



Ministry
of Defence

DEFENCE FOOD QUALITY STANDARDS

FOREWORD

INTRODUCTION

1. These Defence Food Quality Standards (DFQS) are issued by the Ministry of Defence (MOD), thereafter referred to as the Authority.
2. The DFQS are not to be considered as a series of product specifications but as a guide to the minimum quality criteria that the Authority will expect a Contractor to deliver. The Contractor will be required to supply food and drink products that are safe, legal and meets the Authority's DFQS. The Authority has taken into account legislation, industry standards and guidelines recommended by Government (e.g. Assurance Schemes). Hyperlinks can be found in the Glossary that provides the appropriate current reference information.
3. Monitoring compliance with the DFQS may involve food product testing and inspection at the request of the Authority. The Authority may request and select food samples for testing or alternatively a third party, authorised by the Authority may be employed to undertake these monitoring activities on its behalf. Should there be any breach of the DFQS, the Authority reserves the right to reject the food and may seek advice as to whether there has been any contravention(s) of food law by reporting the matter to the relevant food law enforcement authority.
4. The responsibility of the Authority and the Contractor is to identify food that will satisfy the demands of the consumer and remain fit for purpose in diverse and often extreme environments. Therefore the Authority is not committed to purchasing the cheapest product (that meets the stated minimum quality standard) but will expect good quality products, which may exceed the stated minimum standard, to be offered at a competitive cost.
5. The MOD like all other central government departments is committed to a procurement strategy that meets UK and EU legislation that prevents "buy National" policies, encourages free trade and equal access to markets. The Authority will take into account ethical and sustainable values and whenever they are competitive give full consideration to British products to promote sustainability. Whilst the Authority will strive to apply the principles and best practices behind Government Buying Standards (GBS), the Contractor will be made aware of the exemptions agreed with the Department for Environment, Food and Rural Affairs (Defra) for operational environments. However, value for money, propriety, assurity of supply and the ability to retain a shelf life that supports troops operating over extended lines of communications and for long periods remain the main procurement and operational imperatives.
6. Military operations and exercises are global and therefore food provisioning must be inherently flexible. In these circumstances it is recognised that the personnel are operating under very different circumstances to those which the GBS criteria(s) were developed to meet. MOD is fully exempt from meeting any of the GBS that may adversely affect the well-being of personnel deployed on operations or training in extreme conditions. This may include ships deploying and UK 'greenfield' site exercises.

7. It is anticipated that the criteria(s) most likely to be exempt is that relating to nutrition, particularly salt and fat targets. For example the exemptions would apply in circumstances where personnel are undertaking extended periods of physical exertion especially (though not exclusively) in hot and/or sub-zero climates. The nutritional requirements of this select group, working in these conditions, are very different to the general population and as such priority needs to be given to meet the short-medium term dietary demands of personnel. Additionally, there is a requirement to use bottled water where local sources of potable water are not available or are considered to be a high risk. Hence it is deemed appropriate that latitude is given with respect to meeting the GBS criteria(s).

8. Food provisioned for MOD Contract Catering on the mainland and in 'non-operational' overseas sites will fully meet the GBS nutritional criteria(s). Whilst in essence the GBS criteria only apply to England the Authority expects the Contractor to apply them as best practice in meeting the requirements of the contract.

NUTRITION

9. It is Government policy to promote the concept of healthy eating by ensuring their consumers are provided with a balanced and nutritious diet. To facilitate this, the Authority is required to procure commodities with a nutritional content appropriate to the needs of their consumers referred to as Military Diet Reference Values (MDRV). Contractors may also find it useful to refer to the Food Standards Agency - Nutrient and Food Based Guidelines for UK Institutions. The Contractor should offer products that will enable the Authority to provide consumers with choice and meet the demands of a healthy eating policy. To this end the Contractor should:

a. Consider the level of salt, sugar and fat in products and offer those with lower levels, where available (without detriment to the shelf life of the products).

b. Be able to provide the Authority with products with higher salt, sugar and fat content to meet the MDRV for certain groups of consumers.

10. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

11. The Contractor is required to retain on file a manufacturer's specification for each product that will provide precise details about the product including but not exclusively, composition including ingredients - Quantitative Ingredients Declaration (QUID), nutrition, allergen information, microbiological parameters, sensory profile, shelf life, storage recommendations, labelling, and packaging. The Authority shall be given access to these specifications on request for comparison with the DFQS using the information to support other means of quality assessment. The specifications shall be used at the Food Selection/Tasting Panels to evaluate products that are offered, and for investigations by the Authority in response to customer complaints.

GENERAL REQUIREMENTS

UK and EU LEGISLATION

12. Food and drink supplied to the MOD by the Contractor must comply fully with all relevant provisions of the UK food legislation, and EU regulations extant at the time of supply. This is to ensure that food supplied to the Authority meets the requirements for product Safety, Legality and Quality. Annex A contains details of UK/EU legislation applicable to all of the Quality Standards. Where legislation is specific to a particular category range or product these are detailed within the individual standard(s). Access to UK/EU legislation can be obtained through (1) Legislation.gov.uk (2) EUR-Lex. The Food Standards Agency has produced a series of Guidance Notes to provide guidance to the individual regulations.

13. Where food and drink is sourced outside of UK or other EU member states and delivered directly to the MOD the product must meet specific criteria in the DFQS (e.g. minimum meat content and maximum fat levels) and comply with the appropriate, associated legislative requirements of the country of origin and supply.

FOOD INFORMATION

14. The contractor shall supply products that are compliant with the requirements of Regulation (EU) No 1169/2011 on the Provision of Food Information to Consumers.

ETHNIC FOODS

15. Members of ethnic groups follow the traditional dietary practices associated with their cultural background and religious beliefs. For these people, ethnic foods continue to play an important role in their diet. Ethnic food products must be sourced, prepared, processed and packed in accordance with the specific requirements of the religious law, where these apply, e.g. Halal, Sikh-Hindu or Kosher foods.

FOOD IMPORT and EXPORT DOCUMENTATION

16. All relevant documentation associated with the importation, exportation and manufacture of food supplies shall be provided by the Contractor, copies retained as a record and made available to the Authority on request. This will include but is not restricted to Phytosanitary Certificates, Veterinary Inspection Health Certificates and evidence of provenance.

QUALITY ASSURANCE MANAGEMENT

17. The Authority will require the Contractor and their suppliers to operate quality management systems that comply with NATO Standards: Allied Quality Assurance Publication 2120 (Edition 3 11/09) - NATO Quality Assurance Requirements for Production and AQAP 2105 (Edition 2 11/09) - NATO Requirements for Deliverable Quality Plans, DEFCON 602A and DEFCON 627 (Certificate of Conformity) respectively. The Authority will expect suppliers to use a recognised standard and reserves the right to conduct additional independent quality management systems audits and inspections of premises. The frequency of audits by the Authority will be based on Supplier Risk Management and will depend on the risk associated with the performance of the Contractor and their suppliers in meeting the DFQS.

HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

18. The Contractor and their suppliers should operate a certified HACCP system in accordance with Codex Alimentarius International Food Standards - General Principles of Food Hygiene CAC/RCP 1-1969 (Rev.4 - 2003). The HACCP system which is science based and systematic, identifies specific hazards and measures for their control to ensure the production of safe and legal food products. Prior to application of HACCP to any sector of the food chain, that sector should have in place prerequisite programmes, e.g. cleaning and sanitation, pest control, maintenance programmes for equipment and buildings, personal hygiene requirements, staff training, purchasing, transport arrangements, processes to prevent cross contamination, allergen controls, etc. The control measures and monitoring procedures for the prerequisite programmes must be clearly documented and shall be included within the development and reviews of the HACCP system.

THREAT ASSESSMENT and CRITICAL CONTROL POINT (TACCP)

19. Threats to the food supply chain can originate from a variety of sources and involves the deliberate intention to adulterate food. Further guidance can be found in PAS 96:2017 - Guide to Protecting and Defending Food and Drink from Deliberate Attack. TACCP is a risk management methodology and is aligned to HACCP. The Contractor and their suppliers shall ensure they operate a TACCP system to ensure any threat to the food supply chain is identified, risk assessed and controlled.

VUNERABILITY ASSESSMENT and CRITICAL CONTROL POINT (VACCP)

20. Vulnerability assessment is the process of determining how exposed the business is to the threat having an impact on the customer. A documented vulnerability assessment shall be carried out on all food raw materials or groups of raw materials to assess the potential risk of adulteration or substitution. Where raw materials are identified as being at particular risk of adulteration or substitution appropriate assurance and/or testing processes shall be in place to reduce the risk.

FOOD INCIDENTS

21. An incident management policy and strategy should be in place that will include product withdrawal, product recall procedures and a risk communication plan. The Contractor shall manage Food Safety Alert Notification including Product Recall Information Notices and Withdrawal Information Notices in accordance with industry best practice. In conjunction with the Authority, the Contractor shall assess the risk to the consumer and instigate a recovery plan. The Contractor must keep the Authority informed of the progress made in dealing with problem.

GOVERNMENT BUYING STANDARDS

22. The contractor is expected to supply foodstuffs in accordance with the requirements of the Government Buying Standards (GBS). All food must be produced in a way that meets UK legislative standards or equivalent, including food production and animal welfare. There is also an emphasis on ensuring sustainability within the food supply chain.

ANIMAL WELFARE

23. The welfare of animals is important and due diligence must be provided to the welfare and care of animal livestock throughout their life span including slaughter and killing; this is reinforced within the GBS where animal welfare is a mandatory requirement. The Authority expects compliance with the extant UK/EU legislation appertaining to animal welfare. The Authority recognises the requirement for religious slaughter in certain circumstances, however all animals must be pre-stunned prior to slaughter. Further details of UK/EU legislation appertaining to animal welfare can be found at Annex A.

IRRADIATED FOOD

24. The Contractor shall inform the Authority if a food or a food ingredient has been irradiated or has been treated with ionising radiation. The process must only be undertaken at an EU approved premises and in compliance with UK/EU legislation. Irradiated foods must be clearly labelled and be accompanied by the associated certification in accordance with legislative requirements.

ALLERGENS

25. The Contractor must ensure that food and drink products containing Allergens listed under current UK/EU regulations making clear reference to the source allergen - Regulation (EU) No 1169/2011 on the Provision of Food Information to Consumers.

26. Special dietary requirements of individuals relating to personal medical conditions, (e.g. coeliacs and allergenic reactors) are the responsibility of the Armed Forces, (i.e. Medical Officer).

GENETICALLY MODIFIED FOODSTUFFS

27. Products, including ingredients shall be prepared from certified identity preserved non-Genetically Modified material.

PESTICIDE CONTROLS

28. The Contractor and any supplier with products that are known to have pesticides applied should have a monitoring process in place to ensure that residue levels are below those recommended by The Chemicals Regulation Directorate. Food groups particularly affected are:

- a. Fruit and Vegetables
- b. Starchy Foods and Grains
- c. Animal Products
- d. Orange Juice
- e. Dried Fruits
- f. Soya Product

PREPARATION and PROCESSING of PRODUCTS

29. Preparation and processing of products shall be in accordance with Good Manufacturing Practice (GMP) and subject to scientific control. The production method shall include preventative measures and detection methods to eliminate or reduce the risk of foreign body contamination to a minimum acceptable level.
30. Where appropriate to the product type, the food shall be processed to maintain commercial sterility throughout its shelf life. Commercially sterile food is free of microorganisms capable of growing at the normal non-refrigerated conditions at which the food is likely to be held during distribution and storage. Normal storage conditions for ambient shelf stable products shall be the ambient temperature in a temperate climate. During exercises and operations ambient shelf stable food may be distributed and stored at higher ambient temperatures and humidity for part of their shelf life.
31. The Contractor shall not supply products, which include Mechanically Recovered Meat (MRM), Mechanically Separated Meat (MSM) or Mechanically Deboned Meat (MDM).
32. Preparation and processing procedures, procurement storage and distribution may be subject to approval, inspection and auditing by the Authority or contracted agents.
33. Fresh, frozen, chilled and ambient products are to be stored and distributed in a temperature-controlled environment appropriate to the product.
34. Full records of all stages of procurement, storage and distribution to the Authority's nominated point of delivery shall be maintained and shall be available to the Authority on demand.
35. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

WRAPPING and PACKAGING

36. All materials, and articles used in the manufacture and packaging of the product shall conform to current legislative requirements appertaining to Materials, Plastics and Articles in Contact with Food Regulations; further details can be found at Annex A.
37. When full cartons are broken down, often referred to by the industry as splits, the individual items must be labelled in accordance with The Food Labelling and Food Information Regulations; further details can be found at Annex A.
38. Commercial standard packaging, transit cartons and/or stretch film wrapped trays shall be used to protect the primary packs unless otherwise specified by the Authority. Packaging shall be secure and of sufficient strength to withstand multiple handling.
39. All food and drink should be protected against the risk of contamination likely to render it unsafe for human consumption or unfit for purpose.

40. Contractors in the supply chain are encouraged and should make every effort to reduce the amount of wrapping and packaging materials. Contractors should demonstrate an effective program of sustainability that reduces, and continues to reduce, the impact on the environment.

STORAGE AND DISTRIBUTION REQUIREMENTS

41. The Contractor shall operate and maintain a storage and distribution warehouse that ensures it is suitable for the storage of fresh, frozen, chilled and ambient products with the appropriate temperature controls in place in accordance with legislative requirements.

42. All activities within the warehouse shall be fully risk assessed with suitable controls in place to ensure the safety, legality and quality of the products are not compromised.

43. The location, building, perimeter, grounds and site security shall provide protection and prevent hazard to the products.

44. The layout, product flow, segregation and design of the building shall provide a working environment that prevents the risk of product damage.

45. Construction and maintenance of product handling and storage facilities shall be commensurate with the activities undertaken by the site and shall not have a detrimental effect on the product.

46. Housekeeping and cleaning systems shall be in place which ensure that appropriate standards of hygiene are maintained at all times and that the risk of contamination is minimised

47. The Contractor shall be responsible for minimising the risk of pest infestation on site through the implementation of an effective pest control system which shall be fully documented.

48. Vehicle Operating Standards - All vehicles used for the transportation of fresh, frozen, chilled and ambient product shall be suitable for the purpose. The vehicles shall be capable of carrying multi-temperature loads and be equipped with temperature and time recording devices. A system shall be in place to enable the driver to be made aware if the temperature of the load holding area varies from its specified limits. The vehicles must be maintained in good repair, the load-carrying area shall be free from loose items, damage panels or projections which could present a risk of damage to products. Documented records shall be maintained to provide evidence of compliance to the vehicle operating standards.

49. Frozen and quick-frozen food should be stored and delivered at a temperature of below -18°C in accordance UK/EU legislation appertaining to the freezing, storage and transportation of quick-frozen foodstuffs.

50. Chilled food should be kept below +8°C, but subject to food and drink manufacturer's recommendations, some products may require storage at lower temperatures.

51. In order to comply with Health and Safety legislation, the size and weight of containers and the format in which they are stacked on the pallet shall be such that they conform to the requirements of the Manual Handling Operations Regulations, extant at the time of supply.

PRODUCT CONFORMANCE SAMPLING and TESTING

52. Properties of the food and drink products supplied by the Contractor will be consistent with the DFQS and those samples approved by the Authority. The quality of products supplied by the Contractor may be subject to inspection and/or assessment by the Authority or contracted agents at any time.

53. In the event of any dispute about the outcome of the inspection or assessment, the Authority may engage the services of an independent 3rd party ISO 17025 certified laboratory that will use standard reference or validated methods to analyse and test products for compliance against the DFQS, specified requirements and the Contractors specification.

54. The quantity of product that may be inspected shall be determined by the Authority using a recognised Sampling Plan to determine that the Acceptable Quality Level (AQL) is being achieved, i.e. BS 6001-0:2006 and BS 6001-1:1999.

DEFECT CLASSIFICATION

55. **Critical Defects.** These are defined as one or more defects that pose a health risk or render the product unfit for its intended use. Critical defects are unacceptable and will result in rejection. In addition to judgement being made on the physical condition of the component(s) exhibiting critical defects, the product may be subjected to laboratory examination to confirm the nature and severity of the cause(s).

56. **Major Defects.** These are defined as one or more defects that will materially affect the intended use of the product but do not pose a risk to health. In addition to judgement being made on the physical condition of the component(s) exhibiting major defects the product may be subjected to laboratory examination to confirm the nature and severity of the cause(s). Major defects are unacceptable but depending on the number affected, and the evaluation of the cause, the product may be returned for sorting and repacking or rejected in their entirety.

57. **Minor Defects.** These are defined as a product exhibiting one or more defects that pose no risk to health nor compromise the intended use of the product, but constitute a departure from specification. Minor defects will not normally be a cause for rejection, but subject to negotiation on remedial measures, if they are considered necessary.

SOURCING PROVENANCE

58. The MOD encourages Contractors wherever possible to source food and drink originating from suppliers participating in recognised UK and EU assurance schemes or those of an equivalent standard to produce food that is sourced elsewhere.

59. This is not mandatory but food assurance is considered by the MOD to be a tangible endorsement of provenance. Participation in an assurance scheme should guarantee that the purchased food has been produced to high standards throughout the supply chain, from the farm to fork. This ensures that food safety, hygiene standards, animal welfare standards and the environment are maintained to a high level.

60. Unprocessed, processed and composite food products and drinks supplied to the Authority shall be produced in accordance with one or more of the following categories:-

Category 1 - Food produced in accordance with relevant parts of Standards such as Red Tractor, Food Assurance Scheme or equivalent Standard or, in the case of eggs in their shells, the Lion Quality Mark or equivalent. The procurement of food using alternative schemes shall be subject to prior approval by the Authority.

Category 2 - Fruit, vegetables and cereals produced in accordance with relevant parts of Standards such as LEAF Marque Food Assurance Scheme or equivalent. Meat and dairy products produced in accordance with the relevant parts of the Standard set for the RSPCA Freedom Foods scheme or equivalent. The procurement of food using alternative schemes shall be subject to prior approval by the Authority.

Category 3 - Food produced in accordance with the requirements of EU Directives and Regulations or equivalent for organically produced food.

Category 4 - Food that is not endorsed by a recognised certification scheme that demonstrates compliance with the specification. In these cases a contractor wishing to supply Category 4 products must provide a full and structured risk assessment that demonstrates the food is sourced from a management regime that meets the minimum requirements for the product group.

61. Fish shall be procured from various sustainable sources in accordance with the Government Buying Standard for Food and Catering Services. Further information can be sought from the Marine Stewardship Council and the Seafish Authority.

SUSTAINABILITY

62. Contractors should be able to demonstrate an effective strategy that reduces, and continues to reduce, the impact on the environment. Further guidance on sustainability can be found in the Government Buying Standard for Food and Catering Services and Defra - A Plan for Public Procurement: Food & Catering - Balanced Scorecard for Public Food Procurement.

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GLOSSARY

The Authority is not responsible for the content of the website pages.

SUBJECT	HYPERLINKS TO REFERENCES
LEGISLATION	UK Legislation: http://www.legislation.gov.uk/
	Eur-Lex-Simple Search for all EU Legislation: http://eur-lex.europa.eu/homepage.html
	Health & Safety Executive: http://www.hse.gov.uk/legislation/statinstruments.htm
STANDARDS	Government Buying Standards: http://sd.defra.gov.uk/advice/public/buying/products/food/
	Codex Standards: http://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/en/
	UNECE - Standards: https://www.unece.org/trade/agr/standard/fresh/ffv-standardse.html
	PAS 96: 2014 - Guide to Protecting and Defending Food and Drink from Deliberate Attack https://www.food.gov.uk/sites/default/files/pas96-2014-food-drink-protection-guide.pdf
FROZEN	English Beef and Lamb-EBLEX: http://www.eblex.org.uk/
	British Pork-BPEX: http://www.bpex.org.uk/
	British Meat Processors Association: http://www.bmpa.uk.com/Content/standards.aspx
	Meat and Livestock Commercial Services Ltd: http://www.mlcsi.co.uk/
	Aus Meat Ltd: http://www.ausmeat.com.au/
	New Zealand Meat Board: http://www.nzmeatboard.org/
	Halal Food Authority: http://www.halalfoodauthority.co.uk/
	European Halal Development Agency: http://ehda.co.uk/
	Government Guidance-Animal Welfare: http://www.businesslink.gov.uk/bdotg/action/detail?itemId=1084598505&type=RESOURCES
	British Frozen Food Federation: http://bfff.co.uk/
FISH	Sea Fish Authority: http://www.seafish.org/
	Marine Stewardship Council: https://www.msc.org/
	Earth Island Institute-Dolphin Safe Tuna: http://www.earthisland.org/dolphinSafeTuna/consumer/
FRESH	Rural Payments Agency-Marketing Standards for Horticultural Produce: https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/299236/EU_Marketing_Standards_A_Guide_for_Retailers.pdf
	Marketing Standards: https://www.gov.uk/guidance/comply-with-marketing-standards-for-fresh-fruit-and-vegetables#the-specific-marketing-standard
	Red Tractor Scheme: http://assurance.redtractor.org.uk/rtassurance/global/home.eb
	HSE-Pesticides: http://www.pesticides.gov.uk/guidance/industries/pesticides
CHILLED	IMACE-Margarine: http://www.imate.org
	British Egg Industry Council: http://www.britisheggindustryCouncil.co.uk/Home/
	Dairy UK-Trade Association-Dairy Supply Chain: http://www.dairyuk.org/
BAKERY	British Sandwich Association: http://www.sandwich.org.uk/
GROCERY	British Soft Drinks Association: http://www.britishtsoftdrinks.com/
	The Rice Association: http://www.riceassociation.org.uk/
OTHER USEFUL LINKS	Food Standards Agency-Home Page: http://www.food.gov.uk/
	Defra-Home Page: https://www.gov.uk/government/organisations/department-for-environment-food-rural-affairs
	FSA-Labelling-Durability-Composition: https://www.gov.uk/food-standards-labelling-durability-and-composition
	HSE-Pesticides-Home Page: http://www.pesticides.gov.uk/guidance/industries/pesticides
	Food and Drink Federation: http://www.fdf.org.uk/
	DEFSTAN-Defence Standards: https://www.gov.uk/guidance/uk-defence-standardization
	UKAS Accredited Quality Management Systems: http://www.ukas.com/about-accreditation/accredited-bodies/certification-body-schedules.asp
	Campden BRI: http://www.campden.co.uk
	TVS Supply Chain Solutions: www.tvsscs.com

QS 1 - BEEF

CATEGORY	TYPES
BEEF	TOPSIDE
	RUMP
	SILVERSIDE
	STRIPLOIN
	TENDERLOIN
	RIB EYE JOINT
	CHUCK EYE JOINT
	RUMP STEAK
	MINUTE STEAKS
	DICED BEEF

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Beef and Pig Carcase Classification (England) Regulations 2010.
 - b. Council Regulation (EC) No 1234/2007 - Specific Provisions for Certain Agricultural Products.
 - c. Commission Regulation (EC) No 1249/2008 - Classification of Beef, Pig and Sheep Carcases.
 - d. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - e. AHDB - Meat Purchasing Guide - Quality Standard - Beef, Veal, Lamb and Assured Pork (AHDB MPG QS).
 - f. AHDB - Beef Yield Guide.
 - g. The Handbook of Australian Meat (HAM).
 - h. The New Zealand Meat Guide - Beef and Lamb NZ (NZMSG).
 - i. Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines for the Use of the Term "Halal".
3. Further references can be accessed from the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

4. This standard also applies to the selected range of products where the requirements of the Islamic Sharia Law state that all meat is to be obtained from Halal sources. The abattoir must have the facilities and personnel to undertake the correct Halal slaughter of the animals.

5. In the preparation and processing the meat shall be handled and kept in such a manner as to prevent all cross contact, contamination or mixing of Halal foods with non-Halal (Haram) food.

6. The meat supplied shall conform to the following standards:

- a. **UK & EU.** The EU Meat Classification Scheme as operated in Great Britain by the Meat and Livestock Commercial Services Ltd.
- b. **Australia.** Meat Standards Australia - Meat and Livestock Australia.
- c. **New Zealand.** The New Zealand Meat Classification Authority.
- d. **Elsewhere.** Beef obtained from other sources shall be of a preparation and quality, equivalent to the quality standards described above.
- e. **Carcase Quality/Grades.**

Country	Quality Standard/Grade
UK and EU	
Beef/Steer/Heifer	U2 to U4H or R2 to R4L
Australia	
Beef/Steer/Heifer	YS/Y/YGS/YG
New Zealand	
Beef/Steer/Heifer	P 1-2

7. **Carcase Weights.** The meat shall be derived from carcasses in the following hot standard carcase weight ranges:

Meat	Carcase Weight Range
Beef	230kg - 320kg

8. **Age.** Beef joints shall be derived from heifers or steers. A heifer is a young female bovine with not more than 2 permanent incisor teeth erupted. A steer is a young castrate or entire male bovine that has not more than 2 permanent incisor teeth erupted and displays no secondary sexual characteristics.

9. **Jointed Meat.** Primal and sub-primal joints shall be supplied boneless and shall be prepared from carcasses conforming to the quality standards and weight ranges detailed above. Beef joints that have been "aged" are acceptable, provided that the entire process (e.g. cutting, ageing, packing and freezing) has taken place in the country of origin.

10. Beef from any source which is not classified as steer or heifer shall not be supplied unless previously approved by the Authority.

11. **Fat Trimming.** Excess fat shall be trimmed from all beef joints to within 10-13mm, measured from the nearest muscular tissue. Fat associated with lymph nodes left attached to beef joints shall not be excessive (maximum 3% in relation to the weight of the lymph node tissue). All joints shall be not less than 90% Visual Lean.

12. In the preparation of the boneless joints all bones and associated cartilage, visible blood clots and loose fat (including pelvic, lumbar, kidney and flank fat) shall be removed together with such tendons and ligaments as are accessible without unnecessary mutilation of the joints. Sub-primal joints shall be prepared by the subdivision of primal joints into equal portions.

DETAILED REQUIREMENTS

13. **Topside.** The Topside (or Inside) is situated caudal and medial to the femur and attached to the *os coxae* (aitchbone), and removed by following the natural seam between the Thick Flank and the Silverside. The pizzle butt, fibrous tissue and inguinal lymph node and surrounding fat are removed.

- a. Reference: AHDB MPG QS: Topside B001, HAM: 2000 or 2001, NZMSG: 1200 or 1210.
- b. Weight Range: 7.50kg - 10.50kg.
- c. Sub-Primal Weight Range: 3.75kg - 5.25kg.

14. **D-Rump.** The D-Rump is prepared from a Rump (AHDB MPG QS: Rump B002) by the removal of the Flank (or Tail) by a cut following the natural seam between the *M. tensor fasciae latae* and the *M. gluteus medius*, removing the entire Flank from the lateral surface.

- a. Reference: AHDB MPG QS: D Rump without Tail B004, HAM: 2100, NZMSG 1510.
- b. Weight Range: 4.00kg - 6.00kg.

15. **Rump Cap Off (Rump Cap).** The Rump Cap Off is prepared from a Rump by removal of the cap muscle *M. gluteobiceps* along the natural seam.

- a. Reference: AHDB MPG QS: Rump Cap B016, HAM: 2091.
- b. Weight Range: 3.00kg - 5.00kg.

16. **Silverside.** The Silverside is situated lateral and caudal to the femur and attached to the *os coxae* (aitchbone), and is removed by following the natural seam between the Thick Flank and the Topside. The leg end of the primal is cut straight at the junction of the achilles tendon and heel muscle *M. gastrocnemius*. The attached cartilage and gristle (thimble) from the aitchbone end (*os pubis*) should be removed.

- a. Reference: AHDB MPG QS: Silverside B001, HAM: 2020, NZMSG: 1310
- b. Weight Range: 8.00kg - 10.00kg.
- c. Sub-Primal Weight Range: 4.00kg - 5.00kg.

17. **Striploin.** The Striploin is prepared by a cut at the lumbosacral junction to the ventral portion of the Flank. The Flank shall not extend more than 50mm from the ventral tip of the eye muscle *M. longissimus dorsi* at both cranial and caudal ends. The line of removal of the Flank shall be parallel to the edge of the eye of the meat *M. longissimus dorsi*.

- a. Reference: AHDB MPG QS: Striploin BOO2, HAM: 2140, NZMSG: 1620.
- b. Weight Range: 4.00kg - 6.00kg.
- c. Sub-Primal Weight Range: 2.00kg - 3.00kg.

18. **Tenderloin Side Strap Off (Fillet).** The Tenderloin is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle *M. psoas minor* is removed. The Tenderloin should be trimmed to the silverskin.

- a. Reference: AHDB MPG QS: Fillet ex.Chain B002, HAM: 2160, NZMSG: 1710
- b. Weight Range: 1.50kg - 2.50kg.

FOREQUARTER - SPECIFIC JOINTS

19. **Rib Eye Joint.** The Rib Eye Joint shall be prepared from a 7 Rib Set originating from a 12 Rib Forequarter and separated between the 5th and 6th rib. The amount of thin rib shall not extend more than 30mm from the outer edge of the eye of the meat *M. longissimus dorsi* and the line of removal shall be parallel to the edge of the eye of the meat *M. longissimus dorsi*. The joint shall be boned, trimmed (including removal of intercostal muscle tissue) and defatted. It shall be rolled neatly and tied with string at 15mm intervals along its length. Netting may be used as an alternative. On completion of preparation the joint ends are to be cut square.

- a. Reference: AHDB MPG QS: Fore Rib - Boned and Rolled B007, HAM: 2232, NZMSG: 2220.
- b. Weight Range: 2.00kg - 3.00kg.

20. **Chuck Eye Joint.** The Chuck Eye Joint is the muscle or eye of meat adjacent to the chine bone from the 5th to the 12th rib consisting of the *M. longissimus dorsi* and *M. spinalis*. The joint shall be prepared by removing excess fat pockets, glands, exposed blood vessels, all discoloured tissue, bone sheath, cartilage and gristle. Deep incisions shall be avoided during preparation. The joint is to be tied with string at 15mm intervals along its length. Netting may be used as an alternative. On completion of preparation the joint ends are to be cut square.

- a. Reference: AHDB MPG QS: Chuck Eye Joint: B003, HAM: 2268, NZMSG: 2240.
- b. Weight Range: 4.00kg - 5.50kg.

STEAKS

21. **Rump Steak.** These shall be cut from a Rump which has been prepared in accordance with paragraph 14. The prepared steaks shall be cut from the Rump joints across the grain of the meat, and be of uniform thickness within the specified weight range. The steaks shall be sliced from the face backwards in 12 - 15mm slices and reformed.

- a. Bulk Pack Size: 3.00kg.

22. **Minute Steaks.** The steaks shall be prepared from chilled or frozen Beef - Leg of Mutton Cut (LMC). The steaks, cut from the primal joint across the grain of the meat, shall be rectangular in shape, cut to a uniform thickness of 5mm and weigh 113g +/-5g. The steaks shall be packed in interleaved polythene layers to facilitate easy removal of the steaks with a bulk polythene over-wrap inside a carton.

- a. Reference: AHDB MPG QS: LMC Steaks B004.
- b. Weight Range: 113g +/-5g.

DICED

23. **Diced Beef.** The meat shall be prepared from chilled or frozen Beef Chuck, Beef Chuck Roll, Beef Chuck and Blade, or Chuck Square (excluding the Shin), derived from steer, heifer or good quality cow meat and diced. After dicing the meat into approximately 20 - 25mm cubes, whole cubes of fat shall be removed, together with any cartilaginous tissue, to give a product of not less than 90% Visual Lean. The total fat content shall be not more than 18% when determined by a recognised laboratory method of chemical analysis. Diced beef shall be vacuum packed in a suitable food grade plastic film.

Note: (Where frozen beef is used, the age of the meat shall not exceed 12 months from the original date of freezing. Tempering and dicing shall be carried out in accordance with best commercial practice. The temperature of the beef shall not exceed - 3°C during all stages of processing and repacking.

GENERAL

24. The product shall be produced to a commercial standard as agreed with the Authority.

25. Meat shall be supplied from approved countries in prior agreement with the Authority.

26. Meat shall be prepared and frozen in accordance with best commercial practice. All products prepared and packed in the UK from imported frozen meat shall be maintained in a frozen state during storage, cutting, packing and delivery.

27. The carcasses and finished products shall be of good quality, in sound condition and free from taint, rancidity, bruising, abnormality, malodour, off flavours and foreign bodies.

28. When thawed the meat shall have a freshly prepared red meat appearance with minimal drip loss.

29. When prepared and cooked in accordance with culinary best practice the meat shall have an attractive aroma and appearance. The meat should be tender, not tough or stringy and have a good flavour characteristic of the product.
30. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
31. The product shall be supplied in commercial packaging. The joints shall be supplied vacuum packed or individually polythene wrapped unless otherwise stated. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.
32. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
33. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
34. When stored in accordance with the instructions of the manufacturer the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 2 - LAMB, MUTTON AND GOAT

CATEGORY	TYPES
LAMB	LEG WHOLE
	LEG BONELESS
	LOIN
	CHOPS
	SHOULDER ROAST BONELESS
	SHANK
	NECK FILLETS
MUTTON	BONELESS LEG
GOAT	CARCASE

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:

- a. Council Regulation (EC) No 1234/2007 - Specific Provisions for Certain Agricultural Products.
- b. Commission Regulation (EC) No 1249/2008 - Classification of Beef, Pig and Sheep Carcasses.
- c. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
- d. AHDB - Meat Purchasing Guide - Quality Standard - Beef, Veal, Lamb and Assured Pork (AHDB MPG QS).
- e. AHDB - Lamb Yield Guide
- f. The Handbook of Australian Meat (HAM).
- g. The New Zealand Meat Guide - Beef and Lamb NZ (NZMSG).
- h. Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines for the Use of the Term "Halal".

3. Further references can be accessed from the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

4. This standard also applies to the selected range of products where the requirements of the Islamic Sharia Law state that all meat is to be obtained from Halal sources. The abattoir must have the facilities and personnel to undertake the correct Halal slaughter of the animals.

5. In the preparation and processing the meat shall be handled and kept in such a manner as to prevent all cross contact, contamination or mixing of Halal foods with non-Halal (Haram) food.

6. The meat supplied shall conform to the following quality standards:
- a. **UK and EU.** The EU Meat Classification Scheme as operated in Great Britain by the Meat and Livestock Commercial Services Ltd.
 - b. **Australia.** Meat Standards Australia - Meat and Livestock Australia.
 - c. **New Zealand.** The New Zealand Meat Classification Authority.
 - d. **Elsewhere.** Meat obtained from other sources shall be of a preparation and quality, equivalent to the quality standards described above.
 - e. **Carcase Quality/Grades.**

Country	Quality Standard/Grade
UK and EU	
Lamb & Mutton	E/U/R Conformation or above with 2 or 3L Fat Cover
Australia	
Lamb	L/YL Fat Class 2
Mutton	H/E/W Fat Class 2
Goat	GK/GC/GD/GW Fat Class 2
New Zealand	
Lamb	PM/PX
Mutton	PM/PX/PH
Goat	First Quality Kid/Capra/Doe/Wether

7. **Carcase Weights.** The meat shall be derived from carcasses in the following hot standard carcase weight ranges:

Meat	Carcase Weight Range
Lamb	13kg - 20kg
Mutton	13kg - 26g
Goat	12kg - 26kg

8. **Age.** Lamb joints shall be derived from female, castrate or entire male ovines that have no permanent incisor teeth erupted and in the case of males exhibit no evidence of secondary sexual characteristics. Mutton and Goat joints shall be derived from female, castrate or entire male animals with no more than 2 permanent incisor teeth erupted. In the case of males they shall exhibit evidence of only minor secondary sexual characteristics.

9. **Jointed Meat.** Primal and sub-primal joints shall be supplied boneless and shall be prepared from carcasses conforming to the quality standards and weight ranges detailed above.

DETAILED REQUIREMENTS - LAMB

10. **Lamb Leg.** All legs shall be prepared with the Chump Off, although Chump On may be accepted but only with the prior approval of the Authority. Tail, knuckle and excess cover fat shall be removed.

- a. Reference: AHDB MPG QS: Lamb Leg without Chump L002 or Lamb Leg with Chump L001, HAM: 4820 or 4800, NZMSG: 3011 or 3001.
- b. Weight Range: 2.00kg - 3.00kg Chump Off.
2.50kg - 3.50kg Chump On.

11. **Boneless Lamb Leg.** The Chump On legs excluding knuckle (shank), shall have all bones, associated cartilage, visible blood clots and loose fat (including cod and pelvic) removed together with such tendons and ligaments as are accessible. This operation shall be executed carefully to avoid unnecessary mutilation of the joint. Preferably the femur should be tunnel boned. Alternatively if the joint is to be slash boned and rolled, roast netting of the correct diameter for the joint size is to be used to restore the natural shape. All joints are to be prepared to provide a finished product with a minimum 90% Visual Lean.

- a. Reference: AHDB MPG QS: Leg - Boned and Rolled L007, HAM: 5061, NZMSG: 3100.
- b. Weight Range: 1.25kg - 2.75kg.

12. **Lamb Loin.** These shall be prepared from split saddles of lamb. The flap shall be removed at the eye of the meat at the chump end and the cut is to continue approximately parallel to the lumbar vertebrae ending at the 5/6th rib. At no point in the dorsal and lumbar regions shall the lower end of the loin extend 75mm beyond the eye of the meat. The loin suet shall be trimmed as completely as possible without cutting the peritoneum attached to the loin. The back fat shall be not more than 10mm measured at the 12th rib and 50mm from the ventral tip of the eye of the meat.

- a. Reference: AHDB MPG QS: Loin with Chump L008 or Loin without Chump L009, HAM: 4840 or 4860, NZMSG: 3401 or 3411.
- b. Weight Range: 1.50kg - 2.75kg.

13. **Lamb Chops.** The chops shall be cut from loins conforming to this quality standard and shall be supplied in the proportions in which they naturally occur in the loin. The chops shall be suitable for grilling or frying and shall be trimmed of excess fat to within 10mm measured from the nearest muscular tissue. They shall be cut uniformly within the defined weight range. Chops of irregular shape shall not be included in the pack.

- a. Weight Range: 120g -160g (Target 140g).

14. **Lamb Shoulder Boneless.** Shoulders shall be removed from the carcass between the 6th and 7th ribs, with breast tips left attached. The shoulder joint shall be prepared by sheet boning the neck, rib and vertebral bones. The knuckle and associated meat is removed following separation of the joint of the radius/ulna and humerus bones. Finally the scapula and humerus are removed.

15. Care is to be exercised at all stages of boning to ensure no deep incisions are made in the underlying muscles. Trimming of the joint shall include the removal of the backstrap (*ligamentum nuchae*) all excess fat pockets, lymph glands, exposed blood vessels and discoloured tissues, all bone sheaths, cartilage and gristle including the scapula tips. The shoulders are to be prepared to provide a finished product with a minimum 80% Visual Lean. The shoulder is to be rolled to produce a compact cylindrical joint and tied securely with two or three strings or enclosed in netting.

- a. Reference: AHDB MPG QS: Shoulder - Boned and Rolled L007, HAM: 5050, NZMSG: 3620.
- b. Weight Range: 1.50kg - 2.50kg.

16. **Lamb Shank.** (1) Fore Shank - Knuckle Tip Off. Prepared from the Forequarter. The bone-in shank is removed from the shoulder by a cut through the arm bone joint. Cut in conjunction with a square cut shoulder. The knuckle tip is removed. (2) Hind Shank - Prepared from a bone-in leg by a straight cut through the stifle joint. The knuckle tip is removed.

- a. Reference: AHDB MPG QS: Shank L019, L022, HAM: 5030, 5031, NZMSG: 3711, 3701.
- b. Weight Range: 350g - 450g.

17. **Neck Fillets.** Prepared from the eye of the meat from a forequarter produced in conjunction with an oyster shoulder or a boneless shoulder.

- a. Reference: AHDB MPG QS: Neck Fillet L016, HAM: 5059, NZMSG: 3670.
- b. Weight Range: 200g - 300g.

DETAILED REQUIREMENTS - MUTTON

18. **Boneless Mutton Leg.** The Chump-On legs excluding knuckle (shank), shall have all bones, associated cartilage, visible blood clots and loose fat (including cod and pelvic) removed together with such tendons and ligaments as are accessible. This operation shall be executed carefully to avoid unnecessary mutilation of the joint. Preferably the femur should be tunnel boned. Alternatively if the joint is to be slash boned and rolled, roast netting of the correct diameter for the joint size is to be used to restore the natural shape. All joints are to be prepared to provide a finished product with a minimum 90% Visual Lean.

- a. Reference: AHDB MPG QS: Leg - Boneless and Netted M002, NZMSG: 4100.
- b. Weight Range: 1.75kg - 3.25kg.

DETAILED REQUIREMENTS - GOAT

19. **Goat Carcase Frozen.** This standard applies to frozen, bone in, skin off, carcasses of the caprine species goat.

20. **Quality.** The Goats shall be of First Quality and the carcasses derived from Kid, Capra, Doe or Wether animals that have been certified fit for human consumption by the relevant inspecting Authority.

21. **Fat Class.** The depth of fat on the carcasses shall be not less than 5mm and not more than 10mm.
22. **Packaging.** Each carcase shall be wrapped in a suitable plastic film and overwrapped in new stockinette. Alternatively the carcase may be dissected into primal joints, wrapped in a suitable plastic film and packed in a transit carton.

GENERAL

23. The product shall be produced to a commercial standard as agreed with the Authority.
24. Meat shall be supplied from approved countries in prior agreement with the Authority.
25. Meat shall be prepared and frozen in accordance with best commercial practice. Joints and chops prepared and packed in the UK from imported frozen meat shall be maintained in a frozen state during storage, cutting, packing and delivery.
26. When thawed the meat shall have a freshly prepared red meat appearance with minimal drip loss.
27. When prepared and cooked in accordance with culinary best practice the meat shall have an attractive aroma and appearance. The meat should be tender, not tough or stringy and have a good flavour characteristic of the product.
28. The carcasses and finished products shall be of good quality, in sound condition and free from taint, rancidity, bruising, abnormality, malodour, off flavours, and foreign bodies.
29. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
30. The product shall be supplied in commercial packaging. The joints shall be supplied vacuum packed or individually polythene wrapped unless otherwise stated. Alternative forms may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.
31. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
32. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
33. When stored in accordance with the instructions of the manufacturer the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 3 - PORK

CATEGORY	TYPES
PORK	LEG BONELESS
	SHOULDER BONELESS
	LOIN CHUMP ON
	LOIN BONELESS
	CHOPS
	FILLET
	BELLY
	SPARE RIBS
	DICED

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Beef and Pig Carcase Classification (England) Regulations 2010.
 - b. Council Regulation (EC) No 1234/2007 - Specific Provisions for Certain Agricultural Products.
 - c. Commission Regulation (EC) No 1249/2008 - Classification of Beef, Pig and Sheep Carcases.
 - d. Council Directive 2008/120/EC - Minimum Standards for the Protection of Pigs.
 - e. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - f. British Meat Processors Association (BMPA) Module 1 - BMPA Pig Welfare and Slaughter.
 - g. British Meat Processors Association (BMPA) Module 2 - BMPA Quality Assured Pork (BQAP).
 - h. AHDB - Meat Purchasing Guide - Quality Standard - Beef, Veal, Lamb and Assured Pork (AHDB MPG QS).
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The meat supplied shall conform to the following quality standards:
 - a. **UK & EU.** The British Meat Processors Association - British Quality Assured Pork.
 - b. **Elsewhere.** Pork obtained from other sources shall be equivalent to the quality standards described above.
 - c. **Carcase Quality/Grade.**

UK & EU	Quality
Pork	The carcass should have an Introscope P2 back fat probe measurement not greater than 12mm (any other method of classification used should equate to this standard).

5. **Carcass Weights.** The meat shall be derived from carcasses in the following hot standard carcass weight ranges:

Meat	Carcass Weight Range
Pork (head on)	70kg - 90kg

6. **Jointed Meat.** Primal and sub-primal joints shall be supplied boneless and shall be prepared from carcasses conforming to the quality standards and weight ranges detailed above.

7. In the preparation of the boneless joints all bones and associated cartilage, visible blood clots and loose fat (including pelvic, lumbar, kidney and flank fat) shall be removed together with such tendons and ligaments as are accessible without unnecessary mutilation of the joints. Sub-primal joints shall be prepared by the subdivision of primal joints into equal portions.

DETAILED REQUIREMENTS

8. **Leg Boneless.** The Pork Leg Chump-Off , Rind-On, shall be prepared and boned carefully to avoid unnecessary mutilation of the joint. Preferably the femur should be tunnel boned. Alternatively if the joint is to be slash boned and rolled, netting of the correct diameter for the joint size is to be used to restore the natural shape. The sub-primal joint shall be produced by dividing the prepared joint in half.

- a. Reference: AHDB MPG QS: Leg Roast - Boneless 2001.
- b. Primal Leg Weight Range: 5.00kg -10.00kg.
- c. Sub-Primal Leg Weight Range: 2.50kg - 5.00kg.

9. **Shoulder Boneless.** The Shoulder is separated from the Side (ex head) by a cut perpendicular to the outer skin surface between the 4th and 5th ribs - AHDB MPG QS: Forequarter 1003. The shank and all bones, associated cartilage, tendons, connective gristles, excess fat and visible blood clots shall be removed. The shoulder fat shall not exceed 13mm thickness. The shoulder shall be supplied Rind-On and will be scored, and rolled to produce a compact cylindrical joint, tied with string then enclosed in elasticated netting.

- a. Weight Range: 4.00kg - 6.00kg.

10. **Loin Chump On.** The Loin Bone-In shall be divided from the shoulder by a cut perpendicular to the dorsal vertebrae between the 4th and 5th rib (1cm from the hock rib), with a straight cut approximately 25mm below the round of the aitch bone, and angled to cut between the sacral vertebrae and the coccygeal vertebrae (tail). The length of the rib/tail shall not exceed 50mm from the eye of the loin. The loin shall be supplied as Rindless. The kidney and internal lumbar fat shall be removed cleanly. Back fat shall not exceed 12mm thickness, measured at the junction of the 14th rib and vertebrae. (A sub-primal joint may be produced by dividing the prepared joint in half).

- a. Reference: AHDB MPG QS: Rindless 1011.
- b. Primal Loin Weight Range: 5.00kg - 7.00kg.

11. **Loin Boneless Chump Off.** The Loin shall be prepared in the same manner as paragraph 10. The length of the rib/tail shall not exceed 50mm from the eye of the loin. The loin shall be boned, removing the chump, fillet and internal lumber fat. The loin shall be supplied as Rindless. The boneless loins shall be packed straight, retaining their natural shape. (A sub-primal joint may be produced by dividing the prepared joint in half).

- a. Reference: AHDB MPG QS: Loin Boneless - Rindless 1013.
- b. Weight Range: 4.00kg - 6.00kg.

12. **Pork Chops.** The Loin shall be prepared in the same manner as paragraph 10, the chump shall be removed. The length of the rib/tail shall not exceed 50mm from the eye of the loin. The chops shall be supplied as Rindless. Back fat shall not exceed 12mm thickness. The chops shall be cut to a uniform thickness of 18mm. The packs will contain chops in the proportions in which they naturally occur in the loin. Irregular shaped chops shall not be included. Chops may be reformed or scatter filled with the maximum number of 30 chops per polythene bag.

- a. Reference: AHDB MPG QS: Chops 3008.
- b. Weight Range: 170g -190g (Target 180g).

13. **Pork Fillet Whole.** The Fillet shall be removed in one piece from the undivided chump and loin and may have the "chain" still attached. Any other surface fat shall be trimmed to a maximum thickness of 5mm. The fillets shall be individually vacuum packed.

- a. Reference: AHDB MPG QS: Fillet Tenderloin 3017.
- b. Weight Range: 300g - 500g.

14. **Belly Bone In.** The Belly shall be a square cut and supplied as Rind-On. Dissection shall take place between the 5th and 6th rib with the separation from the loin being made by a clean cut parallel with the chine and from the chump end not more than 50mm from the last costal cartilage. All flare fat shall be removed. When viewed from the shoulder end the Visual Lean shall be not less than 70%.

- a. Reference: AHDB MPG QS: Belly 1014.
- b. Weight Range: 3.00kg - 4.25kg.

15. **Spare Ribs.** The Spare Ribs shall consist of the intact rib bones and related intercostal meat prepared from sheet boned belly pork, with the sternum removed. The pork spare ribs shall be supplied in an interleaved polythene layer pack, with bulk polythene over wrap.

- a. Reference: AHDB MPG QS: Spare Ribs - Belly 3020.
- b. Weight Range: 160g - 200g.

16. **Diced Pork.** The product shall be prepared from the leg and chump, which will produce a satisfactory end product. All bones, cartilages, large blood vessels, glands, skin (rind) and meat with dark discolouration will be removed. Surface and seam fat will not exceed 10mm thickness and visual fat content will not exceed 10% (not less than 90% Visual Lean). The resultant meat will be hand or machine diced into 20 - 25mm cubes. The cubes of diced pork shall be packed in a suitable food grade plastic film bag and securely sealed. The size of pack shall be agreed with the Authority.

- a. Reference: AHDB MPG QS: Dice - Leg 4001.

GENERAL

17. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of the BMPA standards.

18. Meat shall be supplied from approved countries in prior agreement with the Authority.

19. Meat shall be prepared and frozen in accordance with best commercial practice. All products prepared and packed in the UK from imported frozen meat shall be maintained in a frozen state during storage, cutting, packing and delivery.

20. The carcasses and finished products shall be of good quality, in sound condition and free from taint, rancidity, bruising, abnormality, malodour, off flavours and foreign bodies.

21. When thawed the meat shall have a freshly prepared red meat appearance with minimal drip loss.

22. When prepared and cooked in accordance with culinary best practise the meat shall have an attractive aroma and appearance. The meat should be tender, not tough or stringy and have a good flavour characteristic of the product.

23. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

24. The product shall be supplied in commercial packaging. The joints shall be supplied vacuum packed or individually polythene wrapped unless otherwise stated. Alternative forms may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.

25. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

26. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

27. When stored in accordance with the instructions of the manufacturer. The minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 4 - MINCED MEATS

CATEGORY	TYPES
BEEF	BLOCK FROZEN
	FREE FLOW
LAMB	BLOCK FROZEN
	FREE FLOW

- This is the minimum quality standard to be applied to the products listed above.

QUALITY

- Reference Literature:
 - Regulation (EC) No 853/2004 - Hygiene Rules for Food of Animal Origin.
 - Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - AHDB - Meat Purchasing Guide - Quality Standard - Beef, Veal, Lamb and Assured Pork (AHDB MPG QS).
 - Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines for the Use of the Term "Halal".
- Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

- This standard also applies to the selected range of products where the requirements of the Islamic Sharia Law state that all meat is to be obtained from Halal sources. The abattoir must have the facilities and personnel to undertake the correct Halal slaughter of the animals.
- In the preparation and processing the meat shall be blended with the other ingredients, using appropriate equipment, to give a mixture of uniform composition and the required texture, and should be handled and kept in such a manner as to prevent all cross contact, contamination or mixing of Halal foods with non-Halal (Haram) food.

BLOCK FROZEN MINCED MEAT - PREPARATION

- Beef Mince shall be prepared from fresh chilled beef in a combination of cuts that may include trimmings but shall exclude head meat (with the exception of the masseter muscles), offal, or animals of poor quality or condition and meat from mature bulls. Lamb Mince shall be prepared from fresh chilled lamb. All additives are prohibited, including alternative protein materials, phosphates, blood, blood plasma, ice and water. Mechanically Recovered Meat (MRM), Mechanically Separated Meat (MSM), Mechanically Deboned Meat (MDM) shall not be used. The meat shall be free from disease, bruising or spoilage and shall be fresh and bright in appearance at all stages of processing.

7. The meat shall be trimmed free from all bones, cartilage, ligament, yellow fat and minced to achieve a Visual Lean meat content of 90%. The total fat content of the minced beef and lamb shall not exceed 19% by weight when determined by laboratory chemical analysis using certified methods.

8. The final product shall have a fresh meat colour and uniform consistency with no stringy meat pieces and an even distribution of fat blended into the minced meat.

a. Reference: AHDB MPG QS: Beef Mince B004.

b. Reference: AHDB MPG QS: Lamb Mince L002.

FREE FLOW FROZEN MINCED MEAT - PREPARATION

9. This product shall be manufactured from block frozen beef meat or lamb that has been prepared from fresh chilled meat of the same quality and type as specified above. The block frozen meat shall be not more than 12 months of age from the original date of freezing when it is used for the manufacture of the frozen free flow minced meat product.

10. The final product shall be granular and free flowing with a fresh bright meat colour, uniform consistency with no stringy meat pieces and an even distribution of fat blended into the minced meat.

GENERAL

11. The product shall be produced to a commercial standard as agreed with the Authority.

12. The preparation and processing of these products shall be in accordance with best commercial practice.

13. To ensure the thorough blending of fat and lean meat the raw material will be put through a double mince process using a final plate size of 3mm - 6mm.

14. The finished product shall be of good quality, in sound condition and free from taint, rancidity, malodour, off flavours and foreign bodies.

15. When prepared in accordance with the manufacturer's instructions the aroma and flavour should be characteristic of the product. The texture of the cooked product should be firm but not rubbery, succulent and not dry with a minimal amount of fat cook out. The minced meat should not leave a greasy mouth feel.

16. The production process shall include detection methods to eliminate or reduce the risk of foreign body contamination, particularly plastic and entrapped polythene in the product.

17. All materials and articles used in the production and packaging of the products shall comply with the requirements of UK/EU legislation.

18. The product shall be supplied in commercial packaging. The products shall be supplied vacuum packed or individually polythene wrapped unless otherwise stated. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.

19. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
20. The product must immediately after production be frozen to an internal temperature of -18°C and thereafter maintained at this temperature during storage and distribution.
21. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
22. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 5 - BEEFBURGERS

CATEGORY	TYPE
BEEFBURGERS	113g

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Products Containing Meat etc. (England) Regulations 2014.
 - b. Regulation (EC) No 853/2004 - Hygiene Rules for Food of Animal Origin.
 - c. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - d. AHDB - Meat Purchasing Guide - Quality Standard - Beef, Veal, Lamb and Assured Pork (AHDB MPG QS).
 - e. Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines on the Use of the Term "Halal".
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

4. This standard also applies to the selected range of products where the requirements of the Islamic Sharia Law state that all meat is to be obtained from Halal sources. The abattoir must have the facilities and personnel to undertake the correct Halal slaughter of the animals.
5. In the preparation and processing the meat shall be handled and kept in such a manner as to prevent all cross contact, contamination or mixing of Halal foods with non-Halal (Haram) food.

PREPARATION

6. The Beefburgers shall be prepared to the manufacturer's own recipe and shall have a minimum meat content of 80%. Mechanically Recovered Meat (MRM), Mechanically Separated Meat (MSM), Mechanically Deboned Meat (MDM) shall not be used. The meat shall be free from disease, bruising or spoilage and shall be fresh and bright in appearance at all stages of processing. Alternative quality standards shall not be supplied unless previously approved by the Authority.
7. Beefburgers may contain onions. Where onions are included in the recipe they may be added in the form of freshly prepared onion or dried kibbled onion. The onion used shall be of good quality.
8. The meat shall be blended with the other ingredients, using appropriate equipment, to give a mixture of uniform composition and the required texture. This mixture shall be moulded into flat, circular, patties to provide Beefburgers of uniform thickness, diameter and weight approved by the Authority.

- a. Reference: AHDB MPG QS: Quality Standard Mark Burgers/Mince B005.
- b. Weight Range: 113g +/-5g.

9. All the ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

10. When prepared in accordance with the manufacturer's instructions weight loss and shrinkage during cooking shall be minimal. When cut, the texture shall be firm and tender not rubbery. The colour should be attractive and the cooked aroma appetising. The mouth feel will be tender and moist but not greasy with good meaty flavours enhanced by the seasonings. It should not be over seasoned.

GENERAL

11. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

12. Where appropriate the Authority will seek to select products with lower salt and fat content.

13. The production process shall include detection methods to eliminate or reduce the risk of foreign body contamination, particularly plastic and entrapped polythene within the product.

14. The finished product shall be of good quality, in sound condition and free from taint, rancidity, malodour, off flavours and foreign bodies.

15. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

16. The product shall be supplied in commercial packaging. The beefburgers shall be bulk packed with interleaved layers of polythene and over wrapped in polythene. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.

17. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

18. The finished product shall have undergone a quick freezing process and be stored and maintained at a temperature of no higher than -18°C. There must be a procedure for monitoring and recording the temperature of the products during storage and distribution.

19. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

20. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 6 - SAUSAGE AND SAUSAGE MEAT

CATEGORY	TYPE
SAUSAGE	PORK
	PORK and BEEF
	PORK and LEEK
	BEEF
SAUSAGE MEAT	PORK
SPECIALITY SAUSAGE	CUMBERLAND RING
	FRANKFURTER
	BRATWURST
	BLACK PUDDING
VEGETARIAN SAUSAGE	QUORN

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Products Containing Meat etc. (England) Regulations 2014.
 - b. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - c. British Meat Processors Association (BMPA) Module 5 - BMPA Quality Assured Pork Sausage.
 - d. Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines on the Use of the Term "Halal".
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

4. This standard also applies to the selected range of products where the requirements of the Islamic Sharia Law state that all meat is to be obtained from Halal sources. The abattoir must have the facilities and personnel to undertake the correct Halal slaughter of the animals.
5. In the preparation and processing the meat shall be blended with the other ingredients, using appropriate equipment, to give a mixture of uniform composition and the required texture, should be handled and kept in such a manner as to prevent all cross contact, contamination or mixing of Halal foods with non-Halal (Haram) food.
6. The finished sausage must not contain any pork elements, alcohol or other intoxicants.

PREPARATION

7. The sausages and sausage meat shall be prepared to the manufacturer’s own recipe and shall consist of skeletal meat. Mechanically Recovered Meat (MRM), Mechanically Separated Meat (MSM), Mechanically Deboned Meat (MDM) shall not be used.

FINISHED PRODUCT

8. The minimum meat content shall be in accordance with legislative requirements. In order to improve the quality of the individual commodities the Authority expects products with a higher meat content to be supplied, subject to contract agreement.

PRODUCT	MINIMUM MEAT CONTENT
PORK SAUSAGE	42%
PORK AND BEEF SAUSAGE	30%
PORK AND LEEK	42%
PORK SAUSAGE MEAT	42%
BEEF SAUSAGE	30%
CUMBERLAND RING	32%
FRANKFURTER	30%
BRATWURST	32%

9. The quality of meats used shall consist entirely of uncured, sound, wholesome, skeletal meats trimmed free of bone, tendons, rind and substantially be free from gristle.

10. The use of natural sausage skins (the large or small intestine) or collagen casings for the production of sausage, sausage meat and speciality sausage, (with the exception of the vegetarian product) is acceptable. Where natural or collagen casings are used in the production of Halal products they should be supplied from a Halal certified source.

11. The sausage should not split when prepared in accordance with the manufacturer’s instructions. There should be a small amount of fat released during cooking but this should not be excessive. There should be a minimal amount of shrinkage during cooking.

12. The texture of the cooked product should be firm but not rubbery, succulent and not dry, mealy or leave a greasy mouth-feel. The aroma and flavour should be characteristic of the product as described by the manufacturer.

SPECIALITY SAUSAGE

13. **Cumberland Ring.** The product shall contain pork and be prepared to the manufacturers own recipe. The sausage should not split when prepared in accordance with the manufacturer’s instructions. There should be a small amount of fat released during cooking, with a minimal amount of shrinkage. The texture of the cooked product should be firm but not rubbery, succulent and not dry, mealy or leave a greasy mouth-feel. The aroma and flavour should be characteristic of the product as described by the manufacturer. The finished product shall be formed into a ring shape typical of the product type.

14. **Frankfurter.** The Frankfurters shall be made from Pork and Chicken. The Frankfurters will be approximately 15cms to 20cms in length with uniform thickness and must be suitable for catering use as “hot dogs”. They can be skinless, or packed in a natural or collagen casing. The finished product when prepared in accordance with the manufacturer’s instructions should have an appetising smoky aroma and flavour, with a firm texture that retains its shape and breaks cleanly if snapped.

15. **Bratwurst.** The Bratwurst shall be made from finely chopped pork, heavily seasoned with spices and seasonings to provide a distinctive flavour characteristic of this product. Bratwurst will be approximately 15cms to 20cms in length with uniform thickness. Natural or collagen casings are acceptable. The finished product when prepared in accordance with the manufacturer’s instructions should retain its shape during cooking and have an appetising aroma with spicy flavours with a firm texture.

16. **Black Pudding.** The product shall consist of pigs blood mixed with very small pieces of pork fat and blended with oatmeal and seasonings in proportions determined by the manufacturer. The small pieces of fat shall be visible and evenly distributed. The black pudding shall be packed in a synthetic casing to form a slicing roll. The product shall be suitable for slicing and frying without disintegrating in the pan and when served after cooking. The cooked product shall have an appetising aroma, firm but not a rubbery texture, moist but no greasy mouth-feel and colour typical of the product type.

VEGETARIAN SAUSAGE

17. **Quorn.** The Vegetarian sausage is a meat replacement product. These shall be made from mycoprotein and other ingredients that are suitable for vegetarians. The Authority will consider alternative forms of vegetable protein(s) to manufacture Vegetarian sausage. The cooked product when prepared in accordance with the manufacturer’s instructions shall replicate the texture and taste of a meat sausage as accurately as possible. The texture of the cooked product should be firm but not rubbery, succulent and not dry or mealy. The aroma and flavour should be characteristic of the product as described by the manufacturer.

GENERAL

18. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of the BMPA standards. Any included additives shall comply with the requirements of UK/EU legislation.

19. Preparation and processing of these products shall be in accordance with best commercial practice.

20. The production process shall include detection methods to eliminate or reduce the risk of foreign body contamination, particularly plastic and entrapped polythene within the product.

21. The finished product shall be of good quality, in sound condition and free from taint, rancidity, malodour, off flavours and foreign bodies.

22. All materials and articles used in the production and packaging of the products shall comply with the requirements of UK/EU legislation.

23. The product shall be supplied in commercial packaging. The products shall be supplied polythene wrapped unless otherwise stated. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from “freezer burn”, contamination and physical damage.
24. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
25. The finished product shall have undergone a quick freezing process and be stored and maintained at a temperature of no higher than -18°C. There must be a procedure for monitoring and recording the temperature of the products during storage and distribution.
26. Where items are supplied as an ambient product, e.g. processed vacuum packed sausages, they shall be stored and maintained in accordance with the manufacturer’s recommendations.
27. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
28. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 7 - BACON

CATEGORY	TYPES
GAMMON	WHOLE/SUB-PRIMAL SMOKED
	WHOLE/SUB-PRIMAL UNSMOKED
	STEAKS
BACK	SLICED UNSMOKED
	SLICED SMOKED
MIDDLE	SLICED UNSMOKED
HAM HOCK	UNSMOKED

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Council Directive 2008/120/EC - Minimum Standards for the Protection of Pigs.
 - b. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - c. British Meat Processors Association (BMPA) Module 3 - BMPA Quality Assured Bacon.
 - d. AHDB - Meat Purchasing Guide - Quality Standard - Beef, Veal, Lamb and Assured Pork (AHDB MPG QS).
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

PREPARATION

4. Sides of Bacon shall be prepared from Pork carcasses with minimum damage to the lean and fatty tissues. All prepared meats for curing shall be clean free of blood, bruising, bone splinters and dust, loose pieces of meat or glands.
5. Primal, sub-primal and sliced bacon shall be prepared from bacon sides that are selected from carcasses within the following weight ranges of 65kg - 85kg.
6. The P2 fat measurement shall be a maximum of 12mm.
7. The Bacon shall be evenly cured and smoked where appropriate.
8. Sub-primal joints shall be prepared by the subdivision of primal joints into equal portions.

DETAILED REQUIREMENTS

9. **Sliced Middle Bacon.** This product shall be derived from Middle Boneless after removing the rind, with a maximum back fat depth of 10mm over the eye muscle (*M.longissimus dorsi*).

10. **Sliced Back Bacon.** The product shall be prepared from Back Boneless after removing the rind, with a maximum back fat depth of 12mm over the eye muscle (*M.longissimus dorsi*), by a straight cut down the centre, parallel with the vertebral column (chine). The flank end shall be removed from the streaky within 127mm from the last costal rib or cartilage. Shall be a maximum length of 200mm +/-10mm.
- a. Reference: AHDB MPG QS: Back Bacon - Rindless 6001.
11. The net weight range of individual rashers shall be between 70g and 100g for sliced middles and a proportionate weight for sliced back bacon. Packs shall contain either whole sliced middle rashers or sliced back rashers with a thickness of 4mm +/-0.2mm.
12. **Gammon.** The Gammon can be Unsmoked and/or Smoked and be supplied either Whole or as a Sub Primal joint. It shall be separated from the side by a straight cut at right angles to the sacral vertebrae (chine), 25mm - 30mm from the rounded end of the femur. The Gammon shall have a maximum back fat depth of 12mm measured on the topside muscle.
- a. Reference: AHDB MPG QS: Gammon - Whole 6006 or Gammon Smoked - Whole 6007.
 - b. Weight Range: 7.00kg - 10.00kg.
 - c. Sub-Primal Weight Range: 3.50kg - 5.00kg.
13. **Gammon Steaks (Horseshoe).** These shall be prepared and cut from a boneless gammon meeting the quality standard defined at paragraph 12. The knuckle, bones slipper and corner shall be removed. The femur shall be removed by tunnel boning. The steaks shall be cut across the grain and be uniform in thickness, cleanly sliced and not ragged.
- a. Reference: AHDB MPG QS: Gammon Steaks 6005.
 - b. Weight Range: 170g +/-20g.
14. **Ham Hock.** (1) Forend - Prepared from the remaining portion of the Forend after removing the Collar (2) Hind Hock - Prepared from the Hind Leg by removing the Trotter and separating the Hock from the Leg by a cut through the knee joint between the Femur and Tibia & Fibia.
- a. Weight Range: 1.00kg - 1.50kg.

GENERAL

15. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
16. The Bacon shall be supplied from approved countries in prior agreement with the Authority.
17. The bacon shall be frozen or chilled in accordance with best commercial practice and subsequently be stored and supplied in a frozen or chilled condition as required by the Authority.

18. The salt content of the prepared bacon shall be within the range of 2% - 5% of product weight. When in the fresh state the final product shall have a natural colour consistent with the product.
19. The product shall be of good quality, in sound condition and free from taint, rancidity, bruising, abnormality, malodour, off flavours and foreign bodies.
20. The frozen bacon shall exhibit no evidence of defrosting, re-freezing or freezer burn on delivery. The thawed product shall retain the fresh natural colour.
21. When cooked the product shall have an attractive appearance and aroma with a firm tender texture possessing flavour characteristics typical of the product. Smoked bacon shall have a dry surface and unsmoked bacon shall not exhibit signs of excessive brine content, usually indicated by the amount of water leeching out.
22. All materials and articles used in the production and packaging of the products shall comply with the requirements of UK/EU legislation.
23. The product shall be supplied in commercial packaging. The products shall be supplied vacuum packed unless otherwise stated. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.
24. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
25. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
26. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 8 - POULTRY and POULTRY PRODUCTS

CATEGORY	TYPES
CHICKEN CARCASSES CHICKEN PORTIONS	OVEN READY
	BREASTS - IQF
	THIGHS - IQF
	DRUMSTICKS - IQF
TURKEY CARCASSES TURKEY PORTIONS	OVEN READY
	BREASTS - IQF
DUCK PORTIONS	BREASTS - IQF
PROCESSED CHICKEN PRODUCTS	STEAK SPICY COATED
	GOUJONS SOUTHERN FRIED
	WINGS OF FIRE
	NUGGETS
	KIEV
PROCESSED TURKEY PRODUCTS	CROWN COOKED
	BURGERS CRISPY
	LEMON & PEPPER ESCALOPE

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Poultrymeat (England) Regulations 2011.
 - b. Commission Regulation (EC) No 543/2008 - Marketing Standards for Poultrymeat.
 - c. Commission Regulation (EC) No 508/2009 - Marketing Standards for Poultrymeat.
 - d. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - e. Codex Alimentarius Guidelines CAC/GL 24 - General Guidelines on the Use of the Term "Halal".
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

HALAL MEATS

4. This standard also applies to the selected range of products where the requirements of the Islamic Sharia Law state that all meat is to be obtained from Halal sources. The abattoir must have the facilities and personnel to undertake the correct Halal slaughter of the animals.

5. In the preparation and processing the meat shall be handled and kept in such a manner as to prevent all cross contact, contamination or mixing of Halal foods with non-Halal (Haram) food.
6. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
7. The minimum criteria for Class A carcasses are that they should be:
 - a. Intact, taking into account the presentation.
 - b. Clean, free from any visible foreign matter, dirt or faecal matter.
 - c. Free of any abnormal odour.
 - d. Free of visible bloodstains unless small and unobtrusive.
 - e. Free of protruding broken bones.
 - f. Free of severe contusions (bruising).
8. In addition to the above criteria, poultry carcasses and portions should satisfy the following conditions:
 - a. They shall be of good conformation. The flesh shall be plump; the breast well developed, broad long and fleshy, and the legs shall be fleshy. On chickens, young ducks or ducklings and turkeys there shall be a thin regular layer of fat on the breast, back and thighs.
 - b. A few small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, rump, foot joints and wing tips. In the case of boiling fowl, ducks, turkeys and geese, a few may also be present all over the carcass.
 - c. Some damage, contusion and discoloration, is permitted provided that it is small and unobtrusive, and not present on the breast or legs. The wing tips may be missing. A slight redness is permissible in the wing tip follicles.
 - d. There shall be no traces of freezer-burn except those that are incidental, small and unobtrusive, and are not present on the breast or legs.
 - e. Where poultry items have undergone a further process they shall be to the manufacturers specifications.
9. The prepared carcasses shall be Grade A. All carcasses shall be prepared from freshly slaughtered poultry and shall be cleanly eviscerated and dressed ready for cooking. Prepared carcass weights shall be in accordance with the Food Supply Contract Commodity List.
10. Ready basted carcasses shall not be supplied unless approved by the Authority.

11. When thawed, the meat shall be characteristic in appearance and consistent in colour. During cooking, weight loss and shrinkage shall be minimal, whilst the aroma and flavour shall be attractive, appetising to the palate and typical of the quality required.

Portion Quality

12. Portions should be prepared from Grade A carcasses or downgraded Grade A carcasses (Grade B) that do not exhibit evidence of bruising, abnormality, damage, discolouration or other defects.

13. The portions shall be cleanly cut from the carcasses and trimmed to meet the Authority's requirement.

14. The portions shall be supplied as an Individual Quick Frozen (IQF) product to facilitate ease of separation for the end user.

15. All portions (breasts, boneless thighs, and drumsticks) shall be prepared in accordance with best commercial practice to the weight range specified by the Authority.

16. The freshly cooked poultrymeat when prepared in accordance with the manufacturer's recommendation shall have an appetising aroma and appearance with firm, tender, succulent textures and good flavour.

PROCESSED CHICKEN and TURKEY PRODUCTS

17. These products shall be prepared from poultrymeat of the same quality and marketing standards as defined above.

18. Products described as "diced" or as "nuggets" will be prepared from white meat and provide even cube sizes approximately 20mm (+/-5mm). Cooked diced poultrymeat shall retain its shape when prepared in accordance with the manufacturer's recommendations.

19. When coatings are used in the preparation of the product they shall be evenly applied and cover the entire surface of the product.

20. The colour, aroma, and flavour of the product when prepared in accordance with the manufacturer's instructions shall have all the characteristics of the product described. The product shall retain its shape.

GENERAL

21. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

22. Meat shall be supplied from approved countries in prior agreement with the Authority.

23. The product shall be prepared and frozen in accordance with best commercial practice. Where products are supplied Quick-Frozen they shall have undergone a quick freezing process and be maintained at a temperature of no higher than -18°C. There must be a procedure for monitoring and recording of the temperature during storage and distribution.

24. The Poultry meat and other ingredients used in the preparation of the product shall be of good quality, in sound condition and free from taint, rancidity, bruising, abnormality, malodour, off flavours and foreign bodies.
25. Water which is added as an ingredient to the frozen or quick frozen chicken carcasses shall be declared in the list of ingredients, unless it does not exceed 5% of the finished product.
26. All materials and articles used in the production and packaging of the products shall comply with the requirements of UK/EU legislation.
27. The product shall be supplied in commercial packaging. The products shall be supplied vacuum packed or individually polythene wrapped unless otherwise stated. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from “freezer burn”, contamination and physical damage.
28. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
29. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
30. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 9 - OFFAL

CATEGORY	TYPES
OX	KIDNEY
CALF	LIVER
LAMB	KIDNEY
	LIVER

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - b. AHDB - Meat Purchasing Guide - Quality Standard - Beef, Veal, Lamb and Assured Pork (AHDB MPG QS).
 - c. The Handbook of Australian Meat (HAM).
 - d. The New Zealand Meat Guide - Beef and Lamb NZ (NZMSG).
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

DETAILED REQUIREMENTS

4. **Ox Kidney.** The kidney is prepared by removal of of the blood vessels and ureter at their point of entry. The kidney capsule is removed and the fat in the renal hilus is partially removed.
 - a. Reference: AHDB MPG QS: Ox Kidney B001, HAM: 6090, NZMSG: 0140.
5. **Calf Liver.** The complete liver with portal lymph glands retained, gall bladder and all fat removed.
 - a. Reference: AHDB MPG QS: Calf Liver V001, HAM: V6530.
6. **Lamb Kidney.** The whole enucleated (skinned) kidney with blood vessels removed.
 - a. Reference: AHDB MPG QS: Lamb’s Kidney L001, HAM: 7040, NZMSG: 0240.
7. **Lamb Liver.** The complete liver with portal lymph glands retained, gall bladder and all fat removed.
 - a. Reference: AHDB MPG QS: Lamb’s Liver L001, HAM: 7030, NZMSG: 0230.

GENERAL

8. The product shall be produced to a commercial standard as agreed with the Authority.
9. Offal shall be supplied from approved countries in prior agreement with the Authority.
10. Offal shall be prepared and frozen in accordance with best commercial practice. All products prepared and packed in the UK from imported frozen offal shall be maintained in a frozen state during storage, cutting, packing and delivery.
11. The offal shall be of a bright, natural colour and have a normal appearance and texture consistent with a product derived from a healthy animal.
12. The finished products shall be of good quality, in sound condition and free from taint, rancidity, bruising, abnormality, malodour, off flavours and foreign bodies.
13. When thawed the Offal shall have a fresh appearance with minimal drip loss.
14. When prepared and cooked in accordance with culinary best practice the Offal shall have a natural aroma and appearance. The product should be tender, not tough and tender and have a good flavour characteristic of the product.
15. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
16. The product shall be supplied in commercial packaging. The Offal shall be supplied vacuum packed or suitably wrapped in a plastic film unless otherwise stated. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.
17. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
18. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
19. When stored in accordance with the instructions of the manufacturer the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 10 - QUICK-FROZEN FISH and FISH PRODUCTS

CATEGORY	TYPE
ROUND COLDWATER FISH	COD (PLAIN FILLET, BATTERED,)
	HADDOCK (PLAIN FILLET, SMOKED, BATTERED, CRUMBED)
	HAKE (PLAIN FILLET)
	TROUT
FLAT COLDWATER FISH	PLAICE (PLAIN, BREADED)
	HALIBUT (STEAKS)
KIPPERS	BONED
MACKEREL	SMOKED
SALMON	STEAKS
TUNA	STEAKS
SEA TROUT	STEAKS
CRUSTACEANS: WARM WATER or COLDWATER	PRAWN (INCLUDING KING PRAWN) SCAMPI
FISH BASED PRODUCTS	FISH FINGERS, FISHCAKES, FISH GOUJONS, SEA FOOD MIX

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Fish Labelling Regulations 2013.
 - b. Council Regulation (EEC) No 103/76 - Marketing Standards for Certain Fresh or Chilled Fish.
 - c. Council Regulation (EC) No 2406/96 - Marketing Standards for Fishery Products.
 - d. Council Regulation (EC) No 104/2000 - Fishery and Aquaculture Products.
 - e. Codex Stan 92 - Standard for Quick Frozen Shrimps or Prawns.
 - f. Codex Stan 165 - Standard for Quick Frozen Fish Blocks of Fish Fillets, Minced Fish Flesh and Mixtures of Fillets and Minced Fish Flesh.
 - g. Codex Stan 166 - Standard for Quick Frozen Fish Sticks (Fish Fingers) Fish Portions and Fish Fillets Breaded or in Batter.
 - h. Codex Stan 190 - General Standard for Quick Frozen Fish Fillets.
 - i. Codex Alimentarius CAC/GL 31 - Guidelines for the Sensory Evaluation of Fish and Shellfish in Laboratories.
 - j. Defra - Guidance Notes on Fish Labelling Legislation.
 - k. The Seafood Guide - Guide for Chefs, Caterers and Retailers.

3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

ROUND COLDWATER FISH FILLETS

4. All fillets shall be prepared from fresh, sea frozen or factory frozen fish that exhibit the quality characteristics of whole fresh fish. The eyes should appear bright and clear, the gills should be reddish and the skin moist with tightly adhering, shiny scales. There should be no discolouration of the belly flap or sliming on the skin. The flesh will be firm, give slightly when pressed with a finger, then spring back into shape and have no fish odour.

5. The fillets shall be free of bones, except pin bones and shall be reasonably uniform in size. The flesh shall be free from bruises, blood clots and discoloration materially affecting the appearance of the fish. In all fillets, the belly-wall shall be trimmed in accordance with good commercial practice so that thin, irregular or inedible portions are removed. Prepared fillets will be cleanly cut, not ragged and whether fresh or previously frozen shall be moist with flaked translucent flesh.

6. All portions shall be graded and prepared to ensure that the individual net weight of the fillet is consistent with the weight range specified in the Food Supply Contract Commodity List.

7. The Acceptable Quality Level (AQL) shall be 6.5% and the Authority will adopt the sampling scheme, inspection methods, defect classifications and tolerance levels defined in the Codex Standard.

FLAT COLDWATER FISH FILLETS

8. The fillets shall appear fresh and wholesome, with a fresh odour and good colour characteristic of the species. The fillets shall be clean cut with excessive 'lap' removed, and be reasonably firm.

9. Fillets that are derived from "spent" fish with watery textures or jellied tissues are not acceptable.

10. The pack shall consist of light and dark fillets in equal proportions with a tolerance of 10% based on the number of fillets in a case.

11. All portions shall be graded and prepared to ensure that the individual net weight of the fillet is consistent with the weight range agreed by the Authority and listed in the Food Supply Contract Commodity List.

SMOKED FISH and SMOKED FISH FILLETS

12. The smoked fish shall be of even colour and size. The fillets may be lightly dyed or kiln smoked. The finished product shall be free from smuts and discolouration. No broken pieces shall be present.

13. When allowed to thaw naturally the fish shall have a characteristic fresh appearance with a mild, fresh, smoked flavour and exhibit typical sensory profile characteristics of good quality cured and smoked fish.

KIPPER FILLETS

14. Boned Kipper fillets shall be prepared from whole herring that has been split from tail to head, gutted, salted or pickled, and cold smoked. Fillets shall be reasonably uniform in size, the flesh plump and fatty, firm and springy to the touch and of a dark reddish brown colour for dyed kippers or golden brown for un-dyed kippers. The fillets shall have an attractive gloss with some oil showing on the undamaged cut surface with no evidence of black smuts or sliminess and will have a pleasant smoky smell, free from any off odours.

15. The individual net weight of fillets shall be within the weight range specified in the Food Supply Contract Commodity List.

FISH STEAKS

16. The steaks shall be cut from round coldwater or freshwater fish consistent with the quality defined in this standard.

17. The steaks shall be evenly and cleanly cut and the bones left in situ. The individual net weight range of steaks supplied shall be within that specified in the Food Supply Contract Commodity List.

CRUSTACEANS

18. The products shall be prepared from warm-water or freshwater species that meet the quality requirements defined in the Codex Standard.

19. All parts of the shell shall have been removed. The meat should be firm with a pleasant mild sea smell and the tail should be curled, a sign that the crustacean was still alive when it was cooked. The freshness of frozen shrimps and prawns is shown by the bright pinkness of colour and absence of frost on the inside of the packaging or any drying-out of the meat (freezer burn). There shall be no malodour (e.g. ammonia) or discolouration.

20. The size grading (small, medium, large, extra-large or jumbo) shall be within that specified in the Food Supply Contract Commodity List. This will be calculated by the number of prawns or shrimps per kilogram.

FISH PRODUCTS

21. Fish or crustaceans used for the preparation of the fish products, listed in the Food Supply Contract Commodity List, shall be fresh and have the quality characteristics defined in this standard. The quality of fish and raw materials used in the preparation of the products shall comply with the relevant Codex Standards.

22. All ingredients used for the purpose of coating the product (batter, breadcrumb or other coating) shall be of good quality, free from extraneous or deleterious substances and suitable for use in food.

23. Cooking oil used in the process shall also be of good quality vegetable oil, free from any off-flavours, odours or rancidity.

FISH FINGERS

24. These shall be prepared from frozen laminated blocks of round coldwater white fish species using fish fillets, fillet pieces or minced fish or combinations of these as ingredients.
25. The fish fingers shall be rectangular in shape cut from a frozen block.
26. As an average of 10 fish fingers the minimum fish content shall not be less than 35% of the declared net weight.
27. The product shall not be misshapen and double or bent fingers shall be absent. The coating shall be of an even thickness and shall be free of enrobing defects.

FISH CAKES

28. Fish cakes as specified in the Food Supply Contract Commodity List shall be derived from traditional white fish or prawns as agreed with the Authority.
29. Fish cakes shall be prepared from fresh or frozen round coldwater white fish species using fish fillets, fillet pieces or minced fish or combinations of these as ingredients.
30. Prawn fish cakes shall be prepared from warm-water or freshwater crustaceans that meet the quality requirements defined in the Codex Standard.
31. As an average of 10 fish cakes the minimum fish content shall not be less than 35% of the declared net weight.
32. The fish cake shall be of a uniform thickness and diameter. The coating shall be evenly applied and there shall be no enrobing defects.

BREADED WHITE FISH GOUJONS

33. These shall be prepared from fresh or frozen round coldwater white fish species using fish fillets or fillet pieces, finished with a breaded coating.
34. When cooked in accordance with the manufacturer's instructions, the fish products shall be reasonably firm and have a compact texture with a crisp coating of breadcrumbs. Internally the flesh shall be tender without any evidence of breakdown, voids or disintegration.

SEA FOOD MIX

35. The product shall consist of a variety cooked fish and crustaceans. The size grading and mix shall be agreed with the Authority.

BATTERED AND BREADED FILLETS

36. The fillets shall not be misshapen and shall be made from fish fillets consistent with this standard. The coating shall be of a uniform thickness and applied to ensure that there are no enrobing defects.

37. As an average of 10 breaded portions the coating shall be not less than 45% plus or minus 5% of the net weight of the product.

38. When cooked in accordance with the manufacturer's instructions the fish products shall be reasonably firm and have a compact texture with a crisp coating of batter or breadcrumbs. Internally the flesh shall be tender without any evidence of breakdown, voids or disintegration.

GENERAL

39. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.

40. The standards for quality, freshness and size categories and grading are detailed in paragraph 2. There are three quality levels in the EU scheme, E (Extra), A or B, where E is the highest quality and below B is the level where fish is discarded for human consumption.

41. The fish fillets and fish products shall be of good quality, in sound condition and free from taint, bruising, abnormality, malodour, off flavours and foreign bodies.

42. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

43. The product shall be supplied in commercial packaging. The product can be supplied Block Frozen with an interleaved format to provide a shatter-pack, Individually Quick Frozen (IQF) or Vacuum Packed. Products shall be over-wrapped in a food grade film or packed within a polyethylene bag. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.

44. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

45. The finished product shall have undergone a quick freezing process and be stored and maintained at a temperature of no higher than -18°C. There must be a procedure for monitoring and recording the temperature of the products during storage and distribution.

46. The product shall be labelled with normal commercial markings and in accordance with comply with the requirements of UK/EU legislation.

47. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 11- QUICK-FROZEN VEGETABLES and FRUIT

CATEGORY
QUICK FROZEN VEGETABLES
QUICK FROZEN POTATO PRODUCTS
CHILLED CHIPS
QUICK FROZEN FRUIT

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan 41 - Standard for Quick Frozen Peas.
 - b. Codex Stan 69 - Standard for Quick Frozen Raspberries.
 - c. Codex Stan 110 - Standard for Quick Frozen Broccoli.
 - d. Codex Stan 111 - Standard for Quick Frozen Cauliflower.
 - e. Codex Stan 112 - Standard for Quick Frozen Brussels Sprouts.
 - f. Codex Stan 113 - Standard for Quick Frozen Green Beans and Quick Frozen Wax Beans.
 - g. Codex Stan 114 - Standard for Quick Frozen French Fried Potatoes.
 - h. Codex Stan 320 - Standard for Quick Frozen Vegetables.
 - i. Campden BRI - Quick Frozen Food Specifications.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

PREPARATION

4. The guidelines for the preparation and quality of all Quick Frozen Vegetables/Fruit and Chilled Chips are detailed below:
 - a. **Beans Whole Green** are to be prepared from fresh, clean, sound, succulent pods with strings, stems and stem ends removed, and the pods washed.
 - b. **Beans Sliced Green** as paragraph 4.a with the pods sliced lengthwise or at an angle up to approximately 45° to the longitudinal axis, with a maximum thickness of 7mm.

- c. **Broccoli Florets** are to be prepared from fresh, clean, sound stalks or shoots, which have been sorted, trimmed and washed. The head of the floret should be within the size range of 30mm - 60mm when measured across the transverse section. The length and thickness of the stalk should be in proportion to the size of the floret head.
- d. **Brussels Sprouts Medium** to be prepared from fresh, clean, sound, whole axillary buds of the plant. The buds are trimmed, sorted and washed.
- e. **Carrots Whole Baby** are to be prepared from fresh, clean, sound, roots from which the leaves, green tops, peel and secondary roots have been removed and washed.
- f. **Cauliflower Florets** shall be prepared from clean, sound, compact heads of suitable varieties harvested at an early, even stage of maturity. The head of the floret should be within the size range of 30mm - 60mm when measured across the transverse section. The length and thickness of the stalk should be in proportion to the size of the floret head.
- g. **Corn on the Cob Whole 2 Ear** is prepared from fresh, clean, sound, properly matured whole ears, which are separated from the husk and silk. The minimum length shall be not less than 120mm.
- h. **Mixed Vegetables** are a combined mixture of selected vegetables as agreed with the Authority. The diced vegetables where applicable should have an even cube shape not exceeding 12.5mm.
- i. **Parsnips** are prepared from fresh, clean, sound, roots from which the leaves, green tops, peel and secondary roots have been removed. They can be whole, halved or quartered.
- j. **Peas Choice** to be prepared from fresh, clean, sound, succulent pods. The peas shall be sorted, free flowing, fresh, clean, sound, whole, mature seeds, and any suitable dark seeded variety may be used.
- k. **Peas Garden Premium** to be prepared from fresh, clean, sound, succulent pods. The peas shall be sorted, free flowing, fresh, clean, sound, whole, immature seeds, and any suitable dark seeded variety may be used.
- l. **Peppers Sliced Mixed** prepared from fresh, clean, whole peppers, stalk and inners removed, sliced length ways.
- m. **Swede Diced** are prepared from fresh, clean, sound roots which have had all the soil removed, washed, and the outer skin removed.
- n. **Sweetcorn Kernels** are prepared from fresh white or yellow varieties. The kernels shall be clean whole sound, succulent, and removed cleanly from the husk and silk.

- o. **Onion Rings Battered** are prepared from fresh, clean, sound, onions from which the outer skin, peel and secondary roots have been removed and washed. They are then sliced to provide an onion ring that has an internal diameter of not less than 7mm and an external diameter of not greater than 38mm, and blanched in edible oil or fat as necessary to achieve satisfactory colour.
- p. **QF Chips 7/16's** a Thin Cut Chip described as "French Fries" and produced from clean, mature, sound potatoes, that will be washed, peeled, cut into strips with practically parallel sides and with smooth surfaces and blanched in edible oil or fat as necessary to achieve satisfactory colour.
- q. **QF Chips 9/16's** described as a Medium Cut Chip and produced from clean, mature, sound potatoes, that will be washed, peeled, cut into strips with practically parallel sides and with smooth surfaces and blanched in edible oil or fat as necessary to achieve satisfactory colour.
- r. **QF Chips "Steak Cut"** a Large Flat Cut Chip produced from clean, mature, sound potatoes, that will be washed, peeled, cut into strips with practically parallel sides having a smooth surface and blanched in edible oil or fat as necessary to achieve satisfactory colour.
- s. **Chips Medium Cut Chilled** manufactured as a chilled product and produced from clean, mature, sound potatoes, that will be washed, peeled, cut into strips with practically parallel sides and with smooth surfaces and blanched in edible oil or fat as necessary to achieve satisfactory colour.
- t. **Potato Croquettes** are produced from clean, mature, graded, sound potatoes. The dimensions of each croquette shall be on an average net weight of 25g, 25mm in diameter and 60mm in length.
- u. **Potato Hash Browns** are produced from clean, mature, graded, sound potatoes. The average net weight per piece will be 43g, and have a dry matter of 32% +/-3%.
- v. **Mini Waffles** are produced from clean, mature, sound potatoes, mixed with the manufacturers ingredients to produce a weight of 15g - 19g per piece.
- w. **Jacket Wedges** are produced from clean, mature, sound potatoes, cut into wedges, and treated as necessary to achieve a satisfactory colour.
- x. **Raspberries** shall be prepared from fresh, clean, sound, ripe and stemmed raspberries of a firm texture.

GENERAL

5. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines or Campden BRI Quick Frozen Food Specifications. Any included additives shall comply with the requirements of UK/EU legislation.
6. The preparation, processing, storage and distribution of the products shall be in accordance with best commercial practice.

7. The product shall be of good quality, in sound condition and free from taint, bruising, malodour, off flavours, extraneous material and foreign bodies.
8. The sensory quality of the products when prepared in accordance with the cooking instructions shall have an acceptable appearance and characteristic colour, good flavour, texture and mouth feel consistent with the product described by the manufacturer.
9. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
10. The product shall be supplied in commercial packaging. The QF Vegetables shall be shall be packed in polythene bags and suitably sealed. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.
11. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
12. The finished product (excluding the Chilled Chips) shall have undergone a quick freezing process and be stored and maintained at a temperature of no higher than -18°C. There must be a procedure for monitoring and recording the temperature of the products during storage and distribution.
13. The chilled product shall be prepared and stored within the temperature range recommended by the manufacturer.
14. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
15. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 12 - ICE CREAM

CATEGORY
ICE CREAM

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Dairy Products (Hygiene) Regulations 1995.
 - b. Commission Regulation (EC) No 2073/2005 - Microbiological Criteria for Foodstuffs.
 - c. Commission Regulation (EC) No 1441/2007 - Microbiological Criteria for Foodstuffs.
 - d. The Health Protection Agency - Guidelines for Assessing the Microbiological Safety of Ready-to-Eat Foods Placed on the Market.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall provide a frozen dessert and comply with The Food Labelling Regulations that set compositional standard for 'ice cream'. The compositional standard only applies to frozen product containing not less than 5% of fat and not less than 2.5% of milk protein and which is obtained by subjecting an emulsion of fat, milk solids and sugar and permitted sweeteners to heat treatment and to subsequent freezing.
5. Ice cream described as 'dairy ice cream' shall have a fat content consisting exclusively of milk fat. 'Non-dairy' ice cream often contains non-milk vegetable fats. The ice cream may contain permitted flavourings and various food additives such as stabilisers and thickeners, to improve the texture.

FINISHED PRODUCT

6. The Ice Cream shall have a bright attractive appearance with the colour, texture, flavour and aroma characteristic of the particular variety or style of product. The product shall be free from large ice crystal formation and excessive shrinkage from the sides of the inner container.
7. Added ingredients such as chocolate chips or fruit pieces shall be well distributed throughout the product.
8. The microbiological standard of the finished product shall meet the minimum microbiological standards as defined in EU legislation.

GENERAL

9. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
10. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
11. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
12. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
13. The product shall be supplied in commercial packaging. The Ice-Cream shall be supplied in a rigid plastic container and adequately sealed. The primary packaging shall be of a grade that adequately protects the contents from “freezer burn”, contamination and physical damage.
14. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
15. The product shall be frozen in accordance with commercial best practice and shall be maintained at a temperature of no higher than -18°C during storage and distribution.
16. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
17. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 13 - FRESH PRODUCE

CATEGORY
VEGETABLES
HARD FRUIT
SOFT FRUIT
SALAD ITEMS
FRESH HERBS
PRE-PREPARED VEGETABLES
PRE-PREPARED FRUIT

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Marketing of Fresh Horticultural Produce Regulations 2009.
 - b. Council Regulation (EC) No 1234/2007 - Specific Provisions for Certain Agricultural Products.
 - c. Commission Implementing Regulation (EU) No 543/2011 - Fruit and Vegetables and Processed Fruit and Vegetable Sectors.
 - d. Commission Implementing Regulation (EU) No 1333/2011 - Marketing Standard for Bananas.
 - e. United Nations Economic Commission for Europe (UNECE) - Marketing Standards for Fresh Produce.
 - f. Defra: Rural Payments Agency - Horticultural Marketing Inspectorate - Horticultural Produce - General Marketing Standards - Interpretive Notes.
 - g. The Potato Council - AHDB - Potato Grading Information.
 - h. Codex Alimentarius - Code of Hygienic Practice for Fresh Fruits and Vegetables.
 - i. Codex Alimentarius - International Standards for Fresh Produce.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

FRESH FRUIT, VEGETABLES AND SALAD PRODUCE

4. The quality class shall be EU Class 1 or Grade A equivalent, except that in the absence of EU Class 1 or Grade A produce, when determined by market availability and with the Authority’s approval, EU Class 2 or Grade B will be acceptable. According to seasonal or commercial circumstances, produce may be home grown or imported. Produce shall be fit for purpose and must comply with the Specific Marketing Standards or General Marketing Standards enforced by the Horticultural Marketing Inspectorate (HMI) of the Rural Payments Agency (RPA).

5. Phytosanitary Certificates will be required for fresh produce when demanded by the Authority.
6. Produce sourced from areas where the EU Specific Marketing Standards or General Marketing Standards do not apply, shall meet the minimum requirements of the UNECE - Marketing Standards for Fresh Produce and shall be consistent with the best quality available within the local trade to fulfil the customer requirements.
7. The size grading of the products shall be agreed with the Authority complying with the regulations whenever possible and satisfying the demands of the Customer. All produce should be uniformly size graded and to meet the maximum estimated storage life requirements, the size, condition and minimum/maximum diameters of produce must be selected carefully.

SPECIAL REQUIREMENTS

8. Fresh produce supplied to HM vessels for sea stock are available in a "Backward" form as agreed with the Authority, these are stored under chilled storage conditions (+4°C to +8°C). Products shall have a minimum shelf-life of 21 days from the day of receipt with the exception of soft fruits, salad items and herbs which shall have a minimum shelf life of 10 days.
9. Potatoes shall be of a good keeping quality and of a multi-purpose variety suitable for all culinary purposes, (e.g. chipping, mashing, baking, roasting, etc) and shall not blacken or discolour when cooked. Details of suitable varieties are available from the Potato Council - AHDB.
10. Imported potatoes supplied from EU certified sources shall be of good quality and in sound condition, consistent with the agreed standard.
11. When Potatoes are demanded by the Authority for export overseas consideration should be given, inter alia to shelf life requirements, destination and known storage conditions. When necessary the Potatoes should undergo a sprout suppressant treatment in accordance with best commercial practice.
12. Brushed or unwashed potatoes shall always be supplied on demand. Washed produce shall be dry on delivery but must not be supplied for overseas shipment unless authorised by the Authority.

GENERAL

13. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of UK/EU legislation, Codex Alimentarius - International Food Standards and Guidelines or UNECE Standards.
14. The product will be prepared in accordance with best commercial practice in premises that are registered as a food business.
15. When prepared all products shall have an attractive appearance with the colour, texture and flavour characteristic of the variety and style of the product.
16. The product shall be of good quality, in sound condition and free from taint, damage, bruising, malodour, off flavours, mould and foreign bodies.

17. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
18. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
19. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
20. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
21. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 14 - SPREADABLE FATS

CATEGORY
BUTTER
MARGARINE
LOW FAT & VEGETABLE SPREAD

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Spreadable Fats (Marketing Standards) and the Milk and Milk Products (Protection of Designations) (England) Regulations 2008.
 - b. Council Regulation (EC) No 2991/94 - Standards for Spreadable Fats.
 - c. Commission Regulation (EC) No 2771/1999 - Intervention on the Market in Butter and Cream (Composition of Butter).
 - d. European Margarine Association (IMACE) - Guidelines and Information on Spreadable Fats.
 - e. Codex Stan 253 - Standard for Dairy Fat Spreads.
 - f. Codex Stan 279 - Standard for Butter.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

BUTTER

4. The butter when tested shall have a milk-fat content of not less than 80% but less than 90%, a maximum water content of 16% and maximum dry non-fat milk - material content of 2%.
5. The butter shall have a clean, bright appearance, uniform colour and with the flavour and aroma characteristics of the type of butter required. It shall have a smooth, homogenous, close body and waxy texture. Free moisture shall be absent. Salted butter shall have the salt evenly distributed throughout the product.
6. The butter portions shall be individually wrapped to protect the product from contamination and physical damage.

MARGARINE

7. The requirement to fortify margarine with vitamins A and D does not apply to margarine imported into Great Britain from a European Economic Area state in which it was lawfully produced and sold, or from a Member State in which it was in free circulation and lawfully sold. The product must, however, be suitably labelled to give the nature of the margarine.

8. The Authority will give preference to the selection of margarine fortified with Vitamin A and D.

9. The margarine shall be of uniform colour and shall possess a smooth texture with a good characteristic flavour.

LOW FAT AND VEGETABLE SPREAD

10. There is a wide range of spreads, to suit every taste required by the Authority. They shall all contain vegetable oils, such as sunflower, olive or rapeseed oils. Each spread may contain different individual oils or blends of oil including buttermilk, butter or other dairy ingredients to provide the characteristic flavour of the product described on the label.

11. A low fat spread shall be of uniform colour and shall possess a smooth texture with a good characteristic flavour, free from any taints or rancidity.

GENERAL

12. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.

13. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

14. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours, mould and foreign bodies.

15. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

16. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

17. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

18. The product shall be delivered as a chilled item at a temperature of no higher than +8°C unless otherwise demanded by the Authority.

19. Where frozen products are supplied they shall be frozen in accordance with best commercial practice and shall be maintained at a temperature of no higher than -18°C during storage and distribution.

20. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

21. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 15 - EGGS

CATEGORY
FRESH EGGS
FROZEN PASTEURISED WHOLE EGG

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Welfare of Animals (England) Regulations 2007.
 - b. The Eggs (Marketing Standards) Regulations 1995.
 - c. The Eggs and Chicks (England) Regulations 2009.
 - d. Council Regulation (EC) No 1234/2007 - Specific Provisions for Certain Agricultural Products.
 - e. Commission Regulation (EC) No 589/2008 - Marketing Standards for Eggs.
 - f. Commission Regulation (EC) No 598/2008 - Marketing Standards for Eggs.
 - g. Council Directive 1999/74/EC - Minimum Standard for the Protection of Laying Hens.
 - h. Commission Regulation (EC) No 2073/2005 - Microbiological Criteria for Foodstuffs.
 - i. Commission Regulation (EC) No 1441/2007 - Microbiological Criteria for Foodstuffs.
 - j. British Egg Industry Council (BEIC) - Information and Guidance.
 - k. Code of Practice for Lion Eggs (BEIC).
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

FRESH EGGS

Marketing Standard

4. Eggs are graded A or B according to quality. Class A eggs are also graded by weight. Only Medium size grade Class A eggs will be supplied to the Authority unless otherwise agreed.
5. The eggs shall be naturally clean and not washed, free from blood spots, taints or any undesirable flavours and cracked shells. The egg white shall be clear and translucent and free from foreign substances. The yolk shall show no signs of abnormality.

Quality Standard

6. The eggs shall comply with the requirements of the British Egg Industry Council (BEIC) - Code of Practice for Lion Eggs.
7. As a minimum requirement, the eggs shall be sourced from laying hens housed in enriched cages, alternative systems are acceptable such as barn, free range or organic. The housing and environment for the birds shall be comply with UK/EU welfare standards.

Special Requirements

8. Eggs shall be stamped with the Lion trade mark and the date of minimum durability - Best Before Date (BBD) at not more than 28 days after laying, however the Authority will not accept eggs for export marked with a BBD. BEIC requirements stipulate that eggs not displaying a BBD cannot be stamped with the British Lion trade mark. For traceability purposes the eggs shall display the producer establishment number and the date of packing shall be clearly displayed on the outer case. To provide maximum durability, eggs procured for export and for supply to HM ships and submarines shall be not more than 7 days old from the date of laying at the time of delivery. The eggs shall be stored and distributed under refrigeration at a chilled temperature of +4°C.

FROZEN PASTEURISED WHOLE EGG

Marketing Standard

9. The pasteurised liquid whole egg product should be made from Class B (Second quality eggs intended for the manufacture of pasteurised liquid egg). The microbiological standard of the product shall comply with the requirements of UK/EU legislation.

Product Description

10. The product shall be supplied frozen.
11. On thawing, the pasteurised liquid egg shall have an appearance, texture, flavour and consistency of liquidised fresh eggs. The product shall be free from impurities and blood spots.
12. The frozen pasteurised liquid whole egg is used for a wide variety of culinary purposes by the caterer and when prepared shall exhibit the same properties of natural fresh eggs.

GENERAL

13. The product shall be produced to a commercial standard as agreed with the Authority.
14. Fresh Eggs shall be prepared and packed in an approved packing centre.
15. Frozen Pasteurised Whole Egg shall be of good quality and be prepared and processed in accordance with good commercial practice.
16. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours, mould and foreign bodies.

17. The Frozen Pasteurised Whole Egg shall have undergone a quick freezing process and be stored and maintained at a temperature of no higher than -18°C. There must be a procedure for monitoring and recording the temperature of the products during storage and distribution.
18. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
19. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
20. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
21. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
22. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 16 - DAIRY PRODUCTS

CATEGORY	TYPES
DRINKING MILK	WHOLE
	SEMI-SKIMMED
	SKIMMED
	EXTRA LIFE
	LONG LIFE UHT
CONDENSED and EVAPORATED MILK	
DRIED MILK POWDERS	SKIMMED
CREAM	WHIPPING
	SINGLE
	DOUBLE
YOGHURT	CHILLED
	LONG LIFE
CHEESE	VARIOUS

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Cheese and Cream Regulations 1995.
 - b. The Drinking Milk (England) Regulations 2008.
 - c. The Condensed Milk and Dried Milk (England) Regulations 2015.
 - d. Council Regulation (EC) No 2597/97 - Market in Milk and Milk Products for Drinking Milk.
 - e. Codex Stan 263 - Standard for Cheddar.
 - f. Codex Stan 283 - General Standard for Cheese.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

DRINKING MILK

4. Drinking milk supplied to the Authority must comply with the agreed standard. It shall be either Whole, Semi-Skimmed or Skimmed Milk, and can be supplied Fresh Chilled, Extra Life or Long Life UHT in a variety of sizes in accordance with the requirements of the Food Supply Contract Commodity List.
5. The milk shall be heat treated and pasteurised in accordance with UK/EU legislative requirements. The milk shall be subject to microbiological and chemical analysis during manufacture and all stages of the production process.

6. Raw milk is a product that has not undergone heat treatment and may therefore contain organisms harmful to health. **Raw milk shall not be supplied under any circumstances to the MOD.**

7. The quality of Flavoured milk shall be consistent with the agreed standard and the ingredients shall provide a product that has the aroma and flavour of the product described, (e.g. Strawberry).

EVAPORATED and CONDENSED MILK

8. Evaporated and condensed milk products supplied to the Authority must comply with the agreed standard.

DRIED MILK POWDER

9. Dried skimmed milk supplied to the Authority must comply with the agreed standard.

10. Dried skimmed non-milk fat shall be the product obtained by spray drying a pasteurised, homogenised, aqueous emulsion of non-fat milk solids and a suitable vegetable fat, with or without the addition of a small amount of sugar.

11. When the product is mixed with water in accordance with the manufacturer's instructions the dried skimmed milk shall provide a smooth palatable liquid similar in colour, texture and flavour to drinking milk of a similar composition.

CREAM

12. The colour, texture, consistency and flavour characteristics shall be consistent with the product description.

YOGHURT

13. The Authority acknowledges that there is no specific regulation regarding the manufacture of yoghurt, however the product must conform to the requirements of UK/EU Legislation.

14. All products shall be wholesome and have the appearance, colour, flavour and consistency with the product approved by the Authority.

CHEESE

15. The product must conform to the requirements of UK/EU Legislation.

16. The cheese shall contain no moulds (other than those promoted by the manufacturer in the production of the product, e.g. stilton). The ripeness, maturity and consistency of the cheese shall be consistent with the variety and the demands of the customer.

GENERAL

17. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
18. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
19. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours, mould (except permitted mould - reference paragraph 15) and foreign bodies.
20. Where frozen products are supplied they shall be frozen in accordance with best commercial practice and shall be maintained at a temperature of -18°C during storage and distribution.
21. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
22. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
23. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
24. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
25. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 17 - COOKED and CONTINENTAL MEATS

CATEGORY
ROAST BEEF SLICED
CHICKEN SLICED ROLL
CHICKEN COOKED AND DICED
HAM COOKED SLICED
HAM HONEY ROAST SLICED
PEPPERONI SLICES
TURKEY COOKED SLICED
CHORIZO SAUSAGE
COPPA PARMA SLICED
MORTADELLA SLICED
NAPOLI SALAMI SLICED
SATAY COOKED
BBQ RACK/RIBS FULL COOKED
PORK SPARE RIBS CHINESE
FRIKENDELLA
HAGGIS
MEATBALLS
PATE BRUSSEL/ARDENNES

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - b. The Products Containing Meat etc. (England) Regulations 2014.
 - c. British Meat Processors Association (BMPA) Module 4 - BMPA Quality Assured Ham and Cooked Pork.
 - d. Codex Stan 96 - Standard for Cooked Cured Ham.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

GENERAL

4. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of BMPA Standards or Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
5. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

6. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
7. Sliced products shall be of uniform diameter and thickness. The texture products shall have a firm, tender and not a rubbery texture.
8. The product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
9. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
10. The product shall be supplied in commercial packaging. The products shall be supplied vacuum packed unless otherwise stated. Alternative forms of packaging may be considered but shall not be used without prior approval of the Authority. The primary packaging shall be of a grade that adequately protects the contents from "freezer burn", contamination and physical damage.
11. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
12. The product shall be frozen in accordance with best commercial practice and shall be maintained at a temperature of no higher than -18°C during storage and distribution.
13. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
14. When stored in accordance with the instructions of the manufacturer the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 18 - READY MADE SALADS and SANDWICH FILLERS

CATEGORY	TYPE
READY MADE SALADS	COLESLAW
	POTATO
	PASTA PROVENCAL
SANDWICH FILLERS	CHEESE and ONION
	CHICKEN and BACON
	CHICKEN CORONATION

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:

- a. Commission Regulation (EC) No 2073/2005 - Microbiological Criteria for Foodstuffs.
- b. Commission Regulation (EC) No 1441/2007 - Microbiological Criteria for Foodstuffs.
- c. The Health Protection Agency - Guidelines for Assessing the Microbiological Safety of Ready-to-Eat Foods Placed on the Market.

3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

4. The products shall be prepared to the following requirements.

READY MADE SALADS

5. The Ready Made Salads should contain the following main ingredients with the addition of seasoning to enhance the flavour.

PRODUCT	INGREDIENTS
Coleslaw	Cabbage, Carrots, Onions, Mayonnaise, Seasoning
Potato	Diced Cooked Potatoes, Onion, Mayonnaise Herbs, Seasoning
Pasta Provencal	Cooked Pasta, Vegetables, Tomato and Herb Dressing, Seasoning

SANDWICH FILLERS

6. The Sandwich Fillers should contain the following main ingredients with the addition of seasoning to enhance the flavour.

PRODUCT	INGREDIENTS
Cheese and Onion	Cheese, Onion, Mayonnaise, Seasoning
Chicken and Bacon	Chicken, Bacon, Mayonnaise, Seasoning
Chicken Coronation	Chicken, Apricots, Mayonnaise, Seasoning

GENERAL

7. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

8. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

9. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.

10. The product shall be manufactured in accordance with best commercial practice to ensure the Aerobic Colony Count Levels are within the prescribed limits recommended by the Health Protection Agency.

11. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.

12. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

13. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

14. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

15. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

16. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 19 - CANNED FRUIT

CATEGORY	TYPES
CANNED FRUIT	APPLE SOLID PACK
	APRICOT HALVES IN LIGHT SYRUP
	FRUIT COCKTAIL IN SYRUP
	GRAPEFRUIT SEGMENTS IN SYRUP
	MANDARIN ORANGE SEGMENTS IN SYRUP
	PEACH SLICES/HALVES IN SYRUP
	PEAR HALVES IN SYRUP
	PINEAPPLE PIECES/SLICES IN SYRUP
	RHUBARB SOLID PACK

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan 42 - Standard for Canned Pineapple.
 - b. Codex Stan 78 - Standard for Canned Fruit Cocktail
 - c. Codex Stan 242 - Standard for Canned Stoned Fruits.
 - d. Codex Stan 254 - Standard for Certain Canned Citrus Fruits.
 - e. Codex Stan 319 - Standard for Certain Canned Fruits.
 - f. Campden BRI - Canned Fruit Specifications.
 - g. Codex Alimentarius Commission CAC/GL 51 - Guidelines for Packing Media for Canned Fruits.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

GENERAL

4. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines or Campden BRI Canned Fruit Specifications. Any included additives shall comply with the requirements of UK/EU legislation.
5. The Authority will seek to select a product with a low sugar content and/or no added sugar variant where it is appropriate, available and acceptable to the consumer.
6. The canned product shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.

7. The raw materials shall be suitable for canning as regards variety and maturity and shall be reasonably uniform in size, colour and firmness. All canned product shall be of the latest season's crop in the country of origin.
8. All raw materials used in the preparation of these products shall be fresh and wholesome, clean, free from taint and substantially free from blemishes or discoloration, infestation, insect or other damage. Extraneous material derived from the parent plant, weeds or any foreign material shall be absent.
9. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
10. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
11. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
12. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
13. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
14. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
15. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 20 - CANNED and POUCHED MEAT

CATEGORY	TYPES
CANNED	CORNED BEEF
	HAM
	CHOPPED PORK
	PORK RAVIOLI IN TOMATO SAUCE
	STEWED STEAK (SOLID PACK or in GRAVY)
	ASSORTED PATE'
POUCHED	CHICKEN IN LIGHT BROTH
	MINCED BEEF IN GRAVY
	STEWED STEAK IN GRAVY

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:

- a. The Products Containing Meat etc. (England) Regulations 2014.
- b. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
- c. Codex Stan 88 - Standard for Corned Beef.
- d. Codex Stan 96 - Standard for Cooked Cured Ham.
- e. Codex Stan 98 - Standard for Cooked Cured Chopped Meat.
- f. Campden BRI Guideline No 50 - Guidelines on Good Manufacturing Practice for Heat Processed Flexible Packaging.

3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

CANNED MEAT

4. **Corned Beef.** The product shall have a meat content of not less than 120% with a total fat content not exceeding 15% of the labelled net weight in accordance with UK/EU legislation.

5. The Corned Beef shall be manufactured and provide a finished product that is consistent with the Codex Standard.

6. Any solidified fat or gelatine shall not be discoloured. The texture of the Corned Beef will be firm but not greasy and with the sensory characteristics consistent with good commercial quality.

7. **Ham.** The standard of Canned Ham shall be manufactured and provide a finished product that is consistent with the Codex Standard.

8. The fat will be distributed evenly through the meat. The ham shall not be gristly but firm. The product will have an attractive appearance especially when sliced with good flavour, not too salty, watery or bland.
9. **Chopped Pork.** The standard of Chopped Pork shall be manufactured and provide a finished product that is consistent with the Codex Standard.
10. The product shall have a meat content of not less than 70%.
11. **Pork Ravioli in Tomato Sauce.** The processed pork shall be firm and tender, encased within the ravioli pasta that shall be soft in texture whilst retaining its shape when re-heated.
12. The tomato sauce will have an attractive appearance, aroma, good flavour with a homogenous consistency typical of the product.
13. **Stewed Steak (solid pack or in gravy).** The Stewed Steak shall consist of distinct cubes of trimmed beef meat not less than 20 cu/mm with minimal amounts of gristle and fat. The texture of the meat shall be firm and tender, not tough or stringy when re-heated.
14. The product can either be manufactured as a solid pack or include a rich brown gravy. When reheated the product should have an attractive colour, aroma, and flavour.
15. **Assorted Meat Pate´.** The Meat Pate´ will have a smooth or granular texture that typifies the manufacturer's description of the product. The colour shall be attractive with an appetizing aroma and flavour and a consistency that is firm but spreads easily and evenly at a temperature of +15°C.

POUCHED MEAT

16. **Chicken in Light Broth.** The product shall consist of chicken pieces produced in a light broth.
17. The finished product should have an attractive colour, aroma, and flavour.
18. **Minced Beef in Gravy.** The minced beef shall be produced from skeletal meat with minimal amounts of gristle and fat.
19. The gravy shall be of the required consistency and flavour. The finished product should not be greasy and have an attractive colour, aroma, and taste.
20. **Stewed Steak in Gravy.** The Stewed Steak shall consist of distinct cubes of trimmed beef meat not less than 20 cu/mm with minimal amounts of gristle and fat. The texture of the meat shall be firm and tender, not tough or stringy when re-heated.
21. The gravy shall be of the required consistency and flavour. The finished product should have an attractive colour, aroma, and taste.

GENERAL

22. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.

23. The Authority will seek to select a product with a low salt content where it is appropriate, available and acceptable to the consumer.
24. The canned and pouched product shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.
25. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
26. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
27. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
28. At a temperature of +2°C to +8°C the canned meats for slicing shall be removed readily from the can in one piece and capable of being sliced thinly without disintegration.
29. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
30. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
31. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
32. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
33. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 21 - CANNED FISH

CATEGORY	TYPES
CANNED FISH	SALMON (Pink or Red)
	TUNA in BRINE (Flakes or Chunks)

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Council Regulation (EEC) No 1536/92 - Marketing Standards for Preserved Tuna and Bonito.
 - b. Codex Stan 3 - Standard for Canned Salmon.
 - c. Codex Stan 70 - Standard for Canned Tuna and Bonito.
 - d. Codex Alimentarius CAC/RCP 52 - Code of Practice for Fish and Fishery Products.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

SALMON

4. The Canned Salmon, red or pink variety shall be manufactured and provide a finished product that is consistent with that described in the Codex Standard.

TUNA IN BRINE

5. The Canned Tuna in Brine (chunks or flaked) shall be manufactured and provide a finished product that is consistent with that described in the Codex Standard.

GENERAL

6. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
7. The canned product shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.
8. All the raw materials used in the preparation of canned fish products shall be prepared from clean, gutted, freshly caught fish and held in ice or chilled seawater, or from frozen fish stored at -18°C or lower. Fish shall be of a suitable quality for canning and from the current seasons catch.

9. The colour, texture, odour and flavour shall be characteristic of good quality fish appertaining to the variety and style of product.
10. The product shall be of good quality, in sound condition and free from bruises, blood spots, abnormal colours, taint, malodour, off flavours and foreign bodies.
11. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
12. **Histamine Content.** The histamine content shall be no more than 100mg/kg based on an average sample.
13. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
14. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
15. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
16. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
17. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 22 - CANNED VEGETABLES

CATEGORY	TYPES
CANNED VEGETABLES	BAMBOO SHOOTS
	BEAN SPROUTS
	BAKED BEANS IN TOMATO SAUCE
	BEETROOT SLICED
	RED KIDNEY BEANS
	JALEPENO PEPPERS SLICED
	MUSHROOM BUTTON
	PEAS MUSHY
	PEAS GARDEN
	PEAS PROCESSED
	POTATOES NEW
	SWEET CORN
	TOMATOES PEELED PLUM
	TOMATOES CHOPPED
	WATER CHESTNUTS
FIVE BEAN SALAD	
SPAGHETTI IN TOMATO SAUCE	

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan 13 - Standard for Preserved Tomatoes.
 - b. Codex Stan 145 - Standard for Canned Chestnuts.
 - c. Codex Stan 241 - Standard for Canned Bamboo Shoots.
 - d. Codex Stan 297 - Standard for Certain Canned Vegetables.
 - e. Campden BRI - Canned Vegetable Specifications.
 - f. Codex Alimentarius Commission CAC/RCP 23 - Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods.

3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

GENERAL

4. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines or Campden BRI Canned Vegetable Specifications. Any included additives shall comply with the requirements of UK/EU legislation.

5. The Authority will seek to select a product with a low salt and/or low sugar content where it is appropriate, available and acceptable to the consumer.
6. The canned product shall be manufactured in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.
7. The raw materials shall be of good quality and suitable for canning as regards variety and maturity and shall be reasonably uniform in size, colour and firmness.
8. All raw materials used in the preparation of these products shall be fresh and wholesome, clean, free from taint and substantially free from blemishes or discoloration, infestation, insect or other damage. Extraneous Vegetable Material derived from the parent plant, weeds or any foreign material shall be absent.
9. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
10. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
11. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
12. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
13. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
14. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
15. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 23 - BREAD and BREAD PRODUCTS

CATEGORY	TYPES
BREAD SLICED	WHITE
	BROWN
	WHOLEMEAL
ROLLS	WHITE SOFT
	WHITE SLICED
	FINGER
	HOT DOG
	SANDWICH
	BURGER BUN
	BAPS
SPECIALITY PRODUCTS	FRENCH STICK or BAGUETTE
	BAKERS BASKET
	PETIT PAIN
	GARLIC SLICED BREAD
	NAAN BREAD
	PITTA BREAD
	TORTILLAS
	CROISSANTS
	POTATO SCONES
	TEA CAKES (FRUITED)
	POTATO FARLS
	SODA FARLS
HOAGIE	

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Bread and Flour Regulations 1998.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

BREAD

4. Bread means a food of any size, shape or form which is usually known as bread, and consists of dough made from flour and water, with or without other ingredients, which has been fermented by yeast or otherwise leavened and subsequently baked or partly baked.
5. The products may be supplied either fresh or frozen as agreed with the Authority as appropriate for the intended use of the products.
6. Sliced bread shall be of good quality and manufactured in accordance with best commercial practice.

7. The wrapping material shall be low density polyethylene bags efficiently closed with a reclosure device or adhesive tape.

ROLLS

8. The characteristics of the rolls shall be typical for their individual type as described in the Food Supply Contract Commodity List.

9. Rolls may be supplied either fresh or frozen as agreed with the Authority.

SPECIALITY PRODUCTS

10. The products shall be prepared to the following requirements.

a. **French Stick or Baguette.** The finished product shall have undergone a freezing process and shall be stored and supplied in a frozen condition, pre-formed but unbaked dough which can be freshly baked when demanded.

b. **Bakers Basket.** A variety of mini sized fresh breads manufactured from wholemeal, white and brown flours. The finished product shall have undergone a freezing process and shall be stored and supplied in a frozen condition.

c. **Petit Pain.** Are supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded.

d. **Garlic Sliced Bread.** It is supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded.

e. **Naan Bread.** Naan is a generic term for various flat-breads. The product should be plain. It may be supplied as a frozen, pre-formed but unbaked dough which can be freshly baked when demanded.

f. **Pitta Bread.** The finished product shall have undergone a freezing process and shall be stored and supplied in a frozen condition.

g. **Tortillas.** The finished product shall have undergone a freezing process and shall be stored and supplied in a frozen condition.

h. **Croissants.** The finished product shall have undergone a freezing process and shall be stored and supplied in a frozen condition.

i. **Potato Scones.** The finished product shall have undergone a freezing process and shall be stored and supplied in a frozen condition.

j. **Tea Cakes (Fruited).** They will be even in shape and thickness and the texture of the crumb should enable the consumer to split, toast and butter the cake without breaking.

k. **Potato Farls.** Supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded.

- l. **Soda Farls.** Are supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded.

- m. **Hoagie.** Supplied as frozen, pre-formed but unbaked dough which can be freshly baked when demanded.

GENERAL

- 11. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

- 12. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

- 13. The product shall be of good quality, in sound condition and free from staleness, taint, malodour, off flavours, mould and foreign bodies.

- 14. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.

- 15. Where frozen products are supplied they shall be frozen in accordance with best commercial practice and shall be maintained at a temperature of no higher than -18°C during storage and distribution.

- 16. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

- 17. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

- 18. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

- 19. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

- 20. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 24 - BAKED PRODUCTS - SAVOURY

CATEGORY	TYPES
PIES	MEAT
	VEGETABLE
PASTIES	MEAT
	VEGETABLE
SAUSAGE ROLLS	
PANINI	
PIZZA	VARIOUS
QUICHE	VARIOUS
TOASTIE	CHEESE and HAM
WRAPS	SAVOURY
PANCAKE ROLLS	MEAT
	VEGETABLES
VEGETABLE PLAIT	
DIM SUM	MIXED SELECTION
	SEA FOOD ASSORTED
BHAJIS	ONION
SAMOSA	LAMB
	VEGETABLE
KIEV	VEGETABLE
NUGGETS	VEGETABLE

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Bread and Flour Regulations 1998.
 - b. The Products Containing Meat etc. (England) Regulations 2014.
 - c. Regulation (EU) No 1169/2011 - On the Provision of Food Information to Consumers.
 - d. The British Sandwich Association.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. For the range of meat products within these categories there is legislation setting out specific compositional and labelling requirements. The rules set out minimum meat content requirements for certain meat products sold using reserved descriptions that include meat pies and meat pasties. All the products containing meat shall comply with the minimum meat content requirements of this legislation.

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5. **MEAT PIES and PASTIES.** The meat ingredients shall be of good manufacturing quality, prepared in accordance with best commercial practice. When diced meat is used as an ingredient it shall retain its shape, tender and shall not be fatty or gristly in texture when served. Minced meat shall not be fatty or gristly. The meat, gravy and other ingredients shall have the appearance, aromas, flavour and texture consistent with the type of product and the manufacturer's description
6. **VEGETABLE PIES AND PASTIES.** The quality of vegetables used in the preparation of any product within this category shall be of good quality and prepared in accordance with good manufacturing practice.
7. The pastry should be an even thickness and be an attractive colour when re-heated or baked. The content shall consist of a good volume and retain the shape.
8. None of the ingredients used to manufacture product described as a vegetable pie or vegetable pasty will contain no ingredients that are derived from animals as these products are consumed by vegetarians.
9. **SAUSAGE ROLLS.** The meat ingredients shall be of good manufacturing quality, prepared in accordance with best commercial practice. The content shall consist of a good volume and retain the shape when re-heated or cooked. The meat shall not be fatty or gristly in texture when served. The meat and other ingredients shall have the appearance, aroma, flavour and texture consistent with the type of product and the manufacturer's product description.
10. **PANINI.** The Panini will be produced as an Italian style roll suitable for slicing and filling as required.
11. **PIZZA.** The pizza base shall be made thin crust or thick crust dough as agreed with the Authority. The ingredients used in the manufacture shall be of a good quality and evenly distributed across the face of the pizza.
12. **QUICHE.** The pastry base shall be made from blind baked pastry of an even thickness filled with a firm mixture of egg, milk or cream, blended with savoury ingredients. The product shall be baked and frozen in accordance with best manufacturing practice.
13. **TOASTIE.** The Toastie is made from white bread with a described filling as agreed with the Authority. The product shall be part baked, wrapped in a food grade packaging and individually frozen in accordance with best manufacturing practice.
14. **WRAPS.** The Wraps are made to the manufacturers recipe. The fillings are determined by the product description as agreed by the Authority. The product shall be baked and frozen in accordance with best manufacturing practice.
15. **PANCAKE ROLLS.** The product consists of a crispy roll filled with a meat or vegetable filling and seasoning.
16. **VEGETABLE PLAIT.** A frozen ready to bake puff pastry plait filled with roasted vegetables, tomato sauce filling and seasoning.
17. **DIM SUM.** The product is made from Filo pastry filled with meat, fish or vegetables.
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18. **BHAJIS.** An Indian style savoury product made from chopped onions, spiced batter and deep fried.
19. **SAMOSAS.** An Indian style savoury product made from a small triangular shaped pastry, filled with spiced vegetables or meat.
20. **KIEV.** The product is made from vegetables, cheese and garlic sauce, coated in breadcrumbs.
21. **NUGGETS.** The product is made with a selection of vegetables and seasoning formed into a nugget shape, coated in crisp golden breadcrumbs.

GENERAL

22. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
23. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
24. The product shall be of good quality, in sound condition and free from staleness, taint, malodour, off flavours, mould and foreign bodies.
25. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
26. The product shall be quick-frozen in accordance with best commercial practice and shall be maintained at a temperature of no higher than -18°C during storage and distribution.
27. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
28. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
29. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
30. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
31. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 25 - BAKED PRODUCTS - DESSERT

CATEGORY	TYPES
DESSERTS	CHEESE CAKE
	PUDDINGS
	CAKES and PASTRIES
	DOUGHNUTS
	FRUIT PIES
	GATEAUX
	MINCE PIES

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Bread and Flour Regulations 1998.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

DESSERTS

4. The products shall be prepared to the following requirements.
 - a. **Cheese Cake** shall be made from biscuit or pastry base with a topping made of soft fresh cheese flavoured or topped with fruit, nuts, or other similar type of ingredients as approved by the Authority. The topping shall be evenly applied.
 - b. **Cakes and Pastries** shall be consistent with the manufacturer’s description.
 - c. **Doughnuts** shall be prepared as a sweet deep-fried flour dough shaped in rings or a filled flattened sphere injected with jam (or jelly), cream, custard, or other ingredient as demanded by the Authority. The texture shall be moist and soft consistent with the product type. The filling shall be in the centre of a filled doughnut and not exude from the surface.
 - d. **Fruit Pies** shall consist of a single or multiple portion baked dish of a pastry dough casing filled with a sweet ingredient (e.g. apple). The pie can be either "filled", where the dish is covered by pastry and the filling is placed on top of that or manufactured with a "top-crust," where the filling is placed in a dish and covered with a pastry top before baking, or "two-crust," with the filling completely enclosed in a pastry shell.

e. **Gateaux's** shall consist of a cake filled and/or topped with a mixture of suitable ingredients (e.g. cream fruit, fruit compote, chocolate) that provides the characteristics of the manufacturer's product description. The texture shall be light and moist with distinctive flavour.

f. **Mince Pies** shall consist of a minced fruit filling, baked in a pasty case.

GENERAL

5. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

6. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

7. The product shall be of good quality, in sound condition and free from staleness, taint, malodour, off flavours and foreign bodies.

8. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.

9. Where frozen products are supplied they shall be frozen in accordance with best commercial practice and shall be maintained at a temperature of no higher than -18°C during storage and distribution.

10. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

11. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

12. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

13. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

14. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 26 - BISCUITS SWEET and SAVOURY

CATEGORY	TYPES
SWEET	OREO
	WAFER - CARAMEL
	ASSORTED - DUNKERS, FLAPJACK, SHORTBREAD, SWEET
	ENROBED CHOCOLATE BISCUIT and BARS - WAGON WHEELS, CRUNCHIE, DOUBLE DECKER, LION, KIT KAT, MARS, SNICKERS, TWIX, CLUB ORANGE, JAFFA CAKES, DIGESTIVE, BLUE RIBBAND
	CEREAL/SNACK BARS - ROASTED NUT, CHOCOLATE CHIP, NUTRI GRAIN ELEVENSES, RICE KRISPIE SQUARES
	ENERGY BARS - CHOCOLATE CARAMEL, PEANUT CARAMEL
	BISCUITS FOR CHEESE
SAVOURY	CRACKER SELECTION INDIVIDUAL PORTIONS
	MINI CHEDDARS

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Bread and Flour Regulations 1998.
 - b. The Cocoa and Chocolate Products (England) Regulations 2003.
 - c. Directive 2000/36/EC - Cocoa and Chocolate Products Intended for Human Consumption.
 - d. Codex Stan 192 - General Standard for Food Additives.

3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

PREPARATION

4. The flour used in the production of biscuits shall be of the best commercial quality Biscuits are usually made from flour and fat to which may have been added sugar or certain other ingredients, baked and stored in closed packages. Types of biscuits include plain biscuits (containing little or no sweetening but relatively high proportion of fat, such as cream crackers), sweet biscuits and savoury biscuits.

SWEET BISCUITS

5. The products shall be attractive in appearance, and of good volume and shape. The textures shall be appropriate to the style of product.

6. Chocolate used in the production of biscuits shall comply with UK/EU legislation. Enrobing chocolate or chocolate flavoured coating, and the filling in filled biscuits, shall be applied evenly to cover the surface of the biscuit.

7. Biscuits containing jam shall comply with the requirements relating to fruit, jams, jellies and marmalade and sweetened chestnut puree intended for human consumption. Other additives used as an ingredient in these products shall comply with the UK/EU legislation.

SAVOURY BISCUITS

8. These types of biscuit are subject to similar regulatory controls and shall therefore comply with the appropriate UK/EU legislation.

GENERAL

9. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.

10. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

11. The product shall be of good quality, in sound condition and free from staleness, taint, malodour, off flavours, foreign bodies and damage. Broken biscuits shall be considered a defect affecting the overall product quality and are therefore unacceptable.

12. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.

13. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

14. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

15. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

16. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

17. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 27 - FLOUR

CATEGORY	TYPES
FLOUR	BREADMAKING
	CULINARY
	PLAIN
	WHOLEMEAL
CORNFLOUR	

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Bread and Flour Regulations 1998.
 - b. Codex Stan 152 - Standard for Wheat Flour.
 - c. Codex Stan 153 - Standard for Maize (Corn).
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

FLOUR

4. Flour derived from wheat and from no other cereal, whether or not mixed with other flour, must contain the statutory nutrients (Iron, Thiamin (Vitamin B1), Nicotinic Acid or Nicotinamide, Calcium Carbonate) in the quantity and form as defined in the UK/EU legislation. Certain exemptions are permitted, as specified in the Regulations.
5. This does not apply to flour brought into the UK from another country in which it was lawfully produced and sold. In this case the flour must meet the standards defined by the Codex Standard.
6. Flour treatment agents (i.e. food additives added to flour to improve its baking quality) and/or flour bleaching agents (i.e. food additives used to remove colour from flour) may be used, as appropriate, during the production of flour.
7. The product shall be freshly milled flour manufactured in accordance with best commercial practice. The final product shall be free flowing with no evidence of lumpiness. The moisture content shall be within the range of 12% to 15% by weight.

CORNFLOUR

8. The maize from which the cornflour is made shall be of good quality and processed in accordance with best manufacturing practice.
9. As the product will be used primarily as a thickening agent it should therefore blend easily water when prepared in accordance with the manufacturer’s instructions.

GENERAL

10. The product shall be produced to a commercial standard as agreed with the Authority or where appropriate meet the requirements of Codex Alimentarius - International Food Standards or Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
11. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
12. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours, mould, infestation and foreign bodies.
13. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
14. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
15. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
16. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
17. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
18. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 28 - RICE and PASTA

CATEGORY	TYPES
RICE	BASMATI
	LONG GRAIN WHITE
	LONG GRAIN BROWN
	SHORT GRAIN PUDDING
	RISOTTO
PASTA	ELICHE TWISTS
	TAGLIATELLE
	LASAGNE VERDI
	LASAGNE
	MACARONI
	SPAGHETTI
	PENNE RIGATE
SHELLS CONCHIGLIE	
NOODLES	LONG LIFE
COUSCOUS	
POPPADUMS	PLAIN

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan 198 - Standard for Rice.
 - b. Codex Stan 202 - Standard for Couscous.
 - c. Codex Stan 249 - Standard for Instant Noodles.
 - d. Council Regulation (EC) No 1785/2003 - Common Organisation of the Market in Rice.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

RICE

- a. **Basmati Rice** only long grain rice *Oryza sativa* L. grown in India or Pakistan shall be described as 'Basmati Rice' recognisable by its distinctive aroma in the uncooked state and its taste and flavour in the cooked state. At least 97% of the rice grains must originate from the country of origin referred to on the pack. The kernal shall have a length of 6.5mm or more.
- b. **Long Grain Brown Rice** shall be the product obtained by milling the grain of *Oryza sativa* L. to remove of the husk only. The product shall be firm in texture with a slightly nutty flavour. The kernal shall have a length of 6.0mm or more.

- c. **Long Grain White Rice** shall be the product obtained by the removal of the husk, bran and germ by milling the grain of *Oryza sativa* L. The kernel shall have a length of 6.0mm or more.
- d. **Easy Cook Rice** shall be the product obtained by milling, pre-cooking and drying long grain rice *Oryza sativa* L. The kernel shall have a length of 6.0mm or more.
- e. **Short Grain Rice** shall be the product obtained by the removal of the husk, bran and germ by milling the grain of *Oryza sativa* L. from medium grain rice. The kernel shall have a length of less than 6.2mm.
- f. **Risotto Rice** shall be obtained from the rice variety Arborio or a similar variety of short grain rice to produce a product which provides a typical Risotto texture and flavour.

PASTA

5. The products shall be obtained by moulding wheat semolina, or flour, to which water has been added, into shapes, followed by drying without fermentation.
6. Pasta supplied to the Authority shall be made solely from Durum wheat.
7. Product labelled as containing only durum wheat must not contain more than 3% common wheat and only as a result of adventitious contamination. When required pasta shall be wholewheat pasta produced from wholewheat semolina and water only. Where appropriate, pasta shall be coloured or flavoured with eggs, spinach and tomatoes in quantities as declared by UK/EU Legislation.
8. When raw, good quality dry pasta it must have a uniformly smooth appearance and texture, no spots or dark shades must be visible when light shines through it, a clear and unmistakable amber yellow colour (other than coloured varieties), must be odourless, taste slightly sweet and when broken it must make a dry sound. The fracture must appear smooth and glassy with no air bubbles. The moisture content shall not exceed 12.5%.
9. The finished product when prepared in accordance with the manufacturer's instructions shall be suitable for the culinary purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product.

NOODLES

10. The noodles shall be manufactured to the requirements of the Codex Standard.

COUSCOUS

11. The couscous shall be manufactured to the requirements of the Codex Standard.

POPPADUMS

12. The product shall be manufactured using Urad (black gram flour) and/or Rice flour. The Poppadums shall be suitable for either frying or oven bake. The average size shall be 150mm in diameter with a thickness of between 0.55mm and 0.75mm.

GENERAL

13. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
14. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
15. The product shall be of good quality, in sound condition and free from mechanical damage, taint, malodour, off flavours, mould, infestation and foreign bodies.
16. The finished product when prepared in accordance with the manufacturer's instructions shall be suitable for the culinary purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product.
17. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
18. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
19. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
20. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
21. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 29 - PULSES

CATEGORY	TYPES
DHALL	URAL BLACK WITH HUSK
LENTILS	SPLIT RED
PEAS	WHOLE DRIED

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
- a. Codex Stan 171 - Standard for Certain Pulses.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

DHALL

5. The product supplied as Dhall shall either be produced from the “black lentil” that is the whole urad bean or urad dal.

LENTILS

6. The product shall consist of split red lentil variety as demanded by the Authority. The Red Lentils are less common than brown lentils and have a slightly sweeter taste than the brown. They should take a little less time to cook although they tend to become somewhat mushy.

PEAS WHOLE DRIED

7. The product shall consist of dried mature good quality marrowfat peas that are free flowing, in sound condition, free from taint, infestation or pest damage, mould, foreign bodies and other extraneous matter.

GENERAL

8. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
9. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
10. The product shall be of good quality, in sound condition and free from mechanical damage, malodour, off flavours, mould, infestation and foreign bodies.

11. The finished product when prepared in accordance with the manufacturer's instructions shall be suitable for the culinary purpose for which it is intended and shall have the appearance, texture and flavour consistent with the type of product.
12. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
13. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
14. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
15. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
16. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 30 - BREAKFAST CEREALS

CATEGORY
CORN BASED CEREALS
WHEAT BASED CEREALS
RICE BASED CEREAL
MEUSLI
PORRIDGE
PORRIDGE OATS - INSTANT
OAT CLUSTERS WITH STRAWBERRIES, YOGHURT OR MILK

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Refer to Annex A for further details on UK/EU legislation appertaining to these products.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

CORN BASED CEREALS

5. The corn cereal shall be made from flaked Whole Grains of Corn. Other ingredients may be added to nutritionally fortify the original product or coat the flakes to sweeten or enhance the colour. The moisture content shall be within the range of 3% - 4%.

WHEAT BASED CEREALS

6. The product shall be made from Whole Grain Cereal Grains of Oats, Wheat (or Wheat Bran), Barley, Rice, and/or Maize in proportions consistent with the product developed by the manufacturer. Other ingredients to fortify or improve the texture of the product may be included in the product. The moisture content shall be in the range of 2% - 4%. Wheat bran may be used for appropriate products.

RICE BASED CEREAL

7. The product shall be made from crisped Rice grains (cooked, dried, toasted and expanded - puffed) to form very thin and hollowed out walls that are crunchy and crispy. Other ingredients may be added to nutritionally fortify the original product or coat the product to sweeten or enhance the colour. The moisture content shall be within the range of 2% - 4%.

MUESLI

8. The product shall comprise of a loose mixture of mainly rolled oats together with various pieces of dried fruit, and seeds. It may contain other types of rolled cereal grains such as corn, wheat or rye flakes. Other ingredients to fortify or improve the texture of the product may be included. The moisture content shall be within the range of 3% - 5%.

PORRIDGE

9. The product shall be manufactured from preferably rolled oats to provide an instant porridge mix when prepared by boiling the oat meal in water, milk, or both. Porridge manufactured from crushed or steel cut oats may be supplied as an alternative but only with the agreement of the Authority. Alternative forms of porridge such as polenta or grits are not acceptable. The moisture content shall be a maximum of 14%.

PORRIDGE OATS - INSTANT

10. The product shall consist of wholegrain oat flakes, dried skimmed milk and sugar. It shall be supplied in a cardboard pot with a foil lid. Full instructions for use shall be included on the primary packaging.

OAT CLUSTERS WITH STRAWBERRIES, YOGHURT OR MILK

11. The product shall consist of Oat Clusters with Strawberries Yoghurt or Milk in accordance with the manufacturer's specification. The product shall be packed in a plastic pot with separate compartments for the Cereal/Strawberries, Yoghurt/Milk and appropriately sealed. A plastic spoon shall be included, and the product shall be protected by a film wrap. The item shall be supplied as an ambient product.

GENERAL

12. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

13. The breakfast cereal may be branded or an own label commercial product.

14. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

15. The product shall be of good quality, in sound condition, and free from staleness, malodour, off flavours, mould, infestation and foreign bodies.

16. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.

17. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

18. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

19. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
20. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
21. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 31 - READY MIXES

CATEGORY	TYPES
CHEESE CAKE MIX	FILLING/BISCUIT BASE/COMPLETE
SPONGE MIX	STANDARD
CUSTARD POWDER	NATURAL
JELLY CRYSTALS	VARIOUS FLAVOURS
MERINGUE POWDER	MERRYWHITE
MOUSSE MIXES	VARIOUS FLAVOURS
PASTRY FROZEN	FILO/PUFF
SUET PASTRY MIX	SUET
PIZZA BASE MIX	
BREAD and ROLL MIX	
DOUGH DEVELOPER	
STUFFING MIX	SAGE AND ONION
BREAD CRUMBS	
GELATINE	

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Refer to Annex A for further details on UK/EU legislation appertaining to these products.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

CHEESE CAKE MIX

5. When prepared in accordance with the manufacturer’s instructions, the cheese cake should have a light and smooth texture with a characteristic aroma, colour and flavour consistent with the product description.

SPONGE MIX

6. When prepared in accordance with the manufacturer’s instructions, the sponge mixture shall have a consistency that typifies the product, and should produce a baked product of consistent quality.

CUSTARD POWDER

7. The powder should be free flowing with no evidence of clumping. When mixed with hot water the custard powder should readily dissolve to form a natural custard of an acceptable consistency.

JELLY CRYSTALS

8. The jelly crystals when mixed with hot water should readily dissolve to form a liquid jelly typical of the described flavour.

MERINGUE POWDER

9. When prepared in accordance with the manufacturer's instructions, the meringue should have a light smooth texture with a characteristic aroma, colour and flavour consistent with the product description.

MOUSSE MIXES

10. When prepared in accordance with the manufacturer's instructions, the mousse should be light with a smooth texture, typical of the product.

PASTRY FROZEN

11. When prepared and baked in accordance with the manufacturer's instructions, the pastry shall have a consistency that typifies the product:

- a. Puff Pastry - Light and flaky.
- b. Filo Pastry - Light and flaky - paper thin sheets

SUET PASTRY MIX

12. When prepared and in accordance with the manufacturer's instructions, the suet pastry should have a consistency that typifies the product.

PIZZA BASE MIX

13. When prepared in accordance with the manufacturer's instructions, the pizza dough shall have a consistency that typifies the product when rolled out - firm and elastic that when pressed with the fingers springs back into shape, is easy to roll and retains its shape so that toppings can be applied.

BREAD AND ROLL MIX

14. When prepared in accordance with the manufacturer's instructions, the bread and roll mix should produce a baked product of consistent quality.

DOUGH DEVELOPER

15. When prepared in accordance with the manufacturer's instructions, the end product shall achieve full dough development without the need for bulk fermentation to provide a baked product of consistent quality.

STUFFING MIX

16. The Stuffing Mix shall consist of a blend of bread crumbs, kibbled onions and seasoning. When prepared in accordance with the manufacturer's instructions, it should have a smooth texture with a characteristic aroma, colour and flavour consistent with the product description.

BREAD CRUMBS

17. The Bread Crumbs shall be prepared from good quality ingredients and shall be suitable for coating a variety of products and for further culinary use, including frying and oven bake.

GELATINE

18. The Gelatine shall be provided in leaf form, other formats may be provided on agreement with the Authority. The product shall be light brown with a translucent appearance. When prepared in accordance with the manufacturer's instructions, it should have a characteristic aroma, colour and flavour consistent with the product description.

GENERAL

19. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

20. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

21. The ingredients shall contain no animal derivatives (apart from the Suet Mix).

22. The product shall be of good quality, in sound condition, and free from malodour, off flavours, mould and foreign bodies.

23. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.

24. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

25. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

26. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

27. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

28. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 32 - FRYING OIL

CATEGORY	TYPES
FRYING OIL	STANDARD
	RN SPECIAL PACKAGING

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:

a. Codex Stan 210 - Standard for Named Vegetable Oils.

3. Further references can be assessed from the Glossary by clicking on the appropriate Hyperlink.

STANDARD

4. The product shall be manufactured from good quality vegetable oil or a blend of vegetable oils as normal standard frying oil. The frying oil shall be clear with no sediment, it shall exhibit no off flavours or odours. The frying oil shall contain an anti-foaming agent Dimethyl polysiloxane (E900) conforming to the maximum levels permitted under EU legislation.

5. **Physical and Chemical Properties**

	Rapeseed Oil	Soyabean Oil
Peroxide Value	No more than: 2.0 meq O ₂ /kg	No more than: 2.0 meq O ₂ /kg
Free Fatty Acids (% as Oleic Acid)	No more than: 0.2%	No more than: 0.15%
Moisture	No more than: 0.2%	No more than: 0.1%

6. **Fire Properties**

	Rapeseed Oil	Soyabean Oil
Smoke Point	Not less than: 230°C	Not less than: 227°C
Flash Point	Not less than: 300°C	Not less than: 299°C
Fire Point	Not less than: 371°C	Not less than: 365°C

RN SPECIAL PACKAGING

7. Frying oil for HM Ships and Submarines shall be packed in 4 litre cans using tin plate of a nominal thickness of 0.29mm conforming to the best commercial standard.

8. The 4 litre can, shall be of the flat top pourer construction fitted with a robust handle and a re-closure lid.

GENERAL

9. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
10. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
11. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
12. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
13. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
14. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
15. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
16. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 33 - CONDIMENTS, PICKLES and VINEGAR

CATEGORY	TYPES
SALT, LOW SALT	CULINARY, TABLE
PEPPER	BLACK, WHITE
PICKLES	SANDWICH, SMALL CHUNK, SWEET, GHERKINS, ONION, RED CABBAGE, MILD LIME, GARLIC,
MUSTARD	ENGLISH, FRENCH, DIJON, WHOLEGRAIN
CHUTNEY	MANGO
RELISHES	HAMBURGER
VINEGAR	MALT, WHITE WINE, BALSAMIC
OLIVES	PITTED - MIXED OR INDIVIDUAL BLACK/GREEN

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:

- a. Codex Stan 66 - Standard for Table Olives.
- b. Codex Stan 160 - Standard for Mango Chutney.
- c. Codex Stan 260 - Standard for Pickled Fruits and Vegetables.

3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

4. The Authority acknowledges that there is no specific regulation appertaining to the products listed above, however reference can be made to the Codex Standards where applicable.

SALT

5. Table Salt shall be white free flowing product that shall comprise of 97% to 99% sodium chloride. The salt may contain an approved anti-caking agent to ensure that the product remains free flowing. Iodized salt is also acceptable. The table salt shall have a particle density of 2.165g/cm, and a bulk density of approximately 1.154g/cm.

PEPPER

6. Pepper shall be supplied as whole black pepper corns, ground black pepper or ground white pepper as demanded and approved by the Authority. The products shall be free flowing whole corns or fine powders that are consistent with the product described.

PICKLES

7. The ingredients used in the manufacture of the pickles shall be of a good commercial standard. The vegetables shall be free from blemishes and the liquid should be clear.

8. The vegetables shall be crisp and the product shall possess an appetising aroma and flavour.

MUSTARD

9. The mustard shall consist of a blend or mixture of ingredients that provides a granular or smooth consistency with no appreciable signs of separation of the contents. The aroma, flavour and degree of hotness shall be characteristic of the product type.

CHUTNEYS and RELISHES

10. The product shall consist of a blend or mixture of fruits and/or vegetables and a thickened sauce. The consistency of the product shall be such as to ensure that there is no appreciable separation of the fruit and vegetables from the sauce. The product shall have a characteristic colour and appearance typical of the product type, and shall possess an appetising aroma and flavour as described by the manufacturer.

VINEGAR

11. The vinegar shall be of a uniform colour and it shall have a typical aroma and flavour characteristic of the product as described by the manufacturer. The product shall be free from any sedimentation, abnormal flavours and foreign bodies.

OLIVES

12. The olives shall be pitted and comply with the requirements of the Codex Standard.

GENERAL

13. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.

14. The ingredients used shall be manufactured in accordance with best commercial practice.

15. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.

16. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

17. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

18. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

19. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

20. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 34 - SAUCES, DRESSINGS and OILS

CATEGORY	TYPES
TABLE SAUCES	TOMATO, BROWN, SWEET THAI CHILLI, CRANBERRY, HORSERADISH, RED CURRANT, MINT, RED, SOY - DARK AND LIGHT, HOT PEPPER, TARTARE,
COOKING SAUCES	PIZZA, TOMATO & BASIL PASTA, OYSTER BLACK BEAN, HOI SIN, SZECHUAN, SATAY
DRESSINGS	MAYONNAISE, SALAD CREAM
COOKING PUREE	TOMATO, HERB, GARLIC, GINGER, PEPPER, BASIL
PASTES	SZECHUAN, CURRY PASTE - BALTI, TANDOORI, BIRYANI, KORMA, MADRAS, ROGAN JOSH, TIKKA, THAI GREEN, THAI RED, LASKA
SPREADS	VEGETABLE SPREAD
OILS	OLIVE OIL

1. This is the minimum quality standard to be applied to the products and associated products listed above.

QUALITY

2. Reference Literature:

- a. The Olive Oil (Marketing Standards) Regulations 2014.
- b. Commission Regulation (EEC) No 2568/91 - Characteristics of Olive Oil and Olive-Residue Oil - Method of Analysis.
- c. Codex Stan 33 - Standard for Olive Oils and Olive Pomace Oils.
- d. Codex Stan 57 - Standard for Processed Tomato Concentrates.

3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

TABLE and COOKING SAUCES

4. The sauce shall be of a uniform colour, have a consistency, aroma and an appetising flavour, characteristic of the type and style of product. Liquid sauces shall be free of sediment.

DRESSINGS

5. The target for Fat content and Egg Yolk levels in mayonnaise should be a minimum of 25% oil and 1% egg yolk.

6. The mayonnaise and salad cream shall be of a uniform colour, it shall have a pleasant aroma and an appetising flavour characteristic of the type and style of product. The product shall have a smooth consistency with no appreciable signs of separation of the contents.

COOKING PUREES

7. The puree shall be of a uniform colour, have a consistency, aroma and an appetising flavour, characteristic of the type and style of product.

PASTES

8. The pastes shall be of a uniform colour, have a consistency, aroma and an appetising flavour, characteristic of the type and style of product, and shall be suitable for blending with other ingredients as required.

SPREADS

9. The spread shall be prepared from yeast and vegetable extract with added seasoning. The product shall have a smooth consistency and be suitable for spreading.

OILS

10. The quality of the Olive Oil shall comply with the requirements of the Codex Standard.

GENERAL

11. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards. Any included additives shall comply with the requirements of UK/EU legislation.

12. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

13. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.

14. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.

15. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

16. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

17. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

18. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

19. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 35 - FOOD COLOURING AND ESSENCES

CATEGORY	TYPES
COLOURING	RED, YELLOW
ESSENCES	VANILLA

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan 192 - General Standard for Food Additives.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

FOOD COLOURING

5. These products shall be in powder or liquid form and safe to use in culinary preparations. They shall be prepared from synthetic or natural ingredients.

FOOD ESSENCES

6. Vanilla - The product shall be manufactured from the extraction of vanillin and be a low quality natural vanilla flavouring derived from real vanilla beans or artificial vanilla like flavouring in solution.

GENERAL

7. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
8. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
9. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
10. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
11. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
12. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

13. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
14. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
15. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 36 - BEVERAGES, COOKING WINES and SPIRITS

CATEGORY	TYPES
COFFEE	INSTANT
	FILTER
	VENDING
TEA	BAGS
CHOCOLATE	INSTANT HOT CHOCOLATE
	COCOA POWDER
WHITENER	DAIRY WHITENER
	NON DAIRY WHITENER
COOKING WINES	SHERRY
	RED
	WHITE
COOKING SPIRITS	BRANDY

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Coffee Extracts and Chicory Extracts (England) Regulations 2000.
 - b. The Cocoa and Chocolate Products (England) Regulations 2003.
 - c. The Condensed Milk and Dried Milk (England) Regulations 2015.
 - d. Directive 1999/4/EC - Coffee Extracts and Chicory Extracts.
 - e. Directive 2000/36/EC - Cocoa and Chocolate Products Intended for Human Consumption.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

COFFEE

4. The definitions and reserved descriptions for coffee extracts are regulated by UK/EU legislation.
5. Both caffeinated and decaffeinated coffees shall be available on demand.
6. Instant coffee shall consist of a dried soluble powder or freeze-dried granular form that can be quickly dissolved in hot water. The prepared beverage shall have a medium flavour when served as a black coffee without milk or sweetener or sugar being added.

TEA

7. The tea should be suitable for use with hard or soft water. The fresh flavour, colour and aroma of the hot black tea when prepared in accordance with the manufacturer's instructions, without sugar, milk or other flavouring (e.g. lemon) being added, should be consistent with a Breakfast blend.
8. Both caffeinated and decaffeinated teas shall be available on demand.
9. The tea will be packed in individual tea bag form unless otherwise demanded by the Authority.

HOT CHOCOLATE

10. Instant Hot Chocolate shall consist of a fine cocoa chocolate powder blended with other powdered ingredients to provide a dark semi sweet drink when mixed only in hot water.
11. The product shall be plain instant hot chocolate but may include a flavouring agent when demanded by the Authority.

COCOA POWDER

12. When the cocoa powder is mixed in accordance with the manufacturer's instructions with hot milk, hot water and milk or blended into a culinary product as an additional ingredient, the powder shall dissolve or blend readily to provide a rich bitter chocolate flavour.

MILK POWDER

13. The dairy whitener shall comply with the requirements of UK/EU legislation.
14. The powder when mixed in accordance with the manufacturer's recommendations shall blend with hot or cold water to produce a liquor with a characteristic aroma, colour, flavour consistent with milk or the dairy derivative as described by the manufacturer.
15. Non Dairy Creamer or whitener shall be manufactured from a blend of dried glucose syrup, vegetable fat and milk proteins. As a powder it shall be fine free flowing and mix readily with hot tea or coffee when used in accordance with manufacturer's recommendations.

COOKING WINES

16. The cooking wine is intended for use as an added ingredient in food and not as a beverage. The Authority will expect the wine to be drinkable although not necessarily of the highest quality table wine. The product shall comply with the requirements of UK/EU legislation.
17. The colour, flavour and bouquet of the wine shall be consistent with product description provided by the vintner.

COOKING SPIRITS

18. The cooking spirit is intended for use as an added ingredient in food and not as a beverage. The Authority will expect the spirit to be drinkable although not necessarily of the highest quality.
19. The colour and flavour shall be consistent with product description provided by the manufacturer.

GENERAL

20. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
21. The Authority will seek to select low and/or no-added sugar variants to provide lower calorific products where it is appropriate, available and acceptable to the consumer.
22. The product shall be manufactured in accordance with best commercial practice.
23. The powdered or agglomerated product shall be free flowing with no evidence of clumping.
24. Liquid concentrates and vending machine coffees and teas shall comply with all the requirements stated in this quality standard as they apply to the product.
25. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
26. All materials and articles used in the manufacture and packaging of the product shall conform to UK/EU legislation.
27. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
28. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
29. The product shall be labelled with normal commercial markings and in accordance with UK/EU legislation.
30. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 37 - GRAVY MIXES, STOCK CUBES and BOUILLON

CATEGORY	TYPES
GRAVY MIXES	BROWNING, GRANULES, POWDER MIX
STOCK CUBES	BEEF, CHICKEN, VEGETABLE, FISH
BOUILLON	BEEF, CHICKEN, VEGETABLE

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Refer to Annex A for further details on UK/EU legislation appertaining to these products.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. These products are added to gravy, defined as a thin sauce made from the juices that run naturally from meat or vegetables during cooking. These juices maybe thickened or un-thickened prior to the addition of the gravy browning.
5. **Gravy Browning** is usually made of a simple blend of salt and caramel food colour. The product shall be viscous and free flowing dissolving readily in hot meat juices to enhance the flavour and colour of the gravy.
6. **Gravy Granules and Powders** are a dehydrated form of a ready mixed gravy that includes all the essential ingredients. The product shall dissolve readily in hot water or the gravy to enhance the flavour and aroma of the gravy
7. **Stock Cubes** shall be individually wrapped. The product is usually made from the prime ingredient blended with salt, seasonings and hydrogenated oil and supplied in hydrated or dehydrated forms. The product shall dissolve readily in hot water or the gravy to enhance the flavour and aroma of the gravy.
8. **Bouillon** shall be a smooth paste or puree that when added to a sauce, dissolves readily to enhance the flavour and aroma.

GENERAL

9. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
10. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
11. Granules and powders shall be free flowing with no evidence of clumping.
12. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.

13. All materials and articles used in the manufacture and the packaging of the product shall comply with the requirements of UK/EU legislation.
14. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
15. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
16. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
17. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 38 - FRUIT PIE FILLINGS

CATEGORY
FRUIT PIE FILLINGS

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan -192 General Standard for Food Additives.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

FRUIT PIE FILLINGS

5. The fruit pie fillings shall have a bright attractive appearance, with the colour, flavour and aroma characteristic of the particular variety of fruit or style of product. Products containing fruit shall be free from tough skins, hardened peel, immature or burnt fruits and extraneous matter, including pips and seeds in seedless varieties.

GENERAL

6. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
7. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
8. The product shall be of good quality, in sound condition and free from malodour, off flavours and foreign bodies.
9. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
10. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
11. The product shall be supplied in a plastic tub. Alternative forms of packaging will be considered but should not be used without prior approval of the Authority. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
12. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

13. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

14. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 39 - SOUPS

CATEGORY	TYPES
SOUP	POWDER
	CANNED

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan 192 - General Standard for Food Additives.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

POWDERED SOUPS

5. The product shall be free flowing with no evidence of clumping.
6. When prepared in accordance with the manufacturer’s instructions, the soup shall have an appetising appearance, aroma, flavour, texture and consistency that typifies the variety. It shall not be scorched, musty or rancid.

CANNED SOUPS

7. The finished product when re-heated in accordance with the manufacturer’s instructions shall have the appearance, texture, aroma and flavour consistent with the product description.

GENERAL

8. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
9. The canned soups shall be processed in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient temperature.
10. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
11. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
12. The finished product when used in accordance with the manufacturer’s instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer’s description.

13. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
14. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
15. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
16. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
17. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 40 - HERBS and SPICES

CATEGORY	TYPE
HERBS	DRIED, POWDERED, GROUND
SPICES	DRIED, POWDERED, GROUND
CURRIES	POWDER

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan 1 - General Standard for the Labelling of Prepackaged Foods.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

GROUND AND POWDERED

5. The Ground and Powdered product shall be consistent with the variety as described by the manufacturer.
6. The product shall be free flowing with no evidence of clumping.

DRIED LEAF

7. Dried Leaf varieties of herbs shall show minimal leaf breakage.

GENERAL

8. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
9. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
10. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
11. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
12. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
13. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

14. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
15. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
16. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 41 - DRIED FRUITS

CATEGORY
APRICOTS
CURRENTS
MIXED FRUIT
PRUNES
SEEDLESS RAISINS
SULTANAS
DATES

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Codex Stan 67 - Standard for Raisins.
 - b. Codex Stan 130 - Standard for Dried Apricots.
 - c. Codex Stan 143 - Standard for Dates.
 - d. UNECE Standard DDP - 07 Prunes.
 - e. UNECE Standard DDP - 11 Dried Grapes.
 - f. UNECE Standard DDP - 15 Dried Apricots.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

PREPARATION

4. The guidelines for the preparation and quality of the Dried Fruits are listed below.
5. **Apricots** shall be whole, pitted and of a medium size. The moisture content shall be no more than 22%.
6. **Currents** shall be whole with a good characteristic flavour. The moisture content shall be within the range of 15% to 18%.
7. **Mixed Fruit** shall contain five fruits including dried peel. There is no recognised standard but the ingredients shall be of good commercial quality with the variety and ratio of fruit per pack as agreed with the Authority.
8. **Prunes** shall be whole and pitted conforming to Class 1 requirements. The moisture content shall be within the range of 24% to 35%.

9. **Raisins** shall be of the Thompson Seedless variety. They shall be properly cleaned with the stems removed. The moisture content shall be a maximum of 19%.
10. **Sultanas** shall be whole, the stems should be removed. The moisture content shall be a maximum of 19%.
11. **Dates** shall be pitted with a good characteristic flavour appertaining to the variety. The moisture content shall be a maximum of 26%.

FINISHED PRODUCT

12. The fruit shall be taken from the most recent season's crop and shall be properly ripened.

GENERAL

13. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines or UNECE Standards. Any included additives shall comply with the requirements of UK/EU legislation.
14. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
15. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
16. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
17. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
18. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
19. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
20. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
21. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 42 - SNACKS and NUTS

CATEGORY	TYPES
CRISPS	ASSORTED
PRAWN	ALMONDS FLAKED/GROUND
	MIXED NUTS AND RAISINS
	MIXED FRUIT AND SEEDS
	PEANUTS SALTED
CRACKERS	PRAWN
COCONUT	DESICCATED COCONUT
POP CORN	SWEET AND SALTY
	FENNEL AND LEMON

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:

- a. Codex Stan 177 - Standard for Grated Desiccated Coconut.
- b. Codex Stan 200 - Standard for Peanuts.

3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

4. The product shall be prepared to the following requirements.

CRISPS

5. The product shall be crisp and not exhibit any signs of staling, they shall be foil wrapped. The flavours shall be agreed with the Authority.

ALMONDS (FLAKED and GROUND)

6. The products shall be prepared from sweet almonds.

7. The flaked and ground almond shall be free from brown skin and other extraneous material.

MIXED NUTS and RAISINS

8. The pack shall contain a mixture of unroasted Redskin Blanched Peanuts, Raisins, Hazelnuts, Almonds, Pecan Nuts, Brazil Nuts or a mixture of Raisins with other types of Nuts as agreed with the Authority.

9. The ingredients shall be attractive in appearance. Raisins shall not be sugary and comply with the requirements of Food Quality Standard QS 41 - Dried Fruits.

MIXED FRUIT and SEEDS

10. The pack shall contain a mixture of dried fruit and seeds in the proportions as agreed with the Authority.
11. The ingredients shall be attractive in appearance. Raisins shall not be sugary and comply with the requirements of Food Quality Standard QS 41 - Dried Fruits.

PEANUTS SALTED

12. The product shall be salted peanuts roasted in oil or dry roasted salted peanuts.
13. The product shall be attractive in appearance with nuts whole or half cut lengthwise. The amount of extraneous matter in the pack shall be minimal.

DESICCATED COCONUT

14. The moisture content of the desiccated coconut shall be within a range of 3% to 4% of the net weight of the contents.
15. The product shall be finely cut, free flowing and white in colour.

CRACKERS

16. The product shall be crisp and not exhibit any signs of staling, they shall be foil wrapped. The flavours shall be agreed with the Authority.

POPCORN

17. The product shall be made from popped corn, sugar, sunflower oil, seasoning and flavouring. The product shall not exhibit any signs of staling, they shall be foil wrapped. The flavours shall be agreed with the Authority.

GENERAL

18. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
19. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
20. The product shall be of good quality, in sound condition and free from malodour, off flavours, rancidity, mould and foreign bodies.
21. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
22. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
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23. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
24. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
25. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
26. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 43 - CONFECTIONERY

CATEGORY
CHOCOLATE BARS
CHEWING GUM
SWEETS

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Cocoa and Chocolate Products (England) Regulations 2003.
 - b. Directive 2000/36/EC - Cocoa and Chocolate Products Intended for Human Consumption.
 - c. Codex Stan 1 - General Standard for the Labelling of Prepackaged Foods.
 - d. Codex Stan 87 - Standard for Chocolate and Chocolate Products.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The product shall be prepared to the following requirements.

CHOCOLATE BARS

5. The composition and labelling of chocolate confectionery products must comply with UK/EU legislation. Composite products containing chocolate as an ingredient fall outside the scope of these regulations, however the compositional requirements of these Regulations still apply. Therefore, the 'chocolate element' of a chocolate-coated confectionery bar must meet the minimum compositional standard for chocolate if it uses this reserved description in its name or ingredient listing.
6. The Authority acknowledges that there is no specific regulation or Code of Practice appertaining to the specific compositional requirements for the majority of confectionery products. However there are a number of UK/EU legislative controls relating to additives and colouring agents that may be used in the manufacture of these types of product.

CHEWING GUM

7. The product shall be suitable for all groups of consumers and **must not contain animal derivatives in its composition.**

SWEETS

8. The Sweets shall be consistent with characteristics for the variety and type and shall have a pleasant flavour, taste and mouthfeel.

GENERAL

9. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.

10. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.

11. Confectionery products shall have an attractive appearance with the colour, texture, flavour and aroma characteristic of the product type and consistent with that approved by the Authority. There shall be no evidence of storage temperature abuse (for example, partly melted and reset chocolate, chocolate blooming, stickiness to boiled sweets).

12. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.

13. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.

14. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

15. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

16. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

17. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

18. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 44 - PRESERVES

CATEGORY	TYPES
PRESERVES	JAM
	MARMALADE
	LEMON CURD
	GOLDEN SYRUP
	HONEY
PEANUT BUTTER	
MINCEMEAT	

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Jam and Similar Products (England) Regulations 2003.
 - b. The Specified Sugar Products (England) Regulations 2003.
 - c. The Honey (England) Regulations 2015.
 - d. Council Directive 2001/113/EC - Fruits Jams, Jellies, Marmalade and Sweetened Chestnut Puree Intended for Human Consumption.
 - e. Codex Stan 12 - Standard for Honey.
 - f. Codex Stan 296 - Standard for Jams, Jellies and Marmalades.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

PRESERVES

4. All products supplied to the Authority shall comply with UK/EU legislation appertaining to the individual product. This includes the definition of fruit relating to fruit jams, jellies and marmalades and sets the minimum standards for the amount of "fruit" in jam.
5. Permitted additives and sweetening agents shall comply with the requirements of UK/EU legislation.
6. Reserved descriptions are prescribed for specified sugar products with requirements for composition and labelling.
7. The fruit used as an ingredient in preserves manufacture must be sound, free from deterioration and sufficiently ripe. It is prohibited to use fruit, which has been treated by methods other than heat, chilling, freezing, freeze-drying or concentration, except for Apricots which may be dried by other means.

8. The preserves shall have a bright attractive appearance, with the colour, flavour and aroma characteristic of the particular variety of fruit or style of product. Products containing fruit shall be free from tough skins, hardened peel, immature or burnt fruits and extraneous matter, including pips and seeds in seedless varieties. The products shall have a good set and attractive appearance, aroma, texture and flavour characteristic of the product description.

MARMALADE

9. The Marmalade shall be made from sliced or chopped fruit peel using lemons, limes, grapefruits, sweet oranges or any combination of these, simmered in sugar, fruit juice and water until soft.

GOLDEN SYRUP

10. The product shall be a viscid, amber-coloured form of inverted sugar syrup, made in the process of refining sugar cane juice into sugar or by the treatment of a sugar solution with acid.

11. The Syrup shall be clear with no evidence of crystallisation in the product.

LEMON CURD

12. The product is made from lemons blended with other ingredients to be used as a dessert spread and/or topping.

13. The Lemon Curd shall have a soft semi - solid consistency with a smooth texture that is easily spread. The product should have a sharp lemon flavour and an attractive lemon yellow colour.

HONEY

14. The product shall be either of the clear or set variety as demanded by the Authority.

15. The characteristics of the Honey selected shall be consistent with the product description. Clear Honey shall show no evidence of crystallisation.

MINCEMEAT

16. The product shall consist of a rich preserve made of fruit (usually chopped cherries, dried apricots, apples or pears, raisins and candied citrus peel), nuts, various spices and natural flavourings.

17. The Mincemeat shall have a dark attractive colour, a spicy aroma, a rich spicy flavour with a blend of soft and firm course granular textures characteristic of the product description.

PEANUT BUTTER

18. The product shall be manufactured as a food paste made primarily from ground dry roasted peanuts for use mainly as a sandwich spread.
19. The Peanut Butter shall be semi - solid with an attractive colour, aroma and a smooth or crunchy texture with the flavour characteristics of the product description.

GENERAL

20. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
21. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
22. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
23. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
24. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
25. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
26. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
27. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
28. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 45 - DRINKS and BOTTLED WATER

CATEGORY	TYPES
JUICE	APPLE, CRANBERRY, GRAPEFRUIT, ORANGE PINEAPPLE, TOMATO, BLACKCURRANT, TROPICAL
SQUASH	BLACKCURRANT, LEMON & LIME, ORANGE, MIXED FRUIT
FLAVOURED MILK	STRAWBERRY, BANANA
BOTTLED WATER	PLAIN STILL, FLAVOURED STILL
SPORTS DRINKS POWDERED	RASPBERRY, ORANGE

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Natural Mineral Water, Spring Water and Bottled Drinking Water (England) Regulations 2007.
 - b. The Natural Mineral Water, Spring Water and Bottled Drinking Water (England) (Amendment) Regulations 2018.
 - c. The Drinking Milk (England) Regulations 2008.
 - d. The Fruit Juices and Fruit Nectars (England) Regulations 2013.
 - e. Directive 96/70/EC - Marketing of Natural Mineral Waters.
 - f. Council Regulation (EC) No 2597/97 - Market in Milk and Milk Products for Drinking Milk.
 - g. Council Directive 98/83/EC - Quality of Water Intended for Human Consumption.
 - h. Council Directive 2001/112/EC - Fruit Juices and Similar Products Intended for Human Consumption.
 - i. Commission Directive 2003/40/EC - 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.
 - j. Commission Directive 2009/106/EC - Fruit Juices and Certain Similar Products Intended for Human Consumption.
 - k. Food Standards Agency - Guidance Notes for Bottled Drinking Water.
 - l. British Soft Drink Association - General Information.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

FRUIT JUICE

4. Fruit juices shall consist of 100% pure juice made from the flesh of fresh fruit or from concentrates and contain no flavourings, colours, preservatives or any other added ingredients. A few minor exceptions exist in order to ensure that the final product is of an acceptable taste. These exceptions are very specific and are controlled by government legislation.
5. The fruit juice will be demanded from the following product ranges:
 - a. Long life juice shall have a minimum shelf life of 6 months when stored in ambient temperatures and in accordance with the manufacturer's instructions.
 - b. Short life juice shall have a shelf life of at least 30 days when stored at chilled temperatures and in accordance with the manufacturer's instructions.
 - c. Freshly squeezed juice shall have a shelf-life of at least 14 days.
6. Fruit juices can further be described on pack as being juice prepared from concentrate when fruit has been picked, squeezed and concentrated by evaporating the water naturally present in the juice. Fruit juice packers shall reconstitute the fruit juice to restore it to its original strength by adding the same volume of water to meet the UK/EU legislation.

SQUASH

7. The products shall consist of dilutable drinks that include cordials that are sold in concentrate form and are typically mixed with four parts water to one part syrup.

FLAVOURED MILK

8. The product shall be made with pasteurized milk that is subjected to ultra-high-temperature (UHT) treatment. The drink shall be sweetened with sugar and blended with colourings and artificial or natural flavourings.

STILL and FLAVOURED WATER

9. The product shall be still bottled water that complies with the requirements laid down in that implement as amended. This includes product description, microbiological and chemical standards, and production treatments. The Authority will always seek to source mineral or spring water of a high standard that complies with UK/EU legislation.
10. Flavouring of which 90% shall consist of extracts derived from the fresh fruit in accordance with the minimum requirements as legislated by UK/EU legislation.

SPORTS DRINKS

11. The product shall be free flowing sugar crystals, when re-constituted with water they shall have the taste characteristics of the named product with a mouthfeel similar to water.
12. The finished product shall be suitable to be consumed by all, with no allergens or their derivatives present.

13. A minimum of one packet shall be subject to a leak test for each batch. The packages shall be deemed acceptable if they exhibit no evidence of leakage up to a vacuum equivalent to 0.16665 bar.

GENERAL

14. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

15. The Authority will seek to select low and/or no-added sugar variants to provide lower calorific drinks where it is appropriate, available and acceptable to the consumer.

16. The product shall be processed in accordance with best commercial practice to provide a commercially sterile product suitable for storage at ambient or chilled temperature as recommended by the manufacturer.

17. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.

18. For a product that requires dilution, when carried out in accordance with the manufacturer's instructions it shall have the appearance, texture, aroma and flavour consistent with the type of product described.

19. At the time of delivery the product shall have a good, bright appearance which has not been degraded through light exposure. It shall be free from staleness or other objectionable characteristics.

20. All materials and articles used in the manufacture and packaging of the product shall comply with UK/EU legislation.

21. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

22. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

23. The product shall be labelled with normal commercial markings and in accordance with UK/EU legislation.

24. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 46 - SUGAR AND SWEETENERS

CATEGORY	TYPES
SUGAR	GRANUALTED
	LIGHT BROWN
	DEMERARA
	CASTER
	ICING
SWEETENERS	

GENERAL

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. The Specified Sugar Products (England) Regulations 2003.
 - b. Codex Stan 212 - Standard for Sugars.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

SUGAR

4. **Granulated.** The product shall consist of crystallised sugar, free flowing, white in appearance with a sweet characteristic taste of sugar.
5. **Light Brown.** The product shall consist of moist crystallised sugar produced from a blend of caster sugar and molasses. It shall be light in colour, not free flowing with a sweet characteristic treacle taste of brown sugar.
6. **Demerara.** The product shall consist of slightly moist sugar crystals, produced from a blend of coarse grain sugar and molasses, it shall be golden in colour.
7. **Caster.** The product shall consist of a finely granulated white sugar, free flowing with a sweet characteristic taste of sugar. It shall be suitable for use as an ingredient in baking.
8. **Icing.** The product shall consist of a very fine cohesive dry powder produced from white granulated sugar, it shall have a sweet characteristic taste of sugar.

SWEETENERS

9. **Sweeteners.** The product shall be manufactured as a table-top sweetener and only contain permitted sweeteners in accordance with UK/EU legislation. The granulated product shall be free flowing and exhibit no signs of clumping. When mixed with a hot beverage it shall readily dissolve and provide an acceptable level of sweetness.

GENERAL

10. The product shall be produced to a commercial standard as agreed with the Authority and where appropriate meet the requirements of Codex Alimentarius - International Food Standards and Guidelines. Any included additives shall comply with the requirements of UK/EU legislation.
11. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
12. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours, extraneous material and foreign bodies.
13. The finished product when used in accordance with the manufacturer's instructions shall have the appearance, texture, aroma and flavour consistent with the type of product and the manufacturer's description.
14. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
15. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.
16. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
17. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
18. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 47 - IN-FLIGHT FROZEN AND CHILLED MEALS

CATEGORY	TYPES
FROZEN MEALS	MAIN MEALS
	BREAKFAST
	CHILDREN'S MEALS
CHILLED MEALS	VARIOUS

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Defence Food Quality Standards
 - b. International Flight Services Association - World Food Safety Guidelines
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

IN-FLIGHT MEALS

4. These are a range of Frozen and Chilled Meals that are predominately supplied to the RAF for In-Flight Catering, however the Frozen Meals are available for general issue.
5. During production of Vegetarian Meals the following conditions shall apply:
6. Vegetarian - All ingredients shall be free from meat or fish, however eggs and dairy products can be included within the meals.
7. The products should aim to meet modern food choices and palates. The finished meal when used in accordance with the manufacturers' instructions shall have the appearance, texture, flavour and aroma consistent with the type of product and the manufacturer's description.

DESCRIPTION

8. The product shall be a quick-frozen or a chilled ready-cooked meal supplied in a suitable container. The container shall be constructed of either plastic with a heat sealable plastic film lid or metal foil with a metal foil lid. The product and packaging shall be suitable for re-heating from frozen or chilled in a standard Aircraft Convection Oven or Microwave Oven.

PRODUCTION

9. **Product Composition**
10. The contents and configuration of the frozen or chilled meals shall be agreed with the Authority. The meals shall be nutritionally balanced and prepared to the manufacturer's own formulation and should aim to meet the Government Buying Standard for Food and Catering Services.

11. The precise composition of the meals shall be declared at the time of tendering for the contract and when any amendments to the formulation or specification are made.
12. The raw materials shall be obtained from approved suppliers and shall comply with the requirements of the Defence Food Quality Standards. All ingredients shall be of a good quality with levels of microbiological contamination that are consistent with international standards to ensure food safety is maintained.
13. **Product Preparation and Processing**
14. Preparation and processing of the frozen and chilled meals shall be in accordance with best commercial practice and subject to scientific control.
15. Appropriate facilities and procedures shall be in place to control the risk of physical, microbiological and chemical contamination and/or adulteration.
16. Full records of all stages of manufacture and production shall be maintained and shall be available to the Authority on demand.
17. Production may be subject to inspection and auditing by the Authority.

FINISHED PRODUCT

18. **Conformance.** The product shall conform to the quality and properties of the samples approved at the time of tender for the contract, whether or not defined fully in this specification.
19. **Sensory Quality.** On heating to serving temperature, the meals shall have a good appearance and have a sensory profile characteristic of the agreed recipe. The components shall be in the same proportions and the total meal shall have a visual composition consistent as agreed with the Authority. All meals shall be attractive, appetising and palatable with characteristic aromas, flavours and texture. All components of the meal shall be capable of being used with plastic cutlery.
20. **Microbiological Quality.** When tested by appropriate methods of sampling and examination the levels of microbiological contamination of the meals shall be consistent with the Commission Regulation (EC) No 2073/2005. Food safety must not be compromised and meals shall not contain micro-organisms or substances originating from micro-organism or their activities which may represent a health hazard. The meals shall be analysed by a UKAS accredited laboratory certified to ISO 17025, using internationally recognised standards, to ensure the microbiological criteria comply with the requirements of the Authority. The frequency of testing and analysis of the meals shall be agreed with the Authority.
21. **Nutritional Content of Individual Meals.** The full nutritional details for all meals shall be made available to the Authority on request. This information shall be in accordance with UK/EU legislation, appertaining to the provision of food information to consumers. The meals shall be analysed by a UKAS accredited laboratory certified to ISO 17025, using internationally recognised standards to ensure the nutritional parameters comply with the requirements of the specification. The frequency of testing and analysis of the meals shall be agreed with the Authority.

22. **Nutritional Guidance.** It is becoming increasingly important that the amount of fat, saturated fats, total sugars and salt per 100mg/ml for a product are identified. The UK Government has introduced red, amber and green colour coding for food products and it is an aspiration that the products supplied fall into the green and amber categories for salt, sugars and saturated fats, where possible. Manufacturers additionally may include the following descriptors ‘High’, ‘Medium’ and ‘Low’ (HML) together with the colours red, amber and green to reinforce meaning.

23. **Compliance and Testing.** The components shall be inspected and tested to verify compliance with the manufacturer’s specification including the product, primary packaging, and labelling requirements.

24. **Shelf Life.** The manufacturer shall warranty the frozen products for a minimum period of 6 months from the date of delivery, expressed as a Best Before End (BBE) which shall be displayed on the outer packaging. The manufacturer’s warranty period is subject to the product being held under normal storage conditions at a temperature of -18°C or below. The chilled products shall be supplied with a shelf commensurate with normal commercial air-line requirements when held under normal storage conditions at a temperature of +5°C or below.

DETAILED REQUIREMENTS

25. **Weight**

26. The nominal weight of the meals shall be as follows, unless otherwise agreed by the Authority:

Category	Net Weight - Range
Main Meal	220g to 260g
Breakfast	180g to 220g
Children’s Meals	170g to 240g

27. The product shall comply with the requirements of the The Weights and Measures (Packaged Goods) Regulations. The average weight of each meal shall be declared at the time of tendering.

28. **Size of Container**

29. The optimum dimensions of the container base shall be as follows:

Length:170mm Width:110mm Height:35mm

30. Alternative dimensions may be considered by the Authority, providing they fit into a standard Aircraft Convection Oven or Microwave Oven.

PACKAGING

31. The containers shall be capable of withstanding freezing to -40°C and ovenable to +200°C. The containers shall be manufactured from (1) plastic and sealed with a plastic plastic film lid - the lid should form a good hermetic seal with the container, the heat sealed film lid should be capable of being peeled off easily, parting from the meal container in one whole piece (2) alternatively the containers shall be manufactured from metal foil and sealed

with a metal foil lid. The strength of the container and lid shall be sufficient to allow stacking of the frozen meals without damaging the contents or pack.

32. The authority will determine the range and type of meals to be supplied either in plastic or metal foil containers, this shall be agreed with the contractor and incorporated within the Food Supply Contract Commodity List.

33. The type and style of the sealed containers shall be subject to approval at the time of tendering for the contract and any subsequent changes shall be subject to prior approval by the Authority.

DETAILS OF MARKINGS

34. The primary pack and transit case shall be marked in accordance with the provisions of the Authority and in compliance with legislative requirements. The marking shall be fully legible and permanent.

35. Each container shall be marked with the following information: Product Description, Product Code, Batch Number, Best Before Date, and Allergen Information. The markings shall be such that they do not contaminate the contents at any stage. If marked by means of adhesive labels, they shall remain firmly attached during frozen storage, transportation and product regeneration.

a. Primary Pack

- (i) Product Description, e.g. X1 Breakfast
- (ii) Batch Number
- (iii) Best Before End
- (iv) Allergen Information

b. Case Markings

- (i) Description of the Contents
- (ii) Number of Meals
- (iii) Contractor's Name
- (iv) Quantitative Ingredients Declaration (QUID)
- (v) Nutritional Information
- (vi) Allergen Information
- (vii) Packing Date
- (viii) Batch Number or Packing Code
- (ix) Best Before End
- (x) **THIS WAY UP**

TRANSIT PACKING

36. The frozen and chilled meals shall be packed in non-returnable fibreboard cases of a quality adequate to ensure safe delivery of the product to the point of delivery. The meal containers must maximise the space within the transit cases to prevent undue movement and damage. The plastic film lid or foil lid must not become detached from the meal tray during transit. The cases shall include corrugated layer pads and shall be sufficiently robust to provide adequate protection during storage and distribution. Each case shall contain meals of a single

type. The size and weight of the cases shall be such that they conform to the requirements of The Manual Handling Operations Regulations.

37. **Dimensions.** The cases should be of suitable outer dimensions to optimise the use of the in-flight meal transportation insulated containers currently in use by the Royal Air Force. The internal dimensions are as follows: 54cm x 38cm x 38cm. Any configuration that maximises the optimum space within the insulated containers may be presented to the Authority for approval at the time of tender.

DELIVERY REQUIREMENTS

38. On arrival at the point of delivery, as defined in the contract, the product shall be in a clean condition, free from physical damage and any other defects that may affect the integrity of the finished product.

39. The frozen and chilled meals shall be delivered in a clean refrigerated vehicle to ensure that the appropriate temperature of the meals are maintained during transit and up to the point of delivery.

GENERAL

40. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.

41. The Authority may seek to select low salt and/low sugar or no-added sugar variants where it appropriate, available and acceptable to the consumer.

42. The products detailed above shall comply with the relevant Food Quality Standards.

43. Where frozen products are supplied they shall be frozen in accordance with the best commercial practice and shall be maintained at a temperature of no higher than -18°C during storage and distribution.

44. Where chilled products are supplied they shall be chilled in accordance with the best commercial practice and shall be maintained at a temperature of no higher than +5°C during storage and distribution.

45. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

46. The product shall be supplied in commercial packaging. The primary packaging shall be of a standard that adequately protects the contents from contamination and physical damage.

47. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.

48. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

49. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 48 - DOG FOOD

CATEGORY	TYPES
DRY MIX	ADULT MAINTENANCE MEDIUM BREED
	ADULT MAINTENANCE LARGE BREED
	INTESTINAL FORMULA
	DERMATOSIS FORMULA
	HIGH ACTIVITY FOR WORKING DOGS
	LOW PROTEIN MAINTENANCE
	LOW PROTEIN HYPOALLERGENIC
	PROCUREMENT/TRAINING
CANNED	DOG FOOD

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Refer to Annex A for further details on UK/EU legislation appertaining to these products.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.
4. The procurement of dried and canned dog food shall be subject to prior approval by the Authority which in this instance will be the Defence Animal Centre (DAC). Dog food purchased in other than in the UK will be subject to the same controls.
5. The DAC prescribe that Military Working Dogs (MWD) are provided with a nutritionally complete diet to comply with the wide range of dietary needs. The range of dog food shall be suitable for medium and large dogs both young and adult, including various levels of activity. Behavioural, gastrointestinal (GI), dermatological, and allergic disease is prevalent within the MWD population, and a high protein diet may be a contributing and/or compounding factor. In order to provide an alternative diet for the MWD, the range of dog food includes products with high and low protein and hypoallergenic products.
6. The dog food shall be used in accordance with the manufacturer’s guidelines or as recommended by the veterinary authority DAC as appropriate.
7. The dog food shall be well balanced and contain a range of range of fat, carbohydrate, fibre, protein, vitamins and minerals.
8. **Adult Maintenance Medium Breed.** A nutritional complete diet suitable for MWD - Medium Breed. The dry mix shall contain easily digestible protein derived from well processed poultry sources.

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9. **Adult Maintenance Large Breed.** A nutritional complete diet suitable for MWD - Large Breed. The dry mix shall contain the easily digestible protein derived from well processed poultry sources.
10. **Intestinal Formula.** Helps nutritionally manage gastrointestinal problems. The dry mix shall contain lower levels of fat and easily digestible protein, derived from well processed poultry sources.
11. **Dermatosis Formula.** A product formulated to help promote a healthy skin and coat. The dry mix shall contain easily digestible protein derived from well processed fish and potato sources.
12. **High Activity for Working Dogs.** Specially formulated for outdoor MWD with a high level of protein and fat to provide alertness, energy and endurance. The dry mix shall contain easily digestible protein derived from well processed poultry sources.
13. **Low Protein Maintenance.** A nutritionally complete maintenance diet for MWD suitable for adult dogs of all breeds, specifically formulated for working dogs undertaking light to moderate work. The dry mix shall contain easily digestible protein derived from well processed poultry sources.
14. **Low Protein Hypoallergenic.** A nutritionally complete hypoallergenic diet for MWD. Suitable for adult dogs of all breeds and specially formulated for MWD with digestive and/or dermatological sensitivities/allergies. The dry mix shall contain easily digestible protein from well processed poultry sources and contain no wheat, maize, barley, soya or dairy products.
15. **Procurement/Training.** A nutritionally complete diet for young growing MWD in training that require additional protein to support growth and development, or to gain condition. The diet must be suitable for 6-18 month old dogs of in-service breeds (excluding wolfhounds). The dry mix shall contain easily digestible protein from well processed poultry sources.
16. **Canned Dog Food.** The product shall be well balanced and contain natural chunks of meat and other ingredients in accordance with the manufacturer's own recipe.

GENERAL

17. The product shall be produced to a commercial standard as agreed with the Authority. Any included additives shall comply with the requirements of UK/EU legislation.
18. The canned product shall be manufactured in accordance with best commercial practice to provide a commercially sterile product, suitable for storage at ambient temperature.
19. The ingredients used shall be of a good quality and manufactured in accordance with best commercial practice.
20. The product shall be of good quality, in sound condition and free from taint, malodour, off flavours and foreign bodies.
21. The product shall contain no artificial colours, flavours, aromas or preservatives.
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22. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.
23. The product shall be supplied in commercial packaging. The product shall be supplied in multiwall sacks, transit cartons or shrink wrapped trays as appropriate that adequately protects the contents from contamination and physical damage.
24. The transit packaging shall be of a standard that will ensure the contents are protected sufficiently to withstand multiple handling.
25. The product shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.
26. When stored in accordance with the instructions of the manufacturer, the minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

QS 49 - PRODUCT LIFE REQUIREMENTS

Location/Customer	Fresh Fruit/ Vegetables	Chilled/Fresh/Dairy/Bakery	Ambient/Frozen
UK/Germany	Maximum possible shelf life, but no less than 3-days from delivery when stored at ambient (chilled) temperature	Dairy/Chilled maximum possible shelf life, but no less than 3-days from receipt. Bread/Bakery to be no more than 24 hours old on delivery, but no less than 3 days from receipt except Germany	Minimum of 3-months shelf life remaining on delivery
Ships deploying	Maximum possible shelf life applicable to product (QS 13 refers)	Maximum possible shelf life applicable to product	Minimum of 6-months shelf life remaining at time of loading
Ships other than above (i.e. alongside)	Maximum possible shelf life, but no less than 3-days from delivery when stored at ambient temperature	Maximum possible shelf life applicable to product	Minimum of 6-months shelf life remaining at time of delivery
Submarines	Maximum possible shelf life applicable to product	Maximum shelf life applicable to product	Minimum of 6-months shelf life remaining at time of loading
SSS (Solid Support Ships)	Maximum possible shelf life applicable to product	Maximum shelf life applicable to product	Minimum of 6-months shelf life remaining at time of loading
South Atlantic (1) Air Freight	Maximum possible shelf life, but quality to remain serviceable no less than 4-days from delivery in theatre. Stored at ambient temperature (Chilled with Dry-Ice) in transit, no temperature control on air transport provided	Not without approval from the Authority.	Ambient maximum shelf life applicable to the product. Frozen product not authorised unless approved by the Authority.
(2) Sea Freight	Fruit/Vegetables to retain quality for minimum of 42 days on date of delivery in theatre. Stored in transit at chill temperatures, appropriate to product	Maximum shelf life applicable to product. Fresh dairy/bakery not authorised	Minimum of 4-months shelf life remaining on delivery in theatre, unless authorised by the Authority.
Exercises Overseas	Maximum possible shelf life, but quality to remain serviceable no less than 7 days from delivery in theatre. Stored at ambient temperature in transit, no temperature control on air transport provided	Maximum shelf life applicable to product. Fresh dairy/bakery not authorised	Minimum of 6 months shelf life remaining on delivery in theatre, unless authorised by the Authority.
World Wide	As Agreed with the Authority		

QS 50 - MICROBIOLOGICAL STANDARDS FOR READY-TO-EAT FOODS

1. Reference Literature:
 - a. Commission Regulation (EC) No 2073/2005 - Microbiological Criteria for Foodstuffs.
 - b. Commission Regulation (EC) No 1441/2007 - Microbiological Criteria for Foodstuffs.
 - c. The Health Protection Agency - Guidelines for Assessing the Microbiological Safety of Ready-to-Eat Foods Placed on the Market.
2. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

Microbiological Guidelines

3. These are the criteria used by regulatory authorities to monitor the effectiveness of a food process or system and may be used to assess the microbiological quality of the end product, an ingredient or even the cleanliness of a food contact surface. These criteria are not enforceable in themselves, although a microbiologist may express an opinion as to whether or not any given set of results are acceptable or likely to constitute a risk to health. The Health Protection Agency (HPA) have produced a set of microbiological guidelines for a number of Ready-to-Eat Foods and manufacturers and retailers are encouraged to meet these target levels.

Microbiological Specifications

4. These are criteria which the Authority demands as a 'condition of acceptance' from the Contractor and are to be agreed between the two parties but do not involve any regulatory agencies.
5. The type of micro-organism the laboratory will look for in a food sample will depend on the type of food being tested and how it has been processed. There are a range of tests used for Ready-to-Eat Foods and these are as follows:

- a. **Aerobic Colony Count**

This is a count of all bacteria, which includes those that occur naturally in most foods and those present through contamination. The count increases significantly over time in response to poor temperature control of a product. It is used to indicate the quality and potential keeping quality (freshness) of a product.

- b. **Hygiene Indicator Organisms**

The presence of indicator bacteria in ready-to-eat food, although not inherently a hazard, can be indicative of poor practice that may be one or more of the following: (1) poor quality of raw materials or food components (2) undercooking (3) cross-contamination (4) poor cleaning (5) poor temperature and time control. Indicator bacteria may be associated with an increased likelihood of the presence of pathogens. Post processing contamination may be from personnel, dirty equipment, dirty

packaging or general airborne contamination through leaving the product open to the atmosphere. The main indicator organisms are of the family Enterobacteriaceae, that originate from the intestinal tract of animals and humans, as well as plants and the environment. Included in this family is the species E.coli. A number of E.coli types are harmless but there is also a number of disease causing strains such as E.coli 0157. Listeria species are also derived from the intestine of animals and are widespread in the environment. These organisms are used as an indicator of faecal contamination from whatever source, e.g. hands, bird droppings, infected water, ingredients or equipment, etc. Therefore the presence of indicator organisms suggests faecal contamination and an increased likelihood that food poisoning organisms may also be present.

c. Pathogens

These are organisms that cause illnesses such as food poisoning and there are individual tests to confirm their presence. Pathogens include Salmonella, Campylobacter, E.coli 0157, Clostridium perfringens, Clostridium botulinum, Staphylococcus aureus, Bacillus cereus and Listeria monocytogenes. Based on the results of these tests, ready-to-eat foods will be classified as “satisfactory”, “acceptable”, “unsatisfactory” or unacceptable/potentially hazardous”.

Definition of Microbiological Quality

Table 1

6. Microbiological quality is defined as the following:

Satisfactory	Good microbiological quality.
Acceptable	Borderline limit of microbiological quality
Unsatisfactory	Further sampling may be necessary. (Regulatory agencies may undertake further inspection of the premises to check hygiene practices are adequate.)
Unacceptable/ Potentially Hazardous	Urgent action is needed to locate the source of the problem. (These results may form the basis of prosecutions by regulatory agencies where they occur in more than one sample.)

Ready-to- Eat Food Group Categories

7. The Health Protection Agency have divided food groups into various categories in order to determine the microbiological quality based on aerobic colony count levels - HPA Guidelines for Assessing the Microbiological Safety of Ready-to-Eat Foods Placed on the Market.

QS 51 - ROYAL NAVY SPECIAL PACKAGING

CATEGORY	TYPES	FQS
CANNED	FRUIT	QS 19
	VEGETABLES	QS 22
	PUREE	QS 34
MULTI-WALLED PAPER SACK	FLOUR BREADMAKING	QS 27
POLYTHENE BAG	RICE LONG GRAIN	QS 28
POLYTHENE BAG and OUTER CARTON	SUGAR GRANULATED	QS 46

1. This is the minimum quality standard to be applied to the products listed above.

QUALITY

2. Reference Literature:
 - a. Defence Food Quality Standards - QS 19/22/27/28/34/46.
3. Further references can be accessed in the Glossary by clicking on the appropriate Hyperlink.

SCOPE

4. Specified food products shall be prepared, manufactured, packed and supplied in Royal Navy (RN) Special Packaging. The products must be consistent with the requirements for the specific commodity stated in the appropriate Food Quality Standards.

PURPOSE

5. The purpose of the special packaging is to prevent damage to the contents when subject to extreme conditions and multiple handling by the RN. This may include but is not exclusive to wet weather conditions when storing ship, use as false decking in ships and submarines, and multiple handling down vertical ladders through several deck levels, an activity sometimes undertaken at sea.

QUALITY

6. Corrugated or fluted fibreboard construction material for cartons is not considered fit for purpose. Canned items will be packed into a solid fibreboard export trade standard outer carton manufactured and constructed from materials that provide rigidity and meet the minimum performance required by the Authority.
7. The carton will be a one piece flat pack design with a waterproof glue and stapled end. The side flaps will butt tightly and the end flaps both at the top and base will overlap. The carton performance including minimum burst strength, water resistance, compression strength and water permeability shall provide the necessary properties to ensure adequate protection of the contents. The construction of the carton shall include stapled end joint(s) which shall be made of rustproof metal, or shall be appropriately tinned, coppered or galvanised to prevent rusting.

8. Multi-Walled paper sacks shall be constructed from materials that reduce or eliminate the risk of the ingress of moisture and securely sealed to prevent spillage under the conditions described in paragraph 5.

9. Polythene bags shall be constructed of materials that are flexible but of sufficient strength and securely sealed to prevent spillage to withstand the conditions described in paragraph 5.

RE-PACKING FORMAT

10. The contents and the configuration of the RN Special Packaging requirement shall be agreed with the Authority.

11. If the RN Special Packing is not used at the place of manufacture of the food and re-packing of the commodities is necessary this shall be carried out in premises registered as a food business. The premises shall be open to inspection and audit by the Authority.

12. The re-packing operation shall be in accordance with best commercial practice. The packing operation shall minimise the risk of individual components being damaged or omitted. The components shall be placed in a position within the outer packaging so that the risk of damage to the contents and the primary packaging during multiple handling is mitigated. An integral part of the operation shall include full product traceability.

13. **Canned Products** shall be removed from their original carton, tray or stretch wrap and re-packed into the RN Special Packaging carton in accordance with the agreed requirement. This will normally not be done by the manufacturer but elsewhere. The Authority must be notified in advance of any intention to change the method to meet the requirement.

14. **Flour and Rice** will normally be packed directly into RN Special Packaging standard multi-walled paper sacks by the manufacturer to avoid the risk associated with multiple handling. The Authority must be notified in advance of any intention by the Contractor to use an alternative method of meeting the requirement by repacking elsewhere.

15. **Granulated Sugar** will normally be packed by the manufacturer into polythene bags constructed of materials described in paragraph 9, and the outer carton that must have the performance criteria consistent with paragraph 7. The Authority must be notified in advance of any intention by the Contractor to use an alternative method of meeting the requirement by re-packing elsewhere.

16. All materials and articles used in the manufacture and packaging of the product shall comply with the requirements of UK/EU legislation.

17. The primary product shall be supplied in commercial packaging of a standard that adequately protects the contents from contamination and physical damage.

18. All products shall be supplied in the specified packaging of a standard that will ensure that the contents are protected sufficiently to withstand multiple handling.

19. The products shall be labelled with normal commercial markings and in accordance with the requirements of UK/EU legislation.

20. The RN Special Packaging used for these products shall also be marked in accordance with the requirement of the Authority to include the following:

- a. Description of the Contents.
- b. Quantity and Net Weight.
- c. Manufacturer.
- d. Production Date.
- e. Batch or Lot Number.
- f. Best Before End Date.
- g. Lettering "RN SPEC".
- h. Other identifying marks as demanded by the Authority.

21. These marking shall be in English, fully legible and permanent.

22. The minimum shelf life of the product on delivery shall meet the demands of the Authority stated in QS 49 Product Life Requirements.

Annex A
DFQS V13 - 9 July 2018

Defence Food Quality Standards - UK/EU Legislation

UK/EU LEGISLATION
FOOD SAFETY
The Food Safety Act 1990
The Food Safety and Hygiene (England) (Amendment) Regulations 2016
The Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 178/2002 - General Principles and Requirements of Food Law - Procedures in Matters of Food Safety
Council Regulation (EC) No 1234/2007 - Specific Provisions for Certain Agricultural Products
Regulation (EC) No 852/2004 - Hygiene of Foodstuffs
Regulation (EC) No 853/2004 - Specific Hygiene Rules for Food of Animal Origin
Regulation (EC) No 854/2004 - Specific Rules on Products of Animal Origin Intended for Human Consumption
MICROBIOLOGICAL
Commission Regulation (EC) No 2073/2005 - On Microbiological Criteria for Foodstuffs
Commission Regulation (EC) No 1441/2007 - On Microbiological Criteria for Foodstuffs
FOOD LABELLING AND FOOD INFORMATION TO CONSUMERS
The Food Labelling Regulations 1996
The Food Information Regulations 2014
The Single Common Market Organisation (Consequential Amendments) Regulations 2013
Regulation (EU) No 1169/2011 On the Provision of Food Information to Consumers
ANIMAL WELFARE
Animal Welfare Act 2006
The Welfare of Farmed Animals (England) Regulations 2007
The Welfare of Animals at the Time of Killing (England) Regulations 2015
Council Directive 2008/120/EC - Minimum Standards for the Protection of Pigs
Council Regulation (EC) No 1099/2009 - On the Protection of Animals at Time of Killing
MEAT PRODUCTS
The Products Containing Meat etc. (England) Regulations 2014
QUICK-FROZEN FOODSTUFFS
The Quick-Frozen Foodstuffs (England) Regulations 2007
Council Directive 89/108/EEC - Quick-Frozen Foodstuffs for Human Consumption
Commission Regulation (EC) No 37/2005 - On the Monitoring of Temperatures in the means of Transport, Warehousing and Storage of Quick-Frozen Foodstuffs Intended for Human Consumption

UK/EU LEGISLATION
ADDITIVES
The Food Additives, Flavourings, Enzymes and Extraction Solvents (England) Regulations 2013
Regulation (EC) No 1925/2006 - On the Addition of Vitamins and Minerals and of Certain other Substances to Food
Regulation (EC) No 1333/2008 - Food Additives
Commission Regulation (EU) No 1129/2011 List of Food Additives
Commission Regulation (EU) No 1130/2011 - List of Food Additives approved for use in Food Additives, Food Enzymes, Food Flavourings and Nutrients
Commission Regulation (EU) No 601/2014 - The Food Categories of Meat and the use of Certain Food Additives in Meat Preparations
FOOD PACKAGING
The Materials and Articles in Contact with Food (England) Regulations 2012
The Plastic Materials and Articles in Contact with Food (England) Regulations 2009
IRRADIATED FOOD
The Food Irradiation (England) Regulations 2009
Directive 1999/2/EC - Foods and Food Ingredients treated with Ionising Radiation
WEIGHTS AND MEASURES
The Weights and Measures (Packaged Goods) Regulations 2006
HEALTH AND SAFETY
Health and Safety at Work etc. Act 1974
The Manual Handling Operations Regulations 1992