FSA’s ‘Regulating our Future’ programme and in the meantime the current voluntary scheme in England is being aligned with the statutory schemes in Wales and Northern Ireland as far as possible without legislative requirements.

In December 2016 the Food Hygiene Rating (Fee and Fixed Penalty Amount) Order (Northern Ireland) 2016 was made coming into force when made and establishing a fee for re-rating an establishment of £150.00 and a fixed penalty of £200.00 if, without reasonable excuse, no valid (or an invalid) food hygiene rating is displayed (or, where appropriate, made available online).

2.15 Water for human consumption

Legislation on water for human consumption is noted here, whether or not regarded as ‘food’.

The primary EU law on supplied water is Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption, alongside Directive 2009/54/EC on the exploitation and marketing of natural mineral waters (recast) and Directive 2003/40/EC establishing a list of parameters, concentration limits and labelling requirements for the constituents of natural mineral waters and the conditions for using ozone-enriched air for the treatment of natural mineral waters and spring waters. Domestic implementation of the latter two is by:
- The Natural Mineral Water, Spring Water and Bottled Drinking Water (England) Regulations 2007 (SI 2785);
- The Natural Mineral Water, Spring Water and Bottled Drinking Water (Scotland) (No. 2) Regulations 2007 (SSI 483);
- The Natural Mineral Water, Spring Water and Bottled Drinking Water (Wales) Regulations 2015 No. 1867 (W. 274) (which revoked and replaced the Natural Mineral Water, Spring Water and Bottled Drinking Water (Wales) Regulations 2007);

The Natural Mineral Water, Spring Water and Bottled Drinking Water (Scotland) Amendment Regulations 2015 amended the Natural Mineral Water, Spring Water and Bottled Drinking Water (Scotland) (No. 2) Regulations 2007 (‘the 2007 Regulations’) by implementing, in relation to spring water and drinking water in a bottle, Council Directive 2013/51/Euratom laying down the requirements for the protection of the health of the general public with regard to radioactive substances in water intended for human consumption (OJ L 296, 7.11.13, p.12). Regulation 3 makes consequential amendments to the interpretation provisions in regulation 2 of the 2007 Regulations. Regulation 4 amends regulation 16 of the 2007 Regulations to specify the monitoring and sampling requirements required by Food Authorities. Similar legislation has been enacted in Wales by the Natural Mineral Water, Spring Water and Bottled Drinking Water (Wales) Regulations...
The Natural Mineral Water, Spring Water and Bottled Drinking Water Regulations (Northern Ireland) 2015\(^{533}\) (SR 365).

The Natural Mineral Water, Spring Water and Bottled Drinking Water (Wales) Regulations 2015 (correction slip) of 25 May 2017 made correction to the Welsh language version of the regulations.\(^{534}\)

The Natural Mineral Water, Spring Water and Bottled Drinking Water (Scotland) Amendment Regulations 2017, made on 6 September 2017 and brought into force on 27 October 2017 again amended the 2007 Regulations as a result of amendments to their European measures. Commission Directive (EU) 2015/1787 amended Annexes II and III to Council Directive 98/83/EC as regards the quality of water intended for human consumption. These Regulations transpose the provisions of the Directive only in respect of bottled drinking water which is marketed as spring water or bottled drinking water. The remaining provisions of the Directive are implemented by the Public Water Supplies (Scotland) Amendment Regulations 2017 and the Water Intended for Human Consumption (Private Supplies) (Scotland) Regulations 2017. The Regulations remove the obligations on food authorities to check monitor and to audit monitor spring water and bottled drinking water in regulation 16 and schedules 9 to 11 of the 2007 Regulations. They thus clarify enforcement provisions, in particular to remove obligations on food authorities to monitor substances such as ammonia and oxidisability in spring water and bottled water that relate more properly to non-bottled water supplies.\(^{535}\) These regulations have now been amended many times and appear to be a prime candidate for consolidation.

The Natural Mineral Water, Spring Water and Bottled Drinking Water (Wales) (Amendment) Regulations 2017,\(^{536}\) made 17 September 2017, and in force on 27 October 2017, amended the Natural Mineral Water, Spring Water and Bottled Drinking Water (Wales) Regulations 2015. They implement the amended monitoring requirements for spring water and bottled drinking water mentioned above in the Scottish 2017 amending Regulations (Welsh regulations 8 and 14). They also allow natural mineral water and spring water that has been subjected to fluoride removal treatment or ozone-enriched air treatment in a non-EEA State to be sold in Wales if the treatments are suitably authorised (regulations 3, 9 and 10). They clarify that natural mineral water and spring water extracted otherwise than in Wales may only be sold in Wales if it complies with the requirements as described in the 2015 Regulations in relation to exploitation (in the case of natural mineral water), treatments and additions, and bottling and labelling requirements (regulations 4 and 7). The rules on treatments and additions do not prevent spring water from being used in the manufacture of soft drinks (regulation 5). The Regulations prohibit the advertising of spring water in a way that is liable to cause the water to be confused with a natural mineral water, and prohibit the use of ‘mineral water’, ‘dŵr mwynol’, or its equivalent in any other language, in the advertising of spring water (regulation 6). The exemption period (5 years) from monitoring for certain radiological substances is clarified (regulation 15). Lastly, several errors in previous regulations are corrected.

In October 2017 the Natural Mineral Water, Spring Water and Bottled Drinking Water (Amendment) Regulations (Northern Ireland) 2017\(^{537}\) amended the parent 2015 Northern Ireland regulations. In so doing and in parallel with provisions in Scotland and Wales they implement Commission

\(^{534}\) http://www.legislation.gov.uk/wsi/2015/1867/pdfs/wsic5s_20151867_mi.pdf
\(^{536}\) http://www.legislation.gov.uk/wsi/2017/935/contents/made
\(^{537}\) http://www.legislation.gov.uk/nisr/2017/201/contents/made
Directive (EU) 2015/1787 which amends Annexes II and III to Council Directive 98/83/EC. New definitions of ‘fluoride removal treatment’ and ‘ozone-enriched air treatment’ are given, it is clarified that natural mineral water produced outside of Northern Ireland is required to comply with the relevant requirements of the 2015 Regulations when sold in Northern Ireland and ‘spring water’ can be used in the manufacture of soft drinks. The advertising of spring water must not cause confusion with a natural mineral water. A person may not sell as spring water, water that has been subject to treatment or addition regardless of where that treatment or addition took place. Similar provisions on checking and audit monitoring for spring water and bottled drinking water as well as certain radiological provisions and corrections as in Scotland and Wales are introduced.

The Natural Mineral Water, Spring Water and Bottled Drinking Water (England) (Amendment) Regulations 2018 were made on 7 March 2018, coming into force on 6 April 2018. They amend the Natural Mineral Water, Spring Water and Bottled Drinking Water (England) Regulations 2007 in similar terms as in Scotland, Wales and Northern Ireland (see above). Thus the provisions of Council Directive 2013/51/Euratom and Commission Directive (EU) 2015/1787 are dealt with. So far as the former applies to public and private water supplies, the measures are implemented in England by the Water Supply (Water Quality) Regulations 2016, as amended, and the Private Water Supplies (England) Regulations 2016 as amended; both will be amended to implement the provisions of Commission Directive (EU) 2015/1787 in England in similar terms as in Wales (see below). The Regulations also amend application of provisions in the Food Safety Act 1990 including enabling an improvement notice to be served requiring compliance with specified provisions of the 2007 Regulations. Failure to comply with an improvement notice is an offence. The Regulations also make minor amendments to the 2007 Regulations, including updating definitions.

Commission Directive 2015/1787 amended Annexes II and III to Council Directive 98/83/EC on the quality of water intended for human consumption. The tests to be carried out to determine quality and the frequency are described, as is the requirement for laboratories using methods accredited to ISO/IEC 17025 to carry these out.

The Private Water Supplies (Wales) (Amendment) Regulations 2016 No. 411 (W. 129) came into force on 14 April 2016 and amend the Private Water Supplies (Wales) Regulations 2010 to implement Council Directive 2013/51/Euratom on the protection of the health of the general public with regard to radioactive substances in water intended for human consumption from private water supplies. Regulation 3 of these Regulations inserts new regulation 10A (monitoring of radioactive substances: general) into the 2010 Regulations to make provision for new requirements in relation to monitoring for radon, tritium and indicative dose (‘the radioactive substances parameters’). Regulation 3 also inserts new regulation 10B (monitoring of radioactive substances: supplies to a single dwelling not used for a commercial or public activity) into the 2010 Regulations. Further monitoring requirements are included in new Schedule 2A. Regulation 5 inserts a new Part (Part 3 – radioactive substances parameters) into Schedule 1 to the 2010 Regulations. The new Part 3 includes Table D which sets parametric values for the radioactive substances parameters. Regulations 2, 4 and 6 of these Regulations make consequential amendments in light of regulation 6. Regulation 8 of these Regulations inserts a new Part (Part 3 – monitoring for indicative dose and analytical performance characteristics) into Schedule 3 to the 2010 Regulations. The new Part 3

makes provision for additional sampling and analysis requirements in relation to the radioactive substances parameters listed in the new Table D in Part 3 of Schedule 1.


- SI 2007/3544
- SI 2016/303 amended and SI 2002/2469
- SI 2005/2035
- SI 2007/3544
- SI 2013/235, SI 2013/1387 partially revoked and SI 2000/3184
- SI 2001/2885
- SI 2007/2734
- 2010/991 revoked.


Parallel regulations, the Private Water Supplies (England) Regulations 2016, SI 618, for private supplies were made, brought into force 27 June 2016.\(^{544}\) They revoke and replace the Private Water Supplies Regulations 2009 (SI 2009/3101).


Similar provisions were made in October 2017 in Northern Ireland by the Private Water Supplies Regulations (Northern Ireland) 2017\(^{546}\) and the Water Supply (Water Quality) Regulations (Northern Ireland) 2017,\(^{547}\) and in Wales by the Private Water Supplies (Wales) Regulations 2017.\(^{548}\)

In May 2018 a list of natural mineral waters recognised by Iceland and Norway was published.\(^{549}\)

\(^{544}\) http://www.legislation.gov.uk/uksi/2016/618/contents/made
\(^{546}\) http://www.legislation.gov.uk/nisr/2017/211/made
\(^{547}\) http://www.legislation.gov.uk/nisr/2017/212/made
The Water (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 were made on 22 January 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16) to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. They amend a range of subordinate legislation relating to water including the Groundwater Regulations (Northern Ireland) 2009, the Private Water Supplies Regulations (Northern Ireland) 2017, the Water Supply (Water Quality) Regulations (Northern Ireland) 2017 and measures relating to nitrates, phosphates and asbestos in water, bathing waters, waste water treatment and others.\(^{550}\)

The Water Act 2014 (Commencement No. 10) (Amendment) Order 2019,\(^{551}\) made 26 March 2019 (Gorchymyn Deddf Dŵr 2014 (Cychwyn Rhif 10) (Diwygio) 2019\(^{552}\)) amends the Water Act 2014 (Commencement No. 10) Order 2017 ("the 2017 Order") to provide appropriate commencement dates including for regulation of arrangements between a water undertaker and any person seeking to provide water mains or supply pipes for eventual adoption by the water undertaker. This Order omits certain articles of the 2017 Order due to a delay in the process of aligning devolved competence for water and sewage undertakers with the geographical boundary between Wales and England, pursuant to sections 48 and 49 of the Wales Act 2017.

The Isles of Scilly (Application of Water Legislation) Order 2019 was made on 16 September 2019 and applies the following primary legislation to the Isles of Scilly: (a) certain provisions of the Water Act 1989 (c. 15), and (b) the Water Industry Act 1991 (c. 56) in its entirety. The Order also makes various modifications to those provisions for the purposes of their application to the Isles of Scilly. The Order comes into force either on 1 November 2019 or on 1 April 2020 depending on the article. The Water Act 1989 is the key piece of legislation that gave effect to the privatisation of the water and sewerage industry in England and Wales. The Water Industry Act 1991 is the principal piece of legislation which sets out the duties and functions of water and sewerage undertakers. The Isles of Scilly were, until now, excluded from privatisation of the water industry.\(^{553}\)

### 2.16 Psychoactive substances

The Psychoactive Substances Act 2016 received Royal Assent on 28 January 2016. The act applies across the UK and came into force on 26 May 2016.\(^{554}\)

The act:

- Makes it an offence to produce, supply, offer to supply, possess with intent to supply, possess on custodial premises, import or export psychoactive substances; that is, any substance intended for human consumption that is capable of producing a psychoactive effect. The maximum sentence will be seven years’ imprisonment;
- Excludes legitimate substances, such as food, alcohol, tobacco, nicotine, caffeine and medical products from the scope of the offence, as well as controlled drugs, which continue to be regulated by the Misuse of Drugs Act 1971;
- Exempts healthcare activities and approved scientific research from the offences under the act on the basis that persons engaged in such activities have a legitimate need to use psychoactive substances in their work;

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\(^{550}\) http://www.legislation.gov.uk/uksi/2019/112/made  
\(^{553}\) http://www.legislation.gov.uk/uksi/2019/1259/contents/made  
\(^{554}\) http://www.legislation.gov.uk/ukpga/2016/2/contents/enacted
• Includes provision for civil sanctions – prohibition notices, premises notices, prohibition orders and premises orders (breach of the two orders will be a criminal offence) – to enable the police and local authorities to adopt a graded response to the supply of psychoactive substances in appropriate cases;

• Provides powers to stop and search persons, vehicles and vessels, enter and search premises in accordance with a warrant, and to seize and destroy psychoactive substances.

Further information including explanatory notes is available\textsuperscript{555} as well as Home Office guidance for retailers.\textsuperscript{556} Guidance is available from the Crown Prosecution Service on psychoactive substances in general and on assessing whether or not a substance is psychoactive. It is suggested that the suspected substance must be submitted to a Forensic Service Provider for analysis and identification. Separately, an expert witness should be asked to give an opinion as to whether the identified substance was capable of having a psychoactive effect based on analysis of the identified substance in a laboratory. That opinion will be based on a chemical reference standard produced as a result of that substance having been tested previously. Further detail about psychoactivity testing is set out in the Home Office’s Forensic Strategy\textsuperscript{557} including on in-vitro receptor (e.g. opioid receptor) testing.

Certain enabling powers with UK applicability have also been made: the Psychoactive Substances Act 2016 (Consequential Amendments) Regulations 2016,\textsuperscript{558} the Psychoactive Substances Act 2016 (Commencement) Regulations 2016\textsuperscript{559} and the Magistrates’ Courts (Psychoactive Substances Act 2016) (Transfer of Proceedings) Rules 2016.\textsuperscript{560}

The Psychoactive Substances Act 2016 (correction slip) noted Schedule 5, paragraph 8(2): “1A” should read “1ZA”.\textsuperscript{561}

Regulation (EU) No 1307/2013\textsuperscript{562} establishing rules for direct payments to farmers under support schemes within the framework of the common agricultural policy (Article 32(6)) provides that in order to prevent support payments being granted for illegal crops, areas used for the production of hemp may only be eligible if the varieties used have a tetrahydrocannabinol, THC, content in year on year testing not exceeding 0.2%.

Commission Delegated Regulation (EU) 2017/1155 of 15 February 2017, published in June 2017 amended Delegated Regulation (EU) No 639/2014 as regards the control measures relating to the cultivation of hemp with regard to farm support payments (and other farm support measures not relevant to food or feed legislation).\textsuperscript{563}

Commission Recommendation (EU) 2016/2115\textsuperscript{564} of 1 December 2016 has recommended monitoring for the presence of Δ\textsubscript{9}-tetrahydrocannabinol, its precursors and other cannabinoids in
food of animal origin where there is evidence of animals being fed with feed containing hemp or hemp derived feed materials.565

Commission Implementing Regulation (EU) 2017/1172 of 30 June 2017566 amended Implementing Regulation (EU) No 809/2014 as regards the control measures relating to the cultivation of hemp to allow submission later in the year of official seed labels.

Council Implementing Decision (EU) 2017/1774 of 25 September 2017 imposed control measures as a new psychoactive substance on acryloylfentanyl, (N-(1-phenethylpiperidin-4-yl)-N-phenylacrylamide). Acryloylfentanyl is a synthetic opioid structurally similar to fentanyl, a controlled substance widely used in medicine as an adjunct to general anaesthesia during surgery and for pain management. The available data suggest that acryloylfentanyl is a potent and long-lasting antinociceptive agent (reducing sensitivity to painful stimuli). Three Member States have collectively reported 47 deaths associated with acryloylfentanyl. In at least 40 deaths, acryloylfentanyl was the cause of death or is likely to have been a contributing cause of death. In addition, more than 20 acute intoxications suspected to be due to acryloylfentanyl have been reported. The United Kingdom is not bound by Decision 2005/387/JHA under which the above Decision is made.567

For similar reasons Council Implementing Decision (EU) 2017/2170 of 15 November 2017568 imposed control measures as a new psychoactive substance on N-phenyl-N-[1-(2-phenylethyl)piperidin-4-yl]furan-2-carboxamide (furanylfentanyl).


In November 2017 the Court of Appeal (Criminal Division) heard appeals on convictions of possessing a psychoactive substance, nitrous oxide, with intent to supply contrary to Section 7 of the Psychoactive Substances Act 2016. The grounds of appeal focused on nitrous oxide as a medicinal product and the exemption in the Psychoactive Substances Act for medicinal products as defined in the Human Medicines Regulations 2012. The court of appeal held that nitrous oxide could not be regarded as a medicinal product when used in the circumstances in which the applicants were found to possess it. Application for permission to appeal was refused.571 See also the Judgment of the Court (Fourth Chamber) of 10 July 2014 which found Article 1(2)(b) of Directive

2001/83/EC on the Community code relating to medicinal products for human use, as amended by Directive 2004/27/EC must be interpreted as not covering substances, such as those at issue in the main proceedings, which produce effects that merely modify physiological functions but which are not such as to have any beneficial effects, either immediately or in the long term, on human health, are consumed solely to induce a state of intoxication and are, as such, harmful to human health.\(^{572}\) I am indebted to ‘Lexology’\(^{573}\) for an alert to the above cases.

The Misuse of Drugs (Amendments) (Cannabis and Licence Fees) (England, Wales and Scotland) Regulations 2018\(^{574}\) amended the Misuse of Drugs Regulations 2001 and the Misuse of Drugs (Designation) (England, Wales and Scotland) Order 2015 to allow the wider use of cannabis-based products for medicinal use in humans, essentially for medical purposes. They also amend the Misuse of Drugs (Licence Fees) Regulations 2010 to provide for waiver of licence fees under those Regulations.\(^{575}\)

In November 2018 the Home Office published a review of the Psychoactive Substances Act 2016 (PSA). The review aimed to measure as far as possible any changes in outcomes before and after the implementation of the PSA, to provide an indication of whether its aims are being achieved. The main findings are briefly summarised below however the review itself must be consulted for a full appreciation of its contents.

a) **Legislation.** There have been three legal challenges to the PSA, concerning the medicinal products exemption for nitrous oxide, the psychoactivity of nitrous oxide and the psychoactivity of synthetic cannabinoids. In all of these cases the courts have ruled that the substances involved are indeed subject to the provisions of the Act. The cases relating to nitrous oxide have been taken to the Court of Appeal, and the judgments reflect binding decisions.

b) **Enforcement.** Data from police forces suggests that the PSA has led to head shops either closing down or no longer selling new psychoactive substances (NPS) although the Act has not completely eliminated the supply of NPS, given the large numbers of offences and seizures of suspected NPS recorded. While there have been around 270 prosecutions and around 170 sentences under the PSA, there is insufficient evidence to address the more subjective question of whether the PSA has been enforced ‘well’, for example whether it is particularly easy or difficult to obtain convictions.

c) **Sales and availability.** The existing evidence on price and availability, which is largely qualitative research, suggests that the PSA caused the prices of NPS to increase and their availability to fall. This research also indicates a large-scale shift away from retailers as a result of the PSA, with street dealers becoming the main source of NPS, particularly for synthetic cannabinoids. However, Crime Survey for England and Wales (CSEW) data suggests that shops and the internet remain important sources of NPS for recreational users. Based on intelligence from the National Crime Agency and observational research, the large majority of online NPS vendors in the UK voluntarily removed NPS from their sites or closed down completely before the PSA was introduced, with few of these sellers thought to have moved to the dark web. However, it does not appear that the PSA has significantly disrupted darknet NPS activity. It appears that the emergence of new NPS in the UK has not ceased following the introduction of the PSA.

d) **Prevalence.** The evidence indicates that there has been a considerable reduction in NPS use among the general adult population since the PSA, mainly driven by a reduction in use

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\(^{573}\) [https://www.lexology.com/](https://www.lexology.com/)


among those aged 16 to 24. The evidence also indicates that this reduction may be largely driven by the Act, as it does not appear to be driven by a reduction in overall drug use, or by a lesser willingness of survey respondents to admit using NPS since the ban. There does not appear to have been a statistically significant change in the use of NPS among those aged under 16. Similarly, it appears that the use of nitrous oxide (among all adults) does not appear to have been affected by the Act.

The review concludes that most of the main aims of the PSA appear to have been achieved, with the open sale of NPS largely eliminated, a significant fall in NPS use in the general population, and a reduction in health-related harms which is likely to have been achieved through reduced usage. However, some areas of concern have remained or emerged since the Act, such as the supply of NPS by street dealers, the continued development of new substances, the potential displacement from NPS to other harmful substances, and continued high levels of synthetic cannabinoid use among the homeless and prison populations.576

2.17 Herbal products and medicines

Herbal medicine has been practised in many countries for centuries with particularly strong and established traditions in some Asian countries, notably in China and India but also in Europe including the UK. In the UK, use of herbal medicines is common and it is estimated that up to 20% of the population use herbal products at some time in their lives.577 Public Analysts, and hence the Government Chemist, may be called upon to examine herbal products, including herbal medicines. EU legislation on pharmaceutical products for human use also applies in general to traditional herbal medicines.578 However, in order to overcome difficulties encountered by Member States in applying pharmaceutical legislation to traditional herbal medicinal products in a uniform manner, a simplified registration procedure was introduced in 2004, Directive 2004/24/EC.579 A list of herbal substances, preparations and combinations for use in traditional herbal medicinal products has been established by Commission Decision 2008/911/EC of 21 November 2008.580 This list is periodically updated; see for example (non-exhaustively) Commission Implementing Decision (EU) 2016/1659 of 13 September 2016 that introduced species of *Melaleuca* (Tea Tree oil) into the list.

In the UK Herbal medicines can be registered under the traditional herbal registration scheme and the Medicines and Healthcare products Regulatory Agency, MHRA, list of registered traditional herbal medicines is updated regularly.582 A list of banned or restricted herbal products, including for example aconite, belladonna, kava-kava and ragwort, is available.583

Periodic assessment of herbal products takes place, for example recently the International Agency for Research on Cancer, IARC, of the WHO published an evaluation of carcinogenic risks to humans of some drugs and herbal medicines. Whole leaf extract of aloe vera, ginkgo biloba extract,
goldenseal root powder, kava extract and the pulegone component of pennyroyal oils were classified in IARC Group 2B (possibly carcinogenic to humans).\textsuperscript{584, 585}

Commission Implementing Decision (EU) 2018/133 of 24 January 2018 amended Decision 2008/911/EC to add valerian, \textit{Valeriana officinalis} L. (powdered herb and various listed extracts and tinctures) to the list of herbal substances, preparations and combinations thereof for use in traditional herbal medicinal products established by Decision 2008/911/EC. Uses, contraindications, effects on ability to drive and use machines and undesirable effects, including in overdose, are given.\textsuperscript{586} A correction of the title (‘establishing’ in place of ‘shing’) was issued.\textsuperscript{587}

Similarly Commission Implementing Decision (EU) 2018/134 of 24 January 2018 amended Decision 2008/911/EC to add Ironwort, \textit{Sideritis scardica} Griseb. to the herbal list.\textsuperscript{588}

\section{Consumer choice}

This section covers (3.1) labelling, (3.2) dual quality products, (3.3) composition, (3.4) GMOs, (3.5) cloned animals, (3.6) novel foods, (3.7) consumer attitudes and (3.8) the Consumer Rights Act 2015.

\subsection{Food labelling}

The primary legislation is now Regulation 1169/2011\textsuperscript{589} on the provision of food information to consumers, EU FIC. A useful summary of links to the legislation and guidance has been provided by Dr David Jukes of the University of Reading.\textsuperscript{590} Domestic implementation is effected in England by the Food Information Regulations (SI 2014 No 1855),\textsuperscript{591} in Northern Ireland by the Food Information Regulations (Northern Ireland) 2014 (SR 2014 No 223)\textsuperscript{592} and, in Wales the Food Information Regulations (Wales) 2014 (SI 2014 No 2303, W227).\textsuperscript{593} In Scotland implementation is by the Food Information Regulations (Scotland) 2014 (SSI 312)\textsuperscript{594} which were amended in December 2015 by the Food Information (Miscellaneous Amendments) (Scotland) Regulations 2015 (SSI 410).\textsuperscript{595} These make a set of small drafting amendments, for example clarifying aspects of the labelling of ‘alcohol-free’, ‘dealcoholized’ and ‘low alcohol’ drinks.

Information is available on the Commission website.\textsuperscript{596} Guidance on nutrition labelling is also available on the Commission website.\textsuperscript{597}

On 8 June 2018 the Commission issued a Q&A notice (2018/C 196/01) on the application of Regulation (EU) No 1169/2011 intended to assist food business operators and national authorities in the application of the Regulation by providing answers to a series of questions which were raised

585 Grosse et al. (2013), Carcinogenicity of some drugs and herbal products, The Lancet Oncology, 14, 807-808, http://www.thelancet.com/journals/lanonc/article/PiIs1470-2245%2813%293770329-2/fulltext
589 http://www.reading.ac.uk/foodlaw/label/links.htm
595 https://ec.europa.eu/food/safety/labelling_nutrition/labelling_legislation_en
596 http://ec.europa.eu/food/food/labellingnutrition/nutritionlabel/index_en.htm
after the entry into force of the Regulation. The Q&A gives general advice with some examples on general labelling, fair information practices, availability and placement of mandatory food information, presentation of mandatory food information and legibility, mandatory particulars (Article 9 and Section 2 of the Regulation), additional mandatory particulars for specific types or categories of foods, nutrition declarations, and food supplements.598

See also Section 3.3.7 on Regulation (EU) No 1308/2013 on a common organisation of the markets in agricultural products and in particular a case in the European Court that precludes the terms ‘milk’ and ‘milk product’ being applied to plant based liquids.

The Beef and Veal Labelling (Amendment) Regulations (Northern Ireland) 2018 were made on 14 November 2018 and came into operation on 17 December 2018. They amend the Beef and Veal Labelling Regulations (Northern Ireland) 2010 to update legislative references and to reflect provisions in Regulation (EU) No 652/2014 of the European Parliament and of the Council amending Regulation (EC) No 1760/2000 as regards electronic identification of bovine animals and labelling. They also remove the requirement for businesses to seek prior approval from the Department of Agriculture, Environment and Rural Affairs before labelling beef and veal with non-compulsory information.599


Commission Decision (EU) 2018/1701601 of 7 November 2018 registered a proposed citizens’ initiative entitled ‘Mandatory food labelling Non-Vegetarian/Vegetarian/Vegan’. The objectives of the proposed citizens’ initiative refer to the following: “Vegetarians and vegans struggle across the EU to identify suitable food. We must study the ingredients list of a food product to determine if it is fit for purchase with a hyper-awareness of ambiguous ingredients that could either be plant- or animal-based. Complicating this further is the fact that the EU does not have a unified language. We then propose laws mandating one of three simple pictorial labels on all food products: Non-Vegetarian, Vegetarian, or Vegan with all food labelling." The initiative will presumably proceed by way of the ‘ordinary’ legislative procedure.602

The Food (Amendment) (England) (EU Exit) Regulations 2019 were made on 30 January 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). They make amendments to subordinate legislation to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. The measures amended are the Food (Lot Marking) Regulations 1996, the Natural Mineral Water, Spring Water and Bottled Drinking Water (England) Regulations 2007, the Spreadable Fats (Marketing Standards) and the Milk and Milk Products (Protection of Designations) (England) Regulations 2008, the Food Information Regulations 2014, the Country of Origin of Certain Meats (England) Regulations 2015 and the Honey (England) Regulations 2015.603

The Food Composition, Labelling and Standards (EU Exit) (Scotland) (Amendment) Regulations 2019 were made on 18 February 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16) as above and amend: the Quick-frozen Foodstuffs Regulations 1990, the Food (Lot Marking) Regulations 1996, the Spreadable Fats, Milk and Milk Products (Scotland) Regulations 2008, the Fish Labelling (Scotland) Regulations 2013, and the Food Additives, Flavourings, Enzymes and Extraction Solvents (Scotland) Regulations 2013.604

The Quick-frozen Foodstuffs (Amendment) (EU Exit) Regulations 2019 were made on 4 March 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16) as above. They amend the Quick-frozen Foodstuffs (England) Regulations 2007 to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. Regulations 2 to 6 amend subordinate legislation in England. The remainder of the Regulations amend retained direct EU legislation for the whole of the United Kingdom.605

The Food Standards and Hygiene (Miscellaneous Amendments) (Scotland) Regulations 2019 were made on 5 February 2019, in force 28 March 2019.606 They make miscellaneous amendments to update references to EU law, delete spent provisions and/or make minor technical changes to:
- The Bread and Flour Regulations 1998 to update EU law references;
- The Coffee Extracts and Chicory Extracts (Scotland) Regulations 2001;
- The Cocoa and Chocolate Products (Scotland) Regulations 2003;
- The Specified Sugar Products (Scotland) Regulations 2003;
- The Condensed Milk and Dried Milk (Scotland) Regulations 2003;
- The Jam and Similar Products (Scotland) Regulations 2004;
- The Food Hygiene (Scotland) Regulations 2006 to update EU law references;
- The Fishery Products (Official Controls Charges) (Scotland) Regulations;
- The Spreadable Fats, Milk and Milk Products (Scotland) Regulations 2008;
- The Fruit Juices and Fruit Nectars (Scotland) Regulations 2013;
- The Products Containing Meat etc. (Scotland) Regulations 2014 and

The Food Standards and Labelling (Miscellaneous Amendments) (Wales) (EU Exit) Regulations 2019 were made on 4 March, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16) as above. They amend The Food (Lot Marking) Regulations 1996, the Spreadable Fats (Marketing Standards) and the Milk and Milk Products (Protection of Designations) (Wales) Regulations 2008, the Fish Labelling (Wales) Regulations 2013, the Food Information (Wales) Regulations 2014, the Honey (Wales) Regulations 2015 and the Country of Origin of Certain Meats (Wales) Regulations 2015.607 See also Rheoliadau Saforau a Labelu Bwyd (Diwygiadau Amrywiol) (Ymadael â'r UE) 2019.608


See ‘3.1.7’ below for amendments bringing in Regulation 1169/2011 and updating the definition of ‘liquid medium’.

Commission Implementing Regulation (EU) 2019/802 of 17 May 2019 corrected the Greek language version of Implementing Regulation (EU) 2018/775 laying down rules for the application of Article 26(3) of Regulation (EU) No 1169/2011 on the provision of food information to consumers, as regards the rules for indicating the country of origin or place of provenance of the primary ingredient of a food.610

The Marketing of Bananas Regulations (Northern Ireland), made 27 March 2019, in force 29 March 2019, provide for the enforcement of the banana marketing standards (Article 75 of Regulation (EC) No 1308/2013 on common organisation of agricultural markets and specific provisions for certain agricultural products (Single CMO Regulation), and contained in Commission Implementing Regulation (EU) No 1333/2011 standards for bananas, etc. The Regulations designate the Department of Agriculture, Environment and Rural Affairs as the competent national authority and inspection body in Northern Ireland.611

In a case on excise duties on 13 March 2019, the European Court (Tenth Chamber) held that an intermediate product intended to be mixed with non-alcoholic beverages, obtained from a wort containing less malt ingredients than non-malt ingredients and to which glucose syrup is added before the fermentation process, may be classified as ‘beer made from malt’. This decision is within EU ‘combined nomenclature’ law and with the proviso that organoleptic characteristics of the product correspond to those of beer, which is for the referring court in Poland to ascertain. Thus its implications for food labelling remain obscure (Case C-195/18).612

3.1.1 Animal welfare

Animal welfare is a topic that has gained considerable interest, including via labelling, although salience varies. See Section 5.4 for the establishment of a European Union Reference Centre for Animal Welfare.

The Animal Welfare Act 2006 makes owners and keepers responsible for ensuring that the welfare needs of their animals are met, i.e. that they have a suitable environment, are fed an appropriate diet and are protected from pain, injury, suffering and disease. A revised code of practice (CoP) for the welfare of meat chickens and meat breeding chickens was published by Defra in March 2018.613 The CoP was brought in by the Code of Practice for the Welfare of Meat Chickens and Meat Breeding Chickens (Appointed Day and Revocation) (England) Order 2018.614

The Mandatory Use of Closed Circuit Television in Slaughterhouses (England) Regulations 2018 were introduced following stalled uptake of a voluntary scheme, a report by The Farm Animal Welfare Committee, and widespread concern following several well publicised cases of animal welfare abuse in slaughterhouses. The main obligations are in force from 4 May 2018 with administrative and enforcement provisions from 5 November 2018. The regulations make provision complementary to EU Regulation 1099/2009 on the protection of animals at the time of killing and the Welfare of Animals at the Time of Killing (England) Regulations 2015. The requirements are on operators of slaughterhouses (‘business operators’) in England to install and operate a closed circuit television (CCTV) system in all areas where live animals are present. CCTV footage and associated data must be retained for a period of 90 days.615


111
Following a consultation\footnote{https://www.gov.uk/government/consultations/animal-welfare-updating-the-code-of-practice-for-the-welfare-of-laying-hens} the Code of Practice for the Welfare of Laying Hens and Pullets (Appointed Day and Revocation) (England) Order 2018\footnote{http://www.legislation.gov.uk/uksi/2018/859/contents/made} was made, appointing 8 August 2018 as the day on which the Code of Practice (CoP) for the Welfare of Laying Hens and Pullets comes into force in England. The previous CoP is revoked. The CoP provides updated and improved guidance to owners and keepers of laying hens and pullets on how to comply with the relevant farm animal welfare legislation and how to practise good standards of stockmanship to help enhance the welfare of their animals, in line with the most recent scientific, veterinary and husbandry advice.\footnote{https://www.gov.uk/government/publications/poultry-on-farm-welfare}

The Court of Justice of the European Union, CJEU, gave a preliminary ruling\footnote{https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ.C_2018.259.01.0005.02.ENG&toc=OJ:C:2018:259:TOC} confirming the validity of Article 4(4) of Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing read together with Article 2(k) thereof. The referral to the CJEU was made in proceedings between various Muslim associations and umbrella organisations of mosques active in the Vlaams Gewest (Flemish Region, Belgium) concerning the decision adopted by a Flemish Government Minister no longer to authorise, from 2015 onwards, the ritual slaughter of animals without stunning in temporary slaughterhouses in the communes of that region during the Muslim Feast of Sacrifice. The ruling rehearses the relevant law and circumstances, including those of slaughter, confirmed the validity of the questioned articles and noted that these proceedings are, for the parties to the main proceedings, a step in the action pending before the national court.\footnote{https://eur-lex.europa.eu/legal-content/GA/TXT/?uri=CELEX%3A62016CJ0426}

The Animal Health and Welfare (Miscellaneous Amendments) (England) (EU Exit) Regulations 2018 were made in September 2018. These Regulations are made in exercise of the powers in the European Union (Withdrawal) Act 2018 (c. 16) in order to address failures of domestic legislation to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. They make amendments to subordinate legislation, which applies to England only, in the fields of the registration of laying hen establishments, animal welfare at transport, the welfare of farmed animals and animal welfare at slaughter.\footnote{https://www.gov.uk/government/publications/poultry-on-farm-welfare}


The Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) (Scotland) Regulations 2018 were made, in force on 28 February 2019. These regulations make administrative amendments to the Welfare of Farmed Animals (Scotland) Regulations 2010 owing to updates in EU law. (A wide range of other agriculture, environmental, food, horticulture, land, landlord, sea fisheries, waste and water law are also amended).\footnote{http://www.legislation.gov.uk/ssi/2018/391/contents/made}

The Animal Health and Welfare (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 were made on 24 January 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act

2018 (c. 16). They make amendments to animal welfare subordinate legislation to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union.  

The Animal Health and Welfare (Amendment) Regulations (Northern Ireland) 2019, made 9 April 2019, in force 11 April 2019, make minor amendments to miscellaneous legislation relating to animal identification, welfare, disease and trade in animals and animal related products. The Regulations update provisions in that legislation which refer to other domestic or EU legislation that have been amended, replaced or revoked. They also correct some minor errors in legislation that transposes or implements EU obligations.  

The Welfare of Farmed Animals (Scotland) Amendment Regulations 2019 made 11 June 2019, in force 29 June 2019, insert a new regulation 7A into the Welfare of Farmed Animals (Scotland) Regulations 2010. This provides that a person responsible for a farmed animal must not attend to that animal, unless acquainted with any relevant animal welfare guidance and has access to it while attending to that animal. The person responsible must also take all reasonable steps to ensure that any other person employed or engaged by the person responsible does likewise and has received instruction on how to comply with the guidance.  

The Animal Welfare (Licensing of Activities Involving Animals) (England) (Amendment) Regulations 2019 were made 8 July 2019, in force 6 April 2020. They amend the Animal Welfare (Licensing of Activities Involving Animals) (England) Regulations 2018 (S.I. 2018/486) which provide for the licensing of persons in England to carry out certain activities involving animals, including selling animals as pets. For example Regulation 2 amends a licence condition and precludes the sale of puppies and kittens bred by anyone other than the licence holder.  

3.1.2 Country of origin labelling  

Similar legislation has been enacted in Northern Ireland through The Country of Origin of Certain Meats Regulations (Northern Ireland) 2015 (SR 321) and in Wales by the Country of Origin of Certain Meats (Wales) Regulations 2015 (SI 1591, W177).  

Commission Implementing Regulation (EU) 2018/775 of 28 May 2018 set out rules for indicating the country of origin or place of provenance of the primary ingredient of a food pursuant to Article 26(3) of Regulation 1169/2011 on the provision of food information to consumers. The regulation deals with labelling where the country of origin or place of provenance of a food is given by any means such as statements, pictorial presentation, symbols or terms, referring to places or
geographical areas. Geographic terms which literally indicate origin but whose common understanding is not such are exempted (e.g. Bolognese sauce). The regulation does not apply to geographical indications protected under Regulation 1151/2012, Regulation 1308/2013, Regulation 110/2008 or Regulation 251/2014 (see Section 3.1.8) or protected pursuant to international agreements, nor to registered trademarks where the latter constitute an origin indication, pending the adoption of specific rules concerning the application of Article 26(3) to such indications. ‘Primary ingredient’ means an ingredient or ingredients of a food that represent more than 50% of that food or which are usually associated with the name of the food by the consumer and for which in most cases a quantitative indication is required (Reg. 2 (q), Regulation 1169/2011). Various options for the country of origin or the place of provenance are set out along with mandatory presentation (e.g. font size and field of vision). The regulation will apply from 1 April 2020.

Commission Decision (EU) 2018/1304 of 19 September 2018 (document C(2018) 6054) registered a proposed citizens' initiative entitled 'Eat ORIGINal! Unmask your food'. This initiative calls on the European Commission 'to impose mandatory declaration of origin for all food products in order to prevent frauds, protect public health and guarantee consumers’ right to information.' The objectives of the proposed citizens’ initiative are: (1). Make the indication of the country of origin mandatory for all processed and unprocessed foods circulating in EU, with no derogation for registered trademarks and geographical indications. (2). With regard to processed foods, origin labelling is made mandatory for primary ingredients when different from the origin of the final product. (3). Improve consistency of labels including harmonized information about production and processing methods in order to ensure transparency throughout the food chain. The proposal is pursuant to Regulation (EU) No 211/2011 which details the next steps which include gathering a minimum level of support for the proposal from Member States.

3.1.3 Fish labelling

The Fish Labelling Regulations 2013 (in each UK country) as amended remain the principle statutory provisions. A short guide to the EU’s new fish and aquaculture consumer labels has been produced (with thanks to Dr Stephen Pugh, for drawing attention to this).


See also Section 5.15 for Regulation 2074/2005 which includes methods and limit values for total volatile basic nitrogen (TVB-N) (a measure of freshness) in fish.

relating to illegal, unreported and unregulated fishing. There are controls on movement of consignments of fishery products while verifications are carried out (which can include a request for assistance from the flag state of the fishing vessel to ensure the accuracy of the information contained within, or the validity of, the catch certificate). Provisions also exist for the refusal of importation or permission to use transhipment facilities in circumstances where a landing or transhipment declaration has not been submitted in accordance with requirements. Catches in contravention may be seized for sale, disposal or destruction, fees charged and certain prohibited activities offences punishable summarily or on indictment.\textsuperscript{638}

The Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) (Scotland) Regulations 2018 were made, in force on 28 February 2019. These regulations make administrative amendments to the Sea Fish (Marketing Standards) (Scotland) Regulations 2004 owing to updates in EU law. (A wide range of other agriculture, environmental, food, horticulture, land, landlord, sea fisheries, waste and water law are also amended).\textsuperscript{639}

3.1.4 Direct sale to the consumer

See Section 3.1.6 for a case in the European Court on the meaning of sale \textit{directly to the final consumer or user} in the context of Article 28(2) of Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling.

3.1.5 Defra food labelling guidance

Defra have published guidance on the information that must be provided with food products to comply with the European Food Information to Consumers Regulation No 1169/2011 (FIC) and the Food Information Regulations 2014 (FIR).\textsuperscript{640}

3.1.6 Organic food


The recitals to Regulation 2018/848 note the dynamic evolution of the organic sector, and a review carried out by the Commission showed that the EU legal framework governing organic production should be improved to provide for rules that correspond to the high expectations of consumers and that guarantee sufficient clarity for those to whom they are addressed. Experience gained with the application of Regulation (EC) No 834/2007 showed the need to make clear to which products the Regulation applies. Primarily, it covers products originating from agriculture, including aquaculture and beekeeping, as listed in Annex I to the Treaty on the Functioning of the European Union (TFEU). For reasons of clarity, such other products not listed in Annex I to the TFEU are listed in an Annex to the new Regulation. Regulation 2018/848 gives wide scope for the Commission to adopt implementing acts on organic production and labelling after appropriate consultations and to take into account new production methods, new materials or international commitments.
Products originating from hunting or fishing of wild animals should not be considered organic since their production process cannot be fully controlled. Products prepared by mass caterers on their premises are not subject to Regulation 2018/848 and are therefore not be labelled or advertised with the organic production logo of the European Union. The risk of non-compliance with organic production rules is considered higher in agricultural holdings which include units that are not managed under those rules. Therefore, after an appropriate conversion period, all agricultural holdings in the EU which aim to become organic must be entirely managed in compliance with the requirements applicable to organic production. However, holdings including both units managed under organic production rules and units managed under non-organic production rules should be allowed under certain conditions, including in particular the condition of clear and effective separation between organic, in-conversion and non-organic production units and between the products produced by those units. The practice of growing plants in demarcated beds will not be allowed subject to a transition period of 10 years. Provisions concerning the composition of processed organic food and feed are to be laid down. In particular, such food should be produced mainly from organic agricultural ingredients or from other ingredients falling within the scope of this Regulation that are organic, with the limited possibility of using certain non-organic agricultural ingredients specified in this Regulation. In addition, only certain products and substances authorised in accordance with this Regulation should be allowed for use in the production of processed organic food and feed.

Detailed rules for the implementation of Regulation 834/2007, and hence Regulation (EU) 2018/848 are given in Commission Regulation (EC) No 889/2008 of 5 September 2008 which is amended fairly regularly hence EUR-Lex should be consulted for the most up-to-date version.

Annex III to Commission Regulation (EC) No 1235/2008 sets out the list of third countries whose systems of production and control measures for organic production of agricultural products are recognised as equivalent to those laid down in Regulation (EC) No 834/2007. The regulation is successively updated and the latest version on EUR Lex should be consulted.

All foods sold as organic must originate from growers, processors and importers who are registered with an approved certification body and subject to regular inspection. A Defra list of UK approved organic control bodies is available.641

Commission Implementing Regulation (EU) 2016/1842 of 14 October 2016 amended Regulation (EC) No 1235/2008 including on electronic certificates of inspection for imported organic products, and Regulation (EC) No 889/2008 on requirements for preserved or processed organic products and the transmission of information. This was to reduce divergent application of control measures by Member States.642

Commission Implementing Regulation (EU) 2017/838 of 17 May 2017 amended Regulation (EC) No 889/2008 as regards feed for certain organic aquaculture animals. Under Regulation (EC) No 889/2008, the animals concerned are to be fed with feed naturally available in ponds and lakes but permits the use of organic feed of plant origin or seaweed where natural feed resources are not available in sufficient quantities and establishes maximum percentages of fishmeal and fish oil that can be included in the feed ration of siamese catfish and shrimps where naturally available feed is supplemented. Naturally occurring feed is limited or non-existent in the hatchery stage and the rules on feeding penaeid shrimps, in particular Tiger shrimp (Penaeus monodon) would lead to

malnutrition and increased mortality if applied in the juvenile stages in a hatchery environment. The Regulation is amended accordingly.643


A Commission Decision of 16 August 2017 (2017/C 273/03) notes Decision 2009/427/EC establishing an expert group for technical advice on organic production and extends from three to four years the term of membership, which may be renewed for not more than three terms.645 Commission Decision 2017/C 287/03 of 30 August 2017646 lists the names of the members of the group.


Commission Implementing Regulation (EU) 2017/2273 of 8 December 2017 amended Regulation (EC) No 889/2008 to extend the period during which non-organically reared pullets for egg production of not more than 18 weeks can be brought into an organic livestock unit. Also extended is the period during which a maximum of 5% of non-organic protein feed can be used for porcine and poultry species raised on organic farms. The extensions are to 31 December 2018 and arise owing to lack of sufficient availability of their organic equivalents.649

Article 28 of Regulation 834/2007 imposes conditions of notification to the competent authorities and submission to a control body on any operator who trades in organic products from a third country. However (Art. 28(2)) Member States may exempt operators who (with provisos) sell products directly to the final consumer or user. The meaning of the later phrase was tested before the European Court, Case C-289/16,650 which ruled that Article 28(2) must be interpreted as meaning that, in order for products to be regarded as being sold ‘directly’, within the meaning of that provision, to the final consumer or user, it is necessary for the sale to occur in the presence of both the operator or his sales personnel and the final consumer. The author of the present report wonders if this may have implications for the interpretation of ‘prepacked for direct sale’ in Regulation 1169/2011 (Food Information to Consumers)?

Council Decision (EU) 2017/2307 of 9 October 2017 noted the conclusion of an Agreement between the European Union and the Republic of Chile on trade in organic products to recognise

the equivalence of their respective rules on organic production and control systems as regards organic products. The full text of the Agreement is available.

The European Court (Fourth Chamber) set aside a judgement of the General Court of the European Union of 11 March 2016 (unpublished) and referred the case back to the General Court. This was an Appeal brought on 13 May 2016 by Binca Seafoods GmbH against the order of the General Court (Fourth Chamber) delivered on 11 March 2016 in Case T-94/15 Binca Seafoods GmbH v European Commission (Case C-268/16 P), (2016/C 279/22), language of the case, German. Binca Seafoods claimed that the Court should annul the order of the Court of 11 March 2016 and annul Commission Implementing Regulation (EU) No 1358/2014 of 18 December 2014 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 as regards organic aquaculture. The appellant is a company registered under German law and enjoying organic certification. It imports into Germany ‘pangasius’, produced in Vietnam at a fish farm called Binca Organic Farm within the framework of organic aquaculture, which it then sells to commercial partners established in Germany, Austria and Scandinavia. Binca complained that it was discriminated against as a provider of pangasius aquaculture products in Vietnam in relation to providers of aquaculture animal products, in particular those in the European Union, in relation to which transitional provisions were extended by the contested regulation beyond the end of 2015, whereas those provisions terminated in relation to pangasius. The appellant alleged that its competitors were able, as a result of arbitrary advantages, to offer their products with the ‘Bio’ label, whereas it was unable to benefit from that. It claimed that the competitors had an unfair and completely unjustified competitive advantage. The Appeal Judges took the view, inter alia, that the General Court erred in law by having wrongly held that the action brought before it by Binca sought the annulment of the regulation at issue solely on the ground that that regulation did not extend the transitional period, which resulted in the incorrect reclassification of the action. However, the Fourth Chamber Appeal Court did not have sufficient information to rule on the other arguments developed in the objection of inadmissibility raised by the Commission against Binca’s action for annulment as well as on the substance of the case hence the referral back to the General Court, the judgement should be consulted for a fuller exposition of the arguments.

A Corrigendum was published on 17 October 2018 to Regulation (EU) 2018/848 on organic production and labelling of organic products to correct the attribution of Articles in that regulation that confer powers to adopt delegated acts. The Corrigendum was withdrawn on 19 October 2018 and replaced by a new version on 29 October 2018.

834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control. The following changes were made.

a) Supplementation of the natural feed of penaeid shrimps and freshwater prawns with cholesterol, essential for their development, is extended to their earlier life stages.

b) Minerals (trace elements included), vitamins, amino acids and micronutrients are allowed in the production of organic baby foods for infants and young children.

c) The period of application of given exceptional production rules, for non-organically reared pullets for egg production of not more than 18 weeks, is extended to 31 December 2020.

d) Organic protein supply is not sufficiently available therefore the period in which a limited proportion of non-organic protein feed for porcine and poultry species is permitted is extended until 31 December 2020.

e) The communication of information related to irregularities or infringements affecting the organic status of a product must be improved by using the computer system made available by the Commission (see Article 94(1) of Regulation (EC) No 889/2008).

f) The Expert Group for Technical Advice on Organic Production (EGTOP) has concluded that the substances ‘industrial lime from sugar production’ on the basis of sugar cane and ‘xylite’ comply with the objectives and principles of organic production and are therefore included in Annex I to Regulation (EC) No 889/2008.

g) EGTOP also considered the substances ‘Allium sativum (garlic extract)’, ‘COS-OGA’, ‘Salix spp. Cortex (willow bark extract)’ and ‘sodium hydrogen carbonate’ to comply with the objectives and principles of organic production and hence these are included in Annex II to Regulation (EC) No 889/2008.

h) EGTOP concluded that, for wine production, the substances ‘potato proteins’, ‘yeast protein extracts’, ‘chitosan derived from Aspergillus niger’, ‘inactivated yeast, autolysates of yeast and yeast hulls’ and ‘yeast mannoproteins’, comply with the objectives and principles of organic production and can be included in Annex VIIIa to Regulation (EC) No 889/2008 for the activities listed therein.

i) For cleaning and disinfecting, EGTOP concluded that sodium hydroxide should be available for organic beekeeping.

Commission Implementing Regulation (EU) 2019/39 of 10 January 2019 amended Regulation (EC) No 1235/2008 laying down detailed rules for implementation of Council Regulation (EC) No 834/2007 as regards the arrangements for imports of organic products from third countries. The names, contact details and other administrative information for competent authorities and control bodies were updated for various third countries.\(^660\)

The Organic Products (Amendment) (EU Exit) Regulations 2019 were made on 22 January 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). They make amendments to subordinate legislation relating to organic products to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union.\(^661\)


\(^661\) [Link](http://www.legislation.gov.uk/uksi/2019/109/contents/made)
certificate of inspection for products that had previously been downgraded to conventional by the competent authorities of a Member State due to pesticide residues.\textsuperscript{662}

The European Court (Grand Chamber) (26 February 2019), on a request for a preliminary ruling from the \textit{Cour administrative d'appel de Versailles} (France), held that Council Regulation (EC) No 834/2007 on organic production and labelling 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. It was added that this applies 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, in particular Article 4(4) thereof. (Case C-497/17) (1), (2019/C 139/09).\textsuperscript{663}

Council Decision (EU) 2019/1178 of 8 July 2019 set out the position to be taken on behalf of the EU and the Republic of San Marino (a small independent nation on the north eastern side of the Apennine Mountains, completely surrounded by Italy) on organic production and labelling and arrangements for imports of organic products from the Republic of San Marino. The Decision sets out the relevant law and practical details including a certificate of inspection, use of the electronic Trade Control and Expert System (TRACES) and customs inspections.\textsuperscript{664}

3.1.7 Weights and measures

Minor corrections were made to the Weights and Measures (Food) (Amendment) Regulations (Northern Ireland) 2016 No. 187 that originally came into operation on 18 April 2016. These Regulations remove provisions from weights and measures law applying in Northern Ireland that overlap or conflict with Regulation (EU) No 1169/2011 (provision of food information to consumers, FIC) and enable the enforcement of certain provisions of the FIC that relate to net quantity. An extensive explanatory note accompanies the main regulations.\textsuperscript{665}


The Metrology, Health and Safety and Product Safety (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 were made on 6 February 2019, in force on exit day. They are made in exercise of the powers conferred by section 8(1) of the European Union (Withdrawal) Act 2018 in order to address deficiencies in retained EU law arising from the withdrawal of the United Kingdom from the European Union. These Regulations extend only to Northern Ireland. They amend Northern Ireland


\textsuperscript{666} http://www.legislation.gov.uk/uksi/2019/5/contents/made
primary and secondary legislation relating to weighing and measuring equipment and meters, to health and safety and to product safety.667

The Food (Amendment) (EU Exit) Regulations 2019 were made on 7 March 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16) as above. They address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. They amend the Weights and Measures (Northern Ireland) Order 1981, the Weights and Measures Act 1985, retained Commission Regulation (EU) No 115/2010, Regulation (EU) No 1169/2011 and Annex 2 to the EEA Agreement.668

See also The Food (Amendment) (EU Exit) Regulations 2019 above and Section 1.16 for law on the new definitions of SI units.

3.1.8 Protected names and quality schemes

There are three protection marks in the EU:669
- Protected geographical indication (PGI)
- Protected designation of origin (PDO)
- Traditional speciality guaranteed (TSG).

A list of UK protected names and a list of UK applications being considered is available.670

Council Decision (EU) 2017/1912 of 9 October 2017671 established Agreement672 between the EU and Iceland on the protection of geographical indications for agricultural products and foodstuffs.

Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 sets out the rules on quality schemes for agricultural products and foodstuffs, including PGI, PDO and TSG.673

Council Decision (EU) 2018/416 of 5 March 2018674 authorised the opening of negotiations for a revised Lisbon Agreement on Appellations of Origin and Geographical Indications. The Lisbon Agreement for the Protection of Appellations of Origin and their International Registration of 1958 is a treaty administered by the World Intellectual Property Organization (WIPO). It is open to parties to the Paris Convention for the Protection of Industrial Property. It has a membership of 28 contracting parties, including seven Union Member States (Bulgaria, Czech Republic, France, Italy, Hungary, Portugal and Slovakia). A useful presentation on Geographical Indications and Appellations of Origin is available from the WIPO.675

The Quality Schemes (Agricultural Products and Foodstuffs) Regulations 2018 were made on 29 November 2018, in force on 1 January 2019 to strengthen the protection afforded to food and agricultural products protected in the United Kingdom under the Protected Food Name Scheme. This scheme includes ‘PDO’, a protected designation of origin, ‘PGI’, a protected geographical indication and ‘TSG’, a traditional speciality guaranteed. A bespoke enforcement regime is created

669 http://ec.europa.eu/agriculture/quality/schemes/index_en.htm
670 https://www.gov.uk/guidance/eu-protected-food-names-how-to-register-food-or-drink-products
based on civil sanctions. The competent authority is the Secretary of State (Defra). The notification of enforcement and inspection findings is provided for and the route of appeal clarified regarding decisions on submission of applications for Protected Food Names to the EU. The regulations provide for the enforcement of Regulation (EU) No 1151/2012 on quality schemes for agricultural products and foodstuffs and three supplementary Commission Regulations, as read with a provision of Regulation (EC) No 882/2004 of the European Parliament and of the Council on official controls. Enforcement-related provisions are set out including enabling a compliance notice to be served requiring compliance with specific provisions of the relevant EU Regulations. Should a person fail to comply with a compliance notice, the enforcement authority can issue a non-compliance penalty notice, and enforcement costs recovery notices are available. An appeals mechanism (First-tier Tribunal in England and Wales, Sherriff in Scotland and Magistrates’ Court in Northern Ireland) is in place.

Consequential amendments are made to the Co-ordination of Regulatory Enforcement (Enforcement Action) Order 2009, the Official Feed and Food Controls (England) Regulations 2009, the Official Controls (Animals, Feed and Food) (Scotland) Regulations 2007, the Official Feed and Food Controls (Scotland) Regulations 2009, and the Official Feed and Food Controls Regulations (Northern Ireland) 2009. The Secretary of State may delegate tasks related to official controls of the quality schemes to control bodies although the enforcement authorities remain the current Local (food) Authorities.676

The Court of Justice of the European Union (First Chamber) held, in the case of S v EA, EB, EC on a request for a preliminary ruling from the Bundespatentgericht Germany, that the requirement to package a product covered by a protected geographical indication in its geographical area of production is justified. In more detail, Article 4(2)(e) of Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs, in conjunction with Article 8 of Commission Regulation (EC) No 1898/2006 of 14 December 2006 laying down detailed rules of implementation of Regulation No 510/2006, and Article 7(1)(e) of Regulation (EU) No 1151/2012 of the European Parliament and of the Council of 21 November 2012 on quality schemes for agricultural products and foodstuffs, must be interpreted as meaning that the requirement to package a product covered by a protected geographical indication in its geographical area of production is justified, under Article 4(2)(e), if it constitutes a necessary and proportionate means to safeguard the quality of the product, to guarantee its origin or to ensure the verification of the specification of the protected geographical indication. It is for the national court to assess whether that requirement is duly justified by one of the objectives mentioned above, regarding the protected geographical indication ‘Schwarzwälder Schinken’.677

3.1.8.1 Champagne sorbet case
This is a case before the European Court concerning the use of the protected designation of origin (PDO) ‘Champagne’ in the name of a frozen product ‘Champagner Sorbet’ distributed by Aldi since 2012, and containing, among its ingredients, 12% champagne. The text of the judgement678 of the Court (Second Chamber) of 20 December 2017 should be read679 for a full exposition of the law and the questions asked of the Court. In essence the operative part of the judgment680 is as follows.

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678 Request for a preliminary ruling from the Bundesgerichtshof — Germany) — Comité Interprofessionnel du Vin de Champagne v Aldi Süd Dienstleistungs-GmbH & Co. OHG, represented by Aldi Süd Dienstleistungs-GmbH, formerly Aldi Einkauf GmbH & Co. OHG Süd (Case C-393/16).
a) The applicable law (the then Regulation 1234/2007 establishing a common organisation of agricultural markets ... the ‘Single CMO Regulation’ as amended [see Judgement for details] and Regulation No 1308/2013, which replaced it with effect from 1 January 2014) is to be interpreted as meaning that the scope of those provisions covers a situation where a protected designation of origin, PDO, such as ‘Champagne’, is used as part of the name under which a foodstuff is sold, such as ‘Champagner Sorbet’, and where that foodstuff does not correspond to the product specifications for that protected designation of origin but contains an ingredient which does correspond to those specifications.

b) The use of a PDO as part of the name such as ‘Champagner Sorbet’ under the above conditions constitutes exploitation of the reputation of a PDO, if that foodstuff does not have, as one of its essential characteristics, a taste attributable primarily to the presence of that ingredient in the composition of the foodstuff.

c) The use of a PDO as part of the name under which is sold a foodstuff that does not correspond to the product specifications for that PDO but contains an ingredient that does correspond to those specifications, such as ‘Champagner Sorbet’, does not constitute misuse, imitation or evocation within the meaning of the referred provisions.

d) The referred provisions are to be interpreted as being applicable both to false or misleading indications which are liable to convey a false impression as to the geographical origin of the product concerned and to false or misleading indications relating to the nature or essential qualities of the product.

These proceedings are a step in the action pending before the national court, the Bundesgerichtshof (Federal Court of Justice, Germany) and it will be interesting to see how the matter is finally settled.

3.1.8.2 Manchego cheese case – use of figurative signs

In relation to Council Regulation (EC) No 510/2006 of 20 March 2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs, Article 13(1)(b) means that a registered name may be evoked through the use of figurative signs.

Article 13(1)(b) means 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 it. The concept of the average consumer who is reasonably well informed, observant and circumspect is understood as covering European consumers, including consumers of the Member State in which the product giving rise to evocation of the protected name is made or with which that name is geographically associated and in which the product is mainly consumed. The Court of Justice of the European Union (CJEU) so held in a case referred by a Spanish court for a preliminary ruling on Council Regulation (EC) No 510/2006.681

The matter arose in proceedings between the body responsible for managing the Protected Designation of a particular Manchego cheese and a firm marketing cheeses allegedly not covered by the protected designation of origin (PDO) ‘queso manchego’. The Spanish court of first instance dismissed that action and this was appealed by the PDO body. The appeal failed on the grounds that for cheeses not covered by the PDO ‘queso manchego’, the use of landscape and images

typical of La Mancha on the labels leads consumers to think of the region of La Mancha but not necessarily of the cheese covered by the PDO ‘queso manchego’. The matter was then referred to the Spanish Supreme Court.

The facts appear to be that the word ‘manchego’ used in the PDO ‘queso manchego’ is the adjective which describes, in Spanish, the people and the products originating in the region of La Mancha. The PDO ‘queso manchego’ covers cheeses made in the region of La Mancha from sheep’s milk in accordance with the traditional production, preparation and ageing requirements set out in the product specification of that PDO. Moreover, the referring court noted that Miguel de Cervantes set most of the story relating to the fictional character Don Quixote de La Mancha in the region of La Mancha. Don Quixote is also described by the referring court as having certain physical features and clothing similar to those of the character depicted on the figurative design on the label of the cheese ‘Adarga de Oro’, the cheese in question. In that regard, the archaic word ‘adarga’ (small leather shield) is used in [Cervantes'] novel to describe the shield used by Don Quixote. In addition, the referring court notes that one of the names used by the firm for some of its cheeses is the name of the horse ridden by Don Quixote de La Mancha, namely ‘Rocinante’. The windmills which Don Quixote fights are a typical feature of the landscape of La Mancha. Landscapes featuring windmills and sheep appear on some of the labels used for the cheeses produced by IQC which are not covered by the PDO ‘queso manchego’ and in some of the illustrations on the firm’s website, which also advertises cheeses not covered by the PDO. In those circumstances, the Spanish Supreme Court decided to stay the proceedings and to refer certain questions to the EUCJ for a preliminary ruling which held as stated above and remitted the matter to the Spanish Supreme Court. 682

3.1.9 Low alcohol descriptors guidance

The Department of Health and Social Care published guidance on 13 December 2018 on descriptors such as low alcohol, non-alcoholic, alcohol free and de-alcoholised. This guidance sets out how the government expects low-alcohol drinks (those of 1.2% abv or less) to be described, and replaces the rules set out in the Food Labelling Regulations 1996, which were revoked on 13 December 2018. 683

3.1.10 Palm oil

Commission Implementing Decision (EU) 2019/1175 of 9 July 2019 recognised the ‘Roundtable on Sustainable Palm Oil RED’ voluntary scheme for demonstrating compliance with the sustainability criteria under Directives 98/70/EC and 2009/28/EC of the European Parliament and of the Council. This relates to sustainability criteria for biofuels and bioliquids. 685

3.2 Dual quality products

In September 2017 the Commission issued a notice (2017/C 327/01) on the application of EU food and consumer protection law to the dual quality of food products. The notice stated that free movement of goods is one of the four fundamental freedoms of the Single Market but does not necessarily mean that every product must be identical in every corner of the Single Market. Whilst consumers are free to buy the products of their choice, business operators are also free to market and sell goods with different composition or characteristics, provided that they fully respect EU

684 https://rspo.org/certification/rspo-red
legislation (whether on the safety of products, labelling or other horizontal or sectoral legislation). However, a source of concern can be when the different composition of identically branded goods has the potential to mislead the consumer.

The issue of certain dual quality products, and in particular food products, has been a source of growing concern. In March 2017, the European Council welcomed action by the Commission to take the issue further. This action combines dialogue with the parties concerned and practical steps to enable concrete measures to be taken by the responsible authorities. The Joint Research Centre is working on guidelines for a common testing methodology, as a step towards comparable and authoritative tests across the EU. This is essential to assess the magnitude of the issue, and to provide the sound evidence basis required for action to be taken. A Code of Conduct for producers is being discussed to set out standards to be respected to prevent dual quality problems. The Commission has also been looking at enforcement of relevant EU legislation together with national consumer protection and food authorities.

The current notice lists the relevant legislation, general food law (Regulation 178/2002), the food information to consumers’ regulation (Regulation 1169/2011) and the unfair commercial practices directive (Directive 2005/29/EC) as well as product specific law such as on chocolate, jam and fruit juice. The notice discusses the interaction between such measures and gives advice on their application, including cross border cooperation and a flow chart to help assess unfair business practices in the case of branded food products.

3.3 Composition

3.3.1 Casein and caseinates

Directive (EU) 2015/2203 of the European Parliament and of the Council of 25 November 2015 brought up to date the approximation of the laws of the Member States relating to caseins and caseinates intended for human consumption and repeals Council Directive 83/417/EEC. The Directive defines the production, composition and labelling of casein and caseinates and stems from an international standard for edible casein products by the Codex Alimentarius Commission (‘Codex standard for edible casein products’). Domestic implementation was formalised in late 2016 by the Caseins and Caseinates (Wales) Regulations 2016 No.1130 (W.270) and the Caseins and Caseinates Regulations (Northern Ireland) 2016 No.415. The Caseins and Caseinates (Scotland) Regulations 2016 No.383 were made but were replaced on 15 December 2016 by the Caseins and Caseinates (Scotland) (No. 2) Regulations 2016 owing to defects in S.S.I. 2016/383.

Previous measures on caseins in each country of the UK are revoked. The compositional criteria include minimum milk protein in dry matter, minimum content of casein in milk protein (95.0% m/m), maximum water content, maximum milkfat, ash, maximum lactose and pH.

3.3.2 Condensed milk and dried milk

In March 2018 the Condensed Milk and Dried Milk (Wales) Regulations 2018 were made, coming into force on 26 March 2018. The regulations transpose into Welsh law Council Directive 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption. The regulations define condensed milk and dried milk products and the reserved descriptions that apply to them, prohibit the labelling with reserved descriptions of food other than the designated condensed and dried milk products to which they relate, set out labelling requirements and apply certain provisions of the Food Safety Act 1990 (1990 c. 16) with modifications. This includes the application of section 10(1) (with modifications) and (2), enabling an improvement notice to be served to require compliance with the regulations. The provisions, as applied, make the failure to comply with an improvement notice an offence under section 10(2). The Condensed Milk and Dried Milk (Wales) Regulations 2003, the Condensed Milk and Dried Milk (Wales) (Amendment) Regulations 2008 and Regulation 33(2) of the Food Hygiene (Wales) Regulations 2006 are revoked.

The Condensed Milk and Dried Milk Regulations (Northern Ireland) 2018 were also made in March 2018, and came into force on 23 April 2018 and similarly transpose Directive 2001/114/EC relating to certain partly or wholly dehydrated preserved milk for human consumption. They revoke and replace the Condensed Milk and Dried Milk Regulations (Northern Ireland) 2003 (SR 2003 No.300) and revoke the Condensed Milk and Dried Milk (Amendment) Regulations (Northern Ireland) 2008 (SR 2008 No.42) and Schedule 7 paragraphs 18 and 19 of the Food Hygiene Regulations (Northern Ireland) 2006 (SR 2006 No.3). They apply certain provisions of the Food Safety (Northern Ireland) Order 1991 as amended) with modifications. This includes the application of Article 9(1) (with modifications) and (2), enabling an improvement notice to be served to require compliance with regulations 3, 4 or 5. The provisions, as applied, make the failure to comply with an improvement notice an offence.

3.3.3 Infants, young children, special medical purposes or total diet replacement for weight control

Regulation (EU) No 609/2013 of the European Parliament and of the Council of 12 June 2013 covers food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control. Commission Delegated Regulation (EU) 2016/127 of 25 September 2015 supplements Regulation 609/2013 by laying down, inter alia, compositional and labelling rules for infant formula and follow-on formula. Commission Delegated Regulation (EU) 2018/561 of 29 January 2018 amended Delegated Regulation 2016/127 to reduce the minimum protein content required under the delegated regulation for follow-on formula based on cow's milk or goat's milk protein to 1.6 g/100 kcal (0.38 g/100kJ). This arose from a request from a food business operator for the placing on the market of a follow-on formula based on intact protein from cow's milk with a protein content of at least 1.61 g/100 kcal. EFSA considered this safe and suitable for healthy infants living in Europe with an intake of complementary foods of a sufficient quality and if the product otherwise complies with the requirements of the relevant EU rules. On the basis of

that opinion, and in order to foster the development of innovative products, the change was made.696

3.3.4 International standards for fruit and vegetables

These publications provide illustrations and commentary that facilitate the common interpretation of standards in force regarding the quality of various fruits and vegetables being traded internationally. They are published under the Scheme for the Application of International Standards for Fruit and Vegetables set up by the OECD in 1962.697

3.3.5 Honey


Compositional criteria and labelling are prescribed and an obligation is imposed on food authorities to enforce the Regulations. Provisions of the Food Safety Act 1990 enabling an improvement notice to be served requiring compliance with specified provisions of the Regulations are included and failure to comply with an improvement notice is an offence.

The Food Information Regulations 2014 are amended with a transitional provision in respect of food placed on the market or labelled before 24 June 2015, prohibiting an improvement notice from being served in relation to such food if it would have been compliant with the 2003 Honey Regulations.

A coordinated control plan to assess the prevalence on the market of honey adulterated with sugars and honeys mislabelled with regard to their botanical source or geographical origin is described on the Commission website.703 The non-compliances detected by the Member States were mostly related to the declaration of the botanical source (7%) and to adulteration with sugar (6%). Non-compliances related to the declaration of the geographical origin were less frequent (2%). Some non-compliances related to the botanical source are probably unintentional and the result of bees foraging a wide variety of plants, despite the hives being very close to the plant species identified as the botanical source. Member States also submitted to the Commission Joint Research Centre, JRC,704 893 samples of honey which they had found to be compliant or suspicious. The JRC applied liquid chromatography-isotope ratio mass spectrometry, which can better distinguish different sugars than current validated methods. The findings705 were that 14% of the samples they tested contained added sugar. This was further broken down according to geographical origin, point
of collection (i.e. producer, packager or retailer) and type of honey. Overall, the results from the honey coordinated control plan indicate that the practice of adding sugars to honey is occurring, both within the EU and in third countries. The Commission will discuss with the relevant stakeholders an appropriate follow-up to this control plan.

The New Zealand Ministry for Primary Industries has published scientific definition for New Zealand mānuka honey.\textsuperscript{706}

See also D. Thorburn Burns, Anne Dillon, John Warren, and Michael J. Walker, 2018, A Critical Review of the Factors Available for the Identification and Determination of Mānuka Honey, \textit{Food Analytical Methods}, 11, 1561-1167 (open access).\textsuperscript{707}

Commission Decision (EU) 2019/1566 of 4 September 2019 proposed a citizens’ initiative entitled ‘Save bees and farmers! Towards a bee-friendly agriculture for a healthy environment’ (notified under document C(2019) 6389). The proposed citizens’ initiative calls on the Commission to propose legal acts to phase out synthetic pesticides by 2035, to restore biodiversity, and to support farmers in the transition.\textsuperscript{708}

3.3.6 Jam and similar products

The Jam and Similar Products (Wales) Regulations 2018\textsuperscript{709} were made on 27 February 2018 and came into force on 26 March 2018. They provide for the continuing implementation of Council Directive 2001/113/EC relating to fruit jams, jellies and marmalades and sweetened chestnut purée intended for human consumption. They also retain existing national measures relating to curds, lemon cheese and [sweet] mincemeat. The Regulations revoke and replace the Jam and Similar Products (Wales) Regulations 2004. Use of names such as ‘jam’, ‘extra jam’, ‘jelly’, ‘extra jelly’, ‘marmalade’, ‘jelly marmalade’, ‘sweetened chestnut purée’, ‘curd’, ‘lemon cheese’ and ‘mincemeat’ remain permitted subject to prescribed compositional criteria. Labelling requirements including fruit and sugar content, and on residual sulphur dioxide continue. The Regulations introduce relevant provisions of the Food Safety Act 1990 enabling an improvement notice to be served to require compliance, making the failure to comply with an improvement notice an offence.

The Jam and Similar Products Regulations (Northern Ireland) 2018, which came into operation on 23 April 2018 make similar provisions and revoke the Jam and Similar Products Regulations (Northern Ireland) 2003. The regulations apply certain provisions of the Food Safety (Northern Ireland) Order 1991 as amended). This includes the application of Article 9, enabling an improvement notice to be served to require compliance with specified provisions of these Regulations. The provisions, as applied, make the failure to comply with an improvement notice an offence (regulation 10 and Schedule 4).\textsuperscript{710}

3.3.7 Marketing of agricultural products

Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishes a common organisation of the markets in agricultural products.\textsuperscript{711} This is an extensive piece of legislation that covers the following commodity sectors: cereals, rice, sugar, dried fodder, seeds, hops, olive oil and table olives, flax and hemp, fruit and vegetables,

\textsuperscript{706} https://www.mpi.govt.nz/growing-and-producing/bees-and-other-insects/manuka-honey/
\textsuperscript{707} https://link.springer.com/article/10.1007%2Fs12161-018-1154-9
\textsuperscript{710} http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=celex:32013R1308
processed fruit and vegetable products, wine, live trees and other plants, bulbs, roots and the like, cut flowers and ornamental foliage, tobacco, beef and veal, milk and milk products, pigmeat, sheepmeat and goatmeat, eggs, poultrymeat, ethyl alcohol of agricultural origin, apiculture products, silkworms, and other products. The Single Common Market Organisation (Consequential Amendments) Regulations 2013 make appropriate changes to a wide range of domestic law including, for example, the Drinking Milk (England) Regulations, the Poultrymeat (England) Regulations, and the Spreadable Fats (Marketing Standards) Regulations. A correction slip was issued in September 2016 amending minor drafting errors in the 2013 regulations.

Regulation (EU) 2017/2393 of the European Parliament and of the Council of 13 December 2017 amended a number of Regulations mainly concerning the common agricultural policy, but also 1308/2013. Annex III of Regulation (EU) 2017/2393 amended Annexes VII and VIII to Regulation 1308/2013 in relation to its Annex VII, on the upper limit for the total alcoholic strength which may now exceed 15% volume for wines with a protected designation of origin which have been produced as detailed in the amendment. The measure also made minor changes in Annex VIII for years when climatic conditions have been exceptionally unfavourable for wine.

The European Court (Seventh Chamber) on 14 June 2017 gave a preliminary ruling with regard to the sales descriptions ‘milk’ and ‘milk products’. The case was referred from a German court where the Applicant was Verband Sozialer Wettbewerb eV, a German association safeguarding competition, and the Defendant was TofuTown.com GmbH. The ECJ held that Regulation 1308/2013 (Article 78(2) and Annex VII, Part III) must be interpreted as precluding the term ‘milk’ and the designations reserved by that regulation exclusively for milk products from being used to designate a purely plant based product in marketing or advertising, even if those terms are expanded upon by clarifying or descriptive terms indicating the plant origin of the product at issue, unless that product is listed in Annex I to Commission Decision 2010/791/EU of 20 December 2010 listing the products referred to in the second subparagraph of point III(1) of Annex XII to Council Regulation (EC) No 1234/2007.

Commission Implementing Regulation (EU) 2018/1146 of 7 June 2018 amended Implementing Regulation (EU) 2017/892 laying down rules for the application of Regulation (EU) No 1308/2013 with regard to the fruit and vegetables and processed fruit and vegetables sectors (national financial assistance) and Regulation (EC) No 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices (e.g. increase in the natural alcoholic strength by volume) and the applicable restrictions.

See also Section 3.1.8.1 for the case ‘Champagne Sorbet’.

### 3.3.8 Milk and milk products – intervention and analysis

Commission Delegated Regulation (EU) 2018/149 of 15 November 2017 amended Delegated Regulation (EU) 2016/1238 with regard to the compositional requirements and quality characteristics of milk and milk products eligible for public intervention and aid for private storage. This was occasioned by technical improvements in the methods used in the analysis and quality evaluation of milk and milk products and in order to align existing EU rules relating to hygiene.

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requirements, and updated the parameters of the compositional requirements and quality characteristics of certain milk products eligible for public intervention and aid for private storage.\(^\text{717}\) Commission Implementing Regulation (EU) 2018/150 of 30 January 2018 amended Implementing Regulation (EU) 2016/1240 on methods for the analysis and quality evaluation of milk and milk products eligible for intervention and aid with updated references to ISO standards and certain statutory methods. The latter included the quantitative determination of phosphatidylserine and phosphatidylethanolamine in skimmed milk powder, as o-phthalaldehyde derivatives by reversed-phase LC with fluorescence detection, detection of rennet whey in skimmed milk powder by the LC determination of caseinomacropeptides, and detection of cow's milk and caseinate in cheeses from ewe's milk, goat's milk or buffalo milk or their mixtures by isolation of caseins, plasmin cleavage and isoelectric focusing.\(^\text{718}\)

The Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) (Scotland) Regulations 2018 were made, in force on 28 February 2019. These regulations make administrative amendments to the Drinking Milk (Scotland) Regulations 2011 and the Milk and Dairies (Scotland) Regulations 1990 owing to updates in EU law. (A wide range of other agriculture, environmental, food, horticulture, land, landlord, sea fisheries, waste and water law are also amended.)\(^\text{719}\)

3.3.9 Free range eggs


3.3.10 Meat and meat products


The Products Containing Meat etc. Regulations 2014 enacted in England (e.g. SI 3001/2014\(^\text{721}\)), Scotland, Wales and Northern Ireland lay down definitions and minimum meat content standards for certain meat products presented for sale directly to the consumer (see our report for October – December 2014).\(^\text{722}\)

Similar Regulations have been enacted in Scotland with the Products Containing Meat etc. Regulations (Scotland) Regulations 2014 (SSI 289/2014)\(^\text{723}\) which revokes the Meat Products (Scotland) Regulations 2004 (SSI 6/2004), the Meat Products (Scotland) Amendment Regulations 2008 (SSI 97/2008) and regulation 18(4) of the Food Additives (Scotland) Regulations 2009 (SSI 436/2009), and in Northern Ireland with the Products Containing Meat etc. Regulations (Northern Ireland) 2014\(^\text{724}\) (SR 285/2014).


There was a technical amendment to the Scottish regulations inserting a reference to section 22 of the Food Safety Act 1990 (defence of publication in the course of business) by the Products Containing Meat etc. (Scotland) Amendment Regulations 2016 (SSI 24/2016).\(^7\)

The Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) (Scotland) Regulations 2018 were made, in force on 28 February 2019. These regulations make administrative amendments to the Beef and Veal Labelling (Scotland) Regulations 2010 owing to updates in EU law. (A wide range of other agriculture, environmental, food, horticulture, land, landlord, sea fisheries, waste and water law are also amended.)\(^8\)

A series of cases on ‘desinewed meat’ (DSM) and mechanically separated meat (MSM) reached the Court of Appeal with judgement given in May 2017. In essence an English firm, Newby Foods Ltd, sought to distinguish its product DSM from MSM. The first stage of the Newby process forces meat bearing bones into contact with each other so that meat is removed from the bones by shearing forces. In a second stage the meat removed in this way is then passed through a second machine, which is effectively a mincer, producing a product which looks like minced meat. This meat product was known in the UK as desinewed meat regarded by many, including formerly the FSA, as distinct from MSM. However the Commission maintains that DSM is MSM, and threatened to take action against the UK if DSM continued to be produced and sold without regard to the restrictions imposed upon MSM. This action could have involved ‘safeguard measures’, restricting the export of UK meat products to the rest of the EU. Notwithstanding the fact that it disagreed with the Commission’s classification of DSM as MSM, on 4 April 2012 the FSA issued a moratorium with the result that DSM could no longer be produced from beef and lamb bones, and could only be produced from chicken and pork bones if it were classified and labelled as MSM and not counted towards the meat content of products in which it was present. Newby brought proceedings and the High Court allowed that certain chicken and pork products manufactured by Newby should not be classified as MSM. However the High Court also made a preliminary reference to the European Court asking a series of questions that the ECJ amalgamated as:

…whether points 1.14 and 1.15 of Annex I to Regulation No 853/2004, which contain the definitions of … ‘mechanically separated meat’ and ‘meat preparations’ respectively, must be interpreted as meaning that the product obtained by the mechanical removal of meat from flesh-bearing bones after boning or from poultry carcases must be classified as ‘mechanically separated meat’ within the meaning of that point 1.14 only where the process used results in a loss or modification of the muscle fibre structure which is significant, while the classification as ‘meat preparations’ within the meaning of point 1.15 must be chosen where that loss or modification is not significant. Secondarily, in the event that that interpretation should prevail, the referring court seeks to ascertain what degree of modification or loss is required for that modification or loss to have to be regarded as significant and what process should be used in order to determine whether the degree thus required has been attained.

The ECJ held that the relevant provisions must be interpreted as meaning that the [Newby] product must be classified as ‘mechanically separated meat’ and cannot be classified as a ‘meat preparation’. In the light of this the FSA appealed the High Court judgement which the Court of Appeal allowed, further concluding that the European Court judgement, properly understood, was

\(^8\) http://www.legislation.gov.uk/ssi/2018/391/contents/made
conclusive and left no scope for argument as to the application of the law to the facts. It was not open to conclude that the products of Newby’s process are not MSM.

The interested reader is advised to consider the full judgements:
Judgment of the Court (Tenth Chamber) 16 October 2014, Case C-453/13, Request for a preliminary ruling under Article 267 TFEU from the High Court of Justice (England and Wales), Queen’s Bench Division (Administrative Court) (United Kingdom), in the proceedings The Queen, on the application of: Newby Foods Ltd v Food Standards Agency, and Case No: C1/2016/2112, In the Court of Appeal (Civil Division) on Appeal From High Court, Queen's Bench Division, Administrative Court, Mr. Justice Edwards-Stuart, CO69232012 (Jones, LJ, Beatson LJ and Moyland LJ).

See also Section 2.12 in relation to mechanically recovered meat and TSE, and Section 2.12.1.1 on the carcinogenicity of red meat and processed meat.

3.3.11 Olive oil and table olives
Pursuant to Article 91 of Regulation (EU) No 1308/2013 on the common organisation of the markets in agricultural products, Commission Regulation (EEC) No 2568/91 defines the chemical and organoleptic characteristics of olive and olive-pomace oil, and lays down methods of assessing those characteristics. Regulation (EEC) No 2568/91 methods are regularly updated in line with the work of the International Olive Council, (IOC). The Olive Oil (Marketing Standards) Regulations 2014, which apply to the whole of the UK, and for which a correction slip has been issued (September 2016) implement the above. The general position of the Commission as regards upcoming International Olive Council analytical matters was set out in Council Decision (EU) 2016/1080 of 27 June 2016. Guidance on olive oil composition, characteristics and labelling is available from Defra.

A corrigendum was issued on 26 September 2016 to Commission Delegated Regulation (EU) 2016/2095 amending Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis. Certain limits for purity characteristics were corrected.

Commission Delegated Regulation (EU) 2018/1096 of 22 May 2018 amended Implementing Regulation (EU) No 29/2012 as regards the requirements for certain indications on the labelling of olive oil. These indications included labelling of the acidity but only if peroxide value, waxes content and ultraviolet absorption are also indicated and values are the maximum expected by the date of minimum durability. Indication of the year of harvest is also permitted subject to certain rules.

Council Decision (EU) 2019/1028 of 14 June 2019 set out the position to be taken on behalf of the EU within the Council of Members of the International Olive Council as regards trade standards applying to olive oils and olive pomace oils. The EU supports the following amendments:

- revision of a UV spectrophotometric method;
- revision of certain precision values;
editorial revision of a method for the determination of the sterol composition and content and alcoholic compounds by capillary gas chromatography.  

Commission Implementing Regulation (EU) 2019/1604 of 27 September 2019 amended Regulation (EEC) No 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis. The IOC Trade Standard was amended as regards the expression of the limit of the free acidity, peroxide value, organoleptic evaluation (median of the defect and median of the fruity attribute) and the difference between ECN42 (HPLC) and ECN42* (theoretical calculation) for consistency with the precision values of the analytical method. Member States verify whether an olive oil sample is consistent with its labelled category, by checking characteristics set out in Annex I to Regulation 2568/91 either in any order or following the order set out in a given decision tree which has been updated in view of recent developments. It also appears that the term ‘flowchart’ is more appropriate than the term ‘decision tree’. Point 9.4 of Annex XII to Regulation (EEC) No 2568/91 defines the median of the defects as the median of the defect perceived with the greatest intensity. In the context of counter-assessments and given that different panels have to assess the conformity of the oil, it is clarified that the decision relating to the conformity of the characteristics of an oil with the declared category is solely related to the value of the median of the main defect, irrespective of its nature.

*Equivalent carbon number 42, seed oils can be detected by the difference of ECN of the oil molecules determined by HPLC and the theoretical ECN calculated from fatty acid content.

### 3.3.12 Spices

The British Retail Consortium (BRC), Food and Drink Federation (FDF) and Seasoning and Spice Association (SSA) in liaison with the FSA and FSS have issued guidance for food companies that use culinary dried herbs and spices with information on best practice in assessing and protecting the authenticity of these products.

### 3.3.13 Spirit drinks etc.

Regulation (EC) No 110/2008 on spirit drinks has proved successful in regulating the spirit drinks sector. However it stood in need of updating in the light of recent experience, technological and market developments and evolving consumer expectations. It was also necessary to review the ways in which geographical indications for spirit drinks are registered and protected. Thus Regulation 110/2008 was repealed and replaced by Regulation (EU) 2019/787 of the European Parliament and of the Council of 17 April 2019. The new regulation covers the definition, description, presentation and labelling of spirit drinks, the use of the names of spirit drinks in the presentation and labelling of other foodstuffs, the protection of geographical indications for spirit drinks, and the use of ethyl alcohol and distillates of agricultural origin in alcoholic beverages. Measures beyond those of Regulation 110/2008 include rules concerning colours and flavourings in spirit drinks, specific rules on the description, presentation and labelling of spirit drinks that take into account, but go beyond, the general food labelling Regulation (EU) No 1169/2011, geographical indication, certain implementing powers conferred on the Commission, and general provisions for reference analytical methods. The new regulation applies from 25 May 2021 and detailed transitional arrangements are in place.

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Commission Regulation (EU) 2019/674 of 29 April 2019 amended Annex III to Regulation (EC) No 110/2008 on spirit drinks to remove nine items, owing to insufficient information from the relevant Member State. These were: ‘Grappa di Marsala, Italy’; ‘Slivovitz del Veneto and Kirsch Veneto, Veneto, Italy’; ‘Janežec, Slovenia’; ‘Slovenska travarica, Slovenia’; ‘Polish Cherry, Poland’; ‘Karlovaská Hořká, Czech Republic’; ‘Orehovec, Slovenia’; and ‘Königsberger Bärenfang, Germany’.


The Court of Justice of the European Union gave a preliminary ruling on the interpretation of Regulation (EC) No 110/2008 on spirit drinks in relation to the registered geographical indication ‘Scotch Whisky’. See the previous edition of this report for further details.

A minor corrigendum was published to Article 17(6) of Regulation (EC) No 110/2008 of the European Parliament and of the Council on the definition, description, presentation, labelling and the protection of geographical indications of spirit drinks (2019/C 69/06).


The Court of Justice of the European Union (CJEU) gave a preliminary ruling on egg liqueur. The Court was asked if the components listed in category 41 of Annex II to Regulation (EC) No 110/2008 are the minimum that a spirit drink must contain in order to be permitted to bear the sales denomination ‘egg liqueur’ or is it an exhaustive list. The CJEU held that the latter interpretation applies and that in order to be able to bear the sales denomination ‘egg liqueur’ a spirit drink cannot contain ingredients other than those mentioned in that provision. The judgement in the case, Tänzer & Trasper GmbH v Altenwedder Geflügelhof Kommanditgesellschaft, reveals that both parties produce liqueurs which have eggs as one of their main components and which are sold under the sales denomination ‘egg liqueur’. The liqueurs sold under that name by Altenwedder Geflügelhof include a range of products that contain a label on the back of the bottle featuring the indication ‘contains milk’. It is common ground that those products do in fact contain milk. Milk is not referred to in category 41 of Annex II to Regulation No 110/2008 as an ingredient of egg liqueur. The Landgericht Hamburg (Regional Court, Hamburg) stayed the proceedings pending the preliminary ruling.

3.3.13.1 Analytical tolerances – fruit-based liqueur declarations

An opinion was published in December 2017 by the Government Chemist following a disagreement between a producer of fruit based liqueurs and the public analyst about the correct tolerance to apply to their declared alcohol content. Alcoholic drinks above a certain strength must bear a declaration of their alcoholic strength. The declaration must be accurate within certain tolerances. Two options are available, either:

a) a tolerance of 1.5% (absolute) which applies to alcoholic drinks containing macerated fruit or parts of plants, or

b) a tolerance of 0.3% (absolute) which applies to other beverages containing more than 1.2% by volume of alcohol.

For the reasons given in the opinion, it is considered that a tolerance of 0.3% vol. absolute is appropriate for a filtered liqueur.748

3.3.14 Wine

Wine law is complex and extensive; a readable guide is on the FSA website with links to European legislation.749 Regulation 1308/2013 on the common organisation of the markets in agricultural products also applies (see Section 3.3.7). There is no ready compendium of EU legislation on wine.

A search of EUR-Lex for ‘wine’ yields an unmanageable number of hits however it is possible to narrow this down by selecting legislation and searching on a year by year basis.

Recent updates include Commission Delegated Regulation (EU) 2017/670750 of 31 January 2017, published in April 2017, supplementing Regulation (EU) No 251/2014751 on authorised production processes for aromatised wine products, which includes, for example, vermouth and sangria. Regulation 2017/670 updates the production processes recommended and published by the International Organisation of Vine and Wine (OIV),752 which provides much useful information including methods of analysis.

Commission Delegated Regulation (EU) 2017/1353 of 19 May 2017 amended Regulation (EC) No 607/2009 as regards the wine grape varieties and their synonyms that may appear on wine labels. The regulation seeks to resolve a dispute between Croatia and Slovenia on use of the wine grape variety name ‘Teran’.753

Commission Implementing Regulation (EU) 2017/2281 of 11 December 2017 authorised an increase of the limits for the enrichment of wine produced using the grapes harvested in 2017 in certain wine-growing regions of Germany and in all wine-growing regions of Denmark, the Netherlands and Sweden owing to exceptionally unfavourable climatic conditions.754

Commission Delegated Regulation (EU) 2018/273 of 11 December 2017 supplemented Regulation (EU) No 1308/2013 on the scheme of authorisations for vine plantings, the vineyard register, accompanying documents and certification, the inward and outward register, compulsory declarations, notifications and publication of notified information, and supplementing Regulation

748 https://www.gov.uk/government/publications/published-opinion-on-analytical-tolerances-for-alcohol-declarations
749 https://www.food.gov.uk/business-industry/winestandards/lawguide
752 http://www.oiv.int/

Commission Implementing Regulation (EU) 2018/274 of 11 December 2017 laid down rules for the application of Regulation (EU) No 1308/2013 on authorisations for vine plantings, certification, compulsory declarations and other administrative details, rules for Regulation (EU) No 1306/2013 on relevant checks, and repealed Commission Implementing Regulation (EU) 2015/561. Certification of wine products without a PDO or PGI is dealt with in Article 12 by administrative evidence to support the veracity of the wine grape variety(-ies) or the vintage year shown on the label or conveyed in the presentation of the wines concerned. Member States may decide on an organoleptic test of the wine or an analytical test in case of a wine made from a single wine grape variety.⁷⁵⁵

Commission Implementing Decision 2018/C 100/09 of 14 March 2018⁷⁵⁶ published for a two month consultation an application for amendment of the specification for Chianti Classico (PDO), a name in the wine sector referred to in Article 105 of Regulation (EU) No 1308/2013. The amendment aims to provide greater assurance of the quality of the product. Analytical characteristics such as acidity and alcoholic strength are given. Similarly Commission Implementing Decision 2018/C 100/10 of 14 March 2018⁷⁵⁷ published for a two month consultation on the product specification for the protection of ‘Ambt Delden’ wine (PDO) from the Netherlands.

The Wine (Amendment) Regulations 2019 were made on 8 March 2019, in force on 28 March 2019. They amend the Wine Regulations 2011 to update definitions of EU regulations. They insert a new definition of “the Agency”, which means the FSA, or, in Scotland FSS, and make amendments as a consequence of that new definition. Also updated is a reference to the Northern Ireland Department responsible for enforcing the Regulations in relation to import and export.⁷⁵⁸

Commission Delegated Regulation (EU) 2019/934 of 12 March 2019 supplemented Regulation (EU) No 1308/2013 on wine and wine making. Wine is limited to a total alcoholic strength of not more than 15 % by volume except for certain areas where it may be increased to 20 % by volume and the areas and scope are updated. Also updated are authorised oenological practices and restrictions, experimental use of new oenological practices, the minimum percentage of alcohol for by-products and their disposal, and publication of International Organisation of Vine and Wine (OIV) files.⁷⁵⁹

Commission Implementing Regulation (EU) 2019/935 of 16 April 2019 set out the analytical method for allyl isothiocyanate in wine. Any allyl isothiocyanate present in the wine is collected in ethanol at -60°C from distillation with a stream of nitrogen and identified by packed column gas chromatography. The regulation gives experimental details and also sets out a requirement to notify

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the Commission about Member States decisions on increases in natural alcoholic strength of wine.760

3.3.15 Poultry meat and water in frozen poultry

As with all animal species, poultry contains naturally present water, known as the ‘physiological water’. Commercial processing in accordance with good manufacturing practice adds an amount of technically unavoidable water known as ‘extraneous water’. European legislation sets limits for ‘extraneous water’ so that consumers are not being disadvantaged by excess ‘extraneous water’ in poultry meat they purchase.

A study funded by the European Commission and undertaken by LGC has provided a comprehensive account of the current technologies used in the processing of poultry in the EU and the amount of technologically unavoidable water added to broiler chickens by different chilling methods.

The results obtained showed that the largest observed effect on the water/protein ratio was for portion type, with ‘breast’ behaving very differently to ‘leg’ and ‘carcase’. Chilling method did not have a significant effect on ‘breast’ and provides evidence for retention of a single legal limit for breast fillet. Immersion chilling adds significantly more water to ‘leg’ and ‘carcase’ than any other chilling method. This provides evidence for retention of a separate legal limit for immersion chilled carcasses but there is no strong evidence to require different limits for the other four chilling methods. ‘Leg’ also behaved very similarly to ‘carcase’ in this study. Thus it would be prudent to retain a separate legal limit for immersion chilled leg. Although this study has provided valuable information, data sets for some of the variables studied were small owing to the unavailability of some of the required samples, hence the results from this study should be treated with caution in considering future legislative limits.763

An interesting court case on water in poultry came before the (European) Court of Justice (Forth Chamber) with judgement given on 9 March 2017 which upheld the validity of the limits for water content of frozen poultry. Further details are in our January – March edition of this report.764

The Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) (Scotland) Regulations 2018 were made, in force on 28 February 2019. These regulations make administrative amendments to the Poultrymeat (Scotland) Regulations 2011 owing to updates in EU law. (A wide range of other agriculture, environmental, food, horticulture, land, landlord, sea fisheries, waste and water law are also amended.)765

Council Decision (EU) 2019/1320 of 18 July 2019 authorised the signing, and provisional application of an Agreement between the EU and Ukraine amending the trade preferences for poultry meat and poultry meat preparations. A new type of poultry cut, a traditional breast cap with the humerus bones of the wings attached can, after minimal transformation in the EU, be marketed

in the EU as poultry breast. Unlimited imports of those cuts, of which imports from Ukraine reached 55,500 tons in 2018, therefore risk undermining the conditions under which traditional poultry breast cuts may be imported into the EU under the Association Agreement, in particular the quantitative restrictions in the form of a tariff rate quota. On 20 December 2018, the Council authorised the Commission to open negotiations with Ukraine with a view to finding a solution by amending the trade preferences for poultry meat and poultry meat preparations. Those negotiations were successfully concluded on 19 March 2019.767

3.3.16 Preserved Sardines (Marketing Standards) (Scotland)

The Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) (Scotland) Regulations 2018 were made, in force 28 February 2019. These regulations make administrative amendments to the Preserved Sardines (Marketing Standards) (Scotland) Regulations 1990 owing to updates in EU law. (A wide range of other agriculture, environmental, food, horticulture, land, landlord, sea fisheries, waste and water law are also amended).768

3.4 Genetically modified organisms (GMO)


Commission Implementing Decisions on GMOs are recorded in relevant updates of this section but are not retained in the text going forward. For a register of EU authorised GMOs and those withdrawn from the market see the GMO register on the Commission website.770 Labelling, environmental and post-market monitoring, a detection method and reference material are normally detailed in the Decisions.


In a judgment of the European Court (Third Chamber) of 13 September 2017 (Case C-111/16) the court held that Member States cannot adopt interim emergency measures on GMOs solely on the basis of the ‘precautionary principle’, without appropriate conditions being satisfied (… likely to constitute a serious risk to human health, animal health or the environment). (Article 34 of Regulation No 1829/2003, read in conjunction with the precautionary principle as set out in Article 7 of Regulation No 178/2002).772 This was emphasised by a similar ruling in the Order of the Court (Third Chamber) of 23 November 2017 (request for a preliminary ruling from the Tribunale di Pordenone, Italy), Criminal proceedings against Giorgio Fidenato (Case C-107/16).773

770 http://ec.europa.eu/food/plant/gmo_en
However, the Court of Justice of the EU ruled in Case T-33/16, TestBioTech eV, (Munich, Germany) v European Commission, that the health impacts of GMOs could be challenged annulling the decision of the Commission to separate health issues from environmental issues.\textsuperscript{774-776}

Commission Implementing Decision (EU) 2018/1790 of 16 November 2018 repealed Decision 2002/623/EC that had established guidance notes on the environmental risk assessment of genetically modified organisms having been superseded by newer material. Extensive supplementary explanations regarding the implementation of Annex II to Directive 2001/18/EC have been given in more recent and more detailed guidance documents on the environmental risk assessment of GMOs by EFSA and by the European Medicines Agency. Additionally, Commission Directive (EU) 2018/350 which amended Directive 2001/18/EC, updated Annex II to Directive 2001/18/EC by incorporating and building upon the strengthened guidance of EFSA while taking into account that Annex II applies to all GMOs and not only to genetically modified plants.\textsuperscript{777}

The Pesticides, Genetically Modified Organisms and Fertilisers (Miscellaneous Amendments) Regulations (Northern Ireland) 2018 make miscellaneous minor amendments to legislation relating to pesticides, fertilisers, seed marketing, nitrates and genetically modified organisms, updating out of date references. The purpose of these Regulations is to ensure that references are correct and, in particular, that the amended provisions will operate effectively on exit day.\textsuperscript{778}

The Genetically Modified Organisms (Deliberate Release etc.) (Miscellaneous Amendments) (Scotland) Regulations 2019 were made in March 2019, in force 15 March 2019.\textsuperscript{779} These Regulations amend the Genetically Modified Organisms (Deliberate Release) (Scotland) Regulations 2002 to make new and supplementary provision to transpose and implement for Scotland Directive (EU) 2015/412 on the possibility for EU member States to restrict or prohibit the cultivation of genetically modified organisms (GMOs) in their territory. The Directive amends Directive 2001/18/EC on the deliberate release into the environment of genetically modified organisms (GMOs) and includes new provisions to transpose and implement for Scotland Directive (EU) 2015/412 on the possibility for EU member States to restrict or prohibit the cultivation of genetically modified organisms (GMOs) in their territory. The Directive amends Directive 2001/18/EC on the deliberate release into the environment of genetically modified organisms. The new provisions permit Scottish Ministers to demand of an applicant that all or part of Scotland is excluded from an application made to them, to a competent authority of another part of the UK or to another member State for consent to place on the market a GMO, including a renewal of such consent. Scottish Ministers may request reintegration of all or part of Scotland into a consent, renewed consent or authorisation to market genetically modified food or feed under Council Regulation (EC) 1829/2003 on genetically modified food and feed. Consents and authorisations may be restricted where there is a compelling ground to do so. Scottish Ministers are empowered to take measures to ensure compliance by the introduction of investigatory powers, offences and penalties for non-compliance with consents to release or market a GMO. In particular, ‘stop notices’ are introduced so that Scottish Ministers can prohibit the continuing release or marketing of or cultivation of a GMO. The environmental risk assessment of genetically modified organisms, in particular concerning the assessment of long term environmental effects is enhanced. There are also provisions in these Regulations which update references to other legislation, or remove obsolete provisions in the Genetically Modified Organisms (Risk Assessment) (Records and Exemptions) Regulations 1996, in the Genetically Modified Organisms (Traceability and Labelling) (Scotland) Regulations 2004 and in the Genetically Modified Organisms (Transboundary Movements) (Scotland) Regulations 2005.

\textsuperscript{774} \url{https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A62016TJ0033}
\textsuperscript{777} \url{https://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1549993900969&uri=CELEX:32018D1790}
\textsuperscript{778} \url{http://www.legislation.gov.uk/nisr/2018/188/contents/made}
\textsuperscript{779} \url{http://www.legislation.gov.uk/ssi/2019/86/contents/made}
Similar regulations were made in Wales, the Genetically Modified Organisms (Deliberate Release and Transboundary Movement) (Miscellaneous Amendments) (Wales) (EU Exit) Regulations 2019,\(^{780}\) Rheoliadau Organeddau a Addaswyd yn Enetig (Eu Gollwng yn Fwriadol a’u Symud ar draws Ffin) (Diwygiadau Armywiol) (Cymru) (Ymadael â’r UE) 2019,\(^{781}\) in Northern Ireland, the Genetically Modified Organisms (Amendment) (Northern Ireland) (EU Exit) Regulations 2019,\(^{782}\) and in England, the Genetically Modified Organisms (Amendment) (England) (EU Exit) Regulations 2019.\(^{783}\) For example the Northern Ireland regulations, made on 31 January 2019, in force on exit day, amend the Genetically Modified Organisms (Risk Assessment) (Records and Exemptions) Regulations (Northern Ireland) 1996, the Genetically Modified Organisms (Deliberate Release) Regulations (Northern Ireland) 2003 and the Genetically Modified Organisms (Transboundary Movements) Regulations (Northern Ireland) 2005.\(^{784}\)

The Genetically Modified Organisms (EU Exit) (Scotland) (Amendment) Regulations 2019 were made on 19 February 2019, in force on exit day. They amend the Genetically Modified Organisms (Deliberate Release) (Scotland) Regulations 2002, the Genetically Modified Organisms (Deliberate Release) (Scotland) Regulations 2002 and the Genetically Modified Organisms (Transboundary Movements) (Scotland) Regulations 2005.\(^{785}\)

The Genetically Modified Organisms (Deliberate Release and Transboundary Movement) (Miscellaneous Amendments) (Wales) (EU Exit) Regulations 2019 were made on 26 February 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). They amend the Genetically Modified Organisms (Deliberate Release) (Wales) Regulations 2002 to remove out of date references in Welsh subordinate legislation and make other amendments to correct failures of retained EU law to operate effectively and other deficiencies arising from withdrawal from the European Union as regards the above regulations and the Genetically Modified Organisms (Transboundary Movements) (Wales) Regulations 2005.\(^{786}\) See also Rheoliadau Organeddau a Addaswyd yn Enetig (Eu Gollwng yn Fwriadol a’u Symud ar draws Ffin) (Diwygiadau Armywiol) (Cymru) (Ymadael â’r UE) 2019,\(^{787}\)

Draft Chemicals (Health and Safety) and Genetically Modified Organisms (Contained Use) (Amendment etc.) (EU Exit) Regulations 2019 were published to be in force on exit day.\(^{788}\) These Regulations are made in exercise of the powers conferred by section 8(1) of the European Union (Withdrawal) Act 2018. They make amendments to legislation in the field of chemical regulation (biocidal products, classification, labelling and packaging of substances and mixtures, export and import of hazardous chemicals and the regulation of genetically modified organisms). Currently, technical and scientific updates to EU chemical regulations are proposed, considered and adopted through the EU’s delegated decision-making arrangements. After Exit, the retained regulations will provide that the same updates can be made via ministerial decision, following recommendations from the relevant competent authority or Agency (advised by UK regulatory scientists) rather than make a new Statutory Instrument each time a technical or scientific update is required. They make provision for the charging of fees by public bodies in the United Kingdom in connection with functions conferred on them as a result of amendments made by these regulations.

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Thirteen new EU measures were introduced in July 2019 on GMOs.

- Transfer of responsibility for certain genetically modified soybean, cotton, oilseed rape and maize from Bayer CropScience AG, Germany, Bayer CropScience N.V., Belgium and Bayer CropScience LP, United States, (representing M.S. Technologies LLC, based in the United States) to BASF Agricultural Solutions Seed US LLC, based in the United States. BASF Agricultural Solutions Seed US LLC confirmed their consent to this transfer and authorised BASF SE, based in Germany, to act as its EU representative. Links to the webpages of the American Oil Chemists’ Society, where the reference materials for detection method are available, which are linked to Bayer, are altered accordingly.\footnote{https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ.L_.2019.187.01.0043.01.ENG&toc=OJ:L:2019:187:TOC}
- Commission Implementing Decision (EU) 2019/1304 of 26 July 2019 authorised the placing on the market of products containing, consisting of, or produced from genetically modified...
- Commission Implementing Decision (EU) 2019/1305 of 26 July 2019 authorised the placing on the market of products containing, consisting of, or produced from genetically modified maize Bt11 × MIR162 × 1507 × GA21 and sub-combinations Bt11 × MIR162 × 1507, MIR162 × 1507 × GA21 and MIR162 × 1507 pursuant to Regulation (EC) No 1829/2003 of the European Parliament and of the Council (notified under document C(2019) 5502);  
- Commission Implementing Decision (EU) 2019/1306 of 26 July 2019 renewed the authorisation for the placing on the market of products containing, consisting of, or produced from genetically modified maize 1507 × NK603 (DAS-Ø15Ø7-1 × MON-ØØ6Ø3-6) pursuant to Regulation (EC) No 1829/2003 of the European Parliament and of the Council (notified under document C(2019) 5503);  
- Commission Implementing Decision (EU) 2019/1307 of 26 July 2019 authorised the placing on the market of products containing, consisting of, or produced from genetically modified maize MON 87403 (MON-874Ø3-1), pursuant to Regulation (EC) No 1829/2003 of the European Parliament and of the Council (notified under document C(2019) 5481);  
- Commission Implementing Decision (EU) 2019/1308 of 26 July 2019 authorised the placing on the market of products containing, consisting of, or produced from genetically modified maize MON 87411 (MON-87411-9), pursuant to Regulation (EC) No 1829/2003 of the European Parliament and of the Council (notified under document C(2019) 5487);  
- Commission Implementing Decision (EU) 2019/1309 of 26 July 2019 authorised the placing on the market of products containing, consisting of, or produced from genetically modified soybean MON 87751 (MON-87751-7), pursuant to Regulation (EC) No 1829/2003 of the European Parliament and of the Council (notified under document C(2019) 5489);  
- Commission Implementing Decision (EU) 2019/1562 of 16 September 2019 amended Decisions 2007/305/EC, 2007/306/EC and 2007/307/EC as regards the tolerance period for traces of Ms1×Rf1 (ACS-BNØØ4-7×ACS-BNØØ1-4) hybrid oilseed rape, Ms1×Rf2 (ACS-BNØØ4-7×ACS-BNØØ2-5) hybrid oilseed rape and Topas 19/2 (ACS-BNØØ7-1) oilseed rape, as well as their derived products (notified under document C(2019) 6524). The amended Commission Decisions set out rules for the withdrawal from the market of GMOs mentioned therein following notification to the Commission by the then authorisation holder, Bayer CropScience AG, that it had no intention of submitting an application for the renewal of their authorisation. All three Decisions provided for an initial transitional period of five years during which food and feed containing, consisting of or produced from this GM material were allowed to be placed on the market in a proportion no higher than 0.9 % and provided that that presence was adventitious or technically unavoidable. The purpose of that transitional period was to take into account the fact that traces of that GM material could sometimes be present in the food and feed chains, even after Bayer CropScience AG had decided to stop selling seeds derived from those GMOs and even if all measures were taken to avoid their presence. Despite the measures taken, traces have been still detected in oilseed rape commodities and the transition period was
twice extended, to 31 December 2016, and 31 December 2019 with a reduced tolerance of 0.1. Furthermore, Commission Implementing Decision (EU) 2019/1117 amended the original three Decisions to transfer rights and obligations from Bayer CropScience AG to BASF Agricultural Solutions Seed US LLC, being represented in the Union by BASF SE (Germany). In October 2018, BASF SE reported that despite the measures taken, minute traces have been still detected, in a further decreasing trend, in oilseed rape commodities in recent years. This persisting presence of traces can be explained by the biology of oilseed rapes which can remain dormant for long periods as well as by farm practices which have been employed to harvest the seeds which may have resulted in accidental spillage, the level of which was difficult to estimate at the dates of adoption of the original Decisions. Against this background, it appeared to the Commission appropriate to extend the transitional period for another three years until 31 December 2022 to allow for the complete removal of the remaining traces of Ms1×Rf1, Ms1×Rf2 and Topas 19/2 oilseed rapes in the food and feed chain. BASF SE must continue to implement an in-house programme to gather data on the presence of such material in oilseed rape commodities imported into the Union from Canada, the only country where those oilseed rapes were cultivated for commercial purposes. BASF SE must report to the Commission on both aspects by 1 January 2022. BASF SE must ensure the continued availability of certified reference materials to enable control laboratories to perform their analysis during that transitional period.  

* Commission Implementing Decision (EU) 2019/1579 of 18 September 2019 amended certain Decisions to replace Monsanto Company, United States of America, Monsanto Europe S.A./N.V by Bayer Agriculture BVBA, Belgium as the representative of the authorisation holder for placing on the market certain genetically modified food and feed in the Union (notified under document C(2019) 6520).

3.4.1 Genome editing

A significant case concerning genome editing before the Court of Justice of the European Union (CJEU), on 25 July 2018, was reported in September 2018.  

Genome editing, in brief, is the deliberate alteration of a selected DNA sequence in a living cell. A strand of DNA is cut at a specific point and naturally existing cellular repair mechanisms then fix the broken DNA strands. The way they are repaired can affect gene function. New DNA sequences can be delivered when the DNA is cut and the cut segments act as templates for generating an altered sequence. Genome editing techniques can be used to delete sections of DNA or alter how a gene functions. The techniques make use of certain proteins discovered in the 1960s that can cut DNA in a precise, targeted location. However it is only since around 2005 that the ability to make precisely targeted cuts has been utilised. Among the recent genome editing technologies, CRISPR-based methods appear particularly promising. CRISPR-Cas9 is a widely used genome editing method and it has two components. CRISPR stands for ‘clustered regularly interspaced short palindromic repeats’. This refers to the basis of the ‘guide system’ that finds the ‘target’ – the specific sequence of the DNA that is to be modified. Cas9 stands for ‘CRISPR-associated protein 9’, the protein that cuts the DNA at the target site.
The case, which centres on 'mutagenesis' which encompasses genome editing, was referred for a preliminary ruling to the CJEU by a French national court hearing proceedings by a French agricultural union and eight Non-Governmental Organisations (the applicants) against the French Prime Minister and the Minister for Agriculture, the Food Processing Industry and Forestry. The proceedings concern government refusal to revoke French national legislation according to which organisms obtained by mutagenesis are not, in principle, considered to result in genetic modification, and the refusal to ban the cultivation and marketing of herbicide-tolerant rape varieties obtained by mutagenesis.


In summary, the CJEU held that organisms obtained by mutagenesis are GMOs and are, in principle, subject to the obligations laid down by the GMO Directive. However, organisms obtained by mutagenesis techniques which have conventionally been used in a number of applications and have a long safety record are exempt from those obligations, on the understanding that the Member States are free to subject them, in compliance with EU law, to the obligations laid down by the GMO directive or to other obligations.  

The full judgement makes interesting reading. The CJEU relied heavily on information provided to it by the referring French court handling the main proceedings. In the French court the applicants submitted *inter alia* that mutagenesis techniques have evolved to make it possible to produce, as with transgenesis techniques, herbicide-resistant varieties which present risks for the environment or health. The French government submitted the alleged risks are the result not of the properties of the plant obtained through genetic modification, but of the growers' cultivation practices. Moreover, the mutations obtained by the new techniques of directed mutagenesis are similar to spontaneous or randomly introduced mutations and unintentional mutations can be eliminated in the varietal selection by crossing techniques.

The French court considered a number of issues including:

(a) Conventional *in vivo* mutagenesis methods were used for several decades without creating identified risks for the environment or health. By contrast, since the adoption of Directive 2001/18, new varieties, in particular those resistant to herbicides, have been obtained through random mutagenesis techniques applied *in vitro* to plant cells and through directed mutagenesis techniques/methods applying new genetic engineering techniques, such as oligonucleotide-directed mutagenesis or directed nuclease mutagenesis.

(b) It is impossible to determine with certainty the existence and extent of the risks presented by those new herbicide-resistant varieties for the environment and human and animal health, the only extant risk assessments being for the marketing authorisation for the herbicides to which those varieties have been made resistant.

(c) That the risks are in part similar to those that might result from seeds produced by transgenesis.

(d) The direct modification of the genome that the technique involves would result in the same effects as the introduction of a foreign gene, specific to transgenesis.

(e) In addition, since the development of the new techniques of mutagenesis allows the production of modifications of the genetic heritage to increase at a rate out of all proportion.

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to the modifications likely to occur naturally or randomly, the possibility of harm occurring as a result of unintentional modifications of the genome or of the properties of the plant thus obtained would be increased.

Thus the court decided to stay the proceedings and to refer the following questions to the CJEU for a preliminary ruling.

1. Do organisms obtained by mutagenesis constitute GMOs within the meaning of Article 2 of Directive 2001/18, although they are exempt under Article 3 of and Annex I B to the directive from the obligations laid down for release and placing on the market of GMOs? Specifically, may mutagenesis techniques, in particular new directed mutagenesis techniques implementing genetic engineering processes, be regarded as techniques listed in Annex I A, to which Article 2 refers? Consequently, must Articles 2 and 3 of and Annexes IA and I B to Directive [2001/18] be interpreted as meaning that they exempt from precautionary, impact-assessment and traceability measures all organisms and seeds obtained by mutagenesis, or only organisms obtained by conventional random mutagenesis methods by ionising radiation or exposure to mutagenic chemical agents existing before those measures were adopted?

2. Do varieties obtained by mutagenesis constitute genetically modified varieties within the meaning of Article 4 of Directive [2002/53] which would not be exempt from the obligations laid down in that directive? Or, on the contrary, is the scope of that directive the same as that under Articles 2 and 3 of and Annex I B to [Directive 2001/18], and does it also exempt varieties obtained by mutagenesis from the obligations laid down for the inclusion of genetically modified varieties in the common catalogue of agricultural plant species by [Directive 2002/53]?

3. Do Articles 2 and 3 of and Annex I B to Directive [2001/18] on the deliberate release into the environment of GMOs constitute, in so far as they exclude mutagenesis from the scope of the obligations laid down in the directive, a full harmonisation measure prohibiting Member States from subjecting organisms obtained by mutagenesis to all or some of the obligations laid down in the directive or to any other obligation, or do the Member States, when transposing those provisions, have a discretion to define the regime to be applied to organisms obtained by mutagenesis?

4. May the validity of Articles 2 and 3 of and Annexes IA and I B to Directive [2001/18] with regard to the precautionary principle guaranteed by Article 191(2) [TFEU], in that those provisions do not subject GMOs obtained by mutagenesis to precautionary, impact-assessment and traceability measures, be called into question, taking account of the development of genetic engineering processes, the appearance of new plant varieties obtained by means of those techniques and the current scientific uncertainty as to their impacts and the potential risks they represent for the environment and human and animal health?

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**Question 1**

The CJEU noted Article 2(2) of Directive 2001/18 defines a GMO as "... an organism, with the exception of human beings, in which the genetic material has been altered in a way that does not occur naturally by mating and/or natural recombination." The CJEU held that the mutations brought about by techniques of mutagenesis at issue in the main proceedings involve the use of chemical or physical mutagenous agents, or the use of genetic engineering, and are intended to produce herbicide-resistant varieties of plant species. The mutations thus constitute alterations made to the genetic material of an organism, for the purposes of Article 2(2) of Directive 2001/18, and in a way...

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that does not occur naturally, within the meaning of that provision. It follows that organisms obtained by means of techniques of mutagenesis must be considered to be GMOs within the meaning of Article 2(2) of Directive 2001/18.

The CJEU went on to consider the inclusions and exclusions from the GMO definition set out in Annex I of the Directive:

- **Annex I A Part 1** GM techniques are listed as including *inter alia*: recombinant nucleic acid techniques …, techniques involving the direct introduction into an organism of heritable material prepared outside the organism …, and cell fusion or hybridisation techniques.
- **Annex I A Part 2** lists techniques (e.g. *in vitro* fertilisation or natural processes …) not considered to result in genetic modification, with conditions – that they do not involve the use of recombinant nucleic acid molecules or genetically modified organisms made by techniques/methods other than those excluded by Annex I B.
- **Annex I B states:**
  Techniques/methods of genetic modification yielding organisms to be excluded from the Directive, on the condition that they do not involve the use of recombinant nucleic acid molecules or genetically modified organisms other than those produced by one or more of the techniques/methods listed below are:
  1. mutagenesis,
  2. cell fusion (including protoplast fusion) of plant cells of organisms which can exchange genetic material through traditional breeding methods.

Thus on the face of it mutagenesis might not be regarded as producing a GMO. However the CJEU noted that the ‘*inter alia*’ in the list of GMO techniques in Annex I A Part 1 means that list is not exhaustive [and thus could include mutagenesis]. However the list of techniques that do not produce GMOs in Annex I A Part 2 is exhaustive [and does not cite mutagenesis]. The CJEU considered that as ‘mutagenesis’ was mentioned generally no conclusive guidance was provided in the body of Directive 2001/18. Thus the CJEU clearly felt able to consider in more detail the nature of mutagenesis in the context of the recitals to the Directive. In particular the CJEU drew attention to Recital 17 (“… Directive 2001/18 should not apply to organisms obtained through certain techniques of genetic modification which have conventionally been used in a number of applications and have a long safety record”), and noted that the French court was called upon to rule on … directed mutagenesis … mostly developed since Directive 2001/18 was adopted and in respect of which the risks for the environment or for human health have not thus far been established with certainty. Recital 4 of the Directive notes the risks of releases into the environment may be irreversible and Recital 8 invokes the ‘precautionary principle’.

Thus the CJEU held that Article 3(1) of Directive 2001/18, read in conjunction with point 1 of Annex I B to that directive and in the light of recital 17 mean that only organisms obtained by means of techniques/methods of mutagenesis which have conventionally been used in a number of applications and have a long safety record are excluded from the scope of that directive.

**Question 2**

Having decided question 1 in the way that it did, the CJEU discussed the application of obligations under Article 4 of Directive 2002/53 at less length. However in the light of other provisions and case law Article 4(4) of Directive 2002/53 means that [only] genetically modified varieties obtained by means of techniques/methods of mutagenesis which have conventionally been used in a number of applications and have a long safety record are exempt from the obligations laid down in that provision.

**Question 3**
The CJEU held that organisms obtained by means of mutagenesis techniques conventionally used in a number of applications and with a long safety record do not come within the scope of Directive 2001/18, and EU legislation does not specify the legal regime to which they may be subject. It does not follow however that deliberate release into the environment or placement on the market could freely take place. Thus Member States cannot be denied the option of subjecting such organisms, in compliance with EU law (e.g. rules on the free movement of goods) to the obligations laid down in Directive 2001/18 or to other obligations.

**Question 4**

Having concluded that not all mutagenesis techniques are excluded from the provisions of Directive 2001/18 the CJEU held that an answer to the fourth question was not necessary.

**The National Court**

It is for the national court to dispose of the case in accordance with the CJEU decision, which is similarly binding on other national courts or tribunals before which a similar issue is raised.

### 3.4.2 Cultivation of GMOs

Commission Directive 2015/412 amends Directive 2001/18/EC as regards the possibility for the Member States to restrict or prohibit the cultivation of genetically modified organisms (GMOs) in their territory. This devolves responsibility in this matter to Member States. See our previous quarterly report for further details.

### 3.5 Cloned animals

Cloning involves the removal of the nucleus from a somatic cell (any body tissue) of an animal and its transfer into an enucleated egg (an egg cell that has had its own nucleus removed) of a donor female of the same species. This is then stimulated to generate an embryo for transfer into a surrogate mother. In April 2016 the Defra Farm Animal Genetic Resources Committee issued a statement on cloning of farm animals. EU legislation regards foods and food ingredients derived from clones as novel foods. However, the European Commission and both EFSA and the UK’s FSA acknowledge that meat and milk from healthy clones and healthy offspring of clones is indistinguishable from, and as safe as that from, conventionally bred animals. The Defra Committee did not consider that there is any scientific justification for treating the products of the healthy offspring of clones, including semen and embryos, any differently from conventionally bred animals with regard to the production of food. The Committee noted that, in past trials, some cloned progeny have not developed normally, leading to significant welfare problems and premature death.

In September 2015 the European Parliament adopted at first reading a draft directive prohibiting cloning of farmed bovine, porcine, ovine, caprine or equine animals, based largely on animal welfare concerns. In September 2017 this was recast as a draft regulation.

The Government Chemist last looked at the analytical science of cloned animals in 2012 when it was found that reproducible traits that would be discriminatory for healthy adult cloned animals could not be defined. This appears still to be the case.

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3.6 Novel foods

Novel foods and novel food ingredients are regulated by Regulation (EU) 2015/2283 of the European Parliament and of the Council of 25 November 2015\(^{813}\) which replaced previous regulations on 1 January 2018. A Commission Q&A is available\(^{814}\) and a list of authorisations.\(^{815}\)

The new regulation introduces a centralised authorisation procedure with EFSA conducting the scientific risk assessment and also introduces a notification procedure for traditional food from third countries. New EFSA guidance documents were finalised and adopted in November 2016.\(^{816}\)

Commission Implementing Regulation (EU) 2017/2470 of 20 December 2017\(^{817}\) lists EU novel foods authorised to date in accordance with Regulation 2015/2283 together with the conditions under which the novel food may be used, including maximum levels if applicable, any specific labelling requirements and any other requirements.


The procedural steps and information required to assess a food as a novel food are set out in Commission Implementing Regulation (EU) 2018/456 of 19 March 2018.\(^{819}\)

In February 2018 EFSA published new administrative guidance to help applicants to prepare novel food applications. The guidance includes a checklist of the data requirements.\(^{820}\)

The Novel Foods (Wales) Regulations 2017 were made on 14 November 2017,\(^{821}\) coming into force on 1 January 2018. The Regulations provide for the execution and enforcement in Wales of Regulation (EU) 2015/2283. The Regulations make food authorities responsible for their enforcement and provide that it is an offence for a person to fail to comply with Article 6(2) of the Regulation 2015/2283 by which only novel foods authorised by the Commission and included in the EU list of novel foods may be placed on the market. The foods must be in accordance with conditions of use and the labelling requirements set out in the list. Certain provisions of the Food Safety Act 1990 apply including enabling an authorised officer, if non-compliance is found, to give a notice that the food is not to be used for human consumption or is not to be removed except to some place specified in the notice, or to seize the food in order to have it dealt with by a justice of the peace; and enabling an improvement notice to be served requiring the person in charge of the food to comply with the provisions of the Novel Foods Regulation specified in Schedule 1 to these Regulations. The provisions, as applied, make the failure to comply with an improvement notice an offence. The Novel Foods and Novel Food Ingredients Regulations 1997 in relation to Wales, the Novel Foods and Novel Food Ingredients (Fees) Regulations 1997 in relation to Wales and the Food Enzymes (Wales) Regulations 2009 are revoked.

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\(^{815}\) http://ec.europa.eu/food/safety/novel_food/authorisations/list_authorisations/index_en.htm


\(^{821}\) http://www.legislation.gov.uk/wsi/2017/1103/contents/made
Similar provisions were made in the Novel Foods (Scotland) Regulations 2017, and the Novel Foods Regulations (Northern Ireland) 2017 both also coming into force on 1 January 2018 with equivalent revocations.

In February 2018 the Novel Foods (England) Regulations 2018 were made coming into force on 8 March 2018. These regulations contain equivalent provisions to the above regulations in the devolved areas and revoke the Novel Foods and Novel Food Ingredients Regulations 1997 (S.I. 1997/1335) and the Novel Foods and Novel Food Ingredients (Fees) Regulations 1997 (S.I. 1997/1336) in relation to England.

Commission Implementing Regulation (EU) 2017/2468 of 20 December 2017 laid down administrative and scientific requirements concerning traditional foods from third countries. The scientific data to be provided in a notification or an application (Article 6) consist of a dossier from the third country to enable a history of safe use of the traditional food to be assessed, the procedure followed when gathering the data, the safety evaluation strategy justifying the inclusion or exclusion of specific studies or information and an overall conclusion on the safety of the proposed uses of the traditional food. The overall evaluation of potential risk to human health shall be made in the context of known or likely human exposure.

Commission Implementing Regulation (EU) 2017/2469 of 20 December 2017 laid down administrative and scientific requirements for applications for novel food authorisation within the EU. The scientific data requirements (Article 5) to be provided in support include a dossier to enable a comprehensive risk assessment of the novel food. Where the application involves the use of engineered nanomaterials the applicant must provide detection and characterisation test methods.

The applicant must provide documentation on the procedure and strategy followed when gathering the dossier data, along with a description of the safety evaluation and toxicological testing strategies, and justify the inclusion or exclusion of specific studies or information. The applicant must also provide on request the raw data for the individual studies, published and unpublished, to support their application. Where it cannot be excluded that a novel food intended for a particular group of the population would be also consumed by other groups of the population the safety data provided shall also cover those groups. For each biological or toxicological study, the applicant shall clarify whether the test material conforms to the proposed or existing specification. Where the test material differs from that specification, the applicant shall demonstrate the relevance of those data to the novel food under consideration. Toxicological studies must be conducted in facilities which comply with the requirements of Directive 2004/10/EC or, if they are carried out outside the EU, follow the OECD Principles of Good Laboratory Practice. The applicant must provide evidence of compliance with those requirements and justify any deviation from the standard protocols. The applicant must propose an overall conclusion on the safety of the proposed uses of the novel food with an overall evaluation of potential risk to human health in the context of known or likely human exposure.

Summaries of novel foods authorised in 2017 and the first half of 2018 are given in Section 3.6 of our April to June 2018 report. Those for the period July 2018 to March 2019 are summarised in Section 3.6 of our report of January to March 2019. A list of EU approved novel foods is available.

828 Foodfeedlaw_Apr_June2018.pdf
It is occasionally necessary to appraise a food product that purports to represent a traditional recipe possibly unfamiliar to a UK based analyst. In this regard a publication from the Food and Agriculture Organization, *Recipe book: health, knowledge and flavours* may be of interest. The book is a compilation of 23 recipes used by women from 20 countries in Latin America and the Caribbean.

Commission Implementing Regulation (EU) 2019/760 of 13 May 2019 authorised the placing on the market of *Yarrowia lipolytica* yeast biomass as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470. The product is heat treated and intended for use in food supplements with maxima of 6 g/day for children from 10 years of age, adolescents and general adult population, and 3 g/day for children from 3 to 9 years of age. It consists primarily of proteins (about 45-55 g/100 g) and dietary fibre (about 25 g/100 g). The fat content is about 7-10 g/100 g, the majority being mono and polyunsaturated fatty acids, with the remainder made up of mineral matter (around 10 g/100g) and moisture.

Commission Implementing Regulation (EU) 2019/1272 of 29 July 2019 corrected Implementing Regulation (EU) 2017/2470 establishing the EU list of novel foods in the following respects:

- *Echinacea purpurea* extract from cell cultures to replace the name of the cell cultures HTN®Vb with the name EchiPure-PC™ in the designation;
- In the specifications of yeast beta-glucans the measurement units for heavy metals are wrongly expressed in mg/g instead of mg/kg.

Commission Implementing Regulation (EU) 2019/1294 of 1 August 2019 authorised the placing on the market of betaine as a novel food under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470. The history of the application and EFSA safety assessments are given in the Regulation. Betaine is permitted in drink powders, isotonic and energy drinks intended for sportmen to a maximum of 60 mg/100 g, protein and cereal bars intended for sportmen up to 500 mg/100 g, meal replacements intended for sportmen up to 20 mg/100 g, total diet replacement for weight control as defined under Regulation (EU) No 609/2013 for adults may contain betaine up to 400 mg/day.

Commission Implementing Regulation (EU) 2019/1314 of 2 August 2019 authorised change of the specifications of the novel food Lacto-N-neotetraose produced with *Escherichia coli* K-12 under Regulation (EU) 2015/2283 of the European Parliament and of the Council and amending Commission Implementing Regulation (EU) 2017/2470. The changes concern a decrease in the levels of the Lacto-N-neotetraose from equal or greater than 92 % to equal or greater than 80 %, and increases in the levels of the minor saccharides present in the novel food, namely an increase in the levels of D-Lactose from up to 3.0 % to up to 10.0 %, and an increase in the levels of para-Lacto-N-neohexaose from up to 3.0 % to up to 5.0 %. The requested changes in the specifications of the novel food are due to the modifications in its manufacturing process that entail the replacement of the crystallisation purification step with a spray drying step.

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IPIFF, an industry body that represents the interests of the insect production sector, produced ‘Guidance: the provision of food information to consumers; Edible insect-based products’. On the date of publication of this guidance document (July 2019), a number of applications for authorisation of edible insects as novel foods were pending, but no decision had been adopted as of that date. Nor are edible insect species included in the Union list of novel foods. However, certain insect-based food products may lawfully be placed on a few national markets in accordance with the transitional provisions defined under the novel food regulation.

See also Section 4.4 on food supplements for novel foods permitted only in supplements.

3.7 Consumer attitudes

The FSA publishes regular reports of surveys into information about the public’s self-reported behaviours, attitudes and knowledge relating to food issues. A report published on 1 February 2019 described the Public Attitudes Tracker survey that took place in November 2018. The top food safety issues of concern for those surveyed were (1) Food hygiene when eating out (35%), (2) Food poisoning (29%), (3) Chemicals from the environment, such as lead, in food (28%) and (4) Food additives (28%). The top wider food issues of concern were the amount of sugar in food (50%), food waste (49%), food prices (46%), animal welfare (43%) and concern about food safety in UK food outlets.

The general overall trend for concern for food safety in both restaurants and shops has decreased since wave one. Awareness and incidence of allergens was investigated with 16% of respondents aware of specific rules about allergens, and 9% reported that they have a food intolerance and/or allergy themselves. Most people (70%-78%) reported feeling confident to ask members of staff at food outlets for more information about ingredients in food because of a concern about possible allergens/food intolerance. The full report contains data on a wide range of issues.

On 25 April 2019, FSA published the findings for wave five of the ‘Food and You’ survey. This survey includes data from England, Wales and Northern Ireland and is used to collect information about the public’s self-reported behaviours and attitudes to buying, cooking and eating food. It is published every two years. The key findings included:

- **shopping habits** – since 2012, buying from mini supermarkets has increased from 35% to 43%, and supermarket home delivery has increased from 10% to 17%;
- **food hygiene ratings for food businesses** (FHRS) – the majority of respondents (87%) reported having seen the FHRS sticker. There have been increasing levels of recognition of the scheme stickers since they were introduced in 2010, from 34% in 2012, to 68% in 2014, 83% in 2016 and 87% in 2018. Around three in five respondents mentioned good service (61%), a good hygiene rating score (60%) and the price of food (60%) as important in their decisions about where to eat out;
- **hygiene habits in the home** – the Index of Recommended Practice (IRP) is a tool that the FSA use to measure food hygiene knowledge and behaviour in the home. A higher IRP score indicates more reported behaviours that are in line with recommended food safety practice. The average score in wave five was 67%, the same as reported in wave four and an increase from 64% in wave one, showing that most respondents follow FSA recommendations on food safety in the home;

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835 http://ipiff.org/about-ipiff/
food poisoning – 47% of respondents reported that they had experienced food poisoning at some time in their lives, an increase from between 40% and 41% in 2012 and 2014 and 44% in 2016.

Fieldwork for wave five was conducted between June and November 2018 and consisted of 2,241 interviews with a representative sample of adults (16 and over) across England, Wales and Northern Ireland. Results from May 2019, showed 85% of respondents reported being aware of the hygiene standards in places they eat out at or buy food from. The most commonly reported ways of knowing about hygiene standards were via food hygiene ratings stickers (66%) and the general appearance of the premises (59%). The top food safety issues of concern for those surveyed were:

- Food hygiene when eating out (31%)
- Chemicals from the environment, such as lead, in food (30%)
- The use of pesticides to grow food (29%)
- Food poisoning (28%)

The top wider food issues of concern were:

- Food waste (51%)
- The amount of sugar in food (49%)
- Food prices (43%)
- Animal welfare (43%)
- The amount of salt in food (39%)

Some 41% of respondents reported concern about food safety in UK restaurants, pubs, cafes and takeaways. 37% of respondents reported concern about food safety in UK shops and supermarkets. These statistics indicate a general decline in concern about food safety in UK food outlets. Food and You wave five survey report for Wales was also published.

3.8 The Consumer Rights Act 2015

The Consumer Rights Act 2015, which in certain circumstances may be applicable to food, became law on 1 October 2015, replacing three major pieces of consumer legislation – the Sale of Goods Act, Unfair Terms in Consumer Contracts Regulations and the Supply of Goods and Services Act. A correction slip to the Consumer Rights Act 2015 was issued in October 2017.

The Consumer Protection (Amendment etc.) (EU Exit) Regulations 2018 were made in December 2018, coming into force on exit day. These Regulations are made in exercise of the powers conferred by section 2(2) of the European Communities Act 1972 (c. 68), and section 8(1) of the European Union (Withdrawal) Act 2018 (c. 16). They address cross-references to EU law that are obsolete; and address failures of retained EU law to operate effectively and other deficiencies (in particular under sections 8(2)(a), 8(2)(c), 8(2)(d), 8(2)(g) and 8(3)(a)) arising from the withdrawal of the United Kingdom from the European Union. They amend in particular applicable law in consumer contracts, labelling, unfair terms relating to language and after-sales service, alternative dispute resolution and the online dispute resolution platform. Part 2 amends
subordinate legislation in exercise of the powers conferred by the European Communities Act 1972. Parts 3, 4, 5 and 6 make amendments in exercise of the powers conferred by the European Union (Withdrawal) Act 2018. Part 3 amends primary legislation, Part 4 amends subordinate legislation, Part 5 revokes retained direct EU legislation and Part 6 makes transitional provisions.\textsuperscript{844}

An interesting perspective on consumer protection in the US was given in a speech by James M. Burnham, Deputy Assistant Attorney General for the Consumer Protection Branch. This is one of six branches within the Civil Division of the US Department of Justice. Its responsibility is to oversee efforts to enforce statutes designed to protect the health, safety, and economic security of American consumers. The Branch has about 100 attorneys, investigators, and other staff and brings both civil and criminal cases. It investigates and litigates civil and criminal violations of the Federal Food, Drug, and Cosmetic Act, pursuing drug, device, and food manufacturers, and their executives, who break the law and threaten health and safety.\textsuperscript{845} I am grateful to Jaime L.M. Jones of Sidley Austin LLP, via ‘Lexology’ for this reference.\textsuperscript{846}

The Consumer Protection (Enforcement) (Amendment etc.) (EU Exit) Regulations 2019 were made on 6 February 2019, in force on exit day.\textsuperscript{847} They are made pursuant to the European Union (Withdrawal) Act 2018 (c.16) in order to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the United Kingdom from the European Union. They make amendments to legislation in the field of enforcement of the laws protecting consumers’ rights.

4 Health and nutrition

4.1 Nutrition and health claims

Regulation (EC) No 1924/2006 on nutrition and health claims made on foods governs the use of these claims in the labelling, presentation and advertising of foods. It aims at enabling consumers to make healthier choices by protecting them from misleading information and ensuring a level playing field for food businesses to operate within the single market. Since its adoption in 2006, the implementation of the Regulation remains incomplete since nutrient profiles, that the Commission was requested to set by January 2009, have not been established and health claims on plants and their preparations used in foods are not yet fully regulated. The Commission's plan to carry out a REFIT evaluation of the EU legislation on nutrition and health claims was announced in its Better Regulation Communication of 19 May 2015. This REFIT evaluation aims at focusing on nutrient profiles and health claims on plants and their preparations added to foods. It also aims at considering the more general regulatory framework for the use of such substances in foods since it is closely related to the use of health claims. A route-map and progress are available.\textsuperscript{848}

Guidance on nutrition labelling is available on the Commission website.\textsuperscript{849} Commission Regulation (EU) No 432/2012 established the list of permitted health claims and started to apply from 14 December 2012.\textsuperscript{850} The EU Register of nutrition and health claims is also available\textsuperscript{851} hence

\textsuperscript{844} http://www.legislation.gov.uk/uksi/2018/1326/contents/made
\textsuperscript{846} https://www.lexology.com/library/detail.aspx?g=d19db0f8-38dd-4978-ac79-e86421ee1d58
\textsuperscript{847} http://www.legislation.gov.uk/uksi/2019/203/contents/made
\textsuperscript{848} http://ec.europa.eu/food/safety/labelling_nutrition/claims/refit/index_en.htm
\textsuperscript{849} http://ec.europa.eu/food/safety/labelling_nutrition/claims/register/index_en.htm
\textsuperscript{850} http://ec.europa.eu/food/safety/labelling_nutrition/claims/index_en.htm
\textsuperscript{851} http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:32012R0432

153
successive amendments to Regulation 432/2012 are not usually recorded here unless a change is made that requires further explanation.

See also a 2017 publication that summarises current issues in nutrition and health claims that arose in a seminar on the enforcement of such claims.852 An issue that was mentioned in the seminar was the taking down of websites that host alleged illegal claims.

Commission Recommendation (EU) 2018/334 of 1 March 2018 discusses measures to effectively tackle illegal content online.853

An example of the complexities of nutrition claims regulation occurred in August 2016 when Commission Regulation (EU) 2016/1413 amended Regulation (EU) No 432/2012 in respect of two claims authorised for meal replacement for weight control. The conditions of use of those claims require that in order to bear them, the food should contain a maximum of 250 kcal per serving and comply with specifications laid down in Directive 96/8/EC. However Directive 96/8/EC has been replaced by Regulation 609/2013 (see Section 4.2) therefore, the references to Directive 96/8/EC needed to be replaced. Regulation 1169/2011 on the provision of food information to consumers (see Section 3.1) sets out nutrient reference values for vitamins and minerals that differ from some of those in Directive 96/8/EC.

The advice of EFSA was that this did not impact upon the substantiation of the two health claims and, further, there was no need to require that meal replacement for weight control provides at least 30% of the nutrient reference values of fluoride, chromium, chloride and molybdenum per meal as laid down in Regulation (EU) No 1169/2011. Regulation 1169/2011 does not set a nutrient reference value for sodium. However, taking into account the intended use of meal replacement for weight control products, the requirement to provide 30% of the sodium amount per meal as laid down in Directive 96/8/EC was maintained. A nutrient reference value for potassium is set at 2000 milligrams in Regulation 1169/2011. Directive 96/8/EC did not require for meal replacement for weight control to provide 30% of the potassium value, but set a minimum amount at 500 milligram per meal and this value was maintained. The requirements set out in Directive 96/8/EC on fat, protein and amino acids were also maintained. Mandatory labelling particulars included in Directive 96/8/EC were maintained and a transitional period from 21 July 2016 until 14 September 2019 applies overall.

Regular bulletins are available from the Department of Health on EU legislation on nutrition and health claims.855

Belgium has published a new decree, updating the ‘BELFRIT’ project, a close cooperation between Belgium, France and Italy to harmonize the legislation on botanicals in food supplements. The number of plants authorized in food supplements in Belgium has increased significantly, from about 645 to more than 1000 plants. Consequently a considerable number of new conditions of use are now applicable. New maximum levels and mandatory warnings for about 250 plants will have to be taken into account when notifying food supplements. As a transitional measure, foodstuffs that do not comply with the provisions of the new decree, but conform with the provisions of the former decree, can still be placed on the market until 20 February 2019.856

856 http://www.foodcomplianceinternational.com/blog/2017/2/15/new-belgian-belfrit-decree-on-botanicals-applicable
Commission Regulation (EU) 2019/343 of 28 February 2019 provided derogations from Article 1(3) of Regulation (EC) No 1924/2006 on nutrition and health claims made on food for the use of certain generic descriptors which have traditionally been used which could imply an effect on human health but are understood not to fall within the ambit of the health claims regulation. These are mainly German terms, e.g. Halsbonbon, Hustenmischung, Hustenperle (valid in Germany), but also include terms specific to Austria, the Netherlands, Portugal, Finland and Italy. The term ‘tonic’ is valid in all member states and ‘cough drops’ is valid in the UK. In addition the regulation adopts the definitions for sugars intended for human consumption laid down in point A of the Annex to Council Directive 2001/111/EC.

The World Health Organization, WHO, has published a report on front of pack nutrition labelling. Interpretive front-of-pack food labelling (FOPL) is a policy for promoting healthy diets. Research evidence indicates that consumers have a reasonable understanding of interpretive FOPL systems and their understanding improves with label familiarity and consistency within the market. A government-endorsed interpretive FOPL policy was found in 15 Member States of the WHO European Region, and this report summarises the evidence on their development and implementation to support policy-makers in navigating these processes. Most existing policies have been implemented under voluntary arrangements, with variable penetration into the marketplace. Policy development led by government and based on formative research, and that engages stakeholders and the public, is most likely to lead to acceptable, credible and effective policies. FOPL implementation is best supported by policy provisions that encourage widespread uptake of the system and allow for formal evaluation of both implementation and impact.

Draft Nutrition (Amendment etc.) (EU Exit) Regulations 2019 were published in January 2019 in exercise of the powers conferred by the European Union (Withdrawal) Act 2018. When made they will be in force on exit day. They make provision in relation to food supplements, transferring functions to legislate in respect of vitamins and minerals and purity criteria from the Commission to the Secretary of State, Scottish Ministers, Welsh Ministers and in relation to Northern Ireland, the Department of Health. The regulations amend secondary legislation (for England) and amend and in some cases, revoke retained EU law in the field of nutrition and health claims. For example the lists of vitamins and minerals that may be used in the manufacture of food supplements will be moved into this instrument to ensure that they continue to have effect in the UK. Existing decisions regarding nutrition and health claims will be preserved whilst also ensuring that processes for food businesses and consumer protections remain substantially similar to existing arrangements. Scientific advisory functions will be transferred from EFSA to appropriate Committees in the UK.

The Nutrition (Miscellaneous Amendments) (Wales) (EU Exit) Regulations 2019 were made on 4 February 2019 pursuant to the European Union (Withdrawal) Act 2018 (c. 16) and in force on exit day. They amend, so as to ensure operability after EU exit the following measures:

- The Medical Food (Wales) Regulations 2000;
- The Food Supplements (Wales) Regulations 2003;
- The Kava-kava in Food (Wales) Regulations 2006;
- The Addition of Vitamins, Minerals and Other Substances (Wales) Regulations 2007;
- The Infant Formula and Follow-on Formula (Wales) Regulations 2007; and

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• The food for Particular Nutritional Uses (Addition of Substances for Specific Nutritional Purposes) (Wales) Regulations 2009. See also Rheoliadau Maethiad (Diwygiadau Amrywiol) (Ymadael â'r UE) 2019.

The Nutrition (EU Exit) (Scotland) (Amendment) Regulations 2019 were made pursuant to the European Union (Withdrawal) Act 2018 (c. 16) and amend:

• The Foods for Special Medical Purposes (Scotland) Regulations 2000;
• The Kava-kava in Food (Scotland) Regulations 2002;
• The Food Supplements (Scotland) Regulations 2003;
• The Nutrition and Health Claims (Scotland) Regulations 2007;
• The Infant Formula and Follow-on Formula (Scotland) Regulations 2007; and
• The Food for Particular Nutritional Uses (Addition of Substances for Specific Nutritional Purposes) (Scotland) Regulations 2009.

Commission Regulation (EU) 2019/649 of 24 April 2019 amended Annex III to Regulation (EC) No 1925/2006 to set a maximum for trans fats of 2 g/100 g in fat, other than trans fat naturally occurring in fat of animal origin. EFSA has noted that coronary heart disease is the leading cause of death in the EU and a high intake of trans fats seriously increases the risk of heart disease, more than any other nutrient on a per calorie basis. The Regulation also requires food business operators supplying other food business operators with food not intended for the final consumer or not intended for supply to retail, to provide 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. A transition period is allowed until 1 April 2021 during which food which does not comply may continue to be sold. Analytically the determination of trans fats is routine. However, it is not analytically possible to distinguish naturally occurring trans fat and an allowance will need to be made based on knowledge of the amount of relevant animal fat in a product and its typical trans fat content.

Commission Regulation (EU) 2019/650 of 24 April 2019 amended Annex III to Regulation (EC) No 1925/2006 on the addition of vitamins, minerals and other substances to foods to prohibit the use of yohimbe bark and its preparations in food. There has been persistent scientific uncertainty on the toxicology of yohimbe. An EFSA opinion of 2013 noted that yohimbe contains a number of indole alkaloids of biological relevance. Preparations of yohimbe bark have been traditionally used as general tonic, performance enhancer and as an aphrodisiac. EFSA concluded the available scientific information was not adequate to conclude on the safety of yohimbe in food or food supplements. Having been provisionally included in Annex III no further safety information was forthcoming within a specified time limit and hence it was transferred to Part A (prohibited substances) of Annex III. Analytical approaches are summarised in the EFSA opinion.

Commission Decision (EU) 2019/718 of 30 April 2019 registered a proposed citizens’ initiative entitled ‘PRO-NUTRISCORE’ (notified under document C(2019) 3232). The initiators of the initiative are asking the Commission to impose simplified “Nutriscore” labelling on food products,

862 http://www.legislation.gov.uk/ssi/2019/54/made
to guarantee that consumers are provided with quality nutritional information and to protect their health." It will be for the initiators to take the proposal further.\footnote{https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ.L_.2019.122.01.0049.01.ENG&toc=OJ:L:2019:122:TOC}


4.1.1 Cases in the Court of Justice of the European Union

4.1.1.1 Ability to withhold authorisation despite EFSA favourable opinion

In an interesting case the European Court upheld the refusal of the Commission to authorise a series of health claims despite favourable EFSA opinions. The claims related to the normal metabolism of glucose and its support of normal physical activity. The Commission relied upon Regulation (EC) No 1924/2006 powers to withhold authorisation if health claims do not comply with general and specific requirements of the Regulation even in the face of a favourable scientific assessment by EFSA. The glucose health claims, it was held, would convey a conflicting and confusing message to consumers, because it would encourage consumption of sugars for which, on the basis of generally accepted scientific advice, national and international authorities advise consumers to reduce their intake. Therefore, such claims contravene point (a) of the second paragraph of Article 3 of the Regulation that claims should not be ambiguous or misleading. The applicant company brought an action seeking the annulment of the regulation which was refused by the General Court (Fifth Chamber) on 16 March 2016. The company appealed the decision which was again dismissed with costs against the appellant in July 2017.\footnote{For further information see Walker, M. J. (2017), Health and nutrition claims – guidance, regulation and self-regulation. Nutrition Bulletin, 42, 69–79}

4.1.1.2 On-hold botanical claims

The assessment of some botanical claims is ‘on hold’\footnote{http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ:C_2017.063.01.0007.02.ENG&toc=OJ:C:2017:063:TOC} and an action was brought against the Commission for failure to act in that the Commission has unlawfully failed to initiate the assessment of health claims on botanical substances by EFSA. However this was dismissed by the court, see Order of the Court (Eighth Chamber) of 25 October 2016 – VSM Geneesmiddelen BV v European Commission (Case C-637/15 P).\footnote{http://curia.europa.eu/juris/document/document.jsf?docid=174170&doclang=en} On a similar theme the European Court (Third Chamber) issued a judgement on 23 November 2017\footnote{http://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ:C_2018.022.01.0003.01.ENG&toc=OJ:C:2018:022:TOC} dismissing actions, Bionorica SE (C-596/15 P), Diapharm GmbH & Co. KG (C-597/15 P) against the European Commission (Joined Cases C-596/15 P and C-597/15 P) for failure to act on botanical claims that remain ‘on-hold’. The Commission argued that the actions did not have a proper purpose, lack of interest in bringing proceedings and lack of standing on the part of the applicant, Bionorica. The Court held that it was clear from the elements submitted by Bionorica before the General Court, that it did not carry on business as a manufacturer of food or food supplements on the European market. Bionorica was a manufacturer of herbal medicinal products, which are not covered by the provisions of Regulation No 1924/2006. Bionorica
submitted that, given its presence on the market for herbal medicinal products containing the same botanical substances as those covered by the health claims on hold, it is ready to enter into the market for food supplements if the health claims in question are authorised. However, the Court held that a mere statement of intention, given that it refers to a future and uncertain situation, cannot suffice to establish Bionarica’s current and vested interest in bringing proceedings. Consequently, without it being necessary to examine the other pleas of inadmissibility raised by the Commission, Bionorica’s appeal in Case T-619/14 was dismissed as inadmissible. The full text of the judgement is available.874

4.1.2 Committee on Advertising Practice, CAP
The Committee on Advertising Practice (CAP) is the self-regulatory body that creates, revises and enforces the UK Code of Non-broadcast Advertising and Direct & Promotional Marketing875 (the CAP Code). The CAP Code covers marketing communications across all non-broadcast media including on marketers’ own websites. The Broadcast Committee of Advertising Practice (BCAP) is the regulatory body responsible for maintaining the UK Code of Broadcast Advertising876 (the BCAP Code) under agreement with the Office of Communications (Ofcom). The BCAP Code regulates all advertisements on television channels and radio stations licensed by Ofcom and all advertisements on Siân Pedwar Cymru (S4C) and S4C digital, including teleshopping channels and any additional television service (including television text services and interactive television services). These Advertising Codes are enforced by the Advertising Standards Authority (ASA) which investigates complaints and publishes rulings on complaints about individual ads each week877 in addition to conducting proactive work in relation to particular regulatory issues.

On 9 December 2016 CAP announced new restrictions on advertising to children which will prevent the advertising of food and soft drinks that are high in fat, salt or sugar, HFSS, being targeted at children under 16. The rules apply across all non-broadcast media including on-line and social media. CAP have also amended existing content rules – these prohibit the use of promotions and licensed characters or celebrities in ads targeted through their content at under-12s – to allow non-HFSS advertising more freedom. The changes bring the CAP Code into line with the rules that have governed TV advertising since 2007.878

CAP and BCAP aim to deliver transparent regulation which is evidence-based particularly in the absence of legislative imperatives. CAP and BCAP have offered guidance on their approach to regulatory change and the key factors which are likely to inform their thinking. It should be useful to those who wish to argue for regulatory change or better understand CAP and BCAP’s approach to policy-making. CAP and BCAP keep their Codes under review and welcome new evidence, which can take many forms. CAP and BCAP do not prescribe study design but cite favourable aspects such as identification of the nature, scale and impact of any detriment, a recognised methodology, takes into account confounding variables, a representative cross-section of a relevant population and mitigates against potential bias. CAP and BCAP have drawn up non-exhaustive key points for those who are commissioning research or who aim to influence policy, discuss the legal context and how they might respond to submitted evidence.879

879 https://www.asa.org.uk/uploads/assets/uploaded/cb20c00f-b559-40a2-b8b5677188511b45b.pdf
4.2 Food for infants and young children, medical purposes and weight control

Regulation (EU) No 609/2013, which came fully into effect from 20 July 2016, lays down general compositional and information requirements for the above categories of food, including infant formula and follow-on formula. The Commission adopted specific compositional and information requirements for infant formula and follow-on formula, taking into account the provisions of Directive 2006/141/EC. Infant formula is the only processed foodstuff which wholly satisfies the nutritional requirements of infants during the first months of life until the introduction of appropriate complementary feeding. In order to safeguard the health of those infants, it is necessary to ensure that infant formula is the only product marketed as suitable for such use during that period. The essential composition of infant formula and follow-on formula must satisfy the nutritional requirements of infants in good health as established by generally accepted scientific data. Infant formula and follow-on formula are sophisticated products that are specially formulated for a vulnerable group of consumers. In order to ensure the safety and suitability of such products, detailed requirements are laid down on the composition of infant formula and follow-on formula, including requirements on energy value, macronutrient and micronutrient content. These requirements are based on an EFSA opinion on the essential composition of infant and follow-on formulae. Commission Delegated Regulation 2016/127 supplements Regulation 609/2013 as regards the specific compositional and information requirements for infant formula and follow-on formula and as regards requirements on information relating to infant and young child feeding. Commission Delegated Regulation 2016/128 supplements Regulation No 609/2013 as regards the specific compositional and information requirements for food for special medical purposes.


Domestic implementation of Regulation 609/2013 continued in July 2016 with the Food for Specific Groups (Information and Compositional Requirements) in England (and see below), Wales and Northern Ireland introducing an improvement notice, IN, enforcement regime in which failure to comply with an IN is a criminal offence. In the English and Welsh statutory instruments the IN regime sits alongside existing domestic criminal sanctions in the Foods Intended for Use in Energy Restricted Diets for Weight Reduction Regulations 1997, the Medical Food (England) Regulations 2000, the Medical Food (Wales) Regulations 2000, the Processed Cereal-based Foods and Baby Foods for Infants and Young Children (England) Regulations 2003, the Processed Cereal-based Foods and Baby Foods for Infants and Young Children (Wales) Regulations 2004, the Infant Formula and Follow-on Formula (England) Regulations 2007, and their Welsh equivalent, the Food for Particular Nutritional Uses (Addition of Substances for Specific Nutritional Purposes) (England) Regulations 2009 and their Welsh equivalent.

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In Northern Ireland\textsuperscript{885} enforcement at first instance is also by IN however the Notification of Marketing of Food for Particular Nutritional Uses Regulations (Northern Ireland) 2007 (S.R. 2007 No. 60), are revoked as are the Food for Particular Nutritional Uses (Miscellaneous Amendments) Regulations (Northern Ireland) 2010 (S.R. 2010 No. 33), and regulations 26 and 27 of the Infant Formula and Follow on Formula Regulations (Northern Ireland) 2007 (S.R. 2007 No. 506).

The Food for Specific Groups (Information and Compositional Requirements) (England) (Amendment) Regulations 2017 No.62, coming into force on 1 March 2017, corrected errors in SI 2016/688, and correctly applied a modified s.35 (Punishment of offences) of the Food Safety Act 1990.\textsuperscript{886}

The Foods for Specific Groups (Medical Foods) (Miscellaneous Amendments) (Scotland) Regulations 2018 were made, in force on 22 February 2019. These Regulations make provision to enforce, in Scotland, Commission Delegated Regulation (EU) 2016/128 supplementing Regulation (EU) 609/2013 of the European Parliament and of the Council as regards the specific compositional and information requirements for food for special medical purposes. Regulation 3 restricts the application of the Foods for Special Medical Purposes (Scotland) Regulations 2000 to food for medical purposes developed to satisfy the needs of infants and, in relation to food that is labelled or placed on the market before 22 February 2019. Regulation 4 amends the Foods for Specific Groups (Scotland) Regulations 2016 which enforce the provisions of Regulation (EU) 609/2013 of the European Parliament and of the Council on the provisions of food intended for infants and young children, food for special medical purposes and total diet replacement for weight control. In addition, regulation 2 amends the Foods Intended for Use in Energy Restricted Diets for Weight Reduction Regulations 1997, to remove redundant text in respect of labelling requirements.\textsuperscript{887}

The Food for Specific Groups (Information and Compositional Requirements) (Amendment) (England) Regulations 2019\textsuperscript{888} were made on 14 January 2019, in force 22 February 2019. These regulations make provision to enforce, in England, Commission Delegated Regulation (EU) 2016/128 supplementing Regulation (EU) No. 609/2013 as regards the specific information and compositional requirements for food for special medical purposes. They do this by amending the Food for Specific Groups (Information and Compositional Requirements) (England) Regulations 2016 which make provision to enforce the requirements of Regulation (EU) No. 609/2013 on the provisions of food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control. A definition of food for special medical purposes is contained in the EU Regulation and this includes such food for infants. However, from 22 February 2019 the Delegated Regulation applies only to food for special medical purposes other than that developed to satisfy the nutritional needs of infants. The Medical Food (England) Regulations 2000 will continue to apply to medical food developed to satisfy the nutritional needs of infants. There are transitional provisions for medical food that is labelled or placed on the market before 22 February 2019. Such food may continue to be marketed until stocks are exhausted as long as they are sold in compliance with specified requirements of the EU Regulation and regulation 3(1) and (2) of the 2000 Regulations.

\textsuperscript{885} The Food Safety (Information and Compositional Requirements) Regulations (Northern Ireland) 2016 http://www.legislation.gov.uk/nisr/2016/251/made

\textsuperscript{886} http://www.legislation.gov.uk/uksi/2017/62/contents/made

\textsuperscript{887} http://www.legislation.gov.uk/ssi/2018/392/contents/made

\textsuperscript{888} http://www.legislation.gov.uk/uksi/2019/44/made

160
The Food for Specific Groups (Information and Compositional Requirements) (Amendment) (Wales) Regulations 2019\(^{899}\) Rheoliadau Bwyd ar gyfer Grwpiau Penodol (Gofynion o ran Gwybodaeth a Chyfansoddiad) (Diwygio) (Cymru) 2019\(^{890}\) make equivalent provisions in Wales.

The Food Safety (Information and Compositional Requirements) (Amendment) Regulations (Northern Ireland) 2019 were made on 29 January 2019, in force 22 February 2019.\(^{891}\) They make provision to enforce in Northern Ireland Commission Delegated Regulation (EU) 2016/128 supplementing Regulation (EU) No. 609/2013 on specific information and compositional requirements for food for special medical purposes. They do so by amending the Food Safety (Information and Compositional Requirements Regulations (Northern Ireland) 2016 which make provision to enforce the requirements of Regulation (EU) No. 609/2013 of the European Parliament and of the Council on the provisions of food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control. The EU Regulation sets out the general information and compositional requirements for certain categories of food and the 2016 Regulations provide for the enforcement of those requirements by applying, with modifications, certain provisions of the Food Safety (Northern Ireland) Order 1991. They enable an improvement notice to be served requiring compliance. Failure to comply with an improvement notice is a criminal offence.

### 4.2.1 Total diet replacement for weight control

An attempt to introduce specific compositional and information requirements for total diet replacement for weight control under Regulation (EU) No 609/2013 was made with Commission Delegated Regulation (EU) 2017/1522 of 2 June 2017.\(^{892}\) However this was declared null and void\(^{893}\) on 6 September 2017, to be replaced in October 2017 by Commission Delegated Regulation (EU) 2017/1798\(^{894}\) which provides that the product name under which food covered by Article 2(2)(h) of Regulation (EU) No 609/2013 is sold shall be ‘total diet replacement for weight control’. Regulation (EU) 2017/1798 sets out (a) compositional requirements, (b) requirements for labelling, presentation and advertising and (c) notification requirements for placing the product on the market. The provisions permit the voluntary addition to total diet replacement for weight control products of ingredients not covered by specific requirements, with particular attention, for example, to dietary fibre. As regards labelling Article 30(2) of Regulation (EU) No 1169/2011 (Food Information to Consumers) lists a limited number of nutrients that may be included on a voluntary basis in the nutrition declaration for food. The Annex to Regulation (EU) No 609/2013 lists a series of substances that may be added to total diet replacement for weight control products, some of which are not covered by Article 30(2) of Regulation (EU) No 1169/2011. Thus for legal clarity, Regulation (EU) 2017/1798 lays down explicitly that the nutrition declaration for total diet replacement for weight control products may include such substances. Compositional requirements include vitamins and minerals, and protein quality in terms of the amino acid profile.

### 4.3 Sugar

Sugar continues to be a topic of keen current interest. In October 2015 Public Health England, PHE, published\(^{895}\) a review of a broad range of measures to reduce the nation’s excessive sugar consumption.

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The Health (Miscellaneous Provision) Act (Northern Ireland) 2016: Chapter 26, achieved Royal assent on 12 May 2016. This Act is to regulate the sale or use of nicotine products and tobacco, and to make other miscellaneous provisions but also includes provision in relation to sugar sweetened drinks. It requires the NI Department of Health, Social Services and Public Safety to carry out a study on a levy on sugar sweetened drinks within two years to determine:

(a) a definition of sugar sweetened drinks;
(b) which sugar sweetened drinks should be subject to a levy;
(c) factors to be considered in determining and administering a levy;
(d) the financial rate at which a levy may be set;
(e) the anticipated health and economic impacts of the levy; and
(f) the options for funding measures to address adverse health conditions associated with the consumption of sugary drinks derived from the levy revenue.

On 30 March 2017 PHE published new guidelines for the food industry demonstrating how it may be possible to remove 20% of the sugar in nine categories of food which contribute the most to children’s intakes. PHE has engaged with all sectors of the food industry to reduce the amount of sugar in the foods that contribute most to children’s intakes by 20% by 2020, with a 5% reduction in the first year. Industry response was positive. The government announced in the 2017 budget a proposal to introduce a soft drinks industry levy in April 2018. The new tax will be applied to soft drinks which contain added sugar, and have a total sugar content above certain thresholds. The government is introducing the levy in an effort to tackle obesity by reducing the consumption of drinks with added sugar, and to encourage manufacturers to reduce the sugar content of their products. The Soft Drinks Industry Levy Regulations 2018 and the Soft Drinks Industry Levy (Enforcement) Regulations 2018 were made in March 2018 coming into force on 6 April 2018 and apply throughout the UK. The Regulations make provision in relation to the soft drinks industry levy introduced by the Finance Act 2017 (c. 10) (‘the Act’). The former contain detailed provisions including on dilution ratios, what is to be treated as fruit juice, what is to be treated as vegetable juice, or milk, define those drinks which are exempt, set out the conditions which must be met for a drink to be an alcohol substitute drink (which is exempt), and designate certain nutrition declarations for the purposes of Part 2 of the Act, further to section 59(3) of the Act. There are extensive administrative provisions. The latter regulations apply the provisions of the Customs and Excise Management Act 1979 (c. 2) (‘CEMA 1979’) for the purposes of enforcement of the levy.


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897 https://publichealthmatters.blog.gov.uk/2017/03/30/expert-interview-new-guidelines-for-industry-on-the-sugar-reduction-programme/
898 https://www.gov.uk/government/collections/sugar-reduction
(EU) No 75/2013 and Regulation (EC) No 951/2006 on import duties in the sugar sector give details of the calculation of the sucrose content of various products including isoglucose and certain syrups by HPLC or refractometry.

4.4 Food supplements

A useful summary by the Department of Health on legislation relating to the sale of food supplements is available.906

As part of the e-Library of Evidence for Nutrition Actions (eLENA)907 in August 2017 the WHO published two sets of guidelines on fortification of foods with micronutrients (vitamins and minerals):

- ‘Use of multiple micronutrient powders for point-of-use fortification of foods consumed by pregnant women’,908
- ‘Use of Multiple Micronutrient Powders for Point-Of-Use Fortification of Foods Consumed by Infants and Young Children Aged 6-23 Months and Children Aged 2-12 Years’.909

In a case referred from France the European Court (First Chamber) gave a ruling on 27 April 2017 that appears to block Member States from setting national legislation on vitamins and minerals in food supplements. The referring court, Tribunal de grande instance de Perpignan, asked three questions in relation to Directive 2002/46/EC and Community principles of free movement of goods and mutual recognition.910 Do the above measures (1) prevent national legislation precluding mutual recognition of products lawfully marketed in another Member State where their nutrient content exceeds limits set in the national legislation, and allow (2) national legislation to set nutrient limits based on (3) national scientific opinions that derive multiples of recommended daily allowances? The Court decided911 that Member States cannot enact national legislation based on national scientific opinions to prohibit, by limits on nutrients, sale of food supplements lawfully manufactured or marketed in another Member State. Any upper safe nutrient levels must be established by a comprehensive scientific assessment of the risks for public health, based not on general or hypothetical considerations, but on relevant scientific data. It is for the referring court to assess whether the method for the setting of those amounts at issue in the main proceedings complies with those requirements.

Regulation (EC) No 1925/2006 of the European Parliament and of the Council of 20 December 2006 governs the addition of vitamins and minerals and of certain other substances to foods and Annex II to Directive 2002/46/EC establishes the list of vitamin and mineral substances, which may be used in the manufacture of food supplements. Requests for the addition of organic silicon as a source of silicon, and separately, for calcium phosphoryl oligosaccharides (POs-Ca®) as a source of calcium, to the list set out in Annex II to Directive 2002/46/EC were processed by the Commission with EFSA being consulted. A favourable EFSA opinion ensued on organic silicon (monomethylsilanetriol; MMST) as a novel food ingredient for use as a source of silicon, and separately, for calcium phosphoryl oligosaccharides (POs-Ca®) as a source of calcium, to the list set out in Annex II to Directive 2002/46/EC were processed by the Commission with EFSA being consulted. A favourable EFSA opinion ensued on organic silicon (monomethylsilanetriol; MMST) as a novel food ingredient for use as a source of silicon in food supplements and bioavailability of orthosilicic acid from the source. It follows from that opinion that the use of organic silicon (monomethylsilanetriol) in food supplements is not of a safety concern as a source of silicon, provided that certain conditions are respected. In EFSA’s opinion the addition of calcium phosphoryl oligosaccharides (POs-Ca®) to food and its use in food

907 http://www.who.int/elena/en/
908 http://www.who.int/nutrition/publications/micronutrients/guidelines/mmpowders_pregnant_women/en/
Supplements is not of a safety concern as a source of calcium, provided that certain conditions are respected. Thus Commission Regulation (EU) 2017/1203 of 5 July 2017 added both to Annex II to Directive 2002/46/EC.912

In September 2018 FSA published research into consumer attitudes and behaviours in relation to food supplements. The growth in the consumption of food supplements in recent years, especially in the sports nutrition, probiotic and herbal or traditional categories, coupled with changes in the ways in which people purchase and consume them, necessitated fresh consumer insight. A summary follows, however the full report should be consulted for details.

Consumers differentiate between food supplements for day-to-day health, and those for specific purposes (e.g. sports nutrition, weight loss) in terms of how they use them and how efficient they perceive them to be. Drivers for food supplement consumption are both rational and emotional. Many consumers acknowledge that they take supplements as a force of habit and that they do not know if they are actually making any difference – but such products were viewed as being fairly benign. While there is some cynicism about their efficacy, consumers do not generally perceive there to be any risks associated with food supplements, except for some niche products. They tend not to think about how different food supplements interact with one another or with prescribed medication. They are largely seen as harmless. Most consumers are buying food supplements from mainstream retailers, and would avoid buying from unknown online retailers due to fears about provenance and adulteration.

Recommendations (from healthcare or fitness professionals and/or friends and family) and reviews are the key drivers when it comes to decision making around food supplement products and brands. Younger consumers in particular point to social media as having an influence on their choices. Older people are more likely to get information from traditional media. Consumers assume that the market is regulated, and have few concerns about the safety of food supplements as long as they continue to buy from reputable retailers and take supplements responsibly. As the determination to achieve results (e.g. lose weight, relieve pain) increases, consumers’ willingness to experiment can also go up, and for some, the benefits outweigh the risks. However, most feel that these are ‘managed’ risks – that they know what they are doing and are making informed decisions.913

4.5 Novel foods in supplements

See the July – September 2017 edition914 (Sections 4.1.1 and 4.4.2) of this report for details of the authorisation of L-ergothioneine and prolyl oligopeptidase as novel foods in food supplements.

4.5.1 Taxifolin

Commission Implementing Decision (EU) 2017/2079 of 10 November 2017915 authorised the placing on the market of taxifolin-rich extract from the wood of Dahurian Larch (Larix gmelinii (Rupr.) Rupr) as a novel food ingredient under Regulation (EC) No 258/97. Taxifolin is a flavonoid also known as dihydroquercetin,916 and was assessed by EFSA917 and is said to exhibit varied bioactivity. The taxifolin-rich extract is permitted in food supplements as defined in Directive 2002/46/EC, excluding food supplements for infants, young children, children and adolescents younger than 14 years, to maximum use level of 100 mg per day.

913 https://www.food.gov.uk/research/research-projects/food-supplements-consumer-research
Commission Implementing Regulation (EU) 2018/461 of 20 March 2018\(^{918}\) extended the use of taxifolin-rich extract as a novel food ingredient in milk products for the general population.

### 4.5.2 Calanus finmarchicus oil

Commission Implementing Decision (EU) 2017/2353 of 14 December 2017 authorised the placing on the market of oil from *Calanus finmarchicus* as a novel food ingredient under Regulation 258/97 (notified under document C(2017) 8426). The crustacean (marine zooplankton) *C. finmarchicus* is harvested in the Norwegian Economic Zone including Jan Mayen island. A specification including ‘wax esters > 85%’, minima for certain fatty acids and a maximum for peroxide value is given and the oil can be used in food supplements to a maximum consumption of 2.3 grams per day.\(^{919}\)

### 4.5.3 Herbal roots

Commission Implementing Regulation (EU) 2018/469 of 21 March 2018\(^{920}\) authorised the placing on the market of an extract of three herbal roots (*Cynanchum wilfordii* Hemsley, *Phlomis umbrosa* Turcz. and *Angelica gigas* Nakai) as a novel food under Regulation 2015/2283. An EFSA report gives further information\(^{921}\) including that the product is a spray dried hot water extract and the three main families of compounds present are coumarins, iridoids and phenols. The product is a traditional Korean preparation with a target population of post-menopausal women for the purpose of providing relief from the symptoms of menopause. Further information on the toxicology, specification and analytical methods for the marker compounds are available in the Regulation itself and the EFSA report.

### 4.6 Obesity and healthy eating

Obesity, as well as causing obvious physical changes, can lead to a number of serious and potentially life-threatening conditions, such as type 2 diabetes, coronary heart disease, some types of cancer, such as breast cancer and bowel cancer, and stroke. Obesity can also affect quality of life and lead to psychological problems, such as depression and low self-esteem.\(^{922}\) There are major implications for the National Health Service.

The Department of Health maintains a section of the government website dedicated to obesity and healthy eating policy, and best practice papers.\(^{923}\)

In Wales the Public Health (Wales) Act 2017, Deddf Iechyd y Cyhoedd (Cymru) 2017, received Royal assent in July 2017 and includes provision for a national strategy on tackling obesity and other public health matters such as smoking.\(^{924}\)

### 5 Regulation


\(^{922}\) [http://www.nhs.uk/Conditions/Obesity/Pages/Introduction.aspx](http://www.nhs.uk/Conditions/Obesity/Pages/Introduction.aspx)


A dedicated section of the FSA website covers topics in enforcement and regulation. As well as information on food safety legislation, this section aims to provide enforcement officers with the tools they need to ensure that food safety and legal requirements are maintained and monitored in their area.933

Commission Delegated Regulation (EU) 2019/1602 of 23 April 2019 supplemented Regulation (EU) 2017/625 of the European Parliament and of the Council concerning the Common Health Entry Document (CHED) accompanying consignments of animals and goods to their destination. Pursuant to Article 51(1) of Regulation (EU) 2017/625, this Regulation only applies to consignments intended to be placed on the market in the EU. In order to ensure the traceability of consignments that are split at the border control post after official controls have been performed and the CHED has been finalised by the competent authority, the operator responsible for the consignment must also submit, through the information management system for official controls (IMSOC) referred to in Article 131 of Regulation (EU) 2017/625, a CHED for each part of the split consignment, which should be finalised by the competent authorities of the border control post and should accompany each part of the split consignment to the destination declared in the respective CHED. For the purposes of preventing the fraudulent reuse of the CHED, customs authorities should communicate appropriate information to the IMSOC in each Member State as from the date on which techniques to do so become operational in that Member State or from 1 March 2023, whichever is earlier. This Regulation, in keeping with Regulation (EU) 2017/625, applies from 14 December 2019. 934

The Food and Feed (Miscellaneous Amendments and Revocations) (Wales) Regulations 2018935 were made on 2 July 2018, and in force on 26 July 2018 to amend 27 statutory instruments and revoke a further 62. Among the changes, the Food Hygiene (Wales) Regulations 2006 are amended so that Regulation (EC) 852/2004 on the hygiene of foodstuffs is read with Commission

925 http://www.legislation.gov.uk/ukpga/1990/16/contents
926 and see also
927 The Food Safety Act 1990 (Consequential Modifications) (Scotland) Order 1990
928 The Food Safety Act 1990 (Consequential Modifications) (No 2) (Great Britain) Order 1990
930 The Food Safety Act 1990 (Commencement No. 1)Order 1990
931 The Food Safety Act 1990 (Commencement No. 2) Order 1990
932 The Food Safety Act 1990 (Commencement No. 2) Order 1990
945 https://www.food.gov.uk/about-us/local-authorities

166
Regulation (EU) No 2017/2158 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food. Regulation 25 amends the Fruit Juices and Fruit Nectars (Wales) Regulations 2013 (S.I. 2013/2750 (W. 267)) to implement Commission Delegated Regulation (EU) No 1040/2014 amending Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption to adapt its Annex I to technical progress. This allows plant proteins from wheat, peas and potatoes to be used for the clarification of products to which the Fruit Juices and Fruit Nectars (Wales) Regulations 2013 apply. These Regulations make other miscellaneous minor amendments to the legislation in the list below amending out of date references to domestic legislation and to EU instruments as follows:

- The Food (Lot Marking) Regulations 1996
- The Foods Intended for Use in Energy Restricted Diets for Weight Reduction Regulations 1997
- The Bread and Flour Regulations 1998
- The Medical Food (Wales) Regulations 2000
- The Coffee Extracts and Chicory Extracts (Wales) Regulations 2001
- The Cocoa and Chocolate Products (Wales) Regulations 2003
- The Specified Sugar Products (Wales) Regulations 2003
- The Processed Cereal-based Foods and Baby Foods for Infants and Young Children (Wales) Regulations 2004
- The Genetically Modified Food (Wales) Regulations 2004
- The Food Hygiene (Wales) Regulations 2006
- The Official Controls (Animals, Feed and Food) (Wales) Regulations 2007
- The Addition of Vitamins, Minerals and Other Substances (Wales) Regulations 2007
- The Fishery Products (Official Controls Charges) (Wales) Regulations 2007
- The Quick-frozen Foodstuffs (Wales) Regulations 2007
- The Specified Products from China (Restriction on First Placing on the Market) (Wales) Regulations 2008
- The Products of Animal Origin (Disease Control) (Wales) Regulations 2008
- The Official Feed and Food Controls (Wales) Regulations 2009
- The Meat (Official Controls Charges) (Wales) Regulations 2009
- The Food Irradiation (Wales) Regulations 2009
- The Plastic Kitchenware (Conditions on Imports from China) (Wales) Regulations 2011
- The Materials and Articles in Contact with Food (Wales) Regulations 2012
- The Contaminants in Food (Wales) Regulations 2013
- The Food Additives, Flavourings, Enzymes and Extraction Solvents (Wales) Regulations 2013
- The Fruit Juices and Fruit Nectars (Wales) Regulations 2013
- The Products Containing Meat etc. (Wales) Regulations 2014
- The Animal Feed (Composition, Marketing and Use) (Wales) Regulations 2016
- The Animal Feed (Hygiene, Sampling etc. and Enforcement) (Wales) Regulations 2016

Schedule 3 to the Regulations lists the revoked measures.936

Similarly the Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) Regulations 2018,937 which came mainly into operation on 17 September 2018, make technical amendments to a raft of measures some of which concern food. Regulation 37 amends the definition of ‘Blended Malt Scotch Whisky’ in the Scotch Whisky Regulations 2009. Regulation 38


The Official Controls (Animals, Feed and Food) (Amendment) (EU Exit) Regulations 2018 were made on 13 November 2018 and come into operation on UK exit day. The amendments are to the Official Controls (Animals, Feed and Food) (England) Regulations 2006. They include deletion of references to ‘other’ from ‘other member States’, deletion of the term ‘Community’ from provisions on ‘Audits and Community controls’ and from ‘Community controls’, and revisions to provisions involving the UK in the investigation of the outcome of official controls on feed and food which requires action in more than one Member State.\(^{938}\)

The Official Controls (Animals, Feed and Food) (Amendment) (Northern Ireland) (EU Exit) Regulations 2019 were made on 16 January 2019 pursuant to the European Union (Withdrawal) Act 2018 (c.16) in order to address failures of retained EU law to operate effectively and other deficiencies arising from the withdrawal of the UK from the European Union, and in force on exit day. They amend the Official Controls (Animals, Feed and Food) Regulations (Northern Ireland) 2007.\(^ {939}\)

The Food and Feed Safety and Hygiene (EU Exit) (Scotland) (Amendment) Regulations 2019 were made on 18 February 2019 pursuant to the European Union (Withdrawal) Act 2018 (c.16) as above, and in force on exit day. They amend:

- the General Food Regulations 2004;
- the Genetically Modified Food (Scotland) Regulations 2004;
- the Genetically Modified Animal Feed (Scotland) Regulations 2004;
- the Food Hygiene (Scotland) Regulations 2006;
- the Food Irradiation (Scotland) Regulations 2009;
- the Official Feed and Food Controls (Scotland) Regulations 2009;
- the Animal Feed (Scotland) Regulations 2010;
- the Plastic Kitchenware (Conditions on Imports from China) (Scotland) Regulations 2011;
- the Materials and Articles in Contact with Food (Scotland) Regulations 2012;
- the Food Safety (Sampling and Qualifications) (Scotland) Regulations 2013; and
- the Contaminants in Food (Scotland) Regulations 2013.\(^ {940}\)


into the EU of consignments of certain animals and goods intended for human consumption. The provisions extend to edible insects and reptiles, and certain fishery products.\textsuperscript{942}

Commission Implementing Regulation (EU) 2019/626 of 5 March 2019 revised the lists of third countries or regions from which entry into the European Union of certain animals and goods intended for human consumption is authorised. It amends Implementing Regulation (EU) 2016/759 as regards these lists.\textsuperscript{943}

Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laid down uniform practical arrangements for the performance of official controls on products of animal origin, including fishery products, intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls. The provisions focus to a large extent on activities of official veterinarians, hygiene and microbiology but also rehearse standard references to chemical methods including determination of alkaline phosphatase activity in pasteurised cow’s milk, recognised methods for the detection of marine biotoxins, histamine, veterinary and pesticides residues and contaminants and total volatile basic nitrogen (TVB-N).\textsuperscript{944}

Commission Implementing Regulation (EU) 2019/628 of 8 April 2019 sets out model official certificates for certain animals and goods and amending Regulation (EC) No 2074/2005 and Implementing Regulation (EU) 2016/759 as regards these model certificates. Such certificates must accompany or relate to consignments of animals and goods. The model certificates take into account evolution of computer technology incorporated into the ‘Traces’\textsuperscript{945} system to improve the quality, processing and secure exchange of data.\textsuperscript{946}

\section*{5.1 Risk assessment in the food chain}


Given the ambiguity in the public perception of the difference between hazard and risk, risk communication should endeavour to clarify that distinction and thereby ensure that such distinction is better understood by the general public.

\textsuperscript{945} The Trade Control and Expert System (TRACES) is an online system for importers and exporters to provide health certification and track consignments of animals or animal products, https://www.gov.uk/guidance/using-traces-to-trade-in-animals-and-animal-products
In an extensive series of recitals it is made clear in Regulation 2019/1381 that risk communication and transparency must be improved, with a particular focus on EFSA and its assessment of authorisations for example citing the European citizens’ initiative entitled ‘Ban glyphosate and protect people and the environment from toxic pesticides’ concerns regarding transparency with respect to studies commissioned by the industry and submitted in authorisation procedures.

Regulation 178/2002 is amended to include specific objective and general principles of risk communication. The objectives are to:

- raise awareness and understanding of the specific issues under consideration, including in cases of divergences in scientific assessment, during the entire risk analysis process;
- ensure consistency, transparency and clarity in formulating risk management recommendations and decisions;
- provide a sound basis, including where appropriate a scientific basis, for understanding risk management decisions;
- improve the overall effectiveness and efficiency of the risk analysis;
- foster public understanding of the risk analysis, including of the respective tasks and responsibilities of risk assessors and risk managers to enhance confidence in its outcome;
- ensure appropriate involvement of consumers, feed and food businesses, the academic community and all other interested parties;
- ensure appropriate and transparent exchange of information with interested parties in relation to risks associated with the food chain;
- ensure the provision of information to consumers about risk prevention strategies; and
- contribute to the fight against the dissemination of false information and the sources thereof.

The general principles are:

- ensure that accurate and all appropriate information is exchanged in an interactive and timely manner with all interested parties, based on the principles of transparency, openness, and responsiveness;
- provide transparent information at each stage of the risk analysis process from the framing of requests for scientific advice to the provision of risk assessment and the adoption of risk management decisions, including information on how risk management decisions were reached and which factors were considered;
- take into account risk perceptions of all interested parties;
- facilitate understanding and dialogue amongst all interested parties; and
- be clear and accessible, including to those not directly involved in the process or not having a scientific background, while duly respecting the applicable legal provisions on confidentiality and protection of personal data.

The Management Board of EFSA is also considerably expanded.

The Regulation as a whole should be consulted for the full ramifications including detailed amendments to the other measures mentioned above.\textsuperscript{947}

5.2 Review of Food Standards Delivery

On 22 November 2018 the FSA published a review of food standards delivery across England, Wales and Northern Ireland with FSA Board papers. A survey of all local authorities (LAs) across the three countries was carried out to assess how LAs plan and prioritise their food standards work, the resources and capacity they have and how they measure the success of their programmes. Key findings from the survey included:

a) Levels of food standards resource in England are generally lower than in Wales and Northern Ireland, with 22% of English LAs having less than 1 Full-Time Equivalent (‘FTE’) person dedicated to food standards work.

b) 15% of food businesses are unrated for food standards risk, however the figures for some LAs are higher.

c) LAs had difficulty in recruiting qualified officers and 57% of LAs were not in a position to support a student through the qualification process.

The comments published by the FSA Chairman Heather Hancock are illustrative of FSA findings.

“We have had growing concerns that the delivery of food standards is not working as well as it should be. This survey provides evidence of the scale and nature of the problems, evidence on which we can design and deliver a better way to protect consumers in the future.

Our results show that food standards delivery is hampered by inadequate resources, and an out of date and inflexible approach to regulation. Whilst the position varies across England, Wales and Northern Ireland, it clearly demands action and we can’t just patch this up. It needs a fundamental look at how we provide better protection for consumers in the future, with flexibility to respond to rapidly changing circumstances, and targeting risks wherever they arise. Addressing food standards will become the next priority in our programme to reform and improve food regulation.

Any solution will need to be underpinned by professional local inspection: skilled people at local authority level remain critically important. The future approach is likely to mean a bigger role for intelligence gathering, the development of national priorities, and greater involvement of the NFCU. I am grateful for the ongoing support from ACTSO, CTSI, the Chartered Institute of Environmental Health (CIEH) and the Regulating Our Future (ROF) Food Standards Working Group as we continue to work together to develop options for a possible new regime.”

On 12 June 2019 the National Audit Office (NAO) published a report on "Ensuring food safety and standards". NAO concluded “FSA has made progress … While the need to prepare for EU Exit has allowed the FSA to accelerate some important elements of its reforms, such as introducing a new system for registering food businesses, unresolved issues remain including the future financial sustainability of the system. We [NAO] have concerns about the ability of the current regulatory system to achieve value for money in response to uncertain circumstances ahead, including new trading scenarios following the UK’s exit from the EU and other emerging risks to food safety."
The FSA Board returned to food standards in its meeting on 19 June 2019. In a paper on delivering a modernised model for food standards official controls the following recommendation was made.

“It is recommended that in the short term (to Dec 2019) we [FSA] increase support for enforcement officers, which will improve competency and confidence and support delivery in the modernised model, whilst the fundamental review and necessary testing of the new regime takes place in the medium (by Oct 2020) and longer term (by Mar 2021). This will be achieved by developing a food standards manual for LA officers in England, improving the centralised advice offer to business and evaluating the viability of an integrated approach to food controls being adopted in certain circumstances, such as allergen controls at catering establishments. In parallel, we will progress work on our longer-term goals to identify and test solutions to the more fundamental challenges relating to the food standards risk assessment and integration of an intelligence-led approach.”

The paper also noted that the success of a modernised delivery model will be dependent on effective collaboration with key partners and continued engagement will be a core aspect of our [FSA] approach to taking this work forward.

It is also worth noting the FSA sampling strategy – future approach to sampling. At the Board meeting on 19 June 2019 FSA concluded the development of an effective sampling strategy is essential to ensure the FSA can deliver its purpose and value for money. The Board discussed the rationale for sampling, the strategic sampling framework the FSA intends to use in the future and the approach it is taking to develop and implement that strategy, and plans for implementation of sampling approaches within the wider approach to surveillance.

5.3 International Developments

In the USA the FDA Food Safety Modernization Act (FSMA), the most sweeping reform of US food safety laws in more than 70 years, was signed into law by President Obama on 4 January 2011. In brief it aims to ensure the US food supply is safe by shifting the focus from responding to contamination to preventing it. The full text and guidance are available on the FDA website.

The Intentional Adulteration Rule mandated by the FDA FSMA requires food facilities, with some exceptions, to address hazards that may be introduced with the intention of causing wide-scale harm to public health. Further insights on protecting the food supply from intentional adulteration were given in December 2017 in an interview with FDA’s Ryan Newkirk and Jon Woody.

In early November 2018 the US FDA released a final guidance regarding the agency’s mandatory recall authority under FSMA. The 2011 food safety law gave FDA mandatory recall authority for foods if there is a reasonable probability that the food is adulterated or misbranded under certain FDA authorities, and that the food could cause serious illnesses or death. FDA must give the responsible party an opportunity to conduct a voluntary recall before ordering a mandatory recall.

954 https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm445428.htm
955 A Conversation with Ryan Newkirk and Jon Woody https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm587803.htm
956 https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm445428.htm
recall. Prior to the enactment of FSMA, FDA could only rely on manufacturers voluntarily to recall certain potentially harmful food products. This final guidance follows a draft which was made available for public comment in 2015, and provides additional clarity including some modifications based on comments received. The guidance provides questions and answers on FDA’s mandatory recall process, and includes an explanation of what FDA considers when moving forward with a mandatory recall.


In Canada consultations continue on the proposed Safe Food for Canadians Regulations (SFCR) introduce modern food safety requirements for businesses that import food, or prepare food to be exported or sold across Canadian provinces.\footnote{http://www.inspection.gc.ca/about-the-cfia/acts-and-regulations/regulatory-initiatives/sfca/consultation/eng/1426531180176/1426531265317}


The OECD notes the overwhelming pace of technological change and unprecedented interconnectedness of economies has made regulation a daunting task. Although not referencing food or feed, the OECD 2018 Regulatory Policy Outlook, the second in the series, may be of interest. It maps country efforts to improve regulatory quality in line with 2012 OECD Recommendation on Regulatory Policy and Governance, and shares good regulatory practices. It provides insights into the organisation and institutional settings in countries for designing, enforcing and revising regulations. It also highlights areas of the regulatory cycle that receive too little attention from policy makers. Finally, it identifies areas where countries can invest to improve the quality of laws and regulations and presents innovative approaches to better regulation. This is a priced publication although it is available to read on line.\footnote{http://www.oecd.org/governance/oecd-regulatory-policy-outlook-2018-9789264303072-en.htm}

\section{5.4 Community Reference Laboratories}

Regulation (EC) No 882/2004 lays down general rules for the performance of official controls to verify compliance with, \textit{inter alia}, rules on food hygiene. In accordance with that Regulation, European Union reference laboratories (‘EU reference laboratories’) are responsible, in particular, for providing national reference laboratories with details of analytical methods and for the coordination of the application of such methods. The EU reference laboratories are listed in Annex VII to that Regulation (now replaced by Regulation 2017/625, see above).

Commission Regulation (EU) 2018/192 of 8 February 2018 amended Annex VII to Regulation 882/2004 on EU reference laboratories (EURLs) for contaminants in feed and food. The Joint Research Centre (JRC) of the European Commission hosted the EURL for heavy metals in feed and food, the EURL for polycyclic aromatic hydrocarbons (PAHs) and the EURL for mycotoxins in feed and food from 2006 to 1 January 2018. Following a 2017 call for applications to select and designate EURLs in the above areas, Part I of Annex VII to Regulation (EC) No 882/2004 was amended as follows:

Point 18: The EURL for metals and nitrogenous compounds in feed and food is the National Food Institute, Technical University of Denmark, Copenhagen.
Point 19: The EURL for mycotoxins and plant toxins in feed and food is RIKILT (Stichting Wageningen Research), Wageningen, The Netherlands.
Point 20: The EURL for process contaminants is the National Food Institute, Technical University of Denmark, Copenhagen.
Point 21: The EURL for halogenated persistent organic pollutants (POPs) in feed and food is the Chemisches und Veterinäruntersuchungsamt (CVUA) Freiburg, Germany.


See also Section 6.4, ‘Feed Additives’.

5.5 Expert Scientific Committees

Following the March 2016 FSA triennial review of six FSA Scientific Advisory Committees the General Advisory Committee on Science (GACS) was replaced by the FSA Science Council chaired by Professor Sandy Thomas. The Science Council provides high-level, expert strategic insight, challenge and advice to the FSA’s Chief Scientific Adviser and to the Board and executive of the FSA on the FSA’s use of science to deliver FSA objectives. Its purpose is to help to ensure that the FSA identifies, sources, integrates and uses the best scientific evidence and expertise from all relevant disciplines to inform and evaluate its work. FSA defines science in a broad and inclusive way, including the natural, physical, social and economic, digital and data sciences.

Other expert committees advising government on food and feed matters include:

- The Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment (COT)
- The Advisory Committee on the Microbiological Safety of Food (ACMSF)
- The Advisory Committee on Animal Feedingstuffs (ACAF)
- The Advisory Committee on Novel Foods and Processes (ACNFP), and
- The Social Science Research Committee (SSRC).

The triennial review also recommended that the FSA should consult on moving the functions of the ACNFP and ACAF into a new committee, with a wider remit on innovation in the food chain. This was to be established by December 2017 but has not developed further to our knowledge.

965 https://science-council.food.gov.uk/
966 https://cot.food.gov.uk/
967 https://acmsf.food.gov.uk/
968 https://acaf.food.gov.uk/
969 https://acnfp.food.gov.uk/
970 https://ssrc.food.gov.uk/
review reinforced the importance of ensuring that the advisory committees continue to operate to the established high standards of independence, openness and transparency, including holding open meetings and publishing papers, minutes and reports, and having access to FSA officials and the Board.

5.6 Food Law Code of Practice

The Food Law statutory Codes of Practice for England and Wales and separately for Scotland and Northern Ireland are available on the FSA website. Food Law Practice Guidance that is non statutory, complements the Code of Practice, and provides general advice on approach to enforcement of the law where its intention might be unclear. The Scottish Food and Feed Law Guide was published in December 2016.

A revised Food Law Code of Practice for England was issued on 30 March 2017.

5.7 Food law prosecutions database

In November 2015 the FSA announced the publication of a food law prosecutions database containing information supplied on a voluntary basis by local authority officers. At the time of writing (July 2018) the new FSA website no longer contained a reference or link to such data.

5.8 Food law enforcement

5.8.1 Primary Authorities

Primary Authority is a scheme that allows businesses to form partnerships with local authorities in order to receive advice and guidance on regulatory matters. The Co-ordination of Regulatory Enforcement Regulations 2017 made by the Department for Business, Energy & Industrial Strategy under powers in the Regulatory Enforcement and Sanctions Act 2008 create the framework under which Primary Authority operates. The regulations, brought into force on 1 October 2017, specify the regulators that may provide support to primary authorities and specify the functions in relation to which that support may be provided. The regulations describe what is regarded as enforcement action for the purposes of Primary Authority and the circumstances in which the enforcing authority does not have to notify the primary authority before it takes enforcement action. In such circumstances the enforcing authority must notify the primary authority as soon as it reasonably can after taking the enforcement action. There are procedures for references to the (BEIS) Secretary of State where there is dispute between the parties in relation to whether or not an enforcement action should go ahead.

For further information see the Regulatory Delivery section of the Department for Business, Energy & Industrial Strategy website.

976 The Competition and Markets Authority, The Food Standards Agency, The Gambling Commission, The Health and Safety Executive and the (BEIS) Secretary of State
977 https://www.gov.uk/government/organisations/regulatory-delivery
5.9 Food Standards Scotland

The Food (Scotland) Act 2015 established FSS and describes the structure and function of this new food body in Scotland which came into operation on 1 April 2015. See also Section 5.6, the Scottish Food and Feed Law Guide.

5.10 Import controls (contaminants, pesticides etc.)

Commission Regulation (EC) No 669/2009 lays down rules concerning increased levels of official controls on imports of feed and food of non-animal origin when warranted by evidence of increasing threats to the food chain. The regulation is therefore periodically updated as new threats emerge or others are brought under control.

Commission Implementing Regulation (EU) 2017/2298 of 12 December 2017 amended Regulation (EC) No 669/2009. Highly perishable products or the product packaging may mean that sampling at the point of entry would inevitably result in a serious risk to food safety or in the product being damaged to an unacceptable extent. There is thus a derogation to allow sampling at the place of destination. The amendment clarifies that the derogation may apply to imported products already listed in the Annex to Regulation 669/2009 as well as newly listed items.

In July 2018 Commission Implementing Regulation (EU) 2018/941 amended Regulation (EC) No 669/2009. In particular, newly included were consignments of goji berries from China for pesticides residues and of turnips prepared or preserved by vinegar or acetic acid (‘pickled turnips’) from Lebanon and from Syria for Rhodamine B. Several entries in the list were deleted freeing them from enhanced import controls. These were Brassica oleracea from China, strawberries from Egypt, dried grapes from Iran, peas with pods from Kenya, yardlong beans from Thailand and aubergines and Ethiopian eggplant from Uganda. For other entries (pineapples from Benin and lemons and pomegranates from Turkey) a decrease in the frequency of controls for pesticides residues was allowed. Consignments of okra (food, fresh and frozen) from India were subject to conditions (a health certificate and the results of the sampling and analysis for pesticides residues) which decreased pesticides incidence rendered no longer appropriate. However in the absence of these conditions an increased level of official controls at Union borders is required. The existing entries on tea from China in the list required testing for the herbicide trifluralin. This is no longer required owing to reduced incidence, but is replaced with a requirement for testing for the insecticide tolfenpyrad. Other administrative amendments were made.

See also Section 2.14, Food hygiene, for details of temporarily suspended imports from Bangladesh of Betel leaves due to the presence of a wide range of Salmonella strains.

Implementing Regulation (EU) No 884/2014 remains in force and imposes special conditions on the import of certain feed and food from certain third countries due to contamination risk by aflatoxins and was last amended by Regulation (EU) 2016/2106 that requires health certificates to accompany imports of spices from Ethiopia, groundnuts from Argentina, hazelnuts from Azerbaijan, dried figs and hazelnuts from Turkey and groundnuts from India.

Commission Implementing Regulation (EU) 2015/949 approves the pre-export checks carried out on certain food or feed by certain third countries as regards the presence of certain mycotoxins. Such an approval of pre-export checks performed by the United States of America (US) authorities on aflatoxins in groundnuts was granted by the EU in 2008. The approval attests to the adequacy of pre-export controls so as to replace or reduce the documentary, identity and physical checks laid down in EU law. However, following an increase of non-compliance as regards the presence of aflatoxins in groundnuts from the US, groundnuts (peanuts) from the US were removed from the list of approved pre-export checks by Commission Implementing Regulation (EU) 2017/1269 of 13 July 2017 amending Implementing Regulation 2015/949. 983

Commission Implementing Decision (EU) 2018/1583 of 18 October 2018 amended Annexes I and II to Decision 2006/766/EC as regards imports from Peru and Myanmar. Following an outbreak of Hepatitis A related to the consumption of bivalve molluscs imported from Peru the Commission suspended imports. The last EU audit in Peru on the control system found eviscerated aquaculture scallops as the only bivalve molluscs for which sufficient guarantees are in place. Therefore the authorization of imports of bivalve molluscs from Peru is limited to eviscerated aquaculture scallops. Myanmar is included in the list in Annex II to Decision 2006/766/EC with an indication that ‘only wild caught frozen fishery products’ may be imported into the EU from that third country. Following checks in November 2016 and March 2018 on aquaculture and fishery products in Myanmar destined for export to the EU the imports of fishery products intended for human consumption, including those from aquaculture, was permitted without any restriction. 984

Continuing the regular updating of Regulation (EC) No 669/2009 on import controls Commission Implementing Regulation (EU) 2018/1660 of 7 November 2018 imposed special conditions including sampling and analysis on the import of certain food of non-animal origin from certain third countries due to the risks of contamination with pesticides residues. The foods are curry leaves from India, vines leaves from Turkey and Pitahaya (dragon fruit) from Vietnam. 985

Commission Implementing Decision (EU) 2018/1668 of 6 November 2018 amended Annex I to Decision 2006/766/EC as regards the list of third countries from which imports of live, chilled, frozen or processed bivalve molluscs, echinoderms, tunicates and marine gastropods for human consumption are permitted. As controls have been demonstrated to be adequate the USA and in particular the States of Massachusetts and Washington are added to the permitted list. 986

Commission Implementing Regulation (EU) 2019/35 of 8 January 2019 amended Regulation (EC) No 669/2009 implementing, via Regulation (EC) No 882/2004, increased levels of official controls on imports of certain feed and food of non-animal origin. Newly listed for increased attention to pesticide residues contamination are consignments of aubergines from the Dominican Republic, beans from Kenya and peppers (other than sweet) from Uganda. Newly increased controls are listed for Salmonella and are required for consignments of black pepper from Brazil, sweet peppers from China and sesame seeds from Ethiopia. The frequency of controls for pesticides residues are increased on sweet peppers and peppers (other than sweet) from Egypt, peppers (other than sweet) from India and Pakistan, peppers (sweet or other than sweet) from Sri Lanka. Aflatoxins controls are extended from hazelnuts from Georgia to include flour, meal and powder of hazelnuts and hazelnuts, otherwise prepared or preserved. 987

Commission Regulation (EU) 2019/759 of 13 May 2019 set out transitional measures for the application of public health requirements to imports of food containing both products of plant origin and processed products of animal origin (composite products). The public health requirements include common principles, in particular in relation to the manufacturers' and competent authorities' responsibilities, structural, operational and hygiene requirements for establishments, procedures for the approval of establishments, requirements for storage and transport and health marks. For legal clarity and consistency and to facilitate operators and competent authorities' transition to the new rules, a single date of application for the new import conditions for composite products covered by Article 6(4) of Regulation (EC) No 853/2004 has been set as 20 April 2021.988

Commission Implementing Regulation (EU) 2019/890 of 27 May 2019 amended Regulation (EC) No 669/2009 and Implementing Regulation (EU) No 884/2014. The amendments relate to increased surveillance at import for aflatoxins in groundnuts from Gambia and Sudan, and aflatoxins and ochratoxin A in dried figs from Turkey. Other administrative changes are made.989


Commission Implementing Regulation (EU) 2019/1177 of 10 July 2019 amended Regulation (EU) No 142/2011 on imports of gelatine, flavouring innards (offal) and rendered fats to add Egypt to the list of third countries from where gelatine may be imported into the EU. Flavouring offals for the manufacture of pet food may be obtained from domestic but also from wild animals slaughtered or killed for human consumption. It was opportune to align the list of third countries eligible for the import of flavouring innards with a reference to the list of third countries authorised for the imports of wild game meat for human consumption. Commission Regulation (EU) 2017/1261 introduced an alternative method, based on EFSA assessment for the production of renewable fuels. It was also opportune to allow imports of certain rendered fats relevant to the new alternative method.994

Regular updates to the frequency and extent of official controls on imports of certain feed and food of non-animal origin continued with Commission Implementing Regulation (EU) 2019/1249 of 22 July 2019995 amending Annex I to Regulation (EC) No 669/2009. The changes related to increased levels of scrutiny of:

- Pesticides in jackfruit (*Artocarpus heterophyllus*) from Malaysia,
- Aflatoxins in groundnuts (peanuts) from the United States of America,
- Hydrocyanic acid (cyanide) in unprocessed whole, ground, milled, cracked, chopped apricot kernels from Turkey,
• Pesticides in tea and goji berries from China and peppers and yardlong beans from the Dominican Republic, (including nicotine in goji berries from China),
• Rhodamine B in turnips prepared or preserved by brine or citric acid from Lebanon and Syria.

The checks on apricots from Turkey for sulphites were decreased in frequency owing to much better compliance.

Commission Implementing Regulation (EU) 2019/1256 of 23 July 2019 amending Implementing Regulation (EU) 2015/943 on emergency measures suspending imports of dried beans from Nigeria, extended its period of application to 30 June 2022. The original restriction was due to the high number of cases of contamination with an unauthorised active substance dichlorvos at levels largely exceeding the acute reference dose tentatively established by the European Food Safety Authority. In February 2018, Nigeria submitted a new action plan to strengthen the legal and regulatory quality of dried beans. However, the Commission understands that Nigeria has not yet implemented that action plan, nor granted any budgetary means for its implementation.996


5.11 Local authority enforcement activity

On 21 November 2016 the FSA published official statistics on food law enforcement by local authorities across the UK for the year 2015/16. The figures are said to show an increase in a number of areas of local authority enforcement activity, and levels of hygiene compliance in food business, in spite of reported staffing reductions.998

On 18 September 2017 the FSA published official statistics on food law enforcement by local authorities for the year 2016/17. The information provided by local authorities and compiled by the FSA, gives a detailed breakdown of enforcement activity across the UK. These new data show an increase in food hygiene compliance in food establishments, continuing the trend of increases since 2014/15. However there was a decrease in the number of planned interventions for food standards, which covers areas such as authenticity and food fraud. FSA intends to use the data, along with other intelligence, to identify and target underperforming local authorities and work with them to secure improvements.999

We remain open to including in this review any updates communicated by individual local authorities to the author. However see Section 5.7 for the food law prosecutions database which is based on local authority activity.

5.12 Multi-Annual National Control Plan

The UK Multi-Annual National Control Plan (MANCP) has been revised and extended to March 2023. The purpose of the MANCP is to demonstrate that effective control systems are in place for monitoring and enforcing:

- feed and food law
- animal health and animal welfare regulations
- plant health law

The MANCP includes information about the roles and responsibilities of the various competent authorities involved in monitoring compliance and enforcement. It includes an overview of how authorities and other bodies work together to:

- safeguard public, animal and plant health
- protect consumers
- promote animal welfare

It is a European Commission requirement that all member states have a national control plan. The plan provides the basis of assessments of the performance of the UK’s national control systems by the European Commission’s inspection services. Progress on implementation of the MANCP is continually monitored and annual reports are prepared and submitted to the European Commission.1000

5.13 National sampling priorities for food surveillance

The FSA worked with UK local authorities from 2003 to support Enforcement Authority risk-based sampling and surveillance of food sold in the UK, whether it is imported or produced in the EU or UK. On 29 November 2016 the FSA held a ‘Food Surveillance Summit’ as part of the development phase for a new food surveillance approach.1001 We are unaware of any further support going forward.

5.14 Online sales and surveillance

Online sales of food and general products is increasing and presents particular problems for regulators and enforcement authorities, mainly around the ephemeral nature of non-compliant operations, provision of information, lack of a physical premises to inspect, and jurisdictional issues. The Food Safety Authority of Ireland, FSAI, have issued what appears to be the first guidance setting out the information that must be provided to consumers by food businesses promoting or selling food online via websites or social media. It specifies what a business must do to comply with the law to ensure that consumers get the same information online, before making a purchase, as they would if they bought the product in a store. The legislation around labelling, advertising, health claims, nutrition claims and allergen declarations apply to foods sold online, as well as over the counter.1002 The European Commission have issued guidance on market surveillance of non-food products sold online that may, by analogy, assist those seeking to police online food sales.1003

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1002 https://www.fsa.ie/news_centre/press_releases/selling_online_guide_20072017.html
5.15 Regulators’ development needs analysis, RDNA

The food section of the RDNA self-assessment tool has been updated to include the competency statements for authorised officers and lead food officers in the Food Law Code of Practice 2015. RDNA appears to be a useful mechanism of clarifying regulatory need and seems to be open to all stakeholders. There are links to the Guidance for Regulators Information Point (GRIP) portal that intended to help authorised officers and lead food officers in England meet their development needs both during and after their competency assessment processes.

5.16 Standards in Public Life

The Committee on Standards in Public Life presented in September 2016 a report on how regulatory bodies in the United Kingdom uphold the Seven Principles of Public Life. The Committee was struck by the complexity and disparity of the regulatory landscape with a shared need to maintain integrity through independence – both from government and those they regulate – avoiding undue influence and ensuring the decisions they make are fair, well-reasoned and evidence-based. In light of the result of the June 2016 referendum in which the British people voted to leave the European Union (EU), the UK’s regulatory landscape is likely to be substantially restructured in the coming years. The Committee made recommendations on Governance, Codes of Conduct, staff ‘revolving door’ issues, independence, transparency and external leadership.

5.17 Statutory duties

Pursuant inter alia to Local Authority statutory duties Judicial Reviews of a local authority decision to make significant cuts to the library service in Northamptonshire were decided by Mrs Justice Yip sitting in the High Court (Queen's Bench Division, Administrative Court). The statutory duty concerned is in the Public Libraries and Museums Act 1964 which broadly defines ‘library authority’ as a local authority function and, in Section 7, provides for a general duty to provide a comprehensive and efficient library service. Yip, J. held that important decisions needed to be taken by the Defendant local authority, having regard to the core duty under s.7 of the 1964 Act and other statutory duties. When taking decisions that would impact on the library provision, the Cabinet and the full Council needed to be properly informed as to the decisions required, the legal framework and all relevant considerations. Without making any decisions about the merits of any proposed library closures, which remains a matter for the Local Authority, Yip, J. quashed certain decisions as to closures. The Judgement, hinging as it does on the circumstances of the claimants and the decision trail of the local authority may or may not have any bearing on other statutory duties.

5.18 Official Food Chain Requirements and Methods of Analysis

Official methods or performance characteristics thereof are mentioned elsewhere in this report (e.g. 2.2.1 for contaminants and 2.8 for marine biotoxins) and proliferate throughout food law. This subsection is not intended to be comprehensive but will collate overarching food analytical methods as they arise. A source of food chain requirements and several diverse methods is Commission

5.18.1 Sugars analysis


5.19 Corporate Reports


5.20 Laboratory accreditation

ISO/IEC 17025 ‘General requirements for the competence of testing and calibration laboratories’ – the main ISO standard used by testing and calibration laboratories – was re-issued at the end of November 2017. The United Kingdom Accreditation Service (UKAS) and UKAS accredited laboratories must transfer laboratory accreditation from ISO/IEC 17025:2005 to ISO/IEC 17025:2017 by the internationally agreed deadline of 1 December 2020 (3 years after publication). Any accreditation to the 2005 version will cease to be valid after this date.1013

5.21 Better training for safer food’ programme

Commission Implementing Decision of 17 May 2018 (2018/C 171/02) set out the financing of the 2018 work programme on training in the field of food and feed safety, animal health, animal welfare and plant health in the framework of the ‘Better training for safer food’ programme. The maximum contribution for the implementation of the work programme for the year 2018 is set at €17,500,000.1014

5.22 Unfair trading practices

Directive (EU) 2019/633 of the European Parliament and of the Council of 17 April 2019 established a minimum list of prohibited unfair trading practices in relations between buyers and suppliers in the agricultural and food supply chain and minimum rules concerning enforcement. The Directive recitals note in the agricultural and food supply chain, significant imbalances in bargaining power between suppliers and buyers of agricultural and food products are a common occurrence. They can lead to unfair trading practices including for example, grossly deviate from good commercial conduct, be contrary to good faith and fair dealing and be unilaterally imposed by one trading
partner on the other. They can be manifestly unfair even when both parties agree to them. A minimum EU standard of protection against unfair trading practices is introduced to reduce the occurrence of such practices which are likely to have a negative impact on the living standards of the agricultural community. The minimum harmonisation approach in this Directive allows Member States to adopt or maintain national rules which go beyond the unfair trading practices listed in this Directive.\textsuperscript{1015}

6 Feeding stuffs and fertilisers

6.1 Feeding stuffs

The Animal Feed (Hygiene, Sampling etc. and Enforcement) (England) Regulations 2015 came into force on 6 April 2015. The Feed (Hygiene and Enforcement) (England) Regulations 2005, the Feed (Specified Undesirable Substances) (England) Regulations 2006, the Feed (Hygiene and Enforcement) and the Animal Feed (England) (Amendment) Regulations 2013 were revoked. Also revoked were Regulation 51 and Schedule 7 of the Official Feed and Food Controls (England) Regulations 2009 and Regulations 4, 5, 6, 7, 21, 22, and 23 and Schedule 1 of the Feed (Sampling and Analysis and Specified Undesirable Substances) (England) Regulations 2010.

Thus the 2015 regulations make provisions for the appointment and qualifications of Agricultural Analysts, sampling for analysis, secondary analysis by the Government Chemist, and the form and evidential status of an Agricultural Analyst’s certificate of analysis. Also dealt with are methods of analysis where the sampling has not been carried out in the course of official controls and making it an offence to tamper or otherwise interfere with a sample.

The 2015 regulations provide for the continuing execution and enforcement of Regulation (EC) No 183/2005 laying down requirements for feed hygiene and Commission Regulation (EC) No. 152/2009 laying down the methods of sampling and analysis for the official control of feed, and also make provision as to administration generally in relation to feed law, in particular so as to give effect to Regulation (EC) No 882/2004 on official controls. Part 2 of the 2015 Regulations deals with the execution and enforcement of Regulation 183/2005, which provides that almost all businesses producing, trading in or using animal feed should be either registered, or approved, by the competent authorities.

The Animal Feed (Composition, Marketing and Use) (England) Regulations 2015\textsuperscript{1016} (SI 255) amended the Official Feed and Food Controls (England) Regulations 2009 (SI 3255) and revoked the Genetically Modified Animal Feed (England) Regulations 2004 (SI 2334), the Feed (Corn Gluten Feed and Brewers Grains) (Emergency Control) (England) (Revocation) Regulations 2007 (SI 3007) and the Animal Feed (England) Regulations 2010 (SI 2503), other than regulations 1, 2 and 14. These Regulations give effect to:

- Commission Directive 82/475/EEC laying down the categories of feed materials which may be used for the purposes of labelling compound feeding stuffs for pet animals;

\textsuperscript{1016}\url{http://www.legislation.gov.uk/uksi/2015/255/pdfs/uksi_20150255_en.pdf}
• Commission Directive 2008/38/EC establishing a list of intended uses of animal feeding stuffs for particular nutritional purposes; and

Similar regulations were made in Northern Ireland to make provision as to administration generally in relation to feed law, in particular so as to give effect to Regulation (EC) No. 882/2004. These were the Animal Feed (Composition, Marketing and Use) (Northern Ireland) Regulations 2016 (SR 4) amending:

• The Official Feed and Food Controls (Northern Ireland) Regulations 2009 (SR 427) and The Animal Feed (Hygiene, Sampling etc. and Enforcement) Regulations (Northern Ireland) 2016 (SR 5) which supersede:
  o The Feed (Hygiene and Enforcement) Regulations (Northern Ireland) 2005 (SR.546);
  o The Feed (Specified Undesirable Substances) Regulations (Northern Ireland) 2006 (SR 471);
  o Regulation 46 and Schedule 7 of the Official Feed and Food Controls Regulations (Northern Ireland) 2009 (SR 427);
  o Regulations 4, 5, 6, 20, 21, and 22 and Schedule 1 of the Feed (Sampling and Analysis and Specified Undesirable Substances) Regulations (Northern Ireland) 2010 (SR 323);
  o The Feed (Hygiene and Enforcement) and the Animal Feed (Amendment) Regulations (Northern Ireland) 2013 (SR 294).

The Animal Feed (Basic Safety Standards) (…*) Regulations 2018 were made in *Scotland, Wales and Northern Ireland* in January 2018. Each set of regulations transpose in their respective countries in relation to animal feed, Article 21 of Council Directive 2013/59/Euratom laying down basic safety standards for protection against the dangers arising from exposure to ionising radiation. They provide that a person must not deliberately add a radioactive substance in the production of feed, and must not import or export any animal feed to which a radioactive substance has been intentionally added during production. The regulations set out the offence of failing to comply, punishable on conviction by a fine or imprisonment not exceeding 3 months with potential defences (fault of another person, mistake or reliance on information supplied by another person …) and the means of relying on them. These regulations are designated as ‘relevant feed law’ for the purposes of the Official Feed and Food Controls (Scotland) Regulations 2009, ‘specified feed law’ for the purposes of the Animal Feed (Hygiene, Sampling etc. and Enforcement) (Wales) Regulations 2016 and the Animal Feed (Hygiene, Sampling etc. and Enforcement) Regulations (Northern Ireland) 2016.

Provisions are also made so that, among other things, authorised officers may serve improvement notices for failure to comply with the regulations.

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The accompanying policy documents note the consultation on the regulations received few responses, including one from the Government Chemist that raised specific and technical concerns on the possibility of naturally occurring potassium and polonium radioactivity in feed and also the general use of security devices applied to feed. The policy documents note these specific points will be more appropriately addressed by way of guidance in the future.


Commission Regulation (EU) 2017/2279 of 11 December 2017 amended certain Annexes to Regulation (EC) No 767/2009 on the placing on the market and use of feed. Annex II was amended to include specific expressions for feed for pets, including in English ‘pet food’. Annex IV Part A on tolerances for analytical constituents and feed additives in feed materials and compound feed is replaced. Annexes VI, and VII on labelling particulars for feed materials and compound feed for food-producing and non-food producing animals are replaced. Annex VIII on specific provisions for the labelling of feed which does not comply with safety and marketing requirements is amended with labelling provisions for contaminated materials only to be used as feed after detoxification in approved establishments, and former foodstuffs that need to be processed before they can be used as feed, must be labelled as: “former food, only to be used as feed material after … (designation of the adequate process…)”.1023

The Animal Feed (Basic Safety Standards) (England) Regulations 2019 were made 25 March 2019, in force 17 April 2019, and provide for the transposition in England of the requirements of Council Directive 2013/59/Euratom of 5 December 2013 laying down basic safety standards for protection against the dangers arising from exposure to ionising radiation. In particular, the Regulations provide that a person commits an offence if they intentionally add any radioactive substance to animal feed during production of the feed, or if they import to, or export from, the United Kingdom animal feed to which, during production, a radioactive substance has been intentionally added.1024

6.1.1 Mycotoxin recommended limits

Commission Recommendation (EU) 2016/1319
de regards deoxynivalenol, zearalenone and ochratoxin A in pet food. Commission Recommendation 2006/576/EC establishes guidance values for deoxynivalenol, zearalenone, ochratoxin A, fumonisins B1+B2 and T-2 and HT-2 toxin in feed materials and compound feed. The current guideline level for deoxynivalenol in feed for dogs of 5 mg kg\(^{-1}\) (from recent evidence including from EFSA) appears too high and is reduced to 2 mg kg\(^{-1}\). Guideline levels for zearalenone and ochratoxin A in feed for cats and dogs are established at 0.2 mg kg\(^{-1}\) and 0.01 mg kg\(^{-1}\) respectively.

6.1.2 Dioxin testing

Regulation (EC) No 183/2005 of the European Parliament and of the Council lays down general rules on feed hygiene and processing conditions, the latest consolidated version is that of 23 April 2016 and includes updates in previous editions of this legislation review.

Commission Regulation (EU) 2017/771 of 3 May 2017 amended Regulation (EC) No 152/2009 (see Section 6.1) as regards the methods for the determination of the levels of dioxins and polychlorinated biphenyls. Regulation 152/2009 includes methods for the determination of polychlorinated dibenzo-p-dioxins (PCDDs), polychlorinated dibenzofurans (PCDFs), dioxin-like polychlorinated biphenyls (PCBs) and non-dioxin-like PCBs in feed. On evidence from the EU reference laboratory for dioxins and PCBs in feed and food that analytical results for dioxins and PCBs in certain cases are not reliable when the performance criteria provided for in Part B of Annex V to Regulation (EC) No 152/2009 are not applied by laboratories performing the analysis of samples taken by feed business operators in accordance with Regulation (EC) No 183/2005, the application of the performance criteria for the analysis of such samples was made obligatory.

Regulation 2017/771 deletes the decision limit in Commission Decision 2002/657/EC for the analysis of dioxins, furans and PCBs in feed in favour of the expanded uncertainty using a coverage factor of 2, giving a level of confidence of approximately 95% and references guidance documents for the measurement uncertainty and for the estimation of the Limit of Detection (LOD) and Limit of Quantification (LOQ). Reporting requirements for physico-chemical methods used for screening are aligned with similar reporting requirements for bioanalytical screening methods and performance criteria are simplified and aligned generally. Along with some amended technical specifications, such as recoveries of isotope-labelled standards and other minor modifications, the whole Part B of Annex V to Regulation (EC) No 152/2009 is replaced.

6.1.3 Medicated feed


6.1.4 Nickel in feed
EFSA requires further data on Ni in food of animal origin and accordingly Commission Recommendation (EU) 2016/1110 of 28 June 2016 asks Member States to monitor for the presence of nickel in feed.1031

6.1.5 Starch content – analytical methods differ
Commission Implementing Regulation (EU) 2017/68 of 9 January 2017 amended Regulation (EC) No 121/2008 laying down the method of analysis for the determination of starch content in preparations of a kind used in animal feeding (CN code 2309). The classification of preparations of a kind used in animal feeding under the subheadings of heading 2309 of the Combined Nomenclature annexed to Council Regulation (EEC) No 2658/87 is determined on the basis of the product's starch content. For the purposes of that classification, Commission Regulation (EC) No 121/2008 (3) provides for use of an enzymatic analytical method for the determination of starch content in certain preparations. Where soya products are present in those preparations, their content of starch can be ascertained using the polarimetric method or the enzymatic analytical method. It has been found that substantially different results are obtained depending on the method used, and the polarimetric method has been found not to be suitable for determining the starch content of the preparations with soya products as it gives inaccurate results. Soya products are therefore added to the list of feed materials set out in Article 1 of Regulation (EC) No 121/2008 in respect of which the starch content of the preparation is to be determined using the enzymatic analytical method in order to clarify which method the customs authorities are to use and thus ensure a uniform classification in the Member States.1032

6.2 Feed use of food no longer intended for human consumption
Commission Notice 2018/C 133/02 gives ‘Guidelines for the feed use of food no longer intended for human consumption’. The Commission established an action plan to reduce food waste. One of the initiatives is, without competing with food banks, to valorise the nutrients of food which is, for commercial reasons, problems of manufacturing or certain defects, no longer intended for human consumption. This can be done through its safe use in animal nutrition, without compromising animal and public health. This avoids composting, transformation to biogas, incineration or landfilling. The distinction between food, animal by-products, feed and waste has evident implications with respect to the legislative framework. These guidelines intend to address these issues within the existing legal framework. Thus they do not create any new legal provisions, nor do they seek to cover all provisions in this area in an exhaustive manner. It should also be noted that they are without prejudice to the interpretation of Union law provided by the Court of Justice of the European Union.

The objective is to facilitate the feed use of certain food no longer intended for human consumption, with and without products of animal origin. The guidelines should assist the national and local competent authorities and the operators in the food chain in applying the relevant legislation. The scope covers products from the food manufacturing process (supplied by food producers), and food which has been placed on the market, packaged or in bulk (supplied by wholesalers and retailers of food). These guidelines do not address the feed use of food additives, food enzymes and food flavourings food supplements or catering waste.

6.3 Unlawful feedingstuffs (BSE)

See Section 2.12 for measures relation to ‘unlawful feedingstuffs’ under TSE regulations (the feeding to ruminants of protein derived from animals is prohibited).

6.4 Feed additives

Regulation (EC) No 1831/2003 provides for the authorisation of additives for use in animal nutrition and for the grounds and procedures for granting such authorisation. A register of feed additives is available. Guidance is available intended to help applicants in their preparation of technical dossiers for applications for authorisation.


Commission Implementing Regulation (EU) 2017/1145 of 8 June 2017, pursuant to Article 10(5) of Regulation (EC) No 1831/2003, lists the repeal of obsolete provisions authorising feed additives which were entered in the Community Register of Feed Additives as existing products and for which no applications in accordance with Article 10(2) and (7) of Regulation (EC) No 1831/2003 were submitted before the deadline provided for in those provisions, or for which an application was submitted but subsequently withdrawn. The Annex to Regulation (EU) 2017/1145 lists over 200 such additives.


a) The list of additives to be withdrawn mistakenly included the feed additive coccidiostat authorised by Commission Regulation (EC) No 1463/2004 [salinomycin sodium product, Sacox 120 microGranulate] although an application was submitted in due time.

b) Commission Regulation (EC) No 833/2005 was mentioned in recital 3 as to be amended and repealed whereas it is simply repealed.

c) Commission Regulation (EC) No 1459/2005 was not repealed although it authorises certain iodine compounds that are to be withdrawn.

d) Commission Regulation (EC) No 1443/2006 was erroneously repealed Only Article 1 of and Annex I to that Regulation should be deleted as only those provisions concern certain enzymes that are to be withdrawn.

e) The provisions of Commission Regulation (EC) No 1334/2003 authorising some iron compounds, to be withdrawn from the market were not deleted.

f) In Part A of Annex I to Implementing Regulation (EU) 2017/1145 setting out the feed additives to be withdrawn for all species and categories of animals, in the table concerning vitamins, the L form of the vitamin menadione sodium bisulphite is included. No reference to this L form was made in the authorisation.

g) Parts A and B of Annex I to Implementing Regulation (EU) 2017/1145 are corrected as regards some colourants as the species and categories of animals for which those
colourants are required to be withdrawn from the market and the functions of those colourants were not indicated correctly. The requirement to withdraw the additive from the market for some of them applies only for certain species and the use as colourant is restricted to certain functions.

Feed additive authorisations are not routinely reported however the following non-authorisation may be of interest. Commission Implementing Regulation (EU) 2018/1254 of 19 September 2018 denied authorisation of riboflavin (80%) produced by Bacillus subtilis KCCM-10445 as a feed additive in the functional group of vitamins, pro-vitamins and chemically well-defined substances having similar effect. The additive is produced by a genetically modified strain and, based on information supplied by the applicant company, EFSA concluded that neither the production strain nor its recombinant DNA would be detected in the final product. However, a national competent authority laboratory, using a developed PCR assay detected the presence of viable cells and of rDNA from the production strain in some reference samples of the additive. Consequently, although the applicant contested the laboratory method, EFSA reviewed the newly emerged results and the Commission has denied the authorisation.\textsuperscript{1038}

Commission Regulation (EU) 2019/962 of 12 June 2019 amended Annex I to Regulation (EC) No 1831/2003 to establish two new functional groups of feed additives. Firstly, as a result of technological and scientific development, there are various substances that may have a technological effect on feeds which is not covered by existing functional groups. Therefore a new generic functional group within the category ‘technological additives’ has been created to cover “other technological additives: substances or, when applicable, microorganisms added to feed for a technological purpose and which favourably affect the characteristics of the feed”. Secondly, studies have shown that some feed additives may contribute to a good physiological condition, animal welfare, and resilience to stress. As this is not already covered a new functional group within the category ‘zootechnical additives’ is required; “physiological condition stabilisers: substances or, when applicable microorganisms, which, when fed to animals in good health, favourably affect their physiological condition, including their resilience to stress factors”.\textsuperscript{1039}

Guidance on feed hygiene and the implementation of certain provisions of Regulation (EC) No 183/2005 laying down requirements for feed hygiene was issued in July 2019 by the Commission. The document is mainly directed at feed business operators and competent authorities, and aims to give guidance on the implementation of the feed hygiene requirements in particular on the registration of feed establishments. The guidance will be updated to take account of experience and information from Member States, from competent authorities, feed business operators and the Commission’s Health and Food Audits and Analysis Directorate.\textsuperscript{1040}

6.4.1 Formaldehyde

Commission Implementing Regulation (EU) 2018/183\textsuperscript{1041} of 7 February 2018 refusing authorisation of formaldehyde as a feed additive following applications for it is reported here owing to the general light it throws on this compound.

EFSA concluded in 2014 that formaldehyde would be safe at specific concentration levels for chickens for fattening, laying hens, Japanese quail and piglets (weaned) but that no safe level for
all animal species and categories, including all poultry and pigs, could be determined and that formaldehyde raised concerns for the safety of the users. Formaldehyde is a toxic substance, a strong irritant, a potent skin and respiratory sensitiser (including occupational asthma) and causes eye damage. In its opinions, EFSA mentioned that, while local irritation is expected to strongly promote carcinogenesis, lower local concentrations of formaldehyde are known to produce DNA adducts and that therefore it was prudent not to consider the exposure to non-irritant concentration as totally risk-free. EFSA also concluded that on the basis of the present knowledge a causal association between formaldehyde exposure and leukaemia could not be ruled out. Therefore, EFSA recommended that measures should be taken to ensure that the respiratory tract, as well as the skin and eyes, of any person handling the product are not exposed to any dust, mist or vapour generated by the use of formaldehyde. In addition, EFSA recommended that consideration should be given to whether the strict protection measures, once established, would effectively protect users. EFSA also verified the report on the method of analysis of the feed additive in feed submitted by the Reference Laboratory set up by Regulation (EC) No 1831/2003.

Formaldehyde is classified as carcinogenic (category 1B) by inhalation and germ cell mutagenic (category 2) under Regulation (EC) No 1272/2008 of the European Parliament and of the Council. In the framework of EU legislation on health and safety at work, occupational exposure limits are being developed for formaldehyde. Authorisation of an additive must take into account all the information available regarding the risks, including user or workers’ handling of formaldehyde, and risks to animals or to consumers of the animal products concerned. On this basis, the authorisation of formaldehyde as a feed additive for use as preservative and hygiene condition enhancer was denied. Existing stocks of formaldehyde as an additive belonging to the additive category ‘technological additives’ and to the functional group ‘preservatives’ for use in skimmed milk for pigs up to the age of 6 months, and of premixtures containing that additive, must be withdrawn from the market as soon as possible and at the latest by 28 May 2018. Skimmed milk containing the additive or skimmed milk containing its premixtures and compound feed containing such skimmed milk, which have been produced before 28 May 2018 must be withdrawn from the market as soon as possible and at the latest by 28 August 2018.

6.4.2 Community and National Reference Laboratories


6.5 Fertilisers

Legislation on fertilisers is highly technical and treated here but briefly. The overarching European measure Regulation (EC) No 2003/2003 was subject to major revision in 2019 when it was repealed and replaced by Regulation (EU) 2019/1009 of the European Parliament and of the Council of 5 June 2019 which also amended Regulations (EC) No 1069/2009 and (EC) No 1107/2009. Regulation 2003/2003 almost exclusively covered fertilisers made from mined or chemically produced inorganic materials. However there is also a need for harmonised conditions
for making fertilisers made from recycled or organic materials available on the entire internal market to provide an incentive for their further use. The new Regulation also includes products intended to improve plants’ nutrition efficiency. Regulation (EC) No 765/2008 lays down rules on the accreditation of conformity assessment bodies, provides a framework for the market surveillance of products and for controls on products from third countries, and lays down the general principles of the CE marking. That Regulation is now applicable to products covered by Regulation 2019/1009. Contrary to most other product harmonisation measures, Regulation 2003/2003 did not prevent non-harmonised fertilisers from being made available on the internal market in accordance with national law and this possibility remains. Contaminants in EU fertilising products, such as cadmium, and impurities derived from bio-waste, e.g. polymers, metal and glass, are dealt with along with rules for national provisions on cadmium in phosphate fertilisers and cadmium removal innovation. Regulation (EC) No 2003/2003 is repealed with effect from 16 July 2022 and references to the repealed Regulation shall be construed as references to Regulation 2019/1009. There are transitional provisions (Article 52). Detailed technical annexes give extensive compositional, labelling and conformity assessment procedures.

Commission Regulation (EU) 2019/1102 of 27 June 2019 amended Regulation 2003/2003 for the purposes of adapting Annexes I and IV to include ‘DMPSA’, an isomeric mixture of 2-[(3,4-dimethylpyrazole-1-yl)-succinic acid and 2-[(4,5-dimethylpyrazole-1-yl)-succinic acid. DMPSA is a nitrification inhibitor that used together with mineral nitrogen fertilisers reduces the risk of nitrogen losses in the form of N₂O emissions. DMPSA fulfils the requirements laid down in Article 14 of Regulation (EC) No 2003/2003 and hence qualifies for inclusion in the list of fertiliser types in Annex I. The control of EC fertilisers is in accordance with the methods of sampling and analysis that are described in Annex IV. The inclusion of DMPSA in Annex I to Regulation (EC) No 2003/2003 requires the addition of an analytical method to be applied for the official controls of this fertiliser type in Annex IV. In addition, Method 1 on Preparation of the sample for analysis is further developed by including additional European standards on sampling in general, as well as on sampling of static heaps. Lastly, the current Methods 9 for micro-nutrients at a concentration of less than or equal to 10 % and Method 10 for micro-nutrients at a concentration greater than 10 % in Annex IV are not internationally recognised and are replaced by European standards recently developed by the European Committee for Standardisation.

The Pesticides, Genetically Modified Organisms and Fertilisers (Miscellaneous Amendments) Regulations (Northern Ireland) 2018 make miscellaneous minor amendments to legislation relating to pesticides, fertilisers, seed marketing, nitrates and genetically modified organisms, updating out of date references. The purpose of these Regulations is to ensure that references are correct and, in particular, that the amended provisions will operate effectively on exit day.

The Environment, Food and Rural Affairs (Miscellaneous Amendments and Revocations) (Scotland) Regulations 2018 were made, in force on 28 February 2019. These regulations make administrative amendments to the EC Fertilisers (Scotland) Regulations 2006 owing to updates in EU law. (A wide range of other agriculture, environmental, food, horticulture, land, landlord, sea fisheries, waste and water law are also amended).

The Fertilisers and Ammonium Nitrate Material (Amendment) (EU Exit) Regulations 2019 were made on 14 March 2019. Regulation 1 (Citation and commencement) and Part 2 are in force.
from the day after they were made and the remainder on exit day. Part 2 makes amendments to provisions in secondary legislation on fertilisers and ammonium nitrate material that are out of date. Regulation 2 amends the Fertilisers Regulations 1991\(^{1049}\) to remove references to EEC fertilisers and EC fertilisers, since the EU fertilisers regime is dealt with in other legislation. Regulation 3 amends the Ammonium Nitrate Materials (High Nitrogen Content) Safety Regulations 2003\(^{1050}\) and regulation 4 amends the EC Fertilisers (England and Wales) Regulations 2006.\(^{1051}\) The remainder of the Regulations makes amendments arising from the withdrawal from the European Union to legislation regulating fertilisers and ammonium nitrate material. Part 3 amends retained direct EU legislation and Part 4 amends primary and secondary legislation. The Regulations are made in part in exercise of the powers conferred by the European Union (Withdrawal) Act. Similar regulations were made in Northern Ireland, the Fertilisers (Amendment) (Northern Ireland) (EU Exit) Regulations 2019. The Fertilisers Regulations (Northern Ireland) 1992 and the EC Fertilisers Regulations (Northern Ireland) 2006 are amended.\(^{1052}\) The Pesticides and Fertilisers (Miscellaneous Amendments) (EU Exit) Regulations 2019 were made on 13 February, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). They amend the Ammonium Nitrate Materials (High Nitrogen Content) Safety Regulations 2003 to remove various out of date and spent references.\(^{1053}\) The Fertilisers and Pesticides (EU Exit) (Scotland) (Miscellaneous Amendments etc.) Regulations 2019 were made on 31 January 2019, in force on exit day, pursuant to the European Union (Withdrawal) Act 2018 (c. 16). They make amendments to the EC Fertilisers (Scotland) Regulations 2006, the Pesticides (Maximum Residue Levels) (Scotland) Regulations 2008 and the Pesticides (Maximum Residue Levels) (Scotland) Regulations 2008.\(^{1054}\)

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\(^{1051}\)http://www.legislation.gov.uk/uksi/2006/2486/contents
\(^{1052}\)http://www.legislation.gov.uk/uksi/2019/100/contents/made