

Jelly confectionery: a choking hazard?

Evaluation and assessment of
jelly mini-cups – workshop

Wednesday 13 March 2019

LGC, Queens Road, Teddington
Middlesex, TW11 0LY

Building on previous joint Defra, FSA, FSS and Government Chemist Knowledge Transfer (KT) events delivered by LGC, this workshop is one in a new series of government-funded events. It will focus on providing advice, guidance and practical knowledge on assessing the conformity of confectionery items to the Regulation definition of jelly mini-cups.

Background

There have been several instances worldwide of children and elderly people choking on soft slippery dome-shaped jellies that are designed to be consumed in one bite. Food additive law, Regulation (EC) No 1333/2008, provides a definition of jelly mini-cups and contains provisions to address choking risks posed by such items. Although the definition seems straightforward, it poses several difficulties, for example what does 'firm consistence' mean and how should 'intended to be ingested in a single bite ...' be interpreted? Disputes and requests for advice in this area continue to be a feature of the Government Chemist's work.



Aims of the workshop

This workshop will provide advice and guidance on the evaluation of jelly confectionery and its conformity to the Regulation definition.

Delegates will be given the opportunity to witness the analysis of jelly confectionery by members of the Government Chemist team and to handle and assess such products. Delegates will also be provided with an example checklist which can be used to help in the analysis.

Who should attend?

The workshop will be of benefit to anyone involved in the testing, production, supply or regulation/enforcement of jelly confectionery that might fall under the legal definition of jelly mini-cups.

Workshop programme

The workshop will start with a presentation by Dr Michael Walker, Consultant Referee Analyst, who will give an overview of the relevant regulations and the associated issues. Practical demonstrations and discussions will follow in the laboratory.

Registration 9.00 am

- General overview of Regulation (EC) No 1333/2008 and definition of jelly mini-cups
- Laboratory demonstrations of solubility tests
- Laboratory demonstration of compression and bite tests
- Interpretation and reporting
- Borderline products
- General discussion
- *Close 4.00 pm*



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Government Chemist

Fees

Free for delegates from enforcement/regulatory bodies (public analysts, trading standards, environmental health, port health)
Delegates from commercial organisations: **£100 + VAT**

Workshop fee includes refreshments and lunch

Book your place

To book your place on this workshop, or for further information:

Email: training@lgcgroup.com

Call: +44 (0)20 8943 7631

About the organisers

Defra, FSA and FSS working in collaboration with the Government Chemist (funded by BEIS), have agreed a framework for the provision of knowledge transfer on food standards and food safety analysis to public analysts and industry laboratories for three years (2017 – 2020). This workshop will be one of the KT events to be delivered in this jointly funded programme.

Workshop venue

The workshop will be held at LGC's headquarters in Teddington, south west London. The venue is conveniently located for travel by car (easily accessible from the M3, M4 and M25), rail (30 minutes direct from London Waterloo) or air (30 minutes by taxi from Heathrow airport).